


Basics on gelato making

GELTENEEO







Agenda

DAY 1

09:30

Welcome

- GELATO HISTORY: An alimentary product with very ancient origins
- Guided tour to the Gelato Museum.

10:30

What's gelato?

- Product composition and ingredients analysis
- The air – un “underestimate” ingredient
- Liquid raw materials

LUNCH BREAK
13:00-14:00

14:00

Pasteurized bases production

- The White base
- The Yellow base
- The Chocolate base

16:30

Q&A

End of lessons



DAY 2

09:30

Ingredients analysis

Solid raw materials: sugars, essential ingredients in gelato making.
Other solids

12:00

Semifinished products
Base 50, 100 and complete base
flavouring pastes

THE PRODUCTION CYCLE

Necessary operations in gelato production:
“Classic” method
“Combined” method

LUNCH BREAK
13:00-14:00

14:00

Gelato production

Gelato production by using the three pasteurized bases and dedicated recipes using the iceteam1927 machines.

16:30

Q&A

End of lessons





DAY 3

09:30

Gelato recipes - balancing
Simplified recipes examples
Data analysis.
HACCP – hygiene and security

10:30

Fruit sorbets production:
Direct method and sugar syrup

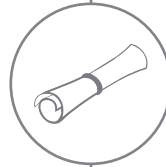
LUNCH BREAK
13:00-14:00

14:00

The “variegato” and inclusions
“special” flavors production

16:30

Q&A
End of lessons





*We are only waiting for you,
Join us!*