



Gelato Café's Gelato Facts

Gelato translated from Italian means frozen, but this term in Italy is used to describe ice cream. In the United States, in order to call a frozen dessert ice cream, there are certain guidelines. For example, the product should have a minimum of 10% butter fat. Most premium ice creams on the market have up to 18% butter fat. Gelato Café's flavorful milk-based gelato contains from 4 - 8% fat, while their delightful fruit gelato (sorbet) is water-based and contains no fat while still having a creamy consistency.

Gelato is typically made with fresh fruit or other ingredients such as chocolate (pure chocolate, flakes, chips, etc.), nuts, small confections or cookies, or biscuits. Gelato made with water and without dairy ingredients is known as sorbetto (sorbet) - thus lactose free. Traditionally, milk-based gelato originated in northern Italy, while the fruit and water based sorbetto came from warmer southern Italy.

Gelatos and sorbets contain less air whipped into the product over American ice creams and are also displayed and served at a slightly warmer temperature. This gives gelato and sorbet a more-dense, smoother and richer creamy taste sensation. Gelato is perfect for health conscious consumers because it tastes better than traditional ice cream, while having less fat and calories.

	<u>Fat</u>	<u>Air</u>	<u>Calories*</u>
Gelato Café's Italian Gelato	4% - 8%	25% - 35%	140 - 180
Gelato Café's Italian Sorbet	0%	25% - 35%	120 - 160
American Ice Cream	10% - 18%	Up to 100%	210 - 270

*Based on 4oz servings

Gelato Café's Gourmet Gelato - A creamier ultra-premium taste sensation with ¼ the fat and ½ the calories over traditional premium American ice cream!



Visiting Las Vegas?

Stop by our Gelato Café location on Las Vegas Blvd - on the plaza in front of Fashion Show Mall!

www.GelatoCafe.net