



CORE_INSIDE CHOCOLATE

PERFORMANCE

Pushing chocolate over
the edge for an gelato
display case with high
emotional values



Pushing chocolate over the edge
for an gelato display case
with high emotional value.



An gelato display case characterised by the enhancement of the chocolate category.

Three product segments for consumers to evolve your chocolate range: starting with the Selection range, then the Gourmet range and finally the Emotion range.

A journey that starts with perceptions and ends with emotions.

The art of chocolate making meets the passion for Galatea gelato.

Chocolate, the king of the display cabinet, becomes a category with 3 segments to satisfy all palates and cravings:

Selection:

refined yet easy-to-understand aromatic bouquets.

Gourmet:

the deep and refined aromatic bouquets of single-origins.

Emotion:

aromatic bouquets that blend and complement unique fruity and spicy flavours.

Bring all the nuances of the Galatea chocolate flavours that have taken our passion around the world to life in your artisan gelato.

Passion and technology have enabled us to create and enhance every nuance of chocolate flavour. Easy to dose and use, the gelato is made in just a few steps.

Achieving an extraordinary creaminess of gelato, with perfect display case stability and reliable, consistent results.

Absolutely Performing:

Natural CORE_INSIDE Technology, contained in the Chocolate bases, ensures the best possible performance of the gelato in the shop window because it:

- controls and optimises gelato aeration
- regulates and controls the emulsion
- minimises the formation of ice crystals
- regulates the density of the gelato body
- improves the nutritional values (Vegetable Fibres)



With CORE_INSIDE, the natural heart of your chocolate gelato for a perfect and performing texture.

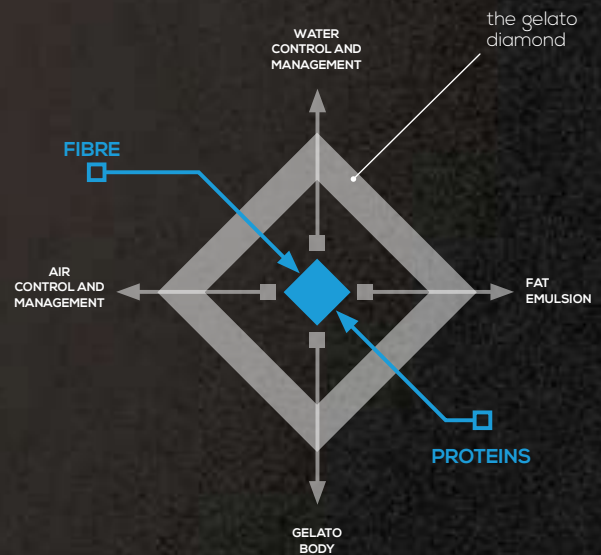
All Galatea gelato structures have a technological heart made of Fibre & Protein that gives artisan gelato a perfect texture: always scoopable, always creamy and stable over time. **Here are the benefits:**

Increased time of saleability of the display cabinet

Reduction of waste resulting from low display cabinet turnover

Increased profit Margins in the display cabinet

Greater palatability of the gelato over time



COREINSIDE
natural technology
inside gelato

galatea

The good stuff that kids love

Selection: the refined and simple chocolate that rekindles happy memories of childhood, when chocolate was a naive moment of pleasure.

Chocolate

selection

Chocolate Delight



GIAWA Milk

Single-origin from Java: Produced with Criollo beans. Cultivated in Java, this chocolate is aromatically clear, able to surprise with its delicate cocoa and caramel aromas. Fresh acidulous notes of yellow fruits, such as banana and pineapple.



Cocoa Supreme

Made from cocoa bean paste of different geographical origins (Central/South America) pressed and then dried. A blend with a distinctive flavour, tending to bitterness, but very pleasant. Aromatic notes of fresh fruit, vanilla and cinnamon.

MILK SELECTION RECIPE

Giawa Chocolate Set_Core Libera 100

Recipe for 1 kg of mixture *

45 g	Set_Core Libera 100 C/F
635 g	Boiling fresh whole milk
200 g	Giawa single origin milk Cod. 70712
60 g	Sucrose
25 g	Dextrose
20 g	Cacao 22/24 Galatea Cod. 14031
15 g	Low-fat milk powder

Oompa-Loompa Chocolate Set_Core Libera 100 and Cocoa Supreme

Recipe for 1 kg of mixture *

50 g	Set_Core Libera 100 C/F
575 g	Boiling fresh whole milk
50 g	Cocoa Supreme Cod. 14033
135 g	Sucrose
30 g	Dextrose
130 g	Cream 35% fat Carrageenan-free
30 g	Low-fat milk powder

Oompa-Loompa Chocolate Set_Core Velluto 100 C and Cocoa Supreme

Recipe for 1 kg of mixture *

65 g	Set_Core Velluto 100 C
573 g	Boiling fresh whole milk
50 g	Cocoa Supreme Cod. 14033
137 g	Sucrose
25 g	Dextrose
130 g	Cream 35% fat Carrageenan-free
20 g	Low-fat milk powder

Giawa Chocolate Set_Core Velluto 100 C

Recipe for 1 kg of mixture *

60 g	Set_Core Velluto 100 C
635 g	Boiling fresh whole milk
200 g	Giawa single origin milk Cod. 70712
60 g	Sucrose
25 g	Dextrose
20 g	Cacao 22/24 Galatea Cod. 14031

* All recipes must be pasteurised

The gelato with an intense flavour

Each origin is an explosion of unique aromatic notes. No two bouquets are ever the same, and the palate perceptions are decidedly intense. For refined customers who want to experience an intense moment of fulfilment.

Grand Cru

An gelato texture designed and created exclusively for chocolate sorbets. A soft and creamy structure, perfectly scoopable even after a long standstill in the display cabinet.

Dosage:
220 - 230 g per kg/mix
hot (boiling water
or pasteurisation)
Pod 93 Pac 117

Chocolate

gourmet

Unique single-origin aromatic bouquets



Brazilia Dark

Single-origin from Brazil: Intense cocoa aromas, reinforced by extraordinary bitter nuances and a refreshing sharpness. The result is a chocolate with a pronounced hint of cocoa presenting bitter notes, fresh fruity aromas and lingering acidity. It can be combined with sweeter ingredients with very low to no acidity.

Nanarivo Dark

Single-origin from Madagascar: Encapsulates a sweet and intense flavour with a moderate touch of bitterness, complemented by fresh, slightly acidic aromas and fruity notes of raspberries, juniper berries, citrus fruits and ripe yellow fruits such as apricot and pineapple. Try with sweeter ingredients, such as honey and Speculaas spiced shortcrust biscuits, or even with aromatic coffees, teas, stronger-tasting spices and olive oil.

Kichwa Dark

Single-origin from Ecuador: This dark chocolate presents intense cocoa aromas with pronounced roasted notes and a noticeable hint of fruits and sour. Touches of rum, whisky and tobacco give this chocolate a truly pleasant, harmonious and balanced character. It can be combined with exotic fruits, sour fruits, coffee.

Micondo Dark

Single-origin from São Tomé: Very intense in flavour, rich in roasted cocoa balanced with fresh fruity notes of apricot, red fruits, citrus and a hint of tea. It can be paired with fruits with a medium-high degree of acidity and sweetness, whilst also harmonising well with slightly bitter ingredients such as nuts, sweet coffees and spices – like Sichuan pepper, for example – generating a slight tingle on the tongue.

NEW

SINGLE-ORIGIN DARK CHOCOLATE GOURMET RECIPES

Nanarivo dark sorbet Madagascar Dark 67,4% and Set_Core Grand Cru

Recipe for 1 kg of mixture *

190 g	Nanarivo Dark 67,4% Cod. 70711
220 g	Set_Core Grand Cru Cod. 70150
590 g	Boiling water

Kichwa dark sorbet Ecuador Dark 70,4% and Set_Core Grand Cru

Recipe for 1 kg of mixture *

180 g	Kichwa Dark 70,4% Cod. 70710
230 g	Set_Core Grand Cru Cod. 70150
590 g	Boiling water

Micondo dark sorbet Sao Thomé Dark 70% and Set_Core Grand Cru

Recipe for 1 kg of mixture *

180 g	Micondo Dark 70% Cod. 70709
230 g	Set_Core Grand Cru Cod. 70150
590 g	Boiling water

Brazilia dark sorbet Brazil Dark 66,8% and Core_Inside The One

Recipe for 1 kg of mixture *

190 g	Brazilia Dark 66,8% Cod. 70708
220 g	Set_Core Grand Cru Cod. 70150
590 g	Boiling water

* All recipes must be pasteurised



Chocolate

emotion

A perfect fusion of flavours

Supreme Sweet Crunchy Orange and Crack 'n Ciok

Method:

Combine the liquids in the recipe by adding the zest of 1 orange per kilogram/mix, taking care not to scrape off the pith, then leave to infuse whilst hot before storing in the fridge overnight.

Add cocoa supreme to the infusion, along with the rest of the dry ingredients.

Mix well then pasteurise or heat the liquids in the recipe.

Stir in the mixture and swirl in the Crack 'n Ciok to taste.

Recipe for 1 kg of mixture

10 g	Core_Inside The One Cod. 70116
50 g	Cacao Supreme Cod. 14033
575 g	Boiling fresh whole milk
140 g	Cream 35% fat Carrageenan-free
45 g	Low-fat milk powder
120 g	Sucrose
60 g	Dextrose
To taste	Crak 'n Ciok Ripple Cod. 70417

A unique experience with a chocolate heart

Aromatic notes of chocolate combined with fruity or spicy flavours. The choice of pairings is to either compliment or contrast, with the sole purpose of enhancing the emotions on the palate.

Crak 'n Ciok

Dark Chocolate Ripple with savoury biscuit to offer a nice crunch. Ideal for conferring flavour and especially an unexpected crunchy texture to the creaminess of the gelato.



The One

The effective nucleus of Core_Inside, 100% natural and plant-based. Natural technology allows air, water and emulsions to be managed in harmony, guaranteeing stability over time.

CREATIVE DARK GOURMET RECIPES

Dark Fresh Sharp Lemon and Ginger

Recipe for 1 kg of mixture

230 g	Set_Core Grand Cru Cod. 70150
180 g	Single-origin Dark Micondo 70,4% Cod. 70709
2 g	Powdered ginger
To taste	Lemon peel
590 g	Boiling water

Steep the lemon peel and ginger in boiling water.

Add the chocolate and dry ingredients whilst the water is still very hot and mix everything together.

Let the mixture rest for 15 to 20 minutes so that the aromas can bind to the mixture.

Cream then decorate with lemon zest or candied lemon and chocolate chips.

Dark Sweet Spicy Pear and Cinnamon

Recipe for 1 kg of mixture

230 g	Set_Core Grand Cru Cod. 70150
180 g	Single-origin Dark Micondo 70,4% Cod. 70709
2 g	Cinnamon powder
To taste	Pear Ripple
590 g	Boiling water

Add the cinnamon, chocolate and dry ingredients to the boiling water and mix well.

Let the mixture rest for 15 to 20 minutes until the flavours bind to the mixture.

Cream then, upon extracting from the machine, add the ripple to the pear and cinnamon powder.

Grand Supreme Hazelnut and Coffee

Recipe for 1 kg of mixture

10 g	Core_Inside The One Cod. 70116
50 g	Cacao Supreme Cod. 14033
570 g	Boiling fresh whole milk
90 g	Cream 35% fat Carrageenan-free
45 g	Low-fat milk powder
15 g	Caffè Lio
120 g	Sucrose
60 g	Dextrose
40 g	TGT Hazelnut Paste
5 g	Ground Coffee

Mix the dry ingredients and Cocoa Supreme with milk, cream, hazelnut and Caffè Lio.

Mix everything well and pasteurise the mixture.

Cream and, once having reached a temperature of -4° to -5° C, add the ground coffee to the machine.

Once removed from the mixer, swirl in the finely-chopped hazelnut.



Chocolate gelato according to nature

Galatea is a partner of CAST Alimenti



Certifications



LIBERA
LIBERA
LIBERA

Libera is the first product line for gelato free from palm oil, emulsifiers and artificial flavours and colours, in accordance with Gelinova disciplinary controlled by Bioagricert



VEGAN

A range of Vegan products for gelato, certified by Bioagricert



Valore Sociale
Per l'impresa responsabile

Galatea is the first and only certified firm in the sector. Action Aid Italia and Movimento Consumatori are also part of Valore Sociale



bioagricert

A range of Organic products for gelato, certified by Bioagricert



Kosher Certified

Kogelinoa2
Certificate of conformity to dietary rules
Kosher Jews

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