

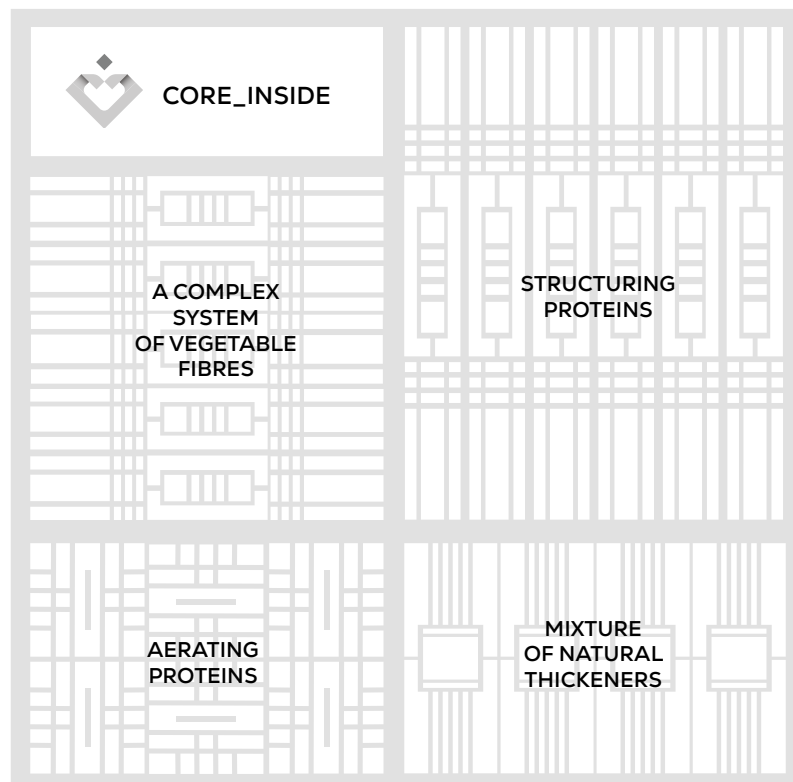
THE  
ONE

# WELCOME TO AVANT-GARDE GELATO THE\_ONE IS PERFORMANCE

**THE\_ONE**  
is the first high-performance gelato nucleus,  
based on 100% natural technology

At its heart is a new-generation technology called Core\_Inside®. It simply consists of a complex of plant fibres, structural and aerating proteins that take control of and stabilise the structure of the gelato. You decide the basic structure of the gelato (smooth, short, long, etc), choose your thickeners, and Core\_Inside® will do the rest throughout the gelato life cycle... right up to consumption.

This is the technological heart of THE\_ONE.

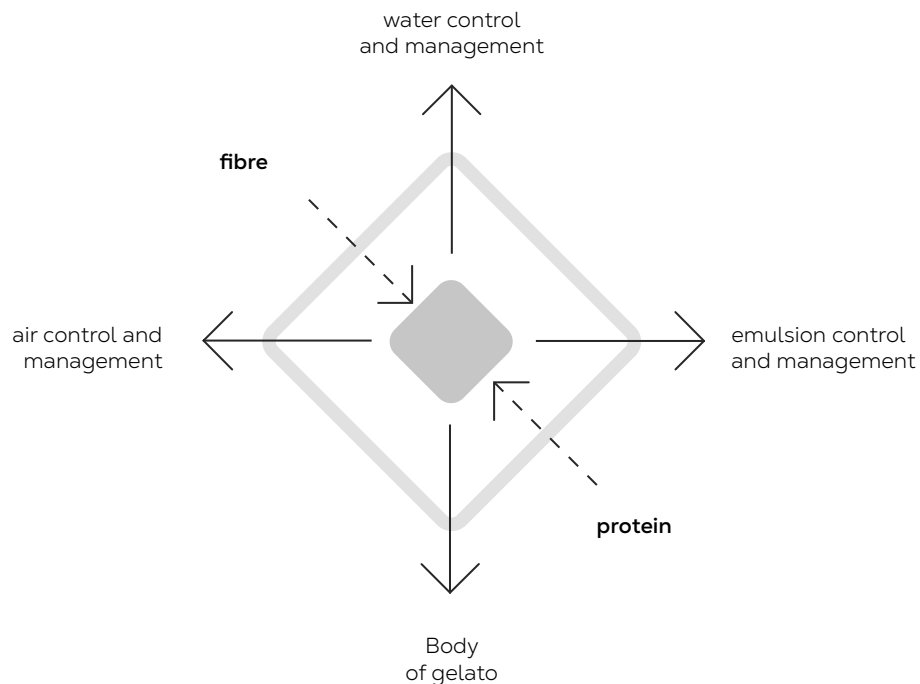


## Why THE\_ONE works

THE\_ONE manages the fundamental structure of any ice cream, and it does this for a long time:

- **manages water:** perfect control of water within the structure, preventing its release (puddling) and migration (dryness and shine)
- **incorporates and retains air:** improves overrun and slows the air release process, for softness that lasts
- **strengthens emulsions:** stabilises the structure while maintaining creaminess and palatability
- **THE\_ONE takes control of the structure by eliminating the most common problems in gelato:** puddling, surface dryness, loss of creaminess and softness, collapse, reduced ease of handling and other common issues.

## The Diamond Model © by THE\_ONE©



### Where it's used

In creamy and fruit gelatos, vegan and alcoholic products, in place of conventional bases.

### How it's used

THE\_ONE, THE\_ONE Fine Texture and THE\_ONE Velvet:  
10/15 g per kg of mixture

THE\_ONE allFiber: 8/15 g per kg of mixture

# TANGIBLE AND MEASURABLE BENEFITS OF THE\_ONE IN FRUIT SORBETS

Longer life of gelato in the display cabinet, thanks to the perfect stability of the structure, lasting creaminess and spatulability for over 72 hours guaranteed. Here's how...

1.

Prevents the "puddle" effect, i.e. the release of water from the sorbet

→ with water control even in acidic environments.

2.

Slows the natural oxidation of fruit sorbets

→ by protecting the fruit from contact with the air.

3.

Increases resistance to thermal and mechanical stress

→ with total control of the stability of emulsions, aeration, and free and bound water.

4.

Increased resistance to dripping (higher dripping point)

→ with total control of the density and viscosity of the structure.

5.

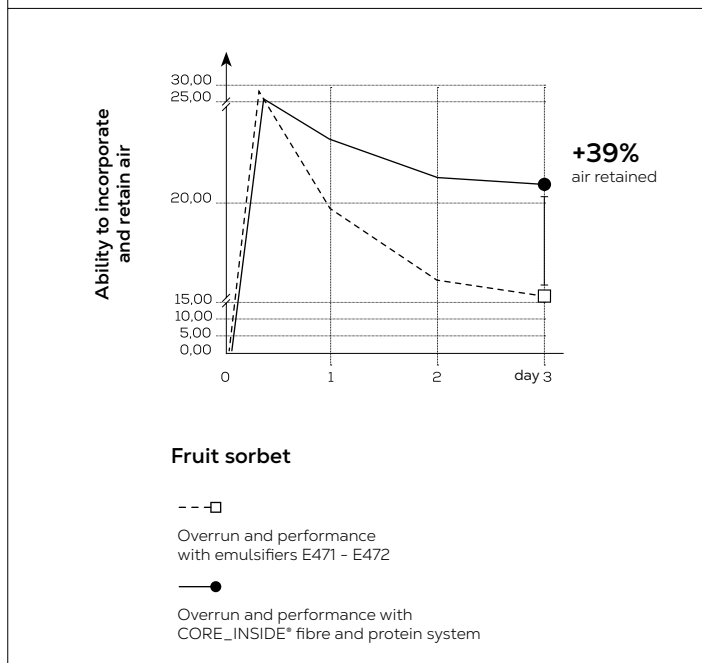
Keeps overrun stable over time

→ with air control throughout the life of the gelato.

6.

Prevents the surface of the sorbet from becoming shiny

→ with control of water migration.



# TANGIBLE AND MEASURABLE BENEFITS OF THE\_ONE IN MILK BASED GELATOS

Longer life of the gelato in the display cabinet, thanks to the perfect stability of the structure, lasting creaminess and spreadability for over 72 hours guaranteed. Here's how...

1.

Prevents the surface of the gelato from becoming shiny  
→ with control of water migration.

2.

Prevents the formation of ice crystals over time  
→ with total control of free water.

3.

Prevents collapse over time of the structure, keeping it creamy and spreadable  
→ with perfect stability of emulsions.

4.

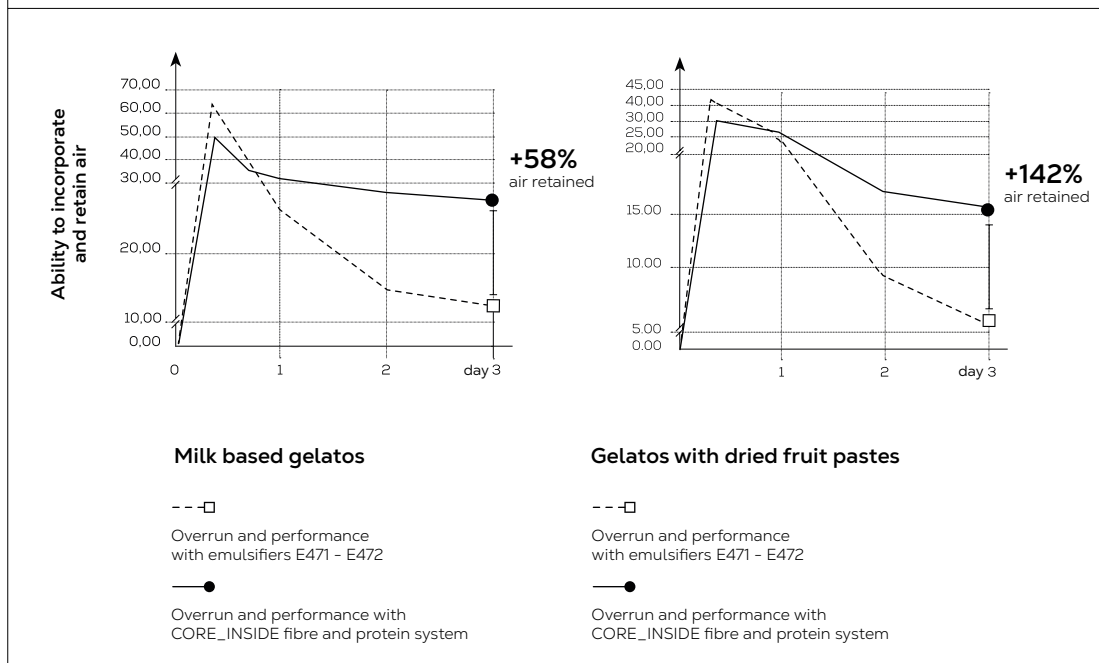
Increased resistance to thermal and mechanical stress  
→ with total control of the stability of emulsions, aeration and free and bound water.

5.

Keeps overrun stable, particularly evident in flavours with fatty pastes that do not harden  
→ controlling air throughout the life of the gelato.

6.

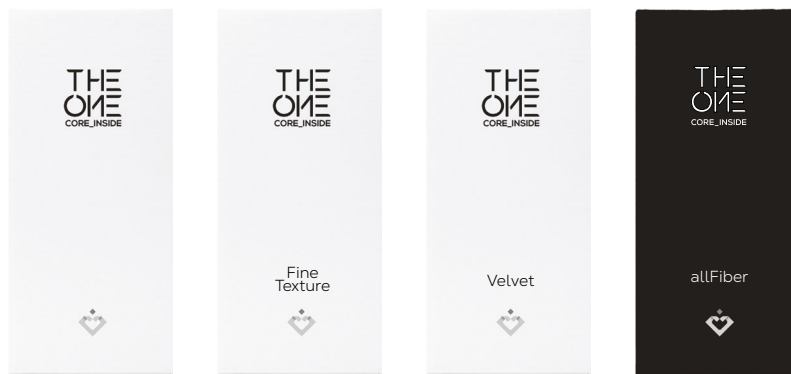
Increased resistance to dripping (higher dripping point)  
→ with total control of the density and viscosity of the structure.



# THE\_ONE'S FOUR PROPOSALS FOR AVANT-GARDE ARTISAN GELATO

Every artisan has its own very personal idea of gelato, designed and made with well-defined structure and unique palatability. He creates it and fine-tune it over time. And when it reaches the perfect point it becomes an extraordinary "signature" product that's proudly offered to the consumer, with the promise of a unique experience on the palate.

**THE\_ONE respects the pride of the artisan and, with its 4 different alternatives - THE\_ONE, Fine Texture, Velvet and allFiber - provides the best conditions to rapidly express every gelato idea, always unique and perfect.**



Sweetening Power (SP): 0.1 and Anti Freezing Point (AFP): 13.4

## This is THE\_ONE for your ice cream idea

Here's how to choose the right THE\_ONE for your idea of artisan gelato. based on its desired structure and palatability:

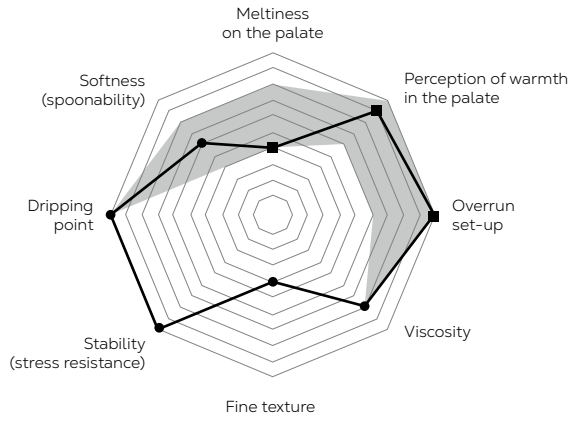
### THE BASICS OF STRUCTURE

- **Viscosity:** the visco-elastic properties of the structure give the gelato a long texture that extends portioning
- **Fine internal texture:** the internal structure of the gelato is visibly smooth
- **Stability (resistance to stress):** the gelato's capacity to resist thermal and mechanical stress
- **Softness (spreadability):** softness or strength on the spatula or in portioning, while maintaining structural characteristics
- **Drip point resistance:** the time required for formation of the first drip at 25°C

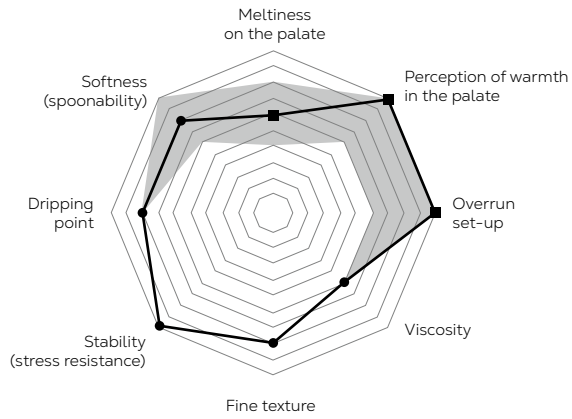
### THE BASICS OF PALATABILITY

- **Perception of temperature:** the difference between the actual temperature of the gelato and perceived temperature on the palate
- **Likelihood of overrun:** structure that can incorporate air and hold it inside for long time
- **Melting on the palate:** the speed with which the gelato melts on the palate, transforming from a semi-solid to a fluid texture, smooth and pleasant on the palate, and uniform release of all its aromatic properties

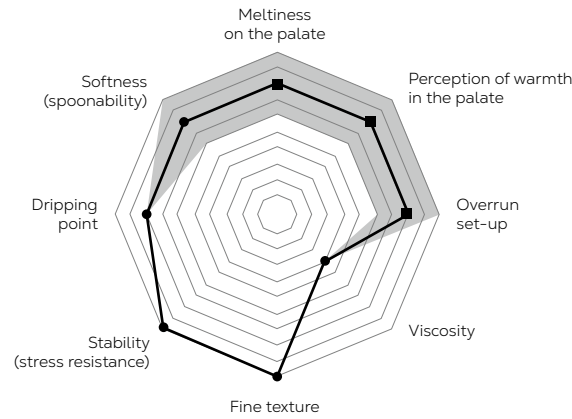
**THE\_ONE**



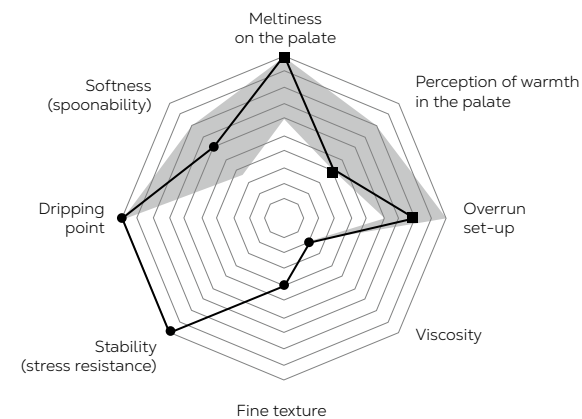
**THE\_ONE  
Fine Texture**



**THE\_ONE  
Velvet**



**THE\_ONE  
allFiber**



LEGEND

- The basics of palatability
- The basics of structure
- ▨ Customisation area: how the recipe can affect structure and palatability.

## Certifications



**LIBERA**  
DISCIPLINARE GELINOVA  
CONTROLLATO DA BIOAGRICERT

Libera is the first product line for gelato without palm oil, emulsifiers, artificial flavours and colours, as required by Gelinova and verified by Bioagricert



**VEGAN**  
CONTROLLATO DA BIOAGRICERT

Range of products for vegan gelato certified by Bioagricert



**Certificato Kosher**

Kogelinova2  
Certificate of compliance with Kosher dietary rules

## Get into Avant-Garde gelato, contact us directly:

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discover more at  
[www.galateagelati.it](http://www.galateagelati.it)

# galatea

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