



CORE_INSIDE CREAMS

PERFORMANCE

Cutting-edge gelato:
base preparations for
gelato, excellent,
high-performance, and
healthy

galatea
gelato according to nature

CREAMS

Performance Cores and Set_Core Crema Galatea, with Core_Inside Natural Technology, are designed to harmoniously balance the essential elements of gelato structure - water, emulsions and air - allowing the gelato to remain perfectly intact, particularly when kept for a long time in a display case.

Low Dosage

	Performance	Dosage and use	Format	Code
<p>THE ONE New generation technological core based on fibres and proteins, with tara gum as a thickener, incredibly versatile for all applications.</p>	Incredibly creamy and spreadable texture, with an elastic cut. Performance that can withstand thermal and mechanical stresses over time. Perfect management of emulsions, overrun and water. Optimal air entrapment.	10 g per kg/mix hot/cold	5 x 1 kg	70116
<p>CORE_INSIDE THE ONE FINE TEXTURE New generation technological core based on fibres and proteins, with a mix of thickeners making it workable both hot and cold, and incredibly versatile for all applications.</p>	Incredibly creamy and spreadable texture, with a short cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Optimal air entrapment.	10 g per kg/mix hot/cold	5 x 1 kg	70119

Medium Dosage

	Performance	Dosage and use	Format	Code
<p>CORE_INSIDE THE ONE S New generation technological core, with simplified dosage, based on fibres and proteins, with tara gum as a thickener, incredibly versatile for all applications.</p>	Incredibly creamy and spreadable texture, with an elastic cut. Performance that can withstand thermal and mechanical stresses over time. Perfect management of emulsions, overrun and water. Optimal air entrapment.	35 g per kg/mix hot/cold	8 x 2 kg	70117
<p>SET_CORE LIBERA® 100 New generation Set_core, based on fibres and proteins, and a medium dosage of tara gum, making it workable both hot and cold, and easy to use even in non-optimal conditions. Rounded, balanced taste.</p>	A structure with good creaminess, spreadability, and an elastic cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Balanced air entrapment.	45-65 g per kg/mix hot/cold	8 x 2 kg	70004
<p>SET_CORE LIBERA® 150 New generation Set_core, based on fibres and proteins, with a mix of thickeners, making it workable both hot and cold, with a medium dosage. Incredibly versatile for all applications. Clean and balanced taste. Easy to use.</p>	Incredibly creamy and spreadable texture, with a short cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Optimal air entrapment.	110-130 g per kg/mix hot/cold	8 x 2 kg	71006
<p>SET_CORE VELLUTO 100 New generation Set_core, based on medium-dosage fibres and proteins, carob seed flour requiring pasteurization at 85°C, with a fine structure and characteristic clean cut and stability over time. Excellent spreadability. Strong milk taste.</p>	Velvety, fine, creamy structure. Excellent spreadability and clean cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Excellent air entrapment.	65 g per kg/mix hot (85°)	8 x 2 kg	70008

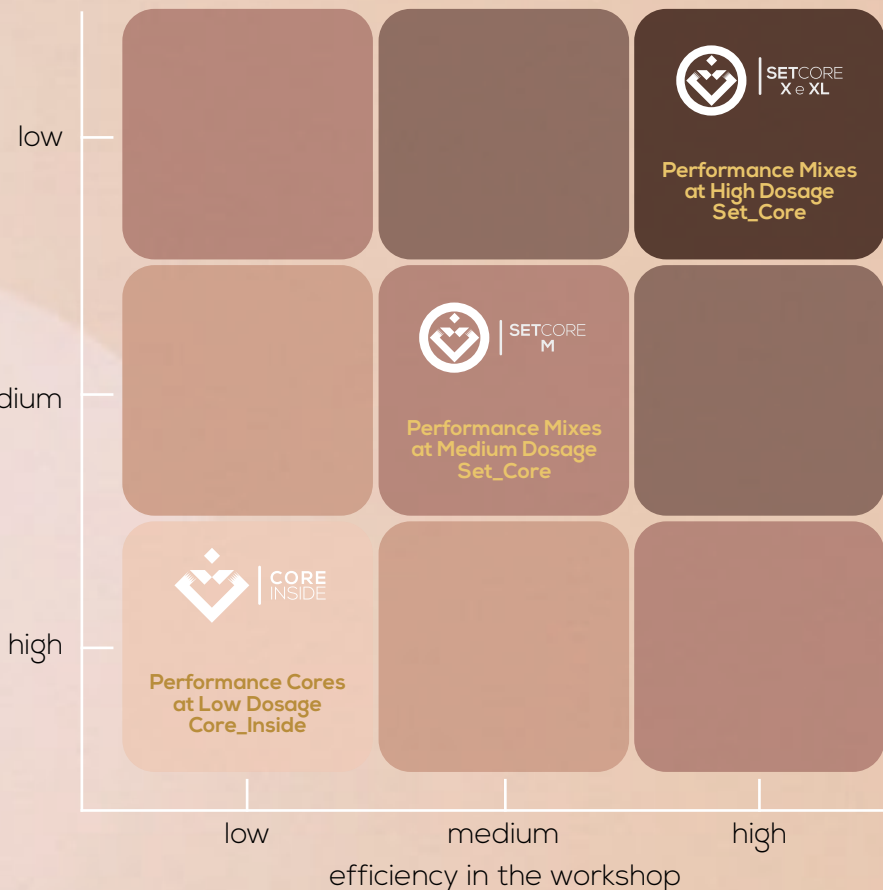
High dosage

	Performance	Dosage and use	Format	Code
SET_CORE LIBERA® 200 New generation technological core based on fibres and proteins, with tara gum as a thickener, incredibly versatile for all applications.	Incredibly creamy structure, excellent spreadability, and elastic cut. Performance that can withstand thermal and mechanical stresses over time. Perfect management of emulsions, overrun and water. Optimal air entrapment.	190-245 g per kg/mix hot/cold	8 x 2 kg	71001
SET_CORE VELLUTO 540 New generation technological core based on fibres and proteins, with a mix of thickeners making it workable both hot and cold, and incredibly versatile for all applications.	Incredibly creamy and spreadable texture, with a short cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Optimal air entrapment.	280-320 g per kg/mix hot/cold	8 x 2 kg	71004

HOW TO CHOOSE THE RIGHT CORE

Performance of the MIXES to the different dosages

customization of the gelato



CREAMS

Other Cores

Basso Dosaggio	Performance	Dosage and use	Format	Code
<p>CORE_INSIDE E-SSENZA® C/F WITHOUT ADDED SUGAR Excellent structure thanks to fibres and proteins. Clean cut. High air entrapment.</p>	Core composed only of fibres and proteins. Versatile for all applications. Workable both hot and cold, with excellent performance.	6-25 g per kg/mix hot/cold	5 x 1 kg	70110
<p>CORE_INSIDE VELLUTO LATTE Velvety, creamy structure, with a clean cut. Excellent spreadability. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Excellent air entrapment.</p>	A low-weight core, with carob seed flour requiring pasteurization at 85°C, a fine structure and characteristic clean cut and stability over time. Rich, warm and enveloping taste.	15-20 g per kg/mix hot (85°)	8 x 2 kg	70006

Medium Dosage	Performance	Dosage and use	Format	Code
<p>SET_CORE LIBERA® 50 A structure with good creaminess, spreadability, and an elastic cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Balanced air entrapment.</p>	New generation Set_core, based on medium-dosage fibres and proteins, workable both hot and cold, easy to use even in non-optimal conditions. Rounded, balanced taste.	35 g per kg/mix hot/cold	8 x 2 kg	70007
<p>SET_CORE PANNA EU Incredibly creamy and spreadable texture, with a short cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Balanced air entrapment.</p>	New generation Set_core, based on fibres and proteins, with a mix of thickeners, making it workable both hot and cold, with a medium dosage. Incredibly versatile for all applications. Balanced structure and good spreadability. Strong milk taste.	90-95 g per kg/mix hot/cold	8 x 2 kg	70013
<p>SET_CORE VELLUTO 50C Velvety, fine, creamy structure. Excellent spreadability and clean cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Excellent air entrapment.</p>	New generation Set_core, based on medium-dosage fibres and proteins, carob seed flour requiring pasteurization at 85°C, with a fine structure and characteristic clean cut and stability over time. Excellent spreadability. Strong milk taste.	35 g per kg/mix hot (85°)	8 x 2 kg	70009
<p>SET_CORE VELLUTO 160 Velvety, fine structure, with a marked creaminess. Excellent spreadability and clean cut. Performance capable of withstanding thermal and mechanical stress over time. Perfect management of emulsions, overrun and water. Excellent air entrapment.</p>	New generation Set_core, based on medium-dosage fibres and proteins, carob seed flour requiring pasteurization at 85°, a fine structure, and a characteristic clean cut and stability over time. Rounded and creamy taste.	75-90 g per kg/mix hot (85°)	8 x 2 kg	70002



COREINSIDE
natural technology
inside the gelato

THE BENEFITS OF CORE INSIDE IN CREAM GELATOS

Longer life of the gelato
in the display case, thanks
to the perfect grip
of the always creamy structure,
with durable spreadability
→ guaranteed for over 72 hours.

1

Stable maintenance of overrun over time,
particularly in the case of fatty flavours and
preparations that do not harden
→ air control throughout the lifetime
of the gelato

2

Prevents the collapse of the structure over
time, maintaining it always creamy and
spreadable
→ perfect stability of the emulsions

3

Prevents the gradual formation
of ice crystals
→ total control of free water

4

Prevents the gelato from
becoming shiny on the surface
→ control of water migration dell'acqua

5

Greater resistance
to thermal and mechanical stresses
→ total control of the stability of the
emulsions, of the tightness of air cells,
and of free and bound water

6

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

A HEART OF NATURAL FIBRES AND PROTEINS



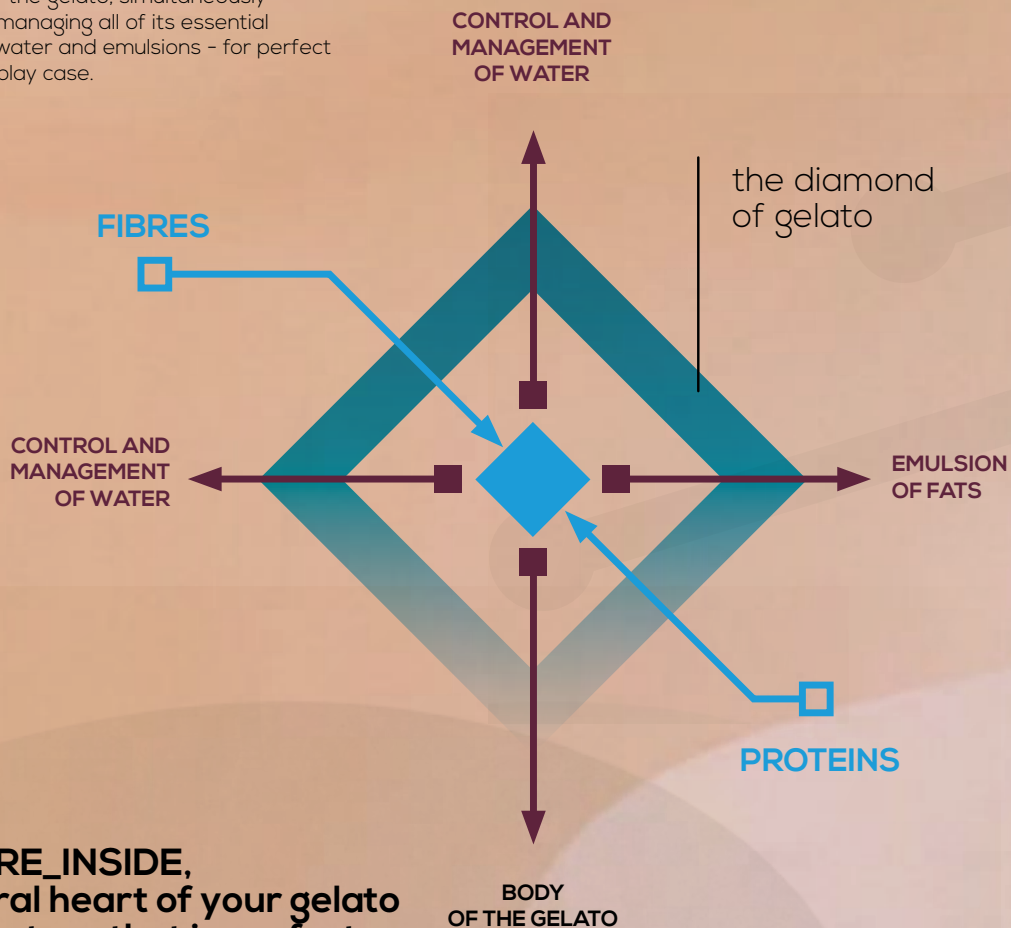
CORE INSIDE

tecnologia naturale dentro il gelato

galatea

Natural technology inside the gelato

The 100% Natural CORE_INSIDE di GALATEA, System brings together the effective action of specific plant fibres of different botanical origins and plant and animal proteins, which synergistically provide creaminess to the structure of the gelato, simultaneously controlling and managing all of its essential elements - air, water and emulsions - for perfect stability in a display case.



With CORE_INSIDE, the natural heart of your gelato for a structure that is perfect and high-performing

All Galatea bases have a technological heart made of Fibres & Proteins that give craft gelato a perfect structure: always spreadable, creamy and stable over time.

Here are the advantages of our Core_Inside technology:

Increased time of saleability in the display case	Reduction of waste from low rotation in the display case	Increased margins of profit in the display case	Better palatability of the gelato over time
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CORE_INSIDE AND THE TECHNOLOGY OF GELATO

How the system works CORE_INSIDE by Galatea

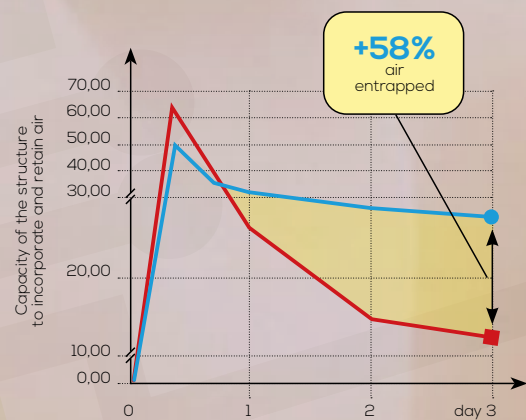
CORE_INSIDE controls and manages all the elements (air, water, emulsions, etc.) responsible for the deterioration of the structure of the gelato over time.

- Aeration control:** fibres together with proteins enhance the aeration capacity, allowing the incorporation and entrapment of the right amount of air over time.
- Regulation of the emulsion of the fatty part with liquids:** ensuring the perfect bond between water and fats and therefore stability over time. A more stable bond boosts aeration, and entraps more air inside.
- Control of the formation of ice crystals:** the chosen fibres lock free water in the mixture, and retain it over time. This prevents the formation of ice crystals that can compromise the structure.
- Control of the right density and viscosity of the gelato body:** favouring and optimizing the work of the natural thickener in the recipe (tara or carruba gum), giving more body to the structure, keeping it stable for longer.
- Improves nutritional values:** the quantity of fibres and proteins of the CORE_INSIDE System improves the nutritional values of the gelato.



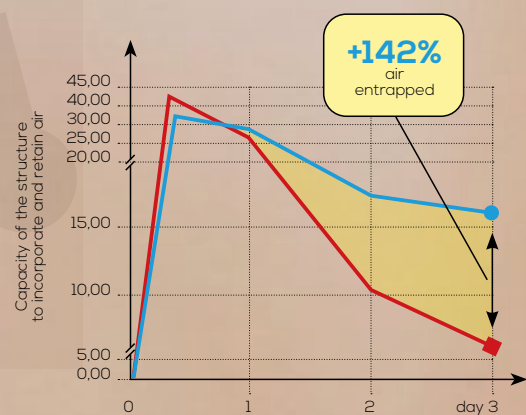
Cream gelatos

- Overrun and performance with emulsifiers E471 - E472
- Overrun and performance with CORE_INSIDE fibre and protein system by Galatea



Gelato with fatty preparations

- Overrun and performance with emulsifiers E471 - E472
- Overrun and performance with CORE_INSIDE fibre and protein system by Galatea



BASIC, SIMPLE AND QUICK RECIPES: FIOR DI LATTE GELATO

	THE ONE	THE ONE S	LIBERA 100	VELLUTO 100	LIBERA 150	LIBERA 200
CORE/SET_CORE	10 g	35 g	65 g	65 g	120 g	235 g
Milk	584 g	579 g	575 g	580 g	575 g	585 g
Cream 35%	180 g	180 g	180 g	180 g	180 g	180 g
Sucrose	125 g	125 g	125 g	120 g	125 g	-
Dextrose	60 g	40 g	25 g	30 g	-	-
Skimmed milk powder	40 g	40 g	30 g	25 g	-	-
Salt	1 g	1 g	-	-	-	-



CORE_INSIDE CREAMS

High-performance gelato according to nature

Galatea is a partner of CAST Alimenti



Certifications



Libera is at the forefront for ice-cream and gelato without palm oil, emulsifiers, artificial flavours or colourings, to Gelinova standards, controlled by Bioagricert



Range of ice-cream and gelato certified vegan by Bioagricert



FSC 22000 food safety management system certification is a robust certification scheme based on ISO standards, recognized on an international scale for the control and certification of food safety throughout the entire production chain



Range of gelato products certified organic by Bioagricert



Kogelinova2 Certificate of compliance with Kosher Jewish food standards

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