



Frozen Yoghurt & Soft Ice-Cream



About Company

Born in Cesena, Italy, in 1959, La Sicilia Frozen Yoghurt and Soft Ice-Cream company is one of the first company which interprets the Italian confectionery tradition and transforms it into ingredients for Artisan Gelato.

A dedicated R&D laboratory is the heart from which arise all the new and innovative products, which are tested organizing a specific panel test in order to check the flavour, texture and let the R&D staff get all the information to realize an excellent taste.

Today, innovation embraces tradition and the company is a point of reference at international level for the production of ingredients and services for Gelato makers all over the world: the company has set a strong path of growth in Australia, New Zealand, China, Europe and USA.



Certificates

The company has achieved **ISO 9001** Certification issued by DNV.

There is a vast range of Gluten Free and Lactose Free products and many products have been **Halal** certified and **Kosher** certified.

Every procedure included in the certification is part of the daily Company's life, towards the constant improvement of processes both internally and externally.



Frozen Yoghurt



1.6kg

8pcs

24 months

Intense acidity and totally refreshing yogurt flavour



How to Use



1
READ DOSAGE
printed on bag's label.



2
POUR LIQUID PART
INTO A JUG



3
OPEN THE BAG



4
POUR PRODUCT
powder into the jug.



5
MIX THOROUGHLY
using an immersion
blender.



6
LET MIXTURE REST
FOR 2 MINUTES.



7
FILL UP MACHINE
TANK
pouring the mixture
inside.



8
COVER THE TANK



9
ENABLE GELATO
PRODUCTION



10
SOFT YOGHURT
is ready to be served!

Final Look (Frozen Yoghurt)



Soft Ice-Cream



1.5kg



8pcs



24 months



A premix for realizing a Soft ice-cream with Vanilla taste.

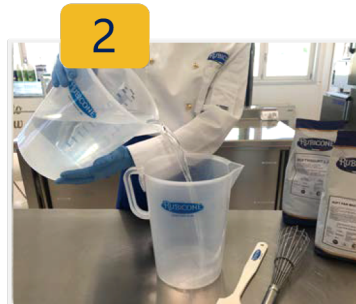


How to Use

la sicilia
live healthy, live Italian



1
READ DOSAGE
printed on bag's label.



2
POUR LIQUID PART
INTO A JUG



3
OPEN THE BAG



4
POUR PRODUCT
powder into the jug.



5
MIX THOROUGHLY
using an immersion
blender.



6
LET MIXTURE REST
FOR 5 MINUTES.



7
FILL UP MACHINE
TANK
pouring the mixture
inside.



8
COVER THE TANK



9
ENABLE GELATO
PRODUCTION



10
SOFT YOGHURT
is ready to be served!

Final Look (Soft Ice-Cream)

