



ITALIAN ICED DRINKS



100% ITALIAN · 100% COOL
IDEAL FOR HORECA, CATERING AND RETAIL



Marco and Chantal de Groot

OUR ROOTS

The founders Marco and Chantal de Groot are real Italy lovers for decades, "Il Dolce Vita".

Since 1998 they became entrepreneur and started with the import and export of Italian food.

Due the frequent travels within Italy we explored the Italian food & beverages and got attracted to the Italian coffee culture.

These days the 'crema caffè' (Ice coffee) was up coming and became more and more common at the premium coffee bars.



100% ITALIAN · 100% COOL

IDEAL FOR HORECA, CATERING AND RETAIL

HISTORY OF GELITA

In **2014** Marco and Chantal introduced Gelita (“Gel” of Gelato “Ita” of Italy) started a joint venture with a Italian manufacturer based in Bréscia North Italy and developed several recipe’s for Ice coffee together like ice coffee light and ice coffee “Classico” all for ‘granita’ (slush) preparation.



100% ITALIAN · 100% COOL
IDEAL FOR HORECA, CATERING AND RETAIL



We’ve started to export this excellent coffee experience to other European countries.

In **2016** we continued with iced drinks like “Venetian Sgroppino”

In **2019** Gelita completed the range with special recipe’s like; **Ice coffee Vegan**, **Ice coffee Aqua**, And **Frozen Rosé** (Frosé) drinks and **iced cocktails** with added value for Horeca, Beach clubs, leisure and more...

2022; Gelita exports to **17 countries worldwide**, with over 1000 satisfied customers in Foodservice retail and Horeca.





WHAT IS ICE COFFEE?

Ice coffee (crema caffè) is a creamy powder mix with soluble 100% Arabica coffee from Brazil.

Text

This instant mix you stir with milk or water before you pour this into a 'granita' (slush) machine.

Text

After ca 30 minutes you serve your first iced coffee, a delicious refreshing creamy coffee experience.

Gelita offers; "Classico" (standard) Stevia sweetened and Vegan Ice coffee mixes, also private labels.

100% ITALIAN · 100% COOL
IDEAL FOR HORECA, CATERING AND RETAIL





USAGE AND VERSATILITY

The **Ice coffee** can be offered as a **To Go drink** in cup with straw, but also **as a dessert** served in a glass with whipped cream and some decoration.

We have several **suggestions for toppings** and glass / cup dresses like "chocolate or caramel" Spiral within the glass.

100% ITALIAN · 100% COOL
IDEAL FOR HORECA, CATERING AND RETAIL



The ice coffee can be blended with "Baileys" for Gran desserts, or toppings like: nuts, smarties, Oreo cookies, mini marshmallows, caramel cubes and more...





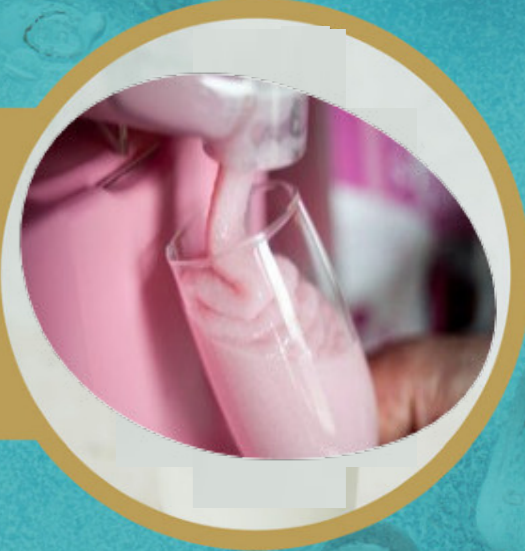
With Sgroppino and Frosé
 you give the guests a stunning and instagrammable experience on terrace , bars and restaurants. The creaminess and lime give an unforgettable experience.



With ice coffee
 you serve something special, a surprising coffee experience which is highly appreciated by young users , on the way or at school.

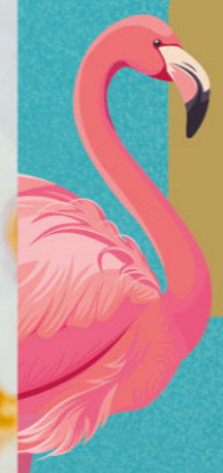
USP

Ice coffee is an added value drink, the consumers cannot experience at home.



With Gelita Frosé mix
 you can complete the party and give an iced experience to your own rosé wine.

100% ITALIAN · 100% COOL
 IDEAL FOR HORECA, CATERING AND RETAIL



PORTFOLIO



ITALIAN ICED COFFEE



- Gelita Ice coffee “**Classio**” to delute with milk
- Gelita Ice coffee “**Stevia**” light ice coffee to delute with milk
- Gelita Ice coffee **Vegan**, to delute with water
- Gelita Ice coffee **Aqua**, to delute with water

ITALIAN SGROPPINO



By authentic Venetian recipe.
Creamy Lemon sorbet ice cream with Vodka and Prosecco.

FROZEN YOGHURT



Creamy and full tasty **genuine yoghurt** taste, served from the slushie. Complete this delicious freshness with toppings like: fruit, nuts, Smarties, Oreo, caramel-chocolate sauce, whipped cream and more..

ITALIAN FROSÉ

FROZEN ROSÉ



Mix your own premium (dry) rosé wine with the **Gelita Frosé mix** and pour into the slushie. Within ca 30 minutes you serve your delicious refreshing iced rosé, make a stunning and original impression on the terrace or party, ladies night, wedding and more...

ICED COCKTAILS



Iced Pornstar Martini
Just add Vodka to our mix and pour into the slushie.
After 30 minutes you serve your first refreshing iced Pornstar Martini.
Dress with passion fruit and fancy straw.

IDEAL FOR HORECA, CATERING AND RETAIL





100% ITALIAN · 100% COOL
IDEAL FOR HORECA,
CATERING AND RETAIL



ITALIAN ICED DRINKS

Gelita Italian Drinks

Oude Zeeweg 41
2202 CH Noordwijk
The Netherlands

T. +31 6 525 39 925
chantal@gelita.nl

When no hearing:
T. +31 6 300 28 759

