



Stefino
Lab

A smaller version of the three overlapping circles graphic is positioned to the left of the text. The text "Stefino" is written in a black, cursive script, and "Lab" is written in a similar script below it. The word "Lab" is partially enclosed by a lime green oval shape.

ORGANIC GELATO:

A WIDE SELECTION OF GLUTEN FREE AND VEGAN FLAVORS

Anna is vegan
Marco is gluten intolerant
Giada eats healthy
Luca loves chocolate:
Stefino's gelato a delicious
treat for all!



Stefino gelato è **ORGANIC**

Stefino's gelato is recognized by BioAgriCert (EUR42XCC) and made with ingredients from certified organic agriculture.

For us Organic equals quality, reliability and transparency. We use excellent raw materials from our territory and local farms, paying attention to the environment and the sustainability of the entire production cycle.

In addition, Stefino supports fair trade by choosing Madagascar vanilla, the best cocoa, coffee and unbleached brown sugar.



What you find in Stefino gelato

The **milk** of our gelato comes from red spotted cows, the same as those of Parmigiano Reggiano: we pasteurize it raw and fresh by milking, to keep all the organoleptic properties intact.



Since 2008 we have developed a line of flavors based on sprouted brown rice, the starting point of our vegan gelato.

Vegan gelato is light and digestible and rice, compared to soy, allows you to keep the flavor of the ingredients unaltered.

As thickeners for rice gelato and creams we use kuzu, a highly soluble starch, while the baobab is perfect for our sorbets: a powerful antioxidant, it is processed in uncontaminated areas of Africa with full social and local respect.

Fresh eggs come from small farms that raise chickens on the ground: we only supply yolks, so as to avoid waste.



Gelaterie **Stefino**




The **distribution** of our gelato takes place through frozen bags of 3 kilos of ready mix. Compared to the powder versions, the formula of fresh frozen blends allows to limit the heat treatments and processing, so as to keep intact the nutritional properties of the precious raw materials.

This innovative process allows to reduce processing times by eliminating the **pasteurization** phase, since the mixture we offer is already pasteurized.

Savings become significant, since the costs of what is the most expensive process in the production of gelato are cut.

Let's not forget the **creaming process**, essential to obtain a quality gelato. Our batch freezers eliminate the presence of counters and showcases, since the product is served directly from the cylinder. In this way, waste is also eliminated: the machine processes small quantities and guarantees an always fresh and creamy gelato.

3 Coni Gambero Rosso



Claudio knows that the 3 Gambero Rosso cones represent excellence: from Stefino he can taste the pistachio of excellence, the excellent chocolate, the excellent hazelnut.

Four out of four!

Four out of four! Gambero Rosso established the “**3 Coni Gambero Rosso**” award four years ago, awarded to ice cream parlors that promote ideals linked to authenticity, development of the territory and research.

This is the fourth year in a row Stefino is awarded the prestigious award.

Stefino’s gelato is the standard-bearer of Italian excellence in the world: a good and healthy product that is constantly renewed, through original experiments in which flavor and authenticity meet.

Make something **you** would like to eat

"The love of gelato is a long-standing feeling; 25 years ago I opened my gelato shop in Bologna and even then I wanted something authentic, healthy and good, so I embarked on the organic road.

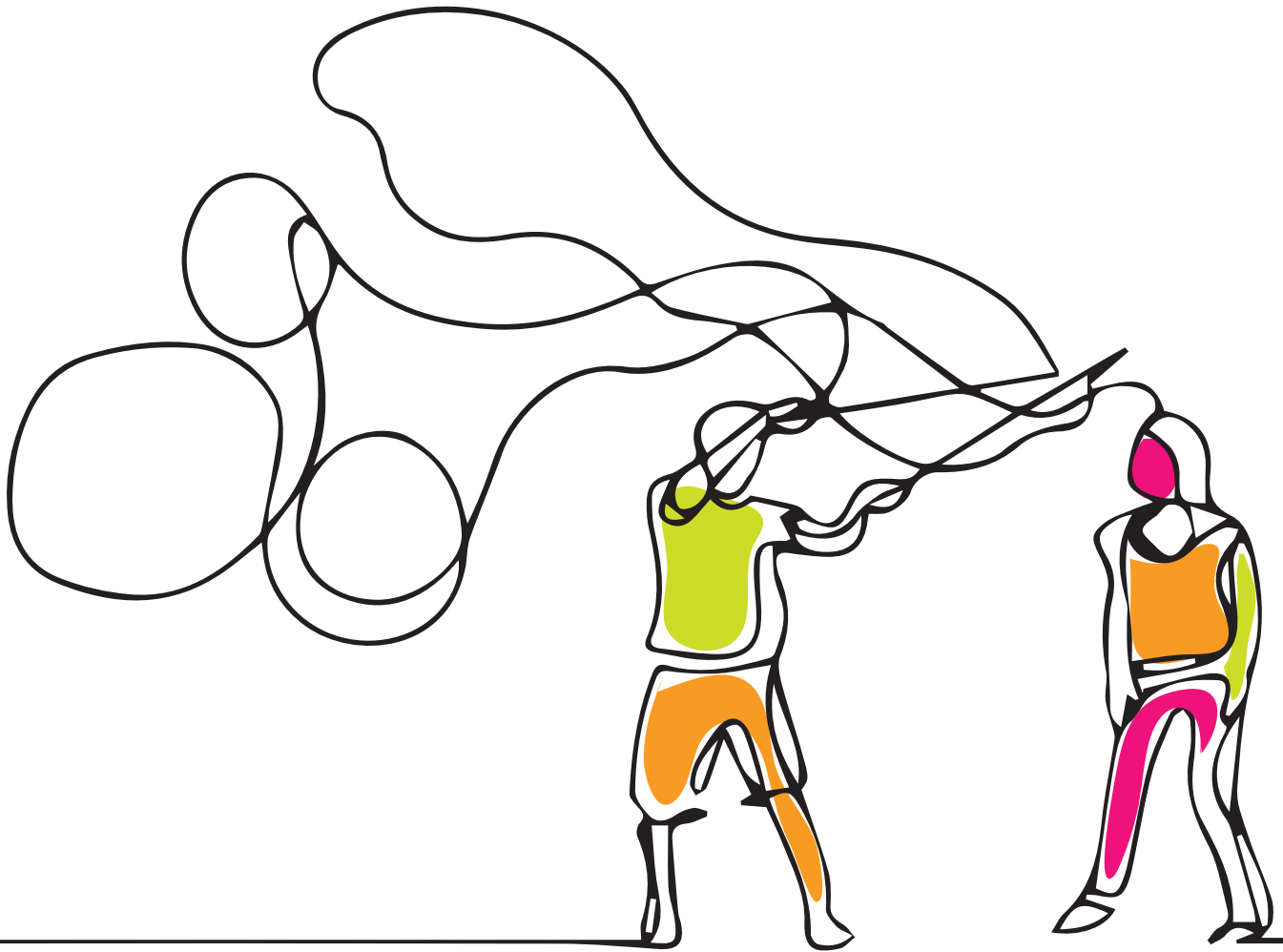
An ethical and conscious choice, oriented to continuous research and experimentation with ingredients also suitable for those who suffer from intolerances, or choose not to consume animal derivatives.

Gelato making has always been experimentation, flavor, experience, but above all gelato, for me, will always be a moment of happiness"

Stefano Roccamo

Dario and Lucia
love unusual flavors:
a stop at Stefino's is a must to taste
a nice turmeric-flavored cone





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