



SOOPER GELATO

WHERE EVERY SCOOP IS A CELEBRATION



One Complete Mix. A World of Gelato Possibilities.

Create rich, smooth gelato with a complete premix designed for gelato parlours, cafés, hotels and foodservice businesses.

Just add milk, blend and churn.

No additional sugar, cream, flavour or stabiliser is required.



Add only
2 litres of milk



Approx.
5 litres
finished gelato



Approx.
65 scoops
of 75 ml



Consistent
flavour & colour



No specialist
gelato chef
required



Suitable for
batch freezers,
churners &
soft-serve
machines

FLAVOUR RANGE

Versatile Base



Plain Base

Classic Favourites



Classic Vanilla | Mango | Strawberry

Fruit Range



Mango Fruit | Strawberry Fruit |
Blueberry Fruit

Indian & Speciality



Kesar Kaju Kishmish | Thandai |
Rajbhog | Rose Gulkand Bliss

Indulgent Favourites



Caramel Toffee | Coffee Walnut |
Dark Chocolate Choco Chips



APPLICATIONS, PREPARATION & BUYER INFORMATION

APPROVED APPLICATIONS



Scooped Gelato



Gelato Cones



Gelato Cups



Sundaes



Milkshakes



Thick Shakes



Gelato Cakes



Layered Desserts



Falooda



Fruit-Based Desserts



Hotel Buffet Desserts



Live-Counter Service



Retail Take-Home Tubs



SIMPLE PROFESSIONAL PREPARATION

1



Take 2 litres of pre-boiled milk.

2



Add the liquid component and stir.

3



Add the powder and blend until smooth.

4



Chill or age for 4-5 hours for best texture and overrun.

5



Churn for about 20 minutes, then harden in a chest freezer for 6-8 hours or overnight for a firmer scoop.

Any milk may be used. Chilled milk is preferable.

YIELD FROM ONE PACK

Pack size varies by flavour:	900 g to 1300 g
Add:	2 litres milk
Mix before churning:	approx. 3 litres
Finished gelato:	approx. 5 litres
75 ml servings:	approx. 65 scoops
100 ml servings:	approx. 50 servings
Yield and overrun vary with machine and operating conditions	

EQUIPMENT YOU MAY USE



Hand Blender



Batch Freezer



Gelato Machine



Ice-Cream Churner



Soft-Serve Machine



Chest Freezer

BUILT FOR BETTER BUSINESS

Consistent flavour and colour	Fast preparation
Standardised batch output	Low preparation wastage
No specialist gelato chef required	No cold chain required before opening
Easy staff training	Suitable for live counters
Reduced ingredient handling	Suitable for bulk tub production

PACK & TRUST



Vegetarian



Eggless



ISO 22000



ISO 9001



FSSAI



Halal



Kosher



Made in India



Private Label Available



Bulk Packs Available



Custom Flavours Available



Export-Ready Packaging

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Consistent Taste. Faster Service. Better Gelato Business.