





MELBOURNE'S GOURMET ITALIAN ARTISAN GELATO MOBILE SERVICE













WHY POZZETTI SYSTEM

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The only preservative that we use in our gelato Is '**cold temperatures**'. The traditional «Pozzetti system» is the best way to allow experiencing and protect authentic Italian flavors. This system has been used in Italy for centuries and still has modern application across the globe.

Reduced contamination from air, light and other elements, guarantees unmatched freshness to the final product, respecting the ingredients and their whole authenticity.

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WINNER 2020/21 monashbusinessawards.com.au

NATURALIS











I use 100% natural fresh seasonal fruit, local dairy products and Italian traditional ingredients, to guarantee the unmatched quality.

By doing so we also support small Australian local producers, to ensure that my gelato has an intense and special taste, focusing on freshness and seasonality.

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RESEARCH

 $\times \times \times \times$

My best ingredients for success







WINNER 2020/21 monashbusinessawards.com.au



PASSION

 $\times \times \times \times$





Gustosa,

X X X X ENVIROMENTAL SELATO ITALIANO FRIENDLY



MINIMISED FOOTPRINT

Up t 50% less water and energy required to operate the stateof-the-art machinery

100% COMPOSTIBLE MATERIALS

Which should be a standard for modern businesses

REACHING FOR A TRIPLE BOTTOM LINE

The green low-impact business format considers enviroment and people as well as profits













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RESEARCH & DEVELOPMENT



TRADITION

Keeper of the italian gelato artisanry



RESEARCH

Testing with 100% natural ingredients



ALTERNATIVES

X

Reduced sugars, Keto flavours, gastronomical gelato













X X X X IT'S ALL ABOUT THE EXPERIENCE

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Behind every flavour there is a story

about ingredients, choices and respect



GELATO ITALIANO













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WHY CHOSING NATURALIS GELATO



AUTHENTICITY

Can be discovered in my unique flavors and in their unique authentic production process.

PASSION

In recreate here in Australia the most authentic Italian gelato experience.







CALL TO

AWARDS

Business.

del gelato", MBA

EXCELLENCE

the world for Australia.

A.I.G, F.I.G, "I magnifici

2021/2022 Best Small

Ambassador of the Gelato in







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