ACOMAG
Associazione Nazionale
Costruttori Macchine
Arredamenti Attrezzature
per Gelato

Unione Italiana Food
PRODOTTI PER GELATO

DEFINITION OF "ARTISAN GELATO OF ITALIAN TRADITION"

1. CHARACTERISTICS AND REQUIREMENTS

1.1 Definition

"Artisan Gelato of Italian Tradition" refers to a food preparation consisting of a carefully selected mixture of ingredients, initially in liquid form, which is brought to a semi-solid, pasty, soft, and creamy state through a simultaneous process of mixing and partial freezing in an open-cylinder batch freezer. This process allows for the natural incorporation of air without the use of mechanical systems that forcibly introduce air into the mixture.

"Artisan Gelato of Italian Tradition" is obtained by mixing, in the artisan's production laboratory, wisely selected and well-balanced food ingredients, based on creativity, recipes, and entrepreneurial choices. It is a ready-to-consume product, freshly made.

Italy is the homeland of "Artisan Gelato of Italian Tradition," where the gelato maker finds the ideal expression of their craft, particularly in the use of typical regional ingredients and recipes. The long Italian tradition of artisan gelato, developed over decades of history, experience, research on ingredients, and technological advancements, has led to continuous improvements, making consumers appreciate the organoleptic qualities of artisan gelato, which is particularly flavorful, tasty, creamy, and soft.

1.2 The gelato maker is a professional who possesses the necessary knowledge to:

1.2.a. Manage their business in its entirety (administration and management control, staff research and training, sales strategies, communication, food safety and quality control, training, etc.).

1.2.b. Correctly produce "Artisan Gelato of Italian Tradition" based on their experience and recipes, following the procedures and requirements indicated in this definition.

1.2.c. A fundamental condition for the gelato to be defined as "Artisan Gelato of Italian Tradition" is that it must be prepared and processed in a batch freezer according to the processing method established in section 3.

2. ARTISAN GELATO OF ITALIAN TRADITION: INGREDIENTS

2.1 "Artisan Gelato of Italian Tradition," when prepared professionally and in compliance with current food regulations, consists of common primary ingredients and secondary characterizing ingredients, offering optimal organoleptic quality. Generally, gelato is classified into milk-based gelato and water-based gelato, the latter known as sorbet.

2.2 Below is a non-exhaustive list of the main primary ingredients that can be used:

- Milk, preferably cow's milk
- Cream, preferably from cow's milk
- Sugars
- Eggs

This list is not exhaustive, as it depends on the creativity and innovative skills of the gelato maker, within the limits of existing food regulations regarding the use of ingredients and raw materials.

2.3 Secondary ingredients (which characterize the flavor) are added to complete the mixture, such as cocoa, chocolate, flavored pastes, fresh and/or frozen fruit, and/or fruit paste, and/or dehydrated fruit, nuts (hazelnut, pistachio, almond, etc.). This list is also non-exhaustive, allowing for the gelato maker's creativity and innovation, in compliance with food regulations.

Some ingredients, like cream and eggs, are generally primary ingredients but can also serve as secondary ingredients for specific flavors, such as cream for fiordilatte or eggs for egg custard gelato.

2.4 In the preparation of the mixture, following Italian tradition, the preferred ingredients include cow's milk, its fats, and eggs, without excluding other ingredients required for special dietary needs or specific religious rules. These must be specified in the Unified Ingredient Chart.

2.5 In preparing "Artisan Gelato of Italian Tradition," for the final product across different flavors, combinations and presentations, the use of finished food products suitable for direct human consumption is allowed, such as biscuits or their fragments, nougat, liquors, candied fruit, and other products according to the gelato maker's creativity.

2.6 In the preparation of mixtures and syrups, additives such as thickeners, emulsifiers, stabilizers, colorants, and flavors are allowed in accordance with national legislation. However, gelato, being a frozen food, naturally does not require preservatives.

2.7 Milk-based mixtures primarily use milk and egg fats. The recipe must include milk and its derivatives, ensuring a minimum protein content of 3%.

2.8 The use of ingredients containing genetically modified organisms (GMOs) or their derivatives is prohibited.

3. PRODUCTION AND PROCESSING METHOD

3.1 In the preparation of "Artisan Gelato of Italian Tradition," the gelato maker prepares the mixture according to the indications in the definition and tranforms it exclusively using a batch freezer with an open cylinder, actively intervening in the production process. The mechanical insufflation of compressed air to artificially increase the product's volume is not allowed.

The gelato maker carries out the entire production process, from mixing the ingredients to batc freezing.

3.2 The essential phases of processing "Artisan Gelato of Italian Tradition" are briefly described as follows:

- **Mixing – Emulsification**: This is carried out with a mixer (immersion, countertop, or pedestal) to adequately prepare the ingredients for subsequent processing.
- **Pasteurization**: The mixture is heated to temperatures between 65°C and 90°C, followed by cooling. This process is mandatory for legally required ingredients.
- **Aging**: Following pasteurization, aging allows for the hydration and stabilization of ingredients, improving product quality.
- **Batch freezing**: Performed exclusively using open-cylinder batch freezers, ensuring the characteristic creamy texture of Italian artisan gelato.
- **Blast Freezing**: A rapid cooling process to prevent large ice crystal formation, preserving texture.
- **Storage and Display**: Short-term storage at -10/-12°C or lower for service (depending on local legislation), long-term storage at -18°C or lower.
- **Sale**: The gelato is traditionally scooped to enhance creaminess and flavor perception.

3.3 The mixture required to prepare "Artisan Gelato of Italian Tradition" must contain a minimum total solid content of 33% for milk-based gelato and 28% for fruit sorbet.

3.4 To ensure compliance checks, the gelato maker adopts methods to track and identify the raw materials and ingredients used. The list of ingredients must be displayed in the Unified Ingredient Chart (in compliance with local legislations), indicating the minimum percentage of characterizing ingredients per flavor.

3.5 The gelato maker conducts specific self-monitoring activities to ensure product conformity and makes the laboratory available for external inspections by competent authorities.

3.6 The indication "Artisan Gelato of Italian Tradition," when produced according to this definition, may appear on the shop sign and the Unified Ingredient Chart. The designation "Home-made" is allowed when the production site and shop belong to the same business entity and involve at least the preparation of the mixture with characterizing ingredients and the batch freezing.

APPLICABLE REGULATORY PROVISIONS

The document concludes with a list of EU and national regulations regarding traceability, hygiene, labeling, additives, and materials in contact with food, ensuring compliance with food safety standards.

a- **Traceability:**
Article 18 of Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002, or Guidelines for the Traceability of Food and Feed for Public Health Purposes, as per the Agreement of 28 July 2005, published in the Official Gazette No. 294 of 19 December 2005.

b- **Hygiene:**
Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002;
Regulations (EC) No. 852/2004, No. 853/2004, No. 854/2004, and No. 882/2004 of the European Parliament and of the Council of 29 April 2004;
Regulation (EC) No. 183/2005 of the European Parliament and of the Council of 12 January 2005 (obligation to apply written procedures based on the principles of Hazard Analysis and Critical Control Points - HACCP).

c- **HACCP Certificate:**
Legislative Decree No. 193 of 6 November 2007.

d- **Labeling:**
Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011.

e- **Additives:**
Decree of 19/11/1997, No. 514, Presidential Decree regulating the authorization for the production, marketing, and storage of food additives, pursuant to Article 20, paragraph 8, of Law No. 59 of 15/03/1997. Food additives, flavors, enzymes, and subsequent amendments.
Regulation (EC) No. 1333/2008 on food additives.
Regulation (EC) No. 1334/2008 on flavorings and certain food ingredients with flavoring properties for use in and on foods.
Regulation (EC) No. 1332/2008 on food enzymes.

f- **Materials and objects in contact with food:**
f.1- Regulation (EC) No. 10/2011 of 14/01/2011 on plastic materials intended to come into contact with food.
f.2- Ministerial Decree of 21/03/1973 on the hygienic regulation of packaging, containers, and utensils intended to come into contact with food substances or substances for personal use.
→ Decree of 4 February 2013, No. 23, updating the Decree of 21 March 1973.