



Gelato

Fratelli Brazzale dal 1784

Healthy and innovative



Brazzale SCIENCE
NUTRITION & FOOD RESEARCH
CENTER



*A food preparation with
nutritional function*

*Only natural flavors
Source of fiber
Without additives*



**40g OF
BUTTER**



**1 BAG OF
INGREDIENTS**



**700ml OF
SEMI-SKIMMED
MILK**



Gelato

dal 1784

Fratelli Brazzale

A new outlook on ice cream

*Science backing technology in a unique project on the market.
We created an ice cream having the functional characteristics
of Fratelli Brazzale Superior Butter.
The most mouth-watering example of our desire to revalue and
enhance the superior qualities of milk.*

in the tastes:

BITTER

NILLA

CIOKOCOFFEE

CIKOMILK

FIORDILATTE

SICILIA

HOW TO PREPARE



Gelato

Fratelli Brazzale *dal 1784*

FONTE DI PROTEINE

SOURCE OF PROTEIN

and...

Only natural flavors

Source of fiber

Without additives



in the tastes:

CIOKOMILK

The optimal service temperature is subject to the evaluation of the professional, we suggest a temperature of about -7 °C.
Storage temperature -18 °C.

= 1KG OF



Gelato Fratelli Brazzale

New
SIGEP 2024
THE DOULCE WORLD EXPO



La più antica tradizione italiana



Partner di:



BRAZZALE.COM

segui su  

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