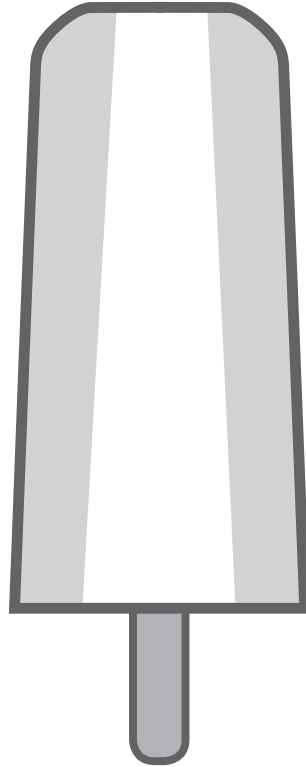


100% NATURAL

UP TO 70% OF FRESH FRUIT

NO FLAVOURING, COLORANT, PRESERVATIVE

GLUTEN FREE



WITH "BRONTE'S PDO
GREEN PISTACHIO"

SICILIAN NATURAL

geryanna

HOMEMADE STECCO ICE CREAMS[®]

UNIQUE WORLDWIDE

MADE IN SICILY

WITH

100% PURE CREAM,
FRESH WHOLE MILK, FRESH WHIPPED CREAM,
FRESH SEASONAL FRUIT,
HIGH QUALITY INGREDIENTS

WITHOUT

NO FLAVOURING, COLORANT,
PRESERVATIVE SUBSTANCES, CHEMICAL ADDITIVES,
HYDROGENATED FATS, SYNTHESIS PRODUCTS,
INDUSTRIAL JUICES AND PREPACKAGED BASIS



ABOUT US

We are a **sicilian family-run** business specializing in the production of homemade stecco ice cream ® 100% natural ingredients.

HOMEMADE AND NATURAL PRODUCTS

We create our products using our own recipes, which carefully measure differently for each and every flavor, and we use only **high-quality natural ingredients**.

For our sorbets, we use only fresh seasonal ingredients: oranges and lemons from Sicily are squeezed in **patented machines that extract the juice from the pulp**; strawberries and watermelons, also from Sicily, are hand-worked as well as the Pancalieri's mint essence. For our creams we use fresh whole milk, fresh whipped cream, 100% pure pastes, Bronte's PDO green pistachios, Nebrodi's Nuts, and cocoa manufactured in Italy.

HOW WE MAKE IT

We make the sorbets by mixing fruit, water, and sugar.

We create our ice creams using the **homemade ice cream process, with respect to its definition**: "Ice cream is a food preparation brought to a solid or pasty state through a simultaneous freezing and shaking process, which causes an absorption of air, making the product soft and uniform" a quote from "Scienza e tecnologia del gelato artigianale" (1986) written by the master, Luca Caviezel, the world's most esteemed ice cream expert and also, we can proudly declare, our teacher and guide.

UNIQUE IN THE WORLD

Geryanna makes the only Italian-produced stecco ice cream, using simple, high-quality, 100% natural ingredients, and incorporating **homemade and manual methods throughout the entire production cycle**.

Choosing to produce our creams by using the homemade process, which is **unique worldwide**, authorizes us to define our product as "**homemade stecco ice cream**" (a trademark we registered).

We do not use production shortcuts or technological solutions, such as particular machines, ingredients, and processes that involve the use of continuous freezers or fat mixtures that absorb air when shaken, nor those that work without air (one of ice cream's main ingredients) if they are frozen later. While those solutions allow lower production costs, they drastically affect the product's quality and also cheat on both the literal and technical definition of "homemade ice cream."

As a result, **geryanna's stecco ice cream** gradually releases its intense taste, offering an incomparable sensation to the palate.



FRUIT

Lemon, orange, watermelon, strawberry: up to 70% of sicilian fresh seasonal fruit, water, sugar, Pancalieri's mint.

BRAND NEW ICE CREAMS

Geryanna's is a new and different offer in the impulse-buy ice cream market, and **not comparable to industrial ice creams**, which are not our products' rivals or substitutes. On the contrary, **they coexist and complete the location's offerings**. They are the first ice cream snacks with 100% natural and high-quality ingredients **ever distributed on the HORECA market**.

FOR QUALITY LOVERS

Our ice creams satisfy the growing demand of a clientele that, regardless of its buying power, **always looks for quality**, that is, people who choose quality and natural ingredients.
Once discovered, our ice creams become an irresistible everyday pleasure.

WE ARE WHERE THE BEST IS

From the beach stand to the luxury hotel, geryanna products are recognized for their excellence. Who sells geryanna products in their locations confirms to his or her clientele the will to offer the best. Our products' presence, due to its uniqueness and exclusivity, makes stand out the location's entire offer.

In some very valuable facilities, we are the only impulse-buy ice cream that is actually appropriate and coherent to the services' category.

OUR TARGET

The factory's growth is geographically calibrated and selective in choosing retailers. Thanks to a well-structured logistical department, we can easily reach Italy and abroad.

Among our choices are beach resorts, four- to five-star hotels, country resorts, sport clubs, yacht clubs, important bars and cafes, high-quality gourmet and delicatessen shops, and catering companies.

UNCOVERED CREAMS ON STECCO, OUR OWN EXCLUSIVITY.



LE CREME

Pistachio, hazelnut, chocolate Hazelnut, chocolate, coconut, milk Cream: fresh whole milk, fresh whipped cream, 100% pure cream, 100% pure coconut milk, fresh coconut's flakes. Finally the pure taste of an uncovered homemade ice cream.

100% NATURAL
UP TO 70% OF FRESH FRUIT
NO FLAVOURING, COLORANT, PRESERVATIVE



THE ONLY SICILIANS IN THE WORLD

Geryanna's homemade stecco ice creams® are the first snacks made with 100% natural ingredients, and is the first high quality ice cream ever put on the market.

HARVESTED AND MADE NEAR YOU

They are made and sold by a factory from **Messina** that turns local delicious ingredients into a tasty excellent homemade ice cream. Those ingredients include lemons, oranges, strawberries, mulberries, watermelons, Bronte's PDO pistachios (gathered and manufactured in Bronte), and nuts (collected on Nebrodi mountains and also manufactured in Bronte). Milk and cream come only from local farms and factories in Sicily.

SICILIAN PRIDE

We experience both pleasure and pride in being able to offer to our clientele a 100% Sicilian product that is establishing itself as an additional excellence from our territory.

WWW.GERYANNA.IT

FINALLY THE 5 STARS ICE CREAM SNACK

Until today, elegant and prestigious hotels/restaurants did not have any high-quality ice cream snack product to complete their offerings to clients. In order to offer a quick ice cream snack at their beaches, pools, parks, or terraces, they **were forced** to use their own pastry chef's ice cream or buy it in bowls, since there was no such industrial product available.

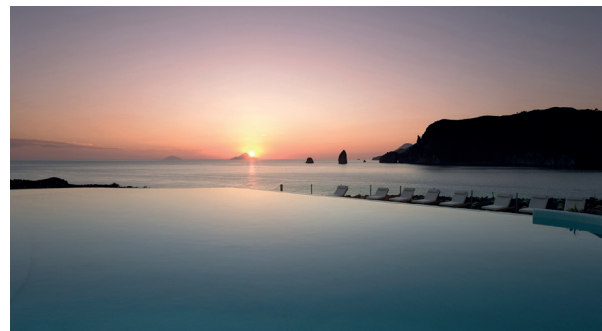


ALL OF THE TASTE OF A REAL 100% NATURAL ICE CREAM, EASY TO SERVE AND EAT ANYTIME

Thanks to its high quality, geryanna ice cream fits perfectly in the prestigious facility's selection.

It is a superior product in terms of quality and, thanks to the stecco, the stocks are very easily managed and distributed.

Stecco turns out to be **delightful and practical** for the customer, easy to enjoy with one hand, which makes it the perfect partner while reading a good book, strolling on the beach, or relaxing at other moments.



AND ALSO AFFORDABLE

LOWERS PRICES

In addition to its extraordinary pleasantness, it tears down management, service, and labor costs for the distribution of portions of ice cream.

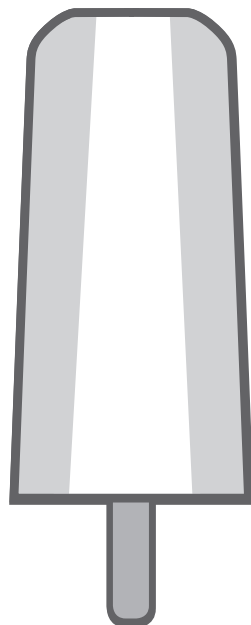
INCREASES SALES

It is ready and easy to serve. That creates a larger demand and increases the sales volume of ice cream.

CONFIRMS MARGINS

Its homemade nature and qualities, in addition to the selective distribution of the product, make it possible to offer it at a suitable price for your menu.





SICILIAN NATURAL

geryanna

HOMEMADE STECCO ICE CREAMS®

PRODUCT:	GERYANNA HOMEMADE STECCO ICE CREAM ® 100% NATURAL.
WEIGHT SINGLE ICE CREAM:	GR. 85
SHELF LIFE:	18 MONTHS
FLAVOURS:	LEMON, ORANGE, STRAWBERRY, WATERMELON, MINT, MILK CREAM, COCONUT, PISTACHIO, CHOCOLATE HAZELNUT, HAZELNUT, CHOCOLATE, IN 2013 WE WILL NOT COVER WITH CHOCOLATE MILK CREAM AND COCONUT
STANDARD BOX:	CONTAINS 20 PIECES, MEASURES CM. 20 X 30 X H 7,5, WEIGHTS: KG. 1,75
LOGISTICS:	DISTRIBUTED IN ITALY AND ABROAD



INFO@GERYANNA.IT - TEL. +39.347-0773054
WWW.GERYANNA.IT

