





Since 2009, Aline has been one of the leading brands in the industry with the solutions it provides in the area of pastry and bakery materials. UOTT is one of the top companies for flavor and nutrition. As we gain expertise, we continue to expand our product line under the Gourmet Gelato brand.

Gourmet Gelato, which translates to "Premium Ice Cream" in both Italian and French, combines UOTT's specialized expertise in the subject of ice cream with ice cream from around the world.

Thanks to its assortment of paste kinds, ice cream bases, powdered ice cream mixes, structural enhancers and stabilizers, and toppings for milk and fruit ice creams, Gourmet Gelato motivates ice cream masters to create delectable flavors and unveil true potential.

PASTES

Our paste selections for milk ice cream enable you to create the perfect ice cream by giving cream and milk-based ice creams a flavor that is both natural and robust.

Fruit ice cream pastes contain classic fruit flavors and provide fruit-based ice creams and sorbets a natural, robust flavor. This enables you to create ice cream and sorbet with the perfect consistency.

You may provide consumers with a distinctive ice cream experience that has taste, consistency, and high quality by using paste variants.

FEATURES

They are spread evenly throughout ice cream due to their simplicity in dissolving. Both cold and hot applications are suitable. contains no preservatives. In addition to ice cream, it can be used to make ganache sauces, specialty biscuits, and cake and pastry creams.

MILK



Bubble Gum Paste



Blue Sky Paste



Biscuit Flavor Paste



Coconut Paste



Mocha Flavor Paste



Hazelnut Paste



Walnut Paste



Mastic Gum Flavor Paste

FRUIT



Vanilla Paste



Green Apple Paste



Currant Paste



Pomegranate Paste



Blue Berry Paste



Pistachio Paste



Pear Paste



Melon Paste



Kiwi Paste



Blackberry Flavor Paste



Caramel Paste



Strawberry Paste



Cherry Paste



Orange Paste



Raspberry Paste



Tiramisu Flavor Paste



Black Mulberry Paste



Banana Paste



Lemon Paste



Mango Paste

ICE CREAM BAZES

Our ice cream bases enable you to create gourmet ice creams with perfect structure, particularly gelato, ice cream, and frozen yogurt.

FEATURES

Ice cream bases enable you to produce finished goods with a creamy texture, ideal consistency, and simple serviceability.

It enables you to achieve the standard in the products and offers the sugar and fat balance necessary for ice cream.

It reduces the chance of ice cream frosting.

For making creamy, milk-based artisanal ice creams and frosty tastes, Milky Base is used as a Powder basis for milk ice cream. delivering products with the finest flavor, texture, and shape.

Ice cream powder water base is perfect for making artisanal, icy flavors and delicious fruit-based ice creams. You can create delectable flavors by using the base for fruit ice creams with fresh fruits, fruit purees, and fruit paste types.

Cocoa Base with milk or water; It provides all binding ingredients and structural boosters with cocoa in a single container.



Milk Base 50



Milk Base
100



Water Base
50



Cacao Base
100

ICE CREAM MIX POWDER

We provide a variety of ice cream flavors that make it easy for you to make great ice cream.

FEATURES

It offers a potent scent and the longest possible shelf life.

It decomposes quickly and doesn't leave a bitter aftertaste. gives a uniform and creamy texture. Its hue is natural.



Lemon
Powder Mix



Yogurt
Powder Mix

STABILIZERS AND IMPROVERS

You can stabilize the ice cream bases, boost the ice cream's viscosity, and mix the ice cream uniformly by using our structural enhancers and stabilizers.

FEATURES

By giving ice cream a creamy look and flavor, it enhances the texture. Using less of it enables you to produce denser ice creams. In traditional ice, it produces outstanding results.

ice cream from Maraş and creams. Ice cream makers can adapt their recipes thanks to it.

Both cold and hot procedures can use it. stops ice cream from getting frosting.



Stabilizer Mix



Stabilizer Mix



Stabilizer Mix



Ice Gelato



Product		Packing
Fruity	Green apple	1.3Kg x 10 Pcs
	Pomegranate	
	Mango	
	Blackberry	
	Black Currant	
	Blueberries	
	Pear	
	Kiwi	
	Blackberry	
	Strawberry	
	Cherry	
	Melon	
	Orange	
	Raspberry	
	Black mulberry	
Banana		
Lemon		
Milky		Bubble Gum
		Blue Sky
		Biscuit
		Coconut
		Mocha
		Hazelnut
		Walnut
		Vanilla
		Pistachi
	Caramel	

ICE CREAM BASE

Product	Packing
Milky Base 50	2Kg x 4Pcs
Milky Base 100	2Kg x 4Pcs
Water Base 50	2Kg x 4Pcs
Water Base 100	2Kg x 4Pcs

ICE CREAM MIX POWDER

Product	Packing
Lemon	1.3Kg x 10 Pcs
Yogurt	

ICE CREAM STABILIZER AND IMPROVER

Product	Packing
Stabilizer Mix 5Mix	1.3Kg x 10 Pcs
Stabilizer Mix 10	1.3Kg x 10 Pcs
Ice Cream Gelato	1.3Kg x 10 Pcs

ICE CREAM TOPPING SAUCE

Product	Packing
Chocolate	1.0Kg x 6 Pcs
Raspberry	1.0Kg x 6 Pcs
Strawberry	1.0Kg x 6 Pcs
Caramel	1.0Kg x 6 Pcs



PREMIUM ICE CREAM PRODUCTS



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