

# G.E.I. GRUPPO ESSENZIERO ITALIANO S.P.A

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***Aromitalia***  
Dal 1942 Ingredienti di Qualità



## > More about G.E.I. GRUPPO ESSENZIERO ITALIANO S.P.A

Gelato is a family passion consolidated from generation to generation thanks to the common culture and constant pursuit of excellence.

We invest a lot of time and effort in selecting the finest raw materials, mixing them with care without losing the essence, putting ingredients together to enhance their flavours, slowly and progressively to fix in a recipe this delicate new balance. We are proud to say that our products are created starting from fruit, strawberries, hazelnuts, pistachios, pine kernels and cocoa. From all these ingredients we carefully choose the highest quality and best types.

We have worked in this way for over 70 years, maintaining relations with our trusted suppliers for decades and sharing with them our interest in the quality of our mutual products. Keeping the old recipes and quality of Italian gelato, passing on our accumulated "know how" is the promise and agreement we make with our customers.

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Silent and determined, like the city of Turin, AROMITALIA and its Italian-style ice cream have, for over half a century, aroused the interest, respect and esteem of ice cream makers worldwide. Aware of the difficulties of an ancient craft, where the ice cream maker earns success with dedication to the quality of the ice cream sold, AROMITALIA has always sought to produce products which are delicately balanced between ease of use and scrupulous attention to the experience of consumption of gelato made in Italy.

AROMITALIA over time has continually brought innovative products to the market. This has been achieved by laboriously searching for the finest combinations of raw materials and skillfully putting them together, following fruitful collaboration directly with ice cream makers. It is precisely in the foreign markets, where customers receive less help, that the AROMITALIA philosophy towards the ice cream makers to help them in the culture and business of Italian ice cream has had clear results.

## > Contacts

**Address:** STRADA CEBROSA 23/25 - TORINO

**Email:** [amministrazione.gei@aromitalia.com](mailto:amministrazione.gei@aromitalia.com)

**Website:** [www.aromitalia.it](http://www.aromitalia.it)

