

Gelamor[®]

AUS LIEBE ZUM EIS!



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Gelamor

Your Ice Cream Supplier for Hospitality and Retail

Since its founding in 2006, the family-owned company Gelamor, based in Geseke in the East Westphalia region, has been on a path of steady growth.

The four founders and managing directors proudly look back on many successful years in the ice cream manufacturing business.

Orhan Dag is responsible for sales and business development, while Yilmaz Dag ensures the production of over 4.5 million liters of ice cream annually at the company's manufacturing facility. Hikar Aydin heads the Accounting & Controlling department, and Simon Aslan manages Logistics and Warehousing.

Together with their team of over 50 employees, they represent Gelamor GmbH – where tradition meets innovation..



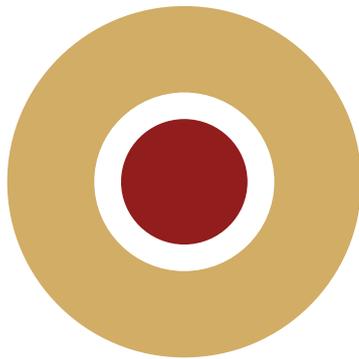
Yilmaz Dag

Simon Aslan

Hikar Aydin

Orhan Dag

Ice Cream. Pure passion since 1994



1994

In Delbrück near Paderborn, Orhan Dag opens the first La Luna ice cream café. The lovingly handcrafted ice cream recipes quickly become a great success and lay the foundation for the opening of additional cafés in Bad Lippspringe, Schloß Holte, as well as the take-over of "Venezia" in Paderborn – the oldest ice cream café in East Westphalia.

2009

New cafés are opened as far as the Ruhr region. To ensure consistently high ice cream quality across all locations, a modern production facility with an integrated deep-freeze warehouse is built. This enables the company to meet growing demand while fulfilling every customer wish to the highest satisfaction.

2012

Through La Luna Holding, the franchise concept „Gelateria La Luna“ is offered nationwide. From location analysis and selection of display freezers to stylish interior design – every element is part of the proven and successful concept.

2006

All current La Luna ice cream cafés are brought together under Gelato Eisvertriebs GmbH. This unified structure and the refined quality – enhanced by regional ingredients – quickly pay off. With creativity and expertise, Yilmaz Dag takes over the management of in-house ice cream production.

2011

The premium quality of the ice cream creations also convinces other ice cream cafés. With the founding of Gelamor GmbH, the offering is expanded to include accessories, furnishings, and tailored promotional materials for cafés and the hospitality industry.

2014

Due to growing demand, Gelamor's headquarters is expanded. The ice cream manufactory now produces over 30,000 liters of ice cream daily.

Our secret recipe book has grown to nearly 100 carefully tested and perfected flavors. Every year, we develop exciting new varieties that make their way into our seasonal range – including many vegan, lactose-free, and gluten-free options.

2015

Today, more than 50 La Luna cafés can be found across Germany – from Schleswig-Holstein to Bavaria.

Even in Tashkent, Uzbekistan, people have already acquired a taste for our ice cream.

New locations are also planned for the future – including in Saudi Arabia.

2016

The Gelamor product range now includes not only ice cream, but also baked goods and exclusive coffee.

Several of our ice cream creations have even been awarded the DLG's Gold Medal for Quality.

The exquisite quality of Gelamor ice cream has won over more than 900 customers in Germany, Austria, Sweden, Portugal, Uzbekistan (Tashkent), the Netherlands, Belgium, Luxembourg, and even in Saudi Arabia (Riyadh).

2019

In 2018/19, the entire production process was once again restructured, modernized, and brought up to the latest technological standards.

A homogenizer was introduced, along with Germany's tallest spiral shock freezer, featuring a 105-meter conveyor belt.

Production capacity has since increased to 4,500 liters per hour, and today, Gelamor supplies over 1,000 customers in 12 countries with our range of ice cream, baked goods, and coffee.

2021

We have expanded our field service team, ensuring that ice cream specialists are now available in every federal state in Germany.

This allows us to respond flexibly to regional needs and guarantees personal, on-site support for our customers.

In addition, we have strengthened our internal service team to provide even better and more efficient customer service.

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Portugal

Spanien

Benelux-Länder

Österreich

Satisfied
customers
in more than
12 countries
worldwide



Exclusively for food-service and trade

In the end, no ice cream café, bakery, restaurant, or hotel is ever the same – which is why at Gelamor, we always listen closely to your individual needs.

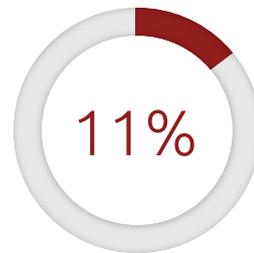
With over 25 years of experience in the hospitality and foodservice industry, we successfully supply more than 1,000 customers in 12 dif-

ferent countries – including Germany's largest ice cream café chain, Gelateria La Luna.

According to a market analysis by the German Confectionery Association, we are proud to be the second-largest ice cream supplier in Germany.



Hospitality industry



Specialist retail



Quality and hygiene come first

Not only our own quality standards, but also the expectations of consumers are continuously rising.

As a result, purchasers are placing increasing demands on their suppliers.

To ensure that we meet the high requirements of our customers and legal regulations, we continuously monitor our processes.

Our HACCP concept goes beyond legal standards and is regularly reviewed and further developed.

Internal quality control is complemented by regular external laboratory analyses.

With these measures to maintain a high level of quality awareness, we guarantee food-safe and reliable products whose specifications are clearly documented.

Our guiding principle is:

“Only a product that we ourselves would happily and responsibly buy leaves our facility.” – from love for ice cream.





High-tech ice cream production at the latest technology.





High-bay cold storage warehouse with a capacity of approx. 14,000 pallet spaces and a constant temperature of around -25 °C



Spiral shock freezer with a 105-meter conveyor belt

Handcrafted premium quality

At Gelamor, we have many years of experience in producing handcrafted ice cream of the highest quality.

Our production uses a low overrun (max 35%), resulting in a richer, more concentrated ice cream.

All ingredients are carefully balanced and gently blended. After heating, the mixture undergoes a necessary resting phase for maturation.

Only with sufficient time to mature can the full flavor truly develop.

Shelf life is ensured through shock freezing at approximately -60° Celsius for 60–65 minutes (24 months best before date).

This process preserves quality and prevents the formation of ice crystals.

The smooth and creamy texture, achieved through the low overrun, is our hallmark of quality!

It is only by combining unconditional love with fresh ingredients that we can bring this incomparable taste to life.

⊕ **Gelamor milk ice cream is made exclusively with fresh milk, cream, and butterfat.**

⊕ **Higher yield due to low air overrun.**

⊕ **Ingredients such as pistachios and nuts are always 100% pure varieties.**

⊕ **Chocolate sprinkles are made from pure chocolate** (no fat glazing).

⊕ **We do not use artificial flavors, colorings, or preservatives.**

Unsere Gebindegrößen in edler Optik

From small ice cream cafés to gourmet gastronomy, we offer two different sizes — from compact ice cream display cases to inviting large counters — so you can present as wide a selection as possible, depending on your available space.

Our disposable containers feature a stainless steel look and are very easy to handle. Once unpacked, they simply slide into the matching stainless steel trays.

Gelatium M



5,0
Liter

36,0 x 16,5 x 12,0 cm

Gelamonte XXL



9,5
Liter

36,0 x 25,0 x 8,0 cm

Our creamy milk ice cream

A delicately creamy temptation!

⊕ **Gelamor ice cream contains over 70% whole milk and 6–7% milk fat / butterfat.**

A clear quality benchmark for milk ice cream is a minimum of 2.4% milk fat / butterfat. Our standards far exceed these minimums, which is what sets our quality apart.

5,0
Liter *Gelatum M*

9,5
Liter *Gelamonte XXL*





Vanille Classico
Schoko Classico
Stracciatella
Haselnuss Piemont
Joghurt Naturale
Cookies Americano
Latte Macchiato
Malaga Belmonte
Yogurella
Amarena
Pistazie Sizilia
Walnuss
Dark Chocolate
Bubble Gum
Lemon Cheesecake

The listed ice cream flavors are just a selection from our range.
We regularly develop new varieties to continually offer our customers exciting taste experiences.

Our fresh fruit ice cream

Honest taste without compromise!

⊕ **Gelamor ice cream contains approximately 25% fruit content.**

A good fruit ice cream is characterized by a high proportion of real fruit.

All this with very low sugar content and without artificial colors or flavors. ohne künstliche Farbstoffe oder Aromen.

5,0
Liter *Gelatum M*

9,5
Liter *Gelamonte XXL*





Erdbeere
Zitrone
Himbeere
Banane
Melone
Waldfrucht

The listed ice cream flavors are just a selection from our range. We regularly develop new varieties to continually offer our customers exciting taste experiences.

Our homemade cakes and pastries

Irresistible creations crafted by master hands!

⊕ **All baked goods are exclusively handcrafted.**

Our cakes and tortes are available in classic round shapes with diameters of 40 cm and 28 cm, as well as in a rectangular shape measuring 40 x 30 cm.

Apfelkuchen

Birne-Karamell

Himbeer-Sahne

Flocken-Sahne

Schmand-Torte

Joghurt-Waldfrucht

Schwarzwälder-Kirsch

Himbeer-Mascarpone

Stachelbeer-Vanille

Pflaumenkuchen

La Luna Torte

Käse-Sahne

Tiramisu

The listed baked goods are just a selection from our range.

We regularly develop new cakes and tortes to continually offer our customers exciting taste experiences.



Our handcrafted cakes and tortes are available in three different sizes: 28 cm, 40 cm, and rectangular 40 x 30 cm.



Our delicious ice cream nuts and cream puffs

Fresh, delicious, and exceptionally good! Our cream puffs and ice nuts are frozen for convenience.

⊕ Ideal for popular ice cream creations with fine toppings

With our buttery cream puffs, you can create amazing and creative products. Whether filled with whipped cream and delicious cherry sauce or wonderfully chocolatey — our cream puffs are a hit in your café.

Our ice nuts filled with vanilla cream also allow you to conjure up irresistible variations. Why not try the tasty spaghetti ice cream version?

- ⊕ Thawing time for ice nuts / cream puffs in the refrigerator: approx. 1 hour**
- ⊕ Perfectly compatible with our delicious ice cream**
- ⊕ Quick and easy to prepare**
- ⊕ Allows for your own individual creations**



Delicious creations can be made with our baked goods.



Our Gelamor coffee bean



CAFÉ

For this coffee, only the highest quality Arabicas from the best growing regions worldwide have been carefully blended into a special mix.

The smooth, full-bodied aroma with notes of chocolate and a delicate sweetness is developed through slow and gentle drum roasting at a maximum of 220°C.

ESPRESSO

This strong espresso is roasted in the Italian tradition, delivering a bold and full-bodied flavor.

A blend of the finest Indian Robustas and a traditional drum roasting process lasting up to 20 minutes create a beautiful golden crema and a well-balanced aroma.

Whether enjoyed straight or in a cappuccino, it is sure to satisfy every coffee lover.



Unsere La Luna Bohne



COFFEE CREMA

This coffee delivers an intense crema and offers a full-bodied flavor with a rich, lingering, and pleasant finish.

The fine crema is light brown and is characterized by its long-lasting presence in the cup.

ESPRESSO PERFETTO

Our espresso is a classic Italian blend with a 30% Robusta content.

It features a dark brown, rich crema and an intense chocolatey note.

This espresso is a well-balanced blend without bitterness or acidity.



Training at the Ice Cream Café Academy

Training is a valuable investment that pays off. We are happy to train you and your staff in ice cream maintenance, portioning, spatula techniques, and decoration.

Proper portioning needs to be learned just as much as creating the perfect ice cream

specialties. Understanding material usage is just as important as designing the ice cream menu.

All of this is taught and developed in our officially certified training room. We provide in-depth expertise — simply request your personalized offer.

- ⊕ **Modern ice cream production**
- ⊕ **Officially certified training room**
- ⊕ **Extensive equipment**
- ⊕ **Comprehensive training concept**
- ⊕ **Detailed and informative theoretical presentations**
- ⊕ **Small and manageable course groups**







deprodj

Planung . Kühltechnik . Möbel

Our team is
happy to
support you
with advice and
assistance



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