

Giò 
food

FROM ITALY WITH TASTE

COMPANY PROFILE

ABOUT US

GiòFood is the Italian brand that brings the **excellence of 100% Italian food products** to the world, accurately selected and ensuring **high-level performance** for gastronomy professionals. Our offering is dedicated to **distributors and wholesalers specializing in HoReCa**, with on-site assistance covering Europe and beyond.

We offer authentic **quality, high-end raw materials, technical support**, and human relationships based on **exclusivity, trust, and respect**, with the aim of becoming the international benchmark for the authenticity of Made in Italy as a symbol of excellence and family passion.



MADE IN ITALY



HIGH QUALITY



SUPPORT

With Giò Food, Italian quality is not only distributed: it is transmitted, narrated, and promoted.



OUR VALUES

“*Quality is our business. Trust is our promise.*”



Professional quality

“Quality is about technology and performance, but also respect for those who use it. We select, test, and recommend: each of our products is designed to **guarantee consistent and reliable performance** for taste professionals.”

Care and Humanity

“Before being a company, we are people, and **we treat our customers as partners**. We believe in kindness, helpfulness, and collaboration.”

Relationship of trust

“Relationships are at the heart of our work. We support those who work with us through **assistance, transparency, and exclusivity**. We want to build partnerships based on mutual respect and continuity.”

Italian authenticity

“We were born to represent the true essence of Made in Italy: every product is the result of **passion, research, territory**, and people who believe in the value of things done well.”

Passion for taste

“We don't just sell products: we bring experiences, flavors, and stories. Behind every cream, milk, and product is the desire to **bring the true taste of Italy to life abroad**.”



COMPANY'S PHILOSOPHY

We are a niche company that has chosen to **bring the excellence of Italian dairy products to the world**, preserving a tradition that originated in the heart of **Piedmont**.



Our products are made from **100% Piedmontese milk**, a natural raw material that is carefully selected, because we believe that quality always comes from making the right choices. **We do not use additives or stabilizers**: we rely solely on the **authentic goodness of milk** and respect for its **natural balance**.

We collaborate with a network of selected partners to whom we guarantee **territorial exclusivity**, in order to build a path of growth and mutual trust together.

We believe in **training** and **knowledge sharing**: we organize **events** and **demonstrations** to educate agents and customers about technical and complex products that are of extraordinary value.

Choosing Giò Food means not only offering a superior quality product but also becoming **ambassadors of Italian excellence** capable of distinguishing and retaining customers, well beyond price.

COMPANY'S PHILOSOPHY

Quality

We want to introduce the world to a unique product like **Piedmontese milk cream**: healthy, rich in nutrients, and a symbol of a food culture based on authenticity and respect. Our products are designed **for pastry chefs, restaurants, cafes, and ice cream maestros**.

They guarantee **high yield and performance** that enhances the final food product, in terms of both taste and texture, from the moment of initial preparation to sale to the end customer.

Exclusivity

We support our distributors in their success by offering them **exclusive territorial rights**. This approach allows distributors to differentiate their offering from that of their competitors, thereby giving buyers and industry professionals a competitive advantage.

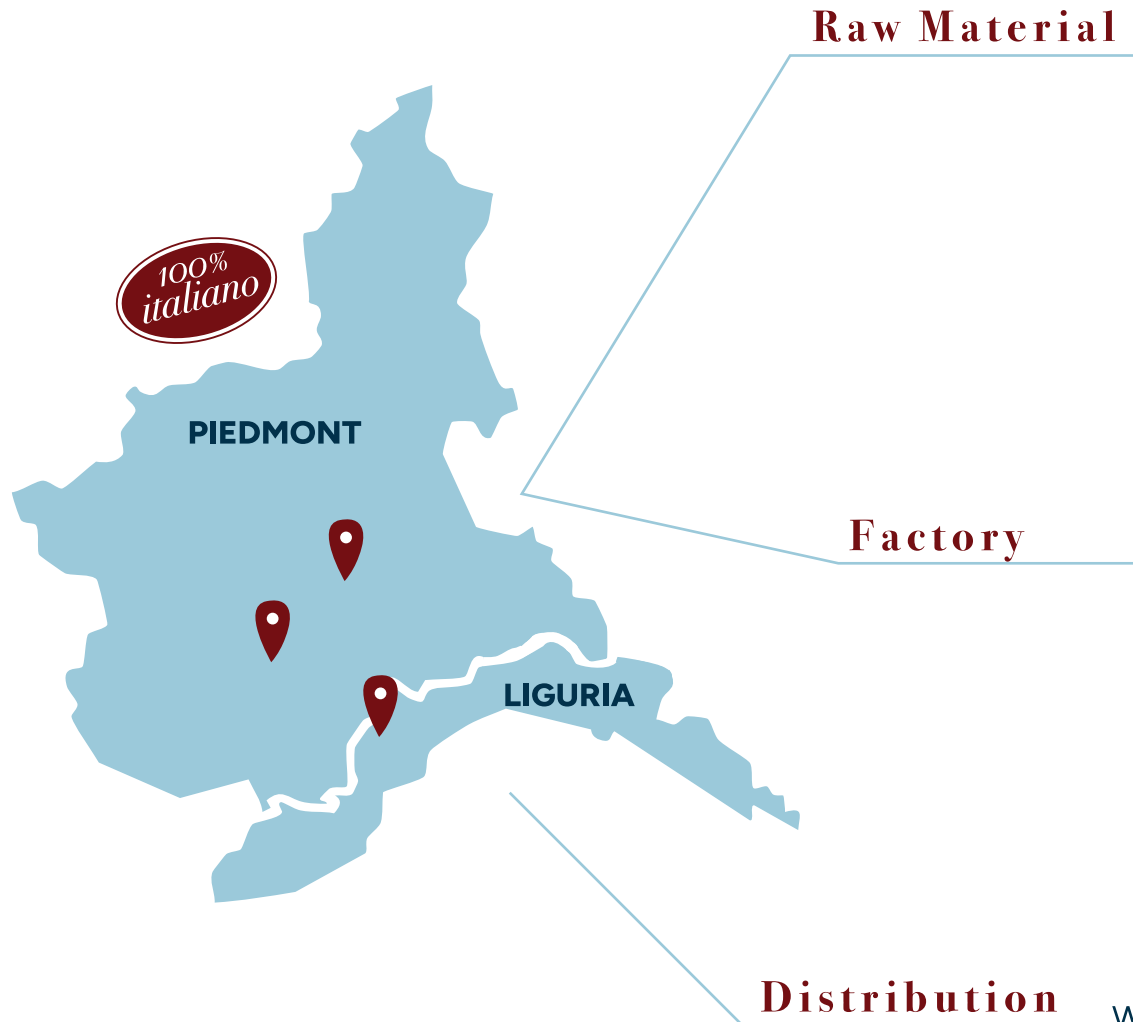
Consulting

We offer our decades of experience to guide distributors and wholesalers toward informed choices of high-end products, **to achieve a consistent image** with pastry chefs, restaurateurs, and gelato makers, eliminating the risk of brand overlap.

We support our customers in **creating a well-defined and functional commercial strategy** for dairy products.



THE PRODUCTION CHAIN



The Piedmontese origin of the raw material, from **Friesian cows**, allows us to obtain a natural product that does not require additives or preservatives and gives it a natural white color. All this results in a **soft, homogeneous texture** that lasts over time. The raw material reaches the processing center **within 12 hours of milking**.

The production process is carried out in a **modern, fully automated facility**, where the raw material is processed into a soft, homogeneous texture that lasts over time.

Thanks to a technologically advanced and unique plant, **we preserve the natural and organoleptic characteristics** of the raw materials without subjecting them to stress.

The various product treatments (high pasteurization, UHT, sterilization, homogenization, and packaging) are customized according to the final product (milk or cream).

We work with distributors and wholesalers in **Italy**, throughout **Europe**, and the **Middle East**.



WHERE OUR STORY BEGINS

*From grandparents to grandchildren:
a story that has continued for three
generations of the Alberti family.*

Marco Alberti, founder of Giò Food, has been working in the dairy industry for over 45 years, dealing with milk, butter, and cream, but with a particular focus on the latter.

In 2013, Marco left the family business and decided to combine his technical and interpersonal skills to create a **niche company in the milk and dairy products sector**, with a primary focus on cream.

This idea led to the creation of Marco Alberti Srl and its **Giò Food brand**, which combines passion and expertise to **offer the highest quality cream and derived products**, ideal for the professional food sector.

It is also a story of connections, friendships, and trust. One of the founding partners, **Gianluca Gerbaldo**, is himself an expert in the field and a wholesaler in a region that is very important in terms of cream production: Piedmont.

This has given rise to a **strong synergy** that, from suppliers to customers via agents, is driving the brand to evolve today, with the third generation of the Alberti family joining the company and the intention to pursue a very clear strategy abroad as well.



THE REFERENCE SECTORS FOR CREAM

PASTRY



To obtain finished products of superior quality and consistency, our artisanal and natural product is perfect both in the **preparation of creams** and as an **accompaniment to other desserts**.

Maximum yield in whipping, where it is white and naturally sweet, and consistent in terms of **performance over time**.

RESTAURANTS



Cream is a key ingredient in a **variety of savory dishes**. For this reason, a cooking cream that can **withstand temperatures and processing while retaining its organoleptic characteristics** is a great plus for the chef and the final dish.



THE REFERENCE SECTORS FOR CREAM

CAFÉS



The **art of cappuccino**, and in general the **interactions between coffee and milk products**, require raw materials of the highest quality.

Giò Food's milk allows you to prepare cappuccino with a **structured and dense foam**.

ICE CREAM



Cream is a **key ingredient** in ice cream. High-quality cream like ours allows us to **create ice cream that is perfect in terms of taste and texture**, resulting in a final product that is refined and of higher quality than our competitors.



OUR CREAM



UHT cream 38% and ESL cream 38%


An extremely versatile product, suitable for various uses. In pastry-making, it is ideal for preparing stable decorations and semifreddi, without any problems of syneresis or ice crystal formation. In ice cream making, it promotes good volume increase and the formation of a creamy, spreadable texture. In catering and home consumption, it gives a refined, delicate taste to first and second courses, and is also suitable for panna cotta, puddings, and various cakes.

UHT cream 35% and ESL cream 35%

Suitable for mounting in a cream whipper and recommended for use in ice cream shops, bars, cafes, and restaurants, it is ideal for garnishing ice cream, desserts, hot chocolate, and strawberries.



LET'S STAY IN TOUCH!

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Find more about Giò Food
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