



Your ice cream maker has “Glaces Artisanales de France” certification a sign of quality that guarantees skill and excellence.

### **What is artisanal ice cream?**

Artisanal ice cream is made with selected, top quality ingredients. Ice cream makers make their ices according to the rules of the profession (mixing, maturation, cooling, etc.). This is a true culinary art that cannot be improvised but requires experience and expert technique!

### **How to distinguish it**

To help you identify it, the French Confederation of Ice Cream Makers (CNGF) created the “Glaces Artisanales de France” (Artisanal Ice Creams of France) Quality Charter awarded to artisan ice cream makers who have the right expertise and who adhere strictly to the charter’s commitments.



## A sign of recognition

Your ice cream maker guarantees quality

Professionals have to take specific commitments:

- ▶ **Be registered with the Chambre de Métiers et de l'Artisanat** (Chamber of Trades and Crafts), proving a state diploma to work in this trade ;
- ▶ **Select and use only top quality ingredients ;**
- ▶ **Adhere to the code of loyal practices for ice creams** and best hygiene practices in the profession ;
- ▶ **Educate and train staff in these best practices**, for irreproachable manufacturing and sale of ices.

## A mark of confidence

For you, the assurance of quality products

Artisan ice cream makers certified by the Quality Charter are easy to identify: the front of their shops or street vending vehicles bears the “Glaces Artisanales de France” sign. This gives you the guarantee that you will be enjoying a real artisanal ice cream, made by a professional with tried and tested expertise.

## Your eyes and taste buds will tell you

A few tips to help you identify us

You can recognise an artisanal ice cream by its colours that are soft and mat, like the ingredient's natural colour. Ice creams with bright or flashy colours indicate the addition of food colouring. When you eat them, you should taste the original ingredient as if you had bitten right into it. The natural flavour and sensation are unmistakable!

- ▶ **Pistachio ice cream is not green, and banana ice cream is never bright yellow!** Pistachios and bananas give a beige or cream coloured mixture. Just look at these two flavours in your ice cream shop – it's generally a good sign.
- ▶ **Vanilla ice cream should be cream coloured** and the black dots of the vanilla should be visible.
- ▶ **You should also watch out for dishes that are overflowing with ice cream:** the ices are often made with semi-processed products.
- ▶ **Feel free to ask your ice cream maker questions about how the ice creams are made.**