

Palazzolo's

ARTISAN DAIRY





50,000 SF Manufacturing Dairy Plant

- FSMA-Certified Facility
- Strong Community Employer
- Privately Owned Building
- 480V 3 Phase with 350 KW Genset back up
- Strong Utilities
- Low Taxes
- Stable Property Equity
- Room to build & grow
- Enclosed 3 door dock
- Enclosed dedicated dairy dock
- Enclosed Dry Storage
- In-House Mechanical Room
- In-House Bakery
- Environmental Recycling of waste
- Convenient Location off of Interstate 94/196 and Old Route 66





Palazzo's Artisan Dairy is operated by happy staff members, some that have been employed for over 20 years.

- Strong & stable business since 1986
- Employee retirement plan and other benefits
- In-House FSMA certified managers
- 30 year clean record of operations
- Frozen channels from production to enclosed loading dock
- Operations managed by specialists in Culinary food, Cross Contamination, Consistency, and efficiencies.
- All employees get paid a "Living Wage" with the opportunity for growth within the company.





Pete and Marie Palazzolo (mother and son).

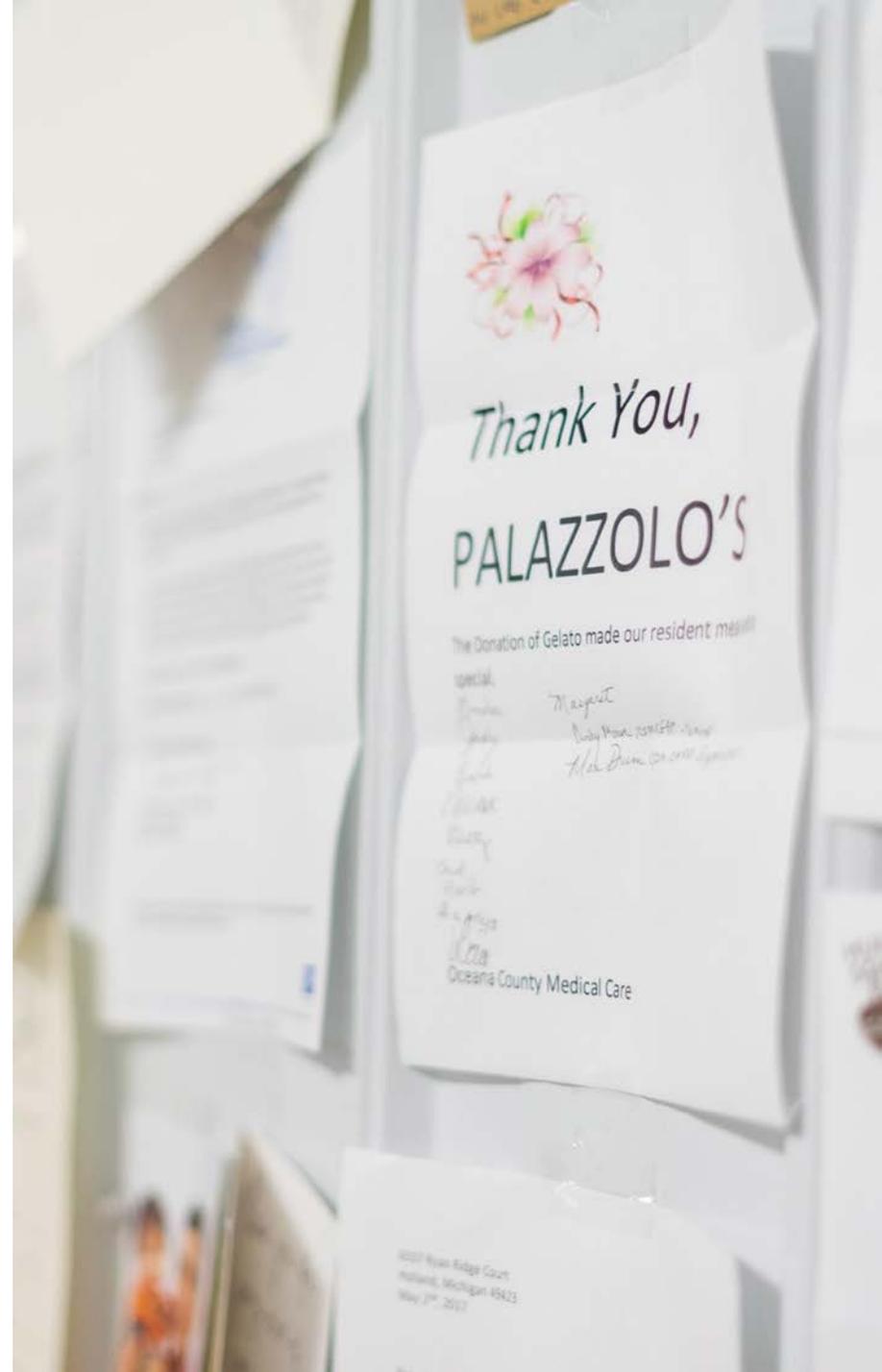


“Creamy, delicate, fresh and heaven on a hot Fourth of July.”
– Oprah Winfrey’s “O” List “



Palazzo's supports all local charities and donates internationally:

- SmileTrain - Premier Circle donor with over 1,000 Children saved
- St. Jude
- Special Olympics
- Leukemia & Lymphoma Society
- Blue Star Trail
- Rescue Mission
- Friends of the Library
- Humane Society
- Nights of Hope
- Christmas Basket Project
- Oceana Medical
- Allegan Economic Development
- Wedgewood
- Wedgewood
- Hope Dance Marathon
- Saugatuck Center for the Arts
- American Cancer Society
- Youth for Christ
- Christian Neighbors
- Big Brothers Big Sisters
- Culinary Cabaret
- ACT
- Ladders of Hope
- Wings of Hope
- Outdoor Discovery center





Gelato pots perfect for on-the-go eating

Artisan dairy chooses tamper-evident container with a spoon in the lid and high-quality in-mold labeling for its gelato, sorbet, and other dairy desserts.

Michigan-based Palazzolo's Artisan Dairy has chosen a round polypropylene UniPak pot from RPC Superfos for its range of artisan ice cream, gelato, and sorbet products. The company was seeking a packaging solution of sufficient quality to match its fresh, uncompromised ingredients. In particular, CEO and Founder Pete Palazzolo selected the UniPak pot because of its standard tamper-evidence feature, which is easily detectable and comfortable for end-users to break.

"The tamper evidence of the UniPak pots is very attractive," Palazzolo explains. "Besides assuring the end-user of an untouched product, the feature optimizes our manufacturing process and, at the same time, it safeguards the quality of the Palazzolo products. This is because tamper evidence eliminates the need for burning a foil seal on the plastic rim, so our gelato avoids a heat shock—it stays delicious and we save time."

Also key to the solution for Palazzolo's is the spoon in the container's lid, which makes the range's 69-mm-dia size perfect for eating straightaway. This adds convenience to Palazzolo's gelatos, sorbets, and more, which are often sold from food trucks in front of football stadiums, concert halls, and at other events where people buy treats for immediate consumption.

These venues, together with restaurants and boutique-style retailers, are its typical outlets, making eye-catching artwork a must for Palazzolo's. Says RPC Superfos, the UniPak pot for Palazzolo's is embellished with advanced, scratch-resistant in-mold labeling, which produces immaculate graphics, vivid colors, and clear details. In this way it reflects the bright colors and intense flavors that characterize Palazzolo's products.

"The artwork looks beautiful, and the quality of the print job is better than what you normally see," comments Palazzolo. "In addition, the feel of the UniPak container, in any size we use, gets a lot of positive remarks these days."

[LINK TO SOURCE](#)



By Anne Marie Mohan, Senior Editor, Packaging World Palazzolo's Artisan Dairy has chosen a round PP pot for its range of artisan ice cream, gelato, and sorbet products.



Pete Palazzolo founded the business in 1986 at 16 years old with his Mother Marie. In 1991, he graduated from college with a BSBA and they incorporated the business at that time.

- Entrepreneur since grade school
- Mentors to grade school and college students
- Consultant to the industry
- Self-made business grown from the ground up
- Compassionate employer
- Strong business and work ethics
- Helped build out and start up hundreds of different businesses
- A+ Grade in Harvard Business School Case Studies (400 level class)





Palazzolo's Dairy is nestled within West Michigan's Fruit & Dairy belt known for Milk, Peaches, Apples, Cherries, Blueberries, Raspberries, Strawberries, Grapes, Apricots, Melons, Plums, and many more...

OUR FARMERS PLEDGE: No artificial growth hormones (RBST) used in the farming of our milk.





RETAIL





PINTS





SUNDAE CUPS



SLUSHIES





MILKSHAKES





Malts





QUART





ICE CREAM SANDWICHES

**WANNA
BITE?**



ICE CREAM SANDWICH



VANILLA ICE CREAM SANDWICH

Imported Chocolate Sponge cake from France with Vanilla Bean Ice Cream



CHOCOLATE ICE CREAM SANDWICH

Imported Vanilla Sponge cake from France with Chocolate Ice Cream



NO FAKE ANYTHING
NO TRANS FAT
NO ADDED HORMONES
NO CORN SYRUP



FOOD SERVICE





FOODSERVICE – PRE-PORTIONED CUBES

PRE-PORTIONED CUBES

- Portion Control
- Create your own unique dessert
- Chocolate Sponge Cake with Vanilla Bean Ice Cream
- 2.5" X 2.5" X 2"
- Easy to dress up and utilize with a greater dessert

ALSO AVAILABLE Pre-Portioned:
VANILLA BEAN SQUARE 3.5" X 3.5" x 1.5"



FOODSERVICE – PRE-PORTIONED CUBES



Foodservice Pack Sizes



5 Liter Pans
Made in
the USA



4.75 Liter Pans



172oz & 2.5 Gallon
Heavy Duty containers



Soft Serve Jugs
 $\frac{1}{2}$ Gallon & 1 Gallon



PRIVATE LABEL

PRIVATE LABELS FOR YOUR UNIQUE BRAND

We have a long and successful history in helping companies launch their own private labels. Our services include **consulting to creation**, and everything in between.

You can consider us your turnkey private label solution!





**LOCAL CRAFT.
GLOBAL REACH.**





Since 1986, Palazzo's Artisan Dairy has been working with restaurants, grocery stores, scoop shops, bakeries, catering halls, vending machines, convenience stores, frozen yogurt shops, chocolate shops, arenas and stadiums, hospitals and clinics, dietitians, outlet stores, fast-casual, pizza and sandwich shops, hotels, fitness clubs, corporate dining, colleges and educational facilities, farm stands, beach concessions, food trucks, fundraising, public events, theatres, and theme parks

- Clients are long-standing, some for over 25 years
- Over 150,000 scoops enjoyed per week
- Millions of people enjoy Palazzo's
- Sets the bar high and makes local competition step it up to improve quality of life through competition

USA National Sales from coast to coast, international importer and exporter within many countries





Artisan items produced in our dairy:

- Gelato
- Sorbetto
- Frozen Yogurt
- Premium Ice Cream
- Soft Serve Ice Cream
- Soft Serve Shake Mix
- Pre Portioned Ice Cream for foodservice
- Non-dairy fruit-based options
- Vegan Options
- Custard
- Smoothie Mix
- Novelties (Ice Cream Sandwich - Mega Cone)
- Premade Shakes, Malts, Sundaes, Slushies
- Assorted Ice Cream Mixes
- No Sugar, No fat Options
- High Protein Options





What people say

"The Most Accommodating Dairy I have ever worked with in 40 years"

– Dick Marting, Chicago Dairy Buyer

"Palazzo's Artisan Gelato is truly in a class of its own, every spoonful leaves you smiling and wanting more!"

– Bono Gbolo, General Manager, Macy's Marketplace and Confection, Maplewood, MN

"The Palazzo team excels in product quality and customer support. I went with Palazzo's over 10 other manufacturers and am happy I did!"

– Gerald Shlesinger, Della Spiga Caffé Forum Shops at Caesar's Palace, Las Vegas, Nevada

"... as a lifelong pistachio fan, your roasted pistachio gelato belongs in another universe of excellence altogether. Thanks so much!"

– David Kolb, Muskegon Chronicle

"It seems that our customers are hungrily waiting for this product to get to a retail location... it is the "crown jewel" of our ice cream department."

– Dave Boyd, Forest Hills Foods





“Some celebrities who have enjoyed Palazzolo’s:

Oprah Winfrey, President Bill Clinton, Giada De Laurentiis, Bobby Flay, James Beard, Danny DeVito, Ron Howard, The Jonas Brothers, Heather Graham, Mindy Lahiri, Regis Philbin, Jon Voight, Liev Schreiber, Mark Harmon, LL Cool J, Chris O’Donnell, Naomi Watts, Angie Harmon, David Duchovny, Niecy Nash, Patrick Warburton, James Gandolfini, Julia Louis-Dreyfus, Robert Duvall, Kaley Cuoco, Jim Parsons, Natascha McElhone, Kevin Dillon, David Spade, Robin Meade, Pierce Brosnan, Elliot Gould, Rooney Mara, Christopher Plummer, Conan O'Brien, Patrick Dempsey, Wolfgang Puck, William H Macy, Shonda Rhimes, Luke Perry

and the

Cast and Crews of:

Big Bang Theory, NCIS, NCIS LA, Californiacation, The Fosters, Greys Anatomy , Rizzoli and Isles, Criminal Intent, Ray Donovan, Sons of Anarchy, Redemption Road, The Mindy Project, Major Crimes, Agents of SHIELD , Shameless , Castle, Twisted, LA Rams





**Thank you for considering our dairy, we hope
to be doing business together soon.**

The team from Palazzolo's Artsian Dairy

**WANNA
SPOON?[™]**