



**PROCESS AND PRODUCT OPTIMIZATION IN THE ARTISANAL
PRODUCTION OF SICILIAN COFFE GELATO**

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ABSTRACT

The production of artisan gelato has always been a very important sector for the Italian economy, the aim of this work is to highlight the peculiarity of production in Sicily, in synergy with a young economic reality and the production reality that is expanding Gelateria Cappadonia, Caffè Morettino Srl Palermo and the academic world.

The aim of this research is to solve the color change during the production of artisan coffee gelato.