

Allergy Information: Some products may contain or be processed in facilities that handle nuts, dairy, soy, gluten, and other allergens.
Please note: we do not use or handle eggs in our production.



Gelabon

Add a Spark of Italy to your Ice Cream

Easy Best Ingredients Co., Ltd.

EASY BEST is a dynamic Thai Italian company founded in 2012, specializing in the production and distribution of ingredients for Italian artisanal gelato under the GELABON brand, and coffee capsules under the COFFEE WHIM brand. Based in Nongprue, Chonburi, the company operates a 1,500 sq.m. FDA-approved facility where all products are made inhouse. Our clients include high-end hotels, restaurants, gelato shops, and major chains such as Accor, Hilton, Sheraton, Wine Connection, Pizza Massilia, and the HMA Cocotte group — primarily in the Pattaya–Jomtien area and Bangkok.

The history

The journey began in the late 1990s with the opening of a traditional gelateria in Italy, followed by a second shop in Germany. In 2010, operations moved to Thailand, where a small facility in Nongprue, Chonburi was established to produce artisanal gelato, bases, and ingredients for hotels and restaurants. This growth led to the founding of Easy Best Ingredients Co., Ltd. in 2012. Later, the brand COFFEE WHIM was born from a passion for great coffee and a desire to offer Italian-style blends at an affordable price. Inspired by Arabica plantations in northern Thailand and Robusta farms in the south, the goal was to create a balanced, smooth coffee

- free from bitterness or acidity
- tailored to the tastes of local coffee lovers.



Easy Best Ingredients Co., Ltd

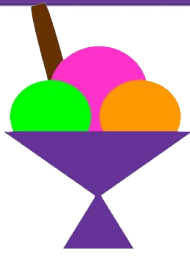
CONTACTS: gelabon.com
Easy Best Ingredients Co., Ltd
132/2 M.1 Soi Chiyaporn, Nongprue,
Pattaya Banglamung, Chonburi 20150
Tel: 0953625005 info@gelabon.com



ICE CREAM PRODUCTION

Our production facility includes 3 gelato machines, 1 pasteurizer, 3 shock freezers, and a RoboQbo vacuum system capable of producing 100 kg/hour of ice cream paste and up to 500 kg of gelato per day. We combine fresh ingredients, modern equipment, and handcrafted techniques to deliver **top-quality gelato** with the high standards expected from Italian tradition.





PREMIUM GELATO FLAVORS

Chocolate & Creamy: Chocolate, Double Chocolate, Chocolate Chips, Dark Chocolate, Chocolate Chili, Chocolate Orange, Nutella, Vanilla, Vanilla Beans, Fior di Latte, Fior di Latte Amarena, Fior di Latte Sugar Free, Croccantino, Zabaione, Salted Caramel, Caramel, Tiramisu, Oreo

Fruity: Strawberry, Strawberry Milky, Banana, Watermelon, Mango, Mango-Passion, Melon, Peach, Pineapple, Passion Fruit, Red Grape, Blueberry, Wildberry, Yuzu, Orange, Lemon, Kiwi, Ruammit

Yogurt-Based: Yogurt, Yogurt Strawberry, Yogurt Raspberry, Yogurt Mango, Yogurt Blueberry, Yogurt Goji Berry, Yogurt Biscotti

Cheesecake-Inspired: Cheese Cake, Cheesecake Strawberry, Cheesecake Raspberry, Cheesecake Mango, Cheesecake Blueberry

Specialty & Creative: Amaretto, Rum Raisin, Bubble Gum, Durian, Cassata Super Mix, Curacao, Mint, Mint Chocolate Chips, Red Beans, Black Sesame, Cinamon (Cinnamon), Thai Tea, Green Tea, Lemon Grass



Special Gelato Flavors

Sold at a top-tier price



Chocolate & Nut-Based: Dark Chocolate Sherbet Orange, Chocolate Sugar Free, Dark Chocolate Sugar Free, Nutella Biscotti, Hazelnut, Hazelnut with Chocolate (Nutella), Rocher, Pistacchio, Salted Pistacchio, Torroncino

Fruity & Aromatic: Lychee, Raspberry, Apple, Olive Oil/Lemon, Olive Oil, Yogurt Amarena, Pina Colada

Unique & Seasonal: Zuppa Inglese, Almond, Panettone

With 82 flavors to choose from, there's something for everyone



Gelabon Ingredients

Add a Spark of Italy to your Ice Cream



Ingredients & Bases

Natural powders for creamy gelato and smooth results.

Stabilizers

Improve texture, scoopability, and shelf life.

Sugar-Free Mixes

Sweetened with maltitol. Full flavor, no sucrose.

Tiramisu Cream Powder

No mascarpone? No problem! Mix with cream for authentic tiramisu flavor.

Pastes & Variegates

Concentrated fruit and nut pastes. Add color and taste with marbled variegato swirls.

Ready Mixes

Just add water or milk. Ideal for fast, delicious gelato.

Soft Serve Mixes

Compatible with any machine. Creamy texture and full-bodied taste.

Custom Solutions

Ask us about bulk orders and custom recipes.



Ingredients List

Soft Serve: Soft Serve Chocolate, Soft Serve Double Chocolate, Soft Serve "Fior di Latte" (Milk), Soft Serve Vanilla, Soft Serve Coffee, Soft Serve Coconut, Soft Serve Yogurt

Use: 1 bag + 2.5 liters of water



Ice Cream (Gelato) Milk Stabilizer: Gelabase 100 (use 100g/kg), STB 180 (use 180g/kg)

Variegature (Topping): Amarena Cherry, Blueberry, Mango



Flavored Base (Ready Mix): use 1 bag + 2.2 liters of water:

Milk, Fior di Latte, Chocolate, Dark Chocolate, Double Chocolate, Coffee, Coconut, Chocolate Sugar Free Base, Vanilla Sugar Free Base, Coffee Sugar Free Base, Coconut Sugar Free Base

Use 1 bag + 3 liters of hot water: Lemon Base

Use 1 bag + 1.5 liters of water: Fruit Base

Aromatic Powder Bases (measured per kg of mix): Yoghurt Powder – 150g/kg, Matcha Green Tea Powder – 100–150g/kg



Paste: Amaretto, Banana, Blueberry, Caramel, Coffee, Green Apple, Hazelnut, Lemon, Mango, Melon, Oreo Cookie, Passion Fruit, Peach, Pineapple, Pistachio, Raspberry, Rum Raisin, Raisin + Rum, Strawberry, Tiramisu, Vanilla, Vanilla Beans, Wildberry, Zabaglione, Mint

Dessert Line: Tiramisu (use 120g per liter of whipping cream)





COFFEE CAPSULES & PODS

Coffee Whim Capsules

Compatible with **Nespresso®** and **Dolce Gusto®** machines.

Enjoy high-quality coffee in convenient, affordable capsules.

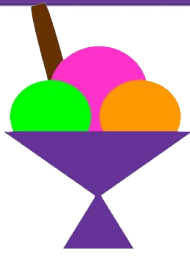
Note: Nespresso® is a registered trademark of a third party not affiliated with or endorsed by our company.



Capsule compatibili
NESPRESSO®



Compatible with **Nespresso®** and **Dolce Gusto®** machines. Available in Arabica Gold, Espresso Red, Decaffeinated Blue. Pods imported from Italy



SPECIALTY ICE CREAM CREATIONS

In addition to classic gelato, we also craft a selection of premium, **single-serving desserts** — unique, eye-catching, and ready to serve:

Real Lemon Sherbet: Whole lemon peel filled with refreshing Lemon sherbet — a natural, zesty treat.



Tartufo: A rich chocolate gelato sphere with a soft center, available in classic and pistachio versions.

Mini Vanilla Cake: A delicate individual portion of vanilla ice cream layered as a soft, creamy dessert.



Ice Cream Sandwich: Creamy gelato between two soft, gourmet cookies — a modern twist on a timeless favorite.

Cassata Gelato: a traditional Sicilian dessert made with three layers of gelato — vanilla, cassata, and chocolate — enriched with Italian candied fruit (canditi) and best served on a plate with amarena cherry topping.

These items are perfect for restaurants, cafes, and catering — offering artisanal quality with practical convenience





SERVICES

SERVICE & PRESENTATION SUPPORT

We offer a range of professional equipment based on order volume — including freezers, **freezers** with canopy, and display **showcases**. Our deliveries are punctual and handled with care.

We also provide guidance on **ice cream presentation** to help elevate your product display. Gelato is delivered in **3 kg tubs (approx. 4 liters)**. On request, we can shape the gelato into a visually striking “**mountain-style**” presentation, instead of the traditional flat surface — both options come vibrant and colorful, ready to impress your customers. If you already own an ice cream machine, we’ll gladly teach you how to properly prepare gelato using our ingredients for the best results.

