



**SPECIALISING IN
ALCOLATO & ALCOBETTO**



The JW Experience

It goes without saying, we are a nation of Ice Cream lovers, and it is equally apparent we have a huge affection for alcohol-based drinks. A pairing of the two delights, is not without its challenges, of combining something that is served frozen, with something that does not naturally freeze but what is life without a challenge and the end results is called Alcolato. Alcolato, a balanced combination of alcohol and gelato into a delightful gourmet frozen dessert is the signature creation of JW Ice Cream Company.

JW Ice Cream Company Alcolato & Alcobetto.

Alcolato /al-co-lá-to/ definition - a variation of the Italian style ice cream “gelato”, paired and blended with premium alcohol for a distinctive gourmet frozen dessert.

Alcobetto /al-co-bet-to/ definition - a frozen dessert made primarily of fruit puree, balanced and blended with premium alcohol.





FINEST FLAVOURS

Handmade crème anglaise aged for over 20 hours to achieve only the finest, rich flavours each of our products delivers silky smooth texture and complex taste. Paired with specially selected spirits and blended together, every spoon of ALCOLATO sends the consumer on a new and exciting flavour experience.

LACTOSE FREE & MORE

With reduced levels of sugar, free range eggs containing protein, vitamins A, D, E and K along with Omega-3 fats, rich in folate and vitamin B12 our Alcolatos are not just an indulgence they are packed full of health benefits. Our products are free from added artificial colouring, flavouring, preservatives, stabilizers, emulsifiers and sweeteners and are completely lactose and gluten-free.

HIGHEST QUALITY

Handmade exclusively in the UK, we use only the finest ingredients and world-class spirits, guaranteeing a more sophisticated taste.

From humble beginnings, to multi-award winning and yet lactose free...

JW Ice Cream Company is unique in many ways to any other ice cream company. Our humble journey began in 2016, with our sole mission to delay the inevitable outcome of our terminally ill beloved father. This was exacerbated with the onset struggles of being able to eat, and therefore not getting the necessary daily nutrition.

Inspired by our late father the next chapter in our journey commenced in 2017, with a strong ethos that people deserve better! Our primary goal was simple, to produce a extremely high quality and healthier choice of ice cream without compromising on taste. With the health of people at the forefront of our minds all our products are lactose free and free from added artificial, flavouring, colouring, preservatives, stabilizers, emulsifiers and sweeteners.

Fast forward to today, we are one of the first lactose free dairy ice creams in the UK, we are a multi-award winning company specialising in alcohol infused gelatos, winning two coveted awards from the highly acclaimed Guild of Fine Food, Great Taste awards and a further 5 awards from the Ice Cream Alliance the previous year for a selection of different flavours all lactose free and free from. We are a sophisticated but fun gelato and ice cream brand.

So on behalf of all the JW ICC Team and our much loved father 'Robin', we welcome you to indulge in our new and innovative Alcolato and Alcobetto products whilst still offering a Premium Ice Cream for all the family to enjoy.



ROBI



The robin pay
JW's ice cream
interwoven in
JW's uncompr



IN SEAL OF QUALITY

is homage to that journey and represents the gift of
n. The robin character forms 'J' and 'W' have been
to the design. The ice cream robin seal represents
omising drive for quality and excellence.



WHY STOCK JW ICE CREAM RANGE

Stock JW Ice Cream to elevate your menu selection.

Why not offer your customers something innovative and new to the market.. We have an outstanding variety of flavours to choose from. Simple natural ingredient list with nothing artificial added., with less than 15% air, the weight of the product says it all!

- A pairing of two of the nation's favourites
- Alcohol related products remain high in growth
- A range of flavours to suite all customer tastes
- Free from artificial colouring, flavouring and sweeteners
- Free from artificial emulsifier, stabiliser and preservatives
- Only premium quality ingredients used
- Easy to scoop straight from the freezer
- Minimal over-run, more satisfying

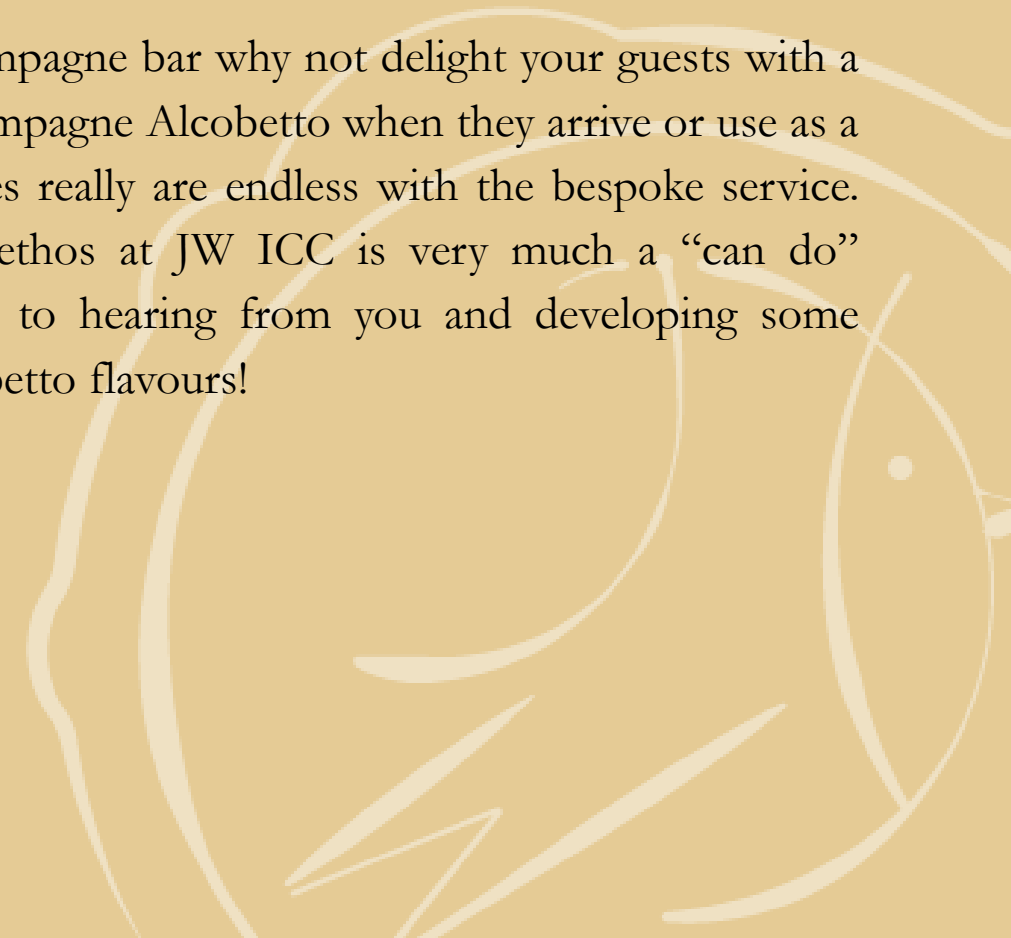




BESPOKE FLAVOUR DEVELOPMENT SERVICE

Using our traditional method of making crème anglaise ice cream, together with our scientific approach to ingredients and food trends, we work closely with customers to develop exciting flavours, enabling them to offer something new and exciting on their menus.

If you are launching a new champagne bar why not delight your guests with a shot glass of Strawberry & Champagne Alcobetto when they arrive or use as a palette cleanser. The possibilities really are endless with the bespoke service. We love a challenge and our ethos at JW ICC is very much a “can do” approach, so we look forward to hearing from you and developing some exciting new Alcolato and Alcobetto flavours!



ALCOLATO & ALCOBETTO

ALCOLATO 18+

IRISH CREAM	3.6% alc/vol
BELGIUM CHOCOLATE AMARETTO	4.2% alc/vol
CHAI SPICE RUM	2.9% alc/vol
SALTED CARAMEL LIQUEUR	3.4% alc/vol
CHOCOLATE RED WINE	2.9% alc/vol
CARIBBEAN COCONUT RUM	3.9% alc/vol
RUM & RAISIN	4.8% alc/vol
VANILLA VODKA	4.8% alc/vol

ALCOBETTO 18+

STRAWBERRY PROSECCO	3.1% alc/vol
PASSION FRUIT MARTINI	4.0% alc/vol
MANGO SCHNAPPS	6.0% alc/vol





PREMIUM ICE CREAM & SORBETTO

PREMIUM ICE CREAM

MADAGASCAN VANILLA

BELGIUM DOUBLE CHOCOLATE

STRAWBERRIES & CREAM

FRESH MINT CHOC

SORBETTO

ALPHONSO MANGO

STRAWBERRY



ALL OF OUR ALCOLATO & PREMIUM ICE CREAM
ARE MADE WITH LACTOFREE MILK AND CREAM

CONTACT DETAILS

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Made in Thurrock, Essex. U.K.



IRISH CREAM

“A real surprise on the first mouthful, really delicious. Silky and wonderfully creamy consistency. The alcohol comes through beautifully, with none of the sticky sweetness you get with similar products. Delightful and moreish.”

- Guild of Fine Food, Great Taste Awards 2019



SALTED CARAMEL LIQUEUR

“The judges loved the butterscotch aroma of this ice cream and it had a soft, creamy texture with lovely rich shards of chocolate that added a great contrast in texture and flavour. The alcohol wasn't too overpowering, yet we could still detect a butterscotch boozy sweetness and overall it was very moreish”

- Guild of Fine Food, Great Taste Awards 2019

