



GELATOLAB

Getting Started with GelatoLab

GelatoLab was built to help gelato makers create better recipes using professional formulation tools in an approachable, intuitive way.

Whether you're a hobbyist making gelato at home or operating a commercial kitchen, GelatoLab gives you the tools to formulate, scale, organize, and improve your recipes with confidence.

GelatoLab is optimized for desktop and laptop use for the best overall formulation and workflow experience, especially when building and editing recipes. That being said, GelatoLab is fully compatible with iPad, tablet, and mobile devices as well. For easier access on mobile, you can create a home screen shortcut on your iPhone or iPad to use GelatoLab like an app experience directly from your device.

Your Recipe Library

All recipes you create are private by default.

If you choose to create a public profile, you can publish selected recipes to the GelatoLab community where other users can discover, save, and learn from them.

You can also browse public recipes created by other chefs and organizations through the Community tab or directly through recipe filters.

Many users begin with a foundational Fior di Latte base and build flavors from there — a common workflow in professional gelato production.

Recipe Creation & Balance Metrics

GelatoLab allows you to build recipes from scratch while viewing real-time:

- Balance metrics
- Ingredient contributions
- POD/PAC values
- Dosage guidance
- Composition data

As ingredients are added, metrics update automatically to help guide recipe development.

When creating recipes, make sure to select the correct category:

- Milk-Based Gelato
- Fruit Sorbet
- Vegan
- Nut-Based
- Chocolate
- And more

Choosing the proper category ensures balance metrics align correctly.

Scaling & Batching

Recipes can be scaled instantly for any production size.

You can:

Batch recipes for your machine size

Scale around a pinned ingredient

Adjust recipes based on available ingredient quantities

Save scaled versions as new recipes

Example:

If you only have a limited amount of pistachio paste available, simply pin that ingredient, enter the quantity you have, and GelatoLab will automatically scale the recipe accordingly.

Custom Ingredients

If an ingredient is not yet in the GelatoLab database, you can:

Create custom ingredients

Request ingredients through the ingredient request form

Custom ingredients scale alongside system ingredients but cannot contribute to balance calculations.

Organization & Workflow Tools

GelatoLab includes tools designed for both individual creators and commercial kitchens:

Recipe folders

Tags

Favorites

Search tools

Recipe duplication

Recipe history and restore

Journaling and production logs

Cost analysis per cup or container size

Recipes can also be:

Shared with non-GelatoLab users

Exported as PDFs

Printed for production use

Maker Mode & Production Guidance

Each recipe includes:

Notes

Steps

Tips

Start Making mode for production guidance

Ingredients can also be reordered through drag-and-drop functionality for easier workflow organization.

Community & Expert Support

GelatoLab is built around both education and community.

You can:

Follow organizations and creators

Explore public recipes

Share your own creations

Request expert recipe reviews directly through the platform

We're Just Getting Started

New features, recipes and improvements are continuously being added as GelatoLab grows.

Thank you for being part of the GelatoLab community and helping us build a better platform for gelato makers around the world.

Questions or feedback?

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