



IL GELATO HAWAII

Authentic Italian Ice Cream



Outstanding Efforts:

Spring 2012, IL Gelato Hawaii receives the Hawai'i Green Business Program Award for outstanding efforts to reduce, reuse, and recycle as well as promote sustainable practices. Having just celebrated its successful first year in business, the Italian style gelato whole sale and catering has become the choice of local gourmet chefs, thanks to its finest local freshest ingredients, its state-of-the-art artisan gelato-making, and its active engagement among the local community.

Energy Savings:

- In comparison to previous gelato production site business-owner Mondo Gelato, the production has increased by a factor of 5 to 6, all while average electric consumption has remained unchanged.
- During retail hours only, one of eight smaller freezers is used, preventing frequently opening the walk-in freezer
- Air conditioning is available but not used throughout the shop to conserve energy; thus use of natural ventilation and fans

Water Savings:

- Hot water pre-soaking of kitchen utensils to conserve water
- Four compartmentalized sinks for specialized purposes to avoid unnecessary water use

Solid Waste Reduction & Green Purchasing:

- Wholesale containers are reused up to fifteen times – \$5 deposit to incentivize returns
- Approximately 12,000 to 13,000 tubs per year are saved – less oil for production; less gas and packaging for transportation; less landfill waste
- Gelato sampling cups and spoons are reused
- Bamboo compostable gelato cups for special catering events
- Purchasing of the following products: local milk from Meadow Gold; local pineapples from Kunia fields and Maui; Kona coffee, lilikoi, guava, and macadamia nuts from Island of Hawai'i
- Purchasing of certified organic all natural stabilizer for gelato base

Pollution Prevention:

- A minimum number of deliveries and supply pick-ups are scheduled for each delivery-van run
- By increasing the customer base and scheduling delivery and pick-up routes more effectively; gasoline cost has been reduced from over 2.5% of revenue to 1.5% in spite of increasing fuel cost
- Integrated Pest Management – biological control and perimeter's sprays at closed facility

Community Involvement & Cultural Practices:

- Frequent participation in fundraisers and school events (i.e.: La Pietra School, Asset School, Waldorf School) as part of its community outreach program
- Supports the "Farm-to-Table" concept of Hawai'i; offers Hawai'ian flavors