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GELATO WORLD TOUR ANNOUNCES HOUSTON'S JOSH COLLIER & JASMINE CHIDA TO COMPETE FOR TITLE IN AUSTIN

AUSTIN, Texas (April 30, 2014) – The Gelato World Tour is pleased to announce that Josh Collier of [Café Dolce Gelato](#) and Jasmine Chida of [SweetCup Gelato](#) in Houston, Texas, are among the 16 elite gelato artisans to compete for the first ever North American Title May 9-11 at Republic Square in Austin. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS and has already visited Rome, Valencia, Melbourne and Dubai.

Collier's gelato history began with training from Carpigiani Gelato University taught by Maestro Luciano Ferrari. After completing numerous Italian culinary tours where he sampled the best gelato from Venice to Sicily, Collier had the opportunity to discuss optimal product use with the production source in Sicily. With 14 years of experience in the food and beverage industry, Collier currently operates Café Dolce Gelato in Houston Galleria, one of the nation's largest shopping malls. At Café Dolce Gelato Collier creates and shares the most authentic gelato possible by making everything with natural ingredients.

Collier will feature his artisan flavor of Fior di Bronte – Pure Sicilian Pistachio – during the competition in Austin. This flavor defines the essence of gelato featuring true Sicilian Pistachio, directly from Bronte with no artificial colors or fillers.

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Chida began her gelato journey in 2010 while travelling in Italy. Her enthusiasm grew from a fun hobby to actually following her new found passion- Gelato! She trained under Maestro Luciano Ferrari at Carpigiani's Gelato University and took classes to understand the foundation and science of gelato. In February of 2012, SweetCup Artisan Gelato first opened its doors, where they aim to redefine gelato not just as the Italian standard of ice cream, but as an experience. Each SweetCup flavor is a cultivation of experiences; from traditional to non-traditional flavors, Chida says her goal is to make gelato approachable for all.

Chida will compete with signature flavor "Texan Kulfi," consisting of toasted Texas pecans cooked in house-made Bourbon whiskey praline sauce infused with cardamom and cream. This unique flavor brings a twist to a classic, Southern treat.

"I feel I have something worth sharing with people, not just gelato, but all the experiences and passion is associated with my product," Chida said. "I own my craft and I am very proud of it and love to share the art of gelato and sorbets with my customers."

Visitors and the GWT technical jury will have the opportunity to sample Collier's gelato and judge the 16 competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to the Sustainable Food Center, an Austin based non-profit that creates opportunities for individuals to make healthy food choices and to participate in a vibrant, local food system.

Media credentials, [photography](#), b-roll and more information are available upon request.

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