

We make your dreams true, combining technology, safety and quality in the "frozen yoghurt" business.

Thanks to its capacity to marry ultra-safe, high-tech equipment with the whole ice-cream tradition, complete with its wealth of social and cultural implications, Comprital can turn a passion into reality. The arrangement of the production plants, the choice of equipment and the sequence of the processes are all dictated by the HACCP standards, which analyses risks and monitors critical points in the production process. Comprital is one of the very few Italian companies in this sector to have obtained EU certification for the processing of products containing a high level of dairy and milk by-products: the entire production process is controlled by Italy's Veterinary Office, itself coordinated by the headquarter in Brussels. Our products are certified as Halal and frozen yoghurt mixes also Kosher (this may be an additional request)