LEVIN

UDDERLY

GELATO

Once opened, you may as well finish it.



Our Friesians to your freezer.

“Why don’t you make...?”

That’s how a lot of conversations with our organic milk customers start. It’s usually followed by suggestions like chocolate milk, butter, cheese or yoghurt. Then someone said ice cream.

Ange and Wayne’s ears pricked up at that. They’re both a bit partial to a frozen dessert.

In the usual Moxham manner, it didn’t stay an idea for long. The experimenting started, the tasting followed, and pretty soon gelato made a lot of sense. Especially for the lucky few who got roped into being taste testers.

Udderly Organic milk has the sort of creaminess you’d expect from our Levin Friesians. Throw in some pretty good ingredients and a fair bit of learning how to actually make the stuff, and somehow it all turned into a growing range of flavours.

We make the gelato in our on-farm creamery, just a teat squeeze from the cows that make the milk. Where we can, we bring ingredients from other great New Zealand producers into the mix too.

What started as another way to make more of our milk has turned into something we’re pretty excited about.



The Range



Smooth, creamy vanilla with a soft, lingering finish and subtle notes of being perfectly happy with your life choices.



Juicy Lewis Farms strawberries meet our creamy organic milk, with lingering notes of two farms making very good decisions.



Rich, creamy and deeply chocolatey.
Best enjoyed somewhere nobody can ask for a bite.



Made with Opito Bay Salt
Rich, buttery caramel with a salty little finish and lingering notes of hiding the tub behind the frozen peas.



Smooth, creamy and delicately sweet, with a long milky finish.
Pairs beautifully with a spoon.



Rich, roasted and ridiculously creamy, with lingering notes of hazelnut and poor portion control.

The Range



Bright, zesty and slightly tart,
with a fresh citrus finish and the confidence
of an orange with a fancier name.



Sweet, zesty and creamy with plenty of mandarin
coming through. A very serious tasting note for
a fruit that comes in lunchboxes.



Rich, creamy and deeply chocolatey.
Best enjoyed somewhere nobody can ask for a bite.



Rich, creamy and comfortably caffeinated.
Pairs beautifully with calling this breakfast.



Deep chocolate meets nutty hazelnut, followed
by a smooth, creamy finish and the sudden
disappearance of half a tub.



Smooth pistachio with a rich, velvety finish,
with welcoming notes of ordering something
because it sounds fancy.

Sizing & Allergens

A size and flavour for every level of self-control.

	Sizing			Allergens & Dietary Requirements*		
	200ml	400ml	5L Tubs	Dairy	Nuts	Eggs
Olivi Vanilli	●	●	●	●		
Strawberry & Cream	●	●	●	●		
Chocolate	●	●	●	●		●
Salted Caramel	●	●	●	●		
Fior Di Latte	●	●	●	●		
Hazelnut	●	●	●	●	●	
Blood Orange	●	●	●	●		
Mandarin	●	●	●	●		
Espresso	●	●	●	●		
Cappuccino	●	●	●	●		
Choc Hazelnut	●	●	●	●	●	
Pistachio	●	●	●	●	●	

***Contains milk.** May contain egg, soy, peanuts and tree nuts.

The Important Bits



Udderly Organic milk
Our own organic milk is at the heart of the range.



Made in Levin
Made by us, right here at home.



Proper ingredients
If we're going to put something in it, we'd rather use the good stuff.



Less waste
Gelato started as another way to make more of perfectly good milk and let less of the good stuff go to waste.

Fancy stocking the freezer?

We're getting Udderly Gelato into more cafés, retailers and good freezers around New Zealand.

If you reckon it belongs in yours, we'd love to hear from you.
Get in touch and we'll send through the range, wholesale pricing and everything else you need to know.

Become an Udderly Gelato stockist

Just here for the gelato?

Fair enough.

Find your nearest stockist

Electra Business & Innovation Awards

UDDERLY ORGANIC

Business of the Year 2026

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