Limited editions of exquisite ice cream, enhanced by masterful artwork and digital exclusivity!

www.artofice.world


## Team \& Founder



## Team

Stephan Liebing - GM
Austria's award-winning_ chef and entrepreneur.

Brings culinary expertise to the product line and is responsible for the development of our firstclass ice cream flavors as well as General Manager and brand ambassador of Art of ice.


## CO owner

Roman Fastl - CSO
30 years of experience in project management and sales, responsible for sales. and customer acquisition at Art of Ice.


## CO owner

Oliver Moser - CDO
Entrepreneur and networker who builds strategic partnerships and business relationships and, together with his team, he is responsible for design, packaging and artist support.


INNOVATION MEETS TRADITION, we combine traditional ice cream craftsmanship with innovative approaches in design and technology. Our exclusive ice cream creations, packaged in artist-designed limited editions, pay tribute to creativity and craftsmanship

AT ART OF ICE, our aim is to transcend the boundaries between culinary delight and artistic expression, enriched by the exclusivity of personalized luxury products and the luster of 24karat gold.

DIGITAL ART MEETS CULINARY ARTISTRY, by integrating NFTs (Non-Fungible Tokens) into most of our products, we extend the concept of the ice cream experience into the digital realm, making each purchase an investment in the world of digital art.


## get your NFT and Fineartprint !

With every purchase of our Art of Ice "Limited Edition", our customers not only receive an exceptional ice cream, but also a digital work of art in the form of an NFT and a fineartprint


## Our product portfolio - 1



## LImTVE回 LUXURY

Art meets ice cream, three times a year! Each limited edition is a tribute to the world of Pop Art
The collection is available for 4-5 months, after a new edition will follow.

Each collection consists of 4 different designs

We start with "Limited
Luxury" followed by
"Limited Crypto"


Our exclusive Brand 24
Carat is made of natural yogurt icecream with pieces of mint, nuts and dates. Coated with dark or milk chocolate.

The finish will be done by hand: $\mathbf{2 4}$ carat gold leaves!


## PRIVIre LaBel อ回TVin

The Private Label service provides individual clients and businesses with the opportunity to create their own bespoke ice cream experience.

Clients can not only choose their own flavors and ingredients but also customize the design of the ice cream packaging.

## Our product portfolio 2



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Make your special day an unforgettable experience with personalized ice cream，packaged in a tailor－made box that includes an NFT or Photo collection of your most precious moment and day

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Art of Ice cups are filled to 110 ml ．
There are 12 delicious varieties to choose from．


Your unique ice cream dream becomes a reality. With our Private Label service, you can design your distinctive ice cream creation - from flavor

Perfect for special occasions, events, or as an exclusive product under your brand!

## Attention wedding planners \& event organizers!

Elevate your events with our
Wedding Label service. Craft bespoke ice cream flavors and personalized packaging to add a
delightful touch to every celebration. A unique treat that will make your events unforgettable.
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e Private Label rvice offered by Art Ice provides dividual clients and usinesses with the portunity to create eir own bespoke e cream experienc


## art of ice Private Label Edition

Design your own flavor experience! Perfect for exclusive events and sophisticated venues. The...

## Quality and Craftsmanship

All of our ice creams are produced by the traditional company "der Eismacher", which has been following the philosophy of pure natural products since 1927 and produces ice cream every day in Lockenhaus | Burgenland | Austria, according to an old family recipe. No coloring agents or flavor enhancers are used, instead carefully selected ingredients from the region are used. The company's own garden supplies the traditional business with sweet and fully ripe fruit for the handmade ice cream.


## Contact \& orders

## "WHERE TASTE MEETS INNOVATION"

Based in Dubai, at the heart of a vibrant international luxury market, we set new standards for quality and originality!


| Find Us Here: | Contact Us Here: | Get in touch: |
| :--- | :--- | :--- | :--- |
| Art of Ice L.L.C | Co | https:/www,facebook. |
| Souk Al Bahar | com/artoficeworld |  |

## We'd Love To Hear From You !

