



GENERAL CATALOGUE 2022



MONTEBIANCO

all about Gelato





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Montebianco is one of the brands that have gone down in Italian gelato history. Montebianco has been innovating in the **market of semi-finished goods** for gelato since 1966, with unique, groundbreaking creations. More than just products, they are genuine solutions that are developed to cater to the needs of modern professionals in the world of artisan gelato.

Montebianco set a benchmark by becoming the first brand to launch a complete base for gelato, in the shape of **Stabilmix**, and to present a range of high-quality, ready-to-use semifreddo products, which were introduced in the 1980s and are still very popular today. Keeping up with modern consumer trends, Montebianco has made an innovative move in the market by launching the **Doppiozero** range of complete products (with no added fat) and the **Gelatocaldo** selection, which is suitable for all seasons thanks to its warm taste sensations.

More than just **superior products** that are easy to use, Montebianco now provides comprehensive and highly versatile solutions. They cater to the needs of cutting-edge gelato makers with a highly business-oriented outlook.



MONTEBIANCO

all about Gelato

Our “greatest hits”



Bases that have gone down in gelato history.



The chocolate of your dreams in just a few minutes.



Delicious creams for filling, decorating and variegato.



Soft, full-bodied and ideal all year round.



NEW All of the unadulterated delights of fruit.



NEW Gelato packed with Ciobar flavour.



DOPPIOZERO
No added fat.
No hydrogenated fats.



Simple to use, delicious to eat.

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Milk bases

Superior, versatile products that are easy to use.



Quality starts with the base.

WHY CHOOSE STABILMIX PRODUCTS?

- Exceptionally long-lasting gelato that remains very stable on display
- Very easy to use and ideal for making production processes run more smoothly
- Low supply and storage costs for ingredients













STABILMIX

	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of base)	PROCESSING (H/C)
	119041	STABILMIX COMBI LATTE A complete base for use with milk. Complement it with cream to make velvety smooth gelato that is wonderfully warm on the palate. It needs to be pasteurized.	8 x 2.5 kg	250	H
	119001	STABILMIX This complete base with a unique, unmistakable flavour is the ideal solution for those producing large amounts of gelato on a daily basis. There is great scope for customization in the dosing.	8 x 2.5 kg	330	H/C
	119011	STABILMIX COMBI A complete base for use with water. Complement it with cream to make velvety smooth gelato that is wonderfully warm on the palate.	8 x 2.5 kg	330	H
	119031	STABILMIX COMBI PAST FREE A complete base for use with water. Complement it with cream to make velvety smooth gelato that is wonderfully warm on the palate. It does not require hot processing.	8 x 2.5 kg	330	C
	119111	STABILMIX 50° ANNIVERSARIO Gmo-free, gluten-free and no added flavourings. This product is extremely simple to use and very stable on display.	8 x 2 kg	350	H/C
	119112	STABILLATTE Gmo-free, gluten-free and no added flavourings. Fresh milk from Piedmont is processed using special extraction technology to ensure that this product has a natural milk flavour. It is extremely simple to use and very stable on display.	8 x 2 kg	350	H/C
	119113	STABILCREAM Gmo-free, gluten-free and no added flavourings. Fresh cream from Piedmont is processed using special extraction technology to ensure that this product has a natural milk flavour. It is extremely simple to use and very stable on display.	8 x 2 kg	350	H/C
	119051	STABILMIX ZEROLATTOSIO There is added fibre in this lactose-free, easily digestible base. It can be processed either hot or cold and all of its exclusive characteristics will remain intact. Simply add water.	8 x 2 kg	360	C













All our gelato products are GMO free Gluten free Vegan Halal

MILK BASES



	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of base)	PROCESSING (H/C)
 	160131	FUTURA 50 This fat-free base has a creamy, stable structure. The neutral aroma brings out the best in the flavour of pastes.	10 x 1 kg	35	H/C
	160121	MONTCREM This creamy, stable base has an exceptional, stable structure and a pleasant milky flavour.	10 x 1 kg	35	H/C
	101019M	PANPASTEUR This fat-free base has a distinctive creamy flavour. It produces gelato with a creamy, stable structure.	10 x 1 kg	35	H/C
	101020M	PASTERMILK This base produces gelato with a creamy, stable structure and a distinctive milky flavour.	10 x 1 kg	35	H/C
	101014M	PASTERVAN D This vanilla-flavoured base has a particularly creamy structure.	10 x 1 kg	35	H
	113312	FUTURA B This base has a creamy, stable structure and it complements Futura A.	10 x 0.7 kg	50	H
	113301	FUTURA A This base has a creamy, stable structure and it complements Futura B.	10 x 1 kg	70	H
	117901	STABILCENTO Weigh out a few measurements and savour the unique flavour.	8 x 1.5 kg	75	H/C
	101719M	PANPASTEUR PIÙ This cream-flavoured base is wonderfully warm on the palate.	8 x 1.5 kg	75	H/C
	101720M	PASTERMILK PIÙ This milk-flavoured base is wonderfully warm on the palate.	8 x 1.5 kg	75	H/C



MILK BASES

	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of base)	PROCESSING (H/C)
	101718M	PASTERVAN PIÙ This vanilla-flavoured base is wonderfully warm on the palate.	8 x 1.5 kg	75	H/C
	101740M	PICCADILLY Wonderfully warm on the palate with a fine structure, this base features added refined vegetable oils.	8 x 1.75 kg	75	H
 	160025	SUPERBASE 100 This base has a creamy, stable structure and is rich in fat. It is suitable for use without cream, because it is already highly aromatic.	8 x 1.5 kg	75	H
 	160125	SUPERBASE 100 V This base has a vanilla aroma and a creamy, stable structure. It is rich in fat.	8 x 1.5 kg	75	H
	160002	BASE 100 CLASSICA This base is packed with proteins that favour overrun. Made using refined vegetable oils, it works well in recipes that combine it with animal fat. It has a good structure and a distinctive cream/vanilla aroma.	8 x 2 kg	75	H/C
 	162015	BASE AUDACE This base is for milk gelato that remains stable in display cases. It has a neutral flavour and is free from emulsifiers and flavourings. Ingredients: milk proteins, dietary fibre, locust bean gum, pectin, salt. It is free from vegetable oil and sugar.	8 x 1.5 kg	75	H
 	163515	BASE 100 EXTRA This base features a high percentage of milk proteins, for well-structured gelato. It has a neutral flavour and is ideal for low-weight milk-based gelato with no vegetable oils or added sugar.	8 x 1.5 kg	75	H
	102509M	SOFFIO DI NEVE This base makes creamy, stable gelato that is wonderfully warm on the palate. It has a milk and vanilla flavour and is easy to use in recipes.	10 x 1 kg	110	H/C

NewAge
MIX

	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of base)	PROCESSING (H/C)
 	164020	NEW AGE MIX - A 100% "E" number-free base There are NO stabilizers, emulsifiers or "E" numbers in this base for milk gelato. The top item in the list of ingredients is skimmed milk.	8 x 2 kg	140	H/C

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Fruit bases

Make both fruit gelato that is creamy and easy to scoop, and sorbet that is free from fat and dairy products.



FRUIT BASES

	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of base)	PROCESSING (H/C)
  	119661	TOPFRUIT White powder with a neutral flavour. Completely soluble at temperatures over 20°C.	10 x 1 kg	50	H/C
  	161501	BASE LAMIAFRUTTA This powder base can be utilized to make a syrup for use in 100% natural and vegan sorbets. It does not contain dairy products or emulsifiers. This product should be used warm and it should make up 5% of the end product.	10 x 1 kg	50	H
  	118661	BASE FRUTTA GOLD This base is packed with vegetable fibres. Its composition makes it suitable for producing extremely creamy sorbets that offer long-lasting stability, even when fruit with a low solid content is used.	10 x 1.2 kg	70	H/C
	116401	MONTEFRUTTO This base contains added milk proteins to keep fruit gelato creamy and stable over time.	10 x 1 kg	100	H/C
  	228006	TENACE Sorbetto - 1 KG This syrup is for use in vegetable fibre-based sorbets that are free from dairy products, vegetable fats and emulsifiers. It is a modern, pre-pasteurized base with superior ingredients that reduces production times and ensures that products remain stable in display cases.	6 x 1 kg	250	C
  	228003	TENACE Sorbetto - 3 KG This syrup is for use in vegetable fibre-based sorbets that are free from dairy products, vegetable fats and emulsifiers. It is a modern, pre-pasteurized base with superior ingredients that reduces production times and ensures that products remain stable in display cases.	3 x 3 kg	250	C

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Special bases

Add an individual touch to your display with products and solutions that cater to modern consumer trends.

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of base)	PROCESSING (H/C)
113543	BASE RICOTTA This is a powdered mix for making ricotta gelato. It is ideal for use with Montebianco Cremolotte or Gourmet Variegati to make cheesecake-style gelato.	10 x 1.2 kg	1.2 kg + 3 L of milk	C
116421	BASE SPIRITOSA - For alcoholic sorbets This base is specifically for making alcoholic gelato and sorbet.	10 x 1 kg	220	C
113542	BASE VEGAN This is a complete base that can be used with hot or cold water to make vegan gelato.	8 x 2 kg	435	C
160015	MULTIBASE This product is ideal for those who want to use the same base for both milk and fruit gelato.	8 x 1.5 kg	75	H/C
117542	SLIM SOIA This base for soya gelato contains no dairy products.	10 X 1.25 kg	1.2 kg + 2.5 L of water	C
117701	SOIA CON FIBRE This complete base for soya gelato is packed with fibre and contains no dairy products.	10 x 1.25 kg	1.2 kg + 2.5 L of water	C

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Neutral products and supplements

These products enhance the structure of gelato and ensure that it is extremely easy to scoop.

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
124101	EMAGEL-B This stabilizer/emulsifier is enriched with milk proteins and processed with reducing sugars to ensure that it disperses easily when gelato mixes are prepared, even at low temperatures. The resulting gelato has less of a cold effect.	10 x 1 kg	10	H
124902	EUROCREM 1 KG This emulsifier/stabilizer reduces ageing times and makes gelato less prone to drip.	10 x 1 kg	5	H
124901	EUROCREM 25 KG This emulsifier/stabilizer reduces ageing times and makes gelato less prone to drip.	1 x 25 kg	5	H
196832	FIBRINA This vegetable fibre can be used as a natural thickener. It improves structure, increases fusion times and can be used to reduce excess free water in sorbets.	10 x 1 kg	2/20	H/C
125402	FRUTTAGEL This blend of stabilizers and thickeners is processed with reducing sugars and milk proteins. It works extremely well in highly acidic mixtures.	8 x 0.75 kg	3/4	H/C
124115	NEUTRO 15 EXTRA This is a new neutral gelato base with added milk proteins.	10 x 1 kg	10/15	H
501506M	PANNAPIÙ This product can be used to replace some or all of the liquid cream in a recipe, adding body and structure to gelato. 50-80 g/L.	10 x 1 kg	To taste	H/C
196501	PLURIDGEL This product contains a blend of reducing sugars and is suitable for all types of gelato. By lowering the freezing point, it improves the consistency of gelato in display cases and makes it easier to scoop, while also giving balance to the sweetness.	1 x 25 kg	30/50	H/C
196502	PLURIDGEL 1 KG This product contains a blend of reducing sugars and is suitable for all types of gelato. By lowering the freezing point, it improves the consistency of gelato in display cases and makes it easier to scoop, while also giving balance to the sweetness.	10 x 1 kg	30/50	H/C
196821	PROLAT Enhance products with these functional milk proteins, which can be used instead of skimmed milk powder.	1 x 10 kg	50	H
196801	PROTOLAT Reduce water crystallization, increase overrun and reduce the feeling of coldness with the milk proteins in this product.	1 x 10 kg	10/30	H

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Cream flavours

Traditional, delicious and practical. Our flavour range is packed with solutions and sweet inspiration.



CREAM FLAVOURS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
290406	AMARETTO This paste has the distinctive sweet flavour of bitter almonds.	3 kg Tin	80	C
212206	CAFFÈ (COFFEE) This paste encapsulates the aromas of Indian coffee. It is ideal for making gelato and semifreddo.	3 kg Tin	50	C
201107M	CAFFÈ LIQUID EXPRESS - Concentrated fluid paste This coffee-flavoured concentrated fluid paste can be used for making coffee gelato or for variegato purposes.	1.25 kg Tin	20-30 g	C
212356	CARAMEL NATUR This paste contains 100% natural ingredients. It is a dual-purpose product that can be used as either a paste or for variegato purposes. It contains natural flavourings.	3 kg Tin	70/80	C
217506	CARAMEL SALATO (SALTED CARAMEL) This caramel paste has an enveloping flavour.	3 kg Tin	80	C
201523M	CASSATA SICILIANA (SICILIAN) This paste has the distinctive flavour of sicilian cassata: a cake containing ricotta and candied citrus fruit.	3.5 kg Tin	250	C
291506	CIOCCOLATO BIANCO (WHITE CHOCOLATE) This white chocolate paste has a delicate flavour with a subtle hint of caramel.	3 kg Tin	80/100	C
201018M	CREMINO This lightly coloured paste with a delicate hazelnut flavour is inspired by the filling of traditional cremino chocolates.	3 kg Tin	110	C
294210	CREMROSCÈ This hazelnut and cocoa paste can be used in conjunction with Cremroscè Variegato (item code: 230310) to make a classic chocolate flavour.	5 kg Tin	80	C
2U8206	CREMROSCÈ GOLD This hazelnut, cocoa and almond paste can be used in conjunction with Cremroscè Variegato (item code: 230310) to make a classic chocolate flavour.	3 kg Tin	80/100	C
201019M	CRIMOVO GIALLO (YELLOW CRIMOVO) Containing superior egg yolks and marsala wine, this paste can be used to make unique, distinctive cream and vanilla gelato.	3 kg Tin	40	C
293106	CROCCANTINO AL RHUM (RUM CRUNCH) This nut brittle and rum-flavoured paste contains hazelnut praline.	3 kg Tin	80	C
601009M	DELIZIA AL LIMONE Ideal for making gelato, cakes and semifreddo, this paste has the rounded, delicate flavour of the classic Delizia Limone dessert from Campania in Italy.	1.5 kg Tin	30/40	H/C
105524M	DOLCE SOFT YOGURT (SWEET SOFT YOGURT) Make soft gelato with an extremely delicate yogurt flavour.	10 x 1.2 kg	1.2 kg + 4 L of milk	C
212707	DULCE DE LECHE SAN TELMO This is the sweet argentinian speciality also known as caramelized milk. It can be a key ingredient in gelato and pastries. 250 - 400 g per kg of mix.	7 kg Tin	*	C

* 0.125 kg base | 0.25 kg paste | 0.125 kg cream | 0.5 L hot water

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CREAM FLAVOURS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
291706	FIOR DI BISCOTTO This paste is made using real traditional biscuits and it features a classic shortbread flavour and colour.	3 kg Tin	80/100	C
H 2G8306	GRAND GIANDUIA This paste has a classic Gianduaia flavour, with cocoa and hazelnut.	3 kg Tin	50/60	C
G 164901	LIQUIRIZIA MIX 100 (LIQUORICE) This powdered liquorice base can be used to make liquorice gelato.	10 x 1 kg	80	C
G 215106	MALAGA This Malaga paste is packed with raisins steeped in Marsala wine.	3 kg Tin	75	C
H 295006	MANDORLA TOSTATA (ROASTED ALMOND) This paste has a roasted almond flavour.	3 kg Tin	70/80	C
G H 212426	MASCARPONE This mascarpone paste contains fresh mascarpone.	3 kg Tin	80/100	C
G 201099M	MENTA BIANCA (WHITE MINT) Make mint gelato with a rich flavour and a neutral colour.	3 kg Tin	30/40	C
G 201089M	MENTA VERDE (GREEN MINT) This mint paste has a strong, rich flavour.	3 kg Tin	30/40	C
G 216256	MIELE NATUR (NATURAL HONEY) This honey-flavoured paste contains 100% natural ingredients.	3 kg Tin	50	C
2G2206	MOKARABIA This brown paste has a strong roast coffee flavour. It can be mixed cold.	3 kg Tin	50	C
H 292816	MONCIOK - Chocolate paste (50% cocoa) Chocolate paste with fine ingredients (50% cocoa + hazelnut paste + almond paste) and no added sugar. It can be dissolved in hot or cold mixtures. It does not contain milk or dairy products.	3 kg Tin	80/100	C
G 196406	MONTEBLU - Chocolate and mint This paste is a distinctive light blue colour and it has a white chocolate and mint flavour.	3 kg Tin	70	C
G 196456	MONTEROSA - Chewing gum This pink paste has an american gum flavour.	3 kg Tin	50	C
G 217106	NONNAKREM This paste can be used to make egg-based cream with subtle citrus notes.	3 kg Tin	50/100	C
G 2G7306	PANNA COTTA This paste has the classic flavour of panna cotta with caramel.	3 kg Tin	100	C











CREAM FLAVOURS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
G 2T1418	PASTAPIÙ VOGLIA DI PANNA This flavouring paste is bursting with creamy taste sensations.	1.25 kg Tin	30/50	C
H 201048M	PERLA DEL SUD Pearl of the South paste has a fresh, distinctive flavour thanks to a selection of ingredients that encapsulate the quintessential scents of Sicily: almonds, lemons and PDO green pistachios from Bronte.	3 kg Tin	80/100	C
H 2U9106	SORRISO AMARO GOLD - Hazelnut and cocoa, with no added sugar This hazelnut and cocoa paste is ideal for making the classic Bacio flavour. It contains hazelnut pieces.	3 kg Tin	50	C
G 2G8606	TIRAMISÙ Recreate the flavour of traditional tiramisù with this paste, which contains marsala wine and eggs but no coffee.	3 kg Tin	80	C
G 201139M	TORTA PARADISO There is a subtle hint of vanilla in this paste, which recreates the flavour of a simple but heavenly italian sponge cake called Torta Paradiso.	3 kg Tin	50	C
G 219206	TUTTO UOVO COLORATO (COLOURED) Made with coloured and sweetened egg yolks, this paste can be used in both gelato and pastries.	3 kg Tin	50	C
G 219256	TUTTO UOVO NON COLORATO (UNCOLOURED) This light yellow paste has a distinctive egg flavour. It can be mixed cold.	3 kg Tin	50	C
G H 169801	YOGURT GUSTO PIÙ This yogurt powder is ideal for making yogurt-flavoured gelato.	10 x 1 kg	30/35	C
G H 169701	YOGURT MONTEBIANCO This yogurt powder is ideal for making yogurt-flavoured gelato.	10 x 1 kg	30/35	C
G H 119911	YOGURTOSO SOFT This powdered product is designed for making soft, exceptionally creamy gelato with outstanding structure.	8 x 1.6 kg	250	C
G 219706	ZABAGLIONE P This high dosage paste with a classic zabaglione flavour is suitable for making both gelato and pastries.	3 kg Tin	120	C
G 201085M	ZUPPA INGLESE (TRIFLE) This paste with a traditional trifle flavour can be used to make both gelato and desserts.	3 kg Tin	35	C
G 2G9886	ZUPPA INGLESE PREMIUM (PREMIUM TRIFLE) This paste features an unmistakable blend of flavours, including egg-based confectioner's custard and the italian liqueur Alchermes.	3 kg Tin	30	C






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HAZELNUTS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
 2G6510	GRAN NOCCIOLA <small>This fluid paste is a real Montebianco classic, with both the colour and the quintessential flavour of hazelnuts.</small>	2.5 kg Tin	80/100	C
 295610	NOCCIOLA 100% TONDA GENTILE TR <small>This lightly coloured, delicate 100% Tonda Gentile Trilobata hazelnut paste is designed for use in gelato and pastries. It has a refined, long-lasting flavour.</small>	5 kg Tin	80/100	C
   295609	NOCCIOLA GRAN GUSTO <small>This paste is made with roasted hazelnuts. The colour will be slightly darker and the flavour more intense than in the average hazelnut gelato.</small>	2.5 kg Tin	80/100	C
296815	NOCCIOLA INTENSA (RICH HAZELNUT) <small>This gelato paste contains a blend of hazelnuts and a small selection of flavourings.</small>	5 kg Tin	70/80	C
  296705	NOCCIOLA ROYAL  <small>This hazelnut paste with medium roasting adds flavour and colour in proportion with the dose employed in various uses for gelato and pastries.</small>	5 kg Tin	80/100	C

PISTACHIOS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
  2G7669	GRAN PISTACCHIO <small>This 100% pistachio pure paste is a real Montebianco classic. It is made with select, roasted and refined pistachios to give it a distinct flavour and traditional colour.</small>	3 kg Tin	80/100	C
  297010	PISTACCHIO MEDITERRANEO <small>This pure paste is made with 100% mediterranean pistachios.</small>	5 kg Tin	80/100	C
 298010	PISTACCHIO VINTAGE <small>There is a delicate green hue to this thick paste for making good old-fashioned pistachio gelato with an almond twist.</small>	5 kg Tin	70/80	C

VANILLAS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
219386	PASTA VANIGLIA EXPO <small>This bourbon vanilla paste made with vanilla pod powder is a straw yellow colour. It contains eggs.</small>	3 kg Tin	35/50	C
 2G9336	VANIGLIA BOURBON <small>This bourbon vanilla paste made with vanilla pod powder is a straw yellow colour. It contains eggs.</small>	3 kg Tin	30/50	C
 219356	VANIGLIA BOURBON NATUR <small>This completely natural bourbon vanilla product has a soft yellow hue and a delicate flavour with floral aromas and cocoa notes. It contains vanilla pod powder and eggs.</small>	3 kg Tin	50	C
  219276	VANIGLIA TAHITI <small>This vanilla paste made with vanilla pod powder is a traditional white colour.</small>	3 kg Tin	50	C
 201079M	VANIGLIATA BIANCA <small>Add vanilla flavouring to gelato with this clear paste.</small>	3.5 kg Tin	30	C
 219366	VANILLE AROMA PASTE <small>This vanilla flavouring paste is a yellow colour. It contains eggs.</small>	3 kg Tin	35	C

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ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
118831	CAMEO CIOBAR GELATO EASY CIOCCOLATO (CHOCOLATE)	6 x 1 kg	400 g with 1 L of milk	C
This complete powdered mixture from the Easy range has the unmistakable flavour of Ciobar hot chocolate.				
118841	CAMEO CIOBAR GELATO EASY CIOCCOLATO BIANCO (WHITE CHOCOLATE)	6 x 1 kg	400 g with 1 L of milk	C
This complete powdered mixture from the Easy range has the unmistakable flavour of Ciobar hot chocolate.				



ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
502005M	DESIDERIO CAFFÈ (COFFEE)	10 x 1.5 kg	1.5 kg + 2.5 L of hot water	C
This is a complete powdered mixture for making coffee gelato.				
502525M	DESIDERIO CIOCCOLATO AL LATTE (MILK CHOCOLATE)	10 x 1.5 kg	1.5 kg + 2.25 L of hot water	C
There is a 25% chocolate content in this complete powdered mixture for making real milk chocolate gelato.				
502075M	DESIDERIO CIOCCOLATO BIANCO (WHITE CHOCOLATE)	10 x 1.5 kg	1.5 kg + 2.5 L of hot water	C
This is a complete powdered mixture for making gelato with a delicate white chocolate flavour. It makes an ideal base for use in conjunction with the variegati in the Cremolotte range to recreate snack flavours.				
502545MP	DESIDERIO CIOCCOLATO DARK (DARK CHOCOLATE) - New Size	8 x 1.9 kg	1.9 kg + 2.5 L of boiling water	C
This is a complete powdered mixture for making dark chocolate gelato. It contains 50% dark chocolate powder and no dairy products. It does not need to be pasteurized and the end product remains stable on display.				
502035M	DESIDERIO CIOCCOLATO EXTRA FONDENTE (EXTRA DARK CHOCOLATE)	10 x 1.5 kg	1.5 kg + 2.5 L of hot water	C
This is a complete powdered mixture for making dark chocolate gelato with an extremely rich flavour.				
502555M	DESIDERIO FIOR DI LATTE	10 x 1.4 kg	1.4 kg + 2.5 L of hot water	C
This is a complete powdered mixture for making fior di latte gelato.				
502575M	DESIDERIO PISTACCHIO (PISTACHIO)	10 x 1.6 kg	1.6 kg + 2.4 L of hot water	C
This is a complete powdered mixture for making pistachio gelato.				

YOGURT

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
117711	YOGURT CON FIBRE (WITH FIBRES)	10 x 1.3 kg	1.3 kg + 2.3 L of cold water	C
This yogurt-flavoured product is ready to use and packed with vegetable fibres.				
116611	YOGURT GUSTO PIÙ COMPLETO (COMPLETE)	10 x 1.3 kg	1.3 kg + 2.3 L of cold water	C
This yogurt-flavoured product is ready to use and presents leisurely, pleasantly acidulous taste sensations.				

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This selection is for those who want to keep in shape without missing out on the joys of delicious gelato.

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
113061	DOPPIOZERO CACAO (COCOA)	10 x 1.1 kg	1.1 kg + 2 L of boiling water	C
Simply add water to this powdered product to create chocolate gelato with no added sugar and fat.				
113071	DOPPIOZERO CAPPUCCINO	10 x 1.1 kg	1.1 kg + 2 L of boiling water	C
Simply add water to this powdered product to create cappuccino gelato with no added sugar and fat.				
113121	DOPPIOZERO FIOR DI PANNA	10 x 1.1 kg	1.1 kg + 2 L of boiling water	C
Simply add water to this powdered product to create cream gelato with no added sugar and fat.				
113051	DOPPIOZERO FRUTTA (FRUIT)	10 x 1.1 kg	1.1 kg + 1.55 L of lukewarm water + 1.3 kg of fruit	C
Simply add water and fruit to this powdered product to create superior sorbets with no added sugar.				
113081	DOPPIOZERO LEMONKREM	10 x 1.1 kg	1.1 kg + 2 L of boiling water	C
This powdered product is for making lemon cream gelato with no added sugar and fat.				
113091	DOPPIOZERO VANIGLIA (VANILLA)	10 x 1.1 kg	1.1 kg + 2 L of boiling water	C
This powdered product is for making vanilla gelato with no added sugar and fat.				

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TWO EXAMPLES OF USE:

DOPPIOZERO FRUIT

(Strawberry pieces)
per 100 g of gelato

	kJ	kcal
Energy	329,1	79,4

DOPPIOZERO/C

(Cocoa)
per 100 g of gelato






	kJ	kcal
Energy	415,3	99,4

Fruit flavours




Add a distinctive touch to fruit gelato and sorbet with these solutions and ensure that your selection stays stable.



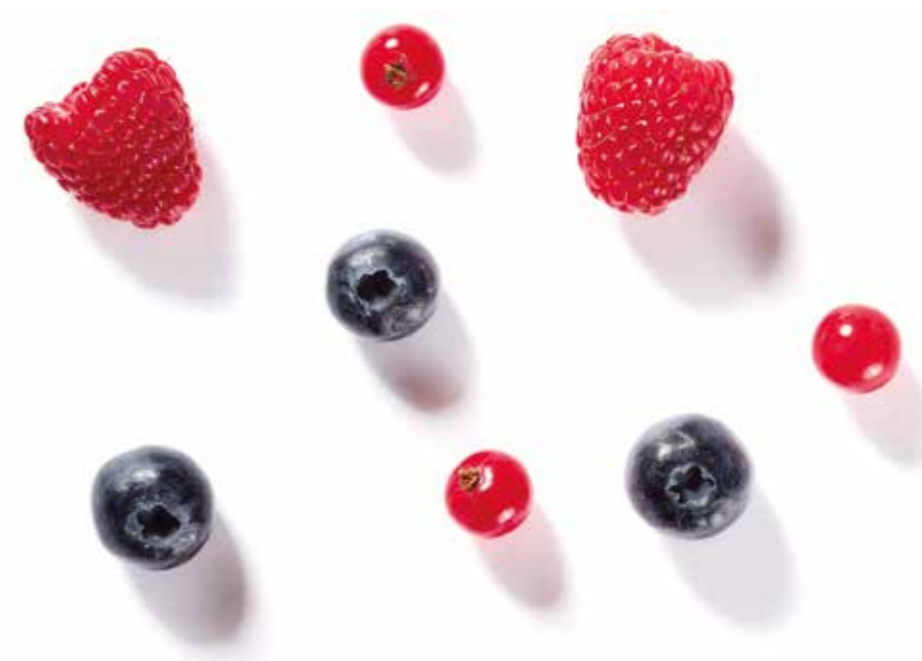
DOPPIA FRUTTA

	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
	2B0618	DOPPIA FRUTTA ANANAS (PINEAPPLE) This is a concentrated fruit paste with a pineapple flavour, for making gelato and sorbets.	4 kg Tin	100	C
	2B1518	DOPPIA FRUTTA BANANA This is a concentrated fruit paste with a banana flavour, for making gelato and sorbets.	4 kg Tin	100	C
	2B3718	DOPPIA FRUTTA FRAGOLA (STRAWBERRY) This is a concentrated fruit paste with a strawberry flavour, for making gelato and sorbets.	4 kg Tin	100	C
	2B3018	DOPPIA FRUTTA FRAGOLINA DI BOSCO (WILD STRAWBERRY) This is a concentrated fruit paste with a wild strawberry flavour, for making gelato and sorbets.	4 kg Tin	100	C
	2B3118	DOPPIA FRUTTA FRUTTI DI BOSCO (WILD BERRIES) This is a concentrated fruit paste with a wild berries flavour, for making gelato and sorbets.	4 kg Tin	100	C
 	2B6118	DOPPIA FRUTTA MELONE (MELON) This is a concentrated fruit paste with a melon flavour, for making gelato and sorbets.	4 kg Tin	100	C
 	2B7418	DOPPIA FRUTTA PESCA (PEACH) This is a concentrated fruit paste with a peach flavour, for making gelato and sorbets.	4 kg Tin	100	C
	2U6218	PASTA MANGO NATUR (NATURAL) This is a concentrated fruit paste with a mango flavour, for making gelato and sorbets.	4 kg Tin	100	C

COCONUT

	ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
 	2G2606	COCCO (COCONUT) This pure paste contains grated coconut from the Caribbean. It is ideal for making gelato and frozen desserts.	3 kg Tin	100	C
	202012M	COCCO EXTRA (COCONUT) This coconut flavouring paste has a high grated coconut content. The flavour is particularly rich and leisurely on the palate.	3 kg Tin	75	C

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READY TO USE FRUIT FLAVOURS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
113522	BANANA PIÙ This is a complete powdered product for making banana gelato. It has a full banana flavour and offers great, long-lasting stability in terms of both structure and colour.	10 x 1.2 kg	1.2 kg + 3 L of milk	C
113512	COCCO PIÙ (COCONUT) This is a complete powdered product that contains coconut flakes.	10 x 1.2 kg	1.2 kg + 3 L of milk	C
301002M	CREMAFRUTTA ANANAS (PINEAPPLE) This is a complete paste product containing a high percentage of fruit and pieces. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301008M	CREMAFRUTTA FRAGOLA INTERA (WHOLE STRAWBERRY) This is a complete paste product containing a high percentage of fruit and whole strawberries. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301009M	CREMAFRUTTA FRUTTI DI BOSCO (WILD BERRIES) This is a complete paste product containing a high percentage of fruit and pieces. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301019M	CREMAFRUTTA MANGO This is a complete paste product containing a high percentage of fruit and pulp. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301041M	CREMAFRUTTA MARACUJA (PASSION FRUIT) This is a complete paste product containing a high percentage of fruit and pulp. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301016M	CREMAFRUTTA MELONE (MELON) This is a complete paste product containing a high percentage of fruit and pieces. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301043M	CREMAFRUTTA PERA WILLIAMS (WILLIAMS PEAR) This is a complete paste product containing a high percentage of fruit and pieces. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301023M	CREMAFRUTTA PESCA GIALLA (YELLOW PEACH) This is a complete paste product containing a high percentage of fruit and pieces. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301027M	CREMAFRUTTA PESCA&MANGO (PEACH&MANGO) This is a complete paste product containing a high percentage of fruit. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
301045M	CREMAFRUTTA POMPELMO ROSA (PINK GRAPEFRUIT) This is a complete paste product containing a high percentage of fruit. It is quick and easy to use for making sorbet and gelato.	1.5 kg Tin	1.5 kg + 2.1 kg of water or 2.5 kg of milk	C
115201	LEMONDRY PIÙ This is a complete product for making lemon sorbet, with no dairy products.	10 x 1.1 kg	1.1 kg + 2.7 L of lukewarm water	C
H 115002	LIMONE PIÙ (LEMON) This is a complete product for making lemon sorbet. The milk proteins make it exceptionally creamy and stable on display.	10 x 1.2 kg	1.2 kg + 2.8 L of lukewarm water	C
1U5701	MENTADRY PIÙ This is a complete, easy-to-use product for making sorbet with an authentic mint flavour. It is extremely stable and does not contain dairy products.	10 x 1.1 kg	1.1 kg + 2.7 L of lukewarm water	C



ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
114831	EASY FRUIT ANANAS (PINEAPPLE) This is a complete powdered product for making pineapple sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114821	EASY FRUIT ANGURIA (WATERMELON) This is a complete powdered product for making watermelon sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114871	EASY FRUIT FRAGOLA (STRAWBERRY) This is a complete powdered product for making strawberry sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114911	EASY FRUIT LIMONE (LEMON) This is a complete powdered product for making lemon sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114951	EASY FRUIT MANDARINO (MANDARIN) This is a complete powdered product for making mandarin sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114921	EASY FRUIT MANGO This is a complete powdered product for making mango sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114761	EASY FRUIT MARACUJA (PASSION FRUIT) This is a complete powdered product for making passion fruit sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114981	EASY FRUIT PESCA & MANGO (PEACH & MANGO) This is a complete powdered product for making peach & mango sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114971	EASY FRUIT PESCA GIALLA (YELLOW PEACH) This is a complete powdered product for making yellow peach sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C
114991	EASYFRUIT POMPELMO ROSA (PINK GRAPEFRUIT) This is a complete powdered product for making pink grapefruit sorbet.	10 x 1.2 kg	1.2 kg + 2.6 L of cold water	C

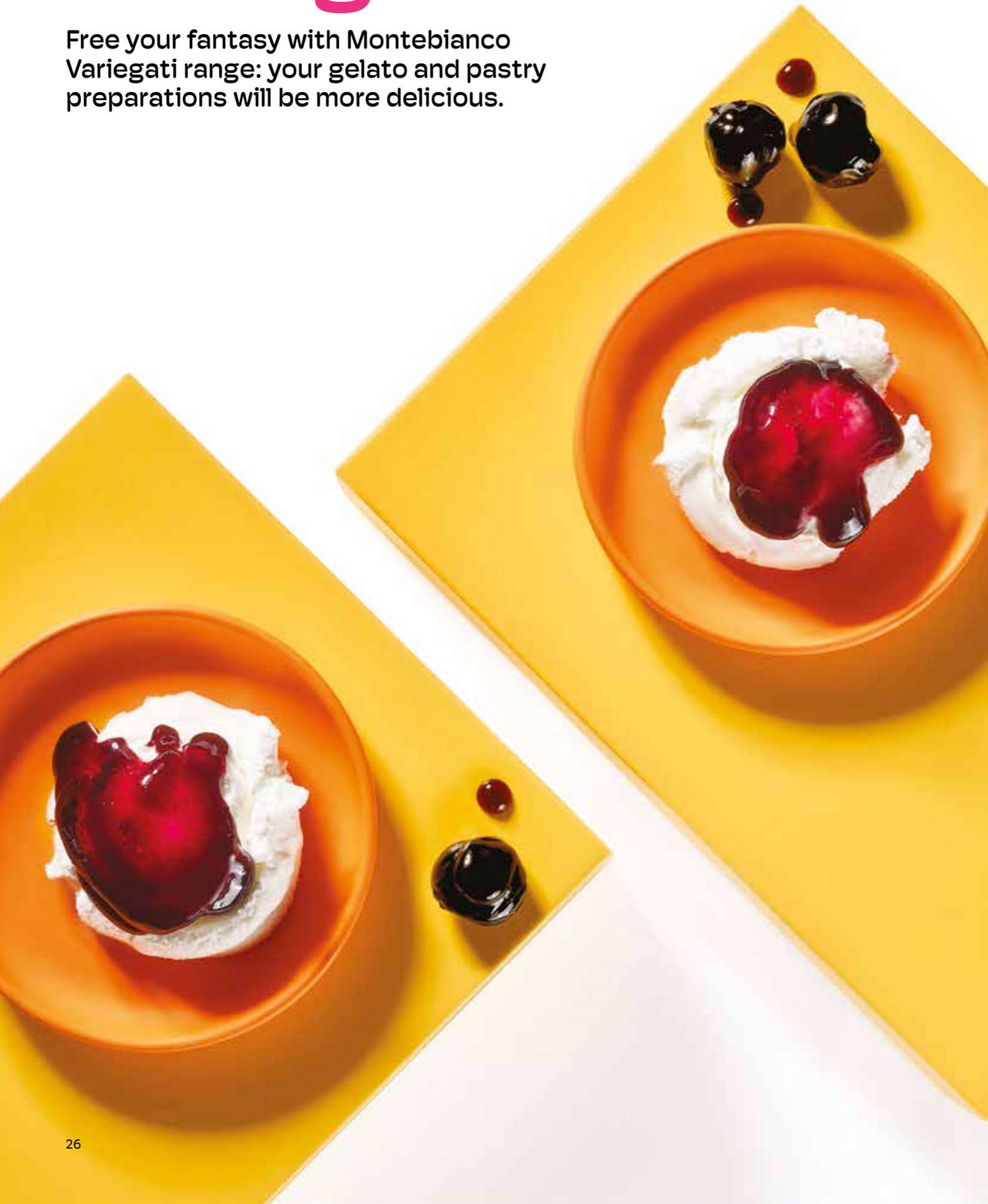


ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
301008	PURE-A FRAGOLA (STRAWBERRY) NEW Simply add water in varying proportions to this perfectly balanced complete product to make sorbet, granita and ice lollies.	5 kg bag in box	2 kg of purée + 1 kg of water	C
301019	PURE-A MANGO NEW Simply add water in varying proportions to this perfectly balanced complete product to make sorbet, granita and ice lollies.	5 kg bag in box	2 kg of purée + 1 kg of water	C
301041	PURE-A MARACUJA (PASSION FRUIT) NEW Simply add water in varying proportions to this perfectly balanced complete product to make sorbet, granita and ice lollies.	5 kg bag in box	2 kg of purée + 1 kg of water	C




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Variegati

Free your fantasy with Montebianco Variegati range: your gelato and pastry preparations will be more delicious.





Savour them on their own, use them as variegati in gelato, make delicious cremino, or come up with original pastry creations: with the Crémolotte selection, you can let your imagination run wild. All of the products are free from hydrogenated fats.

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
292815	CIOCCOLOTTA BIANCA (WHITE) <small>This white chocolate variegato is so creamy it is almost velvety. It is ideal for variegato purposes and for making cremino and fillings.</small>	5 kg Bucket	To taste	C
 292720	NOCCILOTTA CHIARA (LIGHT COLOUR) <small>This milk & hazelnut cream has the distinctive, light colour of hazelnuts. It is free from hydrogenated fats.</small>	5 kg Bucket	To taste	C
292750	NOCCILOTTA CLASSICA 5 KG (CLASSIC) <small>This is a fluid hazelnut and chocolate cream.</small>	5 kg Bucket	To taste	C
292850	NOCCILOTTA LA CROCCANTE <small>Wafer pieces have been added to this hazelnut and chocolate cream.</small>	5 kg Bucket	To taste	C
292840	NOCCILOTTA LA MORBIDONA <small>A hazelnut and chocolate cream.</small>	5 kg Bucket	To taste	C
292820	NOCCILOTTA LA PASTOSA <small>This thick hazelnut and chocolate cream has a high hazelnut content.</small>	5 kg Bucket	To taste	C
  292860	PISTACCHIOTTA <small>This thick, spreadable pistachio cream is ideal for making cremino, variegato and fillings.</small>	3.5 kg Tin	To taste	C



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BLACK CHERRY

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
 190109	AMARENA IN COMPOSTA (SOUR CHERRIES IN COMPOTE) These whole sour cherries in syrup are suitable for decorative use in both gelato and pastries.	4 kg Tin	To taste	C
 190159L	AMARENATA (SOUR CHERRY PIECES) These cherries in pieces are ideal for variegato purposes, decorating gelato and use in cakes and semifreddo.	4 kg Tin	To taste	C














OTHER VARIEGATI

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
 230258	VARIEGATO BLACK EMOTION Chocolate biscuit-flavoured variegato with a deep black colour.	4 kg Tin	To taste	C
 230310	VARIEGATO CREMROSCÈ This hazelnut variegato with cocoa and wafers can be used in conjunction with Cremroscè Gold (item code 2U8206) to make a classic chocolate flavour. It is a dark colour.	5 kg Tin	200	C
402006M	VARIEGATO PERLA DEL SUD This product is ideal for variegato use with Pearl of the South flavour (item code 201048M) and all nut and chocolate flavours. It is made with pistachios, almonds and lime flavouring.	3 kg Tin	To taste	C

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variegati GOURMET

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
  231408	VARIEGATO GOURMET MELA AL FORNO (BAKED APPLE) This paste is a soft yellow hue and it contains partially candied apple pieces.	4 kg Tin	To taste	C
 231178	VARIEGATO GOURMET MANDARINO CIACULLI (CIACULLI MANDARIN) This thick cream contains pieces of fruit and it is a classic orange colour. It can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.	4 kg Tin	To taste	C
  232378	VARIEGATO GOURMET MARACUJA ECUADOR (PASSION FRUIT) This thick cream is a classic deep yellow colour and it contains brown seeds. It can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.	4 kg Tin	To taste	C
 230408	VARIEGATO GOURMET MIELE ZENZERO ARANCIA (HONEY, GINGER AND ORANGE) This amber-coloured paste has a honey flavour, with slightly "pungent" ginger notes and a citrus aftertaste.	4 kg Tin	To taste	C
  231168	VARIEGATO GOURMET LAMPONE CON PEZZI (RASPBERRY WITH PIECES) This thick cream contains pieces of fruit and it is a classic bright red colour. It can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.	4 kg Tin	To taste	C
 230118	VARIEGATO GOURMET ARANCIA SICILIA (SICILIAN ORANGE) This variegato contains pieces of fruit and is a classic orange colour. The pieces mean it is ideal for garnishing and use in tubs on display and gelato cups.	4 kg Tin	To taste	C
 230108	VARIEGATO GOURMET AMARENA CON PEZZI (SOUR CHERRY WITH PIECES) This thickened syrup with pieces of fruit can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.	4 kg Tin	To taste	C
 230148	VARIEGATO GOURMET FRAGOLA (STRAWBERRY) This strawberry variegato is a bright red colour and it contains pieces of strawberries.	4 kg Tin	To taste	C
 230168	VARIEGATO GOURMET FRUTTI DI BOSCO (WILD BERRIES) There are red and purple hues to this paste, which has the distinctive flavour of wild berries.	4 kg Tin	To taste	C
 230158	VARIEGATO GOURMET FRAGOLINA DI BOSCO (WILD STRAWBERRY) This strawberry variegato is a bright red colour and it contains pieces of strawberries.	4 kg Tin	To taste	C

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COATINGS

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)
 292808A	COPERTURA PER GELATI CACAO (CHOCOLATE GELATO COATING) <small>This chocolate-flavoured coating can be used with gelato in a tub for variegato purposes or for coating gelato on sticks.</small>	3 kg Tin	To taste
 2A2404	COPERTURA SPECIALE CIOCCOLATO FONDENTE (DARK CHOCOLATE SPECIAL COATING) <small>This dark chocolate-flavoured coating can be used with gelato in a tub for variegato purposes or for coating gelato on sticks.</small>	1 kg Tin	To taste
2A3704	COPERTURA SPECIALE FRAGOLA (STRAWBERRY SPECIAL COATING) <small>This strawberry-flavoured coating can be used with gelato in a tub for variegato purposes or for coating gelato on sticks.</small>	1 kg Tin	To taste
 2A4704	COPERTURA SPECIALE LIMONE (LEMON SPECIAL COATING) <small>This lemon-flavoured coating can be used with gelato in a tub for variegato purposes or for coating gelato on sticks.</small>	1 kg Tin	To taste
 292830M	STRACCIATELLA <small>This stracciatella-flavoured coating can be used with gelato in a tub for variegato purposes or for coating gelato on sticks.</small>	5 kg Tin	To taste

INCLUSIONS





ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)
401029M	GRANELLA DI AMARETTI (AMARETTO CRUMBS) <small>These anhydrous amaretto crumbs stay crunchy even in moist environments and at temperatures below 0°C.</small>	2 x 3 kg	To taste
290105	GRANELLA PER TORRONE (PIECES FOR NOUGAT) <small>Pieces of roasted hazelnuts, roasted almonds and roasted pistachios.</small>	4 x 1 kg	To taste

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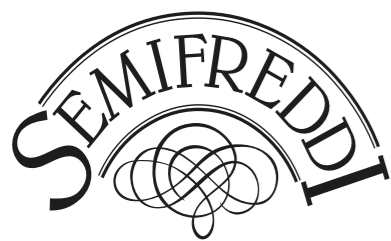
The product can be enjoyed all year round, including in the winter, thanks to its outstanding, distinctive balance between softness and body, along with a rich flavour that is wonderfully warm on the palate.

This special base is for making mousse to go in counter displays and other specialities for eating with a spoon. It can be processed in a planetary mixer.

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
  147851	GELATOCALDO <small>This base for making semifreddo to go in counter displays has a rich flavour and it is wonderfully warm on the palate.</small>	10 x 1 kg	300	C
  147891	GELATOCALDO S.G.I. <small>This base for making semifreddo to go in counter displays has a rich flavour and it is wonderfully warm on the palate. It has a neutral aroma and is free from hydrogenated vegetable oils.</small>	10 x 1.3 kg	300	C

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The products in this exclusive line are quick and easy to prepare, soluble in cold liquid and remain soft even at -18°C . They can be processed in a planetary mixer or a whipped cream machine and come in a wide range of flavours, so you can give free rein to your creativity.



400 g/L of cream
in a planetary mixer



500 g/L of cream
in a whipped cream machine

One of the distinctive features of Montebianco products for semifreddi is just how versatile they are. The products are designed to give unbeatable results in both planetary mixers and whipped cream machines. It is a simple way to make large amounts of products with zero waste.

- An even faster method
- Cakes with greater volume for the same weight
- Even fewer production errors
- No waste

FOR PASTRY AND SEMIFREDDI

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
242108	SEMIFREDDO CACAO (COCOA) This complete paste product with a chocolate flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C
242208	SEMIFREDDO CAFFÈ (COFFEE) This complete paste product with a coffee flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C
244708	SEMIFREDDO LIMONE (LEMON) This semifreddo product with a lemon flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C
245308	SEMIFREDDO MASCARPONE This semifreddo product with a mascarpone flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C
248388	SEMIFREDDO NEUTRO (NEUTRAL) Any kind of paste can be used to customize this highly flexible semifreddo product with a neutral flavour.	1.25 kg Tin	400	C
248308	SEMIFREDDO STRACCIATELLA This semifreddo product with a stracciatella (cream) flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C
249308	SEMIFREDDO VANIGLIA (VANILLA) This semifreddo product with a vanilla flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C
249608	SEMIFREDDO ZABAGLIONE This semifreddo product with a zabaglione flavour is suitable for making cold pastry specialities.	1.25 kg Tin	500	C

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FOR PASTRY AND SEMIFREDDI

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)
140804	AMIDMIX With added stabilizers and maltodextrin, this starch can be used for making confectioner's custard and for thickening all mixtures that require the use of starch.	10 x 1 kg	80/100
228008	GELLY - For temperatures below 0°C This transparent gelatine is ideal for decorating semifreddo that will be stored at a temperature below 0°C . It is also useful for adding shine to surfaces and decorative fruit that will be kept at temperatures as low as -20°C .	1.25 kg Tin	To taste
601002M	GELO GELO - For temperatures above 0°C This transparent gelatine with a neutral flavour is for use on products that will be kept at temperatures above 0°C . It is highly recommended for garnishing Bavarian cream and glazing fruit tarts and cakes. It is ready for use.	6 kg Tin	To taste
106022M	MERINGAMIX This is a powdered mix for making classic italian meringues.	10 x 1 kg	150 g + 100 g of hot water
147401	MOROMIL This is a powdered product for making semifreddo.	8 x 2.5 kg	400
502501M	OVOPIÙ A mix of 50% pasteurized egg yolks and 50% sugar.	1.25 kg Tin	To taste
145001M	PANNAFIX This powder is a white colour and it has a neutral flavour. It should be used in small doses (30-50 g/L) and originated as a product for fixing cream but it can also add structure to bavarian cream and mousse.	10 x 1 kg	To taste
501505M	SEMIGEL This is a powdered product for making mousse to go in counter displays.	10 x 1 kg	500
247016	TENACE PASTRY This odourless, flavourless stabilized syrup contains fibre. Designed for semifreddo and mousse, it ensures that products defrost quickly and gives them great structural stability.	6 kg Tin	150 - 250

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Selected raw materials

ART. CODE	DESCRIPTION	PACKAGING	MEASUREMENTS (g per kg of mixture)	PROCESSING (H/C)
 7805095	CACAO AURUM (COCOA) This fine selection with delicate citrus notes contains 10/12 and 22/24 cocoa.	8 x 1.5 kg	50/70	H
79CAC006	CACAO VAN HOUTEN (COCOA) 22/24 Van Houten cocoa.	4 x 5 kg	To taste	H
 191806	CITROSA/L This acidifier in liquid form brings out the best of the flavour of fresh fruit and is suitable for immediate use cold.	6 x 1 kg	To taste	C

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AURUM:
THIS FINE SELECTION WITH DELICATE
CITRUS NOTES CONTAINS 10/12
AND 22/24 COCOA.



MONTEBIANCO

all about Gelato

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