



# STABILMIX REVOLUTION

**THE STABILMIX REVOLUTION  
IS UNSTOPPABLE.**

**LET'S DISCOVER IT TOGETHER.**





# STABILMIX THE ORIGINS

**Stabilmix, the iconic product of Montebianco.** When it was launched in 1966, it revolutionised the market for Artisan Gelato bases. Today, more than 50 years later, it is still the best-known base in our industry. Stabilmix is not only a base, but also an actual **production concept** that comes from a thorough understanding of the needs of Gelato entrepreneurs and of their working methods, and is the result of ongoing research into innovative ingredients and production processes.

It is an **outstanding example of excellence** that has **been modernised and further developed over the years** in order to offer **solutions** that meet market demands for Gelato of ever-increasing quality.



# THE REVOLUTION CONTINUES

Over the years, through **ongoing innovation**, Stabilmix has developed and added new products in order to offer a comprehensive and diverse range.

**'80S/'90S**

**STABILMIX - PROGRESSIVE GROWTH**

**STABILMIX COMBI**

**STABILMIX COMBI LATTE**

**STABILMIX COMBI PAST FREE**

**STABILMIX ZEROLATTOSIO**

**2023**

**STABILMIX - REVOLUTION**

New Pre-activated technology:

new products are born

**STABILMIX PRE-ACTIVATED**

**STABILMIX PRE-ACTIVATED MILK**

**2016**

**STABILMIX - NEW GENERATION**

A new technology to extract and concentrate flavours from milk and cream.

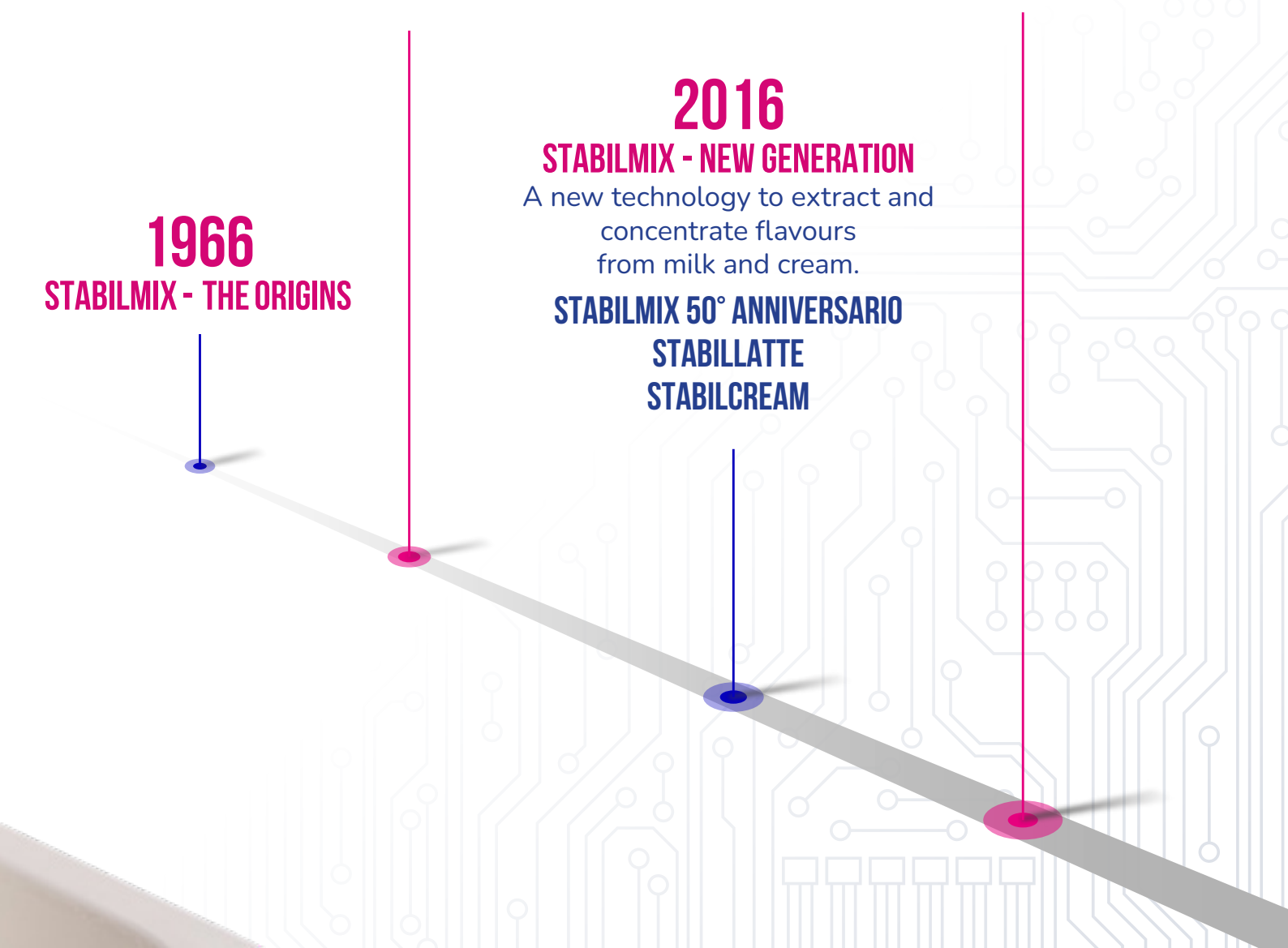
**STABILMIX 50° ANNIVERSARIO**

**STABILLATTE**

**STABILCREAM**

**1966**

**STABILMIX - THE ORIGINS**





# STABILMIX REVOLUTION

Nowadays, market conditions, consumption trends and people's lifestyles have changed considerably.

Modern-day Gelato makers are faced with many issues that need to be addressed and that are now of **key importance**, such as:



Rising raw  
material costs



Difficulties in  
finding personnel



Reduced consumer  
spending power



Exponential  
increase in  
energy costs

It is precisely in order to address these needs and to assist its customers while constantly looking to the future that **Montebianco** is presenting

## STABILMIX REVOLUTION

**THE NEW PRE-ACTIVATED COLD BASES,  
TO BE USED WITH WATER OR MILK**

**WITH EXCLUSIVE PRE-ACTIVATED TECHNOLOGY**

**PREACTIVATED**



**TECHNOLOGY**

# ADVANTAGES

**Stabilmix Revolution** is a new range of cold bases that are based on an innovative concept. Thanks to the use of a special 'pre-activated' technology, they **combine all the advantages of the cold process with the sensory and textural results of warm preparation, namely:**

## THE ADVANTAGES OF THE COLD PROCESS



## RESULTS ACHIEVED WITH WARM PREPARATION



Cold bases can always be used warm too, however the result will NOT be the same as with a base that is intended to be used warm.

**The Pre-activated Technology of Stabilmix Revolution has finally made it possible to achieve excellent quality while reducing laboratory costs.**

# PRODUCTS

Product code	Description	Dosage (g/kg mixture)	Warm preparation / Cold preparation
119320	STABILMIX PRE-ACTIVATED	500 g/l water	C
119318	STABILMIX PRE-ACTIVATED MILK	300 g/l milk	C

# STABILMIX

## THE COMPLETE RANGE

### STABILMIX



Stabilmix, which is iconic in the industry, has a number of special features that have played a part in its enduring success: a unique and recognisable taste, no hydrogenated fats, excellent texture in the display case and, most importantly, a customisable recipe. With Stabilmix, customised recipes can be created by using the pasteuriser in the correct way. The Gelato maker can mix several ingredients, including those requiring pasteurisation, to create a custom formulation.

## THREE DIFFERENT EXAMPLES OF PERSONALIZED RECIPES

	33%		20%		12%
Water	6.000	Water	3.300	Water	3.100
Cream	700	Whole Milk	3.250	Whole Milk	3.250
Stabilmix 119001	3.300	Cream 35%	500	Cream 35%	700
		Sugar	400	Sugar	700
		Glucose 38DE	500	Glucose 38DE	680
		Stabilmix 119001	2.000	Powder Milk (1% fats)	300
		Emagel B 124101	50	Stabilmix 119001	1.200
				Emagel B 124101	70
<b>Total</b>	<b>10.000</b>		<b>10.000</b>		<b>10.000</b>

### STABILMIX COMBI & COMBILATTE

A complete base to be used warm with water: it is the first evolution of Stabilmix. By adding supplements, a Gelato can be made that is warmer on the palate, with a better texture. In the Combi Latte version, milk is used to prepare the base recipe.

### STABILMIX COMBI PAST FREE

It retains the aromatic properties of the Combi line, with the addition of stabilisers and emulsifiers that do NOT need to be pasteurised.

## STABILMIX ZERO LATTOSIO

A highly digestible, lactose-free base with added vegetable fibres. Containing a special, high-quality delactosed milk powder, this base is used to make very easily digestible Gelato, ideal for people with lactose intolerance. It can be used either warm or cold, with just the addition of water.



GMO



GLUTEN  
FREE

## STABILMIX 50° ANNIVERSARIO

It is a completely GMO-free and Gluten-free base with no artificial flavours. The gelato is warmer on the palate due to the use of refined vegetable fats. Extremely easy to use to obtain a product with a highly stable texture in the display case.

## STABILLATTE



It is a completely GMO-free and Gluten-free base with no added flavours, with a natural, fresh milk taste, which is achieved by using an extraction technology that is directly applied to fresh milk by concentration. The Gelato is pure white and warmer on the palate due to the use of refined vegetable fats.

## STABILCREAM



It is a completely GMO-free and Gluten-free base with no added flavours, with a natural, fresh cream taste, which is achieved by using an extraction technology that is directly applied to fresh cream. Ideal for making gelato with strong flavours and pre-balanced to produce excellent Fior di panna or Stracciatella.

The following products, which are part of the Stabilmix range, were created in 2016 and offer the same ease of use and texture in the display case as Stabilmix. Their aim is to:

- ensure Gelato is warmer on the palate
- streamline the Gelato production process
- be without added flavourings, thanks to a special technology to extract and concentrate flavours directly from fresh milk or cream.



GMO



GLUTEN  
FREE



NO ADDED  
FLAVOUR



MONTEBIANCO

*all about Gelato*



Product code	Description	Dosage (g/kg mixture)	Warm preparation / Cold preparation
119320	STABILMIX PRE-ACTIVATED	500 g/l water	C
119318	STABILMIX PRE-ACTIVATED MILK	300 g/l milk	C
119041	STABILMIX COMBI LATTE	250 g	W
119001	STABILMIX	MAX 330 g	W/C
119011	STABILMIX COMBI	330 g	W
119031	STABILMIX COMBI PAST FREE	330 g	C
119111	STABILMIX 50° ANNIVERSARIO	350 g	W/C
119112	STABILLATTE	350 g	W/C
119113	STABILCREAM	350 g	W/C
119051	STABILMIX ZERO LATTOSIO (lactose free)	360 g	W