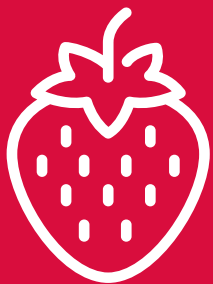


DISARONNO®
— INGREDIENTS —

NOVELTIES 

TASTE & WELLNESS





TASTE & WELLNESS FRUITS

- Montebianco
Pure-A
- Prodotti Stella
Fullyfruit



TASTE & WELLNESS YOGHURT

- Montebianco
Yogurt Greco Soft
- Prodotti Stella
Skyr Soft



TASTE & WELLNESS CEREALS

- Prodotti Stella
Base Integrale
- Prodotti Stella
Naturally Sweet Riso (Rice)



MONTEBIANCO

all about Gelato

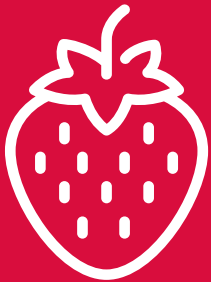


TASTE & WELLNESS

FRUITS

Fruits are primary ingredients for artisanal gelato and pastry preparations and consumers more and more are looking for genuine and authentic tastes and flavours.

Thanks to constant **investments in R&D**, to high attention in selecting only the **best raw materials** and to a **unique production process**, we propose two innovative product ranges that are ideal to make gelato and create dessert with no compromise on the taste and the quality of fresh fruit:



Excellent quality of ingredients together with an excellent quality of final results in gelato, are obtained thanks to:

- Careful selection of suppliers and raw materials
- Fruits harvest and processing done during the best fruits maturation stages
- Exclusive and innovative technology
- Several range of uses in gelato and pastries (gelato, sorbets, granita, smoothies, delicious fruit cremino, insert in pralines, gelato sticks and ice lollies)

purea

The unadulterated delights of fruit.

This is a complete product: just add water.
A high fruit content and innovative technology ensure that all of the refreshing, natural qualities of fresh fruit are preserved in the mixture.

This product can offer all of the freshness of the finest fruit all year round!

Three flavours are available:
Strawberry, Mango and Passion Fruit.



MONTEBIANCO

all about Gelato



PASSION FRUIT PURE-A

COD.
301041

DOSAGE:

- **Sorbet:** mix 1 litre of water with 2 kg of Passion Fruit Pure-A.
- **Granita:** mix 2 litres of water with 1 kg of Passion Fruit Pure-A. Pour it into a slush machine.
- **Ice lollies:** mix 500 g of water with 500 g of Passion Fruit Pure-A. Pour it into ice lolly moulds and freeze it.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

5 kg bag in box



Gluten Free



STRAWBERRY PURE-A

COD.
301008

DOSAGE:

- **Sorbet:** mix 1 litre of water with 2 kg of Strawberry Pure-A.
- **Granita:** mix 2 litres of water with 1 kg of Strawberry Pure-A. Pour it into a slush machine.
- **Ice lollies:** mix 500 g of water with 500 g of Strawberry Pure-A. Pour it into ice lolly moulds and freeze it.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

5 kg bag in box



Gluten Free





MANGO PURE-A

COD.
301019

DOSAGE:

- **Sorbet:** mix 1 litre of water with 2 kg of Mango Pure-A.
- **Granita:** mix 2 litres of water with 1 kg of Mango Pure-A.
Pour it into a slush machine.
- **Ice lollies:** mix 500 g of water with 500 g of Mango Pure-A.
Pour it into ice lolly moulds and freeze it.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

5 kg bag in box



Gluten Free





Pure fruit.

Oodles of fruit to pour onto gelato.

These mixtures have a fruit content of almost 50%.

The fruit is processed using **new technology** that preserves all of its **freshness and flavour**.

The authentic flavour of Nature.

Thanks to this innovative product made with new technology, you can enjoy all of the colour and flavour of fresh fruit in a **multi-sensory experience**.

It is ideal for a range of uses in gelato and pastries:

- Making delicious cremino;
- For variegato purposes in gelato;
- As an insert in pralines, truffles, gelato sticks and ice lollies.

Three flavours are available:

Strawberry, Mango and Passion Fruit.



STRAWBERRY FULLYFRUIT

COD.
9401

DOSAGE:

This product is for filling and garnishing, so it should be utilized neat, using methods and amounts of your choice.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

Four 1.5 kg bags



Gluten Free



FULLYFRUIT PASSION FRUIT

COD.
9405

DOSAGE:

This product is for filling and garnishing, so it should be utilized neat, using methods and amounts of your choice.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

Four 1.5 kg bags



Gluten Free

ALL NATURAL®
Prodotti Stella, naturally



MANGO FULLYFRUIT

COD. 9403

DOSAGE:

This product is for filling and garnishing, so it should be utilized neat, using methods and amounts of your choice.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

Four 1.5 kg bags



Gluten Free





RASPBERRY FULLYFRUIT

**COD.
9406**

DOSAGE:

This product is for filling and garnishing, so it should be utilized neat, using methods and amounts of your choice.

Once the packaging has been opened, the product must be kept at +4°C and used within three days.

PACKAGING:

Four 1.5 kg bags



Gluten Free

ALL NATURAL®
Prodotti Stella, naturally



TASTE & WELLNESS

YOGHURT



Of very ancient origins (its first traces date back to the Neolithic), **Yogurt** is the best known and most widespread of fermented milks and there are many types, classifiable according to:

- **geographical origin**
- **the type of fat**
(lean, partially skimmed or whole)
- **the production method**
(e.g. classic creamy yoghurt, compact yoghurt fermented directly in a jar, strained yoghurt such as the “Greek” very rich in protein or drinking yoghurt with a lower fat content).

Modern market trends detect a real boom for fermented products and for **products enriched in proteins**, thanks to the recognized healthy properties.

In particular, the growth of specialties such as **Greek Yogurt** (+15.5% in volume in 2021 with a total of 32 million kg in Italy alone) paved the way for other more exotic novelties such as the **Icelandic Skyr**.



MONTEBIANCO

all about Gelato



YOGURT GRECO SOFT

COD.
113292

Aligned with modern consumer trends, Montebianco offers a fresh and mouth-watering new product: **Yoghurt Greco Soft** with a recognizable, **rich and smooth** taste like the one of real greek yoghurt, thanks the **high percentage** of this kind of yoghurt which is contained in the product.

MAIN CHARACTERISTICS:

- High percentage of greek yoghurt



=



100 gr of Yoghurt Greco Soft contain the same quantity of yoghurt as contained in a 175 gr yoghurt jar

- Very creamy and rich structure
- Very aerated structure of gelato, thanks to a high overrun percentage
- It can be used to make traditional gelato too.

DOSAGE:

400 gr / L Milk

PACKAGING :

8 x 1,6 kg (bags)



SKYR SOFT

COD. 8318

An excellent and extraordinary Superfood with a lot of healthy benefits: it's Skyr, an Icelandic fresh and light cow milk cheese, an extremely healthy product that can be enriched and decorated with dry fruits, granola or oleaginous seeds.

Skyr is a product with very ancient origin but nowadays it is served and consumed everywhere on Italian tables. That's why Prodotti Stella offers a new product for making gelato under the Naturally Sweet range: SKYR SOFT.

It's usable for a lot of consumption moments: for having breakfast or for a brunch; for a snack moment or for a fresh, and genuine lunch, in Poke version too.

MAIN CHARACTERISTICS:

- All natural
- No added sugar
- No fats
- Rich in protein

DOSAGE:

400 gr / L Skimmed Milk

PACKAGING:

8 x 1,6 kg (bags)




**naturally
sweet**
NO
SUGAR
ADDED

TASTE & WELLNESS

CEREALS



Today cereals are globally part of daily nutrition of many people all over the world and they are chosen because of both their healthy properties and good taste.

In line with modern consumer trends, Prodotti Stella offers a **new product** to make a **genuine and a healthy gelato**, to redescover the sensations and the flavours of the past: **BASE INTEGRALE**.

Base integrale is a powder complete product (totally vegan and gluten free) to be used with water and enriched with cereal flours with healthy properties:

- **Rice Flour**
(rice is a high digestible cereal, rich in potassium, vitamin B and gluten free)
- **Oat Flour**
(with moderate glycemic index, rich in mineral salts and vitamin B)
- **Wheat Germ**
(rich in amino acids, vitamins and mineral salts)

BASE INTEGRALE

COD. 5156

With Base Integrale you can enjoy the genuine sensation of typical wholemeal biscuit and bread taste, in combination with both delicious chocolate or hazelnut variegato and fruits marbles, to recreate special traditional simple recipes (as bread with chocolate, bread with jam or wholemeal red berries biscuits).

DOSAGE:

600 gr / L water

PACKAGING:

6 x 1,5 kg (bags)



Gluten Free



Vegan

ALL NATURAL®
Prodotti Stella, naturally




**naturally
sweet** NO
SUGAR
ADDED



NATURALLY SWEET RISO (RICE)

COD. 8319

Natural product without added sugar and without fats, the presence of pre-cooked rice grains give the gelato a very particular structure and flavor. Ideal for the preparation of Pokè. It goes perfectly with both fresh fruit and variegated without added sugar.

The delicate flavor of vanilla and milk make it particularly delicious.

DOSAGE:

650 gr / L water

PACKAGING:

6 x 1,625 kg (bags)



Gluten Free



Vegan

ALL NATURAL®
Prodotti Stella, naturally





PASSION FRUIT PUREA

Cod. 301041

STRAWBERRY PUREA

Cod. 301008

MANGO PUREA

Cod. 301019

YOGURT GRECO SOFT

Cod. 113292



STRAWBERRY FULLYFRUIT

Cod. 9401

PASSION FRUIT FULLYFRUIT

Cod. 9405

MANGO FULLYFRUIT

Cod. 9403

RASPBERRY FULLYFRUIT

Cod. 9406

SKYR SOFT

Cod. 8318

BASE INTEGRALE

Cod. 5156

NATURALLY SWEET RISO (RICE)

Cod. 8319

DISARONNO®

— I N G R E D I E N T S —

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