

CATALOGUE 2023







all about Gelato

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, ground-breaking 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 sugar and no added fat) and the **Gelato Caldo** 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.

OUR "GREATEST HITS"



Stabilmix

Bases that have gone down in gelato history.



Desideri

The chocolate of your dreams in just a few minutes.



Le Cremolotte

Delicious creams for filling, decorating and variegato.



Gelatocaldo

Soft, full-bodied and ideal all year round.



Purea

All of the unadulterated delights of fruit.



Ciobar

Gelato packed with Ciobar flavour.



Doppiozero

No added fat. No hydrogenated fats.



Semifreddi

Simple to use, delicious to eat.

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MILK BASES

Superior, versatile products that are easy to use.







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

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
		117901	STABILCENTO	8 x 1,5 kg	75	w/c
			Weigh out a few measurements and savou	r the unique flavour.		
	(1)	119041	STABILMIX COMBI Milk	8 x 2,5 kg	250	W
			A complete base for use with milk. Complet wonderfully warm on the palate. It needs to	ment it with cream to be pasteurized.	o make velvety sr	nooth gelato that is
		119001	STABILMIX	8 x 2,5 kg	330	w/c
			This complete base with a unique, unmista large amounts of gelato on a daily basis. Th			
	(1)	119011	STABILMIX COMBI	8 x 2,5 kg	330	W
			A complete base for use with water. Compl is wonderfully warm on the palate.	ement it with cream	to make velvety	smooth gelato that
•	(1)	119031	STABILMIX COMBI PAST FREE	8 x 2,5 kg	330	С
			A complete base for use with water. Complis wonderfully warm on the palate. It does r			smooth gelato that
	(1)	119111	STABILMIX 50° ANNIVERSARIO	8 x 2 kg	350	w/c
			GMO-free, gluten-free and no added flavou This product is extremely simple to use and		ay.	
	(1)	119112	STABILLATTE	8 x 2 kg	350	w/c
			GMO-free, gluten-free and no added flavou special extraction technology to ensure tho simple to use and very stable on display.			

All our gelato products are GMO free 🔞 Gluten free 🤛 Vegan 🕕 Halal







STABILMIX

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
H	•	119113	STABILCREAM	8 x 2 kg	350	w/c
			GMO-free, gluten-free and no added flavo special extraction technology to ensure the simple to use and very stable on display.	urings. Fresh cream at this product has a	from Piedmont is pr natural milk flavou	ocessed using r. It is extremely
	•	119051	STABILMIX ZEROLATTOSIO (lactose free)	8 x 2 kg	360	w/c
			There is added fibre in this lactose-free, ea and all of its exclusive characteristics will re			d either hot or colc
		119320	STABILMIX PRE-ACTIVATED	8 x 2 kg	500 g/I wat	er C
			Thanks to a new and exclusive innovation t cold process base with which you can obto obtained with a warm process, without usi	ecnology from Mont ain a rich, smooth, sil ng a pasteurizer. To l	ebianco, this is a ne ky and creamy gelo be used with water.	ew revolutionary ato as the one
*		119318	STABILMIX PRE-ACTIVATED Milk	8 x 2,1 kg	300 g/ l mil	k C
			Thanks to a new and exclusive innovation t cold process base with which you can obto obtained with a warm process, without usin	ain a rich, smooth, sil	ky and creamy geld	ew revolutionary ato as the one

MILK BASES

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
® H	160131	FUTURA 50	10 x 1 kg	35	w/c
		This fat-free base has a creamy of pastes.	r, stable structure. The neutral a	roma brings out t	the best in the flavou
*	160121	MONTCREM	10 x 1 kg	35	w/c
		This creamy, stable base has a	n exceptional, stable structure	and a pleasant r	milky flavour.
*	101019М	PANPASTEUR	10 x 1 kg	35	w/c
		This fat-free base has a distinct stable structure.	ive creamy flavour. It produces	gelato with a cre	amy,
*	101020M	PASTERMILK	10 x 1 kg	35	w/c
		This base produces gelato with	a creamy, stable structure and	a distinctive milk	y flavour.
*	101014М	PASTERVAN D	10 x 1 kg	35	W
		This vanilla-flavoured base has	a particularly creamy structure		
*	113312	FUTURA B	10 x 0,7 kg	50	W
		This base has a creamy, stable s	structure and it complements fu	utura a.	
*	113301	FUTURA A	10 x 1 kg	70	W
		This base has a creamy, stable	structure and it complements fu	utura b.	

MILK BASES

					Dosage	Hot/Cold
		Code	Item	Packaging	(g / kg mix)	Processing
		101720М	PASTERMILK PLUS	8 x 1,5 kg	75	w/c
			This milk-flavoured base is wonderfu	lly warm on the palate.		
		101718M	PASTERVAN PLUS	8 x 1,5 kg	75	w/c
			This vanilla-flavoured base is wonde	rfully warm on the palate.		
		101740M	PICCADILLY	8 x 1,75 kg	75	W
			Wonderfully warm on the palate with	a fine structure, this base	features added re	efined vegetable oil
)	H	160025	SUPERBASE 100	8 x 1,5 kg	75	W
			This base has a creamy, stable struc because it is already highly aromatic	ture and is rich in fat. It is s c.	uitable for use wit	thout cream,
	(1)	160125	SUPERBASE 100 V	8 x 1,5 kg	75	W
			This base has a vanilla aroma and a	creamy, stable structure. I	t is rich in fat.	
)		160002	BASE 100 CLASSICA	8 x 2 kg	75	w/c
			This base is packed with proteins tha in recipes that combine it with animo aroma.	t favour overrun. Made usi al fat. It has a good structu	ng refined vegeto re and a distinctiv	ıble oils, it works we ve cream/vanilla
	•	162015	BASE AUDACE	8 x 1,5 kg	75	W
			This base is for milk gelato that rema from emulsifiers and flavourings. Ingredients: milk proteins, dietary fibr sugar.			
	•	163515	BASE 100 EXTRA	8 x 1,5 kg	75	W
			This base features a high percentage It has a neutral flavour and is ideal fo sugar.			
		102509М	SOFFIO DI NEVE	10 x 1 kg	110	w/c
			This base makes creamy, stable gelovanilla flavour and is easy to use in re		n on the palate. It	has a milk and
	(1)	160015	MULTIBASE	8 x 1,5 kg	75	w/c
			This product is ideal for those who wo	ant to use the same base f	or both milk and f	ruit gelato.
V	701	v Age				
′ (MIX				
		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	•	164020	NEW AGE MIX A 100% "E" number-free bas	8 x 2 kg	140	w
			There are NO stabilizers, emulsifiers of ingredients is Skimmed Milk.	r E numbers in this base fo	r milk gelato. The	top item in the list

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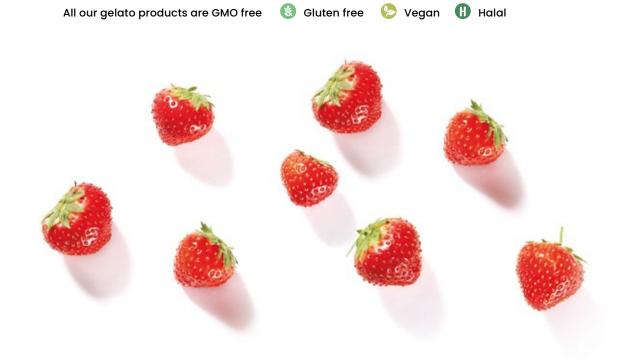


FRUIT BASES

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

FRUIT BASES

				Deagge	ust/osld
	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	119661	TOPFRUIT	10 x 1 kg	50	w/c
		White powder with a neutral flavour. Co	mpletely soluble at tem	peratures over 20°0	С.
	161501	BASE LAMIAFRUTTA	10 x 1 kg	50	W
		This powder base can be utilized to mak It does not contain dairy products or em up 5% of the end product.	ke a syrup for use in 100 nulsifiers. This product sl	% natural and vego nould be used warr	an sorbets. n and it should make
	118661	BASE FRUTTA GOLD	10 x 1,2 kg	70	w/c
		This BASE is packed with vegetable fibre creamy sorbets that offer long-lasting s			
	116401	MONTEFRUTTO	10 x 1 kg	100	w/c
		This base contains added milk proteins	to keep fruit gelato crec	amy and stable ove	er time.
	228006	TENACE Sorbetto - 1 KG	6 x 1 kg	250	С
		This syrup is for use in vegetable fibre-b and emulsifiers. It is a modern, pre-past times and ensures that products remain	eurized base with super	rior ingredients that	
	228003	TENACE Sorbetto - 3 KG	3 x 3 kg	250	С
		This syrup is for use in vegetable fibre-b and emulsifiers. It is a modern, pre-past times and ensures that products remair	eurized base with super	rior ingredients that	ucts, vegetable fats t reduces production
				1,1 kg + 1,55 L	
(1)	113051	DOPPIOZERO FRUTTA	10 x 1,1 kg	lukewarm w + 1,3 kg fruit	
		Simply add water and fruit to this powder	ered product to create s	superior sorbets wit	h no added sugar.



SPECIAL BASES

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

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
*	113543	BASE RICOTTA	10 x 1,2 kg	1,2 kg + 3 L milk	С
		This is a powdered mix for making rice Gourmet Variegati to make cheeseca	otta gelato. It is ideal for us ke-style gelato.	e with Montebianco	Cremolotte or
	116421	BASE SPIRITOSA For alcoholic sorbets	10 x 1 kg	220	С
		This base is specifically for making alo	coholic gelato and sorbet.		
	113542	BASE VEGAN	8 x 2 kg	435	С
		This is a complete base that can be u	sed with hot or cold water	to make vegan gelat	
8	117542	SLIM SOYA	10 X 1,25 kg	1,2 kg + 2,5 L water	С
		This base for soya gelato contains no	dairy products.		
⊗ ⊘ ⊕	117701	SOYA CON FIBRE	10 x 1,25 kg	1,2 kg + 2,5 L water	С
		This complete base for soya gelato is	packed with fibre and con	tains no dairy produc	cts.



NEUTRAL PRODUCTS AND SUPPLEMENTS

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

			, , ,			
		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
		191806	CITROSA/L	6 x 1 kg	To taste	С
			This acidifier in liquid form brings out the be immediate use cold.	est of the flavour of fr	esh fruit and is su	itable for
*	0	124101	EMAGEL-B	10 x 1 kg	10	W
			This stabilizer/emulsifier is enriched with m that it disperses easily when gelato mixes a gelato has less of a cold effect.	ilk proteins and proce are prepared, even at	essed with reducir low temperature	ng sugars to ensu s. The resulting
	•	124902	EUROCREM KG 1	10 x 1 kg	5	w
			This emulsifier/stabilizer reduces ageing tir	nes and makes gelat	o less prone to dr	ip.
*	0	124901	EUROCREM KG 25	1 x 25 kg	5	С
			This emulsifier/stabilizer reduces ageing tir	nes and makes gelat	o less prone to dr	ip.
	0	196832	FIBRINA	10 x 1 kg	2/20	w/c
			This vegetable fibre can be used as a naturand can be used to reduce excess free wat	ral thickener. It impro er in sorbets.	ves structure, incr	eases fusion time
*	0	125402	FRUTTAGEL	8 x 0,75 kg	3/4	w/c
			This blend of stabilizers and thickeners is prextremely well in highly acidic mixtures.	ocessed with reducir	ng sugars and mil	k proteins. It work
*	0	124115	NEUTRO 15 EXTRA	10 x 1 kg	10/15	W
			This is a new neutral gelato base with adde	ed milk proteins.		
*		501506М	PANNAPIÙ	10 x 1 kg	To taste	w/c
			This product can be used to replace some structure to gelato. 50-80 g/litre.	or all of the liquid cre	am in a recipe, ac	dding body and
*	(1)	196501	PLURIDGEL	1 x 25 kg	30/50	w/c
			This product contains a blend of reducing s the freezing point, it improves the consister scoop, while also giving balance to the swe	ncy of gelato in displo	e for all types of ge ay cases and mak	elato. By lowering es it easier to
*	•	196502	PLURIDGEL KG 1	10 x 1 kg	30/50	w/c
			This product contains a blend of reducing s the freezing point, it improves the consister scoop, while also giving balance to the swe	ncy of gelato in displo	e for all types of go ny cases and mak	elato. By lowering es it easier to
*		196821	PROLAT	1 x 10 kg	50	W
			Enhance products with these functional mil powder.	lk proteins, which car	n be used instead	of skimmed milk
*	0	196801	PROTOLAT	1 x 10 kg	10/30	w
			Reduce water crystallization, increase overs	run and reduce the fe	eeling of coldness	with the milk



CREAM FLAVOURS

Traditional, delicious and practical.

Our flavour range is packed with solutions and sweet inspiration.

CREAM FLAVOURS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing		
	7805095	CACAO AURUM	8 x 1,5 kg	50/70	w		
		This fine selection with delicate citrus note	es contains 10/12 and 2	2/24 cocoa.			
8 H	212206	CAFFÈ (Coffee)	3 kg Tin	50	С		
		This paste encapsulates the aromas of Inc	dian coffee. It is ideal f	or making gelato	and semifreddo.		
*	201107M	CAFFÈ LIQUID EXPRESS Concentrated fluid paste	1,25 kg Tin	20-30 g	С		
		This coffee-flavoured concentrated fluid purposes.	oaste can be used for I	making coffee gel	ato or for variega		
*	212356	CARAMEL NATUR	3 kg Tin	70/80	С		
		This paste contains 100% natural ingredier a paste or for variegato purposes. It conto	nts. It is a dual-purpos ains natural flavourings	e product that car s.	n be used as eith		
*	217506	CARAMELLO SALATO (Salted Caramel)	3 kg Tin	80	С		
		This caramel paste has an enveloping fla	vour.				
*	201523М	CASSATA SICILIANA (Sicilian Cassata)	3,5 kg Tin	250	С		
		This paste has the distinctive flavour of Sicilian cassata: a cake containing ricotta and candied citrufruit.					
•	291506	CIOCCOLATO BIANCO (White Chocolate)	3 kg Tin	80/100	С		
		This white chocolate paste has a delicate flavour with a subtle hint of caramel.					
	294210	CREMROSCÈ	5 kg Tin	80	С		
		This hazelnut and cocoa paste can be use 230310) to make a classic chocolate flavo		Cremroscè Varieg	ato (item code:		
H	2U8206	CREMROSCÈ GOLD	3 kg Tin	80/100	С		
		This hazelnut, cocoa and almond paste cocode: 230310) to make a classic chocolate	an be used in conjunct e flavour.	ion with Cremroso	cè Variegato (iter		
*	201019М	CRIMOVO GIALLO (Yellow Crimovo)	3 kg Tin	40	С		
		Containing superior egg yolks and Marsal cream and vanilla gelato.	a wine, this paste can	be used to make I	unique, distinctive		
	293106	CROCCANTINO AL RHUM (Rhum Crunch)	3 kg Tin	80	С		
		This nut brittle and rum-flavoured paste o	ontains hazelnut prali	ne.			
(1)	601009М	DELIZIA LIMONE	1,5 kg Tin	15/25	w/c		
		Ideal for making gelato, cakes and semifr classic Delizia Limone dessert from Camp		e rounded, delica	te flavour of the		
H	212707	DULCE DE LECHE SAN TELMO	7 kg Tin	*	С		
		This is the sweet Argentinian speciality als	so known as carameliz	ed milk. It can be o	a key ingredient i		

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^{* 0,125} kg base/ 0,250 kg pasta/ 0,125 kg panna/ 0,5 L hot water

CREAM FLAVOURS

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
		291706	FIOR DI BISCOTTO	3 kg Tin	80/100	С	
			This paste is made using real traditional biscuits and it features a classic shortbread flavour and colour.				
	(1)	2G8306	GRAN GIANDUIA	3 kg Tin	50/60	С	
			This paste has a classic Gianduia flavour, v	with cocoa and hazel	nut.		
<u>k</u>		164901	LIQUIRIZIA MIX (Liquorice)	10 x 1 kg	80	С	
			This powdered liquorice base can be used	to make liquorice ge	lato.		
*		215106	MALAGA	3 kg Tin	75	С	
			This Malaga paste is packed with raisins st	eeped in Marsala wir	ne.		
	0	295006	MANDORLA TOSTATA (Roasted Almond)	3 kg Tin	70/80	С	
			This paste has a roasted almond flavour.				
H	•	212426	MASCARPONE	3 kg Tin	80/100	С	
			This mascarpone paste contains fresh ma	scarpone.			
*		201089М	MENTA VERDE (Green Mint)	3 kg Tin	30/40	С	
			This mint paste has a strong, rich flavour.				
*		216256	MIELE NATUR (Natural Honey)	3 kg Tin	50	С	
			This honey-flavoured paste contains 100%	natural ingredients.			
	(1)	292816	MONCIOK Chocolate paste (50% cocoa)	3 kg Tin	80/100	С	
			Chocolate paste with fine ingredients (50% sugar. It can be dissolved in hot or cold mi	s cocoa + hazelnut po xtures. It does not cor	aste + almond pas ntain milk or dairy	ste) and no adde products.	
*		196406	MONTEBLU Chocolate and mint	3 kg Tin	70	С	
			This paste is a distinctive light blue colour	and it has a white ch	ocolate and mint t	flavour.	
		196456	MONTEROSA - chewing gum	3 kg Tin	50	С	
			This pink paste has an American gum flavo	our.			
*		217106	NONNAKREM	3 kg Tin	50/100	С	
			This paste can be used to make egg-base	d cream with subtle (citrus notes.		
<u></u>		2G7306	PANNA COTTA	3 kg Tin	100	С	
			This paste has the classic flavour of Panna	Cotta with caramel.			
**		2T1418	PASTAPIÙ VOGLIA DI PANNA	1,25 kg Tin	30/50	С	
			This flavouring paste is bursting with crear	ny taste sensations.			



HAZELNUTS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing		
(H	2G6510	GRAN NOCCIOLA	2,5 kg Tin	80/100	С		
		This fluid paste is a real Montebianco classic, w hazelnuts.	vith both the colo	ur and the quintes	ssential flavour of		
	295610	NOCCIOLA 100% TONDA GENTILE TR	5 kg Tin	80/100	С		
		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.					
	295609	NOCCIOLA GRAN GUSTO	2,5 kg Tin	80/100	С		
		This paste is made with roasted hazelnuts. The intense than in the average hazelnut gelato.	colour will be sliç	ghtly darker and th	ne flavour more		
	296815	NOCCIOLA INTENSA	5 kg Tin	70/80	С		
		This gelato paste contains a blend of hazelnuts	s and a small sel	ection of flavouring	gs.		
	296705	NOCCIOLA ROYAL	5 kg Tin	80/100	С		
		This hazelnut paste with medium roasting add employed in various uses for gelato and pastri		our in proportion v	vith the dose		

PISTACHIOS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
() (H)	2G7669	GRAN PISTACCHIO	3 kg Tin	80/100	С	
		This 100% pistachio pure paste is a real Mont refined pistachios to give it a distinct flavour	ebianco classic. It i and traditional col	s made with selec our.	t, roasted and	
⊗ ⊘ ⊕	297010	PISTACCHIO MEDITERRANEO	5 kg Tin	80/100	С	
		This pure paste is made with 100% Mediterra	nean pistachios.			
(A)	297110	PISTACCHIO MEDITERRANEO NC (No chlorophill)	5 kg Tin	80/10	С	
		This pure paste is made with 100% Mediterra	nean pistachios wi	th no chlorophyll.		
>	298010	PISTACCHIO VINTAGE	5 kg Tin	70/80	С	
		There is a delicate green hue to this thick pa an almond twist.	ste for making goo	d old-fashioned p	istachio gelato witl	

VANILLAS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
	219386	PASTA VANIGLIA EXPO	3 kg Tin	35/50	С	
		This Bourbon Vanilla Paste made with var	nilla pod powder is a s	straw yellow colou	r. It contains eggs.	
*	2G9336	VANIGLIA BOURBON	3 kg Tin	30/50	С	
		This Bourbon Vanilla Paste made with var	nilla pod powder is a s	straw yellow colou	r. It contains eggs.	
*	219356	VANIGLIA BOURBON NATUR	3 kg Tin	50	С	
		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.				
	219276	VANIGLIA TAHITI	3 kg Tin	50	С	
		This Vanilla Paste made with vanilla pod p	oowder is a traditiona	I white colour.		
*	201079М	VANIGLIATA BIANCA	3,5 kg Tin	30	С	
		Add vanilla flavouring to gelato with this o	clear paste.			
*	219366	VANILLE AROMA PASTE	3 kg Tin	35	С	

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YOGURT & SOFT

YOGURT & SOFT

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing		
*	•	169801	YOGURT GUSTO PIÙ	10 x 1 kg	30/35	С		
			This yogurt powder is ideal for making yogur	t-flavoured gelato.				
	(1)	169701	YOGURT MONTEBIANCO	10 x 1 kg	30/35	С		
			This yogurt powder is ideal for making yogur	t-flavoured gelato.				
*		117711	YOGURT CON FIBRE (with fibres)	10 x 1,3 kg	1,3 kg + 2,3 L cold water	С		
			This yogurt-flavoured product is ready to use	and packed with v	regetable fibres.			
*		116611	YOGURT GUSTO PIÙ COMPLETO	10 x 1,3 kg	1,3 kg + 2,3 L cold water	С		
			This yogurt-flavoured product is ready to use and presents leisurely, pleasantly acidulous taste sensations.					
*	•	119911	YOGURTOSO SOFT	8 x 1,6 kg	250	С		
			This powdered product is designed for makin structure.	g soft, exceptionall	y creamy gelato with	outstanding		
*		105524M	DOLCE SOFT YOGURT	10 x 1,2 kg	1,2 kg + 4 L milk	С		
			Make soft gelato with an extremely delicate y	ogurt flavour.				
*		113292	YOGURT GRECO SOFT	8X 1,6 kg	400g/ I milk	С		
			With high percentage of Greek Yoghurt in pov structure. Ideal for classic artisanal gelato to	wder, for a soft geloo.	ato with a rich, cream	ny and aerate		
*		113222	FIOR DI LATTE SOFT	10X 1,28 kg	320g/ I milk	С		
			Excellent to obtain a soft gelato with a rich ar be combined with both cream and fruit varie	•	e, with a delicate milk	t flavour. Ideal		

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READY TO USE PRODUCTS



Ready to use product range with excellent quality and versatility: easy and quick to use for a very creamy and smooth artisanal gelato.

No pasteurization required. With a slush machine you can prepare also delicious milkshakes or tasty desserts.

		Code	tem	Packaging	g / kg mix)	ocessing
		502005M	DESIDERIO CAFFÈ	10 x 1,5 kg	1,5 kg + 2,5 L hot water	С
			This is a complete powdered mixture for maki	ng coffee gelato.		
	•	502525M	DESIDERIO CIOCCOLATO AL LATTE (Milk Chocolate)	10 x 1,5 kg	1,5 kg + 2,25 L hot water	С
			There is a 25% chocolate content in this complegelato.	ete powdered mixtu	ure for making real mi	lk chocolate
*		502075M	DESIDERIO CIOCCOLATO BIANCO (White Chocolate)	10 x 1,5 kg	1,5 kg + 2,5 L hot water	С
			This is a complete powdered mixture for maki makes an ideal base for use in conjunction wi snack flavours.	ng gelato with a de th the variegati in t	elicate white chocolat he Cremolotte range	e flavour. It to recreate
*		502545MP	DESIDERIO CIOCCOLATO DARK (Dark Chocolate)	8 x 1,9 kg	1,9 kg + 2,5 L hot water	С
			This is a complete powdered mixture for maki chocolate powder and NO DAIRY PRODUCTS. I remains stable on display.	ng dark chocolate t does not need to	gelato. It contains 50 be pasteurized and th	% dark ne end produ
*		502035M	DESIDERIO CIOCCOLATO EXTRA FONDENTE (Extra Dark Chocolate)	10 x 1,5 kg	1,5 kg + 2,5 L hot water	С
			This is a complete powdered mixture for maki	ng dark chocolate	gelato with an extrem	nely rich flavo
	(H)	502555M	DESIDERIO FIOR DI LATTE	10 x 1,4 kg	1,4 kg + 2,5 L hot water	С
			This is a complete powdered mixture for maki	ng Fior Di Latte geld	ato.	
	•	502575M	DESIDERIO PISTACCHIO (Pistachio)	10 x 1,6 kg	1,6 kg + 2,4 L hot water	С
			This is a complete powdered mixture for maki	ng pistachio gelato) .	

All our gelato products are GMO free 🔞 Gluten free 🤛 Vegan 🕕 Halal



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

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	•	113061	DOPPIOZERO CACAO (Cocoa)	10 x 1,1 kg	1,1 kg + 2 L boiling water	С
			Simply add water to this powdered product	to create chocolate	e gelato with no addec	I sugar and fat.
*	(1)	113121	DOPPIOZERO FIOR DI PANNA	10 x 1,1 kg	1,1 kg + 2 L boiling water	С
			Simply add water to this powdered product	to create cream ge	lato with no added su	gar and fat.
*	•	113081	DOPPIOZERO LEMONKREM	10 x 1,1 kg	1,1 kg + 2 L boiling water	С
			This powdered product is for making vanillo	gelato with no add	ed sugar and fat.	



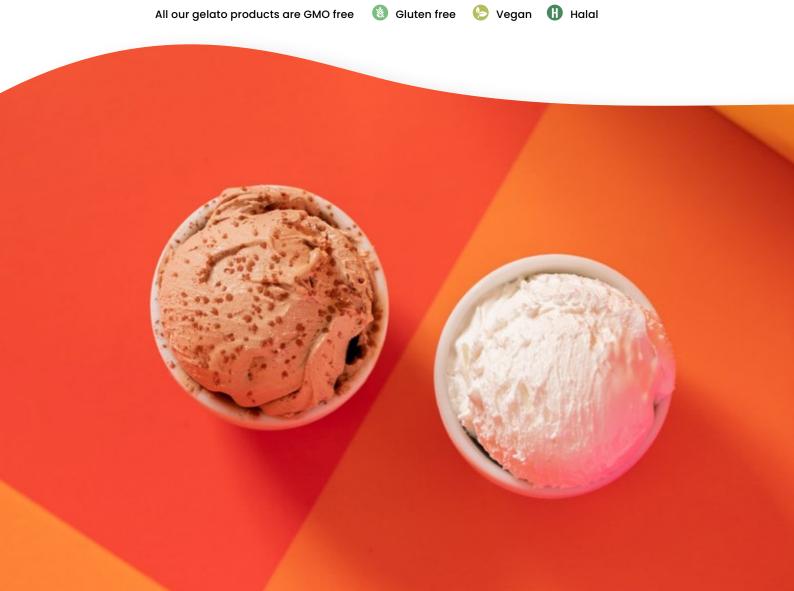


TWO EXAMPLES OF USE:





Dosage Hot/Cold Item Code **Packaging** . Processing (g / kg mix) **CAMEO CIOBAR GELATO EASY** 400 g + 1 L 118831 CIOCCOLATO С 6 x 1 kg milk (Chocolate) This complete powdered mixture from the Easy range has the unmistakable flavour of Ciobar hot chocolate. **CAMEO CIOBAR GELATO EASY** 400 g + 1 L milk С 118841 CIOCCOLATO BIANCO 6 x 1 kg (White Chocolate) This complete powdered mixture from the Easy range has the unmistakable flavour of Ciobar hot chocolate.





SPECIAL FLAVOURS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
*	502565	DESIDERIO TITTI	12 X 0,95 kg	380g/L milk	С
		Ready to use mix in powder with Torta Pa	radiso flavour.		
	231146	VARIEGATO SPECIALE TITTI	4 X 1,5 kg	as required	С
		Variegato product with apricot flavour id	eal to be combined with	n Desiderio Titti.	
*	502585	DESIDERIO SILVESTRO	a 12 X 0,95 kg	375g/ L milk	С
		Ready to use mix in powder with Coconu	t flavour		
	230248	VARIEGATO SPECIALE SILVESTRO	2 ,5 kg	as required	С
		Variegato product with cocoa black bisc	uits taste, enriched with	wafer in pieces.	
*	290326	PASTA WILLY IL COYOTE	🏐 3 kg	100/120g / mix	С
		Cream paste with intense peanuts flavou	ır.		
	230326	VARIEGATO SPECIALE WILLY IL COYOTE	🏐 3 kg	as required	С
		Hazelnut variegato with Cocoa and Wafe	r pieces.		

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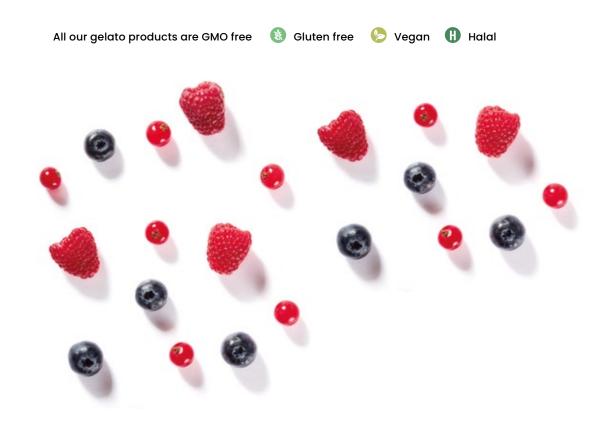
FRUIT FLAVOURS

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

CONCENTRATED PASTES

Concentrated Pastes to prepare gelato and sorbets

	Code	Item	Packaging	Dosage	Hot/Cold
				(g / kg mix)	Processing
	2B0618	DOPPIA FRUTTA ANANAS (Pineapple)	4 kg Tin	100	С
3	2B1518	DOPPIA FRUTTA BANANA	4 kg Tin	100	С
	2B3718	DOPPIA FRUTTA FRAGOLA (Strawberry)	4 kg Tin	100	С
*	2B3018	DOPPIA FRUTTA FRAGOLINA DI BOSCO (Wild Strawberry)	4 kg Tin	100	С
*	2B3118	DOPPIA FRUTTA FRUTTI DI BOSCO (Wild Berries)	4 kg Tin	100	С
	2B6118	DOPPIA FRUTTA MELONE (Melon)	4 kg Tin	100	С
	2U6218	PASTA MANGO NATUR	4 kg Tin	100	С
(1)	2G2606	COCCO (Coconut)	3 kg Tin	100	С
		This pure paste contains grated coconut fron desserts.	n the Caribbean. I	t is ideal for makin	g gelato and froze
	202012M	COCCO EXTRA (Coconut)	3 kg Tin	75	С
		This coconut flavouring paste has a high grateliesurely on the palate.	ted coconut conte	ent. The flavour is p	particularly rich an



READY TO USE FRUIT PRODUCTS (IN POWDER/IN PASTE)

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
*	301002M	CREMAFRUTTA ANANAS (Pineapple)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containine easy to use for making sorbet and gelato.	ng a high percento	age of fruit and pieces. It	is quick and
*	301008M	CREMAFRUTTA FRAGOLA INTERA (Whole Strawberry)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containing quick and easy to use for making sorbet an	g a high percenta d gelato.	ge of fruit and whole strav	wberries. It is
*	301019М	CREMAFRUTTA MANGO	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containing use for making sorbet and gelato.	g a high percenta	ge of fruit and pulp. It is q	uick and easy
*	301041M	CREMAFRUTTA MARACUJA (Passion Fruit)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containing use for making sorbet and gelato.	g a high percenta	ge of fruit and pulp. It is q	uick and easy
*	301016М	CREMAFRUTTA MELONE (Melon)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containing to use for making sorbet and gelato.	g a high percenta	ge of fruit and pieces. It is	quick and eas
*	301023М	CREMAFRUTTA PESCA GIALLA (Yellow Peach)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containing to use for making sorbet and gelato.	g a high percenta	ge of fruit and pieces. It is	quick and eas
	301027М	CREMAFRUTTA PESCA MANGO (Peach & Mango)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С
		This is a complete paste product containing making sorbet and gelato.	g a high percenta	ge of fruit. It is quick and e	easy to use for

READY TO USE FRUIT PRODUCTS (IN POWDER/IN PASTE)

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing		
*	301045M	CREMAFRUTTA POMPELMO ROSA (Pink Grapefruit)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	С		
		This is a complete paste product contain making sorbet and gelato.	ing a high percenta	ge of fruit. It is quick and ed	asy to use for		
<u>&</u>	115201	LEMONDRY PIÙ (Lemon Plus)	10 x 1,1 kg	1,1 kg + 2,7 L lukewarm water	С		
		This is a complete product for making lemon sorbet, with no dairy products.					
	H 115002	LIMONE PIÙ (Lemon)	10 x 1,2 kg	1,2 kg + 2,8 L lukewarm water	С		
		This is a complete product for making leand stable on display.	mon sorbet. The mi	lk proteins make it excepti	onally creamy		
	1U5701	MENTADRY PIÙ (Mint Plus)	10 x 1,1 kg	1,1 kg + 2,7 L lukewarm water	С		
		This is a complete, easy-to-use product extremely stable and does not contain d	for making sorbet v airy products.	with an authentic mint flav	our. It is		

EASY FRUIT

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing		
*	114831	EASY FRUIT ANANAS (Pineapple)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С		
		Prodotto completo in polvere per la reali	zzazione di sorbetti	al gusto ananas.			
*	114821	EASY FRUIT ANGURIA (Watermelon)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С		
		Prodotto completo in polvere per la reali	zzazione di sorbetti	al gusto anguria.			
*	114871	EASY FRUIT FRAGOLA (Strawberry)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С		
		This is a complete powdered product for making strawberry sorbet.					
	114911	EASY FRUIT LIMONE (Lemon)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С		
		This is a complete powdered product for	making lemon sorl	bet.			
	114951	EASY FRUIT MANDARINO (Mandarin)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С		
		This is a complete powdered product for	making mandarin	sorbet.			
	114921	EASY FRUIT MANGO	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С		
		This is a complete powdered product for	making mango so	rbet.			



	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
*	114761	EASY FRUIT MARACUJA (Passion Fruit)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С	
		This is a complete powdered product for	making passion fru	uit sorbet.		
	114981	EASY FRUIT PESCA MANGO (Peach & Mango)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С	
		This is a complete powdered product for making peach & mango sorbet.				
*	114971	EASY FRUIT PESCA GIALLA (Yellow Peach)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С	
		This is a complete powdered product for	making yellow pec	ich sorbet.		
*	114991	EASY FRUIT POMPELMO ROSA (Pink Grapefruit)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	С	
		This is a complete powdered product for	making pink grape	efruit sorbet.		



THE UNADULTURATED 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!

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
*	301008	PURE-A FRAGOLA (Strawberry)	5 kg Bag in box	2 kg purée +1 kg water	С
		Prodotto completo perfettamente bilanci semplicemente aggiungendo water in div	ato per ottenere so verse proporzioni.	rbetti, granite e ghiaccioli	
*	301019	PURE-A MANGO	5 kg Bag in box	2 kg purée +1 kg water	С
		Prodotto completo perfettamente bilanci semplicemente aggiungendo water in div	ato per ottenere so verse proporzioni.	rbetti, granite e ghiaccioli	
<u>*</u>	301041	PURE-A MARACUJA (Passion Fruit)	5 kg Bag in box	2 kg purée +1 kg water	С
		Prodotto completo perfettamente bilanci semplicemente aggiungendo water in div	ato per ottenere so verse proporzioni.	rbetti, granite e ghiaccioli	





VARIEGATI & COATINGS

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 Cremolotte selection, you can let your imagination run wild.

All of the products are free from hydrogenated fats.

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	292815	CIOCCOLOTTA BIANCA (White)	5 kg Bucket	To taste	С
		Variegato al cioccolato bianco, estremamer e per la realizzazione di cremini e farciture.	nte cremoso quasi vellu	ıtato. Ideale per	variegare
	292720	NOCCIOLOTTA CHIARA (Light colour)	5 kg Bucket	To taste	С
		Crema milk & nocciola dal colore chiaro tipio	co del frutto. Senza gra	ssi idrogenati.	
	292750	NOCCIOLOTTA CLASSICA 5 KG (Classic)	5 kg Bucket	To taste	С
		Crema fluida alla nocciola e cioccolato.			
	292850	NOCCIOLOTTA LA CROCCANTE (Crunchy)	5 kg Bucket	To taste	С
		Crema alla nocciola e cioccolato con aggiu	nta di granella di wafei	·.	
	292840	NOCCIOLOTTA LA MORBIDONA	5 kg Bucket	To taste	С
		Crema alla nocciola e cioccolato.			
	292820	NOCCIOLOTTA LA PASTOSA	3,5 kg Bucket	To taste	С
		Crema densa alla nocciola e cioccolato con	alto contenuto di nocc	ciola.	
()	292860	PISTACCHIOTTA	3,5 kg Bucket	To taste	С
		Crema spalmabile densa al pistacchio, idea	le per la realizzazione a	di cremini, variec	ature e farciture



	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing		
•	230108	VARIEGATO GOURMET AMARENA CON PEZZI (Sour cherry with pieces)	4 kg Tin	To taste	С		
		This thickened syrup with pieces of fruit can be and variegato purposes.	used with tubs, cu	ıps and artisan gelat	o for garnishing		
Ð	230118	VARIEGATO GOURMET ARANCIA SICILIA (Sicilian Orange)	4 kg Tin	To taste	С		
		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.					
*	230148	VARIEGATO GOURMET FRAGOLA (Strawberry)	4 kg Tin	To taste	С		
		This strawberry variegato is a bright red colour and it contains pieces of strawberries.					
	230158	VARIEGATO GOURMET FRAGOLINA DI BOSCO (Wild Strawberry)	4 kg Tin	To taste	С		
		This strawberry variegato is a bright red colour and it contains pieces of strawberries.					
*	230168	VARIEGATO GOURMET FRUTTI DI BOSCO (Wild Berries)	4 kg Tin	To taste	С		
		There are red and purple hues to this paste, which has the distinctive flavour of wild berries.					
(>)	231168	VARIEGATO GOURMET LAMPONE CON PEZZI (Raspberry with pieces)	4 kg Tin	To taste	С		
		This thick cream contains pieces of fruit and it It can be used with tubs, cups and artisan gela	is a classic bright i to for garnishing a	red colour. Ind variegato purpos	ses.		
0	231178	VARIEGATO GOURMET MANDARINO CIACULLI (Ciaculli Mandarin)	4 kg Tin	To taste	С		
		This thick cream contains pieces of fruit and it It can be used with tubs, cups and artisan gela			ses.		
(2)	232378	VARIEGATO GOURMET MARACUJA EQUADOR (Passion Fruit)	4 kg Tin	To taste	С		
		This thick cream is a classic deep yellow colour It can be used with tubs, cups and artisan gela	r and it contains be to for garnishing o	rown seeds. Ind variegato purpos	ses.		
® H	231408	VARIEGATO GOURMET MELA AL FORNO (Baked Apple)	4 kg Tin	To taste	С		
		This paste is a soft yellow hue and it contains p	artially candied a	pple pieces.			
*	230408	VARIEGATO GOURMET MIELE, ZENZERO, ARANCIA (Honey, Ginger and Orange)	4 kg Tin	To taste	С		
		This amber-coloured paste has a honey flavou aftertaste.	ır, with slightly "pur	ngent" ginger notes (and a citrus		

OTHER VARIEGATI

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
	190109	AMARENA IN COMPOSTA (Sour Cherry in compote)	4 kg Tin	To taste	С	
		These whole sour cherries in syrup are suitable	n syrup are suitable for decorative use in both gelato and pastries.			
	190159L	AMARENATA (Sour Cherry pieces)	4 kg Tin	To taste	С	
		These cherries in pieces are ideal for variegato purposes, decorating gelato and use in cakes and semifreddo.				
Œ	230258	VARIEGATO BLACK EMOTION	4 kg Tin	To taste	С	
		Chocolate biscuit-flavoured variegato with a deep black colour.				
Œ	230310	VARIEGATO CREMROSCÈ	5 kg Tin	200	С	
		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.				
	402006M	VARIEGATO PERLA DEL SUD	3 kg Tin	To taste	С	
		This product is ideal for variegato use with Pearl of the South flavour (item code 201048M) and all nu and chocolate flavours. It is made with pistachios, almonds and lime flavouring.				

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COATINGS AND INCLUSIONS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
(1)	292808A	COPERTURA GELATI AL CACAO (Chocolate gelato coating)	3 kg Tin	To taste	С	
		This chocolate-flavoured coating can be us coating gelato on sticks.	sed with gelato in a	tub for variegato pu	urposes or for	
•	2A2404	COPERTURA SPECIAL CIOCCOLATO FONDENTE (Dark Chocolate special coating)	1 kg Tin	To taste	С	
		This chocolate-flavoured coating can be us coating gelato on sticks.	sed with gelato in a	tub for variegato pu	urposes or for	
•	292830M	STRACCIATELLA	5 kg Tin	To taste	С	
		This chocolate-flavoured coating can be used with gelato in a tub for variegato purposes or for coating gelato on sticks				
	401029M	GRANELLA DI AMARETTI (Amaretto Crumbs)	2 x 3 kg	To taste	С	
		These anhydrous amaretto crumbs stay crubelow 0°C.	unchy even in moist	environments and	at temperature	
	290105	GRANELLA PER TORRONE (Pieces for nougat)	4 x 1 kg	To taste	С	
		Pieces of roasted hazelnuts, roasted almonds and roasted pistachios.				

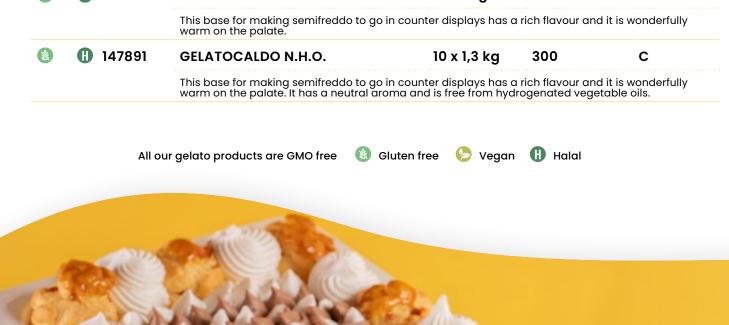




The product can be enjoyed all year round, including in the winter, thanks to its outstanding, distinctive balance between softness and body, along with a rich flavour that is wonderfully warm on the palate

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.









SEMIFREDDI

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.



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.



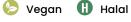
- An even faster method;
- Cakes with greater volume for the same weight;
- Even fewer production errors;
- No waste.



	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
	242108	SEMIFREDDO CACAO (Cocoa)	1,25 kg Tin	500	С	
		This complete paste product with a chocolate	e flavour is suitable	for making cold p	astry specialities.	
**	242208	SEMIFREDDO CAFFÈ (Coffee)	1,25 kg Tin	500	С	
		This complete paste product with a coffee fla	vour is suitable for r	making cold pastr	y specialities.	
*	244708	SEMIFREDDO LIMONE (Lemon)	1,25 kg Tin	500	С	
		This semifreddo product with a lemon flavour is suitable for making cold pastry specialities.				
*	245308	SEMIFREDDO MASCARPONE	1,25 kg Tin	500	С	
		This semifreddo product with a mascarpone flavour is suitable for making cold pastry specialities.				
	248388	SEMIFREDDO NEUTRO (Neutral)	1,25 kg Tin	400	С	
		Any kind of paste can be used to customize this highly flexible semifreddo product with a neutral flavour.				
*	248308	SEMIFREDDO STRACCIATELLA	1,25 kg Tin	500	С	
		This semifreddo product with a stracciatella (cream) flavour is suitable for making cold pastry specialities.				
	249308	SEMIFREDDO VANIGLIA (Vanilla)	1,25 kg Tin	500	С	
		This semifreddo product with a vanilla flavour is suitable for making cold pastry specialities.				
<u>&</u>	249608	SEMIFREDDO ZABAIONE	1,25 kg Tin	500	С	
		This semifreddo product with a zabaglione flavour is suitable for making cold pastry specialities.				







OTHER PASTRY PRODUCTS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
	140804	AMIDMIX	10 x 1 kg	80/100	w	
		With added stabilizers and maltodextrin, this and for thickening all mixtures that require th		for making confection	oner's custard	
⊗ 6 ⊕	228008	GELLY For temperatures below 0°C	1,25 kg Tin	To taste	С	
		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.				
	601002М	GELO GELO For temperatures above 0°C	6 kg Tin	To taste	С	
		This transparent gelatine with a neutral flavou temperatures above 0°C. It is highly recomme tarts and cakes. It is ready for use.				
*	106022M	MERINGAMIX	10 x 1 kg	150 g + 110 g hot water	С	
		This is a powdered mix for making classic Italian meringues.				
*	147401	MOROMIL	8 x 2,5 kg	400	w	
		This is a powdered product for making semifreddo.				
	502501M	OVOPIÙ	1,25 kg Tin	To taste	С	
		A mix of 50% pasteurized egg yolks and 50% sugar.				
*	145001M	PANNAFIX	10 x 1 kg	To taste	w/c	
		This powder is a white colour and it has a neu and originated as a product for fixing cream mousse.				
*	501505М	SEMIGEL	10 x 1 kg	500	С	
	This is a powdered product for making mousse to go in counter displays.					
	247016	TENACE PASTRY	6 kg Tin	150 - 250	w/c	
		This odourless, flavourless stabilized syrup contains fibre. Designed for semifreddo and mousse, it ensures that products DEFROST QUICKLY and gives them great structural stability.				

All our gelato products are GMO free 🔞 Gluten free 🦫 Vegan 🕕 Halal











info@montebiancogelato.com www.montebiancogelato.com







Disaronno Ingredients S.p.A. Via IV Novembre. 12 36077 Altavilla Vicentina (VI)

+ 39 0444 333600 disaronnoingredients.com