



MONTEBIANCO

all about Gelato



CATALOGUE 2023

 ENGLISH





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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, 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.

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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 savour the unique flavour.				
 H 119041	STABILMIX COMBI Milk	8 x 2,5 kg	250	W
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.				
119001	STABILMIX	8 x 2,5 kg	330	W / C
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.				
 H 119011	STABILMIX COMBI	8 x 2,5 kg	330	W
A complete base for use with water. Complement it with cream to make velvety smooth gelato that is wonderfully warm on the palate.				
 H 119031	STABILMIX COMBI PAST FREE	8 x 2,5 kg	330	C
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.				
 H 119111	STABILMIX 50° ANNIVERSARIO	8 x 2 kg	350	W / C
GMO-free, gluten-free and no added flavourings. This product is extremely simple to use and very stable on display.				
 H 119112	STABILLATTE	8 x 2 kg	350	W / C
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.				

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 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.			
	H 119051	STABILMIX ZEROLATTOSIO (lactose free)	8 x 2 kg	360	W / C
		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.			
	119320	STABILMIX PRE-ACTIVATED 	8 x 2 kg	500 g/l water	C
		Thanks to a new and exclusive innovation technology from Montebianco, this is a new revolutionary cold process base with which you can obtain a rich, smooth, silky and creamy gelato as the one obtained with a warm process, without using a pasteurizer. To be used with water.			
	119318	STABILMIX PRE-ACTIVATED Milk 	8 x 2,1 kg	300 g / l milk	C
		Thanks to a new and exclusive innovation technology from Montebianco, this is a new revolutionary cold process base with which you can obtain a rich, smooth, silky and creamy gelato as the one obtained with a warm process, without using a pasteurizer. To be used with milk.			

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, stable structure. The neutral aroma brings out the best in the flavour of pastes.			
	160121	MONTCREM	10 x 1 kg	35	W/C
		This creamy, stable base has an exceptional, stable structure and a pleasant milky flavour.			
	101019M	PANPASTEUR	10 x 1 kg	35	W/C
		This fat-free base has a distinctive creamy flavour. It produces gelato with a creamy, stable structure.			
	101020M	PASTERMILK	10 x 1 kg	35	W/C
		This base produces gelato with a creamy, stable structure and a distinctive milky flavour.			
	101014M	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 structure and it complements futura a.			
	113301	FUTURA A	10 x 1 kg	70	W
		This base has a creamy, stable structure and it complements futura b.			



















MILK BASES

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
101720M	PASTERMILK PLUS This milk-flavoured base is wonderfully warm on the palate.	8 x 1,5 kg	75	W/C
101718M	PASTERVAN PLUS This vanilla-flavoured base is wonderfully warm on the palate.	8 x 1,5 kg	75	W/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	W
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	W
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	W
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	W/C
H 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	W
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	W
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	W/C
H 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	W/C

NewAge
MIX

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
H 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	W
















FRUIT BASES

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. Completely soluble at temperatures over 20°C.				
   161501	BASE LAMIAFRUTTA	10 x 1 kg	50	W
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.				
   118661	BASE FRUTTA GOLD	10 x 1,2 kg	70	W/C
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.				
 116401	MONTEFRUTTO	10 x 1 kg	100	W/C
This base contains added milk proteins to keep fruit gelato creamy and stable over time.				
   228006	TENACE Sorbetto - 1 KG	6 x 1 kg	250	C
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.				
   228003	TENACE Sorbetto - 3 KG	3 x 3 kg	250	C
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.				
  113051	DOPPIOZERO FRUTTA	10 x 1,1 kg	1,1 kg + 1,55 L lukewarm water + 1,3 kg fruit	C
Simply add water and fruit to this powdered product to create superior sorbets with no added sugar.				

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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 notes contains 10/12 and 22/24 cocoa.			
  212206	CAFFÈ (Coffee)	3 kg Tin	50	C
	This paste encapsulates the aromas of Indian coffee. It is ideal for making gelato and semifreddo.			
 201107M	CAFFÈ LIQUID EXPRESS Concentrated fluid paste	1,25 kg Tin	20-30 g	C
	This coffee-flavoured concentrated fluid paste can be used for making coffee gelato or for variegato purposes.			
 212356	CARAMEL NATUR	3 kg Tin	70/80	C
	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.			
 217506	CARAMELLO SALATO (Salted Caramel)	3 kg Tin	80	C
	This caramel paste has an enveloping flavour.			
 201523M	CASSATA SICILIANA (Sicilian Cassata)	3,5 kg Tin	250	C
	This paste has the distinctive flavour of Sicilian cassata: a cake containing ricotta and candied citrus fruit.			
 291506	CIOCCOLATO BIANCO (White Chocolate)	3 kg Tin	80/100	C
	This white chocolate paste has a delicate flavour with a subtle hint of caramel.			
 294210	CREMROSCÈ	5 kg Tin	80	C
	This hazelnut and cocoa paste can be used in conjunction with Cremroscè Variegato (item code: 230310) to make a classic chocolate flavour.			
 2U8206	CREMROSCÈ GOLD	3 kg Tin	80/100	C
	This hazelnut, cocoa and almond paste can be used in conjunction with Cremroscè Variegato (item code: 230310) to make a classic chocolate flavour.			
 201019M	CRIMOVO GIALLO (Yellow Crimovo)	3 kg Tin	40	C
	Containing superior egg yolks and Marsala wine, this paste can be used to make unique, distinctive cream and vanilla gelato.			
293106	CROCCANTINO AL RHUM (Rhum Crunch)	3 kg Tin	80	C
	This nut brittle and rum-flavoured paste contains hazelnut praline.			
  601009M	DELIZIA LIMONE	1,5 kg Tin	15/25	W/C
	Ideal for making gelato, cakes and semifreddo, this paste has the rounded, delicate flavour of the classic Delizia Limone dessert from Campania in Italy.			
 212707	DULCE DE LECHE SAN TELMO	7 kg Tin	*	C
	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.			

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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	C
	This paste is made using real traditional biscuits and it features a classic shortbread flavour and colour.			
 2G8306	GRAN GIANDUIA	3 kg Tin	50/60	C
	This paste has a classic Gianduia flavour, with cocoa and hazelnut.			
 164901	LIQUIRIZIA MIX (Liquorice)	10 x 1 kg	80	C
	This powdered liquorice base can be used to make liquorice gelato.			
 215106	MALAGA	3 kg Tin	75	C
	This Malaga paste is packed with raisins steeped in Marsala wine.			
 295006	MANDORLA TOSTATA (Roasted Almond)	3 kg Tin	70/80	C
	This paste has a roasted almond flavour.			
  212426	MASCARPONE	3 kg Tin	80/100	C
	This mascarpone paste contains fresh mascarpone.			
 201089M	MENTA VERDE (Green Mint)	3 kg Tin	30/40	C
	This mint paste has a strong, rich flavour.			
 216256	MIELE NATUR (Natural Honey)	3 kg Tin	50	C
	This honey-flavoured paste contains 100% natural ingredients.			
 292816	MONCIOK Chocolate paste (50% cocoa)	3 kg Tin	80/100	C
	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.			
 196406	MONTEBLU Chocolate and mint	3 kg Tin	70	C
	This paste is a distinctive light blue colour and it has a white chocolate and mint flavour.			
 196456	MONTEROSA - chewing gum	3 kg Tin	50	C
	This pink paste has an American gum flavour.			
 217106	NONNAKREM	3 kg Tin	50/100	C
	This paste can be used to make egg-based cream with subtle citrus notes.			
 2G7306	PANNA COTTA	3 kg Tin	100	C
	This paste has the classic flavour of Panna Cotta with caramel.			
 2T1418	PASTAPIÙ VOGLIA DI PANNA	1,25 kg Tin	30/50	C
	This flavouring paste is bursting with creamy taste sensations.			

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
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
 2G8606	TIRAMISÙ Recreate the flavour of traditional Tiramisu with this paste, which contains Marsala and eggs but no coffee.	3 kg Tin	80	C
 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
 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
 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
 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
 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
 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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Gluten free










Vegan













Halal









HAZELNUTS

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
 2G6510	GRAN NOCCIOLA	2,5 kg Tin	80/100	C
	This fluid paste is a real Montebianco classic, with both the colour and the quintessential flavour of hazelnuts.			
 295610	NOCCIOLA 100% TONDA GENTILE TR	5 kg Tin	80/100	C
	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	C
	This paste is made with roasted hazelnuts. The colour will be slightly darker and the flavour more intense than in the average hazelnut gelato.			
296815	NOCCIOLA INTENSA	5 kg Tin	70/80	C
	This gelato paste contains a blend of hazelnuts and a small selection of flavourings.			
  296705	NOCCIOLA ROYAL	5 kg Tin	80/100	C
	This hazelnut paste with medium roasting adds flavour and colour in proportion with the dose employed in various uses for gelato and pastries.			

PISTACHIOS














Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
  2G7669	GRAN PISTACCHIO	3 kg Tin	80/100	C
	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.			
   297010	PISTACCHIO MEDITERRANEO	5 kg Tin	80/100	C
	This pure paste is made with 100% Mediterranean pistachios.			
   297110	PISTACCHIO MEDITERRANEO NC (No chlorophyll) 	5 kg Tin	80/10	C
	This pure paste is made with 100% Mediterranean pistachios with no chlorophyll.			
 298010	PISTACCHIO VINTAGE	5 kg Tin	70/80	C
	There is a delicate green hue to this thick paste for making good old-fashioned pistachio gelato with an almond twist.			

VANILLAS

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
219386	PASTA VANIGLIA EXPO	3 kg Tin	35/50	C
	This Bourbon Vanilla Paste made with vanilla pod powder is a straw yellow colour. It contains eggs.			
 2G9336	VANIGLIA BOURBON	3 kg Tin	30/50	C
	This Bourbon Vanilla Paste made with vanilla pod powder is a straw yellow colour. It contains eggs.			
 219356	VANIGLIA BOURBON NATUR	3 kg Tin	50	C
	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	C
	This Vanilla Paste made with vanilla pod powder is a traditional white colour.			
 201079M	VANIGLIATA BIANCA	3,5 kg Tin	30	C
	Add vanilla flavouring to gelato with this clear paste.			
 219366	VANILLE AROMA PASTE	3 kg Tin	35	C
	This vanilla flavouring paste is a yellow colour. It contains eggs.			

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YOGURT & SOFT

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	 169801	YOGURT GUSTO PIÙ	10 x 1 kg	30/35	C
		This yogurt powder is ideal for making yogurt-flavoured gelato.			
	 169701	YOGURT MONTEBIANCO	10 x 1 kg	30/35	C
		This yogurt powder is ideal for making yogurt-flavoured gelato.			
	117711	YOGURT CON FIBRE (with fibres)	10 x 1,3 kg	1,3 kg + 2,3 L cold water	C
		This yogurt-flavoured product is ready to use and packed with vegetable fibres.			
	116611	YOGURT GUSTO PIÙ COMPLETO	10 x 1,3 kg	1,3 kg + 2,3 L cold water	C
		This yogurt-flavoured product is ready to use and presents leisurely, pleasantly acidulous taste sensations.			
	 119911	YOGURTOSO SOFT	8 x 1,6 kg	250	C
		This powdered product is designed for making soft, exceptionally creamy gelato with outstanding structure.			
	105524M	DOLCE SOFT YOGURT	10 x 1,2 kg	1,2 kg + 4 L milk	C
		Make soft gelato with an extremely delicate yogurt flavour.			
	113292	YOGURT GRECO SOFT 	8X 1,6 kg	400g/ l milk	C
		With high percentage of Greek Yoghurt in powder, for a soft gelato with a rich, creamy and aerated structure. Ideal for classic artisanal gelato too.			
	113222	FIOR DI LATTE SOFT 	10X 1,28 kg	320g/ l milk	C
		Excellent to obtain a soft gelato with a rich and creamy structure, with a delicate milk flavour. Ideal to be combined with both cream and fruit variegato topping.			

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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	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	502005M	DESIDERIO CAFFÈ	10 x 1,5 kg	1,5 kg + 2,5 L 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 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 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)	8 x 1,9 kg	1,9 kg + 2,5 L hot 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 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 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 hot water	C
This is a complete powdered mixture for making pistachio gelato.					

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

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Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
502565	DESIDERIO TITTI Ready to use mix in powder with Torta Paradiso flavour.	12 X 0,95 kg	380g/L milk	C
231146	VARIEGATO SPECIALE TITTI Variegato product with apricot flavour ideal to be combined with Desiderio Titti.	4 X 1,5 kg	as required	C
502585	DESIDERIO SILVESTRO Ready to use mix in powder with Coconut flavour	NEW 12 X 0,95 kg	375g/ L milk	C
230248	VARIEGATO SPECIALE SILVESTRO Variegato product with cocoa black biscuits taste, enriched with wafer in pieces.	NEW 2,5 kg	as required	C
290326	PASTA WILLY IL COYOTE Cream paste with intense peanuts flavour.	NEW 3 kg	100/120g / mix	C
230326	VARIEGATO SPECIALE WILLY IL COYOTE Hazelnut variegato with Cocoa and Wafer pieces.	NEW 3 kg	as required	C

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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	C
	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.			
301008M	CREMAFRUTTA FRAGOLA INTERA (Whole Strawberry)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	C
	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.			
301019M	CREMAFRUTTA MANGO	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	C
	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.			
301041M	CREMAFRUTTA MARACUJA (Passion Fruit)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	C
	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.			
301016M	CREMAFRUTTA MELONE (Melon)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	C
	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.			
301023M	CREMAFRUTTA PESCA GIALLA (Yellow Peach)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	C
	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.			
301027M	CREMAFRUTTA PESCA MANGO (Peach & Mango)	1,5 kg Tin	1,5 kg + 2,1 kg water or 2,5 kg milk	C
	This is a complete paste product containing a high percentage of fruit. It is quick and easy to use for making sorbet and gelato.			



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	C
This is a complete paste product containing a high percentage of fruit. It is quick and easy to use for making sorbet and gelato.				
 115201	LEMONDRY PIÙ (Lemon Plus)	10 x 1,1 kg	1,1 kg + 2,7 L lukewarm water	C
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	C
This is a complete product for making lemon sorbet. The milk proteins make it exceptionally creamy and stable on display.				
 1U5701	MENTADRY PIÙ (Mint Plus)	10 x 1,1 kg	1,1 kg + 2,7 L lukewarm water	C
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.				

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	C
Prodotto completo in polvere per la realizzazione di sorbetti al gusto ananas.				
 114821	EASY FRUIT ANGIURIA (Watermelon)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	C
Prodotto completo in polvere per la realizzazione di sorbetti al gusto anguria.				
 114871	EASY FRUIT FRAGOLA (Strawberry)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	C
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	C
This is a complete powdered product for making lemon sorbet.				
 114951	EASY FRUIT MANDARINO (Mandarin)	10 x 1,2 kg	1,2 kg + 2,6 L cold water	C
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	C
This is a complete powdered product for making mango sorbet.				

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






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) <small>Prodotto completo perfettamente bilanciato per ottenere sorbetti, granite e ghiaccioli semplicemente aggiungendo water in diverse proporzioni.</small>	 5 kg Bag in box	2 kg purée +1 kg water	C
301019	PURE-A MANGO <small>Prodotto completo perfettamente bilanciato per ottenere sorbetti, granite e ghiaccioli semplicemente aggiungendo water in diverse proporzioni.</small>	 5 kg Bag in box	2 kg purée +1 kg water	C
301041	PURE-A MARACUJA (Passion Fruit) <small>Prodotto completo perfettamente bilanciato per ottenere sorbetti, granite e ghiaccioli semplicemente aggiungendo water in diverse proporzioni.</small>	 5 kg Bag in box	2 kg purée +1 kg water	C



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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	C
	Variegato al cioccolato bianco, estremamente cremoso quasi vellutato. Ideale per variegare e per la realizzazione di cremini e farciture.			
 292720	NOCCIOLOTTA CHIARA (Light colour)	5 kg Bucket	To taste	C
	Crema milk & nocciola dal colore chiaro tipico del frutto. Senza grassi idrogenati.			
292750	NOCCIOLOTTA CLASSICA 5 KG (Classic)	5 kg Bucket	To taste	C
	Crema fluida alla nocciola e cioccolato.			
292850	NOCCIOLOTTA LA CROCCANTE (Crunchy)	5 kg Bucket	To taste	C
	Crema alla nocciola e cioccolato con aggiunta di granella di wafer.			
292840	NOCCIOLOTTA LA MORBIDONA	5 kg Bucket	To taste	C
	Crema alla nocciola e cioccolato.			
292820	NOCCIOLOTTA LA PASTOSA	3,5 kg Bucket	To taste	C
	Crema densa alla nocciola e cioccolato con alto contenuto di nocciola.			
  292860	PISTACCHIOTTA	3,5 kg Bucket	To taste	C
	Crema spalmabile densa al pistacchio, ideale per la realizzazione di cremini, variegature e farciture.			

All our gelato products are GMO free  Gluten free  Vegan  Halal



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	C
These whole sour cherries in syrup are suitable for decorative use in both gelato and pastries.				
 190159L	AMARENATA (Sour Cherry pieces)	4 kg Tin	To taste	C
These cherries in pieces are ideal for variegato purposes, decorating gelato and use in cakes and semifreddo.				
 230258	VARIEGATO BLACK EMOTION	4 kg Tin	To taste	C
Chocolate biscuit-flavoured variegato with a deep black colour.				
 230310	VARIEGATO CREMROSCÈ	5 kg Tin	200	C
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	C
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.				

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Gluten free



Vegan







Halal



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.

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	 147851	GELATOCALDO	10 x 1 kg	300	C
This base for making semifreddo to go in counter displays has a rich flavour and it is wonderfully warm on the palate.					
	 147891	GELATOCALDO N.H.O.	10 x 1,3 kg	300	C
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.					

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OTHER PASTRY PRODUCTS

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	140804 AMIDMIX	10 x 1 kg	80/100	W
<p>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.</p>				
  	228008 GELLY For temperatures below 0°C	1,25 kg Tin	To taste	C
<p>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.</p>				
601002M	GELO GELO For temperatures above 0°C	6 kg Tin	To taste	C
<p>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.</p>				
	106022M MERINGAMIX	10 x 1 kg	150 g + 110 g hot water	C
<p>This is a powdered mix for making classic Italian meringues.</p>				
	147401 MOROMIL	8 x 2,5 kg	400	W
<p>This is a powdered product for making semifreddo.</p>				
502501M	OVOPIÙ	1,25 kg Tin	To taste	C
<p>A mix of 50% pasteurized egg yolks and 50% sugar.</p>				
	145001M PANNAFIX	10 x 1 kg	To taste	W / C
<p>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.</p>				
	501505M SEMIGEL	10 x 1 kg	500	C
<p>This is a powdered product for making mousse to go in counter displays.</p>				
	247016 TENACE PASTRY	6 kg Tin	150 - 250	W / C
<p>This odourless, flavourless stabilized syrup contains fibre. Designed for semifreddo and mousse, it ensures that products DEFROST QUICKLY and gives them great structural stability.</p>				

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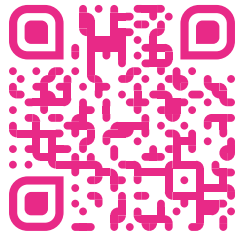


MONTEBIANCO

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