

BIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTE



all about Gelato

BIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTE







Montebianco is one of the brands that have gone downin 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.



Doppiozero

No added fat. No hydrogenated fats.



Semifreddi

Simple to use, delicious to eat.

Milk Bases	04
Stabilmix, Milk bases and New Age mix	05
Fruit Bases	08
Special bases	10
Neutral products and supplements	11
Cream Flavours	12
Hazelnut, Pistachios and Vanilla	16
Yogurt	18
Ready to use products	20
Desideri, Doppiozero	21
Special Flavours	24
Fruit Flavours	26
Concentrated Pastes	27
Ready to use Fruit products (in powder/in paste)	28
Pure-A	30
Variegati & Coatings	32
Le Cremolotte	33
Variegati Gourmet	34
Other variegati	35
Coatings and inclusions	36
Gelatocaldo®	37
Semifreddi	38
Other Pastry Products	40



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 / L water or milk)	Hot/Cold Processing
*	11	119318	STABILMIX PRE-ACTIVATED 6	8 x 2,1 kg	300	С
			Thanks to a new and exclusive innovation te cold process base with which you can obtai obtained with a warm process, without using	n a rich, smooth, silk	y and creamy gelate	
*	(1) 119041		STABILMIX COMBI LATTE	8 x 2,5 kg	330	С
			A complete base for use with milk. Complem wonderfully warm on the palate. It needs to		make velvety smoo	th gelato that i
*		119001	STABILMIX	8 x 2,5 kg	500	w/c
			This complete base with a unique, unmistak large amounts of gelato on a daily basis. The	able flavour is the id ere is great scope fo	eal solution for those or customization in th	e producing ne dosing.
*	(f) 119011	STABILMIX COMBI	8 x 2,5 kg	500	С	
			A complete base for use with water. Comple is wonderfully warm on the palate.	ment it with cream	to make velvety smo	ooth gelato tha
*	•	119031	STABILMIX COMBI PAST FREE	8 x 2,5 kg	500	С
			A complete base for use with water. Comple is wonderfully warm on the palate. It does no			ooth gelato tha
*	•	119111	STABILMIX 50° ANNIVERSARIO	8 x 2 kg	540	w/c
			GMO-free, gluten-free and no added flavour This product is extremely simple to use and	rings. very stable on displ	ay.	
		119112	STABILLATTE	8 x 2 kg	540	w/c
			GMO-free, gluten-free and no added flavour special extraction technology to ensure that 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 / L water or milk)	Hot/Cold Processing
	•	119113	STABILCREAM	8 x 2 kg	540	w/c
			GMO-free, gluten-free and no added flavous special extraction technology to ensure the simple to use and very stable on display.	urings. Fresh cream at this product has c	from Piedmont is pro a natural milk flavour.	cessed using It is extremely
	•	119051	STABILMIX ZEROLATTOSIO (lactose free)	8 x 2 kg	550	С
			There is added fibre in this lactose-free, ea and all of its exclusive characteristics will re	sily digestible base. emain intact. Simply	It can be processed and water.	either hot or cold
		119320	STABILMIX PRE-ACTIVATED	8 x 2 kg	500	С
					tebianco, this is a nev	

MILK BASES

		Code	Item	Packaging	Dosage (g / liter of milk)	Hot/Cold Processing		
*	•	160131	FUTURA 50	10 x 1 kg	50	w/c		
			This fat-free base has a creamy, stood pastes.	able structure. The neutral a	roma brings out the	e best in the flavo		
*	(1) 160	160121	MONTCREM	10 x 1 kg	50	w/c		
			This creamy, stable base has an ex	xceptional, stable structure	and a pleasant mi	lky flavour.		
*		101020M	PASTERMILK	10 x 1 kg	50	w/c		
			This base produces gelato with a c	reamy, stable structure and	a distinctive milky f	flavour.		
*	1010	101014M	PASTERVAN D	10 x 1 kg	50	W		
			This vanilla-flavoured base has a particularly creamy structure.					
*		113312	FUTURA B	10 x 0,7 kg	100	W		
			This base has a creamy, stable stru	acture and it complements fu	utura a.			
*		113301	FUTURA A	10 x 1 kg	100	W		
			This base has a creamy, stable stru	ıcture and it complements fu	utura b.			
*		117901	STABILCENTO	8 x 1,5 kg	100	w/c		
			Weigh out a few measurements an	d savour the unique flavour.				
		101719M	PANPASTEUR PIU'	8 x 1,5 kg	100	w/c		
			Warm base with cream taste.					

MILK BASES

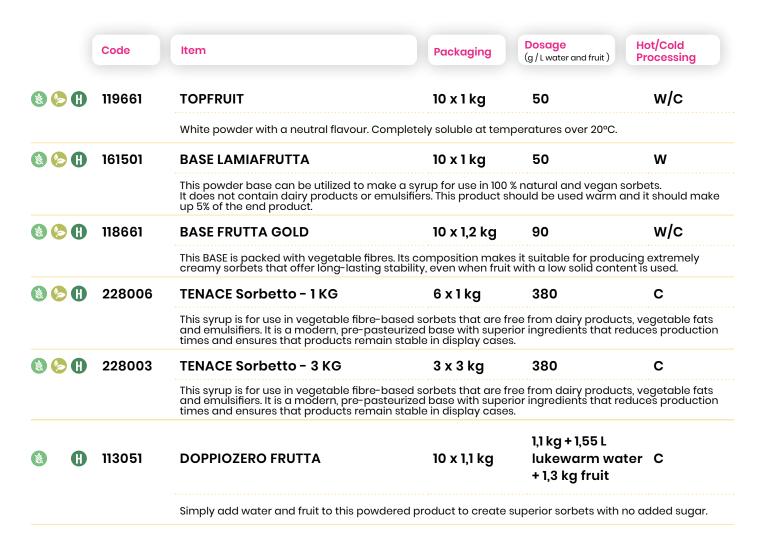
		Code	Item	Packaging	Dosage (g / liter of milk)	Hot/Cold Processing
*		101720M	PASTERMILK PLUS	8 x 1,5 kg	100	w/c
			This milk-flavoured base is wonderfully war	rm on the palate.		
		101718M	PASTERVAN PLUS	8 x 1,5 kg	100	w/c
			This vanilla-flavoured base is wonderfully v	varm on the palate.		
*		101740M	PICCADILLY	8 x 1,75 kg	100	W
			Wonderfully warm on the palate with a fine	e structure, this base f	eatures added ref	ined vegetable oil
*	(1)	160025	SUPERBASE 100	8 x 1,5 kg	100	W
			This base has a creamy, stable structure a because it is already highly aromatic.	nd is rich in fat. It is su	iitable for use witho	out cream,
*	(1)	160125	SUPERBASE 100 V	8 x 1,5 kg	100	W
			This base has a vanilla aroma and a crean	ny, stable structure. It	is rich in fat.	
*		160002	BASE 100 CLASSICA	8 x 2 kg	100	w/c
			This base is packed with proteins that favo in recipes that combine it with animal fat. I aroma.	ur overrun. Made usir t has a good structur	ng refined vegetab e and a distinctive	le oils, it works wel cream/vanilla
*	(H	162015	BASE AUDACE	8 x 1,5 kg	100	W
			This base is for milk gelato that remains sto from emulsifiers and flavourings. Ingredients: milk proteins, dietary fibre, locu sugar.	. ,		
*	•	163515	BASE 100 EXTRA	8 x 1,5 kg	100	W
			This base features a high percentage of m It has a neutral flavour and is ideal for low- sugar.			able oils or added
*		102509M	SOFFIO DI NEVE	10 x 1 kg	150	w/c
					n on the palate. It h	as a milk and
*	•	160015	MULTIBASE	8 x 1,5 kg	100	w/c
			This product is ideal for those who want to	use the same base fo	or both milk and fru	it gelato.
	B			vanilla flavour and is easy to use in recipes MULTIBASE	vanilla flavour and is easy to use in recipes. MULTIBASE 8 x 1,5 kg	,
) [let	v Age MIX				and a
		Code	Item	Packaging	Dosage (g / liter of milk)	Hot/Cold Processing
*	•	164020	NEW AGE MIX A 100% "E" number-free base	8 x 2 kg	200	w
			There are NO stabilizers, emulsifiers or E nu			

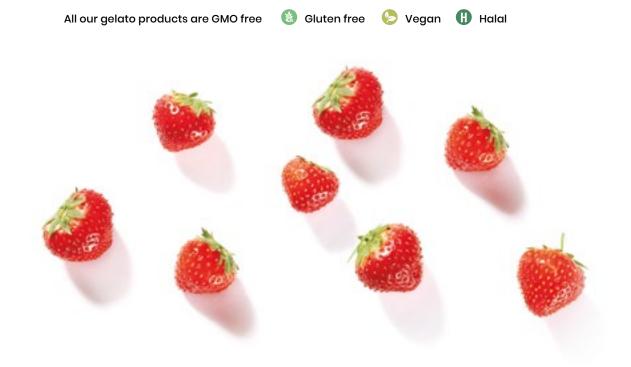


FRUIT BASES

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

FRUIT BASES





SPECIAL BASES

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

	Code	Item	Packaging	Dosage (g / L water or milk)	Hot/Cold Processing
*	113543	BASE RICOTTA	10 x 1,2 kg	400	С
		This is a powdered mix for making ricc	otta gelato. It is ideal for us	e with Montebianco	Cremolotte or
& >	116421	BASE SPIRITOSA For alcoholic sorbets	10 x 1 kg	285 g / L of water and wine	С
		This base is specifically for making alc	coholic gelato and sorbet.		
	113542	BASE VEGAN	8 x 2 kg	760	С
		This is a complete base that can be us	sed with hot or cold water	to make vegan gelo	ıto.
	117542	SLIM SOYA	10 X 1,25 kg	480	С
		This base for soya gelato contains no	dairy products.		
	116410	BASE GOURMET	10 X 1 kg	500	С
		Ideal for gastronomic gelato preparat	tion. This base doesn't add	anv sweetness to th	ne final product



NEUTRAL PRODUCTS AND SUPPLEMENTS

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

		Code	Item	Packaging	Dosage (g/L water or milk)	Hot/Cold Processing		
<u></u>	0	191806	CITROSA/L	6 x 1 kg	To taste	С		
			This acidifier in liquid form brings o immediate use cold.	ut the best of the flavour of fr	esh fruit and is suit	able for		
*	(1)	124101	EMAGEL-B	10 x 1 kg	10	W		
			This stabilizer/emulsifier is enriched that it disperses easily when gelate gelato has less of a cold effect.	d with milk proteins and proce o mixes are prepared, even at	essed with reducing low temperatures.	sugars to ensu The resulting		
	•	124902	EUROCREM KG 1	10 x 1 kg	5-6	W		
			This emulsifier/stabilizer reduces a	geing times and makes gelat	o less prone to drip			
	0	124901	EUROCREM KG 25	1 x 25 kg	5-6	С		
			This emulsifier/stabilizer reduces ag	geing times and makes gelat	o less prone to drip			
<u></u>	0	196832	FIBRINA	10 x 1 kg	5 /20	w/c		
			This vegetable fibre can be used as and can be used to reduce excess	s a natural thickener. It impro free water in sorbets.	ves structure, incre	ases fusion time		
*	•	125402	FRUTTAGEL	8 x 0,75 kg	3/4	w/c		
			This blend of stabilizers and thickeners is processed with reducing sugars and milk proteins. It was extremely well in highly acidic mixtures.					
*	•	124115	NEUTRO 15 EXTRA	10 x 1 kg	10/15	W		
			This is a new neutral gelato base w	rith added milk proteins.				
*		501506M	PANNAPIÙ	10 x 1 kg	To taste	w/c		
			This product can be used to replac structure to gelato. 50-80 g/litre.	e some or all of the liquid cre	am in a recipe, add	ling body and		
*	(1)	196501	PLURIDGEL	1 x 25 kg	30/50	w/c		
			This product contains a blend of re the freezing point, it improves the a scoop, while also giving balance to	consistency of gelato in displa	e for all types of gel ay cases and make	ato. By lowering s it easier to		
*	•	196502	PLURIDGEL KG 1	10 x 1 kg	30/50	w/c		
			This product contains a blend of re the freezing point, it improves the c scoop, while also giving balance to	consistency of gelato in displo	e for all types of gel ay cases and make	ato. By lowering s it easier to		
*		196821	PROLAT	1 x 10 kg	50	W		
			Enhance products with these funct powder.	tional milk proteins, which car	n be used instead o	f skimmed milk		
*	(1)	196801	PROTOLAT	1 x 10 kg	10/30	W		
			Reduce water crystallization, incred	ase overrun and reduce the fe	peling of coldness v	vith 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 notes contains 10/12 and 22/24 cocoa.					
® H	212206	CAFFÈ (Coffee)	3 kg Tin	50	С		
		This paste encapsulates the aromas of In	dian coffee. It is ideal f	or making gelato d	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-purpose ains natural flavouring:	product that can s.	be used as eithe		
*	217506	CARAMELLO SALATO (Salted Caramel)	3 kg Tin	80	С		
		This caramel paste has an enveloping fla	our.				
*	201523M	CASSATA SICILIANA (Sicilian Cassata)	3,5 kg Tin	250	С		
		This paste has the distinctive flavour of Signrit.	cilian cassata: a cake d	containing ricotta	and candied citro		
8 H	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	ed in conjunction with ur.	Cremroscè Varieg	jato (item code:		
8 6 H	2U8206	CREMROSCÈ GOLD	3 kg Tin	80/100	С		
		This hazelnut, cocoa and almond paste co code: 230310) to make a classic chocolate	an be used in conjunct	ion with Cremrosc	cè Variegato (iten		
*	201019M	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 ι	unique, distinctive		
*	293106	CROCCANTINO AL RHUM (Rhum Crunch)	3 kg Tin	80	С		
		This nut brittle and rum-flavoured paste o	ontains hazelnut pralii	ne.			
8 6	601009M	DELIZIA LIMONE	1,5 kg Tin	15/25	w/c		
		Ideal for making gelato, cakes and semifr classic Delizia Limone dessert from Camp	eddo, this paste has th ania in Italy.	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	o known as carameliz	ed milk. It can be c	kev ingredient in		

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

^{* 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 an colour.					
8 6 A	2G8306	GRAN GIANDUIA	3 kg Tin	50/60	С		
		This paste has a classic Gianduia flavour, w	rith cocoa and hazelr	nut.			
*	164901	LIQUIRIZIA MIX (Liquorice)	10 x 1 kg	80	С		
		This powdered liquorice base can be used	to make liquorice gel	ato.			
8	215106	MALAGA	3 kg Tin	75	С		
		This Malaga paste is packed with raisins sto	eeped in Marsala win	e.			
Ð	295006	MANDORLA TOSTATA (Roasted Almond)	3 kg Tin	70/80	С		
		This paste has a roasted almond flavour.					
	212426	MASCARPONE	3 kg Tin	80/100	С		
		This mascarpone paste contains fresh mas	scarpone.				
& >	201089M	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% r	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 mix	cocoa + hazelnut pa tures. It does not con	ste + almond past Itain milk or dairy	te) and no addec products.		
H	196406	MONTEBLU Chocolate and mint	3 kg Tin	70	С		
		This paste is a distinctive light blue colour c	ınd it has a white cho	ocolate and mint f	lavour.		
*	196456	MONTEROSA - chewing gum	3 kg Tin	50	С		
		This pink paste has an American gum flavo	ur.				
*	217106	NONNAKREM	3 kg Tin	50/100	С		
		This paste can be used to make egg-based	d cream with subtle c	itrus notes.			
*	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		
14		This flavouring paste is bursting with cream	ny taste sensations.				



HAZELNUTS

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
8 6 (1)	2G6510	GRAN NOCCIOLA	2,5 kg Tin	80/100	С
		This fluid paste is a real Montebianco classic, w hazelnuts.	ith 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 Genti gelato and pastries. It has a refined, long-lasti		nut paste is desig	ned for use in
6 6 6	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 slig	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 sele	ection of flavouring	gs.
8	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
(1)	2G7669	GRAN PISTACCHIO	3 kg Tin	80/100	С
		This 100% pistachio pure paste is a real Monte refined pistachios to give it a distinct flavour	ebianco classic. It is and traditional col	s made with select our.	, roasted and
(3) (29)	297010	PISTACCHIO MEDITERRANEO	5 kg Tin	80/100	С
		This pure paste is made with 100% Mediterran	ean pistachios.		
⊗ ⊘ ⊕	297110	PISTACCHIO MEDITERRANEO NC (No chlorophill)	5 kg Tin	80/10	С
		This pure paste is made with 100% Mediterran	ean pistachios wit	th no chlorophyll.	
	298010	PISTACCHIO VINTAGE	5 kg Tin	70/80	С
		There is a delicate green hue to this thick pas an almond twist.	ste for making goo	d old-fashioned pi	stachio gelato with

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	traw yellow colour	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	traw yellow colour	. It contains eggs.
	219356	VANIGLIA BOURBON NATUR	3 kg Tin	50	С
		This completely natural Bourbon vanilla p floral aromas and cocoa notes. It contain	oroduct has a soft yello us vanilla pod powder	ow hue and a delic and eggs.	cate flavour with
8 9	219276	VANIGLIA TAHITI	3 kg Tin	50	С
		This Vanilla Paste made with vanilla pod p	oowder is a traditional	white colour.	
	201079M	VANIGLIATA BIANCA	3,5 kg Tin	30	С
		Add vanilla flavouring to gelato with this o	clear paste.		
			2 kg Tip	35	С
*	219366	VANILLE AROMA PASTE	3 kg Tin	33	C

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





YOGURT

YOGURT

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing	
*	(1)	169801	YOGURT GUSTO PIÙ	10 x 1 kg	30/35	С	
			This yogurt powder is ideal for making yogu	rt-flavoured gelato.			
	(1)	169701	YOGURT MONTEBIANCO	10 x 1 kg	30/35	С	
			This yogurt powder is ideal for making yogu	ırt-flavoured gelato			
*	•	105524M	DOLCE SOFT YOGURT	10 x 1,2 kg	300 g/I	С	
			Make soft gelato with an extremely delicate yogurt flavour.				
*		113292	YOGURT GRECO 👨	8X 1,6 kg	400g/ I	С	
			With high percentage of Greek Yoghurt in postructure. Ideal for classic artisanal gelato to	owder, for a soft gel	lato with a rich, cre	eamy and aerated	
*		113252	KEFIR 💿	8X 1,8 kg	450g/ I	С	
			Complete product for the preparation of ke	fir flavoured gelato.	Also ideal for soft r	machine.	
*		117711	YOGURT CON FIBRE	10 x 1,3 kg		С	
			This yogurt-flavoured product is ready to us	e and packed with	vegetable fibres.		
*		116611	YOGURT GUSTO PIÙ COMPLETO	10 x 1,3 kg	565 g/ I	С	
			This yogurt-flavoured product is ready to us sensations.	e and presents leisu	urely, pleasantly ac	cidulous taste	

Tutti i prodotti sono OGM free 🔞 Gluten free 🧶 Vegan 🕕 Halal



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		<u> </u>	ot/Cold rocessing
		502005M	DESIDERIO CAFFÈ	10 x 1,5 kg	1,5 kg + 2,5 L hot water	С
			This is a complete powdered mixture for mal	king 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 comp gelato.	olete powdered mixt	ure for making real mi	lk chocolate
<u>k</u>		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 mal makes an ideal base for use in conjunction w snack flavours.	king gelato with a de vith the variegati in t	elicate white chocolat the Cremolotte range	te flavour. It to recreate
8 6		502545MP	DESIDERIO CIOCCOLATO DARK (Dark Chocolate)	8 x 1,9 kg	1,9 kg + 2,5 L water bollente	С
			This is a complete powdered mixture for mal chocolate powder and NO DAIRY PRODUCTS. remains stable on display.	king dark chocolate It does not need to	gelato. It contains 509 be pasteurized and th	% dark ne end produc
		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 mal	king dark chocolate	gelato with an extren	nely rich flavo
	•	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 mal	king Fior Di Latte gel	ato.	
H		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 mal	king pistachio gelat	0.	
)		113222	FIOR DI LATTE SOFT 👨	10X 1,28 kg	320g/ l milk	С
			Excellent to obtain a soft gelato with a rich a be combined with both cream and fruit varie	,	e, with a delicate milk	flavour. Ideal t

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
<u>\$</u>	•	113061	DOPPIOZERO CACAO (Cocoa)	10 x 1,1 kg	1,1 kg + 2 L boiling water	С
			Simply add water to this powdered produc	t to create chocolate	e gelato with no added	sugar and fat
	(H	113121	DOPPIOZERO FIOR DI PANNA	10 x 1,1 kg	1,1 kg + 2 L boiling water	С
			Simply add water to this powdered produc	t to create cream ge	elato with no added suç	gar and fat.
	(H	113081	DOPPIOZERO LEMONKREM	10 x 1,1 kg	1,1 kg + 2 L boiling water	С
			This powdered product is for making vanilla	a aelato with no add	ed sugar and fat.	





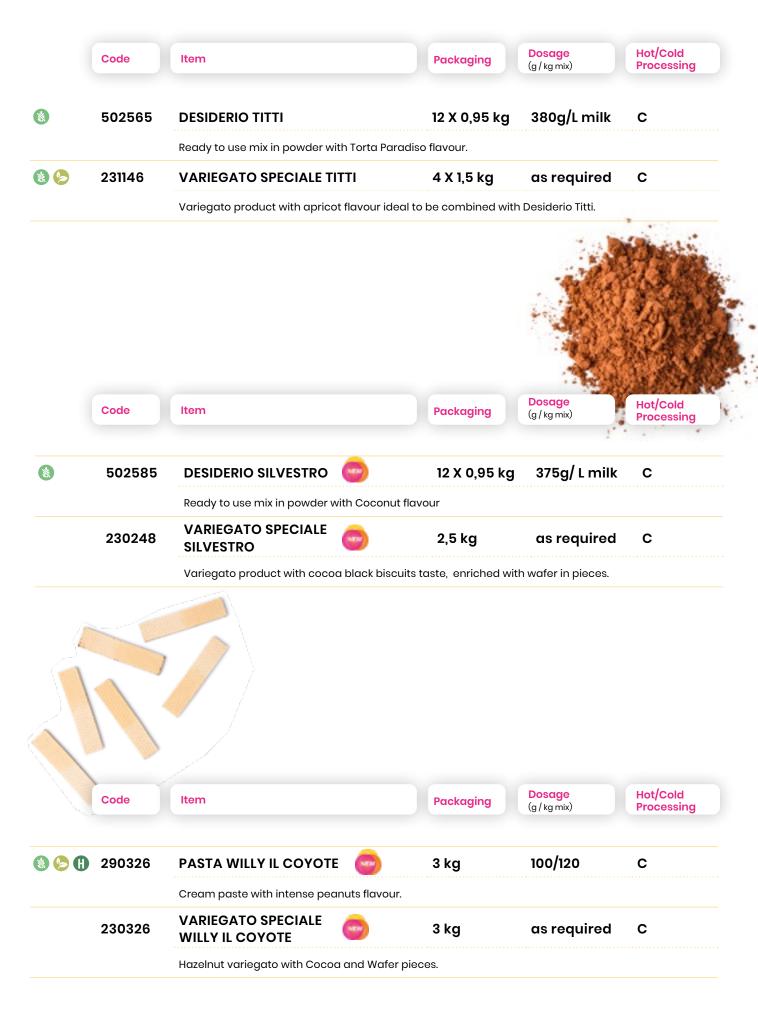
TWO EXAMPLES OF USE:







SPECIAL FLAVOURS







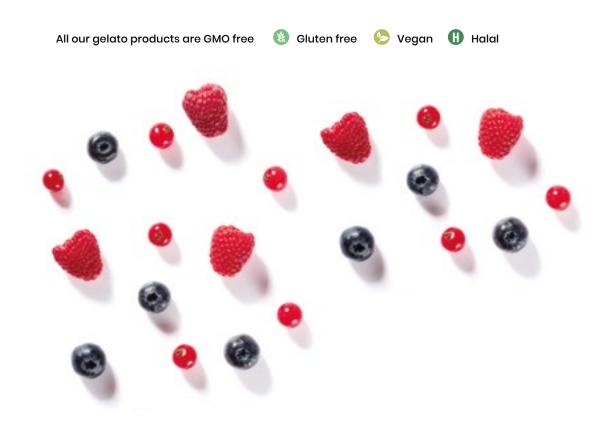
FRUIT FLAVOURS

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 (g / kg mix)	Hot/Cold Processing
		DOPPIA FRUTTA ANANAS			
•	2B0618	(Pineapple)	4 kg Tin	100	С
•	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
	2G2606	COCCO (Coconut)	3 kg Tin	100	С
		This pure paste contains grated coconut fror desserts.	n the Caribbean. It	is ideal for makin	g gelato and frozei
	202012M	COCCO EXTRA (Coconut)	3 kg Tin	75	С
		This coconut flavouring paste has a high grat leisurely on the palate.	ed coconut conte	nt. The flavour is p	particularly rich and



READY TO USE FRUIT PRODUCTS IN PASTE

ackaging Dosage (g / kg mix) Hot/C Proce	Packaging	Item	Code	
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA ANANAS (Pineapple)	301002М	*
a high percentage of fruit and pieces. It is quick	g a high percen	This is a complete paste product contain easy to use for making sorbet and gelato		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA FRAGOLA INTERA (Whole Strawberry)	301008M	*
high percentage of fruit and whole strawberries lelato.		This is a complete paste product containing quick and easy to use for making sorbet a		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA MANGO	301019M	*
high percentage of fruit and pulp. It is quick and	g a high percent	This is a complete paste product containing use for making sorbet and gelato.		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA MELONE (Melon)	301016M	*
high percentage of fruit and pieces. It is quick ar	g a high percent	This is a complete paste product containir to use for making sorbet and gelato.		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA PESCA GIALLA (Yellow Peach)	301023M	<u>k</u>
high percentage of fruit and pieces. It is quick ar	g a high percent	This is a complete paste product containir to use for making sorbet and gelato.		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA PESCA MANGO (Peach & Mango)	301027M	<u>\$</u>
high percentage of fruit. It is quick and easy to u	g a high percent	This is a complete paste product containir making sorbet and gelato.		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin	CREMAFRUTTA POMPELMO ROSA (Pink Grapefruit)	301045M	*
high percentage of fruit. It is quick and easy to u	g a high percent	This is a complete paste product containing making sorbet and gelato.		
1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk high percentage of fruit. It is quick and easy to u 1,5 kg + 2,1 kg ,5 kg Tin water or 2,5 kg C milk	1,5 kg Tin g a high percent 1,5 kg Tin	to use for making sorbet and gelato. CREMAFRUTTA PESCA MANGO (Peach & Mango) This is a complete paste product containing making sorbet and gelato. CREMAFRUTTA POMPELMO ROSA (Pink Grapefruit) This is a complete paste product containing		

READY TO USE FRUIT PRODUCTS IN POWDER

	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
	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 le	mon sorbet, with no	dairy products.	
8 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 le and stable on display.	mon sorbet. The mi	lk proteins make it exception	nally creamy
8 6	1U5701	MENTADRY PIÙ (Mint Plus)	10 x 1,1 kg	1,1 kg + 2,7 L Iukewarm water	С
		This is a complete, easy-to-use product extremely stable and does not contain o		vith an authentic mint flavo	our. It is
*	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.	
\$	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.	
% >	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.	
8 9	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 & m	nango sorbet.	

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



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 bilano semplicemente aggiungendo water in d	ciato per ottenere so iverse proporzioni.	rbetti, granite e ghiaccio	li
	301019	PURE-A MANGO	5 kg Bag in box	2 kg purée +1 kg water	С
		Prodotto completo perfettamente bilano semplicemente aggiungendo water in d	ciato per ottenere so iverse proporzioni.	rbetti, granite e ghiaccio	li
	301041	PURE-A MARACUJA (Passion Fruit)	5 kg Bag in box	2 kg purée +1 kg water	С
		Prodotto completo perfettamente bilano semplicemente aggiungendo water in d	ciato per ottenere so iverse proporzioni.	rbetti, granite e ghiaccio	li







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.

		Item	Packaging	(g / kg mix)	Processing
*	292815	CIOCCOLOTTA BIANCA (White)	5 kg Bucket	To taste	С
		This white chocolate variegato is so creamy and for making cremino and fillings.	it is almost velvety. It	is ideal for variego	ato purposes
	231250	CIOCCOLOTTA RISO E LATTE 👨	2,3 kg Tin	To taste	С
		Crunchy puffed rice in a tasty milk flavoured	cream.		
(8)	292720	NOCCIOLOTTA CHIARA (Light colour)	5 kg Bucket	To taste	С
		This milk & hazelnut cream has the distinctive It is free from hydrogenated fats.	e, light colour of haze	nuts.	
**	292750	NOCCIOLOTTA CLASSICA 5 KG (Classic)	5 kg Bucket	To taste	С
		This is a fluid hazelnut and chocolate cream.			
Ð	292850	NOCCIOLOTTA LA CROCCANTE (Crunchy)	5 kg Bucket	To taste	С
		Wafer pieces have been added to this hazelr	nut and chocolate cre	eam.	
*	292840	NOCCIOLOTTA LA MORBIDONA	5 kg Bucket	To taste	С
		A hazelnut and chocolate cream.			
8 😓 🕕	292820	NOCCIOLOTTA LA PASTOSA	3,5 kg Bucke	t To taste	С
		This thick hazelnut and chocolate cream has	s a high hazelnut cont	ent.	
8 6 H	292860	PISTACCHIOTTA	3,5 kg Tin	To taste	С
		This thick, spreadable pistachio cream is ide	al for making cremind	o, variegato and fi	llinas.



	Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
(b)	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.	e used with tubs,	cups and artisan g	elato for garnishir
(2)	230118	VARIEGATO GOURMET ARANCIA SICILIA (Sicilian Orange)	4 kg Tin	To taste	С
		This variegato contains pieces of fruit and is a garnishing and use in tubs on display and gelo	classic orange c ato cups.	olour. The pieces n	nean it is ideal for
	230148	VARIEGATO GOURMET FRAGOLA (Strawberry)	4 kg Tin	To taste	С
		This strawberry variegato is a bright red colour	r and it contains	pieces of strawberi	ries.
<u>k</u>	230158	VARIEGATO GOURMET FRAGOLINA DI BOSCO (Wild Strawberry)	4 kg Tin	To taste	С
		This strawberry variegato is a bright red colour	r and it contains	pieces of strawberi	ries.
*	230168	VARIEGATO GOURMET FRUTTI DI BOSCO (Wild Berries)	4 kg Tin	To taste	С
		There are red and purple hues to this paste, wh	nich has the disti	nctive flavour of wil	d berries.
(1)	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 gelc			poses.
()	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 gelo	is a classic orang ato for garnishing	ge colour. and variegato pur	poses.
(b)	232378	VARIEGATO GOURMET MARACUJA EQUADOR (Passion Fruit)	4 kg Tin	To taste	С
		This thick cream is a classic deep yellow colou It can be used with tubs, cups and artisan gelo	r and it contains ato for garnishing	brown seeds. and variegato pur	poses.
Н	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	partially candied	apple pieces.	
	230408	VARIEGATO GOURMET MIELE, ZENZERO, ARANCIA (Honey, Ginger and Orange)	4 kg Tin	To taste	С
		This amber-coloured paste has a honey flavouaftertaste.	ur, with slightly "p	ungent" ginger not	es and a citrus
	230113	VARIEGATO GOURMET SCORZETTE D'ARANCIA	3 kg Tin	To taste	С
		Variegate rich in semicandied orange fillets.			

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	e for decorative u	se in both gelato ar	nd pastries.	
	190159L	AMARENATA (Sour Cherry pieces)	4 kg Tin	To taste	С	
		These cherries in pieces are ideal for variegate semifreddo.	o purposes, deco	rating gelato and u	se in cakes and	
•	230258	VARIEGATO BLACK EMOTION	4 kg Tin	To taste	С	
		Chocolate biscuit-flavoured variegato with a deep black colour.				
	230325	VARIEGATO CHEESECAKE	2,5 kg Bucket	To taste	С	
		This variegate is ideal to recall the taste and c	onsistency of the	cheesecake's bisc	uit base.	
(H	230310	VARIEGATO CREMROSCÈ	5 kg Tin	200	С	
		This hazelnut variegato with cocoa and wafer (item code 2U8206) to make a classic chocolo	s can be used in a te flavour. It is a c	conjunction with Cro dark colour.	emroscè Gold	
H	230323	VARIEGATO PASO DOBLE 💩	2,3 kg Tin	To taste	С	
		Chocolate variegate with peaches and amare Piedmontese stuffed peaches.	etti inside. Tasty fl	avour that recalls th	ne typical	
	402006M	VARIEGATO PERLA DEL SUD	3 kg Tin	To taste	С	
		This product is ideal for variegato use with Pecand chocolate flavours. It is made with pistacl	arl of the South flo	ıvour (item code 20'	1048M) and all n	

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









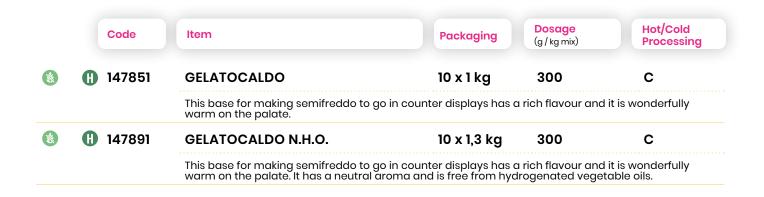
COATINGS AND INCLUSIONS

		Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
*	0	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.	ed with gelato in a	tub for variegato pu	irposes or for
*	(1)	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.	ed with gelato in a	tub for variegato pu	irposes or for
	⊗ ⊕ ⊕	292830M	STRACCIATELLA	5 kg Tin	To taste	С
			This chocolate-flavoured coating can be us coating gelato on sticks	ed with gelato in a	tub for variegato pu	irposes or for
		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 temperatures
		290105	GRANELLA PER TORRONE (Pieces for nougat)	4 x 1 kg	To taste	С
			Pieces of roasted hazelnuts, roasted almond	ds and roasted pisto	achios.	



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 /L of cream)	Hot/Cold Processing		
	242108	SEMIFREDDO CACAO (Cocoa)	1,25 kg Tin	500	С		
		This complete paste product with a chocolate	e flavour is suitable t	for making cold pa	stry specialities.		
*	242208	SEMIFREDDO CAFFÈ (Coffee)	1,25 kg Tin	500	С		
		This complete paste product with a coffee fla	vour is suitable for r	naking cold pastry	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.					
<u>\$</u>	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 specialities.	(cream) flavour is s	uitable for making	cold pastry		
*	249308	SEMIFREDDO VANIGLIA (Vanilla)	1,25 kg Tin	500	С		
		This semifreddo product with a vanilla flavou	ır is suitable for mal	king cold pastry sp	ecialities.		
*	249608	SEMIFREDDO ZABAIONE	1,25 kg Tin	500	С		
		This semifreddo product with a zabaglione fl	avour is suitable for	making cold past	ry 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 starch can be used for making confectioner's custard and for thickening all mixtures that require the use of starch.			
(8) (9) (H)	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.			
	601002M	GELO GELO For temperatures above 0°C	6 kg Tin	To taste	С
		This transparent gelatine with a neutral flav temperatures above 0°C. It is highly recom- tarts and cakes. It is ready for use.			
	147401	MOROMIL	8 x 2,5 kg	400	W
		This is a powdered product for making semifreddo.			
*	502501M	OVOPIÙ	Latta 1,25 kg	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 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.			
	501505M	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





BIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTE



www.montebiancogelato.com







BIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTE

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

Il about Gelaca

+ 39 0444 333600 disaronnoingredients.com

Ill about G