

DISARONNO®
— INGREDIENTS —

DIStinctive Excellence



INGREDIENTS



We're proud ambassadors of **Italian**
excellence in the world.

We have always sought excellence with
the aim of providing a real service to
professionals in the food sector.

People are the heart of our work; every day
we cultivate experiences and knowledge,
together, to make life better.

INSPIRED **PROFESSIONALS**,
HAPPY **PEOPLE**.



DISARONNO[®]

— INGREDIENTS —

Disaronno Ingredients is the new strategic asset of the Illva Saronno Holding company in the field of semi-finished products for Gelato and Pastries, baked goods and complementary products for Gelato stores.

Illva Saronno Holding's interest in artisanal Gelato is the result of the company's passion for **Made in Italy** excellence and the **commercial intuition** that led, in the '90s, to the acquisition of several leading companies in this strategic sector, including **Prodotti Stella S.p.A.** and **Montebianco S.p.A..**

INGREDIENTS



Disaronno Ingredients represents today a **unified** and **integrated reality**, capable of positioning itself as a single supplier able to respond to all market needs while maintaining the peculiarities of the different brands that are part of it: **Anselmi, Stella, Montebianco, Alvena, Pavone, Eurobisco, Sepa, Chiaravalle** and **Selection**.

Anselmi
1892

Stella

MONTEBIANCO
all about Gelato

ALVENA

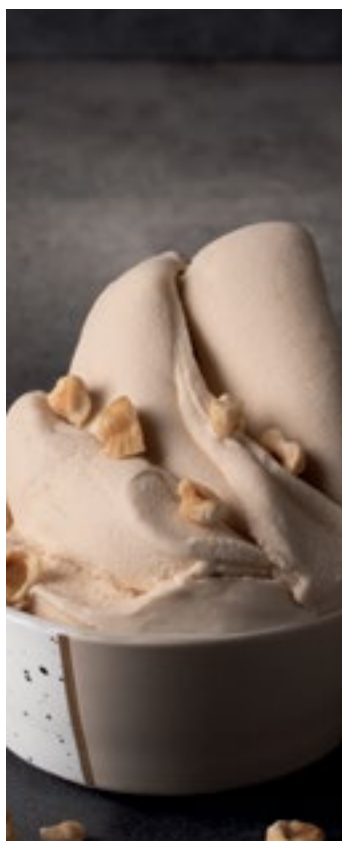
pavone

EUROBISCO

SepA

Chiaravalle

Selection
DECORATIONI HAND-MADE



OUR VALUES

Disaronno Ingredients presents itself on the market as a true partner, one capable to fully assist and support the customer, not only with regards to the ingredients but in exploring new ideas and solutions as well. **Excellence, innovation, quality, passion, competence:** these are the values that guide Disaronno Ingredients in its activities, recognizing the peculiarities of each individual brand in the group while pushing them to be more and more competitive in such a rapidly expanding market.



SUSTAINABILITY

In 2021, ILLVA Saronno Group officially set out to integrate sustainability into its business strategies, towards continuous improvement and a fully sustainable corporate culture. Embracing **sustainability** and integrating it into one's activities means redefining the business model to **redistribute the generated value** to customers, employees, suppliers, local communities and institutions, all starting from a clear understanding of their needs. This is why sustainability is such a central value for the future of Disaronno Ingredients as well.

ICE & BAKERY PRODUCTION HUBS

The excellence of our products is a goal that we pursue every day in each of our production plants, located in Northern Italy and South America. The production of **ingredients for Gelato** takes place in the advanced production sites of **Altavilla Vicentina (VI)** and **San Giuliano Milanese (MI)**, equipped with state of the art technologies. The selection of the best raw materials, the use of sophisticated procedures and tools, such as metal detectors and UV sterilization, as well as **innovative technologies** capable of preserving the **purity** and **organoleptic characteristics** of the ingredients, all guarantee we can offer finished products of **absolute excellence** and **highest quality**.

Our technological center dedicated to the production of **Bakery products** is located in **Chignolo Po (PV)**, with a 13,000 m2 surface organized in production lines, dedicated to **Chiaravalle bakery** products (sponge cake and cream puffs) and to the production of biscuits for ice cream under the **Eurobisco** brand.



RSPO





Here at Disaronno Ingredients we constantly pursue excellence with the aim of creating value for our customers around the world. We are inspired, by the market, by modern consumer trends, by the evolution of lifestyles and new technologies, to study new products, formulate new ideas, develop new concepts, propose new solutions and new services, in order to always fully support our customers in all aspects of their professions. With this goal, we have set up the



Food Science & Innovation Institute, Disaronno Ingredients own innovative research and development center, built around a team of committed researchers and led by a qualified R&D Manager with great experience in food technology and Gelato ingredients.

There are already **many active collaborations with universities**, such as the University of Modena and Reggio Emilia. Fundamental in achieving our goal of excellence is the close collaboration with the **Research Center of Ilva Holding Group**, equipped with the most modern food analysis technologies.





EDUCATION, CREATION
& APPLICATION
INSTITUTE



Training, development of in-depth knowledge, exchange of experiences and skills are all fundamental resources for the growth of any company. At Disaronno Ingredients we want to do more: we want to develop an incubator of knowledge and multisensory experiences at all levels, which will allow us to release creative energies at the service of our customers.

This is the mission of the **Education, Creation & Application Institute**, a creative and training laboratory aimed at integrating, disseminating and developing creativity and sensory assessment skills applied to the world of Gelato and pastry ingredients. A **sensory analysis**



laboratory completes the training concept, providing courses and **training** on evaluation and tasting of products from an intimately organoleptic point of view: taste, color, palatability, olfactory persistence are just some of the parameters on which our panel of experts is able to express measurable judgments and evaluations. Because **good Gelato** is always enjoyed with all **5 senses**.



**DISARONNO INGREDIENTS
(U.S.A.)**
SUBSIDIARY



**DISARONNO INGREDIENTS
(GERMANIA)**
SUBSIDIARY



**DISARONNO INGREDIENTS
(FRANCIA)**
SUBSIDIARY



**DISARONNO INGREDIENTS
(SPAGNA)**
SUBSIDIARY



over
1800

Ice cream and
bakery related
products

5

Subsidiaries abroad:

USA, Germany,
Poland, Spain, France.

>100

Countries served
around the world

4

Production plants

equipped with
the most advanced
technologies



- Production Plant Italy:
 - ICE Altavilla Vicentina (VI)
 - ICE San Giuliano Milanese (MI)
 - BAKERY Chignolo Po (PV)
- Production Plant Paraguay:
 - ICE Asunción

Our Brands, our Excellence



GELATO REVEALS ITS ABSOLUTE BEAUTY.

The story of **Anselmi** is one of authentic excellence. In late 19th century Padua, amidst the turmoil of a world that was rapidly changing its borders and dynamics, a company was born, one utterly devoted to **research** and **exploration of taste**, especially regarding prime ingredients for **artisanal Gelato**. A knowledge that has become intrinsic of the Anselmi name, handed down from generation to generation, also thanks to the tenacious and determined figure of Mrs. Anselmi, who has led the family company for over 60 years. The attention to **quality** and the meticulous care given to every single ingredient and its purity are still the beating heart of a brand that stands out among competitors for the **excellence** of its products. The flagships of the Anselmi brand are three ingredients of absolute excellence and purity: **the Pasta %100 “Pistacchio Verde di Bronte DOP”** (certified and recognized by the Bronte Pistachio Consortium), the **Nocciola Piemonte I.G.P.** (the certified Tonda Gentile Trilobata hazelnut variety from Piedmont) and the historic Avola Almond Milk, produced with Sicily’s finest cultivars.



Our Brands, our Excellence

Stella.

Stella is the brand, within the Disaronno Ingredients portfolio, which best represents the choice of embracing allround naturalness, ensuring **healthy, genuine** and **excellent** products through its **All Natural** line. A choice of both quality and responsibility, that translates into every daily gesture, into the support we provide to customers and our attention to consumers. **Naturally Good** is the evolution of a path of **quality, sustainability** and **naturalness**.



Natural raw ingredients, carefully selected



Exclusivity and refinement of genuine **high quality ingredients**



Transparency: few, simple ingredients for fresh and genuine products.



Range of All Natural products, to guarantee the authenticity of the taste.

ALL NATURAL[®]
Prodotti Stella, naturally

**naturally
sweet**



Our Brands, our Excellence



MONTEBIANCO

all about Gelato

Montebianco is one of the historic companies that have built the legend and fame of masterful Italian Gelato.

Since 1966 **Montebianco** has been able to innovate the market of semi-finished products for Gelato with unique and innovative ideas: not just products, but real solutions developed to meet the needs of modern artisanal Gelato professionals.

Back in the 1980s, Montebianco was the first brand to launch the iconic **Stabilmix** complete base for ice cream and to offer a range of high quality ready-to-use **Semifreddo** products, which are still very popular today. In line with modern consumption trends, Montebianco has innovated the market by launching the **Doppiozero** range (with no added fats), as well as the **Gelato Caldo** to move consumption away from seasonality.

Today the Montebianco brand not only offers high quality products that are easy to use, but versatile solutions in line with the needs of the most modern and business-conscious Gelato entrepreneurs.



Our Brands, our Excellence



Alvena is an Italian company specialized in the development of ingredients and semi-finished products for pastry and gelato. A pioneer in the industry, since its foundation, it has paid attention to **innovative products** such as yogurt and soy. This far-sighted approach has allowed it to gain a leading place in the food industry panorama.

From 2023, Alvena strengthens Disaronno Ingredients mission to offer customers **cutting-edge solutions** that respond to the needs of contemporary consumers. The company, with its long experience and expertise in the sector, represents a fundamental pillar in our growth and development strategy.

This new stage renews our commitment to guarantee quality, innovation, competence and passion to our customers, to support them at 360° with **solutions** capable of responding to **modern consumer trends**.



Our Brands, our Excellence

Chiaravalle

For over fifty years, the **Chiaravalle** brand has been a guarantee of excellence in the production of baked goods for both the confectionery industry and artisan pastry professionals.

Thanks to the innovative production lines of the **Chignolo Po** plant, Chiaravalle has always made **Sponge Cake**, **Dobus** and **Bignè** of the highest quality, to meet the needs of the most demanding Gelato and pastry artisans with products of absolute excellence, ready to use and suitable for both sweet and savory applications. Always in line with the most modern standards, we pursue **certifications** very carefully and meticulously, with the aim of guaranteeing a customer service that is all-encompassing in its **remarkable quality**: not only in terms of finished product, but also of rigorous selection of raw materials and high production standards.



Our Brands, our Excellence

EUROBISCO

For over sixty years **Eurobisco** has been serving the best national and international food companies, producing **high quality ice cream** biscuits in the modern factory in **Chignolo Po** (PV).

The careful selection of raw materials, the strict controls of the production processes and the continuous investments in the most **modern technologies**, have always characterized the excellence of our products, designed not only for **large industrial customers**, but for **artisanal Gelato professionals** as well. One of the most important technological hubs in the sector, our plant spans over **13,000 square meters**, for the production of a variety of bakery products.



Our Brands, our Excellence



Selection is the new high quality brand through which we offer a wide range of complementary products, for every **Gelato shop** to carry out its business efficiently and effectively.

During the meticulous and rigorous research and selection of products, particular attention is paid to **innovations** and to monitoring modern **consumption trends**. Selection is synonymous with, and guarantee of, excellence and quality, at the service of the best customers.

An example is the inclusion in our **product range of organic, compostable, biodegradable** or reusable products and the elimination of plastic products in line with the most recent laws, both Italian and European, regarding sustainability and **environmental protection**.



Our Brands, Our Excellence



On our journey towards excellence, we encounter two important brands: **Sepa**, leader in the sponge cake industry and **Pavone**, a well-known brand producing puffs.

Disaronno Ingredients renews its commitment to providing the **highest quality products** in the world of pastry and artisanal gelato. Sepa, with its long tradition in the production of sponge cake, stands out for its meticulous attention to detail and the use of selected ingredients. Their **consolidated experience** in the artisan pastry sector will contribute significantly to our commitment to excellence. Pavone, specializing in the creation of puffs, is known for its innovation and creativity.



DISARONNO®

— INGREDIENTS —

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ALTENMARKT AN DER ALZ

“The secret of change
is to focus all your energie
not on fighting the old,
but on building the new.”

SOCRATES

