



NOVELTIES



DISARONNO®
— INGREDIENTS —

Anselmi
1892

Stella.♦♦



MONTEBIANCO

all about Gelato



The background of the entire page is a light beige color. It features several abstract, wavy, white line patterns that resemble topographical lines or stylized waves, flowing from the top right towards the bottom left. In the top left corner, there is a grid of small, light beige dots.

Anselmi
1892

Pesto di Pistacchio con sale di Cervia

Pesto di Nocciola con Fleur de sel

Latte Menta del piemonte

Anselmi

1892

Novelty
2024

Pesto di Pistacchio con sale di Cervia



CODE

292535AN

PACKAGING

3,5 kg net Tin



Pesto di Pistacchio con sale di Cervia

CODE

292535AN

PACKAGING

3,5 kg net Tin

DOSAGE

100-130 g/kg mix.

It is also used as variegate.



DESCRIPTION

Pistachio Pesto with Cervia Salt comes from the fusion of two raw materials of the highest quality: pistachio and Cervia Salt. The salt mentioned above is whole grain and sweet-tasting. It is called "sweet" salt because it consists almost exclusively of sodium chloride and other salts such as potassium chloride or magnesium that give bitter notes are almost completely missing. It is defined as wholemeal, because it is obtained only by evaporating seawater and drying salt, without the use of anticaking additives. It is certainly one of the most valuable salts available: it is, in fact, also known as "the salt of the Popes".

TECHNICAL NOTES

It can also be used as a variegated on Gelato. In pastry: in variable doses according to needs and habits. In combination with crème patissière it can be used neat, as well as for fillings and stuffings.

Anselmi

1892

Novelty
2024

Pesto di Nocciola con Fleur de sel



CODE

292435AN

PACKAGING

3,5 kg net Tin



Pesto di Nocciola con Fleur de sel

CODE

292435AN

PACKAGING

3,5 kg net Tin

DOSAGE

100-130 g/kg base.

It is also used as variegate.



DESCRIPTION

Hazelnut Pesto with Fleur de sel is a product characterized by the presence of large hazelnut grains with a high crunchiness immersed in a hazelnut paste with an intense taste.

The presence of Fleur de sel makes this product pleasantly savory and captivating. Fleur de sel is one of the rarest and most precious salts. Native to the Camargue and generally to the South of France, it is harvested only 60 days a year, during this time it emerges on the surface of the water and is harvested. Due to this characteristic and the fact that it does not undergo any processing, it keeps intact all the properties of sea water. It is a completely natural salt. It looks like fairly large salt flakes and varies in color from white to gray, the flavor is very delicate and without a bitter aftertaste. Due to these characteristics, it is highly appreciated in various kitchen applications and also in combination with desserts such as, for example, dark chocolate or toasted dried fruit. The hazelnut pesto with Fleur de sel Anselmi, combines all the flavor of hazelnuts, their crunchiness and deliciousness, with the value of Fleur de sel which enhances its characteristics. It can be used both as a flavoring paste to be added to the base, and as a variegate.

TECHNICAL NOTES

It can also be used as a variegated on gelato. It is also used in pastry and gastronomy; the dosage varies according to needs and habits.

Anselmi

1892

Novelty
2024

Latte Menta del Piemonte



CODE

215004AN

PACKAGING

3,5 kg net Tin



Latte Menta del Piemonte

CODE
215004AN

PACKAGING
4 kg Tin

DOSAGE
130-150 g/kg mix



DESCRIPTION

A gelato paste that contains two excellences of Piedmont: whole milk and peppermint. There are many varieties of mint, with very different profiles, but the peppermint of Piedmont, not surprisingly, is called the gold of Piedmont. Its aromatic profile, characterized by fresh and balsamic notes without bitter or herbaceous aftertastes, is the result, not only of a variety of great value and typical of this area, but also of an exceptional processing: from the mint leaves of Piedmont harvested and processed in the field so as not to lose any of its freshness, a high quality essential oil used in this preparation is obtained. From the union of whole milk from Piedmont, which gives rich and creamy notes, and peppermint characterized by a great freshness, a paste is born that allows you to obtain a very special ice cream. Tasting it, in fact, the richness of the initial flavor gives way, with great balance, to the freshness that remains and invites a new taste. A classic of the Italian tradition, which becomes a novelty thanks to the excellence of its components.

TECHNICAL NOTES

In addition to the classic preparation with a milk-based mixture, it can be prepared on a mixture of part water and part milk for a fresher flavor. The gelato can be presented neat or shredded with a high-quality chocolate coating.

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all about Gelato



Stella.♦♦

since 1936, naturally

ALL IN ONE YUZU

FULLYFRUIT AMARENA

CRUMBLE FRUTTI ROSSI G.F

CRUMBLE BISCOTTO INTEGRALE G.F.

CRUMBLE AMARETTO

PASTA AMIRA D'ORIENTE

SCIROPPO AMIRA D'ORIENTE

GRANELLA AMIRA D'ORIENTE

Stella

Novelty 2024

ALL IN ONE YUZU

Oriental scent



◆ Code

5159

◆ Packaging

1,125 kg bag
6 bags per carton

ALL  NATURAL
Prodotti Stella naturally



Mondo Vegan



GLUTINE
< 20 PPM



ALL IN ONE YUZU

◆ Code

5159

◆ Packaging

1,125 kg bag

6 bags per carton

◆ Dosage

450g/l water

◆ Description

Yuzu is a rare Japanese citrus fruit that comes from the cross between the Chinese wild mandarin and the pepeda ichang, which is a citrus fruit similar to lemon, but rich in seeds. Its aroma and flavor have made it highly sought-after in Europe in a short time. Its flavor is similar to lemon, but with notes of grapefruit and mandarin that give it pleasantness and also uniqueness in the panorama of citrus fruits that are normally used. Since it is not possible to cultivate it in Europe, it remains a very rare fruit. Yuzu is considered a super fruit, in fact it is naturally rich in vitamin C and polyphenols. It is considered an excellent ally to counteract seasonal colds and to slow down the aging process. All in One Yuzu is a ready-to-add product to which only water can be added, it is All Natural and allows you to obtain a sorbet with a rich and creamy structure with an excellent hold in the showcase.

◆ Technical Notes

The product is suitable for the preparation of creamy slushies with a dosage of 1 bag with 3 liters of water and is also great in soft machines.

Stella

Novelty 2024

FULLY FRUIT AMARENA

The authentic taste of Nature



◆ Code

9407

◆ Packaging

1.5 kg Aseptic bag with cap
4 bags per carton

ALL  NATURAL
Prodotti Stella naturally



Mondo Vegan



GLUTINE
< 20 PPM



FULLY FRUIT AMARENA

◆ Code

9407

◆ Packaging

1.5 kg Aseptic bag
with cap
4 bags per carton

◆ Dosage

To taste

SPECIAL FOR CREMINI

◆ Description

- High fruit content (more than 60% pitted whole sour cherries and puree)
 - Low sugar content (only enough to prevent freezing in the display case)
- It's an All Natural product, treated with technologies that allow all the characteristics of the fruit to be preserved as much as possible.

A variegated rich in sour cherries, with a natural and unique flavor. In ice cream parlours, the variegated black cherry is a classic, used both to variegate ice cream in the display case and to decorate cups, semifreddos, etc. However, the Fullyfruit Amarena is different from everything that already exists, both for the high presence of fruit, for its sweetness, much closer to that of fruit, for its very intense and natural flavor. Moreover, it allows the preparation of very captivating and tasty cremini.

◆ Technical Notes

In the preparation of layers in trays, the product can also be alternated with a layer of Nutgel or Cremolotta, for example with pistachio or chocolate flavor for really delicious cremini.

Stella

CRUMBLE

Novelty 2024



CRUMBLE FRUTTI ROSSI GLUTEN FREE

CRUMBLE BISCOTTO INTEGRALE GLUTEN FREE

CRUMBLE AMARETTO E CACAO



CRUMBLE FRUTTI ROSSI GLUTEN FREE

◆ Code

8956

◆ Packaging

2 kg bag

◆ Dosage

To taste

◆ Description

It enriches the color and flavor of cold pastries and gelato specialties, thanks to the fragrant gluten-free dough embellished with dehydrated red fruits: strawberry, blackberry, raspberry, blueberry and blackcurrant. Thanks to its fruity and acidic note, it is particularly recommended for fruit semifreddos and yogurt or cheese frozen desserts and gelato.

◆ Technical Notes

Special for enriching yogurt, cheesecake, ricotta and mascarpone gelato, both white and variegated.



CRUMBLE BISCOTTO INTEGRALE GLUTEN FREE

◆ Code

8957

◆ Packaging

2 kg bag

◆ Dosage

To taste

◆ Description

Obtained from the grinding of **wholemeal biscuits**, it is characterized by a good content of rice flour, rice bran and butter. To be used for semifreddo and Cheesecake gelato also in combination with the new Variegato Cheesecake, as well as many other flavors such as Chocolate, Zabaglione and Cream.

◆ Technical Notes

For the preparation of the classic Cheesecake semifreddo, it is advisable to mix the product well before usage and use it pure inside a steel mold to create a base. Chill for a few minutes.



GLUTINE
< 20 PPM

ALL  NATURAL
Prodotti Stella naturally



CRUMBLE AMARETTO E CACAO

◆ Code

8958

◆ Packaging

1,5 kg bag

◆ Dosage

To taste

◆ Description

Product obtained by grinding amaretti in special granulators, sieved and finally covered with the addition of cocoa nibs. Recommended for semifreddo and chocolate, zabaglione, amaretto, peaches, etc.gelato, also in combination with the new Paso Doble Variegato.

◆ Technical Notes

It can also be used to: create a layer on gelato or inside it (also for cremini-gelato), decorate desserts with a spoon or in a jar, create a bed for desserts on a plate, for crumbles or pies, to enrich cold coffee creams and frozen yogurt.



AMIRA D'ORIENTE

Tahini with date syrup and sesame grains



◆ Code & Packaging

8574 Pasta Amira d'Oriente: 2,5 kg Tin

8790 Variegato Amira d'Oriente: 1 squeezable 840 g bottle

8893 Granella Amira d'Oriente: 2 kg aluminum bag





AMIRA D'ORIENTE

◆ Packaging

Pasta: 2,5 kg Tin

Variegato: 1 squeezable 840 g bottle

Granella: 2 kg aluminum bag

◆ Dosage

130-150 g/kg mix for the Tahina
Pasta

◆ Description

A proposal that combines the Middle Eastern tradition with the desire for new sensations that consumers are asking for more and more insistently. A proposal that, however, remains faithful to the search for excellence of raw materials typical of Prodotti Stella. Prodotti Stella's Pasta Amira d'Oriente is, in fact, made entirely with sesame of the best quality in the world: Humera sesame which comes from the northern part of Ethiopia (Tigray), this sesame is processed according to the most ancient tradition, toasted at low temperature and ground using lava stone millstones. Its flavour is unique, delicate and delicious at the same time. The characterizing notes are those of sesame.

Variegato Amira d'Oriente is date syrup made entirely from medjoul dates: the finest dates in the world. Dates have a very ancient history, their origin dates back to 6000 years BC. It is a very caloric fruit, rich in sugars, mineral salts (potassium, iron, calcium and phosphorus) and vitamins of group A, B, C and D.

The sweetness that date syrup gives is very special and goes perfectly with the delicate flavor of tahini.

Granella Amira d'Oriente's sesame seeds give crunchiness and flavor to complete this specialty. It is a crunchy grain of variable size between 8 and 12 mm., very tasty, consisting of an agglomerate of sesame with extruded rice that contains rice flour and barley malt extract. 3 products for a new completely All Natural that becomes part of Prodotti Stella's Vie Dell'Eccellenza.

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MONTEBIANCO

all about Gelato

A stylized graphic element featuring a large, textured letter 'A' with a small star inside. Below the 'A' are two small, stylized figures of people, one on the left and one on the right, appearing to be holding hands or a small object.
ALVENA

ICO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MO



MONTEBIANCO

all about Gelato

KEFIR

CIOCCOLOTTA RISO E LATTE

VARIEGATO CHEESECAKE

VARIEGATO PASO DOBLE

VARIEGATO GOURMET SCORZETTE D'ARANCIA

BASE GOURMET

ICO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MONTEBIANCO MO

all about Gelato



NOVELTY



Refined taste with a delicate flavour

113252

1,8 kg bag
8 bags carton



KEFIR



CODE

113252

PACKAGING

1,8 kg bag
8 bags carton

DOSAGE

450g/l water or skimmed
milk

DESCRIPTION

Kefir is a **fermented drink of ancient origins**, legend has it that Mohammed gave Kefir grains to the shepherds of the Caucasus. These granules can be added to water or milk. Fermentation takes place at room temperature and in the case of addition to milk, lactic acid and a very small amount of alcohol are formed. It is, therefore, a completely different product from yogurt.

The flavor of Kefir is different from that of yogurt, its acidity is less pronounced and **the flavor is more delicate**. Montebianco has developed a product with a good content of kefir and powdered fresh cheese. In trays, as creamed, it maintains a creamy structure and excellent hold in the window. In the soft machine, it guarantees an intense and very creamy flavor.

TECHNICAL NOTES

It can be tasted white both as creamed and soft, but also with a variegated red fruit such as raspberry, currant, wild strawberry, etc.



le
Cremolotte

Crunchiness to crumbliness in a delicious milky cream

CODE

231250

PACKAGING

2,3 Kg Tin

CIOCCOLOTTA RISO E LATTE

CODE

231250

PACKAGING

2,3 Kg Tin

DOSAGE

To taste

DESCRIPTION

Puffed rice with great crunchiness and crumbliness dipped in a **delicious cream** with a milk flavor. It is a variegate suitable for many combinations both with cream-based, chocolate and yogurt gelato. With this variegate it is possible, in fact, to give **crunchiness** to the gelato and its **delicate milk flavor** allows you to create infinite specialties both with gelato and in pastry. In fact, it is also perfect for creating inserts in cakes and semifreddos.

TECHNICAL NOTES

Special as a filling for ice cream cakes or semifreddo cakes for children in milk chocolate and white chocolate flavors.

NOVELTY



VARIEGATO CHEESECAKE

Cream with biscuit powder for an unforgettable Gelato-Cheesecake

CODE

230325

PACKAGING

2,3 Kg Tin



VARIEGATO CHEESECAKE

CODE

230325

PACKAGING

2,3 Kg Tin

DOSAGE

To taste

DESCRIPTION

A variegated with a typical taste, in which the sweetness of the biscuit contrasts in a very pleasant way with the **typical salinity of cheesecake**. It recreates the typically sandy texture of the biscuit base of cheesecake, the famous American cak and has its typical taste. It is a variegated product that finds **multiple applications** in gelato, but also in pastry in the preparation of cakes and frozen desserts.

TECHNICAL NOTES

To offer the “American Cheesecake” specialty, it is recommended to prepare Cheseecake-flavored gelato and garnish with Variegato Cheseecake and Variegato Gourmet Strawberry or Wild Strawberry.



NOVELTY



Peaches and amaretto dance together in a thick chocolate cream

CODE

230323

PACKAGING

2,3 Kg Tin

VARIEGATO PASO DOBLE

CODE

230323

PACKAGING

2,3 Kg Tin

DOSAGE

To taste



PACKAGING

A variegated with a very delicious taste made with **peaches** stuffed with **amaretto** and **chocolate** that recalls the flavor of a traditional Piedmontese dessert: the **Persipien**.

The crunchiness of the amaretto and its intense flavor harmonize with the flavor of the peach pieces and everything is enhanced by a dark chocolate flavored sauce. A real delight that goes well with cream flavors (vanilla, zabaglione, fior di latte, egg cream), but also with chocolate in all its versions (milk, dark or white). It is a variegated product that is also widely used in pastry, both for the interiors of cakes or semifreddos, and to create single portions or small glasses.

TECHNICAL NOTES

To revive the "Persipien" specialty, it can be combined with a gelato made with Disaronno paste or a creamy gelato with part water and part peach milk.

NOVELTY

VARIEGATO GOURMET SCORZETTE D'ARANCIA

With semi-candied orange fillets

CODE

230113

PACKAGING

3 kg Tin



VARIEGATO GOURMET SCORZETTE D'ARANCIA

CODE

230113

PACKAGING

3 kg Tin

DOSAGE

To taste

DESCRIPTION

A variegated rich in filleted **orange peel** which, due to its **fresh and natural** taste, is suitable both in combination with many gelato flavors and to complete semifreddos, gelato cakes or even cakes, plum cakes, etc.

Ideal to accompany vanilla, classic cream, dark and milk chocolate gelato, it is also suitable for accompanying biscuit, cake or similar flavored gelato.

TECHNICAL NOTES

You can prepare excellent gelé that can also be used as inserts in semifreddos both with orange and with liqueur. It is recommended for the preparation to use the product in combination with Jelly Mix.



MONTEBIANCO

all about Gelato

NOVELTY

BASE GOURMET

For real chefs recipes

CODE

116410

PACKAGING

1 kg bag
10 bag per carton





BASE GOURMET

CODICE

116410

PACKAGING

1 kg bag
10 bag per carton

DOSAGE

500g/l water

DESCRIPTION

The Gourmet base was created to meet the needs of gelato makers and chefs who want to study new flavors to offer to their customers. Flavors in which the freshness and gluttony of ice cream is not accompanied by sweetness, but **savory** or **vegetable** flavors.

Consumers are increasingly demanding and looking for new experiences and new sensations. Nowadays, the combination of “gastronomic” gelato with gourmet dishes is increasingly appreciated. Hence the need for a base that allows the preparation of this gelato in which sweetness must not be present, but the gelato must be the support for flavors that come from the savory world. The Gourmet base allows the preparation of a gelato in which the structure is obtained without adding sweetness. It is a new type of base that responds to the market's new needs and new opportunities for the use of artisanal gelato.

TECHNICAL NOTES

Some gelato flavors that can be prepared with the Gourmet Base: Taggiasca olives, bacon from Amatrice, vegetable dip, tomato and basil, Parmesan and truffle, pumpkin and black pepper, curry, smoked salmon and goat cheese.

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all about Gelato





Yofree S.A.

Moro grezzo

Granifast zero

Fruttiamo Mandorla

Variegato Dragon fruit zero

Variegato Cioccolato grezzo

Super Gianduia

Novelty 2024



Yofree S.A.
No added flavorings

Code _

21SBS0142



Packaging

2 kg bag - 10 bags per carton

www.alvena.it



Yofree S.A.

No added
flavorings



Code

21SBS0142

Packaging

2 kg bag - 10 bags per carton

Dosage

250/kgmix

Description

Complete product to make yogurt gelato, with the use of only fresh full-fat or low-fat yogurt. Without added flavourings, sugars or fats.

Technical Notes

To be used with fresh full-fat or low-fat yogurt, ideal to combine with Variegato Dragon fruit zero.

Novelty 2024



Moro grezzo

With cocoa beans

Code

21SBS0185



Packaging

2 kg bag - 20 kg per carton

www.alvena.it



Moro grezzo

With cocoa beans



Code

21SBS0185

Packaging

2 kg bag - 20 kg per carton

Dosage

400 g/Kg

Description

Complete semi-finished powder to be used with water to obtain an intense chocolate-flavoured gelato/sorbet with cocoa nibs inside.

Technical Notes

To be combined with Variegated raw chocolate

Novelty 2024

Granifast zero

No added sugar



Code

17SSG0021

Packaging

6 kg bucket - 12 kg per carton

Dosage

250 g/Kg

Description

Syrup obtained from a balanced and stabilized mixture of polyalcohols and fibers to be used for slushes without added sugar in different fruit flavors and to also obtain slushes with pure vegetable pastes (pistachio, almond, hazelnut, etc.).

Technical Notes

To be used in combination with pure vegetable pastes or with fresh or frozen fruit.

Novelty 2024

Fruttiamo Mandorla

Vegan solution



Code

14PGF0044

Packaging

1,9 kg vase - 15,2 kg per carton

Dosage

420 g/Kg

Description

A ready-to-use paste for tasty almond-flavoured sorbets, containing 20% pure almond paste.

Technical Notes

It can also be used to make almond-flavored slushies.

Variegato Dragon fruit zero

No added sugar

Novelty 2024



Code

19VCG0076

Packaging

3 kg Tin - 12 kg per carton

Dosage

q.s

Description

The Dragon fruit, known as dragon fruit or Pitahaya/Pitaya, originates from neotropical areas (Mexico, Guatemala, Costa Rica). This fruit is from 5 to 12 cm long with a diameter of 4-9 cm; its color varies from deep pink to red, with large greenish bracts. The flesh inside the fruit is generally white or red with numerous and very small black seeds, which are edible. The flesh has a soft texture and has a sweet and delicate taste and is pleasantly scented. It is a fruit rich in mineral salts.

Technical Notes

To be combined with Yofree SA (semi-finished powder to prepare an gelato with yogurt without added sugar)

Variegato Cioccolato grezzo

Novelty 2024

With
microencapsulated
cane sugar



Code

19VCG0075

Packaging

3 kg Tin - 12 kg per carton

Dosage

q.s.

Description

Variegated with a very intense and persistent dark chocolate taste with grains of microencapsulated cane sugar that gives a sensation of crunchiness and body on the palate.

Technical Notes

To be used to variegate the chocolate gelato made with Moro Grezzo.

Novelty 2024

Super Gianduia

**Gluten-free
delicacy**



Code

21SBS0186

Packaging

2 kg Tin - 12 kg per carton

Dosage

400 g/Kg

Description

Originated from an idea born by chance and/or coincidence, this product was created to help the gelato maker to produce a gianduia-flavored gelato in a simple and fast way. It can be prepared with water or milk to taste.

Technical Notes

Great on its own and quick to prepare.



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the updated catalogs
of all our brands!

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— INGREDIENTS —

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