







**Montebianco** is one of the brands that have gone down in Italian gelato history. Montebianco has been innovating in the **market of semi-finished goods** for gelato since 1966, with unique, ground-breaking creations. More than just products, they are genuine solutions that are developed to cater to the needs of modern professionals in the world of artisan gelato. Montebianco set a benchmark by becoming the first brand to launch a complete base for gelato, in the shape of **Stabilmix**, and to present a range of high-quality, ready-to-use **Semifreddo products**, which were introduced

in the 1980s and are still very popular today. Keeping up with modern consumer trends, Montebianco has made an innovative move in the market by launching the **Doppiozero** range of complete products (with no sugar and no added fat) and the **Gelato Caldo** selection, which is suitable for all seasons thanks to its warm taste sensations. More than just **superior products** that are easy to use, Montebianco now provides comprehensive and highly versatile solutions. They cater to the needs of cutting-edge gelato makers with a highly business-oriented outlook.

# OUR “GREATEST HITS”



## Stabilmix

Bases that have gone down in gelato history.



## Desideri

The chocolate of your dreams in just a few minutes.



## Le Cremolotte

Delicious creams for filling, decorating and variegato.



## Gelatocaldo

Soft, full-bodied and ideal all year round.



## Purea

All of the unadulterated delights of fruit.



## DOPPIOZERO

## Doppiozero

No added fat.  
No hydrogenated fats.



## Semifreddi




Simple to use,  
delicious to eat.














# STABILMIX

| Code  | Item   | Packaging | Dosage<br>(g / L water or milk) | Hot/Cold<br>Processing |
|---|--|-----------|---------------------------------|------------------------|
|  <b>H</b> 119051  | <b>STABILMIX ZEROLATTOSIO<br/>(lactose free)</b>   | 8 x 2 kg  | 550                             | 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   | <b>STABILMIX PRE-ACTIVATED</b>  | 8 x 2 kg  | 500                             | 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<br>(g / liter of milk) | Hot/Cold<br>Processing |
|--|------------------------|-------------|-------------------------------|------------------------|
|  <b>H</b> 160131                 | <b>FUTURA 50</b>       | 10 x 1 kg   | 50                            | W/C                    |
| This fat-free base has a creamy, stable structure. The neutral aroma brings out the best in the flavour of pastes. |                        |             |                               |                        |
|  <b>H</b> 160121                 | <b>MONTCREM</b>        | 10 x 1 kg   | 50                            | W/C                    |
| This creamy, stable base has an exceptional, stable structure and a pleasant milky flavour.                        |                        |             |                               |                        |
|  101014M                         | <b>PASTERVAN D</b>     | 10 x 1 kg   | 50                            | W                      |
| This vanilla-flavoured base has a particularly creamy structure.   |                        |             |                               |                        |
|  113312                          | <b>FUTURA B</b>        | 10 x 0,7 kg | 100                           | W                      |
| This base has a creamy, stable structure and it complements futura a.  |                        |             |                               |                        |
|  113301                          | <b>FUTURA A</b>        | 10 x 1 kg   | 100                           | W                      |
| This base has a creamy, stable structure and it complements futura b.  |                        |             |                               |                        |
|  117901                          | <b>STABILCENTO</b>     | 8 x 1,5 kg  | 100                           | W/C                    |
| Weigh out a few measurements and savour the unique flavour.  |                        |             |                               |                        |
|  101719M                         | <b>PANPASTEUR PIU'</b> | 8 x 1,5 kg  | 100                           | W/C                    |
| Warm base with cream taste.  |                        |             |                               |                        |







































## CREAM FLAVOURS














| Code   | Item   | Packaging   | Dosage<br>(g / kg mix) | Hot/Cold<br>Processing |
|--|--|-------------|------------------------|------------------------|
|  291706   | <b>FIOR DI BISCOTTO</b>                        | 3 kg Tin    | 80/100                 | C                      |
| This paste is made using real traditional biscuits and it features a classic shortbread flavour and colour.  |  |             |                        |                        |
|  2G8306   | <b>GRAN GIANDUIA</b>                           | 3 kg Tin    | 50/60                  | C                      |
| This paste has a classic Gianduia flavour, with cocoa and hazelnut.  |  |             |                        |                        |
|  215106  | <b>MALAGA</b>                                  | 3 kg Tin    | 75                     | C                      |
| This Malaga paste is packed with raisins steeped in Marsala wine.  |  |             |                        |                        |
|  295006   | <b>MANDORLA TOSTATA<br/>(Roasted Almond)</b>   | 3 kg Tin    | 70/80                  | C                      |
| This paste has a roasted almond flavour.   |  |             |                        |                        |
|  212426   | <b>MASCARPONE</b>                              | 3 kg Tin    | 80/100                 | C                      |
| This mascarpone paste contains fresh mascarpone.   |  |             |                        |                        |
|  201090   | <b>MASTIC</b>                                  | 3 kg Tin    | 20/30                  | C                      |
| Flavoring paste inspired by the Greek tradition.   |  |             |                        |                        |
|  201089M  | <b>MENTA VERDE<br/>(Green Mint)</b>            | 3 kg Tin    | 30/40                  | C                      |
| This mint paste has a strong, rich flavour.  |  |             |                        |                        |
|  292816   | <b>MONCIOK<br/>Chocolate paste (50% cocoa)</b> | 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   | <b>MONTEBLU<br/>Chocolate and mint</b>         | 3 kg Tin    | 70                     | C                      |
| This paste is a distinctive light blue colour and it has a white chocolate and mint flavour.   |  |             |                        |                        |
|  196456  | <b>MONTEROSA - chewing gum</b>                 | 3 kg Tin    | 50                     | C                      |
| This pink paste has an American gum flavour.   |  |             |                        |                        |
|  2G7306  | <b>PANNA COTTA</b>                             | 3 kg Tin    | 100                    | C                      |
| This paste has the classic flavour of Panna Cotta with caramel.  |  |             |                        |                        |
|  2T1418  | <b>PASTAPIÙ VOGLIA DI PANNA</b>                | 1,25 kg Tin | 30/50                  | C                      |
| This flavouring paste is bursting with creamy taste sensations.  |  |             |                        |                        |



## HAZELNUTS

| Code   | Item  | Packaging  | Dosage<br>(g / kg mix) | Hot/Cold<br>Processing |
|--|---|------------|------------------------|------------------------|
|    2G6510  | <b>GRAN NOCCIOLA</b>  | 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   | <b>NOCCIOLA 100% TONDA GENTILE TR</b>   | 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 | <b>NOCCIOLA GRAN GUSTO</b>  | 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  | <b>NOCCIOLA INTENSA</b>   | 5 kg Tin   | 70/80                  | C                      |
|  | This gelato paste contains a blend of hazelnuts and a small selection of flavourings.   |            |                        |                        |
|   296705   | <b>NOCCIOLA ROYAL</b>   | 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<br>(g / kg mix) | Hot/Cold<br>Processing |
|--|--|-----------|------------------------|------------------------|
|    2G7669 | <b>GRAN PISTACCHIO</b>   | 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 | <b>PISTACCHIO MEDITERRANEO</b>   | 5 kg Tin  | 80/100                 | C                      |
|  | This pure paste is made with 100% Mediterranean pistachios.  |           |                        |                        |
|    297110 | <b>PISTACCHIO MEDITERRANEO NC<br/>(No chlorophyll)</b>                                  | 5 kg Tin  | 80/10                  | C                      |
|  | This pure paste is made with 100% Mediterranean pistachios with no chlorophyll.  |           |                        |                        |
|    298010  | <b>PISTACCHIO VINTAGE</b>  | 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.   |           |                        |                        |









## READY TO USE PRODUCTS




















## CONCENTRATED PASTES

Concentrated Pastes to prepare gelato and sorbets

| Code  | Item  | Packaging | Dosage<br>(g / kg mix) | Hot/Cold<br>Processing |
|---|---|-----------|------------------------|------------------------|
|  2B0618   | DOPPIA FRUTTA ANANAS<br>(Pineapple)                   | 4 kg Tin  | 100                    | C                      |
|  2B1518   | DOPPIA FRUTTA BANANA                                  | 4 kg Tin  | 100                    | C                      |
|  2B3718   | DOPPIA FRUTTA FRAGOLA<br>(Strawberry)                 | 4 kg Tin  | 100                    | C                      |
|  2B3018   | DOPPIA FRUTTA FRAGOLINA DI<br>BOSCO (Wild Strawberry) | 4 kg Tin  | 100                    | C                      |
|  2B3118   | DOPPIA FRUTTA FRUTTI DI BOSCO<br>(Wild Berries)       | 4 kg Tin  | 100                    | C                      |
|   2B6118     | DOPPIA FRUTTA MELONE (Melon)                          | 4 kg Tin  | 100                    | C                      |
|  2U6218   | PASTA MANGO NATUR                                     | 4 kg Tin  | 100                    | C                      |
|   2G2606 | COCCO (Coconut)                                       | 3 kg Tin  | 100                    | C                      |
| This pure paste contains grated coconut from the Caribbean. It is ideal for making gelato and frozen desserts.  |   |           |                        |                        |
|  202012M  | COCCO EXTRA (Coconut)                                 | 3 kg Tin  | 75                     | C                      |
| This coconut flavouring paste has a high grated coconut content. The flavour is particularly rich and leisurely on the palate.  |   |           |                        |                        |

All our gelato products are GMO free  Gluten free  Vegan  Halal



## READY TO USE FRUIT PRODUCTS IN PASTE

| Code   | Item   | Packaging  | Dosage<br>(g / kg mix)                     | Hot/Cold<br>Processing |
|--|--|------------|--|------------------------|
| 301008M  | <b>CREMAFRUTTA FRAGOLA INTERA<br/>(Whole Strawberry)</b> | 1,5 kg Tin | 1,5 kg + 2,1 kg<br>water or 2,5 kg<br>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  | <b>CREMAFRUTTA MANGO</b>                                 | 1,5 kg Tin | 1,5 kg + 2,1 kg<br>water or 2,5 kg<br>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.               |  |            |  |                        |
| 301027M  | <b>CREMAFRUTTA PESCA MANGO<br/>(Peach &amp; Mango)</b>   | 1,5 kg Tin | 1,5 kg + 2,1 kg<br>water or 2,5 kg<br>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.                        |  |            |  |                        |
| 301045M  | <b>CREMAFRUTTA POMPELMO ROSA<br/>(Pink Grapefruit)</b>   | 1,5 kg Tin | 1,5 kg + 2,1 kg<br>water or 2,5 kg<br>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.                        |  |            |  |                        |











# VARIEGATI & COATINGS

Free your fantasy with Montebianco Variegati range:  
your gelato and pastry preparations will be more delicious.





| Code  | Item   | Packaging | Dosage<br>(g / kg mix) | Hot/Cold<br>Processing |
|---|--|-----------|------------------------|------------------------|
|   230108  | <b>VARIEGATO GOURMET AMARENA<br/>CON PEZZI<br/>(Sour cherry with pieces)</b>   | 4 kg Tin  | To taste               | C                      |
| This thickened syrup with pieces of fruit can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.   |  |           |                        |                        |
|   230118  | <b>VARIEGATO GOURMET ARANCIA<br/>SICILIA (Sicilian Orange)</b>   | 4 kg Tin  | To taste               | C                      |
| This variegato contains pieces of fruit and is a classic orange colour. The pieces mean it is ideal for garnishing and use in tubs on display and gelato cups.  |  |           |                        |                        |
|  230148   | <b>VARIEGATO GOURMET FRAGOLA<br/>(Strawberry)</b>  | 4 kg Tin  | To taste               | C                      |
| This strawberry variegato is a bright red colour and it contains pieces of strawberries.  |  |           |                        |                        |
|  230158   | <b>VARIEGATO GOURMET FRAGOLINA DI<br/>BOSCO (Wild Strawberry)</b>  | 4 kg Tin  | To taste               | C                      |
| This strawberry variegato is a bright red colour and it contains pieces of strawberries.  |  |           |                        |                        |
|  230168   | <b>VARIEGATO GOURMET FRUTTI DI<br/>BOSCO (Wild Berries)</b>  | 4 kg Tin  | To taste               | C                      |
| There are red and purple hues to this paste, which has the distinctive flavour of wild berries.   |  |           |                        |                        |
|    231168 | <b>VARIEGATO GOURMET LAMPONE<br/>CON PEZZI<br/>(Raspberry with pieces)</b>   | 4 kg Tin  | To taste               | C                      |
| This thick cream contains pieces of fruit and it is a classic bright red colour. It can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.   |  |           |                        |                        |
|    231178 | <b>VARIEGATO GOURMET MANDARINO<br/>CIACULLI (Ciaculli Mandarin)</b>  | 4 kg Tin  | To taste               | C                      |
| This thick cream contains pieces of fruit and it is a classic orange colour. It can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.   |  |           |                        |                        |
|   232378  | <b>VARIEGATO GOURMET MARACUJA<br/>EQUADOR (Passion Fruit)</b>  | 4 kg Tin  | To taste               | C                      |
| This thick cream is a classic deep yellow colour and it contains brown seeds. It can be used with tubs, cups and artisan gelato for garnishing and variegato purposes.  |  |           |                        |                        |
|   231408   | <b>VARIEGATO GOURMET MELA AL<br/>FORNO (Baked Apple)</b>   | 4 kg Tin  | To taste               | C                      |
| This paste is a soft yellow hue and it contains partially candied apple pieces.   |  |           |                        |                        |
|   230408   | <b>VARIEGATO GOURMET MIELE,<br/>ZENZERO, ARANCIA<br/>(Honey, Ginger and Orange)</b>  | 4 kg Tin  | To taste               | C                      |
| This amber-coloured paste has a honey flavour, with slightly "pungent" ginger notes and a citrus aftertaste.  |  |           |                        |                        |
|   230113   | <b>VARIEGATO GOURMET SCORZETTE<br/>D'ARANCIA</b>  | 3 kg Tin  | To taste               | C                      |
| Variegato rich in semicandied orange fillets.   |  |           |                        |                        |





# TOPPING REVOLUTION!

Montebianco toppings, ready to use, are designed to offer practicality and versatility ingelato and pastry. Perfect for decorating gelato cups, cones and cups, they are also suitable for frozen desserts, ice cream cakes and plated desserts, guaranteeing impeccable results.

An ideal product to add creativity and taste to any preparation.

| Code    | Item                    | Packaging   | Dosage<br>(g / kg mix) | Hot/Cold<br>Processing |
|---------|-------------------------|-------------|------------------------|------------------------|
| 220311C | TOPPING AMARENA         | 1 kg Bottle | To taste               | C                      |
| 222111C | TOPPING CACAO           | 1 kg Bottle | To taste               | C                      |
| 222211C | TOPPING CAFFÈ           | 1 kg Bottle | To taste               | C                      |
| 222511C | TOPPING CARMELLO        | 1 kg Bottle | To taste               | C                      |
| 223711C | TOPPING FRAGOLA         | 1 kg Bottle | To taste               | C                      |
| 223511C | TOPPING FRUTTI DI BOSCO | 1 kg Bottle | To taste               | C                      |
| 224411C | TOPPING LAMPONE         | 1 kg Bottle | To taste               | C                      |
| 224401C | TOPPING KIWI            | 1 kg Bottle | To taste               | C                      |
| 224421C | TOPPING MENTA           | 1 kg Bottle | To taste               | C                      |
| 224611C | TOPPING MANGO           | 1 kg Bottle | To taste               | C                      |
| 224431C | TOPPING VANIGLIA        | 1 kg Bottle | To taste               | C                      |
| 229611C | TOPPING ZABAIONE        | 1 kg Bottle | To taste               | C                      |

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Gluten free



Vegan



Halal













