

THE CLASSICS

HAZELNUT PISTACHIO CHOCOLATE VANILLA

DISARONNO®
— INGREDIENTS —



THE ESSENCE OF ARTISAN GELATO

Hazelnut, Pistachio, Chocolate, and Vanilla:
four flavors that have made **gelato history**
and continue to win over every palate.

Disaronno Ingredients selects the finest raw
materials and transforms them into premium
semi-finished products, offering master gelato
makers solutions that combine tradition, quality,
and innovation.

Discover our range dedicated to the great
classics and let yourself be inspired.



Hazelnut

A TIMELESS CLASSIC






Hazelnut is one of the most beloved flavors in gelato. Disaronno Ingredients uses only Italian hazelnuts, such as Mortarella from Campania and Tonda Gentile from Piedmont, to guarantee an authentic and unmistakable taste. From selection to roasting, every step is carefully managed to enhance the aromatic notes and creaminess of the gelato.

DID YOU KNOW?

Hazelnuts are:

- Rich in vitamins and minerals
- A natural source of energy
- Perfect for sweet-and-savory pairings

OUR PRODUCTS

BRAND & CODE	PRODUCT NAME	DESCRIPTION	ORIGIN	FLAVOR	EMULSIONS
 292543AN	PIEDMONT HAZELNUT I.G.P.	Pure paste of Piedmont Hazelnut "Tonda Gentile Trilobata" IGP, noble and intense aroma, IGP certified.	IGP - Piedmont	No	No
 292435AN	HAZELNUT PESTO WITH FLEUR DE SEL	Coarsely ground paste enriched with Fleur de sel: a fine salt with delicate flavor.	Mortarella - Piedmont	Yes	No
13PGC0038	SUPERIOR HAZELNUT	Selected and toasted hazelnut paste, with a round and incisive taste	Italy and Turkey	No	No
 8592	ITALIAN HAZELNUT STRONG FLAVOR	Pure hazelnut paste with strong roasting, intense and persistent taste.	Mortarella - Campania	Yes	Yes

BRAND & CODE	PRODUCT NAME	DESCRIPTION	ORIGIN	FLAVOR	EMULSIONS
<i>Stella.</i> 8590	ITALIAN HAZELNUT	Hazelnut paste with strong roasting, intense flavor.	Mortarella - Campania	Yes	Yes
<i>Stella.</i> 8585	TONDA GENTILE HAZELNUT	Paste obtained from fine Piedmont hazelnuts, "Tonda Gentile Trilobata" variety.	TGT - Piedmont	Yes	Yes
<i>Stella.</i> 8582	TONDA GENTILE HAZELNUT S.A.	Pure paste (without flavors or emulsifiers) obtained from fine Piedmont hazelnuts, "Tonda Gentile Trilobata" variety.	TGT - Piedmont	No	No
<i>MONTEBIANCO</i> 2G6510	GRAN HAZELNUT	Paste obtained from roasted hazelnuts of Campanian origin.	Napoletane - Campania	Yes	No
<i>MONTEBIANCO</i> 296815	INTENSE HAZELNUT	Gelato paste with blend of hazelnuts (Napoletana and Turkish varieties) with medium roasting, flavored.	Italy and Turkey	Yes	No
<i>MONTEBIANCO</i> 296705	ROYAL HAZELNUT	Pure hazelnut paste with medium roasting.	Turkey	Yes	No



Pistachio

THE KING OF GELATO



Native to Mediterranean regions, pistachio is a noble, versatile ingredient full of aromatic nuances. Our pastes are made from carefully selected pistachios, processed to preserve their authentic taste and vibrant color.









DID YOU KNOW?

Pistachios are:

- Rich in protein and healthy fats
- A source of vitamins A, B, C, and E
- A growing trend: sweet-and-savory pairings are increasingly popular

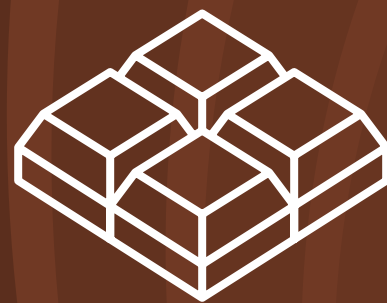
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BRAND & CODE	PRODUCT NAME	DESCRIPTION	ORIGIN	COLORANT
Anselmi 292553AN	GREEN BRONTE PISTACHIO DOP	100% pure paste with intense flavor, DOP certified. Aromatic, perfect for gelato.	Bronte	Copper Chlorophyll
Anselmi 292563AN	GREEN BRONTE PISTACHIO DOP NC	Pure paste without chlorophyll, natural green color with variable intensity.	Bronte	None
Anselmi 292535AN	PISTACHIO PESTO WITH CERVIA SALT	Pistachio ground to a coarser grain size, enriched with Cervia Salt for a sweet and refined taste.	Middle East Area	None

BRAND & CODE		PRODUCT NAME	DESCRIPTION	ORIGIN	COLORANT
	8718	PISTACCHIO BLEND	Pistachio paste obtained from blends of different pistachio cultivars from the Mediterranean area. Colored with copper chlorophyll.	Mediterranean	Copper Chlorophyll
	8701	PISTACCHIO BLEND SC	Pistachio paste without colorant, obtained from blends of different pistachio cultivars from the Mediterranean area.	Mediterranean	None
	2G7669	GRAN PISTACCHIO	100% pure paste from selected, roasted, and refined pistachios.	Turkey	Copper Chlorophyll
	297010	MEDITERRANEAN PISTACCHIO	Pure paste obtained from different pistachio cultivars mainly from the Mediterranean area.	Mediterranean/ California	Copper Chlorophyll
	297110	MEDITERRANEAN PISTACCHIO NC	Pure paste obtained from different pistachio cultivars mainly from the Mediterranean area. Without copper chlorophyll coloring.	Mediterranean/ California	None
	298010	VINTAGE PISTACCHIO	Dense paste with delicate green color for traditional pistachio gelato.	California	Copper Chlorophyll
	13PGC0044	SICILY PISTACCHIO TOP	Pistachio paste made with selected pistachios.	Sicily	Copper Chlorophyll
	13PGC0106	SICILY PISTACCHIO TOP	Pistachio paste made with selected pistachios without colorants.	Sicily	None



Chocolate






















A JOURNEY THROUGH TASTE AND HISTORY

From the cacao of Mesoamerican civilizations to gourmet creations, chocolate is synonymous with pleasure and sophistication.

Our range spans from the intense notes of dark chocolate to the sweetness of milk chocolate, for gelato that tells stories of passion and quality.

OUR PRODUCTS

BRAND & CODE	PRODUCT NAME	DESCRIPTION	DOSAGE	VEGAN	SINGLE ORIGIN
<i>Sella.</i> 8317	NATURALLY SWEET CIOCCOLATO	Complete product for a chocolate sorbet that is vegan, sugar-free, and gluten-free. The product has fewer calories than any on the market, with a strong flavor and perfect texture.	500	X	blend
<i>Sella.</i> 7529	EUROSTELLA CACAO	Blend based on premium-quality Dutch low-fat cocoa, specially designed for gelato making.	200		blend
<i>Sella.</i> 8760	CACAO MAGRO (10-12)	Powder blend characterized by excellent solubility even in cold conditions, intense color for gelato, and a special vanilla aroma that enhances its flavor.	70 - 100	X	blend
<i>Sella.</i> 8764	CACAO MAGRO BLEND (10-12)	Powder blend of the best Dutch cocoas with a dark red color, ensuring intense color and a characteristic dark chocolate taste for gelato.	70 - 100	X	blend
<i>Sella.</i> 8765	CACAO BLEND (20-22)	Selected and balanced blend of different types of cocoa that gives gelato a full-bodied chocolate flavor with intense color.	70 - 100	X	blend
<i>Sella.</i> 8516	NO SUGAR CHOCOLATE PASTE	Creamy and rich paste without sucrose, designed to flavor the base mix. Ideal for quickly making high-quality milk chocolate gelato.	100	X	blend
<i>Sella.</i> 8737	PASTA CIOCCOLATO BITTER	Fine-textured, soft paste with a very dark chocolate color and intense dark chocolate flavor.	q.b.		blend
<i>Sella.</i> 5130	LIOGEL CACAO	Complete powdered preparation for making cocoa gelato. To be processed with milk.	450		blend
<i>Sella.</i> 5135	LIOGEL CIOCCOLATO FONDENTE	Complete powdered preparation for making dark chocolate gelato. To be processed with milk.	640		blend
<i>Sella.</i> 5160	LIOGEL DARK VEG	Complete powdered preparation for making dark chocolate gelato with a dark color. To be processed with water.	630	X	blend

BRAND & CODE	PRODUCT NAME	DESCRIPTION	DOSAGE	VEGAN	SINGLE ORIGIN
 5158	ALL IN ONE NERO FONDENTE VEG	Ready-to-use powdered semi-finished product to be processed with water for making cocoa gelato even without a pasteurizer. Blackish color and intense dark chocolate flavor.	500	✗	blend
 8778	NUTGEL BLACK	Variagate with a very dark color and high content of low-fat cocoa. Dark chocolate flavor. Does not contain hazelnuts.	1 + 1 (acqua)	✗	blend
 7805095	CACAO AURUM	Fine selection composed of cocoa 10/12 and 22/24. Light citrus note.	50 - 70	✗	2 orig.
 292816	MONCIOK	Chocolate paste with noble ingredients (50% cocoa + hazelnut paste + almond paste) without added sugars. Can be melted even cold. Does not contain milk or derivatives.	80 - 100	✗	blend
 502525M	DESIDERIO CIOCCOLATO AL LATTE	Complete powdered preparation with 25% chocolate for making real milk chocolate gelato.	666		blend
 502545MP	DESIDERIO CIOCCOLATO DARK	Complete powdered preparation for making dark chocolate gelato, without milk derivatives, characterized by the presence of 50% dark chocolate powder. Stable product in display, without pasteurization.	760		blend
 502035M	DESIDERIO CIOCC. EXTRA FONDENTE	Complete powdered preparation for making extra dark chocolate gelato with an intense flavor.	600		blend
 113061	DOPPIOZERO CACAO	Powdered product to be used with only water, suitable for producing cocoa gelato without added fats and sugars.	550		blend
 21SBS0010	ALVEMORO Z	Complete product with dark chocolate flavor, without milk and derivatives, with a mix of dark cocoas.	400	✗	blend
 21SBS0029	CIOCOLAT LAIT Z	Complete product with milk chocolate flavor.	400		blend
 21SBS0031	CIOCOLAT NOIR Z	Complete product with bitter dark chocolate flavor, with different varieties of chocolate and cocoa.	480		blend
 21SBS0050	MORO CIOCOLAT NOIR F	Complete product with bitter dark chocolate flavor, sweetened only with fructose.	450		blend
 21SBS0185	MORO GREZZO	Complete powdered semi-finished product to be used with water to obtain an intense chocolate gelato/sorbet with cocoa nibs inside.	400	✗	blend
 21SBS0162	MORO PURO	With bitter dark chocolate flavor. Versatile product with multiple advantages: low dosage, without milk and derivatives, with only natural emulsifiers. Customizable by adding any type of couverture or dark chocolate, even single-origin.	320	✗	blend
 21SBS0183	NOIR ZERO	Complete product with dark chocolate flavor, without added sugars, with cocoa mass and totally plant-based.	380	✗	blend
 24PCC0012	CIOBON LAIT	Complete preparation for hot chocolate with milk chocolate flavor.	1 busta + 2,8 lt acqua o latte		blend
 24PCC0010	CIOBON NOIR	Complete preparation for hot chocolate with dark chocolate flavor.	1 busta + 2,8 lt acqua o latte		blend
 24PCC0018	CIOBON NOIR VEG	Complete preparation for hot chocolate with dark chocolate flavor, completely plant-based.	1 busta + 2,8 lt acqua o latte	✗	blend
 21SBS0186	SUPER GIANDUIA	Born from an unexpected intuition, it was created to help gelato makers produce gianduia-flavored gelato easily and quickly. It can be prepared with water or milk as desired.	1 busta + 3 lt acqua bollente	✗	blend



Vanilla



TIMELESS ELEGANCE

Vanilla, with its enveloping aroma, is one of the most loved spices in the world.













Our pastes enhance the delicacy of this raw material, offering nuances that range from floral to creamy, for a refined and unmistakable gelato.

DID YOU KNOW?

Its royal origin dates back to the past: it is said that the Aztecs used vanilla as a precious gift for rulers and went to great lengths to keep it within their borders.

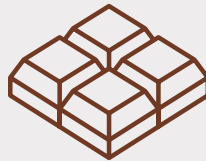
OUR PRODUCTS

BRAND & CODE	PRODUCT NAME	DESCRIPTION	COLOR	GROUND BEANS	EGGS
<i>Stella</i> 8605	VANIGLIA BIANCA ALL NATURAL	A completely All Natural vanilla paste that gives gelato a light color with vanilla bean powder.	White	Yes	No
<i>Stella</i> 8645	VANIGLIA ALL NATURAL	Vanilla paste with natural flavors, egg yolk, and vanilla beans.	Yellow	Yes	Yes
<i>Stella</i> 8643	VANIGLIA 30	A concentrated vanilla paste with a generous amount of finely ground beans. Contains egg yolk and natural colorants.	Yellow	Yes	Yes
<i>Stella</i> 8637	VANIGLIA 92 FILTRATA	Paste with the unmistakable look, aroma, and flavor of Bourbon vanilla.	Yellow	No	Yes

BRAND & CODE	PRODUCT NAME	DESCRIPTION	COLOR	GROUND BEANS	EGGS
 8639	VANIGLIA 92	Bourbon vanilla paste with a high content of finely ground beans.	Yellow	Yes	Yes
 8642	VANIGLIA LAB	Bourbon vanilla paste with a delicate citrus note and a high content of finely ground beans.	Yellow	Yes	Yes
 8602	VANILLA JASMINE YELLOW	Vanilla paste without alcohol or eggs, with vanilla beans.	Yellow	Yes	No
 7549	EUROSTELLA VANIGLIA 100	Powdered mix for preparing yellow base mixes and vanilla-flavored gelato with a creamy note.	Yellow	No	No
 5133	LIOGEL VANIGLIA GIALLA	Complete powdered mix for making yellow-colored vanilla gelato. To be processed with milk.	Yellow	No	No
 219386	PASTA VANIGLIA EXPO	Bourbon vanilla paste with a straw-yellow color and ground bean powder. Contains egg.	Yellow	Yes	Yes
 2G9336	VANIGLIA BOURBON	Bourbon vanilla paste with a straw-yellow color and ground bean powder. Contains egg.	Yellow	Yes	Yes
 219356	VANIGLIA BOURBON NATUR	Completely natural Bourbon vanilla with delicate flavor, floral notes, and hints of cocoa. Contains ground bean powder and egg.	Yellow	Yes	Yes
 219276	VANIGLIA TAHITI	Vanilla paste with a typical white color and ground bean powder.	White	Yes	No
 201079M	VANIGLIATA BIANCA	Transparent vanilla-flavored paste for characterizing gelato.	White	No	No
 13PGC0064	VANIGLIA AURORA	Vanilla-flavored paste.	Yellow	Yes	Yes
 13PGC0092	VANIGLIA FREE EGG	Egg-free vanilla paste, yellow in color, completely plant-based.	Yellow	No	No



Discover the full range
on our website
disaronnoingredients.it



DISARONNO[®]
— INGREDIENTS —

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