



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.

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MILK BASES

Superior, versatile products
that are easy to use.

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 flavourings. Fresh cream from Piedmont is processed using special extraction technology to ensure that this product has a natural milk flavour. It is extremely simple to use and very stable on display.					
 	119051	STABILMIX ZEROLATTOSIO (lactose free)	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	STABILMIX PRE-ACTIVATED 	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 (g / liter of milk)	Hot/Cold Processing
 	160131	FUTURA 50	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.					
 	160121	MONTCREM	10 x 1 kg	50	W/C
This creamy, stable base has an exceptional, stable structure and a pleasant milky flavour.					
	101020M	PASTERMILK	10 x 1 kg	50	W/C
This base produces gelato with a creamy, stable structure and a distinctive milky flavour.					
	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 structure and it complements futura a.					
	113301	FUTURA A	10 x 1 kg	100	W
This base has a creamy, stable structure and it complements futura b.					
	117901	STABILCENTO	8 x 1,5 kg	100	W/C
Weigh out a few measurements and savour the unique flavour.					
	101719M	PANPASTEUR PIU'	8 x 1,5 kg	100	W/C
Warm base with cream taste.					

FRUIT BASES

Code	Item	Packaging	Dosage (g / L water and fruit)	Hot/Cold Processing
   119661	TOPFRUIT	10 x 1 kg	50	W/C
White powder with a neutral flavour. Completely soluble at temperatures over 20°C.				
   161501	BASE LAMIAFRUTTA	10 x 1 kg	50	W
This powder base can be utilized to make a syrup for use in 100 % natural and vegan sorbets. It does not contain dairy products or emulsifiers. This product should be used warm and it should make up 5% of the end product.				
   118661	BASE FRUTTA GOLD	10 x 1,2 kg	90	W/C
This BASE is packed with vegetable fibres. Its composition makes it suitable for producing extremely creamy sorbets that offer long-lasting stability, even when fruit with a low solid content is used.				
   228006	TENACE Sorbetto - 1 KG	6 x 1 kg	380	C
This syrup is for use in vegetable fibre-based sorbets that are free from dairy products, vegetable fats and emulsifiers. It is a modern, pre-pasteurized base with superior ingredients that reduces production times and ensures that products remain stable in display cases.				
   228003	TENACE Sorbetto - 3 KG	3 x 3 kg	380	C
This syrup is for use in vegetable fibre-based sorbets that are free from dairy products, vegetable fats and emulsifiers. It is a modern, pre-pasteurized base with superior ingredients that reduces production times and ensures that products remain stable in display cases.				
  113051	DOPPIOZERO FRUTTA	10 x 1,1 kg	1,1 kg + 1,55 L lukewarm water + 1,3 kg fruit	C
Simply add water and fruit to this powdered product to create superior sorbets with no added sugar.				

All our gelato products are GMO free  Gluten free  Vegan  Halal



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
   191806	CITROSA/L This acidifier in liquid form brings out the best of the flavour of fresh fruit and is suitable for immediate use cold.	6 x 1 kg	To taste	C
  124101	EMAGEL-B This stabilizer/emulsifier is enriched with milk proteins and processed with reducing sugars to ensure that it disperses easily when gelato mixes are prepared, even at low temperatures. The resulting gelato has less of a cold effect.	10 x 1 kg	10	W
   124902	EUROCREM KG 1 This emulsifier/stabilizer reduces ageing times and makes gelato less prone to drip.	10 x 1 kg	5-6	W
   124901	EUROCREM KG 25 This emulsifier/stabilizer reduces ageing times and makes gelato less prone to drip.	1 x 25 kg	5-6	C
   196832	FIBRINA This vegetable fibre can be used as a natural thickener. It improves structure, increases fusion times and can be used to reduce excess free water in sorbets.	10 x 1 kg	5 /20	W/C
  125402	FRUTTAGEL This blend of stabilizers and thickeners is processed with reducing sugars and milk proteins. It works extremely well in highly acidic mixtures.	8 x 0,75 kg	3/4	W/C
  124115	NEUTRO 15 EXTRA This is a new neutral gelato base with added milk proteins.	10 x 1 kg	10/15	W
 501506M	PANNAPIÙ This product can be used to replace some or all of the liquid cream in a recipe, adding body and structure to gelato. 50-80 g/litre.	10 x 1 kg	To taste	W/C
  196501	PLURIDGEL This product contains a blend of reducing sugars and is suitable for all types of gelato. By lowering the freezing point, it improves the consistency of gelato in display cases and makes it easier to scoop, while also giving balance to the sweetness.	1 x 25 kg	30/50	W/C
  196502	PLURIDGEL KG 1 This product contains a blend of reducing sugars and is suitable for all types of gelato. By lowering the freezing point, it improves the consistency of gelato in display cases and makes it easier to scoop, while also giving balance to the sweetness.	10 x 1 kg	30/50	W/C
 196821	PROLAT Enhance products with these functional milk proteins, which can be used instead of skimmed milk powder.	1 x 10 kg	50	W
  196801	PROTOLAT Reduce water crystallization, increase overrun and reduce the feeling of coldness with the milk proteins in this product.	1 x 10 kg	10/30	W

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CREAM FLAVOURS

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
291706	FIOR DI BISCOTTO	3 kg Tin	80/100	C
	This paste is made using real traditional biscuits and it features a classic shortbread flavour and colour.			
   2G8306	GRAN GIANDUIA	3 kg Tin	50/60	C
	This paste has a classic Gianduia flavour, with cocoa and hazelnut.			
 164901	LIQUIRIZIA MIX (Liquorice)	10 x 1 kg	80	C
	This powdered liquorice base can be used to make liquorice gelato.			
 215106	MALAGA	3 kg Tin	75	C
	This Malaga paste is packed with raisins steeped in Marsala wine.			
 295006	MANDORLA TOSTATA (Roasted Almond)	3 kg Tin	70/80	C
	This paste has a roasted almond flavour.			
  212426	MASCARPONE	3 kg Tin	80/100	C
	This mascarpone paste contains fresh mascarpone.			
  201089M	MENTA VERDE (Green Mint)	3 kg Tin	30/40	C
	This mint paste has a strong, rich flavour.			
 216256	MIELE NATUR (Natural Honey)	3 kg Tin	50	C
	This honey-flavoured paste contains 100% natural ingredients.			
   292816	MONCIOK Chocolate paste (50% cocoa)	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	MONTEBLU Chocolate and mint	3 kg Tin	70	C
	This paste is a distinctive light blue colour and it has a white chocolate and mint flavour.			
 196456	MONTEROSA - chewing gum	3 kg Tin	50	C
	This pink paste has an American gum flavour.			
 217106	NONNAKREM	3 kg Tin	50/100	C
	This paste can be used to make egg-based cream with subtle citrus notes.			
 2G7306	PANNA COTTA	3 kg Tin	100	C
	This paste has the classic flavour of Panna Cotta with caramel.			
 2T1418	PASTAPIÙ VOGLIA DI PANNA	1,25 kg Tin	30/50	C
	This flavouring paste is bursting with creamy taste sensations.			

HAZELNUTS

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

VANILLAS

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
 219386	PASTA VANIGLIA EXPO	3 kg Tin	35/50	C
This Bourbon Vanilla Paste made with vanilla pod powder is a straw yellow colour. It contains eggs.				
 2G9336	VANIGLIA BOURBON	3 kg Tin	30/50	C
This Bourbon Vanilla Paste made with vanilla pod powder is a straw yellow colour. It contains eggs.				
 219356	VANIGLIA BOURBON NATUR	3 kg Tin	50	C
This completely natural Bourbon vanilla product has a soft yellow hue and a delicate flavour with floral aromas and cocoa notes. It contains vanilla pod powder and eggs.				
  219276	VANIGLIA TAHITI	3 kg Tin	50	C
This Vanilla Paste made with vanilla pod powder is a traditional white colour.				
  201079M	VANIGLIATA BIANCA	3,5 kg Tin	30	C
Add vanilla flavouring to gelato with this clear paste.				
 219366	VANILLE AROMA PASTE	3 kg Tin	35	C
This vanilla flavouring paste is a yellow colour. It contains eggs.				

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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.

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
292815	CIOCCOLOTTA BIANCA (White)	5 kg Bucket	To taste	C
	This white chocolate variegato is so creamy it is almost velvety. It is ideal for variegato purposes and for making cremino and fillings.			
231250	CIOCCOLOTTA RISO E LATTE	2,3 kg Tin	To taste	C
	Crunchy puffed rice in a tasty milk flavoured cream.			
H 292720	NOCCILOTTA CHIARA (Light colour)	5 kg Bucket	To taste	C
	This milk & hazelnut cream has the distinctive, light colour of hazelnuts. It is free from hydrogenated fats.			
292750	NOCCILOTTA CLASSICA 5 KG (Classic)	5 kg Bucket	To taste	C
	This is a fluid hazelnut and chocolate cream.			
H 292850	NOCCILOTTA LA CROCCANTE (Crunchy)	5 kg Bucket	To taste	C
	Wafer pieces have been added to this hazelnut and chocolate cream.			
292840	NOCCILOTTA LA MORBIDONA	5 kg Bucket	To taste	C
	A hazelnut and chocolate cream.			
H 292820	NOCCILOTTA LA PASTOSA	3,5 kg Bucket	To taste	C
	This thick hazelnut and chocolate cream has a high hazelnut content.			
H 292860	PISTACCHIOTTA	3,5 kg Tin	To taste	C
	This thick, spreadable pistachio cream is ideal for making cremino, variegato and fillings.			

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Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
  230108	VARIEGATO GOURMET AMARENA CON PEZZI (Sour cherry with pieces)	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	VARIEGATO GOURMET ARANCIA SICILIA (Sicilian Orange)	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	VARIEGATO GOURMET FRAGOLA (Strawberry)	4 kg Tin	To taste	C
This strawberry variegato is a bright red colour and it contains pieces of strawberries.				
 230158	VARIEGATO GOURMET FRAGOLINA DI BOSCO (Wild Strawberry)	4 kg Tin	To taste	C
This strawberry variegato is a bright red colour and it contains pieces of strawberries.				
 230168	VARIEGATO GOURMET FRUTTI DI BOSCO (Wild Berries)	4 kg Tin	To taste	C
There are red and purple hues to this paste, which has the distinctive flavour of wild berries.				
   231168	VARIEGATO GOURMET LAMPONE CON PEZZI (Raspberry with pieces)	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	VARIEGATO GOURMET MANDARINO CIACULLI (Ciaculli Mandarin)	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	VARIEGATO GOURMET MARACUJA EQUADOR (Passion Fruit)	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	VARIEGATO GOURMET MELA AL FORNO (Baked Apple)	4 kg Tin	To taste	C
This paste is a soft yellow hue and it contains partially candied apple pieces.				
  230408	VARIEGATO GOURMET MIELE, ZENZERO, ARANCIA (Honey, Ginger and Orange)	4 kg Tin	To taste	C
This amber-coloured paste has a honey flavour, with slightly "pungent" ginger notes and a citrus aftertaste.				
  230113	VARIEGATO GOURMET SCORZETTE D'ARANCIA 	3 kg Tin	To taste	C
Variegato rich in semicandied orange fillets.				



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.

OTHER PASTRY PRODUCTS

Code	Item	Packaging	Dosage (g / kg mix)	Hot/Cold Processing
  140804	AMIDMIX 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.	10 x 1 kg	80/100	W
   228008	GELLY For temperatures below 0°C 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.	1,25 kg Tin	To taste	C
601002M	GELO GELO For temperatures above 0°C This transparent gelatine with a neutral flavour is for use on products that will be kept at temperatures above 0°C. It is highly recommended for garnishing Bavarian cream and glazing fruit tarts and cakes. It is ready for use.	6 kg Tin	To taste	C
 147401	MOROMIL This is a powdered product for making semifreddo.	8 x 2,5 kg	400	W
 502501M	OVOPIÙ A mix of 50% pasteurized egg yolks and 50% sugar.	Latta 1,25 kg	To taste	C
 145001M	PANNAFIX 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.	10 x 1 kg	To taste	W / C
 501505M	SEMIGEL This is a powdered product for making mousse to go in counter displays.	10 x 1 kg	500	C
 247016	TENACE PASTRY This odourless, flavourless stabilized syrup contains fibre. Designed for semifreddo and mousse, it ensures that products DEFROST QUICKLY and gives them great structural stability.	6 kg Tin	150 - 250	W / C

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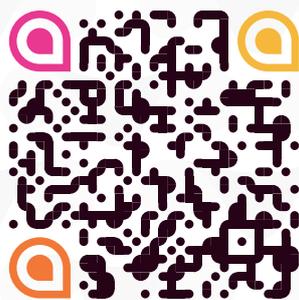
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