

*Menodiciotto*

GELATI FATTI CON ARTE dal 1986



## ICE CREAM SHOP LINE

We take care  
of the **ice cream**,  
you take care  
of **your shop**  
and **customers!**

Our name means “minus 18”,  
because the only preservative  
we use for our ice creams  
is cold temperature

# Offer your customers the unique taste of a “starred” gelato, the result of more than 35 years of experience.

*Menodiciotto ice cream was born in the early 80s from the first experiments in the kitchen of the family restaurant, "Al Gatto nero", then a two Michelin stars.*

In 1986 Luca decides to undertake the production of premium quality gelato and sorbets, opening a small artisan workshop, during the years he has created a unique “know-how” in gelato and sorbet making.

## Menodiciotto products are *special*, just like our *history*!

Our business first started out by producing ice cream for high-end restaurants. We didn't follow the traditional path, we made something different instead: we successfully turned a small artisan ice-cream production lab into a larger state-of-the-art plant, while still preserving those high-quality features which are specific to small artisan productions. **Making good ice cream is not an activity that can be improvised, but rather the result of continuous research and experimentation.** Every flavor has its own secret, from the wise use of each raw material to the diversified and innovative production processes!

## Small *tips*

Our ice creams and sorbets, when brought at serving temperature, unleash all the taste and creaminess as freshly made ice cream. Furthermore, if properly stored, they remain soft, easy to scoop and creamy throughout their shelf life.



### STORAGE **TEMPERATURE -18°C**

**For optimal preservation, our products must be kept at a constant temperature of -18 °C, tightly closed in their packaging, away from light and odors. The more attention is paid to avoid jump in temperature, the better will be the preservation of the taste and texture of the product!**



### THE IDEAL SERVING **TEMPERATURE -14 / -12 °C**

**The temperature for correct portioning and tasting is around -14 /-12 °C when the taste buds are able to savor all the aromas that are released, and the texture is creamy and soft.**

# What is *Menodiciotto*?

**We are the only one to provide ready-to-serve creamed ice cream, because only in this way we can guarantee a product of excellence made with raw materials selected at the origin.**

We are a family business based on passion for the tradition of good Italian cuisine, specialized in creating premium ice cream at an advantageous price thanks to our know-how and dedication which distinguishes us.

## Why *choose* Menodiciotto?

Simple! Dessert is the last proposal with which you can **amaze your customers**, leaving a great memory. With the right product you will increase the proposals and the consumption of desserts. In fact, we guarantee refined products of the highest quality, ready to amaze when served alone or perfect to accompany the most diverse desserts.

### • RAW MATERIAL

*selected at source and then used as they are*

### • WE DO NOT START FROM BASES

*each flavor is created following a unique recipe, specifically designed to enhance the characteristics of the selected raw materials*

### • EVEN THE AMOUNT OF INCORPORATED AIR

*is carefully calibrated, flavor by flavor, to bring out the best taste without compromising the product's structure*

### • ARTISANAL APPROACH

*and maximum attention to the production processes so as to give you the safety of gluten free ice creams and sorbets suitable for a vegetarian and vegan diets, certified, and with very low cross contamination risks*



Vegan



Gluten Free



Kosher Dairy



BRGS  
Food Safety  
CERTIFICATED

### • ICE CREAMS AND SORBETS

*that, once slightly tempered, restore all their flavor and creaminess as if they had just come out of the batch freezer*

### • WIDE FLAVORS SELECTION

*from the most classic creams to milk and fat-free sorbets, all the way to gourmet ice cream*

### • UNMATCHED QUALITY-PRICE RATIO

*thanks to inimitable know-how, dedicated production that minimizes waste, and raw materials selected directly at the source*

### • A MADE IN ITALY PRODUCT



### OUR MILK

WE MAKE OUR GELATO WITH THE MILK WE PRODUCE IN OUR CATTLE FARM.



### THE EGGS

OUR GELATO IS MADE EXCLUSIVELY WITH ITALIAN FREE-RANGE EGGS.



### THE FRUITS

WE ONLY USE FRESH SEASONAL FRUITS TO BRING TO YOU THE MOST TASTY SORBETS AND GELATI.

**Exactly  
what's needed:  
*nothing more,  
nothing less.***

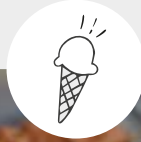
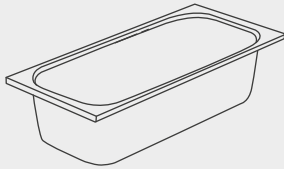
**No preservatives, no artificial flavors-only the strictly necessary and carefully selected emulsifiers (minimized in our recipes) thanks to our deep knowledge of their properties.**

# Tubs

The 3 kg tubs are designed to resemble stainless steel, making them perfect for display in showcases.

They also come with a practical lid, making them suitable for freezer storage.

... **TUBS**  
... **3 kg**



## Sorbets



Vegan



Gluten Free

Our sorbets, despite being **free of milk and fats** to better highlight the selected fruit they are made from, have a texture closer to that of ice cream thanks to our churning technique. They are delicious and refreshing, yet not too high in calories, containing only about 140 Kcal per 100g.



**Red Orange**  
with Sicilian red orange



**Lime**  
with Caribbean limes



**Dark Chocolate**  
with 24% plain chocolate



**Strawberry**  
with Charlotte and Camarosa strawberries



**Lamponcello**  
the union of Sicilian lemon and raspberries



**Raspberry**  
with Italian raspberries



**Lemon**  
Sicilian lemon cold pressed juice



**Mango**  
with Indian mango



**Melon**  
with fresh Italian melon



# Ice-cream

  
Gluten Free



**Banana**  
selected Ecuadorian  
banana



**White Chocolate**  
with 30% of  
white chocolate



**Coffee**  
finest Brazilian  
blend coffee



**Vanilla**  
from Madagascar  
with pieces of vanilla pod



**Milk Chocolate**  
with fresh milk  
from our farm



**Mint Choc Chip**  
mint and dark  
chocolate chips



**Coconut**  
with genuine  
coconut pulp



**Toffee**  
typical Argentine  
crema mou



**Salted Caramel**  
with sea salt



**Fruity Blue**



**Malaga**  
with sultanas and  
Marsala DOP wine



**Cheesecake**  
with Mascarpone  
and strawberry



**Chocolate&Hazelnut**  
the combination of milk chocolate  
and "Piedmont hazelnut IGP"



**Hazelnut**  
product obtained  
exclusively from  
"Piedmont hazelnut IGP"



**Pistachio 5.0**  
with the best pistachios  
of the season



**Stracciatella**  
with plain  
chocolate chips



**Tiramisù**  
the Italian combination  
of zabaione, coffee  
and lady fingers



**Variegato Amarena**  
fior di latte with  
soft cherries in syrup



**Yogurt**  
natural with  
live ferments



**Oreo**  
cream with pieces  
of Oreo biscuits



**Honeycomb**



**Cookies**  
chocolate, hazelnuts and  
cream with pieces of biscuits

**Menodiciotto in Italian  
means "minus 18°C",  
as low temperature is the  
only preservative we use.**

# Menodiciotto

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**We are a company  
made of *real people*,  
*with a soul***

**MENODICIOTTO S.r.l.**

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