

#### SAMMONTANA HAS BECOME A B CORP

Our company was established and developed thanks to the determination and passion of those who believed in the dream of changing their lives and giving a different and better direction to the future of those who would come after. Conscious of the **part we play for today's generations and those to come**, we have embarked on a path of commitment to respond to today's greatest challenges in order to leave a Planet that will keep smiling tomorrow.

Indeed, shaping the quality of the future means committing from today in generating value for the communities, people, environment and territories we address every day. For years, our activities and products have been designed and produced with a focus on environmental sustainability, health and well-being, with the goal of brightening the Future of younger generations with that Smile that characterises Sammontana.

In line with this path, in 2023 we **switched our corporate form to Benefit Corporation**, consolidating our ethical, responsible and transparent model of doing business.

Since 2024, Sammontana SpA Società Benefit has become a Certified™ B Corp company, for the high standards it has achieved in promoting inclusive, equitable and regenerative models. This achievement does not represent a culmination point, but the beginning of a journey towards continuous improvement of our actions to generate benefit for all.

#### WHICH COMPANIES ARE B CORP™ CERTIFIED?

B Corps are businesses audited by B Lab - a non-profit network dedicated to transforming the global economy for the benefit of all People, the Community and the Planet by implementing policies, tools and programmes aimed at changing the behaviour, culture and structure of the economic system as we know it today.

After an assessment process based **on five impact areas** (Governance, Workers, Community, Environment and Customers), the companies assessed as compliant with B Lab's social and environmental impact standards are recognised as having made a concrete pledge to create value not only for shareholders, but for all stakeholders: people, customers, community and environment.

#### WHAT DOES IT MEAN TO BE PART OF THE B CORP™ MOVEMENT?

Each B Corp belongs to a global movement of people and companies using **business** as a positive transformative force in the economic system, moving from a Shareholder Economy to a Stakeholder Economy, based on equity, regeneration and interdependence.



That's what we're made of. Heart and mind. History and future plans. Tradition and development. Daily work.

We make it our business to do business properly and that's how we intend to go on.

Famiglia Bagnoli

### sustainability

Voluntary agreement

Sammontana signs a voluntary agreement as part of the Italian national programme for environmental-footprint assessment with the Ministry of the Environment, undertaking to measure and reduce, whenever possible, the environmental footprint of its products



- Conscious-School Project teaching syllabus
- Clean beaches Over 50 Italian beaches cleaned up by Legambiente (Italian environmental association) & Sammontana

Planning

A special software programme predicts the environmental impact of the various available options

Beachfront resorts/cafés

Sammontana sale outlets selected on the basis of their environmental-sustainability credentials:

- Highly "energy-efficient" fridges
- Offsetting gelato sold during the season

Circularity index

• 100% Multipack containers in recycled paper

Places to be saved

 Barattolino Delizie range & **Barattolino Specialità range** Produced with a lid and tub in FSC®-certified



In 2020 Sammontana made the decision to dedicate its experience and expertise to the environmental cause and take concrete action for the furtherance of sustainability with a three-pronged approach



#### **HEALTH & WELL-BEING**

Human beings. their health, right to food, to food security, and satisfaction and well-being



#### **SUSTAINABLE SUPPLY CHAINS**

chain

Sourcing feedstock/ materials from suppliers with sustainability certification. Abiding by the principle of interdependence throughout the value



Reducing the environmental impact

cardboard

 Barattolino Classici Range Produced with a lid and tub in FSC®-certified



 Sammontana renews the **Agreement with the Italian Ministry** 

for Ecological Transition

estendendolo all'intera organizzazione

Produced with over 50% bio-circular plastic\*

\*It refers to plastic made from plant-based residues and waste. The use of these raw materials, as a substitute for fossil-based ones, helps reduce environmental impact. In the production of bio-circular plastic, the



amount of plant-based raw material can be mixed with fossil-based raw material, in compliance with the mass balance principle For more details on the mass balance, you can refer to

https://www.iscc-system.org/certification/chain-of-custody/mass-balance/

Sammontana enters the RSF as a founding member. The RSF is an organisation that unites the business world and the science community to accelerate the shift towards a completely regenerative society

Sammontana studies the environmental impact of 42% of its gelato production

Sammontana purchases 12% of its energy from renewable

Institutional Commitment to Sustainability

In 2023, Sammontana's institutional commitment to sustainability is formalised in the articles of association through its transformation into a Benefit Corporation. The five common-benefit purposes transpose the corporate mission, the three-pillar strategy and the concrete commitment demanded by the European Green Deal:

**Product and Communication Community and New Generations** Value chains contribution to the sustainability **Engaging with partners Decarbonisation** 

#### Environmental impact of products-ecodesign

In 2023. Sammontana finished its studies on the environmental impact of all the gelato products. Sammontana is the first company in Italy that achieved the LCA Systematic Approach certification Sammontana implemented and certified an innovative Management System for the creation of LCA studies. On the one hand, it makes it easier to conduct this analysis on processes and product lines, and on the other hand, it reduces the time required for the assessment of environmental consequences and the degree of detail in both eco-design and environmental impact assessment of existing products or

#### Enewable energy with Guarantee of Origin Sammontana increases the amount of electricity it obtains from renewable sources, reaching about 20% in the year 2023

Emission offsetting

Since the year 2016, Sammontana has offset over 180,000 tonnes of CO2 eq. for the Barattolino, Fruttiamo, Amando, Prima Ricetta & GreenGo ranges

In 2023 The equivalent CO2 emissions of the entire life cycle of the Amando line products are offset annually through the purchase of CDM (Clean Development Mechanism) certified carbon credits, which finance projects to reduce and remove CO2 in the atmosphere on a global scale. To calculate the equivalent CO2 emissions generated in the entire life cycle of the Amando line products, Sammontana annually carries out a study following the LCA methodology (Life Cycle Analysis, ISO 14044 standard).

 Institutional Commitment to **Sustainability** 

Sammontana S.P.A. Società Benefit becomes B Corp certified

Decarbonisation

Sammontana carried out and certified a Carbon Footprint of Organisation (CFO) study in compliace with international standard ISO 14064

An organisation's Carbon Footprint refers to the assessment of the total amount of CO2 and other greenhouse gas (GHG) emissions originating directly and/or indirectly from the processes performed by the organisation to perform its business activities.

- Renewable energy with Guarantee of Origin For the production of its gelato, Sammontana purchased 100% renewable electricity certified by a Guarantee of Origin (GO). Of the organisation's total energy consumption, this share corresponds to 42%
- Supply chain of feedstock and materials

Sammontana keeps its commitment to source its supplies in an increasingly conscious manner, taking into account the social, economic and environmental impact. As from 2024, the Amando range vouches to promote sustainable farming practices across the almond supply chain of Sicily, through ISCC PLUS certification, according to the MASS **BALANCE** chain of custody

Decarbonisation

Based on the measurement of direct CO2eg, emissions. Sammontana has planned activities to progressively reduce them by taking action on processes and recipes

Renewable energy with Guarantee of Origin

In 2025, for the production of its gelato, Sammontana confirms the willingness to purchase renewable energy certified by a guarantee of origin (GO). Of the organisation's total energy consumption, this share corresponds to approximately 65%.

Supply chain of feedstock and materials

As from 2025 the Amando range will enhance the positive and sustainable impact of the almond supply chain through the ISCC PLUS certification, according to the SEGREGATED chain of custody and, most importantly, through the definition of a Code monitoring impacts on biodiversity, GHG emissions, water consumption,

circularity of resources, people and the "fair price" of engagement along the supply chain.



SCAN THE OR CODE AND FIND OUT MORE

languages on pack HR-BA | NL |





#### **WAFER**

Wafer-flavoured dairy milk gelato rippled with a cocoa-&-hazelnut cream and chocolatecovered wafers.

product code 2216



#### **VANIGLIA E PISTACCHIO**

Barattolino

Barattolino

Vanilla-flavoured gelato with pistachio-paste ripples and crunchy chopped pistachios.

product code 9658



#### **CIOCCOLATO**

Chocolate gelato with thin chocolate shavings.

product code 9664



#### **NOCCIOLA**

Hazelnut-flavoured gelato with cocoa & hazelnut ripple topped with crunchy chopped hazelnuts.

product code 9657



#### **CARAMELLO SALATO**

Salted-caramel gelato with chopped salted almond praline rippled with a saltedcaramel sauce and crunchy cookie bits.

product code 2121



#### **VANIGLIA E AMARENA**

Sweet cherries and miniature meringues nestling in vanilla-flavoured gelato rippled with a sour-cherry cream.

product code 9665



#### **PANNA COTTA**

Panna-cotta-flavoured gelato swirled with a toffee-flavoured ripple and sprinkled with crunchy almonds.

product code 9659



#### **FRAGOLA E LIMONE**

Strawberry-and-lemon gelato with chunks of strawberry.

product code 9800



#### **CAPPUCCINO**

Coffee-flavoured gelato with a cocoa ripple, coffee and chocolate shavings.

product code 9666



#### **CROCCANTINO**

Crunchy almond bits nestling in vanilla-flavoured gelato.

# INTERNATIONAL PAINSE

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PL | HR | SLO | HU





#### PANNA COTTA - NOCCIOLA - CREMA - CACAO

Panna-cotta-and-crema-flavoured gelato swirled with a toffee ripple and hazelnut-and-cocoa-flavoured gelato swirled with a cocoa ripple.

product code 2185



#### PANNA - CACAO -VANIGLIA - TIRAMISÙ

Dairy-cream-and-cocoa-flavoured gelato with a chocolate ripple, and vanilla-flavoured and tiramisù-flavoured gelato with a coffee ripple. Decorated with chocolate sprinkles.

product code 2187



#### STRACCIATELLA - MASCARPONE - SPAGNOLA - GIANDUIA

Stracciatella, mascarpone and gianduia-flavoured gelato with a cocoa ripple, and vanilla-flavoured gelato with a sour-cherry ripple. Decorated with crunchy meringue bits.

product code 2186

#### INTERNATIONAL Palage

languages on pack









#### **PISTACCHIO**

Pistachio-flavoured biscuit with pistachio gelato and a pistachio ripple and coating.

product code **7172** 



#### **CROCCANTINO**

Salted-caramel biscuit and vanilla-flavoured gelato with salted caramel as well as a salted-caramel ripple and coating.



# INTERNATIONAL PAINSE

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SE | FI | ES | HR | PL | SRB | FR | DE | NL





#### **MANGO RAMINGO**

Yoghurt-flavoured gelato with a mango ripple and sorbet covered in a mango coating with crunchy mango bits and chopped cookies.

product code **2173** 



#### **MITICO CROCCANTINO**

Vanilla-flavoured gelato swirled and topped with salted caramel and sprinkled with chopped almonds and crunchy cookies.

product code 9795



#### **ARACHIDE SAGACE**

Vanilla-flavoured gelato made from roastedpeanut flour, with a peanut ripple and topping with crunchy salted-peanut biscuit bits.

product code **2120** 



#### **PISTACCHIO SINCERO**

Vanilla-flavoured gelato swirled and topped with pistachio paste and sprinkled with chopped pistachios and crunchy cookies.

product code 9794



#### **MIRTILLO INASPETTATO**

Gelato with yoghurt, blueberry ripple and sorbet, yoghurt-flavoured coating with strawberry crumb, blueberries and crunchy biscuits.

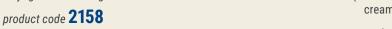
# ITALIAN PRANCE )





#### **YOGURT E MANGO**

Gelato with yoghurt and mango sorbet.





#### **PANNA**

Gelato made with fresh dairy cream.

product code 0444



#### **CREMA**

Crema (custard) gelato with fresh dairy cream and egg yolk.

product code **0410** 



#### **FRAGOLA E LIMONE**

Strawberry-and-lemon gelato with chunks of strawberry.

product code **0408** 



#### **CROCCANTINO**

Crunchy almond bits nestling in vanilla-flavoured gelato.

product code 0443



#### CIOCCOLATO

Chocolate gelato with thin chocolate shavings

product code 0442



#### **VANIGLIA E CIOCCOLATO**

Vanilla-and-chocolate-flavoured gelato with crunchy almond bits and chocolate shavings.

product code **0404** 



#### **STRACCIATELLA**

Dairy-cream stracciatella gelato with crunchy chocolate slivers.

# ITALIAN PARISE

# GELATIC ALL'ITALIANA Barattolino Delizioso



#### **VANIGLIA E PISTACCHIO**

Vanilla-flavoured gelato with pistachio-paste ripples and crunchy chopped pistachios.

product code 0267



#### **NOCCIOLA**

Hazelnut-flavoured gelato with cocoa & hazelnut ripple topped with crunchy chopped hazelnuts.

product code **0268** 



Barattolino

Barattolino

Dairy-cream gelato drenched in chocolate with chocolate pieces.

product code 0270



#### L'AMARENA DI COPPA D'ORO

Sweet cherries and miniature meringues nestling in vanilla-flavoured gelato rippled with a sour-cherry cream.

product code **0441** 



#### PANNA COTTA

Panna-cotta-flavoured gelato swirled with a toffee-flavoured ripple and sprinkled with crunchy almonds.

product code 0269



#### **CARAMELLO SALATO**

Salted-caramel gelato with chopped salted almond praline rippled with a saltedcaramel sauce and crunchy cookie bits.

product code 2068



Wafer-flavoured dairy milk gelato rippled with a cocoa-&-hazelnut cream and chocolate-covered wafers.

# ITALIAN PROPERTY OF THE PROPER

# GELATIO ALL'ITALIANA Barattolino Sublime



#### **PISTACCHIO**

Pistachio-flavoured gelato with crunchy bits and Sicilian pistachio paste.

product code 2110



#### CIOCCOLATO

Chocolate gelato with "Cioccolato di Modica IGP".

product code **2111** 



#### **ARACHIDE**

Vanilla-flavoured gelato swirled with a peanut ripple and sprinkled with crunchy chopped peanuts.

product code 2112

# GELATIC ALL'ITALIANA Sorbettiera



#### PANNA COTTA - NOCCIOLA - CREMA - CACAO

Panna-cotta-and-crema-flavoured gelato swirled with a toffee ripple and hazelnut-and-cocoa-flavoured gelato swirled with a cocoa ripple.

product code 0454



#### STRACCIATELLA - PANNA - CACAO - CAFFÈ

Dairy cream, cocoa and stracciatella gelato with a cocoa ripple and a coffee gelato with coffee ripple decorated with cocoa shavings and pieces of meringue.

product code 0449



#### **DELIZIE DEL SUD**

Gelato flavoured with: cream with sour cherry ripple, ricotta cheese with pistachio ripple, almond with coffee ripple.

product code 2163



#### STRACCIATELLA - MASCARPONE -SPAGNOLA - GIANDUIA

Stracciatella, mascarpone and gianduia-flavoured gelato with a cocoa ripple, and vanilla-flavoured gelato with a sour-cherry ripple. Decorated with crunchy meringue bits.

#### ITALIAN Fange



# CINQUE STELLE





#### **CROCCANTINO**

Vanilla-flavoured gelato enriched with crunchy Sicilian-almond bits.

product code 0881



#### **CREMA**

Crema-flavoured gelato made with Italian egg yolks and salty caramelised almond bits.

product code 2061



#### **PANNA**

Italian dairy-cream gelato decorated with crunchy almond bits and pieces of chocolate

product code 0880





#### bmbrenb FBBBRI

#### **AMARENA**

Vanilla-flavoured gelato with fresh cream and sour cherry ripple, decorated with Amarena Fabbri.

product code 2059



#### **CARAMELLO SALATO**

Salted-caramel gelato with chopped salted almond praline rippled with a salted-caramel sauce and crunchy cookie bits.

product code 2058



#### CIOCCOLATO

Chocolate-flavoured gelato with a chocolate ripple and decorated with a 100% chopped "Cioccolato di Modica IGP" chocolate topping.

product code **2060** 



#### STRACCIATELLA

Dairy-cream gelato with soft cocoa-flavoured brownie bits and Italian-chocolate nuggets.

## ITALIAN EPARTE

# GELATIC ALL'ITALIANA OPPOSITION ALL'ITALIANA



#### **CIOCCOLATO**

Vanilla-flavoured gelato with fresh dairy cream and crispy meringues swirled with a chocolate ripple and decorated with crunchy 100% "Cioccolato di Modica IGP" chocolate bits.

product code 2122



#### BMBRENB FBBBRI

#### **AMARENA**

Vanilla-flavoured gelato made with fresh dairy cream and meringues. Sour-cherry ripples and Amarena-Fabbri topping.

product code 0866



## TREMARIE

ANTICA MARCA



#### TARTUFO CARAMELLO SALATO

Salted Caramel gelato with a dairy gelato featuring a salted caramel core with crunchy salted almond bits.

product code 2135





#### **TARTUFO NERO**

Cocoa gelato with a dairy-cream gelato core topped with a dusting of cocoa powder.

product code 0559

#### **TARTUFO BIANCO**

Dairy cream gelato made with fresh milk featuring a coffee-gelato core and coated with crushed meringue bits.

# ITALIAN FRANCE



#### **REGINA**

Cocoa and zabaglione-flavoured gelato with crunchy cookie bits and a cocoa ripple topped with cocoa curls.

product code 0495



#### **PRINCIPESSA**

Gelato with dairy cream, a raspberry ripple and crispy meringues topped with semi-candied forest fruits.

product code **2114** 



#### **DUCHESSA**

Cocoa-and-vanilla-flavoured gelato swirled with a cocoa ripple enriched with crunchy cookie bits, crispy chopped almonds and chocolate shavings.

product code **0476** 



#### ST. HONORÈ

Cocoa-and-vanilla-flavoured gelato with sponge cake and filled éclairs.

product code **0490** 



#### FRUTTI DI BOSCO

Vanilla-flavoured gelato enriched with semi-candied forest fruits.

product code **0499** 



#### **CROCCANTINO**

Crunchy almond bits nestling in vanilla-flavoured gelato swirled with a salted caramel ripple.

product code 0488

### OTHER



#### **GELATO MERENDA**

Cocoa and vanilla-flavoured gelato with crunchy cereal-cookie bits.

- With fresh milk
- Source of calcium
- No colour additives
- Only natural flavourings

product code 2076



#### **DADAUMPA**

8 Ice Iollies in assorted flavours: granatina, chinotto, aniseed and citron.

product code **5808** 



6 Ice Iollies in assorted flavours: lemon, orange and mint.

product code **0521** 



#### **GHIACCIOLI LEVIA**

Assorted ice lollies in a lemon and pink-grapefruit flavour.

## ITALIAN ET SEE

# A OGNI MORSO: UNA RIVELAZIONE!



#### **SPLENDIDO FONDENTE**

Vanilla-flavoured gelato with dark chocolate flakes, with chocolate ripple and cocoa coating with biscuit crumbs.

product code **2217** 



#### MINI

Vanilla-flavoured gelato in three different versions: Pistacchio Sincero, Mitico Croccantino, and Splendido Fondente.

product code 2106



#### PISTACCHIO SINCERO

Vanilla-flavoured gelato swirled and topped with pistachio paste and sprinkled with chopped pistachios and crunchy cookies.

product code 0892



#### **MITICO CROCCANTINO**

Vanilla-flavoured gelato swirled and topped with salted caramel and sprinkled with chopped almonds and crunchy cookies.

product code 0893



#### **MANGO RAMINGO**

Yoghurt-flavoured gelato with a mango ripple and sorbet covered in a mango coating with crunchy mango bits and chopped cookies.

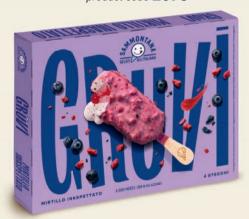
product code **2105** 



#### **ARACHIDE SAGACE**

Vanilla-flavoured gelato made from roastedpeanut flour, with a peanut ripple and topping with crunchy salted-peanut biscuit bits.

product code 2078



#### **MIRTILLO INASPETTATO**

Gelato with yoghurt, blueberry ripple and sorbet, yoghurt-flavoured coating with strawberry crumb, blueberries and crunchy biscuits.

# ITALIAN PROPERTY OF THE PROPER



**100% INGREDIENTI VEGETALI** 

**CON LATTE DI MANDORLE DI SICILIA** 







#### CONO VANIGLIA VARIEGATO AL CACAO E NOCCIOLA

Vanilla gelato made from almond milk in a glutenfree wafer rippled with a cocoa-&-hazelnut cream and topped with crunchy almond bits.

product code 0886



#### BISCOTTO CON FRUTTI DI BOSCO

Vanilla gelato made from almond milk, rippled with red fruits and sandwiched between two gluten-free biscuits made from cereals with cranberries.

product code 0868



#### **STECCO CACAO E LAMPONE**

Vanilla-flavoured gelato with a raspberry ripple, cacao topping and crunchy Sicilian-almond bits.

product code 2063



#### **STECCO FRUTTA**

Vanilla-flavoured gelato with lime and ginger ripple, topped with lime, mango and raspberry sorbets.

product code 2174



#### **VANIGLIA, CACAO E NOCCIOLA**

Vanilla gelato made with almond milk and cocoa-and-hazelnut cream.

product code **0470** 



#### **VANIGLIA E CARAMELLO SALATO**

Vanilla gelato with a salted caramel ripple and decorated with crunchy Sicilian-almond praline bits.

# INTERNATIONAL PROPERTY OF THE PROPERTY OF THE

Product code	Product description	Unit of sale EAN code	Unit of sale weight g	Unit of sale dimensions wxdxh mm	No. units per box/load	Box/load dimensions wxdxh mm	Pallet type (H=high L=low)	Number of boxes per pallet (boxes per layer)
	BARATTOLINO							
2216	Barattolino Wafer (Loacker)	8005840021576	500	117x126,5	6	360x248x133	L	120 (10x12)
2121	Barattolino Caramello Salato	8005840020685	500	117x126,5	6	360x248x133	L	120 (10x12)
9658	Barattolino Vaniglia e Pistacchio	8005840096581	500	117x126,5	6	360x248x133	L	120 (10x12)
9664	Barattolino Cioccolato	8005840096642	500	117x126,5	6	360x248x133	L	120 (10x12)
9657	Barattolino Nocciola	8005840096574	500	117x126,5	6	360x248x133	L	120 (10x12)
9659	Barattolino Panna cotta	8005840002698	500	117x126,5	6	360x248x133	L	120 (10x12)
9666	Barattolino Cappuccino	8005840096666	500	117x126,5	6	360x248x133	L	120 (10x12)
9665	Barattolino Vaniglia e Amarena	8005840096659	500	117x126,5	6	360x248x133	L	120 (10x12)
9800	Barattolino Fragola e Limone	8005840104088	500	117x126,5	6	360x248x133	L	120 (10x12)
9663	Barattolino Croccantino	8005840096635	500	117x126,5	6	360x248x133	L	120 (10x12)
	SORBETTIERA							
2185	Sorbettiera Panna Cotta Nocciola Crema Cacao	8005840004586	1000	182x182x89	6	373x190x268	L	72 (12x6)
2186	Sorbettiera Stracciatella Mascarpone Spagnola Gianduia	8005840004609	1000	182x182x89	6	373x190x268	L	72 (12x6)
2187	Sorbettiera Tiramisù Vaniglia Cacao Panna	8005840020401	1000	182x182x89	6	373x190x268	L	72 (12x6)
0460	Sorbettiera Stracciatella Mascarpone Spagnola Gianduia	8005840004609	1000	182x182x89	6	373x190x268	L	72 (12x6)
	GRUVI	·		<u> </u>				
2173	4 Gruvi Mango Gelato	8005840021057	240	234x176x36	8	370x246x170	L	90 (9x10)
2120	4 Gruvi Arachide Gelato	8005840020784	240	234x176x36	8	370x246x170	L	90 (9x10)
9775	4 Gruvi Mirtillo Gelato	8005840020111	240	234x176x36	8	370x246x170	L	90 (9x10)
9795	4 Gruvi Croccantino Gelato	8005840008935	240	234x176x36	8	370x246x170	L	90 (9x10)
9794	4 Gruvi Pistachio Gelato	8005840008929	240	234x176x36	8	370x246x170	L	90 (9x10)
	BIS	·						
7171	4 Bis Croccantino	8005840021071	200	212x128x 37	12	397x164x220	L	39 (13X3)
7172	4 Bis Pistacchio	8005840021095	200	212x128x 37	12	397x164x220	L	39 (13X3)
						120		. (/

# ITALIAN PROPERTY OF THE PROPER

			weight g	dimensions wxdxh mm	per box/load	dimensions wxdxh mm	(H=high L=low)	Number of boxes per pallet (boxes per layer)
	BARATTOLINO CLASSICO							
2158	Barattolino Yogurt e Mango NEW	8005840021583	500	117x126,5	6	360x248x133	L	120 (10x12)
0410	Barattolino Classico Crema	8005840004104	500	117x126,5	6	360x248x133	L	120 (10x12)
0443	<b>Barattolino Classico Croccantino</b>	8005840004432	500	117x126,5	6	360x248x133	L	120 (10x12)
0444	Barattolino Classico Panna	8005840004449	500	117x126,5	6	360x248x133	L	120 (10x12)
0442	Barattolino Classico Cioccolato	8005840004425	500	117x126,5	6	360x248x133	L	120 (10x12)
0440	Barattolino Classico Stracciatella	8005840004401	500	117x126,5	6	360x248x133	L	120 (10x12)
0404	Barattolino Classico Vaniglia e Cioccolato	8005840104040	500	117x126,5	6	360x248x133	L	120 (10x12)
0408	Barattolino Classico Fragola e Limone	8005840104088	500	117x126,5	6	360x248x133	L	120 (10x12)
	BARATTOLINO DELIZIOSO							
2157	Barattolino Wafer NEW	8005840021576	500	117x126,5	6	360x248x133	L	120 (10x12)
2068	Barattolino Delizioso Caramello Salato	8005840020685	500	117x126,5	6	360x248x133	L	120 (10x12)
0267	Barattolino Delizioso Vaniglia e Pistacchio	8005840002674	500	117x126,5	6	360x248x133	L	120 (10x12)
0441	Barattolino Delizioso l'Amarena di Coppa d'Oro	8005840104415	500	117x126,5	6	360x248x133	L	120 (10x12)
0268	Barattolino Delizioso Nocciola	8005840002681	500	117x126,5	6	360x248x133	L	120 (10x12)
0269	Barattolino Delizioso Panna Cotta	8005840002698	500	117x126,5	6	360x248x133	L	120 (10x12)
0270	Barattolino Delizioso Affogato al Cioccolato	8005840002704	500	117x126,5	6	360x248x133	L	120 (10x12)
	BARATTOLINO SUBLIME							
2110	Barattolino Sublime Pistacchio	8005840021101	280	97x115	6	309x206x131	Н	72 (12x6)
2111	Barattolino Sublime Cioccolato	8005840021118	300	97x115	6	309x206x131	Н	72 (12x6)
2112	Barattolino Sublime Arachide	8005840021125	300	97x115	6	309x206x131	Н	72 (12x6)
	SORBETTIERA							
2163	Sorbettiera Delizie del Sud NEW	8005840021637	1000	182x182x89	6	373x190x268	L	72 (12x6)
	Sorbettiera Stracciatella Panna Cacao Caffè	8005840004494	1000	182x182x89	6	373x190x268		72 (12x6)
	Sorbettiera Panna Cotta Nocciola Crema Cacao	8005840004586	1000	182x182x89	6	373x190x268		72 (12x6)
	Sorbettiera Stracciatella Mascarpone Spagnola Gianduia	8005840004609	1000	182x182x89	6	373x190x268		72 (12x6)
	COPPA D'ORO							
	4 Coppa d'Oro Amarena Fabbri	8005840008669	360	186x186x65	8	385x198x270	L	72 (12x6)
	4 Coppa d'Oro Cioccolato di Modica	8005840021224	360	186x186x65	8	385x198x270		72 (12x6)

CHIQUE STELLE	Product code	Product description	Unit of sale EAN code	Unit of sale weight g	Unit of sale dimensions wxdxh mm	No. units per box/load	Box/load dimensions wxdxh mm	Pallet type (H=high L=low)	Number of boxes per pallet (boxes per layer)
		CINQUE STELLE							
	2059	6 Cono Cinque Stelle Amarena Fabbri NEW RECIPE	8005840020593	360	186x158x57	6	340x159x184	Н	68 (17x4)
	2061	6 Cono Cinque Stelle Crema	8005840020616	450	200x170x64	6	352x210x202	Н	48 ( 12x4)
2005   6 Cono Cinque Stelle Circanarilo Salato   8005840020586   360   186x158157   6   340x159x184   H   66 (17x4)	0880	6 Cono Cinque Stelle Panna	8005840008805	450	200x170x64	6	390x172x202	L	112 (14x8)
2080	0881	6 Cono Cinque Stelle Croccantino	8005840008812	450	200x170x64	6	390x172x202	L	112 (14x8)
DOLC      DOLC	2058	6 Cono Cinque Stelle Caramello Salato	8005840020586	360	186x158x57	6	340x159x184	Н	68 (17x4)
DOLC	2060	6 Cono Cinque Stelle Cioccolato di Modica	8005840020609	360	186x158x57	6	340x159x184	Н	68 (17x4)
Torta Principessa	2062	6 Cono Cinque Stelle Stracciatella	8005840020623	360	186x158x57	6	340x159x184	Н	68 (17x4)
		DOLCI							
Torta St. Honore	2114	Torta Principessa	8005840021149	450	175x160x90	6	485x178x177	Н	32 (8x4)
Torta Regina	0476	Torta Duchessa	8005840004760	750	243x237x87	6	474x243x263	Н	21 (7x3)
Trancio Crecentino	0490	Torta St.Honorè	8005840004906	750	243x237x87	6	474x243x263	Н	21 (7x3)
Trancio Frutti di Bosco   8005840004999   500   267x143x87   6   430x267x174   H   28 (7x4)	0495	Torta Regina	8005840004951	1000	279x273x87	6	546x280x261	Н	18 (6x3)
CRUVI	0488	Trancio Croccantino	8005840004883	500	262x111x76	6	331x262x159	Н	50 (10x5)
2106   6 Stecco Gruvi Mini (Pistacchio, Croccantino, Fondente)   NEW   8005840021064   225   180x160x66   6 370x171x213   H   56 (14x4)	0499	Trancio Frutti di Bosco	8005840004999	500	267x143x87	6	430x267x174	Н	28 (7x4)
2105		GRUVI							
2078   4 Stecco Gruvi Arachide Sagace   8005840020784   240   234x176x36   8   370x246x170   L   90 (9x10)	2106	6 Stecco Gruvi Mini (Pistacchio, Croccantino, Fondente) NEW	8005840021064	225	180x160x68	6	370x171x213	Н	56 (14x4)
A Stecco Gruvi Pistacchio Sincero	2105	4 Stecco Gruvi Mango Ramingo	8005840021057	240	234x176x36	8	370x246x170	L	90 (9x10)
A Stecco Gruvi Mitico Croccantino   8005840008935   240   234x176x36   8   370x246x170   L   90 (9x10)	2078	4 Stecco Gruvi Arachide Sagace	8005840020784	240	234x176x36	8	370x246x170	L	90 (9x10)
2217	0892	4 Stecco Gruvi Pistacchio Sincero	8005840008928	240	234x176x36	8	370x246x170	L	90 (9x10)
Adapta	0893	4 Stecco Gruvi Mitico Croccantino	8005840008935	240	234x176x36	8	370x246x170	L	90 (9x10)
AMANDO  2174 6 Stecco Amando Frutta NEW RECIPE 8005840021743 330 180x160x68 6 336x200x222 H 56 (14x4)  2063 6 Stecco Amando Vaniglia, Cacao e Lampone 8005840020630 318 180x160x68 6 336x200x222 H 56 (14x4)  0886 4 Cono Amando Vaniglia, Cacao e Nocciola 8005840008867 300 170x147,5x63,5 6 380x170x145 H 70 (14x5)  0868 4 Biscotto Amando Vaniglia e Frutti di Bosco 8005840006092 208 212x128x37 8 273x163x224 H 60 (20x3)  0470 Vaschetta Amando Vaniglia, Cacao e Nocciola 8005840004708 400 188x116x71 6 355x195x145 H 60 (12x5)  2017 Vaschetta Amando Vaniglia e Caramello Salato 8005840020173 400 188x116x71 6 355x195x145 H 60 (12x5)  LEVIA  0523 6 Ghiaccioli Levia 8005840020173 400 181x181x48 6 300x182x182 H 64 (16x4)  BAMBINI E GHIACCIO  2076 8 Biscotto Gelato Merenda 8005840020760 360 211x127x54,5 9 395x182x225 H 36 (12x3)  5808 8 Dadaumpa 8009840408016 496 231x171x53,5 6 325x23x172 H 55 (11x5)  0521 6 Ghiaccioli 8005840005217 400 181x181x48 6 300x182x182 H 64 (16x4)  TRE MARIE  2135 2 Tartufo Caramello Salato NEW 8003300521352 180 188x94x64 8 390x205x142 L 120 (10x12)  0559 2 Tartufo Nero Tre Marie NEW RECIPE 8003300414050 180 193x94x64 8 385x192x133 H 60 (10x6)	2217	4 Stecco Gruvi Splendido Fondente NEW	8005840022177	240	234x176x36	8	370x246x170	L	90 (9x10)
2174   6 Stecco Amando Frutta   NEW RECIPE   8005840021743   330   180x160x68   6   336x200x222   H   56 (14x4)	2011	4 Stecco Gruvi Mirtillo Inaspettato	8005840020111	240	234x176x36	8	370x246x170	L	90 (9x10)
2063   6 Stecco Amando Vaniglia, Cacao e Lampone   8005840020630   318   180x160x68   6   336x200x222   H   56 (14x4)		AMANDO							
0886   4 Cono Amando Vaniglia, Cacao e Nocciola   8005840008867   300   170x147,5x63,5   6   380x170x145   H   70 (14x5)	2174	6 Stecco Amando Frutta NEW RECIPE	8005840021743	330	180x160x68	6	336x200x222	Н	56 (14x4)
0868         4 Biscotto Amando Vaniglia e Frutti di Bosco         8005840006092         208         212x128x37         8         273x163x224         H         60 (20x3)           0470         Vaschetta Amando Vaniglia, Cacao e Nocciola         8005840004708         400         188x116x71         6         355x195x145         H         60 (12x5)           LEVIA           0523         6 Ghiaccioli Levia         8005840005231         400         181x181x48         6         300x182x182         H         64 (16x4)           BAMBINI E GHIACCIO           2076         8 Biscotto Gelato Merenda         8005840020760         360         211x127x54,5         9         395x182x225         H         36 (12x3)           5808         8 Dadaumpa         8009840408016         496         231x171x53,5         6         325x232x172         H         55 (11x5)           0521         6 Ghiaccioli         8005840005217         400         181x181x48         6         300x182x182         H         64 (16x4)           TRE MARIE           2135         2 Tartufo Caramello Salato         NEW         8003300521352         180         188x94x64         8         390x205x142         L         120 (10x12)           0559	2063	6 Stecco Amando Vaniglia, Cacao e Lampone	8005840020630	318	180x160x68	6	336x200x222	Н	56 (14x4)
0470   Vaschetta Amando Vaniglia, Cacao e Nocciola   8005840004708   400   188x116x71   6   355x195x145   H   60 (12x5)	0886	4 Cono Amando Vaniglia, Cacao e Nocciola	8005840008867	300	170x147,5x63,5	6	380x170x145	Н	70 (14x5)
2017   Vaschetta Amando Vaniglia e Caramello Salato   8005840020173   400   188x116x71   6   355x195x145   H   60 (12x5)	0868	4 Biscotto Amando Vaniglia e Frutti di Bosco	8005840006092	208	212x128x37	8	273x163x224	Н	60 (20x3)
LEVIA         0523       6 Ghiaccioli Levia       8005840005231       400       181x181x48       6       300x182x182       H       64 (16x4)         BAMBINI E GHIACCIO         2076       8 Biscotto Gelato Merenda       8005840020760       360       211x127x54,5       9       395x182x225       H       36 (12x3)         5808       8 Dadaumpa       8009840408016       496       231x171x53,5       6       325x232x172       H       55 (11x5)         0521       6 Ghiaccioli       8005840005217       400       181x181x48       6       300x182x182       H       64 (16x4)         TRE MARIE         2135       2 Tartufo Caramello Salato       NEW       8003300521352       180       188x94x64       8       390x205x142       L       120 (10x12)         0559       2 Tartufo Nero Tre Marie       NEW RECIPE       8003300414050       180       193x94x64       8       385x192x133       H       60 (10x6)	0470	Vaschetta Amando Vaniglia, Cacao e Nocciola	8005840004708	400	188x116x71	6	355x195x145	Н	60 (12x5)
BAMBINI E GHIACCIO   Substitution   Substitution	2017	Vaschetta Amando Vaniglia e Caramello Salato	8005840020173	400	188x116x71	6	355x195x145	Н	60 (12x5)
BAMBINI E GHIACCIO           2076         8 Biscotto Gelato Merenda         8005840020760         360         211x127x54,5         9         395x182x225         H         36 (12x3)           5808         8 Dadaumpa         8009840408016         496         231x171x53,5         6         325x232x172         H         55 (11x5)           0521         6 Ghiaccioli         8005840005217         400         181x181x48         6         300x182x182         H         64 (16x4)           TRE MARIE           2135         2 Tartufo Caramello Salato         NEW         8003300521352         180         188x94x64         8         390x205x142         L         120 (10x12)           0559         2 Tartufo Nero Tre Marie         NEW RECIPE         8003300414050         180         193x94x64         8         385x192x133         H         60 (10x6)		LEVIA							
2076       8 Biscotto Gelato Merenda       8005840020760       360       211x127x54,5       9       395x182x225       H       36 (12x3)         5808       8 Dadaumpa       8009840408016       496       231x171x53,5       6       325x232x172       H       55 (11x5)         0521       6 Ghiaccioli       8005840005217       400       181x181x48       6       300x182x182       H       64 (16x4)         TRE MARIE         2135       2 Tartufo Caramello Salato       NEW       8003300521352       180       188x94x64       8       390x205x142       L       120 (10x12)         0559       2 Tartufo Nero Tre Marie       NEW RECIPE       8003300414050       180       193x94x64       8       385x192x133       H       60 (10x6)	0523	6 Ghiaccioli Levia	8005840005231	400	181x181x48	6	300x182x182	Н	64 (16x4)
5808       8 Dadaumpa       8009840408016       496       231x171x53,5       6       325x232x172       H       55 (11x5)         0521       6 Ghiaccioli       8005840005217       400       181x181x48       6       300x182x182       H       64 (16x4)         TRE MARIE         2135       2 Tartufo Caramello Salato       NEW       8003300521352       180       188x94x64       8       390x205x142       L       120 (10x12)         0559       2 Tartufo Nero Tre Marie       NEW RECIPE       8003300414050       180       193x94x64       8       385x192x133       H       60 (10x6)		BAMBINI E GHIACCIO							
0521         6 Ghiaccioli         8005840005217         400         181x181x48         6         300x182x182         H         64 (16x4)           TRE MARIE           2135         2 Tartufo Caramello Salato         NEW         8003300521352         180         188x94x64         8         390x205x142         L         120 (10x12)           0559         2 Tartufo Nero Tre Marie         NEW RECIPE         8003300414050         180         193x94x64         8         385x192x133         H         60 (10x6)	2076	8 Biscotto Gelato Merenda	8005840020760	360	211x127x54,5	9	395x182x225	Н	36 (12x3)
TRE MARIE           2135         2 Tartufo Caramello Salato         NEW         8003300521352         180         188x94x64         8         390x205x142         L         120 (10x12)           0559         2 Tartufo Nero Tre Marie         NEW RECIPE         8003300414050         180         193x94x64         8         385x192x133         H         60 (10x6)	5808	8 Dadaumpa	8009840408016	496	231x171x53,5	6	325x232x172	Н	55 (11x5)
2135         2 Tartufo Caramello Salato         NEW         8003300521352         180         188x94x64         8         390x205x142         L         120 (10x12)           0559         2 Tartufo Nero Tre Marie         NEW RECIPE         8003300414050         180         193x94x64         8         385x192x133         H         60 (10x6)	0521	6 Ghiaccioli	8005840005217	400	181x181x48	6	300x182x182	Н	64 (16x4)
0559 2 Tartufo Nero Tre Marie NEW RECIPE 8003300414050 180 193x94x64 8 385x192x133 H 60 (10x6)		TRE MARIE							
	2135	2 Tartufo Caramello Salato NEW	8003300521352	180	188x94x64	8	390x205x142	L	120 (10x12)
0560 2 Tartufo Bianco Tre Marie NEW RECIPE 8003300414067 180 193x94x64 8 385x192x133 H 60 (10x6)	0559	2 Tartufo Nero Tre Marie NEW RECIPE	8003300414050	180	193x94x64	8	385x192x133	Н	60 (10x6)
	0560	2 Tartufo Bianco Tre Marie NEW RECIPE	8003300414067	180	193x94x64	8	385x192x133	Н	60 (10x6)













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