

IMPULSE

two thousand twenty-six





WE ARE SAMMONTANA ITALIA SOCIETÀ BENEFIT

Our company was founded and has grown through the determination and passion of those who believed in the dream of transforming their lives and shaping a brighter future.

1946 - 2026
80 YEARS OF
CREAMINESS
AND SMILES



We recognise our **responsibility to both current and future generations**. That's why we are committed to meeting today's most significant challenges - so that tomorrow, we leave behind a planet where new projects and dreams can thrive.

Building a **better future** means making a commitment today to generate lasting value for the communities, individuals, environment, and regions we serve every day.

For many years, we have designed and developed our products and activities with a focus on sustainability - always aiming to nourish the future of new generations with a Smile.

Our journey - along many different paths - has brought together a variety of entrepreneurial stories, all united by a shared vision of quality and the future. Today, this shared vision unites us as a single organisation.

SAMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT

is a large group and a **legal structure that consolidates our ethical, responsible, and transparent approach to business**. At the same time, it marks the beginning of our future-focused vision.

We work together to pass on what we have received from those before us to the generations yet to come.

Alessandro Angelon

Chief Executive Officer at
SAMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT





STARTING FROM JANUARY 2026, ALL OUR BRANDS WILL BELONG TO SAMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT

WHAT IS A SOCIETÀ BENEFIT?

This is a business legal form introduced in Italy in January 2016 (the first Country in Europe to do so).

It is a model that requires companies to include in their Articles of Association, not only business purposes, but also objectives of **common benefit**. This is with the aim of **creating value for the community, people, environment, and regions in a responsible, sustainable, and transparent way**.

HOW DOES A COMPANY BECOME A SOCIETÀ BENEFIT?

By amending the company's Articles of Association to clearly set out its commitment to conducting business according to a responsible, ethical, and transparent model.

WHAT DOES IT MEAN TO BE A SOCIETÀ BENEFIT?

It means making a concrete commitment to have **a positive impact on society and the planet**. Società Benefit organisations are required to prepare an annual impact report. This should outline progress toward the specific objectives set out in their Articles of Association, describing both actions taken as well as plans and commitments for the future.

WHY DID WE CHOOSE TO BECOME A SOCIETÀ BENEFIT?

Because we believe our company's mission should be driven first and foremost by social purpose, and not only by economic goals.

OUR COMMITMENT

As a Società Benefit, Sammontana Italia is committed to conducting business profitably while also generating tangible benefits for society. The company operates with responsibility, sustainability, and transparency, ensuring that it acts in the best interests of people, the local community, the environment, and all stakeholders.

Ensuring the company's future depends on economic sustainability - which is meaningless unless it is supported by environmental and social sustainability as well.

Becoming a Società Benefit is a journey based on daily commitments, where Sammontana Italia's efforts play an important part. However, real, tangible results can only be achieved with everyone's active support and cooperation, recognising that positive impact is maximised when pursued together.

**SAMMONTANA
ITALIA
È UNA SOCIETÀ
BENEFIT**



SAMMONTANA

Sustainability

2016

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.

2017

Conscious-School Project

Over 2,000 primary schools involved in three years' teaching syllabus.

Clean beaches

Over 50 Italian beaches cleaned up by Legambiente (Italian environmental association) & Sammontana.

2018

Planning

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

Beachfront resorts/cafés

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

- Highly "energy-efficient" freezers;
- Offsetting gelato sold during the season.

2019

Circularity index

Commitment to waste reduction, both in terms of raw materials and packaging.

100% Multipack containers in recycled paper

Places to be saved

Italia intatta (Untouched Italy) | 2019 Tour | Mario Tozzi.



2020



Barattolino Delizie range & Barattolino Specialità range

Produced with a lid and tub in FSC®-certified cardboard.

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

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



ENVIRONMENT

Reducing the environmental impact.

2023

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 processes.

Renewable 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

Between 2016 and 2023, Sammontana 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).

2025

Decarbonisation

Based on the measurement of direct CO₂ eq. 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.

2026

Decarbonisation

Sammontana measures the carbon footprint of the entire organisation, a fundamental starting point for defining climate goals in line with the Science Based Targets initiative (SBTi). This commitment involves short-, medium- and long-term targets for achieving zero emissions, encompassing sustainability and the company strategy.

Renewable energy with Guarantee of Origin

The procurement of electricity certified with Guarantee of Origin (GO) is extended to the entire organisation. Currently, over 50% of purchased electricity comes from certified renewable sources, confirmation of Sammontana's tangible commitment to a responsible energy transition.

Partnerships

Sammontana has strengthened its circular sustainability through its partnership with Regusto, every year donating dozens of tonnes of food products that risk going to waste. Thanks to the blockchain, it has tracked every donation, generating a positive impact and supporting 8 non-profit organisations.

Supply Chain and Regeneration

The Almond Supply Chain project continues.

In collaboration with RSF, Sammontana measures its positive impact through an analysis based on 5 parameters: circularity of materials index, biodiversity, emissions, disclosure of good design practices and product LCAs, health and wellbeing of consumers.

SCAN THE QR CODE
AND FIND OUT MORE



2024

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 compliance with international standard ISO 14064.

**It 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 approximately 42%.



Supply chain of feedstock and materials

Sammontana keeps its commitment to increasingly conscious sourcing, 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.



il CONO CINQUE STELLE

NEW



PANNA E CAFFÈ

Coffee gelato with a dairy cream gelato core, with cocoa and coffee ripple decorated with reduced fat cocoa pieces.

product code **2989**



FRESCO MANGO

Mango sorbet and gelato with yoghurt, with mango ripple, decorated with mango-flavoured biscuit crumbs.

product code **2166**



CARAMELLO SALATO

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

product code **2119**



PANNA

Fresh dairy cream gelato topped with caramelised chopped almonds and pieces of chocolate.

product code **0222**



PISTACCHIO

Vanilla-flavoured gelato swirled with Sicilian pistachio ripples and topped with chopped Sicilian pistachios.

product code **0232**



CROCCANTINO

Vanilla-flavoured gelato with crunchy Sicilian-almond bits.

product code **0239**

SAMMONTANA
GELATI ALL'ITALIANA
**il CONO
CINQUE
STELLE**



PANNA CIOCCOLATO

Fresh dairy-cream and chocolate gelato swirled with chocolate ripples and topped with chocolate chips.

product code **0243**



PANNA AMARENA

Fresh dairy-cream and sour-cherry gelato swirled with sour-cherry ripples.

product code **0242**



XL

Three-flavoured cone: vanilla-flavoured gelato with a gianduia ripple, stracciatella gelato and cocoa gelato topped with hazelnut pieces and praline.

product code **0230**

SAMMONTANA
GELATI ALL'ITALIANA

Coppa d'Oro INIMITABILE



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 **2167**



AMARENA® FABBRI

AMARENA

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

product code **2168**



Segafredo
ZANETTI

CAFFÈ

Gelato and Segafredo coffee ripple with meringues topped with crunchy hazelnut bits.

product code **2169**

CLASSIC items



INTRIGO BIANCO

Vanilla gelato coated in white chocolate and crunchy toasted hazelnuts.

product code **0054**

INTRIGO CIOCCOLATO

Chocolate gelato swirled with a chocolate ripple and coated in dark chocolate.

product code **0044**

STECCOMORO

Crema gelato encased in a milk-chocolate coating with chopped hazelnuts.

product code **0037**

GRANULATO

Vanilla-flavoured gelato with a sour-cherry filling covered with a cocoa shell, chopped hazelnuts, and pieces of reduced-fat cocoa-flavoured and amaretto biscuits.

product code **0060**

SORBELLO

Dairy-cream gelato encased in a reduced-fat cocoa coating.

product code **0033**

STECCO DUCALE

Dairy-cream gelato encased in a dark-chocolate coating.

product code **0050**

TANDEM

Vanilla-flavoured gelato with dairy cream and cocoa sandwiched between two biscuits studded with chocolate chips on one half and dipped in a cocoa coating strewn with crunchy vanilla-and-cocoa-flavoured cookie bits on the other half.

product code **2023**

DESSERT



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**



REGINA

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

product code **0495**



FRUTTI DI BOSCO

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

product code **0499**



TIRAMISÙ

Zabaglione gelato with sponge cake and a cocoa dusting.

product code **0341**



TARTUFO BIANCO

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

product code **2134**



TARTUFO NERO

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

product code **2133**



COCCO

Coconut gelato served inside a real coconut shell.

product code **0366**



LEMON SORBET

Lemon sorbet served inside a real lemon.

product code **0485**



SHEER DECADENCE BITE AFTER BITE!

NOCE PECAN AVVINCENTE

Pecan-flavoured gelato with maple syrup and caramel ripple topped with a soft pecan-flavoured coating sprinkled with crumbs of salted pecan praline and salted caramel cookies.

product code **7794**

PISTACCHIO SINCERO

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

product code **0082**

international range
product code **2188**

ARACHIDE SAGACE

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

product code **2074**

international range
product code **9743**

SPLENDIDO FONDENTE

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

product code **0093**

international range
product code **9745**



GRUVI

SHEER DECADENCE BITE AFTER BITE!



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 **2115**

international range
product code **9744**



MIRTILLO INASPETTATO

Yoghurt-flavoured gelato with a blueberry ripple and sorbet covered in a blueberry and strawberry coating with chopped cookies.

product code **2020**



COCCO BELLO

Coconut-flavoured gelato with a cocoa and milk ripple and coating sprinkled with coconut and crunchy cookie bits.

product code **0086**



MITICO CROCCANTINO

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

product code **0083**

BIS!

SMALL GELATO.
DOUBLE THE ENCORE.



CAFFÈ & CACAO

Chocolate chip biscuit, coffee-flavoured gelato, with a coffee and cocoa ripple, cocoa coating.

product code **2165**



CROCCANTINO

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

product code **2116**



PISTACCHIO

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

product code **2117**



AMANDO

100% INGREDIENTI VEGETALI
CON LATTE DI MANDORLE DI SICILIA



CAFFÈ

Vanilla gelato with almond milk and coffee ripple covered with coffee sorbet, milk-free and gluten-free.

product code **2988**



NEW



STECCHI FRUTTA

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

product code **2184**

CACAO E LAMPONE

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

product code **2054**



VANIGLIA CACAO E NOCCIOLA

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

product code **0229**



FRUTTI DI BOSCO

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

product code **0331**



PREZZEMOLO

Gelato made with fresh milk and honey encased between a honey-flavoured biscuit and a milk-chocolate coating.

product code **0074**

STECCO UNICORNO

In a vanilla, popcorn and caramel flavour.

product code **0091**



Vanilla-flavoured marshmallow gelato swirled with fudge ripples and decorated with sugar topping.

product code **2171**

ONLY NATURAL FLAVOURINGS

NO COLOUR ADDITIVES



DONNY

Doughnut gelato covered in a yellow or pink coating strewn with colourful sprinkles.

product code **2104**



MIXMAX

Cocoa and fiordilatte gelato cup made with fresh milk.

product code **0104**



BON BON coated bites of gelato

Mini vanilla-flavoured gelato bonbons covered with a cocoa shell and chopped hazelnuts.

product code **0351**

- No colour additives
- Only natural flavourings



DUETTO

Cocoa-and-vanilla flavoured gelato made with fresh milk and sandwiched between two biscuits.

product code **0325**



STECCOBLOCCO

Fresh-milk-and-cocoa gelato covered in milk-chocolate shell.

product code **0047**



SANSONÌ

Small waffle cone filled with dairy-cream-flavoured gelato and decorated with cocoa ripple.

product code **0218**





LONG JOHN

Push-up ice lolly in three different flavours: lemon/orange (assorted box) and cola.

product code lemon/orange **0160**

product code cola **0146**

GHIACCIOLI

Ice lolly in assorted flavours: lemon, orange, mint and sour cherry.

product code **0001**

LIPPERLÌ

Lemon-flavoured ice lolly with a liquorice stick.

product code **0035**

FRAGOLINO

Strawberry ice lolly with a vanilla-flavoured gelato filling.

product code **0013**

YOU CAN'T BUY
HAPPINESS
BUT YOU CAN BUY
gelato
AND THAT'S KIND OF THE SAME THING



ITALIAN RANGE

Description	Ean Code	S.u. Net Weight (g)	S.u. Per Box
CINQUE STELLE			
Cinque Stelle Caramello Salato	2119	75	24
Cinque Stelle Fresco Panna e Caffè	2989	75	24
Cinque Stelle Fresco Mango	2166	75	24
Cinque Stelle Panna	0222	75	24
Cinque Stelle Pistacchio	0232	75	24
Cinque Stelle Croccantino	0239	95	24
Cinque Stelle Panna Amarena	0242	95	24
Cinque Stelle Panna Cioccolato	0243	95	24
Cinque Stelle XL	0230	105	20
COPPA D'ORO			
Coppa d'Oro Caffè Segafredo	2169	80	16
Coppa d'Oro Amarena Fabbri	2168	80	16
Coppa d'Oro Cioccolato di Modica	2167	80	16
CLASSICS			
Tandem	2023	100	24
Intrigo Cioccolato	0044	70	24
Intrigo Bianco	0054	75	24
Stecco Ducale	0050	84	20
Steccomoro	0037	72	24
Granulato	0060	65	28
Sorbello	0033	44	35
Bon bon coated bites of gelato	0351	80	16
CAKES			
Torta Duchessa	0476	750	6
Torta St. Honorè	0490	750	6
Torta Regina	0495	1000	6
Trancio Croccantino	0488	500	6
Trancio Frutti di bosco	0499	500	6
DESSERTS			
Tartufo Nero	2133	90	12
Tartufo Bianco	2134	90	12
Tiramisù	0341	90	12
Cocco	0366	90	6
Lemon Sorbet	0485	50	8
BIS!			
BIS! Pistacchio	2117	50	24
BIS! Croccantino	2116	50	24
BIS! Caffè & Cacao	2165	50	24

Description	Ean Code	S.u. Net Weight (g)	S.u. Per Box
GRUVI			
Grugi Noci Pecan	7794	60	24
Grugi Mango Ramingo	2115	60	24
Grugi Arachide Sagace	2074	60	24
Grugi Mirtillo Inaspettato	2020	60	24
Grugi Splendido Fondente	0093	60	24
Grugi Pistacchio Sincero	0082	60	24
Grugi Cocco Bello	0086	60	24
Grugi Mitico Croccantino	0083	60	24

Description	Ean Code	S.u. Net Weight (g)	S.u. Per Box
AMANDO			
Stecco Caffè	2988	41	21
Stecco Amando Cacao Lampone	2054	53	21
Stecco Frutta Lampone e Lime mixed carton	2184	55	21
Cono Amando Vaniglia Cacao e Nocciola	0229	75	24
Biscotto Amando con Frutti di Bosco	0331	52	18

Description	Ean Code	S.u. Net Weight (g)	S.u. Per Box
Cono Mallow	2171	60	24
Stecco Donny	2104	48	20
Stecco Unicorno	0091	48	20
Stecco Prezzemolo	0074	58	20
Stecco Blocco	0047	65	24
Duetto	0325	85	25
Sansonì	0218	80	12
Mix Max	0104	50	24

Description	Ean Code	S.u. Net Weight (g)	S.u. Per Box
ICE LOLLIES			
Ghiacciolo Limone, Arancia, Menta, Amarena	0001	63	35
Lipperli	0035	65	35
Fragolino	0013	50	35
Long John Arancia, Limone	0160	120	18
Long John Cola	0146	120	18

INTERNATIONAL RANGE

Description	Ean Code	S.u. Net Weight (g)	S.u. Per Box
GRUVI • NL/BE FR DE IT HR/BA			
Gruvi Mango Ramingo	9744	60	24
Gruvi Arachide Sagace	9743	60	24
Gruvi Splendido Fondente	9745	60	24
Gruvi Pistacchio Sincero	2188	60	24



SAMMONTANA ITALIA S.p.A. SOCIETÀ BENEFIT

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