

— gelato —

SCOOP

two thousand twenty-six



1946 - 2026
80 YEARS OF
CREAMINESS
AND SMILES



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.

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/café

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.



2021

Barattolino Classici Range

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

Sammontana renews the Agreement with the Italian Ministry for Ecological Transition extended it to the whole group.



2022

Sorbettiera Range

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/>



Regenerative Society Foundation

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.

Environmental impact of products

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

Renewable energy with Guarantee of Origin

Sammontana purchases about 12% of its energy from renewable sources.

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 transpire 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).

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.



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



CUPOLA

SHOWCASING THE BEST GELATO RECIPES

The tub of gelato is ready to be displayed in the refrigerated counter just as it is.

The premium quality of the blends and the invitingly soft texture of the gelato means that the CUPOLA range is a feast for the eyes and an incomparable eating experience.



NEW

PANNA & FRAGOLA



NEW

VANIGLIA

NEW



WAFER

Wafer-flavoured gelato with fresh cream and milk chocolate inclusions, chocolate and hazelnut ripple topping with caramel cookie crumbs and pieces of PGI Piedmont hazelnuts
product code 2985

NEW



PANNA & FRAGOLA

Dairy cream gelato and strawberry sorbet, with strawberry ripple, cookie crumbs and freeze-dried fruit on the decoration
product code 2984

NEW



SPAGNOLA

Vanilla-flavoured gelato with sour cherry ripple
product code 2983

NEW



VANIGLIA

Vanilla gelato with vanilla bean seeds
product code 2986



COOKIES

With crunchy cookie bits
and milk-chocolate ripples
product code **0825**



NOCCIOLA

With PGI Piedmontese
hazelnut paste and bits
of hazelnut
product code **0918**



VANIGLIA AL CARMELLO SALATO

With salt-caramel ripples
and a salt-caramel sugar
nib topping
product code **0829**



STRACCIATELLA

With bits of dark chocolate
product code **0906**



PANNA

With fresh dairy cream
product code **0900**



CROCCANTINO

With crunchy almonds
product code **0907**



CIOCCOLATO

With bits of dark chocolate
product code **0902**



PLASMON

Vanilla-flavoured gelato with
fresh dairy milk and biscuit
powder
product code **2214**



CAFFÈ

With coffee and crunchy
hazelnuts bits
product code **0903**



PISTACCHIO

With Sicilian pistachio paste
product code **0916**



NEW

WAFER



PISTACCHIO SINCERO

Pistachio gelato swirled with pistachio cream, drizzled with a soft pistachio sauce and sprinkled with crunchy cookies and chopped pistachio bits

product code **2094**



NOCCIOLA RISOLUTA

Hazelnut gelato swirled with hazelnut cream, drizzled with a soft hazelnut sauce and sprinkled with crunchy cookies and chopped hazelnut bits

product code **2095**



TIRAMISÙ

With Coffee ripple

product code **0923**



CIOCCOLATO FONDENTE SAO TOMÈ

With dark Sao Tomè chocolate

product code **2044**



STRACCIATELLA MAIVISTA

Vanilla-flavoured gelato with chocolate chips and a cocoa ripple decorated with a soft cocoa sauce and crunchy cocoa-flavoured cookie bits

product code **2035**



PANNA COTTA

With fresh dairy cream, crunchy almonds and caramel ripples

product code **0935**



LIMONE

Lemon gelato with lemon juice

product code **0936**



COCCO BELLO

Coconut-flavoured gelato with coconut inclusions, decorated with milk chocolate coating, dehydrated coconut grains and biscuits

product code **2210**



FRUTTI DI BOSCO

With forest fruits

product code **0940**



BANANA

With banana juice

product code **0942**



CREMA

With fresh dairy cream and egg yolk

product code **2215**



YOGURT

With 40% whole-milk yoghurt

product code **0944**



MENTA

With crunchy chocolate bits

product code **0943**



MALAGA

With sultanas

product code **0947**



YOGURT E MANGO

Gelato with yoghurt and mango sorbet, with mango ripple, decorated on the surface with biscuit crumbs and mango cubes

product code **2209**



FIORDILATTE

With fresh milk

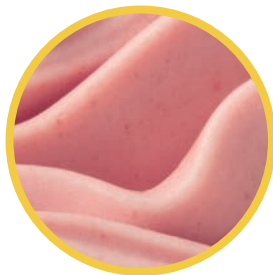
product code **2036**



UNICORNO

Vanilla-flavoured gelato swirled with caramel ripples and topped with unicorn-shaped sugar nibs

product code **0822**



SORBETTO FRAGOLA

With strawberry juice,
strawberry purée
and pieces of strawberry
product code 0905



SORBETTO ANANAS

With pineapple juice and
pineapple pieces
product code 0938



SORBETTO LIMONE

With Sicilian Lemon juice
product code 0904



COCCO

With coconut milk
and coconut shavings
product code 0937



SORBETTO MELONE

With pieces of melon
product codeo 0939



NEW RECIPE

SPAGNOLA



COMODA & PRONTA

FLAVOUR AND QUALITY

Recipes from the Italian gelato-making tradition in a practical ready-to-serve size. A range of authentic and well-balanced flavours stemming from the passion and experience of Sammontana.





MELONE

product code **2212**



BANANA

product code **0641**



MANDARINO

product code **2096**



FRAGOLA

product code **0635**



ANGURIA

product code **2098**



MARACUJA

product code **2097**



PESCA MANGO

product code **2099**



CREMA

product code **0631**



LIMONE

product code **0634**



PANNA

product code **0630**



MELONE



COCCO

product code **0642**



CACAO

product code **0632**



CAFFÈ

product code **0633**



PISTACCHIO

product code **0638**



STRACCIATELLA

product code **0636**



VANIGLIA GIALLA

product code **0639**



NOCCIOLA

product code **0637**

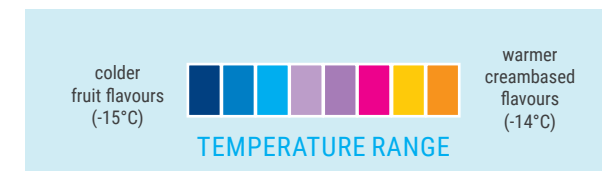


VANIGLIA BIANCA

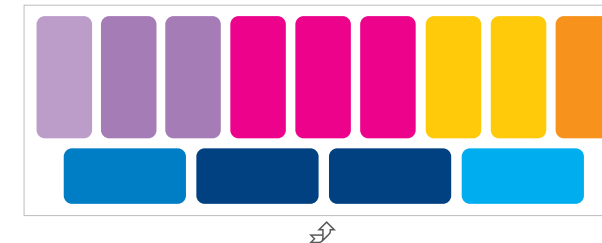
product code **0640**

MAINTAINING PRODUCT QUALITY

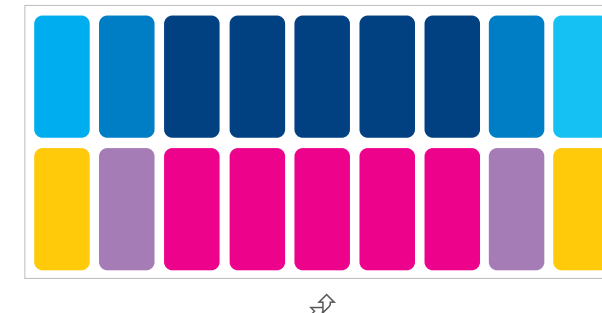
To maintain the quality and scoopability of our products, fruit flavours must be kept at a temperature of -15°C and creambased flavours at a temperature of -14°C.



STATIC DISPLAY SHOWCASE



VENTILATED DISPLAY



TECHNICAL ADVICE

Display showcase maintenance

The static display showcase defrosts automatically via the evaporator. To keep product quality high, we recommend performing regular, manual defrosts (once a month): remove the product from the display showcase, place it in another refrigerator at a temperature of -18°/-20°C, and disconnect the power supply for 12 hours. If using a ventilated display showcase, each day at the end of trading hours, you must remove the product from the showcase and place it in another refrigerator at a temperature of -18°/-20°C; then defrost the showcase by disconnecting the power supply for approximately 12 hours.

Arranging flavours in the display showcase

To help identify flavours, arrange the tubs in such a way that a light-coloured flavour is always next to a dark-coloured flavour. In static display showcases, cream-based flavours should be positioned to the right of the vendor and fruit flavours to the left. In ventilated display showcases, fruit flavours should be arranged closest to the customer with cream-based flavours nearest the vendor. Position the names of flavours prominently and display the list of ingredients.

GELATO TUB CAPACITY

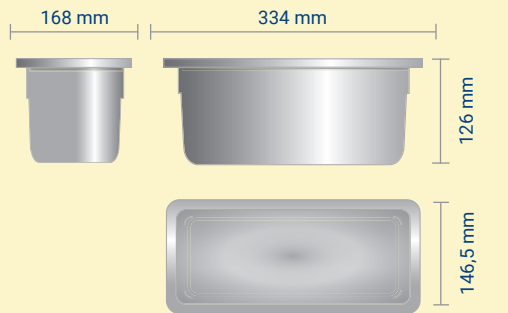
CUPOLA



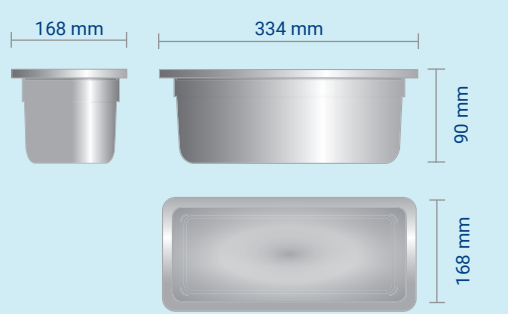
LID



5 litres



3 litres



Positioning the display showcase

To stimulate impulse buying, we recommend positioning the display showcase in a prominent location. Where possible, the display showcase should face outwards from the sales area. Always position the display showcase on flat, level ground and connect it to its own dedicated electrical socket, shielded from direct sunlight, heat sources and strong draughts.

Serving the gelato

Always use one scoop per flavour. Starting from the side nearest the vendor, use a straight, vertical, deep movement to scoop the gelato from the tub. Place the scooped product on the side of the tub and remove any excess using a palette knife. Finally, position the product on the cone or in the cup vertically and serve.

Product storage

Keep the gelato inside the showcase at a temperature ranging between -14°C and -15°C. Store the gelato in the showcase storage compartment at a temperature ranging between -18° and -20°C. Do not re-freeze product once defrosted.

Gelato presentation

To customise and make the display showcase even more eye-catching and for better product presentation, use your imagination and decorate gelatos using fruit, sprinkles, wafers, cream, sauces and other toppings.



SMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT

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