



SCOOP

2024



AS FROM MAY 2023 SAMMONTANA SPA HAS BECOME SAMMONTANA SPA SOCIETÀ BENEFIT

WHAT IS A BENEFIT CORPORATION?

A benefit corporation (*società benefit* in Italian) is a new type of business structure launched in Italy in January 2016 (we were the first country in Europe to do this).

The business structure requires the entity to include not only its business purpose in its articles of association, but also its **common benefit** purpose which must aim to **create value** for the Community, People, the Environment and the Territories in a **responsible, sustainable and transparent manner**.

HOW DO YOU BECOME A BENEFIT CORPORATION?

By changing the company's articles of association and highlighting the fact that business affairs will be conducted in a responsible, ethical and transparent way.

WHAT DOES IT MEAN TO BE A BENEFIT CORPORATION?

It means making a concrete contribution and striving for **a positive impact on Society and the Planet**. Benefit Corporations are required to draw up an impact report annually and to state what progress has been made towards the specific goals set out in the articles of association; they must also describe action taken and say what their future plans and commitments are.

WHY DID WE DECIDE TO BECOME A BENEFIT CORPORATION?

Because we believe that our role as a company must not only have a business goal, but also contribute positively to society as a whole.

OUR VOW

As a Benefit corporation, Sammontana aims to **operate successfully in order to benefit society and to act in a responsible, sustainable and transparent way that serves people, territories, the environment and other stakeholders**.

Although a company must pursue financial viability for its current and future health, this does not mean that its actions and activities cannot be underpinned by endeavours that will sustain the environment and society. Being a benefit corporation involves a commitment on a daily basis, but all of Sammontana's best efforts would be futile without the support and cooperation of everyone involved. We are fully aware that concrete results and true progress can only be achieved if we all strive together as a group.

SAMMONTANA
IS A 
**BENEFIT
CORPORATION**

“ 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

Sammontana SUSTAINABILITY



As from:

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

• Methodological approach

In conjunction with Spinlife, a spin-off of the University of Padua

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 ahead

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

• Environmentally-friendly 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

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 extending it across the entire organisation



2022

• Sorbettiera range

Produced with over 50% bio-circular plastic*

**Bio-circular plastic: this means residue and waste of biogenic origin derived from farming activities in keeping with the mass-balance approach, a process which accurately traces the flow of bio-circular material. By sourcing bio-circular feedstock for the production of plastic instead of using fossil-derived plastic, we limit our impact on the environment.*



• 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 12% of its energy from renewable sources

2023/24

• Emission offsetting

Since the year 2016, Sammontana has offset over 180,000 tonnes of CO₂eq. for the Barattolino, Fruttiamo, Amando, Prima Ricetta & GreenGo ranges

• Environmental impact of products

In 2023, Sammontana finished its studies on the environmental impact of all the gelato products

• Renewable energy with Guarantee of Origin

Sammontana increases the amount of electricity it obtains from renewable sources, reaching about 20% in the year 2023. It expects to reach about 38% in 2024

• Decarbonisation

Sammontana schedules activities which progressively reduce direct emissions of CO₂ eq. as measured and calculated

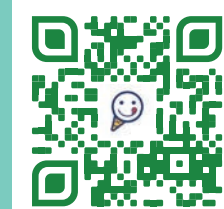
As from 2023, the Amando range becomes carbon compensated

The equivalent CO₂ emissions of the entire life cycle of the Amando line products are offset annually through the purchase of 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)

• 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



Hold your device over the QR code and learn more



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.



GELATO
CUPOLA

NEW

intrigo
Crema al limone

Crema and lemon-sorbet gelato with a zingy lemon ripple and crunchy cookie bits.

product code **2203**



NEW



intrigo
crema al limone

Crema and lemon-sorbet gelato with a zingy lemon ripple and crunchy cookie bits

product code **2203**

NEW



Mirtillo e kefir

Kefir-flavoured and blueberry-sorbet gelato with a blueberry ripple and crunchy forest-fruit & cookie bits

product code **2202**



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**



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**



intrigo
Cioccolato e caffè

Chocolate and coffee gelato swirled with a caffè-mocha cream ripple and sprinkled with chocolate shavings

product code **2069**



Unicorno

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

product code **0822**



Vaniglia al caramello salato

With salt-caramel ripples and a salt-caramel sugar nib topping

product code **0829**



Panna

With fresh dairy cream

product code **0900**



Cookies

With crunchy cookie bits and milk-chocolate ripples

product code **0825**



Cioccolato

With bits of dark chocolate

product code **0902**



Fiordilatte

With fresh milk

product code **2036**

NEW

Mirtillo & Kefir

Kefir-flavoured and blueberry-sorbet gelato with a blueberry ripple and crunchy forest-fruit & cookie bits

product code **2202**



Stracciatella

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



Caffè

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



Noce

With crunchy praline walnuts
product code **0908**



Croccantino

With crunchy almonds
product code **0907**



Spagnola

With sour-cherry juice
and meringues
product code **0933**



Limone

Lemon gelato with lemon
juice
product code **0936**



Malaga

With sultanas
product code **0947**



Frutti di bosco

With forest fruits
product code **0940**



Nocciola

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



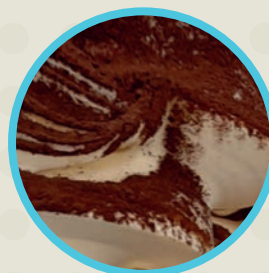
Pistacchio

With Sicilian pistachio paste
product code **0916**



Crema

With fresh dairy cream
and egg yolk
product code **0922**



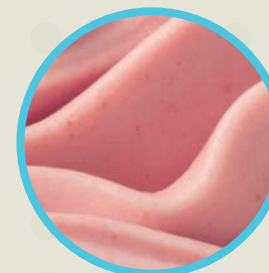
Tiramisù

With Coffee ripple
product code **0923**



Sorbetto mango

Mango sorbet
product code **0833**



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**



Panna variiegato gianduia

With fresh dairy cream
and gianduia ripples
product code **0934**



Panna cotta

With fresh dairy cream,
crunchy almonds
and caramel ripples
product code **0935**



Yogurt

With 40% whole-milk
yoghurt
product code **0944**



Cioccolato fondente Sao Tomè

With dark Sao Tomè
chocolate
product code **2044**



Banana

With banana juice
product code **0942**



Cocco

With coconut milk
and coconut shavings
product code **0937**



Sorbetto melone

With pieces of melon
product code **0939**



Menta

With crunchy chocolate bits
product code **0943**



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.



COMODA E PRONTA



Mandarino

product code 2096



Anguria

product code 2098



Pesca mango

product code 2099



Limone

product code 0634



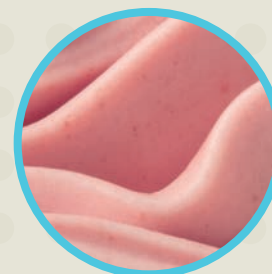
Cocco

product code 0642



Banana

product code 0641



Fragola

product code 0635



Maracuja

product code 2097



Crema

product code 0631



Panna

product code 0630



Cacao

product code 0632



Caffè

product code 0633



Stracciatella

product code 0636



Nocciola

product code 0637



Pistacchio

product code 0638



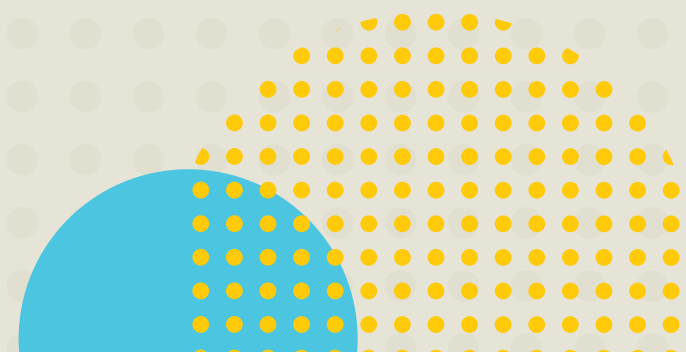
Vaniglia gialla

product code 0639



Vaniglia bianca

product code 0640



IRRESISTIBLE COMBINATIONS OF FLAVOUR

Two creamy layers of gelato drowned in a delectable soft topping for an experience which is a feast for the eyes and a delight for the palate.

As from this year, the a strati range is available in a new and practical 3-litre size.



GELATO A STRATI



Granulato

Vanilla-scented gelato rippled with a sour-cherry cream, topped with a soft milk-chocolate coating and finished with crunchy cookie, hazelnut and amaretti pieces

product code **2208**



Gianduia / panna / cioccolato

Gelato with dairy cream and chocolate swirled with a gianduia ripple

product code **2206**



Panna / fragola

Gelato with dairy cream and strawberry sorbet swirled with a sweet strawberry ripple

product code **2207**



Crema / nocciola

Crema and hazelnut-flavoured gelato swirled with a hazelnut ripple

product code **2205**



Tè cioccolato

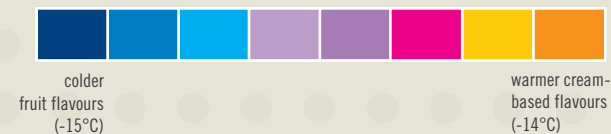
Dark-chocolate gelato with chocolate swirled with a white-chocolate ripple

product code **2204**

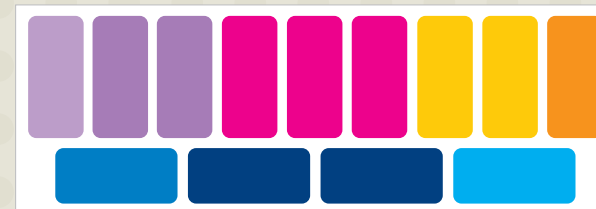
MAINTAINING PRODUCT QUALITY

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

TEMPERATURE RANGE

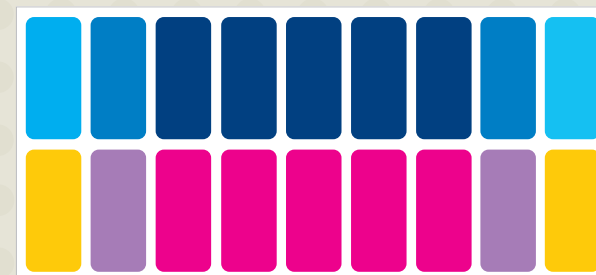


STATIC DISPLAY SHOWCASE



VENDOR SIDE

VENTILATED DISPLAY SHOWCASE



VENDOR SIDE

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 $-18^{\circ}\text{C}/-20^{\circ}\text{C}$, 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 $-18^{\circ}\text{C}/-20^{\circ}\text{C}$; 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

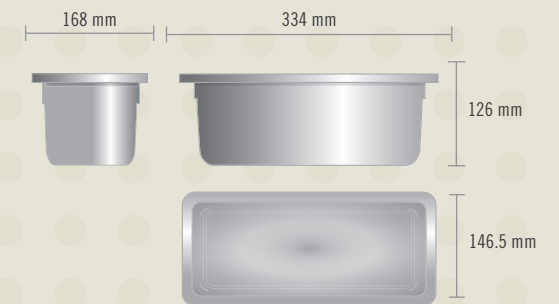
CUPOLA



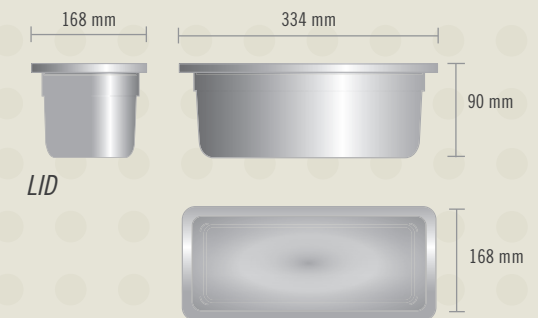
LID



5 LITRES



3 LITRES *new a strati gelato size*



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.



SAMMONTANA S.P.A. SOCIETÀ BENEFIT

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