

ALL THE NEWS FROM DISARONNO INGREDIENTS: THE SUCCESS OF SIGEP AND RECENT INDUSTRY TRADE SHOWS

DISARONNO[®]
— INGREDIENTS —



The beginning of 2024 has been particularly vibrant and important for **Disaronno Ingredients**, with intense trade fair activity and the launch of numerous product innovations, enriching the catalog of all the various brands within the group.

During **Sigep**, a benchmark event for the gelato and bakery products sector held in **Rimini**, Disaronno Ingredients presented the latest innovations in a stand spanning approximately **one thousand**

square meters, capable of attracting visitors and showcasing innovation and quality.



SIGEP THE ITALIAN WAY TO LIVE DOLCE
THE DOLCE WORLD EXPO

20-24 JANUARY 2024
RIMINI EXPO CENTRE, ITALY

Hall A3
STAND 001-041-081

Anselmi 1892 showcased its excellences, with a particular focus on the three new flavors added to the catalog: **Pistachio Pesto with Cervia Salt**, **Hazelnut Pesto with Fleur de sel**, and particularly the **Piedmont Mint Milk**, a gelato paste that combines two excellences of Piedmont, **whole milk** and **Peppermint**, with a high-quality essential oil obtained from the latter and used in this preparation. Anselmi is very confident in this paste, for a gelato that has always been a classic of Italian tradition but now becomes a novelty thanks to the excellence of the ingredients in the recipe.

Stella also introduced many new offerings, focusing on innovation and the search for unexpected flavors. Among these, **Amira d'Oriente** stands out, a Humera sesame paste processed according to ancient tradition, combined with **Date Syrup**, obtained entirely from Medjool dates, the most prized in the world. Last, but most definitely not least, Sesamo Granellone (**Sesame Crumble**), a gem capable of adding crunchiness and flavor to a special proposal that combines Middle Eastern tradition with that desire for new sensations that is attracting more and more new consumers everyday.



For 2024, **Montebianco** offers a selection of the highest quality including **Kefir**, a complete product for making gelato both in tubs and with a soft machine. **Kefir** is a beverage of ancient origins obtained from the fermentation of milk with kefir grains: its taste differs from yogurt due to its less pronounced acidity and more delicate flavor.



Completing the catalog are the new products from **Alvena**, which with the usual attention to well-being, offers for 2024 a **new solution for yogurt-based ice cream** (Yofree S.A.), **for granitas** (Granifast zero), a complete product of high added value (Fruttiamo Mandorla), and **an exotic variegated** (Dragon fruit zero Variegato). Among all the products presented, the most requested has been **Moro Grezzo**, a powdered semi-

finished product to be used with water to obtain an **intense chocolate** ice cream or sorbet, with cocoa bean granules inside.





Disaronno Ingredients' rich catalog was also presented Gelatissimo – Intergastra in **Stoccarda**, InterSICOP in **Madrid** and Expo Sweet a **Varsavia**, the main showcases of the gelato sector in Europe.

These events have highlighted a truly extensive portfolio, once again demonstrating the value and excellence of **Disaronno Ingredients** products.