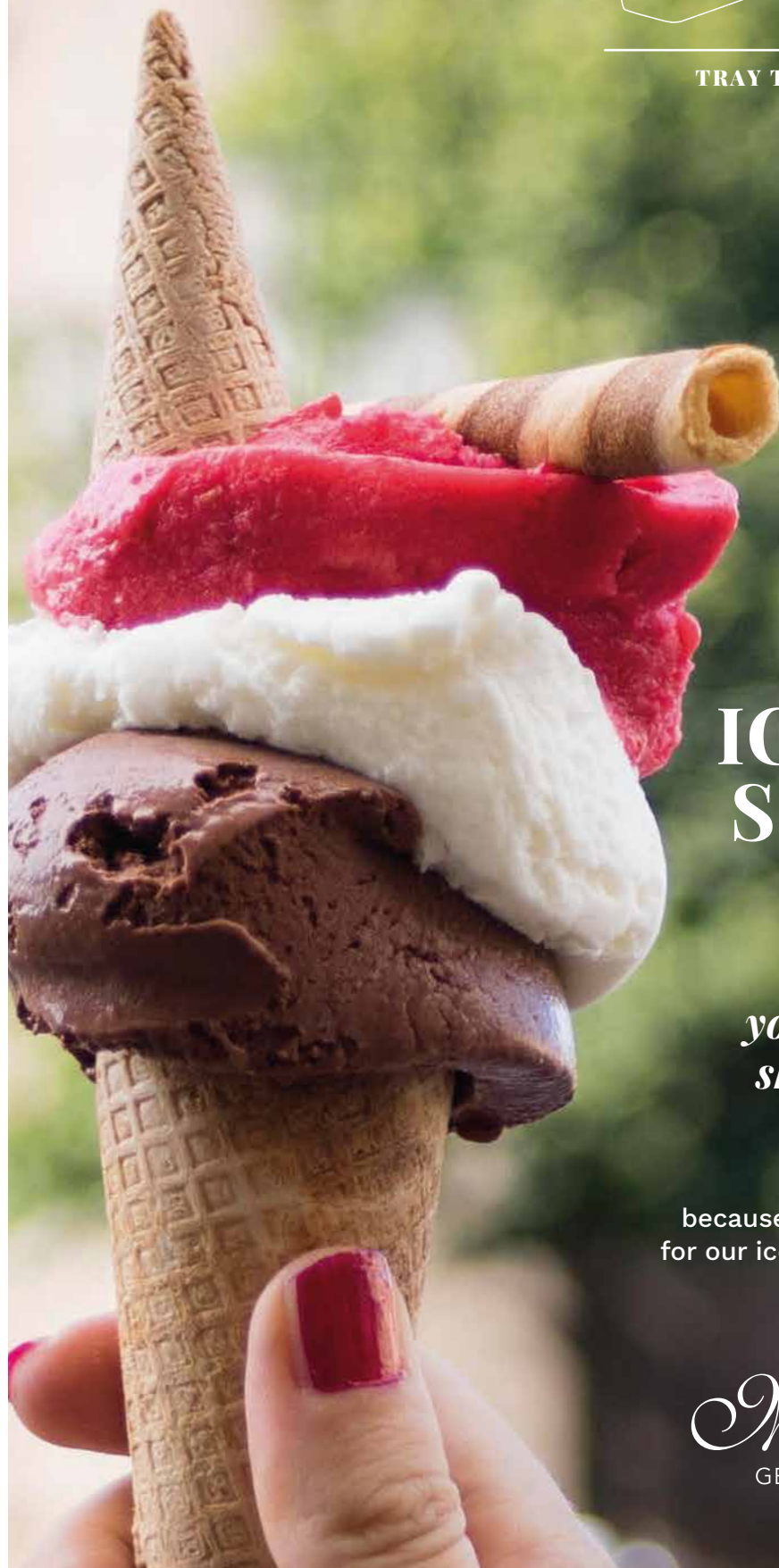




TRAY TUB



POZZETTO TUB



ICE CREAM SHOP LINE

*We take care
of the ice cream,
you take care of your
shop and customers!*

Our name means “minus 18”,
because the only preservative we use
for our ice creams is cold temperature.

Menodiciotto
GELATI E GELATERIE dal 1986

Offer your customers the unique taste of a "starred" gelato, the result of more than 35 years of experience.

Menodiciotto was born in the early 80s from the first experiments in the kitchen of the family restaurant, "Al Gatto nero", then a two Michelin stars.

In 1986 Luca decides to undertake the production of premium quality gelato and sorbets, opening a small artisan workshop, during the years he has created a unique "know-how" in gelato and sorbet making.

Menodiciotto products are special, just like our history!

Our business first started out by producing gelato and sorbet for high-end restaurants. We didn't follow the traditional path, we made something different instead: we successfully turned a small artisan ice-cream production lab into a larger state-of-the-art plant, while still preserving those high-quality features which are specific to small artisan productions.

Making good ice cream is not an activity that can be improvised, but rather the result of continuous research and experimentation. Every flavor has its own secret, from the wise use of each raw material to the diversified and innovative production processes!

Small tips

Our gelato and sorbets, when brought at serving temperature, unleash all the taste and creaminess as freshly made ice cream. Furthermore, if properly stored, they remain soft, easy to scoop and creamy throughout their shelf life.



STORAGE TEMPERATURE **-18°C**

For optimal preservation, our products must be kept at a constant temperature of -18 ° C, tightly closed in their packaging, away from light and odors. The more attention is paid to avoid jumps in temperature, the better will be the preservation of the taste and texture of the product!



THE IDEAL SERVING TEMPERATURE **-14/-12 ° C**

The temperature for correct portioning and tasting is around -14/-12 ° C when the taste buds are able to savor all the aromas that are released, and the texture is creamy and soft.

Who is Menodiciotto?

We are an innovative company that has been producing premium quality gelato and sorbets for more than 35 years.

We are a unique ice cream manufacturer, in fact our philosophy is to provide an already creamed and “ready-to-serve” Italian gelato, because only in this way we can offer a product of excellence made with raw materials selected at the origin. We are a company made of real people, specialized in creating creamy and delicious gelato at an advantageous price thanks to the experience and specialization that sets us apart. Our name means “minus 18”, because the only preservative we use for our ice creams is cold temperature.

Why choosing Menodiciotto?

Simple! To offer your customers excellent gelato and sorbets, without having to think about production and therefore having the time to devote to your customers...the heart of your business!

- **RAW MATERIAL**

the assurance of the best raw materials directly selected at the source and used as they are.

- **GREAT VALUE FOR MONEY**

thanks to the inimitable know-how, to the dedicated production able to minimize waste, and raw materials selected directly at the source

- **WIDE RANGE OF FLAVORS**

from the most classic creams to milk and fat free sorbets, up to vegan ice creams

- **ARTISAN APPROACH**

and maximum attention to production processes to give you the safety of gluten free ice creams and sorbets suitable for a vegetarian and vegan diets, certified Kosher, Halal and with very low risk of cross contamination



- **ICE CREAMS AND SORBETS**

that once are brought at serving temperature they become creamy and tasty as freshly made!

*What is needed,
nothing more, nothing less.*



THE MILK:

Our GELATI are made with the milk from our dairy cow farm



THE EGGS

For our GELATI we use only eggs from free-range hens.



THE FRUITS

Only fresh seasonal fruit to guarantee the best GELATI AND SORBETS. At minus18 for the whole year.

No preservatives, no artificial flavors, only the strictly necessary emulsifiers and carefully selected - which in our recipes are minimized, thanks to our deep knowledge of their properties.

What do you use?

THE TRAY TUB:

EVEN THE EYE WANTS ITS PART



- **ATTRACT THE ATTENTION OF CUSTOMERS**
the ice creams displayed in the display window, if well presented, induce the customer to buy

- **PRACTICAL DISPOSABLE TRAYS**
they can be directly displayed in the display window as they are specially designed to look like stainless steel, available in different formats to meet all needs

- **FASTER SERVICE SPEED**
appreciable at peak times

POZZETTO TUB:

GELATO CANNOT BE SEEN BUT THE GOODNESS CAN BE TASTED!



- **OPTIMAL TEMPERATURE**
thanks to the pozzetto we can always have the optimal temperature for our ice creams and sorbets, keeping the organoleptic properties unaltered

- **EASY AND IMMEDIATE MANAGEMENT**
as it takes less time and less experience to present ice cream every day

- **SAVINGS OF TIME AND COSTS**
thanks to the reduced need for defrosting and less need for storage space

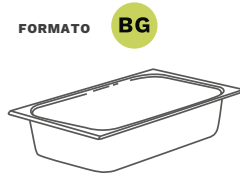
- **CLEANING AND HYGIENE**
high standards of cleanliness and hygiene

- **SLUSH WITH LADLE**
without the need for expensive slush machines

READY TO USE FORMATS.



3,5/3 kg . 5 lt



4,8/4,5 kg . 7 lt

Tray tubs *

PRACTICAL DISPOSABLE TRAYS CAN BE DIRECTLY DISPLAYED IN THE SHOWCASE BECAUSE THEY ARE SPECIALLY DESIGNED TO LOOK LIKE STAINLESS STEEL. AVAILABLE IN 2 DIFFERENT SIZES TO ANSWER TO ALL NEEDS.

Vegan

Most of our fruit flavors are naturally suitable for a vegan diet as they are made **without milk and/or animal fats** to enhance the quality fruit with which they are made, furthermore, thanks to our "gelato making" technique their texture remain silky and soft. They are also perfect to be served with our vegetarian flavors, rich in milk from our stable.



Pineapple

with Central American pineapple

PC



Mint choc chip

mint and dark chocolate chips

PC



Strawberry

with Charlotte and Camarosa

PC BG



Passion fruit

from Central America

PC



Mixed berries

wild blackberries, raspberries & Camarosa strawberries

PC



Lamponcello

the union of Sicilian lemon and raspberries

PC



Raspberry

with Italian raspberries

PC



Lemon

Sicilian lemon cold pressed juice

PC BG



Mango

with Indian mango

PC



Green apple

Granny Smith

PC



Melon

with fresh Italian melon

PC



Peppermint

with peppermint from Piedmont

PC

Vegan line

To complete the vegan proposal with gelati which typically contain milk, we created an additional line.

 **Chocolate**
with fine chocolate

 **Coconut**
with real coconut pulp

 **Salted caramel**
with sea salt

 **Oreo**
with Oreo cookies in pieces

 **Madagascar Vanilla**
with pieces of vanilla pods

 **Hazelnut**
made only with "Hazelnut Piemonte IGP"



Peach

with yellow peach

PC



American grapes

PC



Dark chocolate

with 24% plain chocolate

PC BG

Vegetarian



Coffee
finest blend
of Brazilian coffee

PC



Cinnamon
from Indonesia

PC



Cassata
with candied fruits

PC



Salted caramel
with sea salt

PC



Milk chocolate
with fresh milk from
our farm

PC BG



White chocolate
with 30% of white
chocolate

PC



Egg custard
made with cage-free
chicken eggs

PC



Cookies
with cookies in pieces

PC



Toffee
typical argentine
crema mou

PC



White baked cream
with fresh milk from
our farm

PC BG



Gianduja
exclusively from
Piedmont hazelnut IGP

PC



Liquorice
with liquorice root

PC



Malaga
with sultanas
& marsala dop wine

PC



Marron glacè
with Piedmont chestnuts

PC



Mascarpone
from the Po plain

PC



Hazelnut
exclusively from
Piedmont hazelnut IGP

PC BG



Nocciolata
milk chocolate
& Piedmont hazelnuts IGP

PC



Oreo
cream with pieces
of Oreo biscuits

PC



**Strawberry
& cream**

PC



Pistachio sicilia
with the best pistachios
of the season

PC BG



Ricotta
with ricotta from
the Po valley

PC



Stracciatella
with plain chocolate
chips

PC BG



Nougat
with IGP Piedmont
hazelnuts

PC



Tiramisù
an italian combination of
zabaione, coffee & lady fingers

PC BG



Vanilla
from Madagascar
with pieces of vanilla pod

PC BG



**Variegato
all'amarena**

PC BG



Yogurt
natural with live
ferments

PC BG



Eggnog
with free range eggs

PC



Banana
selected ecuadorian
banana

PC



Coconut
with genuine
coconut pulp

PC BG



4 kg/5,6 lt

Pozzetto tubs

BECAUSE GELATO CANNOT BE SEEN, BUT THE GOODNESS CAN BE TASTED! THANKS TO THE POZZETTO TUB WE ALWAYS KEEP THE OPTIMAL TEMPERATURE FOR OUR ICE CREAMS AND SORBETS, KEEPING UNALTERED ALL THE ORGANOLEPTIC PROPERTIES. FURTHERMORE, THE MANAGEMENT IS EASIER AND IMMEDIATE.

Vegan

Most of our fruit flavors are naturally suitable for a vegan diet as they are made **without milk and/or animal fats** to enhance the quality fruit with which they are made, furthermore, thanks to our "gelato making" technique their texture remain silky and soft. They are also perfect to be served with our vegetarian flavors, rich in milk from our stable.



Mango
with Indian mango



Green apple
Granny Smith



Melon
with fresh Italian
melon



Strawberry
with Charlotte
and Camarosa



Mixed berries
wild blackberries, raspberries
& Camarosa strawberries



Raspberry
with Italian raspberries



Lemon
Sicilian lemon
cold pressed juice



Mandarin
with late Ciaculli
mandarin



Pear
with conference pear



Peach
with yellow peach



**American
grapes**



Dark chocolate
with 24% plain
chocolate



For more information on the correct separate collection/disposal of the packaging, refer to the information reported on the packaging

Vegetarian



Coffee
finest blend
of Brazilian coffee



Milk chocolate
with fresh milk from
our farm



Egg custard
made with cage-free
chicken eggs



Toffee
typical argentine
crema mou



White baked cream
with fresh milk from
our farm



Gianduja
exclusively from
"piedmont hazelnut IGP"



Malaga
with sultanas
& marsala dop wine



Marron glacè
with Piedmont chestnuts



Mascarpone
from the Po plain



Hazelnut
exclusively from
Piedmont hazelnut IGP



Oreo
cream with pieces
of Oreo biscuits



Pistachio sicilia
with the best pistachios
of the season



Stracciatella
with plain chocolate
chips



Tiramisù
an italian combination of
zabaione, coffee & lady fingers



Vaniglia
from Madagascar
with pieces of vanilla pod



**Variegato
all'amarena**



Yogurt
natural with live
ferments



Coconut
with genuine
coconut pulp

Other more niche flavors able to surprise your customers, are available in our 2.5Lt format.

DISCOVER —>

https://meno18.com/Documenti/meno18_Ristoranti.pdf

Menodiciotto cannot ensure the availability of all flavors throughout the year (particularly the ones subject to seasonality).



 vegetarian

 vegan

 gluten free

**WE ARE A
COMPANY
MADE OF REAL
PEOPLE, WITH
A SOUL**

CONTACT US

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