

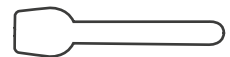
Menodiciotto

GELATI FATTI CON ARTE dal 1986

MENODICIOTTO MEANS “MINUS 18°C” IN ITALIAN



*as the only
preservative
we use is
low temperature*



**Delicious italian
gelato,**

*made with the right ingredients,
nothing less and nothing more.*



ABOUT US

Menodiciotto

We are an atypical family business that has been producing quality gelati and sorbets for more than 30 years.

Our origins date back to the 1980s, when Luca (our CEO) started experimenting in the kitchen of the two-starred Michelin restaurant "Al Gatto Nero", which was run by his family at that time.

Menodiciotto products are special, just like our history!

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

GELATI MADE WITH LOVE SINCE 1986

We have been mastering the art of gelato for the past 30+ years, through continuous testing and research. Every flavour originates from the skillful use of ingredients, processed through specific and innovative processes.



OUR MILK

We make our GELATO with the milk we produce in our cattle farm.



THE EGGS

Our GELATO is made exclusively with Italian free-range eggs.



THE FRUITS

We only use fresh seasonal fruits to bring to you the most tasty gelato. Menodiciotto: delicious GELATO all year round!

Every flavor has its own secret.

Carefully selected raw materials: fresh seasonal fruits, "Nocciola Piemonte IGP", "Parmigiano Reggiano DOP"; and 30+ years experience in developing the most balanced and delicious recipes.

Numbers



A team of **50**
**GELATO
LOVERS**
around the world



More than **15**
**NATIONS
SERVED**
in 3 different continents

30

YEARS

**MADE IN ITALY
SINCE 1986**

*more than 30 years
of passion*



A plant of
5000 MQ
**2000 PALLET
PLACES**
of cold storage



More than **30%**
of energy consumption
from ours
**SOLAR
PANELS**



More than **5**
**PACKAGING
LINES**
for all needs



15 tons
**PRODUCTION
CAPACITY**
daily



More than **40**
**FLAVORS OF GELATI
AND SORBETS**
available



4
**OUR
ICE-CREAM KIOSK**
and more than 50 partners



SALES CHANNELS

and dedicated product lines

HO.RE.CA.

Tubs

1,5/1,8 Kg - 2,5 Lt

Tubs expressly studied for the restaurant industry, to preserve at best the product.



Bite-size dessert

Every box: 16 pz

Our bite-size desserts, ready to be served, are small pieces of traditional handmade art.



ICE- CREAM PARLOUR

Tubs

3/3,5 Kg - 5 Lt | 4,5/4,8 Kg - 7Lt

Gelato tubs for display cases, specifically designed to look like stainless steel – can be displayed in showcase.

3/3,5 Kg - 5 Lt



4,5/4,8 Kg - 7Lt



Pozzetti

4 Kg - 5,6 Lt

The 'Pozzetto' tub is the perfect option for preserving the quality of our gelati and sorbets in your ice cream parlour.



RETAILS

Jar

350 gr - 500ml

All the creaminess of Menodiciotto's freshly made gelato in stylish, reusable, transparent jars.

COCONUT | STRAWBERRY CHEESECAKE | VANILLA
CHOCOLATE&HAZELNUT| DARK CHOCOLATE | CREME
CAMEL



READY FOR EVERY NEED

For each flavor we indicate, based on the ingredients, whether it is suitable for **VEGAN, VEGETERIAN** and **GLUTEN FREE** diets.

Most of our **gelati** are suitable for a **latto-ovo-vegetarian** diet that avoids ingredients that derive from the direct killing of animals.

Our **sorbets** are suitable for a **vegan** diet that avoids all ingredients of animal origin.

Most of our flavors are **gluten free** certified.



MAESTRI DEL GUSTO



Since 2006 we have been holding the title of "Maestri del Gusto", a prestigious award that we received from the Turin Chamber of Commerce, which recognized us as an excellent local artisanal business producing traditional and genuine products. In 2014 we were nominated in the list of the best artisanal businesses who grew their size without compromising on quality, called "Oltre i Maestri del Gusto", which acknowledged our role as ambassadors of quality in Italy and abroad.

CERTIFICAZIONE KOSHER



Many of our flavours are now **KOSHER DAIRY** certified. The Kosher certification not only guarantees that our products are compliant with the religious rules of our Jewish customers, but it also ensures the highest quality standards for ingredient selection and processing.

BRC certification

We're BRC (British Retail Consortium) certificated with grade AA, since 2012, which further demonstrates our efforts to always offer the best ice cream - in terms of quality, safety and organoleptic properties - across the entire production and distribution chain.

BRC

Food Safety

CERTIFICATED

IN ADDITION

we also offer



COFFEE CREAM

All the taste of coffee and the creaminess of our milk.



FROZEN YOGURT

Rich in lactic enzymes, perfect to be accompanied by cereals, grains, sauces and fresh fruit.



HOT CHOCOLATE

Creamy, made only with pure chocolate and no thickener.



ACCESSORIES

Branded cups, spoons, napkins, bags

PRIVATE LABEL PROJECTS FOR RETAIL AND HORECA





WE SUPPORT YOU

together we can organize



TRAINING BASIC

for the staff



TRAINING ADVANCED

for the staff



PRESENTATION AND SHOW



TASTING KIT

for sellers

OUR BRANDS

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Gelato
by Menodiciotto

**Luca
Gelato**[®]



MORE INFORMATION ON:

www.meno18.com/brochure

https://youtu.be/_5XG5U70oYs

<https://www.instagram.com/meno18gelato/>

<https://www.facebook.com/Menodiciotto>

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