



SCOOP

2025



SAMMONTANA HAS BECOME A B CORP

Our company was established and developed thanks to the determination and passion of those who believed in the dream of changing their lives and giving a different and better direction to the future of those who would come after. Conscious of the **part we play for today's generations and those to come**, we have embarked on a path of commitment to respond to today's greatest challenges in order to leave a Planet that will keep smiling tomorrow.

Indeed, shaping **the quality of the future** means committing from today in generating value for the communities, people, environment and territories we address every day. For years, our activities and products have been designed and produced with a focus on environmental sustainability, health and well-being, with the goal of brightening the Future of younger generations with that Smile that characterises Sammontana.

In line with this path, in 2023 we **switched our corporate form to Benefit Corporation**, consolidating our ethical, responsible and transparent model of doing business.

Since 2024, **Sammontana SpA Società Benefit has become a Certified™ B Corp company**, for the high standards it has achieved in promoting inclusive, equitable and regenerative models. This achievement does not represent a culmination point, but the beginning of a journey towards continuous improvement of our actions to generate benefit for all.

WHICH COMPANIES ARE B CORP™ CERTIFIED?

B Corps are businesses audited by B Lab - a non-profit network dedicated to transforming the global economy for the benefit of all People, the Community and the Planet by implementing policies, tools and programmes aimed at changing the behaviour, culture and structure of the economic system as we know it today.

After an assessment process based **on five impact areas** (Governance, Workers, Community, Environment and Customers), the companies assessed as compliant with B Lab's social and environmental impact standards are recognised as having made a concrete pledge to create value not only for shareholders, but for all stakeholders: people, customers, community and environment.

WHAT DOES IT MEAN TO BE PART OF THE B CORP™ MOVEMENT?

Each B Corp belongs to a global movement of people and companies using **business as a positive transformative force** in the economic system, moving from a Shareholder Economy to a Stakeholder Economy, based on equity, regeneration and interdependence.

Certified



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

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/cafés

Sammontana 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



Il marchio della gestione forestale responsabile

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



Il marchio della gestione forestale responsabile

• Sammontana renews the Agreement with the Italian Ministry for Ecological Transition

estendendolo all'intera organizzazione

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 transpose 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

An organisation's Carbon Footprint 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 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 of Sicily, through ISCC PLUS certification, according to the MASS BALANCE chain of custody



2025

• Decarbonisation

Based on the measurement of direct CO₂eq. 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



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

ARACHIDE SAGACE

Vanilla-flavoured gelato with anhydrous peanut ripple, decorated with peanut coating, dried fruit grains and biscuits



NEW

YOGURT E MANGO

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

NEW

ARACHIDE SAGACE

Vanilla-flavoured gelato with anhydrous peanut ripple, decorated with peanut coating, dried fruit grains and biscuits
product code **2211**



NEW

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**



NEW

COCCO BELLO

Coconut-flavoured gelato with coconut inclusions, decorated with milk chocolate coating, dehydrated coconut grains and biscuits
product code **2210**



NEW

PLASMON

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



NEW RECIPE

CREMA

With fresh dairy cream and egg yolk
product code **2215**



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**



UNICORNO

Vanilla-flavoured gelato swirled with caramel ripples and topped with unicornshaped sugar nibs
product code **0822**



VANIGLIA AL CARMELLO SALATO

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





PANNA

With fresh dairy cream
product code **0900**



CAFFÈ

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



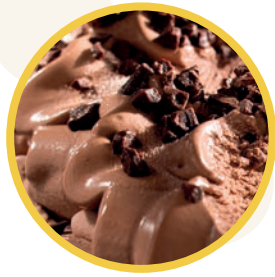
COOKIES

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



NOCE

With crunchy
praline walnuts
product code **0908**



CIOCCOLATO

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



CROCCANTINO

With crunchy almonds
product code **0907**



FIORDILATTE

With fresh milk
product code **2036**



NOCCIOLA

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



STRACCIATELLA

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



PISTACCHIO

With Sicilian pistachio paste
product code **0916**



NEW

COCCO BELLO

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



TIRAMISÙ

With Coffee ripple
product code **0923**



SPAGNOLA

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



SORBETTO FRAGOLA

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



COCCO

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



PANNA VARIEGATO GIANDUIA

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



LIMONE

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



SORBETTO ANANAS

With pineapple juice and
pineapple pieces
product code **0938**



SORBETTO MELONE

With pieces of melon
product code **0939**



PANNA COTTA

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



MALAGA

With sultanas
product code **0947**



SORBETTO LIMONE

With Sicilian Lemon juice
product code **0904**



MENTA

With crunchy chocolate bits
product code **0943**



YOGURT

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



FRUTTI DI BOSCO

With forest fruits
product code **0940**



BANANA

With banana juice
product code **0942**



CIOCCOLATO FONDATE SAO TOMÈ

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



SORBETTO MANGO

Mango sorbet
product code **0833**



NEW

PLASMON

Vanilla-flavoured gelato with fresh dairy milk and biscuit powder

Plasmon®

To make the Plasmon tray more eye-catching in the fridge,



decorate it with whole Plasmon biscuits or chop them to make Plasmon biscuit crumbs.

Don't forget to also display the dedicated taste marker.



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.



NEW

MELONE



MELONE

product code **2212**



BANANA

product code **0641**



COCCO

product code **0642**



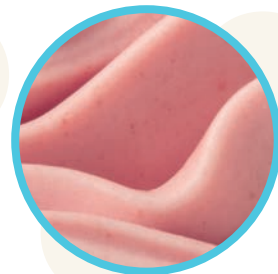
CACAO

product code **0632**



MANDARINO

product code **2096**



FRAGOLA

product code **0635**



CAFFÈ

product code **0633**



PISTACCHIO

product code **0638**



ANGURIA

product code **2098**



MARACUJA

product code **2097**



STRACCIATELLA

product code **0636**



VANIGLIA GIALLA

product code **0639**



PESCA MANGO

product code **2099**



CREMA

product code **0631**



NOCCIOLA

product code **0637**



VANIGLIA BIANCA

product code **0640**



LIMONE

product code **0634**



PANNA

product code **0630**



A STRATI

IRRESISTIBLE COMBINATIONS OF FLAVOUR

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



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**

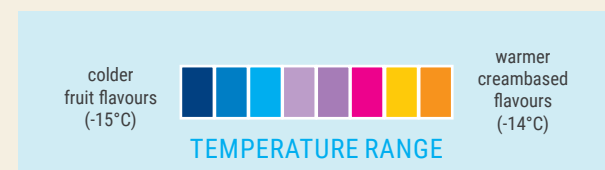


TRE CIOCCOLATI

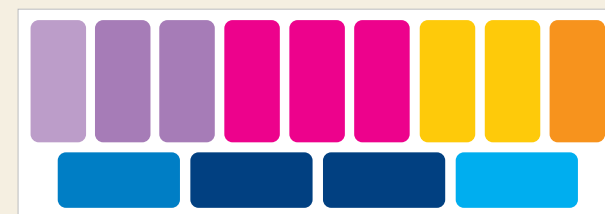
Dark-chocolate gelato with chocolate swirled with a white-chocolate ripple
product code **2204**

MAINTAINING PRODUCT QUALITY

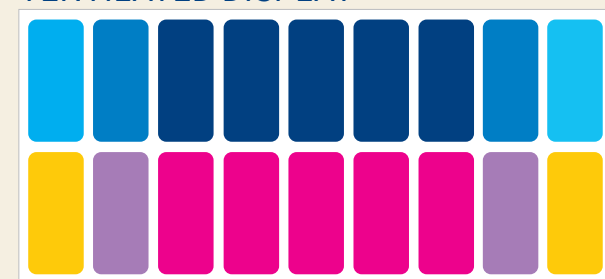
To maintain the quality and scoopability of our products, fruit flavours must be kept at a temperature of -15°C and creambased flavours at a temperature of -14°C.



STATIC DISPLAY SHOWCASE



VENTILATED DISPLAY



TECHNICAL ADVICE

Display showcase maintenance

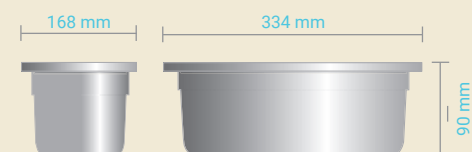
The static display showcase defrosts automatically via the evaporator. To keep product quality high, we recommend performing regular, manual defrosts (once a month): remove the product from the display showcase, place it in another refrigerator at a temperature of -18°/-20°C, and disconnect the power 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

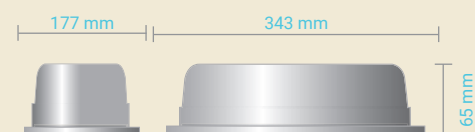
To help identify flavours, arrange the tubs in such a way that a light-coloured flavour is always next to a dark-coloured flavour. In static display showcases, cream-based flavours should be positioned to the right of the vendor and fruit flavours to the left. In ventilated display showcases, fruit flavours 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

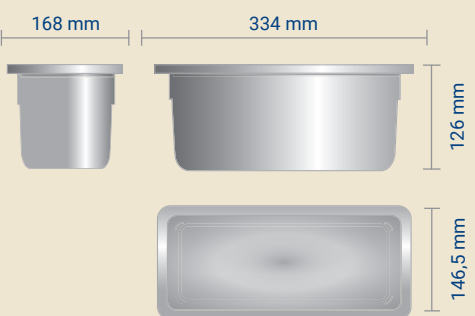
CUPOLA



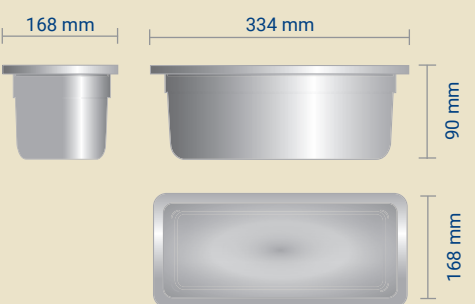
LID



5 litres



3 litres *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.

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Certified



Corporation

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