



## MASSIMO CONTI

### Profile

Expert ice cream (Italian gelato) maker since 1982, internationally renowned as consultant in Food & Beverage since 1996. He has lent his expertise to the opening of the production, administration and sale of the Italian style homemade ice cream, to snack bars and reality that requires know-how in the production of raw materials. From the Principality of Monaco to Rome, to Milan, to Taipei (Taiwan), to Shanghai, to Tunisia and to Turkey, up to lead at the International event on food par excellence, the Expo Milan 2015, in which he managed commissioned by ICIF, the entire supply chain, from production to sale, of the Ice cream shop area in the “Israeli PICNIC” Restaurant within the Israeli Pavilion. Official Ice cream maker of the ICIF institute, specializes in manufacturing and processing of natural products in the ice cream or sorbet. He prefers authentic raw materials and available, depending on the country in which he operates.

*To the ice cream Massimo Conti was love at first taste. Her handmade creations, both traditional or unusual, they really convinced us, as well as convinced all the visitors at Expo who tasted them, so much that have been prepared and sold more than 7.000 kilos of ice-crema in just three months of the Universal Expo Exhibition! Are numbers that leave no doubt, a success of the great Italian tradition and of Massimo Conti, the superb ice-cream maker of Expo.*

All the traditional or unusual tastes of the best ice cream of Expo: the ice cream of Massimo Conti  
Valeria Laudi - [www.inexpo.it](http://www.inexpo.it)