

# nappi®

— 1911 —

 **GELATO**  
 **PASTRY**

*Excellence for Gelato, Pastry shop, Confectionery Industry and Food Service*



[www.nappi.com](http://www.nappi.com)

**nappi**<sup>®</sup>  
— 1911 —

• *life is so **sweet!*** •



Gelato



Pastry



Yogurt



Crepes



Waffle

# Welcome to *delicious* Nappi world



In **1911** the History of Nappi Company started with a small **Hazelnut and Fresh fruit** sorting laboratory, until diversify its own production realizing new references. Today we are present, with more than 2000 items, in more than 87 countries all over the world and since four generations we produce in our factory products for **Gelato, Pastry, Yogurt, Industry, and HO.RE.CA.**

## *Since 1911, Ingredients for Gelato and Pastry*



Powder mix for gelato ice cream	2	23	Topping Sauce
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No Added Sugar - Zero Slash	18	37	Spreadable Cream
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# BASES

And powder preparations



Powder preparations for gelato base, well calculated and easy to use, for the creations of bases for creamy gelato and fruits sorbets.

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# Powder mix for Gelato ice cream



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CODE	PRODUCT	USE	INFO	DOSAGE g/Lt	PACKAGING
<b>Milk base with dosage 50g</b>					
PF000562	DELIGEL 50	●	Creamy base with compact structure, vegetable fats-free	50g/liter milk	2 Kg. 6 bags
PF000563	DELIGEL 50 PANNA	●	Creamy base with compact structure, vegetable fats-free	50g/liter milk	2 Kg. 6 bags
PF003591	BASE REGINA 50	●	Base without vegetable fats. Creamy and easily spreadable structure. Marked milk flavor and excellent stability in the showcase	50g/liter milk	2 Kg. 6 bags
PF000565	BASE MAYA 50	●	Well balanced base for creamy and spoonable gelato/ice-cream	50g/liter milk	2 Kg. 6 bags
<b>Milk base with dosage 100g</b>					
PF000566	DELIGEL 100	●	Creamy base with compact structure, vegetable fats-free	100g/liter milk	2 Kg. 6 bags
<b>NEW</b> PF002507	BASE REGINA 100	●	Well balanced base with refined vegetable fats, creamy and dry texture that leaves a pleasant vanilla taste	100g/liter milk	2 Kg. 6 bags
<b>NEW</b> PF003592	BASE REGINA 100 MILK	●	Base with refined vetal fats. Compact and creamy structure of intense milk and cream flavor	100g/liter milk	2 Kg. 6 bags
PF000567	VESUVIO 100	●	complete and well balanced base with excellent spreadability, creaminess and velvety, with vegetable fats	100g/liter milk	2 Kg. 6 bags
PF000568	VESUVIO FIORDILATTE 100	●	complete and well balanced base with excellent spreadability, creaminess and velvety, with vegetable fats	100g/liter milk	2 Kg. 6 bags
PF000569	VESUVIO FIORDIPANNA 100	●	complete and well balanced base with excellent spreadability, creaminess and velvety, with vegetable fats	100g/liter milk	2 Kg. 6 bags
PF000571	MAYA 100	●	Complete and well-balanced base, which makes ice cream creamy	100g/liter milk	2 Kg. 6 bags
<b>Milk base for hot processing</b>					
PF000572	SORRENTO (NO FAT)	●	Well balanced base with noble ingredients and with the absence of vegetable fats	100g x 650g milk 100g sugar 150g Whipped cream	2 Kg. 6 bags
<b>Base vegan</b>					
PF003647	VEGGY MIX	●	Vegan base and without milk derivatives - Lactose free - complete and well balanced, which makes the ice cream creamy and easy to spread	450g/liter water	1.8 Kg. 6 bags
PF003600	VEGGY ZERO	●	Vegan base and without milk derivatives - Lactose free and WITHOUT SUGAR - complete and well balanced, which makes the ice cream creamy and easy to spread	450g/liter water	1.8 Kg. 6 bags
<b>Milk base for hot processing [ with dosage 150g / Lt milk ]</b>					
PF000576	MAYA 150	●	Complete and well-balanced base, which makes the ice cream creamy and easy to spread	150g/liter milk	3 Kg. 6 bags
<b>NEW</b> PF005155	PURISSIMA CREMA 150	●	Base without any additive without E numbers for creamy gelato preparation	150g/liter water	3 Kg. 6 bags
<b>Milk base for hot processing [ with dosage 250g / Lt di milk ]</b>					
PF003648	MAYA 250	●	Complete and well-balanced base, which makes the ice cream creamy and easy to spread	250g/liter milk	2,625 Kg. 8 bags



# Powder mix for Gelato ice cream

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CODE	PRODUCT	USE	INFO	DOSAGE g/Lt	PACKAGING
PF003649	GELCOMPLET/S 250	●	complete bases, particularly rich, well studied and combined, ideal for obtaining creaminess, spreadability and stability	250g/liter water and/or milk	2,5 Kg. 8 bags
<b>Milk base for hot processing [ with dosage 350g / Lt milk ]</b>					
PF003650	MAYA 350	●	Complete and well-balanced base, which makes the ice cream creamy and easy to spread	350g/liter water	2,45 Kg. 8 bags
<b>Milk base for cold processing [ with dosage 50g - 100g / Lt milk ]</b>					
<b>NEW</b> PF005154	CORTINA PANNA C/F 50	●	Cold processing base, with smooth and compact structure. Base without vegetable fats	50g/liter milk	2 Kg. 6 bags
PF000583	MAYA F / 100	●	Well balanced and particularly rich base, which makes the ice cream creamy and easy to spread. Ideal for cold working	100g/liter milk	2 Kg. 6 bags
PF000584	VESUVIO F / 100	●	Complete and well balanced base with high fat content	100g/liter milk	2 Kg. 6 bags
<b>Milk base for cold processing [ with dosage 350g / Lt milk ]</b>					
PF000585	SORRENTO ZERO	●	Well balanced base with noble ingredients and with added vegetable fats WITHOUT added SUGAR	350g/liter milk	2,1 Kg. 6 bags
<b>Fruit base for hot processing [ with dosage 100g / Lt water ]</b>					
PF000587	FRUTTAGEL 100	●	Ideal for fruit ice creams, such as sorbet	100g/liter water	2 Kg. 6 bags
<b>Fruit base for cold processing [ with dosage 50g-100g-150g / Lt water ]</b>					
PF000589	REAL FRUTTA 100	●	Ideal for fruit ice creams, with a hyper-creamy structure, without milk derivatives	100g/liter water	2 Kg. 6 bags
PF003470	BEATRICE 50	●	Ideal base for fruit ice creams, with creamy structure without milk derivatives	50g/liter water	2 Kg. 6 bags
PF000590	BEATRICE 100	●	Ideal for fruit ice creams, with a hyper-creamy structure, without milk derivatives	100g/liter water	2,1 Kg. 6 bags
<b>NEW</b> PF005156	PURISSIMA FRUTTA 150	●	Base without any additive without E numbers for fruit gelato preparation	150g/liter water	3 Kg. 6 bags
<b>Fruit base for cold processing [ with dosage 250g / Lt water ]</b>					
PF003651	REAL FRUTTA 250	●	Ideal for fruit ice creams, with a hyper-creamy structure, without milk derivatives	250g/liter water	2,5 Kg. 8 bags
<b>Fruit base for cold processing [ with dosage 350g / Lt water ] - NO SUGAR</b>					
PF000592	FRUTTA ZERO	●	Ideal for fruit ice creams, with a hyper-creamy structure, without milk derivatives, without sugar	350g/liter water	2,1 Kg. 6 bags
<b>Neutral</b>					
PF000593	NEUTRO MILK 5	●	Prepared for the processing of cream ice creams	5g/liter milk	2 Kg. 6 bags
PF000594	NEUTRO MILK 10	●	Prepared for the processing of cream ice creams	10g/liter milk	2 Kg. 6 bags
PF000595	NEUTRO FRUTTA 5	●	Prepared for the processing of fruit ice creams	5g/liter water	2,1 Kg. 6 bags

*Ice cream easy, fast, snappi!*

# SNAPPI

## linea Sprint



# SNAPPI

## GELATO SPRINT

Snappi are powder preparations complete and easy to use.  
Just add water or milk so to speed up the production of gelato and freeze  
the mix directly

START ▶



ENJOY

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# Powder preparations for Soft, Fruit, Granite and frozen desserts



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CODE	PRODUCT	FLAVOR	INFO	DOSAGE g/Lt	PACKAGING
<b>Snappi Sprint line</b>					
PF003652	LEMON SNAPPI	Lemon Flavour	Powdered preparation for ice creams	1.250g x 2.500lt of water	1,250 Kg 10 bags
<b>NEW</b> PF003593	LEMON BASE 50	Lemon Flavour 50	Powdered preparation for ice creams	50g x lt of water	2 Kg 6 bags
PF003653	STRAWBERRY SNAPPI	Strawberry Flavour	Powdered preparation for ice creams	1.250g x 2.500lt of water	1,250 Kg 10 bags
PF003654	MELON SNAPPI	Flavor melon	Powdered preparation for ice creams	1.250g x 2.500lt of water	1,250 Kg 10 bags
PF003604	MANGO SNAPPI	Flavor mango	Powdered preparation for ice creams	1.250g x 2.500lt of water	1,250 Kg 10 bags
PF003672	DARK FONDENTE	Flavor Dark Chocolate	Powdered preparation for ice creams	1.250g x 2.500lt of water	2 Kg 6 bags
PF003655	WATERMELON SNAPPI	Flavor Watermelon	Powdered preparation for ice creams	1.250g x 2.500lt of water	1,250 Kg 10 bags
PF003656	GREEN APPLE SNAPPI	Flavor Green Apple	Powdered preparation for ice creams	1.250g x 2.500lt of water	1,250 Kg 10 bags
PF000602	CAFFE' SNAPPI	Flavor Coffee	Powdered preparation for ice creams	1.250g x 2.500lt of milk	1,250 Kg 10 bags
PF000603	PRONTOCIOK	Flavor Milk Chocolate	Complete chocolate base, already balanced for excellent spreadability	250g/liter milk	2 Kg 6 bags
PF003605	SNAPPI WHITE CHOCOLATE	Flavor White Chocolate	Powdered preparation for ice creams	1,6 Kg./2,4 lt milk	1,600 Kg 6 bags
<b>NEW</b> PF003606	SANTO DOMINGO DARK	Flavor Chocolate	Powdered preparation for ice creams	1,8 Kg./2,2 lt water	1,800 Kg 6 bags
PF003601	SNAPPI DARK CHOCOLATE NO ADDED SUGAR	Flavor Dark Chocolate	Powdered preparation for ice creams	1,8 Kg./2,7 lt water	1,800 Kg. 6 bags
<b>NEW</b> PF003607	SALTED CARAMEL	Flavor Salted Caramel	Powdered preparation for ice creams	1.250g in 2.500lt of water/milk	1,250 Kg 10 bags
<b>Linea Soft</b>					
PF003615 -16-17-18	Flavors of: Fiordilatte, Fiordipanna, Yogurt and Strawberry	Single Packaging	Complete preparations for soft ice creams	1kg/2,250 lt water	2 Kg. 6 bags
PF002539	SOFT CHOCOLATE	Flavor Chocolate	Complete preparations for soft ice creams	1kg/2,250 lt water	2 Kg. 6 bags
PF002539	FIOR DI VANIGLIA no color	Flavor Vanilla	Complete preparations for soft ice creams	1kg/2,250 lt water	2 Kg. 6 bags
PF000604	SOFT BLACK VANILLA	Flavor Black Vanilla	Complete preparations for soft ice creams	1kg/2,250 lt water	2 Kg. 6 bags
PF000605	SOFT VANILLA ZERO	Flavor White Vanilla	Complete preparations for soft ice creams	1kg/2,00 lt water	2 Kg. 6 bags
PF001180	SOFT VANIGLIA YELLOW	Flavor Vanilla	Complete preparations for soft ice creams	Carton 12 Kg	2 Kg. 6 bags
PF000606	SOFT COCONUT	Flavor Coconut	Complete preparations for soft ice creams	1kg/2 lt milk	2 Kg. 6 bags
PF000607	SOFT PISTACHIO READY CREAMY	Flavor Pistachio	New innovative system for preparation Soft with Pistachio in Cream	2kg/2 lt milk	6 Kg. 2 buckets
<b>Linea Yogurt "Soft"</b>					
PF000608	YOGURT CREAM	Flavor Yogurt	Complete preparations for soft yogurt ice creams	1 Kg./2,500 lt whole milk or 1 Kg./1,700 lt water	2 Kg. 6 bags
PF000609	YOGURT ICE	Flavor Yogurt	Complete preparations for soft yogurt ice creams	1kg/2,250 lt water	2 Kg. 6 bags
PF000610	YOGURT MIX	Flavor Yogurt	Complete preparations for soft yogurt ice creams	1,5 Kg./2 lt water/ 5 Kg. yogurt whole	1,5 Kg. 9 bags
<b>NEW</b> PF005161	FROZEN YOGURT	Flavor Yogurt	Complete preparation for frozen yogurt and Soft Yogurt Gelato	1,6 kg/4 lts Whole fresh Milk/1kg Fresh Yogurt	1,6 Kg. 8 bags
<b>Low - Calorie</b>					
PF000611	HYPOCHALORIC-CREAM BASE	Base neutral	Complete base for low calorie ice creams, flavored cream	250g/liter milk skimmed	2 Kg. 6 bags
PF000612	HYPOCHALORIC-FRUIT BASE	Base neutral	Complete base for low calorie ice creams, flavored cream	250g/650g water+450g fresh fruit	2 Kg. 6 bags
<b>Fat supplements</b>					
PF000613	NAPPI PAN	Cream Taste	Ideal for replacing fresh or vegetable cream in the base	20/40g/liter milk	2 Kg. 6 bags



# Powder preparations for Soft, Fruit, Granite and frozen desserts



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CODE	PRODUCT	FLAVOR	INFO	DOSAGE g/Lt	PACKAGING
<b>NEW</b> PF003596	PROTEIN MILK		Noble milk proteins particularly suitable for obtaining spreadability in cream ice	50g/liter milk	2 Kg. 6 bags
<b>NEW</b> PF003597	PROTEIN FRUIT		Vegetable protein supplement particularly suitable for sorbets	15g/liter water	2 Kg. 6 bags
<b>NEW</b> PF003598	FIBER MIX		Dietary fiber supplement	20g/liter milk	2 Kg. 6 bags
PF002408	CREAM SUPPLEMENT		Fat supplement that acts on the structure of the ice cream conferring creaminess and	20/50g/lit x kg mix	5 Kg. buckets

## Jelly

PF000614	NATURELLA POWDER	Flavor Neutral	for the serving of fruit salads and the preparation of sauces, toppings and variegates	60g+150g sugar+300g watercalof+500/800g fresh fruit	2 Kg. 6 bags
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## Powdered preparations for slush makers

PF000615	CREMA CAFFE' NONNO NAPPI	Flavor Coffee	Preparation in powder with the typical taste of coffee, suitable for the preparation of cold cream in a slush machine	900 gr. of preparation "Nonno Nappi Coffee Cream" in 1 lt. of milk and 1	1.8 Kg. 6 bags
PF000616	ALMOND CREAM	Flavor Almond	Preparation in powder with the typical taste of almond, suitable for the preparation of cold cream in a slush machine	1 Kg. Of "Almond Cream" preparation 2 lt. by milk	2 Kg. 6 bags
PF000615	GRAN LIMONE	Flavor Lemon	Lemon flavored granita mix	1.250g in 4.250g of water	1,250 Kg. 10 bags
<b>NEW</b> PF000616	LIMONISSIMO	Flavor Lemon	Lemon flavored granita mix	50g x lt of water	2 Kg. 6 bags

## Base for semifreddi

PF000486	CREMAPIU'	Base Neutral	Complete base, for flavored milk semifreddi	250g + 1 Kg. Cream	2 Kg. 6 bags
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## Base for Mousse - Use Temperature + 4 / -18 ° C

PF000488	MOUSSE CREAM	Base Neutral	Complete base for mousse at + 4 ° C with neutral flavor	250g + 1 Kg. Cream	2 Kg. 6 bags
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# Powder preparation for cakes, cones, crepes and waffles



Powder preparations for cakes and minicakes, like Caprese cake, Brownies, Red velvet, Hot Waffle cone, Crepes, and Waffles



# Powder preparations for Cakes, Crepes, Cones and Waffles



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CODE	PRODUCT	FLAVOR	INFO	DOSAGE g/Lt	PACKAGING
<b>Powder mix for cakes and / or single portion</b>					
PF000489	CAPRESE CAKE MIX	Almond and chocolate flavor	Caprese flower cake powder mix	1 cake of Ø 20 CM / 8 SERVINGS 400g Caprese Mix 125g melted butter 3 eggs	2 Kg. 6 bags
PF000490	LEMON CAPRESE	Lemon and almond flavor	Preparation in powder for caprese cake with lemon	X 1 cake of Ø 20 CM / 8 SERVINGS 400g Caprese Al Limone Mix 50g White Chocolate 3 eggs	2 Kg. 6 bags
PF000491	BROWNIE MIX	Chocolate and hazelnut flavor	Powder mix for cake / muffin / roller / sponge cake for cake base	1 x rectangle cake / 8 SERVINGS 400g Brownie Mix 125ml Sunflower Oil 4 eggs	2 Kg. 6 bags
PF000492	CHOCOLATE CAKE MIX	Classic cocoa flavor	Powder mix for cake / muffin / roller / sponge cake for cake base	1 x Rectangle 60x40/15 eggs (750 g), 1 Kg Mix	2,4 Kg. 6 bags
PF000493	RED VELVET MIX	Red Velvet flavor	Powder mix for cake / muffin / roller / sponge cake for cake bases classic Velvet	1 x Rectangle 60x40/15 eggs (750 g), 1 Kg Mix	2,2 Kg. 6 bags
<b>Prepared for hot cone</b>					
PF003658	CONO MIX	Flavor Neutral	Powder preparation	1kg + 600g water and / or whole milk	2 Kg. 6 bags
PF000621	CONO MIX DARK	Flavor Cocoa	Powder preparation	1kg + 600g water	2 Kg. 6 bags
<b>Preparations for Crepes, Waffles &amp; Brioche</b>					
PF000494	BRIOCHE MIX	Flavor Neutral	Powder preparation	1,3 Kg / mix	2 Kg. 6 bags
PF000622	CREPES MIX	Flavor Neutral	Powder preparation	1 Kg/1,25 Kg water	2 Kg. 6 bags
PF003153	CREPES MIX SALATE	Slightly savory flavor	Powder preparation	1.000 g/1600 g water/butter 75g	2 Kg. 6 bags
PF000623	WAFFLE MIX	Flavor Neutral	Powder preparation	1Kg / 800 g water	2 Kg. 6 bags
PF003603	CREPES ZERO	Slightly savory flavor	Powder preparation	1Kg / 1,25 Kg water	2 Kg. 6 bags
PF003602	WAFFLE ZERO	Flavor Neutral	Powder preparation	1Kg / 800 g water	2 Kg. 6 bags

*Classic pastes for gelato and pastry*

# CLASSIC PASTES



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# Classic Paste



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>Powdered preparations for slush makers</b>				
PF000624	<b>BIGBYBOL</b>	Fruity mint flavor	80 g/Kg. mix	3,5 Kg. 2 buckets
PF000625	<b>BISCOTTO</b>	Preparation for shortbread biscuit flavored ice cream NATURAL COLOR	50g/Kg. mix	6 Kg. 2 buckets
PF000628	<b>CAFFE' MOKA solubile</b>	Ice-cream preparation at strong coffee flavour	80/100g for Kg. mix	3,5 Kg. 2 buckets
PF000630	<b>CARAMEL - MOU</b>	Ice-cream preparation at milk caramelized flavour	35 g/Kg. mix	3,5 Kg. 2 buckets
PF000631	<b>CASSATA SICILIANA</b>	Preparation at typical flavour, with candied fruits	100 g/Kg. mix	6 Kg. 2 buckets
PF000632	<b>COCONUT</b>	Ice-cream preparation at typical flavour	60 g/Kg. mix	6 Kg. 2 buckets
PF000734	<b>COVER PINGUINO</b>	With recommended for preparing stracciatella	as required	3 Kg. 2 buckets
PF000634	<b>CROCCANTE</b>	Prepared with chopped hazelnuts, almonds and cocoa macaroons	120 g/Kg. mix	3 Kg. 2 buckets
PF000635	<b>CROSTATA</b>	Preparation for ice cream with a typical tart flavor, to be combined with variegated fruit nappi	120 g/Kg. mix	3 Kg. 2 buckets
<b>NEW</b> PF000636	<b>GIANDUIA</b>	Classic Gianduja Paste with hazelnut and cocoa	100 g/Kg. mix	5 Kg. 2 buckets
<b>NEW</b> PF005159	<b>KISSME</b>	Classic Gianduja Paste enriched with selected roasted chopped hazelnut	130 g/Kg. mix	5 Kg. 2 buckets
<b>NEW</b> PF00516	<b>LECHE MERENGADA</b>	Past with Lemon and cinnamon, ideal to prepare classic Spanish flavor	60 g/Kg. mix	3,5 Kg. 2 buckets
PF000638	<b>LIQUIRIZIA</b>	Ice-cream preparation at typical flavour	60 g/Kg. mix	3,5 Kg. 2 buckets
PF000639	<b>MALAGA</b>	"Ideal for ice creams with the typical flavor of Marsalata cream, enriched with raisins"	80 g/Kg. mix	3,5 Kg. 2 buckets
PF000640	<b>ITALIAN ROASTED ALMOND</b>	"Prepared for gelato with a typical flavor with selected Italian almonds"	100 g/Kg. mix	5 Kg. 2 buckets
PF000642	<b>MARE BLU (azzurro)</b>	Azure paste at cream flavour	60 g/Kg. mix	3,5 Kg. 2 buckets
PF000643	<b>NEW WHITE CHOCOLATE</b>	Ice-cream preparation at typical flavour	100 g/Kg. mix	5 Kg. 2 buckets
PF003608	<b>IGP HAZELNUT PIEMONTE</b>	"Selected hazelnut paste of the highest quality IGP PIEMONTE"	100/120 g/Kg. mix	3 kg. 2 buckets
PF003611	<b>IGP HAZELNUT GIFFONI</b>	"First quality IGP Giffoni hazelnut paste, delicately toasted of flavorgentile"	100 g/Kg. mix	3 Kg 2 buckets
PF003612	<b>ITALIAN HAZELNUT STABILIZED</b>	"Selected Italian stabilized hazelnut paste, toasted to ensure a more marked color"	100 g/Kg. mix	3 Kg 2 buckets
PF003609	<b>ITALIAN HAZELNUT "P"</b>	Selected Italian hazelnut paste	80/100 g/Kg. mix	5 Kg. 2 buckets
PF003610	<b>ITALIAN HAZELNUT "P" Dark</b>	"Selected Italian hazelnut paste, toasted in order to guarantee a stabilized and flavored flavor"	80/100 g/Kg. mix	5 Kg. 2 buckets
PF002310	<b>MEDITERRANEAN HAZELNUT</b>	"Pure hazelnut paste, obtained from an intense roasting of carefully selected hazelnuts"	80/100 g/Kg. mix	5 Kg. 2 buckets
PF000648	<b>PEANUT</b>	Peanut flavor tipic ice cream mix	100 g/Kg. mix	5,5 Kg. 2 buckets
PF000649	<b>SORRENTO WALNUT</b>	Ice-cream preparation at typical flavour	60 g/Kg. mix	3 Kg. 2 buckets



# Classic Paste



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>Powdered preparations for slush makers</b>				
PF000650	PANNA COTTA	Ice-cream preparation at typical flavour	60 g/Kg. mix	3,5 Kg. 2 buckets
PF000651	PEANUTS BUTTER	Peanut Butter 100% Paste	100 g/Kg. mix	5,5 Kg. 2 buckets
PF002039	PISTACHIO Sicilia	"Green Pistachio Paste obtained from the medium roasting of selected Sicilian pistachios"	100 g/Kg. mix	3 kg. 2 buckets
PF000652	PISTACHIO Premium Sicilia	100% green Bronte DOP pasta	100 g/Kg. mix	3 kg. 2 buckets
PF000542	PISTACHIO PURO	Ice-cream preparation at typical flavour	100 g/Kg. mix	3 Kg. 2 buckets
PF000653	PISTACHIO MIX	Pasta with typical pistachio flavor	80/100 g/Kg. mix	6 Kg. 2 buckets
PF002310	PISTACHIO MEDITERRANEO	Pasta with typical pistachio flavor, natural color	100/120 g/Kg. mix	3 Kg. 2 buckets
PF002037	PISTACHIO MEDITERRANEO VERDE	Pasta with typical pistachio flavor, GREEN color	100/120 g/Kg. mix	3 Kg. 2 buckets
PF000654	PRALINOSA	"Prepared with hazelnuts and cocoa enriched with grains and whole roasted hazelnuts with kiss taste"	120 g/Kg. mix	5 Kg. 2 buckets
PF000655	ROSE	Rose petal flavored preparation	60 g/Kg. mix	3,5 Kg. 2 buckets
PF000656	STRACCIATELLA DARK 32% COCOA	Prepared with cocoa dark 32% for Stracciatella	as required	3 Kg. 2 buckets
PF000657	TARTUFO	Rhum flavored cocoa-based preparation	100 g/Kg. mix	6 Kg. 2 buckets
PF000658	TIRAMISU'	Ice-cream preparation at typical flavour	60 g/Kg. mix	3 Kg. 2 buckets
PF000660	TRAMONTO (PINK)	Pink-colored off preparation with a fruity taste	60 g/Kg. mix	3,5 Kg. 2 buckets
PF000661	YELLOW VANILLA	Ice-cream preparation at typical flavour	30 g/Kg. mix	3,5 Kg. 2 buckets
PF000662	YELLOW VANILLA with berries	Enriched with berry pods	30 g/Kg. mix	3,5 Kg. 2 buckets
PF000663	VANILLA BOURBON	Characterizing Natural, with Bourbon Vanilla berries	50 g/kg mix	3,5 kg 2 buckets
 PF005157	VANILLA FRANCE	"Paste ideal to obtain gelato or custard cream with the original taste of French Vanilla"	30 g/Kg. mix	3,5 Kg. 2 buckets
PF000664	ZABAJONE	Ice-cream preparation at typical flavour	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000665	ZUPPA INGLESE	"Preparation for high concentration typical flavored icecream"	30 g/Kg. mix	3,5 Kg. 2 buckets
PF000666	WAFER	Ice-cream preparation at typical flavour	100 g/Kg. mix	5 Kg. 2 buckets
PF000667	MACADAMIA	Paste 100% Pure Macadamia	100 -120 g/Kg. mix	3 Kg. 2 buckets
PF000668	CASHEW	Paste 100% Cashew Puro	100 -120 g/Kg. mix	3 Kg. 2 buckets
PF000669	CHEESECAKE	Flavor Cheesecake "Flavor cheese powder preparation, ideal for cheesecake"	400 g in 1lt milk	2 Kg. 6 bags
PF000671	MASCARPONE	Flavor Mascarpone "Characterizing mascarpone flavor, of use on mix creams (fredof)"	60g/Kg. mix	2 Kg. 6 bags
PF000670	YOGURTISSIMO	Flavor Yogurt "Characterizing yoghurt flavored, of use on mix creams (fredof)"	30/35g/Kg. mix	2 Kg. 6 bags

Ice cream ready to use!

# GOLOSOTTA

is...

Ready to use!



Golosotta is ready to use pouring directly in the gelato tub, ideal for glazing cakes, variegate the gelato, yogurt, as topping for crepes and waffles or to make special the last bite of your waffle cone







# Golosotte



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>GOLOSOTTE</b>				
PF000518	<b>GOLOSOTTA</b>	Hazelnut and cocoa flavored cream, ready to use directly in the ice cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000519	<b>GOLOSOTTA WHITE</b>	Cream at white chocolate flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000522	<b>GOLOSOTTA DARK</b>	Cream at dark chocolate flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF001587	<b>GOLOSOTTA PEANUT</b>	Cream at peanut flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000520	<b>GOLOSOTTA AVELLANA</b>	Cream at hazelnut flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000521	<b>GOLOSOTTA COFFEE</b>	Cream at coffee flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000524	<b>GOLOSOTTA LEMON</b>	Cream at lemon flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000525	<b>GOLOSOTTA PISTACHIO</b>	Cream at pistachio flavour, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000526	<b>GOLOSOTTA WILDBERRIES</b>	Cream at wildberries flavor, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000527	<b>GOLOSOTTA SAFFRON</b>	Cream at selected Saffron flavor, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000528	<b>GOLOSOTTA CARAMEL</b>	Cream at selected Caramel flavor, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000529	<b>GOLOSOTTA SPECULOOS</b>	Cream at selected Speculoos biscuit flavor, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets
PF000530	<b>GOLOSOTTA LAVANDER</b>	Cream at lavender flavor, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF000531	<b>GOLOSOTTA ROSE</b>	Cream at rose flavor, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF000532	<b>GOLOSOTTA BLUE COTTON CANDY</b>	Cream at vanilla flavor, blue color, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF000533	<b>GOLOSOTTA BLACK VANILLA</b>	Cream at vanilla flavor made with charcoal and black color, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF003564	<b>GOLOSOTTA KIDS</b>	Milk chocolate flavored cream, ready to use directly in the ice-cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF003565	<b>GOLOSOTTA SALTED PEANUTS WITHOUT SUGAR</b>	Salted peanut flavor cream without sugar, ready to use directly in the ice cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF003566	<b>GOLOSOTTA PECAN</b>	Pecan flavored cream, ready to use directly in the ice cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
PF003563	<b>GOLOSOTTA ALMOND</b>	Almond flavored cream, ready to use directly in the ice cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
 PF005163	<b>GOLOSOTTA TIRAMISU'</b>	Tiramisu flavor cream, ready to use directly in the ice cream tub	To put directly into the ice-cream tub	3,5 Kg. 2 buckets
 PF005164	<b>GOLOSOTTA DARK CHOCOLATE</b>	Dark Chocolate flavor, ready to use directly in the ice cream tub	To put directly into the ice-cream tub	6 Kg. 2 buckets



the excellence for gelato and pastry

# VARIEGATE



An excellent sector of products, plain or with crunchy pieces (Nuts roasted and caramelized, fruit, amarena cherries, granular of biscuit) obtained from the steady reserch of high quality selected raw material. That are products ideal to satisfy the most demanding requestes of the market, ideal to variegate and decore the gelato, frozen cakes, yogurt, crepes, cakes and every kind of artisanal preparation for pastry and gelato



*i Variegati*

find out more  
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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>Our Variegates - Filling - for Gelato, Pastry and Yogurt</b>				
PF000672	<b>VARIEGONE AMARENA</b>	Sour cherry sauce with pieces and pulp	as required	6 Kg. 2 buckets
PF001005	<b>VARIEGONE AMARENA NATURALE</b>	Amarena sauce with pulp and pieces of natural color	as required	6 Kg. 2 buckets
PF003559	<b>APPLE PIE</b>	Apple Pie flavored sauce	as required	3,5 Kg. 2 buckets
PF000497	<b>APRICOT OF VESUVIUS</b>	Vesuvius fine apricot sauce with pulp and pieces	as required	3,5 Kg. 2 buckets
PF000502	<b>SALTED PEANUTS</b>	Peanut cream, enriched with salted peanut crunches	as required	6 Kg. 2 buckets
PF000673	<b>BIGNOLATA</b>	Hazelnut and cocoa cream, with whole micro cupcakes	as required	4 Kg. 2 buckets
PF000674	<b>BISCOCOOKY</b>	Hazelnut and cocoa cream, with grains of cocoa biscuits type cookies	as required	6 Kg. 2 buckets
PF000500	<b>BISCOTTELLA</b>	Hazelnut and cocoa cream, with biscuit grains	as required	6 Kg. 2 buckets
PF000501	<b>BISCOTTELLA DARK</b>	Ofrk cocoa cream and hazelnuts, with dark cocoa biscuit grains	as required	6 Kg. 2 buckets
PF000675	<b>BLACK JAMAICAN COCONUT</b>	Dark cocoa cream enriched with coconut flakes and coconut crunch biscuits	as required	3,5 Kg. 2 buckets
PF000495	<b>CAFFE' CRUNCH</b>	Coffee cream enriched with coffee crunch biscuits	as required	3,5 Kg. 2 buckets
PF 003557	<b>SALTED CARAMEL</b>	Intense salted caramel fudge	as required	3,5 Kg. 2 buckets
PF000496	<b>CHOCO CROCKED COFFEE</b>	Chocolate and coffee cream, enriched with crunchy coffee biscuits	as required	3,5 Kg. 2 buckets
PF000677	<b>CEREALS</b>	Hazelnut and cocoa cream, enriched with cereals covered with milk chocolate	as required	5,5 Kg. 2 buckets
PF000678	<b>CHOCOPEANUTS</b>	Peanut and cocoa cream enriched with praline peanut grains	as required	6 Kg. 2 buckets
PF000679	<b>CIOKOBON WAFER</b>	Hazelnut cream with wafer pieces	as required	6 Kg. 2 buckets
PF000680	<b>COCOCIOK</b>	Coconut and chocolate cream	as required	6 Kg. 2 buckets
PF000681	<b>COOKIES &amp; CREAM</b>	Finest White Chocolate Cream with fragrant pieces of dark cocoa cookies	as required	3,5 Kg. 2 buckets
PF000515	<b>CONETTO</b>	Cocoa and wafer cream, enriched with wafer pieces	as required	3,5 Kg. 2 buckets
PF000516	<b>CATALAN CREAM</b>	Cream with the typical taste of Catalan Cream, enriched with crunchy grains	as required	3,5 Kg. 2 buckets
PF000683	<b>CROCCORISO</b>	Cocoa and hazelnut cream enriched with chocolate puffed rice	as required	4,5 Kg. 2 buckets
PF000512	<b>STRAWBERRY</b>	Strawberry sauce with pulp and pieces	as required	6 Kg. 2 buckets
PF000513	<b>ORANGE CREAM</b>	Orange cream with pieces	as required	3,5 Kg. 2 buckets
PF000684	<b>LEMON CREAM</b>	Lemon cream with pieces	as required	3,5 Kg. 2 buckets
PF000514	<b>WILDBERRIES</b>	Berries sauce with pulp and pieces	as required	6 Kg. 2 buckets
PF003562	<b>FIG CARAMELIZED</b>	Caramelized fig flavored sauce	as required	3,5 Kg. 2 buckets



# Variegati



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>Our Variegates - Filling - for Gelato, Pastry and Yogurt</b>				
PF000685	<b>BLACK AND WHITE</b>	White chocolate flavored cream with biscuit intrusion cocoa cookies and wafers filled with chocolate (effetto black and white)	as required	6 Kg. 2 buckets
PF000686	<b>LAMPONE</b>	Raspberry sauce with pulp and pieces	as required	3,5 Kg. 2 buckets
PF000509	<b>LEMON PIE</b>	Lemon flavored cream with intrusion of an exquisite micro meringue and fragrant biscuit grain.	as required	3,5 Kg. 2 buckets
PF000687	<b>MANGO</b>	Alfonso mango sauce with pulp and pieces	as required	3,5 Kg. 2 buckets
PF003561	<b>ALMOND CROCK</b>	Almond flavored sauce	as required	3,5 Kg. 2 buckets
PF000503	<b>MARRON GLACE'</b>	Cream with the typical flavor of Marron Glacé, enriched with pieces	as required	3,5 Kg. 2 buckets
PF000688	<b>POMEGRANATE</b>	Pomegranate sauce enriched with pomegranate grains	as required	3,5 Kg. 2 buckets
PF000689	<b>BLUEBERRY</b>	Cranberry sauce with pulp and pieces	as required	3,5 Kg. 2 buckets
PF000690	<b>MOU</b>	Excellent for decorating and / or variegating creams or panna cotta	as required	900 g 6 vases
PF000506	<b>NAPPIROCK</b>	Hazelnut and cocoa cream, enriched with toasted hazelnut grains.	as required	6 Kg. 2 buckets
PF000505	<b>NAPPIROCK WAFER</b>	Hazelnut, cocoa and wafer crunch cream, enriched with toasted hazelnut grains.	as required	6 Kg. 2 buckets
<b>NEW</b> PF005162	<b>NOCCIOLA CROCK</b>	Hazelnut Cream enriched with roasted hazelnut pieces	as required	3,5 Kg. 2 buckets
PF001077	<b>NOCCIOLBON</b>	Hazelnut cream	as required	6 Kg. 2 buckets
PF000504	<b>NOCCIOLBON-WAFER</b>	Hazelnut cream with wafer pieces	as required	6 Kg. 2 buckets
PF001260	<b>NOCCIOL-WAFER</b>	Cocoa cream, with wafer pieces	as required	6 Kg. 2 buckets
PF000507	<b>NOCCIOLISSIMA</b>	Ideal for garnishment and/or decoration at hazelnut and cocoa flavour	as required	6 Kg. 2 buckets
PF000508	<b>NOCCIOLISSIMA DARK</b>	Dark cocoa and hazelnut cream	as required	6 Kg. 2 buckets
<b>NEW</b> PF003556	<b>PASSION FRUIT</b>	Passion Fruit pulp and pieces	as required	3,5 Kg. 2 buckets
PF003558	<b>PECAN E MAPLE CROCK</b>	Pecan and maple syrup sauce with pecan pieces	as required	3,5 Kg. 2 buckets
PF000499	<b>PISTACHIOSO CROCK</b>	Pistachio Fluid Cream bright color with pieces of pistachio crunch	as required	3,5 Kg. 2 buckets
PF000691	<b>PISTACHIO</b>	Pistachio cream	as required	3,5 Kg. 2 buckets
PF000498	<b>PISTACHIO CRUNCH</b>	Pistachio cream, with pieces of pistachio crunch	as required	3,5 Kg. 2 buckets
PF000517	<b>PRETZEL</b>	Pretzel flavortopic cream, enriched with salty pretzel pieces, which gives a salty sweet flavor"	as required	3,5 Kg. 2 buckets
PF000510	<b>RAPH CRUNCH</b>	White chocolate and almond flavored cream, enriched with turnip coconut + roasted almond sticks and wafer crunch grains	as required	3,5 Kg. 2 buckets
PF003560	<b>RICE AND MILK</b>	Flavor milk sauce with puffed rice crunch	as required	2,5 Kg. 2 buckets
PF000511	<b>SPECULOOS CRUNCH</b>	Cream with the typical flavor of the Speculoos biscuit based on caramelized sugar and cinnamon. Enriched with Speculoos Crunch biscuit chips"	as required	3,5 Kg. 2 buckets



# Variegati



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>Our Variegates - Filling - for Gelato, Pastry and Yogurt</b>				
PF000692	<b>ZAFFERANO CRISPY</b>	Saffron flavored cream, enriched with crunchy puffed rice	as required	3,5 Kg. 2 buckets
PF000693	<b>TOFFY</b>	Toffy flavored cream	as required	3,5 Kg. 2 buckets
PF000694	<b>WAFER</b>	Hazelnut wafer flavored cream, with hazelnut filled wafer intrusion	as required	6 Kg. 2 buckets"
PF000695	<b>WHITE CREAM</b>	White chocolate cream	as required	6 Kg. 2 buckets





# No added sugar Zero slash



**Zero**  
Slash!

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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>ZERO SLASH LINE - WITHOUT ADDED SUGAR</b>				
PF000534	<b>NAPPIROCK No Added Sugar</b>	"Hazelnut and cocoa cream with roasted hazelnut granules, NO added SUGAR"	as required	3,5 Kg 2 buckets
PF000535	<b>PISTACCHIOSO CROCK No Added Sugar</b>	"Fluid Pistachio cream on a brilliant color and with pieces of pistachio crunch, NO added SUGAR"	as required	3,5 Kg 2 buckets
PF003599	<b>NOCCIOLISSIMA No Added Sugar</b>	"Ideal for garnishment and/or decoration, at hazelnut and cocoa flavour, NO added SUGAR"	as required	3,5 Kg 2 buckets
PF000537	<b>PISTACCHIOSO No Added Sugar</b>	Fluid Pistachio cream on a brilliant color, NO added SUGAR	as required	3,5 Kg 2 buckets
<b>NEW</b> PF003565	<b>GOLOSOTTA SALTED PEANUTS WITHOUT SUGAR</b>	"Salted peanut flavor cream without sugar, ready to use directly in the ice cream tub"	To put directly into the ice-cream tub	3,5 Kg. 2 buckets



# Pesto



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>Nappi Pesto - 100% Natural Tradition</b>				
PF000544	<b>HAZELNUT ITALIA</b>	"100% Roasted Italian Hazelnut, grounded as pesto as ancient tradition"	100/120 g/Kg. mix	3 Kg. 2 buckets
PF000545	<b>MEDITERRANEAN PISTACHIO</b>	"100% Roasted Italian Pistachio, grounded as pesto as ancient tradition"	100/120 g/Kg. mix	3 Kg. 2 buckets
PF000546	<b>WALNUT ITALIA</b>	"100% Roasted Italian Walnut, grounded as pesto as ancient tradition"	100/120 g/Kg. mix	3 Kg. 2 buckets
PF000547	<b>ALMOND ITALIA</b>	"100% Roasted Italian Almond, grounded as pesto as ancient tradition"	100/120 g/Kg. mix	3 Kg. 2 buckets

# FRUIT PASTES

FRAGOLA



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# Fruit Paste



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>PRONTOFRUTTO</b>				
PF000701	APRICOT	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000702	AMARENA	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000703	PINEAPPLE	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000704	WATERMELON	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000705	ORANGE	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000706	BANANA	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000707	CHERRY	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000708	COCKTAIL TROPICAL	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000709	STRAWBERRY	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000710	WILD BERRIES	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000711	KIWI	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000712	RASPBERRY	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000713	MANDARINO	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000714	MANGO	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000715	GREEN APPLE	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000716	MELON	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000717	MINT	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000718	BLUEBERRY	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000719	BLACKBERRIES	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000720	PEAR	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000721	PEACH	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000722	GRAPEFRUIT	Concentrated pasta with a typical taste	80/100 g/Kg. mix	3,5 Kg. 2 buckets
PF000723	LEMON	Concentrated pasta with a typical taste	30g+30g frizzy/Kg. mix	3,5 Kg. 2 buckets
PF000724	FRIZZY in polvere	Powdered preparation of combining as an acidifier with lemon ready fruit	30g+30g prontofrutto lemon/Kg. mix	2 Kg. 6 bags

# Fruit Paste



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CODE	PRODUCT	INFO	DOSAGE g/Lt	PACKAGING
<b>SUPREME FRUITS</b>				
PF000726	<b>STRAWBERRY SUPREME (PREMIUM)</b>	Concentrated pasta with a typical taste	65 g/Kg. Mix	3,5 Kg. 2 buckets
PF000727	<b>MANGO ALFONSO SUPREME (PREMIUM)</b>	Concentrated pasta with a typical taste	65 g/Kg. mix	3,5 Kg. 2 buckets
<b>Frutta &amp; Fruits... with pieces</b>				
PF000696	<b>PINEAPPLE</b>	Typical flavored pasta, with pieces and pulp	140/180 g/Kg. mix	6 Kg. 2 buckets
PF000697	<b>STRAWBERRY</b>	Typical flavored pasta, with pieces and pulp	140/180 g/Kg. mix	6 Kg. 2 buckets
PF000698	<b>WILD BERRIES</b>	Typical flavored pasta, with pieces and pulp	140/180 g/Kg. mix	6 Kg. 2 buckets
PF000699	<b>KIWI</b>	Typical flavored pasta, with pieces and pulp	140/180 g/Kg. mix	6 Kg. 2 buckets
PF000700	<b>MELON</b>	Typical flavored pasta, with pieces and pulp	140/180 g/Kg. mix	6 Kg. 2 buckets



Topping sauces for gelato and pastry

# TOPPING



ALSO CRUNCH!

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# Topping Sauce



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CODE	PRODUCT	PACKAGING
<b>Topping Line - for Gelato, Pastry and Yogurt</b>		
PF000763	AMARENA	Bottle of kg. 1 Carton of 6 bottles
PF000737	PINEAPPLE	Bottle of kg. 1 Carton of 6 bottles
PF000738	BANANA	Bottle of kg. 1 Carton of 6 bottles
PF000739	COFFEE	Bottle of kg. 1 Carton of 6 bottles
PF000740	CARAMEL	Bottle of kg. 1 Carton of 6 bottles
PF000741	SALTED CARAMEL	Bottle of kg. 1 Carton of 6 bottles
PF000742	CHOCOLATE	Bottle of kg. 1 Carton of 6 bottles
PF000743	WHITE CHOCOLATE	Bottle of g. 900 Carton of 6 bottles
PF000744	MILK CHOCOLATE	Bottle of kg. 1 Carton of 6 bottles
PF000745	COCONUT	Bottle of kg. 1 Carton of 6 bottles
PF000746	STRAWBERRY	Bottle of kg. 1 Carton of 6 bottles
PF000747	WILD BERRIES	Bottle of kg. 1 Carton of 6 bottles
PF000748	GIANDUIA	Bottle of kg. 1 Carton of 6 bottles
PF000749	KIWI	Bottle of kg. 1 Carton of 6 bottles
PF000750	RASPBERRY	Bottle of kg. 1 Carton of 6 bottles
PF000751	MANGO	Bottle of kg. 1 Carton of 6 bottles
PF000752	BLUEBERRY	Bottle of kg. 1 Carton of 6 bottles
PF000753	HAZELNUT	Bottle of kg. 1 Carton of 6 bottles
PF000754	NOCCIOLOSO	Bottle of g. 950 Carton of 6 bottles
PF000755	PEANUT BUTTER	Bottle of g. 950 Carton of 6 bottles
PF000756	PISTACCHIOSO	Bottle of kg. 1 Carton of 6 bottles
PF000757	MAPLE SYRUP	Bottle of kg. 1 Carton of 6 bottles
PF000758	SPECULOOS	Bottle of g. 900 Carton of 6 bottles
PF000759	TIRAMISU'	Bottle of kg. 1 Carton of 6 bottles

# Topping Sauce



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CODE	PRODUCT	PACKAGING
<b>Topping Line - for Gelato, Pastry and Yogurt</b>		
PF000760	TROPICAL	Bottle of kg. 1 Carton of 6 bottles
PF000761	YELLOW VANILLA	Bottle of kg. 1 Carton of 6 bottles
PF000762	ZABAJONE	Bottle of kg. 1 Carton of 6 bottles
PF000736	AMARENA SYRUP	Tank of 6 Kg
<b>Topping Crunch Line - for Gelato, Pastry, Yogurt and Ho.Re.Ca.</b>		
PF000764	NAPPIROCK	Bottle of kg. 1 Carton of 6 bottles
PF000765	AMARENA WITH PIECES	Bottle of kg. 1 Carton of 6 bottles



# Granular and decorations



Discover the line of crunchy topping decorations  
Ideal for pastry and ice cream





# Decorations

## Dried fruit - Topping crunch



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CODE	PRODUCT	INFO	PACKAGING
<b>Dried fruit - Roasted Chopped Nuts</b>			
PF000459	ROASTED CHOPPED HAZELNUTS " P "	Size 2/4 mm	Vacuum Bags of 2,5 Kg/4 bags
PF001184	ROASTED CHOPPED HAZELNUTS	Size 2/4 mm	Vacuum Bags of 2,5 Kg/10 bags
PF000445	ROASTED NATURAL CHOPPED ALMONDS	Size 2/4 mm	Vacuum Bags of 2,5 Kg/4 bags
PF000446	ROASTED CHOPPED PEANUTS	Size 2/4 mm	Vacuum Bags of 2,5 Kg/4 bags
PF000447	ROASTED CHOPPED PISTACHIO	Size 2/4 mm	Vacuum Bags of 2,5 Kg/4 bags
<b>Dried fruit - Caramelized Chopped Nuts</b>			
PF000448	CARAMELIZED ROASTED CHOPPED HAZELNUT	Roasted and sugar caramelized size 3/5	Vacuum Bags of 5 Kg/4 bags
PF000682	"CARAMELIZED ROASTED CHOPPED HAZELNUT"	Roasted and sugar caramelized size 3/5	Vacuum Bags 1Kg10 bags
PF000462	"CARAMELIZED ROASTED CHOPPED PEANUTS"	Roasted and sugar caramelized size 3/5	Vacuum Bags of 2,5 Kg/4 bags
PF000725	"CARAMELIZED ROASTED CHOPPED ALMONDS"	Roasted and sugar caramelized size 3/5	Vacuum Bags of 1 Kg/4 bags
PF000451	"CARAMELIZED ROASTED CHOPPED PISTACHIO"	Toasted and caramelized with sugar cal. 3/5	Vacuum Bags of 2,5 Kg/4 bags
PF000633	"CARAMELIZED ROASTED CHOPPED PISTACHIO GREEN"	Green roasted and sugar caramelized size 3/5	Vacuum Bags of 1 Kg/4 bags
PF000453	PRALINED WALNUT GRAIN	Roasted and sugar caramelized size 3/5	Vacuum Bags of 5 Kg/4 bags
PF000454	CARAMELIZED HAZELNUTS	Roasted and sugar caramelized size 3/5	Vacuum Bags of 1 Kg/10 bags
<b>Dried fruit - Hazelnuts</b>			
PF000913	ROASTED HAZELNUTS "G"		Vacuum Bags of 2,5 Kg/4 bags
<b>Dried fruit - Almonds</b>			
PF000468	SLICED ROASTED PEELED ALMONDS		10 Kg / 1 Carton
<b>Dried fruit - Pistachio</b>			
PF000482	WHOLE SHELLED PISTACHIO		1 Box from 10 Kg
PF000483	WHOLE ROASTED PISTACHIO		box from 20 Kg.(8x2,5 Kg. vacuum packed)
<b>Dried fruit - Coconut</b>			
PF000485	COCONUT RAPÉ	Coconut in small flakes	Box 6 bags of 1 Kg.
<b>Powder cocoa</b>			
PF000403	COCOA POWDER 22/24		6 bags of 1,5 Kg.
PF000404	COCOA POWDER 10/12		6 bags of 1,5 Kg.



# Decorations

## Decorative and sugars



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CODE	PRODUCT	INFO	PACKAGING
<b>Chocolate Coated Toppings</b>			
PF000407-09-11	CHOCOLATE COATED CEREAL BALLS	MILK / WHITE / DARK	Box from 6 Buckets of 1 Kg
PF000412-13-14	CHOCOLATE WAFER GRAIN	MILK / WHITE / DARK	Box from 5 Kg.*
PF000415-16-17	COOKIE GRAIN COVERED WITH CHOCOLATE	MILK / WHITE / DARK	Box from 6 Buckets of 1 Kg
PF000418-19-20	MALTE 'CHOCOLATE COATED CORN BALLS	MILK / WHITE / DARK	1 Box from 3 Kg.
PF000421	AMARENA COVERED WITH CHOCOLATE	DARK	1 Box from 3 Kg.
<b>Decorative grains</b>			
PF000422	GRANULAR OF COCOA COOKIES	Ideal grain for tops and decorations, made up of pieces of cocoa cookies	Box from 15 Kg. (6 x 2,5 Kg. vacuum packed)
PF000423	CROCCANTE MIX	Ideal grain for tops and decorations, composed of pieces of hazelnuts, chocolate, and meringues. Ideal for flavor Amarena Crock.	Box from 2 Buckets of 2,5 Kg
PF000425	WAFER PIECES	Ideal grain for tops, decorations and intrusions for an always feeling of CRUNCH even at touch with humidity	Box from 8 Bags of 500g
<b>Biscuit flours for cheesecake</b>			
PF003162	BISCUIT MEAL FOR CHEESECAKE CRUNCH		Box from 10 Kg. (10 x 1 Kg. vacuum packed)
PF000378	BISCUIT MEAL FOR CHEESECAKE		Box from 10 Kg. (10 x 1 Kg. vacuum packed)
PF002461	COCOA BISCUIT MEAL		Box from 10 Kg. (10 x 1 Kg. vacuum packed)
<b>Powder milk</b>			
PF000372	WHOLE MILK POWDER 26% M.G.		10 bags of 1 Kg.
PF000374	LEAN MILK POWDER		10 bags of 1 Kg.
<b>Decorative products and sugars</b>			
PF00381-82-83	VERMICELLI MIX COLOUR	Red-green-yellow	Box from 6 Buckets of 1 Kg
PF000384	VERMICELLI COLOUR BROWN COCOA		
PF000385	DARK CHOCOLATE VERMICELLI	Refrigerated transport summer months	Box from 5 Kg.*
PF000386	BROWN CHOCOLATE VERMICELLI	Refrigerated transport summer months	Box from 6 Buckets of 1 Kg
PF000387	MIXED MONPARIGLIA		
PF000389-90-91	SILVRED SMALL BALL		1 Box from 3 Kg.
PF000401	MINI SMARTI AT MILK CHOCOLATE	N° 1 - 2 - 3	1 Box from 3 Kg.
PF000421	DEXTROSE POWDER	Mixed colours	
PF000435	INVERT SUGAR		
PF000432	GLUCOSE SYRUP 43 BE '		

# CANDIED FRUIT



A classic of Italian Pastry and Gelato, for which production we select just high quality fruits. Can be used in much different preparation or decoration for Pastry, Gelato and yogurt

# Candied Fruit



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CODE	PRODUCT	INFO	PACKAGING
<b>Candied Fruit - Cherries</b>			
PF000005-06-07-08	WHOLE CHERRIES RED	Cal. 16/18 18/20 20/22 22/24	Box of 5 Kg.
PF000021-22-23-24	WHOLE CHERRIES GREEN	Cal. 16/18 18/20 20/22 22/24	Box of 5 Kg.
PF000029-30-31-32	WHOLE CHERRIES YELLOW	Cal. 16/18 18/20 20/22 22/24	Box of 5 Kg.
-	HALVES CHERRIES RED-GREEN-YELLOW- BLACK		Box of 5 Kg.
-	WHOLE AND BROKEN CHERRIES RED-GREEN-YELLOW- BLACK		Box of 5 Kg.
PF000962 Red	WHOLE CHERRIES ""PERLINE RED-GREEN-BLACK (small size)	Special size 14	1 Kg   6
<b>Candied Fruit - Whole Fruit</b>			
PF000062	MIXED CANDIED WHOLE FRUIT	Pears, Figs, Apricots, Clementines, Oranges and Halves Peaches	Box of 5 Kg.
PF000064	MIXED CANDIED WHOLE AND BROKEN FRUIT	Pears, Figs, Apricots, Clementines, Oranges and Halves Peaches"	Box of 5 Kg.
PF000066-PF000068	WHOLE PEARS WHITE-GREEN		Box of 5 Kg.
PF000070	WHOLE PEARS RED	Natural Colour	Box of 5 Kg.
PF000072	WHOLE FIGS		Box of 5 Kg.
PF000074	WHOLE APRICOTS	With stone	Box of 5 Kg.
PF000076	WHOLE CLEMENTINES	Baby orange without seeds	Box of 5 Kg.
PF000078	WHOLE ORANGES		Box of 5 Kg.
<b>Candied Fruit - Fruit in Cubes</b>			
PF000080-PF000082	CUBES OF CEDAR	6X6 9X9	Box of 5 Kg.
PF000084-086-088	CUBES OF ORANGE PEEL	3X3 6X6 9X9	Box of 5 Kg.
PF000090	CUBES OF ORANGE PEELWITH ALL ALBEDO	9X9	Box of 5 Kg.
PF000092-PF000094	CUBES OF LEMON PEEL	3X3 6X6	Box of 5 Kg.
PF000096-PF000098	MIXED PEEL	Orange + Lemon 3x3 6x6	Box of 5 Kg.
PF000100	MIXED PEEL 6X6 -EXTRA-	Orange + Lemon + Cedar	Box of 5 Kg.
PF000102	CUBES FANTASY 6x6	25% Orange + 25% Lemon + 25% Pumpkin + 25% Cedar	Box of 5 Kg.
PF000104	CUBES OF PUMPKIN	Ideal for cannolo and cassata siciliana cakes	Box of 5 Kg.
PF000106	TRICOLOUR MACEDONIA 6x6	Papaya - White, Red, Green	Box of 5 Kg.
PF000108	CLASSIC MACEDONIA 6x6	Papaya - White, Red, Green and Orange Peel	Box of 5 Kg.

# Candied Fruit



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CODE	PRODUCT	INFO	PACKAGING
<b>Candied Fruit - Cut Fruit</b>			
PF000110	HALVES APRICOTS - EXTRA		Box of 5 Kg.
PF000112	CEDAR IN CUP		Box of 5 Kg.
PF000116	ORANGE PEEL STRIPS	Regular 6x60 mm / 6 x 80 mm	Box of 5 Kg.
PF000118	ORANGE PEEL STRIPS	Irregular	Box of 5 Kg.
PF000120	WHOLE ORANGE CANDIED SLICED		Box of 5 Kg.
PF000122	LEMON PEEL STRIPS		Box of 5 Kg.
PF000136	TONDINI ORANGE PEEL		Box of 5 Kg.
PF000138	ORANGE PEEL QUARTER		Box of 5 Kg.
PF000140	LEMON PEEL QUARTER		Box of 5 Kg.
PF000142	PUMPKING REGULAR PIECES	Regular cut 20x9	Box of 5 Kg.
PF000144-146-148	PUMPKIN SLICED	white/red/green	Box of 5 Kg.
<b>Candied Fruit - Puree</b>			
PF000152	ORANGE PEEL PUREE	Orange Puree	Box of 5 Kg.
PF000154	LEMON PEEL PUREE	Lemon puree	Box of 5 Kg.
PF000158	BUCCELLATO	Figs puree with dry fruit, candied fruit and pieces of chocolate	Box of 5 Kg.
<b>Fruit in syrup</b>			
PF000427	RED CHERRIES IN LIGHT SYRUP		850g 12 tins
PF000428	MORELLO CHERRIES IN LIGHT SYRUP	DARK SWEET NATURAL CHERRIES	425 12 tins

# Candied Fruit



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CODE	PRODUCT	INFO	PACKAGING
<b>Dextrosed Candied Fruit - Ideal and ready to use for chocolate covering</b>			
PF000233	ORANGE PEEL STRIPS DEXTROSED		Box of 4 Kg.
PF000234	WHOLE ORANGE CANDIED SLICED DEXTROSED		Box of 4 Kg.
PF000236	LEMON PEEL STRIPS DEXTROSED		Box of 4 Kg.
PF000237-38-39-40	WHOLE AMARENA-CHERRIES DEXTROSED	Black colour - size 16/18 18/20 20/22 22/24	Box of 4 Kg.
PF000245	WHOLE AMARENA-CHERRIES DEXTROSED MIGNON	Black colour - size 14/16	Box of 4 Kg.
PF000247-48-49	ORANGE PEEL CUBES DEXTROSED	3x3 6x6 9x9	Box of 5 Kg.
PF000253	ORANGE PEEL CUBES DEXTROSED PREMIUM	10X10	Box of 5 Kg.
PF000255-PF000256	LEMON PEEL CUBES DEXTROSED	4X4 6X6	Box of 5 Kg.
PF000259	PEAR CUBES DEXTROSED PREMIUM	10X10	Box of 5 Kg.
<b>Cocktail Maraschino Cherries</b>			
PF000261	COCKTAIL MARASCHINO CHERRIES	Red pitted and stemmed cherries for cocktail	225 g 12 jars
PF000265	COCKTAIL MARASCHINO CHERRIES	Red pitted and stemmed cherries for cocktail	390 g 12 jars
PF000267	COCKTAIL MARASCHINO CHERRIES	Red pitted and stemmed cherries for cocktail	770 g 6 jars
PF000269	COCKTAIL MARASCHINO CHERRIES	Red pitted and stemmed cherries for cocktail	2010 g 4 jars
PF000271	COCKTAIL MARASCHINO CHERRIES	Red pitted and stemmed cherries for cocktail	3 Kg 6 tins
PF000275	COCKTAIL MARASCHINO CHERRIES	Red pitted and stemmed cherries for cocktail	4,8 Kg 4 tins
COCKTAIL MARASCHINO CHERRIES PITTED WITH STEM		Same packaging   extra cost of 30% also available in green and yellow colour with an extra cost of 5 %	
<b>Marasca Cherries in Syrup</b>			
PF000333	MARASCA CHERRIES IN SYRUP	Marasca cherries in Syrup	400 g 6 jars
<b>JAMS APRICOT</b>			
PF000335	APRICOT "GOLD"	For stuffing	13 Kg single
PF000336	APRICOT "GOLD"	For stuffing	6 Kg 2 buckets



# PREMIUM LINE



- NO COLORS
- NO PRESERVATIVES NO
- NO ARTIFICIAL FLAVORS



Fresh fruit selected accurately from real origin zone, with no color, no preservatives and no artificial flavors, subjected to a special candying process that does not change the main features of softness and taste, giving them a good shelf life.

# Linea Premium



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CODE	PRODUCT	INFO	PACKAGING
<b>Candied Fruit - Premium Line - No Coloring - No preservatives - No Artificial Aroma</b>			
PF000211	<b>CANDIED ORANGE BIG CUBES size 10x10 EXTRA NATURAL</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000213	<b>CREAM OF CANDIED ORANGE EXTRA NATURAL</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 6 Kg.
PF000217	<b>WHOLE APRICOT OF VESUVIO WITH PIT</b>	Product made with fresh fruits, there are no preservatives and colouring	2 tins of 5 Kg.
PF000219	<b>WHOLE ORANGE CANDIED SLICED</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000221	<b>PREMIUM PEAR BIG CUBES size 10x10</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000223	<b>PREMIUM LEMON BIG CUBES size 10x10 EXTRA NATURAL</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000225	<b>CITRON CUBES 9X9 DIAMANTE</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000227	<b>ORANGE PEEL STRIPS CANDIED</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000229	<b>CANDIED LEMON CREAM EXTRA NATURAL</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5 Kg.
PF000231	<b>WILDBERRY SEMI-CANDIED</b>	Product made with fresh fruits, there are no preservatives and colouring	2 buckets of 5,5 Kg.



# AMARENA CHERRIES



## From fruit to jar!

Nappi takes care of the entire production chain, that's why our Amarena Cherres have been rewarded as a product of excellence for their quality

Nappi Amarena Cherries exclusive for Gelato and Pastry



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# Amarena Cherries



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CODE	PRODUCT	INFO	PACKAGING
<b>Classic Drained</b>			
PF000163/164/165/166	WHOLE AMARENA-CHERRIES	Black colour - size 16/18 18/20 20/22 22/24	Box of 5 Kg.
PF000167/169/171/173	WHOLE AMARENA-CHERRIES	Black colour - size 16/18 18/20 20/22 22/24	6 tubs of 1 Kg.
<b>Hard Kind</b>			
PF000175-177-179	"WHOLE AMARENA-CHERRIES HARD KIND size 18/20 20/22 22/24"	"Semi-candied amarenized cherries in sour cherries juice"	5 Kg. 4 tins
PF000181-183-185	"WHOLE AMARENA-CHERRIES HARD KIND size 18/20 20/22 22/25"	"Semi-candied amarenized cherries in sour cherries juice"	1 Kg.12 tins
PF000187	"WHOLE AMARENA-CHERRIES HARD KIND size 25+ ""MAGNUM""	"Semi-candied amarenized cherries in sour cherries juice"	5 Kg. 4 tins
<b>Soft Kind</b>			
PF000189-PF000191	"WHOLE AMARENA-CHERRIES SOFT KIND"	"Semi candied amarenized Cherries ""Soft Kind"" in sour cherries juice (fruit 70%) size 18/20 20/22"	5 Kg. 4 tins
PF000193	"WHOLE AMARENA-CHERRIES SOFT KIND ""SPECIAL SIZE""	"Semi candied amarenized Cherries ""Soft Kind"" in sour cherries juice (fruit 70%) special size 16/18"	5 Kg. 4 tins
PF000195	"WHOLE AMARENA-CHERRIES SOFT KIND ""MIGNON""	"Semi candied amarenized Cherries ""Soft Kind"" in sour cherries juice (fruit 70%) size 14/16"	5 Kg. 4 tins
PF000197	"WHOLE AMARENA-CHERRIES SOFT KIND ""SPECIAL EDITION 13""	"Semi candied amarenized Cherries ""Soft Kind"" in sour cherries juice (fruit 70%) size13"	5 Kg. 4 tins
<b>With Stem</b>			
PF000199	"WHOLE AMARENA CHERRIES "with Stem""	"Semi-candied amarenized cherries in sour cherries juice pitted with stem"	3,3 Kg. 2 tins
<b>Amarena Cointreau</b>			
<b>NEW</b> PF005177	"WHOLE AMARENA CHERRIES IN SYRUP "COINTREAU"	"Whole semi-candied black cherries in sour cherry syrup with Cointreau flavor (fruit 50%) size 18/20"	1 Kg. 12 tins
<b>For Pastry</b>			
PF000201	AMARENA-SOUR CHERRIES FOR PASTRY	Ideal for pastry	5 Kg. 4 tins
PF000203	AMARENA-SOUR CHERRIES SPECIAL	Ideal for pastry	5 Kg. 4 tins
<b>For Filling</b>			
PF000205	AMARENA-SOUR CHERRIES VISCIOLA	For stuffing (like jam)	7 Kg. 2 buckets
<b>In Glass</b>			
PF000207	WHOLE AMARENA CHERRIES IN SYRUP Jar ml 212		240 g. 12 jars
PF002875	WHOLE AMARENA CHERRIES IN SYRUP Jar ml 370		460 g. 12 jars
PF000210	WHOLE AMARENA CHERRIES IN SYRUP Jar ml 720		890 g. 6 jars

# SPREADABLE CREAM



Nappi spreadable creams have unique flavours gived from the selection of high quality raw materials. Plain or crunchy with pleasant intrusion of granular nuts or typical flavored biscuit. Ideal for pastry preparation or to eat directy with the spoon.

# Spreadable Cream



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CODE	PRODUCT	INFO	PACKAGING
<b>Spreadable Cream</b>			
PF000338	NOCCIOLCREAM	Spred Cream Hazelnut and Cocoa	12 Kg 2 x 12 Kg
PF000339	NOCCIOLCREAM	Spred Cream Hazelnut and Cocoa	6 Kg 2 x 6 kg.
PF000341	NOCCIOLCREAM plus	Spred Cream Cocoa filling	12 Kg 2 x 12 Kg
PF000342	NOCCIOLCREAM plus	Spred Cream Cocoa filling	6 Kg 2 x 6 kg.
<b>NEW</b> PF001595	NOCCIOLCREAM BAKESTABLE		6 Kg 2 x 6 kg.
PF000344	NOCCIOLCREMISSIMA	Spred Cream Hazelnut and Cocoa	6 Kg 2 x 6 kg.
PF000346	CREAM HAZELNUT 45% NAPPI	"High quality spreadable cream, made with 45% italian hazelnut and cocoa, without palm oil"	3,5 Kg 2 x 3,5 kg.
<b>NEW</b> PF005179	AVELLANA SPREAD CREAM	White chocolate and hazelnut spread cream	3,5 Kg 2 x 3,5 kg.
PF000348	HAZELNUT CREAM	Spred Cream Hazelnut filling	6 Kg 2 x 6 kg.
PF000350	SPECULOOS CREAM	Cream at Speculoos Flavor	6 Kg 2 x 6 kg.
PF000352	BIANCOCIOK	White chocolate spread cream	6 Kg 2 x 6 kg.
PF000354	CAPRESECREAM	"Spread cream/filling/caprese cake filling (chocolate and almond flavour)"	6 Kg 2 x 6 kg.
PF000356	PISTACCHIO'	Pistachio spread cream	3,5 Kg 2 x 3,5 kg.
<b>NEW</b> PF005178	PISTACHIO PALERMO	Pistachio Spread Cream 10%	3,5 Kg 2 x 3,5 kg.
PF000358	PISTACHIO CREAM	Pistachio spread cream	3,5 Kg 2 x 3,5 kg.
PF000360	PISTACHIO VEGAN 35%	"Pistachio Spread Cream, at 35% pistachio without milk derivatives. Vegan Pistachio Cream"	3,5 Kg 2 x 3,5 kg.
PF000364	MORETTA	"Product at chocolate taste for chocolate sauce and profiterroles"	6 Kg 2 x 6 kg.
<b>Crunchy Cream</b>			
PF00436	ALBICOCCA DEL VESUVIO	Apricot sauce with fruit pieces and pulp	240 g.
PF00437	BISCOTTELLA DARK	Cocoa dark and hazelnuts cream, with cocoa dark biscuit's granules	240 g.
PF00438	NAPPIROCK	Hazelnut and cocoa cream with roasted hazelnut granules	240 g.
PF00439	LEMON PIE	Delicate lemon cream with intrusion of exquisite mini meringue and crunchy biscuit grains.	240 g.
<b>NEW</b> PF00440	RAPH CRUNCH	Cream of white chocolate and almond, enriched with coconut grains and roasted almond flakes and crunchy wafer pieces	240 g.
PF00441	SPECULOOS CRUNCH	Cream at typical taste of Speculoos Biscuit, flavored with caramelized sugar and cinnamon.	240 g.
PF00442	PISTACCHIOSO CROCK	Enriched with crunchy Speculos biscuit grains. "Fluid Pistachio cream on a brilliant color and with pieces of pistachio crunch"	220 g.

# Filling Coating



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CODE	PRODUCT	INFO	PACKAGING
<b>Praline Filings</b>			
PF000366	HAZELNUT ITALIA PRALINE	"Italian Hazelnut Praline Filling 50% hazelnut and 50% sugar"	3,5 Kg 2 x 3,5 kg.
PF000368	ALMOND ITALIA PRALINE	"Italian Almond Praline Filling 50% almond and 50% sugar"	3,5 Kg 2 x 3,5 kg.
PF000370	PISTACHIO MEDITERRANEAN PRALINE	"Pistachio Praline Filling 50% pistachio and 50% sugar"	3,5 Kg 2 x 3,5 kg.
<b>Coating Line</b>			
PF000728	ORANGE	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000729	MILK CHOCOLATE	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000730	WHITE CHOCOLATE	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000731	STRAWBERRY	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000732	LEMON	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000733	HAZELNUT	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000734	PINGUINO	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000735	PISTACHIO	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000548	SPECIAL CACAO COATING	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000549	SPECULOOS	Product easy to use for the creation of ice cream on a stick, pralines and semifreddo that solidifies when touched with the cold creating a thin and crunchy layer	Carton of 6 Kg. 3 Kg. 2 buckets
PF000656	STRACCIATELLA DARK 32% COCOA	Prepared with cocoa dark 32% for Stracciatella	as required 3 Kg. 2 buckets
PF000734	COVER PINGUINO	With recommended for preparing stracciatella	as required 3 Kg. 2 buckets



# Icing Donuts



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CODE	PRODUCT	INFO	PACKAGING
<b>Icing Donut</b>			
PF000550	<b>ICING CIOCCOLATO BIANCO</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000551	<b>ICING CAFFE'</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000552	<b>ICING PISTACCHIO</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000553	<b>ICING LIMONE</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000554	<b>ICING ARANCIO</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000555	<b>ICING GIANDUJA</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000556	<b>ICING FONDENTE</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
PF000557	<b>ICING SPECULOOS</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, white chocolate flavored panettone"	3 Kg 2 buckets
<b>Icing Donut Crunchy</b>			
PF000558	<b>ICING SPECULOOS CRUNCH</b>	"Preparation for icing at room temperature to cover cakes, donut, eclair, panettone flavored with Speculoos crunch biscuit"	3 Kg 2 buckets
PF000559	<b>ICING COOKIES &amp; CREAM</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, Panettone flavored with Cookies & Cream"	3 Kg 2 buckets
PF000560	<b>ICING PISTACHIO CRUNCH</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, Pistachio flavored panettone with pistachio grains"	3 Kg 2 buckets
PF000561	<b>ICING GIANDUJA CRUNCH</b>	"Preparation for icing at room temperature to cover cakes, donuts, eclairs, gianduja-flavored panettone with crunchy pieces"	3 Kg 2 buckets

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• *life is so **sweet!*** •



Gelato



Pastry



Yogurt



Crepes



Waffle



## HISTORY

In the 1911 began the history of the Nappi Company with a small laboratory of selection of hazelnuts and fresh fruit, then the company expands its production directionally to a vast and diversified range of products. Today we are, with more than 2000 references, in over 87 countries of the world and for four generations we have been producing products for **Gelato, Pastry, Yogurt, Confectionery Industry** and HO.RE.CA.

## ECOSOSTENIBILITY

Nappi, with three production sites and a total area of 70,000 square meters, is constantly growing to better face the complex demands of the global market in which it operates, based on an idea of eco-sustainable economy through the installation of photovoltaic systems, thermal generators and a biomass cogeneration plant that allow the abatement of CO<sub>2</sub> emissions.

## QUALITY CHAIN

The constant target of the company is to produce professional products of **certified quality and guaranteed** by a highly specialized staff operating in analysis laboratories, research and development, and demonstration and training areas with professional courses created by **Nappi Academy**



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