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# THE ART OF DESSERT ACCORDING TO AGRIMONTANA

PROFESSIONAL CATALOG 2025

**agrimontana**

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Since the beginning of 2023, Agrimontana has embarked on an ESG journey.

The ESG path represents a modern and ethically responsible approach to business management, where relationships with the natural environment (Environment), the social and human context (Social), and overall corporate governance (Governance) are developed with a sustainability-oriented perspective. The ESG journey is concluded each year with the publication of a formal document, which serves as a true sustainability report.

The objectives pursued are clearly defined across specific areas:

In terms of environmental impact, the goal is to achieve zero environmental footprint through the use of renewable energy sources (such as solar power), to optimize the use of natural resources (air, water, etc.), and to promote recycling and reuse wherever possible.

On the social side, the aim is to support gender diversity at all levels of the organization, to ensure a high level of training for all staff, and to develop an integration system for people with disabilities.

In terms of corporate governance, the company aims to further increase internationally recognized quality certifications, to consistently provide complete ESG data and reporting for both internal and external stakeholders, and to allocate a significant fixed portion of financial resources to support the ESG project.

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The scarcity of natural resources, environmental pollution, and climate change are among the most significant challenges we face today. Agrimontana is committed to addressing them in the best possible way, including through the use of sustainable materials such as Paper Tree Free paper.

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Many of our products are certified.  
Request the data sheet to verify  
the actual certifications.



**KOSHER HALAL**



Indication of the origin of products  
in this catalogue indicates that:  
the general ingredient characterising  
and/or main of the recipe.

# AGRIMONTANA CHESTNUTS



Made with fresh chestnuts without any sulphur dioxide. The candying syrup is flavoured with natural vanilla.

**Selected and packed by hand.**



Pasteurised tin canister

GRANDS CRUS CHESTNUTS, IN SYRUP			kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
01041	40/50 Large		4,0	2	Oval-shaped chestnuts, tender texture and delicate taste. Size: 40-50 fruits/kg.	Northern Italy: Turin (Susa Valley) and Cuneo areas.	<p>See tin opening instructions. Drain from syrup and serve "as is" or glaze in the oven.</p> <p><b>How to make the glaze</b> The glaze must be prepared 24 hours before use. Pour the syrup into a large container. Add powdered sugar in an amount equal to the weight of the drained product. Mix well using a spatula, not a whip, which would add too much air. Spray the surface with a little water to prevent the formation of a crust, which would prevent the air trapped in the mixture from evaporating. Leave to set. According to your experience, you can add powdered sugar to obtain the thickness of crust desired.</p>
AGRIMONTANA SELECTION CHESTNUT IN SYRUP			kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	
01023	<b>NEW</b> Gran Torino 50/60		4,0	2	Fruits selected by hand to ensure homogeneous color and shape. Size: 50-60 fruits/kg.	Piedmont and Italian Apennines	
01021+	50/60 Medium		4,0	2	Fruits selected by hand to ensure homogeneous color and shape. Size: 50-60 fruits/kg.	Mainly from Central Italy: Tuscan-Emilian Apennines, Florence and Bologna areas.	
01041+	40/50 Large		4,0	2	Fruits selected by hand to ensure homogeneous color and shape. Size: 40-50 fruits/kg.		
01045+	30/40 Extra Large		4,0	2	Fruits selected by hand to ensure homogeneous color and shape. Size: 30-40 fruits/kg.		
SMALL CHESTNUTS IN SYRUP			kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
01231	110/130 Marroncini Mignons MM (extra small Marrons, in bulk)		3,8	2	Round shape fruits with pronounced tip and firm texture. Size: 110-130 fruits/kg.	Mainly from Central Italy: Tuscan-Emilian Apennines, Florence and Bologna areas.	Ideal for petits fours, as well as for decorating plated desserts and ice cream.
01241	90/110 Marroncini (small marrons, in bulk)		3,8	2	Round shape fruits with pronounced tip and firm texture. Size: 90-110 fruits/kg.		

# AGRIMONTANA CHESTNUTS AND OTHER CHESTNUT PRODUCTS



Made with fresh chestnuts without any sulphur dioxide. The candying syrup is flavoured with natural vanilla.

**Selected and packed by hand.**

CHESTNUT PIECES, IN SYRUP			kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 Pasteurised tin canister	01411	Big pieces of Marrons (Selected, First choice)	4,0	2	Hand selected and cut. Large pieces of chestnuts of different sizes.	Various	Ideal for mousse, cream, gelato and yeast dough.
	01423	Pieces of Marrons R.R.	4,0	2	Small hand-picked pieces of chestnuts.		
DRAINED CANDIED CHESTNUT PIECES			kg	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 Tray in a vacuum Alufoil bag (Agrimontana patent)	02205	Drained pieces of Marrons	2,5	2	Chestnuts are cut and hand-selected during sorting process. Size: various.	Various	Ideal for, mousse, cream, and gelato.
CHESTNUT CREAM			kg	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 Pasteurised tin canister	03210	Marrons cream	5,2	3	Smooth texture. A delicate and round taste, thanks to the use of real peeled chestnuts (not cooked chestnuts with their skin). With cane sugar and Bourbon vanilla.	Various	Ideal for mousse, creams, gelato as filling for bakery and viennoiseries.

# AGRIMONTANA CHESTNUTS AND OTHER CHESTNUT PRODUCTS



Made with fresh chestnuts without any sulphur dioxide. The candying syrup is flavoured with natural vanilla.

**Selected and packed by hand.**

CANDIED CHESTNUTS IN 1 KG CAN				kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pasteurised easy-open tin canister</p>	01024	50/60 Grands Crus Marrons		0,6	6	Oval-shaped chestnuts with tender texture and delicate taste. Selected according to their shape. Size: 50-60 fruits/kg.	Northern Italy: Turin (Susa Valley) and Cuneo areas.	See tin opening instructions. Drain from syrup and serve "as is" or glaze in the oven.
	01215	90/110 Marroncini (small marrons)		0,6	6	Round shape fruits with pronounced tip and firm texture. Size: 90-110 fruits/kg.	Mainly from Central Italy: Tuscan-Emilian Apennines, Florence and Bologna areas.	Ideal for petit four, as well as for decorative and gelato.
	01515	Big pieces of Marrons		0,6	6	Round big shape fruits with pronounced tip and firm texture.		
	03640	Marrons cream		1,0	6	Smooth texture. A delicate and round taste, thanks to the use of real peeled chestnuts (not cooked chestnuts with their skin). With cane sugar and Bourbon vanilla.	Various	Ideal for mousse, creams, gelato, as filling for bakery and viennoiseries..
	03641	Marrons puree		0,88	6	Boiled chestnuts finely sieved in to a thick puree, no added sugar.		
	03642	Marrons paste		1,0	6	Candied chestnuts finely chopped into a paste.		
	03647	Chestnuts preparation for Montblanc		1,0	6	Ready to use. Smooth texture. Can be used "as is" or as flavoring for other creams.		

# AGRIMONTANA MARRONS GLACÉS

Made with fresh chestnuts without any sulphur dioxide. Without preserving agents and without sorbitol.

**Selected and packed by hand.**



MARRONS GLACÉS IN SEALED TRAY			g	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
Agrimontana Gran Torino 18-20 g								
00215	Gold foil wrapped marrons glacés with vanilla		250	12	Selected by their shape. Round shape fruits with pronounced tip and firm texture. Size: 18-20 g each.	Mainly from Piedmont and Italian Apennines	Oven glazed chestnuts with glaze made with icing sugar ready for use. Tray under protected atmosphere guarantees products' freshness, as it was just glazed. Once opened, keep it in a cool place, away from air and heat sources to avoid product from drying.	
00215P	Wrapped marrons glacés with vanilla, with custom made cigar-style label		250	12				
Agrimontana Selection 20 g								
00207	Gold foil wrapped marrons glacés		270	12	Selected by their shape. Round shape fruits with pronounced tip and firm texture. Size: 20 g each.	Mainly from Central Italy: Tuscan-Emilian Apennines, Florence and Bologna areas.		
00207P	Wrapped marrons glacés with custom made cigar-style label		270	12				
Agrimontana Selection 24-25 g								
00208	Gold foil wrapped marrons glacés		300	12	Selected by their shape. Round shape fruits with pronounced tip and firm texture. Size: 24-25 g each.	Mainly from Central Italy: Tuscan-Emilian Apennines, Florence and Bologna areas		
00114P	Wrapped marrons glacés with custom made cigar-style label		320	12				
Agrimontana Grand Crus 20-22 g								
00209	Gold foil wrapped marrons glacés		270	12	Oval chestnuts with tender flesh and a delicate, elegant taste. Size: 20-22 g each.	Northern Italy: Turin (Susa Valley) and Cuneo areas.		
00209P	Wrapped marrons glacés with custom made cigar-style label		270	12				



Individually wrapped.  
Tray-sealed in a protective atmosphere.

# AGRIMONTANA MARRONS GLACÉS



Made with fresh chestnuts without any sulphur dioxide. Without preserving agents and without sorbitol.

**Selected and packed by hand.**

NATURE CHESTNUTS IN A TRAY (CANDIED, NON-GLAZED)				g	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Individually wrapped. Tray-sealed in a protective atmosphere.</p>	Agrimontana Selection 24 g				295	12	Selected by their shape. Round shape fruits with pronounced tip and firm texture. Size: 24 g each.	Southern Italy: Campania (the region of Naples and Salerno) and Basilicata.	Non-glazed product, ready for use. Tray under protected atmosphere guarantees products' freshness. Once opened, keep it in a cool place, away from air and heat sources to avoid product from drying.
	00211	Gold foil wrapped marrons nature without glaze		00211P					
MARRONS GLACÉS BIG PIECES IN A TRAY				g	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Tray-sealed in a protective atmosphere.</p>	00136	Marrons glacés in pieces		225	12	Big pieces of chestnuts.	Mainly from Central Italy: Tuscan-Emilian Apennines, Florence and Bologna areas.	Oven glazed chestnuts with glaze made with icing sugar ready for use. Tray under protected atmosphere guarantees products' freshness, as it was just glazed. Once opened, keep it in a cool place, away from air and heat sources to avoid product from drying.	
CHESTNUT ACCESSORIES					Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
	88514	Copper candy pan (20 cm diameter)		1	Traditional copper candy pan for cooking fruits in sugar syrup.	Italy	Ideal for displaying chestnuts and candied fruits.		
	88516	Copper candy pan (26 cm diameter)							
	88518	Copper candy pan (37 cm diameter)							

# AGRIMONTANA CANDIED FRUITS WITH SYRUP



Made with fresh frozen fruits without any sulphur dioxide.

**Selected and packed by hand.**

SOUR CHERRIES - CITRUS FRUITS		kg - Net weight	kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES		
 <p>Pasteurised easy-open tin canister</p>	020673	Amarenata - Cherries in gentle syrup		3,2	1,8	3	Whole cherries imperial variety from Caserta (Southern Italy) pitted before being candied in a delicate syrup. Size 20/22 mm.	Benevento and Avellino areas, Campania - Southern Italy	For confectionery decorations and on gelato, or chocolate coated.
	02016	Sour cherries in gentle syrup		6,25	3,8	2	Fresh candied, pitted Amarena variety sour cherries, hand calibrated and sorted once they're candied. Size 18/20 mm.	Europe	Ideal for gelato cups decoration, into leavened pastries, cakes and decorations. The candying syrup can also be used.
 <p>Pasteurised tin canister</p>	02078	Orange peel quarters		6,4	3,8	2	Monitored supply chain, hand peeled and immediately deep frozen. Slow candying process preserves fruits' essential oils and ensures the unique aroma on the peel.	Calabria area - Southern Italy	Can be used for decoration or plunged into leavened pastries, cheese cakes, and various cakes. Excellent chocolate coated.
	02085	"Clementine di Calabria P.G.I." in gentle syrup	 	6,5	3,8	2	Variety of small in size citrus, hybrid between tangerine and orange, seedless, wholly candied.		Use whole for decoration, chocolate coated, glazed, frosted and cut in gelato, to make it more original; also recommended for leavened pastries.

# AGRIMONTANA CANDIED FRUITS WITH SYRUP



Made with fresh frozen fruits without any sulphur dioxide.

**Selected and packed by hand.**

APRICOTS-CHERRIES-FIGS			kg - Net weight	kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 Pasteurised tin canister	02089	Whole apricots in gentle syrup Tonda di Costigliole variety		6,3	3,8	2	Whole apricots with an incomparable almond flavoured kernel.	Saluzzo - Cuneo (Piedmont)	Delicious covered in chocolate, glazed, frosted, and plunged into leavened pastries and gelato, for decoration. The candied syrup can also be used.
	02094	Red Maraschino cherries in gentle syrup*		6,3	3,8	2	Whole cherries, Imperiale di Caserta variety. Pitted before being candied and flavoured with maraschino. No addition of coloring agents. Size 20/22 mm.	Benevento and Avellino areas, Campania -Souther Italy	For pastry, gelato cups and cocktails decoration.
	02058	White figs in gentle syrup		6,4	3,8	2	Whole candied figs. Slow candying process preserves products' freshness.	Cilento area - Souther Italy	Delicious covered in chocolate, glazed, frosted, and plunged into leavened pastries and gelato, for decoration.

\*without Kosher certification

# AGRIMONTANA CANDIED FRUITS WITH SYRUP



Made with fresh frozen fruits without any sulphur dioxide.

**Selected and packed by hand.**

CANDIED FRUIT IN SYRUP IN A 1 KG CAN				kg - Net weight	kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pasteurised easy-open tin canister</p>	02019	Amarenata - Cherries in gentle syrup		1,05	0,6	6	Whole cherries, imperial variety originally from Piedmont, size 20/22 mm, pitted before being candied in amarena syrup.	Benevento and Avellino area, Campania - Southern Italy	For confectionery decorations and in gelato, or chocolate coated.
	02028	Sour cherries in gentle syrup		1,1	0,65	6	Candied pitted Amarena variety sour cherries hand calibrated and sorted after being candied. Size 18/20 mm.	Europe	Ideal for gelato cups decoration, into leavened pastries, cakes and decorations. The candying syrup can also be used.
	02029	Whole apricots in gentle syrup		1,1	0,65	6	Whole apricots Tonda di Costigliole variety with an incomparable almond flavoured kernel.	Saluzzo - Cuneo (Piedmont)	Delicious covered in chocolate, glazed, frosted, and plunged into leavened pastries and gelato, for decoration.
	02057	Whole figs in gentle syrup		1,05	0,6	6	Whole candied white figs. Slow candying process preserves products' freshness.	Cilento area Southern Italy	Delicious, covered in chocolate, glazed, frosted, and plunged into leavened pastries and gelato, for decoration.
	02049	Cranberries in gentle syrup		1,0	0,6	6	Lemon juice is added to the candying syrup in order to obtain a brighter color and a pleasant acidity.	Various	Pastries, yeast dough pastries, cheese cakes, cakes. Ideal also in the preparation of parfait and frozen desserts because they don't freeze. For decorations.
RED BERRIES				kg - Net weight	kg - Drained net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pasteurised easy-open tin canister</p>	02096	Strawberries in gentle syrup		3,3	1,8	3	Lemon juice is added to the candying syrup in order to obtain a brighter color and a pleasant acidity.	Various	Pastries, yeast dough pastries, cheese cakes, cakes. Ideal also in the preparation of parfait and frozen desserts because they don't freeze. For decorations.
	02095	Raspberries in gentle syrup		3,3	1,8	3			

# AGRIMONTANA DRAINED CANDIED FRUITS IN VACUUM BAG



Made with fresh frozen fruits without any sulphur dioxide.

ORANGE			kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised tray in vacuum with peelable film</p>	02218	Orange peel in cubes 8x8 mm		3,0	6,0	2	The cubes are cut from orange quarters. Slow candying process preserves fruits' essential oils.	Calabria area Southern Italy	Ideal for a wide range of yeast dough, panettone pastries, cheese cakes, gâteaux de voyage, cakes, and gelato variegato.
	02222	Orange peel in cubes 6x6 mm		3,0	6,0	2	Smaller orange peel cubes.	Calabria area Southern Italy	For puff pastry, cheese cakes; for decoration and gelato variegates.
	02234	Straight orange peel strips 7x80 mm, in bundles		2,5	5,0	2	Selected, evenly cut straight orange strips arranged in bundles.	Southern Spain	In chocolate making: chocolate coated, glazed, or frosted. In pastry: for decoration.
	02241	Craftsman cut orange peel strips 6x70/110 mm		2,5	5,0	2	The strips are hand cut from candied orange quarters.	Calabria area Southern Italy	In chocolate making, chocolate coated, glazed, or frosted: the hand cut gives an artisanal look to the end product.
	02247	Craftsman cut orange peel strips 12x70/110 mm		2,5	5,0	2			
	02269	Straight orange peel strips 7x200 mm, in bundles		2,5	5,0	2			
	02241P	Craftsman cut orange peel strips 6x70/90 mm		2,5	5,0	2			
	02225	Orange slices (wheels)		2,5	5,0	2	Whole orange evenly cut in slices.	Calabria area Southern Italy	Chocolate coated, glazed and frosted, for decoration in pastry or gelato.
	02226	Orange peel quarters		2,5	5,0	2	Monitored supply chain, hand peeled and immediately deep frozen. Slow candying process preserves fruits' essential oils and ensures the unique aroma on the peel.		Can be used for decoration or plunged into yeast dough pastries, cheese cakes, and various cakes.
	02228	Orange peel paste		3,0	6,0	2	Candied orange peel quarters chopped into a paste.		Gives a natural and intense flavour to leavened pastries, desserts, and gelato.
02305	Soft orange peel quarters		2,5	5,0	2	Candied orange peel in soft quarters. Slow candying process preserves fruits' essential oils and ensures the unique aroma on the peel. The product, particularly melting and soft, is ideal for coating chocolate.		In chocolate making, chocolate coated, glazed, or frosted: the hand cut gives an artisanal look to the end product.	

# AGRIMONTANA DRAINED CANDIED FRUITS IN VACUUM BAG



Made with fresh frozen fruits without any sulphur dioxide.

CITRON			kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
02214	"Diamante - Riviera dei Cedri selection" citron in cubes 10x10 mm		3,0	6,0	2	Slowly candied citron (cedro). Cut in cubes after candying.	The "Citron Riviera" is a toponym that identifies the band of Alto Tirreno Cosentino territory in Calabria, precisely in Diamante (CS). Known for the quality of citron.	Panettone, cheese cake, cassata, gâteaux de voyage, cakes, and yeast dough pastries.
LEMON			kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
02229	Lemon peel in cubes 8x8 mm		3,0	6,0	2	The cubes are cut from lemon quarters. Slow candying process preserves fruits' essential oils.	Sicily and Calabria areas - Southern Italy	Ideal for a wide range of yeast dough pastries, cheesecakes, gâteaux de voyage, cakes, and gelato variegates.
02230	Straight lemon peel strips 7x80 mm, in bundles		2,5	5,0	2	Selected, evenly cut straight lemon strips arranged in bundles.	Spain	In chocolate making: chocolate coated, glazed, or frosted. In confectionery: for decoration.
02243	Craftsman cut lemon peel strips 6x60/95 mm		2,5	5,0	2	The strips are hand cut from candied lemon quarters.	Sicily and Calabria areas - Southern Italy	In chocolate making: chocolate coated, glazed, or frosted. The hand cut gives an artisanal look to the end product.
02232	Lemon peel paste		3,0	6,0	2	Candied lemon peel quarters chopped into a paste.		For giving a natural and intense flavour to yeast dough pastries, desserts, and gelato.
02304	Lemon peel quarters with "Limone Costa d'Amalfi P.G.I."		2,5	5,0	2	Candied lemon peel in soft quarters, made of "Limone Costa d'Amalfi I.G.P.". The product, particularly melting and soft, very fragrant and aromatic, is ideal for coating chocolate.	Costa d'Amalfi, Campania - Southern Italy	In chocolate making: chocolate coated, glazed, or frosted. The hand cut gives an artisanal look to the end product.
LIME			kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
02293	Lime slices (wheels)		2,5	5,0	2	Slow candying process preserves all the essential oils of the fruits. Evenly cut in slices.	Chili, Mexico	Chocolate covered, decorations for ice-cream, desserts and cakes.



Pasteurised tray in vacuum with peelable film

# AGRIMONTANA DRAINED CANDIED FRUITS IN VACUUM BAG

Made with fresh frozen fruits without any sulphur dioxide.

MANDARIN			kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised tray in vacuum with peelable film</p>	02258	Mandarin peel in strips		2,5	5,0	2	Mandarines of Avana, Apirene, Rosso and Clemenville varieties. Carefully selected and hand-cut so as not to damage the delicate peel. The result is a net fine and irregular strips, which keeps intact the aromatic characteristics of the original fruit.	Sicily and Calabria areas- Southern Italy Murcia (ES)	As decoration or in yeast doughs, cheese cake, gâteaux de voyage and mousses.
	02259	Mandarin peel in cubes 3x3 mm		3,0	6,0	2	Mandarin peel little cubes Avana Apirene, Rosso and Clemenville varieties carefully selected and hand-diced from quarters, to preserve the essential oils and ensure the unique aroma of the whole peel.		Ideal for a wide range of yeast dough pastries, cheesecakes, gâteaux de voyage, cakes, and gelato variegates.
	02262	Mandarin peel paste		3,0	6,0	2	Mandarin peel paste Avana Apirene, Rosso and Clemenville varieties.		For giving a natural and intense flavour to yeast dough pastries, desserts, and gelato.

# AGRIMONTANA DRAINED CANDIED FRUITS IN VACUUM BAG



Made with fresh frozen fruits without any sulphur dioxide.

OTHER CANDIED FRUITS			kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pasteurised tray in vacuum with peelable film</p>	02257	Mixed raisin - citrus fruits in cubes for panettone*	2,5	5,0	2	Ready mix of fruit, dosed for the preparation of a perfect artisan Panettone: 50% Australian grapes, 30% orange peel in cubes 10x10 mm, 20% citron in cubes. Thanks to the packaging in vacuum tray patented by agrimontana, the grapes keep natural and excellent hydration which improves the taste and texture.	Various	For panettone and yeast dough pastries.
	02312	<b>NEW</b> Exotic mix	3,0	6,0	2	Candied mango and papaya in cubes, mixed by hand. Medium size about 8x8. Product not calibrated.	Various	For yeast dough pastries, cakes and decoration of dessert.
	02231	Fruit salad in cubes*	3,0	6,0	2	Hand mixed candied fruits in small cubes: citron, orange, lemon, sour cherry.	Agrimontana recipe	For yeast dough pastries, cakes, gâteaux de voyage, cassata.
	02238	Mixed citrus fruits in cubes	3,0	6,0	2	Hand mixed orange, lemon, and citron (cedro) peel cubes.	Sicily and Calabria areas - Southern Italy	
	02242	Whole pears	2,0	4,0	2	Small pear that is candied as whole to preserve its organoleptic properties.	Italy	Chocolate coated, glazed and frosted, cut into pieces for delicious yeast dough pastries and various cakes.
	02248	Pineapple rings	2,5	5,0	2	Pineapple sliced into even rounds. Crunchy and juicy as fresh. Diameter 70/75 mm, thickness 10/12 mm.	Various	
	02261	Apricot halves	3,0	6,0	2	Pitted apricot halves, rich in pulp.	Emilia Romagna area Italy	For delicious yeast dough pastries, cakes, gelato, coated with chocolate.
	02206	Whole olives	2,0	4,0	2	Pitted green olives that are candied according to the traditional method. With an unexpected bitter-sweet taste.	Mediterranean Basin	Preparations for yeast dough pastries, chocolate coated.
	02236	Pink grapefruit peel in quarters	2,5	5,0	2	The pink grapefruit is a cultivar of a grapefruit particularly appreciated among citrus fruits for its characteristic flavor with a slightly bitter flavour.	Sicily and Calabria areas - Southern Italy	Can be used as decoration or added to leavened doughs, cakes or pastries. Excellent in chocolate coating.

\*without Kosher certification

# AGRIMONTANA DRAINED CANDIED FRUITS IN VACUUM BAG



Made with fresh frozen fruits without any sulphur dioxide.

OTHER CANDIED FRUITS				kg - Net weight	kg/ carton	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised tray in vacuum with peelable film</p>	02292	Handmade cut Apple "Melannurca Campana P.G.I." Annurca variety			2,5	5,0	2	Candied "Melannurca Campana P.G.I." apple in cubes. The Annurca is a variety of apple characterized by a medium-small size and a rounded shape slightly flattened. Its pulp is clear and fragrant.	Campania area Southern Italy	For yeast dough pastries, cakes and decoration of dessert.
	02298	Pear "Pera dell'Emilia Romagna P.G.I." Williams variety in cubes 10x10 mm			3,0	6,0	2	Little cubes with light and bright color. Made only of "Pera dell'Emilia Romagna P.G.I." Williams variety.	Emilia Romagna area Italy	
	02246	Semi-candied Amarena sour cherries			2,5	5,0	2	Pitted and cooked sour cherries in a light candying syrup to maintain typical sour cherry acidity and aroma. Hand calibrated and sorted after being candied.	Istrian Peninsula	For all gelato and chocolate products intended to be stored in a fridge.
	02204	Ginger in strips 7x40 mm			3,0	6,0	2	Light candying process ensures clear color and remarkable flavor.	Manchuria and Shandong (Bohai bay)	Yeast doughs pastries and chocolate covered products.
	02201	Ginger in cubes			3,0	6,0	2	A very light candying process ensures clear color and remarkable flavor.		Yeast doughs and chocolate covered products.
	02202	Apricots in cubes			3,0	6,0	2	The candying process ensures intense flavor, soft product and evenly cut cubes.	Emilia Romagna area Italy	For yeast dough pastries, cakes and decoration of dessert.
	02311	Wild blueberries			3,0	6,0	2	Drained candied wild blueberries. In the recipe, lemon juice is added in order to obtain naturally a brighter color and a pleasant acidity.	Various	

# AGRIMONTANA EXTRA JAMS AND MARMALADES



Whole IQF frozen fruits. Cooked at low temperature and as quickly as possible to preserve the aromas. Meticulous control of the production process and supply chain. Long research on apple and citrus fruit pectin obtained solely through physical extraction processes.

SMOOTH APRICOT JAMS		kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pasteurised tin canister</p>	<p>03295</p> <p>"Reale" apricots smooth jam</p> 	5,25	3	Apricot flavour that is enriched by candying syrup.	Mainly from Emilia Romagna area, Italy, France.	Ideal for any use.

# AGRIMONTANA EXTRA JAMS AND MARMALADES



Whole IQF frozen fruits. Cooked at low temperature and as quickly as possible to preserve the aromas. Meticulous control of the production process and supply chain. Long research on apple and citrus fruit pectin obtained solely through physical extraction processes.

EXTRA FRUIT JAMS			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised easy-open tin canister</p>	036121	Strawberries		0,9	6	Whole strawberries calibrated and cooked at low temperature to keep the whole fruit. They are cut only after they have been cooked to ensure a high number of pieces of fruit in the jam. Prepared with 70% fruit content and cane sugar.	Italy	Agrimontana extra jams ensure excellent technical performance: great resistance to cooking, a structure suitable for multiple applications in confectionery and pleasant to the taste when used cold. Ideal for preparing fruit jellies.
	036141	Apricots		0,9	6	The classic jam prepared solely with Italian apricots. It differs from smooth jam by the presence of small pieces of apricots. Prepared with 70% fruit and cane sugar.		
	036151	Raspberries		0,9	6	Delicate and tasty red raspberries in a balanced recipe with cane sugar and lemon. Prepared with 70% fruit content and cane sugar.	Europe	
	036161	Wild blueberries		0,9	6	Small wild fruits with a red/purple pulp. Naturally rich in antioxidants and polyphenols. Prepared with 80% fruit content and cane sugar.		
	036171	Peaches		0,9	6	Peaches are cut into small pieces and processed gently to give the jam its pleasant fruity flavour. Prepared with 70% fruit content and cane sugar.	Italy	
	036181	Cherries		0,9	6	Pleasant sour taste, rich in pieces of soft and pulpy pieces of fruit. Prepared with 94% fruit and cane sugar.		

# AGRIMONTANA EXTRA JAMS AND MARMALADES



Whole IQF frozen fruits. Cooked at low temperature and as quickly as possible to preserve the aromas. Meticulous control of the production process and supply chain. Long research on apple and citrus fruit pectin obtained solely through physical extraction processes.

EXTRA FRUIT JAMS			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised easy-open tin canister</p>	036201	Wild berries		0,9	6	Made with wild blueberries, raspberries, blackberries, strawberries (total 65%) and cane sugar.	Various	<p>Agrimontana extra jams ensure excellent technical performance: great resistance to cooking, a structure suitable for multiple applications in confectionery and pleasant to the taste when used cold Ideal for preparing fruit paste.</p> <p>Perfect for filling chocolate bonbons, cakes and to prepare fruit pastes and jellies.</p> <p>The particular presence of fruit pieces makes this preparations ideal for filling products and cakes.</p>
	036211	Figs		0,9	6	White figs. Extra jam recipe rich in pulp.	Cilento area - Southern Italy	
	036231	Lemons		0,9	6	Traditional marmelade made with lemon pulp and enriched with peel strips.	Sicily area - Southern Italy	
	036241	Bitter oranges		0,9	6	The oldest recipe of real marmelade made by experts with orange pulp. Small pieces of peel are added in the cooking process to give the distinctive, slightly bitter taste. Prepared with 70% of fruit and cane sugar.	Calabria area - Southern Italy	
	036331	Quinces		0,9	6	Light colour and typical sour taste of quince.		
	03622	Raspberries (no seeds)		1,0	6	Extra preserve made of delicate and tasty red raspberries, in a balanced recipe with cane sugar. Made with 86% of fruits. It's sieved to avoid seeds.	Italy	
	03638	Visciola cherries		1,0	6	Jams made with Visciola (wild cherry), a sweeter fruit than Amarena and with a red-brown color. Made with 87% of fruits and sugar cane.		

# AGRIMONTANA EXTRA JAMS AND MARMALADES



Whole IQF frozen fruits. Cooked at low temperature and as quickly as possible to preserve the aromas. Meticulous control of the production process and supply chain. Long research on apple and citrus fruit pectin obtained solely through physical extraction processes.

EXTRA FRUIT JAMS			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised easy-open tin canister</p>	041123	Amarena sour cherries		3,0	3	High percentage 102% of amarena sour cherries, both whole and in pieces, with tasty candied syrup are the ingredients of this crunchy and spreadable recipe.	Europe	<p>The high percentage of fruit and the use of pectin ensure perfect stability even in baked preparations (tarts and gâteaux de voyage). Ideal for gelato variegato and topping. This product has a firm yet elastic structure, which makes it easy to spread both on cakes and gelato.</p>
	041200	Apricots		0,9	6	High percentage of fruit and apricot juice: 88%. For this recipe, we use the apricots' candied syrup, which enhances the flavour and adds inverted sugars.	Italy, France	
	04130	Oranges		1,0	6	The cooking of the orange pulp and high percentage of candied peels and the addition of candied syrup make this recipe truly unique.	Calabria area - Southern Italy	
	041410	Wild berries		0,9	6	Wild strawberries, wild blueberries, cranberries, blackberries, and raspberries delicately cooked at low temperature to maintain their natural colours bright. It contains pieces of fruit.	Various	
	04142	Chestnuts		1,0	6	This is not a chestnut spread but a preparation made with whole pieces of chestnuts.	Mainly from central Italy: Tuscan-Emilian Apennines, Florence and Bologna area.	
	041500	Figs		0,9	6	Soft candied figs with pieces to enhance the taste of this jam with high fruit content: 107%.	Cilento area - Southern Italy	
	04143	Peaches		1,0	6	High percentage of peaches in pieces with a naturally intense colour thanks to a dainty cooking process.	Italy	
	041440	Strawberries		0,9	6	Prepared with mixed strawberries and little strawberries of Tioga cultivar.		
	04146	Mandarin		1,0	6	A unique and balanced recipe that preserves in the inhaled scent and taste of fresh fruit and gives elasticity to the preparation.	Sicily and Calabria areas Southern Italy, Murcia area - Spain	

# PRESERVE AND CREAM FOR DISPENSER



Exclusive assortment for Agrimontana Dispenser. Smooth Jam with high percentage of fruits, made without gelling agents, designed for a cool use.

PRESERVE AND CREAM FOR DISPENSER			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Pasteurised easy-open tin canister</p>	03626	Apricot jam for dispenser		1,0	6	The most typical of jams, made with 91% of Italian fruits and cane sugar.	Italy	Spreadable jam for cold filling. Product designed for agrimontana dispenser.
	03627	Wild berries jam for dispenser		1,0	6	Made with wild blueberry, raspberry, and strawberry (87% in total).		
	04199	Gianduja Cream for dispenser		0,9	6	Smooth paste prepared by refining in the ball mill with hazelnuts, cocoa and sugar.	Various	Spreadable cream for filling pastry products or variegation of ice cream. Product designed for dispenser agrimontana.
	04197	Pistachio Cream for dispenser		0,9	6	Smooth cream for pistachio filling, obtained by refining in a ball mill.		

# AGRIMONTANA FRUIT PURÉES



FRUIT PURÉES IN ASEPTIC POUCHE			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pouch with resealable screw cap, which makes it easy to open and use, and ensures hygienic storage</p>	07010	Apricot		1,0	5	Variety: Bergeron (France)	For gelato, sorbetto, jellies, creams, and macarons.
	07020	Pineapple		1,0	5	Variety: Cayenne Lisse (Costa Rica, Ivory Coast)	
	07060	Strawberry		1,0	5	Variety: Camarosa, Senga (Spain, Poland)	
	07070	Raspberry		1,0	5	Variety: Heritage (Chile)	
	07110	Mandarin		1,0	5	Variety: Havana, Tardivo (Sicily - Southern Italy)	
	07120	Mango		1,0	5	Variety: Totapuri, Késar (India)	
	Fruit purée without preservatives, flavourings, gelling agents, or thickeners. Contains only 10% added sugar.						

# AGRIMONTANA FRUIT PURÉES



FRUIT PURÉES IN ASEPTIC POUCHE				kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Pouch with resealable screw cap, which makes it easy to open and use, and ensures hygienic storage</p>	07130	Blueberry		1,0	5	Fruit purée without preservatives, flavourings, gelling agents, or thickeners. Contain only 10% added sugar.	Variety: Wild (Poland, Serbia, and Ukraine)	For gelato, sorbetto, jellies, creams, and macarons.
	07140	Passion fruit		1,0	5			
	07150	White peach		1,0	5			
	07160	William pear		1,0	5			

# AGRIMONTANA HONEYS

100% natural origin.



HONEY IN BUCKET			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 <p>Plastic bucket</p>	06871	Acacia blossom honey		7,0	1	<p>Honey extracted from beehives by cold centrifugation and packed at a temperature below 45°C to preserve all its vitamins and nutrients. Acacia honey is one of the few honeys that remains liquid thanks to the pollens of the flower nectar. Color: very clear. Scent: very light. Taste: very delicatad. Slightly reminds that of flower, with vanilla.</p>	Europe	Pastry, gelato, chocolates.
	06801	Acacia blossom honey		1,5	3			
	06803	Wildflowers italian honey		1,5	3	Honey without heat treatment.	Italy	
	06875	Chestnut honey		7,0	1	<p>Honey extracted from beehives by cold centrifugation and packed at a temperature below 45°C to preserve all its vitamins and nutrients. Chestnut honey is one of the few honeys that remains liquid thanks to the pollens of the flower nectar. Color: almost black amber. Scent: sharp and strong. Taste: as the smell, tending to bitter.</p>	Piedmont Alps	
	06805	Chestnut honey		1,5	3			
	06806	Orange blossom honey			1,5	3	<p>Honey without thermal treatments. Crystallization: with big crystals. Color: very clear tending to white. Scent: intense. Taste: honey with great aromatic intensity, between floral and fruity.</p>	



GIANDUJOTTI CHOCOLATES		Format	kg/ carton	DESCRIPTION	USE
 <p>Giandujotti</p>	00407	7 g	10,0	Small format (7 g). Classic recipe with Hazelnut P.G.I. (37%), sugar, cocoa butter, whole milk, cocoa powder, cocoa beans (cocoa minimum 26%). Packaging: 2 bags of 5 kg per carton.	Logo and paper color customization possible for minimum order of 30 kg.
		00407P	7 g		

# AGRIMONTANA STRUCTURING COMPOUNDS IN POWDER AND OTHER GELATO INGREDIENTS



**NATURAL** structuring compounds made with flour and vegetable fibers.



Airtight bag

GELATO STRUCTURING COMPOUNDS		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE
08296	Agrimontana Neutro	1,0	3	Stabilizer for gelato and sorbet composed by natural thickeners and citrus fibers. Does not contain dairy products. Hot process recommended (85°C).	Gelato and sorbetto	3-5 g/kg of mixture
08352	Agrimontana's 50 Gelato	2,0	3	Agrimontana Neutro enriched with solids (whey proteins, powdered milk and sugars). It allows to reduce errors in products weighting. It helps to obtain more stable and creamier gelato. Hot process recommended (85°C).	Gelato	35-50 g/kg of mixture
08353	Agrimontana's 50 Sorbetto	2,0	3	Agrimontana Neutro enriched with vegetable fibers (inuline) and solids (sugars). It allows to reduce errors in products weighting. It helps to obtain more stable and smooth sorbetto. Hot process recommended (85°C).	Sorbetto	
ORGANIC GELATO STRUCTURING COMPOUNDS		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE
08383	Agrimontana GELATO SOLOFIBRA	1,0	6	Structuring compound for gelato preparation based on milk protein and vegetable fibres. Product without "E". Recommended hot use (85°C).	Gelato	50 g/kg of mixture
08384	Agrimontana FRUTTA SOLOFIBRA	1,0	6	Structuring compound for sorbetto or gelato preparation based on vegetable fibres. Product without "E". Recommended hot use (85°C).	Sorbetto	

# AGRIMONTANA STRUCTURING COMPOUNDS IN POWDER AND OTHER GELATO INGREDIENTS



**NATURAL** structuring compounds made with flour and vegetable fibers.



Airtight bag

PREPESATE		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE
08234	<b>NEW</b> Prepesata Nuvola	2,0	6	Prepesata Classic enriched with milk proteins to obtain an ideal overrun. It allows to reduce errors in products weighting. Hot process recommended (85°C).	Gelato and Soft gelato	100-120 g/kg of mixture
08278	<b>NEW</b> Prepesata Lemon	1,2	3	Perfectly balanced mixture to produce excellent lemon sorbet with the addition of water only. Perfectly balanced blend to achieve excellent lemon sorbet with the addition of water only. Can be used also for Granita making.	Sorbetto	300 g/kg of water
08355	Prepesata Classic	5,0	2	Agrimontana Neutro enriched with all solids and sugars (except saccharose) required to create a gelato recipe. Add only milk, fresh cream and sucrose. It allows to reduce errors in products weighting. Hot process recommended (85°C).	Gelato	100-120 g/kg of mixture
08210	Prepesata Creamy	2,0	6	Prepesata Classic enriched with powdered cream to obtain a smoother structure. Composed only by carrube flour as thickener. It allows to reduce errors in products weighting. Hot process recommended (85°C).		150-170 g/kg of mixture
08382	Easy Weight Cream	5,0	2	Neutro enriched with whey proteins, powdered milk and sugars necessary for a correct balanced recipe. Add only water to rehydrate the powder and the characteristic ingredient. Cold use (warm water). It allows to reduce errors in products weighting.	Gelato	210-250 g/kg of mixture. Add only warm water and the flavouring ingredient.
08354	Easy Weight Fruit	5,0	2	Agrimontana Neutro enriched with vegetable fibers and all the sugars necessary for a correct balanced recipe. Add only fruit and water. Cold use (warm water). It allows to reduce errors in products weighting.	Sorbetto	200-230 g/kg of mixture. Add only warm water and the desired fruit.

# AGRIMONTANA STRUCTURING COMPOUNDS IN POWDER AND OTHER GELATO INGREDIENTS



**NATURAL** structuring compounds made with flour and vegetable fibers.

NATURAL GELATO SUPPLEMENTS		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE	
 <p>Airtight bag</p>	08218	Gelato supplement	1,0	2	Whey protein suitable for increasing viscosity. Technical product that can be used with all the other structuring agents.	Gelato	15-20 g/kg of mixture
	08219	Sorbetto supplement	1,0	2	Vegetable fibre indicated for enriching sorbets. Prepared with fruit with low fibre content. Technical product that can be used with structuring agents for fruit-based products.	Sorbetto	25-35 g/kg of mixture

# AGRIMONTANA TECHNICAL INGREDIENTS FOR GELATO AND PASTRY



GOURMET GELATO		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE	
 <p>Airtight bag</p>	08288	Agrimontana Gelato salato 	1,0	3	Agrimontana Neutro enriched with vegetable fibers and a mix of sugars selected to create gourmet (salty) gelato.	Gourmet	250 g/kg of mixture. Add only milk/water and the flavouring ingredient.
	TECNICAL STRUCTURERS		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE
	08279	Agrimontana Semifreddo	2,0	3	A mixture of structuring sugars designed to ensure a soft texture but long-lasting in the products to be stored at temperatures -18 and -22°C, such as Parfaits. The particular search for sugars has made it possible to create a product that is homogenous and stable for mixing at cold in a planetary mixer.	Semifreddi and Italian meringue	400 g + 200 g egg white to make the Italian meringue 400 g + 200 g egg yolks to make frozen desserts
08330	Naturally Creamy	1,0	3	Pastry technical structurer made with starch and pectin, studied to guarantee a good cream resistance during the freezing time. After defrosting process, the yield preparations is like the fresh product.	Pastry: for sweet and salt creams. Activation at 80°C.	80-140 g/kg of finished products	
MILK IN POWDER		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE	
 <p>Airtight bag</p>	08331	Agrimontana skimmed-milk powder 	1,0	7	Milk from Alpine valleys of Piedmont. Made with gentle process (no roller-drying). Fat content not exceeding 1,5%, proteins 35%.	Gelato, Pastry.	Variable
	08332	Agrimontana skimmed-milk powder 	25,0	1			

# OTHER PASTRY INGREDIENTS



	GLAZE		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	DOSAGE
 Pasteurised tin canister	05044	Agrimontana neutral glaze	5,0	3	Ideal for finishing, coating and polishing of fresh pastry product (+4 °C) or ice cream pastry (-18 °C). Composed of selected ingredients and traceable, it protects the product in showcase and improves the appearance. The glazing remains brilliant in case of preservation of the finished product positive than negative temperature.	Various	For use with fresh pastry products or gelato: parfaits, cakes.

# AGRIMONTANA PRALINES



Agrimontana pralines are manufactured according to the traditional method. The fruits are roasted separately, in order to manage and standardize the degree of roasting; the sugar is caramelized separately in a bowl, to which the freshly roasted fruit is added. This process exhales the aromaticity and characteristic taste of the fruit. Then, the praline is refined according to the traditional cold method in stone mills, obtaining a coarsely refined product for a crispier texture, the "à l'ancienne" method; whereas to obtain a smooth product, a second refining is carried out in a ball mill. The refining method is very important in order to preserve the aromatic notes of the fruit as much as possible and avoid rapid oxidation of the product.



Resealable plastic bucket

ORIGIN RANGE		kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
04920	Smooth 60% almond praline	5,0	1	Finely refined paste prepared with mixed almonds and sugar and caramelized by hand in the traditional strainer. Recipe with 60% Sicilian almonds and 40% sugar.	Sicily Southern Italy	Pastry and chocolaterie	Variable
04911	Smooth 60% hazelnut praline	5,0	1	Finely refined paste prepared with mixed hazelnuts and sugar and caramelized by hand in the traditional refiner. Recipe with 60% hazelnut "Piedmont hazelnut" and 40% sugar.	Piedmont Northern Italy		
04930	Smooth 60% hazelnut and almond praline	5,0	1	Finely refined paste prepared with mixed dried fruit and sugar and caramelized by hand in the traditional turbines. Recipe with 30% Sicilian almonds and 30% hazelnuts "Hazelnut Piedmont" and 40% sugar.			
04921	"à l'ancienne" 50% almond praline	5,0	1	Refined paste prepared with almonds and sugar mixed and caramelized by hand in the traditional refiner. Recipe with 50% Sicilian almonds and 50% sugar, less refined paste with small pieces.	Piedmont, Sicily - Italy		
04912	"à l'ancienne" 50% hazelnut praline	5,0	1	Refined paste prepared with hazelnuts and sugar mixed and caramelized by hand in the traditional refiner. Recipe with 50% hazelnut "Piedmont Hazelnut" and 50% sugar, less refined paste with small pieces.			

# AGRIMONTANA PRALINES



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Resealable plastic bucket

SELECTION RANGE		kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
04913	Smooth 60% hazelnut praline	5,0	1	Finely refined paste prepared with mixed hazelnuts and sugar and caramelized by hand in the traditional refiners. Recipe with 60% hazelnuts and 40% sugar.	Italy	Pastry and chocolaterie	Variable
04922	Smooth 60% almond praline	5,0	1	Finely refined paste prepared with mixed almonds and sugar and caramelized by hand in the traditional refiner. Recipe with 60% almonds and 40% sugar.			
04931	"à l'ancienne" 50% hazelnut and almond praline	5,0	1	Refined paste prepared with fruit dried and sugar mixed and caramelized by hand in the traditional refiner. Recipe with 50% of almonds and hazelnuts and 50% sugar, less refined paste with small pieces.			
04932	Smooth 50% hazelnut and almond praline	5,0	1	Finely refined paste prepared with mixed dried fruit and sugar and caramelized by hand in the traditional refiner. Recipe with 50% almonds and hazelnuts and 50% sugar.			

# AGRIMONTANA SPREADABLE CREAMS



Spread creams obtained only with natural ingredients of first choice, without artificial flavourings, colourings, preservatives. Without palm oil or other tropical oils.

SPREADABLE CREAMS				kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
 <p>Resealable plastic bucket</p>	04192	Hazelnut and cocoa spread cream for variegato  	6,0	1	Smooth cream obtained by refining hazelnuts, cocoa, powdered milk, and sugar using a ball mill. This Gianduja can be used without modification as a spread but also for marbling in your ice creams, with the particularity of maintaining a soft texture even after freezing.		Ideal for variegation and decoration of ice cream and as spreadable cream.		
	04198	Hazelnut and cocoa spread cream for filling   	6,0	1	Smooth cream obtained by ball mill refining of hazelnuts and low fat cocoa. Ideal for spreading and filling as it can be used at room temperature.	Various	Ideal for filling viennoiserie products, tarts, cake and bread. Can be used before or after the oven.	Variable	
	04196	Pistachio cream for filling  	6,0	1	Smooth cream obtained by ball mill refining of high-quality pistachios with a pinch of "Guerande" salt. Ideal for spreading and filling as it can be used at room temperature."		For filling pastries, cakes, and cake. Can be used before or after baking.		

# AGRIMONTANA NUTS AND PASTES FOR CREAMS



Paste made solely with pure, natural ingredients without artificial flavourings, colourings, preservatives, palm oil and derivatives.



Tin canister

GIANDUJA CREAMS				kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
05023	White gianduja (Cremino)		3,0	2	Smooth paste obtained by ball mill refining of P.G.I. Piedmont hazelnuts, sugar and cocoa butter.	Piedmont - Northern Italy	Excellent for decorating chocolates; added to butter cream for classic Gianduja cakes; for Viennoiserie, leavened pastries, and Bavarian cream toppings.	Variable	
05024	Milk gianduja		3,0	2	Smooth paste obtained by ball mill refining of P.G.I. Piedmont hazelnuts, cocoa, sugar and powdered milk.				
05025	Dark gianduja		3,0	2	Smooth paste obtained by ball mill refining of P.G.I. Piedmont hazelnuts, cocoa and sugar.				
05069	Gianduja for gelato		3,0	2	Smooth paste obtained by ball mill refining of P.G.I. Piedmont hazelnuts, cocoa and dextrose for its anti-freeze properties.				Gelato
NUT PASTES				kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
05115	<b>NEW</b> Pure Piedmont hazelnut paste (medium roasted)		3,0	2	100% "Tonda Gentile Trilobata" variety of hazelnuts from the hills of the Piedmont Langhe.	Piedmont - Northern Italy	For gelato makers and confectioners.	80 - 120 g/l mixture	
050523	<b>NEW</b> Classic pistachio paste		3,0	4	Pistachio paste with almonds and sugar, naturally coloured with chlorophyll.	Sicily - Southern Italy			
050633	<b>NEW</b> Agrimontana Selection Pure Pistachio Paste		3,0	2	100% Agrimontana blend of the best pistachios of the previous harvest.	agrimontana blend			
05116	<b>NEW</b> Toasted ALBA hazelnut pure paste		3,0	2	A balanced blend of agrimontana with The best hazelnuts offered by the last harvest.	Italy			

# AGRIMONTANA NUTS AND PASTES FOR CREAMS



Paste made solely with pure, natural ingredients without artificial flavourings, colourings, preservatives, palm oil and derivatives.

PURE PASTES		kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE	
 <p>Resealable jar in plastic</p>	00540	Agrimontana Selection Pure Hazelnut Paste		1,0	3	100% Agrimontana blend of the best hazelnuts of the previous harvest. Larger packaging options are available on request.	Italy	80 - 120 g/l mixture
	00542	Pure Piedmont hazelnut paste		1,0	3	100% "Tonda Gentile Trilobata" variety of hazelnuts from the hills of the Piedmont Langhe.	Piedmont Northern Italy	
	00554	Val di Noto Pure almond paste		1,0	3	Refined paste prepared exclusively with whole blanched almonds (not roasted) of the Pizzuta, Fascionella, and Romana varieties. Delicate and fragrant taste.	Val di Noto, Sicily Southern Italy	
	00564	"Feudo San Biagio®" SILK Pure pistachio paste (smooth)		1,0	3	From the ancient Sicilian pistachio "Grand cru" paste with distinctive and intense flavor.	Sicily	For gelato makers and confectioners.
	00566	"Feudo San Biagio®" SPECIAL Pure pistachio paste (with grains)		1,0	3			
	00565	PDO Bronte pistachio paste (smooth)		1,0	3			
	00567	Agrimontana Selection Pure Pistachio Paste		1,0	3	Agrimontana blend of the best pistachios of the previous harvest. Larger packaging options are available on request.	agrimontana blend	
	05096	Pure Sorrento Walnut smooth paste*		1,0	3	Walnut paste with naturally aromatic and characteristic flavor.	Sorrento, Campania Southern Italy	60-80 g/l mixture
	05105	Pure Peanut paste with "Sel de Guérande P.G.I." salt		1,0	3	Peanut paste 100% top quality with Guérande salt P.G.I.	Argentina, France	80-100 g/l mixture

\*without Kosher certification

# AGRIMONTANA NUTS AND PASTES FOR CREAMS



Paste made solely with pure, natural ingredients without artificial flavourings, colourings, preservatives, palm oil and derivatives.

GELATO AND PASTRY PASTE				kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
 <p>Resealable jar in plastic</p>	00552	Classic pistachio paste		1,0	3	Pistachio paste with almonds and sugar, naturally coloured with chlorophyll.	Various	For gelato makers and confectioners.	100 - 140 g/l mixture
	00544	Classic gianduja paste		1,0	3	Smooth paste obtained by ball mill refining of hazelnuts, cocoa and sugar.			100 - 120 g/l mixture
	05240	Toasted ALBA hazelnut pure paste		10,0	1	A balanced blend of agrimontana with The best hazelnuts offered by the last harvest.	Italy		80 - 120 g/l mixture
	05167	<b>NEW</b> agrimontana selection pistachio pure paste		10,0	1	A balanced blend of agrimontana with The best pistachios offered by the last harvest.	agrimontana recipe		

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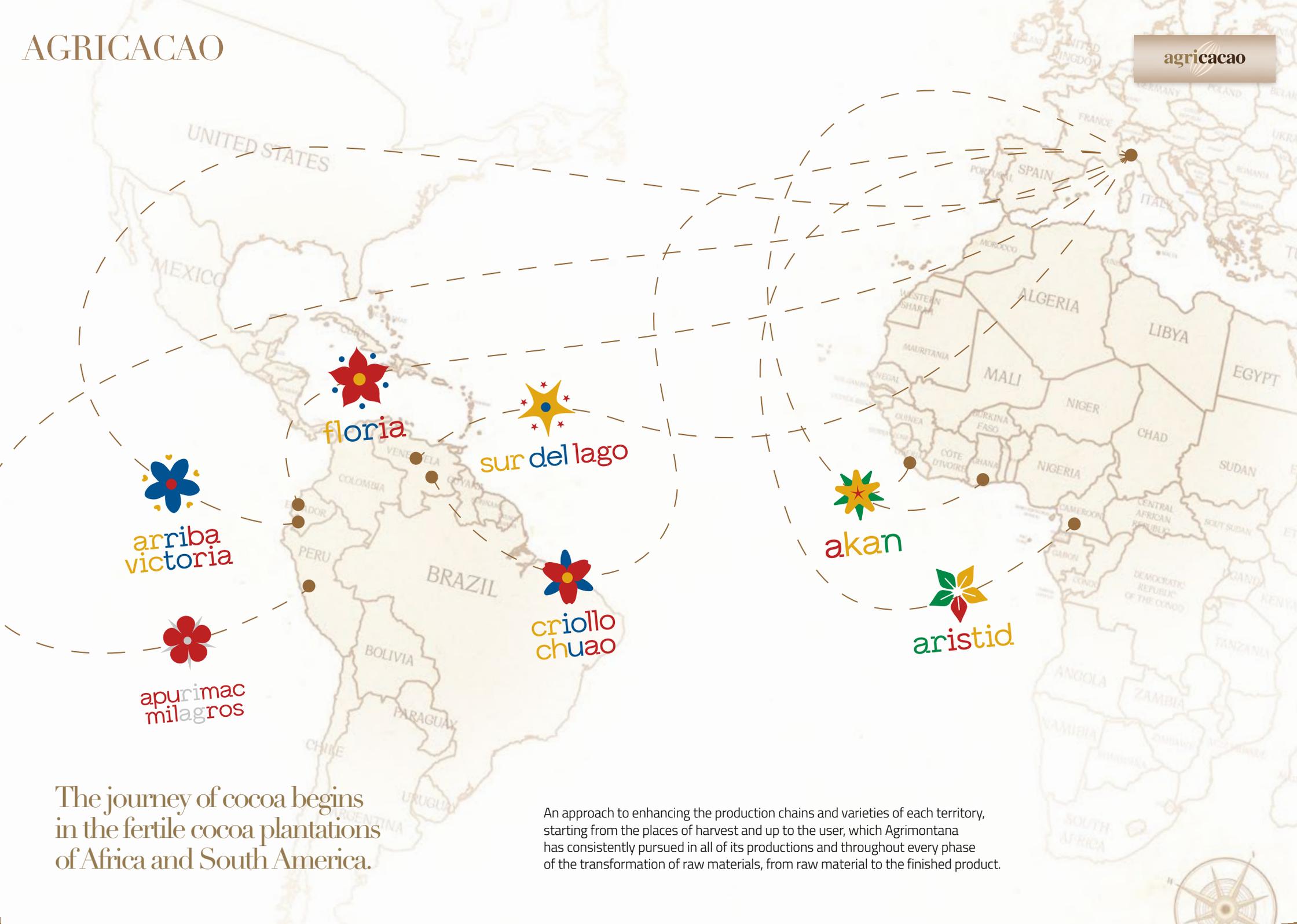


Paste made solely with pure, natural ingredients without artificial flavourings, colourings, preservatives, palm oil and derivatives.

PASTE FOR CREAMS			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE	
 <p>Resealable jar in plastic</p>	042001	Bourbon vanilla		1,0	6	Made with natural extract of Bourbon vanilla from Madagascar and adding vanilla seeds for a more characteristic appearance. Halal certified product.	Madagascar	For gelato and pastry.	50-70 g/l mixture
	042033	Caramel		1,4	3	Made with caramelised sugar, without colourings or flavourings.	Agrimontana recipe	For gelato. Ideal for caramel panna cotta.	80-100 g/l mixture
	042013	White mint		1,4	3	Made with natural Piedmont mint extract with its typical white colour.		For gelato and "After eight" chocolate.	
	042213	Coconut		1,4	3	Coconut paste with coconut flakes.	Sri Lanka	For gelato and pastry.	70/120 g/l mixture
	042053	Nougat paste with nougat grain		1,1	3	Prepared with nougat grains and hazelnuts, with a fine and gourmet taste, for gelato and creams.	Italy		
	04207	Tiramisu		1,3	3	Made with Marsala and illy coffee. Ideal for flavour Tiramisu preparations. Also excellent, adapting the dosage, to create the mascarpone and coffee taste.	Various		

# ROASTED NUTS AND ALMOND PASTES

ROASTED NUTS			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE
 Vacuum foil bag	05005	Whole toasted Piedmont hazelnuts	2,0	3	Roasted 13-15 mm calibre hazelnuts with an ideal degree of roast to reveal all its finesse and aroma.	Piedmont Northern Italy	Gelato makers and confectioners	Variable
	05054	Toasted, whole Italian 'Antica Picentia' Hazelnuts				Campania Southern Italy		
	05006	Toasted Piedmont hazelnut grains	2,0	3	Roasted hazelnuts grains. (2-4 mm grain size).	Piedmont		
ALMOND PASTE			kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES		
	08454	Preparation of powdered almond 50/50 TPT	8,0	2	Preparation based on peeled almonds of Bari 50% and icing sugar 50%. Almond powder equal amount (TPT): designed for the preparation of macarons. Product without addition of preservatives or artificial flavourings, very finely ground and dehumidified. Variable dosage depending on use. Without bitter almond.	Macarons, frangipane, cake, almond cream, financiers.		
 Vacuum bag	05107	MARZIPAN 65%-35%	2,5	4	Italian marzipan, pure almond paste and sugar, without preservatives or additives.	Perfect for petits fours, confectionery		
	05106	MARZIPAN 50%-50%	2,5	4		For almond biscuits and pains de gènes.		



The journey of cocoa begins in the fertile cocoa plantations of Africa and South America.

An approach to enhancing the production chains and varieties of each territory, starting from the places of harvest and up to the user, which Agrimontana has consistently pursued in all of its productions and throughout every phase of the transformation of raw materials, from raw material to the finished product.



GRAND CRU ECUADOR - ARRIBA VICTORIA				FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Foil bag</p>	00655	Arriba Victoria 100%		Pastilles	5,0	2	Cocoa mass.	Ecuador	Ideal for ganaches, mousses and gelato.
	00656	Arriba Victoria 73% (dark couverture)			5,0	2	Dark couverture. Aromatic profile combining fruity and floral notes with a pronounced cocoa flavour.		Ideal for fillings, decorations, mousses, and ice creams. Suitable for baking as well as for pralines, molds, and coatings.
	00657	Arriba Victoria 64% (dark couverture)	<b>FG.</b> FABRICE GILLOTTE		5,0	2			
	00659	Arriba Victoria 43% (milk couverture)	<b>FG.</b> FABRICE GILLOTTE		5,0	2	Milk couverture. Aromatic profile combining fruity and floral notes with a pronounced cocoa flavour.		Ideal for pralines, molds, fillings, coatings, decorations, mousses, and gelato. Suitable for baking use as well.
	00658	Arriba Victoria 36% (milk couverture)			5,0	2			
 <p>Foil bag</p>	00739	Arriba Victoria 73% (dark couverture)		1,0	4	Dark couverture. Aromatic profile combining fruity and floral notes with a pronounced cocoa flavour.	Ideal for pralines, molds, fillings, coatings, decorations, mousses, and gelato. Suitable for baking use as well.		
	00736	Arriba Victoria 64% (dark couverture)	<b>FG.</b> FABRICE GILLOTTE	1,0	4				
	00740	Arriba Victoria 56% (dark couverture)		1,0	4				

GRAND CRU VENEZUELA - CRIOLLO CHUAO			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
	00738	Criollo Chuao 75% (dark couverture)		Pastilles	1,0	4	Dark couverture. Notes of banana and vanilla contrast with roasted hints of hazelnut and caramel. Round profile, low astringency, and long-lasting persistence.	Venezuela	Ideal for fillings, mousses, and gelato. Can also be used for molds, coatings, and decorations.
GRAND CRU VENEZUELA - SUR DEL LAGO			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
	00649	Sur del Lago 100%		Pastilles	5,0	2	Cocoa mass.	Venezuela	Ideal for ganaches, mousses and gelato.
	00644	Sur del Lago 74% (dark couverture)			5,0	2	Dark couverture. Notes of roasted almond, caramel, and coffee, with a lingering aftertaste.		Ideal for fillings, decorations, mousses, and gelato. Suitable for baking as well as for pralines, molds, and coatings.
	00737	Sur del Lago 74% (dark couverture)				1,0	4		Dark couverture. Notes of roasted almond, caramel, and coffee, with a lingering aftertaste.
GRAND CRU PERU - APURIMAC MILAGROS			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
	00648	Apurimac Milagros 100%		Pastilles	5,0	2	Cocoa mass.	Peru	Ideal for ganaches, mousses and gelato.
	00646	Apurimac Milagros 73% (dark couverture)			5,0	2	Dark couverture. A fresh and spicy aromatic profile, ranging from notes of red fruits, coconut, and banana to a cinnamon and black pepper aftertaste.		Ideal for fillings, decorations, mousses, and gelato. Suitable for baking as well as for pralines, molds, and coatings.
	00741	Apurimac Milagros 73% (dark couverture)				1,0	4		Dark couverture. A fresh and spicy aromatic profile, ranging from notes of red fruits, coconut, and banana to a cinnamon and black pepper aftertaste.

SELECTION CAMEROUN - ARISTID			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	
 Foil bag	00647	Aristid 100%	Pastilles	5,0	2	Cocoa mass.	Selection Cameroun	Ideal for manual and machine coating thanks to its excellent flow and stability during processing.	
	00631P	Aristid 70% (dark couverture)		Pastilles	5,0	2			Dark couverture. Notes of cocoa, dried fruits, and fruity accents. Mild astringency and bitterness, with a delicate cocoa note.
	00632P	Aristid 66% (dark couverture)		Pastilles	5,0	2			Dark couverture. Notes of cocoa, dried fruits, and fruity accents. Mild astringency and bitterness, with a delicate cocoa note.
 Foil bag	00633P	Aristid 42% (milk couverture)		Drops	5,0	2			Milk couverture. Notes of cocoa, dried fruits, and fruity accents. Mild astringency and bitterness, with a delicate cocoa note.
	00735	Aristid 66% (dark couverture)			Pastilles	1,0			4
	00734	Aristid 42% (milk couverture)			Pastilles	1,0			4

SELECTION GHANA AND LIBERIA - AKAN			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
 <p>Foil bag</p>	00642	Akan 68% (dark couverture)	Pastilles	5,0	2	Dark couverture. Intense cocoa and coconut notes make it ideal for classic desserts with a rich and balanced flavour.	Ghana and Liberia	Ideal for pralines, molds, fillings, coatings, decorations, mousses, and ice creams. Can also be used in baking.
	00641	Akan 61% (dark couverture)		5,0	2			
	00640	Akan 38% (milk couverture)	Pastilles	5,0	2	Milk couverture. Intense cocoa and coconut notes make it ideal for classic desserts with a rich and balanced flavour.		
SELECTION ECUADOR - FLORIA			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES
	00613	Floria 54% (dark couverture)	Drops	5,0	2	Dark couverture. Notes of cocoa and white flowers, with a soft and velvety aromatic profile.	Ecuador	Ideal for baking. Suitable also for ganaches, mousses, and gelato.



BIANCO				FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES
 Foil bag	00625	Bianco FG 30% (white chocolate) <i>signature</i> 		Pastilles	5,0	2	Aromatic profile and recipe developed in collaboration with MOF chocolatier Fabrice Gilotte. Its high fluidity ensures optimal use in tempering machines. Ideal for making ganache for macarons and fruit-based preparations.	Ideal for pralines, molds, fillings, coatings, decorations, mousses, and gelato.
	00636	Bianco Alpi 35% (white chocolate) 			5,0	2	White chocolate characterized by predominant milk notes. Moderate sweetness and a well-balanced flavour.	Ideal for pralines, molds, fillings, coatings, decorations, mousses, and gelato.
 Foil bag	00732	Bianco Alpi 35% (white chocolate) 	1,0	4				
SIGNATURE - VEGAN				FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES
 Foil bag	00638	Almondcoa 47% (vegan chocolate) <i>signature</i>   		Pastilles	5,0	2	Couverture chocolate with almond and hazelnut. Balanced flavour with a creamy and versatile texture.	Ideal for pralines, fillings, coatings, and mousses. Can also be used for baking, molds, decorations, and gelato.
	00637	Almondcoa bianca 36% (vegan white) <i>signature</i>  				5,0	2	

GOURMET			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES
	00635	Gianduja milk chocolate 27%	Pastilles	5,0	2	Gianduja in pastilles, ideal for baking leavened pastries.	Ideal for baking, as well as for fillings, decorations, mousses, and gelato. Can also be used for pralines, molds, and coatings.
Foil bag							
	00731	Gianduja milk chocolate 27%		1,0	4		
Foil bag							
	00639	Bianco Blond 35% (caramel white chocolate) <i>signature</i>	Pastilles	5,0	2	Caramelized white chocolate. Pronounced notes of soft caramel.	Ideal for pralines, molds, fillings, coatings, decorations, mousses, and gelato. Possible for baking also.
Foil bag							
	00733	Bianco Blond 35% (caramel white chocolate) <i>signature</i>		1,0	4		
Foil bag							



COCOA NIBS			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES
	00744	Cocoa nibs	Grains	1,0	4	Roasted cocoa nibs.	Ideal for marbling gelato, sorbetto, semifreddo, creamy desserts, mousses, and ganache. Can also be used in bean-to-bar machines for the production of artisanal chocolate masses and coatings.
COCOA POWDER			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES
	00626	Aromatic cocoa powder 10-12%	Powder	5,0	1	Non-alkalised cocoa powder. Light-brown color.	Ideal for baking, as well as for decorations and gelato. Can also be used for mousses.
	00627	Aromatic cocoa powder 22-24%		5,0	1	Non-alkalised cocoa powder. Red-brown color.	
	00628	Aromatic cocoa powder 22-24%		1,0	5		
COCOA BUTTER			FORMAT	Kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES
	00805	Cocoa butter HQ	Drops	10,0	1	PPP (pure prime pressure) cocoa butter obtained solely through a mechanical-physical process (steam) and not by chemical synthesis. Features: high and fast crystallisation.	It improves the fluidity of the couvertures during the tempering process and provides structure to gelato replacing a part of the crème fraîche already in the recipe. Excellent in baked products, partly replacing certain fats. Gives texture to ganache, praline toppings, and cream. Ideal for spray and any other type of decorations.
	00807	Cocoa butter HQ in jar 600 g		0,6	2		

SIGNATURE - CHOCOLAT SHELLS				FORMAT	Weight/ pcs	Pcs/ carton	DESCRIPTION	SUGGESTED USES
00750	Square 21x21x15 mm	<b>FG.</b> FABRICE GILLOTTE		Shells	2 g	405	Dark chocolate shells in 4 shapes.	Ideal for one-shot use, as well as for manual filling or with a piping bag. Ready-to-use chocolate shells for filling with ganache, praline, creams, or ice cream. Designed to optimize production times of pralines in pastry and gelato shops, as well as for chocolateries and the food service industry.
00751	Rectangle 31x16x14 mm	<b>FG.</b> FABRICE GILLOTTE			2 g	495		
00752	Grand rectangle 89x19x22 mm	<b>FG.</b> FABRICE GILLOTTE			9 g	108		
00753	Grand square 27x27x24 mm	<b>FG.</b> FABRICE GILLOTTE			4 g	189		

COFFEE			kg - Net weight	Units/ carton	DESCRIPTION	ORIGIN	SUGGESTED USES	DOSAGE	
 Resealable jar in plastic	05070	illy coffee paste*		1,0	3	Illy Arabica coffee paste with finely ground sugar.	Various	Gelato makers and confectioners	5-7% in the mixture
 Airtight bag	05078	Espresso coffee powder		0,3	3	Powder for cream and gelato made of freeze-dried coffee and vegetable fibers.			2-3% in the mixture
 Plastic bottle	05075	illy coffee liquid extract*		1,0	3	Pure liquid extract made with a highly concentrated Illy coffee blend.			max 3% in the mixture

# PANETTONE INGREDIENTS

PANETTONE INGREDIENTS		kg - Net weight	Units/ carton	DESCRIPTION	SUGGESTED USES	
	M0396	Balancepower natural yeast MOLINO DALLAGIOVANNA	5,5	1	Inactive natural yeast powder, obtained from Sourdough. Dosage: 5-20% by the weight of the flour.	Intended for traditional yeast doughs and confections.
Bag and carton						
	M0397	E-life enzymes MOLINO DALLAGIOVANNA	5,0	1	E-life is a natural enzymatic adjuvant suitable for sweet applications. It gives softness, definitely eliminating the use of emulsifiers.	
Bag and carton						
	M0398	Italian flour for panettone W390 MOLINO DALLAGIOVANNA	25,0	1	Flour specially designed for making traditional Italian Panettone.	Intended for Panettone, traditional yeast doughs.
Bag and carton						
	M0441	BESOZZI Lievitati baking mix in powder	15,0	1	Semi-processed flour-based preparation of Italian wheat. Mixture made from the best raw materials.	
Bag and carton						
	M0442	BESOZZI Enervis, natural yeast in powder	2,0	1	Natural wheat flour powder yeast and natural sourdough (in Italian 'Pasta madre'). Starting from a century-old sourdough starter, following the traditional method of refreshments, by adding only water and flour exclusively, an operation repeated several times, results in a dough with an optimal concentration of natural yeast and lactobacilli, which is then dried and ground to create ENERVIS.	Intended for traditional yeast doughs and confections.
Bag and carton						
	M0392	BESOZZI glazing in powder	4,0	1	Perfect for obtaining an even, cruchy glaze quickly and easily.	Ideal for Panettone and any type of baked products.
Bag and carton						
	M0393	Sugar in grains for decoration	10,0	1	Medium-sized white sugar grains designed to be used in panettone and other baked goods as a decorative feature. Granulated, rounded and cylindrical with constant appearance and colour characteristics. The product is dry and not accumulated.	

# PANETTONE KITS

All kits contain the following:

M0442 BESOZZI Enervis natural powdered yeast - bag and carton

M0441 BESOZZI Lievitati baking mix powder for Panettone - paper bag

M0392 Besozzi powdered glaze - bag and carton

E8875 100 g Panettone Mould and Bag or E8872 500g Panettone Mould and Bag

\*Everything you need to make a real Italian Panettone.

PANETTONE KITS*		WITH	Net weight/unit	Ideal to produce (units)	RECIPES	
	K0001	Classic Panettone (Orange/Citron)	8x8 mm Candied orange peel in cubes (cod. 02218) and 8x8 Candied citron peel in cubes (cod. 02214) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g. 2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, 8x8 Orange peel cubes (cod. 2218) 6 kg, 8x8 Citron peel cubes (cod. 02214) 6 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.
	K0002	Classic Panettone (Orange/Citron)		500 g	100	
	K0003	"Autumn" Panettone (Apricot, hazelnut, cinnamon)	Apricots in cubes (cod. 02202) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g. 2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, Apricots in cubes (cod. 02202) 12 kg, Baking mix 6 kg, Whole toasted Piedmont hazelnuts (cod. 05005), Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.
	K0004	"Autumn" Panettone (Apricot, hazelnut, cinnamon)		500 g	100	
	K0005	"Winter" Panettone (Candied Chestnuts/Orange/Cocoa)	Chestnuts - Chestnut pieces in syrup (cod. 01515) and 8x8 Candied orange peel in cubes (cod. 02218) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g. 2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, Chestnut pieces in syrup (cod. 01515) 7.2 kg, 8x8 Candied orange peel in cubes (cod. 02218) 6 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.
	K0006	"Winter" Panettone (Candied chestnuts/Orange/Cocoa)		500 g	100	
	K0007	"Spring" Panettone (Amarenata sour cherry)	"Piemonte" amarenata (cod. 02019) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g. 2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, Piemonte amarenata (cod. 02019) 10.8 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.
	K0008	"Spring" Panettone (Amarenata sour cherry)		500 g	100	

# PANETTONE KITS

All kits contain the following:

M0442 BESOZZI Enervis natural powdered yeast - bag and carton

M0441 BESOZZI Lievitati baking mix powder for Panettone - paper bag

M0392 Besozzi powdered glaze - bag and carton

E8875 100 g Panettone Mould and Bag or E8872 500g Panettone Mould and Bag

\*Everything you need to make a real Italian Panettone.

PANETTONE KITS*		WITH	Net weight/unit	Ideal to produce (units)	RECIPES	
	K0009	"Summer" Panettone (Mixed Fruits)	8x8 Candied lemon peel in cubes (cod. 02229) and Fruit salad (cod. 02231) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g.
	K0010	"Summer" Panettone (Mixed Fruits)		500 g	100	2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, Fruit salad (cod. 02231) 6 kg, 8x8 Lemon peel in cubes (cod. 02229) 6 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.
	K0011	Poire Belle Helene Panettone	William pear cubes (cod. 02298) and Arriba Victoria 73% agricacao chocolate included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g.
	K0012	Poire Belle Helene Panettone		500 g	100	2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, William pear cubes (cod. 02298) 7.5 kg, Arriba Victoria 73% agricacao 4.5 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg, Fresh orange zest 6.
	K0013	"Arriba Panettone" Panettone (Chocolate/Orange)	8x8 orange peel cubes (cod. 02118), Cocoa powder 10-12% agricacao and Arriba Victoria 73% agricacao chocolate included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g.
	K0014	"Arriba Panettone" Panettone (Chocolate/Orange)		500 g	100	2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, 8x8 Orange peel cubes (cod. 02218) 7.5 kg, Arriba Victoria 73% agricacao 4.5 kg, Cocoa aromatic powder 10/12% agricacao 0.9 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.80 kg, Fresh orange zest 6, Water 0.750 kg.
	K0015	"3 Citrus fruits" Panettone (Orange, Lemon, Citron)	Mixed citrus fruits in cubes (cod. 02238) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g.
	K0016	"3 Citrus fruits" Panettone (Orange, Lemon, Citron)		500 g	100	2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, Mixed citrus fruits in cubes (cod. 02238) 12 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.
	K0017	Candied Olives and Amarena Sour Cherries Panettone	Pitted olives (cod. 02206) and Semi-candied Amarena sour cherries (02016) included in the kit.	100 g	500	1 <sup>st</sup> kneading ingredients for 100 x 500 g panettone: Baking mix 9 kg, Water 6 kg, Butter 3 kg, Type 45 white flour (strong, oatmeal flour) 2.250 kg, Enervis 2,000 kg, Egg yolks 1.500 kg, Baker's yeast 15 g.
	K0018	Candied Olives and Amarena Sour Cherries Panettone		500 g	100	2 <sup>nd</sup> kneading ingredients: 1 <sup>st</sup> kneading dough 23.765 kg, Candied olives (cod. 02016), Amarena sour cherries (cod. 02246) 12 kg, Baking mix 6 kg, Butter 2.625 kg, Sugar 2.250 kg, Yolks 2.250 kg, Water 0.750 kg.

# PANETTONE KITS

All kits contain the following:

M0442 BESOZZI Enervis natural powdered yeast - bag and carton

M0441 BESOZZI Lievitati baking mix powder for Panettone - paper bag

M0392 Besozzi powdered glaze - bag and carton

E8875 100 g Panettone Mould and Bag or E8872 500g Panettone Mould and Bag

\*Everything you need to make a real Italian Panettone.

PANETTONE KITS*		WITH	Net weight/unit	Ideal to produce (units)	RECIPES
	K0023	Panettone "Mandarin" (Candied Mandarin)		100 g	500 Ingredients 1 <sup>st</sup> dough for 100 panettone 500 g: Leavened Besozzi 9 kg, Water 6 kg, Butter 3 kg, Flour Panettone Type 00/W390 Molino Dallagiovanna (cod. M0398) or White flour type 45 (strong, semolina flour) 2,250 kg, Enervis Besozzi 2 kg, Egg yolks 1,5 kg, Baking powder 15 g.
	K0024	Panettone "Mandarin" (Candied Mandarin)		500 g	100 Ingredients 2 <sup>nd</sup> dough: Pasta of the 1 <sup>st</sup> dough 23,765 kg, Mandarin peel in cubes 3x3 mm (cod. 02259) 12 kg, Leavened Besozzi 6 kg, Butter 2,625 kg, Sugar 2,250 kg, Egg yolks 2,250 kg, Water 750g. Preparation of the chocolate icing and cooking: Icing powder 1 kg, Water 450 g.
	K0025	«Chocomandarine» (Mandarin/Chocolate)		100 g	500 Ingredients 1 <sup>st</sup> dough for 100 panettone 500 g: Leavened Besozzi 9 kg, Water 6 kg, Butter 3 kg, Flour Panettone Type 00/W390 Molino Dallagiovanna (cod. M0398) or white flour type 45 (forte, semolina flour) 2,250 kg, Enervis Besozzi 2 kg, Egg yolks 1,5 kg, Baking powder 20 g.
	K0026	«Chocomandarine» (Mandarin/Chocolate)		500 g	100 Ingredients 2 <sup>nd</sup> dough: Pasta of the 1 <sup>st</sup> dough 24,33 kg, Mandarin peel in cubes 3x3 mm (cod. 02259) 6 kg, Floria Chocolate Perlines 54% (cod. 00613) 5 kg, Leavened Besozzi 6 kg, Butter 2,625 kg, Sugar 2,250 kg, Egg yolks 2,250 kg, Water 750g. Preparation of the chocolate icing and cooking: Icing powder 1 kg, Cocoa aromatic powder 10/12% 20 g, Water 450 g, Egg white 50 g.
	K0027	«Sweet Mandarin» (Mandarin/White Chocolate)		100 g	500 Ingredients 1 <sup>st</sup> dough for 100 panettone 500 g: Leavened Besozzi 9 kg, Water 6 kg, Butter 3 kg, Flour Panettone Type 00/W390 Molino Dallagiovanna (cod. M0398) or white flour type 45 (forte, semolina flour) 2,250 kg, Enervis Besozzi 2 kg, Egg yolks 1,5 kg, Baking powder 20 g.
	K0028	«Sweet Mandarin» (Mandarin/White Chocolate)		500 g	100 Ingredients 2 <sup>nd</sup> dough: Pasta of the 1 <sup>st</sup> dough 24,33 kg, Mandarin peel in cubes 3x3 mm (cod. 02259) 6 kg, white chocolate 4,2 kg, Leavened Besozzi 6 kg, Butter 2,625 kg, Sugar 2,250 kg, Egg yolks 2,250 kg, Water 750 g. Preparation of the chocolate icing and cooking: Icing powder 1 kg, Cocoa aromatic powder 10/12% 20 g, Water 450 g, Egg white 50 g.
K0029	<b>NEW</b> "Fruity sunrise" (apricot/ginger/white chocolate)	Candied apricots in cubes 6x6 mm (cod. 02202), ginger in cubes (cod. 02201) and white chocolate FG agricacao included in the kit.		100 g	500 Ingredients 1 <sup>st</sup> dough for 100 panettone 500 g: Leavened Besozzi 9 kg, Water 6 kg, Butter 3 kg, Flour Panettone Type 00/W390 Molino Dallagiovanna (cod. M0398) or white flour type 45 (forte, semolina flour) 2,250 kg, Enervis Besozzi 2 kg, Egg yolks 1,5 kg, Baking powder 20 g. Ingredients 2 <sup>nd</sup> dough: Pasta of the 1 <sup>st</sup> dough 24,33 kg, Abricots in cubes 6x6 mm (cod. 02202) 6 kg, Ginger in cubes 8x8 agrimontana (cod. 02201) 2,148 kg, white chocolate FG agricacao (cod. 00625) 1,728 kg, Leavened Besozzi 6 kg, Butter 2,625 kg, Sugar 2,250 kg, Egg yolks 2,250 kg, Water 750 g, Baking 90 g.
K0030	<b>NEW</b> "Fruity sunrise" (apricot/ginger/white chocolate)			500 g	100 Preparation of the chocolate icing : Almond powder 500 g, Iced sugar 1000 g, "Fumetto" flour 300 g, Raisin seeds oil 100 g, Egg white 500 g.





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