

PRODUCTS AND NOVELTIES FOR 2014

GELATO | CONFECTIONERY | MIXABILITY



FABBRI
1905

BASES AND MIXES

THE ORIGINS OF GREAT GELATO

Our range of bases are made with the finest quality ingredients and the utmost attention to detail in the production chain.

There are more than 30 bases at your disposal, ready to meet your every need from the most classic up to the most creative.

There are more than 20 bases without vegetable fats (neither refined nor hydrogenated).

There are more than 30 bases 

Not enough, you say? Our food technicians are standing by to create the base that best fits your needs.



OUR STRENGTHS

PISTACHIO HAZELNUT VANILLA CHOCOLATE

All of our famed Italian know-how has gone into the preparation of these products, from the **pistachios** to the **hazelnuts**, from the **vanilla** to the **chocolate**, our products are guaranteed to be authentic with that traditional intense and unique flavour.

All these products are without hydrogenated vegetables fats and are also available in the Halal and Kosher range.



PISTACHIO

The widest selection of pistachio products on the market:

- 6 concentrated pastes
- 3 marblings
- 2 coatings

HAZELNUT

- 6 concentrated pastes
- 2 marblings



100%
ITALIAN
MADE



VANILLA

- 8 concentrated pastes



CHOCOLATE

- 2 concentrated pastes
- 8 marblings
- 9 products in powder

BREAD PASTE

GELATO BECOMES A SNACK

Bread is the staple food of just about every country in the world and can also become gelato offering new and delicious combinations.

Bread Paste is the first step to making lots of different flavours: classic or fantastic!

Bread Delipaste contains no hydrogenated vegetable fats.

Halal and Kosher certification on going.

2014
NOVELTY

RECIPES

- 1 kg white base
- 100 g Bread Delipaste
- 150 g whole milk

Add durum wheat bread (better if toasted) to the gelato and decorate with a slice of toasted bread.



**BREAD DELIPASTE
IS A PRODUCT**

**GLUTEN
FREE**

Garnish it with some gluten-free bread so that even consumers suffering from celiac disorder can enjoy this specialty.

BREAD, LOVE AND FANTASY

Bread and chocolate, bread and hazelnut cream, bread and jam

are just some of the countless combinations this staple is paired with all over the world. Choose from our **45** fruit, classic and crunchy **marblings**, to offer new and original flavour combinations.

BREAD and **SMARINA**



BREAD and FIGS



BREAD and NUTTY



BREAD and WILD BERRIES



GELATO

ALWAYS AND FOREVER EVERYONE'S NUTS FOR NUTTY!

Attractive to the eye, delicious on the palate... **it's Nutty!**

Batch-freeze hazelnut cream with milk and durum wheat bread to get a flavour no one can resist. Thanks to its quality, Fabbri Nutty becomes a must in the display cabinet.

Fabbri Nutty contains no vegetable fats and is Halal and Kosher certified.



NUTTY
HAZELNUT CREAM

GLUTEN FREE

GREAT STRAIGHT
IN THE TUB

CONFECTIONERY

Nutty is delicious with gelato, but also for confectionery.

Ideal for **semifreddos and verrines**, great for **decorations and layering**, delicious even for making fragrant oven-baked tarts!



FROM NOW ON, THERE ARE SIX NUTTY VARIETIES!

Here are the five new flavours that join the full and original taste of our hazelnut cream. This new line really does satisfy every palate and is ideal for making so many delicacies.

All the product of the Nutty range are without hydrogenated vegetable fats.

NUTTY NERO



GLUTEN
FREE

Even taste requires a certain style

Delicious as a biscuit, this novelty was created to give a touch of glam to an amazing flavour. It is ideal for marbling, and perfect for layering your "cremino" style gelato.

NUTTY PISTACHIO



GLUTEN
FREE

Creamy consistency at your service

In layers in the tub or for making semifreddos and verrines. Ideal even for filling baked pastries.

NUTTY CHOCOBIANCO



GLUTEN
FREE

Creamy treat

Layered in the tub or used as marbling, white chocolate is always a favourite. Great for semifreddos, crêpes, bonbons and so many other delicacies as well.

NUTTY CEREAL



NUTTY WHITE CEREAL



Crunchy delicacies

All the goodness of cereals in the two white and hazelnut versions to offer the most popular **snacks** in your gelato or pastry shop.



GELATO

FOR THE KIDS

COTTON CANDY

A TIMELESS SUCCESS

More than **5,000,000 kids** have chosen Fabbri Cotton Candy in just two seasons.

A must for every successful gelato parlour.

Pink and Blue Cotton Candy Simplé contain no hydrogenated vegetable fats and are

GLUTEN FREE

TRY IT ALSO IN ITS PINK VERSION!



COLOUR AT YOUR POINT OF SALE

The kit we have prepared for you to help promote Cotton Candy contains lots of colourful materials:

- **A double-faced free-standing totem (cm 160)**
- **Cups (250 pieces)**
- **Cup holder**



Cotton Candy is available in Simplé, Delipaste, Nappage and Gourmet Sauce versions.

GINGERBREAD FABULOUSLY GELATO

Once upon a time there was a ginger biscuit shaped like a little man. It was as soft as it was crunchy and had a delicious flavour that put a smile on everyone's face. This biscuit has now returned in the form of a gelato for everyone to enjoy. This fabulous gelato is made with a **delicious Gingerbread Paste** and is further enhanced with crunchy bits of gingerbread biscuits coated in a creamy gingerbread sauce. To finish off the tub there are the famous little gingerbread man waffles.

Gingerbread Delipaste and Crockoloso do not contain hydrogenated vegetable fats.



A MAGICAL ATMOSPHERE WITH GINGERBREAD MAN

Colour your gelato shop with **Gingerbread man** and its rhyme...

Gingerbread is available in Delipaste, Crockolosi, as decorations and in Mixybar versions

We've prepared this kit for you:

- **A double-faced free-standing totem (cm 160)**
- **Cups (250 pieces)**
- **Cup holder**



BREAD & CHOCOLATE

SINCE EVER THE BEST SNACK COMBINATION



BREAD AND CHOCOLATE..... YUMMY!

The perfect snack for each child has become gelato! Let's find it out all the genuine taste of a fun break to share with its own friends among a game and another. **Fabbri Bread and Chocolate** will conquer all!

AMARENA AMORE MIO

THE FRUIT OF OUR PASSION

Unique and inimitable, **Amarena Fabbri** offers an infinite variety of creative solutions. Excellent on gelato, when making the finest of pastries or even as a necessary ingredient for cocktails, whether it's a classic or in a new and exciting **Gelato Cocktail** version.

Amarena Fabbri: top your fantasy!

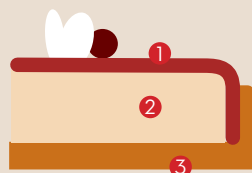


CONFECTIONERY

RECIPE

Unmistakably delicious
in so many pastries

- 1 Amarena Nappage
- 2 Bavarian Cream Ring
- 3 Breton Shortbread Crust



GELATO COCKTAIL

THE MOST DELICIOUS HAPPY HOUR EVER

The magic of Fabbri gelato puts happy hour into a whole new perspective, with lots of recipes we have made just for you. **Gelato Cocktail** is the brand new idea to give something special to your customers.

Try our latest creation: Mixybar Chai!



See lots of recipes and products on
www.cocktailfabbri.com

ALL YOU
NEED IS A
BLENDER!



GOURMET SAUCE

SURPRISING TASTE, EASY TO USE

The **Gourmet Sauce** line has just added **4 brand new flavours**.
New ideas for your sweet creations!

LIQUORICE

Its intensity gives character to each and every creation that can take the intense flavour of liquorice.

WHISKY

A sweet creamy sauce with an unmistakable colour and flavour... for real connoisseurs!

SALTED BUTTER CARAMEL

The success of this marbling version has turned this delicacy into a Gourmet Sauce as well. Well-rounded and delicate, it's sheer concentrated goodness.

GINGER

Everything takes like magic when there's a hint of ginger. On gelato, in cocktails or pastries, colour your world with this beloved new flavour.

Gourmet Sauces do not contain hydrogenated vegetable fats and are

GLUTEN FREE



WIDE
RANGE OF
PRODUCTS

haha
haha



WHITE CHOCOLATE ICING

DELICIOUS, EASY TO USE AND CHARMING!

The new **White Chocolate Icing** further broadens the range of icings and nappages made by Fabbri, all ideal to grace cakes and semifreddos with great taste and fantasy, always perfect when sliced. Together with the dark version, now more than ever, true chocolate lovers can satisfy their palates.

Instructions:

- Heat in the microwave at 40°-45°C and mix.
- When the temperature reaches 28°-29°C, pour it on the frozen dessert (-20°C.)
- Spread (outwards from the centre).
- Put the dessert back into the freezer at -20°C for at least 5 min.

White Chocolate Icing contains no hydrogenated vegetable fats and is

GLUTEN FREE



WIDE
RANGE OF
PRODUCTS

FABRI
ITALIA



THE RANGE

11 NAPPAGES
2 ICINGS

FONDANT ICING FOR COATING TOOLS FOR YOUR FANTASY

Cake Design lovers find an ally in Fabbri Fondant. A product that is truly new because it is in POWDER to be prepared when you need it, just adding a bit of hot water! Taste is the delicate white chocolate flavour.

**Fabbri Fondant Icing contains
no hydrogenated vegetable fats
and is** 

*Cake
Design
Special*



MANY COLOURS!

A single product for a wide range of colours! Just add food colouring as you prepare it. In one easy step you'll have all the shades and hues you're looking for.

MASCARPIÙ

THE BEST SOLUTION FOR YOUR MASCARPONE CREAM

Just add cream to Mascarpìù powder and get a delicious soft mascarpone cream perfect for all types of desserts to be served at positive temperature (2°C to 4°C): from **mousse** to **Bavarian cream** to the most classic **tiramisù!**

PLUS

Preservation: the product can be stored at room temperature, which allows you to make the mascarpone cream only when you need it.

Versatility: a single product for a wide range of recipes.

Mascarpìù contains no hydrogenated vegetable fats and is

GLUTEN FREE



WHITE VERSION

Recipe with cream

Dosage: 50/60g Mascarpìù + 500g cream.

Preparation: whisk the ingredients, and whip in the planetary mixer.

- This recipe is ideal with added fruit to make strawberry, peach, wild berry tiramisu or to enrich fresh fruit salads
- Great for making tasty tarts when using any of the many Fabbri marblings: Caramelised Figs, Wild Berry, Passion Fruit...

VERSION WITH EGG

3 recipes:

- with Pastovocrem (dosage: 50/60g Mascarpìù + 500g cream + 100 g Pastovocrem)
- with Delipaste Zabaione (dosage: 60g Mascarpìù + 500g cream + 50 g Delipaste Zabaione)
- with Gourmet Sauce Zabaione (dosage: 60g Mascarpìù + 500g cream + 75 g Gourmet Sauce Zabaione)

It thus becomes the ideal ingredient for making a classic tiramisù.



SUGGESTED COMBINATIONS

TOFFEE MINT AND LIQUORICE KIT

NEW

- THE KIT CONTAINS:
- 3 TINS OF WHITE MINT DELIPASTE
 - 3 LIQUORICE GOURMET SAUCES
 - FLAVOUR SIGN
 - FLYER



7 VEILS KIT

NEW

- THE KIT CONTAINS:
- 1 BAG OF GRAN CIOCCOLATO
 - 1 TIN OF HAZELNUT CREMOSA ITALIA
 - 1 TIN OF CROCKOLOSO BISCOTTO CROCK
 - 1 TIN OF CHOCOLATE ICING
 - FLAVOUR SIGN
 - FLYER



MODERN TIRAMISU' CAKE KIT

NEW

- THE KIT CONTAINS:
- 1 BAG OF MASCARPIÙ
 - 1 TIN OF WHITE CHOCOLATE ICING
 - 1 TIN OF PASTOVOCREM
 - 1 TIN OF MOKA DELIPASTE
 - 1 TIN OF MARSALA ZABAIONE DELIPASTE
 - 1 TIN OF COFFEE CROCKOLOSO
 - FLYER



MASCARPONE AND WALNUT CAKE KIT

NEW

- THE KIT CONTAINS:
- 1 BAG OF MASCARPIÙ
 - 1 BAG OF MOUSSECREAM
 - 1 TIN OF WHITE CHOCOLATE ICING
 - 1 TIN OF CARAMELISED FIG MARBLING MIX
 - 1 TIN OF WALNUT DELIPASTE
 - 1 TIN OF NUTTY HAZELNUT CREAM
 - FLYER



GINGERBREAD KIT

- THE KIT CONTAINS:
- 3 TINS OF GINGERBREAD DELIPASTE
 - 1 BUCKET OF GINGERBREAD CROCKOLOSO
 - 1 BOX GINGERBREAD MAN WAFFLES
 - FLAVOUR SIGN
 - FLYER

RICOTTA AND PEARS KIT

- THE KIT CONTAINS:
- 4 BAGS OF RICOTTA BASE
 - 1 BUCKET OF PEAR MARBLING
 - FLAVOUR SIGN
 - FLYER

SALTED BUTTER CARAMEL KIT

- THE KIT CONTAINS:
- 3 TINS OF CARAMEL DELIPASTE
 - 1 BUCKET OF SALTED BUTTER CARAMEL MARBLING
 - CARAMEL GRAINS
 - FLAVOUR SIGN
 - FLYER

BLUE AND PINK COTTON CANDY KIT

- THE KIT CONTAINS:
- 3 TINS OF SIMPLE' BLUE COTTON CANDY
 - 3 TINS OF SIMPLE' PINK COTTON CANDY
 - 1 TIN OF SUGAR STARS
 - 2 FLAVOUR SIGNS
 - FLYER

BISCOTTI COOKIES KIT

- THE KIT CONTAINS:
- 3 TINS OF DELIPASTE BISCOTTI
 - 1 BUCKET OF BISCOTTI COOKIES
 - FLAVOUR SIGN

AMARENA AMORE MIO KIT

- THE KIT CONTAINS:
- 2 TINS OF DELIPASTE CIAMBELLA
 - 1 TIN OF FABBRI AMARENA NAPPAGE
 - 1 TIN OF FABBRI AMARENA MARBLING
 - 1 TIN OF FABBRI AMARENA CHERRIES
 - 1 BAG OF CROCCANTE
 - FLAVOUR SIGN
 - FLYER

GELEE & DELIPASTE KIT

- THE KIT CONTAINS:
- 2 TINS OF TOP GELEE
 - 1 TIN OF PISTACHIO DELIPASTE
 - 1 TIN OF MOKA DELIPASTE
 - 1 TIN OF VANILLA SUPER DELIPASTE
 - 1 TIN OF MARSALA ZABAIONE DELIPASTE

COTTON CANDY CAKE KIT

- THE KIT CONTAINS:
- 1 BUCKET OF BLUE COTTON CANDY NAPPAGE
 - 1 BUCKET OF PINK COTTON CANDY NAPPAGE
 - 1 TIN OF SUGAR STARS
 - 2 BAGS OF MOUSSECREAM
 - 1 TIN OF BLUE COTTON CANDY SIMPLE'
 - 1 TIN OF PINK COTTON CANDY SIMPLE'

CARE FOR THE CONSUMER IS OUR DAILY COMMITMENT

Nurturing the precious fruits of the land has been our mission for more than a century and our passion for genuineness has not changed, since when Gennaro Fabbri took his first steps in the world of sweet products, with the legendary Amarena Fabbri. Today, Fabbri products are known and appreciated all over the world, thanks to the attention and the quality we dedicate to our job.

WE CERTIFY OUR QUALITY



UNI EN ISO 9001:2008 CERTIFICATION

Goodness comes from quality. Our first concern has always been for the genuine quality of our products. Our **UNI EN ISO 9001:2008** certification bears witness to this commitment and is a solid guarantee for those who choose Fabbri products to sweeten their daily lives. Furthermore the **BRC (British Retail Consortium)** and **IFS (International Food Standard)** certifications attest to the safe origins of the foodstuffs and reliability of the suppliers used worldwide.



GLUTEN FREE - LACTOSE FREE

Food intolerances are an increasingly common problem among consumers all over the world. The constant research and development efforts by Fabbri to create products that will allow anyone's creativity in the kitchen to blossom has led to the creation of more than 470 gluten-free products certified by the **AIC (Italian Celiac Association)** and more than 300 ones for those who are lactose intolerant.



HALAL - KOSHER

Fabbri products are also respectful of the dietary laws of the various religious communities. The guarantee is certified **Halal and Kosher**. Halal comes from the Arabic word for "permitted" and refers to all the food products which comply with the Islamic dietary laws. We have some 250 Halal certified products. We have the same attention for the Jewish religion, for whose followers we have made more than 300 products whose processing methods have been certified Kosher, or "fit".



THE LOVE FOR OUR ENVIRONMENT IS A "NATURAL" FACT TO USE

THE GREEN DROP PROGRAM

We show that love through the Green Drop Program, which represents Fabbri's commitment in managing drop by drop, the many issues that our planet needs us to focus on.

www.fabbriperlambiente.com



1. RESPECT FOR OUR WATER LEGACY.

In the 1990s Fabbri has managed to reduce her water consumption by 60%, which has been further reduced by 30% the last ten years. Our constant innovation regarding our industrial equipment indeed led us to launch, in 2000, the cleaning-in-place (CIP) water system, with a significant reduction of water and sanitation products. Moreover the water we use comes from our own wells (and not from the main water-supply system), and it is transformed into drinking water using a biological process. From the 1970s, the water used in our plant has been treated and released in the environment pure enough to preserve the life of plants and fish.



2. COMMITMENT TO REDUCING POWER WASTE.

We have achieved a dramatic reduction in gas consumption thanks to improvements made to the distribution system of the steam produced by our manufacturing process, which has led to an overall reduction of 20% over the last 20 years. During our renovation process we have adopted the very best criteria for the reduction of heat loss as well as for low-energy lighting and central heating following the recommendations of governments as part of the Kyoto protocol.



3. CONTROL OF OUR EMISSIONS.

Dust and other substances are constantly under control. Systems for dust reduction and filters avoid the retained dust to be dispersed into the environment. The entire filter system is equipped with a post-combustion dust reduction facility, which transforms dust and other emissions into non-polluting gases.

You will find all this and much more in Fabbri's **code of ethics**, issued in 2012 and published on www.fabbri1905.com.

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