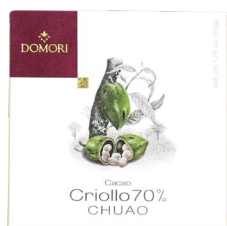




2023
COLLECTION
AUTUMN AND WINTER

SINGLE VARIETIES - CRIOLLO

PCS X BOX: 12 WEIGHT: 50 g DIMENSIONS: 11X11X1 cm



CL07294 **CHUAO**



CL07295 **PORCELANA**



CL07296 **GUASARE**

BLEND LINE - CRIOLLO

PCS X BOX: 12 WEIGHT: 50 g DIMENSIONS: 7,5X15,5X1 cm



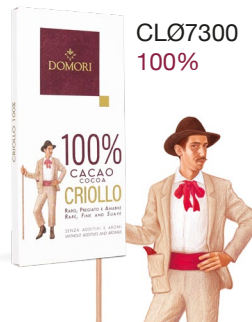
CL07297
70%



CL07298
80%



CL07299
90%



CL07300
100%

THE ORIGINS

NEW DESIGN

PCS X BOX: 12 WEIGHT: 50 g DIMENSIONS: 7,5X15,5X1 cm



Ø8132
PERÙ



Ø8134
MADAGASCAR



Ø8135
VENEZUELA



Ø8136
COLOMBIA



Ø8137
TANZANIA



Ø8133
ARRIBA

COCOA BEANS

PCS X BOX: 10 WEIGHT: 100 g
DIMENSIONS: 8X11,5X4,5 cm

DARK MILK
NEW PRODUCTS

PCS X BOX: 12 WEIGHT: 75 g
DIMENSIONS: 7X17,5X0,5 cm



KL01200N
**ROASTED AND
WINNOWN
COCOA BEANS**



KLV1200
**COCOA BEANS
COVERED IN
DARK CHOCOLATE**



Ø7513
42%



Ø7514
50%

75g BARS

PCS X BOX: 12 WEIGHT: 75 g DIMENSIONS: 7X17,5X0,5 cm



Ø7511
38%



Ø7501
70%



Ø7502
80%



Ø7503
90%



Ø7504
100%



Ø7509
90% SUGAR FREE



Ø7507
HAZELNUTS



Ø7506
PISTACHIO



Ø7512
CHILI PEPPER

QUANTUM 500g

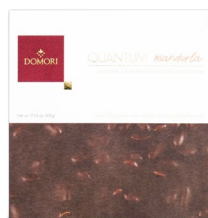
PCS X BOX: 4 WEIGHT: 500 g DIMENSIONS: 18.5X16X2,3 cm



QL07620
DARK CHOCOLATE



QL07621
MILK CHOCOLATE
AND HAZELNUTS



QL07622
DARK CHOCOLATE
AND ALMONDS



QL07623
WHITE CHOCOLATE AND
SALTED PISTACHIOS

DRAGÉES

PCS X BOX: 18 WEIGHT: 40 g DIMENSIONS: 10X13 cm



DRAM05
AMARENA CHERRY



DRAR05
CANDIED ORANGE PEEL



DRCA05
COFFEE



DRCO05
COCONUT



DRNO05
HAZELNUT



DRZE05
CANDIED GINGER

HOT CHOCOLATE



HCO01
HOT CHOCOLATE
PCS X BOX: 6
WEIGHT: 180 g (6x30 g)
DIMENSIONS: 13X3,5X9 cm



ILB009N
DARK CHOCOLATE
PCS X BOX: 10
WEIGHT: 300 g



ILB010N
DARK CHOCOLATE



21587N
MILK CHOCOLATE



21588N
ORANGE AND CINNAMON



21589N
CHILLI PEPPER

PCS X BOX: 100 WEIGHT: 30g

PCS X BOX: 25 WEIGHT: 30g

INFUSIONS

PCS X BOX: 6 WEIGHT: 2g ea.
DIMENSIONS: 8,5X8,5X8,5 cm



INF01 COCOA GRUÈ
INFUSION



INF02 COCOA GRUÈ AND
SPICE INFUSION

SPREADS

PCS X BOX: 12 WEIGHT: 200 g
DIMENSIONS: Ø 8X8,5 cm



CG0200B GIANDUJA
SPREAD



CP0200B PISTACHIO
SPREAD

DOMORI TO GO

PCS X BOX: 24 WEIGHT: 25 G
DIMENSIONS: 9X9X1 CM



06141
DARK CHOCOLATE
AND GINGER

06142
MILK CHOCOLATE
AND CARAMEL



06143
WHITE CHOCOLATE
AND BERRIES



06144
DARK CHOCOLATE
AND APRICOT



BULK CHOCOLATE

TYPICAL PIEDMONTESE CHOCOLATES MADE
WITH FINE COCOA AND PGI PIEDMONT HAZELNUTS



GD0101 **NEW RECIPE**
CLASSIC GIANDUJOTTI
PCS X BOX: approx 300
WEIGHT X BOX: 3 Kg



CM001
CLASSIC CREMINI
PCS X BOX: approx 375
WEIGHT X BOX: 3 Kg



CM003
PISTACHIO CREMINI
PCS X BOX: approx 375
WEIGHT X BOX: 3 Kg



TN3000
TARTUFO NERO
PCS X BOX: approx 214
WEIGHT X BOX: 3 Kg



BD002
BACI DI DAMA
PCS X BOX: approx 200
WEIGHT X BOX: 3Kg



TT3000
TARTUFO TIRAMISÙ
PCS X BOX: approx 214
WEIGHT X BOX: 3 Kg



CN3000
CUNEESI AL RUM
PCS X BOX: approx 130
WEIGHT X BOX: 3 Kg

SINGLE ORIGINS NAPOLITAINS WEIGHT X BOX: 1 Kg



00142



00144



00146



00148



00147



00145

LOOSE CRIOLLO NAPOLITAINS
WEIGHT X BOX: 1 Kg



00212

NEW DESIGN



00207

NEW DESIGN

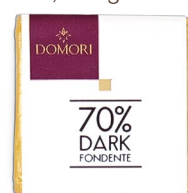
Weight: 4,7 g each
Dimensions: 3,3x3,3 cm



MILK AND DARK NAPOLITAINS
WEIGHT X BOX: 1,88 Kg



00220



00221

GIFT IDEAS

CHOCOLATE-COATED FRUIT **NEW DESIGN**

PCS X BOX: 6 WEIGHT: 150 g DIMENSIONS: Ø16 x 4,5 cm



FRAM02

CHOCOLATE COATED CHERRIES



FRAR02

ORANGE STRIPS



FRZE02

GINGER STRIPS

AMENITIES



RG028B
KIT 2 NAPOLITAINS
PCS X BOX: 50 WEIGHT: 4,7 g each
DIMENSIONS: 8X4,5X1 cm



RG045 **12 NAPOLITAINS**
PCS X BOX: 20 WEIGHT: 55 g
DIMENSIONS: 7,5X11X2,2 cm



RG044 **4 GIANDUJOTTI**
PCS X BOX: 20 WEIGHT: 30 g
DIMENSIONS: 7,5X11X2,2 cm

RG020
SMALL BOX OF TWO GIANDUJOTTI
PCS X BOX: 50 WEIGHT: 18 g
DIMENSIONS: 5X4X2,5 cm





RG046

POCHETTE GIANDUJOTTI

PCS X BOX: 6 WEIGHT: 180 g
DIMENSIONS: 9X5X22 cm



RG048

POCHETTE NAPOLITAINS

PCS X BOX: 6 WEIGHT: 180 g
DIMENSIONS: 9X5X22 cm

SWEET GIFTS



CM0110

MAXI CREMINO

PCS X BOX: 8 WEIGHT: 300 g
DIMENSIONS: 8X8X4,5 cm



GD0110

MAXI GIANDUJOTTO

PCS X BOX: 12 WEIGHT: 250 g
DIMENSIONS: 13,5X5X7 cm

QUANTUM GIFT



GQ03008 **QUANTUM WITH CUTTING BOARD**

PCS X BOX: 1 WEIGHT: 500 g DIMENSIONS: 40,5X23,5X4 cm



CHP253

PIEDMONT SELECTION

PCS X BOX: 6 WEIGHT: 250 g
DIMENSIONS: 9,5X6X23 cm



BD001

BACI DI DAMA

PCS X BOX: 12 WEIGHT: 90 g
DIMENSIONS: 9X4,2X19 cm

GOLDEN COLLECTION



RG039N

COLLECTION N°8

PCS X BOX: 2 WEIGHT: 580 g
DIMENSIONS: 18X34,5X3,5 cm



RG038N

COLLECTION N°6

PCS X BOX: 2 WEIGHT: 420 g
DIMENSIONS: 18X26X3,5 cm



RG037N

GIFT BOX DRAGÉES

PCS X BOX: 2 WEIGHT: 300 g
DIMENSIONS: 23,5X15,7X3 cm



RG033N

**GIFT BOX 30 NAPOLITAINS
SINGLE ORIGINS**

PCS X BOX: 6 WEIGHT: 140 g
DIMENSIONS: 23,4X5,5X3 cm



RG051N

**NEW COLLECTION
GOURMET COLLECTION**

PCS X BOX: 1
DIMENSIONS: 39,5X17,5X4,5 cm



RG050

CRIOILLO EXPERIENCE

PCS X BOX: 1 WEIGHT: 200 g+500ml
DIMENSIONS: 27,7X21,7X9,1 cm



RG049N

SINGLE ORIGINS COLLECTION

PCS X BOX: 2 WEIGHT: 300 g
DIMENSIONS: 12X7X13 cm

EXCLUSIVE GIFT BOXES NEW PRODUCTS



RG052
ASSORTED TRUFFLES
IN A TIN BOX
PCS X BOX: 4 WEIGHT: 200 g
DIMENSIONS: Ø12X16 cm



RG053
ASSORTED TIRAMISÙ
TRUFFLES IN A TIN BOX
PCS X BOX: 4 WEIGHT: 200 g
DIMENSIONS: Ø12X16 cm



RG054
ASSORTED CHOCOLATES
IN A TIN BOX
PCS X BOX: 4 WEIGHT: 200 g
DIMENSIONS: Ø12X16 cm



RG008B
GIANDUJA HEART
PCS X BOX: 6 WEIGHT: 250 g
DIMENSIONS: 14X15X3 cm



RG055
NOCCIOLE SUPREME 250g
PCS X BOX: 4 WEIGHT: 250 g
DIMENSIONS: 24,4X17X4,7 cm



RG056
NOCCIOLE SUPREME 450g
PCS X BOX: 2 WEIGHT: 450 g
DIMENSIONS: 28X20,5X4,7 cm



COUNTER SIGN PRESENT INSIDE THE
BOX RG008B GIANDUJA HEART
SIZE: 12X10X31 CM

CHRISTMAS NEW PRODUCTS



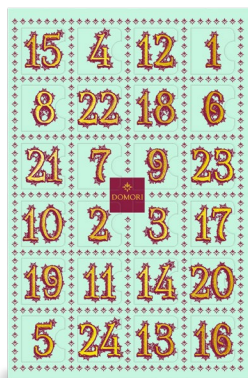
PD004 PANDORO
PCS X BOX: 6 WEIGHT: 1 Kg



PN008 CLASSIC PANETTONE
PCS X BOX: 6 WEIGHT: 1 Kg
DIMENSIONS: 21,5X25X15 cm



PN010 PIEDMONT PANETTONE
PCS X BOX: 6 WEIGHT: 900 g
DIMENSIONS: 21,5X25X15 cm



CA005 ADVENT CALENDAR
PCS X BOX: 6 WEIGHT: 185 g
DIMENSIONS: 35,5X22,5X2,2 cm



PAL001 CHRISTMAS BALL
PCS X BOX: 10 WEIGHT: 100 g
DIMENSIONS: Ø 8 cm



ST001 60% DARK CHOCOLATE STAR
PCS X BOX: 6 WEIGHT: 130 g
DIMENSIONS: 24X10X4,5 cm



TO001 SOFT
NOUGAT WITH
GIANDUJA

PCS X BOX: 12 WEIGHT: 100 g
DIMENSIONS: 22X5,5X2,8 cm



TO002 NOUGAT
COVERED WITH
DARK CHOCOLATE

PCS X BOX: 12 WEIGHT: 100 g
DIMENSIONS: 22X5,5X2,8 cm

PRODUCT DISPLAYS FOR RETAILERS



CL07301
ASSORTED CRIOLLO DISPLAY
 PCS X DISPLAY: 32 BARS
 WEIGHT: 50 g each
 DIMENSIONS: 17X21X51 cm



CL07302
ASSORTED SINGLE VARIETIES CRIOLLO DISPLAY
NEW PRODUCTS
 PCS X DISPLAY: 30 BARS
 WEIGHT: 50 g each
 DIMENSIONS: 39X20X34 cm



Ø8140
ASSORTED SINGLE ORIGINS 70% DISPLAY
NEW PRODUCTS
 PCS X DISPLAY: 30 BARS
 WEIGHT: 50 g each
 DIMENSIONS: 25x20x48 cm



Ø7510
ASSORTED BARS 75g
 PCS X DISPLAY: 64 BARS
 WEIGHT: 75 g each
 DIMENSIONS: 33X22X45 cm



Ø7212
DOMORI TO GO
 PCS X DISPLAY: 96 BARS
 WEIGHT: 25 g each
 DIMENSIONS: 23X15,5X59 cm



SUITABLE SIZE FOR AIR FREIGHT

Ø7521
FLOOR DISPLAY WITH ASSORTED BARS 75g
 PCS X DISPLAY: 108 FLOWPACK
 WEIGHT: 75 g each
 DIMENSIONS: 38X34,5X128
 +30 (crown) cm



DRESP002
ASSORTED DRAGÉES
 PCS X DISPLAY: 48 FLOWPACK
 WEIGHT: 40 g each
 DIMENSIONS: 32,5X24X47 cm

LARGE - SIZED



LC010

MILK CHOCOLATE SLAB WITH HAZELNUTS

PCS X BOX: 2 WEIGHT: 800 g
DIMENSIONS: 26.5X19X1,5 cm



LC011

DARK CHOCOLATE SLAB WITH ALMONDS AND CANDIED FRUIT

PCS X BOX: 2 WEIGHT: 800 g
DIMENSIONS: 26.5X19X1,5 cm



LC012

WHITE CHOCOLATE SLAB WITH LIGHTLY SALTED WHOLE PISTACHIOS

PCS X BOX: 2 WEIGHT: 800 g
DIMENSIONS: 26.5X19X1,5 cm



MT002

CREMINO SLAB

PCS X BOX: 1 WEIGHT: 1.5 Kg
DIMENSIONS: 25X9 cm



MT001 GIANDUJA SLAB

WITH CHOPPED HAZELNUTS

PCS X BOX: 2 WEIGHT: 650 g
DIMENSIONS: 22,5X6 cm



SFZE01 **DARK CHOCOLATE-COVERED GINGER STRIPS**

PCS X BOX: 2 WEIGHT: 1 Kg



SFFA01 **DARK CHOCOLATE-COVERED ORANGE STRIPS**

PCS X BOX: 2 WEIGHT: 1 Kg

QUANTUM FLOWPACK

PCS X BOX: 3 WEIGHT: 500 g DIMENSIONS: 16X16X1,5 cm



QL07630N
68% DARK CHOCOLATE



QL07631N
MILK CHOCOLATE WITH HAZELNUTS



QL07632N
68% DARK CHOCOLATE WITH ALMONDS



QL07633N
WHITE CHOCOLATE WITH SALTED PISTACHIOS



CG035B
SPREAD WITH HAZELNUTS AND COCOA

* ACS030 DISPENSER IS AVAILABLE ACCORDING TO THE CURRENT COMMERCIAL CONDITIONS PCS X BOX: 2 WEIGHT: 3,5 Kg

CHOCOLATE DROPS FOR PASTRY AT HOME

00982
IVORY COAST 66% DARK
PCS X BOX: 6
WEIGHT: 1 Kg



00980
IVORY COAST 38% MILK
PCS X BOX: 6
WEIGHT: 1 Kg



00726
WHITE CHOCOLATE
PCS X BOX: 6
WEIGHT: 1 Kg



CRIOLLO



CP38OC

38% OCUMARE 62% CANOABO

PCS X BOX: 3
WEIGHT: 1 Kg



CP62CA

PCS X BOX: 3
WEIGHT: 1 Kg



CP72OC

72% OCUMARE

PCS X BOX: 3
WEIGHT: 1 Kg



CP75CH

75% CHUAO

PCS X BOX: 3
WEIGHT: 1 Kg



CP100OC

100% OCUMARE

PCS X BOX: 3
WEIGHT: 1 Kg



CP100CH

100% CHUAO

PCS X BOX: 3
WEIGHT: 1 Kg

LABO

5kg bag of drops Single Origin Masses		%Cocoa	Sales unit	Fluidity	Praline	Hollow body	Filling	Coating	Decorations	Mousses	Ice creams	Oven	Bean to bar
					Mechanical coating			Manual coating					
00818	Arriba Nacional	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		
00812	Sur del Lago	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		
00885	Apurimac	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		
00914	Morogoro	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		
00841	Sambirano	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		
00976	Estelle - BIO	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		
00968	Vidamà	100%	2 x 5 kg	🚰🚰🚰🚰	✗	✗	✓	✗	✗	✓	✓		

5kg bag of drops. Single Origin Dark Chocolate		%Cocoa	Sales unit	Fluidity	Praline	Hollow body	Filling	Coating	Decorations	Mousses	Ice creams	Oven	Bean to Bar
00819	Arriba Nacional	72%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00961	Arriba FG	64%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00817	Arriba Nacional	62%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00816	Arriba Nacional	56%	2 x 5 kg	🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00886	Apurimac	72%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00896	Sambirano	72%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00897	Sur del Lago	72%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00915	Morogoro	68%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00916	Morogoro	56%	2 x 5 kg										
00971	Vidamà	70%	2 x 5 kg	🚰🚰🚰	✗	✗	✓	✗	✓	✓	✓		
00944	Vidamà ganache	68%	2 x 5 kg	🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00804	Vidamà	66%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00938	Vidamà	60%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00977	Estelle - BIO	66%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓	✓	
00994	Aristide	70%	2 x 5 kg	🚰🚰🚰	✗	✗	✓	✗	✓	✓	✓		
00984	Aristide	66%	2 x 5 kg	🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00993	Aristide	60%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		

5kg bag of drops Single Origin White - Milk		%Cocoa	Sales unit	Fluidity	Praline	Hollow body	Filling	Coating	Decorations	Mousses	Ice creams	Oven	Bean to bar
00918	Arriba Nacional	50%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00960	Arriba FG	43%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00898	Arriba Nacional	36%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00917	Morogoro	38%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00974	Golden Vidamà	42%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00939	Vidamà	38%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00987	Aristide	42%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		
00954	Biancolatte	35%	2 x 5 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓		

1kg bag of drops Criollo		%Cocoa	Sales unit	Fluidity	Praline	Hollow body	Filling	Coating	Decorations	Mousses	Ice creams	Oven	Bean to bar
CP75CH	Chuao 75%	50%	3 x 1 kg	🚰🚰🚰	✗	✗	✗	✗	✗	✓	✓	✓	
CP100CH	Chuao 100%	43%	3 x 1 kg	🚰🚰🚰	✗	✗	✗	✗	✗	✓	✓	✗	
CP38OC	Ocumare 38%	36%	3 x 1 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓	✓	
CP72OC	Ocumare 72%	38%	3 x 1 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓	✓	
CP100OC	Ocumare 100%	42%	3 x 1 kg	🚰🚰🚰	✗	✗	✗	✗	✗	✓	✓	✗	
CP02CA	Canoabo 62%	38%	3 x 1 kg	🚰🚰🚰	✓	✓	✓	✓	✓	✓	✓	✓	
00813	Empowered Criollo 66%	42%	2 x 5 kg	🚰🚰🚰									
00823	Empowered Criollo 38%	35%	2 x 5 kg	🚰🚰🚰									

Cocoa powder or grounds		%Cocoa	Sales unit	Fluidity	Praline	Hollow body	Filling	Coating	Decorations	Mousses	Ice creams	Oven	Bean to bar
00606	aromatic cocoa 10- 12 %		5Kg bucket								✓		
00616N	aromatic cocoa 22- 24 %		5Kg bucket								✓		
00951	aromatic cocoa 22- 24 %		5 x 1 kg bag								✓		
00949	Cocoa grounds		2 x 1 kg								✓		

Key:

🚰 Low fluidity 🚰🚰 Medium-low fluidity
 🚰🚰 medium fluidity 🚰🚰🚰 medium-high fluidity 🚰🚰🚰 high fluidity
 ✓ Recommended ✓ Possible ✗ Not recommended



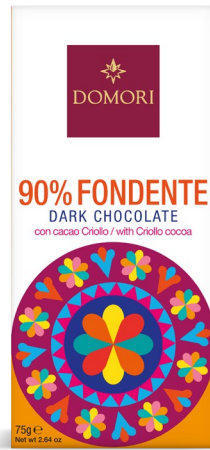
Ø7540

70% DARK CHOCOLATE
WITH CRIOLLO COCOA
WEIGHT: 75 g



Ø7541

85% DARK CHOCOLATE
WITH CRIOLLO COCOA
WEIGHT: 75 g



Ø7542

90% DARK CHOCOLATE
WITH CRIOLLO COCOA
WEIGHT: 75 g



Ø6501

100% COCOA MASS
WITH CRIOLLO COCOA
WEIGHT: 65 g



PINTAUDI®

RUSKS

PCS X BOX: 15 WEIGHT: 200 g



PIFB1313
TRADITIONAL
RECIPE



PIFB1317
LINSEED, OAT AND
SUNFLOWER SEEDS
NEW PRODUCT



PIFB1314
STONE-GROUND
WHOLE WHEAT



PIFB1316
BLUEBERRY AND
RASPBERRY
NEW PRODUCT

BISCOTTONI

PCS X BOX: 12 WEIGHT: 240 g



PIBI139
BUTTER AND NATURAL
VANILLA FROM
MADAGASCAR



PIBI1310
HAZELNUTS AND
FINE COCOA



PIBI1311
ITALIAN WHOLE
WHEAT AND RAW
CANE SUGAR



PIBI1312
ORGANIC ITALIAN
SPELT AND SICILIAN
ORANGE BLOSSOM
HONEY

SHORTBREAD

PCS X BOX: 9 WEIGHT: 160 g



PIFR131
GRAN CRU
CHOCOLATE AND
FLEUR DE SEL

PIFR132
TRADITIONAL
RECIPE WITH
BUTTER

PIFR133
VAL DI NOTO
ALMONDS AND
SICILIAN LEMONS

PIFR134
SICILIAN NAVEL
ORANGES

PIFR135
GRAINS AND
SICILIAN ORANGE
BLOSSOM HONEY

SUGAR FREE



PIFB1315
RUSKS SUGARFREE
PCS X BOX:15
WEIGHT: 200 g



PIBI138
BISCOTTONE
SUGARFREE
PCS X BOX: 12
WEIGHT: 240 g

BULK PRODUCTS



PIBI139S
BISCOTTONE BUTTER AND NATURAL
VANILLA FROM MADAGASCAR
PCS X BOX: 2 displays of 30 pcs



PIFB1313S
RUSK TRADITIONAL
RECIPE
PCS X BOX: 120
(14g each rusk)



SHORTBREAD
SINGLE PORTIONS LINE
PCS X BOX:4 Kg x box

GRAN CRU CHOCOLATE AND FLEUR DE SEL: PIFR131S
TRADITIONAL BUTTER RECIPE: PIFR132S
ALMOND AND LEMON: PIFR133S
ORANGE AND COCOA: PIFR134S



PIFB1314S
RUSK STONE-GROUND
WHOLE WHEAT
PCS X BOX: 120
(14g each rusk)



SUCCOBENE

PCS X BOX: 6 LITERS: 200 ml



AC150727
SUCCOBENE
PEACH



AC150725
SUCCOBENE
PEAR



AC150722
SUCCOBENE
ANANAS



AC150720
SUCCOBENE
APRICOT



AC150719
SUCCOBENE
ACE PLUS APPLE



AC150717
SUCCOBENE CLEAR
APPLE JUICE



AC150724
SUCCOBENE
BLUEBERRY



AC150716
SUCCOBENE
TOMATO



AC150729
SUCCOBENE
GRAPEFRUIT



AC150846
SUCCOBENE
POMEGRANATE



AC150899
SUCCOBENE
ORANGE

SOFT DRINKS

PCS X BOX: 12 LITERS: 275 ml



AC160096
CLASSIC
LEMONADE



AC1600377
ORANGEADE



AC16010
APPLE
JUICE
WITH
GINGER



98
TEA



AC160660
BLACK TEA
LEMON

TEA

PCS X BOX: 12 LITERS: 275 ml



AC150939
SUCCOBENE
PEACH



AC150938
SUCCOBENE
PEAR



AC150936
SUCCOBENE
APRICOT



AC150796
SUCCOBENE
ACE PLUS APPLE



AC150934
SUCCOBENE CLEAR
APPLE JUICE



AC150797
SUCCOBENE
GRAPEFRUIT



AC150937
SUCCOBENE
BLUEBERRY



AC150713
STRAWBERRY
AND BLUEBERRY



AC150715
PEACH AND
MANGO



AC150714
PEAR AND
BANANA

DOMORI: WHERE THE DREAM BEGAN



Domori was founded by the creative mind and passion for nature, gastronomy and cocoa of Gianluca Franzoni. In 1993, after finishing his studies in Business and Economics, Gianluca arrived in Venezuela, where he fell in love with the magic of cocoa, deciding to develop a business model to reposition fine cocoa on the market. For three years he lived in the field, experimenting with different varieties and post-harvest processing in order to

preserve biodiversity and prevent the extinction of extra-fine Criollo cacao.

MISSION

Domori's story began with a dream: to get to the heart of chocolate, taking the raw material, the cacao, to places where the chocolate industry has never been before.

Its unique and great insight has allowed it to save the finest variety of cacao in the world from extinction, preserving the original aromas and making them accessible to chocolate enthusiasts all over the world. A brave choice, because these are the most delicate, rare and lowest-yield varieties. Aromatic cacao, also known as fine cacao or cocoa, makes up just 10% of the global harvest, whereas criollo cacao, the rarest variety of all, makes up just over 0.01%. This courageous choice not only allows us to produce a kind of chocolate with a wide range of fragrant aromas, but also to respect and conserve biodiversity.

Leading where nobody has ever been with chocolate, recovering the pure essence of noble cocoa is a passion for Domori, a project and a magnificent obsession, that aims to involve all the key players in its world: the growers, the production technicians, the distribution network, the media, the customers and the consumers.

VALUES

1. QUALITY

Domori's product quality is achieved step by step, from the selection of the best raw materials to the choice of packaging for each and every product: each stage is crucial and plays a part in creating unique products. The constant search for quality has enabled us to formulate a proper "Domori method", based on two important pillars:

- A rigorous raw material selection process **based not only on physical and chemical parameters, but above all on the evaluation of the organoleptic profile.**

- **A low-impact process to preserve and enhance the natural aromas of fine cacao.** Domori has re-invented the way cocoa is transformed into chocolate by using gentle temperatures and short processes to obtain a product with a disruptive quality that is clearly perceived by the consumer. The steps with the greatest impact on the manufacturing process are:

- Roasting at low temperatures
- Use of the ball mill
- The 'short' recipe

2. ETHICS & SUSTAINABILITY

Given that it is a producer itself, Domori understands all the difficulties of growing an extremely delicate and low-yield crop.

Domori selects the producers of its raw material directly and works with them in close contact, establishing long-term relationships for mutual growth. It is important that the growers are satisfied and can sell their cocoa at satisfactory prices to establish a trust relationship based on quality awareness.

Quality comes at a cost that Domori has always paid and continues to pay to ensure not only the unbeatable quality of the chocolate but also an ethical and fair supply chain.



3. CACAO CULTURE

Domori was the first chocolate producer to use exclusively traditional growing methods with aromatic cacao plants. This was a courageous choice because these are the rarest, most delicate and lowest-yield varieties of cacao.

This brave choice not only allows Domori to produce chocolate with a broader range of aromatic profiles but also to respect and preserve the biodiversity of fine cacao. Ever since it was founded, Domori has fought to protect these precious varieties of cacao, their natural habitat and the growers that work in the plantations.

