



*Historic Trademark



An Italian Tradition since 1905

NEW 2023 | GELATO AND PASTRY





Italian Family Company



We've been a family business for more than a century



we use ingredients
from **seasonal harvests**



we select and certify
every raw **ingredients** supplier



100%
in-house production



we certify our products
to the highest standards





Sustainability is our
 ❁ daily commitment ❁



green since
1905



our **certifications**



Specialities in syrup

WILD CHERRY, STRAWBERRY,
GINGER IN SYRUP

**MARENS[®]
FABRI**



Excellent because

- ✓ ALWAYS A FAVOURITE OF CONSUMERS
- ✓ 100% MADE IN BOLOGNA
- ✓ ORIGINAL RECIPE SINCE 1915
- ✓ SEMI-CANDIED BLACK CHERRIES
- ✓ UNIQUE CANDYING PROCESS
- ✓ CRUNCHY FRUIT AND SOFT PULP
- ✓ WITHOUT ARTIFICIAL FLAVOURINGS AND COLOURINGS



**ZENZERO
FABRI**



Excellent because

- ✓ NUGGETS DIPPED IN EXQUISITE GINGER AND TURMERIC SYRUP
- ✓ NON-FIBROUS
- ✓ RETAINS ITS SPICINESS WHEN COOKED



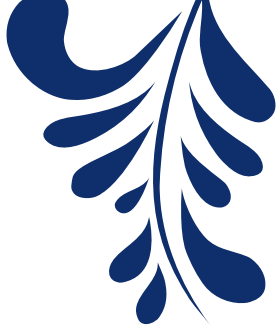
**FRAGOLA
FABRI**

Excellent because

- ✓ WHOLE STRAWBERRIES IN STRAWBERRY SYRUP
- ✓ SMALL FRUITS, EASY TO DRAIN







NUT BRITTLE

AMARENA FABBRI®

**An icon of goodness
 in a crunchy version!**

Milk anhydrous cream, the unique, inimitable flavour of **Amarena Fabbri**, with wild cherry and crispy pieces for a **crunchy**, enveloping texture.

Code 9225598

An idea for pastry  **Layered slice**



Another idea  **Amarena Fabbri Crunchy Stick**





You can use it



AS A RIPPLE

AS A LAYERED
GELATO CAKE

AS A COATING

AS AN INSERT
IN SWEETS

Excellent because

- ✓ MILK CREAM WITH WILD CHERRY PIECES
- ✓ 15% HAZELNUT AND ALMOND CRUNCH
- ✓ WITH NATURAL FLAVOURINGS
- ✓ NO ARTIFICIAL COLOURINGS
- ✓ PALM OIL FREE
- ✓ GLUTEN FREE





SPECULOOS

Spicy and irresistible

A trendy ripple with a **delicate spicy flavour** reminiscent of traditional Northern European biscuits. Its consistency makes this ripple **perfect for cold pastry**, for making layers and coatings.

Code **9225585**



Explore the other products in the Snackolosi line



- Bom Bon
- Brownie
- Salted Crunchy Caramel
- Choco Coconut
- Choco Mint
- Salted Crunchy Choco-dark

explore the entire line





Excellent because



- ✓ DAIRY FREE
- ✓ PALM OIL FREE
- ✓ WITH NATURAL FLAVOURINGS

- ✓ GLUTEN FREE
- ✓ WITH GLUTEN-FREE BISCUIT PIECES



You can use it

AS A RIPPLE

AS A LAYERED
GELATO CAKE

AS AN INSERT
IN SWEETS

FOR BAKED GOODS
AND COLD PASTRY

INSIDE CONES



DARK CHOCOLATE

Delicious and ready to use

A delicious, enveloping and versatile cream with **18% low-fat single-origin Ghana cocoa**, incredible as is in the tray but extremely versatile in the gelato shop

Code **9225581**

Another idea Try it for a layered gelato cake



You can use it

- AS IS
- AS A LAYERED GELATO CAKE
- IN CONES
- FOR VARIEGATING

explore the entire line



Explore the other products in the WOW line

WOW Hazelnut Cocoa

Code 9225579

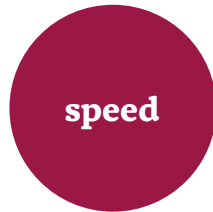


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**SINGLE-ORIGIN
GHANA
COCOA**

Excellent because

- ✓ WITH 18% LOW-FAT SINGLE-ORIGIN GHANA COCOA
- ✓ WITH BROWN SUGAR
- ✓ VEGAN
- ✓ PALM OIL FREE
- ✓ WITH NATURAL FLAVOURINGS
- ✓ GLUTEN FREE





Good artisanal gelato in just 10 minutes

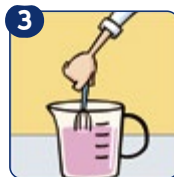
How to use:



1
Pour the contents of 1 can or 1 bag of Fabbri Simplé into a jug



2
Add 2 parts water or milk



3
Mix the contents of the jug



4
Pour the mix into the batch freezer, and...in 10 minutes the gelato is ready!

A wide range of flavours

More than
34
products
in paste



More than
24
products
in powder



Reasons to choose them

- BALANCED COMPOUND INGREDIENTS
- GUARANTEED SAFE BECAUSE PASTEURISED
- GUARANTEE SCOOPABLE, CREAMY GELATO
- PERFECT STABILITY IN THE TRAY
- OPTIMISED PRODUCTION TIMES
- VERSATILITY OF USE
- FRUIT FLAVOURS AVAILABLE IN ALL SEASONS
- IN THE BATCH FREEZER FOR TASTY SICILIAN SLUSH
- IN THE SLUSH MACHINE FOR TRADITIONAL SLUSH
- TO MAKE SEMIFREDDOS
- FOR SOFT GELATO

explore the entire line





CHOCOLATE ZERO SDL

Chocolate in its essence

The most popular flavour also in a version **without added sugar, lactose-free and vegan.**

Code **9236307**



Excellent because

- ✓ WITH LOW-FAT COCOA POWDER (25%)
- ✓ DAIRY FREE
- ✓ NO ADDED SUGAR*
*naturally contains sugar
- ✓ SWEETENED WITH STEVIA
- ✓ SOURCE OF FIBRE
- ✓ NO COLOURINGS
- ✓ WITH NATURAL FLAVOURINGS
- ✓ SUITABLE FOR VEGANS
- ✓ PALM OIL FREE
- ✓ GLUTEN FREE





FABBRI
1905
simplé
Gelato System



CHOCOLATE WITH CHILLI PEPPER

The spicy side of sweetness

The goodness of milk chocolate in perfect harmony
with the spicy notes of chilli peppers

Code **9236097**





A thousand shades of chocolate

Synonymous with pleasure and sophistication,
the appeal of **chocolate** continues to grow.

From **white chocolate** to **dark**, containing a high percentage of cocoa, as well as **sugar-free chocolate** and **chocolate with chilli pepper**:

A rich variety of shades and flavours, to tempt every palate.



Chocolate-flavour Simplé

White Chocolate

9236322

- ✓ 43% chocolate powder
- ✓ the typical flavour of your favourite white chocolate bar

Chocolate with chilli pepper

9236097

- ✓ Milk chocolate with just the right amount of spice thanks to the chilli pepper
- ✓ Warm colour and clean flavour

NEW

Dark Chocolate

9236321

- ✓ 48% chocolate powder
- ✓ typical dark chocolate flavour

SDL Dark Chocolate

9236315

- ✓ 48.9% chocolate powder
- ✓ **dairy-free**
- ✓ Intense flavour of dark chocolate

Dark Chocolate ZERO SDL

9236307

- ✓ 25% low-fat cocoa powder
- ✓ No added sugar, sweetened with stevia
- ✓ **Non dairy**
- ✓ Source of fibre

NEW

Very Dark Chocolate

9236319

- ✓ 75% chocolate
- ✓ With a very intense, dark colour
- ✓ Traditional flavour of dark chocolate



Not a range of products, but a **production philosophy**, a **conscious** approach to flavours, which starts from the respect of various nutritional needs.

✓ NO ARTIFICIAL COLOURINGS

✓ NO GMOS

✓ NO ARTIFICIAL FLAVOURINGS

✓ NO PRESERVATIVES



FABBRI
1905

. BASES .

NOVITÀ

NEVE FREE

A clean base with a short label

A short-label base with only **4 ingredients**:
dextrose, nonfat dry milk, milk protein and vegetable fibre..

Code **9234590**



Product
CLEAN

Label
SHORT

ONLY 4 INGREDIENTS

dextrose
nonfat dry
milk
milk protein
vegetable fibre



Excellent because

- ✓ NO ADDITIVES
- ✓ NO EMULSIFIERS
- ✓ NEUTRAL FLAVOUR
- ✓ WITH CITRUS FIBRE
- ✓ NO FLAVOURINGS
- ✓ GLUTEN FREE



explore the entire line

FABBRI
1905

. BASES .

NEW

NEVEFRUTTA FREE

Even fruit has never been so *free*

Base for fruit sorbets, featuring a label **without emulsifiers or any kind of additive.**

With only **5** ingredients, it guarantees a creamy, stable and scoopable structure.

Code **9234815**



Product
CLEAN

Label
SHORT

ONLY 5 INGREDIENTS

dietary fibre
fructose
citrus fibre
lemon juice
from dehydrated concentrate
maltodextrin



Excellent because

- ✓ NO ADDITIVES
- ✓ NO EMULSIFIERS
- ✓ WITH CITRUS FIBRE
- ✓ WITH VEGETABLE FIBRE
- ✓ SLIGHT CITRIC NOTE
- ✓ GLUTEN FREE
- ✓ VEGAN

You can use it

IN
COMBINATION
WITH FRESH OR
FROZEN FRUIT



Lots of products, for every need

We have **always been committed** to the research and development of safe, quality products **without sacrificing flavour**.

We believe that products with short, clean labels are indispensable for a complete offer, in all respects.





Glasse e Nappage

FABBRI
1905



PISTACHIO GLAZE

Impress with quality!

Anhydrous pistachio glaze, opaque with a **matt finish**.
Guarantees excellent performance at both negative and positive
temperatures, remaining stable and always perfect when cut.
With 10% pistachio, for a **natural, distinctive flavour**, enhanced by a
slight savoury note.

Code **9409034**

Excellent because

- ✓ 10% PISTACHIO
- ✓ WITH NATURAL FLAVOURING
- ✓ PALM OIL FREE
- ✓ SAVOURY NOTE
- ✓ NO ARTIFICIAL COLOURINGS
- ✓ GLUTEN FREE





Glasse e Nappage

FABRI
1905

NEW

MILK CHOCOLATE GLAZE

A feast for the eyes and the palate

All the taste of milk chocolate in an **opaque glaze** with a **glossy, shiny finish** even when frozen.

Code 9409035



Excellent because

- ✓ WITH NATURAL FLAVOURINGS
- ✓ NO ARTIFICIAL COLOURINGS
- ✓ PALM OIL FREE
- ✓ GLUTEN FREE





Glasse e Nappage

FABRI
1905

LEMON NAPPAGE

Brilliance lemon flavour

The finishing touch for fresh semifreddos and desserts.
A **glossy, intensely coloured** coating with **natural flavours**
and an intense, delicate note of **lemon peel**.

Code 9409031



explore the entire line



Excellent because

- ✓ PERFECT WHEN CUT
- ✓ NO ARTIFICIAL COLOURINGS
- ✓ PALM OIL FREE

- ✓ SHINY EVEN WHEN FROZEN
- ✓ WITH NATURAL FLAVOURINGS
- ✓ GLUTEN FREE





PASTRY
BASE
FABRI
1905



PANNAMOUSSE V

WITHOUT GELATINE OF ANIMAL ORIGIN

For vegetarian delights

A neutral base for the preparation of **mousses, Bavarian creams, pannacotta, crème caramel, puddings** and as a **cream stabiliser**.

Makes it easy to prepare creamy, soft sweets that cut well.

Code **9234545**

Pannacotta



Excellent because

- ✓ WITHOUT GELATINE OF ANIMAL ORIGIN
- ✓ WITH NATURAL FLAVOURINGS
- ✓ NO ARTIFICIAL COLOURINGS
- ✓ GLUTEN FREE



explore the entire line



Mousse

FABBRI

1905

in the world



Tamara Ferioli
PICCOLO GRANDE AMARE...
Mixed media
The Fabbri Art Prize 5th edition

our branches

FABBRI **FRANCE** S.A.R.L.
G. FABBRI **DEUTSCHLAND** GMBH
FABBRI 1905 **IBERICA** S.L.
FABBRI **SHANGHAI** FOOD TRADING CO.LTD.
FABBRI **ASIA** PTE LTD.
FABBRI **CANADA** INC.
FABBRI **USA** 1905, LLC
FABBRI **ARGENTINA** S.R.L.
FABBRI **BRASIL** LTDA





Butterflies and ladybirds come from the artwork on the Fabbri 1905 building in Bologna by the international artist Cheone.



Italian Family Company