

EVERYONE IS NUTS
FOR





Nutty, excellent creams created for the artisan market, a guarantee of quality, deliciousness and safety: Nutty creams contain no palm oil.

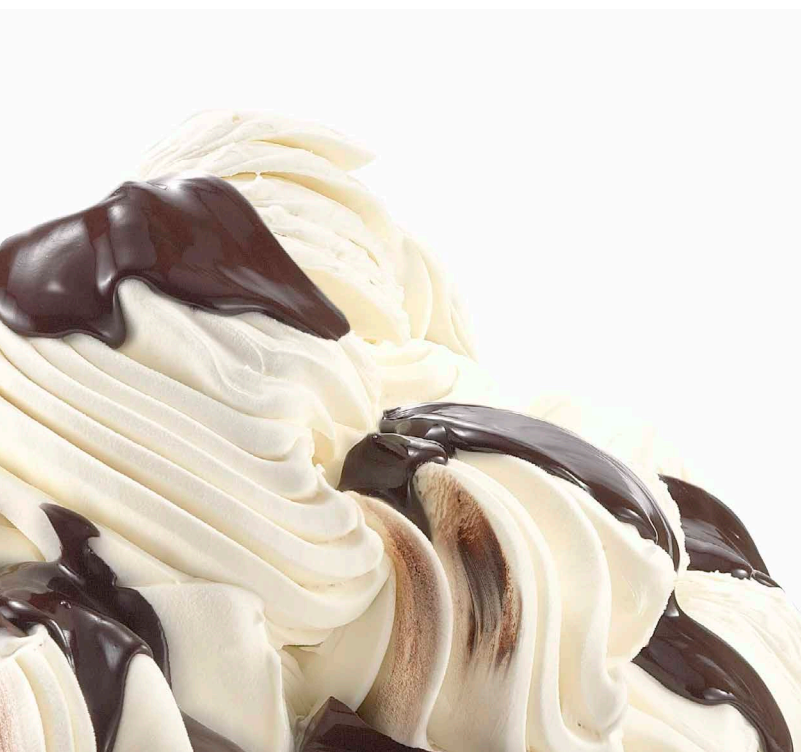
Palm oil is a vegetable fat obtained from squeezing the fruits of the palm tree. Due to its low cost and its versatility, it is one of the most common ingredients in the food industry.

Numerous studies, including one published by the European Food Safety Authority (EFSA) on May 3, 2016, confirm the possible hazards for human health related to the excessive consumption of this ingredient.

To make things worse, intensive cultivation of palms is damaging the ecosystems of producing countries, such as Malaysia and Indonesia.

None of Nutty products contain palm oil, they can be used for their irresistible taste and served in absolute safety.

Quality, safety and respect for the environment have always been fundamental ingredients of Fabbri products.



THE RANGE



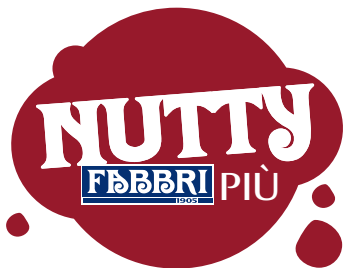
Hazelnut-Cocoa



Wow



Salted
Butter Caramel



Più



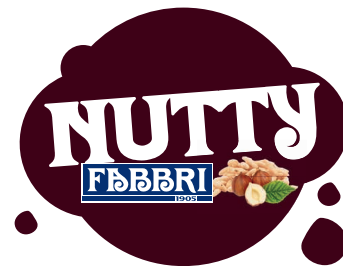
Pistachio



Chocobianco



Nero



Cereal



White Cereal





HAZELNUT-COCOA



GELATO



Irresistible taste

Inviting look, delicious taste... it's Nutty!
Mix it with milk and durum wheat bread in the batch freezer. The final flavour is fantastic.

THE RECIPE

- 2 kg Nutty
- 2 L milk
- 250 g durum wheat bread, better if toasted

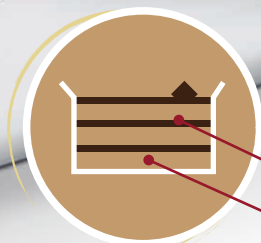
Stir and mix the three ingredients with a mixer and put the mixture in the batch freezer.
Decorate the top of the tub with Nutty and slices of bread dipped in Nutty.



CREMINO

Bon-bons in a tub

Easy, quick, exquisite: another Nutty flavour in your ice cream parlour. Layer it with hazelnut Gelato to obtain all the taste of the famous chocolate treat.



Nutty

Hazelnut Gelato

THE RECIPE

- White base
- Delipaste Hazelnut
- Nutty

Make the hazelnut ice cream with white base and Delipaste Hazelnut. Alternate layers of ice cream and Nutty in the tub. Finish off with Nutty on the flat tub and decorate to taste.

CREATIVITY

To ripple your Gelato

Alternate it with fresh Gelato straight out of the machine, for a fabulous marbling, or pour it on cones ready to serve, for a touch of extra flavour.

Nutty makes Cremefredde and CremeGelato even more delicious. Use it with SuperSoft to turn Frozen Yoghurt and Soft Ice Cream into creamy temptations!



Oven test:
passed with
flying colours!



Cod. 9226742 Tin 1,2 kg – 3 per carton
Cod. 9225542 Bucket 4,2 kg – 3 per carton

PATISSERIE

**Fears no
temperature**

The deliciousness of this fantastic product knows no boundaries. Also used in patisserie and for baked sweets, it gives surprising results while cooking, thanks to its extraordinary yield.

TARTLETS THE RECIPE

Shortcrust pastry
Nutty

Prepare the shortcrust pastry bottoms (3.5 mm thick), fill with Nutty and bake in a static oven at 170/180° C (with the valve closed) for 23/25 minutes.



Open the valve during the last 5 minutes of baking.

NUTTY
FABBRI 1905 WOW

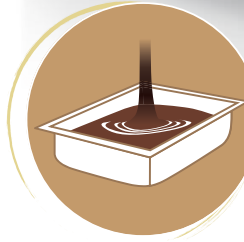
WOW



NOVELTY
2021

Naturally itself

All the delicacy of Nutty hazelnut and cocoa in a new more fluid formula, ideal for enriching the inside of wafer cones and serving it as it is in the tub.



1

From the bucket
to the tub



2

Freeze
to -14°C



3

Serve in a cone
or in a cup

Pour it as it is in a tub: and it is immediately Gelato. With the full taste of hazelnut and cocoa, it becomes a new flavour to showcase.

Cod. 9225579 Bucket 4 kg – 3 per carton



GLUTEN
FREE

NUTTY
FABBRI 1905 PIÙ

The unmistakable taste
of Nutty, hazelnut and
cocoa in a special version
for filling croissants.

Cod. 9225552 Bucket 4,2 kg – 3 per carton

NUTTY

FABBRI
1905

SALTED BUTTER Caramel



**All the creaminess
of Nutty now also in the
delicious Salted Butter
Caramel version**

NOVELTY
2021

Increasingly loved and sought after,
this new Nutty flavor is perfect
to marble and ripple Gelato,
for creating irresistible multilayer cremini,
verrine and as a post-oven filling
for croissants, brioches and cupcakes.



Cod. 9225539 Bucket 4 kg – 3 per carton

PISTACHIO

NUTTY
FABBRI
1905



PALM OIL
FREE

GLUTEN
FREE



Green goes with everything

A soft cream suitable for post-oven filling croissants and brioche and to make many other preparations special, such as semifreddo, cakes, crepes, macarons and verrines.



Try it also **in the Gelato tub** to prepare original **Pistachio cremini!**



Cod. 9226702 Tin 1 kg – 3 per carton
Cod. 9225563 Bucket 4 kg – 3 per carton



NUTTY
FABBRI
1905

CHOCOBIANCO



Soft deliciousness

Layered in the tub or as marbling, white chocolate never lets you down. Not even in patisserie, where it unfolds its full potential in semifreddos, crêpes, praline and much more.



Cod. 9225561 Bucket 4,2 kg – 3 per carton

NERO

NUTTY
FABBRI
1905



Even flavour requires style

As delicious as a biscuit, elegant in all preparations, Nutty Nero is a novelty created to add a touch of glamour to a fantastic taste. Perfect to ripple Gelato, its special texture also makes it ideal for layering, in cremino version.



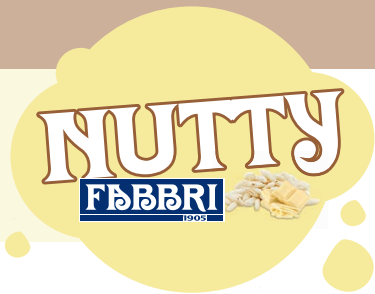
Cod. 9226738 Tin 1 kg – 3 per carton

Cod. 9225549 Bucket 3,8 kg – 3 per carton



CEREAL

WHITE CEREAL



Crunchy delicacies

All the deliciousness of cereals in two versions, white and hazelnut, to offer in your ice cream parlour the most beloved flavour combinations! Fantastic in patisserie as well!

Exceptional
even **in
pastry!**

Cereali Cod. 9225548 Bucket 3,6 kg – 3 per carton
Cereali Bianco Cod. 9225559 Bucket 3,6 kg – 3 per carton

DISPENSER

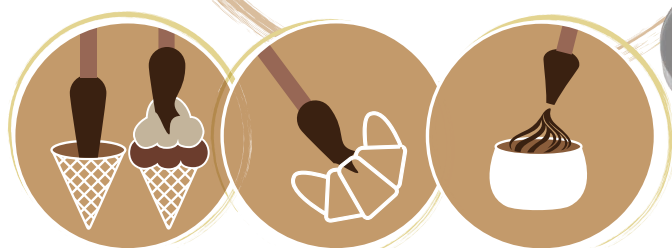
Tin dispenser

Thanks to its spout it's perfect for filling brioches, pastry products and for variegating cones and cups. Compact and very attractive, it can be placed on the counter for an express filling.

Tin dispenser
Cod. 9700050



Designed to fit in with other dispensers to create a **battery of flavors**



- Steel dispenser cap, sturdy and resistant
- The diameter of the cap-dispenser is tailor-made for the nutty fabbri bucket
- It guarantees a practical and easy dosage of the product
- The bucket lid covers the package: it is ideal for displaying Nutty in the shop



1
Pour Nutty inside the wafer cone for a luxurious Gelato till the last bite

2
ripple Gelato in a cone or in a cup

Nutty dispenser lid
Cod. 9700810

Dispenser cover Nutty
Cod. 9700800



WHEIGHT
KG

WHEIGHT
KG/CT.

PCS/CT

GLUTEN
FREE

REFINED
VEGETABLE
FATS

ALLERGENES

HALAL

KOSHER

SHELF
LIFE

	WHEIGHT KG	WHEIGHT KG/CT.	PCS/CT	GLUTEN FREE	REFINED VEGETABLE FATS	ALLERGENES	HALAL	KOSHER	SHELF LIFE
BUCKET	4,2	12,6	3	✓	✓	M/E/P N/S	H	KIH KD	48
TIN	1,2	3,6	3	✓	✓	M/E/P N/S	H	KIH KD	36
BUCKET	4,2	12,6	3	✓	✓	M/E/P N/S	H	KIH	36
BUCKET	4,2	12,6	3	✓	✓	M/E/P N/S	H	KIH KD	24
BUCKET	4	12	3	✓	✓	M/E/P N/S	-	-	24
TIN	1	3	3	✓	✓	M/E/P N/S	H	KIP* KD	24
BUCKET	3,8	11,4	3	✓	✓	M/E/P N/S	-	-	24
TIN	1	3	3	✓	✓	M/E/P N/S	-	-	24
BUCKET	3,6	10,8	3	-	✓	M/E/P N/S/G	H	KIH* KD	36
BUCKET	3,6	10,8	3	-	✓	M/E/P N/S/G	H	KIH* KD	24
BUCKET	4	10,8	3	✓	✓	M/E/P N/S	H	KIH* KD	36
BUCKET	4	12,6	3	✓	✓	M/E/P N/S	H	KIH	36

FABBRI PRODUCTS CONTAIN NO TRANS FATS.

Key to Allergens: E = Egg; S = Soya; M = Milk; G = Gluten; N = Nuts; P = Peanuts; SO2 = Sulphur Dioxide ; SE = Sellery

Key to Kosher certifications: KK = Star-K; KD = Star-D; KIH = Kosher Italy Halavi; KIP = Kosher Italy Parve

(*) = Soon to be certified