

PARIANI

Ricerca ed Eccellenza

2025



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The company

Pariani is a family business that has specialized in nuts since 2010. Its first product was a hazelnut oil made using an innovative cold pressing technique developed in collaboration with the European Community and the Turin Faculty of Agriculture. This oil, made solely from "Nocciola Piemonte PGI" hazelnuts, quickly became a must-have ingredient for leading chefs and has received several prestigious awards.

The company's slogan, "Research and Excellence", is a testament to its mission, which is to create original ingredients and products, satisfy even the most demanding connoisseurs and inspire creative recipes. Over the years, we have developed a whole range of products made from whole nuts selected from trusted producers. These products include oils, whole or chopped nuts, flours, pure pastes and spreads.



"Nocciola Piemonte PGI" hazelnut cold pressing



A business with roots far and wide

Pariani's innovative concept is that it is not one but several companies spread throughout Italy. By creating short supply chains, we have taken root in the regions where raw ingredients are grown and partly processed. The company's headquarters are in Piedmont, in Givoletto, just outside Turin, with the offices, the production lab, the warehouses, the shop and the tasting room. But our strength resides first and foremost in the

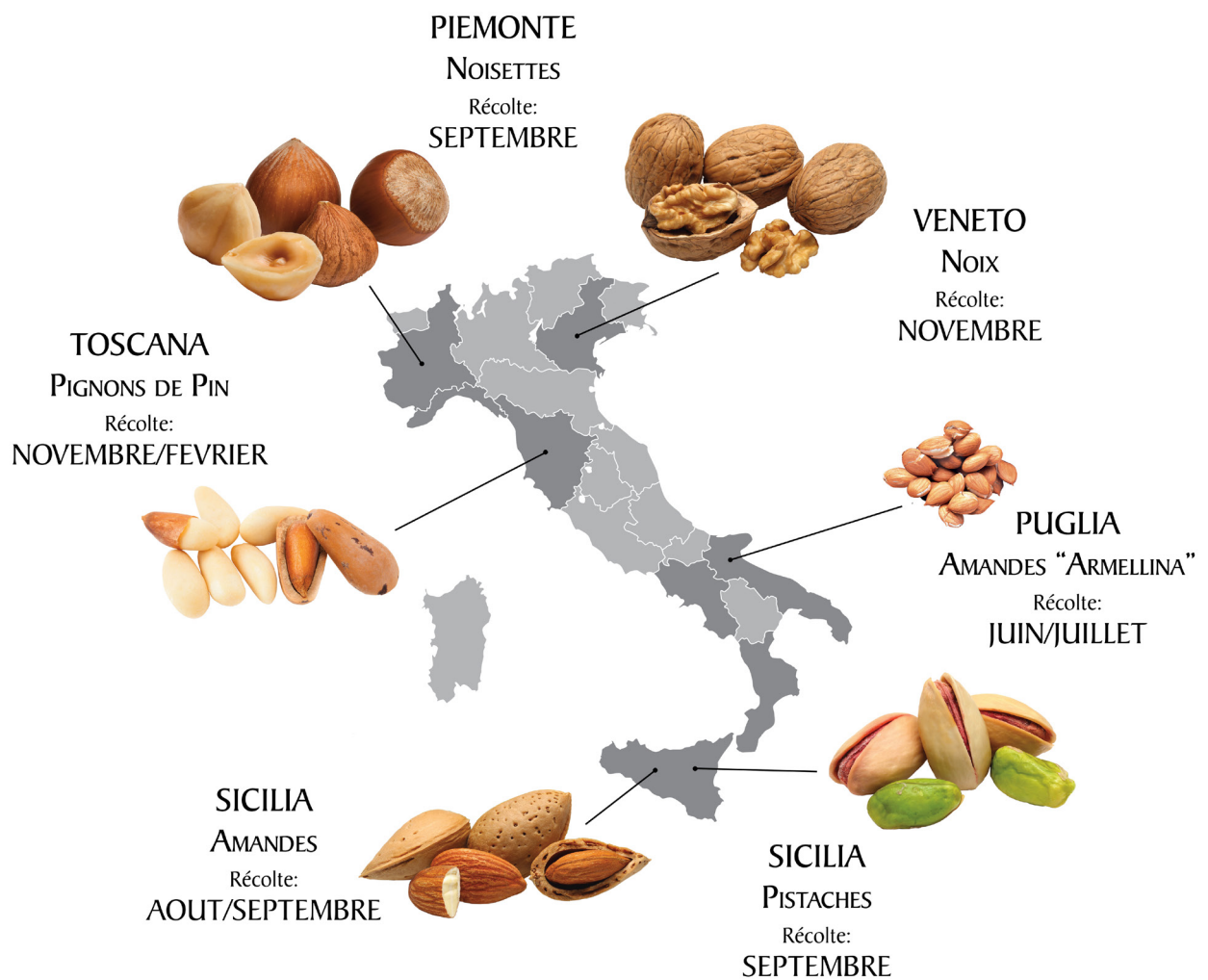
farmers who, from Cortemilia in Piedmont to Bronte in Sicily via all the areas in Italy most suited to excellent crops, represent our true identity.

In Piedmont and Sicily, Pariani works with its technicians on the products, while elsewhere it relies on trusted producers who are part of the "Pariani Supply Chain" project.



The picture below shows the various nuts' origins and their harvest times. The latter is a decisive and delicate moment because we need to understand when they are per-

fectly ripe, as well as respecting the "good agricultural practices" that preserve all their nutritional and sensory qualities.



The supply chain

Short and reliable supply chains are crucial to ensure the quality of taste and transparency for consumers. This is a major part of Pariani's mission. For this reason, a lot of time and effort has been dedicated over the years to forming the first link in the chain that leads from the field to the fruit processing laboratory: the farmers and their land. They are the guarantors of the produce's quality as the people closest to the terroirs and holders of time-tested knowledge and techniques.

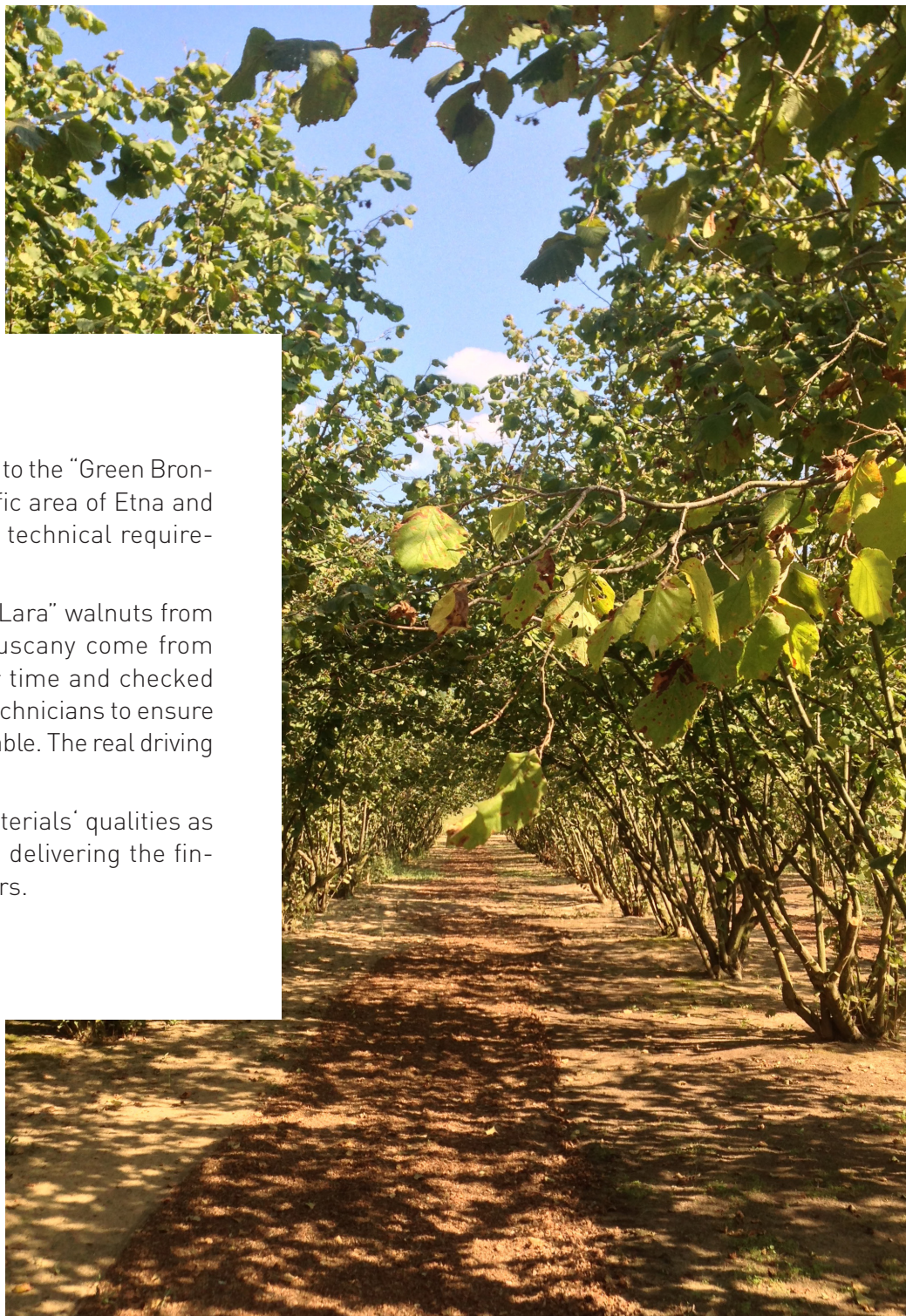
The first step was taken in Piedmont with "Nocciola Piemonte PGI" Hazelnuts. The Pariani Supply Chain brings together a group of farms that entrust their harvest exclusively to us and are subject to the Pariani Technical Regulations. This series of directives defines our "good agricultural practice" and establish nuts' quality and sensory requirements even more rigorously and restrictedly than the regulations for the PGI label.

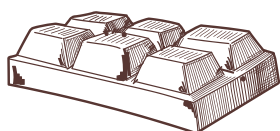


Similar attention is paid in Sicily to the “Green Bronte Pistachio”, grown in a specific area of Etna and also regulated by our specific technical requirements.

Almonds “Tuono” from Sicily, “Lara” walnuts from Veneto and pine nuts from Tuscany come from leading growers selected over time and checked through periodic visits by our technicians to ensure that quality remains irreproachable. The real driving force is the growers.

Our job is preserve the raw materials’ qualities as impeccably as possible before delivering the finished products to our customers.



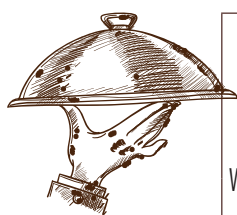


THE ESSENTIALS: BY PROFESSION

All Pariani products are suitable for use in sweet and savoury recipes.

ARE YOU A CHOCOLATIER?

WHOLE NUTS	40468	RAW SICILIAN PISTACHIOS 1KG	
	40464	PEELED SICILIAN PISTACHIOS 1KG	
	40476	RAW "NOCCIOLA PIEMONTE PGI" HAZELNUTS 5KG	
	42691	"TUONO" SICILIAN ALMONDS 34/36 5KG	
	43525	PEELED "TUONO" SICILIAN ALMONDS 34/36 5KG	
PURE NUT PASTES	40480	SICILIAN PISTACHIO PASTE 3KG	



DO YOU WORK IN THE HORECA SECTOR?

WHOLE NUTS	40464	PEELED SICILIAN PISTACHIOS 1KG	
	40469	ITALIAN FIRST CHOICE PINE NUTS 1KG	
	40460	ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUTS 1KG	
	43539	ITALIAN "LARA" WALNUTS 1KG	
CHOPPED NUTS	40463	CHOPPED SICILIAN PISTACHIOS 1KG	
	40461	CHOPPED "NOCCIOLA PIEMONTE PGI" HAZELNUTS 2-4 MM 1KG	
PURE NUT PASTES	40462	"GREEN BRONTE PISTACHIO" PASTE 1KG	
	40454	MEDIUM ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUT PASTE 1KG	
	43544	ITALIAN PINE NUT PASTE 1KG	
	43545	ITALIAN "LARA" WALNUT PASTE 1KG	
NUT OILS	40486	ORGANIC HAZELNUT OIL 250ML	
	40485	ORGANIC PECAN OIL 250ML	
SPREADS	40466	50% HAZELNUT AND COCOA SPREAD 1KG	
	40465	50% PISTACHIO SPREAD 1KG	



ARE YOU A GELATO MAKER?

CHOPPED NUTS	40463	CHOPPED SICILIAN PISTACHIOS 1KG	
	40461	CHOPPED "NOCCIOLA PIEMONTE PGI" HAZELNUTS 2-4 MM 1KG	
PURE NUT PASTES	40480	SICILIAN PISTACHIO PASTE 3KG	
	40586	NON-ITALIAN PISTACHIO PASTE 3KG	
	40477	"GREEN BRONTE PISTACHIO" PASTE 3KG	
	40471	MEDIUM ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUT PASTE 5KG	
	40470	LIGHT ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUT PASTE 5KG	
	40472	PEELED AND ROASTED SICILIAN ALMOND PASTE 5KG	
	40483	AMARETTO ALMOND PASTE 3KG	
SPREADS	40467	13% HAZELNUT AND COCOA SPREAD 5KG	
	40481	13% PISTACHIO SPREAD 5KG	



ARE YOU A BAKER OR PASTRY CHEF?

	40473	ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUTS 5KG	
	40476	RAW "NOCCIOLA PIEMONTE PGI" HAZELNUTS 5KG	
	40468	RAW SICILIAN PISTACHIOS 1KG	
CHOPPED NUTS	40463	CHOPPED SICILIAN PISTACHIOS 1KG	
	40461	CHOPPED "NOCCIOLA PIEMONTE PGI" HAZELNUTS 2-4 MM 1KG	
NUT FLOURS	40478	"NOCCIOLA PIEMONTE PGI" HAZELNUT FLOUR 5KG	
	43536	PEELED SICILIAN ALMOND FLOUR 5KG	
PURE NUT PASTES	40480	SICILIAN PISTACHIO PASTE 3KG	
	40586	NON-ITALIAN PISTACHIO PASTE 3KG	
	40471	MEDIUM ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUT PASTE 5KG	
SPREADS	43542	18% HAZELNUT AND COCOA SPREAD 5KG	
	40482	18% PISTACHIO SPREAD 5KG	



Whole nuts

High-quality whole nuts, selected from the best batches produced by trusted farmers.
Different cultivars and sizes are available.

Sicilian pistachios are known for their unique, distinctive taste and aroma. In Sicily, the pistachio has found its ideal environment thanks to all the sunshine and the influence of the Mediterranean Sea allied with a mineral-rich soil that gives the nuts their special and intense flavor.

Non-Italian pistachios: carefully selected from different countries.

Italian pine nuts are the edible seeds of a pine tree that belongs to the Pinaceae family in Italy. They stand out for their particularly high quality and their resinous aroma which leaves plenty of room for pleasantly spiced notes.



PEELED SICILIAN PISTACHIOS

1 kg Art.-Nr./ref: 40464

Taste: intense, sweet and well-rounded - vibrant green color

Shape: elongated and slightly flat - perfect as a garnish



RAW SICILIAN PISTACHIOS

1 kg Art.-Nr./ref: 40468

Taste: Intense, deep, sweet but distinctive. A crunchy texture despite the nut's oily nature.
A peculiar brownish and purplish coloration.

Shape: elongated and slightly flat



RAW CALIFORNIAN PISTACHIOS

5 kg Art.-Nr./ref: 42585

Taste: soft and buttery - suitable for many different uses

Uses in chocolate-based products: glazes, praliné fillings, candies, etc.



ITALIAN FIRST CHOICE PINE NUTS

1 kg Art.-Nr./ref: 40469

100% Italian pine nut

Unique characteristics: a consistent ivory white color and an even, elongated shape

Taste: lingering fragrant resinous flavor with pleasantly spiced pine notes

The variety of hazelnut recognized as the best in the world is "Tonda Gentile Trilobata" (or Tonda Gentile delle Langhe) due to its taste, fragrances and shelf life. Grown around Cuneo and Alba in Italy, it bears the PGI (Protected Geographical Indication) label that certifies that this nut comes from a specific

region, in this case Piedmont. The roasting process intensifies this hazelnuts' natural aromas and flavors. Both delicious and nutritious, they make an excellent addition to breakfast or nibbles to enjoy with a glass of wine, and are ideal in cakes, spreads and chocolate recipes.



ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUTS

1 kg **Art.-Nr./ref: 40460**

5 kg **Art.-Nr./ref: 40473**

"Nocciola Piemonte PGI" hazelnuts

A 100% pure ingredient

"Filiera Pariani" – control of the supply chain and quality

Roasting process - Even roasting from the outside in, specially designed to intensify aromas and give the product its unique notes

- PGI Certified Product
- Caliber 13-15mm
- Optical selector + manual sorting



RAW "NOCCIOLA PIEMONTE PGI" HAZELNUTS

5 kg **Art.-Nr./ref: 40476**

"Nocciola Piemonte PGI" hazelnuts

A 100% pure ingredient

"Filiera Pariani" – control of the supply chain and quality

- PGI Certified Product
- Caliber 13-15mm
- Optical selector + manual sorting

The noisette Napoli: a range of hazelnuts from southern Italy.

The Napoli range is made up of 2 hazelnut varieties, Lunga San Giovanni and Camponica, which come in two different forms and offer an interesting diversity of flavours and textures: a stronger roast that enhances the depth of flavour without leaving a bitter aftertaste, accentuating the sweet notes while preserving the richness of the aroma.

This range offers a distinctive taste that adapts to a variety of culinary needs, such as pastry, chocolate, gelato.



RAW NOCCIOLA NAPOLI HAZELNUTS

5 kg **Art.-Nr./ref: 52093**

Nocciola Napoli hazelnuts

A 100% pure ingredient

Blend of two distinct cultivars: Camponica and Lunga San Giovanni, each with unique qualities.

Lunga San Giovanni: elongated shape with slightly compressed sides.

Camponica: sub-ellipsoidal shape.

Sicilian “Tuono” almonds: Their finely balanced sweet and bitter notes make them suitable for processing. Their wide droplet shape is another attractive feature. Their intense and unique sensory characteristics are a product of their Sicilian terroir.



SICILIAN “TUONO” ALMONDS 34/36

1 kg **Art.-Nr./ref: 43537**

5 kg **Art.-Nr./ref: 42691**

Sicilian “Tuono” almonds
“Filiera Pariani” – control of the supply chain and quality
 - Caliber 34–36mm



PEELED SICILIAN “TUONO” ALMONDS 34/36

1 kg **Art.-Nr./ref: 43526**

5 kg **Art.-Nr./ref: 43525**

Peeled Sicilian “Tuono” almonds
“Filiera Pariani” – control of the supply chain and quality
 - Caliber 34–36mm
 - Perfectly peeled using boiling techniques
 A more delicate and less earthy flavor than raw almonds, but every bit as fragrant



ITALIAN “LARA” WALNUT

1 kg **Art.-Nr./ref: 43539**

Shape: naturally grows as quartered kernels
Use: perfect for processing

The Italian “Lara” walnut comes from the Veneto region.



Our whole nuts come in 1kg and 5kg vacuum bags.

Chopped nuts

These premium quality hazelnuts, pistachios and almonds are processed into grains using a special machine until they are just the right size.



CHOPPED "NOCCIOLA PIEMONTE PGI" HAZELNUTS SIZE 2-4 MM

1 kg **Art.-Nr./ref: 40461**
5 kg **Art.-Nr./ref: 40474**

Taste: intense and lingering flavor, specific roasting level
Grain size: 2-4mm
Uses: gelato, cakes, chocolates, decorations, toppings



CHOPPED NOCCIOLA NAPOLI HAZELNUT SIZE 2-4MM

5 kg **Art.-Nr./ref: 52095**

Taste: roasted, fresh, without extraneous rancid or bitter tastes
Grain size: 2-4mm
Uses: gelato, cakes, chocolates, decorations, toppings



Almond lollipop
Chef Igor Macchia, Restaurant La Credenza (San Maurizio Canavese), 1 Michelin star

Sicilian almond of 'Tuono' variety, unique for its higher percentage of bitter almond, balanced by the natural sweetness of the almond.
A versatile product that lets you discover the delicate flavour and crunchy texture of 'Tuono' almonds.



CHOPPED SICILIAN PISTACHIO SIZE 2-4MM

1 kg

Art.-Nr./ref: 40463

5 kg

Art.-Nr./ref: 40479

Taste: intense, sweet and balanced
Color: vibrant green
Grain size: 2-4mm
Uses: toppings, sweet recipes, decorations



CHOPPED SICILIAN ALMOND SIZE 2-4MM

1 kg

Art.-Nr./ref: 52090

Taste: delicate and aromatic aroma
Grain size: 2-4mm
Uses: gelato, cakes, chocolates, decorations, toppings



Our chopped nuts come in 1kg and 5kg vacuum bags.

Cono Pistachio Gelato
Gelato Maker Alberto Marchetti



Nut flours

Italian nuts of the highest quality, selected where they are grown and made into flour using specialized equipment.

The hazelnut flour is carefully selected to offer you a top quality product with an intense taste.



"NOCCIOLA PIEMONTE PGI" HAZELNUT FLOUR

5 kg **Art.-Nr./ref: 40478**

100% "Nocciola Piemonte PGI" hazelnuts
Careful managed roasting: brings out and shows off hazelnuts' highly scented and flavored notes
- **PGI Certified Product**
Grain size: ≤ 2mm



PARTIALLY DE-OILED HAZELNUT FLOUR

1 kg **Art.-Nr./ref: 43546**

Non-Italian origin.

This innovative product is made from the dry product left after the hazelnuts are ground and partially de-oiled.

Low fat content. High protein content: 43% protein.

Enhanced hygroscopic power: rapidly absorbs water-based liquids, can be rehydrated.

Thickening role: increases the density of nut pastes and spreads.

Extends products' shelf life.

Our pistachio flour is made from carefully selected pistachios to ensure the highest quality and flavour. The pistachios are sourced from the best regions known for their superior pistachio production, ensuring a product that meets the highest standards.

It can be used in pastries, as a coating for meat and fish or as an ingredient for sauces and dressings. We pride ourselves on our meticulous selection process and commitment to quality, ensuring that our pistachio flour delivers exceptional taste and performance in every use.



NOCCIOLA NAPOLI HAZELNUT FLOUR

5 kg Art.-Nr./ref: 52096

100% Nocciola Napoli hazelnut

The roasting process enhances the taste and aroma, qualities that are retained in the milling to the consistency of flour.

This is used in the preparation of spooned and baked desserts, breads and breadsticks.

Without gluten.

Grain size: ≤ 2mm

Colour: light to dark brown

Smell: pleasant, roasted hazelnut, free of extraneous odours

Taste: roasted hazelnut, fresh, no extraneous flavours

Consistency: soft



FOREIGN PISTACHIO FLOUR

1 kg Art.-Nr./ref: 52092

Non-Italian origin.

100% Foreign Pistachio

Foreign pistachios are finely ground to create a versatile powder that can be used in sweet and savoury applications.

Grain size: ≤ 2mm

Colour: deep green

Smell: pleasant, typical of pistachio, without extraneous odours

Taste: aromatic, sweet, typical of pistachio, without extraneous flavours

Consistency: soft

Sicily has a centuries-old almond-growing tradition and several varieties. When peeled and ground to the consistency of a flour, almonds have a delicate flavor that makes them an excellent ingredient for all kinds of sweet products.
Sicily produces a certain number of bitter almonds,

which offer a particular aromatic character and a more complex taste. They strike the perfect balance between sweet and bitter notes.
The Californian almond is sweet by nature and gives this flour a less pronounced aromatic profile than the Sicilian variety, as well as a milder taste.



PEELED SICILIAN ALMOND FLOUR

1 kg	Art.-Nr./ref: 43535
5 kg	Art.-Nr./ref: 43536

Sicilian origin
Perfectly peeled and blanched almonds
High in unsaturated fats
Standard grain size



PEELED CALIFORNIAN ALMOND FLOUR

5 kg	Art.-Nr./ref: 43540
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Californian origin
Perfectly peeled and blanched almonds
Standard grain size
A high unsaturated fat content, but lower than that of Sicilian almonds
A higher protein content than Sicilian almond flour



ALMOND FLOUR TANT POUR TANT

5 kg	Art.-Nr./ref: 45975
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Californian origin
TPT Flour is a must-have product for making macarons designed to save time for confectioners looking for a ready-to-use product.
California almond flour extra fine (50 %), icing sugar (50 %) (sugar (97 %), corn starch).
Granulometry: Almond flour 80% < 0.8 mm - 20% < 1 mm.
Humidity: < 4%.

Vanilla Macaron
Pastry chef and chocolate maker Glenn Noel, GanacheJersey



Pure nut pastes

High-quality whole nuts, selected from the best batches produced by trusted farmers and transformed into pure pastes.

The "Green Bronte Pistachio" is harvested manually by farmers every 2 years (on odd years), to avoid the overfarming of pistachios. It features brown and purple streaks created by volcanic minerals present in the soil.

Pure Sicilian Pistachio and "Green Bronte Pistachio" pastes are characterized by their greenish color, their extended roasting process and their pronounced taste.

Non-Italian pure pistachio paste is characterized by a brownish color.

All our nut pastes are free from preservatives, emulsifiers, food coloring, stabilizers, aromas and added vegetable oils.

Refined < 20 microns

Empfohlene Mengen:
Eis: 80/100 g pro kg
Sorbet: 70/80 g pro kg

Suggested quantities:
Gelato: 80/100g per kg
Sorbet: 70/80g per kg



SICILIAN PISTACHIO PASTE

3 kg **Art.-Nr./ref: 40480**



NON-ITALIAN PISTACHIO PASTE

3 kg **Art.-Nr./ref: 40586**



"GREEN BRONTE PISTACHIO" PASTE

1 kg **Art.-Nr./ref: 40462**

3 kg **Art.-Nr./ref: 40477**

100% Sicilian pistachios

No artificial colors, preservatives or additives

Uses: gelato, cakes, chocolate recipes

100% pistachios

No artificial colors, preservatives or additives

Uses: gelato, cakes, chocolate recipes

100% "Green Bronte Pistachio"

DOP-certified Bronte product

No artificial colors, preservatives or additives.

Uses: gelato HORECA sector (sweet or savory recipes)



Our pure pastes are packaged in tubs for ease of use and optimal preservation.

This smooth, fluid paste is obtained by roasting and grinding "Nocciola Piemonte PGI" hazelnuts.

Light roasted: affects the color and creates a delicate and well-rounded taste.

Medium roasted: the most suitable roasting level for several uses.



1 kg **Art.-Nr./ref: 40454**
5 kg **Art.-Nr./ref: 40471**



5 kg **Art.-Nr./ref: 40470**

100% "Nocciola Piemonte PGI" hazelnuts

"Filiera PARIANI": strict control of the supply chain and quality

- PGI Certified Product

Refined: < 20 microns

Uses: gelato, chocolate recipes, HORECA sector

100% "Nocciola Piemonte PGI" hazelnuts

"Filiera PARIANI": strict control of the supply chain and quality

- PGI Certified Product

Refined: < 20 microns

Uses: gelato, chocolate recipes, HORECA sector

This smooth, fluid paste is obtained by roasting and grinding Nocciola Napoli hazelnuts.

The medium roasting enhances the aromas and flavours of the fruit, which are remain intact in the paste, which is simply refining the raw fruit shelled and ground.

Nocciola Napoli pure paste is a very versatile fluid and homogeneous paste for the production of desserts, gelatos, parfaits and chocolates.



5 kg **Art.-Nr./ref: 52097**

100% Nocciola Napoli hazelnuts

Colour: medium brown

Refined: < 20 microns

Uses: gelato, chocolate recipes, HORECA sector

A smooth and fluid paste made by grinding peeled Sicilian almonds

Amaretto: Slightly roasted with the addition of natural bitter almond flavor which provides the classic “amaretto” taste.

Medium roasted: medium roasted, ground and refined.



Origin: Italy, Sicily

Colour: white

The raw peeled Sicilian almonds are refined in special airlocked production machines.

An even and completely smooth texture, < 20 microns

Their typically fresh almond flavor has a slightly bitter finish. Earthy, delicate and lingering notes are finely balanced between bitterness and sweeter tones.

Uses: gelato, pastries, HORECA sector



100% Sicilian almonds

Refined: < 20 microns

Uses: gelato, pastries, HORECA sector



99.9% peeled almonds, natural bitter almond flavor <0.1%

Refined: < 20 microns

Uses: gelato, pastries, HORECA sector

This smooth and fluid paste is made by grinding raw Sicilian almonds.

As a highly versatile pastry-making ingredient, it can be used in spreads and all kinds of desserts, but also for gelato, sorbets and parfaits.

A smooth, fluid paste made from ground “Lara” walnuts, a cultivar with fewer tannin notes. “Lara” is one of the few cultivars we can use to make a 100% pure paste with only a slightly bitter aftertaste.

A smooth, fluid paste made by grinding Italian pine nuts, perfect for sweet or savory gourmet recipes but also for all kinds of desserts and gelato.



Origin: Italy, Veneto

Colour: light brown

An even and completely smooth texture, < 20 microns

Fewer tannin notes than other walnut cultivars
Rare: it is difficult to find a pure nut paste on the market that does not have a bitter aftertaste

Uses: gelato, pastry-making, HORECA sector



Origin: Italy, the coast of Tuscany and Lazio

Colour: ivory

Slightly roasted pine nuts.

An even and completely smooth texture, < 20 microns

A unique and intense resinous pine flavor and persistent balsamic notes

Uses: gelato, pastry-making, HORECA sector

Nut oils

A very fragrant cold pressed oil filled with aromas; its distinctive organoleptic properties are fully respected thanks to the cold pressing process, free of chemical additives that could distort the taste.

The cold pressing process helps to preserve all the hazelnuts' sensory qualities (other producers use solvents or heat during the oil extraction process, damaging the primary ingredient).
The nuts are lightly roasted before extracting the oil, giving it an intense fragrance.



ORGANIC HAZELNUT OIL

250 ml* **Art.-Nr./ref: 40486**

5 l **Art.-Nr./ref: 40487**

* Packaging: Box of 6 x 250ml bottles

100% organic hazelnuts

High % of fatty acids: 7.5% saturated fatty acids, 75% monounsaturated fatty acids, 17.5% polyunsaturated fatty acids

High Omega 6 and Omega 9 content

High smoke point: 437°F (225°C)

Uses: in the HORECA & chocolate sectors



ORGANIC PECAN NUT OIL

250 ml* **Art.-Nr./ref: 40485**

5 l **Art.-Nr./ref: 40488**

* Packaging: Box of 6 x 250ml bottles

100% organic pecans, free from additives and preservatives

Subtle taste: does not overpower the flavors of the dishes

Contains:

- Over 90% unsaturated fatty acids
- 50% monounsaturated fatty acids and
- 40% polyunsaturated fatty acids

High smoke point: 470°F (243°C)

Uses: in the HORECA sector and for high-temperature cooking (grilling, deep-frying, etc.)



Poached quail egg with broccoli cream, hazelnut oil and gold leaf
Chef Italo Bassi, Enoteca Pinchiorri restaurant (Florence), 3 Michelin stars

Spreads

A delicate, premium quality spread made by mixing pure nut paste with other ingredients and refining in a ball mill.

Use it in your own products or simply repackage it for sale to customers.



50% HAZELNUT AND COCOA SPREAD

1 kg **Art.-Nr./ref: 40466**
5 kg **Art.-Nr./ref: 40475**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
50% Nocciola Piemonte PGI hazelnut paste with cacao
Uses: in cakes, fillings, pastries, desserts, re-packaging and sales



50% HAZELNUT SPREAD

1 kg **Art.-Nr./ref: 52101**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
50% Nocciola Piemonte PGI hazelnut paste
Uses: in cakes, fillings, pastries, desserts, re-packaging and sales



50% PISTACHIO SPREAD

1 kg **Art.-Nr./ref: 40465**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
50% Sicilian pistachios
Uses: in pastry-making: fillings, pastries, desserts, sales and repackaging



50% ALMOND SPREAD

1 kg **Art.-Nr./ref: 52102**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
50% Sicilian almonds
Uses: in pastry-making: fillings, pastries, desserts, sales and repackaging

Spreads



18% HAZELNUT AND COCOA SPREAD

5 kg **Art.-Nr./ref: 43542**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
 18% of hazelnut paste inside has an Italian origin.
Uses: in pastry-making - filling for croissants, macarons, cakes, decoration, tartlets; can be repackaged and sold to customers



13% HAZELNUT AND COCOA SPREAD

5 kg **Art.-Nr./ref: 40467**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
 With 13% of Hazelnut pure paste
 High Power Anti Freezing (presence of dextrose)
 Freezing point: 7°F (-14°C)
Uses: marbling for gelato, cold pastries



18% PISTACHIO SPREAD

5 kg **Art.-Nr./ref: 40482**

100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
 With 18% of Pistachio pure paste
Uses: in pastry-making - filling for croissants, macarons, cakes, decoration, tartlets; can be repackaged and sold to customers



13% PISTACHIO SPREAD

5 kg **Art.-Nr./ref: 40481**

100% natural Gluten-free "Clean Label" product.
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
 With 13% of Pistachio pure paste
 High Power Anti Freezing (presence of dextrose)
 Freezing point: 7°F (-14°C)
Uses: marbling for gelato, cold pastries



Our spreads are packaged in tubs for ease of use and optimal preservation.

Delicate spreads made from hazelnut and almond, lightly toasted and processed with a selection of coffee and coconut.

Without dyes or preservatives

Gluten free and palm oil free

Special tastes

To use on bread and crepes, to fill dessert and croissant or to fill chocolate.



100% natural Gluten-free "Clean Label" product.
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
 A fine balance of clearly distinguishable almond and coconut flavors
Uses: in pastry-making - fillings, pastries, desserts, repackaging and sales



100% natural Gluten-free "Clean Label" product
An even, smooth texture, < 20 microns
A waterless cream -> after cooking
 The flavor comes from a "micronized coffee" (using Robusta and Arabica varieties). A fine balance of hazelnut and coffee flavors.
Uses: in pastry-making - fillings, pastries, desserts, repackaging and sales



Almond & Coconut Tigre, Hazelnut & Coffee Tigre
 Pastry chef and chocolate maker Glenn Noel, GanacheJersey

Candied Fruits



SEMI-CANDIED AMARENA DI CANTIANO

1 kg Art.-Nr./ref: 52098

Visciola di Cantiano, Slow Food Presidium

Smaller than a typical cherry, with a maximum size of 20 mm.

Characterised by a natural acidity that gives it unique aromas and flavours

Slightly 'crunchy' on the outside, but fresh and soft on the inside

Only candied with sugar, no glucose syrup.

The Visciola di Cantiano, a Slow Food Presidium, is harvested between June and July, then carefully pitted and frozen to be processed when needed.

Unlike many other products on the market, our Visciola is not bleached with sulphur dioxide. This is an important distinction, as other companies often do not sell Amarena cherries, but cherries that are first bleached, probably with sulphur dioxide, and then recoloured with syrup.

It is important to note that industrial Amarena products are often labelled as 'candied cherries in Amarena syrup' (Amarenata).

Our Visciola di Cantiano has several outstanding features:

It is a natural product, without preservatives, acidifiers, flavourings, colourings or sulphites.

It is candied exclusively with sugar, without the use of glucose syrup.

It has a slightly sour, refreshing and characteristic flavour.



Product packaged in a 1 kg tin.

Natural thickeners: tara gum, agar agar (natural gelling agent). It also contains natural bitter almond flavouring - to accentuate the taste of Amarena - citrus peel and spices - cloves, cinnamon.

Our Formats



PLASTIC BUCKET

1 Kg

3 Kg

5 Kg

Our pure pastes and spreads are packaged in white plastic buckets for ease of use and optimum storage, as they protect the product from light.

The 1 kg, 3 kg and 5 kg formats meet the needs of different types of customer.



VACUUM BAG

1 Kg

5 Kg

Our whole dried fruits, grains and powders are vacuum-packed for better, longer shelf life. Vacuum packing prevents oxidation and rancidity.

The 1 kg and 5 kg formats meet the specific needs of restaurants and large bakeries.



GLASS BOTTLE

250 ml

Our bottles ensure optimum preservation of the oil.

The dark glass protects the oil from light, and the GUALA PDO anti-drip cap prevents air from penetrating the bottle, which is the main cause of rancidity.

The 250 ml format is perfect for catering.



ALUMINIUM CAN

1 Kg

5 L

Our aluminium tins protect the product from light, preventing oxidation. The product keeps better and longer.

The 1 kg tin is perfect for every need.

The 5 L format meets the needs of laboratories.



Retail

Products by top chefs in small format.

Whole nuts



«NOCCIOLA PIEMONTE PGI» HAZELNUT

100 g **ref.: 43519**

The hazelnut variety universally recognised as the best in the world, roasted to intensify its flavour and aroma. A tasty and energetic snack.



SICILIAN SHELLD PISTACHIO

100 g **ref.: 43523**

In Sicily, the pistachio has found the ideal soil for its powerful flavour and taste, a soil rich in minerals thanks also to the proximity of the volcano.

Elongated shape.

Naturally sweet and salty.



BLANCHED SICILIAN 'TUONO' ALMOND

100 g **ref.: 43524**

Perfectly peeled - by boiling.

Sweet and bitter at the same time, with more complex flavour than other almond cultivars.



ITALIAN "LARA" WALNUT

100 g **ref.: 43527**

A specific and unique product in terms of taste: its flavour is delicate and mild and, unlike other walnut cultivars, it does not leave a bitter aftertaste.

Naturally broken into 4 pieces.

A perfect nut for processing too.

Retail

Products by top chefs in small format.

Grains and Flours



CHOPPED "NOCCIOLA PIEMONTE PGI" HAZELNUTS 2-4 MM

100 g **ref.: 43520**

Gauge: 2-4mm.
Careful roasting.
Taste: intense and deep.



CHOPPED SICILIAN ALMONDS

100 g **ref.: 43522**

Gauge: 2-4 mm.
Colour: white.
Taste: sweet and delicate



CHOPPED SICILIAN PISTACHIOS

100 g **ref.: 43521**

Gauge: 2-4 mm.
Colour: green.
Taste: deep, sweet and savoury.



"NOCCIOLA PIEMONTE PGI" HAZELNUT FLOUR

150 g **ref.: 43528**

Colour: light brown.
Carefully roasted.
"Filiera Pariani"
Taste: intense and deep



PEELED SICILIAN ALMOND FLOUR

150 g **ref.: 43529**

Colour: white.
High fat content, especially 'good' fats such as omega-3. Low in carbohydrates.

Italian origin.
Naturally gluten-free.
Packed in vacuum bags.

Retail

Products by top chefs in small format.

Pure Nut Pastes



LIGHT ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUT PURE PASTE

180 g ref.: 43530

Without preservatives, colourings, additives and artificial flavourings.

Naturally gluten-free.

Refined: < 20 microns.

Packed in a 180 g glass jar.

100% pure paste, which is nothing more than the refining of the raw fruit.

Uses: Sauces and condiments

Mousse, bavarois, panna cotta, meringue

Ganaches, bars, spreadable creams

Gelato, sorbets.



SICILIAN PISTACHIO PASTE

180 g ref.: 43531



Pistachio Gelato
Gelato Maker Alberto Marchetti

Retail

Products by top chefs in small format.

Spreads



50% HAZELNUT AND COCOA SPREAD

200 g ref.: 43532

50% hazelnuts
Clean label
Anhydrous cream
(to be used after cooking)



50% PISTACHIO SPREAD

200 g ref.: 43533

50% pistachios
Clean label
Anhydrous cream
(to be used after cooking)



ALMOND AND COCONUT SPREAD

200 g ref.: 43534

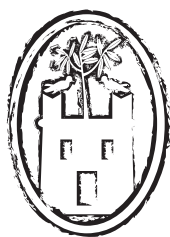
30% almonds
Almonds balance the sweetness of coconut
Clean label
Anhydrous cream
(to be used after cooking)

Packed in a 200 g glass jar.

Without preservatives, colourings, additives, artificial flavourings and palm oil.

Naturally gluten-free.

Uses: spread on bread for breakfasts and snacks, filling of desserts and croissants, filling of bonbons, petits fours and desserts, macaron ganache.



PARIANI

Ricerca ed Eccellenza



PARIANI social media




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