

The background is a light beige or taupe color with a fine, pebbled texture. It features several embossed patterns: a grid of small squares in the top-left corner, and several sets of parallel, wavy lines that resemble sand dunes or ripples in water, scattered across the page. The lines are most prominent in the center and right side, with some sets curving upwards and others downwards.

2022 CATALOG

The background of the advertisement is a close-up photograph of gelato. In the foreground, a white plate holds several scoops of light-colored gelato, possibly vanilla or pistachio, garnished with small pieces of hazelnuts. In the background, a white bowl contains more gelato, with a small gold-colored decorative element. The lighting is soft and warm, highlighting the texture of the gelato. The overall aesthetic is clean and elegant.

Anselmi

1892

Gelato reveals its absolute beauty

The story of Anselmi is one of **authentic excellence**.

In late nineteenth century Padua, in the turmoil of a world that was changing rapidly and altering its borders and dynamics, a company was born, one utterly devoted to research and exploration of taste, especially regarding prime ingredients for artisanal ice cream.

A knowledge that has become intrinsic of the **Anselmi** name, handed down from generation to generation, also thanks to the tenacious and determined figure of Mrs. Anselmi, who has led the family company for over 60 years.

The attention to quality and the meticulous care given to every single ingredient and its purity are still the **beating heart** of a brand that stands out among competitors for the **excellence** of its products, the only ones that can boast, through the collaboration with the **Institute of Certified Italian Excellence**, an exact identification of the aromatic profile, for uncompromising quality in service of the greatest Gelato Masters.



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Fortunato Anselmi founds his spice and vanilla import company in Padua. Through the years, Anselmi has been able to innovate itself and the world of Italian artisanal ice cream, keeping ahead of the times with a spirit that, by nature, always looks to the future.

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1972

Anselmi Specialties, such as Grand Vizier, White Vanilled and Zabaione Riviera stand out as examples of innovative artisanal ice cream.

1935

The first research works begin: starches for pudding and the famous “**Crema Leone**”.

1939

The **first neutrals** and **bases** to give creaminess to the artisanal ice cream are produced.

1956

In addition to creams, Anselmi begins the production of **Cremolati** for **Sorbets**.

1966

The company grows and introduces the Paster, Pastervan, Pastermilk family of bases.

1996

Anselmi's path joins that of **Montebianco**, a leading company in the sector.

TODAY

Anselmi Specialties are revived in a new range consisting of **100% pure pastes** and innovative reinterpretations of great classics suitable for all professionals striving towards excellence in artisanal ice cream.

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Pasta 100% “Pistacchio Verde di Bronte DOP”

100% pure paste, with an intense flavor, the “Pistacchio Verde di Bronte DOP” is a DOP certified product. Particularly known for their unique aromaticity, Bronte Green Pistachios are the result of a mineral and volcanic soil and fully preserve its nature that greatly enhances their flavour, making it perfect for this paste, so versatile in the artisanal ice cream industry.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292553AN	Pasta 100% “Pistacchio Verde di Bronte DOP” 3 kg	80/100 gr	Tin	3 kg
292551AN	Pasta 100% “Pistacchio Verde di Bronte DOP” 1 kg	80/100 gr	Tin	6 x 1 kg

PASTA 100% “PISTACCHIO VERDE DIBRONTE DOP”

Pasta 100% "Pistacchio Verde di Bronte DOP" NC

With an intense flavor and impressive versatility, "Pistacchio Verde di Bronte DOP" NC does not contain any added chlorophyll, for an extremely natural color of the product, which tends to light brown. It is a 100% pure paste, DOP certified for a prestigious quality guarantee.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292563AN	Pasta 100% "Pistacchio Verde di Bronte DOP" NC 3 kg	80/100 gr	Tin	3 kg
292561AN	Pasta 100% "Pistacchio Verde di Bronte DOP" NC 1 kg	80/100 gr	Tin	6 x 1 kg



PISTACCHIO VERDE DI BRONTE DOP: THE INGREDIENT

A veritable symbol of Italian pastry making, **“Pistacchio Verde di Bronte DOP”** is a delicacy originating in the Catania province of Sicily, its excellence recognized and certified with the **Protected Designation of Origin** by the special **Consortium for the Protection of “Pistacchio Verde di Bronte DOP”**.

The collection of this precious type of Pistachio takes place every two years; the Pistacea Vera plant, which is grown at the foot of Mount Etna in the municipalities of Bronte, Adrano and Biancavilla, gives its first fruits only ten years after the first planting. One of the many reasons that make the Bronte Green Pistachio **an excellence recognized both in Italy and abroad.**

Because of its uniqueness, the Bronte pistachio is the perfect ingredient for an excellent artisanal ice cream, because the finished product maintains all the intensity and aroma of the fruit.

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Nocciola Piemonte I.G.P.

Pure Nocciola Piemonte I.G.P. paste, with its noble and intense aroma, is a certified IGP product, a guarantee of quality and authenticity of the raw ingredient.



NOCCIOLA PIEMONTE I.G.P.

CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292543AN	Nocciola Piemonte IGP 3 kg	80/100 gr	Tin	3 kg

NOCCIOLA PIEMONTE I.G.P.: THE INGREDIENT

Anselmi has been offering this prestigious certified product for years, perfect for making artisanal ice cream with an intense flavor. The “**Tonda Gentile Trilobata**” hazelnut from Piedmont, the only cultivar to hold the **Protected Geographical Indication** since 1993, is harvested in a territory of about 7100 hectares, in the provinces of Cuneo, Asti and Alessandria, producing 15,000 tonnes per year.

Highly digestible, the Nocciola Piemonte I.G.P. is a food rich in oleic acids that protect against cholesterol and fight aging, also thanks to the antioxidant properties of Vitamin E. It is an ingredient capable of maintaining **an excellent aroma and intensity** even after roasting, thus giving artisanal ice cream a truly unmistakable taste.

Avola Almond Milk

100% pure paste, produced with the most prized cultivars on the market, Almonds grown in the provinces of Syracuse and Ragusa, the sunniest areas of Sicily. With a delicate taste and naturally gluten-free, it is a perfect ingredient for making delicious artisanal ice creams and “granita” slushes.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292523AN	Avola Almond Milk 3 kg	80/100 gr	Tin	3 kg



AVOLA ALMOND: THE INGREDIENT

Rich in antioxidants and fiber, helpful in preventing cardiovascular problems, Avola Almond is a naturally gluten-free ingredient whose sweet and peculiar flavour makes it perfect for creating homemade artisanal ice cream and granitas with a **delicate and authentic taste.**

For its pure paste, **Anselmi** chooses the most prized almonds in the world, the Pizzuta, Fascionello and Corrente d'Avola cultivars which collectively hold the denomination of **"Avola Almond"**.

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Chicchi Torrone

With an authentic flavor, made with noble raw materials, Chicchi Torrone embodies the full and round taste of artisanal “torrone” nougat. With the addition of chopped pistachio, hazelnut and almond, it is the ideal ingredient for the Master Gelato Maker who desires to craft an artisanal ice cream rich in taste and history, boldly tasty yet naturally good.



CHICCHI TORRONE

CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
211003AN	Chicchi Torrone 3 kg	50/60 gr	Tin	3 kg

Coffee

Anselmi Caffè is a paste designed to make an excellent Italian-style espresso-flavored artisanal ice cream, thanks to the selection of a few simple, completely natural ingredients: coffee, sugar, caramelized sugar and cocoa.

The presence of pectin, a natural thickener, makes the product easier to use. Anselmi has selected only the best raw materials to create a richly flavored coffee artisanal ice cream, respecting and honoring the prestigious Italian artisanal ice cream tradition.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
217001AN	Coffee 1 kg	80/100 gr	Tin	6 x 1 kg







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