





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.





1892

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.

1935

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

Anselmi

1892

1972

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

1996

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





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.

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

PASTA 100% “PISTACCHIO VERDE DI BRONTE 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.

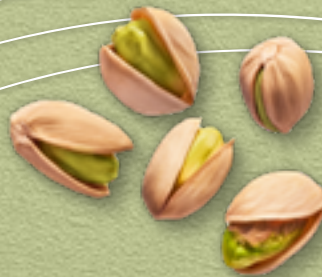


CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292563AN	Pasta 100% “Pistacchio Verde di Bronte DOP” NC 3 kg	80/100 gr	Tin	3 kg

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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.



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.

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

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AVOLA ALMOND: THE INGREDIENT



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**".

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.**



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Pesto di Pistacchio con Sale di Cervia

For a sensory travel through tradition and excellence, from the mix of two really precious raw materials that represent craftsmanship and culinary prestige, Anselmi presents the Pesto di Pistacchio con Sale di Cervia. Whole and sweet because of the natural salt drying methods and the purity of raw materials, it is called “the Salt of the Popes”.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292535AN	Pistachio raw paste with the addition of Cervia salt	100/130 gr	Tin	3,5 kg

PESTO DI PISTACCHIO CON SALE DI CERVIA

Pesto di Nocciola con Fleur de sel

Refined taste and enveloping texture for a unique experience of sweet crunchiness. With one of the rarest and most precious salts Anselmi presents the Pesto di Nocciola con Fleur de Sel, excellent raw material that originates in Camargue and the South of France. Fleur de Sel is harvested for only 60 days a year when it emerges on the surface of water and, by not undergoing any processing, it keeps all the water saline properties that make it natural, delicate and without a bitter aftertaste intact. The Pesto di Nocciola con Fleur de Sel is a perfect combination of elegance and taste.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
292435AN	Hazelnut paste with the addition of hazelnut grains and Camargue salt	100/130 gr	Tin	3,5 kg

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Anima Florio

With the aim of rediscovering traditional flavours, Anselmi proudly reinterprets the aromatic Malaga ice cream flavour creating a more intense and enveloping version, richly infused with fragrances, history, and passion.

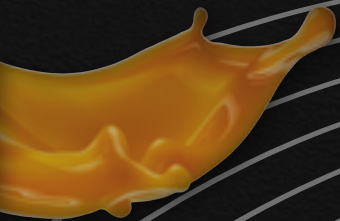
Anima Florio is made by expertly combining a velvety paste fortified with liqueur with a ripple of flavour (variegato) prepared using two exclusive varieties of dried grapes (jumbo raisins and sultanas) left to macerate slowly in Ambra Florio Fine Marsala, to acquire all the flavours and aromas of this excellent traditional wine.



ANIMA FLORIO

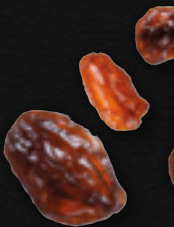
CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
213003AN	Anima Florio Paste	120/150 gr	Tin	3 kg
213103AN	Anima Florio Variegato	as required	Tin	3 kg

ANIMA FLORIO: THE INGREDIENT



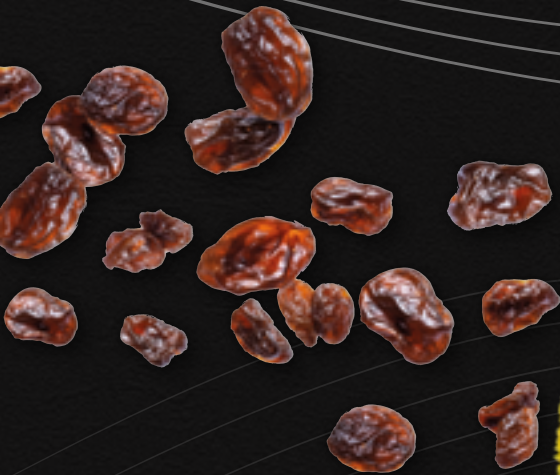
Anima Florio comes from the combination and history of two great Italian families of the 19th century, the Anselmi and the Florio from Sicily, both beacons of **excellence** in the world of Artisanal Ice Cream and **Marsala Wine**.

Florio Marsala wines are made from Grillo grapes, which grow on a unique and wild land, made of sun, wind, and sea, ripening and ageing slowly in the cellars.



From Anselmi's careful selection of top quality jumbo raisins and sultanas, left to macerate slowly in fine **Florio Marsala**, comes an exclusive ripple of flavour, used to enrich an ice cream of sublime **excellence** and outstanding **quality**, a treat for the palate.

Anima Florio brings together the fragrances, flavours, and spirit of Italian tradition and history.



CASSATA SICILIANA

Cassata Siciliana

A paste with the characteristic flavour of sheep ricotta and notes of citrus fruit, as the purest Sicilian tradition renowned all around the world requires, enhanced by a ripple of candied fruit of the highest quality: orange, citron, and lemon peel and whole candied Sicilian clementines. Another recipe that rediscovers traditional flavours and is defined by the excellence and top quality of Anselmi's ingredients.



CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
214003AN	Cassata Siciliana Paste	125 gr	Tin	3 kg
214103AN	Candied Fruit for Cassata	125 gr	Tin	3 kg

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CASSATA SICILIANA: THE INGREDIENT



Cassata Siciliana, a product of Sicilian patisserie, deserves the place of honour among the typical sweet pastries of the region. Anselmi reproduces this great classic Italian ice cream carefully **selecting** the most characteristic traditional ingredients.

A distinct flavour of sheep ricotta, **fragrant notes of citrus fruit** and a rich decoration and ripple of **candied fruit pieces** (lemon, orange, citron) and whole **candied Sicilian clementines**, give the ice cream pleasant sensorial notes for a flavour experience defined by Anselmi's excellence.



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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

Latte Menta del Piemonte

A gelato paste that contains two Piedmont excellences: whole milk and peppermint.

Piedmont peppermint, also known as “**Piedmont gold**”, has an aromatic profile characterised by fresh and balsamic notes without herbal or bitter aftertaste, the result of an exceptional processing.

Whole milk gives rich and creamy notes enabling a really special gelato. Typical of the Italian tradition, it also becomes a novelty thanks to the excellence of the components.

CODE	DESCRIPTION	DOSAGE grams of mix per kg	PACKAGING	SIZE
215004AN	Flavoring paste with whole milk and Piedmont peppermint	130/150 gr	Tin	4 kg

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Anselmi
1892

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