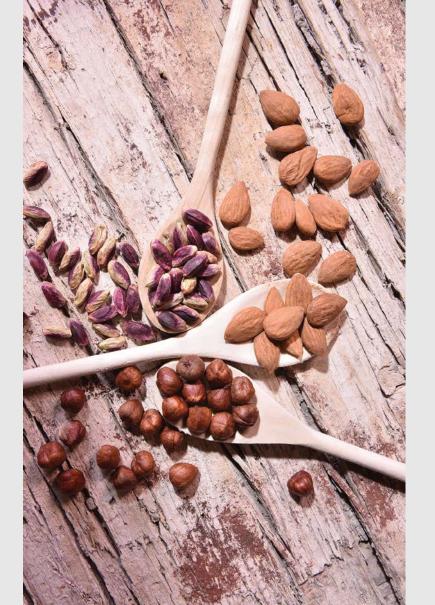




PISTACCHIO VERDE DI BRONTE D.O.P.

With their unmistakeable appearance, fragrance and taste, pistachio nuts of the Pistacchio Verde di Bronte D.O.P. variety are particularly prized because each one is harvested by hand, and only every second year, justifying the title of "green gold" by which they have long been known. Each pistachio tree growing on the slopes of Mount Etna yields just a few kilograms of this small, aromatic nut, which requires careful and gentle processing after being harvested.





PISTACHIOS, ALMONDS AND HAZELNUTS

The finest selections of nuts, in a variety of forms: shelled, peeled, chopped, as a flour or as a paste. Organic and conventional lines.

Excellent raw materials, acquired through procedures which ensure total transparency throughout the supply chain and guarantee the quality and the origins of the product.



AN ENDURING FAMILY STORY

Nunzio and Alberto — the sons of Antonino, who founded the company in 1949 — are now in charge of the processing and marketing of nuts, particularly pistachios produced in the Bronte area. This is a tradition which has been handed down from generation to generation, nurtured with the passion that has always been a part of the Caudullo family.

The company owns its own cropland, which it manages directly, and over the years it has built up collaborative relationships with producers for a meticulous selection of raw materials. Its current production facilities in Bronte consist of systems for the shelling, peeling, optical sorting and packaging of products, semi-finished products and derivatives, and boasts a reputation for professionalism and quality acquired through years of experience. The company brings the finest local pistachio produce to the national and overseas markets, along with a range of nut products to meet all the needs of professional users.





"PISTACIA VERA" FROM THE SCIARE OF BRONTE

Scattered amid the sciare of Bronte — steep, winding streets that sprawl across the slopes of the volcano — a pistachio variety unlike any other in the world proudly grows.

Sicily is the only pistachio-producing region in Italy, and the main area for the cultivation of the "pistacia vera" species is concentrated around the sciare of the village of Bronte, close to Mount Etna. Here, the volcanic soil gives the nuts their uniquely sweet and intense taste, as well as their distinctive emerald-green colour.

In fine cuisine, pastry-making and the ice cream industry, both in Italy and internationally, pistachios are considered a star ingredient thanks to the versatility with which they can be used and paired: top-quality pistachios guarantee excellence on the plate.



The special nature of the Pistacchio Verde di Bronte, which has long been recognised as a Slow Food product, has also been acknowledged by the European Union with the allocation of the D.O.P. title (P.D.O., Protected Designation of Origin), attesting to the uniqueness it possesses as a result of its intrinsic link with the region where it is produced and processed. The Protected Designation of Origin is supported by the Consortium for the Protection of Pistacchio Verde di Bronte D.O.P., which was established specifically to promote the product, educate consumers, and encourage technological innovation in order to improve production quality while respecting the land.













From the volcanic lava of Mount Etna grows the pistachio par excellence, in all its forms: whether shelled, peeled, chopped, as a flour or as a paste, all our pistachio nuts are the result of procedures which ensure total transparency throughout the supply chain and guarantee the quality and the origins of the product.



PISTACCHIO VERDE DI BRONTE D.O.P.



SHELLED

Shelled pistachio reveals the typical variegations of violet in its protective coating. It keeps its taste for a long period and is suitable for both sweet and savoury dishes.

COMPOSITION AND DESCRIPTION

100% Pistacchio Verde di Bronte D.O.P.; product obtained by shelling the most recent harvest.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



SKINNED

Beneath a purplish skin lies emerald green: the colour of authentic Pistacchio Verde di Bronte nuts. Peeling takes place by briefly exposing the nuts to high-pressure water vapour, a swift and gentle process that preserves their sensory characteristics and leaves them unaltered.

COMPOSITION AND DESCRIPTION

100% Pistacchio Verde di Bronte D.O.P.; product obtained by shelling and peeling the most recent harvest.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PISTACHIO SHELLED GRAINS

Pistachio can be perfectly transformed into grains for creative decoration and in the preparation of recipes for fanciful and inviting dishes.

COMPOSITION AND DESCRIPTION

100% Bronte green pistachio P.D.O.; product obtained from the shelled fruit, and passage through the granulator.

PACKAGING

PISTACCHIO VERDE DI BRONTE D.O.P.



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Pistachio can be perfectly transformed into grains for creative decoration and in the preparation of recipes for fanciful and inviting dishes.

COMPOSITION AND DESCRIPTION

100% Bronte green pistachio P.D.O.; product obtained from the skinned fruit, and passage through the granulator.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PISTACHIO SHELLED FLOUR

Finely ground, pistachio becomes light flour for use in sweet and savoury dough, the preparation of sauces and creams, and naturally for garnishing cooked dishes and desserts.

COMPOSITION AND DESCRIPTION

100% Bronte green pistachio P.D.O.; product obtained from the shelled fruit, through milling.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PISTACHIO SKINNED FLOUR

Finely ground, pistachio becomes light flour for use in sweet and savoury dough, the preparation of sauces and creams, and naturally for garnishing cooked dishes and desserts.

COMPOSITION AND DESCRIPTION

100% Bronte green pistachio P.D.O.; product obtained from the skinned fruit, through milling.

PACKAGING



REFINED/UNREFINED PEELED PISTACHIO PASTE

Lightly toasted, ground and refined, pistachio becomes a pure paste used in ice-cream making and gastronomy.

COMPOSITION AND DESCRIPTION

100% Bronte green pistachio P.D.O.; product obtained from the shelled and/or skinned fruit, which is then lightly toasted.
Unrefined paste: 50 micron consistence.
Refined paste: 20 micron consistence.

PACKAGING

- Polyethylene jars or tins of 1, 3 and 20kg
- Boxes of 8 x 1kg tubs
- Boxes of 4 x 3kg tubs
- Boxes of 2 x 3kg tubs



Sicily's sweetest treasure has the delicate colour of almonds. Whether whole, roughly chopped or transformed into a paste, our almonds can adapt to any recipe, while never losing the special characteristics that allow your senses to identify them as genuine Sicilian almonds.





SHELLED ALMONDS

Crunchy, with an intense aroma: the almond is the queen of the nut family. After drying and shelling, it retains its distinctive fragrance and delightfully sweet taste. It is the undisputed star of Sicilian cuisine, particularly in traditional pastry-making.

COMPOSITION AND DESCRIPTION

100% almonds. Product obtained by shelling the most recent harvest.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PEELED ALMONDS

Whole almonds have their skin removed through a swift, gentle process using water vapour. The resulting ivory-hued nut can be used raw as an ingredient in sweet or savoury recipes, or can be toasted and salted to transform it into a delicious snack.

COMPOSITION AND DESCRIPTION

100% almonds; product obtained by shelling and peeling the most recent harvest.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



CHOPPED SHELLED ALMONDS

Whether peeled or simply shelled, roughly chopped almonds make the perfect ingredient for garnishing and decorating all types of dishes, whether sweet or savoury.

COMPOSITION AND DESCRIPTION

100% almonds; product obtained by passing the shelled nuts through a chopping machine.

PACKAGING

ALMONDS



CHOPPED PEELED ALMONDS

Whether peeled or simply shelled, roughly chopped almonds make the perfect ingredient for garnishing and decorating all types of dishes, whether sweet or savoury.

COMPOSITION AND DESCRIPTION

100% almonds; product obtained by passing the peeled nuts through a chopping machine.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



SHELLED ALMOND FLOUR

Shelled or peeled almonds are ground to a super-fine powder, ideal for making baked treats like biscuits, cakes and — naturally — typical Sicilian almond pastes.

COMPOSITION AND DESCRIPTION

100% almonds; product obtained by grinding the shelled nuts.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PEELED ALMOND FLOUR

Shelled or peeled almonds are ground to a super-fine powder, ideal for making baked treats like biscuits, cakes and — naturally — typical Sicilian almond pastes.

COMPOSITION AND DESCRIPTION

100% almonds; product obtained by grinding the peeled nuts.

PACKAGING



REFINED/UNREFINED PEELED ALMOND PASTE

Peeled almonds are lightly toasted, ground and refined to produce a pure paste, a key ingredient in gelato, semifreddo, whipped ice cream and exquisite pastries.

COMPOSITION AND DESCRIPTION

100% almonds; product obtained from the peeled, lightly toasted nuts. Unrefined paste: consistency of 50 microns. Refined paste: consistency of 20 microns.

PACKAGING

- Polyethylene jars or tins of 1, 3 and 20kg
- Boxes of 8 x 1kg tubs
- Boxes of 4 x 3kg tubs
- Boxes of 2 x 3kg tubs



From the woods of Piedmont to those in Rome, all the way to the Nebrodi mountains in Sicily: Italy is home to a range of hazelnut varieties, all of them excellent, and often holding P.D.O. or P.G.I. status. An ancient treasure, as rich as the taste of hazelnuts.





SHELLED HAZELNUTS

Shelled hazelnuts, cherished for their rich and aromatic flavour, can be enjoyed raw or toasted before eating. They are suitable for both sweet and savoury recipes.

COMPOSITION AND DESCRIPTION

100% hazelnuts. Product obtained by shelling the most recent harvest.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PEELED HAZELNUTS

With their skins removed, peeled hazelnuts make a highly versatile ingredient and are indispensable in making ice cream, chocolates, pastries and other dishes.

COMPOSITION AND DESCRIPTION

100% hazelnuts; product obtained by shelling and peeling the most recent harvest.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



CHOPPED HAZELNUTS

Whether peeled or simply shelled, roughly chopped hazelnuts make an ideal product for garnishing and decorating all types of recipes.

COMPOSITION AND DESCRIPTION

100% hazelnuts; product obtained by passing the peeled or simply shelled nuts through a chopping machine.

PACKAGING

HAZELNUTS



HAZELNUT FLOUR

Finely ground shelled or peeled hazelnuts, preserving the full fragrance of the nut.
Great for use as a base in confectionery items, or as an ingredient in creams, pesto and sauces.

COMPOSITION AND DESCRIPTION

100% hazelnuts; product obtained by grinding the peeled or simply shelled nuts.

PACKAGING

25kg polyethylene bags 10kg boxes 1 and 5kg bags



PEELED HAZELNUT PASTE

Only the finest hazelnuts are selected and processed to create this exquisite product. Hazelnut paste is a versatile semi-finished product, suitable for any sweet recipes.

COMPOSITION AND DESCRIPTION

100% hazelnuts; product obtained from the peeled, lightly toasted nuts. Unrefined paste: consistency of 50 microns. Refined paste: consistency of 20 microns.

PACKAGING

- Polyethylene jars or tins of 1, 3 and 20kg
- Boxes of 8 x 1kg tubs
- · Boxes of 4 x 3kg tubs
- Boxes of 2 x 3kg tubs





OTHER PISTACHIO VARIETIES







frutta secca

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