



Holiday Catalog

2011

ITALIAN PRODUCTS
ARTISAN TRADITION AND EPICUREAN INNOVATION



IL PANETTONE



S24



S23

The pride of Bonifanti and the base of their outstanding **quality of panettone is the “mother yeast,” worked continuously** throughout the years and started with the company in 1938. The candied fruits used are intact pieces of fruit peel with the aromatic and flavorful oils still inside to give an amazing natural aroma of citrus, orange and raisins.

F10



F09



I 04
I 07
I 09
I 16

IL PANETTONE & PANETTONCINO



10786
10816
10700
10779



Panettone is now available in many flavors, shapes and forms from a multitude of producers. We offer a mix of new creations in combination with different sizes and packaging to suit everyone's needs. This year, 'the sky is the limit' for what you can see, taste and smell. Just make a wish and you shall receive!



PANETTONE & PANDORO

PRIVATE LABEL OPTIONS

5224
5225
5226



5224
5225
5226



5063



1161



1162

For all of our customers who desire their personal touch and logo on the holiday cakes, we are offering a selection of specialized panettone packaging and ribbons where either your label can be applied or we can print your name on the tag of the product in either color or black and white. Pick your fit!



10% 

For all orders (wholesale price) received and paid by August 30th, 2011, a 10% discount will be given. This discount will be reflected on your order confirmation which will show the total of your order. Please check your confirmation once it is received to make sure your discount has been applied.

**PRE-PAY
DISCOUNT!**

IL TORRONE TRADIZIONALE



Our torrone is as genuine as it gets! From a small production, still made by hand and only with the freshest, local ingredients, such as our sweet honey, plump almonds, and cage-free eggs. Our torrone continues to be made using the same love and care that our founder, Grandma Anna, started with over eighty years ago. Her family continues her tradition.

Classic torrone w almonds in “blocks” available as follows :



- 6.6 Lb—blocco A
- 2.2 Lb—blocco C
- 1.1 Lb—blocco D
- 10 oz—blocco E
- Tender torrone blocks
- 6.6 Lb—blocco G
- 2.2 Lb—blocco H
- 1.1 Lb—blocco I
- Tender squares 8.5oz
- Almond—quadro A
- Chocolate—quadro B

TORTA DI TORRONE



T008



T003



T006



T005



We are offering a selection of flavorful, all-natural torrone cakes, all with amazing flavor combinations. Single slices are separated by cellophane for easy sale in the store. This product is best kept in temperatures between 65-70 degrees F. If you are looking to store this product for a longer period of time, refrigeration is recommended.



T009



T007



FN002



FN005

I TORRONCINI



340



341



342

Our wonderful Torroncini comes from the heart of the Italian “Torrone land.” Our Torroncini are handcrafted and made with only the finest natural ingredients. They are made with honey, nuts, fruits, and are conveniently packaged so you can add a personal touch with your own label!



714/B



713/A

IL TORRONE SICILIANO



The wonderful native fruit and raw materials are what make these Sicilian torrone truly special and delicious. We offer bite size, (.4 oz) single wrapped pieces, (mix & match) in 5 kg bags & crunchy or soft bars, (5.3 oz) as well as mini, chocolate covered mixed flavor torroncini in retail bags, (7 oz).



54



112



114



113

I TARTUFI TRUFFLES



Our chocolate truffles are a delicacy, made from only the finest cocoa and Piedmont nuts and they come in many enticing flavors. In line with Italian tradition, we offer: extra nero (right), stracciatella (black dots on white), grappa (below), coffee (brown), cherry (light red) & orange (orange).



I TARTUFI TRUFFLES



Our chocolate truffles are all artisan-crafted Italian works of art. The delightful aroma of the truffles is only surpassed by the beautiful design of the packaging and the taste of the chocolate melting in your mouth. Available in bag or acetate box. For details on each individual product, see our price list.



I BOERI, FRUTTA RICOPERTA & POSATE



A01



A04
A05



After Bodrato picks the juicy "Vignola" cherries, they soak them in grappa for a minimum of six months up to a year before coating them with dark, milk, or white chocolate. (Note cherries contain pit.) Below are chocolate spoons and cups & the finest candied orange and lemon peels covered in dark chocolate.



H05



H06



F05



F01
F04



F02

LA MODICA, CIOCCOLATA & GIANDUIA



Modica chocolate (above) continues to be produced using the same method as the Aztecs. By cold pressing the cocoa beans and not adding any cocoa butter, the Modica chocolate is a rich and more nutritious chocolate. Our Bodrato chocolate bars & Giandua Cream make for decadent desserts & snacks.



C27
C28
C29



G02
G04
G06
G08



H04



G01
G03
G05
G07



IL PANFORTE



The Marabissi family who handcrafts our panforte follows the traditional method and only uses the highest quality ingredients. Our panforte can be enjoyed during the holidays and all year-round. We offer: Fig & walnut, Margherita, Nero, Chocolate, Panpepato, Marzipan, and Date & Almond, in 3.5, 8.8 & 12 oz, 5.5, 11 & 22 Lb



102



106



103



101



104

I MARRONS GLACES

90010



90009

90002



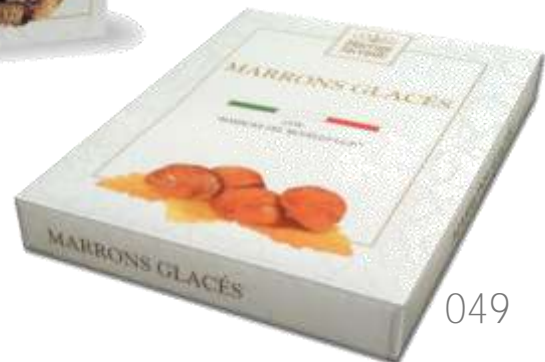
90019

Our soft and sweet Marrons Glacés are prepared solely with IGP certified 100% Italian chestnuts. Our Il Mugello line offers chestnut cream in plain, with rum or chocolate as well as wonderful chestnuts in syrup to be used as decoration or just to be enjoyed on their own!

051



1805



049



ORGANIC NUTRITIONAL SUPPL. SPICES



We are proud to offer the first organic nutritional supplement made exclusively from herbs and spices. Our Italian line of flavorful health supplements offers different blends that cater to your every health need. Choose between energy, power, relaxation and muscle supplement. Eat and feel good!



X01



X02



X03



X04

HOLIDAY DECORATIVE PRODUCTS



99



95



93



91

Our line of Ferrarelle water makes for a beautiful and easy display. Rich in minerals from the volcanic soil from which it comes, Ferrarelle water is a delicious and healthy way to hydrate. Our Morelli gift boxes are the perfect present for all pasta lovers. Water is only available on truck deliveries .



98



3200



97

Deadline for seasonal orders is August 31. All orders must be sent in via fax or email no later than that date. To have your order confirmed you must sign and return the order confirmation you will be sent by Italian Products USA, Inc. upon sending us your order.

IF YOU HAVE NOT RECEIVED AN ORDER CONFIRMATION ON AUGUST 31, 2011, CONTACT US IMMEDIATELY AS YOUR ORDER HAS, IN SUCH CASE, NOT BEEN RECEIVED AND PROCESSED. NO ORDER IS GUARANTEED WITHOUT AN ORDER CONFIRMATION!!

Payments received prior to the deadline for wholesale orders will be given a discount of 10%. Wholesale orders placed prior to or at the Fancy Food Show will be given a 5% discount.

For any questions, please contact your Italian Products USA, Inc. rep or our office at 201-770-9130 or email us at: info@italian-products.it. We look forward to serving you!



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