



gelato

bindi
fantasia nel dessert®

Unprecedented Quality, History and Dedication



For over 75 years our dedication to crafting the perfect gelato using only the finest ingredients has set the Bindi brand apart.

Our founder Attilio Bindi's vision for uncompromised quality and service has made the company a leading player for frozen dessert in the foodservice industry. Two generations later those founding principles stand unwavered. The commitment to sourcing only premium ingredients while maintaining the standards of the original recipes is carried on by our pastry chefs, our R&D team and our Quality Assurance specialists.



Milan



Bindi is also proud to have pioneered authentic Italian Gelato to the US foodservice marketplace as early as 1990. Restaurants and cafes on this side of the ocean could finally treat their customers to the perfect symbol of an Italian vacation, evocative of a stroll in a piazza or an indulgent snack on the beach.

Not all Gelato is created equal

Gelato is the ultimate frozen confection made in the culinary tradition of Italy.

At Bindi, we make sure to maximize the intense flavor profiles and silky consistency that originated with the authentic artisanal recipes from our first "Gelateria" in Milano, Italy.

Bindi milk based Gelato is the outcome of carefully sourced ingredients and decades of know-how. From selected fruit flavors to decadent chocolate, it brings a superior taste and a creamier texture. Yet, it has less fat and fewer calories than traditional Ice Cream.

Sorbetto. A guilt free treat.

Fat free, dairy free and simply prepared with water, fruit and sugar.

Bindi Sorbetto is a perfectly smooth delicate treat with deep roots in the Italian traditions. Its generous fruit content is dazzling and refreshing.



A unique assortment

Bindi offers possibly the largest and most versatile range of Gelato and Sorbetto based products. The variety of flavors, sizes, shapes and serving options can satisfy the needs of the widest array of foodservice venues. From perfect display and scooping pans, to individual elegant single portions in glass cups; from shareable desserts to delicious after dinner temptations, the choice is yours!

GRAN GELATO	Item code (Pan)	Item code (Pail)
Amarena Cherry	7989	7616
Cappuccino	7075	7617
Chocolate	7990	7614
Chocolate Chip	7999	
Chocolate Chip Mint	5130	
Cinnamon	7029	
Coconut	7078	
Coffee	7995	7623
Cookies & Cream	5176	
Dark Chocolate	7040	
Dulce de Leche	7020	
Espresso	7013	
French Vanilla	7991	
Gianduia	7164	
Ginger	7011	
Green Tea	7021	7622
Hazelnut	7992	7621
Lemon		7618
Peanut Butter Cup	5178	
Pistachio	7993	7615
Pumpkin Pie	7006	
Ricotta & Honey Swirl	7012	
Sea Salt Caramel	7010	7619
Strawberry	7008	7620
Tiramisù	7028	
Vanilla Bean	7385	7613
SORBETTO	Item code (Pan)	Item code (Pail)
Blood Orange	7002	7626
Coconut	7982	
Lemon	7980	
Mango	7383	7624
Mixed Berry	7754	
Passion Fruit	7927	
Peach	7981	
Raspberry	7001	7625
Strawberry	7979	

🍷 Ready to serve ❄️ To be kept in the freezer (0°F/-18°C)



gelato Pan

- Fits perfectly in a 5 L. gelato basket display
- No need for Gelato Pan

1.24 Gallon Pan
3 oz. Servings/Pan Approx. 54



gelato Pail

- Perfect for chefs doing prep work in the kitchen
- Easy to open, seal & stack
- Reusable

1.25 Gallon Pail
3 oz. Servings/case Approx. 108



SIGNATURE GELATO GLASS COLLECTION



LIMONCELLO FLUTE

Refreshing lemon gelato made with lemons from Sicily, swirled together with limoncello sauce
ITEM CODE: 3144

GUAVA MANGO FLUTE

Creamy tropical guava gelato swirled with sweet mango sauce
ITEM CODE: 2380

HAZELNUT CHOCOLATE FLUTE

Smooth hazelnut gelato made with hazelnuts from Piedmont, swirled with rich chocolate sauce
ITEM CODE: 2572

COPPA PISTACHIO

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios
ITEM CODE: 2137

COPPA CAFFE

Fior di latte gelato with a rich coffee and pure cocoa swirl
ITEM CODE: 3148

COPPA STRACCIATELLA

Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts
ITEM CODE: 3146

COPPA SPAGNOLA

Vanilla gelato and amarena cherry sauce swirled together, topped with amarena cherries
ITEM CODE: 3147

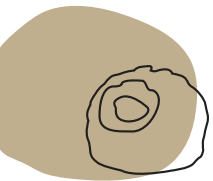
COPPA YOGURT & BERRIES

Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants
ITEM CODE: 3870

COPPA STRAWBERRIES & CARAMEL

Fior di latte gelato, swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds
ITEM CODE: 3958





Single serving

GELATI & SEMIFREDDI



TARTUFO CLASSICO (CHOCOLATE TRUFFLE)

Zabaione semifreddo surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder

ITEM CODE: 3520

TARTUFO CAFFÉ (CAPPUCCINO TRUFFLE)

Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles

ITEM CODE: 3521

TARTUFO NOCCIOLA (HAZELNUT TRUFFLE)

A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue

ITEM CODE: 2248

TARTUFO AL LIMONCELLO (LIMONCELLO TRUFFLE)

Lemon gelato made with lemons from Sicily, with a heart of limoncello covered in meringue

ITEM CODE: 3522

SPUMONI BOMBA

Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate

ITEM CODE: 5158

BOMBA

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating

ITEM CODE: 5010

DREAM BOMBA

A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle

ITEM CODE: 5060

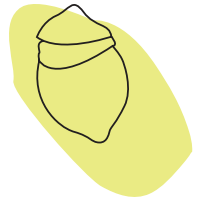
EXOTIC BOMBA

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate

ITEM CODE: 5058

⓪ Ready to serve ⊛ To be kept in the freezer (0°F/-18°C)

Single serving



RIPIENI

Fruit shell filled with sorbetto

LEMON RIPIENO

ITEM CODE: 3062

ORANGE RIPIENO

ITEM CODE: 3060

PEACH RIPIENO

ITEM CODE: 2124

MANGO RIPIENO

ITEM CODE: 5004

COCONUT RIPIENO

ITEM CODE: 2013

PINEAPPLE RIPIENO

ITEM CODE: 2012

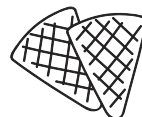


PRESENTATION & SERVING *Accessories*



SIGARETTE

Approx. 350 Cookies/case ITEM CODE 0409



VENTAGLIO VIENNESE

Approx. 240 Cookies/case ITEM CODE 0410



DESSERT SAUCES

Chocolate ITEM CODE 3649

Mango ITEM CODE 3648

Raspberry ITEM CODE 3647

4 bottles/case

NET WT. 2 lbs. 13.7 oz. – 1.3 kg

NET WT./Bottle 11.46 oz. – 325g

Ⓢ 8 hours in the refrigerator

✳ 5 days in the refrigerator



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