Moments of Delight

CATALOG 2019/2020
A PASSION FOR PASTRY IS OUR FAMILY LEGACY

1946
The story begins

Our story begins on a bicycle in the city of Milan, Italy, on which Attilio Bindi, Tuscan restaurateur and founder of the company, made the company’s first deliveries. With his continued passion for pastry came the original “Pasticceria” on Via Larga.

Attilio Bindi’s dream to recreate unparalleled quality of traditional Italian pastry shops on a larger scale for restaurants and cafés all over the world has been Bindi’s mission ever since.

Bindi, Italian leader of dessert, is the ideal partner for food service professionals offering the largest range of menu solutions available.
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# Dessert Sauces & Accessories

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PROFITEROLES WORLD

Cream puffs filled with vanilla cream and rolled in chocolate, piled high.

ITEM CODE: 2544
30 Puffs - Suggested Serving 3 Puffs
NET WT. 2 lbs 8.5 oz - 1.15 kg
NET WT./Serving 4.05 oz - 115 g

- 8 hours in the refrigerator
- 3 days in the refrigerator

PROFITEROLES DARK

Cream puffs filled with vanilla cream and enrobed in chocolate.

ITEM CODE: 1544
24 Puffs - Suggested Serving 2 Puffs
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.2 oz - 91 g

- 8 hours in the refrigerator
- 3 days in the refrigerator
PROFITEROLES
WHITE

Cream puffs filled with chocolate cream and coated with vanilla cream.

ITEM CODE: 1560
24 Puffs - Suggested Serving 2 Puffs
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.2 oz - 91 g

① 8 hours in the refrigerator
② 3 days in the refrigerator

PLAIN PROFITEROLES

Cream puffs filled with vanilla cream.

ITEM CODE: 3138
50 Puffs - Suggested Serving 2 Puffs
NET WT. 1 lb 12 oz - 0.8 kg
NET WT./Serving 1.12 oz - 32 g

① Ready to serve or defrost
② 8 hours in the refrigerator
③ 3 days in the refrigerator
TIRAMISÙ BIG
Layers of sponge cake soaked in espresso and mascarpone cream, dusted with cocoa powder.

ITEM CODE: 2501
2 Trays Whole
Suggested Servings/Tray 15
NET WT. 8 lbs 2.5 oz - 3.7 kg
NET WT./Serving 4.33 oz - 123 g

ITEM CODE: 2118
Servings Precut 6
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 5.29 oz - 150 g

12 hours in the refrigerator
3 days in the refrigerator

TIRAMISÙ BIG LADYFINGER
Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder.

ITEM CODE: 2486
2 Trays Whole
Suggested Servings/Tray 15
NET WT. 9 lbs 0.6 oz - 4.1 kg
NET WT./Serving 4.79 oz - 136 g

ITEM CODE: 8577
1 Tray Precut - 15 Servings
NET WT. 4 lbs 8.3 oz - 2.05 kg
NET WT./Serving 4.79 oz - 136 g

12 hours in the refrigerator
3 days in the refrigerator
TIRAMISÙ ROUND
Zabaione cream divided by three layers of espresso soaked sponge cake finished with a dusting of cocoa powder.

ITEM CODE: 3364
Precut - 12 Servings
NET WT. 2 lbs 12.4 oz - 1.26 kg
NET WT./Serving 3.7 oz - 105 g

8 hours in the refrigerator
3 days in the refrigerator

TIRAMISÙ TRADITIONAL
Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder.

ITEM CODE: 1505
Suggested Servings 11
NET WT./case 2 lbs 5 oz - 1.05 kg
NET WT./Serving 3.38 oz - 96 g

8 hours in the refrigerator
3 days in the refrigerator

TIRAMISÙ TOASTED ALMOND
Two layers of ladyfingers and mascarpone cream, topped with toasted almonds and Amaretto cookie crumbs.

ITEM CODE: 2237
1 Tray Whole
Suggested Servings/Tray 15
NET WT. 4 lbs 6 oz - 2 kg
NET WT./Serving 4.69 oz - 133 g

12 hours in the refrigerator
3 days in the refrigerator
RICOTTA AND PISTACHIO CAKE

Pistachio and ricotta creams separated by sponge cake, decorated with pistachio pieces and dusted with powdered sugar.

ITEM CODE: 0146
Precut – 12 Servings
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.24 oz - 92 g

8 hours in the refrigerator
3 days in the refrigerator

TORTA NOCCIOLA
(HAZELNUT CAKE)

Alternating layers of hazelnut cake, hazelnut cream made with hazelnuts from Piedmont and chocolate cream, finished with praline hazelnuts.

ITEM CODE: 2179
Precut – 10 Servings
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.88 oz - 110 g

10 hours in the refrigerator
3 days in the refrigerator
CHOCOLATE TEMPTATION

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.

ITEM CODE: 0103
Precut - 12 Servings
NET WT. 2 lbs 13.8 oz - 1.3 kg
NET WT./Serving 3.8 oz - 108 g

8 hours in the refrigerator
3 days in the refrigerator

TORTA DELLA NONNA
(GRANDMOTHER CAKE)

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar.

ITEM CODE: 1290 Whole
ITEM CODE: 1532 Precut - 12 Servings
NET WT. 2 lbs 13.7 oz - 1.3 kg
NET WT./Serving 3.81 oz - 108 g

8 hours in the refrigerator
3 days in the refrigerator
PASTIERA

The classic Neapolitan cake: shortcrust pastry base filled with a blend of ricotta cheese, wheat and candied fruit.

ITEM CODE: 0152
Suggested Servings 14
NET WT. 3 lbs 4.9 oz - 1.5 kg
NET WT./Serving 3.81 oz - 108 g

° 10 hours in the refrigerator
° 6 days in the refrigerator

MILLEFOGLIE
(NAPOLEON CAKE)

Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar.

ITEM CODE: 1292
Suggested Servings 11
NET WT. 2 lbs 15.6 oz - 1.35 kg
NET WT./Serving 4.3 oz - 122 g

° 8 hours in the refrigerator
° 3 days in the refrigerator
FRUTTI DI BOSCO
(MIXED BERRY CAKE)
Shortcrust pastry base filled with pastry cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries.

ITEM CODE: 3518 Whole
ITEM CODE: 3663 Precut - 12 Servings
NET WT. 3 lbs 3 oz - 1.45 kg
NET WT./Serving 4.23 oz - 120 g

8 hours in the refrigerator
2 days in the refrigerator

ITEM CODE: 2078 Whole 8” Cake
Suggested Servings 8
NET WT. 1 lb 6.8 oz - 0.6 kg
NET WT./Serving 2.9 oz - 81 g

5 hours in the refrigerator
2 days in the refrigerator
MONTEROSA
A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries.

ITEM CODE: 3666
Precut - 12 Servings
NET WT. 2 lbs 13.8 oz - 1.3 kg
NET WT./Serving 3.81 oz - 108 g

8 hours in the refrigerator
3 days in the refrigerator

FRAGOLINE
(WILD STRAWBERRY CAKE)
Shortcrust pastry base filled with vanilla cream, a layer of sponge cake and topped with glazed wild strawberries.

ITEM CODE: 3351
Precut - 12 Servings
NET WT. 2 lbs 8.5 oz - 1.15 kg
NET WT./Serving 3.81 oz - 108 g

8 hours in the refrigerator
3 days in the refrigerator
CROSTATA DI PERE
(PEAR TART)
Almond cream topped with pear halves on a shortcrust pastry base.

ITEM CODE: 2636
Suggested Servings 14
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 2.79 oz - 79 g

10 hours in the refrigerator
6 days in the refrigerator

TORTA DI MELE
(APPLE TART)
Shortcrust pastry base filled with sliced apples from Trentino, decorated with a lattice of shortcrust pastry strips and finished with glaze.

ITEM CODE: 1533
Precut - 12 Servings
NET WT. 2 lbs 13.7 oz - 1.3 kg
NET WT./Serving 3.81 oz - 108 g

10 hours in the refrigerator
3 days in the refrigerator

APPLE STRUDEL
Classic Austrian Apple Strudel: A blend of apples, raisins and spices, all enveloped in a puff pastry and decorated with glazed sliced apples.

ITEM CODE: 0172
Suggested Servings 10
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.88 oz - 110 g

10 hours in the refrigerator
3 days in the refrigerator
MANGO MOUSSE

Mango mousse on a sponge base, decorated with juicy mango chunks and glaze.

ITEM CODE: 0053P
Precut - 12 Servings
NET WT. 2 lbs 12 oz - 1.25 kg
NET WT./Serving 3.66 oz - 104 g

8 hours in the refrigerator
3 days in the refrigerator

3 CHOCOCOLATO

A chocolate sponge base topped with a dark chocolate mousse and dusted with cocoa powder.

ITEM CODE: 3040
Precut - 12 Servings
NET WT. 3 lbs 1 oz - 1.4 kg
NET WT./Serving 4.12 oz - 117 g

8 hours in the refrigerator
3 days in the refrigerator

MOUSSE AL CIOCCOLATO

(Chocolate Mousse)

White and dark chocolate mousse on a sponge base, coated with a chocolate hazelnut glaze and topped with white chocolate shavings.

ITEM CODE: 2502
Precut - 12 Servings
NET WT. 3 lbs 1.3 oz - 1.4 kg
NET WT./Serving 4.23 oz - 120 g

8 hours in the refrigerator
3 days in the refrigerator
SELVA NERA
(BLACK FOREST)
Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream, studded with Amarena cherries, separated by white sponge cake and decorated with a chocolate ribbon.

ITEM CODE: 3365
Precut - 12 Servings
NET WT. 2 lbs 8.5 oz - 1.15 kg
NET WT./Serving 3.38 oz - 96 g

8 hours in the refrigerator
3 days in the refrigerator

CAPPUCCINO CAKE
Alternating layers of espresso drenched chocolate sponge cake and coffee cream, decorated with cocoa powder.

ITEM CODE: 3371
Precut - 12 Servings
NET WT. 2 lbs 8.5 oz - 1.15 kg
NET WT./Serving 3.38 oz - 96 g

8 hours in the refrigerator
3 days in the refrigerator

CARAMEL APPLE WALNUT CAKE
Layers of apple cake studded with walnuts, filled and iced with caramel cream, decorated with apple cake crumbs and gooey caramel.

ITEM CODE: 8528
Precut - 16 Servings
NET WT. 4 lbs 4.6 oz - 1.95 kg
NET WT./Serving 4.26 oz - 121 g

12 hours in the refrigerator
3 days in the refrigerator
LIMONCELLO MASCARPONE CAKE

Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with Limoncello sauce.

ITEM CODE: 2900
Precut - 12 Servings
NET WT. 2 lbs 13.8 oz - 1.3 kg
NET WT./Serving 3.81 oz - 108 g

8 hours in the refrigerator
3 days in the refrigerator

TRES LECHES

Sponge cake soaked in 3 types of milk, decorated with a whipped cream topping.

ITEM CODE: 8569
Precut - 15 Servings
NET WT. 4 lbs 2.8 oz - 1.9 kg
NET WT./Serving 4.44 oz - 126 g

12 hours in the refrigerator
5 days in the refrigerator
CARROT CAKE

Alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple, decorated with crushed walnuts.

ITEM CODE: 0042P
Precut - 16 Servings
NET WT. 4 lbs 11.7 oz - 2.14 kg
NET WT./Serving 4.72 oz - 134 g

0 12 hours in the refrigerator
9 3 days in the refrigerator

LIMONCELLO RASPBERRY CAKE

Layers of Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with a raspberry miroir and white chocolate piping.

ITEM CODE: 8502
Precut - 16 Servings
NET WT. 3 lbs 4.8 oz - 1.5 kg
NET WT./Serving 3.28 oz - 93 g

0 10 hours in the refrigerator
9 3 days in the refrigerator

RED VELVET

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzle and surrounded by red velvet cake crumbs.

ITEM CODE: 8586
Precut - 14 Servings
NET WT. 4 lbs 1 oz - 1.85 kg
NET WT./Serving 4.65 oz - 132 g

0 10 hours in the refrigerator
9 3 days in the refrigerator
CHOCOLATE FONDANT

Chocolate layer cake filled with chocolate ganache, topped with a chocolate miroir and rimmed with chocolate flakes.

ITEM CODE: 0040P
Precut - 16 Servings
NET WT. 5 lbs 3 oz - 2.35 kg
NET WT./Serving 5.15 oz - 146 g

18 hours in the refrigerator
5 days in the refrigerator

OLD FASHIONED CHOCOLATE CAKE

Alternating layers of rich fudgy cake and smooth chocolate icing, decorated with chocolate shavings.

ITEM CODE: 8529
Precut - 14 Servings
NET WT. 4 lbs 8 oz - 2.05 kg
NET WT./Serving 5.15 oz - 146 g

18 hours in the refrigerator
5 days in the refrigerator

CHOCOLATE CAKE

Traditional rich, moist devil’s food style chocolate cake with dark chocolate frosting and decorated with dark chocolate flakes.

ITEM CODE: 8567
Precut - 14 Servings
NET WT. 4 lbs 8 oz - 2.05 kg
NET WT./Serving 5.15 oz - 146 g

18 hours in the refrigerator
5 days in the refrigerator
CIOCCOLATO E LAMPOINI
(CHOCOLATE AND RASPBERRIES)

Layers of chocolate sponge cake, chocolate cream and raspberry sauce finished with whole raspberries. Made with cocoa nibs from the Dominican Republic.

ITEM CODE: 0914
Precut - 12 Servings
NET WT. 3 lbs 1.4 oz - 1.4 kg
NET WT./Serving 4.12 oz - 117g

8 hours in the refrigerator
3 days in the refrigerator

QUADROTTO

Chocolate sponge cake divided by chocolate cream studded with crunchy puffed rice.

ITEM CODE: 2209
Precut - 30 Servings
NET WT. 5 lbs 4.6 oz - 2.4 kg
NET WT./Serving 2.82 oz - 80 g

8 hours in the refrigerator
3 days in the refrigerator
NEW YORK CHEESECAKE

New York cheesecake flavored with a hint of Bourbon vanilla, on a sponge cake base.

**ITEM CODE: 0033P**
Precut - 16 Servings
NET WT. 4 lbs 11 oz - 2.13 kg
NET WT./Serving 4.69 oz - 133 g

- 18 hours in the refrigerator
- 3 days in the refrigerator

TRADITIONAL NEW YORK CHEESECAKE

A creamy, rich New York cheesecake sits on a graham cracker base.

**ITEM CODE: 0029P**
Precut - 14 Servings
NET WT. 4 lbs 0.7 oz - 1.84 kg
NET WT./Serving 4.62 oz - 131 g

- 18 hours in the refrigerator
- 3 days in the refrigerator

RICOTTA CHEESECAKE

Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence.

**ITEM CODE: 0034P**
Precut - 16 Servings
NET WT. 4 lbs 1.5 oz - 2.25 kg
NET WT./Serving 4.93 oz - 140 g

- 18 hours in the refrigerator
- 3 days in the refrigerator
CHEESECAKE
ALLE FRAGOLE
(WILD STRAWBERRY CHEESECAKE)

Silky New York cheesecake crowned with wild strawberries sits on a sponge cake base.

ITEM CODE: 0026P
Precut - 14 Servings
NET WT. 5 lbs 8 oz - 2.5 kg
NET WT./Serving 6.27 oz - 178 g

★ 18 hours in the refrigerator
★ 3 days in the refrigerator

RASPBERRY CHEESECAKE

A sponge cake base, New York style cheesecake topped with raspberry marmalade and cream rosettes.

ITEM CODE: 0037P
Precut - 16 Servings
NET WT. 5 lbs 2 oz - 2.34 kg
NET WT./Serving 5.15 oz - 146 g

★ 18 hours in the refrigerator
★ 3 days in the refrigerator
PUMPKIN CHEESECAKE
*SEASONAL

A graham cracker base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 0010P
Precut - 14 Servings
NET WT. 4 lbs 11 oz - 2.13 kg
NET WT./Serving 5.36 oz - 152 g

18 hours in the refrigerator
3 days in the refrigerator

LEMON BLUEBERRY CRUMB CHEESECAKE

A graham cracker base topped with a creamy lemon cheesecake and finished with blueberry streusel crumb.

ITEM CODE: 8535
Precut - 16 Servings
NET WT. 4 lbs 2.8 oz - 1.9 kg
NET WT./Serving 4.16 oz - 118 g

18 hours in the refrigerator
3 days in the refrigerator
**CHOCOLATE CHIP CHEESECAKE**

New York cheesecake studded with chocolate chips and topped with chocolate flakes, sits on a sponge cake base.

*ITEM CODE: 0039P*
- Pre-cut - 16 Servings
- NET WT. 4 lbs 11 oz - 2.13 kg
- NET WT./Serving 4.69 oz - 133 g

1. 18 hours in the refrigerator
2. 3 days in the refrigerator

**CHOCOLATE GANACHE CHEESECAKE**

New York style cheesecake topped with a thick, rich layer of chocolate ganache, sits on a chocolate sponge cake base, all coated with chocolate sponge cake crumbs.

*ITEM CODE: 0043P*
- Pre-cut - 16 Servings
- NET WT. 5 lbs 2.7 oz - 2.35 kg
- NET WT./Serving 5.15 oz - 146 g

1. 18 hours in the refrigerator
2. 3 days in the refrigerator
PISTACHIO CHEESECAKE
A creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a graham cracker base.

ITEM CODE: 8581
Precut - 16 Servings
NET WT. 4 lbs 5 oz - 1.98 kg
NET WT./Serving 4.33 oz - 123 g
- 18 hours in the refrigerator
- 3 days in the refrigerator

DULCE DE LECHE CHEESECAKE
A graham cracker base holds a velvety dulce de leche cheesecake, topped with dulce de leche mousse and chocolate shavings.

ITEM CODE: 8561
Precut - 16 Servings
NET WT. 4 lbs 13 oz - 2.19 kg
NET WT./Serving 4.8 oz - 137 g
- 18 hours in the refrigerator
- 3 days in the refrigerator

PEANUT BUTTER CHEESECAKE
A graham cracker base, peanut butter cheesecake with peanut butter cups topped with chocolate fudge and decorated with peanut butter cream rosettes.

ITEM CODE: 0052P
Precut - 16 Servings
NET WT. 5 lbs 1.1 oz - 2.3 kg
NET WT./Serving 5.04 oz - 144 g
- 18 hours in the refrigerator
- 3 days in the refrigerator
Tiramisù Glass

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder.

Item Code: 3466

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

6 hours in the refrigerator
2 days in the refrigerator
PROFITEROLES GLASS
Cream puffs surrounded by vanilla and chocolate cream.

ITEM CODE: 3150
12 Servings/case
NET WT. 2 lbs 10.3 oz - 1.2 kg
NET WT./Serving 3.52 oz - 100 g
6 hours in the refrigerator
2 days in the refrigerator

CHOCOLATE MOUSSE GLASS
Rich chocolate mousse with a heart of zabaione, topped with chocolate curls.

ITEM CODE: 3149
12 Servings/case
NET WT. 2 lbs 1.8 oz - 0.96 kg
NET WT./Serving 2.82 oz - 80 g
6 hours in the refrigerator
2 days in the refrigerator
COPPA CATALANA
Creamy custard topped with caramelized sugar.

ITEM CODE: 1987
9 Servings/case
NET WT. 2 lbs 12.4 oz - 1.26 kg
NET WT./Serving 4.93 oz - 140 g

7 hours in the refrigerator
2 days in the refrigerator

CRÈME BRÛLÉE AND BERRIES
A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel.

ITEM CODE: 0881
9 Servings/case
NET WT. 2 lbs 6 oz - 1.08 kg
NET WT./Serving 4.23 oz - 120 g

7 hours in the refrigerator
2 days in the refrigerator

ESPRESSO CRÈME BRÛLÉE
Creamy custard flavored with espresso, topped with caramelized sugar.

ITEM CODE: 0758
9 Servings/case
NET WT. 2 lbs 12 oz - 1.26 kg
NET WT./Serving 4.93 oz - 140 g

7 hours in the refrigerator
2 days in the refrigerator
COPPA 3 CHOCOLATES
Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.

ITEM CODE: 0193
9 Servings/case
NET WT. 2 lbs 2.9 oz - 0.99 kg
NET WT./Serving 3.9 oz - 110 g

7 hours in the refrigerator
2 days in the refrigerator

COPPA RASPBERRIES AND CREAM
A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios.

ITEM CODE: 0232
9 Servings/case
NET WT. 1 lb 12.5 oz - 0.81 kg
NET WT./Serving 3.17 oz - 90 g

7 hours in the refrigerator
2 days in the refrigerator

COPPA MASCARPONE
A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls.

ITEM CODE: 0830
9 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 3.52 oz - 100 g

7 hours in the refrigerator
2 days in the refrigerator
COPPA CREMA AMARENA
(CREAM AND AMARENA CHERRIES)

A chocolate sponge cake base topped with vanilla cream studded with chocolate chips, decorated with Amarena cherries and Amarena cherry sauce.

ITEM CODE: 0134
9 Servings/case
NET WT. 2 lbs 2.9 oz - 0.99 kg
NET WT./Serving 3.88 oz - 110 g

7 hours in the refrigerator
2 days in the refrigerator

COPPA MASCARPONE AND FRAGOLE
(MASCARPONE AND STRAWBERRIES)

A sponge cake base topped with mascarpone cream studded with chocolate chips, topped with wild strawberries and strawberry sauce.

ITEM CODE: 0135
9 Servings/case
NET WT. 2 lbs 2.9 oz - 0.99 kg
NET WT./Serving 3.88 oz - 110 g

7 hours in the refrigerator
2 days in the refrigerator
LIMONCELLO FLUTE

Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.

ITEM CODE: 3144
8 Servings/case
NET WT. 1 lb 12.2 oz - 0.8 kg
NET WT./Serving 3.52 oz - 100 g

 thiệt  Ready to serve
 thiệt Keep frozen (0°F/-18°C)

GUAVA MANGO FLUTE

Creamy tropical guava gelato swirled with sweet mango sauce.

ITEM CODE: 2380
8 Servings/case
NET WT. 1 lb 12.2 oz - 0.8 kg
NET WT./Serving 3.52 oz - 100 g

 thiệt  Ready to serve
 thiệt Keep frozen (0°F/-18°C)
HAZELNUT CHOCOLATE FLUTE
Smooth hazelnut gelato made with hazelnuts from Piedmont, swirled with rich chocolate sauce.

ITEM CODE: 2572
8 Servings/case
NET WT. 1 lb 12.2 oz - 0.8 kg
NET WT./Serving 3.52 oz - 100 g

Ready to serve
Keep frozen (0°F/-18°C)

MIXED BERRY FLUTE
Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce.

ITEM CODE: 2284
8 Servings/case
NET WT. 1 lb 12.2 oz - 0.8 kg
NET WT./Serving 3.52 oz - 100 g

Ready to serve
Keep frozen (0°F/-18°C)
COPPA CAFFÈ
Fior di latte gelato with a rich coffee and pure cocoa swirl.

ITEM CODE: 3148
6 Servings/case
NET WT. 1 lb 4 oz - 0.57 kg
NET WT./Serving 3.35 oz - 95 g

Keep frozen (0°F/-18°C)

COPPA PISTACHIO
Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios.

ITEM CODE: 2137
6 Servings/case
NET WT. 1 lb 5.1 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

Keep frozen (0°F/-18°C)

COPPA STRACCIATELLA
Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts.

ITEM CODE: 3146
6 Servings/case
NET WT. 1 lb 5 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

Keep frozen (0°F/-18°C)
COPPA SPAGNOLA
Vanilla gelato and Amarena cherry sauce swirled together, topped with Amarena cherries.

**ITEM CODE: 3147**
6 Servings/case
NET WT. 1 lb 5 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

Ready to serve
Keep frozen (0°F/-18°C)

COPPA YOGURT AND BERRIES
Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants.

**ITEM CODE: 3870**
6 Servings/case
NET WT. 1 lb 5.1 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

Ready to serve
Keep frozen (0°F/-18°C)

COPPA STRAWBERRIES AND CARAMEL
Fior di latte gelato, swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds.

**ITEM CODE: 3958**
6 Servings/case
NET WT. 1 lb 5 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

Ready to serve
Keep frozen (0°F/-18°C)
**Tiramisù Cup**

Coffee and zabaione cream on a layer of sponge cake soaked in espresso, dusted with cocoa powder.

**ITEM CODE: 2596**
- 12 Servings/case
- NET WT. 2 lbs 10.3 oz - 1.2 kg
- NET WT./Serving 3.52 oz - 100 g

- 6 hours in the refrigerator
- 2 days in the refrigerator

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**Ricotta and Pistachio Cup**

A sponge cake base topped with pistachio and ricotta creams, decorated with pistachio pieces.

**ITEM CODE: 2240**
- 12 Servings/case
- NET WT. 2 lbs 6.1 oz - 1.08 kg
- NET WT./Serving 3.17 oz - 90 g

- 6 hours in the refrigerator
- 2 days in the refrigerator

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**Profiteroles Cup**

A layer of vanilla cream topped with cream puffs covered in chocolate.

**ITEM CODE: 2597**
- 12 Servings/case
- NET WT. 2 lbs 6.1 oz - 1.08 kg
- NET WT./Serving 3.17 oz - 90 g

- 6 hours in the refrigerator
- 2 days in the refrigerator
Single Servings - Pastries and Mousses

**Tiramisù Individual**
Traditional tiramisù made with espresso soaked ladyfingers and mascarpone cream, dusted with cocoa powder.

*Item Code: 0577*
10 Servings/case
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.9 oz - 110 g

- 7 hours in the refrigerator
- 3 days in the refrigerator

**Green Tea Tiramisù**
Sponge cake soaked in green tea and topped with mascarpone cream infused with green tea, finished with a dusting of Matcha.

*Item Code: 8550*
16 Servings/case
NET WT. 2 lbs 13 oz - 1.28 kg
NET WT./Serving 2.82 oz - 80 g

- 6 hours in the refrigerator
- 3 days in the refrigerator
CRÈME BRÛLÉE -IN RAMEKIN
A creamy custard presented in a traditional ceramic ramekin, comes with a packet of sugar.

ITEM CODE: 0650
8 Servings/case
NET WT. 2 lbs 0.4 oz - 0.92 kg
NET WT./Serving 4.05 oz - 115 g

2 6 hours in the refrigerator
3 2 days in the refrigerator

BABÀ
A traditional Neapolitan rum soaked cake.

ITEM CODE: 0158
8 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 3.96 oz - 112 g

3 5 hours in the refrigerator
4 3 days in the refrigerator
MINI CHOCOLATE VANILLA CAKE
Alternating layers of gluten free chocolate sponge cake and chocolate and vanilla creams topped with shaved chocolate.

ITEM CODE: 8518
16 Servings/case
NET WT. 4 lbs 15 oz - 2.25 kg
NET WT./Serving 4.93 oz - 140 g

MINI CARROT CAKE
Alternating layers of gluten free carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple and a smooth cream cheese icing all topped with white chocolate curls.

ITEM CODE: 8519
16 Servings/case
NET WT. 4 lbs 15 oz - 2.25 kg
NET WT./Serving 4.93 oz - 140 g

12 hours in the refrigerator
3 days in the refrigerator
MINI RED VELVET
Alternating layers of gluten free red hued chocolate sponge cake and cream cheese icing topped with gluten free cake crumbs.

ITEM CODE: 8520
16 Servings/case
NET WT. 3 lbs 13.6 oz - 1.75 kg
NET WT./Serving 3.84 oz - 109 g

12 hours in the refrigerator
3 days in the refrigerator

MINI TIRAMISÙ
Alternating layers of espresso soaked gluten free sponge cake and mascarpone cream finished with a dusting of cocoa powder.

ITEM CODE: 8521
16 Servings/case
NET WT. 3 lbs 7.4 oz - 1.58 kg
NET WT./Serving 3.45 oz - 98 g

8 hours in the refrigerator
3 days in the refrigerator
PANNA COTTA
A traditional Italian dessert made with cooked sweetened cream.

ITEM CODE: 8515
16 Servings/case
NET WT. 3 lbs 3 oz - 1.45 kg
NET WT./Serving 3.17 oz - 90 g
8 hours in the refrigerator
2 days in the refrigerator

MANGO PANNA COTTA
Cooked sweetened cream infused with mango puree and topped with mango pieces.

ITEM CODE: 8516
16 Servings/case
NET WT. 3 lbs 3 oz - 1.45 kg
NET WT./Serving 3.17 oz - 90 g
8 hours in the refrigerator
2 days in the refrigerator

ESPRESSO PANNA COTTA
Cooked sweetened cream infused with espresso, topped with a dollop of whipped cream and an espresso flavored chocolate bean.

ITEM CODE: 8517
16 Servings/case
NET WT. 3 lbs 3 oz - 1.45 kg
NET WT./Serving 3.17 oz - 90 g
8 hours in the refrigerator
2 days in the refrigerator
**SACHER**

Our single portion interpretation of this classic Viennese cake. A chocolate sponge cake dome filled with apricot marmalade and finished with a crunchy chocolate coating.

**ITEM CODE: 2466**

- 9 Servings/case
- NET WT. 1 lb 12.6 oz - 0.8 kg
- NET WT./Serving 3.2 oz - 90 g

- 10 hours in the refrigerator
- 2 days in the refrigerator

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**CHOCOLATE CARAMEL CRUNCH**

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts, drizzled with chocolate.

**ITEM CODE: 8505**

- 16 Servings/case
- NET WT. 4 lbs 8 oz - 2.05 kg
- NET WT./Serving 4.51 oz - 128 g

- 10 hours in the refrigerator
- 3 days in the refrigerator

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**CHOCOLATE DUO MOUSSE**

Candied cherries separate a layer of white and dark chocolate mousse on a base of chocolate sponge cake, finished with chocolate shavings.

**ITEM CODE: 101515**

- 16 Servings/case
- NET WT. 3 lbs 1.5 oz - 1.4 kg
- NET WT./Serving 3.08 oz - 87 g

- 4 hours in the refrigerator
- 3 days in the refrigerator

---

*GLUTEN FREE*
CREMOSO AL CIOCCOLATO (CREAMY CHOCOLATE)

Chocolate mousse on a sponge cake base, with a heart of creamy chocolate from Santo Domingo, topped with chocolate flakes.

ITEM CODE: 0137
12 Servings/case
NET WT. 3 lbs 2 oz - 1.4 kg
NET WT./Serving 4.2 oz - 120 g

CHOCOLATE TRUFFLE MOUSSE

Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder.

ITEM CODE: 101516
16 Servings/case
NET WT. 3 lbs 8 oz - 1.6 kg
NET WT./Serving 3.52 oz - 100 g

PYRAMID

Chocolate mousse on a chocolate sponge cake base with a crunchy gianduia center, dusted with cocoa powder and decorated with white chocolate drops.

ITEM CODE: 0474
6 Servings/case
NET WT. 13.7 oz - 0.39 kg
NET WT./Serving 2.29 oz - 65 g

4 hours in the refrigerator
2 days in the refrigerator
**CHOCOLATE SOUFFLÉ**

Moist chocolate cake with a heart of creamy rich chocolate.

**ITEM CODE: 1467**

12 Servings/case  
NET WT. 2 lbs 10.2 oz - 1.2 kg  
NET WT./Serving 3.52 oz - 100 g

- 8 hours in the refrigerator  
- 3 days in the refrigerator  
- Oven 4 minutes at 350°F/180°C  
- Remove from aluminum cup/  
  Microwave 35-45 sec.

**CHOCOLATE SALTED CARAMEL SOUFFLÉ**

Moist chocolate cake with a heart of creamy salted caramel.

**ITEM CODE: 2378**

12 Servings/case  
NET WT. 2 lbs 6.1 oz - 1.08 kg  
NET WT./Serving 3.17 oz - 90 g

- 8 hours in the refrigerator  
- 3 days in the refrigerator  
- Oven 4 minutes at 350°F/180°C  
- Remove from aluminum cup/  
  Microwave 35-45 sec.
MINI RICOTTA CHEESECAKE
Ricotta cheesecake with a hint of natural orange essence sits on a graham cracker base.

ITEM CODE: 1034
16 Servings/case
NET WT. 4 lbs 6.4 oz - 2 kg
NET WT./Serving 4.4 oz - 125 g

10 hours in the refrigerator
3 days in the refrigerator

MINI NY CHEESECAKE
A small version of our famous New York cheesecake, flavored with a hint of vanilla.

ITEM CODE: 0133
16 Servings/case
NET WT. 4 lbs 6.4 oz - 2 kg
NET WT./Serving 4.4 oz - 125 g

10 hours in the refrigerator
3 days in the refrigerator

GLUTEN FREE
MINI CHOCOLATE GANACHE CHEESECAKE

Mini New York cheesecake topped with a layer of chocolate ganache and decorated with chocolate cake crumbs.

ITEM CODE: 0140
16 Servings/case
NET WT. 4 lbs 14.84 oz - 2.24 kg
NET WT./Serving 4.93 oz - 140 g

10 hours in the refrigerator
3 days in the refrigerator

MINI PUMPKIN CHEESECAKE
*SEASONAL

A smaller version of our Pumpkin Cheesecake. A graham cracker base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 8548
16 Servings/case
NET WT. 4 lbs 14.84 oz - 2.24 kg
NET WT./Serving 4.93 oz - 140 g

10 hours in the refrigerator
3 days in the refrigerator

MINI KEY LIME CHEESECAKE

A graham cracker base topped with key lime infused cheesecake decorated with a key lime glaze.

ITEM CODE: 0122
16 Servings/case
NET WT. 4 lbs 14.84 oz - 2.24 kg
NET WT./Serving 4.93 oz - 140 g

10 hours in the refrigerator
3 days in the refrigerator
APPLE TARTLET
Shortcrust pastry base filled with sliced apples and topped with almond cream.

ITEM CODE: 2800
6 Servings/case
NET WT. 1 lb 10.4 oz - 0.75 kg
NET WT./Serving 4.41 oz - 125 g

8 hours in the refrigerator
3 days in the refrigerator

SFOGLIATINA DI MELE
Puff pastry covered with a layer of almond cream and topped with sliced apples.

ITEM CODE: 8584
12 Servings/case
NET WT. 4 lbs 2.8 oz - 1.9 kg
NET WT./Serving 5.57 oz - 158 g

8 hours in the refrigerator
3 days in the refrigerator
PEAR TARTLET
Puff pastry covered with a layer of almond cream and topped with pear slices.

ITEM CODE: 8583
12 Servings/case
NET WT. 3 lbs 15 oz - 1.8 kg
NET WT./Serving 5.29 oz - 150 g

# 7 hours in the refrigerator
# 3 days in the refrigerator

MINI MIXED BERRY
A shortcrust pastry shell filled with Chantilly cream, topped with an assortment of berries and finished with powdered sugar.

ITEM CODE: 8533
9 Servings/case
NET WT. 2 lbs 12 oz - 1.25 kg
NET WT./Serving 4.86 oz - 138 g

# 7 hours in the refrigerator
# 2 days in the refrigerator

MINI BERRY CRUMBLE
A moist buttery cake studded with red currants and blueberries, topped with a crunchy crumble.

ITEM CODE: 0141
16 Servings/case
NET WT. 4 lbs 10 oz - 2.1 kg
NET WT./Serving 4.62 oz - 131 g

# 10 hours in the refrigerator
# 4 days in the refrigerator
MIGNON
An assortment of mini pastries.
1. Chocolate layer cake
2. Chocolate cup filled with pastry cream and topped with assorted berries
3. Mini Tiramisu
4. Chocolate cup filled with Chantilly cream and topped with raspberries
5. Cream puff topped and filled with chocolate cream
6. Shortcrust pastry filled with pastry cream and topped with assorted berries
7. Cream puff topped with white chocolate and filled with cream
8. Puff pastry filled with pastry cream

ITEM CODE: 2626
Approx. 57 Pieces/case
Suggested Servings 2 Pieces
NET WT. 2 lbs 3.2 oz - 1 kg
NET WT./Serving 1.2 oz - 34 g

6 hours in the refrigerator
2 days in the refrigerator

BABY CAKES
An assortment of bite size cakes.
1. Royal Vanilla
2. Triple Chocolate Brownie
3. Strawberry
4. Vanilla Crème
5. Royal Chocolate
6. Blueberry Pomegranate
7. Orange Crème
8. Peach Bellini

ITEM CODE: 8031
144 Servings/case
Suggested Serving 2 Pieces
NET WT. 4 lbs 1.5 oz - 1.8 kg
NET WT./Serving 0.89 oz - 25 g

6 hours in the refrigerator
7 days in the refrigerator
CANNOLI SHELL

Bindi also offers a variety of cannoli shells and creams so clients can create their own preferred flavor combinations. Bindi cannoli shells are manufactured according to the traditional Sicilian recipe. Crisp and light, our shells are just like those found in pastry shops in Sicily and throughout Italy.

ITEM CODE: 1030 Plain 5 inches
ITEM CODE: 1048 Plain 4 inches
ITEM CODE: 1046 Plain 3 inches
ITEM CODE: 1049 Chocolate 4 inches
ITEM CODE: 1047 Chocolate 3 inches
36 Servings/case

CANNOLI CREAM

Bindi cannoli creams are created following the original Sicilian recipe, mixing all natural “impastata”, 100% ricotta cheese with sugar. Impastata is defined as the “Queen” of the ricotta cheese, the creamiest of all. The result is a smoother, silkier cannoli filling. Our convenient pouch allows controlled dispensing of this cream and our variety of cream fillings provides customers with many possibilities.

ITEM CODE: 8549
ITEM CODE: 1031

PLAIN FILLING
Ricotta cheese with a hint of vanilla.
ITEM CODE: 8549

SICILIAN FILLING
Ricotta cheese, candied orange cubes and chocolate chips.
ITEM CODE: 1031

SICILIAN CANNOLI

A pastry shell internally coated in chocolate and filled with ricotta, candied fruit and chocolate chips.

ITEM CODE: 1032
10 Servings/case
NET WT. 2 lbs 4.9 oz - 1.05 kg
NET WT./Serving 3.7 oz - 105 g
10 hours in the refrigerator
3 days in the refrigerator

PLAIN FILLING
Ricotta cheese with a hint of vanilla.
ITEM CODE: 1032

SICILIAN FILLING
Ricotta cheese, candied orange cubes and chocolate chips.
ITEM CODE: 1031

CHOCOLATE SICILIAN FILLING
Ricotta blended with chocolate, chocolate chips and candied orange cubes.
ITEM CODE: 1050

CHOCOLATE CHIP FILLING
Ricotta cheese and chocolate chips.
ITEM CODE: 1051

6 Pastry Bags/case
NET WT. 7 lbs 4.5 oz - 3.3 kg
NET WT./Serving 1.9 oz - 55 g
6-8 hours in the refrigerator
4 days in the refrigerator
TARTUFO CLASSICO
(CHOCOLATE TRUFFLE)
Zabaione semifreddo surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.

ITEM CODE: 3520
12 Servings/case
NET WT. 2 lbs 3.9 oz - 1.02 kg
NET WT./Serving 3 oz - 85 g
Ready to serve
Keep frozen (0°F/-18°C)

TARTUFO CAFFÉ
(CAPPUCCINO TRUFFLE)
Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles.

ITEM CODE: 3521
12 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 2.64 oz - 75 g
Ready to serve
Keep frozen (0°F/-18°C)
TARTUFO NOCCIOLA  
(HAZELNUT TRUFFLE)

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

ITEM CODE: 2248  
12 Servings/case  
NET WT. 1 lb 15.7 oz - 0.9 kg  
NET WT./Serving 2.64 oz - 75 g

1 Ready to serve
2 Keep frozen (0°F/-18°C)

TARTUFO AL LIMONCELLO  
(LIMONCELLO TRUFFLE)

Lemon gelato made with lemons from Sicily, with a heart of Limoncello sauce covered in meringue.

ITEM CODE: 3522  
12 Servings/case  
NET WT. 2 lbs 3.9 oz - 1.02 kg  
NET WT./Serving 3 oz - 85 g

1 Ready to serve
2 Keep frozen (0°F/-18°C)
CASSATA
Traditional Sicilian semifreddo: zabaoine with a heart of chocolate gelato and semifreddo with candied fruit.

ITEM CODE: 2551
16 Servings/case
NET WT. 3 lbs 8.4 oz - 1.6 kg
NET WT./Serving 3.52 oz - 100 g
A Ready to serve
B Keep frozen (0°F/-18°C)

SPUMONI CASSATA
Chocolate, strawberry and pistachio gelato.

ITEM CODE: 2286
16 Servings/case
NET WT. 3 lbs 8.4 oz - 1.6 kg
NET WT./Serving 3.52 oz - 100 g
A Ready to serve
B Keep frozen (0°F/-18°C)

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

ITEM CODE: 5010
20 Servings/case
NET WT. 7 lbs 7 oz - 3.4 kg
NET WT./Serving 6 oz - 170 g
A Ready to serve
B Keep frozen (0°F/-18°C)
SPUMONI BOMBA
Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate.

ITEM CODE: 5158
20 Servings/case
NET WT. 7 lbs 7 oz - 3.4 kg
NET WT./Serving 6 oz - 170 g

A Ready to serve
Keep frozen (0°F/-18°C)

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

ITEM CODE: 5060
20 Servings/case
NET WT. 7 lbs 7 oz - 3.4 kg
NET WT./Serving 6 oz - 170 g

A Ready to serve
Keep frozen (0°F/-18°C)

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

ITEM CODE: 5058
20 Servings/case
NET WT. 7 lbs 7 oz - 3.4 kg
NET WT./Serving 6 oz - 170 g

A Ready to serve
Keep frozen (0°F/-18°C)
KID'S BEAR
Chocolate gelato decorated with chocolate ears and face.

ITEM CODE: 5076
16 Servings/case
NET WT. 2 lbs 4.9 oz - 1.05 kg
NET WT./Serving 2.29 oz - 65 g

Ready to serve
Keep frozen (0°F/-18°C)

VANILLA BEAN GELATO DOME
A vanilla bean gelato dome.

ITEM CODE: 5128
30 Servings/case
NET WT. 3 lbs 12.3 oz - 1.71 kg
NET WT./Serving 2 oz - 57 g

Ready to serve
Keep frozen (0°F/-18°C)
LEMON RPIENI

A refreshing lemon sorbetto made with lemons from Sicily, served in the natural fruit shell.

ITEM CODE: 3062
12 Servings/case
NET WT. 3 lbs 9.6 oz - 1.63 kg
NET WT./Serving 4.8 oz - 136 g

V Ready to serve
G Keep frozen [0°F/-18°C]
PEACH RIPIENO

Peach sorbetto served in the natural fruit shell.

ITEM CODE: 2124
12 Servings/case
NET WT. 1 lb 13.6 oz - 0.84 kg
NET WT./Serving 2.5 oz - 70 g

❶ Ready to serve
❸ Keep frozen (0°F/-18°C)

ORANGE RIPIENO

Orange sorbetto served in the natural fruit shell.

ITEM CODE: 3060
12 Servings/case
NET WT. 3 lbs 11.9 oz - 1.7 kg
NET WT./Serving 5 oz - 142 g

❶ Ready to serve
❸ Keep frozen (0°F/-18°C)
MANGO RPIENO
Mango sorbetto served in the natural fruit shell.

ITEM CODE: 5004
12 Servings/case
NET WT. 2 lbs 4 oz - 1.02 kg
NET WT./Serving 3 oz - 85 g

Ready to serve
Keep frozen (0°F/-18°C)

COCONUT RPIENO
Creamy coconut sorbetto served in the natural fruit shell.

ITEM CODE: 2013
12 Servings/case
NET WT. 3 lbs 4.8 oz - 1.5 kg
NET WT./Serving 4.4 oz - 125 g

Ready to serve
Keep frozen (0°F/-18°C)

PINEAPPLE RPIENO
Pineapple sorbetto served in the natural fruit shell.

ITEM CODE: 2012
12 Servings/case
NET WT. 2 lbs 10.2 oz - 1.2 kg
NET WT./Serving 3.5 oz - 100 g

Ready to serve
Keep frozen (0°F/-18°C)
CORNETTO VUOTO
(PLAIN CROISSANT)

ITEM CODE: 3338

50 Servings/case

NET WT. 8 lbs 12.8 oz - 4 kg

NET WT./Serving 2.82 oz - 80 g

Do not defrost
Oven 350°F for 25 minutes

CORNETTO AL CIOCCOLATO
(CHOCOLATE CROISSANT)

Filled with chocolate hazelnut cream.

ITEM CODE: 1700

50 Servings/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./Serving 3.17 oz - 90 g

Do not defrost
Oven 350°F for 25 minutes

CORNETTO ALLA CREMA
(CREAM CROISSANT)

Filled with pastry cream.

ITEM CODE: 1838

50 Servings/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./Serving 3.17 oz - 90 g

Do not defrost
Oven 350°F for 25 minutes
CORNETTO CEREALI E ARANCIA
(MULTIGRAIN ORANGE CROISSANT)
Multigrain filled with orange marmalade.

ITEM CODE: 2093
50 Servings/case
NET WT. 9 lbs 14.4 oz - 4.5 kg
NET WT./Serving 3.17 oz - 90 g

Do not defrost
Oven 350°F for 25 minutes

CORNETTO ALLA'ALBICOCCA
(APRICOT CROISSANT)
Filled with apricot marmalade.

ITEM CODE: 1701
50 Servings/case
NET WT. 9 lbs 14 oz - 4.5 kg
NET WT./Serving 3.17 oz - 90 g

Do not defrost
Oven 350°F for 25 minutes
PLAIN CROISSANT
ITEM CODE: 0247
80 Servings/case
NET WT. 11 lbs 13 oz - 5.36 kg
NET WT./Serving 2.36 oz - 67 g
- Do not defrost
- Oven 350°F for 25 minutes

MULTIGRAIN CROISSANT
ITEM CODE: 2098
60 Servings/case
NET WT. 10 lbs 9.3 oz - 4.8 kg
NET WT./Serving 2.82 oz - 80 g
- Do not defrost
- Oven 350°F for 25 minutes

VEGAN CROISSANT
ITEM CODE: 0182
50 Servings/case
NET WT. 7 lbs 11 oz - 3.5 kg
NET WT./Serving 2.47 oz - 70 g
- Do not defrost
- Oven 350°F for 25 minutes

Breakfast - CROISSANTS
CHOCOLATE HAZELNUT CROISSANT

ITEM CODE: 0240
60 Servings/case
NET WT. 11 lbs 3 oz - 5.1 kg
NET WT./Serving 3 oz - 85 g

Do not defrost
Oven 350°F for 25 minutes

SAVORY CROISSANT

ITEM CODE: 0218
70 Servings/case
NET WT. 10 lbs 0.5 oz - 4.6 kg
NET WT./Serving 2.3 oz - 65 g

Do not defrost
Oven 350°F for 25 minutes

PAIN AU CHOCOLATE

ITEM CODE: 0632
60 Servings/case
NET WT. 9 lbs 14.7 oz - 4.5 kg
NET WT./Serving 2.64 oz - 75 g

Do not defrost
Oven 350°F for 25 minutes
MINI MULTIGRAIN CROISSANT

ITEM CODE: 2347
150 Servings/case
NET WT. 8 lbs 4.2 oz - 3.75 kg
NET WT./Serving 0.88 oz - 25 g

Do not defrost
Oven 350°F for 20 minutes

MINI CROISSANT

ITEM CODE: 0600
150 Servings/case
NET WT. 8 lbs 4.2 oz - 3.75 kg
NET WT./Serving 0.88 oz - 25 g

Do not defrost
Oven 350°F for 20 minutes
MINI GIRELLA
Filled with pastry cream and raisins.

ITEM CODE: 0601
150 Servings/case
NET WT. 9 lbs 14.7 oz - 4.5 kg
NET WT./Serving 1.05 oz - 30 g

1  Do not defrost
2  Oven 350°F for 20 minutes

MINI PAIN AU CHOCOLAT

ITEM CODE: 0602
150 Servings/case
NET WT. 9 lbs 14.7 oz - 4.5 kg
NET WT./Serving 1.05 oz - 30 g

1  Do not defrost
2  Oven 350°F for 20 minutes
CONCHIGLIA CIOCCOLATO
A crisp puff pastry filled with chocolate hazelnut cream.

ITEM CODE: 2115
80 Servings/case
NET WT. 14 lbs 15.8 oz - 6.8 kg
NET WT./Serving 2.99 oz - 85 g

Do not defrost
Oven 350°F for 25 minutes

CONCHIGLIA PANNA LATTE
A crisp puff pastry filled with cream.

ITEM CODE: 2099
80 Servings/case
NET WT. 14 lbs 15.8 oz - 6.8 kg
NET WT./Serving 2.99 oz - 85 g

Do not defrost
Oven 350°F for 25 minutes
BOMBOLONI PLAIN
A soft, fluffy fried dough rolled in sugar.

ITEM CODE: 1809
24 Servings/case
NET WT. 2 lbs 10.2 oz - 1.2 kg
NET WT./Serving 1.76 oz - 50 g

- 1.5-2 hours at room temperature
- 3 days in the refrigerator

BOMBOLONI CREAM
A soft, fluffy fried dough filled with pastry cream and rolled in sugar.

ITEM CODE: 1763
24 Servings/case
NET WT. 3 lbs 11 oz - 1.68 kg
NET WT./Serving 2.47 oz - 70 g

- 1.5-2 hours at room temperature
- 3 days in the refrigerator

BOMBOLONI CACAO NOCCIOLA
(COCOA HAZELNUT)
A soft, fluffy fried dough filled with cocoa hazelnut cream and rolled in sugar.

ITEM CODE: 0216
24 Servings/case
NET WT. 3 lbs 11 oz - 1.68 kg
NET WT./Serving 2.47 oz - 70 g

- 1.5-2 hours at room temperature
- 3 days in the refrigerator
MINI BOMBOLONI CACAO NOCCIOLA (COCOA HAZELNUT)
A smaller, two-bite version of our Bomboloni Cacao Nocciola. A soft, fluffy fried dough filled with cocoa hazelnut cream.

ITEM CODE: 0504
104 Servings/case
NET WT. 5 lbs 8 oz - 2.5 kg
NET WT./Serving 0.84 oz - 24 g

1 1.5-2 hours at room temperature
2 3 days in the refrigerator

MINI BOMBOLONI CREAM
A smaller, two-bite version of our Bomboloni cream. A soft, fluffy fried dough filled with pastry cream.

ITEM CODE: 0224
104 Servings/case
NET WT. 5 lbs 8 oz - 2.5 kg
NET WT./Serving 0.84 oz - 24 g

1 1.5-2 hours at room temperature
2 3 days in the refrigerator
WAFFLE
A thick, fluffy Belgian waffle studded with sugar crystals.

ITEM CODE: 2357
40 Servings/case
NET WT. 7 lbs 15 oz - 3.6 kg
NET WT./Serving 3.17 oz - 90 g

1. Do not defrost
2. Remove from package/Oven 400°F for 2-3 minutes
3. Remove from package/Microwave 60-80 seconds (850w)

WAFFLE (RETAIL PACK)
A thick, fluffy Belgian style waffle studded with sugar crystals.

ITEM CODE: 2002
54 Servings/case
NET WT. 10 lbs 11.4 oz - 4.86 kg
NET WT./Serving 3.2 oz - 90 g

1. Do not defrost
2. Remove from package/Oven 400°F for 2-3 minutes
3. Remove from package/Microwave 60-80 seconds (850w)
LEMON BAR
Bright, fresh and tangy lemon curd on a buttery crust, topped with powdered sugar.

ITEM CODE: 8102
42 Servings/case
NET WT. 11 lbs 12 oz - 5.4 kg
NET WT./Serving 4.46 oz - 126 g

LEMON BITES

ITEM CODE: 8103
156 Servings/case
NET WT. 11 lbs 12 oz - 5.4 kg
NET WT./Serving 1.19 oz - 34 g

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TRUFFLE BROWNIE BAR
Dense truffle brownie made with dark chocolate, fresh creamery butter and pure vanilla extract.

ITEM CODE: 8100
42 Servings/case
NET WT. 11 lbs 3 oz - 5.1 kg
NET WT./Serving 4.26 oz - 121 g

TRUFFLE BROWNIE BITES

ITEM CODE: 8101
156 Servings/case
NET WT. 11 lbs 3 oz - 5.1 kg
NET WT./Serving 1.12 oz - 32 g

- 2 hours at room temperature
- 8-10 days at room temperature if covered
TRADITIONAL ITALIAN BISCOTTI (COOKIES)

A. ESSE MIGNON
“S” shaped hazelnut cookie with a dark chocolate coating.
ITEM CODE: 0737
NET WT. 2 lbs 3 oz - 1 kg

B. DAMA
Shortbread cookie checkered with chocolate.
ITEM CODE: 0732
NET WT. 2 lbs 3 oz - 1 kg

C. CANTUCCI
Traditional Italian biscotti with almonds.
ITEM CODE: 0415
NET WT. 4 lbs 6 oz - 2 kg

D. BACIO DI DAMA
Sandwich cookie filled with a chocolate hazelnut cream.
ITEM CODE: 0730
NET WT. 2 lbs 3 oz - 1 kg

E. CHOCOLATE BACIO DI DAMA
Chocolate hazelnut sandwich cookie filled with a vanilla cream.
ITEM CODE: 1269
NET WT. 2 lbs 3 oz - 1 kg

F. SABBIOSINO
Sugar cookie with a drop of rich dark chocolate.
ITEM CODE: 0733
NET WT. 2 lbs 3 oz - 1 kg

G. FRAGOLA
A rich buttery cookie with strawberry marmalade.
ITEM CODE: 0607
NET WT. 2 lbs 3 oz - 1 kg

POKER DI FROLLE
An assortment of large shortbread cookies:

1. Shortbread cookie filled with apricot marmalade.
2. “S” shaped shortbread cookie.
3. Shortbread cookie filled with chocolate hazelnut cream.
4. Sugar cookie with an almond in the center.

ITEM CODE: 1621
NET WT. 6 lbs 2.56 oz - 2.8 kg

6 hours in the refrigerator
10 days in the refrigerator
PAN
1.24 Gallon Pan
3 oz Servings/pan approx. 54
1 Ready to serve
2 Keep frozen (0°F/-18°C)

PAIL
Qty. 2 - 1.25 Gallon Pails
3 oz Servings/case approx. 108
1 Ready to serve
2 Keep frozen (0°F/-18°C)
AMARENA CHERRY
A light cream base infused with imported, dark amarena cherries, brings an old world delight to your table.

PAN ITEM CODE: 7989
PAIL ITEM CODE: 7616

BANANA
Sweet and creamy, made only with real bananas, no artificial flavors. Our banana gelato will transport you to the tropics.

PAN ITEM CODE: 7014

CAPPUCCINO
Italy's most famous coffee drink, in a creamy, frozen version.

PAN ITEM CODE: 7075
PAIL ITEM CODE: 7617

CHOCOLATE
Classic, dark and rich; our chocolate gelato is made with the finest dutch cocoa, a premium blend containing 22% cocoa butter.

PAN ITEM CODE: 7990
PAIL ITEM CODE: 7614

CHOCOLATE CHIP
Ours is a comforting American version of the traditional Italian stracciatella, made with solid dark chocolate chips.

PAN ITEM CODE: 7999

CHOCOLATE CHIP MINT
Naturally refreshing mint and wonderful dark chocolate chips make this gelato sparkly.

PAN ITEM CODE: 5130

CINNAMON
Our cinnamon gelato is a superb accompaniment to almost any pie.

PAN ITEM CODE: 7029

COCONUT
Tropical flavor and the texture of real coconut are the hallmarks of our fine coconut gelato.

PAN ITEM CODE: 7078

COFFEE
Intense flavor and rich taste makes this gelato the choice for the true coffee lover.

PAN ITEM CODE: 7995
COOKIES & CREAM
An Italian interpretation of an American classic. Our light and clean fior di latte base provides a perfect canvas for the cookie flavors and the texture to delight.

PAN ITEM CODE: 5176

DARK CHOCOLATE
Our dark chocolate gelato makes others pale in comparison, this is the one for avowed chocoholics.

PAN ITEM CODE: 7040

DULCE DE LECHE
A South American classic with a sophisticated caramel essence for the discerning lover of fine confections.

PAN ITEM CODE: 7020

ESPERSSO
Espresso gelato made with imported Italian roasted espresso beans with a swirl of espresso sauce.

PAN ITEM CODE: 7013

FRENCH VANILLA
Honest flavors come from honest ingredients, real vanilla is the secret ingredient in this gelato.

PAN ITEM CODE: 7991

GIANDUIA
Gianduia is a fusion of 2 flavors that are made for each other. Our rendition infuses hazelnut and chocolate into the cream and blends generous bits of hazelnut for texture.

PAN ITEM CODE: 7164

GINGER
Spicy, tangy ginger gelato studded with pieces of sugar coated ginger from Fiji.

PAN ITEM CODE: 7020

GREEN TEA
Filled with antioxidants, green tea gelato puts a healthy spin into your dessert course.

PAN ITEM CODE: 7021

HAZELNUT
The most classic of gelato flavors, our nocciola, as it is traditionally known, is dripping with flavor from the finest imported hazelnuts.

PAN ITEM CODE: 7992
PAIL ITEM CODE: 7621
PEANUT BUTTER CUP
Once you’ve got peanut butter gelato, it’s only natural to add peanut butter cups.
**PAN** ITEM CODE: 5178

PISTACHIO
Pistachio gelato, like this one, derives 100% from real pistachios. Not to be confused with versions that include less expensive almonds and flavors.
**PAN** ITEM CODE: 7993
**PAIL** ITEM CODE: 7615

SEA SALT CARAMEL
Sweet caramel is balanced by savory sea salt to produce a wonderful harmony of flavor.
**PAN** ITEM CODE: 7010

STRAWBERRY
Classics never go out of style, our strawberry gelato is infused with generous amounts of sliced strawberries.
**PAN** ITEM CODE: 7008

TIRAMISÙ
Creamy texture, intense coffee flavor and chunks of sponge cake. Our frozen version of Tiramisù!
**PAN** ITEM CODE: 7028

VANILLA BEAN
Madagascar is where one can find the finest bourbon vanilla beans available. That’s why our vanilla bean gelato uses these and nothing artificial.
**PAN** ITEM CODE: 7385
**PAIL** ITEM CODE: 7613

AGAVE - SWEETENED CHOCOLATE
Our classic Chocolate gelato now made with the alternative sweetener Agave syrup.
**PAN** ITEM CODE: 7031

AGAVE - SWEETENED STRAWBERRY
Our classic Strawberry now made with the alternative sweetener Agave syrup.
**PAN** ITEM CODE: 7032

AGAVE - SWEETENED VANILLA BEAN
Our classic Vanilla Bean gelato now made with the alternative sweetener Agave syrup.
**PAN** ITEM CODE: 7030
**BLOOD ORANGE**
Puree from real Sicilian blood oranges is lightly sweetened and bursts with sweet citrus flavor. That’s why it is all we use to flavor our blood orange sorbetto.

**PAN** ITEM CODE: 7002
**PAIL** ITEM CODE: 7626

**COCONUT**
Flavorful and textured, close your eyes and be transported to the island of your choice.

**PAN** ITEM CODE: 7982

**LEMON**
This is the measure of a great gelato artisan. Clean, refreshing, lemon sorbetto is crafted by carefully extracting the juice of the lemon without introducing the acidity of the rind.

**PAN** ITEM CODE: 7980
**PAIL** ITEM CODE: 7627
MIXED BERRY
Frutti di bosco, as they are known in Italy, is a classic in the old country. A rich medley of berries, our interpretation includes rare berries such as black and red currants.

PAN ITEM CODE: 7754
PAIL ITEM CODE: 7624

PASSION FRUIT
What a wonderful name for a fruit. And what a wonderful sorbetto. Ours is created with 100% real puree.

PAN ITEM CODE: 7927

MANGO
Just like our coconut, this flavor has the power to transport you. Made with 100% real imported mango puree.

PAN ITEM CODE: 7383
PAIL ITEM CODE: 7624

PEACH
When it comes to fruit sorbetti, the trick is in getting the flavor from the fruit at the peak of ripeness. Our peach bursts with orchard fresh flavor.

PAN ITEM CODE: 7981

RASPBERRY
100% real red raspberries, they are hard to improve upon, so we haven't.

PAN ITEM CODE: 7001
PAIL ITEM CODE: 7625

STRAWBERRY
Classic strawberry sorbetto is as ancient as the craft of making sorbetto itself. We stay true to the tradition with clean, pure flavors and nothing artificial.

PAN ITEM CODE: 7979

GLUTEN FREE
VEGAN
DESSERT SAUCES

RASPBERRY
ITEM CODE: 3647

MANGO
ITEM CODE: 3648

CHOCOLATE
ITEM CODE: 3649

CARAMEL
ITEM CODE: 3646

4 Bottles/case
NET WT. 2 lbs 13.7 oz - 1.3 kg
NET WT./Bottle 11.46 oz - 325 g

- 8 hours in the refrigerator
- 5 days in the refrigerator

ACCESSORIES

SIGARETTE
Approx. 350 Cookies/case
ITEM CODE: 0409

VENTAGLIO
Approx. 240 Cookies/case
ITEM CODE: 0410

BIO DEGRADABLE
GELATO CUP/LID
3.5 oz - 100 g
ITEM CODE CUP: CUP100G
ITEM CODE LID: LID100G

BIO DEGRADABLE
GELATO CUP/LID
7.4 oz - 210 g
ITEM CODE CUP: CUP210G
ITEM CODE LID: LID210G

BIO DEGRADABLE
GELATO SPOONS
6700 Pieces/case
ITEM CODE CUP: SPOON6700
THE Bindi STOrY CONTINUES...