



Italian Family Company

COMPANY PROFILE





A FAMILY COMPANY
SINCE 1905



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FABBRI'S PURPOSE

To bring the flavours of fine Italian culinary tradition to homes and small businesses around the world in ever-new forms, with the passion and authenticity of a family company.

Because the health and happiness people find in sharing the pleasure of a unique creation made from the heart at any time of day have driven our commitment for over a century.







A FAMILY COMPANY SINCE 1905

Fabbri 1905, a company which boasts a hundred years of experience in the fine Italian culinary tradition, offers premium ingredients and innovative solutions to professionals and customers. Fabbri products are that special touch which brings out individual creativity, at home and away from home, in the preparation of food and beverages.



AN ITALIAN FAMILY COMPANY

Ours is a living history full of passion.

It all began with a bright idea from Gennaro Fabbri in 1905, when he opened the "Premiata Distilleria G. Fabbri" distillery in Portomaggiore, Ferrara. After just a few years, the business was successful enough that it moved to a larger headquarter in Bologna, and ownership was passed down from generation to generation or over 100 years. To this day, Fabbri 1905 is run by the fourth and the fifth generations of the same Fabbri family.

QUALITY IS THE CORE OF THE COMPANY

A company can only be considered great when its products, processes and personnel are all of the highest quality.

Fabbri 1905 is the perfect example of what happens when high quality meets extraordinary passion and constant innovation in products and technologies.

AMARENA FABBRI IS OUR ICON

Our company is a storied one, and no product of ours is more iconic than the Amarena Fabbri wild cherries.

It was 1915 when Rachele Fabbri, wife of founder Gennaro, invented the recipe for what she called "marena con frutto." To-day, Amarena Fabbri is still the unique and unparalleled result of over 100 years of tradition passed down through the generations, and has become a symbol of authentic Italian-made products as well as a constant favourite of Italians all over the world.

FABBRI: A SHOWCASE OF ITALIAN CULINARY KNOW-HOW

Fabbri represents the best of Italian-made tradition and brings it to the whole world.

Fabbri 1905 carries on the traditions of quality and excellence that define Italian culinary craftsmanship: from the products themselves, to the processes by which they are made, and the great passion everyone in the company has for their work. The fame that Fabbri currently enjoys on the international stage is all due to its careful attention to quality.

QUALITY IS THE CORE OF OUR COMPANY... **AMARENA FABBRI** IS OUR ICON



The heart of our product line is the Amarena Fabbri wild cherry: the many variations of this sweet delight are a symbol of Italian culinary excellence all over the world.

These delectable fruit creations help express creativity and passion at any time of the day. Amarena Fabbri wild cherries have been the undisputed favourites of Italians for five generations, and are perfectly suited for any recipe – the ideal ingredient to add passion to any creation.

These crisp fruits in a sweet, aromatic sugar syrup offer an unforgettable sensory experience. The captivating pleasure of Amarena Fabbri wild cherries is love at first bite.

Production of this famous delicacy began in 1915, when Gennaro Fabbri's wife Rachele had a brilliant idea. An idea that transformed a simple, natural fruit into a true icon of flavour and style. It was delicious, and success was assured.

Amarena Fabbri is also the quintessential "Made in Italy" product. A passion for the culinary arts is only one small step away from artistic endeavours in general. In 2005, the company's centennial year, Amarena Fabbri took centre stage in the "Fabbri Art Prize." Year after year, artists from around the world express themselves with tributes to Amarena Fabbri, celebrating the beauty and deliciousness of this Italian icon through all the languages of art.



OUR LEADERSHIP IN ITALY



86 DP
Weighted
Distribution

We cover all
modern distribution
in Italy

(Data source: Circana A.T. Dec. 2025)

Our market share
in Italy is equal to:

(Data source: Circana A.T. Dec. 2025)

77%
In Val.

Others



1

OUR HISTORY

MORE THAN 100 YEARS OF SWEETNESS... MADE IN ITALY

Fabbri 1905 is the perfect example of what happens when high quality meets extraordinary passion and constant innovation in products and technologies.

The year was 1905. In Portomaggiore, a young man named Gennaro Fabbri bought a grocery store with a wine cellar attached, and transformed it into a distillery – the “Premiata Distilleria G. Fabbri.” The first products to bear the Fabbri label were a line of liqueurs, whose growing success led to the distillery being moved to a larger facility in Borgo Panigale in Bologna – a place which is to this day the beating heart of the company.

Ten years later, in 1915, his wife Rachele invented the recipe for a product that is still unique and inimitable today: Amarena Fabbri, whose white-and-blue ceramic jar quickly became a symbol of sweetness and an icon of the company.

But at the time, Gennaro and Rachele didn't realize they had just given birth to a unique sensation, an icon of sweetness and good taste that would be passed down from generation to generation until our own present day. For over a century after that, Fabbri 1905 continued to introduce innovative products that quickly found their way into the history books of Italian food and beverages: the famous syrups, the innovative “Cremolati” – the first semi-finished bases for artisanal gelato – and the versatile toppings.

Today, the company exports 1,300 products to over 100 countries, and has ten international offices.

Portomaggiore
Via Cavour



OUR HISTORY



1905 - The origins



The young Gennaro Fabbri, then 45 years old, opened a grocery shop with a small distillery in Portomaggiore, Ferrara, transforming it into the "**Premiata Distilleria G. Fabbri**".

The first liqueurs were an immediate success, and starting in 1914 the distillery was relocated to the larger site in Borgo Panigale, Bologna, which remains the company's headquarters to this day.

1915 - Amarena Fabbri is born

Rachele Fabbri, wife of Gennaro, created the legendary "**Amarena Fabbri**" starting from a traditional farmhouse recipe for *marena con frutto*. Initially sold in demijohns, its success is also owed to the **famous white and blue decorated jar of sour cherries, a brilliant invention of the founder who commissioned it from Faenza ceramist Gatti**. A few years later it made its debut and soon spread across bar counters throughout the peninsula. With its unmistakable ceramic jar, today Amarena Fabbri is a symbol of Italian taste around the world.





1920s – Growth and innovation

Alongside liqueurs, production begins of the syrups that join the Amarena, whose success continues to grow. Gennaro's sons, Romeo and Aldo, played an active role in the company's development, working alongside their father to design a **marketing strategy** that was revolutionary for its time.

Gennaro, for example, named his first liqueurs "Primo Maggio" (May First) and "Amaro Carducci" (Carducci Bitter). The first paid homage to socialist sympathisers and activists, while the second celebrated the poet of national unification and 1906 Nobel laureate.

To expand distribution, Gennaro sent his sons Aldo and Romeo around Italy to promote the Fabbri brand aboard two iconic cars – the Isotta Fraschini, favoured by divas, and the Itala, the vehicle from the legendary 1907 Paris-Beijing rally – quickly gaining fame and admiration.

1930s – New products, new territories

Production continued to expand, with **cherries in liqueur** – another product quickly embraced by the public – along with jams and preserved fruit.

1933 – Ditta G. Fabbri di Aldo e Romeo Fabbri

The business passed entirely into the hands of Gennaro's sons, Aldo and Romeo, and that year the name was changed to "**Ditta G. Fabbri di Aldo e Romeo Fabbri**". The second generation brought new innovative drive, expanding the range of syrups that would later become famous as "**Inventabibite**".



1935 – Bar Centrale in Bologna



Gennaro purchased **Bologna's Bar Centrale**, which – in a unique move for the time – remained open 24 hours a day. Bar Centrale was the city's high-society salon, located in the heart of the city centre opposite the Sala Borsa, Bologna's business and trading hub. His sons transformed it into an elegant venue where patrons could enjoy, among other specialties, artisanal gelato made by a renowned gelato professional of the time using the first specialised ingredients developed by Fabbri in its factory.

1947 - Industrial transformation



From post-war recovery to growth: Fabbri becomes a major player. During the post-war years and the economic recovery, the company was transformed into the joint-stock company "**G. Fabbri SpA**". It was 1947, and the initiative of the founder's grandsons, Fabio and Giorgio, reinvigorated the production of liqueurs and traditional products like Amarena Fabbri and fruit syrups.



1952 - Entry into the gelato sector

Created from the insight gained in the 1930s for Bar Centrale, **Cremolati** - complete cream- or fruit-based pastes that, with the simple addition of water or milk and freezing, turn into gelato - soon became much more than an innovative idea.

The brand took off, establishing itself as the product set to conquer the international market. Aimed at artisans who were just beginning to use the first electric gelato machines, these semi-finished products were a sensational success, in effect creating a new market - that of artisanal gelato Made in Italy - and enabling gelato shops to spread across the globe.

1954 - Training for gelato makers

Vans fitted out as **training laboratories** travelled around Italy to train gelato artisans not only in the use of Fabbri products to make high-quality gelato, but also in every aspect of the trade: from production techniques to business management. This was another innovative idea through which the brand increased its visibility while helping the artisanal gelato-making profession to grow.





1957 - Carosello

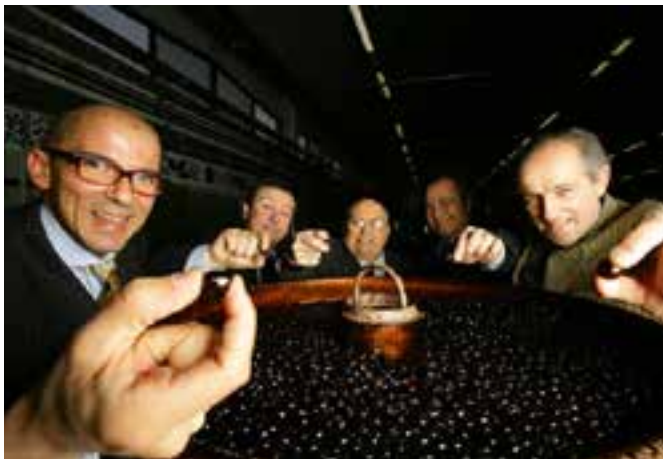
With the advent of television and the **Carosello** advertising programme, the Fabbri brand entered the homes of millions of Italians. The beloved TV character "Salomone, il pirata pacioccone" (Solomon, the Jolly Pirate) became a landmark of advertising history.

Not to mention the series "Un pittore alla settimana" (A Painter a Week) featuring then-unknown artists like Guttuso, Capogrossi, Gentilini, Cagli and Salvatore, or ads with Buscaglione, Pisu, Adolfo Celi and Tino Buazzelli.

1960s and 1970s - The new plant

In **1961**, Romeo was awarded the Order of Merit for Labour with the title *Cavaliere del Lavoro*.

The company leadership gradually passed to the third generation of the Fabbri family: brothers Giorgio and Fabio and their cousin Stefano. Production was moved to the **new plant in Anzola Emilia**, where it continues to this day. The original Borgo Panigale plant was gradually converted into offices. The Fabbri brand began to spread across Europe.



1980s - The fourth generation

The fourth generation, represented by the founder's great-grandchildren - Andrea, Nicola, Paolo and Umberto - was now active in the company and engaged in consolidating and establishing the brand on international markets.

1990 – The three business units are created

The company began to structure itself by business area – consumer products, beverage, gelato and pastry products – to respond more and more effectively to the various target markets. In the bar channel, the range of products continued to expand: Mixybar and Mixyfruit were created for mixed drinks, together with solutions for flavouring coffee, hot chocolate, cappuccinos and tea.



1997 – Spiga

Spiga was founded, the training school now known as Fabbri Masterclass, a high-level training centre for the professional growth of gelato artisans, pastry chefs, baristas and bartenders.

1999 – Fabbri 1905 S.p.A.

The company became “Fabbri 1905 S.p.A.”, and, following a further corporate reorganisation in 2002, “Fabbri G. Holding Industriale S.p.A.” was established, holding 100% of “Fabbri 1905 S.p.A.”.

2005 – Centenary

This was the year of the company’s **centenary**: a celebratory “limited edition” jar, the monograph *Cento Anni Fabbri*, participation in the Venice Film Festival, the Fabbri Art Prize, events and more marked a birthday fondly shared by Italians, who see the brand as a symbol of sweets Made in Italy around the world.



2010 – The fifth generation



Several members of the **fifth generation** were already active in the company.

2015 – 100 years of Amarena Fabbri

The icon of Fabbri, the Amarena cherry, turned 100, and to honour its creator Rachele Fabbri the Fabbri Art Prize turned pink for an all-female edition, while the digital Amarena Stories project collected people’s memories linked to the Amarena cherry.

2021 – Historic Brands

In the Special Register of **Historic Italian Trademarks** (established by a decree on 10 January 2020 by the Ministry of Economic Development), six “Historic Trademarks of National Interest” have been awarded to Fabbri 1905, an exceptional case and a testament to its deep ties with the country’s history, culture, society and manufacturing industry. Historic trademarks include the corporate brand “Fabbri”, the product brand “Amarena Fabbri”, the Faenza-style decoration with blue arabesques on a white background – the brand’s signature design – and the distinctive packaging of Fabbri Syrup bottles, the “Inventabibite”, Grappuva and Nevepann.



2024 – The first Fabbri Shop

In spring 2024, Fabbri 1905 opened its first monobrand shop, which builds on the tradition begun by the founder in 1935 with the then-famous Bar Centrale. The store celebrates the history of the brand by offering an immersive experience that combines products, art and training: visitors can explore an exclusive selection, admire the works of the Fabbri Art Prize and take part in meetings on home pastry-making and mixology, with tastings guided by brand ambassadors. The opening marked the start of a new phase of international expansion, designed to introduce the brand in a direct, engaging way.

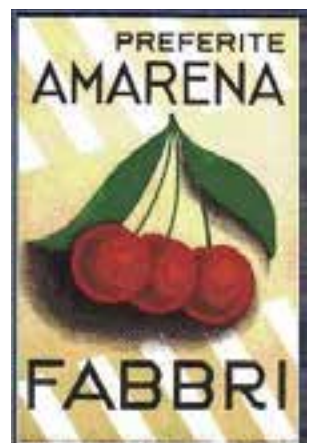
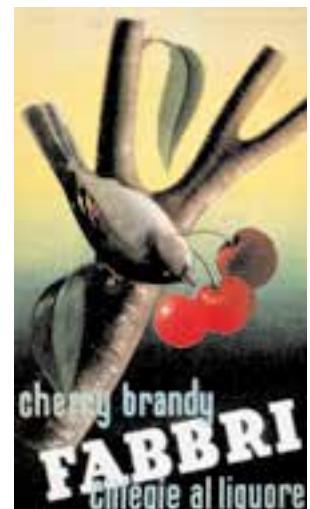
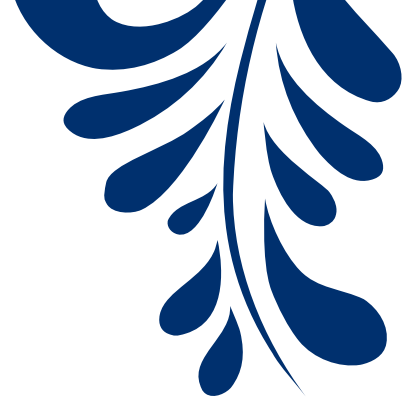


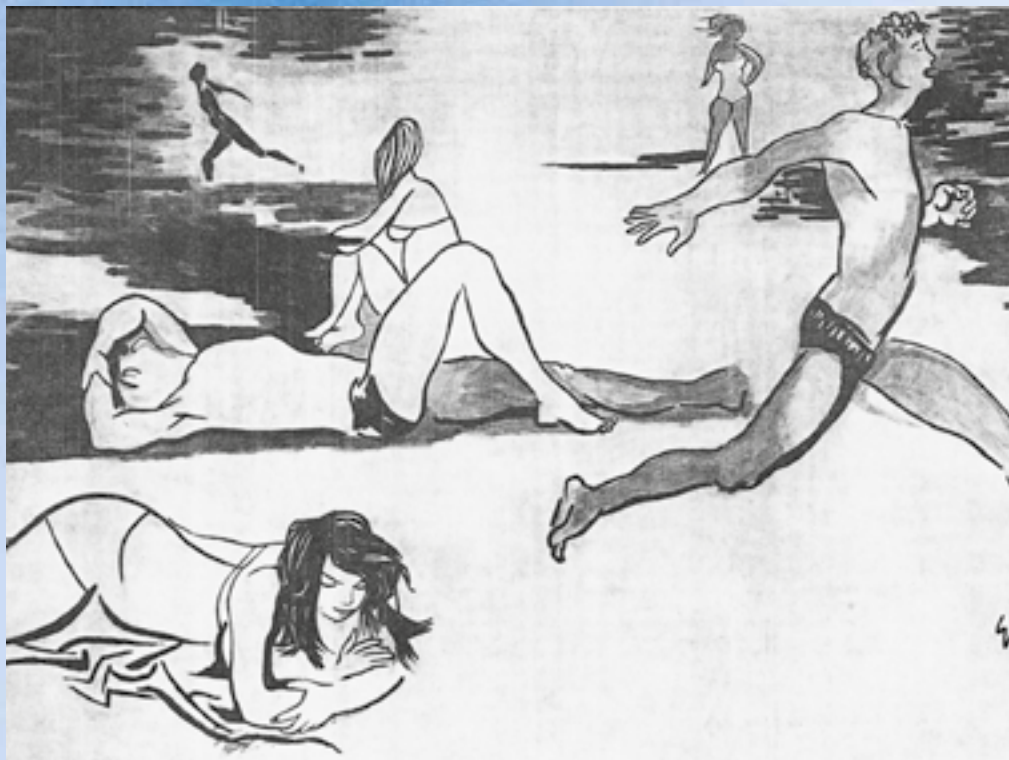
TODAY

Founded as a small distillery, Fabbri 1905 has now established itself as a family-owned holding company active in the gelato, pastry, consumer products, beverage and coffee sectors. Today it is a multinational company dedicated to promoting sweets Made in Italy in all forms, bringing the excellence of the Fabbri brand to the world. The fourth generation of the family runs the company, ably supported by the fifth generation. 120 years have passed, but Fabbri 1905’s core values remain unchanged, as does the value of the brand, a symbol of quality, tradition and Italian innovation. This recognition was celebrated on 10 September 2025 with the issue of a dedicated stamp, included in the “Excellence of the Production System and Made in Italy” series, an initiative promoted by Poste Italiane and approved by the Ministry for Business and Made in Italy.



PRINT AND TV ADVERTISING CAMPAIGNS





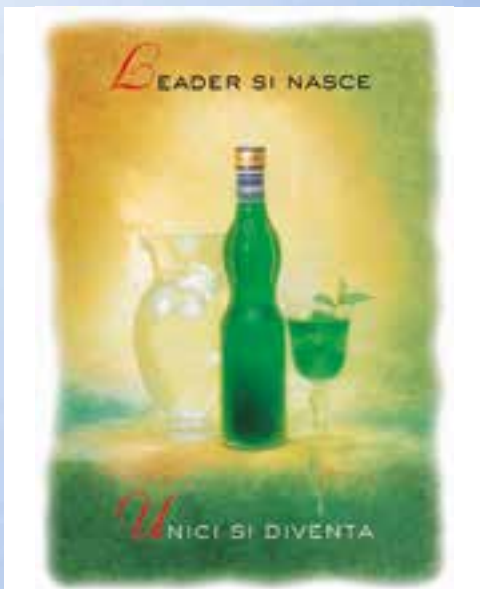
Over the 20 years that Carosello was broadcast, Italian audiences also remember other series, such as "Un pittore alla settimana" (A Painter a Week), featuring artists of the calibre of Guttuso, Capogrossi, Gentilini, Cagli and Salvatore, portrayed in their studios.



With **Salomone, il pirata pacioccone** (Solomon, the Jolly Pirate) and his comedy sketches, the company undoubtedly became part not only of the history of Italian television, but also of the personal history of millions of Italians who still remember its amusing episodes.



Another memorable series featured major artists such as Buscaglione, Pisu, Adolfo Celi and Tino Buazzelli.



Some billboard campaigns

Billboard campaign
Ciliegie Fabbri - 2003



Billboard campaign
Amarena Fabbri 2020 - It's always
time for Amarena Fabbri zeppole



Billboard campaign
dedicated to the zeppola with
Amarena Fabbri and Zenzero
Fabbri
by Armando Testa - 2024



Billboard campaign
Topping Fabbri - 2025





OUR WORLD

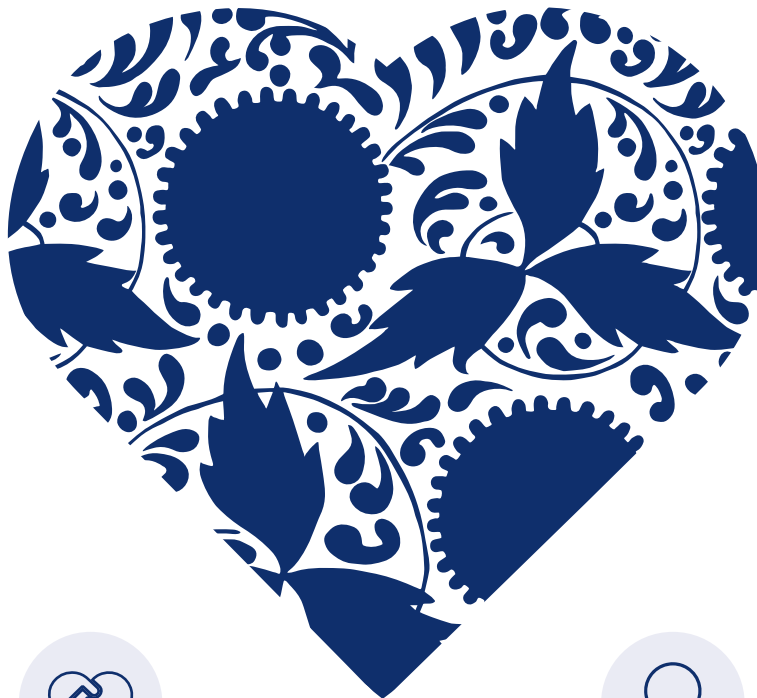


OUR COMMITMENTS

Safety, taste, and well-being.

Our company takes the needs of every individual seriously. We make all our products with wholesome ingredients and processes that reflect all of our consumers' lifestyles and cultures.

In 2022, we started bringing together the values that have always been our hallmark, formalising them into a **process designed to integrate and systematise the sustainability of our operations, by drafting an official document** illustrating our work, the fruit of decades of experience in the sector: **our first Sustainability Report**, based on the most established, widespread European reporting standards, known as the Global Reporting Initiative Standards (GRI Standards).



Respect
for religious values



Relationships
between people



Respect
for the environment



Respect
for ethical values



Appreciation
for the individual



Constant research
of quality and excellence
in products and services offered

HEALTH AND WELL-BEING



Food allergies and intolerances are an increasingly important issue for many consumers all over the world.

We are committed to constantly researching and developing products that allow everyone to unleash their culinary imaginations in the kitchen.

**LACTOSE
FREE**

LACTOSE-FREE PRODUCTS

Lactose intolerance has become quite common, but it is often hard to find products suitable for this particular dietary need.

We are constantly working to develop new products to meet this need.

OVER
400
Lactose-Free
Products

**GLUTEN
FREE**

GLUTEN-FREE PRODUCTS

Celiac disease is a lifelong intolerance to gluten that requires careful management.

We are dedicated to ensuring, through constant research and technological innovation, that consumers with celiac disease never need to give up delicious flavours and imagination.

OVER
600
Gluten-Free
Products



VEGAN PRODUCTS

A product is defined as vegan only when its creation does not involve the exploitation of animals in any way.

Veganism is a philosophy. A conscious and respectful way of life that seeks to become part of a world filled with positive energy. To help meet our consumers' diverse needs, we offer a wide range of products suitable for vegans.

OVER
40
Vegan OK
Products



PEOPLE



Equal opportunities, focus on the local economy, culture and scientific research are the goals guiding Fabbri 1905, and are reflected in its involvement in numerous social projects, from supporting the employment of people in difficulty to backing scientific research and promoting career opportunities for women.

SUPPORT FOR RESEARCH

Fabbri supports scientific research not only through financial contributions, but also by taking part directly in the implementation of new initiatives.



Since 2015 the company has collaborated with **AIL** – the Italian Association against Leukaemia, Lymphoma and Myeloma, helping to support research projects and the association's initiatives. In 2025 the company also continued to support the “**TP53 and AML Mutation**” research project, developed at the L. e A. Seragnoli Institute of Haematology in Bologna and dedicated to the study of acute myeloid leukaemia, confirming its commitment to scientific development and improving treatments for blood cancers.



Fabbri 1905 also supports AIL's Christmas and Easter campaigns by donating panettone and colomba cakes featuring Amarena Fabbri and Cuor di Amarena Fabbri Bombon. This contribution helps turn every euro raised into over three euros of social value, placing the company among AIL Bologna's major donors.



Lastly, Fabbri has long supported the **ANT Italia Foundation**, Italy's largest non-profit organisation providing free specialised home care for cancer patients.





PROMOTING WOMEN AND SOCIAL INCLUSION

The promotion of equal opportunities has always been one of Fabbri 1905's distinctive values. The company is characterised by a strong female presence within the organisation, with a balanced distribution of women and men across the various company functions.

This commitment also takes the form of support for projects dedicated to training and professional inclusion.

- These initiatives include the professional artisanal gelato course held as part of the **"SI SOSTIENE in carcere"** project, promoted by Soroptimist International d'Italia. The initiative aims to support the social and occupational reintegration of women prisoners through qualifying training programmes.

- In 2025 eight training courses were held in various Italian prisons, offering participants the opportunity to acquire practical professional skills that can be used in the labour market. At the end of the programme, participants receive an official recognised diploma.

- A further example of the company's commitment to promoting female talent is **Lady Amarena**, the international competition dedicated to female bartenders.

Started in 2015, Lady Amarena is now the only international competition reserved for bartenders, with the aim of promoting women's creativity and professionalism in the world of mixology.

The competition involves national selections in various countries and culminates every two years in the international final. In October 2025 the Italian final of the eighth edition was **held under the patronage of the Ministry for Business and Made in Italy**.



Soroptimist International d'Italia



SUPPORT FOR THE LOCAL COMMUNITY AND SURROUNDING REGION

Always attentive to the community's well-being, Fabbri is now actively engaged in supporting local projects with strong social value.

- The company supports **Intelligenza Alimentare** (Smart Food), a project promoted by the **Bimbo Tu** association, which aims to support young people with eating disorders and their families.
- Fabbri also supports the activities of the **Frolleria di Anffas Mirandola**, a biscuit factory that offers employment opportunities to young people with cognitive disabilities.



RESPECT FOR RELIGIOUS DIETARY RESTRICTIONS

We pay very careful attention to our consumers' specific dietary needs. We offer a diverse range of products suitable for many cultures and appropriate for those whose religion requires certain dietary restrictions.



HALAL PRODUCTS

"Halal" is an important word in the Arabic language: it means "permissible". As part of our policy of respect for all traditions, we guarantee that our certified Italian-made products are all Halal according to Islamic law, from the raw material to the finished product, and respect the quality standards of Halal Italia at every stage of the production process.

OVER
300
Halal products



KOSHER PRODUCTS

The Hebrew word "Kosher" means "lawful", and refers to a set of religious laws governing Jewish dietary restrictions. Many of our products are prepared according to the rules of Jewish tradition, and are certified Triangle K Kosher e Triangle K D Kosher.

OVER
500
Kosher products



THE ENVIRONMENT

At Fabbri 1905, responsible management of environmental impacts is integrated into production and organisational processes.

The company conducts its operations with a focus on the management of natural resources, energy efficiency, emissions reduction and material recovery, in compliance with applicable regulations and through periodic monitoring of environmental performance. The environmental figures presented on this page relate to the production facilities operated by Fabbri 1905 and have been updated based on available internal measurements.

WATER RESOURCE MANAGEMENT

Fabbri 1905 draws water from its own authorised wells. It is treated using filtration and purification systems that comply with applicable regulations. Water used in cooling processes is recovered and reused through recirculation systems designed to reduce water consumption. Wastewater is treated in dedicated treatment plants and monitored periodically, while the main environmental parameters are checked against the limits set by applicable regulations.

In 2022 total water consumption was 110 thousand m³. Using this figure as a baseline, the company launched studies and analyses to optimise the use of water resources throughout the production cycle. These efforts are aimed at identifying measures to improve efficiency and optimise processes, with the goal of reducing water consumption by at least 30% by 2030 compared with 2022, assuming the same production mix.

As part of this process, an advanced system for the real-time measurement and monitoring of water consumption will also be installed. This will improve the accuracy of data gathering, enable any inefficiencies to be identified promptly and support decision-making aimed at continuously improving environmental performance.



ENERGY EFFICIENCY

Fabbri 1905 is committed to continuously improving its energy performance by analysing consumption and identifying measures to increase the efficiency of its production processes and company infrastructure.

With regard to natural gas, the company has set a target of reducing consumption by 25% by 2030 compared with the figure recorded in 2022, assuming the same production mix and output volumes. Natural gas consumption in 2022 was 1,050 scm, the baseline value used to monitor progress towards the target.

With regard to electricity, Fabbri 1905 has set a target of sourcing 100% of its electricity from renewable sources by 2027, with 25% of its total electricity needs to be met by energy generated in-house from renewable sources. This commitment forms part of the company's strategy to progressively decarbonise production and reduce its environmental impact throughout the value chain.

Achievement of these targets will be supported by monitoring and controlling energy consumption, with a view to identifying further opportunities to improve efficiency and ensuring increasingly sustainable use of energy resources.



EMISSIONS CONTROL

Atmospheric emissions from production processes are monitored and managed using filtration and treatment systems. Systems used to handle and store powdered food ingredients are equipped with filters designed to reduce the dispersion of particles into the atmosphere. Fabbri 1905 also uses systems for treating emission streams and deodorisation systems to contain odour emissions associated with wastewater treatment processes. Emissions are managed in compliance with applicable environmental permits.



PACKAGING AND MATERIAL RECOVERY

Over the years Fabbri 1905 has introduced packaging solutions designed to reduce the weight of its packaging and simplify material recovery. For some product lines, glass has been replaced with PET packaging, a material that can be placed in plastic waste bins in accordance with local regulations. The recyclability of packaging depends on the collection and treatment systems available in each area.



WASTE MANAGEMENT

Waste generated by company operations is managed by operators authorised to recover, recycle or dispose of it, in compliance with applicable regulations. Where possible, packaging materials – including paper, cardboard, plastic, wood, glass and metal – are sent for recovery. By-products and organic residues may be sent to treatment plants for biogas production, in accordance with the procedures established by the appointed operators.



PHOTOVOLTAIC SYSTEM

In partnership with Gruppo Hera, Fabbri 1905 installed a photovoltaic system at its Anzola dell'Emilia production plant, primarily for on-site consumption. The system has an installed capacity of 900 kWp and was mounted on the roofs of existing buildings, without occupying any additional land. According to project estimates, the system could generate approximately 978,287 kWh of solar electricity annually. Based on the emission factors used during the design phase, this output could reduce emissions associated with the plant's energy consumption by approximately 280 tonnes of CO2 equivalent per year. The environmental estimates reported are based on the system's expected useful life of approximately 30 years and are subject to actual operating conditions, self-consumption levels and the emission factors applicable during operation. The project is one of the company's initiatives to increase in-house generation of renewable energy and improve the energy efficiency of production processes.



PRODUCTION



CERTIFICATION UNI EN ISO 14001

Fabbri 1905 S.p.A. has obtained and maintains the environmental certification UNI EN ISO 14001 following inspections by an independent external verifying body (Det Norske Veritas), thus demonstrating our commitment to respecting the environment and limiting our consumption of precious natural resources.



CERTIFICATION ISO 9001

In 1905, it was a passion for all things delicious that inspired Gennaro Fabbri to take his first steps in the confectionery sector and found his company. From that moment forward, Fabbri 1905 has been constantly determined to keep our products' quality standards high. The UNI EN ISO 9001:2015 Certificate of Compliance demonstrates high standards of production, adherence to regulations, and trustworthiness over time.



CERTIFICATION BRC FOOD

The BRC Global Standard for Food is intended to guarantee that a brand's products are created according to well-defined quality standards and meeting minimum requirements.

It is one of the food safety standards recognized by the Global Food Safety Initiative (GFSI), an international initiative aimed at strengthening and promoting food safety standards at every stage of the supply chain. The standard is applied to food preparation and processing companies and identifies the specific elements of a management system focused on the quality and hygienic-sanitary safety of the products, and uses the HACCP system as a reference for planning and implementation.



CERTIFICATION IFS FOOD

The International Food Standard (IFS) is aimed at encouraging effective selection of food suppliers in mass distribution, based on their capacity to provide safe products that conform to contractual specifications and legal requirements.

The standard identifies the specific elements of a management system focused on the quality and hygienic-sanitary safety of the products, and uses the HACCP system as a reference for planning and implementation.



On this page: photo by Niccolò Biddau

EDUCATION



A high-level professional development training centre for gelato artisans, pastry chefs, bartenders and baristas

Fabbri Master Class is a permanent, international school of artisanal gelato and pastry making in Bologna. For over 20 years, the school has offered basic and advanced training courses for the professional development of gelato artisans, pastry chefs, baristas and bartenders in Italy and abroad.

The courses on offer at Fabbri Master Class range from group classes to individual lessons, in which the subjects of study, both theoretical and practical, can be defined according to one's own individual needs. Created to meet the training needs of professionals and aspiring professionals alike, the Fabbri Master Class school boasts modern, well-equipped classrooms.



SPIGA

Today's FMC traces its roots to 1997, when it was founded under the name Spiga. A pioneering training project dedicated to promoting the culture of artisanal gelato and pastry making. Over time it evolved into today's FMC, an international benchmark for professional training.



CULTURE: THE FABBRI ART PRIZE

Spreading the spirit of Italian craftsmanship around the globe also means diving into the world of art and being carried away by its passions.

The Fabbri family has always been fascinated by the artistic side of life: "In our work, it is the search for a unique, inimitable style that inspires us to improve and create little bits of magic." The Fabbri Art Prize, created for the company's centennial celebrations, has been held every three years since 2005. Internationally-renowned artists have contributed works in numerous genres, media, and expressive techniques.

Fabbri has had a connection to art since the first years of the company's business: the founder himself, Gennaro Fabbri, was the one who chose to commission a famous ceramic artist to design the blue and white jar which became so iconic of the company. The artistic connection returned again in the '60s, during the Carosello era, with "Painter of the Week", a series of advertising shorts in which emerging artists, including a very young Guttuso, were filmed as they worked in their studios.

The old tradition of artistic patronage returned for the modern era, in a modern style.

Now more than ever, we believe that supporting and showcasing young artists creates opportunity for everyone: art enriches the lives of the artists who create it, the viewers who enjoy it, and the patrons who believe in the value of individuals and their creativity.

6
EDITIONS
SINCE 2005

140
WORKS
SHOWN

8
EXHIBITIONS





OUR COMPANY

OUR NUMBERS



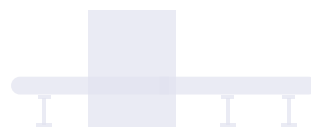
ANZOLA
PRODUCTION FACILITY



> 180,000
SQUARE METERS
OF PRODUCTION SPACE



350
EMPLOYEES



40
PRODUCTION
AND PACKAGING LINES



1300
PRODUCTS



50%
WOMEN
EMPLOYEES

LOCAL PRESENCE



Fabbri's growth and internationalisation has deep roots in its homeland: its headquarters are still in Bologna, in the Borgo Panigale neighbourhood, and the "100% Made in Bologna" production hub is just a few kilometres away in Anzola Emilia.

On July 6, 2022, an impressive new mural was unveiled. Commissioned by the company, it is the work of the internationally renowned artist Cheone, famous for his works in an anamorphic style. This piece transforms the perimeter wall of the Borgo Panigale facility into an enormous painter's canvas, bringing a new bright spot of beauty to the neighbourhood with a piece that has the potential to become part of the area's heritage and pride – just like the big jar of Amarena cherries over the entrance.

The Mural tells a poetic story: **Mother Nature** gives the gift of an abundant harvest to the city. Depicted between realism and fantasy, the stars of the scene are flowers, Amarena cherries, bees, ladybugs and butterflies.

But it's not just about art. Fabbri's relationship with the environment has always come naturally, which is why the company undertook to coat the surface with **Airlite Hystorika**, an innovative protective product based on Italian technology. In addition to protecting the artwork, it **removes pollutants** such as nitrogen oxides (NOx) from the air.





THE SILO



Fabbri decided to extend its commitment to promoting the local area by working on the silo owned by the company situated opposite the Anzola dell'Emilia plant.

As part of the renovation, the company carried out an urban regeneration project paying tribute to the local area, the culture of the city and the Emilia region and the history of which Fabbri has been an integral part for over a century. Once again, Fabbri chose to entrust the project to Cheone, one of the leading figures in Italian and international street art, renowned for his extraordinary technical skill and the artistic merit of his work. Completed in December 2025, the project was designed to maintain full aesthetic continuity with the mural created at the Via della Pietra headquarters, establishing a visual and narrative link between two locations that are emblematic of the company's history.





GLOBAL PRESENCE

«Think globally, act locally»
has always been Fabbri's philosophy, thanks in part
to the structure of our managerial organization
which merges with a passion for family traditions.

Fabbri's sweetness is known all across Europe and all over the world. It is a stylish success which carries on thanks to the arrival of new generations in the company and management, who have brought this "Italian style" sweetness to over 100 countries around the world. Over 100 importers all over the world and 10 affiliated companies work to manage the Fabbri presence on the international market.



Fabbri Art Prize 2016
Tamara Ferioli
Piccolo grande Amare

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THE FABBRI 1905 SHOP ON VIA RIZZOLI IN BOLOGNA

In March 2024 the first **Fabbri store** opened its doors in the heart of Bologna, beneath the Two Towers, a place that is not just a shop but a genuine exploration of the flavours and colours of Italy.

An iconic space comes to life at Via Rizzoli 40C, where tradition and innovation meet to tell the story of the Fabbri family and a brand that has played a part in moments spent with friends and family for over a century.

Fabbri Shop is designed to delight: here, **Amarena Fabbri** and the company's famous syrups take centre stage in sensory experiences that go beyond shopping. Tastings, stories and little culinary secrets lead visitors through memories and new discoveries, with the chance to take home not only a product but an authentic piece of the Italian way of life.

With more than **120 specialities**, ranging from its historic confectionery heritage to the **premium liqueurs and spirits** of Premiata Distilleria G. Fabbri, the shop welcomes families, travellers and enthusiasts eager to be won over by unique flavours. Every detail has been carefully designed to offer a "sweet" experience that engages all the senses.







4

THE NEW BUSINESS SOLUTIONS



SOLUTION PROVIDER



Always at the forefront of innovation in the Ho.Re.Ca. sector, Fabbri 1905 transforms its offering through a vision that goes far beyond the role of ingredient supplier.

Today the Company is a strategic partner for gelato artisans, pastry professionals, chefs and restaurateurs able to turn global trends into:



HIGH-VALUE SOLUTIONS



BUSINESS OPPORTUNITIES



Find out more about
Fabbri System





Gelato System



Italian artisanal gelato, also available in cafés, restaurants, hotels and pastry shops.

A complete system of machines, products and recipes for the Ho.Re.Ca. sector. **Fabbri Gelato System** celebrates the “magic” of the moment when gelato comes to life, ready to be enjoyed and personalised to suit each customer’s taste.

The gelato revolution!

Fabbri no longer offers ingredients alone, but a complete business model to increase its customers’ sales

GELATO

FILLED
BRIOCHES

AFFOGATOS

FOOD SERVICE
RECIPES



Find out more
about
Gelato System



Interview
video



FABBRI
1905
**Cocktail
System**



Craft cocktails. Fast, anywhere, anytime.
Cocktail service is changing.
The quality stays the same.

A complete system that combines a machine with recipes to create customised cocktails directly in the keg. It's the only system for creating handcrafted signature drinks that are ready to serve on tap, without any hassle.

Fabbri Cocktail System revolutionises cocktail service in any setting.

BARS

RESTAURANTS

CATERING

EVENTS

POOLS

KIOSKS



Find out more about
Cocktail System



Launch
video



ACAI Bowl & AMARENA FABBRI®



The new Superfood trend as a business opportunity.
Fabbri offers a complete solution comprising:

PRODUCTS
FOR MAKING
AÇAÍ-FLAVOURED
SORBET

AMARENA
FABBRI

FABBRI
GOURMET
SAUCE



BRANDED
BOWLS

BALANCED
RECIPES

MARKETING
MATERIALS
FOR VENUES



Find out more about
Acai Bowl





The value that can transform any venue, from a corner to a complete, customised franchise model.

Fabbri Corner Shop adds value and expands the range available at retail outlets, turning them into go-to destinations for customers through original offerings and the latest innovations. How? By creating dedicated, customisable corners within venues, whether a bar, gelato shop, pastry shop or hotel.



Find out more
about the Shop





Trailer



The Store on Wheels that brings Fabbri to a wider audience

More than just a trailer. A genuine mobile retail outlet offering gelato, affogatos, cocktails and a **selection of the Fabbri products that are most popular with consumers.**

A turnkey “extra-premium” format

Success depends not only on the product but on the ability to stand out: Fabbri 1905 helps create **a strong, consistent and recognisable identity.**



Learn more
about the Trailer





5 OUR CUSTOMERS AND OUR PRODUCTS



CONSUMERS

Products for home use

Fabbri's product line intended for home cooks is more of a market leader than ever. This line aims to bring the know-how and high quality of the professional markets directly to individual consumers.



PROFESSIONALS

Products for gelato artisans, pastry chefs, cooks, baristas and bartenders

Inspired by Italian tradition, Fabbri products are always ahead of the latest trends in consumer taste, and offer food and beverage industry professionals – gelato artisans, pastry chefs, cooks, baristas and bartenders – the best and most valuable solutions for unleashing their creativity.



PRODUCTS FOR CONSUMERS

In terms of mass consumption, Fabbri is
the leading company in Italy.

From syrups to toppings, fruit in liqueur, and of course the unforgettable Amarena Fabbri, the company not only can boast being No. 1 in these market segments, but it practically created them – bringing the know-how and experience of the professional world directly to consumers.

The high quality of the products and the ingredients used, careful packaging, and continuous innovation have all contributed to creating this success, one which sales data show is repeated year after year.

AMARENA FABBRI



Synonymous with quality and deliciousness, Amarena Fabbri is the company's iconic product. Created over 100 years ago from a family recipe that remains secret to this day, it is now synonymous with its product category in the marketplace.

It elevates gelato, desserts, cocktails and gourmet dishes and continues to win over the world with its unique flavour and unmistakable blue-and-white jar.

FRAGOLA FABBRI

Expertly processed, the strawberries remain whole and delicious, immersed in a high-quality syrup that brings out the fruit's authentic, slightly tart flavour.

ZENZERO FABBRI

Inspired by the recipe that made Amarena Fabbri unique and inimitable, Zenzero Fabbri is immersed in a premium syrup with turmeric. Its fresh, pleasantly spicy flavour wins over the palate, making it the perfect ingredient for a wide range of sweet and savoury recipes and cocktails.

PRALINES - BOMBON

Pralines with rich, indulgent centres, in three refined varieties waiting to be discovered.

Bombon Cuor di Amarena Fabbri combine the inimitable flavour of Amarena Fabbri with the finest dark chocolate, encased in a thin layer of sugar that adds an unexpected crunch. A combination that brings out the quality and distinctive character of every ingredient.

Bombon Cuor di Pistacchio Fabbri contain a rich, creamy centre of Pistacchio Fabbri, coated in the finest milk chocolate and finished with the crunch of a thin outer layer of sugar. Irresistible from the first bite!

The star of **Choco Cherry** is the renowned Fabbri Cherry in Liqueur, intense and unmistakable. Coated in the finest dark chocolate, each praline is a jewel handcrafted with care and passion, creating a unique, elegant and distinctive blend of flavours.

SPREADS

Three delicious new products to spread on bread, use as a cake filling or decoration, or just eat straight from the jar, but not all in one sitting! High-quality ingredients, carefully selected and expertly combined in three flavours: Cocoa and Salted Caramel, Cocoa and Coconut, Pistachio.

SYRUPS

Available in over 30 flavours, traditional and ZERO, these syrups are ideal for making a refreshing soft drink or slushie, and also for adding flavour to gelato, yoghurt, fruit salads and coffee creations. Children love them in milk or used to make ice lollies. They are also well worth trying as ingredients in desserts. With its unmistakable design, the bottle is extremely practical thanks to its resealable cap.

TOPPINGS

Delicious sweet sauces made with top-quality ingredients the widest range of flavours on the market to spark your imagination with goodness! Perfect for adding that special touch to gelato, crepes, or semifreddo, or used as an ingredient or decoration for desserts. They make every recipe just that much more special.

FRUIT IN LIQUEUR

Unique specialty liqueurs with a long tradition of success and popularity. Indulge in them as an after-dinner treat or use them to add an alcoholic note to various recipes. Their elegant packaging makes them an ideal party gift.

BABÀ IN RHUM

An exquisite Italian specialty: a fancy pastry cake soaked in a lightly alcoholic Rum cocktail, with 6% alcohol by volume. Ideal for any time of day, by itself or topped with fruit, gelato, mascarpone cream or zabaione... a perfect little delight to eat in one bite!

FRUIT LIQUEURS



A new chapter in flavour, born from Fabbri's long experience in processing fruit in liqueur. **Liquore alla Ciliegia** captivates with its ruby-red colour and intense, enveloping, balanced notes of red cherries. **Liquore alla Grappuva** surprises with its brilliant straw-yellow colour and a fresh, harmonious bouquet of flowers and yellow-pulp grapes.

LEAVENED AND SWEET BAKED GOODS (OR SWEET BAKERY PRODUCTS)

The Cuor di Amarena Fabbri range of leavened baked goods draws on Italian tradition and the unmistakable flavour of Amarena Fabbri to celebrate the major holidays: **Panettone** with pieces of Amarena Fabbri, exclusive **Pandoro** and Easter **Colomba**. In the bakery sector, the company launched the Cuor di Amarena Fabbri **Croccolosa Tart**, a cake that combines fragrant shortcrust pastry with indulgent Amarena Fabbri and is topped with a crunchy crumble applied by hand for an irresistible flavour experience.



INGREDIENTS FOR GELATO ARTISANS

**Fabbri is an ideal partner for every artisanal gelato maker,
offering tools to help them unleash the full expression
of their creativity and professionalism**

Fabbri guarantees master gelato artisans high quality, added value, education and services as well as a full range of professional products, to create excellent traditional Italian gelato, soft-serve and semifreddos, refreshing frappés and granitas, and much more.



AMARENA FABBRI

Amarena Fabbri, a symbol of flavour in Italian culture, has been an icon of goodness and wholesomeness since 1915. A perfect topping for gelato, or as a decoration or tasty topping for any creation, these wild cherries are available in four sizes, with syrup or drained, whole or chopped, and as marbling, topping, Simplé, and nappage.

FRAGOLA FABBRI

These strawberries are the result of skilled, delicate processing that brings out the fruit's qualities. The small, whole, semi-candied fruits, carefully selected and processed in high-quality strawberry syrup, remain whole, firm and delicious. Immersed in their own syrup, they retain the fragrance and fruity, slightly tart aroma of fresh strawberries. Fragola Fabbri, perfect on gelato and ideal for decorating and adding flavour to any creation.

ZENZERO FABBRI

Semi-candied ginger nuggets immersed in a premium syrup with turmeric. With its fresh, pleasantly spicy flavour, Zenzero Fabbri is crisp, spicy and non-fibrous, and retains its heat when cooked. In the gelato shop, Zenzero Fabbri is perfect both as a decoration and as an ingredient for making gelato.

BASES



Fabbri 1905's long-standing tradition and know-how have led to the creation of more than 50 solutions to help artisanal gelato professionals obtain the best product possible according to their recipes, flavours, and tradition. Our wide range of products will allow to choose the best solution to enhance the creations of gelato artisans, among cream, vanilla, milk or a more neutral flavour.

NEUTRO, TEXTURE IMPROVERS, EMULSIFIERS AND FLAVOURINGS

A range of products designed to give gelato its essential characteristics: creaminess, scoopability, perfect stability and excellent structure.

FLAVOURING PASTES

Over 80 concentrated flavouring pastes made with the finest ingredients, to be added to base mixes to create a wide range of gelato flavours. Available in cream and fruit versions, they contain very high percentages of real fruit, all processed at our facility in Anzola dell'Emilia (province of Bologna).

SIMPLÉ - COMPLETE PRODUCTS

A range of over 60 high-performance ready-to-use products, perfect for making traditional Italian gelato or soft-serve, or as fruit-rich ingredients for semifreddos, frappés, Sicilian granitas, or in the slush machine. Fabbri offers these ingredients both as pastes and as powders.

SORBÈ - COMPLETE PRODUCTS

A range of ready-to-use complete products in paste form, perfectly balanced and with a high fruit content, designed for making artisanal sorbets.

PRODUCTS FOR SOFT-SERVE GELATO

A range of complete and balanced cold-soluble powdered preparations for making the mixture to use in soft-serve gelato machines.

MARBLINGS

A wide range of over 50 pastes: sugary or anhydrous, smooth, or with pieces of fruit or crunchy extras. An essential touch for tubs of gelato or semifreddos, and versatile enough to unleash the imagination of any gelato-maker. The delectable Nutty line is also perfect for layered "cremini."

TOPPINGS AND DECORATIONS

Our exquisite Gourmet Sauces are a top-quality decoration or filling for so many unique creations. The full range contains over 40 products, and the Gold selection are the finest quality. Available solid decorations include the most classic gelato shop favourites, including colourful stars and crunchy toppings.

COATINGS

Prepared as pastes, these are ideal for creating crunchy coverings, easy to use and ready-made. A wide variety of flavours and colours to personalise your gelato shop. Perfect for ice cream sticks, modern cakes and frozen pastries.



INGREDIENTS FOR PASTRY CHEFS

**Fabbri offers a range of specialty products
for high-end pastry making**

These products are the priceless allies of any pastry chef or restaurant cook. Professionals can now make use of Fabbri's expertise and know-how, thanks to this wide world of specialties that allow for innovation in the pastry kitchen.



AMARENA FABBRI

Amarena Fabbri, a symbol of flavour in Italian culture, has been an icon of goodness and wholesomeness since 1915. Perfect as a decoration or tasty topping for any creation, these wild cherries are available in four sizes, with syrup or drained, whole or chopped, and as marbling, topping, nappage, jam, puree, and filling.

FRAGOLA FABBRI

These strawberries are the result of skilled, delicate processing that brings out the fruit's qualities. The small, whole, semi-candied fruits, carefully selected and processed in high-quality strawberry syrup, remain whole, firm and delicious. Immersed in their own syrup, they retain the fragrance and fruity, slightly tart aroma of fresh strawberries. Fragola Fabbri is perfect for decorating, garnishing and adding flavour to every pastry creation.

ZENZERO FABBRI

Semi-candied ginger nuggets immersed in a premium syrup with turmeric. With its fresh, pleasantly spicy flavour, Zenzero Fabbri is crisp, spicy and non-fibrous, and retains its heat when cooked. In the pastry shop, Zenzero Fabbri is ideal both as a decoration and as an ingredient in leavened baked goods and chilled desserts.

BASES

A wide range of powdered products, perfectly balanced for preparing excellent desserts such as crêpes, as well as vegan products including meringues, sponge cakes, shortcrust pastry, macarons, meringue kisses, mousses and semifreddos.

FLAVOURING PASTES

Over 80 varieties of cream or fruit-based concentrated flavouring pastes, water-based or anhydrous. Easy to use thanks to their fluid texture, these pastes guarantee consistently excellent results in all pastry, bakery and frozen applications, from dough to fillings; also great for pralines.

CONCENTRATED FLAVOURING PRODUCTS AND GOURMET PREPARATIONS

A select range of concentrated flavouring products in powder form, for making quick and easy sweet and savoury mousses and semifreddos.

FILLINGS

A complete range of top-quality marblings that will help create an infinite number of flavours. Over 50 flavours at the service of the creativity and imagination of the Master Pastry Chef.

NUTTY

Nutty is special not only for its flavour but also for its multiple uses! A scrumptious spreadable cream, tempting and surprising. A range of anhydrous creams, smooth or crunchy, suitable for even the lowest temperatures, able to maintain their creamy texture both as fillings and, in some cases, in baked goods without drying out.

PASTEURIZED EGG YOLK PASTE

Ideal for recipes that call for the use of eggs, and a total guarantee of food safety.

Pastovopan and Pastovocrem are two Fabbri specialties that serve to emphasize once again the company's support for food artisans; Pate à bombe is a ready-to-use product for use in semifreddos and frozen desserts.

COCOA

Made from precious Dutch cocoa, the finest roasted cocoa for the finest quality in artisan pastry-making.

JAMS AND PUREES

A line of delicious fruit jams, smooth or with pieces of fruit, the perfect inspiration for pastry professionals to find new creative expressions. Especially suitable for baked goods, as they do not boil when cooked.

GLAZES AND NAPPAGE

Professional products which guarantee shiny, uniform coverage, these glazes are essential in modern pastry for their ability to prevent cakes from drying out or going stale. Beautiful and tasty, they always cut perfectly.

LIQUEUR SPECIALITIES

The finest-quality fruit with a delicate note of alcohol or grappa, useful for countless pastry applications and also available in elegant gift packaging. The Babà is the pride of Fabbri.



INGREDIENTS FOR BARTENDERS

Fabbri has always supported the professionals of the beverage industry with innovative solutions created with premium ingredients for mixed drinks.

A complete range of syrups for making excellent cocktails, long drinks and colourful aperitifs, both alcoholic and non-alcoholic; a range of spirits with a century-old heritage for creating contemporary signature drinks; and tools for molecular mixology.



INGREDIENTS FOR BARISTAS

A range of products for all the many moods of the coffee house, for all occasions and all times of the day.

From flavouring syrups for hot and cold coffee to ingredients for quick, practical preparations like blended iced coffee drinks, the versatility and quality of Fabbri products always means excellent results. Also useful for refreshing granitas, frappés, smoothies, lemonades and iced teas.



AMARENA FABBRI

A symbol of sweetness and quality, Amarena Fabbri wild cherries are more than a simple garnish: they are the key ingredient for fancy, unusual aperitifs and cocktails.

ZENZERO FABBRI

Exquisite handcrafted nuggets of semi-candied ginger, immersed in a premium ginger and turmeric syrup. Zenzero Fabbri is not only a drink garnish. Its syrup can also be used as a cocktail ingredient.

MIXYBAR SYRUPS & MIXYBAR PLUS

With a complete range of over 60 fruit concentrates and much more, Mixybar products meet every recipe need, from cocktails to coffee creations. They include the exceptional Plus range, with a high fruit concentration, maximum fluidity and stability. An innovative heat treatment preserves the nutritional and sensory qualities of the raw materials, guaranteeing unrivalled aroma and fragrance.

MIXYFRUIT FRUIT PULPS

These versatile, fruit-rich Fabbri fruit pulps are a true must-have for any bartender.

GIN FABBRI

At the origin of the company's history, which began as Pre-miata Distilleria Fabbri, there was already a fine Gin. That centuries-old heritage has now been reinterpreted: a dry gin distilled with juniper berries, bitter orange peel, liquorice and angelica roots, coriander and cardamom seeds, with pure Fabbri Amarena distillate.

MARENDRY

Reborn from a traditional recipe, Marendry is a reimagination of a classic bitter liqueur, ennobled with the colour and flavour of the inimitable Amarena Fabbri wild cherries.

RATAFIA' FABBRI

Pure Amarena Fabbri Juice blends with fine PDO Sangiovese Superiore to create a liqueur unlike any other, with an intense aroma, warm body and enveloping flavour.... The perfect Amarena Fabbri elixir, best served ice-cold!

CILIEGE FABBRI

The original Futurist-style label is back. Crisp and delicious, Fabbri Ciliege cherries come in an excellent spirit that can be used as a cocktail ingredient, while the pitted cherries are ideal for garnishing the most iconic cocktails.

GOURMET SAUCE TOPPINGS

Fabbri's sauces for hot and cold coffee drinks are ideal for flavouring espresso and cappuccino, but also pair perfectly with Fabbri's chocolate line.

HOT CHOCOLATE

Chococioc products make it easy to prepare delicious thick, creamy hot chocolate, perfect for pairing with sauces and syrups.

CHILLED CREAMS

Creamy delights for dessert in a glass. Just add milk and mix in the granita machine for an endless variety of tempting combinations.

MOLECULAR MIXOLOGY

Fabbri has revolutionized the bartending world with an innovative three dimensional take on traditional beverages: solid cocktails, transforming any specialty drink into a glossy gelatin; Spherology, which transforms beverages and cocktails into self-contained spheres filled with liquid; and "Aria&Velluto Shake" for creating light, airy and foamy concoctions ("Aria," air), or rich, dense ones ("Velluto," velvet), that melt in the mouth leaving all their flavour and aroma behind.

FRAPPE' POWDER

Their balanced formulation and ease of use make them ideal for preparing frappés and milkshakes.

SYRUPMATIC

A complete range of fruit concentrates and beyond, these syrups meet every possible need, from classic recipes to original modern creations.

SUGAR RANGE

A number of options for the bartender to meet a variety of needs. Mixybar Plus gold sugar, Demerara brown sugar from Mauritius, Mixybar Plus Italian sugar, 100% Italian beet sugar with the Italia Zuccheri guarantee, and calorie-free Mixybar Zucchero Zero join Agave bio, a natural, organic alternative to classic sugar.

COMPLEMENTS AND MIXERS

A wide range of complements and mixers for alcoholic and non-alcoholic cocktails, for the imaginative beverage professional who wants to add a special touch of something new:

- LEMON SORBET

To quickly and easily prepare a selection of sorbets, simply add water and Mixybar for flavour.

- SOUR LINE

Three different preparations for perfectly balanced cocktails: Sweet & Sour Liquid Concentrate, made with lemon and lime juice; powdered Sweet & Sour, made with sugar, lemon and egg white; and Lemonbar & Sour, made with lemon and egg white.

- GUM NERO

Its deep black colour, a symbol of modern standards of style and elegance, makes Gum Nero the perfect ingredient for adding a touch of the unexpected to classic cocktails, or create intriguing contrasts of colour.

- GRANITINA

A powdered, balanced, ready-to-mix ingredient for use with a neutral base in the granita machine. Once the base is prepared, just add Fabbri Mixybar products for a delicious granita in your flavour of choice.

- BASE GELATO SYSTEM

With its 220 g single-serving size, the exclusive GS base makes it quick and easy to prepare creamy, scoopable gelato or a gelato cocktail using the Mixybar range.





INGREDIENTS FOR CHEFS AND FOOD SERVICE PROFESSIONALS

Fabbri draws on the vast experience of its expert gelato artisans and pastry chefs to offer solutions and premium ingredients to food service professionals, making their work easier and their sweet and savoury dishes even more special.

Fabbri guarantees restaurant professionals complete product lines and service at the highest level, helping save on time and costs without giving up quality.

AMARENA FABBRI

The perfect ingredients for every pastry specialty, including fillings and decorations, but also ideal for fancy aperitifs or the perfect accompaniment to sweets and desserts: Amarena Fabbri wild cherries can still surprise, even paired with cheese or meat dishes.

TOPPINGS

Over 30 sweet and decorative toppings to make gelato, fruit salads, semifreddos, mousses and plated desserts that much more special.

DÉCORS

At 30°C, Kroccant is soft and creamy – when chilled, it transforms into a delicious, crunchy chocolate or white chocolate shell. Ideal for pralines, gelato, desserts, chocolate-dipped fruits, and fruit salads. Also excellent as a decoration for cocktails, mixed drinks, frappés and liqueurs.

GELATO BASES

- BASES FOR HOT-PROCESS

AND COLD-PROCESS CREAM GELATO

Powdered product for preparing the base mixture for cream-based gelatos: guarantees a creamy, spreadable texture, perfect stability and excellent structure.

- MORBIFRUTTA

Powdered base for cold-process preparation of fruit-based gelatos and sorbets.

- LIMONE SDL - LEMON

A single product suitable for making excellent lemon gelato as well as fresh, creamy lemon sorbet.

SIMPLÈ - COMPLETE PRODUCTS

Pasteurized, balanced and complete fruit concentrates, ideal for making semifreddos, gelatos, and fruit frappés.

- BASE GELATO SYSTEM

Complete base for lactose-free fiordilatte gelato.

MARBLINGS, CROCKOLSI AND NUTTY

Dense fruit and cream pastes for decorating and filling cakes, semifreddos, mousses, dessert pizzas, and crepes. They stay fluid and creamy even at low temperatures.

AMARENA FABBRI FILLING

All the flavour of Amarena Fabbri wild cherries, in a special croissant filling.

DESSERT BASES

- PANNAMOUSSE

A neutral base for preparing mousse, Bavarian cream, panna cotta, crème caramel, custards, and to use as a cream stabilizer. Allows to easily make creamy, soft desserts which hold their shape well.

- PANNAMOUSSE ZERO

Powdered product with no added sugars, to be added to milk or fresh cream for desserts such as mousse and panna cotta.

- MASCARPIÙ

Just add cream to this powdered product for a soft mascarpone, perfect for any dessert intended to be consumed at above-freezing temperatures (+ 2°/+ 4°C).

- SEMIFREDDO BASE

A powdered product specifically designed for making semifreddos. Gives volume and structure to the finished product and helps it hold its shape perfectly, even out of the freezer.

- PATE À BOMBE

Egg base for semifreddos, mousse, and parfaits. Can be served as cold as -18°C.

- VEGAN BASE

A single product for making exquisite vegan-friendly recipes including sponge cake, pastry dough, meringues, macarons, and streusel.

FLAVOURING PASTES

Creamy and smooth concentrated pastes for flavouring gelatos, desserts, and semi-freddos.

NAPPAGE

Glazes for covering desserts and semifreddos which always cut perfectly. Delicately flavourful, they stay clear and shiny at temperatures above and below freezing.

COMPLEMENTS AND MIXERS

- BASE FOR SOLID COCKTAILS AND ASPIC

A special formula for creating original alcoholic or non-alcoholic "solid cocktails," fruit aspics, and panna cotta.

- ARIA&VELLUTO SHAKE

For creating light, airy and foamy concoctions ("Aria," air), or rich, dense ones ("Velluto," velvet), that melt in the mouth leaving all their flavour and aroma behind.

- SPHEROLOGY

Two products for the "spherification" technique of modernist cuisine: that is, transforming liquids (liqueurs, syrups, sauces, coffee, tea, fruit juices) into liquid-filled spheres of various sizes. Spherology allows to create "ravioli" (medium-sized spheres) or "caviar" (mini-spheres), solid on the outside and liquid on the inside.

CHILLED CREAMS

- CREMAFREDDA

Powders in multiple flavours for creating chilled-cream desserts in the granita maker.

- LEMON SORBET

A powdered mix for making fresh, creamy sorbets in the granita maker.

- FRAPPÉ POWDER

An easy-to-use powdered product for making frappés.

GELATIN

- FRESCAFRUTTA GELÉE

Ready-to-use gelatin for fruit desserts. It creates a shiny glaze and, at the same time, helps any fruit (apples, pears, bananas, pineapples, peaches, etc.) to stay as fresh as if it were just sliced. Also available in a spray-bottle version, GELATINA A SPRUZZO.

- CHIARAFRUTTA

Ready-to-use gelatin for fruit desserts. It creates a shiny glaze and, at the same time, helps any fruit (apples, pears, bananas, pineapples, peaches, etc.) to stay as fresh as if it were just sliced. Also available in a spray-bottle version, GELATINA A SPRUZZO.





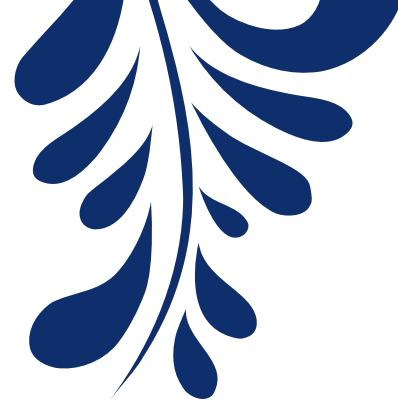
INGREDIENTS FOR INDUSTRY

Fabbri draws on its over one hundred years of experience in the international food and beverage sector to offer its expertise to the industry, to restaurant chains, cruise lines, and fast-food chains.

Fabbri also supports the creation of tailor-made products and projects thanks to highly specialized research & development and marketing teams.



OUR PARTNERSHIPS



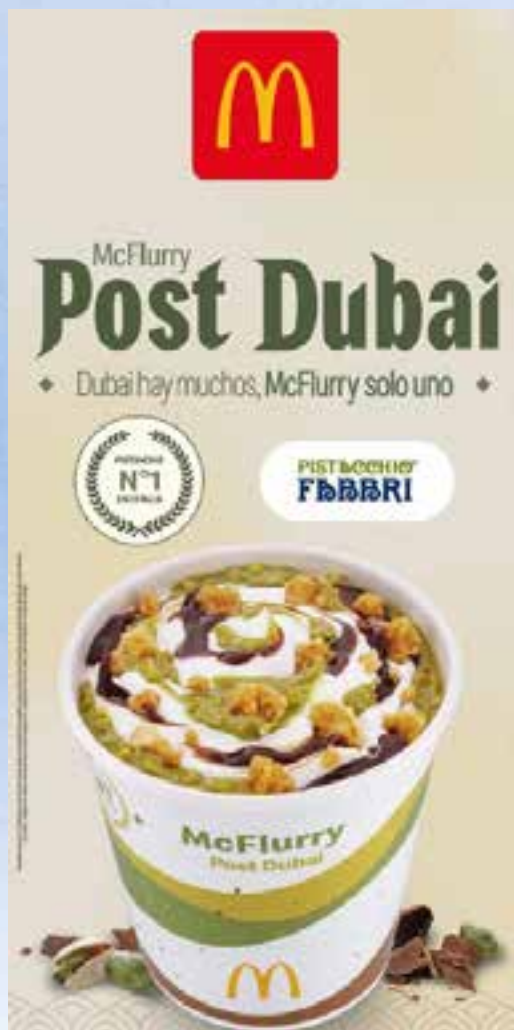
The collaboration with other excellences of the national and international food & beverage tradition is a custom for Fabbri which sees its own strategic value reflected in it.

The company, which operates today in 5 continents, has always believed in the value of sharing and the ability to team up for a structural growth of the "Made in Italy".





McDonald's Argentina (Arcos Dorados)





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