



Italian Family Company

**A FAMILY COMPANY
SINCE 1905**



A FAMILY COMPANY
SINCE 1905



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OUR CO-BRANDING PARTNERSHIPS



The Fabbri family's message

Our story began in 1905, when most companies were small family-run businesses and recipes were handed down through the generations. Today, after over a century of evolution and development, we still strive to capture those genuine, authentic, “old-fashioned” flavours in every product we make. The flavours of Italian tradition.

Our ingredients for gelato artisans, pastry chefs, mixologists, and baristas are the perfect addition to every moment of the day, from breakfast to happy hour to dessert, be it at home or on the town. Because any time is a good time to enjoy the simple pleasures of a recipe that comes from the heart - ours and yours alike.



*room for
individual creativity*



*premium
ingredients*



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 consumers. Fabbri products are that special touch which brings out individual creativity, at home and away from home, in the preparation of food and beverages.

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.

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 for over 100 years. To this day, Fabbri 1905 is run by the fourth and fifth generations of that same Fabbri family.

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." Today, 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.



*at home and
away from home*

*solutions which make
all the difference*

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



OUR LEADERSHIP IN ITALY

We cover
all modern
distribution
in Italy

86 DP

Weighted
Distribution

(Data source IRI - Institute for Industrial
Reconstruction - March 2019)

Our market
share
in Italy
is equal to:

83%

In Val.

Others

(Data source A.T. Nov. 19)

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.



Francesca Ceccarelli | Osservatorio diorama.
Composition with porcelain and Fabbri jar.
Oil on copper, 35 x 43 cm
Fabbri Art Prize 2015





OUR HISTORY

FABRI
1905

SWEETNESS FOR OVER A CENTURY... ALL 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.

1905

A LONG JOURNEY BEGINS

In 1905, Gennaro Fabbri took over an old grocery store with a wine cellar in Portomaggiore, province of Ferrara. He was 45 years old and had two sons, Aldo and Romeo. Gennaro transformed that little shop into a production and distribution of liqueurs. The sign outside read: "Premiata Distilleria Liquori G. Fabbri", known today as "Fabbri 1905". It was the beginning of a long entrepreneurial adventure. The company's success only grew over time, all the way to the turn of the millennium.



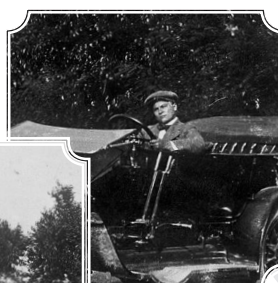
1915

THE INVENTION OF "MARENA CON FRUTTO" - A GROWING PASSION

In the 1920s, Gennaro Fabbri opened the company's first Bologna plant, and production expanded into delicious alcoholic and non-alcoholic syrups. That was the beginning of Fabbri's most famous product: the "Marena con frutto," inspired by a recipe from Gennaro's wife Rachele. Mint and grenadine syrups joined the line-up as well.



The 1930s saw the addition of Wild cherries in liqueur and a range of Jams. During the difficult war years, these jams were the only thing the company was allowed to produce. Gennaro's sons Romeo and Aldo became increasingly involved in helping run the business, and in 1933 the company's name was changed to "Ditta G. Fabbri di Aldo e Romeo Fabbri."



WILD CHERRIES IN LIQUEUR: NEW RECIPES, NEW HORIZONS

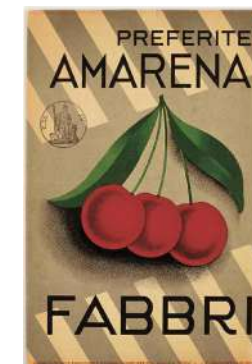
1930

BAR CENTRALE: BOLOGNA'S HIGH-SOCIETY SALON

1935



Around this time, Fabbri's first semi-finished products for artisanal gelato came onto the scene. Gennaro bought the Bar Centrale in Bologna, located in the heart of the city, across from the Stock Exchange in a busy business district. His sons turned it into an elegant salon, where Fabbri products were always on the menu. The bar was open 24 hours a day, a rarity at the time, and became a favourite meeting point for businessmen, young city-dwellers, and the socialites of high society. The menu featured liqueur, syrups and gelato all made with Fabbri 1905 semi-finished products.



1947

REBUILDING IN THE POSTWAR PERIOD: FABBRI MAKES THE BIG LEAGUES

During the economic reconstruction of the postwar period, Fabbri became a joint-stock company under the name of "G. Fabbri S.p.A." In 1947, the next generation - Fabio and Giorgio, Gennaro Fabbri's grandsons - took the helm. They expanded production of liqueurs and, naturally, of traditional products like Amarena Fabbri and the famous fruit syrups.

Once again, the Fabbri family had a great idea that was ahead of its time. They set up a fleet of travelling “gelato workshops”: vans set up to show gelato makers and pastry chefs how to make good, artisanal gelato using Fabbri’s own semi-finished products. It was a highly innovative marketing strategy: the vans travelled all around Italy, spreading the company’s image far and wide.

FABBRI: ITALY’S TRAVELLING GELATO SCHOOL

1954

1957

CAROSELLO: “AFTER THE PIRATE, EVERYONE OFF TO BED WITH FABBRI”

Always ahead of the game, Fabbri was among the earliest key figures on Carosello, a legendary Italian television show featuring skits and advertisements, that entertained generations of adults and children starting in 1957. Millions of Italians still look back fondly on the humorous adventures of “Salomone, the chubby pirate”, an animated cartoon created by Fabbri. Even after Carosello went off the air, Fabbri continued to invest in television advertising, and entrusted their company’s image to famous directors.



THE THIRD GENERATION: ENTHUSIASM, PASSION AND STRATEGY

1960

In the ‘60s and ‘70s, the third generation of the Fabbri family took over running the company. Their management style was still characterized by enthusiasm, passion, and a desire to be always one step ahead of the times. Production was moved to Anzola Emilia, to a new, 180,000-square-meter facility that is still active today. The Fabbri label found its way into millions of Italian homes with the rise of advertising, and the company once again rose to meet the new production challenge. International distribution of Fabbri products also began.



In the 1970s, Fabbri launched its first line of Toppings for gelato and desserts. It was revolutionary: Italian households suddenly discovered a passion for dessert. Fabbri products made it easier to express one’s talent and creativity in the kitchen, to the delight of the whole family.

TOPPINGS: A REVOLUTION IN HOMEMADE PASTRY

1970

1952

ANOTHER STEP FORWARD: GELATO, MADE IN ITALY

A courageous step forward launched the company into the spotlight on the international stage: the launch of a new successful product, the “Cremolati”. These were semi-finished bases for traditional Italian gelato-making: pastes of fruit and cream that, when mixed with milk or water, magically transformed into excellent, artisanal gelato. To this day, Fabbri is the leader of this niche market. It was a huge success and opened up a whole new market for Fabbri: classic Italian gelato.





In the 80s, Fabbri expanded their product line intended for use away from home, and began working with partner companies to distribute their products more widely. The goal was to expand and consolidate sales on the international markets.

FABBRI: THE WORLDWIDE LAUNCH OF THE BRAND

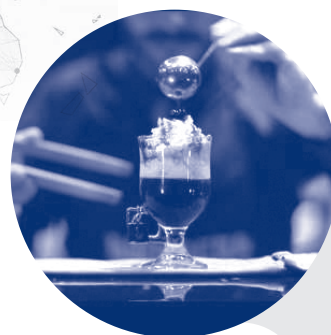
1980



The fourth generation of the Fabbri family took over the company. The founder's great-grandsons Andrea, Nicola, Paolo and Umberto take control of a company with 250 employees, 17 production lines and 23 packaging lines. The family business now distributes 1,200 products in over 100 countries.

1990

THE FOURTH GENERATION: THE FABBRI GREAT-GRANDCHILDREN TAKE THE HELM



As the brand's reputation grew thanks to advertising, Fabbri continued to diversify its product line. This is how the products designed for bartenders were created, Mixybar and, a year later, Mixyfruit: fruit concentrates for mixed drinks. Soon thereafter, a line of products for flavouring coffee, hot chocolate, cappuccino and tea also appeared on the scene.

CHEFS AND BARTENDERS: IMAGINATION ON THE MENU

1995



Not just high-quality products - high-quality professional development too. In 1996, the UNI-certified "Permanent International School of Artisanal Gelato and Pastry" was founded. The school was a big success, and changed its name a few years later to "Fabbri Master Class," the name that still distinguishes Fabbri's training centres in Italy and abroad.

MASTER CLASS: BUILDING ON SUCCESS

1996



2000

A NEW MILESTONE: ITALIAN STYLE AROUND THE WORLD

Building on the strength of a brand defined by high quality, Fabbri conquered the foreign market with traditional Italian products, proving itself to always be ready to take on new challenges. The brand strategy became twofold: on the one hand, the search for distribution partners for Fabbri products, on the other, direct investment in creating foreign companies controlled by the Fabbri family. Tradition and passion are still the key ingredients in every Fabbri recipe today.



Andrea Di Marco | Peso Dolce
Oil on canvas, 100 x 90 cm
Fabbri Art Prize 2007



2005

ONE HUNDRED YEARS: THE INCREDIBLE FABBRI STORY

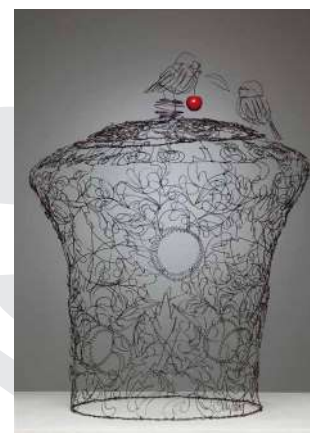
In 2005, the company celebrated its centennial with prestigious events and limited-edition products. Among the biggest crowd-pleasers were the Centennial Jar, the “One Hundred Years of Fabbri” monograph, and the company’s participation in the Venice Film Festival. Fabbri 1905, famed for having “invented” the inimitable Amarena Fabbri wild cherries and fruit syrups, is constantly dedicated to promoting and establishing Italian-made goodness around the world.

2010

THE FIFTH GENERATION: TRADITION RENEWED

The fifth generation of the Fabbri took their place at the head of the company, working on large-scale projects aimed at continuous research and innovation, without ever losing their strong connection to tradition. Today, the company operates in four main markets.

Along with the many products aimed at home consumers, Fabbri also offers solutions and high-value products to professionals in the field of artisanal gelato, Italian and international bartenders and baristas, and Italian and international pastry chefs.



Chizu Kobayashi | Dolce stil novo
Three-dimensional wire sculpture in iron wire and wood, 80 x 60 x 60 cm
Fabbri Art Prize 2015

AMARENA FABBRI: A CENTURY OF DELICIOUS STYLE

2015

Amarena Fabbri wild cherries and their iconic jar, now one hundred years old, together represent the true Italian style beloved all over the world. Numerous events were held to celebrate the centennial: a special all-women edition of the Fabbri Art Prize, and the social initiative “Amarena Stories,” a crowdsourced collection of stories of people’s thoughts and memories about Amarena Fabbri.

These distinctive events demonstrate just how much of an impression these wild cherries have left in the Italian collective imagination – and how much they can be seen as a metaphor for the world of art.

The distinctive Amarena Fabbri jar has become a true icon of style and taste.



FABBRI QUALITY AROUND THE WORLD

2020

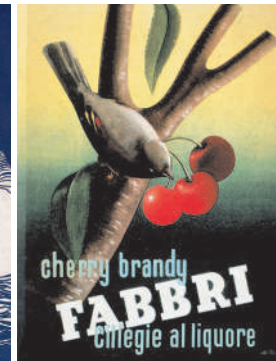
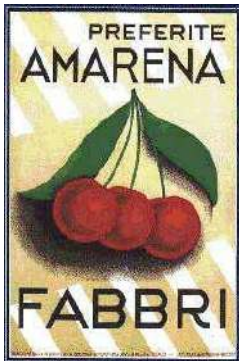
Gelato and pastry shops, mass consumption, beverages and coffee: 1,300 products, 17 production lines, and 10 offices around the world. A family holding company that distributes in over 100 countries, led by the fourth generation of the Fabbri family, Nicola, Paolo, and Umberto – and now joined by the fifth generation as well, Carlotta, Stefania, Federico and Pietro Fabbri, Michele Magli, Giovanni Quattrocchi, and Fabio Macri.

Following in the footsteps of Gennaro: the ideals and philosophy of the first generation still echo down to the fifth, and define the history of both the family and their company.

And now, the story continues...

ADVERTISING CAMPAIGNS

print and tv





Matteo Bergamasco | Fabbrica Fabbri
Olio su tela, 200 x 200cm
Premio Fabbri per l'arte 2007



Andrea Di Marco | Peso dolce
Olio su tela, 100 x 90 cm
Premio Fabbri per l'Arte 2007



Our guiding principles

CREATIVITY

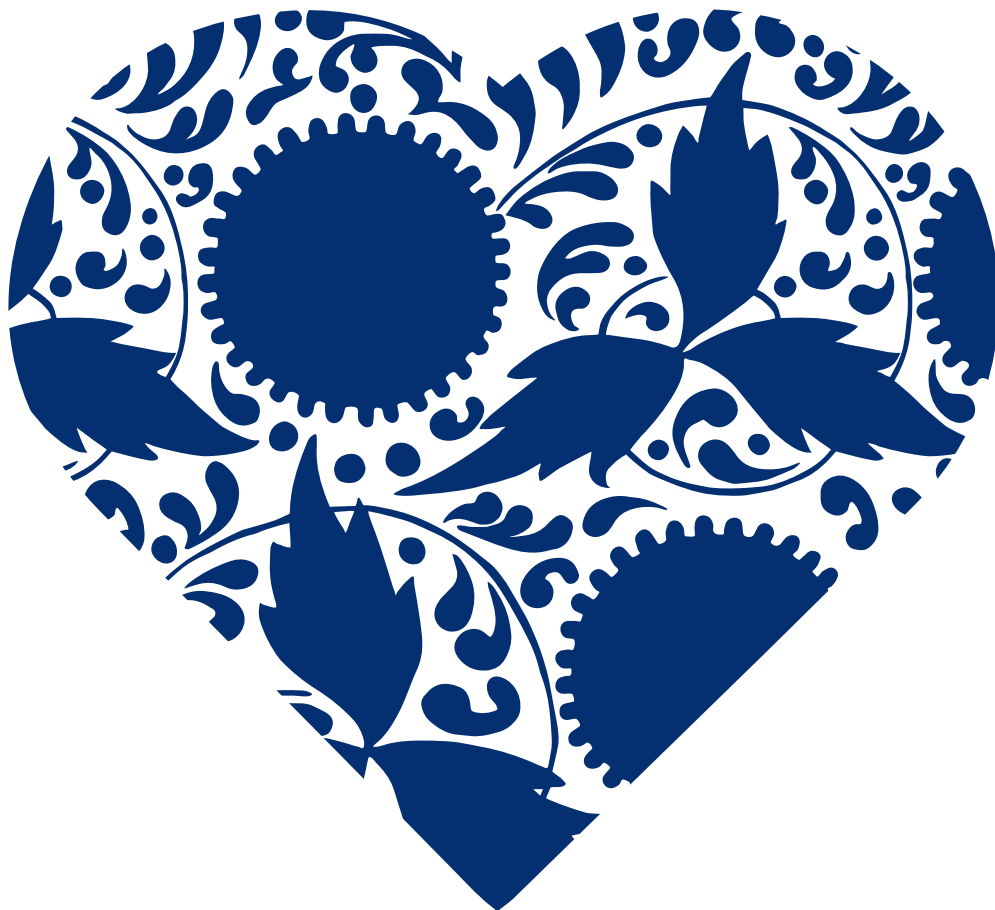
Our success is thanks
to the creativity of our customers.

CUSTOMER CARE

We take care of our customers so that,
thanks to our products,
they can take care of their own.

ITALIAN CULTURE

We aim to bring
the authentic Italian culture of gelato, pastry
and mixology to the 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.



Constant research
of quality and excellence
in products
and services offered



Appreciation
for the individual



Respect
for religious
values



Respect
for ethical
values



Respect
for the environment



Relationships
between people



OUR COMMITMENTS TO 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 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.

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.

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
400

Lactose-Free Products



OVER
600

gluten-Free Products



OVER
40

Vegan-Friendly Products



OUR COMMITMENT TO PEOPLE

The true key to our success as a company has been our ability to maintain a living, vibrant connection with our local area, putting people and their quality of life first.

We are committed to social progress on numerous fronts: from the inclusion of women and underprivileged people in the workplace to support for scientific research. All these diverse goals, however, have an underlying principle in common: supporting individuals and their talent - the true heritage of Italian tradition. Women are the pillar of every family. And that goes for Fabbri as well - it is to a woman, Rachel Fabbri (wife of founder Gennaro), that we owe the invention of our most iconic product, the Amarena Fabbri.

Our appreciation for women has therefore been with us right from the start - and today, we are proud to support women's employment and entrepreneurship with three projects: Lady Amarena, since 2015 the only international bartending competition open exclusively to women bartenders from all over the world; a professional training course in artisanal gelato production for incarcerated mothers as part of So-

roptimist International's "Si Sostiene" project; and the "Mozambique Project", in cooperation with Rotary International, to train new master gelato-makers in Africa. We offer not only economic support, but also an active commitment to finding new approaches to raising awareness and involvement among young people: Fabbri has been partnered with AIL (the non-profit Italian Association against Leukemia, Lymphoma and Myeloma) since 2015, the year of the first "Cockt-AIL" traveling benefit bartending competition. The company has also contributed financially to the success of "The Bitter Taste of Leukemia," an Italian research project that opened significant new horizons in the search for a cure for a disease that strikes primarily young people.

Fabbri is also a strong supporter of the ANT Foundation Italy, the country's largest non-profit providing free in-home specialist health care to cancer patients.



**EMPOWERING
WOMEN**



**SUPPORTING
RESEARCH**



**SOCIAL
INTEGRATION**



OUR COMMITMENT TO RESPECT 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 Star-K Kosher and Star-D Kosher.



OVER
500

Kosher Products



OUR COMMITMENT TO THE ENVIRONMENT

For a company that has always enhanced the value of the earth's products, the relationship with the environment is a natural thing. We work to ensure that our production processes, methods, and ingredients all take into account the development of scientific knowledge and experience regarding the environment, in order to better respect our local ecosystem, prevent pollution, and protect the local environment and landscape.



RESPECT FOR THE WATER SUPPLY



Fabbri 1905 exclusively uses water from proprietary wells, rather than burdening the municipal water grid. This well water is purified and rendered potable in a plant featuring an organic filter, that traps all organic and non-organic pollutants present. The water used for cooling the equipment is reclaimed and recirculated in order to optimize water consumption.

The average organic load of Fabbri 1905's purified wastewater and its total suspended solids are 90% lower than the legal limit. The wastewater produced by Fabbri 1905 does not contain dangerous, toxic, harmful or carcinogenic substances.

-75%

**water consumption
since the 1990s**

OUR COMMITMENT TO SAVING ENERGY



Over the last thirty years, our cumulative energy savings have reached 20% thanks to changes made to the steam distribution system in production facilities. Fabbri 1905 has undertaken a renovation project aimed at reducing heat loss, adopting low-energy-consumption lighting systems and a central air-conditioning system in line with the recommendations of the signatories of the Kyoto Protocol.

-20%

**energy consumption
over the past 30 years**

EMISSION CONTROL



Fabbri 1905's atmospheric emissions are mostly related to facilities for the storage and transportation of sugar and other non-hazardous powdered foodstuffs. These emissions are constantly monitored, and a filter system prevents the uncontrolled release of these particulates into the atmosphere.

Thanks to a post-combustion capture system, these gases and particulates are transformed into water vapour, carbon dioxide, and other non-toxic gases. Additionally, to limit the spread of unpleasant odours created by the water-purification process, Fabbri 1905 has installed a deodorization structure: a filtering bed of plant material, containing microorganisms that feed on the compounds that produce offensive odours and transform them into other, odourless substances.

PLASTIC RECYCLING



Innovation also means knowing when to say goodbye to something you're fond of in order to pursue an important goal.

That is the situation we find ourselves in now with glass, which Fabbri has always used to package its syrups, but which we have now replaced with PET plastic.

We have developed a completely recoverable style of packaging, which can be entirely disposed of in the "plastics" recycling category along with its cap and label.

WASTE DISPOSAL

All waste produced by Fabbri 1905 is recovered or recycled by authorized specialist companies in the field. Packaging waste of paper/cardboard/plastic/wood/glass and metal is used to create new packaging or other objects.

Food waste is sent to facilities that process it to produce bio-gas, a source of clean energy. None of the waste produced by Fabbri 1905 is sent to landfills.





On this page: photo by Niccolò Biddau

OUR COMMITMENT TO 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.



OUR COMMITMENT TO 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.





1. **Giuseppe Rado** | Amarena liberi tutti (Amarena hide-and-seek), Stampa Lambda, 100 x 140 cm, Fabbri Art Prize 2007

2. **Aldo Mondino** | Iznik Oil on glass, 52 x 84 cm Fabbri Art Prize 2005

3. **Fabrizio Passarella** | BollyMood Cherry Parade (VotAntoniol) Acrylic on canvas, 100 x 100 cm Fabbri Art Prize 2005

4. **Antonella Cinelli** | Naufragio (Shipwreck) Oil and mixed media on canvas, 300 x 200 cm Fabbri Art Prize 2005

5. **Andrea Salvatori** | Senza titolo Glazed pottery and original Amarena Fabbri jar, 40 x 70 x 100 cm Fabbri Art Prize 2007

7. **Giacomo Costa** | Scena no. 25 C-Print on Forex, 100 x 200 cm Fabbri Art Prize 2005

8. **Nicola Bolla** | Senza titolo Swarovski crystals on metallic bezels, h. 24 cm, ø 25 cm Fabbri Art Prize 2011

9. **Mido** | 28-06-2009 24 Digital photography + post production, Ink printing, 50 x 70 cm Fabbri Art Prize 2009

10. **Massimiliano Zaffino** | Serena all'Amarena '07 Oil on canvas, 110 ø 150 cm Fabbri Art Prize 2007

OUR COMMITMENT TO 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

Alessandra Giovannoni | Strada con villa Fabbri
Oil on canvas 100 x 200 cm
Fabbri Art Prize 2015

OUR COMPANY



OUR FIGURES



PRODUCTION
FACILITY

ANZOLA
BOLOGNA

> 180.000
square meters
of production space

FABBRIO



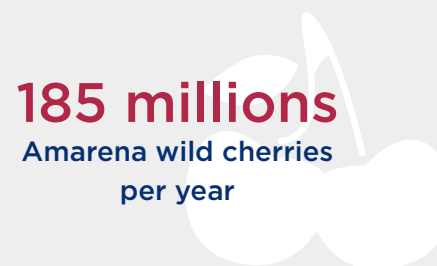
1.300
products



300
employees



40
production
and packaging lines



185 millions
Amarena wild cherries
per year



50%
women
employees



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.



Italian Family Company

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Tamara Ferioli | Piccolo grande Amare...
Mixed technique, base 20 x 20 cm, total height 48 cm
Fabbri Art Prize 2015

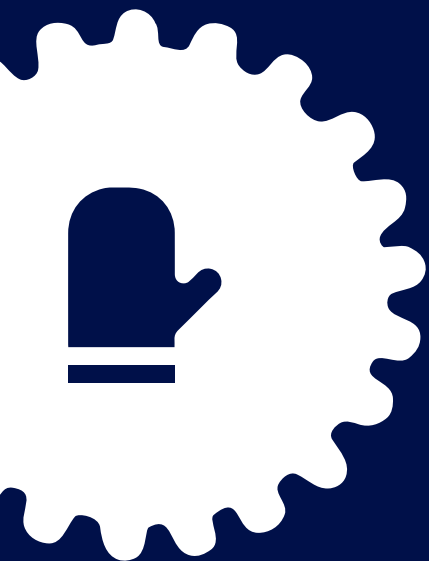




CONSUMERS

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





INGREDIENTS FOR CONSUMERS

In terms of mass consumption, Fabbri is the leading company in Italy in every market it operates in.

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.





INGREDIENTS FOR CONSUMERS



AMARENA FABBRI

A symbol of goodness and quality, Amarena Fabbri wild cherries are the company's flagship product. Invented over 100 years ago from a family recipe which remains a secret to this day, today it is the symbol of its entire market category. Amarena Fabbri wild cherries are the perfect accompaniment to Italian gelato and a finishing touch to make any dessert special. A historic product, unchanged for a century, but always contemporary and relevant to modern tastes. Perfect for cocktails and aperitifs, and exquisite paired with a selection of cheeses or meats. It delights the world just as much today as it did a hundred years ago, as does its iconic jar, available in multiple sizes and formats.

FRAGOLA FABBRI - STRAWBERRIES

These strawberries are the result of a delicate and complex process that enhances all the qualities of fresh fruit. The carefully-selected berries, bathed in premium strawberry syrup, remain intact, firm, and tasty. Immersed in their syrup, they retain the fragrance and fruity, slightly tart aroma of fresh berries.

ZENZERO FABBRI - GINGER

Ginger root, originally from Asia, has conquered the taste buds of the entire world with its unique flavour and beneficial properties. Now, a new delicacy arrives, inspired by the same recipe that made Amarena Fabbri wild cherries such a unique and inimitable icon. Zenzero Fabbri, morsels of ginger root bathed in a fine turmeric syrup, delights any palate with its fresh and pleasantly spicy taste - the perfect ingredient for sweet and savoury recipes alike, and of course for cocktails!

SYRUPS

Available in over 30 flavours, our syrups are ideal for a refreshing beverage or traditional granita, but are also great for adding flavour to gelato, yogurt, fruit salad, and coffee drinks; blended with milk or used to make popsicles, they are a special treat for kids. Try them in desserts too, including baked goods. The bottle, with its unmistakable design, is extremely practical thanks to its "open and close" cap and its drip guard.

- ZERO LINE

This line of syrups includes no added sugars, and instead uses sucralose. Zero calories, tons of flavour!

- 30% LESS SUGAR

Another great innovation hits the market: our most popular recipes, made with 30% less sugar than the traditional recipe, with special and innovative ingredients. No artificial sweeteners, no preservatives, and with only natural flavours.

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 LIQUOR

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. For chocolate lovers, Choco Cherry blends cherry flavour with a creamy cacao liqueur. For those who wish to limit their alcohol consumption, Easy Cherry is a version of our inimitable cherry liqueur with only 12% alcohol by volume.

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!

CHOCOLATE

A line of hot chocolate mixes which blend all the creamy goodness of sipping chocolate with other extraordinary features: 0% added sugars, gluten free, and sources of fibre.



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.





INGREDIENTS FOR GELATO ARTISANS

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.

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.

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. Chocolate and white chocolate are perfect for adding a unique touch in the gelato shop. Perfect for ice-cream bars, 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.





INGREDIENTS FOR PASTRY CHEFS

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.

BASES

A wide range of powdered products, perfectly balanced for preparing excellent desserts, from crepes and vegan products to meringues, cakes, pastry dough and biscuits.

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.

FRUIT IN LIQUEUR SPECIALTIES

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 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.



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 product line for any evening's occasion, for excellent cocktails and mixed drinks but also for inventing new, colourful aperitifs - both alcoholic and non-alcoholic.







INGREDIENTS FOR BARTENDERS AND BARISTAS

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

MIXYBAR SYRUPS

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

MIXYFRUIT FRUIT PULPS

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

MARENDRY

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

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

With Chococioc products, you can make excellent, creamy, rich hot chocolate, adding sauces and syrups.

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" 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.

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.

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:

- SOUR LINE

This perfectly-balanced blend of lemon and lime juice brings out the bright flavours in any fruit-based recipe.

- ORGANIC AGAVE

A naturally sweet sugar substitute, excellent in cocktails, teas and infusions, yogurt, fruit salads and desserts.

- 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.

- FRAPPÉ PLUS

The first liquid base for perfectly blended frappés, smoothies, and milkshakes that do not separate quickly.

- 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.





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.





INGREDIENTS FOR CHEFS AND FOOD SERVICE PROFESSIONALS

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 40 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.

- LEMON BASE

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.

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 semifreddos.

NAPPAGE

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

MARBLINGS, CROCOLOSI AND NUTTY

Dense fruit and cream pastes for decorating and filling cakes, semifreddos, mousses, desert 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.

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

A liquid formula for creating light, airy foams or velvety creams in any flavour, to serve in cocktails or even paired with meat and fish dishes.

- 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.

- FRAPPÈ 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

A product which when dissolved in water helps fruit and vegetables stay fresh and crisp for longer periods of time.





INGREDIENTS FOR THE 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 CO-BRANDING 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”.







fabbri1905.com
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cocktailfabbri.it
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FABRI

