



PERNIGOTTI | Savor a taste of Italy with Pernigotti Gelato ingredients. As one of Italy's oldest and largest producers of gelato products, Pernigotti provides delicious bases, pastes, ripples, fruits, and decorations—everything you need— to create this tempting treat, and combine with your pastry, cake and semifreddo recipes.

Founded in 1860 by entrepreneur Stefano Pernigotti, in the Italian city of Novi Ligure, Pernigotti began as a producer of Torrone (a confection made from honey, almonds and hazelnuts), then Gianduiotto, and in 1936 began producing ingredients for Gelato. After WWII, Pernigotti had become the largest Italian producer to the chocolate, Torrone and Gelato markets.

PERN62005	PISTACHIO PURO-PURE PISTACHIO 100%	2.5 KG
PERN61032	PURA E RICCA -ALL NATURAL GELATO BASE	2 KG
PERN62441	SICILIANPREMIUM PISTACHIO PASTE PLATINO 100%	2.5 KG
PERN62481	NOCCIOLA PURA100% PURE DARK ROASTED HAZELNUT	5.4 KG
PERN63221	STRACCIATELLA -CHOCOLATE GLAZE COUVERTURE 5.5KG	5.5 KG
PERN63002	PUROFONDENTE -DARK CHOCOLATE GELATO POWDER MIX	1.9 KG
PERN63005	ORO GIANDUIA CACAO POWDER W/HAZELNUT	3 KG
PERN62471	NOCCIOLA PIEMONTE IGP-PIEMONTE HAZELNUT PASTE	5.4 KG
PERN60001	CACAO POWDER DUTCH PROCESSED	1 KG



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