



**PRODUCTCATALOGUE**

# Caracciolo

When Giovanni Caracciolo and Caterina Laganà started a small workshop for the production of almond paste it was the year 1965.

The **Caracciolo** laboratory, founded in Brancaleone (RC), a small village on the Ionian coastal side of Calabria, is specialized in the production of almond paste, almond beverages, dried fruit-based spreads and semi-finished products for ice cream and pastry sector.

After years of incessant experience and research on the transformation of dried fruit, the Amandula brand comes to life-an inimitable line of finished and semi-finished products both for their unmistakable flavour and nutritional benefits.

**Amandula** products are the result of careful selection of raw material and perceptive craft processing which preserves the authentic flavour of ingredients without the use of artificial aromas.

High quality, unique, with a distinctive and balanced taste, **Amandula** products are subjected to the most stringent food safety certifications in order to guarantee always the best.





## ALMOND MILK

Amandula is a delicious plant-based beverage made from almonds. It's a source of vitamins E, B12 and B2, is low in fat and saturated fat, and is also lactose and gluten free.

IDEAL FOR BREAKFAST IN ADDITION TO COFFEE OR TO BE ENJOYED COLD AT ANY TIME OF THE DAY.

AMANDULA ALMOND MILK IS PRESERVATIVE FREE

Ingredients: water, sugar, almond (8%), emulsifier: sucrose, natural flavors. Naturally gluten-free and lactose-free.

PRODUCT CODE:	AMA
DESCRIPTION:	ALMOND MILK
PACKAGING:	TETRA BRIK EDGE 1000 ML
PCS PER CARTON:	6
SHELF LIFE:	24 MONTHS



## ALMOND CREAM

Delicious artisanal spreadable cream, made with selected almonds and with no palm oil. The artisanal processing preserves a unique and intense almonds taste.

IDEAL FOR FILLING CAKES, DESSERTS, CREPES OR SIMPLY SPREAD ON BREAD.

NO ARTIFICIAL COLOURS OR FLAVOURS

NO PALM OILS

Ingredients: Almonds (35%), sugar, vegetable oil and fats (sunflowers), skimmed milk powder, whey powder emulsifier: soy lecithin.

PRODUCT CODE:	CM3505
DESCRIPTION:	ALMOND SPREADABLE CREAM
PACKAGING:	GLASS JAR
NET WEIGHT:	200 G
PCS PER CARTON:	12
SHELF LIFE:	12 MONTHS



## PISTACHIO CREAM

Delicious artisanal spreadable cream, made with selected pistachios and with no palm oil. The artisanal processing preserves a unique and intense pistachios taste.

IDEAL FOR FILLING CAKES, DESSERTS, CREPES OR SIMPLY SPREAD ON BREAD.

NO ARTIFICIAL COLOURS OR FLAVOURS

NO PALM OILS

Ingredients: pistachio (35%), sugar, vegetable oil and fats (sunflowers), skimmed milk powder, emulsifier: soy lecithin.

PRODUCT CODE:	CP3502
DESCRIPTION:	PISTACHIO SPREADABLE CREAM
PACKAGING:	GLASS JAR
NET WEIGHT:	200 G
PCS PER CARTON:	12
SHELF LIFE:	12 MONTHS



## BERGAMOT CREAM

Delicious artisanal spreadable cream, naturally flavoured with Bergamot essential oil, sourced on the Ionian Coast, province of Reggio Calabria. The artisanal processing preserves a unique and intense smooth taste.

IDEAL FOR, ICING CAKES, DESSERTS, CREPES, OR SIMPLY SPREAD ON BREAD.

NO ARTIFICIAL COLOURS OR FLAVOURS

NO PALM OILS

Ingredients: Sugar, vegetable oil and fats (Sunflower) skimmed milk powder, natural flavour of bergamot from Reggio Calabria, emulsifier; soy lecithin.

PRODUCT CODE:	CB02
DESCRIPTION:	SPREADABLE BERGAMOT CREAM
PACKAGING:	GLASS JAR
NET WEIGHT:	200 G
PCS PER CARTON:	12
SHELF LIFE:	12 MONTHS



## HAZELNUT CREAM

Delicious artisanal spreadable cream, made with selected hazelnuts and with no palm oil. The artisanal processing preserves a unique and intense hazelnuts taste.

IDEAL FOR FILLING CAKES, DESSERTS, CREPES OR SIMPLY SPREAD ON BREAD.

NO ARTIFICIAL COLOURS OR FLAVOURS

NO PALM OILS

Ingredients: Hazelnuts (35%) sugar, vegetable oil and fats (sunflowers), skimmed milk powder, whey powder, emulsifier: soy lecithin.

PRODUCT CODE:	CN3502
DESCRIPTION:	SPREADABLE HAZELNUTS CREAM
PACKAGING:	GLASS JAR
NET WEIGHT:	200 G
PCS PER CARTON:	12
SHELF LIFE:	12 MONTHS



## CREAM HAZELNUT CHOCOLATE

Delicious artisanal spreadable cream, made with selected hazelnuts and with no palm oil. The artisanal processing preserves a unique and intense hazelnuts taste.

IDEAL FOR FILLING CAKES, DESSERTS, CREPES OR SIMPLY SPREAD ON BREAD.

NO ARTIFICIAL COLOURS OR FLAVOURS

NO PALM OILS

Ingredients: Hazelnuts (35%), sugar, vegetable oil and fats (sunflowers), natural cocoa (5%) skimmed milk powder, emulsifier: soy lecithin.

PRODUCT CODE:	CG3502
DESCRIPTION:	SPREADABLE GIANDUIA CREAM
PACKAGING:	GLASS JAR
NET WEIGHT:	200 G
PCS PER CARTON:	12
SHELF LIFE:	12 MONTHS



## ALMOND PASTE

Delicious almond paste, extraordinarily creamy. Obtained from the selection of the best Sicilian almonds.

IDEAL FOR DRINKS, SWEETS, SORBETS AND GRANITAS.

NO ARTIFICIAL COLOURS OR FLAVOURS

Ingredient: Sugar, almonds (30%) water. Naturally gluten-free and lactose-free.



DESCRIPTION:	ALMOND PASTE IN A GLASS JAR	
PACKAGING:	GLASS JAR	
PRODUCT CODE:	0010	0011
NET WEIGHT:	350 G	700 G
PCS PER CARTON:	12	12
SHELF LIFE:	18 MONTHS	18 MONTHS

## ALMOND PASTE WITH BERGAMOT

Delicious almond paste prepared using stone rollers to preserve all the organoleptic characteristics of raw ingredients. Our almond paste is flavoured with Bergamot essential oil, harvested from the Ionian Coast, which gives the paste a unique flavour.

IDEAL FOR SWEETS, SORBET GRANITA.

### PRESERVATIVE FREE WITH NO ARTIFICIAL AROMAS

Ingredients: Sugar, almonds (30%), water, bergamot essential oil, from province of Reggio Calabria. Naturally gluten-free and lactose-free.

DESCRIPTION:	ALMOND PASTE IN LOAF WITH BERGAMOT	
PACKAGING:	VACUUM PACKED	
PRODUCT CODE:	PANB400	PANB220
NET WEIGHT:	400 G	220 G
PCS PER CARTON:	12	20
SHELF LIFE:	12 MONTHS	12 MONTHS



## ALMOND PASTE

Delicious almond paste prepared using stone rollers to preserve all the organoleptic characteristics of raw ingredients. Obtained from the selection of the best Sicilian almonds.

IDEAL FOR DRINKS, SWEETS, SORBETS AND GRANITAS.

### NO ARTIFICIAL COLOURS OR FLAVOURS

Ingredients: Sugar, almonds (30%), water. Naturally gluten-free and lactose-free.

DESCRIPTION:	ALMOND PASTE IN LOAF	
PACKAGING:	VACUUM PACKED	
PRODUCT CODE:	0012	PAN220
NET WEIGHT:	400 G	220 G
PCS PER CARTON:	12	20
SHELF LIFE:	12 MONTHS	12 MONTHS



# Caracciolo

Via Regina Margherita, 152 | 89036 Brancaleone (RC)  
tel. +39 0964 933591 | fax +39 0964 934677  
info@amandula.com | [www.amandula.com](http://www.amandula.com)

