

*Selezionatori di
Nocciole di Qualità*



barbero



NOCCIOLE

QUALITY

Preserving its properties is our mission. For this reason we do not limit ourselves to following every phase of the processing, but we pay great attention to inspections during all phases of cultivation. We take care of the hazelnut trees, the flowering, the harvest, without neglecting any step.

SHELLING

The first manufacturing process is shelling. The capacity of our modern plant allows us to shell large quantities daily, reducing the production of scrap to a minimum so as to contain costs on the finished product.

SORTING

After shelling, the HAZELNUTS immediately pass through a machine to eliminate any foreign bodies and are then examined by photochromic sorters: transported on a special carpet for further manual control and the last step is the metal detector before packaging.

ROASTING

It takes place using a latest generation oven, this cooking process subjects the HAZELNUT to high temperatures which lead to a transformation of the fruit: decrease in humidity, intensification of color and exaltation of flavor and aroma.

GRAINING

HAZELNUTS are subjected to the grinding process, depending on the grade you will obtain a more or less granular product: HAZELNUT flour is instead obtained by sieving the product following grinding.

REFINING

Following this process, HAZELNUT PASTE is obtained.

The ground fruit is inserted into ball refiners and at the end of the processing we obtain a homogeneous paste. The hazelnut pastes that we offer differ from each other based on the degree of roasting and the origin of the hazelnut.





HAZELNUT PASTE

Producing HAZELNUT paste has always been a cornerstone of our company. So much dedication and many years of experience allow us today to be able to satisfy both the craft market: ice cream parlors and pastry shops, and that of the confectionery industry. Having the production site located in the heart of the area where PIEDMONT HAZELNUT is grown has undoubtedly been an advantage which has allowed us to reach very high quality levels.



HAZELNUT PASTE PGI

Obtained exclusively from the grinding of Piedmont PGI hazelnuts



IBC
1000 Kg

HAZELNUT PASTE PGI

Obtained exclusively from the grinding of Piedmont PGI hazelnuts



IT BIO 019
Operatore controllato n°:
26897-1
Agricoltura Italia

SUPPLY CHAIN AND TRACEABILITY



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Thanks to the collaboration with Corifrut Cooperativa Agricola and with the commitment of its producers we are able to give 100% traceability to the products of our territory, contributing to increasingly sustainable agriculture.





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