

# SICILIAN PISTACHIO FARMING



INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING







BRONTES



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The Naxida Azienda Agricola has always been attentive to quality and environmental sustainability issues, for this reason we adopt strict production protocols and make use of the most qualified technical assistance with several and accurate controls directly on the field of production. We periodically carry out chemical-physical analyses of the soil, leaf analyses, as well as the analyses of irrigation water and accurate analyses of the products obtained.



These important certifications place the NAXIDA at the same level of the best national and European companies in the production of the high quality agricultural products.



## PURE PISTACHIO PASTE

INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING



For our "First Selection" Pure Pistachio Paste we use only carefully selected high-quality pistachios. 100% Pure Pistachio is ideal for preparing artisan gelatos and granita, puddings, as well as both savory and sweet dishes. Its use in ice-cream making is practical and fast; the product is also excellent in pastry making for fillings and toppings. 100% Pure Pistachio is ready to be used for preparing gelatos with unique intense taste or amazing delicious custards.

**FIRST  
SELECTION**



ART. CODE USPPP1K – Size: 1 kg –  
On request: 5 kg – 20 kg – 1000 kg  
Shelf life: 24 months –  
Guaranteed at delivery shelf life: 12/18 months  
Recommended dosage for making gelato  
and granita: 100 – 120 g/l  
*Keep in a cool and dry place, away from heat sources*

**NO ADDITIVES**

**NO ARTIFICIAL COLORS**

**NO CHLOROPHYLL**

**LACTOSE FREE**

**100% VEGAN**



NET WT. 35.2 OZ (1 KG)

### Palletization:

1kg Plastic buckets on 80x120x180 pallet  
(net weight 324 kg, gross weight 383,62 kg)

- buckets per box (42x21x40): 9 units
- total buckets per pallet: 324 units
- total boxes: 36 (6 boxes per layer, 6 layers)



# PURE PISTACHIO PASTE

INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING



NET. WT 105.8 OZ (3 KG)

NO ADDITIVES

NO ARTIFICIAL COLORS

NO CHLOROPHYLL

LACTOSE FREE

100% VEGAN

**ART. CODE** USPPP3K – **Size:** 3 kg – **On request:** 5 kg – 20 kg – 1000 kg  
**Shelf life:** 24 months – **Guaranteed at delivery shelf life:** 12/18 months  
**Recommended dosage for making gelato and granita:** 100 – 120 g/l  
*Keep in a cool and dry place, away from heat sources.*

**FIRST  
SELECTION**



**Ingredients:** 100% Pistachio, without any artificial additives nor artificial colors (no chlorophyll), without any flavorings nor added oils.

**Nutrition facts:** average values per 100 g:

- Energy 2638 Kj 630 Kcal
- Fat 57,50 g (of which saturates 6 g)
- Carbohydrates 9 g (of which sugar 7 g)
- Protein 20,2 g
- Fiber 10 g

#### **Palletization:**

3 kg Metal tin on 80x120x79 pallet  
(net weight 504 kg, gross weight 571 kg)

- tin per box (42x21x40): 4 units
- total tin per pallet: 168 units
- total boxes: 42  
(6 boxes per layer, 7 layers)







## PURE HAZELNUT PASTE

INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING



For our "First Selection" Pure Hazelnut Paste we use only carefully selected high-quality hazelnuts characterized by a delicate balance of flavor and aroma. 100% Pure Hazelnut is ideal for preparing artisan gelatos and granita, puddings, as well as both savory and sweet dishes. Its use in ice-cream making is practical and fast; the product is also excellent in pastry making for fillings and toppings. 100% Pure Hazelnut is ready to be used for preparing gelatos with unique intense taste or amazing delicious custards.

**FIRST  
SELECTION**



ART. CODE USPPN1K – Size: 1 kg –  
On request: 5 kg – 20 kg – 1000 kg  
Shelf life: 24 months –  
Guaranteed at delivery shelf life: 12/18 months  
Recommended dosage for making gelato  
and granita: 100 – 120 g/l  
*Keep in a cool and dry place, away from heat sources*

**NO ADDITIVES**

**NO ARTIFICIAL COLORS**

**NO CHLOROPHYLL**

**LACTOSE FREE**

**100% VEGAN**



NET WT. 35.2 OZ (1 KG)

### Palletization:

1kg Plastic buckets on 80x120x180 pallet  
(net weight 324 kg, gross weight 383,62 kg)

- buckets per box (42x21x40): 9 units
- total buckets per pallet: 324 units
- total boxes: 36 (6 boxes per layer, 6 layers)



# PURE HAZELNUT PASTE

INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING



NET. WT 105.8 OZ (3 KG)

NO ADDITIVES

NO ARTIFICIAL COLORS

NO CHLOROPHYLL

LACTOSE FREE

100% VEGAN

**ART. CODE** USPPN3K – **Size:** 3 kg – **On request:** 5 kg – 20 kg – 1000 kg

**Shelf life:** 24 months – **Guaranteed at delivery shelf life:** 12/18 months

**Recommended dosage for making gelato and granita:** 100 – 120 g/l

*Keep in a cool and dry place, away from heat sources.*

**FIRST  
SELECTION**



**Ingredients:** 100% hazelnut, without any artificial additives nor artificial colors (no chlorophyll), without any flavorings nor added oils.

**Nutrition facts:** average values per 100g:

- Energy 2775 Kj 672 Kcal
- Fat 64,1 g (of which saturates 4,2 g)
- Carbohydrates 6,1 g (of which sugar 4,1 g)
- Protein 13,8 g
- Fiber 8,1 g
- Salt 0 g

**Palletization:**

3 kg Metal tin on 80x120x79 pallet  
(net weight 504 kg, gross weight 571 kg)

- tin per box (42x21x40): 4 units
- total tin per pallet: 168 units
- total boxes: 42  
(6 boxes per layer, 7 layers)





## PURE ALMOND PASTE

INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING



For our "First Selection" Pure Almond Paste we use only carefully selected high-quality almonds, appreciated for its sublime authenticity and unique taste. 100% Pure Almond is ideal for preparing artisan gelatos and granita, puddings, as well as both savory and sweet dishes. Its use in ice-cream making is practical and fast; the product is also excellent in pastry making for fillings and toppings. 100% Pure Almond is ready to be used for preparing gelatos with unique intense taste or amazing delicious custards.

**FIRST  
SELECTION**



**ART. CODE** USPPM1K – **Size:** 1 kg –  
**On request:** 5 kg – 20 kg – 1000 kg  
**Shelf life:** 24 months –  
**Guaranteed at delivery shelf life:** 12/18 months  
**Recommended dosage for making gelato  
and granita:** 100 – 120 g/l  
*Keep in a cool and dry place, away from heat sources*

**NO ADDITIVES**

**NO ARTIFICIAL COLORS**

**NO CHLOROPHYLL**

**LACTOSE FREE**

**100% VEGAN**



**NET WT. 35.2 OZ (1 KG)**

### **Palletization:**

1kg Plastic buckets on 80x120x180 pallet  
(net weight 324 kg, gross weight 383,62 kg)

- buckets per box (42x21x40): 9 units
- total buckets per pallet: 324 units
- total boxes: 36 (6 boxes per layer, 6 layers)



# PURE ALMOND PASTE

INGREDIENTS FOR ITALIAN GELATO AND PASTRY-MAKING



NET. WT 105.8 OZ (3 KG)

**ART. CODE USPPM3K – Size: 3 kg – On request: 5 kg – 20 kg – 1000 kg**

**Shelf life: 24 months – Guaranteed at delivery shelf life: 12/18 months**

**Recommended dosage for making gelato and granita: 100 – 120 g/l**

*Keep in a cool and dry place, away from heat sources.*

**Ingredients:** 100% almond, without any artificial additives nor artificial colors (no chlorophyll), without any flavorings nor added oils.

**Nutrition facts:** average values per 100g:

- Energy 2523 Kj 603 Kcal
- Fat 55,3 g (of which saturates 4,6 g)
- Carbohydrates 4,6 g (of which sugar 3,7 g)
- Protein 12,7 g
- Fiber 10,6 g
- Salt 0,04 g

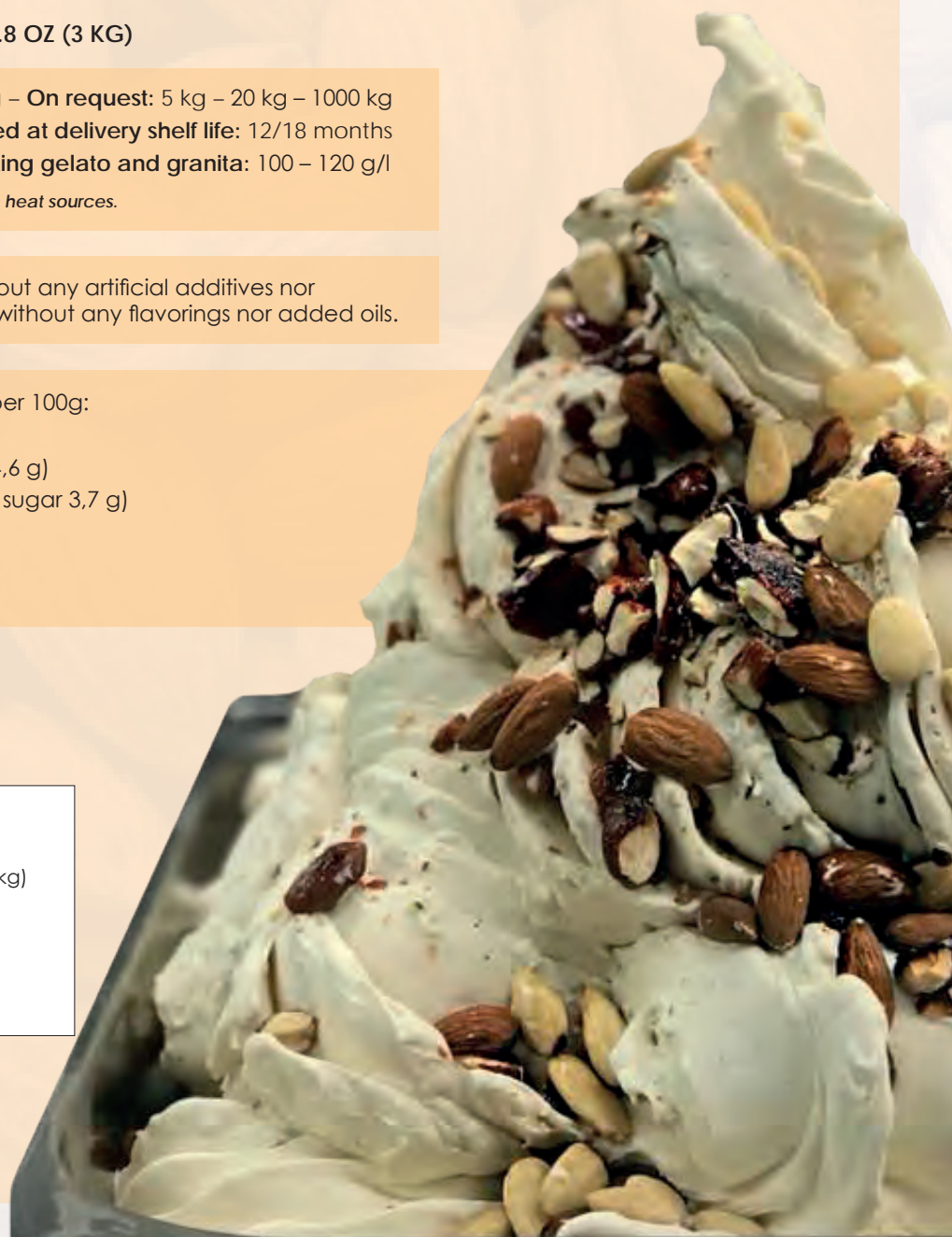
**FIRST  
SELECTION**



#### **Palletization:**

3 kg Metal tin on 80x120x79 pallet  
(net weight 504 kg, gross weight 571 kg)

- tin per box (42x21x40): 4 units
- total tin per pallet: 168 units
- total boxes: 42  
(6 boxes per layer, 7 layers)









# ABOUT US



Our business began between the 20s and 30s in Sicily, in Naso, a little town in the province of Messina, as a small family-run business operating in the marketing and sale of olive oil and Nebrodi hazelnut. In 2017, came to the third generation, our business became Brontese by Naxida. Throughout the years, we have expanded our business activity and our product references, while preserving our original family soul as well as the quality of the products that has always set us apart.

## **The main focus of our production**

Today, in addition to our own production of Sicilian Hazelnuts, Almonds and Pistachios, our pistachio groves located on the slopes of Etna Volcano, in Bronte, Catania, at 800m height above mean sea level, are the main focus of our production.

Our pistachios groves, located in Bronte, are cultivated exclusively with plants of the white variety or so-called Neapolitan, the queen cultivar of Bronte. The volcanic soil as well as the typical weather conditions, characterized by hot summers and harsh winters, make the ideal habitat for the production of the best pistachio in the world. After over two centuries of experience and ancient traditions handed down from father to son, including cultivation techniques, care in harvesting and skill in processing, our family-run farm have obtained the prestigious "Pistacchio Verde di Bronte D.O.P." certification.

This certification guarantees the customer, who purchases our certified products with Green Pistachio From Bronte, 100% authenticity, quality and unique taste that characterized the real Pistachio from Bronte.

In this scenario full of colors, flavors and fragrances, our company has got rooted and specialized in sustainable cultivation, respecting the environment. The control of the entire supply chain allows us to follow all the stages of the production process, to ensure the highest quality products.



BRONTESE®

SICILIAN PISTACHIO FARMING

**NAXIDA AZIENDA AGRICOLA BIO**  
Headquarter, Storage and Offices  
Piazza Giovanni XXIII, 27, 98074 Naso (ME), Italy  
Area of own cultivation c/da Cipollazzo/Roccatufano  
95034 Bronte (CT), Italy



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[www.pistacchiobrontese.it](http://www.pistacchiobrontese.it)