



Moments of Delight

CATALOG 2019/2020

A PASSION FOR PASTRY IS OUR FAMILY LEGACY



1946

The story begins

Our story begins on a bicycle in the city of Milan, Italy, on which Attilio Bindi, Tuscan restaurateur and founder of the company, made the company's first deliveries. With his continued passion for pastry came the original "Pasticceria" on Via Larga.

Attilio Bindi's dream to recreate unparalleled quality of traditional Italian pastry shops on a larger scale for restaurants and cafés all over the world has been Bindi's mission ever since.

Bindi, Italian leader of dessert, is the ideal partner for food service professionals offering the largest range of menu solutions available.



Cakes



Signature	04
Fruit	11
Mousse	14
Layer	15
Cheesecake	20

Single Servings



Signature Glass Collection	25
Signature Gelato Glass Collection	30
Plastic Cup Collection	34
Pastries & Mousses	35
Gelati & Semifreddi	49
Ripieni	54

Breakfast

Cornetti	57
Croissants	59
Mini Croissants	61
Conchiglie	63
Bomboloni	64
Waffles	66
Bars	67
Cookies	68



Gelato & Sorbetto

Gelato	69
Sorbetto	73



Dessert Sauces & Accessories

Dessert Sauces	75
----------------------	----





PROFITEROLES WORLD

Cream puffs filled with vanilla cream and rolled in chocolate, piled high.

ITEM CODE: 2544

30 Puffs - Suggested Serving 3 Puffs

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 4.05 oz - 115 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



PROFITEROLES DARK

Cream puffs filled with vanilla cream and enrobed in chocolate.

ITEM CODE: 1544

24 Puffs - Suggested Serving 2 Puffs

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.2 oz - 91 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator

Serving Suggestion



PROFITEROLES WHITE

Cream puffs filled with chocolate cream and coated with vanilla cream.

ITEM CODE: 1560

24 Puffs - Suggested Serving 2 Puffs

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.2 oz - 91 g

- 🕒 8 hours in the refrigerator
- ❄️ 3 days in the refrigerator



PLAIN PROFITEROLES

Cream puffs filled with vanilla cream.

ITEM CODE: 3138

50 Puffs - Suggested Serving 2 Puffs

NET WT. 1 lb 12 oz - 0.8 kg

NET WT./Serving 1.12 oz - 32 g

- 🕒 Ready to serve or defrost
8 hours in the refrigerator
- ❄️ 3 days in the refrigerator



TIRAMISÙ BIG

Layers of sponge cake soaked in espresso and mascarpone cream, dusted with cocoa powder.

ITEM CODE: 2501

2 Trays Whole

Suggested Servings/Tray 15

NET WT. 8 lbs 2.5 oz - 3.7 kg

NET WT./Serving 4.33 oz - 123 g

ITEM CODE: 2118

Servings Precut 6

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 5.29 oz - 150 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ BIG LADYFINGER

Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder.

ITEM CODE: 2486

2 Trays Whole

Suggested Servings/Tray 15

NET WT. 9 lbs 0.6 oz - 4.1 kg

NET WT./Serving 4.79 oz - 136 g

ITEM CODE: 8577

1 Tray Precut - 15 Servings

NET WT. 4 lbs 8.3 oz - 2.05 kg

NET WT./Serving 4.79 oz - 136 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ ROUND

Zabaione cream divided by three layers of espresso soaked sponge cake finished with a dusting of cocoa powder.

ITEM CODE: 3364

Precut - 12 Servings

NET WT. 2 lbs 12.4 oz - 1.26 kg

NET WT./Serving 3.7 oz - 105 g

🕒 8 hours in the refrigerator

❄️ 3 days in the refrigerator



TIRAMISÙ TRADITIONAL

Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder.

ITEM CODE: 1505

Suggested Servings 11

NET WT./case 2 lbs 5 oz - 1.05 kg

NET WT./Serving 3.38 oz - 96 g

🕒 8 hours in the refrigerator

❄️ 3 days in the refrigerator



TIRAMISÙ TOASTED ALMOND

Two layers of ladyfingers and mascarpone cream, topped with toasted almonds and Amaretto cookie crumbs.

ITEM CODE: 2237

1 Tray Whole

Suggested Servings/Tray 15

NET WT. 4 lbs 6 oz - 2 kg

NET WT./Serving 4.69 oz - 133 g

🕒 12 hours in the refrigerator

❄️ 3 days in the refrigerator



RICOTTA AND PISTACHIO CAKE

Pistachio and ricotta creams separated by sponge cake, decorated with pistachio pieces and dusted with powdered sugar.

ITEM CODE: 0146

Precut – 12 Servings

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.24 oz - 92 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



TORTA NOCCIOLA (HAZELNUT CAKE)

Alternating layers of hazelnut cake, hazelnut cream made with hazelnuts from Piedmont and chocolate cream, finished with praline hazelnuts.

ITEM CODE: 2179

Precut – 10 Servings

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.88 oz - 110 g

- 🕒 10 hours in the refrigerator
- 🌿 3 days in the refrigerator



CHOCOLATE TEMPTATION

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.

ITEM CODE: 0103

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



TORTA DELLA NONNA (GRANDMOTHER CAKE)

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar.

ITEM CODE: 1290 Whole

ITEM CODE: 1532 Precut-12 Servings

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



PASTIERA

The classic Neapolitan cake: shortcrust pastry base filled with a blend of ricotta cheese, wheat and candied fruit.

ITEM CODE: 0152

Suggested Servings 14

NET WT. 3 lbs 4.9 oz - 1.5 kg

NET WT./Serving 3.81 oz - 108 g

- 🕒 10 hours in the refrigerator
- 🌿 6 days in the refrigerator



MILLEFOGLIE (NAPOLEON CAKE)

Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar.

ITEM CODE: 1292

Suggested Servings 11

NET WT. 2 lbs 15.6 oz - 1.35 kg

NET WT./Serving 4.3 oz - 122 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



FRUTTI DI BOSCO

(MIXED BERRY CAKE)

Shortcrust pastry base filled with pastry cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries.

ITEM CODE: 3518 Whole

ITEM CODE: 3663 Precut - 12 Servings

NET WT. 3 lbs 3 oz - 1.45 kg

NET WT./Serving 4.23 oz - 120 g

🕒 8 hours in the refrigerator

🌿 2 days in the refrigerator

ITEM CODE: 2078 Whole 8" Cake

Suggested Servings 8

NET WT. 1 lb 6.8 oz - 0.6 kg

NET WT./Serving 2.9 oz - 81 g

🕒 5 hours in the refrigerator

🌿 2 days in the refrigerator



FRAGOLINE (WILD STRAWBERRY CAKE)

Shortcrust pastry base filled with vanilla cream, a layer of sponge cake and topped with glazed wild strawberries.

ITEM CODE: 3351

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.81 oz - 108 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



MONTEROSA

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries.

ITEM CODE: 3666

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



CROSTATA DI PERE (PEAR TART)

Almond cream topped with pear halves on a shortcrust pastry base.

ITEM CODE: 2636

Suggested Servings 14

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 2.79 oz - 79 g

🕒 10 hours in the refrigerator

❄️ 6 days in the refrigerator



TORTA DI MELE (APPLE TART)

Shortcrust pastry base filled with sliced apples from Trentino, decorated with a lattice of shortcrust pastry strips and finished with glaze.

ITEM CODE: 1533

Precut - 12 Servings

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

🕒 10 hours in the refrigerator

❄️ 3 days in the refrigerator



APPLE STRUDEL

Classic Austrian Apple Strudel: A blend of apples, raisins and spices, all enveloped in a puff pastry and decorated with glazed sliced apples.

ITEM CODE: 0172

Suggested Servings 10

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.88 oz - 110 g

🕒 10 hours in the refrigerator

❄️ 3 days in the refrigerator

MANGO MOUSSE

Mango mousse on a sponge base, decorated with juicy mango chunks and glaze.

ITEM CODE: 0053P

Precut - 12 Servings

NET WT. 2 lbs 12 oz - 1.25 kg

NET WT./Serving 3.66 oz - 104 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



3 CHOCOLATE MOUSSE

White and dark chocolate mousse on a sponge base, coated with a chocolate hazelnut glaze and topped with white chocolate shavings.

ITEM CODE: 2502

Precut - 12 Servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.23 oz - 120 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



MOUSSE AL CIOCCOLATO (CHOCOLATE MOUSSE)

A chocolate sponge base topped with a dark chocolate mousse and dusted with cocoa powder.

ITEM CODE: 3040

Precut - 12 Servings

NET WT. 3 lbs 1 oz - 1.4 kg

NET WT./Serving 4.12 oz - 117 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



SELVA NERA (BLACK FOREST)

Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream, studded with Amarena cherries, separated by white sponge cake and decorated with a chocolate ribbon.

ITEM CODE: 3365

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.38 oz - 96 g

🕒 8 hours in the refrigerator

❄️ 3 days in the refrigerator



CAPPUCCINO CAKE

Alternating layers of espresso drenched chocolate sponge cake and coffee cream, decorated with cocoa powder.

ITEM CODE: 3371

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.38 oz - 96 g

🕒 8 hours in the refrigerator

❄️ 3 days in the refrigerator



CARAMEL APPLE WALNUT CAKE

Layers of apple cake studded with walnuts, filled and iced with caramel cream, decorated with apple cake crumbs and gooey caramel.

ITEM CODE: 8528

Precut - 16 Servings

NET WT. 4 lbs 4.6 oz - 1.95 kg

NET WT./Serving 4.26 oz - 121 g

🕒 12 hours in the refrigerator

❄️ 3 days in the refrigerator



LIMONCELLO MASCARPONE CAKE

Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with Limoncello sauce.

ITEM CODE: 2900

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



TRES LECHES

Sponge cake soaked in 3 types of milk, decorated with a whipped cream topping.

ITEM CODE: 8569

Precut - 15 Servings

NET WT. 4 lbs 2.8 oz - 1.9 kg

NET WT./Serving 4.44 oz - 126 g

- 🕒 12 hours in the refrigerator
- 🌿 5 days in the refrigerator



CARROT CAKE

Alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple, decorated with crushed walnuts.

ITEM CODE: 0042P

Precut - 16 Servings

NET WT. 4 lbs 11.7 oz - 2.14 kg

NET WT./Serving 4.72 oz - 134 g

🕒 12 hours in the refrigerator

❄️ 3 days in the refrigerator



LIMONCELLO RASPBERRY CAKE

Layers of Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with a raspberry miroir and white chocolate piping.

ITEM CODE: 8502

Precut - 16 Servings

NET WT. 3 lbs 4.8 oz - 1.5 kg

NET WT./Serving 3.28 oz - 93 g

🕒 10 hours in the refrigerator

❄️ 3 days in the refrigerator



RED VELVET

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzle and surrounded by red velvet cake crumbs.

ITEM CODE: 8586

Precut - 14 Servings

NET WT. 4 lbs 1 oz - 1.85 kg

NET WT./Serving 4.65 oz - 132 g

🕒 10 hours in the refrigerator

❄️ 3 days in the refrigerator

CHOCOLATE FONDANT

Chocolate layer cake filled with chocolate ganache, topped with a chocolate miroir and rimmed with chocolate flakes.

ITEM CODE: 0040P

Precut - 16 Servings

NET WT. 5 lbs 3 oz - 2.35 kg

NET WT./Serving 5.15 oz - 146 g

- 🕒 18 hours in the refrigerator
- 🌿 5 days in the refrigerator



OLD FASHIONED CHOCOLATE CAKE

Alternating layers of rich fudgy cake and smooth chocolate icing, decorated with chocolate shavings.

ITEM CODE: 8529

Precut - 14 Servings

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 5.15 oz - 146 g

- 🕒 18 hours in the refrigerator
- 🌿 5 days in the refrigerator



CHOCOLATE CAKE

Traditional rich, moist devil's food style chocolate cake with dark chocolate frosting and decorated with dark chocolate flakes.

ITEM CODE: 8567

Precut - 14 Servings

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 5.15 oz - 146 g

- 🕒 18 hours in the refrigerator
- 🌿 5 days in the refrigerator



CIOCCOLATO E LAMPONI

(CHOCOLATE AND RASPBERRIES)

Layers of chocolate sponge cake, chocolate cream and raspberry sauce finished with whole raspberries. Made with cocoa nibs from the *Dominican Republic*.

ITEM CODE: 0914

Precut - 12 Servings

NET WT. 3 lbs 1.4 oz - 1.4 kg

NET WT./Serving 4.12 oz - 117g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



QUADROTTO

Chocolate sponge cake divided by chocolate cream studded with crunchy puffed rice.

ITEM CODE: 2209

Precut - 30 Servings

NET WT. 5 lbs 4.6 oz - 2.4 kg

NET WT./Serving 2.82 oz - 80 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator

NEW YORK CHEESECAKE

New York cheesecake flavored with a hint of Bourbon vanilla, on a sponge cake base.

ITEM CODE: 0033P

Precut - 16 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 4.69 oz - 133 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



TRADITIONAL NEW YORK CHEESECAKE

A creamy, rich New York cheesecake sits on a graham cracker base.

ITEM CODE: 0029P

Precut - 14 Servings

NET WT. 4 lbs 0.7 oz - 1.84 kg

NET WT./Serving 4.62 oz - 131 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



RICOTTA CHEESECAKE

Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence.

ITEM CODE: 0034P

Precut - 16 Servings

NET WT. 4 lbs 15 oz - 2.25 kg

NET WT./Serving 4.93 oz - 140 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



CHEESECAKE ALLE FRAGOLE

(WILD STRAWBERRY CHEESECAKE)

Silky New York cheesecake crowned with wild strawberries sits on a sponge cake base.

ITEM CODE: 0026P

Precut - 14 Servings

NET WT. 5 lbs 8 oz - 2.5 kg

NET WT./Serving 6.27 oz - 178 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



RASPBERRY CHEESECAKE

A sponge cake base, New York style cheesecake topped with raspberry marmalade and cream rosettes.

ITEM CODE: 0037P

Precut - 16 Servings

NET WT. 5 lbs 2 oz - 2.34 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



PUMPKIN CHEESECAKE

*SEASONAL

A graham cracker base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 0010P

Precut - 14 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 5.36 oz - 152 g

- 🕒 18 hours in the refrigerator
- 🌿 3 days in the refrigerator



LEMON BLUEBERRY CRUMB CHEESECAKE

A graham cracker base topped with a creamy lemon cheesecake and finished with blueberry streusel crumb.

ITEM CODE: 8535

Precut - 16 Servings

NET WT. 4 lbs 2.8 oz - 1.9 kg

NET WT./Serving 4.16 oz - 118 g

- 🕒 18 hours in the refrigerator
- 🌿 3 days in the refrigerator



CHOCOLATE CHIP CHEESECAKE

New York cheesecake studded with chocolate chips and topped with chocolate flakes, sits on a sponge cake base.

ITEM CODE: 0039P

Precut - 16 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 4.69 oz - 133 g

⏰ 18 hours in the refrigerator

🌿 3 days in the refrigerator



CHOCOLATE GANACHE CHEESECAKE

New York style cheesecake topped with a thick, rich layer of chocolate ganache, sits on a chocolate sponge cake base, all coated with chocolate sponge cake crumbs.

ITEM CODE: 0043P

Precut - 16 Servings

NET WT. 5 lbs 2.7 oz - 2.35 kg

NET WT./Serving 5.15 oz - 146 g

⏰ 18 hours in the refrigerator

🌿 3 days in the refrigerator

PISTACHIO CHEESECAKE

A creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a graham cracker base.

ITEM CODE: 8581

Precut - 16 Servings

NET WT. 4 lbs 5 oz - 1.98 kg

NET WT./Serving 4.33 oz - 123 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



DULCE DE LECHE CHEESECAKE

A graham cracker base holds a velvety dulce de leche cheesecake, topped with dulce de leche mousse and chocolate shavings.

ITEM CODE: 8561

Precut - 16 Servings

NET WT. 4 lbs 13 oz - 2.19 kg

NET WT./Serving 4.8 oz - 137 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



PEANUT BUTTER CHEESECAKE

A graham cracker base, peanut butter cheesecake with peanut butter cups topped with chocolate fudge and decorated with peanut butter cream rosettes.

ITEM CODE: 0052P

Precut - 16 Servings

NET WT. 5 lbs 1.1 oz - 2.3 kg

NET WT./Serving 5.04 oz - 144 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ GLASS

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder.

ITEM CODE: 3466

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

⏰ 6 hours in the refrigerator

❄️ 2 days in the refrigerator



PROFITEROLES GLASS

Cream puffs surrounded by
vanilla and chocolate cream.

ITEM CODE: 3150

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 6 hours in the refrigerator
- 🌿 2 days in the refrigerator



CHOCOLATE MOUSSE GLASS

Rich chocolate mousse with a heart
of zabaione, topped with chocolate curls.

ITEM CODE: 3149

12 Servings/case

NET WT. 2 lbs 1.8 oz - 0.96 kg

NET WT./Serving 2.82 oz - 80 g

- 🕒 6 hours in the refrigerator
- 🌿 2 days in the refrigerator



COPPA CATALANA

Creamy custard topped with caramelized sugar.

ITEM CODE: 1987

9 Servings/case

NET WT. 2 lbs 12.4 oz - 1.26 kg

NET WT./Serving 4.93 oz - 140 g

🕒 7 hours in the refrigerator

❄️ 2 days in the refrigerator



CRÈME BRÛLÉE AND BERRIES

A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel.

ITEM CODE: 0881

9 Servings/case

NET WT. 2 lbs 6 oz - 1.08 kg

NET WT./Serving 4.23 oz - 120 g

🕒 7 hours in the refrigerator

❄️ 2 days in the refrigerator



ESPRESSO CRÈME BRÛLÉE

Creamy custard flavored with espresso, topped with caramelized sugar.

ITEM CODE: 0758

9 Servings/case

NET WT. 2 lbs 12 oz - 1.26 kg

NET WT./Serving 4.93 oz - 140 g

🕒 7 hours in the refrigerator

❄️ 2 days in the refrigerator

COPPA 3 CHOCOLATES

Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.

ITEM CODE: 0193

9 Servings/case

NET WT. 2 lbs 2.9 oz - 0.99 kg

NET WT./Serving 3.9 oz - 110 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



COPPA RASPBERRIES AND CREAM

A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios.

ITEM CODE: 0232

9 Servings/case

NET WT. 1 lb 12.5 oz - 0.81 kg

NET WT./Serving 3.17 oz - 90 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



COPPA MASCARPONE

A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls.

ITEM CODE: 0830

9 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 3.52 oz - 100 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



COPPA CREMA AMARENA (CREAM AND AMARENA CHERRIES)

A chocolate sponge cake base topped with vanilla cream studded with chocolate chips, decorated with Amarena cherries and Amarena cherry sauce.

ITEM CODE: 0134

9 Servings/case

NET WT. 2 lbs 2.9 oz - 0.99 kg

NET WT./Serving 3.88 oz - 110 g

- 🕒 7 hours in the refrigerator
- 🌿 2 days in the refrigerator



COPPA MASCARPONE AND FRAGOLE (MASCARPONE AND STRAWBERRIES)

A sponge cake base topped with mascarpone cream studded with chocolate chips, topped with wild strawberries and strawberry sauce.

ITEM CODE: 0135

9 Servings/case

NET WT. 2 lbs 2.9 oz - 0.99 kg

NET WT./Serving 3.88 oz - 110 g

- 🕒 7 hours in the refrigerator
- 🌿 2 days in the refrigerator



LIMONCELLO FLUTE

Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.

ITEM CODE: 3144

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



GUAVA MANGO FLUTE

Creamy tropical guava gelato swirled with sweet mango sauce.

ITEM CODE: 2380

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



HAZELNUT CHOCOLATE FLUTE

Smooth hazelnut gelato made with hazelnuts from Piedmont, swirled with rich chocolate sauce.

ITEM CODE: 2572

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



MIXED BERRY FLUTE

Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce.

ITEM CODE: 2284

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)

COPPA CAFFÈ

Fior di latte gelato with a rich coffee and pure cocoa swirl.

ITEM CODE: 3148

6 Servings/case

NET WT. 1 lb 4 oz - 0.57 kg

NET WT./Serving 3.35 oz - 95 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COPPA PISTACHIO

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios.

ITEM CODE: 2137

6 Servings/case

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COPPA STRACCIATELLA

Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts.

ITEM CODE: 3146

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COPPA SPAGNOLA

Vanilla gelato and Amarena cherry sauce swirled together, topped with Amarena cherries.

ITEM CODE: 3147

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



COPPA YOGURT AND BERRIES

Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants.

ITEM CODE: 3870

6 Servings/case

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



COPPA STRAWBERRIES AND CARAMEL

Fior di latte gelato, swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds.

ITEM CODE: 3958

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)

TIRAMISÙ CUP

Coffee and zabaione cream on a layer of sponge cake soaked in espresso, dusted with cocoa powder.

ITEM CODE: 2596

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



RICOTTA AND PISTACHIO CUP

A sponge cake base topped with pistachio and ricotta creams, decorated with pistachio pieces.

ITEM CODE: 2240

12 Servings/case

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./Serving 3.17 oz - 90 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



PROFITEROLES CUP

A layer of vanilla cream topped with cream puffs covered in chocolate.

ITEM CODE: 2597

12 Servings/case

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./Serving 3.17 oz - 90 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



TIRAMISÙ INDIVIDUAL

Traditional tiramisù made with espresso soaked ladyfingers and mascarpone cream, dusted with cocoa powder.

ITEM CODE: 0577

10 Servings/case

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.9 oz - 110 g

⏰ 7 hours in the refrigerator

🌿 3 days in the refrigerator



GREEN TEA TIRAMISÙ

Sponge cake soaked in green tea and topped with mascarpone cream infused with green tea, finished with a dusting of Matcha.

ITEM CODE: 8550

16 Servings/case

NET WT. 2 lbs 13 oz - 1.28 kg

NET WT./Serving 2.82 oz - 80 g

⏰ 6 hours in the refrigerator

🌿 3 days in the refrigerator



CRÈME BRÛLÉE -IN RAMEKIN

A creamy custard presented in a traditional ceramic ramekin, comes with a packet of sugar.

ITEM CODE: 0650

8 Servings/case

NET WT. 2 lbs 0.4 oz - 0.92 kg

NET WT./Serving 4.05 oz - 115 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



BABÀ

A traditional Neapolitan rum soaked cake.

ITEM CODE: 0158

8 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 3.96 oz - 112 g

🕒 5 hours in the refrigerator

🌿 3 days in the refrigerator



MINI CHOCOLATE VANILLA CAKE

Alternating layers of gluten free chocolate sponge cake and chocolate and vanilla creams topped with shaved chocolate.

ITEM CODE: 8518

16 Servings/case

NET WT. 4 lbs 15 oz - 2.25 kg

NET WT./Serving 4.93 oz - 140 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



MINI CARROT CAKE

Alternating layers of gluten free carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple and a smooth cream cheese icing all topped with white chocolate curls.

ITEM CODE: 8519

16 Servings/case

NET WT. 4 lbs 15 oz - 2.25 kg

NET WT./Serving 4.93 oz - 140 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



MINI RED VELVET

Alternating layers of gluten free red hued chocolate sponge cake and cream cheese icing topped with gluten free cake crumbs.

ITEM CODE: 8520

16 Servings/case

NET WT. 3 lbs 13.6 oz - 1.75 kg

NET WT./Serving 3.84 oz - 109 g

- 🕒 12 hours in the refrigerator
- 🌿 3 days in the refrigerator



MINI TIRAMISÙ

Alternating layers of espresso soaked gluten free sponge cake and mascarpone cream finished with a dusting of cocoa powder.

ITEM CODE: 8521

16 Servings/case

NET WT. 3 lbs 7.4 oz - 1.58 kg

NET WT./Serving 3.45 oz - 98 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator





PANNA COTTA

A traditional Italian dessert made with cooked sweetened cream.

ITEM CODE: 8515

16 Servings/case

NET WT. 3 lbs 3 oz - 1.45 kg

NET WT./Serving 3.17 oz - 90 g

🕒 8 hours in the refrigerator

🌿 2 days in the refrigerator



MANGO PANNA COTTA

Cooked sweetened cream infused with mango puree and topped with mango pieces.

ITEM CODE: 8516

16 Servings/case

NET WT. 3 lbs 3 oz - 1.45 kg

NET WT./Serving 3.17 oz - 90 g

🕒 8 hours in the refrigerator

🌿 2 days in the refrigerator



ESPRESSO PANNA COTTA

Cooked sweetened cream infused with espresso, topped with a dollop of whipped cream and an espresso flavored chocolate bean.

ITEM CODE: 8517

16 Servings/case

NET WT. 3 lbs. 3 oz. - 1.45 kg

NET WT./Serving 3.17 oz - 90 g

🕒 8 hours in the refrigerator

🌿 2 days in the refrigerator

SACHER

Our single portion interpretation of this classic Viennese cake. A chocolate sponge cake dome filled with apricot marmalade and finished with a crunchy chocolate coating.

ITEM CODE: 2466

9 Servings/case

NET WT. 1 lb 12.6 oz - 0.8 kg

NET WT./Serving 3.2 oz - 90 g

🕒 10 hours in the refrigerator

❄️ 2 days in the refrigerator



CHOCOLATE CARAMEL CRUNCH

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts, drizzled with chocolate.

ITEM CODE: 8505

16 Servings/case

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 4.51 oz - 128 g

🕒 10 hours in the refrigerator

❄️ 3 days in the refrigerator



CHOCOLATE DUO MOUSSE

Candied cherries separate a layer of white and dark chocolate mousse on a base of chocolate sponge cake, finished with chocolate shavings.

ITEM CODE: 101515

16 Servings/case

NET WT. 3 lbs 1.5 oz - 1.4 kg

NET WT./Serving 3.08 oz - 87 g

🕒 4 hours in the refrigerator

❄️ 3 days in the refrigerator



CREMOSO AL CIOCCOLATO (CREAMY CHOCOLATE)

Chocolate mousse on a sponge cake base, with a heart of creamy chocolate from Santo Domingo, topped with chocolate flakes.

ITEM CODE: 0137

12 Servings/case

NET WT. 3 lbs 2 oz - 1.4 kg

NET WT./Serving 4.2 oz - 120 g

- 🕒 4 hours in the refrigerator
- ❄️ 2 days in the refrigerator



CHOCOLATE TRUFFLE MOUSSE

Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder.

ITEM CODE: 101516

16 Servings/case

NET WT. 3 lbs 8 oz - 1.6 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 4 hours in the refrigerator
- ❄️ 3 days in the refrigerator



PYRAMID

Chocolate mousse on a chocolate sponge cake base with a crunchy giandua center, dusted with cocoa powder and decorated with white chocolate drops.

ITEM CODE: 0474

6 Servings/case

NET WT. 13.7 oz - 0.39 kg

NET WT./Serving 2.29 oz - 65 g

- 🕒 7 hours in the refrigerator
- ❄️ 2 days in the refrigerator



CHOCOLATE SOUFFLÉ

Moist chocolate cake with a heart of creamy rich chocolate.

ITEM CODE: 1467

12 Servings/case

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 8 hours in the refrigerator
- ❄️ 3 days in the refrigerator
- 🔥 Oven 4 minutes at 350°F/180°C
- 📺 Remove from aluminum cup/
Microwave 35-45 sec.



CHOCOLATE SALTED CARAMEL SOUFFLÉ

Moist chocolate cake with a heart of creamy salted caramel.

ITEM CODE: 2378

12 Servings/case

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./Serving 3.17 oz - 90 g

- 🕒 8 hours in the refrigerator
- ❄️ 3 days in the refrigerator
- 🔥 Oven 4 minutes at 350°F/180°C
- 📺 Remove from aluminum cup/
Microwave 35-45 sec.



MINI RICOTTA CHEESECAKE

Ricotta cheesecake with a hint of natural orange essence sits on a graham cracker base.

ITEM CODE: 1034

16 Servings/case

NET WT. 4 lbs 6.4 oz - 2 kg

NET WT./Serving 4.4 oz - 125 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



MINI NY CHEESECAKE

A small version of our famous New York cheesecake, flavored with a hint of vanilla.

ITEM CODE: 0133

16 Servings/case

NET WT. 4 lbs 6.4 oz - 2 kg

NET WT./Serving 4.4 oz - 125 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator

MINI CHOCOLATE GANACHE CHEESECAKE

Mini New York cheesecake topped with a layer of chocolate ganache and decorated with chocolate cake crumbs.

ITEM CODE: 0140

16 Servings/case

NET WT. 4 lbs 14.84 oz - 2.24 kg

NET WT./Serving 4.93 oz - 140 g

- 🕒 10 hours in the refrigerator
- 🌿 3 days in the refrigerator



MINI PUMPKIN CHEESECAKE

*SEASONAL

A smaller version of our Pumpkin Cheesecake. A graham cracker base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 8548

16 Servings/case

NET WT. 4 lbs 14.84 oz - 2.24 kg

NET WT./Serving 4.93 oz - 140 g

- 🕒 10 hours in the refrigerator
- 🌿 3 days in the refrigerator



MINI KEY LIME CHEESECAKE

A graham cracker base topped with key lime infused cheesecake decorated with a key lime glaze.

ITEM CODE: 0122

16 Servings/case

NET WT. 4 lbs 14.84 oz - 2.24 kg

NET WT./Serving 4.93 oz - 140 g

- 🕒 10 hours in the refrigerator
- 🌿 3 days in the refrigerator



APPLE TARTLET

Shortcrust pastry base filled with sliced apples and topped with almond cream.

ITEM CODE: 2800

6 Servings/case

NET WT. 1 lb 10.4 oz - 0.75 kg

NET WT./Serving 4.41 oz - 125 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator



SFOGLIATINA DI MELE

Puff pastry covered with a layer of almond cream and topped with sliced apples.

ITEM CODE: 8584

12 Servings/case

NET WT. 4 lbs 2.8 oz - 1.9 kg

NET WT./Serving 5.57 oz - 158 g

- 🕒 8 hours in the refrigerator
- 🌿 3 days in the refrigerator

PEAR TARTLET

Puff pastry covered with a layer of almond cream and topped with pear slices.

ITEM CODE: 8583

12 Servings/case

NET WT. 3 lbs 15 oz - 1.8 kg

NET WT./Serving 5.29 oz - 150 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



MINI MIXED BERRY

A shortcrust pastry shell filled with Chantilly cream, topped with an assortment of berries and finished with powdered sugar.

ITEM CODE: 8533

9 Servings/case

NET WT. 2 lbs 12 oz - 1.25 kg

NET WT./Serving 4.86 oz - 138 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



MINI BERRY CRUMBLE

A moist buttery cake studded with red currants and blueberries, topped with a crunchy crumble.

ITEM CODE: 0141

16 Servings/case

NET WT. 4 lbs 10 oz - 2.1 kg

NET WT./Serving 4.62 oz - 131 g

🕒 10 hours in the refrigerator

🌿 4 days in the refrigerator

MIGNON

An assortment of mini pastries.

1. Chocolate layer cake
2. Chocolate cup filled with pastry cream and topped with assorted berries
3. Mini Tiramisù
4. Chocolate cup filled with Chantilly cream and topped with raspberries
5. Cream puff topped and filled with chocolate cream
6. Shortcrust pastry filled with pastry cream and topped with assorted berries
7. Cream puff topped with white chocolate and filled with cream
8. Puff pastry filled with pastry cream

ITEM CODE: 2626

Approx. 57 Pieces/case

Suggested Servings 2 Pieces

NET WT. 2 lbs 3.2 oz - 1 kg

NET WT./Serving 1.2 oz - 34 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



BABY CAKES

An assortment of bite size cakes.

- | | |
|-----------------------------|--------------------------|
| 1. Royal Vanilla | 5. Royal Chocolate |
| 2. Triple Chocolate Brownie | 6. Blueberry Pomegranate |
| 3. Strawberry | 7. Orange Crème |
| 4. Vanilla Crème | 8. Peach Bellini |

ITEM CODE: 8031

144 Servings/case

Suggested Serving 2 Pieces

NET WT. 4 lbs 1.5 oz - 1.8 kg

NET WT./Serving 0.89 oz - 25 g

🕒 6 hours in the refrigerator

🌿 7 days in the refrigerator



CANNOLI SHELL

Bindi also offers a variety of cannoli shells and creams so clients can create their own preferred flavor combinations. Bindi cannoli shells are manufactured according to the traditional Sicilian recipe. Crisp and light, our shells are just like those found in pastry shops in Sicily and throughout Italy.

ITEM CODE: 1030 Plain 5 inches

ITEM CODE: 1048 Plain 4 inches

ITEM CODE: 1046 Plain 3 inches

ITEM CODE: 1049 Chocolate 4 inches

ITEM CODE: 1047 Chocolate 3 inches

36 Servings/case

CANNOLI CREAM

Bindi cannoli creams are created following the original Sicilian recipe, mixing all natural "impastata", 100% ricotta cheese with sugar. Impastata is defined as the "Queen" of the ricotta cheese, the creamiest of all. The result is a smoother, silkier cannoli filling. Our convenient pouch allows controlled dispensing of this cream and our variety of cream fillings provides customers with many possibilities.

6 Pastry Bags/case

NET WT. 7 lbs 4.5 oz - 3.3 kg

NET WT./Serving 1.9 oz - 55 g

🕒 6-8 hours in the refrigerator

🌿 4 days in the refrigerator

PLAIN FILLING

Ricotta cheese with a hint of vanilla.

ITEM CODE: 8549

SICILIAN FILLING

Ricotta cheese, candied orange cubes and chocolate chips.

ITEM CODE: 1031



SICILIAN CANNOLI

A pastry shell internally coated in chocolate and filled with ricotta, candied fruit and chocolate chips.

ITEM CODE: 1032

10 Servings/case

NET WT. 2 lbs 4.9 oz - 1.05 kg

NET WT./Serving 3.7 oz - 105 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator

CHOCOLATE SICILIAN FILLING

Ricotta blended with chocolate, chocolate chips and candied orange cubes.

ITEM CODE: 1050

CHOCOLATE CHIP FILLING

Ricotta cheese and chocolate chips.

ITEM CODE: 1051



TARTUFO CLASSICO (CHOCOLATE TRUFFLE)

Zabaione semifreddo surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.

ITEM CODE: 3520

12 Servings/case

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



TARTUFO CAFFÉ (CAPPUCCINO TRUFFLE)

Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles.

ITEM CODE: 3521

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



TARTUFO NOCCIOLA (HAZELNUT TRUFFLE)

A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue.

ITEM CODE: 2248

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



TARTUFO AL LIMONCELLO (LIMONCELLO TRUFFLE)

Lemon gelato made with lemons from Sicily, with a heart of limoncello sauce covered in meringue.

ITEM CODE: 3522

12 Servings/case

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



CASSATA

Traditional Sicilian semifreddo: zabaione with a heart of chocolate gelato and semifreddo with candied fruit.

ITEM CODE: 2551

16 Servings/case

NET WT. 3 lbs 8.4 oz - 1.6 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



SPUMONI CASSATA

Chocolate, strawberry and pistachio gelato.

ITEM CODE: 2286

16 Servings/case

NET WT. 3 lbs 8.4 oz - 1.6 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



BOMBA

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a crunchy chocolate coating.

ITEM CODE: 5010

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)





SPUMONI BOMBA

Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate.

ITEM CODE: 5158

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



DREAM BOMBA

A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle.

ITEM CODE: 5060

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



EXOTIC BOMBA

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate.

ITEM CODE: 5058

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)





KID'S BEAR

Chocolate gelato decorated with chocolate ears and face.

ITEM CODE: 5076

16 Servings/case

NET WT. 2 lbs 4.9 oz - 1.05 kg

NET WT./Serving 2.29 oz - 65 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



VANILLA BEAN GELATO DOME

A vanilla bean gelato dome.

ITEM CODE: 5128

30 Servings/case

NET WT. 3 lbs 12.3 oz - 1.71 kg

NET WT./Serving 2 oz - 57 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)

Single Servings - RIPIENI



LEMON RIPIENO

A refreshing lemon sorbetto made with lemons from Sicily, served in the natural fruit shell.

ITEM CODE: 3062

12 Servings/case

NET WT. 3 lbs 9.6 oz - 1.63 kg

NET WT./Serving 4.8 oz - 136 g

- 🔥 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)





PEACH RIPIENO

Peach sorbetto served in the natural fruit shell.

ITEM CODE: 2124

12 Servings/case

NET WT. 1 lb 13.6 oz - 0.84 kg

NET WT./Serving 2.5 oz - 70 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



ORANGE RIPIENO

Orange sorbetto served in the natural fruit shell.

ITEM CODE: 3060

12 Servings/case

NET WT. 3 lbs 11.9 oz - 1.7 kg

NET WT./Serving 5 oz - 142 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



MANGO RIPIENO

Mango sorbetto served in the natural fruit shell.

ITEM CODE: 5004

12 Servings/case

NET WT. 2 lbs 4 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COCONUT RIPIENO

Creamy coconut sorbetto served in the natural fruit shell.

ITEM CODE: 2013

12 Servings/case

NET WT. 3 lbs 4.8 oz - 1.5 kg

NET WT./Serving 4.4 oz - 125 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



PINEAPPLE RIPIENO

Pineapple sorbetto served in the natural fruit shell.

ITEM CODE: 2012

12 Servings/case

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)







**CORNETTO
VUOTO**
(PLAIN CROISSANT)

ITEM CODE: 3338

50 Servings/case

NET WT. 8 lbs 12.8 oz - 4 kg

NET WT./Serving 2.82 oz - 80 g

-  Do not defrost
-  Oven 350°F for 25 minutes



**CORNETTO AL
CIOCCOLATO**
(CHOCOLATE CROISSANT)



Filled with chocolate hazelnut cream.

ITEM CODE: 1700

50 Servings/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./Serving 3.17 oz - 90 g

-  Do not defrost
-  Oven 350°F for 25 minutes



**CORNETTO
ALLA CREMA**
(CREAM CROISSANT)



Filled with pastry cream.

ITEM CODE: 1838

50 Servings/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./Serving 3.17 oz - 90 g

-  Do not defrost
-  Oven 350°F for 25 minutes



CORNETTO CEREALI E ARANCIA (MULTIGRAIN ORANGE CROISSANT)

Multigrain filled with orange marmalade.

ITEM CODE: 2093

50 Servings/case

NET WT. 9 lbs 14.4 oz - 4.5 kg

NET WT./Serving 3.17 oz - 90 g

- 🔥 Do not defrost
- 🕒 Oven 350°F for 25 minutes



CORNETTO ALLA'ALBICOCCA (APRICOT CROISSANT)

Filled with apricot marmalade.

ITEM CODE: 1701

50 Servings/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./Serving 3.17 oz - 90 g

- 🔥 Do not defrost
- 🕒 Oven 350°F for 25 minutes



PLAIN CROISSANT

ITEM CODE: 0247

80 Servings/case

NET WT. 11 lbs 13 oz - 5.36 kg

NET WT./Serving 2.36 oz - 67 g

- 🔥 Do not defrost
- 🕒 Oven 350°F for 25 minutes



MULTIGRAIN CROISSANT

ITEM CODE: 2098

60 Servings/case

NET WT. 10 lbs 9.3 oz - 4.8 kg

NET WT./Serving 2.82 oz - 80 g

- 🔥 Do not defrost
- 🕒 Oven 350°F for 25 minutes



VEGAN CROISSANT

ITEM CODE: 0182

50 Servings/case

NET WT. 7 lbs 11 oz - 3.5 kg

NET WT./Serving 2.47 oz - 70 g

- 🔥 Do not defrost
- 🕒 Oven 350°F for 25 minutes

CHOCOLATE HAZELNUT CROISSANT

ITEM CODE: 0240

60 Servings/case

NET WT. 11 lbs 3 oz - 5.1 kg

NET WT./Serving 3 oz - 85 g

🚫 Do not defrost

🕒 Oven 350°F for 25 minutes



SAVORY CROISSANT

ITEM CODE: 0218

70 Servings/case

NET WT. 10 lbs 0.5 oz - 4.6 kg

NET WT./Serving 2.3 oz - 65 g

🚫 Do not defrost

🕒 Oven 350°F for 25 minutes



PAIN AU CHOCOLATE

ITEM CODE: 0632

60 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 2.64 oz - 75 g

🚫 Do not defrost

🕒 Oven 350°F for 25 minutes



MINI MULTIGRAIN CROISSANT

ITEM CODE: 2347

150 Servings/case

NET WT. 8 lbs 4.2 oz - 3.75 kg

NET WT./Serving 0.88 oz - 25 g

🚫 Do not defrost

🕒 Oven 350°F for 20 minutes



MINI CROISSANT

ITEM CODE: 0600

150 Servings/case

NET WT. 8 lbs 4.2 oz - 3.75 kg

NET WT./Serving 0.88 oz - 25 g

🚫 Do not defrost

🕒 Oven 350°F for 20 minutes



MINI GIRELLA

Filled with pastry cream and raisins.

ITEM CODE: 0601

150 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 1.05 oz - 30 g

-  Do not defrost
-  Oven 350°F for 20 minutes





MINI PAIN AU CHOCOLAT

ITEM CODE: 0602

150 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 1.05 oz - 30 g

-  Do not defrost
-  Oven 350°F for 20 minutes



CONCHIGLIA CIOCCOLATO

A crisp puff pastry filled with
chocolate hazelnut cream.

ITEM CODE: 2115

80 Servings/case

NET WT. 14 lbs 15.8 oz - 6.8 kg

NET WT./Serving 2.99 oz - 85 g

🔥 Do not defrost

🕒 Oven 350°F for 25 minutes



CONCHIGLIA PANNA LATTE

A crisp puff pastry filled with cream.

ITEM CODE: 2099

80 Servings/case

NET WT. 14 lbs 15.8 oz - 6.8 kg

NET WT./Serving 2.99 oz - 85 g

🔥 Do not defrost

🕒 Oven 350°F for 25 minutes

BOMBOLONI PLAIN

A soft, fluffy fried dough rolled in sugar.

ITEM CODE: 1809

24 Servings/case

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./Serving 1.76 oz - 50 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 3 days in the refrigerator



BOMBOLONI CREAM

A soft, fluffy fried dough filled with pastry cream and rolled in sugar.

ITEM CODE: 1763

24 Servings/case

NET WT. 3 lbs 11 oz - 1.68 kg

NET WT./Serving 2.47 oz - 70 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 3 days in the refrigerator



BOMBOLONI CACAO NOCCIOLA (COCOA HAZELNUT)

A soft, fluffy fried dough filled with cocoa hazelnut cream and rolled in sugar.

ITEM CODE: 0216

24 Servings/case

NET WT. 3 lbs 11 oz - 1.68 kg

NET WT./Serving 2.47 oz - 70 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 3 days in the refrigerator



MINI BOMBOLONI CACAO NOCCIOLA (COCOA HAZELNUT)

A smaller, two-bite version of our Bomboloni Cacao Nocciola. A soft, fluffy fried dough filled with cocoa hazelnut cream.

ITEM CODE: 0504
104 Servings/case
NET WT. 5 lbs 8 oz - 2.5 kg
NET WT./Serving 0.84 oz - 24 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 3 days in the refrigerator



MINI BOMBOLONI CREAM

A smaller, two-bite version of our Bomboloni cream. A soft, fluffy fried dough filled with pastry cream.

ITEM CODE: 0224
104 Servings/case
NET WT. 5 lbs 8 oz - 2.5 kg
NET WT./Serving 0.84 oz - 24 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 3 days in the refrigerator



WAFFLE

A thick, fluffy Belgian waffle studded with sugar crystals.

ITEM CODE: 2357

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g

- 🔥 Do not defrost
- 🍳 Remove from package/
Oven 400°F for 2-3 minutes
- 🍲 Remove from package/
Microwave 60-80 seconds (850w)



WAFFLE

(RETAIL PACK)

A thick, fluffy Belgian style waffle studded with sugar crystals.

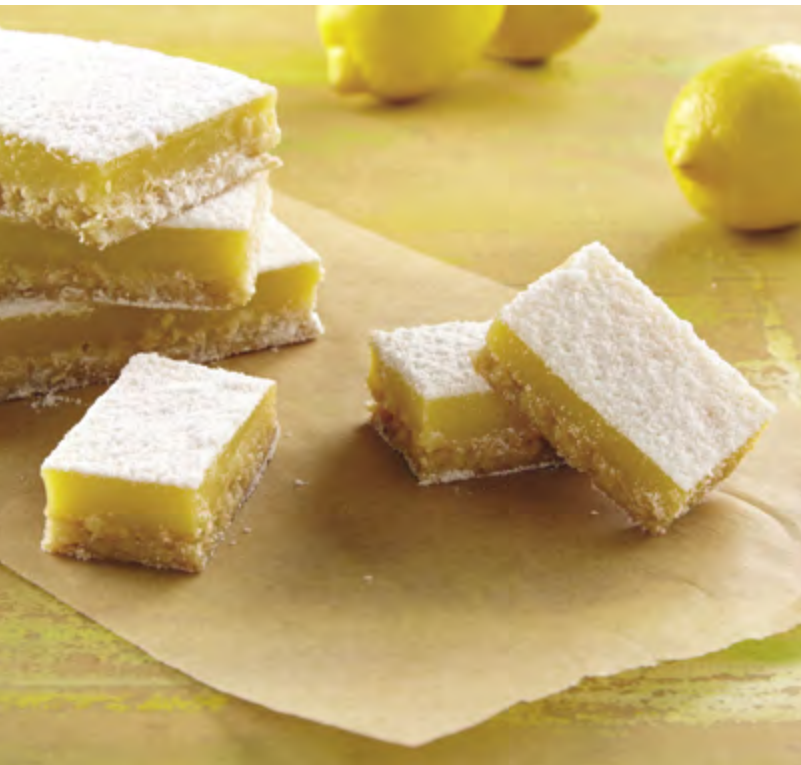
ITEM CODE: 2002

54 Servings/case

NET WT. 10 lbs 11.4 oz - 4.86 kg

NET WT./Serving 3.2 oz - 90 g

- 🔥 Do not defrost
- 🍳 Remove from package/Oven
400°F for 2-3 minutes
- 🍲 Remove from package/
Microwave 60-80 seconds (850w)



LEMON BAR

Bright, fresh and tangy lemon curd on a buttery crust, topped with powdered sugar.

ITEM CODE: 8102
42 Servings/case
NET WT. 11 lbs 12 oz - 5.4 kg
NET WT./Serving 4.46 oz - 126 g

LEMON BITES

ITEM CODE: 8103
156 Servings/case
NET WT. 11 lbs 12 oz - 5.4 kg
NET WT./Serving 1.19 oz - 34 g

- ⏱ 2 hours at room temperature
- ❄ 14 days in the refrigerator



TRUFFLE BROWNIE BAR

Dense truffle brownie made with dark chocolate, fresh creamery butter and pure vanilla extract.

ITEM CODE: 8100
42 Servings/case
NET WT. 11 lbs 3 oz - 5.1 kg
NET WT./Serving 4.26 oz - 121 g

TRUFFLE BROWNIE BITES

ITEM CODE: 8101
156 Servings/case
NET WT. 11 lbs 3 oz - 5.1 kg
NET WT./Serving 1.12 oz - 32 g

- ⏱ 2 hours at room temperature
- ❄ 8-10 days at room temperature if covered



TRADITIONAL ITALIAN BISCOTTI (COOKIES)

A. ESSE MIGNON

"S" shaped hazelnut cookie with a dark chocolate coating.
ITEM CODE: 0737
NET WT. 2 lbs 3 oz - 1 kg

B. DAMA

Shortbread cookie checkered with chocolate.
ITEM CODE: 0732
NET WT. 2 lbs 3 oz - 1 kg

C. CANTUCCI

Traditional Italian biscotti with almonds.
ITEM CODE: 0415
NET WT. 4 lbs 6 oz - 2 kg

D. BACIO DI DAMA

Sandwich cookie filled with a chocolate hazelnut cream.
ITEM CODE: 0730
NET WT. 2 lbs 3 oz - 1 kg

E. CHOCOLATE BACIO DI DAMA

Chocolate hazelnut sandwich cookie filled with a vanilla cream.
ITEM CODE: 1269
NET WT. 2 lbs 3 oz - 1 kg

F. SABBIOSINO

Sugar cookie with a drop of rich dark chocolate.
ITEM CODE: 0733
NET WT. 2 lbs 3 oz - 1 kg

G. FRAGOLA

A rich buttery cookie with strawberry marmalade.
ITEM CODE: 0607
NET WT. 2 lbs 3 oz - 1 kg

🕒 6 hours in the refrigerator

🌿 10 days in the refrigerator



POKER DI FROLLE

An assortment of large shortbread cookies:

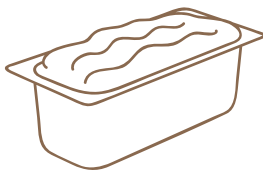
1. Shortbread cookie filled with apricot marmalade.
2. "S" shaped shortbread cookie.
3. Shortbread cookie filled with chocolate hazelnut cream.
4. Sugar cookie with an almond in the center.

ITEM CODE: 1621

NET WT. 6 lbs 2.56 oz - 2.8 kg

🕒 6 hours in the refrigerator

🌿 10 days in the refrigerator



PAN

1.24 Gallon Pan
3 oz Servings/pan approx. 54

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



PAIL

Qty. 2 - 1.25 Gallon Pails
3 oz Servings/case approx. 108

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



AMARENA CHERRY

A light cream base infused with imported, dark amarena cherries, brings an old world delight to your table.

PAN ITEM CODE: 7989

PAIL ITEM CODE: 7616



BANANA

Sweet and creamy, made only with real bananas, no artificial flavors. Our banana gelato will transport you to the tropics.

PAN ITEM CODE: 7014



CAPPUCCINO

Italy's most famous coffee drink, in a creamy, frozen version.

PAN ITEM CODE: 7075

PAIL ITEM CODE: 7617



CHOCOLATE

Classic, dark and rich; our chocolate gelato is made with the finest dutch cocoa, a premium blend containing 22% cocoa butter.

PAN ITEM CODE: 7990

PAIL ITEM CODE: 7614



CHOCOLATE CHIP

Ours is a comforting American version of the traditional Italian stracciatella, made with solid dark chocolate chips.

PAN ITEM CODE: 7999



CHOCOLATE CHIP MINT

Naturally refreshing mint and wonderful dark chocolate chips make this gelato sparkly.

PAN ITEM CODE: 5130



CINNAMON

Our cinnamon gelato is a superb accompaniment to almost any pie.

PAN ITEM CODE: 7029



COCONUT

Tropical flavor and the texture of real coconut are the hallmarks of our fine coconut gelato.

PAN ITEM CODE: 7078



COFFEE

Intense flavor and rich taste makes this gelato the choice for the true coffee lover.

PAN ITEM CODE: 7995





COOKIES & CREAM

An Italian interpretation of an American classic. Our light and clean fior di latte base provides a perfect canvas for the cookie flavors and the texture to delight.

PAN ITEM CODE: 5176



DARK CHOCOLATE

Our dark chocolate gelato makes others pale in comparison, this is the one for avowed chocoholics.

PAN ITEM CODE: 7040



DULCE DE LECHE

A South American classic with a sophisticated caramel essence for the discerning lover of fine confections.

PAN ITEM CODE: 7020



ESPRESSO

Espresso gelato made with imported Italian roasted espresso beans with a swirl of espresso sauce.

PAN ITEM CODE: 7013



FRENCH VANILLA

Honest flavors come from honest ingredients, real vanilla is the secret ingredient in this gelato.

PAN ITEM CODE: 7991



GIANDUIA

Gianduja is a fusion of 2 flavors that are made for each other. Our rendition infuses hazelnut and chocolate into the cream and blends generous bits of hazelnut for texture.

PAN ITEM CODE: 7164



GINGER

Spicy, tangy ginger gelato studded with pieces of sugar coated ginger from Fiji.

PAN ITEM CODE: 7020



GREEN TEA

Filled with antioxidants, green tea gelato puts a healthy spin into your dessert course.

PAN ITEM CODE: 7021



HAZELNUT

The most classic of gelato flavors, our nocciola, as it is traditionally known, is dripping with flavor from the finest imported hazelnuts.

PAN ITEM CODE: 7992

PAIL ITEM CODE: 7621





PEANUT BUTTER CUP

Once you've got peanut butter gelato, it's only natural to add peanut butter cups.

PAN ITEM CODE: 5178



PISTACHIO

Pistachio gelato, like this one, derives 100% from real pistachios. Not to be confused with versions that include less expensive almonds and flavors.

PAN ITEM CODE: 7993

PAIL ITEM CODE: 7615



SEA SALT CARAMEL

Sweet caramel is balanced by savory sea salt to produce a wonderful harmony of flavor.

PAN ITEM CODE: 7010



STRAWBERRY

Classics never go out of style, our strawberry gelato is infused with generous amounts of sliced strawberries.

PAN ITEM CODE: 7008



TIRAMISÙ

Creamy texture, intense coffee flavor and chunks of sponge cake. Our frozen version of Tiramisù!

PAN ITEM CODE: 7028



VANILLA BEAN

Madagascar is where one can find the finest bourbon vanilla beans available. That's why our vanilla bean gelato uses these and nothing artificial.

PAN ITEM CODE: 7385

PAIL ITEM CODE: 7613



AGAVE - SWEETENED CHOCOLATE

Our classic Chocolate gelato now made with the alternative sweetener Agave syrup.

PAN ITEM CODE: 7031



AGAVE - SWEETENED STRAWBERRY

Our classic Strawberry now made with the alternative sweetener Agave syrup.

PAN ITEM CODE: 7032



AGAVE - SWEETENED VANILLA BEAN

Our classic Vanilla Bean gelato now made with the alternative sweetener Agave syrup.

PAN ITEM CODE: 7030





BLOOD ORANGE

Puree from real Sicilian blood oranges is lightly sweetened and bursts with sweet citrus flavor. That's why it is all we use to flavor our blood orange sorbetto.

PAN ITEM CODE: 7002

PAIL ITEM CODE: 7626



COCONUT

Flavorful and textured, close your eyes and be transported to the island of your choice.

PAN ITEM CODE: 7982



LEMON

This is the measure of a great gelato artisan. Clean, refreshing, lemon sorbetto is crafted by carefully extracting the juice of the lemon without introducing the acidity of the rind.

PAN ITEM CODE: 7980

PAIL ITEM CODE: 7627





MANGO

Just like our coconut, this flavor has the power to transport you. Made with 100% real imported mango puree.

PAN ITEM CODE: 7383

PAIL ITEM CODE: 7624



MIXED BERRY

Frutti di bosco, as they are known in Italy, is a classic in the old country. A rich medley of berries, our interpretation includes rare berries such as black and red currants.

PAN ITEM CODE: 7754



PASSION FRUIT

What a wonderful name for a fruit. And what a wonderful sorbetto. Ours is created with 100% real puree.

PAN ITEM CODE: 7927



PEACH

When it comes to fruit sorbetto, the trick is in getting the flavor from the fruit at the peak of ripeness. Our peach bursts with orchard fresh flavor.

PAN ITEM CODE: 7981



STRAWBERRY

Classic strawberry sorbetto is as ancient as the craft of making sorbetto itself. We stay true to the tradition with clean, pure flavors and nothing artificial.

PAN ITEM CODE: 7979



RASPBERRY

100% real red raspberries, they are hard to improve upon, so we haven't.

PAN ITEM CODE: 7001

PAIL ITEM CODE: 7625



Dessert Sauces & Accessories - DESSERT SAUCES



DESSERT SAUCES

RASPBERRY
ITEM CODE: 3647

MANGO
ITEM CODE: 3648

CHOCOLATE
ITEM CODE: 3649

CARAMEL
ITEM CODE: 3646



4 Bottles/case
NET WT. 2 lbs 13.7 oz - 1.3 kg
NET WT./Bottle 11.46 oz - 325 g

- 🕒 8 hours in the refrigerator
- 🌿 5 days in the refrigerator

Coming soon!

ACCESSORIES

SIGARETTE
Approx. 350 Cookies/case
ITEM CODE: 0409

VENTAGLIO
Approx. 240 Cookies/case
ITEM CODE: 0410

BIO DEGRADABLE
GELATO CUP/LID
3.5 oz - 100 g
ITEM CODE CUP: CUP100G
ITEM CODE LID: LID100G

BIO DEGRADABLE
GELATO CUP/LID
7.4 oz - 210 g
ITEM CODE CUP: CUP210G
ITEM CODE LID: LID210G

BIO DEGRADABLE
GELATO SPOONS
6700 Pieces/case
ITEM CODE CUP: SPOON6700

THE *Bindi* STORY CONTINUES...

Quality

Elegance

Creativity

BINDI NORTH AMERICA

630 Belleville Turnpike
Kearny, NJ 07032 - USA
Tel. +1 973 812 8118

www.bindiusa.com

f bindidessertusa
@ bindidessert_usa

