

PARIANI

l'anima nobile della frutta secca

*Product
Catalog*





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01. PARIANI

EXTRACTING THE NOBLEST SOUL OF NUTS

It all started with nuts.

With the vision of creating pure, expressive ingredients, Pariani began with a hazelnut oil, made from the 'Nocciola Piemonte PGI' variety using a pioneering cold-pressing technique, and transformed that idea into a wide, versatile range of nut-based products.

Pariani is Italian by nature and by choice, guided by a culture that treats ingredients with reverence and values the people who grow them. This philosophy

is embodied, for example, in the Filiera Pariani: a short, transparent and people-centred supply chain, based on our work in the hazelnut sector in the Piedmont region, which we intend to expand.

This is the heart of our Italian Selection: a meticulous, ongoing pursuit of the finest cultivars and certified sources.

Only ingredients with the right character, origin and potential make the cut, then are transformed and developed in close dialogue with the world's finest

artisans of taste and crafted to meet the highest expectations in both professional and home kitchens.

A delicious and versatile plant-based option for imagining, creating and enjoying nuts in all their forms.





02.

NUTS OILS

PLUS

Cold-pressed

100% nuts

Made from carefully selected nuts



USES

Meat, fish, salads

Sauces, mayonnaises, spreads

In pastry and chocolate making



Aromatic and highly fragrant oils, obtained through cold pressing, whose intense organoleptic properties are perfectly preserved thanks to the cold-pressing process, without chemical additives that could alter their taste and aroma.

The cold-pressing process preserves all the organoleptic characteristics of the nuts (no solvents or heat are used during oil extraction, which could compromise the quality of the raw material).

The light roasting to which the nuts are subjected before extraction allows the oil to develop intense aromas.

Organic Hazelnut Oil

Origin: Outside Italy



prod.cod	q.ty	pc/box
40486	250 ml	6 
40487	5 L	8 



Organic Pecan Nut Oil

Origin: Outside Italy



prod.cod	q.ty	pc/box
40485	250 ml	6 
40488	5 L	8 



03.

NUTS

PLUS

Italian origin

Carefully selected



USES

Energy bars and snacks

Premium aperitifs

An ingredient in patisserie
and catering



WHOLE NUTS

Hazelnut

PARIANI

Recognised for its Protected Geographical Indication, the “Nocciola Piemonte PGI” Hazelnut is considered one of the finest in the world. With a three-lobed shape and a sweet, lingering flavour, it stands out for its intense aroma, which becomes even more pronounced after roasting, and for how easily it can be peeled. Ideal for high-quality patisserie, chocolate-making and premium preparations.

The Napoli range comprises three varieties of hazelnuts from Southern Italy – Lunga San Giovanni, Camponica and Mortarella – which come in different shapes and offer an interesting and balanced variety of flavours and textures: a more intense roasting process that enhances the depth of flavour without leaving a bitter aftertaste, accentuating the woody notes whilst preserving the richness of the aroma.

This range offers a distinctive flavour and excellent versatility. It is perfect for baked goods, creams, pralines and applications such as confectionery, chocolate and ice cream.

Raw "Nocciola Piemonte PGI" Hazelnut Origin: Piedmont  		
prod.cod	q.ty	pc/box
40476	5 Kg	4

 Certified by a Control Body authorized by the Competent Ministry

Roasted "Nocciola Piemonte PGI" Hazelnut Origin: Piedmont  		
prod.cod	q.ty	pc/box
40460	1 Kg	10 
40473	5 Kg	4 

 Certified by a Control Body authorized by the Competent Ministry

Raw Napoli Hazelnut Origin: Italy 		
prod.cod	q.ty	pc/box
52093	5 Kg	4



 Roasted

WHOLE NUTS

Pistachio

PARIANI

The Sicilian Pistachio is prized for its natural green colour and its rich, aromatic flavour. Grown in the island's Mediterranean climate, it develops intense, slightly sweet notes. A first-choice ingredient for gastronomy, patisserie and artisanal products.

The California Pistachio is distinguished by its uniform size, light colour and delicate flavour. Grown to high quality standards, it guarantees great consistency and excellent availability. Ideal for industrial uses, snacks and food processing.

Raw Pistachio

Origin: Sicily



prod.cod	q.ty	pc/box
40468	1 Kg	10



Peeled Pistachio

Origin: Sicily



prod.cod	q.ty	pc/box
40464	1 Kg	10



Raw Pistachio

Origin: California



prod.cod	q.ty	pc/box
42585	5 Kg	2



WHOLE NUTS

Almond

PARIANI

The Sicilian 'Tuono' Almond is renowned for its elongated shape, crunchy texture and intense flavour. Naturally hardy and full of flavour, it is particularly prized in patisserie and confectionery. An authentic product that embodies all the richness of the Sicilian territory.

Raw "Tuono" Almond Origin: Sicily



prod.cod	q.ty	pc/box
43537	1 Kg	10
42691	5 Kg	2



Peeled "Tuono" Almond Origin: Sicily



prod.cod	q.ty	pc/box
43526	1 Kg	10
43525	5 Kg	2



Peeled and roasted "Tuono" Almond Origin: Sicily



prod.cod	q.ty	pc/box
55507	5 Kg	2



WHOLE NUTS

Other fruits

PARIANI

The **Italian Pine nut** is renowned for its delicate flavour, elongated shape and resinous aroma with pleasant spicy notes.

A signature ingredient of Mediterranean cuisine, it is an essential component of sauces, traditional dishes and gourmet recipes.

The **'Lara' Walnut** is a variety prized for its light-coloured kernels, soft texture and delicate flavour. The 'Lara' is sweeter than other varieties, with less tannic notes and no bitterness.

Easy to work with and visually appealing, it is suitable for both fresh consumption and culinary and industrial applications.

The **Pecan Nut** offers a naturally sweet and buttery flavour, with a texture that is both crunchy and melt-in-the-mouth.

Highly prized in baking and as a snack, it adds a delicious and refined touch to a wide range of dishes.

The **Macadamia Nut** stands out for its exceptionally creamy texture and delicately buttery flavour.

Considered one of the finest nuts, it is ideal for high-quality recipes, chocolate production and innovative culinary applications.

"1st Choice" Pine Nut
Origin: Tuscany/Lazio



prod.cod	q.ty	pc/box
40469	1 Kg	10



"Lara" Walnut
Origin: Veneto



prod.cod	q.ty	pc/box
43539	1 Kg	10
56527	4 Kg	2



Pecan Nut
Origin: Mexico



prod.cod	q.ty	pc/box
54992	1 Kg	10



Macadamia Nut
Origin: Kenya



prod.cod	q.ty	pc/box
54993	1 Kg	10



CHOPPED NUTS

Hazelnut | Pistachio | Almond

PARIANI



Chopped "Nocciola Piemonte PGI" Hazelnut 2-4mm
Origin: Piedmont

prod.cod	q.ty	pc/box
40461	1 Kg	10 
40474	5 Kg	4 

 Certified by a Control Body authorized by the Competent Ministry




Chopped Napoli Hazelnut 2-4mm
Origin: Italy

prod.cod	q.ty	pc/box
52095	5 Kg	4 




Chopped Pistachio 2-4mm
Origin: Sicily

prod.cod	q.ty	pc/box
40463	1 Kg	10
40479	5 Kg	2




Chopped Pistachio 2-4mm
Origin: California

prod.cod	q.ty	pc/box
55005	5 Kg	2




Chopped Almond 2-4mm
Origin: Sicily

prod.cod	q.ty	pc/box
52090	1 Kg	10




Peeled Almond sticks
Origin: California

prod.cod	q.ty	pc/box
55048	1 Kg	10




Sliced peeled Almond
Origin: California

prod.cod	q.ty	pc/box
55049	1 Kg	10



Chopped hazelnuts, pistachios and almonds add texture, flavour and a visual touch to any dish. Made from selected nuts, they guarantee a uniform cut and the fullest expression of flavour.

Ideal for a wide range of uses: patisserie (crunchy fillings, garnishes, decorations), confectionery (pralines, bars, sugared nuts), catering (breadcrumb coatings, salads, sweet and savoury toppings) and gelato (swirls, toppings).

NUTS FLOURS

Hazelnut | Pistachio | Almond

PARIANI

"Nocciola Piemonte PGI" Hazelnut Flour
Origin: Piedmont



prod.cod	q.ty	pc/box
44963	1 Kg	10  DISPO NOV.26
40478	5 Kg	4 

 Certified by a Control Body authorized by the Competent Ministry



Napoli Hazelnut Flour
Origin: Italy



prod.cod	q.ty	pc/box
52096	5 Kg	4 



Partially defatted Hazelnut Flour
Origin: Outside Italy



prod.cod	q.ty	pc/box
43546	1 Kg	10 



Pistachio Flour
Origin: California



prod.cod	q.ty	pc/box
52092	1 Kg	10



Peeled Almond Flour
Origin: Sicily



prod.cod	q.ty	pc/box
43535	1 Kg	10
43536	5 Kg	2



Extra Fine Almond Flour
Origin: California



prod.cod	q.ty	pc/box
43540	5 Kg	2



Tant Pour Tant Flour
Origin: California



prod.cod	q.ty	pc/box
45975	5 Kg	2



Our hazelnut, pistachio and almond flours are made from carefully selected raw materials and processed with care to preserve their aroma, colour and nutritional properties.

They are ideal ingredients for the confectionery industry, artisanal patisseries and gourmet preparations.

Rich in flavour and natural sources of protein, fibre and 'good' fats, our flours stand out for their consistent particle size and aromatic intensity, guaranteeing quality and performance in every application.

04.

NUTS PASTES

PLUS



**Made from carefully
selected nuts**

100% nuts

Ground to less than 20 microns

USES



Base for gelato

**Ingredient in confectionery and
chocolate-making**

Ingredient in catering



PURE NUTS PASTES

Hazelnut

PARIANI

 		
Pure "Nocciola Piemonte PGI" Hazelnut Paste roast. clear Origin: Piedmont		
prod.cod	q.ty	pc/box
40470	5 Kg	2 
 Certified by a Control Body authorized by the Competent Ministry		



 		
Pure "Nocciola Piemonte PGI" Hazelnut Paste roast. medium Origin: Piedmont		
prod.cod	q.ty	pc/box
40454	1 Kg	6 
40471	5 Kg	2 
 Certified by a Control Body authorized by the Competent Ministry		



		
Pure Napoli Hazelnut Paste roast. medium Origin: Italy		
prod.cod	q.ty	pc/box
52097	5 Kg	2 



		
Pure Napoli Hazelnut Paste roast. dark Origin: Italy		
prod.cod	q.ty	pc/box
53266	5 Kg	2 



 Roasted

OUR PURE NUTS PASTES

Extremely smooth and fine pure pastes, obtained by grinding high-quality nuts, refined to less than 20 microns. The only ingredient is nuts; no preservatives, emulsifiers, thickeners, colourings, stabilisers, flavourings or oils are added.

The nuts are first roasted at specific temperatures to enhance their organoleptic characteristics.

The pastes are packaged in plastic buckets for easy use and optimal storage.

We offer various sizes suitable for specific uses.

PURE NUTS PASTES

Pistachio

PARIANI

Pure "Green Bronte Pistachio" Paste Origin: Sicily			
prod.cod	q.ty	pc/box	
40462	1 Kg	6	
40477	3 Kg	2	

Pure Pistachio Paste Origin: Sicily			
prod.cod	q.ty	pc/box	
44967	1 Kg	6	 DISPO NOV.26
40480	3 Kg	2	

Pure Pistachio with Sicilian Pistachio Paste Origin: Outside Italy and Sicily			
prod.cod	q.ty	pc/box	
53268	1 Kg	6	
53269	3 Kg	2	

Pure Pistachio Paste Origin: Outside Italy			
prod.cod	q.ty	pc/box	
40586	3 Kg	2	









 Roasted

EXAMPLES OF APPLICATIONS

In catering:

- Ingredient in savoury dishes (sauces, gravies, creams)
- Ingredient in desserts
- Gourmet gelatos

Uses in gelato:

- Gelatos or sorbets

Uses in chocolate:

- Flavouring ganache
- Ingredient in spreads
- Ingredient in chocolate bars
- Characterising chocolate coatings

Uses in confectionery:

- Flavouring and customising custard
- Mousse, Bavarian cream
- Panna cotta, whipped cream
- Meringue, tartlets, dough

PURE NUTS PASTES

Almond | Other fruits

PARIANI

Pure raw Almond Paste

Origin: Sicily



prod.cod	q.ty	pc/box
43541	5 Kg	2



Pure peeled and medium roasted Almond Paste

Origin: Sicily



prod.cod	q.ty	pc/box
40472	5 Kg	2 



Pure Amaretto Almond Paste

Origin: Sicily



prod.cod	q.ty	pc/box
40483	3 Kg	2



Pure Pine Nut Paste

Origin: Italy



prod.cod	q.ty	pc/box
43544	1 Kg	6 



Pure Sibirica Pine Nut Paste

Origin: Outside Italy



prod.cod	q.ty	pc/box
55002	1 Kg	6 



 Roasted

PURE NUTS PASTES

Other fruits

PARIANI

Pure "Lara" Walnut Paste

Origin: Veneto



prod.cod	q.ty	pc/box
43545	1 Kg	6

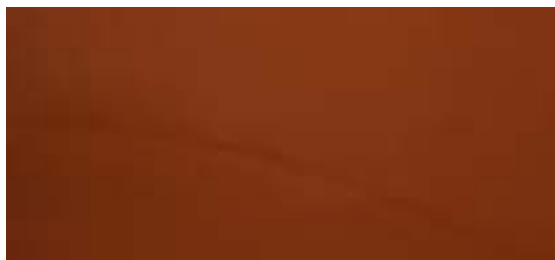


Pure Pecan Nut Paste

Origin: Mexico



prod.cod	q.ty	pc/box
54995	2,5 Kg	2 



Pure Macadamia Nut Paste

Origin: Kenya



prod.cod	q.ty	pc/box
54996	2,5 Kg	2 



Pure Cashew Paste

Origin: Vietnam



prod.cod	q.ty	pc/box
54998	3 Kg	2 



Pure Peanut Paste

Origin: Argentina



prod.cod	q.ty	pc/box
55001	5 Kg	2 



 Roasted

05.

SPREADS

PLUS

High percentage of nuts

Made from carefully selected nuts

No artificial colours or
preservatives



USES

On bread or crêpes

An ingredient in cakes and
pastries

Filling for cakes and pastries



50% Hazelnut and Cacao Spread

Origin: Piedmont



prod.cod	q.ty	pc/box
40466	1 Kg	6 
40475	5 Kg	2 



18% Hazelnut and Cacao Spread

Origin: Italy



prod.cod	q.ty	pc/box
43542	5 Kg	2 



13% Hazelnut and Cacao Spread

Origin: Italy



prod.cod	q.ty	pc/box
40467	5 Kg	2 



50% Hazelnut Spread

Origin: Piedmont



prod.cod	q.ty	pc/box
52101	1 Kg	6 



Hazelnut and Coffee Spread

Origin: Outside Italy



prod.cod	q.ty	pc/box
43543	1 Kg	6 



Our spreads are made from 100% nuts pastes, to which we add just a few ingredients: cane sugar, anhydrous butter, milk powder and an emulsifier.

As they are anhydrous, they are used after baking; they have a fine, smooth texture, with a particle size of less than 20 microns.

The percentage indicated in the product name indicates the quantity of nuts present:

50%: Pastry/Bakery (tartlets, biscuits, fillings); Catering (plated desserts, breakfasts)

18%: Fillings for baked goods and desserts; Gelato (stracciatella, toppings for crêpes and yoghurt)

13%: For gelato swirls

SPREADS

Pistachio | Almond

PARIANI

50% Pistachio Spread

Origin: Sicily



prod.cod	q.ty	pc/box
40465	1 Kg	6 
53452	5 Kg	2 



18% Pistachio Spread

Origin: Outside Italy



prod.cod	q.ty	pc/box
40482	5 Kg	2 



13% Pistachio Spread

Origin: Outside Italy



prod.cod	q.ty	pc/box
40481	5 Kg	2 



50% Almond Spread

Origin: Sicily



prod.cod	q.ty	pc/box
52102	1 Kg	6 



Almond and Coconut Spread

Origin: Outside Italy



prod.cod	q.ty	pc/box
43538	1 Kg	6 

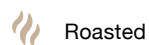


SPREADS 13%

For true Italian-style gelato try gelato variegation with our 13% spreads.

Spreadable creams with specific characteristics for variegating gelato. The percentage of nuts has been calibrated so that the variegation complements the gelato, but does not cover up its natural flavour.

The presence of dextrose in them (strong anti-gel power) allows our 13% spreads to withstand the temperature of the gelato and not freeze, maintaining its creaminess for a perfect hazelnut and cocoa or pistachio variegation.



Roasted

06.

CANDIED FRUITS

PLUS

Contains only sugar
and glucose syrup

No additives or preservatives



USES

An ingredient used in baking,
particularly in yeast-raised
pastries

An ingredient for chocolate
shops and gelato makers



SEMI-CANDIED FRUITS

The Cantiano sour cherry

PARIANI

The Cantiano sour cherry, a Slow Food Presidium, is harvested between June and July.

It is smaller than a standard cherry, measuring up to 20 mm in diameter, and is characterised by a natural tartness that gives it unique aromas and flavours.

It is slightly crunchy on the outside, fresh and soft on the inside.

Cantiano Amarena

Origin: Marche (Italy)



prod.cod	q.ty	pc/box
52098	1 Kg	6

Cantiano Amarena for Variegating gelato

Origin: Marche (Italy)



prod.cod	q.ty	pc/box
56533	3 Kg	2



PARIANI

Retail

Whole nuts

26

Chopped nuts

27

Nuts flours

28

Pure nuts pastes

29

Spreads

30

WHOLE NUTS

Hazelnut | Pistachio | Almond | Walnut

PARIANI

Whole nuts are perfect for everyday use at home: in cakes, for breakfast, in salads, in ready meals, or simply to enjoy on their own.



"Nocciola Piemonte PGI" Hazelnut
Origin: Piedmont



prod.cod	q.ty	pc/box
43519	100 gr	30 



Certified by a Control Body authorized by the Competent Ministry

Recognised for its Protected Geographical Indication, the **'Nocciola Piedmont PGI' Hazelnut** is considered one of the finest in the world. With its three-lobed shape and sweet, lingering flavour, it stands out for its intense aroma – which becomes even more pronounced after roasting – and for how easily it can be peeled.



Raw Pistachio
Origin: Sicily



prod.cod	q.ty	pc/box
43523	100 gr	30

The **Sicilian Pistachio** is prized for its natural green colour and its rich, aromatic flavour. Grown in the island's Mediterranean climate, it develops intense, slightly sweet notes.



Peeled Almond
Origin: Sicily



prod.cod	q.ty	pc/box
43524	100 gr	30

The **Sicilian 'Tuono' Almond** is renowned for its elongated shape, crunchy texture and intense flavour. Naturally hardy and full of flavour, it is particularly prized in pastry-making and confectionery production.



"Lara" Walnut
Origin: Veneto



prod.cod	q.ty	pc/box
43527	100 gr	30

The **'Lara' Walnut** is a variety prized for its light-coloured kernels, soft texture and delicate flavour. The 'Lara' is sweeter than other varieties, with less tannic notes and no bitterness.

CHOPPED NUTS

Hazelnut | Pistachio | Almond

PARIANI

Chopped hazelnuts, pistachios and almonds are essential ingredients for adding texture, flavour and visual appeal to any dish. Made from carefully selected nuts and processed under strict quality controls, they guarantee a uniform cut, consistent yield and maximum flavour.

Ideal for a wide range of dishes, our chopped nuts add crunch and a distinctive character.



Chopped "Nocciola Piemonte PGI" Hazelnut Origin: Piedmont		
prod.cod	q.ty	pc/box
43520	100 gr	30
 Certified by a Control Body authorized by the Competent Ministry		

Chopped Pistachio Origin: Sicily		
prod.cod	q.ty	pc/box
43521	100 gr	30

Chopped Almond Origin: Sicily		
prod.cod	q.ty	pc/box
43522	100 gr	30

NUTS FLOURS

Hazelnut | Almond

PARIANI

Our hazelnut and almond flours are made from carefully selected raw materials and processed with care to preserve their aroma, colour and nutritional properties. They are ideal ingredients for artisan baking. Rich in flavour and natural sources of protein, fibre and 'good' fats, our flours stand out for their consistent particle size, high yield and intense aroma.

From the delicacy of almond flour to the rounded aroma of hazelnut flour, they guarantee quality and performance in every application.





"Nociola Piemonte PGI"
Hazelnut Flour
Origin: Piedmont

prod.cod	q.ty	pc/box
43528	150 gr	30 



Certified by a Control Body authorized by the Competent Ministry





Almond Flour
Origin: Sicily

prod.cod	q.ty	pc/box
43529	150 gr	30



PURE NUTS PASTES

Hazelnut | Pistachio

PARIANI

Pure pastes, extremely smooth and fine, produced by grinding high-quality nuts to a particle size of less than 20 microns. The only ingredient is nuts; no preservatives, emulsifiers, thickeners, colourings, stabilisers, flavourings or oils are added. The nuts are first roasted at specific temperatures to enhance their organoleptic properties.



Pure "Nocciola Piemonte PGI" Hazelnut Paste
Origin: Piedmont

prod.cod	q.ty	pc/box
43530	180 gr	12 



Certified by a Control Body authorized by the Competent Ministry



Pure Pistachio Paste
Origin: Sicily

prod.cod	q.ty	pc/box
43531	180 gr	12 

 Roasted



EXAMPLES OF APPLICATIONS

In catering:

- Ingredient in savoury dishes (sauces, gravies, creams)
- Ingredient in desserts

Uses in gelato:

- Gelatos or sorbets

Uses in chocolate:

- Flavouring ganache
- Ingredient in spreads
- Enhancing coatings

Uses in confectionery:

- Flavouring and customising custard
- Mousse, Bavarian cream
- Panna cotta, whipped cream
- Meringue, tartlets, dough

SPREADS

PARIANI

Hazelnut | Pistachio | Almond

Our spreads are made from pure nut pastes, to which we add only a few ingredients: cane sugar, anhydrous butter, whole milk powder and an emulsifier to achieve the desired creamy texture. These are anhydrous spreads, and should therefore be used after cooking. They have an exceptionally fine and smooth texture, with a particle size of less than 20 microns. The percentage indicated in the product name refers to the quantity of hazelnuts, pistachios or almonds present in the spread.



50% Hazelnut and Cacao Spread

Origin: Piedmont



prod.cod	q.ty	pc/box
43532	200 gr	12 



50% Pistachio Spread

Origin: Sicily



prod.cod	q.ty	pc/box
43533	200 gr	12 



Almond and Coconut Spread

Origin: Outside Italy



prod.cod	q.ty	pc/box
43534	200 gr	12 



 Roasted

PARIANI

l'anima nobile della frutta secca

VALRHONA SELECTION

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