ABRIGO GIOVANNI

White spreadable cream

made from Piedmont I.G.P. hazelnuts from the Langhe



web: www.abrigo.it

Cascina.

BOSCO MAGGIORE

CREMA BIANCA

DI NOCCIOLE ckisivamente da "Nocciola Piemonte I.G.P." dele Land

Fact sheet - Human production portrait

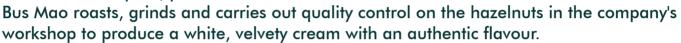
White spreadable cream made from hazelnuts.

As told by those who make them

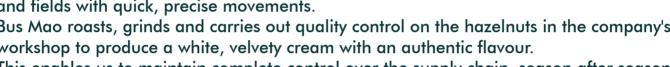
A little treasure from the Langhe: authentic, handcrafted stories and flavours.

Every hazelnut is born on sun-kissed hillsides, growing alongside houses, paths and families.

Giorgio and his 'green machine' carefully harvest them, while Luca, Sergio and Giulio blow them off the leaves and fields with quick, precise movements.



This enables us to maintain complete control over the supply chain, season after season.



Product characteristics

Aroma: delicate hints of roasted hazelnuts and fresh milk.

Taste: naturally sweet with a full, clean flavour of Piedmont IGP hazelnuts and a balanced creaminess with a fine persistence.

Texture: silky and naturally creamy, thanks to the IGP variety's high oil content.

The experience: It is a wholesome breakfast or snack and a moment of daily pleasure for the whole family.

Why choose this hazelnut cream? Natural ingredients: Piedmont IGP hazelnuts from the Langhe (52%), sugar and milk.

There are no preservatives, colourants, thickeners, palm oil or lecithin.

Quality of raw materials: Piedmont IGP hazelnuts from the Langhe are rich in oil and guarantee a creamy texture and flavour without any unnatural additives.

Safety and simplicity: ideal for children too, for a healthy and delicious breakfast or snack.

Ingredients:

Piedmont I.G.P. hazelnuts from the Langhe (52%), sugar, milk. Contains nuts and milk.

PRODUCED IN ITALY

Allergens: Tree nuts, Milk

Store in a cool, dry place

Net weight: 235 g

(average values per 100g)
Energy 2242 kj / 538 kcal
Fats 32 g
Carbohydrates 49 g
Fibers 8 g
Proteins 11 g
Salt 0,18 g

NUTRITION FACTS