

ABRIGO GIOVANNI

White spreadable cream
made from Piedmont I.G.P. hazelnuts from the Langhe



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.

Bus Mao roasts, grinds and carries out quality control on the hazelnuts in the company's workshop to produce a white, velvety cream with an authentic flavour.

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

NUTRITION FACTS	
(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