

BANCHINI

PARMA 1879

DISTRIBUTED BY



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FABBRICAZIONE CIOCCOLATA G. B. BANCHINI

DRUGHERIA G. B. BANCHINI

APULANTICORRA

ARRIO
CORA

DRUGHERIA
G. B. BANCHINI

PIAZZA
CARREVALDI

8





SINCE 1879...

The historic Cioccolateria Banchini was founded in Parma in 1879 by Gian Battista Banchini.

Born in Piedmont in 1845 into a family of humble charcoal burners, Gian Battista moved to Parma in search of fortune in 1870 where he was hired as an apprentice at the cafeteria of the Swiss Bontadina in the city centre. On the death of the master from whom he learned the techniques of chocolate, Banchini took over the business and in 1879 decided to transform the cafeteria into a chocolate factory.

At the end of the 19th century, the factory became one of the main Parmesan companies of the time, also obtaining international awards such as the Gold Medal won in Paris in 1908 for its chocolate.

After the First World War, Gian Battista left the business in the hands of his nephews Enrico and Gian Battista. In 1944, the plant was severely hit by the bombings of the war but resisted until 1969 when it closed its doors.

...AND SINCE 2012

After half a century, in 2012, thanks to the rediscovery of the ancient recipe book, Giacomo and his brother took the challenge to bring the company back in order to make the dream of restarting the chocolate production come true.

The first artisan chocolate workshop was opened with the aim of transmitting historicity while maintaining the craftsmanship of the products such as chocolate bars, biscuits, cakes, ice cream and many more.

A FAMILY STORY...

Mocciole
Zucchero totale 4.100
su di ogni kg di zucchero unire
appuntati 100
" 0,100 alcool. per
totale kg 2,100

Crema Mocciole per gelateria

Mocciole kg 100
Zucchero 4.100
Mocciole fresche 15.200
totale 19,100

Mocciole e Zucchero per
uno freddo e
liberamente

When I was a child, the ancient box of chocolates that my parents kept on display in the kitchen was positioned high above a shelf, so that no one could touch it. The G.B. Banchini was a beautiful story to remember for my family and for many people from Parma who, for one reason or another, had remained close to it. One day, when I realized that I had grown enough to be able to grab it, I took that box, opened it and instinctively felt the need for Banchini to come back to everyone's memory.

In 2012, together with my brother, we organized an exhibition about the old chocolate factory and while searching for the material for the installation, we found a yellowed notebook written in fountain pen with recipes dated between 1935 and 1952: it was my great-grandfather's handwriting!

In the book "La pasticceria parmigiana" (2001) by S. Cocconi and M. Zannoni, we read: "Banchini closed its doors in 1969, thus putting an end to the history of Parmesan chocolate", but in reality with the resumption of the family tradition, that year simply opened a parenthesis that we decided to close in 2012 when we restarted the production of chocolate.

GIACOMO BANCHINI

Giacomo Banchini

grammi Generali = 26 1/2
Burro = 18 1/2

mano passare
quelle brehete
ire tutto assieme col
11. June 1939

PRODUCTION

The Banchini production is entirely made manually by a dedicated staff, lead by a pastry chef and a chocolatier.

The aim is to re-create the ancient family chocolate line found in the old books, with the most natural ingredients, without using any preservatives, artificial flavouring and avoiding any soy lecithin where possible.

Standing out among all are the Biscotti della Duchessa line, a unique family recipe, revisited from the ancient recipe book.

The Principe "Bean to Bar" is the latest line created by selecting Fair Trade cocoa beans following all the stages of the bean to bar processing: cocoa beans manual selection, roasting, winnowing, refining and modelling, with no use of soy lecithin.

The range also includes the "Principino" line, delicious artisan snacks, in 10 different fillings all filled by hand.

The stone-ground spreads are produced only with Italian nuts, vegan and without soy lecithin.





PRODUCTS





I BISCOTTI DELLA DUCHESSA

CIOCCOLATO FONDENTE 71%
E SALE DELL'HIMALAYA



PRINCIPE CLASSIC BARS

The ancient recipe of Principe® chocolate bars is made with a selection of criollo and trinitario cocoa from Venezuela. The Principe® selection includes dark chocolate, milk chocolate and white chocolate.



64% DARK CHOCOLATE

WEIGHT: 50 g

The bitter sensations of dark chocolate are masterfully overcome by decisive notes of dried fruit, chestnut paste and raisins



75% DARK CHOCOLATE

WEIGHT: 50 g

The bitterness of cocoa meets sensations of sweet pipe tobacco with hints of raisins and candied dates.



85% DARK CHOCOLATE

WEIGHT: 50 g

The initial round and sweetish notes develop to liqueur tones crowned by recalls of tobacco and vanilla.



100% DARK CHOCOLATE

WEIGHT: 50 g

The full bitter impact softens thanks to a plafond of exotic fruits that closes in an almost salty, savoury finish.



40% MILK CHOCOLATE

WEIGHT: 50 g

The intense milk flavour meets tasty caramel notes with a sweet tone of toffee.



MILK CHOCOLATE WITH HAZELNUTS

WEIGHT: 50 g

The distinct sweet fragrance accompanies the dry toasted Langhe hazelnuts in a delicate equilibrium.



GIANDUIA

WEIGHT: 50 g

The mouth is filled by an intense taste which is balanced by the light sweetness of milk and the intriguing softness of the hazelnut paste, that finishes in a toasted ending.



WHITE CHOCOLATE WITH VANILLA TAHITI

WEIGHT: 50 g

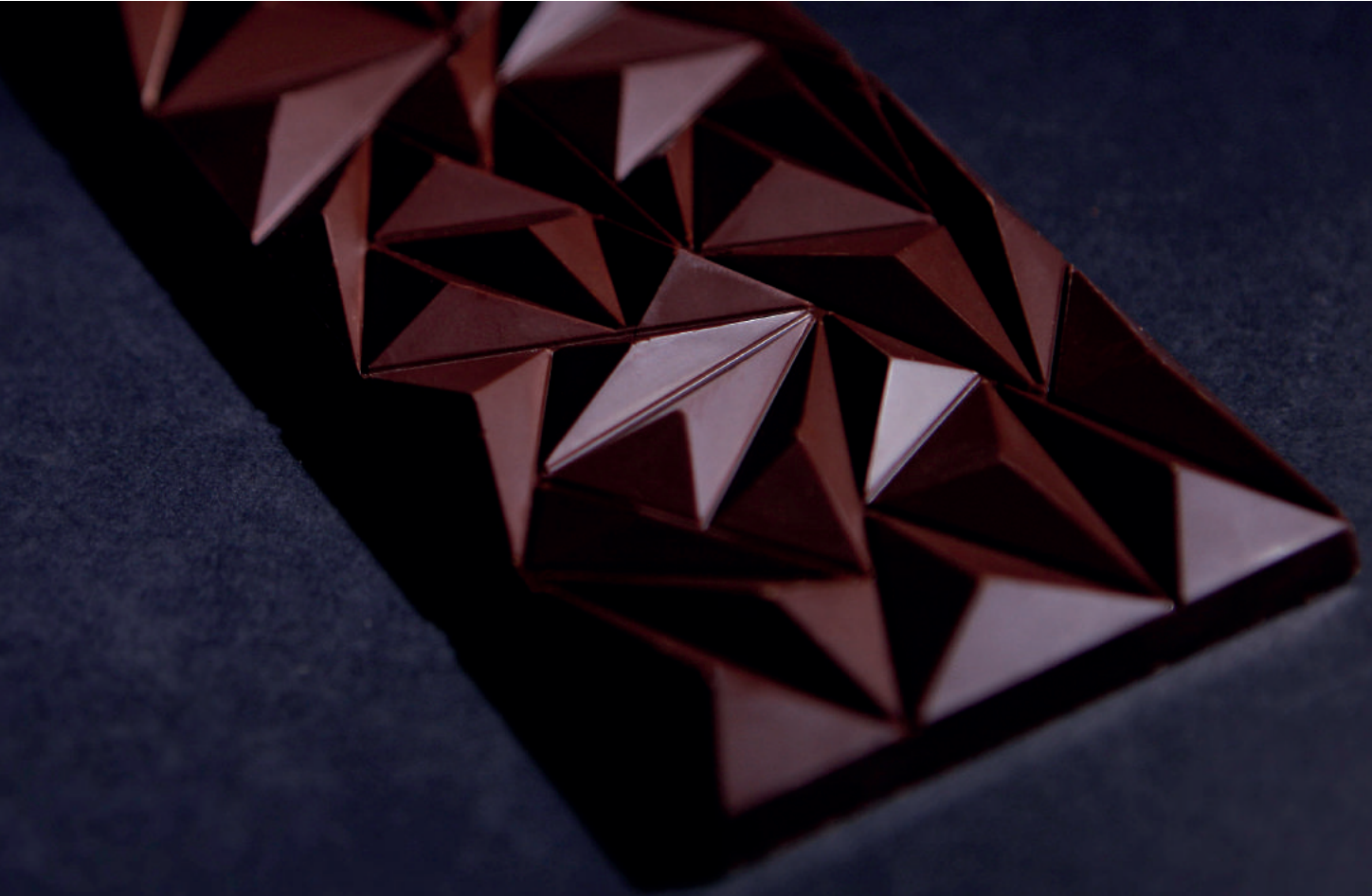
The overwhelming sweet and buttery initial flavour blooms in your mouth with notes of floral aromas, such as lavender and rosemary.

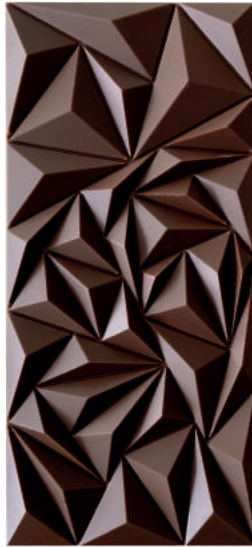


BEAN TO BAR

FROM COCOA BEANS TO CHOCOLATE BARS

Our first bean to bar chocolate line includes two Fair Trade cocoa beans from Togo and Perù. The cocoa beans are firstly selected by hand and roasted to enhance the different cocoa nuances. Then the beans are winnowed, stone-grinded with Fair Trade cane sugar and refined into a fine cocoa liquid mass which we eventually temper, mould and pack.





PERU' UCAYALI 72%
bean to bar made in Italy

WEIGHT: 60 g

TYPE: 72% dark chocolate

The Fair Trade cocoa from Perù is harvested in the region of Ucajali river. It presents a high, but well balanced acidity, low bitterness and exotic fruit notes such as banana and passion fruit. Farming communities of Ucajali (once known as a drug and crime zone) are re-integrated into the society with cacao as a driver for economic development & peace. Soy lecithin free.



TOGO PLATEAUX 75%
with TUSCAN PEANUTS
bean to bar made in Italy

WEIGHT: 60 g

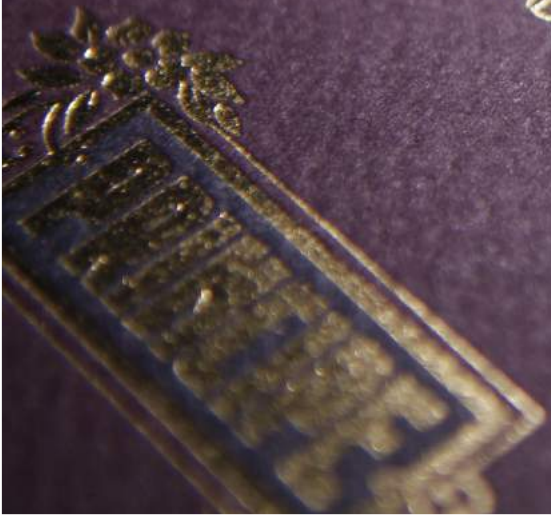
TYPE: 75% dark chocolate

The Fair Trade cocoa from the Kekeli cooperative that gathers farmers from the area around Mount Agou has low bitterness and acidity with earthy notes; we paired it with beech wood roasted Tuscan peanuts with smokey hints. The result is a bar that deeply flatters the palate. Soy lecithin free.



BANCHINI

BEAN TO BAR
MADE IN ITALY





PRINCIPINO SNACK BAR

Principino®, the snack of the past, is today's snack proposed in 10 different flavors with creamy fillings and wrapped in a crunchy layer of chocolate. It is presented in elegant colored packaging.



PISTACHIO OF BRONTE

WEIGHT: 20 g

The tastiest Sicilian pistachio is the leading flavour of this snack balanced by a milk chocolate couverture.



COCOA NIBS

WEIGHT: 20 g

A 70% dark chocolate layer encounters the crunchy cocoa nibs of the filling.



ERBA LUIGIA

WEIGHT: 20 g

The typical Parmesan liqueur Erba Luigia characterizes the taste of this snack covered in white chocolate.



PEPPERMINT

WEIGHT: 20 g

The balsamic flavour of the peppermint filling is enclosed perfectly in a 40% milk chocolate couverture.



CROCCANTE

WEIGHT: 20 g

The filling of a hazelnut praline with a crunchy consistency made by flakes of pailleté feuilletine is covered with 70% dark chocolate.



CREMINO

WEIGHT: 20 g

A creamy praline hazelnut filling is covered by a milk chocolate layer

PRINCIPINO



CHILI PEPPER

WEIGHT: 20 g

The pleasant 70% dark chocolate flavour is enhanced by a surprising ending of the spicy flavour of the Calabrian chilli pepper.



VIOLET OF PARMA

WEIGHT: 20 g

A filling with the typical flower of Parma is enclosed in a sweet layer of white chocolate.



ORANGE

WEIGHT: 20 g

The dark chocolate layer encloses a fresh and citrusy flavour of the orange filling.



GROUND COFFEE

WEIGHT: 20 g

A 70% dark chocolate layer that includes a ground coffee crunchy filling for the coffee lovers

I BISCOTTI DELLA DUCHESSA

I BISCOTTI DELLA DUCHESSA

The Biscotti della Duchessa with 71% dark chocolate are cookies distinguished by their special fragrance and intense chocolate flavour enhanced by a pinch of Himalayan salt.



TRADITIONAL

WEIGHT: 250 g

The traditional cookies I Biscotti della Duchessa are distinguished by an intense flavour of 71% dark chocolate enhanced by a touch of Himalayan salt. Its consistency is a real unique experience.



VIOLETTA DI PARMA

WEIGHT: 250 g

The Violet of Parma biscotto is our homage to the Parmesan culinary tradition and our territory.

The delicate aroma of violet blends perfectly with the intense chocolate flavour. The crunchy consistency remains the trademark of the Biscotti della Duchessa in all their versions.



ARANCIA & GRUE'

WEIGHT: 250 g

In this Orange and Cocoa nibs biscotto, the 71% dark chocolate joins the fresh, citrusy taste of orange and includes crunchy toasted cocoa nibs.

I BISCOTTI DELLA DUCHESSA



NOCCIOLA & CIOCCOLATO BIANCO

WEIGHT: 250 g

The fragrant Hazelnut from Piemonte biscotto is made with white chocolate with vanilla notes and a pinch of Himalayan salt.



BANCHINI
FARMA 1872

BANCHINI



STONE GRINDED NUT SPREADS

The artisanal spreads are obtained from the long stone grinding of up to four ingredients.



NOCCIOLA PIEMONTE I.G.P.

WEIGHT: 200 g

Hazelnuts PGI from Piedmont (55%), cane sugar, cocoa.

Its velvety consistency and its authentic and intense Piedmont hazelnuts taste is simply made by choosing the best ingredients and by a long lasting processing without adding any artificial flavour or palm oil.



PISTACCHIO SICILIA

WEIGHT: 200 g

Sicilian pistachios (50%), cane sugar, extra virgin olive oil, salt.

The Pistachio is ground for 12 hours together with only 3 ingredients. This is simply the best way to respect an incredible ingredient turned



ARACHIDE TOSCANA

WEIGHT: 200 g

Wood roasted Tuscan peanuts (65%), cane sugar, salt.

Far from the traditional American peanut butter, these Tuscan peanuts are slowly roasted and transformed into an elegant smooth spread.