











Our goal: Perfection

As seen in *Pastry Art & Design* magazine:

Now and then a hardworking visionary comes along and defines the goals and standards of an entire generation. Among pastry ingredient manufacturers, Amoretti® is that company, and Jack Barsoumian, master creator (CEO), his wife Maral (Marketing President), and brother Ara (Manufacturing President), are the people behind it.

With an international reach and appeal, Amoretti supplies renowned patisseries, chocolatiers, ice creameries, five star hotels, restaurants, gourmet coffee chains, fortune 500 industrial bakeries, and royal palaces throughout the world.

"It's more Art than Science"

- Jack Barsoumian
Founder, Master Creator, CEO

According to Barsoumian, "These ingredients were created not for profit, but for perfection." With that philosophy at hand, Barsoumian created over one thousand uncompromised ingredient masterpieces in less than a decade, as he calls it, "from 1 to 1,000 in less than 10 years"—a feat that no one else can claim, given that he is self made and self educated in this field.

"My Mom did not give me any recipes," he says and smiles. Armed with organic chemistry and cell molecular biology, the twice National Dean's list holder says, "it's more art than science".



Maral Barsoumian, Marketing President & Jack Barsoumian, CEO

Our product offering currently includes nearly 2,000 pastry, savory, and beverage ingredients each bearing the hallmarks of an Amoretti product: premium ingredients, brilliant flavor, freshness, and consistency.

Welcome to the world of Amoretti®!



The Amoretti® almond flour by itself is so smooth, like pastry flour.

The Amoretti flour gives an amazing smooth texture to the macaron, it almost tastes like almond paste when it is mixed with the other ingredients.

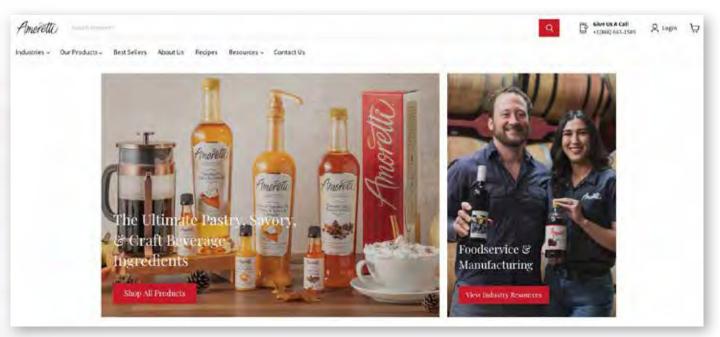
I always need to robot coupe and pass through a tamis the regular almond flour, not Amoretti! In my opinion, Amoretti almond flour is the best almond flour I tested since I am in this country!



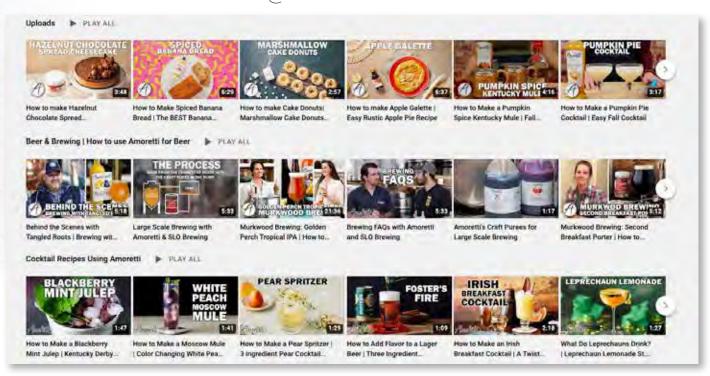
FRANCK IGLESIAS Executive Pastry Chef, Foxwoods Resort & Casino



Visit us at Amoretti.com!



Find recipes online Youtube **@AmorettiTestKitchen**













STRAIGHT USE INGREDIENTS

A wide variety of easy-to-use yet deliciously unique flavors ranging from decadent Kalamata aroma & flavor infused Extra Virgin finishing Olive Oil, aged pomegranate balsamic vinegar, roasted black sesame praline, tamarind juice concentrate, yuzu lemon juice flavor, & much more!





NUT FLOURS

The only true nut flour on the market, Amoretti Nut Flours are 100% nut with no added fillers. Available in blanched and natural almond, hazelnut, pistachio, and pecan. Our Nut Flours are super-fine in consistency and perfect for dusting your favorite desserts as well as replacing ordinary flour in low-carb applications. Amoretti Nut Flour is ground to perfection, eliminating the time and cost of sieving ordinary nut meals typically sold by others. Consistency and ultra-fine quality of our nut flours set Amoretti apart from all others.







SWIRLS

Vibrant, delicious shelf-stable fruit swirls are concentrated enough to provide bursts of flavor yet incredibly easy to use. Ideal for glazing, flavoring and marbleizing your favorite desserts. Simply add 1 part of Amoretti Swirl to 3 parts of cold clear glaze, mix, and use to top off any mousse cake for a perfect shine, color, taste and finish. Swirls are also great for marinades, vinaigrettes as well as basting onto meats, seafood, and poultry while grilling. Chocolatiers use swirls as liquid centers of truffles and pastry chefs simply brush our swirls onto layers of cakes complementing real fruits used in fillings.

flavors to choose from available in white, milk, and

dark chocolate as well as a variety of profiles includ-

ing nuts, coffee, fruits, liqueurs, and more.





Overwhelmed with choices? Get in touch!

Over the past 20 years, the Amoretti® name has come to be synonymous with quality. Our ingredients are created for perfection before profit, and we measure our success by that of our customers'.

Our product offering includes nearly 2,000 pastry, savory, and beverage ingredients each bearing the hallmarks of an Amoretti product: natural ingredients, brilliant flavor, freshness, and consistency.

We consider our customers part of the Amoretti family. In order to ensure your success, we offer personalized assistance when ordering, no minimums, and prompt delivery.

Welcome to the World of Amoretti!

CONTACT US:

Monday–Friday, 8am–5pm (PST) 1.800.Amoretti (266-7388) Intl: 1.805.983.2903





N LIQUEUR FLAMBÉ & DESSERT WINES

Cut down your cost by up to one-third of using actual liquor in your favorite dessert application, such as Bananas Foster or simple syrup for soaking sponge cakes, by using Amoretti's versatile and delicious flambés. Amazing taste at a fraction of the cost, they are ideal for ambient-temperature desserts as well.



SAVORY HERB & SPICE LIQUID EXTRACTS

Highly concentrated extractions and essential oils of your favorite savory-type flavors ranging from herbs & spices, such as basil and rosemary to garlic and jalapeno, including many different cheese flavors such as asiago and brie; ideal for bread-baking or tickling your creative fancy in any baking application or sauce and savory application. Try our favorite Kalamata olive flavor as well as the decadent and elegant flavor of black truffles.



Pastry Ingredients





COMPOUNDS

With over 200 flavors to choose from, Amoretti compounds are not just versatile and delicious, but economical as well. At your fingertips at all time, Amoretti Compounds are shelf-stable and ready for performance with flavors ideal for a variety of applications – from cake, muffin, and scone batter, mousses, butter creams, pies, cheesecakes and anything in between. With most compounds at a use level of 3-5%, flavors are interchangeable and recipes can be standardized with various flavors.



DESSERT SAUCES

the best of your creations!

Straight-use sauces perfect for plating and

drizzling over your favorite dessert, ice cream,

gelato, pastries and more! Vibrant colors and packed with delicious flavors that bring out

EDIBLE PERFUME® SPRAYS

Top aromatic notes of our natural Edible Perfumes add the perfect finishing touch to any plated dessert, cake, mousse cup or martini. Most desserts smell amazing when they come out of the oven, but after a few hours their wonderful aromas will dissipate. Simply mist your creation with Amoretti's Edible Perfume and bring back that wonderful scent to your creation. Studies show that 60% of what we taste is based on what we smell. With over 500 sprays per bottle, our Edible Perfume Sprays are a very economical finishing touch to any dessert. Restaurants have reported a 50% increase in dessert sales simply by using Amoretti Edible Perfumes on their desserts.



Vibrant, highly-concentrated colors (both water and oil soluble) perfect for coloring your favorite creations. Absolute colors are also available for chocolate and sugar pulling applications!





Hazelnut Madeleines

11 tbsp butter ²/₃ cup all-purpose flour

3 large eggs 1 scant cup (80 g) Amoretti® Hazelnut Flour

¾ cup sugar 1 tsp Amoretti® Italian Hazelnut Liqueur

¼ tsp salt Type W.S. Extract

1. Melt half butter in small pan over medium heat. Continue cooking until golden brown. Set aside to cool.

- 2. In a medium bowl; whip eggs and sugar until thick and pale.
- 3. Fold in all-purpose and hazelnut flours. Gently fold in extract and cooled brown butter. Chill batter 2 hours or overnight.
- 4. Preheat oven to 350°F; butter and flour madeleine pan, tapping to remove excess flour.
- 5. Fill each shell ¾ full and bake 12-15 minutes until golden.





Premium Nut Flours

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AVAILABLE FLOURS

202 Blanched Almond

203 Natural Hazelnut

206 Natural Pecan

205 Natural Pistachio

PACKAGING

Retail: 1 lb (453g)

- Available in 30 pouch cases

3 lbs (1.36kg)

- Available in 10 pouch cases

5 lbs (2.26kg) Blanched Almond only

- Available in 6 pouch cases

Food Service:

11 lbs, 25 lbs, 34 lbs

Explore a whole new world of applications with Amoretti's Premium Nut Flours. The ultra-fine consistency and exceptional quality set these 100% nut flours apart. Nut flours are a healthy, natural fit for low carb, gluten-free, and vegan diets.

- Gluten Free
- Low carb
- Non-GEO/GMO
- For Retail & Food Service
- Kosher







Spreads: Chocolates, Nuts & More **AVAILABLE FLAVORS** Whether you are craving the immense satisfaction of a high quality chocolate truffle or need a solution 781 Dark Chocolate Almond Spread (dairy) for a sweet emergency, Amoretti's Spreads are the Milk Chocolate Almond Spread answer! With their rich, silken consistency, smooth Almond Coconut Dark Chocolate Spread (dairy) texture and easy spreadability, they will be your Almond Coconut Milk new favorite pantry essential. Chocolate Spread No hydrogenated fats Salted Caramel Milk Chocolate Non-GEO/GMO White Chocolate Spread (dairy) ingredients 788 Cinnamon Bun Milk Chocolate Natural flavor Spread No preservatives Hazelnut Dark Chocolate Spread (dairy) Creamy, flavorful Hazelnut Milk Chocolate and spreadable Spread Kosher Morelli 262 Matcha Green Tea Milk Spread White Chocolate Peanut Hazelnut Peppermint White Chocolate Spread (dairy) Milk Chocolate Spread 783 Truffle Spread with Cocoa NET WT 11 OZ (311 q) **PACKAGING** Retail: 11 oz (311g) - Available in 6 jar cases Food Service: Larger sizes available, please inquire otelli 9 lb 55 lb Almond Coconut Dark Chocolate Spread NET WT 11 OZ (311 a) Cinnamon Bun Salted Caramel Milk Chocolate Spread Milk Chocolate Spread NET WT 11 OZ (311 g) NET WT 11 0Z (311 g) Spreads: Chocolates, Nuts & More



SPECULOOS Creamy & Crunchy



COOKIES & CREAM Creamy & Crunchy



GRAHAM CRACKER Creamy & Crunchy



AMARETTI BISCOTTI Creamy & Crunchy



GINGER SNAP Creamy & Crunchy



CHOCOLATE PEPPERMINT



GINGERBREAD



Versatile & easy to use! Spread, Dip, Drizzle or Swirl!





Cookie Spreads

ds (

AVAILABLE FLAVORS

- 714 Samaretti Biscotti Creamy
- 728 * Amaretti Biscotti Crunchy
- 754 **6** Chocolate Peppermint *Creamy*
- 197 **©** Cookies & Cream Creamy
- 724 * Cookies & Cream Crunchy
- Gingerbread Creamy
- 715 **Ginger Snap Creamy**
- 730 * Ginger Snap Crunchy
- 726 * Graham Cracker Crunchy
- 759 **Solution** Pumpkin Spice *Creamy*
- 195 Speculoos Cookie *Creamy*
- 721 ** Speculoos Cookie Crunchy

* = Crunchy

Section 1. Section

Larger sizes available, please inquire

PACKAGING

Retail: 12 oz (340g)
- Available in 6 jar cases

Food Service:

10 lb



55 lb

These spreads will dance on your palate and make your taste buds want to sing! In the Amoretti tradition, they are made with exceptional ingredients, taking great care and attention to achieve the perfect symphony of flavors and textures. Enjoy!











AVAILABLE FLAVORS

ART24 Acai-Blueberry ART30 Cotton Candy* • ART27 Tart Apple = ART47 Cranberry* • ART69 Apple Cider • ART68 Elderberry • ART48 French Toast • ART17 Apple Pie ART55 Apricot • ART45 Grape* • ART15 Banana • ART54 Grapefruit = ART46 Wild Berry* • ART32 Guava* • ART59 Blackberry ART4 Hazelnut Praline = ART18 Blueberry* • ART5 Bacio™ Chocolate ART8 Boysenberry* • Hazelnut Praline Bubble Gum* = ART71 Golden Kiwi ART23 ART38 Birthday Cake • ART14 Lemon • ART73 Calamansi • ART33 Lemon Meringue • ART20 Crema di Caramel™ ■ ART43 Lemonade • Salted Caramel = ART41 ART25 Key Lime • ART66 Carrot Cake • Lychee = ART37 ART67 Cassis (Blackcurrant) = ART11 Mango = ART36 Maraschino "Bing" Cherry* • ART52 Maple Praline • ART60 Black Cherry ART49 Toasted Marshmallow • ART61 Red Sour Cherry Crème de Menthe ART3 Chocolate Fudge Brownie • ART64 Moscow Mule • ART42 Cinnamon Bun • ART39 Mud Pie ART57 Coconut Cream = (Mississippi Mud) =

ART26 Orange Cream • Passion Fruit* • Passion-Orange-Guava = ART12 Peach • ART65 White Peach • ART29 Old Fashioned Peanut Butter ART63 Pear ART53 Butter Pecan ART10 Pineapple • ART35 Pistachio Butter • Pomegranate* • ART31 ART50 Salted Popcorn Purple Sweet Potato* (Ube) ART58 Pumpkin Spice • ART72 ART7 Raspberry* • ART16 Red Velvet* • ART40 Rocky Road = S'mores ART34 ART6 Wild Strawberry* •

ART56 Wild Strawberry Rhubarb* •

Tangerine* •

Vanilla Bean =

Watermelon*

ART28



ART44 Oatmeal Cookie •

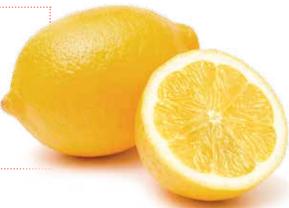


or frozen batter such as gelato, Ice Cream, Sorbet Pastry & Dessert batters. Use to create ribbons of natural, vibrant flavor throughout your creations.

KIS2 Lemon •
KIS1 Strawberry* •

Espresso Coffee

ART21





Artisan Natural Flavors

Finally, a shelf stable (even after opening), natural alternative to purée! Ideal for flavoring Gelato, Yogurt, Sorbet, Ice Cream and ANY of your creations. Cut operational costs with our natural flavors-no freezing, thawing, or reduction required. Artisan flavors are ready-to-use and highly concentrated, so you need less product to achieve delicious results.

Economical

- Flavorful Versatile
- Natural flavor
- Natural color Preservative-free
- Shelf stable
- No artificial sweeteners

PACKAGING

2.2 lbs, 10 lbs, 60 lbs, 580 lb Drum Larger sizes available, please inquire





2 oz. Artisan = 24 oz. Fruit Purée





















Dusting Powders

The allure of just a hint of flavor as the finishing touch for your creations. Pistachio Praline, Chocolate Hazelnut, Cinnamon or Vanilla lightly sprinkled over pastry, specialty coffee, ice cream, yogurt, or fresh fruit will enhance both the taste



AVAILABLE FLAVORS

- 780 Natural Almond Praline Dusting Powder
- 771 Natural Salted Caramel Dusting Powder
- 769 Natural Chestnut Praline Dusting Powder
- 182 Natural Chocolate Dusting Powder (Dulce)
- 183 Natural Cinnamon Dusting Powder
- 762 Natural Hazelnut Praline Dusting Powder
- 766 Natural Macadamia Praline Dusting Powder
- 763 Natural Noisina Dusting Powder (Chocolate Hazelnut Praline)
- 767 Natural Pecan Praline Dusting Powder
- 768 Natural Pistachio Praline Dusting Powder
- 184 Natural Vanilla Dusting Powder
- 181 Organic Vanilla Bean Dusting Powder

PACKAGING

Retail: 1 oz (28g)
- Metal shaker included

Food Service: 5 lb tub

Larger sizes available, please inquire

Gourmet Icings

All the convenience of a store-bought icing, but with the premium taste and quality that world renowned pastry chefs expect of an Amoretti® product. We use only the finest and freshest ingredients to create these

naturally flavored, shelf stable icings. Enjoy!







Gourmet 5

Naturally Flavored • Premium Ingredients





AVAILABLE FLAVORS

- ICE-6 Banana
- ICE-31 Blueberry
- **Bubble Gum** ICE-26
- Salted Caramel
- ICE-18 Chocolate
- Chocolate Fudge Brownie
- ICE-41 Coconut Cream
- Espresso Coffee ICE-8
- Cookies & Cream Cookie*
- Speculoos Cookie*
- ICE-27 **Cotton Candy**
- Eggnog
- Gingerbread
- ICE-13 Hazelnut Praline
- ICE-5 Lemon
- ICE-25 Key Lime
- ICF-44 Maple
- ICE-28 Maple Bacon Type
- Neutral (Vanilla) White
- Orange Cream
- Passion Fruit ICE-1
- ICE-16 Peanut Praline
- Pecan Praline ICF-17
- Peppermint ICE-29
- Pineapple
- ICE-10 Pistachio
- Pistachio Praline
- ICF-21 Pumpkin Pie
- ICE-23 Raspberry
- ICE-24 Red Velvet
- Bulgarian Rose Petal ICE-14
- ICE-4 Wild Strawberry
- ICE-22 Tiramisu
- ICE-12 Vanilla Bean

PACKAGING

Retail: 12 oz (340g) - Available in 6 jar cases

Food Service:

10 lb tub, 55 lb bucket



^{*} Please note that these flavors contain gluten.

SERVING SUGGESTIONS

- · Add the rich taste of Kalamata olives to your caprese salad for a new twist. Drizzle Amoretti olive oil over fresh slices of mozzarella, tomatoes, and basil.
- · Crush goat cheese, drizzle desired amount of Amoretti olive oil, dust with dill and serve as an appetizer at your next gathering.



Glazing & Marinading!

PREMIUM AGED POMEGRANATE BALSAMIC VINEGAR

Delicious sweet-tart flavor! Drizzle over salads & fresh fruit. Glaze on meats, poultry & fish, or use as a dipping sauce with your favorite entrées. Wine free and perfect for reductions. Gluten free, Sodium free, Vegan, GMO/GEO free, Kosher,

Dressing Perfection!

PREMIUM AGED POMEGRANATE BALSAMIC VINAIGRETTE

An irresistible blend of our Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Kalamata olives blended with aged Pomegranate Balsamic Vinegar. Wonderful to dress salads, vegetables, or to marinate meats, poultry & fish. Wine free, Gluten free, Sodium free, Vegan, GMO/GEO free, Kosher.

AS SEEN IN THE

NEW YORK TIMES

An Olive Oil's Aroma and Taste FOOD STUFF Say Kalamata

By FLORENCE FABRICANT, Published: August 2, 2011

There is no mistaking which olives went into Amoretti's new oil with the intense aroma and flavor of Kalamata. Maral Barsoumian, an owner, said the company infuses Tunisian extra-virgin olive oil with concentrated Kalamata essence derived from real olives. A drizzle on tomatoes, grilled fish, pasta or country bread adds a bold punch.

Amoretti Extra Virgin Kalamata Infused Olive Oil, organic and kosher, costs \$26.99 for 16.9 ounces at amoretti.com and amazon.com, and \$25.99 at Zabar's.

A version of this article appeared in print on August 3, 2011, on page D4 of the New York edition with the headline: Aroma and Taste Say Kalamata.

Dipping, Drizzling & Finishing!

PREMIUM ORGANIC EXTRA VIRGIN FINISHING OLIVE

OIL infused with the Natural Flavor & Aroma of Kalamata Olives Dazzle your taste buds with Amoretti's new sensational Premium Cold Pressed Organic Extra Virgin finishing Olive Oil

infused with the natural flavor and aroma of Kalamata olives. Perfect for dipping, drizzling, brushing & finishing bread, focaccia, pizza, pasta & salad. Gluten free, Sodium free, Vegan, GMO/GEO free, Kosher.



Olive Oils & Vinegars

Whether you're the casual entertainer or a professional chef, Amoretti's Premium Organic Extra Virgin finishing Olive Oil infused with the natural flavor & aroma of Kalamata Olives or Black Truffles, Aged Pomegranate Balsamic Vinegar and Pomegranate Balsamic Vinaigrette offers those with a passion for cooking a way to experience the full flavors of Kalamata olives, pomegranate, and black truffle.

7160-500mL Premium Organic

Extra Virgin Finishing Olive Oil

222-500mL Premium Aged Pomegranate

Balsamic Vinegar

158-500mL Premium Aged Pomegranate

Balsamic Vinaigrette

PACKAGING

16.9 fl oz (500 mL)

- Available in 6 bottle cases

1.7 fl oz (50 mL)

- Available in 36 bottle cases

3 x 1.7 fl oz (50 mL) Variety Pack

- Available in 12 pack cases







Premium Organic Extra Virgin Finishing Olive Oil - Kalamata

7160-P-375mL 12.7 fl oz (375 mL) PET bottle 7160-P-250mL 8.5 fl oz (250 mL) PET bottle 7160-50mL 1.7 fl oz (50 mL) PET bottle

Premium Aged Pomegranate Balsamic Vinegar

222-P-375mL 12.7 fl oz (375 mL) PET bottle
222-P-250mL 8.5 fl oz (250 mL) PET bottle
222-50mL 1.7 fl oz (50 mL) PET bottle

Premium Aged Pomegranate Balsamic Vinaigrette

158-P-375mL 12.7 fl oz (375 mL) PET bottle 158-P-250mL 8.5 fl oz (250 mL) PET bottle 158-50mL 1.7 fl oz (50 mL) PET bottle

Premium Organic Extra Virgin Finishing Olive Oil - Black Truffle

193-P-250mL 8.5 fl oz (250 mL) PET bottle

PET Bottles for Convenience & Value

Same premium products, but bottled in a variety of PET bottles. Shatter-proof, lightweight and economical, these bottles impart elegance while remaining functional in every-day kitchens.

PACKAGING

12.7 fl oz (375 mL)

- Available in 6 pack cases

8.5 fl oz (250 mL)

- Available in 6 pack cases

1.7 fl oz (50 mL)

- Available in 36 bottle cases

3 x 1.7 fl oz (50 mL) Variety Pack

- Available in 12 pack cases

#43120043 Olive Trio Variety Pack





Elegant Italian Glass 8.5 fl oz bottles

Slim and sophisticated, these 8.5 fl oz Italian glass bottles offer the same premium products in a smaller amount. Perfect additions to a gourmet kitchen, or as a tasteful gift.

#43125250 Pomegranate Balsamic Vinaigrette - Glass 8.5 fl oz (250mL)

#43125251 Pomegranate Balsamic Vinegar - Glass 8.5 fl oz (250mL)

#43125252 Organic Kalamata Finishing Oil - Glass 8.5 fl oz (250mL)

#43125388 Organic Black Truffle Finishing Oil - Glass 8.5 fl oz (250mL)

BALSAMIC



Made of real fruit! Craft Purée® contributes optimum fruit to your handcrafted alcoholic & non-alcoholic beverage, liqueur, beer & wine. To craft your ultimate brew, please feel free to combine flavors in the

same product family or across product families.







Shelf stable

		AVAILABLE FLAVORS
	CP 14	Acai Blue
	CP 16	Tart Apple
	CP 22	
	CP 12	Banana
	CP 43	Sloe Berry (Blackthorn)
	CP 20	Wild Berry
	CP 28	Blackberry
	CP 48	Bloody Mary
	CP 8	Blueberry
	CP 10	Boysenberry
	CP 44	Cassis (Blackcurrant)
	CP 30	Black Cherry
	CP 29	Red Sour Cherry
	CP 41	Chocolate
	CP 24	Coconut
	CP 13	Espresso Coffee
	CP 21	Cranberry
	CP 45	Elderberry
	CP 5	Grapefruit
	CP 19	Guava
	CP 32	Habanero Pepper
	CP 31	Jalapeño Pepper
	CP 27	Pickled Jalapeño Pepper
	CP 50	Golden Kiwi
	CP 11	Lemon
	CP 47	Lemon Lime
	CP 15	Key Lime
	CP 1	Mango
	CP 49	Michelada
	CP 36	Moscow Mule
	CP 40	Orange
	CP 4	Blood Orange
	CP 39	Orange Blossom
	CP 3	Passion Fruit
	CP 46	Passion-Orange-Guava
	CP 2	Peach
	CP 37	White Peach
	CP 33	Pear
	CP 7	Pineapple
	CP 18	Pomegranate
	CP 26	Pumpkin Pie
i	CP 51	Pumpkin Spice
	CP 9	Raspberry
	CP 38	Bulgarian Rose
	CP 6	Wild Strawberry
	CP 52	Wild Strawberry Lemonade
	CP 25	Wild Strawberry Rhubarb
	CP 35	Tangelo
	CP 34	Tangerine
	CP 42	Vanilla Bean
	CP 17	Watermelon
	CP 23	Woodruff

AVAILABLE FLAVORS

Spicy Mango

BI-34	Apple Ginger	BI-24	M ojito Libre®
BI-27	Armenian A pricot	BI-30	Moscow Mule
BI-35	Banana	BI-19	Blood Orange
BI-36	Spicy Banana	BI-31	Spicy Blood O range Blood Orange, Jalapeño
BI-5	Wild Berry Blueberry, Boysenberry, Raspberry, Strawberry	BI-49	P assion Fruit
BI-42	Blueberry	BI-50	Passion Fruit Tea
BI-43	Blueberry Lemonade	BI-15	Passion-Orange-Guava
BI-9	Black Cherry	BI-22	Peach
BI-16	Cherry Lime Blue Raspberry	BI-21	White P each
BI-25	Irish Coffee	BI-40	White Peach Lemonade
BI-4	Cucumber	BI-29	P ear
BI-23	Spicy C ucumber Cucumber, Jalapeño	BI-38	Pear Ginger
BI-8	G rapefruit	BI-12	Pineapple
BI-10	G uava	BI-3	Spicy P ineapple Pineapple, Jalapeño
BI-33	Golden K iwi	BI-51	Pomegranate Grenadine
BI-26	Lemon	BI-17	P rickly Pear
BI-20	Lemon Lime	BI-18	P rickly Pear Key Lime
BI-39	Lemonade	BI-37	Pumpkin Spice
BI-43	Blueberry Lemonade	BI-7	Raspberry
BI-48	Chai Tea L emonade	BI-44	Raspberry Lemonade
BI-47	Green Tea Lemonade	BI-61	Raspberry Lime
BI-46	Iced Tea Lemonade	BI-54	Root Beer
BI-41	Mango Lemonade	BI-2	S outhern Charm Cantaloupe, Strawberry, Watermelon, Passion Fruit
BI-40	White Peach Lemonade	BI-52	Spicy
BI-44	Raspberry Lemonade	BI-14	Strawberry Lemonade
BI-14	Strawberry Lemonade	BI-28	Tangerine
BI-45	Watermelon Lemonade	BI-48	Chai T ea Lemonade
BI-6	Key Lime	BI-47	Green T ea Lemonade
BI-55	Limoncello	BI-60	Iced Tea
BI-56	Limoncello Lavendar	BI-46	Iced T ea Lemonade
BI-57	Limoncello Rose	BI-53	Jasmine T ea
BI-58	Lychee	BI-1	Tropical Passion Fruit, Strawberry, Peach, Orange
BI-59	Spicy Lychee	BI-62	Vodka
BI-11	Mango	BI-13	Watermelon
BI-41	M ango Lemonade	BI-45	Watermelon Lemonade

New! Beverage Infusions

Infuse alcoholic and non-alcoholic seltzers, Italian sodas, Italian ice, ciders, cocktails, iced teas, sangria, milkshakes, and more! Beverage Infusions allow you to scale up from a glass to a tank with ease and consistency. Our products are crafted to be your secret ingredient!







Mini Gift Set A - Martini Classics

Includes the familiar and crowd-pleasing favorites: Sour Apple, Lemon Drop and Cosmopolitan #43125064

Mini Gift Set B - Exotic Palette

For the adventurous flavor-seekers, a tantalizing grouping of: Tangerine, Pomegranate and Passion Fruit #43125065



AVAILABLE FLAVORS

VMAR-37 Sour Apple

VMAR-15 Blackberry

VMAR-7 Blueberry

VMAR-40 Cosmopolitan

VMAR-11 Key Lime

VMAR-10 Kiwi

VMAR-20 Lemon Drop

VMAR-308 Pear

VMAR-9 Passion Fruit

VMAR-16 Pineapple

VMAR-10004 Pomegranate

VMAR-8 Raspberry

VMAR-1 Wild Strawberry

VMAR-2 Tangerine

PACKAGING

28 fl oz (828 mL)

- Available in 6 bottle cases
- Yields seven 6 fl. oz. drinks per bottle

3.4 fl oz (100 mL)

- Available in 24 bottle cases

- Yields one 5 fl. oz. drink per bottle

3.4 FL OZ (100 mL)

Fabulous non-alcoholic Premium Martini Mixes by Amoretti®. Experience the Amoretti difference with fragrant aroma, dense concentration and, above all, exquisite taste. These irresistible, ready-to-use martini mixes are made with the finest and freshest ingredients and loaded with real fruit. Our mixes can be used in traditional, virgin, and wine martinis, whirred into smoothies, or stirred into club soda or champagne. All flavors are Kosher,



1 bottle
MAKES
47 CUPS





Gourmet Syrups

Created with a fine balance between flavor & sweetness, these Gourmet Syrups pack 47 servings per bottle. Ideal for retail, wholesale & food service. Enjoy approximately double the servings of other brands at half the cost. Our delicious and concentrated syrups can be used in any cold or hot beverages, or to add a dash of flavor to any gourmet creation. We start with only the finest and freshest ingredients to bring you the best flavors nature has to offer. Kosher, Preservative-free, Gluten free, GMO/GEO free and shelf stable, even after opening.





PREMIUM		
	Almond (Orgeat)	
	Amaretto	
	Anise	
	Apple Fritter	
	Apple Pie	
AS-47	• • • • • • • • • • • • • • • • • • • •	
AS-48	ļ	
	Banana	
	Birthday Cake	
	Blackberry	
	Blueberry	
AS-510		
**AS-86	,	
AS-656	Butterscotch	
**AS-686		
AS-000		
**AS-648		
*AS-59		
AS-62		
**AS-531	•	
**AS-126		
**AS-72		
	Milk Chocolate	
**AS-696		
	White Chocolate	
**AS-1	White Chocolate Macadamia	
**AS-772	White Chocolate Vanilla	
AS-94	Cinnamon	
	Cloudberry	
AS-84		
AS-77	.,	
AS-1342	Irish Coffee	
**AS-508		
10 500	Liqueur Type	
AS-583		
AS-1492 **AS-654		
**AS-189		
**AS-804		
AS-1491	3	
**AS-578		
**AS-646		
**AS-505		
**AS-179		
**AS-1055		
AS-100	-	
**AS-612	Fiori di Sicilia	
**AS-522	Ginger	
**AS-697	Gingerbread	
AS-532	Grape	
AS-512		
AS-1261		
AS-52		
AS-503		
AS-1489	Honey Cruller	

AS-561	Hibiscus
AS-85	Honeydew Melon
AS-70	Irish Cream
**AS-613	Jasmine
*AS-79	Kirsch
AS-56	Kiwi
**AS-83	Violet Lavender
AS-49	Lemon
AS-97	Lime
AS-1038	Lingonberry
AS-586	Lychee
AS-542	Macadamia
**AS-620	Mai Tai
**AS-55	•
**AS-1177	· ·
AS-95	•
**AS-9588	Maple Praline
**AS-1200	Toasted Marshmallow
**AS-2	Marzipan
AS-69	Crème de Menthe
**AS-28	•
**AS-27	
**AS-1269	
AS-533	Nutmeg
AS-43	Orange
**AS-74	Orange Blossom
**AS-383	Blood Orange
**AS-41	Grand Orange
AS-58	' '
AS-53	
AS-61	Peach
AS-1355	
AS-51	Peppermint
AS-03 AS-68	Piña Colada
AS-54	Pineapple
AS-40	Pistachio
**AS-128	Pistachio Praline
**AS-10004	Pomegranate
**AS-560	Prickly Pear
AS-1274	Pumpkin Pie
AS-506	Pumpkin Spice
AS-42	Raspberry
AS-104	Rock Candy
**AS-1270	Rocky Road
AS-514	Root Beer
**AS-57	Rose
AS-76	Jamaican Rum
**AS-1425	Salep
AS-1303	Speculoos Cookie
**AS-44	Wild Strawberry
*AS-1338	Brown Sugar
*AS-1394	Brown Sugar Cinnamo
AS-50	Tangerine
**AS-530	Tequila
*AS-99	Tiramisu
**AS-1265	Tres Leches

**AS-80	Triple Sec
AS-118	Vanilla
AS-46	French Vanilla
***AS-500	Madagascar Bourbon Vanilla Bean
AS-63	Walnut
	Watermelon
	Wine Blossom
**AS-1157	
	Zabaione
	REE SWEETENER
**AS-761	
SUGAR F	REE SYRUPS
*AS-SF88	Amaretto
*AS-SF48	Apricot
*AS-SF529	Butterscotch
allow *AS-SF66	Caramel
*AS-SF72	Dark Chocolate
*AS-SF612	Fiori di Sicilia
*AS-SF503	Hazelnut
*AS-SF70	
*AS-SF49	
*AS-SF97	
*AS-SF55	
*AS-SF28	-
*AS-SF43	
*AS-SF61	•
*AS-SF1274	
*AS-SF506	
*AS-SF42	
	' '
*AS-SF46	
**^ 700	
	Crema di® Amaretto
**AS-729	
**AS-679	
**AS-749	
**AS-710	
**AS-708	
**AS-700	Liqueur Type Crema di® English Toffee
**AS-703	_
**AS-682	
**AS-741	
**AS-777	
**AS-740	
**AS-774	•
**AS-742	' '
**AS-744	Strawberry
**AS-747	
**AS-799	
**AS-651	
	64 FL. OZ.)
SAU-13	
SAU-11	Dark Chocolate
SAU-51	Milk Chocolate
SAU-12	White Chocolate

Premium Syrups, Flavorings & Toppings

Enjoy these Ultra Premium Syrups created with maximum flavor & minimum sweetness, packing 94 servings per bottle. Ideal for cocktails, mixed drinks & gourmet coffee. Try our *Crema di*™ flavors of creamy toppings & sauces as well as the Sugar Free line of flavors made with natural flavors, sucralose & preserved to maintain freshness. Our proprietary methods utilize the natural flavors of fruits and herbs to create delicious, unique and concentrated syrups for any cold or hot beverages, or to add a dash of flavor to any gourmet creation. Kosher, Preservativefree, Gluten free, GMO/GEO free and shelf stable, even after opening.

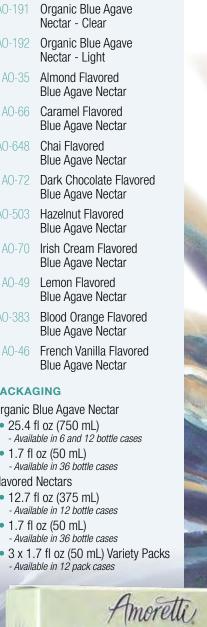




Organolicious® Agave Nectars

Amoretti[®] is proud to introduce Organolicious[®], a new line of Premium Organic and Naturally Flavored Agave Nectars. Agave has been used for thousands of years as an ingredient in food, but has recently gained popularity due to its naturally low glycemic index. Enjoy Amoretti flavors with the natural goodness of Organic Agave Nectar.

AO-106 Organic Blue Agave Nectar - Amber Organic Blue Agave Nectar - Clear AO-192 Organic Blue Agave Nectar - Light A0-35 Almond Flavored



AVAILABLE FLAVORS

Blue Agave Nectar

AO-66 Caramel Flavored Blue Agave Nectar

AO-503 Hazelnut Flavored

A0-49 Lemon Flavored

AO-383

A0-648 Chai Flavored







Purple Haze

- 1½ fl. oz. Blueberry Bar & Smoothie Concentrate
- 1½ fl. oz. Blackberry Bar & Smoothie Concentrate
- 12 fl. oz. crushed ice (7 oz. by weight)
- 1½ fl. oz. herbal tea

Combine ingredients in a blender and blend on high speed for 20 seconds. Pour into a glass and garnish with a mint sprig.

PACKAGING

- Smoothies: 25.4 fl. oz. bottles Yields 9 x 12 fl. oz. smoothies - Available in 12 bottle cases
- Bar Mixes: 30 fl. oz. bottles
 - Available in 12 bottle cases



Wild Strawberry Margarita

- 1½ fl. oz. Wild Strawberry Bar & Smoothie Concentrate
- 1½ fl. oz. Lime Bar & Smoothie Concentrate
 - 1 fl. oz. tequila
- ½ fl. oz. triple sec
- 12 fl. oz. crushed ice (7 oz. by weight)

Combine ingredients in a blender and blend on high speed for 20 seconds. Pour into a glass and garnish with a strawberry.





Bar & Smoothie Concentrates IN ACTION





Bar & Smoothie Concentrates

- Highly concentrated
- Made with real fruit
- Shelf-stable
- Preservative-free
- Pasteurized for purity & consistent quality
- Versatile
 — make smoothies, granitas & cocktails

Flavorful, fruitful, easy to use! Ideal for blended alcoholic and non-alcoholic smoothies, cocktails or granitas. Take real fruit at its height of ripeness— that is the essence of Amoretti® Bar & Smoothie Concentrate. Bursting with flavor, preservative-free, shelf-stable, pasteurized for purity and consistent quality— Amoretti® Bar & Smoothie Concentrate is the ultimate in its class.

AVAILABLE FLAVORS ACAP-14 Banana S ACAP-15 Blackberry (S) ACAP-7 Blueberry S ACAP-25 Caipiriña S ACAP-12 Cherry (S) ACAP-17 Coconut (S) ACAP-40 Cosmopolitan (S) ACAP-33 Cranberry **B** ACAP-13 Guava S ACAP-36 Hurricane ACAP-18 Ice Cream (9) ACAP-10 Kiwi S ACAP-34 Lime S ACAP-11 Key Lime 6 ACAP-20 Limon CAP-38 Mai Tai Mix B ACAP-4 Mango (S) ACAP-22 Margarita 69 Mojilada® 😏 ACAP-39 Mojito Libre® B CAP-27 ACAP-9 Passion Fruit 6 ACAP-5 Peach ACAP-6 Piña Colada O ACAP-16 Pineapple S ACAP-8 Raspberry 69 ACAP-41 Blue Raspberry S ACAP-1 Wild Strawberry ACAP-35 Sweet and Sour ® CAP-24 Tamarind **B** ACAP-2 Tangerine ACAP-3 Tiramisu S ACAP-23 Watermelon O



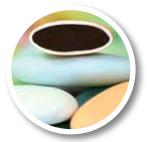
Specialty Items

Elegantly irresistible confections that will delight recipients! Meant to be given as thou Aghtful gifts of excellent taste, created to be remembered.

141 French Almond White Dragée



138 French Chocolate Pastel Dragée



151 Multi-Color Chocolate Espresso Coffee Beans



150 Dark Chocolate Espresso Coffee Beans





Dragée

Our elegant rendition of the classic confection, the dragée, a crisp thin sugar-coating over select large flat almond or chocolate centers made with the finest ingredients by Amoretti®— the flavor champions. Available in 1 or 3 lb gift boxes, and 11 lb bulk.

Espresso Beans

Espresso coffee beans covered in a rich and delicious chocolate. Multi-Color assortment includes white, milk, and dark chocolate varieties. Available in 1 or 3 lb gift boxes, and 10 or 40 lb cases.

TRUSTED BY **AMORETTI®**







ZAI'S DESSERTY Bergenfield, NJ







BIVOUAC CIDERY San Diego, CA







BLACK CAT COFFEE Titusville, FL







THREE NOTCHED BREWING CO Charlottesville, VA







DÕH CREAMERY Temecula, CA







WESTPORT WINERY GARDEN RESORT Aberdeen, WA





Congratulations to all our champions!

2011 Amoretti® National Pastry Team Championship

Gold Medal: Team Wressell Donald Wressell, Scott Green, Joshua Johnson

2009 Amoretti® National Pastry Team Championship



Gold Medal: Team Chowdhury Keith Taylor, Kaushik Chowdhury & Melydna Gilmore 2007 Amoretti® National Pastry Team Championship



Gold Medal: Team Branlard Frederick Monti, Stephané Tréand, Laurent Branlard

2005 Amoretti® National Pastry Team Championship



Gold Medal: Team Lhuillier James Mullaney, Laurent Lhuillier, David Ramirez

2010 Amoretti® World Pastry Team Championship



Gold Medal: Team Japan Takao Yamamoto, Yoshiaki Miyake, Hiroshi Igarashi

2008 Amoretti® World Pastry Team Championship



Gold Medal: Team USA Laurent Branlard, Stephané Tréand, Dimitri Fayard 2006 Amoretti® World Pastry Team Championship



Gold Medal: Team France Bruno Montcoudiol, Franck Michel, Franck Kestener

2004 Inniskillin World Pastry Team Championship



Gold Medal: Team USA Chris Hanmer, Claude Escamilla & Patrice Caillot

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