

CAPORASO

DAL 1960

The Italian gelato tradition is envied all over the planet for the historicity and authenticity it expresses.

Gelato masters have always sought the best ingredients to enhance

- Purity
- Lightness
- Artisanship
- Genuineness

of the products they offer to customers, with a fine palate and in search of "authentic ice cream"

Caporaso since 1960 has been supporting ice cream shops in the BelPaese with products that are

- Fresh: daily production batches
- Authentic: direct conferment with farmers and PGI certifications)
- Pure: without added fats, additives or preservatives
- Artisanal



Caporaso has been a leader in the production and sale of hazelnuts and dried fruits since 1960.

Product purity and processing know-how, directly at the service of master ice cream makers, overcoming the chain of large-scale distribution behind which the company's quality has been hidden for so many years.

Caporaso offers the opportunity of being able to choose, knowing that you are investing only in a quality raw material, a particular origin/processing, reducing to zero the costs usually inherent in large-scale industrial production (marketing, sales network, super brands). The company has been included as a Producer in the IGP Consortium for the protection of the Giffoni hazelnut since 2015, an excellence reserved for less than 10 companies on the National Territory.

Present at SIGEP since 1981, the world's most important professional event dedicated to Artisan Gelato and the Art of Confectionery.

Also present at HOST/Tutto Food since 2017 and at ISM Cologne since 2023.

The company is ISO9001 and HACCP certified.

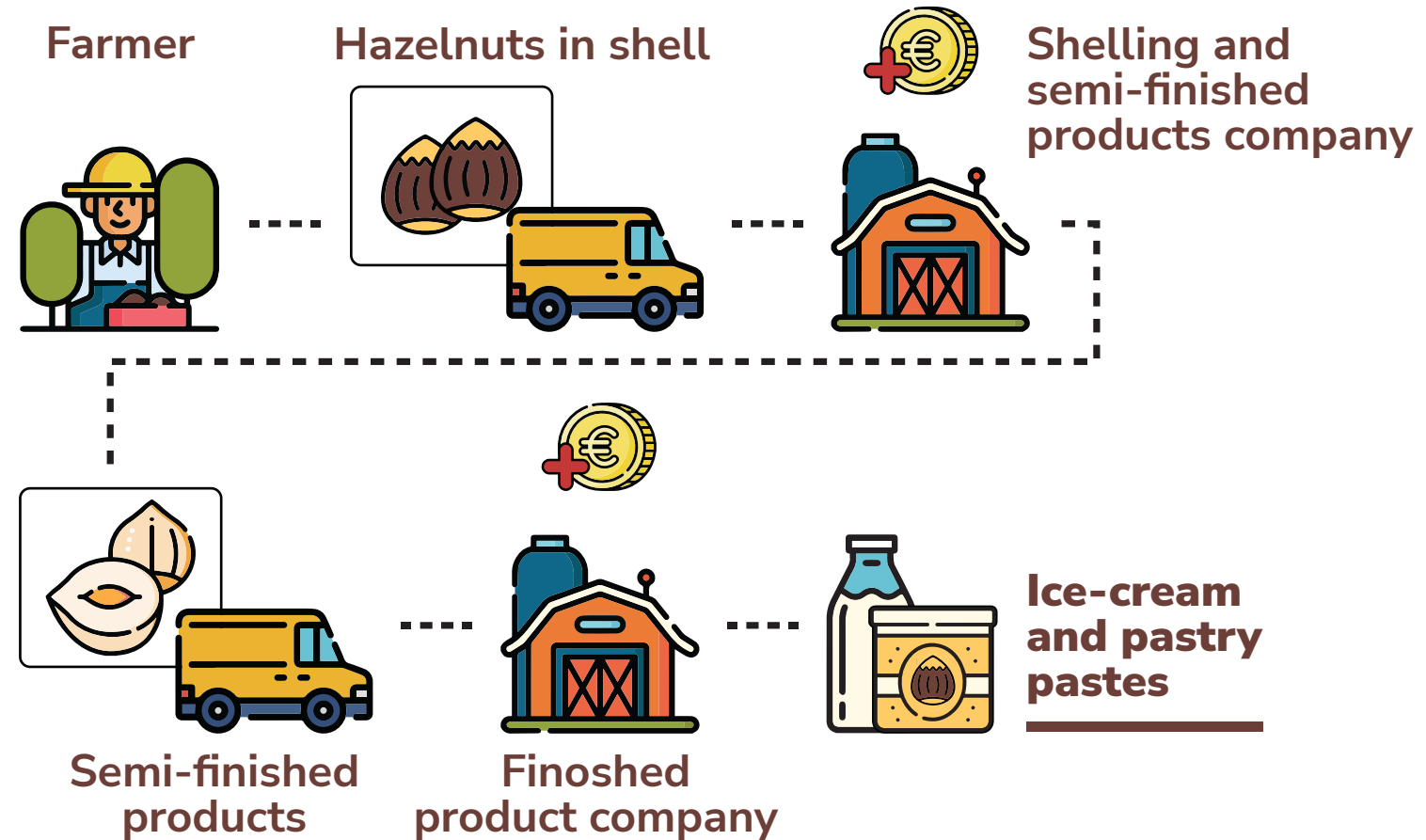


TUTTOFOOD
MILANO

Normal supply chain

The normal production chain involves a series of steps in which a number of entities are involved, starting with the farmer, who grows the nuts, through the shelling company and then the company that will produce the finished product, all the way to the finished product, of course.

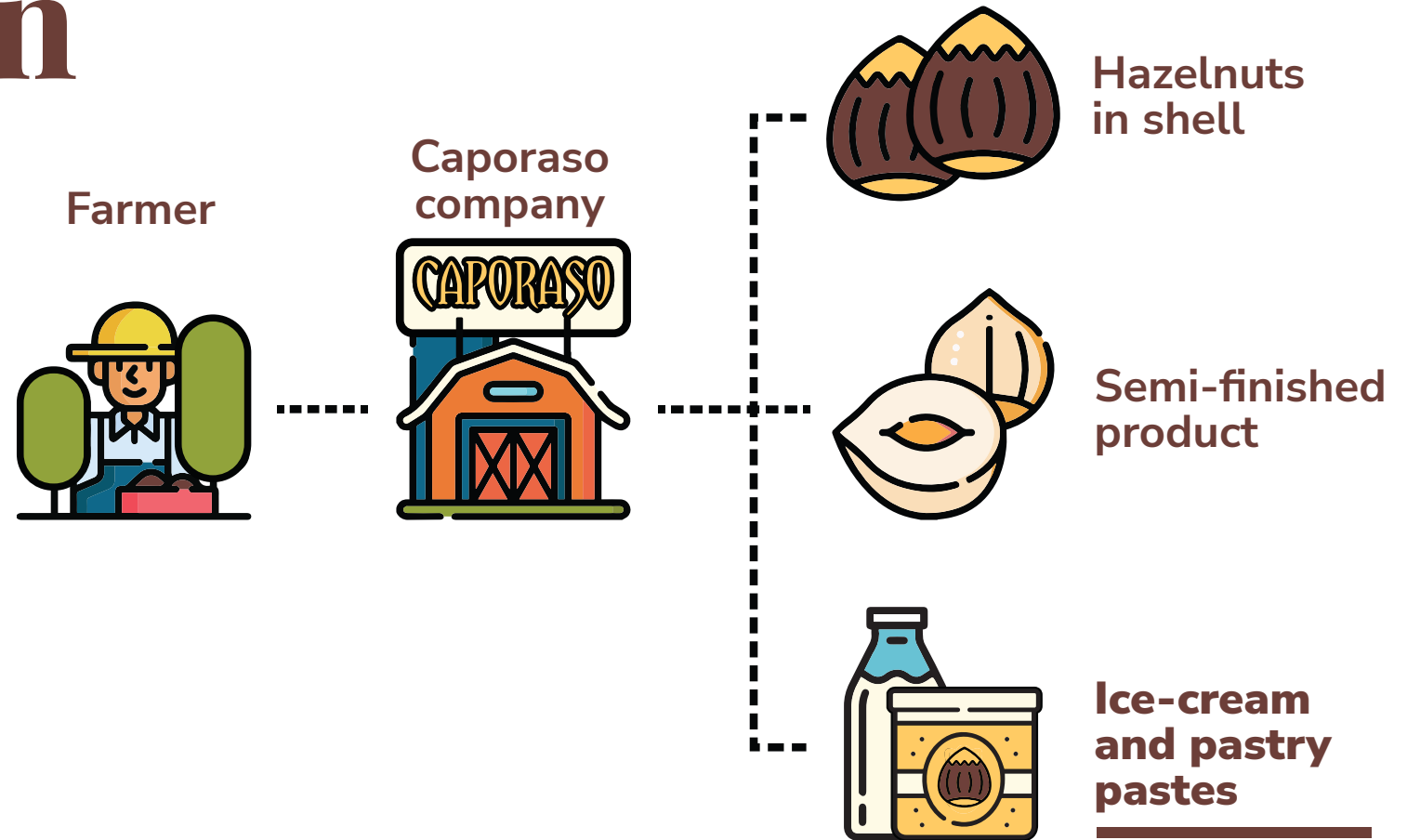
In this process, each step from one stage to the next clearly involves burdens in terms of logistics and transportation, costs and, of course, environmental impact.



Caporaso Supply chain

The Caporaso supply chain is different: Caporaso covers all stages of the normal supply chain by taking care of the harvesting, shelling, semi-processing and production of finished products going to significantly reduce costs and being able, in this way, to guarantee a high quality product at a competitive price.

Carrying out all stages of the supply chain has also enabled Caporaso to develop extensive know-how and refine production techniques so as to offer better and better products. All this is done in a sustainable manner and by containing environmental impact.





CAPORASO
DAL 1950

Gold line



Bronte Pistachio DOP Paste



Giffoni hazelnut IGP paste



Peanuts paste gold

Pack

1/5kg

1/5kg

1/5kg

Origin

Bronte DOP

Giffoni Vallepiiana IGP

Argentina

CAPORASO
DAL 1950

Gold line



Bronte Pistachio DOP grain



Giffoni hazelnut IGP grain



Elite peanuts grain

Pack	1/5kg	1/5kg	1/5kg
Origin	Sicily	Giffoni Vallepiana IGP	Argentina

Gold line



Shelled/toasted Bronte
pistachio DOP



Toasted IGP Giffoni
Hazelnut



Tosated/salted Argentina
high-grade peanuts

Pack Origin	1/5kg	1/5kg	1/5kg
	Sicily	Giffoni Vallepiiana IGP	Argentina

Silver line



Sicily pistachio paste



Giffoni hazelnut paste



Premium peanut paste

Pack

1/5kg

1/5kg

1/5kg

Origin

Sicily

Giffoni

Argentina 2° class

CAPORASO
DAL 1960

Silver line



Sicily pistachio grain



Giffoni hazelnut grain



Elite peanut grain

Pack	1/5kg	1/5kg	1/5kg
Origin	Sicily	Giffoni	Argentina 2° class

Silver line



Shelled/toasted Sicily
pistachio



Toasted Giffoni hazelnut



Tosated/salted Argentina 2°
class peanuts

Pack Origin	1/5kg	1/5kg	1/5kg
	Sicily	Giffoni	Argentina 2° class

We currently supply



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Terms of sale

- Prices are exclusive of VAT.
- Transportation included for orders >150 kg even of different references
- Product customization (roasting, variety, peeling) for MOQ kg.250
- The validity of these prices is to be considered until 12/31/2022. (Summer sale until 30.09)
- Company policy states that in the event of a market rise not anticipated by Caporaso to the customer, the last agreed price will be applied. In case of a decline, the new market price will be applied

Contacts

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