

# Galup®



CHRISTMAS COLLECTION  
2025

**GALUP IS  
NOT JUST  
A BRAND.  
IT'S A  
STORY.**

## A BEAUTIFUL ITALIAN STORY.

Galup is a name (in Piedmontese dialect it means gluttonous and delicious!),  
an original recipe, a panettone different from the others.

Before Galup, the panettone was only the Milanese one.

The low rise panettone with hazelnut frosting is an intuition  
of Pietro Ferrua who was born in the Langhe region and moved to Pinerolo.

Pietro Ferrua, also known as Monsù Ferrua. The recipe was created by him.

An innovation, brilliant and tasty, which gives a contemporary twist to the ancient  
Lombard tradition by giving birth to a gem of fine Piedmontese confectionery art.

Over time, the recipe has been refined, but the personality of this dessert  
is unchanged, the same that Pietro Ferrua created in 1922 and that permitted  
to him to obtain the patent of “Supplier of the Royal House”.



## AN ITALIAN STORY, OF NATIONAL INTEREST.

Generation after generation, in almost a century of history,  
we have offered our consumers the excellence of a unique Panettone  
and Colomba, renewing them over time with new recipes and sweet creations.

The Italian Patent and Trademark Office of the Ministry of Economic  
Development has entered the distinctive sign of Galup  
in the Special Register of Historic Trademarks of National Interest.

An important recognition on the year of our 100th anniversary,  
which fills us with pride and rewards Galup's historical link  
with the production, the territory, the history of our country.  
What would Christmas and Easter be in Italy without Galup?



**IN  
PIEDMONTESE  
DIALECT,  
‘GALUP’ MEANS  
TASTY AND  
DELICIOUS.**

**GALUP USES ONLY  
THE BEST AND FINEST  
RAW MATERIALS.**

Time has not changed us. We continue to use only Italian hazelnut “Tonda Gentile Trilobata”, fresh eggs, fine wheat flour, fresh Italian milk, butter and candied fruit.

The sourdough has remained unchanged since 1922, and we refresh it on a daily basis with water and flour to preserve the organoleptic of our panettone and our colomba. Even when we create new specialties, we never give up any of the excellent products of our territory.

Galup is still the Galup it has always been.

A genuine Panettone made with great care by our skilled bakers, chosen by families who care both about the excellence of the ingredients and about the artisanal production process.



# OUR CERTIFICATIONS\*



Company with a Safety Management system certified  
**DIN ISO 45001**

Company with a Quality Management system certified  
**ISO 9001**

Company with a Environmental Management system certified  
**UNI EN ISO 14001**

Company with a Social Accountability Management System certified  
**SA 8000**

Company certified according to the international standards  
**BRCGS** (British Retail Consortium Global Standard)  
and **IFS** (International Food Standard).



**ORIGINALITY OF THE RECIPE**

**EXCELLENCE OF THE RAW MATERIALS**

**OPTIMISATION OF THE ARTISANAL TALENT OF OUR BAKERS**

**PRODUCTION IN THE TERRITORY OF ORIGIN**

**THE MOST RELEVANT CERTIFICATIONS**

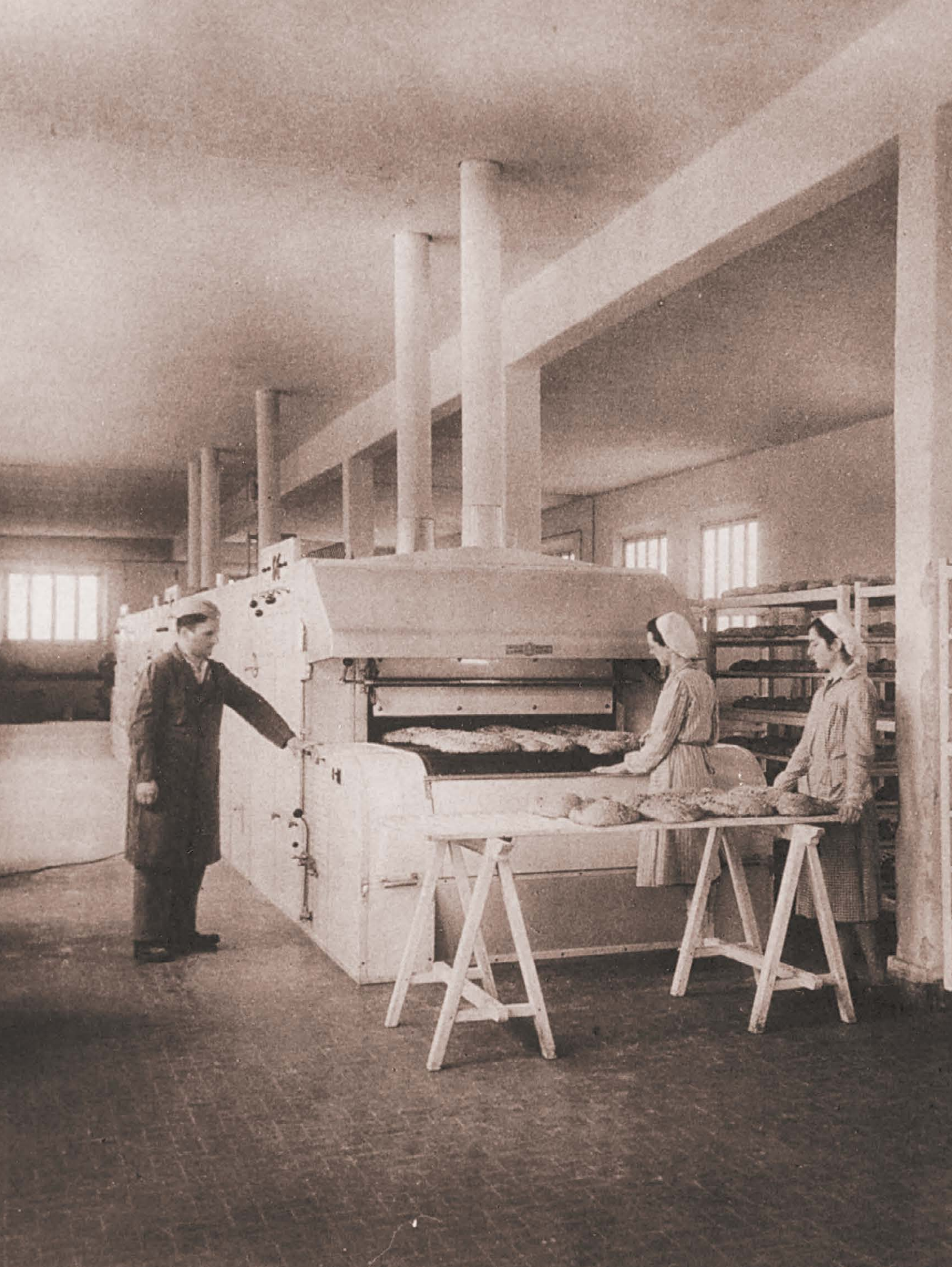
\* Assigned to Pinerolo plant activities.

## **SOURDOUGH. THE SAME SINCE 1922.**

The Galup Panettone rises slowly, naturally, only with sourdough.  
Always the same sourdough, refreshed every day with water and flour  
to preserve the properties that only white sourdough is able to guarantee  
to the consumer: authenticity of tastes, a balanced flavour,  
fluffy dough and high digestibility.







# 3

**DIFFERENT PROCESSING  
AND KNEADING STAGES.**

# 40

**HOURS OF NATURAL LEAVENING,  
COOLING TO ROOM  
TEMPERATURE BEFORE PACKAGING.**



# A LE PROPI GALUP!



**FRESH ITALIAN  
MILK AND BUTTER**



**ITALIAN HAZELNUT  
“TONDA GENTILE  
TRILOBATA” FROSTING**



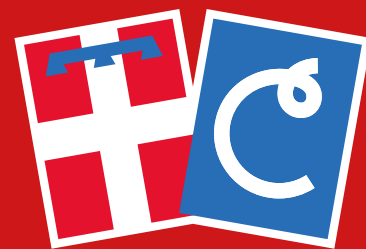
**EGG YOLK FROM  
FREE RANGE HENS**

**IT IS REALLY DELICIOUS!**

**(GALUP IN PIEDMONTESE DIALECT MEANS TASTY AND DELCIOUS)**

# GALUP SUPPORTS

**GALUP SUPPORTS THE PIEDMONT  
CANCER RESEARCH FOUNDATION  
AND ITS CANDIOLO CANCER INSTITUTE.**



**Fondazione Piemontese  
per la Ricerca sul Cancro**

**Candiole**

Since many years, Galup is supporting the Piedmontese Foundation for Cancer Research in Candiole, an excellence of the territory committed to the diligent research and treating of cancer.

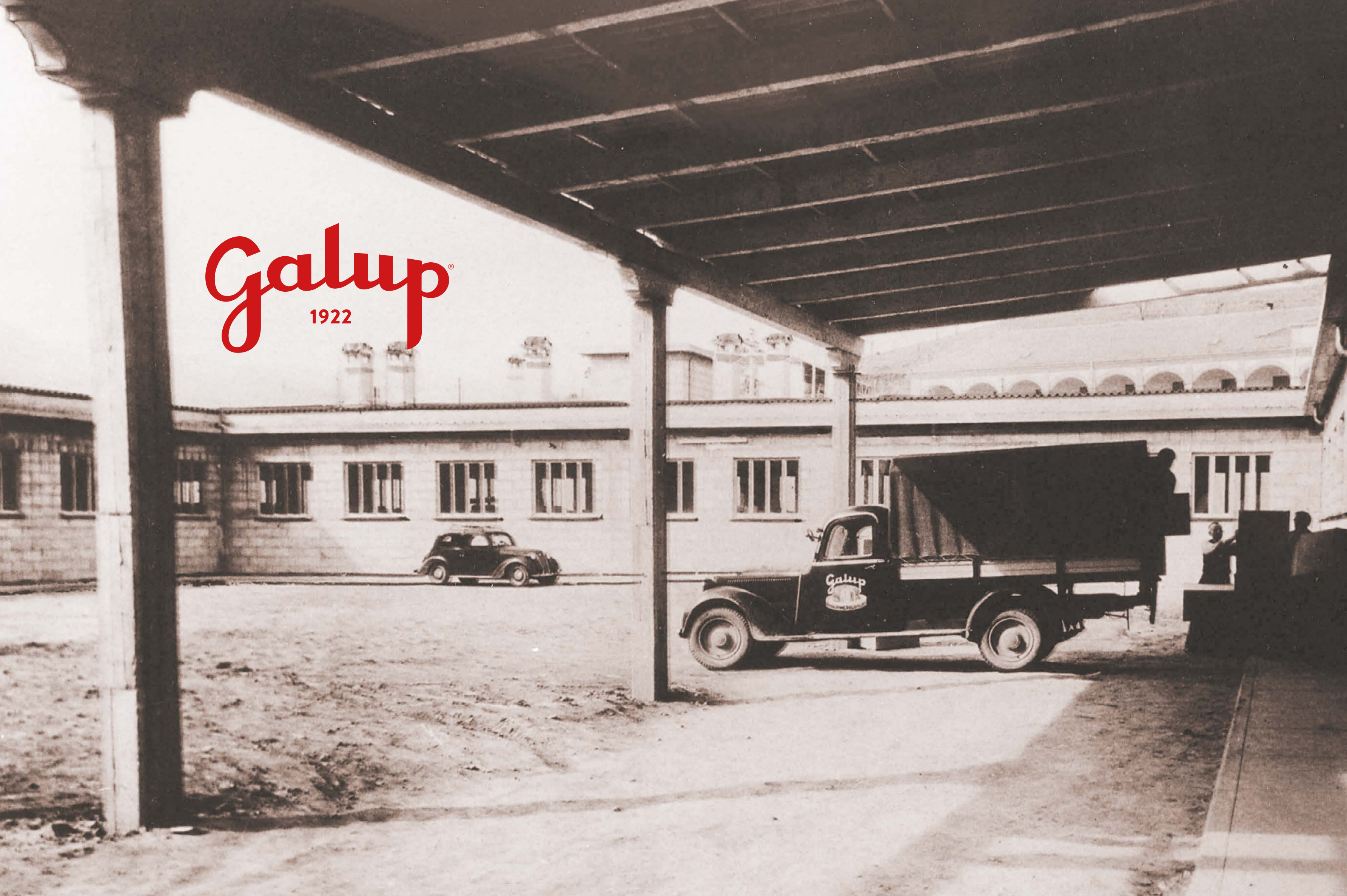
**GALUP IS A SUPPORTING  
PARTNER OF THE UNIVERSITY  
OF POLLENZO.**



Galup is supporting partner of the prestigious University of Gastronomic Sciences in Pollenzo. A Piedmontese partnership that shares commitment and strategies to build new national and international sustainable scenarios of food production and consumption.



Galup®  
1922





# TOYS EDITION

A new collection to put under the Christmas tree to enjoy the magic atmosphere of the Christmas time with Galup products. Traditional games of childhood that are used still today are the protagonists of this collection with a nice vintage design.

Classic Christmas colours and gold foil make the packaging even more precious and elegant.

Available in elegant hand-made wrappings, boxes and collectable hatboxes, Toys Edition panettoni remind you all the tradition and sweetness of Galup.

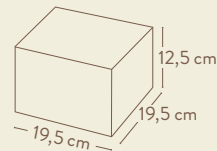




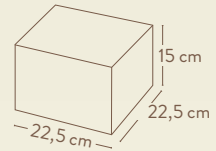
# GRAN GALUP TRADITIONAL PANETTONE

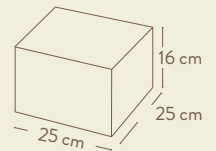


The original recipe of the traditional Gran Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and sugar grains.

Net weight	500g - 17.6 oz - 1.1 lb	
Item #	TED03	
US item #	TED03U	
Pc/carton	12	



Net weight	750g - 26.5 oz - 1.6 lb	
Item #	TED05	
US item #	TED05U	
Pc/carton	12	

Net weight	1Kg - 35.3 oz - 2.2 lb	
Item #	TED06	
US item #	TED06U	
Pc/carton	12	

T O Y S E D I T I O N

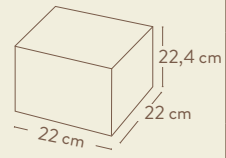
T O Y S E D I T I O N



# GRAN GALUP PANDORO



Soft pandoro, handcrafted, one by one in the special molds.  
With natural and genuine ingredients; lots of butter and fresh eggs.

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	TED08	
US item #	TED08U	
Pc/carton	6	

T O Y S E D I T I O N







GRAN GALUP TRADITIONAL  
PANETTONE



NEW

The original recipe of the traditional Gran Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and sugar grains.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	TED10
US item #	TED10U
Pc/carton	6



# COLOUR COLLECTION





# GALUP PANDORO TRADITIONAL



Soft artisan Pandoro made with butter and fresh eggs, natural and genuine ingredients.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR01
US item #	COLOR01U
Pc/carton	6

C O L O U R C O L L E C T I O N

# GALUP TRADITIONAL PANETTONE



The original recipe of the traditional Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR02
US item #	COLOR02U
Pc/carton	6

C O L O U R C O L L E C T I O N



## GALUP PANETTONE WITH CHOCOLATE DROPS



The Galup with extra dark chocolate drops in the dough, covered with Italian hazelnut “Tonda Gentile Trilobata” frosting. With no candied fruits or raisins.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR11
US item #	COLOR11U
Pc/carton	6

C O L O U R C O L L E C T I O N

## GALUP PANETTONE WITH PEARS AND CHOCOLATE



An even more delicious variety, with extra dark chocolate drops and candied pears in the dough. Covered with Italian hazelnut “Tonda Gentile Trilobata” frosting.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR12
US item #	COLOR12U
Pc/carton	6

C O L O U R C O L L E C T I O N



**GALUP PANETTONE  
WITH CHOCOLATE  
AND BLACK CHERRIES**



The Galup, enriched with candied black cherries and extra dark chocolate drops in the dough.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR14
US item #	COLOR14U
Pc/carton	6

C O L O U R C O L L E C T I O N

**GALUP PANETTONE  
WITH PEACH, AMARETTI BISCUITS  
AND CHOCOLATE**



An original and creative take on the age old Galup recipe, inspired by a classic dessert from Piedmontese tradition: stuffed peaches. Candied peaches and extra dark chocolate drops in the dough, topped with our Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with a decadent crunchy amaretti biscuit topping.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR16
US item #	COLOR16U
Pc/carton	6

C O L O U R C O L L E C T I O N



**GALUP PANETTONE  
WITH WILD BERRIES  
AND WHITE CHOCOLATE**



The sweetness of soft white chocolate combined with the strong taste of strawberries, blackberries, redcurrants, blackcurrants and half-candied cranberries, give a fresh and delightful flavor to this new interpretation of the Galup Panettone. The Italian hazelnut “Tonda Gentile Trilobata” frosting completes the recipe according to ancient traditions.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR24
US item #	COLOR24U
Pc/carton	6

C O L O U R C O L L E C T I O N

**GALUP PANETTONE  
WITH WHITE CHOCOLATE  
DROPS AND PISTACHIO CREAM  
IN SAC À POCHE**



INCLUDED INSIDE  
A SAC À POCHE FILLED  
WITH **PISTACHIO CREAM**  
TO SPREAD AT WILL

A panettone without frosting and with a fluffy dough with the sweet flavour of white chocolate drops you can enjoy even more by using the sac à poche you can find inside the pack to spread the smooth pistachio cream on the panettone. Sprinkle the icing sugar on top for a perfect presentation.

Net weight	750 g - 26.5 oz - 1.6 lb (panettone)
	150 g - 5.3 oz - 0.3 lb (sac a poche)
Item #	COLOR27
US item #	COLOR27U
Pc/carton	6

C O L O U R C O L L E C T I O N



GALUP PANETTONE  
THREE CHOCOLATES



Galup celebrates the chocolate recipe by mixing in the flully dough, without sultanas and candied fruits, the intense flavour of dark chocolate, the pleasant sweetness of the milk chocolate and the enveloping smoothness of the white chocolate. On top, the frosting with Italian hazelnut “Tonda Gentile Trilobata”.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	COLOR25
US item #	COLOR25
Pc/carton	6

C O L O U R C O L L E C T I O N

GALUP PANETTONE  
WITH CARAMEL  
WHITE CHOCOLATE



The sweet flavour of the white chocolate and the creamy flavour of the caramel melt together to give birth to an intense and gluttonous pleasure. An enveloping harmony in an even more fluffy dough, naturally leavened. On top, the frosting with Italian hazelnut “Tonda Gentile Trilobata”.

Net weight	750 g - 26.5 oz - 1.6 lb (panettone)
Item #	COLOR26
US item #	COLOR26U
Pc/carton	6

C O L O U R C O L L E C T I O N



# COLORFULLY

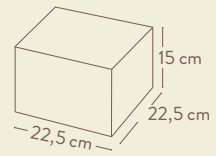
An explosion of colours, a kaleidoscope of iridescent shades that chase each other from one package to the next, while the polishing of the logos widens the light on the opaque background. Surprising, cheerful, vital, generous, the Colorfully line is like a firework display, shining in front of your eyes and make sparks on the lids of each box.



GRAN GALUP PANETTONE  
WITH EXTRA-DARK CHOCOLATE  
DROPS AND BLACK CHERRIES

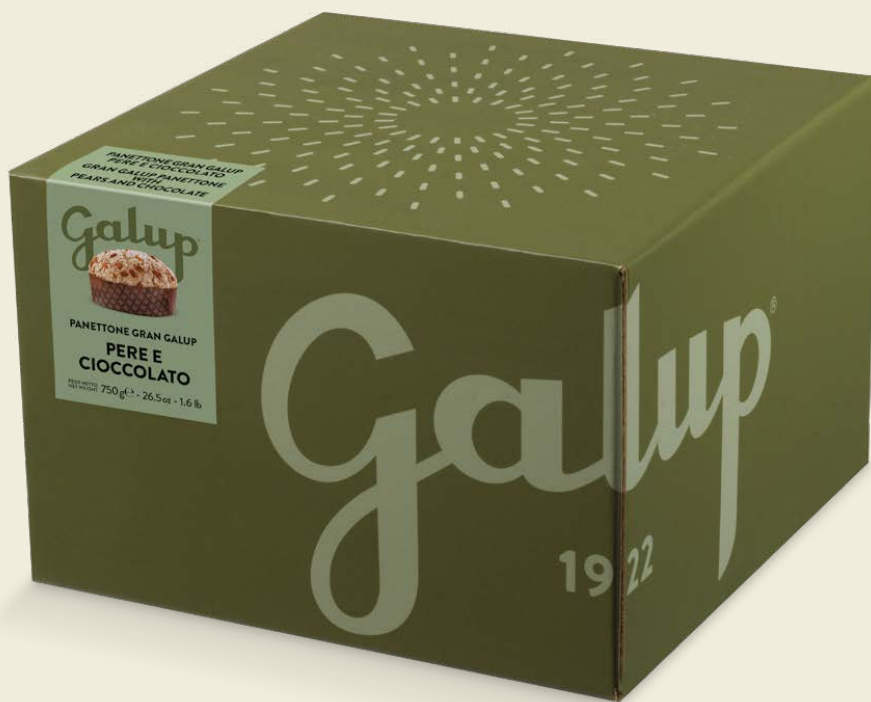


The Gran Galup, enriched with candied black cherries and extra dark chocolate drops in the dough. Without raisins. Covered with Italian hazelnut “Tonda Gentile Trilobata” frosting enriched with whole almonds and sugar grains.

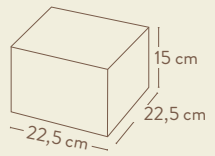
Net weight	750g - 26.5 oz - 1.6 lb	
Item #	COLORB05	
US item #	COLORB05U	
Pc/carton	6	

C O L O R F U L L Y

GRAN GALUP PANETTONE  
WITH PEARS AND  
EXTRA-DARK CHOCOLATE DROPS



An even more delicious variety, with extra dark chocolate drops and candied Williams pears in the dough. Without raisins. Covered with Italian hazelnut “Tonda Gentile Trilobata” frosting enriched with whole almonds and sugar grains.

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	COLORB04	
US item #	COLORB04U	
Pc/carton	6	

C O L O R F U L L Y



GRAN GALUP PANETTONE  
WITH EXTRA-DARK  
CHOCOLATE DROPS



The Gran Galup with extra dark chocolate drops in the dough, covered with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and sugar grains. Without candied fruits or raisins.

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	COLORB12	
US item #	COLORB12U	
Pc/carton	6	

C O L O R F U L L Y

GALUP PANETTONE WITH PEACH,  
EXTRA-DARK CHOCOLATE DROPS  
AND AMARETTI BISCUITS



An original and creative interpretation of the ancient Gran Galup recipe, based on a classic dessert from Piedmontese tradition: stuffed peaches. Candied peaches and whole extra dark chocolate drops in the dough, topped with our Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with crunchy amaretti biscuit topping.

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	COLORB03	
US item #	COLORB03U	
Pc/carton	6	

C O L O R F U L L Y



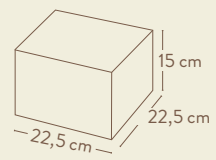




# GRAN GALUP TRADITIONAL PANETTONE

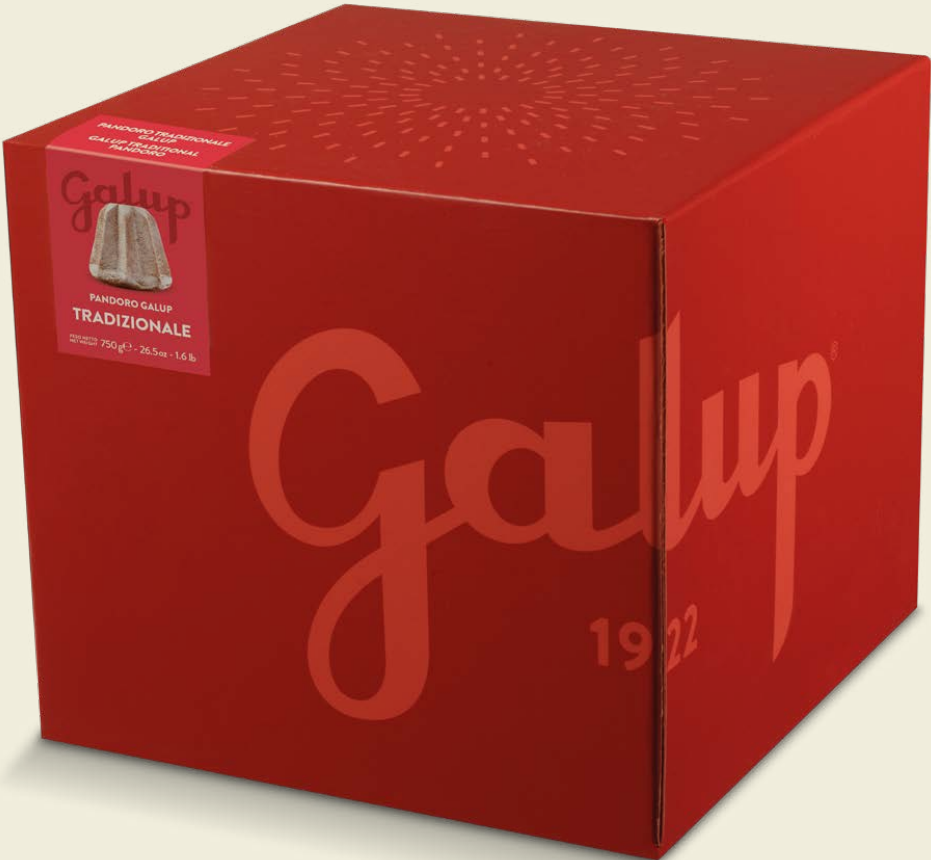


The original recipe of the traditional Gran Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and sugar grains.

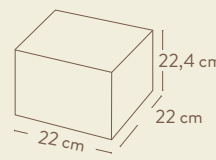
Net weight	750g - 26.5 oz - 1.6 lb	
Item #	COLORB10	
US item #	COLORB10U	
Pc/carton	6	

C O L O R F U L L Y

# GRAN GALUP PANDORO



Soft pandoro, handcrafted, one by one in the special molds. With natural and genuine ingredients; lots of butter and fresh eggs.

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	COLORB07	
US item #	COLORB07U	
Pc/carton	6	

C O L O R F U L L Y



TURQUOISE  
EDITION





# GRAN GALUP TRADITIONAL PANETTONE



The original recipe of the traditional Gran Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and pearl sugar.

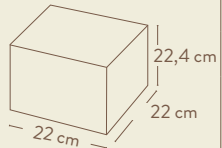
Net weight	750g - 26.5 oz - 1.6 lb
Item #	NAT03
US item #	NAT03U
Pc/carton	6

T U R Q U O I S E

# GRAN GALUP PANDORO



Soft artisan Pandoro made with butter and fresh eggs, natural and genuine ingredients.

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	NAT15	
US item #	NAT15U	
Pc/carton	6	

T U R Q U O I S E



# CHRISTMAS EDITION

Five artist's illustrations in a retro style, specially commissioned for the occasion and printed on red paper, celebrate the iconic Christmas character and his special relationship with Galup, the christmas sweet par excellence. Packaging to be kept, one box after another, to bring home a different picture of Santa Claus every time.



# GRAN GALUP TRADITIONAL PANETTONE

The original recipe of the traditional Gran Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and sugar grains.



Net weight	1Kg - 35.3 oz - 2.2 lb
Item #	CHE14
US item #	CHE14U
Pc/carton	6

C H R I S T M A S                      E D I T I O N



Net weight	750g - 26.5 oz - 1.6 lb
Item #	FS506
US item #	FS506U
Pc/carton	6

C H R I S T M A S                      E D I T I O N



GRAN GALUP PANETTONE  
WITH CARAMEL  
WHITE CHOCOLATE DROPS



The sweet flavour of the white chocolate and the creamy flavour of the caramel melt together to give birth to an intense and gluttonous pleasure.  
An enveloping harmony in an even more fluffy dough, naturally leavened.  
On top, the frosting with Italian hazelnut “Tonda Gentile Trilobata” enriched with whole almonds and sugar grains.

Net weight	1Kg - 35.3 oz - 2.2 lb
Item #	CHE31
US item #	CHE31U
Pc/carton	6

C H R I S T M A S E D I T I O N

GRAN GALUP PANETTONE  
WITH PEARS AND EXTRA-DARK  
CHOCOLATE DROPS



An even more delicious variety, with extra dark chocolate drops and candied Williams pears in the dough. Without raisins. Covered with Italian hazelnut “Tonda Gentile Trilobata” frosting enriched with whole almonds and sugar grains.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	CHE11
US item #	CHE11U
Pc/carton	6

C H R I S T M A S E D I T I O N



PANDORO  
GRAN GALUP

GRAN GALUP PANDORO



Soft pandoro, handcrafted, one by one in the special molds.  
With natural and genuine ingredients; lots of butter and fresh eggs.

Net weight	1Kg - 35.3 oz - 2.2 lb
Item #	CHE26
US item #	CHE26U
Pc/carton	6

C H R I S T M A S      E D I T I O N





GRAN GALUP PANETTONE  
TRADITIONAL



The original recipe of the traditional Gran Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting, enriched with whole almonds and pearl sugar.

Net weight	1Kg - 35.3 oz - 2.2 lb
Item #	FS681
US item #	FS681U
Pc/carton	6

C H R I S T M A S                      E D I T I O N





# CLASSIC CASE EDITION







# GALUP PANETTONE TRADITIONAL



The original recipe of the traditional Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting.

Net weight	100g - 3.5 oz - 0.2 lb
Item #	NV01
US item #	NV01U
Pc/carton	18

C L A S S I C C A S E E D I T I O N



GALUP PANETTONE  
TRADITIONAL



The original recipe of the traditional Galup with fresh candied fruits and top-quality raisins. Garnished with Italian hazelnut “Tonda Gentile Trilobata” frosting.

Net weight	500g - 15.6 oz - 1.1 lb	Net weight	750g - 26.5 oz - 1.6 lb	Net weight	1Kg - 35.3 oz - 2.2 lb
Item #	NV14	Item #	NV02	Item #	NV03
US item #	NV14U	US item #	NV02U	US item #	NV03U
Pc/carton	12	Pc/carton	6	Pc/carton	6





GALUP PANETTONE  
WITH CHOCOLATE DROPS

GALUP PANETTONE  
WITH CHOCOLATE DROPS  
AND BLACK CHERRIES



The Galup with extra dark chocolate drops in the dough, covered with Italian hazelnut “Tonda Gentile Trilobata” frosting. With no candied fruits or raisins.

The Gran Galup, enriched with candied black cherries and extra dark chocolate drops in the dough. Without raisins. Covered with Italian hazelnut “Tonda Gentile Trilobata” frosting.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	NV07
US item #	NV07U
Pc/carton	6

Net weight	750g - 26.5 oz - 1.6 lb
Item #	NV12
US item #	NV12U
Pc/carton	6

C L A S S I C C A S E E D I T I O N

C L A S S I C C A S E E D I T I O N



GALUP PANETTONE  
WITH PEARS AND  
CHOCOLATE DROPS

GALUP PANETTONE  
WITH WILDBERRIES AND  
WHITE CHOCOLATE DROPS



An even more delicious variety, with extra dark chocolate drops and candied Williams pears in the dough. Without raisins. Covered with Italian hazelnut “Tonda Gentile Trilobata” frosting.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	NV16
US item #	NV16U
Pc/carton	6

Candied wildberries and the enveloping sweetness of white chocolate. A variation of the old recipe, without candied citrus fruits and raisins, but garnished with Italian hazelnut frosting “Tonda Gentile Trilobata”.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	NV33
US item #	NV33U
Pc/carton	6



# GALUP PANETTONE WITH FIGS AND CHOCOLATE DROPS



An imaginative and gourmand interpretation of the ancient recipe,  
with dried figs and dark chocolate drops in the dough.  
Even sweeter with a dusting of icing sugar.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	NV32
US item #	FS386U
Pc/carton	6

C L A S S I C      C A S E      E D I T I O N

# GALUP PANDORO TRADITIONAL



Soft pandoro, handcrafted, one by one in the special molds.  
With natural and genuine ingredients; lots of butter and fresh eggs.

Net weight	750g - 26.5 oz - 1.6 lb
Item #	NV10
US item #	NV10U
Pc/carton	6

C L A S S I C      C A S E      E D I T I O N



# le Galuperie



Chocolates, sweet truffles and many other chocolate-treats are now available in a brand-new collection with the Galup historic trademark. Le Galuperie range is synonymous with excellence and Piedmontese chocolate tradition.





## HAZELNUT

A milk chocolate shell encloses the Italian hazelnut “Tonda Gentile Trilobata” cream.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA34
US item #	GA34U
Pc/carton	Bulk



## GIANDUJA

The classic Gianduja filling coated with milk chocolate.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA35
US item #	GA35U
Pc/carton	Bulk



## CREMINO

Hazelnut and milk chocolate recreate the taste of tradition.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA36
US item #	GA36U
Pc/carton	Bulk



## NOUGAT

A sweet nougat filling encased in milk chocolate.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA39
US item #	GA39U
Pc/carton	Bulk



## WHITE MILK

Milk chocolate covers a white chocolate mousse.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA40
US item #	GA40U
Pc/carton	Bulk



## DARK

Intense and dark, the dark chocolate embraces the cocoa filling.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA31
US item #	GA31U
Pc/carton	Bulk



## WHITE-MILK-DARK CHOCOLATE PRALINE

Dark, milk and white Withoutugat and hazelnuts grain, three chocolates that embrace for a unique taste.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA32
US item #	GA32U
Pc/carton	Bulk



## PISTACHIO

Dark chocolate that hides pistachio cream inside.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA37
US item #	GA37U
Pc/carton	Bulk





## COCONUT

Creamy coconut filling encased in a dark chocolate shell.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA38
US item #	GA38U
Pc/carton	Bulk



## HAZELNUT

The energy of dark chocolate with the creaminess of Italian hazelnut “Tonda Gentile Trilobata”.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA33
US item #	GA33U
Pc/carton	Bulk



## COFFEE CREAM

A classic meeting, where coffee cream is wrapped in dark chocolate.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA42
US item #	GA42U
Pc/carton	Bulk



## SALTED CARAMEL

Dark chocolate is enhanced by the heart of salted caramel.

Net weight	3Kg - 105.8 oz - 6.6 lb
Net weight (praline)	15g - 0.5 oz - 0.03 lb
Item #	GA41
US item #	GA41U
Pc/carton	Bulk

Net weight	9 Kg - 317.5 oz - 19.8 lb
Net weight (praline)	15 g - 0.5 oz - 0,03 lb
Item #	GA54
US item #	GA54U
Pc/carton	Bulk

## MIXED CARTONS

MIX 9 NON ALCOHOLIC FLAVORS

L E G A L U P E R I E P R A L I N E







## GIANDUJA SPREAD CREAM

Net weight	250 g - 8.8 oz - 0.55 lb
Item #	CRG03
US item #	CRG03U
Pc/carton	6



## NEW HAZELNUT SPREAD CREAM (50% OF HAZELNUTS)

Net weight	200 g - 7.0 oz - 0.44 lb
Item #	CRN01
US item #	CRN01U
Pc/carton	6



## PISTACHIO SPREAD CREAM

Net weight	200 g - 7.0 oz - 0.44 lb
Item #	CRPI01
US item #	CRPI01U
Pc/carton	6

S P R E A D A B L E C R E A M S





4 whole hazelnuts  
covered in chocolate

## DARK CHOCOLATE NISULOT BULK

An authentic delicacy born from the union of the finest dark chocolate with the best hazelnuts. Each praline embodies all the taste and quality of the fine ingredients, carefully selected and processed according to an ancient chocolate-making tradition.

Net weight	3 Kg - 105.8 oz - 6.6 lb
Item #	NO07
US item #	NO07U
Pc/carton	Bulk



## MILK NISULOT BULK

Another delight in the Galup house, made with the finest milk chocolate with whole hazelnuts. The unmistakable taste of milk chocolate blends with the fragrance of hazelnuts in an embrace that becomes intense pleasure for the palate.

Net weight	3 Kg - 105.8 oz - 6.6 lb
Item #	NO08
US item #	NO08U
Pc/carton	Bulk



## ASSORTED NISULOT CUBE

Net weight	230 g - 8.1 oz - 0.5 lb
Item #	NO09
US item #	NO09U
Pc/carton	16

N I S U L O T







## WHITE SWEET TRUFFLES BULK

Here is a truffle different from the others. Dusted on the surface with cocoa, the first taste reveals a pure and delicate heart. Galup offers this refined version with white chocolate ganache for those who love the buttery flavour of a milk gem capable of illuminating every day with its magnetic candour.

Net weight	3 Kg - 105.8 oz - 6.6 lb
Item #	TAR12
US item #	TAR12U
Pc/carton	Bulk



## COFFEE SWEET TRUFFLE BULK

The Truffle with Coffee is good for those who want to be filled with energy without giving up the sweetness of chocolate. Over 30 % of coffee in the dough and a longer processing characterize this praline that surprises by its pronounced aroma. A lighter dough and a more elegant packaging for a new classic of modern pastry.

Net weight	3 Kg - 105.8 oz - 6.6 lb
Item #	TAR14
US item #	TAR14U
Pc/carton	Bulk



## BLACK SWEET TRUFFLE BULK

The classic truffle is enriched with chopped nuts in the dough. The Italian hazelnut “Tonda Gentile Trilobata” triumphs again in this speciality as a main ingredient of the Galup house. A soft ganache and the typical irregular shape for another truffle coated with pure cocoa. A warranty for lovers of dark chocolate and hazelnuts.

Net weight	3 Kg - 105.8 oz - 6.6 lb
Item #	TAR13
US item #	TAR13U
Pc/carton	Bulk



## ASSORTED CHOCOLATE TRUFFLES CUBE

Net weight	200 g - 7,0 oz - 0.44 lb
Item #	TAR11
US item #	TAR11U
Pc/carton	16

## ASSORTED SWEET TRUFFLES BULK (COFFEE, BLACK AND WHITE)

Net weight	3 Kg - 105.8 oz - 6.6 lb
Item #	TAR15
US item #	TAR15U
Pc/carton	Bulk



# DAILY PLEASURES



Since 1922, at Christmas and Easter, Galup Panettoni and Colombas have been an indispensable presence in the homes of many families. Today, our selection of oven-baked products has been extended to include leavened desserts and biscuits that renew the Galup baking traditions while maintaining all its familiar flavor.

So we can continue to share those moments that make every day special with our customers, making the time spent looking forward to the holidays that little bit more pleasant. For breakfast, break time or after dinner, Galup is always a sweet pleasure.

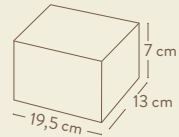




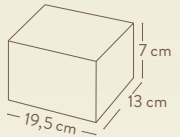
KRUMIRI BISCUITS TIN



CLASSIC KRUMIRI BISCUITS TIN

Net weight	750g - 26.5 oz - 1.6 lb	
Item #	KR01	
US item #	KR01U	
Pc/carton	8	

COFFEE KRUMIRI BISCUITS TIN

Net weight	250 g - 8.8 oz - 0.6 lbs	
Item #	KR05	
US item #	KR05U	
Pc/carton	8	

KRUMIRI BISCUITS FLOWPACK



CLASSIC KRUMIRI BISCUITS TIN

Net weight	250 g - 8.8 oz - 0.6 lbs
Item #	KR02
US item #	KR02U
Pc/carton	8

COFFEE KRUMIRI BISCUITS TIN

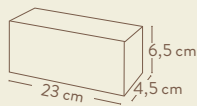
Net weight	250 g - 8.8 oz - 0.6 lbs
Item #	KR04
US item #	KR04U
Pc/carton	8



# HAZELNUTS CRUNCHY BISCUITS WITH HAZELNUT AND PISTACHIO GRAINS



Net weight	250 g - 8.8 oz - 0.6 lbs
Item #	BISC07
US item #	BISC07U
Pc/carton	7+7



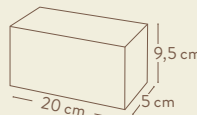
Made with Galup  
panettone frosting!

# TRADITIONAL ITALIAN BISCUITS



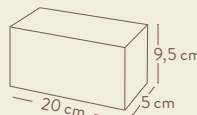
## TRADITIONAL ITALIAN CORN BISCUITS

Net weight	150g - 5.3 oz - 0.33 lbs
Item #	BISC03
US item #	BISC03U
Pc/carton	8



## TRADITIONAL ITALIAN HAZELNUT BISCUITS

Net weight	150g - 5.3 oz - 0.33 lbs
Item #	BISC05
US item #	BISC05U
Pc/carton	8

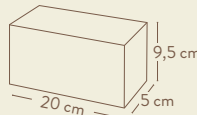


# TRADITIONAL ITALIAN BISCUITS



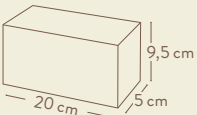
## TRADITIONAL ITALIAN COCOA BISCUITS

Net weight	150g - 5.3 oz - 0.33 lbs
Item #	BISC04
US item #	BISC04U
Pc/carton	8



## TRADITIONAL ITALIAN CINNAMON BISCUITS

Net weight	150g - 5.3 oz - 0.33 lbs
Item #	BISC06
US item #	BISC06U
Pc/carton	8



D A I L Y P L E A S U R E S



# TRADITIONAL ITALIAN CORN BISCUITS AND HAZELNUT BISCUITS



Big, crispy, irresistible. In the Galup big biscuits the crumbly consistency of corn flour is accompanied by the sweet fragrance of the hazelnut “Tonda Gentile” to offer authentic moments of pleasure for the palate. Ideal for breakfast or a sweet break at any time of day, they are born from ancient family recipes, of which they preserve the simple touch and genuineness.

Net weight	350g - 12.3 oz - 0.77 lbs	
Item #	BISC11	
US item #	BISC11U	
Pc/carton	6	

D A I L Y P L E A S U R E S

# TRADITIONAL SMALL-FORMAT ASSORTED ITALIAN BISCUITS



Petite pâtisserie according to Galup: canestrelli biscuits, baci di dama with hazelnut flour and dark cream, biscuits with cocoa and hazelnut or with almonds and sultanas. A taste of Piedmont’s famous mastery of small-format dry pastries. A sweet escape to linger over at tea time, a thoughtful way to end a meal with elegance when serving coffee.

CANESTRELLI BISCUITS BOX + ASSORTED BISCUITS BOX  
(BISCUITS WITH COCOA AND HAZELNUTS & RAISINS & BACI DI DAMA)

Net weight	200g - 7.1 oz - 0.44 lbs	
Item #	BISC12	
US item #	BISC12U	
Pc/carton	8+8	

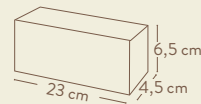
D A I L Y P L E A S U R E S



BREADSTICKS



MIXED CARTON, 5 PACKS FOR EACH FLAVOUR

Net weight	150 g - 5.3 oz - 0.3 lbs	
Item #	GRI01	
US item #	GRI01U	
Pc/carton	5x3 flavours	

D A I L Y P L E A S U R E S





GIANGALUP CAKE

COFFEE

CAFFE'  
COSTADORO



Net weight	250 g - 8.8 oz - 0.6 lbs
Item #	CAF03
US item #	CAF03U
Pc/carton	12

GALUP SOFT NOUGAT



Net weight	250 g - 8.8 oz - 0.6 lbs
Item #	TOR02
US item #	TOR02U
Pc/carton	12

NEW

AVAILABLE FROM WEEK 40

Galup pays tribute to Turin's iconic chocolate with a cake with a simple, delicate dough in the shape of a large Gianduiotto. A cheerful name and a few genuine ingredients for a creation that the long natural leavening process makes extraordinarily soft. To be served strictly with a light sprinkling of icing sugar.

Peso netto / Net weight	500g
Cod. Imb. / Box Code	NGG03
Pezzi x cartone / Pieces x box	6

D A I L Y P L E A S U R E S

D A I L Y P L E A S U R E S



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