

infermentum

dolci per istinto



A DAYDREAM, FILLED WITH SMILES AND HANDS IN THE DOUGH.

Every day, our ovens bake dreams.

Aromatic, sweet and fragrant.

This is Infermentum: the story of young, ambitious people who trusted their instinct and turned their passion for leavened pastry into a real thriving project.

With immense enthusiasm, a willingness to take risks, and a pinch of folly: **the secret recipe for something true and genuine.**



A taste of who we are

infermentum

dolci per istinto

Every day, our ovens bake dreams — aromatic, sweet and fragrant.

This is Infermentum: the story of young, ambitious people who trusted their instinct and transformed their passion for leavened pastry into a craft bakery. With immense enthusiasm, a willingness to take risks, and a pinch of folly: the secret recipe for **something true and genuine**.

“A DAYDREAM, FILLED WITH SMILES AND HANDS IN THE DOUGH.”

Infermentum was born in 2015, from the dream of a group of friends who decided to change their lives. It all started with a small bakery laboratory specialising in naturally leavened products, which grew into a fully-fledged company built around **product quality, employee well-being and sustainability**.

Our story took shape at Christmas with **Panettone**, and from there our assortment blossomed to include beloved leavened classics like **Monte Nuvola, Torta di Rose** and **Easter Colomba**.

Today, we complete the picture with our **Bauletto**, soft breakfast loaves, and a selection of **Biscuits**.



The founders — Francesco, Elisa, Luca.

There is a place in our workshop where a **unique kind of magic** has been happening every day for years. The **sourdough starter** that gives life to all our creations is carefully nurtured by the hands of those who work in the laboratory. It is refreshed with water and flour, as tradition requires, with dedication and respect. It remains the essential ingredient of our specialties, pulled from the oven after hours and hours of **warmth, passion, work and natural leavening**.



◦ *
FOR YOUR
CHRISTMAS TIME
◦
☆ ◦

infermentum

IL DOLCE

Monte Nuvola



in fermentum

Leavened Desserts

Monte Nuvola

For us, friends for life, Monte Nuvola holds a special place in our hearts. A place of childhood memories and carefree play. Liberally inspired by the Pandoro, the Monte Nuvola features a fine and light dough, made incredibly **fluffy** by **more than 42 hours of leavening**. Ingredients are added one at a time, in the proper order, with care and love. Before tasting it should be generously dusted with icing sugar for an exquisite tasting experience.



Net Weight: 850 g (1.8 lbs)

Shelf life: 5 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, lactose, eggs, soy. Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

'00' soft **wheat** flour, **butter**, sugar, pasteurized **eggs**, fresh **cream**, natural mother yeast ('00' soft **wheat** flour, water), white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract), pasteurised **egg** yolk, Marsala wine (contains **sulfites**), acacia honey, salt, brewer's yeast, Madagascar bourbon vanilla beans.

Dust with powdered sugar before tasting. This is the secret to achieving the most balanced taste: an initial burst of sweetness that gives way to the elegant softness of the cake.

Average nutritional values per 100 g

Energy	1574 kJ - 376 kcal
Total Fat	19.2 g
Saturated Fat	12.7 g
Total Carbohydrates	43.4 g
Sugars	19.3 g
Protein	6.3 g
Salt	0.24 g

Cod. RI04



Il Panettone

TRADIZIONALE



infermentum

Leavened Desserts

Traditional Panettone

This is where everything started, with the first Panettone created by Infermentum. It leaves the oven only after **3 days** of work and natural leavening. Its extra-soft dough harbours **oranges candied** only with sugar and water, **raisins** and the unmistakable fragrance of **Madagascar Bourbon vanilla**.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 5 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains: gluten, lactose, eggs.

Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

'00' soft **wheat** flour, **butter**, candied orange peel (orange peel, glucose-fructose syrup, sugar), raisins, category A pasteurised **egg** yolk, sugar, natural mother yeast ('00' soft **wheat** flour, water), acacia honey, candied lemon paste (lemon peel, glucose-fructose syrup, sugar), candied orange paste (orange peel, glucose-fructose syrup, sugar), powdered **milk**, salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1492 kJ - 356 kcal
Total Fat	14.8 g
Saturated Fat	9.2 g
Total Carbohydrates	48.6 g
Sugars	24.9 g
Protein	6.1 g
Salt	0.12 g

Cod. RI01



Il Panettone

TRADIZIONALE SENZA LATTOSIO



Leavened Desserts

Lactose-free Traditional Panettone

The first handcrafted Panettone created by Infermentum, now also available in a **lactose free** version. The irresistible taste of tradition with **raisins and candied oranges** in a soft mother yeast dough, pulled from the oven after 3 days of work and natural leavening. A taste of tradition to be shared and enjoyed.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 5 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains: gluten, eggs. Produced in an environment that handles **nuts** and **milk** derivatives.

Cod. RI07

Ingredients:

'00' soft **wheat** flour, lactose free **butter**, candied orange peel (orange peel, glucose-fructose syrup, sugar), raisins, category A pasteurised **egg** yolk, sugar, natural mother yeast ('00' soft **wheat** flour, water), acacia honey, candied lemon paste (lemon peel, glucose-fructose syrup, sugar), candied orange paste (orange peel, glucose-fructose syrup, sugar), salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1499 kJ - 357 kcal
Total Fat	15.11 g
Saturated Fat	9.53 g
Total Carbohydrates	48.48 g
Sugars	24.73 g
Protein	6.16 g
Salt	0.13 g
*Lactose < 0,1g	



Il Panettone

FICHI, MELE E NOCI



in fermentum

Leavened Desserts

Fig, Apple and Walnut Panettone

Our tribute to **Verona**, the birthplace of Infermentum and its hearty winter tables. Our interpretation of tradition is filled with **figs**, **apples** and **walnuts** and raisin-free. The softness of figs and sweetness of apples encounter the crunchiness of walnuts in a rustic flavour experience. Our iconic and most beloved desert.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 5 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, lactose, eggs, walnuts.
Produced in an environment that handles
nuts and **milk** derivatives.

Cod. RI02

Ingredients:

Cake: '00' soft **wheat** flour, **butter**, category A pasteurised **egg** yolk, sugar, dried figs (figs, water, **sulphur dioxide**, potassium sorbate) (8%), candied apples (apples, glucose-fructose syrup, sugar, concentrated lemon juice) (8%), natural mother yeast ('00' soft **wheat** flour, water), **walnuts** (5%), acacia honey, candied orange paste (orange peel, glucose-fructose syrup, sugar), powdered **milk**, salt, Madagascar bourbon vanilla beans. Topping: sugar, **hazelnut** chips, category A pasteurised **egg** white.

Without candied citrus peel and raisins.

Average nutritional values per 100 g

Energy	1561 kJ - 372 kcal
Total Fat	18.7 g
Saturated Fat	9.6 g
Total Carbohydrates	43.9 g
Sugars	20.9 g
Protein	7.0 g
Salt	0.15 g



Il Panettone

AI TRE CIOCCOLATI



in fermentum

Leavened Desserts

Three-Chocolate Panettone

The dream of every sweet tooth: a panettone filled with chips of **milk, white and dark chocolate**. Our slowly leavened dough releases an inviting scent of orange and only the best and lovingly selected Madagascar Bourbon vanilla. Note: this Panettone is rigorously raisin-free.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 5 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, lactose, eggs, soy. Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

'00' soft **wheat** flour, **butter**, category A pasteurised **egg** yolk, sugar, milk chocolate (cocoa butter, powdered **milk**, sugar, cocoa, **soy** lecithin, vanilla extract) (9%), white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract) (6%), natural mother yeast ('00' soft **wheat** flour, water), dark chocolate (cocoa beans, sugar, cocoa butter, **soy** lecithin, natural vanilla extract) (5%), acacia honey, candied orange paste (orange peel, glucose-fructose syrup, sugar), whole powdered **milk**, salt, Madagascar bourbon vanilla beans.

Without candied citrus peel and raisins.

Average nutritional values per 100 g

Energy	1719 kJ - 411 kcal
Total Fat	22.8 g
Saturated Fat	14.4 g
Total Carbohydrates	43.5 g
Sugars	22.2 g
Protein	7.2 g
Salt	0.14 g

Cod. RI03



Il Panettone

DARK



infermentum

Leavened Desserts

Dark Chocolate Panettone

More chocolate would be impossible: a true embrace of pure **dark chocolate**. At Infermentum, the first all-dark panettone was born — a rich cocoa dough with the unmistakable softness of natural sourdough, generously **studded with dark chocolate pieces**. Deep, enveloping, and intensely aromatic. The Panettone crafted for true dark chocolate lovers.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 3 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, lactose, soy, eggs.

Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

'00' soft **wheat** flour, dark chocolate (cocoa beans, sugar, sunflower lecithin) (18%), **butter**, category A pasteurised **egg** yolk, sugar, natural mother yeast ('00' soft **wheat** flour, water), cacao, acacia honey, salt.

Without candied citrus peel and raisins.

Average nutritional values per 100 g

Energy	1533 kJ - 367 kcal
Total Fat	19.51 g
Saturated Fat	11.78 g
Total Carbohydrates	38.54 g
Sugars	18.96 g
Protein	7.56 g
Salt	0.17 g

Cod. RI05



Il Panettone

PROFUMO D'AGRUMI



infermentum

Leavened Desserts

Citrus-scented Panettone

Our distinctive mother yeast dough is the perfect host for ingredients that create this soft and fragrant Christmas desert par excellence, even **without candied fruits or fillings**. A **citrus fragrance** unleashes all the fragrances of kitchens during the holidays, of Christmas market stalls and the unmistakable aroma released by a simple orange peel left to dry on a warm radiator. A panettone that is **simply** delicious.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 3 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, lactose, eggs, soy.

Produced in an environment that handles

nuts and **milk** derivatives.

Ingredients:

'00' soft **wheat** flour, **butter**, white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract), category A pasteurised **egg** yolk, sugar, natural mother yeast ('00' soft **wheat** flour, water), candied orange paste (orange peel, glucose-fructose syrup, sugar), candied lemon paste (lemon peel, glucose-fructose syrup, sugar), acacia honey, salt, Madagascar bourbon vanilla beans, lemon essential oil, orange essential oil.

Without candied citrus peel and raisins.

Average nutritional values per 100 g

Energy	1661 kJ - 398 kcal
Total Fat	23.18 g
Saturated Fat	14.64 g
Total Carbohydrates	40.16 g
Sugars	17.12 g
Protein	6.86 g
Salt	0.22 g

Cod. RI06



Leavened Desserts

Wild Berry Panettone with White Chocolate

In the Wild Berries and White Chocolate Panettone, every bite reveals the liveliness of **berries**, harmonised by the sweetness of **white chocolate**, which melts delicately into the dough. The fragrance of sourdough is perfectly combined with the essentiality of **wholemeal flour**, giving it a rustic and authentic texture.



Net Weight: 1 Kg (2.2 lbs)

Shelf life: 3 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, lactose, soy, eggs.

Produced in an environment that handles
nuts and **milk** derivatives.

Ingredients:

Wild berries (redcurrants, blackcurrants, strawberries, blackberries, blueberries, glucose-fructose syrup, sucrose, citric acid, potassium sorbate) (18%), '00' soft **wheat** flour, **butter**, category A pasteurised **egg** yolk, wholemeal soft **wheat** flour (9%), sugar, white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract), natural mother yeast ('00' soft **wheat** flour, water), acacia honey, candied orange paste (orange peel, glucose-fructose syrup, sugar), whole powdered **milk**, salt, Madagascar bourbon vanilla beans.

Without candied citrus peel and raisins.

Average nutritional values per 100 g

Energy	1482 kJ - 353 kcal
Total Fat	16.72 g
Saturated Fat	10.46 g
Total Carbohydrates	44.71 g
Sugars	23.12 g
Protein	5.85 g
Salt	0.13 g

Cod. RI09

Il Panettone
ALBICOCCA E CIOCCOLATO FONDENTE



infermentum
infermentum
dolci lievitati e cotti

Leavened Desserts

Apricot and Dark chocolate Panettone

An innovative desert for our laboratory: the first to use **type 1 flour** that confers an unmistakable fragrance and rustic scent. The sweet combination of **apricots** and **chocolate** is exalted by the topping, an intense shower of **cocoa nibs** that balances the flavours and exalts the authenticity of the ingredients.



Net Weight: 750 g (1.6 lbs)

Shelf life: 5 months

Packaging size:

34 x 20 x H 30 cm

Allergens:

Contains gluten, eggs, lactose, soy.

Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

Type "01" soft **wheat** flour, '00' soft **wheat** flour, candied apricots (16%) (apricots, glucose-fructose syrup, sugar), **butter**, category A pasteurised **egg** yolk, sugar, natural mother yeast (type "00" soft wheat flour, water), dark chocolate (cocoa beans, sugar, cocoa butter, **soy** lecithin, natural vanilla extract) (6%), acacia honey, candied orange paste (orange peel, glucose-fructose syrup, sugar), whole powdered **milk**, salt, Madagascar bourbon vanilla beans. Topping: cocoa nibs (toasted and crushed cacao beans), pasteurised **egg** white. Without candied citrus peel and raisins.

Average nutritional values per 100 g

Energy	1527 kJ - 364 kcal
Total Fat	16.8 g
Saturated Fat	10.5 g
Total Carbohydrates	46 g
Sugars	24.3 g
Protein	6.2 g
Salt	0.12 g

Cod. EI03



BOX BISCOTTI

Tutti Gusti



infermentum

Infermentum Biscuits

Assorted Biscuit Box

One box filled with seven unforgettable taste experiences. A unique opportunity to discover Infermentum's biscuits and savour their homemade, comforting flavours. An assortment designed to be shared, turning every moment into **a small ritual of pleasure**. An original gift idea, perfect for those who love genuine flavours and want to enjoy the authentic taste of Infermentum's biscuits.



Ingredients:

'00' soft **wheat** flour, **butter**, sugar, whole pasteurised **eggs**, **almonds**, cane sugar, **spelt** flour, corn flour, dark chocolate chips (cocoa paste, sugar, fat-reduced cocoa powder, lecithin, natural vanilla aroma), **milk**, potato flour, muscovado cane sugar, **hazelnut paste**, glucose syrup, cacao, salt, leavening agents (sodium bicarbonate, ammonium bicarbonate), corn starch, cinnamon powder, Madagascar bourbon vanilla beans, lemon essential oil, orange essential oil.

Net Weight: 350 g (0.8 lbs)

Shelf life: 8 months

Packaging size:

33 x 12,5 x H 6 cm

Allergens:

Contains: gluten, lactose, eggs, almonds, hazelnuts. Produced in an environment that handles **nuts** and **milk** derivatives.

Average nutritional values per 100 g

Energy	1896 kJ - 453 kcal
Total Fat	24.68 g
Saturated Fat	14.49 g
Total Carbohydrates	51.79 g
Sugars	22.71 g
Protein	6.44 g
Salt	0.11 g

Cod. BBM01

• • *
**AVAILABLE
ALL YEAR**
◦ ◦

infermentum

LA TORTA
di Rose



infermentum

Leavened Desserts

La Torta di Rose

Infermentum's interpretation of the Torta di Rose, a typical desert from Mantua, also cherished here in Verona. Mother yeast encounters the softness of **butter** and the coarseness of sugar to bring lightness to a dough scented with **orange** and **vanilla**. The Torta di Rose is at its best when **served warm**, as if it had just been baked. This creates a **crunchy topping** with a soft and delicate centre for an extraordinary taste experience.



Net Weight: 650 g (1.4 lbs)

Shelf life: 3 months

Packaging size:

45 x 22 x H 22 cm

Allergens:

Contains gluten, lactose, eggs.

Produced in an environment that handles **nuts** and **milk** derivatives.

Cod. E01

Ingredients:

Cake: '00' soft **wheat** flour, **butter**, sugar, pasteurized **egg** yolk, natural mother yeast ('00' soft **wheat** flour, water), cane sugar, pasteurized **egg** white, acacia honey, candied orange paste (orange peel, glucose-fructose syrup, sugar), salt, rice starch, Madagascar bourbon vanilla beans.

Topping: cane sugar, pasteurized **egg** white.

Average nutritional values per 100 g

Energy	1502 kJ - 358 kcal
Total Fat	15.6 g
Saturated Fat	10.1 g
Total Carbohydrates	47.3 g
Sugars	20.3 g
Protein	6.6 g
Salt	0.24 g

Il Bauletto

ALBICOCCA



infermentum

Available all year

Leavened Desserts

Apricot Bauletto

Allow us to present another of our three moist new arrivals: an irresistible Bauletto cake with the authentic flavour of apricots! This versatile desert will fill your home with its scents: an everyday desert, a faithful companion during breakfasts and snacks, and a treasure chest filled with **candied apricots**, ready to surprise even the sweetest tooth!



Net Weight: 350 g (0.8 lbs)

Shelf life: 3 months

Packaging size:

21 x 7,5 x H 8 cm

Allergens:

Contains gluten, lactose, eggs, soy. Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

'00' soft wheat **flour**, '00' soft **wheat** flour, candied apricots (apricots, glucose-fructose syrup, sugar) (20%), **butter**, pasteurised **egg** yolks, sugar, natural mother yeast (type "00" soft **wheat** flour, water), white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract), amaretto liqueur (water, sugar, alcohol, aromas, glucose syrup), acacia honey, candied mandarin paste (mandarin peel, glucose-fructose syrup, sugar), salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1456 kJ - 347 kcal
Total Fat	13.9 g
Saturated Fat	8.5 g
Total Carbohydrates	48.3 g
Sugars	25.8 g
Protein	6 g
Salt	0.11 g

Cod. BA01

Il Bauletto

GIANDUIA



infermentum

Leavened Desserts

Gianduia Bauletto

For a tasty breakfast or snack, we present a new desert to surprise and pamper you! What scrumptious treasure is concealed in this new and delicious Bauletto cake? Chips of **gianduia chocolate** harmoniously mixed and melted into the dough. Please welcome one of our three moist Bauletto cakes into our selection of top quality leavened deserts!



Net Weight: 350 g (0.8 lbs)

Shelf life: 3 months

Packaging size:

21 x 7,5 x H 8 cm

Allergens:

Contains gluten, lactose, eggs, soy, nuts.
Produced in an environment that handles
nuts and **milk** derivatives.

Ingredients:

Type "01" soft **wheat** flour, '00' soft **wheat** flour, gianduia chocolate (sugar, **hazelnuts** 35%, whole powdered **milk**, cocoa beans, natural vanilla extract) (19%), **butter**, pasteurised **egg** yolks, sugar, natural mother yeast (type "00" soft **wheat** flour, water), white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract), amaretto liqueur (water, sugar, alcohol, aromas, glucose syrup), acacia honey, candied mandarin paste (mandarin peel, glucose-fructose syrup, sugar), salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1684 kJ - 403 kcal
Total Fat	21.7 g
Saturated Fat	10.9 g
Total Carbohydrates	42.9 g
Sugars	21.9 g
Protein	7.9 g
Salt	0.13 g

Cod. BA02

Il Bauletto

AMARENA E CIOCCOLATO BIANCO



infermentum

Available all year

Leavened Desserts

Sour Cherry and White Chocolate Bauletto

Our sour cherry and white chocolate bauletto cake joins our other Bauletto cakes to satisfy even the sweetest of teeth: **white chocolate** introduces sweetness and delicacy that soften the decisive and complex taste of **sour cherries**. The aromatic bouquet is pure harmony, full and welcoming to the palette.



Net Weight: 350 g (0.8 lbs)

Shelf life: 3 months

Packaging size:

21 x 7,5 x H 8 cm

Allergens:

Contains gluten, lactose, eggs, soy. Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

Type "01" soft **wheat** flour, '00' soft **wheat** flour, candied sour cherries (candied sour cherries, glucose-fructose syrup, sugar) (17%), **butter**, pasteurised **egg** yolks, sugar, natural mother yeast (type "00" soft **wheat** flour, water), white chocolate (powdered **milk**, cocoa butter, sugar, **soy** lecithin, vanilla extract) (6%), amaretto liqueur (water, sugar, alcohol, aromas, glucose syrup), acacia honey, candied mandarin paste (mandarin peel, glucose-fructose syrup, sugar), salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1505 kJ - 359 kcal
Total Fat	15.36 g
Saturated Fat	9.39 g
Total Carbohydrates	48.23 g
Sugars	23.35 g
Protein	6.56 g
Salt	0.11 g

Cod. BA04

Il Bauletto

LIMONE E ZENZERO



infermentum

Leavened Desserts

Lemon and Ginger Bauletto

This Bauletto cake is the start of a genuine, fresh and original story: a love story that marries **lemon** and **ginger**. The decisive flavour of lemon is softened by the taste of ginger, present in a small percentage but still capable of introducing a freshness that cleans the palette. Whether a child or adult, this desert will win everyone over. And we mean everyone!



Net Weight: 350 g (0.8 lbs)

Shelf life: 3 months

Packaging size:

21 x 7,5 x H 8 cm

Allergens:

Contains gluten, lactose, eggs, soy. Produced in an environment that handles **nuts** and **milk** derivatives.

Ingredients:

Type "01" soft **wheat** flour, '00' soft **wheat** flour, **butter**, candied lemon peel (lemon peel, glucose-fructose syrup, sugar) (12%), pasteurised **egg** yolks, sugar, natural mother yeast (type "00" soft **wheat** flour, water), candied ginger (ginger, sugar) (4%), white chocolate (powdered **milk**, cocoa butter, sugar, **soy** lecithin, vanilla extract), amaretto liqueur (water, sugar, alcohol, aromas, glucose syrup), acacia honey, candied mandarin paste (mandarin peel, glucose-fructose syrup, sugar), salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1497 kJ - 357 kcal
Total Fat	14.81 g
Saturated Fat	9.03 g
Total Carbohydrates	48.54 g
Sugars	26.09 g
Protein	6.44 g
Salt	0.11 g

Cod. BA05

Il Bauletto

SEMPLICE



infermentum

Leavened Desserts

Plain Bauletto

To exalt the goodness of our fluffy dough we have baked a Bauletto with only a few ingredients: only those we like the most!

The Plain Bauletto features a sweet mixture, with a **delicate flavour** and **no candied fruits**. This is its strength: it transforms into a breakfast treat that can be easily combined with jams or chocolate and hazelnut spreads.



Net Weight: 350 g (0.8 lbs)

Shelf life: 3 months

Packaging size:

21 x 7,5 x H 8 cm

Allergens:

Contains gluten, lactose, eggs, soy, nuts.
Produced in an environment that handles
nuts and **milk** derivatives.

Ingredients:

For the cake: '00' soft **wheat** flour, **butter**, white chocolate (whole powdered **milk**, cocoa butter, sugar, **soy** lecithin, natural vanilla extract), pasteurised **egg** yolks, sugar, natural mother yeast ('00' soft **wheat** flour, water), candied orange paste (orange peel, glucose-fructose syrup, sugar), candied lemon paste (lemon peel, glucose-fructose syrup, sugar), amaretto liqueur (water, sugar, alcohol, aromas, glucose syrup), acacia honey, salt, orange essential oil, lemon essential oil. For the glaze: sugar, **almonds**, pasteurised **egg** whites, rice starch.

Average nutritional values per 100 g

Energy	1585 kJ - 379 kcal
Total Fat	18.86 g
Saturated Fat	11.09 g
Total Carbohydrates	45.06 g
Sugars	23.26 g
Protein	6.91 g
Salt	0.2 g

Cod. BA08



IL BISCOTTO

Sbrisolotto



infermentum

Infermentum Biscuits

Sbrisolotto Biscuit

The Sbrisolona cake from the Italian city of Mantua is a recognised masterpiece. We created our Biscotto Sbrisolotto Infermentum in its honour using the same ingredients: a shower of **almonds**. The format? Ours are **very large cookies**, for true gourmands. They make an ideal gift.



Net Weight: 250 g (8.81 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains gluten, lactose, eggs, almonds.
Produced in an environment that handles
nuts and **milk** derivatives.

Cod. BB01

Ingredients:

'00' soft **wheat** flour, **butter**, sugar, **almonds**, corn flour, whole pasteurised **eggs**, salt, leavening agents (sodium bicarbonate, ammonium bicarbonate), Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1978 kJ - 473 kcal
Total Fat	29.1 g
Saturated Fat	15.7 g
Total Carbohydrates	46.9 g
Sugars	20.6 g
Protein	7.0 g
Salt	0.12 g



IL BISCOTTO

Frollino



infermentum

Available all year

Infermentum Biscuits

Shortbread Biscuit

We imagined this classical cookie to accompany a cup of tea or coffee. A cookie that is always on hand for a pause, a treat or to surprise even those guests with the sweetest teeth. Our Infermentum Shortbread Cookies are rich with **butter** as tradition demands. They are just waiting to melt in your mouth and surprise your palate with a delicate note of **Madagascar Bourbon vanilla**.



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains gluten, lactose, eggs.

Produced in an environment that handles
nuts and **milk** derivatives.

Cod. BB02

Ingredients:

'00' soft **wheat** flour, **butter**, sugar, cane sugar, pasteurised **egg** yolks, salt, Madagascar bourbon vanilla beans, lemon essential oil.

Average nutritional values per 100 g

Energy	1971 kJ - 471 kcal
Total Fat	25.8 g
Saturated Fat	17.5 g
Total Carbohydrates	54.1 g
Sugars	23.8 g
Protein	5.1 g
Salt	0.09 g



IL BISCOTTO

al Cioccolato



infermentum

Infermentum Biscuits

Chocolate Biscuit

Is it possible to improve on something as genuinely perfect as a chocolate cookie? We certainly tried! We prepared a special mixture, filled with butter, darkened by **cocoa** and enriched by scrumptious **chocolate chips**. There is only one problem: they are irresistible. It's impossible to eat just one.



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains gluten, lactose, eggs.

Produced in an environment that handles **nuts** and **milk** derivatives.

Cod. BB03

Ingredients:

'00' soft **wheat** flour, **butter**, dark chocolate chips (cocoa paste, sugar, fat-reduced cocoa powder, lecithin, natural vanilla aroma) (17%), cane sugar, whole pasteurised **eggs**, cacao, leavening agents (sodium bicarbonate, ammonium bicarbonate), sale.

Average nutritional values per 100 g

Energy	1893 kJ - 453 kcal
Total Fat	25.4 g
Saturated Fat	16.9 g
Total Carbohydrates	47.9 g
Sugars	25.9 g
Protein	6.3 g
Salt	0.07 g



IL BISCOTTO
al Limone



infermentum

Available all year

Infermentum Biscuits

Lemon Biscuit

The true star of tea time or a special treat with a late night herbal tea. The secret is in the ingredients: an extra light and flaky pastry, made without eggs. The freshness of cold-pressed **lemon essential oil** embraces the sweet aroma of **Madagascar Bourbon vanilla**. To be tasted with your eyes closed.



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains gluten, lactose.

Produced in an environment that handles

nuts and **milk** derivatives.

Cod. BB05

Ingredients:

'00' soft **wheat** flour, **butter**, sugar, **milk**, potato flour, salt, lemon essential oil (0.14%), Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1790 kJ - 427 kcal
Total Fat	21.3 g
Saturated Fat	14.7 g
Total Carbohydrates	54.9 g
Sugars	20.9 g
Protein	4.0 g
Salt	0.09 g



IL BISCOTTO

Gocciolato



infermentum

Infermentum Biscuits

Chocolate Chip Biscuit

Can any house be without a package of chocolate cookies? Crunchy and flaky, enriched by the soft and velvety pleasure of **chips of dark chocolate**. A perfect snack for children or indulgent companion to a cup of coffee or tea for adults. They also make a perfect gift for guests. Be warned ... it's impossible to eat just one!



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains gluten, lactose.

Produced in an environment that handles

nuts and **milk** derivatives.

Cod. BB06

Ingredients:

'00' soft **wheat** flour, **butter**, sugar, dark chocolate chips (cocoa paste, sugar, fat-reduced cocoa powder, lecithin, natural vanilla aroma) (13%), glucose syrup, corn starch, leavening agents (sodium bicarbonate, ammonium bicarbonate), salt, Madagascar bourbon vanilla beans.

Average nutritional values per 100 g

Energy	1818 kJ - 434 kcal
Total Fat	20.3 g
Saturated Fat	13.6 g
Total Carbohydrates	56.5 g
Sugars	22.9 g
Protein	5.2 g
Salt	0.15 g



IL BISCOTTO

Mela e Limone



infermentum

inferme

Infermentum Biscuits

Apple and Lemon Biscuit

A harmony of flavours that conquers at first taste. These handmade biscuits, made with **finely ground almonds**, offer a pleasantly irregular texture, made unique by the contrast with the soft presence of the apple. The lively **lemon** aroma immediately envelops you, only to make way for the delicacy of the **apple**, which slowly reveals itself in all its sweetness. Perfect to accompany moments of relaxation or to share with those you love.



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains: gluten, lactose, eggs, almonds.
Produced in an environment that handles
nuts and **milk** derivatives.

Cod. BB08

Ingredienti:

Butter, '00' soft **wheat** flour, powdered **almonds** (20%), candied apples (apples, glucose-fructose syrup, sugar, concentrated lemon juice) (18%), cane sugar, whole pasteurised **eggs**, lemon essential oil (3%), Madagascar bourbon vanilla beans, salt.

Average nutritional values per 100 g

Energy	1958 kJ - 469 kcal
Total Fat	27.38 g
Saturated Fat	12.65 g
Total Carbohydrates	46.83 g
Sugars	29.07 g
Protein	7.07 g
Salt	0.11 g



IL BISCOTTO

al Pistacchio



Available all year

Infermentum Biscuits

Pistachio Biscuit

A small handcrafted masterpiece. A biscuit dedicated to **pistachio lovers** in all its forms. Finely ground pistachios and crunchy grains combine in a crumbly, fragrant dough, where butter adds softness and roundness to the taste. Its crumbliness makes it perfect for moments of relaxation accompanied by tea and coffee or to treat yourself to a mouth-watering pampering at any time.



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains: gluten, lactose, eggs, pistachios.

Produced in an environment that handles

nuts and **milk** derivatives.

Cod. BB09

Ingredients:

Butter, sugar, '00' soft **wheat** flour, chopped **pistachio** (19%), powdered **almonds**, whole pasteurised **eggs**, salt, leavening agents (sodium bicarbonate, ammonium bicarbonate).

Average nutritional values per 100 g

Energy	2126 kJ - 510 kcal
Total Fat	33.46 g
Saturated Fat	13.84 g
Total Carbohydrates	41.15 g
Sugars	23.32 g
Protein	9.68 g
Salt	0.25 g



IL BISCOTTO

alle Arachidi



infermentum

Available all year

Infermentum Biscuits

Peanut Biscuit

A sensory journey that starts at the first bite. With generous crunchy grains inside the dough, this biscuit celebrates the **intense flavour of peanuts**, enhanced by the delicate scent of butter. Each bite provides the perfect balance of sweetness and crunch, turning every moment into an experience of pure handcrafted goodness. A biscuit designed for those who love things genuine and rich in taste, ready to conquer every palate with its **irresistible goodness**.



Net Weight: 160 g (5.64 oz.)

Shelf life: 8 months

Packaging size:

20 x 6 x H 18 cm

Allergens:

Contains: gluten, lactose, eggs, peanuts.
Produced in an environment that handles
nuts and **milk** derivatives.

Cod. BB10

Ingredients:

Chopped **peanuts** (32%), '00' soft **wheat** flour, **butter**, cane sugar, whole pasteurised **eggs**, salt, leavening agents (sodium bicarbonate, ammonium bicarbonate).

Average nutritional values per 100 g

Energy	2091 kJ - 501 kcal
Total Fat	32.04 g
Saturated Fat	13.30 g
Total Carbohydrates	40.96 g
Sugars	20.38 g
Protein	10.84 g
Salt	0.18 g

Infermentum
Via Copernico, 38
37023 Stallavena
Verona, Italy

www.infermentum.it
info@infermentum.it

