

# NUOVA PASTICCERIA TORINO



## > More about NUOVA PASTICCERIA TORINO

PASTICCERIA TORINO has been producing, since 1984, high-quality desserts, ice creams and frozen cakes to meet the needs of modern food service.

Our factory is on the outskirts of Turin, a city that boasts one of the most noble Italian confectionery traditions. Here, the third generation of the Gerbi family spends every day crafting profiteroles, tiramisù, fruit tarts, meringue cakes, ice creams and sorbets, mousses, puddings and many other luxurious specialties, following recipes both classic and creative.

Thanks to the selection of the best ingredients, cutting-edge production technology and a wealth of experience in the food-service sector, PASTICCERIA TORINO'S creations whether from our catalog or custom-made can be seamlessly integrated into chefs' menus. PASTICCERIA TORINO'S products naturally offer all the microbiological and sensory guarantees required by the specific regulations in the countries to which they are exported.

## > Contacts

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