



INGREDIENTS FOR THE FOOD ARTISAN™

4 LUGLIO 2008

BLANQA IS BORN

MORE THAN 130 YEARS OF EXPERIENCE

Blanqa™ is an idea of the Padova family: four generations of almond and olive growers also known as “Mastri di San Basilio”. A story born in Sicily: a unique island, where agriculture means far more than growing plants. Since 1888 our family dealt with lands, weather, people, experiences, aiming to make the best possible agriculture in total respect for the territory and its natural life cycle.

GOING STRAIGHT TO THE SOURCE AND KNOW THE PEOPLE, THE LANDS, THE FARMING

At Blanqa™ we put our know-how in agriculture at the service of the most exigent chefs or simple gourmets. We do this by sourcing the best raw materials in their original habitat. Knowing the people, the lands, the farming first, we select the produces. The same raw materials we use to make our semi-finished and finished products complete our offer of gastronomic excellence.

THE PRODUCTS OF BLANQA™

BLANQA created two main product families:

1) Professional LABO: Savory and sweet categories presented under the BLANQA brand umbrella

HARD SHELLED NATIVE SICILIAN ALMONDS PRODUCTS

- Shelled almonds.
- Blanched almonds.
- Shelled / blanched / roasted - almond flours.
- Shelled / blanched / roasted / pralinated almond pastes for gelato making .
- Shelled / blanched almond marzipans.
- Almond creams for pastry preparations.
- Almond topping sauces for pasta, fish, meat and poultry.

NATIVE SICILIAN PISTACHIOS

- Shelled pistachios.
- Blanched pistachios.
- Shelled / blanched / roasted – pistachios flours.
- Shelled / blanched / roasted / pralinated pistachio pastes for gelato making.
- Shelled / blanched pistachio marzipans.
- Pistachio creams for pastry preparations.
- Pistachio topping sauces for pasta, fish, meat and poultry.

BLANQA s.r.l.

Via Lucca 3 / 97014 / Ispica (RG) / Italy/ p.i.: 01396420885 / info@blanqa.com / blanqa.com



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- Hand picked Nocellara del Belice table olives
- Extra virgin olive oils from native sicilian varieties
- Marsala wine
- Organic cooking herbs (oregano, sage)

2) Gourmet: presented under its proprietary brands

- Mastri di San Basilio
 - o EVOs “DUE SICILIE” and “RISERVA”
 - o “Pizzuta di Avola” shelled whole natural almonds
- Festa
 - o “SICILIA CLASSICO TORRONE” nougat made with native Sicilian almonds and honey
 - o “PARIS-PALERMO”: Dark chocolate dragées of native Sicilian almonds
 - o “PARIS-PALERMO”: Milk chocolate dragées of native Sicilian almonds

BLANQA RECORDS:

BLANQA® is considered a pioneer in:

- PRODUCT RESEARCH

Blanqa is the first nut business in Europe promoting the first research project focused on sensorial and DNA analysis on almonds coming from different varieties worldwide. The first research outputs have been presented in June 2008 in Milan, during the annual Congress of food Analysis.

- PROMOTING THE QUALITIES OF SICILIAN ALMONDS

Over the last two years, Blanqa® invested time and energie to let the public know the qualities of native sicilian almonds.

Today many pros as Ciccio Sultano, *executive chef* of Ristorante Duomo of Ragusa (ITALY) 2 Michelin stars and Alice Waters, *executive chef* of “Chez Panisse” restaurant of Berkeley (CA) and pillar of Slow Food Nation, currently use the ingredients grown and/or selected by Blanqa. These persons are real ambassadors of Sicilian food qualities.

- PRIMA MATERIA™

“PRIMA MATERIA” is BLANQA® most important productive project. The Idea is to create professional semi-finished products able to preserve the original characteristic of the fruit they are made of. As a result in the making of our products, technical skills take the place of food technology, so to preserve the real essence of the ingredients, deliver a clean, healthy and unique product for the most careful professional.

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SOME OF THE GASTRONOMIST WHO KNOW AND APPRECIATE THE PRODUCTS OF BLANQA:

- **Piero Selvaggio**, Founder of Valentino Restaurant Group, Santa Monica, CA
- **Mimmo Magliulo**, Founder of Buonitalia New York NY.
- **Franco Ruta**, owner of Dolceria Bonajuto, Modica (RG).
- **Ciccio Sultano**, Executive Chef of Ristorante Duomo – Ragusa
- **Alice Waters**, Executive Chef of Chez Panisse – Berkeley CA
- **Mario Rizzotti**, Iron Chef America Judge, Chicago (IL)
- **Matthew Stevens**, Editor of Chocolatier, New York NY
- **Julie Bain**, Health director of Reader's Digest US, New York NY
- **Peter Hellman**, wine and food writer New York Sun, New York NY
- **Joe Ray**, food writer, Boston Globe
- **Tony May**, founder of San Domenico, New York NY
- **Giuliana Spadaro di Passanitello**, gastronomist, author of "Il quaderno della felicità", Catania.
- **Regina Schrambling**, food writer, Gastropoda.com, New York NY
- **Christian Ragano**, executive sous-chef, NoMi, Park Hyatt Chicago IL

EVENTS 2008/2009

Events 2008

Italian Style 2008 – Chicago US:

Salone del Gusto 2008 - Torino

Worlds of Flavor Annual conference 2008 – Napa Valley

Events 2009

"La mandorla siciliana in pasticceria e ristorazione" – Trieste - 13/14 Gennaio 2009

Winter Fancy Food show – San Francisco CA – 18-20 Gennaio 2009

For information, please contact:

info@blanqa.com

+39 328 663 5740

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