

SINCE 1926
MADE IN TUSCANY
WITH LOVE.



C A R A M E L L E
A Firenze dal 1926

The trade
in the heart



TRADITION, PASSION AND PROFESSIONALISM ALWAYS AT THE FIRST PLACE

**DIETETIC
PRODUCT**

HEALTHY WITH FALLANI

THE DIETETIC

They are candies with sweeteners. without added sugars, gluten-free, lactose-free. For hard candies, it is possible to add functional herbal extracts.

* Naturally contains sugars. All the flavors and all the formats of our candies can be converted and customized according to your needs. Possibility of making gummy candies without added sugar in licorice and fresh mint flavors

GIOIETTE WITHOUT ADDED SUGAR



"Gioiette" are candies without added sugar, very low calories, they are available in these flavors: orange, lemon, green apple, cherry, blueberry. All our gioiette line doesn't contain any sweeteners synthetic additives.

GIOIOSELLE GUMMY SUGAR FREE



LICORICE

The freshness of licorice for an unbelievable pleasure, an explosion of freshness with natural flavor.

GIOIOSELLE LICORICE	PZ	WEIGHT	EAN
PILLOW BAG	20	70g	8001668010433



MINT

The freshness of mint for an unbelievable pleasure, an explosion of freshness with natural flavor.

GIOIOSELLE MINT	PZ	WEIGHT	CODE
PILLOW BAG	20	70g	8001668010440

GIOIETTE	PZ	WEIGHT	CODICE EAN
GIOIETTE ASSORTED	20	125g	8001668010020
GIOIETTE ASSORTED	12	1000g	8001668500040
GIOIETTE ORANGE	12	1000g	8001668240441
GIOIETTE LEMON	12	1000g	8001668250549
GIOIETTE CHERRY	12	1000g	8001668270745
GIOIETTE BLUEBERRY	12	1000g	8001668280843
GIOIETTE GREEN APPLE	12	1000g	8001668260647



Various expo available according to customer requirements.

GLUTEN FREE | LACTOSE FREE

ORGANIC HANDCRAFTED CANDIES PRODUCED WITH THE DIRECT FIRE COOKING METHOD

Our products have all the credentials to be defined as "quality". We are constantly looking for the best organic raw materials, and in addition to this they have an extra gear: they are all cooked over direct heat, the oldest and most traditional method of cooking used by master candy makers in the early 1900s. This ancient production system allows the sugar to caramelize, releasing and highlighting unmistakable aromas and flavors in a natural way.

