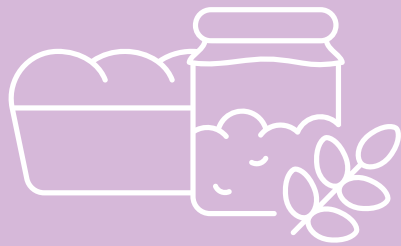


**Bawli**

**EASTER 2024**

# Bauli

BAULI IS THE HOLIDAY CONFECTIONER,  
OUR CREATIONS TURN SPRING TIME  
INTO A FEAST,  
ENRICHING EVERY MOMENT  
WITH TIMELESS SCENTS,  
COLORS AND FLAVORS.



## NATURAL LEAVENING

Bauli's pursuit of excellence starts with natural leavening, an ancient 30-hour long dough preparation technique in which no chemical additives or preservatives are used, but only **natural yeasts**.



## INGREDIENTS, SAFETY AND CONTROLS

Every Bauli specialty is made only with the finest ingredients, carefully selected, guaranteeing of the finest quality.

All the production chain has **strict quality controls** to achieve the highest quality, environmental and work safety standards (ISO 14001, ISO 18001, ISO 9001, SA8000, IFS & BRC).



## OUR STYLE

An essential element in Bauli remains our unmistakable style, where the **elegance of colors and packaging** play a fundamental role in making the product inviting, appealing and engaging.

# TRADITIONAL COLOMBE

## Colomba CLASSICA

Colomba's traditional recipe with crunchy almonds and delicious candied fruit.



500 g - 17.6 oz  
Code 3110



NEW  
DESIGN

700 g - 24.6 oz  
Code 3549



1000 g - 35.2 oz  
Code 3566

## Mini COLOMBA

Small size of the traditional Colomba, decorated with chocolate and enriched with candied fruit.



## Colomba DI VERONA

The delicious Bauli's exclusive recipe with glazed almonds, without candied fruit.



100 g - 3.5 oz  
Code 3170



750 g - 26.4 oz  
Code 3292

## Colomba CIOCOSOFFICE

Exclusive recipe of Colomba, made with chocolate chips and covered with cocoa glaze and almonds.

## Colomba **LIMONCÈ**

Bauli's unique specialty with delicious Limoncè cream and covered with powdered sugar.



750 g - 26.4 oz  
Code 3567



750 g - 26.4 oz  
Code 3568

## Colomba **PANNA E CIOCCOLATO**

An irresistible combination of whipped cream and chocolate, decorated with sweetened cocoa.

## Colomba **GIANDUIOTTA**

A delicious specialty filled with Gianduia and toasted hazelnuts cream, decorated with sweetened cocoa.



750 g - 26.4 oz  
Code 3564



750 g - 26.4 oz  
Code 3544

## Colomba **PROFITEROLES**

This irresistible recipe is the gourmet interpretation of a great dessert: a tasty milk chocolate coating enriched with luscious chocolate beignet filled with lemon cream.

## Creazioni di Pasqua **PISTACCHIO**

A delicious specialty filled with pistachio cream, covered with dark chocolate and caramelised pistachios.



750 g - 26.4 oz  
Code 3548

NEW



## Torta **ALBICOCCA**

With vesuvian apricots covered with white chocolate.

550 g - 19.4 oz  
Code 3559

NEW

## Torta **CILIEGIA**

With ferrovia cherries and chocolate drops covered with dark chocolate.



550 g - 19.4 oz  
Code 3569



## CAPPUCCINO

Delicious cake with cocoa powdered and filled with tasty cappuccino cream.



400 g - 14.1 oz  
Code 4777



400 g - 14.1 oz  
Code 4796

## LIMONCINO

A rich cake filled with lemon cream and covered with powdered sugar.

# ITALIAN FLAVOUR CAKES

## AMARETTI

The unmistakable cake filled with amaretti cream and coated with milk chocolate.



450 g - 15.8 oz  
Code 4778



450 g - 15.8 oz  
Code 3524

## TIRAMISÙ

The most popular italian cake, coated with dark chocolate and filled with mascarpone cream and coffee.

# TECHNICAL DATA

## COLOMBE TRADITIONAL



CODE	DESCRIPTION	NET WEIGHT		PACK MEASURES (MM)	UNITS CRT	CARTON NET (KG)	WEIGHT GROSS (KG)	CARTON MEASURES			CARTONS PER PALLET	CODE	
		GR	OZ					LENGHT (MM)	WIDTH (MM)	HEIGHT (MM)		PACK	OUTER CARTON
3110	Colomba Tradizionale CRT	500g	17.6oz	265x95x208	16	8,0	10,8	556	400	447	4x5 layers	8001720031017	08001720831105
3549	Colomba Tradizionale CRT	700g	24.6oz	283x106x236	12	8,4	11,9	734	594	236	2x9 layers	8001720435501	08001720835493
3566	Colomba di Verona CRT	1.000	35.2oz	280x115x257	12	12,0	15,0	800	594	253	2x4 layers	8001720031147	08001720835660
3170	Mini Colomba V. Box	100g	3.5oz	145x90x120	32	3,2	5,0	600	375	255	4x8 layers	8001720436041	08001720831709
3292	Colomba Ciocoffice V. Box	750g	26.4oz	283x106x236	18	13,5	17,0	735	600	340	2x6 layers	8001720432920	08001720832928

## COLOMBE SPECIAL RECIPES



CODE	DESCRIPTION	NET WEIGHT		PACK MEASURES (MM)	UNITS CRT	CARTON NET (KG)	WEIGHT GROSS (KG)	CARTON MEASURES			CARTONS PER PALLET	CODE	
		GR	OZ					LENGHT (MM)	WIDTH (MM)	HEIGHT (MM)		PACK	OUTER CARTON
3567	Colomba con Crema di Limoncè CRT	750g	26.4oz	280x115x257	12	9,0	12,9	800	594	253	2x4 layers	8001720434023	08001720835677
3568	Colomba Panna & Cioccolato CRT	750g	26.4oz	280x115x257	12	9,0	12,9	800	594	253	2x4 layers	8001720432067	08001720835684
3564	Colomba Gianduiotta V. Box	750g	26.4oz	280x115x257	18	13,5	19,0	800	600	365	2x6 layers	8001720435648	08001720835646
3544	Colomba Profiteroles V. Box	750g	26.4oz	282x255x140	12	9,0	12,6	800	600	305	2x7 layers	8001720434818	08001720835448
3548	Creazioni di Pasqua Pistacchio V. Box	750g	26.4oz	282x255x140	12	9,0	15,0	800	600	305	2x7 layers	8001720435488	08001720835486
3559	Torta di Primavera Albicocca V. Box	550g	19.4oz	240x240x150	12	6,6	10,0	740	520	320	2x7 layers	8001720435594	08001720835592
3569	Torta di Primavera Ciliegia V. Box	550g	19.4oz	240x240x150	12	6,6	10,0	740	520	320	2x7 layers	8001720435693	08001720835691

## ITALIAN FLAVOUR CAKES



CODE	DESCRIPTION	NET WEIGHT		PACK MEASURES (MM)	UNITS CRT	CARTON NET (KG)	WEIGHT GROSS (KG)	CARTON MEASURES			CARTONS PER PALLET	CODE	
		GR	OZ					LENGHT (MM)	WIDTH (MM)	HEIGHT (MM)		PACK	OUTER CARTON
4777	Cappuccino CRT	400g	14.1oz	240x80x240	12	4,8	7,7	760	510	185	2x12 layers	8001720447771	08001720847779
4796	Limoncino CRT	400g	14.1oz	240x80x240	12	4,8	7,7	760	510	185	2x12 layers	8001720447962	08001720847960
4778	Amaretti CRT	450g	15.8oz	240x80x240	12	5,4	8,0	760	510	185	2x12 layers	8001720447788	08001720847786
3524	Tiramisù CRT	450g	15.8oz	240x80x240	12	5,4	8,0	760	510	185	2x12 layers	8001720435242	08001720835240

*Bauli*

BAULI S.p.A. • Via Verdi, 31 • 37060 Castel d'Azzano (VR) • Italia  
Tel. 0039 045 8288311 • Fax 0039 045 8521166 • [bauli@bauli.it](mailto:bauli@bauli.it)  
[www.bauli.it](http://www.bauli.it)