

WHOLESOME INGREDIENTS AND HAND CUT

GILDA'S

· BISCOTTI ·

ARTISAN STYLE BISCOTTI

BISCOTTI IS GOOD FOOD

(Italians are Healthy People)



GILDA'S BISCOTTI is dedicated to the preservation of this delicious 14th century creation. By using only wholesome ingredients and hand cutting each biscotti, small batches ensure the finest, freshest, most authentic biscotti possible. We never have and never shall use butter, oil, shortening, preservatives, emulsifiers, artificial flavors, or colors in the making of our rustic artisan style biscotti. Furthermore, we adhere to classic and complimentary combinations when pairing our flavors with coffee, espresso, milk, hot chocolate, tea, and best of all, wine! **Grazie!**

WWW.GILDASBISCOTTI.COM



Dear Good People,

Thank you so much for the chance to introduce you to Gilda's Biscotti! To help you learn a bit more about Gilda's Biscotti we have included the descriptions of the seven flavors we produce, the current wholesale price list, and what we've come to see as the most frequently asked questions.

The advantage we have as a local artisan baker is our ability to stay connected to our individual clients; satisfying their needs with our goods! Having recently relocated our Shop to Southern New Jersey, we are now working with a group of local small farmers to purchase all our eggs for production. I could go on and on about the 12 years we've been in the biscotti business so please contact me if you have any questions or comments after reviewing the material enclosed. It would be a thrill to be a part of your latest venture!

Thank you again and I hope we'll be hearing from you soon.

Grazie,

Gilda Ann Doganiero

A BRIEF DESCRIPTION OF OUR SEVEN FLAVORS

CHOCOLATE ESPRESSO

Chocolate espresso will satiate anyone who cannot go a day without chocolate. Using "black" cocoa powder from brazil, la colombe espresso and bittersweet chocolate chips, these biscotti stand out on their own.

VANILLA BEAN

Vanilla bean is enlightened with a generous dose of pure madagascar vanilla bean paste. For the purist, people with chocolate or nut sensitivities, and teething babies, these biscotti are exceptional with tea or hot cocoa.

ALMOND ANISE

Almond anise is for the traditionalist. Whole roasted almonds, anise seed and bitter almond extract make these perfect for pairing with steamed milk or vin santo, Italian dessert wine.

CHERRY PISTACHIO

Cherry pistachio is loaded with tart dried michigan cherries and california pistachios. A delicious combination I enjoy most with my glass of red wine after dinner.

CANDIED ORANGE

Candied orange and almond is the most recent addition to the family after i spotted them piled high in a jar in so many of the restaurants in florence.

CHOCOLATE HAZELNUT

Chocolate hazelnut is the most popular flavor; beautifully balanced with the aroma of roasted hazelnuts and bittersweet chocolate chips. Irresistible with coffee, steamed milk or hot cocoa.

LEMON FIG

Lemon fig has always been my personal favorite. Dried calamyrna figs, candied lemon peel, and the hint of cinnamon and cardamom. This is what I reach for to polish off my after dinner vin santo.

GILDA'S BISCOTTI, INC.
WHOLESALE PRICE LIST 2007

Biscotti flavors	Chocolate Hazelnut	Cherry Pistachio
	Almond Anise	Candied Orange
	Chocolate Espresso	Almond
	Vanilla Bean	Lemon Fig

Individual biscotti, large, café-style.....	\$.75 each
Large, café-style, chocolate dipped.....	\$.85 each
Small, demitasse biscotti in bulk.....	\$ 6.25 pound
Gilda's biscotti half pound bags.....	\$ 3.65 bag
The infamous "Dad's Midnight Stash".....	\$ 3.65 bag

Gift Offerings

Classic white half pound box.....	\$4 box
Silver pails containing a full pound of biscotti.....	\$12 pail
Silver cans of a half pound "Dad's Midnight Stash".....	\$5 can
Large vanilla bean meringues.....	\$1 each
Large, chocolate dipped vanilla bean meringues.....	\$1.25 each
"Gilda's Sweet Meringue Kisses" bags.....	\$2.75 bag

Please be aware that dipped items cannot be produced from may to october. Please allow 5 days for the production and delivery of your request and we extend 30 day terms to all invoices. UPS shipping charges will be added or orders can be picked up at the shop with prior arrangements.

Gilda's Biscotti, Inc. | 1 Hires Ave | Salem, NJ. 08079 | 1.866.242.5640
Sales@gildasbiscotti.com | www.gildasbiscotti.com

MOST COMMONLY ASKED QUESTIONS FOR GILDA'S BISCOTTI

What are the most popular flavors?

The chocolate espresso, chocolate hazelnut and vanilla bean biscotti. Although the almond anise and candied orange and almond are the "most traditional", while the lemon fig and cherry pistachio are the family favorites.

What is the shelf life of the biscotti?

Biscotti have a built in extended shelf life of up to six months, although I am confident that you won't have them around that long. The only enemy to biscotti is humidity, so as long as the large individual biscotti are kept in an airtight jar they'll be delicious for some time. The retail offerings are packed to last, as well.

Are there any minimums to my order?

Nope. But I will encourage you to order in a way that gives you the best value for your shipment. I understand that until your clients embrace this newcomer, you don't need a lot of bags of biscotti around.

Do you have any jars or signage we can use for display?

Yes we do! Jars, bags, labels, boxes, and I would be happy to work with you to find what best suits your establishment.

Can I order online?

Yes. You can e-mail us at your convenience at sales@gildasbiscotti.com. Also if you have a question with your order please call toll free at 866.242.5640. Lastly, if you'd rather be reminded, we'll get on your schedule with a courtesy call to see if you need any biscotti...you just let us know when you'd like to hear from us.

sales@gildasbiscotti.com or toll free at 866.242.5640



GILDA'S

·BISCOTTI·

1 Hires Ave | Salem, NJ. 08079

1.866.242.5640

sales@gildasbiscotti.com

www.gildasbiscotti.com