


# OUR HISTORY SINKS THE ROOTS IN TRADITION 

1945, it all begins from the unmistakable taste of Vignola cherries, the best Italian cherries, and from a family tradition that we would like to share.
9 mand browe


In a small workshop on the outskirts of Vignola, the two brothers Giancarlo and Lanfranco Toschi began commer-cial-scale production of what had always been a family tradition: cherries in spirit. This was only the first in the range of products that are now known worldwide as "Frutta Spiritosa
The 1950s: Toschi's first products were cherries in spirit and liqueurs made from cherries and plums (Toschi Susetta), typical fruit of the Vignola area. 1952 saw the debut of Toschi Cherry Brandy, a liqueur made by steeping morette, the black cherries of Vignola, in alcohol. These years also saw the birth of two other new product lines: syrups and candied sour cherries.
In 1953, the friendship struck up between Giancarlo Toschi and Enzo Ferrari led to a collaboration with the legendary Ferrari brand to launch Toschi products. Alberto Ascari, the Formula One World Champion in 1953, was one of the celebrity endorsers for a special gift pack: a miniature racing car containing three bottles of Toschi liqueurs.
The 1960s: the sixties saw the birth of Nocino liqueur. These ye-
ars were also characterised by the great success of gift-packed cherries in spirit.
The 1970s: these were the years of the official launch of the en tire Frutta Spiritosa range, and the Toschi brand went global. The company's strong development was also characterised by numerous television advertising campaigns.

The 1980s: in 1981, the Centro Studi di Vignola launched the Ciliegia d'Oro Prize, with the sponsorship of the Toschi company. The award aims to pay tribute each year to personalities of Emi-lian-Modenese origin who have distinguished themselves in the social, cultural, industrial, commercial, sporting or humanitarian fields. The most renowned winners of the Golden Cherry are: Enzo Ferrari (1981), Luciano Pavarotti (1982), Luca di Montezemolo (2000) and Massimo Bottura (2008). The 1980s also saw the birth of Nocello, a walnut liqueur with an ABV of $24 \%$.

The 1990s: the second half of the 1990s saw the launch of Fragoli and Mirtilli (sweet liqueurs with the addition of whole fruit) and Lemoncello. 1998 saw the birth of a new business: the ice cream division.


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L50 SOUR BLACK CHERRIES

L52 SOUL BLACK CHERRIES
or black cherries


L54 SOUR BLACK CHERRIES
IN SYRUP
JAR 250g


## BAR\&RESTAURANT

## DRINKS

EVERYTHING<br>YOU MAY NEED IN THE BAR,<br>DAY AND NIGHT,<br>FOR THE PREPARATION<br>AND THE MIXING<br>OF ALCOHOLIC AND<br>NON-ALCOHOLIC BEVERAGES

Giancarlo Toschi

# SYRUPS 

## FRUIT IN ITS MOST BEAUTIFUL FORM

Discover our line of high-quality syrups with a high percentage of fruit and premium ingredients. A wide selection of flavours ideal for creating cocktails, long drinks, soft drinks and refreshing slushies in the comfort of your own home.

## SYRUPS 740g

TR12 ALMOND MILK<br>TR17 BLUEBERRY tro3 COCONUT TR22 COLA TR24 EASY SPRITZ TR19 ELDERFLOWER

TRO5 GRENADINE TRO7 LEMON TR10 MINT TR18 MOJITO MINT tro2 ORANGE tro8 ORGEAT

TRO9 PEACH
TRO6 RASPBERRY TR01 SOUR CHERRY TROL STRAWBERRY TR11 TAMARIND


TOSCH


VIGNOLA - ITALIA
TOSCHI

- 1945 -


## SYRUPS 250 ml

PP74 AMARETTO pp46 blue curacao PP76CARAMEL PP78 CHOCOLATE pp8z cinnamon PP47 COCONUT pp37 Grenadine pp72 hazelnut

PP67 MOJITO MINT
PP31 ORGEAT PP64 PASSION FRUIT PP34 Strawberry PP51 SUGAR Cane PP69 TOBACCO PP70 VANILLA PP84 WHITE CHOCOLATE



P59 AGAVE P3O ALMOND MILK P74 AMARETTO PL5 BANANA P29 black currant P46 BLUE CURACAO P53 BLUEBERRY

P76 CARAMEL P78 CHOCOLATE P82 CINNAMON P47 COCONUT P6O CRANBERRY P49 CUCUMBER P56 EASY SPRITZ

P68 ELDERFLOWER
P61 GINGER P58 GREEN APPL P37 GRENADINE P72 HAZELNUT
P26 HONEY P80 IRISH CREAM

## SYRUPS 1,32 KG

For cocktails, mocktails, long drinks, slushies, soft drinks and flavoured coffees.
Over 50 flavours in 1.32 kg format, perfect for your bar.


| P48 KIWI | P41 MELON | P40 PEACH | P38 RASPBERRY | P66 TRIPLE SEC |
| :---: | :---: | :---: | :---: | :---: |
| P39 LEMON | P32 MINT | P27 PEAR | P42 ROSE | P70 VANILLA |
| P33 LIME | P67 M0JITO MINT | P44 PINEAPPLE | P75 SALTED CARAMEL | P63 WATERMELON |
| P43 LYCHEE | P55 ORANGE | P23 PINK GRAPEFRUIT | P36 SOUR CHERRY | P84 WHITECHOCOLATE |
| P52 MANDARIN | P31 ORGEAT | P35 PINK STRAWBERRY | P34 STRAWBERRY |  |
| P62 MANG0 | P50 PAPAYA | milk friendly | P51 SUGAR CANE |  |
| P25 MAPLE | P64 PASSION FRUIT | P65 P0MEGRANATE | P69 TOBACCO |  |



## TOSCHI <br> - 1945 -

## SYRUPS 3 KG

Bring an explosion of freshness to your bar with our highly concentrated syrups for the preparation of tasty slushies. 8 flavours, in a unique 3 kg format for professional use only, prepared with natural ingredients for an intense and decisive sensation.


P206 ALMOND MILK
P205 COLA
P208 LEMON
P210 MINT
P202 ORANGE
P212 ORGEAT
P200 SOUR CHERRY
P204 STRAWBERRY P500 NEUTRAL BASE



## ACROBATIC

Unleash your creativity with Toschi's Acrobatic Fruit for professional use.
13 flavours designed for your bar, with pulp and fruit juice, in practical re-sealable Speed Bottles,
 ready to be mixed with any type of drink to create full-bodied and original mixes



# VIGNOLA • ITALIA <br> TOSCHI <br> - 1945 - <br> ZERO+ <br> <br> MORE TASTE, <br> <br> MORE TASTE, ZERO THOUGHTS 

 ZERO THOUGHTS}

Zero+ is our new line of syrups based on organically grown fruit juices available in 13 flavours to prepare refreshing drinks, genuine slushies, but also innovative cocktails.




ZT25 ANISE ZT17 BLUEBERRY ZT29 CEDRATA ZT26 CHINOTTO ZTO7 LEMON ZT27 LEMON AND GINGER ZT10 MINT ZTO8 ORGEAT ZT30 PINK GRAPEFRUIT ZT28 POMEGRANATE
ZTOG RASPBERRY 2TO1 SOUR CHERRY ZTOL STRAWBERRY


## SCAN THE QRCODE

AND DISCOVER RECIPES AND USAGE TIPS


OF TOSCHI ZERO+


## BAR\&RESTAURANT

## GARNISH

## CREATE NEW, MOUTH-WATERING RECIPES

 BY MIXING OUR PRODUCTSTO OFFER YOUR CUSTOMERS
A BREAK WITH A TRULY UNIQUE FLAVOUR.

PRODUCTS MADE FROM<br>THE HIGHEST QUALITY RAW MATERIALS,<br>AVAILABLE IN MANY DELICIOUS AND GENUINE FLAVOURS.



# VIGNOLA •ITALIA TOSCHI <br> - 1945 - <br> TOPPING 

## THE MASTER'S TOUCH FOR YOUR RECIPES

## Add more flavour, more colour and more imagination to coffee, milkshakes

 and hot chocolate with Toschi Toppings.Practical and quick to use, either neat or blended to make drinks even more special.

## TOSCHI VIGNOLA 1945 Mytopp



## TOPPING 200g

RL086 CARAMEL
RLO88 CHOCOLATE RLO7O COCONUT RLO72 DARK CHOCOLATE

RLO83 GINGER RLO78 HAZELNUT RL090 MAPLE RLO92 PEANUT BUTTER

RLO74 PISTACHIO RL084 SOUR CHERRY RLO80 STRAWBERRY RL082 WILD FRUITS


# $+30$ <br> FLAVOURS 



# SWEET SAUCES 

## THE PLEASURE OF A UNIQUE FLAVOUR IN EVERY SIP

A mouth-watering finish that you can use to make your recipes even more special:
from coffee to milkshakes, from hot chocolate to desserts.


# THE SUGARS 



B96 BROWN CANE SUGAR
DISPENSER 750g 189 POCKETS



In a small saucepan, melt the chocolate with the boiling coffee, add the sugar, stirring well until the liquid is smooth. Pour in the rum, stir one last time and serve hot in a coffee cup.
$\qquad$


# VIGNOLA : ITALIA TOSCHI <br> - 1945 COCKTAIL CHERRIES 



N66 RED CHERRIES
410 g


| endør varenum | Item No | Dansk navn | Antal pr enhed | Katalog side |
| :---: | :---: | :---: | :---: | :---: |
|  | 189999 | Toschi Toppingpumpe m/krave | 1 stk |  |
| A07 | 185070 | Nocino de Modena likør 40 \% 700 ml | $6 \times 700 \mathrm{ml}$ |  |
| B12 | 184970 | Italiensk limoncello likør 500 ml | $6 \times 500 \mathrm{ml}$ |  |
| B16 | 184780 | Nocello Likør 24\% vol | $6 \times 700 \mathrm{ml}$ |  |
| B62 | 184920 | Blăbær likør med hele blăbær 24\% | $12 \times 500 \mathrm{ml}$ |  |
| B69 | 184830 | Fragoli/jordbær 24\% ALC likør 500 ml | $12 \times 500 \mathrm{ml}$ |  |
| FRA01 | 188950 | Frappe Vanilla 1,2 kg | $6 \times 1,2 \mathrm{~kg}$ |  |
| FRA02 | 188940 | Frappe Chokolade 1,2 kg | $6 \times 1,2 \mathrm{~kg}$ |  |
| FRA03 | 188960 | Frappe Cookies \& Cream 1,2 kg | $6 \times 1,2 \mathrm{~kg}$ |  |
| GT062 | 187000 | Dip med kakaosmag 5 kg | $2 \times 5 \mathrm{~kg}$ |  |
| L53 | 183750 | Amarena kirsebær i sirup 250 gr . | $12 \times 250 \mathrm{gr}$. |  |
| P23 | 182930 | Sirup Pink Grapefruit 1 ltr | $6 \times 1000 \mathrm{ml}$ | 13 |
| P31 | 183142 | Sirup Mandel (Orzata) 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 13 |
| P33 | 182740 | Sirup lime 1 ltr | $6 \times 1000 \mathrm{ml}$ | 13 |
| P34 | 182890 | Sirup Jordbær 1 Itr. | $6 \times 1000 \mathrm{ml}$ | 13 |
| P37 | 183141 | Sirup Grenadine 1 ltr | $6 \times 1000 \mathrm{ml}$ | 12 |
| P39 | 182730 | Sirup lemon 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 13 |
| P44 | 182850 | Sirup Ananas 1 ltr | $6 \times 1000 \mathrm{ml}$ | 13 |
| P46 | 183020 | Sirup Blu Curacao 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 12 |
| P47 | 182610 | Sirup kokos - 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 12 |
| P51 | 183030 | Sirup Cane Sugar 1 Itr | $6 \times 1000 \mathrm{ml}$ | 13 |
| P56 | 182640 | Sirup Easy spritz 1 ltr | $6 \times 1000 \mathrm{ml}$ | 12 |
| P58 | 183143 | Sirup Grøn Æble 1 Itr. | $6 \times 1000 \mathrm{ml}$ | 12 |
| P62 | 182760 | Sirup Mango 1 Itr. | $6 \times 1000 \mathrm{ml}$ | 13 |
| P64 | 182820 | Sirup Maracuja/Passionsfrugt 1 ltr | $6 \times 1000 \mathrm{ml}$ | 13 |
| P67 | 182790 | Sirup Mojito mint 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 13 |
| P68 | 182660 | Sirup hyldeblomst - 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 12 |
| P70 | 183140 | Sirup Vanille 1 ltr | $6 \times 1000 \mathrm{ml}$ | 13 |
| P72 | 183100 | Sirup Hasselnød 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 12 |
| P74 | 183060 | Sirup Amaretto 1 ltr | $6 \times 1000 \mathrm{ml}$ | 12 |
| P75 | 183072 | Sirup Salted karamel 1 ltr. | $6 \times 1000 \mathrm{ml}$ | 13 |
| P76 | 183070 | Sirup Caramel 1 ltr | $6 \times 1000 \mathrm{ml}$ | 12 |
| P78 | 183080 | Sirup Chokolade 1 Itr | $6 \times 1000 \mathrm{ml}$ | 12 |
| P80 | 183120 | Sirup Irish cream 1 ltr | $6 \times 1000 \mathrm{ml}$ | 12 |
| P82 | 183090 | Sirup Kanel 1 ltr | $6 \times 1000 \mathrm{ml}$ | 12 |
| PP76 | 183270 | Sirup Caramel 250 ml | $6 \times 250 \mathrm{ml}$ | 10 |
| PT72 | 183590 | Hasselnødde sirup pet 750 ml | $6 \times 750 \mathrm{ml}$ | 9 |
| PT74 | 183530 | Amaretto sirup pet 750 ml | $6 \times 750 \mathrm{ml}$ | 9 |
| PT80 | 183600 | Irish Cream sirup pet 750 ml | $6 \times 750 \mathrm{ml}$ |  |
| PT82 | 183570 | Kanel sirup pet 750 ml | $6 \times 750 \mathrm{ml}$ |  |
| PTZ70 | 183650 | Sirup vanille Zero 750 ml PET | $6 \times 750 \mathrm{ml}$ |  |
| PTZ72 | 183670 | Sirup Hasselnød Zero 750 ml PET | $6 \times 750 \mathrm{ml}$ |  |
| PTZ76 | 183660 | Sirup Karamel Zero 750 ml PET | $6 \times 750 \mathrm{ml}$ |  |
| S03 | 183390 | Acrobatic fruit maracuja 1000 ml | $6 \times 1000 \mathrm{ml}$ |  |
| TR07 | 182250 | Sirup lemon 560 ml | $6 \times 560 \mathrm{ml}$ |  |
| TR18 | 182270 | Sirup Mojito mint $560 \mathrm{ml}-0,74 \mathrm{~kg}$ | $6 \times 560 \mathrm{ml}$ |  |
| TR19 | 182230 | Sirup hyldeblomst 560 ml | $6 \times 560 \mathrm{ml}-0,74$ |  |



VIGNOLA • ITALIA


- 1945 -


## BAR\&RESTAURANT

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