



The company was founded in 1886 by an ingenious craftsman, Battista Guiso, a famous Nuorese pastry chef, who patented an original recipe for the oldest and most characteristic dessert of the province with the name "Aranciata nuorese": S'Aranzada, becoming famous beyond the borders of the island offering the delicious sweets of golden threads with an intense orange scent on the tables during the holidays, in original wooden and cardboard boxes.

In 1971 the Bonamici family receives the legacy handed down from generations, preserving the same authenticity through time.

The delicious desserts, sought after protagonists on the tables during the holidays, represent a versatile solution both as a dessert, and in combination and decoration of other sweet and savory dishes.

The production, strictly free of preservatives and naturally free of gluten, lactose and allergens, is guaranteed by manual procedures through the use of specialized tools. The shelf life is guaranteed for 12 months.



Antica Fabbrica del Dolce Nuorese

di Pala Giovanni Nicola C. Snc



Antica Fabbrica del Dolce Nuorese

Address: Via Luigi Sturzo, 18 Nuoro (NU) 08020 - Italy
Tel 0039 0784 231238

Referent Giovanni Nicola Pala 0039 370 1399024

www.arantzada.com - arantzada@arantzada.com





Aranzada 1885

Original recipe with orange
zest, almonds and honey

*The original recipe with an unmistakable
flavor, orange peel in thin threads cooked
slowly in honey and enriched by a shower
of almond sticks.*

40% orange zest, 40% honey, 20% almonds,
naturally gluten-free, lactose-free and
without added preservatives. Thanks
to the natural preservative action of
honey, if kept in a cool and dry place it
lasts over a year.

packaging:
400g pie

Cakes of about 13.5 g each packa-
ged individually in boxes of:

90 pieces (Luxe Gift)

15 pieces (Taste)

72 pieces (Mono)



Aranzada Crumble

Soft ground orange peel,
almonds and honey

*Soft ground orange peel and almonds,
slowly cooked in honey. A decorative
combination initially conceived for
catering and professional pastry, it is
now also available for the most creative
gourmands, to be enjoyed on cakes, ice
cream, ricotta, yogurt, puddings and
semifreddo, or combined with savory
recipes for those who love to experiment.*

40% orange zest, 40% honey, 20% almonds,
naturally gluten-free, lactose-free and
without added preservatives. Thanks
to the natural preservative action of
honey, if kept in a cool and dry place it
lasts over a year.

packaging:

Trade of 1,500 gr.

350g party.

Gourmet of 150 gr.



Aranzada Light

Light recipe with orange
peel and honey WITHOUT
almonds

*The recipe for those who want an energy
refill with a lighter taste or for those who
are sensitive to dried fruit: orange peel
in thin threads cooked slowly in honey.*

50% orange peel and 50% honey, naturally
free of gluten, lactose, allergens and
without added preservatives. Thanks
to the natural preservative action of
honey, if kept in a cool and dry place it
lasts over a year..

packaging:
400g pie

Cakes of about 13.5 g each packa-
ged individually in boxes of:

90 pieces (Luxe Gift)

15 pieces (Taste)

72 pieces (Mono)



Aranzada Crumble light

Soft ground orange peel and
honey WITHOUT almonds

*For those who want an energy refill
with a lighter taste or for those who
are sensitive to dried fruit: soft ground
orange peel slowly cooked in honey.
Decorative combination for catering
and professional confectionery now
available also for the most creative
gourmands, to be enjoyed on cakes,
ice cream, ricotta, yogurt, puddings
and semifreddo.*

50% orange peel and 50% honey, naturally
free of gluten, lactose, allergens and
without added preservatives. Thanks
to the natural preservative action of
honey, if kept in a cool and dry place
it lasts over a year.

packaging:

Trade of 1,500 gr.

350g party.

Gourmet of 150 gr.



The shelf life is guaranteed for 12 months.