



The best void to fill.







ABOUT US

IN3GUAL is a brand of Palmisano srl, an Italian company born with the mission of producing and bringing the pastry tradition of southern Italy - and in particular of Sicilian cannoli - to the world.

The founders, Giuseppe Palmisano and his wife Grazia Minardi, started the business in 1992 and with passion, tenacity, and desire to do, transformed in 2012 the company into what it is today. A reality specialized in the production of semi-finished products for pastry.

The company has always focused on the principles of quality, service and seriousness, placing great attention to the customer, the environment and the territory.

The highly technological production lines are able to keep consistently high qualitative standards and considerable numbers, in order to satisfy the growing requests.

Having already entered foreign markets since 1999, thanks to a partnership in North America, it can count today on a logistic base able to reach the whole area.

OUR BRANDS








SICILIANS CATANIA "FILLSEASILY"

The line of Sicilian cannoli **FILLSEASILY** gives gourmands the pleasure of "feeling Sicily" and to pastry chefs, finally, the "ease of filling" extraordinary cannoli. **FILLSEASILY** is really... *the best void to fill!*





Sicilian cannolo Catania large



 CODE	SCG100
	100 PZ
	130x35x35h
	400x295x230h
	80 (8x10h)
	80x120x240h

Sicilian cannolo Catania M/L









 CODE	SCM/L
	KG 3
	80x35x35h
	400x295x230h
	80 (8x10h)
	80x120x240h

SICILIANS CATANIA "FILLSEASILY"

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Sicilian cannolo Catania medium



 CODE	SCM3/4
 KG	3,4
	80x30x30h
	400x295x230h
	80 (8x10h)
	80x120x240h

Sicilian cannolo Catania small









 CODE	SCP3
 KG	3
	65x30x30h
	400x295x230h
	80 (8x10h)
	80x120x240h

SICILIANS PALERMO "FILLSEASILY"

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Sicilian cannolo Palermo large



 CODE	SPG100
	100 PZ
	130x35x35h
	400x295x230h
	80 (8x10h)
	80x120x240h

Sicilian cannolo Palermo medium








 CODE	SPM3/4
	KG 3,4
	80x30x30h
	400x295x230h
	80 (8x10h)
	80x120x240h

The line of Sicilian cannoli **FILLSEASILY** gives gourmands the pleasure of "feeling Sicily" and to pastry chefs, finally, the "ease of filling" extraordinary cannoli. **FILLSEASILY** is really... *the best void to fill!*

Sicilian cannolo Palermo small



 CODE	SPP3
 KG	3
	65x30x30h
	400x295x230h
	80 (8x10h)
	80x120x240h

FROSTED SICILIANS "FILLSEASILY"

The line of Sicilian cannoli **FILLSEASILY** gives gourmands the pleasure of "feeling Sicily" and to pastry chefs, finally, the "ease of filling" extraordinary cannoli. **FILLSEASILY** is really... *the best void to fill!*







Glazed Palermo Sicilian cannolo large



 CODE	SPGGL80
	80 PZ (10 cf x 8 pz)
	130x35x35h
	400x295x230h
	80 (8x10h)
	80x120x240h

Glazed Palermo Sicilian cannolo medium



 CODE	SPMGL150
	150 PZ (10 cf x 15 pz)
	80x30x30h
	400x295x230h
	80 (8x10h)
	80x120x240h







PUFF PASTRY HANDMADE CONES "ELEVIZIA"

The line of puff pastries **ELEVIZIA** gives lovers of the sweet "vice", the "joy" of "raising" the pleasure of tasting; pastry chefs will be able to "put their heart into it" and easily fill many fragrant caskets of goodness.

-  MELANGE
-  BUTTER
-  NEUTRAL

Sfoglia Conico grande Artigianale








	CGMA01		590x395x185h
	100 PZ		48 (4x12h)
	130 mm		80x120x240h

-  MELANGE
-  BUTTER
-  NEUTRAL

Sfoglia Conico mignon Artigianale



	CMGMA07		391x256x160h
	100 PZ		117 (9x13h)
	70 mm		80x120x240h

-  MELANGE
-  BUTTER
-  NEUTRAL

Sfoglia Conico micro Artigianale



	CMRMA150		391x256x160h
	150 PZ		117 (9x13h)
	55 mm		80x120x240h




PUFF PASTRY HANDMADE CONES "ELEVIZIA" - CIOK

The line of puff pastries **ELEVIZIA** gives lovers of the sweet "vice", the "joy" of "raising" the pleasure of tasting; pastry chefs will be able to "put their heart into it" and easily fill many fragrant caskets of goodness.

MELANGE

Sfoglia Conico grande Miele Ciok Artigianale









 CODE	CGMCMA02
 100 PZ	100 PZ
 130 mm	130 mm
 590x395x185h	590x395x185h
 48 (4x12h)	48 (4x12h)
 80x120x240h	80x120x240h

MELANGE

Sfoglia Conico mignon Miele Ciok Artigianale



 CODE	CMGMCA014
 100 PZ	100 PZ
 70 mm	70 mm
 391x256x160h	391x256x160h
 117 (9x13h)	117 (9x13h)
 80x120x240h	80x120x240h

PUFF PASTRY CANNONCINI "ELEVIZIA"

The line of puff pastries **ELEVIZIA** gives lovers of the sweet "vice", the "joy" of "raising" the pleasure of tasting; pastry chefs will be able to "put their heart into it" and easily fill many fragrant caskets of goodness.



Cannoncino Sfoglia mignon



CODE	MA001
120 PZ	
65 mm buco 18	
391x256x160h	
117 (9x13h)	
80x120x240h	



Cannoncino Sfoglia micro



CODE	MA002
150 PZ	
55 mm buco 18	
391x256x160h	
117 (9x13h)	
80x120x240h	

PUFF PASTRY CANNONCINI "ELEVIZIA" ARTISAN

The line of puff pastries **ELEVIZIA** gives lovers of the sweet "vice", the "joy" of "raising" the pleasure of tasting; pastry chefs will be able to "put their heart into it" and easily fill many fragrant caskets of goodness.

MELANGE



Cannoncino Sfoglia XL Artigianale

 CODE	MA005	 590x395x185h
 105 PZ		 48 (4x12h)
 110 mm buco 25		 80x120x240h

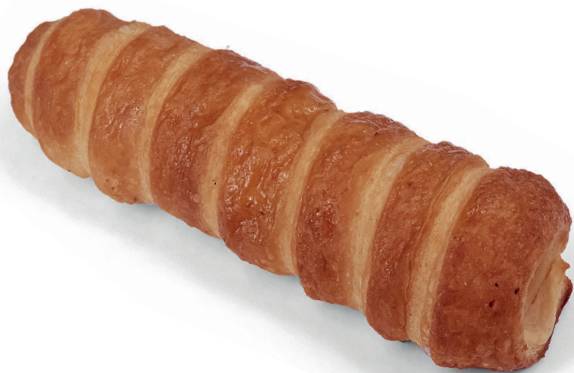
MELANGE



Cannoncino Sfoglia medio Artigianale

 CODE	MA003	 391x256x160h
 60 PZ		 117 (9x13h)
 110 mm buco 18		 80x120x240h

MELANGE



Cannoncino Sfoglia Baguette Artigianale

 CODE	MABAG90	 590x395x185h
 90 PZ		 48 (4x12h)
 130 mm buco 18		 80x120x240h

ARTISAN PUFF PASTRY CANNONCINI DOUBLE HOLE "ELEVIZIA"

The line of puff pastries **ELEVIZIA** gives lovers of the sweet "vice", the "joy" of "raising" the pleasure of tasting; pastry chefs will be able to "put their heart into it" and easily fill many fragrant caskets of goodness.

MELANGE

Cannoncino Sfoglia grande 2 buchi Artigianale



 CODE	MA006	 585x395x234h
 110 PZ		 40 (4x10h)
 130 mm buco 25		 80x120x240h

MELANGE

Cannoncino Sfoglia medio 2 buchi Artigianale



 CODE	MA007	 585x395x234h
 250 PZ		 40 (4x10h)
 70 mm buco 18		 80x120x240h

MELANGE

Cannoncino Sfoglia mignon 2 buchi Artigianale



 CODE	MA015	 391x256x160h
 100 PZ		 117 (9x13h)
 80 mm buco 16		 80x120x240h

PUFF PASTRY CONICI E CANNONCINI "ELEVIZIA"



		CODE 					
	<i>Sfoglia Conico grande Artigianale</i>	CGMA01	100 PZ	130 mm	590 x 395 x 185h	48 (4x12h)	80 x 120 x 240h
	<i>Sfoglia Conico mignon Artigianale</i>	CMGMA07	100 PZ	70 mm	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h
	<i>Sfoglia Conico micro Artigianale</i>	CMRMA150	150 PZ	55 mm	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h
	<i>Sfoglia Conico grande Miele Ciok Artigianale</i>	CGMCMA02	100 PZ	130 mm	590 x 395 x 185h	48 (4x12h)	80 x 120 x 240h
	<i>Sfoglia Conico mignon Miele Ciok Artigianale</i>	CMGMCMA014	100 PZ	70 mm	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia mignon</i>	MA001	120 PZ	65 mm bucu 18	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia micro</i>	MA002	150 PZ	55 mm bucu 18	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia XL Artigianale</i>	MA005	105 PZ	110 mm bucu 25	590 x 395 x 185h	48 (4x12h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia medio Artigianale</i>	MA003	60 PZ	110 mm bucu 18	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia Baguette Artigianale</i>	MABAG90	90 PZ	130 mm bucu 18	590 x 395 x 185h	48 (4x12h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia grande 2 buchi Artigianale</i>	MA006	110 PZ	130 mm bucu 25	585 x 395 x 234h	40 (4x10h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia medio 2 buchi Artigianale</i>	MA007	250 PZ	70 mm bucu 18	585 x 395 x 234h	40 (4x10h)	80 x 120 x 240h
	<i>Cannoncino Sfoglia mignon 2 buchi Artigianale</i>	MA015	100 PZ	80 mm bucu 16	391 x 256 x 160h	117 (9x13h)	80 x 120 x 240h

SICILIAN CATANIA E PALERMO "FILLSEASILY"



		CODE 					
	<i>Cannolo siciliano Catania grande</i>	SCG100	100 PZ	130 x 35 x 35h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Catania M/L</i>	SCM/L	KG 3	80 x 35 x 35h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Catania medio</i>	SCM3/4	KG 3,4	80 x 30 x 30h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Catania piccolo</i>	SCP3	KG 3	65 x 30 x 30h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Palermo grande</i>	SPG100	100 PZ	130 x 35 x 35h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Palermo medio</i>	SPM3/4	KG 3,4	80 x 30 x 30h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Palermo piccolo</i>	SPP3	KG 3	65 x 30 x 30h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Palermo glassato grande</i>	SPGGL80	80 PZ	130 x 35 x 35h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h
	<i>Cannolo siciliano Palermo glassato medio</i>	SPMGL150	150 PZ	80 x 30 x 30h	400 x 295 x 230h	80 (8x10h)	80 x 120 x 240h

MELANGE mixture of vegetable fats with added butter

BUTTER butter

NEUTRAL neutral taste

For special needs or customizations, contact us to find the ideal solution together.

OUR HISTORY, OUR BRANDS.

1975

We are in Martina Franca, in Puglia, in a lively context of renowned pastry tradition.

Giuseppe Palmisano, according to a widespread custom at the time, began working as an apprentice in workshop as early as 7 years old, to develop knowledge in the field and to refine one's professionalism.



1992

The "Palmisano pastry shop" is born and a sweet encounter also takes place, the one with **Grazia**

Minardi: it is the beginning of a double bond, a love story that also becomes a professional partnership.

Grazia is the perfect complementary figure for corporate evolution: dreams of a life together are the generating sparks of future great projects.

**PALMISANO
HOLDING**



2019

From the meeting with **Toni Bogdanov**, **Palmisano Holding** was born, a satellite project that brings together and internationalizes all the efforts, ideas, sacrifices and ambitions of over 40 years of career.

Palmisano Doo, the group's brand-new factory, comes to life in Macedonia: the Balkan rib produces semi-finished products in pastry for pastry.

1984

The Pub

Giuseppe Palmisano starts his first personal business by taking over a small British-style pub.

It is a gymnasium for life and work in which he 'trains' for 15 hours a day, with passion to spare and a great desire to get involved.



2011

The sole proprietorship has become too "narrow" for the Palmisano family, and thus the **Palmisano srl**.

The challenge is also extended on a foreign scale: internationalization becomes the real goal to be achieved for the scale production of semi-finished products for confectionery, a brilliant idea on which the business is based.

2022

The pandemic and the uncertain international geo-political scenarios must not be obstacles but opportunities of growth, development and openness to new motivating challenges. The first steps in this direction are the care of the image and communication, the creation of the three brands **IN3GUAL**®, **FILLSEASILY**® and **ELEVIZIA**® and the launch of the new **inegual.it** portal.



Semi-finished products for pastry that combine tradition and innovation, quality and practicality. Crispy and genuine, just waiting to be completed.
IN3GUAL: the best void to fill.



The line of Sicilian cannoli from Catania, Palermo, glazed. They are semi-finished products ready for filling, comfortable, crunchy and irresistible.
To 'fill' and 'feel' Sicily.



The diverse line of puff pastry: conici, cannoncini, baguette. Fragrant and practical semi-finished products, ready to garnish. Elevizia puts the hug; pastry customers will be able to put their hearts into it.



WHAT WE DO

We produce high quality semi-finished products for pastry professionals. We are chosen by high-level pastry chefs because we are specialized in high-end confectionery production; our forty years' experience allows us to communicate with the customer in the same language, in order to create a perfect symbiosis from a practical, logistic, human and professional point of view.



Our mixes and semi-finished products are produced with the use of selected raw materials of the highest quality value, which embrace the tastes and needs of the Italian and international tradition.

We are an important point of reference for those who want to offer only the best to their customers. Our task is to facilitate and significantly reduce preparation times, leaving the creativity and inspiration of the pastry chef the imaginative task of giving a soul to the finished dessert, transforming it into a small masterpiece of taste and aesthetics.

Our mission is to make preparation much faster, optimizing time and costs and keeping the final quality level extremely high.

Facilitating the chefs in the preparation that precedes the customization of the dessert, fulfilling the before the phases that will lead to the production of a small work of art.



Thanks to our semi-finished products, we pride ourselves on being the ideal partners for all professionals who want to focus on practical, dynamic and productive creativity.



We combine the quality and expertise gained in the field with a series of essential values: availability, punctuality and reliability. For us, human relationships are truly the irreplaceable ingredient!







*With passion, tenacity
and desire to do
we have given it a fragrant shape
to our dream:
a specialized reality
in the production of semi-finished products
for pastry.*

Palmisano s.r.l.

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