

## Quaranta at ISM 2026: a Taste of Innovation

Quaranta is proud to announce its participation at **ISM Food Fair 2026**, where the company will unveil an exclusive selection of novelties for the upcoming year. Staying true to our century-long heritage while embracing modern consumer trends, our new collection is designed to surprise, delight, and inspire.

### A Sneak Peek into Quaranta's 2026 Collection

#### Limited Edition Soft Nougat Bars

Building on the success of our signature *Nougat Passion*® recipe, in which we've reimaged soft nougat with a modern twist: rich pastry creams, luscious jams, crunchy biscuits, and more — all embraced by the cozy softness of our artisanal nougat.

New irresistible flavours include:

- Pistachios, Almonds & Caramelized Figs
- Almond & Hazelnut
- Citrus Fruits, Almonds & Milk Chocolate

Available also as **165g cakes** and **150g slices**.

#### Extra Discount Soft Nougat Bars

A smart assortment created to balance premium quality with competitive pricing. This display features a combination of our beloved Almond & Hazelnut soft nougat bars, two rows of peanut-only nougat bars, and our best-selling Pistachio nougat bars. Perfect for satisfying every palate while offering great value.

#### Dubai Chocolate Cake and Slices

Inspired by the worldwide “Dubai chocolate” trend, Quaranta brings its own signature interpretation of this indulgent recipe. Available as **165g cakes** and **150g slices**, this creation is set to become one of the highlights of our range.

#### Nuts HIGH Protein Range

Dedicated to today's health-conscious consumers, this range blends Quaranta's artisanal quality with added protein for a nutritious yet indulgent treat. A perfect balance of taste and wellness.

#### Brittle Bars with Chocolate Base

An innovative fusion of crunchy brittle and smooth chocolate. We've developed three unique recipes, each designed to deliver the perfect harmony of sweetness and crunch.

Quaranta's stand at ISM 2026 will showcase the brand's passion for innovation, craftsmanship, and flavour. We look forward to welcoming visitors from around the world to discover our new creations and celebrate the art of Italian confectionery.