



Magazine PQ 2026

A year to tell, a future to build together

The **2026** edition of the **Pasticceria Quadrifoglio** magazine was created to tell the story of the year just passed from an internal, authentic perspective.

It is not simply a report on new products and developments, but a **behind-the-scenes journey** designed to **engage customers, partners, and collaborators**.

Through stories of trade fairs, challenges, travels, and new projects, the magazine reveals the soul of the company: a world made of sweets, but above all of people, passion, relationships, and constant growth

read on 

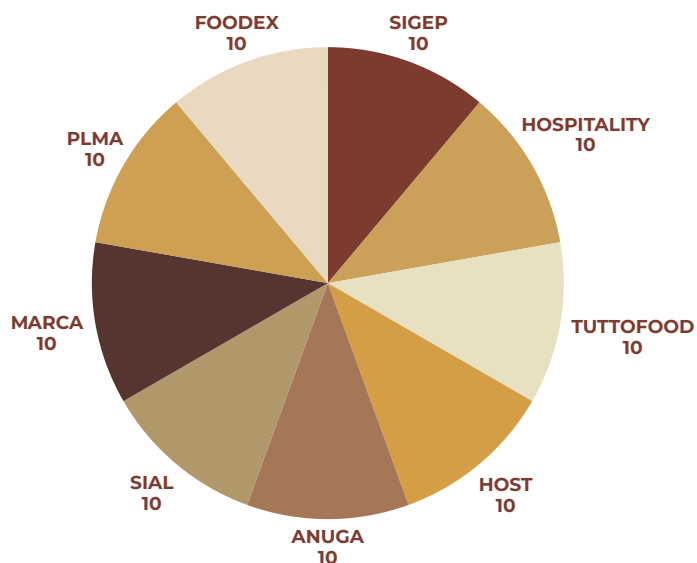


Trade fairs: where sweetness meets people.

For Pasticceria Quadrifoglio, trade fairs represent much more than a simple business appointment: they are essential moments of encounter, conviviality, and direct connection with people.

Over the past year, taking part in major events such as **TUTTOFOOD**, **HOST**, **ANUGA**, and **SIGEP** has allowed the company to tell its story, present new products, and showcase the care behind every creation.

A trade fair is the place where sweets meet the public, becoming a valuable opportunity to listen to customers, gather feedback, and share new ideas for the future



Anuga: 11 hours on the road to bring Quadrifoglio to Germany.



The participation in **Anuga**, one of the most important international food trade fairs, marked a crucial moment for Pasticceria Quadrifoglio.

The event was an **opportunity to present itself** for the first time alongside **other companies in the group** (Edita and Mademoiselle Desserts), united by the shared goal of bringing quality and innovation to pastry.

As a testament to the company's spirit of initiative, the products and brand reached Germany directly from Campogalliano aboard a small van, after an 11-hour journey.

This unique experience allowed Pasticceria Quadrifoglio to open up to an **international audience**, showcasing the enthusiasm and down-to-earth approach that set it apart, and to experience one of the first true steps of synergy within the group.



Sigep: A larger stand, a more united team.

After Anuga, participation in **SIGEP** marked another key milestone in telling the story of Pasticceria Quadrifoglio's evolution.

On this occasion, the company presented itself alongside the other businesses in the group within an even larger, **more structured stand** a symbol of an increasingly strong and connected synergy.

Beyond the commercial aspect, the stand hosted moments of celebration and conviviality, welcoming customers and partners in the very spirit that defines dessert: sharing, pleasure, and relationships.

The event ended with the promise of exciting **news to come**, inviting the public to stay tuned.





TUTTOFOOD 2026: Together for the first time as Emmi Desserts.

TUTTOFOOD 2026 marked Pasticceria Quadrifoglio's official debut under the new shared identity of **Emmi Desserts**, the international group officially established in March 2026, bringing together several leading companies in the sector.

The companies that are part of this journey are:

- **Mademoiselle Desserts**
- **Emmi Dessert Italia**
- **Pasticceria Quadrifoglio**
- **The English Cheesecake Company**
- **Emmi Dessert USA**

This step represents a major opportunity for growth for the company, thanks to **new synergies**, expertise, and a more structured **global vision**.

At the same time, one key concept is strongly reaffirmed: **Pasticceria Quadrifoglio's identity** remains **intact**. Its history, working methods, and strong connection with the local area remain the same, now strengthened by the support of a larger, more united organization.

Product news year full of launches

2025 stood out as a year of extraordinary innovation for Pasticceria Quadrifoglio, focused on **expanding the range** to meet modern consumer trends and support the foodservice sector.

The true star was the award-winning Prontofreezer line, appreciated for its ability to offer desserts that are practical, eye-catching, and ready to serve.

Alongside it came numerous **seasonal** and **versatile proposals**, including **Christmas creations** such as the **Chocolate Christmas Tree** and **Vigilia with red fruits**, designed to combine tradition with striking modern presentation.

The assortment was further enriched with the introduction of the **Basque Cheesecake**, a dessert with a strong character, baked at high temperature with a soft heart, and with the renewal of the gelato cups, now available in new glasses and appealing flavours such as black cherry, chocolate, and salted caramel, ensuring a fast yet high-quality service.



Prontofreezer



Dolci di Natale



Coppe di gelato

Cake Pops: a new dessert idea

When **customers answer “no”** to the **question “Would you like a dessert?”**, it does **not always** mean they **do not feel like having something good**. Often, a whole dessert simply **feels like too much**.

This is where **Pasticceria Quadrifoglio’s Cake Pops** come in: a **small alternative** to the traditional **dessert**, perfect for **ending the meal** with a sweet treat that is light in quantity but **rich in experience**.

They are not just “one more dessert”, but a new **proposal to serve** alongside **coffee, liqueur, or sorbet**: a little indulgence to **enjoy in two bites**.

The range includes classic and contemporary flavours: Tiramisù, Cannolo, Delizia al Limone, Speculoos, Dubai Style Pistachio, Devil, and Birthday.

A modern, colourful, and immediate proposal. A cake in two bites.





The great classics: renewed

Alongside its more modern offerings, the company has continued to celebrate the great classics of pastry by introducing **new pre-cut versions** of the **Torta Caprese** and **Sacher**.

These two iconic and comforting desserts have been reimagined for foodservice, ensuring faster service for restaurateurs, optimal portion management, and maximum practicality, while preserving the intense cocoa and almond flavour of the traditional Caprese and the elegant balance between chocolate and apricot jam of the Austrian recipe.

Finally, the warm cake range has been enriched with the new **Dubai Style Pistachio Lava Cake**, a contemporary product that combines the indulgence of a molten centre with the international Dubai-style pistachio trend.



Realistic fruits: when dessert surprises at first sight

The beginning of 2026 saw the launch of the **realistic fruits** line visually striking desserts that faithfully imitate the appearance of real fruit while hiding a heart of pure pastry creativity inside.

These creations were designed for venues that want to stand out **with a memorable** and **visually surprising dessert**, capable of catching the eye even before delighting the palate.

The success of this line confirms a current market trend: dessert must not only taste good, but also deliver a complete and shareable experience that combines aesthetics, flavour, surprise, and emotion.



Where they arrive Our desserts

Pasticceria Quadrifoglio is widely present in many cities across **Northern Italy**, including **Verona, Milan, Turin, Bologna, Modena, and Parma**, while its distribution network also reaches other strategic areas of the country, such as **Tuscany**, the **Marche** region, and the **Bari** area.

The company is committed to **constantly expanding** its territorial coverage, with the goal of bringing its desserts ever closer to customers while guaranteeing the same standards of quality, service, and care everywhere.

To check service coverage in their area, customers can receive all the necessary information by contacting the company team directly by email



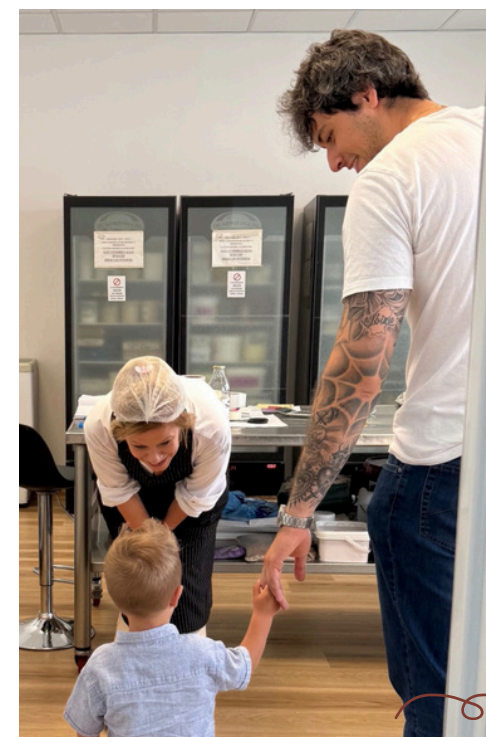
Meetings, sharing and new stories to tell.

PQ strongly believes in the **value of human relationships** and in welcoming customers to its headquarters, seeing these moments as **essential for strengthening an authentic bond of trust that goes beyond simple professional collaboration.**

With this spirit, the company enthusiastically welcomed Alice, owner of the pizzeria **La Favorita**, for a special day dedicated to dialogue and sharing.

During the visit, Alice recorded an episode of the company podcast and was taken on a guided tour of the production facility, where she was able to discover up close the production processes, the daily work, and the passion that drive PQ.

For the company, it was a **memorable and deeply rewarding day**, offering the **chance to open the doors of its world** and share it **with a special customer.**



The new catalogue

A tool designed to sell better



Between 2025 and the beginning of 2026, the company worked intensively on the creation of the **new Pasticceria Quadrifoglio catalogue**, conceived **not as a simple list of products**, but as a **true strategic guide for customers**.

The **result of in-depth research**, this tool has been designed to enhance every reference and **guide restaurateurs in choosing the desserts best suited to their type of venue**.

Without revealing too many details before the official launch, the company anticipates a clearer, more complete, and more functional version, created to respond to the real needs of the market and to support professionals in selecting, presenting, and selling the dessert offer in the best possible way.

A look to the future

The coming year will be full of new developments

The coming year will be full of new developments.

We are working on **new products, new projects, new ideas**, and new tools to continue growing together with our customers.

Our goal remains the same: **to bring venues desserts that are good, beautiful, reliable, and capable of making people smile.**

Pasticceria Quadrifoglio will continue to evolve without losing its soul. We will keep innovating, always with a focus on quality, practicality, and that **“homemade”** taste that represents us.

To stay up to date with all the latest news, we invite you to follow us on our social channels, where we are sharing more and more content, products, ideas, and stories from our world.

You can find us on Instagram: **@pasticceria.quadrifoglio**

And also on LinkedIn, to follow all company news, events, and future projects.

Our journey continues.

And we are happy to share it **with you.**