

CATALOGUE 2022



Akma Food stuff Trading



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We care deeply about where an ingredient is from - but we get most excited about the places it can take you!



Akma Foodstuff Trading



OUR STORY

AKMA Foodstuff Trading has been in the food business for 5 years. AKMA is now beginning a new chapter with the creation of AKMA which will bring the distribution of fine foods to a new level.

AKMA has always been a pioneer of new ways to source and distribute food and AKMA continues this tradition, feeding your imagination, finding unusual variants, supporting specialities and sourcing the products you never knew you could get. Inspiration can come from anywhere but, wherever you are, we will make sure it finds its way to you. At AKMA we recognise the responsibilities we have towards environmental sustainability and societal impact, and together with our fantastic team are working towards B Corp certification as we strive for the highest standards of social and environmental performance.

Food and social interaction are deeply entwined in human psyche. Food brings people together and each finished dish is testament to the team needed to create it. AKMA will bring together passionate producers and exacting chefs across the world.

Our Services

- Supply of trusted quality products
- Quality assurance
- Multinational food expertise
- Multinational sales expertise
- Multinational distribution expertise
- Exclusive transformation services such as meat cutting and processing

Let's collaborate and create incredible things.

With Warm Regards,
The AKMA Team

Creative Expression

Fine food isn't functional, it's art. We empower chefs to be creative. To rebel against rut and routine, break free from the restrictions of geography. The produce we sell fuels ambition & sparks creativity. Yes, we care deeply about where an ingredient is from - but we get most excited about the places it can take you! We keep ahead of trends, celebrate creative individuals in our industry & try to fulfil even the most left field of requests - because we're always on the side of talent.

Variety & Choice

Not everyone can enjoy a kitchen garden, but we believe that great chefs, even in remote locations deserve access to more than default choices. So alongside essential produce, we're dedicated to sharing the unusual, the speciality & the exclusive. Our offer never stands still - it always feels fresh & reflects the best of the seasons & the latest discoveries we've made. We describe produce evocatively & show it visually if we can in order to bring to life what makes it special & different.

Inclusivity

We're part of a contemporary new wave, free from establishment & top down rules. We look beyond the world's traditional culinary centres & share the very finest produce with anyone who steps forward to do it justice. Think of us as a collective - a family of creative chefs & suppliers, growers & gourmands. Ours is an open door, for all those driven to express themselves through food.

Close Relationships

We're more than a distant voice at the end of the line, or a tap on an app. We work hard to build close relationships & rapport with our customers. By getting to know their philosophy, their style & their customers. It means we hire those who engage with chefs, enthuse about food and understand the reality of life in the kitchen.

Food, not Logistics

With decades of experience in kitchens, we realise that efficiency & dependability counts. But we stand for much more. That's why we don't refer to ourselves as importers or distributors or spend time communicating generic traits of quality or speed. We're a pantry, a provider, a circle of passionate producers & exacting Chefs. We're at home in the heat & speak the expressive language of food, confident in our passion & generous with our knowledge.



KUCS STOMS STEM STEM

Stock items



MEAT & POULTRY

INSPIRATION
BY WISK

Locally portioned and prepared meat

Hand Prepared Meat 9

Japan · Uruguay · Kazakhstan · Australia

John Stone 10

Ireland · Dry Aged Irish Beef

John Stone 11

Ireland · Irish Lamb

AACO 12

Australia · Australian Wagyu Beef

Carne Hereford 15

Uruguay · Hereford Beef

Satsuma Gyu 16

Japan · Japanese Wagyu Beef

Tuwinga 18

Australia · Black Angus Beef

KazBeef 19

Kazakhstan · Black Angus Beef

Five Founders 21

Australia · Australian Beef

Kinross Station 22

Australia · Australian Marbled Lamb

Sélection Veau Premium 23

France · Frozen French Veal

Mandagery Creek 24

Australia · Australian Venison

Vestey Foods 25

France · Poultry

Rougie 27

France · Duck & Chicken

DELICATESSEN



Rougie 29

France · Foie Gras

Romanzini 30

France · Escargot

Le Borvo Traiteur 31

France · Seafood Terrines

Kaviari 32

France · Caviar



Dairy

Vittoria 38

Italy · Italian Mascarpone & Butter

Antica Formaggeria 39

Italy · Grana Padano & Parmigiano Reggiano

Montanari & Gruzza 41

Italy · Fine Butter & Exclusive Parmigiano Range

Maitres Laitiers du Cotentin 42

France · French Dairy

Pamplie 44

France · French Butter

La Plaquette 45

Belgium · Flavoured Butter

Killowen 47

Ireland · Irish Yoghurt

Laiterie De La Cote Roannaise 49

By Mons

France · French Organic Yoghurt

Gioiella 50

Italy · Italian Fresh Cheeses



Specialty CHEESE

INSPIRATION
BY WISK

Cheese atelier by MOF Philippe Caillouet

Philippe Caillouet 52

Cooleeney 53

Ireland · Irish Cheeses & Butter

Mons 55

France · French Cheese

Neal's Yard 62

United Kingdom · English Farmhouse Cheese

Van Tricht 63

Belgium · Belgian Cheese

Valsana 65

Italy · Italian Cheese

Vegetables



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Italy · Frozen Mushrooms

ROI DES MONTAGNES 72

France · Dried Mushrooms

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Cambodia · Spices

Stock items



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A Pulpeira	81
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Ichimonjiya Yosaburo	82
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<i>France · French Oysters</i>	
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<i>France · French Oysters</i>	
Navarre	90
<i>France · French Oysters</i>	
La perla del delta by Tarbouriech	91
<i>Italy · Italian oysters</i>	
Loch Fyne Scottish Salmon	92
<i>Scotland · Scottish Seafoods</i>	

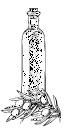
Newgrange Gold	104
<i>Italy · Irish Rapeseed Oil</i>	
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Artajo	100
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Dry Goods & Condiments



MEAT & POULTRY

STOCK ITEMS



INSPIRATION

BY AKMA

Save time and cost with **locally prepared, tailor-made cuts and zero waste.**

Ready to use - simply unpack and rock'n'roll.

Formed from the idea of supporting talents in finding the right ingredients Inspiration acquired the most passionate and innovative meat sommelier. It's here, in UAE, where Inspiration's

artisans will collaborate with you to answer your needs, customise and prepare products that will let you focus only on making your creations. Blending their expertise in craft, local market, cuisine and tastes; Working on the traceable produce from the finest artisans from around the globe; Handcrafting it to match your specific requirements – Inspiration is not only a knowledge and high-quality products but also a new way of saving time and reducing costs. From humble beginnings to humble delivery. Here at Inspiration we pride ourselves on hand picked products, from artisan producers, stretching all four corners of the globe. Producing locally, and following the Ethic's of farm to fork, our traditionally trained team are here to tailor make your life easier.



CHARLIE GRAINGER

The Inspiration's Head Butcher

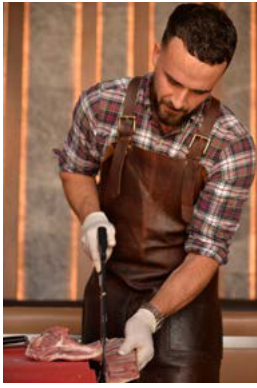
Sharing the expertise and the finest tailor-made produce with passionate talents who step forward to do it justice

Charlie's butchery journey started at the age of 15 when attending work experience for school. From there Charlie enrolled in a traditional English 2-year butchery apprenticeship, completing it in 6 months.. He then went to climb the professional ladder by becoming

butchery manager and training his own apprentices. Specializing in whole animal butchery, dry ageing and creating award winning recipes Charlie was approached by a two Michelin star chef to be his Meat Sommelier at the now renowned steak house Oak Room in Abu Dhabi. After winning best steak house and best restaurant Charlie then took on the role as Head Butcher for Inspiration by Akma in Dubai.

INSPIRATION

Hand Prepared Meat



CHARLIE GRAINGER

The Inspiration's Head Butcher

Code	Description	Origin	Packaging	Unit
inspiration Hand pressed Burgers				
	Charlie's Signature Premium burger		Upon request	kg
	Chuck roll burger <i>Sastumagyu "4% miracle" A5 MB10-12</i>	Japan	Upon request	kg
	Knuckle burger <i>Sastumagyu "4% miracle" A5 MB10-12</i>	Japan	Upon request	kg
	neck burger <i>Kazbeef Black Angus 250 days</i>	Kazakhstan	Upon request	kg
	brisket burger <i>Kazbeef Black Angus 250 days</i>	Kazakhstan	Upon request	kg
	bone marrow burger <i>Kazbeef Black Angus 250 days</i>	Kazakhstan	Upon request	kg
	chuck roll burger <i>Ana Paula Black Angus grass fed</i>	Uruguay	Upon request	kg
	brisket burger <i>Tuwinga Black Angus 150 days</i>	Australia	Upon request	kg
Inspiration Hand prepared Cuts				
INA21005	Black Angus Diced	Uruguay	1kg	kg
INA21006	Black Angus Strips	Uruguay	1kg	kg
INA21007	Central Cut Tenderloin Steak Roast	Uruguay	0.3kg - 0.4kg	kg
INA21012	Central Cut Tenderloin Steak	Uruguay	0.3kg - 0.4kg	kg
INA21008	Central Cut Striploin Steak	Uruguay	0.2kg - 0.25kg	kg
INA21009	Ribeye Steak	Uruguay	0.2kg - 0.25kg	kg
INK21007	Wagyu Striploin Steak A5 Bms10-12	Japan	0.3kg - 0.4kg	kg
INK21008	Wagyu Knuckle Steak A5 Bms10-12	Japan	0.2kg - 0.25kg	kg
INK21009	Wagyu Rump Steak A5 Bms10-12	Japan	0.2kg - 0.25kg	kg
INK21010	Wagyu Chuck Steak A5 Bms10-12	Japan	0.2kg - 0.25kg	kg



John Stone

Dry Aged Irish Beef

For over five decades John Stone has built an unrivalled reputation around the world as a supplier of the finest Dry Aged Beef. Their Artisan butchers expertly select the very best Irish Beef from totally traceable herds, reared only on the freshest, greenest grass. This, combined with their generations of know how and unique dry ageing process, produces the perfect beef of outstanding rich and distinctive flavour.



Allan Morris

The Irish Green-fed dry-aged beef artisan-butcher

Allan is a classically trained master butcher with 25 years under his belt. Allan's passion and knowledge of the global meat industry is second to none.

All John Stone beef is matured using traditional dry-ageing technique. This method adds exceptional tenderness, depth of flavour and texture to the meat. Storing the beef during a minimum of 21 days is an expensive process, with up to 20% loss in weight. But this loss of weight concentrates flavour in the meat and natural fats, to give a rich and distinctive taste. This process has earned John Stone the reputation as the brand benchmark in dry aged beef.



Code	Description	Origin	Packaging	Unit
JSB21011	TENDERLOIN CHAIN OFF	Ireland	2-3 kg	kg
JSB21010	CUBEROLL	Ireland	2,5-4 kg	kg
JSB21009	STRIPLOIN SPECIAL TRIM	Ireland	5-7 kg	kg
JSB21014	BONE IN ENTRECOTE (BONE IN RIBEYE)	Ireland	6-8 kg	kg
JSB21012	T-BONE LOIN	Ireland	5-7 kg	kg
JSB21016	T-BONE STEAK	Ireland	1kg+/-	kg
JSB21013	TOMAHAWK RIB	Ireland	4-5kg	kg
JSB23018	7 BONES RIBEYE (OP RIBS)	Ireland	6.8-7.4kg	kg
JSB21008	RUMP CAP	Ireland	1-1.9kg	kg
JSB21030	BUTCHERS SECRET (BISTRO STEAK)	Ireland	200-350g	kg
JSB21020	DRY AGED BEEF BURGERS 227G (8oz)	Ireland	40 pcs/box	box
JSB21019	DRY AGED BEEF BURGERS 180g (6oz)	Ireland	56 pcs/box	box
JSB21026	BEEF BREAKFAST SAUSAGES 28g	Ireland	5kg/box	box
JSB21027	BEEF SAUSAGES 56g	Ireland	5kg/box	box



John Stone

Irish Lamb

John Stone pasture lambs, as the name suggests, spend their lives outside grazing on grass in traditional farm environments, which produces a sweet and tender meat. The lambs enjoy a free range lifestyle and are reared in a highly sustainable way. As the natural life cycle of the pasture lambs are followed, the season is from Summer until Autumn.

Code	Description	Origin	Packaging	Unit
JSB23013	LAMB RACK FRENCHED CAP ON 8 BONE	Ireland	700-850g	kg
JSB23016	LAMB RACK SARATOGA	Ireland	700-850g	kg
JSB23008	LAMB LOLLIPOPS	Ireland	250-350g	kg
JSB23009	SQUARE CUT LAMB RUMP	Ireland	350-450g	kg
JSB23001	LAMB SHOULDER BONELESS	Ireland	1.3-1.6kg	kg
JSB23010	LAMB BONE IN SHOULDER	Ireland	1-1.4kg	kg
JSB23011	LEG OF LAMB BONE IN	Ireland	2-2.5kg	kg
JSB23024	LEG OF LAMB BUTTERFLIED	Ireland	2-3kg	kg
JSB23012	LAMB FILLETS	Ireland	350-450g	kg
JSB23014	LAMB LOIN BONELESS FAT ON	Ireland	400-500g	kg
JSB23017	LAMB NECK FILLETS (BONELESS)	Ireland	1kg	kg
JSB23015	LAMB NECK BONE IN	Ireland	700-800g	kg
JSB23019	LAMB BREAST BONE IN	Ireland	500-600g	kg
JSB23025	WHOLE LAMB CARCASS SPLIT 6 PIECES	Ireland	23-26kg	kg



AACO

Australian Wagyu Beef

The Australian Agricultural Company has been passionately perfecting the Art of Australian Beef since 1824. Not only are they the oldest continuously operating company in Australia, but also the largest producer of beef. AACO employs the best practices to meet and exceed the industry standards to consistently produce high quality product. Consistency in practice results in a consistent product. They are dedicated to managing their cattle through the entire supply chain enabling them to oversee their care throughout their lives. They are raised and grown on native pastures in one of the most intact natural environments in the agricultural sector. AACO achieves a unique mix of marbling and lean by raising their cattle on grass and finishing them on a proprietary grain blend grown on their land. The attention they give to their health and wellbeing, and the sweeping plains they occupy, is what maintains the integrity of the flavour.



Code	Description	Origin	Packaging	Unit
AACO Purebred MARBLE SCORE 10+ FULL BLOOD				
ACO21002	PUREBRED WAGYU STRIPLOIN	Australia	6-7kg	kg
ACO21003	PUREBRED WAGYU CUBEROLL	Australia	5-6kg	kg
AACO Purebred MARBLE SCORE 8-9 FULL BLOOD				
ACO21001	PUREBRED WAGYU STRIPLOIN	Australia	6-7kg	kg
	PUREBRED WAGYU CUBEROLL (HALF SLAB)	Australia	2-3kg	kg
ACO21005	PUREBRED WAGYU TENDERLOIN	Australia	2-3kg	kg



AACO

Australian Wagyu Beef

Code	Description	Origin	Packaging	Unit
Darling Downs MARBLE SCORE 8-9				
ACO21014	WAGYU STRIPLOIN	Australia	6-7kg	kg
ACO21015	WAGYU CUBEROLL	Australia	5-6kg	kg
ACO21016	WAGYU TENDERLOIN	Australia	2-3kg	kg
ACO21018	WAGYU TOMAHAWK	Australia	4-5kg	kg
ACO21017	WAGYU OP RIBS	Australia	10kg	kg
ACO21019	WAGYU SHORT RIBS BONE IN	Australia	4kg	kg
ACO21020	WAGYU FLANK STEAK	Australia	2kg	kg
	WAGYU TRI TIP	Australia	2-3kg	kg
Darling Downs MARBLE SCORE 6-7				
ACO21002	WAGYU STRIPLOIN	Australia	6-7kg	kg
ACO21003	WAGYU CUBEROLL	Australia	5-6kg	kg
ACO21004	WAGYU TENDERLOIN	Australia	2-3kg	kg
ACO21021	WAGYU TOMAHAWK	Australia	4-5kg	kg
ACO21005	WAGYU OP RIBS	Australia	10kg	kg
ACO21006	WAGYU PE BRISKET	Australia	8kg	kg
ACO21022	WAGYU CHUCK EYE ROLL	Australia	9-10kg	kg
ACO21023	WAGYU SHORT RIBS BONE IN	Australia	4kg	kg
ACO21024	WAGYU TRI TIP	Australia	2-3kg	kg
ACO21025	WAGYU FLANK STEAK	Australia	2kg	kg
	WAGYU SHORTLOIN	Australia	11.5kg	kg
	RUMP CAP / PIKANHA	Australia	2kg	kg
Darling Downs MARBLE SCORE 4-5				
ACO21026	WAGYU STRIPLOIN	Australia	6-7kg	kg
ACO21027	WAGYU CUBEROLL	Australia	5-6kg	kg
ACO21028	WAGYU TENDERLOIN	Australia	2-3kg	kg
	WAGYU OP RIBS	Australia	10kg	kg
ACO21007	WAGYU TOPSIDE	Australia	10-11kg	kg
	WAGYU TOMAHAWK	Australia	4-5kg	kg
	WAGYU FLANK STEAK	Australia	2kg	kg
	RUMP CAP / PIKANHA	Australia	2kg	kg



AACO

Australian Wagyu Beef

Code	Description	Origin	Packaging	Unit
	ROSTBEFF	Australia	3kg	kg
ACO21030	WAGYU CHUCK EYE ROLL	Australia	9-10kg	kg
	WAGYU OYSTER BLADE / FLAT IRON	Australia	2-3kg	kg
	WAGYU TRI TIP	Australia	2-3kg	kg
	WAGYU SHORT RIBS BONE IN	Australia	4kg	kg
	WAGYU PE BRISKET	Australia	8kg	kg
ACO21008	WAGYU D-RUMP	Australia	6-7kg	kg
ACO21032	WAGYU HANGING TENDER	Australia	2-3kg	kg
ACO21009	WAGYU CHEEKS	Australia	1kg	kg



Carne Hereford

Hereford Beef

Raised as free-roaming grass-fed cattle in Cerra Largo in northern Uruguay, Carne Hereford cattle are famed for its lean cuts with intense flavour, and recognised around the world as premium 100% angus beef. All animals are backed by one of the best traceability systems in the world and certified HGP free.



Code	Description	Origin	Packaging	Unit
VES21009	BLACK ANGUS CHILLED BEEF TENDERLOIN (LOMO)	Uruguay	1.6-1.8kg	kg
VES21010	BLACK ANGUS CHILLED BEEF CUBEROLL (ANCHO)	Uruguay	2kg+	kg
VES21011	BLACK ANGUS CHILLED BEEF STRIPLOIN	Uruguay	3.5kg+	kg
VES21012	BLACK ANGUS CHILLED BEEF RUMP CAP / PICANHA	Uruguay	1kg+/-	kg
VES21013	BALCK ANGUS CHUCK ROLL	Uruguay	3-4kg	kg



Satsuma Gyu

Japanese Wagyu Beef

Kamichiku group began their business in the 1980's and are based in Kagoshima prefecture, southern Japan, which has the highest wagyu production & is well renowned for quality. Kamichiku group stand out with their fully integrated way of production and particularly their wagyu brands 'Satsumagyu' & 'Satsumagyu 4% Miracle'. Satsumagyu 4 % Miracle is exceptional quality wagyu which can only be produced by selected producers in the region. The name 'Satsumagyu 4% Miracle' was given because from the whole production of Satsumagyu, just 4% can reach the highest level of standard to be branded under this label.



Code	Description	Origin	Packaging	Unit
4% Miracle – MARBLE SCORE 10-12				
VES21009	BLACK ANGUS CHILLED BEEF TENDERLOIN (LOMO)	Uruguay	1.6-1.8kg	kg
VES21010	BLACK ANGUS CHILLED BEEF CUBEROLL (ANCHO)	Uruguay	2kg+	kg
VES21011	BLACK ANGUS CHILLED BEEF STRIPLOIN	Uruguay	3.5kg+	kg
VES21012	BLACK ANGUS CHILLED BEEF RUMP CAP / PICANHA	Uruguay	1kg+/-	kg
VES21013	BALCK ANGUS CHUCK ROLL	Uruguay	3-4kg	kg
MARBLE SCORE 8-9				
ICH21009	FROZEN TENDERLOIN A5	Japan	4.8-6kg	kg
ICH21012	FROZEN RIB EYE ROLL A5	Japan	1.8-2.7kg	kg
ICH21015	FROZEN STRIPLOIN A5	Japan	1.8-2.7kg	kg



Satsuma gyu

Japanese Wagyu Beef

Code	Description	Origin	Packaging	Unit
ICH21027	FROZEN RIB CAP A5	Japan	1.5-2kg	kg
MARBLE SCORE 6-7				
ICH21007	FROZEN TENDERLOIN A4	Japan	4.8-6kg	kg
ICH21010	FROZEN RIB EYE ROLL A4	Japan	1.8-2.7kg	kg
ICH21013	FROZEN STRIPLOIN A4	Japan	1.8-2.7kg	kg
ICH21025	FROZEN RIB CAP A4	Japan	1.5-2kg	kg
SECONDARY CUTS MARBLE SCORE 8-12				
INH21001	FROZEN SILVERSIDE A5	Japan		kg
INH21002	FROZEN TRI TIP A5	Japan		kg
INH21003	FROZEN SHORTRIBS A5	Japan		kg
INH21010	FROZEN BAVETTE A5	Japan		kg
INH21011	FROZEN FLANK A5	Japan		kg
INH21013	FROZEN SHIN A5	Japan		kg
INH21014	FROZEN KNUCKLE	Japan		kg
INH21015	FROZEN CHUCK ROLL A5	Japan		kg
INH21016	FROZEN BRISKET A5	Japan		kg
INH21017	FROZEN EYE OF ROUND A5	Japan		kg
INH21018	FROZEN HEEL A5	Japan		kg
INH21019	FROZEN TOPSIDE A5	Japan		kg
INH21020	FROZEN TOPSIDE JOINT A5	Japan		kg
INH21021	FROZEN SILVER TENDER A5	Japan		kg
INH21022	FROZEN CHUCK TENDER A5	Japan		kg
INH21023	FROZEN FEATHERBLADE A5	Japan		kg
INH21025	FROZEN RUMP A5	Japan		kg
INH21026	FROZEN TOP ROUND A5	Japan		kg
INH21027	FROZEN NECK A5	Japan		kg
INH21005	FROZEN MINCE A GRADE	Japan		kg
INH21006	FROZEN MINCE B GRADE	Japan		kg
INH21024	FROZEN MINCE TRIM GRADE B	Japan		kg
INH21007	FROZEN WAGYU FAT	Japan		kg
INH21008	FROZEN WAGYU TRIM	Japan		kg
INH21004	FROZEN WAGYU BURGER 200G PATTY A5	Japan		kg



Tuwinga

Black Angus Beef

Raised and fattened on Tuwinga farm in the well-known bountiful Liverpool Plains, these prime black Angus cattle enjoy the finest environment, care and expert diets that ensure they are the top choice of any discerning beef connoisseurs. Developed by animal nutritionists, the diets of the cattle compose of cereal grains (wheat, barley, sorghum), fibre (hay and silage), protein (cottonseed, canola meal and molasses), vitamins and minerals. This specific feed, combined with the world's leading scientific feeding methods produces a 150 day grain fed angus beef characterized by a delicately tender, creamy texture, and beautiful marble pattern.



Code	Description	Origin	Packaging	Unit
MARBLE SCORE 0-2				
TUW21015	BLACK ANGUS PE BRISKET	Australia	7-9kg	kg
TUW21016	BLACK ANGUS FLAP MEAT	Australia	3-5kg	kg
TUW21017	BLACK ANGUS FLANK STEAK	Australia	1.5-2.3kg	kg
MARBLE SCORE 3+				
TUW21001	BLACK ANGUS TENDERLOIN	Australia	2.3-3.5kg	kg
TUW21002	BLACK ANGUS STRIPLOIN	Australia	4.5-5.5kg	kg
TUW21003	BLACK ANGUS CUBEROLL	Australia	5.5-6.5kg	kg
TUW21004	BLACK ANGUS OP RIBS (BONE IN RIBEYE)	Australia	6.5-7.5kg	kg



KazBeef

Black Angus Beef

“The company Kazbeef was created in 2011 in response to a need for a high quality beef produce that would meet international standards. Paying tribute to the country’s longtime history of raising the livestock, KazBeef has successfully transferred the international technologies and has become Kazakhstan’s first and the largest marbled beef producer. The cattle are all black angus, 250-300days grain fed and raised in relaxed environment, in the breathtaking scenery of pastures in Zerenda area in the North of Kazakhstan, where the vast flatlands are surrounded by low-range mountains, lakes and forests.”



Code	Description	Origin	Packaging	Unit
Prime				
KAZ21003	CHILLED BEEF TENDERLOIN PRIME	Kazakhstan	1.3-2.3kg	kg
KAZ21005	CHILLED BEEF RIBEYE PRIME	Kazakhstan	3-4kg	kg
KAZ21035	CHILLED BONE IN ENTRECOTE PRIME	Kazakhstan	5-6kg	kg
KAZ21007	CHILLED BEEF STRIPLOIN PRIME	Kazakhstan	3-4.5kg	kg
KAZ21018	CHILLED BEEF CHUCK ROLL PRIME	Kazakhstan	3-5kg	kg
Choice				
KAZ21002	CHILLED BEEF TENDERLOIN	Kazakhstan	1.3-2.3kg	kg
KAZ21004	CHILLED BEEF RIBEYE	Kazakhstan	4-5kg	kg
KAZ21028	CHILLED BONE IN ENTRECOTE	Kazakhstan	5-6kg	kg
KAZ21006	CHILLED BEEF STRIPLOIN	Kazakhstan	3-4.5kg	kg



KazBeef

Black Angus Beef

Code	Description	Origin	Packaging	Unit
KAZ21008	CHILLED BEEF CHUCK ROLL	Kazakhstan	3-5kg	kg
KAZ21009	CHILLED BEEF CHUCK SHORT RIBS	Kazakhstan	2-3kg	kg
KAZ21016	CHILLED BEEF BACK RIBS	Kazakhstan	900-1.2kg	kg
KAZ21001	CHILLED BEEF BRISKET	Kazakhstan	4.5-5.5kg	kg
KAZ21010	CHILLED BEEF FLANK STEAK	Kazakhstan	1-2kg	kg
KAZ21014	CHILLED BEEF TOPSIDE	Kazakhstan	7-8kg	kg
KAZ21019	CHILLED BEEF D-RUMP	Kazakhstan	4.5-6.5kg	kg
KAZ21012	CHILLED BEEF INSIDE SKIRT	Kazakhstan	1-2kg	kg
KAZ21011	CHILLED BEEF OUTSIDE SKIRT	Kazakhstan	1-2kg	kg
KAZ21013	CHILLED BEEF NECK BONELESS	Kazakhstan	5.5-6.5kg	kg
KAZ21015	CHILLED BEEF OSSO BUCO	Kazakhstan	2.5-3.5kg	kg
KAZ21020	CHILLED BEEF EYE OF ROUND	Kazakhstan	2-3kg	kg
KAZ21021	CHILLED BEEF HANGER STEAK	Kazakhstan	1.5-2.5kg	kg
KAZ21022	CHILLED TONGUE	Kazakhstan	1-2kg	kg
KAZ21017	CHILLED CHEEKS	Kazakhstan	2kg	kg
KAZ21026	CHILLED TOP SIRLOIN CAP (PICANHA)	Kazakhstan	500g - 1kg	kg
KAZ21025	CHILLED TENDON	Kazakhstan	1-1.7kg	kg
KAZ21024	CHILLED TAIL	Kazakhstan	1-1.2kg	kg
	CHILLED TOP BLADE	Kazakhstan		
	CHILLED TRI TIP	Kazakhstan		
INK21032	FROZEN SPLIT MARROW BONES	Kazakhstan	2.5kg box	kg



Five Founders

Australian Beef

The story began in 1877 when Five Founders established the North Australian Pastoral Company producing meat exclusively from free-roaming cattle born and raised on the vast, fertile grasslands of the northern Australian Outback. This gives the brand its consistent, distinctive and delicious natural flavour. Five Founders Beef has crafted over time a world-leading breeding program which focuses on producing the finest quality, most sustainable beef & in April 2019, Five Founders became Australia's first Carbon Neutral certified beef.



Code	Description	Origin	Packaging	Unit
MARBLE SCORE 0-2				
END21004	TENDERLOIN	Australia	1.5-2kg	kg
END21005	RIBEYE	Australia	3-4kg	kg
END21006	CHUCK EYE ROLL	Australia	5-6kg	kg
END21007	INSIDE SKIRT	Australia	6-7kg	kg
END21009	SHORTLOIN	Australia		kg
END21010	FLANK	Australia		kg
MARBLE SCORE 2+				
END21001	TENDERLOIN	Australia	1.5-2kg	kg
END21002	RIBEYE	Australia	3-4kg	kg
END21003	STRIPLOIN	Australia	4-5kg	kg
END21008	TOMAHAWK	Australia	4-5kg	kg

Kinross Station

Australian Marbled Lamb

KINROSS STATION
HAMPSHIRE DOWNS

Kinross Station is situated 500km from Sydney and 400km from Melbourne. The property was a prominent station for much of Australia's settlement, originally consisting of over 70,000 acres. While originally a specialist wool property, the farm now is focused on premium lamb production. Hampshire Down lambs are genetically unique, with the rare ability to produce a marbled lamb. More importantly they can produce highly marbled lambs in an environmentally sustainable farming operation. As one of Australia's premium lamb brands, Kinross Station was awarded the Coles Weekly Times 2018 Farmer of the Year. Kinross Station Hampshire Down has been involved in restoring the landscapes through tree planting, water way management and creating natural habitats for rare species of animals and fish.



TOM BULL

*Coles Weekly Times 2018
Farmer of the Year*

"It's an exciting time for agriculture, but I think we've got to get on the front foot. We've got to tell our story and tell it with passion."



Code	Description	Origin	Packaging	Unit
END23001	CHILLED BONE IN LAMB RACK CAP OFF FRENCHED	Australia	900g	kg
END23002	CHILLED BONE IN LAMB LOIN UNSPLIT (1 RIB SADDLE)	Australia	2.35kg	kg
END23003	CHILLED BONELESS LAMB LEG	Australia	2.9kg	kg
END23004	CHILLED BONELESS SQUARE CUT SHOULDER	Australia	3.5kg	kg
	CHILLED HINDSHANK	Australia		kg
	CHILLED OYSTER CUT SHOULDER	Australia		kg
	BONELESS SHOULDER	Australia		kg

Sélection
Veau Premium

Sélection Veau Premium

Frozen French Veal



Code	Description	Origin	Packaging	Unit
	FROZEN VEAL RACK FRENCH TRIMMED	France	3-4kg	kg
	FROZEN TENDERLOIN	France	0.7-1.1kg	kg
	FROZEN EYE OF ROUND	France	0.8-1.3kg	kg
	FROZEN SWEETBREADS	France	0.3-0.5	kg



Mandagery Creek

Australian Venison

Mandagery Creek was established in July 2002 with a commitment to process superior, young Australian Red deer selected from farms in Orange NSW and Victoria. This family owned business, run by Tim and Sophie Hansen, is passionately committed to sustainable farming. All Mandagery Creek Venison stock is free-ranged and pasture-fed, 100% natural as it is free from antibiotics, stimulants and growth promotant hormones. As a result, the farm delivers a lean, subtle flavoured product that's loved both locally and internationally.



Code	Description	Origin	Packaging	Unit
END23009	CHILLED VENISON TENDERLOIN STRAP OFF	Australia		kg
END23006	CHILLED BONE IN VENISON LEG SHANK ON	Australia		kg
END23007	CHILLED BONELESS VENISON STRIPLOIN	Australia		kg



Vestey Foods

Poultry

Vestey Foods dates back to the 1890s, when William and Edmund Vestey established the Union Cold Storage Company. They developed cold stores across the UK and throughout Russia, the Baltics, and Western Europe. The company trades internationally in a wide variety of food products including meat, poultry, fish and seafood, fruit and vegetables and potato products.



Code	Description	Origin	Packaging	Unit
VES24011	FROZEN WHOLE CORNFED YELLOW CHICKEN	France	1.1-1.2kg	kg
VES24012	FROZEN CORNFED CHICKEN FILLET	France	1.5kg pckt	kg
VES24013	FROZEN CORNFED CHICKEN BREAST SUPREME SIZE	France	220-250g	kg
VES24024	FROZEN CORNFED CHICKEN THIGH BONLESS/SKINLESS	France	1-1.1kg	kg
VES24005	FROZEN YELLOW BABY SPRING CHICKEN	France	450-500g	kg
VES24014	FROZEN YELLOW BABY SPRING CHICKEN	France	600-800g	kg
VES24016	FROZEN WHOLE YELLOW CHICKEN 'LABEL ROUGE'	France	1.2-1.5kg	kg
VES24017	FROZEN WHOLE BLACK CHICKEN 'LABEL ROUGE'	France	1.2-1.5kg	kg
VES24015	WHOLE MALE DUCK	France	2.7-3.2kg	kg
VES24019	WHOLE FEMALE DUCK	France	1.7-2.2kg	kg
VES24018	SMOKED DUCK BREAST	France	300-330g	kg



Vestey Foods

Poultry

Code	Description	Origin	Packaging	Unit
VES24020	FEMALE DUCK BREAST	France	170-220g	kg
VES24021	FEMALE DUCK LEG	France	170-220g	kg
VES24009	CHILLED DUCK LEG CONFIT	Belgium	2kg (6 legs)	kg
VES24032	FROZEN WHOLE QUAIL	France	170g x 4 pcs	kg
VES24031	FROZEN WHOLE SQUAB PIGEON	France	420g	kg



Rougie

Duck & Chicken

Maison Rougié is a family business founded in 1875 by Jean Rougié, and today pride themselves in providing the best quality Foie Gras to chefs around the world. Fully invested in the implementation of sustainability and full traceability, made possible by working in close partnership with 541 French family-run farms. Nurturing a know-how of 145 years, Rougie has been exporting high-end products dedicated to professional chefs for more than 50 years, always pioneers in their approach and leading the way to assist chefs in their daily challenges.



Jean Rougié

Son of Léonce Rougié -
Rougié's founder

Jean Rougié took the company over in 1946. With the help of his wife Christiane, this dependable man, known for his high standards, his solid sense of communication and his great openness to the world, transformed the little business into a leading company in its field, and notably as a prestige brand.



Code	Description	Origin	Packaging	Unit
EUR24001	FROZEN MALE DUCK BREAST MAGRET	France	350g +/-	kg
EUR24002	FROZEN MALE DUCK LEGS	France	330g +/-	kg
EUR24018	FROZEN SMOKED DUCK BREAST	France	± 320g	kg
EUR24013	DUCK LEG CONFIT	France	3.825kg	tin
EUR24014	DUCK FAT	France	3.6kg	tin
EUR24019	FROZEN WHOLE ORGANIC FREE RANGE CHICKEN 81 DAYS	France	2kg+	kg
EUR24012	FROZEN WHOLE ORGANIC FREE RANGE CHICKEN 81 DAYS	France	1.4-1.7kg	kg



DELICATESSEN

STOCK ITEMS



Rougie

Foie Gras

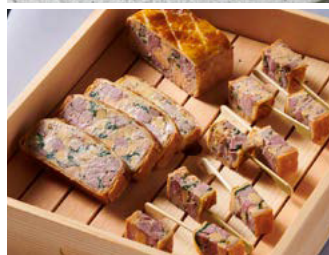
Maison Rougié is a family business founded in 1875 by Jean Rougié, and today pride themselves in providing the best quality Foie Gras to chefs around the world. Fully invested in the implementation of sustainability and full traceability, made possible by working in close partnership with 541 French family-run farms. Nurturing a know-how of 145 years, Rougie has been exporting high-end products dedicated to professional chefs for more than 50 years, always pioneers in their approach and leading the way to assist chefs in their daily challenges.



Alain Rougié

Maison Rougié
Ambassador

Alain Rougié has been representing the brand after his late father Jean Rougié, who took the company over in 1946, lead its international development and transformed the little business into a leading company in its field, and notably as a prestige brand. The Rougié family has been known for their high standards, their solid sense of communication and their great openness to the world, which lead them to build strong relationships and a deep understanding of the chefs' needs.



Code	Description	Origin	Packaging	Unit
EUR24003	FROZEN RAW DUCK FOIE GRAS - EXTRA 2	France	550-700g	kg
EUR24004	FROZEN DUCK FOIE GRAS RESTAURATION	France	400-700g	kg
EUR24005	FROZEN DUCK FOIE GRAS DEVEINED	France	500g	pc
EUR24006	FROZEN SLICES OF RAW DUCK FOIE GRAS 25/40g	France	1kg	kg
EUR24007	FROZEN SLICES OF RAW DUCK FOIE GRAS 40/60g	France	1kg	kg
EUR24016	FROZEN SLICES OF RAW DUCK FOIE GRAS 60/80g	France	1kg	kg
EUR24008	BLOC OF DUCK FOIE GRAS WITH LIVER PIECES	France	400g	tin
EUR24015	FOIE GRAS TERRINE	France	500g	pc
EUR24011	FOIE GRAS TERRINE	France	180g	pc
EUR24009	FOIE GRAS TERRINE NATURAL IN GLASS JAR	France	40g	pc
EUR24010	FOIE GRAS TERRINE WITH TRUFFLE IN GLASS JAR	France	40g	pc



Romanzini

Escargot

Omer, Roland and Daniel, and today Corinne and Olivier, have perpetuated and developed for 3 generations a family know-how around a product of pure French gastronomic tradition: the snail. A modern and efficient production tool combined with strict raw material selection and precise knowledge of the transformation process have been the basis of Romanzini's success for almost 100 years.



Omer Romanzini

Founder of Romanzini company

In 1921, Omer Romanzini founded his cannery at La Rivière Drugeon. He inherited his know-how in the preparation of snails from a long family tradition. The production site located in Haut Doubs (Franche Comté), lived then at the rhythm of the harvesting seasons in its regions and neighboring countries. From a traditional home-made cannery business, the company became a pioneer in the marketing of frozen prepared snails in the 1970s and chilled snails in the 1990s.



Code	Description	Origin	Packaging	Unit
ROM26001	FROZEN PREPARED BURGUNDY SNAILS IN SHELL XL 48PC	France	691g	bag
ROM26002	FROZEN BURGUNDY SNAIL MEAT COOKED XL	France	500g	bag
ROM26003	BURGUNDY SNAIL MEAT IN TIN 4/4 XL 6 DOZEN	France	800g	tin
ROM26004	BURGUNDY SNAIL MEAT IN TIN 1/2 XL 4 DOZEN	France	250g	tin
ROM26005	EMPTY SHELL BOX OF 36 EXTRA LARGE	France	box 36 shells	box
ROM26006	EMPTY SHELL BOX OF 72 EXTRA LARGE	France	box 72 shells	box



Le Borvo Traiteur

Seafood Terrines

With thirty-five years of experience in the development of terrines and spreads, Le Borvo Traiteur, created and directed by Daniel Raymond, former Starred Chef, sublimes the original taste of the great classics of French cuisine in the form of terrines without additives, dyes or preservatives.



Code	Description	Origin	Packaging	Unit
	SEAFOOD TERRINE - SALMON & CRAYFISH	France	500g	pc
	SEAFOOD TERRINE - SMOKED SALMON & SCALLOP	France	500g	pc
	SEAFOOD TERRINE - PROVENCALE SMOKED SALMON	France	500g	pc



Kaviari

Caviar

Located in the heart of Paris, near the basin of the Arsenal and in Ivry, Kaviari is a reference in the world of caviar and haute cuisine. The brand has built its reputation on wild Iranian caviar and the family home created by Raphaël Bouchez and Jacques Nebot relies on its 40 years of experience to offer the finest farmed caviars, from imperial Beluga to kristal or osetra caviar. Kaviari collaborates closely with the fish farmers, following every step of the production and overseeing the quality of the water in natural breeding conditions, from the harvest of eggs to the maturation stage of the grains. The Kaviari teams select directly from the source the eggs that will then be “refined” in their laboratories by Bruno Higos, caviar master. Just like a cellar master does for wine, he will see to the perfect maturation of the grains up until this magical moment when caviar will fully develop its buttery, nutty or iodine-flavoured aromas.



Code	Description	Origin	Packaging	Unit
Caviar Transmontanus - Acipenser Transmontanus				
	CAVIAR TRANSMONTANUS		1 kg	tin
	CAVIAR TRANSMONTANUS		500g	tin
	CAVIAR TRANSMONTANUS		250g	tin
	CAVIAR TRANSMONTANUS		125g	tin
	CAVIAR TRANSMONTANUS		100g	tin
KAV26030	CAVIAR TRANSMONTANUS		50g	tin
KAV26004	CAVIAR TRANSMONTANUS		30g	tin



Kaviari

Caviar

Code	Description	Origin	Packaging	Unit
Caviar Baeri – Acipenser Baerii				
	CAVIAR BAERI ROYAL		1kg	tin
	CAVIAR BAERI ROYAL		500g	tin
	CAVIAR BAERI ROYAL		250g	tin
	CAVIAR BAERI ROYAL		125g	tin
KAV26002	CAVIAR BAERI ROYAL		100g	tin
KAV26029	CAVIAR BAERI ROYAL		50g	tin
KAV26003	CAVIAR BAERI ROYAL		30g	tin
Caviar Oscière – Acipenser Gueldenstaedtii				
	CAVIAR OSCIETRE PRESTIGE		1Kg	tin
	CAVIAR OSCIETRE PRESTIGE		500g	tin
	CAVIAR OSCIETRE PRESTIGE		250g	tin
	CAVIAR OSCIETRE PRESTIGE		125g	tin
KAV26007	CAVIAR OSCIETRE PRESTIGE		100g	tin
KAV26008	CAVIAR OSCIETRE PRESTIGE		50g	tin
KAV26009	CAVIAR OSCIETRE PRESTIGE		30g	tin
Caviar Oscière Gros Grains – Acipenser Gueldenstaedtii				
	CAVIAR OSCIETRE GROS GRAINS		1Kg	tin
	CAVIAR OSCIETRE GROS GRAINS		500g	tin
	CAVIAR OSCIETRE GROS GRAINS		250g	tin
	CAVIAR OSCIETRE GROS GRAINS		125g	tin
	CAVIAR OSCIETRE GROS GRAINS		100g	tin
	CAVIAR OSCIETRE GROS GRAINS		50g	tin
	CAVIAR OSCIETRE GROS GRAINS		30g	tin
Caviar Oscière gold – Acipenser Gueldenstaedtii				
	CAVIAR OSCIETRE GOLD		1Kg	tin
	CAVIAR OSCIETRE GOLD		500g	tin
	CAVIAR OSCIETRE GOLD		250g	tin
	CAVIAR OSCIETRE GOLD		125g	tin



Kaviari

Caviar

Code	Description	Origin	Packaging	Unit
KAV26010	CAVIAR OSCIETRE GOLD		100g	tin
KAV26011	CAVIAR OSCIETRE GOLD		50g	tin
KAV26012	CAVIAR OSCIETRE GOLD		30g	tin
Caviar Kristal – Acipenser Schrenckii x Huso Dauricus				
	CAVIAR KRISTAL		1Kg	tin
	CAVIAR KRISTAL		500g	tin
KAV26032	CAVIAR KRISTAL		250g	tin
	CAVIAR KRISTAL		125g	tin
KAV26016	CAVIAR KRISTAL		100g	tin
KAV26017	CAVIAR KRISTAL		50g	tin
KAV26018	CAVIAR KRISTAL		30g	tin
Caviar Sevruga – Acipenser Stellatus				
	CAVIAR SEVRUGA		1kg	tin
	CAVIAR SEVRUGA		500g	tin
	CAVIAR SEVRUGA		250g	tin
KAV26055	CAVIAR SEVRUGA		100g	tin
KAV26054	CAVIAR SEVRUGA		50g	tin
	CAVIAR SEVRUGA		30g	tin
Caviar Beluga – Huso Huso				
	CAVIAR BELUGA IMPERIAL		1Kg	tin
	CAVIAR BELUGA IMPERIAL		500g	tin
	CAVIAR BELUGA IMPERIAL		250g	tin
	CAVIAR BELUGA IMPERIAL		125g	tin
KAV26013	CAVIAR BELUGA IMPERIAL		100g	tin
KAV26014	CAVIAR BELUGA IMPERIAL		50g	tin
KAV26015	CAVIAR BELUGA IMPERIAL		30g	tin
Caviar En-K Single Serving in Tin with Plastic Spoon				
KAV26006	EN-K TRANSMONTANUS – BLACK		15g	tin
	EN-K TRANSMONTANUS – SILVER		15g	tin
KAV26024	EN-K TRANSMONTANUS – GOLD		15g	tin



Kaviari

Caviar

Code	Description	Origin	Packaging	Unit
	EN-K TRANSMONTANUS - PINK		15g	tin
	EN-K TRANSMONTANUS - WHITE		15g	tin
	EN-K TRANSMONTANUS - BLUE		15g	tin
KAV26025	EN-K OSCIETRA - BLACK		15g	tin
	EN-K OSCIETRA - SILVER		15g	tin
	EN-K OSCIETRA - GOLD		15g	tin
	EN-K OSCIETRA - PINK		15g	tin
	EN-K OSCIETRA - WHITE		15g	tin
	EN-K OSCIETRA - BLUE		15g	tin
Caviar Pressé / Pressed caviar				
	PRESSED CAVIAR		50g	tin
	PRESSED CAVIAR		100g	tin
	PRESSED & DRIED CAVIAR FOR SHAVING		80g	kg
Fish Roe				
KAV26034	WILD SALMON ROE		100g	jar
	WILD SALMON ROE		50g	jar
KAV26035	TROUT ROE		100g	jar
	TROUT ROE		50g	jar
KAV26036	WILD PIKE ROE		50g	jar
KAV26021	RED LUMPFISH ROE		50g	jar
KAV26057	BLACK LUMPFISH ROE		50g	jar
KAV26026	HOT SMOKED COD ROE		200g - 1kg	kg
KAV26031	SEA URCHIN ROE		50g	tin
Fish Pearls				
	HERRING PEARLS (ARENKHA)		55g	jar
KAV26022	HERRING PEARLS (ARENKHA)		120g	jar
	SMOKED MACKEREL PEARLS		100g	jar
Tarama				
KAV26042	TARAMA PINK		90g	jar
	TARAMA PINK		1kg	jar
KAV82002	TARAMA WHITE		90g	jar



Kaviari

Caviar

Code	Description	Origin	Packaging	Unit
KAV26059	TARAMA WHITE		1kg	jar
KAV26043	TARAMA CRAB		90g	jar
	TARAMA CRAB		1kg	jar
	TARAMA SEA URCHIN		90g	jar
KAV26060	TARAMA SEA URCHIN		1kg	jar
KAV82001	TARAMA SUMMER TRUFFLE		90g	jar
	TARAMA SUMMER TRUFFLE		500g	jar
Smoked Eel				
KAV26061	WHOLE SMOKED EEL		700- 1.2kg	kg
KAV26063	TRIMMED SMOKED EEL		400g	kg
Shellfish				
KAV26064	FROZEN CAMARON SHRIMPS 3-5g		1kg	kg
Blinis				
KAV52002	BLINIS MINI COCKTAIL STYLE (16 pieces)		135g	pack
Bottarga				
KAV26048	TRIKALINOS BOTTARGA		200g	pc
KAV26050	GRATED TRIKALINOS BOTTARGA		40g	pc
Rillettes				
	SQUID INK		500g	pc



DAIRY

STOCK ITEMS



Vittoria

Italian Mascarpone & Butter

The story of Virgilio begins in Mantua, when a cooperation among local cheese factories began to work together towards the goal of producing top quality goods. Thus, in 1966, the Consorzio Latterie Sociali Mantovane (Union of the Community Milk Factories of Mantua) was born. Their union immediately stepped up as a symbol of excellence in the production of butter and fresh creams. As the years went by, hard cheeses were also included, putting Grana Padano DOP and Parmigiano Reggiano DOP on the market. The Virgilio brand union is the only one bearing both those certifications. Today Virgilio family counts 50 associated cheese factories and over 1.500 associated breeders as members.



Code	Description	Origin	Packaging	Unit
VIR12003	ITALIAN BUTTER FROZEN	Italy	1kg	kg
VIR12002	MASCARPONE	Italy	500g	tub



Antica Formaggeria

Grana Padano & Parmigiano Reggiano

The story begins in Mantua, when ambition and solidarity joined hands into a cooperation among local cheese factories to get together towards the goal of producing peak quality goods. Thus, in 1966, the Consorzio Latterie Sociali Mantovane (Union of the Community Milk Factories of Mantua) was born. Their union immediately stepped up as a symbol of excellence in the production of butter and fresh creams. As the years went by, hard cheeses were also included, putting Grana Padano DOP and Parmigiano Reggiano DOP on the market. The Virgilio brand union is the only one bearing both those certifications. Today the family counts 50 associated cheese factories and over 1.500 associated breeders as members.



Code	Description	Origin	Packaging	Unit
VIR14002	PROVOLONE MILD	Italy	5.5kg	kg
VIR14023	PECORINO ROMANO 1/4	Italy	5kg	kg
VIR14004	GRANA PADANO WEDGE, 10 MONTHS	Italy	4.5kg	kg
VIR14003	GRANA PADANO HALF WHEEL, 10 MONTHS	Italy	18kg	kg
VIR14006	GRANA PADANO WHOLE WHEEL, 10 MONTHS	Italy	39kg	kg
VIR14007	GRANA PADANO WHOLE WHEEL, 12 MONTHS	Italy	39kg	kg
VIR14005	GRANA PADANO WEDGE, 14 MONTHS	Italy	4.5kg	kg
VIR14008	PARMIGIANO REGGIANO WEDGE, 18 MONTHS		4.5kg	kg
VIR14013	PARMIGIANO REGGIANO HALF WHEEL, 18 MONTHS	Italy	18kg	kg
VIR14009	PARMIGIANO REGGIANO WEDGE, 24 MONTHS		4.5kg	kg



Antica Formaggeria

Grana Padano & Parmigiano Reggiano

Code	Description	Origin	Packaging	Unit
VIR14001	PARMIGIANO REGGIANO WHOLE WHEEL 14 MONTHS	Italy	39kg	kg
VIR14010	PARMIGIANO REGGIANO WHOLE WHEEL, 24 MONTHS	Italy	39kg	kg

Montanari & Gruzza

Fine Italian Butter & Exclusive Parmigiano Range



Montanari & Gruzza was established in 1950 in a village between the towns of Parma and Reggio Emilia. Still today the firm is managed by founding partners' families. Since the beginning of its history, The company's core business has been the selection of local milk to make butter and Parmigiano Reggiano. Today they make their own organic line thanks to their breeding farm and dairy both located in the hills above Parma.



Code	Description	Origin	Packaging	Unit
MAG12001	ANTICA CREMERIA UNSALTED BUTTER	Italy	250g	pc
MAG12005	ORGANIC ITALIAN BUTTER	Italy	250g	pc
MAG12006	LACTOSE FREE BUTTER	Italy	1kg	kg
MAG12009	BUTTER DELLA BRUNA	Italy	250g	pc
MAG14002	PARMIGIANO REGGIANO DOP RED COWS 24 MONTHS		1kg	kg
MAG14004	PARMIGIANO REGGIANO DOP SOLODIBRUNA 24 MONTHS WRAPPED IN PAPER	Italy	1kg	kg
MAG14006	PARMIGIANO REGGIANO DOP SOLODIBRUNA 36 MONTHS WRAPPED IN PAPER	Italy	300g	kg
MAG14007	PARMIGIANO REGGIANO DOP SOLODIBRUNA 48 MONTHS WRAPPED IN PAPER	Italy	300g	kg
MAG14008	ORGANIC PARMIGIANO REGGIANO BIANCA MODENESE 24 MONTHS WRAPPED IN PAPER	Italy	1kg	kg
MAG14009	ORGANIC PARMIGIANO REGGIANO BIANCA MODENESE 48 MONTHS WRAPPED IN PAPER	Italy	1kg	kg
MAG14011	ORGANIC PARMIGIANO REGGIANO BIOLOGICO 60 MESI WRAPPED IN PAPER	Italy	500g	kg



Maitres Laitiers du Cotentin

French Dairy

Anchored in the heart of the region of Normandy, the main French Dairy terroir, within the province of Cotentin, surrounded by green sceneries and taking advantage of the Regional Natural Park, MLC House is continuing the long-time tradition of the local dairy producers while bringing it to the upmost modern standards. Cotentin's farmers created their first agricultural cooperatives in 1905 and overtime these small local cooperatives merged to become in 1986 Maîtres Laitiers du Cotentin. Still headquartered in Sottevast, this family spirit guides the company ever since. From generation to generation, they have been breeding cows traditionally on the family-run farms in Cotentin, Normandy. To produce a rich and tasty milk, our herds benefit from natural grass, and a high level of animal welfare.



Code	Description	Origin	Packaging	Unit
MAL12003	FROZEN BUTTER UNSALTED BLOCK	France	5kg	pc
MAL12004	FROZEN BUTTER UNSALTED BLOCK	France	25kg	pc
MAL12005	FROZEN MINI BUTTER PORTION 10gx120pcs	France	1.2kg	case
MAL12006	FROZEN BUTTER AOP UNSALTED ROLL "BEURRE D'ISIGNY"	France	250g	pc
MAL12007	FROZEN BUTTER AOP SALTED ROLL "BEURRE D'ISIGNY"	France	250g	pc
MAL12008	FROZEN BUTTER AOP UNSALTED BLOCK "BEURRE D'ISIGNY"	France	25kg	pc
MAL12009	FROZEN PORTIONS BUTTER AOP UNSALTED "BEURRE D'ISIGNY" - WRAPPED	France	25g x 40pcs	case



Maitres Laitiers du Cotentin

French Dairy

Code	Description	Origin	Packaging	Unit
MAL12010	FROZEN PORTIONS BUTTER AOP SALTED "BEURRE D'ISIGNY" - WRAPPED	France	25g x 40pcs	case
MAL12018	FROZEN PORTIONS BUTTER AOP UNSALTED "BEURRE D'ISIGNY" - CUP	France	25g x 48pcs	case
MAL12011	FROZEN PORTIONS BUTTER AOP SALTED "BEURRE D'ISIGNY" - CUP	France	25g x 48pcs	case
MAL12012	UHT COOKING CREAM 18%	France	1L	pc
MAL12014	UHT WHIPPING CREAM 35%	France	1L	pc
MAL12019	CREME FRAICHE ISIGNY	France	50CL	pc



Pamplie

French Butter

Pamplie butter is a Protected Designation of Origin (PDO) product, namely AOP Beurre Charentes-Poitou. Since 1905, Pamplie artisanal production takes place using a traditional barrel churn that gives to the butter its delicate taste and soft texture. "Le Beurre de Chefs" needs no translation.



Code	Description	Origin	Packaging	Unit
PAM12001	FROZEN UNSALTED BUTTER ROLL	France	500g	pc
PAM12002	FROZEN UNSALTED BUTTER ROLL	France	250g	pc
PAM12003	FROZEN UNSALTED BUTTER SHEET (SPECIAL PASTRY)	France	2kg	pc
PAM12004	FROZEN UNSALTED BUTTER BLOCK	France	5kg	pc
PAM12007	FROZEN SALTED BUTTER ROLL	France	250g	pc



La Plaque

Flavoured Butter

Beurre Plaque has been made for generations by the Plaque family, now headed by the 6th generation, Lionel, who has been called the raw milk butter specialist. He has built on the legacy, innovated and added more gourmet options to elevate butter to a whole new level. The butters from the L&L Plaque farm are exceptional butters that focus above all on taste and quality. Their farm butters are made with raw (unpasteurized) milk, which brings a greater depth of flavour. L&L Plaque butters are fully traceable from field to plate.



Lionel Plaque

The raw milk butter specialist, owner of Plaque

"I'm the sixth generation in my family to run our farm" says Lionel Plaque, who now heads L&L Plaque. "It's in the Ardennes in the South of Belgium, an area famous for its forests, but also for a very rich pastureland perfect for natural feeding of dairy cattle, and thus for producing the wonderful milk that's a heart of our butters"



Code	Description	Origin	Packaging	Unit
Butter Rolls 100g				
	BUTTER UNSALTED	Belgium	100g x 24 pc	box
	BUTTER SALTED	Belgium	100g x 24 pc	box
	BUTTER WITH BLACK GARLIC	Belgium	100g x 24 pc	box
	BUTTER WITH GARLIC & HERBS	Belgium	100g x 24 pc	box
	BUTTER WITH ESPELETTE PEPPER	Belgium	100g x 24 pc	box
	BUTTER WITH WHITE TRUFFLE	Belgium	100g x 24 pc	box
	BUTTER WITH BLACK TRUFFLE	Belgium	100g x 24 pc	box
	BUTTER WITH LEMON AND GREEN PEPPER	Belgium	100g x 24 pc	box
	BUTTER WITH ONION	Belgium	100g x 24 pc	box
	BUTTER WITH LOBSTER	Belgium	100g x 24 pc	box
	BUTTER WITH SHALLOT & TARRAGON	Belgium	100g x 24 pc	box
	BUTTER SMOKED AND SALTED	Belgium	100g x 24 pc	box



La Plaquette

Flavoured Butter

Code	Description	Origin	Packaging	Unit
	BUTTER WITH 3 SEaweEDS	Belgium	100g x 24 pc	box
Butter Rolls 250g				
	BUTTER UNSALTED	Belgium	250g	piece
	BUTTER SALTED	Belgium	250g	piece
	BUTTER WITH BLACK GARLIC	Belgium	250g	piece
	BUTTER WITH GARLIC & HERBS	Belgium	250g	piece
	BUTTER WITH ESPELETTE PEPPER	Belgium	250g	piece
	BUTTER WITH WHITE TRUFFLE	Belgium	250g	piece
	BUTTER WITH BLACK TRUFFLE	Belgium	250g	piece
	BUTTER WITH LEMON AND GREEN PEPPER	Belgium	250g	piece
	BUTTER WITH ONION	Belgium	250g	piece
	BUTTER WITH SHALLOT & TARRAGON	Belgium	250g	piece
	BUTTER SMOKED AND SALTED	Belgium	250g	piece
Butter Blocks				
	BUTTER UNSALTED	Belgium	5kg	Block
	BUTTER SALTED	Belgium	5kg	Block
	BUTTER WITH BLACK GARLIC	Belgium	5kg	Block
	BUTTER WITH GARLIC & HERBS	Belgium	5kg	Block
	BUTTER WITH ESPELETTE PEPPER	Belgium	5kg	Block
	BUTTER WHITE TRUFFLE	Belgium	5kg	Block
	BUTTER WITH BLACK TRUFFLE	Belgium	5kg	Block
	BUTTER WITH LEMON AND GREEN PEPPER	Belgium	5kg	Block
	BUTTER WITH ONION	Belgium	5kg	Block
	BUTTER WITH SHALLOT & TARRAGON	Belgium	5kg	Block
	BUTTER SMOKED AND SALTED	Belgium	5kg	Block
	BUTTER WITH 3 SEaweEDS	Belgium	5kg	Block



Killowen

Irish Yoghurt

Killowen Farm, situated at the foot of the Blackstairs Mountains in Wexford, has been the Dunne Family home for over 200 years. Their own dairy herd enjoy a lifestyle which involves lots of fresh grass, clean air and a gentle routine, spending February to November outside grazing in the surrounding fields. When they're being milked in the parlour, the fresh milk travels less than 10 meters through a pipe before it starts to be turned into their award winning live yogurt. The yoghurts are completely natural never containing any additives or preservatives, only fresh milk, live cultures and real fruit sourced locally.



Nicholas Dunne & Family

The Irish natural yoghurt producers

Killowen Farm is run by 3 generations of the Dunne Family. Nicholas and his wife Judith, along with sister Pauline all help to produce and distribute our delicious yogurt. Grandparents Tom and Mary still play an active role on the farm, keeping the machines running. They sample lots of products every week, be it trying new ideas or tasting existing products to make sure they're happy with what's going out to the customers.



Code	Description	Origin	Packaging	Unit
Irish Yoghurts In Glass Jar				
KIL11001	RUBHARB YOGHURT IN GLASS JAR	Ireland	140g	jar
KIL11002	STRAWBERRY YOGHURT IN GLASS JAR	Ireland	140g	jar
KIL11003	BLUEBERRY YOGHURT IN GLASS JAR	Ireland	140g	jar
KIL11010	LEMON CURD YOGHURT IN GLASS JAR	Ireland	140g	jar
KIL11011	RASPBERRY YOGHURT IN GLASS JAR	Ireland	140g	jar
KIL11012	NATURAL STYLE YOGHURT IN GLASS JAR	Ireland	140g	jar



Killowen

Irish Yoghurt

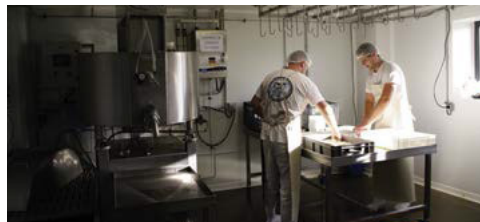
Code	Description	Origin	Packaging	Unit
Irish Yoghurt in Card Pot				
KIL11026	STRAWBERRY STIRRED YOGHURT	Ireland	135g	pot
KIL11027	RASPBERRY STIRRED YOGHURT	Ireland	135g	pot
KIL11028	BLUEBERRY STIRRED YOGHURT	Ireland	135g	pot
KIL11029	FOREST FRUIT STIRRED YOGHURT	Ireland	135g	pot
KIL11030	HAZELNUT STIRRED YOGHURT	Ireland	135g	pot
KIL11031	NATURAL STIRRED YOGHURT	Ireland	135g	pot
Irish Yoghurt in Catering Tubs				
KIL11012	NATURAL STYLE YOGHURT	Ireland	1kg	tub
	NATURAL STYLE YOGHURT	Ireland	5kg	tub



Laiterie De La Cote Roannaise By Mons

French Organic Yoghurt

Born from the idea of Hervé Mons and Romain Bardou, a cheese maker with a diploma from the Ecole Nationale Laitière of Poligny (France), the Laiterie de la Côte Roannaise lays down a clear foundation : organic milk collected locally from farmers, partners of the adventure and traditional expertise, without preservatives or artifices. Simple, local and good. In order to control the quality of the transfer and guarantee the freshness of the milks, these one are daily collected by our cheese makers' team in local farms. As soon as the milk is collected, it is used for the manufacture of yogurts and cheeses.



Code	Description	Origin	Packaging	Unit
MON12006	NATURAL YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12001	APRICOT YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12002	CHESTNUT YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12012	STRAWBERRY YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12008	RASPBERRY YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12003	FRUITS OF THE FOREST YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12005	BLUEBERRY YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12004	YELLOW PLUM YOGHURT BIO IN GLASS JAR	France	125g	jar
MON12009	NATURAL YOGHURT BIO IN GLASS TUB	France	1kg	tub
MON12007	NATURAL YOGHURT BIO IN GLASS TUB	France	3kg	tub



Gioiella

Italian Fresh Cheeses

The secret of Gioiella is in the milk of Brown breed cows, natural heir of the noble Podolica, grazing in semi-wild pastures in historic farms on the ancient "Via del latte". A territory still uncontaminated today, the Murgia Park, a plateau that cuts through much of Puglia, crossing the Itria Valley, rich in greenery, history and natural resources. It is from this magical milk of happy grazing cows that the Gioiella world begins. The milk, coming from a well-controlled production chain, arrives daily in the company, where it is examined and controlled by the internal laboratory, on the basis of rigid and well-defined parameters: farming methods, hygiene of the stables and a controlled feeding. All products are hand-made according to tradition with 100% Italian milk.



Code	Description	Origin	Packaging	Unit
GIO14002	BURRATA 250G*4	Italy	1kg	tub
GIO14001	BURRATA 200G (INDIVIDUAL WRAP)	Italy	200g	pc
GIO14003	BURRATINA 125G *8	Italy	1kg	tub
GIO14004	STRACCIATELLA 250g	Italy	250g	tub
GIO14010	MOZZARELLA 125G	Italy	125g x 12 pcs	pc
GIO14006	FIOR DI LATTE 200G*8	Italy	1.6kg	tub
GIO14012	FIOR DI LATTE FOR PIZZA 500G*6	Italy	3kg	tub
GIO14005	BOCCONCINO 30G*8	Italy	250g	tub
GIO14007	TRECCIA 3KG	Italy	3kg	pc
GIO14008	RICOTTA FRESCA (CUOR DI GIOIELLA) 100g*3	Italy	300g	tub
GIO14011	SCAMORZA 300G	Italy	300g	pc



SPECIALTY CHEESE

STOCK ITEMS



Philippe Caillouet

Head of Inspiration Cheese Atelier

Meilleur Ouvrier de France - "Best Craftsman of France" - prestigious French award won only by the best craftsmen. Philippe is the only MOF in "Arts De La Table" and the finest cheese expert based in Dubai.



Philippe Caillouet as a Head of Inspiration Cheese Atelier could bring his expertise to your team:

- Preparing different cheese proposals according to chef
- Preparing finger cuts, assorted trays, buffet ideas
- Running cheese training for chefs and restaurant team about the different families of cheese, milk, aging, cuts, wrapping, service etc.
- Setting up and serving cheese buffet
- Preparing customized cheese recipes according to the season
- Running service training due to his restaurant background
- Organizing cheese buffet service for brunch
- Pairing cheese, wine and bread

Philippe Caillouet was born in 1968 in Poitiers, France. In 1986 he graduated from catering college and started working as a waiter in Guernsey and England where he graduated from the Oxford academy.

In 1989, he took the position of Chef De Rang at Relais et Chateau d'Artigny in the Loire Valley. During this time, he graduated as a Sommelier in Lycee Albert Bayet in Tours. Following this, in 1992, he began work at the Maitre d'Hotel at the Relais et Chateau de Gilly in Burgundy. It was where he met the renowned Cheese Monger Herve Mons, who had previously won the

Meilleur Ouvrier de France for his craftsmanship in cheese production and started to supply the restaurant with his cheeses. During that time Philippe also joined the "Association of the Burgundian Sommelier".

In 2002 Philippe met Chef Jean Michel Lorain of the Relais et Chateau La Cote Saint Jacques, who had lost one of his three stars the previous year and was seeking to regain it. Not long after Philippe joined the team at Relais et Chateau La Cote Saint Jacques as Maitre d'Hotel, he was able to introduce Herve Mons as the supplier of the cheese. During this time Philippe set himself the great challenge to himself enter and win the competition for Meilleur Ouvrier de France as Maitre d'Hotel. Achieving his two goals - winning the Meilleur Ouvrier de France "Maitre Du Service Et Des Arts De La Table" in 2003 and regaining the third Michelin star by La Cote Saint Jacques mad Philippe ready to move on and he started running La Palme d'Or restaurant which was awarded two Michelin stars. As the best restaurants require the best products, Philippe again introduced Herve Mons to supply his cheeses to the La Palme d'Or.

In April 2011 Philippe opened La Fromagerie du Cannel, an artisan cheese shop selling Herve Mons products. After 7 years Philippe moved to run the Mons' shop of "Halles de Lyon Paul Bocuse" in Lyon, world capital of Gastronomy and city of the famous Chef Paul Bocuse. In October 2019, Philippe joined the Maison Mons' team at the aging caves in Saint Haon Le Chatel.

Philippe arrived in Dubai in August 2020 and joined the WISK team with the mission of sharing his knowledge and passion for cheese, supporting food service with their selection and presentation as well as offering expert training based on his past experiences in the restaurant service.



Cooleeney

Irish Cheese & Butter

Cooleeney farm is a fourth generation family owned and run company, established in 1986 by the Maher family. Nestled in the heart of Tipperary's prime dairy country, they produce a range of cow and goats milk cheeses from their own herds. It's the combination of the naturally peaty soil, perfect climate and clover rich grass which enables their Friesian herd to produce the finest quality milk for their artisan cheeses.



Jim & Breda Maher

The finest Irish cheese
artisan-producers

Cooleeney Farm is run by the fourth generation of the Maher family. Pedigree Friesian dairy herd is the main enterprise and animal husbandry and breeding receive Jim and Pat's careful attention. Quality is the keynote at Cooleeney. The four generations of Mahers in Cooleeney have built this dairy herd to its present high standard and the first recorded award for quality milk is noted in 1905 records. Cooleeney farm continues to receive national and international awards for cheeses.



Code	Description	Origin	Packaging	Unit
COO14018	1KG IRISH FARMHOUSE CHEESE SELECTION <i>cahills chives, carrigaline smoked, cashel blue, cooleeney, daru</i>	Ireland	1kg	box
COO14019	3KG IRISH FARMHOUSE CHEESE SELECTION <i>cahills garlic & herb, carrigaline smoked, cashel blue, cooleeney, daru, dunbarra pepper, gubbeen, milleens, tipperary brie</i>	Ireland	3kg	box
COO14020	5KG IRISH FARMHOUSE CHEESE SELECTION <i>cahills garlic & herb, cahills chilli & pepper, cahills chives, carrigaline smoked, carrigaline natural, cashel blue, cooleeney, daru, dunbarra pepper, gortnamona, gubbeen, milleens, tipperary brie</i>	Ireland	5kg	box
COO14021	10KG IRISH FARMHOUSE CHEESE SELECTION <i>carrigaline smoked, cashel blue, cooleeney, daru, milleens, gubbeen, gleann oir, gortnamona, dunbarra pepper, tipperary brie</i>	Ireland	10kg	box
COO14022	5KG IRISH BREAKFAST CHEESE SELECTION <i>cheddar block, tipperary brie, gortnamona</i>	Ireland	5kg	box
COO14001	COOLEENEY WHEEL	Ireland	1.7kg	kg
COO14002	BAKING COOLEENEY IN CERAMIC DISH	Ireland	200g	pc
COO14003	TIPPERARY BRIE WHEEL	Ireland	1.7kg	kg



Cooleeney

Irish Cheese & Butter

Code	Description	Origin	Packaging	Unit
COO14004	DARU WHEEL	Ireland	2.5kg	kg
COO14005	DUNBARRA GARLIC & DILL BRIE WHEEL	Ireland	1.7kg	kg
COO14006	GUBEEN NATURAL WHEEL	Ireland	1.4kg	kg
COO14007	CARRIGALINE SMOKED WHEEL	Ireland	1.6kg	kg
COO14008	SMOKY TIPPERARY BRIE WHEEL	Ireland	1.7kg	kg
COO14009	SMOKY TIPPERARY BRIE	Ireland	200g	pc
COO14010	SMOKY TIPPERARY ORCHARD WHEEL	Ireland	2.5kg	kg
COO14011	SMOKY TIPPERARY ORCHARD	Ireland	300g	pc
COO14012	CASHEL BLUE WHEEL	Ireland	1.5kg	kg
COO14013	CROZIER BLUE WHEEL	Ireland	1.5kg	kg
COO14014	GORTNAMONA LARGE WHEEL	Ireland	1.7kg	kg
COO14015	GORTNAMONA LOG	Ireland	1kg	kg
COO14016	GLEANN OIR WHEEL	Ireland	2.5kg	kg
COO14017	ST TOLA ASH LOG	Ireland	500g	pc
COO12001	COUNTRY BUTTER ROLL	Ireland	227g	pc
COO52001	COOLEENEY FARM BROWN BREAD CRACKERS	Ireland	140g	pc
COO84001	COOLEENEY FARMHOUSE APPLE CHUTNEY	Ireland	115g	pc



Mons

French Cheese

The story of Mons starts in the early 60s when Hervé's father, Hubert Mons, began to source artisanal cheeses from his native region of Auvergne and with his wife Rolande, sold them at local markets. In the early 90s, Hervé's passion for travel led him to start exporting his cheeses, first over Europe and then across the world. Hervé made the most of his "sourcing" ability to collect top-of-the-line cheeses. In 2000, Hervé won the title of «Meilleur Ouvrier de France», a French award given to the best craftsmen in their field. Now Maison Mons is a point of reference in the sourcing and aging of the best cheeses from over 80 producers in France. Mons owns an old railway tunnel that was renovated into affinage caves, where tradition and modernity serve the cheese. It is in this unique place that most of Mons hard cheeses are matured.



Code	Description	Milk Type	Bio	Origin	Packaging	Unit
SELECTION BOXES (selections may vary depending of the season and aging)						
MON14063	1KG CHEESE SELECTION <i>Pouligny AOP, Gabietou, Thurmesan, Saint-Felicien IGP, Fourme de Montbrison AOP</i>			France	1kg	box
MON14002	2KG FRENCH CHEESE SELECTION <i>Petit Blaja, Grand Cru De La Bathie, Coulommiers, Soumaintrain IGP, Bleu d'Auvergne AOP, Pyrenees Brebis</i>			France	2kg	box
MON14107	5KG FRENCH CHEESE SELECTION <i>Pont l'evaque AOP, Camembert AOP, Sainte Maure, Brillat Savarin, Thurmesan, Fourme d'ambert AOP, Cantalet AOP, Tommette Vendeenne, Pyrenees Brebis, Tomme de la Croix Lucas</i>			France	5kg	box



Mons

French Cheese

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
MON14001	10KG FRENCH CHEESE SELECTION <i>Gaperon, Munster AOP, Brebis Fougere, Saint Nectaire AOP, Comte AOP +7 months, Coeur de Neufchatel AOP, Auzanne Cendree, Brie de Normandie, Abondance Fermiere AOP, Morbier AOP, Fourme d'Ambert AOP, Vully Rouge, Lavort, Tomme Tresse, Le Barriquet</i>			France	10kg	box

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
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COW MILK CHEESES

HARD

MON14066	ABONDANCE Fermiere AOP	Raw		Rhone-Alpes	kg	kg
MON14061	BEAUFORT AOP	Raw		Rhone-Alpes	kg	kg
	BEAUFORT CHALET D'ALPAGE AOP	Raw		Rhone-Alpes	kg	kg
MON14141	COMTE Aff Tunnel de la Collonge +7 Mois AOP	Raw		Franche-Comte	kg	kg
MON14024	COMTE Aff Tunnel de la Collonge +14 Mois AOP	Raw		Franche-Comte	kg	kg
MON14026	COMTE Aff Tunnel de la Collonge + 20 Mois AOP	Raw		Franche-Comte	kg	kg
MON14060	COMTE Aff Tunnel de la Collonge +30 Mois AOP	Raw		Franche-Comte	kg	kg
MON14131	GRAND CRU DE LA BATHIE	Raw		Rhone-Alpes	kg	kg

MEDIUM HARD

MON14094	CANTAL Jeune AOP	Pasteurized		Auvergne	kg	kg
MON14087	CANTALET "Entre Deux" AOP	Pasteurized		Auvergne	kg	kg
MON14100	CANTAL Lait de Salers "Entre Deux" AOP	Raw		Auvergne	kg	kg
MON14032	EMMENTAL FRANCAIS	Raw		Rhone-Alpes	kg	kg
MON14118	MIMOLETTE Aff +18 Mois	Pasteurized		Calvados, Basse-Normandie	kg	pc
MON14041	MIMOLETTE Aff +6 Mois	Pasteurized		Calvados, Basse-Normandie	kg	pc
MON14071	MORBIER AOP	Raw		Doubs, Franche-Comte	kg	kg
MON14051	ST NECTAIRE Fermier Grand Classique AOP	Raw		Puy-de-Dome, Auvergne	kg	kg



Mons

French Cheese

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
	ST NECTAIRE Fermier Lait de Salers AOP	Raw		Puy-de-Dome, Auvergne	kg	kg
MON14009	TOMME DE LA CROIX LUCAS "ORGANIC"	Raw		Rhone-Alpes	kg	kg
MON14037	TOMME DE SAVOIE Fermière	Raw		Rhone Alpes	kg	kg
MON14078	TOMMETTE VENDEENNE Mi-Chevre	Pasteurized		Pays De Loire	kg	kg
SOFT, BLOOMY RIND	MON14039 BRIE DE MEAUX AOP	Raw		Meuse	kg	kg
	MON14015 BRILLAT SAVARIN	Pasteurized		Yonne, Bourgogne	600g	pc
	CAMEMBERT CRU NORMANDIE	Raw		Normandie	250g	pc
MON14055	CAMEMBERT selection AOP	Raw		Normandie	250g	pc
MON14030	CHAOURCE AOP	Thermized		Yonne, Bourgogne	500g	pc
MON14053	COEUR DE NEUFCHATEL AOP	Raw		Normandie	200g	pc
MON14068	DELICE DE ST CYR	Pasteurized		Yonne, Bourgogne	200g	pc
	GAPERON Aff + 40 jours	Pasteurized		Puy-de-Dome, Auvergne	400g	pc
MON14021	ST FELICIEN Sélection	Raw		Isere, Rhone-Alpes	150g	pc
MON14090	ST MARCELLIN Sélection	Raw		Isere, Rhone-Alpes	80g	pc
BLUE VEINED	MON14025 BLEU D'Auvergne Sélection Lait Cru AOP	Raw		Puy-de-Dome, Auvergne	kg	kg
	BLEU D'Auvergne Sélection Laitier AOP	Pasteurized		Puy-de-Dome, Auvergne	kg	kg
MON14108	BLEU DE TERMIGNON	Raw		Rhone-Alpes	kg	kg
MON14048	FOURME D'AMBERT Sélection Laitière AOP	Pasteurized		Puy-de-Dome, Auvergne	kg	kg
MON14044	FOURME DE MONTBRISON AOP	Raw		Rhone Alpes	kg	kg
MON14073	PERSILLE DU BEAUJOLAIS Vache	Thermized		Rhone Alpes	kg	kg
MON14013	1924 (cow and sheep's milk)	Pasteurized		Auvergne	kg	kg
SOFT, WASHED RIND	MON14033 BOULETTE D'AVESNES	Pasteurized		Nord Pas de Calais	180g	pc



Mons

French Cheese

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
MON14101	CARRE DU VAL DE MEUSE	Thermized		Haute-Marne	200g	pc
MON14070	LANGRES AOP	Thermized		Haute-Marne	200g	pc
MON14049	LIVAROT à Laiche Naturelle AOP	Thermized		Normandie	500g	pc
MON14081	MAROILLES AOP	Raw		Nord Pas de Calais	750g	pc
MON14080	MUNSTER Fermier AOP	Raw		Vosges, Lorraine	500g	kg
MON14075	PONT L'EVEQUE AOP	Thermized		Normandie	400g	pc
MON14027	REBLOCHON Fermier AOP	Raw		Rhone-Alpes, Haute-Savoie	550g	kg
MON14018	REBLOCHON Laitier AOP	Raw		Rhone-Alpes, Haute-Savoie	550g	kg
MON14020	SOUMAINTRAIN	Pasteurized		Cote D'or, Bourgogne	450g	pc

GOAT MILK CHEESES

NATURAL RIND

MON14140	BANON Fermier AOP	Raw	Bio	Alpes De Haute Provence	80g	pc
MON14014	BONDE DU POITOU	Pasteurized		Nouvelle Aquitaine	200g	pc
MON14122	BUCHETTE DE MANON	Raw	Bio	Alpes De Haute Provence	70g	pc
MON14029	CHABICHOU AOP	Pasteurized		Nouvelle Aquitaine	150g	pc
	CHAROLAIS AFFINE AOP	Raw		Bourgogne	180g	pc
MON14122	COEUR DU BERGER	Raw		Bouches Du Rhone	90g	pc
MON14135	CORNES DU DIABLE	Raw	Bio	Bouches Du Rhone	100g	pc
MON14106	CROTTIN DE CHAVIGNOL AOP	Raw		Bourgogne, Nièvre	80g	pc
MON14139	GALETTE DE BECAJAT	Raw		Centre Val De Loire	120g	pc
MON14034	MISTRALOU	Raw	Bio	Alpes De Haute Provence	60g	pc
MON14005	MOTHAIS SUR FEUILLE	Pasteurized		Nouvelle Aquitaine	180g	pc
MON14133	TOMME DE PEBRE D"AI	Raw	Bio	Bouches Du Rhone	350g	kg
MON14125	AUZANNE CENDREE	Raw		Centre Val De Loire	200g	pc

ASHED RIND



Mons

French Cheese

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
MON14303	STE MAURE DE LA DRAGONNIERE	Raw		Centre Val De Loire	250g	pc
MON14036	SELLE SUR COUFFY	Raw		Centre Val De Loire	150g	pc
MEDIUM HARD	MON14076 TOMME DE LA CHATAIGNERAIE	Pasteurized		Pays De Loire	kg	kg
SHEEPS MILK CHEESES						
FRESH PASTE	MON14124 CASTILLON FRAIS	Raw		Provence-Alpes Cote d'Azur	90g x 6pcs	pc
MEDIUM HARD	MON14102 FUMAISSON	Pasteurized		Rhone-Alpes	kg	kg
	MON14123 GABIETOU	Pasteurized		Nouvelle Aquitaine	kg	kg
	MON14045 PYRENEES BREBIS	Pasteurized		Nouvelle Aquitaine	kg	kg
	MON14312 OSSAU FERMIER AOP	Raw		Nouvelle Aquitaine	kg	kg
SOFT, BLOOMY RIND	MON14006 CASTILLON	Raw		Provence-Alpes Cote d'Azur	80g	pc
	MON14309 FROMAGE DU MAQUIS	Pasteurized		Haute Corse	500g	pc
	MON14074 PETIT HELETAR	Pasteurized		Nouvelle Aquitaine	70g	pc
BLUE VEINED	MON14096 ROQUEFORT Sélection AOP	Raw		Occitanie	kg	kg
SOFT, WASHED RIND	MON14307 BREBIS FOUGERE	Pasteurized		Haute Corse	300g	kg
SWISS ORIGIN						
HARD	MON14038 APPENZELLER EXTRA	Cow raw		Switzerland, St Gall	kg	kg
	MON14306 CHALLERHOCKER Lait Cru	Cow raw		Switzerland, St Gall	kg	kg
	MON14003 GRUYERE Des GROTTES 16-20 Mois AOP	Cow raw		Switzerland, Fribourg	kg	kg
	GRUYERE Alpage AOP	Cow raw		Switzerland, Fribourg	kg	kg
	MON14110 L'ETIVAZ AOP	Cow raw		Switzerland, Vaud	kg	kg
	MON14302 TETE DE MOINE AOP	Cow raw		Switzerland, Jura Bernois	kg	kg



Mons

French Cheese

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
MON14042	VACHERIN FRIBOURGEOIS AOP	Cow raw		Switzerland, Fribourg	kg	kg
MON14314	VULLY Classique Rouge	Cow raw		Switzerland, Fribourg	kg	kg
MON14079	VULLY Noir Reserve	Cow raw		Switzerland, Fribourg	kg	kg
MON14079	VULLY "ORGANIC"	Cow raw		Switzerland, Fribourg	kg	kg
MEDIUM HARD	TOMME AUX FLEURS	Cow raw		Switzerland, Berne	kg	kg
HOLLAND ORIGIN						
HARD	MON14117 GOUDA Fermier Lait Cru Aff +24 Mois	Cow raw		Holland, Nordsee	kg	kg
	MON14040 GOUDA Fermier Lait Cru aux Truffes	Cow raw		Holland, Nordsee	kg	kg
GREECE ORIGIN						
Medium HARD	MON14308 FETA ARTISANALE AOP	Sheep / Goats Pasteurized		Greece	3kg	kg
	FETA ARTISANALE AOP	Sheep / Goats Pasteurized		Greece	16kg	kg
SPECIALITY CHEESES						
Recipe	BRIE DE NORMANDIE AU LAIT CRU WITH CEPS	Cow raw		France	1.2kg	kg
	BRIE DE NORMANDIE AU LAIT CRU WITH HAZELNUTS	Cow raw		France	1.2kg	kg
	MON14058 BRIE DE NORMANDIE AU LAIT CRU WITH TRUFFLE	Cow raw		France	1.2kg	kg
	MON14093 CAMEMBERT DE NORMANDIE AU LAIT CRU WITH CEPS	Cow raw		France	270g	pc
	MON14069 CAMEMBERT DE NORMANDIE AU LAIT CRU WITH HAZELNUTS	Cow raw		France	270g	pc
	MON14105 CAMEMBERT DE NORMANDIE AU LAIT CRU WITH TRUFFLE	Cow raw		France	270g	pc
WHOLE WHEELS						
MEDIUM HARD	MON14061 BEAUFORT AOP	Cow raw		Rhone-Alpes	40kg wheel	kg
	BEAUFORT CHALET D'ALPAGE AOP	Cow raw		Rhone-Alpes	40kg wheel	kg
	MON14141 COMTE Aff Tunnel de la Collonge +7 Mois AOP	Cow raw		Franche-Comte	35kg wheel	kg



Mons

French Cheese

Code	Description	Milk Type	Bio	Origin	Packaging	Unit
MON14024	COMTE Aff Tunnel de la Collonge +14 Mois AOP	Cow raw		Franche-Comte	35kg wheel	kg
MON14026	COMTE Aff Tunnel de la Collonge +20 Mois AOP	Cow raw		Franche-Comte	35kg wheel	kg
MON14060	COMTE Aff Tunnel de la Collonge +30 Mois AOP	Cow raw		Franche-Comte	35kg wheel	kg
MON14032	EMMENTAL FRANCAIS	Cow raw		Rhone-Alpes	80kg wheel	kg
MON14131	GRAND CRU DE LA BATHIE	Cow raw		Rhone-Alpes	28kg wheel	kg
MON14003	GRUYERE Des GROTTES 16-20 Mois AOP	Cow raw		Switzerland, Fribourg	32kg wheel	kg
MON14110	L'ETIVAZ AOP	Cow raw		Switzerland, Vaud	22kg wheel	kg
	L'ETIVAZ AOP	Cow raw		Switzerland, Vaud	22kg wheel	kg
MON14314	VULLY Classique Rouge	Cow raw		Switzerland, Fribourg	5.5 kg wheel	kg
	VULLY Noir Reserve	Cow raw		Switzerland, Fribourg	5.5 kg wheel	kg
MON14079	VULLY	Cow raw		Switzerland, Fribourg	5.5 kg wheel	kg
MEDIUM HARD						
MON14094	CANTAL Jeune AOP	Cow pasteurized		Auvergne	40kg wheel	kg
MON14087	CANTALET "Entre Deux" AOP	Cow pasteurized		Auvergne	8.5kg wheel	kg
MON14100	CANTAL Lait de Salers "Entre Deux" AOP	Cow raw		Auvergne	40kg wheel	kg
MON14045	PYRENEES BREBIS	Sheep pasteurized		Nouvelle Aquitaine	4.4kg	kg
MON14312	OSSAU FERMIER AOP	Sheep raw		Nouvelle Aquitaine	4.4kg	kg



Neal's Yard

English Farmhouse Cheese

Cheesemakers who produce cheese with the greatest of care demand the very best milk. Neal's Yard is passionate about selling cheese that is a reflection of careful farming and milk production in a unique and interesting place. Good milk for cheese is packed with inherent interest. That is why they care so much about the use of raw milk, or the milk from small and unique farms.



Code	Description	Milk Type	Aging	Origin	Packaging	Unit
INC14001	5KG CHEESE SELECTION <i>Gorwydd Caerphilly, Lincolnshire Poacher, Kirkham's Lancashire, Stilton Colston Basset, Cornish Yarg</i>			United Kingdom	5kg	box
MON14319	Appleby's Cheshire			United Kingdom	9 kg	kg
MON14320	CORNISH YARG			United Kingdom	4 kg	kg
MON14321	GORWYDD CAERPHILLY			United Kingdom	4 kg	kg
MON14322	Kirkham's Lancashire			United Kingdom	10 kg	kg
MON14323	Lincolnshire Poacher			United Kingdom	20 kg	kg
MON14324	STICHELTON			United Kingdom	8 kg	kg
MON14325	STILTON COLSTON BASSETT			United Kingdom	8 kg	kg

Van Tricht

Belgian Cheese



Van Tricht story started in 2012 with one cheese shop in Antwerp. They combine their passion for this living product with an eye for quality. Their aim is to please and surprise all lovers of gastronomy. Van Tricht believes in two principles: origin and craftsmanship.



Code	Description	Milk Type	Bio	Origin	Packaging	Unit
COW MILK CHEESES						
HARD						
	FARMDAL	Pasteurized		West Flanders	12 kg	kg
	GREENDAL	Pasteurized		East Flanders	13 kg	kg
KAA14002	OLD FARMDAL	Pasteurized		West Flanders	10 kg	kg
	OG KRISTAL / OLD GROENDAL	Pasteurized		West Flanders	10 kg	kg
KAA14010	YOUNG FARMDAL	Pasteurized		West Flanders	13 kg	kg
MEDIUM HARD						
	NEETLE CHEESE	Pasteurized		West Flanders	4.5 kg	kg
	WESTMALLE 2 MONTHS	Thermized		Antwerp	4 kg	kg
	WESTMALLE 6 MONTHS	Thermized		Antwerp	4 kg	kg
	WESTMALLE 12 MONTHS	Thermized		Antwerp	4 kg	kg
SOFT, BLOOMY RIND						
	BLANKAART	Raw	Bio	West Flanders	500 grs	kg

Van Tricht

Belgian Cheese



	Code	Description	Milk Type	Bio	Origin	Packaging	Unit
	KAA14012	CAMARCK	Raw		Antwerp	250 grs	kg
	KAA14005	KEIEMS BLOEMPJE	Raw	Bio	West Flanders	300 grs	kg
		MOERDUIVELTJE	Raw		West Flanders	450 grs	kg
		POPERINGSE KEIKOP	Raw		West Flanders	500 grs	kg
BLUE VEINED	KAA14003	BIO BLEU	Raw	Bio	East Flanders	900 grs	kg
		MAME VI BLEU BIO	Raw	Bio	Namur	600 grs	kg
		PAS DE BLEU	Raw	Bio	East Flanders	2 kg	kg
SOFT, WASHED RIND		DELICE DE HOUBLONESSE	Pasteurized		West Flanders	300 grs	kg
		DRIE MUSSEN KAAS	Raw		West Flanders		kg
	KAA14001	FUNKY MONK	Pasteurized		West Flanders	2 kg	kg
	KAA14005	HERVE DOUX AOP	Raw		Liege	200 grs	pc
		HERVE PIQUANT AOP	Raw		Liege	200 grs	pc
	KAA14009	KAASTERKAAS	Pasteurized		West Flanders	500 grs	kg
		LE PALET DU VIEUX MOULIN	Raw		Liege	200 grs	pc
GOAT MILK CHEESES							
NATURAL RIND	KAA14011	AURELIE	Raw	Bio	Limburg	300 grs	kg
		FLORENCE	Raw	Bio	Limburg	1.5 kg	kg
		FLORENCE MARITIME	Raw	Bio	Limburg	1.5 kg	kg
		FLORENCE PROVENCALE	Raw	Bio	Limburg	1.5 kg	kg
		MAURICE AFFINE	Raw	Bio	Limburg	300 grs	kg
SOFT, WASHED RIND		CHEVRE DU VIEUX MOULIN	Raw		Liege	140 grs	pc
	KAA14007	JULIETTE	Raw		Limburg	220 grs	kg

Valsana



Italian Cheese

Valsana has been operating for over 30 years and it is specialized in the selection of cheeses from each and every Italian region. Valsana offers a variety of around 500 cheeses, carefully selected by an experienced team who, not only are able to identify the best niche producers, but fully understand also the values and traditions of each of them.



Code	Description	Milk Type	Aging	Origin	Packaging	Unit
SELECTION BOXES						
	6KG ITALIAN PREMIUM CHEESE SELECTION <i>La Tur, Robiola Bosina, Rosso di Langa, Formaggio Ovino Pepato di Venti, Grancao, Montebore, Piccolo Mariech</i>			Italy	6kg	box
VAL14020	5KG ITALIAN CHEESE SELECTION <i>Robiola Bosina, Bra Tenero, Caciotta, Caciottina Montanara, Pecorino Rosso di Langa</i>			Italy	5kg	box
PASTA FILATA - PULLED CURD CHEESES						
24810	SCAMORZA Latteria del Molise	Cow		Molise	180g	pc
24811	SCAMORA SMOKED Latteria del Molise	Cow		Molise	180g	pc
VAL14071	RAGUSANO DOP	Cow	3 months	Sicilia	14kg	kg
VAL14038	CACIOCAVALLO IRPINO Stagionato in grotta	Cow	6 months	Campania	2kg	kg
25204	SCHIENA D'ASINO Giovane	Cow	3 months	Campania	10kg	kg

Valsana



Italian Cheese

Code	Description	Milk Type	Aging	Origin	Packaging	Unit
VAL14051	PROVOLONE DEL MONACO DOP	Cow	6 months	Campania	5kg	kg
RICOTTA						
VAL14061	RICOTTA FRESCA	Cow		Veneto	1.8kg	kg
VAL14065	BUFFALO MILK RICOTTA Borgoluce	Bufalo		Veneto	280g	kg
20943	RICOTTA PIEMONTESE SEIRASS	Cow/ Sheep		Piemonte	250g	pc
VAL14052	FIOR DI RICOTTA sheep milk	Sheep		Toscana	2kg	kg
VAL14064	RICOTTA Smoked	Cow		Friuli V. Giulia	600g	kg
VAL14034	RICOTTA Smoked Sheep Milk	Sheep		Calabria	250g	pc
VAL14004	TRICOTTA DIVINA Organic	Sheep		Toscana	1kg	kg
VAL14035	RICOTTA SALATA	Cow/ Sheep		Sicilia	500g	kg
31423	RICOTTA Smoked Organic	Sheep		Sardegna	1kg	kg
SOFT CHEESES						
VAL14031	SQUACQUARONE DI ROMAGNA DOP	Cow		Emilia Romagna	250g	kg
20844	STRACCHINO Qualita' Oro	Cow		Veneto	250g	kg
21506	MASCARPONE Artisanal	Cow		Emilia Romagna	500g	kg
31038	TUMA DLA PAJA	Cow/ Sheep/ Goat	10 days	Piemonte	140g	kg
VAL14016	CRAVANZINA	Cow/ Sheep	20 days	Piemonte	200g	kg
VAL14039	ROCCHETTA	Cow/ Sheep/ Goat		Piemonte	300g	kg
VAL14041	ROBIOLA BOSINA	Cow/ Sheep	15 days	Piemonte	300g	kg
31059	TOMINO DEL BOSCAIOLO	Cow	6 days	Piemonte	160g (2 x 80g)	kg
30246	MORLACCO CREMOSO La Fattoria	Cow	30 days	Veneto	5kg	kg
CACIOTTE						
VAL14010	CACIOTTA FUMO DEL CANSIGLIO Smoked	Cow	20 days	Veneto	700g	kg
30101	CACIOTTA ALLO ZAFFERANO Saffron	Cow	10 days	Veneto	600g	kg
30576	CACIOTTA PEPERONCINO	Cow	12 days	Veneto	600g	kg
VAL14023	CACIOTTINA MONTANARA LATTE FIENO	Cow	4 weeks	Trentino Alto Adige	700g	kg
31160	RUSTICO DI BRAIES KUHSHNITTKASE	Cow	30 days	Trentino Alto Adige	800g	kg

Code	Description	Milk Type	Aging	Origin	Packaging	Unit
21511	CACIOTTA Sale Dolce di Cervia	Cow	20 days	Emilia Romagna	1.2kg	kg
MEDIUM/HARD CHEESES						
30670	MONTASIO DOP PRODOTTO DELLA MONTAGNA	Cow	60 days	Veneto	6kg	kg
30720	MONTASIO DOP DI CIVIDALE MEZZANO	Cow	5 months	Friulia V. Giulia	6kg	kg
30581	LATTERIA AGRICANSIGLIO	Cow	40 days	Veneto	4.5kg	kg
VAL14060	PIAVE DOP MEZZANO	Cow	60 days	Veneto	6kg	kg
30902	PIAVE VECCHIO ORO DEL TEMPO	Cow	12 months	Veneto	5kg	kg
VAL14058	DOBBIACO ORIGINALE	Cow	30 days	Trentino Alto Adige	5kg	kg
VAL14057	ASIAGO DOP	Cow	20 days	Veneto	12kg	kg
VAL14079	ASIAGO D'ALLEVO DOP STRAVECCHIO	Cow	19 months	Veneto	8kg	kg
30872M18	MONTE VERONESE D'ALLEVO DOP DI MALGA	Cow	12 months	Veneto	8kg	
31114M18	VEZZENA DI LAVARONE DI MALGA	Cow	12 months	Trentino Alto Adige	6kg	kg
20947	TALEGGIO DOP PIACERE NATURALE	Cow	45 days	Lombardia	2kg	kg
VAL14009	TALEGGIO DOP LA BAITA TRADIZIONALE	Cow	7 weeks	Lombardia	2kg	kg
VAL14080	FONTINA VALDOSTANA DOP	Cow	90 days	Valle d'Aosta	9kg	kg
VAL14084	BITTO DOP D'ANNATA	Cow	10 months	Lombardia	11kg	kg
31142	VALTELLINA CASERA DOP	Cow	70 days	Lombardia	8kg	kg
30400	TOMA PIEMONTE DOP	Cow	40 days	Piemonte	3kg	kg
VAL14083	BRA TENERO DOP	Cow	45 days	Piemonte	8kg	kg
VAL14081	RASCHERA DOP	Cow	60 days	Piemonte	7kg	kg
31042	FORMAGGIO BETTELMATT DI BETTELMATT	Cow	6 months	Piemonte	5kg	kg
31030	CASTELMAGNO DI MONTAGNA FRESCO	Cow	2 months	Piemonte	7kg	kg
31029M19	CASTELMAGNO DI ALPEGGIO DOP	Cow	6 months	Piemonte	5kg	kg
BLUE CHEESES						
VAL14048	GORGONZOLA DOLCE Croce. - Malghese	Cow	80 days	Lombardia	1.5kg	kg
20910	GORGONZOLA DOP TOSI	Cow	70 days	Piemonte	12kg	kg
VAL14082	GORGONZOLA DOP LA TOSI Al Cucchiaio	Cow	70 days	Piemonte	6kg	kg

Valsana

Italian Cheese

Code	Description	Milk Type	Aging	Origin	Packaging	Unit
31301F02	BLEU DE MONCENIS	Cow	30 days	Piemonte	2kg	kg
PECORINO						
31510	PECORINO DI PIENZA Fresh	Sheep	20 days	Toscana	1.3kg	kg
VAL14025	PECORINO DI PIENZA Aged	Sheep	40 days	Toscana	1.3kg	kg
31516	PECORINO DI PIENZA AL PEPE NERO	Sheep	3 months	Toscana	1.3kg	kg
VAL14068	PECORINO DI PIENZA IN FOGLIE DI NOCE	Sheep	7 months	Toscana	1.3kg	kg
VAL14001	PECORINO SIGNOR G	Sheep	30 days	Toscana	1.3kg	kg
30997	PECORINO PECORA NERA Organic	Sheep	10 months	Toscana	1.3kg	kg
VAL14013	MARZOLINO D'ETRURIA	Sheep	10 days	Toscana	900g	kg
31337	PECORINO AL PISTACCHIO VERDE DI BRONTE DOP	Sheep	10 days	Toscana	1kg	kg
VAL14002	PECORINO TOSCANO DOP Aged	Sheep	4 months	Toscana	1.8kg	kg
25100	RE NERO	Sheep	3 months	Toscana	2kg	kg
25105	PECORINO AL PEPERONCINO	Sheep	3 months	Toscana	2kg	kg
VAL14005	CACCIO DI FOSSA	Sheep	4 months	Toscana	2kg	kg
31440	PECORINO DI FIRANDOLA	Sheep	6 months	Abruzzo	2.5kg	kg
31410	CANESTRATO DI MOLITERNO IGP	Sheep	90 days	Basilicata	3kg	kg
31415	PECORINO CROTONESE DOP Fresh	Sheep	60 days	Calabria	1.5kg	kg
21433	PIACENTINU ENNESE DOP	Sheep	5 months	Sicilia	4kg	kg
VAL14049	FORMAGGIO VALVO ALLO ZAFFERANO	Sheep	2 months	Sicilia	3.5kg	kg
VAL14067	NARANGI - CANESTRATO ALL'ARANCIA	Sheep	30 days	Sicilia	2.5kg	kg
SPECIALTY CHEESES						
VAL14024	MONTEBORE	Cow/sheep	30 days	Piemonte	700g	kg
VAL14085	BAGOSS DI BAGOLINO	Cow	24 months	Lombardia	18kg	kg
30646	SAN PIETRO IN CERA D'API	Cow	7 months	Veneto	7kg	kg
31032	CRUTIN AL TARTUFO	Cow	30 days	Piemonte	300g	kg

Valsana

Italian Cheese

Code	Description	Milk Type	Aging	Origin	Packaging	Unit
21005	FORMAGELLA RICCILO AL TARTUFO	Cow	4 months	Lombardia	3kg	kg
30326	MILLEFOGLIE AL TARTUFO	Cow	3 months	Veneto	1.5kg	kg
25109	BOSCHETTO AL TARTUFO	Cow		Toscana	600g	kg
VAL14050	PECORINO AL TARTUFO	Cow	20 days	Sardegna	2.3kg	kg



VEGETABLES

STOCK ITEMS



Tartufi Morra

Frozen Mushrooms

The Tartufi Morra was founded by Giacomo Morra in 1930 in Alba. It was the first company in the processing and marketing of the white truffle of Alba 'Tuber Magnatum Pico', and it is thanks to Giacomo Morra that the fame of the white truffle of Alba and the Langhe spread throughout the world. Today still a family run company, Tartufi Morra brand is a sign of Italian history & culture and they lead the way in the fresh truffle and truffle based product market.



Code	Description	Origin	Packaging	Unit
TAR71004	FROZEN WHOLE PORCINI MUSHROOMS EXTRA		1kg	kg
TAR71005	FROZEN PORCINI MUSHROOMS FIRST CHOICE		1kg	kg
TAR71006	FROZEN SLICES PORCINI MUSHROOMS EXTRA		1kg	kg
TAR71007	FROZEN CUBES PORCINI MUSHROOMS FIRST CHOICE	Italy	1kg	kg
TAR71008	FROZEN MIX MUSHROOMS	Italy	1kg	kg
TAR71009	FROZEN MORELS	Italy	1kg	kg
TAR71010	FROZEN CHANTERELLES	Italy	1kg	kg



ROI DES MONTAGNES

Dried Mushrooms

A family business founded in 1920, Borde is the specialist in wild mushrooms in France and Europe. Located in Saugues, in the heart of Gevaudan, the company distinguishes itself by the quality of its products, its know-how and its ability to innovate.



Code	Description	Origin	Packaging	Unit
ROI17001	DRIED MUSHROOM MOREL EXTRA PREMIUM	France	500g	pc
ROI17002	DRIED MOREL SPECIAL PREMIUM	France	500g	pc
ROI17003	DRIED MUSHROOM PORCINI CHOICE	France	500g	pc
ROI17004	DRIED MUSHROOM FOREST MIX	France	500g	pc
ROI17005	DRIED MUSHROOM CHANTERELLE	France	500g	pc
ROI17006	DRIED MUSHROOM BLACK TRUMPET	France	400g	pc
ROI17007	DRIED MUSHROOM WHOLE SHIITAKE	France	500g	pc

La Plantation

Spices

LA PLANTATION
FAIR SPICES PRODUCER

Created in 2013 in the Kampot area in southern Cambodia, La Plantation is committed to grow and deliver the best sustainable spices following century-old traditions to preserve the original taste of each spice. They create new blends and recipes every year, bringing the unique Kampot terroir to tables around the world. The production model respects fair trade principles. As soon as harvested, the peppercorns, spices, roots, leaves and fruits are processed immediately in the on-site processing facilities. This freshness preserves the quality and the aromas of the products. Quality is the base of the sustainability project. La Plantation farmers take care of each tree throughout the year: from hand-selecting each pepper corn, to treatment on the very day of harvest, and the quality control before packaging.



Code	Description	Origin	Packaging	Unit
Kampot Pepper PGI				
LAP43001	BLACK KAMPOT PEPPER PGI	Cambodia	1kg	pc
LAP43002	RED KAMPOT PEPPER PGI	Cambodia	1kg	pc
LAP43003	WHITE KAMPOT PEPPER PGI	Cambodia	1kg	pc
LAP43004	FRESH SALTED GREEN KAMPOT PEPPER	Cambodia	1kg	pc
	GREEN DEHYDRATED KAMPOT PEPPER	Cambodia	300g	pc
LAP43005	DARK RED KAMPOT PEPPER	Cambodia	1kg	pc
	KAMPOT BIRD PEPPER	Cambodia	25g	pc
LAP43006	SMOKED BLACK KAMPOT PEPPER	Cambodia	500g	pc
LAP43007	SMOKED WHITE KAMPOT PEPPER	Cambodia	500g	pc

La Plantation

Spices

Code	Description	Origin	Packaging	Unit
	FRESH SALTED RED KAMPOT PEPPER	Cambodia	500g	pc
Long Pepper				
	RED LONG PEPPER	Cambodia	500g	pc
LAP43008	FRESH SALTED LONG PEPPER	Cambodia	500g	pc
	PEARLS OF PEPPER	Cambodia	500g	pc
LAP43009	LEATHER OF LONG PEPPER	Cambodia	300g	pc
Chilli				
LAP43030	RED SWEET LONG CHILI (POWDER)	Cambodia	1kg	pc
LAP43010	SMOKED SWEET LONG CHILI (POWDER)	Cambodia	500g	pc
LAP43011	BIRD CHILI (WHOLE)	Cambodia	300g	pc
LAP43012	SMOKED BIRD CHILI (WHOLE)	Cambodia	300g	pc
Aromatic Plants				
	KAFFIR LIME ZESTS (POWDER)	Cambodia	500g	pc
LAP43013	FOREST CARDAMOM (WHOLE SEEDS)	Cambodia	500g	pc
LAP43014	LEMONGRASS STEMS (POWDER)	Cambodia	500g	pc
LAP43015	CASSIA CINNAMON (POWDER)	Cambodia	500g	pc
Kampot Sea Salt & Spice Mixes				
LAP43016	ORIGINAL MIX (FLOWER OF SALT WITH 11 SPICES)	Cambodia	500g	pc
LAP43017	SMOKEY MIX (FLOWER OF SALT WITH SMOKED SWEET CHILI AND BLACK PEPPER)	Cambodia	500g	pc
LAP43018	CITRUS MIX (FLOWER OF SALT WITH KAFFIR LIME LEAVES AND BLACK PEPPER)	Cambodia	500g	pc
	PEPPER & SPICES	Cambodia	500g	pc
LAP43019	GREEN KHMER CURRY	Cambodia	500g	pc
LAP43020	RED KHMER CURRY	Cambodia	500g	pc
Herbal Tea				
LAP43021	LEMONGRASS LEAVES	Cambodia	250g	pc
LAP43022	PANDAN LEAVES	Cambodia	250g	pc
LAP43023	MORINGA LEAVES	Cambodia	100g	pc
LAP43024	BETEL LEAVES	Cambodia	150g	pc

La Plantation

Spices

LA PLANTATION
FAIR SPICES PRODUCER

Code	Description	Origin	Packaging	Unit
LAP43025	KAMPOT PEPPER LEAVES	Cambodia	150g	pc
LAP43026	LONG PEPPER LEAVES	Cambodia	150g	pc
LAP43027	YOUNG GINGER PETALS	Cambodia	150g	pc
LAP43028	GALANGA PETALS	Cambodia	150g	pc
LAP43029	STAR ANISE	Cambodia	400g	pc
LAP43031	BUTTERFLY PEA FLOWERS	Cambodia	150g	pc



SEAFOOD

STOCK ITEMS



Porto Santo Spirito

Italian Frozen Seafood

Santo Spirito is a fishing village north of Bari whose history, like that of its inhabitants, is linked to fishing and the generosity of the sea. From the close link with the territory and the Apulian fishing tradition, Porto Santo Spirito was born, a fish company that for years has been selecting only the best of the local fish for the most demanding tables.



Code	Description	Origin	Packaging	Unit
PSS26001	FROZEN RED PRAWN ROSSO I (20-30 PCS)	Italy	2kg box	kg
PSS26002	FROZEN RED PRAWN ROSSO II (30-40 PCS)	Italy	2kg box	kg
PSS26003	FROZEN RED PRAWN ROSSO III (40-60 PCS)	Italy	2kg box	kg
PSS26005	FROZEN VIOLET PRAWN I (20-30 PCS)	Italy	2kg box	kg
PSS26006	FROZEN VIOLET PRAWN II (30-40 PCS)	Italy	2kg box	kg
PSS26007	FROZEN VIOLET PRAWN III (40-60 PCS)	Italy	2kg box	kg
PSS26009	FROZEN ROYAL TIGER PRAWN MAZ I (20-30 PCS)	Italy	2kg box	kg
PSS26010	FROZEN ROYAL TIGER PRAWN MAZ II (30-40 PCS)	Italy	2kg box	kg
PSS26011	FROZEN ROYAL TIGER PRAWN MAZ III (40-60 PCS)	Italy	2kg box	kg
PSS26016	FROZEN ROSE PRAWN CARPACCIO (12CM-25GR)	Italy	25g x 10pcs	tray
PSS26017	FROZEN RED PRAWN CARPACCIO (12CM-25GR)	Italy	25g x 10pcs	tray
PSS26018	FROZEN RED PRAWN CARPACCIO (16CM-50GR)	Italy	50g x 10pcs	tray
PSS26019	FROZEN BROWN MUSKY FLOWER OCTOPUS 100-200G	Italy	4kg box	kg



Porto Santo Spirito

Italian Frozen Seafood

Code	Description	Origin	Packaging	Unit
PSS26020	FROZEN CUTTELFISH 70-90GR/PC	Italy	500g	kg
PSS26021	FROZEN RAW BUTTERFLY ANCHOVIES (20-25 PCS)	Italy	250g	tray
PSS26023	FROZEN SQUID LARGE (3-5 PCS)	Italy	3kg box	kg
PSS26022	FROZEN SQUID MEDIUM (6-10 PCS)	Italy	3kg box	kg
PSS26024	FROZEN SQUID SMALL (20+ PCS)	Italy	3kg box	kg
PSS26025	FROZEN MIXED SEAFOOD FOR FRY AND SOUP WITH BONES (IQF) (20% OF MULLET, ANCHOVY, CUTTELFISH, SHRIMP, HAKE)	Italy	4kg box	kg
PSS26026	FROZEN MIXED SEAFOOD FOR FRY AND SOUP WITHOUT BONES (IQF) (25% OF ANCHOVY, CUTTELFISH, SHRIMP)	Italy	2kg box	kg
PSS26027	FROZEN RED PRAWN EMULSION	Italy	20g x 14pcs	tray
PSS26028	FROZEN PINK PRAWN EMULSION	Italy	20g x 14pcs	tray



Mare Nostrum

Spanish Frozen Seafood

Mare Nostrum has operated its own fleet of fishing vessels since 1953. Now, in its third generation, the family business has internationalised and diversified. Specialising in wild caught prawns, shrimps, fishes and cephalopods, they use the latest technology to deep freeze on board at the time of catch. This IQF deep freezing enables an outstanding conservation of the organoleptic properties to ensure the very best colour, flavour, texture, freshness and nutrient retention. All products are certified sashimi grade, 0% glaze and pure raw with no treatment.



Luis Miguel & Javier Montoya

Fishermen family owners of Mare Nostrum

Luis Miguel and Javier launched the company in 2015. Steeped in the traditions and knowledge of the family business from birth, they brought a modern viewpoint and the ambition to ensure that Don Manuel and Don Antonio's legacy would be shared in the finest restaurants and hotels all around the world. The brothers studied hard and learnt several foreign languages from a very young age to ensure their dream would become a reality - working with hand-picked key export partners around the world with ambitious plans for new and emerging markets.



Code	Description	Origin	Packaging	Unit
HIS26001	FROZEN CARABINERO - 00 (5-7 PCS)	Spain	1kg	kg
HIS26002	FROZEN CARABINERO - 0 (8-10 PCS)	Spain	1kg	kg
HIS26003	FROZEN CARABINERO - 1 (10-15 PCS)	Spain	1kg	kg
HIS26004	FROZEN CARABINERO - 2 (15-20 PCS)	Spain	1kg	kg
HIS26005	FROZEN BLUE BELLY SHRIMP - 2 (100-200 PCS)	Spain	1kg	kg
HIS26008	FROZEN WILD WHITE PRAWN - 1 (20-30 PCS)	Spain	1kg	kg
HIS26009	FROZEN WILD WHITE PRAWN - 2 (30-40 PCS)	Spain	1kg	kg
HIS26010	FROZEN WILD WHITE PRAWN - 3 (40-60 PCS)	Spain	1kg	kg
HIS26013	FROZEN OCTOPUS TAKO - 1 (4-6KG)	Spain	1pc	kg
HIS26014	FROZEN OCTOPUS TAKO - 2 (3-4KG)	Spain	1pc	kg
HIS26015	FROZEN OCTOPUS TAKO - 3 (2-3KG)	Spain	1pc	kg
HIS26016	FROZEN SQUID - XL (+/-1KG/PC)	Spain	15kg box	kg



Mare Nostrum

Spanish Frozen Seafood

Code	Description	Origin	Packaging	Unit
HIS26017	FROZEN SQUID - S (350-500GR)	Spain	15kg box	kg
HIS26018	FROZEN SQUID - 3S (70-150GR)	Spain	15kg box	kg
HIS26019	FROZEN SQUID - 4S (50-70GR)	Spain	15kg box	kg
HIS26023	MEDITERRANEAN LANGOUSTINE 00 (2-5)	Spain	kg	kg
HIS26033	MEDITERRANEAN LANGOUSTINE 0 (5-10)	Spain	kg	kg



A Pulpeira

Frozen Cooked Octopus

“Since 2014 A Pulpeira unites the tradition of octopus cooking from the neighbouring small village of Arcos in the Spanish town of O Carballino, with the sous-vide cooking technique invented by George Pralus in 1974. As “pulpeiras” they are committed to a mission: to cook the octopus perfectly, enhancing its flavor and producing outstanding quality

The octopus is a cephalopod mollusc, of which there are more than 300 species, some of them not edible, the Octopus Vulgaris being the most valued variety. Its flavor, texture and color make it the most appreciated choice in the catering sector. So, this is their path to excellence: they use only this best specie of octopus, caught in the richest fishing spots (Dakhla and Noadibou), with the most sustainable fishing technique (pots) and among them, they buy only the octopus that has successfully gone through the most thorough sorting and freezing process (Japan 1st. grade).”



Code	Description	Origin	Packaging	Unit
PUL26001	FROZEN COOKED OCTOPUS 2 LEGS	Spain	300-400g	kg
PUL26003	FROZEN COOKED WHOLE OCTOPUS	Spain	800-1.2kg	kg
PUL26005	FROZEN COOKED WHOLE OCTOPUS	Spain	1.5-2kg	kg
PUL26006	FROZEN COOKED WHOLE OCTOPUS	Spain	2-3kg	kg



Ichimonjiya Yosaburo

Frozen Japanese Scallops

Notsuke is name of the region in Hokkaido, Japan where these scallops are produced. This region is particularly well known to have a unique land scape, lower temperature and the waters rich with plankton, which enables the scallops to grow especially big and thick over 4 years. They have a richer umami & sweeter flavour thanks to these special conditions.



Code	Description	Origin	Packaging	Unit
ICH26003	FROZEN HOKKAIDO NOTSUKE SCALLOPS M (26/30)	Japan	1kg	kg
ICH26002	FROZEN HOKKAIDO NOTSUKE SCALLOPS L (21/25)	Japan	1kg	kg
ICH26001	FROZEN HOKKAIDO NOTSUKE SCALLOPS XL (16/20)	Japan	1kg	kg



Canadian Premium Shellfish

Frozen Shellfish

Premium Shellfish specialise in wild Lobsters and Scallops from Canada with the highest quality standards currently available, peeled raw, deep-frozen in nitrogen and without additives, which provide 100% yield and multiple culinary applications. MSC certified and sashimi grade.



Code	Description	Origin	Packaging	Unit
PRE26002	MSC FROZEN LOBSTER MEAT TAIL & CLAW DUO CHIX 446/536g	Canada	108g x 6 pcs/box	pc
PRE26001	MSC FROZEN LOBSTER DUO QUARTERS 591/680	Canada	155g x 12 pcs/box	pc
PRE26003	FROZEN LOBSTER KNUCLES 227g	Canada	227g x 12 pcs/box	box
PRE26004	LOBSTER HEADS FROZEN	Canada	7.26kg/box	kg
PRE26005	FROZEN CANADIAN SCALLOPS MEAT XL (22/26)	Canada	2kg tub	kg
PRE26006	FROZEN CANADIAN SCALLOPS MEAT L (22/44)	Canada	2kg tub	kg



Vestey Seafoods

Frozen Seafoods

Vestey Foods dates back to the 1890s, when William and Edmund Vestey established the Union Cold Storage Company. They developed cold stores across the UK and throughout Russia, the Baltics, and Western Europe. The company trades internationally in a wide variety of food products including meat, poultry, fish and seafood, fruit and vegetables and potato products.



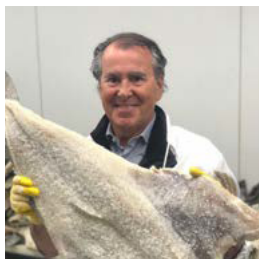
Code	Description	Origin	Packaging	Unit
NAU26005	FROZEN DE-SHELLED KING CRAB MEAT (60% body / 40% clusters)	Chile	400g x 5pcs/box	kg
NAU26004	FROZEN COOKED KING CRAB CLUSTERS 600g-1.1kg+	Chile	22kg box	kg
NAU26001	FROZEN RAW LANGOUSTINE (Nephrops novegicus) 5-10	Scotland	1kg	kg
NAU26002	FROZEN RAW LANGOUSTINE (Nephrops novegicus) 10-15	Scotland	1kg	kg
NAU26003	FROZEN RAW LANGOUSTINE (Nephrops novegicus) 15-20	Scotland	1kg	kg



Rafols

Spanish Bacalao

Rafols Codfish has been produced for more than 70 years in keeping with the traditional system. All our products are coming from cod fishes of more than 4 kg in weight, opened “butterfly” style and salted for 3 months in Iceland, all done by hand. During this process, the gelatine that will impregnate the white flesh is released from the backbone and in turn produces a fish that is characteristically soft and tender while retaining the “cured” flavour that is essential in traditional salting.



Jordi Rafols

The producer of top-quality traditional desalted cod

Jordi Rafols continues a family tradition, as he took over in the 1970s. While he carried on the retail business at the beginning, he soon began to serve restaurants seeking cod that was top quality, desalted and ready to cook. With the growing demand for desalted cod in restaurants, around 1990 he decided to devote all his attention to this sector. He channelled all his energy and dedication into this challenging new option. The experience and know-how of his entire team were clear but so was something more important: the excited optimism of tackling a new project.



Code	Description	Origin	Packaging	Unit
	COD LOIN PORTION 200/230G (26 PORTIONS/BOX)	Spain	5kg box	kg
	COD LOIN PORTION 140-170G (32 PORTIONS/BOX)	Spain	5kg box	kg
RAF26005	COD LOIN CENTER 800-1.2KG	Spain	5kg box	kg
	WHOLE COD LOIN 1.4-1.7KG	Spain	5kg box	kg
RAF26001	COD SHREDDED (1KG PACK X 4 PIECES)	Spain	4kg box	kg
RAF26003	COD CHEEKS (700G PACK X 5 PIECES)	Spain	3.5kg box	kg
RAF26002	COD TAPAS 40G (25 PIECES/PACK)	Spain	4kg box	kg



Testa

Italian Tuna

For two hundred years the boats of the Testa family have sailed the seas of Sicily in search of bluefin tuna. Testa are responsible for the entire process, from fishing to the jar, with an intense focus on sustainability and quality. As an example, their boats totally respect the fishing quotas fixed by the ICCAT, the system that saved the red tuna from extinction. The tuna meat is preserved in organic cold pressed sunflower oil and has a delicate and sweet flavour which melts in the mouth like butter.



Ciccio Sultano

The Sicilian 2-Michelin star chef-innovator

Ciccio Sultano (2 Michelin stars, Ragusa Ibla) - a great chef, also regarded as an ambassador of Sicily in the world. His recipes have two main ingredients: history and modernity. He is an innovator and his cuisine is forward-looking while maintaining and strengthening its roots.

"I have always selected great products made by people characterized by great humanity and professionalism. They are a family that has been working with the sea for at least 200 years. Our collaboration is about adding value. My role is like a guardian and advisor of taste, and I chip in with my organizational experience. One of the strengths of Testa is that they personally work with their fish, paying extreme attention to quality."



Code	Description	Origin	Packaging	Unit
TES26003	BLUEFIN TUNA BELLY (VENTRESCA) IN ORGANIC COLD PRESSED SUNFLOWER OIL	Italy	320g	pc
TES26006	BLUEFIN TUNA BELLY (VENTRESCA) IN ORGANIC SICILY PGI EXTRA VIRGIN OLIVE OIL	Italy	320g	pc
TES26004	BLUEFIN TUNA FILLET IN ORGANIC COLD PRESSED SUNFLOWER OIL	Italy	620g	pc
TES26008	BLUEFIN TUNA FILLET IN ORGANIC SICILY PGI EXTRA VIRGIN OLIVE OIL	Italy	620g	pc
TES26012	SALTED ANCHOVY FILLET IN ORGANIC COLD PRESSED SUNFLOWER OIL	Italy	200g	pc
TES26013	SALTED ANCHOVY FILLET IN ORGANIC SICILY PGI EXTRA VIRGIN OLIVE OIL	Italy	200g	pc
TES26010	MACKEREL FILLET WITH COLD PRESSED ORGANIC SUNFLOWER SEED OIL	Italy	535g	pc



Kelly

Irish Oysters

For more than 60 years, the Kelly family have been growing the highest-quality oysters in the beautiful A-grade waters of Galway Bay on Ireland's West Coast. Pure wild sea blends with crystal clear water from the Burren and Connemara contribute to producing oysters with a taste as exquisite as it is exceptional.



Diarmuid & Michéal Kelly

The Irish growers of the highest quality oysters

Kelly Oysters was founded by Michael and Bridget Kelly more than 60 years ago in Galway Bay. A second-generation family business, Kelly Oysters is now run by their sons Michéal and Diarmuid Kelly who have followed tradition working with their wives Mary and Theresa. The Kellys are among the few Irish producers to cultivate both Irish rock and native oysters which have very different flavours. They supply high quality oysters and shellfish to some of the finest restaurants and fish wholesalers throughout Ireland, Europe and around the world.



Code	Description	Origin	Packaging	Unit
KEL26001	GIGAS OYSTERS N°1	Ireland	50pcs/ box	box
KEL26002	GIGAS OYSTERS N°2	Ireland	50pcs/ box	box
KEL26003	GIGAS OYSTERS N°3	Ireland	50pcs/ box	box
KEL26004	GIGAS OYSTERS N°4	Ireland	50pcs/ box	box



Legris

French Oysters

The Legris oysters are farmed in the heart of the Lilia archipelago, at the river mouth of the Aber Wrac'h estuary. This exceptional environment enjoys a unique balance: the mineral-rich waters coming from the river and most of all, the pureness of the open sea currents surrounding the oyster beds.



Code	Description	Origin	Packaging	Unit
LEG26001	HUITRES CREUSES LEGRIS N°3	France	24pcs/ box	box
LEG26002	HUITRES CREUSES LEGRIS N°3	France	36pcs/ box	box
LEG26003	HUITRES CREUSES LEGRIS N°3	France	48pcs/ box	box
LEG26004	HUITRES CREUSES LEGRIS N°3	France	96pcs/ box	box
LEG26005	HUITRES CREUSES LEGRIS N°2	France	24pcs/ box	box
LEG26006	HUITRES CREUSES LEGRIS N°2	France	48pcs/ box	box
LEG26007	HUITRES CREUSES LEGRIS N°2	France	96pcs/ box	box
LEG26008	HUITRES CREUSES FARZ TEO N°1	France	27pcs/ box	box
LEG26009	HUITRES CREUSES FARZ TEO N°1	France	54pcs/ box	box
LEG26010	HUITRES CREUSES FARZ TEO N°0	France	20pcs/ box	box
LEG26011	HUITRES CREUSES FARZ TEO N°0	France	40pcs/ box	box



Roumegous

French Oysters

Situated in Marennes-Oleron/Charente-Maritime area, very famous for oyster farming, the Roumegous family are producing top quality oysters in protected environments benefiting from exceptional water quality and plankton. Roumegous oysters are raised with great care over 3 to 5 years, respecting the natural rhythm in their three production sites located in Bourcefranc-le-Chapus, Normandy Utah Beach.



Code	Description	Origin	Packaging	Unit
FAG26018	FINE OYSTER N°2	France	48pcs/ box	box
	FINE OYSTER N°2	France	96pcs/ box	box
FAG26019	FINE OYSTER N°3	France	48pcs/ box	box
	FINE OYSTER N°3	France	96pcs/ box	box
FAG20244	FINE OYSTER N°4	France	48pcs/ box	box
	FINE OYSTER N°4	France	96pcs/ box	box
FAG26201	SPECIALE OYSTER N°1	France	48pcs/ box	box
	SPECIALE OYSTER N°1	France	96pcs/ box	box
FAG26020	SPECIALE OYSTER N°2	France	48pcs/ box	box
	SPECIALE OYSTER N°2	France	96pcs/ box	box
FAG26021	SPECIALE OYSTER N°3	France	48pcs/ box	box
	SPECIALE OYSTER N°3	France	96pcs/ box	box



Navarre

French Oysters

Navarre specialise in producing different varieties of Normandy oysters. For the fines, they are collecting their baby oysters in Charente Maritime area and then controlling the whole farming process on their oyster production site in Normandy (Gouville sur mer). For their Speciale 'Mon Amour' oysters, specific bags are used during the growing stage in order to get a beautiful round shape and higher meat ratio inside the shell. The La Gamen are a unique oyster due to their tiny size, perfectly suited to pair with cocktails, aperitifs or tapas style.



Code	Description	Origin	Packaging	Unit
FAG26164	FINE OYSTER N°2	France	24pcs/box	box
FAG26322	FINE OYSTER N°2	France	50pcs/box	box
FAG26061	FINE OYSTER N°3	France	50pcs/box	box
FAG26300	FINE OYSTER N°3	France	72pcs/box	box
FAG26169	FINE OYSTER N°4	France	48pcs/box	box
FAG26116	FINE OYSTER N°4	France	96pcs/box	box
	FINE OYSTER N°4	France	270pcs/box	box
	SPECIALE 'MON AMOUR' OYSTER N°2	France	26pcs/box	box
FAG26313	SPECIALE 'MON AMOUR' OYSTER N°2	France	50pcs/box	box
	SPECIALE 'MON AMOUR' OYSTER N°3	France	26pcs/box	box
	SPECIALE 'MON AMOUR' OYSTER N°3	France	50pcs/box	box
FAG26073	LA GAMEN OYSTER	France	50pcs/box	box
FAG26101	LA GAMEN OYSTER	France	100pcs/box	box



La perla del delta by Tarbouriech

Italian Oysters

La Perla del Delta (Tarbouriech Italy) is the perfect combination of French savoir-faire and the uniqueness of the Scardovari lagoon, a UNESCO heritage site and a biosphere reserve. The oysters are glued one by one by hand on the ropes, which are connected to a winch that raises them, effectively reproducing the effect of the Atlantic tides on the oysters. This system is 100% ecological as it is powered by photovoltaic panels and wind turbines. The result is a smooth and parasite-free shell slightly pink in colour, with an internal mother-of-pearl and abundant meat, iodized and crunchy.



Code	Description	Origin	Packaging	Unit
	LA PERLA DEL DELTA N°0	Italy	24 pcs/box	box
	LA PERLA DEL DELTA N°1	Italy	24 pcs/box	box
	LA PERLA DEL DELTA N°1	Italy	12 pcs/box	box
	LA PERLA DEL DELTA N°2	Italy	36 pcs/box	box
FAG26258	LA PERLA DEL DELTA N°2	Italy	18 pcs/box	box
	LA PERLA DEL DELTA N°3	Italy	48 pcs/box	box
FAG26257	LA PERLA DEL DELTA N°3	Italy	24 pcs/box	box
FAG26256	LA PERLA DEL DELTA N°4	Italy	36 pcs/box	box
	LA PERLA DEL DELTA N°5	Italy	48 pcs/box	box

Loch Fyne

Loch Fyne Scottish Salmon

Scottish Seafood

From the rugged shores of Loch Fyne itself, Loch Fyne Oysters Ltd are dedicated to providing Scotland's finest seafood. Loch Fyne began in 1978, launched by local land owner Johnny Noble & marine biologist Andy Lane. Since then they have been supplying award winning and michelin starred restaurants around the world with their seafood, always priding themselves on provenance, quality and sustainability.



Code	Description	Origin	Packaging	Unit
Fresh Fish				
LOC26008	FRESH WHOLE SALMON	Scotland	3-4kg	kg
LOC26018	FRESH SALMON FILLET	Scotland	1.5kg	kg
LOC26007	FRESH HALIBUT	Scotland	5-7kg	kg
Smoked Fish				
LOC26006	SMOKED SALMON LONG SLICED	Scotland	1.5kg	kg
LOC26039	SMOKED SALMON D-CUT	Scotland	1.5kg	kg
LOC26010	KINGLAS FILLET	Scotland	400-550g	kg
	BRADAN ROST	Scotland	1.5kg	kg

Loch Fyne®

Loch Fyne Scottish Salmon

Scottish Seafood

Code	Description	Origin	Packaging	Unit
LOC26024	SMOKED HADDOCK (2 FILLETS / VAC PACKED/ FROZEN)	Scotland	500-600g	kg
LOC26025	SMOKED KIPPERS (PAIR / VAC PACKED/ FROZEN)	Scotland	300g	kg
Shellfish				
LOC26014	LIVE KING SCALLOPS LARGE	Scotland	24 pcs/box	kg
LOC26004	LIVE KING SCALLOPS MEDIUM	Scotland	24 pcs/box	kg
LOC26009	QUEEN SCALLOPS IN 1/2 SHELL (FROZEN)	Scotland	2kg	box
LOC26011	WEST COAST DIVER SCALLOP MEAT IN TUB	Scotland	1kg	kg
	ASC ROPE GROWN MUSSELS	Scotland	2kg tub	kg
	CHILLED LANGOUSTINE 4-7	Scotland	3kg box	kg
	CHILLED LANGOUSTINE 6-9	Scotland	3kg box	kg
LOC26013	CHILLED LANGOUSTINE 10-15	Scotland	3kg box	kg
	CHILLED LANGOUSTINE 15-20	Scotland	3kg box	kg
Oysters				
LOC26021	LOCH FYNE OYSTERS N3	Scotland	50pcs/box	box
	LOCH FYNE OYSTERS N3	Scotland	100 pcs/box	box
	LOCH FYNE OYSTERS N4	Scotland	50pcs/box	box
	LOCH FYNE OYSTERS N4	Scotland	100 pcs/box	box
LOC26002	MORECAMBE BAY OYSTERS N3	Scotland	50pcs/box	box
	MORECAMBE BAY OYSTERS N3	Scotland	100 pcs/box	box
	MORECAMBE BAY OYSTERS N4	Scotland	50pcs/box	box
	MORECAMBE BAY OYSTERS N4	Scotland	100 pcs/box	box



DRY GOODS & CONDIMENTS

STOCK ITEMS

Sallemi Frantoio

Sicilian Olive Oil



The Sallemi family has always expressed itself in the field of oil, maintaining seriousness, honesty and professionalism since 1873. In 1999, Raffaele Sallemi introduced the oil produced in his mill outside of his local territory. The Sallemi Oil, participating in the most important oil events (Sol in Verona, the Golden Gold Goldsmith in Gradara) has won numerous awards.



Code	Description	Origin	Packaging	Unit
FRA82001	DOP MONTI IBLEI GULFI EXTRA VIRGIN OLIVE OIL	Italy	250ml	btl
FRA82002	DOP MONTI IBLEI GULFI EXTRA VIRGIN OLIVE OIL	Italy	500ml	btl
FRA82003	IGP SICILIA EXTRA VIRGIN OLIVE OIL	Italy	250ml	btl
FRA82004	IGP SICILIA EXTRA VIRGIN OLIVE OIL	Italy	500ml	btl
FRA82005	IGP SICILIA EXTRA VIRGIN OLIVE OIL	Italy	3L	btl

Origin
Italy, Sicily

Tasting notes
Fresh and harmonious taste with marked notes of green tomato and freshly mown grass. On the palate it is full-bodied with a balanced bitterness and spiciness

Fragrance
Green tomato and freshly mown grass

Colour
Bright green color

Suggestion of use
Excellent to use raw on meat, grilled fish, cooked vegetables, game, bruschetta and tomato salad.

Laudemio

Tuscan Extra Virgin Olive Oil



The historical Frescobaldi family are now in their 30th generation and have been producing olive oil from their own olive groves for the last 700 years. Located in central Tuscany, the unique micro climate enables the trees to produce exceptional fruits that have a spicy, bitter and fresh taste. The word 'Laudemio' was originally a word used in the middle ages to describe the 'best part of the harvest', this is synonymous with their production today, only the best olive oil produced being bottled under this label. Harvest takes place from October until November before the olives are fully ripe, they are then pressed within hours. This produces their emerald green oil with robust and intense flavours and aromas typical of Tuscany.



Matteo Frescobaldi

Brand Manager
of Laudemio Frescobaldi

Matteo Frescobaldi, brand manager, is the youngest member of the 30th generation of the family. After this studies in London, Turin and Berlin, and various work experiences in the M&A sector, Matteo began to work in the family business establishing the extra virgin olive oil as a point of reference for excellence in the sector.



Code	Description	Origin	Packaging	Unit
LAU82001	LAUDEMIO EXTRA VIRGIN OLIVE OIL	Italy	250ml	btl
LAU82002	LAUDEMIO EXTRA VIRGIN OLIVE OIL	Italy	500ml	btl

Origin
Italy, Tuscany

Tasting notes
The flavor is remarkably balanced between a very notable bitterness, with sparkling spiciness and a long-lasting fruitiness

Fragrance
Scents of just mown grass, followed by artichoke heart and green olive notes.

Colour
A unique emerald-green



Frisino

Puglian Extra Virgin Olive Oil

The Frisino family first began the process of making oil in 1984. It was the father of the family, Mario, who's dream it was to cultivate according to nature and tradition, to produce an oil that that represents the soul of the territory where he grew up in Puglia.



Mario Frisino & Family

The Apulian traditional olive oil artisan-producers

Papà Mario, Mamma Pina, Flavia and Francesco Frisino run the Frisino family company. Frisino was created in 1984 with Mario's and Pina's passion for Olive Oil. In October 2015, a second generation of artisans - Flavia and Francesco rebranded FRISINO making sure that design and packaging show more attention to the transformation of the products as they obtain highest product quality by lowering the yield.



Code	Description	Origin	Packaging	Unit
Numbers Collection N°1				
<i>This is a fruity, medium green olive oil with herbal notes & tomato flavour enriched by floral scents. It has a balanced bitter & spicy flavour.</i>				
FRI82001	NUMBERS COLLECTION N°1	Italy	250ml	btl
FRI82003	NUMBERS COLLECTION N°1	Italy	500ml	btl
Numbers Collection N°2				
<i>This is a fruity intense green olive oil, rich in scents of leaf & artichoke, accompanied by elegant spicy flavour. There are strong vegetal notes where almond & wild chicory stand out.</i>				
FRI82002	NUMBERS COLLECTION N°2	Italy	250ml	btl
FRI82004	NUMBERS COLLECTION N°2	Italy	500ml	btl
Limited Edition White				
<i>This oil has a delicate floral scent with strong notes of green tomato & aromatic herbs. You will find hints of green grass and almond. A slight bitter and spicy after taste makes for great paring with salads, fish or white meats.</i>				
FRI82005	LIMITED EDITION WHITE	Italy	250ml	btl
FRI82007	LIMITED EDITION WHITE	Italy	500ml	btl
Limited Edition Black				
<i>This is an intense fruity oil with stong notes of leafy vegetables. It has a bitter & spicy aftertaste which is strong & harmonic.</i>				
FRI82006	LIMITED EDITION BLACK	Italy	250ml	btl



Frisino

Puglian Extra Virgin Olive Oil

Code	Description	Origin	Packaging	Unit
FRI82008	LIMITED EDITION BLACK	Italy	500ml	btl
Luxury Edition Rose <i>A medium fruity olive oil with full and enveloping herbal notes with a touch of fresh green tomato & aromatic herbs. The vegetal scents are pleasing and soft.</i>				
FRI82009	LUXURY EDITION ROSE'	Italy	500ml	btl
5LTR Formats				
FRI82010	BAG IN BOX WHITE	Italy	5ltr	box
FRI82011	BAG IN BOX BLACK	Italy	5ltr	box
FRI82012	CAN BLEND	Italy	5ltr	tin

Origin	Frisino EVOO Mono-cultivar Peranzana N°1	Frisino EVOO Mono-cultivar Coratina N°1	Frisino EVOO can 5L
Italy, Puglia	Peranzana	Coratina	Blend of Cima Di Melfi + Leccino varieties
Olives variety	Peranzana	Coratina	Blend of Cima Di Melfi + Leccino varieties
Tasting notes	It's a floral aroma olive oil with strong notes of green tomato and aromatic herbs. Trying it, fresh herbs perfume is enriched by a vigorous almond flavor. A light bitter taste and a pleasant spicy aftertaste complete the docile character of this product.	It's a robust olive oil which affects the nose with intense and fresh fragrances of leaves and vegetables. By tasting it, the strong vegetable notes, among which artichoke, wild chicory and spicy cardoon flavor stand out, are balanced in a bitter and spicy tastes which are differentiate for strength and balance.	It's characterized by almond, green tomatoes and herbal scents.
Fragrance	Medium Fruity	Intense Fruity	Light Fruity
Colour	Green	Green	Green
Texture	Very balanced and harmonium aftertaste	Very balanced and harmonium aftertaste	Very balanced and harmonium aftertaste
Suggestion of use	It's the perfect match for white meat dishes, cooked vegetables and also salads, caprese, oil dips, bruschetta and fish.	It is ideal to combine it with marked flavored dishes like legume soups, vegetable soups, grilled steaks and vegetables. It perfectly suits also salads and crudites.	It's versatile, ideal for cooking and in many culinary preparations, because it doesn't cover any other aroma typical of the dish.

Vittorio Cassini

Vittorio Cassini

Extra Virgin Olive Oil & Olives

The Cassini family has been producing Olive oil for more than seven generations using olive plants of the Taggiasca variety that are over 200 years old, in the village of Negi Fumei in the municipality of Perinaldo in the Italian region Liguria. Vittorio Cassini has continued this tradition, strongly tied to the land on which the firm is located. Using a mix between tradition (the olives are hand picked, so that only the best olives are selected) and innovation (the olives are cold pressed using the continuous cycle method; this avoids the contact with air that might oxidize the oil and alter its rich perfumes), Vittorio offers you an Olive oil with a very low acidity level: a wholesome balanced and healthy condiment, bottled directly on the premises.



Code	Description	Origin	Packaging	Unit
CAS82001	EXTRA VIRGIN OLIVE OIL CULTIVAR TAGGIASCA "CLASSICO"	Italy	500ml	btl
CAS82002	EXTRA VIRGIN OLIVE OIL CULTIVAR TAGGIASCA "I FUMEI"	Italy	500ml	btl
CAS82005	EXTRA VIRGIN OLIVE OIL CULTIVAR TAGGIASCA "CLASSICO"	Italy	5ltr	tin
CAS82003	SALTED TAGGIASCHE OLIVES	Italy	5kg	tub
CAS82004	PITTED TAGGIASCA OLIVES	Italy	5kg	tub

Origin

Italy, Liguria Provincia di Imperia

Olives variety

Cultivar Taggiasca

Tasting notes

Medium, with hues of artichoke and green leaf; dried fruit when fully ripe

Colour

Golden yellow

Suggestion of use

Raw, on fish and vegetable dishes, salads

Artajo

Extra Virgin Olive Oil

The tradition of Artajo in the production of olive oil dates back to the 18th century, when in the historic centre of Tudela, Aceite Artajo was produced. The olive grove and oil mill of Aceite Artajo are in a strategic enclave for olive growing, in the Ebro Valley, near to Tudela (Fontellas). The more than 2600 hours of sunshine per year of the south of Navarra and the climate, ideal for cultivation, give the olives the perfect characteristics to obtain a 'juice' of an extraordinary quality.



Code	Description	Origin	Packaging	Unit
ART82001	ARBEQUINA ORGANIC EXTRA VIRGIN OLIVE OIL	Spain	500ml	btl
ART82003	KORONEIKI ORGANIC EXTRA VIRGIN OLIVE OIL	Spain	500ml	btl
ART82005	ARRONIZ ORGANIC EXTRA VIRGIN OLIVE OIL	Spain	500ml	btl
ART82002	ARBEQUINA ORGANIC EXTRA VIRGIN OLIVE OIL	Spain	5ltr	pet
ART82004	ARBEQUINA EXTRA VIRGIN OLIVE OIL	Spain	5ltr	tin

Origin
Spain, Navarra

Olives variety

Tasting notes

Fragrance

Colour

Texture

Artajo 10 Arbequina

Arbequina

In the palate is sweet and slightly bitter with a medium pungency, very balanced.

Green fruity with notes of vegetable tomato branch and artichoke. It also reminds of sweet fruit (green banana)

Green with yellow notes

Medium creamy

Artajo 10 Arroniz

Arroniz

Medium bitterness and robust late pungency in the palate.

Intense fruity with aromas reminiscent of truffle and licorice, it also have a herbaceous touch of artichoke.

Green

Creamy

Artajo 10 Koroneiki

Koroneiki

In the palate has a medium high bitterness, with a medium pungency.

Green fruity fragrant aroma with a fresh herbaceous touch. Reminiscent of aromatic herbs and red fruits.

Dark intense green

Very creamy



Chateau Virant

Extra Virgin Olive Oil & Olive Spreads

Château Virant is a remarkable rocky peak overlooking the vineyard and the olive trees of the estate. The property takes its name from it. During the prehistoric era, the peak stood as a place of worship protecting its inhabitants. Since 1974 Chateau Virant represents the story of the Cheylan family. She believes the same god still watches and protects the estate. Immersed in the heart of the the Provence, Château Virant is 200 hectares of grappes and 42 of olive trees located all around the rock. The Cheylan Family invites wine and olive oil lovers and passionate to discover Chateau Virant’s cellar, olive oil mill and museum. The oldest cellar was built in 1632. Their production obtains each year awards and labels to the quality of the know-how and the flavour of their products.



Origin
France, South of France

Olives variety
Salonenque, Aglandau, Picholine, Grossane, Verdale

Tasting notes
This complex oil is balanced and luscious, and offers a good length at taste. Its slight bitterness and ardency contribute to its powerful taste.

Colour
Light green colour with yellow reflections.

Texture
Fresh and fluid with the little bitterness and ardency.

Suggestion of use
This olive oil is perfect in salads. Ideal on vegetables, it sublimes raw and cooked fish, white meat.

Code	Description	Origin	Packaging	Unit
SAS82002	AOP EXTRA VIRGIN OLIVE OIL	France	500ml	btl
SAS82001	AOP EXTRA VIRGIN OLIVE OIL	France	250ml	btl
SAS91001	BLACK OLIVES SPREAD	France	700g	jar
SAS91002	TOMATOES SPREAD	France	700g	jar
SAS91003	BLACK OLIVES TRUFFLE AND CASHEWS SPREAD	France	700g	jar
SAS91004	GREEN OLIVES AND PISTOU SPREAD	France	90g	jar
SAS91005	BLACK OLIVES SPREAD	France	90g	jar
SAS91006	TOMATOES SPREAD	France	90g	jar
SAS91007	BLACK OLIVES TRUFFLE AND CASHEWS SPREAD	France	90g	jar



Pavone

Extra Virgin Olive Oil & Flavoured Oils

The large granite millstones, the natural caves typical of the karst landscape of Castellaneta, were for many years the production tools of the Pavone family. A real “art”, handed down from father to son since the 1940s, cultivating the tradition of pressing olives typical of Puglia. The quality of the product has remained unchanged, an oil of the highest quality, with a sweetly fruity taste and a very low degree of acidity. Although 80 years have passed, Pavone extra virgin olive oil is still produced with methods that enhance its organoleptic qualities, safeguarding the environment.



Code	Description	Origin	Packaging	Unit
PAV82001	EXTRA VIRGIN OLIVE OIL COLD EXTRACTED	Italy	5ltr	tin
PAV82014	EXTRA VIRGIN OLIVE OIL FLAVORED LEMON	Italy	3ltr	tin
PAV82002	EXTRA VIRGIN OLIVE OIL	Italy	500ml	btl
PAV82003	CHILI PEPPER FLAVORED EXTRA VIRGIN OIL	Italy	250ml	btl
PAV82004	BASIL FLAVORED EXTRA VIRGIN OIL	Italy	250ml	btl
PAV82005	WHITE TRUFFLE FLAVORED EXTRA VIRGIN OIL	Italy	250ml	btl
PAV82006	PORCINI MUSHROOMS FLAVORED EXTRA VIRGIN OIL	Italy	250ml	btl
PAV82007	ROSEMARY FLAVORED EXTRA VIRGIN OIL	Italy	250ml	btl
PAV82008	LEMON FLAVORED EXTRA VIRGIN OIL	Italy	250ml	btl
PAV82009	EXTRA VIRGIN OLIVE OIL FLAVORED JUNIPER	Italy	250ml	btl
PAV82010	EXTRA VIRGIN OLIVE OIL FLAVORED MINT	Italy	250ml	btl



Pavone

Extra Virgin Olive Oil & Flavoured Oils

Code	Description	Origin	Packaging	Unit
PAV82011	EXTRA VIRGIN OLIVE OIL FLAVORED THYME	Italy	250ml	btl
PAV82012	EXTRA VIRGIN OLIVE OIL FLAVORED GINGER	Italy	250ml	btl
PAV82013	EXTRA VIRGIN OLIVE OIL FLAVORED SAGE	Italy	250ml	btl
PAV82015	EXTRA VIRGIN OLIVE OIL FLAVORED ORANGE	Italy	250ml	btl

Origin

Italy, Puglia

Olives variety

Leccino

Frantoio

Coratino

Tasting notes

Medium fruity, a medium light level of bitter and spicy, with prevalent hints of fresh almond and light leaf and lettuce sensations

Hint of fresh almond, artichoke with a strong bitter sensation and a slight spicy aftertaste

Spicy and bitter with notes of green almond, artichoke, green grass

Fragrance

Light aroma Fruity green

Medium fruity with hints of thyme and rosemary

Fresh fruity with hints of cut grass and green tomato

Colour

Intense green color

Intense green with golden reflections

Intense green color with golden streaks

Newgrange Gold

Irish Rapeseed Oil



Newgrange Gold is a family business located on the Rogers’ family farm that overlooks the historic and beautiful Boyne Valley. It began in 2010 when John Rodgers purchased a small oilseed press and had a small pressing operation put into place, determined use the crops grown on his farm to produce something that would connect the rich and ancient soils of the Boyne valley and the high-quality food that is produced there. The oil itself is untouched – it’s cold pressed and nothing more. Rapeseed oil is low in saturated fats and high in omega 3 with a high heat point, which makes it great for cooking as well as dressings.



John Rogers

The Irish cold-pressed rapeseed oil producer

Newgrange Gold was started in 2010 by John Rogers, barrister and farmer and now managed by his son, Jack Rogers. John saw an opportunity in creating a brand that connected the rich and ancient soils of the Boyne valley and the high-quality food that is produced there. As a farmer and owner of Newgrange Gold, he is always looking at new and innovative ways to add value to the crops, which are nurtured, and coaxes from the endlessly rich and fertile soil of Royal Meath.



Code	Description	Origin	Packaging	Unit
NGG82001	IRISH RAPESEED OIL	Ireland	500ml	btl
NGG82002	IRISH RAPESEED OIL	Ireland	5ltr	tin



Il Borgo Del Balsamico

Balsamic Vinegar

Il Borgo del Balsamico produce the highest quality traditional DOP and IGP balsamic vinegars from the vicinity of Reggio Emilia and Modena in the northern Italian region of Emilia-Romagna. Now run by the Crotti sisters, their father first began producing balsamic in their 18th century estate family home 50 years ago. The balsamics are produced using only two types of grapes from the region and aged in ancient wooden casks of oak, juniper, cherry, chestnut and ash. Though the range, the design of the bottles feature three colored labels (yellow, orange and red) for a unique philosophy, each color for a different use in the kitchen.



Silvia & Cristina Crotti

Highest quality traditional balsamic vinegars producers

50 years of passion, tradition and expertise in producing Traditional Balsamic Vinegar passed from father to daughters. That's where Silvia and Cristina, who started in fashion industry, took over and developed a new concept and a new philosophy of a products that were so confused and barely understood in the market.

"We let our intuition guide us, I can't imagine a world in black and white, with no music or fragrances."



Code	Description	Origin	Packaging	Unit
D.O.P Traditional Balsamic Vinegar of Reggio Emilia				
ILB82001	TRADITIONAL BALSAMIC VINEGAR OF R.EMILIA ORANGE LABEL		100ml	btl
ILB82002	TRADITIONAL BALSAMIC VINEGAR OF R.EMILIA SILVER LABEL		100ml	btl
ILB82003	TRADITIONAL BALSAMIC VINEGAR OF R.EMILIA GOLD LABEL		100ml	btl
IGP Aged Traditional Balsamic Vinegar of Modena				
ILB82004	BALSAMIC VINEGAR OF MODENA IGP YELLOW LABEL	Italy	250ml	btl
ILB82005	BALSAMIC VINEGAR OF MODENA IGP ORANGE LABEL	Italy	250ml	btl
ILB82006	BALSAMIC VINEGAR OF MODENA IGP RED LABEL	Italy	250ml	btl



Il Borgo Del Balsamico

Balsamic Vinegar

Code	Description	Origin	Packaging	Unit
Il Tinello IGP Balsamic Vinegar of Modena				
ILB82007	BALSAMIC VINEGAR OF MODENA IGP YELLOW LABEL "IL TINELLO"	Italy	250ml	btl
ILB82008	BALSAMIC VINEGAR OF MODENA IGP ORANGE LABEL *IL TINELLO"	Italy	250ml	btl
ILB82009	BALSAMIC VINEGAR OF MODENA IGP RED LABEL "IL TINELLO"	Italy	250ml	btl
Condiments				
ILB82010	WHITE CONDIMENT	Italy	250ml	btl
ILB82011	SABA CONDIMENT	Italy	250ml	btl
Table Set				
ILB82015	BALSAMIC CONDIMENT YELLOW LABEL 'IMAGINE'	Italy	100ml	btl
ILB82016	EXTRA VIRGIN OLIVE OIL 'IMAGINE'	Italy	100ml	btl
Catering Size				
ILB82012	BALSAMIC VINEGAR OF MODENA IGP YELLOW LABEL	Italy	5L	btl
ILB82013	BALSAMIC VINEGAR OF MODENA IGP ORANGE LABEL	Italy	5L	btl
ILB82014	BALSAMIC VINEGAR OF MODENA IGP RED LABEL	Italy	5L	btl
Single Dose Mono Portions				
ILB82017	BALSAMIC VINEGAR ORANGE LABEL SACHET	Italy	6ml x 150 pcs	box
ILB82018	EVO EXTRA OLIVE OIL SACHET	Italy	5ml x 150 pcs	box

Maison Marc

French Gherkins & Condiments

**MAISON
MARC**

Maison Marc is a family business. Started in 1952 by the grandfather, he started growing gherkins and preparing jars of pickled gherkins using a family recipe, preserving the taste and quality of the gherkins without any additives. Since then, the savoir-faire of ‘cornichons’ has passed down from father to son for three generation. The brand Maison Marc, aims to maintain this tradition of preparing ‘cornichon’ with the same attention to taste, freshness and quality.



Florent & Henri Jeannequin

*The French traditional
gherkin artisan-producers*

Three generations have passed on the secrets of their know-how, preserving the quality of the products. Today, father and son Florent and Henri grow the pickles on their 20-hectare pesticide & herbicide free farm. The gherkins are hand picked and hand sorted before being jarred without any artificial preservatives.



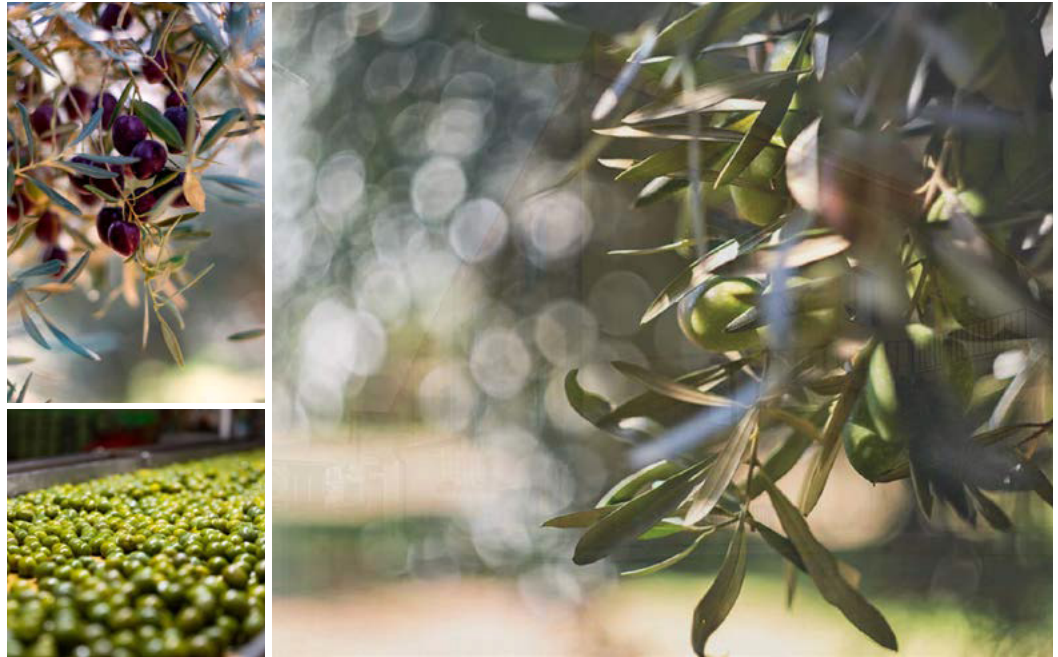
Code	Description	Origin	Packaging	Unit
MMA82001	GHERKINS "EXTRA-FINS" (MINI)	France	210g	jar
MMA82002	GHERKINS "FINS" (SMALL)	France	210g	jar
MMA82003	GHERKINS "AIGRE-DOUX" (SWEET & SOUR)	France	200g	jar
MMA82004	GHERKINS "MALOSSOL"	France	440g	jar
MMA82005	GHERKINS "FINS" (SMALL)	France	3kg tub	bkt
MMA82006	GHERKINS "MALOSSOL"	France	3kg tub	bkt

Miraglia

Olives



With 100 years of dedication to research and development, Miraglia continues to proudly bring the unmistakable Italian taste and freshness. Traveling to discover the best cultivars and the best fruits that Italy has to offer, respecting the ancient manual harvest and investing in innovative technologies results in outstanding product.



Code	Description	Origin	Packaging	Unit
MIR82001	GREEN OLIVES NOCELLARA "K"	Italy	5kg tub	tub
MIR82002	BLACK OLIVES PITTED "DENOCCIOLATE" IN OIL	Italy	5kg tub	tub

Tea Together

Portioned Jams, Honey & Spreads



TEA TOGETHER

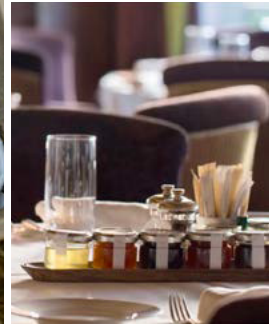
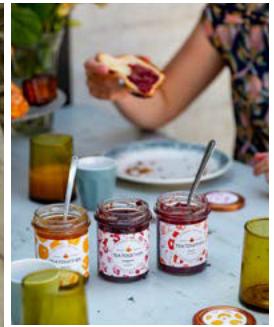
Established in the mid-90s by Nick & Judy Gifford, two documentary film-makers from London who were lucky enough to find a way to combine their passions for France and good food by moving to the French countryside and setting up an organic jam business. 20 years later, Tea Together is a leading supplier of luxury jams, marmalades, honeys and condiments. All of the products are prepared using organic whole fruit and organic cane sugar, cooked by hand in small batches using copper basins without added pectin or other gelling agents, instead relying on the savoir-faire of the team of expert jam-makers to achieve a perfect natural set.



Nick, Judy & Eli Gifford

The founders and the current owner of Tea Together

Situated in the iconic town of Le Touquet Paris-Plage Tea Together was established in the mid-90s by Nick & Judy Gifford, two documentary film-makers from London who were lucky enough to find a way to combine their passions for France and good food by moving to the French countryside and setting up an organic jam business. Today, Tea Together is run by their son, Eli, together with his dedicated team.



Code	Description	Origin	Packaging	Unit
TEA91001	ACACIA HONEY	France	42g x 100pcs	case
TEA91005	REDUCED SUGAR STRAWBERRY JAM	France	42g x 100pcs	case
TEA91006	REDUCED SUGAR APRICOT JAM	France	42g x 100pcs	case
TEA91007	ORANGE MARMALADE	France	42g x 100pcs	case
TEA91008	CLEMENTINE & GRAPEFRUIT	France	42g x 100pcs	case
TEA91009	REDUCED SUGAR RASPBERRY JAM	France	42g x 100pcs	case
TEA91010	BLUEBERRY WITH ORANGE BLOSSOM JAM	France	42g x 100pcs	case
TEA91011	BLACKCURRANT JAM	France	42g x 100pcs	case
TEA91012	BLUEBERRY WITH REDCURRANT JAM	France	42g x 100pcs	case



Tea Together

Portioned Jams, Honeys & Spreads

Code	Description	Origin	Packaging	Unit
TEA91013	LEMON WITH EARL GREY TEA MARMALADE	France	42g x 100pcs	case
TEA91014	FIG JAM	France	42g x 100pcs	case
TEA91015	CHOCOLATE SPREAD	France	42g x 100pcs	case
TEA91016	MAPLE SYRUP	France	42g x 100pcs	case
TEA82001	MAYONNAISE	France	42g x 100pcs	case
TEA82002	DIJON MUSTARD	France	42g x 100pcs	case
TEA82003	KETCHUP	France	42g x 100pcs	case
TEA91017	ORGANIC RASPBERRY AND ROSE JAM	France	220g	Jar
TEA91018	ORGANIC STRAWBERRY JAM	France	220g	Jar
TEA91019	ORGANIC LEMON WITH EARL GREY JAM	France	220g	Jar
TEA91020	ORGANIC PINEAPPLE WITH TIMUT JAM	France	220g	Jar
TEA91021	ORGANIC BLUEBERRY WITH ORANGE BLOSSOM JAM	France	220g	Jar
TEA91022	ORGANIC APRICOT WITH WHITE TEA JAM	France	220g	Jar
TEA91023	ORGANIC CHERRY WITH TARRAGON JAM	France	220g	Jar
TEA91024	ORGANIC MANDARINA WITH VANILLA	France	220g	Jar



Cottage Delight

Artisanal Jams, Marmalades, Chutneys, Curds and Honey

Founded in 1974, cottage delight is a family run business located in the picturesque Staffordshire Moorlands, UK. All of their jams, marmalades and chutneys are cooked in small batches by hand using the highest quality ingredients and produced only when in season.



Nigel Cope

Jam artisan, founder of Cottage Delight

In 1974, Nigel Cope could be seen first creating fabulous fudge in his kitchen at home in the Staffordshire Moorlands, founding the Cottage Delight brand. Over the years, Nigel's passion for quality and taste expanded the Cottage Delight range to include juicy jams, dreamy curds, chunky chutneys, marvellous marmalades, and so much more.

After four decades, Nigel has retired but his ethos remains at the core of Cottage Delight, which still resides in the heart of the Staffordshire Moorlands and still create Nigel's fabulous fudge recipe.



Code	Description	Origin	Packaging	Unit
COT43001	INDIAN SPICED LIME PICKLE	United Kingdom	270g	jar
COT43002	SPICED GARLIC PICKLE	United Kingdom	270g	pc
COT84001	SPICY MANGO & GINGER CHUTNEY	United Kingdom	340g	jar
COT91001	CLASSIC ORANGE THIN CUT MARMALADE	United Kingdom	350g	jar
COT91002	FRESH PINK GRAPEFRUIT THICK CUT MARMALADE	United Kingdom	350g	jar
COT91003	FRESH LIME THICK CUT MARMALADE	United Kingdom	350g	jar
COT91004	BLOOD ORANGE THIN CUT MARMALADE	United Kingdom	350g	jar
COT91005	CLASSIC BREAKFAST THICK CUT MARMALADE	United Kingdom	350g	jar
COT91006	OUR CLASSIC LEMON CURD	United Kingdom	315g	jar
COT91007	CHARMING CHERRY CURD	United Kingdom	315g	jar
COT91008	SUNNY APRICOT JAM	United Kingdom	350g	jar



Cottage Delight

Artisanal Jams, Marmalades, Chutneys, Curds and Honey

Code	Description	Origin	Packaging	Unit
COT91009	JUICY BLACKCURRANT WHOLE FRUIT JAM	United Kingdom	340g	jar
COT91010	STEM GINGER JAM	United Kingdom	340g	jar
COT91011	MORELLO CHERRY WHOLE FRUIT JAM	United Kingdom	340g	jar
COT91012	ZINGY RASPBERRY JAM	United Kingdom	350g	jar
COT91013	RHUBARB & STEM GINGER JAM	United Kingdom	340g	jar
COT91014	ORIGINAL STRAWBERRY WHOLE FRUIT JAM	United Kingdom	340g	jar
COT91015	WILD BLUEBERRY WHOLE FRUIT JAM	United Kingdom	340g	jar
COT91016	SWEET GOOSEBERRY WHOLE FRUIT JAM	United Kingdom	340g	jar
COT91017	VICTORIA PLUM JAM	United Kingdom	350g	jar
COT91018	PURE ACACIA HONEY	United Kingdom	260g	jar
COT91019	PURE CLEAR HONEY	United Kingdom	260g	jar
COT91020	ENGLISH HEATHER HONEY	United Kingdom	260g	jar
COT91021	MEXICAN YUCATAN HONEY	United Kingdom	260g	jar
COT12001	CLASSIC CLOTTED CREAM	United Kingdom	170g	jar
COT52001	CLASSIC BISCUITS FOR CHEESE	United Kingdom	150g	pc
COT52002	ORIGINAL ITALIAN CROSTINI CRACKERS	Italy	170g	pc



Tartufi Morra

Preserved Truffle Products

The Tartufi Morra was founded by Giacomo Morra in 1930 in Alba. It was the first company in the processing and marketing of the white truffle of Alba ‘Tuber Magnatum Pico’, and it is thanks to Giacomo Morra that the fame of the white truffle of Alba and the Langhe spread throughout the world. Today still a family run company, Tartufi Morra brand is a sign of Italian history & culture and they lead the way in the fresh truffle and truffle based product market.



Giacomo Morra

The ingenious founder of The Tartufi Morra

Giacomo Morra founded The Tartufi Morra in 1930 in Alba. He was in fact the creator of the Truffle Fair of Alba, which today still brings in visitors from all over the world. Brilliant marketer, Morra had the idea of giving, each year, on the occasion of the Exhibition, a truffle to the biggest celebrities of the time, Marilyn Monroe, Winston Churchill, Hitchcock, among others... it was a winning idea, that allowed the Truffle to become a subject of “desire”. Motive for vaunt and pride for our company is the fact that we are the only ones to be able to use the coat of arms of the city of Alba in our logo, just to emphasize the unbreakable bond that exists between the company and its city.



Code	Description	Origin	Packaging	Unit
TAR56001	WHITE TRUFFLE TAGLIATELLE	Italy	250g	pc
TAR82001	WHITE TRUFFLE SALT	Italy	100g	jar
TAR82002	WHITE TRUFFLE DROPS – OLIVE OIL WITH WHITE TRUFFLE	Italy	250ml	btl
TAR82003	BLACK TRUFFLE DROPS – OLIVE OIL WITH BLACK TRUFFLE	Italy	250ml	btl
TAR84001	BLACK WINTER TRUFFLES JUICE	Italy	200ml	tin
TAR84002	MUSHROOMS AND SUMMER TRUFFLES EXTRA SAUCE (8%)		500g	pc
TAR84003	TOMATO AND TRUFFLE SAUCE	Italy	180g	jar
TAR91003	TRUFFLE HONEY	Italy	90g	jar
TAR71001	WHOLE SUMMER TRUFFLES	Italy	70g	jar
TAR71002	CHOPPED SUMMER TRUFFLES	Italy	90g	jar
TAR10001	WOODEN TRUFFLES SLICER	Italy	100g	pc
TAR12001	BUTTER WITH WHITE TRUFFLE	Italy	70g	pc



Pastificio Mancini

Pasta

Pasta Mancini begin by selecting the varieties of durum wheat that best suit the fields, the environment in which the wheat will grow and the Mancini pasta-production method. The wheat is harvested every year in the summer during its peak maturity. By continuing the milling process throughout the year, they are able to produce pasta always with fresh semolina which is a key requirement for obtaining a distinct aroma and taste of wheat. The pasta is then shaped using specific bronze dies to increase the porousness and roughness of the surface, and dried between 24-44 hours.



Massimo Mancini

The keeper of excellent pasta producing tradition

Massimo Mancini, whose grandfather, Mariano, bought the wheat farm in 1940, grew up wanting to go into agriculture. After two years at Barilla, a major industrial pasta company, he went back to the farm to grow wheat on about 100 acres in Le Marche, in central Italy. In 2007 he built a factory next to the farm, where the durum wheat is milled into semolina and made into eight dry pastas, using traditional-style bronze forms. "My aim is to make pasta the way we used to, with all the steps under one roof", says Mancini. His pastas are dried slowly, up to 60 hours, compared with as few as two or three in industrial plants. Mancini pasta's flavor is rich and mouth-filling and the texture makes the pasta hold its al dente "bite".



Code	Description	Origin	Packaging	Unit
AAM56001	LINGUINE	Italy	500g	pc
AAM56002	BUCATINI	Italy	500g	pc
AAM56003	CHITARRA	Italy	500g	pc
AAM56004	SPAGHETTI	Italy	500g	pc
AAM56005	SPAGHETTONI	Italy	500g	pc
AAM56006	TUBETTI	Italy	500g	pc
AAM56007	PENNE	Italy	500g	pc
AAM56008	MACCHERONI	Italy	500g	pc
AAM56009	FUSILLI	Italy	500g	pc
AAM56010	MEZZE MANICHE	Italy	500g	pc
AAM56011	RIGATONI	Italy	500g	pc



Pastificio Mancini

Pasta

Code	Description	Origin	Packaging	Unit
AAM56012	TUFFOLI	Italy	500g	pc
AAM56013	CALAMARATA	Italy	500g	pc
AAM56014	PACCHERI	Italy	500g	pc
AAM56015	LINGUINE	Italy	1kg	pc
AAM56016	CHITARRA	Italy	1kg	pc
AAM56017	SPAGHETTINI	Italy	1kg	pc
AAM56018	SPAGHETTI	Italy	1kg	pc
AAM56019	SPAGHETTONI	Italy	1kg	pc
AAM56020	SPAGHETTONE QUADRATO	Italy	1kg	pc
AAM56021	BUCATINI	Italy	1kg	pc
AAM56022	PENNE	Italy	1kg	pc
AAM56023	PENNETTE	Italy	1kg	pc
AAM56024	MACCHERONI	Italy	1kg	pc
AAM56025	RIGATONI	Italy	1kg	pc
AAM56026	LONG FUSILLI	Italy	1kg	pc
AAM56027	TUFFOLI	Italy	1kg	pc
AAM56028	MEZZI PACCHERI	Italy	1kg	pc
AAM56029	WHOLE WHEAT SPAGHETTI	Italy	500g	pc
AAM56030	WHOLE WHEAT PENNE	Italy	500g	pc
AAM56031	WHOLE WHEAT FUSILLI	Italy	500g	pc
AAM56043	TURANICUM WHEAT SPAGHETTI	Italy	500g	pc
AAM56044	TURANICUM WHEAT PENNE	Italy	500g	pc
AAM56045	TURANICUM WHEAT SEDANI	Italy	500g	pc

Pasta natura

Gluten Free Pasta



Pasta Natura only uses naturally gluten-free flours from the farm-to-table organic cultivations of their agricultural business. It is suitable for celiac people and for anybody wishing to follow a gluten-free diet to have a healthier and more balanced nutrition. The seeds used to get different flours are all of piedmontese origin, directly processed so as to preserve the natural nutrients. The traditional production is at low temperature none of the organoleptic and nutritional properties are not lost.



Code	Description	Origin	Packaging	Unit
Gluten Free Range				
BEN56001	PENNE (CORN RICE)	Italy	250g	pc
BEN56002	MACCHERONI (CORN RICE)	Italy	250g	pc
BEN56003	CASARECC (BUCK WHEAT)	Italy	250g	pc
BEN56004	MACCHERONI (BUCK WHEAT)	Italy	250g	pc
BEN56005	MARGHERI (BUCK WHEAT)	Italy	250g	pc
BEN56006	FUSILI (TEFF)	Italy	250g	pc
BEN56022	CONCHIGLIA (TEFF)	Italy	250g	pc
BEN56007	PENNE (CHICK PEAS)	Italy	250g	pc
BEN56008	MACCHERONI (RED LENTIL)	Italy	250g	pc
BEN56009	PENNE (RED LENTIL)	Italy	250g	pc

Pasta natura

Gluten Free Pasta



Code	Description	Origin	Packaging	Unit
BEN56010	MACCHERONI (PEAS)	Italy	250g	pc
BEN56011	PENNE (PEAS)	Italy	250g	pc
BEN56012	FUSILI (PEAS)	Italy	250g	pc
BEN56013	CASARECCIA (TRUFFLE)	Italy	250g	pc
Organic Gluten Free Range				
BEN56014	PENNE INTEGRALE BIO	Italy	250g	pc
BEN56015	PENNE SRACENO BIO	Italy	250g	pc
BEN56016	PIZZOCCHERO BIO	Italy	250g	pc
BEN56017	MACCHERONI ROSSE BIO	Italy	250g	pc
BEN56018	PENNE ROSSE BIO	Italy	250g	pc
BEN56019	PENNE PISELLI BIO	Italy	250g	pc
BEN56020	MACCHERONI PISELLI BIO	Italy	250g	pc
BEN56021	PENNE SPIRULINA BIO	Italy	250g	pc

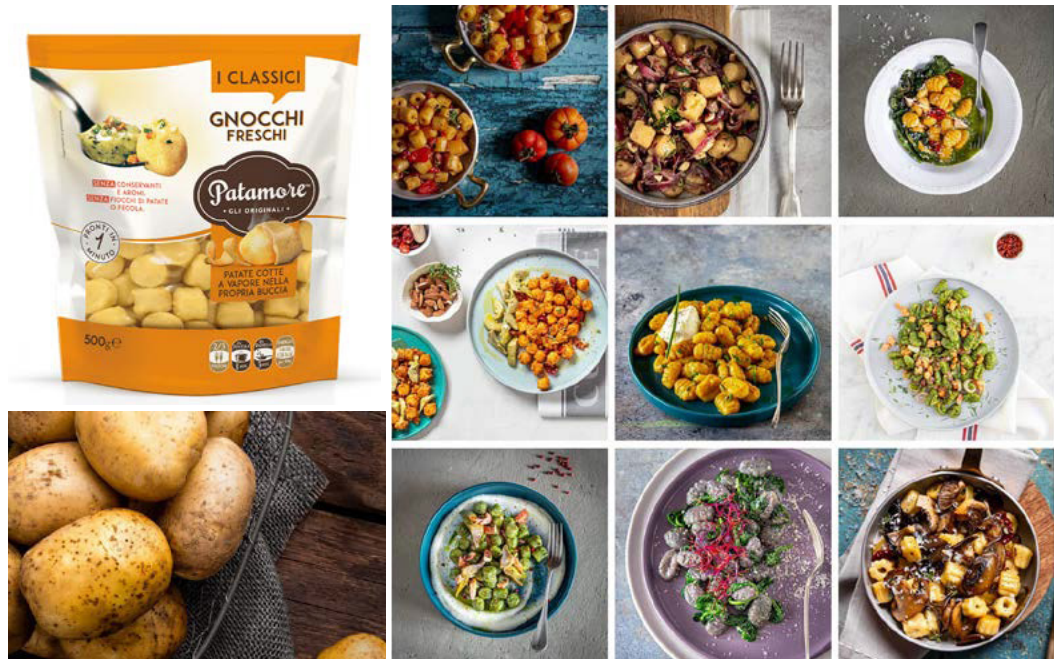


Patamore

Gnocchi

“The Patamore products are made using fresh, natural and high-quality ingredients. No added ingredients or preservatives, no artificial flavourings or colourings, only fresh, authentic ingredients, according to tradition.

Patamore uses fresh potatoes, peeled and processed in their own factories, free from derivatives, such as potato starch, flakes or semolina, to maintain the nutritional value and as a sign of the loyalty to tradition and nature. The gnocchi are made with 78% fresh potatoes, flour, eggs and salt. Patamore uses the best quality potatoes, with exactly the right degree of flouriness, to be able to mix them with both flour and with fresh eggs, making gnocchi more tasty and nourishing.”



Code	Description	Origin	Packaging	Unit
BCG71001	CLASSIC POTATO GNOCCHI	Italy	1kg	kg



Italianavera

Sauces

ITALIANAVERA®
sughi & affini

Italianavera has created a line of artisan tomatoes that tell the Campania region through different transformations. Each color of pop corresponds to a truth and a product. The selection of the tomato before harvesting, the care of the process and the respect of the raw material at each stage of the supply chain, are some of the key points of Italianavera productions.



Diana Attianese

Passionate about tomatoes
founder of Italianavera

Italianavera sauces are handmade and slow-cooked in small batches over a long period of time in Campania, Southern Italy by Owner Diana Attianese. The fresh, natural, whole Italian ingredients of the highest quality make the difference in her sauces' visual appearance and flavour. Diana Attianese continues her family's passion and tradition with San Marzano and more authentic local varieties of tomato combining fresh, pure flavors and gorgeous packaging. ItalianaVera has been featured in various Italian magazines for the quality of the sauces.



Code	Description	Origin	Packaging	Unit
ITA84013	TRADITIONAL PEELED TOMATOES	Italy	2.5kg	tin
ITA84018	TRADITIONAL ORGANIC PEELED TOMATOES	Italy	2.5kg	tin
ITA84014	SAN MARZANO PDO PEELED TOMATOES	Italy	2.5kg	tin
ITA84015	DICED TOMATOES	Italy	2.5kg	tin
ITA84005	DATTERINO CHERRY TOMATOES	Italy	400g	glass jar
ITA84006	SPUNZILLO CHERRY TOMATOES	Italy	400g	glass jar
ITA84007	CORBARINO CHERRY TOMATOES	Italy	400g	glass jar
ITA84008	CILIEGINO CHERRY TOMATOES	Italy	400g	glass jar
ITA84009	YELLOW CHERRY TOMATOES	Italy	400g	glass jar
ITA84010	YELLOW PEELED TOMATOES IN TOMATO JUICE		400g	glass jar
ITA84011	TOMATO PUREE IN GLASS JAR	Italy	680g	glass jar



Italianavera

Sauces

ITALIANAVERA®
sughi & affini

Code	Description	Origin	Packaging	Unit
ITA84032	VESUVIELLO PDO PIENNOLO CHERRY TOMATOES	Italy	520g	glass jar
ITA84033	PUMMARULELLA YELLOW CHERRY TOMATOES IN WATER AND SALT		520g	glass jar
ITA84034	SLICED PDO CHERRY TOMATOES FROM VESUVIUS WITH TIP	Italy	550g	glass jar
ITA84035	SLICED PDO CHERRY TOMATOES FROM VESUVIUS	Italy	1kg	glass jar
ITA84037	SLICED YELLOW CHERRY TOMATOES FROM VESUVIUS WITH TIP	Italy	1kg	glass jar
ITA84038	CHERRY TOMATO FROM CORBARA MONTI LATTARI/AMALFI COAST IN CORBARINO JUICE	Italy	520g	glass jar
ITA84039	CHERRY TOMATO FROM CORBARA MONTI LATTARI/AMALFI COAST IN WATER	Italy	520g	glass jar
ITA84041	TOMATO FILLETS FROM FIASCONE TOMATO AMALFI COAST IN TOMATO JUICE	Italy	1kg	glass jar

Brussels KetjEp

Sauces



Brussels Ketjep first began in 2010 after 2 years of fine tuning and developing the first Belgium Ketjep with the focus of 'more tomatoes more taste'. By respecting the traditional recipes and spice balance but adding 50% more tomatoes, the outcome is a truly flavourful and well balanced sauce. From there the innovative range grew with the introduction of Belgian classics such as mayo, mustard and many more.



Sylvain Bologne

The re-inventor of Belgian ketchup tradition

Sylvain found the ketchups available on the market too plain and too sweet. Because of his love of tomatoes and everything to do with them, he decided to make a ketchup that actually tastes like tomatoes. A bit less sweet, but that still tastes like a real ketchup.



Code	Description	Origin	Packaging	Unit
Single Squeezy Bottles				
BRU82001	KETJEP	Belgium	300ml	btl
BRU82002	MAYO	Belgium	300ml	btl
BRU82004	MOSTOED	Belgium	300ml	btl
BRU82003	DALLAS	Belgium	300ml	btl
BRU82005	COWBOY	Belgium	300ml	btl
BRU82006	16-20	Belgium	300ml	btl
Catering Size				
BRU82008	KETJEP	Belgium	5ltr	tub
BRU82007	MAYO	Belgium	10ltr	tub
BRU82009	MOSTOED	Belgium	3ltr	tub
BRU82010	DALLAS	Belgium	3ltr	tub
BRU82011	COWBOY	Belgium	3ltr	tub
BRU82012	16-20	Belgium	3ltr	tub



La Nicchia

Capers

La Nicchia is an emblem of the tradition of preparing capers in Pantelleria: Bonomo & Giglio started their business in 1949. Today, they are the only company on the island that is at the same time an agricultural company, caper producer and artisan laboratory, making conserves that come from a culture that is aware and respectful of its land and its times. With their characteristic colour, the capers from Pantelleria stand out from the others due to their firm texture and delicate flavour. Thanks to the use of the sea salt and olive oil, their fragrance and texture remain unaltered over time.



Code	Description	Origin	Packaging	Unit
BEG82002	CAPERS IN SEA SALT - BIG CALIBRE	Italy - Pantelleria	1kg	tub
BEG82004	CAPERS IN SEA SALT - MEDIUM CALIBRE	Italy - Pantelleria	1kg	tub
BEG82006	CAPERS IN SEA SALT - SMALL CALIBRE	Italy - Pantelleria	1kg	tub
BEG82008	CAPER-BERRIES IN SEA SALT	Italy - Pantelleria	1kg	tub
BEG82009	CAPERS IN EXTRA-VIRGIN OLIVE OIL	Italy - Pantelleria	240g	jar
BEG82011	CAPER LEAVES IN EXTRA-VIRGIN OLIVE OIL	Italy - Pantelleria	220g	jar
BEG82012	INTERSTELLAR CAPERS - FREEZE DRIED CAPERS	Italy - Pantelleria	16g	jar
BEG82013	CAPERS POWDER	Italy - Pantelleria	50g	jar
BEG82015	CRUNCHY CAPERS	Italy - Pantelleria	280g	jar
BEG82021	PANTELLERIA APPETIZER	Italy - Pantelleria	240g	jar
BEG82022	PANTELLERIA OREGANO	Italy - Pantelleria	100g	jar
BEG82023	CAPER SALT	Italy - Pantelleria	250g	jar



BAKERY & PASTRY

STOCK ITEMS



Neuhauser

Breads and Viennoiseries

French expertise renowned since 1906 and enjoyed in every corner of the world. A good product starts with great ingredients and our teams of experts oversee every aspect of production and quality assurance. A good product also wows the taste buds and enables people to rediscover their love of food.

Neuhauser listens to the consumer. They grow the best wheat for their products and select only the finest of ingredients. They have mastered all baking know-how and are able to create and personalise products to meet every need. Neuhauser's aim is to amaze and delight their customers.



Code	Description	Origin	Packaging	Unit
Breads				
NEU52006	Assorted rustic rolls (Seeded cereals boule, rich cereals longuet, mini plain fuson, mini pavés with black olives)	France	40-50g x 60pcs	box
NEU52003	Parisian baguette	France	280g x 30pcs	box
NEU52025	Rustiquette	France	270g x 28pcs	box
NEU52005	Half rustiquette	France	125g x 52pcs	box
NEU52026	Origin baguette	France	280g x 25pcs	box
NEU52030	Half origin baguette	France	140g x 45pcs	box
NEU52027	Cereal rustiquette	France	270g x 28pcs	box



Neuhauser

Breads and Viennoiseries

Code	Description	Origin	Packaging	Unit
NEU52031	Half cereal rustiguette	France	125g x 52pcs	box
NEU52028	Country baguette sourdough	France	330g x 42pcs	box
NEU52004	Ciabatta	France	100g x 60pcs	box
NEU52001	Walnut loaf	France	350g x 20 pcs	box
NEU52029	Twisted loaf	France	450g x 18pcs	box
NEU52032	Muesli loaf	France	350g x 20pcs	box
NEU52033	Cereal loaf	France	350g x 20pcs	box
MINI Viennoiseries				
NEU52014	Mini croissant - pure butter 18%	France	25g x 160pcs	box
NEU52015	Mini pain au chocolat - pure butter 18%	France	25g x 200pcs	box
NEU52008	Mini croissant - pure butter 24%	France	30g x 180pcs	box
NEU52009	Mini pain au chocolat - pure butter 24%	France	30g x 180pcs	box
NEU52010	Mini raisin swirl - pure butter 24%	France	35g x 200pcs	box
NEU52011	Mini turnover filled with apple compote - pure butter 33%	France	40g x 130pcs	box
Viennoiseries				
NEU52034	XL Croissant - pure butter 24%	France	80g x 60pcs	box
NEU52035	XL Croissant - pure butter 18%	France	90g x 80pcs	box
NEU52012	Croissant - pure butter 24%	France	60g x 90pcs	box
NEU52039	Seeded croissant with cereal topping	France	80g x 60pcs	box
NEU52013	Pain au chocolat - pure butter 18%	France	80g x 68pcs	box
NEU52036	Raisin swirl - pure butter 20%	France	100g x 120pcs	box
NEU52019	Twist with custard cream and chocolate chips - pure butter 18%	France	100g x 52pcs	box
NEU52017	Custard cream filled croissant - pure butter 22%	France	85g x 60pcs	box
NEU52018	Apricot filled croissant - pure butter 20%	France	85g x 60pcs	box
NEU52016	Raspberry filled croissant - pure butter 18%	France	85g x 60pcs	box
NEU52037	Hazelnut filled croissant - pure butter 18%	France	85g x 60pcs	box



Neuhauser

Breads and Viennoiseries

Code	Description	Origin	Packaging	Unit
Puff pastry sheets				
NEU52040	Puff pastry base 40x60cm - pure butter 33%	France	700g x 15pcs	box
Beignets & pasteis de nata				
NEU52021	Plain beignet	France	60g x 40pcs	box
NEU52022	Chocolate & hazelnut beignet	France	70g x 44pcs	box
NEU52023	Raspberry beignet	France	70g x 44pcs	box
NEU52024	Pastel de nata	France	58g x 72pcs	box



Antonio Mattei

Bakery

In 1858 Antonio Mattei opened his business in Prato in the production of the typical Prato Almond Biscuits and other Tuscan specialties. The historic biscuit factory still retains the name of its founder Antonio Mattei, who first developed the recipe for Almond Cookies, today commonly known as 'Cantucci' or 'Cantuccini'. Since 1904 it has been managed by the Pandolfini family, now in the fourth generation, all the baking to this day takes place in the same location with the original recipes unchanged.



Pandolfini Family

The 4th generation of Cantuccini producers

From 1990 Paolo Pandolfini's children began collaborating in the family business. First Francesco, Marcella and Elisabetta and finally Letizia, each in charge of a specific task. Francesco supervises production and deals with the suppliers of prime materials. Marcella is in charge of administration and personnel management. Elisabetta takes care of national and international relations and is in charge of social media and PR. Letizia is responsible for the workshop and the historic and photographic archives.



Code	Description	Origin	Packaging	Unit
AMB52004	ALMOND BISCUITS	Italy	250g	pc
AMB52005	DARK CHOCOLATE BISCUITS	Italy	250g	pc
AMB52006	PISTACHIO AND ALMOND BISCUITS	Italy	250g	pc
AMB52007	HAZELNUT BISCUITS	Italy	250g	pc
AMB52008	ALMOND BISCUITS	Italy	625g	pc
AMB52009	CHOCOLATE BISCUITS	Italy	625g	pc
AMB52010	PISTACHIO AND ALMOND BISCUITS	Italy	625g	pc
AMB52011	HAZELNUT BISCUITS	Italy	625g	pc
AMB52013	CRISPY SWEET TOAST - CLASSIC RECIPE - FLOWPACK	Italy	1kg	case
AMB52014	CRISPY SWEET TOAST - SUGAR FREE - FLOWPACK	Italy	1kg	case
AMB52015	CRISPY SWEET TOAST - WHOLEMEAL - FLOWPACK	Italy	1kg	case



Steccolecco

Ice Cream

The production philosophy of Steccolecco is based on the research of the highest quality and only natural ingredients, perfectly balanced in order to get a healthy, genuine and naturally good gelato. The cream flavours are made using ingredients from first class Italian providers such as Agrimontana for the hazelnut and pistachio and Domori for the chocolate. The fruit flavours are made using only fresh seasonal fruits and are vegan friendly.



Code	Description	Origin	Packaging	Unit
STE91017	STRAWBERRY ICE CREAM	Italy	70g x 22 pcs	box
STE91020	LEMON ICE CREAM	Italy	70g x 22 pcs	box
STE91019	MANGO & PASSION FRUIT ICE CREAM	Italy	70g x 22 pcs	box
STE91015	PISTACCHIO ICE CREAM	Italy	70g x 22 pcs	box
STE91013	HAZELNUT ICE CREAM	Italy	70g x 22 pcs	box
STE91022	PEACH ICE CREAM	Italy	70g x 22 pcs	box
STE91018	MELON ICE CREAM	Italy	70g x 22 pcs	box
STE91014	GRANDMA'S CUSTARD ICE CREAM	Italy	70g x 22 pcs	box
STE91011	MILK CHOCOLATE ICE CREAM	Italy	70g x 22 pcs	box
STE91021	COCONUT ICE CREAM	Italy	70g x 22 pcs	box



Steccolecco

Ice Cream

Code	Description	Origin	Packaging	Unit
STE91016	BANANA ICE CREAM	Italy	70g x 22 pcs	box
STE91012	DARK CHOCOLATE ICE CREAM	Italy	70g x 22 pcs	box
STE91003	HAZELNUT MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91006	MELON MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91004	GRANDMA'S CUSTARD ICE CREAM	Italy	45g x 30 pcs	box
STE91005	STRAWBERRY MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91007	MANGO & PASSION FRUIT MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91008	LEMON MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91001	MILK CHOCOLATE MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91009	COCONUT MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91002	DARK CHOCOLATE MINI ICE CREAM	Italy	45g x 30 pcs	box
STE91010	BON BON GELATO	Italy	24g x 12 pcs	box



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