

Saviotti

Provisions

superyacht supplies

FOOD



My journey in the restaurant industry began in 2005

when I decided to establish my venue in a charming former farmhouse in Massignano, seamlessly nestled within the breathtaking Conero Park. Here, the picturesque hills adorned with Mediterranean vegetation offer a panoramic view of the Adriatic Sea.



The pursuit of excellence was immediately translated into action through a meticulous renovation, crafting an environment that exudes elegance, warmth, and a welcoming ambiance, placing our esteemed guests at the heart of our service.



Our culinary philosophy centers around sourcing premium ingredients from the gastronomic world, handled with utmost respect to create exquisite dishes.

Likewise, our wine selection, now boasting over a thousand labels, is curated with meticulous care, featuring carefully chosen bottles from across the globe. These are stored in the subterranean cellar within the restaurant, maintaining optimal temperature and humidity for year-round perfection.



Saviotti Provisions

superyacht food and beverage supplies

In 2012, our collaboration with Ferretti Yachts commenced, entrusting us with catering services for owners and guests of Mega Yachts. Over twelve years, we have honed our ability to adeptly navigate and address any situation, dietary restriction, or specific requirement of our esteemed guests.

Our journey has seen expanded partnerships with ISA/Palumbo Superyachts Ancona, as well as diverse assignments on private yachts, taking us to prestigious locations such as Cannes and Monte Carlo. We have also proudly showcased our offerings at the Monaco Yacht Show with Wider Yacht.



Arising from our extensive experience in supplying the luxury industry with top-tier products and services, comes the ambition to broaden our scope by offering a service dedicated to sourcing exceptional food and beverages for yachts in Italy and beyond.

I have curated a selection of the highest-quality products specifically tailored for Chefs and Chief Stewardesses, enabling the staff to deliver culinary excellence and impeccable service. Leveraging my wealth of onboard experience, I present a solution that addresses all dietary, logistical, and creative needs.



Authenticity and originality of flavors are paramount to me: I have incorporated products that encapsulate the traditions of their origins, making room for those hailing from my own local territory. Additionally, we ensure a selection of brands that contribute to the sense of home on board.



Our service is intricately designed around the unique needs of our clients, encompassing everything from packaging to vacuum-sealed portions. Furthermore, we offer professional assistance to address any queries regarding product use, characteristics, or preparation. Equipped with our own resources, we can seamlessly reach our clients anywhere in Europe, promising unparalleled quality and service from the initial contact to the delivery of orders in port.

CURED MEAT · CHEESES · FISH · MEAT
RICE, PASTA, CEREALS, AND FLOURS
HERBS, PLANTS, AND AROMATIC ROOTS
CHOCOLATE AND PASTRY PRODUCTS
INDEX LONG-LASTING PRODUCTS
OILS, VINEGARS AND CONDIMENTS

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CURED MEAT



Iberian Products

JOSELITO

JAMON IBERICO GRAN RESERVA

- > with bone - 9/11 kg,
42 m+ - **CM0001**
- > no bone - 5/5.5 kg,
42 m+ - **CM0002**

PALETA IBERICA GRAN RESERVA

- > no bone 2.5/3 kg,
24 m+ - **CM0003**

LOMO IBERICO

- > 1/1.3 kg - **CM0004**
- > 500/600 g - **CM0005**

COPPA

- > 1/1.2 kg - **CM0006**

PANCETA

- > 2/2.5 kg - **CM0007**

SEASONED PORK CHEEK OR PAPADA

- > 2/2.5 kg - **CM0008**

CHORIZO

- > 1/1.5 kg - **CM0009**

SALCHICON

- > 1/1.2 kg - **CM0010**

JAMON VINTAGE 2013 SINGLE-SERVING PACKET

- > 70 g - **CM0011**

JAMON GRAN RESERVA SINGLE-SERVING PACKET

- > 70 g - **CM0012**

PALETA GRAN RESERVA SINGLE-SERVING PACKET

- > 70 g - **CM0013**

LOMO SINGLE-SERVING PACKET

- > 70 g - **CM0014**

CHORIZO SINGLE-SERVING PACKET

- > 70 g - **CM0015**

SALCHICON SINGLE-SERVING PACKET

- > 70 g - **CM0016**

JOSELITO'S

With more than 150 years of experience, Joselito holds the secrets of a tradition inherited over six generations that have shared one obsession: to produce the Best Ham in the World.

Joselito is a gastronomic jewel acclaimed by the great geniuses of gastronomy and the world's leading critics. Featured in the most prestigious restaurants and gourmet shops in 56 countries, Joselito is more than a brand – it's a legend.

www.joselito.com

SOTOALBOS

JAMON IBERICO DE BELLOTA

- > 100% iberico - 9/10 kg, 36 m+ - **CM0017**
- > 50% iberico - 9/10 kg, 36 m+ - **CM0018**
- > 50% iberico no bone 5 kg, 36 m+ - **CM0019**

PALETA IBERICA DE BELLOTA

- > 50% iberico 5/6 kg - **CM0020**

JAMON IBERICO DE CEBO

- > 50% iberico 8.5/10 kg - **CM0021**
- > 50% iberico no bone 4/5 kg - **CM0022**

PALETA DE CEBO

- > 50% iberico no bone - 2/2.5 kg - **CM0023**

LOZA

JAMON SERRANO

- > 7.5/8.5 kg - **CM0024**
- > no bone 5/5.5 kg - **CM0025**

TORRE DE NUNEZ

AMON SERRANO GRAN RESERVA BREED DUROC

- > 8 kg, 18 m+ - **CM0026**
- > no bone 6 kg, 18 m+ - **CM0027**

CHORIZO IMPERIAL

- > 800 g - **CM0028**

CECINAS PABLO

CECINA DE LEON PULIDA

- > 3.5/4 kg - **CM0029**

CINCO JOTAS

**RESERVA JAMON IBERICO
100% BELLOTA WITH BONE
- PATA NEGRA 5J
> 9-10 kg - CM0030**

**JAMON IBERICO 100% BELLOTA
- PATA NEGRA 5J
> 8-9 kg - CM0031
> no bone 3.5 kg - CM0032**

**JAMON IBERICO 100% BELLOTA
- SINGLE-SERVING PACKET
> 50 g - CM0033**

**PALETA IBERICO 100% BELLOTA
- PATA NEGRA 5J
> 5 kg - CM0034
> no bone 2 kg - CM0035**

**PALETA IBERICO 100% BELLOTA
- SINGLE-SERVING PACKET
> 40 g - CM0036**

**MORCON IBERICO
100% BELLOTA - PATA NEGRA 5J
> 0.8-1.2 kg - CM0037**

**SEASONED LOMO IBERICO
100% BELLOTA - PATA NEGRA 5J
> 800 g - CM0038**

**SEASONED HALF LOMO IBERICO
100% BELLOTA - PATA NEGRA 5J
> 450 g - CM0039**

CASALBA

**IBERIAN ACORN-FED
JAMON WITH BONE - RED SEAL
> 9-11 kg - CM0040**

**IBERIAN ACORN-FED BONELESS
JAMON - RED SEAL
> 5-7 kg - CM0041**

**IBERIAN ACORN-FED BONELESS
SHOULDER (PALETA) - RED SEAL
> 2.5 kg - CM0042**

**BONELESS IBERIAN
COOKED JAMON (JAMON COCIDO)
> 4.5 kg - CM0043**

**IBERIAN ACORN-FED COPPA
> 500 g - CM0044**

**IBERIAN ACORN-FED LOMITO
(PRESA)
> 300-500 g - CM0045**

**SMOKED IBERIAN ACORN-FED
SEASONED PORK CHEEK
> 1.2 kg - CM0046**

**IBERIAN ACORN-FED CHORIZO
> 1.3 kg - CM0047**

**IBERIAN HEAD CHEESE
(CABEZA DE JABALI)
> 2 kg - CM0048**

**SMOKED SERRALBA
RESERVE JAMON
> 10 kg - CM0049**

**BONELESS SMOKED SERRALBA
RESERVE JAMON
> 6-8 kg - CM0050**

**SERRALBA RESERVE JAMON
> 9-11 kg - CM0051**

**BONELESS SERRALBA
RESERVE JAMON
> 6-8 kg - CM0052**

**WHOLE BEEF CECINA
> 9 kg - CM0053**

**SLICED BEEF CECINA
> 2.8 kg - CM0054**



Italian Products

BRESAOLA PUNTA D'ANCA

(Lombardia)

> 6 kg - min 1/2 - 2 months - **CM0055**

BUFFALO BRESAOLA PUNTA D'ANCA

(Veneto)

> 2 kg - 2 months - **CM0056**

ARTISAN CAPOCOLLO

(Marche)

> 2/4 kg - 4 months - **CM0057**

COPPA WITH AMARONE DELLA VALPOLICELLA

(Veneto)

> 1.2 kg - 3 months - **CM0058**

SEASONED CLEANED CULATELLO

(Emilia Romagna)

> 3/5 kg - 12 months - **CM0059**

FINOCCHIONA IGP

(Tuscany)

> 3 kg - 30 d - **CM0060**

FIOCCHETTO WITH RIND

(Emilia Romagna)

> 3 kg - 4 months - **CM0061**

GUANCIALE

(Marche)

> 1/1.5 - 4/5 months - **CM0062**

ROLLED PANCETTA

(Marche)

> 5 kg - 6 months - **CM0063**

LARDO DI COLONNATA IGP

(Tuscany)

> 2.5 kg - 6 months - **CM0064**

MOUNTAIN LARDO

> 2 kg - **CM0065**

FLAT PANCETTA

(Marche)

> 1.5 kg - **CM0066**

CAPOCOLLO OF CINTA SENESE BREED DOP

(Tuscany)

> 1.2 kg - **CM0067**

PANCETTA OF CINTA SENESE BREED DOP

(Tuscany)

> 2.5 kg - **CM0068**

SALAME OF CINTA SENESE BREED DOP

(Tuscany)

> 600 g - **CM0069**

CINTA SENESE DOP HAM

(Tuscany)

> 8 kg - 18 months - **CM0070**



30-MONTH AGED DOP PARMA HAM

(Emilia Romagna)

> 10 kg - 30 months - **CM0071**

> no bone 8 kg - 30 months - **CM0072**

DOP SAN DANIELE HAM

(Friuli Venezia Giulia)

> 12 kg - 18 months - **CM0073**

> no bone 8 kg - 18 months - **CM0074**

LARDED SALAME FROM FABRIANO

(Marche)

> 600 g/1 kg - **CM0075**

LIVER SALAMI

(Marche)

> 600 g - **CM0076**

FINE-GRAINED CIAUSCOLO SALAME

(Marche)

> 600 g/1 kg - **CM0077**

LONZINO

(Marche)

> 1.2/1.5 kg - **CM0078**

PODERE CADASSA

**CLEANED CULATELLO
DI ZIBELLO DOP**
> 4.2 kg - CM0079

**CLEANED CULATELLO
TERRE DI NEBBIA**
> 4.2 kg - CM0080

**CLEANED FIOCCHETTO
DI CANTINA**
> 1.8 kg - CM0081

STROLGHINO
> 180 g (6pz) - CM0082

SALAME GENTILE
> 600-800 g - CM0083

SALAME MARIOLA
> 400-500 g - CM0084

**COOKED SHOULDER
OF SAN SECONDO**
> 3.5 kg - CM0085

**RAW SHOULDER
OF PALASONE**
> 2.2-3 kg - CM0086

COPPA
> 1.5-2 kg - CM0087

ROLLED PANCETTA
> 2.8-3.2 kg - CM0088

SEASONED GUANCIALE
> 1.3 kg - CM0089

SALAME CRESPONETTO
> 150 g - CM0090

**BLACK PIG LARD
FROM PARMA**
> 1 kg - CM0091

**GENTILE SALAME
FROM BLACK PIG**
> 600 g - CM0092

**BLACK PIG PARMESAN
PANCETTA**
> 4 kg - CM0093



Carefully selected meats, artisanal craftsmanship, and respect for the rhythms of nature converge at Podere Cadassa to create unique products with authentic flavor. The primary objective in the production, selection, and sale of our cured meats is to achieve excellence in quality.

www.poderecadassa.it





CHEESES



Butter

BASKET OF ISIGNY BUTTER

(Brittany)

> 5 kg sweet - FR0001

> 5 kg demi-sel - FR0002

ECHIRE AOP BUTTER IN BASKET

(Brittany)

> 250 g - sweet - FR0003

> 250 g - demi-sel - FR0004

CHURNED BUTTER - GASLONDE

(Normandy)

> 125 g - sweet - FR0005

> 125 g - demi-sel - FR0006

FARMHOUSE BUTTER

(Normandy)

> 125 g - sweet - FR0007

> 125 g - demi-sel - FR0008

GOAT BUTTER

(United Kingdom)

> 250 g - FR0009

AOP SOUR CREAM

(Ile de France)

> 200 g - FR0010



Italian Cheese

COW MILK

ALPINE MALGA CHEESE

(Veneto)

> 7/8 kg - min 1/4 - 60/90 d

FR0011

AGED ASIAGO DOP

(Veneto)

> 6/7 kg - min 1/4 - 18/24 months

FR0012

BAGOSS FROM BAGOLINO

(Lombardy)

> 14 kg - min 1/8 - 36 months

FR0013

BETTELMATT

(Piedmont)

> 5 kg - min 1/2 - 60 months

FR0014

BITTO DOP

(Lombardy)

> 6 kg - min 1/4 - 12 months

FR0015

BRA DURO DOP

(Piedmont)

> 6 kg - min 1/4 - 6 months

FR0016

BLU 61 (BLUE CHEESE AGED IN RABOSO PASSITO WINE)

(Veneto)

> 2.5 kg - 2 months

FR0017

BLU CARAIBICO

(BLUE CHEESE AGED WITH CHOCOLATE AND RUM)

(Veneto)

> 2.5 kg - 90 d

FR0018

BLU GINS

(BLUE CHEESE AGED IN GIN)

(Veneto)

> 2.5 kg - 70 d

FR0019

CACIOCAVALLO PODOLICO

(Basilicata)

> 1.2 kg - 4/5 months

FR0020

CAVE-AGED CACIOCAVALLO LUCANO

(Basilicata)

> 1.2 kg - 12 months

FR0021

IL BURLINO

(Veneto)

> 8 kg - min 1/4 - 12 months

FR0022

CASTELMAGNO DOP

(Piedmont)

> 5 kg - min 1/2 - 5 months

FR0023

**BLUE CHEESE
WITH MOSCATO WINE**
(South Tyrol)
> 2.5 kg - 3 months
FR0024

FIENOTTO
(Veneto)
> 2 kg - 4/5 months
FR0025

ALPINE FONTINA DOP
(Aosta)
> 8 kg - 4/5 months
FR0026

**ALPINE FORMAI
DE MUT DOP**
(Veneto)
> 8 kg - min 1/4 - 3 months
FR0027

CREAMY GORGONZOLA DOP
(Piedmont)
> 12 kg - **FR0028**
> 6 kg - **FR0029**
> 3 kg - 90 d - **FR0030**

NATURAL GORGONZOLA DOP
(Piedmont)
> 12 kg - min 1/8 - 90 d
FR0031

AGED GRANA PADANO DOP
(Emilia Romagna)
> 5 kg (1/8) - 20 months
FR0032

MONTASIO DOP
(Friuli Venezia Giulia)
> 6 kg - min 1/2 - 5/6 months
FR0033

MONTEBORE MINI
(Piedmont)
> 250 g - **FR0034**

**MALGA
MONTE VERONESE DOP**
(Veneto)
> 8 kg - min 1/4 - 12/14 months
FR0035

PARMIGIANO REGGIANO DOP
(Emilia Romagna)
> 5 kg (1/8) - 36 months
FR0036

**PARMIGIANO REGGIANO DOP
FROM RED COWS**
(Emilia Romagna)
> 1.5 kg - 24/30 months
FR0037
> 5 kg (1/8) - 24/30 months
FR0038

**PARMIGIANO REGGIANO
FROM BRUNA PIEMONTESE
COWS**
(Piedmont)
> 800 g - 24 months
FR0039
> 1.5 kg - 24 months
FR0040

PROVOLONE DEL MONACO
(Campania)
> 3 kg - 6 months
FR0041

PUZZONE DI MOENA DOP
(Trentino Alto Adige)
> 11 kg - min 1/4 - 4 months
FR0042

**QUARTIROLO LOMBARDO
DOP (Lombardy)**
> 3 kg - 30 d - **FR0043**

RAGUSANO DOP (Sicily)
> 14 kg - min 1/4 - 12 months
FR0044

RASCHERA DOP
(Piedmont)
> 7 kg - min 1/4 - 90 d
FR0045

RAINBOW ROBIOLA
(Piedmont)
> 200 g - 30 d - **FR0046**

**ROBIOLA WITH JUNIPER
BERRIES**
(Lombardy)
> 600 g - 30 d - **FR0047**

LOMBARD ROBIOLA
(Lombardy)
> 600 g - 30 d - **FR0048**

**ROBIOLA WITH HONEY
AND SPICES**
(Lombardy)
> 600 g - 30 d - **FR0049**

**STRACCHINO
FROM VALSASSINA**
(Lombardy)
> 1.7 kg - 60 d - **FR0050**

STRACITUNT DOP
(Lombardy)
> 4.5 kg - min 1/2 - 3 months
FR0051

TALEGGIO DOP
(Lombardy)
> 2.3 kg - 40 d - **FR0052**

TESTUN DI GROTTA
(Piedmont)
> 7 kg - min 1/2 - 4 months
FR0053

AGED VEZZENA
(Veneto)
> 7 kg - min 1/4 - 18/24 months
FR0054

Italian Cheese

SHEEP MILK

**BASAJO SUPERIOR
(BLUE CHEESE AGED
IN PASSITO WINE)**

(Veneto)

> 1.5 kg - 30 d - **FR0055**

CANESTRATO CASEU

(Sardinia)

> 4 kg - min 1/2 - 8/10 months
FR0056

FIORE SARDO DOP

(Sardinia)

> 4 kg - min 1/2 - 18 months
FR0057

PIT CHESSE DI SOGLIANO DOP

(Emilia Romagna)

> 1 kg - 4/5 months - **FR0058**

PECORINO WITH CHESTNUTS

(Tuscany)

> 1.3 kg - 3/4 months - **FR0059**

PECORINO WITH PEARS

(Tuscany)

> 1.3 kg - 3/4 months - **FR0060**

PECORINO CRETE SENESI

(Tuscany)

> 1.2 kg - 4/5 months - **FR0061**

**PECORINO
CROTONESE DOP**

(Basilicata)

> 2.5 kg - 6 months - **FR0062**

PECORINO IN FIG LEAF

(Umbria)

> 1.5 kg - 4/5 months - **FR0063**

**PECORINO
IN HAZELNUT LEAF**

(Tuscany)

> 1 kg - 4/5 months - **FR0064**

PECORINO IN GRAPE POMACE

(Tuscany)

> 1 kg - 4/5 months - **FR0065**

PECORINO ROMANO DOP

(Sardinia)

> 30 kg - min 1/8 - 6/7 months
FR0066

PRIMO SALE

(Sicily)

> 3 kg - 20 d - **FR0067**

SMOKED CROTONESE

RICOTTA

(Tuscany)

> 1 kg - 60 d - **FR0068**

GOAT MILK

BLUE GOAT CHEESE WITH BERRIES

(Lombardy)

> 12 kg - min 1/8 - 90 d - **FR0069**

NATURAL BLUE GOAT CHEESE

(Lombardy)

> 12 kg - min 1/8 - 90 d - **FR0070**

AGED GOAT CHEESE

(Sardinia)

> 2.5 kg - min 1/2 - 5 months - **FR0071**

**ROBIOLA
FROM ROCCAVERANO DOP**

(Piedmont)

> 300 g - 20 d - **FR0072**

SADICAPRA

(Lombardy)

> 1.5 kg - 3 months - **FR0073**

STRACCO DI CAPRA

(Lombardy)

> 2.3 kg - 50 d - **FR0074**

BUFFALO MILK

**BLUE BUFFALO CHEESE
(BLUE-VEINED)**

(Lombardy)

> 3.5 kg - min 1/2 - 60 d - **FR0075**

BUFFALO CAMEMBERT

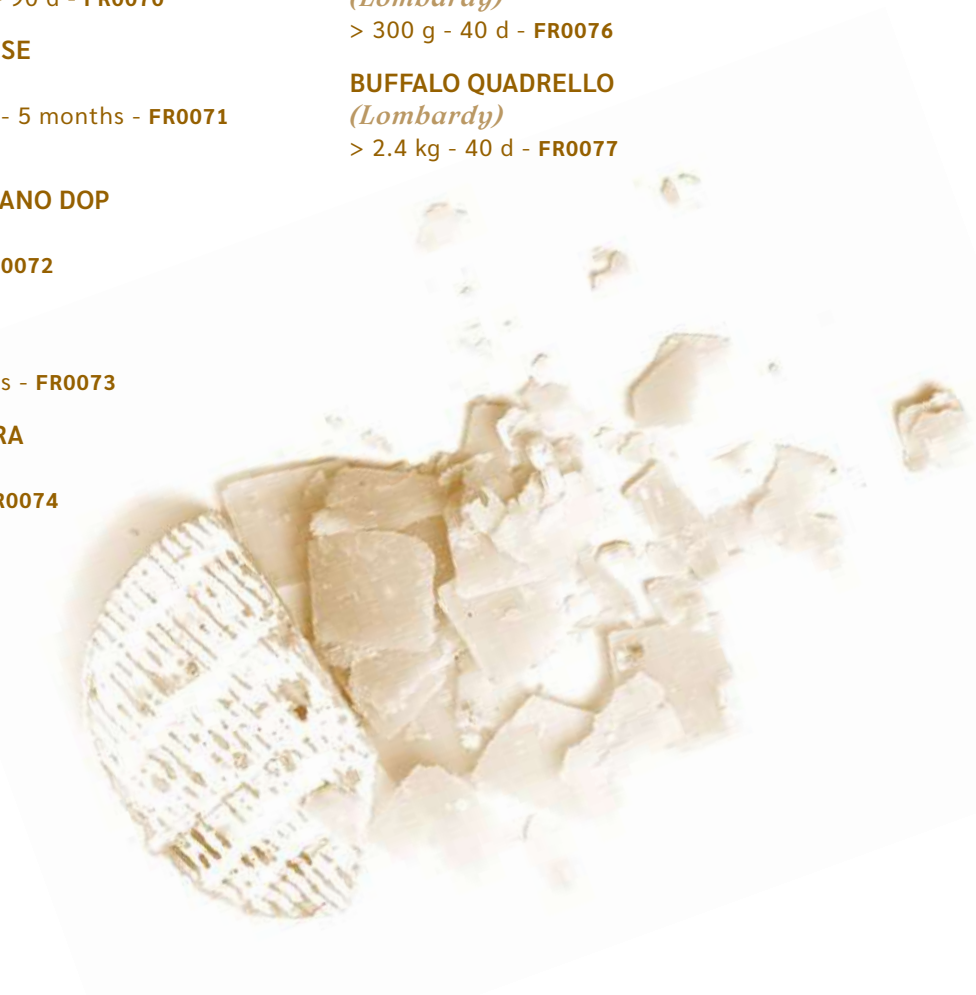
(Lombardy)

> 300 g - 40 d - **FR0076**

BUFFALO QUADRELLO

(Lombardy)

> 2.4 kg - 40 d - **FR0077**



French Cheese

COW MILK

AMI DU CHAMBERTIN
(Burgundy)

> 250 g - 15 d - **FR0078**

BEAUFORT AOP
(Rhone-Alpes)

> 5 kg - 12/15 months - **FR0079**

BLEU D'Auvergne AOP
(Auvergne)

> 2.5 kg - 30/40 d - **FR0080**

BLEU DE MONCENIS
(Rhone-Alpes)

> 600 g - 30 d - **FR0081**

BRILLAT SAVARIN
(Ile de France)

> 100 g - 15 d - **FR0082**

BRIE DE MEAUX AOP
(Ile de France)

> 3 kg - 60 d - **FR0083**

BRIE DE NANGIS
(Ile de France)

> 1 kg - 40 d - **FR0084**

CAMEMBERT WITH CHAMPAGNE
(Normandy)

> 240 g - 20 d - **FR0085**

CAMEMBERT WITH CALVADOS
(Normandy)

> 250 g - 30 d - **FR0086**

L'AFFINE AU CHABLIS
(Burgundy)

> 250 g - 15 d - **FR0087**

CHAOURCE AOP
(Champagne Ardenne)

> 250 g - 15 d - **FR0088**

COEUR DE NEUFCHATEL AOP
(Normandy)

> 200 g - 15 d - **FR0089**

CAMEMBERT MOULIN DE CAREL
(Normandy)

> 250 g - 20 d - **FR0090**

CAMEMBERT GRAINDORGE
(Normandy)

> 250 g - 20 d - **FR0091**

CAMEMBERT CLOS DE BEAUMONCEL - FERMIER
(Normandy)

> 250 g - 20 d - **FR0092**

COMTE AOP
(Franche-Comte)

> 35 kg - min 1/16
15 months - **FR0093**

COMTE AOP
(Franche-Comte)

> 9 kg (1/4) - 30 months
FR0094

DELICE DE BOUGOGNE
(Burgundy)

> 2 kg - 15 d - **FR0095**

EPOISSES AOP
(Burgundy)

> 250 g - 30 d - **FR0096**

FOL EPI
(Pays de la Loire)

> 3 kg - 60 d - **FR0097**

FOURME D'AMBERT AOP
(Rhone-Alpes)

> 2 kg - 30 d - **FR0098**

GRAND MOGOL
(Ile de France)

> 200 g - 15 d - **FR0099**

LANGRAS AOP
(Burgundy)

> 180 g - 15 d - **FR0100**

LIVAROT AOP PETIT
(Normandy)

> 270 g - 30 d - **FR0101**

MONT D'OR AOP
(Burgundy)

> 360 g - 20 d - **FR0102**

MONTBRIAC
(Auvergne)

> 500 g - 10 d - **FR0103**

MORBIER AOP
(Franche-Comte)

> 6 kg - min 1/4- 60 d
FR0104

MUNSTER AOP PETIT
(Alsace)

> 125 g - 30 d - **FR0105**

MIMOLETTE VIEILLE
(Nord-Pas-de-Calais)

> 2.5 kg - min 1/2
12 months - **FR0106**

PONT L'EVEQUE AOP PETIT
(Normandy)

> 220 g - 15 d - **FR0107**

PIERRE ROBERT
(Ile de France)

> 100 g - 15 d - **FR0108**

RACLETTE
(Franche-Comte)

> 6 kg - min 1/4- 60 d
FR0109

REBLOCHON DE SAVOIE AOP FERMIER
(Rhone-Alpes)

> 500 g - 30 d - **FR0110**

REGAL BOURGOGNE ALL'UVETTA
(Burgundy)

> 200 g - 15 d - **FR0111**

REGAL BOURGOGNE ALLE ERBE
(Burgundy)

> 200 g - 15 d - **FR0112**

SAINT FELICIEN
(Rhone-Alpes)

> 200 g - 15 d - **FR0113**

SAINT MARCELLIN
(Rhone-Alpes)

> 100 g - 15 d - **FR0114**

SALERS AOP
(Auvergne)

> 35/50 kg - min 1/16
6 months - **FR0115**

TOMME BETHMALE
(Ile de France)

> 3.5 kg - 90 d - **FR0116**

TOMME DE SAVOIE IGP
(Rhone-Alpes)

> 1.5 kg - 40 d - **FR0117**

CHEESES

French Cheese

GOAT MILK

BANON DE CHEVRE AOP

(Provence)

> 100 g - 20 d - FR0118

BRIQUE ALBIGEOISE

(Franche-Comte)

> 250 g - 20 d - FR0119

BOUYGUETTE

(Midi-Pyrenees)

> 6x20 g - 20 d - FR0120

CHABICHOU DU POITOU

AOP (Aquitaine)

> 150 g - 15 d - FR0121

CROTTIN DE CHAVIGNOL AOP

(Aquitaine)

> 60 g - 15 d - FR0122

ECROU DU FROMAGER

(Normandy)

> 140 g - 20 d - FR0123

APRICOT CROTTIN

(Aquitaine)

> 6x80 g - 20 d - IFR0124

PINEAPPLE CROTTIN

(Aquitaine)

> 6x80 g - 20 d - FR0125

CHIVES CROTTIN

(Aquitaine)

> 6x80 g - 20 d - FR0126

MANGO AND PAPAYA CROTTIN

(Aquitaine)

> 6x80 g - 20 d - FR0127

RED BERRIES CROTTIN

(Aquitaine)

> 6x80 g - 20 d - FR0128

GREEN PEPPER CROTTIN

(Aquitaine)

> 6x80 g - 20 d - FR0129

RAISIN CROTTIN

(Aquitaine)

> 6x80 g - 20 d - FR0130

LE FEUILLE DE CHEVRE

(Midi-Pyrenees)

> 120 g - 15 d - FR0131

LE FIGUETTE

(Midi-Pyrenees)

> 12x65 g - 10 d - FR0132

L'OCCITAN DE CHEVRE

(Midi-Pyrenees)

> 150 g - 15 d - FR0133

OVALE DI CAPRA

(Aquitaine)

> 150 g - 20 d - FR0134

MERINGUE DE CHEVRE

(Midi-Pyrenees)

> 130 g - 15 d - FR0135

MOTHAIS SUR FEUILLE

(Aquitaine)

> 220 g - 30 d - FR0136

PICOLIN

(Centre-Val de Loire)

> 250 g - 20 d - FR0137

POULIGNY

SAINTE PIERRE AOP

(Centre-Val de Loire)

> 250 g - 20 d - FR0138

ROCAMADOUR AOP

(Midi-Pyrenees)

> 20x35 g - 15 d - FR0139

SAINT MAURE

DE TOURAINE AOP

(Centre-Val de Loire)

> 250 g - 20 d - FR0140

SELLES SUR CHER AOP

(Centre-Val de Loire)

> 250 g - 20 d - FR0141

TOMME DE CHEVRE

(Aquitaine)

> 3 kg - 90 d - FR0142

GOAT TRIANGLE

(Centre-Val de Loire)

> 150 g - 10 d - FR0143

VALENCAY AOP

(Centre-Val de Loire)

> 220 g - 30 d - FR0144

VEZELAY FERMIER

(Bourgogne)

> 120 g - 20 d - FR0145

SHEEP MILK

BLUE DE BREBIS

(Aquitaine)

> 2.5 kg - 30 d - FR0146

BRIN DU MAQUIS AUX HERBS

(Corse)

> 600 g - 20 d - FR0147

LE BREBIOU

(Midi-Pyrenees)

> 1.5 kg - 20 d - FR0148

> 180 g - 20 d - FR0149

LE FUMAISON DE LAVORT

(Auvergne)

> 2 kg - 4 months - FR0150

LE PAVE DU LARZAC

(Midi-Pyrenees)

> 150 g - 20 d - FR0151

FLEUR DU MAQUIS

(Corse)

> 300 g - 30 d - FR0152

ROQUEFORT LE VIEUX

BERGER AOP

(Midi-Pyrenees)

> 1.3 kg - 90 d - FR0153

ROQUEFORT PAPILLON

PREMIUM AOP

(Midi-Pyrenees)

> 1.3 kg - 90 d - FR0154

English Cheeses

CHEDDAR

(Newton St.Cyres)

> 27 kg - min 1/8

14 months - **FR0155**

MATURE CHEDDAR STANDA

(Lancashire)

> 2.5 kg - 18 months - **FR0156**

RED LEICESTER

(United Kingdom)

> 2.5 kg - 3 months - **FR0157**

RED LEICESTER AGED

(United Kingdom)

> 2.5 kg - 6 months - **FR0158**

SAGE DERBY

(Lancashire)

> 2 kg - 4 months - **FR0159**

STILTON BLUE DOP

(Nottingham)

> 7.5 kg - min 1/4

4 months - **FR0160**

SHROPSHIRE BLUE

(Nottingham)

> 7.5 kg - min 1/4

6 months - **FR0161**

Spanish Cheese

AZUK DE VALDEON IGP

(Castilla y Leon)

> 2 kg - 90 d - **FR0162**

CABRALES D.O.

(Asturias)

> 2.5 kg - min 1/2

5 months - **FR0163**

LAZOS

(Catalunia)

> 2.7 kg - 5 months - **FR0164**

MAHON D.O.

(Isola di Minorea)

> 3 kg - 5 months - **FR0165**

MANCHEGO D.O.

(Castilla- La Mancha)

> 3 kg - min 1/2

6 months - **FR0166**

RULO DE CABRA

(Catalunia)

> 950 g - 20 d - **FR0167**

Swiss Cheese

APPENZELLER EXTRA

- **BLACK LABEL**

> 6 kg - min 1/2

6 months - **FR0168**

BELPER KNOLLE

(Bern Canton)

> 80 g - 4 months - **FR0169**

EIGHT FLOWERS

> 6 kg - min 1/2

6 months - **FR0170**

GROTTO AOP EMENTAL

(Kalbach)

> 5 kg - 14 months - **FR0171**

GRUYERE AOP

(Fribourg Canton)

> 4 kg - 6-9 months - **FR0172**

HOLZHOFFER

(Bern Canton)

> 4 kg - 3/4 months - **FR0173**

SBRINZ AOP

(Obwalden Canton)

> 4 kg - 18/22 months - **FR0174**

TETE DE MOINE AOP RESERVE

(Jura Canton)

> 850 g - 4 months - **FR0175**

Holland Cheeses

ARTISAN GOUDA

> 10 kg - min 1/4 - 12 months

FR0176

GOAT'S GUTSHOFER

> 2 kg - 8 months - **FR0177**





FISH



Oysters



CADORET ✨



In Brittany, the finest concave and flat oysters, including the renowned Belon variety, thrive. In the southern part of the region, in Riec-sur-Belon, the Belon River meets the Atlantic Ocean, creating an ideal environment for cultivating these prized mollusks. It is the unique blend of fresh river water and salty ocean water that imparts a distinctive flavor to the oysters, reflecting the purity of the surrounding landscape. With genuine passion, the Cadoret family, custodians of a tradition passed down through five generations, nurtures the finest oysters, offering us the ocean's bounty at its best.

www.huitres-cadoret.fr

FLAT OYSTER FROM BRITTANY

BELON OYSTER FROM BELON

- > "00" (9/10 pz/kg) 50 pz - FI0001
- > "000" (7/9 pz/kg) 25 pz - FI0002

PIED DE CHEVAL OYSTER FROM CANCALE

- > "00" (6pz/kg) 25 pz - FI0003

CONCAVE OYSTERS FROM BRITTANY

SPECIAL BLACK PEARL OYSTER

- > "3" (13/14 pz/kg) 48 pz - FI0004
- > "4" (16/18 pz/kg) 24 pz - FI0005

SUPER SPECIAL TSARITSA OYSTER

- > "3" (13/14 pz/kg) 24 pz - FI0006
- > "4" (16/18 pz/kg) 24 pz - FI0007

SPECIAL CARANTEC OYSTER

- > "3" (13/14 pz/kg) 24/50 pz - FI0008
- > "4" (16/18 pz/kg) 18/54 pz - FI0009

CONCAVE OYSTERS FROM NORMANDY

SUPER SPECIAL UTAH BEACH OYSTER

- > "2" (9/11 pz/kg) 48 pz - FI0010
- > "3" (13/14 pz/kg) 24/50 pz - FI0011

SUPER SPECIAL TSARITSA OYSTER

- > "3" (13/14 pz/kg) 24 pz - FI0012
- > "4" (16/18 pz/kg) 24 pz - FI0013

SPECIAL CARANTEC OYSTER

- > "3" (13/14 pz/kg) 24/50 pz - FI0014
- > "4" (16/18 pz/kg) 18/54 pz - FI0015

CONCAVE OYSTERS FROM MARENNES OLÉRON

SPECIAL DE CLAIRE OYSTER

- > "3" (13/14 pz/kg) 50 pz - FI0016

GREEN SPECIAL DE CLAIRE OYSTER

- > "3" (13/14 pz/kg) 50 pz - FI0017

SPECIAL GILLARDEAU OYSTER

- > "3" (10/11 pz/kg) 24/48 pz - FI0018
- > "4" (11/13 pz/kg) 48 pz - FI0019

SPECIAL DE CLAIRE ANCELINE OYSTER

- > "3" (10/11 pz/kg) 24/48 pz - FI0020
- > "4" (12/13 pz/kg) 24/48 pz - FI0021

CONCAVE OYSTERS FROM IRELAND

BEIA MARAA OYSTER

- > "2" (10 pz/kg) 48 pz - FI0022



Molluscs

PORTONOVO MUSSEL

- > Selvatica / Wild - 3 kg - FI0023
- > Allevata / Farmed - 3 kg - FI0024

SPANISH MUSSEL

- > 3 kg - FI0025

RAZOR CLAM

- > 5 kg - FI0026

COCKLES

- > 5 kg - FI0027

SEA TRUFFLES

- > 2 kg - FI0028

PERCEBES

- > 3 kg - FI0029

WHELK

- > 3 kg - FI0030

SCALLOP

AMERICAN SCALLOP

- > Fresh shucked
(17/22 pz per kg) 2 kg - FI0031
- > Frozen on board
(17/22 pz per kg) 2 kg - FI0032

WHOLE SHELL SCALLOP FROM BREST

- > (4/5 pz per kg) - FI0033

SEA URCHIN

URCHIN PULP - ADRIATIC SEA (FROZEN)

- > 100 g - FI0034

OCTOPUS AND CUTTLEFISH

CURLED OCTOPUS - PUGLIA (FROZEN)

- > 150-300 g - FI0035
- > 300-900 g - FI0036
- > 1-2 kg - FI0037
- > 2-3 kg - FI0038
- > 3-4 kg - FI0039

OCTOPUS - MOROCCO (FROZEN)

- > 1-2 kg - FI0040
- > 2-3 kg - FI0041

COOKED OCTOPUS IN ITS OWN WATER - PUGLIA

- > 300-900 g - FI0042
- > 1-2 kg - FI0043
- > 2-3 kg - FI0044

MUSKY OCTOPUS - PUGLIA (FROZEN)

- > 10-50 g - FI0045
- > 50-100 g - FI0046
- > 100-200 g - FI0047
- > 200-300 g - FI0048

CUTTLEFISH - PUGLIA (FROZEN)

- > 10-70 g - FI0049
- > 70-120 g - FI0050
- > 120-170 g - FI0051

CUTTLEFISH NOODLES (FROZEN)

- > 500 g - FI0052

CALAMARI - PUGLIA (FROZEN)

- > 0-10 cm, 500 g - FI0053
- > 10-20 cm, 6/10 pz per kg - FI0054
- > 20-30 cm, 3/5 pz per kg - FI0055
- > 30-40 cm, 1/2 pz per kg - FI0056

BABY SQUID - SICILY (FROZEN)

- > 3-5 cm, 500 g - FI0057



Crustaceans

LOBSTERS

EUROPEAN BLUE LOBSTER TAIL AND CLAWS (SHELLED AND FROZEN ON BOARD)
> 190-220 g - FI0058

CANADIAN LOBSTER TAIL AND CLAWS (SHELLED AND FROZEN ON BOARD)
> 155 g - IM0218 - FI0059

RED KING CRAB

RAW CLAWS AND LEGS (FROZEN ON BOARD 4L)
> 1-1.3 kg - FI0060

SCAMPI

MEDITERRANEAN SCAMPI (FROZEN ON BOARD)
> “2” (20/30 pz/kg) - FI0061

PORCUPINE SCAMPI FROM SCOTLAND (FROZEN ON BOARD)
> “1” (0/6 pz/kg) - FI0062
> “2” (5/10 pz/kg) - FI0063
> “3” (10/15 pz/kg) - FI0064
> “4” (15/20 pz/kg) - FI0065
> “5” (20/30 pz/kg) - FI0066
> “6” (30/40 pz/kg) - FI0067

RED PRAWNS

PUGLIA RED PRAWN (FROZEN ON BOARD)
> “Extra” (16/20 pz/kg) - FI0068
> “1” (20/30 pz/kg) - FI0069
> “2” (30/40 pz/kg) - FI0070
> “3” (40/60 pz/kg) - FI0071
> “4” (60/80 pz/kg) - FI0072

PUGLIA RED PRAWN CARPACCIO (FROZEN)
> 50 g - FI0073

SICILIAN RED PRAWN (FROZEN ON BOARD)
> “1” (20/30 pz/kg) - FI0074
> “2” (30/40 pz/kg) - FI0075
> “3” (40/60 pz/kg) - FI0076
> “4” (60/80 pz/kg) - FI0077

SICILIAN RED PRAWN TARTARE (FROZEN)
> 80 g - FI0078

SUBLIME - RED PRAWN POWDER
> 50 g - FI0079

MESSAGE IN THE BOTTLE - RED PRAWN NECTAR
> 100 ml - FI0080

TIGER SHRIMP

PUGLIA RED PRAWN (FROZEN ON BOARD)
> “Extra” (16/20 pz/kg) - FI0081
> “1” (20/30 pz/kg) - FI0082
> “2” (30/40 pz/kg) - FI0083
> “3” (40/60 pz/kg) - FI0084
> “4” (60/80 pz/kg) - FI0085

MEDITERRANEAN RED PRAWN (FROZEN ON BOARD)
> “1” (20/30 pz/kg) - FI0086
> “2” (30/40 pz/kg) - FI0087

MANTIS SHRIMP

PUGLIA MANTIS SHRIMP (FROZEN)
> 20/30 pz per kg - FI0088



Tuna and Swordfish

YELLOWFIN TUNA

PREMIUM BONITO YELLOWFIN TUNA STEAK

> 4 kg - FI0089

OBESO TUNA

PREMIUM BONITO OBESO TUNA STEAK

> 3.5/4.5 kg - FI0090

PREMIUM BONITO OBESO TUNA FILLET

> 4/7 kg - FI0091

BLUEFIN TUNA

LOW LOIN OF MEDITERRANEAN BLUEFIN TUNA

> 5/10 kg - FI0092

HIGH LOIN OF MEDITERRANEAN BLUEFIN TUNA

> 5/10 kg - FI0093

MEDITERRANEAN BLUEFIN TUNA OSSOBUCO

> 1.5 kg - FI0094

MEDITERRANEAN BLUEFIN TUNA AKAMI - CENTER LOIN

> 5/7 kg Fresh - FI0095

> 3 kg Frozen - FI0096

MEDITERRANEAN BLUEFIN TUNA VENTRESCA

> 7/8 kg - FI0097

Swordfish

SWORDFISH STEAK WITH SKIN

> 3/4 kg - FI0098

ULTRA FROZEN PREMIUM SWORDFISH STEAK WITH SKIN

> 1/2.5 kg - FI0099

ULTRAFROZEN BONITO SWORDFISH STEAK

> 2 kg - FI0100



Farmed in the Mediterranean, Atlantic, Pacific

SKINLESS SKATE WINGS

> 1-1.5 kg - FI0101

EVISCERATED EEL

> 700-3 kg - FI0102

SEA BASS FILLET

> 90-130 g - FI0103

> 140-200 g - FI0104

> 200-300 g - FI0105

ALASKA SABLEFISH OR BLACK COD (FROZEN)

> 2 kg - FI0106

> 2.8 kg - FI0107

> 3 kg - FI0108

> 3.5 kg - FI0109

TUB GURNARD

> 400-800 g - FI0110

> 1-2 kg - FI0111

> 2+ kg - FI0112

TUB GURNARD FILLET

> 50-80 g - FI0113

NORDIC COD

> 4-6 kg - FI0114

NORDIC COD LOIN

> 1 + kg - FI0115

OCCELLATED UMBRINE

> 1.2-1.8 kg - FI0116

> 1.8-2.5 kg - FI0117

> 3-4 kg - FI0118

OCCELLATED UMBRINE FILLET

> 600-800 g - FI0119

> 1-1.5 kg - FI0120

SEA BREAM

> 300-400 g - FI0121

> 400-600 g - FI0122

> 0.8-1 kg - FI0123

ROYAL SEA BREAM

> 1-3 kg - FI0124

SEA BREAM FILLET

> 90-130 g - FI0125

> 130-180 g - FI0126

> 200-300 g - FI0127

PINK GROUPER

> 2-4 kg - FI0128

MONKFISH FILLET

> 1+ kg - FI0129

MONKFISH TAIL

> 300-500 g - FI0130

> 1-2 kg - FI0131

> 2-4 kg - FI0132

> 4+ - FI0133

MONKFISH CHEEKS

> 50-200 g - FI0134

AMBERJACK

> 2-3 kg - FI0135

> 3-4 kg - FI0136

AMBERJACK FILLET

> 300-600 g - FI0137

> 600-800 g - FI0138

> 1.3 kg Frozen - FI0139

AMBERJACK LOIN (FROZEN)

> 0.7-1.2 kg - FI0140

TURBOT

> 1.5-2 kg - FI0141

> 2-2.5 kg - FI0142

> 3-4 kg - FI0143

> 4-5 kg - FI0144

TURBOT FILLET WITH SKIN

> 150-200 g - FI0145

SALMON

> 3-4 kg - FI0146

> 4-5 kg - FI0147

SALMON FILLET

> 1-1.5 kg - FI0148

JOHN DORY

> 1-3 kg - FI0149

GILTHEAD BREAM

> 0.5-1 kg - FI0150

> 1-2 kg - FI0151

SCORPIONFISH

> 1-2 kg - FI0152

> 2 kg+ - FI0153

SOLE

> 500-600 g - FI0154

> 600-800 g - FI0155

EUROPEAN SEA BASS OR BRANZINO

> 300-400 g - FI0156

> 400-600 g - FI0157

> 0.5-1 kg - FI0158

> 1-2 kg - FI0159

> 2-3 kg - FI0160

> 3-4 kg - FI0161

TURBOT STEAK

> 110-150 g - FI0162

RED MULLET

> 100-200 g - FI0163

> 200-300 g - FI0164

> 300-400 g - FI0165

> 400-600 g - FI0166

RED MULLET FILLET

> 50-80 g - FI0167

Mediterranean and Adriatic fish catch

SCORPIONFISH

> 1-2.5 kg - FI0168

GREATER AMBERJACK

> 3-30 kg - FI0169

HAKE

> 1-3 kg - FI0170

RED GURNARD OR TUB GURNARD

> 1-5 kg - FI0171

DENTEX

> 1-5 kg - FI0172

UMBRINE OR UMBRINA

> 1-5 kg - FI0173

MONKFISH

> 0.5-5 kg - FI0174

RED MULLET

> 50-100 g - FI0175

SOLE

> 80-200 g - FI0176

PUGLIA MIXED SPINELESS FRY WITHOUT THORNS

> 2 kg - FI0177

PUGLIA MIXED FRY WITH THORNS

> 4 kg - FI0178

Fished and Raised in Freshwater

FROG LEGS (FROZEN)

> 50/60pz per kg - FI0179

> 20/30pz per kg - FI0180

CAUGHT WHITEFISH OR LAVARET FILLET

> 100-140 g Frozen - FI0181

PIKE PERCH FILLET

> 200-400 g - FI0182

PIKE FILLET

> 200-400 g - FI0183

SNAIL MEAT

> 450 g - FI0184

SNAIL SHELLS

> 1 kg - FI0185

FROZEN PIKEPERCH FILLET

> 30-60 g - FI0186

FRESH AND FROZEN EVISCERATED FROGS

> 16-18 g - FI0187

FROZEN EVISCERATED FROGS

> 16-18 g - FI0188

FARMED ALPINE CHAR FILLET

> 400-600 g - FI0189

FARMED WHITE STURGEON

> 7/10 kg - FI0190

STURGEON FILLET

> 2-3 kg - FI0191

FARMED BROWN TROUT

> 1-2 kg - FI0192

> 2-52.5 kg - FI0193

FARMED BROWN TROUT FILLET

> 300-350 g Fresh - FI0194

> 300-350 g Frozen - FI0195



Cod

RAFOLS

**WHOLE FROZEN
EXTRA MORRO COD**
> 1.4-1.7 kg - FI0196

PORTIONED MORRO
> 160-180 g - FI0197
> 200-230 g - FI0198

CENTRAL MORRO COD
> 0.8-1.2 kg - FI0199

PORTIONED LOIN
> 140-170 g - FI0200
> 200-230 g - FI0201

PIL PIL CUT COD
> 200-230 g - FI0202

COD TAPAS
> 40 g - FI0203

**SHREDDED
DESMIGADO COD**
> 1 kg - FI0204

COD COCOCHA (CHEEK)
> 700 g - FI0205

COD TRIPE
> 700 g - FI0206

COD VENTRESCA
> 1 kg - FI0207

**COD BUNUELOS MOUSSE
FOR FRYING**
> 1 kg - FI0208

Rafols is an Icelandic family-run business that has specialized for over 70 years in the preparation of Traditional Desalted Cod. With the growing demand for desalted cod in restaurants, around 1990 the company decided to devote all his attention to this sector, channeling all his energy and dedication into this challenging mission.

www.bac-rafols.com

MONTI

NORDIC COD HEART
> 5 kg - FI0209

**FROZEN SOAKED
COD FILLET**
> 6 kg - FI0210

**SOAKED COD FILLET
HEART (FROZEN)**
> 2.5 kg - FI0211

Monti is an Italian company founded in 1903 that has always prioritized making cod and its derived products as accessible as possible to consumers. Thanks to the obstinacy of the Monti family and the entrepreneurial openness of Norwegian company Jangaard, this combination has become the first certified salted cod chain.

www.baccalamonti.com





MEAT



Duck

ROUGIÉ

**FIRST QUALITY MOULARD
DUCK FOIE GRAS**
> 500 g - ME0001

**MOULARD DUCK FOIE
GRAS SLICE (FROZEN)**
> 40-60 g - ME0002

DUCK FOIE GRAS EXTRA
> 530 g - ME0003

DUCK FOIE GRAS SLICE
> 20-40 g - ME0004
> 40-60 g - ME0005
> 60-80 g - ME0006

**FROZEN DUCK FOIE GRAS
BLOCK DICE**
> 2-3 g - ME0007



The ambition of Rougié is to consistently maintain excellence by offering a range of top-quality products. To achieve this objective, the Rougié Bizac International Group was established in 1999, facilitating complete control over the entire supply chain necessary for producing the finest foie gras, from duck eggs to the finished product.

www.rougie.com

Goose

ITALIAN WHOLE MALE DUCK
> 3-4 kg - ME0008

ITALIAN WHOLE FEMALE DUCK
> 1.5-2 kg - ME0009

**FRENCH WHOLE CANETTE
DE BARBERIEDUCK**
> 1.5-1.8 kg - ME0010

ITALIAN MALE DUCK BREAST
> 450 g - ME0011

ITALIAN FEMALE DUCK BREAST
> 250-300 g - ME0012

**FRENCH WHOLE CANETTE
DE BARBERIE DUCK BREAST**
> 250 g - ME0013

HUNGARY YOUNG DUCK BREAST
> 250 g - ME0014

**FRENCH MOULARD DUCK
BREAST FILLET**
> 350 g - ME0015

ITALIAN MALE DUCK LEG
> 400 g - ME0016

HUNGARY FAT DUCK LEG
> 320 g - ME0017

FRENCH MOULARD DUCK
> 300 g - ME0018

ITALIAN DUCK MEAT
> 1 kg - ME0019

DUCK LIVER
> 30 g - ME0020

WHOLE HUNGARY GOOSE
> 4 kg - ME0021

HUNGARY GOOSE BREAST
> 300 g - ME0022

HUNGARY GOOSE LEG
> 400 g - ME0023

EXTRA QUALITY GOOSE FOIE GRAS
> 450 g - ME0024
> 750 g - ME0025

FROZEN GOOSE FOIE GRAS SLICES
> 60-80 g - ME0026



Backyard animals

POULTRY

BRESSE DOP CHICKEN

> 1.8-2.3 kg - ME0027

ITALIAN CHICKEN BUST

> 2-3 kg - ME0028

ITALIAN CHICKEN ROOSTER BUST

> 1.3 kg - ME0029

ITALIAN CAPON

> 2.2-2.8 kg - ME0030

ITALIAN FREE-RANGE HEN

> 2.5-3 kg - ME0031

ITALIAN TURKEY

> 6-7 kg - ME0032

ITALIAN YOUNG ROOSTER

> 450-650 g - ME0033

BURGUNDY YOUNG ROOSTER

> 500-580 g - ME0034

POULET JEAUNE HALF BREAST WITH WING

> 200 g - ME0035

ITALIAN YOUNG ROOSTER BREAST

> 350 g - ME0036

YOUNG ROOSTER COMBS

>15 g - ME0037

GUINEA FOWL

ITALIAN GUINEA FOWL

> 1.2 kg - ME0038

ITALIAN GUINEA FOWL BREAST

> 250 g - ME0039

ITALIAN GUINEA FOWL LEG

> 150-200 g - ME0040

FRANCE GUINEA FOWL HALF BREAST WITH WING

> 180-200 g - ME0041

GUINEA FOWL FILLET FROM FRANCE

> 100-140 g - ME0042

PIGEON

FRENCH PIGEON

> 600 g - ME0043

> 500-600 g - ME0044

> 450-500 g - ME0045

DEBONED FRENCH PIGEON

> 250 g - ME0046

PIGEON

> 80-120 g - ME0047

QUAIL

GIANT FRENCH QUAIL

> 220 g - ME0048

DEBONED GIANT FRENCH QUAIL

> 120-150 g - ME0049

FRANCE QUAIL HALF BREAST WITH WING

> 40-60 g - ME0050

RABBIT

WHOLE ITALIAN RABBIT

> 1.5-1.8 kg - ME0051

DEBONED ITALIAN RABBIT

> 800-1000 g - ME0052

DEBONED FARM RABBIT FROM HUNGARY

> 800-1000 g - ME0053

ITALIAN RABBIT SADDLE

> 500-600 g - ME0054

ITALIAN RABBIT FILLET

> 80-100 g - ME0055

RABBIT LIVER

> 30-50 g - ME0056

RABBIT KIDNEYS

> 10-20 g - ME0057

Bovine

LOIN SELECTION

DRY-AGED 3-RIB LOIN BONE IN (WITHOUT TENDERLOIN HEAD)

from Ireland Nature's Meadow

PURE SELECTION

> 10-14 kg - ME0058

8-RIB WHOLE LOIN BONE IN (WITH TENDERLOIN HEAD)

of Piemontese breed La Piemontese

PURE SELECTION

> 28-32 kg - ME0059

8-RIB WHOLE LOIN BONE IN (WITH TENDERLOIN HEAD) OF MARCHIGIANA BREED

from the central Apennines IGP

PURE SELECTION

> 28-35 kg - ME0060

8-RIB WHOLE LOIN BONE IN (WITH TENDERLOIN HEAD)

of Aberdeen Angus breed

PURE SELECTION

> 22-28 kg - ME0061

9-RIB WHOLE LOIN BONE IN (WITHOUT TENDERLOIN)

of Rubia Gallega "Premium"

PURE SELECTION

> 25-32 kg - ME0062

IRISH BLACK ANGUS

5-RIB RIBEYE BONE IN (WITHOUT SPINE, WITHOUT COVER)

> 4.5 kg - ME0063

HALF SIRLOIN

> 3-3.5 kg - ME0064

TENDERLOIN WITH CHAIN

> 2.4-2.8 kg - ME0065

RIB EYE

> 3-4 kg - ME0066

TOPSIDE PAD

> 3-4 kg - ME0067

BRISKET

> 4-5 kg - ME0068

RUMP (PICANHA)

> 1.4-1.6 kg - ME0069

SCOTTISH ABERDEEN ANGUS IGP

8-RIB WHOLE LOIN BONE IN (3-RIB LOIN WITH TENDERLOIN HEAD + RIB WITHOUT SPINE, WITHOUT COVER)

CALEDONIA CROWN

> 18-22 kg - ME0070

5-RIB RIBEYE BONE IN (WITHOUT SPINE, WITHOUT COVER)

CALEDONIA CROWN

> 4.5-6 kg - ME0071

3-RIB LOIN BONE IN (WITH TENDERLOIN HEAD)

CALEDONIA CROWN

> 14-16 kg - ME0072

T-BONE 0-RIB

CALEDONIA CROWN

> 7-9 kg - ME0073

5-RIB RIBEYE BONE IN (WITHOUT SPINE, WITHOUT COVER)

> 5-6 kg - ME0074

RIB EYE

> 2.5-3.5 kg - ME0075

TENDERLOIN WITH CHAIN

> 2.2-2.8 kg - ME0076

SIRLOIN

> 5.5-6.5 kg - ME0077



CALEDONIA
CROWN

*CALEDONIA
CROWN'S MEAT
is renowned for
its exceptional
tenderness and
distinctive flavor.
All animals are
sourced from a
carefully chosen
consortium of
Scottish farms
committed to
the highest
standards,
including
animal welfare
and natural
production
methods.*



JAPANESE WAGYU

TENDERLOIN OF WAGYU FROM KAGOSHIMA

- > A5, 4.5-6 kg - ME0078
- > A3/A4, 4.5-6 kg - ME0079

TENDERLOIN OF WAGYU FROM HOKKAIDO

- > A5, 4.5-6 kg - ME0080
- > A4, 4.5-6 kg - ME0081

RIB EYE OF WAGYU FROM KAGOSHIMA

- > A5, 2.5-3.5 kg - ME0082
- > A3/A4, 2-3 kg - ME0083

RIB EYE OF WAGYU FROM HOKKAIDO

- > A5, 2.5-4 kg - ME0084
- > A4, 2.5-4 kg - ME0085

SIRLOIN OF WAGYU FROM KAGOSHIMA

- > A5, 3-4.5 kg - ME0086
- > A3/A4, 3-4.5 kg - ME0087

SIRLOIN OF WAGYU FROM HOKKAIDO

- > A5, 3-4.5 kg - ME0088
- > A4, 3-4.5 kg - ME0089

TOP RIB EYE (COVER RIB EYE) OF WAGYU FROM KAGOSHIMA

- > A5, 1.7-2.2 kg - ME0090
- > A3/A4, 1.7-2.2 kg - ME0091

TOP RIB EYE (COVER RIB EYE) OF WAGYU FROM HOKKAIDO

- > A5, 1.7-2.2 kg - ME0092
- > A4, 1.5-2 kg - ME0093

PIEMONTESE CATTLE

SIRLOIN

- > 5-6 kg - ME0094

TENDERLOIN WITH CHAIN

- > 3.5-4.5 kg - ME0095

TOPSIDE HEART

- > 6-7 kg - ME0096

ROYAL

- > 3-4 kg - ME0097

BONELESS BRISKET

- > 4-5 kg - ME0098

KNUCKLE

- > 7-9 kg - ME0099

DIAPHRAGM

- > 600-700 g - ME0100

BAVETTE (FLAT MEAT)

- > 1.3-1.6 kg - ME0101

CUBE FOR BOVINE CUT

- > 200 g - ME0102

MEAT FOR BOVINE TARTARE

- > 150 g - ME0103

FINELY GROUND BOVINE

- > 150 g - ME0104
- > 3 kg - ME0105

BOLLITO MIX

- > 5 kg - ME0106

CANADIAN HERITAGE ANGUS

SIRLOIN

- > 4.5-6 kg - ME0107

RIB EYE

- > 4.5-5.5 kg - ME0108

TENDERLOIN WITHOUT CHAIN

- > 2.5 kg - ME0109

TOPSIDE HEART

- > 3 kg - ME0110

BOVINE RUMP (PICANHA)

- > 2-2.5 kg - ME0111

CHUCK FLAP HEART

- > 800-1200 g - ME0112

FLAT MEAT

- > 1.5-2 kg - ME0113

FLANK STEAK

- > 900-1100 g - ME0114

BONELESS BRISKET

- > 4-5 kg - ME0115

SHOULDER COVER (PRIEST'S HAT)

- > 2.5 kg - ME0116

FLAT IRON STEAK (FOR SLICING)

- > 600-800 g - ME0117

ARGENTINIAN BOVINE

RIB EYE HEART

- > 2-2.5 kg - ME0118

TENDERLOIN WITHOUT CHAIN

- > 2 kg - ME0119
- > 1.6 kg - ME0120

SIRLOIN

- > 3.5-4.5 kg - ME0121

Veal

FRISIAN VEAL FRENCHED RACK 6 RIBS

> 2-2.5 kg - ME0122

FRISIAN VEAL SCALLOPED CUTLET 6 RIBS

> 3-3.5 kg - ME0123

FRISIAN VEAL SIRLOIN

> 4-5 kg - ME0124

FRISIAN VEAL TENDERLOIN WITH CHAIN

> 1 kg - ME0125

FRISIAN VEAL TOPSIDE HEART

> 2-2.5 kg - ME0126

FRISIAN VEAL LEG

> 4.5-5.5 kg - ME0127

FRISIAN VEAL KNUCKLE

> 2.5-3.5 kg - ME0128

FRISIAN VEAL RUMP

> 1 kg - ME0129

FRISIAN VEAL SPIDER STEAK

> 100-150 g - ME0130

FRISIAN VEAL SHOULDER COVER (PRIEST'S HAT)

> 0.8-1.2 kg - ME0131

FRISIAN VEAL TOP ROUND

> 800 g - ME0132

FRISIAN VEAL HIND SHANK (SHANK OFF)

> 2 kg - ME0133

FROZEN FRISIAN VEAL OSSO BUCO

> 220-280 g cad. - ME0133

FRISIAN VEAL CHEEK

> 200 g - ME0134

FROZEN FRISIAN VEAL CHEEK

> 200 g - ME0135

FROZEN FRISIAN VEAL BRAIN

> 500-600 g - ME0136

ROLLED VEAL HEAD WITH TONGUE

> 2 kg - ME0137

FRISIAN VEAL TONGUE

> 0.8-1 kg - ME0138

FRISIAN VEAL GULLET SWEETBREAD

> 1.2 kg - ME0139

FRISIAN VEAL HEART SWEETBREAD

> 1-1.2 kg - ME0140

FRISIAN VEAL LIVER

> 4-5 kg - ME0141

FRISIAN VEAL HEART

> 600-800 g - ME0142

FRISIAN VEAL KIDNEY

> 1 kg - ME0143

FRISIAN VEAL TAIL

> 600-800 g - ME0144

Bison

5-RIB RIBEYE BONE IN (WITHOUT SPINE, WITHOUT COVER)

> 7-8 kg - ME0145

RIB EYE OF BISON

> 3.5-5 kg - ME0146

BISON SIRLOIN

> 2-2.5 kg - ME0147

TOPSIDE HEART OF BISON

> 2-3 kg - ME0148

RUMP (PICHANA) OF BISON

> 1.3-1.6 kg - ME0149

BISON FLAT MEAT

> 1-1.5 kg - ME0150

CHUCK FLAP HEART OF BISON

> 700-900 g - ME0151



Piglet

WHOLE SUCKLING PIG COCHINILLO

- > 4-5 kg - ME0152
- > 8-10 kg - ME0153
- > no bone 6.5-8 kg - ME0154

COCHINILLO SADDLE

- > 3.2 kg - ME0155

COCHINILLO SHOULDER WITH SKIN

- > 1 kg - ME0156

COCHINILLO LEG WITH BONE

- > 2.5-2.8 kg - ME0157

COCHINILLO HIND SHANK

- > 450-550 g - ME0158

Italian Pig

PIG BOLOGNA CUT RACK

- > 6-8 kg - ME0159

PIG TENDERLOIN

- > 4-5 kg - ME0160

PIG FILET

- > 450-600 g - ME0161

PIG ST. LOUIS CUT RIBS

- > 1 kg - ME0162

PIG BABY BACK LOIN CUT RIBS

- > 1.5 kg - ME0163

PIG SQUARE BELLY WITH SKIN

- > 4 kg - ME0164

PIG BONELESS FRESH HAM (DEBONED WHOLE LEG)

- > 7-10 kg - ME0165

PIG BONELESS AND SKINLESS SHOULDER

- > 6-7 kg - ME0166

PIG SHANK

- > 700 g - ME0167

PODERE CADASSA FREE-RANGE FRESH PORK SAUSAGE FROZEN

- > 150 g - ME0168

PIG NET

- > 500 g - ME0169



Iberian Pig

CINCO JOTAS

IBERIAN ACORN-FED PIG FILET FROZEN
> 300 g - ME0170

IBERIAN ACORN-FED PIG PLUMA/WING FROZEN
> 250 g - ME0171

IBERIAN ACORN-FED PIG PRESA/SHOULDER FROZEN
> 600-700 g - ME0172

JOSELITO

IBERIAN ACORN-FED PIG LOMO FROZEN
> 700 g - ME0173

IBERIAN ACORN-FED PIG PRESA FROZEN
> 650 g - ME0174

IBERIAN ACORN-FED PIG SECRETO FROZEN
> 2x350 g - ME0175

IBERIAN ACORN-FED PIG PLUMA FROZEN
> 2x300 g - ME0176

IBERIAN ACORN-FED PIG ABANICO FROZEN
> 4x200 g - ME0177

CASALBA ✨

IBERIAN ACORN-FED PIG PRESA/SHOULDER FROZEN
> 600-700 g - ME0178

IBERIAN ACORN-FED PIG MORILLO DE AGUJA/NECK FROZEN
> 600-800 g - ME0179

IBERIAN ACORN-FED PIG TAPILLA/ALETTA FROZEN
> 200-300 g - ME0180

IBERIAN ACORN-FED PIG SECRETO FROZEN
> 500 g - ME0181

IBERIAN ACORN-FED PIG FILET FROZEN
> 250 g - ME0182

IBERIAN ACORN-FED PIG PLUMA/WING FROZEN
> 250 g - ME0183

IBERIAN ACORN-FED PIG LAGARTO/BAVETTA FROZEN
> 150-200 g - ME0184

IBERIAN ACORN-FED PIG LAGRIMA/RIBEYE FROZEN
> 70-100 g - ME0185

IBERIAN ACORN-FED PIG VENTRESCA FROZEN
> 600-700 g - ME0186

IBERIAN ACORN-FED PIG CHEEK FROZEN
> 150-200 g - ME0187



It all began at the foot of the Sierra de la Demanda, where the Castro Alba family crafted cured meats and hams using traditional methods, following inherited recipes. To this day, we continue to craft our products in the most artisanal way possible.

www.casalba.es



Wild boar

OTHERS

**FROZEN 11-RIB FRENCHED
RACK OF CEBO DE CAMPO IBERIAN PIG**

> 2.3-2.7 kg - ME0188

**FROZEN PLUMA/WING OF CEBO
DE CAMPO IBERIAN PIG**

> 250 g - ME0189

**FROZEN RIBS OF CEBO
DE CAMPO IBERIAN PIG**

> 650 g - ME0190

**FROZEN LAGRIMA/RIBEYE
OF CEBO DE CAMPO IBERIAN PIG**

> 70-100 g - ME0191

**FROZEN PALOMITA/RIB EYE
OF CEBO DE CAMPO IBERIAN PIG**

> 180-240 g - ME0192

**FROZEN TAPILLA/ALETTA
OF CEBO DE CAMPO IBERIAN PIG**

> 200-300 g - ME0193

HUNTED SPANISH WILD BOAR SADDLE

> -7 kg - ME0194

**10-RIB FRENCHED RACK OF HUNTED
SPANISH WILD BOAR**

> 1-1.5 kg - ME0195

HUNTED SPANISH WILD BOAR RIBS

> 800-1200 g - IME0196

**BONELESS LEG OF HUNTED SPANISH
WILD BOAR**

> 2.5-4.5 kg - ME0197

**BONELESS LEG IN 4 ANATOMICAL
CUTS OF HUNTED SPANISH WILD BOAR**

> 2.5-4.5 kg - ME0198

**BONELESS SHOULDER OF HUNTED
SPANISH WILD BOAR**

> 2.5-4 kg - ME0199

**HUNTED SPANISH MARCASSIN
(YOUNG WILD BOAR) SADDLE**

> 2.8-4 kg - ME0200

**BONELESS LEG IN 4 ANATOMICAL CUTS
OF HUNTED SPANISH MARCASSIN
(YOUNG WILD BOAR)**

> 2-3 kg - ME0201

**FROZEN HUNTED SPANISH
WILD BOAR JOWL**

> 70-130 g - ME0202

Deer

NEW ZEALAND FARMED VENISON SADDLE

> 7 kg - ME0203

10-RIB FRENCHED RACK OF NEW ZEALAND FARMED VENISON

> 1.5 kg - ME0204

> Frozen 1.5 kg - ME0205

NEW ZEALAND FARMED VENISON SIRLOIN

> 500-700 g - ME0206

> gelo 500-700 g - ME0207

NEW ZEALAND FARMED VENISON FILET

> 400-500 g - ME0208

BONELESS LEG IN 4 ANATOMICAL CUTS OF NEW ZEALAND FARMED VENISON

> 4-5 kg - ME0209

BONELESS SHOULDER OF NEW ZEALAND FARMED VENISON

> 2.5-3 kg - ME0210

HALF-CUT HUNTED HUNGARIAN DEER SADDLE

> 5-8 kg - ME0211

HUNTED HUNGARIAN DEER FILET AND SIRLOIN

> 2-3 kg - ME0212

HUNTED HUNGARIAN DEER RIBS

> 1-1.5 kg - ME0213

HUNTED HUNGARIAN DEER LEG WITH BONE

> 8 kg - ME0214

BONELESS LEG IN 4 ANATOMICAL CUTS OF HUNTED HUNGARIAN DEER

> 6-8 kg - ME0215

BONELESS SHOULDER OF HUNTED HUNGARIAN DEER

> 4-5 kg - ME0216

HUNTED HUNGARIAN DEER BITES

> 15-30 g - ME0217

FROZEN HUNTED HUNGARIAN DEER BURGERS

> 150 g - ME0218

Roe deer

HUNTED HUNGARIAN ROE DEER SADDLE

> 1.8-2.2 kg - ME0219

HUNTED HUNGARIAN ROE DEER SIRLOIN

> 500-600 g - ME0220

HUNTED HUNGARIAN ROE DEER LEG

> 2.2-2.5 kg - ME0221

BONELESS LEG IN 4 ANATOMICAL CUTS OF HUNTED HUNGARIAN ROE DEER

> 1.5-1.8 kg - ME0222

BONELESS SHOULDER OF HUNTED HUNGARIAN ROE DEER

> 700-800 g - ME0223

HUNTED SPANISH ROE DEER SADDLE

> 1.4-2 kg - ME0224



Game

**SEASONALLY HUNTED
HEADLESS BRITISH WILD DUCK FROZEN**
> 600-700 g - ME0225

**SEASONALLY HUNTED HEADLESS BRITISH
WOOD PIGEON FROZEN**
> 230-300 g - ME0226

**SEASONALLY HUNTED
HEADLESS BRITISH
RED-LEGGED PARTRIDGE FROZEN**
> 250-350 g - ME0227

**SEASONALLY HUNTED
HEADLESS BRITISH
PHEASANT FROZEN**
> 900-1200 g - ME0228

**SEASONALLY HUNTED
BRITISH PHEASANT SUPREME FROZEN**
> 120-150 g - ME0229

**SEASONALLY HUNTED BRITISH ROE DEER
SADDLE FROZEN**
> 1.8-2.2 kg - ME0230

**SEASONALLY HUNTED HEADLESS BRITISH
HARE FROZEN**
> 1.8-2.5 kg - ME0231

**SEASONALLY HUNTED BRITISH HARE
SADDLE FROZEN**
> 600-700 g - ME0232

**SEASONALLY HUNTED BRITISH
HARE LEG FROZEN**
> 300-400 g - ME0233

**SEASONALLY HUNTED BRITISH
HARE SHOULDER FROZEN**
> 150-200 g - ME0234

**SEASONALLY HUNTED HEADLESS BRITISH
WILD RABBIT FROZEN**
> 700-900 g - ME0235

**BRITISH RED-LEGGED PARTRIDGE
HEADLESS HUNTED**
> 250-350 g - ME0236

**BRITISH WOOD PIGEON HEADLESS
HUNTED**
> 250-350 g - ME0237

BRITISH WILD DUCK HEADLESS HUNTED
> 400-600 g - ME0238

BRITISH PHEASANT HEADLESS HUNTED
> 700-1000 g - ME0239

**BONELESS SKINLESS AND BONELESS
BRITISH PHEASANT BREAST, HUNTED,
FROZEN**
> 100-130 g - ME0240

**SKIN-ON BRITISH PHEASANT BREAST,
FROZEN**
> 110-130 g - ME0241

HUNTED BRITISH PHEASANT SUPREME
> 180-200 g - ME0242

**BRED ROYAL BRITISH
WILD DUCK FROZEN**
> 800-1000 g - ME0243

EVISCERATED SKINLESS HARE FROZEN
> 2 kg - ME0244

FROZEN HARE SADDLE
> 700-800 g - ME0245

WILD RABBIT (NO HEAD)
> 800-1000 g - ME0246

Lamb

NEW ZEALAND

FRENCHED RACK 8 RIBS WITH LAMB CAP NEW ZEALAND FROZEN LUMINA
> 750-850 g - ME0247

LAMB LOIN WITH CAP NEW ZEALAND FROZEN LUMINA
> 300-350 g - ME0248

LAMB SHOULDER NEW ZEALAND FROZEN LUMINA
> 1-1.2 kg - ME0249

LAMB LEG WITH CAP NEW ZEALAND FROZEN LUMINA
> 400-450 g - ME0250

RACK OF LAMB 8 RIBS + LOIN NEW ZEALAND FROZEN
> 2 kg - ME0251

RACK OF LAMB 8 RIBS SCALLOPED NEW ZEALAND
> 400-500 g - ME0252
> 500-600 g Frozen - ME0253

FRENCHED RACK 8 RIBS OF LAMB NEW ZEALAND
> 350-450 g - ME0254

LAMB LOIN NEW ZEALAND
> 160-250 g - ME0255

LAMB LEG NEW ZEALAND FROZEN
> 2-2.5 kg - ME0256

HAUNCH OF LAMB NEW ZEALAND FROZEN
> 400-500 g - ME0257

LAMB SWEETBREADS NEW ZEALAND FROZEN
> 20-40 g - ME0258

IRELAND

SADDLE 8 RIBS WITH LAMB LOIN IRELAND NATURE'S MEADOW 
> 3-4 kg - ME0259

SADDLE 8 RIBS OF LAMB IRELAND NATURE'S MEADOW 
> 1.5-2.5 kg - ME0260

LAMB LOIN IRELAND NATURE'S MEADOW 
> 1-1.5 kg - ME0261

RACK OF LAMB 8 RIBS FRENCH CUT IRELAND NATURE'S MEADOW 
> 1-1.4 kg - ME0262

FRENCHED RACK 8 RIBS WITH LAMB CAP IRELAND NATURE'S MEADOW 
> 650-750 g - ME0263

SARATOGA CUT LAMB RACK IRELAND NATURE'S MEADOW 
> 600-700 g - ME0264

LAMB LEG WITH CAP IRELAND NATURE'S MEADOW 
> 350-400 g - ME0265

ROUND CUT LAMB SHOULDER IRELAND NATURE'S MEADOW 
> 1.5-2 kg - ME0266

BONELESS LAMB BELLY IRELAND NATURE'S MEADOW 
> 550-700 g - ME0267

LAMB LEG OF LAMB IRELAND NATURE'S MEADOW 
> 2-2.5 kg - ME0268

HAUNCH OF LAMB IRELAND NATURE'S MEADOW 
> 450 g - ME0269

NATURE'S MEADOW epitomizes quality and excellence. Animals are raised using time-honored methods handed down through generations, continually refined to enhance the production process.

Kid

HEADLESS MILK-FED KID FRANCE
> 4-6 kg - ME0270

Horse

HORSE TENDERLOIN WITH CORD
> 2-2.5 kg - ME0271

HORSE SIRLOIN
> 5-7 kg - ME0272

HORSE THIGH MEAT
> 3-4 kg - ME0273





RICE, PASTA, CEREALS, AND FLOURS



Rice

ACQUERELLO RICE

> 1 kg - RP0001

CARNAROLI VERONESE RICE

> 1 kg - RP0002

CARNAROLI IGP RICE FROM THE PO DELTA

> 800 g - RP0003

VIALONE NANO VERONESE IGP RICE

> 1 kg - RP0004

BASMATI RICE FROM INDIA

> 2 kg - RP0005

FRAGRANT RICE FROM THAILAND

> 1 kg - RP0006

BLACK RICE FROM THAILAND

> 1 kg - RP0007

WILD CANADIAN BLACK RICE

> 2.5 kg - RP0008

CAMARGUE RED RICE

> 900 g - RP0009

SUSHI RICE

> 1 kg - RP0010

Pasta

PASTIFICIO MANCINI

(Marche)

- | | |
|-----------------|----------------|
| > 1 kg - RP0011 | 05. BUCATINI |
| 01. SPAGHETTI | 06. PACCHERI |
| 02. SPAGHETTONI | 07. MACCHERONI |
| 03. LINGUINE | 08. CALAMARATA |
| 04. TAGLIATELLE | 09. FUSILLI |
| | 10. PENNE |
| | 11. CONCHIGLIE |

REGINA DEI SIBILLINI

(Marche)

- | | |
|-----------------|----------------|
| > 1 kg - RP0012 | 05. BUCATINI |
| 01. SPAGHETTI | 06. PACCHERI |
| 02. SPAGHETTONI | 07. MACCHERONI |
| 03. LINGUINE | 08. CALAMARATA |
| 04. TAGLIATELLE | 09. FUSILLI |
| | 10. PENNE |
| | 11. CONCHIGLIE |

PASTIFICIO VERRIGNI

(Abruzzo)

- | | |
|-----------------|----------------|
| > 1 kg - RP0013 | 05. BUCATINI |
| 01. SPAGHETTI | 06. PACCHERI |
| 02. SPAGHETTONI | 07. MACCHERONI |
| 03. LINGUINE | 08. CALAMARATA |
| 04. TAGLIATELLE | 09. FUSILLI |
| | 10. PENNE |
| | 11. CONCHIGLIE |



Mancini Pastificio Agricolo produces pasta exclusively with the wheat cultivated directly in the fields in the heart of the Marche region, obtaining each year a vibrant product, born from the agricultural season.

www.pastamancini.com

PASTIFICIO GIUSEPPE COCCO

(Abruzzo)

- | | |
|-----------------|----------------|
| > 1 kg - RP0014 | 05. BUCATINI |
| 01. SPAGHETTI | 06. PACCHERI |
| 02. SPAGHETTONI | 07. MACCHERONI |
| 03. LINGUINE | 08. CALAMARATA |
| 04. TAGLIATELLE | 09. FUSILLI |
| | 10. PENNE |
| | 11. CONCHIGLIE |

Cereals and Legumes

SEMI-WHOLE SPELT

> 1 kg - RP0015

SEMI-WHOLE BARLEY

> 1 kg - IRP0016

ORGANIC SPELLO CHICKPEA

> 500 g - RP0017

ORGANIC WHITE SPELLO COCCO BEAN

> 500 g - RP0018

ORGANIC RISINA SPELLO BEAN

> 500 g - RP0019

IGP LENTILS

FROM CASTELLUCCIO DI NORCIA

> 1 kg - RP0020

ORGANIC SPELLO LENTIL

> 500 g - RP0021



Flours

ORGANIC OAT FLOUR

> 5 kg - RP0022

CHICKPEA FLOUR

> 5 kg - RP0023

ORGANIC 5 CEREAL FLOUR

> 5 kg - RP0024

ORGANIC WHOLE SPELT FLOUR

> 1 kg - RP0025

ORGANIC BUCKWHEAT FLOUR

> 5 kg - RP0026

ORGANIC SOFT WHEAT FLOUR TYPE 0 (W180/260)

> 5 kg - RP0027

ORGANIC SOFT WHEAT FLOUR TYPE 2

> 5 kg - RP0028

ORGANIC WHOLE WHEAT FLOUR

> 5 kg - RP0029

ORGANIC STRONG WHEAT FLOUR W290/320

> 5 kg - RP0030

ORGANIC WHOLE MAIZE FLOUR

> 5 kg - RP0031

ORGANIC WHOLE RYE FLOUR

> 5 kg - RP0032

ORGANIC KAMUT FLOUR

> 5 kg - RP0033

ORGANIC HARD DURUM WHEAT SEMOLINA

> 5 kg - RP0034

BARLEY FLOUR

> 1 kg - RP0035

MAIZE FLOUR

> 1 kg - RP0036

VIALONE NANO RICE FLOUR

> 1 kg - RP0037

PANKO

> 1 kg - RP0038

JAPANESE TEMPURA FLOUR

> 1 kg - RP0039

Pastry sheets

BRICK PASTRY FROM FRANCE

> 170 g - RP0040

FILLO DOUGH FROM GREECE (FROZEN)

> 450 g - RP0041

KATAIFI DOUGH FROM GREECE (FROZEN)

> 450 g - RP0042

PUFF PASTRY (FROZEN)

> 500 g - RP0043



Bread and Mini burgers (Frozen)

SOFT WHEAT CIABATTA

> 120 g - RP0044

HANDMADE WHITE MICRO SPLIT ROLL

> 90 * 30 g - RP0045

HANDMADE SPELT AND SEED MICRO SPLIT ROLL

> 90 * 30 g - RP0046

SEMOLINA PLUS MICRO SPLIT ROLL

> 36 * 120 g - RP0047

WHITE TRAMEZZINO

> 6 * 1,500 g - RP0048

GOLDEN PEPITA

> 95 * 40 g - RP0049

GOURMET BASKET BREADS ASSORTMENT

> 125 * 60 g - RP0050

WHOLE GRAIN CROISSANT WITH SEED TOPPING

> 56 * 80 g - RP0051

BLACK MINI BURGER

> 90 * 20 g - RP0052

ONION MINI BURGER

> 90 * 20 g - RP0053

CURRY MINI BURGER

> 90 * 20 g - RP0054

SESAME MINI BURGER

> 90 * 20 g - RP0055



Croissants

(Frozen)

**MINI CHOCOLATE HARMONIE
CROISSANT 40G**
> 120 * 40 g - RP0059

**MINI CREAM HARMONIE
CROISSANT 40G**
> 120 * 40 g - RP0060

**ORGANIC CROISSANT
(BUTTER 24%)**
> 60 * 60 g - RP0061

CHOCOLATE FAGOTTINO BIO
> 60 * 75 g - RP0062

HARMONIE CROISSANT
> 180 * 60 g - RP0063

**PAIN AU CHOCOLAT
DÉLIFRANCE HÉRITAGE**
> 60 * 75 g - RP0064

**PISTACHIO STUFFED
CROISSANT**
> 48 * 100 g - RP0065

**MULTIGRAIN BLUEBERRY
CROISSANT**
> 48 * 100 g - RP0066

**APRICOT AND PEACH
CROISSANT**
> 48 * 100 g - RP0067

**MAPLE SYRUP
AND PECAN EMBRACE**
> 48 * 95 g - RP0068

MINI RAISIN SWIRL HARMONIE
> 200 * 30 g - RP0069

APPLE STRUDEL
> 50 * 85 g - RP0070





HERBS, PLANTS, AND AROMATIC ROOTS

Salads and Sprouts

SORREL

> 220 g - HP0001

CHERVIL

> 120 g - HP0002

CORIANDER

> 160 g - HP0003

DILL

> 160 g - HP0004

CHIVES

> 120 g - HP0005

TARRAGON

> 160 g - HP0006

LOVAGE

> 180 g - HP0007

LEMON BALM

> 170 g - HP0008

OREGANO

> 140 g - HP0009

SUMMER SAVORY

> 140 g - HP0010

THYME

> 140 g - HP0011

LEMON THYME

> 120 g - HP0012

MARJORAM

> 170 g - HP0013

MINT

> 180 g - HP0014

CURLY PARSLEY

> 100 g - HP0015

VERBENA

> 150 g - HP0016

GINGER

> 1 kg - HP0017

SAWA WASABI

> 100 g - HP0018

LEMON GRASS ROOT

> 100 g - HP0019

RED RHUBARB

> 1 kg - HP0020

BEETROOT

> 200 g - HP0021

MIZUNA

> 200 g - HP0022

PAK CHOI

> 300 g - HP0023

ARUGULA

> 200 g - HP0024

SPINACH

> 200 g - HP0025

TATSOI

> 200 g - HP0026

ICE SALAD

> 1 kg - HP0027

ASIAN SPROUT MIX

> 200 g - HP0028

AROMATIC SALAD MIX

> 200 g - HP0029

FIELD SALAD MIX

> 200 g - HP0030

LITTLE GEM MIX

> 200 g - HP0031

RED BEET SPROUTS

> 50 g * 8 trays
HP0032

PEA SPROUTS

> 100 g * 8 - HP0033

LEEK SPROUTS

> 50 g * 8 trays
HP0034

Microgreens

AFFILLA CRESS

> 12 trays - **HP0035**

THAI BASIL CRESS

> 16 trays - **HP0036**

BORAGE CRESS

> 16 trays - **HP0037**

DAIKON CRESS

> 18 trays - **HP0038**

ACLLA CRESS

> 12 trays - **HP0039**

ATSINA CRESS

> 12 trays - **HP0040**

BLINQ BLOSSOM

> 2 trays - **HP0041**

CITRA LEAVES

> 2 trays of 25 leaves
HP0042

FINGER LIME

> 500 g - **HP0043**

OYSTER LEAVES

> 50 pz - **HP0044**

HIPPO TOPS

> 2 * 200 pz - **HP0045**

KAFFIR LIME LEAVES

> 2 trays * 25 pz - **HP0046**

LIMON CRESS

> 16 trays - **HP0047**

MICRO RED VEIN SORREL

> 4 * 25 g - **HP0048**

PAZTIZZ TOPS

> 2 trays * 51 pz - **HP0049**

GHOA CRESS

> 18 trays - **HP0050**

HONNY CRESS

> 12 trays - **HP0051**

KIKUNA LEAVES

> 2 trays * 25 pz - **HP0052**

LUPINE CRESS

> 12 trays - **HP0053**

MOTTI CRESS

> 12 trays - **HP0054**

PARSLEY CRESS

> 12 trays - **HP0055**

ROCK CHIVES

> 18 trays - **HP0056**

SALAD PEAS

> 2 * 100 g - **HP0057**

SAMPHIRE

> 3 kg - **HP0058**

SCARLETT CRESS

> 16 trays - **HP0059**

SHISO RED CRESS

> 12 trays - **HP0060**

SHISO GREEN LEAVES

> 12 trays - **HP0061**

ARUGULA CRESS

> 18 trays - **HP0062**

SINGLE SALICORNIA CRESS

> 100 g - **HP0063**

SINGLE SZECHUAN CRESS

> 12 trays - **HP0064**

SECHUAN SINGLE CRESS

> 12 trays - **HP0065**

GREEN SHISO CRESS

> 12 trays - **HP0066**

TARWE WHEAT GRASS

> 18 trays - **HP0067**

TAHOON CRESS

> 12 trays - **HP0068**

TENDRIL PEA

> 2 * 100 g - **HP0069**

VE NE SINGLE CRESS

> 12 trays - **HP0070**

ZORRI CRESS

> 16 trays - **HP0071**





Edible flowers

BEGONIA
> 20 pz - HP0072

SNAPDRAGON
> 15 pz - HP0073

BORAGE
> 30 pz - HP0074

DUSHI BUTTON
> 50 pz - HP0075

STARRY FLAME
> 20 pz - HP0076

CHIVE FLOWERS
> 8 * 10 pz - HP0077

APPLE BLOSSOMS
> 100 pz - HP0078

INDIAN CRESS
> 15 pz - HP0079

POET'S CARNATION
> 30 pz - HP0080

NASTURTIUM LEAF
> 15 pz - HP0081

VENCE ROSE
> 30 g - HP0082

**SZECHUAN
BUTTONS**
> 30 pz - HP0083

EGYPTIAN STAR
> 80 pz - HP0084

**ZALLOTTI
BLOSSOM**
> 150 pz - HP0085

**MIX OF EDIBLE
FLOWERS**
> 10-15 pz - HP0086

Seaweeds

DULSE - NATURAL SEAWEED
> 250 g - HP0087

SEA BEAN - NATURAL SEAWEED
> 250 g - HP0088

KOMBU - NATURAL SEAWEED
> 250 g - HP0089

LETTUCE LEAF - NATURAL SEAWEED
> 250 g - HP0090

WAKAME - NATURAL SEAWEED
> 250 g - HP0091

DRIED NORI FOR SUSHI
> 50 pz (125 g) - HP0092

Fresh vegetables

**WHITE ASPARAGUS
FROM BASSANO DEL GRAPPA DOP**
> 1 kg - HP0093

**PURPLE ASPARAGUS
FROM ALBENGA**
> 1 kg - HP0094

RAINBOW CHARD
> 5 kg - HP0095

MIXED COLORED CARROTS
> 5 kg - HP0096

LA GRENAILLE POTATO
> 10 kg - HP0097

RATTE CLASSIQUE POTATO
> 5 kg - HP0098

VITELLOTTE PURPLE POTATO
> 5 kg - HP0099

BLEU DE LA MANCHE POTATO
> 5 kg - HP0100

JERUSALEM ARTICHOKE
> 5 kg - HP0101

Fresh baby vegetables

MINI WHITE ASPARAGUS
> 200 g - HP0102

MINI GREEN ASPARAGUS
> 200 g - HP0103

BABY CARROTS WITH TOPS
> 400 g - HP0104

RAINBOW MINI CARROTS
> 200 g - HP0105

BABY FENNEL
> 250 g - HP0106

BABY LEEKS
> 250 g - HP0107

BABY TURNIPS
> 250 g - HP0108

TINKERBELL MIX PEPPERS
> 1 kg - HP0109

CARNIVAL MIX CHERRY TOMATOES
> 250 g - HP0110

SWEET GREEN CHERRY TOMATO
> 250 g - HP0111

YELLOW CHERRY TOMATO
> 250 g - HP0112

PARTY MIX TOMATOES
> 2 kg - HP0113

YELLOW TOMBERRY
> 125 g - HP0114

RED TOMBERRY
> 125 g - HP0115

SUGAR SNAP PEAS
> 2 kg - HP0116

FINE GREEN BEANS
> 2 kg - HP0117

BABY ZUCCHINI
> 750 g - HP0118

Mushrooms

FRESH SHITAKE MUSHROOMS
> 1.5 kg - HP0119

FRESH PORCINI MUSHROOMS
> 1.5 kg - HP0120

FRESH CHANTERELLE MUSHROOMS
> 1.5 kg - HP0121

FRESH KING OYSTER MUSHROOMS
> 1.5 kg - HP0122

FRESH WHITE BUTTON MUSHROOMS
> 1.5-4 kg - HP0123

EXTRA WHOLE PORCINI MUSHROOMS (FROZEN)
> 1 kg - HP0124

WHOLE PORCINI MUSHROOMS (FROZEN)
> 1 kg - HP0125

FROZEN CHANTERELLE MUSHROOMS
> 1 kg - HP0126

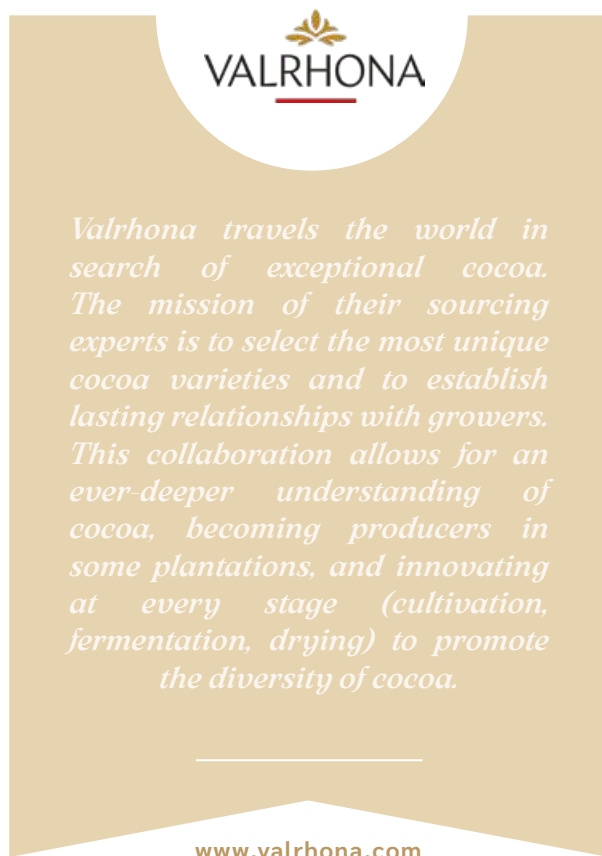
DRIED MOREL MUSHROOMS
> 250 g - HP0127





CHOCOLATE AND PASTRY PRODUCTS

Valrhona - France



GRAN CRU PURE ORIGIN CHOCOLATE

TULAKALUM 75% DARK CHOCOLATE

Belize

> 3 kg - CH0001

ARAGUANI 72% DARK CHOCOLATE

Venezuela

> 3 kg - CH0002

NYANGBO 68% DARK CHOCOLATE

Ghana

> 3 kg - CH0003

ALPACO 66% DARK CHOCOLATE

Ecuador

> 3 kg - CH0004

KALINGO 65% DARK CHOCOLATE

Grenada

> 3 kg - CH0005

MANJARI 64% DARK CHOCOLATE

Madagascar

> 3 kg - CH0006

TAINORI 64% DARK CHOCOLATE

Dominican Republic

> 3 kg - CH0007

ILLANKA 63% DARK CHOCOLATE

Peru

> 3 kg - CH0008

MACAÈ 62% DARK CHOCOLATE

Brazil

> 3 kg - CH0009

HUKAMBI 53% MILK CHOCOLATE

Brazil

> 3 kg - CH0010

BAHIBE 46% MILK CHOCOLATE

Dominican Republic

> 3 kg - CH0011

TANARIVA 33% MILK CHOCOLATE

Madagascar

> 3 kg - CH0012

MILLOT 74% ORGANIC DARK CHOCOLATE

Madagascar

> 3 kg - CH0013

ANDOA 70% ORGANIC DARK CHOCOLATE

Peru

> 3 kg - CH0014

ORIANDO 60% ORGANIC DARK CHOCOLATE

Peru/Dominican Republic

> 3 kg - CH0015

ANDOA 39% ORGANIC DARK CHOCOLATE

Peru

> 3 kg - CH0016



GRAN CRU ASSEMBLAGE CHOCOLATE

ABINAO 85% DARK CHOCOLATE

> 3 kg - CH0017

KOMUNTU 80% DARK CHOCOLATE

> 3 kg - CH0018

GUANAJA 70% DARK CHOCOLATE

> 3 kg - CH0019

CARAIBE 66% DARK CHOCOLATE

> 3 kg - CH0020

EXTRA BITTER 61% DARK CHOCOLATE

> 3 kg - CH0021

GUANAJA 41% MILK CHOCOLATE

> 3 kg - CH0022

JIVARA 40% MILK CHOCOLATE

> 3 kg - CH0023

ORIZABA 39% MILK CHOCOLATE

> 3 kg - CH0024

DULCEY 35% BLOND CHOCOLATE

> 3 kg - CH0025

DOUBLE FERMENTATION CHOCOLATE

ITAKAJA 55% DOUBLE FERMENTATION DARK CHOCOLATE (PASSION FRUIT)

> 3 kg - CH0026

KIDAVOA 50% DOUBLE FERMENTATION DARK CHOCOLATE (BANANA)

> 3 kg - CH0027

FRUIT COATINGS

INSPIRATIONAL STRAWBERRY

> 3 kg - CH0028

INSPIRATIONAL PASSION FRUIT

> 3 kg - CH0029

INSPIRATIONAL RASPBERRY

> 3 kg - CH0030

INSPIRATIONAL ALMOND

> 3 kg - CH0031

INSPIRATIONAL YUZU

> 3 kg - CH0032

GOURMET CREATIONS

POTENZA 125 DARK CHOCOLATE 80%

> 3 kg - CH0033

ORANGE NOIR 56% ORANGE-FLAVORED DARK CHOCOLATE

> 3 kg - CH0034

GIANDUIA 34% DARK CHOCOLATE

> 3 kg - CH0035

CARAMELIA 36% MILK CHOCOLATE

> 3 kg - CH0036

AZELIA 35% MILK CHOCOLATE

> 3 kg - CH0037

IVOIRE 35% WHITE CHOCOLATE

> 3 kg - CH0038

OPALIS 33% WHITE CHOCOLATE

> 3 kg - CH0039

EXTRA BITTER 67% DARK CHOCOLATE

> 3 kg - CH0040

EQUATORIALE 55% DARK CHOCOLATE

> 3 kg - CH0041

EXTRA NOIR 53% DARK CHOCOLATE

> 3 kg - CH0042

EQUATORIALE 35% MILK CHOCOLATE

> 3 kg - CH0043

Valrhona - France

SINGLE-ORIGIN CUVÉE

MORANT BAY 70% DARK CHOCOLATE

Jamaica

> 1 kg - CH0044

XIBUN 64% DARK CHOCOLATE

Belize

> 1 kg - CH0045

LIMEIRA 50% MILK CHOCOLATE

Brazil

> 1 kg - CH0046

100% PURE ORIGIN CACAO PASTE

100% EXTRA COCOA MASS

> 3 kg - CH0047

MACAE 100% MASS

Brazil

> 3 kg - CH0048

ARAGUANI 100% MASS

Venezuela

> 3 kg - CH0049

ALPACO 100% MASS

Ecuador

> 3 kg - CH0050

MANJARI 100% MASS

Madagascar

> 3 kg - CH0051

TAINORI 100% MASS

Dominican Republic

> 3 kg - CH0052

PRALINES AND PASTES

PEANUT PASTE 70%

> 5 kg - CH0053

ALMOND PASTE FROM PROVENCE 70%

> 4 kg - CH0054

ALMOND PASTE FROM PROVENCE 55%

> 3.5 kg - CH0055

ALMOND PASTE FROM PROVENCE 50%

> 4 kg - CH0056

ALMOND PRALINE (55%) WITH 12.5% COCONUT

> 5 kg - CH0057

PECAN NUT PRALINE 50%

> 2 kg - CH0058

PISTACHIO PRALINE 42%

> 5 kg - CH0059

ALMOND PRALINE 70%

> 5 kg - CH0060

CAMELIZED ALMOND PRALINE 70%

> 5 kg - CH0061

HAZELNUT PRALINE 66%

> 5 kg - CH0062

HAZELNUT PRALINE 55%

> 5 kg - CH0063

CAMELIZED HAZELNUT PRALINE 60%

> 5 kg - CH0064

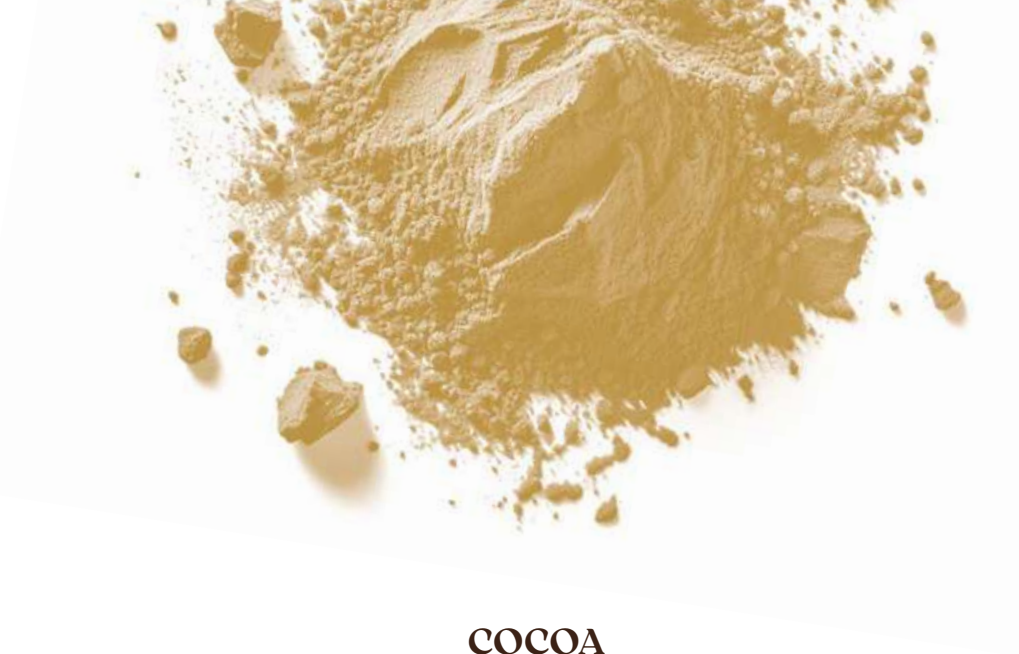
ALMOND AND HAZELNUT PRALINE 50%

> 2 kg - CH0065

CAMELIZED ALMOND AND HAZELNUT PRALINE 50%

> 2 kg - CH0066





COCOA

VENEZUELAN COCOA NIBS (GRUÈ)

> 1 kg - CH0067

COCOA POWDER

> 3 kg - CH0068

COCOA BUTTER

> 3 kg - CH0069

COCOA BUTTER IN PELLETS

> 10 kg - CH0070

DECORATING AND SERVICE PRODUCTS

CHOCOLATE PEARLS 55%

> 4 kg - CH0071

CRISPY PEARLS COATED WITH BLOND CHOCOLATE

> 3 kg - CH0072

CRISPY PEARLS COATED WITH WHITE CHOCOLATE

> 3 kg - CH0073

CRISPY PEARLS COATED WITH CARAMELIA CHOCOLATE

> 3 kg - CH0074

CRISPY PEARLS COATED WITH DARK CHOCOLATE

> 3 kg - CH0075

CRISPY PEARLS COATED WITH INSPIRATIONAL RASPBERRY

> 1 kg - CH0076

NEUTRAL ABSOLU CRISTAL GLAZE

> 5 kg - CH0077

SOFT DARK CHOCOLATE GLAZE ABSOLU NAPPAGE

> 1 kg - CH0078

FONDANT GLAZING PASTE

> 10 kg - CH0079

CELAYA 17% HOT CHOCOLATE

> 1 lt - CH0080

NYANGBO CHOCOLATE FLAKES

> 250 g - CH0081

OABIKA 72 B CONCENTRATE

> 5 kg - CH0082

Valrhona - France

PRALINES, CHOCOLATES & CO

**BLACKCURRANT DARK CHOCOLATE
(BLACKCURRANT GANACHE)**

> 2 kg - CH0083

**CAFÉ NOIR
(ARABICA COFFEE GANACHE)**

> 2 kg - CH0084

**MYRIADE
(COFFEE, CARDAMOM, AND ORANGE
GANACHE)**

> 2 kg - CH0085

**MILK COFFEE
(ARABICA COFFEE GANACHE)**

> 2 kg - CH0086

**JASMINE TEA
(GREEN TEA GANACHE)**

> 2 kg - CH0087

**CHAPKA NOIR
(DARK CHOCOLATE GANACHE)**

> 2 kg - CH0088

**MILK GUANAJA
(GUANAJA GRAND CRU GANACHE)**

> 2 kg - CH0089

**PALET OR DARK CHOCOLATE
(GUANAJA GRAND CRU GANACHE)**

> 2 kg - CH0090

**MILK MACAE
(MACAE GRAND CRU GANACHE)**

> 2 kg - CH0091

**SALTED CARAMEL
(SALTED CARAMEL GANACHE)**

> 2 kg - CH0092

**WHITE COGNAC
(COGNAC GANACHE WITH ORANGE)**

> 2 kg - CH0093

**INTENSE IVOIRE
(ALMOND AND HAZELNUT PRALINE)**

> 2 kg - CH0094

**MILK MALAKOFF
(ALMOND AND HAZELNUT PRALINE)**

> 2 kg - CH0095

**MILK GRETA
(ALMOND AND HAZELNUT PRALINE)**

> 2 kg - CH0096

**MILK RINETTE
(ALMOND AND HAZELNUT PRALINE)**

> 2 kg - CH0097

**DARK PRALIFEUILLETE
(ALMOND PRALINE)**

> 2 kg - CH0098

**MILK TONKA
(ALMOND AND HAZELNUT PRALINE)**

> 2 kg - CH0099

**DARK PRALICOCO
(ALMOND AND COCONUT PRALINE)**

> 2 kg - CH0100

**MEDITERRANEAN DARK CHOCOLATE
(WITH ORANGE ZEST AND NUTS)**

> 2 kg - CH0101

**WHITE ALICANTE
(ALMOND AND PISTACHIO CREAM)**

> 2 kg - CH0102

**BLACK ALMOND ORANGE
(ALMOND PASTE)**

> 2 kg - CH0103

**ORANGE PEEL COATED
WITH DARK CHOCOLATE**

> 2 kg - CH0104

**RASPBERRY CRUMBLE
(RASPBERRY GANACHE)**

> 2 kg - CH0105

**MILLEFEUILLE
(VANILLA AND MILK GIANDUJA
GANACHE)**

> 2 kg - CH0106

**CRISPY CEREALS COATED WITH
GUANAJA 70% DARK CHOCOLATE**

> 2 kg - CH0107

**CRISPY CEREALS COATED WITH
CARAMELIA 36% DARK CHOCOLATE**

> 2 kg - CH0108

**CRISPY CEREALS COATED WITH
DULCEY 35% DARK CHOCOLATE**

> 2 kg - CH0109

**CRISPY CEREALS COATED
WITH INSPIRATIONAL RASPBERRY**

> 1 kg - CH0110

**HAZELNUTS COATED
WITH DARK CHOCOLATE**

> 2 kg - CH0111

**ALMONDS COATED
WITH DARK CHOCOLATE**

> 2 kg - CH0112

**ALMONDS COATED
WITH DULCEY CHOCOLATE**

> 2 kg - CH0113

**ALMONDS COATED
WITH GIANDUJA AND COCOA**

> 2 kg - CH0114

**ALMONDS COATED WITH GIANDUJA
AND POWDERED SUGAR**

> 2 kg - CH0115

**COOKIES COATED
WITH MILK CHOCOLATE**

> 2 kg - CH0116

**COFFEE-FLAVORED
CHOCOLATE BEANS**

> 1 kg - CH0117

FRUIT JELLIES

> 6 varieties - 32 pz per varieties - CH0118

Chocolatree



Chocolatree is the brand of spirited or elegant, yet always inspiring decorations, crafted with natural colors, designed to accompany pastry chefs in their pursuit of uniqueness in their creations. Chocolatree offers ready-to-use chocolate decorations or customized options, empowering pastry chefs to craft personalized designs with a touch of fun. With a myriad of decorations, colorants, and finishes, all 100% natural, each dessert is transformed into a special treat. Seasonal collections celebrate various moments of the year, ensuring pastry chefs always have something unique and exceptional to offer.

www.chocolatree.fr

CHOCOLATE DECORATIONS

CHOCOLATE SQUARE 50*50mm

- > Guanaja 70% - CH0119
- > Dulcey 55% - CH0120
- > Jivara 40% - CH0121
- > Inspirational raspberry - CH0122
- > Opalis white 33% - CH0123

CHOCOLATE CIRCLE 50mm DIAMETER

- > Guanaja 70% - CH0124
- > Dulcey 55% - CH0125
- > Jivara 40% - CH0126
- > Opalis white 33% - CH0127

OAK LEAF CHOCOLATE 50*35mm

- > Guanaja 70% - CH0128
- > Dulcey 55% - CH0129
- > Jivara 40% - CH0130
- > Opalis white 33% - CH0131

CHOCOLATE LEAF 62*48mm

- > Guanaja 70% - CH0132
- > Dulcey 55% - CH0133
- > Jivara 40% - CH0134
- > Inspirational raspberry - CH0135

MINI CHOCOLATE LEAF 25*12mm

- > Dulcey 55% - CH0136
- > Inspirational raspberry - CH0137

VANILLA BULGING ECLAIR SHELL

110*25 mm - CH0138

COFFEE BULGING ECLAIR SHELL

110*25 mm - CH0139

PURE DARK CHOCOLATE BULGING

ECLAIR SHELL

110*25 mm - CH0140

PURE WHITE CHOCOLATE BULGING

ECLAIR SHELL

110*25 mm - CH0141

ASSORTED DARK CHOCOLATE HEARTS

GUANAJA 70%

25*22 mm - CH0142

DARK CHOCOLATE DROPLET FOR GUANAJA 70% ENTREMETS DECORATION

85*50*30 mm - CH0143

MINI ASSORTED COLORED PETALS

35252 mm - CH0144

DARK CHOCOLATE GEM-LIKE SWIRL

70*16 mm - CH0145

ASSORTED DARK CHOCOLATE OVALS

GUANAJA 70% - CH0146

3D BUTTERFLIES IN 3 SIZES - CH0147

CURSIVE "HAPPY BIRTHDAY" RECTANGLE

70*15 mm - CH0148

CLASSIC INCISED CARDBOARD

70*50 mm - CH0149

SPRAYS

ORANGE COLOR SPRAY

> 400 ml - CH0150

GREEN COLOR SPRAY

> 400 ml - CH0151

RED COLOR SPRAY

> 400 ml - CH0152

PINK COLOR SPRAY

> 400 ml - CH0153

WHITE COLOR SPRAY

> 400 ml - CH0154

YELLOW COLOR SPRAY

> 400 ml - CH0155

DARK CHOCOLATE COLOR SPRAY

> 400 ml - CH0156

MILK CHOCOLATE COLOR SPRAY

> 400 ml - CH0157

SPARKLING BRONZE SPRAY

> 100 ml - CH0158

SPARKLING COPPER SPRAY

> 100 ml - CH0159



Sosa



The company, founded in 1967 as a family business producing artisanal biscuits and wafers, has evolved over time to become an international reference point for the production of an extensive range of products: dried fruit, dehydrated fruit, texturizers, natural plant extracts, essential oils, and much more. Technology, research, and innovation enable the company to continually expand and enhance its product lines, catering to the needs of chefs and pastry chefs worldwide.

www.indispensables-sosa.com

SUGARS, SALTS, AND EDIBLE METAL

DEXTROSE

> 650 g - CH0160

POWDERED GLUCOSE 33DE

> 600 g - CH0161

> 2 kg - CH0162

POWDERED ISOMALT

> 900 g - CH0163

GLUCOSE SYRUP

> 1.5 kg - CH0164

INVERTED SUGAR

> 1.4 kg - CH0165

DRIED FRUITS, CAMELIZED, PRALINES, PASTE

CAMELIZED LONG CANTONESE ALMOND

> 600 g - CH0166

TOASTED CLEAN MARCONA ALMOND

> 1 kg - CH0167

CAMELIZED CANTONESE HAZELNUT

> 600 g - CH0168

GRANULATED CANTONESE HAZELNUT

> 700 g - CH0169

NATURAL CALIFORNIA WALNUT (HALF)

> 1 kg - CH0170

CAMELIZED CANTONESE MACADAMIA NUT

> 600 g - CH0171

RAW MACADAMIA NUT

> 1 kg - CH0172

CAMELIZED PECAN NUT

> 500 g - CH0173

CAMELIZED PECAN NUT

> 600 g - CH0174

RAW PECAN NUT

> 1 kg - CH0175

CAMELIZED CANTONESE PISTACHIO

> 600 g - CH0176

PURE TOASTED PEANUT PASTE

> 1 kg - CH0177

PURE PISTACHIO PASTE

> 1 kg - CH0178

VANILLA AND SPICES

**CONCENTRATED BOURBON
VANILLA AROMA PASTE**

> 1.5 kg - CH0179

MADAGASCAR VANILLA AROMA

> 50 g - CH0180

**CONFIT
AND CRYSTALLIZED**

MANGO CUBES

> 1.5 kg - CH0181

TATIN APPLE CUBES

> 1.3 kg - CH0182

WHOLE BERRIES

> 1.5 kg - CH0183

CRYSTALLIZED VIOLET PETALS

> 500 g - CH0184

CONCENTRATED PASTE

YUZU PASTE

> 1.5 kg - CH0185

DRIED

DRIED APRICOT

> 1 kg - CH0186

GRATED COCONUT

> 400 g - CH0187

CHESTNUT FLOUR

> 800 g - CH0188

WHOLE DEHYDRATED RASPBERRY

> 75 g - CH0189

DRIED RED CURRANT

> 1.2 kg - CH0190

DRIED ROSE PETALS

> 80 g - CH0191



FREEZE-DRIED AND CRISPIES

APRICOT CRISPY 1-4mm

> 250 g - CH0192

FREEZE-DRIED BEET SLICES

> 40 g - CH0193

CARAMEL CRISPY

> 750 g - CH0194

CHERRY CRISPY 2-10mm

> 200 g - CH0195

FREEZE-DRIED BLACK OLIVE FLOUR

> 150 g - CH0196

FREEZE-DRIED GREEN OLIVE FLOUR

> 400 g - CH0197

STRAWBERRY CRISPY 1-3mm

> 250 g - CH0198

WET-PROOF STRAWBERRY CRISPY

> 400 g - CH0199

WHOLE FREEZE-DRIED WILD STRAWBERRY

> 60 g - CH0200

FREEZE-DRIED STRAWBERRY POWDER

> 250 g - CH0201

PASSION FRUIT CRISPY 2-10mm

> 200 g - CH0202

WET-PROOF PASSION FRUIT CRISPY

> 400 g - CH0203

RASPBERRY CRISPY 2-10mm

> 300 g - CH0204

RASPBERRY CRISPY 5-8mm

> 250 g - CH0205

WET-PROOF RASPBERRY CRISPY

> 400 g - CH0206

FREEZE-DRIED RASPBERRY POWDER

> 300 g - CH0207

DICED FREEZE-DRIED MANGO

> 100 g - CH0208

FREEZE-DRIED CORN

> 120 g - CH0209

FREEZE-DRIED BLUEBERRY

> 60 g - CH0210

FREEZE-DRIED TOMATO CHERRY

> 50 g - CH0211

FREEZE-DRIED PORCINI MUSHROOM POWDER

> 100 g - CH0212

YOCRISPY (FREEZE-DRIED YOGURT)

> 280 g - CH0213

NATURAL EXTRACT POWDER: RED BEET

> 300 g - CH0214

NATURAL EXTRACT POWDER: CARROT

> 500 g - CH0215

BERRY POWDER

> 700 g - CH0216

PASSION FRUIT POWDER

> 700 g - CH0217

SMOKE POWDER

> 500 g - CH0218

GRILLED NATURAL FLAVOR POWDER

> 400 g - CH0219

FREEZE-DRIED COCONUT MILK

> 400 g - CH0220

NATURAL EXTRACT POWDER: ROASTED PEPPERS

> 600 g - CH0221

NATURAL EXTRACT POWDER: TOMATO

> 450 g - CH0222

WASABI POWDER

> 200 g - CH0223

YOPOLS MEDITERRANEAN

> 800 g - CH0224

ORGANIC GREEN TEA MATCHA

> 350 g - CH0225

CHOCOLATE AND PASTRY PRODUCTS



Sosa



FLAVORS AND ESSENCES

ASCORBIC ACID

> 1 kg - CH0226

CITRIC ACID POWDER

> 1 kg - CH0227

CULINARY JOURNEY

PEANUT BUTTER

> 220 g - CH0228

BEEF GRAVY

> 1.4 kg - CH0229

ONION GRAVY

> 1.5 kg - CH0230

CHICKEN GRAVY

> 1.4 kg - CH0231

VEGETABLE GRAVY

> 1.5 kg - CH0232

DEEP FRIED TEXTURES

PORK AIR BAG FLOUR

> 600 g - CH0233

PORK AIR BAG GRANULES

> 750 g - CH0234

POTATO AIR BAG FLOUR

> 650 g - CH0235

POTATO AIR BAG GRANULES

> 750 g - CH0236

TEMPURA FLOUR

> 500 g - CH0237

FREE AIR BAG FLOUR (RICE AND KUZU)

> 400 g - CH0238

FRY GLUE (BREADING BASE)

> 500 g - CH0239

ORIENTAL TEMPURA

> 500 g - CH0240

PANKO

> 200 g - CH0241

TEXTURES

AGAR AGAR

> 500 g - CH0242

POWDERED ALBUMIN

> 500 g - CH0243

ALGIN

> 750 g - CH0244

BUBBLE PREPARATION

POWDER BASED ON

EGG WHITE

> 500 g - CH0245

CHLORIDE

> 750 g - CH0246

ELASTIC

> 550 g - CH0247

FRUIT PECTIN NH

> 500 g - CH0248

POWDERED

BOVINE GELATIN

> 750 g - CH0249

SILVER LEAF GELATIN

SHEETS

> 2 kg - CH0250

GOLD LEAF

GELATIN SHEETS

> 2 kg - CH0251

VEGETABLE GELATIN POWDER

> 500 g - CH0252

GELBINDER

> 500 g - CH0253

HOT GELCREM

> 500 g - CH0254

COLD GELCREM

> 500 g - CH0255

GELESPESSA

> 500 g - CH0256

GLICEMUL

> 400 g - CH0257

GLYCERIN

> 1.3 kg - CH0258

GLUCONOLACTATE

> 500 g - CH0259

GUAR GUM

> 750 g - CH0260

GELLAN GUM

> 500 g - CH0261

KAPPA GUM

> 600 g - CH0262

XANTHAN GUM

> 500 g - CH0263

CLEAR XANTHAN GUM

> 500 g - CH0264

PH KIT

> 750 g - CH0265

INSTAGEL GELATIN

> 500 g - CH0266

HOT INULIN

> 500 g - CH0267

IOTA PRO PANNACOTTA

> 800 g - CH0268

POWDERED SOY LECITHIN

> 400 g - CH0269

MALTOSEC

> 500 g - CH0270

METHYLGEL

> 300 g - CH0271

NATUR EMUL

> 500 g - CH0272

YELLOW SLOW SET PECTIN

> 500 g - CH0273

PETA CRISPY CHOCOLATE

> 900 g - CH0274

PETA CRISPY RASPBERRY

> 900 g - CH0275

PETA CRISPY LIME

> 900 g - CH0276

PETA CRISPY NEUTRAL

> 750 g - CH0277

COLD STABILIZER

PROESPUMA

> 700 g - CH0278

KUZU PROMOCHI

> 400 g - CH0279

PROMOUSSE

> 3 kg - CH0280

PROSOUFFLÈ

> 500 g - CH0281

COLD STABILIZER

PROCREMA 100

> 3 kg - CH0282

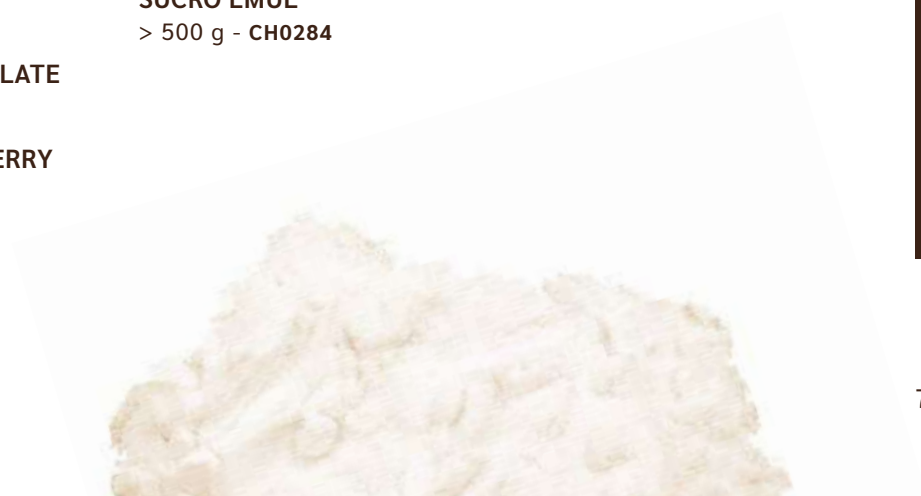
PROSORBET

100 STABILIZER

> 3 kg - CH0283

SUCRO EMUL

> 500 g - CH0284



Ravifruit

FRUIT PUREE

APRICOT

> 1 kg - CH0285

SOUR CHERRIES

> 1 kg - CH0286

PINEAPPLE

> 1 kg - CH0287

BANANA

> 1 kg - CH0288

STRAWBERRY

> 1 kg - CH0289

PASSION FRUIT

> 1 kg - CH0290

RASPBERRY

> 1 kg - CH0291

LEMON

> 1 kg - CH0292

LYCHEE

> 1 kg - CH0293

MANDARIN ORANGE

> 1 kg - CH0294

MANGO

> 1 kg - CH0295

GREEN APPLE

> 1 kg - CH0296

BLUEBERRY

> 1 kg - CH0297

PEAR

> 1 kg - CH0298

WHITE PEACH

> 1 kg - CH0299

BLACK CURRANT

> 1 kg - CH0300

MIXED BERRY

> 1 kg - CH0301

MOJITO MIX

> 1 kg - CH0302

PABANA MIX

> 1 kg - CH0303

PINA COLADA MIX

> 1 kg - CH0304

SORBET MIX SYRUP

> 5 kg - CH0305



Ever since its establishment in 1981, Ravifruit has been dedicated to bringing you the very best of nature's bounty while upholding core values like environmental stewardship, preserving authentic flavors, and delivering unparalleled quality and service. True to its ethos, Ravifruit oversees every step of the process: from cultivating fruits in the finest terroirs to harvesting at peak ripeness and transforming them using the highest quality standards. This meticulous approach ensures that Ravifruit products are of exceptional quality, free from artificial additives. With their genuine and authentic flavors and the perfect blend of texture and taste, Ravifruit offers chefs and pastry chefs the essential ingredients they need to elevate their creations to new heights.

www.ravifruit.com

Other



DRIED FRUITS

PEELED BITTER ALMONDS

> 1 kg - CH0306

PEELED ALMONDS

> 1 kg - CH0307

ALMOND STICKS

> 1 kg - CH0308

ALMOND GRANULES

> 1 kg - CH0309

ALMOND FLOUR

> 1 kg - CH0310

ALMOND FLAKES

> 1 kg - CH0311

RAW SWEET ALMOND PASTE

> 1 kg - CH0312

TOASTED SWEET ALMOND PASTE

> 1 kg - CH0313

TANT POUR TANT 50% (SUGAR AND ALMOND POWDER)

> 500 g - CH0314

PEELED IGP PIEDMONT HAZELNUTS

> 500 g - CH0315

CREAM OF TOASTED IGP PIEDMONT HAZELNUTS

> 500 g - CH0316

FLOUR OF TOASTED IGP PIEDMONT HAZELNUTS

> 500 g - CH0317

GRANULES OF TOASTED IGP PIEDMONT HAZELNUTS

> 500 g - CH0318

PEELED BIO PINE NUTS

> 500 g - CH0319

PEELED AND PEELED BRONTE PISTACHIOS

> 1 kg - CH0320

GRANULES OF BRONTE PISTACHIOS

> 1 kg - CH0321

FLOUR OF BRONTE PISTACHIOS

> 1 kg - CH0322

CREAM OF BRONTE PISTACHIOS

> 1 kg - CH0323

CAROB PULP FLOUR

> 1.5 kg - CH0324

FLOUR OF PEELED BRONTE PISTACHIOS

> 1 kg - CH0325

FLOUR OF SICILIAN CAROB SEEDS

> 200 g - CH0326

ICE CREAM

COLD BASE FOR SORBETS

> 1.42 kg - CH0327

MOUNTAIN MILK VANILLA ICE CREAM

> 1 lt - CH0328

SWEETENERS AND SUGARS

CANADIAN MAPLE SYRUP

> 1 lt - CH0329

ROOTS

LICORICE POWDER

> 1kg - CH0330

CANDIED FRUIT

CANDIED ORANGE PEELS

> 300 g - CH0331

CANDIED ORANGE CRUMBS

> 5 kg - CH0332

CANDIED LEMON PEELS

> 300 g - CH0333

CHESTNUTS

WHOLE CANDIED CHESTNUTS

> 600 g - CH0334

STEAMED WHOLE CHESTNUTS

> 430 g - CH0335

CANDIED CHESTNUT PASTE

> 1 kg - CH0336

NATURAL CHESTNUT PUREE

> 870 g - CH0337

VANILLA

VANILLA FROM MADAGASCAR

> 250 g - CH0338

EDIBLE GOLD AND SILVER

23 KARAT GOLD LEAF

> 25 leaves - 86*86 mm - CH0339

SILVER LEAF

> 25 leaves - 86*86 mm - CH0340



LONG-LASTING PRODUCTS

Caviar

CAVIPOINT Premium Caviar



Cavipoint offers authentic Russian MALOSSOL caviar, produced according to Russian traditions with minimal salt content to preserve the delicate creamy taste of the caviar eggs, using only fresh raw material, never frozen, ensuring optimal freshness and quality. The caviar comes from fish farmed in natural and strictly controlled conditions, without the use of antibiotics. The caviar eggs are meticulously selected to meet the standards of our premium clients, ensuring top-notch quality and satisfaction.

AMUR ROYALE PREMIUM

- > 30 g - LL0001
- > 50 g - LL0002
- > 100 g - LL0003
- > 250 g - LL0004
- > 500 g - LL0005

BAERII PREMIUM

- > 30 g - LL0006
- > 50 g - LL0007
- > 100 g - LL0008
- > 250 g - LL0009
- > 500 g - LL0010

OSIETRA IMPERIAL

- > 30 g - LL0011
- > 50 g - LL0012
- > 100 g - LL0013
- > 250 g - LL0014
- > 500 g - LL0015

BELUGA IMPERIAL

- > 30 g - LL0016
- > 50 g - LL0017
- > 100 g - LL0018
- > 250 g - LL0019
- > 500 g - LL0020

GORBUSHA - WILD SALMON ROE

- > 250 g - LL0021
- > 500 g - LL0022

KETA - WILD SALMON ROE

- > 250 g - LL0023
- > 500 g - LL0024

www.caviar-point.com

PRUNIER ✨

ASETRA

- > 30 g - LL0025
- > 50 g - LL0026
- > 125 g - LL0027
- > 250 g - LL0028

BAERII

- > 30 g - LL0029
- > 50 g - LL0030
- > 125 g - LL0031
- > 250 g - LL0032

TRADITION (BAERII)

- > 30 g - LL0033
- > 50 g - LL0034
- > 125 g - LL0035
- > 250 g - LL0036

CAVIAR HOUSE ✨

ASETRA

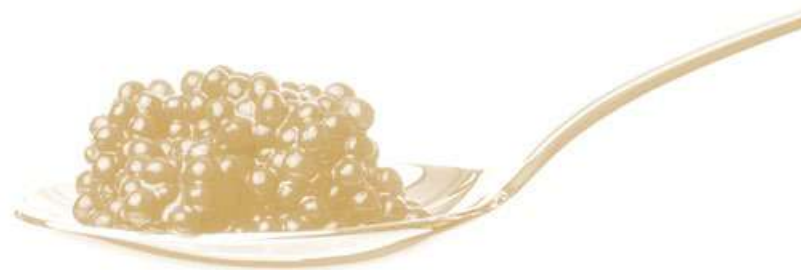
- > 50 g - LL0037
- > 125 g - LL0038
- > 250 g - LL0039

BELUGA

- > 50 g - LL0040
- > 125 g - LL0041
- > 250 g - LL0042

BELUGA IMPERIAL

- > 50 g - LL0043
- > 125 g - LL0044
- > 250 g - LL0045



CAVIAR
HOUSE
&
PRUNIER

For over a century, Caviar House & Prunier has been a leading and globally recognized company for its ability to select, salt, and mature sturgeon roe. Prunier is the only producer of caviar in the world that values its production with traditional methods, offering the market a unique caviar with an exquisite taste that focuses on the color, size of the grains, age, and maturity of the caviar. Prunier caviar is obtained from the "Acipenser Baerii" sturgeon originating from Siberia and farmed in France. Selected at the time of fish slaughter, the caviar is salted and left to mature using the same methods used in the Caspian Sea region.

www.caviarhouse-prunier.de

Other

WHITEFISH ROE

> 100 g - LL0046

SALMON RAINBOW TROUT ROE

> 200 g - LL0047

SALMON ROE

> 500 g - LL0048

PIKE ROE

> 100 g - LL0049

CHAR ROE

> 200 g - LL0050



Bottarga

SLICED RED TUNA BOTTARGA

> 350/600 g - LL0051

> 0.7/1.6 kg - LL0052

GREY MULLET BOTTARGA

> 110/140 g - LL0053

Smoked and Cured

CENTRAL CUT SMOKED SWORDFISH

> 1.8 kg - LL0054

SMOKED TUNA

> 2 kg - LL0055

TUNA HAM

> 1.5-2 kg - LL0056

SMOKED EEL FILLET

> 350 g - LL0057

SMOKED TROUT FILLET

> 800 g - LL0058

SMOKED HERRING FILLET

> 150-250 - LL0059

WHOLE SMOKED EEL

> 200-300 - LL0060

BALIK SMOKED SALMON

> 1.2 kg - LL0061

SMOKED BELVELLY IRELAND SALMON

> 1.5 kg - LL0062

WILD ALASKA SMOKED SALMON

> 750 g - LL0063

Anchovies

SANFILIPPO ✨

CANTABRIAN ANCHOVIES TIRAS (IN OLIVE OIL, WHOLE FILLET)

- > 90 g - LL0064
- > 220 g - LL0065

CANTABRIAN ANCHOVIES SAN FILIPPO BOCADOS (IN OLIVE OIL, ONLY CENTRAL PART OF THE FILLET)

- > 70 g - LL0066
- > 90 g - LL0067
- > 180 g - LL0068

CANTABRIAN ANCHOVIES 1 BAR (UNDER SALT)

- > 5 kg - LL0069



Since 1896, the Sanfilippo family has been producing anchovies, ever since they migrated to Santoña from the Sicilian villages of Porticello and Santa Flavia, bringing with them their technical expertise in anchovy processing. Their product stands out for its quality, as only Cantabrian anchovies caught from April to June are used. The processing is done manually, and the salting is carried out with care, following a time-honored process.

www.anchoasanfilippo.com

CONSERVAS RUEDA

CANTABRIAN ANCHOVIES

- > 50 g - LL0070
- > 120 g (8-10 fillets) - LL0071



SPICES, HERBS, AND CONDI- MENTS

WILD ANISE
> 400 g - LL0072

STAR ANISE
> 150 g - LL0073

**ORGANIC
JUNIPER BERRIES**
> 250 g - LL0074

**WHOLE CINNAMON
STICK BIO**
> 200 g - LL0075

GREEN CARDAMOM BIO
> 200 g - LL0076

WHITE CARDAMOM
> 300 g - LL0077

ORGANIC CLOVES BIO
> 250 g - LL0078

CORIANDER BIO
> 250 g - LL0079

CUMIN BIO
> 500 g - LL0080

TONKA BEANS
> 200 g - LL0081

MACE
> 150 g - LL0082

NUTMEG BIO
> 300 g - LL0083

PANTELLERIA OREGANO
> 100 g - LL0084

WHITE POPPY (SEEDS)
> 500 g - LL0085

BLUE POPPY (SEEDS)
> 500 g - LL0086

**LONG PEPPER
FROM JAVA BIO**
> 200 g - LL0087

**PONDICHERRY
RED PEPPER**
> 500 g - LL0088
> 60 g - LL0089

PINK PEPPER
> 250 g - LL0090
> 25 g - LL0091

WHITE PEPPER
> 500 g - LL0092
> 60 g - LL0093

**BLACK SARAWAK
PEPPER**
> 500 g - LL0094
> 65 g - LL0095

**SICHUAN RED
PEPPER**
> 200 g - LL0096
> 20 g - LL0097

**SICHUAN GREEN
PEPPER**
> 200 g - LL0098
> 25 g - LL0099

TCHULI PEPPER BIO
> 200 g - LL0100
> 25 g - LL0101

**TIMUT PEPPER
FROM NEPAL**
> 200 g - LL0102
> 30 g - LL0103

**GREEN KERALA
PEPPER**
> 400 g - LL0104
> 25 g - LL0105

**WILD VOA-TSYPERIFERY
PEPPER**
> 200 g - LL0106
> 60 g - LL0107

JAMAICAN ALLSPICE
> 200 g - LL0108
> 35 g - LL0109

**WHOLE YELLOW
MUSTARD SEEDS**
> 500 g - LL0110

**WHOLE BLACK
MUSTARD SEEDS**
> 500 g - LL0111

**ORGANIC WHITE
SESAME SEEDS**
> 500 g - LL0112

GOLDEN SESAME SEEDS
> 500 g - LL0113

**ORGANIC BLACK
SESAME SEEDS BIO**
> 500 g - LL0114

**GROUND LEMON
PEPPER**

> 170 g - LL0115
> 50 g - LL0116

SUMAC

> 500 g - LL0117

**ORGANIC TURMERIC
POWDER BIO**

> 500 g - LL0118

**PIMENTON DE LA VERA
DOP (SMOKED SWEET
PAPRIKA)**

> 75 g - LL0119

SWEET PAPRIKA POWDER

> 500 g - LL0120

PAYS BASQUE CHILI

> 500 g - LL0121

**CHASSE A COURRE
(HUNTING BLEND)**

> 200 g - LL0122
> 40 g - LL0123

**COURT-BOUILLON
OF THE SEA**

> 500 g - LL0124

POWDERED SPICE BLEND

> 200 g - LL0125
> 70 g - LL0126

CAJUN BLEND

> 500 g - LL0127

**5 TYPES
PEPPER BLEND**

> 500 g - LL0128
> 50 g - LL0129

**GINGERBREAD
SPICE BLEND**

> 500 g - LL0130

**ZATHAN PENICIEN
POWDER**

> 400 g - LL0131
> 35 g - LL0132

1001 NIGHT CURRY

> 350 g - LL0133
> 45 g - LL0134

BLACK PEARL CURRY

> 200 g - LL0135
> 40 g - LL0136

BOMBAY MEDIUM CURRY

> 500 g - LL0137
> 50 g - LL0138

MADRAS STRONG CURRY

> 500 g - LL0139
> 50 g - LL0140

RED THAIKIRI CURRY

> 200 g - LL0141
> 45 g - LL0142

ROSE CORIAL CURRY

> 200 g - LL0143
> 45 g - LL0144

FISH MASALA

> 500 g - LL0145

MEAT MASALA

> 500 g - LL0146

VADOUVAN MASALA

> 110 g - LL0147

TANDOORI MASALA

> 500 g - LL0148
> 60 g - LL0149

KALA NAMAK FINE SALT

> 250 g - LL0150

**HALEN MON WALES
PURE FINE SALT**

> 100 g - LL0151

**HALEN MON WALES
PURE COARSE SALT**

> 500 g - LL0152
> 100 g - LL0153

**HALEN MON WALES
SMOKED SALT**

> 500 g - LL0154
> 100 g - LL0155

**HALEN MON WALES
SPICED SALT**

> 500 g - LL0156
> 100 g - LL0157

Saffron

SAFFRON THREADS

> 2 g - LL0158
> 50 g - LL0159

SAFFRON POWDER

> 20 g - LL0160



Pickled vegetables



BELLA DI CERIGNOLA OLIVES

(Puglia)

> 500 g - LL0161

RIVIERA OLIVES

(Liguria)

> 1 kg - LL0162

CRUSHED OLIVES

(Calabria)

> 1.5 kg - LL0163

TAGGIASCA OLIVES

(Liguria)

> 280 g - LL0164

GREEN AND BLACK OLIVES

(Calabria)

> 1.5 kg - LL0165

ROMAN-STYLE ARTICHOKE

(Sicily)

> 280 g - LL0166

> 2.9 kg - LL0167

ARTICHOKE WITH STEM

(Puglia)

> 2.8 kg - LL0168

ARTICHOKE HEARTS

(Puglia)

> 285 g - LL0169

ARTICHOKE CREAM

(Sicily)

> 280 g - LL0170

ARTICHOKE PATÉ

(Puglia)

> 125 g - LL0171

WILD ASPARAGUS

(Sicily)

> 280 g - LL0172

TURNIP TOPS HEARTS

(Puglia)

> 280 g - LL0173

FAVA BEANS AND CHICORY

(Puglia)

> 220 g - LL0174

SPICY PEPPERS

(Calabria)

> 140 g - LL0175

ANCHOVY-STUFFED PEPPERS

(Piedmont)

> 290 g - LL0176

TUNA-STUFFED PEPPERS

(Piedmont)

> 290 g - LL0177

PIMIENTOS DEL PIQUILLO

(Spain)

> 390 g - LL0178

SUN-DRIED TOMATOES

(Puglia)

> 280 g - LL0179

CHERRY TOMATOES

(Sicily)

> 280 g - LL0180

DANDELION

(Veneto)

> 290 g - LL0181

GRILLED ZUCCHINI

(Puglia)

> 280 g - LL0182

SWEET ASPARAGUS

(Veneto)

> 590 g - LL0183

BORETTANE ONIONS

(Veneto)

> 400 g - LL0184

RED RADICCHIO

(Veneto)

> 390 g - LL0185

PUMPKIN

(Sicily)

> 390 g - LL0186

Sauces

SABOR ORGANIC GAZPACHO
> 1 lt - LL0187

TRADITIONAL TOMATO PRESERVE
(Calabria)
> 500 g - LL0188

DATTERINO TOMATO SAUCE
(Sicily)
> 370 g - LL0189

CHUNKY TOMATO SAUCE
(Sicily)
> 370 g - LL0190

CRUSHED TOMATO SAUCE
(Calabria)
> 400 g - LL0191

PUMPKIN AND SPECK CREAM
(Veneto)
> 200 g - LL0192

FRESH GENOVESE PESTO
(Liguria)
> 1.5 kg - LL0193

GENOVESE PESTO
(Liguria)
> 180 g - LL0194

DANDELION PESTO
(Veneto)
> 200 g - LL0195

GREEN SAUCE
(Piedmont)
> 130 g - LL0196

BASIL SAUCE
(Puglia)
> 275 g - LL0197

ARRABBIATA SAUCE
(Puglia)
> 275 g - LL0198

OLIVE SAUCE
(Puglia)
> 275 g - LL0199

RED RADICCHIO SAUCE
(Veneto)
> 200 g - LL0200

BLACK ANGUS RAGU
> 212 g - LL0201

CHIANINA RAGU
> 212 g - LL0202

WILD BOAR RAGU
> 212 g - LL0203

DOP CINTA SENESE RAGU
> 212 g - LL0204

FASSONA PIEMONTESE RAGU
> 212 g - LL0205

Jam, Mostarda and Honey

BLACK CHERRY JAM
> 110 g - LL0206

QUINCE, THYME, AND ROSEMARY JAM
> 110 g - LL0207

FIG AND HONEY JAM
> 110 g - LL0208

BLUEBERRY AND FOREST FRUITS JAM
> 110 g - LL0209

ONION JAM
> 240 g - LL0210

CREMONESE MIXED FRUIT MOSTARDA
> 220 g - LL0211

CLEMENTINE HOT SAUCE
> 400 g - LL0212

QUINCE HOT SAUCE
> 400 g - LL0213

PEACH HOT SAUCE
> 400 g - LL0214

LEMON HOT SAUCE
> 400 g - LL0215

PEAR HOT SAUCE
> 400 g - LL0216

AILANTO ORGANIC HONEY
> 500 g - LL0217

CAROB HONEY
> 690 g - LL0218

CHESTNUT ORGANIC HONEY
> 500 g - LL0219

ARBUTUS HONEY
> 250 g - LL0220

LAVENDER HONEY
> 500 g - LL0221

SPICED HONEY
> 230 g - LL0222

SAFFRON HONEY
> 225 g - LL0223



OILS, VINEGARS AND CONDIMENTS



Extra virgin olive oil

AZIENDA DEL CARMINE - ANCONA

**MONOVARIETAL EXTRA VIRGIN
OLIVE OIL LECCINO**
> 0.25 l - OV0001
> 0.5 l - OV0002

**MONOVARIETAL EXTRA VIRGIN
OLIVE OIL ASCOLANA TENERA**
> 0.25 l - OV0003
> 0.5 l - OV0004

**MONOVARIETAL EXTRA VIRGIN
OLIVE OIL FRANTOIO**
> 0.25 l - OV0005
> 0.5 l - OV0006

**BLEND EXTRA VIRGIN
OLIVE OIL**
> 5 l - OV0007



*In these 70 hectares,
nestled amidst an expanse
of olive groves, Antonio
Roversi, the patriarch
behind Del Carmine
olive oil, has overseen
generations past and
present on the estate. He
has personally dedicated
himself to nurturing the
project's growth, ensuring
foremost the excellence of
the raw materials and the
production of high-quality
extra virgin olive oil.*

www.aziendadelcarmine.it

FRANTOIO GIANNIGIACANI

**MONOVARIETAL
EXTRA VIRGIN
OLIVE OIL RAGGIA**
> 0.25 l - OV0008
> 0.5 l - OV0009

**GRAND CRU
EXTRA VIRGIN OLIVE OIL**
> 0.25 l - OV0010
> 0.5 l - OV0011

**EXTRA VIRGIN OLIVE OIL
FLAVORED WITH
NATURAL ESSENTIAL OILS
(LEMON /BASIL/
CLEMENTINE...)**
> 0.25 l - OV0012
> 0.5 l - OV0013

FRESCOBALDI - TUSCANY

**LADEMIO EXTRA VIRGIN
OLIVE OIL**
> 0.25 l - OV0014
> 0.5 l - OV0015

LUCIO POMPILI

**CARTOCETO DOP
EXTRA VIRGIN OLIVE OIL**
> 5 l - OV0016



Other oils

SWEET ALMOND OIL

> 500 ml - OV0017

HAZELNUT OIL

> 500 ml - OV0018

WALNUT OIL

> 500 ml - OV0019

WHITE TRUFFLE OLIVE OIL

> 250 ml - OV0020

Balsamic vinegar

ACETAIA TERRE NERE

TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP

EXTRAVECCHIO 25 YEARS

> 100 ml - OV0021

TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP

AFFINATO 12 YEARS

> 100 ml - OV0022

BALSAMIC VINEGAR OF MODENA IGP VIRTUS

> 250 ml - OV0023

BALSAMIC VINEGAR OF MODENA IGP BIO

> 250 ml - OV0024

BALSAMIC VINEGAR OF MODENA IGP VANTO

> 250 ml - OV0025

COMPAGNIA DEL MONTALE

TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP

EXTRAVECCHIO 25 YEARS

> 100 ml - OV0026

TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP

AFFINATO 12 YEARS

> 100 ml - OV0027

BALSAMIC VINEGAR OF MODENA IGP VIGNA ORO

> 250 ml - OV0028

BALSAMIC VINEGAR OF MODENA IGP VIGNA ARGENTO

> 250 ml - OV0029

MOLECULES WITH BALSAMIC VINEGAR OF MODENA IGP

> 140 g - OV0030

PEARLS WITH BALSAMIC VINEGAR OF MODENA IGP

> 200 g - OV0031

GELATIN WITH BALSAMIC VINEGAR OF MODENA IGP

> 400 g - OV0032

Vinegars and Condiments

OLMEDA ORIGINES - SPAIN

SHERRY VINEGAR RESERVE
> 250 ml - OV0033

**SHERRY VINEGAR RESERVE
F. DE CASTILLA GRAN RESERVA**
> 250 ml - OV0034

**SHERRY VINEGAR RESERVE
PEDRO XIMENES F. DE CASTILLA
GRAN RESERVA**
> 250 ml - OV0035

COMPAGNIA DEL MONTALE

**FIORE DI LAMBRUSCO
RED WINE VINEGAR**
> 250 ml - OV0036

**FIORE DI MONOVITIGNO
WHITE WINE VINEGAR**
> 250 ml - OV0037

SWEET AND SOUR WHITE PEARLS
> 200 g - OV0038

ORIENTAL CONDIMENTS

SUSHI RICE VINEGAR
> 500 ml - OV0043

SUSHI SEASONING WITH RICE VINEGAR
> 300 ml - OV0044

CHINESE SOY SAUCE
> 1 l - OV0045

KIKKOMAN SOY SAUCE
> 1 l - OV0046

WASABI PASTE
> 43 g - OV0047

SWEET PICKLED GINGER
> 1.5 kg - OV0048

OTHER VINEGARS

AGED RED WINE VINEGAR
> 500 ml - OV0039

CHAMPAGNE ARDENNE VINEGAR
> 500 ml - OV0040

APPLE CIDER VINEGAR
> 500 ml - OV0041

**RED WINE VINEGAR
WITH RASPBERRY JUICE**
> 500 ml - OV0042

MUSTARD

DILL MUSTARD
> 250 g - OV0049

EXTRA STRONG DIJON MUSTARD
> 200 g - OV0050
> 1 kg - OV0051

RUSTIC MUSTARD WITH GRAINS
> 200 g - OV0052
> 1 kg - OV0053

Sea water



MEDITERRANEAN SEA WATER SPRAY

> 100 ml - **OV0054**

SEA WATER BOX

> 5 l - **OV0055**

> 10 l - **OV0056**

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