



**DIVINE**

EST. 1999

IMPORTERS

**FOOD &  
BEVERAGE  
LIST**

**SPRING/SUMMER 2024**



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# ABOUT US

Established in 1999 by Felice Evola, DiVine Importers is a leading supplier of authentic Italian foods and wines to London and Southern England's hospitality industry. Our reputation has been built based on **fine quality, efficient & reliable distribution and excellent customer service.** We are proud to continue this tradition as we grow and as our customer base grows with us.

## Heritage & Quality

We understand the importance of authenticity when it comes to Italian food. That's why we source only the finest products from trusted suppliers. Our team has a deep understanding and appreciation for authentic Italian cuisine and wine, ensuring that every product we offer is of the highest quality.

In addition to our focus on quality, we also offer extensive experience and knowledge to our customers. Our team has years of experience in the hospitality industry, providing invaluable insights and personalised advice to help businesses succeed. We strive to create strong personal relationships with every client, ensuring that their unique needs are met with care and attention to detail.



### Existing Customers

- Contact your sales representative
- Email [orders@divineimporters.co.uk](mailto:orders@divineimporters.co.uk)
- Call the office on 01474 360 081
- Fill out an online order form

### New Customers

Please contact the office on 01474 360 081  
Our team will help you set up an account and guide you through the process of making your first order.

For speed and accuracy, please ensure you have the following information to hand:

- Your restaurant details (address, contact number)
- A list of the products you are interested in

### Delivery

All deliveries in the South East are carried out weekly by our own fleet of vehicles from our depot in Kent. Deliveries to the rest of the country can be provided via our trusted courier partners.

- Additional terms may apply, please refer to our terms and conditions.
- Prices listed are excluding VAT
- Weights and sizes are correct at time of printing.



## Menu Design

Our team of experts will work with you to create a visually appealing and informative menu that complements your restaurant and your customers' needs. Contact us today to learn more about our services.

- Increase your sales by providing your customers with the information they need to make informed choices.
- Improve your restaurant's overall atmosphere by creating a menu that is visually appealing and complements your dining experience.
- Build relationships with your customers by providing them with a personalized experience.

Contact: [marketing@divineimporters.co.uk](mailto:marketing@divineimporters.co.uk)



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# CHEESE

**FIOR DI LATTE  
MOZZARELLA  
BURRATA  
PECORINO  
GRANA  
FRESH  
SPECIALITY  
DAIRY**



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# Fior Di Latte

Fior di latte is a stretched curd cheese made with fresh cow's milk, with a delicate taste. Perfect for pizza and other oven baked dishes due to its medium water content. Packaged in a way that is convenient and practical for chefs.



## Julienne - Fior di Latte

Thin cut strips  
Ciro Amodio  
3kg  
MOZZF4



## Cubetti - Fior di Latte

Small cubes  
Ciro Amodio  
4 x 1.5kg  
MOZZF2



## Taglio Napoli - Fior di Latte

Thick cut strips  
Delizie Vesuviane  
4 x 1.5kg  
MOZZF7



## Filoni - Fior di Latte

Medium moisture loaf block  
Ciro Amodio  
1kg  
MOZZFF



## In Acqua - Fior di Latte

Balls in water  
Ciro Amodio  
10 x 300g  
MOZZF5





# Mozzarella & Vegan 'Mozzarella'



**Mozzarella Sticks / Large Shredded**  
ARLA  
6 x 2kg  
MOZZS1

Large shredded. Excellent for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



**Mozzarella Large Diced**  
ARLA  
6 x 2kg  
MOZZCU1

Large diced. Excellent for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



**6mm Diced Mozzarella**  
6 x 2kg  
MOZZCU3

Small diced. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



**9mm Diced Mozzarella**  
6 x 2kg  
MOZZCU2

Medium diced. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical.



**Shredded Mozzarella**  
6 x 2kg  
MOZZS

Small shredded. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical.



**Mozzarella Block**  
Arla  
2.3kg  
MOZZCH

Low moisture block. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



**Vegan Mozzarella Style Grated 'Cheese'**  
Sheese, Bute Island  
2kg  
MOZZVE2

Made with Coconut Oil. 100% Free From Dairy & Gluten.  
All ingredients sourced as Non - GMO.  
Suitable for Vegans.  
Excellent on Pizza and Oven Baked.







**Buffalo Mozzarella Campania**

La Marchesa  
2 x 125g  
MOZZBB

Stretched, pulled, and moulded cheese with a mild, milky taste and a soft and chewy texture. Made with pasteurised buffalo milk and traditional rennet.



**Buffalo Mozzarella Campania**

La Cilentana  
24 x 125g  
MOZZBF2

Super fresh handcrafted Buffalo Milk Mozzarella in water, produced near Salerno in the Campania region of Southern Italy.



**Cherry Buffalo Mozzarella**

La Cilentana  
20 x 25g  
MOZZSB

Bite sized, semi-soft 25g balls of Mozzarella. Convenient and attractive.



**Smoked Buffalo Mozzarella**

La Marchesa  
250g  
MOZZSBU

Smoked over straw to give a robust flavour. Stretched, pulled, and moulded cheese made with pasteurised buffalo milk and traditional rennet.



**Cow's Mozzarella**

Galbani  
12 x 125g  
MOZZG

Fresh and delicate flavour with a soft, creamy texture. Mozzarella cheese made in Italy with Italian pasteurised cow's milk. Perfect on salad.



**Treccia Buffalo Mozzarella**

La Marchesa  
125g/250g/500g/1kg  
MOZZBFT  
Pre Order Only

Showstopper! Stretched and plaited cheese with a mild, milky taste and a soft and chewy texture. Made with pasteurised buffalo milk and traditional rennet.





# Smoked Mozzarella & Burrata



**Provola Affumicata**  
Delizie Vesuviane  
250g  
Pre Order Only +  
Minimum Order Applies



**Scamorza Affumicata**  
Delizie Vesuviane  
200g  
PROVSI



**Stracciatella di Bufala**  
La Marchesa  
12 x 250g  
STRACC  
Pre Order Only +  
Minimum Order Applies

Smoked mozzarella in water. A traditional semi-hard Italian cheese from the Casalnuovo di Napoli region - great for use on pizza for a robust flavour.

Small smoked Mozzarella with a thin dry skin and low moisture content, typical of Southern Italian cuisine. Strong smoked flavour. Great eaten with salad.

Shredded fior di latte is mixed with cream to create Stracciatella, typically used as the filling for Burrata.



**Burrata**  
Ignalat  
2 x 125g  
BURR1



**Burrata with Truffle**  
Ignalat  
8 x 125g  
Pre Order Only +  
Minimum Order Applies



**Burrata di Bufala**  
producer  
8 x 125g  
BURR2  
Pre Order Only +  
Minimum Order Applies

Typical of the typical Apulian dairy tradition. Mozzarella casing filled with stracciatella to give a soft, rich and creamy texture.

A rich and elegant variant, which releases a consistent truffle taste to enrich the tasty and creamy filling and give it a strong and pleasant flavour.

The flagship of the typical Apulian dairy tradition. Buffalo Mozzarella casing filled with stracciatella to give a soft, rich and creamy texture. Richer than cows milk burrata.







**Grana Padano DOP 1/8  
14-16 Months**  
Luigi Pastro  
4.5kg (approx)  
GRAN18

One eighth of a full wheel. Matured 12-14 months, this Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



**Grana Padano DOP 1/8  
24 Months**  
Luigi Pastro  
1.5kg (approx)  
GRAN22

One eighth of a full wheel. Matured 24 months, this Grana Padano has a medium savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



**Grana Padano DOP 1/16  
14-16 Months**  
Luigi Pastro  
1kg (approx)  
GRAN18

One sixteenth of a full wheel. Matured 12-14 months, this Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



**Grana Padano DOP  
24 Months**  
Luigi Pastro  
Whole wheel 32kg  
(approx)  
Pre Order Only

One full wheel. Matured 14 to 24 months, this Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



**100% Grated  
Grana Padano**  
Maser  
1kg  
GRANCAFFE

Grated and pre-packaged. This Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



**Mixed Grated  
'Gran Cucina'**  
Maser  
1kg  
GRAN

A pre-grated mix of Italian hard cheese, Parmigiano Reggiano & Grana Padano. Suitable for a range of uses in the kitchen and at the table.



**Parmigiano Reggiano  
DOP 1/8 - 21 Months**  
La Casara  
1.5kg (approx)  
PARMI1

One eighth of a full wheel. Matured 21 months, this Parmesan has a sharp flavour with subtle nuances and a hard, dry texture.



**Parmigiano Reggiano  
DOP 1/16 - 24 Months**  
Luigi Pastro  
750g (approx)  
PARMI2

One sixteenth of a full wheel. Matured 24 months, this Parmesan has a sharp flavour with subtle nuances and a hard, dry texture.



**Grated  
Parmigiano Reggiano**  
Maser  
1kg  
PARMI2

PDO Parmigiano Reggiano grated to a fine cut, with all of its unique flavours preserved in the freshness seal bag. Suitable for a range of uses.



# Pecorino



**Pecorino Romano DOP  
Crosta Nera 1/8**  
La Casara  
2.5kg (approx)  
PECOR1

Black crust Pecorino is a cheese aged for over 120 days which, thanks to the passage of time and the excellent maturing conditions, acquires a strong but at the same time delicate and sweet taste.



**Pecorino Romano DOP 1/6**  
Luigi Pastro  
1.5kg (approx)  
PECOR

One sixteenth of a wheel. White rind Ewe's Milk Pecorino Romano made from high-quality sheep's milk. With a hard texture, a salty flavour and pale gold color.



**Grated Pecorino Romano**  
Maser  
500g  
PECOR2

White rind Ewe's Milk Pecorino Romano made from high-quality sheep's milk. With a hard texture, a salty flavour and pale gold color.



**Pecorino Pepato  
(Peppercorns)**  
Cao Formaggi  
Whole wheel 1.5 - 2kg  
(approx)  
PECOP

Pecorino table cheese with smooth white crust, raw compact paste with black peppercorns inside. Soft cheese with a not very intense flavor but with a spicy taste.



**Pecorino Peperoncino  
(Chilli)**  
Cao Formaggi  
Whole wheel 1.5 - 2kg  
(approx)  
PEC

Pecorino table cheese with a smooth or ribbed white rind interspersed with pieces of red chilli pepper also present in the paste, raw and compact or slightly with holes. Tasty soft cheese with a characteristic slightly spicy taste.



**Pecorino Tartufo (Truffle)**  
Cao Formaggi  
Whole wheel 1.5 - 2kg  
(approx)  
PEC1

Pecorino table cheese with a smooth straw-coloured rind. Raw and compact pasta with small pieces of truffle inside. Soft cheese with a strong and intense flavour.



**Pecorino Sardo  
Semi-Fresco**  
Cao Formaggi  
Whole wheel 1.5kg  
(approx)  
PECS

Semi-hard and semi-cooked sweet cheese. It has a nuttier and milder flavour of spices. The cheese gets its delicate flavour from the herbs and grasses of the Mediterranean isle of Sardinia that the Sarda sheep feed on.



**Pecorino Sardo  
Semi-Stagionato**  
Cao Formaggi  
Whole wheel 4kg  
(approx)  
PEC3

A semi-hard, semi-aged sheep's milk cheese from Sardinia, Italy. It is made from raw sheep's milk and has a thin, golden brown crust. The cheese has a firm, crumbly texture and a sharp, salty flavor.



**Pecorino Sardo  
Stagionato  
'Fiorone'**  
Fattoria Nerbona  
Whole wheel 5kg  
(approx)  
PECOF

Washed and preserved in olive oil, which gives a dark colour to the rind. Aged for a minimum of 75 days, this Pecorino is sweet and creamy with a long grassy aftertaste. The paste is compact and ivory in colour.



**Pecorino Sotto  
Noci**  
Maletti  
Per kg  
PECOR4

Pecorino produced with only Italian milk aged under walnut leaves. Aged for at least 60 days.





**Ricotta**  
Galbani  
1.5kg  
RICOT

Fresh Italian soft curd cheese made from cows milk. A grainy texture and fresh flavour. It's delicate taste suits a wide variety of recipes as a lighter alternative to cream cheese



**Ricotta Stagionata**  
Pinna  
2.5kg approx  
RICOTS

Aged sheeps ricotta, intense and savory. Texturally similar to ricotta but enhanced with aging. Hard and salted, used in a similar manner to other hard cheeses such as Parmesan.



**Buffalo Ricotta**  
La Marchesa  
150g  
RICOB

Fresh Italian soft curd cheese made from buffalo milk which has a higher fat content. Has a distinct sweetness and tang not found in cows milk varieties. Classic creamy texture.



**Mascarpone**  
Bassi  
500g  
MASCP

Smooth and creamy consistency with a pale golden color, and sweet taste. Delicate yet fragrant. Commonly found in Tiramisu and Cheesecake.



**Gorgonzola Dolce**  
Bassi  
1.5kg (approx)  
GORGO

A blue veined slightly sweet cheese distinguished by its creamy and sophisticated texture, ivory white color and for its delicate taste.



**Gorgonzola Piccante**  
Bassi  
1.5kg (approx)  
GORG2

Gorgonzola Piccante is a slightly spicy cheese with a beautiful blue veined texture and intense flavour. Firmer and easier to slice than Dolce.



**Taleggio**  
Bassi  
2kg (approx)  
TALEG

Semi soft aromatic cow's milk cheese with a distinctive orange rind. Extremely versatile & mild flavored with a strong aroma that strengthens with age.



**Asiago**  
Luigi Pastro  
1.5-2kg (approx)  
ASIAG

Smooth, fresh, pressed cows milk cheese. Semi-hard, slightly grainy texture and a nutty, savoury flavour. The aroma is mild and slightly sweet, with notes of butter and nuts.



**Dolcellate**  
Galbani  
1.5kg (approx)  
DOLCE

Soft blue veined cheese, slightly milder and creamier than Gorgonzola. Smooth and creamy, this is a milder alternative to powerful blue cheeses, thanks to its sweet and delicate flavour.





**Fontal**  
Luigi Pastro  
Approx 2kg  
FONTI

Mild yet rich semi hard. Smooth and dense with a slightly elastic texture and a mild, milky and buttery flavour. Use as a melting cheese, eg for fondue.



**Brie**  
Le Cremarie  
1kg  
BRIE

Full fat soft cheese made from cows milk with a soft, creamy texture and a solid rind. Buttery, sweet flavour with a nutty aftertaste. Serve at room temperature for a more gooey center.



**Provolone Piccante**  
Luigi Pastro  
2kg  
PROVF

Semi-hard cheese made from cows milk, aged for more than four months with a sharp taste. Firm, grainy texture.



**Provolone Dolce**  
Luigi Pastro  
1kg  
PROVE

Semi-hard cheese made from cows milk, aged for less than four months with a sweet taste. Firm, grainy texture.



**Emmenthal**  
2kg  
EMMENT1

Medium-hard cheese with a firm, elastic texture and a nutty, buttery flavour. Pale yellow and with distinctive holes.



**Stilton**  
1.5-2kg (approx)  
STILB

Soft, traditional English blue veined cheese. Rich and tangy with a strong aroma. Crumbly, soft texture.



**Feta**  
Hortos  
900g  
FETA

Curd cheese made from sheep and goats milk. Pickled to give a salty and tangy taste. Great diced or crumbled into salads.



**Cheddar**  
Chase Farm  
2kg (approx)  
CHEDA

Medium-hard cheese with a firm, creamy texture and a rich flavour. Great melted or on a cheeseboard.



**Chevre Log - Goat's Cheese**  
Président  
1kg  
CHEVR

Soft cheese with a rich, distinct flavour and an earthy aroma. Great for slicing, melting and crumbling.



**Halloumi**  
Hortos  
250g  
HALL

Made from a blend of pasteurised cow, goat and sheeps milk. Hard, rubbery texture with a salty, sweet flavour. Perfect for grilling, BBQ and frying.



**Cream Cheese**  
Philadelphia  
1.65kg  
PHILA

Cream cheese with a soft, rich flavour and a smooth, creamy texture. Fairly neutral, an excellent base for many recipes.



# Speciality: La Casara Roncolato



**Ubriaco Rosso 1/4  
(Red wine cheese)**  
2.5kg (approx)  
UBRIAC

Ubriaco is a traditional Veronese cheese, soaked in red wine and covered with crushed grape skins for 2 months then aged for 6/8 months giving a purplish to dark violet rind. Sweet and fruity with a hint of wine. Firm and supple texture.



**Monte Veronese  
Malga  
3-5 months**  
2.5kg (approx)  
MONTE2

Semi-cooked cheese made with unpasteurised cows' milk salted in brine and aged for minimum of 3 months. It has an elastic rind while the body is slightly straw yellow in color with small, diffused holes. The flavor is delicate, lactic and pleasant



**Monte Veronese  
DOP Alleva  
12-18 months**  
2kg (approx)  
MONTE

Semi-cooked cheese made with pasteurised cows' milk salted in brine and aged for minimum of a year. The rind becomes rigid and thick, the body has absent or sparse holes and is of a more or less intense straw yellow colour.



**Montelupo**  
2.5kg (approx)  
MONTE1

From the milk of an alpine cow's milk in the Lessini Mountains, that preserves the concept of terroir. It has a straw yellow rind, rocky texture, minimum maturation of 24 months. Exciting, primitive, intense, pleasantly lactic and aromatic.



**Formaggio Tartufo**  
2kg (approx)  
FORM3

Semi-cooked curd pasteurized cows' milk cheese. Truffle Tuber are added at the end of the curling process. It has a pale yellow slightly springy firm texture and the tangy flavour of finely cut truffles.



**Caprone**  
1.5kg (approx)  
CAPRO

Semi-cured cheese made by pasteurized ewes goat milk. Inside the texture is compact and straw-yellow with mild flavour, slightly creamy when young. It becomes crumbly, salty with slight bitter earthy attributes and tangy flavour notes when more mature.



## DAIRY MAKERS SINCE 1920

Creating dairy varieties with passion and enthusiasm while maintaining the ancient production and maturing recipes of the past unchanged.





# Butter, Cream & Eggs



**Butter - Salted**  
Lakeland  
20 x 250g  
BUTTS



**Butter - Unsalted**  
Lakeland  
20 x 250g  
BUTU



**Butter Portions**  
Lakeland  
100 x 6.2kg  
BUTTPS2

Irish butter is renowned the world over for its naturally golden hue and deliciously rich creamy taste. The dairy cows enjoy a healthy, grass-based diet that makes the butter packed full of vitamins and minerals. Available in standard sized blocks or as customer-usage portions.



**Double Cream UHT**  
Millac  
12 x 1ltr  
CREAMH



**Single Cream UHT**  
Millac  
12 x 1ltr  
CREAMS

Single cream alternative that provides easy solutions. Long ambient shelf life, improved yield over standard cream, doesn't split with acid or heat, can be frozen or held at temperature.

Double cream alternative that provides easy solutions. Fantastic yield, up to 3x. Difficult to overwhip, curdle or split. Stable with acid and heat. Thickens like dairy cream.



**Egg Yolks**  
Cocovite  
1ltr  
EGG1



**Egg Whites**  
Cocovite  
1ltr  
EGG3

The yolks of fresh hen's eggs are separated, pasteurized and preserved before packaging and refrigerated. This process ensures both food safety, as it eliminates salmonella, and a prolonged shelf life.

The whites of fresh hen's eggs are separated, pasteurized and preserved before packaging and refrigerated. This process ensures both food safety, as it eliminates salmonella, and a prolonged shelf life.







# CHARCUTERIE

**PROSCUITTO  
SALAMI  
PANCETTA  
PEPPERONI  
'NDUJA**



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# Prosciutto Crudo & Cotto



**Prosciutto Crudo MEC**  
Luigi Pastro  
6.5kg  
PROCR2

Leg of pork from EU meat is selected, salted and seasoned in Italy, for at least 12 months. It is a sweet and savory ham with a persistent, aromatic fragrance



**Prosciutto Crudo MEC  
"JOLLY"**  
Greci Enzo  
6.5kg  
PROCR

Leg of pork, produced to the same high standard as Prosciutto di Parma. Cured, salted and aged for at least 12 months for a unique taste and texture. Sweet and fragrant.



**Prosciutto di Parma  
Gran Riserva -18 months**  
Greci Enzo  
8.5kg  
PROCM3

Leg of pork from pigs born, raised and slaughtered in Italy. Minimum curing and aging of 16 months with only a small amount of sea salt. Sweet and delicate.



**Prosciutto di Parma  
24 Months**  
Greci Enzo  
8.5kg  
PROCM5

Carefully selected fresh legs from pigs born and bred in Italy, rigorously selected for their quality. Very little salt and a long period of at least 24 months of dry curing. Sweet and delicate flavour with grass and nutty tones.



**Prosciutto di Parma  
24 Months - Addobbo**  
Greci Enzo  
8.5kg  
PROCM4

From the fresh legs of Italian pigs. The seasoning lasts 24 months, during which the ham develops an intense and persistent flavour, with notes of sweetness and delicacy. Deboning process leaves a shape perfectly suited for slicing.



**Prosciutto Crudo di Soave**  
La Casara  
8.5kg  
PROCS1

Locally sourced pork is dry-cured, cleaned and carefully tied in a centuries-old tradition and matured for at least 16 months in the medieval village of Soave, Northern Italy.



**Prosciutto Cotto  
Della Rocca**  
Cavour  
4.5kg  
PROCO1B

Premium cooked ham seasoned with a mix of herbs and spices, including star anise, juniper berries, caraway seeds and orange peel, still retaining its natural meaty flavours.



**Prosciutto Cotto**  
Argento  
9kg  
PROCO

Cooked ham made from select meat cuts with a rich flavor thanks to a moderate amount of brine, which enhances the natural flavor of the ham without overpowering it.



**Salami Napoli**  
Bonta Italia  
500g  
SLICN

Made of a mixture of fresh Italian pork, black pepper and spices. It has a firm and dense consistency, a bright red colour and is speckled with pepper grains.



**Spianata Calabrese**  
Bonta Italia  
500g  
SLICSP2

A spicy flattened salami characterised by the inclusion of Calabrian chillies, combined with finely minced lean pork, lardo and salt.



**Pancetta Tesa Affumicata**  
Bonta Italia  
500g  
SLICP2

Smoked bacon from the lean belly of Italian pigs, carefully salted, and flavoured with black pepper, chilli, garlic and juniper before being rested to allow flavours to mature.



**Bresaola**  
Bonta Italia  
250g  
SLICBR

Beef fillet without fat is air dried before being combined with juniper berries, cinnamon, nutmeg and bay leaves to produce a truly authentic Italian favourite.



**Sliced Prosciutto Cotto**  
Bonta Italia  
500g  
SLICP1

Cooked ham made from select meat cuts with a rich flavour thanks to a moderate amount of brine, which enhances the natural flavor of the ham without overpowering it.



**Sliced Chorizo**  
Galar  
500g  
CHOR2

Dry cured and fermented pork flavoured with smoked paprika, garlic, chillis and other herbs and spices. Rich and warming flavour. Coarse textured and spicy. Rough sliced.



**Sliced Prosciutto Crudo**  
Luigi Pastore  
500G  
SLICPH

Leg of pork from EU meat is selected, salted and seasoned in Italy, for at least 12 months. It is a sweet and savoury ham with a persistent, aromatic fragrance.





# Maletti - Sliced



**Prosciutto Di Parma DOP**  
Maletti  
10 x 100g  
SLICP3

Hung for a long time after salting, for skilful, gradual curing for up to 18 months. Unparalleled sweetness with signature fragrance and low salt content owing to expert process.



**Prosciutto Crudo  
Al Tartufo**  
Cured ham with sliced truffle  
Maletti  
10 x 100g  
SLICP6

Obtained from a hand-salted leg of pork, slow-cured in a cellar, as is the tradition for the finest hams. Seasoned with shavings of summer truffle, which are clearly visible in the slice. A unique aroma and bold, enticing flavour.



**Mortadella IGP**  
Maletti  
10 x 130g  
SLICP4

Mortadella made in Bologna to the traditional recipe, in accordance with the PGI regulations. With choice fresh pure pork shoulder and lean meat and traditional fat pieces.



**Salame Milano**  
Maletti  
10 x 110g  
SLICP5

Made only from choice Italian pork. Sweet flavour typical of Milano salami. The skilful, slow curing provides firm, evenly coloured slices.



**Antipasto Italiano**  
Maletti  
10 x 120g  
ANTI1

The best of the Maletti delicatessen: Coppa (aged minimum 70 days), Salami Milano (aged minimum 75 days) and Prosciutto Crudo (aged minimum 12 months).



**Since 1867, Maletti has been carrying on a love of quality and typical Italian products. Our partners are small and medium-sized regional Italian producers, often family-owned, who still respect the ways of artisanal production to ensure the highest quality. Each product is a wonderful piece of our country.**





**Bresaola Punta Anca ½**  
Maletti  
per kg  
BRESA1

From an ancient charcuterie tradition of Valtellina, today produced with Brazilian meat from open pastures. From the nobler cut of the beef leg; the hip tip is leaner, softer and less veined. Seasoned with salt and natural flavourings.



**Coppa di Parma ½**  
Maletti  
per kg  
COPPA4

From an ancient charcuterie tradition of Valtellina, today produced with Brazilian meat from open pastures. From the nobler cut of the beef leg; the hip tip is leaner, softer and less veined. Seasoned with salt and natural flavourings.



**Prosciutto Crudo Stagionato**  
Maletti  
per kg  
PROCM2

Selected hams, aged for at least 12 months. Hand processed by experts with keen attention to detail, taking utmost care to craft a product of the highest quality.



**Salame della Piana**  
Maletti  
110g  
SALA2

Great salami from the Venetian tradition, with a good percentage of fat and fresh garlic. Stuffed in bovine Bondean intestines.



**Salame Napoli**  
Maletti  
120g  
SALA4

Salami with a light sauce, low fat and slightly naturally smoked. From fine pork meat flavored with white wine, very little garlic and black peppercorns.





# Salami, Spinata & Sopressa



**Salami Napoli**  
Salumificio Cavour  
1.5kg  
SALANA1

Made of a mixture of fresh Italian pork, black pepper and spices. It has a firm and dense consistency, a bright red colour and is speckled with pepper grains.



**Salame Cacciatore**  
Salumificio Cavour  
300g  
SALA2

Noble cuts of pork are combined with salt, pepper and a pinch of garlic before being cured and dried. Literally means 'hunters sausage' because of its compact shape.



**Salami Milano**  
Salumificio Cavour  
2.5kg  
SALAMIL

Fine minced pork mixed with salt, pepper, garlic and white wine before being dried in a natural skin. The texture is firm and the flavour is strong and rich.



**Salami Venticina**  
Salumificio Cavour  
2.5kg  
SALSV

Coarse ground pork meat seasoned with pepper, ground chillies and paprika and cured for around 60 days. Spicy and meaty flavour with a smokey background.



**Spianata Piccante**  
Salumificio Cavour  
2kg  
SALPCAL

A spicy flattened salami characterised by the inclusion of Calabrian chillies, combined with finely minced lean pork, lardo and salt. Spicy and warm.



**Sopressa al Finocchio**  
Salumificio Sorrentino  
3kg  
SALSP

Coarse ground pork flavoured with fennel and mixed with Guanciale before being dry cured in the typical Tuscan fashion. Firm texture and a strong flavour of herbs and spices



**Salami Piccante**  
Simonini  
1kg  
SALAP

Coarse ground pork blended with chilli, garlic and spices then slowly and carefully dry cured as per a traditional method until it is firm, packed with flavour, and still juicy. A take on the classic spicy American Pepperoni.



**Sbriciolona Toscana**  
La Casara  
3kg  
BRICIO

First choice meat is ground to a coarse texture before being enriched with wild fennel and other seasonings for 5 to 12 weeks. The texture is soft and crumbly and has a warming, enveloping sensation.



**Sopressa Nostrana**  
La Casara  
1kg  
**with Garlic** SOPR1  
**without Garlic** SOPR2

100% premium thigh, shoulder, belly and loin pork are ground and blended with traditional spices before being aged. A compact and tender texture with a sweet, herby flavour. Also available with added garlic.

# Pepperoni, Chorizo & 'Nduja



**Salamino Specialita Italiana**  
Bonta Italia  
1kg  
PEP3

Hot spiced. Rough, thick sliced. Selected cuts of pork are spiced and cured with paprika, chili and garlic before being dry cured to allow the flavour to develop.



**Pepperoni Oromio**  
Bonta Italia  
1kg  
PEP1

Medium spiced. Selected cuts of pork are spiced and cured with paprika, chili and garlic before being dry cured to allow the flavour to develop.



**Pepperoni Corte Buona**  
Corte Buona  
1.1kg  
PEP2

Mild spiced. Selected cuts of pork are spiced and cured with paprika, chili and garlic before being dry cured to allow the flavour to develop.



**Nduja**  
Nduja di Spilinga  
Bellantone  
1.6kg  
SALA

Spicy, spreadable pork salami with chillis, made to a traditional recipe. Fermented and infused with firey Calabrian chillies for extra flavour and impact.



**Nduja - Piping Bag**  
Nduja di Spilinga  
Bellantone  
500g  
SALA8

Spicy, spreadable pork salami with chillis, made to a traditional recipe. Fermented and infused with firey Calabrian chillies for extra flavour and impact. In a piping bag for extra convenience.



**Chorizo**  
Vela  
1.5kg  
CHOR

Dry cured and fermented pork flavoured with smoked paprika, garlic, chillis and other herbs and spices. Rich and warming flavour. Coarse textured and spicy.



# Coppa, Speck & Salsiccia



**Coppa Nostrana**  
La Casara  
600g  
COPPA2

Pork neck muscle is aged in a cellar for 6 months then left for 1 month to soak in white wine. Hand tied and stuffed into a natural casing, then dry-cured. Delicate with the scent of garlic and pepper and best sliced thin.



**Speck Alpino**  
Luigi Pastro  
2.1kg  
SPECK

Lightly smoked and spiced prosciutto from Northern Italy. The flavours and unique characteristics are enhanced through a slow and gentle natural drying process which helps it to develop a truly distinctive flavour.



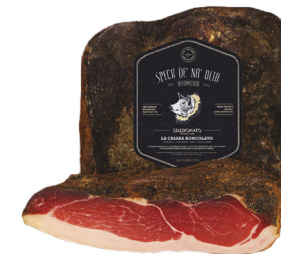
**Salsiccia Sarda**  
Murru  
400g  
SALSCAM

Sardinian pork sausage made from coarsely ground pork shoulder and belly, flavoured with salt, pepper, and garlic, then stuffed into into natural gut casing



**Coppa di Cavour**  
Salumificio Cavour  
600g  
SALA5

A traditional Italian pork cold cut made from the dry-cured muscle running from the neck to the fourth or fifth rib of the pork shoulder or neck. It is a whole-muscle salume, dry cured, and typically sliced very thin.



**Speck de'na'olta**  
La Casara  
2kg  
SPECK1

Legs of large national pigs are used. After deboning the pork is spiced and massaged every 3 days. The meat is then smoked for 4-5 days. Smoking takes place in a special smoker using wood coppice, beech or oak.



# Bresaola, Pancetta & Mortadella



**Bresaola Punta d'Anca**  
Luigi Pastro  
2.5kg  
BRESA

Beef fillet without fat is air dried before being combined with juniper berries, cinnamon, nutmeg and bay leaves to produce a truly authentic Italian favourite.



**Mortadella IGP 1927 1/2**  
Simonini  
2.5kg  
MORT1

Slow ground pork and wild boar is combined with spices and natural flavourings in a natural gut before being hand tied and stored to mature. Truly the excellence of Emilia Romagna, and a product of regional tradition.



**Mortadella IGP Stella 1/2**  
Simonini  
2.5kg  
MORTD

Premium cuts of pork neck, shoulder and minced ham, along with Simonini original recipe and slow simmering, results in an irresistible product when combined with pistachio. Traditional to Bologna.



**Mortadella IGP**  
Simonini  
1kg  
MORTP

Simple, classic mixture of pork neck, shoulder and minced ham, along with Simonini original recipe and slow simmering, results in an irresistible product when combined with pistachio. Traditional to Bologna.



**Pancetta Coppata**  
Salumificio Cavour  
2.5kg  
PANCC

Sliced pork belly, salted and treated with spices, and then rolled over a very lean loin of pork. A combination of Pancetta and Coppa which gives the very best from each product.



**Pancetta Tesa Affumicata**  
Luigi Pastro  
1.2kg  
PANCS

Smoked bacon from the lean belly of Italian pigs, carefully salted, and flavoured with black pepper, chilli, garlic and juniper before being rested to allow flavours to mature.



**Guanciale**  
Luigi Pastro  
1.4kg  
GUANC

Dry cured pork cheek coated in black pepper and matured. Rich and flavoursome, with a thick lardo layer surrounding a rich, meaty core. Perfect as a base for traditional dishes.



**Salsiccia Fresca**  
Luigi Pastro  
500g  
SALST

Coarse ground Italian sausage with fennel, black pepper and other seasonings. Distinctive flavour and aroma with a soft texture. Widely used in Tuscan dishes.

# **IQF INDIVIDUAL QUICK FREEZING**

All our frozen pasta is preserved using the IQF method, meaning that each piece is individually flash frozen before being packaged together. This ensures that freshness is guaranteed and there is no 'clumping' so that the final product can be prepared exactly as intended.

# **PASTA, RICE & GNOCCHI**



**SCAN HERE  
FOR ONLINE  
CATALOGUE**

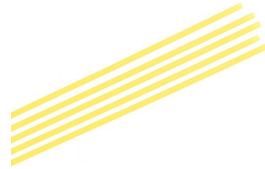
**DRY  
FILLED  
FRESH  
RICE  
POLENTA  
GNOCCHI**





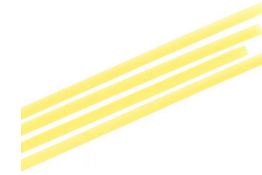
**Penne Rigate  
no.27bz**  
24 x 500g  
PEN2

Short, diagonal cut, ridged pasta quills.



**Spaghetti Ristorante  
no.8bz**  
24 x 500g  
SPAGM

Long and thin threads of pasta.



**Linguine  
no.14bz**  
24 x 500g  
LINGUM

Flat narrow long strands of pasta similar to Spaghetti.



**Casarecce  
no.25bz**  
24 x 500g  
CASI

Thick short asta twists originating from Sicily. Traditionally served with fresh Cherry Tomatoes & Ricotta Stagionata.



**Gnocchetti Sardi  
no.58bz**  
24 x 500g  
GNOC58

Small Gnocchi pasta shells. Originating from Sardinia, Gnocchetti Sardi (or Malloreddus as they are also known) are small shells of Pasta Gnocchi which feature prominently in many traditional Sardinian pasta dishes.

**Quality**

**Tradition**

**Innovation**

**Passion**

**DIVELLA**

**DIVELLA**



**Elicoidali  
no.22**  
24 x 500g  
£24.95  
ELIDI

Wide ridged pasta tubes similar in appearance to Rigatoni but with the ridges curved around the tube rather than straight, with the pasta itself slightly curved.



**Mezzi Rigatoni  
no.18**  
24 x 500g  
£25.50  
RIGAT

Short tubes that are particularly versatile, but also very original..



**Fusilli  
no.40**  
24 x 500g  
£24.95  
FUSI40

Short spiral shapes



**Pennette  
Mezzani Rigate  
no.23**  
24 x 500g  
£24.95  
PENN23

Short, diagonal cut, thin ridged pasta quills with a thin hollow center.



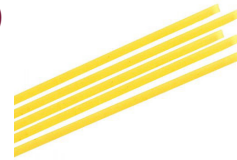
**Penne Rigate  
no.27**  
24 x 500g  
£24.95  
PENDI

Short, diagonal cut, thin ridged pasta quills with a medium hollow center.



**Penne Ziti (smooth)  
no.32**  
24 x 500g  
£24.95  
PENNM

Short, diagonal cut, smooth pasta quills with a medium hollow center.



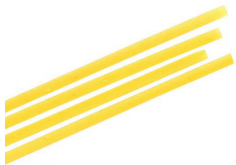
**Bavettine  
no.15**  
36 x 500g  
£36.95  
BAVET

Flat narrow long strands – similar to, but thinner than linguine. Regional long pasta typically from Liguria.



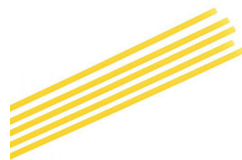
**Bucatini  
no.6**  
36 x 500g  
£36.95  
BUKM

Long, narrow, hollow pasta. Thick Spaghetti type pasta with a hole in the centre. Typical Pasta of Lazio and particularly Rome.



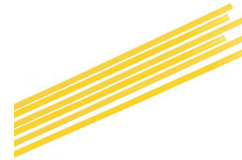
**Linguine  
no.14**  
36 x 500g  
£36.95  
LINGUD

Flat narrow long strands of pasta similar in appearance to Spaghetti.



**Spaghetti  
Ristorante  
no.8**  
36 x 500g  
£36.95  
SPAGD

Long and thin threads of pasta.



**Spaghettini  
no.9**  
36 x 500g  
£36.95  
SPAGID

Long and thin threads of pasta which are thinner and more delicate than Spaghetti.







**Pappardelle  
all'Uovo  
no.101**  
20 x 250g  
PAPAD

Wide, long, egg ribbons.



**Tagliatelle  
all'Uovo  
no.95**  
12 x 500g  
TAGLDI

Medium width, long, egg ribbons.



**Paglia e Fieno  
all'Uovo  
no.107b**  
12 x 500g  
PAGLD

Green and yellow, long, egg ribbons  
originating from Siena in Tuscany.



**Fettucine  
all'Uovo  
no.94**  
12 x 500g  
FETD12

Medium width, long, egg ribbons



**Tagliolini all'Uovo  
no.96**  
12 x 500g  
TAGLIO

Thin, long, egg ribbons.



**Lasagne all'Uovo  
no.108**  
12 x 500g  
LASADI

Rectangular sheets made with 6 eggs  
per kilo of flour.



**Millerighi  
no.16**  
12 x 500g  
MILL

Short, large, ridged tubes.



**Paccheri  
Napoletani  
no.80**  
12 x 500g  
PAC

Large pasta tubes. Paccheri are typical  
of the Campania region.



**Orecchiette  
no.86b**  
24 x 500g  
ORECD

Little 'ears' from the Puglia region.



**Pignolina (Orzo)  
no.71**  
24 x 500g  
PI

Small rice shapes – ideal for soups



**Conchiglioni  
no.87b**  
12 x 500g  
CONCHII

Large sized shells



**Farfalle  
no.85**  
24 x 500g  
FARFAD

Ridged edged and pinched middle  
'bowties'



**Stelline  
no.74**  
24 x 500g  
STEL

Extra small star shapes.  
Only available on request.



**Ditali  
no.61**  
24 x 500g  
DITAL

Small, smooth tubes



**Pasta Mista  
no.41**  
24 x 500g  
PAS

A mixture of whole and broken shapes



**Cannelloni  
no.84**  
24 x 250g  
CANND

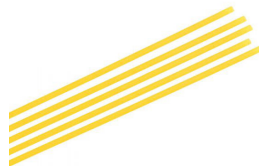
Large, hollow tubes, perfect for stuffing



**Penne Rigate GF**  
12 x 400g  
PENNO  
**GLUTEN FREE**



Short, diagonal cut, thin ridged pasta quills with a medium hollow center.



**Spaghetti GF**  
15 x 400g  
SPA1  
**GLUTEN FREE**



Long and thin threads of pasta.

# Senza Glutine

Gluten-free pasta is suitable not only for coeliacs, but for anyone who follows a specific diet.

Divella's gluten-free pasta is made only of maize flour, rice flour and water to obtain a soft dough of perfect consistency. The shaping process gives it its characteristic form, which it retains as the pasta goes through the slow drying phase.







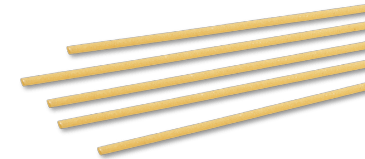
**Spaghetti  
no.12**  
12 x 1kg  
SPAGD1

Long and thin threads.



**Spaghettoni  
no.412**  
12 x 1kg  
SPAG2

Long and thick threads which are thicker and chunkier than Spaghetti.



**Linguine  
no.7**  
12 x 1kg  
LING

Flat narrow long strands similar in appearance to Spaghetti.



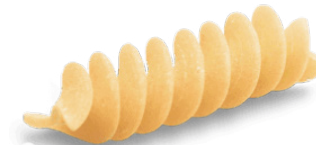
**Spaghettoni  
no.11**  
12 x 1kg  
SPAGD2

Long and thin threads which are thinner and more delicate than Spaghetti.



**Penne Rigate  
no.41**  
12 x 1kg  
PENMO

Short, diagonal cut, ridged quills.



**Fusilli  
no.34**  
12 x 1kg  
FUSIL

Short spiral shapes

## DE CECCO

— dal 1886 —



# De Cecco has crafted pasta since 1886



Italian durum wheat adds flavor, while California and Arizona varieties provide proteins for a firm "al dente" texture, a De Cecco signature. Traditional bronze drawplates shape the pasta, creating a textured surface for sauce adherence. Coupled with slow drying, it yields pasta with exceptional aroma, flavor, and consistency.



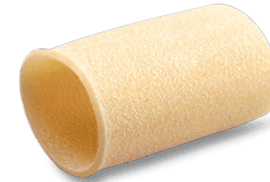
**Tortiglioni  
no.14**  
12 x 1kg  
TORTI

Wide tubes with diagonal ridges



**Chifferi Rigate  
no.33**  
24 x 500g  
CHIFF

Double ended curved tube with ridged edges.



**Paccheri  
no.125**  
12 x 500g  
PAC2

Dense, smooth, thick tubes



**Rigatoni**  
12 x 1kg  
PENMO

Medium length, wide tubes with long ridges



**Mezze Maniche  
Rigate no. 136**  
12 x 1kg  
MEZZE

Short length, wide tubes with long ridges



**Fettucine all'Uovo  
no.303**  
8 x 500g  
FETTDCl

Medium width, long, egg pasta nests



**Lasagne all'Uovo  
no.112**  
12 x 500g  
LASDE

Thin sheets with 6 eggs per kilo of flour



**Pappardelle all'Uovo  
no.301**  
8 x 500g  
PAPADC

Thick width, long, egg pasta nests



**Tagliatelle all'Uovo  
no.304**  
8 x 500g  
TAGLDG

Medium width, long, egg pasta nests



**Tagliatelle de Semola  
no.125**  
8 x 500g  
TAGLN

Medium width, long, pasta nests, made with semola. No egg.



# Gnocchi, Rice, Polenta & Fregola



**Gnocchi di Patate**  
Avesani  
6 x 400g  
GNOCHIF1

Homemade style premium Gnocchi potato dumplings



**Gnocchi di Patate**  
Divella  
12 x 500g  
GNOCHID

Fresh Potato Gnocchi dumplings



**Gnocchi di Patate**  
De Cecco  
12 x 500g  
GNOCHI3

Fresh Potato Gnocchi dumplings



**Fregola Sarda**  
500g  
FREG

Small, dense balls made from semolina flour.  
Similar to couscous and native to Sardinia.



**Arborio Rice**  
Riso Toro  
12 x 1kg  
ARBO

Arborio has big and long grains. It is the high starch content that makes this rice the most suitable for creamy risottos.



**Carnaroli Rice**  
Riso Toro  
12 x 1kg  
RIC

Carnaroli grains are big, rounded and transparent. Ideal for preparing delicious dishes and regional specialities. It's capacity to blend and enhance the most diverse tastes and foods ensure making perfect arancini, timbales and salads



**Parboiled Rice**  
Riso Toro  
5kg  
RICEP5

Parboiled to alter starch structure, maintains separate grains, preventing overcooking and absorbing less fat, making it versatile for various dishes.



**Arborio Rice**  
Riso Scotti  
10 x 1kg  
ARBO2

Arborio has big and long grains. It is the high starch content that makes this rice the most suitable for creamy risottos.



**Polenta Istantanea**  
Divella  
500g  
POLEN

Pre-cooked cornmeal to quickly prepare a delicious polenta

# T H E P A S T A F A C T O R Y

## CELEBRATING IMPERFECTION

A common passion for pasta, for Made in Italy and handmade products. A cutting-edge corporate vision that is continuously projected towards future and dreams. This is how the Pasta Del Prete project takes its first steps, from that entrepreneurial intuition the three brothers Francesco, Antonio and Fabio had, when in 2005 they opened the first small store to market their products. After many signs of appreciation both from families who choose their products and from Chefs who are starting to take an interest in them, there is no longer any doubt: the Del Prete brothers were born to make pasta! In 2017 the new facility for the production of fresh and frozen pasta was inaugurated.



## UNIQUE IN EVERY WAY

All the products that come out of the pasta factory are handmade. Doughs and pasta sheets are worked with care, as well as the fillings and the sauces pairing with the pastas. Maintaining this marked craftsmanship guarantees the necessary quality to meet customers high standards, from individuals to employees in the food sector, such as chefs and high-quality restaurants. Furthermore, this choice ideally closes a circle that starts with a careful selection of raw materials, all strictly local or Made in Italy. This is why Del Pretes pasta releases the most authentic flavours of Italy and of the Campania region.





# The Pasta Factory

Frozen



Cooking time in minutes (min)



Pieces per box



Individual Weight



Pieces per portion (approx 120g)



**Caprese Ravioli**  
Mozzarella, Basil & Sundried Tomato  
(Mozzarella, Basilico, Pomodoro Secco)

2kg  
FPP02



Colourful triangle pasta filled with Mozzarella, Basil and Sundried Tomato



**Ravioli Carbonara**  
Guanciale, Egg Yolk & Parmigiano Reggiano  
(Guanciale, Uovo, Parmigiano)

2.5kg  
FP006



Round pasta filled with the classic carbonara mix of Guanciale, Egg Yolk and Parmigiano Reggiano



**Codfish & Purple Potato Cuscino**

(Baccalà e Patate Viola)

2.5kg  
FPP01



Rectangular pasta filled with Atlantic Cod and Purple Potato.



**Shellfish Margherita**  
(Crostacei Misti)

2.5kg  
FPP03



Round pasta filled with a mix of shellfish; including Prawn and Crab.



**Courgette & Shrimp Ravioli**

(Zucchine e Gamberetti)

2.5kg  
FPP04



Round pasta, filled with zucchini, prawns and provolone cheese.



**Seabass Bottone**  
(Branzino)

2.5kg  
FP181



Round pasta filled with Seabass





## CELEBRATING IMPERFECTION

Made to replicate the unevenness of handmade dough, each filled pasta piece is different. These shape irregularities have distinctive and refined qualities, giving each personality and character.

## OUTSTANDING FILLINGS

More generous than in other filled pasta on the market and made with ingredients selected from the finest Italian DOP products, creating innovative and sophisticated pairings.

## UNIQUE IN EVERY WAY

A masterpiece of fresh pasta - created for chefs who strive for quality. Eight barn eggs per kilo of semolina are used in the dough giving a rich texture and flavour.

## INNOVATION THROUGH TRADITION

Designed for catering, each type comes in 2-kilogram packs, each containing trays with individual pasta pieces, which prevents them from being damaged.



## NOTHING IS PERFECT





 Cooking time in minutes (min)
  Pieces per box
  Individual Weight
  Size increase after cooking (%)
  Portions per 1kg
  Pieces per portion (approx 120g)









**Caprese Ravioli**  
**Mozzarella, Basil & Sundried Tomato**  
 (Mozzarella, Basilico, Pomodoro Secco)  
 2kg £44.30  
 FPP02

 5-6 mins  
 32/33  60g  
 +20%  8  3

Colourful triangle pasta filled with Mozzarella, Basil and Sundried Tomato



**Ravioli Carbonara**  
**Guanciale, Egg Yolk & Parmigiano Reggiano**  
 (Guanciale, Uovo, Parmigiano)  
 2.5kg £47.40  
 FPP06

 7/8 mins  
 61/62  40g  
 +20%  10  3

Round pasta filled with the classic carbonara mix of Guanciale, Egg Yolk and Parmigiano Reggiano









**Codfish & Purple Potato Cuscino**  
 (Baccalà e Patate Viola)  
 2.5kg £53.50  
 FPP01

 7/8 mins  
 50  50g  
 +20%  8  3

Rectangular pasta filled with Atlantic Cod and Purple Potato.



**Shellfish Margherita**  
**(Crostacei Misti)**  
 2.5kg £56.60  
 FPP03

 7/8 mins  
 61/62  40g  
 +15%  7/8  5

Round pasta filled with a mix of shellfish; including Prawn and Crab.






**Courgette & Shrimp Ravioli**  
**(Zucchine e Gamberetti)**  
 2.5kg £59.60  
 FPP04

 8/9 mins  
 61/62  40g  
 +15%  7/8  6

Round pasta, filled with zucchini, prawns and provolone cheese.



**Seabass Bottone**  
**(Branzino)**  
 2.5kg £57.90  
 FP181

 7/8 mins  
 61/62  40g  
 +20%  7/8  3

Round pasta filled with Seabass

 2 mins  
 112  16g-20g  
 +20%  8  7



**SURGITAL**  
**Laboratorio  
Tortellini®**

ALTA TRADIZIONE



**A LEGACY**  
**OF TRADITION**

Produced in Emilia  
Romagna, the food  
heartland of Italy

---

Deep freezing maintains  
texture, flavour and aroma to  
keep that 'just made' feeling

---

Raw materials and whole  
ingredients all processed  
in the same factory

---

Durum wheat semolina  
in the dough gives  
elasticity and firmness

5 eggs per kilogram of flour  
gives richness of flavour and  
a deep yellow colour

Zero preservatives along  
with simple labels gives  
transparency in the process



Cooking time in minutes (min)
 Pieces per box
 Individual Weight
 Size increase after cooking (%)
 Portions per 1kg
 Pieces per portion (approx 150g)



**Cannelloni, Meat**  
(Carne)  
3kg  
FPS12

50 60g  
 Diameter 3.8cm Length 12cm

Prime beef and pork ragu mixed with mortadella and Parmigiano Reggiano and ricotta is stuffed into egg pasta to make a classic Italian dish.



**Cannelloni, Ricotta & Spinach**  
(Ricotta e Spinaci)  
3kg  
FP018

50 60g  
 Diameter 3.8cm Length 12cm

Simply made, blanched spinach is mixed with Grana Padano and ricotta is stuffed into egg pasta to make a classic vegetarian Italian dish.



**Buffalo Mozzarella, Tomato & Basil 'Cuori Rossi'**  
(Mozzarella di Bufala, Pomodoro e Basilico)  
3kg  
FP176

6 mins 93 30g-34g  
 +15% 15 6

Meaning 'Red Hearts', these dainty parcels are filled with creamy buffalo mozzarella, sweet tomato and herbaceous basil. As delicious to eat as they are to look at!



**Fiochi Cheese & Pear**  
(Formaggio e Pere)  
3kg  
FP165

4-5 mins 267 11.2g  
 +35% 6/7 13

Traditional flavours of sweet, tart pear and creamy, rich Robiola, Grana Padana, Taleggio and Ricotta combine in elegant pouches tied up with a fiocco, or bow.



**Garganelli Romagnoli**  
3kg  
FP162

4-5 mins 1.5g  
 +50% 10

The ultimate form of Penne, this classically Roman pasta is screw-cut and resembles small ridged tubes with diagonal seams. Perfect to hold sauce, in baked dishes or in salads.



**Cavatelli**  
3kg  
FP170

4-5 mins 1.8g  
 +50% 10

Traditional to Apulia, this regional pasta is made using a special dragging (trascinate) and pressing technique and resembles an elongated semi-closed shell.



**Grantortellone Ricotta & Spinach**  
(Ricotta e Spinaci)  
3kg  
FP168

4-5 mins 196 15.3g  
 +25% 7 4

Large stuffed pasta filled with fresh ricotta and vibrant spinach, alongside Grana Padano. A very generous filling to pasta ratio.



**Giganti Ricotta & Asparagus**  
(Ricotta e Asparagi)  
3kg  
FP163

6-7 mins 115 26g  
 +40% 8 4

Extra large parcels stuffed with an elegant blend of creamy ricotta and delicate asparagus. The combination of these two soft and dainty flavours



**Tortellini Mignon**  
(Braised Pork)  
3kg TORTEI

2-3 mins 1.7g  
 +35% 8

Braised pork and mortadella are braised with wine, rosemary, herbs and spices before being combined with Parmigiano Reggiano and wrapped in a thin shell. Very small.



**Tortelli Wild Boar**  
(Cinghiale)  
3kg  
FP166

4-5 mins 200 15g  
 +25% 8 5

Wild boar ragu with red wine, sage, juniper berries and bay leaves is combined with Parmigiano Reggiano and packed into a pasta shell.



**Panzerotti  
Porcini Mushrooms**  
(Funghi Porcini)  
3kg  
FP032



A variety of mushrooms, dominated by the flavour of Porcini, make up the filling for this half-moon shaped pasta, combining elegantly with Grana Padano and ricotta to give a satisfying, earthy flavour.



**Panzerotti  
Ricotta & Spinach**  
(Ricotta e Spinaci)  
3kg  
FP034



Blanched spinach and fresh ricotta combine with Grana Padano inside half-moon shaped pasta. A simple and elegant filling but one that has stood the test of time and continues to be very popular.



**Raviolacci  
Sea Bass & Citrus**  
(Branzino e Profumo I Agrumi)  
3kg  
FP164



Delicate Sea Bass combines with zesty citrus juice and peel to create a refreshing and elevated filling inside a smooth sealed pasta that will appeal to seafood lovers and traditionalists alike.



**Tortelli  
Potato**  
(Patata)  
3kg  
FP172



Soft, seasoned potato puree is combined with ricotta and Grana Padano, as well as selected spices, to fill this serrated edged pasta. A combination of simple flavours and textures.



**Tortelli  
Violina Squash**  
(Zucca Violina)  
3kg  
TOR1



Violina Squash, also known as Butternut, has a sweet, nutty flavour and a distinctive orange flesh. It is mixed with Parmigiano Reggiano and a hint of nutmeg to give a rounded flavour and great texture.



**Tortelli  
Buffalo Mozzarella,  
Tomato & Basil**  
(Mozzarella di Bufala,  
Pomodoro e Basilico)  
3kg  
FP169



The classic combination of creamy Buffalo Mozzarella, sweet Tomato and herbaceous Basil are brought together inside a thin shell to make an ideal representation of Italian tastes.



**Frozen Pappardelle**  
1.5kg  
FP1



Broad, flat pasta ribbons traditional to Tuscany, famed for its wide surface area and ability to stand up to robust sauces.



**Prontofoglia Gialla**  
(Yellow Lasagna Sheets)  
5 packs x 2kg  
PRONT

Size per sheet  
48 x 26.5 0.11 cm 12 Sheets per pack

Prontofoglia are deep-frozen, pre-cooked egg pasta sheets, versatile and practical for lasagne and other al forno dishes.



**Frozen Tagliatelle**  
1.5kg  
FP1



Thin, flat pasta ribbons most associated with Emilia-Romagna, with a great texture famed for being able to cling onto sauces.





Cooking time in minutes (min)



Pieces per box



Individual Weight



Portions per 1kg



Pieces per portion



## Agnolotti with Lobster

(all'Aragosta)

1kg  
AGNO



52



19.2g



13



4

Premium Lobster mixed with fresh ricotta to make a delightful, luxurious round shaped pasta.



## Tortellini with Pot Roasted Meat

(Brazato di Manzo)

1kg  
TORRI



250



4g



12



20

Braised beef ragu made in the traditional Italian way, encapsulated into small, round pasta.



Deep freezing using selected Italian fresh products allows control of supply chains - eliminating preservatives, colorants and additives

Designed for maximum flexibility and versatility - cook in a wok, pan, microwave or steam oven. Prepare in sauce or assemble after cooking

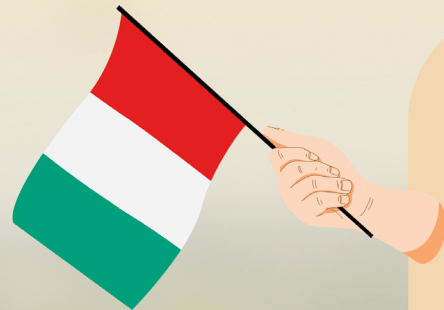
Products are prepared very quickly (45 to 90 seconds in boiling water) to retain fresh texture and flavour

Food waste is completely eliminated and costs are cut for labour, energy and prep



# ITAGEL®

*Artisan Frozen Pasta*



FOR OVER 25 YEARS *Artisanal*  
SARDINIAN PASSION

Known for producing high-quality food products in both domestic and European markets, with a strong commitment to maintaining superior quality.

Reliability, competitiveness, great artisan quality, in the over 230 references offered to an increasingly demanding clientele make it a company of absolute prestige.

Deep freezing techniques and quality sourced ingredients means an excellent end product





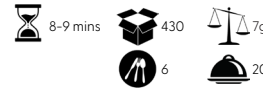
**Lorighittas**  
3kg  
FPS22



Woven ring shapes designed to elegantly retain sauce. Traditionally, four to five hours of manual work are required to produce one kg of this pasta shape!



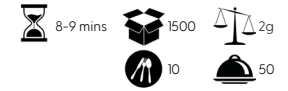
**Macarrones de Busa**  
3kg  
FPS25



Long tubes, shaped using a Busa (where the name comes from), an iron rod around which the dough is rolled. Traditionally these would have been knitting needles used to knit local wool and cotton.



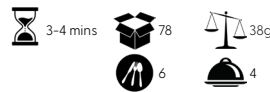
**Macarrones de Punzu**  
3kg  
FPS6



Many names are given to this iconic shape, including Sardinian Gnocchetti or Malloreddus (Little Bull). The rough texture traditionally came from being pressed against a wooden sieve but now comes from a wooden board.



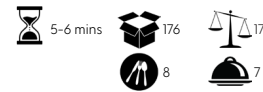
**Kulurgiones Ogliastrini**  
(Potato, Pecorino, Garlic & Mint)  
3kg  
FPS2



Handmade ravioli filled with potato, pecorino, garlic and mint with a unique woven seal called a spighitta. Recognised as an IGP product since 2015.



**Ravioli**  
**Sheep Ricotta & Spinach**  
(Ricotta Sarda e Spinaci)  
3kg  
FPS8



The most traditional of the stuffed pasta shapes with Ricotta and Spinach being a favourite the world over. This variation has deliciously thick pasta to give a wonderful bite and just a hint of nutmeg to round off the creamy and grassy notes.



**Seadas di Formaggio**  
(Sweet Ricotta & Lemon Zest)  
15 x 4 portions  
FPS1



Sweet pasta filled with ricotta and lemon zest, made to be fried.



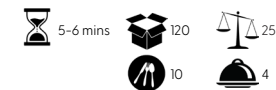
**Tagliolini with Squid Ink**  
(Nero di Seppia)  
1.95kg  
FPS5A



Squid Ink gives these long strands of pasta a deep, rich dark colour and a slight tang of the sea. A striking addition to any menu. Fantastic served with fresh shellfish in a white wine sauce.



**Perle del Pescatore**  
(Seafood)  
3kg  
FPS16



A name that translates to Fisherman's Pearls and a pasta shell imbued with squid ink. Prawns, mussels and brotola are encapsulated in this circular pasta with ricotta and marscapone.





# Fresca & BUONA

La pasta fresca  
di Pasta Reggia

*A vast choice of products, ready to satisfy the tastes of all fresh pasta lovers, respecting the traditional art of pasta and the typical specialties of the Italian regions.*



# Fresca & Buona

Fresh



**Fusilli Napoletani**  
12 x 500g  
FUS112

Typical of southern Italy this pasta is Bronze-dye extruded and coiled around a spindle giving a rough texture and signature density.



**Strascinati**  
10 x 500g  
STRAWJ

Pulled pasta shapes popular in southern Italy and similar to cavatelli or orecchiette. Named after the process of dragging them over a grooved board to create a rough side.



**Scialiatelli**  
10 x 500g  
SCI

Rustic thick pasta strands with a rectangular cross section that originated on the Amalfi coast as a chef's specialty. A rough texture and a porous nature.



**Paccheri**  
10 x 500g  
PAC1

Dense thick tubes with a medium length. Bronze extruded to create a rough surface area.



**Calamarata**  
10 x 500g  
CALA

Dense thick tubes with a short length. Bronze extruded to create a rough surface area.



**Orecchiette**  
10 x 500g  
OREC

A speciality of Puglia, these bronze cut small pasta "ears" are traditionally served with Sausages, Cime di Rapa and Pecorino Cheese.



**Trofie**  
10 x 500g  
TROFE

A speciality of Liguria, these short, twisted pasta shapes are traditionally served with Pesto.



**Pappardelle Egg**  
10 x 500g  
PA

Broad, flat pasta ribbons traditional to Tuscany, famed for its wide surface area and ability to stand up to rich sauces. Made with egg.



**Tagliatelle Egg**  
10 x 500g  
TAGLFR

Thin, flat pasta ribbons most associated with Emilia-Romagna, with a great texture for sauces. Made with egg.



**Girasoli**  
**Crab Meat & Shellfish**  
(Polpa di Granchio)  
1kg  
RAVCR



**Gran Tortelli**  
**Porcini Mushrooms**  
(Funghi Porcini)  
1kg  
RAVPO



**Gran Tortelli**  
**Ricotta and Spinach**  
(Ricotta e Spinaci)  
1kg  
RAVRI

A unique shape of sunflower pasta with a thick consistency, filled with a delicious blend of tender and sweet crab meat and shellfish and complimented with ricotta and Grana Padano.

A variety of mushrooms, dominated by the flavour of Porcini, make up the filling for this square pasta, combining elegantly with mascarpone, Grana Padano and ricotta to give a satisfying, earthy flavour.

Ravioli is iconic throughout the world for having delicious fillings, with Ricotta and Spinach being a favourite the world over. This variation has deliciously thick pasta to give a wonderful bite and just a hint of nutmeg to round off the creamy and grassy notes.

## Passion

The control of raw materials, the computerized production cycle, the innovative packaging methods allow industrial production with the passion and care of artisanal production.

## Tradition

From a simple artisanal fresh pasta laboratory founded in Verona 1951, the company has grown rapidly thanks to strategies aimed at achieving increasingly ambitious goals.

## Fantasy

If you love cooking, give yourself the time and pleasure of preparing, offering and enjoying some original dishes made with the products of Pastificio Avesani.



PASTA FRESCA SINCE 1951





# FLOUR, DOUGH & PIZZA BASES



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CATALOGUE

MOLINO VIGEVANO  
DIVELLA  
CAPUTO  
SEMOLA  
YEAST  
DOUGH



# Molino Vigevano



**Verace Oro "0"**  
25kg  
FLOURVG2

Ideal for daytime leavening from 4 to 6 hours at room temperature. "0" soft wheat flour is obtained by selecting the best grains and vital stone ground wheat germ enhances the aroma of the pizza.



**Costiera Oro "0"**  
25kg  
FLOURVG1

Ideal for medium leavening from 8 to 12 hours at room temperature. "0" soft wheat flour is obtained by selecting the best grains and vital stone ground wheat germ enhances the aroma of the pizza.



**Tramonti Oro "0"**  
25kg  
FLOURVG5

Ideal for medium leavening from 12 to 24 hours at room temperature. "0" soft wheat flour is obtained by selecting the best grains and vital stone ground wheat germ enhances the aroma of the pizza.



**Vera Napoli "0"**  
(with added Semola)  
25kg  
FLOURVG9

Perfect for take away pizzas. A balanced blend of selected soft wheat flour and re-milled semolina. The specific protein-structure of the dough produces a crunchy, fragrant pizza base with a typical golden colour, avoiding the chewy effect of the pizza when it cools.



**Ora Fibra Uno "1"**  
25kg  
FLOURVG16

Ideal for daytime leavening from 8 to 24 hours at room temperature; or up to 48 hours in a refrigerator. Some of the fibre-rich parts are retained during the grinding process, and vital stoneground wheat germ is added during this process also.



**Ora Fibra Due "2"**  
(Wholemeal)  
10kg  
FLOURVG22

Ideal for daytime leavening from 9 to 10 hours at room temperature; and up to 48 hours at 6°. A unique blend of wholemeal flour with bran and wheat germ for a speckled, light brown pizza base.



**Moreschina "1"**  
(Multicereal)  
10kg  
FLOURVG23

Ideal for daytime leavening from 8 to 10 hours at room temperature and up to 72 hours at 6°. Contains a mixture of 8 different cereals, including whole seeds and wheat germ, for an exceptional and intensely flavoured pizza with a light brown and gold colour.



**Vesuvio "0"**  
10kg  
FLOURVG4

Ideal for making Neapolitan pizza in any oven with 10 to 12-hour room temperature leavening or 24 to 48-hour at 6°C. It features cold-pressed and stone-ground wheat germ for a honeycombed, soft, and golden crust.



**"000"**  
10kg  
FLOURVG7

Super-finely milled and made from soft wheat from the innermost part of the wheat grain and contains very little bran or germ. Makes an extremely elastic pasta dough, which absorbs water extremely well.



# Divella



**Divella Pizza Flour  
"00"**  
25kg  
FLOUR

Milled from the finest wheat varieties, this premium flour guarantees a light and airy crust. Elevate your pizza-making game with Divella's superior quality flour



**Manitoba**  
25kg  
FLOUR

Manitoba flour is considered one of the finest of all flours. Particularly for use for long rising phase pizza or pastry making.



Since 1936, Molino Vigevano has been the premier brand for top-notch flour blends suitable for both sweet and savoury dishes. The standout offering is Oro di Macina flour, crafted using traditional Italian milling methods. It caters to pizza chefs, pastry chefs, and bakers seeking exclusively high-quality ingredients. This approach maintains wheat germ vitality by avoiding toasting, resulting in a golden powder. This is combined with the finest flour, enhancing workability. The resultant dough is more aromatic, delectable, easily digestible, and light, showcasing a distinctive golden hue

# Caputo



**Caputo Classica - Blue**  
15kg  
FLOUBO15

Elastic gluten and soft starch helps the dough to reach great hydration. Light, with the perfect rising, satisfy the best maestri pizzaioli's needs. Ideal for neapolitan classic pizza.



**Caputo Classica - Red**  
15kg  
FLOUBC15

Ideal for dough's with long leavening in cold stores. Gluten, with a balance between extensibility, strength and elasticity, helps the pizzaiolo handle the dough, producing excellent results with a high, soft and flavoured cornicione.



# Semola & Yeast & Gluten Free



**Semolina Rimacinata**  
Molino Vigevano  
10kg  
FLOURVG6

Double milled durum wheat semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deepfried foods.



**Semolina Media**  
Molino Vigevano  
25kg  
FLOURVG21

Milled durum wheat semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deep fried foods.



**Pizza & Bread Flour GF**  
5kg  
FLOURV8  
**GLUTEN FREE**



Carefully blended mixtures with the guarantee of a leading brand, manufactured in a certified, latest generation plant dedicated to gluten free products. Produced with naturally gluten-free raw materials and sourdough.



**Semolina Grosso**  
Divella  
25kg  
FLOUST

Coarse Semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deep fried foods



**Semolina Rimacinata**  
Divella  
10 x 1kg  
FLOURVG8

Double milled durum wheat semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deep fried foods



**Lievito Madre (Mothers Yeast)**  
Molino Vigevano  
1kg  
FLOURVG15

Made with 100% Italian Soft Wheat Risciola and stone ground wheat germ. Ideal choice for professionals who want the benefits and tradition of natural yeast. In powder form and can be added to the flour without the need to dissolve it in water.



**Bakers Yeast**  
Craftbake  
1kg  
FRESY

Fast-acting yeast that helps produce consistently high-quality products. Made using traditional manufacturing methods, comes in a form of an extruded 1kg block.



**Instant Yeast**  
Fermipan  
500g  
YEAS

Reliable instant dry yeast with high fermentation power. Mix through flour or add directly to dough with no need to re-hydrate.



**Cornflour**  
Brown & Polson  
10x 500g  
CORNF1

Maize starch. Fine, white powder made from the starchy part of the corn kernel. Naturally gluten free.



# Doughballs & Bread



**Frozen Dough Balls**  
210g x 60  
FPIZZA2

Ready made authentic pizza dough balls for pizzas 10"-11". Perfect for all types of food business & skill levels. Gives total control of food costs & wastage, reduces labour time and costs and gives total consistency & quality.



**Frozen Dough Balls**  
260g x 50  
FPIZZA3

Ready made authentic pizza dough balls for pizzas 12"-13". Perfect for all types of food business & skill levels. Gives total control of food costs & wastage, reduces labour time and costs and gives total consistency & quality.



**Ciabatta Pugliesi**  
100g x 40  
FB02

A classic Italian bun with re-milled durum wheat semolina for an intense taste and mother yeast to facilitate digestion. It is the ideal bread to fill with cold cuts, cheeses and vegetables as a substitute for the classic meal. Made in Italy.



**Sliced Pan Pugliese**  
22 x 200g (4 slices per  
200g)  
FB01

Authentic bread from the tradition of the Apulia region of Italy, sliced bread with re-milled durum wheat semolina.



**Pre Sliced Foccacia  
Rosemary**  
30cm x 40cm  
(8 slices per 600g)  
On Request

Typical foccacia from Genoa, produced using traditional ingredients and methods to give an artisanal finish, flavoured with Rosemary. Pre-sliced for convenience.





# Our award winning manufacturer based in Rome has produced artisan pizza bases since 1985.

Although production is on an industrial scale utilizing modern technology, at the heart of the operation is a focus on tradition and artisan know how. The products are hand crafted by trained Pizzaioli, many of whom trained at the world famous Scuola di Pizzaioli academy in Rome.

The dough is made using a mix of high quality flours naturally leavened for a minimum of 24 hours to make it thin, light & crispy before being hand stretched into the individual base shapes. The bases are then par baked directly on stone before being Individually Quick-Frozen locking in all the textures and fragrances.

## **Quick and easy to prepare**

Can be cooked straight from frozen in minutes, or defrosted and cooked to order

## **Reduced food costs and waste**

Can be defrosted and cooked to order, meaning less waste

## **Long shelf life**

Can be stored in the freezer for a long time

## **No special equipment required**

Can be cooked in a conventional oven

## **No professional chef training required**

Easy to cook, even for amateur chefs

## **Vegan and halal certified**

Suitable for a variety of dietary needs

## **FSSC 2200 food safety certified**

Meets the highest food safety standards







**Pizza Bases**  
12" Romana Style  
x 50  
FPIZZA



Roman-style pre-rolled artisanal pizza bases.  
Medium-thick base and a crispy texture.



**Pizza Bases**  
11" Scrocchia Napoli  
x 20  
FPIZZA6



Scrocchia Napoli pre-rolled artisanal pizza bases.  
Neapolitan style raised edge base combined with the crispiness of Roman Pizza.



**Pinsa Bases**  
Romana Style  
230g x 36  
FPIZZA1



Pinsa Romana is a type of pizza with a unique base made from a blend of flours and rice flour.  
It is fermented for 72 hours, resulting in a thinner crust that is crunchy on the outside and soft and light on the inside.



**Gluten Free 12" Pizza Bases**  
Romana Style  
x 15  
PIZZ1A



These thin, crispy and light gluten free pizza bases are made in Italy, without milk or brewers yeast.  
Packaged in a convenient metal tray to reduce the chances of contamination in the kitchen and oven.



# I FRITTI



**ARANCINI**  
**SUPPLI**  
**CROCCHETTE**  
**VERDURE**

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FOR ONLINE  
CATALOGUE



# Fritti

Fritti are a staple of Italian street food, easy to prepare and serve and always popular as an appetiser, side dish or bar snack.

To prepare immerse the product in hot oil (180°) for 4/5 mins depending on the desired texture.



**Arancini Rossi**  
Ragu  
100 x 50g  
FPC10

Traditional handmade Sicilian rice balls coated with breadcrumbs. Classic Arancino with a high quality meat sauce, peas, mushroom & saffron.



**Arancini Bianchi**  
Mozzarella and Truffle  
100 x 50g  
FPC2

Traditional handmade Sicilian rice balls coated with breadcrumbs. Classic Arancino with mozzarella, truffle, mushrooms, peas & breadcrumbs.



**Arancini Vegan**  
Mushrooms and Vegetables  
100 x 50g  
FPC11

Traditional handmade Sicilian rice balls coated with breadcrumbs. Classic Arancino with mushrooms, vegetables & breadcrumbs.



**Suppli Romani 'Nduja**  
Salame and Mozzarella  
100 x 50g  
FPC4

Traditional handmade Roman carnaroli rice blended with spicy Calabrian 'Nduja salame, tomato & mozzarella balls coated with breadcrumbs.



**Crocchette di Patate**  
Classico  
100 x 50g  
FPC5

Potato blended with Mozzarella & coated with breadcrumbs. A Roman Classic found on most Pizza Menus in the City.



**Crocchette di Patate**  
Bomba Calabrese  
100 x 50g  
FPC9

Potato blended with spicy chili mix & coated with breadcrumbs. A Roman Classic found on most Pizza Menus in the City.



**Olive Ascolane**  
Turkey and Pork  
1kg  
OLIVO

Olives stuffed with a turkey and pork mince in breadcrumbs



**Tris Verdure**  
Courgette Flowers,  
Cauliflower and Artichoke  
5kg  
FPC3

Trio of mixed Vegetables - Courgette Flowers, Cauliflower & Artichokes - in a light batter.



**Fiori di Zucca**  
Mozzarella and Anchovies  
2.5kg  
FPC13

Courgette Flowers 'alla romana' with Mozzarella and Anchovies in a light batter. Traditional street food, perfect for Antipasti plates and starters. Homemade taste and texture.



# SEAFOOD



**ANCHOVY  
TUNA** SCAN HERE  
FOR ONLINE  
CATALOGUE



# Seafood



**Anchovy Fillets in Sunflower Oil**  
Cooks & Co  
365g  
ANCHO



**Alici Marinate (Marinated Anchovy)**  
1kg  
ALICI



**Tuna in Olive Oil**  
Callipo  
12 x 160g  
TUNACAL

Anchovy fillets in sunflower oil are made with cleaned fillets of salted Peruvian anchovy (*Engraulis ringens*)

Preserved using traditional techniques to preserve the salty, delicate flavour whilst giving a soft texture.

Yellowfin tuna of first choice, characterized by a tender, compact and light pink flesh, rather lean.



**Tuna in Sunflower Oil**  
Mister Ton  
1.65kg  
TUNAB1



**Tuna in Sunflower Oil**  
Mister Ton  
12 x 160g  
TUNAB2

Large tin of flavoursome yellowfin tuna chunks preserved in sunflower oil.

Small tin of flavoursome yellowfin tuna chunks preserved in sunflower oil.



**Grated Bottarga di Muggine Le Mareviglie**  
100g  
BOTT

A delicacy obtained from the roe of the grey mullet, washed, salted and dried. An easy-to-use version of the traditional whole dried roe of mullet. The result is a fine, sandy texture and a rich, savoury flavour.







# TOMATOES



**PEELED  
CHOPPED  
PASSATA  
PIZZA SAUCE  
CONCENTRATE  
SUNDRIED**

**SCAN HERE  
FOR ONLINE  
CATALOGUE**



# Peeled Plum & Cherry



**Divella**  
6 x 2.5kg  
PENT

Premium peeled plum tomatoes in a thick tomato juice.



**NonnaRo (REGA)**  
6 x 2.5kg  
PEELED8

Peeled plum tomatoes in a thick tomato juice. Easily identifiable in a fashionable gold tin, with a white laquered interior to maintain freshness and consistency



**La Rosina - Pomodoro**  
6 x 2.5kg  
PEELED9

Premium peeled plum tomatoes in a thick tomato juice. Grown in the warm southern Italian sun, and are characterized by the natural texture and fragrance of the Mediterranean tradition.



**La Rosina - Datterino**  
6 x 2.5kg  
CHERRI

Grown at an altitude of 500 meters on the Samnite hills with careful attention to soil and climate. Preserved within 24 hours of hand harvesting to retain fragrance, sweetness, and consistency.



**Mutti - Retail**  
12 x 400g  
PEELED5

Made from 100% Italian tomatoes, accurately selected and delicately steamed to preserve the fleshy and firm consistency and the authentic taste of freshly picked tomatoes. Generously fleshy and firm.



**Mutti Gastronomia**  
6 x 2.5kg  
PEELED4



**La Rosina - Cherry**  
6 x 2.5kg  
CHERR2

La Rosina cherry tomatoes are grown in the warm southern Italian sun. Made unique and characterized by the natural sweet, intense and delicate flavour.



**La Rosina - Cherry - Retail**  
24 x 400g  
CHERRIT

**la Rosina**  
è di casa

- GROWN AT AN ALTITUDE OF 500 METERS ON THE SAMNITE HILLS
- CAREFUL ATTENTION TO SOIL AND CLIMATE
- PRESERVED WITHIN 24 HOURS OF HAND HARVESTING
- SIGNATURE AROMA, TASTE & TEXTURE
- GROWN IN THE WARM SOUTHERN ITALIAN SUN
- AUTHENTIC ITALIAN FARMING METHODS

# Pizza Sauce, Passata & Chopped



**La Rosina - Chopped**  
6 x 2.5kg  
CHOPT

Premium chopped plum tomatoes in a thick tomato juice



**Mutti - Classica Pizza Sauce**  
3 x 5kg  
PIZZE

Ready-to-use tomato sauce with Italian pomodorino (cherry tomato), lightly seasoned with salt.



**Zia Rosa - Pizza Sauce (Crushed)**  
3 x 5kg  
SPECI

Red and juicy Mediterranean tomatoes already minced to give the flavour of a homemade pizza sauce



**La Rosina - Passata di Pomodoro**  
6 x 3kg  
PASSAT

Bright red in colour, with a velvety texture and sweet flavour. Perfect for dishes with reduced cooking times.



**La Rosina - Passata di Pomodoro**  
12 x 680g  
PASSAR

Bright red in colour, with a velvety texture and sweet flavour. Perfect for dishes with reduced cooking times.



**Mutti - Passata di Pomodoro**  
3 x 2.5kg  
On Request

The passata retains its bright red colour, velvety texture and sweet flavour



**Mutti - Passata di Pomodoro**  
12 x 700g  
PASSAI

The passata retains its bright red colour, velvety texture and sweet flavour



**Mutti - Polpa Finely Chopped**  
2 x 5kg  
On Request

Contains more juice than the passata. It can therefore be used for recipes requiring long cooking times or high temperatures. A unique product that combines the juice of the tomato with its thinly diced flesh, and is able to retain all the freshness of freshly picked fruit.



**Mutti - Polpa Finely Chopped (retail)**  
12 x 400g  
CHOPDI

12 x 400g  
CHOPDI



# Concentrate



**Mutti - Tomato Concentrate**  
6 x 800g  
TOMAP1

Using only the highest quality, 100% Italian tomatoes to get a dense texture, bold flavour and intense colour. First introduced in 1899, this is a tomato puree with a legacy for quality and being a favourite with Italian families and restaurants alike.



**Fontinella -Tomato Concentrate**  
800g  
TOMAP

Fontanella selects only the best sun-ripened tomatoes, cultivated in the South of Italy and with the unmistakable Mediterranean taste. Fresh-processed, crushed soon after the harvest and sifted in order to obtain a dense and fleshy puree, giving an amazing taste.



**120 YEARS OF DEDICATION TO PRESERVING THE FRESHNESS, TASTE AND QUALITY OF 100% ITALIAN TOMATOES**

With Mutti, you can choose the taste of 100% Italian summer tomatoes without compromising on quality, sustainability and respect.





# Semi-dried & Sundried



**Ciliegini Gialli Semiseccchi**  
Bella Atmosfera  
1kg  
BELLA8



**Ciliegini Rossi Semiseccchi**  
Bella Atmosfera  
1kg  
BELLA7



**Pomomorbidi**  
Bella Atmosfera  
1kg  
BELLA6

100% Italian yellow cherry tomatoes, dried longer in the Apulian sun, maintain their moisture during cooking, highlighting their sweetness and vibrant color. the taste and visual appeal of dishes

100% Italian red cherry tomatoes have been reimagined to enhance their natural taste. They are dried longer, retaining moisture during cooking.

Semi-dried tomatoes made from 100% Pugliesi long tomatoes, dried in the sun and processed to retain their fleshy texture and enhance their flavor

**DAL SEME AL BUCCACCIO**

**Spicchi pomodori semidried**

**Pomodori secchi**

**Carbone**  
il buono che si vede  
il buono che si vede



# Semi-dried & Sundried



**Yellow Semi-Dried  
Cherry Tomatoes**  
Carbone  
1062ml  
SUND1

Yellow cherry tomatoes, cut in half, dried in the oven, flavored with a little salt, garlic and basil and preserved in sunflower oil



**Red Semi-Dried  
Cherry Tomatoes**  
Carbone  
1062ml  
SUND2

Cherry tomatoes cut in half, lightly dried and aired, seasoned with oil, salt, parsley, chilli, garlic and a little oregano to enhance the fragrance and sweetness of the tomatoes.



**Semi-Dried Tomatoes**  
Carbone  
1062ml  
SUND3

From rich and juicy local round tomatoes, cut into 5 wedges and lightly and seasoned with oil, parsley, oregano, garlic and chilli



**Yellow Datterini  
Tomatoes**  
Carbone  
1062ml  
CHERR3

The yellow datterino has a sweet taste and is characterized by the total absence of acidity.



**Pomodoro Cubettato  
Fresco**  
Carbone  
1062ml  
SUND5

The ripest tomatoes from the San Marzano valley are diced and seasoned with oil and basil. Fresh with a consistency typical of freshly picked tomatoes.



**Pomodori Secchi  
/ Dry Vaso**  
Carbone  
1062ml  
SUND4

From rich and juicy local round tomatoes, cut into 5 wedges and lightly and seasoned with oil, parsley, oregano, garlic and chilli.



**Sundried Tomatoes  
in Oil  
Antica Valle  
d'Ofanto**  
3.1kg  
On Request

Sundried tomatoes in oil



**Semi-Dried  
Cherry Tomatoes  
in Oil  
Antica Valle  
d'Ofanto**  
3.1kg  
SUNDCH

Semi-dried tomatoes in oil. Sweet and juicy.



**Sundried Tomatoes  
(Dry)**  
1kg  
SUNDR

Sundried tomatoes are made by slicing ripe tomatoes into large pieces, then sprinkled with sea salt to preserve their nutritional values and kept in the sun for four to ten days.



**Pomodoro Yellow  
Semidried Spicchi**  
Carbone  
1062ml  
SUND6

Yellow tomatoes halved, oven-dried, and seasoned with salt, garlic, and basil. These prepared tomatoes are then preserved in sunflower oil.



# PULSES & VEGETABLES



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CATALOGUE

**MUSHROOMS**  
**ARTICHOKES**  
**FRUIT**  
**PEPPERS**  
**PICKLES**  
**CAPERS**  
**OLIVES**



# Mushrooms



**Porcini  
Whole Frozen**  
1kg  
FP017

Grade A Porcini mushrooms, expertly selected, carefully prepared and frozen within a few hours of picking to preserve their excellent properties before being packed by hand. Ready-cleaned for practical quick use.



**Porcini  
Sliced Frozen**  
1kg  
FP014

Grade A Porcini mushrooms, expertly selected, carefully prepared and frozen within a few hours of picking to preserve their excellent properties before being packed by hand. Ready-cleaned for practical quick use.



**Wild and Porcini  
Sliced Frozen**  
Bosco Reale  
1kg  
FP015

A fine assortment of selected mushrooms with delicious porcini (10-20%), cleaned, sliced and ready to cook



**Dry Porcini  
Commercial Quality**  
500g  
PORC4A

Commercial Quality porcini mushrooms are dried in the sun to preserve their intense scent and flavor, and then are hand selected and packaged: only parts of the mushroom ranging from hazel to chestnut-brown in color.



**Mixed Forest Mushrooms**  
500g  
MUSHRO

Mixed forest mushrooms are a great addition to sauces and risottos



**Sliced Mushrooms in Brine**  
Fontinella  
6 x 2.55kg  
SLICMU

Sliced button mushrooms



**Porcini Trifolati  
Dolomiti**  
Serbosco  
800g  
MUSHPO2

Sauteed porcini mushrooms with herbs in oil



**Funghi Trifolati  
(5 Varieties)  
Bontà di Bosco**  
Serbosco  
800g  
MUSHSA

5 varieties of sauteed mixed mushrooms in oil.

# Artichokes & Vegetables



**Artichoke Hearts  
Quarters in Brine**  
Italcarciofi  
2650ml tin  
ARTIO

Artichoke hearts cooked and quartered, left natural in brine.



**Artichoke Hearts  
Grilled in Oil**  
Italcarciofi  
2650ml tin  
ARTIG

Grilled whole artichokes in sunflower oil. Sourced from one of Italy's largest cultivators and packers of artichokes



**Artichokes with  
Stem in Oil**  
AVO  
3100ml  
ARTIGS

Carefully selected Italian artichokes with the stems left on, cooked, grilled and marinated in oil with herbs



**Artichoke Hearts in Brine**  
Cooks & Co  
12 x 400g  
ARTICH

Whole artichokes left natural in brine



**Friarelli Napoletani**  
Carbone  
1062ml  
FRI

A classic Neapolitan vegetable. Only the florets with the most tender leaves are cooked and seasoned with oil, garlic and chilli.



**Asparagus Spears**  
Fontinella  
12 x 425g  
ASPA

Green asparagus spears in brine



**Aubergines Grilled in Oil**  
Italcarciofi  
2kg  
AUBER1

Grilled Aubergine marinated in sunflower oil



**Zucchine Grilled in Oil**  
Italcarciofi  
2kg  
ZUCCI

Grilled Courgette marinated in sunflower oil



**Supersweet Sweetcorn**  
Fontinella  
340g  
SWEE

Supersweet sweetcorn kernels from Thailand. Sweetcorn is a perfect addition to a range of hot and cold dishes. Each tin weighs 340g with a drained weight of 285g



# Pulses & Fruits



**Borlotti Beans**  
La Rosina  
12 x 400g  
BORLBT

Characterized by the unmistakable dark colour of the red skin and a tender and compact heart. Processed according to completely natural methods and without the addition of preservatives.



**Cannellini Beans**  
La Rosina  
12 x 400g  
CANNEB

Grown with care and processed with a method not requiring preservatives. Light and tasty, particularly suitable for traditional hot dishes.



**Chickpeas**  
La Rosina  
12 x 400g  
CHICI

Tender and tasty because they are collected, processed and boiled with a method not requiring preservatives. Intense in flavour, La Rosina chickpeas can be used both hot and cold.



**Lentils**  
12 x 400g  
LENTII

Grown without the addition of preservatives, shelled when fresh, boiled and canned immediately after cooking to preserve their intense flavour and nutritional properties.



**Whole Green Figs in Syrup**  
Cooks & Co  
6 x 850g  
FIGS

Deliciously sweet figs are grown under the Mediterranean sun, full of flavour in thick, sweet syrup.



**Pineapples Slices**  
Fontinella  
6 x 820g  
PINEA

Ready to eat pineapple slices. Packed from fresh these pineapple slices contain no artificial preservatives, colours or flavours and count towards 1 of your 5 a day.



**Lupini Salati**  
5kg nett  
LUPI

Salted lupin beans in brine. A versatile and nutritious snack, packed with plant-based protein and fiber. Ready to eat.



# Peppers



**Peppadew Peppers**  
3kg  
PENRU

Sweet crisp peppers in sweet and sour brine



**Sweet Drop Peppers**  
793g  
PEPPES

These Inca Red Drops from the Peruvian Amazon have a delicious sweet and sour flavour with an added kick



**Green Peppercorns in Brine**  
AVO  
850g  
GREPC

Green Peppercorns in their natural state, preserved in water and salt (brine). These peppercorns are a favourite with chefs. They are spicy, and are perfect for making a pepper sauce for a fillet steak.



**Jalapenos Sliced**  
3kg  
JAL

These sliced jalapeño peppers in brine are perfect for adding spice to your favourite dishes.



**Red and Yellow Peppers Grilled in Oil**  
Italcarciofi  
2kg  
PEPPE1

Grilled Red and Yellow peppers marinated in sunflower oil





# Bella Atmosfera

Bella Atmosfera trays preserve vegetables without refrigeration. They use a gentle process, reducing stress and acidity, keeping the product fresh. Store outside and refrigerate after opening. No need to drain; no oil mess. The product maintains texture and taste, without vinegar, enhancing its natural sweetness.



**Artichoke with Stems  
'Roman Style'**  
Bella Atmosfera  
1.5kg  
BELLA3

Whole artichokes with stem, top quality. 100% Apulian. Processed within hours of harvesting. Recipe according to tradition.



**Artichoke Slices  
'Villanella'**  
Bella Atmosfera  
1kg  
BELLA1

Cut into slices obtained from the best Apulian artichokes. Made entirely from fresh, just picked produce.



**Artichoke With Stems  
Grilled**  
Bella Atmosfera  
1.5kg  
BELLA2

Top quality split artichokes with stem. 100% Apulian. Processed within hours of harvesting and grilled by hand.



**Grilled Aubergine**  
Bella Atmosfera  
1kg  
BELLA10

Sliced and grilled Aubergine. 100% from Apulia and processed by hand. Not bitter in taste, naturally colored, and seasoned with herbs and a touch of chili pepper following a traditional recipe.



**Friarelli Alla Napoletana  
Con Gambo**  
Bella Atmosfera  
1kg  
BELLA9

New recipe which includes a light flavoring of the oil with garlic and chilli pepper. Broad leaf, tender stem. 100% Apulian product. Ideal for side dishes and pizzas. Cooking in the oven or the heat of the pan enhances the qualities of the vegetable.



**Grilled Radicchio**  
Bella Atmosfera  
1kg  
BELLA12

Carefully hand selected leaves are processed and only the tender part at the bottom is kept. 100% Venetian. Hand grilled to preserve the leaves colour.



**Grilled Yellow and Red  
Peppers**  
Bella Atmosfera  
1kg  
BELLA13

Processed in fillets and grilled by hand, it is skinless. With a sweet taste and a high and fleshy stave. Brilliant in colour. Strong taste of grilling. 100% Italian product.



**Grilled Zucchini**  
Bella Atmosfera  
1kg  
BELLA11

Selected courgettes sliced, seasoned and grilled by hand. 100% Italian product. Traditional recipe which provides for a balance of aromatic herbs. Compact slices with excellent crunchiness which is enhanced when cooked at high oven temperatures.

**WITH ONLY  
5%  
OIL**

**- IT'S NOT -  
THE USUAL  
PACKAGING!**

**SIMPLY OPEN & USE**

# Pickles & Capers



**Cornichons (Cocktail Gherkins)**  
1.6kg  
GHERK1

Small and crunchy pickled cucumber in vinegar. Delicate in flavour with a good balance of sweetness and acidity.



**Gherkins**  
Khune  
2.4kg  
GHERK

Large pickled gherkins in vinegar. Strong in flavour with a good acidity and excellent crunch.



**Giardinera**  
Ristoris  
4.1kg  
GIARD

Prime quality vegetables like carrots, turnips, cucumbers, celery, cauliflowers, onions, peppers and fennel are diced, slightly boiled and preserved in vinegar to keep their natural flavour and aroma.



**Borettane Onions in Balsamic Vinegar**  
2.5kg  
CIPOLLE

Sweet Italian Borettane onions preserved in Balsamic vinegar. Deliciously sweet yet balanced with the acidity from the vinegar.



**Capotes Capers in White Wine Vinegar**  
1.6kg  
CAPERA

Medium sized capers "Capotes" in white wine vinegar.



**Lilliput Capers in White Wine Vinegar**  
1.6kg  
CAPERL

Extra small capers 'Lilliput' in white wine vinegar, the finest grade available. More delicate in flavour than larger varieties.



**Capers in Salt**  
1kg  
CAPERS

Medium sized capers "Mezzanella" in salt. Unripe caper fruits are hand picked, covered in salt and left to ripen. The salt helps to preserve the natural flavour and texture.



**Caperberries Finos**  
1.65kg  
CAPERB2

Large sized capers 'Fior di Cappero' in white wine vinegar.



**Silver Skin Onions**  
2.4kg  
ONIONS

Crunchy silver onions in a sweet-sour brine. As a side dish, with fondue and raclette or as an alternative to fresh onions.



# Olives



**Nocellara 'Dolci Sicilia'  
Extra Large - with stone**  
9.2kg  
5kg nett drained  
OLIV15



**Nocellara 'Dolci Sicilia'  
- Pitted**  
9kg  
4kg nett drained  
OLIV19

Nocellara del Belice, extra large, whole Sicilian olives. Naturally vibrant green in colour. Sometimes know as Castelvetro. These olives have an amazing nutty, buttery taste. With/without stone.



**Kalamon - with stone**  
9kg  
4kg nett drained  
OLIV3



**Pitted Kalamon**  
9kg  
4kg nett drained  
OLIV6

The same variety as Kalamata. Large with a smooth and meaty texture, rich in flavour. With stone.



**Extra Large Greek  
Mammoth - Pitted**  
5.9kg  
4kg nett drained  
OLIV16



**Mixed Pitted Olives  
(Kalamon & Nocellara)**  
5kg  
3kg nett drained  
MIXOLIV



**Misto Marinated Olives -  
Pitted**  
(Greek Mammoth &  
Kalamon)  
5kg  
3kg nett drained  
OLIV13

Large meaty green pitted olives in brine.

Pitted Kalamon and Nocellara olives in brine

Ready to serve mix of extra large green pitted olives and black kalamon in a marinade of herbs and spices.

# Olives



**'Gordal' Green Olives**  
Crespo  
4.3kg  
2.5kg drained nett  
GREOG

Green olives in brine, with stone. Salty, fruity, sour, green olive flavour.  
Country of origin: Morocco



**Black Pitted Olives**  
Crespo  
4.3kg  
2.5kg drained nett  
BLKOP

Pitted black Hojiblanca olives from Spain in brine.



**Green Pitted Olives**  
Crespo  
4.3kg  
2.5kg drained nett  
GREOP

Pitted green olives in brine



**Sliced Black Olives**  
Acorsa  
3kg  
1.6kg drained nett  
BLKSL

Pre-sliced and pitted black Hojiblanca olives from Spain in brine.  
Each slice is approx 5mm in thickness and 14-16mm in diameter.



**Taggiasca Olives**  
Carbone  
1062ml  
OLIV4

This intensely aromatic olive variety comes from the region around Imperia and is preserved in Olive Oil.



# GELATO & DESSERT



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CAKES  
CANNOLI  
TARTUFO  
GELATO  
SORBET  
TOPPINGS  
BAKING





**Chococake**  
12 portions  
FC010B

Cocoa sponge filled with rich layers of chocolate cream and coated in crunchy chocolate curls



**Cheesecake  
Fruitti di Bosco**  
Ricotta and Mixed Berries  
12 portions  
FC114

Ricotta cream cheese on a biscuit base, covered with mixed fruit berries and coulis



**Torta Mele**  
Apple Tart  
12 portions  
FC008

Shortcrust pastry with a light cream and sliced apples



**Baked American  
Cheesecake**  
12 portions  
FC016

Rich cream cheese on a biscuit base.



**Cocotella**  
Marscapone, Nutella  
and Coconut  
12 portions  
FC115

Marscapone cream cheese with Nutella and coconut, between layers of almond pastry, covered in chocolate and coconut



**Torta della Nonna**  
Lemon Custard Tart  
14 portions  
FC009

Shortcrust pastry filled with lemon custard cream and sprinkles with pine nuts & icing sugar.



**Caprese**  
Chocolate and Almond  
12 portions  
FC112

Soft chocolate and almond flour cake.



**Giada**  
Ricotta and Pistachio  
3kg  
FC004

Sponge cake filled with ricotta cream and pistachio, covered in a pistachio grain.



**Freschezza di Amalfi**  
Lemon and Strawberry  
12 portions  
FC107

Amalfi coast lemon mousse with a strawberry filling on a crunchy biscuit base.



**Torta Siria**  
White Chocolate Mousse  
12 portions  
FC010C

White chocolate mousse combined with crunchy dark chocolate flakes on a chocolate sponge base.



**Ricotta e Pere**  
Ricotta and Pear  
12 portions  
FC010D

Delicate mousse of Sheeps ricotta cheese, mixed with diced pear, between 2 layers of a hazelnut biscuit base.



**Tiramisu Savoiard**  
Lady Fingers soaked in  
Coffee with Marscapone  
and Cocoa  
12 portions  
FC011A

Soft mascarpone cream, on a coffee-dipped biscuit base.





*produced in Palermo  
since 2007*

authentic italian sweetness  
autentica dolcezza italiana



# Individual Portions



**Cremerocher**  
Chocolate Cake  
with Hazelnuts  
12 portions  
FCI12A

Chocolate sponge covered in milk chocolate and hazelnut pieces, filled with chocolate mousse and hazelnut cream.



**Pistachio Rocher**  
Pistachio Cake with  
Pistachio cream  
12 portions  
FCI08

Pistachio sponge covered in Pistachio and Chocolate and Pistachio pieces, filled with Pistachio mousse



**Delizie al Limone**  
Lemon Sponge cake  
6 portions  
FCI11

Sponge cake and lemon custard covered with a Costa d'Amalfi lemon cream.



**Red Berries Mousse**  
Vanilla cake, Red Berry  
mousse & Red Berry gel  
10 portions  
FCI10

Biscuit base covered in forest fruit mousse with red fruit heart and a spectacularly decorated outside



**Salted Caramel  
Cheesecake**  
Cheesecake with  
Caramel and Peanuts  
12 portions  
FC017

Biscuit base with ricotta and cream cheese covered with caramel and salted peanuts.



**Rhum Baba**  
Rum Sponge, unfilled  
12 portions  
FCI06

Sponge soaked in Rum, ready for filling with a flavour of your choice.



**Chocolate  
Souffle / Fondant**  
Sponge Cake with  
Melting Center  
12 portions  
FCI13A

A delicate light sponge cake filled with a heart of soft pistachio cream



**Chocolate  
Souffle / Fondant**  
Sponge Cake with  
Melting Center  
18 portions  
FCI13

A delicate light chocolate sponge filled with a heart of soft chocolate cream



# Cakes & Desserts



*Macri*  
- desserts -



**Chocolate Profiteroles  
Macri**  
24 per tray  
FC001

Soft choux pastry filled with a chantilly cream, covered with chocolate cream.



**White Chocolate  
Profiteroles  
Macri**  
24 per tray  
FC001A

Soft choux pastry filled with a chantilly cream, covered with chocolate cream.



**Limoncello Flute  
Oromio**  
6 portions  
FCI03

Lemon gelato with a limoncello sauce swirled through. Served in a flute glass.



**Pistachio Tartufo  
Gelateria Callipo**  
12 portions  
FCC14

An intensely flavoured pistachio creamy heart, covered by white chocolate and pistachio gelato, made only with Italian fresh milk and pistachio free from food colourings and preservatives.



**Chocolate & Hazelnut  
Tartufo  
Gelateria Callipo**  
12 portions  
FCC11

Characterized by a dark chocolate liquid heart covered by hazelnut and chocolate gelato, made with Italian fresh milk, roasted hazelnuts and the finest cocoa beans from Western Africa.



**Coffee & Cream Tartufo  
Gelateria Callipo**  
12 portions  
FCC13

The rich and strong flavour of coffee gelato encounters the delicate flavour of cream of this Tartufo, which is covered by an almond brittle and is characterized by its coffee liquid heart.



**Limoncello Tartufo  
Gelateria Callipo**  
12 portions  
FCC12

A fresh and natural lemon gelato and cream gelato made exclusively with high quality Italian fresh milk encounter a limoncello liquid heart. This Tartufo is covered by a crunchy meringue brittle.



**Semifreddo Torroncino  
Gelateria Callipo**  
12 portions  
FCI01

A single portion of delicate nougat parfait, decorated on top with crushed nuts.



**Individual Tiramisu  
Savoiardi**  
Lady Fingers soaked in  
Coffee with Mascarpone  
and Cocoa  
10 portions  
FCI05

Soft mascarpone cream, on a coffee-dipped biscuit base, individual portions.



**Vanilla Oromio**  
4.7ltr  
FCI29



**Chocolate Oromio**  
4.7ltr  
FCI30



**Strawberry Oromio**  
4.7ltr  
FCI28



**Hazelnut Oromio**  
4.7ltr  
FCI26



**Pistachio Oromio**  
4.7ltr  
FCI31



**Stracciatella Oromio**  
4.7ltr  
FCI32



**Amarena Oromio**  
4.7ltr  
FCI37



**Caffe Oromio**  
4.7ltr  
FCI35



**Tiramisu Gelateria Callipo**  
4.7ltr  
FCC9



**Walnut & Fig Gelateria Callipo**  
4.7ltr  
FCC7



**Lemon Sorbet Oromio**  
4.7ltr  
FCI22



**Raspberry Sorbet Oromio**  
4.7ltr  
FCC4



**Mango Sorbet Oromio**  
4.7ltr  
FCI23



**Orange Sorbet Gelateria Callipo**  
4.7ltr  
FCC5





# Cannoli & Dessert Sundries



**Cannoli Shells Mignon**  
1.7 x 6cm  
2.5kg (approx 290)  
CANNOLI1

Large Cannoli shells for filling



**Cannoli Shells Grandi**  
2.9 x 12cm  
x 100  
CANNOLI2

Small Cannoli shells for filling



**Ricotta Crema Zucheretta**  
Ricorem  
1kg  
RICITT2

Sweetened sheep's ricotta



**Cannolo Siciliano**  
10 portions  
FC007A

Wafer filled with sweet ricotta cream cheese, chocolate and candied fruit



**Seadas di Formaggio**  
15 x 4 portions  
FPS1

Sweet pasta filled with ricotta and lemon zest, made to be fried.



**Panna Cotta Dessert Mix**  
Macphie  
12 x 1ltr  
DESSERT1

Create restaurant-quality rich panna cotta in just minutes, yielding seven individual desserts per liter. This delightful dessert sets in a mere 1-2 hours and is suitable for vegetarians.



**Crème Brulee Dessert Mix**  
Macphie  
12 x 1ltr  
DESSERT3

Makes crème brûlée in minutes with ease. Tastes just like home-made. Makes 10 individual desserts per litre. Sets in 1-2 hours. Suitable for vegetarians.



**Cigaretta Wafers**  
Bussy  
350pcs  
WAFER1

Cocoa-striped rolled wafer straw



**Profiteroles / Bigne**  
Pidy  
250pcs  
PROF

Medium (4.3cm) profiteroles made from choux pastry with butter. Light and airy with a slightly crispy texture. Ready-to-use – just fill and plate.



**Amerena Fabbri Cherries in Syrup**  
1.7kg  
CHERR6

Succulent wild black cherries, grown in Italy's bologna and Modena region, in a sweet, rich cherry juice.

# Toppings

**TOSCHI**  
VIGNOLA

  
**CALLEBAUT**  
BELGIUM 1911

Toschi Toppings are creamy toppings that come in an amazing range of flavours: ideal for all catering professionals who like to use a touch of imagination to enrich and decorate ice-cream, cakes, yogurt, milkshakes, dessert and fresh fruit cocktails. The bottles are fitted with a handy non-drip top/measuring cap, to avoid mess.



**Chocolate**  
Toschi  
1kg  
CHOGT



**Amarena**  
(Black Cherry)  
Toschi  
1kg  
BLKCH



**Caramel**  
Toschi  
1kg  
CARAM



**Frutti di Bosco**  
(Mixed Berries)  
Toschi  
1kg  
MIXBE



**White Chocolate**  
Toschi  
1kg  
CHOGW



**Strawberry**  
Toschi  
1kg  
STRA



**Dark Belgian Chocolate**  
Callebaut  
1kg  
CHOGT1



**Caramel**  
Callebaut  
1kg  
CARAM1





# Baking



**33.6% Milk Chocolate Callets**  
Callebaut  
2.5kg  
£31.70  
CHOCB3

33.6% cocoa solids  
Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.



**28% White Chocolate Callets**  
Callebaut  
2.5kg  
£31.80  
CHOCB2

28% cocoa solids  
Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.



**70% Extra Dark Chocolate Callets**  
Callebaut  
2.5kg  
£31.00  
CHOCB

70% cocoa solids  
Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.



**54% Dark Chocolate Callets**  
Callebaut  
2.5kg  
£31.00  
CHOCB1

54% cocoa solids  
Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.



**Cocoa Powder**  
Cacao Barry  
1kg  
£15.00  
COCOP

Sustainably sourced 100% cacao powder. Rich, round chocolate taste with caramel, whole milk and almonds. An excellent choice for flavoring, coloring, and texturing.



**Vanilla Essence**  
IBC Simply  
1ltr  
£6.95  
VANILE

Add a splash of sweetness to your baked goods with Simply Vanilla Essence. Uses a natural flavouring so it's a great alternative in baking to add a dash of a vanilla flavour.



**Gelatin Bronze**  
1kg  
£37.80  
GELBR

Bronze leaf gelatine is a versatile ingredient made from Pork collagen that can be used in a wide range of Italian desserts and savoury dishes.



**Vanilla Pods x 10**  
£18.50  
VANILP

Grade A black vanilla bean pods used for baking and desserts.



**Demerara Sugar**  
Tate & Lyle  
3kg  
£7.45  
DEMES

A fruity sweet-spiced sugar with large glassy amber crystals providing bakers and food manufacturers with a distinctive textural crunch.



**Granulated Sugar**  
Tate & Lyle  
15 x 1kg  
£20.95  
GRANU

A high purity white crystalline free-flowing cane sugar and is the perfect multi-purpose sugar for baking, confectionery and food production.



**Icing Sugar**  
Tate & Lyle  
3kg  
£8.20  
ICING

Icing cane sugar, perfect for making glace or buttercream icing.



**Savoirdi**  
Marini  
15 x 400g  
£33.60  
SAVOI

Ladyfingers are light and sweet sponge cakes roughly shaped like a large finger. They are a principal ingredient in many dessert recipes, such as trifles, charlottes, and tiramisu.



**Digestive Biscuits**  
McVities  
12 x 400g  
£21.25  
DIGES

Golden-baked to a secret recipe since 1892, McVitie's original Digestives are loved for their classic crunch, distinctive, salty-sweet wheat flavour and true Britishness.



**Fig Jam**  
Zuegg  
12 x 330g  
£26.50  
JAM2

Zuegg Fig Jam has a velvety texture and a naturally sweet flavour. 60 grams of fruit per 100 grams.



# COOKING WINE, OIL & VINEGAR



**OIL** SCAN HERE  
**COOKING WINE** FOR ONLINE  
**VINEGAR** CATALOGUE



# Oils



**Extra Virgin Olive Oil**  
Genesio Mancini  
5ltr  
EVOO5

Genesio Mancini Extra Virgin Olive Oil is produced in the town of Itri, Italy, which lies on the coast between Rome and Naples. The company has been producing high-quality olive oil since 1970.



**Extra Virgin Olive Oil**  
Olearia Del Garda  
5ltr  
EVOO6

From the selection of the best oils originating in the most important production areas in Europe comes this Extra Virgin Olive Oil, obtained directly from olives selected at just the right point of ripeness and pressed using exclusively mechanical processes.



**100% Italian Extra Virgin Olive Oil**  
Cadelmonte  
1ltr  
EVOO5

High-quality Italian extra virgin olive oil made exclusively from Italian olives grown and pressed in Italy. It has a low acidity level of less than 0.7%, giving it a fruity flavor and a vibrant yellow-green colour.



**Terra di Bari, 100% Italian Extra Virgin Olive Oil**  
Villa Vinci  
250ml  
EVOO4

The extra virgin olive oil Terra di Bari (Villa Vinci) from the cultivation area around the Castel del Monte, is the top quality of all Italian olive oils! It has a very low acidity (max 0.3%), has a fruity, slightly spicy taste, a spicy smell and a green-golden colour.



**Terra di Bari, 100% Italian Extra Virgin Olive Oil**  
Villa Vinci  
500ml  
EVOO4



**Truffle Oil**  
Villa Vinci  
250ml  
TRUF2

Extra Virgin Olive Oil from Villa Vinci with natural flavour of truffle.



**Olio di Sansa**  
Cadelmonte  
5ltr  
OLIOS

A mixture of refined pomace oil (90%) extracted from the olive stone after pressing, mixed with virgin olive oil (10%)



**Vegetable Oil**  
KTC  
20ltr  
VEGOI

KTC vegetable cooking oil is high in polyunsaturates, low in cholesterol, low in saturates. It is a longer life frying oil. Naturally low in cholesterol. Refined vegetable oil starts from the seeds of various plant sources. For all frying, baking & salads.



# Vinegar



**White Wine Vinegar**  
1ltr  
WHIWV



**White Wine Vinegar**  
5ltr  
WHIWV1



**Red Wine Vinegar**  
1ltr  
REDWV1

This versatile white wine vinegar is a must-have ingredient for any professional kitchen or catering event. With its crisp and tangy flavour profile and 6% acidity, it's perfect for use in dressings, marinades, and sauces. Made from high-quality white wine and expertly crafted.

Made with Tempranillo grapes, our red vinegar has an oaky aroma and a full round flavour with perfect balance of acidity.



**Malt Vinegar**  
5ltr  
MALTV

Traditionally brewed & matured malt vinegar. 5% acetic acid.

## From field to bottle



### QUALITY GRAPE MUST

The grape juice is the key ingredient. The must is cooked for hours until it acquires its characteristic creamy texture and intense aroma. We use only the best cooked must. No concentrates are used.



### THE GRAPES

To produce balsamic vinegar, only seven types of grapes are used, which are harvested at peak ripeness. Ortalli products are made with a meticulous selection of high-quality ingredients.



### MADE WITHOUT HASTE

Aging and acetification (the process of making vinegar) takes place in quality wooden barrels. A process of more than two months.



### I.G.P. CERTIFIED QUALITY

Each batch is stored after maturation and controlled and certified by Consorzio Tutela Aceto Balsamico di Modena.



### VERAMENTE ORIGINALE

Made according to the ancient tradition of Modena. A delicate process supervised by our master maker. Each of our balsamic vinegars is unique and has its own specific profile.



### FROM ITALY TO YOUR TABLE

Each bottle is carefully packaged at our facility in Modena, Italy. Modena and Reggio Emilia are the only places in the world where the true balsamic vinegars of Modena are allowed to be produced.



# Ortalli Balsamic



**'Fino'**  
Balsamic di Modena  
1 Leaf  
500ml  
BALSA



Excellent versatility for this light bodied vinegar. Typically incisive and persistent, mildly flavoured and fruity.  
Use: salads, fresh or stewed vegetables, marinating



**'Pronunciato'**  
Balsamic di Modena  
3 Leaves  
500ml  
BALSA1



Medium bodied, pleasantly pungent and sweet. Balanced and distinctive in taste with typical notes of grape must.  
Use: daily use, salads, fresh or stewed vegetables, creating sauces for cooking and raw use.



**'Intenso'**  
Premium - 5 Leaves  
250ml  
BALSA2



Dense, high bodied and syrupy. Gently pungent, smooth, sweet and complex. Cooked must and wood notes.  
Use: fish, meat, risotto, cheeses, eggs, ice-cream



**Condimento Bianco**  
**'Agrodolce'**  
Classic  
500ml  
BALSA3

Medium bodied, tangy and sweet.  
Fruity and typically pungent.  
Use: daily use for salads, fresh or stewed vegetables, marinating.



**Condimento Bianco**  
**'Delicato e Denso'**  
Premium  
250ml  
BALSA4

High density, clear condiment with a sweet, delicate taste.  
Smooth, fruity and classically pungent.  
Use: ideal for cooked and raw fish, risotto, fruit and salads.



**Villa Fontanelli**  
Classic - 1 Leaf  
5ltr  
BALSM



Excellent versatility for this light bodied vinegar. Typically incisive and persistent, mildly flavoured and fruity.  
Use: salads, fresh or stewed vegetables, marinating

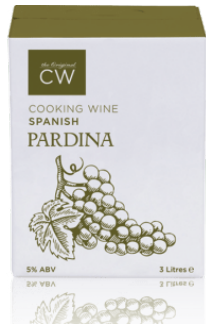


**Balsamic Glaze with**  
**Vinegar of Modena**  
500g  
BALSG

Combining best balsamic with carefully selected grape must, giving a dense and delicate taste. Created by great Italian chefs.

**Ortalli**  
1899 · MODENA  
Product of Italy

# Cooking Wine



**Cooking Wine**  
Cuisinewine  
4 x 3ltr

WHITE - CUISBI  
RED - CUISR

De-alcoholised (5%) cooking wine lightly seasoned with salt



**Premium Cooking Wine**  
Cuisinewine  
5ltr

WHITE - CUISBI  
RED - CUISRO

Premium quality de-alcoholised (5%) cooking wine lightly seasoned with salt



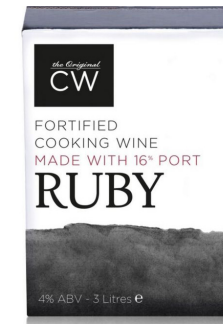
**Cooking Brandy 5%**  
Cuisinewine  
3ltr  
BRANCI

Lightly seasoned blend of water, partially seasoned de-alcoholised wine and culinary brandy.



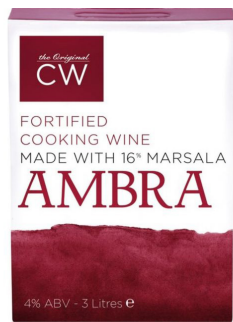
**Cooking Brandy 27%**  
1ltr  
BRANC

Brandy style cooking spirit.



**Ruby Cooking Port**  
Cuisinewine  
3ltr  
CUISRB

Excellent quality fortified Port style cooking wine. Especially created for chefs using a unique production process it has an alcohol level of 5% ABV retaining the original flavours and characteristics.



**Ambra Cooking Marsala**  
Cuisinewine  
3ltr  
CUISM

Excellent quality fortified Ambra style cooking wine. Especially created for chefs using a unique production process it has an alcohol level of 5% ABV retaining the original flavours and characteristics.



**Marsala all'Uovo**  
Cremovo Perlino  
75cl  
MARSE

Caramel coloured and sweet, this product boasts an intense nose exuding toasty, spicy and fruity aromas. On the palate, its light acidity and full-bodied texture precede a long finish.



**Marsala Fine Secco**  
Alfieri  
75cl  
MARSS

Made from dried white grapes. Deliciously sweet and honeyed taste. Attractive raisin and burnt sugar aroma. A traditional versatile dessert wine. Great served on its own or accompanying Italian pastry desserts.





# PESTO, CREAM, STOCK & SAUCE



SCAN HERE  
FOR ONLINE  
CATALOGUE

PESTO  
CREAMS  
BOUILLON  
STOCK  
GRAVY  
JUS  
HONEY  
CONDIMENTS

# Pesto, Sauce & Cream



**Pesto con Basilico  
Genovese DOP**  
Nord Salse  
6 x 330g  
PESTOG

A recipe with delicate flavor. This pesto is prepared with sunflower seed oil, Genoese PDO basil 34%, a part of extra virgin olive oil, cashew, Grana Padano and Pecorino cheese.



**Pesto alla Genovese**  
Monti  
500g  
PESTO

The delicate scent of basil is combined with a strong note of an excellent Italian cheese: Pecorino. It is in this way that all ingredients come together to create a recipe with a thicker texture: ideal for both first courses and spreadable sauces.



**Pesto Rosso**  
Monti  
12 x 180g  
PESTOR

Recipe prepared with Italian basil, sunflower seed oil and first quality dried tomatoes. The use of dried tomatoes give a strong red color, making this pesto ideal to dress pasta, gnocchi or to be spread on toasted bread.



**Green Pesto**  
Dell'Ami  
1kg  
PESTOD



A simpler, nut free green pesto. The same intense, field-grown Italian basil is blended with sunflower oil, vegetarian Italian hard cheese and garlic.



**Rose Petal Harissa**  
Dell'Ami  
1kg  
HARIS

Harissa is a key ingredient in North African cooking. Made from chilli and a mix of over 40 herbs and spices with the unique addition of rose petals to slightly soften the chilli. Exceptionally fragrant.



**Salsa di Pistachio**  
Ristoris  
520g  
PESTOPI

Sicilian pistachios are carefully picked and mixed with sunflower oil and seasoned to produce a delicious genuine sauce which has its roots in this land.



**Crema di Noci**  
Serbosco  
520g  
CREM3

Walnut cream, ideal for first courses and as a filling for fresh pasta.



**Crema di Porcini**  
Serbosco  
520g  
CREM5

Porcini mushroom cream, ideal for first courses and as a filling for fresh pasta.



**Crema di Asparagi**  
Serbosco  
520g  
CREM2

Asparagus cream, ideal for first courses and as a filling for fresh pasta.



**Crema di  
Pecorino Romano  
DOP**  
Serbosco  
520g  
CREM10

Pecorino cheese cream, ideal for first courses and as a filling for fresh pasta.



# Bouillon, Stock & Sauce



**Fish Bouillon**  
Ristoris  
500g  
FISHB

Dried Cod, shrimp and crab meats mixed with highly selected vegetables make this granular stock with its unmistakable sea taste perfect in fish dishes, risottos, soups and sauces.



**Vegetable Bouillon**  
Ristoris  
1kg  
VEGBO

This vegetable stock gives added flavour to a variety of dishes or it can be used to make delicate broths or soups. It is extremely versatile and can be easily used and has a high yield making it a good choice for the catering industry.



**Chicken Bouillon**  
Ristoris  
1kg  
CHICB

The strong, flavourful poultry taste is the perfect soup base for a variety of soups, sauces and stews and adds a wonderful savoury taste to a variety of dishes. The versatile seasoning is easy to use thanks to its powder form.



**Beef Bouillon**  
Ristoris  
1kg  
BEEFB

This granular stock can be used in any type of recipe and is made of top quality meat extract. It is quick to dissolve and is perfect in broths, soups, risottos and for delicately adding flavour to any dish.



**Demi Glace**  
Maggi  
1.52kg  
DEMIG

Classic mother sauce that delivers richness, and flavour and is effortlessly easy to prepare. Versatile, easy to use and is perfect for classical cooking or as a rich sauce to be added to pies, stews or casseroles. Yield: 16 liters



**Original Gravy**  
Maggi  
1.8kg  
GRAVO

Versatile staple that chefs use in their kitchens to accompany a wide range of classic meat dishes. Allows chefs to serve up a gravy that can be used as prepared delivering consistency of flavour, or is easily customisable. Yield: 26 liters



**Fish Stock Mix**  
Essential Cuisine  
700g  
FISHB1

A white fish stock made with quality whole fish with a characteristic flavour of delicious chef made fish stock. Looks like fish stock, tastes as a fish stock should, add it to your cream reductions at the last minute and taste the difference.x



**Vegetable Stock Mix**  
Essential Cuisine  
800g  
VEGBO2

Vegetable is one of the most popular stock mixes in our range -a versatile stock that has a beautifully rounded, golden vegetable taste, but retains a savouriness that is vital for creating wonderful soups and dishes.

# Jus, Sauces & Honey



**Premier Veal Jus**  
Essential Cuisine  
1kg  
VEAL

Richly flavoured concentrated veal jus. Make sauces with tremendous depth and a great hit of flavour. Used by professional chefs, each gluten free pot of veal jus makes over 6 litres of veal stock for perfect casseroles, risottos, soups, gravies and sauces.



**Lobster Glace**  
Essential Cuisine  
600g  
LOBSTG

A delicate rich lobster reduction that gives an authentic infusion of flavour. Used to enrich bisque or bouillabaisse or turn a fish cream sauce into a lobster cream sauce.



**Red Wine Jus**  
Essential Cuisine  
1kg  
SAUCE2

A meaty base for homemade gravy. A blend of aromatic beef stock and Bordeaux-style wine come together to create this glossy jus. Use as a base for reductions and sauces.



**Chicken Jus**  
Essential Cuisine  
1kg  
SAUCE1

A blend of light chicken stock and vegetables come together to create this glossy jus. Lets you create the finest gravies, sauces and broths in minutes. Use the concentrated chicken jus as a base for reductions and sauces.



**Premier Vegetable Jus**  
Essential Cuisine  
1kg  
SAUCE4

A high-quality base for gravies, sauces and broths. A blend of vegetable stock, herbs and spices come together to create this glossy jus. This tub will make up to 8 litres of vegetable jus.



**Wild Mushroom Glace**  
Essential Cuisine  
600g  
VEAL

A rich, deep umami reduction of wild mushrooms, to add depth and flavour to both vegetable and meat dishes including soup, stew, sauce, pasta, risotto and gravy. Used by professional chefs. Makes an excellent stock at 25g/litre.



**Hollandaise Sauce**  
Macphie  
12 x 1ltr  
HOLLA

Buttery, zesty and convenient. Versatile and can handle heat without separating. Can be frozen without losing its creamy taste and texture.



**Peppercorn Sauce**  
Essential Cuisine  
800g  
SAUCE3

Blend of beef and veal stock, seasoned heavily with black pepper and finished with a splash of brandy. The punchy sauce is a fast-track to perfect steak peppercorn sauce, simply add fresh cream and whole black peppercorns to finish.



**Clear Honey**  
Rowse  
1kg  
HONEY

100% pure and naturally delicious with nothing added and nothing taken away. Blended, non-EU honey.



# Sauces



**Mayonnaise Calve**  
5ltr  
MAYONNC



**Mayonnaise Sasco**  
5ltr  
MAYON



**Ketchup Devon Stile**  
5ltr  
KETCH



**French Mustard Lions**  
2.27ltr  
FRENM

<b>English Mustard</b>	Lions	2.27ltr	<b>ENGLM</b>
<b>Coarse Grain Mustard</b>	Lions	2.27ltr	<b>WHOLGM</b>
<b>Tartare Sauce</b>	Lions	2.27ltr	<b>TARTA</b>
<b>Mint Sauce</b>	Lions	2.27ltr	<b>MINTS</b>
<b>Hickory Barbeque</b>	Lions	2.27ltr	<b>BBQ</b>
<b>Horseradish Sauce</b>	Lions	2.27ltr	<b>HORSE</b>
<b>Caesar Dressing</b>	Lions	2.27ltr	<b>CAES</b>
<b>Sweet Chilli Sauce</b>	Blue Dragon	1ltr	<b>CHILLS</b>
<b>Worcester Sauce</b>	Lea & Perrins	562ml	<b>WOR</b>
<b>Tabasco Hot Sauce</b>	Tabasco	350ml	<b>TAB</b>
<b>Cranberry Sauce</b>	Margetts	2.5kg	<b>CRAMS</b>
<b>Lemon Juice</b>	Bowes Hill	1Ltr	<b>LEMON</b>



# TRUFFLE



**SLICED  
HONEY  
CREAM  
OIL** SCAN HERE  
FOR ONLINE  
CATALOGUE



# Truffle Produce

Truffles are the symbol of luxury dining around the world and are used to accentuate and enhance dishes with their earthy tones and deep, rich flavours.



**STEFANIA CALUGI**

*tartufi dal 1908*



**Sliced Truffle in Oil**  
Stefania Calugi  
500g  
TRUF5

Exclusive and practical: fine, ready-to-eat truffles. High quality Summer truffles with a distinctive and characteristic flavour and aroma.



**Truffle Cream with 8% Summer Truffle**  
Stefania Calugi  
500g  
CREMC3

Premium dark truffle and mushroom concentrate, made with summer truffle. Heat in a frying pan with extra virgin olive oil, pasta water, butter or cream.



**Truffle Cream with Porcini Mushroom**  
Stefania Calugi  
500g  
CREMC2

Premium dark truffle and mushroom concentrate, made with porcini mushrooms and summer truffle. Heat in a frying pan with extra virgin olive oil, pasta water, butter or cream.



**Truffle Cream with Bianchetto Truffle**  
Stefania Calugi  
500g  
CREMC1

Premium white truffle cream with mushrooms. Heat in a frying pan with extra virgin olive oil, pasta water, butter or cream.



**Truffle Honey**  
Stefania Calugi  
250g  
TRUF4

Honey with premium black truffle. The transparency and the delicate taste of an excellent acacia honey combined with the sweetness of a premium black truffle

Stefania Calugi has always been committed to the rigorous selection of raw materials and processing that maintains genuine flavours, combining Tuscan tradition with contemporary creativity. 30 hectares of fully-certified "organic" truffle grounds, used both for the supply of truffles and for the organisation of "truffle hunting" tours.



**Crema al Tartufo**  
Serbosco  
520g  
CREM

Smooth dark truffle cream, with mushrooms. Solid cream ideal for first courses and as a filling for fresh pasta.



**Crema al Tartufo Chiara**  
Serbosco  
520g  
CREM4

Smooth truffle and mushroom cream. Solid cream ideal for first courses and as a filling for fresh pasta.



**Truffle Oil**  
Villa Vinci  
250ml  
TRUF2

Extra Virgin Olive Oil from Villa Vinci. An excellent extra virgin olive oil flavored with white truffle aroma.



# GRISSINI, BISCUITS & BREADCRUMBS



BREADSTICKS  
CANTUCCINI  
SAVOIARDI  
PANKO  
PANNETONE

SCAN HERE  
FOR ONLINE  
CATALOGUE



# Grissini, Biscuits & Breadcrumbs



**Grissini Rosmarino**  
Grissinbon  
12g x 200pc  
GRISR

Unique, exclusive breadsticks with a classic taste. Made with natural ingredients, enriched with extra virgin olive oil and mildly salted. Crumbly and crunchy.



**Grissini Torinesi**  
Barbero  
x 240  
GRIST

Simple and light, delicious, with whole fiber, without gluten or added sugar. High quality ingredients of Italian origin including Strong \*00\* Flour. Crunchy and delicious grissini.



**Panettone Lazzaroni**  
1kg  
PANETBAU

Classic Panettone made with candied fruit.



**Amaretti Vaschetta**  
Marini  
20 x 200g  
AMARTI

An attractive and convenient trade pack of the authentic amaretti. Ready to eat, serve as a dessert topping, or use when baking.



**Cantuccini alle Mandorle**  
Marini  
12 x 200g  
CANTT

Cantuccini biscuit with almonds, in a convenient catering pack.



**Individually Wrapped Cantuccini**  
Falcone  
x 300pcs  
CANTA

Individually wrapped cantuccini biscuits.



**Cheese Biscuits**  
Jacobs  
900g  
CHEESB

Cream crackers - Table cracker - Cornish Wafers® - Cheddars® - Water biscuits - Digestives biscuits - Salt & cracked black pepper bakes - Sesame Carltons



**Savoirdi**  
Marini  
15 x 400g  
SAVOI

Ladyfingers are light and sweet sponge cakes roughly shaped like a large finger. They are a principal ingredient in many dessert recipes, such as trifles, charlottes, and tiramisu.



**Pane Carasau**  
Panificio Fratelli Carta  
12 x 500g  
PANECA

Typical Sardinian flat bread. Thin sheet made in the oven cooked 2 times, making it crispy. Great warmed in the oven with olive oil, salt and rosemary.



**Italian Breadcrumbs**  
10 x 1kg  
BREAC

Fine, Tuscan style breadcrumbs. Made from bread crusts, for a crunchy texture.



**Panko Breadcrumbs**  
5 x 1kg  
PANKO

Coarse, Japanese style breadcrumbs. Made from bread with no crusts for a softer texture.





# DRY STORE

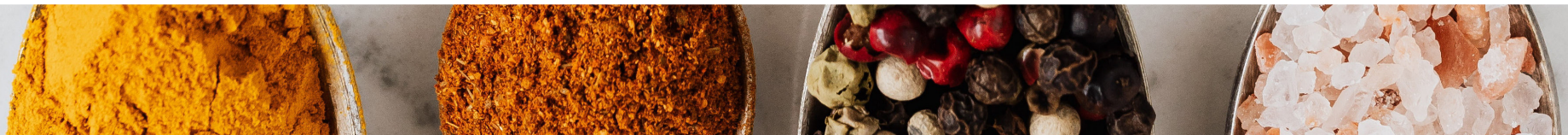


**SPICES** SCAN HERE  
**SEASONINGS** FOR ONLINE  
**DRIED FRUIT** CATALOGUE  
**NUTS**  
**SEEDS**



# Seasoning & Spices

<b>Table Salt</b>	Salt co.	2 x 6kg	TABLE
<b>Cooking Salt</b>	Salt co.	12.5kg	COOKS
<b>Sale Marino Fino</b>	Italaki	12 x 1kg	SALEF1
<b>Sale Marino Grosso</b>	Italaki	12 x 1kg	SALEG
<b>Maldon Sea Salt</b>	Maldon	1.5kg	SEAST
<b>Coarse Black Pepper</b>	L'impero del Sole	400g	BLKCPH
<b>Ground Black Pepper</b>	L'impero del Sole	400g	BLKPG2
<b>Whole Black Peppercorns</b>	L'impero del Sole	450g	BLKPW
<b>Ground White Pepper</b>	L'impero del Sole	400g	WHIPG
<b>Pink Peppercorns</b>	L'impero del Sole	250g	PINN2
<b>Oregano</b>	L'impero del Sole	500g	ORIG
<b>Dry Basil</b>	L'impero del Sole	500g	BASIL
<b>Rosemary</b>	L'impero del Sole	500g	ROSEM
<b>Nutmeg</b>	L'impero del Sole	1kg	NUTMG
<b>Mixed Herbs</b>	Schwartz	150g	MIXEH
<b>Paprika</b>	L'impero del Sole	1kg	PAPRM
<b>Crushed Chillies</b>	L'impero del Sole	500g	CRUSC
<b>Fennel Seeds</b>	L'impero del Sole	1kg	FENNE
<b>Cinnamon Sticks</b>	L'impero del Sole	300g	CINNS2
<b>Saffron Powder</b>	Chiquilin	50 x 125mg	SAFF1



# Nuts & Seeds

<b>Almonds Flaked</b>	1kg	ALMOF
<b>Almonds Whole Blanched</b>	1kg	ALMB
<b>Almonds Ground (Almond Flour)</b>	1kg	ALMG
<b>Pistachio Peeled</b>	1kg	PISTAC
<b>Hazelnuts Blanched</b>	1kg	HAZLB
<b>Walnut Halves</b>	1kg	WALNU
<b>Pecan Halves</b>	1kg	Pre Order
<b>Sultanas</b>	1kg	SULT
<b>Raisins</b>	1kg	RAISI
<b>Black Sesame Seeds</b>	800g	SESAMB
<b>White Quinoa</b>	1kg	QUIN
<b>Red</b>	1kg	QUIN 1
<b>Black</b>	1kg	QUIN 2
<b>Pumpkin Seeds</b>	1kg	PUMPK
<b>Pine Nuts</b>	1kg	PINENUT







# SOFT DRINKS & JUICES



**ZUEGG** SCAN HERE  
**NIASCA PORTOFINO** FOR ONLINE  
**SAN PELLEGRINO** CATALOGUE  
**MIXERS**  
**MINERAL WATER**



# Zuegg Juice

"Dal 1890 coltiviamo la Passione per la terra e l'Amore per la vita."

"Since 1890 we have cultivated the Passion for the land and the Love for life."



DAL 1890



**Apple 100%**  
24 x 200ml  
JUICE3



**Orange 100%**  
24 x 200ml  
JUICE1



**Pineapple Juice Drink**  
24 x 200ml  
JUICE4



**Apricot Nectar  
Apricot Puree juice**  
24 x 200ml  
JUICE8



**Pear Nectar  
Pear Puree juice**  
24 x 200ml  
JUICE5



**Peach Nectar  
Peach Puree juice**  
24 x 200ml  
JUICE6



EVERY ORCHARD HAS IT'S OWN STORY,  
EVERY FRUIT HAS IT'S OWN RECIPE.

**ZUEGG**  
DAL 1890





# Niasca Portofino

Niasca Portofino, founded by Portofino residents, aims to restore traditions, reuse land, revive buildings, unite businesses, offer quality products at reasonable prices, and promote year-round vitality in Portofino. Their vision includes extending the season and showcasing Portofino's beauty and local products worldwide.



**Limonata**  
12 x 250ml  
NIASC

Lemon-based bouquet and elderflower notes. The sourness is balanced with a gentle fizz, creating a subtle, refreshing taste.



**Mandarinata**  
12 x 250ml  
NIASC1

This sparkling drink has a refreshing and firm flavor, perfect for any season. A combination of tangerine juice and delicate Iris flower notes.



**Festivo Portofino**  
12 x 250ml  
NIASC5

Ginger and apple joined together to create a refreshingly bitter yet pleasant drink.



**Chinotto**  
12 x 250ml  
NIASC2

Made with natural extract from bitter oranges and other natural flavours. An Italian classic soft drink with a particularly fresh aftertaste.





# San Pellegrino



Italian Sparkling Drinks crafted with quality since 1932. The winning recipe for a top drinking experience always begins with careful selection of the highest-quality Mediterranean fruits. San Pellegrino have long-standing relationships with many partner farms, where the fruits are harvested by hand, and their juices extracted in facilities located in the same region to capture all their delicious goodness. A range of flavours, all based around a dedication to excellent water.



**Limonata**  
24 x 33cl can  
LEMO



**Aranciata**  
24 x 33cl can  
ORA



**Blood Orange**  
24 x 33cl can  
ORAA



**Pompelmo (Grapefruit)**  
12 x 33cl can  
POMEGR2



**Pomegranate and Orange**  
12 x 33cl can  
GRAPE



**Lemon and Mint**  
12 x 33cl can  
LEMO3



Treat Yourself To A  
Taste Of Italy



# Soft Drinks & Mixers

<b>Coca Cola original</b>	Icon 24 x 33cl Glass	COCA
<b>Diet Coca Cola</b>	Icon 24 x 33cl Glass	COCA1
<b>Coca Cola Zero</b>	Icon 24 x 33cl Glass	COCA2
<b>Fanta</b>	Icon 24 x 33cl Glass	FANTA
<b>Sprite</b>	Icon 24 x 33cl Glass	SPRITE
<b>Coca Cola original</b>	Can 24 x 33cl	COCA5
<b>Diet Coca Cola</b>	Can 24 x 33cl	COCA6
<b>Coca Cola Zero</b>	Can 24 x 33cl	COCA7
<b>Sprite</b>	Can 24 x 33cl	SPRITE1
<b>Lemonade Schweppes</b>	24 x 200ml	LEMO2
<b>Soda Water Schweppes</b>	24 x 200ml	SODA
<b>Tonic Water Schweppes</b>	24 x 200ml	TONIC
<b>Mini Slim-Line Tonic Water Schweppes</b>	24 x 125ml	TONIC2
<b>Orange Juice Sunpride</b>	12 x 1ltr	ORA2
<b>Apple Juice Sunpride</b>	12 x 1ltr	APPJ
<b>Pinapple Juice Sunpride</b>	12 x 1ltr	PINEAC



# Mineral Water

S. Pellegrino: High mineral content, unique sparkling taste  
 Acqua Panna: Soft, pure taste, low mineral content  
 Brio Blu: Fine bubbles, slightly sweet taste  
 Rocchetta: Light, refreshing taste, low mineral content

## Sparkling



Glass  
24 x 250ml  
SANP4



Glass  
24 x 50cl  
SANP5



Glass  
12 x 75cl  
SANP7



PET  
12 x 50cl  
SANP8



Glass  
24 x 50cl  
WATER7



Glass  
12 x 75cl  
WATE4



PET  
24 x 50cl  
WATE2

S.PELLEGRINO

Acqua della Salute  
**ROCCHETTA**  
Naturale  
Pulizi dentro, belli fuori

## Still

**BrioBlu**  
Leggermente Frizzante



Glass  
24 x 50cl  
PANN4



Glass  
24 x 50cl  
PANN2



Glass  
12 x 75cl  
PANN1



PET  
24 x 50cl  
PANN3



Glass  
24 x 50cl  
WATE6



Glass  
12 x 75cl  
WATE5



PET  
24 x 50cl  
WATE3

ACQUA  
**PANNA**





# BEERS



**BOTTLES** **SCAN HERE**  
**KEGS** **FOR ONLINE**  
**CRAFT BEER** **CATALOGUE**  
**CIDER**





**Birra Moretti**  
Premium Italian Lager 4.6%

Glass  
24 x 33cl  
MORET



Glass  
12 x 66cl  
MORET2



**Birra Moretti**  
Non Alcohol Premium Italian Lager 0.0%

Glass  
24 x 33cl  
MORET0



Blade Keg  
8ltr  
MORET7



**Birra Moretti**  
Premium Italian Lager 4.6%

Brewlock Keg  
20ltr  
MORET1



**Peroni Rosso**  
Traditional Italian  
Lager 5.2%

Glass  
12 x 33cl  
PERORO



**Peroni**  
Nastro Azzurro  
Premium Italian  
Lager 5.1%

Glass  
12 x 33cl  
PERON



**Peroni**  
Nastro Azzurro  
Stile Capri  
Lager with Lemon  
Extract 4.2%

Glass  
24 x 33cl  
PERONC



**Peroni**  
Gran Riserva  
Intense Italian  
Lager 6.7%

Glass  
12 x 50cl  
PERORIZ







**Ichnusa**  
Sardinian Lager 4.7%  
Glass  
24 x 33cl  
ICHNU



**Ichnusa Non Filtrata**  
Unfiltered Sardinian Lager 5%  
Glass  
24 x 33cl  
ICHNUN



**Heineken**  
European Lager 5%  
Brewlock Keg  
20ltr  
HEIN



**Mela Rossa**  
Italian Secco Cider 5%  
Glass  
24 x 33cl  
CIDER



# Italian Craft Beer

The Flea Brewery makes craft beer using pure water and high-quality, short-supply chain barley from their family farm. Their trusted malt house meets high-quality standards. Matteo and Maria Cristina, the passionate founders, carefully select suppliers for sugars, hops, and yeasts. The beers are unpasteurized, unfiltered, and re-fermented in the bottle to preserve their natural flavours.



## Birra Costanza Blonde Ale 5.2%

12 x 33cl BEERF5  
6 x 75cl BEERF6

Light golden blonde beer with delicate floral and fruity aromas. Refreshing and balanced flavor with a dry finish.



## Federico II extra Indian Pale Ale 6.6%

12 x 33cl BEERF7  
6 x 75cl BEERF8

Deep coloured American IPA with intense bitter and herbaceous notes, and a fruity and resinous aroma. Dry, hoppy taste with a sweet and malty balance.



## Margherita Wheat Beer 5.2%

12 x 33cl BEERF3  
6 x 75cl BEERF4

Pale straw yellow wheat beer with suspended yeasts and sediments. Balanced taste with slight citric acidity, malt sweetness, and dry finish. Moderate carbonation.



## Isabella GLUTEN FREE 4.9%

12 x 33cl BEERF1  
6 x 75cl BEERF2



Light, refreshing gluten-free beer with golden yellow color and dry entry with fruity notes. Pleasant bitterness and final dryness make it very drinkable.



## Bastola Imperial Red Ale 6.9%

12 x 33cl BEERF9  
6 x 75cl BEERF10

Intense red amber beer with medium-high alcohol content and roasted malt aroma. Dry and full-bodied with a slightly bitter finish.



## Violante Belgian Strong Ale 8.0%

12 x 33cl BEERF11  
6 x 75cl BEERF12

Intense golden Belgian-style beer with hints of yeast, exotic fruit, spices, and a sweet, caramelized aftertaste. Soft, balanced taste with moderate acidity and alcohol.



## Sans Papier Blonde Beer 4.8%

6 x 50cl BEERF13

Dry taste, well balanced and persistent bitterness, creamy and adherent foam. Unfiltered, unpasteurised, top fermented and refermented in the bottle.





# SPIRITS & LIQUEURS



**GRAPPA  
LIMONCELLO  
AMARO  
AMARETTO  
APEROL  
CAMPARI**

**SCAN HERE  
FOR ONLINE  
CATALOGUE**

# Marzadro Grappa

The roots of Distilleria Mazadro date back as far as 1949 in Brancolinodi Nogaredo, in the heart of Vallagarina, in Trentino. Attilio Mazadro is the protagonist of this story, together with his sister Sabina. The Marzadro Grappas are distinguished for their difference in taste and aroma, all while representing finesse and personality, as common denominators of high quality products, obtained by the pomace of local classical vineyards.



**Amarone Giare**  
70cl  
GRAPPAG

Amarone varietals, aged 36 months in small oak barrels.



**Le Diciotto Lune**  
Robinia  
70cl  
GRAPPADL

18 months aged in barrels of Cherry, Ash, Oak & Robinia.



**Chardonnay Giare**  
70cl  
GRAPPAC

Aged 36 months in small oak barrels, soft & dry.



**Gewürztraminer Giare**  
70cl  
GRAPPAGW

A single grape Grappa with an intense aroma.  
Aged 36 months.



**La Trentina Morbida**  
70cl  
GRAPPAT

Aged 3 months in barrels used for ageing  
Le Diciotto Lune.



**Anfora**  
70cl  
GRAPPAA

Aged in Terracotta. Available on request.

**MARZADRO**  
*Distillatori per passione*  
*Grappa dal 1949*



# Caffo

The history of Mastri Distillatori Caffo goes back to the last decade of the 1800s when Giuseppe Caffo started distilling local pomace using artisan methods on the slopes of Etna. The same passion of those days is still alive, and with over a century of experience the Caffo family continues this tradition, producing excellent spirits, such as the famous Vecchio Amaro del Capo, and distilling the best herbs and pomace themselves in order to obtain prestigious types of liqueurs and grappa in their two distilleries located in the Calabria and Friuli regions.



**Amaro del Capo**  
70cl  
AMAROC

A mix of twenty-nine herbs, flowers, fruits and roots from Calabria's beautiful land, blended to provide an intense experience of pleasure. Bittersweet taste of oranges, the delicacy of orange blossom and chamomile, the intensity of liquorice.



**Grappa Morbida**  
70cl  
GRAPPCA

A soft and delicate grappa, with clear floral and fruity scents such as pear, elderberry, ripe Golden apple that are perfectly integrated in an enveloping and persistent taste.



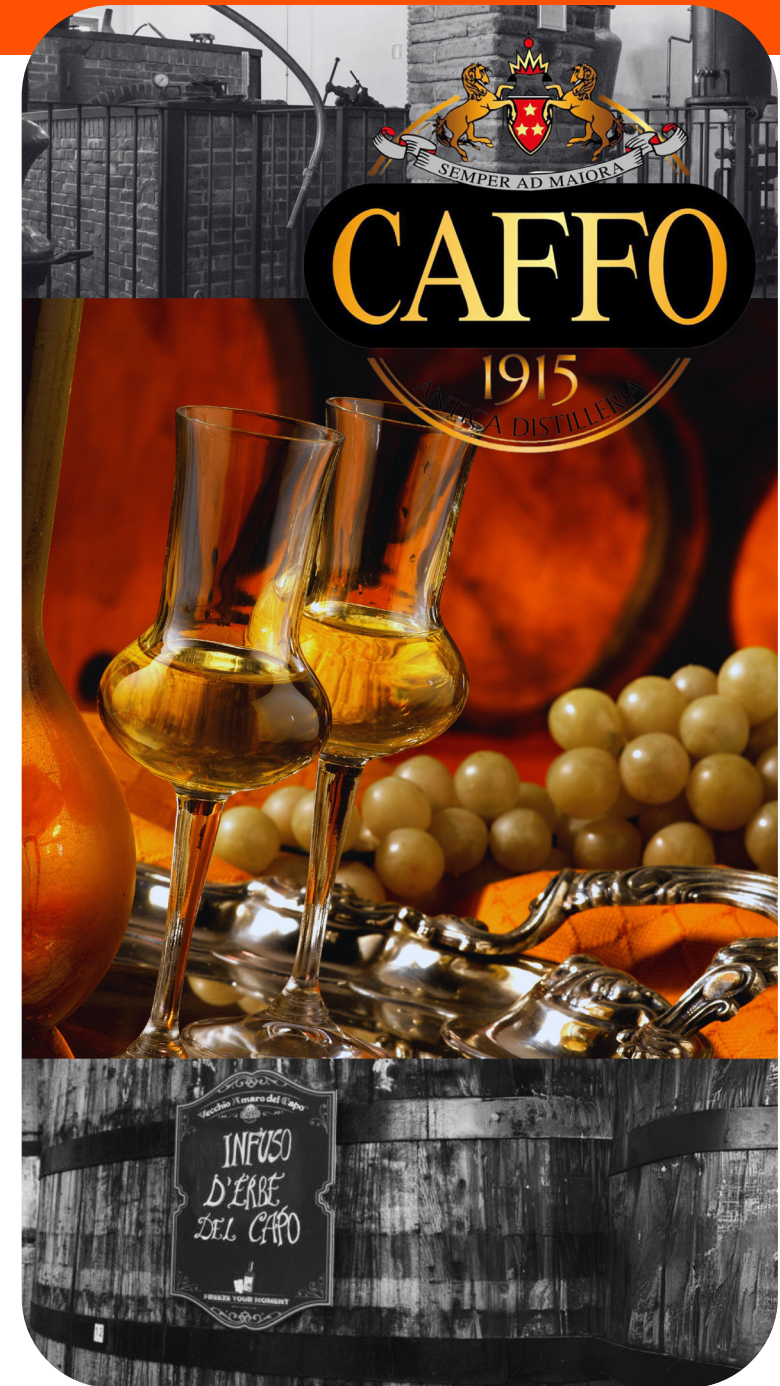
**Grappa Stravecchia**  
70cl  
GRAPPAF

Produced in the northeast of Italy from a selection of fine grape skins left aging in oak barrels for at least 18 months. The result is an amber-hued grappa with an intense aroma, and a soft, lingering flavor of fruit and lavender.



**Limuni Limoncello**  
70cl  
LIMON3

Created from untreated lemon peel, ripened under the hot sun of Calabria. The lemons, coming from farms located near the Caffo Distillery, are processed on the same day as the harvest.



# Italian Liquours & Digestivo

# CAMPARI®



**Aperol**  
70cl  
ALBA1

Bright orange in color but light on alcohol (11%), refreshing and has a bittersweet taste deriving from a blend of high-quality herbs and roots.



**Campari**  
70cl  
CAMPA

Alcoholic spirit made from bitter herbs, aromatic plants and fruit. Originating in Novara in 1860. It has a vibrant red colour and intense aroma.



**Cynar**  
70cl  
CYNAR

Italian aperitif liqueur made using 13 different plants. The main flavour is, in fact, artichoke. Bittersweet flavour.



**Amaro Averna**  
70cl  
AMAR7

The delicate taste of the herbs, synonymous of balance and naturalness, alternates with modern and dynamic tastes. Full body and smooth taste.



**Frangelico**  
70cl  
FRANG

Hazelnut liquor, traditional to the northern Italian region of Piedmont and dating back 300 years to Christian monks, to whom the bottle design is a tribute.



**Negroni**  
70cl  
NEGRON

Premixed Negroni cocktail, including Gin and Campari. Removes the need to mix this classic bittersweet fruit, juniper and herbaceous refreshment.



**Cinzano Rosso**  
75cl  
CINZ

Aromatic vermouth from the long-running Italian brand, made with a carefully considered blend of herbs and spices.



**Cinzano Bianco**  
75cl  
CINZA

A full bodied sweet vermouth from Italy. Bittersweet and fresh flavours.





# Italian Spirits, Liqueurs & Digestivo



**Amaro Montenegro**  
70cl  
AMARM

Displays botanical scents of orange peel, fresh coriander, red cherry, pekoe tea and cucumber. The taste is sweet at first then it quickly turns mildly bitter and botanical; followed by a slight sweetness of tangerine/mandarin peel.



**Mirto di Sardegna**  
70cl  
MIRTOS

A traditional Sardinian spirit, originating from the small red berries of the red myrtle plant. Extremely popular served as an after-dinner drink.



**Amaretto Disaronno**  
70cl  
AMARE

Rich and warm with autumnal amber gold hues. On the nose there is an aromatic bouquet with aromas of marzipan, sweet caramel, almonds & honey.



**Vecchia Romagna**  
70cl  
VECILT

This smooth & golden brandy is distilled from prized grapes. The taste, fragrance and colour are achieved from the long ageing partly in small oak barrels.



**Fernet Branca**  
70cl  
FERN

Bitter and aromatic, crafted from a blend of 27 herbs and spices such as myrrh, rhubarb, chamomile, cardamom, aloe, and saffron, all combined with a grape distilled spirits base.



**Strega**  
70cl  
STRE2

A classic herb-based liqueur that achieves its bright yellow colour through the addition of saffron - one of around 70 herbs in the recipe.



**Select Aperitivo**  
70cl  
APERI

Select is an Italian aperitif that was created in Venice in 1920. The classic serve is the Original Venetian Spritz - mix three parts Prosecco with two parts Select, one part soda, along with ice and an olive.



**Amaro Ramazzotti**  
70cl  
AMARL

the result of a recipe which has been kept secret for over 200 years. 33 ingredients from across the world: herbs, spices, flowers and fruits are combined to produce a perfectly intense, harmonious flavour.



**Sambuca Molinari**  
70cl  
SAMBUMO

Super premium quality Sambuca. A sweet, strong liqueur produced from the distillation of star anise seeds.



**Martini Rosso**  
75cl  
MARTR

A red vermouth made with over 50 herbs and spices, including local wormwood, and colored with natural caramel. It claims to be the world's first red vermouth, and is an essential ingredient in a Negroni.



**Martini Bianco**  
75cl  
MARTB

A white vermouth made with White wine as a base for a maceration of herbs and vanilla before being sweetened & fortified. Perfectly served with tonic and lime.



**Martini Extra Dry**  
75cl  
MARTD

An extra dry vermouth made with a blend of white wine, herbs, woods, spices and flowers. Its dryness comes from a reduced amount of sugar added during fortification, making it perfect for an after-dinner aperitif.

# International Spirits

all at 70c

<b>Gordons</b>	Gin	GORD7
<b>Bombay Sapphire</b>	Gin	GIN
<b>Hendricks</b>	Gin	GIN1
<b>Tanqueray</b>	Gin	GIN3
<b>Gordon's Pink</b>	Gin	GIN4
<b>Smirnoff Red</b>	Vodka	VODKK
<b>Absolut</b>	Vodka	VODKA
<b>Absolut Vanilla</b>	Vodka	VODKA4
<b>Bacardi</b>	Rum	BACA7
<b>Captain Morgan Spiced</b>	Rum	RUM
<b>Jamesons</b>	Whiskey	WHISKJ
<b>Jack Daniels</b>	Whiskey	JACK
<b>Triple Sec</b>	Orange Liqueur	TRIPL
<b>Passoa</b>	Passionfruit Liqueur	PASSOA
<b>Kahlua</b>	Coffee Liqueur	KAHL
<b>Baileys</b>	Irish Cream Liqueur	BAILE7
<b>Tia Maria</b>	Coffee Liqueur	TIAMA







# COFFEE



**COFFEE BEANS**  
**GROUND COFFEE**  
**SUGAR PACKETS**

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FOR ONLINE  
CATALOGUE**



# Coffee

"Caffè Grosmi" began in 1958 as a small family espresso bar in Sacile, Friuli-Venezia-Giulia region. The demand for the excellent espresso grew and attracted more and more people into the bar. Due to the excellent coffee quality, the small company grew and started exporting all over the world. Still a family business and now operated in the second and third generation, the 60 years of experience and passion continues to flow into the coffees of Grosmi. The trademark is a lighter roast, giving a strong, intense and creamy cup!

**Grosmi**  
aroma nell'aria



**Classica Blend Beans**  
**40% Arabica**  
6 x 1kg  
CAFFE1



**Elite Blend Beans**  
**70% Arabica**  
6 x 1kg  
CAFFE5



**Decaffeinated Ground**  
250g  
CAFFE3



**Sugar Sticks White 'Italian'**  
5kg  
SUGSTW



**White Sugar Sticks**  
1000  
SUGSW



**Brown Sugar Sticks**  
1000  
SUGSB







# SUNDRIES



**CLEANING  
DISPOSABLES  
FOIL + FILM**

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FOR ONLINE  
CATALOGUE**

# Cleaning & Disposable

<b>Yellow Scourer and Sponges</b>	x 10	SCOUR
<b>Metal Scourers</b>	x 10	METSC
<b>Blue J-Cloth</b>	x 50	CLEAN6
<b>Vinyl Disposable Gloves</b>	x 100	GLOVD
<b>Blue Rolls 110 metre 2ply</b>	x 6	BLURO
<b>Cling Film Large</b>	45cm x 300m	CLINFB
<b>Cling Film Small</b>	30cm x 300m	CLINFS
<b>Silver Foil</b>	50cm x 70m	SILVF
<b>Baking Paper</b>	45cm x 50m	BAKIP
<b>Piping Bags 18inch</b>	x 100	PIPING
<b>Serviettes 1ply</b>	x 5000	SERVIE
<b>Serviettes 2ply / 40cm 8 Fold</b>	x 2000	SERV12
<b>Luxury Serviettes</b>	x 500	SERV13
<b>V8 Toilet Cleaner</b>	12x1ltr	CLEAN10
<b>Luxury Toilet Rolls 3ply</b>	x 40	TOIL
<b>Lemon Floor Gel</b>	4x5ltr	CLEAN2
<b>Dishwasher Liquid</b>	4x5ltr	DISHW3
<b>Dishwasher Salt</b>	25kg	DISHW2
<b>Washing Up Liquid</b>	4 x 5ltr	WASH2
<b>Bleach</b>	4 x 5ltr	BLEAC1
<b>Heavy Duty Kitchen De-Greaser</b>	4 x 5ltr	CLEAN1
<b>Rinse Aid</b>	4 x 5ltr	RINSEID1
<b>Auto Glass Wash</b>	4 x 5ltr	CLEAN12
<b>Window &amp; Glass Cleaner Spray</b>	6 x 1ltr	CLEAN9
<b>Anti-Bacterial Kitchen Cleaner Spray</b>	6 x 1ltr	CLEAN3
<b>Appliance De-scaler</b>	2 x 5ltr	CLEAN14
<b>Oven Cleaner</b>	6 x 1ltr	OVENC







# PACKAGING



**PIZZA BOXES  
TRAYS + LIDS  
BAGS** **SCAN HERE  
FOR ONLINE  
CATALOGUE**



# Pizza Boxes, Trays & Lids



**12" Pizza Box  
No Design**  
x 100  
PIZZB1A



**Pizza Box  
7" 9" 10" 12" 14" 15"**  
**Generic Design**  
x 100  
PIZZB2



Want to  
**stand out**  
from the  
crowd?

Enquire with our marketing  
team about custom boxes



**Calzone Box  
Design**  
x 100  
PIZZC



**Foil Tray + Lid**  
Size 6a  
x 125  
Tray TAKEW + Lid TAKEL



**Foil Tray + Lid**  
Size 9  
x 200  
Tray TAKE2 + Lid TAKE1



**Paper Bag with Handle**  
TAKEAWAB



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