



# *Cuisine*

PRODUCT CATALOGUE COLLECTION  
2025

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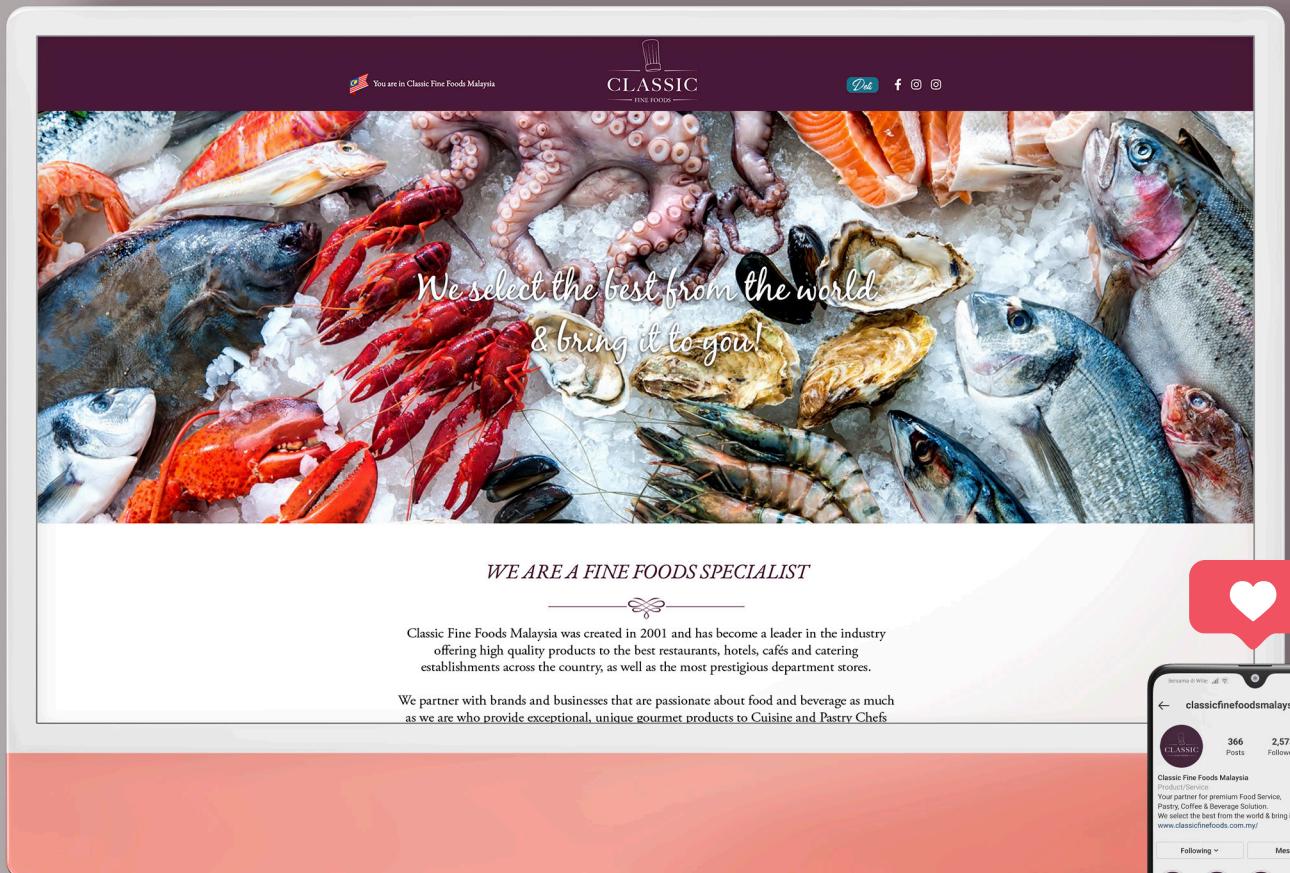
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# Stay connected and discover our latest news at Classic Fine Foods **MALAYSIA!**

Find out more about our new brands & products, information and offers on our seasonal collections as well as the pictures and videos of our past events!



You are in Classic Fine Foods Malaysia

CLASSIC  
FINE FOODS

Dale f @

We select the best from the world & bring it to you!

WE ARE A FINE FOODS SPECIALIST

Classic Fine Foods Malaysia was created in 2001 and has become a leader in the industry offering high quality products to the best restaurants, hotels, cafés and catering establishments across the country, as well as the most prestigious department stores.

We partner with brands and businesses that are passionate about food and beverage as much as we are who provide exceptional, unique gourmet products to Cuisine and Pastry Chefs



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Share your creations with us on Instagram, we always love to see you get inspired!  
#classicfinefoodsmalaysia





## OUR FOOD SERVICE HERITAGE

Classic Fine Foods Malaysia is an established premier wholesale food distributor, we are a purveyor and distributor of fine foods from around the world. Our activity has started with the most luxurious restaurants and hotels in Malaysia. Providing first class reliable service delivering the best speciality fine food.



## A FINE FOODS SPECIALIST

Our philosophy is simple - to bring you the very best from around the world. We work hard at sourcing great value, innovative and artisan products, building and maintaining our strong relationships with producers we are proud to call our partners.

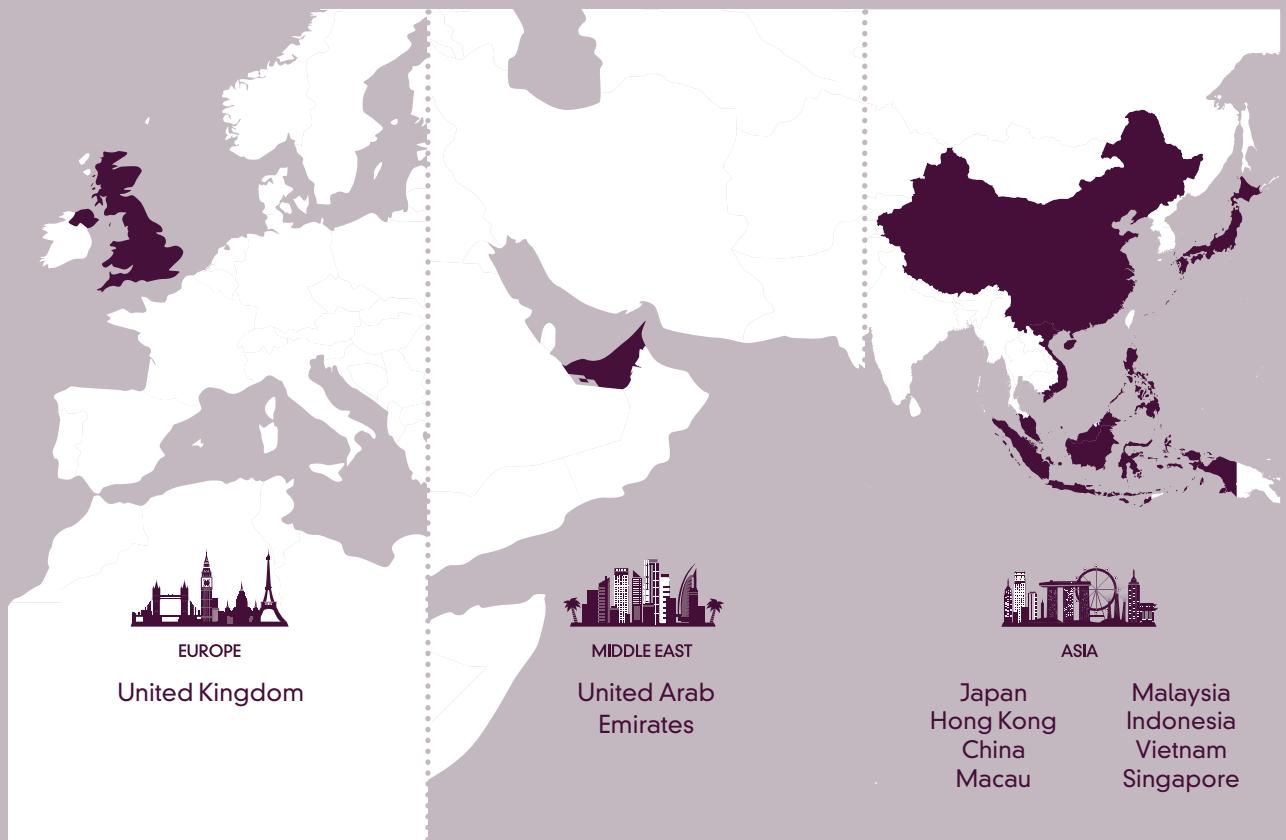


## A COMPANY LED BY OUR CUSTOMERS

We are always on the lookout for new, creative, and innovative products to satisfy your demands. We want to help you make your offerings even more unique, to help you stand out from the crowd, keeping you up to date with trends and to help you stay competitive. If you are looking for a certain something, please do not hesitate to ask us about sourcing it for you.



## — CLASSIC FINE FOODS: AROUND THE WORLD —



## — KEY FIGURES —

10  
COUNTRIES

1,000  
EMPLOYEES

45,000  
SQM<sup>2</sup> STORAGE  
CAPACITY

150  
SERVICE DELIVERY  
TRUCKS

12,000  
CUSTOMERS

BRAND PARTNERS  
FROM 32 COUNTRIES

30,000  
SKUS



## THE HIGHEST PERSONALIZED SERVICE

We have a highly trained Customer Service team here at the office to answer your calls as well as a specialised team of Sales Executives & Managers out in the field to help you with your needs. These Classic Fine Foods ambassadors have in-depth product knowledge and a passion for the industry.



## ISO 22000 CERTIFIED



We are proud to say that we are ISO 22000 Certified. This global recognition attests to our ability to handle, store and distribute products, while offering you the guarantee of the ultimate in food safety and traceability.



## AN INTERNATIONAL GROUP

CFF is owned by METRO GROUP, one of the largest and most important international retailing companies. As part of METRO GROUP's ownership, Classic Fine Foods Group is led by a METRO GROUP appointed operating Board of Directors and by the Company's senior management team. With over 25 years of operations and 10 branches in United Kingdom, UAE, Japan, Hong Kong, Macau, China, Singapore, Indonesia, Vietnam & Malaysia, Classic Fine Foods Group (CFF Group) has grown to become one of the world's leading distributors of high quality fine foods. Today, we continue to maintain our hallmarks of quality, service and integrity.



# — CLASSIC FINE FOODS GROUP: OUR STORY —

## FROM 2002: EXPANSION ACROSS ASIA

Since then, Classic Fine Foods has continued its expansion across Asia with the opening of different subsidiaries.

2002: Opening of a subsidiary in Philippines



2005: Opening of a subsidiary in Vietnam

2007: Opening of a subsidiary in Indonesia

2008: Opening of a subsidiary in Macau

2012: Opening of a subsidiary in China



## 2016: LAUNCH OF THE TASTELAB

Classic Fine Foods opened its first TheTasteLab by Classic Fine Foods in London in 2016, followed by the opening of another in Singapore in 2018. TheTasteLab by Classic Fine Foods is a place for chefs to meet, share their experiences and learn in a relaxed, yet highly professional environment.



## 2019: LAUNCH OF THE TASTELAB

After the great success of TheTasteLab London and Singapore, Classic Fine Foods opened brand new TheTasteLab by Classic Fine Foods in the Hong Kong.

2000-2001: THE EARLY STAGE  
The Classic Fine Foods Company was registered in 2000 and began its commercial activity in 2001 buying the companies that formed the Olivier group. Operating in Hong Kong, Singapore and Malaysia, Olivier was the first company to develop an Asian network of fine food import and distribution companies, answering the needs of foreign restaurants expanding into Asia and the needs of local chefs looking for high quality ingredients from Europe.

## FROM 2004: EXPANSION INTO EUROPE

Expansion into Europe shows the vision of Classic Fine Foods to develop such a network of subsidiaries across the globe that it would become the only Fine Foods company able to support and supply chefs with the products they needed as their careers took them from country to country throughout the world.

2004: Opening of a subsidiary in United Kingdom

2005: Opening of a subsidiary in France

## 2006: EXPANSION TO MIDDLE EAST

2006: Opening of a subsidiary in Dubai



## 2015: A NEW OWNER

Classic Fine Foods was bought by Metro in 2015, the leading international specialist in wholesale. Metro operates in 35 countries and employs more than 150,000 people worldwide.



## 2018: OPENING OF NEW WAREHOUSES

Classic Fine Foods is growing and the subsidiaries in Vietnam, Hong Kong and Japan moved to new facilities. Strategically located, the new warehouses offer improved capacity to support efficiency, better quality and safety control.



## 2020: CELEBRATING OUR 20 YEARS IN 2020!

Join us in celebrating Classic Fine Foods' 20 years in 2020! Our philosophy since the beginning stays the same, select the best products from the world and bring it to you combined with great services to help you.

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<b>GOULBURN VALLEY BEEF</b>	26



Meat





## A FAMILY OWNED BUSINESS

- Stanbroke is an Australian family owned integrated beef and cattle business. They are able to provide consistent and quality beef by owning and managing each step of the beef production process.
- This can be done by utilising the pristine environment of their cattle stations and combining this with state of the art production facilities to deliver the highest quality, tender, flavoursome beef.



## PREMIUM RANGE OF QUALITY FOOD SERVICE BEEF BRANDS

- Stanbroke offers a wide range of grain-fed beef from highly marbled Wagyu through to flavoursome grass-fed beef.
- Each category is selected to meet our high grading standards and deliver the very best eating experience such as Sanchoku Wagyu, Signature Black Angus and Augustus.



## STANBROKE IS EXPORTED OVER 35 COUNTRIES

- Stanbroke has a global presence and reach, operating in regions including South-East Asia, China, Japan, Korea, the Middle East, and United States as well as domestically in Australia.
- Their strong relationships with key distributors, wholesalers, retailers and restaurants throughout these regions means their beef can be accessed in most key markets in the world.





## Our Story

In the pristine unspoilt environment of the gulf region in northern Queensland, reside our eight cattle stations. Encompassing 1.6 million hectares of prime grazing land, this area is so suitable for breeding quality cattle that some of our properties date back as far as 1861.

Each year the arrival of the monsoonal rains produce lush green pastures of Mitchell and Flinders grass. It is on these natural pastures that our herd of 200,000 head of cattle graze for the majority of their young lives.

Cattle are then moved to our backgrounding and finishing facility located in the renowned farming region of the Darling Downs. Here we grow high quality crops used in our customised feed rations, specifically designed to optimise eating quality by maximising marbling, flavour and tenderness.

Finally we process our cattle at our processing facility located in the heart of the Lockyer Valley west of Brisbane, Australia. Here we produce a wide range of cuts and value add products which are then shipped globally to over 35 countries.





## FLINDERS NATURAL

- At the peak of the dividing range where the headwaters of the Flinders River carve their way through the land, you'll find some of the most untouched pastures of rich natural grasses in Australia. Flinders Natural encapsulates the pure beef flavour of this pristine environment.



## OPTIMIZED FEED

- Flinders Natural cattle are raised on unspoilt pastures and graze on rich natural grasses.
- Cattle are never treated with any kind of antibiotics or hormones and roam free on some of Australia's most fertile country.
- It makes for consistent, high-quality, free-range beef that chefs, retailers and consumers love.



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## PRIMARY CUTS

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GRASS FED TENDERLOIN

±2.2KG

STA06002



GRASS FED CUBEROLL

±4.5KG

STA06000



GRASS FED STRIPLOIN

±4.5KG

STA06001



GRASS FED TOMAHAWK

±4KG

STA06006

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## SECONDARY CUTS

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GRASS FED CHEEK

±1KG

STA06003



GRASS FED D RUMP

±6KG

STA06005



GRASS FED TOPSIDE

±10KG

STA06004



FROZEN CHEEK

±1KG

STA22000



GRASS FED HANGER STEAK

±2KG

STA06010



GRASS FED PETITE TENDER

±1.3KG

STA06020



## ENCAPSULATING THE BEEF PRODUCTION HERITAGE

- Named after Augustus Downs in Queensland's north-west, one of Stanbroke's cattle stations, first created in 1881. The Augustus landscape is pristine with minimal interference from human activity. The area is synonymous with raising high-quality cattle and great beef.
- The property has changed hands only a few times between then and now, and Stanbroke is proud to be a part of its history.



## A CONSISTENT QUALITY

- Augustus beef comes from Grain-finished cattle specifically selected for their grain feeding performance to produce a consistent texture and flavour.
- The cattle are raised on natural pastures for the majority of their lives before moving to a customised grain ration for 100 days.
- It makes for optimum eating quality and year round consistency.



## A WIDE RANGE

- As a world-class beef brand offering exceptional tenderness and flavor, Augustus provides a full range of cuts and beef products. Secondary cuts are available including tri-tip, beef cheeks and short ribs.
- We are able to provide custom-made solutions to our partners. Feel free to contact the sales team if you have some particular needs for your operations.



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## PRIMARY CUTS

---



**TENDERLOIN**

MBS 1 |  $\pm 2$  - 2.5kg

STA03000



**CUBE ROLL**

MBS 1 |  $\pm 5$ KG

STA03010



**STRIPLOIN**

MBS 1 |  $\pm 5$ KG

STA03020



**OP RIBS**

MBS 1 |  $\pm 7.5$ kg

STA03040

---

## SECONDARY CUTS

---



**SHORT RIB**

MBS 1 |  $\pm 3$ KG | STA03050

MBS 2 |  $\pm 3$ KG | STA03051



**FLANK STEAK**

MBS 1 |  $\pm 2$ KG

STA03060



**OYSTERBLADE /  
FEATHERBLADE**

MBS 1 |  $\pm 2.5$ KG

STA03070



**SHORTLOIN**

MBS 1 |  $\pm 9$ KG - 12KG

STA03080



**D RUMP**

MBS 1 |  $\pm 7$ KG

STA03110



**PETITE TENDER**

MBS 1 |  $\pm 1.6$ KG

STA03120

**INTERCOASTAL**

MBS 1 |  $\pm 1$ KG

STA03090

**THIN SKIRT**

MBS 1 |  $\pm 1$ KG

STA03100

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## — FROZEN BONE MARROW —

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**FROZEN SPLIT BONE MARROW**

16CM-20CM | 60PCS/CTN |  $\pm 17.5$ KG/CTN

STA40000

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## — WAGYU FAT —

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**FROZEN SPLIT BONE MARROW**

$\pm 1$ KG

STA21000

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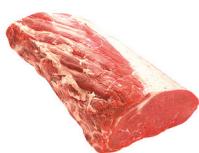
## PUREBRED

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**TENDERLOIN**

MBS 6-7 |  $\pm$ 3KG | STA60000  
MBS 8-9 |  $\pm$ 3.6KG | STA60001



**CUBE ROLL**

MBS 6-7 |  $\pm$ 3.35KG | STA60010  
MBS 8-9 |  $\pm$ 3.35KG | STA60011



**STRIPLOIN**

MBS 6-7 |  $\pm$ 2.33KG | STA60020  
MBS 8-9 |  $\pm$ 2.33KG | STA60021



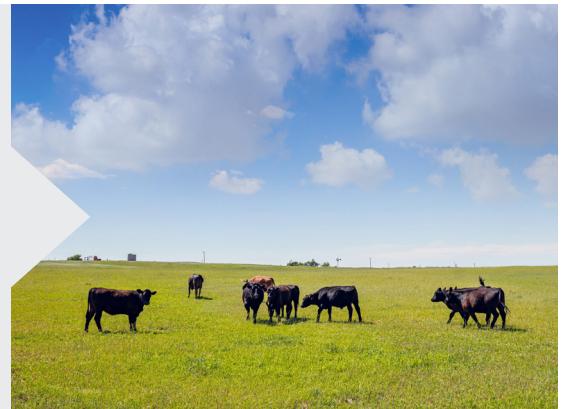
## STANBROKE SIGNATURE

- Our Signature Black Angus is renowned for its beautiful marbling, intense flavour and consistent high quality.
- Consistency is the key when you're working with some of the best Chef's in the world, and we don't put our signature on just anything.



## OPTIMISED FEED

- Only pure bred black Angus cattle are used for Signature Black, spending the majority of their young lives in lush natural pastures before moving to a specially designed grain feed for a minimum 100 days.
- Here we grow high quality crops used in our customised feed rations, specifically designed to optimise eating quality by maximising marbling, flavour and tenderness.



## THE LATEST TECHNOLOGY

- Finally we process our cattle at our processing facility located in the heart of the Lockyer Valley west of Brisbane, Australia.
- Here we produce a wide range of cuts and value add products which are then shipped globally to over 35 countries.



## PRIMARY CUTS



**TENDERLOIN**

MBS 2 | ±2.5KG  
STA02000



**CUBE ROLL**

MBS 2 | ±5KG  
STA02010



**STRIPLOIN**

MBS 2 | ±5KG - 6KG  
STA02020



**TOMAHAWK**

3-4 RIBS / PC

MBS 2 | 4KG - 5KG | STA02030

## SECONDARY CUTS



**SHORTLOIN**

MBS 2 | ±10KG  
STA02080



**OYSTERBLADE /  
FEATHERBLADE**

MBS 2 | ±2KG | STA02040  
MBS 3 | ±2KG | STA02041



**SHORT RIB**

MBS 2 | ±3KG / PKT | STA02051  
MBS 3 | ±4.6KG / PKT | STA02050



**CHEEK**

±1KG  
STA02060



**THICK SKIRT  
(HANGER STICK)**

±2KG  
STA02120



**FLANK STEAK**

MBS 2 | ±2KG  
STA02130

**INTERCOASTAL**

±1.25KG  
STA02070

**CHUCK EYE ROLL**

MBS 2 | ±5KG - 7KG  
STA02090

**PE BRISKET D/OFF 5 RIB**

MBS 2 | ±7KG  
STA02100

**NE BRISKET**

±7KG  
STA02101

**FROZEN CHEEK**

±1KG  
STA21000

**ANGUS D RUMP**

MBS 2 | ±7KG  
STA02140

## BURGER PATTIES

MIN ORDER: 1 CARTON

**Gourmet Burger Patties** 75CL

PACKAGING	150G / 64 PCS / CARTON	STA05100
PACKAGING	175G / 48 PCS / CARTON	STA05110
PACKAGING	200G / 48 PCS / CARTON	STA05120



**SIGNATURE  
BLACK**  
ANGUS



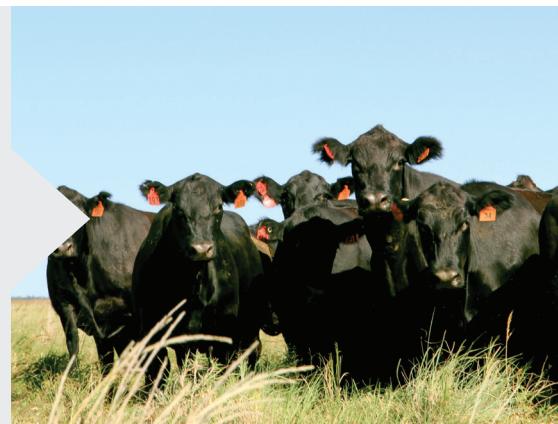
## DIPPING INTO JAPANESE WAGYU CULTURE

- Sanchoku is a Japanese philosophy that follows the principal of food and produce being "direct from the source", championing the production of the highest quality produce.



## THE BEST OF AUSTRALIAN PRACTICES

- Our Sanchoku Wagyu honour this philosophy, blending the finest Japanese Wagyu genetics with the highest quality Australian beef..
- Young cattle spend the majority of their lives in lush pastures of Mitchell grass before moving to a specially designed grain feed for 300 days to maximise marbling, flavour and tenderness.



## RICH FLAVOUR

- A fusion of cultures and progressive grading practices consistently produce richer, fully flavoured and marbled Wagyu beef.
- Sanchoku Wagyu is coveted on restaurant menus around the globe thanks to its rich, buttery flavour and consistent outstanding quality.



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## PRIMARY CUTS

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**WAGYU TENDERLOIN**

MBS 8-9 |  $\pm$ 2.7KG | STA00001  
MBS 6-7 |  $\pm$ 2.7KG | STA00002  
MBS 4-5 |  $\pm$ 2.7KG | STA00003

**WAGYU CUBE ROLL**

MBS 8-9 |  $\pm$ 3KG | STA00010  
MBS 6-7 |  $\pm$ 3KG | STA00011  
MBS 4-5 |  $\pm$ 3KG | STA00012

**WAGYU STRIPLION**

MBS 8-9 |  $\pm$ 3KG | STA00020  
MBS 6-7 |  $\pm$ 3KG | STA00021  
MBS 4-5 |  $\pm$ 3KG | STA00022

**WAGYU TOMAHAWK 3-4 RIBS / PC**

MBS 6-7 |  $\pm$ 5KG | STA00032  
MBS 4-5 |  $\pm$ 5KG | STA00030  
MBS 8-9 |  $\pm$ 5KG | STA00031

**WAGYU OP RIBS**

MBS 6-7 |  $\pm$ 7KG | STA00040  
MBS 4-5 |  $\pm$ 7KG | STA00041



## SECONDARY CUTS



**WAGYU D RUMP**

MBS 6-7 | ±7KG - 8KG

STA00060



**WAGYU TOP SIDE**

MBS 6-7 | ±12KG | STA00070

MBS 8-9 | ±12KG | STA00071



**WAGYU OYSTERBLADE / FEATHERBLADE**

MBS 6-7 | ±2.5KG | STA00050

MBS 4-5 | ±2.5KG | STA00051



**WAGYU PETITE TENDER**

MBS 6-9 | ±1.5KG | STA00080

MBS 3-5 | ±1.5KG | STA00081



**CHUCK FLAP TAIL**

MB 4.5 | ±2.3KG | STA00140

MB 6-7 | ±2.5KG | STA00140



**WAGYU FROZEN CHEEK**

±1KG

STA00090



**WAGYU FLANK STEAK**

MBS 4-5 | ±2KG | STA00110

MB 6-7 | ±2 KG | STA03120



**WAGYU INSIDE SKIRT**

MBS 6-7 | ±3KG | STA00160

MBS 4-5 | ±3KG | STA00161



**THICK SKIRT (HANGER STEAK)**

±2KG

STA00250



**WAGYU TRI TIP**

MBS8-9 | ±2.5KG | STA00100

MBS 6-7 | ±2.5KG | STA00101

MBS 4-5 | ±2.5KG | STA00102



**WAGYU CHUCK TAIL FLAP - DENVER STEAK**

MBS 6-7 | ±2.5KG | STA00010



**SHORTLOIN**

MBS 8-9 | ±12KG | STA00201

MBS 6-7 | ±12KG | STA00200

**WAGYU ROSTBIFF**

MBS 4-5 | ±3KG STA00190

**RUMP CAP**

MBS 4-5 | ±2KG STA00180

**WAGYU BRISKET PE DECKLE OFF**

MBS 6-7 | ±7KG | STA00120

MBS 4-5 | ±7KG | STA00121

**WAGYU KARUBI PLATE BONELESS**

MBS 6-7 | ±5.5KG | STA00130

MBS 4-5 | ±5.5KG | STA00131

**CHUCK EYE ROLL**  
MBS 4-5 | ±4.5KG | STA00170

**WHOLE LEG**  
±40KG | STA00600

**FLAP STEAK**

MBS 6-7 | ±3.5KG

STA00230



**WAGYU INTERCOSTAL**  
MB 4-5 | ±2KG | STA00150

# BURGER PATTIES

MIN ORDER: 1 CARTON



## Gourmet Burger Patties 75CL

PACKAGING	150G / 64 PCS / CARTON	STA05000
PACKAGING	175G / 48 PCS / CARTON	STA05010
PACKAGING	200G / 48 PCS / CARTON	STA05020





## ABOUT TAYLOR PRESTON LIMITED

- Taylor Preston is a company synonymous with quality meats and excellent customer service. It is also one of the largest 100% New Zealand owned privately held meat processor.



## COMPANY HISTORY

- Started by the Taylor, Preston and Grace families. The Taylor and Grace families have been farming in NZ for around 150 years and the Prestons have been butchers for over 100 years in the Wellington region.



## THE HIGHEST STANDARDS

- Taylor Preston is halal certified and fully EU and USDA licensed for the export of sheep, lambs, goats, calves and beef.





**CHILLED RACK FRENCHED  
CAP ON**

$\pm 2$ NOS / PKT |  $\pm 0.9$ KG / PKT

TPL00001



**CHILLED RACK STANDARD  
CHINE, FEATHER, OFF**

$\pm 0.9$ KG / PKT

TPL00010



**CHILLED SHORTLOIN (NO  
SPLIT SADDLE) BONE IN**

$\pm 0.75$ KG / PKT

TPL10041



**CHILLED RUMP  
CAP ON**

$\pm 4$ NOS / PKT |  $\pm 1.3$ KG / PKT

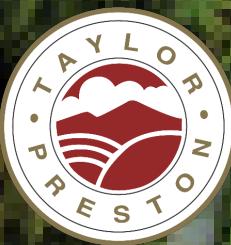
TPL00050

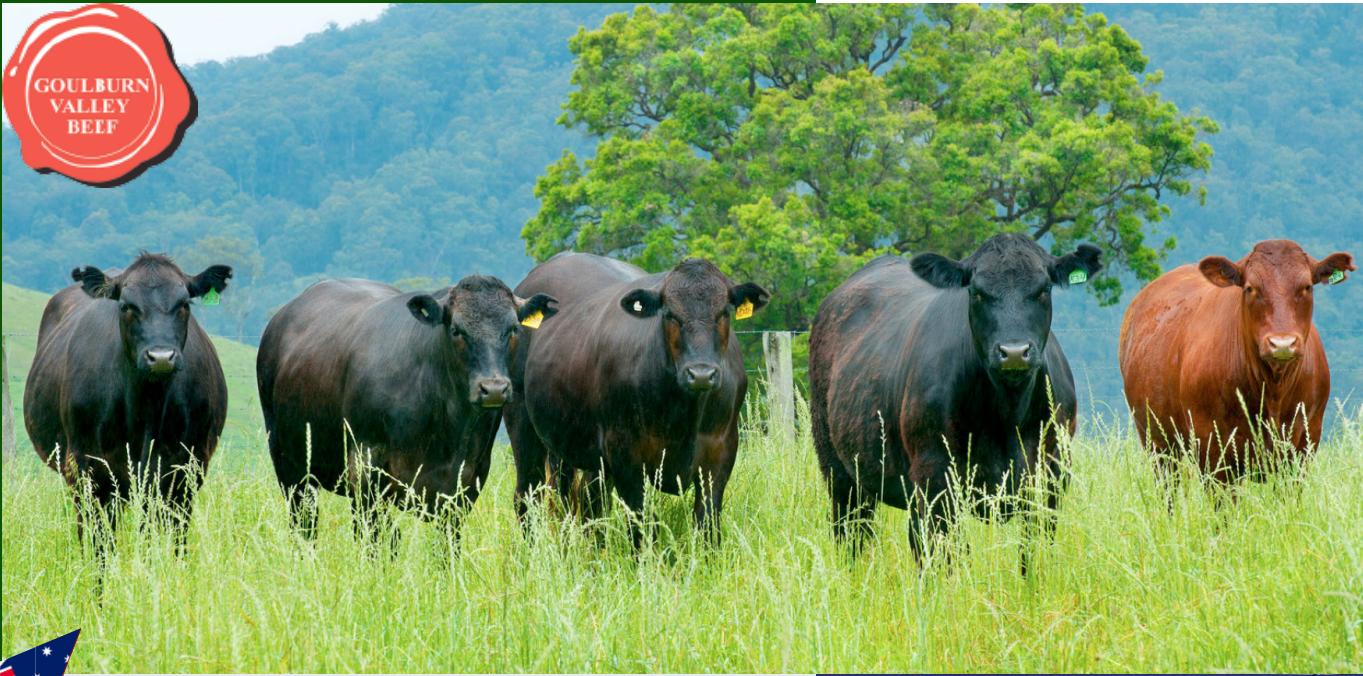


**CHILLED LEG BONELESS  
CHUMP ON & SHANK OFF**

$\pm 1.8$ KG / PKT

TPL00060





## ABOUT GOULBURN VALLEY

The Goulburn River is a major inland river in Victoria. Its headwaters rise in the western end of the Victoria Alps, near Mount Buller, before flowing through some of the most fertile grazing and agriculturally productive land in Australia. This makes the Goulburn Valley one of the world's most famous foodbowls.



Ralph's Goulburn Valley Beef® is grown naturally and sourced direct from the lush pastures fed by the Goulburn River. Incredibly tender and mouth-wateringly tasty, Goulburn Valley Beef® is the beef of choice for an increasing number of world-class chefs.



## TRUSTED BY TOP CHEFS, RESTAURANTS AND RETAILERS

Over more than 100 years, Ralph's Meat Company has developed a reputation for excellence within the industry.



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## PRIMARY CUTS

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GRASS FED TENDERLOIN

±2.5KG | GVB00001



GRASS FED CUBE ROLL

±3.5KG | GVB00010



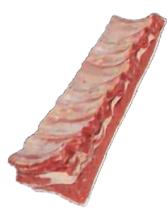
GRASS FED STRIPOIN

± 6KG | STA00020



GRASS FED TOMAHAWK  
WHOLE 2-3 RIBS

±5KG | GVB00030



GRASS FED SHORT RIBS

±6.5KG | GVB00070



GRASS FED BRISKET PEB

±3.5KG | GVB00100



GRASS FED THIN SKIRT  
(OUTSIDE SKIRT)

±3KG | GVB00130



**SHELLFISH SELECTION**

30

**OYSTER**

35



Seafood





## A BREAKTHROUGH PROCESS

- Lobster meat is removed from the shell through an innovative high pressure process that doesn't damage the meat
- The meat is inspected by hand to ensure no shell traces are left
- The lobster is then cryogenically frozen so the flavour & texture are retained
- Sushi grade lobster – perfect for sashimi, carpaccio and tartares



## CONVENIENT & EASY TO USE

- Each product is packaged separately so you only defrost exactly what you need
- Dramatically reduces labour time and costs
- You only pay for the meat that you need, and if you require shells for stocks and sauces we supply them too!
- Gives you the ultimate ease of cooking and perfect portion control



## BLUE LOBSTER & CANADIAN LOBSTER

- Seasonal products now become available all year round with better price control
- Canadian lobster from Nova Scotia and Blue Lobster fished in the seas surrounding the UK and Ireland – a local product



# LOBSTERS & MOLLUSCAN SHELLFISH

Five Degrees West is the fruit of an encounter between innovation and tradition. The family tradition of oyster-farming as well as the trade of shellfish and crustacea since 1895 enables it to profit by produces of excellent quality. Five Degrees West has revolutionized the uses in the field of the sea-produces where via a patented technology, it successfully offers its customers some unique produces: easy to keep, easy to prepare, easy to consume. 100% yield. It can be prepared raw or cooked: Raw - sashimi, carpaccio, sushi / Cooked - steamed, fried or baked.

## FROZEN EUROPEAN BLUE LOBSTER



EUROPEAN RAW  
LOBSTER TAIL & CLAW  
CIN01020  
±140G - 190G / PACK



RAW EUROPEAN  
BLUE LOBSTER HALF  
TAIL SHELL ON  
CIN01014  
±100G - 140G / PACK  
(50G-65G/PC)



EUROPEAN BLUE  
LOBSTER HEAD  
CIN01000  
5KG / BOX



LOBSTER BLUE  
EUROPEAN (F) - TAIL  
SHELL ON  
CIN01009  
±100G - 140G / PACK

## FROZEN CANADIAN LOBSTER



CANADIAN RAW  
LOBSTER TAIL & CLAW  
CIN00021  
±120G - 150G / PACK



CANADIAN RAW  
LOBSTER TAIL  
CIN00011  
±60G - 79G / PACK  
CIN 00030  
±80G - 100G / PACK



CANADIAN  
LOBSTER CORAL  
CIN00050  
100G / PACK



CANADIAN  
LOBSTER HEAD  
CIN00001  
5KG / BOX



CANADIAN LOBSTER TAIL  
SHELL ON  
CIN0033  
±140G - 180G / PACK



LANGOUSTINES 8/12  
CFR02422  
(800G/BOX)

LANGOUSTINES 13/15  
CFR02421  
(800G/BOX)



HEADS & CLAWS (RAW)  
CIN03000  
4KG / box



DOVER SOLE WHOLE,  
GUTTED & SKIN ON  
CIN05040  
±300G - 400G / PACK

## CFF RUNGIS

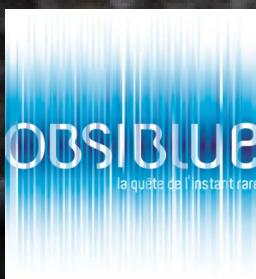


LANGOUSTINES 8/12  
CFR02422  
(800G/BOX)

LANGOUSTINES 13/15  
CFR02421  
(800G/BOX)

## FISH & SCAMPI





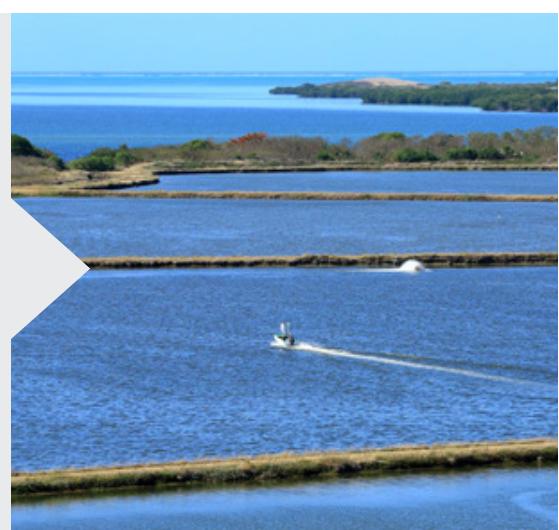
## HISTORY

- New Caledonia, an island situated in the middle of the Pacific Ocean, surrounded by crystalline water, has the biggest lagoon in the World (24.000km<sup>2</sup>), listed on the UNESCO World Heritage list since 2008.
- Nickel mining has been the cornerstone of the island's economic activity for more than 100 years. Around 40 years ago, the local authorities asked the French Research Institute for the Exploitation of the Ocean to search for seafood species which could easily adapt to the climatic conditions of the island and use its exceptional maritime resources to create a sustainable economic activity for the future.
- They identified a rare kind of prawn, beautifully blueish, with excellent taste (Litopenaeus Stylorstris) on the west coast of Mexico and brought it to New Caledonia where it has adapted perfectly to local conditions.



## OBSIBLUE, A RESPECT FOR NATURE

- To respect the natural growth of the species, the farming method is ultra-soft and its harvest is traditional. At high tide, fresh, clean seawater rich with plankton enters the ponds every day. The purity of the water, the reflection of the blue sky as well as the low-density farming method gives our Obsiblue their distinctive blueish color.
- All of the feed used is produced locally under strict surveillance. No antibiotics, growth enhancers or GMOs have never been allowed in the Obsiblue feed.
- After three to four months of growth, the harvest of the smallest sizes (51/60 and 41/50) takes place in January every year. For the medium size (31/40), the prawns need around four-five months and for the bigger sizes (21/30 and 21/25) seven to nine months are required.





## THE OBSIBLUE TASTE AND HOW TO USE IT

- The species, *Litopenaeus Stylirostris*, also called "The Blue Prawn" is extremely rare. Its commercial names are Obsiblue®, Tenshi No Ebi® (in Japan) or Cristal Blue®. It has blueish-grey flesh with distinct blue lines and the sweetish and firm flesh make the blue prawns of New Caledonia an obvious choice for many of the greatest chefs in the world.
- All export is sashimi-grade and is mostly consumed raw, but they also keep their crunchy texture and sweetish taste when cooked carefully. Ideally, the prawns should be kept "blue" inside.
- Due to the thin shell, it's better to peel the prawns before cooking or grilling. Its incomparable taste, soft, sweet and its melting raw flesh, firm and juicy when cooked, make it a long tasting in the mouth, with a sweet and sour taste, particularly appreciated by chefs and connoisseurs alike.
- The finesse and softness of Obsiblue stand out when raw, as Carpaccio, tartar or marinade. The heads are also perfect ingredients to make a delicious bisque.

## FROZEN PRAWNS



SIZE 31/40

1KG/BOX

CFR02431

SIZE 21/30

1KG/BOX

CFR02432



## MARISCOS GILMAR

- Mariscos Gilmar SL is a family business located in the heart of the Ria de Arousa (Spain) dedicated exclusively to the processing and marketing of octopus.
- We are firmly committed to our product and our customers, looking for total loyalty of them, backed by our experience in the sector nationally and internationally, as well as our know how.

## FROZEN OCTOPUS



FROZEN OCTOPUS RAW  
WHOLE

GIL00001  
± 4-6 KG



FROZEN OCTOPUS RAW  
WHOLE

GIL00003  
± 1.9 -2.5 KG



FROZEN OCTOPUS RAW  
TENTACLES T3

GIL00500  
± 0.475 KG  
2 PCS/ PACK



FROZEN OCTOPUS RAW  
TENTACLES T3

GIL02501  
± 0.25 KG  
2 PCS/ PACK



## THE HISTORY

At the end of the 19th century, in the heart of the Marennes-Oléron basin, driven by his passion for oyster farming, Henri Gillardeau laid the foundations of Maison Gillardeau.

Gérard Gillardeau, then at the head of the House, gave birth to the emblematic Gillardeau oyster. Its quality, which can be recognized by its appearance, as well as the generosity of its flesh, quickly make it a synonym of excellence among oyster lovers.



## GILLARDEAU OYSTER

Gillardeau Oyster are worldwide known, their fame goes around the best gastronomic tables. They are raised for 3 to 4 years according to strict rules transmitted for 4 generations: salinity, streams, tides, plankton.

The oysters are immersed for more than 3 years in waters rich in phytoplankton which form the very basis of their food. Their density is deliberately low so that each oyster can feed abundantly and have the necessary space to growth.

Once picked up, Gillardeau Oysters are rigorously sorted, cleaned and packed. They are then ready to be tasted.



## LASER ENGRAVING AND FIGHT AGAINST COUNTERFEITING

Thanks to thier know-how preserved like a treasure, and passed down from generation to generation, Gillardeau shape the oyster like the sea and the coastline to the rhythm of the tides and the seasons.

In order to fight against counterfeiting, each oyster that they cultivate, before being put into the basket, has its shell laser marked with their emblematic G to guarantee that your oysters are Authentic Gillardeau .



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## SPECIAL GILLARDEAU

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No.0

>150G

CFR04804 24PCS  
CFR04805 48PCS

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No.1

121-150G

CFR04800 12PCS  
CFR04801 24PCS  
CFR04802 48PCS  
CFR04803 96PCS

---

No.2

82-120G

CFR04810 12PCS  
CFR04811 24PCS  
CFR04812 48PCS  
CFR04813 96PCS

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No.3+

66-85G

CFR04806 24PCS  
CFR04807 48PCS  
CFR04808 96PCS

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No.4

44-65G

CFR04815 24PCS  
CFR04816 48PCS  
CFR04817 96PCS



## TERROIR AND KNOW-HOW

- In the heart of the Charente basin, land and sea constantly meet. These two emblematic elements of the region marry and tirelessly separate to the rhythm of the tides. It is here, at La Tremblade, a small oyster port, that the GEAY family has been established for five generations.
- Landlocked between the mainland, the Seudre and the island of Oléron, the Charente basin benefits from an ideal environment, conducive to the formation of currents rich in sediments and phytoplankton, while being protected from the powerful waves of the Atlantic.



## BREEDING CYCLES

- Breeding and culturing oysters requires great patience and careful attention during its development.
- It takes between three and five years and more than fifty manipulations to obtain a GEAY oyster.
- Spat Harvest > Breeding > Refining.



## CERTIFICATES

- Les Huîtres GEAY are committed to the environmental and social level in the distribution of seafood products, obtaining the ASC, BIO, Marennes Oléron and Label Rouge labels.





#### FINE DE CLAIRE OLERON

NO. 0 (>150G)  
12PCS / 25PCS / 50G  
NO. 1 (121G-150G)  
12PCS / 25PCS / 50PCS / 100PCS  
NO. 2 (86G-120G)  
12PCS / 25PCS / 50PCS / 100PCS  
NO. 3 (66G-85G)  
12PCS / 25PCS / 50PCS / 100PCS  
NO. 4 (46G-65G)  
25PCS / 50PCS / 100PCS

#### SPECIALES DE CLAIRE MARENNE OLERON

NO. 0 (>150G)  
12PCS / 24PCS / 50G  
NO. 1 (121G-150G)  
12PCS / 24PCS / 48PCS / 96PCS  
NO. 2 (86G-120G)  
12PCS / 24PCS / 48PCS / 96PCS  
NO. 3 (66G-85G)  
12PCS / 24PCS / 48PCS / 96PCS  
NO. 4 (46G-65G)  
12PCS / 24PCS / 48PCS / 96PCS

#### FINE DE CLAIRE VERTE MARENNE

NO. 1 (121G-150G)  
12PCS / 24PCS / 48PCS / 96PCS  
NO. 2 (86G-120G)  
12PCS / 24PCS / 48PCS / 96PCS  
NO. 3 (66G-85G)  
12PCS / 24PCS / 48PCS / 96PCS  
NO. 4 (46G-65G)  
12PCS / 24PCS / 48PCS / 96PCS

\*Seasonal: Oct to May





## HISTORY

- Since 1930, the family company has never stopped growing and is now farming 180 hectares of flat oysters in deep water and 22 hectares of deep oysters in the Bay of Mont Saint Michel.
- Maison Saint Kerber's oysters have won more than 25 medals at the "Concours Général Agricole de Bretagne" since 2005, including gold medals for the Fine Saint KErber and Tsarskaya oysters in 2017. They have also been recognized as an "Artisan Producer of Quality" by the prestigious "Collège Culinaire de France" since 2016.
- Maison Saint Kerber is known for their organic oysters. They set aside a portion of their oyster farms in the Mont-Saint-Michel Bay. The organic label is given to businesses that follow strict regulations set by the European Union for seafood products.



## QUALITY OF THEIR PRODUCTS

- Parcs Saint-Kerber is a French oyster farm located in Cancale, Brittany. They are known for their high-quality oysters that have won numerous awards, including gold medals for their Fine Saint Kerber and Tsarskaya oysters in 2017. They also have a range of organic oysters that are fully traceable and sustainably managed. Maison Saint Kerber is committed to respecting the environment and reducing waste.



## COMMITMENT OF QUALITY

- LES PARCS SAINT KERBER are committed to the environmental and social level in the distribution of seafood products, obtaining the ASC certification a standard for responsible farmed seafood.





### ISTERNN ST KERBER

NO. 0 (>150G)  
50G  
NO. 1 (121G-150G)  
25PCS/ 50PCS  
NO. 2 (86G-120G)  
12PCS/ 25PCS/ 50PCS/ 100PCS  
NO. 3 (66G-85G)  
100PCS  
NO. 4 (46G-65G)  
24PCS



### LA FINE ST KERBER

NO. 0 (>150G)  
50G  
NO. 1 (121G-150G)  
24PCS/ 50PCS/ 100PCS  
NO. 2 (86G-120G)  
12PCS/ 50PCS  
NO. 3 (66G-85G)  
50PCS/ 100PCS  
NO. 4 (46G-65G)  
24PCS/ 50PCS/ 100PCS



### FINE IRELAND ST KERBER

NO. 1 (121G-150G)  
12PCS  
NO. 2 (86G-120G)  
12PCS  
NO. 3 (66G-85G)  
12PCS/ 50PCS/ 100PCS  
NO. 4 (46G-65G)  
24PCS/ 36PCS/ 100PCS



### TSARSKAYA ST KERBER

NO. 1 (121G-150G)  
12PCS  
NO. 2 (86G-120G)  
12PCS/ 24PCS  
NO. 3 (66G-85G)  
12PCS/ 36PCS/ 50PCS  
NO. 4 (46G-65G)  
12PCS/ 50PCS



### MUIRGEN ST KERBER

NO. 3 (66G-85G)  
36PCS/ 50PCS  
NO. 4 (46G-65G)  
50PCS



### LA FINE BIO ST KERBER

NO. 2 (61G-70G)  
12PCS/ 25PCS  
NO. 3 (51G-60G)  
12PCS/ 25PCS/ 50PCS  
NO. 3(M) (46G-65G)  
12PCS



**FARMED CAVIAR** 44

**FISH ROE** 47

**TRUFFLES** 49



Delicatessen





## HERITAGE

- Located in the heart of Paris, Kaviari is a reference in the world of caviar and haute cuisine. The family-run business relies on its 40 years of experience to offer the finest farmed caviars, from Beluga to Kristal or Oscietra.
- Kaviari collaborates closely with the fish farmers, following every step of the production and overseeing the quality of the water in natural breeding conditions, from the harvest of eggs to the maturation stage of the grains.



## CRAFTSMANSHIP CAVIAR PRODUCTION

- The eggs are chosen according to various criteria: firmness, colour, size, aroma and taste before they are hand-salted. Once a roe has been selected, traditional methods are used to prepare the caviar.
- Careful hand sorting and regular tasting of the eggs are key before the maturation process can begin.
- The Kaviari teams select directly from the source the eggs that will then be "refined" in their laboratories.



## WIDE VARIETY OFFERING

- A selection of the most beautiful farm-raised caviar from the Royal Beluga, Sevruga, Baeri, Oscietre to the magnificent signature Kristal. There is always a caviar that caters to everyone's unique taste palate.
- Kaviari strives to make eating caviar easier, making it more fun and accessible while maintaining the magic and grandeur surrounding this luxury product.



# CAVIAR

Caviar from sturgeon offers an extraordinary range of aromas depending on the species of sturgeon, quality breeding, expertise of the producer, the dosage, the type of salt used and ripening time. Its grains release marine flavours in the mouth with nutty, buttery or mineral notes.

Each caviar has its own character and also good for your health as caviar is rich in protein, mineral salts, vitamins A, E, C and B6, unsaturated fatty acids, and antioxidants.



## KRISTAL®

Grains: medium to large, gold  
Tasting notes: rich flavours, firm grains with an almond finish

KAV00004

30G / TIN

KAV00101

50G / TIN

KAV00301

125G / TIN



## OSCIETRE PRESTIGE

Grains: medium, dark amber  
Tasting notes: subtle and complex with marine and nutty flavours

KAV00003

30G / TIN

KAV00100

50G / TIN



## BELUGA (HUSO)

Grains: large, grey  
Tasting notes: delicate buttery flavour with a long finish

KAV00007

30G / TIN

KAV00103

50G / TIN



### TRANSMONTANUS (WHITE STURGEON)

Grains: medium to large, dark grey.  
Tasting notes: a touch of iodine with hints of fresh walnut.

KAV00001  
30G / TIN

KAV00102  
50G / TIN



### SEVRUGA

Grains: small, dark grey.  
Tasting notes: Unique flavours similar to wild caviar, with notes of fresh walnuts.

KAV00002  
30G / TIN



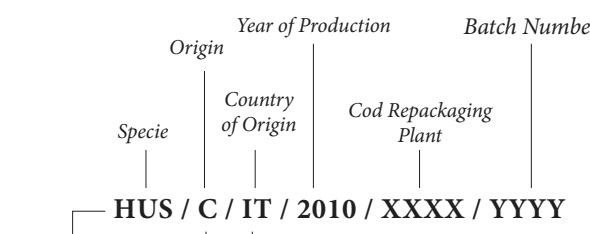
### BAERI ROYAL

Grains: small to medium, dark grey.  
Briny & earthy flavours with a dried fruit finish

KAV00005  
30G / TIN



## LEARN THE QUALITY OF CAVIAR FROM THE LABEL: FIND OUT HOW TO READ IT



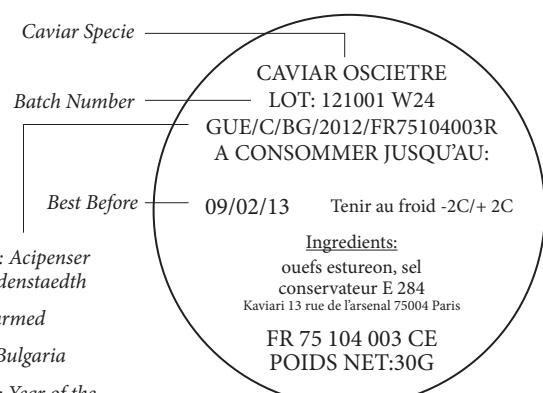
#### SPECIES CODE:

HUS - (*Huso Buso*) Beluga  
BAE - (*A. baerii*) Siberiano  
GUE - (*A. gueldenstaedtii*) Osietera  
PER - (*A. persicus*)  
NAC - (*A. naccarii*)  
RUT - (*A. ruthenus*)  
SCH - (*A. schrenkii*)  
SIN - (*A. sinensis*)  
STE - (*A.stellatus*) Sevruga  
TRA - (*A. transmontanus*) Storione Bianco  
DAU - (*H. dauricus*)  
PLA - (*Scaphirhynchus platorynchius*)

#### COUNTRY OF ORIGIN:

IT (Italy)  
RU (Russia)  
CN (China)  
IR (Iran)  
FR (France)  
AZ (Azerbaijan)  
CA (Canada)  
DE (Germany)  
IL (Israel)  
LV (Latvia)  
PL (Poland)  
ES (Spain)

**ORIGIN:**  
W - wild  
C - captive-bred



\* THIS ITEM IS BY INDENT BASIS ONLY. PLEASE CHECK WITH US ON STOCK AVAILABILITY.



# EN-K DE CAVIAR®

Kaviari has had a revolutionary impact on the traditional world of caviar by launching a new concept: the en-K de caviar®, a chic and colourful tin containing 15g of caviar including a tasting spoon to enjoy on the go or as a snack.

## EN-K TRANSMONTANUS

Caviar from sturgeon "Acipenser Transmontanus". The species surprises by the size of its grains. The signature of Iranian craftsmen who came to Italy to pass on their knowledge. Buttery savours with underwood notes. A subtle and melting fat.

15G x 10PCS / BOX (SINGLE COLOUR)  
15G x 6PCS / BOX (MIX COLOUR)

## EN-K OSCIETRE

Caviar from sturgeon "Acipenser Gueldenstaedti". Its grains are good-sized, regular, amber-coloured. Subtle and marine flavours. Good length of extremely delicate hazelnut.

15G x 10PCS / BOX (SINGLE COLOUR)  
15G x 6PCS / BOX (MIX COLOUR)



## ROE



### WILD SALMON

Find yourself enchanted by the iodine flavour of these melting eggs, a true pleasure of the palate. From the Pacific salmon, these eggs are large, firm and creamy.

KAV02100  
100G / TIN



### TROUT

Small-sized eggs, very crispy and creamy. They are sweeter than the salmon eggs. Exquisite on canapés for cocktails and hors d'oeuvres, or as a decoration for your dishes.

KAV02101  
100G / TIN



### HERRING ROE (ARENKHA)

Smoked herring fillet that looks like caviar and has a similar consistency. It has a wonderful pearlescent grey-black appearance, with a smoky and lemony taste together with a hint of sea.

KAV02300  
120G / TIN



### TOBIKO ORANGE (FLYING FISH ROE)

Small-sized eggs, crispy and orange

KAV02000  
70G / TIN



### TOBIKO WASABI (FLYING FISH ROE)

Small-sized eggs, crispy and perfumed with wasabi

KAV02001  
70G / TIN



# RUNGIS



## ANCHOVIES IN OIL

CFR05001

1KG / TUB



## SQUID INK

CFR02500

4G x 1 SACHET



## LUMPFISH BLACK CAVIAR 100G - COMPTOIR DU CAVIAR

CFR05050

100G X 1 JAR





FROZEN TRUFFLE CHINA

3-5CM (500G)

(TUBER INDICUM)

CF60000



BLACK TRUFFLE

TUBER MELANOSPORUM

The most emblematic and legendary of them all, the aroma of the black truffle stands above all the rest...

*From end of November to mid-March*



AUTUMN TRUFFLE

TUBER UNCINATUM

A cousin of the summer truffle, its flesh is brown and its aromas, so subtle

*From September to November*



SUMMER TRUFFLE

TUBER AESTIVUM

This crisp truffle likes to make sure it's on everyone's table at the first signs of summer

*From April to August*



TRUFFLE SLICER

(WOODEN)

TEM02001



TRUFFLE SLICER

(METAL)

TEM02000



WHITE TRUFFLE

TUBER MAGNATUM

The most precious of all with its characteristic garlicky scents

*From September-December*

OLIVE OILS	52
TRUFFLE OILS	53
MUSTARD & VINEGARS	54
PULSES / BEANS	57
SPICES, SAUCES & CONDIMENTS	58
OLIVES & ANTIPASTI	64
PASTA	67
PANCAKES, BLINIS & CREPES	69
JAMS & PRESERVES	70



Grocery





- Terre Bormane extra virgin olive oils, vinegar, and condiments are used in the kitchens of renowned chefs worldwide.
- From Paris to Monte-Carlo, from Portofino to Nice, London or New-York, the products Terre Bormane are present on the tables of the best restaurants in the world.
- These olive oils restore the genuine values and ancient traditions of the Liguria region, which stretches east along the coast from France.
- Olives of the highest quality harvested in Taggia, home of the famous Taggiasca olive variety.
- You can use it with fresh and steamed vegetables, roast meat, to make dressings and sauces, or to bring a final touch to meat, fish dishes and desserts.



## EXTRA VIRGIN OLIVE OIL & BALSAMICO



**BORMANO "TAGGIASCA" EXTRA VIRGIN OLIVE OIL**

500ML

CAS00300



**METISTA BALSAMICO VINEGAR (5 YEARS)**

500ML

CAS00100



**COLOMBINO EXTRA VIRGIN OIL**

2L

CAS00400



**WHITE BALSAMIC DRESSING**

500ML / BTL

CAS00500



**MODENA BALSAMICO VINEGAR (12 YEARS)**

250ML / BTL

CAS00200

## BIANCO FIORE



**BIANCO FIORE EXTRA VIRGIN OLIVE OIL**

1L / BTL

CAS00001



**BIANCO FIORE EXTRA VIRGIN OLIVE OIL**

5L / TIN

CAS00002



More than a Century ago, Carlo Urbani became the pioneer of the truffle culture in Italy, he is also the first to organize the artisan manufacturing of truffles. Since then they have expressed their love for truffles through high quality products only made with the finest truffles from their trusted "diggers".

## TRUFFLE DELICACIES



### BLACK TRUFFLE OIL

250ML X 6BOTTLES

URB00002



### WHITE TRUFFLE OIL

250ML X 6BOTTLES

URB00001



### SUMMER TRUFFLE CARPACCIO IN OIL

50CL X 6BOTTLES

URB00010



### TRUFFLE PUREE IN TUBE - WHITE

5CL X 12BOTTLES

URB00100



### TRUFFLE PUREE IN TUBE - WINTER

5CL X 12BOTTLES

URB00100



### TRUFFLE PUREE IN TUBE - BLACK SUMMER

5CL X 12BOTTLES

URB00100



### TRUFFLE JUICE TIN

10CL X 12BOTTLES

URB00100



## MASTERS OF FLAVOUR

- For over 270 years, Maille has created gourmet ingredients to help Chefs craft delicious flavours from their food.
- Originated from France, they are renowned from around the world for their craft of premium mustard, vinegar, cornichon and oils.



## QUALITY INGREDIENTS

- La Maison Maille has only one vision, to use the highest quality ingredients and innovate to create amazing flavours that make meals memorable.
- Today the company continually explore, select as well as combine the finest ingredients, creating taste and textures that result from centuries of expertise.



## SUSTAINABILITY

- La Maison Maille cherishes the resources which makes excellence possible.
- The land, people and the know-how which contributes to making the creative products La Maison Maille has been producing for over 265 years is safeguarded and passed on to future generations.



## MUSTARD



DIJON MUSTARD

215G

MAI00002



WHOLE GRAIN MUSTARD

(OLD STYLE MUSTARD)

210G

MAI00001

## VINEGARS



SHERRY / XERES VINEGAR

500ML

MAI00100



WHITE WINE VINEGAR

500ML

MAI00103



RED WINE VINEGAR

500ML

MAI00102

## BALSAMICO VINEGAR



DEL DUCA AACETO  
BALSAMIC VINEGAR  
(3 YEARS)

500ML x 12BTL

ACE00001



- Established in Reims in 1797, Charonneaux Brabant is the unique family run company to ensure the expertise of vinegar and mustard production from Champagne region.
- Heiress of trade secrets, Clovis offers, through the excellence from the Champagne vineyards, products with unique flavours as varied as originals.
- Clovis is distributed in more than 80 countries.
- With its history and family ownership, Clovis has chosen a long-term vision driven by a strong social, societal and environmental conscience (SME+ certified).



## WHOLE GRAIN MUSTARD

1KG

CLO00002



## DIJON MUSTARD

1KG

CLO00001



## CORNICHONS - GHERKINS

720ML

CLO00200



## APPLE CIDER VINEGAR

500ML

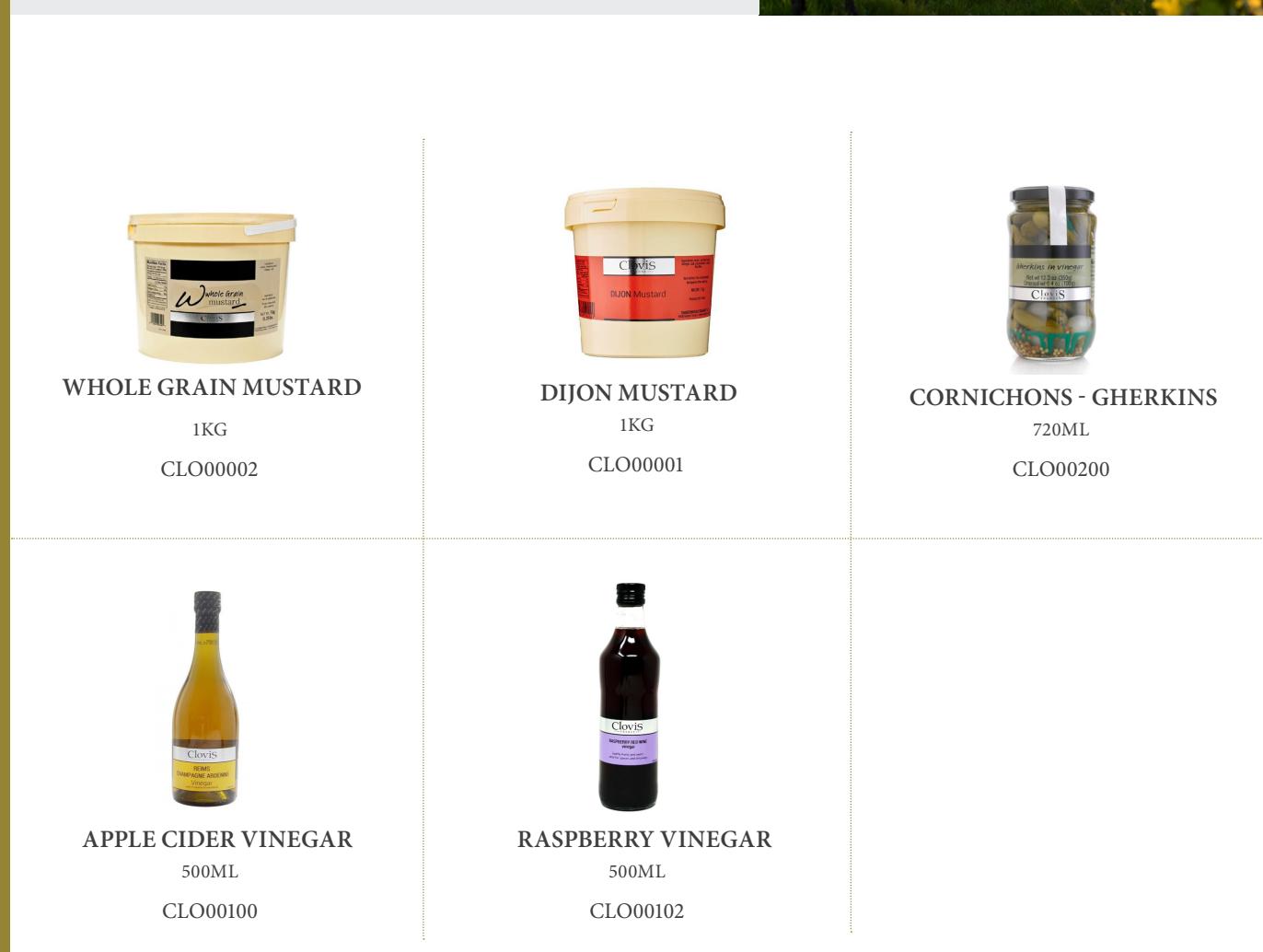
CLO00100



## RASPBERRY VINEGAR

500ML

CLO00102





WHITE QUINOA

500G  
SAB01042



GREEN LENTILS

500G  
SAB01040



PINK COCO BEANS  
(BORLOTTI)

1KG  
SAB01011



WHITE KIDNEY BEANS

1KG  
SAB01062



DRY CEPES

500G  
SAB01000



DRY MORELS

500G  
SAB01001



DRY HORNS OF PLENTY  
(TROMPETTES)

500G  
SAB01002



CEPES POWDER

100G  
SAB01020

— SNAILS —



ESCARGOT (VL) BOURGOGNE

850ml / 800g

8DZ / TIN  
SAB01103



HELIX SNAIL (VL)

850ml / 800g

8DZ / TIN  
SAB01104



CANNED ESCARGOT - SHELLS

36PCS / BAG  
SAB01102

*AZARFAN*  
*ZAFFERANO*



DRY SPICE



FIBER SAFFRON (WHOLE)

10G  
AZA00001



SAFFRON POWDER

10G  
AZA00002

*RUNGIS*



DRY SPICE



SPIGOL POWDER

100G  
CFR06031



PIMENT ESPELETTE

250G  
CFR06030



PEPPERCORN PINK

250G  
CFR06010



PEPPERCORN GREEN IN BRINE

100G  
CFR06011



PEPPERCORN GREEN  
MADAGASCAR

50ML/ TIN  
CFR06013



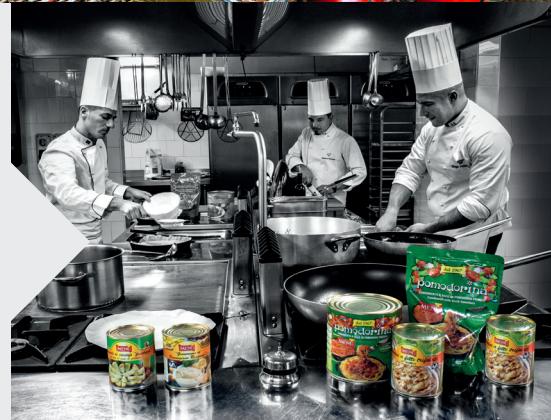
VERJUS (FRENCH PERIGOLD)  
GREEN GRAPE JUICE

500ML  
CFR06123



## HISTORICAL TRADITION & DEVELOPMENT

- MENU SRL is a leading producer of food specialities for the catering industry including condiments, sauces and pastes, mushrooms, pasta dishes, ready meals, cake and dessert mixes.
- They are not only strict in the way it applies laws governing food production using highly innovative technologies; it also uses highly professional staff, state of the art technology and control procedures.



## AGILE, MODERN WITH SUSTAINABLE VALUES

- All MENU SRL specialities are produced without preservatives and under the strictest control conditions. Cooking after packaging enhances flavour just like in a pressure cooker.
- Ingredients are also sourced locally from the Emilia countryside and from the major Italian and overseas food markets. MENU SRL was one of the first companies in Italy to use aseptic sterilization systems to ensure products of inimitable quality and freshness.



## STATE OF THE ART WAREHOUSE

- Their warehouse consists of 26 meters high, 46 meters wide with a single aisle, 29000 pallet posts, it is one of the largest warehouses in Italy.
- It boasts a special design with a round dome and large exposed pillars tapering towards the top. Cooling of the first two levels (with a total of 6.000 pallets) has a controlled temperature (18/20°C) with management is completely computerized and carried out by one person only.



## 100% ITALIAN TOMATO

Top quality peeled tomatoes, processed while fresh at the peak of the season. Ideal as an ingredient in all recipes: first and second courses, pizza and side dishes.



### NEAPOLITAN TOMATO SAUCE (POMODORINA)

Neapolitan sauce made with finely chopped fresh tomatoes harvested at the peak of the season, fresh vegetables, onions, celery and carrots, herbs and sunflower oil. Pomodorina is produced at the heart of the tomato season with only the best quality tomatoes. 100% Italian tomatoes, processed fresh at the peak of season

2.55KG

MEN 02042

830G

MEN00044



### NEAPOLITAN TOMATO SAUCE (POMODORINA)

Neapolitan sauce made with finely chopped fresh tomatoes harvested at the peak of the season, fresh vegetables, onions, celery and carrots, herbs and sunflower oil. Pomodorina is produced at the heart of the tomato season with only the best quality tomatoes. 100% Italian tomatoes, processed fresh at the peak of season.

10KG / POUCH

MEN02043



### FINE TOMATO PULP (POLPAVERA FINE)

Fresh-tasting sweet pulp from tomatoes harvested and processed at the peak of the season. The fine consistency and creamy, velvety structure make this product ideal for making traditional pizzas and preparing sauces. 100% Italian tomatoes, processed fresh at the peak of season

2.5KG

MEN02040



### FINE TOMATO PULP (POLPAVERA FINE)

Fresh-tasting sweet pulp from tomatoes harvested and processed at the peak of the season. The diced format makes the product ideal for sauces and condiments. Delicious on pan pizza, flatbread specialties and crostini.

10KG / POUCH

MEN02041

## SEMI DRIED TOMATOES



### SEMI DRIED TOMATOES (SOLEGGIATI POM.A SPICCHI)

Traditional product from Southern Italy. Lightly dried and preserved in a garlic and oregano flavoured oil. With a sweet and delicate flavour.

800G  
MEN00040



### DORATI SEMI DRIED HALVES CHERRY TOMATOES WITH BASIL

Semi-dried halves of cherry tomatoes with a sweet, intense flavour, soft and fresh. Dressed with oil and basil, no vinegar.

800G  
MEN00043



### MINI YELLOW (PIZZUTELLO) YELLOW PEELED SEMI DRIED WHOLE TOMATOES

The Pizzutello is a tomato originally from southern Italy, peculiar for its round shape and particularly tasty. It is picked and processed at the peak of the season. The product is ready to be seasoned with spices, fresh herbs and oil.

800G  
MEN00042



### MINI RED (PIZZUTELLO) RED PEELED SEMI DRIED WHOLE TOMATOES

Pizzutello is a tomato variety from South Italy, with a round shape and a tasty and sweet pulp. Picked and processed during the season, this tomato is peeled, slightly dried and seasoned with spices, aromatic plants and oil.

800G  
MEN00041

## 100% ITALIAN ARTICHOKE

Processed in season



### ARTICHOKE NATURAL WHOLE 30/40MM (CARCIOFI INTERI AL NATURALE)

Whole large artichokes, carefully selected and preserved naturally in water and salt, ready to be used in any recipe. Ideal as pizza toppings and in cold dishes. Best served au gratin or fried as an antipasto. Each can contains 30/40 artichokes.

2.5KG  
MEN02001



### ARTICHOKE GIUDIA STYLE WHOLE WITH STEM (CARCIOFI ALLA GIUDIA)

Select, freshly-processed artichokes with stem, hand-peeled and flavoured with extra virgin olive oil and herbs, without vinegar. Best served au gratin or fried and on gourmet pizzas. Each can contains 20-25 artichokes.

2.55KG  
MEN02000



### GRILLED ARTICHOKE WITH STEM (CARCIOFI GRIGLIATI)

Stemmed artichokes, grilled and dressed according to the traditional method with olive oil, sunflower seed oil, salt, aromatic herbs (parsley, garlic). Ready to serve cold or warm.

780G  
MEN00170

## PRESERVED OLIVES, ONIONS, CAPERS



### GREEK STYLE KALAMATA OLIVES WITH SEED

Greek olives (Kalamata) marinated in water, vinegar and extra-virgin olive oil.

830G  
MEN00150



### GIANT GREEN OLIVES WITH STONE IN BRINE (OLIVE VERDI GIG)

Large green olives in brine, tasty and quite meaty. Recommended for cold buffets, appetisers and aperitifs.

2.65KG  
MEN02020



### CIPOLLINE BABY ONIONS IN BALSAMIC VINEGAR

A traditional Italian onion with a flat oval shape that ranges in size from 1 to 3 inches in diameter. Sweet baby onion in balsamic vinegar of modena

820G  
MEN00160



### CAPER BERRIES WITH VINEGAR (FRUTTI D.CAPPERO)

Caper berries with stems that taste slightly of vinegar with flavour enlivened by diced peppers. Ready to serve after draining. Excellent for aperitifs, buffets, appetisers, canapes and side dishes

790G  
MEN00140

## MUSHROOM IN OIL & PRESERVED VEGETABLES



### PORCINI SLICED IN HERBS (FUNGHI PORCINI TRIFOLATI)

Boschetto, porcini mushrooms, sliced and cooked in oil, garlic and parsley. Top quality porcini mushrooms (Boletus edulis and relative group), carefully selected and prepared with olive oil and aromatic herbs.

800G  
MEN00100



### SPICY TURNIP TOPS (FRIARELLI)

"Friarelli" are turnip tips sautéed with oil, garlic, salt and chillies.

800G  
MEN00180



### PEPERONCINI DETORSOLATI (LITTER CORED SPICY PEPPER)

Cored round chilli peppers in vinegar. A semi-finished product that can be filled with your favourite stuffings such as tuna salad, olives-anchovies-capers, vegetables, etc... Ideal for charcuterie platters,

760G  
MEN00131

## MUSHROOM TRUFFLE CREAM



### WHITE MUSHROOM CREAM WITH TRUFFLE ESSENCE (CREMA DI FUNGHI)

Fresh button mushrooms (Agaricus bisporus) finely chopped and aromatised with truffle.

640G  
MEN00003

800G  
MEN00005



### BLACK MUSHROOM CREAM WITH SUMMER TRUFFLE (CREMA CON TARTUFO)

Cream made with fresh button mushrooms (Agaricus bisporus) and exquisite summer truffle (Tuber aestivum).

660G  
MEN00004

## OTHERS



### BALSAMIC VINEGAR GLAZE (GLASSA ALL'ACETO BALSAMICO DI MODENA)

Glaze prepared with Balsamic Vinegar of Modena PGI. Recommended on grilled meats, vegetables and aged cheeses. It is also great on desserts and fruit salad. 100% made with Italian sugar!

600G  
MEN00190



### PEPERONCINI DETORSOLATI (LITTER CORED SPICY PEPPER)

Cored round chilli peppers in vinegar. A semi-finished product that can be filled with your favourite stuffings such as tuna salad, olives-anchovies-capers, vegetables, etc... Ideal for charcuterie platters, appetisers or on buffets. 100% ITALIAN CHILLI PEPPERS

760G  
MEN00131



## AUSTRALIAN OWNED COMPANY SINCE 2000

- Pronto e Fresco is the leading Australian manufacturer of quality antipasto products. Pronto e Fresco's range of gourmet and innovative Australian vegetable products include semi-dried tomatoes, roasted peppers, grilled mushrooms, grilled eggplant, grilled pumpkin and other unique char-grilled and marinated vegetables.
- **Their mission:** To produce a range of high quality, innovative vegetable antipasto products.



## STATE-OF-THE-ART QUALITY CONTROL

- State-of-the-art plant and manufacturing facility using high-tech manufacturing equipment and packaging techniques, ensuring consistently high quality products that meet international safety standards.
- Ongoing extensive research and product development using fresh and organic Australian vegetables, with an emphasis on non-genetically modified ingredients and produce.
- International and Australian quality accreditations, including International Food Safety Standards (HACCP), British Retail Consortium (BRC), and Australian Halal Food Services.



## LEADING SUPPLIER OF ANTIPESTO IN LOCAL & INTERNATIONAL REGIONS

- Leading supplier to the retail and food service sector, including delicatessens and all major supermarkets, and supplied in bulk as well as convenient retail packs.
- They export to New Zealand, Singapore, Hong Kong, Malaysia, the Philippines, Thailand, Korea, Japan and the United Arab Emirates.



## OLIVES & ANTIPASTI



### SEMI DRIED TOMATO

Made with Australian tomatoes, these crimson semi-dried wedges are complemented with our perfectly balanced herb and garlic marinade.

2.5KG x 2

AUF 00001



### SUN DRIED TOMATO

Sun-dried tomatoes are ripe tomatoes that lose most of their water content after spending a majority of their drying time in the sun.

800G x 4

AUF00200



### GRILLED EGGPLANT

Deliciously thick slices of Australian eggplant, grilled to sublime tenderness, then combined with our special marinade to bring out the eggplant's robust flavour.

2.5KG x 2

AUF00002



### GRILLED ARTICHOKE

Whole Italian artichoke hearts are perfectly grilled, then marinated with our balsamic dressing, fully complementing the lightly roasted flavour.

2.5KG x 2

AUF00003



### GRILLED ZUCCHINI

This ribbon slices of Australian zucchini, grilled to perfection, then combined with our special marinade to bring you the delicate flavour of the zucchini with an added hint of chilli and herbs.

2.5KG x 2

AUF00004



### GRILLED PUMPKIN

Chunky wedges of golden Australian pumpkin, grilled to perfect tenderness, then lightly marinated in our oil and vinegar dressing.

2.5KG x 2

AUF00006



### FETA FILLED PEPPERDEWS

Bright piquant red peppers are filled with our smooth feta and cream cheese. These delectable morsels have a sweet intensity and peppery aftertaste, beautifully balanced by their smooth filling.

1.3KG x 3

AUF00300





### MARINATED OLIVE MIX

These colourful and tasty combination of Pimento stuffed green olives, Pitted green, black and Kalamata olives which are marinated in garlic, herbs and spices. A genuine treat for the true olive lover.

2.5KG X 2

AUF00013



### GREEN OLIVE STUFFED WITH FETA

Firm bright green olives are lovingly hand-filled with a smooth and tasty feta and cream cheese filling. Savour the saltiness and smoothness of the filling perfectly balanced by the firm olive.

800G X 4

AUF00202



### OLIVES WITH SEEDS KALAMANTA

Tasty pitted black Kalamata olives, dressed in our delicious and balanced mix of garlic, herbs and spices.

2KG X 3

AUF00501



### MARINATED BLACK OLIVES

Perfect pitted black olives, dressed in a tantalising combination of garlic, herbs and spices.

2.5KG X 2

AUF00010



### MARINATED GREEN OLIVES

Beautiful bright green pitted olives, dressed in a tempting mix of fresh garlic, herbs and spices.

2.5KG X 2

AUF00011



### ROASTED SKINLESS PEPPERS

Roasted whole fleshy red peppers, skinned and perfectly enhanced with a blend of garlic and herbs.

2.5KG X 2

AUF00012



### MARINATED KALAMATA OLIVES

Large, dark brown olive with a smooth, meaty texture.

2.5KG X 2

AUF00009







## FAMILY OWNED BUSINESS

- Pasta Zara has more than a century of history and has always been run by the Bragagnolo family, today at its fourth generation. A business continuing successfully which transformed a small factory to a company leader in the world.
- Together with innovation, development and passion while keeping the tradition alive, Pasta Zara has always invested in the people, in the products and in the future.



## PREMIUM SELECTION OF WHEAT

- We use the best durum wheat semolina to offer a genuine product and bring to you the flavour and taste of the real Italian pasta.
- Quality remains one of the key features of Pasta Zara's products, by integrating tradition and innovation.



## SUPPLY CHAIN

- Pasta Zara's controlled and guaranteed supply chain allows them to know everything about their wheat and semolina: how it is cultivated, processed and transformed.
- The quality of their product goes hand with hand with food safety, in order to guarantee absolute transparency to the customers. With state of the art production lines and automated warehouses, Pasta Zara distributes more than 13 million portions in 100 countries worldwide.

## DURUM WHEAT PASTA



**SPAGHETTI  
(1.65MM) -003**  
500G X 20PKT  
ZAR00002



**SPAGHETTINI  
(1.45MM) -002**  
500G X 20PKT  
ZAR00001



**CAPELLINI -001**  
500G X 20PKT  
ZAR00003



**LINGUINE -011**  
500G X 20PKT  
ZAR00004



**SPIRALI  
(FUSILLI SHAPE) -057**  
500G X 20PKT  
ZAR00007



**TAGLIATELLE -704**  
500G X 8PKT  
ZAR00041



**PENNE RIGATE -049**  
500G X 20PKT  
ZAR00008



**CONCHIGLIE -054**  
500G X 20PKT  
ZAR00005



**FARFALLE -031**  
500G X 20PKT  
ZAR00030



**FLAT LASAGNA -112**  
500G X 12PKT  
ZAR00070

## PULSES



**COUSCOUS SEMOLA - 185**  
500G X 12PKT  
ZAR00080  
EAN8004350131850



Made using the highest quality ingredients: butter, fresh whole milk, fresh whole eggs. 100% free from preservatives and additives



## PANCAKES & BLINIS



**AMERICAN STYLE  
BUTTER PANCAKES**  
9 CM  
25G X 80 PCS  
LEM02200



**BUTTER MINI BLINIS**  
4.5 CM  
5G X 240 PCS  
LEM02003

## CREPES



**MINI VANILLA**  
(10PCS/PKT) X 15G  
LEM00101



**CREPE MAISON**  
(6PCS/PKT) X 50G  
LEM00100



**GALLETES BUCKWHEAT**  
27CM  
(6PCS/PKT) X 50G  
LEM00001

Frozen -18°C & below





## THEIR CORE VALUES

- Bonne Maman was founded in a small village nestled in a beautiful region in the Southwest of France known for its superior fruit.
- Inspired by time-honoured family recipes, love of homemade food and the wish to bring people closer every day, these values are still at the core of everything Bonne Maman.



## HIGH QUALITY PRESERVES

- Simple, natural ingredients you could find in your kitchen are lovingly brought together under the highest quality standards. The finished product tastes like homemade and feels specially prepared for you and those you cherish.
- For its preserves, Bonne Maman selects only intensely flavoured and ripe fruit which are slowly cooked so as not to damage fruit pieces.



## THEIR SECRET – THE INGREDIENTS

- Perfectly ripe fruits (50% of fruit content minimum) & natural sugars carefully prepared with traditional expertise. No High Fructose corn syrup, no coloring, no preservatives.
- Gluten-free, Halal, non-GMO Project verified. 100% all natural. A delicious moment to cherish at every bites.



## PRESERVES & SPREADS - 370G



**4 FRUITS MIX**  
370G X 6JARS  
ANF00111



**APRICOT**  
370G X 6JARS  
ANF00101



**BLACKBERRY**  
370G X 6JARS  
ANF00110



**BLUEBERRY**  
370G X 6JARS  
ANF00109



**CHERRY**  
370G X 6JARS  
ANF00112



**FIGS**  
370G X 6JARS  
ANF00105



**FOREST BERRIES**  
370G X 6JARS  
ANF00104



**ORANGE MARMALADE**  
370G X 6JARS  
ANF00108



**PEACH**  
370G X 6JARS  
ANF00106



**RASPBERRY**  
370G X 6JARS  
ANF00100



**STRAWBERRY**  
370G X 6JARS  
ANF00102



**CARAMEL SPREAD**  
370G X 6JARS  
ANF00107



**CHESTNUT**  
370G X 6JARS  
ANF00103

## FRUIT PRESERVES & HONEY

### Small Jars - 30g (Mini)

#### What's the difference between Preserves, Jelly and Jam?

Preserves are made from cooking wholefruits. Each of Bonne Maman's preserves recipes ensures that pieces of fruits are present in each jar. Preserves feature a fuller fruit flavour compared to jams.

Jellies are made from only the juices of fruits. Jellies offer a uniform texture, are clear and firm compared to preserves and jams.

Jams are made from crushed fruits and fruit puree, not whole fruit.



HONEY

BON-00001  
30G X 60



ORANGE MARMALADE

BON-00002  
30G X 60



STRAWBERRY

BON-00003  
30G X 60



APRICOT

BON-00004  
30G X 60



RASPBERRY

BON-00005  
30G X 60



BLUEBERRY

BON-00006  
30G X 60



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## PORTION JAM - 30G (MINI)

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APRICOT  
30G X 60JARS  
ANF00004



BLUEBERRY  
30G X 60JARS  
ANF00006



HONEY  
30G X 60JARS  
ANF00001



ORANGE MARMALADE  
30G X 60JARS  
ANF00002



RASPBERRY  
30G X 60JARS  
ANF00005



STRAWBERRY  
30G X 60JARS  
ANF00003



**FROZEN VEGETABLES**

76

**FROZEN MUSHROOMS**

78





*Vegetables  
and fruits*





## FAMILY OWNED BUSINESS SINCE 1853

- Bonduelle is a French family-run business founded in 1853 with the aim of supporting and feeding humanity as the company is promoting vegetables as the mainstay of the diets of the future.



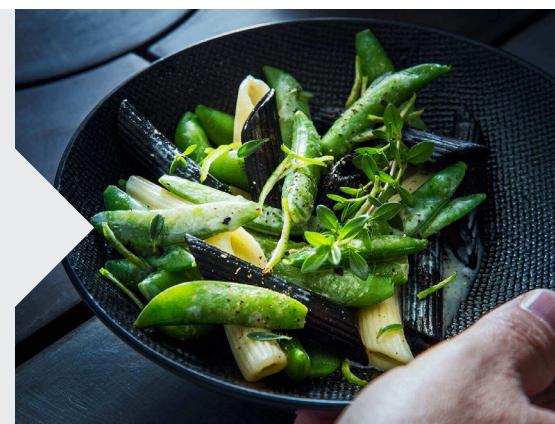
## RESPECTFUL ENGAGEMENTS WITH NATURE

- Bonduelle engage in the agro-ecology by preserving nature. The rational use of water, crop rotation and selection of robust plant varieties ensures consistent and quality product at all times. A reduction of pesticides to protect soils and crops with the development of a Pesticides Residue-free.
- Bonduelle prioritises crop rotation both to guarantee good yields, to respect the soil and to avoid risks and the need for chemical treatment during the following harvest. This reflects Bonduelle Group's employees and partner farmers embody their commitment to nature.



## ENSURING THE WELLBEING OF THE PEOPLE THROUGH VEGETABLES

- Bonduelle's goal is to make organic vegetables accessible and desirable for everyone by improving well-being through plant-based food.
- Bonduelle's organic vegetables are harvested at maturity and cooked immediately, where they are 100% grown, harvested and prepared in France, giving consumers natural vegetables with no additive.



## ONE MINUTE RANGE - READY TO USE



### FROZEN EXTRA FINE PEAS

2.5KG

BON00003



### FROZEN BRUSSEL SPROUTS

2.5KG

BON00006



### FROZEN EXTRA FINE FRENCH BEANS

2.5KG

BON00001



### FROZEN SUPER SWEET CORN

2.5KG

BON00002

## FROZEN VEGETABLES



### FROZEN FAVA BEANS

<15MM

1KG

BON00100



### FROZEN BABY ONIONS

21-23MM

2.5KG

BON00005



### FROZEN BROCCOLI

40-60MM

2.5KG

BON00007



### FROZEN SPINACH LEAF STEAK

80G

1KG

BON00101



### FROZEN ARTICHOKE BOTTOM

60-70MM

2.5KG

BON00004





## FROZEN MUSHROOMS



### FROZEN MIXED FOREST MUSHROOM "NOBLE"

Premium mix of wild mushrooms : diced ceps, boletus, yellow chanterelles, black trumpets & mousserons.

1KG

SAB00020



### FROZEN MIXED FOREST MUSHROOM "DELICE"

Mix of wild mushrooms (51%): diced ceps, boletus, yellow chanterelles & farmed mushrooms (49%) : shiitakes and oyster mushrooms.

1KG

SAB00021



### FROZEN PIECES OF CEPES

2/4CM

1KG

SAB00002



### FROZEN CEPES

4/6CM

1KG

SAB00001



### FROZEN CHANTERELLES

1/3CM

1KG

SAB00003



*Fresh Air Flown Produce Available!*  
**Contact Your Salesperson  
For More Information!**

BUTTER & CREAM 82

YOGURT 89

CHEESE 90



Dairy





## STORY OF LESCURE

- In 1884, Baron Léon Lescure founded one of the first butter factories in the Charente region of France. Milk from surrounding farms was processed in keeping with ancestral expertise: a perfectly mastered technique, and attention to detail with every step. Thus, Lescure butter was born!
- Lescure even won a gold medal at the 1890 World's Fair in Paris, becoming the "First Butter in Charente" whose quality was recognised by an international award.



## THE PRODUCT OF AN EXCEPTIONAL TERROIR

- Lescure butter expresses the character of its native Charentes-Poitou region. The generous soil produces nutrient-rich fodder, which instils the milk and butter with all its flavour. Maize is added to the cows' feed which gives the milk a regular fat composition and guarantees the consistency of Lescure butter.
- It was Charentes-Poitou butter that first received Protected Designation of Origin (PDO) certification where today, Charentes-Poitou PDO butter brings together nearly 3,500 farmers committed to quality and who love their region and their trade to make an effort to preserve, share and pass on this knowledge to future generations.



## QUALITY BUTTER RECOGNISED BY PASTRY PROFESSIONALS

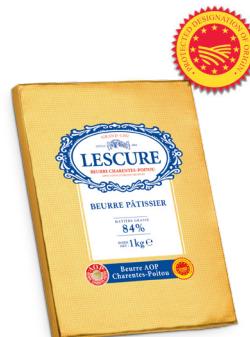
- Lescure butter has long been recognised by artisan bakers, pastry chefs and executive chefs who strive to use authentic products.
- Its consistency, inimitable hazelnut taste and exceptional plasticity make it the preferred butter of demanding artisans. This butter enhances sweet and savoury creations alike, but also bursts with flavour spread on a simple slice of fresh bread.



## PASTRY BUTTER SHEET

Produced in the winter months, it has a drier consistency, and its 84% fat content guarantees a consistency & lamination unmatched in other French or English butters. Because of its drier texture, it is perfect for folding and retains its form when being worked for flaky, airy pastry making (croissants) resulting in beautifully light, award-winning pastries, every time.

- **84% fat content.**
- **Unsalted.** Aged organically from pasteurized cream.
- **Light, clear, pleasant hazelnut flavour with heavy cream notes.**
- **Plasticity** perfectly for turning.
- **Unique quality for puff pastry.**
- **Perfect consistency** all year round.



PASTRY BUTTER SHEET 84%

1KG X 10

LES00020

## BUTTER ROLL

A favourite with diners and restaurateurs alike, it has all of the characteristics of the 250g brick; produced in an elegant roll.

- A multitude of uses: Pastry making & cuisine (sauce, cooking meats, flavoured butters) and eating in its natural state.
- Packed in roll form: quality & practicality.



UNSALTED BUTTER ROLL 250G

250G X 20

LES00040



SALTED BUTTER ROLL 250G

250G X 20

LES00041

## UHT WHIPPING CREAM

A cream which is full of character with 35% fat

- Used hot to make successful sauces, gratins & soups.
- Used cold to make sauces for raw vegetables, for coating fruits and pastries, for cream desserts, etc.
- Good whipping rate: x 2.5.
- Good hold as decoration.

> Store between +2°C / +6°C for optimum results.

> Keep refrigerated and use within 48 hours.

> DO NOT FREEZE.



UHT WHIPPING CREAM 35%

1L X 12

LES00001





## THE HISTORY OF PAMPLIE

- The Dairy Cooperative of Pamplie was founded in 1905 by a few farmers in the small village of PAMPLIE, located in Deux Sevres Department, in the heart of Gâtine a region well known for its dairy production and its AOP CHARENTES POITOU butter.
- Since the beginning, the dairy cooperative of Pamplie works as a family company where the know-how is based on a solid knowledge and experience built over the years. This know-how comes from the dairy traditions passed from generation to generation and made today with modern integrated tools.



## PAMPLIE WITH PDO (AOP) CHARENTES POITOU

- Pamplie having the PDO (AOP) CHARENTES POITOU is from a unique terroir. A mild climate, generous and fertile soils, as well a traditional method in churn barrel give it all authentic flavours and exceptional qualities.
- A recipe unchanged since 1905 and made in churn barrel, Pamplie offers a range of butters, with a delicate and exceptional taste for retail, dairy shops, restaurants, pastry and bakery shops.



## PAMPLIE MANUFACTURING PROCESS

- Milk is collected from farmers around 80km from the factory, and processed into cream upon its arrival to give the greatest freshness to the finished product and to prevent from any alteration..
- After pasteurization, the cream is slowly matured in the old fashioned way, and selected lactic fermentations are added, to give the butter fine flavours and a delicate nutty taste.
- Pamplie has been getting the IFS Food certification since 2011, which controls the implementation and the respect of the process to guarantee the food security. This is to guarantee the traceability of the production and for optimal food safety to the professionals and consumers.



## SALTED BUTTER



SALTED BUTTER  
(ROLL)  
250G X 20  
PAM00011



SEA SALTED BUTTER  
(REC)  
250G X 12  
PAM00003

## UN SALTED BUTTER



UN SALTED BUTTER  
(ROLL)  
250G X 20  
PAM00010

## PAstry BUTTER



PAstry BUTTER SHEET 84%  
2KG X 5  
PAM00020



UN SALTED PAstry BUTTER 82%  
25KG  
PAM00040





AVONMORE COVER.PSD

## Made from the milk of grass-fed cows in Ireland.

- RBST Free – no growth hormones in milk
- 100% natural with no artificial additives or preservatives.

### BUTTER (GRASS FED COW MILK)

Avonmore Butter is pure Irish Creamery Butter, full of natural goodness and free from additives. Ideal for spreading on snacks & sandwiches..



PURE IRISH BUTTER  
SALTED  
200G x 20BLOCKS  
AVO01001



PURE IRISH BUTTER  
UNSALTED  
200G x 20BLOCKS  
AVO01000



### CREAM



CLOTTED CREAM  
1KG X 2 TUBS  
COM00001





## “GIVE TIME TO TIME” IS JEAN-YVES BORDIER’S MOTTO

- Jean-Yves chooses traditional methods over industrial processes: it takes 3 days to produce butter by hand (6 hours for industrial butter).
- The last artisan butter maker still kneading his churned butter in a wooden cylinder.
- All the portions and bricks are moulded by expert hands with palettes, to preserve texture.



## A CHURNED & KNEADED BUTTER WITH A UNIQUE TASTE

- Only excellent milk is sourced from Brittany/ South Normandy, supporting local farmers who work organically or with reasonable practices.
- Kneading develops complex flavours with a smooth and silky texture.
- Plain and aromatised butters, all balanced in mouth; as well as 2 seasonal creations per year.



## A BUTTER FOR GRAND CHEFS & REAL GOURMETS

- Butter portions that will grace your restaurant tables.
- A look and taste that will make the difference.
- Create your tailor-made butter: choose your size, shape and flavour.
- Customise your butter with your name or logo stamped on a butter medallion.



## CLASSIC CHURNED BUTTER 125 GM



### SALTED

125G

BOR 01005



### UNSALTED

125G

BOR 01006

## SPECIALTY CHURNED BUTTER 125GM



### SEAWEED

A particularly high iodine content  
Ideal for seafood dishes and creates a surprising  
twist on red juicy meat

125G

BOR01007



### SMOKED SEA SALT

Enhance the  
creaminess of the butter

Ideal with white meat and game or baked fish

125G

BOR01000



### LEMONED OIL

Silky touch  
Ideal for pan-fried scallops or as a finishing touch  
on steamed vegetables

125G

BOR01002



### ESPELETTE

Spicy colourful note

Ideal mixed with mashed potatoes or on top of a  
grilled steak

125G

BOR01001



### MADAGASCAR VANILLA

Ideal when cooking St Jacques scallops

125G

BOR01003



### YUZU

A wild mandarin and lemon hybrid, yuzu is  
incorporated into a lightly salted butter  
Ideal for sauce or for baked cod fillet

125G

BOR01004



### ONION

The combination of butter & succulent onion,  
with both savory & sweet tones, the smooth of the  
cream & flaky texture of the onion.

Ideal to serve on skirt steak, fried potatoes, oyster,  
savoru crepe & crumble.

125G

BOR01010



### WILD GARLIC

Captivating combination of semi-salted butter  
& garlicky taste of wild garlic, enhanced by red  
kampot pepper.

Ideal as an aperitif with good bread, radishes,  
potatoes, red meat & bruschetta.

# YOGURT

## BORDIER YOGURTS

**B**ordier Yogurts are made from cow's whole milk from farmhouse at the Morbihan region in Brittany, which gives it the sweetness and smoothness that characterize Bordier Yogurts.

*" All the deliciousness in a jar, creamy, full cream organic milk with natural fruit."*



**NATURAL**

125G X 6

BOR 00006



**RASPBERRY**

125G X 6

BOR 00005



**STRAWBERRY**

125G X 6

BOR00004



**BLUEBERRY**

125G X 6

BOR00001



**VANILLA**

125G X 6

BOR00002



**LIME**

125G X 6

BOR00003



**COCONUT**

125G X 6

BOR00007



**PEACH**

125G X 6

BOR00008



## COW/SEMI-HARD



COMTE JEUNE (YOUNG 6-8M)

±1KG

BOR 03008

COMTE AOP (8-12 MONTHS)

±1KG

BOR 03003



CANTAL AOP ENTRE DEUX

±1KG

BOR 03005



GRUYERE SUISSE

±1KG

BOR03007



GOUDA A LA TRUFFLE

±1KG

BOR03050



TETE DE MOINE AOC

±1KG

BOR03004

## COW/HARD



MIMOLETTE VIEILLE 18/24MONTHS

±500G

BOR03006



EPOISSES AOP

±250G

BOR03100





## THOMAS EXPORT

With over 30 years of expertise in selecting and exporting French cheeses, Thomas Export is an essential promoter of French gastronomy around the world.

Part of a family group established in 1938 by Henri Brunel, their expertise in cheese covers areas of production, ripening and selection. Their passionate teams are here to share their cheese expertise with the world. Understanding the history, characteristics, food pairing, conservation of each product, etc. are all advantages to boost their clientele business.

## COW CHEESES



**BRILLAT SAVARIN AFFINE IGP  
BOITE BOIS**

200G X 6

THO00017



**CREMEUX DE BOURGOGNE  
AFFINE BOITE BOIS**

200G X 6

THO00005



**CREMEUX DE BOURGOGNE  
FOURRE TRUFFE**

200G X 6

THO00004



**REGAL DELIN,  
CARAMELISE APPLES**

110G X 6

THO00018



**BRIE GARNITURE TRUFFE  
NOIRE 3% ROUZAIRE**

1.5KG

THO00205



**BRIE MEAUX 3/4  
AUTHENTIQUE**

±3KG

THO00200





CREME MONTEBOURG  
EPAISSE  
20CL X 12  
THO00001



BRILLAT SAVARIN AFFINE IGP  
BOITE BOIS  
200G X 6  
THO00017



BRILLAT SAVARIN TRADITION  
BRIARDE FOND BOITE CRU  
500G X 4  
THO0006



RACLETTE MILLEDOME  
6KG



TOMME BLANCHE  
MONTSALVY  
2.2KG



TOMME NOIRE IGP DES  
PYRENEES SANS ETIQUETTE  
4.5KG



TOMME DES PYRENEES IGP  
CROUTE NATURELLE ONETIK  
2.3KG



BLEU AUVERGNE AOP 1/2 ST  
FLOUR  
1.25KG



BLEU AUVERGNE 'FROM' VRAC  
125G X 24



BLEU BRIQUE REMBERTER 50%  
1.9KG



ROQUEFORT CROUZAT AOP  
1/2  
1.3KG



COMTE PORTION ERMITAGE  
150G X 2



COEUR BASQUE PRIMEUR  
ONETIK PAST  
4.3KG



BROUERE AFF 4 MOIS  
12KG



PORT-SALUT ENTIER  
2.25KG



CAMEMBERT ROUZAIRE  
BOITE BOIS

250G X 8

THO00016



RACLETTE ERMITAGE  
PASTEURISE 1/2 MEULE

3.25KG x 2

THO00300



ERMITAGE EMMERTAL  
BLOCK CHEESE

4KG x 4

FRO00001

## BLUE CHEESES



BLEU D'AUVERGNE  
ENTREMONT

125G x 12

THO00100



FOURME D'AMBERT OR DES  
DOMES LAIT CRU AFF 2 MOIS

2.3KG x 2

THO00203



### THAT'S AMORE CHEESE

That's Amore Cheese has an award-winning range of fresh and specialty cheeses, including mozzarella, smoked cheese, soft and matured. Their artisan cheeses are 100% natural, vegetarian, and free from preservatives and artificial colours. They make their cheeses using only the highest quality, local ingredients, and traditional recipes and methods.



SMOKED CACIOCavallo

±850 G x 8

AMO00003



CACIOCavallo

±2.1KG x 4

AMO00004



PANETTONE PLAIN

±2-2.25KG x 4

AMO00005



PANETTONE TRUFFLE

±2-2.25KG x 4

AMO00006



CHILI PECORINO

2-2.25KG x 4

AMO00007



FRESH PECORINO

2-2.25KG x 4

AMO00008





PEPPER PECORINO

2-2.25KG x 4

AMO00009



TRUFFLE PECORINO / CACIO

2-3KG x 4

AMO00220



ISOLATION BLUE

±2.5KG x 4

AMO00013



FIOR DI LATTE

125G X 12

AMO20050



BURRATA

125G X 12

AMO20020



STRACCIALELLA

300G X 12

AMO20040



FIOR DI LATTE

125G X 12

AMO20050



BURRATA

125G X 12

AMO20020



FIOR DI LATTE

1KG X 12

AMO20051



BOCCONCINI

200G X 12

AMO20050





Masters from Europe exists of a range of quality products that are handpicked by our team members. These quality products are sourced through out Europe and intensely evaluated before giving them the Masters from Europe quality label.



BRIE

125G x 36

MFE00002



CAMEMBERT

125G x 36

MFE00001



Based in the heart of La Mancha, around 160miles from Madrid, the Capital of Spain. Vega Mancha's cheeses use 100% sheep's milk from La Mancha & all natural ingredients from Spain. Available in different formats & more than 20 varieties of sheep cheese to meet customer's need.



MANCHEGO PDO SHEEP

AGED 5-6 MONTHS  
±3.2KG

VEG00001



MANCHEGO PDO SHEEP

AGED 9-12 MONTHS  
±3.2KG

VEG00002



CURED BLACK TRUFFLE

AGED 5-6 MONTHS  
±1.5KG

VEG00010



CURED BLACK GARLIC

AGED 5-6 MONTHS  
±1.5KG

VEG00011



CURED BLACK OLIVE

AGED 5-6 MONTHS  
±1.2KG

VEG00012



CURED DIABLO SPICY

AGED 5-6 MONTHS  
±1.2KG

VEG00013



CURED ROSEMARY

AGED 12 MONTHS  
±1.5KG

VEG00014



Based in Murroe, in County Limerick, Ireland, Glenstal Foods was founded in 1995. They specialised in farmhouse dairy and cheeses from the heart of Ireland.



MATURE CHEDDAR

200G x 12

GLE00002



MILD CHEDDAR

200G x 12

GLE00001



EXTRA MATURE CHEDDAR

200G x 12

GLE00003



VINTAGE CHEDDAR

200G x 12

GLE00004



Latteria Soresina was founded in 1900 as a cooperative for processing milk produced by its members and in response to the pressing need to forge a solid union between farmers and milk producers. Latteria Soresina only processes milk produced by cows located in stables around the dairies, which contributes to ensuring a high quality of the milk issued and a precise and constant monitoring of the entire supply chain. Latteria Soresina boasts a wide range of dairy products of high sensory quality, including a service component able to meet the needs of all its customers all around the world.



GRANA PADANO (WHEEL)

±36KG

SOR00012



MILD PROVOLONE CHEESE

±6KG

SOR00001



GRANA PADANO CHEESE

±4.8KG x 2

SOR00011



GRANA PADANO (SLICE)

200G X 15

SOR00010



Granarolo produce milk and dairy products that are enjoyed the world over and attribute much of their success to their cooperative of about 700 farmers. By having control from farm to fork, they manage all aspects from production of raw materials and finished goods to end user consumption. For 60 years, Granarolo mix tradition with innovation to create market leading dairy products such as milk, cheese, butter, yogurt and much more..



MASCARPONE (UHT)

500G X 12 / 1KG X 12

GRA00011 | GRA00010





## FROMAGERIE CHAVEGRAND

The family business CHAVEGRAND was created in 1952 by Raymond CHAVEGRAND where at the time, the activity was limited to the collection of eggs and farmhouse cream to be transformed into butter. Since its creation, this company has been constantly expanding. The cheese dairy has both a soft paste workshop and a lactic paste workshop markets not only cow's milk cheeses but also goat's milk cheeses.

### COW MILK CHEESES



CAMEMBERT LE  
VIEUX PORCHE

250G

CHA00001



LA PERE ALEXANDRE  
CAMEMBERT

240G

CHA00004



COULOMMIERS LE  
VIEUX PORCHE

320G

CHA00003



BRIE MARIOTTE

1KG

CHA00005



## SOSA INGREDIENTS

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LOUIS FRANCOIS	108
PCB CREATION	110



# Technical Ingredients





## A COMPANY WITH A MISSION

- Sosa Ingredients mission is to be a world leader in premium food services producing and selling ingredients worldwide under the following premises :
  - ◆ Less Sugar
  - ◆ Less Fat
  - ◆ More Flavour
  - ◆ More Contrast of Textures



## 50 YEARS OF EXPERIENCE & EXCELLENCE

- Founded as a family business, Sosa Ingredients started their journey through producing artisanal biscuits and traditional Catalan Christmas products. They soon expanded their range with technical ingredients for ice cream in the 70's, which during the 80's was consolidated as a line of exquisite and select products for ice cream.
- With over 50 years of experience, Sosa Ingredients is one of the world's leading manufacturers of premium ingredients for gastronomy, pastry and ice-cream.



## PRODUCTS FOR THE MOST DEMANDING CHEFS

- Sosa Ingredients product range grows exponentially, adding freeze-dried, texturizing, natural extracts and aromas among other ingredients. Their product catalog currently exceeds 3,000 references.
- They take great pride and satisfaction to be able to develop all the specialized products that help pastry chefs and chefs around the world to be more creative.



## SOSA TEXTURIZERS

### EMULSIFIERS & WHIPPING AGENTS



SOY LECITHIN

SOS00002  
400G



SUCRO EMUL

SOS00036  
500G



GLICEMUL

SOS00020  
500G



SOJAWHIP

SOS05003  
300G



POTATOWHIP

SOS00003  
400G



GLYCERINE

SOS00027  
1.3KG



LIQUID SOY LECITHIN

SOS01009  
1KG



ALGINAT

SOS00032  
750G



GLUCONOLACTAT

SOS00035  
500G



CLORUR

SOS00023  
750G



KIT PH CITRAT +  
MEDIDOR

SOS00053  
750G

### EFFERVESCENT & STABILIZERS



FIZZ POWDER

SOS00045  
700G



PROCREMA COLD 100

SOS00019  
3KG



PROSORBET COLD 100

SOS00021  
3KG



PROESPUMA COLD

SOS00022  
700G

## THICKENING AGENTS



PURE XANTHAN GUM

SOS00005  
500G



GELCREM HOT

SOS00010  
500G



GELCREM COLD

SOS00004  
500G



GELCREM UNIVERSAL

SOS00051  
350G



GOMA GARROFI  
(CAROB GUM)

SOS00052  
650G



GELESPESSA

SOS00012  
500G



PROMOCHI KUZU

SOS00001  
400G



GUAR GUM

SOS00013  
750G



ULTRATEX 3

SOS00030  
400G



CMC

SOS00031  
600G



INULIN COLD

SOS01003  
600G



INULIN HOT

SOS01008  
600G



NATUR EMUL

SOS00026  
500G



ENZYMATIC FRUIT PEELER

SOS00016  
50G



LIVING SALT ANGEL LEON

SOS00042  
700G

## ACIDS & ANTIOXIDANTS



ASCORBIC ACID

SOS05004  
1KG



CITRIC ACID

SOS05000  
1KG



ACID TARTARIC

SOS00018  
900G



ANTIOXIDANT POWDER

SOS00047  
500G

## PETA CRISPY & DEEP-FRIED TEXTURES



PETA CRISPY NEUTRAL

SOS00025  
750G



PETA CRISPY CHOCOLATE

SOS00014  
900G



PETA CRISPY  
WHITE CHOCOLATE

SOS00028  
900G



POTATO AIR BAG  
GRAIN

SOS00040  
750G

## GELLING AGENTS



AGAR AGAR

SOS00009  
500G



METILGEL

SOS00039  
300G



KAPPA

SOS00029  
600G



GELLAN GUM

SOS00011  
500G



PRO PANNACOTTA  
(IOTA)

SOS00041  
800G



VEGETAL GELLING  
AGENT



SOS00015  
500G



JAUNE PECTIN

SOS00024  
500G



FRUIT PECTIN NH

SOS00006  
500G



## GELLING AGENTS

 <b>ELASTIC</b> SOS00033 650G	 <b>GELBINDER</b> SOS00017 500G	 <b>PECTIN NAPPAGE X58</b> SOS00008 500G	 <b>PECTIN RAPID SET</b> SOS00038 500G
 <b>VEGAN MOUSSE GELATINE</b> SOS00043 500G	 <b>FREEZE VEGGIE GEL</b> SOS00044 500G	 <b>ACID-FREE PECTIN</b> SOS00046 500G	

## TECHNICAL SUGARS

 <b>SORBITOL GRANULATED</b> SOS1001 750G	 <b>DEXTROSE</b> SOS1002 750G	 <b>MANITOL</b> SOS1011 500G	 <b>TREHALOSE POWDER</b> SOS1004 700G
 <b>MALTODEXTRIN 12DE</b> SOS1000 500G	 <b>REFINED ISOMALT</b> SOS1005 900G	 <b>GLUCOSE LIQUID 60DE</b> SOS1006 1.5KG	 <b>LIQUID INVERTED SUGAR</b> SOS1012 1.4KG
 <b>GLUCOSE POWDER DE33</b> SOS1007 500G	 <b>FRUCTOSE POWDER</b> SOS1010 1KG	 <b>LIQUID GLUCOSE 40DE</b> SOS1013 1.5KG	



## SOSA FREEZE DRIED & CRISPIES

### CRISPIES



APRICOT CRISPY  
1-4MM



CHERRY CRISPY

SOS04002  
300G



MANGO PASSION  
CRISPY 2-10MM



RASPBERRY CRISPY  
2-10MM

SOS04003  
300G



PASSION FRUIT  
CRISPY 2-10MM



STRAWBERRY  
CRISPY 1-3MM

SOS00048  
250G



STRAWBERRY  
CRISPY 2-10MM

SOS04001  
200G

### WET PROOF FREEZE-DRIED FRUIT CRISPIES (RESISTS MOISTURE)



PASSION FRUIT CRISPY WET PROOF

SOS04008  
400G



STRAWBERRY CRISPY WET PROOF

SOS04004  
400G



MANGO CRISPY WET PROOF

SOS04009  
400G



RASPBERRY CRISPY WET PROOF

SOS04005  
400G



BANANA CRISPY WET PROOF

SOS04024  
400G

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## FREEZE-DRIED CRESSES & FLOWERS

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CORNUTA VIOLET

SOS0400  
5G



FREEZE-DRIED RED ROSE PETALS

SOS04007  
5G

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## FREEZE-DRIED FRUITS

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WHOLE RASPBERRY

SOS04006  
75G

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## FLAVOURING & COLOURING

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### EXTRACT POWDER

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RASPBERRY POWDER

SOS04011  
300G



STRAWBERRY POWDER

SOS04014  
500G



TOMATO POWDER

SOS04028  
450G



FREEZE-DRIED PASSION FRUIT POWDER

SOS04019  
700G



SOSA BEETROOT POWDER

SOS04013  
300G



BALSAMIC VINEGAR POWDER

SOS04010  
200G



GREEN MINT NATURAL EXTRACT POWDER

SOS04016  
500G

## COLOUR POWDER (LIPOSOLUBLE)



YELLOW

SOS03000 | SOS03008  
20G | 100G



RED

SOS03002 | SOS03009  
30G | 120G



BLUE

SOS03003  
20G



GREEN

SOS03004 | SOS03010  
30G | 120G



ORANGE

SOS03015  
30G



COPPER

SOS03006  
30G



BURGUNDY

SOS03019  
30G



BLACK

SOS03005 | SOS03011  
30G | 120G



BROWN

SOS03001  
20G

## WATER SOLUBLE FLAVOUR & ESSENCE



SMOKE

SOS06005  
1KG



ORANGE BLOSSOM WATER

SOS06020  
100G



LAVENDER

SOS06003  
50G



RIPE STRAWBERRY

SOS06000  
50G



BERGAMOT

SOS06007  
50G



LEMON VERBENA

SOS06010  
50G



ROSE

SOS06002  
50G



## THE HISTORY

Born in 1882, Louis FRANÇOIS was a self-taught man who was fascinated by the work of Louis Pasteur and other scientists of the time. He set up his laboratory in Paris and created his company in 1908.

He quickly became interested in the problems of preservation, texture and emulsion encountered in food applications



## THE COMPANY

Louis FRANÇOIS Company has perpetuated this passion for innovation and excellence. With a production site and a laboratory located in Ile-de-France.

Louis FRANÇOIS manufactures and markets worldwide a wide range of products for the bakery, pastry, chocolate, ice cream and gastronomy industries. Louis FRANÇOIS, for three generations, is committed to respecting this tradition with rigor, creativity and humility.



## 100% FRENCH LEGACY AND EXCELLENCE

Louis FRANÇOIS manufactures and commercializes throughout the world a wide range of high quality products for gastronomy, pastry and bakery.

The company has perpetuated and transmitted with passion its innovations & its 100% French expertise from the Paris area, where its production site, laboratory and training center are located.



# TEXTURIZING AGENTS, GELLING AGENTS, THICKENERS BINDING AGENTS



## PECTIN NH NAPPAGE

Gelling agent giving a thermoreversible gel and good hold on fruit. Toppings of pastries with fruit pulp.

CFR06700  
1KG



## PECTINE JAUNE | YELLOW PECTIN

Gelling agent giving a non-reversible gel by heating in acidic and sugary environments (dry extract greater than 75%). Heat resistant.

LOU00007  
1KG



## VEGETABLE GELLING AGENT PF

Gelling agent giving a film-forming and translucent gel. Stable to freezing/defrosting. Can be used in acidic recipe or with alcohol.

LOU00203  
1KG



## PECTIN X58

Gelling agent giving a thermoreversible gel stable to freezing and thawing. For neutral toppings (pies, sponge cakes, biscuits) or low sugar.

LOU00004  
1KG



## 325 NH95 PECTIN

Gelling agent giving a thermoreversible gel by heating in the presence of calcium ions and/or acidity. Thick-textured jams, sauces for toppings, fruit purées, gelled dairy desserts, milk jams, coulis, panna cotta, dessert creams, etc.

LOU00005  
1KG

# STABILISERS, SWEETENERS, COLOURING POWDERED CONCENTRATES



## SUPER NEUTROSE

Stabilizer mainly used for sorbets. Improves smoothness, sharpness, creaminess by avoiding crystals. Delays the melting of Popsicles.

LOU00008  
1KG



## STAB 2000

Stabilizer mainly used for ice cream. Emulsifier that distributes fatty raw materials. Provides creaminess and facilitates expansion.

LOU00001  
1KG



## ATOMISED GLUCOSE POWDER

Powdered DE40 glucose syrup with a not very sweet taste. Anti-crystallizing for ice creams. Better sensation in mouth when melting.

LOU00201  
1KG



## ISOMALT

Less sweet than sugar and not very hygroscopic. Recommended for decorating sugars.

LOU00251  
5KG



## ATOMISED GLUCOSE POWDER

Powdered DE40 glucose syrup with a not very sweet taste. Anti-crystallizing for ice creams. Better sensation in mouth when melting.

LOU00250  
5KG



## NOUGASEC

By eliminating moisture, ensures extended shelf life of nougats, nougatines, pralines, etc. Improves cutting, avoid sticking and oozing of cooked sugars.

LOU00206  
1KG



## CHANTIFIX

Stabilizes prepared creams, especially chantilly cream and whipped cream. Extends shelf life, facilitates emulsion, improves lightness and smoothness.

LOU00204  
1KG



## INULIN

Chicory fibre bringing body and creaminess while allowing to reduce sugar and fat in recipes.

LOU00205  
1KG



# PCB CREATION

*Manufacture d'émotions*

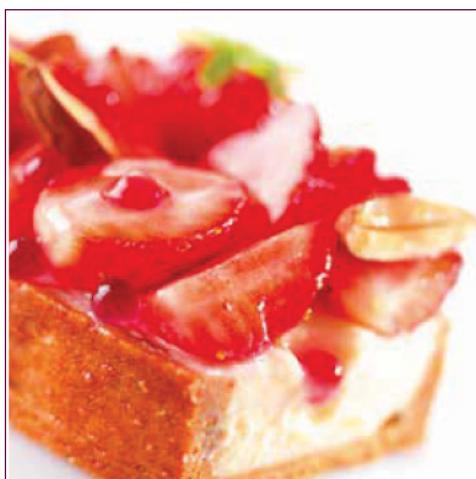
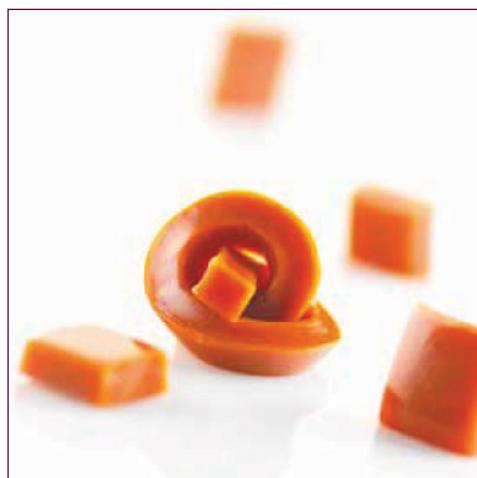
## INGREDIUM RANGE

**The INGREDIUM range is composed of five product categories:**

**Texturizers & Starch, Acids & Salts, Emulsifiers & Stabilizers, Sugars & Derivatives and Clean Label.**

INGREDIUM represents a wide range of solutions carefully selected and formulated by our team Research & Development, in close collaboration with chefs and pastry chefs, to bring you solutions for your culinary hurdles and open up an infinite universe of creation.

**Explore endlessly and use this new range to bring your most breath-taking creations to life.**



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## TEXTURIZERS AND STARCHES

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Pectin NHX is a gelling agent extracted from citrus fruit peel and then chemically transformed to provide it with special properties. It is a pectin for toppings and mirror glazes, whether fruit, chocolate or neutral with low sugar content.



PECTIN NHX

PCB 10000

1KG

*Application: fruit pulp-based topping for pastries, neutral topping without fruit and/or with low sugar content, mirror glazes, gelatinized creamy chocolate preparations.*

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## SUGARS & DERIVATIVES

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Malto Dry is a carbohydrate derived from tapioca. It is produced by hydrolysis of the starch and drying. Compared to Malto, its botanical origin its specific drying process give it a very low density and a very high oil absorption capacity. It has a very low sweetening capacity compared to beet or cane sucrose and also a lower sensitivity to colouring during cooking.



MALTO DRY

PCB 12000

500G

*Application: processing of sauce bases or to infuse oil into powder, limiting the phase shift in a dried fruit paste*

---

## EMULSIFIERS & STABILISERS

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Sorbium is a stabilizing system dedicated to the optimization of sorbets quality all along their shelf-life; Icremium is a stabilizing system dedicated to the optimization of ice-creams quality all along their shelf-life.

Both composition are based on a combination of selected texturizers enabling to stabilize the water by limiting the formation of big cristals, improve the overrun, modulate the melting point and optimize the texture for an optimum tasting quality.

*Application: sorbets*



SORBIUM

PCB 11000

800G

*Application: ice cream, chantilly*



ICREMIUM

PCB 11001

800G

**Classic Fine Foods Sdn Bhd (530044-D) : (CFF)**

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**FOR OUTSTATION DELIVERIES, PLEASE CONTACT US FOR TERMS & CONDITIONS**

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