





# Welcome!

Welcome to the Just Gourmet Foods family, home to some of the finest Italian brands you will find in the UK. We specialise in working with companies who create authentic and artisanal foods.

The brands we bring to you have developed out of a love for the rich variety of foods available in Italy and a desire to share some of its food expertise. Like our producers, we have honed our skills to become experts in our field, specialising in importation and distribution and ensuring that we have an efficient business focused on servicing a wide range of customer needs. We know you will find us to be a good partner, working to support your business while always focusing on quality of delivery.

We are immensely proud of what we do and of our family of brands, produced in Italy for the demanding Italian market, and brought to the UK, with respect, from our family to yours.

Gianfranco Perri  
Founder

# Our Producers

**4 FILOTEA**  
Pasta, pesto, sauces

**12 ITALIANAVERA**  
Tomatoes, sauces, pasta

**20 BIO ORTO**  
Organic extra virgin olive oil, tomatoes, sauces, pesto

**26 TENUTE CRISTIANO**  
Extra virgin olive oil

**27 FRANTOIO MURAGLIA**  
Extra virgin olive oil, aromatic oils

**33 IL BORGO DEL BALSAMICO**  
Balsamic vinegar, condiments

**40 ACETAIA GIUSTI**  
Balsamic vinegar

**42 ACETAIA MUSSINI**  
Balsamic vinegar, pasta sauces

**45 GLI AIRONI**  
Rice

**48 ARMATORE CETARA**  
Tuna

**53 CALLIPO**  
Tuna, condiments, antipasto, jams

**57 BERNARDINI TARTUFI**  
Truffles

**60 MOLINO CAPUTO**  
Flour

**61 CASA VECCHIO MULINO**  
Grissini, breadsticks, focaccia

**63 PANIFICIO BO**  
Grissini, flatbreads

**65 ADI**  
Organic honey

**68 DESEO**  
Cantuccini, biscuits

**71 MARABISSI**  
Cantuccini, amaretti, panforte, biscuits

**81 ANTICA AMARETTERIA**  
Soft amaretti

**84 OFFICINA NOBILI BONTA'**  
Traditional Piedmont biscuits

**86 DOLCITAL**  
Nougat

**90 BRISTOT**  
Traditional pastries

# FILOTEA

*Filotea*

Filotea is artisan pasta at its very best, produced by a small company located in the Marche region of Italy. An ancient recipe handed down by the current owners' grandmother and made using the same meticulous processing methods, is what gives Filotea pasta the homemade taste and aesthetic it has become renowned for.

With authentic flavour and tradition at the very core of the brand's philosophy, the combination of the best soft wheat flour, the finest eggs delivered every morning by the same supplier, the bronze-drawn dough and the slow drying process, results in pasta made of the highest quality and simplicity. Add to that the entirely hand packaged element and Filotea's artisan credentials soar.



## PENNETTE DELLA DOMENICA

CODE: 2fi1015  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



## MALTAGLIATI

CODE: 2fi1016  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**TAGLIATELLE**

CODE: 2fil008  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**LINGUINE**

CODE: 2fil030  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**PAPPARDELLE**

CODE: 2fil009  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**SPAGHETTI  
 ALLA CHITARRA**

CODE: 2fil031  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**TAGLIATELLE  
 PAGLIA & FIENO**

CODE: 2fil032  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**FILINI**

CODE: 2fil035  
 WEIGHT: 250G  
 ITEMS x CARTON: 24



**QUADRUCCI**

CODE: 2fil036  
 WEIGHT: 250G  
 ITEMS x CARTON: 24



**QUADRELLINI**

CODE: 2fil037  
 WEIGHT: 250G  
 ITEMS x CARTON: 24



**ANGEL HAIR**

CODE: 2fil025  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**TAGLIOLINI**

CODE: 2fil014  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**LINGUINE**

CODE: 2fil001  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**FETTUCCINE**

CODE: 2fil002  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**TAGLIATELLE**

CODE: 2fil003  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**PAPPADELLE**

CODE: 2fil004  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**SPAGHETTI ALLA CHITARRA**

CODE: 2fil005  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**LASAGNE**

CODE: 2fil012  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**TONNARELLI**

CODE: 2fil033  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**TRUFFLE FETTUCCINE**

CODE: 2fil007  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**LEMON FETTUCCINE**

CODE: 2fil010  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**CHILLI FETTUCCINE**

CODE: 2fil011  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**SPINACH FETTUCCINE**

CODE: 2fil028  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**SENATORE CAPPELLI FETTUCCINE**

CODE: 2fil029  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**SQUID INK LINGUINE**

CODE: 2fil006  
 WEIGHT: 250G  
 ITEMS x CARTON: 20



**GARLIC & PARSLEY LINGUINE**

CODE: 2fil027  
 WEIGHT: 250G  
 ITEMS x CARTON: 20





**PACCHERI**

CODE: 2fil020  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**CALAMARATA**

CODE: 2fil034  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**MEZZE MANICHE**

CODE: 2fil021  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**PENNE RIGATE**

CODE: 2fil022  
 WEIGHT: 500G  
 ITEMS x CARTON: 20



**RIGATONI**

CODE: 2fil023  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**ULTRA SPAGHETTONI**

CODE: 2fil045  
 WEIGHT: 500G  
 ITEMS x CARTON: 16





**SPAGHETTONI**

CODE: 2fil017  
 WEIGHT: 500G  
 ITEMS x CARTON: 20



**REGINETTE**

CODE: 2fil024  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**FUSILLONI**

CODE: 2fil043  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**CANNELLONI**

CODE: 2fil044  
 WEIGHT: 500G  
 ITEMS x CARTON: 10



**ORECCHIETTE**

CODE: 2fil018  
 WEIGHT: 500G  
 ITEMS x CARTON: 20



**STROZZAPRETI**

CODE: 2fil019  
 WEIGHT: 500G  
 ITEMS x CARTON: 20



**BASIL SAUCE**

CODE: 3fil001  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**OLIVE SAUCE**

CODE: 3fil002  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**ARRABBIATA SAUCE**

CODE: 3fil003  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**TUNA SAUCE**

CODE: 3fil005  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**AMATRICIANA**

CODE: 3fil009  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**SICILIAN RAGÙ**

CODE: 3fil010  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**RICOTTA & TOMATO**

CODE: 3fil011  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**MUSHROOM SAUCE**

CODE: 3fil004  
 WEIGHT: 280G  
 ITEMS x CARTON: 12



**GENOESE BASIL PESTO**

CODE: 3fi1006  
 WEIGHT: 130G  
 ITEMS x CARTON: 12



**RED TOMATO PESTO**

CODE: 3fi1008  
 WEIGHT: 130G  
 ITEMS x CARTON: 12





ITALIANAVERA®

*sughi & affini*

Italianavera was established in 2013 at San Marzano sul Sarno by CEO Diana Attinese. Her passion for tomatoes started long before, in her homeland, thanks to recipes and traditions she learnt from the women in her family. There she dreamt that one day she would create something that spoke about her and the red gold surrounding her.

Diana recounts how the most important work was carried out by women, from choosing the best ripe fruits to creating the most delicious sauces. She would secretly watch these women, learning from them everything she could. Italianavera is passion, femininity, it is the story of a woman who has had the good fortune of being born among sprawling fields of tomatoes, in one of the most beautiful places in the world, Italy.

*Campania*





**CHOPPED**

CODE: 3ita006  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**PEELED**

CODE: 3ita001  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**CILIEGINO CHERRY**

CODE: 3ita008  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**PUREE PASSATA**

CODE: 3ita007  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**ORGANIC CHOPPED**

CODE: 3ita030  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**ORGANIC PEELED**

CODE: 3ita029  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**DATTERINO**

CODE: 3ita004  
 WEIGHT: 400G  
 ITEMS x CARTON: 24

# San Marzano Tomatoes

San Marzano tomatoes are renowned for their sweet, low acidity, and pulpy nature, perfect for creating flavourful sauces.

They first appeared around 1770, when the Viceroyalty of Peru gifted some seeds to the Kingdom of Naples. These tomatoes were planted in the San Marzano sul Sarno area, in the volcanic soil of Mount Vesuvius, the same volcano responsible for the destruction of Pompeii and Herculaneum in AD 79.

The connection between the tomatoes and the land goes beyond the name of the location. The volcanic soil, microclimate, and sea breezes from the Gulf of Naples, all contribute to the unique flavour profile of San Marzano tomatoes.

In Italy, the name "San Marzano" must adhere to strict "protected designation of origin" (DOP) guidelines, which dictate where they must be grown and how they are processed.

To identify real San Marzano tomatoes, consider the following:

1. San Marzano tomatoes are certified only if they are sold whole or as fillets, peeled, and canned.
2. The Agro Sarnese-Nocerino region between Naples and Salerno is the designated DOP area for San Marzano tomatoes.
3. Look for certification seals from the consortium, indicating both DOP status and a certification number on the tin.

Italianavera San Marzano tomatoes respect all of the above requirements, they are delicious and can adapt to any recipe in the book.



## SAN MARZANO PDO

CODE:	3ita002
WEIGHT:	400G
ITEMS x CARTON:	24





**CORBARINO**

CODE: 3ita003  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**SPUNZILLO**

CODE: 3ita005  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**YELLOW PEELED**

CODE: 3ita009  
 WEIGHT: 400G  
 ITEMS x CARTON: 24



**FINE PULP 2X210G**

CODE: 3ita031  
 WEIGHT: 2X210G  
 ITEMS x CARTON: 12



**CLASSIC PASSATA**

CODE: 3ita022  
 WEIGHT: 680G  
 ITEMS x CARTON: 12



**NONNA'S PASSATA**

CODE: 3ita010  
 WEIGHT: 330G  
 ITEMS x CARTON: 12



**VESUVIELLO PIENNOLO  
DOP**

CODE: 3ita012  
WEIGHT: 520G  
ITEMS x CARTON: 12



**PUMMARULELLA  
YELLOW CHERRY**

CODE: 3ita013  
WEIGHT: 520G  
ITEMS x CARTON: 12



**PADRE  
SAN MARZANO DOP**

CODE: 3ita011  
WEIGHT: 520G  
ITEMS x CARTON: 12



**TARTUFO  
BLACK TRUFFLE SAUCE**

CODE: 3ita020  
WEIGHT: 280G  
ITEMS x CARTON: 12



**OLIVES & CAPERS  
SAUCE**

CODE: 3ita018  
WEIGHT: 280G  
ITEMS x CARTON: 12



**MAMMA MIA  
AUBERGINE SAUCE**

CODE: 3ita019  
WEIGHT: 280G  
ITEMS x CARTON: 12



**ARRABBIATA SAUCE**

CODE: 3ita047  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**PUTTANESCA SAUCE**

CODE: 3ita045  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**AMATRICIANA SAUCE**

CODE: 3ita043  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**NAPULE É SAUCE**

CODE: 3ita044  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**PROFUMI DI BOSCO  
 MUSHROOM SAUCE**

CODE: 3ita046  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**SCIUÉ SCIUÉ  
 TOMATO BASIL SAUCE**

CODE: 3ita041  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**SICILIA BEDDA  
 AUBERGINE SAUCE**

CODE: 3ita042  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**SORRENTINA  
 SAUCE**

CODE: 3ita049  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**VEGETABLE SAUCE**

CODE: 3ita048  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**SAN MARZANO DOP  
 KETCHUP**

CODE: 3ita017  
 WEIGHT: 260G  
 ITEMS x CARTON: 12



**AUBERGINE  
 PEPPER PATÉ**

CODE: 7ita004  
 WEIGHT: 90G  
 ITEMS x CARTON: 24



**TURNIP GREENS**

CODE: 7ita001  
 WEIGHT: 800G  
 ITEMS x CARTON: 12



**NATURAL ESCAROLE**

CODE: 7ita002  
 WEIGHT: 800G  
 ITEMS x CARTON: 12



**ROASTED PEPPERS**

CODE: 7ita003  
 WEIGHT: 400G  
 ITEMS x CARTON: 12



**RIGATONI**

CODE: 2ita001  
 WEIGHT: 500G  
 ITEMS x CARTON: 12



**PACCHERI RIGATI**

CODE: 2ita008  
 WEIGHT: 500G  
 ITEMS x CARTON: 12



**FUSILLI**

CODE: 2ita006  
 WEIGHT: 500G  
 ITEMS x CARTON: 12



**SPAGHETTI ALLA CHITARRA**

CODE: 2ita013  
 WEIGHT: 500G  
 ITEMS x CARTON: 12



**LINGUINE**

CODE: 2ita012  
 WEIGHT: 500G  
 ITEMS x CARTON: 12



Established by Nino Passalacqua, BioOrto is a brilliantly bright and exciting family business now run by Nino's three children. Dedicated, progressive and true masters of their crafts, the family has, over many years, cleverly and seamlessly combined their passion for the land, traditional methods of farming and food production, an Italian gusto for the very best raw ingredients, and innovation.

A tribute to Nino's parents who sacrificed so much to work the soil after giving up a nomadic livestock mountain lifestyle, BioOrto is a brand that truly sets itself apart, recognised and revered across Europe for producing the highest quality, hand-picked organic produce, and all abundant in heritage and provenance. BioOrto mastered the art of uniting the old with the new to tantalise even the most demanding of taste-buds.



**ORGANIC BASIL  
AROMATIC OIL**

CODE: 1bio022  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**ORGANIC LEMON  
AROMATIC OIL**

CODE: 1bio023  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**ORGANIC CHILLI  
AROMATIC OIL**

CODE: 1bio024  
WEIGHT: 200ML  
ITEMS x CARTON: 6





**GRAND CRU  
OGLIAROLA**

CODE: 1bio010  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**GRAND CRU  
PERANZANA**

CODE: 1bio011  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**GRAND CRU  
CORATINA**

CODE: 1bio025  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**OGLIAROLA**

CODE: 1bio004  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**PERANZANA**

CODE: 1bio006  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**CORATINA**

CODE: 1bio002  
WEIGHT: 500ML  
ITEMS x CARTON: 6





**OGLIAROLA**

CODE: 1bio027  
WEIGHT: 3L  
ITEMS x CARTON: 3



**PERANZANA**

CODE: 1bio028  
WEIGHT: 3L  
ITEMS x CARTON: 3



**CORATINA**

CODE: 1bio026  
WEIGHT: 3L  
ITEMS x CARTON: 3





**TOMATO PASSATA**

CODE: 3bio003  
WEIGHT: 580ML  
ITEMS x CARTON: 6



**PEELED TOMATOES**

CODE: 3bio004  
WEIGHT: 580ML  
ITEMS x CARTON: 6



**DATTERINI TOMATOES**

CODE: 3bio002  
WEIGHT: 580ML  
ITEMS x CARTON: 6



**BASIL & TOMATO**

CODE: 3bio006  
WEIGHT: 350G  
ITEMS x CARTON: 6



**ARRABBIATA**

CODE: 3bio009  
WEIGHT: 350G  
ITEMS x CARTON: 6



**ORTOLANA**

CODE: 3bio012  
WEIGHT: 350G  
ITEMS x CARTON: 6



**PUTTANESCA**

CODE: 3bio018  
WEIGHT: 350G  
ITEMS x CARTON: 6





**BASIL PESTO**

CODE: 3bio015  
 WEIGHT: 180G  
 ITEMS x CARTON: 12



**KALE PESTO**

CODE: 3bio016  
 WEIGHT: 180G  
 ITEMS x CARTON: 12



**BROCCOLI PESTO WITH ANCHOVIES**

CODE: 3bio019  
 WEIGHT: 180G  
 ITEMS x CARTON: 12



**BUTTERNUT SQUASH SAUCE**

CODE: 3bio014  
 WEIGHT: 350G  
 ITEMS x CARTON: 6



**ARTICHOKE BRUSCHETTA SPREAD**

CODE: 7bio005  
 WEIGHT: 212ML  
 ITEMS x CARTON: 12





**SUNDRIED TOMATOES**

CODE: 7bio001  
 WEIGHT: 212ML  
 ITEMS x CARTON: 12



**RED HOT CHILLI PEPPERS**

CODE: 7bio004  
 WEIGHT: 175G  
 ITEMS x CARTON: 12



**PITTED PERANZANA OLIVES**

CODE: 7bio007  
 WEIGHT: 190G  
 ITEMS x CARTON: 12



**ARTICHOKE HEARTS**

CODE: 7bio003  
 WEIGHT: 350G  
 ITEMS x CARTON: 6



**PERANZANA OLIVES IN BRINE**

CODE: 7bio006  
 WEIGHT: 350G  
 ITEMS x CARTON: 6





Inspired by a significant heritage, now in its third generation, Tenute Cristiano is a family estate with centenary trees overlooking the clear blue waters of the Mediterranean sea in Calabria.

Vincenzo, a doctor who believed in the health benefits of extra virgin olive oil, was determined to continue the cultivation of the olive trees of Tenuta Angillito and supply the best possible condiment to the locals.

Today, with olive groves extending across 45 hectares and 8,000 trees of Carolea cultivar in Lamezia Terme in Calabria, the family's third generation continues the work of Vincenzo and produces very special varieties of olive oil combining a deep rooted commitment to the original method of its founder, sustainable farming and investment in innovation. An authentic ambassador of Italian food excellence, Tenute Cristiano is the brand of choice for those seeking the very finest products.



*Calabria*



**ORGANIC**

CODE: 1ten001  
 WEIGHT: 500ML  
 ITEMS x CARTON: 12



**GRAND CRU**

CODE: 1ten002  
 WEIGHT: 500ML  
 ITEMS x CARTON: 12



**ORGANIC CAROLEA**

CODE: 1ten003  
 WEIGHT: 500ML  
 ITEMS x CARTON: 12



**CAROLEA**

CODE: 1ten004  
 WEIGHT: 500ML  
 ITEMS x CARTON: 12





Frantoio Muraglia was born in Andria - capital of the Apulian oil region - five generations ago, but the olive oil brand's real patriarch has watched the seasons come and go for over 450 years. The true source and heart of the award-winning business is a majestic Coratina olive tree, a native cultivar and unparalleled amongst 538 classified Italian varieties. It stands tall over Muraglia's 40 hectares of olive groves and is a commanding, guiding force for the family and the protagonist of its ever-growing story.

Muraglia is now recognised as one of the most aspiring and successful pioneers in the production of olive oil, not just in Italy but across the globe. And yet, Muraglia has preserved its traditional methods of production, its respect for, and protection of, surrounding landscapes and its determination to never compromise on quality, tradition and preservation of its raw materials. Still, the olives are carefully picked by hand and pressed cold in an ancient stone press.



### RAINBOW INTENSE FRUITY

CODE: 1mur015  
WEIGHT: 500ML  
ITEMS x CARTON: 6



### POIS INTENSE FRUITY

CODE: 1mur016  
WEIGHT: 500ML  
ITEMS x CARTON: 6



### REFILL INTENSE FRUITY

CODE: 1mur025  
WEIGHT: 250ML  
ITEMS x CARTON: 24



### REFILL INTENSE FRUITY

CODE: 1mur055  
WEIGHT: 1L  
ITEMS x CARTON: 6



**TITANIUM  
INTENSE FRUITY**

CODE: 1mur029  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**ROSE GOLD  
INTENSE FRUITY**

CODE: 1mur046  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**RED COLORS  
INTENSE FRUITY**

CODE: 1mur054  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**INTENSE FRUITY**

CODE: 1mur006  
WEIGHT: 500ML  
ITEMS x CARTON: 12



**MEDIUM FRUITY**

CODE: 1mur007  
WEIGHT: 500ML  
ITEMS x CARTON: 12



**PITTED**

CODE: 1mur008  
WEIGHT: 500ML  
ITEMS x CARTON: 12



**ORGANIC**

CODE: 1mur009  
WEIGHT: 500ML  
ITEMS x CARTON: 12



**POP ART  
OCTOPUS**

CODE: 1mur017  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**POP ART  
CACTUS**

CODE: 1mur018  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**POP ART  
SARDINES**

CODE: 1mur019  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**POP ART  
LOBSTER**

CODE: 1mur043  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**PIERPAOLO GABALLO  
THE MAGICIAN**

CODE: 1mur035  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**PIERPAOLO GABALLO  
MAN WITH HAT**

CODE: 1mur036  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**PIERPAOLO GABALLO  
THE KING**

CODE: 1mur051  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**PIERPAOLO GABALLO  
MOTHER NATURE**

CODE: 1mur052  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**PIERPAOLO GABALLO  
THE QUEEN**

CODE: 1mur053  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**STELLA TASCA  
THE ROOSTER**

CODE: 1mur042  
WEIGHT: 500ML  
ITEMS x CARTON: 6



**MAGNUM RAINBOW  
COLLECTION INTENSE**

CODE: 1mur037  
WEIGHT: 1500ML  
ITEMS x CARTON: 1

# Grand Cru Macchia di Rose



Frantoio Muraglia has created the first Grand Cru extra virgin olive oil, made purely from Coratina olives, and it is a unique reflection of the terroir of the region.

Its name, 'Tenute Macchia di Rose' means the 'Rose Stained Estate' and the land, due to its altitude and the amount of sun it receives, produces a unique and precious olive oil. Only 3000 bottles have been produced, capturing a taste of the finest Apulian produce.

An intensely green extra virgin olive oil with golden hues, it bursts with aromas of fennel, artichoke, pepper, and hay.

Spiciness: intense  
 Bitterness: medium  
 Fruitiness: intense  
 Balance: balanced

Each bottle is numbered, adding a special touch to an already unforgettable product.

## GRAND CRU MACCHIA DI ROSE

CODE:	1mur050
WEIGHT:	500ML
ITEMS x CARTON:	3





**LEMON**

CODE: 1mur010  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**CELERY**

CODE: 1mur011  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**GINGER**

CODE: 1mur012  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**CHILLI**

CODE: 1mur013  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**GARLIC**

CODE: 1mur014  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**BASIL**

CODE: 1mur044  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**BERGAMOT**

CODE: 1mur045  
WEIGHT: 200ML  
ITEMS x CARTON: 6



**SMOKED**

CODE: 1mur005  
WEIGHT: 250ML  
ITEMS x CARTON: 6





## IL BORGHO DEL BALSAMICO

Cristina and Silvia Crotti were born into a family where good taste and an innate aesthetic sense are a long standing trait through many generations.

For several years, both sisters worked in the family fashion business, Maska, until their father and founder, decided to retire. This was the start of Il Borgo del Balsamico: a female-owned company which brings the know-how of the fashion industry to the fine food market.

Their brand is the embodiment of supreme quality, reflected in their famous Aceto Balsamico Tradizionale di Reggio Emilia DOP, a traditional balsamic which has been produced in the region for centuries.

It is also what has led them to develop a whole range of Balsamic Vinegars, stepping outside the box to explore new flavours and new culinary uses for their famed Italian product.



*Emilia Romagna*





**ORANGE LABEL  
AGED 12 YEARS 100ML**

CODE: 1bdb001  
WEIGHT: 100ML  
ITEMS x CARTON: 3



**SILVER LABEL  
AGED 15 YEARS 100ML**

CODE: 1bdb002  
WEIGHT: 100ML  
ITEMS x CARTON: 3



**GOLD LABEL  
AGED 25 YEARS 100ML**

CODE: 1bdb003  
WEIGHT: 100ML  
ITEMS x CARTON: 3



**AGED BALSAMIC VINEGAR OF  
MODENA IGP WHITE LABEL 250ML**

CODE: 1bdb004  
WEIGHT: 250ML  
ITEMS x CARTON: 6



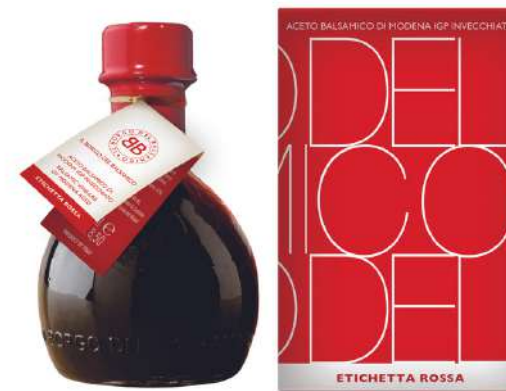
**AGED BALSAMIC VINEGAR OF  
MODENA IGP YELLOW LABEL 250ML**

CODE: 1bdb005  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**AGED BALSAMIC VINEGAR OF  
MODENA IGP ORANGE LABEL 250ML**

CODE: 1bdb006  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**AGED BALSAMIC VINEGAR OF  
MODENA IGP RED LABEL**

CODE: 1bdb007  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**AGED BALSAMIC CONDIMENT  
YELLOW LABEL 100ML**

CODE: 1bdb008  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**AGED BALSAMIC CONDIMENT  
ORANGE LABEL 100ML**

CODE: 1bdb009  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**AGED BALSAMIC CONDIMENT  
RED LABEL 100ML**

CODE: 1bdb010  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**AGED BALSAMIC SATIN CONDIMENT  
DAHLIA EDITION 250ML**

CODE: 1bdb011  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**AGED BALSAMIC SATIN  
CONDIMENT ROSE EDITION 100ML**

CODE: 1bdb012  
WEIGHT: 100ML  
ITEMS x CARTON: 8







**FRUIT CONDIMENT  
WITH LIME JUICE 100ML**

CODE: 1bdb013  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**FRUIT CONDIMENT  
WITH BLUEBERRY JUICE 100ML**

CODE: 1bdb014  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**FRUIT CONDIMENT  
WITH ROSE ESSENCE 100ML**

CODE: 1bdb015  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**FRUIT CONDIMENT WITH APPLE  
COOKED MUST - DOLCEMELA 100ML**

CODE: 1bdb016  
WEIGHT: 100ML  
ITEMS x CARTON: 8



**TREBBIANO WINE VINEGAR AGED  
IN BARRIQUE 250ML**

CODE: 1bdb017  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**BALSAMIC VINEGAR OF MODENA  
IGP YELLOW LABEL 250ML**

CODE: 1tin001  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**BALSAMIC VINEGAR OF MODENA  
IGP ORANGE LABEL 250ML**

CODE: 1tin002  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**BALSAMIC VINEGAR OF MODENA  
IGP RED LABEL 250ML**

CODE: 1tin003  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**WHITE GRAPE JUICE  
CONDIMENT 250ML**

CODE: 1tin004  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**GIOTTO TRUFFLE CONDIMENT  
SAVINI TARTUFI 100ML**

CODE: 1tin005  
WEIGHT: 100ML  
ITEMS x CARTON: 8





**SABA GRAPES COOKED MUST  
CONDIMENT 250ML**

CODE: 1tin006  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**BALSAMIC VINEGAR OF MODENA  
GLAZE IGP 250ML**

CODE: 1tin007  
WEIGHT: 250ML  
ITEMS x CARTON: 12



**IL BIANCO  
WHITE WINE VINEGAR 250ML**

CODE: 1tin008  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**IL ROSSO  
RED WINE VINEGAR 250ML**

CODE: 1tin009  
WEIGHT: 250ML  
ITEMS x CARTON: 8



**MILLEMELE  
APPLE CIDER VINEGAR 250ML**

CODE: 1tin010  
WEIGHT: 250ML  
ITEMS x CARTON: 8



In 1605 Giuseppe and Francesco Maria Giusti registered the first list of commercial activities in Modena. In 1700 The Giusti production grew so much, they acquired new casks from other businesses already producing balsamic vinegar in Modena. After participating at International Fairs accumulating awards and medals, in 1920 Giusti started to bottle their balsamic vinegars in the only bottles locally available, the ones for the wine “Lambrusco” aka “Champagnotta”.

Ageing in casks is the most crucial part of the creation of balsamic vinegar. The older the casks, the better the balsamic vinegar will be, as casks release an increasing intensity of wood essences and complexity of aromas from the vinegars left to age throughout the years. That’s why the heart of Acetaia Giusti’s production is an “acetaia” of 600 casks dating back to 18th and 19th centuries, from where the most pure extractions, responsible for the unmistakable aroma of all Giusti Balsamic Vinegars, are collected.



*Emilia Romagna*



**5 GOLD MEDALS  
RED RIBBON**

CODE: 1giu009  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**4 GOLD MEDALS  
QUARTO CENTENARIO**

CODE: 1giu007  
WEIGHT: 250ML  
ITEMS x CARTON: 6



**3 GOLD MEDALS  
RICCARDO GIUSTI**

CODE: 1giu005  
WEIGHT: 250ML  
ITEMS x CARTON: 12



**2 GOLD MEDALS  
IL CLASSICO**

CODE: 1giu003  
WEIGHT: 250ML  
ITEMS x CARTON: 12



**1 SILVER MEDAL  
CHAMPAGNOTTA**

CODE: 1giu001  
WEIGHT: 250ML  
ITEMS x CARTON: 12



**EXTRAVECCHIO  
IGP (30 YEARS)**

CODE: 1giu016  
WEIGHT: 100ML  
ITEMS x CARTON: 2



**ANFORINA  
(10 YEARS)**

CODE: 1giu029  
WEIGHT: 100ML  
ITEMS x CARTON: 6



Since 1909, the Mussini family have been devoted to the craft of producing the highest quality balsamic vinegars; Lambrusco and Trebbiano grapes, which grow only in the Secchia and Panaro valleys, provide the musts needed for fermentation in their acetaia.

The temperature fluctuations of the hot summers and cold winters allow balsamic vinegars to naturally age and ferment. Mussini maintains the traditional expertise and patience, developed over centuries, of knowing the best moment to truly enjoy their outstanding products.

High-quality musts, careful attention to preparation and to an ageing process are the fundamental secrets that are handed down from generation to generation in Mussini to ensure a unique and inimitable balsamic vinegar.



*Emilia Romagna*







**BELLA MODENA**

CODE: 1mus001  
 WEIGHT: 250ML  
 ITEMS x CARTON: 6



**PASSIONE**

CODE: 1mus003  
 WEIGHT: 500ML  
 ITEMS x CARTON: 4



**ORGANIC MODENA  
 1 COIN**

CODE: 1mus004  
 WEIGHT: 250ML  
 ITEMS x CARTON: 6



**ORGANIC BALSAMIC  
 GLAZE**

CODE: 1mus005  
 WEIGHT: 150ML  
 ITEMS x CARTON: 12



**CHIANTI WINE VINEGAR**

CODE: 1mus016  
 WEIGHT: 250ML  
 ITEMS x CARTON: 6



**ROSÉ WINE VINEGAR**

CODE: 1mus015  
 WEIGHT: 250ML  
 ITEMS x CARTON: 6



**PINOT WINE VINEGAR**

CODE: 1mus017  
 WEIGHT: 250ML  
 ITEMS x CARTON: 6

**ARRABBIATA**

CODE: 3mus001  
 WEIGHT: 500ML  
 ITEMS x CARTON: 12

**VERDURE**

CODE: 3mus007  
 WEIGHT: 250ML  
 ITEMS x CARTON: 12

**NAPOLETANA**

CODE: 3mus008  
 WEIGHT: 250ML  
 ITEMS x CARTON: 12





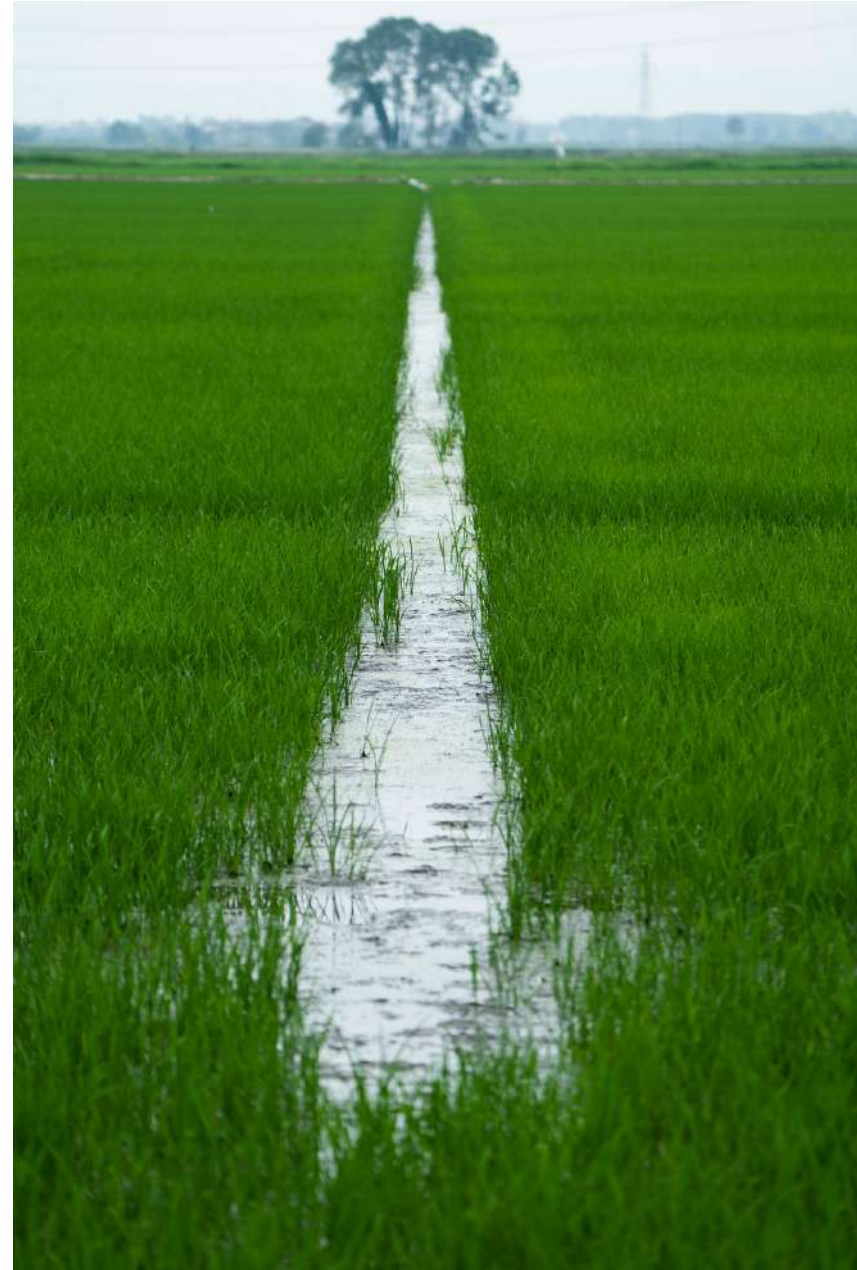
The experience of five generations in rice cultivation has paid off in the “Grange” area (surrounding agricultural land of Vercelli), where the Perinotti family has dedicated its efforts to improving farming conditions in our estate, the Tenuta Pracantone.

Investing in quality, experimenting and adopting agricultural methods with minimal environmental impact, whilst rediscovering the most traditional and valuable varieties of this precious cereal crop seemed the perfect and only choice.

The introduction of a less aggressive form of agriculture allowed the endangered Grey Herons (Aironi Cenerini) to repopulate the paddies. And it's precisely to those majestic birds that Michele Perinotti chose to dedicate Risi&co, the company he leads with enthusiasm and passion, and where he carries out continuous research in order to keep bringing the perfect risotto and all its many interpretations, with rice at the heart of everything.



*Piemonte*





**ARBORIO**

CODE: 2gli001  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**CARNAROLI**

CODE: 2gli002  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**CRU CARNAROLI**

CODE: 2gli005  
 WEIGHT: 750G  
 ITEMS x CARTON: 6



**RED WHOLE GRAIN**

CODE: 2gli003  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**BLACK WHOLE GRAIN**

CODE: 2gli004  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**THE PERFECT RISOTTO CARNAROLI RICE**

CODE: 2gli006  
 WEIGHT: 750G  
 ITEMS x CARTON: 6



**CARNAROLI**

CODE: 2gli007  
 WEIGHT: 750G  
 ITEMS x CARTON: 6



**SMOKED CARNAROLI**

CODE: 2gli012  
 WEIGHT: 500G  
 ITEMS x CARTON: 6



**ASPARGUS RISOTTO**

CODE: 2gli013  
 WEIGHT: 250G  
 ITEMS x CARTON: 9



**MUSHROOM RISOTTO**

CODE: 2gli014  
 WEIGHT: 250g  
 ITEMS x CARTON: 9



**TRUFFLE RISOTTO**

CODE: 2gli015  
 WEIGHT: 250g  
 ITEMS x CARTON: 9



**SAFFRON RISOTTO**

CODE: 2gli016  
 WEIGHT: 250g  
 ITEMS x CARTON: 9

# ARMATORE

Born in the ancient Village of Cetara, right in the middle of the Amalfi Coast, Armatore have made water their home since the very beginning.

Firmly believing in the full traceability of their catch, Armatore practice sustainable methods to respect the health of the sea. Practices that protect habitat, biodiversity and the long-term viability of the species fished are fundamental to the business.

Respect for marine fauna, through selective fishing techniques and responsible sourcing only from not overfished stocks, support for fishing communities and for the consumer, for the environment through sustainable processing tools and ecological and recyclable packing, Armatore products are the result of our devotion for the Sea.



## BLUFIN TUNA FILLETS IN OLIVE OIL

CODE: 9arm001  
WEIGHT: 110G  
ITEMS x CARTON: 24



## BLUFIN TUNA FILLETS IN OLIVE OIL

CODE: 9arm002  
WEIGHT: 230G  
ITEMS x CARTON: 12



## BLUFIN TUNA FILLETS IN OLIVE OIL

CODE: 9arm003  
WEIGHT: 330G  
ITEMS x CARTON: 12



## BLUEFIN TUNA BELLY IN OLIVE OIL

CODE: 9arm004  
WEIGHT: 110G  
ITEMS x CARTON: 24





**BLUFIN TUNA  
GRATED BOTTARGA**

CODE: 9arm005  
WEIGHT: 4G  
ITEMS x CARTON: 24



**COLATURA RESERVE  
ANCHOVIES EXTRACT**

CODE: 9arm006  
WEIGHT: 50ML  
ITEMS x CARTON: 12



**COLATURA RESERVE  
ANCHOVIES EXTRACT**

CODE: 9arm007  
WEIGHT: 100ML  
ITEMS x CARTON: 12



**COLATURA RESERVE  
ANCHOVIES EXTRACT**

CODE: 9arm008  
WEIGHT: 700ML  
ITEMS x CARTON: 4



**COLATURA RESERVE  
ANCHOVIES EXTRACT**

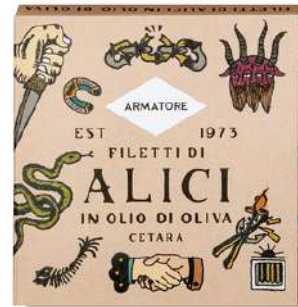
CODE: 9arm009  
WEIGHT: 250ML  
ITEMS x CARTON: 4





**ANCHOVIES  
IN OLIVE OIL**

CODE: 9arm010  
WEIGHT: 45G  
ITEMS x CARTON: 30



**ANCHOVIES  
IN OLIVE OIL**

CODE: 9arm011  
WEIGHT: 90G  
ITEMS x CARTON: 30



**ANCHOVIES IN SALT**

CODE: 9arm015  
WEIGHT: 215G  
ITEMS x CARTON: 12



**ANCHOVIES  
IN OLIVE OIL**

CODE: 9arm012  
WEIGHT: 195G  
ITEMS x CARTON: 12



**ANCHOVIES  
IN OIL**

CODE: 9arm013  
WEIGHT: 585G  
ITEMS x CARTON: 6



**ANCHOVIES IN SALT**

CODE: 9arm016  
WEIGHT: 740G  
ITEMS x CARTON: 6



**LITTLE TUNNY TUNA  
FILLETS IN OLIVE OIL**

CODE: 9rot001  
WEIGHT: 110G  
ITEMS x CARTON: 24



**LITTLE TUNNY TUNA  
FILLETS IN OLIVE OIL**

CODE: 9rot002  
WEIGHT: 190G  
ITEMS x CARTON: 12



**LITTLE TUNNY TUNA  
BELLY IN OLIVE OIL**

CODE: 9rot003  
WEIGHT: 110G  
ITEMS x CARTON: 24



**WHITE TUNA  
IN OLIVE OIL**

CODE: 9rot004  
WEIGHT: 110G  
ITEMS x CARTON: 24



**BONITO TUNA  
IN OLIVE OIL**

CODE: 9rot005  
WEIGHT: 110G  
ITEMS x CARTON: 24



**TUNA FILLETS  
IN OLIVE OIL**

CODE: 9rot006  
WEIGHT: 110G  
ITEMS x CARTON: 24



**AMBERJACK  
IN OLIVE OIL**

CODE: 9rot007  
WEIGHT: 110G  
ITEMS x CARTON: 24



**MACKEREL  
IN OLIVE OIL**

CODE: 9rot008  
WEIGHT: 110G  
ITEMS x CARTON: 24



**SWORDFISH  
IN OLIVE OIL**

CODE: 9rot009  
WEIGHT: 110G  
ITEMS x CARTON: 24



**SALTED TUNA  
IN BRINE**

CODE: 9rot010  
WEIGHT: 110G  
ITEMS x CARTON: 24



**NATURAL TUNA  
IN BRINE**

CODE: 9rot011  
WEIGHT: 110G  
ITEMS x CARTON: 24



Giacinto Callipo established the company back in 1913, in Pizzo, a beautiful city located in Calabria and historically known for tuna fishing and tonnare (tuna-fishing nets).

This company was the first in Calabria, and one of the first enterprises in Italy, to tin the precious Tuna of the Mediterranean Sea. Since its establishment, 'quality first' was the mission that Callipo set out to pursue: in fact, in 1926 Callipo was awarded the License of "Official Supplier" by the Real Casa.

After 106 years Callipo has never wavered from that principle: a "way of being" which their business continuously hinge upon, well aware that it represents the secret of success.



*Calabria*



### YELLOWFIN TUNA IN ORGANIC EXTRA VIRGIN OLIVE OIL

CODE: 9cal004  
WEIGHT: 170G  
ITEMS x CARTON: 12



### YELLOWFIN TUNA IN OLIVE OIL

CODE: 9cal002  
WEIGHT: 170G  
ITEMS x CARTON: 12



### YELLOWFIN TUNA IN WATER

CODE: 9cal001  
WEIGHT: 170G  
ITEMS x CARTON: 12



# 'Nduja di Spilinga



When it comes to Calabria and its excellent products, one cannot help but immediately think of 'Nduja di Spilinga. Primarily produced in the areas of the Poro plateau, with Spilinga as its main hub due to the extraordinary microclimate enjoyed by this town in the Vibonese region, this delicacy is now known and appreciated throughout Italy and beyond.

Callipo makes 'Nduja following the traditional recipe: lard, pork jowl, and pancetta, combined with salt and dried chili pepper. It is a spreadable, soft salami with a vibrant red colour that packs a powerful punch.

Historically considered a humble dish, it was created to make use of the remaining parts from the production of other Calabrian cured meats and pork scraps, to which the potent Calabrian hot pepper, a powerful antiseptic, is added, eliminating the need for preservatives.

Callipo's 'Nduja delivers a symphony of flavours that is both intense and addictive. Great when added to pizzas, pasta dishes, or even a humble slice of crusty bread for a truly unforgettable experience.

## 'NDUJA DI SPILINGA

CODE:	7ca1006
WEIGHT:	200g
ITEMS x CARTON:	6





### RED HOT CHILLI PEPPERS WITH TUNA

CODE: 7cal001  
WEIGHT: 240G  
ITEMS x CARTON: 6



### GREEN PEPPERS WITH GOAT CHEESE

CODE: 7cal002  
WEIGHT: 240G  
ITEMS x CARTON: 6



### ORGANIC CHILLI COMPOTE

CODE: 7cal004  
WEIGHT: 130G  
ITEMS x CARTON: 6



### GREEN TOMATO COMPOTE

CODE: 7cal005  
WEIGHT: 300G  
ITEMS x CARTON: 6



### TROPEA IGP RED ONION COMPOTE

CODE: 7cal003  
WEIGHT: 300G  
ITEMS x CARTON: 6



**ORGANIC  
LEMON & GINGER**

CODE: 6cal003  
WEIGHT: 280g  
ITEMS x CARTON: 6



**ORGANIC  
ORANGE**

CODE: 6cal004  
WEIGHT: 300G  
ITEMS x CARTON: 6



**ORGANIC  
CLEMENTINE**

CODE: 6cal006  
WEIGHT: 300G  
ITEMS x CARTON: 6



**ORGANIC  
BERGAMOT**

CODE: 6cal005  
WEIGHT: 280G  
ITEMS x CARTON: 6



**EXTRA FIG**

CODE: 6cal001  
WEIGHT: 300G  
ITEMS x CARTON: 6



**STRAWBERRY &  
POMEGRANATE**

CODE: 6cal002  
WEIGHT: 280G  
ITEMS x CARTON: 6



Founded on the truffle hunting skills acquired by his grandfather, Maurizio turned hunting into entrepreneurship when he launched Bernardini Tartufi in the 1990s in the tiny village he grew up in – Acqualagna, located in the Marche region of Italy, and known as the capital of truffles. The region's soil and favourable climate has cemented its place as the location, not just for the production of precious white truffle, but for all varieties of truffle today.

A family business, run with passion for its homegrown products, care for its surroundings and pride in its heritage and inspiration, Bernardini Tartufi's attention to detail in producing the highest quality truffle products is unparalleled and this, along with its creativity and innovation in giving the traditional 'homemade' truffle a modern twist for today's food savvy consumers, ensures its position as one of Italy's leading gourmet food producers.





**SLICED SUMMER TRUFFLE**

CODE: 11ber004  
 WEIGHT: 6G  
 ITEMS x CARTON: 18



**SLICED TRUFFLE IN OIL**

CODE: 11ber003  
 WEIGHT: 90G  
 ITEMS x CARTON: 6



**MINCED TRUFFLE IN OIL**

CODE: 11ber002  
 WEIGHT: 90G  
 ITEMS x CARTON: 6



**WHITE TRUFFLE EXTRA VIRGIN OLIVE OIL**

CODE: 1ber001  
 WEIGHT: 50ML  
 ITEMS x CARTON: 6



**WHITE TRUFFLE BUTTER**

CODE: 11ber005  
 WEIGHT: 80G  
 ITEMS x CARTON: 6



**SICILIAN SEA SALT  
SUMMER TRUFFLE**

CODE: 11ber007  
 WEIGHT: 100G  
 ITEMS x CARTON: 6



**WHITE TRUFFLE  
SAUCE**

CODE: 11ber006  
 WEIGHT: 190G  
 ITEMS x CARTON: 6



**BLACK TRUFFLE  
SAUCE**

CODE: 3ber001  
 WEIGHT: 180G  
 ITEMS x CARTON: 6



**TARTUFATA  
TRUFFLE SAUCE**

CODE: 11ber012  
 WEIGHT: 180G  
 ITEMS x CARTON: 6





Il mulino di Napoli

Since 1924, Caputo has been dedicated to the art of milling wheat with unparalleled generosity and passion. With a commitment to offering professionals and baking connoisseurs the finest quality flour, Caputo has become a trusted name in the industry, deeply rooted in tradition and respect for raw ingredients.

With a rich heritage as Master Neapolitan Millers spanning three generations, Caputo brings a wealth of experience and expertise to the table.

The dedication to quality, tradition, and innovation ensures that Caputo flour empowers chefs and bakers to push the boundaries of their craft, creating memorable culinary experiences for their customers.



Campania



**PIZZERIA “00” FLOUR**

CODE: 12cap001  
 WEIGHT: 1KG  
 ITEMS x CARTON: 10



**SEMOLA RIMACINATA**

CODE: 12cap002  
 WEIGHT: 1KG  
 ITEMS x CARTON: 10



The origin of Vecchio Mulino Bakery goes back to 1860, when family great-great grandfather Giacomo Bertolone opened his first bakery in Pino Torinese, a hilly place in the district of Turin already well known in that period for the breadstick Rubatá.

In very short time Giacomo's breadsticks became well famous with customers queueing in front of his bakery waiting for breadsticks to be taken out of the oven with a lovely scent of freshly baked products lingering hundreds meters away.

The big secret that this family has been following for decades is the use of first quality ingredients, natural and slow dough rising, the handmade processing and the slow baking which makes Vecchio Mulino breadsticks crispy and golden.



**LINGUE WITH ONIONS**

CODE: 4vec004  
 WEIGHT: 120G  
 ITEMS x CARTON: 12



**LINGUE WITH SEA SALT**

CODE: 4vec005  
 WEIGHT: 120G  
 ITEMS x CARTON: 12



**LINGUE WITH ROSEMARY**

CODE: 4vec006  
 WEIGHT: 120G  
 ITEMS x CARTON: 12



**LINGUE WITH SESAME**

CODE: 4vec014  
 WEIGHT: 120G  
 ITEMS x CARTON: 12



**OLIVE OIL**

CODE: 4vec001  
 WEIGHT: 130G  
 ITEMS x CARTON: 14



**BLUE CHEESE**

CODE: 4vec002  
 WEIGHT: 130G  
 ITEMS x CARTON: 14



**TOMATOES & CAPERS**

CODE: 4vec003  
 WEIGHT: 130G  
 ITEMS x CARTON: 14



**SEA SALT BIOVETTE**

CODE: 4vec011  
 WEIGHT: 150G  
 ITEMS x CARTON: 10



**ROSEMARY BIOVETTE**

CODE: 4vec012  
 WEIGHT: 150G  
 ITEMS x CARTON: 10



**OLIVE BIOVETTE**

CODE: 4vec013  
 WEIGHT: 150G  
 ITEMS x CARTON: 10



Panificio Bo was founded in 1820 in the middle of Monferrato, a region in the middle of Piedmont. Over the course of few decades it changed from a small village bakery to a modern company in order to meet the needs of the market, but never stopped to respect tradition.

Because of its love of good food and hand-made products, Panificio Bo still follows old recipes and practices, making high quality genuine products and focusing on the importance of the production process. They choose their ingredients carefully and hand-make all their products, like breadsticks, according to Piedmontese tradition.



*Piemonte*



**CLASSIC FOCACCINA**

CODE: 4pgb007  
 WEIGHT: 100G  
 ITEMS x CARTON: 10



**ROSEMARY FOCACCINA**

CODE: 4pgb008  
 WEIGHT: 100G  
 ITEMS x CARTON: 10



**TAGGIASCA OLIVE FOCACCINA**

CODE: 4pgb009  
 WEIGHT: 100G  
 ITEMS x CARTON: 10



**MEDITERRANEAN FOCACCINA**

CODE: 4pgb010  
 WEIGHT: 100G  
 ITEMS x CARTON: 10





**CLASSIC**

CODE: 4pgb001  
 WEIGHT: 180G  
 ITEMS x CARTON: 10



**ROSEMARY**

CODE: 4pgb003  
 WEIGHT: 180G  
 ITEMS x CARTON: 10



**SESAME**

CODE: 4pgb002  
 WEIGHT: 180G  
 ITEMS x CARTON: 10



**CLASSIC  
 BABY FOCACCINA**

CODE: 4pgb004  
 WEIGHT: 80G  
 ITEMS x CARTON: 10



**ONION  
 BABY FOCACCINA**

CODE: 4pgb005  
 WEIGHT: 80G  
 ITEMS x CARTON: 10



**MEDITERRANEAN  
 BABY FOCACCINA**

CODE: 4pgb006  
 WEIGHT: 80G  
 ITEMS x CARTON: 10





Steeped in family values, an entrepreneurial and pioneering spirit, innovation and of course, the love of high-quality, natural produce, ADI Apicoltura, is recognised globally as a leader in the field of honey creation and production. 150 years ago in Abruzzo, a smart young man with a family to feed realised how bees, prevalent in the area, could help put food on the table not just for his own children, but for his wider community.

With nature, the natural and the organic at the very core of his mission, he began beekeeping and producing the very tastiest of raw, organic honey that could create, supplement and enhance any mealtime. Determined, passionate and astute in his desire to make something more from his surroundings and for his people, this modest man started a journey that would see Italy's organic, raw honey production reach new heights and his humble idea become award-winning.





**ACACIA**

CODE: 6adi002  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**ACACIA**

CODE: 6adi010  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**LIME**

CODE: 6adi009  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**SULLA**

CODE: 6adi008  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**ORANGE**

CODE: 6adi003  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**CHERRY**

CODE: 6adi011  
 WEIGHT: 250G  
 ITEMS x CARTON: 12





**EUCALYPTUS**

CODE: 6adi006  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**CORIANDER**

CODE: 6adi005  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**WILDFLOWER**

CODE: 6adi001  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**CHESTNUT**

CODE: 6adi004  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**WILDFOREST HONEYDEW**

CODE: 6adi007  
 WEIGHT: 250G  
 ITEMS x CARTON: 12





DESEO

Hailing from one of Italy's best known and most loved regions – Tuscany – Francesco Pandolfini founded the DESEO Bakery in 2001 as a place where he could channel his love of baking, his fervour for experimentation and his passion for traditional artisan baking and pastry making.

Francesco's mission is to create and produce delightful, well-balanced sweet treats that pay homage to a bygone era and yet are innovative and original.

Only the finest raw ingredients go into each piece which is made by hand on a daily basis following authentic, age-old methods. The result is a simply superb, hugely tempting and deliciously moreish collection of sweet and some more savoury biscuits.

All varieties are free from preservatives and palm oil. Truly scrumptious with a beautiful rustic aesthetic, these biscuits look and taste fabulous in equal measure.



**CANTUCCINI**

CODE: 5des013  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**COCOA & PISTACHIO**

CODE: 5des014  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**DARK CHOCOLATE & PIEDMONT HAZELNUT**

CODE: 5des002  
 WEIGHT: 200G  
 ITEMS x CARTON: 9



**CANDIED ORANGE & DARK CHOCOLATE**

CODE: 5des005  
 WEIGHT: 200G  
 ITEMS x CARTON: 9



**PISTACHIO & WALNUT**

CODE: 5des004  
 WEIGHT: 200G  
 ITEMS x CARTON: 9



**CANDIED ORANGE**

CODE: 5des003  
 WEIGHT: 200G  
 ITEMS x CARTON: 9



**PDI ALMONDS**

CODE: 5des006  
 WEIGHT: 200G  
 ITEMS x CARTON: 9





**IGP ALMONDS**

CODE: 5des020  
 WEIGHT: 125G  
 ITEMS x CARTON: 12



**IGP ALMONDS**

CODE: 5des001  
 WEIGHT: 250G  
 ITEMS x CARTON: 10



**CANDIED ORANGE**

CODE: 5des008  
 WEIGHT: 180G  
 ITEMS x CARTON: 10



**DARK CHOCOLATE & PIEDMONT HAZELNUT**

CODE: 5des007  
 WEIGHT: 180G  
 ITEMS x CARTON: 10



**SHORTBREAD**

CODE: 5des009  
 WEIGHT: 160G  
 ITEMS x CARTON: 11



**DARK CHOCOLATE SHORTBREAD**

CODE: 5des012  
 WEIGHT: 160G  
 ITEMS x CARTON: 11



**CHOCOLATE CHIP COOKIES**

CODE: 5des018  
 WEIGHT: 160G  
 ITEMS x CARTON: 11



**COCOA & DARK CHOCOLATE COOKIES**

CODE: 5des019  
 WEIGHT: 160G  
 ITEMS x CARTON: 11



For three generations, Marabissi has epitomised the Italian biscuit production. The history of Marabissi began more than sixty years ago with ameretti, ricciarelli and the Tuscan cantucci – the famous oblong biscuit baked according to signora (“Lady”) Jole’s recipe.

“We have a passion for learning and improving. in everything we think, say and do, quality is the mirror image of our knowledge and skill - the fruit of our willingness to improve. Each day offers new opportunities to learn and develop, both as individuals and as an organisation. Our approach to teamwork begins very much with the individual.”



**CHOCOLATE COVERED  
CROCCANTINI**

CODE: 5mar019  
WEIGHT: 150G  
ITEMS x CARTON: 12



**HAZELNUT  
CROCCANTINI**

CODE: 5mar018  
WEIGHT: 150G  
ITEMS x CARTON: 12



**BACI DI DAMA**

CODE: 5mar052  
WEIGHT: 140G  
ITEMS x CARTON: 6



**ALMONDS**

CODE: 5mar009  
 WEIGHT: 190G  
 ITEMS x CARTON: 12



**CAPPUCCINO**

CODE: 5mar011  
 WEIGHT: 190G  
 ITEMS x CARTON: 12



**ORANGE**

CODE: 5mar012  
 WEIGHT: 190G  
 ITEMS x CARTON: 12



**LEMON**

CODE: 5mar010  
 WEIGHT: 190G  
 ITEMS x CARTON: 12



**FRUITS OF THE FOREST**

CODE: 5mar051  
 WEIGHT: 190G  
 ITEMS x CARTON: 12



**CINNAMON & ORANGE**

CODE: 5mar039  
 WEIGHT: 200G  
 ITEMS x CARTON: 6



**BUTTER**

CODE: 5mar040  
 WEIGHT: 200G  
 ITEMS x CARTON: 6



**SEA SALT & CHOCOLATE**

CODE: 5mar041  
 WEIGHT: 200G  
 ITEMS x CARTON: 6



**LEMON & GINGER**

CODE: 5mar038  
 WEIGHT: 200G  
 ITEMS x CARTON: 6



**SALTED CARAMEL**

CODE: 5mar042  
 WEIGHT: 200G  
 ITEMS x CARTON: 6



**CINNAMON & ORANGE**

CODE: 5mar047  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**BUTTER**

CODE: 5mar048  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**SEA SALT & CHOCOLATE**

CODE: 5mar049  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**LEMON & GINGER**

CODE: 5mar046  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**SALTED CARAMEL**

CODE: 5mar050  
 WEIGHT: 200G  
 ITEMS x CARTON: 12

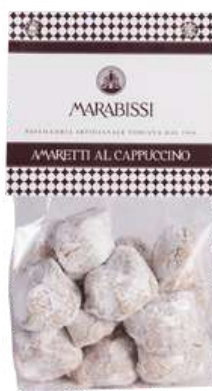


## MARABISSI



### ALMOND

CODE: 5mar002  
WEIGHT: 200G  
ITEMS x CARTON: 12



### CAPPUCCINO

CODE: 5mar017  
WEIGHT: 200G  
ITEMS x CARTON: 12



### ALMOND

CODE: 5mar034  
WEIGHT: 180G  
ITEMS x CARTON: 12



### CAPPUCCINO

CODE: 5mar035  
WEIGHT: 180G  
ITEMS x CARTON: 12



### LEMON

CODE: 5mar037  
WEIGHT: 180G  
ITEMS x CARTON: 12



### ORANGE

CODE: 5mar036  
WEIGHT: 180G  
ITEMS x CARTON: 12



### RICCIARELLI

CODE: 5mar001  
WEIGHT: 200G  
ITEMS x CARTON: 12



### ALMOND AMARETTI

CODE: 5mar027  
WEIGHT: 1KG  
ITEMS x CARTON: 2

## MARABISSI

## CANTUCCI



### ALMOND

CODE: 5mar013  
WEIGHT: 200G  
ITEMS x CARTON: 12



### PISTACHIO

CODE: 5mar014  
WEIGHT: 200G  
ITEMS x CARTON: 12



### CHOCOLATE COVERED

CODE: 5mar015  
WEIGHT: 200G  
ITEMS x CARTON: 12



### FIG & ALMOND

CODE: 5mar016  
WEIGHT: 200G  
ITEMS x CARTON: 12



### ALMOND

CODE: 5mar055  
WEIGHT: 200G  
ITEMS x CARTON: 14



### CHOCOLATE & HAZELNUT

CODE: 5mar056  
WEIGHT: 200G  
ITEMS x CARTON: 14



### ALMOND

CODE: 5mar026  
WEIGHT: 1KG  
ITEMS x CARTON: 2



**ALMOND**

CODE: 5mar020  
 WEIGHT: 120G  
 ITEMS x CARTON: 18



**CHOCOLATE COVERED**

CODE: 5mar021  
 WEIGHT: 150G  
 ITEMS x CARTON: 18



**HAZELNUT**

CODE: 5mar22  
 WEIGHT: 120G  
 ITEMS x CARTON: 18



**PISTACHIO**

CODE: 5mar023  
 WEIGHT: 120G  
 ITEMS x CARTON: 18



**CHOCOLATE CHIP**

CODE: 5mar024  
 WEIGHT: 120G  
 ITEMS x CARTON: 18



**FIG & ALMOND**

CODE: 5mar025  
 WEIGHT: 120G  
 ITEMS x CARTON: 18



**ALMOND**

CODE: 5mar028  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**CHOCOLATE &  
HAZELNUT**

CODE: 5mar029  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**CHOCOLATE CHIP**

CODE: 5mar030  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**PISTACHIO**

CODE: 5mar031  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**LEMON**

CODE: 5mar033  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**ORANGE**

CODE: 5mar032  
 WEIGHT: 200G  
 ITEMS x CARTON: 12





**CLASSIC**

CODE: 5mar003  
 WEIGHT: 100G  
 ITEMS x CARTON: 15



**CHOCOLATE**

CODE: 5mar005  
 WEIGHT: 100G  
 ITEMS x CARTON: 15



**FIG & WALNUT**

CODE: 5mar007  
 WEIGHT: 100G  
 ITEMS x CARTON: 15



**CLASSIC**

CODE: 5mar004  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**CHOCOLATE**

CODE: 5mar006  
 WEIGHT: 250G  
 ITEMS x CARTON: 12



**FIG & WALNUT**

CODE: 5mar008  
 WEIGHT: 250G  
 ITEMS x CARTON: 12





**CLASSIC**

CODE: 5mar043  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**CHERRY & CHILLI**

CODE: 5mar045  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



**FIG & WALNUT**

CODE: 5mar044  
 WEIGHT: 200G  
 ITEMS x CARTON: 12



Antica Amaretteria is an artisan bakery specialising in the production of quality amaretti. Upholding traditional processes, the Antica Amaretteria amplifies the recipes of the most prestigious and ancient amaretti producers from Mombaruzzo, in Piedmont.

The soft amaretti produced are loyal to the classic version (made with almond paste, sugar, egg white, sweet and bitter almonds and apricot kernels), with inclusions of candied orange, chocolate, amarena cherry, hazelnuts and lemon.



**SOFT MIXED AMARETTI**

CODE: 5ama014  
 WEIGHT: 320G  
 ITEMS x CARTON: 6



**SOFT COFFEE AMARETTI**

CODE: 5ama007  
 WEIGHT: 200G  
 ITEMS x CARTON: 15

## ANTICA AMARETTERIA



### CLASSIC

CODE: 5ama001  
WEIGHT: 200G  
ITEMS x CARTON: 15



### ORANGE

CODE: 5ama002  
WEIGHT: 200G  
ITEMS x CARTON: 15



### CHOCOLATE

CODE: 5ama003  
WEIGHT: 200G  
ITEMS x CARTON: 15



### AMARENA CHERRY

CODE: 5ama004  
WEIGHT: 200G  
ITEMS x CARTON: 15



### HAZELNUT

CODE: 5ama005  
WEIGHT: 200G  
ITEMS x CARTON: 15



### LEMON

CODE: 5ama006  
WEIGHT: 200G  
ITEMS x CARTON: 15



**CLASSIC**

CODE: 5ama008  
 WEIGHT: 150G  
 ITEMS x CARTON: 14



**ORANGE**

CODE: 5ama009  
 WEIGHT: 150G  
 ITEMS x CARTON: 14



**CHOCOLATE**

CODE: 5ama010  
 WEIGHT: 150G  
 ITEMS x CARTON: 14



**AMARENA CHERRY**

CODE: 5ama011  
 WEIGHT: 150G  
 ITEMS x CARTON: 14



**HAZELNUT**

CODE: 5ama012  
 WEIGHT: 150G  
 ITEMS x CARTON: 14



**LEMON**

CODE: 5ama013  
 WEIGHT: 150G  
 ITEMS x CARTON: 14



Officina Nobili Bontà was born in the hills of Piedmont, in Vezza d'Alba. It is the story of the encounter between men and women animated by a passion for taste, in love with Italy. Biscuit makers, heirs of the Piedmontese pastry tradition, Officina Nobili Bontà produces biscuits in the total respect of nature, proud of its organic supply chain.

They share their passion, linked to tradition and modernity, create delicious and natural biscuits for everyone's pleasure, using only the best ingredients, traditional recipes and an artisanal manufacturing method.



**CRUMIRI**

CODE: 5roe001  
WEIGHT: 140G  
ITEMS x CARTON: 10



**CHOCOLATE COVERED  
CRUMIRI**

CODE: 5roe002  
WEIGHT: 170G  
ITEMS x CARTON: 10





**COOKIE BISCOTIN**

CODE: 5roe003  
WEIGHT: 180G  
ITEMS x CARTON: 10



**CHOCOLATE COVERED  
ALMOND BISCUITS**

CODE: 5roe004  
WEIGHT: 180G  
ITEMS x CARTON: 10



**HAZELNUT BACI DI  
DAMA**

CODE: 5roe005  
WEIGHT: 180G  
ITEMS x CARTON: 10



**HAZELNUT & CHOCOLATE  
BACI DI DAMA**

CODE: 5roe006  
WEIGHT: 180G  
ITEMS x CARTON: 10



**CHOCOLATE COVERED  
HAZELNUT CROCCANTINI**

CODE: 5roe007  
WEIGHT: 170G  
ITEMS x CARTON: 10



**CHOCOLATE COVERED  
BREADSTICK BISCUITS**

CODE: 5roe008  
WEIGHT: 150G  
ITEMS x CARTON: 10

*Dolcital*  
1924

The history of Dolcital nougat dates back to the First World War, when the Sgambaro brothers were called to arms. One of them, assigned to military kitchens, discovers the culinary world and learns the basic culinary techniques.

Back from war, what began as duty becomes a passion and the business grows, needing more help from other members of the family.

Today it is Luisa and Anna – after 97 years and 3 generations – who lead the company. An all-female direction that over time has been able to remain faithful to the initial vocation that their father Fiorenzo has handed down to them: making excellent nougat with natural ingredients, love and passion.



### SOFT NOUGAT WITH ALMOND

CODE:	5dol001
WEIGHT:	180G
ITEMS x CARTON:	15



### SOFT NOUGAT WITH PISTACHIO

CODE:	5dol002
WEIGHT:	180G
ITEMS x CARTON:	15



### ALMOND & FRUIT SOFT NOUGAT

CODE: 5dol003  
WEIGHT: 130G  
ITEMS x CARTON: 20



### ALMOND & PISTACHIO SOFT NOUGAT

CODE: 5dol004  
WEIGHT: 130G  
ITEMS x CARTON: 20



### HARD NOUGAT WITH ALMOND

CODE: 5dol005  
WEIGHT: 130G  
ITEMS x CARTON: 20



### CHOCOLATE & HAZELNUT SOFT NOUGAT CAKE

CODE: 5dol006  
WEIGHT: 20x110G  
ITEMS x CARTON: 20



### ALMOND & FRUIT SOFT NOUGAT CAKE

CODE: 5dol007  
WEIGHT: 20x110G  
ITEMS x CARTON: 20



### ALMOND & PISTACHIO SOFT NOUGAT CAKE

CODE: 5dol008  
WEIGHT: 20x110G  
ITEMS x CARTON: 20



### CHOCOLATE & HAZELNUT SOFT NOUGAT

CODE: 5d0l009  
 WEIGHT: 100G  
 ITEMS x CARTON: 20



### ALMOND & FRUIT SOFT NOUGAT

CODE: 5d0l010  
 WEIGHT: 100G  
 ITEMS x CARTON: 20



### CRANBERRY SOFT NOUGAT

CODE: 5d0l011  
 WEIGHT: 100G  
 ITEMS x CARTON: 20



### ALMOND SOFT NOUGAT

CODE: 5d0l012  
 WEIGHT: 100G  
 ITEMS x CARTON: 20



**CHOCOLATE COVERED  
NOUGAT WITH HAZELNUT**

CODE: 5dol013  
WEIGHT: 300G  
ITEMS x CARTON: 8



**CHOCOLATE COVERED  
NOUGAT WITH HAZELNUT**

CODE: 5dol014  
WEIGHT: 85G  
ITEMS x CARTON: 20



**CHOCOLATE COVERED  
NOUGAT WITH ALMOND**

CODE: 5dol015  
WEIGHT: 75G  
ITEMS x CARTON: 20



**CHOCOLATE COVERED NOUGAT  
WITH HAZELNUT & COFFEE**

CODE: 5dol016  
WEIGHT: 75G  
ITEMS x CARTON: 20







In 1957, Giosuè Settefonti, along with two partners, established a small company in San Gimignano, dedicated to the production of traditional Sieneese sweets, often enjoyed during festive occasions. The company was originally named Industria Dolciaria, changing to Bristot in 1963.

Over the years, Bristot maintained a steadfast commitment to the art of artisanal production, utilising ancient manual skills and craftsmanship to create a wide range of delectable sweets and savoury treats.

Their philosophy revolves around simplicity and authenticity, using only the finest local ingredients such as fruit jams, almonds, sugar, flour, cocoa, and other high-quality products.



**HAZELNUT GIANDUIA  
ARAGOSTINE**

CODE: 5bri001  
WEIGHT: 180G  
ITEMS x CARTON: 6



**LEMON CREAM  
ARAGOSTINE**

CODE: 5bri002  
WEIGHT: 180G  
ITEMS x CARTON: 6



**HAZELNUT GIANDUIA  
CANNOLI**

CODE: 5bri003  
WEIGHT: 180G  
ITEMS x CARTON: 6



**LEMON CREAM  
CANNOLI**

CODE: 5bri004  
WEIGHT: 180G  
ITEMS x CARTON: 6

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# Notes





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