



A Luxurious Exploration of
Bakery | Desserts | Frozen Delights | Sweet and Savoury | Gourmet Cooking

Website: www.damatifoods.com

2024 CATALOGUE EDITION

DISCOVER OUR ONLINE CATALOGUE

A Culinary Journey Beyond Borders: Explore Our Online Catalogue and Indulge in the Richness of Premium Gourmet Foods, Brought to India for You.

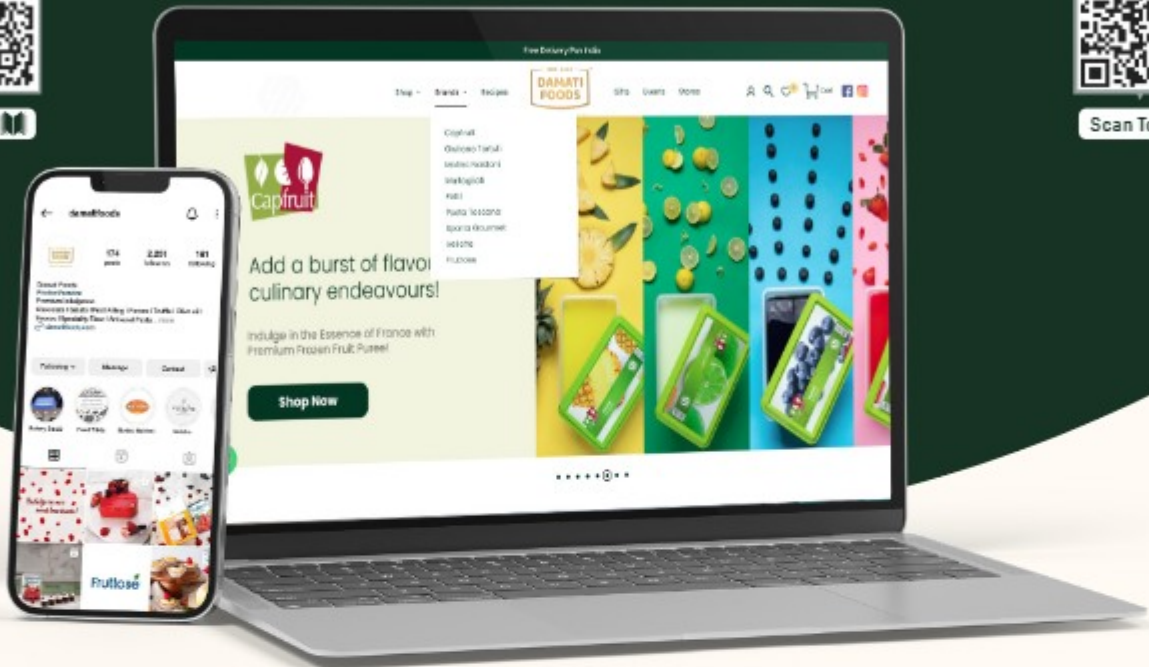
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BEYOND BOUNDRIES OUR PHILOSOPHY



GLOBAL GOURMET CURATION

At Damati Foods, our philosophy revolves around curating the finest premium gourmet foods from around the world. We are dedicated to seeking out exceptional products that embody the authenticity, traditions, and flavours of their origins.



QUALITY ABOVE ALL

Our unwavering commitment to quality serves as the cornerstone of our philosophy. We meticulously source products that meet stringent standards, ensuring that every offering we bring to India maintains its premium status and delights discerning palates.



CULINARY EXPLORATION

Embracing the belief that every region holds unique culinary treasures, we embark on a continuous journey of culinary exploration. Our philosophy encourages us to discover, celebrate, and share the diverse flavours and culinary heritage from across the globe.



CULTURAL CONNECTION

We're not just importing products; we're fostering cultural connections through food. Our philosophy emphasizes the power of food to bridge cultures and create shared experiences. By introducing premium gourmet foods to India, we aim to celebrate the diversity of global cuisines.

———— What We Do ————

Culinary Excellence: We specialize in sourcing and delivering the epitome of culinary perfection, bringing a diverse range of premium gourmet products directly to your kitchen.

Baking Delights: Indulge in our carefully curated selection of premium bakery products that cater to the most discerning bakers, elevating your creations with unmatched quality.

Global Culinary Exploration: Embark on a journey of flavors as we present a diverse array of culinary delights from around the world, ensuring every bite is a unique gourmet experience.

Art of Baking: Elevate your baking with our premium bakery offerings, from exquisite ingredients to specialized tools, allowing you to master the art of creating delectable baked goods.

Gourmet, Delivered: Experience the convenience of having culinary and bakery premium gourmet products at your fingertips. We pride ourselves on making gourmet exploration and baking excellence accessible to all.





Map of Origin





CONTENTS

SWEET

-  Couverture Chocolate
-  Frozen Fruit Purees
-  Fruit Fillings
-  Tart Shells and Macarons
-  Heavy Creams
-  Gelato Ingredients
-  Specialised Ingredients

SAVOURY

-  Fats & Olive Oil
-  Anti-Pasti
-  Flour
-  Artisanal Pasta
-  Peeled Tomatoes
-  Truffle Collection
-  Balsamic Vinegar






GOURMET
BELGIAN CHOCOLATE


Obsession
30

BELGIAN WHITE CHOCOLATE
COCOA BEANS SOURCED
FROM WEST AFRICA

30%
22.7%
36%

EMPOWERING
CHEF
FROM FARMER TO



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EMPOWERING
CHEF
FROM FARMER TO





veliche

GOURMET
BELGIAN CHOCOLATE



Did you know that the term "couverture" comes from the French word "couvrir," which means "to cover"? It perfectly reflects the main purpose of this high-quality chocolate - to cover or coat confections with its luscious, glossy texture, giving them a professional and polished look!





Veliche is a premium, artisanal chocolate brand with a strong legacy of producing high-quality Belgian chocolate. Offering a rich taste and complex cacao notes, Veliche chocolate is the perfect ingredient for professionals looking to give their customers a sublime chocolate experience!

Veliche sources only the best cacao beans to produce excellent Belgian chocolate. The brand offers superlative products to help chocolate artisans harness the famous Belgian chocolate taste.

Obsession 30

A rich Creamy white chocolate with a superb balance of milky sweetness.

30%	36%	22.7%	2.5 kg
MIN. COCOA SOLIDS	AVERAGE FAT	MILK SOLIDS	AVAILABLE WEIGHT

Applications

- GANACHES
- PRALINES
- PASTRIES
- DESSERTS
- CAKES
- MOUSSES
- ENROBING / MOULDING



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Intense 35

Finest Belgian milk Chocolate, composed with a pronounced milk profile, delicate caramel touches and a serene cocoa finish.

35%	36%	21.8%	2.5 kg
MIN. COCOA SOLIDS	AVERAGE FAT	MILK SOLIDS	AVAILABLE WEIGHT

Applications

- GANACHES
- PRALINES
- PASTRIES
- DESSERTS
- CAKES
- MOUSSES
- ENROBING / MOULDING



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Essential 54

Well-balanced and rounded dark couverture chocolate with a soft bitter chocolate note to serve all of your needs.

54%

MIN. COCOA SOLIDS

35%

AVERAGE FAT

2.5kg

AVAILABLE WEIGHT

Applications

-  GANACHES
-  ICE CREAMS
-  PASTRIES
-  DESSERTS
-  CAKES
-  MOUSSES
-  ENROBING / MOULDING



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Sensation 72

Strong, Powerful dark couverture chocolate, with a rich concentration of cocoa, providing accentuated bitterness and predominant fruitiness.

72%

MIN. COCOA SOLIDS

44%

AVERAGE FAT

2.5kg

AVAILABLE WEIGHT

Applications

-  GANACHES
-  ICE CREAMS
-  PASTRIES
-  DESSERTS
-  CAKES
-  PRALINES



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Emotion 58

Dark, bittersweet couverture chocolate with a delicate cocoa taste. A must for all artisans.

58%

MIN. COCOA SOLIDS

37%

AVERAGE FAT

2.5 kg

AVAILABLE WEIGHT

Applications

-  GANACHES
-  ICE CREAMS
-  PASTRIES
-  DESSERTS
-  CAKES
-  MOUSSES
-  ENROBING / MOULDING



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Truffle Shells

Milk / White / Dark

S.NO	PRODUCT NAME	QTY PER CASE
SMET		
1	Truffle Shells Milk	504
2	Truffle Shells White	504
3	Truffle Shells Dark	504







Embassy
CHOCOLATE



New World Couverture Chocolate epitomizes chocolate craftsmanship, meticulously curated to capture the finest flavors and textures. Sourced from select cocoa beans worldwide, it undergoes a precise process, ensuring a harmonious blend and roasting for rich, nuanced flavors and a velvety texture. With a high cocoa butter content, it promises a luxurious finish and remarkable fluidity, perfect for professionals and home bakers. Renowned for its intricate detail retention and exquisite taste profile, it's the pinnacle of premium cocoa excellence.





Embassy Chocolate proudly brings together the expertise of skilled chefs and a highly seasoned research & development team to craft a distinguished Indonesian couverture chocolate brand. This New World Chocolate is the result of meticulously sourced ingredients from Asia, South America, and Africa, meticulously blended and produced in Indonesia. By harmonizing beans from diverse origins, they ensure consistent quality, mitigating any irregularities inherent in a single region. This approach not only guarantees unwavering chocolate excellence but also stabilizes pricing, shielding the customers from abrupt market fluctuations. Employing a unique blended cocoa bean model, Embassy Chocolate curates the finest characteristics—aroma, taste, acidity, and melting properties—from each region, fashioning a distinct range of couverture chocolate products.

Embassy Zen White Chocolate 33%

The Zen has the right balance of vanilla, milk and sweetness with a creamy mouthfeel. Everything that you would expect from a white couverture chocolate.

Cocoa min.	Fat Content	Fluidity
33%	41%	●●●●○

Applications

- 🍦 GANACHES
- 🍬 PRALINES
- 🍰 PASTRIES
- 🍰 DESSERTS
- 🍰 CAKES
- 🍰 MOUSSES
- 🍫 ENROBING/MOULDING



Embassy Azalea Milk Chocolate Couverture 34%

Upon tasting, the Azalea has a light and balanced milk chocolate flavor profile with a buttery mouthfeel with just the right amount of sweetness.

Cocoa min.	Fat Content	Fluidity
34%	37%	●●●●○

Applications

- 🍦 GANACHES
- 🍬 PRALINES
- 🍰 PASTRIES
- 🍰 DESSERTS
- 🍰 CAKES
- 🍰 MOUSSES
- 🍫 ENROBING/MOULDING





Embassy Torres Dark Chocolate Chips 51%

The Torres is a bake-stable chocolate chips product with a well-balanced bittersweet taste that has a pleasant bite.

Cocoa min. **Fat Content** **Fluidity**
51% **32%** 🍫🍫🍫🍫🍫

Applications

- 🍦 GANACHES
- 🍫 PRALINES
- 🍰 PASTRIES
- 🍰 DESSERTS
- 🍰 CAKES
- 🍰 MOUSSES
- 🍫 ENROBING / MOULDING



Embassy Equatorial Blend Dark Chocolate Couverture 56%

A dark chocolate blend that has a pleasant bittersweet balance, with a pure and natural taste.

Cocoa min. **Fat Content** **Fluidity**
65% **38%** 🍫🍫🍫🍫🍫

Applications

- 🍦 GANACHES
- 🍦 ICE CREAMS
- 🍰 PASTRIES
- 🍰 DESSERTS
- 🍰 CAKES
- 🍫 PRALINES



Embassy Oceanic Blend Dark Chocolate Couverture 65%

The Oceanic Blend reveals notes of dried fruit with a hint of nuts that complement the rich chocolate flavor.

Cocoa min. **Fat Content** **Fluidity**
65% **43%** 

Applications

 GANACHES  ICE CREAMS  PASTRIES
 DESSERTS  CAKES  PRALINES



Embassy Continental Blend Dark Chocolate Couverture 75%

A dark couverture chocolate with strong bittersweet undertones with a hint of floral and nutty notes.

Cocoa min. **Fat Content** **Fluidity**
75% **45%** 

Applications

 GANACHES  ICE CREAMS  PASTRIES
 DESSERTS  CAKES  PRALINES



Embassy Rainforest Dark Chocolate Batons 52%

A bake-stable dark chocolate stick that retains its aroma and shape, while still providing a pronounced chocolate experience for a variety of gourmet viennoiserie applications from sweet breads, croissants, pain au chocolat, pastry fillings and Danish treats.

Applications

 GANACHES  ICE CREAMS  PASTRIES
 DESSERTS  CAKES  PRALINES



S.NO	PRODUCT NAME	CATEGORY	PACK-AGING	QTY PER CASE
Embassy				
1	56% EQUATORIAL BLEND DARK COURVETURE CHOCOLATE	DARK CHOCOLATE	2500 GMS	4
2	65% OCEANIC BLEND DARK COURVETURE CHOCOLATE	DARK CHOCOLATE	1000 GMS	8
3	75% CONTINENTAL BLEND DARK COURVETURE CHOCOLATE	DARK CHOCOLATE	2500 GMS	4
4	34% AZALEA MILK COURVETURE CHOCLATE	MILK CHOCOLATE	2500 GMS	4
5	33% ZEN WHITE COURVETURE CHOCOLATE	WHITE CHOCOLATE	1000GMS	8
6	51% TORRES DARK CHOCOLATE CHIPS	BAKE STABLE CHOCOLATES	2500 GMS	4
7	52% RAINFOREST DARK CHOCOLATE BATONS	BAKE STABLE CHOCOLATES	1500 GMS	8
TULIP				
8	TULIP CHOCOLATIER CHOCOLATE PASTE	CHOCOLATE PASTE	1000 GMS	12
9	TULIP CHOCO CREAM (READY GANACHE)	CHOCOLATE PASTE	5000 GMS	1
10	TULIP CHOCO RICE DARK	CHOCO RICE	2000 GMS	2
11	TULIP HAZEL DELIGHT	HAZELNUT PASTE	5000 GMS	1
12	TULIP ARTE TRUFFLESHELLS MILK (54X8PCS)	TRUFFLE SHELLS	1080 GMS	432
13	TULIP ARTE TRUFFLESHELLS DARK (54X8PCS)	TRUFFLE SHELLS	1080 GMS	432







Frozen fruit puree isn't just for dessert dreams – it's a versatile secret chefs adore. Whip it into sorbets and smoothies for bursts of natural sweetness and colors. But wait, there's more: this puree isn't limited to sweet treats. It's a creative canvas for unique savory sauces and dips, sparking innovation in every dish. And guess what? With ripe fruit goodness locked in, you're tasting the essence of sunshine, no matter the calendar. Get ready to spin culinary magic with this fruity wonder!





Unleash the True Taste of Fruit - Capfruit's Frozen Purees and Coulis for Culinary Artistry

Capfruit is a French company specialising in sourcing and producing premium fruit products for the food industry. With over 25 years of experience, Capfruit has established itself as a trusted supplier of high-quality ingredients to chefs and food manufacturers worldwide. Their range of fruit products includes purees, coulis, concentrates, and frozen fruits made from carefully selected and hand-picked fruits.

A BURST OF FLAVOURS TO YOUR CULINARY ENDEAVOURS!

Uncover nature's essence with Capfruit's Fruit Puree range: 100% fruit, no added sugar (or 10% as per flavour), no colourings, flavourings, preservatives, or thickeners. Crafted in partnership with growers, these purees empower chefs, preserving authentic fruit flavours.



Apricot



Pineapple



Lime



Strawberry



Mandarin



Blackberry



Lychee



Alphonso Mango



Coconut



Passion Fruit



Raspberry



Blood Orange



Blueberry



CAPFRUIT FROZEN FRUIT PUREE (NO SUGAR) - FRANCE

S.NO	PRODUCT NAME	FRUIT ORIGIN	PACKAGING
1	COCONUT	VIETNAM	1KGS
2	PASSION FRUIT	ECUADOR	1KGS
3	BLACKBERRY	MEXICO	1KGS
4	STRAWBERRY (10-15%)	FRANCE	1KGS
5	LIME	MEXICO	1KGS
6	BLUEBERRY	USA	1KGS
7	LYCHEE	VIETNAM	1KGS
8	PINEAPPLE	COSTA RICA	1KGS
9	MANDARINE	ITALY	1KGS
10	RASPBERRY	USA	1KGS
11	MANGO	INDIA	1KGS
12	BLOOD ORANGE	ITALY	1KGS
13	APRICOT	FRANCE	1KGS



*Shelf life 24 Months







Fructose



Fruit fillings crafted from lush, sun-kissed flavors of tropical fruits embody the essence of paradise itself. A versatile delight, they effortlessly transform desserts into celestial creations, serve as luscious toppings or fillings that infuse every bite with a burst of exotic bliss and elevate gelatos to tantalizing heights. From spreading joy on morning toast to adorning confections with their natural sweetness, fruit fillings paint a flavorful masterpiece that celebrates the allure of the tropics in every delectable swirl and dollop.





Fructose

La Fruta Food Industries (Fructose) embarked on its journey in 2017 in Malaysia, dedicating itself to the production and supply of top-tier tropical fruit ingredients to the esteemed food service industry. Central to its mission is the unwavering commitment to preserving and enhancing quality, ensuring that each product retains the inherent essence and purity of natural fruits. Adhering staunchly to the most stringent food safety standards and guidelines, Fructose prioritizes the assurance of uncompromising safety and purity in every batch. Beyond production, the company passionately endeavors to introduce and promote the unique identity and unmatched flavors of tropical fruits on a global scale, fostering appreciation and recognition for these exquisite offerings from nature's abundant treasure trove.

INDUSTRIAL PACKAGING 3.3KG

HIGH FRUIT CONTENT (7 Flavours)



Mango



Strawberry



Pineapple



Jackfruit



Raspberry



Blueberry



Passion Fruit

RETAIL PACKAGING 595g-610g

HIGH FRUIT CONTENT (5 Flavours)



Mango



Strawberry



Raspberry



Blueberry



Passion Fruit



FRUTTOSE			
S.NO	PRODUCT NAME	PACKAGING	QTY PER CARTON
FRUTTOSE FILLING AND TOPPING (FOOD SERVICE PACKS)			
1	FRUTTOSE BLUEBERRY FILLING 60%	3300 GMS	6
2	FRUTTOSE STRAWBERRY FILLING 60%	3300 GMS	6
3	FRUTTOSE RASPBERRY FILLING 60%	3300 GMS	6
4	FRUTTOSE MANGO FILLING 85%	3300 GMS	6
5	FRUTTOSE JACKFRUIT FILLING 70%	3300 GMS	6
6	FRUTTOSE PINEAPPLE FILLING 85%	3300 GMS	6
7	FRUTTOSE PASSION FRUIT FILLING 60%	3300 GMS	6
8	FRUTTOSE RED CHERRY FILLING 60%	3300 GMS	6
9	FRUTTOSE MIXED BERRY FILLING 60%	3300 GMS	6
10	FRUTTOSE PEACH FILLING 70%	3300 GMS	6
FRUTTOSE FILLING AND TOPPING (RETAIL PACK)			
11	FRUTTOSE BLUEBERRY FILLING 60%	595 GMS	24
12	FRUTTOSE STRAWBERRY FILLING 60%	595 GMS	24
13	FRUTTOSE RASPBERRY FILLING 60%	595 GMS	24
14	FRUTTOSE MANGO FILLING 85%	595 GMS	24
15	FRUTTOSE PASSION FRUIT FILLING 60%	595 GMS	24
16	FRUTTOSE RED CHERRY FILLING 60%	595 GMS	24
17	FRUTTOSE MIXED BERRY FILLING 60%	595 GMS	24
18	FRUTTOSE PEACH FILLING 70%	595 GMS	24





/masdeu/



Tart shells and macarons, the exquisite epitome of patisserie artistry, captivate the senses with their delicate charm and unparalleled craftsmanship. The buttery, crisp perfection of tart shells with precise, fluted edges and golden hue serves as an impeccable canvas for a symphony of flavors, whether cradling luscious fruit compotes or luxuriously creamy custards. Meanwhile, the macaron, a triumph of precision and finesse, with their delicate meringue shells, encapsulates a symphony of flavors within their crisp yet tender embrace. Together, tart shells and macarons stand as testaments to the artistry and sophistication of pastry, enchanting palates with their divine flavors and exquisite presentation.



Masdeu specializes in crafting a diverse range of food bases ideal for filling, from tartlets to wafers, tracing its artisanal origins to a family bakery near Barcelona in 1945.

Evolving to cater specifically to the hospitality industry, Masdeu's third generation expanded its influence by acquiring Mariebel in France in 2016. Through extensive collaboration with customers, the brand adeptly addresses concerns in pastry and confectionery preparation. The bases, favored by food service professionals, streamline operations, ensuring minimal handling times while upholding impeccable standards in quality, hygiene, and cost-effective production control.

WAFFLE MINI CONES



**MINI CONE ASSORTMENT
4 FLAVOURS - NEUTRAL**



**MINI CONE COCOA ASSORTMENT
4 FLAVOURS - SWEET**

(Cocoa, Cocoa with Nuts, with Lemon, with Strawberry))

WAFFLE COCOA ROLLED BISCUITS



**MINI COCOA ROLLED
BISCUIT - SWEET**

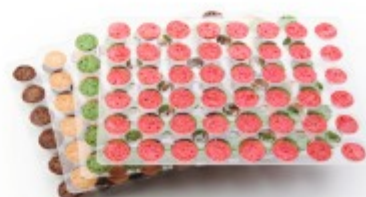


**MINI NUTTY COCOA ROLLED
BISCUIT - SWEET**

MACARONS



MACARON ASSORTMENT - SWEET
(Natural, Cocoa, Berries, Orange, Pistachio & Violet)



MACARON ASSORTMENT - SWEET
(Redcurrant, Lemon, Turquoise, Black)



PUFF PASTRY VOL-AU-VENTS & TARTLETS



BOUCHÉ - NEUTRAL



MINI BOUCHÉ
SQUARED - NEUTRAL



ROULÉ - NEUTRAL

PÂTE À CHOUX, SHEETS & SAVARINS



MINI ÉCLAIR - NEUTRAL
(With Butter)



ÉCLAIR - NEUTRAL



SHORTCRUST & PUFF PASTRY TARTLETS



**STRAIGHT-EDGE BUTTER
MINI TARTLET - SAVOURY**

(Onion)



**STRAIGHT-EDGE BUTTER
MINI TARTLET - NEUTRAL**

(Activated Charcoal)



**STRAIGHT-EDGE BUTTER
MINI TARTLET - SWEET**

(Cocoa)



**STRAIGHT-EDGE BUTTER
MINI TARTLET,
RECTANGLE - NEUTRAL**



**STRAIGHT-EDGE BUTTER
MINI TARTLET,
RECTANGLE - SAVOURY**



**STRAIGHT-EDGE BUTTER
MINI TARTLET,
RECTANGLE - NEUTRAL**

(Cocoa)



**STRAIGHT-EDGE
BUTTER TARTLET
- SWEET**



**STRAIGHT-EDGE BUTTER
TARTLET,
- SQUARED SWEET**



**STRAIGHT-EDGE
BUTTER TARTLET,**



**STRAIGHT-EDGE
BUTTER TARTLET, - SWEET**

(Cocoa)



**MINI CRUNCHY
TARTLET - SAVOURY**



**MINI SPOON
- NEUTRAL**

MASDEU - SPAIN AND FRANCE

S.NO	PRODUCT NAME	SIZE	DOUGH	QTY PER CASE
1	MINI CONE ASSORTMENT 4 FLAVOURS	75mm	NEUTRAL	180
2	MINI CONE COCOA ASSORTMENT 4 FLAVOURS	75mm	SWEET	180
3	MINI COCOA ROLLED BISCUIT	50mm	SWEET	165
4	MINI NUTTY COCOA ROLLED BISCUIT	50mm	SWEET	165
5	BOUCHÉ	70mm	NEUTRAL	90
6	MINI BOUCHÉ SQUARED	29mm	NEUTRAL	240
7	ROULÉ	110mm	NEUTRAL	90
8	STRAIGHT-EDGE BUTTER MINI TARTLET (ONION)	38mm	SAVOURY	192
9	STRAIGHT-EDGE BUTTER MINI TARTLET, (ACTIVATED CHARCOAL)	38mm	NEUTRAL	192
10	STRAIGHT-EDGE BUTTER MINI TARTLET, (COCOA)	38mm	SWEET	192
11	STRAIGHT-EDGE BUTTER MINI TARTLET, RECTANGLE	55mm	NEUTRAL	144
12	STRAIGHT-EDGE BUTTER MINI TARTLET, RECTANGLE	55mm	SAVOURY	144
13	STRAIGHT-EDGE BUTTER MINI TARTLET, RECTANGLE, (COCOA)	55mm	NEUTRAL	144
14	STRAIGHT-EDGE BUTTER TARTLET	50mm	SWEET	200
15	STRAIGHT-EDGE BUTTER TARTLET, SQUARED	70mm	SWEET	96
16	STRAIGHT-EDGE BUTTER TARTLET,	80mm	SWEET	96
17	STRAIGHT-EDGE BUTTER TARTLET, (COCOA)	80mm	SWEET	96
18	MINI CRUNCHY TARTLET	35mm	SAVOURY	288
19	MINI SPOON	75x36mm	NEUTRAL	252
20	MACARON ASSORTMENT (Natural, Cocoa, Berries, Orange, Pistachio & Violet)	35mm	SWEET	576
21	MACARON ASSORTMENT (Redcurrant, Lemon, Turquoise, Black)	35mm	SWEET	384
22	MINI ÉCLAIR (with butter)	55mm	NEUTRAL	240
23	ÉCLAIR	133mm	NEUTRAL	140







PROFESSIONAL



Indulge in the rich, velvety perfection of Heavy Creams from Ireland, a testament to the unparalleled quality of dairy craftsmanship. Upgrade your culinary creations with the decadence of Heavy Creams, a sublime addition to every kitchen repertoire. Perfect for adding velvety smoothness to your dishes, heavy cream is a versatile ingredient ideal for whipping up luxurious desserts, enriching sauces, or elevating your morning coffee.





PROFESSIONAL

Founded in 1966, the Avonmore Creameries Federation emerged from the collaboration of 36 smaller co-ops, giving rise to the renowned brand, Avonmore. With an unwavering commitment to delivering the finest quality and freshest products, the company established its state-of-the-art milk processing facility in Ballyragget, situated near the Avon River, the namesake of Avonmore. Today, Avonmore stands as Ireland's premier milk brand, proudly holding the #1 position. The brand attributes its success to a steadfast adherence to founding principles – a dedication to innovation, an unwavering commitment to freshness, and a relentless pursuit of quality without compromise.



WHIPPING CREAM
35.1% FAT

YIELD

This product has exceptional whipping ratios with an average of 2.5 Litres per Litre of base product.

HOLD AT 4°C OVER 24H

This product has a very good hold over a 24 hour period.

FIRMNESS

Holds firm for decorating

TASTE

Characteristic dairy taste, brings out flavours.

Results obtained in optimal conditions, laboratory temperature 16°C. Using a hobart mixer on speed setting 2 and creams of temperature of 4°C.



WHIPPING CREAM
38% FAT



YIELD

This product has exceptional whipping ratios with an average of 2.5 Litres per Litre of base product

HOLD AT 4°C OVER 24H

This product has excellent hold over a 24 hour period.

FIRMNESS

Holds firm for decorating

TASTE

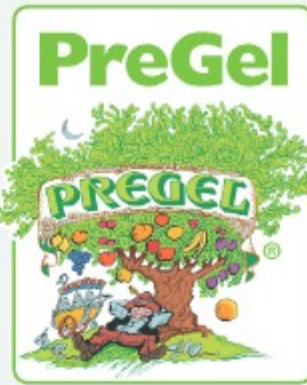
Indulgent, luxurious dairy flavour

* Results obtained in optimal conditions, laboratory temperature 16°C. Using a hobart mixer on speed setting 2 and creams of temperature of 4°C.

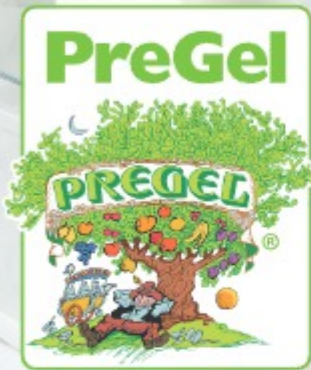
S.NO	PRODUCT NAME	PACK-AGING	QTY PER CASE
1	Whipping Cream 35.1% Fat	1 LTR	12
2	Whipping Cream 38% Fat	1 LTR	12







The sublime decadence of authentic Italian Gelato is a hallmark of unparalleled quality and flavor. Crafted with precision and passion, each velvety scoop embodies a rich heritage of Italian artisanship. The secret lies in the careful balance of tradition and innovation, resulting in a texture that's delightfully smooth, flavors that are intensely vibrant, and a richness that lingers on the palate. Celebrated for its purity and authenticity, Italian gelato elevates the dessert experience, inviting you to savor the essence of Italy with every spoonful. Immerse yourself in the world of premium quality and savor the unparalleled delight of Italian gelato.



Pregel, established in 1967, embodies the essence of Italy's culinary legacy with an unwavering commitment to revolutionizing gelato products. Rooted in Emilia, nestled within the esteemed Italian Food Valley, Pregel cherishes and upholds time-honored traditions. The Gavasseto (RE) factory, expanding since 1982 to encompass 150,000 m2 across Italy, America, and Germany, houses three facilities and employs over 700 dedicated individuals. The cutting-edge facilities, including a microbiological chemical laboratory, ensure meticulous quality control.

For over fifty years, Pregel has been a cornerstone, producing semi-finished products for gelato parlors, pastry shops, and coffee establishments. Their mission revolves around crafting top-quality ingredients that streamline the production process, embodying an unwavering commitment to excellence. At Pregel, their philosophy envelops the entire production chain, aiming to deliver exceptional, innovative, and authentically Italian products. Synonymous with quality, Pregel prioritizes simplifying production for customers while championing the 'Made in Italy' ethos throughout every stage of creation.





CONTENTS



BASES

PANNA 50
FIBRAGEL 100
YOGGI
CACAO PAT
LIGHT & STEVIA



FLAVOURS

COFFEE COSTA D'ORO
HAZELNUT P.FINE
PISTACCHIO VERDE PRIMAVERA
FORTEFRUTTO STRAWBERRY N
CIOCCONERO SPRINT
(WITHOUT MILK DERIVATIVES)
BUBBLE GUM
GIANDUIOTTO ROCK
ORO D'ORO ROCK
FORTEFRUTTO MANGO ALPHONSO N
FORTEFRUTTO PASSIONFRUIT N
LIMONE ZERO
MERINGUES
TENERISSIMO FIORDILATTE
CAMEL
GOLDEN VANILLA
CIOCCOLATINA DARK



ARABESCHI (TOPPINGS)

ARABESCHI BILBERRY N
ARABESCHI MONTE NERO
ARABESCHI OTTO CAMEL
BISCOTTO WITH PIECES
ARABESCHI CHEESECAKE
ARABESCHI LEMON BISCUIT
ARABESCHI OTTO CAMEL
BISCOTTO





LOUIS FRANÇOIS

FOOD INGREDIENTS SINCE 1908



In the realm of baking, essential ingredients like baking powder, pectin, gelatine powder, and vegetable proteins serve as silent heroes. Baking powder's chemical wizardry produces those fluffy cakes and muffins, while pectin's natural thickening prowess transforms fruits into irresistible spreads. Gelatine powder bestows structure and smoothness upon desserts like cheesecakes. And for those embracing plant-based choices, vegetable proteins seamlessly replace eggs, making baking a diverse and inclusive culinary experience. These facts underscore the vital role these specialised ingredients play in elevating baked goods to new dimensions of flavour and texture.



LOUIS FRANÇOIS

FOOD INGREDIENTS SINCE 1908

Experience the Finest of French Gastronomy with LOUIS FRANÇOIS - Crafting Excellence for over a Century.

LOUIS FRANÇOIS has been dedicated to crafting premium ingredients for gastronomy, bakery, pastry, confectionery, and ice cream for over a hundred years. The brand has become synonymous with the finest French quality through innovation and a passion for excellence.

PECTINS

YELLOW PECTIN

Gelling agent producing a non-reversible gel when heated in acid and sugar media (dry extract over 75%). Heat-resistant.

- **DOSE:** fruit pastes 10 to 20 g/kg of mass.
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

NH PECTIN TOPPING

Gelling agent giving a thermo-reversible gel and good hold on fruit. Pastry toppings with fruit pulp.

- **DOSE:** 8 to 12 g/kg of mass.
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

PECTIN X58

Gelling agent producing a thermo-reversible gel stable to freezing and thawing. For neutral toppings (tarts, sponge cakes, cookies) or low-sugar toppings.

- **DOSE:** 10 g/kg of mass.
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

PECTIN 325NH95

Gelling agent producing a thermo-reversible gel when heated in the presence of calcium ions and/or acidity. Thick-textured jams, sauces for toppings, fruit purées, jellied milk desserts, milk jams, coulis, panna cotta, cream desserts...

- **DOSE:** 3 to 50 g/kg of mass
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

PECTIN RAPID SET

Acid-reactive gelling agent with high dry extract. Jams, jellies and fillings (especially suitable for traditional jams with pieces). Heat-resistant.

- **DOSE:** 2.5 to 5 g/kg of mass.
- **PACKAGING:** 1 kg tin - 25 kg box

PECTIN MEDIUM RAPID SET

Acid-reactive gelling agent with high dry extract. Recommended for jellies and jams. Heat-resistant.

- **DOSE:** 2.5 to 5 g/kg of mass.
- **PACKAGING:** 1 kg tin - 25 kg box

PECTIN EXTRA SLOW SET

Pectin for jams and jellies to reduce dry extract to 55% and avoid adding too much sugar or overcooking. Works with a maximum pH of 3.5. Heat-resistant.

- **DOSE:** 2.5 to 20 g/kg of mass
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

PECTINS

PECTIN LM

Heat-resistant gelling agent recommended for jams and jellies with reduced sugar content. Can be used in organic and dietary products.

- **DOSE:** 1 to 20 g/litre
- **PACKAGING:** 1 kg tin - 25 kg box

TEXTURANTS

AGAR-AGAR (AVAILABLE IN ORGANIC FORM)

Natural vegetable gelling agent, red seaweed extract. Use in confectionery, pastries, desserts and charcuterie. The agar-agar solution must first be brought to the boil. The gel is obtained after cooling.

- **DOSE:** 5 to 40 g/kg
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

POWDERED GELATIN (PORCINE, BOVINE, FISH)

200 Bloom powder.

- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

PF PLANT GELLING AGENT

Produces a highly film-forming, translucent gel. Freeze-stable. Can be used in acidic and/or alcohol-containing recipes.

- **DOSE:** 35 to 50 g/litre
- **PACKAGING:** 150 g and 1 kg cans

XANTHAN GUM

Stabilizer and thickener in powder form, obtained by bio-fermentation. Cold processing. Stable in freezing/thawing and acidic environments. Resistant to strong shearing. For use in delicatessen dishes, pastries, viennoiserie, sauces, etc.

- **DOSE:** 2 to 5 g/kg of mass.
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

ALGINATE HV

Forms a stable, insoluble gel in the presence of calcium contained in milk and milk derivatives. Can also be used for spherification in the presence of calcium salts (calcium chloride and calcium lactate).

- **DOSE:** 0.1 to 1 g/l
- **PACKAGING:** 150 g and 1 kg tins - 25 kg box

**Special order items only size available 150gm, 500gm, 1kg

TEXTURANTS

SODIUM ALGINATE GF150

Ideal for milky dessert creams. Hydrates when cold. Freeze-stable. Does not syneresis.

- **DOSE:** 2 to 6 g/kg of mass.
- **PACKAGING:** 160 g and 1 kg tins - 26 kg box

CARRAGEENAN KAPPA PF

Gelling and thickening agent that reacts strongly with proteins and calcium. Heat-reversible. Formula free of retardant salts.

- **DOSE:** 3.2 to 3.6 g/kg.
- **PACKAGING:** 160 g and 1 kg tins - 26 kg box

CARRAGEENAN IOTA

Reacts with calcium and dairy proteins. Produces a fluid, heat-reversible gel.

- **DOSE:** 1 to 3 g/kg.
- **PACKAGING:** 160 g and 1 kg tins - 26 kg box

GELLAN GUM

Gelling agent that forms firm, transparent, bake-stable gels. Solubilizes under heat.

- **DOSE:** 20 to 26 g/kg of mass.
- **PACKAGING:** 160 g and 1 kg tins - 26 kg box

GALLIUM G (AVAILABLE IN ORGANIC)

Guar gum. Thickener that hydrates when cold and withstands heat. Use in sauces, fillings, ice creams, sorbets, delicatessen products...

- **DOSE:** 2 to 10 g/kg
- **PACKAGING:** 160 g and 1 kg tins - 26 kg box

CAROB BEAN GUM

Low-dose thickener and stabilizer. Best used hot in both dough and fillings (available in organic form).

- **DOSE:** 6 to 20 g/kg
- **PACKAGING:** 160 g and 1 kg tins - 26 kg box

GUM ARABIC POWDER

Coating agent for marzipan and dragées. Binder and thickener. Keeps fruit pulp in suspension in beverages. Hydrates in warm water.

- **DOSE:** Edible gum syrups: 20 g/l
- **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

EMULSIFIER

SUNFLOWER OR SOY LECITHIN POWDER

Emulsifier and antioxidant. Mainly used in bread-making and biscuit-making. Culinary aid for skimming and espumas.

- **DOSE:** Bakery products: 1 to 3 g/kg. | Cuisine: 7 g/l
- **PACKAGING:** 160 g and 1 kg tins - 20 kg box

FLUID LECITHIN FROM SUNFLOWER

(available in organic) or soya. More suitable for use in chocolate-making. Organic sunflower available.

- **DOSE:** 3 to 6 g/kg
- **PACKAGING:** 1 kg tin - 20 and 26 kg buckets

GLYCEROL MONOSTEARATE

Of sunflower origin. Emulsifier mainly used in ice cream and confectionery.

- **DOSE:** 0.1 to 1%
- **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

GALLIGEN

Pasty emulsifying base for sponge cakes and yellow doughs. Can be used in a siphon.

- **DOSE:** 60 to 70 g/kg of flour
- **PACKAGING:** 1 kg and 20 kg buckets

EMULSIFIER

GALLIMOUSSE

Non-palm origin. Expanding agent for the manufacture of aerated, chilled or frozen cream desserts.

- **DOSE:** 60 to 100 g/l of milk.
- **PACKAGING:** 1 kg tin - 26 kg bag

STABILIZERS

SUPER NEUTROSE

Stabilizer mainly used for sorbets. Improves smoothness, finesse and creaminess by avoiding crystals. Significantly improves overrun. Emulsifies mix constituents and corrects viscosity. Delays melting of glazed sticks.

- **DOSE:** 3 to 6 g/l
- **PACKAGING:** 160 g and 1 kg tins - 10 kg box

STAB 2000

Stabilizer developed specifically for ice cream. Emulsifier for dispersing fatty raw materials. Stabilizes the mixture's aqueous structure and prevents crystallization. Gives creaminess and facilitates expansion. Delays melting of popsicles.

- **DOSE:** 3 to 6 g/L
- **PACKAGING:** 160 g and 1 kg tins - 10 kg box

CHANTIFIX

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

- **DOSE:** 6 to 20 g per liter of cream (depending on cream composition).
- **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

CULINARY AID

NOUGASEC

By eliminating moisture absorption, nougats, nougatines and pralines can be preserved for longer... Improves cutting, prevents sticking and bleeding of cooked sugars.

- **DOSE:** 70 to 100 g/kg of sugar used
- **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

GALLIASORB (LIQUID SORBITOL E420)

Softness stabilizer and anti-crystallization (cakes, yellow dough, pastries, chocolate candies...).

- **DOSE:** 3 to 6% of total mass
- **PACKAGING:** 2.6 kg tin - 26 kg bag

IMPETART

Insulator for pie shells: waterproofs sweet or savory doughs against humidity. Use in fruit or savory pies, wafers, crepes, ice cream cones, pizzas...

- **DOSE:** 6 to 10% in relation to flour.
- **PACKAGING:** Box 1 kg - Carton 20 kg

INULIN

Chicory fiber, adds creaminess and body while reducing sugar and/or fat.

- **DOSE:** 2 to 6% of total mass.
- **PACKAGING:** 1 kg tin - 26 kg bag

CITRUS FIBER

Citrus fiber has thickening and emulsion-stabilizing properties for creamy, filling and vegan mayonnaise applications.

- **DOSE:** 0.2 to 2% of total mass.
- **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

FLAX FIBER

Flax fiber stabilizes your preparations such as mousses, fillings...

- **DOSE:** 0.2 to 2% of total mass.
- **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

CULINARY AID

PSYLLIUM FIBER

Psyllium fiber has thermo-reversible gelling properties and is used for gluten-free applications.

- * **DOSE:** 0.2 to 2% of total mass.
- * **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

PLANT PROTEINS

Pea and potato fibers to replace egg, milk and gelatin.

- * **DOSE:** 0.5 to 2% of total mass.
- * **PACKAGING:** 160 g and 1 kg tins - 12.6 kg bag for potatoes.

SOUFLIX

Modified, pregelatinized starch. Stable in freezing, cooking and acidic environments.

- * **DOSE:** 1 to 3% of total mass
- * **PACKAGING:** 100 g and 1 kg tins - 20 kg bag

ASCORBIC ACID

Edible antioxidant. Increases pasta elasticity and tolerance, strengthens the glutinic network.

- * **DOSE:** 300 to 600 mg/kg.
- * **PACKAGING:** 160 g and 1 kg tins - 26 kg box

ASCORBIC ACID

Edible antioxidant. Increases pasta elasticity and tolerance, strengthens the glutinic network.

- * **DOSE:** 300 to 600 mg/kg.
- * **PACKAGING:** 160 g and 1 kg tins - 26 kg box

CITRIC ACID

Enhances taste, improves preservation by adjusting acidity, pH corrector. Potentiates antioxidant activity, used in baking powders and as an acidulant in confectionery.

- * **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

MALIC ACID

Weak acid. Naturally present in many fruits, including apples. Used to adjust acidity and tartness, especially in confectionery and mixology.

- * **PACKAGING:** 1 kg tin - 26 kg box

TARTARIC ACID

Enhances aromas, has a tangy taste, pH corrector, potentiates antioxidant activity. Stabilizes the appearance and color, flavor and nutritional value of vegetables and fish. Limited use.

- * **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

CREAM OF TARTAR

Accelerates sugar inversion during baking. Prevents stiff whites from graining. Adds a tangy taste.

- * **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

CALCIUM LACTATE

Can also be used for spherification. Neutral taste.

- * **PACKAGING:** 160 g and 1 kg tins - 20 kg bag

CALCIUM CHLORIDE

Calcium salt used in synergy with HV alginate for spherification. Very high moisture absorption capacity.

- * **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

SODIUM CITRATE

Acidity corrector to raise pH, neutralizes excessive acidity in certain preparations. Strong base. Make a 60% solution and add the quantity needed to reach the desired pH.

- * **PACKAGING:** 1160 g and 1 kg tins - 26 kg bag

CULINARY AID

BAKING POWDER

Balanced leavening powder that enables doughs to rise under the combined action of moisture and heat, without leaving alkaline residues, thus avoiding saponification. Maximum, even yield without tinting the dough. Yellow pasta, cookies... Available in PF quality (sodium bicarbonate and sodium citrate), gluten-free, certified ORGANIC, late (for frying)...

- * **DOSE:** 16 to 20 g/kg flour
- * **PACKAGING:** 1 kg tin - 26 kg bag

TREHALOSE

Much less sweet than sugar but not a polyol (non-laxative), anti-crystallizing, less hygroscopic than glucose, easy to use.

- * **PACKAGING:** 1 kg tin - 20 kg bag

ISOMALT

Less sweet than sugar and not very hygroscopic; recommended for decorative sugars.

- * **DOSE:** 1 kg in 100 to 200 g of water.
- * **PACKAGING:** 1 kg tin - 26 kg bag

INVERT SUGAR

Enhances softness with more sweetness.

- * **DOSE:** 2 to 6% of total mass.
- * **PACKAGING:** 1 kg tin - 16 kg bucket

DEXTRASE

Simple, low-sugar powdered sugar. Lowers the freezing point of ice cream and prevents crystallization. Contributes to the fermentation of leavened products.

- * **DOSE:** generally 2-6% of total weight.
- * **PACKAGING:** 1 kg tin - 6 kg and 26 kg bags

DEHYDRATED GLUCOSE

DE40 powdered glucose syrup with low-sugar flavor. Anti-crystallizing for ice cream. Better mouthfeel during melting. Different D.E. (dextrose equivalents) available.

- * **DOSE:** 3 to 6% of total mass.
- * **PACKAGING:** 1 kg tin - 6 kg and 26 kg bags

SORBITOL (E420 IN POWDER FORM)

Softness stabilizer and anti-crystallization (cakes, yellow dough, chocolate candies...).

- * **DOSE:** 3 to 6% of total mass.
- * **PACKAGING:** 160 g and 1 kg tins - 26 kg bag

MALTTOL (POWDER OR LIQUID)

Polyol with high sweetness. Can replace sugar.

- * **PACKAGING:** 6 kg and 26 kg powder bags - 10 kg syrup pails

MAPLE SYRUP, SUGAR AND NUGGETS

Liquid, thicker or thinner, powder, granules... Typical maple flavor. Provides numerous trace elements, contains no allergens and is 100% natural.

- * **PACKAGING:**

COCONUT FLOWER SUGAR

Liquid, thicker or thinner, powder, granules... Typical maple flavor. Provides numerous trace elements, contains no allergens and is 100% natural.

- * **PACKAGING:** 1 kg tin - Available in organic quality in 26 kg bags

MUSCOVADO LIGHT AND DARK SUGAR

Unrefined cane sugar from Mauritius, with a strong aromatic taste.

- * **PACKAGING:** 1 kg tin - 26 kg bag

ORGANIC AGAVE SYRUP

Naturally sweet substance with no aftertaste.
Low glycemic index sugar substitute with a more intense sweetness.

- PACKAGING: 5 kg can

ORGANIC MALTED PRODUCTS

DARK MALTED BARLEY FLOUR

Dark, roasted, aromatic flour. Has no enzymatic activity.
Recommended for providing a full-bodied taste and a very dark color:
black bread, rye bread, etc. Flour obtained by needle milling.

- PACKAGING: 5 kg and 25 kg bags

MALTED BARLEY FLOUR – MALTONE

Dark malt with no enzymatic activity. Aromatic, cream-colored flour
with a typical flavor. Flour obtained by needle milling.

- PACKAGING: 5 kg and 25 kg bags - Organic: 25 kg bag

MALTED AND TOASTED RYE FLOUR – RYETONE

Malted rye provides many different aromatic tones
with a more or less intense brown color.

- PACKAGING: 5 kg and 25 kg bags

MALTED WHEAT FLOUR – WHEATONE

Malted whole-wheat flour, very low in enzymes. Recommended
whenever brown color and distinctive aroma are desired: rye bread,
rusks and Swedish breads.

- PACKAGING: 5 kg and 25 kg bags

MALTED RYE FLAKES

For incorporation directly into the mixer: adds flavour,
color and original texture. Particularly suitable for rye
or multi-grain breads.

- DOSE: 15 to 25
- PACKAGING: 5 kg, 15 kg and 25 kg bags

MALTED WHEAT KERNELS – BUMPED

Brown grains with a pronounced malty taste.

- DOSE: 50 to 200 g/kg flour
- PACKAGING: 5 kg and 25 kg bags

MALTED BARLEY SYRUP

Maltose syrup, alternative to DE40 glucose syrup or invert sugar.
Adds color and cereal notes.

- DOSE: 3 to 5% by weight
- PACKAGING: 25 kg bucket

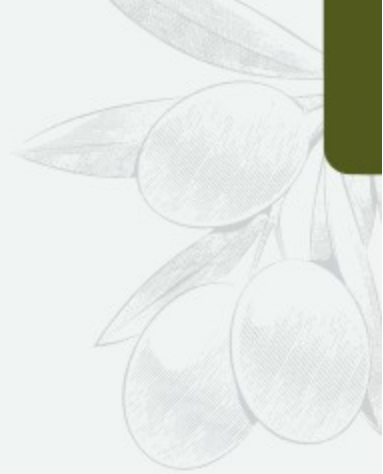
POWDERED MALT EXTRACT

Adds flavor and color to bread products. Improves the crispness of dry cookies.
Goes well with chocolate, coffee and caramel flavors. Acts as an
anti-crystallizer in ice cream.

- DOSE: 3 to 5% by weight
- PACKAGING: 25 kg bag







SPARTA
GOURMET



Mediterranean Greek olives and their products have been cherished for millennia. Did you know that the revered olive tree, symbolizing peace and abundance, can live for centuries, with some trees dating back over a thousand years? Beyond their culinary allure, olives are also used to produce some of the world's finest olive oils and spreads, connecting generations through their rich history and timeless flavours.





SPARTA
GOURMET

At Sparta Gourmet, we honor our Spartan roots and the beauty of Greece's lands. Using a combination of tradition and technology, we are proud to produce one of the finest olive oils in the country. Our rich olives render an authentic, traditional extra virgin olive oil. Containing several beneficial antioxidants and monosaturated fats, extra virgin olive oil is a key ingredient in the Mediterranean diet, recommended for healthy daily consumption and embodying the wealth of nature with every taste. Our Kalamata variety olives are the hidden gems of the Peloponnese.

EXTRA VIRGIN OLIVE OIL

Experience the essence of premium quality in our Extra Virgin Olive Oil, crafted to deliver essential nutrients for modern daily nutrition. Immerse yourself in the distinctive aroma and indulgent flavour of the Koroneiki variety, extracted solely through mechanical means for the highest quality.



250 ML



500 ML



1000 ML



5000 ML



GREEN OLIVES

Savor Sparta's legacy with our handpicked Green Olives, a taste of authentic Mediterranean flavors cultivated through generations of expertise. Indulge in the briny essence of our Green Olives, a tribute to Sparta's culinary heritage, capturing the essence of the Mediterranean in each bite.

Pitted



580 GRM

Sliced



580 GRM

Pitted



580 GRM

Sliced



580 GRM

KALAMATA OLIVES

Savor the authentic essence of Greece with Sparta Gourmet's Kalamata olives, an exquisite culinary treasure that brings the rich flavors of the Mediterranean to your table.

STUFFED OLIVES

Indulge in the diverse medley of flavours with Sparta's stuffed olives, featuring almond, jalapeno, pimento, and garlic fillings—a tantalizing symphony for your taste buds. Savour the exquisite fusion of textures as our stuffed olives unite the richness of almond, the kick of jalapeno, the sweetness of pimento, and the warmth of garlic, creating a culinary masterpiece in every bite.

Almond



580 GRM

Pimento



580 GRM

Garlic



580 GRM

Jalapeno



580 GRM

KALAMATA PASTE

A very tasteful Olive paste (tapenade) from delicious Kalamata olives. A great spread for vegetables, bread or crackers and the perfect "meze" to accompany a glass of ouzo or wine.



285 GRM



GREEN OLIVES (HORECA)



3.45 kg

KALAMATA OLIVES (HORECA)



3.45 kg

SPARTA GOURMET - GREECE			
S.NO	PRODUCT NAME	PACKAGING	QTY PER CASE
1	EXTRA VIRGIN OLIVE OIL	250 ML	12
2	EXTRA VIRGIN OLIVE OIL	500 ML	12
3	EXTRA VIRGIN OLIVE OIL	1000 ML	12
4	EXTRA VIRGIN OLIVE OIL	5000 ML	4
5	GREEN OLIVES - Pitted	580 ML	24
6	GREEN OLIVES - Sliced	580 ML	24
7	KALAMATA OLIVES - Pitted	580 ML	24
8	KALAMATA OLIVES - Sliced.	580 ML	24
9	STUFFED OLIVES - Almond	580 ML	24
10	STUFFED OLIVES - Pimento	580 ML	24
11	STUFFED OLIVES - Garlic	580 ML	24
12	STUFFED OLIVES - Jalapeno	580 ML	24
13	GREEN OLIVES (HORECA) - Pitted	3.45 KG	6
14	GREEN OLIVES (HORECA) - Sliced	3.45 KG	6
15	KALAMATA OLIVES (HORECA) - Pitted	3.45 KG	6
16	KALAMATA OLIVES (HORECA) - Sliced	3.45 KG	6
17	KALAMATA PASTE	285 ML	24





The secret behind Italy's perfect pizzas and pastas lies in the flour. Did you know that both pizza and pasta flours are meticulously crafted to bring out their unique textures? Pizza flour, often labelled as "00," is finely milled for a light and airy crust, while pasta flour boasts a higher protein content, ensuring al dente perfection. These flours are the unsung heroes that transform dough into culinary masterpieces - a testament to Italy's dedication to the art of food.





Crafting Italian Excellence in Every Grain - Molino Naldoni's Premium Flour and Semolina for Culinary Perfection

Molino Naldoni is an Italian company that produces high-quality flour and semolina using carefully selected wheat varieties from Emilia-Romagna. With a tradition of excellence dating back to 1918, their products are trusted by food industry professionals and home cooks alike.

For Fresh Pasta



- W190
- P/L 1,00
- Protein >11%

Pasta Farina Type '00'

Ideal for Fresh Pasta, long and stuffed.
(100 % ITALIAN WHEAT)



- W220
- P/L 1,50
- Protein >12,5%

Semolina

Ideal for Pugliese, focaccia bread and pasta.
(100 % ITALIAN WHEAT)

MOLINO NALDONI - ITALY			
S.NO	PRODUCT NAME	PACKAGING	QTY PER CASE
1	PIZZA SPECIALE	1000 GRM	1000 x 10
2	ITALIAN PIZZA FLOUR SMORFIA	5000 GRM	5000 x 1
3	ACTIVE DRY YEAST	500 GRM	500 x 10
4	PASTA FRESCA FARINA	1000 GRM	1000 x 10
5	SEMOLA	1000 GRM	1000 x 10



For Hand Stretched Pizza



Smorfia

Neapolitan pizza with a high crust and a soft and light dough.



Active Dry Yeast

Ideal for Pugliese bread, focaccia bread and fresh pasta. (100 % ITALIAN WHEAT)





Pasta
Toscana

100% GRANO TOSCANO

• Calamarata •

TRAFILATA AL BRONZO
Cottura: 12 min' circa



Pasta Toscana



Did you know that there are over 600 types of pasta in the world? From the classic spaghetti to whimsical shapes like farfalle (butterflies) and radiatori (radiators), pasta is a playground of creativity in the culinary world. Whether twirled, slurped, or layered, pasta's ability to adapt to countless sauces and flavours is what makes it a timeless comfort food loved worldwide.





Experience the taste of Italy with Pastificio Fabianelli's traditional pasta - crafted with passion and the finest ingredients since 1860

Established in 1860, Pastificio Fabianelli uses traditional methods to create high-quality pasta from Italy's best durum wheat semolina. Bronze dies to extrude the dough for a rough texture that holds sauces well, while slow drying preserves flavour and nutrition.

Perfect for authentic Italian cuisine lovers, chefs, and home cooks.

100% Durum Wheat Pasta - Bronze Cut



Farfalle



Casarecce



Linguine



Fusilli Grandi



Spaghetti



100% Durum Wheat Pasta - Bronze Cut



Tortiglioni



Penne Rigate



Pasta - Bronze Cut



Fusilli



Penne Rigate



Spaghetti

Artisanal Pasta - Bronze Cut



Paccheri Rigati



Calamarata



Pici

PASTA TOSCANA - ITALY			
S.NO	PRODUCT NAME	PACKAGING	QTY PER CASE
1	FARFALLE - DURUM WHEAT PASTA	500 GRM	500 x 24
2	CASARECCE - DURUM WHEAT PASTA	500 GRM	500 x 24
3	LINGUINE - DURUM WHEAT PASTA	500 GRM	500 x 24
4	FUSILLI GRANDI - DURUM WHEAT PASTA	500 GRM	500 x 24
5	SPAGHETTI - DURUM WHEAT PASTA	500 GRM	500 x 24
6	TORTIGILONI - DURUM WHEAT PASTA	500 GRM	500 x 24
7	PENNE RIGATE - DURUM WHEAT PASTA	500 GRM	500 x 24
8	FUSILLI - WHOLE WHEAT PASTA	500 GRM	500 x 24
9	PENNE RIGATE - WHOLE WHEAT PASTA	500 GRM	500 x 24
10	SPAGHETTI - WHOLE WHEAT PASTA	500 GRM	500 x 24
11	PACCHERI RIGATI - ARTISANAL PASTA	500 GRM	500 x 12
12	CALAMARATA - ARTISANAL PASTA	500 GRM	500 x 12
13	PICI - ARTISANAL PASTA	500 GRM	500 x 12



MALTAGLIATI

dal 1848





Did you know that pasta's unique shapes aren't just about aesthetics? Each type is designed with a purpose – to hold, scoop, or absorb sauces in the most delectable way. So, when you twirl spaghetti or cradle sauce with penne, you're not just enjoying a meal; you're experiencing a culinary masterpiece carefully crafted for taste and texture perfection.





Maltagliati is synonymous with the finest in Italian whole wheat pasta, a culinary gem born from a rich heritage of tradition and quality. Their pasta embodies the essence of Italian gastronomy, crafted with meticulous care to bring the wholesome goodness of whole wheat to your plate. Hailing from Italy, the heartland of pasta, Maltagliati sources the highest quality whole wheat to create a pasta that captures the authentic flavours and textures of Italian cuisine.

Our commitment to excellence extends to every step of production, ensuring that each strand of pasta delivers an unparalleled taste experience.



TAGLIATELLE
500 Grm



ORZETTO
500 Grm



CHIFFERI
500 Grm



LASAGNE
500 Grm



CAPELLINI
500 Grm



FETTUCCHINE
500 Grm



MALTAGLIATI - ITALY

S.NO	PRODUCT NAME	PACKAGING	QTY PER CASE
1	TAGLIATELLE	500 GRM	500 x 24
2	ORZETTO	500 GRM	500 x 24
3	CHIFFERI	500 GRM	500 x 24
4	LASAGNE	500 GRM	500 x 14
5	CAPELLINI	500 GRM	500 x 12
6	FETTUCCINE	500 GRM	500 x 12







TOSCANA • ITALIA



Those canned chopped and peeled tomatoes from Italy aren't just pantry staples – they're culinary gems with a story. Did you know that each tomato is picked at the peak of ripeness, preserving its flavour and vibrancy? These tomatoes are a taste of Italy's sun-soaked fields, ready to transform your recipes with an authentic burst of Mediterranean goodness.





TOSCANA • ITALIA



Experience the True Taste of Italy - Petti's Premium Canned Tomatoes and Sauces for Culinary Perfection.

Petti is an Italian company that produces premium canned tomatoes and tomato-based products for food professionals and enthusiasts worldwide.

With a focus on using the freshest and highest quality ingredients, Petti's products are trusted by chefs and cooks to deliver authentic and delicious Italian flavours to their dishes.

For Retail



Pomodoro Polpa

Tomato Pulp (Granpolposo Petti)
Canned Chopped Tomatoes

Pasta sauces, overnight stews and breakfast shakshuka, these tomatoes bring depth and richness to your dishes.



Pomodoro Tomato Pelati

(Succosi Petti) Canned
Peeled Tomatoes

Perfect for pizzas, pasta sauces, and more, can't get more authentic than this.



Passata Di Pomodoro

Sieved Tomato Puree (Delicato Petti)
Italian Tomato Puree

Open pour and cook. Pre Seasoned sauces for a quick meal at home.

PETTI - ITALY

S.NO	PRODUCT NAME	PACKAGING	QTY PER CASE
1	POMODORO POLPA	400 GRM	400 x 12
2	POMODORO TOMATO PELATI	400 GRM	400 x 12
3	PASSATA DI POMODORO	500 GRM	500 x 12
4	POMODORO TOMATO PELATI	2500 GRM	2500 x 6
5	POMODORO POLPA	2500 GRM	2500 x 6



For Food Service



Pomodoro Tomato Pelati

(Succosi Petti) Canned
Peeled Tomatoes

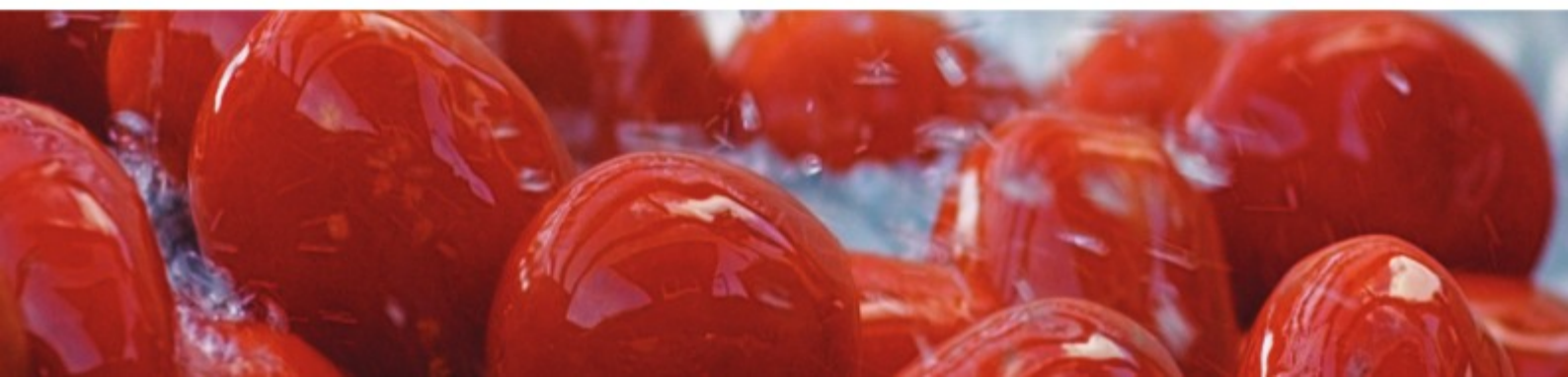
Perfect for pizzas, pasta sauces,
and more,
can't get more authentic than this.



Pomodoro Polpa

Tomato Pulp (Granpolposo Petti)
Canned Chopped Tomatoes

Pasta sauces, overnight stews and breakfast shakshuka,
these tomatoes bring depth and richness to your dishes.





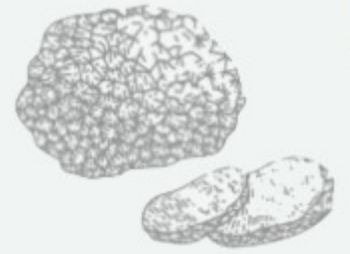
SALSA NERA
AL TARTUFO
GIULIANO TARTUFI
Black Truffle
Sauce
80g e

SALSA
TARTUFATA
GIULIANO TARTUFI
Truffle Sauce
80g e

SALSA CON
Tartufo
20%
GIULIANO TARTUFI
Truffle sauce
20%
80g e

SALSA CON
TARTUFO
BIANCO
GIULIANO TARTUFI
Sauce with
White Truffle
80g e

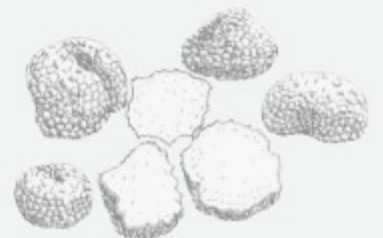
CREMA
TARTUFATA
GIULIANO TARTUFI
Truffle Cream
80g e



GIULIANO TARTUFI®



Truffles, those earthy marvels, come in more varieties than you might think. While the famed black and white truffles steal the spotlight, did you know there's an entire truffle orchestra of flavours? From delicate summer truffles to pungent winter truffles, each variety carries a unique aromatic profile that adds a touch of magic to your dishes. It's a gastronomic symphony where every truffle type takes the spotlight and dances on your taste buds.





GIULIANO TARTUFI®

Experience the magic of truffles with - authentic, sustainable, and delicious truffle products from Italy.

Indulge in the luxurious flavours of truffles with our exquisite selection. We offer aromatic truffle oils, truffle-infused products, and an array of truffle delicacies. Elevate your dishes to new heights of indulgence. Explore the unique taste and aroma of truffles with our carefully curated collection, and experience the gourmet delight they bring to your culinary creations.

White Truffle Oils & Spray

Savour the seamless elevation of your culinary creations with our truffle-flavored condiment. Crafted to effortlessly enhance various dishes and elevate the truffle taste, this white truffle-infused delight is available in both spray and oil options, guaranteeing a remarkably simple and delightful application.



250 ML / 500 ML

White Truffle Extra
Virgin Olive Oil



100 ML

White Truffle Extra
Virgin Olive Oil Spray





Truffle Powder

Unique and special powder dressing, winner in several international competitions as most innovative product. Thanks to its easy use, it is ideal for finishing many dishes and for giving taste and flavour to any truffle-based option.



30 GRM

Garlic, Chilly & Summer
Truffle Powder



30 GRM

Pecorino Cheese &
Summer Truffle Powder



20 GRM

Pesto And Summer
Truffle Powder



30 GRM

Summer Truffle
Powder



Truffle Sauces

Unveil a world of delectable possibilities with our truffle sauces. Created to perfection, each sauce is a harmonious blend of rich truffle flavours and finest ingredients, ready to effortlessly elevate your dishes. Elevate your culinary repertoire with the exquisite taste of our truffle sauces.



80 GRM Jar

Truffle Sauce



80 GRM Jar

Truffle Cream



25 GRM Jar

Whole Summer Truffle

Truffle Street Food & Fusion

Immerse yourself in a realm of irresistible flavours with our truffle-inspired street food and fusion innovations. From delectable truffle-infused chips to uniquely crafted ketchup and mayonnaise, we've reimagined classic favourites by infusing them with the distinctive richness of truffles. Elevate your street food adventure and experience a symphony of tastes that redefine indulgence.



80 GRM Jar

Hummus With
Summer Truffle



90 GRM Jar

Ketchup With
Summer Truffle



80 GRM Jar

Mayonnaise With
Summer Truffle



220 GRM

Truffle Spicy Sauce



100 GRM

Summer Truffle Chips

Dried Porcini

Experience the rich umami depth of our dried porcini mushrooms. Handpicked and carefully dehydrated to preserve their flavour, these mushrooms add a robust, earthy essence to your dishes. Elevate your culinary creations with the distinctive taste of our premium dried porcini, bringing a touch of gourmet excellence to every meal



30 GRM

Porcini



GIULIANO TARTUFI - ITALY			
S.NO	PRODUCT NAME	PACKGING	QTY PER CASE
1	WHITE TRUFFLE OLIVE OIL	250 ML	250 x 12
2	WHITE TRUFFLE OLIVE OIL	500 ML	500 x 6
3	WHITE TRUFFLE OLIVE OIL SPRAY	100 ML	100 x 12
4	GARLIC, CHILLY & SUMMER TRUFFLE POWDER	30 GRM	500 x 12
5	PECORINO CHEESE & SUMMER TRUFFLE POWDER	30 GRM	500 x 12
6	PECORINO CHEESE & SUMMER TRUFFLE POWDER	30 GRM	500 x 12
7	PESTO AND SUMMER TRUFFLE POWDER	20 GRM	500 x 12
8	SUMMER TRUFFLE POWDER	30 GRM	500 x 12
9	TRUFFLE SAUCE	80 GRM	500 x 12
10	TRUFFLE CREAM	80 GRM	500 x 12
11	WHOLE SUMMER TRUFFLE	25 GRM	500 x 12
12	HUMMUS WITH SUMMER TRUFFLE	80 GRM	500 x 12
13	KETCHUP WITH SUMMER TRUFFLE	90 GRM	500 x 12
14	MAYONNAISE WITH SUMMER TRUFFLE	80 GRM	500 x 12
15	TRUFFLE SPICY SAUCE	220 GRM	500 x 6
16	SUMMER TRUFFLE CHIPS	100 GRM	500 x 8
17	DRIED PORCINI	30 GRM	500 x 12





GRAN DEPOSITO
ACETO BALSAMICO
DI
Giuseppe Giusti
MODENA
DAL 1605



Balsamic vinegar, often aged like fine wine, undergoes a transformative journey in wooden barrels. But here's the twist: the older it gets, the sweeter it becomes, thanks to natural sugars concentration. From humble beginnings as grape juice to its elegant drizzle on salads, balsamic vinegar proves that age indeed brings out the sweetest nuances in life – and on our taste buds!





For over four centuries, the Giusti family's journey has woven an unbreakable thread connecting the past, present, and the future. The ancestral roots of the Giusti family trace back to the establishment of the very first wooden barrel batteries in the attic of their home on Via Farini in Modena.

Today, Giusti Balsamic Vinegars of Modena stand as a testament to this enduring legacy. Renowned globally, these vinegars enhance the creations of world-renowned chefs and grace the shelves of prestigious stores, both in Italy and across the globe.

MEDAL COLLECTION

Giusti's award-winning Balsamic Vinegars offer a symphony of flavours that elevate dishes, whether fresh or cooked. With aromatic richness and ideal balance, these versatile condiments create a culinary masterpiece, embodying notes of fruit, spices, and ancient woods.



**GIUSTI 1
SILVER MEDAL**
★★★★★
100 ML



**GIUSTI 2
GOLD MEDAL**
★★★★★
100 ML



**GIUSTI 3
GOLD MEDAL**
★★★★★
100 ML



**GIUSTI 4
GOLD MEDAL**
★★★★★
100 ML



**GIUSTI 5
GOLD MEDAL**
★★★★★
100 ML

GIUSEPPE-GIUSTI - GREECE			
S.NO	PRODUCT NAME	PACKGING	QTY PER CASE
1	GIUSTI 1 SILVER MEDAL	100 ML	NA
2	GIUSTI 2 GOLD MEDAL	100 ML	NA
3	GIUSTI 3 GOLD MEDAL	100 ML	NA
4	GIUSTI 4 GOLD MEDAL	100 ML	NA
5	GIUSTI 5 GOLD MEDAL	100 ML	NA



BALSAMIC VINEGAR



**BORDOLESE
BALSAMIC VINEGAR**

250 ML



**BORDOLESE
BALSAMIC VINEGAR**

500 ML



SABA GRAPE MIST

250 ML

WHITE BALSAMIC & CONDIMENT



**WHITE BALSAMIC
CONDIMENT**

100 ML



**WHITE BALSAMIC
VINEGAR**

500 ML



Over:

Fresh salads • Steamed vegetables • Fish & shellfish
White meat • Grilled vegetables • Fruit salads

FLAVOURED BALSAMIC GLAZE

Enhance dishes effortlessly with our glazes, skilfully crafted by reducing Balsamic Vinegar with cornstarch and cooked grape must. Versatile and flavourful, they span from fruity freshness to truffle's unique aroma, perfect for any dish.



CLASSIC

150 ML



WHITE GOURMET

150 ML



RASPBERRY

150 ML



FIG

150 ML



CHERRY

150 ML



GINGER

150 ML



VANILLA

150 ML

GIFT COLLECTIONS

This collection offers to Balsamic Vinegar lovers a tasting tour of the Giusti's Historical Collection: five Balsamic Vinegars of Modena of different recipes and increasing lengths of aging.



GIUSEPPE-GIUSTI - GREECE			
S.NO	PRODUCT NAME	PACKAGING	QTY PER CASE
1	BORDOLESE BALSAMIC VINEGAR	250 ML	NA
2	BORDOLESE BALSAMIC VINEGAR	500 ML	NA
3	SABA GRAPE MIST	250 ML	NA
4	WHITE BALSAMIC CONDIMENT	100 ML	NA
5	WHITE BALSAMIC VINEGAR	500 ML	NA
1	CLASSIC - FLAVORED BAL. GLAZE	150 ML	NA
2	WHITE GOURMET - FLAVORED BAL.	150 ML	NA
3	RASPBERRY - FLAVORED BAL.	150 ML	NA
4	CHERRY- FLAVORED BAL. GLAZE	150 ML	NA
5	VANILLA- FLAVORED BAL. GLAZE	150 ML	NA
1	GINGER- FLAVORED BAL. GLAZE	150 ML	NA
2	FIG- FLAVORED BAL. GLAZE	150 ML	NA
3	GIFT COLLECTIONS		NA



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