



Supreme selection by Rosy Mansueto



"My name is Rosy Mansueto,  
I manage and coordinate  
Mansueto's fresh food labs.  
I've been serving yachts for the past  
35 years of my life and throughout  
this long-standing experience I always aimed  
at offering the best and impressing our clients  
with high quality food together with  
innovative and reliable services.  
In a world where it seems that  
there is nothing left to discover  
I'm still involved in the challenge of  
sourcing original and real tastes,  
new ideas and food combination  
and special presentations thanks to the  
constant research in high quality  
and sophisticated raw ingredients  
I wanted to include in this book.  
The Supreme Selections' Catalogue  
by Rosy Mansueto is just meant  
to contain the most refined and  
delicious gourmet food coming from  
all over the world thought for customers  
with elite and refined tastes."

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*Goose - duck - poultry - rabbit*



## Goose



OC001 - kg. 4  
Roast snow goose



OC013 - kg. 3,5  
Semi-boneless Toulouse Goose  
("paletot" cut)



OC002 - g. 300  
Goose breast ("magret" cut)



OC003 - g. 350 - 400  
Confit goose leg



OC005 - g. 700  
Goose foie gras - extra quality  
grade



OC006 - g. 600  
Goose foie gras - first quality



OC010 - g. 700  
Refined melted goose fat

## Duck



AN001 - kg. 2,2  
Female Duck



AN012 - kg. 1,3  
Bonesless Duck



AN014 - kg. 1,7  
Whole Barbary duck



AN002 - kg. 3,3 - 4  
Drake



AN004 - g. 450  
Drake breast



AN003 - g. 200 - 250  
Duck breast



AN018 - g. 200  
Barbary duck breast





AN005 - g. 350  
Mulard duck breast



AN006 - g. 300 - 350  
Drake leg



AN008 - g. 450 - 500  
Mulard foie gras - extra quality grade



AN009 - g. 500  
Mulard foie gras - first quality grade



AN007 - g. 30  
Duck's raw liver pieces



ZCAN020 - g. 800 - 1000  
Duck meat (to keep at -18°C)

"ROUGIÉ"  
flash-frozen goose  
and duck foie gras



ZCAN027 - kg. 3  
Cleaned duck foie gras



ZCAN033 - g. 450 - 600  
Whole duck foie gras



ZCOC022 - kg. 3  
Cleaned goose foie gras



ZCOC024 - g. 600 - 900  
Whole goose foie gras



ZCAN029 - ml. 750  
Duck foie gras ice cream



ZCAN031 - kg. 1,4  
Mini-escalope of duck foie gras



ZCAN025 - kg. 2  
Duck foie gras nuggets



ZCAN022 - kg. 1,9  
Duck foie gras escalope



ZCAN035 - g. 60 - 80  
Duck foie gras escalope - Prestige



ZCOC020 - kg. 1,4  
Goose foie gras escalope

## Poultry



PL217 - kg. 3  
Chicken



PL222 - kg. 1,4  
Whole pullet



PL215 - g. 500  
Whole cockerel



PL225 - g. 700  
Boned cockerel



PL227 - g. 350  
Cockerel breast with wing



PL224 - kg. 2,5  
Whole farmyard chicken



PL221 - kg. 2,5  
Capon



PL251 - kg. 1,5  
Boneless capon



PL235 - kg. 3  
Traditional Capon of Morozzo  
(available in December)



PL341 - kg. 5  
Whole Turkey-hen



PL342 - kg. 4  
Boneless Turkey-hen



PL223 - kg. 2,2  
Bresse Chicken PDO



PL230 - kg. 4  
Bresse Capon PDO (available  
upon reservation from 15th to 31st  
December)



PL231 - kg. 3,5  
Bresse Turkey PDO (available  
upon reservation from 15th to 31st  
December)





ZCPL226 - g. 900  
Cockrels'crests (to be preserved at  
-18°C)

## Pigeon



PL007 - g. 500  
Hand-plucked pigeon gr.500



PL008 - g. 400  
Hand-plucked pigeon gr.400



PL035 - g. 250  
Boneless pigeon

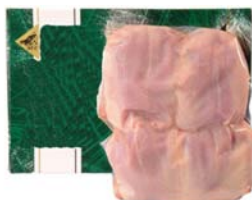


PL036 - g. 100 - 125  
Pigeon breast

## Quail



PL144 - g. 220  
Giant Quail



PL108 - g. 130  
Giant Quail boneless



PL137 - g. 50 - 60  
Quail breast (wingless and  
skinless)



PL109 - g. 16  
Quail legs



PL111  
Fresh quail eggs

## Guinea fowl



FA001 - kg. 1,5  
Whole Guinea Fowl



FA002 - g. 700  
Boneless Guinea Fowl



FA003 - g. 300  
Guinea Fowl breast (wingless)



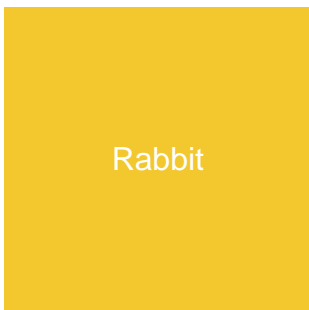
FA007 - g. 300  
French Guinea Fowl fillet  
(wingless)



FA012 - g. 200  
Supreme Guinea Fowl (half breast  
with wing)



FA005 - g. 170 - 190  
Guinea Fowl leg



CO001 - kg. 1,5  
Whole rabbit



CO002 - g. 800 - 900  
Boneless rabbit



CO004 - g. 900  
Traditional farm-raised rabbit  
boneless



CO003 - g. 500  
Rabbit loin



CO015 - g. 250 - 300  
Boneless rabbit loin



CO005 - g. 80  
Rabbit fillet



CO025 - g. 50  
Rabbit fillet - short cut



CO006 - g. 250  
Rabbit leg



CO020 - g. 140 - 160  
Boneless rabbit leg

*Beef*





## Home-grown Beef



BV130 - kg. 32

8-rib loin of PGI Central Apennines tender white beef ("marchigiana" and "romagnola" bovine races)



BV135 - kg. 35

8-rib loin of PGI Central Apennines tender white beef (Chianina race)



BV244 - kg. 1

Corned tender beef tongue (to be cooked)

## Argentinian Beef



BV370 - kg. 2

4/5 lb debeaded/deveined beef tenderloin



BV371 - kg. 1,6

3/4 lb debeaded/deveined beef tenderloin



BV372 - kg. 3,5 - 4,5

No-cord Sirloin



BV373 - kg. 2,5 +  
Rib Eye



BV374 - kg. 2,5  
Rump heart



BV380 - kg. 2  
"Selecta" 4lb+ deveined beef tenderloin 4-pc box



BV381 - kg. 1,6  
"Selecta" 3/4lb deveined beef tenderloin 5-pc box



BV382 - kg. 3,5 - 4,5  
"Selecta" no-cord sirloin 2-pc box



BV383 - kg. 2,5 +  
"Selecta" Rib eye 3/4-pc box



BV384 - kg. 2,5  
"Selecta" Rump heart 4-pc box



## Austrian Beef



BV240 - kg. 16 - 18

Organic tender beef 7-rib loin with backbone (from cattles less than 12 months old)



BV241 - kg. 20

8-rib loin with backbone (from cattles less than 30 months old)

## Irish Beef



BV002 - kg. 13

Entrecote 3 ribs with fillet/tenderloin



BV006 - kg. 7 - 8

Sirloin



BV007 - kg. 5 - 6

Entrecote 5 ribs (boneless, no-blade)



BV008 - kg. 3 - 3,5

Rib eye



BV021 - kg. 3

Tenderloin with cord



BV009 - kg. 5

Thick flank



BV010 - kg. 3,5

Rump heart



BV020 - kg. 1,4

Muscle



BV028 - kg. 2,5

Shoulder blade



BV014 - kg. 3

Chuck tenderloin



BV015 - g. 800 - 1000

Diaphragm



BV016 - kg. 1,5 - 2  
Top sirloin cap (Picanha)



BV017 - g. 400 - 500  
Beef cheek



BV018 - kg. 7  
Flat ribs



BV229 - kg. 1,9  
Beef tail

## Scottish Beef



BV432 - kg. 20  
Loin with rump



BV435 - kg. 1  
Skirt steak



BV426 - kg. 19  
PGI 8-rib loin (3-rib loin with fillet, headless and 5-rib loin boneless, no-blade)



BV428 - kg. 15  
Boneless loin with fillet



BV410 - kg. 2,5 - 3  
4/5 lb PGI debeaded/deveined beef tenderloin



BV420 - kg. 6 - 7  
PGI Sirloin



BV424 - kg. 15  
PGI 3-rib loin with fillet



BV430 - kg. 3  
PGI rib eye



BV422 - kg. 5,5  
PGI Entrecote (boneless, no-blade)



BV440 - kg. 2,5  
Shoulder blade

## North American Beef



BV540 - kg. 9  
Florentine T-bone steak

## Kobe-style Beef



BV706 - kg. 3 - 3,5  
Top blade



BV712 - kg. 1,8  
Skirt steak



BV708 - kg. 2,5  
Shoulder blade



BV705 - kg. 3  
Top sirloin cap



BV702 - kg. 6  
Entrecote



BV714 - kg. 1  
Rump tail



BV718 - g. 35 - 40  
Mini Hamburger



BV704 - kg. 3,4  
Rump





*Veal*



## 0/8-month Veal



VI005 - kg. 9  
Defatted veal loin fillet



VI015 - kg. 3  
7-rib veal cutlet



VI026 - kg. 2  
Frenched veal rack



VI023 - kg. 1  
Whole fillet



VI001 - g. 600  
Veal tenderloin head



VI006 - kg. 4  
Sirloin



VI009 - kg. 3  
Thick flank of veal



VI008 - kg. 4  
Veal rump



VI010 - kg. 2,5  
Topside rump



VI033 - kg. 1,6 - 2,2  
Veal heart of rump



VI016 - kg. 1  
Veal chuck tender



VI105 - kg. 1 - 1,5  
Veal jowl



ZCVI105 - kg. 2  
Veal jowl (to keep at -18°C)



VI011 - g. 900  
Veal shoulder blade



ZCVI020 - kg. 5  
Veal marrowbone (to keep at -18°C)



VI007 - kg. 2  
Veal hind shank (center cut)



ZCVI103 - kg. 2  
Rolled-up calf's head with tongue  
(to keep at -18°C)



VI131 - kg. 1  
Veal kidney with fat



VI102 - kg. 1,5  
Veal sweetbreads



VI135 - kg. 1  
Veal tongue



VI136 - g. 450  
Veal tail

0/8-month Rose  
Veal



VI030 - kg. 5  
Rose veal sirloin



VI031 - kg. 15 - 20  
Rose veal leg - 4 cuts (thick flank,  
rump, loin, topside rump)

8/12-month Tender  
Beef



VI060 - kg. 10 - 12  
Bone in veal loin



VI065 - kg. 5  
Veal sirloin



VI070 - kg. 1,5  
Veal fillet





*Pork - Canadian bison*



## Suckling Pig



VI311 - kg. 4 - 5  
Whole Suckling pig 4-5 kg



VI310 - kg. 8 - 10  
Whole Suckling pig 8-10 kg



VI312 - kg. 6,5 - 8  
Boneless whole suckling pig 6,5-8 kg



VI317 - kg. 2,8 - 3,5  
Suckling pig saddle



VI309 - kg. 3  
Suckling pig frenched loin



VI316 - kg. 2,2- 3  
Suckling pig leg



VI315 - g. 450  
Suckling pig shank



VI318 - g. 500 - 600  
Suckling pig neck rind on

## Home-grown Pork



VI314 - g. 450  
Pork fillet



VI322 - kg. 4 - 5  
Pork loin



VI325 - kg. 7  
"Bologna" cut pork loin



VI327 - kg. 10  
Boneless fresh ham (whole boneless pork leg)



VI313 - g. 500  
Pork net



VI320 - g. 700  
Pork shank

## Pure Iberian Pork (Spain)



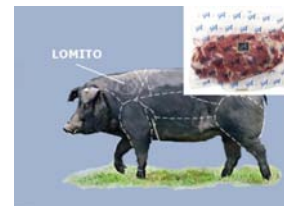
ZCVI340 - g. 250

Iberian pork fillet (to keep at -18°C)



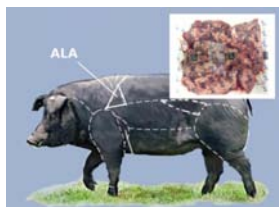
ZCVI341 - g. 360

Iberian pork shoulder blade (to keep at -18°C)



ZCVI343 - kg. 10

Frozen Iberian Bellota (Acorn-fed) pork neck (to keep at -18°C)



ZCVI342 - kg. 6

Iberian pork wing (to keep at -18°C)

## Canadian Bison



BV625 - kg. 2,5

Canadian bison fillet



BV620 - kg. 3,5

Canadian bison sirloin



BV610 - kg. 4,5

Canadian bison rib eye



BV615 - kg. 5 - 7

5-rib rack without backbone



BV630 - kg. 1,5

Canadian bison rump heart



BV640 - kg. 3

Canadian bison thick flank



BV641 - g. 800 - 1000

Canadian bison chuck eye roll





*Game*





## Game



SE001 - kg. 1,8 - 2,2  
Venison saddle



SE036 - g. 500 - 600  
Venison sirloin



SE002 - kg. 2,2 - 2,5  
Venison leg



SE035 - kg. 1,6 - 1,8  
Venison boneless leg - 4 cuts



SE003 - g. 700 - 800  
Venison boneless saddle (meat)



SE008 - kg. 5 - 7  
New Zeland deer saddle



SE005 - kg. 1,5  
New Zeland deer cutlets



SE023 - kg. 1  
New Zeland deer sirloin



SE007 - kg. 6  
New Zeland deer boneless leg - 4 cuts



SE010 - kg. 5 - 6  
New Zeland deer meat extra



SE009 - kg. 8  
European deer boneless leg



SE133 - kg. 3 - 5  
European deer fillet and sirloin



SE115 - kg. 5 - 8  
European deer saddle



SE119 - kg. 4,5  
European deer boneless shoulder



SE129 - kg. 6 - 7  
European deer boneless leg - 4 cuts



SE114 - kg. 1 - 1,5  
European deer chops



SE030 - kg. 2 - 4  
"Marcassin" saddle (young wild boar)



SE031 - kg. 2 - 4  
"Marcassin" bone-in leg (young wild boar)



SE011 - kg. 4 - 8  
Wild boar saddle



SE034 - kg. 1 - 1,5  
Wild boar cutlets



SE012 - kg. 4 - 7  
Wild boar bone-in leg



SE013 - kg. 3 - 6  
Wild boar boneless leg



SE029 - Kg. 4 - 4,5  
Wild boar boneless leg - 4 cuts (thick flank, loin, topside rump, rump)



SE032 - kg. 3 - 4  
Wild boar boneless shoulder (meat)



ZCSE028 - kg. 2  
Whole gutted skinless hare (to keep at -18°C)



ZCSE026 - g. 700  
Hare saddle (to keep at -18°C)



SE016 - kg. 0,9 - 1,3  
Plucked pheasant (farmed pheasant)



ZCSE017 - g. 300  
Skinless and boneless wild pheasant breast (to keep at -18°C)



SE018 - g. 300 - 400  
Farmed Red-legged partridge



SE021 - kg. 0,8 - 1  
Farmed mallard

## Hunting Game - from Scotland



SE232 - g. 400  
Coot



SE223 - g. 180 - 220  
Teal duck



SE209 - g. 250 - 350  
Woodcock



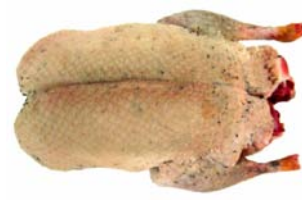
SE210 - g. 100  
Snipe



SE207 - g. 230 - 300  
Wood pigeon



SE227 - g. 600  
Widgeon



SE221 - g. 500 - 750  
Mallard



SE202 - g. 400 - 500  
Young Grouse



SE201 - g. 280 - 400  
Young Grouse



SE233 - g. 400  
Shoveller



SE235 - g. 250  
Tufted duck



SE231 - g. 500  
Common pochard



SE204 - g. 170 - 230  
Gray partridge



SE203 - g. 230 - 280  
Red-legged partridge



SE243 - g. 700  
Wild rabbit



SE245 - g. 300  
Hare leg



SE241 - kg. 2  
Whole hare



SE242 - g. 600  
Hare saddle



SE225 - g. 700  
Pheasant



SE229 - g. 120-160  
Pheasant Supreme





*Kid - lamb - horsemeat - donkey/burro*



## Kid



OV319 - kg. 5  
Headless suckling kid - France



OV320 - kg. 5 - 6  
Whole suckling kid - Italian

## Suckling lamb



OV301 - kg. 6 - 7  
Whole suckling lamb



OV302 - kg. 4,5 - 5,5  
Garfagnana suckling lamb  
compensated cuts

## New Zealand lamb



OV210 - g. 400 - 500  
8-rib frenched lamb loin



OV229 - g. 350 - 450  
Lamb frenched rack



OV205 - g. 180  
Lamb sirloin



ZCOV222 - g. 400  
8-rib frenched lamb loin (to keep at  
-18°C)



ZCOV207 - g. 300  
Lamb shank (to keep at -18°C)



ZCOV200 - kg. 3,6  
Lamb sweetbreads (to keep at  
-18°C)



ZCOV211 - kg. 22  
8-rib lamb saddle + loin (to keep at  
-18°C)



ZCOV215 - kg. 23  
Lamb leg (to keep at -18°)

## Lamb - France - Great Britain - Ireland



OV105 - kg. 2  
8-rib lamb saddle



OV106 - kg. 3 - 3,5  
8-rib lamb saddle + loin



OV109 - kg. 1,5 - 2  
Lamb loin



OV114 - g. 500  
PGI Welsh lamb rack



OV111 - g. 350 - 400  
PGI Welsh lamb rump



OV004 - kg. 1  
8-rib lamb loin (France)



OV107 - kg. 2 - 2,5  
Lamb leg



OV113 - kg. 1,6  
Lamb shoulder (round cut)



OV115 - g. 450  
Lamb hindshank



OV123 - kg. 1,5 - 2  
Highland lamb loin (Scotland)

## Horsemeat



EQ001 - kg. 20  
7-rib horse foal loin with fillet



EQ002 - kg. 6 - 8  
Horse siloin



EQ003 - kg. 2,2 - 2,5  
Horse fillet





EQ004 - kg. 3 - 4  
Horse leg meat

Donkey/Burro



EQ105 - kg. 8 - 9  
Burro leg meat (boneless leg  
anatomic cuts)

*Goose foie gras - Duck foie gras - "ROUGIE" foie gras  
terrines*



Goose foie gras -  
Duck foie gras -  
"ROUGIE" foie gras  
terrines



PT127 - g. 450  
Torchon style whole goose foie gras gr.450



PT132 - g. 450  
Torchon style whole duck foie gras gr.450



PT076 - g. 300  
Torchon style whole goose foie gras gr.300



PT075 - g. 300  
Torchon style whole duck foie gras gr.300



PT077 - g. 400  
Semi-cooked whole goose foie gras



PT035 - g. 200  
'Mille-feuille' of foie gras (whole goose foie gras with truffles)



PT028 - g. 500  
Flower of whole goose foie gras (in red gift box)



PT060 - g. 180  
Whole goose foie gras in Sauternes wine



PT064 - g. 180  
Whole duck foie gras with pepper and Champagne



PT023 - g. 420  
Block of goose foie gras



PT015 - g. 40 x 2  
Block of goose foie gras 'Allegro'



PT016 - g. 40 x 2  
Block of duck foie gras 'Allegro'



PT046 - g. 40  
Mono portion block of goose foie gras



PT047 - g. 40  
Mono portion block of duck foie gras



PT080 - g. 500  
Block of duck foie gras with apples



PT031 - g. 500

Block of duck foie gras with liver pieces



PT030 - g. 500

Marbled goose foie gras with mushrooms



PT086 - g. 400

Block of 2-layer duck foie gras in Port wine Aspic



PT024 - kg. 1,2

Mousse of goose foie gras



PT042 - kg. 1,2

Mousse of duck foie gras



PT057 - g. 500

"Ganache" of duck foie gras (50% foie gras)



PT005 - g. 320

25% goose foie gras paté



PT043 - g. 500

Terrine of whole duck foie gras with pepper and Champagne



PT029 - g. 500

Terrine of whole duck foie gras with figs



PT018 - g. 500

Terrine of whole duck foie gras with ginger and green tea



PT087 - g. 500

whole smoked duck foie gras



PT090 - g. 180

Terrine of whole duck foie gras



PT094 - g. 180

Terrine of whole duck foie gras



PT092 - g. 180

Terrine of whole duck foie gras with pepper and Champagne



PT038 - g. 180

Goose foie gras terrine



PT096 - g. 180

Terrine of whole goose foie gras





PT019 - kg. 1

Terrine with goose and old style mustard



PT014 - kg. 1

Terrine with pheasant and Chanterelle mushrooms



PT012 - kg. 1

Pigeon terrine with duck foie gras



PT021 - kg. 1

Terrine with duck meat and orange



PT022 - kg. 1

Terrine with liver pieces



PT025 - kg. 1

Vegetable terrine with mousse of goose foie gras



PT052 - kg. 1

Vegetable terrine

*"ROUGIE" fully-preserved foie gras - meat terrine -  
ready-to-eat products*



"ROUGIE"  
fully-preserved  
goose and duck foie  
gras



PT003 - g. 75  
Block of goose foie gras gr.75



PT006 - g. 75  
Block of goose foie gras with  
truffles gr.75



PT007 - g. 210  
Block of goose foie gras gr.210



PT054 - g. 180  
Block of goose foie gras gr.180



PT055 - g. 180  
Block of duck foie gras gr.180



PT010 - g. 200  
Whole duck foie gras with pepper  
and champagne



PT056 - g. 50  
Block of goose and duck foie gras  
in dual gift box

Meat terrine



PT205 - kg. 1  
Rabbit terrine with plums



PT203 - kg. 1  
Pheasant terrine with pistachios



PT201 - kg. 1  
Pigeon terrine with mushrooms



PT202 - kg. 1  
Terrine of quail with grapes

Ready-to-serve  
products



PT011 - g. 180  
Duck leg confit



PT206 - g. 190  
Guinea-fowl boneless and stuffed  
leg



PT053 - g. 90  
Pork jowl confit



PT222 - kg. 1  
Demi-glacé veal brown stock



PT207 - g. 160  
Boneless and stuffed quail



PT048 - g. 300  
Lamb shank confit





*Italian and foreign cold meats - Cold meats "Podere  
Cadassa"*



## Italian and foreign cold meats



ZCSA001 - g. 900  
Smoked goose breast



SA025 - g. 400  
Goose salami



SA002 - g. 300  
Seasoned smoked duck speck



SA041 - g. 90  
Seasoned smoked duck speck



SA006 - kg. 1,6  
Smoked beef chuck tenderloin



SA016 - kg. 2,2  
Honey-flavoured and smoked  
turkey fillet



SA010 - kg. 2,2  
Marinated beef meat



SA017 - kg. 2  
Seasoned/cured American beef  
sirloin



SA011 - kg. 1,8  
Horse "bresaola"



SA004 - kg. 1,8  
Deer "bresaola"



SA008 - kg. 1,2  
Wild boar "bresaola"



SA021 - kg. 3,5  
PGI beef "bresaola" from Valtellina



SA036 - g. 700  
Goat "mocetta" (air-cured goat  
ham)



SA009 - g. 450  
Shredded horse foal meat  
(hand-worked/made)



SA024 - g. 25  
Wild boar sausage





SA023 - kg. 2  
PGI Colonnata lard



SA027 - kg. 2  
Lard of mountain



SA110 - kg. 4  
"Culatello" of Parma (cured ham)



SA044 - kg. 10  
Classic "Mortadella" - Slow Food Presidium



SA042 - kg. 5  
Classic "Mortadella" (1/2 s/v) - Slow Food Presidium



SA049 - kg. 1  
Classic "Mortadellina" (small Mortadella sausage) - Slow Food Presidium



SA038 - kg. 1,5  
Smoked pork jowl from Sauris



SA014 - kg. 4,6  
Speck of Trentino



SA029 - kg. 6,2  
Speck from Sauris



SA200 - kg. 3,5  
"Kaiser Fleish" Smoked pork loin



SA043 - kg. 3  
"Coppa di Testa" (Cooked sausage made with pork head)



SA056 - kg.10  
Cooked ham



SA101 - kg. 9,5  
16-Month Seasoned PDO Parma ham



SA102 - kg. 8  
16-Month Seasoned PDO Parma ham, boneless



SA013 - kg. 9,5  
Bone-in ham from Sauris



SA015 - kg. 8  
Boneless ham from Sauris





SA130 - kg. 10,5  
PDO San Daniele bone-in ham



SA132 - kg. 7,8  
PDO San Daniele boneless ham



SA026 - kg. 1  
"Salama da sugo" from Ferrara  
(pork seasoned sausage to be  
cooked)



SA134 - kg. 6  
Grilled pork shoulder from Friuli

## Cold meats "Podere Cadassa"



SA117 - kg. 2  
Clean ready to use "coppa" (cured  
pork neck)



SA120 - g. 700  
Raw cotechino (pork sausage to  
be cooked)



SA140 - g. 180  
Raw cotechino - gr.180



SA105 - kg. 4  
PDO Culatello of Zibello



SA107 - kg. 3,9 - 4  
PDO Culatello of Zibello - clean  
and ready to use



SA129 - kg. 5  
PDO whole Culatello of Zibello -  
Slow Food Presidium



SA128 - kg. 5  
PDO clean Culatello of Zibello -  
Slow Food Presidium



SA115 - kg. 2,2  
"Fiocchetto" (salami made from  
pork leg)



SA118 - kg. 1,8  
"Fiocchetto" - clean and ready to  
use



SA125  
Great Selection of Cold Meats



SA135  
Great Selection of Parma Cold  
Meats



SA111 - kg. 2,5  
Pork bacon



SA112 - kg. 0,8 - 1  
"Salame Gentile" (salami in hog  
bung as a casing)



SA123 - kg. 3,5  
San Secondo cooked shoulder  
ham



SA113 - g. 350  
"Strolghino" (small salami sausage  
made from "culatello" meat  
trimmings)



SA119 - g. 350  
Individually packed "Strolghino"



SA116 - g. 180  
Individually packed mini  
"Strolghino"



MT314  
Lithographed wooden gift box with  
clear lid



*"Sanchez Romero Carvajal" Iberian ham - "Casalba"  
hams and salami*





"De Bellota" ham  
and "Sanchez  
Romero Carvajal  
5J" Iberian cold cuts  
(Spain)



SA018 - kg. 8,5  
Jabugo 5J ham



SA028 - kg. 3,5  
boneless Jabugo 5J ham



SA040 - g. 100  
Pre-sliced Jabugo 5J ham



SA050 - kg. 3,5  
Boneless Jabugo 5J ham cut into 3  
pieces



SA034 - kg. 5  
"Paleta" Jabugo 5J shoulder ham



SA039 - kg. 2,5  
"Paleta" Jabugo 5J boneless  
shoulder ham



SA060 - kg. 2,5  
"Paleta" Jabugo 5J boneless  
shoulder ham



SA065 - kg. 8,5  
"Riserva" 5J ham - 130th  
anniversary



SA066 - kg. 7,5  
Whole 5J Iberian ham



SA019 - g. 800  
Jabugo 5J "Lomo" ham (full back  
piece)



SA035 - g. 850  
Jabugo 5J "Morcon" ham (round  
sausage)

"Casalba" hams and  
cold cuts (Spain)



SA048 - kg. 2,8  
Cow "cecina" (type of ham made  
with cow boneless leg)



SA064 - kg. 1,3  
"Bellota" Iberian Chorizo (from  
acorn-fed pigs)



SA047 - kg. 1,2  
Smoked Iberian pork jowl



SA030 - kg. 10  
Reserve Serrano ham



SA031 - kg. 7  
Reserve Serrano boneless and  
defatted ham



SA045 - kg. 10  
Reserve Serrano smoked ham



SA046 - kg. 7  
Reserve Serrano boneless  
smoked ham



*"Cadoret" Oysters - Seafood*





## Concave oysters of Brittany



IMO200 - 9 - 11 pc./kg.  
Wild Fine Binic Oysters no.2



IMO100 - 9 - 11 pc./kg.  
Wild Fine Binic Oysters no.2 -  
150-pc case



IMO220 - 13 - 14 pc./kg.  
Wild Fine Binic Oysters no.3



IMO101 - 13-14 pc./kg.  
Wild Fine Binic Oysters no.3 -  
200-pc case



IMO222 - 18 - 20 pc./kg.  
Wild Fine Binic Oysters no.4  
Papillon



IMO221 - 20 - 30 pc./kg.  
Wild Fine Binic oysters no.5  
Papillon



IMO204 - 9 - 11 pc./kg.  
Special Belon oysters no.2



IMO206 - 13 - 14 pc./kg.  
Special Belon oysters no.3



IMO229 - 9 - 11 pc./kg.  
"Perle noire" (black pearl) oysters  
no.2



IMO230 - 13 - 14 pc./kg.  
"Perle noire" (black pearl) oysters  
no.3



IMO238 - 6 - 7 pz/kg.  
Gillardeau concave oysters no.1



IMO239 - 8 - 9 pz/kg.  
Gillardeau concave oysters no.2



IMO240 - 10 - 11 pz/kg.  
Gillardeau concave oysters no.3



IMO241 - 12 - 13 pz/kg  
Gillardeau concave oysters no.4



IMO296 - 13 - 14 pc./kg.  
Special Belon oysters no.3



IMO290 - 9 - 11 pc./kg.  
Wild Fine Binic oysters no.2

## Flat oysters of Brittany



IMO209 - 15 - 16 pc./kg.  
Belon Belon oysters "2"



IMO213 - 13 - 14 pc./kg.  
Belon Belon oysters "1"



IMO207 - 11 - 12 pc./kg.  
Belon Belon oysters "0"



IMO210 - 9 - 10 pc./kg.  
Belon Belon oysters "00"



IMO214 - 9 - 10 pc./kg.  
Belon Belon oysters "00" (platter)



IMO211 - 7 - 9 pc./kg.  
Belon Belon oysters "000"



IMO215 - 7 - 9 pc./kg.  
Belon Belon oysters "000" (platter)



IMO212 - 6 pc./kg.  
Belon Belon oysters "0000"



IMO216 - 6 pc./kg.  
Belon Belon oysters "0000" (platter)



IMO219 - 5 pc./kg.  
Belon Belon oysters "00000"



IMO217 - 5 pc./kg.  
Belon Belon oysters "00000" (platter)

## Oleron concave oysters



IMO202 - 13 - 14 pc./kg.  
Fine de Claire oysters no.3



IMO205 - 13 - 14 pc./kg.  
Special de Claire oysters no.3



IMO203 - 13 - 14 pc./kg.  
Special de Claire Green oysters  
no.3 (October-April)



IMO223 - 9 - 12 pc./kg.  
Special de Claire Green oysters  
no.2 (October-April)

## Seafood



IMO400 - 55 - 70 pc./kg.  
Cooked whelks



IMO405 - 200 - 250 pc./kg.  
Winkles/sea snails



ZCIMO130 - conf. da 500g.  
Frozen edible cockle (no shell)



IMO410 - 10 - 15 pc./kg.  
Sea almonds/Dog cockles



IMO420 - kg.3  
Wild mussels of Portonovo 3kg  
(available from June to  
September)



IMO110 - kg. 5  
Galician mussels



IMO430 - kg. 2-4  
Decorative seaweed for plate



IMO435 - kg. 3  
Sea Asparagus or Salicornia  
(available from June to  
September)

## Mediterranean Erismar



ZCIMO124 - g. 120 each  
Mediterranean Sea Anemones



ZCIMO122 - g. 130  
Mediterranean Sea urchin meat in  
conserve



IAC418  
Sea urchin shells D.5-6cm



IMO440 - g. 18  
Pounded dried seaweed





*Ichthyc products: Caught fish, farmed fish, freshwater fish  
and crustaceans*



French ichthyc  
products: fillets



IPF131 - g. 20 - 40  
ATP Red mullet fillet



IPF134 - g. 20 - 40  
ATP Gurnard fillet



IPF142 - g. 100 - 125  
ATP John Dory fillet



IPF144 - g. 20 - 40  
ATP Mackerel fillet

French ichthyc  
products: auction  
caught fish



IPS300 - kg. 0,5 - 1  
Hook-caught sea bass kg 0,5-1



IPS301 - kg. 1 - 2  
Hook-caught sea bass kg 1-2



IPS302 - kg. 2 - 3  
Hook-caught sea bass kg 2-3



IPS303 - kg. 3 +  
Hook-caught sea bass kg 3+

Tuna and swordfish



IPF150 - kg. 4 - 5  
Swordfish fillet skin on



IPF161 - kg. 2 - 4  
Tuna fillet kg 2-4



IPF160 - kg. 3 - 4  
Bigeye tuna fillet kg 3-4



IPF163 - kg. 5 - 7  
Sushi grade tuna fillet kg 5-7



IPF167 - kg. 2 - 4  
Sushi grade tuna fillet kg 2-4



**IPF162 - kg. 5 - 7**  
Sashimi A grade tuna fillet kg 5-7



**IPF166 - kg. 2 - 4**  
Sashimi A grade tuna fillet kg 2-4

## Fish of the Atlantic Ocean, Scotland



**IPS530 - kg. 1,4 +**  
Codfish fillet skin on



**IPS720 - box by kg. 3**  
Squids g.100-300



**IPF170 - kg. 1,2 +**  
Monkfish fillet



**IPF171 - g. 0 - 200**  
Monkfish cheeks



**IPS520 - g. 100 - 300**  
Monkfish tails g.100-300



**IPS525 - kg. 2 - 4**  
Monkfish tail



**IMO115 - 4 - 5 pc./kg.**  
Loch Fyne whole living scallops



**IPF900 - size 15 - 20/kg.**  
Atlantic scallop meat

## Fish of United States



**ZCIPS734 - g. 50 - 60**  
Boston Squid 12-16 cm



**IPF905 - size 15 - 20 / kg.**  
American scallop 0-10/lb



**IPF906 - size 30 - 40 / kg.**  
American scallop 16-20/lb





ZCIPS740 - kg. 2  
Alaska pollock 4/5 pounds (-18°C)



ZCIPF120 - kg. 1  
Wild Sockeye salmon fillet

## Fish of the Indian Ocean



IPS500 - kg. 2,5  
Sri Lanka Grouper fillet



IPS504 - kg. 2,5  
Sri Lanka Dentex fillet

Le primizie di  
**SELECTA**

IPS392 - kg. 3  
Longfin yellowtail

Le primizie di  
**SELECTA**

IPS393 - kg. 2  
Redbanded seabream

Le primizie di  
**SELECTA**

IPS396 - kg. 2  
Pink Dentex

## Farmed fish



IPF130 - g. 180 - 220  
Turbot fish 180-220gr slices



IPF128 - g. 270 - 330  
Turbot fish 270-330gr slices



IPF369 - kg. 0,8 - 1  
Whole Turbot fish "Label Rouge"  
(Red label) 0,8-1kg



IPF370 - kg. 1,5 - 2  
Whole Turbot fish "Label Rouge"  
(Red label) 1,5-2kg



IPF371 - kg. 2 - 3  
Whole Turbot fish "Label Rouge"  
(Red label) 2-3kg



IPF371P - kg. 2 - 3  
Whole Turbot fish "Label Rouge"  
(Red label) 2-3kg - single



IPF101 - kg. 4 - 5  
Loch Fyne whole fresh salmon



IPF140 - kg. 1 - 1,3  
Loch Fyne fresh salmon fillet



IPS394 - kg. 3 - 3,5  
Gutted Southern Yellowtail  
Amberjack



IPS395 - kg. 1  
Greater Amberjack fillet



IPS398 - kg. 2  
Whole gutted umbrine



IPS399 - g. 700  
Farmed umbrine fillet



IPF165 - kg. 20  
Southern bluefin gutted tuna kg20  
approx. (Feb-Sept)



IPF169 - kg. 25 - 30  
Southern bluefin gutted tuna  
kg25-30 approx. (Feb-Sept)



IPF158 - kg. 3  
Southern bluefin tuna fillet  
(February-September)

## Freshwater fish



IPS918P - g. 700  
Preore lavaret (whitefish) fillet



IPS902 - g. 200 - 300  
Zander fillet



IPS900 - g. 10 - 30  
Perch fillet



IPS904 - g. 200 - 400  
Pike fillet



IPS914 - g. 600 - 800  
Preore char fillet



IPS914P - g. 600 - 800 single fillet v/p  
Preore char fillet



IPS910 - g. 500 - 800 single fillet v/p  
Fario trout fillet

## Crabs - Lobsters



ZCISV458 - g. 600 - 800  
Raw king crab nippers and legs 2L  
ct.Kg5 (-18°C)



ZCISV448 - g. 600 - 800  
Raw king crab nippers and legs 2L  
Kg10 (-18°C)



ZCISV460 - kg. 0,8 - 1  
Raw king crab nippers and legs 3L  
Kg5,5 (-18°C)



ZCISV450 - kg. 0,8 - 1  
Raw king crab nippers and legs 3L  
Kg11 (-18°C)



ZCISV455 - kg. 4 - 4,5  
Whole cooked king crab ct.kg2-2,5  
approx.(-18°C)



ZCISV464 - kg. 0,8 - 1  
Cooked king crab nippers and legs  
3L ct. 5kg (-18°C)



ZCISV454 - kg. 0,8 - 1  
Cooked king crab nippers and legs  
3L ct. 10kg (-18°C)



ZCISV466 - kg. 1,1 - 1,3  
Cooked king crab nippers and legs  
4L ct. kg 5 (-18°C)



ZCISV456 - kg. 1,1 - 1,3  
Cooked king crab nippers and legs  
4L ct. kg 10 (-18°C)



ISV410 - g. 300  
Pacific crab meat



ISV400 - g. 150  
Kamcatka king crab meat 60%  
nippers 40% meat



ZCISV500 - kg. 1,6 x 5 pc.  
Tail and claws of blue European  
lobster (-18°C)

## Cooked chilled prawns



ISV358 - 10 - 20 pc./kg.  
Whole ATP cooked tropical king  
prawn



ISV360 - 30 - 40 pc./kg.  
Whole ATP cooked tropical prawn



**ZCSM125 - kg. 1**  
Parboiled and deshelled river prawn tails (-18°)

## Scottish scampi



**ZCIPS703 - 5-10 pc./kg.**  
North Sea scampi 5-10pcs/kg

Le primizie di  
**SELECTA**

**ZCIPS705 - 10-15 pc./kg.**  
North Sea scampi 10-15pcs/kg

Le primizie di  
**SELECTA**

**ZCIPS707 - 15-20 pc./kg.**  
North Sea scampi 15-20pcs/kg



**ZCIPS709 - 20-30 pc./kg.**  
North Sea scampi 20-30pcs/kg



**ZCIPS700 - 0 - 5 pc./kg.**  
Scottish scampi 0-5pcs/kg



**ZCIPS702 - 5 - 10 pc./kg.**  
Scottish scampi 5-10pcs/kg



**ZCIPS704 - 10 - 15 pc./kg.**  
Scottish scampi 10-15pcs/kg



**ZCIPS706 - 15 - 20 pc./kg.**  
Scottish scampi 15-20pcs/kg



**ZCIPS708 - 20 - 30 pc./kg.**  
Scottish scampi 20-30pcs/kg

## Mediterranean fish



**IPS389 - kg. 2-5**  
Caught Greater Amberjack - Med Sea - 3-4kg



**IPS390 - kg. 6-10**  
Caught Greater Amberjack - Med Sea - 8-10kg



**IPS391 - kg. 15-20**  
Caught Greater Amberjack - Med Sea - 15-20kg





*New Zealand ichthyc products*



New Zealand  
Sashimi grade A  
whole fish



IPS800 - kg. 0,6 - 1  
Swallow-fish or Gurnard



IPS359 - kg. 0,7 - 1  
Hook-caught Pink Porgy 0,7-1kg



IPS360 - kg. 1 - 2  
Hook-caught Pink Porgy 1-2kg



IPS361 - kg. 2 - 3  
Hook-caught Pink Porgy 2-3kg



IPS362P - kg. 2  
Hook-caught Pink Porgy 2kg



IPS380 - kg. 0,7 - 1  
Hook-caught John Dory 0,7-1kg



IPS381 - kg. 1 - 2  
Hook-caught John Dory 1-2kg



IPS382 - kg. 2 +  
Hook-caught John Dory +2kg



IPS400 - kg. 0,7-1  
Hook-caught Red Rockfish 0,7-1kg



IPS401 - kg. 1 - 2  
Red Rockfish 1-2kg (caught by  
hook)



IPS402 - kg. 2 +  
Hook-caught Red Rockfish +2kg



IPS444 - kg. 1 - 2  
Mixed fish case of John Dory -  
Gurnard - Pink Porgy

New Zealand fish  
fillets



IPS805 - pack by 22 - 25 pc.  
Swallow-fish or Gurnard fillet with  
skin



IPS365 - pack by 12 - 18 pc.  
Pink Porgy fillet with skin



*"Rafols" codfish*





"Rafols" frozen  
codfish (-18°C)



ZCIPF212 - kg. 1  
"Bunuelos" (cod mousse fritters)



ZCIPF214 - g. 300  
Pre-sliced cod "carpaccio"



ZCIPF208 - g. 700  
"Cococho" cod jowl 30-40 g.c.



ZCIPF216 - kg. 1  
"Desmigado" selection of shredded  
cod



ZCIPF218 - g. 80  
Cod broth in Pil-Pil emulsion sauce



ZCIPF205 - g. 200 - 230  
Portionned Extra Cod loin



ZCIPF204 - kg. 0,8 - 1,2  
Central part of "Morro"



ZCIPF200 - kg. 1,4 - 1,7  
Whole "Morro" Extra



ZCIPF202 - g. 160 - 180  
Portionned "Morro" Extra



ZCIPF210 - g. 700 x 5 pc.  
Cod tripe (swim bladder)



ZCIPF220 - kg. 1  
Cod belly fillet

*Ichthyc products from Santo Spirito Port, Apulia*



Prawns frozen on board (-18°C)



ZCIPS600 - 20 - 30 pc./kg.  
Red Prawn I 20-30pcs/kg



ZCIPS602 - 30 - 40 pc./kg.  
Red Prawn II 30-40pcs/kg



ZCIPS604 - 50 - 60 pc./kg.  
Red Prawn III 50-60pcs/kg



ZCIPS607 - 70 - 80 pc./kg.  
Red Prawn IV 70-80pcs/kg



ZCIPS610 - +80 pc./kg.  
Red Prawn V +80pcs/kg



ZCIPS601 - 20 - 30 pc./kg.  
Rose Shrimp I 20-30pcs/kg



ZCIPS603 - 30 - 40 pc./kg.  
Rose Shrimp II 30-40pcs/kg



ZCIPS605 - 50 - 70 pc./kg.  
Rose Shrimp III 50-70pcs/kg



ZCIPS609 - 70 - 80 pc./kg.  
Rose Shrimp IV 70-80pcs/kg



ZCISV415 - tray by g. 700  
Prawns stock/base (Prawns from Apulia)

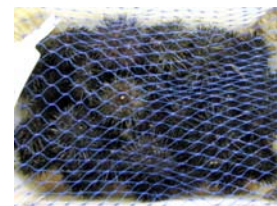
Porto Santo Spirito seafood



IMO256 - kg. 3  
Black Mussel - Apulia (April - October)



IMO258 - kg. 3  
Hairy mussel (April - October)



IMO260 - box by 30 pc.  
Whole sea urchin (August - May)





IMO254 - kg. 3

Sea truffle or Venus clam (October - May)



IMO252 - kg. 3

Wild clam extra (November - April)



IMO250 - kg. 3

Large size wild clam (November - April)



IMO248 - kg. 3

Medium size wild clam (November - April)

Frozen cuttlefishes  
(-18°C)



ZCIPS635 - kg. 5

Whole cuttlefish



ZCIPS630 - kg. 5

"Tagliatella" cuttlefish

Frozen octopus  
(-18°C)



ZCIPS650 - g. 110 - 130

"Moscardino" baby octopus  
110-130 gr small size - Apulia



ZCIPS652 - g. 270 - 300

"Moscardino" baby octopus  
270-300 gr medium size - Apulia



ZCIPS637 - g. 300 - 800

Curled octopus 300-800 gr - Apulia



ZCIPS638 - kg. 1,5 - 2

Curled octopus 1,5-2kg - Apulia



ZCIPS640 - kg. 2 - 4

Curled octopus 2-4kg - Apulia



ZCIPS642 - kg. 4+

Curled octopus +4kg - Apulia



Scampi frozen on board



ZCIPS620 - 5 - 10 pc./kg  
Scampi Extra Apulia 5-10pcs/kg



ZCIPS621 - 10 - 15 pc./kg.  
Scampi I Apulia 10-15pcs/kg



ZCIPS622 - 20 - 25 pc./kg.  
Scampi II Apulia 20-25pcs/kg



ZCIPS623 - 35 - 45 pc./kg.  
Scampi III Apulia 35-45pcs/kg



ZCIPS624 - 45+ pc./kg.  
Scampi IV Apulia +45pcs/kg



ZCISV416 - tray by g. 700  
Crustacean stock - Apulia

Fronzen tiger prawns (-18°C)



ZCIPS660 - 15 - 20 pc./kg.  
Extra Tiger prawns 15-20 pcs/kg



ZCIPS661 - 20 - 30 pc./kg.  
Tiger prawns I 20-30 pcs/kg



ZCIPS662 - 30 - 40 pc./kg.  
Tiger prawns II 30-40 pcs/kg



ZCIPS663 - 40 - 60 pc./kg.  
Tiger prawns III 40-60 pcs/kg

*"Balik" and "Loch Fyne" smoked salmon -  
Semi-preserved, smoked, ripened, salted fish - Fish eggs*



## "Balik" smoked salmon



SM505 - kg. 1,2  
Balik "Classic"



SM500 - g. 600  
Balik "Small Classic"



SM510 - g. 500  
Balik Fillet "Tsar Nikolaj"



SM525 - g. 85 x 8 pc.  
Balik Fillet "Tsar Nikolaj" Sky  
Snack (4 medallions)



SM503 - g. 300  
Balik Sjomga Nori



SM504 - g. 300  
Balik Sjomga Orange



SM515 - g. 300  
Balik "Sjomga "Tsarina"



SM520 - kg. 1  
Balik Tartar



SM009 - g. 100  
Balik Pearls (salmon eggs)

## "Loch Fyne" smoked salmon



SM032 - g. 300 - 350  
Chef Scottish smoked salmon fillet



SM030 - g. 500  
Kinglas Scottish smoked salmon  
fillet 500gr



SM045 - g. 250  
Kinglas Scottish smoked salmon  
bar 250gr



SM044 - g. 250  
Gravdlax Scottish smoked  
salmon bar 250gr



SM046 - g. 250  
Bradan Rost Scottish salmon bar  
250gr



SM035 - kg. 1 - 1,2

Pre-sliced Scottish smoked salmon, citrus, black pepper and gin marinated salmon



SM037 - g. 200

Citrus, gin and black pepper marinated slices of Scottish smoked salmon



SM034 - kg. 1 - 1,5

Whisky marinated pre-sliced Scottish smoked salmon



SM022 - g. 200

Whisky marinated slices of Scottish smoked salmon



SM023 - kg. 1,5 - 1,7

Scottish smoked salmon - whole piece 1,5-1,7kg



SM024 - kg. 1,2 - 1,4

Pre-sliced Scottish smoked salmon - 1,2-1,4kg



SM026 - kg. 1 - 1,5

LONG SLICE Scottish smoked salmon



SM019 - g. 100 (4 - 5 slices)

Scottish smoked salmon - slices - 100gr



SM020 - g. 200 (8 - 10 slices)

Scottish smoked salmon - slices - 200gr



SM021 - g. 300 (12 - 15 slices)

Scottish smoked salmon - slices - 300gr



SM011 - g. 600-900

Scottish smoked salmon - whole piece 600-900gr



SM015 - g. 600-900

Pre-sliced Scottish smoked salmon - 600-900gr

Semi-preserved,  
smoked, ripened,  
salted fish



PEC100 - kg. 3,5 (drained)

Salted anchovies from Cantabric Sea type "0" - 10pc/layer



PEC102 - kg. 3,5 (drained)

Salted anchovies from Cantabric Sea type "II" - 12pc/layer



SM014 - g. 90-120

Mullet roe





SM025 - g. 500  
Grated mullet roe



SM013 - kg. 1-3  
Swordfish roe 1-3kg



SM010 - g. 500 - 600  
Swordfish roe 500-600gr slice pack



IPF245 - ml. 100  
Cetara anchovies straining



SM043 - kg. 0,6 - 3  
Red tuna roe



SM041 - g. 350 - 600  
Red tuna roe - slice pack



SM040 - kg. 0,7 - 1,6  
Red tuna roe - extra



SM700 - g. 750  
Steamed octopus "carpaccio"  
(thinly sliced steamed octopus)



SM018 - g. 300  
Smoked eel fillet (cleaned and  
skinless)



SM036 - kg. 1  
Salted Ling fillet



SM012 - kg. 1,8  
Smoked swordfish (centre cut)



SM027 - kg. 1,5 - 2  
Tuna "Mosciamé"/Tuna ham (dried  
fillet)



SM002 - kg. 2-3  
Red King Canadian smoked  
salmon - 2-3 kg whole piece



SM016 - kg. 2  
Smoked tuna (centre cut)

Fish eggs



SM060 - g. 100  
"Masago Wasabi" - Smelt eggs



SM062 - g. 100  
"Masago Soja" - Smelt eggs



SM063 - g. 100  
Whitefish eggs



SM064 - g. 100  
Pike eggs



*"Real Conservera Espanola" preserved fish - frogs and snails*





"Real Conservera  
Espanola"  
preserved fish



PEC011 - g. 125  
Cantabric Sea "Small" Anchovy  
Fillets



PEC010 - g. 180  
Cantabric Sea "Premium" Anchovy  
Fillets



PEC039 - g. 150  
Squid in olive oil



PEC040 - g. 150  
Squid in its ink



PEC045 - g. 150  
Sea urchin roe



PEC031 - g. 85  
Raw edible cockle shellfish



PEC036 - g. 150  
Sardine in olive oil



PEC035 - g. 150  
Sardine in spicy olive oil



PEC046 - g. 150  
Atlantic mackerel in olive oil



PEC004 - g. 120  
Tuna in olive oil



PEC002 - g. 940  
Tuna in olive oil



PEC007 - g. 120  
Tuna fish in olive oil

Frogs and snails



SM133 - g. 500  
Natural lean snail meat



SM234  
Snails shells



SM130 - kg. 3

Fresh frog legs (to keep between +2°C and +4°C)



SM131 - kg. 3

Fresh eviscerated frogs (to keep between +2°C and +4°C)



*"Caviar House & Prunier" caviar*





## "Caviar House & Prunier" caviar



CV008 - g. 30  
Caviar House ASETRA selection  
30gr



CV012 - g. 100  
Caviar House ASETRA selection  
100gr



CV020 - g. 10  
Prunier Tradition 10gr



CV001 - g. 30  
Prunier Tradition 30gr



CV002 - g. 50  
Prunier Tradition 50gr



CV003 - g. 125  
Prunier Tradition 125gr



CV004 - g. 250  
Prunier Tradition 250gr



CV022 - g. 75  
Prunier Tradition in original tin 75gr



CV023 - g. 125  
Prunier Tradition in original tin  
125gr



CV007 - g. 30  
Prunier Saint James 30gr



CV006 - g. 125  
Prunier Saint James 125gr



CV027 - g. 75  
Prunier Saint James in original tin  
75gr



CV011 - g. 30  
Prunier Héritage 30gr



CV009 - g. 125  
Prunier Héritage 125gr



CV032 - g. 75  
Prunier Héritage in original tin 75gr

*Rice - cereals/grains - pulses - pastry bases (without filling) - flours*





Rice -  
cereals/grains -  
pulses - pastry  
bases (without  
filling) - flours



RI016 - g. 500  
Spello Chickpea



RI028 - g. 500  
Grass-pea of Serra De'Conti -  
Slow Food Presidium



RI015 - g. 500  
"Cocco bianco" bean of Spello



RI013 - kg. 5  
Sorana bean



RI011 - g. 500  
"Risina" bean of Spello



RI014 - kg. 1 x 5  
Pearled spelt grains



RI012 - kg. 1  
PGI Castelluccio di Norcia lentils



RI004 - kg. 1  
Blend of 25% Canadian black wild  
rice and 75% Indian organic rice



RI018 - g. 500  
Pearled barley



RI002 - kg. 2  
Indian Basmati rice



RI009 - kg. 1 x 12  
Carnaroli rice



RI024 - kg. 1 x 12  
Carnali rice - cloth bag



RI022 - kg. 1 x 12  
PGI Nano Vialone Veronese rice -  
cloth bag



RI010 - kg. 1 x 12  
PGI Nano Vialone Veronese rice



RI006 - kg. 1  
Thai black rice



RI001 - kg. 2,5  
Canadian black wild rice



RI005 - kg. 1  
Nishiki Sushi rice



RI007 - kg. 1  
Sushi rice



RI003 - kg. 2,5  
Thai scented rice



RI030 - g. 500  
Roveja wild pea



RI120 - pc. 126  
Sweet pastry shells d.10cm x  
h.1,8cm



RI123 - pc. 252  
Sweet pastry shells d.7cm x h.2cm



RI125 - pc. 300  
Mini sweet pastry shells d.4cm x  
h.1,9cm



RI130 - pc. 300  
Mini puff pastry shells d.4cm x  
h.1,9cm



RI131 - pc. 252  
Puff pastry shells d.6,8cm x h.2cm



RI132 - pc. 126  
Puff pastry shells d.10cm x  
h.1,6cm



RI117 - g. 170  
French Brick Pastry



ZCRI115 - g. 450  
Greek Filo Pastry (to keep at -18°)



ZCRI116 - g. 450  
Greek Kataifi Pastry (to keep at  
-18°)



RI239 - kg. 5  
5-Cereal flour



RI220 - kg. 5  
Oat flour





RI228 - kg. 5  
"Garessine"-chestnuts flour



RI225 - kg. 5  
Chickpeas flour



RI227 - kg. 5  
Wholemeal spelt flour



RI235 - kg. 5  
Spelt flour type 2



RI224 - kg. 5  
Buckwheat flour



RI221 - kg. 5  
Soft wheat flour type "0"



RI233 - kg. 5  
Soft wheat flour type "2"



RI222 - kg. 5  
Soft whole wheat flour



RI223 - kg. 5  
Soft wheat



RI240 - kg. 1 x 6  
Pearl white corn meal - Slow Food  
Presidium



RI218 - kg. 5  
Wholemeal corn flour (yellow)



RI229 - kg. 5  
Barley flour



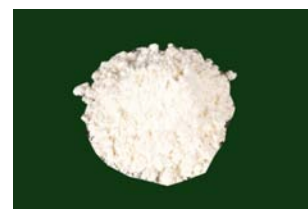
RI237 - kg. 1 x 12  
Stone-ground Vialone Nano rice  
flour



RI231 - kg. 5  
Whole rye flour



RI236 - kg. 5  
Breadsticks flour



RI250 - g. 700  
Japanese "Tempura" flour



RI252 - kg.10  
Japanese "Tempura" flour



RI230 - g. 150 x 12  
Thai "Tempura" flour



RI219 - kg. 5  
Kamut flour



RI226 - kg. 5  
Hard wheat semolina



*Seasonings - balsamic vinegar of Modena Compagnia del Montale, Halen Mon sea salt, fruit pickles*





## Oils, vinegars, seasonings



VA007 - ml. 250  
Raspberry vinegar



VA015 - cc. 100  
Traditional Balsamic Vinegar from  
Reggio Emilia - red lobster label



VA012 - cc. 250  
Pedro Ximenes Sherry vinegar -  
F.De Castilla Reserve (Spain)



VA010 - cc. 250  
15-year old Sherry vinegar - F.De  
Castilla Reserve (Spain)



VA008 - cc. 250  
Apple cider vinegar



VA018 - cc. 500  
Rice vinegar



VA004 - ml. 250  
Sherry (Jerez) vinegar



VA036 - g. 250  
"Bianchetto" white truffle butter



VA047 - g. 180  
"Bianchetto" white truffle cheese  
fondue



VA001 - cc. 250  
Virgin walnut oil



VA003 - cc. 250  
Almond oil



VA002 - cc. 250  
Hazelnut oil



VA040 - cc. 250  
White truffle-infused olive oil



VA060 - kg. 2,5  
Coarse sea salt from Guérande



VA050 - g. 200  
Extra strong Dijon mustard



VA051 - g. 200  
Whole-grane rustic mustard



VA011 - cc. 820 net weight  
"Verjus" green (unripe) grapes  
juice



VA045 - g. 90  
Sliced "Bianchetto" white truffle



VA041 - g. 90  
"Bianchetto" white truffle - paste



VA017 - g. 90  
Sliced summer truffle



VA043 - g. 90  
Ground summer truffle



VA016 - g. 200  
Pickled whole summer truffle



VA042 - g. 20  
Black truffle of Norcia

## Balsamic vinegar of Modena Compagnia del Montale



VA030 - cc. 100  
Balsamic Vinegar of Modena,  
Extra old - 25-year old



VA020 - cc. 100  
Balsamic Vinegar of Modena,  
"Affinato" (Old) -12-year old



VA021 - cc. 100  
Balsamic seasoning from "Vigna  
Oro" (Golden Vines) balsamic  
Vinegar of Modena



VA025 - cc. 500  
"Vigna Bianca" (White Vines)  
Balsamic Vinegar of Modena



VA026 - cc. 250  
"Vigna Bordò" (Bordeaux Vines)  
Balsamic Vinegar of Modena



VA022 - cc. 250  
"Vigna Argento" (Silver Vines)  
Balsamic Vinegar of Modena



VA028 - cc. 250  
"Vigna Oro" (Golden Vines)  
Balsamic Vinegar of Modena



VA023  
Idea "Oro" (Gold label)



VA024 - cc. 250  
Balsamic Vinegar of Modena  
"Calamaio" (literally inkpot, small  
glass bottle)



VA029 - l. 2  
Balsamic Vinegar of Modena  
"Professional Use"



VA034 - cc. 250  
CMD red wine vinegar "Fiore di  
Lambrusco"



VA035 - cc. 250  
CDM white wine vinegar "Fiore di  
Monovitigno"



VA031  
Tasting Idea

"Halen Mon" sea  
salt



VA064 - g. 500  
Halen Mon pure white sea salt



VA066 - g. 100  
Halen Mon pure white sea salt



VA063 - g. 100  
Halen Mon finer flake sea salt  
(sifted salt)



VA068 - g. 500  
Halen Mon smoked sea salt



VA070 - g. 100  
Halen Mon smoked sea salt



VA062 - g. 100  
Halen Mon celery seeds sea salt



VA072 - g. 500  
Halen Mon spiced sea salt



VA074 - g. 100  
Halen Mon spiced sea salt



VA078 - g. 100  
Halen Mon vanilla sea salt



VA077 - g. 100

Halen Mon sea salt assortment  
(pure, spiced, smoked, vanilla,  
celery)



VA083 - g. 10

Halen Mon Mini Mix (pure, spiced,  
smoked, vanilla, celery)



VA084 - g. 10 x 5 tubes

Halen Mon 5x10g tube gift set  
(pure, spiced, smoked, vanilla,  
celery)



VA085 - g. 100

Black pepper (Halen Mon  
selection)

## Fruit pickles



VA220 - g. 220

Onion Marmelade



VA104 - g. 380 net - g. 220 drain.

Cremona mixed fruit pickle



VA100 - g. 500

Assorted fruit pickle (cherries,  
clementines, pears, figs, melon,  
pumpkin)



VA101 - g. 400

Spicy fig sauce



VA102 - g. 400

Spicy pear sauce



VA103 - g. 400

Spicy clementine sauce





*Foreign cheeses*



## French Cheeses



**FM001 - kg. 3**  
Assorted cheese platter



**FM080**  
*Milk: goat*  
Platter of 9 assorted goat cheeses



**FM086**  
*Milk: goat*  
Platter of 12 herb and  
spice-flavoured Cabecou cheeses



**FM088**  
*Milk: goat*  
Platter of 15 small round flavoured  
goat cheeses



**FM062**  
Platter of 12 cheeses by Rober  
Bedot



**FM064**  
Platter of 6 cheeses by Rober  
Bedot



**FM071**  
*Milk: goat*  
Platter of 8 assorted goat cheeses



**FM003 - g. 100**  
*Milk: goat*  
"Banon" cheese wrapped in walnut  
leaves



**FM032 - g. 30**  
*Milk: goat*  
"Baratte" fresh cheese by Robert  
Bedot



**FM046 - g. 170**  
*Milk: goat*  
"Briquette de l'Angoumois" cheese  
(literally cheese brick)



**FM041 - g. 25**  
*Milk: goat*  
"Buchette" cheese from Perigord



**FM040 - g. 35**  
*Milk: goat*  
Cabecou cheese from Perigord



**FM037 - g. 500**  
*Milk: goat*  
"Cabri Ariegeois" (soft goat cheese  
from Ariège)



**FM031 - kg. 2.5**  
*Milk: goat*  
"Cabrioulet" cheese



**FM079 - g. 80**  
*Milk: goat*  
Caprifig cheese





FM009 - g. 80

Milk: goat

"Chabis feuille" cheese (soft cheese wrapped in chestnut leaf)



FM015 - g. 50

Milk: goat

PDO "Crottin" cheese by Rober Bedot (small round goat cheese)



FM074 - g. 100

Milk: goat

"Mascaré" cheese wrapped in walnut leaves



FM075 - g. 110

Milk: goat

"Olivia" olive paté by Robert Bedot



FM048 - g. 80

Milk: goat

"Pavé sauvage" cheese (soft goat cheese with herbs)



FM033 - g. 250

Milk: goat

"Petit Fiancé" cheese (goat cheese)



FM042 - g. 40

Milk: goat

"Picandou" cheese (goat cheese)



FM043 - g. 125

Milk: goat

"Pico chevre" (goat cheese)



FM020 - g. 200

Milk: goat

"Pyramide cendré" cheese (ash-coated pyramid shaped cheese)



FM026 - g. 200

Milk: goat

"St.Maure cendré" cheese (ash-coated cheese of St.Maure)



FM045 - g. 270

Milk: goat

"Taupinière Charentaise" (dome shaped goat cheese)



FM044 - kg. 1,8

Milk: goat

"Tomme" natural cheese



FM087 - g. 800/900

Milk: goat

"Tomme" cheese with fern leaves



FM500 - g. 300

Milk: goat

"Tourteau fromagé" (round-shaped goat cheesecake with black crust)



FM016 - g. 450

Milk: cow

Blue cheese of Queyras by Rober Bedot



FM056 - kg.1,8

Milk: cow

"Brie" cheese of Coulommiers





FM008 - kg. 1,5  
Milk: cow  
"Brie" PDO cheese of Melun



FM057 - g. 500  
Milk: cow  
Brillat-Savarin Vignelait (soft, fresh triple cream cheese)



FM011 - g. 250  
Milk: cow  
"Camembert" PDO cheese



FM036 - g. 250  
Milk: cow  
"Chablis" cheese by Rober Bedot



FM013 - g. 250  
Milk: cow  
"Chaource" PDO cheese



FM004 - g. 200  
Milk: cow  
Heart-shaped cheese of Neufchatel by Rober Bedot



FM085 - kg. 2  
Milk: cow  
"Comte" PDO cheese - "Millesimé"



FM054 - g. 400  
Milk: cow  
Coulommiers cheese



FM006 - g. 250  
Milk: cow  
"Epoisses de Bourgogne" PDO cheese by Rober Bedot



FM070 - g. 200  
Milk: cow  
"Langres" PDO cheese by Rober Bedot



FM018 - g. 250  
Milk: cow  
"Petit Livarot" PDO cheese by Rober Bedot



FM019 - kg. 3  
Milk: cow  
"Mimolette" cheese (hard cheese)



FM039 - kg. 6,5  
Milk: cow  
"Farbier" cheese (semi-soft cheese)



FM017 - g. 200  
Milk: cow  
"Munster" PDO cheese by Rober Bedot



FM029 - g. 240  
Milk: cow  
"Olivet au foin" cheese by Rober Bedot (soft cheese with hay)



FM022 - g. 220  
Milk: cow  
"Pont l'Eveque" PDO cheese



FM028 - kg. 6  
Milk: cow  
"Raclette" cheese



FM021 - g. 500  
Milk: cow  
"Reblochon fermier" PDO cheese  
(farm-made cheese)



FM023 - g. 500  
Milk: cow  
Dairy-produced "Reblochon" PDO  
cheese



FM053 - g. 500  
Milk: cow  
"Vacherin Mont d'Or" PDO cheese  
(seasonal soft cheese)



FM077 - g. 700  
Milk: sheep  
"Brin d'Amour" cheese (sheep  
cheese with wild herbs)



FM025 - kg. 1,3  
Milk: sheep  
Roquefort J. Carles PDO cheese



FM082 - g. 500  
Milk: sheep  
"Viex Paysan J. Carles cheese  
(Roquefort cheese cream)



FM536 - g. 250  
Milk: cow  
Natural Normandy butter



FM535 - kg. 5  
Milk: cow  
Natural Normandy butter



FM539 - g. 250  
Milk: cow  
Semi-salted Normandy butter



FM537 - kg. 5  
Milk: cow  
Semi-salted Normandy butter



FM538 - lt. 2  
Milk: cow  
Fresh milk cream from Normandy  
(44% butterfat)

## English Cheeses



FM224 - kg. 8  
Milk: cow  
Blue Stilton PDO cheese



FM207 - kg. 2,2  
Milk: cow  
Baby Blue Stilton PDO cheese



FM213 - g. 200  
Milk: cow  
Port wine-flavoured Blue Stilton  
cheese in pottery container



FM214 - g. 200

*Milk: cow*

Blue Stilton PDO cheese in pottery container



FM225 - kg. 2,3

*Milk: cow*

Mini Blue Shropshire cheese



FM227 - kg 1

*Milk: cow*

Shropshire cheese flavoured with Port wine and Corinth grape

## Spanish Cheeses



FM369 - kg. 1,25

*Milk: cow, goat, sheep*

Cabrales PDO cheese (blue cheese)



FM367 - kg. 1,250

*Milk: cow*

Mahon Menorca cheese - half wheel



FM366 - kg. 2,5

*Milk: cow*

Mahon Menorca cheese - whole wheel



FM372 - g. 850

*Milk: cow*

"Tetilla" cheese



FM370 - kg. 1

*Milk: sheep*

Aged Idiazabal PDO cheese (Basque cheese)



FM375 - g. 800

*Milk: sheep*

Torta de la Serena from Extremadura (literally La Serena cake)



FM373 - kg. 1,2

*Milk: sheep*

Aged Manchego PDO cheese



FM365 - g. 800 - 900

*Milk: goat*

Iborea PDO cheese



FM368 - kg. 2,3

*Milk: goat, sheep, cow*

Aged Valdeon PDO cheese (blue cheese)

## Cheeses of Switzerland



FM400 - kg. 30

*Milk: cow*

L'Etivaz PDO cheese (hard cheese) - whole wheel



FM402 - kg. 7

*Milk: cow*

L'Etivaz PDO cheese - 1/4 cut



FM404 - kg. 32

*Milk: cow*

Gruyere PDO cheese (hard yellow cheese) - whole wheel



FM406 - kg. 7-8

*Milk: cow*

Gruyere PDO cheese - 1/4 cut



FM408 - kg. 7

*Milk: cow*

Appenzeller EXTRA cheese (hard cheese) - whole wheel



FM410 - kg. 12

*Milk: cow*

Fribourg Tradition Reserve cheese - whole wheel (June - December)



FM412 - kg. 1,5

*Milk: cow*

Fribourg Tradition Reserve cheese - 1/4 cut (June - December)



FM425 - kg. 20

*Milk: cow*

"Emmental" PDO cheese (hard cheese) - 1/4 cut



FM427 - g. 800

*Milk: cow*

"Tete de Moine" cheese (literally monk's head)

## Dutch Cheeses



FM250 - kg. 1,5

*Milk: cow*

Reypenaer VSOP cheese (aged 24 months) - 1/4 cut



FM295 - kg. 10

*Milk: cow*

Reypenaer VSOP cheese (aged 24 months)





*Italian cheeses "Non Toccate mi il Formaggio" -  
Parmigiano Reggiano PDO (Parmesan cheese)*



Italian cheeses  
"Non Toccatemi il Formaggio"



FM126 - kg. 1,2  
Milk: cow  
"Asiago d'allevio" PDO cheese -  
1/4 cut



FM185 - kg. 8,5  
Milk: cow  
"Asiago d'allevio" PDO cheese -  
whole wheel



FM130 - kg. 1,2  
Milk: cow  
"Bagoss di Bagolino" cheese - 1/4  
cut



FM195 - kg. 17  
Milk: cow  
"Bagoss di Bagolino" cheese -  
whole wheel



FM118 - kg. 4,5  
Milk: cow  
"Bettelmatt d'alpeggio" cheese -  
whole wheel



FM124 - kg. 1,3  
Milk: cow, goat  
"Bitto" PDO cheese (over 10-year  
ripening) - 1/4 cut



FM196 - kg. 10,5  
Milk: cow, goat  
"Bitto" PDO cheese (over 10-year  
ripening) - whole wheel



FM748 - kg. 1,3  
Milk: cow, goat  
"Bitto" PDO cheese (year 2010) -  
1/4 cut



FM791 - kg. 10,5  
Milk: cow, goat  
"Bitto" PDO cheese (year 2010) -  
whole wheel



FM159 - kg. 1,8  
Milk: cow  
"Blu del Monviso" cheese (blue  
cheese)



FM161 - g. 500  
Milk: cow  
"Blu di Morozzo" cheese (blue  
cheese)



FM736 - 350 g  
Milk: cow  
Traditiona "burrata" cheese



FM129 - g. 100  
Milk: cow  
"Burratina" cheese



FM100 - kg. 1,6  
Milk: cow  
"Caciocavallo Lucano" cheese -  
whole wheel



FSC130 - kg. 2  
Milk: cow  
"Caciocavallo Podolico" semi-hard  
cheese





FM743 - g. 450  
Milk: cow  
"Caciotta" cheese, citrus flavoured



FM149 - kg. 4,5  
Milk: cow  
"Castelmagno" PDO cheese



FM177 - kg. 2,2  
"Castelmagno" PDO cheese - half wheel



FM178 - kg. 15  
Milk: cow  
"Cime di Vezzena Malghe" cheese - whole wheel



FM176 - kg. 1  
Milk: cow  
"Cime di Vezzena Malghe" cheese - 1/4 cut



FM107 - kg. 1,6  
Milk: cow  
"Fiore Sicano" cheese



FM117 - kg. 1  
Milk: cow  
"Formadi frant" cheese



FM716 - 900 g  
Milk: cow  
Fresh cheese



FM123 - kg. 1,2  
Milk: cow  
"Formaggio Ubriaco" (drunk cheese) - 1/4 cut



FM197 - kg. 8,5  
Milk: cow  
"Formaggio Ubriaco" (drunk cheese) - whole wheel



FM186 - kg. 12  
Milk: cow  
"Sweet Gorgonzola " PDO cheese (blue cheese) - whole wheel



FM112 - kg. 1,5  
Milk: cow  
"Sweet Gorgonzola " PDO cheese (blue cheese) - 1/4 cut



FM151 - kg. 1,3  
Milk: cow  
"Gorgonzola naturale" PDO cheese



FM137 - g. 900  
Milk: cow  
"Monte Veronese di malga" PDO cheese - 1/4 cut



FM182 - kg. 7  
Milk: cow  
"Monte Veronese di malga" PDO cheese - whole wheel



FM793 - kg. 1,5  
Milk: cow  
"Fresh Monte Veronese" PDO cheese - 1/4 cut





FM797 - kg. 8,5  
Milk: cow  
"Fresh Monte Veronese" PDO  
cheese - whole wheel



FM732 - 20 x 100 g  
Milk: cow  
"Mozzarella" cheese



FM734 - 40 x 50 g.  
Milk: cow  
"Nodino di mozzarella" (small knot  
of mozzarella cheese)



FM175 - kg. 12  
Milk: cow  
"Oro Nero" (black rind parmesan  
cheese) - whole wheel



FM750 - 1 kg  
Milk: cow  
"Provola" cheese from the  
Madonie mountains with lemon



FM742 - kg. 1  
Milk: cow  
"Provola" cheese from the  
Madonie mountains



FM135 - kg. 2,5 - 3  
Milk: cow  
"Provolone del Monaco" PDO  
cheese



FM712 - kg. 2  
Milk: cow  
"Quartiolo" PDO cheese - whole  
wheel



FM136 - kg. 1  
Milk: cow  
"Ragusano" PDO cheese (cheese  
of Ragusa) - slice of cheese



FM194 - kg. 12  
Milk: cow  
"Ragusano" PDO cheese (cheese  
of Ragusa) - whole wheel



FM125 - kg. 1,1  
Milk: cow  
"Raschera" PDO cheese - 1/4 cut



FM191 - kg. 9  
Milk: cow  
"Raschera" PDO cheese - whole  
wheel



FM133 - g. 500-900  
Milk: cow  
Ripe smoked "ricotta" cheese



FSC127 - g. 300 - 500  
Milk: cow  
Salted "ricotta" cheese for grating



FM153 - g. 500 - 600  
Milk: cow  
"Robiolina passita" cheese



FM109 - g. 700  
Milk: cow  
"Rubbia" cheese



FM728 - 2 kg  
Milk: cow  
"Stracciatella" cheese



FM108 - kg. 1,1  
Milk: cow  
"Strachitunt" cheese - 1/4 cut



FM187 - kg. 4,5  
Milk: cow  
"Strachitunt" cheese - whole wheel



FM150 - kg. 2  
Milk: cow  
"Taleggio" PDO cheese



FM165 - g. 600  
Milk: cow  
"Testun ciuc" cheese (rind treated with red wine)



FM128 - g. 800  
Milk: cow  
"Testun di grotta" cheese - 1/4 cut



FM189 - kg. 6,7  
Milk: cow  
"Testun di grotta" cheese - whole wheel



FM152 - g. 80  
Milk: cow  
"Tomini" cheese for grill



FM155 - g. 35  
Milk: cow  
"Fresh Tomini" cheese



FM158 - g. 40  
Milk: cow  
Mini "Tomino" cheese for grill



FM131 - kg. 1,2  
Milk: cow  
Tuma Persa - 1/4 cut



FM162 - kg. 10  
Milk: cow  
Tuma persa- whole wheel



FM138 - g. 800  
Milk: cow  
"Valtellina Casera" PDO cheese - 1/4 cut



FM193 - kg. 6  
Milk: cow  
"Valtellina Casera" PDO cheese - whole wheel



FM790 - kg. 1,6  
"Vernengo Cime di Vezzena" cheese - 1/4 cut (from February to June)



FM799 - kg. 13  
"Vernengo Cime di Vezzena" cheese - whole wheel (from February to June)



FM122 - kg. 1,2

*Milk: cow*

"Vezzena d'alpeggio" cheese - 1/4 cut



FM198 - kg. 8

*Milk: cow*

"Vezzena d'alpeggio" cheese - whole wheel



FM163 - g. 500

*Milk: cow, goat*

"Bianco Sottobosco" - Truffle-infused cheese



FM173 - kg. 1,25

*Milk: cow, goat*

Lessinia blue cheese - half wheel



FM181 - kg. 2,5

*Milk: cow, goat*

Lessinia blue cheese - whole wheel



FM154 - kg. 2,2

*Milk: cow, goat*

"PDO Piedmont Toma" cheese



FM127 - g. 800

*Milk: cow, goat, sheep*

PDO "Bra" hard cheese - 1/4 cut



FM190 - kg. 6,5

*Milk: cow, goat, sheep*

PDO "Bra" hard cheese - whole wheel



FM120 - kg. 1

*Milk: cow, goat, sheep*

"Seirass" cheese



FM148 - kg. 3

*Milk: cow, goat, sheep*

"Sora" matured cheese



FM156 - g. 250

*Milk: cow, goat, sheep*

"Toma pagliettina" cheese



FM738 - 500 g

*Milk: buffalo*

Aversana cheese



FM730 - 16 x g. 125

*Milk: buffalo*

"Mozzarella di Bufala Campana" PDO cheese



FM731 - 16X125 g

*Milk: buffalo*

"Mozzarella di Bufala" cheese for pizza



FSC123 - g. 600

*Milk: goat*

"Argile Capra" (goat cheese)



FM168 - kg. 1,4

*Milk: goat*

"Blu di Bagnoli" (blue cheese)



FM715 - kg. 11

*Milk: goat*

"Blu di capra" (blue goat cheese) - whole wheel



FM713 - kg. 3

*Milk: goat*

"Blu di capra" (blue goat cheese) - 1/4 cut



FM116 - g. 40

*Milk: goat*

Saffron "Bouchon" cheese



FM166 - g. 250

*Milk: goat*

"Bulotta" cheese



FSC120 - g. 700

*Milk: goat*

"Cacio d'ebano" cheese



FM110 - kg. 1,2

*Milk: goat*

Pistachio goat cheese



FM717 - g. 80 - 120

*Milk: goat*

Fresh aromatic goat cheese (mountain herbs and flowers)



FM171 - g. 190

*Milk: goat*

Fresh pure goat cheese



FM170 - g. 300 - 350

*Milk: goat*

"Casale dei Berici" cheese



FSC121 - g. 650

*Milk: goat*

"Casterfiorentino" cheese - Region of origin Apulia



FM113 - g. 220

*Milk: goat*

Dried cherries refined cheese



FM114 - g. 220

*Milk: goat*

Rose flakes refined cheese



FM718 - g. 80 -120

*Milk: cow, goat*

Creamy aromatic cheese (wild fennel, anise and caraway)



FSC122 - g. 300

*Milk: goat*

"Erbori" (blue goat cheese)



FM746 - g. 300

*Milk: goat*

"Ficu" cheese



FM745 - g. 250

*Milk: goat*

"Caciofiore" cheese (artichoke flower)





FM164 - g. 700-800

Milk: goat  
"Fiorito" cheese



FM169 - g. 900

Milk: goat, sheep  
"Monteverde" blue cheese



FM115 - g. 130

Milk: goat  
"Pavet" cheese



FSC108 - g. 250-300

Milk: goat  
"Robiola di Roccaverano" PDO  
cheese



FM103 - g. 500

Milk: goat  
"Talè" cheese from Girgentana  
goat breed



FM106 - kg. 1,2

Milk: sheep  
"Gregoriano" soft paste cheese



FM172 - kg. 1

Milk: goat, sheep  
"Pegorin" 90-day ripened goat and  
sheep cheese



FM160 - kg. 1,5

Milk: sheep  
San Magno blue cheese - half  
wheel



FSC199 - kg. 14

Milk: sheep  
"Canestrato Pecorino" cheese of  
Forenza - whole wheel



FSC134 - kg. 1,5

Milk: sheep  
"Canestrato Pecorino" cheese of  
Forenza - 1/4 cut



FM157 - kg. 1

Milk: sheep  
"Canestrato" PDO cheese - 1/4 cut



FM192 - kg. 6,5

Milk: sheep  
"Canestrato" PDO cheese - whole  
wheel



FM132 - g. 800

Milk: sheep  
"Fiore sardo" PDO cheese - 1/4  
cut



FM184 - kg. 3,5

Milk: sheep  
"Fiore sardo" PDO cheese - whole  
wheel



FM147 - kg. 1,2

Milk: sheep  
"Fossa" PDO cheese (pit/ditch  
cheese)



FM139 - kg. 1

Milk: sheep  
"Gran Nuraghe (Granglona)"  
cheese - 1/4 cut



FM188 - kg. 10-12

*Milk: sheep*

FM139 - "Gran Nuraghe (Granglona)" cheese



FM710 - g. 600

*Milk: sheep*

"Marzolino" cheese - whole wheel



FM145 - kg. 1,3

*Milk: sheep*

Half-ripened "Pecorino" cheese of Pienza



FM146 - kg. 1,2

*Milk: sheep*

Ripe "Pecorino" cheese of Pienza



FM144 - kg. 1,2

*Milk: sheep*

"Pecorino" cheese of Pienza ripened in walnut leaves



FM140 - kg. 5,5

*Milk: sheep*

"Pecorino" cheese of Pienza "Reserve"



FM134 - kg. 1,5

*Milk: sheep*

"Pecorino Romano" PDO cheese - 1/4 cut



FM183 - kg. 22 - 23

*Milk: sheep*

"Pecorino Romano" PDO cheese - whole wheel



FSC160 - kg. 1,2

*Milk: sheep*

"Pecorino Siciliano" PDO cheese - 1/4 cut



FSC198 - kg. 10

*Milk: sheep*

"Pecorino Siciliano" PDO cheese - whole wheel



FM142 - kg. 1,3

*Milk: sheep*

Grotto-ripened "Pecorino" cheese



FM143 - kg. 1,3

*Milk: sheep*

Grotto-ripened "Pecorino" cheese in original cloth bag



FSC161 - kg. 3,3

*Milk: sheep*

"Piacentinu ennese" PDO cheese



FSC162 - kg. 1,6

"Piacentinu ennese" PDO cheese - Region of origin Sicily - half wheel



FM102 - g. 250

*Milk: sheep*

Juniper-smoked "ricotta" cheese



FM724 - g. 500

*Milk: sheep*

Sheep's milk "ricotta" cheese for grating



FM722 - kg. 3

*Milk: sheep*

Sheep's milk "ricotta" cheese from  
cheesemaking lab



FM104 - kg. 1

*Milk: sheep*

Black-rind "Ricotta" cheese



FM105 - g. 600

*Milk: sheep*

"Vastedda della Valle del Belice"  
PDO cheese



FSC212

Christmas cheese plate



FSC500 - 2 kg.

Cheese plate of the week



FSC245 - kg. 3,1

Cheese platter "Non toccatemi il  
formaggio" (literally "Don't touch  
my cheese")



FM700 - kg. 3

Platter of blue cheeses



FPR004 - kg. 4,5

*Milk: cow*

"Parmigiano Reggiano" PDO -  
24-month aged - 1/4 cut



FPR002 - kg. 36

*Milk: cow*

"Parmigiano Reggiano" PDO -  
24-month aged - whole wheel



FPR030 - kg. 1

*Milk: cow*

"Parmigiano Reggiano" PDO -  
Mount Cimone - 1/4 cut



FPR032

*Milk: cow*

"Parmigiano Reggiano" PDO -  
Mount Cimone - whole wheel



FPR040 - kg. 1

*Milk: cow*

"Parmigiano Reggiano" PDO -  
Red cows - 1/4 cut



FPR042

*Milk: cow*

"Parmigiano Reggiano" PDO -  
Red cows - whole wheel



FPR050 - kg. 1

*Milk: cow*

"Parmigiano Reggiano" PDO -  
Solo di Bruna - 1/4 cut



FPR052

Milk: cow

"Parmigiano Reggiano" PDO - Solo di Bruna - whole wheel

Parmigiano  
Reggiano PDO  
(Parmesan cheese)  
- Reserve



FPR008 - kg. 4,5

Milk: cow

"Parmigiano Reggiano" PDO - 36-month aged - 1/4 cut



FPR006 - kg. 36

Milk: cow

"Parmigiano Reggiano" PDO - 36-month aged - whole wheel



FPR012 - kg. 4

Milk: cow

"Parmigiano Reggiano" PDO - 48-month aged - 1/4 cut



FPR010 - kg. 36

Milk: cow

"Parmigiano Reggiano" PDO - 48-month aged - whole wheel



FPR016 - kg. 4

Milk: cow

"Parmigiano Reggiano" PDO - 60-month aged - 1/4 cut



FPR014 - kg. 36

Milk: cow

"Parmigiano Reggiano" PDO - 60-month aged - whole wheel



FPR020 - kg. 4

Milk: cow

"Parmigiano Reggiano" PDO - 72-month aged - 1/4 cut



FPR018 - kg. 36

Milk: cow

"Parmigiano Reggiano" PDO - 72-month aged - whole wheel



FPR200 - kg. 4

Milk: cow

"Parmigiano Reggiano" - 4 cuts from different maturing processes



FPR210 - kg. 4

Milk: cow

Selection/Assortment of "Parmigiano Reggiano"





*Fresh aromatic plants - salades sprouts and edible  
flowers*



## Fresh aromatic plants



EA002  
Dill



EA027  
Red basil



EA005  
Chervil



EA006  
Chive



EA007  
Coriander



EA010  
Tarragon



EA033 - tray by g. 100  
Lemongrass root



EA015  
Lovage



EA011  
Lemon verbena



EA012  
Marjoram



EA028  
Lemon balm



EA013  
Mint



EA026  
Oregano



EA014  
Curly parsley



EA031 - g. 40  
Scents and colours (herbs and flowers)





EA023 - kg. 1  
Red rhubarb



EA018  
Savory



EA024 - kg. 5  
Scallion



EA019  
Thyme



EA020  
Lemon thyme



EA017  
Vervain



EA021  
Ginger root

## Salades sprouts



VE130 - 15 trays  
Cresses assortment



VE125 - 12 trays  
Cresses and edible flowers  
assortment



VE094 - box by 16  
Watercress



VE076 - box by 16  
Daikon Cress



VE078 - box by 16  
Sweet Cress



VE081 - box by 50 leaves  
Oyster leaves



VE071 - box by 12  
Shiso leaves





VE029 - g. 200  
Beetroot sprouts



VE028 - g. 200  
Mustard sprouts



VE023 - g. 200  
Spinach sprouts



VE055 - g. 200  
Aromatic salad



VE075 - box by 18  
Micro greens Sakura mix



VE070 - box by 16  
Micro greens Shiso mix



VE040 - box by 8 trays  
Sprouts mixture



VE057 - g. 200  
Eurasia mix



VE061 - g. 200  
Field salad mix



VE058 - g. 200  
Mizuna



VE016 - g. 200  
Moss rose (November - April)



VE025 - g. 200  
Rocket



VE077 - box by 16  
Sechuan Cress



VE059 - g. 200  
Tatsoi

## Edible flowers



VE048  
Begonia



VE047  
Snapdragon



VE046  
Borage



VE085 - box by 25 flowers  
Venus Vase - non-edible



VE027  
Crackerjack Moss Phlox  
(star-shaped flowers)



VE083 - box by 30 flowers  
Sechuan Buttons



VE043  
Chive flowers (available from  
April-May)



VE039  
Coriander flowers (available in  
June)



VE087 - pack by 100 flowers  
Apple Blossom



VE041  
Carnation of India



VE044  
Sweet-william



VE042  
Edible Karma Orchid



VE049  
Primula (available from January to  
May)



VE090 - 8 x g.30  
Rose of Vence



VE045  
Viola tricolor/Heart's Ease



*Fresh vegetables - preserved vegetables - baby  
vegetables*





Fresh and  
preserved  
vegetables



VE051 - g. 250  
Natural Dulse seaweed



VE052 - g. 250  
Natural sea green beans



VE056 - g. 250  
Natural sea tangle



VE050 - g. 250  
Natural sea lettuce (sea vegetable)



VE054 - g. 250  
Natural Wakame (sea vegetable)



VE001 - kg. 1  
White asparagus of Bassano  
(available from March to May)



VE015 - kg. 1  
PGI Caper of Pantelleria



VE120 - g. 500  
Thailand banana leaves



VE062 - g. 420 drained weight  
Natural nettle leaves



VE063 - kg. 1,5  
Fresh Shiitake mushrooms



ZCVE029 - kg. 10  
Frozen "Porcini" mushrooms, 1st  
category extra



ZCVE030 - kg. 6  
Frozen mixed mushrooms with  
"porcini"



VA038 - bottle g. 500  
Fiaschetto pulped tomatoes of  
Torre Guaceto



VE100 - Ø under 30 mm  
Ratte fingerling potato (French  
variety of potato)



VE104 - Ø 35 - 55 mm  
Frenceline Cherie red skin potato



VE107 - Ø 28 - 45 mm  
Pompadour potato



VE101 - 20 - 120 g.  
Classic Ratte potato



VE110 - g. 20 - 120  
Vitelotte potato - violet potato



VE053 - g. 290  
Piquillo pepper



VE116 - g. 100  
Fresh Sawa (Semi-Aquatic)  
Wasabi root



VE115 - kg. 5  
Jerusalem artichoke

## Baby vegetables



VE003 - g. 400  
Carrots



VE034 - kg. 2  
Extra fine French beans



VE005 - g. 250  
Fennels



VE021 - g. 320  
White endive



VE006 - g. 200  
White mini asparagus



VE032 - g. 200  
Green mini asparagus



VE033 - kg. 1  
Tinker bell mix peppers (mini)



VE018 - g. 200  
Baby yellow pattypan squash



VE019 - g. 200  
Baby green pattypan squash



VE012 - g. 250  
Leeks



VE013 - g. 250  
Turnips



VE035 - kg. 2  
Snowpeas



*Spices - teas - herbs - dry mushrooms*





Spices - herbs - dry mushrooms



SP110 - 50 sheets  
Dried seaweed for sushi



SP001 - g. 500  
Wild anise



SP018 - g. 500  
Star anise



SP002 - g. 500  
Juniper berries



SP003 - g. 500  
Whole cinnamon



SP004 - g. 500  
Cardamom



SP005 - g. 500  
Cloves



SP021 - g. 500  
Coriander



SP105 - g. 500  
Court-bouillon



SP020 - g. 500  
Cumin



SP006 - g. 500  
Madras curry



SP025 - g. 180  
Tonka beans



SP007 - g. 500  
Mace



SP035 - g. 500  
Fish Masala



SP036 - g. 500  
Meat Masala



SP038 - g. 160  
Vadouvan Masala



SP106 - g. 500  
Cajun spice mix



SP008 - g. 500  
5-pepper mix



SP009 - g. 500  
Nutmeg



SP028 - g. 500  
Sweet paprika



SP011 - g. 500  
White pepper



SP031 - g. 500  
Long pepper



SP012 - g. 500  
Black Sarawak pepper



SP010 - g. 500  
Rose/pink pepper



SP032 - g. 500  
Red Pondicherry pepper



SP013 - g. 500  
Green pepper



SP014 - g. 500  
Sichuan pepper



SP033 - g. 500  
Jamaica pepper



SP034 - g. 500  
White poppy seeds



SP015 - g. 500  
Blue poppy seeds



SP023 - g. 500  
Yellow grain mustard seeds



SP024 - g. 500  
Black grain mustard seeds



SP022 - g. 500  
White sesame



SP026 - g. 500  
Golden sesame



SP027 - g. 500  
Black sesame



SP029 - g. 500  
Spices for Pepper Cook



SP102 - cl. 62,3  
Chinese soy sauce



SP107 - lt. 1  
Japanese soy sauce



SP108 - g. 43  
Wasabi paste



SP101 - g. 30  
Wasbi powder



SP017 - g. 20  
Saffron powder



SP019 - g. 50  
Saffron stigma



SP030 - g. 2  
Saffron stigma (box)



SP103 - kg. 1  
Sweet and sour ginger



SP016 - g. 250  
Dried morel mushrooms heads

## Yemaya teas



SP061 - 55g (12 candies)  
Yemaya green tea



SP064 - 230g  
Yemaya green tea doypack



SP062 - 55g (12 candies)  
Yemaya black tea



SP065 - 230g  
Yemaya black tea doypack



SP063 - 55g (12 candies)  
Yemaya purple tea



SP066 - 230g  
Yemaya purple tea doypack



SP060 - 1,3 kg (24 x 55g)  
Yemaya Mixed tea



SP067 - 165g (3 x 55g)  
Yemaya Teas Collector Box



MT120  
Display for three tubes of Yemaya tea



SP068  
Yemaya tea filters





*"Valrhona" chocolate and chocolate confectionery  
coatings*



## Pure Origin Grand Crus



CI042 - kg. 3  
Alpaco 66% Pure Ecuador



CI046 - kg. 3  
Ashanti 67% dark chocolate



CI027 - kg. 3  
Araguani 72% dark chocolate Pure Venezuela



CI049 - kg. 3  
Macaè 62% dark chocolate Pure Brazil



CI003 - kg. 3  
Manjari 64,5% dark chocolate Pure Madagascar



CI037 - kg. 1 x 3  
Manjari 64,5% dark chocolate Pure Madagascar



CI032 - kg. 3  
Nyangbo 68% dark chocolate Pure Ghana



CI041 - kg. 3  
Tainori 64% dark chocolate Pure Dominican Republic



CI025 - kg. 3  
Tanariva 33% milk chocolate Pure Madagascar

## Blend of Grands Crus



CI044 - kg. 3  
Abinao 85% dark chocolate



CI002 - kg. 3  
Caraibe 66,5% dark chocolate



CI036 - kg. 1 x 3  
Caraibe 66,5% dark chocolate



CI004 - kg. 1 x 3  
Caraque 56% dark chocolate



CI001 - kg. 3  
Guanaja 70% dark chocolate



CI035 - kg. 1 x 3  
Guanaja 70% dark chocolate



CI008 - kg. 3  
Jivara 40,5% milk chocolate



CI038 - kg. 1 x 3  
Jivara 40,5% milk chocolate



CI047 - kg. 3  
Orizaba 39% milk chocolate

"Gourmet Creation"  
collection



CI011 - kg. 1 x 3  
Dark chocolate Café Noir (blend of  
cocoa and arabica coffee)



CI048 - kg. 3  
Caramelia 34%



CI050 - kg. 3  
"Coeur de Guanaja 80%"  
(chocolate concentrate)



CI010 - kg. 3  
Ivoire white chocolate 35% cocoa



CI039 - kg. 1 x 3  
Ivoir white chocolate 35% cocoa



CI060 - kg. 3  
Opalys white chocolate 33% cocoa



CI012 - kg. 1 x 3  
Orange coloured and flavoured  
white chocolate



CI029 - kg. 1 x 3  
Orange milk chocolate, orange  
flavoured



CI023 - kg. 1 x 3  
Orange dark chocolate, orange  
flavoured



CI033 - kg. 1 x 3  
Xocoline sugar-free 65% dark  
chocolate



CI034 - kg. 1  
Xocomeli spicy and sweet dark  
chocolate





CI026 - kg. 1  
Xocopili spicy dark chocolate

## "Professional Signature" collection



CI005 - kg. 3  
Equatoriale 55% dark chocolate



CI006 - kg. 3  
Extra bitter 67% dark chocolate



CI007 - kg. 3  
Extra dark 53% dark chocolate



CI020 - kg. 1 x 3  
Cocoa mass extra 100%

## Dried fruits range



CI051 - kg. 3  
Gianduja/Hazelnut milk chocolate block



CI028 - kg. 1 x 3  
32% Gianduja/Hazelnut dark chocolate block



PA135 - kg. 3,5  
55% Almond paste (marzipan)



PA131 - kg. 4  
70% Almond paste (marzipan)



PA120 - kg. 1,5  
60% Almond and Hazelnut praliné

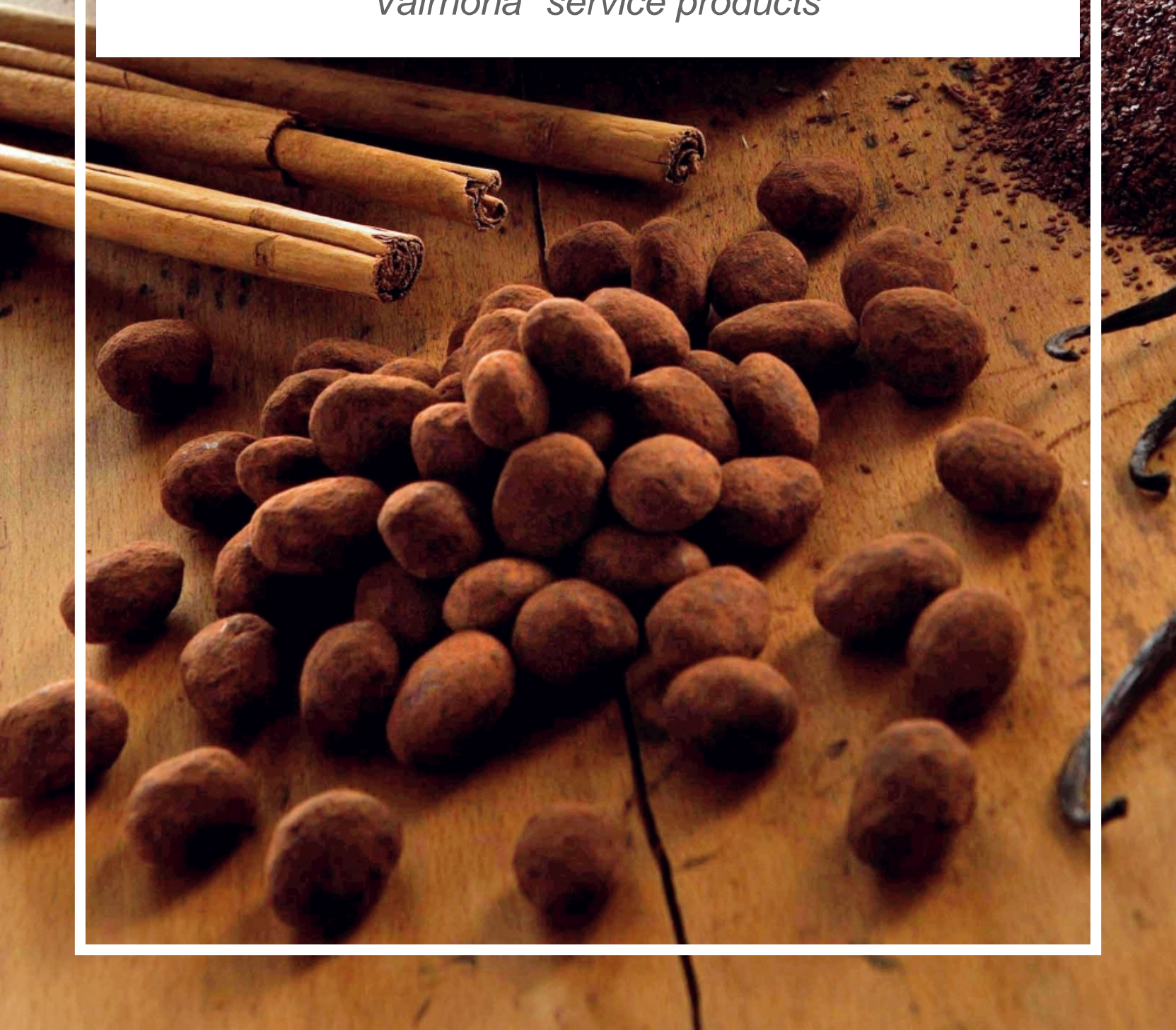


PA128 - kg. 5  
50% Almond and Hazelnut praliné



PA129 - kg. 5  
66% Almond and Hazelnut praliné

*"Valrhona" service products*



Ready to use  
products



CI022 - kg. 3  
Cocoa butter



PA238 - kg. 2  
99% concentrated liquid clarified  
butter



CI019 - kg. 3  
Cocoa powder



CI225 - kg. 1  
Eclat d'Or decoration



CI242 - g.20 x 40 pc.  
Etnao Passion Fruit (core for  
gourmet creations)



CI240 - g.20 x 40 pc.  
Etnao Guanaja (core for gourmet  
creations)



CI243 - g.20 x 40 pc.  
Etnao coconut (core for gourmet  
creations)



CI241 - g.20 x 40 pc.  
Etnao Praliné (core for gourmet  
creations)



PA230 - kg. 1  
Venezuelan roasted cocoa  
granules



CI024 - kg. 3  
Dark chocolate mousse and  
soufflé



CI220 - kg. 3  
Crunchy dark chocolate pearls



CI238 - kg. 3  
Caramélia crunchy chocolate  
pearls



CI222 - kg. 4  
Dark chocolate baking pearls



CI224 - ml. 250  
Dark chocolate sauce



## Hollow forms/Moulds



CI017 - 270 pc.  
Round dark chocolate Caissette,  
size 18x30 mm



CI151 - 630 pc.  
35% Equatorial milk chocolate  
Palet, size 29x11 mm



CI150 - 630 pc.  
55% Equatorial dark chocolate  
Palet, size 29x11 mm



CI016 - 504 pc.  
White chocolate hollow sphere  
d.26 mm



CI014 - 504 pc.  
Dark chocolate hollow sphere d.26  
mm



CI015 - 504 pc.  
Milk chocolate hollow sphere d.26  
mm

## Ready to fill products "Structura"



CI162 - 343 pc.  
55% Equatorial dark chocolate  
Mini-Ovalis size 37x17 mm



CI161 - 441 pc.  
55% Equatorial dark chocolate  
Mini-Pyris size 25x17 mm



CI160 - 441 pc.  
55% Equatorial dark chocolate  
Mini-Spheris size 30x16 mm



CI165 - 45 pc.  
55% Equatorial dark chocolate  
Ovalis size 91x42 mm



CI164 - 60 pc.  
55% Equatorial dark chocolate  
Pyris size 63x44 mm



CI166 - 45 ½ spheres  
55% Equatorial dark chocolate  
Solstis, half sphere d.71.6 mm



CI163 - 45 pc.  
55% Equatorial dark chocolate  
Spheris size 76x41 mm



## Decoration products



CI104 - kg. 1  
Coffee flavoured dark chocolate  
beans



CI030 - kg. 1  
Dark chocolate granules



CI031 - kg. 1  
Dark chocolate flakes

## Finishing products, glazes



CI013 - kg. 1  
Soft Absolu dark chocolate glaze



CI009 - kg. 5  
Neutral glaze - Absolu Cristal



CI018 - kg. 5  
Dark cocoa paste

## "ELLE" & "VIRE" Dessert bases



PA244 - lt. 1  
Valrhona chocolate cream



PA243 - lt. 1  
"Crème brûlée" with Madagascar  
vanilla



PA245 - lt. 1  
Vanilla sauce

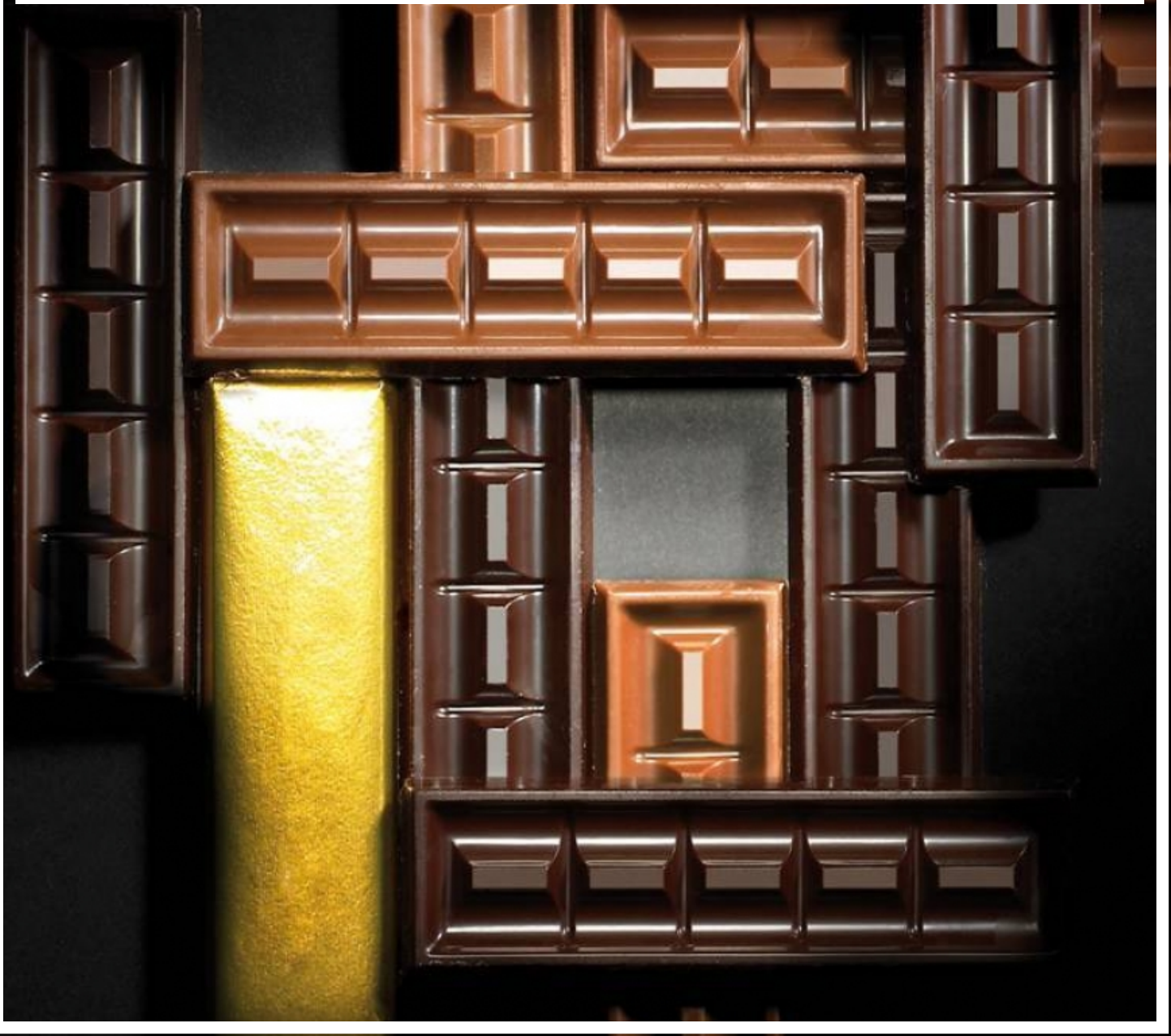


PA240 - lt. 1  
Mousse, parfait/semifreddo and ice  
cream



PA241 - lt. 1  
"Panna cotta"

*"Valrhona" tasting chocolates*



## Individually wrapped chocolates



CI142 - g. 20  
Caraibe dark chocolate bar



CI141 - g. 20  
Gunaja dark chocolate bar



CI143 - g. 20  
Jivara milk chocolate bar



CI144 - g. 20  
Tanariva milk chocolate bar



CI101 - g. 5  
Grand Cru Caraibe chocolate squares



CI103 - g. 4  
Eclat chocolate sticks



CI100 - g. 5  
Grand Cru Guanaja chocolate squares



CI102 - g. 5  
"Jeunes Restaurateurs Europe"  
chocolate squares



CI111 - g. 5  
Grand Cru Jivara milk chocolate squares



CI113 - g. 5  
Grand Cru Manjari chocolate square



CI122 - g. 6  
Deli-K crunchy praliné

## Loose chocolates



CI116 - kg. 2  
Milk chocolate coated biscuits



CI109 - kg. 2  
Milk chocolate coated dried figs



CI107 - kg. 2  
Dark chocolate coated almonds



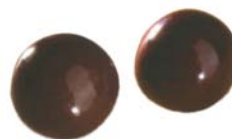
CI114 - kg. 2

Almonds coated in gianduja chocolate and cocoa powder



CI112 - kg. 2

Almonds coated in gianduja chocolate and icing sugar



CI108 - kg. 2

Dark chocolate coated hazelnuts



CI115 - kg. 2

Milk chocolate coated lemon peels



CI450 - g. 180

Tin box of 19 tasting chocolate squares



CI448 - g. 310

Tin box of 36 tasting chocolate squares



CI452 - g. 465

Tin box of 54 tasting chocolate squares



CI400 - g. 5

Collection box of 66 tasting chocolate squares (5 gr ea.)  
Manjari, Tainori, Caraibe, Guanaja, Alpaco, Abinao



CI423 - g. 75

Dark diced candied orange rinds pack



CI421 - g. 75

Milk Equinox almonds and hazelnuts box



CI420 - g. 75

Dark Equinox almonds and hazelnuts box



CI412 - 6 x g. 5

Initiation Grand Crus collection box  
6x5gr.: Manjari, Tainori, Caraibe, Guanaja, Alpaco, Abinao





*"Valrhona" pralines*



## Dark chocolate



CI180 - kg. 2  
"Nyangbo" (Grand Cru Nyangbo  
ganache)



CI181 - kg. 2  
"Macaé" (Grand Cru Macaé  
ganache)



CI186 - kg. 2  
"Ganache Cassis" (blackcurrant  
ganache)



CI187 - kg.2  
"Myriade" (coffee, cardamom,  
orange ganache)



CI189 - kg. 2  
"Pralicoco" (almonds and coconut  
praline)



CI119 - kg. 2  
"Alicante" (pistachios and almonds  
cream)



CI136 - kg. 2  
"Brin d'amandes noir" (almonds  
paste)



CI123 - kg. 2  
"Café noir" (arabica coffee  
ganache)



CI120 - kg. 2  
"Chapka noir" (dark chocolate  
ganache with chopped almonds)



CI132 - kg. 2  
"Ganache Thè Jasmin" (ganache  
with an infusion of jasmin green  
tea)



CI117 - kg. 2  
"Palet or" (Grand Cru Guanaja  
ganache)



CI134 - kg. 2  
"Pralifeuilleté" (almond praline  
mixed with crisp wafer)



CI105 - kg. 2  
Dark chocolate covered orange  
peels

## Milk chocolate



CI188 - kg. 2  
"Caramel Salé" (salted caramel  
ganache)



CI190 - kg. 2  
"Malakoff Latte" (almonds and hazelnuts praliné)



CI191 - kg. 2  
"Crumble Framboise" (raspberry ganache)



CI124 - kg. 2  
"Greta lait" (almond and hazelnut praliné)



CI130 - kg. 2  
"Guanaja lactée" (milk chocolate Grand Cru Guanaja ganache)



CI128 - kg. 2  
"Méditerranéen (with orange peel and dried fruits)



CI126 - kg. 2  
"Rinette Lait" (chocolate almond and hazelnut praliné)



CI192 - kg. 2  
"Millefeuille" (milk chocolate Gianduja ganache flavoured with vanilla extract)



CI138 - kg. 2  
"Chardon Armagnac" (Armagnac 60°)



CI133 - kg. 2  
Grand Marnier ganache



CI118 - kg. 2  
"Ivoire café creme" (coffee ganache)



CI135 - kg. 2  
"Praliné intense Ivoire" (almonds and hazelnuts praliné)



CI329 - kg. 2  
Octans Sequin



CI301 - kg. 2  
Ariès Sequin



CI305 - kg. 2  
Antharès Sequin





CI307 - kg. 2  
Auriga Sequin



CI325 - kg.2  
Lyra Sequin



CI326 - kg. 2  
Polaris Sequin



CI317 - kg. 2  
Altair Sequin



CI311 - kg. 2  
Androma Sequin



CI314 - kg. 2  
Vega Sequin



CI316 - kg. 2  
Oriana Sequin



CI321 - kg. 2  
Persea Sequin



CI323 - kg. 2  
Atria Sequin



CI309 - kg. 2  
Sextans Sequin

Truffles (available  
from October to  
December



CI175 - kg. 1  
Guanaja-Orange Truffles



CI170 - kg.1  
Guanaja Truffles



CI171 - kg. 1  
Croustipraliné Truffles



CI172 - kg. 1  
Lemon Truffles



CI173 - kg. 1  
Rum and coco Truffles



CI174 - kg. 1  
Tamariva caramel Truffles



*Pastry ingredients - dry fruit*





## Pastry ingredients - dry fruit



PA332 - g. 250 - pods by 16-19 cm.  
Madagascar Boubon vanilla



PA339 - kg. 1 - pods by 16-19 cm.  
Madagascar Bourbon vanilla



PA320 - cc. 500  
Vanilla extract



PA321 - lt. 1  
Concentrated coffee extract



PA330 - kg. 1  
Powder liquorice



PA334 - g. 250  
Dried lavender



PA329 - cc. 100  
Cassis (redcurrant flavour)



PA435 - lt. 1  
Canadian maple syrup



PA310 - kg. 1  
E953 Isomalt



PA224 - g. 500  
Peeled almonds



PA236 - g. 500  
Shelled almonds fillets



PA229 - g. 500  
Shelled almonds sticks



PA237 - g. 500  
Shelled chopped almonds



PA225 - g. 500  
Shelled almonds flour



PA122 - kg. 1  
Shelled almonds cream



PA227 - g. 250  
Toasted peeled hazelnuts



PA239 - g. 500  
PGI Toasted chopped hazelnuts



PA226 - g. 500  
PGI Toasted hazelnuts flour



PA123 - kg. 1  
PGI Toasted hazelnuts cream



PA222 - g. 500  
Half walnuts



PA221 - g. 500  
Pine nuts



PA235 - kg. 1  
Shelled and peeled Bronte pistachios



PA233 - kg. 1  
Chopped Bronte pistachios



PA232 - kg. 1  
Bronte pistachios flour



PA124 - kg. 1  
Bronte pistachios cream



PA231 - kg. 1  
Shelled and peeled pistachios of Middle East



PA234 - kg. 1  
Chopped pistachios of Middle East



PA228 - kg. 1  
Pistachios flour of Middle East



PA125 - kg. 1  
Pistachios cream of Middle East



PA114 - g. 500  
Carob-seeds flour



PA116 - g. 200  
Carob honey



PA119 - g. 200  
Arbutus honey



PA127 - g. 390  
Rose petals jelly



PA130 - g. 375  
Wild rose jelly



PA132 - g. 370  
Jasmin flowers jelly



PA133 - g. 370  
Lavander jelly



PA134 - g. 370  
Violet jelly



PA300 - kg. 1  
Pectin X 58



PA301 - kg. 1  
Pectin 325 NH 95



PA302 - kg. 1  
Yellow pectin



PA303 - kg. 1  
Nappage pectin NH



PA317 - kg. 1  
Sorbets and ice creams stabilizers



PA319 - kg. 1  
Ice creams stabilizer 2000



*Texturas by Albert and Ferran Adria*





## Gelification



PA358 - g. 500  
Agar



PA355 - g. 400  
Gellan



PA357 - g. 500  
Iota



PA356 - g. 400  
Kappa



PA366 - g. 300  
Metil

## Emulsification



PA365 - g. 300  
Glice



PA359 - g. 300  
Lecite



PA367 - g. 600  
Sucro

## Thickeners



PA368 - g. 600  
Xantana

## Spherification



PA362 - g. 500  
Algin



PA361 - g. 600  
Calcic



PA363 - g. 600  
Citras



PA364  
Eines, spherification tools



PA369 - g. 600  
Gluco



PA360  
Basic spherification kit (Calcic, Algin, Citras, Eines)



PA373  
Reverse spherification kit (Algin, Xantana, Gluco, Eines)

## Surprises, special textures



PA371 - g. 400  
Crumiel



PA374 - g. 400  
Crutomat



PA372 - g. 300  
Fizzy



PA370 - kg. 1  
Malto



PA376 - kg. 4  
Trisol



PA377 - g. 400  
Yopol

## Lyo - Sabores - Lyofilised fruits



PA381 - g. 150  
Apricot



PA380 - g. 100  
Pineapple dices



PA387 - g. 200  
Figs



PA382 - g. 70  
Strawberry dices



PA383 - g. 50  
Whole strawberry



PA384 - g. 90  
Whole raspberry



PA385 - g. 200  
Sweet corn



PA386 - g. 150  
Mango dices



PA390 - g. 150  
Whole blackcurrant

*Chestnuts - Candied fruit - "Ravifruit" fruit puree*





## Candied fruit



PA352 - g. 300  
Candied Orange Peels/Slices



PA353 - g. 300  
Candied Lemon Peels/Slices

## Chestnuts



PA341 - g. 600  
Whole candied chestnuts



PA350 - g. 430  
Steamed whole chestnuts



PA342 - kg. 1  
Candied chestnuts paste



PA351 - g. 870  
Natural chestnuts puree

## "Ravifruit" fruit puree



PA001 - kg. 1  
Apricot



PA007 - kg. 1  
Red sour cherry



PA017 - kg. 1  
Pineapple



PA023 - kg. 1  
Banana



PA004 - kg. 1  
Strawberry



PA006 - kg. 1  
Passion fruit



PA005 - kg. 1  
Raspberry



PA003 - kg. 1  
Lemon



PA018 - kg. 1  
Mandarin



PA009 - kg. 1  
Mango



PA014 - kg. 1  
Green Apple



PA010 - kg. 1  
Blueberry



PA013 - kg. 1  
William Pear



PA012 - kg. 1  
White Peach



PA002 - kg. 1  
Blackcurrant



ZCPA334 - kg. 5  
Sorbets mix



## *Accessories*





For Foie Gras



MT100

Red cardboard gift box leather effect by Rougié for 180gr glass jars

For Cheeses



MT202

Bow knife for "Gorgonzola" cheese



MT201

Guillotine knife for soft cheeses



MT203

"Girolle" knife for "Tete de Moine" cheese (cheese board w/guillotine knife)



MT205

Grape leaves in food packaging paper



MT204

Straw mats



MT516

Wooden cheese board with dome

Ham stands



MT300

Ham holder for boneless 5J Iberian ham



MT301

Ham holder for 5J Iberian ham



MT302

Ham holder for Serrano ham



MT303

Ham holder for Italian ham

For caviar



MT402

Caviar horn spoon 11CM

## For Fish



**IAC410**  
Stainless steel tray stand



**IAC300**  
Wood and steel oyster opener for bench work



**MT822**  
Loch Fyne salmon box



**MT820**  
Loch Fyne Kinglas salmon box



**IAC100**  
Oysters knife with plastic handle



**IAC101**  
Wood and steel knife for concave oysters



**IAC102**  
Wood and steel knife for flat oysters



**SM235**  
Scallops shells



**IAC415**  
Aluminium seafood tray d.36CM



**IAC416**  
Aluminium seafood tray d.50CM

## For desserts



**MT515**  
Food grade plastic sheets



**MT513**  
Valrhona Charlotte 6-mould tray



**MT514**  
Valrhona Crescendo 6-mould tray / Crescendo Mould with 6 prints



MT517

Valrhona Ethnao mould



MT501

Valrhona 6-cavity Dome mould



MT504

Valrhona 18-mould tray



MT510

Chocolate spheres mould (for filling and sealing spheres)

For...specialties



MT536

Silver crumbs in shaker



MT530

Silver leaves 86x86MM



MT533

Gold crumbs in shaker



MT500

22-kt gold leaves 86x86MM



MT550

Balsamic vinegar stainless steel pourer



MT551

Balsamic vinegar "Sigillo" pourer

Ingenios by Albert & Ferran Adria



MT542

GEO CROQUANTER set of stencils for dehydrator



MT549

Ezidri Dehydrator



MT544

Texturas recipes DVD



MT548

Tray for Ezidri dehydrator



MT540

SILICASEC anti-humidity tablets



MT546

Spherification tool



## Our partners:





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