



S i t a f

# The Food Book

PRODUCTS CATALOGUE







S i t a f

*SITAF is part of Sitaf Saudia Co., a company established in 1976 in the Kingdom of Saudi Arabia. We are premium resellers of the finest foods and ingredients for all the KSA and BAHRAIN, always pursuing excellence in our never-ending search of the best products, enabling the creation of menus and recipes that will excite the most demanding of tastes. We are committed to meet our clients needs and endeavour to always challenge ourselves and find new ways to deliver great value, innovative and artisan products.*

*Our company deploys an international and multicultural team of managers and salesman, with their in-depth product knowledge and passion for the industry they'll find tailor-made solutions for you that will never compromise on quality, whether that's developing a new own-label product, or finding the right foodservice ingredients.*



*As we launch our latest catalogue, I wanted to take a moment to express my gratitude for your continued support and trust in our brand. At SITAF, we are committed to providing you with the highest quality products and service.*

*In this catalogue, you'll find a wide range of culinary delights carefully curated to meet your needs.*

*From fresh produce to gourmet treats, we strive to offer a diverse selection that caters to every palate.*

*We understand the importance of reliability and consistency in the food industry, which is why we work tirelessly to maintain the highest standards in sourcing, handling, and delivering our products. Our team is dedicated to ensuring that each item in your order meets our strict quality control measures.*

*Thank you for choosing SITAF as your preferred food distributor.*

*We look forward to serving you and exceeding your expectations with every order.*




*Sincerely*

**Vittorio Rocchi**  
CEO, Sitaf Food








## RIYADH DELIVERY

SATURDAY - THURSDAY	THURSDAY - SATURDAY	FRIDAY
12.00 AM - 03.00 AM MORNING DELIVERY (SAME DAY)	 THURSDAY 11.00 AM SATURDAY 03.00 AM MORNING DELIVERY (SATURDAY)	 NO REGULAR DELIVERIES   EXCEPTIONS FOR HIGH-VALUE ORDERS
03.00 AM - 11.00 AM AFTERNOON DELIVERY (SAME DAY)		
11.00 AM - 12.00 AM MORNING DELIVERY (NEXT DAY)		





## DAMMAN & JEDDAH DELIVERY

SATURDAY - THURSDAY	THURSDAY - SATURDAY	FRIDAY
12.00 AM - 05.00 AM MORNING DELIVERY (SAME DAY)	 THURSDAY 11.00 AM SATURDAY 05.00 AM MORNING DELIVERY (SATURDAY)	 NO REGULAR DELIVERIES   EXCEPTIONS FOR HIGH-VALUE ORDERS
11.00 AM - 12.00 AM MORNING DELIVERY (NEXT DAY)		



## OTHER AREAS DELIVERY

MAKKAH	MEDINAH	TAIF	QASIM	ABHA	AL KHARJ
AL HAIL	AL HUFUF	AL JUBAIL	TABUK	NEOM	& MORE
 FOR DELIVERIES TO THESE AREAS PLEASE CONTACT OUR SALES DEPARTMENT			 WE WILL ARRANGE YOUR DELIVERY WITHIN 24-36 HOURS MAXIMUM		



## PRODUCT GUIDE

### FRESH

Product delivered fresh with optimal shelf life, handled under strict temperature control. Depending on the product, **up to 30 days**.

### CHILLED

Product stored and transported at refrigerated temperature to ensure safety and freshness. Depending on the product, **above 1 month**.

### FROZEN

Product stored and delivered at controlled freezing temperature to preserve freshness and quality.

### PRE-ORDER

Product available upon advance request, subject to lead time and supplier confirmation.

## PRE-ORDER DETAILS

SUPPLIER	CUT-OFF	ARRIVAL RIYADH	ARRIVAL MANAMA
ARTIGIANA SPINOSA	Monday 09.00 AM	Saturday (5 days)	Sunday EOD (6 days)
GRANAROLO	Monday 09.00 AM	Saturday (11 days)	Sunday EOD (12 days)
URBANI TARTUFI	Monday All Day	Saturday (5 days)	Sunday EOD (6 days)
JAPANESE RANGE	Monday All Day	Saturday (5 days)	Monday (7 days)
BALFEGO	Monday All Day	Saturday (5 days)	Monday (7 days)
LOCH DUART	Wednesday	Sunday (4 days)	Monday (7 days)
SEADELIGHT	Monday All Day	Saturday (5 days)	Monday (7 days)
LIVE LOBSTERS	Wednesday	Monday (5 days)	Monday (7 days)
VERCELLI	Friday	Sunday (9 days)	Monday (10 days)
INDAL	Friday	Sunday (16 days)	Monday (17 days)





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# Cheese & Dairy

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**GRANAROLO**  
N°1 ITALIAN MILK & DAIRY GROUP

The Granarolo Group is one of Italy's leading dairy producers, with a long history that began in the late 1950s. Over the decades, the company has steadily expanded, becoming a well-established international brand. Today, around 40 million consumers in 76 countries choose Granarolo products every day. Its wide product range is designed to meet different needs and includes milk, cheese, butter and other dairy-based specialties. Granarolo is widely recognized for its strong commitment to quality, achieved through careful selection of high-quality ingredients and strict production standards that ensure reliability, safety and consistent excellence across all its products.



**COW MOZZARELLA  
BLOCK FOR PIZZA**

DAGRFR001 | 1 kg | FROZEN

High-melt frozen mozzarella block. Excellent stretch and creamy flavor, ideal for professional pizza and baked dishes.



**COW MOZZARELLA**

DAGRFR003 | 125 g | FROZEN

Individual frozen mozzarella portions. Milky flavor and soft bite, ideal for pizza, salads and quick service kitchens.



**COW MOZZARELLA**

DAGRCD016 | 125 g | FRESH | *PRE-ORDER*

Fresh cow mozzarella with soft texture and delicate milky flavor. Perfect for salads, sandwiches and classic Italian dishes.



**BUFFALO MOZZARELLA**

DAGRFR005 | 125 g | FROZEN

Authentic buffalo mozzarella, frozen to preserve freshness. Juicy texture and distinctive taste for pizza and salads.



**COW MOZZARELLA  
POPCORN (CRUMBLE)**  
DAGRFR010 | 2 kg | [FROZEN](#)

Small mozzarella crumbles with excellent melt and creamy flavor. Ideal for pizza, gratins and fast-paced professional kitchens.



**COW JULIENNE  
MOZZARELLA (SHREDDED)**  
DAGRFR007 | 2 kg | [FROZEN](#)

Ready-to-use shredded mozzarella. Excellent melt and stretch, perfect for pizza, gratins and fast kitchen operations.



**TRUFFLE BURRATA**  
DAGRFR017 | 200 g (100 g x 2) | [FROZEN](#)

Frozen burrata filled with creamy stracciatella and black truffle, offering a rich and aromatic flavor. Convenient frozen format for consistent quality and easy service.



**BURRATA**  
DAGRFR002 | 250 g (125 g x 2) | [FROZEN](#)

Cream-filled burratina with tender outer shell. Rich, indulgent center, perfect for gourmet plating and fresh preparations.



**RICOTTA CHEESE**  
DAGRCD027 | 250 g | FRESH | [PRE-ORDER](#)

Light and creamy ricotta with mild milky flavor. Ideal for fillings, salads, desserts and everyday Italian cooking.



**RICOTTA CHEESE**  
DAGRCD023 | 1,5 kg | FRESH | [PRE-ORDER](#)

Light and creamy ricotta with mild milky flavor. Ideal for fillings, salads, desserts and everyday Italian cooking.



**MASCARPONE**  
DAGRCD003 | 2 kg | FRESH | [PRE-ORDER](#)

Fresh mascarpone with rich creaminess and delicate taste. Ideal for tiramisu, desserts and savory Italian recipes.



**MASCARPONE**  
DAGRCD005 | 500 g | FRESH | [PRE-ORDER](#)

Fresh mascarpone with rich creaminess and delicate taste. Ideal for tiramisu, desserts and savory Italian recipes.



**STRACCHINO CREAMY**  
DAGRCD020 | 170 g | FRESH | [PRE-ORDER](#)

Soft and spreadable cheese with delicate milky flavor. Perfect for sandwiches, flatbreads and light Italian recipes.



**MASCARPONE UHT**  
DAGRDR001 | 1 kg

Smooth and creamy UHT mascarpone with stable texture and delicate taste. Ideal for tiramisu, desserts and savory preparations.



**MASCARPONE UHT**  
DAGRDR002 | 500 g

Smooth and creamy UHT mascarpone with stable texture and delicate taste. Ideal for tiramisu, desserts and savory preparations.



**COOKING & WHIPPING CREAM WITH 35% FAT UHT**  
DAGRDR003 | 1 L

High-fat UHT cream with excellent stability. Perfect for whipping, cooking and creating smooth, rich sauces.



**GORGONZOLA MILD**  
DAGRCD001 | 1,5 kg | CHILLED | *PRE-ORDER*

Soft blue cheese with creamy texture and delicate flavor. Perfect for sauces, risotto, pizza and refined Italian recipes.



**GORGONZOLA SHARP/SPICY**  
DAGRCD002 | 1,5 kg | CHILLED | *PRE-ORDER*

Bold blue cheese with intense flavor and creamy texture. Perfect for sauces, risotto, pizza and daring gourmet recipes.



**PROVOLONE CHEESE**  
DAGRCD026 | 5,5 kg | CHILLED

Semi-hard Italian cheese with bold, savory character. Excellent for slicing, melting and flavor-rich recipes.



**PECORINO ROMANO 1/8**  
DAGRCD022 | 3,3 kg | CHILLED

Classic Italian sheep cheese with bold, salty character and firm texture. Ideal for grating, pasta dishes and flavor-packed recipes.



**SMOKED SCAMORZA**  
DAGRCD019 | 250 g | CHILLED | *PRE-ORDER*

Lightly smoked stretched-curd cheese with firm texture and savory aroma. Perfect for grilling, melting and adding depth to Italian dishes.



**TALEGGIO DOP**  
DAGRCD028 | 2 kg | CHILLED | *PRE-ORDER*

Soft washed-rind cheese with creamy texture and distinctive aroma. Perfect for risotto, sauces and gourmet cheese boards.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DAGRCD001	Gorgonzola Mild 1,5 kg	CHILLED	0 to 4°C	4 months	CUP	6	KG	Yes
DAGRCD002	Gorgonzola Sharp 1,5 kg	CHILLED	0 to 4°C	4 months	CUP	6	KG	Yes
DAGRCD003	Mascarpone 2 kg	FRESH	0 to 4°C	3 months	CUP	12	PC	Yes
DAGRCD005	Mascarpone 500 g	FRESH	0 to 4°C	3 months	CUP	2	PC	Yes
DAGRCD016	Cow Mozzarella 125 g	FRESH	0 to 4°C	1 month	BAG	12	PC	Yes
DAGRCD019	Smoked Scamorza 250 g	CHILLED	0 to 4°C	3 months	CUP	8	PC	Yes
DAGRCD020	Stracchino Creamy 170 g	FRESH	0 to 4°C	21 days	BAG	6	PC	Yes
DAGRCD022	Pecorino Romano 1/8 3,3 kg	CHILLED	0 to 4°C	9 months	-	6	KG	Yes
DAGRCD023	Ricotta cheese 1,5 kg	FRESH	0 to 4°C	1 month	CUP	2	PC	Yes
DAGRCD026	Provolone Cheese 5,5 kg	CHILLED	0 to 4°C	12 months	WHOLE	1	KG	Yes
DAGRCD027	Ricotta Cheese 250 g	FRESH	0 to 4°C	1 month	CUP	6	PC	Yes
DAGRCD028	Taleggio DOP 2 kg	CHILLED	0 to 4°C	2 months	BOX	1	KG	Yes
DAGRDR001	Mascarpone UHT 1 kg	DRY	10 to 21°C	9 months	BOX	2	PC	No
DAGRDR002	Mascarpone UHT 500 g	DRY	10 to 21°C	9 months	BOX	12	PC	No
DAGRDR003	Cooking & Whipping Cream with 35% fat 1 lt	DRY	10 to 21°C	9 months	BOX	12	PC	No
DAGRFR001	Cow Mozzarella Block for Pizza 1 kg	FROZEN	Below -18°C	18 months	BAG	6	PC	No
DAGRFR002	Burratina 250 g (125 g x 2)	FROZEN	Below -18°C	12 months	BAG	10	PC	No
DAGRFR003	Cow Mozzarella 125 g	FROZEN	Below -18°C	18 months	BAG	30	PC	No
DAGRFR005	Buffalo Mozzarella 125 g	FROZEN	Below -18°C	12 months	BAG	16	PC	No
DAGRFR007	Julienne Mozzarella (Shredded) 2 kg	FROZEN	Below -18°C	18 months	BAG	4	PC	No
DAGRFR010	Cow Mozzarella Popcorn (Crumble) 2 kg	FROZEN	Below -18°C	12 months	BAG	6	PC	No
DAGRFR017	Truffle Burrata 200 g (100 g x 2)	FROZEN	Below -18°C	12 months	BAG	10	PC	No







**PARMIGIANO REGGIANO DOP (18 MONTHS)**  
DAGRCD014 | WHEEL | CHILLED

Iconic aged cheese with intense aroma and granular texture. Perfect for grating, tasting boards and premium recipes.



**PARMIGIANO REGGIANO DOP (24 MONTHS)**  
DAZACD001 | WHEEL | CHILLED

Long-aged Italian cheese with intense aroma, complex flavor and granular texture. Perfect for grating, tasting boards and premium cuisine.



**GRANA PADANO DOP (10 MONTHS)**  
DAGRCD006 | WHEEL | CHILLED

Young Grana Padano with delicate aroma and smooth grain. Versatile for grating, cooking and table service.



**GRANA PADANO DOP GRATED CHEESE**  
DABSCD001 | 1 kg | CHILLED

Finely grated DOP Grana Padano with delicate aroma and savory taste. Ready to use for pasta, risotto and professional kitchen service.



**ITALIAN GRANA CHEESE**  
DAGRCD021 | WHEEL | CHILLED

Aged Italian hard cheese with rich aroma and balanced flavor. Perfect for grating, finishing dishes or serving in flakes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DABSCD001	Grana Padano DOP Grated Cheese 1 kg	CHILLED	0 to 4°C	12 months	TIN	6	PC	No
DAGRCD006	Grana Padano DOP 10 Months	CHILLED	0 to 4°C	12 months	WHEEL	1	KG	No
DAGRCD014	Parmigiano Reggiano DOP 18 Months	CHILLED	0 to 4°C	12 months	WHEEL	1	KG	No
DAGRCD021	Italian Grana Cheese	CHILLED	0 to 4°C	12 months	WHEEL	1	KG	No
DAZACD001	Parmigiano Reggiano DOP 24 Month	CHILLED	0 to 4°C	12 months	WHEEL	1	KG	No



# Artigiana®

*The secret of the quality of artisanal products from this Apulian dairy company lies in the goodness of the milk, in the care of every preparation stage and in the craftsmanship that is handed down from generation to generation in this magnificent land. The best fresh milk from the Murgia area is collected from selected farmers and then processed in Putignano, where Artigiana factory has been operating since 2008. The processing of the curd with boiling water, combined with the experience and skills of the cheesemakers, allows the final product to have the correct texture and presentation, feeling and taste. This is the first step in the creation of the worldwide renowned and prized dairy products from Artigiana.*



**BURRATA**  
DAARCD005 | 300 g | FRESH | [PRE-ORDER](#)

Handcrafted burrata with a tender shell and rich, creamy heart. Perfect for gourmet starters, fresh dishes and elegant plating.



**BURRATA**  
DAARCD008 | 125 g | FRESH | [PRE-ORDER](#)

Handcrafted burrata with a delicate outer shell and a rich, creamy heart. Ideal for gourmet plating, starters and fresh Italian recipes.



**BURRATA**  
DAARCD011 | 200 g | FRESH | [PRE-ORDER](#)

Handcrafted burrata with a delicate outer shell and a rich, creamy center. Ideal for starters, salads and gourmet Italian dishes.



**BURRATA**  
DAARCD018 | 125 g | FRESH | [PRE-ORDER](#)

Handcrafted burrata with a tender shell and rich, creamy heart, conveniently packed for freshness. Ideal for refined plating and fresh dishes.



### BURRATA AFFUMICATA

DAARCD003 | 125 g | FRESH | *PRE-ORDER*

Handcrafted smoked burrata with a tender shell and rich, creamy heart. Delicate smoky aroma, perfect for gourmet starters and refined dishes.



### STRACCIATELLA

DAARCD006 | 250 g | FRESH | *PRE-ORDER*

Fresh stracciatella with silky texture and rich milky flavor. Perfect for burrata fillings, pizza topping and gourmet dishes.



### GOAT CACIORICOTTA AGED CHEESE FOR GRATING

DAARCD001 | 260 g | CHILLED

Aged goat cacioricotta with firm texture and bold flavor. Ideal for grating over pasta, vegetables and Mediterranean recipes.



### RICOTTA DI CAPRA

DAARCD030 | 1,5 kg | FRESH | *PRE-ORDER*

Fresh goat ricotta with soft texture and delicate tangy flavor. Ideal for fillings, desserts and light Mediterranean recipes.



### AMORE DI CAPRA

DAARCD009 | 100 g | FRESH | *PRE-ORDER*

Delicate goat cheese with creamy texture and mild, tangy flavor. Perfect for salads, starters and gourmet creations.



### RICOTTA

DAARCD016 | 1,5 kg | FRESH | *PRE-ORDER*

Fresh artisanal ricotta with soft texture and delicate milky flavor. Ideal for fillings, desserts and light Italian recipes.



### CACIOCAVALLO T.P.

DAARCD021 | 1 kg | CHILLED

Traditional stretched-curd Italian cheese with firm texture and savory flavor. Perfect for slicing, grilling and authentic Southern recipes.



### CACIOCAVALLO AFFUMICATO

DAARCD023 | 1 kg | CHILLED | *PRE-ORDER*

Traditional smoked stretched-curd cheese with firm texture and deep, savory aroma. Perfect for slicing, grilling and rustic Italian recipes.



### OCCHIO DI PUGLIA

DAARCD026 | 1/2 SV | CHILLED | *PRE-ORDER*

Traditional Apulian cheese with firm texture and savory flavor. Perfect for slicing, grating and authentic Southern Italian recipes.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DAARCD001	Goat Cacioricotta Aged Cheese for Grating 260 g	CHILLED	0 to 4°C	12 months	WHEEL	3	KG	No
DAARCD003	Burrata Affumicata 125 g	FRESH	0 to 4°C	18 days	CUP	12	PC	No
DAARCD006	Straciatella 250 g	FRESH	0 to 4°C	15 days	CUP	8	PC	No
DAARCD008	Burrata 125 g	FRESH	0 to 4°C	18 days	BAG	24	PC	No
DAARCD009	Amore di Capra 100 g	FRESH	0 to 4°C	1 month	CUP	8	PC	No
DAARCD011	Burrata 200 g	FRESH	0 to 4°C	18 days	BAG	12	PC	No
DAARCD016	Ricotta Fresca 1,5 kg	FRESH	0 to 4°C	15 days	CUP	1	PC	No
DAARCD018	Burrata 125 g	FRESH	0 to 4°C	18 days	CUP	12	PC	NO
DAARCD021	Caciocavallo T.P. 1 kg	CHILLED	0 to 4°C	23 months	WHOLE	1	KG	No
DAARCD023	Caciocavallo Affumicato 1 kg	CHILLED	0 to 4°C	6 months	WHOLE	1	KG	No
DAARCD026	Occhio di Puglia 1/2	CHILLED	0 to 4°C	2 months	BAG	1	KG	No
DAARCD030	Ricotta di Capra 1,5 kg	FRESH	0 to 4°C	16 days	CUP	8	PC	No



★★★★★  
**EXCLUSIVE**  
★★★★★



*Spinosa is a well-established producer of PDO Campana Buffalo Mozzarella and Buffalo Ricotta, founded in 1994. PDO Campana Buffalo Mozzarella is a fresh, soft stretched-curd cheese made exclusively from buffalo milk. It is easily recognizable by its unique consistency, pearly white colour and smooth surface, which encloses a soft and creamy heart. The delicate outer layer separates naturally only in top-quality mozzarella. Today Spinosa partners with major large-scale distribution players and acts as an ambassador of PDO Campana Buffalo Mozzarella in Italy and worldwide.*



**MOZZARELLA DI BUFALA DOP**  
DASPCD005 | 500 g (125g x 4) | FRESH | *PRE-ORDER*

Authentic buffalo mozzarella with fresh, milky aroma and juicy texture. Perfect for salads, antipasti and premium pizza creations.



**BOCCONCINI MOZZARELLA DI BUFALA DOP**  
DASPCD003 | 500 g (25 x 20g) | FRESH | *PRE-ORDER*

Authentic buffalo mozzarella bites with fresh, juicy texture and delicate aroma. Perfect for salads, antipasti and refined plating.



**MOZZARELLA SMOKED**  
DASPCD001 | 250 g | FRESH | *PRE-ORDER*

Authentic smoked mozzarella with firm texture and delicate smoky aroma. Ideal for slicing, melting and flavor-rich recipes.



**RICOTTA DI BUFALA**  
DASPCD004 | 1,5 kg | FRESH | *PRE-ORDER*

Fresh buffalo ricotta with creamy texture and rich milky flavor. Ideal for fillings, desserts and authentic Italian recipes.



**BUFFALO MOZZARELLA TRECCIA**  
DASPCD002 | 2 kg | FRESH | *PRE-ORDER*

Traditional braided buffalo mozzarella with fresh, juicy texture and rich milky flavor. Perfect for show-stopping platters and premium dishes.





ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DASPCD001	Mozzarella Smoked 250 g	FRESH	0 to 4°C	1 month	CUP	8	PC	Yes
DASPCD002	Buffalo Mozzarella Treccia 2 kg	FRESH	0 to 4°C	1 month	CUP	1	PC	Yes
DASPCD003	Bocconcini Mozzarella di Bufala DOP 500g ( 25 x 20 g)	FRESH	0 to 4°C	1 month	CUP	3	PC	Yes
DASPCD004	Ricotta di Bufala 1,5 kg	FRESH	0 to 4°C	1 month	CUP	4	PC	Yes
DASPCD005	Mozzarella di Bufala DOP 500 g (125 g x 4)	FRESH	0 to 4°C	1 month	CUP	4	PC	Yes



★★★★★  
**EXCLUSIVE**  
 ★★★★★



*Quesos El Pastor is a renowned Spanish cheese producer, founded in 1967, specialized in high-quality sheep and goat milk cheeses. Their cheeses are crafted using traditional methods and carefully selected milk, offering a rich flavour, firm texture and distinctive character. Recognized for their authentic taste and consistent quality, Quesos El Pastor products are ideal for cheese boards, tapas and gourmet cuisine. Today the company supplies major retail and foodservice partners and represents Spanish cheesemaking excellence worldwide.*



**PECORINO CHEESE WITH TRUFFLE BREBIS D'OR**  
 DAEPD005 | 3 kg | CHILLED

Sheep cheese infused with real truffle, offering a rich aroma and elegant flavor. Perfect for cheese boards, grating and gourmet cuisine.



**BLUE COW CHEESE (KABERNUS BLUE)**  
 DAEPD006 | 100 g | CHILLED

Artisan blue cow's milk cheese with bold flavor and creamy texture, ideal for cheese boards and gourmet recipes.



**GOAT CHEESE (RULO DE CABRA NATURAL)**  
 DAEPD003 | 1 kg | CHILLED

Traditional Spanish goat cheese log with a smooth texture and tangy flavor. Perfect for salads, tapas, baking and gourmet creations.



**MINI GOAT CHEESE**  
 DAEPD002 | 100 g | CHILLED

Fresh goat cheese log with delicate flavor and creamy texture, ideal for salads, appetizers and cheese platters.





ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DAEPCD002	Mini Goat Cheese 100 g	CHILLED	0 to 4°C	12 months	BAG	8	PC	No
DAEPCD003	Goat Cheese (Rulo de Cabra Natural) 1 kg	CHILLED	0 to 4°C	12 months	BAG	2	PC	No
DAEPCD005	Pecorino Cheese with Truffle Brebis D'Or 3 kg	CHILLED	0 to 4°C	6 months	WHEEL	5	KG	No
DAEPCD006	Blue Cow Cheese (Kabernus Blue) 100 g	CHILLED	0 to 4°C	7 months	BAG	2	KG	No



*Latteria Sorrentina is a renowned Italian dairy producer, specialized in traditional mozzarella and fresh cheeses. Made with selected milk and artisanal expertise, its products offer authentic flavour, soft texture and excellent melting performance. A trusted partner for foodservice and retail worldwide.*



**FIORDILATTE DEI MONTI**  
(MOZZARELLA)  
DAFOFR001 | 780 g | FROZEN

Premium cow milk mozzarella with delicate flavor and soft texture. Excellent melt and stretch, ideal for authentic pizza and baked dishes.



**PROVOLA DEI MONTI**  
(SMOKED)  
DAFOFR002 | 780 g | FROZEN

Premium smoked cow milk cheese with firm texture and bold aroma. Excellent melt and savory depth, ideal for pizza and baked dishes.



*Hotos is a specialized producer of premium Greek dairy products, known for authentic feta and traditional Mediterranean cheeses. Crafted with carefully selected milk and strict quality standards, Hotos delivers rich taste, creamy texture and consistent performance, ideal for professional kitchens and gourmet recipes.*



**FETA CHEESE PDO IN BRINE**  
DAHTCD001 | 7,4 kg | CHILLED

Authentic Greek PDO feta matured in brine. Crumbly texture and tangy flavor, perfect for salads, mezze and Mediterranean cuisine.



*Fontina is one of Italy's most iconic PDO cheeses, produced in the Aosta Valley using high-quality cow milk. It features a smooth texture, delicate aroma and rich flavour, perfect for melting and cooking. Appreciated worldwide for its authenticity and versatile culinary applications.*



**FONTINA DOP 1/4**  
DAFNCD001 | 4,5 kg | CHILLED

Authentic Alpine cheese with smooth texture and rich, nutty flavor. Excellent melting quality, ideal for fondue, sauces and premium dishes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DAFOFR001	Frozen Mozzarella "Fiordilatte dei Monti" 780 g	FROZEN	Below -18°C	3 months	BAG	12	PC	No
DAFOFR002	Frozen Smoked "Provola dei Monti" 780 g	FROZEN	Below -18°C	3 months	BAG	12	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DAHTCD001	Feta Cheese PDO in Brine 7,4 kg	CHILLED	0 to 4°C	18 months	TIN	1	PC	Yes



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
DAFNCD001	Fontina DOP 1/4 4,5 kg	CHILLED	0 to 4°C	6 months	-	6	KG	No





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# Seafood & Caviar

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## Japanese Range

*Our Japanese Seafood Range represents the finest selection of premium products sourced directly from Japan and trusted international suppliers. From bluefin tuna cuts to high-quality shellfish and specialty seafood, each item is carefully selected to meet the highest standards of freshness, texture and flavour. Ideal for sushi, sashimi and refined culinary applications, this range is designed for top-tier restaurants, hotels and gourmet professionals seeking authenticity, consistency and superior performance in every preparation.*



**SEABREAM (MADAI)**  
SFOTCD006 | kg | FRESH | *PRE-ORDER*

Fresh madai with delicate flesh and mild sweetness. Ideal for sashimi, grilling, or Japanese dishes.



**GOLDEN THREADFIN BREAM (ITOYORIDAI)**  
SFOTCD008 | 400 - 700 g | FRESH | *PRE-ORDER*

Lean white flesh with a delicate flavor. Excellent for grilling or baking, offering consistent quality and yield.



**RED SNAPPER (KINMEDAI)**  
SFOTCD005 | kg | FRESH | *PRE-ORDER*

Premium Japanese kinmedai with firm flesh and rich flavor. Ideal for sashimi or refined cooking.



**SEAPERCH (SUZUKI)**  
SFOTCD004 | kg | FRESH | *PRE-ORDER*

Firm white flesh with a clean, mild taste. Versatile fish suitable for grilling, steaming, or light Mediterranean recipes.



**PARROT FISH (ISHIDAI)**  
SFOTCD028 | kg | FRESH | *PRE-ORDER*

Prized Japanese fish with firm texture and delicate flavor. Ideal for sashimi, grilling, or premium seafood dishes.



**AMBERJACK FISH**  
SFOTCD001 | kg | FRESH | *PRE-ORDER*

Firm, delicately marbled flesh with clean flavor, prized for sashimi, sushi, grilling, and refined Japanese cuisine.



**CHUB MACKEREL (MASABA)**  
SFOTCD027 | kg | FRESH | *PRE-ORDER*

Fresh Japanese mackerel with rich flavor and firm texture. Ideal for grilling and curing.



**YELLOWTAIL (HAMACHI)**  
SFOTCD015 | kg | FRESH | *PRE-ORDER*  
SFOTFR017 | kg | FROZEN

Whole Japanese hamachi with rich, buttery flesh. Ideal for sashimi, sushi, or premium Japanese preparations.



**YELLOWTAIL KINGFISH (HIRAMASA)**  
SFSTCD562 | kg | FRESH | *PRE-ORDER*

Fresh Japanese hiramasa with firm, rich flesh. Ideal for sashimi and premium cooking.



**YELLOWTAIL AMBERJACK FILLET (HAMACHI)**  
SFOTCD014 | kg | FRESH | *PRE-ORDER*  
SFOFFR006 | kg | FROZEN

Premium Hamachi fillet, prized for its delicate flavor and buttery texture, ideal for sashimi, sushi, or refined seafood dishes.



**LEFTEYED FLOUNDER (HIRAME)**  
SFOTCD003 | kg | FRESH | *PRE-ORDER*

Fresh Japanese hirame with fine texture and clean taste. Ideal for sashimi and delicate preparations.



**AMBERJACK FILLET (KANPACHI)**  
SFOTCD002 | kg | FRESH | *PRE-ORDER*

Japanese kanpachi fillet with firm texture and rich flavor. Excellent for sashimi or grilled dishes.



**SEA EEL**  
SFOTCD024 | kg | FRESH | *PRE-ORDER*

Elongated marine fish with firm, flavorful flesh. Ideal for grilling or stewing, widely used in Mediterranean cuisine.



**CLAM (HAMAGURI)**  
SFOTCD030 | 1 kg | FRESH | *PRE-ORDER*

Large Japanese clams with sweet, briny flavor. Perfect for soups and refined dishes.



**CLAM (ASARI)**  
SFOTCD040 | 60 - 70 pcs/kg | FRESH | *PRE-ORDER*

Japanese asari clams with sweet, briny flavor. Perfect for soups and pasta.



### BOTAN SHRIMP BFL

SFOTFR015 | 500 g | FROZEN

Japanese botan shrimp with sweet, buttery taste. Ideal for sashimi and premium presentations.



### ALIVE WHOLE SCALLOP

SFOTCD013 | kg | FRESH | *PRE-ORDER*

Fresh Japanese scallops with sweet, tender texture. Ideal for sashimi or light cooking.



### SCALLOP

SFOTFR024 | S | kg | FROZEN  
SFOTFR002 | 3S | kg | FROZEN  
SFOTFR016 | 2L | kg | FROZEN  
SFOTFR001 | 3L | kg | FROZEN

Sweet, delicate flavor with tender texture. Perfect for sashimi, light searing, and refined Japanese cuisine.



### SEA URCHIN

SFOTCD016 | 250 g | CHILLED | *PRE-ORDER*

Fresh Japanese sea urchin meat with a creamy texture and sweet ocean flavor. A luxury ingredient for sushi and fine dining.



### FRESH OBA LEAVES (SHISO)

KKFVCD045 | CHILLED | *PRE-ORDER*

Fresh oba leaves with a vibrant green color and aromatic, slightly minty flavor. Ideal for garnishing and Japanese cuisine.



### FRESH MIZUNA LEAVES

KKFVCD046 | 200 g | CHILLED | *PRE-ORDER*

A delicate Japanese leafy green with a mild peppery taste, crisp texture, and fresh aroma. Perfect for salads, garnishes, and stir-fries.



### YAKINORI SEAWEED SUPER A

SFSTDR006 | CHILLED | *PRE-ORDER*

Yakinori Seaweed Super A (Special), premium roasted nori with crisp texture and rich umami flavor. Ideal for sushi, rolls, and garnishing.



### FRESH WASABI

FVSTCD097 | CHILLED | *PRE-ORDER*

Authentic wasabi with a fresh, clean heat and delicate aroma. Enhances sushi and sashimi without overpowering flavors.



### FRESH YUZU

KKFVCD041 | CHILLED | *PRE-ORDER*

Japanese citrus with a bright, aromatic profile combining lemon, mandarin, and grapefruit notes. Ideal for sauces, desserts, and cocktails.





**BLUEFIN TUNA (OTORO)**

SFOTCD020 | kg | FRESH | *PRE-ORDER*

Exceptionally fatty, melt-in-the-mouth texture with intense umami and sweetness, the ultimate cut for luxury sashimi and sushi.



**BLUEFIN TUNA (CHUTORO)**

SFOTCD019 | kg | FRESH | *PRE-ORDER*

Perfect balance of lean meat and marbling, silky texture and rich umami, ideal for sashimi, sushi, and omakase menus.



**BLUEFIN TUNA (AKAMI)**

SFOTCD017 | kg | FRESH | *PRE-ORDER*  
SFOTFR003 | kg | FROZEN

Lean, deep-red meat with pure umami and firm texture, ideal for sashimi, sushi, and refined omakase menus.



**BLUEFIN TUNA (HARA)**

SFOTCD039 | kg | FRESH | *PRE-ORDER*

Premium tuna hara cut with rich marbling and clean taste. Ideal for sashimi and sushi.



**PACIFIC BLUEFIN TUNA LOIN (HON MAGURO LOIN)**

SFOTCD012 | kg | FRESH | *PRE-ORDER*

Premium Hon Maguro loin with rich marbling and deep umami flavor. Ideal for sashimi, sushi, and refined Japanese cuisine.



**YELLOWFIN TUNA TOP LOIN**

SFSTCD281 | kg | FRESH | *PRE-ORDER*

Premium yellowfin tuna loin with lean texture and clean taste. Ideal for sashimi, searing, or poke.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFOTCD001	Amberjack Fish	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD002	Amberjack Fillet (Kanpachi)	FRESH	0 to 4°C	-	FILLET	1	KG	Yes
SFOTCD003	Lefteyed Flounder (Hirame)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD004	Seaperch (Suzuki)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD005	Red Snapper (Kinmedai)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD006	Seabream (Madai)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD008	Golden Threadfin-bream (Itoyoridai) 400 - 700 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD012	Pacific Bluefin Tuna Loin (Hon Maguro Loin)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD013	Scallop	FRESH	0 to 4°C	-	-	-	KG	Yes
SFOTCD014	Yellowtail Amberjack Fillet (Hamachi)	FRESH	0 to 4°C	-	FILLET	1	KG	Yes
SFOTCD015	Yellowtail (Hamachi)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD016	Sea Urchin Meat 250 g	CHILLED	0 to 4°C	-	BOX	1	KG	Yes
SFOTCD017	Bluefin Tuna (Akami)	FRESH	0 to 4°C	-	-	1	KG	Yes
SFOTCD019	Bluefin Tuna (Chutoro)	FRESH	0 to 4°C	-	-	1	KG	Yes
SFOTCD020	Bluefin Tuna (Otoro)	FRESH	0 to 4°C	-	-	1	KG	Yes
SFOTCD024	Sea Eel	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD027	Chub Mackerel (Masaba)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD028	Parrot Fish (Ishidai)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFOTCD030	Clam (Hamaguri)	FRESH	0 to 4°C	-	-	1	KG	Yes
SFOTCD039	Bluefin Tuna (Hara)	FRESH	0 to 4°C	-	-	1	KG	Yes
SFOTCD040	Clam (Asari)	FRESH	0 to 4°C	-	-	60 - 70 pcs/kg	KG	Yes



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFOTFF006	Yellowtail Amberjack Fillet (Hamachi)	FROZEN	Below -18°C	-	FILLET	1	KG	No
SFOTFR001	Scallop Meat Size - 3L	FROZEN	Below -18°C	-	-	-	KG	No
SFOTFR002	Scallop Meat Size - 3S	FROZEN	Below -18°C	-	-	-	KG	No
SFOTFR003	Bluefin Tuna Akami	FROZEN	Below -18°C	-	-	-	KG	No
SFOTFR006	Hamachi Fillet	FROZEN	Below -18°C	-	FILLET	1	KG	No
SFOTFR015	Botan Shrimp BFL 500 g	FROZEN	Below -18°C	-	-	-	KG	Yes
SFOTFR016	Scallop Meat 2L	FROZEN	Below -18°C	-	-	-	KG	No
SFOTFR017	Yellowtail (Hamachi)	FROZEN	Below -18°C	-	WHOLE	1	KG	No
SFOTFR024	Scallop Meat Size - S	FROZEN	Below -18°C	-	-	-	KG	No
SFSTCD281	Yellowfin Tuna Top Loin	FRESH	0 to 4°C	-	-	1	KG	Yes
SFSTCD562	Yellowtail Kingfish (Hiramasa)	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTDR006	Yakinori Seaweed Super A	CHILLED	0 to 4°C	-	BOX	1	PC	Yes
FVSTCD097	Fresh Wasabi	CHILLED	0 to 4°C	-	-	-	PC	Yes
KKFVCD041	Fresh Yuzu	CHILLED	0 to 4°C	-	-	-	PC	Yes
KKFVCD045	Fresh Oba Leaves (Shiso)	CHILLED	0 to 4°C	-	TRAY	1	PC	Yes
KKFVCD046	Fresh Mizuna Leaves 200 g	CHILLED	0 to 4°C	-	TRAY	1	KG	Yes





*Balfegó is a world-renowned Spanish producer specialized in premium Bluefin Tuna, sustainably sourced from the Mediterranean Sea. Known for exceptional quality, traceability and consistent standards, Balfegó tuna is carefully selected, processed and handled to preserve freshness, texture and flavour. Highly appreciated by Michelin-starred chefs and top sushi restaurants worldwide, it is ideal for sashimi, nigiri and gourmet preparations, offering an outstanding balance of fat, colour and taste.*



**BALFEGO TUNA**  
(HEAD OFF & GUTTED)  
SFSTCD565 | +150 kg | FRESH | *PRE-ORDER*

Exceptional quality, firm texture and rich flavor, ideal for premium sashimi, sushi, and fine dining.



**TORO BLUEFIN TUNA** (THUNNUS THYNNUS AA)  
SFSTCD059 | kg | FRESH | *PRE-ORDER*

Premium bluefin toro with rich marbling and buttery texture. Ideal for luxury sushi and sashimi.



**LOIN BLUEFIN TUNA** (THUNNUS THYNNUS AA)  
SFSTCD065 | kg | FRESH | *PRE-ORDER*

Premium bluefin tuna loin with firm texture and rich taste. Ideal for sashimi and searing.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTCD565	Balfego Tuna head off & gutted +150 kg	FRESH	0 to 4°C	-	-	1	KG	Yes
SFSTCD059	Toro Bluefin Tuna Thunnus Thynnus AA	FRESH	0 to 4°C	-	-	1	KG	Yes
SFSTCD065	Loin Bluefin Tuna Thunnus Thynnus AA	FRESH	0 to 4°C	-	-	1	KG	Yes







# LOCH DUART

UNRIVALLED SCOTTISH SALMON

*Loch Duart is a premium Scottish salmon producer, renowned for its responsible farming practices and exceptional quality. Raised in the pristine waters of Northwest Scotland, Loch Duart salmon is carefully nurtured with low stocking densities and a strong focus on fish welfare. The result is a superior salmon with firm texture, vibrant colour and rich flavour, highly valued by chefs for its consistency and performance in both raw and cooked preparations.*



### SCOTTISH SALMON

SFSTCD673 | whole 4 - 5 kg | FRESH | *PRE-ORDER*  
SFSTCD680 | whole 5 - 6 kg | FRESH | *PRE-ORDER*

Sustainably farmed, firm flesh and clean taste, ideal for sashimi, grilling, and high-end gastronomy.



### SCOTTISH SALMON FILLET

SFSTFR321 | 1 - 1,5 kg | FROZEN

Premium frozen salmon fillet rich in flavor with firm texture. Ideal for professional kitchens and fine dining.



### SIGNATURE SMOKED SCOTTISH SALMON

SFSTCD684 | 100 g | CHILLED | *PRE-ORDER*

Artisan smoked salmon with silky texture and rich flavor. Ideal for premium retail and fine dining.



### SIGNATURE SMOKED SCOTTISH SALMON FILLET

SFSTCD685 | 1 kg | CHILLED | *PRE-ORDER*

Artisan smoked salmon with silky texture and deep flavor. Ideal for premium menus.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTFR321	Scottish Salmon Fillet 1 - 1,5 kg	FROZEN	Below -18°C	-	FILLET	1	KG	No
SFSTCD673	Scottish Salmon 4 - 5 kg	FRESH	0 to 4°C	14 days from harvest	WHOLE	1	KG	Yes
SFSTCD680	Scottish Salmon 5 - 6 kg	FRESH	0 to 4°C	14 days from harvest	WHOLE	1	KG	Yes
SFSTCD684	Signature Smoked Scottish Salmon 100 g	CHILLED	0 to 4°C	-	PACK	1	KG	Yes
SFSTCD685	Signature Smoked Scottish Salmon Fillet 1 kg	CHILLED	0 to 4°C	-	PACK	1	KG	Yes







# glacier 51<sup>®</sup>

TOOTHFISH

*Glacier 51 is a premium brand specializing in exceptional toothfish sourced from the pristine waters of the Southern Ocean near Antarctica. Sustainably caught and certified, it is renowned for its rich yet delicate flavor and its naturally buttery, flaky white flesh. With a high natural Omega-3 content, it delivers outstanding yield and maintains a moist, tender texture even after cooking. Ideal for high-end gastronomy, it performs perfectly grilled, pan-seared, or oven-baked, making it a top choice for chefs seeking excellence and consistency.*



## TOOTHFISH FILLET

SFSTFR301 | kg | [FROZEN](#)

Premium toothfish fillet, sustainably sourced, with delicate flavor and naturally buttery white flesh. Perfect for gourmet grilling, pan-searing, or baking.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTFR301	G51 Toothfish Fillet	FROZEN	Below -18°C	-	BOX	1	KG	No





# LANZAL

*Lanzal is a Spanish seafood company based in Vigo, specialized in premium-quality products from the sea. With a strong passion for marine tradition, the brand offers a wide range of seafood such as prawns, squid, cod and other carefully selected items, suitable for both Horeca and retail markets. Lanzal follows a “Love for the Sea” philosophy, focusing on quality, sustainability and full traceability throughout the supply chain. From sourcing to processing, every step is managed with strict standards to guarantee freshness, consistency and authentic taste.*



## **FROZEN CLEANED PATAGONIAN SQUID T&T**

SFSTFR319 | 900 g | [FROZEN](#)

Cleaned Patagonian squid, tube & tentacles. Tender texture and clean taste, perfect for grilling, frying, or stuffing.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTFR319	Cleaned Patagonian Squid T&T 900 g	FROZEN	Below -18°C	-	BAG	8	PC	No



# ADAMAS

## EXCLUSIVE ITALIAN CAVIAR



*Adamas is a premium caviar producer, specialized in high-quality sturgeon caviar selections such as Oscietra, Baerii and Beluga. Carefully harvested and processed under strict quality standards, Adamas caviar is distinguished by its refined taste, delicate texture and elegant pearls. Ideal for fine dining and luxury gastronomy, it offers an exceptional balance of flavour and persistence. Appreciated by top chefs worldwide, Adamas represents excellence, purity and prestige in every tin.*



### PINK PREMIUM OSCIETRA

CVADCD003 | 10 g | CHILLED | *PRE-ORDER*  
CVADCD011 | 30 g | CHILLED | *PRE-ORDER*  
CVADCD004 | 50 g | CHILLED | *PRE-ORDER*  
CVADCD023 | 100 g | CHILLED | *PRE-ORDER*

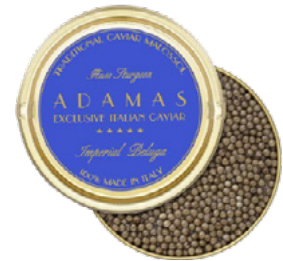
Refined Oscietra caviar with medium-sized pearls, delicate brininess, and elegant nutty notes. Balanced, smooth, and persistent.



### GREEN ACIPENSER TRANSMONTANUS

CVADCD024 | 10 g | CHILLED | *PRE-ORDER*  
CVADCD019 | 30 g | CHILLED | *PRE-ORDER*  
CVADCD012 | 50 g | CHILLED | *PRE-ORDER*  
CVADCD009 | 250 g | CHILLED | *PRE-ORDER*

Elegant white sturgeon caviar with creamy notes and firm grains. Perfect for fine dining and luxury menus.



### BLUE IMPERIAL BELUGA HUSO

CVADCD028 | 10 g | CHILLED | *PRE-ORDER*  
CVADCD029 | 30 g | CHILLED | *PRE-ORDER*  
CVADCD030 | 50 g | CHILLED | *PRE-ORDER*  
CVADCD032 | 100 g | CHILLED | *PRE-ORDER*

Exceptional Beluga caviar with large, silky pearls and rich, buttery flavor. A symbol of ultimate luxury and refinement.



### WHITE IMPERIAL CAVIAR OSCIETRA

CVADCD026 | 10 g | CHILLED | *PRE-ORDER*  
CVADCD022 | 30 g | CHILLED | *PRE-ORDER*  
CVADCD027 | 50 g | CHILLED | *PRE-ORDER*  
CVADCD006 | 100 g | CHILLED | *PRE-ORDER*

Smooth and elegant Oscietra caviar with balanced salinity and creamy texture. A timeless classic.



### BLACK BAERII STURGEON CAVIAR

CVADCD025 | 10 g | CHILLED | *PRE-ORDER*  
CVADCD021 | 30 g | CHILLED | *PRE-ORDER*  
CVADCD001 | 50 g | CHILLED | *PRE-ORDER*

Baerii caviar with fresh marine notes and fine-grain texture. Versatile for gourmet applications.

# A D A M A S

EXCLUSIVE ITALIAN CAVIAR

★★★★★

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
CVADCD001	Black Baerii Sturgeon Caviar 50 g	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD003	Pink Premium Oscietra 10 g	CHILLED	0 to 4°C	6 months	TIN	1	PC	No
CVADCD004	Pink Premium Oscietra 50 gr	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD006	White Imperial Caviar Oscietra 100 gr	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD009	Green Acipenser Transmontanus 250g	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD011	Pink Premium Oscietra 30 g	CHILLED	0 to 4°C	6 months	TIN	1	PC	No
CVADCD012	Green Acipenser Transmontanus 50g	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD019	Green Acipenser Transmontanus 30g	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD021	Black Baerii Sturgeon Caviar 30g	CHILLED	0 to 4°C	6 months	TIN	6	PC	No
CVADCD022	White Imperial Caviar Oscietra 30g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD023	Pink Premium Oscietra 100g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD024	Green Acipenser Transmontanus 10g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD025	Black Baerii Acipenser Caviar 10g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD026	White Imperial Caviar Oscietra 10g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD027	White Imperial Caviar Oscietra 50g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD028	Blue Imperial Beluga Huso 10g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD029	Blue Imperial Beluga Huso 30g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD030	Blue Imperial Beluga Huso 50g	CHILLED	0 to 4°C	6 months	TIN	12	PC	No
CVADCD032	Blue Imperial Beluga Huso 100g	CHILLED	0 to 4°C	6 months	TIN	6	PC	No



**TOBIKO ORANGE**

CVSTFR006 | 500 g | FROZEN

Orange tobiko with crunchy texture and mild, slightly smoky flavor. Ideal for sushi, rolls, and garnishing.



**TOBIKO BLACK**

CVSTFR010 | 300 g | FROZEN

Black tobiko with crisp texture and clean flavor. Perfect for sushi decoration and contemporary cuisine.



**TOBIKO RED**

CVSTFR005 | 500 g | FROZEN

Red tobiko with crunchy texture and mild, briny flavor. Adds color and texture to sushi creations.



**SALMON ROE (IKURA)**

CVSTFR007 | 500 g | FROZEN

Frozen salmon roe with large, glossy pearls and clean ocean flavor. Ideal for sushi, bowls, and Japanese cuisine.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
CVSTFR005	Tobiko Red 500 g	FROZEN	Below -18°C	-	BAG	1	PC	No
CVSTFR006	Tobiko Orange 500 g	FROZEN	Below -18°C	-	BAG	1	PC	No
CVSTFR007	Salmon Roe (Ikura) 500 g	FROZEN	Below -18°C	-	BAG	1	PC	No
CVSTFR010	Tobiko Black 300 g	FROZEN	Below -18°C	-	TRAY	6	PC	No





# Sitaf SeaDelight

THE FINEST CATCH

*SeaDelight is SITAF's dedicated seafood line, created to offer a premium selection of high-quality fish and seafood for the professional market. From carefully sourced salmon, tuna and white fish to shellfish and specialty frozen products, SeaDelight guarantees consistency, traceability and excellent performance in every preparation. Designed for hotels, restaurants and catering professionals, this range combines reliability, freshness and superior standards to meet the demands of modern gastronomy.*



### WILD SEABASS WHOLE

SFSTCD658 | 600 - 1 kg | FRESH | *PRE-ORDER*  
 SFSTCD637 | 1 kg - 2 kg | FRESH | *PRE-ORDER*  
 SFSTCD445 | 2 kg - 3 kg | FRESH | *PRE-ORDER*  
 SFSTCD657 | 3 kg + | FRESH | *PRE-ORDER*

Wild seabass, over 3 kg. Firm white flesh and delicate flavor, ideal for roasting whole, grilling, and refined Mediterranean cuisine.



### RED MULLET

SFSTCD173 | 150 - 280 g | FRESH | *PRE-ORDER*

Fresh red mullet with delicate flesh and rich Mediterranean flavor. Ideal for pan-frying.



### MACKEREL

SFSTCD677 | 500 g - 600 g | FRESH | *PRE-ORDER*

Fresh mackerel with firm texture and rich flavor. Ideal for grilling and Mediterranean recipes.



### RED DUCH GURNARD

SFSTCD009 | 300 - 500 g | FRESH | *PRE-ORDER*

Fresh gurnard with firm flesh and mild flavor. Perfect for soups and Mediterranean recipes.



### SEA BREAM

SFSTCD283 | 600 g - 800 g | FRESH | *PRE-ORDER*

Classic Mediterranean fish with firm white flesh and balanced flavor. Perfect for grilling, baking, or whole preparations.



### HAKE

SFSTCD490 | 1,5 - 2 kg | FRESH | *PRE-ORDER*

Soft white flesh with mild taste and flaky texture. Ideal for frying, baking, or light sauces in professional kitchens.



**HALIBUT**

SFSTCD662 | 1 - 3 kg | FRESH | *PRE-ORDER*

Fresh whole halibut with firm white flesh and mild flavor. Ideal for roasting or portioning.



**ATLANTIC SALMON GUTTED (SALMO SALAR)**

SFSTCD013 | 4 - 5 kg | FRESH | *PRE-ORDER*  
SFSTCD018 | 5 - 6 kg | FRESH | *PRE-ORDER*

Fresh Atlantic salmon with firm, rich flesh and high fat content. Ideal for roasting, filleting, and premium seafood menus.



**WILD TURBOT GUTTED**

SFSTCD096 | 2 - 3 kg | FRESH | *PRE-ORDER*

Wild turbot, gutted and ready to cook. Firm flesh with refined flavor for gourmet cuisine.



**LEMON SOLE**

SFSTCD343 | 500 g+ | FRESH | *PRE-ORDER*

Delicate lemon sole with mild flavor and fine texture. Perfect for pan-frying and classic recipes.



**RED PORGY**

SFSTCD301 | 400 - 600 g | FRESH | *PRE-ORDER*

Fresh redfish with firm flesh and clean taste. Suitable for grilling and baking.



**HADDOCK**

SFSTCD014 | 1,5 kg+ | FRESH | *PRE-ORDER*

Fresh haddock with firm white flesh and mild taste. Ideal for baking and classic dishes.



**MONKFISH WHOLE**

SFSTCD093 | kg | FRESH | *PRE-ORDER*

Whole monkfish with firm, meaty texture. Perfect for traditional and Mediterranean recipes.



**MONKFISH W/O HEAD (WITH SKIN)**

SFSTCD663 | 1 - 2 kg | FRESH | *PRE-ORDER*

Monkfish tail with firm, meaty texture and mild taste. Excellent for stews and roasting.



**HALIBUT FILLET (WITH SKIN)**

SFSTCD686 | kg | FRESH | *PRE-ORDER*

Halibut fillet with firm texture and delicate taste. Ideal for grilling or roasting.



**DOVER SOLE**

SFSTCD602 | 400 - 500 g | FRESH | *PRE-ORDER*  
 SFSTCD381 | 500 - 600 g | FRESH | *PRE-ORDER*  
 SFSTCD612 | 600 - 800 g | FRESH | *PRE-ORDER*  
 SFSTCD247 | 800 - 1 kg | FRESH | *PRE-ORDER*

Classic Dover Sole with delicate flesh and refined flavor. Perfect for pan-frying or fine dining menus.



**PLAICE**

SFSTCD057 | 800 g+ | FRESH | *PRE-ORDER*

Whole plaice with delicate flesh and clean taste. Perfect for classic seafood dishes.



**TURBOT (FARMED)**

SFSTCD094 | 1 - 2 kg | FRESH | *PRE-ORDER*  
 SFSTCD090 | 2 - 3 kg | FRESH | *PRE-ORDER*

Large farmed turbot with firm flesh and elegant flavor. Perfect for premium menus.



**BRILL**

SFSTCD191 | 1 - 2 kg | FRESH | *PRE-ORDER*

Premium flatfish with delicate white flesh and mild flavor. Ideal for pan-frying, baking, or refined seafood dishes.



**MUSSELS SUPER**

SFSTCD011 | 2 kg | FRESH | *PRE-ORDER*

Fresh mussels with juicy flesh and clean briny taste. Perfect for steaming, pasta, or seafood stews.



**MUSSELS EXTRA**

SFSTCD681 | 1 kg | FRESH | *PRE-ORDER*  
 SFSTCD006 | 2 kg | FRESH | *PRE-ORDER*

High-quality mussels with full meat and balanced salinity. Perfect for professional kitchens.



**MUSSELS DUTCH JUMBO**

SFSTCD588 | 2 kg | FRESH | *PRE-ORDER*

Jumbo Dutch mussels with juicy flesh and clean salinity. Perfect for steaming.



**MUSSELS IMPERIAL**

SFSTCD016 | 2 kg | FRESH | *PRE-ORDER*

Large mussels with full meat and rich flavor. Ideal for premium seafood dishes.



**ALIVE CULTIVATED CLAMS**

SFSTCD558 | 25 - 35 pcs/kg | FRESH | *PRE-ORDER*  
 SFSTCD131 | 35 - 45 pcs/kg | FRESH | *PRE-ORDER*  
 SFSTCD627 | 40 - 80 pcs/kg | FRESH | *PRE-ORDER*  
 SFSTCD133 | 45 - 60 pcs/kg | FRESH | *PRE-ORDER*

Live cultivated clams with fresh, briny flavor. Perfect for pasta, soups, and seafood dishes.



**CUTTLEFISH (OFFICINALIS)**

SFSTCD432 | 200 - 400 g | FRESH | *PRE-ORDER*

Fresh cuttlefish with tender texture and mild flavor. Ideal for grilling or stews.



**COCKLE**

SFSTCD136 | 35 - 45 pcs/kg | FRESH | *PRE-ORDER*

Small shellfish with tender, slightly sweet flesh. Perfect for pasta, risotto, soups, and seafood-based recipes.



**ALIVE SWORD RAZOR SHELL (ENSIS ENSIS)**

SFSTCD163 | 1 kg | FRESH | *PRE-ORDER*

Live razor clams with tender texture and sweet taste. Ideal for grilling or sautéing.



**ARGENTINIAN SHRIMPS L2**

SFSTFR076 | kg | FROZEN

Premium Argentinian shrimps with firm texture and naturally sweet flavor, ideal for grilling, pasta and gourmet seafood dishes.



**ALIVE DUTCH CRAYFISH**

SFSTCD546 | kg | FRESH | *PRE-ORDER*

Live Dutch crayfish with sweet, delicate meat. Ideal for boiling and gourmet dishes.



**WILD JUMBO TIGER PRAWN**

SFSTFR334 | 4 - 8 pcs/kg | FRESH | *PRE-ORDER*  
SFSTFR336 | 8 - 12 pcs/kg | FROZEN

Jumbo cleaned soft shell crabs, tender and crispy when cooked. Perfect for gourmet and Asian cuisine.



**DUTCH OYSTERS**

SFSTCD270 | nr 3 | FRESH | *PRE-ORDER*

Fresh Dutch oysters with a balanced briny taste and clean finish. Perfect served raw or lightly dressed.



**FISHERMEN'S CHOICE BOX**

SFSTCD683 | kg | FRESH | *PRE-ORDER*

Selection of premium seafood chosen for freshness and quality. Ideal for varied menus and chefs' creativity.



**ANCHOVY INTO FILLETS HOLA**

SFSTCD556 | 500 g

Hola anchovy fillets, rich and savory, carefully preserved for intense Mediterranean flavor. Perfect for pizzas, salads, pasta, and tapas.



**COD LOIN (SLIGHTLY SALTED)**  
SFSTFR212 | 300 g+ | FROZEN

Premium cod loin, lightly salted, 300 g+. Flaky white flesh and balanced flavor, perfect for pan-searing and traditional European recipes.



**YELLOWFIN TUNA (THUNNUS ALBACARES SAKU)**  
SFSTFR063 | 300 g | FROZEN

Yellowfin tuna saku block, 300 g. Deep red color, clean taste and firm texture, ideal for sashimi, poke, and sushi.



**BLACK COD H&G**  
SFSTFR233 | 7 kg+ | FROZEN

Rich and buttery with delicate flavor and tender flesh. Ideal for grilling, baking, or miso recipes.



**CARABINERO**  
SFSTFR153 | 5 - 8 pcs/kg | FROZEN  
SFSTFR267 | 8 - 10 pcs/kg | FROZEN  
SFSTFR019 | 15 - 19 pcs/kg | FROZEN  
SFSTFR020 | 19 - 25 pcs/kg | FROZEN

Carabinero prawns with intense red color and deep, lobster-like flavor. Ideal for premium dishes.



**SKULL ISLAND TIGER PRAWNS U/6 - 6/8**  
SFSTFR311 | 600 - 800 g | FROZEN  
SFSTFR310 | 900 g | FROZEN

Extra-large tiger prawns, firm and juicy with a clean, sweet taste. Ideal for grilling, roasting, or gourmet recipes.



**NORWEGIAN LANGOUSTINE**  
SFSTFR213 | 4 kg - 7 kg | FROZEN  
SFSTFR205 | 8 kg - 12 kg | FROZEN

Premium Norwegian langoustines with delicate, sweet flesh. Ideal for fine dining, grilling, and elegant seafood preparations.



**CLEAN SQUID "LOLIGO DUVAUCÉLI"**  
SFSTFR265 | 20 - 40 pcs/kg | FROZEN

Frozen cleaned Loligo Duvauceli squid, tender and mild in flavor. Ideal for frying, grilling, or seafood recipes.



**CLEANED COMMON CUTTLEFISH IQF**  
SFSTFR073 | 100 - 200 g | FROZEN

Individually frozen cuttlefish, tender and versatile. Ideal for Mediterranean and Asian recipes.



**MUSSEL**  
SFSTFR083 | 1 kg | FROZEN

Frozen mussels with clean flavor and tender texture. Ready to use for sauces and pasta.



**RED KING CRAB CLUSTERS (RAW)**

SFSTFR307 | 900 - 1300 g | [FROZEN](#)

Raw frozen Red King Crab clusters. Sweet, succulent meat with impressive size, ideal for steaming, grilling, or fine dining.



**KING CRAB LEGS (COOKED)**

SFSTFR297 | 900 - 1100 kg | [FROZEN](#)

Extra-large tiger prawns, firm and juicy with a clean, sweet taste. Ideal for grilling, roasting, or gourmet recipes.



**SOFT SHELL CRABS JUMBOS (CLEANED)**

SFSTFR302 | 12 pcs/kg | FRESH | [PRE-ORDER](#)  
 SFSTFR303 | 14 pcs/kg | [FROZEN](#)  
 SFSTFR117 | 16 - 18 pcs/kg | [FROZEN](#)

Jumbo cleaned soft shell crabs, tender and crispy when cooked. Perfect for gourmet and Asian cuisine.



**OCTOPUS**

SFSTFR202 | 2 - 3 kg | [FROZEN](#)  
 SFSTFR204 | 3 - 4 kg | [FROZEN](#)

Whole frozen octopus, 3-4 kg. Meaty, tender and flavorful, ideal for slow cooking, grilling, and classic Mediterranean dishes.



**OCTOPUS LEGS U10 (COOKED)**

SFSTFR045 | 150 - 200 g | [FROZEN](#)

Cooked octopus legs with tender texture and rich flavor. Ready to use for grilling, salads, or Mediterranean dishes.



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**LOBSTER**

SFSTCD620 | 650 - 780 g | FRESH | *PRE-ORDER*  
 SFSTCD629 | 780 - 900 kg | FRESH | *PRE-ORDER*  
 SFSTCD616 | 900 - 1,1 kg | FRESH | *PRE-ORDER*

Whole lobster with firm, juicy meat and delicate sweetness. Ideal for boiling, grilling, or premium recipes.



**CANADIAN LOBSTER MEAT**

SFSTFR245 | 150 - 170 g | FROZEN

Premium Canadian lobster meat, sweet and tender with delicate flavor. Perfect for pasta, salads, rolls, and gourmet seafood dishes.



**LOBSTER CLAW & KNUCKLE MEAT**

SFSTFR326 | kg | FROZEN

Sweet, tender texture with a balanced bite, ideal for salads, rolls, pasta, and refined seafood recipes.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTCD006	Mussels Extra 2 kg/pkt	FRESH	0 to 4°C	-	TRAY	1	KG	Yes
SFSTCD009	Red Duch Gurnard 300 - 500 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD011	Mussels Super 2 kg/pkt	FRESH	0 to 4°C	-	TRAY	1	KG	Yes
SFSTCD013	Atlantic Salmon (Salmo Salar), gutted, head 4 - 5 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD014	Haddock 1,5 kg +	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD016	Mussels Imperial 2 kg / 1 pkt	FRESH	0 to 4°C	-	TRAY	1	KG	Yes
SFSTCD018	Atlantic Salmon (Salmo Salar), gutted, head-on 5 - 6 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD057	Plaice Whole 800 gr +	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD090	Farmed Turbot 2 - 3 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD093	Monkfish Whole with head	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD094	Farmed Turbot 1 - 2 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD096	Gutted Wild Turbot 2 - 3 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD131	Alive Cultivated Clams	FRESH	0 to 4°C	-	-	35 - 45 pcs/kg	KG	Yes
SFSTCD133	Alive Cultivated Clams	FRESH	0 to 4°C	-	-	45 - 60 pcs/kg	KG	Yes
SFSTCD136	Cockle	FRESH	0 to 4°C	-	-	35 - 45 pcs/kg	KG	Yes
SFSTCD163	Alive Sword Razor Shell "Ensis Ensis" Hollan	FRESH	0 to 4°C	-	-	1	KG	Yes
SFSTCD173	Red Mullet 150 - 280 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD191	Brill 1 - 2 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD247	Dover Sole 800 - 1 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD270	Dutch Oysters nr. 3	FRESH	0 to 4°C	-	BOX	3	KG	Yes
SFSTCD301	Red Porgy 400 - 600 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTCD343	Lemon Sole 500 gr +	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD381	Dover Sole 500 - 600 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD432	Fresh Cuttlefish "Officinalis" 200 - 400 g	FRESH	0 to 4°C	-	-	1	KG	Yes
SFSTCD445	Wild Seabass 2 - 3 Kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD490	Fresh Hake (line caught) 1,5 - 2 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD546	Alive Dutch Crayfish	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD556	Anchovy Into Fillets HOLA 550 g	DRY	10 to 21°C	60 months	JAR	1	KG	No
SFSTCD558	Alive Cultivated Clams	FRESH	0 to 4°C	-	-	25 - 35 pcs/kg	KG	Yes
SFSTCD588	Mussels Dutch Jumbo 2 kg	FRESH	0 to 4°C	-	TRAY	1	KG	Yes
SFSTCD602	Fresh Dover Sole 400 - 500 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD612	Fresh Dover Sole 400 - 500 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD616	Lobster 900 - 1100 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD620	Lobster 650 - 780 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD627	Alive Cultivated Clams	FRESH	0 to 4°C	-	-	40 - 80 pcs/kg	KG	Yes
SFSTCD629	Lobster 780 - 900 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD637	Wild Seabass 1 - 2 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD657	Wild Seabass 3 kg+	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD658	Wild Seabass 600 - 1kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD663	Monkfish w/o Head, with Skin 1 - 2 kg	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD677	Fresh Mackerel 500 - 600 g	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTCD681	Mussels Extra 1 kg/pkt	FRESH	0 to 4°C	-	-	1	KG	Yes

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTCD683	Fishermen's Choice Box	FRESH	0 to 4°C	-	BOX	1	KG	Yes
SFSTCD686	Halibut Fillet With Skin	FRESH	0 to 4°C	-	WHOLE	1	KG	Yes
SFSTFR019	Carabinero	FROZEN	Below -18°C	-	-	15 - 19 pcs/kg	KG	No
SFSTFR020	Carabinero	FROZEN	Below -18°C	-	-	19 - 25 pcs/kg	KG	No
SFSTFR045	Octopus legs U10, cooked 150 - 200 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR063	Yellowfin Tuna Albacares Saku 300 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR073	Cleaned Common CuttleFish I.Q.F, 100 - 200 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR076	Argentinian shrimps L2	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR117	Soft Shell Crab Cleaned Jumbo	FROZEN	Below -18°C	-	-	18 pcs/kg	KG	No
SFSTFR153	Carabinero	FROZEN	Below -18°C	-	-	5 - 8 pcs/kg	KG	No
SFSTFR202	Octopus 2 - 3 kg	FROZEN	Below -18°C	-	WHOLE	1	KG	No
SFSTFR204	Octopus 3 - 4 kg	FROZEN	Below -18°C	-	WHOLE	1	KG	No
SFSTFR205	Norwegian Langoustine 8 - 12 kg	FROZEN	Below -18°C	-	WHOLE	1	KG	No
SFSTFR212	Cod Loin Slightly Salted 300 g up	FROZEN	Below -18°C	-	-	1	KG	No
SFSTFR213	Norwegian Langoustine 4 - 7 kg	FROZEN	Below -18°C	-	WHOLE	1	KG	No
SFSTFR233	Black Cod H&G 7 kg up	FROZEN	Below -18°C	-	WHOLE	1	KG	No
SFSTFR245	Canadian Lobster Meat 150 - 170 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR265	Clean Squid "Loligo Duvauceli"	FROZEN	Below -18°C	-	-	20 - 40 pcs/kg	KG	No
SFSTFR267	Carabinero	FROZEN	Below -18°C	-	-	8 - 10 pcs/kg	KG	No
SFSTFR297	King Crab Cooked Legs 900 - 1100 g	FROZEN	Below -18°C	-	-	1	KG	No
SFSTFR302	Soft Shell Crabs Cleaned Jumbos	FRESH	0 to 4°C	-	-	12 pc/kg	KG	Yes

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFSTFR303	Soft Shell Crabs Cleaned Jumbos	FROZEN	Below -18°C	-	-	14 pc/kg	KG	No
SFSTFR307	Red King Crab Clusters (RAW) 900 - 1300 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR310	Skull Island Tiger Prawns U/6 900 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR311	Skull Island Tiger Prawns 6/8 600 - 800 g	FROZEN	Below -18°C	-	-	-	KG	No
SFSTFR326	Lobster Claw & Knuckle meat	FROZEN	Below -18°C	-	-	-	KG	No





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# Cold cuts, Meat & Poultry

**Rigamonti** P 71

**Vercelli** P 74

**Indal** P 77

**GoldFarm** P 81







# RIGAMONTI®

Qualità dal 1913

*Rigamonti is a historic Italian producer specialized in premium cured meats, renowned for its authentic Bresaola della Valtellina IGP and traditional salumi. Crafted following Italian heritage and strict quality standards, Rigamonti products stand out for their delicate flavour, balanced seasoning and excellent texture. Appreciated in both retail and foodservice, the brand represents Italian excellence in charcuterie, offering consistent quality and refined taste for gourmet platters and culinary creations worldwide.*



**BRESAOLA DELLA VALTELLINA IGP P.A. "EXTRA" (GOLD)**  
MPRGCD001 | kg | CHILLED

Premium IGP air-dried beef from Valtellina, carefully aged for a tender texture and delicate flavor. Gold selection, half vacuum-sealed.



**ROASTED VEAL COTTO DI VITELLO**  
MPRGCD005 | kg | CHILLED

Slow-roasted veal cooked to perfection, offering a mild flavor and tender bite. Half vacuum-sealed, ideal for slicing.



**BRESAOLA DELLA VALTELLINA IGP P.A. "ETICHETTA BRONZO"**  
MPRGCD002 | kg | CHILLED

Authentic IGP bresaola from Valtellina, naturally air-dried for a lean texture and refined taste. Full vacuum-sealed piece.



**BRESAOLA DELLA VALTELLINA IGP PUNTA D'ANCA**  
MPRGCD008 | 100 g | CHILLED | *PRE-ORDER*

Authentic Italian air-dried beef, delicate flavor and tender texture, ideal for carpaccio and antipasti.



**SALAME TIPO MILANO BEEF SALAMI**  
MPRGCD004 | kg | CHILLED

Classic Italian-style beef salami, finely ground, mild flavor, perfect for slicing and antipasti



**SPICY SALAMI PEPPERONI**  
MPRGCD006 | kg | CHILLED

Bold and spicy cured salami with rich paprika notes and a firm texture. Perfect for pizzas, sandwiches or charcuterie boards.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
MPRGCD001	Bresaola della Valtellina IGP PA "Extra" (Gold) 1/2 SV	CHILLED	0 to 4°C	5 months	PACK	6	KG	No
MPRGCD002	Bresaola della Valtellina IGP PA "Etichetta bronzo" 1/1 SV	CHILLED	0 to 4°C	4 months	PACK	6	KG	No
MPRGCD004	Salame tipo Milano - Beef Salami	CHILLED	0 to 4°C	5 months	BULK	1	KG	No
MPRGCD005	Roasted Veal - Cotto di Vitello 1/2 SV	CHILLED	0 to 4°C	4 months	PACK	4	KG	No
MPRGCD006	Spicy Salami Pepperoni	CHILLED	0 to 4°C	5 months	BULK	1	KG	No
MPRGCD008	Bresaola della Valtellina IGP Punta d'Anca 100 g	CHILLED	0 to 4°C	2,5 months	TRAY	3	PC	No





*Casa Vercelli is an Italian producer specialized in high-quality veal and beef cuts, carefully selected to meet professional foodservice standards. With strong expertise in meat processing and portioning, Casa Vercelli offers consistent quality, excellent tenderness and reliable performance in the kitchen. From premium primal cuts to tailored solutions for chefs, the brand is appreciated for its attention to detail, traceability and authentic Italian know-how, serving markets in Italy and worldwide.*



**VEAL RACK**

MPVECD001 | FRESH | *PRE-ORDER*  
 MPVEFR002 | FROZEN | *PRE-ORDER*

Premium fresh veal rack with tender meat and delicate flavor. Ideal for roasting or fine dining preparations. Carefully selected quality cut.



**VEAL STRIPLIN BONELESS**

MPVECD012 | FRESH | *PRE-ORDER*  
 MPVEFR005 | FROZEN | *PRE-ORDER*

Premium fresh veal striploin, boneless and expertly trimmed. Tender, juicy texture with delicate flavor. Ideal for grilling or roasting.



**VEAL TENDERLOIN BONELESS**

MPVECD011 | FRESH | *PRE-ORDER*  
 MPVEFR004 | FROZEN | *PRE-ORDER*

Premium fresh veal tenderloin, exceptionally tender, ideal for fine dining and elegant preparations.





**VEAL BELLY BONELESS**

MPVECD015 | FRESH | *PRE-ORDER*  
 MPVEFR006 | FROZEN | *PRE-ORDER*

Rich and tender veal belly, ideal for slow cooking, roasting, and flavorful professional preparations.



**VEAL TOPSIDE**

MPVECD005 | FRESH | *PRE-ORDER*  
 MPVEFR009 | FROZEN | *PRE-ORDER*

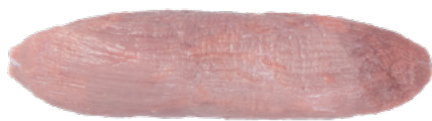
Lean and delicate fresh veal cut, perfect for roasting, slicing, or professional kitchen use.



**VEAL OSSOBUCCO SLICED**

MPVECD008 | 3 kg | FRESH | *PRE-ORDER*  
 MPVEFR003 | 3 kg | FROZEN | *PRE-ORDER*

Classic cross-cut veal shank slices, perfect for slow cooking and traditional Italian recipes.



**VEAL EYE OF ROUND**

MPVECD002 | FRESH | *PRE-ORDER*

Lean and tender veal cut, ideal for roasting, slicing, and professional kitchens.



**VEAL SHANK BONE-IN**

MPVECD010 | FRESH | *PRE-ORDER*

Classic bone-in veal shank, ideal for slow cooking and traditional ossobuco recipes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
MPVECD001	Fresh Veal Rack	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPVECD002	Veal Eye Of Round	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPVECD005	Fresh Veal Topside	CHILLED	0 to 4°C	1,5 months	BULK	-	KG	Yes
MPVECD008	Veal Ossobuco Sliced 3 kg	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPVECD010	Veal Shank Bone-In	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPVECD011	Veal Tenderloin Boneless	CHILLED	0 to 4°C	1,5 months	BULK	-	KG	Yes
MPVECD012	Fresh Veal Striploin Boneless	CHILLED	0 to 4°C	1,5 months	BULK	-	KG	Yes
MPVECD015	Fresh Veal Belly Boneless	CHILLED	0 to 4°C	1,5 months	BULK	-	KG	Yes
MPVEFR002	Veal Rackg	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPVEFR003	Veal Ossobuco Sliced 3 kg	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPVEFR004	Veal Tenderloin Boneless	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPVEFR005	Veal Striploin Boneless	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPVEFR006	Veal Belly Boneless	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPVEFR009	Veal Topside	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes



*INDAL is a trusted meat producer and processor, specialized in premium frozen veal cuts designed for the professional hospitality sector. Known for strict quality control, consistency and careful selection of raw materials, INDAL delivers tender, flavourful meat with excellent yield and versatility. Ideal for grilling, roasting or gourmet preparations, INDAL products are widely used by chefs and foodservice professionals seeking reliable performance, hygiene standards and high-quality results in every dish.*



**VEAL FLANK BONELESS**

MPIDCD016 | FRESH | *PRE-ORDER*  
 MPIDFR011 | FROZEN | *PRE-ORDER*

Tender, lean veal cut, ideal for grilling, roasting, or slow cooking with delicate flavor and soft texture.



**VEAL STRIPIOIN BONELESS**

MPIDCD005 | FRESH | *PRE-ORDER*  
 MPIDFR015 | FROZEN | *PRE-ORDER*

High-quality veal striploin, boneless and carefully trimmed. Tender texture and mild flavor, ideal for grilling or roasting.



**VEAL TENDERLOIN BONELESS**

MPIDCD003 | FRESH | *PRE-ORDER*  
 MPIDFR008 | FROZEN | *PRE-ORDER*

Delicate veal tenderloin, carefully packed to preserve freshness, perfect for refined preparations.



**VEAL TOPSIDE**

MPIDFR016 | FROZEN | *PRE-ORDER*

Lean veal topside, carefully frozen to preserve freshness, ideal for roasting and slicing.



**VEAL CHEEK**

MPIDCC026 | FRESH | *PRE-ORDER*

Tender and flavorful veal cheeks, ideal for slow cooking and rich, refined dishes.



**VEAL EYE OF ROUND (HALAL)**

MPIDCD017 | FRESH | *PRE-ORDER*

Lean and tender veal cut, Halal certified, ideal for roasting, slicing, and professional kitchens.



**VEAL LIVER**

MPIDCD027 | FRESH | *PRE-ORDER*

Fresh veal liver with delicate taste, perfect for pan-searing and traditional recipes.



**VEAL FRENCH RACK**

MPIDCD012 | FRESH | *PRE-ORDER*

Tender, refined cut with delicate flavor, perfect for signature dishes and gourmet menus.



**BEEF BONE (HALAL)**

MPIDCD021 | FRESH | *PRE-ORDER*

Halal-certified beef bones, ideal for rich broths, stocks, and slow cooking.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
MPIDCD003	Veal Tenderloin	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD005	Veal Striploin	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD012	Veal French Rack	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD016	Veal Flank Boneless	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD017	Veal Eye Of Round (Halal)	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD021	Beef Bone (Halal)	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD026	Veal Cheek	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDCD027	Veal Liver	CHILLED	0 to 4°C	1 month	BULK	-	KG	Yes
MPIDFR008	Veal Tenderloin Boneless	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPIDFR011	Veal Flank Boneless	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPIDCD015	Veal Striploin Boneless	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes
MPIDCD016	Veal Topside	FROZEN	Below -18°C	1 month	BULK	-	KG	Yes





*Gold Farm is SITAF's dedicated poultry line, developed to provide high-quality chicken products tailored for the professional foodservice market. Carefully selected and processed under strict quality standards, Gold Farm offers consistent tenderness, excellent yield and reliable performance in every preparation. The range is ideal for restaurants, hotels and catering operations seeking versatility, safety and superior taste. Gold Farm combines quality, efficiency and trust in every serving.*



**CORN-FED BABY CHICKEN**  
MPSTFR003 | 500 - 600 g | FROZEN

Tender young chicken with natural yellow hue from corn feeding. Delicate flavor, juicy meat, ideal for roasting, grilling and gourmet dishes.



**CORN-FED BABY CHICKEN**  
MPSTFR002 | 450 - 500 g | FROZEN

Tender young chicken with natural yellow hue from corn feeding. Delicate flavor, juicy meat, ideal for roasting, grilling and gourmet dishes.



**CORN-FED BABY CHICKEN**  
MPSTFR001 | 350 - 450 g | FROZEN

Tender young chicken with natural yellow hue from corn feeding. Delicate flavor, juicy meat, ideal for roasting, grilling and gourmet dishes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
MPSTFR001	Corn-Fed Baby Chicken 350 - 450 g	FROZEN	Below -18°C	1 month	WHOLE	-	KG	Yes
MPSTFR002	Corn-Fed Baby Chicken 450 - 500 g	FROZEN	Below -18°C	1 month	WHOLE	-	KG	Yes
MPSTFR003	Corn-Fed Baby Chicken 500 - 600 g	FROZEN	Below -18°C	1 month	WHOLE	-	KG	Yes







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# Pasta, Rice & Flour

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ACQUERELLO







★★★★★  
**EXCLUSIVE**  
 ★★★★★



# RUMMO

MAESTRI PASTAI  
 IN BENEVENTO DAL 1846

*Rummo is an Italian pasta brand founded in 1846, known for its quality and traditional production. It uses high-quality durum wheat semolina and bronze dies, which give the pasta a rough surface that holds sauces well. The exclusive Lenta Lavorazione (Slow Processing) method involves a slow and gentle process that preserves the wheat's natural properties, ensuring pasta that maintains its shape and texture even after cooking. Appreciated by chefs and food lovers, Rummo offers many shapes and remains faithful to the Italian pasta-making tradition.*



**FETTUCCE N. 15**  
 PARUDR001 | 500 g

Flat ribbons with consistent texture, perfect for rich sauces, butter-based recipes, and classic Italian dishes.



**SPAGHETTI N. 3**  
 PARUDR012 | 500 g

Classic spaghetti with firm texture and slow-cooking quality. Ideal for tomato sauces and traditional recipes.



**BUCATINI N. 6**  
 PARUDR013 | 500 g

Thick hollow spaghetti offering firm bite. Perfect for robust sauces like amatriciana.



**LINGUINE N. 13**  
PARUDR014 | 500 g

Flat long pasta with elegant bite. Ideal for seafood sauces and light olive oil-based preparations.



**SPAGHETTI ALLA CHITARRA N. 104**  
PARUDR015 | 500 g

Square-cut spaghetti with rustic texture. Ideal for traditional meat-based sauces.



**FETTUCCHINE N. 89**  
PARUDR027 | 500 g

Wide flat pasta with firm structure, ideal for creamy sauces, mushrooms, and slow-cooked ragù.



**TAGLIATELLE N. 107**  
PARUDR028 | 500 g

Durum wheat tagliatelle nests offering consistent cooking and portion control. Ideal for classic sauces.



**CAPELLINI N. 1**  
PARUDR039 | 500 g

Ultra-thin pasta with delicate texture. Best suited for light sauces, broths, and quick preparations.



**SPAGHETTI GROSSI N. 5**  
PARUDR043 | 500 g

Thicker spaghetti with firm structure. Perfect for hearty sauces and professional kitchens.



**PAPPARDELLE N. 119**  
PARUDR029 | 500 g

Wide pasta nests designed for bold sauces. Perfect for slow-cooked meat or mushroom ragù.



### EGG TAGLIATELLE N. 132

PARUDR004 | 250 g

Traditional egg pasta with rich taste and firm texture. Perfect for classic ragù and creamy sauces.



### EGG PAGLIA E FIEÑO N. 105

PARUDR032 | 250 g

Egg pasta blend with spinach for visual appeal. Ideal for elegant plated dishes.



### EGG PAPPARDELLE N. 101

PARUDR031 | 250 g

Wide egg pasta with rich flavor and firm bite. Ideal for premium meat and game sauces.



### EGG LASAGNE N. 173

PARUDR005 | 500 g

Premium egg pasta sheets with perfect thickness. Ideal for layered lasagne with meat or vegetable fillings.



### EGG CANNELLONI N. 176

PARUDR033 | 250 g

Ready-to-fill egg pasta tubes. Ideal for baked cannelloni with meat or vegetable fillings.



**RIGATONI N. 50**  
PARUDR002 | 500 g

Premium Italian durum wheat rigatoni with ridged surface and firm texture. Ideal for rich sauces, baked dishes, and foodservice use.



**MEZZE PENNE RIGATE N. 28**  
PARUDR016 | 500 g

Short ridged penne offering excellent sauce absorption. Perfect for baked dishes and foodservice portions.



**FUSILLI N. 48**  
PARUDR017 | 500 g

Spiral-shaped pasta designed to hold sauces evenly. Great for pesto, meat sauces, and cold pasta salads.



**GNOCCHETTI SARDI N. 63**  
PARUDR018 | 500 g

Ridged shell-shaped pasta ideal for thick sauces and traditional Mediterranean recipes.



**PENNE RIGATE N. 66**  
PARUDR019 | 500 g

Ridge-cut penne with firm bite and excellent sauce grip. Ideal for tomato, cream, and baked pasta dishes.



**FARFALLE N. 85**  
PARUDR020 | 500 g

Bow-tie pasta with balanced texture. Suitable for light sauces, cream-based recipes, and salads.



**CASARECCE N. 88**  
PARUDR021 | 500 g

Twisted pasta shape ideal for thick and chunky sauces. Excellent with pesto and vegetable-based recipes.



**TUBETTI ZITA N.31**  
PARUDR023 | 500 g

Short tubular pasta ideal for soups, casseroles, and hearty baked preparations.



**MAFALDINE N. 80**  
PARUDR024 | 500 g

Ribbon pasta with wavy edges for superior sauce capture. Ideal for rich meat or cheese sauces.



**PACCHERI N. 111**  
PARUDR003 | 500 g

Large-format premium pasta with thick walls. Ideal for stuffing and high-end gourmet presentations.



**CONCHIGLIONI RIGATI N. 147**  
PARUDR025 | 500 g

Extra-large ridged shells designed for stuffing. Ideal for baked gourmet preparations.



**CALAMARATA N. 141**  
PARUDR026 | 500 g

Large ring-shaped pasta inspired by seafood cuisine. Perfect for rich tomato and fish-based sauces.



**CONCHIGLIE RIGATE N. 42**  
PARUDR040 | 500 g

Ridged shells that trap sauces efficiently. Ideal for creamy, vegetable, or baked dishes.



**SEMI DI ORZO N. 27**  
PARUDR044 | 500 g

Small pasta shape ideal for soups and broths, offering quick cooking and consistent texture.



**ELICOIDALI N. 49**  
PARUDR045 | 500 g

Spiral-cut pasta with deep ridges for maximum sauce retention. Ideal for thick and creamy sauces.



**MACCHERONCELLI RIGATI N. 7**  
PARUDR046 | 500 g

Short tubular pasta with firm bite. Ideal for everyday sauces and versatile menu applications.



**GOMITI RIGATI N. 169**  
PARUDR047 | 500 g

Ridged elbow pasta ideal for baked dishes, cheese sauces, and comfort-style recipes.



**GLUTEN FREE ELBOWS N 160**  
PARUDR052 | 400 g | *PRE-ORDER*

Gluten-free elbow pasta with great bite and consistency, ideal for creamy sauces, soups and pasta salads.



**GLUTEN FREE ELICOIDALI N.49**  
PARUDR050 | 400 g | *PRE-ORDER*

Gluten-free elicoidali with spiral shape and excellent sauce retention, perfect for rich meat or vegetable sauces.



**GLUTEN FREE LINGUINE N. 13**  
PARUDR048 | 400 g | *PRE-ORDER*

Premium gluten-free linguine made with selected corn and rice. Perfect texture and taste, ideal with seafood and light sauces.



**GLUTEN FREE MEZZI RIGATONI N.51**  
PARUDR051 | 400 g | *PRE-ORDER*

Gluten-free mezzi rigatoni with excellent firmness and ridged surface, ideal for hearty sauces and baked pasta dishes.



**GLUTEN FREE PENNE RIGATE N.66**  
PARUDR037 | 400 g | *PRE-ORDER*

Gluten-free penne rigate with ridged surface for superior sauce grip. Consistent texture and authentic pasta taste.



**GLUTEN FREE SPAGHETTI N. 3**  
PARUDR042 | 400 g | *PRE-ORDER*

Classic gluten-free spaghetti offering perfect bite and balance. Ideal for traditional Italian sauces without compromise on flavor



**GLUTEN FREE FUSILLI N. 48**  
PARUDR049 | 400 g | *PRE-ORDER*

High-quality gluten-free fusilli with excellent firmness. Holds sauces beautifully, ideal for rich, creamy or vegetable-based recipes.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PARUDR001	Fettucce N. 15 500 g	DRY	10 to 21°C	36 months	PACK	24	PC	No
PARUDR002	Rigatoni N. 50 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR003	Paccheri N. 111 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR004	Egg Tagliatelle N. 132 250 g	DRY	10 to 21°C	24 months	TRAY	12	PC	No
PARUDR005	Egg Lasagne N. 173 500 g	DRY	10 to 21°C	24 months	TRAY	12	PC	No
PARUDR012	Spaghetti N. 3 500 g	DRY	10 to 21°C	36 months	PACK	24	PC	No
PARUDR013	Bucatini N. 6 500 g	DRY	10 to 21°C	36 months	PACK	24	PC	No
PARUDR014	Linguine N. 13 500 g	DRY	10 to 21°C	36 months	PACK	24	PC	No
PARUDR015	Spaghetti alla Chitarra N. 104 500 g	DRY	10 to 21°C	36 months	PACK	24	PC	No
PARUDR016	Mezze Penne Rigate N. 28 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR017	Fusilli N. 48 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR018	Gnocchetti Sardi N. 63 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR019	Penne Rigate N. 66 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR020	Farfalle N. 85 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR021	Casarecce N. 88 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR023	Tubetti Zita N. 31 500 g	DRY	10 to 21°C	36 months	PACK	16	PC	No
PARUDR024	Mafaldine N. 80 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR025	Conchiglioni Rigati N. 147 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR026	Calamarata N. 141 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR027	Fettuccine N. 89 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR028	Tagliatelle N. 107 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PARUDR029	Pappardelle N. 119 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR031	Egg Pappardelle N. 101 250 g	DRY	10 to 21°C	24 months	TRAY	12	PC	No
PARUDR032	Egg Paglia e Fieno N. 105 250 g	DRY	10 to 21°C	24 months	TRAY	12	PC	No
PARUDR033	Egg Cannelloni N. 176 250 g	DRY	10 to 21°C	24 months	TRAY	12	PC	No
PARUDR037	Gluten Free Penne Rigate N. 66 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes
PARUDR039	Capellini N. 1 500 g	DRY	10 to 21°C	36 months	PACK	24	PC	No
PARUDR040	Conchiglie Rigate N. 42 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR042	Gluten Free Spaghetti N. 3 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes
PARUDR043	Spaghetti Grossi N. 5 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR044	Semi di Orzo N. 27 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR045	Elicoidali N. 49 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR046	Maccheroncelli N. 7 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR047	Gomiti Rigati N. 169 500 g	DRY	10 to 21°C	36 months	PACK	12	PC	No
PARUDR048	Gluten Free Linguine N. 13 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes
PARUDR049	Gluten Free Fusilli N. 48 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes
PARUDR050	Gluten Free Elicoidali N. 49 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes
PARUDR051	Gluten Free Mezzi Rigatoni N. 51 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes
PARUDR052	Gluten Free Elbows Pasta N. 160 400 g	DRY	10 to 21°C	36 months	PACK	12	PC	Yes





*Canuti is a renowned Italian producer specialized in premium frozen pasta for the professional foodservice sector. Known for its high-quality fillings and authentic recipes, Canuti offers a wide range of ravioli, tortellini and gourmet pasta formats designed for consistent cooking performance. Carefully crafted with selected ingredients and traditional know-how, Canuti products deliver excellent texture, rich flavour and reliability, making them ideal for hotels, restaurants and fine dining kitchens worldwide.*



**RAVIOLI WITH RICOTTA & SPINACH**

PACAFR005 | 1 kg | [FROZEN](#)

Classic Italian ravioli filled with creamy ricotta and spinach. Delicate taste and perfect texture for premium sauces.



**MEZZELUNE WITH PORCINI MUSHROOM**

PACAFR008 | 1 kg | [FROZEN](#)

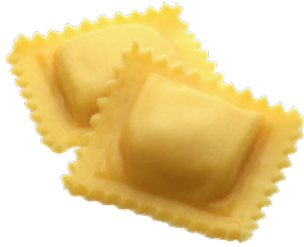
Half-moon pasta filled with porcini and mixed mushrooms, offering a rich earthy flavor ideal for gourmet dishes.



**RAVIOLI WITH BLACK TRUFFLE**

PACAFR010 | 1 kg | [FROZEN](#)  
PACAFR017 | 300 g | [FROZEN](#)

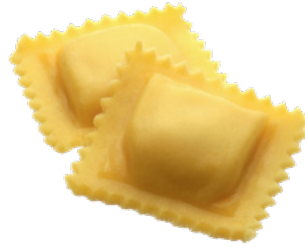
Elegant ravioli filled with aromatic black truffle, delivering an intense gourmet flavor for refined menu creations.



**RAVIOLONI WITH 4 CHEESES**

PACAFR007 | 1 kg | [FROZEN](#)

Large ravioloni filled with a creamy blend of four cheeses, rich and indulgent, perfect with butter or tomato sauces.



**RAVIOLONI WITH SALMON**

PACAFR009 | 1 kg | [FROZEN](#)

Premium ravioloni filled with delicate salmon, offering a smooth and refined taste, ideal for seafood-inspired recipes.



**ORANGE CAPPELLI WITH PUMPKIN**

PACAFR013 | 1 Kg | [FROZEN](#)

Orange cappelli pasta filled with sweet pumpkin, combining vibrant color and delicate flavor for elegant seasonal dishes.



**GREEN TORTELLONI WITH MATURED CHEESE**

PACAFR003 | 1 kg | [FROZEN](#)

Green tortelloni filled with aged cheese, delivering bold flavor and a creamy bite, perfect for simple gourmet sauces.



**TORTELLONI WITH RICOTTA CHEESE & SPINACH**

PACAFR004 | 1 kg | [FROZEN](#)  
PACAFR018 | 300 g | [FROZEN](#)

Traditional tortelloni filled with ricotta and spinach, balanced and creamy, ideal for classic Italian preparations.



**STRINGOLI (TROFIE)**

PACAFR011 | 1 kg | [FROZEN](#)

Traditional Italian short pasta with twisted shape, perfect for pesto and creamy sauces, ensuring excellent sauce retention.



**PACCHERI**

PACAFR012 | 2 kg | [FROZEN](#)

Large tubular pasta with premium bite and texture, ideal for rich tomato sauces, seafood recipes, or baked preparations.



**GARGANELLI**

PACAFR014 | 1 kg | [FROZEN](#)

Ridged tube-shaped pasta with firm texture, perfect for hearty sauces and creamy recipes, enhancing flavor and presentation.



**ORECCHIETTE**

PACAFR015 | 1 kg | [FROZEN](#)

Classic ear-shaped pasta, ideal for vegetables, sausage, and tomato sauces, offering excellent sauce capture and authentic taste.



**POTATO GNOCCHI**

PACAFR001 | 1 kg | [FROZEN](#)

Soft potato gnocchi with delicate texture and authentic flavor, perfect for butter sauces, pesto, or rich creamy recipes.



**PRE-COOKED EGG PASTA SHEET**

PACAFR019 | 1 kg | [FROZEN](#)

Ready-to-use egg pasta sheet, pre-cooked for convenience. Ideal for lasagna, cannelloni, and creative layered dishes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PACAFR001	Potato Gnocchi 1 kg	FROZEN	Below -18°C	18 months	BAG	10	KG	No
PACAFR003	Green Tortelloni with Matured Cheese 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR004	Tortelloni Ricotta & Spinach 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR005	Ravioli with Ricotta & Spinach 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR007	Ravioloni with 4 Cheeses	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR008	Mezzelune with Porcini Mushroom 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR009	Ravioli with Salmon 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR010	Ravioli with Black Truffle 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR011	Stringoli (Trofie) 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR012	Paccheri 2 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR013	Orange Cappelli with Pumpkin 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR014	Garganelli 1 kg	FROZEN	Below -18°C	18 months	BAG	3	KG	No
PACAFR015	Orecchiette 1 kg	FROZEN	Below -18°C	18 months	BAG	3	PC	No
PACAFR017	Ravioli with Black Truffle 300 g	FROZEN	Below -18°C	18 months	BAG	8	PC	No
PACAFR018	Tortelloni with Ricotta & Spinach 300 g	FROZEN	Below -18°C	18 months	BAG	8	PC	No
PACAFR019	Pre-cooked Egg Pasta Sheet	FROZEN	Below -18°C	18 months	BAG	10	KG	No





★★★★★  
EXCLUSIVE  
★★★★★



*Curtiriso is a leading Italian rice producer, recognized for its expertise in selecting and processing high-quality rice varieties. With a strong focus on tradition, innovation and strict quality control, Curtiriso offers rice with excellent grain consistency, cooking performance and flavour. Ideal for risotto and gourmet applications, its products are appreciated by both professional chefs and retail consumers. Curtiriso represents Italian excellence, delivering reliability and authenticity from field to table.*



**ARBORIO RICE**  
RICUDR002 | 1 kg

Large-grain Italian rice with high starch release. Ideal for creamy risottos with excellent texture and consistency.



**CARNAROLI RICE**  
RICUDR009 | 1 kg

Premium Italian rice with firm grain and superior starch balance. Perfect for gourmet risottos with optimal bite.



**VIALONE NANO RICE**  
RICUDR010 | 1 kg

Short-grain Italian rice with excellent starch release. Ideal for creamy risottos and traditional Venetian recipes.



## ACQUERELLO®

*Acquerello is an iconic Italian Carnaroli rice, aged for at least one year to enhance flavour and performance. Known for its firm grain, high starch release and excellent absorption, it is ideal for gourmet risottos and fine dining recipes. A favourite among top chefs worldwide.*



### CARNAROLI RICE

RIAQDR001 | 1 kg

Iconic aged Carnaroli rice in a protective tin. Delivers perfect grain integrity and unmatched risotto performance.



### CARNAROLI RICE

RIAQDR002 | 2,5 kg

Aged Carnaroli rice with exceptional starch balance and firm texture. Ideal for refined risottos with superior creaminess.



*Risobuono is an Italian rice producer specialized in premium varieties selected for quality and consistency. Carefully cultivated and processed, its rice offers excellent cooking performance, rich taste and perfect texture, making it ideal for risottos and professional culinary applications.*



### CARNAROLI RICE RISO BUONO GRAN RISERVA

RIRBDR001 | 1 kg

Extra-aged Carnaroli rice with exceptional grain integrity and starch balance. Ideal for gourmet risottos with refined creaminess.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
RICUDR002	Arborio Rice 1 kg	DRY	10 to 21°C	24 months	BOX	10	PC	No
RICUDR009	Carnaroli Rice 1 kg	DRY	10 to 21°C	24 months	BOX	10	PC	No
RICUDR010	Vialone Nano Rice 1 kg	DRY	10 to 21°C	24 months	BOX	10	PC	No

## ACQUERELLO®

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
RIAQDR001	Carnaroli Rice 1 kg	DRY	10 to 21°C	85 months	TIN	6	PC	No
RIAQDR002	Carnaroli Rice 2,5 kg	DRY	10 to 21°C	36 months	BAG	4	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
RIRBDR001	Carnaroli Rice Gran Riserva 1 kg	DRY	10 to 21°C	36 months	BAG	4	PC	No





*Molino Grassi is a historic Italian flour producer, renowned for its high-quality wheat selection and traditional milling expertise. With strong roots in the Parma area, the company produces premium flours designed for professional bakers, pastry chefs and pizza makers. Thanks to strict quality controls and advanced production standards, Molino Grassi guarantees excellent performance, stability and consistency. Its flours are ideal for breadmaking, fresh pasta, pastries and artisanal pizza, delivering authentic Italian results worldwide.*



**CLASSIC MIDI H12 PIZZA FLOUR**  
FLMGDR001 | 25 kg

Balanced pizza flour with medium strength. Ideal for 10–12 hour fermentation, offering elasticity and consistent dough performance.



**BREAD FLOUR SPECIAL**  
FLMGDR002 | 25 kg

Versatile bread flour with balanced strength. Suitable for daily bakery production and consistent volume.



**DURUM WHEAT SEMOLINA**  
FLMGDR009 | 5 kg

Selected durum wheat semolina with rich flavor. Ideal for fresh pasta, bread dusting, and traditional Italian baking.



**MANITOBA FLOUR**  
FLMGDR012 | 5 kg

Strong, elastic flour ideal for long-rising doughs, brioche, and laminated bakery preparations.



**PASTA FLOUR**  
FLMGDR015 | 5 kg

Fine wheat flour developed for fresh pasta. Ensures smooth dough, excellent workability, and uniform texture.



**MANITOBA FLOUR**  
FLMGDR011 | 25 kg

High-protein flour with strong gluten structure. Perfect for long fermentation doughs and enriched bakery products.



**MULTIGRAIN FLOUR (MULTICEREALES)**  
FLMGDR019 | 25 kg

Carefully blended cereals delivering flavor and structure. Ideal for rustic breads and specialty bakery recipes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
FLMGDR001	Classic MIDI H12 Pizza Flour 25 kg	DRY	10 to 21°C	12 months	BAG	1	PC	No
FLMGDR002	Bread Flour Special 25 kg	DRY	10 to 21°C	12 months	BAG	1	PC	No
FLMGDR009	Durum Wheat Semolina 5 kg	DRY	10 to 21°C	12 months	BAG	2	PC	No
FLMGDR011	Manitoba Flour 25 kg	DRY	10 to 21°C	12 months	BAG	1	PC	No
FLMGDR012	Manitoba Flour 5 kg	DRY	10 to 21°C	12 months	BAG	2	PC	No
FLMGDR015	Pasta Flour 5 kg	DRY	10 to 21°C	12 months	BAG	2	PC	No
FLMGDR019	Multigrain Flour (Multicereals) 25 kg	DRY	10 to 21°C	12 months	BAG	1	PC	No





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# Truffles & Mushrooms

Urbani Tartufi

P 111







*Urbani Tartufi is a world-leading Italian truffle specialist, renowned for its premium truffles and truffle-based products. With a long-standing heritage and deep expertise in sourcing, Urbani Tartufi selects the finest seasonal truffles and processes them under strict quality standards to preserve aroma and intensity. Appreciated by Michelin-starred chefs worldwide, Urbani Tartufi offers an exceptional range including fresh truffles, sauces, creams and condiments, delivering authentic Italian excellence and gourmet flavour to professional kitchens globally.*



**BLACK AUTUMN TRUFFLE**  
(TUBER UNCINATUM) **1<sup>ST</sup>CHOICE EXTRA**  
MUURCD011 | 20 - 49 g | FRESH | [PRE-ORDER](#)  
MUURCD001 | 50 g - up | FRESH | [PRE-ORDER](#)

Large-size fresh autumn truffles offering elegant aroma and excellent visual impact.



**BLACK SUMMER TRUFFLE**  
(TUBER AESTIVUM) **1<sup>ST</sup>CHOICE EXTRA**  
MUURCD013 | 10 - 80 g | FRESH | [PRE-ORDER](#)

Delicate summer black truffle with mild earthy flavor. Perfect for salads, pasta, risotto, and to create gourmet sauces.



**WHITE TRUFFLE**  
(TUBER MAGNATUM PICO)  
MUURCD008 | 20 - 80 g | FRESH | [PRE-ORDER](#)

Premium white truffle with intense aroma and refined flavor. Ideal for shaving on top of pasta, risotto, eggs, and gourmet dishes.



**BLACK WINTER TRUFFLE** (TUBER  
MELANOSPORUM VITT) **1<sup>ST</sup>CHOICE EXTRA**  
MUURCD007 | 20 - 49 g | FRESH | [PRE-ORDER](#)  
MUURCD009 | 50 g - up | FRESH | [PRE-ORDER](#)

Highly aromatic black winter truffle with deep earthy notes. Ideal for shaving over pasta, meat, eggs, and creamy sauces.



**BLACK SUMMER TRUFFLE SLICED IN OLIVE OIL**

MUURDR006 | 350 g

Sliced summer truffles preserved in olive oil. Perfect for starters, pizza, first and second courses and premium plating.



**TRUFFLES SAUCE PLUS**

MUURDR008 | 500 g

Enhanced truffle sauce with deeper flavor profile. Ideal for chefs seeking bold truffle intensity.



**SUMMER TRUFFLES**

MUURFR006 | 1 kg | FROZEN | PRE-ORDER

Whole summer truffles harvested at the peak of the season, frozen to preserve aroma. Suitable for sauces, fillings, and cooking applications.



**WHITE TRUFFLE SAUCE**

MUURDR011 | 500 g

Creamy sauce with true white truffle. The perfect match for any cheese-based preparation, ideal for pasta, meat, and gourmet appetizers.



**BLACK TRUFFLE SAUCE**

MUURDR004 | 500 g

Rich truffle-based sauce with intense aroma. Ideal for pasta, meat, eggs, and gourmet finishing.



**WHITE TRUFFLE SALT**

MUURDR005 | 100 g

Natural sea salt with true pieces of white truffles inside. With its strong and long-lasting aroma, it is ideal for finishing fries, eggs, meats and snacks.



**WHITE TRUFFLE SAUCE**

MUURDR015 | 80 g

Creamy white truffle sauce with refined aroma and balanced flavor, ideal for pasta, risotto and gourmet creations.





**PORCINI MUSHROOMS  
WHOLE 1<sup>ST</sup> CHOICE**

MUURFR004 | 1 kg | FROZEN

Selected whole porcini mushrooms with firm texture. Ideal for risottos and hot kitchen use.



**PORCINI MUSHROOMS  
EXTRA WHOLE**

MUURFR005 | 1 kg | FROZEN

Premium whole porcini mushrooms, frozen at peak quality. Ideal for professional kitchen use.



**WILD PORCINI MUSHROOMS  
SLICED EXTRA**

MUURFR008 | 1 kg | FROZEN

Premium wild sliced porcini with intense flavor. Ideal for quick cooking and consistent portions.



**DRIED PORCINI MUSHROOMS**

MUURDR003 | 500 g

Carefully selected dried porcini with intense aroma. Ideal for risottos, sauces, and soups.



**SHITAKE AND PORCINI  
MUSHROOM MIX**

MUURDR002 | 2 kg

Balanced mix of shiitake and porcini mushrooms. Ideal for Asian-inspired dishes and savory preparations.



**DRIED PORCINI  
MUSHROOMS SPECIAL**

MUURDR007 | 500 g

Top-grade dried porcini selected for aroma and color. Ideal for premium culinary applications.



**FILOSOFIA NATURALE** is the new line that features Urbani Tartufi's great classics with just natural flavouring.



**PORCINI AND BIANCHETTO SAUCE**

MUURDR012 | 80 g

Supreme quality and tradition from the combination of these two ingredients. This sauce is the right choice if you love the scents and flavours of the woodlands.



**PORCINI MUSHROOM SAUCE**

MUURDR013 | 80 g

The unmistakable fragrance of the most precious mushroom. Porcini mushrooms are unique in their distinctive flavour and the many beneficial properties they provide for the body.



**TRUFFLE SAUCE APDB**

MUURDR010 | 500 g

Italian truffle sauce with mushrooms and black truffle, delivering an intense aroma and rich, earthy flavor ideal for pasta, meats, and gourmet dishes.



**TRUFFLE SAUCE**

MUURDR014 | 80 g

All the flavour of our most traditional sauce with guaranteed quality and wellbeing. The black summer truffle's audacious fragrance blends with the sweetness of the mushrooms inside our new jar that encloses an even more natural flavour.



**WHITE TRUFFLE SAUCE**

MUURDR015 | 80 g

Delicious with an intense fragrance and an elegant explosion of flavour: excellent for embellishing every dish without having to forego personal wellbeing.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
MUURCD001	Black Autumn Truffle (Tuber Uncinatum) First Choice Extra 50 g up	CHILLED	3 to 6°C	-	-	-	KG	Yes
MUURCD007	Black Winter Truffle (Tuber Melanosporum Vitt) 20 - 49 g	CHILLED	3 to 6°C	-	-	-	KG	Yes
MUURCD008	White Truffle (Tuber Magnatum Pico) 20 - 80 g	CHILLED	3 to 6°C	-	-	-	KG	Yes
MUURCD009	Black Winter Truffle (Tuber Melanosporum Vitt) 50 g up	CHILLED	3 to 6°C	-	-	-	KG	Yes
MUURCD011	Black Autumn Truffle (Tuber Uncinatum) First Choice Extra 20 - 49 g	CHILLED	3 to 6°C	-	-	-	KG	Yes
MUURCD013	Black Summer Truffle (Tuber Aestivum) 10 - 80 g	CHILLED	3 to 6°C	-	-	-	KG	Yes
MUURDR002	Shitake and Porcini Mushroom Mix 2 kg	DRY	10 to 21°C	12 months	-	1	PC	No
MUURDR003	Dried Porcini Mushrooms 500 g	DRY	10 to 21°C	12 months	JAR	6	PC	No
MUURDR004	Black Truffle Sauce 500 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR005	White Truffle Salt 100 g	DRY	10 to 21°C	24 months	JAR	12	PC	No
MUURDR006	Black Summer Truffle Sliced in Olive Oil 350 g	DRY	10 to 21°C	48 months	TIN	6	PC	No
MUURDR008	Truffles Sauce Plus 500 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR010	Truffles Sauce APDB 500 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR011	White Truffle Sauce 500 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR012	Porcini and Bianchetto 80 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR013	Porcini Sauce 80 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR014	Truffles Sauce 80 g	DRY	10 to 21°C	48 months	JAR	6	PC	No
MUURDR015	White Truffles Sauce 80 g	DRY	10 to 21°C	48 months	JAR	6	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
MUURFR004	Porcini Mushrooms Whole, First Choice 1 kg	FROZEN	Below -18°C	18 months	BAG	8	PC	No
MUURFR005	Porcini Mushrooms Extra, Whole 1 kg	FROZEN	Below -18°C	18 months	BAG	8	PC	No
MUURFR006	Summer Truffles 1 kg	FROZEN	Below -18°C	18 months	BAG	8	PC	No
MUURFR008	Wild Porcini Mushrooms, Sliced 1 kg	FROZEN	Below -18°C	18 months	BAG	1	PC	No





Sitaf  
the finest foods

# Tomatoes & Preserves

Mutti P 121

Solania,  
Sitaf Selection P 125

Sfizi dell'Orto P 127

Callipo P 130







*Mutti is a family-owned company that was established in 1899 in Italy. It has a long history of producing high-quality tomato products. Mutti offers a variety of tomato products, including whole peeled tomatoes, chopped tomatoes, tomato puree and tomato paste. The company is known for using specific varieties of tomatoes, such as San Marzano and Roma, which are prized for their flavour and texture. Mutti is committed to a careful and traditional processing method: the tomatoes are typically harvested at the peak of ripeness and handled quickly to preserve their freshness and flavour, which are eventually transferred to the final product thanks to the low-temperature processing method.*



**TOMATO PUREE**  
TMMTDR025 | 2,5 kg

Smooth tomato purée with fresh flavor. Ideal for sauces, soups, and everyday kitchen use.



**TOMATO PUREE**  
TMMTDR001 | 700 g

Smooth tomato purée with fresh flavor. Ideal for sauces, soups, and everyday kitchen use.



**WHOLE PEELED TOMATOES**  
TMMTDR019 | 2,5 kg

Whole peeled tomatoes in rich tomato juice. Ideal for sauces, pizzas, and long cooking applications.



### WHOLE PEELED TOMATOES

TMMTDR016 | 400 g

Premium whole peeled tomatoes with rich flavor and firm texture, ideal for classic Italian sauces and slow cooking.



### PIZZA SAUCE WITH SPICES

TMMTDR021 | 5 kg

Seasoned pizza sauce with herbs and spices. Ready-to-use for aromatic and consistent pizza bases.



### PIZZA SAUCE CLASSICA

TMMTDR020 | 5 kg

Ready-to-use smooth pizza sauce with authentic tomato flavor. Ideal for high-volume pizzerias.



### PIZZA SAUCE CLASSICA

TMMTDR022 | 4,1 kg

Classic pizza sauce with smooth consistency and balanced taste. Ready to use for consistent results.



### PIZZA SAUCE CLASSIC

TMMTDR026 | 400 g

Ready-to-use pizza sauce made from high-quality tomatoes, delivering consistent flavor and authentic Italian results.



### FINELY CHOPPED TOMATOES POLPA

TMMTDR018 | 5 kg

Fresh chopped tomatoes with vibrant color and texture. Suitable for sauces, pizzas, and hot applications.



### FINELY CHOPPED TOMATOES POLPA PEZZI

TMMTDR017 | 2,5 kg

Chopped tomatoes with visible pieces. Ideal for rustic sauces and chunky preparations.



### FINELY CHOPPED TOMATOES POLPA PEZZI

TMMTDR010 | 400 g

Finely chopped tomatoes with fresh taste and smooth texture, perfect for quick sauces, soups and stews.



### ORGANIC WHOLE PEELED TOMATOES

TMMTDR011 | 400 g

Organic whole peeled tomatoes harvested at peak ripeness, offering natural sweetness and authentic Italian taste.



**ORGANIC FINELY CHOPPED TOMATO POLPA PEZZI**

TMMTDR012 | 400 g

Organic finely chopped tomatoes with fresh aroma and balanced acidity, perfect for everyday cooking and sauces.



**CHERRY TOMATOES**

TMMTDR006 | 2,5 kg

Sweet cherry tomatoes preserved whole. Ideal for premium sauces and gourmet pizza toppings.



**CHERRY TOMATOES**

TMMTDR009 | 400 g

Sweet and juicy cherry tomatoes preserved whole, ideal for vibrant sauces, seafood dishes and Mediterranean recipes.



**DOUBLE CONCENTRATED TOMATO PASTE**

TMMTDR013 | 440 g

Rich double concentrate delivering deep tomato intensity. Ideal for sauces, stews, and reductions.



**DOUBLE CONCENTRATED TOMATO PASTE**

TMMTDR028 | 880 g

Rich double concentrate delivering deep tomato intensity. Ideal for sauces, stews, and reductions.



**DOUBLE CONCENTRATED TOMATO PASTE**

TMMTDR004 | 2,15 kg

Thick tomato paste with intense flavor and color. Ideal for boosting sauces and professional cooking.



**DOUBLE CONCENTRATED TOMATO PASTE**

TMMTDR014 | 130 g

Intensely rich double concentrated tomato paste in a convenient tube, perfect for adding depth and color to sauces.



**TRIPLE CONCENTRATED TOMATO PASTE**

TMMTDR015 | 200 g

Extra-rich triple concentrated tomato paste delivering intense tomato flavor, ideal for professional and gourmet use.



**ORGANIC DOUBLE CONCENTRATED TOMATO PASTE**

TMMTDR027 | 130 g

Organic double concentrated tomato paste with intense flavor and natural sweetness, perfect for premium cooking.





ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
TMMTDR001	Tomato Puree 700 g	DRY	10 to 21°C	36 months	BOTTLE	12	PC	No
TMMTDR004	Double Concentrated Tomato Paste 2,15 kg	DRY	10 to 21°C	36 months	TIN	3	PC	No
TMMTDR006	Cherry Tomatoes 2,5 kg	DRY	10 to 21°C	36 months	TIN	6	PC	No
TMMTDR009	Cherry Tomatoes 400 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
TMMTDR010	Finely Chopped Tomato Polpa 400 g	DRY	10 to 21°C	36 months	TIN	12	PC	No
TMMTDR011	Organic Whole Peeled Tomatoes 400 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
TMMTDR012	Organic Finely Chopped Tomato Polpa Pezzi 400 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
TMMTDR013	Double Concentrated Tomato Paste 440 g	DRY	10 to 21°C	36 months	TIN	12	PC	No
TMMTDR014	Double Concentrated Tomato Paste 130 g	DRY	10 to 21°C	24 months	TUBE	24	PC	No
TMMTDR015	Triple Concentrated Tomato Paste 200 g	DRY	10 to 21°C	24 months	TUBE	24	PC	No
TMMTDR016	Whole Peeled Tomatoes 400 g	DRY	10 to 21°C	36 months	TIN	12	PC	No
TMMTDR017	Finely Chopped Tomatoes Polpa Pezzi 2,5 kg	DRY	10 to 21°C	36 months	TIN	6	PC	No
TMMTDR018	Finely Chopped Tomatoes Polpa 5 kg	DRY	10 to 21°C	36 months	BAG	2	PC	No
TMMTDR019	Whole Peeled Tomatoes 2,5 kg	DRY	10 to 21°C	36 months	TIN	6	PC	No
TMMTDR020	Pizza Sauce Classic 5 kg	DRY	10 to 21°C	36 months	BAG	2	PC	No
TMMTDR021	Pizza Sauce With Spices 5 kg	DRY	10 to 21°C	36 months	BAG	2	PC	No
TMMTDR022	Pizza Sauce Classic 4,1 kg	DRY	10 to 21°C	36 months	TIN	3	PC	No
TMMTDR025	Tomato Puree 2,5 kg	DRY	10 to 21°C	36 months	TIN	3	PC	No
TMMTDR026	Pizza Sauce Classic 400 g	DRY	10 to 21°C	36 months	TIN	12	PC	No
TMMTDR027	Double Concentrated Tomato Paste - Organic 130 g	DRY	10 to 21°C	24 months	TUBE	24	PC	No
TMMTDR028	Double Concentrated Tomato Paste 880 g	DRY	10 to 21°C	36 months	TIN	6	PC	No



Solania is a premium Italian tomato producer, known for high-quality San Marzano-style tomatoes grown in fertile Southern Italian soils. Carefully harvested and processed to preserve sweetness and freshness, Solania products are ideal for authentic pizza, pasta sauces and gourmet recipes.



**WHOLE PEELED TOMATOES  
SAN MARZANO**

TMSLDR001 | 2,5 kg

Authentic San Marzano tomatoes with sweet taste and low acidity. Ideal for premium pizza and sauces.



SITAF Selection is SITAF's curated line of premium tomato products, developed to meet professional foodservice standards. Selected for flavour, colour and consistency, it offers reliable performance for sauces, pizza and Mediterranean recipes, delivering authentic Italian quality.



**PEELED TOMATOES**

TMSTDR001 | 2,5 kg

Carefully peeled tomatoes with balanced acidity. Perfect for classic Italian sauces and foodservice use.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
TMSLDR001	Whole Peeled Tomatoes San Marzano 2,5 kg	DRY	10 to 21°C	48 months	TIN	6	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
TMSTDR001	Peeled Tomatoes 2,5 kg	DRY	10 to 21°C	48 months	TIN	6	PC	No





**Sfizi**  
**dell'Orto**  
THE FINEST HARVEST

*Sfizi dell'Orto is SITAF's dedicated line of premium preserved vegetables, created to bring authentic Italian flavours to the professional foodservice market. The range includes carefully selected vegetables preserved in oil, brine or natural marinades, offering rich taste, vibrant colour and excellent texture. Designed for chefs and horeca professionals, Sfizi dell'Orto products are ideal for antipasti, gourmet sandwiches, salads and Mediterranean recipes, ensuring consistency, convenience and high-quality performance in every dish.*



**PITTED GREEN OLIVES  
IN BRINE**

FVSODR016 | 2450 g

Firm green olives with balanced salinity. Ideal for catering, salads, and Mediterranean recipes.



**GREEN OLIVES "BELLA DI  
CERIGNOLA" IN BRINE**

FVSODR027 | 2450 g

Large Apulian olives with crisp bite and mild taste. Ideal for buffets and antipasti.



**GRILLED ARTICHOKE  
IN SUNFLOWER OIL**

FVSODR024 | 750 g

Grilled artichokes with smoky notes and tender texture. Ideal for antipasti and gourmet plating.



**KALAMON OLIVES  
IN BRINE**

FVSODR011 | 800 g

Greek-style Kalamon olives with rich, fruity flavor. Ideal for salads and mezze-style dishes.



**PITTED BLACK OLIVES IN BRINE**  
FVSODR017 | 2450 g

Classic black olives with mild flavor. Suitable for foodservice, salads, and cooked recipes.



**GRILLED ARTICHOKE WITH STEM IN SUNFLOWER OIL**  
FVSODR013 | 2400 g

Whole grilled artichokes with stem, rich flavor and texture. Ideal for sharing plates and catering.



**SLICED BLACK OLIVES IN BRINE**  
FVSODR018 | 2450 g

Uniformly sliced black olives for convenience. Ideal for pizzas, salads, and catering use.



**NATURAL ARTICHOKE HEARTS**  
FVSODR015 | 2400 g

Tender artichoke hearts with natural flavor. Ideal for salads, antipasti, and professional kitchen use.



**ARTICHOKE WITH STEMS "ALLA ROMANA"**  
FVSODR001 | 2400 g

Roman-style artichokes seasoned and preserved with stems. Ideal as antipasto or side dish.



**SEMI-DRIED TOMATOES IN SUNFLOWER OIL**  
FVSODR021 | 770 g

Soft semi-dried tomatoes with balanced sweetness. Ideal for sandwiches, salads, and hot dishes.



**PITTED TAGGIASCHE OLIVES IN EVO OIL**  
FVSODR006 | 730 g

Small Ligurian olives with delicate, aromatic taste. Perfect for antipasti and premium dishes.



**DRIED TOMATOES IN SUNFLOWER OIL**  
FVSODR002 | 800 g

Intensely flavored sun-dried tomatoes preserved in oil. Ideal for antipasti, salads, pizzas, and gourmet toppings.



**SAUTEED PORCINI MUSHROOMS IN OIL**  
FVSODR025 | 800 g

Porcini mushrooms sautéed in oil with intense aroma. Ideal for pasta, risottos, and gourmet dishes.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
FVSODR001	Artichokes with Stems "Alla Romana" 2,4 kg	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR002	Dried Tomatoes in Sunflower Oil 800 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR004	Sliced Black Olive in Brine 4100 g	DRY	10 to 21°C	36 months	TIN	3	PC	No
FVSODR011	Kalamon Olives In Brine 800 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR013	Grilled Artichokes with Stem in Sunflower Oil 2400 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR015	Natural Artichoke Hearts 2400 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR016	Pitted Green Olives in Brine 2450 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR017	Pitted Black Olives in Brine 2600 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR018	Sliced Black Olives in Brine 2450 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR021	Semi-Dried Tomatoes in Sunflower Oil 770 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR024	Grilled Artichokes in Sunflower Oil 800 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR025	Sauteed Porcini Mushrooms in Oil 800 g	DRY	10 to 21°C	36 months	TIN	6	PC	No
FVSODR027	Green Olives "Bella di Cerignola" in Brine 2450 g	DRY	10 to 21°C	36 months	TIN	6	PC	No



★★★★★  
**EXCLUSIVE**  
 ★★★★★



*Callipo is one of Italy's most iconic seafood brands, renowned for its premium tuna and Mediterranean specialties. Founded in Calabria, Callipo has built a strong reputation for tradition, quality and careful selection of raw materials. Its tuna is processed under strict standards to preserve flavour, texture and nutritional value. Highly appreciated in both retail and foodservice, Callipo products are ideal for salads, pasta dishes and gourmet recipes, representing authentic Italian excellence and reliability worldwide.*



**RESERVE TUNA FILLETS  
 IN OLIVE OIL**  
 SFCLDR002 | 820 g

Premium reserve tuna fillets selected for superior quality, preserved in olive oil for rich flavor and firm, meaty texture.



**TUNA FILLETS IN OLIVE OIL**  
 SFCLDR003 | 550 g

Tuna fillets preserved in olive oil, carefully selected for firm texture and a rich, clean flavor. Ideal for salads and gourmet dishes.



**TRANCI DI TONNO  
ALL'OLIO DI OLIVA**

SFCLDR001 | 1700 g

Premium tuna fillets preserved in olive oil. Rich taste and compact texture, ideal for gourmet dishes and salads.



**TUNA CHUNKS IN  
SUNFLOWER OIL**

SFCLDR004 | 1650 g

Selected tuna chunks with firm texture and delicate flavor. Ideal for salads, catering, and professional kitchens.



**TUNA FILLETS IN OLIVE OIL**

SFCLDR005 | 170 g

Carefully selected tuna fillets preserved in olive oil, prized for their firm texture and delicate, balanced flavor.



**TUNA IN OLIVE OIL**

SFCLDR006 | 140 g

High-quality tuna preserved in olive oil, offering clean taste, tender texture and versatility for everyday recipes.



**RED TROPEA ONION SPREAD**

SSCLDR001 | 280 g

Sweet Tropea red onion spread with smooth texture and delicate flavor, perfect for bruschetta and cheese pairings.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SFCLDR001	Tranci di Tonno all'olio di Oliva 1700 g	DRY	10 to 21°C	60 months	TIN	2	PC	No
SFCLDR002	Reserve Tuna Fillets in Olive Oil 820 g	DRY	10 to 21°C	60 months	JAR	1	PC	No
SFCLDR003	Tuna Fillets in Olive Oil 550 g	DRY	10 to 21°C	60 months	JAR	12	PC	No
SFCLDR004	Tuna Chunks in Sunflower Oil 1650 g	DRY	10 to 21°C	60 months	TIN	6	PC	No
SFCLDR005	Tuna Fillets in Olive Oil 170 g	DRY	10 to 21°C	60 months	JAR	12	PC	No
SFCLDR006	Tuna in Olive Oil 140 g	DRY	10 to 21°C	60 months	JAR	24	PC	No
SSCLDR001	Red Tropea Onion Spread 280 g	DRY	10 to 21°C	36 months	JAR	6	PC	No







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# Oils, Vinegars Sauces & Spices

<b>Olitalia</b>	P 137
<b>Urbani Tartufi</b>	P 142
<b>Ursini, Planeta, Roi</b>	P 143
<b>Giuseppe Cremonini</b>	P 146
<b>Lobato, Douce Vallee</b>	P 148
<b>Ca' Messighi, Caber</b>	P 151







☆☆☆☆☆  
**EXCLUSIVE**  
 ☆☆☆☆☆



**THE TRADITION OF TOMORROW.**

*Olitalia is a leading Italian producer specialized in premium olive oils and high-quality culinary oils for both foodservice and retail. With decades of expertise and a strong focus on selection, blending and quality control, Olitalia guarantees consistent flavour, stability and performance. From extra virgin olive oil to refined oils designed for professional kitchens, the brand is appreciated for its reliability, versatility and authentic Italian heritage. Today Olitalia is a trusted partner worldwide, supporting chefs and businesses with excellence in every drop.*



**EXTRA VIRGIN OLIVE OIL**  
 EVOIDR007 | 5 lt

Italian extra virgin olive oil with balanced flavor and aroma. Ideal for seasoning, finishing, and everyday professional use



**EXTRA VIRGIN OLIVE OIL**  
 EVOIDR002 | 5 lt

Italian extra virgin olive oil with balanced flavor. Suitable for cooking, seasoning, and professional kitchens.



**POMACE OIL**  
 EVOIDR013 | 5 lt

Refined olive pomace oil with high heat stability. Ideal for frying and cooking in professional kitchens.





**TUTTOLIO – EVO & SUNFLOWER OIL BLEND**  
EVOIDR029 | 5 lt

Balanced blend of extra virgin olive and sunflower oils. Versatile for cooking, frying, and everyday foodservice use.



**SUNFLOWER OIL**  
EVOIDR010 | 5 lt

Neutral sunflower oil with high heat stability. Ideal for frying, cooking, and professional kitchen use.



**FRIENN PROFESSIONAL (FRYING/COOKING OIL)**  
EVOIDR017 | 20 lt

High-performance frying oil with excellent heat stability. Ideal for deep frying and high-volume professional kitchens.



**PROFESSIONAL GRAPSEED OIL**  
EVOIDR021 | 5 lt

Light, neutral oil with high smoke point. Ideal for frying, sautéing, and delicate preparations.



**EXTRA VIRGIN OLIVE OIL  
TAGGIASCA BOTTIGLIA ORO**  
EVOIDR020 | 500 ml

Elegant extra virgin olive oil from Taggiasca olives. Delicate, sweet notes ideal for raw seasoning and refined dishes.



**EXTRA VIRGIN OLIVE OIL**  
EVOIDR023 | 250 ml

Italian extra virgin olive oil with smooth, balanced taste. Ideal for salads, vegetables, and daily use.



**EXTRA VIRGIN OLIVE OIL  
SICILY PGI**  
EVOIDR019 | 500 ml

PGI-certified Sicilian EVOO with fruity aroma and balanced taste. Perfect for Mediterranean cuisine and raw use.



**FLAVORED EXTRA VIRGIN OLIVE OIL (CHILLI PEPPER)**  
EVOIDR008 | 250 ml

Olive oil infused with chilli pepper. Adds spicy character to pizzas, pasta, and grilled dishes.



**FLAVORED EXTRA VIRGIN OLIVE OIL (BASIL)**  
EVOIDR006 | 250 ml

Extra virgin olive oil infused with basil. Ideal for salads, pasta, mozzarella, and fresh preparations.



**FLAVORED EXTRA VIRGIN OLIVE OIL (LEMON)**  
EVOIDR009 | 250 ml

Extra virgin olive oil infused with lemon. Ideal for fish, seafood, salads, and light dishes.



**FLAVORED EXTRA VIRGIN OLIVE OIL (ROSEMARY)**  
EVOIDR015 | 250 ml

Extra virgin olive oil infused with rosemary. Ideal for roasted meats, potatoes, and Mediterranean dishes.

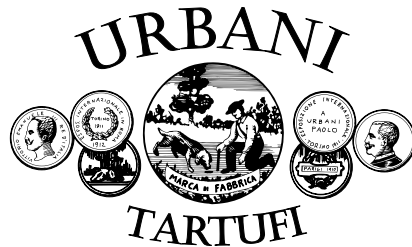


**FLAVORED EXTRA VIRGIN OLIVE OIL (OREGANO)**  
EVOIDR012 | 250 ml

Extra virgin olive oil infused with oregano. Perfect for pizzas, tomatoes, and classic Italian recipes.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
EVOIDR002	Extra Virgin Olive Oil 5 lt	DRY	10 to 21°C	18 months	TIN	4	PC	No
EVOIDR006	Flavored Extra Virgin Olive Oil Basil 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVOIDR007	Extra Virgin Olive Oil 5 lt	DRY	10 to 21°C	18 months	BOTTLE	2	PC	No
EVOIDR008	Flavored Extra Virgin Olive Oil Chilli Pepper 250 ml	DRY	10 to 21°C	18 months	BOTTLE	12	PC	No
EVOIDR009	Flavored Extra Virgin Olive Oil Lemon 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVOIDR010	Sunflower Oil 5 lt	DRY	10 to 21°C	24 months	BOTTLE	2	PC	No
EVOIDR012	Flavored Extra Virgin Olive Oil Oregano 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVOIDR013	Pomace Oil 5 lt	DRY	10 to 21°C	24 months	BOTTLE	2	PC	No
EVOIDR015	Flavored Extra Virgin Olive Oil Rosemary 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVOIDR017	Frienn Professional Frying/Cooking Oil 20 lt	DRY	10 to 21°C	18 months	BOX	1	PC	No
EVOIDR019	Extra Virgin Olive Oil "Sicily Pgi" 500 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVOIDR020	Extra Virgin Olive Oil "Taggiasca " 500 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVOIDR021	Professional Grapeseed Oil 5 lt	DRY	10 to 21°C	24 months	TIN	4	PC	No
EVOIDR023	Extra Virgin Olive Oil 250 ml	DRY	10 to 21°C	18 months	BOTTLE	12	PC	No
EVOIDR029	Tuttolio - Blend Of Evo and Sunflower Oil 5 lt	DRY	10 to 21°C	24 months	BOTTLE	2	PC	No



*Urbani Tartufi is internationally recognized as a truffle excellence brand, offering a refined range of truffle oils crafted to enhance gourmet cuisine. Made with carefully selected ingredients and inspired by Italian tradition, Urbani Tartufi truffle oils deliver an intense aroma and stable, long-lasting flavour, ideal for finishing pasta, risotto, eggs, meat and appetizers. Appreciated by top chefs worldwide, these products provide consistent quality and a luxurious touch, transforming everyday recipes into elevated culinary experiences with unmistakable truffle character.*



**WHITE TRUFFLE OLIVE OIL**  
EVURDR001 | 250 ml

Olive oil infused with white truffle aroma. Ideal for finishing pasta, risotto, eggs, and gourmet dishes.



**BLACK TRUFFLE OLIVE OIL**  
EVURDR003 | 250 ml

Olive oil infused with black truffle aroma. Ideal for pasta, meat, potatoes, and finishing touches.



**TRUFFLE FLAVORED OLIVE OIL WITH SUMMER TRUFFLE**  
EVURDR004 | 100 ml

White truffle flavored olive oil with summer truffle pieces, ideal for finishing pasta, eggs and gourmet preparations.

**WHITE TRUFFLE OLIVE OIL**  
EVURDR002 | 500 ml

Olive oil infused with white truffle aroma. Ideal for finishing pasta, risotto, eggs, and gourmet dishes.



*Ursini is an Italian producer specialized in premium extra virgin olive oil and gourmet condiments. Crafted from carefully selected olives, its oils offer intense aroma, balanced flavour and high quality, ideal for finishing dishes and enhancing Mediterranean cuisine.*



★★★★★  
EXCLUSIVE  
★★★★★

**EXTRA VIRGIN OLIVE OIL  
TERRE DELL'ABBAZIA**

EVUSDR001 | 250 ml

Elegant extra virgin olive oil with balanced aroma. Ideal for refined raw applications.



★★★★★  
EXCLUSIVE  
★★★★★

**EXTRA VIRGIN OLIVE OIL  
TERRE DELL'ABBAZIA**

EVUSDR002 | 750 ml

Italian extra virgin olive oil with elegant aroma and balanced taste. Ideal for raw seasoning and refined dishes.



*Planeta is a prestigious Sicilian brand, renowned for its fine wines and high-quality olive oil. Rooted in tradition and sustainability, Planeta represents the authentic flavours of Sicily, delivering excellence, elegance and strong territorial identity to global markets.*



**EXTRA VIRGIN OLIVE OIL  
VAL DI MAZARA**

EVPTDR002 | 500 ml

Sicilian extra virgin olive oil with fruity notes. Ideal for raw seasoning and Mediterranean cuisine.



*ROI is a renowned Ligurian olive oil producer, famous for high-quality Taggiasca extra virgin olive oil. With delicate aroma, smooth taste and refined character, ROI oils are ideal for gourmet cuisine and perfect to enhance fish, vegetables and light dishes.*



**EXTRA VIRGIN OLIVE OIL  
TAGGIASCA MONOCULTIVAR**

EVRODR001 | 250 ml

Premium Ligurian EVOO from Taggiasca olives. Delicate, sweet notes ideal for raw seasoning.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
EVURDR001	White Truffle Olive Oil 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVURDR002	White Truffle Olive Oil 500 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVURDR003	Black Truffle Olive Oil 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
EVURDR004	White Truffle Flavored Olive Oil with Summer Truffle 100 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
EVUSDR001	Olio Extra Vergine di Oliva, Terre dell'Abbazia 250 ml	DRY	10 to 21°C	18 months	BOTTLE	6	PC	No
EVUSDR002	Olio Extra Vergine di Oliva, Terre dell'Abbazia 750 ml	DRY	10 to 21°C	18 months	BOTTLE	6	PC	No

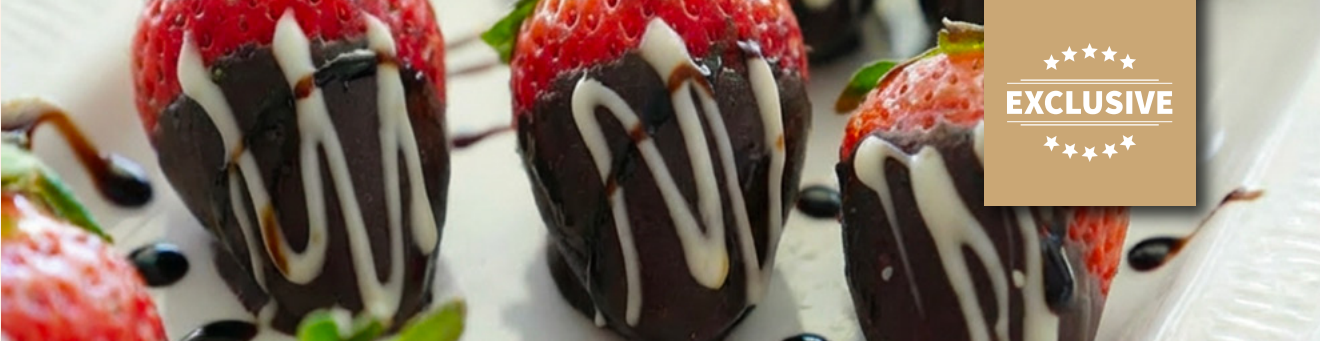
## PLANETA

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
EVPTDR002	Extra Virgin Olive Oil Val di Mazara 500 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
EVRODR001	Extra Virgin Olive Oil, Taggiasca Monocultivar 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	Yes





# GIUSEPPE CREMONINI

*Acetaia Giuseppe Cremonini is an Italian producer specialized in high-quality vinegars and balsamic condiments, crafted according to tradition and refined expertise. Using carefully selected grapes and controlled ageing processes, the Acetaia creates products with balanced acidity, rich aroma and smooth, persistent flavour. From classic wine vinegar to balsamic-style condiments, each product is designed to enhance salads, marinades and gourmet recipes. Today Acetaia Giuseppe Cremonini is a trusted partner for foodservice and retail markets worldwide.*



## **BALSAMIC VINEGAR OF MODENA PGI**

VIACDR004 | 5 lt

PGI-certified balsamic vinegar with balanced acidity. Ideal for professional kitchens and high-volume use.



## **BALSAMIC VINEGAR OF MODENA PGI**

VIACDR002 | 1 lt

Classic PGI balsamic vinegar with harmonious balance. Suitable for daily use and professional kitchens.



**BALSAMIC VINEGAR OF MODENA PGI (4Y AGED)**  
VIACDR007 | 250 ml

PGI balsamic vinegar with 4-grape density. Smooth, well-rounded taste ideal for refined applications.



**PURO MODENA – BALSAMIC VINEGAR OF MODENA PGI (BARRIQUE)**  
VIACDR008 | 250 ml

Barrique-aged PGI balsamic vinegar with rich aroma and depth. Ideal for gourmet seasoning and finishing.



**GLAZE BASED ON MODENA BALSAMIC VINEGAR**  
VIACDR001 | 500 ml

Dense balsamic glaze with balanced sweetness. Ideal for finishing meats, salads, cheeses, and desserts.



**WHITE CONDIMENT**  
VIACDR003 | 1 lt

Clear vinegar-based condiment with delicate acidity. Ideal for salads, vegetables, and light dressings.



**APPLE CIDER VINEGAR (MATURED)**  
VIACDR010 | 250 ml

Naturally matured apple cider vinegar with gentle acidity. Ideal for dressings and wellness-focused recipes.



**JOSÉ PÁEZ LOBATO**  
Producers and Exporters of Sherry Vinegar, D.O.P.

*José Páez Lobato is a Spanish producer specialized in premium Sherry vinegars from Jerez. Carefully aged to develop rich aroma and balanced acidity, its vinegars are ideal for salads, marinades and gourmet cuisine, delivering authentic Andalusian character.*



**SHERRY VINEGAR (4Y AGED)**  
VILODR002 | 750 ml

Aged sherry vinegar with complex aroma and rounded acidity. Ideal for sauces, marinades, and finishing.



**SHERRY VINEGAR (20Y AGED)**  
VILODR001 | 750 ml

Aged sherry vinegar with complex aroma and rounded acidity. Ideal for sauces, marinades, and finishing.



*Douce Vallée is a premium vinegar producer known for refined fruit vinegars and gourmet condiments. Crafted with selected ingredients, its products offer a delicate balance of sweetness and acidity, perfect for salads, sauces and creative culinary applications.*



**BLUEBERRY VINEGAR**  
VIDVDR001 | 250 ml

Fruit vinegar with fresh blueberry notes and balanced acidity. Ideal for salads and creative pairings.

# GIUSEPPE CREMONINI

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
VIACDR001	Glaze Based on Modenabalsamic Vinegar 500 ml	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
VIACDR002	Balsamic Vinegar of Modena PGI 1 lt	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
VIACDR003	White Condiment 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
VIACDR004	Balsamic Vinegar of Modena PGI 5lt	DRY	10 to 21°C	48 months	BOTTLE	2	PC	No
VIACDR007	Balsamic Vinegar of Modena Pgi, aged 4 Grapes 250 ml	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
VIACDR008	Puro Modena Balsamic Vinegar of Modena PGI Barrique - 250 ml	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
VIACDR010	Apple Cider Vinegar, Matured 250 ml	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No



**JOSÉ PÁEZ LOBATO**  
Producers and Exporters of Sherry Vinegar, D.O.P.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
VILODR002	Sherry Vinegar (4y Aged) 750 ml	DRY	10 to 21°C	-	BOTTLE	12	PC	No
VILODR001	Sherry Vinegar (20y Aged) 750 ml	DRY	10 to 21°C	-	BOTTLE	12	PC	No



**Duce Vallée**

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
VIDVDR001	Blueberry Vinegar 250 ml	DRY	10 to 21°C	73 months	BOTTLE	6	PC	No





*Ca' Messighi is an Italian producer specialized in premium artisanal condiments and traditional preserved products. Made with carefully selected ingredients and authentic recipes, its range delivers rich flavour and high quality, ideal for gourmet cuisine and foodservice applications.*



**BASIL PESTO GENOVESE  
DOP SAUCE**

SCCSDR001 | 980 g

Authentic DOP pesto with Genovese basil, cheese, and pine nuts. Ideal for pasta and professional kitchens.



*Caber is an Italian company specialized in professional food ingredients and culinary solutions for horeca. Known for reliability and consistent quality, Caber products are designed to support chefs in everyday preparations, offering convenience, performance and excellent results in the kitchen.*



**SAFFRON IN BAGS**

SPCBDR031 | 2 x 0,125 g

Premium saffron threads in single-dose bags. Delivers intense color and aroma for refined recipes.

EXCLUSIVE



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SCCSDR001	Basil Pesto Genovese DOP Sauce 980 g	DRY	10 to 21°C	18 months	JAR	9	PC	No

**CABER**

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SPCBDR031	Saffron in Bags 2 x 0,125 g	DRY	10 to 21°C	48 months	BAG	50	PC	No



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the finest foods

# Bakery & Professional Line

<b>Biscottificio Verona, Gandola Biscotti, Marabissi</b>	P 157
<b>Sosa</b>	P 160
<b>Eurovo, Albert</b>	P 172
<b>Fabbri</b>	P 175
<b>Callipo</b>	P 183
<b>Sitaf Selection</b>	P 185







*Verona is an Italian biscuit producer known for traditional recipes and high-quality ingredients. Its range offers crunchy texture and authentic flavour, ideal for breakfast, coffee breaks and hospitality service, delivering a classic Italian sweet experience.*



**LADYFINGERS SAVOIARDI**  
BABVDR002 | 400 g

Classic Italian Savoiardì light and airy with a delicate sweetness. Perfect for tiramisù, desserts, and layered treats.



*Gandola is an Italian producer specialized in premium confectionery and chocolate products. Crafted with selected ingredients and refined expertise, Gandola delivers rich flavour and consistent quality, ideal for retail and professional foodservice applications.*



**LADYFINGERS SAVOIARDI**  
BAGBDR001 | 400 g

Classic Italian biscuits light and airy with a delicate sweetness. Ideal for tiramisù and layered desserts.



*Marabissi is a renowned Italian artisan brand, famous for traditional Tuscan biscuits and premium baked sweets. Made with authentic recipes and high-quality ingredients, Marabissi products offer elegant taste and texture, perfect for gifting, coffee service and gourmet selections.*



**BISCOTTI FROLLA RICCA AL BURRO**  
BAMBDR001 | 200 g | *PRE-ORDER*

Rich butter shortbread cookies, made with premium ingredients for a crumbly texture and delicate taste. Perfect with tea or coffee.



**BISCOTTI CANNELLA, CIOCCOLATO E ARANCIA**  
BAMBDR002 | 200 g | *PRE-ORDER*

Cookies with cinnamon, chocolate and orange, offering a rich aromatic flavor and crunchy texture. Perfect with coffee or tea.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
BABVDR002	Ladyfingers "Savoardi" 400 g	DRY	10 to 21°C	12 months	BOX	15	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
BAGBDR001	Ladyfingers "Savoardi" 400 g	DRY	10 to 21°C	12 months	BOX	15	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
BAMBDR001	Biscotti Frolla Ricca al Burro 200 g	DRY	10 to 21°C	12 months	TIN	-	PC	No
BAMBDR002	Biscotti Cannella, Cioccolato e Arancia 200 g	DRY	10 to 21°C	12 months	TIN	-	PC	Yes





*SOSA is a world-renowned producer of premium ingredients for pastry, chocolate, bakery and modern gastronomy. Known for innovation and technical excellence, SOSA offers a wide range of stabilizers, emulsifiers, texturizers, fruit powders, crunchy inclusions and specialty products designed for professional chefs. With strong focus on quality, consistency and performance, SOSA supports creativity and precision in every preparation. Highly appreciated by top pastry chefs worldwide, SOSA represents a reference brand for contemporary culinary techniques.*



**MALTOSEC**  
(TAPIOCA MALTODEXTRIN)  
PRSSDR199 | 500 g

Tapioca-based maltodextrin used to transform fats into powders, creating light textures and innovative plating.



**MALTODEXTRIN POWDER 12 DE**  
PRSSDR198 | 500 g

Low DE maltodextrin used to control sweetness, texture and fat dispersion in modern pastry techniques.



**MALTITOL POWDER**  
PRSSDR029 | 750 g

Low-calorie sweetener used as sugar alternative, ideal for sugar-free pastry, chocolate and confectionery recipes.



**VIOLET SUGAR**  
PRSSDR130 | 450 g

Colored violet sugar adding sweetness, texture and decorative elegance to desserts and pastry creations.



**DRIED ROSE BUDS**  
PRSSDR147 | 150 g

Delicate dried rose buds with floral aroma, perfect for decoration, infusions, desserts, and gourmet pastry creations..



**AGAR-AGAR PLANT (BASED GELLING AGENT)**  
PRSSDR154 | 500 g

Natural plant-based gelling agent for firm gels. Ideal for vegan desserts, jellies, terrines, and modern cuisine.



**ALBUWHIP**  
PRSSDR123 | 500 g

Plant-based whipping protein ideal for foams and airs, delivering stable structure, light texture and clean flavor.



**ALGINAT (SODIUM ALGINATE)**  
PRSSDR155 | 750 g

Versatile gelling agent for spherification and textures. Perfect for modern gastronomy, sauces, and creative plating.



**NATURAL ASCORBIC ACID**  
PRSSDR156 | 1 kg

Natural antioxidant used to prevent oxidation and enhance stability in food and pastry preparations.



**CLEAR XANTHAN GUM**  
PRSSDR128 | 500 g

Transparent thickening agent for smooth textures. Ideal for sauces, dressings, emulsions, and stabilizing liquids.



**CLORUR (SODIUM CHLORIDE)**  
PRSSDR167 | 750 g

Food-grade sodium chloride used to enhance flavor balance in professional pastry and culinary applications.



**CREAM OF TARTAR (POTASSIUM BITARTRATE)**  
PRSSDR170 | 1 kg

Natural stabilizer used to improve volume and texture in pastry, meringues and confectionery applications.



**FRUIT PECTIN NH**  
PRSSDR175 | 500 g

Thermoreversible pectin for fruit fillings and glazes. Perfect for pastry, tarts, jams, and fruit-based preparations.



**GELCREM COLD**  
PRSSDR236 | 750 g

Cold-process stabilizer improving creaminess and structure in mousses, creams and chilled desserts.



**GELESPESSA (XANTHAN GUM)**  
PRSSDR177 | 500 g

Xanthan gum thickener providing viscosity and stability for sauces, emulsions and pastry preparations.



**GELLAN GUM**  
PRSSDR178 | 500 g

High-performance gelling agent used to create firm, heat-stable gels in modern gastronomy and pastry.



**GLUCONOLACTATE (CALCIUM GLUCONATE & CALCIUM LACTATE)**  
PRSSDR179 | 500 g

Calcium blend used in spherification and molecular gastronomy to improve gel formation and texture control.



**GLUCOSE POWDER 33 DE**  
PRSSDR180 | 3 kg

Glucose powder ideal for controlling sweetness, texture and crystallization in pastry, ice cream and confectionery.



**GLUCOSE POWDER 33 DE**  
PRSSDR095 | 500 g

Glucose powder ideal for controlling sweetness, texture and crystallization in pastry, ice cream and confectionery.



**GOMA KAPPA**  
PRSSDR183 | 600 g

Kappa carrageenan gelling agent for firm, clean cuts, ideal for hot and cold preparations in modern gastronomy.



**PROCREMA 100 COLD**  
PRSSDR056 | 3 kg

Cold-process stabilizer for creamy textures. Ideal for ice cream, sorbets, mousses, and cold dessert preparations.



**PROCREMA 5 NEUTRAL HOT**  
PRSSDR081 | 600 g

Stabilizer for hot preparations, improving creaminess, structure and freeze-thaw stability in gelato and desserts.



**BLACK POWDER**  
PRSSDR027 | 750 g

Concentrated black coloring powder delivering deep, uniform color for refined pastry and culinary creations.



### DEXTROSE POWDER

PRSSDR116 | 650 g

Fine dextrose powder to enhance sweetness and texture. Perfect for ice cream, pastry, sorbets, and confectionery.



### DEXTROSE POWDER

PRSSDR171 | 3 kg

Fine dextrose powder to enhance sweetness and texture. Perfect for ice cream, pastry, sorbets, and confectionery.



### MANGO FREEZE-DRIED POWDER

PRSSDR134 | 600 g

Freeze-dried mango powder with intense tropical flavor and vibrant color, ideal for pastry, gelato and drinks.



### LIQUID INVERTED SUGAR

PRSSDR187 | 7 kg

Liquid inverted sugar for professional use, improving texture, sweetness balance and shelf life in pastry and gelato.



### LIQUID INVERTED SUGAR

PRSSDR188 | 1,4 kg

Liquid inverted sugar for professional use, improving texture, sweetness balance and shelf life in pastry and gelato.



### JAUNE PECTIN

PRSSDR204 | 500 g

Classic pectin for jams and fruit gels. Ideal for pastry fillings, jellies, and traditional confectionery recipes.



### LIQUID GLUCOSE 40DE

PRSSDR197 | 1,5 Kg

Smooth glucose syrup to prevent crystallization. Ideal for confectionery, caramel, sorbets, and pastry applications.



### METILGEL METHYLCELLULOSE

PRSSDR200 | 300 g

Thermo-reversible gelling agent ideal for hot gels, foams and innovative culinary techniques.



### NATURAL EMUL

PRSSDR222 | 500 g

Natural emulsifier improving texture and stability, ideal for sauces, foams and modern pastry preparations.





### RASPBERRY CRISPY 5-8 MM

PRSSDR211 | 200 g

Crispy raspberry pieces with vibrant flavor. Perfect for toppings, chocolate bars, pastries, and dessert decoration.



### STRAWBERRY FREEZE-DRIED DICED

PRSSDR127 | 300 g

Crunchy freeze-dried strawberry dices with intense taste. Ideal for pastries, cereals, chocolates, and dessert garnish.



### RASPBERRY FREEZE-DRIED POWDER

PRSSDR191 | 300 g

Intense raspberry powder with vibrant color and aroma. Perfect for creams, ganache, macarons, and pastry decoration.



### RASPBERRY FREEZE-DRIED WHOLE

PRSSDR100 | 375 g

Whole raspberries with intense flavor and natural color, perfect for pastry fillings, toppings and decorations.



### PASSION FRUIT WET PROOF CRISPY

PRSSDR203 | 400 g

Crunchy passion fruit inclusions resistant to moisture, adding exotic flavor and texture to desserts and pastries.



### STRAWBERRY CRISPY WET PROOF

PRSSDR009 | 400 g

Wet-proof strawberry crisps that stay crunchy in moist preparations. Perfect for mousse, ice cream, and dessert toppings.



### BLACK CHOCOLATE PETA CRISPY 51%

PRSSDR164 | 900 g

Crunchy popping sugar coated with 51% dark chocolate, adding texture, cocoa notes and surprise effect to desserts.



### CHOCOLATE PETA CRISPY 43%

PRSSDR234 | 900 g

Popping sugar coated with 43% milk chocolate, offering crunchy texture and playful effect in desserts.



### STRAWBERRY WHITE CHOCOLATE CRISPY

PRSSDR151 | 900 g

Crunchy crisps coated in strawberry-flavored white chocolate, adding texture, sweetness and visual appeal.



### TONKA BEAN - NATURAL AROMA

PRSSDR014 | 50 g

Warm natural tonka aroma with vanilla and almond notes. Ideal for pastry creams, desserts, chocolate, and beverages.



### SAFFRON - NATURAL AROMA

PRSSDR215 | 50 g

Premium saffron aroma with delicate floral notes. Perfect for risotto, sauces, pastry creams, desserts, and gourmet recipes.



### ROSE AROMA

PRSSDR214 | 50 g

Concentrated rose aroma delivering delicate floral notes, perfect for enhancing creams, chocolates and refined desserts.



### LIQUID COFFEE EXTRACT

PRSSDR145 | 1,2 kg

Intense liquid coffee extract offering deep aroma and flavor, ideal for pastry, desserts and beverage creations.



### PINEAPPLE PIECES 40X10MM

PRSSDR135 | 1,5 kg

Pineapple pieces in fruit and sauce with fresh tropical flavor, ideal for pastry, desserts and plated creations



### ROSE CONCENTRATED PASTE

PRSSDR146 | 1,5 kg

Concentrated rose paste delivering intense floral aroma and flavor for premium pastry and dessert creations.



### LEMON PEEL DICES 5X5MM

PRSSDR136 | 1,5 kg

Diced lemon peel in fruit and sauce offering fresh citrus notes and texture for pastry and dessert applications.



### NATURAL YUZU PASTE

PRSSDR144 | 1,5 kg

Natural yuzu paste with fresh citrus aroma and balanced acidity, perfect for pastry, gelato and savory dishes.



**GREEN POWDER**  
PRSSDR119 | 20 g

Concentrated green coloring powder for professional pastry use, delivering vibrant color with minimal dosage.



**LEMON YELLOW POWDER**  
PRSSDR084 | 60 g

Highly concentrated lemon yellow coloring powder ensuring bright, consistent color in professional use.



**BLUE POWDER**  
PRSSDR041 | 20 g  
PRSSDR024 | 40 g

Highly concentrated blue coloring powder providing vibrant, consistent color for professional pastry applications.



**YELLOW POWDER**  
PRSSDR109 | 20 g

Highly concentrated yellow coloring powder for precise and consistent coloring in professional pastry applications.



**OLIVE GREEN NATURAL POWDER**  
PRSSDR051 | 70 g

Natural olive green coloring powder delivering elegant, stable color for refined pastry and culinary creations.



**WHITE POWDER**  
PRSSDR083 | 30 g  
PRSSDR044 | 60 g

Neutral white coloring powder designed for professional pastry and confectionery applications



**PINK NATURAL POWDER**  
PRSSDR047 | 70 g

Natural pink coloring powder delivering vibrant, elegant color for professional pastry and confectionery.



**BLACK NATURAL POWDER**  
PRSSDR045 | 20 g

Natural black coloring powder for precise, elegant coloring in professional pastry and gastronomy.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PRSSDR009	Strawberry Crispy Wet Proof 400 g	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR010	Sucro Emule (Emulgent - Emulsifier) 500 g	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR014	Tonka Bean - Natural Aroma 50 g	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
PRSSDR024	Blue Silver Powder 40 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR027	Black Powder 750 g	DRY	10 to 21°C	24 months	BUCKET	2	PC	No
PRSSDR029	Maltitol Powder 750 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR041	Blue Powder 20 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR044	White Powder 60 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR045	Black Natural Powder 20 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR047	Pink Natural Powder 70 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR051	Olive Green Natural Powder 70 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR056	Procrema 100 Cold - Mixture of Stabilizers, Emulsi 3 kg	DRY	10 to 21°C	24 months	BUCKET	2	PC	No
PRSSDR081	Procrema 5 Neutral Hot 600 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR083	White Powder 30 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR084	Lemon Yellow powder 60 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR095	Glucose Powder 33 DE 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR096	Soy Lecithin Powder 400 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR100	Whole Raspberry 375 g	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR109	Yellow Powder 20 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR116	Dextrose Powder 650 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR119	Green Powder 20 g	DRY	10 to 21°C	24 months	JAR	6	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PRSSDR123	Albuwhip 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR127	Strawberry Freeze-Dried Diced 300 g	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR128	Clear Xanthan Gum 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR129	Xoco Nappage X58 Pectin 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR130	Violet Sugar 450 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR134	Freeze-Dried Mango Powder 600 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR135	Pineapple Pieces 40 x 10 mm 1,5 kg	DRY	10 to 21°C	24 months	TIN	6	PC	No
PRSSDR136	Lemon Peel Dices 5 x 5mm 1,5 kg	DRY	10 to 21°C	24 months	TIN	6	PC	No
PRSSDR144	Yuzu en Pasta Natural 1,5 kg	DRY	10 to 21°C	24 months	TIN	4	PC	No
PRSSDR145	Liquid Coffee Extract 1,2 kg	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
PRSSDR146	Rose Concentrated Paste 1,5 kg	DRY	10 to 21°C	24 months	TIN	6	PC	No
PRSSDR147	Dried Rose Buds 150 g	DRY	10 to 21°C	18 months	JAR	6	PC	No
PRSSDR151	Strawberry White Chocolate Crispy 900 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR154	AGAR-AGAR, Plant-Based Gelling Agent 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR155	Alginat - Sodium Alginate 750 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR156	Ascorbic Acid - Natural Ascorbic Acid 1 kg	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR164	Black chocolate peta crispy 51% 900 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR166	Natural Citric Acid 1 kg	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR167	Clorur - Sodium Clorur 750 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR170	Cream of Tartar - Potassium Bitartrate 1 kg	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR171	Dextrose 3 kg	DRY	10 to 21°C	24 months	BUCKET	6	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PRSSDR175	Fruit pectin NH 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR177	Gelespessa (Xantana Gum) 500g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR178	Gellan Gum 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR179	Gluconolactat - Calcium Gluconate and Lactic Calci	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR180	Glucose Powder 33 DE 3 kg	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR183	Goma Kappa 600 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR184	Pure Xantan Gum 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR187	Liquid Inverted Sugar 7 kg	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR188	Liquid Inverted Sugar 1,4 kg	DRY	10 to 21°C	24 months	BOTTLE	2	PC	No
PRSSDR189	Isomalt Powder 4,5 Kg	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR191	Raspberry Freeze-Dried Powder 300 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR197	Liquid Glucose 40DE 1,5 kg	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR198	Maltodextrin Powder 12 DE 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR199	Maltosec - Maltodextrin From Tapioca 500 g	DRY	10 to 21°C	24 months	BUCKET	2	PC	No
PRSSDR200	Metilgel - Methylcellulose 300 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR201	Neutral Peta Crispy 700 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR203	Passion Fruit Wet Proof Crispy 400 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR204	Jaune Pectin 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR211	Raspberry Crispy 5-8 mm 200 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR214	Rose Aroma 50 g	DRY	10 to 21°C	24 months	BOTTLE	8	PC	No
PRSSDR215	Saffron - Natural Aroma 50 g	DRY	10 to 21°C	24 months	BOTTLE	8	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PRSSDR222	Natural Emul 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR226	Passion Fruit Freeze-Dried Powder 700 g	DRY	10 to 21°C	24 months	BUCKET	6	PC	No
PRSSDR233	Smoked Beech Aroma 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR234	Chocolate Peta Crispy 43% 900 g	DRY	10 to 21°C	24 months	JAR	6	PC	No
PRSSDR236	Gelcrem Cold 500 g	DRY	10 to 21°C	24 months	JAR	6	PC	No



**ALBERT**  
il gelato, per natura



*Albert is a trusted producer specialized in high-quality bakery and pastry ingredients for professional kitchens. Known for reliability and consistent performance, Albert products support chefs in achieving excellent texture, stability and flavour in desserts, creams and baked preparations.*

*Eurovo is a leading Italian producer of egg-based products, offering pasteurized liquid eggs, yolks and egg whites for foodservice and industry. With strict quality control and high safety standards, Eurovo guarantees convenience, consistency and excellent performance in professional cooking and pastry.*



**PISTACHIO PASTE  
GRAN RISERVA**

PRABDR001 | 5,5 kg

Premium pistachio paste, crafted from selected nuts, offering intense flavor and smooth texture, ideal for authentic gelato bases.



**HAZELNUT PASTE  
PIEMONTE ELITE**

PRABDR003 | 5 kg

Premium Piemonte hazelnut paste with intense aroma and smooth texture. Ideal for gelato, pastry creams, fillings, and desserts.



**EGG YOLK PLUS**

PREODR003 | 1 lt

Pasteurized liquid egg yolk with rich color and creamy texture. Ideal for sauces, pastry, mayonnaise, and professional cooking.



**VANILLA PASTE TAHITI**

PRABDR002 | 1,4 kg

Premium Tahitian vanilla paste with floral, aromatic notes and visible seeds, ideal for pastry, gelato and gourmet desserts.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PRABDR001	Pistachio Paste Gran Riserva 5,5 kg	DRY	10 to 21°C	24 months	JAR	1	PC	No
PRABDR002	Vanilla Paste Tahiti 1,4 kg	DRY	10 to 21°C	24 months	BOX	1	PC	No
PRABDR003	Hazelnut Paste Piemonte Elite 5 kg	DRY	10 to 21°C	24 months	JAR	1	PC	No



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PREODR003	Egg Yolk Plus 1 lt	DRY	0 to 4°C	3 months	BOX	6	PC	No





# FABBRI

1905

*Fabbri 1905 offers a comprehensive Professional Line developed for bakery, pastry, and gelato operators seeking reliability, premium ingredients, and consistent performance. For bakery professionals, the range includes high-quality fillings, semi-finished products, fruit preparations, and decorative solutions designed to optimize production while ensuring superior taste and stability. Through its Gelato System, Fabbri 1905 delivers a complete turnkey solution combining bases, pastes, variegates, inclusions, and professional gelato machines. Supported by technical expertise and product training, the system enables operators to streamline production, maintain consistent quality, and develop scalable, high-margin gelato concepts for both artisanal labs and structured foodservice operations.*



**AMARENA GARNISH**  
SSFBDR003 | 1 kg

Ready-to-use cherry topping with whole fruit pieces, ideal for gelato, pastries, and plated desserts.



**GINGER GARNISH**  
SSFBDR004 | 1 kg

Candied ginger in syrup, perfect for pastry, gelato, and mixology applications requiring aromatic spice notes.



**AMARENA OPALINE**  
SSFBDR002 | 600 g

Premium whole cherries in rich syrup, perfect for gelato shops, pastry labs, and refined dessert presentations.



**AMARENA OPALINE**  
SSFBDR001 | 120 g

Premium candied cherries in syrup, with rich flavor and glossy texture, ideal for gelato, desserts, and pastry decoration.



**BASE GELATO SYSTEM**  
SSFBDR041 | 220 g

Professional gelato base ensuring stability, creaminess, and consistent texture in production.



**GOURMET SAUCE HAZELNUT & CHOCOLATE**

SSFBDR042 | 800 g

Rich hazelnut and chocolate sauce for gelato, pastry fillings, and indulgent beverage creations.



**GOURMET SAUCE CARAMEL**

SSFBDR043 | 950 g

Smooth caramel topping ideal for gelato, pancakes, waffles, milkshakes, and dessert plating.



**GOURMET SAUCE WILD FRUITS**

SSFBDR044 | 950 g

Mixed berry sauce with balanced sweetness, ideal for cheesecakes, gelato, and plated desserts.



**KROCCANT CHOCOLATE**

SSFBDR045 | 780 g

Crunchy chocolate topping adding texture and visual appeal to gelato, desserts, and drinks.



**GOURMET SAUCE STRAWBERRY**

SSFBDR046 | 950 g

Fruity strawberry topping with vibrant color, perfect for desserts, gelato, and milk-based drinks.



**GOURMET SAUCE GOLD PISTACHIO**

SSFBDR047 | 850 g

Premium pistachio sauce with intense flavor, ideal for gelato, pastry, and gourmet beverages.



**MIXYBAR CARAMEL PLUS**

SSFBD028 | 1 lt

Rich caramel syrup with deeper flavor for high-end coffee applications.



**MIXYBAR PINEAPPLE PLUS**

SSFBD036 | 1 lt

Sweet pineapple syrup for refreshing mocktails and tiki-style drinks.



**MIXYBAR BANANA PLUS**

SSFBD024 | 1 lt

High-intensity banana syrup with natural profile for smoothies and tropical drinks.



**MIXYBAR BERGAMOT PLUS**

SSFBD025 | 1 lt

Refined bergamot syrup for citrus-forward mocktails and specialty beverages.



**MIXYBAR COCONUT PLUS**

SSFBD029 | 1 lt

Creamy coconut syrup for tropical beverages and dessert drinks.



**MIXYBAR YELLOW PEACH PLUS**

SSFBD039 | 1 lt

Juicy yellow peach syrup for summer beverages and fruit-driven drinks.



**MIXYBAR HAZELNUT PLUS**

SSFBD034 | 1 lt

Intense hazelnut syrup for specialty coffee and gourmet beverages.



**MIXYBAR VANILLA BOURBON MADAGASCAR PLUS**

SSFBD038 | 1 lt

Madagascar Bourbon vanilla syrup for refined coffee and dessert beverages.



**MIXYBAR STRAWBERRY PLUS**

SSFBD037 | 1 lt

High-fruit strawberry syrup for smoothies and premium drink menus.



**MIXYBAR BLUEBERRY PLUS**

SSFBD026 | 1 lt

Concentrated blueberry syrup ideal for sodas, smoothies, and mixology menus.



**MIXYBAR PASSION FRUIT PLUS**

SSFBD035 | 1 lt

Vibrant passion fruit syrup for tropical drinks and mixology.



**MIXYBAR LIME LEMON GINGER PLUS**

SSFBD031 | 1 lt

Balanced citrus-ginger syrup for refreshing wellness-style beverages.



**MIXYBAR CALAMANSI AND YUZU PLUS**

SSFBD027 | 1 lt

Exotic citrus blend syrup for premium mocktails and Asian-inspired drinks.



**MIXYBAR ELDERFLOWER PLUS**

SSFBD030 | 1 lt

Floral elderflower syrup for premium mocktails and refreshing spritz concepts.



**MIXYBAR MANDARIN PLUS**

SSFBD032 | 1 lt

Sweet mandarin syrup for citrus-forward drinks and seasonal menus.



**MIXYBAR MANGO ALPHONSO PLUS**

SSFBD033 | 1 lt

Premium Alphonso mango syrup for smoothies and tropical mocktails.



**MILES GALAXY PRO MILANO V1**  
ZZFBNF003

Countertop batch freezer designed to produce, store, and serve fresh gelato directly in front of the customer.



**MILES GALAXY PRO MILANO V2**  
ZZFBNF004

Countertop batch freezer with two tubs designed for the production and display of fresh gelato, featuring continuous churning control and dynamic cold management.



**MILES DC GELATO CART  
MOBILE V2**  
ZZFBNF001

The world's first gelato cart produces and preserves on the move. Equipped with two independent freezing tubs that double as display cases, and fully battery-powered.



**NEMOX GELATO CHEF 3L**  
ZZFBNF002

Professional batch freezer with stainless steel body and bowl, designed to ensure maximum efficiency and ease of use.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SSFBD001	Amarena 120 g	DRY	10 to 21°C	60 months	JAR	24	PC	No
SSFBD002	Amarena Opaline 600 g	DRY	10 to 21°C	60 months	JAR	6	PC	No
SSFBD003	Amarena Garnish 1 kg	DRY	10 to 21°C	60 months	JAR	6	PC	No
SSFBD004	Zenzero Garnish (Ginger Garnish) 1 kg	DRY	10 to 21°C	36 months	JAR	6	PC	No
SSFBD024	Mixybar Banana Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD025	Mixybar Bergamot Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD026	Mixybar Blueberry Plus 1 lt	DRY	10 to 21°C	30 months	BOTTLE	6	PC	No
SSFBD027	Mixybar Calamansi and Yuzu Plus 1 lt	DRY	10 to 21°C	18 months	BOTTLE	6	PC	No
SSFBD028	Mixybar Caramel Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD029	Mixybar Coconut Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD030	Mixybar Elderflower Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD031	Mixybar Lime , Lemon, Ginger Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD032	Mixybar Mandarin Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD033	Mixybar Mango Alphonso Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD034	Mixybar Hazelnut Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD035	Mixybar Passion Fruit Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD036	Mixybar Pineapple Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD037	Mixybar Strawberry Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD038	Mixybar Vanilla Bourbon Madagascar Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD039	Mixybar Yellow Peach Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD041	Base Gelato System 220 g	DRY	10 to 21°C	24 months	BAG	20	PC	No

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SSFBD042	Gourmet Sauce Hazelnut & Chocolate 800 g	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD043	Gourmet Sauce Caramel 950 g	DRY	10 to 21°C	60 months	BOTTLE	6	PC	No
SSFBD044	Gourmet Sauce Wild Fruits 950 g	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD045	Kroccant Chocolate Topping 780 g	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD046	Gourmet Sauce Strawberry 950 g	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD047	Gourmet Sauce Gold Pistachio 850 g	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
ZZFBN001	Miles Dc Gelato Cart Mobile V2	-	-	-	-	-	PC	No
ZZFBN002	Nemox Gelato Chef 3l	-	-	-	-	-	PC	No
ZZFBN003	Mile Galaxy Pro Milano V1	-	-	-	-	-	PC	No
ZZFBN004	Miles Galaxy Pro Milano V2	-	-	-	-	-	PC	No





*Storie di mare*

*Callipo Gelato brings the excellence of Calabrian tradition to the table with its iconic Tartufo di Pizzo, a true symbol of Italian artisanal gelato. Made with carefully selected ingredients and authentic recipes, these products stand out for their rich creaminess and indulgent, flavorful core. Ideal as a premium dessert or to elevate any menu offering, they combine high quality, ease of service, and a distinctive, memorable taste experience.*



**HAZELNUT & CHOCOLATE TRUFFLE**

ICCLFR001 | 2 x 110 g | [FROZEN](#)

Creamy hazelnut gelato with a rich chocolate core, coated in cocoa: an indulgent Italian truffle dessert with a perfectly balanced flavor.



**PISTACCHIO TRUFFLE**

ICCLFR002 | 2 x 110 g | [FROZEN](#)

Creamy pistachio gelato with a rich heart, coated in cocoa: an indulgent Italian truffle dessert with a smooth, nutty and balanced flavor.



**COFFEE & CREAM TRUFFLE**

ICCLFR003 | 2 x 110 g | [FROZEN](#)

Smooth coffee and cream gelato with a rich core, coated in cocoa: an indulgent Italian truffle dessert with a balanced, aromatic flavor.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
ICCLFR001	Hazelnut & Chocolate Truffle 2 x 110 g	FROZEN	Below -18°C	36 months	BOX	12	PC	No
ICCLFR002	Pistachio Truffle 2 x 110 g	FROZEN	Below -18°C	36 months	BOX	12	PC	No
ICCLFR003	Coffee & Cream Truffle 2 x 110 g	FROZEN	Below -18°C	36 months	BOX	12	PC	No





*SITAF Selection is SITAF's curated line dedicated to premium bakery and pastry ingredients, carefully chosen to meet the highest professional standards. Designed for hotels, bakeries, pastry chefs and foodservice professionals, this range guarantees reliability, convenience and outstanding results in every preparation. SITAF Selection Bakery combines trusted sourcing with Italian-inspired excellence for modern baking and pastry applications.*



**PREMIUM ORGANIC BOURBON VANILLA EXTRACT WITH SEEDS**

PREUDR001 | 1 lt

Premium organic Bourbon vanilla extract with real seeds, intense aroma and rich flavor. Ideal for pastry, desserts, and drinks.



**BITTER COCOA POWDER**

PRVGDR001 | 500 g

High-quality bitter cocoa powder with deep color and intense flavor. Perfect for baking, tiramisù, desserts, and beverages.



**BLACK MADAGASCAR PREMIUM BOURBON VANILLA 16-20 CM**

PRSSDR161 | 250 g | *PRE-ORDER*

Premium Madagascar Bourbon vanilla pods with rich aroma, ideal for high-end pastry, creams and desserts.



**TONKA BEANS**

PREUDR003 | 200 g

Premium tonka beans with warm notes of vanilla, almond and caramel, ideal for fine pastry, chocolate and gourmet desserts.



**DARK CHOCOLATE F40A BLEND – MIN 60% COCOA**

PRCRDR004 | 12 kg

Premium dark chocolate blend with intense cocoa notes and balanced bitterness. Ideal for pastry, desserts, and gourmet recipes.



**DARK CHOCOLATE DOMINICAN REPUBLIC – MIN 70% COCOA**

PRCRDR005 | 12 kg

Single origin dark chocolate with deep aromatic profile and rich cocoa intensity. Perfect for fine pastry and chocolate creations.



**DARK CHOCOLATE VENEZUELA - MIN 74% COCOA**

PRCRDR006 | 12 kg

Premium dark chocolate made with Venezuelan cocoa, offering intense aroma, balanced bitterness and smooth texture for pastry and confectionery use.



**MILK CHOCOLATE L35 – MIN 33% COCOA (WITH VEG. FATS)**

PRCRDR003 | 12 kg

Smooth milk chocolate with creamy sweetness and balanced cocoa taste. Ideal for fillings, coatings, and pastry applications



**MILK CHOCOLATE MADAGASCAR – MIN 39% COCOA**

PRCRDR007 | 12 kg

Fine milk chocolate with rich cocoa flavor and delicate fruity notes. Perfect for premium desserts and chocolate preparations.



**MILK CHOCOLATE L38 - MIN 37% COCOA**

PRCRDR009 | 12 kg

Premium milk chocolate with balanced cocoa notes and smooth creaminess, ideal for pastry, confectionery and professional applications.



**WHITE CHOCOLATE WITH CREAM – MIN 30% COCOA BUTTER**

PRCRDR002 | 12 kg

Creamy white chocolate with rich dairy notes and smooth texture. Ideal for ganache, mousse, and elegant pastry creations.



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ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
PREUDR001	Premium Organic Bourbon Vanilla Extract with Seeds - 1 lt	DRY	10 to 21°C	24 months	BOTTLE	10	PC	No
PREUDR002	Black Madagascar Premium Bourbon Vanilla 16 - 20 cm - 250 g	DRY	10 to 21°C	24 months	BAG	10	PC	No
PREUDR003	Tonka Beans Bag 200 g	DRY	10 to 21°C	48 months	BAG	2	PC	No
PRVGDR001	Bitter Cocoa Powder 500 g	DRY	10 to 21°C	36 months	BAG	20	PC	No
PRCRDR002	White Chocolate With Cream - min 30% Cocoa Butter - 12 kg	DRY	10 to 21°C	12 months	BOX	12	PC	No
PRCRDR003	Milk Chocolate L35 - min 33% Cocoa with Veg. Fats 12 kg	DRY	10 to 21°C	12 months	BOX	12	PC	No
PRCRDR004	Dark Chocolate F40A Blend - min 60% Cocoa 12 kg	DRY	10 to 21°C	12 months	BOX	12	PC	No
PRCRDR005	Dark Chocolate 70% Dominican Republic - min 70% Cocoa - 12 kg	DRY	10 to 21°C	12 months	BOX	12	PC	No
PRCRDR006	Dark Chocolate 74% Venezuela - min 74% Cocoa - 12kg	DRY	10 to 21°C	12 months	BOX	12	PC	No
PRCRDR007	Milk Chocolate Madagascar 39% min 12 kg	DRY	10 to 21°C	12 months	BOX	12	PC	No
PRCRDR009	Milk Chocolate L38 - min 37% Cocoa Content 12 kg	DRY	10 to 21°C	12 months	BOX	12	PC	No





Sitaf  
the finest foods

# Beverages

**Bella** P 191

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**Fabbri** P 195







# BELLA

ITALIAN FASHION DRINK

*Bella Drink is SITAF's dedicated non-alcoholic beverage line, created to offer a refined selection of premium drinks for the hospitality and foodservice market. From sparkling beverages and soft drinks to specialty juices and mixers, Bella products are carefully selected to ensure consistent quality, vibrant taste and elegant presentation. Designed for hotels, restaurants, cafés and catering professionals, the range combines reliability, convenience and modern appeal. Bella represents SITAF's commitment to delivering refreshing, alcohol-free solutions that enhance every guest experience.*



**BELLA DREAM GOLD**

BEBEDR001 | 0,75 lt | ALCOHOL FREE

Premium non-alcoholic sparkling drink with a smooth, golden character, ideal for celebrations without alcohol.



**BELLA GLAMOUR ZERO ZERO**

BEBEDR002 | 0,75 lt | ALCOHOL FREE

Elegant alcohol-free sparkling drink with refined bubbles and balanced sweetness, perfect for stylish aperitifs.



**BELLA STYLE ZERO ZERO**

BEBEDR003 | 0,75 lt | ALCOHOL FREE

Sophisticated alcohol-free sparkling beverage offering freshness and finesse for modern, mindful enjoyment.



**BELLA CLASSY RED**

BEBEDR005 | 0,75 lt | ALCOHOL FREE

Elegant non-alcoholic red sparkling drink with rich fruity notes and a refined taste. Perfect for celebrations and fine dining.



**BELLA CLASSY WHITE**

BEBEDR004 | 0,75 lt | ALCOHOL FREE

Premium non-alcoholic white sparkling drink with fresh floral aromas and crisp fruity notes. Ideal for elegant toasts and events.



**BELLA LEMON CREAM**

BEBEDR006 | 0,75 lt | ALCOHOL FREE

Creamy lemon liqueur-style non-alcoholic drink with fresh citrus aroma and smooth texture, ideal served chilled or over ice.



**BELLA BITTER AMORE  
SPRITZ DOLCE**

BEBEDR011 | 0,75 lt | ALCOHOL FREE

Bold spritz non-alcoholic drink combining bitter orange and cinchona, delivering depth, balance and a refined bitter finish.



**BELLA BITTER DOLCE  
SPRITZ DRINK**

BEBEDR012 | 0,75 lt | ALCOHOL FREE

Sweet orange-based non-alcoholic spritz with vibrant citrus notes, perfect for refreshing aperitifs and summer cocktails.



**BELLA VERMUT ZERO DRINK**

BEBEDR010 | 0,75 lt | ALCOHOL FREE

Aromatic vermouth-style non-alcoholic drink with absinthe notes, offering herbal complexity and distinctive character.



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
BEEDR001	Bella Dream Gold - No Alcohol 0,75 lt	DRY	6 to 15°C	36 months	BOTTLE	6	PC	No
BEEDR002	Bella Glamour Zero/Zero - No Alcohol 0,75 lt	DRY	6 to 15°C	36 months	BOTTLE	6	PC	No
BEEDR003	Bella Style Zero/Zero - No Alcohol 0,75 lt	DRY	6 to 15°C	36 months	BOTTLE	6	PC	No
BEEDR004	Bella Classy White - No Alcohol 0,75 lt	DRY	6 to 15°C	36 months	BOTTLE	6	PC	No
BEEDR005	Bella Classy Red - No Alcohol 0,75 lt	DRY	6 to 15°C	36 months	BOTTLE	6	PC	No
BEEDR006	Crema Limone Drink / Lemon Cream - No Alcohol 0,75 lt	DRY	6 to 15°C	18 months	BOTTLE	6	PC	No
BEEDR010	Bella Vermut Zero Drink - No Alcohol 0,75 lt	DRY	6 to 15°C	18 months	BOTTLE	6	PC	No
BEEDR011	Bitter Amaro Spritz Drink Orange and Cinchona - No Alcohol 0,75 lt	DRY	6 to 15°C	18 months	BOTTLE	6	PC	No
BEEDR012	Bitter Dolce Spritz Drink, Orange - No Alcohol 0,75 lt	DRY	6 to 15°C	18 months	BOTTLE	6	PC	No





# FABBRI

1905

*Fabbri 1905's Beverage Range is designed for coffee chains, hotels, restaurants, and mixology professionals seeking consistency, versatility, and premium flavor profiles. The portfolio includes high-quality syrups, fruit preparations, gourmet toppings, and specialty ingredients developed for hot and cold beverages, signature mocktails, and cocktail applications. Supported by technical guidance and menu development expertise, Fabbri 1905 Beverage Solutions enable operators to expand their drink offerings, optimize margins, and create distinctive, trend-driven beverage concepts with reliable performance and visual impact.*



**MIXYBAR CARAMEL PLUS**

SSFBD028 | 1 lt

Rich caramel syrup with deeper flavor for high-end coffee applications.



**MIXYBAR PINEAPPLE PLUS**

SSFBD036 | 1 lt

Sweet pineapple syrup for refreshing mocktails and tiki-style drinks.



**MIXYBAR BANANA PLUS**

SSFBD024 | 1 lt

High-intensity banana syrup with natural profile for smoothies and tropical drinks.



**MIXYBAR BERGAMOT PLUS**

SSFBD025 | 1 lt

Refined bergamot syrup for citrus-forward mocktails and specialty beverages.



**MIXYBAR COCONUT PLUS**

SSFBD029 | 1 lt

Creamy coconut syrup for tropical beverages and dessert drinks.



**MIXYBAR STRAWBERRY PLUS**

SSFBD037 | 1 lt

High-fruit strawberry syrup for smoothies and premium drink menus.



**MIXYBAR BLUEBERRY PLUS**

SSFBD026 | 1 lt

Concentrated blueberry syrup ideal for sodas, smoothies, and mixology menus.



**MIXYBAR PASSION FRUIT PLUS**

SSFBD035 | 1 lt

Vibrant passion fruit syrup for tropical drinks and mixology.



**MIXYBAR LIME LEMON GINGER PLUS**

SSFBD031 | 1 lt

Balanced citrus-ginger syrup for refreshing wellness-style beverages.



**MIXYBAR CALAMANSI AND YUZU PLUS**

SSFBD027 | 1 lt

Exotic citrus blend syrup for premium mocktails and Asian-inspired drinks.



**MIXYBAR ELDERFLOWER PLUS**

SSFBD030 | 1 lt

Floral elderflower syrup for premium mocktails and refreshing spritz concepts.



**MIXYBAR MANDARIN PLUS**

SSFBD032 | 1 lt

Sweet mandarin syrup for citrus-forward drinks and seasonal menus.



**MIXYBAR MANGO ALPHONSO PLUS**

SSFBD033 | 1 lt

Premium Alphonso mango syrup for smoothies and tropical mocktails.



**MIXYBAR YELLOW PEACH PLUS**

SSFBD039 | 1 lt

Juicy yellow peach syrup for summer beverages and fruit-driven drinks.



**MIXYBAR HAZELNUT PLUS**

SSFBD034 | 1 lt

Intense hazelnut syrup for specialty coffee and gourmet beverages.



**MIXYBAR VANILLA BOURBON MADAGASCAR PLUS**

SSFBD038 | 1 lt

Madagascar Bourbon vanilla syrup for refined coffee and dessert beverages.



**MIXYBAR AMARETTO**

SSFBD005 | 1 lt

Almond-flavored syrup ideal for coffee, hot drinks, milkshakes, and dessert-inspired mocktails.



**MIXYBAR CARAMEL**

SSFBD006 | 1 lt

Smooth caramel syrup for coffee beverages, frappés, milk-based drinks, and dessert applications.



**MIXYBAR CHOCOLATE**

SSFBD007 | 1 lt

Rich chocolate syrup for mocha, milkshakes, hot beverages, and signature dessert drinks..



**MIXYBAR CINNAMON**

SSFBD008 | 1 lt

Warm cinnamon syrup perfect for coffee specialties, winter drinks, and spiced cocktails.



**MIXYBAR GINGERBREAD**

SSFBD009 | 1 lt

Spiced gingerbread syrup ideal for seasonal beverages and festive coffee creations.



**MIXYBAR HAZELNUT**

SSFBD010 | 1 lt

Classic hazelnut syrup for lattes, cappuccinos, frappés, and dessert beverages.



**MIXYBAR SALTED CARAMEL**

SSFBD011 | 1 lt

Balanced sweet-salty caramel syrup for premium coffee and gourmet drink concepts.



**MIXYBAR VANILLA**

SSFBD012 | 1 lt

Versatile vanilla syrup for hot and cold beverages, milkshakes, and pastry drinks.



**MIXYBAR GRENADINE**

SSFBD013 | 1 lt

Pomegranate-based syrup ideal for mocktails, cocktails, and colorful beverage layering.



**MIXYBAR LIME**

SSFBD014 | 1 lt

Fresh lime syrup for sodas, mocktails, iced teas, and refreshing drink bases.



**MIXYBAR LITCHI**

SSFBD015 | 1 lt

Exotic lychee syrup for signature drinks, bubble teas, and tropical cocktails.



**MIXYBAR MOJITO**

SSFBD016 | 1 lt

Mint-lime syrup ideal for classic mojito mocktails and refreshing summer beverages.



**MIXYBAR POMEGRANATE**

SSFBD017 | 1 lt

Intense pomegranate syrup for mocktails, cocktails, and fruit-forward drink menus.



**MIXYBAR ROSE**  
SSFBD018 | 1 lt

Floral rose syrup for specialty drinks, Middle Eastern concepts, and desserts.



**MIXYBAR STRAWBERRY**  
SSFBD019 | 1 lt

Vibrant strawberry syrup for milkshakes, sodas, mocktails, and fruity beverages.



**MIXYBAR TRIPLE SEC**  
SSFBD020 | 1 lt

Citrus-flavored syrup ideal for non-alcoholic cocktails and mixology applications.



**MIXYBAR MINT**  
SSFBD021 | 1 lt

Cooling mint syrup for teas, mocktails, iced drinks, and dessert beverages.



**MIXYBAR TROPICAL BLUE**  
SSFBD022 | 1 lt

Bright blue tropical syrup for eye-catching mocktails and signature beverages.



**MIXYBAR WATERMELON**  
SSFBD023 | 1 lt

Refreshing watermelon syrup for summer drinks, mocktails, and lemonades.

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SSFBD005	Mixybar Amaretto 1 lt	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
SSFBD006	Mixybar Caramel 1 lt	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
SSFBD007	Mixybar Chocolate 1 lt	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
SSFBD008	Mixybar Cinnamon 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD009	Mixybar Gingerbread 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD010	Mixybar Hazelnut 1 lt	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
SSFBD011	Mixybar Salted Caramel 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD012	Mixybar Vanilla 1 lt	DRY	10 to 21°C	48 months	BOTTLE	6	PC	No
SSFBD013	Mixybar Grenadine 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD014	Mixybar Lime 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD015	Mixybar Litch 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD016	Mixybar Mojito 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD017	Mixybar Pomegranate 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD018	Mixybar Rose 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD019	Mixybar Strawberry 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD020	Mixybar Triple Sec 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD021	Mixybar Tropical Blue 1 lt	DRY	10 to 21°C	60 months	BOTTLE	6	PC	No
SSFBD022	Mixybar Watermelon 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD023	Mixybar Mint 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD024	Mixybar Banana Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD025	Mixybar Bergamot Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
SSFBD026	Mixybar Blueberry Plus 1 lt	DRY	10 to 21°C	30 months	BOTTLE	6	PC	No
SSFBD027	Mixybar Calamansi and Yuzu Plus 1 lt	DRY	10 to 21°C	18 months	BOTTLE	6	PC	No
SSFBD028	Mixybar Caramel Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD029	Mixybar Coconut Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD030	Mixybar Elderflower Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD031	Mixybar Lime , Lemon, Ginger Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD032	Mixybar Mandarin Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD033	Mixybar Mango Alphonso Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD034	Mixybar Hazelnut Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD035	Mixybar Passion Fruit Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD036	Mixybar Pineapple Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD037	Mixybar Strawberry Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No
SSFBD038	Mixybar Vanilla Bourbon Madagascar Plus 1 lt	DRY	10 to 21°C	24 months	BOTTLE	6	PC	No
SSFBD039	Mixybar Yellow Peach Plus 1 lt	DRY	10 to 21°C	36 months	BOTTLE	6	PC	No





Sitaf  
the finest foods

# Small Equipments

Adamas,  
Urbani Tartufi

P 196



ADAMAS  
EXCLUSIVE ITALIAN CAVIAR  
\*\*\*\*\*



**ADAMAS**  
EXCLUSIVE ITALIAN CAVIAR  
★★★★★

*Adamas Small Equipments includes elegant professional accessories designed for caviar service and fine dining presentation. From mother-of-pearl spoons to refined serving tools, each item enhances the tasting experience while preserving flavour, quality and luxury standards.*



**MOTHER-OF-PEARL SPOON**  
NFADDR001

Elegant mother-of-pearl spoon designed for caviar service, preserving delicate flavors and enhancing refined tasting experiences.



**GIFT BOX FOR 10 g CAVIAR**  
NFADDR004

Luxury gift box designed to hold a 10 g caviar tin, ideal for premium gifting and refined presentation.

**URBANI**  
TARTUFI

*Urbani Tartufi Small Equipments includes professional tools designed for truffle handling and service. From slicers to specialized accessories, each item ensures precision, elegance and practicality, supporting chefs in delivering an authentic truffle experience in fine dining settings.*



**TRUFFLE SLICER**  
NFURDR001

Professional stainless steel truffle slicer ensuring precise, even cuts, perfect for enhancing aroma and presentation.

**A D A M A S**  
EXCLUSIVE ITALIAN CAVIAR  
★ ★ ★ ★ ★

ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
NFADDR001	Mother Of Pearl Spoon	-	-	-	BOX	1	PC	Yes
NFADDR004	Gift Box for 10 g Caviar	-	-	-	BOX	1	PC	Yes



ITEM NUMBER	ITEM DESCRIPTION	SECTION	SHIPPING & STORING	SHELF LIFE FROM PRODUCTION	FORMAT	PCS PER BOX	SELLING UNIT	PRE ORDER NEEDED
NFURDR001	Truffle Slicer	-	-	-	BOX	6	PC	Yes

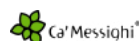
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