



الـــــزاد

AZZAD



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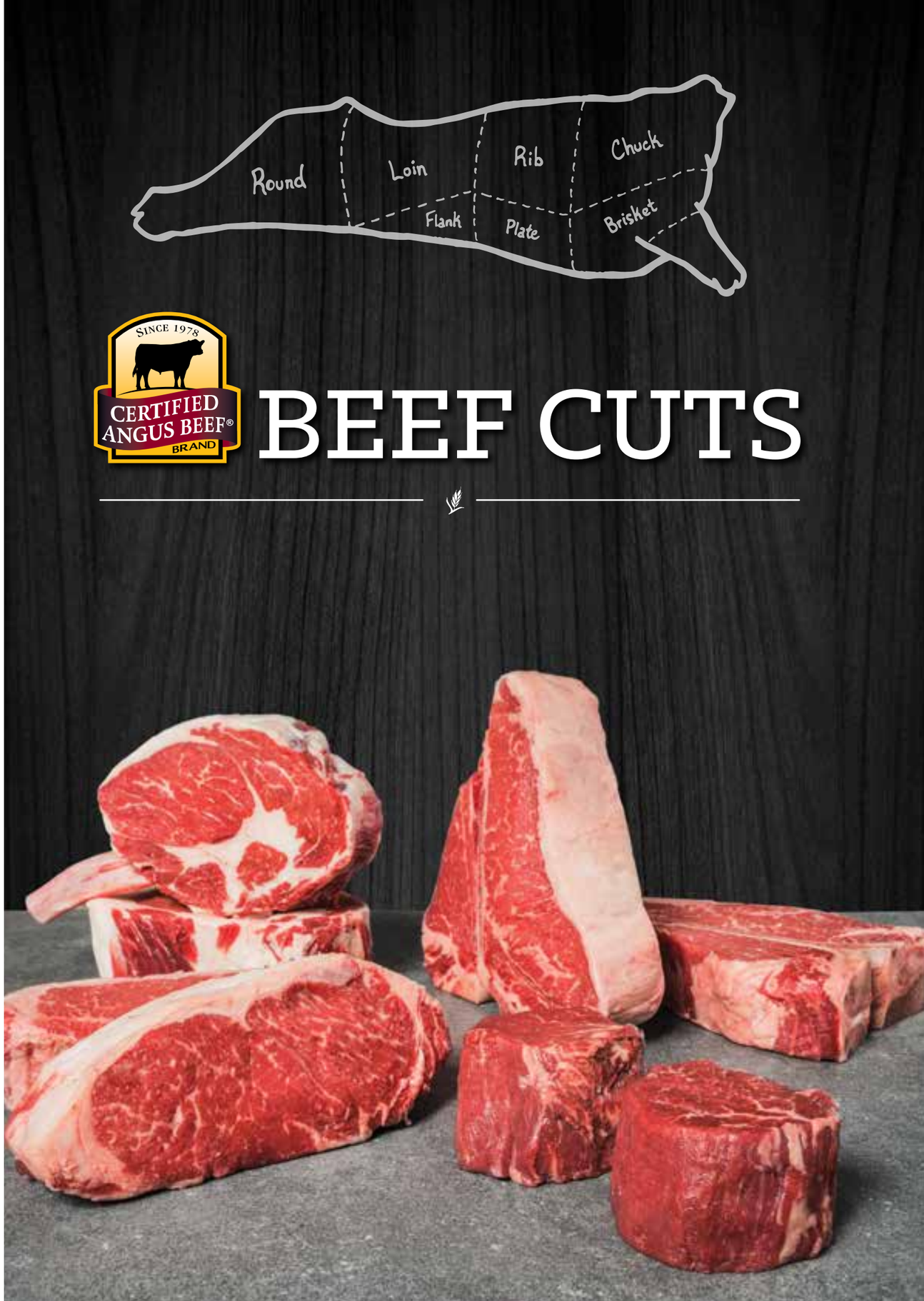
www.azzadgroup.com

Azzad ... Supplying the Elite

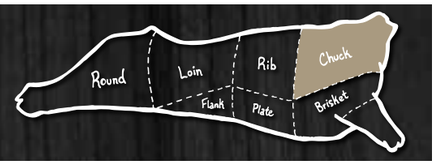
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Round
Loin
Rib
Chuck
Flank
Plate
Brisket
SINCE 1978
CERTIFIED ANGUS BEEF®
BRAND
BEEF CUTS

CHUCK





CHUCK ROLL

116A Beef Chuck, Chuck Roll

CHUCK EYE

1116D Beef Chuck, Chuck Eye Roll Steak, Boneless



COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Roast beef
- Slice for Philly cheese steak
- Shred for appetizers and sandwiches

COUNTRY-STYLE RIBS



1116D Beef Chuck, Chuck Eye Roll Steak, Boneless

COOKING METHOD
Moist, or moist then dry heat

RECOMMENDED MENU APPLICATIONS
- Boneless rib or barbecue entrée
- Shred for appetizers, sandwiches, wraps, salads, pizza topping and pasta sauces

CHUCK EYE ROLL



116D Beef Chuck, Chuck Eye Roll

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
- Carving station
- Special occasions and banquets
- Slice thin for sandwiches

DENVER STEAK



1116G Beef Chuck, Under Blade, Center-cut Steak

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Fajitas
- Slice for appetizers, sandwiches and salads

MAY SPECIFY
- Thickness (optimal thickness 3/4 inch)
- Removal of connective tissue – denuded
- Benefits from tenderization



SHOULDER CLOD

114 Beef Chuck, Shoulder (Clod)

NOTE
- Teres Major typically removed
- When Infraspinatus (Top Blade) is removed, it is then a clod heart

FLAT IRON STEAK



114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak
- Slice into strips for stir-fry, skewers, salads, sandwiches and fajitas

COOKING METHOD
Dry heat

RANCH STEAK



1114E Beef Shoulder, Arm Steak

MAY SPECIFY
- Removal of connective tissue - denuded
- Removal of elbow tendon
- Thickness or portion weight

RECOMMENDED MENU APPLICATIONS
- Breakfast or lunch steak
- Slice into strips for stir-fry, skewers and kabobs

COOKING METHOD Dry heat

PETITE TENDER



114F Beef Chuck, Shoulder Tender

MAY SPECIFY
- Removal of connective tissue - denuded
- Portioned medallions

RECOMMENDED MENU APPLICATIONS
- Slice into medallions
- Serve whole as petite chateaubriand
- Slice for steak sliders or salad topper

COOKING METHOD
Dry heat

All items available upon request.



CLOD HEART

114E Beef Chuck, Clod Heart

MAY SPECIFY
- Removal of connective tissue - denuded

RECOMMENDED MENU APPLICATIONS
- Slice thin for sandwiches, salads and barbecue specialties
- Roast
- Sear

COOKING METHOD
Dry heat for thinner cuts, moist heat for thicker cuts

BONE-IN CHUCK SHORT RIBS

130 Beef Chuck, Short Ribs



RECOMMENDED MENU APPLICATIONS
- Fall-off-the-bone, smoked barbecue
- Roasted or braised short ribs
- Crosscut flanken-style short ribs

COOKING METHOD
Moist Heat



Photo courtesy of BeefItsWhatsForDinner.com.

PECTORAL MEAT

115D Beef Chuck, Square-cut, Pectoral Meat

RECOMMENDED MENU APPLICATIONS
- Country fried steak or cubed steak
- Jerky
- Barbecue Pulled Beef
- Stew Meat
- Gourmet
- Custom grinds (75% chuck to 25% pectoral meat)

COOKING METHOD
Dry heat

CHUCK FLAP

116G PSO:1 Beef Chuck, Under Blade, Center-cut



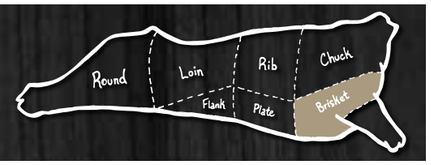
MAY SPECIFY
- Removal of connective tissue
- Cut for Denver steaks

RECOMMENDED MENU APPLICATIONS
- Marinated
- Sliced thin for sandwiches
- Grilled
- Seared
- Roasted

COOKING METHOD
Dry heat for thinner cuts, moist heat for thicker cuts

All items available upon request.

BRISKET





WHOLE BRISKET

120 Beef Brisket, Deckle-off, Boneless

RECOMMENDED MENU APPLICATIONS
- Slice thin for sandwiches, salads and barbecue specialties
- Cure and simmer for corned beef
- Shred for tacos, fajitas, pasta topping

COOKING METHOD
Moist or dry heat – indirect grill

BRISKET FLAT

120A Beef Brisket, Flat Cut, Boneless

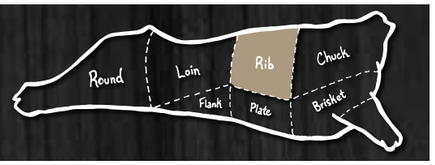


RECOMMENDED MENU APPLICATIONS
- Slice thin for sandwiches, salads and barbecue specialties
- Cure and simmer for corned beef
- Shred for tacos, fajitas, pasta topping

COOKING METHOD
Moist or dry heat – indirect grill

For merchandising sheets, additional menu applications or other additional information, visit Licensee Services at CertifiedAngusBeef.com or contact our customer solutions team at 330-345-0809.

RIB





RIB ROAST

109E Beef Rib, Ribeye Roll, Lip-on, Bone-in (Export-style)

MAY SPECIFY
- Fat cover
- Weight range
- Length of tail (lip)



RIB STEAK

103 Beef Rib, Rib Steak, Bone-in

MAY SPECIFY
- Thickness or portion weight
- Fat thickness
- Length of tail (lip)

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak
- Serve whole or slice off bone for presentation

COOKING METHOD Dry heat



COWBOY STEAK

1103B Beef Rib, Rib Steak, Bone-in, Frenched

MAY SPECIFY
- Thickness or portion weight
- Length of bone
- Tomahawk – increase length of bone
- Cowgirl/Putter – remove ribeye cap (Spinalis)

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak
- Serve whole or slice off bone for presentation

COOKING METHOD Dry heat



BACK RIBS

124 Beef Rib, Back Ribs

MAY SPECIFY
Meaty-style back ribs

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
- Rotisserie and spit-roasted beef
- Smoked beef ribs



RIBEYE, BONELESS

112A Beef Rib, Ribeye, Lip-on

MAY SPECIFY
- Fat cover
- Length of tail (lip)
- Weight range



RIBEYE STEAK

1112A Beef Rib, Ribeye Steak, Lip-on, Boneless

MAY SPECIFY
- Thickness or portion weight
- Fat thickness
- Length of tail (lip)

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice for sandwiches, salads or wraps

COOKING METHOD
Dry heat



RIBEYE FILET

1112C Beef Rib, Ribeye Steak

MAY SPECIFY
- Thickness or portion weight
- Fat thickness
- Connective tissue removed

COOKING METHOD Dry heat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Filet “flights”
- Slice for upscale ingredient use (fajitas, ramen, sandwiches)



RIBEYE CAP

112D Beef Rib, Ribeye Cap, Spinalis Dorsi

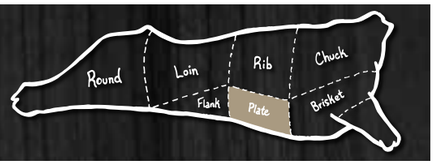
MAY SPECIFY
- Portion weight
- Removal of connective tissue

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Roast whole and slice for upscale ingredient use (fajitas, ramen, sandwiches)
- Roll and stuff for pinwheels

COOKING METHOD
Dry heat

All items available upon request.

PLATE





SHORT RIBS

123A Beef Short Plate, Short Ribs, Trimmed

RECOMMENDED MENU APPLICATIONS
- Plate for rib presentations
- Shred for sandwiches, pasta topping, gravy and barbecue sauces

COOKING METHOD
Dry heat for thinner cuts, moist heat for thicker cuts

OUTSIDE SKIRT STEAK

121C Beef Plate, Outside Skirt



MAY SPECIFY
- Removal of the membrane - peeled

RECOMMENDED MENU APPLICATIONS
- Slice thin for steak entrée, sandwiches, fajitas, tacos, pasta topping and salads

COOKING METHOD
Dry heat



INSIDE SKIRT STEAK

121D Beef Plate, Inside Skirt

MAY SPECIFY
- Removal of the membrane - peeled

COOKING METHOD Dry heat

RECOMMENDED MENU APPLICATIONS
- Slice thin for steak entrée, sandwiches, fajitas, tacos, pasta topping and salads

HANGER STEAK

140 Beef, Hanging Tender

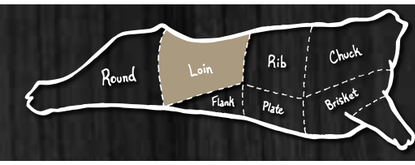


MAY SPECIFY
- Removal of fat
- Removal of connective tissue - denuded
- Whole or portion by weight

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice for use in fajitas, tacos and salads

COOKING METHOD
Dry heat

LOIN





SHORTLOIN

174 Beef Loin, Short Loin, Short-cut

MAY SPECIFY
- Length of tail
- Thickness of surface fat

PORTERHOUSE STEAK

1173 Beef Loin, Porterhouse Steak



MAY SPECIFY
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Thickness of tenderloin

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak entrée

COOKING METHOD
Dry heat



T-BONE STEAK

1174 Beef Loin, T-bone Steak

MAY SPECIFY
- Thickness or portion weight
- Thickness of surface fat
- Tail length

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak entrée
- Fan off the bone and serve for premium presentation

COOKING METHOD Dry heat

All items available upon request.



STRIP LOIN

180 Beef Loin, Strip Loin, Boneless

MAY SPECIFY
- Length of tail
- Thickness of surface fat

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Carving station
- Slice into strips for stir-fry, skewers, salads and sandwiches



STRIP STEAK

1179 Beef Loin, Strip Loin Steak, Bone-in

MAY SPECIFY
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Center-cut or vein end

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak entrée
- Fan off the bone and serve for premium presentation

COOKING METHOD Dry heat



STRIP STEAK, BONELESS

1180 Beef Loin, Strip Loin Steak, Boneless

MAY SPECIFY
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Center-cut or vein end

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak entrée
- Thinly slice for ingredient use in sandwiches and soups

COOKING METHOD Dry heat



STRIP FILET

1180B Beef Loin, Strip Loin Steak, Split, Boneless

MAY SPECIFY
- Thickness or portion weight
- Thickness of surface fat or denuded

RECOMMENDED MENU APPLICATIONS
- New filet item: filet “flights”

COOKING METHOD Dry heat



TOP SIRLOIN

184 Beef Loin, Top Sirloin Butt, Boneless

MAY SPECIFY
- Thickness of surface fat



TOP SIRLOIN STEAK

1184A Beef Loin, Top Sirloin Butt Steak, Boneless

MAY SPECIFY
- Thickness or portion weight
- Thickness of surface fat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice for sandwiches, salads, wraps and bowls

COOKING METHOD Dry heat



TOP SIRLOIN FILET

1184F Beef Loin, Top Sirloin Butt Steak, Center-cut, Boneless, Seamed Dorsal Side (IM)

MAY SPECIFY
- Thickness or portion weight

COOKING METHOD Dry heat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice for sandwiches, salads, fajitas
- Slice into strips for kabobs



TOP SIRLOIN CAP (COULOTTE)

184D Beef Loin, Top Sirloin, Cap, Boneless

MAY SPECIFY
- Thickness of surface fat

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Roast whole and slice across the grain for fajitas, tacos and sandwiches



COULOTTE STEAK

1184D Beef Loin, Top Sirloin Cap Steak, Boneless

MAY SPECIFY
- Removal of connective tissue - denuded
- Removal or thickness of surface fat
- Thickness or portion weight

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice thinly and fan on plate
- Serve in sandwiches, salads and wraps

COOKING METHOD
Dry heat

All items available upon request.

TRI-TIP



185C Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted

MAY SPECIFY
- Purchase with surface fat
- Removal of connective tissue - denuded

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
- Slice for steak entrée
- Slice thin for sandwiches, salads and burritos, barbecue beef sandwiches, pasta topping

BOTTOM SIRLOIN FLAP



185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless

MAY SPECIFY
- Removal of fat
- Removal of connective tissue - denuded

RECOMMENDED MENU APPLICATIONS
- Ideal for steak frites
- Steak entrée - bavette
- Slice for sandwiches, salads and wraps
- Slice into strips for stir-fry

COOKING METHOD
Dry heat

BALL TIP



185B Beef Loin, Bottom Sirloin Butt, Ball Tip, Boneless

RECOMMENDED MENU APPLICATIONS
- Marinate before grilling
- Benefits from tenderization
- Roast
- Sauté

COOKING METHOD
Dry heat

BALL TIP STEAK



1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

MAY SPECIFY
- Thickness or portion weight

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice thinly for salads, sandwiches, stir-fry, small plate and "steak flight" applications

COOKING METHOD
Dry heat



WHOLE TENDERLOIN

190 Beef Loin, Tenderloin, Full, Side Muscle-off, Defatted

MAY SPECIFY
- Side muscle-on
- Skinned (denuded), side muscle-off (pictured)
- Removal of connective tissue - denuded

RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice to add premium appeal to small plates, sandwiches, pastas, salads and more

COOKING METHOD Dry heat

TENDERLOIN FILET



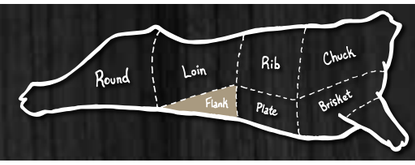
1190 Beef Loin, Tenderloin Steak, Side Muscle-off, Skinned

MAY SPECIFY
- Side muscle-on/off
- Thickness or portion weight

RECOMMENDED MENU APPLICATIONS
- Center-of-the-plate steak entrée
- Slice for use in appetizers, salads, sandwiches, wraps and bowls
- Poach for elegant beef entrée
- Sous vide
- Sear

COOKING METHOD
Dry heat

FLANK





FLANK STEAK

193 Beef Flank, Flank Steak

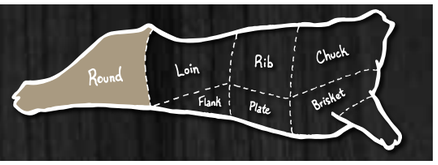
MAY SPECIFY
- Removal of the membrane – skinned

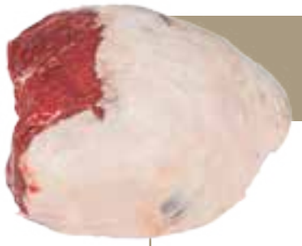
RECOMMENDED MENU APPLICATIONS
- Steak entrée
- Slice thinly and fan on plate
- Serve in sandwiches, salads, wraps, fajitas and tacos

COOKING METHOD
Dry heat

All items available upon request.

ROUND





TOP ROUND (INSIDE ROUND)

169 Beef Round, Top (Inside)

MAY SPECIFY
- Thickness of surface fat
- Cap-off or denuded

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
- Slice thin for fajitas, pasta, stir-fry and sandwiches, like Philly cheese steak, French Dip and Italian beef
- Dice for roast beef hash
- Marinate
- Broil and slice
- Country fried steak

TOP ROUND STEAK

1169 Beef Round, Top (Inside) Round Steak



MAY SPECIFY
- Removal of cap
- Removal of soft side muscles (Pectineus and Sartorius)
- Thickness or portion weight

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
- Benefits from tenderization
- Slice thin for fajitas, pasta, stir-fry and sandwiches
- Dice for roast beef hash
- Country-fried steak



Photo courtesy of BeefItsWhatsForDinner.com.

TOP ROUND CAP STEAK

1169 Beef Round, Top (Inside), Cap

MAY SPECIFY
- Thickness or removal of surface fat
- Removal of connective tissue

RECOMMENDED MENU APPLICATIONS
- Benefits from tenderization
- Slice for French Dip and Italian beef sandwiches
- Dice for roast beef hash
- Marinate
- Broil and slice
- Cut into cubes for soups and stews

COOKING METHOD
Moist or dry heat



OUTSIDE ROUND (BOTTOM ROUND FLAT)

171B Beef Round, Outside Round (Flat)

MAY SPECIFY
- Removal of heavy connective tissue

RECOMMENDED MENU APPLICATIONS
- Braise (moist heat) in sauce for tender steak entrée
- Slice to serve over pasta
- Country fried steak
- Pound thin and sear

COOKING METHOD
Moist or dry heat

EYE OF ROUND

171C Beef Round, Eye of Round



MAY SPECIFY
- Thickness or removal of surface fat
- Removal of heavy, connective tissue

RECOMMENDED MENU APPLICATIONS
- Benefits from tenderization
- Roast whole and slice as entrée
- Slice thinly for sandwiches, salads, soups and stews
- Carpaccio

COOKING METHOD
Moist heat



SIRLOIN TIP (KNUCKLE)

167A Beef Round, Sirloin Tip (Knuckle), Peeled

MAY SPECIFY
- Removal of fat (peeled)

RECOMMENDED MENU APPLICATIONS
- Slice thin for Philly cheese steak and roast beef
- Cut thicker for Swiss steak
- Cut into cubes for soups and stews

COOKING METHOD
Moist or dry heat

HEEL

171F Beef Round, Heel



RECOMMENDED MENU APPLICATIONS
- Grind for ground beef
- Cut into cubes for soups and stews

COOKING METHOD Moist heat



Photo courtesy of BeefItsWhatsForDinner.com.

STEAMSHIP ROUND

166B Beef Round, Rump and Shank Partially Off, Handle-on

MAY SPECIFY
- Removal of shank meat
- Thickness of surface fat

RECOMMENDED MENU APPLICATIONS
- Slice for roast beef entrée, sandwiches and salads
- Ideal for carving stations and buffets

COOKING METHOD
Dry heat – slow roast

All items available upon request.

GROUND BEEF



GROUND BEEF

137 Ground Beef, Special

ORDER BY SPECIFIC PRIMAL PORTIONS
- Style 1: Ground Beef, Special
- Style 2: Ground Beef, Chuck
- Style 3: Ground Beef, Round
- Style 4: Ground Beef, Sirloin

ORDER BY SPECIFIC FAT CONTENT
Fat Content: Unless otherwise specified, the fat content shall be 20% fat. The purchaser may specify a different fat content provided it does not exceed 30%.

RECOMMENDED MENU APPLICATIONS
- Burgers and sliders
- Filling for sandwiches, wraps, chili, meatloaf, soup, stroganoff and pasta topping

All items available upon request.

Certified Angus Beef® brand AGING GUIDELINES

TEMPERATURE:
- Optimum cooler temperature: 33-36°F

  In this temperature range, natural enzymes in the meat break down proteins within the muscle fibers, leading to improved tenderness and enhanced flavor.

DURATION:
- *Certified Angus Beef*® brand expectation: minimum of 21 days

SPECIFIC RECOMMENDATIONS/EXCEPTIONS:
- Top sirloins: recommend minimum of 28 days
- Serratus ventralis (chuck roll, under blade portion/Denver cut): recommend minimum of 28 days
- Tenderloins: expect minimum of 14 days
- Teres major: expect minimum of 14 days
- Flat iron: recommend less than 21 days
- Subprimals used in low temperature/long cooking time applications, such as briskets,may be aged at the partner's discretion

DO NOT AGE:
- Grinds
- Whole primals sourced as grinding material



COOKING METHODS

DRY COOKING OPTIONS:
- Roast
- Grill
- Broil
- Sauté
- Pan fry

MOIST COOKING OPTIONS:
- Braise
- Stew

Check out our full carcass breakdown.

Think you’re the ultimate meathead?
Prove it. Take the beef cuts trivia challenge.

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91-309-2 PRS#21961



COLD CUTS



Beef Pepperoni Sliced

2 x 6 LB USA



Beef Pastrami

2 x 7 LB USA



Hot Dog Rastelli

USA



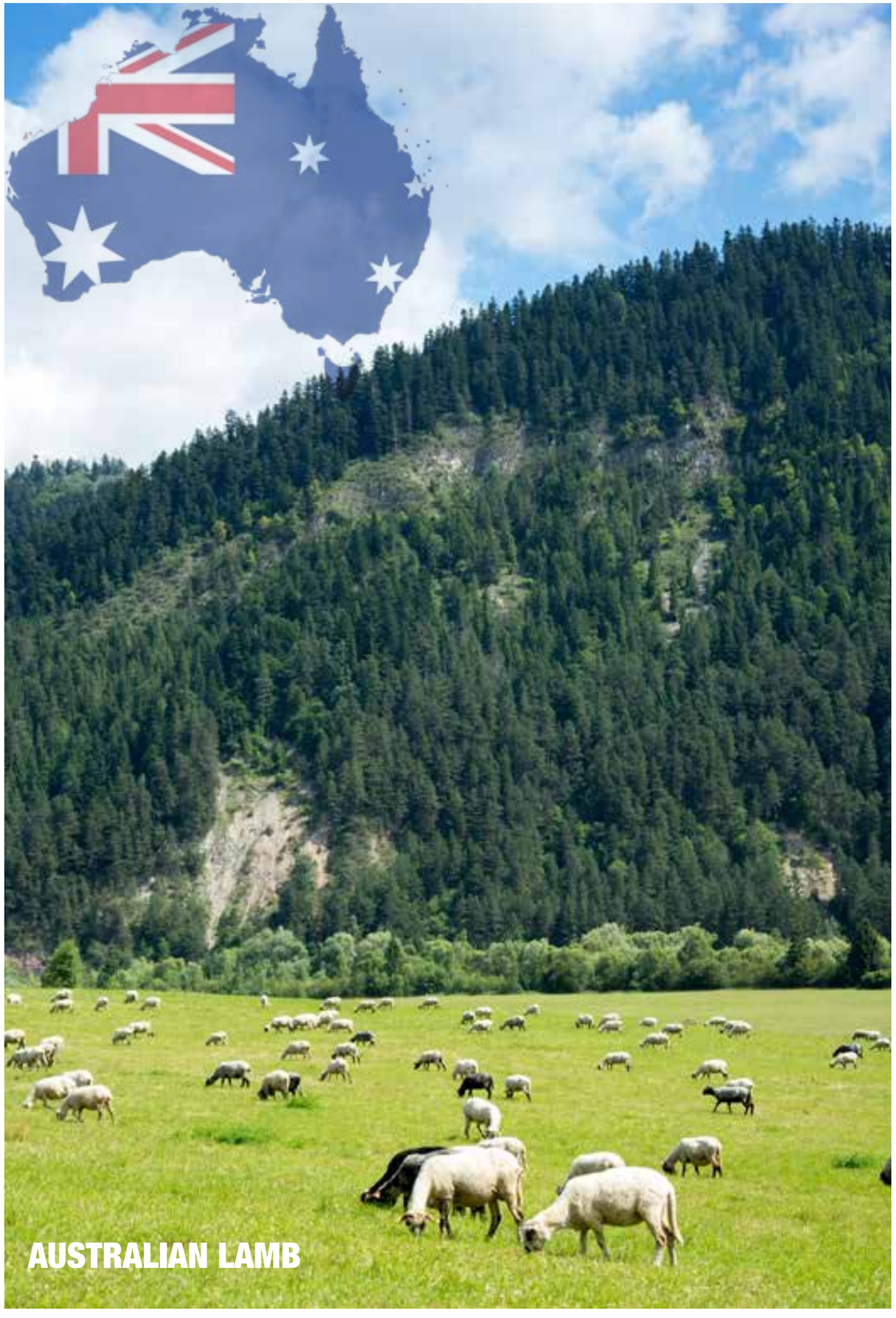
Breakfast Sliced

Beef - Turkey - Veal (USA)

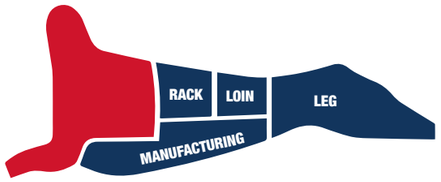
Rastelli
Beef: 4 x 2.5 LB
Veal: 15 x 1 LB

RASTELLI
FOODS GROUP





FOREQUARTER





Lamb Neck is prepared from a carcase by a cut between the 3rd and 4th cervical vertebrae. A great option for slicing in chops and grilling.



Neck Fillet Roasts are prepared from a Forequarter by removing the Oyster Blade, Shank, Breast & Flap. High marbling makes this cut a stand out for tenderness and full of flavour.



The Oyster Shoulder is a prepared from the Forequarter, with the blade bone and shank remaining. A great option for roasting and easy to carve.



Banjo Cut Shoulder is prepared from an Oyster Cut Shoulder, trimmed into an oval shape.

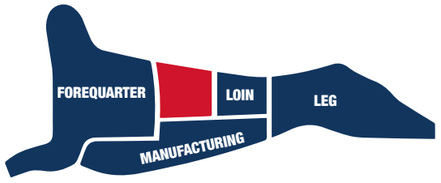


Boneless, rolled and netted, our **BRN Shoulder** is prepared by removing all the bones and cartilage from a Bone in Square Cut Shoulder. This cut is great for roasting or enjoy it slow cooked.



Prepared from the Forequarter, the **Shoulder Rack** is a delicacy for those looking for an inexpensive substitute for a Standard Rack. A simple and tasty option for roasting for grilling.

RACK





Our **Standard Rack** option is one of the most popular cuts purchased to roast. Tail option of 4 inch or 3 inch.



A **Rack Cap Off** is derived from our Standard Rack through the removal of the cap. This product is great for slicing into cutlets or as a roasting dish.



Our **Rack Cap On, Frenched**, is a great option for cutlets to grill or roasting.

Frenching Options:

- 4×2 inch
- 3×2 inch



Rack Cap Off – Frenched is the leanest option available in our racks. A brilliant option for cutlets to grill or roast.

Frenching Options:

- 4×2 inch
- 3×2 inch
- 3×1 inch

LOIN



The **Loin** is derived from the middle of the carcase with the flap removed. Typically, our loin is purchased for further butchery into loin chops for grilling.



Our **Shortloin** is derived from the loin by the removal of specific ribs, with a 1 inch tail. Most popular use is further cut butchery down to loin chops for grilling.



A **Shortloin Pair** is prepared from a carcase by a straight cut through the lumbar vertebra to clear the tip of the ilium. Typically, the Shortloin Pair is sliced down the middle and broken into lamb chops for grilling.



Our **Boneless, Rolled Shortloin** is derived from the Shortloin, through the removal of all bones, rolled and strung. A versatile cut, this is a great option for roasting, grilling or cut into chops.



Eye of Shortloin is a portion of the Backstrap. Tender, lean and boneless. Similar to the Boneless, Rolled Shortloin, the Eye of Loin is versatile and can be grilled, roasted, diced or sliced into steaks.



The **Tenderloin** is the most tender cut found in the carcass. Similar to the Tenderloin found in a beef carcass, but smaller, it is may be grilled or diced.



The **Tenderloin – Butt off** is the most tender cut found in the carcass.

Derived from the end of the Tenderloin, the **Tenderloin Butt** is tender piece of meat, great for quick grilling.

MANUFACTURING



Breast and Flap is a popular cut enjoyed through Asia. Prepared from a Breast and Flap with all bones and cartridge removed. A great option for hot pot dishes and grilling.



The **Flap Bone In** is prepared from a Breast and Flap by a straight cut between the 5th and 6th ribs. This cut is great for grilling or slow cooking.



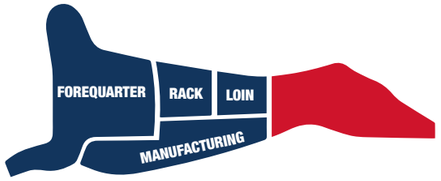
The **Flap Bonless** is prepared from a Breast and Flap by a straight cut between the 5th and 6th ribs. This cut is great for hot pot dishes and grilling.



The **Flap Bone In** is prepared from a Breast and Flap by a straight cut between the 5th and 6th ribs. This cut is great for grilling or slow cooking.

All items available upon request.

LEG





With the Chump and Shank retained, our **Bone In Leg – Chump On** is one of our most popular cuts for roasting or slow cooking.



Bone In Leg Chump Off Shank Off, is prepared from a Leg Chump Off by removing the Shank. A great option for the family Sunday roast.



Our **ABO Lamb Leg Chump On** is prepared from the removal of the aitch bone and knuckle tip, leaving only the femur bone. This leg cut is great for roasting.



Our **ABO Lamb Leg Chump Off** is prepared from the removal of the aitch bone and knuckle tip and chump, leaving the femur bone. Another great cut for roasting and easy to carve.



Just like our Foreshank, the **Hindshank** is a tasty flavoursome cut for the slow cooker.



Our **Lamb Leg Chump On** is prepared from a Bone in Lamb Leg Chump on with all bones, cartilage, sinew, ligamentum nuchae and lymph nodes removed. A great cut for further butchery or roasting.



Our **Boneless Leg Chump Off Shank Off**, is prepared from a Leg Chump On by the removal of the chump and shank, all bones, cartilage, tendons and lymph nodes. This is a great cut for roasting or breaking down into individual muscles for steak or diced products.

Completely **Boneless**, our **Lamb Leg Chump On Shank Off** is prepared from a Leg Chump On by the removal of the shank (extensor) at the stifle joint. Great for roasting or further butchery.



Leaving the fat on for full flavour, the **Boneless Chump** is great for grilling, roasting, pan frying or breaking down into steak cuts.



Our **Rump** is prepared from a Chump by the removal of the tail and cap muscle. This is a small cut, making is easy for many dishes such as steaks, dicing and stir-frying.



A **Silverside** is prepared from a Leg by separating the primal through the seams between the Silverside and Knuckle and the Silverside and Topside. The second largest muscle, the silverside is great for steak cuts, slow cooking or roasting.



Our **Knuckle** is prepared from a Boneless Leg by separating the primals through the seams between the Knuckle and Topside and the Knuckle and Silverside. A great product for steaking, slow cooking or roasting.

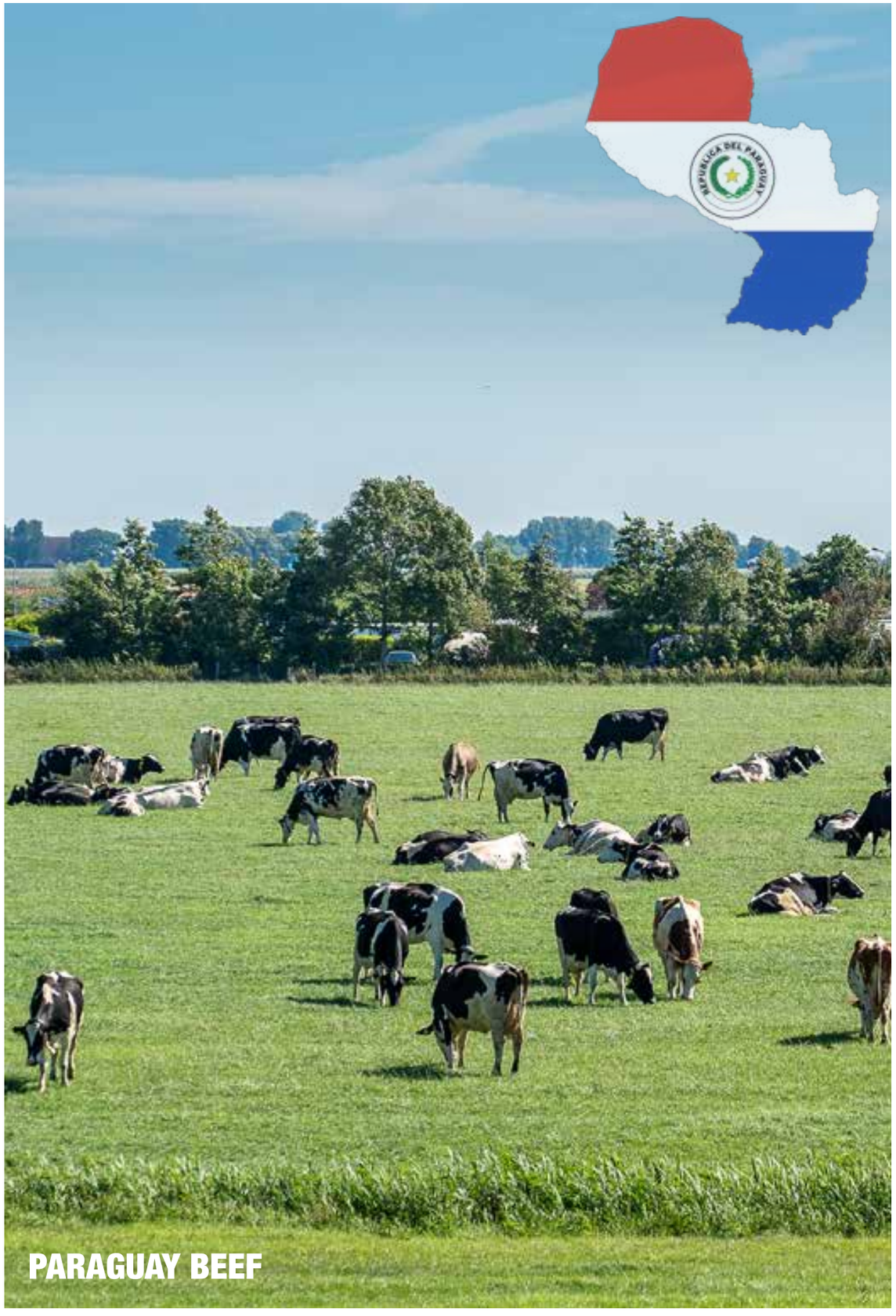


The **Topside** is the largest muscle on the lamb leg. Completely boneless, the Topside is great for a range of cuts such as roasting, dicing, steaks and stir frying.

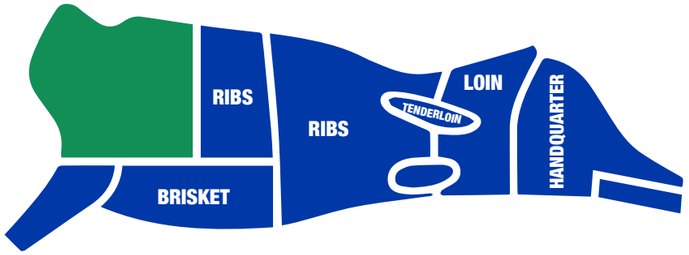


6 way cut

All items available upon request.



FOREQUARTER





The **Shin Shank** is derived from either Forequarter/Hindquarter legs. Enjoyed roasted or braised to excite the mouth-watering juices from the bone.



Our **Chuck** is prepared from a Forequarter by the removal of the Rib Set at the specified rib number. The chuck is a common primal used for diced meat in casseroles.



Smoked and roasted or sliced into think steaks for searing, the **Chuck** Eye Roll is prepared from the chuck by the removal of the neck.



Smoked and roasted or sliced into think steaks for searing, the **Chuck Eye Roll** is prepared from the chuck by the removal of the neck.



The **Chuck Tender** is a conical shaped muscle derived from the blade bone. A great cut for slicing into steaks and grilling, braising or enjoy as a roast.

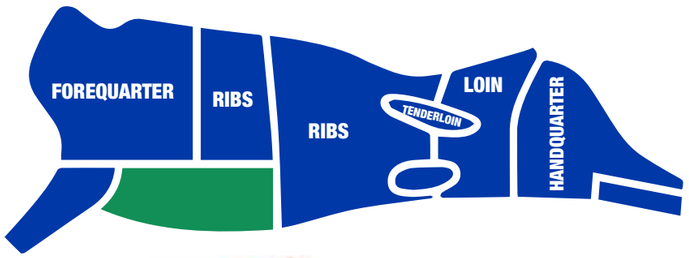


Perfect for the Sunday roast, the **Bolar Blade** is derived from the Blade and includes a large portion of the triceps group of muscles.



Our **Oyster Blade** is prepared from the blade by the removal of the Bolar Blade. Enjoyed sliced into Oyster Blade Steaks.

BRISKET





The **Brisket Point End** is prepared from a Brisket by the removal of the Navel End and is a popular item for smoking or slow cooking.



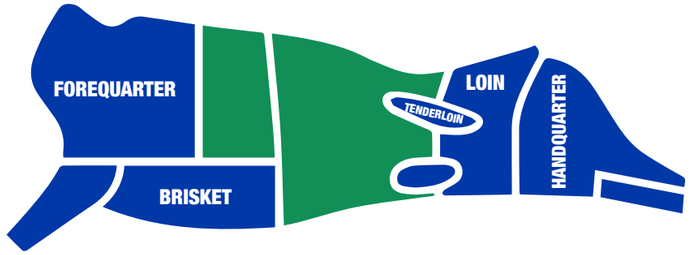
Brisket Point End (Deckle Off) is prepared from a Brisket by the removal of the Navel End portion and is a popular item for smoking or slow cooking.



Best enjoyed smoked and slow cooked, the **Brisket Navel End** is prepared from a Brisket by the removal of the Point End and following the caudal edge of the specified rib.

All items available upon request.

RIBS





Our **Cube Roll**, also known as the Scotch Fillet or Rib Eye, is prepared from the Forequarter. A cut of pure tenderness, enjoy it as a roast or grill it either whole or in steaks.



Ribs Prepared (Bone In Ribeye) are derived from a Forequarter after the removal of the Brisket and Chuck Square Cut. Broken down into individual steaks and cooked on the grill, the bone left in provides extra flavour for the palette.



The **Tomahawk** is prepared from a Cap-off OP Rib. Bone length and Frenching is 200mm – 280 mm. This primal is broken down into individual ribs for a Tomahawk steak.



Derived from the Ribs Prepared, by the removal of the Cap and Frenched to 75mm is our **OP Rib – Cap Off – Frenched**. Just like the Tomahawk, this cut is best prepared as individual steaks and cooked on the grill.



Enjoy seasoned and cooked slowly, **Short Ribs** are prepared from a Forequarter after the removal of the Brisket, Ribs Prepared and Chuck Square Cut.



Similar to Short Ribs, the **Chuck Short Ribs** are enjoyed when cooked slowly. Derived from a Chuck they comprises of the ribs, intercostal muscles and the major portion of the M. serratus ventralis.



Often enjoyed slowly cooked, accompanied with a marinade, **Chuck Rib Meat** is prepared from a Chuck after the removal of the Brisket and Chuck Roll.



From the portion of rib meat remaining after the removal of the Chuck Roll you find **Chuck Meat**, great for thinly slicing and grilling or dicing for casseroles.

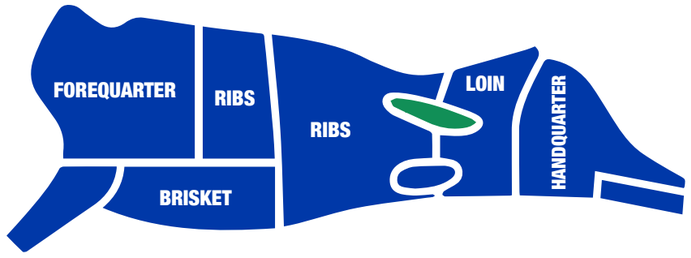


Intercostal muscles are derived from the muscle in between the ribs.



A popular cut for slicing thinly and grilling, the **Inside Skirt** is located on the inside abdominal wall of the hindquarter.

TENDERLOIN



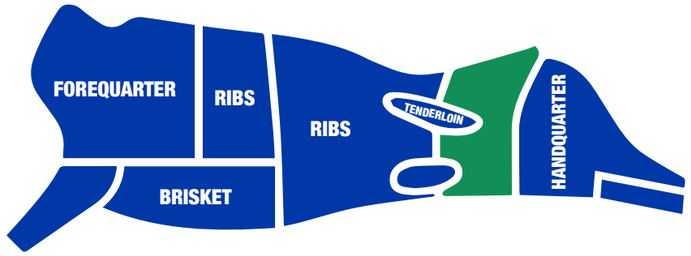


Stated in the name itself, our **Tenderloin** (Eye Fillet) is arguably the most tender cut on the carcase. Prepared from the Hindquarter and the side strap muscle remains attached. A great cut to be separated into individual eye fillet steaks and grilled.



Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the Short Loin. Perfect roasted or grilled on the barbeque.

LOIN





The **Short Loin** is prepared from a Hindquarter. This primal is generally purchased for further butchery and is commonly sliced into T-Bone steaks.

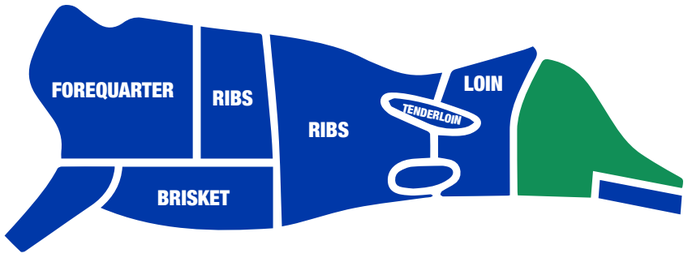


Derived from the Hindquarter, with the Flank removed, our **Striploin** is the perfect cut whether it be prepared as a roast or as a popular porterhouse steak.



Enjoyed sliced into steaks, the **Steak Ready Striploin** is prepared from the Striploin, with subcutaneous fat trimmed 2-1 inches on the dorsal edge.

HANDQUARTER





Corned and slow cooked, the **Silverside** is situated lateral/caudal to the femur bone and attached to the aitchbone and is removed by following the natural seam between the Thick Flank and Topside. This cut is most commonly corned and slow cooked.



Corned and slow cooked or roasted, the **Outside** is prepared from the Silverside by the removal of the heel muscle.



Outside Flat is prepared from an Outside by the removal of the Outside Flat along the natural seam between the Eye Round and the Outside Flat. Another great option for corning and slow cooking.



The Eye Round is prepared from the Outside by following the natural seam between the Outside Flat and the Eye Round separating the two muscles. Commonly enjoyed as a roast, it can also be sliced into lean steaks, perfect for grilling.



Outside Meat is prepared from an Outside by separating the Outside Flat and Eye Round along the natural seam.



A great cut for roasting or further butchery for steaks, the **Topside** is situated at the caudal and medial to the femur bone and removed by following the natural seam between the Thick Flank and Silverside.



Topside Cap Off is prepared from the Topside. With the cap removed, cooking methods are similar to the Topside, roasted and sliced into steaks.



Topside Cap consists of the M. gracilis muscle removed from the Topside along the natural seam.



Thick Flank is removed along the natural seams between the Topside and Silverside. The patella, joint capsule and surrounding connective tissue are removed. To experience the full flavour of this cut, the thick flank is best seared and then roasted.

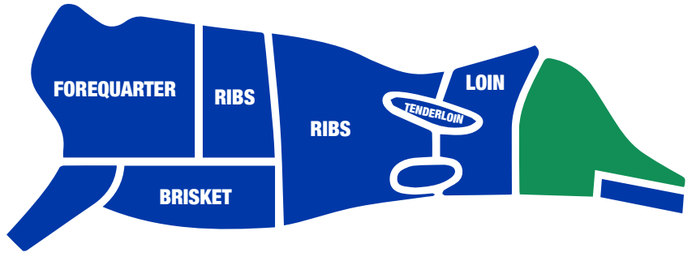


A **Thin Flank** is prepared from a Hindquarter cut, comprising of a strong meat grain running in a single direction. This is perfect for think steaks or stir fry dishes.

All items available upon request.

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HANDQUARTER





Our **Knuckle** is derived from a Thick Flank by removing the cap muscle and associated fat. It is exceptionally lean and is commonly used for roasts or cut into smaller cubes for kebabs.



Commonly enjoyed as a roast or purchased for further butchery, the **Rump** is prepared from a Sirloin Butt by the removal of the abdominal muscles from the tail.



Derived from the Rump, our **D-Rump** is prepared by the removal of the tail by a cut following the natural seam of the beginning of the tail. Similar to the Rump, the D-Rump is commonly enjoyed as a whole roast, broken down into individual muscle roasts or sliced into rump steaks.



A **Rostbiff** is derived from a Rump and is enjoyed roasted or grilled either whole or cut seamlessly across the grain into flavoursome steaks.



Great for roasting or grilling, the **Rump Cap** is prepared from a Rump by removal of the cap muscle along the natural seam.



Our **Tri-Tip** is the portion of the triangle shape muscle separated from the Rump and is enjoyed as small roast or cooked quickly on a high heat on a grill.



Flap Meat is prepared from the Internal Flank Plate with the thin tapered ends of the muscle trimmed. Enjoy thinly sliced and grilled on a high heat.



The **Shin /Shank Hindquarter** is removed by a cut through the stifle joint removing the tibia/tarsal bones including the surrounding flexor muscle groups. Although slightly larger than the forequarter, the hindquarter shank can also enjoyed roasted or braised.



Our **Taiwan Shin Shank** (Shin – Special Trim) is prepared from the Shin / Shank with the muscles seamed into their individual groups.

Groups A, C, E & F



All items available upon request.

TURKEY



Turkey Breast

USA



Turkey Thigh Meat

5 - 10 LB USA



Whole Turkey

16 - 24 LB USA

CHICKEN

AURORA COOP



Chicken Leg Boneless

Brazil



Chicken Breast

6 x 2 KG Brazil



Chicken Leg Boneless / Skinless

Brazil



Chicken Wings

6 x 2 KG Brazil

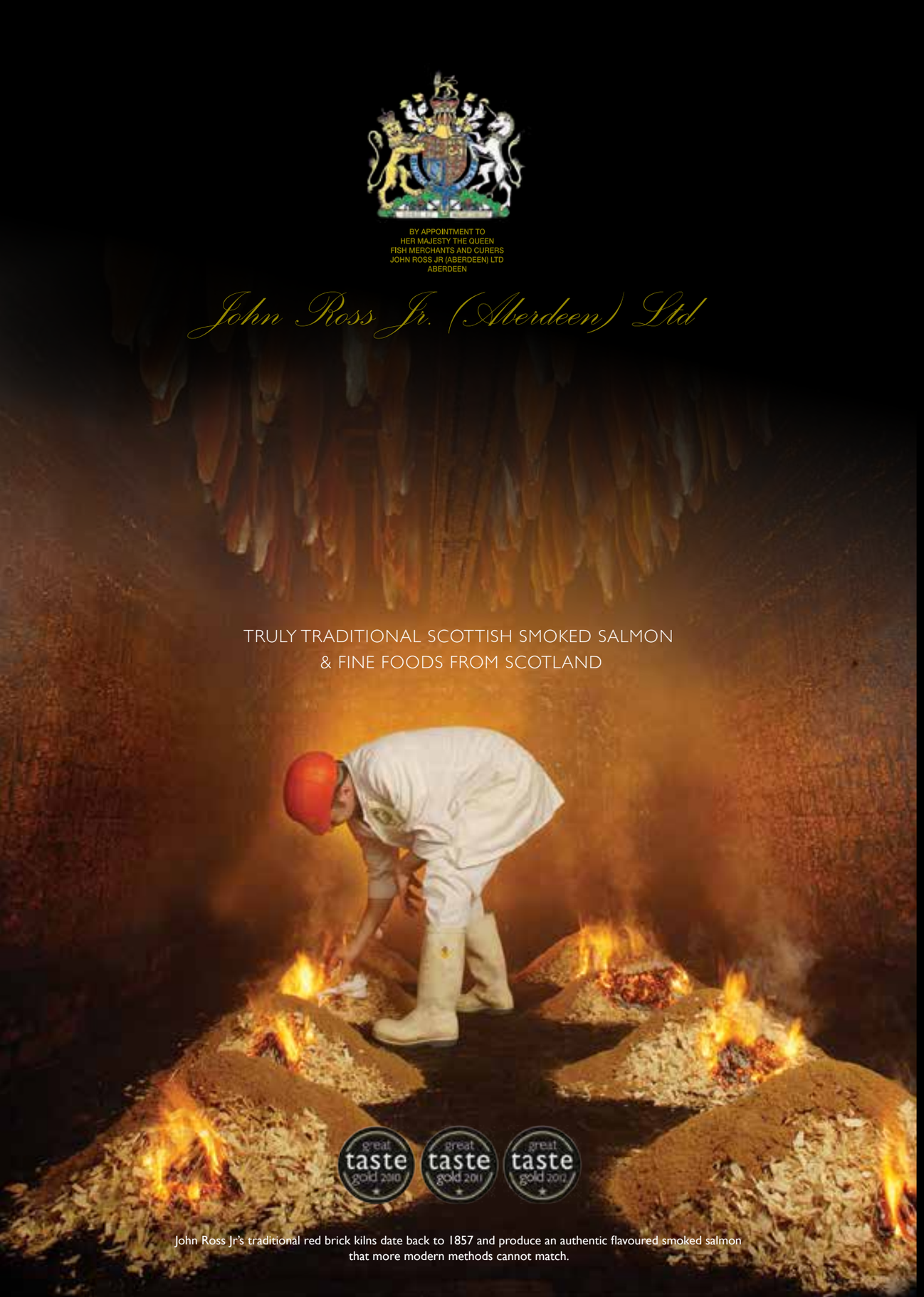


All items available upon request.

BY APPOINTMENT TO
HER MAJESTY THE QUEEN
FISH MERCHANTS AND CURERS
JOHN ROSS JR (ABERDEEN) LTD
ABERDEEN

John Ross Jr. (Aberdeen) Ltd

TRULY TRADITIONAL SCOTTISH SMOKED SALMON
& FINE FOODS FROM SCOTLAND



John Ross Jr's traditional red brick kilns date back to 1857 and produce an authentic flavoured smoked salmon that more modern methods cannot match.

Our History

Since our award winning family smokehouse opened its doors in 1857 we have produced Scottish smoked salmon in the truly traditional way.

Using red brick kilns dating back to the 19th century, our master smoker hangs the salmon over smouldering fires of oak and beech chippings. This time-honoured and rarely used cold smoking method produces the most succulent flavour and tender textured smoked salmon available today.

Family Affair







AS AN INDEPENDENT FAMILY-RUN BUSINESS OUR PASSION IS TO PRODUCE SMOKED SALMON TO THE HIGHEST QUALITY.

It is this passion that has won the hearts and the palates of discerning food aficionados throughout the world including highly acclaimed chefs. Our smoked salmon can now be enjoyed in over 36 countries worldwide and is found in the finest hotels and restaurants, retail outlets, multiples and delis.

One of our proudest accolades is that we are a Royal Warrant holder, having supplied Her Majesty the Queen and the Royal network of kitchens with fresh and smoked fish for over 25 years. This Royal Warrant provides the ultimate stamp of approval.

Over the years we have worked hard to build an excellent reputation for superior quality and service and our commitment to this is displayed in every aspect of production and distribution.





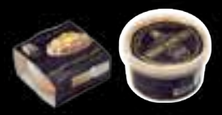












Range

We are firm believers that speciality-smoked salmon should only be created to enhance flavour – that is why we have taken our time over the decades to create some very special flavours including Tea Smoked Salmon (smoked with Lapsang Souchong tea), Whisky Smoked Salmon (infused with Balvenie Whisky) and Kiln Roasted Salmon with Honey & Mustard Seeds.

Standards

We are fully BRC accredited, having achieved Grade A for four consecutive years, and use HACCP as part of our ongoing quality management system. Our premises have tripled in size over the last 10 years and whilst most of our preparation methods are carried out by hand, the machinery that we do use is state-of-the-art and used to create the best possible results.

Provenance

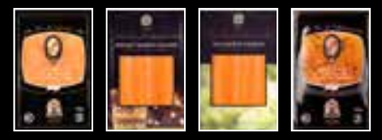
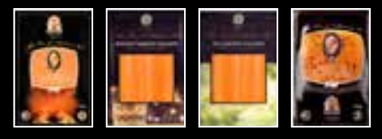
We use the highest quality farmed Atlantic salmon. The salmon are hand reared and fed by hand, which allows for close observation and meticulous attention to animal welfare. Lowstocking densities ensure that the fish have room to move freely and grow up healthily. The salmon are fed on a healthy, omega 3 packed diet of fish trimmings.

great taste gold 2010 · great taste gold 2011 · great taste gold 2012

For further information please contact:
Vicky Leigh, Sales Director,
T: +44 (0)1483 224900
E: vicky@johnrossjr.com

All items available upon request.

PRODUCTS	SLICE OPTIONS
100g Smoked Salmon range	
Classic Traditional Smoked Salmon	DCUT/LSLICE
Whisky Infused Smoked Salmon	DCUT
Tea Smoked Salmon (Lapsang Souchong)	DCUT
Strong Smoked Salmon	DCUT
Peppered Smoked Salmon	DCUT
200g Smoked Salmon range	
Classic Traditional Smoked Salmon	DCUT/LSLICE
Whisky Infused Smoked Salmon	DCUT
Tea Smoked Salmon (Lapsang Souchong)	DCUT
Strong Smoked Salmon	DCUT
Peppered Smoked Salmon	DCUT
454g Smoked Salmon range	
Classic Traditional Smoked Salmon	DCUT/LSLICE
Whisky Infused Smoked S almon	DCUT
Smoked Salmon Sides (0.9-1.3k, 1 kilo fixed, 1-1.5k)	
Classic Traditional Smoked Salmon	Whole/DCUT/LSLICE
Whisky Infused Smoked Salmon	Whole/DCUT
Tea Smoked Salmon (Lapsang Souchong)	Whole/DCUT
Strong Smoked Salmon	Whole/DCUT
Peppered Salmon	Whole/DCUT
Super Premium Smoked Salmon Traditional range	
Balmoral Fillet 300-400g	Whole
Banqueting Side 1kg	LSLICE
Hot Roasted (Kiln Smoked) Salmon Retail Packs	
Traditional 160g	
Honey & Mustard Seeds 160g	
Pulled Traditional 140g	
Pulled Honey & Mustard Seeds 140g	
Pulled Cajun Spiced 140g	
Smoked Trout range	
Smoked Trout Traditional Side	Whole/DCUT
Smoked Trout 500g	DCUT
Smoked Trout 200g	DCUT
Gravadlax	
Unsliced Trimmed Sides Gravadlax	WHOLE
Sliced Sides Gravadlax	DCUT
Sliced Gravadlax Pack 200g	DCUT
Trio of Gravadlax	DCUT
Sliced Sides Beetroot Gravadlax	DCUT
Sliced Sides Pimms Gravadlax	DCUT
Sliced Sides Lemon & Herb Gravadlax	DCUT
Pates & Deli range	
Smoked Salmon Pate 115g	
Smoked Salmon Pate 500g	
Smoked Mackerel Pate 115g	
Smoked Mackerel Pate 500g	
Prawn Cocktail 115g	
Prawn Cocktail 400g	











Note: images of products are not to scale

SMOKED FILLET



Smoked Eel

500 g



Smoked Mackerel

Plaina



Smoked Mackerel

Peppered



Smoked Trout

Plain

FROZEN SEAFOOD



Whole Lobster

0.4 - 1 KG



Lobster Tail



Sand Lobster

20% Glaze



Crab Stick

20 x 500 gm



Snow Crab Meat

Crab Meat



Scallops King



Mussel Meat



Mussel in Half Shell



Mussel in Shell



Clams



Squid Tube



Squid Rings



Baby Octopus



Octopus



Tuna Fillet



Salmon Fillet - Skin Off



Salmon Sashimi Fillet



Salmon Fillet - Skin On



Flounder Fillet



Cream Dori Fillet



Cod Fillet



Pollack Fillet



Seabass Fillet



Marinated Cod Fillet



Hamour Fillet



Red Snapper Fillet



Swordfish Fillet

FROZEN SHRIMPS



Frozen Shrimps - Tail On

8/12 - 11/15 - 16/20 - 21/25 - 26/30



Frozen Shrimps - Tail Off

v16/20 - 21/25 - 26/30



FRESH CHEESE



Smoked Scamorza

250 g



Goat Cheese

1 KG



Goat Cheese

150 g



Mozzarella

1 KG



Mozzarella Balls

5 x 500 g



Mozzarella Buffalo

125 g



Burrata

350 - 125 g



Burrata

350 - 125 g



Burrata

350 - 125 g

CHILLED / FROZEN CHEESE



Swiss Cheese Gruyere

1.97 KG



Manchego

3 KG



Parmesan Granopadano

Italy



Parmigiano Reggiano

4.5 KG



Fontal

2.768 KG



Comte Green Band

3 KG



Danish Blue

Denmark



Brie

France



Gouda Wheel

Holland

AZZAD



Pecorino Romano

7.186 KG



Cream Cheese

10 x 3 LB



Gargonzola

1.5 KG



Provolone

6KG



Pepper Monterey Jack

5 LB



Yellow & White Mild Cheddar

5 LB



Camembert

125 g



Yellow Mild Cheddar

8 x 2.5 KG



Monterey Jack

France



French Emmental

France



Swiss Emmental

King Cuts



White Mild Cheddar

8 x 2.5 KG



Sliced Cheddar

28 x 21 g



Edam

Holland



Frozen Mozzarella Block

2.3 KG



Frozen Shreded Parmesan

6 x 2 KG



Parmesan Grated / Sprinkled

750 g

AZZAD



Dairy

Mondial foods is specialized in the sourcing and marketing of an extensive range of dairy products worldwide. Milk powders, cheese, UHT milk and butter are the main dairy products for export and trading for Mondial Foods. Through long term relationships with multiple trustworthy manufacturers Mondial Foods offers flexible solutions for the following food sectors: Industry, Food service, Retail & Wholesale.
Milk Powder

By delivering milk powder in a variety of compositions, packing sizes and origins according to customers' requirements, Mondial Foods is very flexible. Our milk powders can be packed in 25 kg, 10 kg or sachets under our brands Mondy®, DIDI®, Polly® or Capitaine® however a private label is a possibility depending on volumes.

- Full Cream Milk Powder
- Skimmed Milk Powder
- (Instant) Fat Filled Milk Powder
- Dairy ingredients





Cooking Cream

1 Ltr - Germany



Whipping Cream

1 Ltr - Germany



Whipping Cream

1 Ltr - France



Unsalted, sweet creamy butter

25 KG - 82%

PONS

Selección Familiar

FROM TERROIR TO THE WORLD



INFUSED BLACK TRUFFLES

Extra Virgin Olive Oil Infused ***100 ML***

- Slowly infused with Black Truffles
- Finishing Oil
- Use for dressing

RECOMMENDED FOR:

Omelette · Foie-Gras · Meat · Egg

INFUSED WHITE TRUFFLE

Extra Virgin Olive Oil Infused ***100 ML***

- Infused with specially selected white truffles
- Finishing Oil
- Use for dressing
- Extra-Intense aroma & flavor

RECOMMENDED FOR:

Pasta · Rice · Meat · Soup





TRADITIONAL

Extra Virgin Olive Oil

- Unique blend cornicabra & arbequina
- Well balanced
- Fresh aroma
- Slightly peppery finish
- Everyday uses

RECOMMENDED FOR:

Salad · Fish · Vegetables · Meat · Pasta · Rice

POMACE

Olive Pomace Oil & Extra Virgin Olive Oil

- Intense aroma
- Robust & smoothly flavoured

RECOMMENDED FOR:

Frying



AZZAD



BALSAMIC GLAZE

With Aceto Balsámico di Modena IGP

- Rendered to a sweet creamy consistency
- Finishing Vinegar
- Sweet and Sour taste
- Natural Ingredients

Easy to use and naturally versatile, this cream dressings add a sweet and sour note that brings out the flavour in every dish. Can also be used to garnish dishes with mouthwatering decorations. A timeless classic.

RECOMMENDED FOR:

Cheese · Meat · Ice Cream · Fruit



TABASCO® SEASONING 125ml.

Extra Virgin Olive Oil Infused

- Late-harvest arbequina olives
- Delicate base
- Elegantly sweet and pleasant flavor
- Two-month blending process
- Infused with Tabasco® brand Chrused Red Pepper

RECOMMENDED FOR:

Pizza · Pasta · Vegetables · Egg · Meat · And more...

RECOMMENDED FOR:

Salad · Fish · Vegetables · Meat · Pasta · Rice

TRADITIONAL

Extra Virgin Olive Oil

- Unique blend cornicabra & arbequina
- Well balanced
- Fresh aroma
- Slightly peppery finish
- Everyday uses





Pons Pack Trufas Boutique



BALSAMIC

Aceto Balsámico di Modena 1.10 density

- Selected concentrated Trevino and Lambrusco grape must
- Cooked must & Vinegar
- Well balanced taste and marked acidity
- Caramelized fruit sugar aroma
- Natural Brown color

RECOMMENDED FOR:

Salad · Meat

AZZAD

PONS

Selección Familiar

FROM TERROIR TO THE WORLD

CHARBONNEAUX
BRABANT
1797



Classic Recipes

MUSTARDS



WHOLE GRAIN
MUSTARD

Rustic, strong & refined.
Perfect to make mayonnaises or sauces.
PCS: 200 GM
1 KILOGRAM
CARTON: 72 X 25 GMS

DIJON
MUSTARD

Traditional recipe.
Strong & smooth. To accompany red or white meat, fish & vegetables !
CARTON: 72 X 25 GMS
PCS: 1 KILOGRAM





SWEET HONEY
MUSTARD

Sweet & creamy, made with %10 honey & balsamic vinegar.
Additives free
200 GM

Made in France

CHARBONNEAUX-BRABANT
1797

Technical informations

MUSTARDS

ALL THE RECIPES AVAILABLE

DIJON	Preservative Free	PROVENCE HERBS	Preservative Free
WHOLE GRAIN	Preservative Free	FINE HERBS	
AMERICAN YELLOW		TARRAGON	Preservative Free
SWEET TURMERIC		CURRY	
CHAMPAGNE STYLE		WALNUT	
CHAMPAGNE OLD STYLE		LEMON ZEST & THYME	
HONEY	Preservative Free	TOMATO	
BALSAMIC HONEY		PROVENÇALE	
RED GRAPE MUST		HOT ENGLISH	Preservative Free
CIDER WHOLE GRAIN		ESPELETTE PIMENTO	
GREEN PEPPERCORN	Preservative Free	JALAPENO PIMENTO	Preservative Free
GARLIC & PARSLEY			

ORGANIC RECIPES AVAILABLE

DIJON	TARRAGON
WHOLE GRAIN	WALNUT
TURMERIC	GRAPE MUST
LEMON	GREEN PEPPER
HONEY & SPICES	NETTLES

FORMATS AVAILABLE



Made in France

Classic Recipes

VINEGARS

Vinegar doesn't contain any alcohol.
The % is for the acidity



RED GRAPE

VINEGAR 7%

Perfect balance between the acidity of vinegar & the aromatic power of red grape.

PCS: 500 ml



WHITE GRAPE

VINEGAR 7%

Very versatile vinegar.
Can be used to deglaze white meat, enhance a risotto ...

PCS: 500 ml



CIDER

VINEGAR 5%

Made from Normandy Cider.
Its fruity flavour goes perfectly with fish & chicken.

PCS: 500 ml



RASPBERRY

VINEGAR 7%

Authentic but atypical,
Rich & surprising flavours.

PCS: 500 ml



SHERRY

Made in Spain

VINEGAR 7%

Matured for two years in barrels.
Discover the full-bodied flavours from Andalusia.

PCS: 500 ml

Made in France

CHARBONNEAUX-BRABANT
1797

Technical informations

VINEGARS

ALL THE RECIPES AVAILABLE

REIMS CHAMPAGNE 7%	Preservative Free	SHERRY 7%	Preservative Free
RASPBERRY REIMS CHAMPAGNE 7%	Preservative Free	PROVENCE HERBS 7%	Preservative Free
CHARDONNAY 6%	Preservative Free	TARRAGON 7%	Preservative Free
MERLOT 6%	Preservative Free	WALNUT 7%	Preservative Free
CABERNET SAUVIGNON 6%	Preservative Free	LEMON 6%	Preservative Free
CIDER 5%	Preservative Free	FIG 6%	Preservative Free
AGED RED GRAPE 7%	Preservative Free	RICE 5% & 10%	Preservative Free
SHALLOT RED GRAPE 7%		CIDER & WALNUT 5%	Preservative Free
RASPBERRY RED GRAPE 7%		MANGO PULP 5%	
WHITE GRAPE 7%	Preservative Free	RASPBERRY PULP 5%	
WHITE BALSAMIC CONDIMENT 5.5%		TOMATO PULP 5%	
BALSAMIC OF MODENA 6%	Preservative Free	VERJUS	Preservative Free

ORGANIC RECIPES AVAILABLE

RED GRAPE 7%	BALSAMIC 6%
WHITE GRAPE 7%	NATURAL WHITE VINEGAR
CIDER 5%	RASPBERRY PULP 5%
UNFILTERED CIDER 5%	MANGO PULP 5%
SHERRY 7%	

FORMATS AVAILABLE

GLASS BOTTLES



Made in France



GRAPE SEEDS OIL

Light-coloured and delicate in flavour and scent, with a nutty quality.
Used primarily as an ingredient in cold dishes such as salad dressings.
PCS: 500 ml



CORNICHONS IN VINEGAR

Fresh pickles of Cornichons, Crunchy and tasty,
you can serve them with your burgers,
salads, and snacks, made with delicious spices
PCS: 685 gms
4.25 kg

Made in France



OLIO DI OLIVA
OLIVE OIL

L'**olio** extra vergine di oliva **La Corvinia** è ottenuto dalla spremitura a freddo delle migliori olive che gli conferiscono un carattere delicato e bilanciato. In grado di accompagnare ogni pietanza è l'ingredienteideale per esaltare tutti sapori senza appesantirli.

La Corvinia *extra virgin* ***olive oil*** *is obtained from the cold pressing of the best olives which give it a delicate and balanced character. Able to accompany any dish, it is the ideal ingredient to enhance all flavors without weighing them down.*

QUALITÀ 100% ITALIANA

PACKAGING

bottiglia | *bottle*



250ml **500ml** **1L**

tanica | *jarry*



5lt

OLIO DI OLIVA
OLIVE OIL



OLIO DI SANSA
POMACE OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OSN002	5 Lt x 4



OLIO EXTRAVERGINE D'OLIVA EU.
EU. EXTRAVIRGIN OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OEU001	5 Lt x 4



OLIO EXTRAVERGINE D'OLIVA IT.
ITALIAN EXTRAVIRGIN OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OIT001	5 Lt x 4



OLIO DI SANSA
POMACE OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OSN001	5 Lt x 2



OLIO EXTRAVERGINE D'OLIVA EU.
EU EXTRAVIRGIN OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OEU003	1 Lt x 12



OLIO EXTRAVERGINE D'OLIVA EU.
EU EXTRAVIRGIN OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OEU002	500 ml x 12



OLIO EXTRAVERGINE D'OLIVA IT.
ITALIAN EXTRAVIRGIN OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OIT002	500 ml x 12



OLIO AROMATIZZATO AL PEPERONCINO
HOT CHILLY OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OAR001	250 ml x 12



OLIO AROMATIZZATO AL TARTUFO
TRUFFLE OLIVE OIL

Cod. Art.	Confezionamento | Packaging:
OAR002	250 ml x 12

POMODORI
TOMATOES



POMODORI PELATI
PEELED TOMATOES

Cod. Art.	Confezionamento | Packaging:
PPL008	400 gr x 24
PPL001	2500 gr x 6



POMODORI CUBETTATO
CHOPPED TOMATOES

Cod. Art.	Confezionamento | Packaging:
PCB002	400 gr x 24
PCB001	2500 gr x 6



POLPA DI POMODORO
TOMATO PULP

Cod. Art.	Confezionamento | Packaging:
PLP007	4000 gr x 3



POLPA DI POMODORO IN BUSTA
TOMATO PULP IN BAG

Cod. Art.	Confezionamento | Packaging:
PLP005	5000 gr x 2



PASSATA DI POMODORO
MASHED TOMATOES

Cod. Art.	Confezionamento | Packaging:
PPL016	680 gr x 12



POMODORI CILIEGINO
CHERRY TOMATOES

Cod. Art.	Confezionamento | Packaging:
PPL011	400 gr x 24
PPL09	2500 gr x 6



PIZZA TOPPING
PIZZA TOPPING

Cod. Art.	Confezionamento | Packaging:
PLP003	4000 gr x 3



POMODORI SECCHI IN OLIO
SUNDRIED TOMATOES IN SUNFLOWER OIL

Cod. Art.	Confezionamento | Packaging:
PSC009	700 gr x 12
PSC007	3000 gr x 2



POMODORI SECCHI "CONTADINA"
"CONTADINA" SUNDRIED TOMATOES

Cod. Art.	Confezionamento | Packaging:
PSC008	300 gr x 12

POMODORI
TOMATOES



CONCENTRATO DI POMODORO 28/30%
TOMATO PASTE 28/30%

Cod. Art.	Confezionamento | Packaging:
PCN004	2200 gr x 6



POMODORI SECCHI IN BUSTA
SUNDRIED TOMATOES IN BAG

Cod. Art.	Confezionamento | Packaging:
PSC003	1000 gr x 10



TOMATO KETCHUP
TOMATO KETCHUP

Cod. Art.	Confezionamento | Packaging:
RVA042	2100 gr x 6

i selezionati



POMODORI PELATI GIALLI
YELLOW PEELED TOMATOES

Cod. Art.	Confezionamento | Packaging:
PPL006	2500 gr x 6



POMODORI DATTERINI ROSSI
SMALL DATTERINI TOMATOES

Cod. Art.	Confezionamento | Packaging:
PPL012	2500 gr x 6



POMODORI PELATI SAN MARZANO DOP
SAN MARZANO DOP PEELED TOMATOES

Cod. Art.	Confezionamento | Packaging:
PPL018	400 gr x 6
PPL007	800 gr x 6



POMODORI SEMI-SECCHI IN OLIO
SEMI-DRIED TOMATOES IN OIL

Cod. Art.	Confezionamento | Packaging:
PSC010	770 gr x 6



POMODORINI DEL PIENNOLO DOP
PIENNOLO CHERRY TOMATOES DOP

Cod. Art.	Confezionamento | Packaging:
PPL019	1000 gr x 6



POMODORINI GIALLI DEL VESUVIO
YELLOW CHERRY TOMATOES FROM VESUVIUS

Cod. Art.	Confezionamento | Packaging:
PPL020	980 gr x 6

laCorvinia

i selezionati per PIZZERIA

the selected for PIZZERIA







Ground Allspice

16 oz - USA



Chipotle Chilli Pepper

16 oz - USA



Crushed Red Pepper

13 oz - USA



Ground Black Pepper

6 oz - USA



Cajun Seasoning

650 g



Celery Salt

700 g



Paprika Powder Smoked

400 g



Extra Fancy Paprika

16 oz - USA



Garlic Salt

25 oz - USA



Motreal Steak

29 oz - USA



Motreal Chicken

23 oz - USA



Pepper Pink Whole

150 g



Garlic Powder

400 g



Ginger Powder

400 g



Onion Powder

20 oz - USA



Oregano Leaves

5 oz - USA



Taco Spices

24 oz - USA



Fajita Seasoning

24 oz - USA



Italian Herbs

170 g



Lemon Pepper

500 g



Cayenne Pepper

400 g

NATURAL SPICES



Tarragon Whole

75 g



Tex Mex Spicemix

700 g



Cayenne Pepper

400 g



Basil Cut

400 g



Ray Leaves Whole

150 g



Rosemary Cut

500 g



Majaron Whole

250 g



Garlic Granulate

500 g



Parsley

250 g



Sage Leaves

150 g - Belgium



Seasoned Salt

1.13 KG - 113 g - USA



Chilli Ancho Pods

500 g - Netherlands



Chilli Ancho Grounded

500 g - Netherlands



Chilli Ancho

85 g - Mexico



Fried Onion

500 g - Netherlands



Ground Cinnamon

510 g - USA



Juniper Berries

340 g - USA



Lemon Pepper

340 g - USA

AZZAD



Smoked Sea Salt

500 g - England



Sea Salt Flakes

250 g - England



Natural Rock Salt

500 g - England



Flavor Enhancer

1.1 KG - Knor





BORDE
DEPUIS 1920
AUVERGNE

Champignons sylvestres deshydratés

Dried wild mushrooms

Gamme food service déshydratée /

Food service range



Dried Forest Mushroom Mix

500 g - France



Dried Morels with Tail

500 g - France



Dried Shitake Mushrooms

500 g - France



Dried Funghi Porcini Extra

500 g - France



Dried Chanterelles

500 g - France

Nos champignons sylvestres sont cueillis par des connaisseurs avant d'être triés et nettoyés à la main.
Our wild mushrooms are gathered by skilled pickers before being sorted and cleaned by hand.



ITALIAN PASTA

DE CECCO
dal 1886

WHY TO CHOOSE DE CECCO PASTA

- SLOW DRYING – to better preserve the flavours and aromas of wheat and the natural color of the semolina in order to guarantee a Superior Quality pasta.
- THE BEST DURUM WHEATS – the best wheats from Italy, California and Arizona in terms of gluten quality, healthiness, protein content and organoleptic characteristics.
- COARSE GROUND SEMOLINA – it is used ground semolina to maintain the integrity of the gluten.
- COLD MAJELLA MOUNTAIN WATER – the daught is made with cold Majella mountain water at a temperature of lower than 15°C to ensure that the pasta remains perfectly firm when cooking.
- COARSE BRONZE DRAWING – the pasta is drawen with bronze draw plates to guarantee the ideal porosity to best capture the sauce.

DURUM WHEAT PASTA *Long shapes*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1301	QSXA012	Spaghetti DeCecco	500 g	24×	36 months
1308	QSXE011	Spaghettini DeCecco	500 g	24×	36 months
1304	QSXA007	Linguine DeCecco	500 g	24×	36 months
1311	QSX0006	Fettuccelle DeCecco	500 g	24×	36 months
1327	QSXE010	Fedelini DeCecco	500 g	24×	36 months
1330	QSX0009	Capellini DeCecco	500 g	24×	36 months
1339	QSX0018	Zita DeCecco	500 g	24×	36 months



DURUM WHEAT PASTA *Short shapes*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1300	QSXA041	Penne rigate DeCecco	500 g	24×	36 months
1306	QSXA024	Rigatoni DeCecco	500 g	24×	36 months
1303	QSXA034	Fusilli DeCecco	500 g	24×	36 months
1307	QSXE026	Mezzi rigatoni DeCecco	500 g	24×	36 months
1312	QSXE050	Conchiglie rigate DeCecco	500 g	24×	36 months
1313	QSXA093	Farfalle DeCecco	500 g	24×	36 months
1316	QSXE091	Orecchiette DeCecco	500 g	24×	36 months
1317	QSX0046	Gnocchi DeCecco	500 g	24×	36 months
1323	QSX0039	Pennoni rigati DeCecco	500 g	24×	36 months
1328	QSXE023	Tortiglioni DeCecco	500 g	24×	36 months
1329	QSXE088	Casareccia DeCecco	500 g	24×	36 months
1331	QSX0087	Cavatappi DeCecco	500 g	24×	36 months
1335	QSXA033	Chifferi rigati DeCecco	500 g	24×	36 months



DURUM WHEAT PASTA *Gastronomic specialties*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1302	0SX3124	Rigatoni napoletani DeCecco	500 g	12×	36 months
1305	0SW4233	Fettuccine nidi semola DeCecco	500 g	10×	36 months
1310	0SW4201	Pappardelle nidi semola DeCecco	500 g	10×	36 months
1319	0SA2502	Lasagna DeCecco	500 g	12×	36 months
1315	0SX2001	Lasagna larga doppia riccia DeCecco	500 g	24×	36 months
1318	ASW4203	Tagliatelle nidi semola DeCecco	500 g	10×	36 months
1332	0SW4209	Capelli d'angelo nidi semola DeCecco	500 g	10×	36 months
1333	0SX3125	Paccheri DeCecco	500 g	12×	36 months
1337	0SW4204	Tagliateline DeCecco	500 g	10×	36 months



DURUM WHEAT PASTA *Soup shapes*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1309	QSX0051	Conchigliette rigate DeCecco	500 g	24×	36 months
1324	QSX0084	Corallini DeCecco	500 g	24×	36 months
1338	QSX0074	Riso DeCecco	500 g	24×	36 months
1340	QSX0071	Anellini DeCecco	500 g	24×	36 months
1341	QSX0052	Conchigliette lisce DeCecco	500 g	24×	36 months



AZZAD

DURUM WHEAT PASTA *1 kg packages*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1321	0SXF024	Rigatoni DeCecco	1 kg	12×	36 months
1325	QSXF007	Linguine DeCecco	1 kg	12×	36 months
1326	QSXF012	Spaghetti DeCecco	1 kg	12×	36 months
1392	QSXF041	Penne rigate DeCecco	1 kg	12×	36 months
1393	0SX4193	Farfalle medie DeCecco	1 kg	12×	36 months
1320	QSXF011	Spaghettini DeCecco	1 kg	12×	36 months













DURUM WHEAT PASTA *With spinach*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1322	0SK1093	Farfalle spinach DeCecco	500 g	12×	24 months
1380	0SK1034	Fusilli with spinach DeCecco	500 g	12×	24 months
1382	0SK0012	Spaghetti with spinach DeCecco	500 g	12×	24 months
1379	0SK1041	Penne rigate with spinach DeCecco	500 g	12×	24 months









DURUM WHEAT PASTA *Tricolore (spinach, tomatoes, semola)*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1360	0SR0034	Fusilli tricolore DeCecco	500 g	12×	24 months
1363	0SR0093	Farfale tricolore DeCecco	500 g	12×	24 months
1381	0SR0041	Penne rigate tricolore DeCecco	500 g	12×	24 months







DURUM WHEAT PASTA *100% whole wheat*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1395	0SI0007	Linguine intergrali DeCecco	500 g	20×	16 months
1396	0SI0012	Spaghetti integrali DeCecco	500 g	20×	16 months
1397	0SI1034	Fusilli integrali DeCecco	500 g	12×	16 months
1398	0SI1041	Penne rigate integrali DeCecco	500 g	12×	16 months
1432	0SI1093	Farfalle DeCecco	500 g	12×	16 months



ORGANIC WHOLE WHEAT PASTA *NEW*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1436	OIB1011	Spaghettini DeCecco	500 g	12×	16 months
1437	OIB1041	Penne rigate DeCecco	500 g	12×	16 months
1438	OIB1034	Fusilli DeCecco	500 g	12×	16 months



ORGANIC (BIO) PASTA *NEW*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1439	OBI1034	Fusilli DeCecco	500 g	12×	36 months
1440	OBI1093	Farfalle DeCecco	500 g	12×	36 months
1441	OBI1041	Penne rigate DeCecco	500 g	12×	36 months
1442	OBI1033	Chifferi rigati DeCecco	500 g	12×	36 months
1443	OBI0012	Spaghetti DeCecco	500 g	20×	36 months















AZZAD الـــزاد

EGG PASTA

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1350	0UW4303	Fettuccine egg DeCecco 0,9 mm thick	500 g	10×	24 months
1353	0UW4304	Tagliatelle egg pasta DeCecco 0,9 mm thick	500 g	10×	24 months
1354	0UW4301	Pappardelle egg pasta DeCecco 0,9 mm thick	500 g	10×	24 months
1357	0XV2310	Fettucine egg with spinach DeCecco 0,9 mm thick	250 g	12×	24 months
1394	0UN2107	Tagliatelle with spinach DeCecco 0,7 mm thick	250 g	12×	24 months
1352	0UN2104	Tagliatelle egg DeCecco 0,7 mm thick	250 g	12×	24 months
1356	0UN2103	Fettucine matass. egg DeCecco 0,7 mm thick	250 g	12×	24 months
1351	0UA2112	Lasagne timballo egg DeCecco	500 g	12×	24 months
1355	0XA2114	Lasagne tim.egg with spinach DeCecco	500 g	12×	24 months
1358	0UD2100	Cannelloni egg DeCecco	250 g	12×	24 months


1350


1353


1352


1354


1357


1394


1356

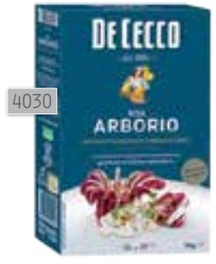

1351


1355


1358

RICE

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
4030	RI10850	Arborio rice DeCecco	1 kg	12×	18 months
4031	RI20851	Carnaroli rice DeCecco	1 kg	12×	18 months



4030



4031

FOOD SERVICE *3 kg*

No.	No.	PRODUCT	SIZE	PC/CT	SHELF LIFE
1343	0SX6012	Spaghetti DeCecco	3 kg	4×	36 months
1344	0SX6007	Linguine DeCecco	3 kg	4×	36 months
1345	QSX6041	Penne rigate DeCecco	3 kg	4×	36 months
1346	0SX6034	Fusilli DeCecco	3 kg	4×	36 months
1347	0SX6093	Farfalle DeCecco	3 kg	4×	36 months



1343

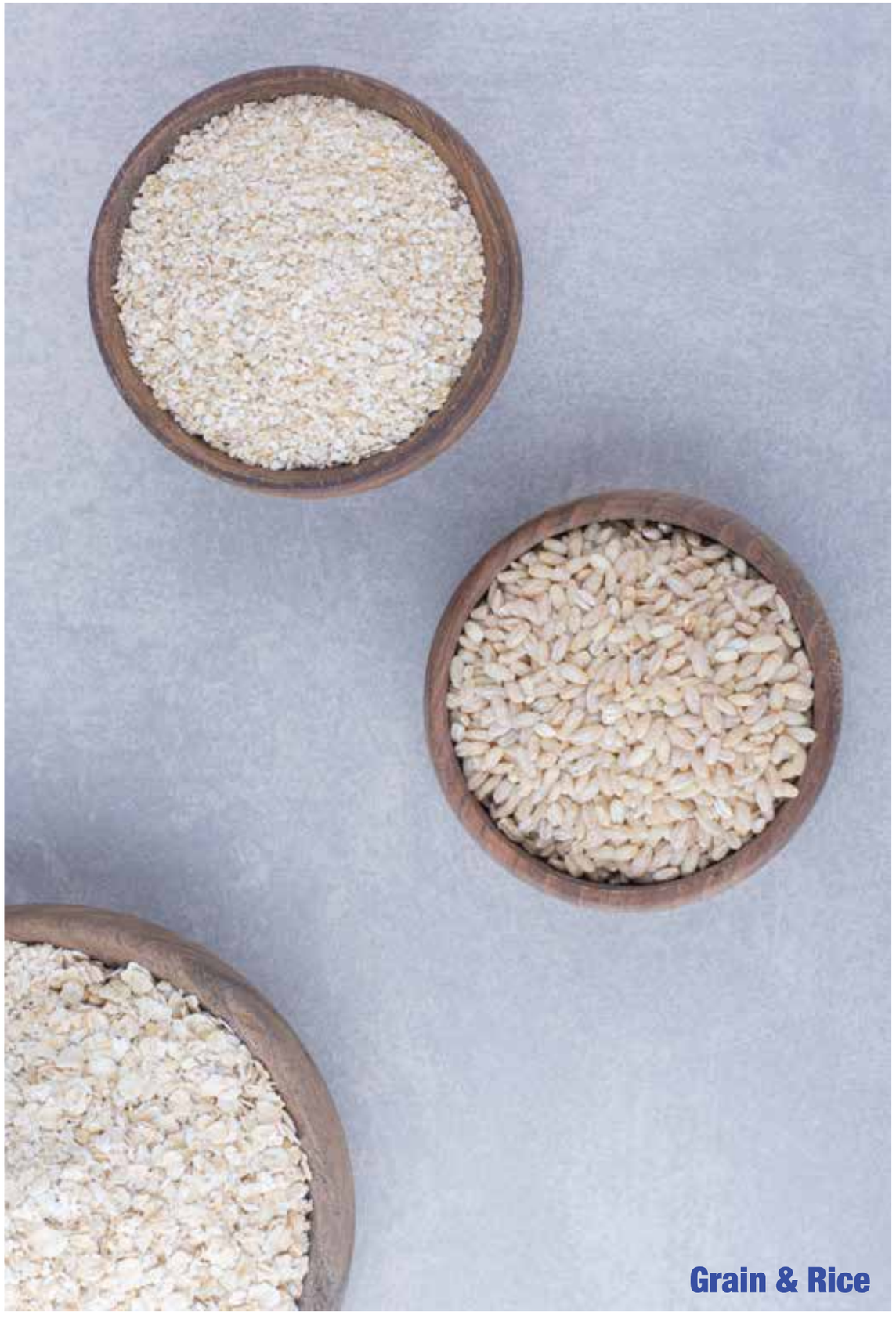


1344


1345


1346


1347





White Italian Rice

1 KG - Italy



Red Quinoa

1 KG - Netherlands



White Quinoa

1 KG - Netherlands



Brown Italian Rice

1 KG - Italy



Old Fashioned Oat

42 oz - USA



Rizo Rice

1 KG - Italy



Wild Rice - Black Rice

2.27 KG - USA



Panko Bread Crumbs

1 - 10 KG - Korea



Ladyfingers

400 g - Italy







Non carbonated natural mineral water with low mineral content

Carton: 12 (plastic) x 750 ml



Non carbonated natural mineral water with low mineral content

Carton: 12 (plastic) x 1 Liter



Non carbonated natural mineral water with low mineral content

Carton: 12 (glass) x 1 Liter



Non carbonated natural mineral water with low mineral content

Carton: 12 (glass) x 750 ml



Non carbonated natural mineral water with low mineral content

Carton: 24 (plastic) x 500 ml



Non carbonated natural mineral water with low mineral content

Carton: 24 (plastic) x 330 ml



Non carbonated natural mineral water with low mineral content

Carton: 24 (glass) x 250 ml



Non carbonated natural mineral water with low mineral content

Carton: 24 (glass) x 500 ml

AZZAD



Sparkling Natural Mineral Water

Carton: 12 x 750 ml



Sparkling Natural Mineral Water

Carton: 12 x 1000 ml



Sparkling Natural Mineral Water

Carton: 24 (plastic) x 500 ml



Sparkling Natural Mineral Water

Carton: 24 (can) x 330 ml



Sparkling Natural Mineral Water

Carton: 24 x 500 ml



Sparkling Natural Mineral Water

Carton: 24 x 250 ml



Italian sparkling drinks
20% of orange juice

Carton: 24 (can) x 330 ml



Italian sparkling drinks
16% of juices of ripe lemons
from southern Italy

Carton: 24 (can) x 330 ml

AZZAD

ACQUA PANNA®

NATURAL SPRING WATER

AN EPIC JOURNEY
FOR A TASTE LIKE NO OTHER

CRAFTED BY NATURE

It flows through the beautiful, sun-drenched hills of Tuscany

PERFECTED BY TIME

14 YEARS

Each drop is naturally filtered by earth and perfected by time on its 14 year journey to the spring

FOR A SMOOTH TASTE

A special mineral balance from nature for a smooth taste, like no other



ECLOR
Entreprises

Since 1911, Bel Normande has been the festive and premium non-alcoholic celebration drink 100% Juice with finest and natural ingredients in an elegant bottle emphasizing naturality



White Grape

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



White Grape & Peach

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



Pomegranate & Apple

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



Apple, Mango & Passion Fruit

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



Rose & Apple

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



Red Grape

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



Apple

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml



Red Grape & Raspberry

Natural ingredients
No added sugar
No preservatives

Carton: 12 x 750 ml

1911 BEL NORMANDE NON ALCOHOLIC

AZZAD

Since 1945 Maison Bellot has been offering traditional French lemonades. This strong expertise leads today to an exclusive delicious and refreshing product with NAS in stylish and beautiful design bottles.



White Grape

Over 49% fruit juice
100% natural ingredients
No preservatives

Carton: 12 x 750 ml



White Grape & Peach

Over 49% fruit juice
100% natural ingredients
No preservatives

Carton: 12 x 750 ml

Buonafide 0.0





Rosato - Sweet

- Selected Pinot Grigio grapes
- No alcohol
- Sweet Italian Wine Taste

750 ml



Hug 0.0

- Cocktail made from the Italian Alps region, HUGO
- No alcohol
- Made with Sparkling Extra Dry Taste Bianco

750 ml



Bianco - Extra Dry

- Selected Pinot Grigio grapes
- No alcohol
- Extra Dry Italian Wine Taste

750 ml



Rosso - Dry

- 100% Montepulciano d'Abruzzo grapes
- No alcohol
- Dry Italian Wine Taste

750 ml



Bianco - Dry

- Selected Montepulciano d'Abruzzo grapes
- No alcohol
- Dry Italian Wine Taste

750 ml



Rosato - Dry

- Natural ingredients
- No alcohol
- Dry Italian Wine Taste

750 ml

Buonafide 0.0

Ronnefeldt

TEA EXCELLENCE SINCE 1823

IT'S ALWAYS TEA TIME

Assortment for the World of Hospitality – International Markets

July 2019

Quality and Sustainability

Excellent tea – since 1823

By providing only the best products in an unvarying quality Ronnefeldt has achieved greatness in the tea world. The result is remarkable: an excellent tea with a wonderful taste, carefully plucked, processed, stored, prepared and freshly served, in true Ronnefeldt quality since 1823. Perfection in preparing and serving is also required for the perfect cup of tea. This is why we provide you with premium tea qualities as well as ideal solutions for storage and display, thus supporting the service staff in your hotel and helping to increase your tea sales. Furthermore, our brand stands for sustainability along the entire value chain of our product. For Ronnefeldt as a supplier of the natural product tea, sustainable behavior is more than a temporary fashion; it has been an established process of our daily work for nearly 200 years now. Sustainable economic management means for us to combine aspects of social and environmental responsibility with our economic interests.

Memberships

- THIE – Tea & Herbal Infusions Europe association, Deutscher Teeverband e.V. und WKF – Wirtschaftsvereinigung Kräuter- und Früchtetee e.V.. As members we are committed to carrying out consistent quality inspections in the areas of sensory, visual and analytical tests.
- Ethical Tea Partnership (ETP), a non-profit organization working for better social standards of employees in tea gardens and for the improvement of the ecological situation in the tea growing areas. The standards of ETP are harmonized with those of Fair Trade, Rainforest Alliance and UTZ.

Ethical Tea Partnership



Premium quality through utmost diligence

Expertise for the selection of tea gardens
- Criteria such as location, quality of the raw product, methods of cultivation, ecological approach as well as management strategies.

Controlled purchasing
- Quality checks throughout the entire production chain.

Most important: Orthodox methods of tea production
- Excellent loose leaf teas can be only produced with orthodox/traditional methods.
- High levels of craftsmanship, sensitivity and experience.
- Fresh, hand-picked tea leaves (two leaves and one bud) of the best harvest periods.
- Careful and gentle processing at all levels of production.

From Tea Tasting to Tea Testing
- Sensory analysis of tea samples: Assessment of the dry tea leaf, the infusion and the brewed leaves, followed by:
- Analytical tests in independent, certified laboratories.

Sustainability

What is the focus of our efforts?
- We promote organic tea cultivation. This is why we are able to supply our partners in the hospitality industry with a great variety of teas in certified organic quality.
- The majority of our packaging is made of renewable and recycled raw materials.
- The filter papers for our pre-portioned teas are made of Abaca, a sustainable raw material from a fiber of the banana plant.
- Our Tea Tasters and buyers are regularly evaluating our partners in tea growing countries and in the logistics chain to ensure high social standards and sustainable management.
- Our entire electricity demand is covered by 100 percent renewable energy sources.
- In our production processes residual waste has been reduced to a bare minimum.

Social responsibility

Perspectives for a better future: Education for children
Since 2010 we have supported the award-winning foundation Childaid Network. In 2007 the married couple Dr. Brigitta Cladders and Dr. Martin Kasper established the foundation, with the purpose of creating better living conditions for children in need in Northeast India. Through networking with other organizations Childaid Network has been committed to provide education and vocational training to children and young people in the poorest regions of the world. The exemplary projects of the foundation are located in Assam / Northeast India, in Nepal, Laos and Bangladesh.

Within a few years the Kinderhilfswerk für Bildung (Children's Fund for Education) has laid the foundations for giving thousands of children and young people education in schools and craft enterprises. The longterm commitment of Ronnefeldt also helps families to manage their own small tea gardens.

Go to www.childaid.net to find out more.

childaid network



Loose Tea

A world of pleasure

True tea connoisseurs prefer loose tea because it perfectly captures nature’s wonderful diversity, richness of aromas and subtlety. The number of varieties is almost endless, and savouring tea is a little like enjoying wine. The way it is processed, the time when it is plucked and the shape of its leaves give each tea its unique flavour. Soil and climate also leave their imprint on the character of a tea.

Exquisite teas only grow in areas where perfect climatic conditions are combined with cultivation methods that have developed from a long tradition. There are only a few regions in the world that beautifully meet these conditions: India with Assam and Darjeeling, Sri Lanka (Ceylon), China and Taiwan (Formosa) are among the most famous tea growing countries.

Ronnefeldt offers you a fine selection of exclusive teas from around the world for your discerning guests.

Black tea



6860 2 2–3 min.

Spring Darjeeling**

India · **FTGFOP** · Spring

A first plucking from the southern slopes of the Himalayas. Premium tea with a gentle and delicately flowery aroma.

*Ingredient: black tea**

250 g aroma protection sachet (4 sachets per sales unit)



6870 2 3–4 min.

Darjeeling** Summer Gold

India · **FTGFOP** · Summer

This outstanding summer plucking has a flowery elegance and a deliciously well-balanced aroma.

*Ingredient: black tea**

250 g aroma protection sachet (4 sachets per sales unit)



6820 2 3–4 min.

Assam Bari Irish Breakfast

India · **GFBOP** · Summer

An extravagant broken with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

Ingredient: black tea

250 g aroma protection sachet (4 sachets per sales unit)



20560 2 3–4 min.

Assam Rambung

India · **TGFOP1** · Summer

From one of the first organic tea gardens: a strong, malty and spicy tea with a pleasantly rounded flavour.

*Ingredient: black tea**

100 g aroma protection sachet (6 sachets per sales unit)

**protected geographical indication



20520 2 3–4 min.

English Morning Tea

India · **FOP** · Spring

A medium-strong, aromatic organic tea from Nilgiri, the blue mountains of southern India. Fans of Ceylon tea will love its lively citrus note.

*Ingredient: black tea**

100 g aroma protection sachet (6 sachets per sales unit)



6790 2 3–4 min.

Ostfriesen Broken Auslese

India · **GFBOP** · Summer

Selected assams impart a deliciously intensive flavour to this classic tea.

Ingredient: black tea

250 g aroma protection sachet (4 sachets per sales unit)



19800 2 3–4 min.

Masala Chai

India · Summer

Black tea with mixed spices

India at its best. A strong Assam and exotic spices – everything a good Chai needs.

Ingredients: black tea (47%), ginger, anise, black peppercorns, cloves, cinnamon, fennel

100 g aroma protection sachet (6 sachets per sales unit)



19820 2 3–4 min.

Ceylon Decaffeinated

Ceylon · **FOP** · Autumn

A carefully and gently decaffeinated Ceylon tea full of typical fruity and rich liveliness.

Ingredient: decaffeinated black tea

100 g aroma protection sachet (6 sachets per sales unit)



20090 2 3–4 min.

Classic Orange Pekoe

Ceylon · **OP** · Summer

A powerfully aromatic leaf blend from the renowned plantations of the Uva and Dimbula districts.

Ingredient: black tea

100 g aroma protection sachet (6 sachets per sales unit)



6850 2 3–4 min.

English Breakfast

Ceylon · **FBOP** · Summer

A gentle Ceylon tea with the unmistakeable sparkling and lively flavour of the island.

Ingredient: black tea

250 g aroma protection sachet (4 sachets per sales unit)



19710 2 3–4 min.

High-Grown Ceylon

Ceylon · **OP** · Summer

This premium, typically delicately crisp and aromatic tea is harvested at an altitude of 2000 m in Nuwara Eliya.

Ingredient: black tea

100 g aroma protection sachet (6 sachets per sales unit)



19770 2 3–4 min.

Pu-Erh Selection

China · **FOP** · Summer

An fascinating tea from Yunnan with its own unmistakeable, powerful flavour and dark-red cup colour.

*Ingredient: black tea**

100 g aroma protection sachet (6 sachets per sales unit)



19780 2 3–4 min.

Tarry Lapsang

China · **FOP** · Autumn

Smoky Souchong, dried over burning pinewood, lends this tea its smokily spicy aroma.

Ingredients: black tea, smoke

100 g aroma protection sachet (6 sachets per sales unit)

Flavoured black tea



6880 2 3–4 min.

Earl Grey

India · **TGFOP** · Autumn

Flavoured black tea with bergamot flavour

A delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot.

Ingredients: black tea, flavouring

250 g aroma protection sachet (4 sachets per sales unit)



20320 2 3–4 min.

Assam Earl Grey

India · **TGFOP1** · Summer

Flavoured black tea with bergamot flavour

An organic tea of a very special kind à la Earl Grey: an exquisitely malty Assam note with a lively and fresh dash of bergamot.

Ingredients: black tea, natural bergamot oil*, red cornflower blossoms**

100 g aroma protection sachet (6 sachets per sales unit)

DE-ÖKO-003
Certified organic by LACON GmbH

*from organic production

level · slightly heaped · heaped · brewing time

Portion per teapot 0.4 l (2–3 cups)

Flavoured black tea



19220 2 🕐 3–4 min.

Irish Whiskey-Cream

India · **FOP** · Summer
Flavoured black tea with whiskey and chocolate flavour

This malty Assam tea effuses a flamboyant fragrance of whiskey with a breath of cocoa.

Ingredients: black tea, flavourings, cocoa husk (2%)

100 g aroma protection sachet (3 sachets per sales unit)



19240 2 🕐 3–4 min.

Strawberry Fields

India · **OP** · Summer
Flavoured black tea with strawberry flavour

Delicate pieces of strawberry lend this well-balanced Ceylon India tea its sparkling sweetness.

Ingredients: black tea, natural flavouring, strawberry pieces* (3%)*

100 g aroma protection sachet (6 sachets per sales unit)



19200 2 🕐 3–4 min.

Vanille (Vanilla)

India · **FOP** · Summer
Flavoured black tea with vanilla flavour

An exquisite Assam composition with the sweet aroma of genuine Bourbon vanilla.

Ingredients: black tea, flavouring, vanilla pieces (1%), marigold flowers

100 g aroma protection sachet (6 sachets per sales unit)



19730 2 🕐 3–4 min.

Wintermärchen® (Winter Fairy Tale)

India · **FOP** · Summer
Flavoured black tea with spices and orange-cinnamon flavour

The familiar fragrance of Christmas spices such as anise, cinnamon, cloves with strong teas from India.

Ingredients: black tea (91%), flavourings, star anise (1%), rose petals, orange peel (1%), cinnamon pieces (1%), clove (1%)

100 g aroma protection sachet (3 sachets per sales unit)



19210 2 🕐 3–4 min.

Mango Dream

Ceylon · **OP** · Autumn
Flavoured black tea with mango flavour

An exclusive Ceylon India tea blended with the powerful, full-bodied aroma of sun-ripened mangoes.

Ingredients: black tea, mango pieces (mango, sugar) (3%), flavouring, marigold flowers, safflowers

100 g aroma protection sachet (6 sachets per sales unit)



19330 2 🕐 3–4 min.

Wild Cherry

Ceylon · **OP** · Autumn
Flavoured black tea with cherry flavour

An extravagantly blended India tea with the full aroma of sun-ripened Japanese wild cherries.

Ingredients: black tea, cherry pieces (4%), flavouring

100 g aroma protection sachet (6 sachets per sales unit)



20030 2 🕐 3–4 Min.

Shangrila

Java/Ceylon/India · **OP** · Autumn
Flavoured black tea with babaco flavour

A full-bodied tea blend with the mystical babaco fruit and its pineapple-kiwi-plum aroma.

Ingredients: black tea, flavouring, pineapple pieces (pineapple, sugar) (1%), papaya pieces (papaya, sugar), rose petals, marigold flowers, cornflowers

100 g aroma protection sachet (3 sachets per sales unit)



22350 2 🕐 3–4 min.

Golden Milk Tea

Colombia
Flavoured blend of black tea and turmeric with cream flavour

Aromatic turmeric and the delicate note of cream make for a unique and most delicious black tea blend. Enjoy it the ayurvedic way with a little milk.

Ingredients: black tea (58%), turmeric* (30%), liquorice root*, cinnamon pieces*, natural flavouring*

100 g aroma protection sachet (6 sachets per sales unit)

level · slightly heaped · heaped · 🕐 brewing time
Portion per teapot 0.4 l (2–3 cups)



20110 2 🕐 3–4 min.

Red Roses

China · Summer
Flavoured blend of black and green tea with rose flavour

Soft rose leaves and jasmine blossoms with select fine China teas – mild, flowery and harmonious.

Ingredients: black tea (93%), green tea (4%), rose petals (3%), flavouring, jasmine flowers

100 g aroma protection sachet (6 sachets per sales unit)

Oolong tea



19130 2 🕐 2–3 min.

Tie Guan Yin

China · Spring

Exceptionally mild green Chinese oolong tea, with a subtle flowery and sweet taste.

Ingredient: oolong tea

100 g aroma protection sachet (6 sachets per sales unit)

Flavoured oolong tea



20200 2 🕐 2–3 min.

Milky Oolong

China · Spring
Flavoured oolong tea with cream flavour

Chinese Tie Guan Yin, a green-style oolong with a creamily delicate flavour.

Ingredients: oolong tea, flavouring

100 g aroma protection sachet (3 sachets per sales unit)



20160 2 🕐 3–4 min.

Oolong Peach

China/India · Autumn
Flavoured composition of oolong and black tea with apricot and peach flavour

The delight of an exceptional oolong with the fragrance of apricots and peaches.

Ingredients: oolong tea (70%), black tea (23%), flavourings, peach pieces (peach, rice flour) (3%), sunflowers, safflowers

100 g aroma protection sachet (6 sachets per sales unit)

Green tea



6810 2 🕐 2–3 min.

Greenleaf

India · **KGFOP1** · Summer

A delicate flowery green tea from the Indian highlands.

*Ingredient: green tea**

250 g aroma protection sachet (4 sachets per sales unit)



6780 2 🕐 2–3 min.

Fancy Sencha

China · **Sencha** · Summer

A premium large-leafed Sencha – refined tartness with a breath of sweetness.

*Ingredient: green tea**

250 g aroma protection sachet (4 sachets per sales unit)



19060 2 🕐 2–3 min.

Green Dragon Lung Ching

China · Spring

A rare pleasure for tea connoisseurs when the typical light tartness of green tea joins with a flurry of freshness.

*Ingredient: green tea**

100 g aroma protection sachet (6 sachets per sales unit)



20530 2 🕐 2–3 min.

Green Harmony

China · Spring

This organic tea from Hunan is low in tannins and has a gentle, rounded note with a lingering aftertaste.

*Ingredient: green tea**

100 g aroma protection sachet (6 sachets per sales unit)



19010 2 🕐 2–3 min.

Green Keemun Leaf

China · Spring

This truly exquisitely mild and aromatic tea from Anhui is firmly rooted in the tea traditions of China.

Ingredient: green tea

100 g aroma protection sachet (6 sachets per sales unit)

DE-ÖKO-003
Certified organic by LACON GmbH

*from organic production

Green tea



19070 2 · 2–3 min.

Jasmine Gold

China · Spring
Green tea with jasmine flavour

Delicate jasmine blossoms diffuse their gentle fragrance over a summer China green tea.

Ingredient: green tea

100 g aroma protection sachet (6 sachets per sales unit)



19420 2 · 2–3 min.

Moroccan Mint

China · Spring
Green tea with curled mint

The renowned Gunpowder pellets melded with fresh mint.

Ingredients: green tea (75 %), curled mint leaves* (25 %)*

100 g aroma protection sachet (6 sachets per sales unit)



20550 2 · 2–3 min.

Wokou Garden

China · Spring

This fragrant tea is carefully hand-crafted to accentuate the delicate sweetness of spring.

*Ingredient: green tea**

100 g aroma protection sachet (6 sachets per sales unit)



22370 2 · 2–3 min.

Sencha Chiran

Japan · **Sencha** · Summer

This sencha from the small, old city Chiran in Japan has impressive glossy, green leaves, a brilliant green cup colour and a fresh flowery flavour.

*Ingredient: green tea**

50 g aroma protection sachet (10 sachets per sales unit)

Flavoured green tea



20300 2 · 2–3 min.

Fruity Sencha

China · **Sencha** · Summer

Flavoured blend of green tea and fruit pieces with rhubarb and strawberry flavour

The perfect mixture: sencha with a fruity, creamy rhubarb and strawberry note.

Ingredients: green tea (85 %), root liquorice, flavouring, strawberry pieces (3 %), rhubarb pieces (2 %)

100 g aroma protection sachet (6 sachets per sales unit)



6890 2 · 2–3 min.

Morgentau®

China · **Sencha** · Summer
Flavoured green tea with mango and citrus flavour

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavour of mango and lemon.

Ingredients: green tea, flavourings, rose petals, marigold flowers, cornflowers

250 g aroma protection sachet (4 sachets per sales unit)



19350 2 · 2–3 min.

Snow White´s Dream

China · **Sencha** · Summer
Flavoured green tea with marzipan-coconut and cinnamon flavour

The subtle flavour of marzipan on summer Sencha melds with the sweetness of coconut and cinnamon.

Ingredients: green tea, flavourings, coconut flakes (3 %), cinnamon pieces (1 %)

100 g aroma protection sachet (3 sachets per sales unit)



19410 2 · 2–3 min.

Peach Blossom

China · Summer
Flavoured green tea with fruit pieces and peach flavour

Sun-ripened fruit pieces envelope delicately tart Sencha with a subtle peach aroma.

Ingredients: green tea (80 %), mango pieces (mango, sugar), peach pieces (peach, rice flour) (7 %), flavouring, rose petals

100 g aroma protection sachet (6 sachets per sales unit)



White tea



19080 2 · 2–3 min.

White Yunnan Silver Tips

China · Spring

Withered in the sun, this handcrafted, white-leafed tea has a delicately flowery, sweet aroma.

*Ingredient: white tea**

100 g aroma protection sachet (6 sachets per sales unit)

Flavoured white tea



20020 2 · 2–3 min.

Pai Mu Tan & Melon

China · Spring
Flavoured white tea with melon flavour

The delicate aroma of melons lends the renowned Pai Mu Tan its typically fine sweetness.

Ingredients: white tea, flavouring

100 g aroma protection sachet (6 sachets per sales unit)

Herbal infusion



19480 2 · 5–8 min.

Ayurveda Herbs & Ginger

Wellness Collection – Ayurveda

Inner warmth. A perfectly balanced herbal blend to activate all the senses.

Ingredients: ginger *(35 %), anise, fennel, liquorice root, lemon grass, black peppercorns, cinnamon pieces, camomile flowers, sweet blackberry leaves, rose petals, lemon verbena*

100 g aroma protection sachet (6 sachets per sales unit)



20450 3 · 5–8 min.

Bergkräuter (Herbs Swiss Style)

Delicate lemon balm, a subtle note of anise and a breath of thyme – as fragrant, flavoursome and fresh as the morning mountain air.

Ingredients: *melissa* (20 %), anise* (15 %), coriander*, thyme* (14 %), buckhorn*, apple mint*, yarrow*, marigold flowers**

100 g aroma protection sachet (6 sachets per sales unit)



21050 2 · 5–8 min.

Feel Beauty

Wellness Collection – Ayurveda

True beauty comes from within. An ethereal union of delicate vanilla and oriental spice.

Ingredients: yarrow, turmeric*, coriander seeds*, marjoram*, thyme*, rosehip peel*, marigold petals*, rose petals*, camomile petals*, sage leaves*, vanilla pod* (2 %)*

100 g aroma protection sachet (6 sachets per sales unit)



21060 2 · 5–8 min.

Free Your Mind

Wellness Collection – Ayurveda

Simply tune out. A dreamy symphony of herbs, spices and the delicate note of liquorice.

Ingredients: turmeric, thyme*, anise*, peppermint*, root liquorice*, basil*, cloves*, ginger*, blue mallow petals**

100 g aroma protection sachet (6 sachets per sales unit)



20000 2 · 5–8 min.

Fruity Camomile

Bitter-sweet camomile complemented with aromatic orange peel.

Ingredients: camomile flowers (95 %), orange peel (5 %)

100 g aroma protection sachet (6 sachets per sales unit)



20480 2 · 5–8 min.

Ginger Affair

Spicy ginger and fragrant lemon myrtle - an unlikely couple, yet in perfect harmony.

Ingredients: ginger (92 %), lemon myrtle* (8 %)*

100 g aroma protection sachet (6 sachets per sales unit)

Always pour freshly boiling water (100 °C) over the infusion and leave to brew at least for the recommended time. Only this way can you be sure of a delicious and perfectly fresh cup of tea.

DE-ÖKO-003
Certified organic by LACON GmbH

*from organic production

level · slightly heaped · heaped · brewing time
Portion per teapot 0.4 l (2–3 cups)

Tea-Caddy®

Leaf tea perfectly portioned for the teapot

It tastes like leaf tea and it is leaf tea, but portioned to serve in a teapot: This is our Tea-Caddy®, a special Ronnefeldt creation. The tea comes in a large filter where the leaves can completely unfold and release their full flavour.

Benefits at a glance:

- The same exquisite quality as in loose tea
- The perfect quantity for a 0.4 l teapot
- Large selection of tea varieties for your guests
- Variety indicators assist choosing the right tea
- Product information in several languages
- More self-service for guests, less work for your staff
- Perfect for breakfast, in the restaurant or for room service

Tea-Caddy®

Sales unit: 5 x 20 Tea-Caddy® /100 portions



13020 Black tea — 2–3 min.

Spring Darjeeling**

India · **FTGFOP** · Spring

A premium tea with a gentle and delicately flowery aroma.

*Ingredient: black tea**. Portion 3.9 g



13030 Black tea — 3–4 min.

Darjeeling** Summer Gold

India · **FTGFOP** · Summer

This summer plucking has a flowery elegance and a deliciously well-balanced aroma.

*Ingredient: black tea**. Portion 3.9 g



13040 Black tea — 3–4 min.

Assam Bari Irish Breakfast

India · **GFBOP** · Summer

An extravagant broken with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

Ingredient: black tea. Portion 3.9 g



13050 Black tea — 3–4 min.

English Breakfast

Ceylon · **FBOP** · Summer

Full-bodied, delicately tart tea with a sparkling flavour from the Uva district to the east of the island.

Ingredient: black tea. Portion 3.9 g



13060 Flavoured black tea with bergamot flavour — 3–4 min.

Earl Grey

India · **TGFOP** · Autumn

A delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot.

Ingredients: black tea, flavouring. Portion 3.9 g



13190 Flavoured oolong tea with cream flavour — 2–3 min.

Milky Oolong

China · Spring

Chinese Tie Guan Yin, a green-style oolong with a creamily delicate flavour.

Ingredients: oolong tea, flavouring. Portion 3.9 g
Sales unit: 5 x 15 Tea-Caddy®



13080 Green tea — 2–3 min.

Greenleaf

India · **KGFOP1** · Summer

A delicate flowery green tea from the Indian highlands.

*Ingredient: green tea**. Portion 3.9 g



13130 Green tea — 2–3 min.

Green Dragon Lung Ching

China · Spring

A rare pleasure for tea connoisseurs when the typical light tartness of green tea joins with a flurry of freshness.

Ingredient: green tea. Portion 3.9 g



13120 Green tea with jasmine flavour — 2–3 min.

Jasmine Gold

China · Spring

Delicate jasmine blossoms diffuse their gentle fragrance over a summer China green tea.

Ingredient: green tea. Portion 3.9 g

Always pour freshly boiling water (100 °C) over the infusion and leave to brew at least for the recommended time. Only this way can you be sure of a delicious and perfectly fresh cup of tea.

DE-ÖKO-003
Certified organic by LACON GmbH

*from organic production

**protected geographical indication





13070 Flavoured green tea with mango-citrus flavour — 2–3 min.

Morgentau®

China · Sencha · Summer

A fascinating tea composition with large-leafed Sencha and subtle fruit aromas and petals.

Ingredients: green tea, flavourings, rose petals, marigold flowers, cornflowers. Portion 3.9 g



13200 Herbal infusion — 5–8 min.

Ayurveda Herbs & Ginger

Inner warmth. A perfectly balanced herbal blend to activate all the senses.

Ingredients: ginger (35%), anise, fennel, liquorice root, lemon grass, black peppercorns, cinnamon pieces, camomile flowers, sweet blackberry leaves, rose petals, lemon verbena.
Portion 4.2 g, 5 x 15 pieces



13000 Herbal infusion — 5–8 min.

Bergkräuter

Herbs Swiss Style

Lemon balm, anise and thyme – as fresh and fragrant as the morning mountain air.

Ingredients: lemon balm (20%), anise* (15%), coriander*, thyme* (14%), buckhorn*, apple mint*, yarrow*, marigold flowers**.
Portion 3.7 g. 5 x 12 pieces



13150 Herbal infusion — 5–8 min.

Fruity Camomile

Bitter-sweet camomile complemented with aromatic orange peel.

Ingredients: camomile flowers (95%), orange peel (5%).
Portion 2 g, 5 x 15 pieces



13140 Herbal infusion — 5–8 min.

Refreshing Mint

The typical flavour of mint with a new dimension in freshness with lemon grass.

Ingredients: peppermint leaves (90%), lemon grass (10%)
Portion 2 g



13160 Herbal infusion — 5–8 min.

Verveine

The aromatic verbena has a delicate, citrus-like taste.

Ingredient: lemon verbena. Portion 2 g, 5 x 15 pieces



13100 Herbal infusion — 5–8 min.

Wellness

A delicious experience with Rooibos, mint and anise.

Ingredients: rooibos (40%), anise* (10%), fennel seeds*, curled mint leaves* (10%), orange peel*, cinnamon pieces*, blackberry leaves*, lemon grass**. Portion 3.9 g



13110 Flavoured herbal infusion with vanilla-orange flavour — 5–8 min.

Rooibos Cream Orange

A full-bodied rooibos from South Africa with a creamy and delicate vanilla flavour and the verve of ripe oranges.

Ingredients: rooibos (89%), flavouring, orange peel (4%), vanilla pieces (0,4%). Portion 3.9 g



13010 Flavoured fruit infusion with lemon flavour — 8–10 min.

Lemon Fresh

A superb and fruity infusion with the delicate scent of citrus.

Ingredients: apple pieces, sweet blackberry leaves*, roasted chicory root*, natural flavouring, rose hip peel*, lemon grass* (3%), lemon peel* (1%).* Portion 5 g



13090 Flavoured fruit infusion with strawberry and raspberry flavour — 8–10 min.

Sweet Berries

A full-bodied mixture with the sweetness of juicy fruits.

Ingredients: hibiscus, apple pieces, rosehip peel, sweet blackberry leaves, flavourings, raspberries (5%), orange peel, rose petals. Portion 3.9 g



LeafCup®

Leaf tea perfectly portioned for a cup

High-quality leaf tea produced using the orthodox method, ready-portioned and sealed for aroma protection. This useful idea created by Ronnefeldt is the result of our long-standing experience in the world of hospitality. The filter is large enough for the tea leaves to rapidly and completely unfold and release their unique flavour.

Benefits at a glance:

- The same exquisite quality as in loose tea
- The perfect quantity for a cup or mug
- Large selection of tea varieties for your guests
- Variety indicators assist choosing the right tea
- Product information in several languages
- More self-service for guests, less work for your staff
- Ideal for restaurant, bar and café, bankett, wellness, room-service

LeafCup®

Sales unit: 6 x 15 LeafCup®/ 90 portions



13520 Black tea · 3–4 min.

Darjeeling** Summer Gold

India · **FTGFOP** · Summer

This outstanding summer plucking has a flowery elegance and a deliciously well-balanced aroma.

Ingredient: black tea.* Portion 2.5 g



13600 Black tea · 3–4 min.

Assam Bari Irish Breakfast

India · **GFBOP** · Summer

An extravagant broken with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

Ingredient: black tea. Portion 2.6 g



13510 Black tea · 3–4 min.

English Breakfast

Ceylon · **FBOP** · Summer

A gentle Ceylon tea with the unmistakeable sparkling and lively flavour of the island.

Ingredient: black tea. Portion 2.2 g



13640 Black tea with mixed spices · 5 min.

Masala Chai

Ayurveda

India · Summer

India at its best. A strong Assam and exotic spices – everything a good Chai needs.

Ingredients: black tea (47%), ginger, anise, black peppercorns, cloves, cinnamon pieces, fennel. Portion 4.3 g



13500 Flavoured black tea with bergamot flavour · 3–4 min.

Earl Grey

India · **TGFOP** · Autumn

A delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot.

Ingredients: black tea, flavouring . Portion 2.3 g

Always pour freshly boiling water (100 °C) over the infusion and leave to brew at least for the recommended time. Only this way can you be sure of a delicious and perfectly fresh cup of tea.

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*from organic production



13540 Green tea · 2–3 min.

Green Dragon Lung Ching

China · Spring

A rare pleasure for tea connoisseurs when the typical light tartness of green tea joins with a flurry of freshness.

Ingredient: green tea. Portion 2.4 g



13670 Green tea with jasmine flavour · 2–3 min.

Jasmine Gold

China · Spring

The gentle flavour of freshly plucked jasmine petals blended with delicate China tea.

Ingredient: green tea. Portion 2.3 g



13650 Green tea with curled mint · 3–4 min.

Moroccan Mint

The renowned Gunpowder pellets melded with fresh mint.

Ingredients: green tea (75%), curled mint leaves* (25%)*
Portion 2.4 g



13530 Flavoured green tea with mango-citrus flavour · 2–3 min.

Morgentau®

China · Sencha · Summer

An outstanding creation with the richness of Sencha and delicate flower petals from exotic fruits.

Ingredients: green tea, flavourings, sunflowers, rose petals, cornflowers. Portion 2.5 g



13620 Herbal infusion · 5–8 min.

Ayurveda Herbs & Ginger

Ayurveda

Inner warmth. A perfectly balanced herbal blend to activate all the senses.

Ingredients: ginger (35%), anise, fennel, liquorice root, lemon grass, black peppercorns, cinnamon pieces, camomile flowers, sweet blackberry leaves, rose petals, lemon verbena
Portion 2.8 g

**protected geographical indication





13710 Herbal infusion · 5–8 min.

Bergkräuter

Herbs Swiss Style

Lemon balm, anise and thyme – as fresh and fragrant as the morning mountain air.

Ingredients: lemon balm (20%), anise* (15%), coriander*, thyme* (14%), buckhorn*, apple mint*, yarrow*, marigold flowers*.*
Portion 2.0 g



13560 Herbal infusion · 5–8 min.

Fruity Camomile

Bitter-sweet camomile complemented with aromatic orange peel.

Ingredients: camomile flowers (95%), orange peel (5%).
Portion 1.4 g



13550 Herbal infusion · 5–8 min.

Refreshing Mint

The typical flavour of mint with a new dimension in freshness with lemon grass.

Ingredients: peppermint leaves (90%), lemon grass (10%)
Portion 1.4 g



13610 Herbal infusion · 5–8 min.

Verveine

The aromatic verbena has a delicate, citrus-like taste.

Ingredient: lemon verbena
Portion 1.2 g



13580 Herbal infusion · 5–8 min.

Wellness

A delicious experience with rooibos, mint and anise.

Ingredients: rooibos (40%), anise* (10%), fennel seeds*, curled mint leaves* (10%), orange peel*, cinnamon pieces*, blackberry leaves*, lemon grass*.* Portion 3.0 g



13720 Flavoured herbal infusion with ginger pieces and lemon flavour · 5–8 min.

Magic Moringa

Enchants with its delicate and finely spiced herbal flavour, a lemon note and a breath of ginger.

Ingredients: ginger (42%), Moringa leaves* (32%), cinnamon pieces*, lemon zest* (6%), basil*, sage leaves*, natural flavouring, lavender flowers*.* Portion 3.0 g



13590 Flavoured herbal infusion with vanilla-orange flavour · 5–8 min.

Rooibos Cream Orange

A full-bodied rooibos with a creamy, delicate vanilla flavour and the taste of ripe oranges.

Ingredients: rooibos (89%), flavouring, orange peel (4%), vanilla pieces (0,4%). Portion 3 g



13700 Fruit infusion · 8–10 min.

Rosy Rose Hip

The classic rose hip and hibiscus fruit infusion crowned with a delicate and subtle dash of roses.

Ingredients: rose hip peel, (60%), hibiscus* (35%), rose petals* (5%)*
Portion 2.8 g



13660 Flavoured fruit infusion with citrus flavour · 8–10 min.

Lemon Fresh

A superb and fruity infusion with the delicate scent of citrus.

Ingredients: apple pieces, sweet blackberry leaves*, roasted chicory root*, natural flavouring, rose hip peel*, lemon grass* (3%), lemon peel* (1%).* Portion 3.2 g



13570 Flavoured fruit infusion with strawberry and raspberry flavour · 8–10 min.

Sweet Berries

A full-bodied mixture with the sweetness of juicy fruits.

Ingredients: hibiscus, apple pieces, rosehip peel, sweet blackberry leaves, flavourings, raspberries (5%), orange peel, rose petals. Portion 3.2 g



13690 Flavoured fruit infusion with almond and cinnamon flavour · 8–10 min.

Winter Harmony

A delicious, well balanced fruit infusion with an aromatic taste of almonds and cinnamon.

Ingredients: hibiscus, apple pieces, rose hip peel, sweet blackberry leaves, raspberry pieces, cinnamon pieces (4%), flavourings, orange peel, rose petals. Portion 3.2 g





13640 Black tea with mixed spices — 5 min.

Masala Chai

India · Summer

India at its best. A strong Assam and exotic spices – everything a good Chai needs.

Ingredients: black tea (47%), ginger, anise, black peppercorns, cloves, cinnamon pieces, fennel. Portion 4.3 g



13730 Green tea and herbal infusion blend — 5–8 min.

Let it Go

Ayurveda. Let go and enjoy. A green tea rich in character and gentle spices.

Ingredients: green tea (55%), cumin*, nettle leaves*, anise*, fennel*, lemon peel**
Portion 2.0 g



13620 Herbal infusion — 5–8 min.

Ayurveda Herbs & Ginger

Ayurveda. Inner warmth. A perfectly balanced herbal blend to activate all the senses.

Ingredients: ginger (35%), anise, fennel, liquorice root, lemon grass, black peppercorns, cinnamon pieces, camomile flowers, sweet blackberry leaves, rose petals, lemon verbena
Portion 2.8 g



13740 Herbal infusion — 5–8 min.

Light My Flame

Ayurveda. Kindle your inner fire. With spicy ginger, fruity lemon and refreshing mint.

Ingredients: ginger (25%), lemon peel* (20%), black peppercorns*, anise*, peppermint* (10%), coriander seeds**
Portion 3.0 g



13760 Herbal infusion — 5–8 min.

Keep on Going

Ayurveda. Concentrated staying power. A snappy kick with herbs and oriental spices.

Ingredients: rosemary, cardamom*, cinnamon pieces*, sage leaves*, coriander leaves**. Portion 2.0 g



13750 Herbal infusion — 5–8 min.

Stay in Balance

Ayurveda. Take time out from everyday life. Indulging moments with a delicate note of chocolate and sweet lavender.

Ingredients: date pieces (date, rice flour), fenugreek seeds*, cocoa peel* (17%), cinnamon pieces*, lemon verbena*, elderberry blossoms*, coconut flakes*, sage leaves*, blackberry leaves*, lavender blossoms* (4%)*
Portion 2.0 g



13580 Herbal infusion — 5–8 min.

Wellness

A delicious experience with rooibos, mint and anise.

Ingredients: rooibos (40%), anise* (10%), fennel seeds*, curled mint leaves* (10%), orange peel*, cinnamon pieces*, blackberry leaves*, lemon grass**. Portion 3.0 g



13720 Flavoured herbal infusion with ginger pieces and lemon flavour — 5–8 min.

Magic Moringa

Enchants with its delicate and finely spiced herbal flavour, a lemon note and a breath of ginger.

Ingredients: ginger (42%), Moringa leaves* (32%), cinnamon pieces*, lemon zest* (6%), basil*, sage leaves*, natural flavouring, lavender flowers**. Portion 3.0 g

Always pour freshly boiling water (100 °C) over the infusion and leave to brew at least for the recommended time. Only this way can you be sure of a delicious and perfectly fresh cup of tea.

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ROSENBERG
Europäische Akademie für Ayurveda
Ayurveda Gesundheits- und Kurzentrum

Keep on Going

A true energizer

Recipe tip

Ayurveda Emerald

Ingredients:
1 LeafCup® Keep on Going or
1 tsp of loose tea Keep on Going
20 ml Blue Curacao Syrup (non-alcoholic)
20 ml caramel syrup
60 ml peach nectar
90 ml cranberry juice
Tonic water or sparkling wine

Preparation:
Brew 160 ml of Keep on Going tea and allow to infuse for 6 minutes. Mix it up with the syrups and juices and pour it in a glass filled with ice cubes. Refine with a shot of tonic water or sparkling wine and serve.

13760
Keep on Going

Herbal infusion

Ayurveda. Concentrated staying power. A snappy kick with herbs and oriental spices.

Ingredients: rosemary, cardamom*, cinnamon pieces*, sage leaves*, coriander leaves**

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Teavelope®

The tea bag with flavour protection

This attractive tea bag comes in a sealed sachet, to keep fragrance and flavour in and moisture out, allowing the tea to retain its individual aroma.
All varieties are in the same exquisite quality and ensure maximum enjoyment.
Get inspired by the delicious Teavelope® teas from Ronnefeldt!

Benefits at a glance:

- Large-pored filter paper for a quick and easy preparation and a maximum of flavour
- Perfect for a cup or a mug
- A knotted string without metal clips
- A large selection of tea varieties for your guests
- Product information in several languages
- The box with dispenser opening makes it easy to remove a sachet
- More self-service for guests, less work for your staff
- Extremely versatile: perfect for the restaurant, the banquet area or hotel rooms.



Teavelope®

Sales unit: 6 x 25 Teavelope®/150 portions



14030 Black tea — 3–4 min.

Darjeeling**

India · Fannings · Summer

A delicious summer quality tea from the highlands of the Himalayas with a richly flowery and mature aroma.

*Ingredient: black tea**. Portion 1.5 g



14040 Black tea — 3–4 min.

Assam (Irish Breakfast)

India · Fannings · Summer

A typical summer plucking from Assam – strong, malty, spicy and highly aromatic.

Ingredient: black tea. Portion 1.5 g



14010 Black tea — 3–4 min.

English Breakfast

Ceylon · Fannings · Summer

A dark, typical Ceylon with a tart and lively flavour from the island's east.

Ingredient: black tea. Portion 1.5 g



14050 Decaffeinated black tea — 3–4 min.

Decaffeinated

Fannings · Summer

A lively tea, gently decaffeinated for that light and enjoyable but full flavour cup of tea.

Ingredient: decaffeinated black tea. Portion 1.5 g

**protected geographical indication



14020 Flavoured black tea with bergamot flavour — 3–4 min.

Earl Grey

India · Fannings

A precious black tea blended with the aroma of fresh bergamot (lemon); strong and intense.

Ingredients: black tea, flavouring. Portion 1.5 g



16040 Green tea — 2–3 min.

Classic Green

China · Fannings · Summer

Enjoy this very special delight – classic green tea with a fresh, grassy and mildly tart note, melded with a subtle sweetness.

*Ingredient: green tea**. Portion 1.5 g



16030 Flavoured green tea with pear and peach flavour — 2–3 min.

Green Angel®

China · Fannings

A gentle green tea with its typical tartness and the sweet, juicy flavour of pears and peaches.

Ingredients: green tea, natural flavourings*
Portion 1.5 g



16020 Flavoured green tea with jasmine flavour — 2–3 min.

Jasmine Tea

China · Fannings · Summer

Delicate jasmine fragrance over a China green tea harvested in the summer.

Ingredients: green tea, flavouring. Portion 1.5 g





15020 Herbal infusion — 5–8 min.

Camomile

Fine cut

A herbal infusion with the typical tartly aromatic taste of camomile.

Ingredient: camomile flowers. Portion 1.5 g



15050 Herbal infusion — 5–8 min.

Mountain Herbs

South Africa · Fine cut

A beautifully harmonious blend of herbs with rooibos and the gently refreshing note of lemon grass.

Ingredients: rooibos (34%), lemon grass* (13%), blackberry leaves*, spearmint*, fennel*, anise*, orange peel*, cinnamon*, liquorice root**. Portion 1.5 g



15090 Herbal infusion — 5–8 min.

Fennel

Fine cut

An aromatic herbal infusion with the characteristic, mildly sweet flavour of fennel.

*Ingredient: fennel**. Portion 2.5 g



15010 Herbal infusion — 5–8 min.

Peppermint

Fine cut

An unique flavour, with a wealth of freshness that comes from its natural menthol.

Ingredient: peppermint leaves. Portion 2.0 g



15040 Herbal infusion — 5–8 min.

Verbena

Fine cut

An unusual herbal infusion with many essential oils and the fine taste of lemons.

Ingredient: lemon verbena. Portion 1.7 g



15030 Herbal infusion — 5–8 min.

Silver Lime Blossom

Fine cut

Delicate blossoms with the mild and creamy sweetness of honey – deliciously aromatic with essential oils.

Ingredient: silver lime flowers. Portion 1.5 g

Always pour freshly boiling water (100 °C) over the infusion and leave to brew at least for the recommended time. Only this way can you be sure of a delicious and perfectly fresh cup of tea.

PL-EKO-01

*from organic production



Teavelope® Sales unit: 6 x 25 Teavelope®/150 portions



15100 Herbal infusion — 5–8 min.

Sweet Ginger

Fine cut

The delightful spiciness of ginger crowned with the fruitily sweet note of apple.

Ingredients: apple pieces (48%), sweet blackberry leaves, ginger (18%), white hibiscus, curcuma root, galangal root, black pepper. Portion 2.0 g



15080 Flavoured herbal infusion with vanilla flavour — 5–8 min.

Rooibos Vanilla

South Africa · Fine cut

Sweetly creamy vanilla accentuates the rich flavour of this South African herbal infusion.

Ingredient: rooibos (99%), flavouring. Portion 1.5 g



16500 Flavoured herbal infusion with orange and caramel flavour — 5–8 min.

Winterdream®

South Africa · Fine cut

Rich rooibos with the aroma of winter spices, creamy caramel and oranges.

Ingredients: rooibos (60%), sweet blackberry leaves, flavourings, cinnamon pieces, orange peel (5%), cloves. Portion 1.5 g



15000 Fruit infusion — 8–10 min.

Rose Hip

Fine cut

A classic fruit infusion, finely balanced with sun-ripened rose hips and aromatic hibiscus.

Ingredients: rose hip peel (60%), hibiscus* (40%)*
Portion 2.5 g



15110 Flavoured fruit infusion with tropical fruit flavour — 8–10 min.

Copa Cabana®

Fine cut

The delicious sweet fragrance of tropical fruits will take you away on an exotic journey to the Copacabana.

Ingredients: rose hip peel, apple pieces*, hibiscus*, orange peel*, natural flavourings, sweet blackberry leaves*, liquorice root*, chicory root**. Portion 2.5 g



15070 Flavoured fruit infusion with lemon flavour — 8–10 min.

Lemon Sky®

Fine cut

The fruity explosion of freshness: lively and lemony with apples and lemon grass.

Ingredients: apple pieces (68%), sweet blackberry leaves, roasted chicory root, natural flavouring, rose hip peel, lemon grass (2%), lemon peel (2%), acidifier: citric acid, acidifier: malic acid. Portion 2.0 g



15060 Flavoured fruit infusion with strawberry and raspberry flavour — 8–10 min.

Red Berries

Fine cut

The sweet fragrance of ripe berries lends this fruit infusion the precious flavour that only a sunny summer can bring.

Ingredients: apple pieces, hibiscus, flavourings, acidifier: citric acid, rose hip peel. Portion 2.5 g

Always pour freshly boiling water (100 °C) over the infusion and leave to brew at least for the recommended time. Only this way can you be sure of a delicious and perfectly fresh cup of tea.

PL-EKO-01

*from organic production



Teavelope® Copa Cabana®

The sweet taste of summer!

Preparation:

Brew up 3 Teavelope® Copa Cabana® in a double-walled **# 9121 Mini-Pitcher (315 ml).** Allow to infuse for 8–10 minutes. Fill a # **9123 Iced Tea Tumbler Rock** with ice cubes. Pour the hot infusion over the ice cubes.
Add the rest of the ingredients and stir.
Enjoy!

Iced Tea Recipes

Coco Beach

Ingredients:
3 Teavelope® Copa Cabana®
18 cl peach juice
2 cl coconut syrup
Decoration: coconut chips

Wild Jungle

Ingredients:
3 Teavelope® Copa Cabana®
18 cl Schweppes Russian Wild Berry
2 cl vanilla syrup
Decoration: strawberry
Also delicious with aperitif Lillet Blanc!

Tropical Passion

Ingredients:
3 Teavelope® Copa Cabana®
18 cl passionfruit juice
2 cl vanilla syrup
Decoration: 1 slice of starfruit







Ordering made easy
Telefax: +49 69/79 30 05-34 or -50
Phone: +49 69/79 30 05-0
Email: info@ronnefeldt.com
J.T.Ronnefeldt KG | Kurfürstenplatz 38 | 60486 Frankfurt, Germany
www.ronnefeldt.com

0615/07-2019

ACEITUNAS DE MESA
TABLE OLIVES



SHORT DICTIONARY

This dictionary contains a description of the main technical terms & denominations used in the table olive industry.

LORETO

TABLE OLIVES

TABLE OLIVES

The fruit of certain varieties of the cultivated olive tree “Olea Europaea Sativa Hoffg. Link”, picked when properly matured and with such inherent qualities that, when processed appropriately, provides a long shelf life and excellent consumption properties.

SPANISH OLIVE VARIETIES

There are many different varieties of olives cultivated in Spain, though only a few are selected for the production of table olives.

QUEEN OLIVE

The biggest size olive, with a strong flavour as
a direct consequence of the high acidity that is developed during its fermentation.

MANZANILLA OLIVE

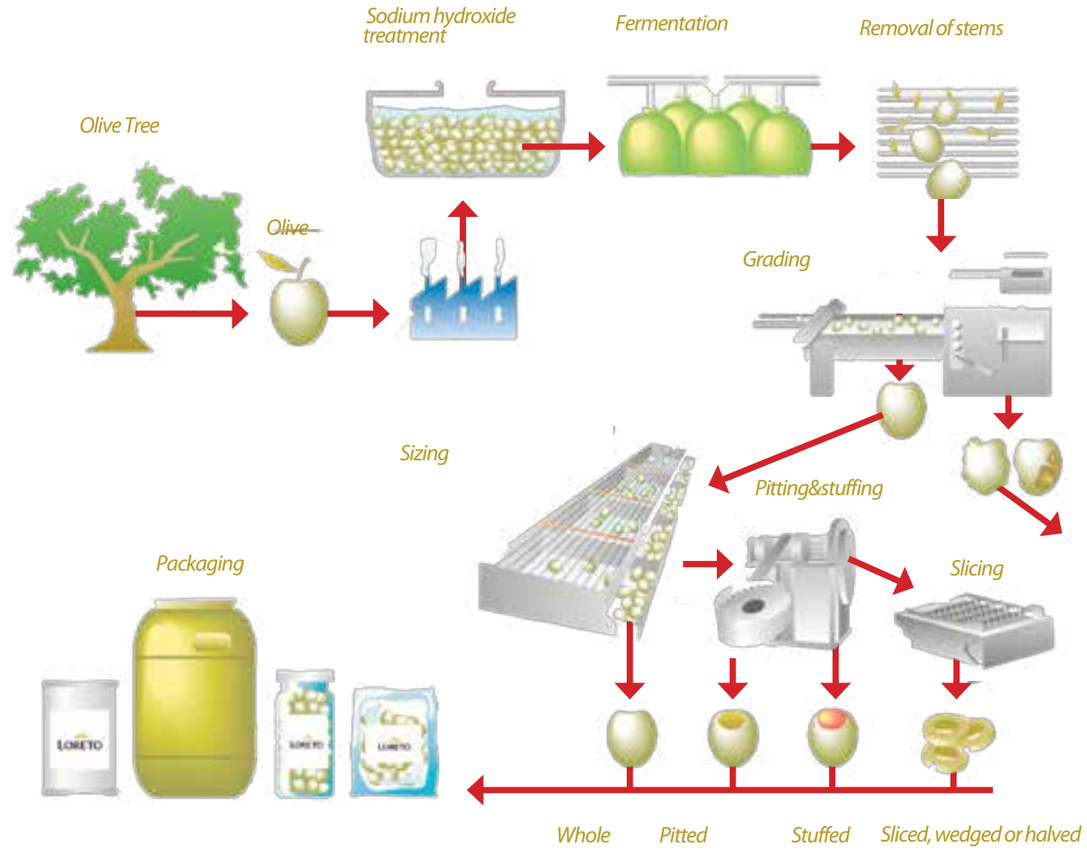
The olive that is unique in that it can only be cultivated satisfactorily in olive groves in the Seville area. It is a fruit smaller in size to the Queen variety, very round in shape, fleshly, finer textured with a small pit and a unique taste.

HOJIBLANCA OLIVE

The olive with characteristics very similar to those of the Manzanilla variety, apart from its flesh that is of a stronger texture and its colour which is a deeper green.



TABLE OLIVE
Production process



OLIVE SIZING

Olives are calibrated in accordance with the number of fruits with pit per kilogram. There is a direct relationship between the weight of the olive, of which approximately %30 being the pit, and the transversal diameter.
Sizes of Queen olives range from 70/60 to
220/200 fruits per kilogram, with smaller sizes called “Azofairon”. The Manzanilla and Hojiblanca olives are found in sizes ranging from 180/160 to 500/400 fruits per kilogram, with smaller sizes called “Perdigón”.

OLIVE TYPES

The following olive types are being marketed:

GREEN OLIVES

The olives obtained from fruit picked during its maturity stage (September/ October) with the proper colouring. The olives are subjected to a sodium hydroxide treatment, washed and preserved in brine (a solution of water and salt) in which they suffer a natural lactic fermentation (Sevillian style).

TURNING COLOUR OLIVES

The olives obtained from rose, wine-rose or brown coloured fruits harvested before the stage of complete ripeness is attained.

OXIDIZED BLACK or RIPE OLIVES
The olives obtained from the fruits which, not being fully mature, have been dyed by oxidation and whose bitterness has been reduced through a treatment with sodium hydroxide. Finally, the product is packed in brine and sterilized in order to preserve the fruit's optimum quality. In U.S. olive business lingo, oxidized black olives are also known as "ripe" olives.

NATURAL BLACK OLIVES
The olives obtained from fruit picked when completely mature or just before and of a colour that may vary from reddish black to violet black, violet, greenish black or dark brown.

OLIVES PRESENTATION
According to their type and preperation, table olives can be presented in the following forms:

WHOLE or PLAIN OLIVES
The olives that have not been pitted and hence maintain their original form.

PITTED OLIVES
The olives that have been pitted and maintain, more or less, their original form.

STUFFED OLIVES
The pitted (green) olives stuffed with one or more suitable products, generally pimiento or anchovy, or their prepared natural pastes.

SPECIALTY STUFFED OLIVES
The pitted (green) olives stuffed by hand with one or more suitable products, generally almonds, hazelnuts, capers, onions and orange or lemon peel.

SLICED OLIVES
The pitted olives cut in transversal segments of a relatively uniform thickness.

WEDGED OLIVES
The pitted olives cut in four longitudinal segments having the shape of a wedge.

HALVED OLIVES
The pitted olives cut in two equal, longitudinal segments.

SALAD OLIVES
The olives that have accidentally been broken during the pitting or stuffing process and that normally contain pieces of the stuffing material
(pimiento or its prepared natural paste).

"ALCAPARRADO" STYLE OLIVES
The whole or pitted olives that are generally small in size ("Perdigón"), mixed with capers and/or stuffing material (pimiento or its prepared natural paste). The olives predominate in the total product marketed in this style.

OLIVE PACKAGING
Depending on the way the olives have been placed within the packaging, the olives can be either:

PLACE-PACKED or HAND-PACKED
When the olives, packed in rigid transparent packs, are orderly hand placed and therefore conserve symmetry or adopt geometrical forms.

THROWN-PACKED or MACHINE-PACKED
When the olives are packed in a non-orderly fashion, i.e. machine-packed.



Product description: SLICED BLACK OLIVES 6 X TIN A-10

Product description: 3022022

Packaging type & size: TIN FS

Net weight: 3000 g

Net drained weight: 1560 g

Pack size: 6

Gross weight/Case: 20 Kg

DESDE 1934
LORETO

AZZAD



Product description: SLICED GREEN HOJIBLANCA OLIVES 6 X TIN A-10

Product code: 3022014

Packaging type & size: TIN FS

Net weight: 3000 g

Net drained weight: 1560 g

Pack size: 6

Gross weight/Case: 20 Kg

DESDE 1934
LORETO





Worcestershire Sauce

1 Gallon - USA



Barbecue Sauce

1 Gallon - USA



Red Hot - Buffalo Sauce

1 Gallon - USA



Italian Dressing

Carton: 4 x 3.78 ltr



American Mayonnaise

Carton: 4 x 3.78 ltr - USA



BBQ Sauce

Carton: 4 x 3.78 ltr



Aged Cheddar Sauce

3 KG



Liquid Smoke

1 Gallon - USA



Classic Yellow Mustard

2.97 KG - USA



Real Mayonnaise

Carton: 4 x 3.78 ltr

American Classic

Exclusive for:

AZZAD



Butter Milk Ranch Dressing

Carton: 4 x 3.78 ltr



Tomato Ketchup

3.23 KG - USA



Mustard Fine

5 KG - France



Balsamic Vinegar of Modena

5 Ltr - Italy



Premmium Mayonnaise

High Fat Mayonnaise

Carton: 4 x 3.78 ltr



Mustard Sauce

Carton: 4 x 3.78 ltr



Pepper Mayonnaise

Carton: 4 x 3.78 ltr

AZZAD



White Truffle Oil

250 ml - Italy



Black Truffle Oil

250 ml - Italy



White Vinegar Dressing

500 ml - Italy



Worcestershire Sauce

295 ml - USA



White Quinoa

296 ml - USA



Steak Sauce

283 ml - USA



Olive Oil with Lemon

500 ml - Italy



Sweet Chilli Sauce

700 ml



Tabasco Sauce

1/8 - 2 - 12 OZ - USA



Soya Sauce

150 ml



Barbecue Sauce

510 g - USA



Mustard

100 g - England



Sushi Vinegar - Brown Rice

250 ml



Ground Malt Vinegar

355 ml - USA



Tomato Ketchup

397 g - USA



Creme Balsamic Mix

380 g - Italy



White Truffle Oil

250 ml - Italy



Balsamic Vinegar

500 ml - Italy



Grainy Dijon Mustard

850 g - France



Dijon Mustard

850 g - France



Japanese Rice Vinegar

150 ml - Japan



Chipotle Adobo Sauce

120 g - India



Passion Fruit & Pepper

120 g - India



Wok Thai Oil

250 ml - France



Mustard Pommery

500 g - France



Habanero Hot Sauce

100 g - India



Mango Jalapenio Sauce

110 g - India



Garlic Infused Oil

250 ml - France



Avocado Oil

250 ml - France



Virgin Flaxseed Oil

250 ml - France



Ginger Teriyaki

120 g - India



Bhut Jolokia

120 g - India



Natural Culinary Lavendar

110 g - India



Organic Virgin Argan Oil

250 ml - France



Walnut Oil

250 ml - France



Sesame Oil

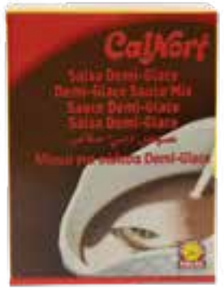
250 ml - France

الـــزاد
AZZAD



Mustard Powder

454 g - England



Demi-Glace Sauce Mix

1 KG



Light Corn Syrup

1 Gallon - USA



Molasses Original

1 Gallon - USA



Pancake Syrup

710 ml - USA



Maple Syrup

45 ml - USA



Pure Maple Syrup

1 Ltr - Canada



Pancake Syrup

1 Gallon - USA





Dill Chips & American Style

10 Ltr - Netherlands



Seasoned Black Beans

3.15 KG - USA



Jalapenio Chopped

2.83 KG - Mexico



Pinto Beans

3.12 KG - USA



Pickles Stackers

473 g - USA



Pickles Chips

710 g - USA



Caper Apple

960 g - Danemark



Ann's Jalapeno Sliced

3 KG - Mexico



Green Pepper Corn

100 g - Belgium



Palm Heart

415 g - Belgium



Artichoke Heart

400 g - Belgium



Pesto Sauce

510 g - Italy



Chipotle Peppers in Adobo Sauce

740 g - Mexico



Truffel Panade Paste

250 g - Italy



Capers Kesbeke

350 g - Netherlands



Dill Chips Kesbeke

2650 ml - Netherlands



Silver Onion

370 ml - Netherlands



Sundried Tomato

290 g - Italy



Sundried Tomato

1550 g - Italy



Snails Achatines

300 g - France

الـــزاد
AZZAD



Red Cherry

950 g - Netherlands



Green Peppercorn

200 g - Netherlands



Green Peppercorn

100 g - Netherlands



Green Olive without Seed

950 g - Italy



Black Olive Cream

500 g - Italy



Black Olive Cream

180 g - Italy



Anchovies Fillet

600 g - Netherlands



Green Olive Cream

180 g - Italy



Green Olive Cream

500 g - Italy



Sundried Tomatoes

2.9 KG - Italy



Basil Pesto

130 g - Italy



Capers

1650 g - Italy

Alimenco



TASTE THE **DIFFERENCE**

Amiko · Le Italiana DENAPOLI 1991 · Safari · WALGUST



TOMATO PASTE

Tomato Paste made from selected fresh tomatoes.

NET WEIGHT	UNIT X CASE	PACKAGING	CASES X CONTAINER
70 g	50 or 100	LITHO CAN IN CARTON BOX OR S/W TRAY	4600 or 2300
140 g	50	LITHO CAN IN CARTON BOX OR S/W TRAY	2300
400 g	24	LITHO CAN IN CARTON BOX OR S/W TRAY	1850
800 g	12	LITHO CAN IN CARTON BOX OR S/W TRAY	1850
2200 g	1	LITHO CAN IN CARTON BOX	1600
4500 g	6 or 3	LITHO CAN IN CARTON BOX	720 or 1500



WHOLE PEELED

The Italian tomatoes, ripened in the sun, are picked up and processed soon after they are picked, in order to preserve their freshness, colour and aroma.

NET WEIGHT	UNIT X CASE	PACKAGING	CASES X CONTAINER
400 g	24	LABELLED CAN IN CARTON BOX OR S/W TRAY	1850
800 g	12	LABELLED CAN IN CARTON BOX OR S/W TRAY	1850
2500 g	6	LABELLED CAN IN CARTON BOX OR S/W TRAY	1200

DAT-Schaub

PRODUCT RANGE

Dat Schaub is a premium brand targeted at quality conscious consumer on a number of retail markets worldwide. The product range goes from frozen vegetables and processed meat products to French fries and cakes.







DAT-Schaub

Vegetables



Mixed Vegetables, 3-way

50% diced carrots, 25% cut beans og 25% green peas.

Carton: 4x2.5kg



Sweet Corn

Carton: 4x2.5kg



Garden Peas

Carton: 4x2.5kg



Broccoli

Carton: 4x2.5kg



Spinach Leaf

Carton: 4x2.5kg



Cut Green Peans

Carton: 4x2.5kg

Quality matters — we care



Mondelle French fries



Straight Cut 10x10 / 12x12



Shoestring 7x7



Crinkle Cut



Steakhouse Cut



Coated Salted 7x7 / 10x10



Spicy wedges

Appetizers

Our range of Mondelle appetizers completes the portfolio with finger foods for various foodservice solutions.



Green Jalapeños with Cheddar Cheese Mix



Cheese with Jalapeño Nuggets



Red Jalapeños with Cream Cheese



Paprinos (Breaded Cherry Pepper with Cream Cheese)



Mozzarella Sticks



Crispy Onion Rings



Green Jalapeños with Cream Cheese



WHOLESALE CATALOG 2021- 2022

THE ART OF EXALTING NATURAL VANILLA

EUROVANILLE

OUR PREMIUM SELECTION

EUROVANILLE KNOW-HOW

A range of vanillas rigorously selected for their exceptional aromatic power

EXTRA-LONG GOURMET VANILLA PODS

MADAGASCAR





Planifolia variety - Bourbon vanilla



VANILLA ●●●●●○
BALSAMIC ●●●◐○
WOODY ●●○○○
RUM ●○○○○

ORGANIC

REF.	PACKAGING	LENGTH OF PODS
2996	50g sachet	15- 20 cm
1009	125g Container	15-20 cm
833	250g Container	15-20 cm





PREMIUM VANILLA EXTRACTS WITH SEEDS - SLOW EXTRACTION

Vanilla concentrate
obtained by slow extraction



Medium:
liquid sugar

"A recipe as close as possible to the pod. No additives, no caramel, no colouring, no preservatives"

Vanilla seeds

REF.	DESCRIPTION
1026064	Natural vanilla flavor AZ5 L200 - 1 kg bottle
1026063	Vanilla extract with seeds L200 - 1 kg bottle
1031001	Vanilla extract with seeds L200 - 75 ML bottle







THE PRESERVE OF GOOD TASTE



Tiptree





King George V

Royal Warrants are awarded to certain individuals who have supplied the British Royal Family with high quality goods and services over many years. We received our first Royal Warrant from George V in 1911, and each subsequent monarch has continued the tradition.

The company presently holds the Royal Warrant as purveyors of Tiptree Products to Her Majesty, Queen Elizabeth II, who has also honoured us with her presence at the jam factory.

BY APPOINTMENT
TO HER MAJESTY THE QUEEN
PURVEYORS OF TIPTREE PRODUCTS

THE CHOICE OF ROYALTY SINCE 1911

We supply an extensive range of preserves, marmalades, honeys, sauces, condiments, fresh fruit, teas, cakes, biscuits, gift packs, gins, fruit juices, and even Christmas puddings.

Our products are enjoyed in over sixty countries across the world, and are available in fine retailers, premium hotels, and quality airlines.



H.M. Queen Elizabeth II at Tiptree

Tiptree

Orange Marmalade

A very appealing and popular marmalade with medium cut tender peel, made with Seville oranges.

Carton: 6x340 g





Mango Chutney

Delicious chunks of mango cooked with chillies and a hint of ginger. Wonderful with curries, excellent with cold meats.

Carton: 6x220 g











Appricot	Strawberry	Raspberry	Orange	Black Currant
This conserve is made from choice sun ripened Spanish apricots.	Made in small batches in copper bottomed pans, this has a great overall strawberry flavour.	Premium raspberries are gently cooked with sugar in small batches to create this delicious rich conserve with pips.	Very traditional marmalade. Sweet, not too tangy orange marmalade with fine cut peel.	Premium Black Currants are packed into every single jar of our Black Currant Preserve.
Carton: 72x28 g	Carton: 72x28 g	Carton: 72x28 g	Carton: 72x28 g	Carton: 72x28 g



Mango Chutney

Found in luxury hotels and top quality restaurants our popular ‹Pure Clear Honey› is available in miniature jars for your own personal use.
A quality blend of EU and non-EU honey. Both honeys are combined to produce this smooth sweet honey. Gluten free, made in a nut free factory, suitable for vegetarians, kosher certified.

Carton: 6x220 g



Wholegrain Mustard

A traditional wholegrain mustard with honey notes and plenty of heat.

Carton: 72x38 g



Mango Chutney

A very special tomato ketchup, a recipe that´s been a Wilkin family favourite for over a hundred years, the finest Mediterranean plum tomatoes, prepared with expertise and care. Provided in a mini-jar for your own personal pleasure.

Carton: 6x220 g



Mango Chutney

Made in small batches in our nut-free factory, using free range eggs, natural oil and a little Dijon mustard. With no artificial colours or flavours it›s all you need add to a sandwich, a salad or a jacket potato.

Carton: 72x30 g





FROM THE LOVING HAND OF OUR ARTISAN JAM MAKERS

The traditional recipes of each of the Belberry jams were crafted a very long time ago. Since then, they have been carefully guarded. After all, they are our treasures.

Our supreme preserves fall into two categories:
There are our classic jams, with their exquisite taste achieved by using 55% of high quality fruit and the finest sugars.

Then there are our No Added Sugar jams – suitable for diabetics or those wishing to reduce their sugar intake. We create the sweetness by adding maltilol, a sugar substitute. We will never compromise on taste.

Belberry
FINE FOOD CREATORS
Est.1956 Belgium

EXTRA JAM
WEIGHT: 215 G

Strawberry
Strawberry & raspberry
Apricot
Apple jelly
Blackberry
Forest fruit
Raspberry
Raspberry jelly
Morello cherry
Blueberry
Stanley plum
Rhubarb
Rhubarb & apricot
Rhubarb & raspberry
Rhubarb & strawberry
Red currant
Red currant jelly
4 fruits
Pineapple
Mango & maracuja
Purple fig
Green kiwi
Peach
Black currant
Elderberry jelly
Cranberry jelly
Figs & port
Black currant & raspberry
Strawberry, pineapple & raspberry
Pineapple & melon
Peach & melon
Kiwi, apricot & pineapple
Quince jelly

NO ADDED SUGER JAM

Strawberry
Apricot
Apple Jelly
Forest fruit
Raspberry
Morello Cherry
Rhubarb
Red currant
Orange marmalade
4 fruits
Black Currant

OUR FINEST SELECTION FOR BREAKFAST WITH A DIFFERENCE

Our hotel range is made up of a fine selection of our most popular jams, marmalades, spreads, honey, and savoury condiments. From our classic, fruity strawberry jam and mouth-watering chocolate spread, these small jars are the ideal start to a perfect day.

You will find these breakfast-size treasures residing in the dining rooms of the world's finest hotels and resorts.

HOTEL TREASURES
WEIGHT: 28 G

Strawberry Preserve
Apricot Preserve
Raspberry Preserve
Seville Orange Marmalade
Purple Fig Preserve

Acacia Honey
Chocolate Spread

Belberry
FINE FOOD CREATORS
Est.1956 Belgium



A natural gift for catering to discerning tastes



ONLY THE BEST IS GOOD ENOUGH FOR OUR MARMALADE

The Belberry 'Royal Marmalade' range delivers a perfect balance in taste by using the finest produce from the world's most prestigious orchards: sweet oranges from Morocco, pink grapefruit from Florida, Seville oranges from Spain, blood oranges from Sicily, and wild lemon from Italy.
We combine these delectable ingredients with the finest sugars. Take just one spoonful and you'll see why we call the range 'Royal Marmalade'.

And marmalade is such a versatile delight. Bored of the same old greens? Toss your warm vegetables in marmalade before seasoning, and it'll give them a tangy, sweet kick in the form of a glaze. Or you can jazz up sausages or swap the lemon drizzle for a marmalade-glazed bake instead. Get creative with our marmalade.



Belberry
FINE FOOD CREATORS
Est.1956 Belgium

MARMALADE
WEIGHT: 215 G

Seville Orange
Sweet Orange
Blood Orange
Pink Grapefruit
Wild Lemon
4 Citrus
Orange & Lime
Mandarin





LUXURY PRESERVES FOR DISTINGUISHED BREAKFASTS

Dedicated foodies are sure to engage with our supreme range of preserves. These four flavours comprise a well-balanced blend between high-quality fruit and fine liquors or Champagne. The sparkling sweetness of the Strawberry & Champagne and the smooth almond taste of the Apricots & Amaretto will enchant the more subtle palates.
While the Orange & Whisky and Apple & Calvados will always make for breakfast with a difference.

ROYAL PRESERVES
WEIGHT: 130 G

Royal Preserve
Strawberry & Champagne

Royal Preserve
Apricot & Amaretto

Royal Preserve
Apple & Calvados

Royal Marmalade
Orange & Whisky



Belberry
FINE FOOD CREATORS
Est.1956 Belgium

ONLY THE PERFECT BLENDS FOR THE FINEST SPREADABLES

The strong yet smooth cocoa notes (77% cocoa) and the sweetness of the carefully selected fruit are an ideal mix for all chocolate lovers. To be savoured on toasts, used as a ‘ganache’ in macarons or simply as a chocolate fondue. Beyond delicious...

And whether your taste in spreads lies in fruit and chocolate, caramel, or honey, you can be sure of the finest ingredients and supreme combinations, lovingly created to excite your taste buds.

As ever, nothing but the best.

CARAMEL SPREADS
WEIGHT: 135 G

Fleur de Sel Caramel
Belgian Chocolate Caramel
Piemonte Hazelnut Caramel
Jamaican Rum Caramel

FRUIT AND CHOCOLATE FONDUE
WEIGHT: 130 G

Purple Fig Chocolate
Sweet Raspberry Chocolate
Morello Cherry Chocolate
Clementine Chocolate

HONEY
WEIGHT: 250 G

Acacia honey
Flower Honey



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FINE FOOD CREATORS
Est.1956 Belgium

SWEET SURPRISING AND VERSATILE

Belberry's fruit syrups are essentially highly concentrated fruit juice. Available in four distinctive flavours, these versatile little 'marvels' can be diluted in water, mixed with yoghurt, ice-cream, smoothies or cocktails. More than 80% of the fruit juice comes from selected varieties which give the syrups their unique taste.

FRUIT SYRUP
CONTENT: 200 ML

Sweet Elderberry Syrup
Canadian Cranberry Syrup
Wild Blueberry Syrup
Elderflower Syrup



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FINE FOOD CREATORS
Est.1956 Belgium



FRUIT RECIPES CREATED TO ENHANCE CHEESE

Cheese and fruit go naturally well together. Both have their own well-defined characters but, when combined, they produce a tantalising array of subtle flavours.

Belberry has created four recipes, each designed to accent and bring out the best of different varieties of speciality cheeses.

The confits are less sweet than traditional jams and, when used as relish to accompany cheese, bring a little extra touch of the unexpected for the unsuspecting guest.

CHEESE & FRUIT DELICE WEIGHT: 130 G

Figs & Black Pepper
Rhubarb & Muscat Wine
Raspberry & Star Anis
Apricot & Cumin

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Est.1956 Belgium



SOPHISTICATED & EXQUISITE

In order to achieve truly flavoursome confits, we carefully choose each and every ingredient. Our confits beautifully complement meat, patés, game and foie gras.

Try them in your game sauces or to glaze poultry and meat, and you'll discover how these delectable condiments will become an absolute essential in your kitchen.
They also work wonders with charcuterie and cheese.

SAVOURY CONFITS & CHUTNEYS
WEIGHT: 180 G

White Onion
Onion & Raspberry
Wild Lingonberry
Purple Figs
Figs & Port
Spiced Mango
Tomato & Basil







Belberry
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Est.1956 Belgium



A MUST FOR LOVERS OF HEALTHY FOOD

Mix our vinegar of your choice with some extra virgin olive oil and you'll have a fresh, pulp-filled dressing perfect for salads, beef or tuna carpaccio, Asian-inspired recipes, and other cold dishes. For a great sauce, deglaze with our mango or raspberry flavours after cooking meat or poultry. Our vinegars can also be used to prepare a marinade or you can drizzle some over cooked dishes such as grilled king prawns and vegetables. Mouth-wateringly healthy.

Belberry
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Est.1956 Belgium

VINEGAR CONTENT: 200 ML

Sweet Raspberry Vinegar
Indian Mango Vinegar
Black Currant Vinegar
Fresh Lime Vinegar
Sweet Tomato Vinegar
Red Bell Pepper Vinegar
Kalamansi Citrus Vinegar
Green Cucumber Vinegar
Japanese Yuzu Vinegar
Bergamot Citrus Vinegar
Elderflower Vinegar
PomegranateVinegar
Sicilian Lemon Vinegar
Mandarine Vinegar



Belberry vinegars will ravish all the healthy food lovers









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T: +32 56 220 560

Find delicious recipes on www.belberry.com

Carma®

Proudly Swiss since 1931



Ingredients for Professionals

How it all started

Carma® started in 1931 in Zurich, Switzerland with the sweet tooth of our visionary founder, Carl Maentler. Maentler's mission was to leave a lasting impression on Swiss dessert culture by making the working lives of bakers and pastry chefs easier. By offering ingredients of the highest quality and workability, Carma® was quickly recognised as a reliable partner in the bakery and confectionery industry.

Maentler's spirit and mission are still alive and well in our approach today: we offer a wide range of premium products, manufactured exclusively in Switzerland.



Carl Maentler



History of Carma®

For nearly 90 years Carma® has been creating ingredients of the highest quality and workability to make the lives of bakers and pastry chefs easier and better. Over almost nine decades Carma® has been globally recognised for bringing extraordinary solutions and delivering the finest Swiss quality in every product.



1931
The entrepreneurial spirit of Carl Maentler founded Carma® in Zurich, when the founder's own private apartment was used as the company's office and production plant.



1936–1941
Carl Maentler relocates from Zurich to Duebendorf, where our production facilities are still based to this day.

1961
Along with its 30th anniversary, Carma® is one of the first Swiss brands to enter the Asian market.

1963
Carma® increases its production capacity further and launches new products, one of which is the famous Massa Ticino™ Sugarpaste.

1999
Carma® is integrated into Barry Callebaut Group.

2006
Carma®'s "Milk Claire 33%" couverture receives a gold medal from the acclaimed Accademia Maestria Pasticceri Italiani for the "World's Best Milk Chocolate".

2013
Carma® starts launching UTZ-certified couvertures and undergoes a visual redesign.



2014
Carma® launches nine exciting new Massa Ticino™ Sugarpaste colours together with The Colour Mixing Guide allowing you to create over 100 unique shades.

2015
Carma® launches the "Gold Quintin 31%" couverture which derives its colour from specific production process, and not from added caramel.



2016
Carma® couvertures are now offered with halal, kosher dairy and UTZ certification.



Core

All of our core couvertures are made in Switzerland and are UTZ, halal and kosher-certified. They are the essential ingredients of every pastry kitchen – guaranteeing consistency in colour and flavour. In this range you will find the creamiest white, three signature Swiss milk chocolates and four darks with cocoa content ranging from 50% to 70%.

swiss made · UTZ Certified cocoa · Halal · K DAIRY

Our couvertures are suitable for a range of applications:

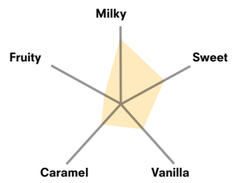
Filling · Mousse · Ganache · Moulding/ Coating · Erobing/ Panning · Dipping



White Ivoire is a classic couverture with a creamy sweetness and balanced milky flavour in a delicate, ivory colour.

Shelf life (in months): **18**
Fat content: **40.4%**
Milk solids: **min. 19.2%**
Working temperature: **29 – 31°C**
Viscosity: ●●◊
Unit: **5 x 1.5 kg Coins; 2 x 5 kg Coins; 6 x 2 kg Block**
Article number: **CHW-P109IVORE6-Z71; CHW-P109IVORE6-Z72; CHW-P109IVORE6-127**

Flavour profile





Milk Claire is a unique milk chocolate, crowned the "World's Best Milk Couverture". It boasts an exquisite blend of selected Swiss milk with a subtle caramel and malt finish. A smooth-melting chocolate with a beautifully delicate texture.

Shelf life (in months): **18**
Fat content: **36.3%**
Milk solids: **min. 20.5%**
Working temperature: **29–31°C**
Viscosity: ●●◊
Unit: **2 x 5 kg Coins; 6 x 2 kg Block**
Article number: **CHM-P007CLARE6-Z72; CHM-P007CLARE6-127**

Flavour profile





Milk Delyna's flavour profile is a result of the balanced pairing of selected cocoa beans and the typical creamy Swiss milk flavour. Add to this a hint of sweetness and you have a real customer favourite.

Shelf life (in months): **18**
Fat content): **38.4%**
Milk solids: **min. 19.2%**
Working temperature: **29–31°C**
Viscosity: ●●◊
Unit: **2 x 5 kg Coins**
Article number: **CHM-O065DLYAE6-Z72**

Flavour profile



swiss made · UTZ Certified cocoa · Halal · K DAIRY

Our couvertures are suitable for a range of applications:

Filling · Mousse · Ganache · Moulding/ Coating · Erobing/ Panning · Dipping



An iconic 50-year-old couverture recipe, Milk Des Alpes is a perfect combination of rich cocoa aromas with the smooth-melting creaminess only achieved by using the finest Swiss milk. A great choice for a wide range of applications.

Shelf life (in months): **18**
Fat content: **37.0%**
Milk solids: **min. 19.2%**
Working temperature: **29–31°C**
Viscosity: ●●◊
Unit: **5 x 1.5 kg Coins; 2 x 5 kg Coins**
Article number: **CHM-Q008DALPE6-Z71; CHM-Q008DALPE6-Z72**

Flavour profile

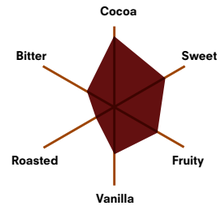




Notes of natural Madagascan vanilla combined with a balanced fruity aroma. The secret of Dark Bourbon lies in selecting and blending the finest cocoa beans to create a truly reliable all-rounder that is perfect for pairing.

Shelf life (in months): **24**
Fat content: **38.0%**
Milk solids: **n/a**
Working temperature: **30 – 32°C**
Viscosity: ●●◊
Unit: **5 x 1.5 kg Coins; 2 x 5 kg Coins**
Article number: **CHD-O030BURBE6-Z71; CHD-O030BURBE6-Z72**

Flavour profile

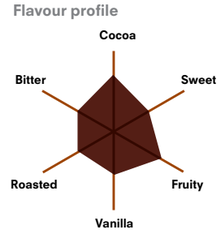


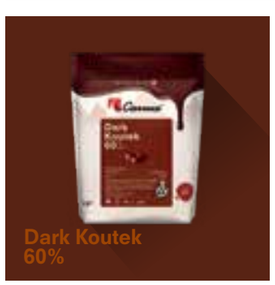


The well-balanced character of Dark Fahey offers great versatility for any application: a considered blend of roast notes, fruit, bitterness and a touch of sweetness.

Shelf life (in months): **24**
Fat content: **37.6%**
Milk solids: **n/a**
Working temperature: **30–32°C**
Viscosity: ●●◊
Unit: **5 x 1.5 kg Coins; 2 x 5 kg Coins**
Article number: **CHD-P136FAHYE6-Z71; CHD-P136FAHYE6-Z72**

Flavour profile

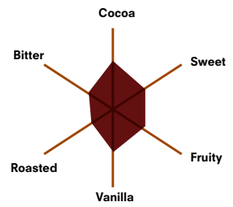




Dark Koutek pairs subtle sweetness with a high cocoa content to create its fruity, aromatic flavour. Underpinned by subtle bitter notes, this is a truly versatile couverture.

Shelf life (in months): **24**
Fat content: **39.9%**
Milk solids: **n/a**
Working temperature: **30–32°C**
Viscosity: ●●◊
Unit: **5 x 1.5 kg Coins**
Article number: **CHD-P137KUTKE6-Z71**

Flavour profile

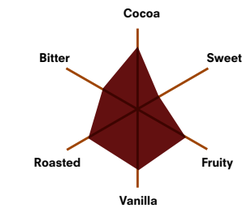




The high cocoa content of Dark Edelbitter brings a natural bitterness that is counterbalanced by sweet notes. Distinct fruity and roasted aromas make for a richly aromatic and memorable taste experience.

Shelf life (in months): **24**
Fat content: **42.0%**
Milk solids: **n/a**
Working temperature: **30–32°C**
Viscosity: ●●◊
Unit: **5 x 1.5 kg Coins; 6 x 2 kg Block**
Article number: **CHD-Q028EDBIE6-Z71; CHD-Q028EDBIE6-127**

Flavour profile



AZZAD



Origin Rare

Each of these couvertures is made using beans from only one country: Ecuador, Grenada, Madagascar or Venezuela. When using single-origin cocoa, the chocolate can retain its unique character and flavours of the terroir. This range offers you one milk chocolate that is made of only three ingredients as well as three dark chocolates with rich flavour profiles that take your imagination straight to their exotic roots.

Our couvertures are suitable for a range of applications:

Filling · Mousse · Ganache · Moulding/Coating · Erobing/Panning · Dipping



Milk Ecuador 42%

Milk Ecuador contains only three ingredients: cocoa, sugar and milk. Delicately roasted Arriba cocoa beans from Ecuador deliver a fruity, roasted flavour and beautiful reddish brown colour.

Shelf life (in months)	18
Fat content	44.2%
Milk solids	min. 23.3%
Working temperature	29–31°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHM-O201ECU-E6-Z71

Flavour profile



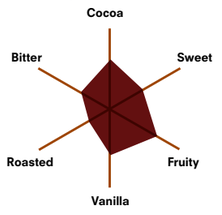


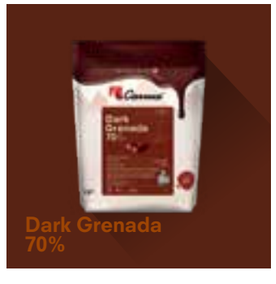
Dark Madagascar 64%

Our Origin Dark Madagascar couverture offers a balanced, fruity flavour profile with aromas of red fruits and citrus. This hugely popular origin couverture boasts an intense cocoa flavour and long-lasting finish.

Shelf life (in months)	24
Fat content	38.9%
Milk solids	n/a
Working temperature	30–32°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHD-N089MAD-E6-Z71

Flavour profile



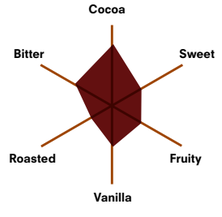


Dark Grenada 70%

Made using single origin beans from the Caribbean "Island of Spice", Dark Grenada delivers a rich flavour profile that pairs lightly roasted spices with candied sugar and black tea.

Shelf life (in months)	24
Fat content	40.0%
Milk solids	n/a
Working temperature	30–32°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHD-N102GRE-E6-Z71

Flavour profile



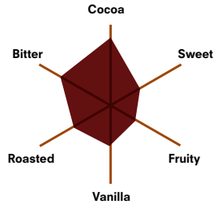


Dark Venezuela 70%

The exquisite flavour of Venezuelan beans – a hint of mocha with a subtle bitterness – makes for an intense taste experience, rich in cocoa aromas.

Shelf life (in months)	24
Fat content	43.0%
Milk solids	n/a
Working temperature	30–32°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHD-P103VEN-E6-Z71

Flavour profile



Specialities

The stars of our specialities range come with unique and entirely natural colours, offering unparalleled workability and consistency. These couvertures are a result of intense research work and a great passion for chocolate to deliver extraordinary tools for you to work with. Only imagine what you could create with the fairest white, golden, sensational ruby and black chocolates in your kitchen.

Our couvertures are suitable for a range of applications:

Filling · Mousse · Ganache · Moulding/Coating · Erobing/Panning · Dipping

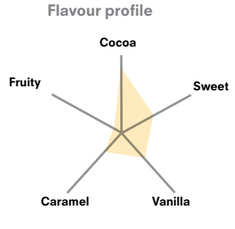


White Nuit Blanche 37%

White Nuit Blanche is a pure white chocolate couverture combining Swiss milk and cream with specially selected cocoa butter. It delivers an exquisite creamy sweetness, a low sugar content and a lasting note of vanilla.

Shelf life (in months)	18
Fat content	45.0%
Milk solids	min. 22.3%
Working temperature	28–30°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins 2 x 5kg Coins
Article number	CHW-N153NUBLE6-Z71 CHW-N153NUBLE6-Z72

Flavour profile



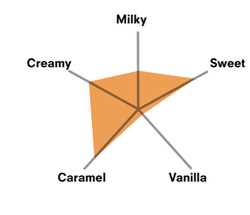


Gold Quintin 31%

Gold Quintin provides a delicious harmony of intense caramel and warm milkiness, made all the more indulgent by its beautiful golden colour, created using caramelised milk with no added colours or flavouring.

Shelf life (in months)	18
Fat content	40.2%
Milk solids	min. 21.1%
Working temperature	28–29°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHW-R118GOLDE6-Z71

Flavour profile



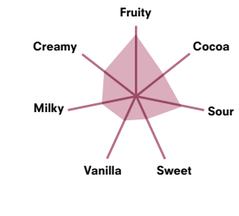


Ruby Azalina™ 40%

A true world novelty. Ruby Azalina™ 40% couverture delivers an intense fruity berry flavour with fresh sour notes. Made using creamy Swiss milk to give it a smooth-melting finish.

Shelf life (in months)	12
Fat content	36.1%
Milk solids	min. 22.1%
Working temperature	30–32°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHR-Q010AZALEX-Z71

Flavour profile



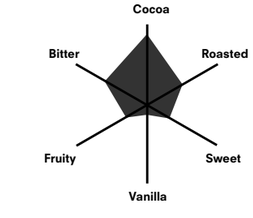


Black Zabuye 83%

Black Zabuye's pure black colour enables stunning creations to great effect. It is perfectly matched by a unique flavour profile: the astringent kick of bitter roasted cocoa notes, followed by a smooth aftertaste.

Shelf life (in months)	24
Fat content	44.4%
Milk solids	n/a
Working temperature	30–32°C
Viscosity	●●◊
Unit	5 x 1.5 kg Coins
Article number	CHD-N199BLZAE6-Z71

Flavour profile





	Product name	Packaging	Article number	Shelf life (in months)	Min. cocoa content (%)	Fat content (%)
White	**White Niobo™ 34 %**	2 × 5 kg Coins 6 × 2 kg Block	CHW-O050NIBOE6-Z72 CHW-O050NIBOE6-127	18	34	40.1
	White Ivoire 35 %	5 × 1.5 kg Coins 2 × 5 kg Coins 6 × 2 kg Block	CHW-P109IVORE6-Z71 CHW-P109IVORE6-Z72 CHW-P109IVORE6-127	18	35	40.3
	White Nuit Blanche 37 %	5 × 1.5 kg Coins 2 × 5 kg Coins	CHW-N153NUBLE6-Z71 CHW-N153NUBLE6-Z72	18	37	45.0
Gold	**Gold Quintin™ 31 %**	5 × 1.5 kg Coins	CHW-R118GOLDE6-Z71	18	31	40.2
Ruby	**Ruby Azalina™ 40%**	5 × 1.5 kg Coins	CHR-Q010AZALEX-Z71	12	40	36.1
Milk	**Milk Claire™ 33 %**	2 × 5 kg Coins 6 × 2 kg Block	CHM-P007CLARE6-Z72 CHM-P007CLARE6-127	18	33	36.3
	Milk Delyna™ 34 %	2 × 5 kg Coins	CHM-O065DLYAE6-Z72	18	34	38.4
	Milk Seriz™ 35 %	2 × 5 kg Coins 6 × 2 kg Block	CHM-Q024SRIZE6-Z72 CHM-Q024SRIZE6-127	18	35	35.9
	Milk Des Alpes 35 %	5 × 1.5 kg Coins 2 × 5 kg Coins	CHM-Q008DALPE6-Z71 CHM-Q008DALPE6-Z72	18	35	37.0
	Milk Des Alpes 36 %	6 × 2 kg Block	CHM-P006DALDE6-127	18	36	37.1
	Milk Ecuador 42%	5 × 1.5 kg Coins	CHM-O201ECU-E6-Z71	18	42	44.2
Dark	**Dark Tumcha™ 47 %**	2 × 5 kg Coins 6 × 2 kg Block	CHD-O044TUMCE6-Z72 CHD-O044TUMCE6-127	24	47	36.8
	Dark Bourbon™ 50 %	5 × 1.5 kg Coins 2 × 5 kg Coins	CHD-O030BURBE6-Z71 CHD-O030BURBE6-Z72	24	50	37.6
	Dark Bourbon™ 51%	6 × 2 kg Block	CHD-N035BURDE6-127	24	51	37.6
	Dark Padera™ 52%	2 × 5 kg Coins	CHD-N001PADEE6-Z72	24	52	39.7
	Dark Fahey™ 52%	5 × 1.5 kg Coins 2 × 5 kg Coins	CHD-P136FAHYE6-Z71 CHD-P136FAHYE6-Z72	24	52	37.6
	Dark Koutek™ 60%	5 × 1.5 kg Coins	CHD-P137KUTKE6-Z71	24	60	39.9
	Dark Madagascar 64%	5 × 1.5 kg Coins	CHD-N089MAD-E6-Z71	24	64	38.9
	Dark Venezuela 70%	5 × 1.5 kg Coins	CHD-P103VEN-E6-Z71	24	70	44.0
	Dark Grenada 70%	5 × 1.5 kg Coins	CHD-N102GRE-E6-Z71	24	70	40.0
	Dark Joukuk 70%	5 × 1.5 kg Coins	CHD-M138JOKUE6-Z71	24	70	45.9
	Dark Edelbitter 70%	5 × 1.5 kg Coins 6 × 2 kg Block	CHD-Q028EDBIE6-Z71 CHD-Q028EDBIE6-127	24	70	42.0
Black	**Black Zabuye™ 83%**	5 × 1.5 kg Coins	CHD-N199BLZAE6-Z71	24	83	44.4
	Chocolat Crémant Dark Chocolate Couverture	6 × 2 kg Block	CHD-T055CREME6-127	24	51	32.6
	Chocolat Ménage Medium-Dark Chocolate Couverture, chopped 8mm	Box 3 kg	CHD-GR-099MEE6-Z24	24	49	33.5
	Chocolat Crémant Dark Chocolate Couverture, grated	Box 3 kg	CHD-GR-055CRE6-Z24	24	51	32.6

					Pâtisserie						
					Bakery	Chocolaterie					
Min. Milk Solids (%)	Contains natural vanilla	Viscosity*	Tempering required	Creams	Mousses	Flavouring / Ganache	Moulding / Coating	Enrobing	Dipping	Working temperature
14.4		♦♦	•	•	•	•	•	•		29–31°C
19.2	•	♦♦	•	•	•	•	•	•		29–31°C
22.3		♦♦	•		•	•	•	•	•	28–30°C
21.1		♦♦	•	•	•	•	•	•	•	28–29°C
22.1	•	♦♦	•	•	•	•	•	•	•	28–29°C
20.5	•	♦♦	•	•	•	•	•	•		29–31°C
22.7	•	♦♦	•	•	•	•	•	•		29–31°C
14.5	•	♦♦	•	•	•	•	•	•		29–31°C
19.2	•	♦♦	•	•	•	•	•	•		29–31°C
22.7	•	♦♦♦	•		•			•	•	29–31°C
23.3		♦♦	•	•	•	•	•	•		29–31°C
-	•	♦♦	•	•	•	•		•		30–32°C
-	•	♦♦	•	•	•	•	•	•		30–32°C
-	•	♦♦♦	•		•			•	•	30–32°C
-	•	♦♦	•	•	•	•		•		30–32°C
-	•	♦♦	•		•	•	•	•		31–33°C
-	•	♦♦	•	•	•	•	•	•		30–32°C
-	•	♦♦	•		•	•	•	•		30–32°C
-	•	♦♦	•		•	•	•	•		30–32°C
-	•	♦♦	•		•	•	•	•		30–32°C
-	•	♦♦	•	•	•	•		•		30–32°C
-	•	♦♦	•		•	•	•	•	•	30–32°C
-	•	♦♦	•			•	•	•	•	30–32°C
-		♦	•							30–32°C
-		♦	•							30–32°C
-		♦	•							30–32°C

♦ very viscous ♦♦ medium ♦♦♦ very liquid

AZZAD

Massa Ticino™ Sugarpaste. The world-famous sugar paste and industry favourite.

Massa Ticino™ Sugarpaste invented by Carma® is the original white decoration paste, world-famous among cake designers. It offers an unmatched quality for covering, colouring and flavouring special-occasion cakes as well as modelling decorations.

- Very fine structure
- Unique elasticity
- No elephant skin, tearing, ripping or cracking
- Ready-to-use
- Freeze-stable
- Easy-to-colour (Bride White)
- Usable over a wide temperature and humidity range
- No premature drying out during handling
- Excellent coverage
- Can be rolled very thinly (1.5–3mm)
- Matt finish



Lactose-free

Gluten-free

Vegan

Free from artificial colours



Massa Ticino™ Sugarpaste is offered in ten vibrant colours that can be mixed to create as many shades as you can only imagine.
The Colour Mixing Guide available at:
www.massaticino.com

Bride White		Lovely Red	
Sailing Blue		Ivory White	
Mellow Yellow		Grass Green	
Pitch Black		Perfect Purple	
Chocolate Brown		Pretty Pink	



Toppings and sauces

Our toppings and sauces deliver great flavours in a palette of gorgeous natural colours. The range includes sweet treats such as caramel, coffee and São Tomé chocolate as well as all-natural zesty fruits including strawberry, mango and many more.



	Article number	Name		Packaging	Shelf life (in months)	Cocoa content (%)	Min. fruit content (%)	Ready-to-use	Freeze-stable	Can be served warm	Suitable for vegans	Product information	Application
Dessert sauces	NEW RECIPE TOF-62VANILLA-74V	**Vanilla Sauce** Tetra Pak	12 x 1.08 kg	9			•	•	•			For apple strudel, fruit tarts and desserts. Light yellow colour and natural vanilla flavour. Can be served hot or cold.	To heat, place pack in a water bath or in the microwave using a separate dish. Tip: Add a little gelatin and whipped cream to make a delicate crème bavaroise.
	TOD-012CHOSCE6-Z38	**Chocolate Sauce** For warming up	6 x 1 kg Bottles	14	20		•	•	•			For ice cream specialities, desserts, creams, shakes, yogurts and dessert glazes. Strong chocolate flavour. Serve hot.	Open the bottle or packet and heat in a water bath or briefly in the microwave.
	TOD-012CHOSCE6-Z93	**Chocolate Sauce** For warming up	50 x 50 g Bag	14	20		•	•	•				
Toppings	TOD-019-STO-E6-Z38	**Topping Sensational São Thomé** Chocolate sauce, liquid	6 x 1 kg Bottles	14	10		•	•	•			São Thomé chocolate topping is made using only cocoa from São Tomé. Delicate flavour with fruity cocoa notes. Ccan be served hot or cold.	For ice cream specialities, desserts, creams, shakes, yogurts and dessert glazes.
	TOD-022CHOC-E6-Z38	**Topping Surprising Choco…ooh** Chocolate sauce, liquid	6 x 1 kg Bottles	14	8		•	•	•			Can be served hot or cold. Lovely chocolate flavour and pleasant texture.	
	TOF-034ICOF-E6-Z38	**Topping Cool Ice Coffee** Coffee sauce, liquid	6 x 1 kg Bottles	12			•	•	•	•		Can be served hot or cold. Lovely coffee flavour and golden brown colour. Can be used instead of liquid coffee.	For ice cream specialities, desserts, creams, shakes, yogurts ad dessert glazes. Tip: Perfect for iced coffee.
	TOF-042CARA-E6-Z38	**Topping Chewy Caramel** Caramel sauce, liquid	6 x 1 kg Bottles	18			•	•	•	•		Can be served hot or cold. Light brown in colour. Intense caramel flavour.	For caramel puddings, flans, ice cream specialities, desserts, creams, shakes and yogurts.
	TOF-051STRA-E6-Z38	**Topping Yummy Strawberry** Strawberry sauce, liquid	6 x 1 kg Bottles	12		28	•	•	•	•		Can be served hot or cold. Natural fruit flavour. High fruit content. All toppings are free from azo dyes.	For flans, ice cream specialities, desserts, creams, shakes, yogurts and dessert glazes.
	TOF-062RASP-E6-Z38	**Topping Smooth Raspberry** Raspberry sauce, liquid	6 x 1 kg Bottles	12		28	•	•	•	•			
	TOF-072BLUB-E6-Z38	**Topping Juicy Blueberry** Blueberry sauce, liquid	6 x 1 kg Bottles	14		31	•	•	•	•			
	TOF-084MANG-E6-Z38	**Topping Sunny Mango** Mango sauce, liquid	6 x 1 kg Bottles	12		27	•	•	•	•			

AZZAD



Chocolate fillings and cocoa

Our range of ready-to-use chocolate fillings are a harmony of taste and texture for truly sensational creations. In addition to our delicious fillings, we also offer high-quality cocoa powder, cocoa mass and cocoa butter.



100% Cocoa Mass

Add to couvertures, fillings, desserts and ice cream specialities to intensify the cocoa flavour.

Shelf life (in months)
24

Working temperature
30–32°C

Unit
4 x 3 kg Coins

Article number
NCL-2C502-CA-654



100% Cocoa Butter

Add to couvertures to increase fluidity, for spray application.

Shelf life (in months)
24

Working temperature
30–32°C

Unit
4 x 3 kg Coins

Article number
NCB-HD703-CA-654



100% Cocoa Powder

Reddish brown cocoa powder with 22% to 24% cocoa butter. Use to make cookies, confectionery, cakes, pastries and dusting.

Shelf life (in months)
24

Working temperature
n/a

Unit
4 x 1 kg Bag

Article number
DCP-H62-20-Z56

	Article number	Name	Packaging	Shelf life (in months)	Min. cocoa content (%)	Chocolate content (%)	Ready-to-use	Tempering required	Temper by hand	Mechanical processing	Bake-stable	Working temperature	Product information	Application
Pastry filling	FMN-T568PAIN-Z76	**Painchoc Noisette** Hazelnut-cocoa filling	Pail 6 kg	12	3.5		•			•	•	20–24°C	Bake-stable hazelnut-cocoa filling. Delicate hints of hazelnut. With non-hydrogenated fats.	Suitable for croissants, brioche and flaky pastries as well as for mechanical processing. Freeze-stable
	FMD-N569PAIN-Z48	**Painchoc** Dark chocolate filling	Pail 12 kg	12	20.5		•			•	•	20–24°C	Bake-stable chocolate filling. Delicate chocolate flavour. With non-hydrogenated fats.	
Cocoa	NCL-2C502-CA-654	**Cocoa Mass** Coins	Box 4 x 3 kg	24	100			•			•	30–32°C	100% pure cocoa mass.	Add to couvertures, fillings, desserts and ice cream specialities to intensify the cocoa flavour.
	NCB-HD703-CA-654	**Cocoa Butter** Coins	Box 4 x 3 kg	24	100			•				30–32°C	100% cocoa butter.	Add to couvertures to increase fluidity, for spray application.
	DCP-H62-20-Z56	**Cocoa Powder** (22–24% cocoa butter)	Box 4 x 1 kg	24	96		•				•		100% alkalized reddish brown cocoa powder.	Use to make cookie mixture, confectionery, cakes and pastries, and for sprinkling.

FROZEN RANGE
PONTHIER
une histoire de fruit
PURÉES • COULIS • IQF FRUITS

FROZEN FRUITS



Culivated Blackberries

1 KG - France



Frozen Blackcurrants

1 KG - France



Frozen Lingonberries

1 KG - France



Mecker Rasperries

1 KG - France



Frozen Mix Red Fruits

1 KG - France



Frozen Morello Cherries

1 KG - France



Frozen Strawberries

1 KG - France



Frozen Wild Blueberries

1 KG - France



Abricot Halves

1 KG - France

FRUITS PUREE



Abricot

1 KG - France



Banana

1 KG - France



Blackberries

1 KG - France



Blueberry

1 KG - France



Morello Cheries

1 KG - France



Coconut (Intense)

1 KG - France



Green Apple

1 KG - France



Kiwi From Adour PGI

1 KG - France



Lemon

1 KG - France

FRUITS PUREE



Lime

1 KG - France



Lychee

1 KG - France



Mandarin

1 KG - France



Mango

1 KG - France



Orange

1 KG - France



Paineapple

1 KG - France



Passion Fruit

1 KG - France



Pink Guava

1 KG - France



Pomegranate

1 KG - France



Raspbbery

1 KG - France



Strawberry

1 KG - France



Watermelon

1 KG - France



ADDED VALUE PONTHIER *une histoire de fruit*

ADVOCATING DELICIOUS, HEALTHY AND RESPONSIBLE FRUIT

is the mission we have set ourselves to inspire our employees, fruit producers, customers and partners, resonating with the aspiration to eat better and preserve nature.

Ponthier's mission relies on strong, uncompromising commitments based on our history and new goals:

TASTE	AGROECOLOGY	GASTRONOMY	RESPONSIBILITY
Revealing the original taste	Developing an ethical fruit production sector	Supporting the gastronomic community	Instilling a demanding and shared approach to CSR

COMMITMENT #1
Original taste

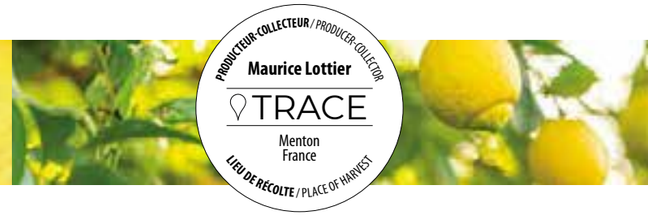
It is first and foremost about bringing the culture of taste to daily life, the original taste of a fruit that nature gives us if we respect it. It's about sourcing exceptional, rare and exclusive fruit, harvested when ripe and processed with care as close as possible to the orchards, as quickly as possible.

PURE TRACE®

COMMITMENT #2
Creation of the PURE TRACE® label

Our commitment relies on gentle cultivation methods and long-term partnerships with our producers to develop an ethical fruit supply chain. We make a commitment to gastronomy professionals so they can meet the growing expectations of consumers who seek transparency and information on product composition and origin. We are providing a strong and innovative response with the creation of the PURE TRACE® label.





PURE : means guaranteeing healthy, pesticide residue free products with the PURE label, thanks to responsible and committed growing methods and analyses on all fruit batches approved by Ponthier experts. From 2021, 34 flavours are labelled PURE, pesticide residue free (limit of quantification 0.01mg/kg for more than 610 molecules analysed) whatever their packaging format.

TRACE : means guaranteeing traceability so that gastronomy professionals can enhance the value of their offer and meet consumer expectations on product origin. Ponthier was a pioneer in listing stringent traceability (country, harvest area and variety) and now Ponthier is going much further with the creation of the TRACE label, which lists the producer-harvester and the harvest location. From 2021, 25 flavours are labelled TRACE regardless of their packaging format.

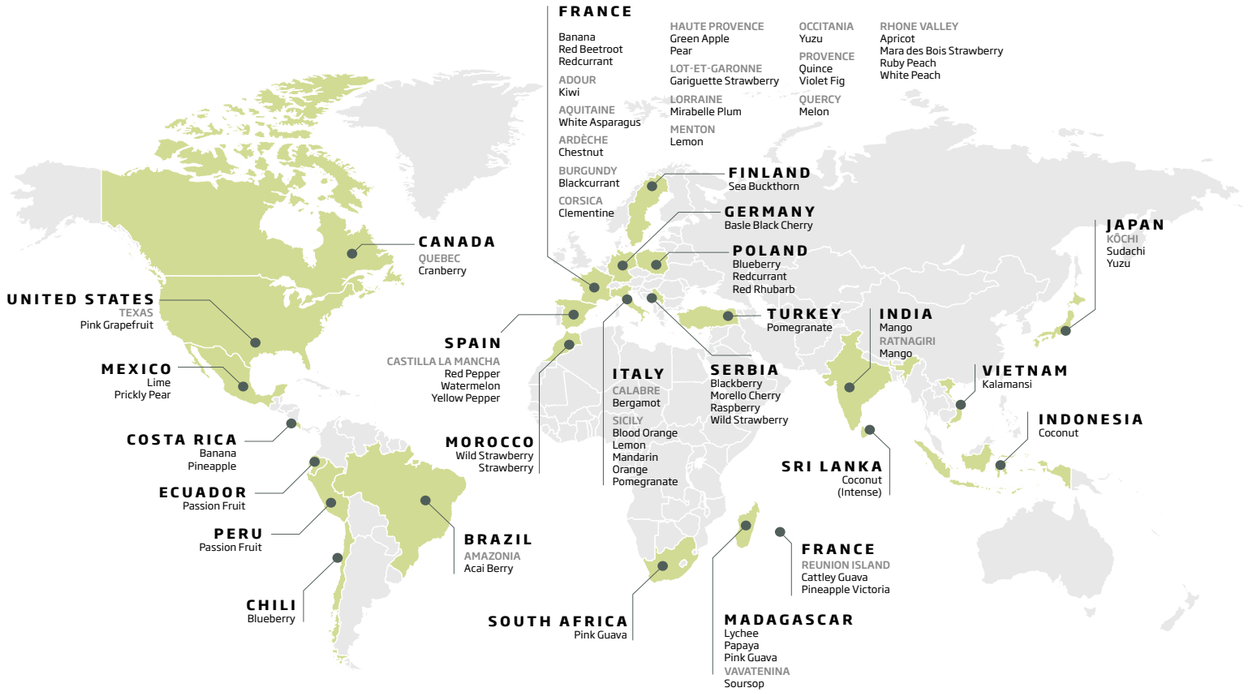
Photos © Mathilde de l'Ecotais, La Manufacture

PONTHIER

une histoire de fruit

A terroir, climate, variety and expertise come together as a story, a tale told by Ponthier to make each taste experience a unique journey.

EXCLUSIVE TRACABILITY



ZA des Vieux Chênes - BP 4, 19130 Objat, France
+33 (0)5 55 25 82 14 - info@ponthier.net

www.ponthier.net

EGG SOLUTIONS

PRODUCT PORTFOLIO 2020



Purveyor to H.M. The Queen of Denmark's household

DANÆG

• SINCE 1895 •

THE DANÆG GROUP

DANÆG has delivered eggs to consumers since 1895, when the company was founded as a cooperative. Today, we are still owned by our farmers as well as by the Danish farming cooperative, DLG. We always focus on maintaining high animal welfare standards, using sustainable production practices and assuring compliance with stringent food safety standards. We are proud to present you to our quality egg solutions.



QUALITY EGGS SINCE 1895

Animal welfare and food safety are high on our agenda. We use a farm-to-table quality system based on HACCP and we are FSSC22000 as well as KAT-certified. With our stringent quality control requirements and unique salmonella management plan, we can declare Danish eggs to be among the safest in the world.

Our egg packing facility in Christiansfeld is IFS certified. Our production facility in Roskilde is halal certified.

PREMIUM QUALITY PRODUCTS

- We manufacture in state-of-the-art facilities
- We only use grade A fresh hen eggs
- Our production plant is FSSC22000 and halal certified
- Guaranteed zero cross contamination ensuring complete safety for end users
- Daily micobiological analyzation of every batch prior to shipment
- We take pride in our product safety



SOME OF OUR CUSTOMERS

DANÆG has a long-standing and proud tradition of exporting eggs and egg products, which dates back to 1895, and we now export our products to more than 55 countries.

Our eggs and egg products can be found on supermarket shelves in places such as Europe, Asia and the Middle East, where our products are chosen due to our exceptional consistency of supply and stringent production requirements.



DANÆG PACKAGING OVERVIEW

At DANÆG, we have a broad varity of packaging solutions to fit perfectly with the our egg products. Below, you find an overview of our packaging options.

BOXES
Our IQF diced eggs, pancakes, waffles and omelets arrive in boxes.

BAG-IN-BOX
Our liquid eggs and scrambled egg mixes are available in bag-in-box packaging.

1 KG CANISTER
Our chilled and frozen liquid eggs are available in 1 kg canisters.

5 KG CANISTER
Our chilled and frozen liquid eggs are available in 5 kg canisters.

BUCKETS
Our cooked and peeled eggs in brine are packaged in buckets.

VACUUM PACKS
Our cooked and peeled eggs in vacuum packs, as well as our long eggs are packaged in boxes.



MARMISHO HONEY
PREMIUM QUALITY
WITH GOOD HEALTH
COMES HAPPINESS
MARMISHO
HONEY

AZZAD

MARMISHO HONEY

PREMIUM QUALITY

WITH GOOD HEALTH
COMES HAPPINESS

MARMISHO HONEY

PREMIUM HONEY SUPPLIER WITH ONLY 100% NATURAL MOUNTAIN HONEY AND BRING REAL HONEY TO SATISFY END CONSUMERS...

We are in Kuwait since 2015





BAKELAND EGYPT

The Art Of Creating Mixes

Products Range



Cream



WHIP “S”/ “W”
Non-dairy Topping with sugar/ without sugar

Pastry CREAM / CREAM CHOCO
Pastry cream on cold (Bake+Freeze Stable)/Chocolate

FILLING CREAM / CREAM CHOCO
Bavarian (Vanilla cream / Chocolate cream) on cold

ORIENT CREAM “S”/ “W”
Oriental pastry filling (with sugar / without sugar) - (Bake+Freeze Stable)

FROSTY
Frosting Cream for cake and muffin (Decoration + Filling)

FROSTY FILLING
Frosting Filling Cream for red velvet cake.

Cake



BLONDY
Vanilla sponge cake and swissroll mix (add eggs+water)

BROWNY
Chocolate sponge cake and swissroll mix (add eggs+water)

BUTTER CAKE / CHOCO
English cake mix / Chocolate English cake mix

Cup Cake / Choco
Cup Cake Vanilla mix / Cup Cake Chocolate mix

OIL MUFFIN / CHOCO
Vanilla muffin mix / Chocolate muffin mix

BERLINER DONUT
Yeast raised donut mix

QUICK GEL
Cake improver in gel form

QUICK POWDER
Cake improver in powder form

BROWNIES MIX
American Brownies Mix

CHOUX MIX
Ready Mix For Choux / Eclaire / Profitrole Ready Mix For Cookies Vanilla

COOKIES MIX / CHOCO
Ready Mix For Cookies Chocolate

CINROLL MIX
Cinnamon Base Roll Mix

RED VELVET MIX
Red velvet cake mix

Naturally the Best









BAKELAND EGYPT
The Art Of Creating Mixes

IREKS





IMPROVERS FOR BREAD

محسنات الخبز

CIABATTA PLUS
Improver for the production of Mediterranean baked goods, including ciabatta bread
Quantity of addition: 5 %
Packaging: 10 kg paper bag

شياباتا بلاص
محسن لخبز الشياباتا ومخبوزات البحرالابيض المتوسط
نسبة الاستعمال : 5%
التعبئة : في اكياس ورقية تزن 10 كغ

GLUTEN
Wheat gluten
Quantity of addition: 2 - 5 %
Packaging: 25 kg paper bag

غلوتين
غلوتين القمح
نسبة الاستعمال : 2 - 5%
التعبئة : في اكياس ورقية تزن 25 كغ

CONCENTRATED MIXES FOR BREAD

خليط الخبز المركز

IREKS KORNEAR MIX
Mix for bread variety containing coarse oats, linseed and sunflower seeds
Quantity of addition: 50 %
Packaging: 25 kg paper bag

ايركس خليط كورنير
خليط لانتاج الخبز المحتوى على مكسرة الشوفان، بذور دوار الشمس , بذر الكتان
نسبة الاستعمال : 50%
التعبئة : في اكياس ورقية تزن 25 كغ

CONCENTRATED MIXES FOR BREAD

خليط الخبز المركز

IREKS TOPPING MIXED
Topping for bread
Quantity of addition: According to preference
Packaging: 10 kg paper bag

ايركس خليط توبينغ
تزيين وتغطية الخبز
نسبة الاستعمال : حسب الرغبة
التعبئة : في اكياس ورقية تزن 10 كغ

IREKS BREZELLAUGE
Lye for colouring pretzels
Quantity of addition: According to preference
Packaging: 20 kg carton (4 x 5 l plastic canisters)

ايركس بريزل لاوغه
محلول لون للبريزيل
نسبة الاستعمال : حسب الرغبة
التعبئة : كارتون مقوى 20 كغم (4 × 5 علب بلاستيكية)

IREKS SUNFLOWER SEEDS
Topping for bread
Quantity of addition: According to preference
Packaging: 10 kg paper bag

ايركس لب بذور دوار الشمس
تزيين وتغطية الخبز
نسبة الاستعمال : حسب الرغبة
التعبئة : في اكياس ورقية تزن 10 كغ

GRAIN PRODUCTS

منتجات الحبوب

IREKS RYE FLOUR
Rye flour
Quantity of addition: According to preference
Packaging: 25 kg paper bag

ايركس دقيق الجاودر
دقيق الجاودار
نسبة الاستعمال : حسب الرغبة
التعبئة : في اكياس ورقية تزن 25 كغ

IREKS OAT FLAKES
Topping for bread
Quantity of addition: According to preference
Packaging: 10 kg paper bag

ايركس رقائق الشوفان
تزيين وتغطية الخبز
نسبة الاستعمال : حسب الرغبة
التعبئة : في اكياس ورقية تزن 10 كغ

SPECIAL CONFECTIONERY PRODUCTS

منتجات المعجنات الخاصة

MELLA CAKE GEL
Improver for cakes, sponge cakes and ice cream
Packaging: 10 kg carton (2 x 5 kg)

ميللا محسن جل
محسن للكيك الاسفنجى والكيك، والايس كريم
التعبئة : كارتون مقوى 10 كغ (2 × 5كغ)

GLAZES

الغليسات (ميروار)

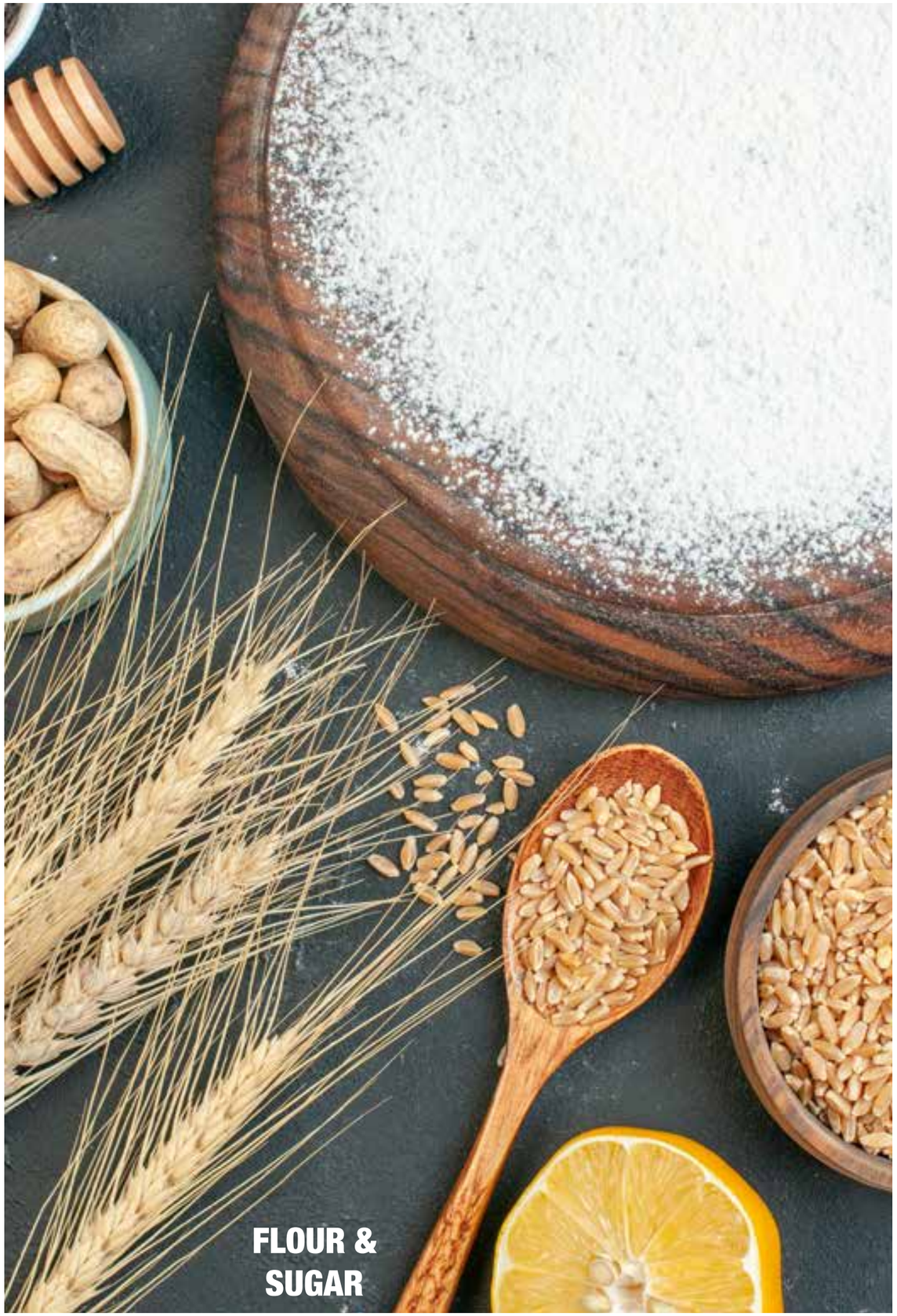
MELLA GLAZE - NEUTRAL
MELLA GLAZE - STRAWBERRY
MELLA GLAZE - CARAMEL
MELLA GLAZE - CHOCOLATE

Cold glaze for the decoration of cakes and pastries
Packaging : 14 kg carton (2 x 7 kg plastic pails)

ميللا غليس ـ ساده
ميللا غليس ـ فراولة
ميللا غليس ـ كرميل
ميللا غليس ـ شوكولاته

غليس بارد للاستعمال في ديكورات الكيك والمعجنات
التعبئة : كارتون مقوى **14** كغ (**2** علب **7 x** كغ)







Black Corinthan Currants

10 KG



Yellow Cornmeal

1 KG - Italy



Dark Brown Sugar

453 / 907 g - USA



Semolina

1 KG - Italy



Pizza Flour (PZ2)

1 KG - Italy



Pasta Flour

25 KG - Italy



Pizza Flour (PZ3)

25 KG - Italy



Pancake Mix

2.26 KG - USA



Pumpkin Pie Mix

850 g - USA



Melba Toast

100 g - Italy



Christmas Pudding

454 g - UK