



CLASSIC

FINE FOODS



COLLECTION 2025-2026



CELEBRATING

20 YEARS

CLASSIC FINE FOODS VIETNAM



COLLECTION
2025-2026



Dear Valued Customer,

We are thrilled to present the latest edition of the Classic Fine Foods Vietnam Catalogue for 2025-2026!

Classic Fine Foods Group: Excellence in Fine Food Distribution

Founded in 2001, **Classic Fine Foods (CFF)** has grown into a leading distributor of premium food products, continuously expanding its presence across major culinary markets. With operations in multiple countries, we are committed to serving top chefs, restaurants, hotels, and gourmet retailers worldwide.

We source only the finest ingredients from trusted producers, ensuring exceptional quality and freshness. Our commitment to excellence, innovation, and outstanding service makes us a trusted partner in the global culinary industry.

Through continuous innovation and deep industry expertise, Classic Fine Foods empowers chefs and businesses with the best ingredients and solutions, enabling them to push the boundaries of culinary excellence.

Classic Fine Foods Vietnam: Celebrating 20 Years of Culinary Excellence

Classic Fine Foods Vietnam is proud to mark 20 years of serving the country's top chefs, restaurants, and hospitality establishments. Over the past two decades, we have been committed to bringing the highest quality ingredients to Vietnam's vibrant culinary scene, ensuring that our clients have access to the very best products from around the world.

Since our establishment, we have built a reputation for excellence, reliability, and unparalleled service. Our extensive product range includes premium seafood, prime cuts of meat, artisanal dairy, gourmet chocolates, and a selection of fine ingredients that meet the highest standards. Every product is carefully sourced from globally renowned suppliers, guaranteeing superior freshness and taste.

What sets Classic Fine Foods Vietnam apart is not only our exceptional product selection but also our dedication to supporting the success of our clients. We work closely with chefs and businesses, understanding their needs and providing personalized solutions, technical expertise, and industry insights. Our goal is to enhance their culinary creativity and help them craft unforgettable dining experiences.

As we celebrate this milestone, we reaffirm our commitment to quality, service, and innovation. Classic Fine Foods Vietnam continues to expand and develop branches across the country to better serve our valued customers. We are honored to have been part of Vietnam's gastronomic journey for the past 20 years, and we look forward to continuing to serve and inspire for many more years to come.

Thank you for your trust and partnership. Here's to the next 20 years of excellence!

NEW BRANDS

- **Reunipeche:** Reunipeche is a company listed on SeafoodSource, a global seafood industry news and information resource.
- **Acetaia Borgo Castello:** Acetaia Borgo Castello is an Italian company specializing in the production of Balsamic Vinegar of Modena PGI, along with a variety of condiments, glazes, and vinegars since 2014
- **Imperial:** Imperial Caviar is a distinguished caviar supplier based in Berlin, Germany, specializing in premium caviar products that blend Persian heritage with German precision. Founded in 1997

- **Petrossian:** Petrossian is a renowned French company specializing in caviar and other luxury food products, founded in 1920
- **Enigma:** Enigma aims to demystify caviar, making it a delightful and attainable indulgence for everyone
- **Centurion:** Centurion is a privately owned French family business, entirely passionate about every aspect of cheese.
- **Beillevaire:** French butter & cheese made with cream from grass-fed cows in Charente-Maritime.
- **Dobla:** Dobla which is founded in 1950, is a distinguished brand specializing in premium chocolate decorations, toppings, and cups, catering to pastry chefs, bakeries, and dessert manufacturers worldwide
- **Loragro:** Loragro is a French company established in 2001, specializing in sourcing and supplying processed fruits and vegetables, with a primary focus on frozen products.
- **Monin:** Founded in 1912, it is a French company specializing in the production of syrups, liqueurs, and fruit purees.
- **Quantum:** With a strong foundation since 2001, a company specializing in the production and distribution of a diverse range of dairy products, including various types of cheese.
- **V CHEF:** V Chef uses Vietnamese's domestic ducks from Long An to create Dry-Aged through a closed-process air-drying method for 14 days.
- **Caspian Tradition:** Established in 1995, a Belgian company specializing in the selection, preparation, and distribution of premium fish roe and other gourmet food products.
- **Groix et Nature:** established in 2000 and it is an artisanal cannery located on the island of Groix in southern Brittany, France
- **Devon Cream:** established over 30 years ago, it's a British brand renowned for producing traditional clotted cream and other premium dairy products.

The above is just a glimpse of our new arrivals. Let's delve into our full selection in this catalogue!

We champion sustainability through eco-conscious partners, for a healthier planet and vibrant palates. Together, let's create culinary magic that nourishes both you and the Earth!

At Classic Fine Foods, we connect passionate cooks with the world's finest ingredients, fostering a network of shared values and exceptional culinary experiences.

Cheers to another year of culinary magic, fueled by your unwavering support! Here's to a future brimming with possibilities!



Culinary Regards,

Laurent Mouric

Managing Director

Kính gửi quý khách hàng,

Thay mặt Classic Fine Foods Việt Nam, chúng tôi hân hạnh giới thiệu ấn phẩm Catalogue mới 2025-2026:

Classic Fine Foods: Xuất sắc trong phân phối thực phẩm cao cấp

Được thành lập vào năm 2001, Classic Fine Foods (CFF) đã phát triển thành một trong những nhà phân phối hàng đầu các sản phẩm thực phẩm cao cấp, không ngừng mở rộng sự hiện diện tại các thị trường ẩm thực lớn. Với hoạt động tại nhiều quốc gia, chúng tôi cam kết phục vụ các đầu bếp hàng đầu, nhà hàng, khách sạn và các nhà bán lẻ thực phẩm cao cấp trên toàn thế giới.

Chúng tôi chỉ lựa chọn những nguyên liệu tốt nhất từ các nhà sản xuất đáng tin cậy, đảm bảo chất lượng và độ tươi ngon vượt trội. Cam kết về sự xuất sắc, đổi mới và dịch vụ vượt trội đã giúp chúng tôi trở thành đối tác đáng tin cậy trong ngành ẩm thực toàn cầu.

Thông qua sự đổi mới liên tục và chuyên môn sâu trong ngành, Classic Fine Foods trao quyền cho các đầu bếp và doanh nghiệp với những nguyên liệu và giải pháp tốt nhất, giúp họ không ngừng vượt qua giới hạn của sự tinh hoa ẩm thực.

Classic Fine Foods Vietnam: Kỷ Niệm 20 Năm Gắn Bó Với Nghệ Thuật Ẩm Thực

Classic Fine Foods Vietnam tự hào đánh dấu cột mốc 20 năm đồng hành cùng các đầu bếp hàng đầu, nhà hàng và khách sạn tại Việt Nam. Trong suốt hai thập kỷ qua, chúng tôi luôn cam kết mang đến những nguyên liệu chất lượng cao nhất cho nền ẩm thực sôi động của Việt Nam, đảm bảo khách hàng luôn tiếp cận được với các sản phẩm tinh túy nhất từ khắp nơi trên thế giới.

Từ những ngày đầu thành lập, chúng tôi đã xây dựng được uy tín vững chắc nhờ chất lượng vượt trội, độ tin cậy và dịch vụ không gì sánh bằng. Danh mục sản phẩm phong phú của chúng tôi bao gồm hải sản cao cấp, các phần thịt hảo hạng, sản phẩm từ sữa thủ công, sô-cô-la thượng hạng và nhiều nguyên liệu tinh tế đạt tiêu chuẩn cao nhất. Mỗi sản phẩm đều được tuyển chọn kỹ lưỡng từ những nhà cung cấp danh tiếng toàn cầu, đảm bảo độ tươi ngon và hương vị tuyệt vời.

Điều tạo nên sự khác biệt của Classic Fine Foods Vietnam không chỉ là chất lượng sản phẩm xuất sắc, mà còn là sự tận tâm trong việc hỗ trợ thành công cho khách hàng. Chúng tôi làm việc chặt chẽ với các đầu bếp và doanh nghiệp, thấu hiểu nhu cầu của họ và cung cấp các giải pháp cá nhân hóa, chuyên môn kỹ thuật và những hiểu biết sâu sắc về ngành. Mục tiêu của chúng tôi là khơi nguồn sáng tạo ẩm thực và giúp khách hàng tạo nên những trải nghiệm ẩm thực khó quên.

Nhân dịp kỷ niệm quan trọng này, chúng tôi một lần nữa khẳng định cam kết về chất lượng, dịch vụ và sự đổi mới. Classic Fine Foods Vietnam sẽ tiếp tục mở rộng và phát triển các chi nhánh trên toàn quốc để phục vụ khách hàng một cách tốt nhất. Chúng tôi rất vinh dự được đồng hành cùng hành trình ẩm thực của Việt Nam trong suốt 20 năm qua và mong muốn tiếp tục phục vụ và truyền cảm hứng trong nhiều năm tới.

Cảm ơn sự tin tưởng và đồng hành của quý vị. Cùng nhau hướng đến 20 năm tiếp theo đầy xuất sắc!

THƯƠNG HIỆU MỚI

- **Reunipeche:** Reunipeche là một công ty được niêm yết trên SeafoodSource, nguồn tin tức và thông tin toàn cầu về ngành thủy sản.
- **Acetaia Borgo Castello:** Acetaia Borgo Castello là một công ty Ý chuyên sản xuất Giấm Balsamic Modena PGI, cùng với nhiều loại gia vị, sốt giấm và giấm ăn khác từ năm 2014.
- **Imperial:** Imperial Caviar là nhà cung cấp trứng cá muối cao cấp có trụ sở tại Berlin, Đức, chuyên cung cấp các sản phẩm trứng cá chất lượng thượng hạng, kết hợp

giữa di sản Ba Tư và sự chuẩn xác của Đức. Được thành lập vào năm 1997.

- **Petrossian:** Petrossian là một công ty Pháp danh tiếng, chuyên về trứng cá muối và các sản phẩm thực phẩm cao cấp khác, được thành lập vào năm 1920.
- **Enigma:** Enigma mong muốn xóa bỏ sự huyền bí quanh trứng cá muối, biến nó trở thành một món thưởng thức thú vị và dễ tiếp cận cho tất cả mọi người.
- **Centurion:** Centurion là một doanh nghiệp gia đình tư nhân của Pháp, với niềm đam mê trọn vẹn dành cho mọi khía cạnh của pho mát.
- **Beillevaire:** Bơ & Phô Mai Pháp được làm từ kem sữa của bò ăn cỏ tại vùng Charente-Maritime.
- **Dobla:** Dobla, được thành lập vào năm 1950, là một thương hiệu danh tiếng chuyên về các sản phẩm trang trí sô-cô-la cao cấp, topping và cốt sô-cô-la, phục vụ cho các đầu bếp bánh ngọt, tiệm bánh và nhà sản xuất món tráng miệng trên toàn thế giới.
- **Loragro:** Loragro là một công ty Pháp được thành lập vào năm 2001, chuyên thu mua và cung cấp các loại trái cây và rau củ đã qua chế biến, với trọng tâm chính là các sản phẩm đông lạnh.
- **Monin:** Được thành lập vào năm 1912, đây là một công ty Pháp chuyên sản xuất các loại siro, rượu mùi và puree trái cây.
- **Quantum:** Với nền tảng vững chắc từ năm 2001, đây là một công ty chuyên sản xuất và phân phối đa dạng các sản phẩm từ sữa, bao gồm nhiều loại phô mai khác nhau.
- **V CHEF:** V Chef sử dụng vịt nội địa Việt Nam từ Long An để tạo ra sản phẩm vịt ủ khô (Dry-Aged) bằng phương pháp sấy khô trong quy trình khép kín suốt 14 ngày.
- **Caspian Tradition:** Được thành lập vào năm 1995, đây là một công ty Bỉ chuyên tuyển chọn, chế biến và phân phối trứng cá muối cao cấp cùng các sản phẩm ẩm thực thượng hạng khác.
- **Groix et Nature:** Được thành lập vào năm 2000, đây là một xưởng đóng hộp thủ công nằm trên đảo Groix ở phía nam vùng Brittany, Pháp.
- **Devon Cream:** Được thành lập cách đây hơn 30 năm, đây là một thương hiệu của Anh nổi tiếng với việc sản xuất kem clotted truyền thống và các sản phẩm sữa cao cấp khác.

Trên đây chỉ là một vài gợi ý về những sản phẩm mới của Classic Fine Foods. Hãy khám phá danh mục đầy đủ để tìm thấy những nguyên liệu và sản phẩm hoàn hảo cho nhu cầu của Quý Khách ở những trang sau!

Classic Fine Foods tích hợp các hoạt động bền vững trong quy trình vận hành thông qua các mối quan hệ đối tác với những nhà sản xuất có ý thức về môi trường, tạo ra một hành tinh khỏe mạnh hơn với các loại nguyên liệu ẩm thực tuyệt vời. Với Classic Fine Foods, niềm đam mê của Quý Khách hòa cùng mục đích của chúng tôi, tạo nên một bữa ăn thoải mái cả thực khách và hành tinh của chúng ta.

Tại Classic Fine Foods, chúng tôi luôn gắn kết các đầu bếp, nghệ nhân và những người đam mê nấu ăn tại gia, xây dựng một mạng lưới giá trị chung hướng đến những nguyên liệu thượng hạng.

Chúng tôi tự hào được đồng hành cùng bạn trong hành trình ẩm thực đẳng cấp. Cảm ơn sự tin tưởng và ủng hộ bền bỉ của bạn. Một chặng đường mới đang mở ra – tràn đầy cảm hứng, tinh hoa và những khả năng vô tận.



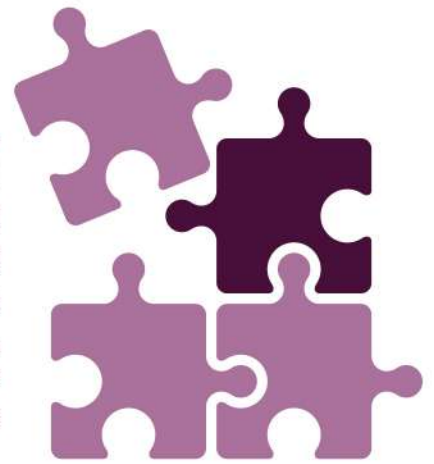
Trân trọng,

Laurent Mouric
Tổng Giám đốc

CLASSIC FINE FOODS VIETNAM

MORE THAN INGREDIENTS, WE ARE YOUR SOLUTION

At Classic Fine Foods Vietnam, we go beyond being a premium food supplier—we are a culinary and business solutions provider. We understand that chefs, restaurateurs, and food professionals face many challenges, from pricing concerns and product knowledge to cooking techniques, applications, and menu development. That's why we don't just deliver ingredients; we provide comprehensive solutions that help businesses thrive in a competitive culinary landscape.



CULINARY EXPERTISE & PRODUCT SOLUTIONS

Customers today demand more than just quality ingredients—they need detailed product information, including origin, certifications, and specifications, to ensure consistency and authenticity in their dishes. At Classic Fine Foods Vietnam, we provide in-depth knowledge about our products, ensuring that chefs have the confidence to work with the finest ingredients.

We also support customers with cooking techniques, applications, and recipes tailored to their menus. Our team collaborates closely with chefs, offering creative solutions for menu development to optimize product usage while maintaining cost efficiency. Whether it's fine dining, casual restaurants, luxury hotels, or boutique eateries, we help businesses create memorable culinary experiences.





BEYOND INGREDIENTS: MARKETING & BUSINESS SOLUTIONS

Running a successful food business requires more than great ingredients—it demands effective marketing and branding strategies. Classic Fine Foods Vietnam helps clients overcome their marketing challenges by offering support in product positioning, promotions, and storytelling. Through our network and expertise, we assist businesses in enhancing their brand visibility, attracting customers, and staying ahead of industry trends.



From large hotel chains to small independent restaurants, we provide business solutions that streamline operations, improve efficiency, and increase profitability. Our tailored approach ensures that every client receives personalized support, helping them adapt to market demands and grow their business.

At Classic Fine Foods Vietnam, we are more than just a supplier. We are a trusted partner, a culinary consultant, and a business solution provider—helping our clients elevate their offerings, solve challenges, and achieve long-term success.



More than just ingredients, we, Classic Fine Foods, define our purpose through our official Vision, Mission & Values, setting a new standard for amazing food and exceptional service.

OUR VISION



is to be the leading global provider of the finest ingredients and innovative culinary solutions.

We want to be at the forefront, setting the trends in our different markets and offering the finest ingredients as well as creative, ground-breaking solutions. We have more than 26 different teams and locations, with the objective of extending and covering more territories, partnering with producers from all around the world.



OUR MISSION



is to inspire, empower and support chefs in realizing their culinary ambitions!

We want to inspire and stimulate chefs with an extensive and innovative product range. We aim to empower them through training courses, demonstrations, workshops, events, tasting sessions and to provide guidance from our dedicated teams; experts in their field who are passionate about the industry.



OUR VALUES



At Classic Fine Foods, our values define who we are and what makes us truly unique. These are our fundamental pillars and the standards that define the way we aspire to service our customers and conduct our business. Guided by core values, Classic Fine Foods operates with a customer-centric mindset, shaping our daily thinking, business practices, and dedication to service.

We are
EXCELLENCE



We are
CUSTOMER
CENTRICITY



We are
RESPON-
SIBILITY



We are
PASSION



We are
ENTREPRE-
NEURSHIP



We are
ONE CFF





EXCELLENCE

An unwavering commitment to attain the highest standards.

We maintain high standards throughout our value chain, sourcing top-quality ingredients and providing exceptional service daily. Our imports adhere to strict quality and safety standards, ensuring precision in selection and delivery. Collaborating with discerning chefs worldwide, we aim for perfection, striving to exceed expectations and create exceptional dining experiences.



CUSTOMER CENTRICITY

The customer is at the heart of every decision we make.

At Classic Fine Foods, we prioritize the customer in all aspects of our operations. Our commitment to a customer-centric approach involves deeply understanding their desires and staying ahead of their evolving needs. With expert product knowledge and a continuous pursuit of insights and trends, we offer tailored solutions and flexible support to meet their requirements effectively.



RESPONSIBILITY

Striving to make a difference for a better future.

We prioritize ethical sourcing in our decision-making process. When selecting partners and products, we focus on extensive production methods, commitment to animal welfare, and environmental respect. Additionally, we take steps to minimize our environmental footprint in various aspects of our operations, from importation to transportation and warehouse energy use.



PASSION

A culture dedicated to food led by experts in their field.

We're passionate food lovers dedicated to elevating every dining experience and making a positive impact on the planet. Our enthusiastic teams constantly seek out the finest ingredients and share their discoveries with joy. We're fueled by partnering with like-minded individuals who share our passion, bringing fulfillment to everyone at Classic Fine Foods.



ENTREPRENEURSHIP

Guided by curiosity and thriving for continuous innovation.

As market leaders and trendsetters, we thrive on calculated risks and embracing challenges to stay ahead. Our passion for innovation drives us to deliver breakthrough solutions to our customers. We foster a culture of creativity and empower our teams to explore new ideas, promoting an open-minded environment where everyone takes ownership of their actions.



ONE CFF

The feeling of a united work family.

At Classic Fine Foods, we foster a sense of belonging and unity among our diverse teams spanning 26 global locations. United by the spirit of Classic Fine Foods, we embrace diversity, support one another, and celebrate our cultural differences. Our goal is to create a work environment where everyone feels like family and can come together as one cohesive team.

GENERAL INFORMATION

ORDER PROCEDURES : ORDERS CAN BE PLACED BY WEBSITE/APP OR EMAIL.

HO CHI MINH

Except Some Districts (*)

PLACE ORDER

From 11:00 Day 1 - 17:00 Day 1
From 17:00 Day 1 - 11:00 Day 2

DELIVERED

The morning of Day 2
The afternoon of Day 2

Provinces

Ho Tram, Vung Tau, Long An: before 16:30
Con Dao: before 12:00
Binh Duong: before 12:00 (Wednesday)

The next day
The next day
Every thursday

DANANG

PLACE ORDER

Son Tra/ Ngu Hanh Son: Before 17:00
Hai Chau, Thanh Khe, Cam Le: before 17:00

DELIVERED

The next day morning
The next day

Provinces

Hue, Quang Binh: before 10:00
Quang Ngai/ Quy Nhon: before 17:00

The next day
The day after

HA NOI

PLACE ORDER

Before 9:00
From 9:00 - 14:00
After 14:00

DELIVERED

The same day morning
The same day afternoon
The next day morning

PHU QUOC

(*) Delivery every other day between the North & South

PLACE ORDER

Before 9:00
Before 17:00

DELIVERED

In the afternoon same day
Within the next day

NHA TRANG

PLACE ORDER

Within Nha Trang City & Outlying Provinces: Next-day delivery.
City Center & Northern Areas:
Cam Ranh:

DELIVERED

Morning delivery
Afternoon delivery

DELIVERIES

All goods are dispatched and delivered by our own transport team.

For any urgent order, we will honor it as fast as we can, otherwise we will inform you the shortest time we are able to deliver your goods.

TERMS AND CONDITIONS

New customers will be supplied on Cash On Delivery basis only. All requests for monthly credit facilities must be made through our Sales Department and completing the 2 following documents:

1. Customer Maintenance Form.
2. Contract CFF-Customer (Document requested by the Government)

VAT & PRICES

VAT is applicable on all products in accordance with the Vietnamese Government Laws.

Prices are subject to change anytime without notice. Some items may not be available at time of purchase.

(*) TAN BINH, BINH TAN, PHU NHUAN, GO VAP, BINH CHANH, NHA BE, TAN PHU, HOC MON, DISTRICT 12

Before 17:00

Within the next day.

Outside office working hours, you can place your order any time at our B2B website (<https://shop.classicfinefoods.vn>) or B2C website (<https://classicdeli.vn>)

SCAN TO ORDER



CATALOGUE DETAILS :

Classic Fine Foods reserves the right to change product brands, specifications, packaging during the life of this brochure.

OFFICE OPENING HOURS

Monday - Friday
Saturday
Sunday

HCMC

8:00 - 17:30
8:00 - 15:00
CLOSED

HANOI

8:00 - 17:30
8:00 - 15:00
CLOSED

DA NANG

8:00 - 17:30
8:00 - 15:00
CLOSED

PHU QUOC

8:00 - 17:30
8:00 - 15:00
CLOSED

NHA TRANG

8:00 - 17:30
8:00 - 15:00
CLOSED

THÔNG TIN CHUNG

QUY ĐỊNH THỜI GIAN ĐẶT HÀNG: ĐƠN HÀNG CÓ THỂ ĐƯỢC ĐẶT QUA TRANG WEB, ỨNG DỤNG HOẶC EMAIL

HỒ CHÍ MINH

Trừ một số quận huyện ngoại thành (*)

ĐẶT HÀNG

Từ 11:00 Ngày 1 – 17:00 Ngày 1
Từ 17:00 Ngày 1 – 11:00 Ngày 2

GIAO HÀNG

Buổi sáng Ngày 2
Buổi chiều Ngày 2

CÁC TỈNH KHÁC

Hồ Tràm, Vũng Tàu, Long An: trước 16:30

Ngày hôm sau

Côn Đảo: trước 12:00

Ngày hôm sau

Bình Dương: trước 12:00 (Thứ 4)

Các ngày Thứ năm

ĐÀ NẴNG

ĐẶT HÀNG

Sơn Trà, Ngũ Hành Sơn: Trước 17:00

Buổi sáng hôm sau

Hải Châu, Thanh Khê, Cẩm Lệ: Trước 17:00

Ngày hôm sau

CÁC TỈNH KHÁC

Huế, Quảng Bình: Trước 10:00

Ngày hôm sau

Quảng Ngãi / Quy Nhơn: Trước 17:00 Ngày 1

Ngày 3

HÀ NỘI

ĐẶT HÀNG

Trước 9:00
Từ 9:00 – 14:00
Sau 14:00

GIAO HÀNG

Buổi sáng cùng ngày
Buổi chiều cùng ngày
Buổi sáng hôm sau

PHÚ QUỐC

(*) Giao hàng cách ngày giữa miền Bắc và miền Nam Phú Quốc

ĐẶT HÀNG

Trước 9:00
Trước 17:00

GIAO HÀNG

Buổi chiều cùng ngày
Trong ngày hôm sau

NHA TRANG

ĐẶT HÀNG

Nội tỉnh và ngoại tỉnh: Giao hàng vào ngày hôm sau.

GIAO HÀNG

Khu vực trung tâm thành phố và phía Bắc Cam Ranh:

Giao hàng buổi sáng.

Cam Ranh:

Giao hàng buổi chiều.

GIAO HÀNG

Tất cả hàng hóa được gửi đến khách hàng bằng phương tiện vận chuyển riêng của công ty.

Đối với những đơn hàng gấp, chúng tôi sẽ cố gắng giao sớm nhất có thể, và chúng tôi sẽ thông báo đến khách hàng thời gian nhanh nhất mà hàng hóa sẽ được giao đi.

ĐIỀU KHOẢN VÀ QUY ĐỊNH

Đối với khách hàng mới, quy định phải trả tiền mặt. Đối với những yêu cầu trả tiền hàng tháng phải hoàn tất thủ tục với 2 mẫu đơn:

1. Customer Maintenance Form.

2. Hợp đồng giữa khách hàng và CFF - được quy định bởi chính phủ.

QUY ĐỊNH VỀ THUẾ GTGT VÀ ĐƠN GIÁ BÁN

Thuế giá trị gia tăng được áp dụng cho tất cả các sản phẩm theo quy định của luật nhà nước.

Đơn giá bán hiện tại công ty niêm yết có thể được thay đổi tại bất cứ thời điểm nào trong năm. Đối với một số mặt hàng đặc biệt sẽ không có sẵn trong kho mà khách hàng phải đặt trước.

(*) TÂN BÌNH, BÌNH TÂN, PHÚ NHUẬN, CÒ VẤP, BÌNH CHÁNH, NHÀ BÈ, TÂN PHÚ, HÓC MÔN, QUẬN 12

Trước 17:00

Trong ngày hôm sau

Ngoài giờ làm việc, bạn có thể đặt hàng bất kỳ lúc nào thông qua trang mua sắm trực tuyến B2B (<https://shop.classicfinefoods.vn/>) và B2C (<https://classicdeli.vn/>)

QUÉT MÃ ĐẶT HÀNG



CHI TIẾT BẢNG BÁO GIÁ:

Classic Fine Foods có quyền thay đổi tên thương hiệu sản phẩm, quy cách đóng gói trong catalogue này nếu có sự thay đổi từ phía nhà cung cấp.

THỜI GIAN LÀM VIỆC

Thứ 2 – Thứ 6

Thứ 7

Chủ nhật

HCM

8:00 – 17:30

8:00 – 15:00

Đóng cửa

HÀ NỘI

8:00 – 17:30

8:00 – 15:00

Đóng cửa

ĐÀ NẴNG

8:00 – 17:30

8:00 – 15:00

Đóng cửa

PHÚ QUỐC

8:00 – 17:30

8:00 – 15:00

Đóng cửa

NHA TRANG

8:00 – 17:30

8:00 – 15:00

Đóng cửa

The Story Of CLASSIC FINE FOODS

CLASSIC FINE FOODS GROUP: EXCELLENCE IN FINE FOOD DISTRIBUTION

Founded in 2001, Classic Fine Foods (CFF) has grown into a leading distributor of premium food products, continuously expanding its presence across major culinary markets. With operations in multiple countries, we are committed to serving top chefs, restaurants, hotels, and gourmet retailers worldwide.

We source only the finest ingredients from trusted producers, ensuring exceptional quality and freshness. Our commitment to excellence, innovation, and outstanding service makes us a trusted partner in the global culinary industry.

Through continuous innovation and deep industry expertise, Classic Fine Foods empowers chefs and businesses with the best ingredients and solutions, enabling them to push the boundaries of culinary excellence.

CLASSIC FINE FOODS VIETNAM: CELEBRATING 20 YEARS OF CULINARY EXCELLENCE

Classic Fine Foods Vietnam is proud to mark 20 years of serving the country's top chefs, restaurants, and hospitality establishments. Over the past two decades, we have been committed to bringing the highest quality ingredients to Vietnam's vibrant culinary scene, ensuring that our clients have access to the very best products from around the world.

Since our establishment, we have built a reputation for excellence, reliability, and unparalleled service. Our extensive product range includes premium seafood, prime cuts of meat, artisanal dairy, gourmet chocolates, and a selection of fine ingredients that meet the highest standards. Every product is carefully sourced from globally renowned suppliers, guaranteeing superior freshness and taste.

What sets Classic Fine Foods Vietnam apart is not only our exceptional product selection but also our dedication to supporting the success of our clients. We work closely with chefs and businesses, understanding their needs and providing personalized solutions, technical expertise, and industry insights. Our goal is to enhance their culinary creativity and help them craft unforgettable dining experiences.

As we celebrate this milestone, we reaffirm our commitment to quality, service, and innovation. Classic Fine Foods Vietnam continues to expand and develop branches across the country to better serve our valued customers. We are honored to have been part of Vietnam's gastronomic journey for the past 20 years, and we look forward to continuing to serve and inspire for many more years to come.

Thank you for your trust and partnership. Here's to the next 20 years of excellence!



7000 SQM2 STORAGE CAPACITY



3000 CUSTOMERS



2800 PRODUCTS

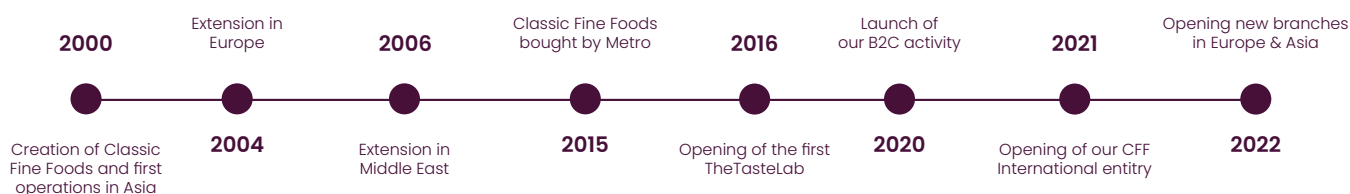


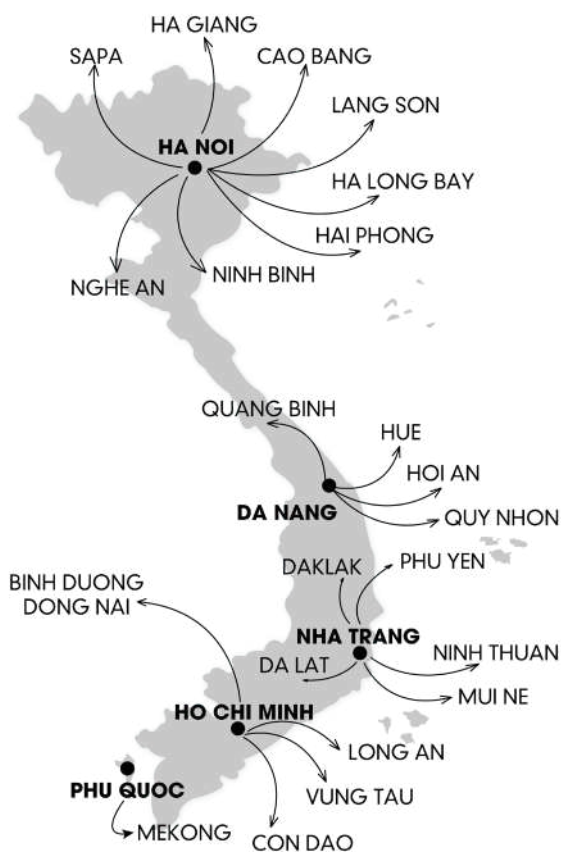
130 BRAND PARTNERS



17 SERVICE DELIVERY TRUCKS

CLASSIC FINE FOODS GROUP:





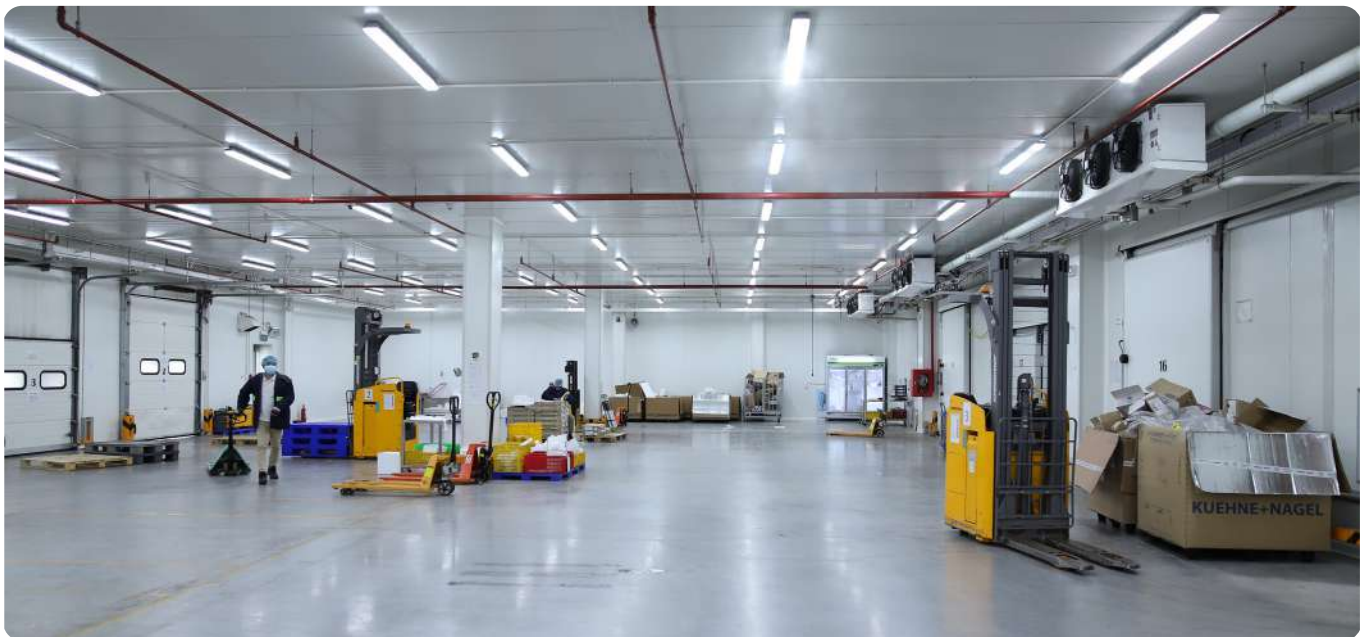
CLASSIC FINE FOODS VIETNAM:



ENHANCED FOOD SAFETY MANAGEMENT SYSTEM – 2025 UPDATE

DRIVING TOTAL QUALITY IMPACT ACROSS THE ORGANIZATION

From 2024, the Food Safety Management System (FSMS) has been significantly upgraded to not only maintain full compliance with ISO 22000:2018, but also meet the more rigorous internal standards of the Metro Group. These enhancements reflect our strategic focus on Total Quality Impact, ensuring that food safety is embedded across all aspects of our operations—from sourcing to delivery. The system upgrade was carried out under the consultation and guidance of leading international food safety experts, bringing global insights into our local execution model. As a result, we have strengthened our capability to manage risks, standardize processes, and ensure product integrity.



Key achievements of the enhanced FSMS include:

- Dual compliance with ISO 22000:2018 and Metro Group's internal food safety standards – QA ST 132 Quality Standard for FSD Companies.
- Strict supplier control indicators, implemented through structured audits, regular evaluations, and performance tracking.
- Comprehensive training programs, ensuring 100% of relevant employees among 5 branches (HCM, HAN, DAN, PQC, NHA) are fully equipped with the latest food safety and Metro-specific requirements.
- Customer complaint rate consistently maintained below 0.07% per year, reflecting both consumer trust and effective quality control.
- Ongoing engagement with global food safety experts, helping us stay aligned with evolving regulations and industry best practices.

Our upgraded FSMS drives more than food safety—it powers Total Quality Impact across the business, turning compliance into competitive advantage.

CLASSIC CORNER FOR RETAIL CUSTOMERS



📍 TOPS MARKET THAO DIEN

12 Quoc Huong Street, Thao Dien Ward,
Thu Duc City, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 TOPS MARKET AN PHU

Cantavil Song Hanh Street, An Phu Ward,
District 2, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 CORNER FARMER MARKET QUANG TRUNG

16 Quang Trung Street, Ward 10, Go Vap
District, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 EMART PHAN HUY ICH

385 Phan Huy Ich Street, 14 Ward,
Go Vap District, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 EMART PHAN VAN TRI

366 Phan Van Tri Street, 05 Ward,
Go Vap District, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 EMART SALA

10 Mai Chi Tho Street, Thu Thiem District,
Thu Duc City, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 FARMER'S MARKET

104 Hai Ba Trung Street, Da Kao Ward,
District 1, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 FINELIFE FOOD STORE HA DO

200 3/2 Street, 12 Ward, District 10, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 MEGA AN PHU

Lot B, Song Hanh, New Urban Area, Thu Duc
District, Thu Duc City, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 MEGA HIEP PHU

02 Truong Thi Hoa Street, Hiep Thanh Ward,
District 12, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 MEGA BINH PHU

Binh Phu Street, 11 Ward, District 6, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 CORNER FINELIFE LUMIERE

277–279 Vo Nguyen Giap Street, Thao Dien
Ward, Thu Duc City, HCMC
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 MEGA HAI PHONG

2A Hong Bang Street, So Dau Ward,
Hong Bang District, Hai Phong
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 MEGA THANG LONG

236 Pham Van Dong Street, Co Nhue Ward,
Bac Tu Liem District, Ha Noi
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 LOTTE MALL TAY HO

272 Vo Chi Cong Street, Phu Thuan Ward,
Tay Ho District, Ha Noi
OPEN MON – SUN: 8.00 AM – 9.30 PM

📍 MEGA DA NANG

Cach Mang T8 Street, Khue Trung Ward,
Cam Le District, Da Nang
OPEN MON – SUN: 8.00 AM – 9.30 PM

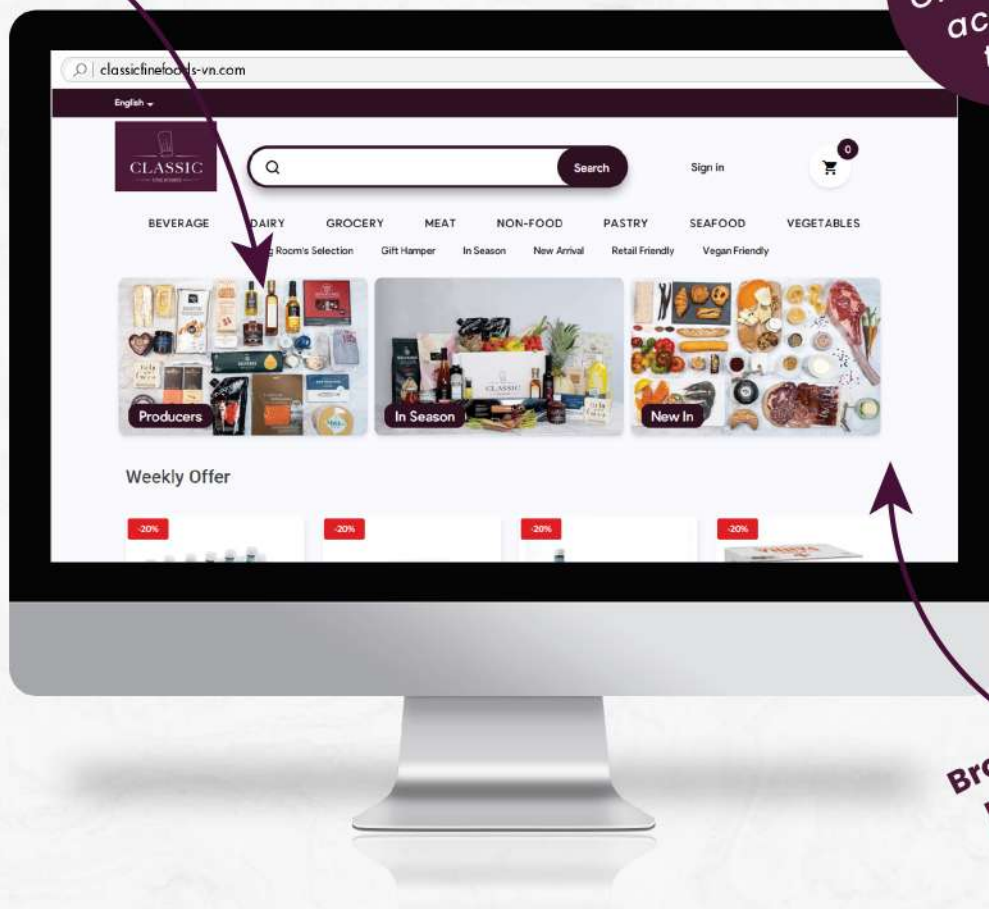
BROWSE OUR B2B PLATFORM

Our B2B platform is a step forward in providing a better and more efficient service to our customers. With just a few clicks you can access thousands of our amazing products, discover our latest additions and seasonal product with our exclusive offers and get access to our guide prices.



Learn more about
our partners

Create your
account
today



Browse our
products



Sign up to our newsletter & let's connect together!

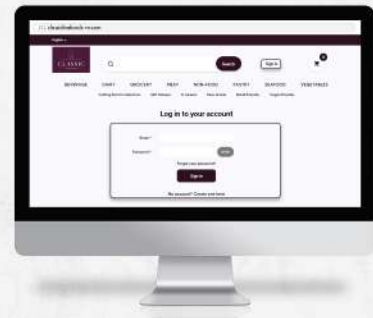
SIMPLY ORDER AT WEBSITE WITH ONLY 7 STEPS



1 Visit our Website at
<https://shop.classicfinefoods.vn/>



2 Select your area



3 Create your account
or **Log in** to account

A. If you do not have an account

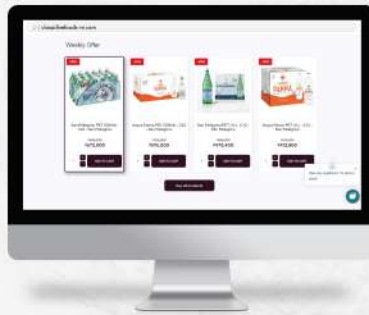
- Fill in your information & submit
- Waiting for validation of your account (the confirmation will be sent later by email)

B. If you have an account

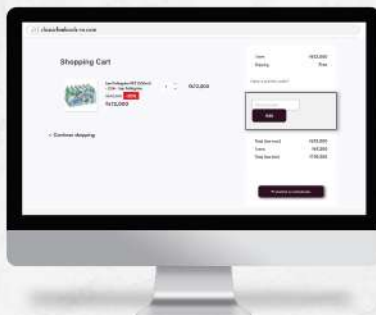
- Log in to your account



4 Search the products



5 Select the products
and **add to your cart**



6 Input promo code if any
and proceed to **check out**



7 Wait for our
confirmation by email

CLASSIC DELI

E-COMMERCE PLATFORM

Established in June 2020, amidst the global pandemic, Classic Deli emerged as a homegrown Vietnamese merchant dedicated to fresh, high-quality meats and dairy products. But our ambition wouldn't stop there. We quickly became pioneers in bringing exclusive, international flavors to both well-traveled individuals and everyday residents of Vietnam.

At Classic Deli, we are passionate about delivering premium food at accessible prices. From decadent pastries and vibrant vegetables to the freshest seafood and finest butcher cuts, we believe in making quality food a part of everyone's culinary journey. Our user-friendly online shop welcomes you with a diverse selection, and our friendly team is always a message away, ready to assist you with a smile.

Discover the world of taste at Classic Deli, where Classic Fine Foods meets your doorstep. Where affordability meets excellence and every bite is infused with our commitment to quality.

Create 5-star kitchen at home with Classic Deli



SCAN TO APP



SCAN TO WEB



Easy for payment

Quick response

Convenience

<https://classicdeli.vn/>

(*) Free shipping for some areas



<https://classicdeli.vn/>



[deliclassic.vn](https://www.facebook.com/deliclassic.vn)



[classicdelivn](https://www.instagram.com/classicdelivn)

Treat your loved ones WITH OUR GIFT CARDS!



To show your loved ones that you care, give them the gift of time with our e-Gift Card. Our E-Gift Cards are the perfect presents for any occasion.

Redeemable online at <https://classicdeli.vn/>

E-Gift Cards can be purchased at **500,000VND; 1,000,000VND or 2,000,000VND** and the E-voucher will be sent via email immediately after the payment.



Welcome to our **CUTTING & PACKING ROOM**



We have a dedicated cutting and packaging room in place to provide our valued customers with the utmost convenience and precision when it comes to our products.

With state-of-the-art equipment at our disposal, we are able to create cuts and smaller-sized products, effectively eliminating any concerns regarding stock levels.

We offer a diverse range of cheeses, available in sizes ranging from 100g, 500g, and 1kg. Additionally, we also cater to retailers with smaller-sized seafood options, currently are Luc Lac Beef and oyster.

Our packaging and vacuuming processes are meticulously executed to ensure the integrity and quality of our products.

Rest assured that as a strictly accredited supplier and distributor, we adhere to the highest standards of hygiene and food safety throughout all our processes.

CHEESE 500G,1KG & 2KG



RACLETTE ROUND 45%
EMM0401-108C3 : 2kg



EMMENTALER KING BLOCK
EMM0401-101C1 : 1kg



RACLETTE ROUND 45%
EMM0401-108C1 : 1kg



**WHITE MILD CHEDDAR
MONTEREY JACK**
DVC0401-100C2 : 1kg



MILD COLOUR CHEDDAR
DVC0401-105C2 : 1kg



PECORINO ROMANO
LAT0401-016C1 : 1kg



EMMENTALER
QAT0401-103C2 : 1kg



GOUDA
DVC0401-100C2 : 1kg



EDAM CHEESE
QAT0401-101C2 : 1kg



EDAM BLOCK
QAT0401-102C2 : 1kg



EDAM BLOCK
QAT0401-102C1 : 500g



EMMENTALER
QAT0401-103C1 : 500g



RACLETTE ROUND 45%
EMM0401-108C2 : 500g



EMMENTALER KING BLOCK
EMM0401-101C2 : 500g



**WHITE MILD CHEDDAR
MONTEREY JACK**
DVC0401-100C1 : 500g



**PORT WINE CHEDDAR
DERBY WHEEL 9M**
DVC0401-101C1 : 500g





WISKEY CHEDDAR 6M
DVC0401-103C1 : 500g



MILD COLOUR CHEDDAR
DVC0401-105C1 : 500g



PECORINO ROMANO
LAT0401-016C2 : 500g



GOUDA
QAT0401-100C1 : 500g



EDAM CHEESE
QAT0401-101C1 : 500g

CHEESE 100G



**WHITE MILD CHEDDAR
MONTEREY JACK**
DVC0401-100C : 100g



EMMENTALER KING BLOCK
EMM0401-101C : 100g



**GRUYERE MILD KING 49%
PORTION**
EMM0401-107C : 100g



PORT WINE CHEDDAR DERBY
DVC0401-101C : 100g



MILD COLOUR CHEDDAR
DVC0401-105C : 100g



CC TRUFFLE CHEDDAR
DVC0401-107C : 100g



SHARP PROVOLONE
LAT0401-015C : 100g



GOUDA
QAT0401-100C : 100g





EDAM CHEESE

QAT0401-101C : 100g



EDAM BLOCK

QAT0401-102C : 100g



EMMENTALER

QAT0401-103C : 100g

OTHERS



SCALLOP MEAT SIZE 3S MIYAGI JAPAN SENREI FRZ

SAR0302-104C :
8gX100pc (~1KG)



LUC LAC WAGYU BEEF

STY0102-006C : 350g



FZ FARMED TURBOT FILLET

PAL0302-128C : 400-700g



WHOLE SHELL OYSTER L N1 MIYAGI JAPAN HONDA SUISAN

SAR0302-003C : 400-700g



BLACK AMABE OYSTER N3 JAPAN FRZ

TSU0302-100C :
65-100G/PC (~1KG)



WHITE AMABE OYSTER JAPAN FRZ

TSU0302-101C :
65-100G/PC (~1KG)



WHOLE BLACK COD GUTTED HEAD OFF FRZ

SAR0302-120C : ~2KG



NEW BRANDS



abc
ACETAIA BORGO CASTELLO



IMPERIAL CAVIAR
BERLIN



PETROSSIAN
FONDÉ LE 1861 EN RUSSIE



ENIGMA
Caviar



Vchef



ESTURGEON CAVIAR
Caspian Tradition
CAVIAR



MONIN



RÉUNIPÊCHE

NEW PRODUCTS

**CASCINA SAN
CASSIANO**

**ACETO BALSAMICO
DEL DUCA**

ALAIN MILLIAT

BONCOLAC

CASTILLO DE CANENA

DALAT DELI

PLANTIN

DEVON CREAM

METRO CHEF

LA PRUDENCIA

LE TENNIER

GRANAROLO

**RUSTICHELLA
D'ABRUZZO**

SMILLA

STOCKYARD

SWISS YOGHURT



PCB CREATION

LA TOURANGELLE

LEVONI

LOUIS FRANCOIS

MENU

MONIN

MONSIEUR LUXE

STANBROKE

TARTUFI MORRA

FLAVORS & CHEFS

SANRIKU

BROVER

LA MÈRE POULARD

KEYS



HALAL CERTIFICATE

Halal certification is a process which ensures the products are lawful, permitted or allowed for Muslims. For meat products Halal certifies that the animals were slaughtered in a single cut, thoroughly bled, and their meat have not been in contact with animals slaughtered otherwise and, especially, with pork.



MEAT STANDARDS AUSTRALIA (MSA) CERTIFICATE

Meat Standards Australia (MSA) Beef Grading Program predicts Eating Quality by grade, cooking method and ageing requirement to guarantee the tenderness of beef for consumers. The MSA grades are determined by calculating the direct and interactive effects of factors which affect beef eating quality. Such factors include breed, sex, marbling, age, growth history, carcass quality attributes processing methods and treatments.



MSC

The Marine Stewardship Council is a label which recognises a well-managed and sustainable fishery.



ORGANIC

This label certifies compliance with the EU regulations on organic aquaculture in force.



LABEL ROUGE

This French label guarantees products have a higher level of quality compared to other similar products usually marketed.



CERTIFIED ANGUS BEEF

The Certified Angus Beef® brand are dedicated to delivering the very best Angus beef, including premium and natural product options, to meet each customer's expectations.



AUSSIE BEEF & LAMB

Aussie beef & Lamb endeavors to ensure that the consumer has an adequate and abundant supply of Australian red meat to choose from by working with farmers, exporters, retail stores and foodservice establishments (restaurants and caterers).



AOC = AOP

AOC (Appellation d'origine contrôlée) : Appellation of Controlled Origin = AOP (Appellation d'Origine Protégée) = PDO (Protected Designation of Origin) DOP (Denominazione di Origine Protettiva) = PDO (Protected Designation of Origin)
The appellation d'origine contrôlée (AOC) is the French certification granted to certain French geographical indications for wines, cheeses, butters, and other agricultural products, all under the auspices of the government. Certification guarantees that a product and all phases of production for that product have been carried out in a strictly defined geographic area.



KOSHER

kosher refers to a set of intricate biblical laws that detail the types of food that a Jewish person may eat and the ways in which it may be prepared.

PAGE 27 JAPANESE ASSORTMENTS

SANRIKU	28-29
NIPPON PREMIUM	30
AZUMA FOOD	31
IKARI SAUCE	32
YAMASA	33-34
KINJIRUSHI	35
HIKARI MISO	36
SSK FOODS	37
NIPPON	38
TABLE MARK	39
SFOODS	40-41
NIPPON PREMIUM	42-43
NH FOODS	44

PAGE 123 SEAFOOD

PETROSSIAN	124-125
IMPERIAL	126
ENIGMA	127
CASPIAN TRADITION	128
GROIX ET NATURE	129
CALVISIUS	130
REUNIPÉCHE	131
CADORET	132-134
CINQ DEGRÉS OUEST	135-136
HISPAMARE	137
PEIXOS DE PALAMÓS	138-139
FRESHPACK	140
SEASPILEX	141
MONDE	141
J.C. DAVID	142-143

PAGE 221 DAIRY

BEILLEVAIRE	222-227
BORDIER	228-229
LA MAISON DU FROMAGE	230-233
OLMEDA ORIGENES	234-235
DEVON CREAM	236-238
EMMI	239-241
SWISS YOGHURT	242-244
LATTERIA SORESINA	245-246
PAMPLIE	247
BRIOS	248
GRANAROLO	249-250
PAULS	251
METRO CHEF	252
QUANTUM	253
FLOR DE BURGOS	254
SMILLA FOOD	255-256
INALPI	257

PAGE 359 NON FOOD PRODUCTS

SILIKOMART	360-363
HRK	364-372

PAGE 47 DELICATESSEN

ROUGIE	48-51
J.C. DAVID	52-53
CHRISTINE LE TENNIER	54-55
LEVONI	57-59
JOSELITO	60-62
MARICIAL	63-64
LA PRUDENCIA	65-67
MONTE NEVADO	68-69
OLMEDA ORIGENES	70-71
CASADEMONT	72-74
MAISON DUCULTY	76-77
LÉON CHAILLOT	78-79
LECHEF	80
DALAT DELI	81-87

PAGE 145 DRY FOOD & CONDIMENT

ACETAIA BORGIO CASTELLO	146
CASTILLO DE CANENA	147
ALAIN MILLIAT	148-149
SAN CASSIANO	150-151
RUSTICHELLA D'ABRUZZO	152-154
MORELLI	155-156
DELVERDE	157-159
METRO CHEF	160-164
MADAMA OLIVA	165-166
MENU	168-170
ALEXIS MUNOZ	171-172
LA TOURANGELLE	173-174
ACETO DEL DUCA	175-176
BEAUFOR	177-179
POMMERY	180-181
PLANTIN	182-184
TARTUFI MORRA	185-186
SABAROT	187-189
OTHER DRY PRODUCTS	190-191
DUCHÉF	192
PLAZA DEL SOL	193-194
SEL DE BAC LIEU	195-197
LA MERE POULARD	198-199
MONSIEUR LUXE - KHO GOURMET	200-205

PAGE 207 VEGETABLES & ALTERNATIVE PROTEIN

KOJAVM	208-209
FRESH VEGETABLES	210
QUEEN HOKKAIDO	211
DAREGAL	212-213
BONDUELLE	214-215
METRO CHEF	216-218
KOKIRIKI	219

PAGE 89 MEAT, POULTRY & ALTERNATIVE MEAT

AGRIGATE	90
STOCKYARD	91-95
STANBROKE	96-105
MIDFIELD	106-107
JOSELITO	108
MARICIAL	109-110
LA PRUDENCIA	111-112
COASTAL LAMB	113-114
MIERAL	115
SAVEL	116
CAILLES DE CHANTELOUP	116
SONEVOL	116
VCHEF	117
LE TRAITEUR	118-120

PAGE 259 PASTRY

MINOTERIE GIRARDEAU	260
VALRHONA	261-266
PATISSIER	267-270
MAROU	271-274
PONTHIER	275-282
PCB CREATION	283-287
DOBLA	288-290
INTERFLOUR	291
LOUIS FRANCOIS	292-295
FLAVORS & CHEFS	296-299
EURO VANILLE	300
CORSIGLIA	301
BROVER	301
SOSA	302-304
BONCOLAC	305-307
C'EST BON	308-312
BRIDOR	313-317
NIPPON PREMIUM	318

PAGE 321 BEVERAGES

ACETAIA BORGIO CASTELLO	322
JUICY V	323-325
S.PELLEGRINO	326-327
ACQUA PANNA	328-329
SAN PELLEGRINO	330-331
LACÂPH	332-338
SUPER GREEN	339-340
COPENHAGEN SPARKLING TEA	341
DAMMANN	342-347
RIOBA	348-350
MONIN	351-356



AMBIENT



CHILLED



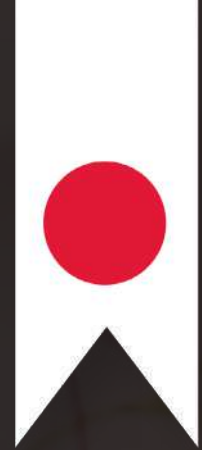
FROZEN

MAP OF ORIGIN



A close-up photograph of a bowl of Japanese ramen. The bowl is white with a blue floral pattern. The ramen features a light-colored broth, thin white noodles, and several toppings: a slice of salmon, a slice of tuna, a slice of pork, a slice of egg, and a slice of seaweed. The bowl is placed on a dark surface, and the background is blurred.

JAPANESE ASSORTMENTS



SEAFOOD SENSATIONS

From the pristine waters of Sanriku, Japan, we deliver the freshest seafood. "Share the Sanriku fishery resources with people all over the world, make everyone touched and pleased with our services and products." Sanriku commitment to sustainability and quality ensures you experience the best of coastal Japan. Sanriku is more than just a brand, it's a promise.

A promise of pristine natural beauty, rich culinary heritage, and a deep respect for the ocean. They are dedicated to preserving the region's marine ecosystem while bringing you the finest seafood. Celebrate the flavors and experience the taste of tradition of Sanriku. Offering a wide range of seafood products that highlight the flavors and quality of Sanriku seafood. Sanriku provides consumers with access to authentic Japanese seafood products.



KING CRAB PORTIONNED

Cua hoàng đế 1/2
0.8-1.5kg



DEEP SEA RED CRAB MEAT MIX

Hỗn hợp thịt cua đỏ
SAR0302-023: 1kg



WILD CHUM SALMON FILLET RED 3S

Phi lê cá hồi
SAR0302-123: 21-25pc (500g)



ABALONE JADE M 75MM

Bào ngư

SAR0302-107: ~50g



GIANT OCTOPUS LEG BOILED

Chân bạch tuộc khổng lồ

SAR0302-013: ~1kg



BOILED OCTOPUS

Bạch tuộc luộc sẵn

SAR0302-020: ~1kg



SALMON ROE SALTED 2 STAR

Trứng cá hồi ngâm muối

SAR0302-014: 500g



SALMON ROE SOY SAUCE 1 STAR

Trứng cá hồi ngâm tương

SAR0302-015 : 200g

SAR0302-021 : 500g



SALMON ROE SOY SAUCE 2 STAR

Trứng cá hồi ngâm tương

SAR0302-019 : 500g



HOKKAIDO JAPAN SCALLOP MEAT SIZE M

Cồi sò điệp Hokkaido

SAR0302-105 : 1kg

(26 - 30pc/bag)



HOKKAIDO JAPAN SCALLOP MEAT SIZE L

Cồi sò điệp Hokkaido

SAR0302-106 : 1kg

(21 - 25pc/bag)



SCALLOP MEAT SIZE 3S (20-25PC/BAG)

Cồi sò điệp Hokkaido

SAR0302-103 : 500g



SCALLOP MEAT SIZE 3S (41-50PC/BAG)

Cồi sò điệp

SAR0302-104 : 1kg



MIYAGI JAPAN SAISEN SCALLOP MEAT SIZE L

Cồi sò điệp Miyagi

SAR0302-108: ~1kg



WHOLE SHELL OYSTER N1

Hàu nguyên vỏ

SAR0302-003 : 8kg

(100-120g*80)



WHOLE SHELL SINGLE SEED OYSTER N2

Hàu nguyên vỏ

SAR0302-006 : ~5kg

(75-100g*50)



WHOLE SHELL SINGLE SEED OYSTER N3

Hàu nguyên vỏ

SAR0302-007: ~5kg

(60 - 75g*70)



WHOLE SHELL SINGLE SEED OYSTER N4

Hàu nguyên vỏ

SAR0302-008: ~4kg

(~50g*80)



WHOLE SHELL OYSTER N1

Hàu nguyên vỏ

SAR0302-003C : ~1kg

(100-120g*80)



WHOLE SHELL OYSTER SIZE S

Hàu nguyên vỏ

SAR0302-022: 7.2kg

(60g*120)



WHOLE BLACK COD GUTTED HEAD OFF

Cá tuyết nguyên con bỏ đầu

SAR0302-120 : ~2kg



Nippon Premium
by T&M



JAPAN PREMIUM SEAFOOD

SASHIMI GRADE



SCAN ME



**SPLENDID ALFONSINO FILLET
KINMEDAI**

Phi Lê Cá Sơn Thóc Đỏ
NPR0302-004 : 160g-260g



**YELLOWTAIL FILLET WITH
COLLAR HAMACHI**

Phi lê cá Cam
NPR0302-005: 1kg-1.4kg



**IZU SCORPION FISH FILLET
IZUKASAGO**

Phi lê cá bọ cạp
NPR0302-002 : 80g-160g



RED SEA BREEM FILLET MADAI

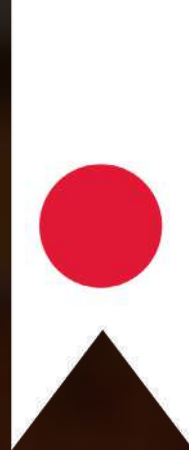
Phi lê cá Tráp đỏ
NPR0302-003 : 200g-500g



JOHN DORY FILLET MATODAI

Phi lê cá John Dory
NPR0302-001 : 140g-180g





FLAVORFUL TRADITIONS

Azuma Foods International Inc. USA strives to convey an “Assimilation of Food Culture to the World” by combining traditional Japanese cuisine with the world’s many food traditions. In addition we are committed to creating new, creative, and safe products that do not adhere to traditional food culture While refusing to be bound by conventional culinary models, we make the utmost effort to introduce foods that are safe and can be purchased with assurance of the highest quality.

Our high-quality Tobikko® has a versatile flavor, distinctive firm texture, and an exciting, diamond-like sparkle that adds a brilliant flair to any dish. Although it is commonly used as a topping for an appetizer, garnish, and high-quality topping, Tobikko® can be a great addition to a variety of cuisines as a dazzling accompaniment. Tobikko is proof of the high-quality.



TOBIKKO ORANGE

Trứng cá chuẩn cam
SAR0302-016: 500g



TOBIKKO WASABI

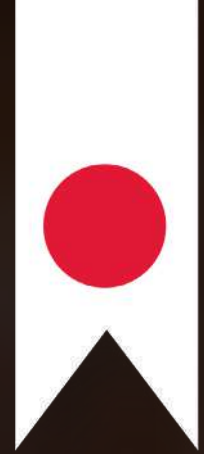
Trứng cá chuẩn mù tạt
SAR0302-017: 300g



TOBIKKO BLACK

Trứng cá chuẩn đen
SAR0302-018: 300g





QUALITY SINCE 1896

Founded over 120 years ago, Ikari Sauce is dedicated to preserving traditional Japanese flavors and ingredients.

Their commitment to quality ensures that our products meet the highest standards of health, safety, and deliciousness.

As pioneers in sauce making, we continue to innovate while honoring our heritage, offering a diverse range of products to satisfy every palate.

Their motto is "to provide new, safe and secure products that are in line with the times."



OKONOMIYAKI SAUCE
Sốt Bánh xèo Nhật
SAR0507-025 : 1.8l

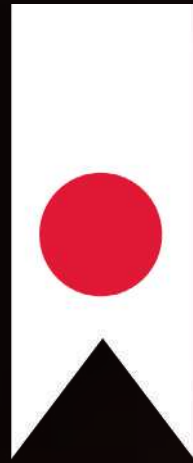


TAKOYAKI SAUCE
Sốt Bánh bạch tuộc
SAR0507-026: 1.8l



TONKATSU SAUCE
Sốt Thịt heo chiên xù
SAR0507-027: 1.8l





THE ESSENCE OF JAPANESE FLAVOR

Through four centuries, YAMASA Corporation has continuously manufactured the finest quality soy sauce available to meet the tastes of their customers.

"The Japanese character 「上」 means our soy sauce was appointed the best grade possible by the Tokugawa Shogunate for quality in 1864. In addition, we were chosen to be purveyors to the imperial household in 1895, further establishing the brand as manufacturer's of the highest quality soy sauce." Yamasa create a "Drop of Freshness" package able to block air from coming inside the product.

"This innovation prevents our soy sauce from becoming oxidized in the packet, and instead helps retain its ruby red color, the true mark of delicious soy sauce." Renowned by Japanese culinary masters, Yamasa Soy Sauce stands out as a premier choice for its exceptional quality.

With a harmonious blend of aroma, flavor, and color, Yamasa elevates the taste of every dish. Its rich, nuanced profile enhances the natural flavors of ingredients, making it a cornerstone of authentic Japanese cuisine.





FANCY SOY SAUCE

Nước tương
SAR0507-007: 150ml
SAR0507-008: 1l



TERIYAKI SAUCE (THICK)

Sốt Teriyaki (Đặc)
SAR0507-018 : 1.8l



KABAYAKI SAUCE

Sốt Lườn nướng
SAR0507-019: 1.8l



SOY SAUCE LESS SALTY

Nước tương ít mặn
148ml
1l



YAKITORI SAUCE

Sốt Gà nướng
SAR0507-020 1.8l



YAKINIKU SAUCE

Sốt Thịt nướng
SAR0507-021: 1.8l



TERIYAKI SAUCE

Sốt Teriyaki
SAR0507-017: 1.8l
SAR0507-016: 300ml



SMOKED TAMARI SOY SAUCE

Nước tương hun khói
SAR0507-024: 100ml



STANDARD SOY SAUCE

Nước tương
SAR0507-009: 1.8l
SAR0507-011: 200ml
SAR0507-010: 18l



KOMBU TSUYU

Nước sốt Tảo bẹ
SAR0507-012 : 500ml
SAR0507-013 : 1l
SAR0507-014 : 1.8l



YUZU PONZU

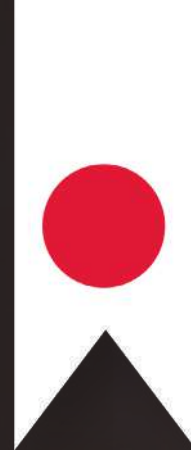
Sốt Ponzu
SAR0507-015 : 1l



CHERRY BLOSSOM VINEGAR TOBAYA

Giấm gạo và hoa anh đào
SAR0701-001 : 900ml





PREMIUM WASABI WONDERS

As a pioneer in the processed wasabi industry, the KINJIRUSHI Group has been providing the world with the fresh aroma, flavor, and health benefits of wasabi. Wasabi is flavorful. The aroma and pungency of grated wasabi brings out an abundant flavor fit for the rich food culture. We are proud to present to you the highest quality wasabi and contribute our extensive research and development to bring to the world high quality food and health benefits. KINJIRUSHI is committed to delivering high quality products that are safe and bring the true flavor of wasabi to our customer's dining tables. Our commitment covers all steps of production, from seedlings, to soil and production methods.



WASABI CHOPPED

Mũ tạt cắt nhỏ

SAR0506-003 : 250g



WASABI GRATED RC-808

Mũ tạt nghiền

SAR0506-002 : 800g



WASABI GRATED R-8

Mũ tạt nghiền

SAR0506-001 : 750g



HOKKAIDO RAIFORT

Củ cải ngựa nghiền

SAR0507-028: 100g

NEW



YUZU CITRUS PEEL CHOPPED

Vỏ yuzu cắt sợi

SAR0506-004: 100g



YUZU KOSHO PEPPER

Tương ớt yuzu

SAR0507-100: 90g



NATURAL YUZU CITRUS JUICE 100%

Nước ép yuzu

SAR1103-001 : 900ml



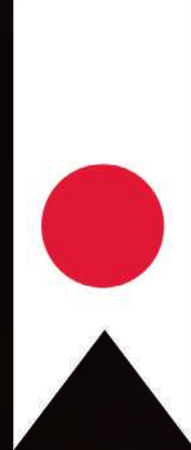
BAKED SWEET POTATO PASTE

Khoai lang nướng nghiền

SAR0506-005: 2kg

NEW





JAPANESE TREASURE

We craft our distinctive, flavorful foods in Nagano, Japan, where the forces of water, air, and cool climate come together in singular fashion to provide an ideal environment for making miso. It is only here that the distinctive taste of Hikari Miso can be created. Our respect for the superb craftsmanship required to make the best miso in the world is reflected not only in our product, but in our people as well. We are dedicated to meeting and exceeding expectations for consumers around the world. "Passionately committed to making high quality authentic miso of Japanese tradition"



SHIO KOJI

Men gạo mặn

SAR0507-001 : 580ml



DAISHINANO DASHI-FLAVORED WHITE MISO

Tương miso trắng-Dashi

SAR0507-005: 1Kg



DAISHINANO DASHI-FLAVORED RED MISO

Tương miso đỏ-Dashi

SAR0507-006: 1Kg



SHINSHU MISO

Tương miso trắng

SAR0507-002: 1Kg



SHINSHU AWASE MISO

Tương miso đỏ

SAR0507-003: 1Kg



CRAFT MISO NAMA-KOJI

Tương miso tươi

SAR0507-004: 400g



NEW

GLUTEN-FREE WHITE MISO

Tương miso Trắng hữu cơ

SAR0507-029 : 500g



NEW

GLUTEN-FREE RED MISO

Tương miso Đỏ hữu cơ

SAR0507-030 : 500g



NEW

GLUTEN-FREE SAIKYO MISO

Tương miso ngọt hữu cơ

SAR0507-031 : 400g





ELEVATING TASTE, ENSURING SAFETY

SSK FOODS is dedicated to crafting safe and flavorful products that exceed customer expectations.

Their mission is to promote health and well-being by offering reliable, delicious, and high-quality seasonings, dressings, and mayonnaise.

SSK FOODS adhere to strict international quality standards, ensuring that every product deliver meets the highest safety and taste requirements.



JAPAN MAYONNAISE

Sốt mayonnaise

SAR0507-022: 500g

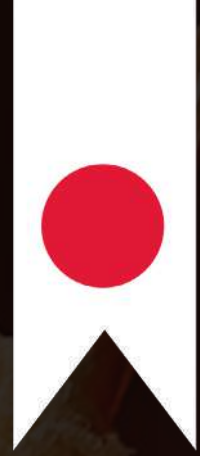


JAPAN SESAME DRESSING

Sốt mè rang

SAR0507-023: 490ml





A LEGACY OF TASTE AND INNOVATION

Founded in 1896, NIPPON is Japan's oldest privately owned flour milling company. Their unwavering commitment is to provide exceptional products and services that contribute positively to society. The renowned okonomiyaki flour is crafted with a harmonious blend of bonito and kelp stocks, resulting in a rich flavor and a delightfully fluffy texture enhanced by the addition of mountain yam flour.

NIPPON, prioritize people's well-being, striving to foster happiness, health, and smiles. They are dedicated to building a sustainable future through our products and practices. NIPPON aim is to "provide health and smiles to everyone through "food." "Since our founding, we have been making full use of our technological capabilities and digital transformation to develop products and services that anticipate change and create "food" for a new era."



TAKOYAKI FLOUR
Bột Bánh bạch tuộc
SAR0604-002 : 500g



OKONOMIYAKI FLOUR
Bột Bánh xèo Nhật
SAR0604-001: 500g

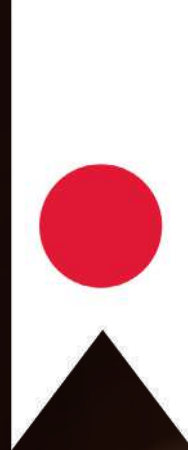


TEMPURA FLOUR
Bột Tempura
SAR0604-003 : 300g



TEMPURA FLOUR
Bột Tempura (Có trứng)
SAR0604-004 : 1kg





FROZEN FINESSE

TableMark uses its extensive experience and new techniques to continue to offer high value-added products, creating processed food's future. We use our special developmental skills and manufacturing techniques to meet the wide-ranging business needs of our diverse customer base. We supply new and high-value products that recreate the flavors of professional chefs.

Our frozen noodles have a firm, springy texture produced by flash-freezing them immediately after boiling. Our noodles can be prepared by boiling in a microwave, or prepared by thawing under running water. In addition to this preparation versatility, we offer a wide array of noodle thicknesses and textures for use in a variety of menus and lines of business.



RAMEN NOODLES
Mi Ramen

SAR0901-001 : 200g*5



UDON NOODLES
Mi Udon

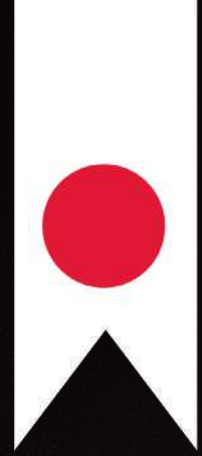
SAR0901-002 : 250g*5



SOBA NOODLES
Mi Soba

SAR0901-003 : 200g*5





NEW

THE SENSORY EXPERIENCE OF WAGYU

SFOODS is a renowned brand specializing in Wagyu beef. Renowned worldwide for its exceptional quality, Japanese Wagyu Beef is a true culinary gem. The coveted Wagyu mark guarantees the authenticity of purebred Wagyu cattle raised within Japan. This distinctive symbol is found on both packaged beef blocks and sliced meat.

Beyond its exquisite flavor, Wagyu offers a sensory experience unlike any other. The enticing aroma that fills the kitchen while cooking, followed by the melt-in-your-mouth tenderness, makes it a truly unforgettable culinary delight. While Wagyu is often associated with premium cuts like sirloin and ribeye, lesser-known cuts also offer exceptional taste and versatility, perfect for a wide range of culinary creations.



A5 WAGYU



CUBE ROLL WAGYU A5

Đầu thăn ngoại
SAR0102-002: ~2.5kg



TENDERLOIN WAGYU A5

Thịt thăn nội
SAR0102-003: ~4kg



STRIPLOIN WAGYU A5

Thịt thăn ngoại
SAR0102-001: ~2.5kg

A4 WAGYU



CUBE ROLL WAGYU A4

Đầu thăn ngoại
SAR0102-005: ~2.5kg



TENDERLOIN WAGYU A4

Thịt thăn nội
SAR0102-006: ~4kg



STRIPLOIN WAGYU A4

Thịt thăn ngoại
SAR0102-004: ~2.5kg

Nippon Premium
by T&M



JAPANESE PREMIUM BEEF

What is Oita wagyu beef?

The cautious selection of the splendidly marbled, premium quality meat ranked level 4 or above. The meats melt in your mouth with unforgettable fragrance of grills.

Wagyu marbled beef has earned a well-deserved reputation for exquisite taste, texture, and tenderness, and Wagyu cattle raised in Oita, has a reputation for being amongst the best in Japan.

Japan is famed for its wagyu, luxurious Japanese beef characterized by superior taste and impressive marbling.



SCAN ME



A5 WAGYU



OITA TENDERLOIN A5 WAGYU

NPR0102-002 : ~4.5kg
Thăn nội



OITA CUBEROLL A5 WAGYU

NPR0102-004 : ~1.5kg
Đầu thăn ngoại



OITA STRIPLOIN A5 WAGYU

NPR0102-006 : ~2kg
Thăn ngoại



OITA SHIN SHANK A5 WAGYU

NPR0102-009 : ~3kg
Thịt bắp bò

A4 WAGYU



OITA TENDERLOIN A4 WAGYU

NPR0102-001 : ~4.5kg
Thăn nội



OITA CUBEROLL A4 WAGYU

NPR0102-003 : ~1.5kg
Đầu thăn ngoại



OITA STRIPLOIN A4 WAGYU

NPR0102-005 : ~2kg
Thăn ngoại



OITA CHUCK ROLL A4 WAGYU

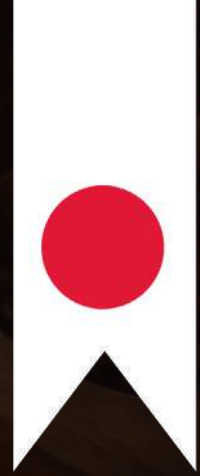
NPR0102-007 : ~1.5kg
Cổ bò



OITA SHIN SHANK A4 WAGYU

NPR0102-008 : ~3kg
Thịt bắp bò





PREMIUM MEATS, AUTHENTIC FLAVORS

NH Foods is a leading Japanese multinational food company specializing in high-quality meats, processed foods, and seafood. The company is known for its dedication to food safety, sustainability, and innovation in the food industry.

Their Hokkaido Mugikomachi Pork – The white pork is raised exclusively by the contracted farmers only in Hokkaido Japan and completely controlled by NH Foods while farming and processing. They feed wheat and some other components so that the meat contains 1.6 times of glutamic acid (Umami taste).



**BONELESS PORK
BUTT HOKKAIDO**

Thịt mông heo Hokkaido
SAR0102-100: ~600g



**BONELESS PORK
BELLY HOKKAIDO**

Ba chỉ heo Hokkaido
SAR0102-101: ~1.5kg



**BONELESS PORK
LOIN HOKKAIDO**

Nạc thăn heo Hokkaido
SAR0102-102: ~1.5kg



**BONELESS PORK
TENDERLOIN HOKKAIDO**

Lõi thăn heo Hokkaido
SAR0102-103: ~500g



MAP OF ORIGIN



DELICATESSEN

A high-angle, close-up photograph of a wooden charcuterie board. The board is laden with an assortment of gourmet foods: several slices of cured meats, including a thick, pinkish salami and thin, translucent prosciutto; chunks of Swiss cheese with characteristic holes; a small dark bowl containing pickled vegetables like green cucumbers and cherry tomatoes; a pile of dark, pitted olives; and some cashew nuts. Fresh green herbs are used as garnishes. The board is set against a dark, textured background. In the upper left, a clear glass is partially visible. The word 'DELICATESSEN' is printed in large, bold, white capital letters across the center of the image.

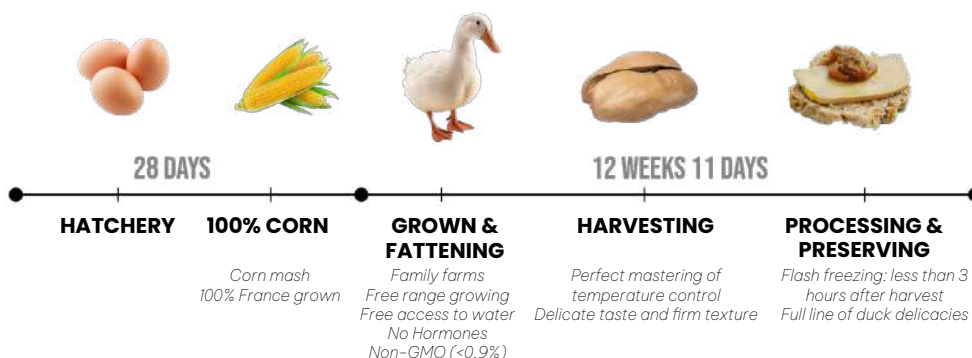


FOIE GRAS DUCK & GOOSE

**A strong commitment to animal welfare the secret of our success?
A passionate team & pampered ducks !**

Rougié ducklings are born and raised in France, that are fed with 100% French ground whole grain cereals. Rougié restrict the number of ducks per farm according to the size to ensure harmonious growth and development. Ducklings are raised on free-range farms in the West and South-West of France. The Rougié brand, founded in 1875 in the heart of the Périgord region, is today France's largest exporter of foie gras.

After 12 weeks of free-range growing, the ducks are individually hand-fed 2 meals a day for 10 to 11 days. The feed is local-grown corn, without hormone and non-GMO (<0.9%). Rougié's farms bring the highest quality foie gras and Mulard duck specialties to Chefs. Rougié's philosophy is based on the highest animal welfare standards, artisanal farming.



FLASH FROZEN DUCK FOIE GRAS



GRANDE CUISINE

Gan vịt

ROU0201-112 : 400/550g



RESTAURATION

Gan vịt

ROU0201-101 : 550/700g



EXTRA II

Gan vịt lớn

ROU0201-115 : 550/700g



FOIE GRAS WITHOUT VEINS

Gan vịt không ven

ROU0201-104 : 500g



FROZEN DUCK BREAST

Ức vịt đông lạnh

ROU0201-107 : 380g - 440g



DUCK CONFIT BURGER

Burger thịt vịt

ROU0201-121 : 110g x 6

FLASH FROZEN SLICED DUCK FOIE GRAS



SLICES 25-40G/PC

Gan vịt cắt lát

ROU0201-110 : ~30pcs
1kg/bag



SLICES 40-60G/PC

Gan vịt cắt lát

ROU0201-102 : ~20pcs
1kg/bag



SLICES 60-80G/PC

Gan vịt cắt lát

ROU0201-106 : ~15pcs
1kg/bag





SLICES 40-60G/PC

Gan vịt cắt lát
ROU0201-120 : ~180g
4pcs/bag



UNGRADED DUCK FOIE GRAS SLICES

Gan vịt cắt lát
ROU0201-119 : 1kg

COOKED & SEMI - COOKED FOIE GRAS



WHOLE DUCK FOIE GRAS

Gan vịt
ROU0201-210 : 180g



DUCK FOIE GRAS BLOC

Gan vịt nguyên khối
ROU0201-201 : 180g



WHOLE DUCK FOIE GRAS

Gan vịt
ROU0201-211 : 200g



DUCK FOIE GRAS MOUSSE (50% FOIE GRAS)

Mousse Gan vịt
ROU0201-214 : 320g



GOOSE FOIE GRAS MOUSSE (50% FOIE GRAS)

Mousse Gan ngỗng
ROU0201-415 : 320g



DUCK FOIE GRAS BLOC 2 SLICES

Gan vịt lát
ROU0201-206 : 75g





GOOSE FOIE GRAS BLOC 2 SLICES

Gan vịt lât
ROU0201-418 : 75g



WHOLE DUCK FOIE GRAS PEPPER AND CHAMPAGNE

Gan vịt với tiêu & rượu champagne
ROU0201-208 : 500g



WHOLE DUCK FOIE GRAS WITH PEPPER AND CHAMPAGNE

Gan vịt với tiêu & rượu champagne
ROU0201-254 : 180g



FOIE GRAS TERRINE

Pate gan vịt
ROU0201-215 : 40g



FOIE GRAS TERRINE

Pate gan vịt
ROU0201-216 : 60g

OTHERS



DUCK RILLETES

Pate thịt vịt
ROU0201-218 : 180g



GOOSE RILLETES

Pate thịt ngỗng
ROU0201-414 : 180g



DUCK CONFIT TERRINE

Pate thịt vịt confit
ROU0201-244 : 180g



DUCK FAT

Mỡ vịt
ROU0201-258 : 320g



DUCK FAT

Mỡ vịt
ROU0201-226 : 3.6kg



DUCK CONFIT 12 LEGS

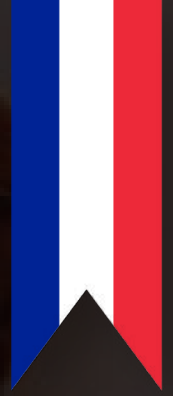
Đùi vịt confit
ROU0201-230 : 3.8kg



DUCK GIZZARD CONFIT

Mề vịt confit
ROU0201-260 : 765g





NEW

FRENCH LEGACY, SMOKED DELIGHTS: DISCOVER JC DAVID

JC David is a renowned French brand specializing in high-quality smoked fish and seafood products. Based in Boulogne-sur-Mer, France, they carry a rich legacy dating back to 1922, when Marcelle David first learned the art of fish salting and smoking.

Prompt to respond to the demands for excellence from a clientele of individuals and professionals with increasingly-high expectations, J.C. David is committed to providing a premium range of smoked seafood products. Their commitment to quality has earned them recognition from chefs and gourmands alike. Products from J.C David have gained interested among prestigious retailers and even received praise from Michelin-starred chefs.

Artisanal skill and expertise that has been passed down from one generation to the next. To preserve the flavor of times gone-by, fish is delicately salted before slowly curing in the swirling smoke emitted by the coresses, the traditional wood oven which are exclusive to establish J.C David





HERRING RILLETES
Pate Cá trích
FAY0301-101: 90g



HADDOCK RILLETES
Pate Cá tuyết đen
FAY0301-102: 90g



MACKEREL RILLETES
Pate Cá thu
FAY0301-103: 90g



SARDINE RILLETES
Pate Cá mòi
FAY0301-104: 90g



**TERRINE OF SCALLOPS
WITH CRÈME FRAÎCHE**
Pate Sò điệp & kem chua
FAY0301-105: 100g



ANCHOVIE CREAM
Pate Cá cơm
FAY0301-109: 90g



ROUILLE
Sốt Rouille
FAY0706-004: 90g



**LOBSTER
BOULLONNAISE SOUP**
Súp tôm hùm
FAY0301-111: 780g



**MACKEREL
EGGS WITH OLIVE OIL**
Trứng cá nục hoa
ngâm dầu Oliu
FAY0301-110: 150g



BEURRE BLANC SAUCE
Sốt bơ trắng
FAY0706-002: 190g



HOLLANDAISE SAUCE
Sốt Hollandaise
FAY0706-003: 190g



MONKFISH LIVER
Gan Cá mặt quỷ
FAY0301-107: 90g



BOTTARGA
Trứng cá đối muối khô
FAY0301-108: 100g



MINI TOAST GRILLES
Bánh mì giòn
FAY0803-001: 150g



SMOKED COD LIVER
Gan cá tuyết xông khói
FAY0301-106: 120g



16 MINI BLINIS
Bánh kếp mini
135g



TARAMA PREMIUM 70%
Trứng cá tuyết xay
90g





FLAVOR PEARLS & SEAWEED FROM FRANCE

The company was founded over 30 years ago which was firstly experts in export management and later it was led to the trading of seaweed-based products.

In the year 1990's they were only responsible for the manufacturing and dispersal of not only seaweed products but also edible seaweed.

Currently, the company is specialized in mainly three types of activities which include the transformation of algae, issuing of fresh seaweed, and a workshop known as molecular cuisine.



SCAN ME





PASSION FRUIT

Trân châu vị chanh dây
-001 : 200g



YUZU

Trân châu vị yuzu thanh yên
GLO0507-002 : 200g



VINEGAR & SHALLOTS

Trân châu vị giấm & hành tím
GLO0507-003 : 200g



LEMON & PEPPER

Trân châu vị chanh & tiêu
GLO0507-004 : 200g



PONZU

Trân châu vị Ponzu
GLO0507-005 : 200g



RASPBERRY

Trân châu vị phúc bồn tử
GLO0507-006 : 200g



BLACK TRUFFLE & WHITE BALSAMIC VINEGAR

Trân châu vị nấm cục đen
và giấm trắng
GLO0507-007 : 200g



BALSAMIC VINEGAR FLAVOR PEARLS

Trân châu vị giấm balsamic
GLO0507-008 : 200g

NEW



NEW

WHITE BALSAMIC CONDIMENT & SUMMER TRUFFLE

Sốt giấm balsamic trắng &
truffle
GLO0507-009 : 50g



NEW

VINEGAR & SHALLOTS

Trân châu vị giấm & hành tím
GLO0507-010 : 50g



NEW

YUZU

Trân châu vị yuzu
GLO0507-011 : 50g



WILD DULSE

Tảo Dulse
GLO0507-101 : 1kg



WILD SEA BEANS

Đậu biển
GLO0507-102 : 1kg



WILD SEA LETTUCE

Rong xà lách biển
GLO0507-103 : 1kg







GENERATIONS OF ITALIAN DELI MEATS TRADITION

WHY "THE WINGED PIG" ?

At London's International Exhibition for Modern Arts and Industry in 1913, Ezechiello Levoni was awarded the gold medal with his Ungherese salami. According to a famous Anglo-Saxon saying, had said Levoni would win "only when pigs grow wings".

WHY "ORGOGLIOSAMENTE" ?

Pride, in Italian "orgoglio", is the feeling that the Levoni family, employees, agents and customers show whenever we talk about the company, its history and its products.

WHY "GOOD" ?

Because "good", in Italian "buoni", rhymes with Levoni, it is not only an assonance, it's the company's belief. And Levoni is proud enough not to fear comparisons.

PROUDLY LEVONI – PROUDLY ITALY

100% made in Italy: All Levoni branded recipes start from the best pigs born, bred and processed in Italy.





BONELESS PARMA DOP DON ROMEO 18M

LEV0203-013 : ~7kg

It is recognizable for its round, trotter-less form, slices pleasantly framed by milky white fat, mildly seasoned aromas, and delicate flavor, acquires curing cellar scents and other complex, intense aromas.



BONELESS PROSCIUTTO DI PARMA 13M

LEV0203-035 : ~6.5kg

It has mildly seasoned aromas and a delicate flavor. As its curing progresses, it acquires curing cellar scents and other complex, intense aromas.



BONELESS PROSCIUTTO SAN DANIELE HAM 13M

LEV0203-002 : ~6.5kg

It does not contain gluten or lactose. Skinned bone-out pressed prosciutto, ready for being sliced.



BONELESS PROSCIUTTO STAGIONATO 13M

LEV0203-037 : ~5.5kg

Its slice is pleasantly framed by the milky white of the fat, it has soft seasoned aromas and a delicate flavor. As the seasoning increases, it becomes richer in cellar scents and complex and intense aromas.



BONELESS PROSCIUTTO DI SAN DANIELE 18M

LEV0203-036 : ~7kg

The slice in the muscular part is pinkish red, with white or pinkish-white streaks marbling. The flavor is well balanced between the sweet note and the typical aromas of matured meat, with the result of a very round and particularly pleasant taste sensation.



PROSCIUTTO COTTO JOLLY

LEV0203-031 : ~4.5kg

Delicate yet intense on the nose, with a spicy and complex taste in the mouth. Amiable in its consistency, it releases sapidity and sweetness with a balance of flavours and aromas, and a perfectly rounded finish.



COOKED HAM PREMIUM QUALITY CORONA

LEV0203-039 : 3.5kg

Intriguing fragrances infused with a light aromatic character, enhanced by patient cooking. Rounded and balanced on the palate, part savoury, part sweet, with a roasted accent.



GUANCIALE WITH BLACK PEPPER

LEV0203-034 : ~900g

Intense yet agreeable black pepper scents pair with the smell of meat. From the first taste the sweetness is followed by the aromaticity and the heat sensation produced by pepper. Juicy and month-melting, the slice seems to disappear in the mouth.



ROASTED COPPA

LEV0203-033 : ~1.2kg

Slow steam cooking. Browned in the oven. The seasoning of the meat is exalted by gentle cooking, bringing freshness and aroma to the nose. Aromas persist in the mouth with a pleasantly engaging sapidity.





MORTADELLA WITH PISTACHIO NUTS

LEV0203-021 : ~2.5kg

A traditional recipe with an intense, lively nose, freshened by a deft balance of spiciness. A decisive and spicy crescendo in the mouth, seductive with a firm consistency and agreeable persistence.



MORTADELLA WITH TRUFFLE

LEV0203-032 : ~3,5kg

A seductive recipe combining spiced meats with the decisive aroma of black truffle. A lively aroma announcing a lavishly sweet yet savoury taste. Silky in the mouth, with strong, persistent aromas. With black summer truffle finely ground. With no milk proteins.



COOKED BELLY

LEV0203-038 : ~2.5kg

Three superimposed kinds of bacon with a sweet and light scent that refers to cooked ham. In the mouth, it captivates with a harmonious and spicy taste enhanced by cooking.



ROASTED PORCHETTA

LEV0203-040 : ~3.5kg

All the olfactory character of roasted browned meat is wrapped in the fragrance of a harmonious mix of spices. In the mouth, it releases a succulent aroma that stimulates and satisfies the taste buds.



CAPOCOLLO

LEV0202-008 : 1,7kg

The meat is red with pearly white and marbled streaks. It is sweet, fragrant and spicy to the nose with the flavor is sharp and well balanced between fleshy and fatty parts



SALSICCIA STAGIONATA MEDITERRANEA

LEV0202-028 : 1kg

In its delicately spicy and aromatic flavor, the chilli pepper turns out to be sweet, balanced by the sweetness of the seasoned meats.



SALAME SCHIACCIATA PICCANTE

LEV0202-027 : 900g

The external appearance is free of mould and boasts a beautiful red accentuated by chilli. When sliced the minced meat appears interspersed with lard cubes.



SALAME UNGHERESE

LEV0202-010 : 1,7kg

The mixture of finely chopped meats is worked with spices which together with smoking create a unique harmony of flavors. All ingredients blend together for a triumph of all-Italian flavors.



SALAME MILANO

LEV0202-011 : 1,7kg

On the palate it appears appetizing and pleasant, tasty with sweetness, capable of releasing autumnal notes of nuts



SALAME SAN GENNARO

LEV0202-012 : 1.3kg

The visible grains of peppercorn immediately strike the nose with their fragrance, before reappearing on the palate with a fresh, soft, rounded flavour



SALAME CON SEMI DI FINOCCHIO

LEV0202-016 : 2kg

It gives full and aromatic sensations to the sense of smell thanks to the fennel seeds, which we find in the mouth crowned by the liveliness of black pepper.





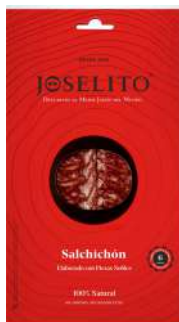
IBERIAN CHARCUTERIE

Joselito is a culinary gem, acclaimed by the greatest gastronomic names and the leading food critics worldwide. It is served in the most prestigious restaurants and sold in gourmet foodshops in 56 countries. Joselito is more than just a brand, it's a legend. Joselito Spanish ham has several features that transform it into an absolutely healthy food for our body and health: its meat's protein helps to form the organism's tissues, while its fat provides nutrients like antioxidants, which strengthen our immune system.

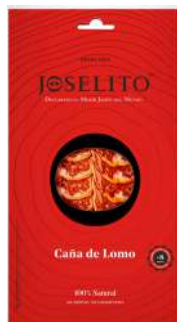
Joselito Spanish acorn-fed ham naturally contains a nutritional element that provides several benefits to our body: the Omega 3 oleic acid. Joselito pigs' meat contains high levels of Omega 3, the same oleic acid that is found in olive oil. This is the reason why the pig is also known as "the olive tree with legs".



CHORIZO & SALCHICHON SLICE



SLICED SALCHICHÓN
JOS0202-002 : 70g



SLICED LOMO
JOS0203-006 : 70g



SLICED CHORIZO
JOS0202-001 : 70g



GRAN RESERVA SLICED HAM
JOS0203-007 : 70g
48 months of curation



VINTAGE SLICED HAM
JOS0203-008 : 70g
96 months of curation

CHORIZO & SALCHICHON



CHORIZO IBERICO VELA
JOS0202-100 : ~250g



CHORIZO IBERICO
JOS0202-102 : ~1,3kg



COPPA IBERICO
JOS0203-005 : ~1,2kg



SALCHICHÓN IBERICO VELA
JOS0202-101 : ~250g



SALCHICHÓN IBERICO
JOS0202-103 : ~1,3kg



HAM SET & GIFT BOX



GRAN RESERVA HAM

JOS0203-003 : 7kg - 10,5kg
48 months of curation



BONELESS SHOULDER HAM

JOS0203-004 : 2,2kg - 3,5kg
36 months of curation

GRAN RESEVA IBERICO HAM GIFT BOX

JOS0203-009 : 7kg - 8kg

- 1x Gran Reserva Joselito bone-in Ham (7 - 8 kg.)
- 1x Joselito apron
- 1x JoselitoLab recipe booklet
- 1x Guidebook on how to carve and preserve Joselito Gran Reserva Ham



TASTING SELECTION GIFT BOX

JOS0203-102

- 1x 70g pack of Joselito sliced Gran Reserva Ham
- 1x 70g pack of Joselito sliced Caba de Lomo
- 1x 70g pack of Joselito sliced Chorizo
- 1x 70g pack of Joselito sliced Salchichón





IBERICO HAM FROM SPAIN

From Guijuelo, cradle of the world's finest Iberian products. Constant quality with no variations. This is the premise which governs every step we take at Marcial in the long process of producing our hams and cold meats. From the selection of the finest examples of the Iberian breed, to their rearing and natural fattening, roaming free to eat acorns and grass. From their slaughter and cutting under the strictest quality controls, to the slow production and curing of hams and cold meats. This final stage is crucial, to give our products their characteristic aroma.

The traditional methods of our grandparents and the Guijuelo air, which we distribute wisely and slowly in our natural drying rooms, become essential keys to the whole process. An unhurried procedure which is an absolute condition for meeting the constant quality criterion which we impose on ourselves... and which our customers also expect.





IBERICO BELLOTA LOMO

MAL0202-100 : 1kg - 2kg



IBERICO LONGANIZA

MAL0202-101 : 0,2kg - 0,4kg



IBERICO SALCHICHÓN VELA

MAL0202-102 : 0,2kg - 0,4kg



IBERICO BONELESS HAM 50%

MAL0203-102 : 4kg - 5,5kg



IBERICO BONELESS SHOULDER 50%

MAL0203-103 : 2kg - 3kg



IBERICO BONELESS SHOULDER 75%

MAL0203-101 : 2kg - 3kg



SLICED IBERICO SHOULDER

MAL0203-001 : 90g
45 months of curation



100% IBERICO BELLOTA HAM

MAL0203-100 : 7kg - 9kg
36-42 months of curation



HAM HOLDER

MAL0608-001



HAND SLICED IBERICO CEBO CAMPO HAM 50%

MAL0203-002 : 80g





LA PRUDENCIA
DESDE 1910



NEW

EXCLUSIVE ASSORTMENT OF HAM AND COLD CUTS

We meticulously nurture our own acorn-fed and pasture-raised Ibérico on our private farms, where every step of the La Prudencia process is executed with artisanal precision and adherence to tradition. Experience the craftsmanship evident in our finest selection of products, derived from the esteemed Iberian and Duroc breeds.

The deliberate, unhurried curing process takes place in our drying rooms and natural storehouses situated at an elevation of 1200 meters above sea level. Combined with extended maturation periods, specific climatic and meteorological conditions, and a minimal salt content, these factors contribute to the unparalleled uniqueness of our offerings. Our hams and shoulders boast exquisite flavors, while our special cold cuts evoke the nostalgic essence of village traditions



SERRANO



SERRANO GRAN RESERVA HAM BONE IN

Maturation in 24 months

LAP0203-110: ~9kg



SERRANO GRAN RESERVA HAM BONELESS

Maturation in 24 months

LAP0203-111: ~5kg



SERRANO GRAN RESERVA SHOULDER BONELESS

Maturation between 18-22 months

LAP0203-112: ~2.5kg

100% IBERICO



IBERIAN CHORIZO

LAP0202-110: ~400g



IBERIAN CHORIZO SPICY

LAP0202-111: ~400g



IBERIAN SALCHICHON

LAP0202-112: ~400g



IBERIAN SMOKED GUANCIALE

LAP0203-113: ~1.2kg



IBERIAN CURED SMOKED PORK BELLY

LAP0203-114: ~3kg



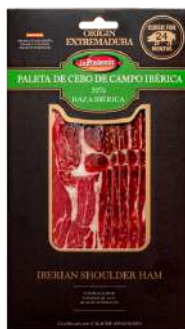
IBERICO BELLOTA SOBRASADA - CURED

LAP0202-113: ~1.4kg



IBERIAN CEBO DE CAMPO SHOULDER

LAP0203-116: 100g



IBERIAN CEBO DE CAMPO SHOULDER

100g



100% IBERICO IBERIAN SALCHICHON BELLOTA

LAP0203-118: 100g





100% IBERICO IBERIAN CHORIZO BELLOTA

LAP0203-119: 100g



100% IBERICO IBERIAN BELLOTA SHOULDER

LAP0203-115: 50g



GRAN RESERVA LOIN

LAP0203-120: 100g



GRAN RESERVA HAM

LAP0203-117: 75g



CURED MORCILLA

LAP0202-115: ~500g



IBERICO FUET - CURED

LAP0202-114: ~500g



NEW

100% IBERIAN BELLOTA HAM BONE IN

LAP0203-121: ~9kg



NEW

100% IBERIAN BELLOTA SHOULDER BONELESS

LAP0203-122: ~2.5kg



NEW

IBERIAN CEBO DE CAMPO SHOULDER BONELESS

LAP0203-123: ~2.5kg



NEW

MINI JAMON HAM WITH KNIFE AND HOLDER

LAP0203-124: ~1.2kg





SERRANO FROM SPAIN

The history of Monte Nevado goes back to a family from the highlands of Segovia, an area exposed to the winds of the nearby snow-capped mountain peaks, with extraordinary climate conditions for curing ham. In the XIX century, after returning from the Spanish-American War, Juan Olmos used the savings from his military pay to purchase a few hundred pigs. The family combined agriculture and a public cereal mill with pig breeding to cure hams and thus launch a saga of master ham artisans.

Monte Nevado is a Spanish brand created in 1970. Since 1898 we have known the best livestock and the best pastures for the free-range mast-feeding of the montanera period, protected from the cold winds so that our pure Iberico pigs can happily roam, eat and rest peacefully, surrounded by all kind of aromatic oaks. Ham enthusiasts now have a different and new specialty to try, one whose history dates back to the Romans. Mangalica ham has an intense flavor and aroma, which flow through the mouth and provide smoothness.





SERRANO HAM SLICED

LTP0203-001 : 85g
24 months of curation



SERRANO HAM SLICED

LTP0203-009 : 500g
24 months of curation



BONELESS SERRANO

LTP0203-002 : ~5kg
24 months of curation



SERRANO HAM BONELESS SQUARE

LTP0203-006 : ~5kg
24 months of curation



BONE IN SERRANO WITH HAM HOLDER & KNIFE

LTP0203-005 : ~7.5kg
24 months of curation



BONE IN SERRANO

LTP0203-003 : 7kg - 9kg
24 months of curation





SPANISH PRODUCTS

Strong business and personal ethics are a core value of Olmeda Origenes and our relationship with suppliers and importers is based on loyalty, honesty and mutual generosity. We are also committed to preserving Spanish rural areas, their environment and support sustainable growth. We are associated with small artisan producers who put their soul to make extraordinary products following their local traditions. Each year we travel around Spain visiting many of these artisans, searching and selecting products that we love.

Just the ones that we really love! We guarantee the traceability of all our products. We are good country folk who put a lot of effort and care into making our products. Our aim is to bring the best of Spanish cuisine to our clients from all over the world. Olmeda Origenes is a genuine Spanish brand which has inherited the natural and artisan flavours of Spanish food tradition. Our dedicated team provides you with nothing but the best customer service.





SEASONED WHITE ANCHOVIES IN VINEGAR AND OLIVE OIL

Cá cơm ngâm giấm và dầu Olive
LAP0301-102 : 100g



SMOKED SARDINES LOINS IN OLIVE OIL

Cá mòi ngâm dầu oliu
LAP0301-103 : 100g



MOJAMA CURED TUNA SLICED 8/10 FILLETS

Cá ngừ muối thái lát
LAP0301-104 : 80g



MARINATED WHITE ANCHOVIES

Cá cơm ngâm dầu
LAP0301-105 : 740g



CECINA BEEF HAM

Thịt bò muối
LAP0203-202 : 0.8kg - 1.2kg
Maturation 18 months



CHISTORRA (NAVARRA)

Xúc xích
LAP0202-102 : 280g



CHORIZO FOR COOKING

Xúc xích
LAP0202-101 : ~2kg



QUINCE JELLY

Thạch Mọc qua
LAP0507-003 : 450g



SWEET PAPRIKA

Bột ớt ngọt
LAP0704-002 : 75g
LAP0704-004 : 750g



HOT PAPRIKA

Bột ớt cay
LAP0704-001 : 75g
LAP0704-005 : 750g



SMOKED SWEET SPANISH PAPRIKA FLAKES (CÁCERES)

Bột ớt ngọt nghiền
LAP0704-007 : 30g



SMOKED SPICY SPANISH PAPRIKA FLAKES (CÁCERES)

Bột ớt cay nghiền
LAP0704-008 : 30g



FISH STOCK

Nước cá hầm
LAP0301-101 : 410g



TOMATO POWDER

Bột cà chua
LAP0507-007 : 1kg



BASQUE CHILLI PEPPERS

Ớt Basque
LAP0507-008 : 370g



GORDAL OLIVES WITHOUT STONE

Oliu Gordal không hạt
LAP0507-009 : 370g



ANCHOVIES FILLETS IN OLIVE OIL FROM CANTABRIAN SEA

Phi lê cá cơm ngâm dầu
50g





COLD CUTS FROM SPAIN

Casademont started more than 60 years ago, when Jaume Casademont decided to continue the butcher tradition of his parents & grandfathers – who elaborated fuet at the family's farmhouse from the beginnings of the century – and opened in 1956 a small workshop to produce different types of selected sausages especially fuet, the flagship product. Casademont offer products with all the freshness, flavor and aroma of the most traditional butchery, without lactose, soy, gluten preservatives or colouring.

Casademont is the success story of a family: from its origin – in a small workshop in Girona where Jaume Casademont and his family elaborated great quality salami (fuet) – to become a leading company of fuet and butchery products, one of the first companies in bringing the artisan product to all homes.



CHORIZO & SALCHICHON



**SALCHICHON EXTRA &
CHORIZO EXTRA SLICED**

CAS0202-108: 100g



**CHORIZO PAMPLONA
EXTRA SLICED**

CAS0202-109 : 100g



**CHORIZO EXTRA CULAR
HOT SLICED**

CAS0202-104 : 100g



SALCHICHON EXTRA SLICED

CAS0202-107 : 100g



CHORIZO EXTRA COLLAR

CAS0202-102 : 225g



CHORIZO SIERRA

CAS0202-101 : 1.5kg



TAPAS CASADEMONT

CAS0202-205 : 150g



JAMON SERRANO

CAS0203-103 : 80g

COOKED HAM



COOKED PORK HAM

CAS0202-207 : 3kg



NEW ARRIVALS



FUET STICKS
50g



BOCADITOS DE FUET
50g



CHICKEN STICKS
50g



FUET EXTRA BLACK PEPPER
150g



FUET EXTRA FINE HERBS
150g



SERRANO SALAMI
CAS0202-110: ~1.35kg





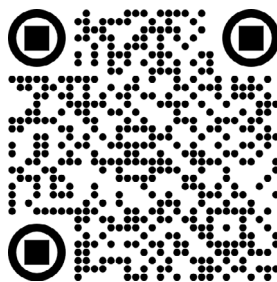


PREMIUM COLD CUTS FROM FRANCE

Les Salaisons du Mont Pilat manufacture and sell some 320 ton of dried cured meat each year using an ancestral method from family HERITAGE dating back to 1816. The firm is located in the heart of Le Pilat natural park, in the Loire (42), in the village of La Terrasse sur Dorlay.

The Maison Duculty brand was created so as to offer Les salaisons du Mont Pilat producers to professionals (wine cellars, fine grocers, wine bars, hotels and restaurants, etc.), to be sold directly via a website and two stores (la Terrasse sur Dorlay (42) and Lyon Cordeliers (69)). Over a ton of products have also been exported to Japan, Germany, Austria, Spain and San Marino since 2016 and are distributed by premium partners with a large amount of major restaurants.

The French are lovers of cured meat and consumed some 75,000 tonnes of cured meat in 2016 according to the latest report published by the French Federation of Cured Meat, Caterers, and Meat Producers (FICT).



SCAN ME



Entreprise
du Patrimoine
Vivant
L'excellence
des savoir-faire
français





TRADITIONAL SAUCISSON

MDU0202-005 : 300g

Carefully dried between 6 to 8 weeks in the mountains of the Pilat regional park, between Lyon and the Ardèche, in the Loire department.



ROSETTE

MDU0202-001 : 420g

Our Rosette is dried carefully between 6 to 8 weeks in the mountains of the Pilat regional park, south of Lyon, in the Loire department.



SAUCISSON JESUS

MDU0202-003 : 420g

Our Jesus dry sausage is carefully cured between 8 to 12 weeks in the mountains of the Pilat regional park, south of Lyon, in the Loire department.



SAUCISSON LONG BRIDÉ

MDU0202-004 : 620g

Our dry sausage is carefully dried for 8 to 12 weeks in the mountains of Pilat regional park, south of Lyon, in the Loire department.



COPPA SAPIDUM

MDU0203-004 : 1.4kg

Preparation obtained from cuts of pork, with or without bone, salted with dry salt, matured then dried, to which ingredients have been added



CURED LOMO HEART

MDU0203-001 : ~1kg

Preparation obtained from cuts of pork, with or without bone, salted with dry salt, matured then dried, to which ingredients have been added



SAUCISSE SÈCHE

MDU0202-002 : 200g

Carefully dried for 3 to 6 weeks in the mountains of Pilat regional park, between Lyon and Ardèche, in the Loire department.



SPECK CURED HAM

MDU0203-002 : ~3kg

This cured ham is designed according to the quality standards of Maison Duculty. Maturation lasts between 9 and 12 months depending on the season and takes place under exceptional conditions



CURED PORK BELLY

MDU0203-003 : ~1kg

Preparation obtained from cuts of pork, with or without bone, salted with dry salt, matured then dried, to which ingredients have been added





ARTISANAL FRENCH SAUCISSON

We are an artisanal producer dating back to the 1870s. Our great-grandfather started his pig farming in the mountains and produced the finest dry-cured pork in the region, supporting a dozen families in the small town. Today, the company owner is the founder of the Origine Montagne association – which gathers over a hundred pork breeders in our mountainous region. Therefore, we are privileged to source the finest pork exclusively on French grasslands, with the certification “Le porc Français”.



SCAN ME

With adherence to the traditional craftsmanship that earned us the title “Producteur Artisan de Qualité,” our products undergo a slow maturation in natural casings of pork intestine, which imparts them with unique mushroom flavors thanks to the natural flora in the pork gut. To maintain our transparency and food safety, we employ a cutting-edge Blockchain traceability system. Besides, our commitment to sustainable energy consumption is exemplified through significant transformations in the factory, as duly acknowledged by the certification “ISO 50001 Energy Management” and other titles from the local authorities.





SAUCISSON SEC ARTISANAL DU MASSIF CENTRAL

*Xúc xích truyền thống
lên men ủ dài ngày*

SLC0202-001: 250g

Made from noble cuts of French pork meat and aged for around 5 weeks during which it slowly matures in the natural large intestine, saucisson sec is a symbol of French gastronomy and deeply rooted ancient tradition.



SAUCISSE SÈCHE ARTISANALE DU MASSIF CENTRAL

*Xúc xích truyền thống
lên men ủ dài ngày*

SLC0202-002: 250g

Made from noble cuts of French pork meat and aged for around 3 weeks in the natural small intestine, saucisse sèche artisanale is hand-tied in a U-shape for a product that stands out from the rest.



ROSETTE DU MASSIF CENTRAL

*Xúc xích truyền thống
lên men ủ dài ngày*

SLC0202-003: 1kg

Made from noble cuts of French pork meat and aged for minimum 8 weeks during which it slowly matures in a unique part of the pork intestine. Its long aging allows its flavors and its natural flower to develop. A guarantee of quality for all connoisseurs!



SAUCISSON BAROU DU MASSIF CENTRAL

*Xúc xích truyền thống
lên men ủ dài ngày*

SLC0202-005: 200g

Barou is the local traditional name for 'bâton du berger' (shepherd's stick). Made from noble cuts of French pork meat and aged for around 3 weeks in the natural small intestine, barou develops during aging a good scent of forest mushrooms thanks to its 100% natural flora.



SAUCISSE SÈCHE À LA PERCHE DU MASSIF CENTRAL

*Xúc xích truyền thống
lên men ủ dài ngày*

SLC0202-004: 1,5kg

Made from noble cuts of French pork meat and aged for around 4 weeks in the natural small intestine. The ancient and authentic method of aging hang on a pole gives the product a unique serpentine shape, with the particular and subtle taste of delicately seasoned meat.



ARTISANALE HALF DRY-CURED PORK LOIN

Thịt heo muối

SLC0203-001: ~1.5kg

Each piece of loin is carefully selected, then delicately seasoned with a blend of skilfully dosed spices, guaranteeing an authentic and refined taste.



MINI BAROU BLACK GARLIC

Xúc xích khô vị tỏi đen

SLC0202-006: 3*30g



MINI BAROU CINNAMON STAR ANISE

Xúc xích khô vị quế & hoa hồi

SLC0202-007: 3*30g



MINI BAROU LEMONGRASS-CHILLI

Xúc xích khô vị sả ớt

SLC0202-008: 3*30g



FUET TRUFFLE

Xúc xích Fuet nấm truffle

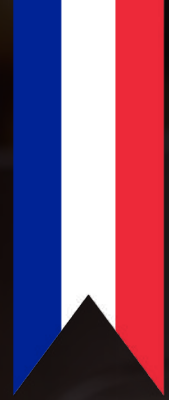
SLC0202-009: 150g



MINI BAROU NATURE

Xúc xích khô vị tỏi đen





FRENCH TERRINE

Our story begins in the 80s with large retail stores located in the French islands. These establishments were looking for charcuterie with a sufficient shelf life to be transported by boat. Groupe Lechef Premium has relied on its various production sites to create specific ranges to meet this demand.

Building on our success and our presence in the field, we have expanded our offer of quality products reflecting the diversity of our tasty charcuterie. Today, we share the richness of French gastronomy with the whole world.



COUNTRY TERRINE WITH CEPES

Pate nấm thông

LEC0201-001 : 180g



COUNTRY TERRINE WITH ESPELETTE PIMENT

Pate tiêu hạt đồng quê

LEC0201-002 : 180g



POULTRY LIVER TERRINE WITH COGNAC

Pate gan vịt và rượu Cognac

LEC0201-003 : 180g



WILD BOAR TERRINE WITH COGNAC

Pate gan heo và rượu Cognac

LEC0201-004 : 180g





COLD CUTS SELECTION

Founded in 2012, Dalat Deli specializes in cold cuts and charcutiers products from Alsace, a province of France close to the German border with a rich culture and history in meat processing.

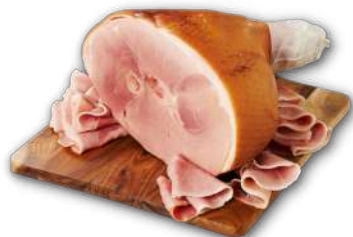
Formerly located in Dalat before moving to Ho Chi Minh 2018, Dalat Deli has built its company reputation around exceptional hygiene (HACCP) utilizing the most modern equipment to satisfy the demand of our customers.

All of Dalat Deli's products are manufactured using natural processes under the guidance of French Master Charcutier, Mr. Daniel Hampele, who ensures all the Customers, from private individuals, families to restaurants, 5-star hotels receive healthy quality products.

Dalat Deli is dedicated to producing delicious, high quality products that enhance the health and enjoyment of customers.



COOKED HAM & BACON



SMOKED PORK MEAT BUFFET HAM WITHOUT NITRITE

Giăm bông buffet

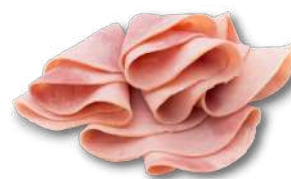
DAL0203-003: ~10kg



PREMIUM COOKED HAM WHOLE WITHOUT NITRITE

Giăm bông thượng hạng

DAL0203-004: ~5.5kg



PREMIUM COOKED HAM SLICED WITHOUT NITRITE

Giăm bông cắt lát

DAL0203-005: ~500g



SMOKED COUNTRY BACON

Ba rọi xông khói nguyên miếng

DAL0203-011: ~1kg



SMOKED COUNTRY BACON SLICED

Ba rọi xông khói xắt lát

DAL0203-012: ~1kg



FROZEN SMOKED COUNTRY BACON CUBED LARDON

Ba rọi xông khói thái hạt lựu

DAL0203-017: ~500g



PREMIUM COOKED HAM HALF-CUT WITHOUT NITRITE

Giăm bông

DAL0203-022: ~2.5kg

BUFFET ROLLS



HAM & CHORIZO JAMBON ESPAGNOL

Giăm bông Espagnol

DAL0203-008: ~2.4kg



TERRINE PAPRIKA

Giăm bông Paprika

DAL0203-009: ~1.2kg



JAMBON CHICKEN ROLL

Giăm bông gà

DAL0203-010: ~1kg

DAL0203-020: 1kg





CERVELAS
Xúc xích Cervelas
 DAL0203-015: ~800g



GARLIC SAUSAGE
Xúc xích tỏi
 DAL0202-052: 1kg



JAMBON PREMIUM ROLL
Giăm Bông Thượng hạng
 DAL0203-019: 1kg

SAUSAGE FOR GRILL



MERGUEZ BEEF SAUSAGE FOR GRILL 40G-45G
Xúc xích bò (ruột cừu tự nhiên)
 DAL0202-010 : ~1kg
 DAL0202-030 : ~300g



CHICKEN SAUSAGE FOR GRILL 35G-50G
Xúc xích gà (ruột tự nhiên)
 DAL0202-011 : ~1kg
 DAL0202-031 : ~300g



STRASBOURG SAUSAGE FOR GRILL 80G-100G
Xúc xích heo Strasbourg (ruột tự nhiên)
 DAL0202-016: ~1kg



SMOKED PORK SAUSAGE FOR GRILL 80G-100G
Xúc xích heo xông khói
 DAL0202-014: ~1kg
 DAL0202-034: 300g



PORK SAUSAGE WITH HERB FOR GRILL 80G-100G
Xúc xích heo thảo mộc
 DAL0202-015: ~1kg
 DAL0202-035 : ~300g



CHIPOLATAS PORK SAUSAGE FOR GRILL 40G-45G
Xúc xích heo Chipolatas
 DAL0202-032 : ~300g





TOULOUSE SAUSAGE FOR GRILL 80G-100G

Xúc xích heo Toulouse

DAL0202-013: ~1kg
DAL0202-033 : ~300g



CHIPOLATAS PORK SAUSAGE FOR GRILL 40G-45G 1 METER

Xúc xích heo Chipolatas

DAL0202-057 : ~1kg



TOULOUSE SAUSAGE FOR GRILL 1 METER

Xúc xích heo Toulouse

DAL0202-041: ~1kg

SAUSAGE FOR BREAKFAST



MERGUEZ BEEF SAUSAGE BREAKFAST~30G

Xúc xích bò

DAL0202-017: ~1kg



CHIPOLATAS PORK SAUSAGE BREAKFAST

Xúc xích heo Chipolatas

DAL0202-019: ~1kg (30g)
DAL0202-047: 1kg (35g)



SMOKED PORK SAUSAGE BREAKFAST ~30G

Xúc xích heo xông khói

DAL0202-023: 20CM ~1kg



CHICKEN SAUSAGE BREAKFAST

Xúc xích gà

DAL0202-020 : 1kg (35g)
DAL0202-049 : 1kg (~35g)



PORK SAUSAGE WITH HERB BREAKFAST ~95G

Xúc xích heo thảo mộc

DAL0202-048: 1kg



FROZEN SAUSAGES



MERGUEZ BEEF SAUSAGE FOR GRILL 40G-45G

Xúc xích bò đông lạnh
DAL0202-100 : ~1kg



CHIPOLATAS PORK SAUSAGE FOR GRILL

Xúc xích heo Chipolatas đông lạnh
DAL0202-202 : 300g (35g)



STRASBOURG SAUSAGE FOR GRILL 80G-100G

Xúc xích heo Strasbourg đông lạnh
DAL0202-105: ~1kg



TOULOUSE SAUSAGE FOR GRILL

Xúc xích heo Toulouse đông lạnh
DAL0202-103: ~1kg (80-100g)



CHIPOLATAS PORK SAUSAGE BREAKFAST

Xúc xích heo Chipolatas đông lạnh
DAL0202-107: ~1kg (30g)



CHICKEN SAUSAGE BREAKFAST

Xúc xích gà đông lạnh
DAL0202-108 : 1kg (30g)

SMOKED PRODUCTS



SMOKED CHICKEN FILET

Ức gà xông khói
DAL0203-007: ~1kg



SMOKED PORK FILLET

Thăn heo xông khói
DAL0203-016: ~2kg



CURED PRODUCTS



NATURAL SALAMI

Xúc xích khô (ruột tự nhiên)

DAL0202-002: ~250g

BATON SALAMI

Xúc xích khô (size nhỏ 30mm)

DAL0202-004: ~250g

ROSETTE SALAMI

Xúc xích khô (size lớn 55mm)

DAL0202-003: ~800g

CHORIZO PERCHE

Xúc xích khô (ruột tự nhiên)

DAL0202-005: ~250g

CHORIZO LARGE

Xúc xích khô (size lớn 55mm cay)

DAL0202-006: ~800g



CHORIZO BATON

Xúc xích khô (size nhỏ 30mm)

DAL0202-007: ~250g



COCKTAIL SALAMI & BLUE CHEESE

Xúc xích khô

DAL0202-044: 120g



COCKTAIL CHORIZO

Xúc xích khô

DAL0202-045: 500g



COCKTAIL SALAMI

Xúc xích khô

DAL0202-046: 500g



CHORIZO SLICE 1MM FOR PIZZA

Xúc xích khô

DAL0202-060 :1kg



SALAMI & CHORIZO SLICE

Xúc xích khô

DAL0202-054: 200g



CHORIZO SLICE 2MM

Xúc xích khô

DAL0202-058 :1kg



NEW

COPPA SLICE

Thịt cổ heo muối
Coppa cắt lát

DAL0202-062: 200g



NEW

COPPA WHOLE

Thịt cổ heo muối Coppa

DAL0202-063: ~1kg



NEW

CURED HAM

Thịt muối

DAL0203-026: ~700g



NEW

CURED HAM SLICED

Thịt muối cắt lát

DAL0203-025: 200g



OTHERS



HIGHLAND PORK PATE

Pate cao nguyên

DAL0201-002: 500g

DAL0201-008: 200g



COUNTRY PORK PATE

Pate đồng quê

DAL0201-009: 200g

DAL0201-003: 500g



ARDENNES PORK PATE

Pate vùng Ardennes

DAL0201-006: 500g



COOKED PORK KNUCKLE BONELESS

Giò heo

DAL0202-023: ~1kg



SAUERKRAUT / CHOUCROUTE

Bắp cải muối

DAL0203-013: ~1kg

METRO
Chef

SAUSAGE



NEW

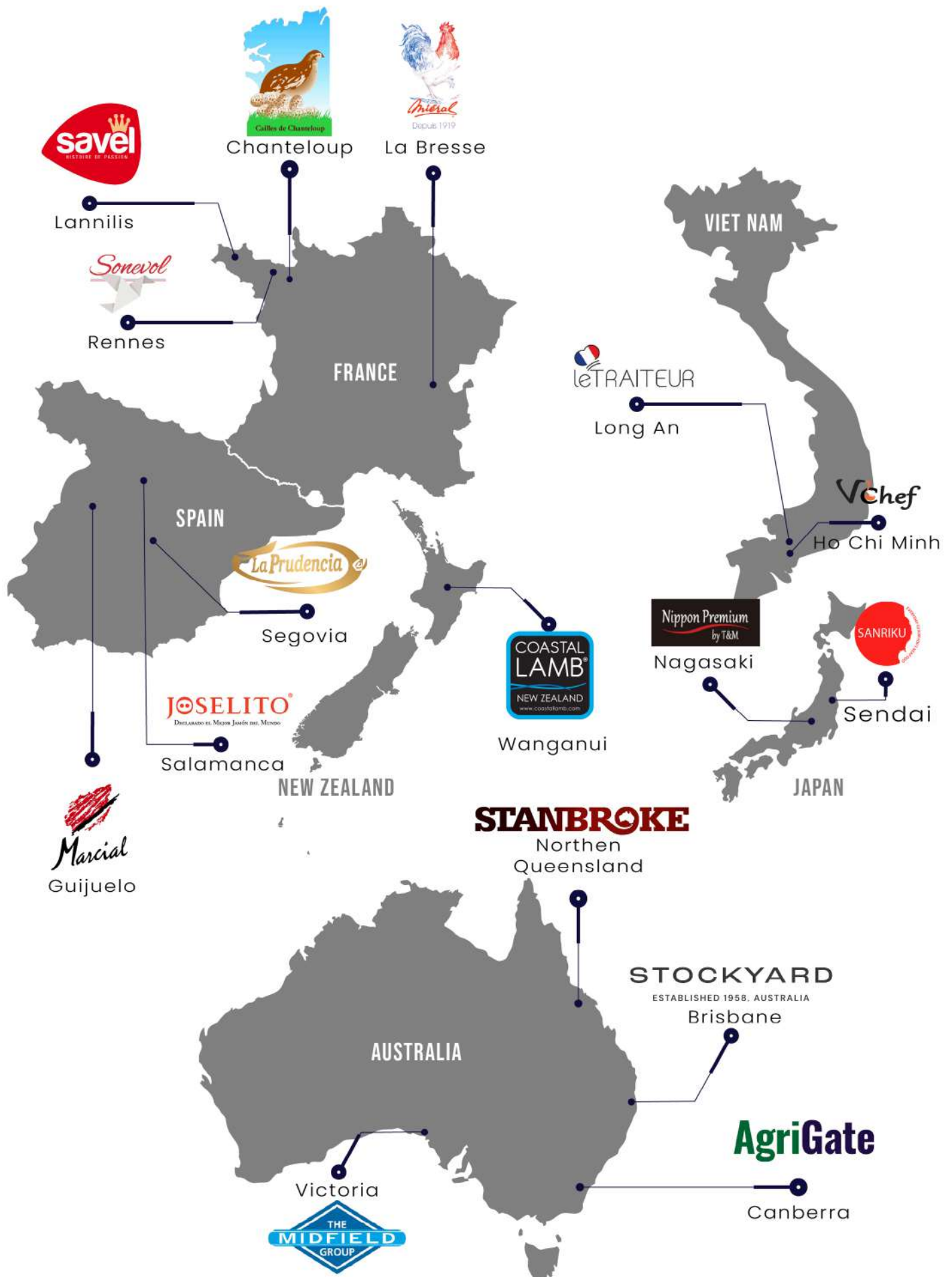
SAUSAGE DE MORTEAU CRUE IGP RUSTADOU

Xúc xích Morteau

FAY0202-002: ~1.4kg



MAP OF ORIGIN



MEAT, POULTRY

MEAT, POULTRY

AgriGate

AUSTRALIAN BEEF



NEW

Central Agri Group, established in 1991, is a prominent player in the Australian beef industry. With a strong and loyal customer base, both locally and globally, they pride themselves on delivering the highest quality beef products to over 50 export markets.

Their commitment to excellence drives them to consistently deliver the finest quality products to customers. As a family-owned and family-run business, they are dedicated to providing first-class products and exceptional service. Their team embodies the company's values and vision, working tirelessly to build a meat processing business that prioritizes quality, HALAL compliance, food safety, processing efficiencies, and customer satisfaction.



TENDERLOIN PR

Thăn bò phi lê

AGR0101-011 : ~2.1kg



OP 5 RIBS PR BONE IN

Thịt sườn bò có xương

AGR0101-012 : ~6.5kg



CUBE ROLL PR

Đầu thăn ngoại

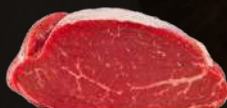
AGR0101-013 : ~2.8kg



STRIPLOIN PR

Thăn ngoại

AGR0101-014 : ~4.5kg



D RUMP PR

Thịt mông

AGR0101-015 : ~5kg



FLANK STEAK PR MSA

Bẹ sườn

AGR0101-016 : ~2.1kg



TENDERLOIN YP

Thăn bò phi lê

AGR0101-021 : ~1.8kg



STOCKYARD

ESTABLISHED 1958, AUSTRALIA



AUSTRALIA'S MOST AWARDED BEEF

Stockyard specialises in producing award-winning Australian beef, crafted to elevate every dining experience. With over 65 years of family farming, their team has honed their craft in pursuit of a consistently exceptional beef. From richly marbled Wagyu to premium Angus, their beef embodies superior quality and unmatched flavour. Their unique, natural feeding program ensures our beef is free from added hormones and genetically modified products.

Stockyard are leaders in sustainable beef production, dedicated to reducing their impact while maintaining the highest standards across all areas of operation. Their sustainability efforts focus on reducing emissions, animal wellbeing, land stewardship, and a vision for a sustainable future.



Stockyard's quality is their highest priority, built on care, precision, and trust. From Queensland pastures to tables worldwide, every step is fully traceable. Through national assurance programs and industry-leading accreditations, they deliver exceptional Wagyu and Angus beef, ethically crafted for the most discerning markets. Stockyard's accreditations include ISO 9001:2015, Halal, Meat Standards Australia (MSA), Animal Welfare: Truck Safe, and National Feedlot Accreditation Scheme.

As Australia's most awarded branded beef, for over two decades, Stockyard has proudly claimed awards like cherished trophies, testament to their unwavering dedication to excellence.



SCAN ME



AUSSIE BEEF & LAMB



Known for its wonderfully succulent and tender beef, Stockyard Wagyu is raised in the pristine pastures of Australia. Fed a natural white-grain ration for over 400 days, resulting in sweet, nutty and buttery flavours, Stockyard Wagyu is simply exceptional beef.

KIWAMI MB9+ 400 DAYS GRAIN FED



TENDERLOIN STRAP ON MB9+

Thăn nội
STY0101-001 : 3kg



STRIPLOIN MB9+

Thăn ngoại
STY0101-004 : 7kg



CUBE ROLL MB9+

Đầu thăn ngoại
STY0101-008 : 6kg

WAGYU 400 DAYS GRAIN FED



TENDERLOIN STRAP ON BLACK MB8+

STY0101-002 : ~3.2kg



STRIPLOIN BLACK MB8+

STY0101-005 : ~7kg



CUBE ROLL SILVER MB6/7

STY0101-015 : ~6kg

TENDERLOIN STRAP ON SILVER MB6/7

STY0101-023 : 3kg

STRIPLOIN SILVER MB6/7

STY0101-006 : ~6kg

CUBE ROLL RED MB4/5

STY0101-016 : ~6kg
Đầu thăn ngoại

TENDERLOIN RED MB4/5

STY0101-025 : ~3.5kg
Thăn nội

STRIPLOIN RED MB4/5

STY0101-013 : ~7kg
Thăn ngoại



TOMAHAWK SILVER MB6/7

STY0101-014 : ~6kg

TOMAHAWK RED MB4/5

STY0101-007 : ~5.5kg
Sườn cây nguyên khối



(**) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp



D-RUMP BLACK MB8+ D-RUMP RED MB4/5

STY0101-017 : ~7kg

STY0101-022 : 7kg

D-RUMP SILVER MB6/7 F1

STY0101-031 : ~8kg

Nạc mỡ



TOPSIDE SILVER MB6/7

Nạc đùi trong

STY0101-018 : ~10kg



SHORT LOIN RED MB4/5

Thịt thần vai

STY0101-003 : ~7kg

WAGYU SECONDARY CUTS

These butcher's cuts have unique eating quality attributes and require creative preparation to unlock their full flavour and tenderness; yet with skilful cooking, they offer exceptional value for chefs.



TRITIP

Lõi mỡ

STY0102-001 : ~3kg



INSIDE SKIRT

Điểm thần

STY0102-002 : ~2kg



TOPSIDE

Nạc đùi trong

STY0102-003 : ~10kg



EYE ROUND

Thịt mỡ

STY0102-004 : ~2kg



OUTSIDE FLAT

Nạc đùi ngoài

STY0102-005 : ~7kg



KNUCKLE

Nạc đùi gò bò

STY0102-006 : ~6kg



FLAP MEAT

Thịt sườn

STY0102-007 : ~1.5kg



FLANK STEAK

Thịt nạm bụng

STY0102-008 : ~2kg



CHUCK TAIL FLAP

Thịt vai

STY0102-009 : ~2kg

(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp





CHUCK EYE ROLL

Nạc vai
STY0102-010: ~8.5kg



RIB BLADE MEAT

Nạm về dưới
STY0102-011: ~2.5kg



OYSTER BLADE

Lõi vai
STY0102-012: ~2.5kg



BOLAR BLADE

Nạc vai
STY0102-013: ~6.5kg



CHUCK TENDER

Bắp vai bò
STY0102-014: ~3kg



NE BRISKET

Nạm bò
STY0102-015: ~5.5kg



PE BRISKET

Gầu bò
STY0102-016: ~4.5kg



RIB FINGER

Thịt dễ sườn
STY0102-017: ~1.5kg



SHORT RIB MEAT

Thịt sườn bụng
STY0102-018: ~1.5kg



RIB CAP

Thịt sườn
STY0102-019: ~1.5kg



CHUCK RIB MEAT

Thịt sườn rút xương
STY0102-020: ~2kg



DECKLE BRISKET

Gầu bò không xương
STY0102-021: ~0.7kg



ROSTBIFF

Thịt lõi nạc mông
STY0102-022: ~4kg



RUMP CAP

Thịt mông
STY0102-023: ~1.5kg



STRIPLOIN WAGYU MB 4/5

Đầu thăn ngoại
STA0102-027: ~6Kg



(**) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp



TOMAHAWK 3 RIBS

Sườn cây
STY0102-025 : ~5.5KG



CUBE ROLL WAGYU MB 4/5

Đầu thăn ngoại
STA0102-026 : ~7kg

LONG FED ANGUS 200 DAYS GRAIN FED

STOCKYARD

Stockyard Gold is trusted by so many top chefs and leading establishments around the world.

Fed a natural white grain ration for 200 days, the steaks from these cuts are a masterpiece of balance, leading with tenderness and juiciness, while packing an abundance of flavour. They will blur the line between weeknights and special occasions, inviting you to savour every moment to the fullest.



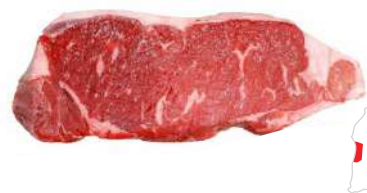
TENDERLOIN STRAP ON

Thăn nội
STY0101-019 : ~3kg



CUBE ROLL

Đầu thăn ngoại
STY0101-020 : ~6kg



STRIPLOIN

Thăn ngoại
STY0101-010 : ~6kg



SHORT LOIN

Thịt thăn vai
STY0101-009 : ~10kg



RIBS PREPARED 7 RIBS

Sườn nguyên khối
STY0101-012 : ~10kg



TOMAHAWK 4 RIBS

Sườn cây
STY0101-011 : ~6kg



EYE ROUND

Nạc lõi mỏng
STY0101-027 : ~2.7kg

(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp





STANBROKE

AUSTRALIA'S FINEST BEEF

Stanbroke has the dedication of a family owned and operated business, enhanced by complete quality assurance and traceability. What differentiates Stanbroke from most of the competitors is we are vertically integrated, having full ownership and control of the entire beef production process, from the farm through to the consumer. We breed, background, finish and produce Australia's finest beef and deliver it to all four corners of the globe. Stanbroke cattle are raised on 1.6 million hectares of the most fertile country in Northern Australia.

Cattle are also supplied through long standing relationships with contract farmers to ensure year-round consistency and supply. All cattle are electronically tagged to allow tracking and monitoring throughout the whole supply chain. Cattle destined for our Grain-Fed programs are moved to our award winning finishing facility located in Australia's rich Darling Downs to produce the highest quality, tender and flavoursome grain fed beef.



SCAN ME



TRUE
AUSSIE
BEEF



SANCHOKU
WAGYU

SIGNATURE
BLACK
ANGUS

AUGUSTUS
AUSTRALIA'S FINEST BEEF





SANCHOKU
WAGYU

Known worldwide for its melt-in-your-mouth texture, depth of flavour and tenderness, our Wagyu are sourced only from the finest Japanese Wagyu genetics. Young cattle are raised on fertile pastures for the majority of their lives before moving to a carefully prepared feed ration that is designed to optimise eating quality and enable year round consistency. The exceptional marbling and tenderness of our Wagyu beef is the result of careful rearing in a pristine environment.



TENDERLOIN STRAP OFF MB6/7

STA0101-043 : ~2.5kg

TENDERLOIN STRAP OFF MB4/5

STA0101-034 : ~3kg

TENDERLOIN STRAP OFF MB4/5

STA0102-036 : ~3kg

Thăn nội



CUBE ROLL MB6/7

STA0101-036 : ~6kg

CUBE ROLL MB4/5

STA0101-013 : ~6kg

Đầu thăn ngoại



STRIPLOIN MB6/7

STA0102-033 : ~3kg

STRIPLOIN MB4/5

STA0101-020 : ~7kg

STA0102-032 : ~3.4kg

Thăn ngoại



**WAGYU TRIMMINGS 60% FAT
40% MEAT**

Thịt bò vụn



STA0102-028 : ~23kg



SHORTLOIN MB4/5

STA0101-041 : ~10kg

Thịt thăn vai



CHUCK TENDER MB4/5

STA0101-038 : ~1.5kg

Bắp vai bò



FLANK STEAK MB6/7

STA0101-057 : ~2kg

FLANK STEAK MB4/5



STA0101-023 : ~2kg



STA0102-215 : ~1.8kg

Thịt bẹ sườn



TOMAHAWK MB4/5

STA0101-033 : ~5.5kg

Sườn lưỡi rìu



SHORT RIB MB4/5

STA0101-052 : ~1.8kg



STA0102-031 : ~2kg

STA0102-041 : ~2kg

Thịt sườn





MINIMUM 150 DAYS GRAIN FED

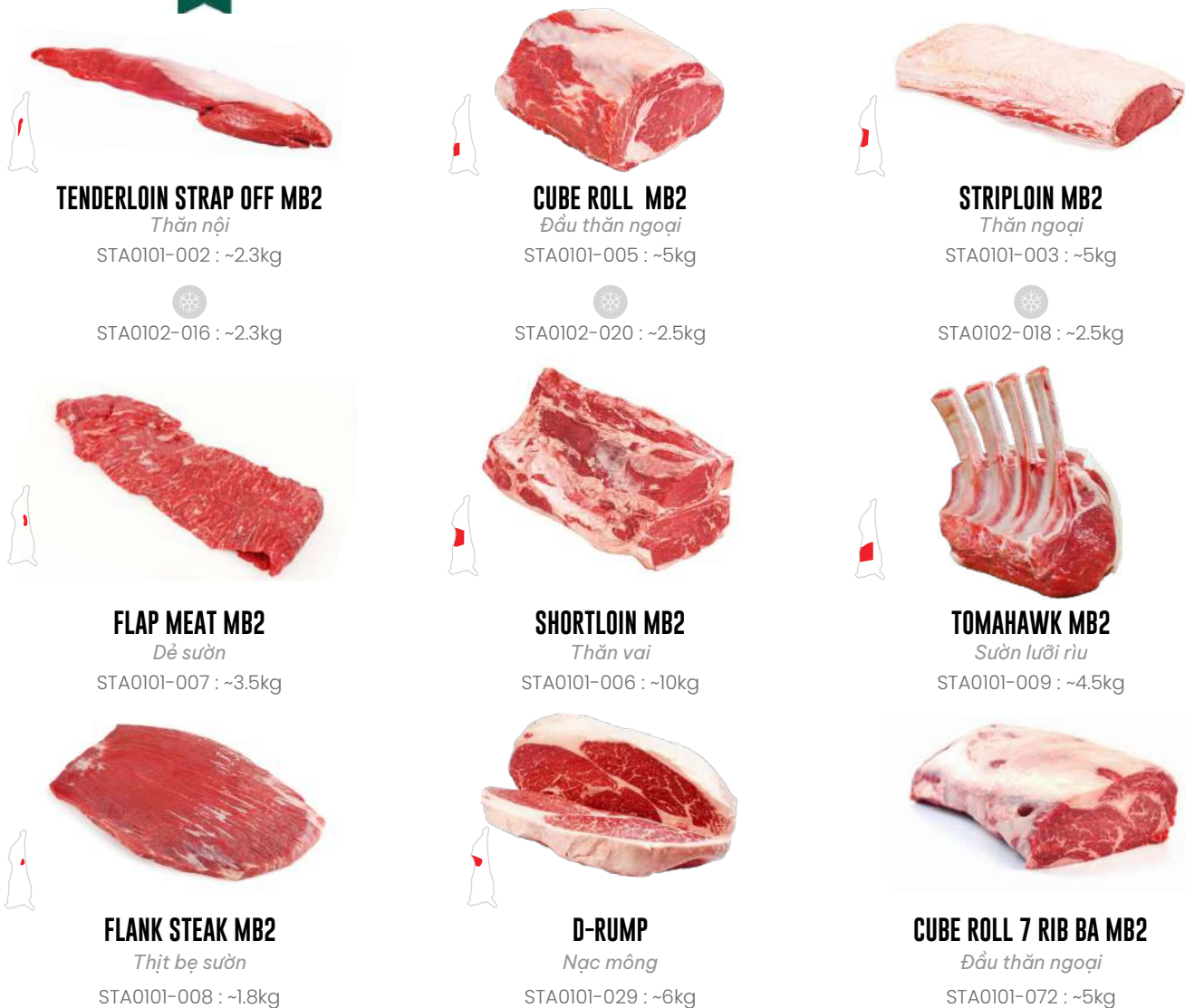


SIGNATURE BLACK

- ANGUS -



The Angus breed is renowned for its excellent eating quality, consistent marbling and delicious flavour. Sourced from only the finest Angus genetics our Angus graze on natural pastures for the majority of their lives before moving to a customised feed ration designed to optimise eating quality and enable year round consistency.



(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp



TENDERLOIN MB3

Thăn nội



STA0101-073 : ~2.3kg



STRIPLOIN 1 RIB BA MB3

Thăn ngoại



STA0101-078 : ~5kg

MINIMUM 100 DAYS GRAIN FED



AUGUSTUS

AUSTRALIA'S FINEST BEEF

Specifically selected for their grain feeding performance to produce a consistent texture and flavour. Our platinum cattle are raised on natural pastures for the majority of their lives before moving to a customised feed ration. This ration is specifically designed to produce optimum eating quality and to enable year round consistency.



TENDERLOIN STRAP OFF MB1

Thăn nội



STA0101-011 : ~2.2kg STA0102-038 : 2.5kg



CUBE ROLL MB1

Đầu thăn ngoại



STA0101-004 : ~4kg STA0102-019 : ~2.5kg



STRIPLOIN MB1

Thăn ngoại



STA0101-012 : ~5.5kg STA0102-021 : ~2.5kg



BONE IN SHORT RIB MB1

Thịt sườn

STA0101-010 : ~3kg



SHIN SHANK (FORE SHIN)

Bắp bò trước

STA0102-023 : ~3.5kg



HANGING TENDER MB1

Diềm thăn bò

STA0101-026 : ~2kg



TOMAHAWK MB1

Sườn lười riu

STA0101-067 : ~4kg



OP RIBS MB1

Thịt sườn

STA0101-028 : ~7kg



SHIN SHANK (HIND SHIN)

Bắp bò sau

STA0102-022 : ~5kg



(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp

BEEF PORTIONED CUTS



SANCHOKU
WAGYU



CUBE ROLL MB4/5

Đầu thăn ngoại
STA0102-007 : 300g



STRIPLOIN MB4/5

Thăn ngoại
STA0102-008 : 300g



D RUMP MB4/5

Thịt mỡ
STA0102-017 : 300g



TOMAHAWK MB4/5

Sườn lưỡi rìu



STA0101-050 : ~1.2kg



STA0102-024 : ~1.2kg



NEW

OP RIBS PREPARED STEAKS WAGYU MB 4/5 F1 SANCHOKU BONE IN

Đầu thăn ngoại có xương
STA0101-087 : ~500g



NEW

SHORTLOIN MB4/5 BONE IN

Thịt thăn vai
STA0101-090 : ~1kg


AUGUSTUS
AUSTRALIA'S FINEST BEEF



TENDERLOIN MB1

Thăn nội
STA0102-005 : 200g



CUBE ROLL MB1

Đầu thăn ngoại
STA0102-003 : 300g



STRIPLOIN MB1

Thăn ngoại
STA0102-004 : 300g



D-RUMP MB1

Thịt mỡ
STA0102-006 : 300g



TOMAHAWK RIBS PREPARED MB1 BONE IN

Sườn lưỡi rìu
STA0102-037 : ~1.1kg



NEW

OP RIBS PREPARED STEAKS GRASS FED BONE IN

Đầu thăn ngoại có xương
STA0101-088 : ~500g



(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp

SIGNATURE
BLACK
— ANGUS —



T-BONE

Sườn chữ T

STA0102-015 : 400g



NEW

**OP RIBS PREPARED STEAKS
BLACK ANGUS MB3 BONE IN**

Đầu thăn ngoại có xương

STA0101-086 : ~500g



NEW

SHORTLOIN MB4 BONE IN

Thịt thăn vai

STA0101-089 : ~1kg



**TOMAHAWK RIBS PREPARED
MB2 BONE IN**

Sườn lưỡi rìu

STA0102-044 : ~1.2kg

BURGER PATTY & MINCED BEEF



**EASY TO OPEN PACKS
24 MONTHS SHELF LIFE
AVAILABLE IN A RANGE OF SIZES**



**SANCHOKU
WAGYU**

STA0102-010 : 100g
(80pcs/carton)

STA0102-126 : 150g
(64pcs/carton)

STA0102-127 : 200g
(56pcs/carton)



STA0102-125 : 150g
(64pcs/carton)

STA0102-132 : 200g
(56pcs/carton)

SIGNATURE
BLACK
— ANGUS —

STA0102-123 : 150g
(64pcs/carton)

STA0102-124 : 200g
(56pcs/carton)

**BURGER PATTY
GRAIN FED**

STA0102-134 : 150g
(64pcs/carton)

STA0102-133 : 200g
(56pcs/carton)



MINCED BEEF

Thịt bò xay

STA0102-131 : 300g



NEW

MINCED BEEF WAGYU

Thịt bò xay

STA0102-120 : 2kg



NEW

MINCED BEEF GRASS FED

Thịt bò xay

STA0102-121 : 2kg

WAGYU SECONDARY CUTS

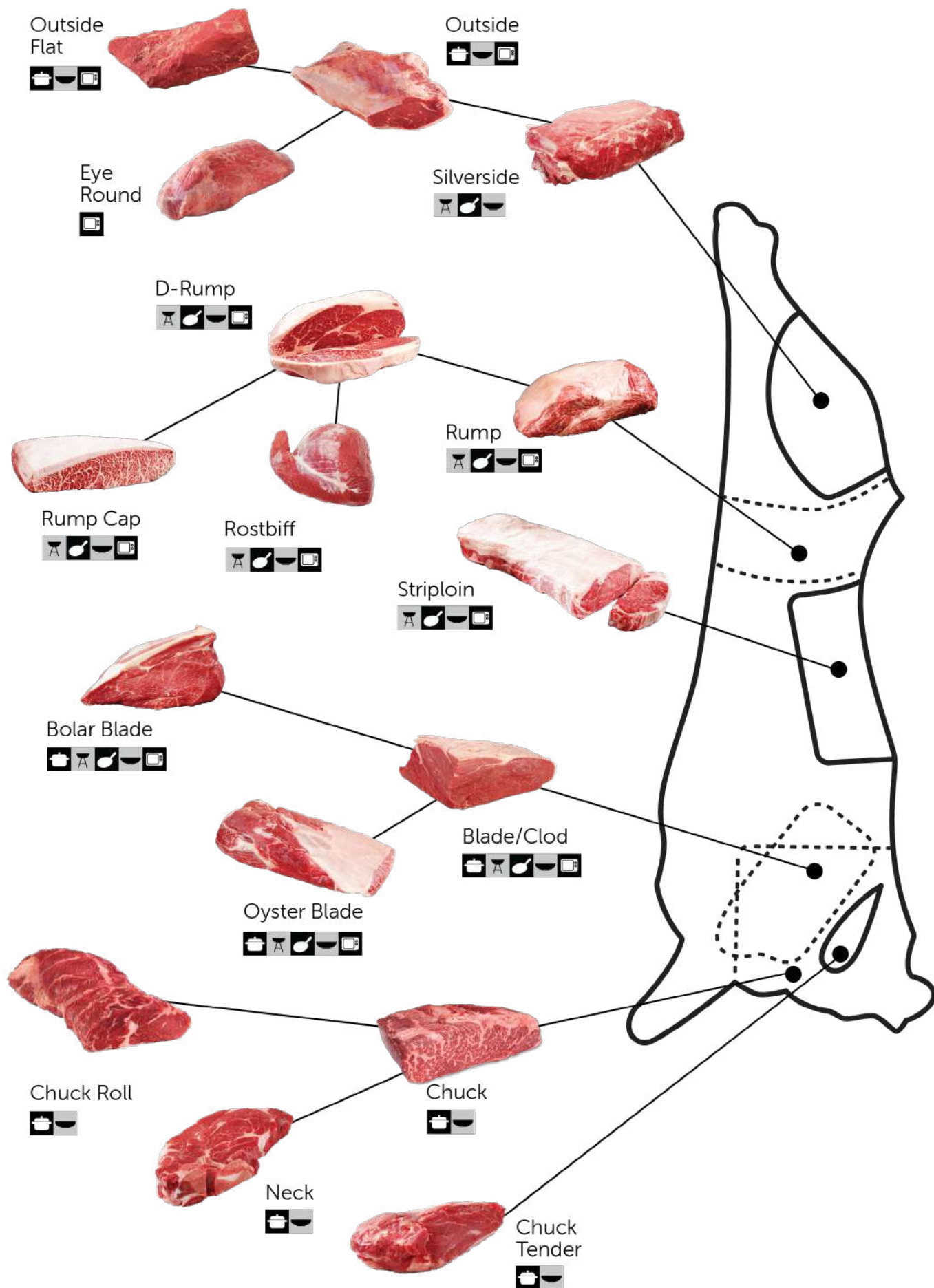
COOKING CHART

		TOPSIDE IW/VAC	OUTSIDE FLAT IW/VAC	KNUCKLE IW/VAC	BOLAR BLADE IW/VAC	CHUCK TENDER IW/VAC	DECKLE MW/VAC	PE BRISKET DECKLE OFF	RIB BLADE MEAT MW/VAC	CHUCK RIB MEAT IW/VAC	EYE ROUND IW/VAC
		8 - 10 kg	8 - 10 kg	5 - 7 kg	3 - 5 kg	2 - 3 kg	5 - 7 kg	5 - 7 kg	4 - 6 kg	2 - 3 kg	1.5 - 3 kg
GRILL/BBQ	BBQ/Slice	X	X				X			X	
	Yakiniku			X		X	X			X	
	Steaks						X				
	Mini steaks		X	X			X			X	
	Cubes	X			X		X	X		X	
ROAST/STEAK	Mini steaks		X	X							
STIR-FRY	Shreds	X		X	X	X	X				X
	Strips	X		X	X	X	X				X
	Slices	X		X	X	X	X				X
	Yakiniku	X		X	X	X	X			X	
BURGER	Mince	X		X	X			X			X
STEW/BRAISE							X		X		
WETCOOK/ HOT-POT	Shabu Shabu	X	X	X				X			
	Cubes	X		X	X	X		X	X		X
	Dice	X		X	X	X		X	X		X
	Thick slices	X		X				X			
	Fingers	X		X		X		X			X
FRENCH TRANSLATION		Tebde de Tranche	Gite ala Noix	Tranche Grasse	Bouie de Macreuse	Jumeau	Tendron	Milieu de poitrine		Mandrin de Boeuf	Rond de gite noix
COMMON RECIPES		Boeuf en Daube	Beef Stroganoff- Ragout	Rosbif	Pot au Feu-Daude- Bourignnon	Pot au Feu-Daude- Bourignnon	Pot au Feu	Pot au Feu			Rosbif
VIETNAMESE TRANSLATION		Thịt móng	Thịt đùi	Thịt đùi	Thịt vai	Thịt cổ	Thịt sườn	Thịt đùi trước	Thịt vai	Thịt sườn	Thịt đùi
MÓN ĂN GỢI Ý		Bò Kho, burger	Bò ragu, burger	Bò nướng, burger	Bò hầm kiểu Pháp,, burger	Bò hầm kiểu Pháp,, burger	Bò hầm kiểu Pháp	Bò hầm kiểu Pháp,, burger	Bò hầm	Bò nướng	Bò nướng
JAPANESE TRANSLATION		トップサイド	アウトサイド フラット	ナックル	ボラーブ レード	チャックテン ダー	デックル	ポイントエンド ブリスケットデ ックルオフ	リブブレード ミート	チャックリブ ミート	アイラウンド



CHUCK ROLL END PIECE	NE BRISKET 1W/VAC	SHIN SHANK MW/VAC	TRITIP MW/VAC	FLAP MEAT 1W/VAC	INSIDE SKIRT MW/VAC	FLANK STEAK MW/VAC	CHUCK TAIL FLAP MW/VAC	CHUCK EYE ROLL 5 RIB	OYSTER BLADE 1W/VAC	RIB FINGERS MW/VAC	SHORT RIB MEAT MW/VAC	RIB CAP MW/VAC
2 - 3 kg	4 - 6 kg	4 - 6 kg	2.2 - 2.5 kg	~ 3.5 kg	2.5 - 3 kg	1.8 - 2 kg	2.5 - 3 kg	6 - 8 kg	2 - 4 kg	1.0 - 1.5 kg	4 - 6 kg	2 - 3 kg
			X	X	X	X	X	X	X		X	
			X	X	X	X	X	X	X			
				X	X	X	X	X	X			
				X	X	X	X	X			X	
X	X			X	X	X	X	X				
									X			
X			X	X		X	X	X	X			
X			X	X		X	X	X	X			
X			X	X		X	X	X	X			
X			X	X		X	X	X	X			
X	X			X		X	X	X	X		X	
X				X		X	X					
					X					X		X
X	X						X		X		X	
X	X	X					X		X		X	
X	X	X				X	X				X	
X	X	X					X				X	
Collier	Flanchet/Ten dron sans os	Jarret	Aiguillette Baronne	Bavette d'Aloyau	Fausse Bavette	Bavette de Flanchet		Basses cotes sans os	Paleron			Calotte
				Bistrot steak	Bistrot steak	Bistrot steak		Ragout	Daube - Steak			Steak
Thịt cổ	Thịt đùi trước	Thịt ống chân	Thịt nạc lưng	Thịt sườn	Thịt bẹ sườn	Thịt bẹ sườn	Thịt cổ	Thịt cổ	Thịt vai	Thịt liên sườn	Thịt sườn	Thịt sườn
Bò xào	Burger	Bò hầm	Bò nướng	Bò bit tết	Bò bit tết	Bò bit tết	Bò xào	Bò ragu	Bò bit tết	Bò kho	Bò hầm	Bò bit tết
チャックロール エンドピース	ナールエンド ブリスケット	シンシヤンク	トライチップ	フラップミ ート	インサイドス カート	フランクステ ーキ	チャックテール フラップ	チャックアイロ ール	オイスターブレ ード	リブフィンガー	ショートリブミ ート	リブキャッ プ





BEEF CUT CHART

COOKING
STYLE



Barbecue



Pan-fry



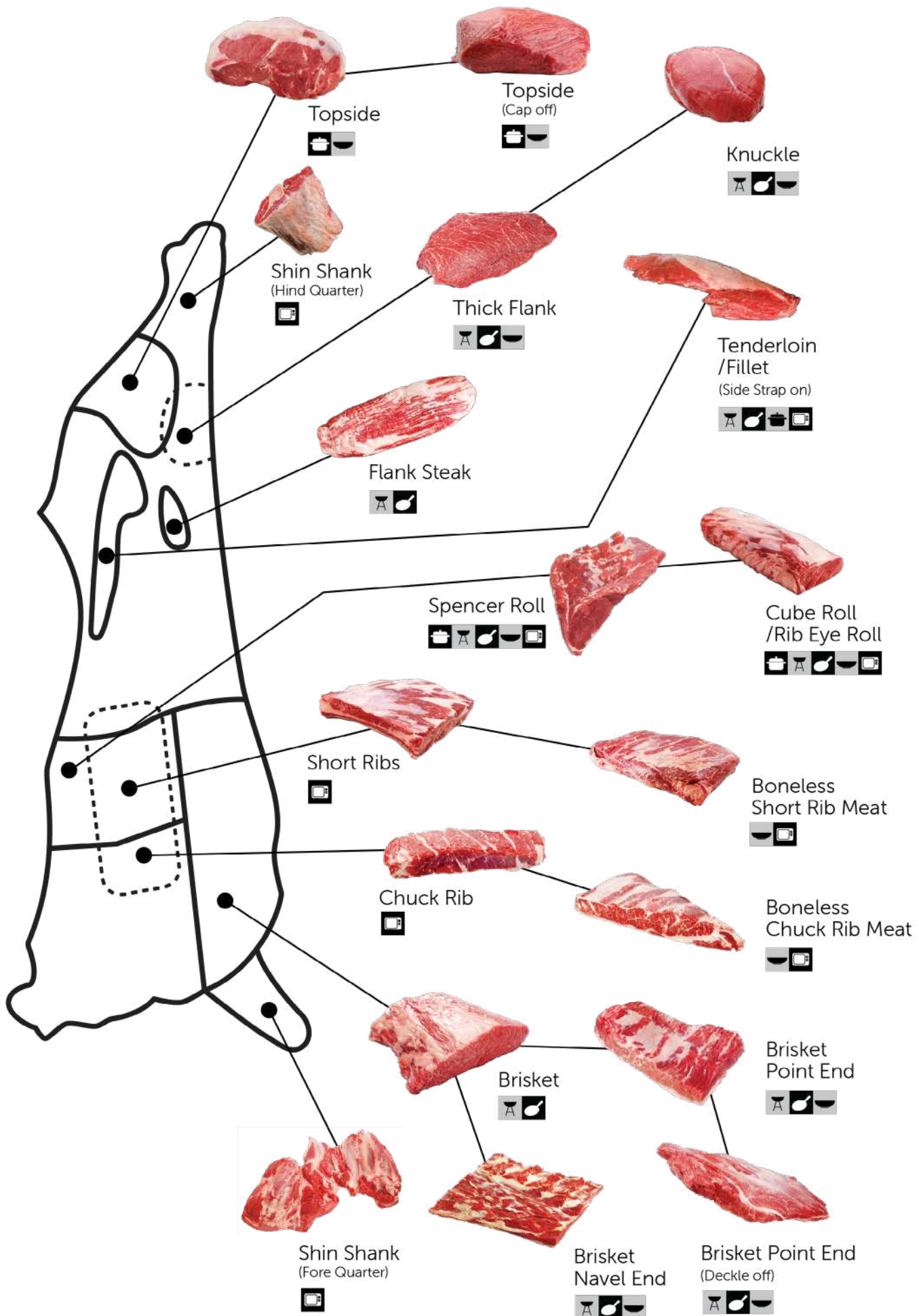
Stew
/ Braising



Stir-fry
/ Thin Slice



Oven
Roast





GRASS-FED EXCELLENCE FROM AUSTRALIA

Midfield Beef is a premium Australian beef brand renowned for its grass-fed cattle, raised naturally on lush pastures. This grass-fed approach ensures leaner meat with a clean, rich flavor and excellent marbling for tenderness. The cattle graze freely, resulting in beef that is both flavorful and sustainably produced. Chefs appreciate Midfield Beef for its robust taste, natural texture, and high quality.





BEEF CHEEKS PAP OFF GRASS FED

Thịt má bò
MIF0102-001 : ~1.2kg



TENDERLOIN A GRASS FED

Thăn nội bò
MIF0102-002 : ~1.5kg



SHORT RIB A BONE IN

Thăn nội bò
MIF0102-003 : ~2.4kg



D RUMP A GRASS FED

Thịt má bò
MIF0102-004 : ~5kg



PE BRISKET DECKLE OFF A

Thăn nội bò
MIF0102-005 : ~3.5kg



CUBE ROLL A GRASS FED

Thăn nội bò
MIF0102-006 : ~3kg



STRIPLOIN A GRASS FED

Thịt má bò
MIF0102-007 : ~4kg



IBERICO PORK

The fattening season is called the “Montanera”, the period when Joselito pigs consume 7 to 10 kilos of acorns and 3 kilos of grass a day. Depending on the “Montanera”, Joselito only prepares its hams during the winter months (January, February and March) when the meat is available. At Joselito we only prepare 100% natural products, with no artificial colourings or preservatives. Healthy products with a high nutritional value.



ABANICO IBERICO

Thịt sườn heo đen
JOS0102-003 : ~625g



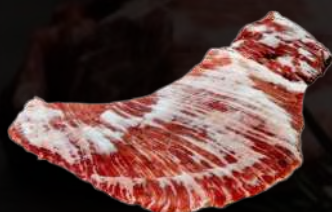
SOLOMILLO IBERICO

Thịt thăn nội heo đen
JOS0102-004 : ~625g



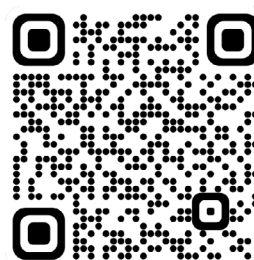
PLUMA IBERICO

Thịt thăn vai heo đen
JOS0102-001 : ~625g



SECRETO IBERICO

Thịt vai bụng heo đen
JOS0102-002 : ~625g



SCAN ME





FROZEN IBERIAN PORK

Marcial's Iberian pigs are reared in acorn-rich pastures ("montanera") where they graze freely. Genetics, acorns and time: that's all there is to it. Magnificent examples of the Iberian breed, a noble, strong, firm and brave animal. Animals raised freely, feeding on grass and acorns (a system known as "montanera".)

These are our Iberian pigs. Lords and masters of the pasture, which graze as they please, exercising their highly-prized meat. Genetics, diet, movement and time work together to create the miracle which is meat with characteristic, flavoursome fat marbling in the animal's muscles.



IBERIAN PORK



IBERICO TENDERLOIN

Thịt phi lê heo đen

MAL0102-104 : ~330g



IBERICO CRUCETA PRIMERA

Thịt bẹ sườn heo đen

MAL0102-105 : ~450g



IBERICO ABANICO

Thịt dẻ sườn heo đen

MAL0102-106 : ~250g



IBERICO SECRETO

Thịt vai bụng heo đen

MAL0102-107 : ~400g



IBERICO SPARE RIBS TRIMMING

Dẻ sườn heo đen

MAL0102-108 : ~330g



IBERICO SPARE RIBS

Sườn heo đen

MAL0102-109 : ~300-450g



IBERICO FRENCH RACK

Cốt lết heo đen cắt kiểu Pháp

MAL0102-110 : ~3kg



LOIN LOMO

Thịt thăn lưng heo đen

MAL0102-111 : ~800g



IBERICO PORK CHEEK

Thịt má heo đen

MAL0102-112 : ~280g

MAL0102-114 : ~280g



IBERICO PLUMA

Thịt thăn vai heo đen

MAL0102-113 : ~350g



(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp



NEW

DUROC PORK, A CULINARY HERITAGE

Indulge your palate in the exceptional quality of La Prudencia Brand's Duroc Pork, a culinary treasure hailing from the heart of Spain. Renowned for our commitment to excellence, we raise our Duroc pigs with meticulous care, ensuring a rich and distinct flavor profile. The heritage breed's marbling and succulence are enhanced through our artisanal processes, making La Prudencia Duroc Pork a true embodiment of Spanish gastronomic heritage. Immerse yourself in a culinary journey that embodies the essence of tradition and unparalleled taste



DUROC PORK



DUROC PORK SECRETO

Vai bụng heo Duroc
LAP0102-111 : ~500g



DUROC PORK PLUMA

Thịt thần vai heo Duroc
LAP0102-112 : ~0.8kg



DUROC PORK RIBS

Thịt sườn heo Duroc
LAP0102-113 : 350-650g



DUROC PORK RACK FRENCH CUT

Cốt lết heo Duroc
LAP0102-115 : ~3kg



DUROC PORK BELLY/ PANCETA

Thịt ba chỉ heo Duroc
LAP0102-117 : ~3kg



DUROC COLLAR/ CABECERO

Thịt cổ heo Duroc
LAP0102-116 : ~2kg



DUROC PORK PRESA

Thịt nạc vai lưng heo Duroc
LAP0102-114 : ~0.8kg-1kg

IBERIAN PORK



IBERIAN CHEEKS/ CARRILLERA

Thịt má heo đen
LAP0102-105 : ~0.7kg



IBERIAN PRESA/ OVER-SHOULDER

Thịt nạc vai lưng heo đen
LAP0102-103 : ~0.7kg





LAMB FROM NEW ZEALAND

NATURALLY SEASONED BY THE SEA

Salt from the Pacific and Tasman Oceans is carried on to the grasses of our family farms by coastal winds. Our lambs graze on the rich and fertile pastures of New Zealand's coastline, which is what gives Coastal Lamb its unique mild, sweet flavour and tender, succulent texture.



COASTAL SEA SPRAY - THE CHEF'S NATURAL PARTNER
COASTAL LAMB IS AN AWARD WINNING PRODUCT





TENDERLOIN

Thăn nội
ARE0102-208 : 1kg/bag



CAP OFF, FRENCHED 8 RIBS

Sườn cừu lọc mỡ
ARE0102-203 : ~450g - 550g



CAP ON, FRENCHED RACK 8 RIBS

Sườn cừu nguyên mỡ
ARE0102-204 : ~500g - 700g



RACK SQUARE CUT STANDARD 7-8 RIBS

Sườn cừu
ARE0102-205 : ~800g - 1000g



BONE IN SHOULDER OYSTER

Vai cừu
ARE0102-213 : 1.3kg



SADDLE/ SHORTLOIN PAIR, 1 RIB, 75MM

Lưng cừu
ARE0102-207 : 1.5kg - 1.8kg



EYE OF LOIN

Nạc lưng cừu
ARE0102-202 : 1kg



BONELESS CHUMP (RUMP)

Mông cừu không xương
ARE0102-206 : ~150g - 210g



RUMP CHUMP BONELESS CAP ON

Mông cừu không xương có mỡ
ARE0102-220 : ~700g



BONE IN LEG

Đùi cừu
ARE0102-212 : 2kg - 2.5kg



BONELESS LEG

Đùi cừu không xương
ARE0102-211 : 1.2kg - 1.5kg



BONE IN HINDSHANK

Đùi chân sau cừu
ARE0102-209 : 400g - 500g



BONE IN FORESHANK

Đùi chân trước cừu
ARE0102-210 : 330g - 400g



TRIMMINGS (LAMB PIECE/ CUBE)

Thịt vụn
ARE0102-215 : 3kg



(*) Weight could be changed depend on supplier
(*) Trọng lượng có thể thay đổi tùy thuộc vào nhà cung cấp



MIERAL POULTRY

free
range



Prince de Dombes poultry are farmed free range for 81 to 91 days for chicken, 70 to 77 days for Barbarie duck female and 96 to 110 for guinea fowl. Poultry is mainly feed with cereals (corn, wheat, buck wheat) greens and natural proteins. The goal is to select the best free range poultry grown with traditional methods.

Each poultry is carefully selected, at the right level of maturity, from passionate farmers with unrivalled know-how. The partnership with farmers, monitoring of breeding, free range farming practices, 100% natural feed, the upholding of traditions, respect for the lands and passion for one's work remain the key words characterising the MIERAL family's spirit.



SCAN ME

(*) MIERAL IS THE OFFICIAL SUPPLIER OF PAUL BOCUSE 3 MICHELIN STARS SINCE 1965



FROZEN BRESSE CHICKEN AOP "MIERAL"

Gà

MIE0102-001 : Female - 1.2kg - 1.3kg

Birth control. Pure breed follow up
"Gauloise Blanche".

No GMO, no Antibiotics.
Farmed from 135 to 180 days.



FROZEN BARBARIE DUCK FEMALE "PRINCE DE DOMBES"

Vịt

MIE0102-102 : 1.5kg - 2kg

Yellow skin, pink and tender flesh.
Farmed from 70 to 77 days.



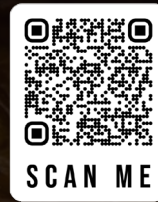
PIGEON OVEN READY FRZ

Bồ câu

MIE0102-004 : ~400g*2



FRENCH POULTRY



SUPREME YELLOW CHICKEN

Ức cánh gà vàng đông lạnh
SAV0102-005 : 350g - 450g



WHOLE YELLOW CHICKEN

Gà vàng nguyên con

SAV0102-004 : 1.3kg - 1.5kg
SAV0102-006 : ~1kg



WHOLE GUINEA FOWL

Gà sao nguyên con

SAV0102-003 : 0.95kg - 1.05kg



YELLOW COQUELET

Gà non nguyên con

SAV0102-001 : - 450g



PIGEON OVEN READY

Chim bồ câu nguyên con
FAY0102-105 : ~450g



QUAIL OVEN READY

Chim cút nguyên con
FAY0102-104 : ~200g



PIGEON OVEN READY

Chim bồ câu nguyên con
SNV0102-001: 400-450g





NEW

The Art of **DRY-AGE DUCK**

V Chef is a culinary brand focused on delivering high-quality, authentic food products that highlight the best of local ingredients. The brand emphasizes traditional cooking methods and modern techniques to create products that offer great taste and value. V Chef uses Long An Duck, a carefully prepared product made from domestic ducks sourced from Long An. The ducks undergo a closed-process air-drying method for 14 days, which enhances their flavor and texture.



DUCK BREAST DRY AGED 14 DAYS

Ức vịt ủ khô 14 ngày

TCF0201-001 : 220-280g

TCF0201-002 : 280-330g





BROILER FROM VIETNAM

Le Boucher has been in Vietnam since 2015 and specializes in chicken and chicken by-products, developed and produced based on experiences of the French management team, with automatic production lines certified internationally by FSSC 22000, HACCP, VFA. LeBoucher is recognized as a trusted chicken supplier for leading brands in Vietnam such as McDonald's, high-end food retailer An Nam Gourmet, etc.

Breeding duration: 35 – 40 days

Food: fed with 100 % processed food from our trusted partners company followed by their technical support guaranteed without hormone and antibiotics residues.

Product Description:

Breed: pure-breed Ross or Cobb,

Feather color: pure white .

Live bird weight: 2 to 2.5 kg

The Chicken is vivacious and free of visible injuries.



PLACE ORDER BEFORE

DELIVERY ON

HO CHI MINH

1:30PM ON DAY 1
(FROM MONDAY TO FRIDAY)
11:45AM ON DAY SATURDAY

DAY 2

MONDAY NEXT WEEK

DA NANG

10:00AM ON DAY MONDAY
10:00AM ON DAY WEDNESDAY
10:00AM ON DAY FRIDAY

THURSDAY

SATURDAY

MONDAY NEXT WEEK

HA NOI

10:00AM ON DAY WEDNESDAY
10:00AM ON DAY SATURDAY

SATURDAY AFTERNOON

WEDNESDAY MORNING

PHU QUOC

1:30PM ON DAY 1

DAY 3

NHA TRANG

1:30PM ON DAY 1
(FROM MONDAY TO FRIDAY)
11:45AM ON DAY SATURDAY

DAY 2

MONDAY NEXT WEEK



WHOLE CHICKEN WITHOUT HEAD, NECK, FEET

Gà bông công nghiệp
LEB0101-105 : 1.4kg - 1.5kg
LEB0102-105 : 1.4kg - 1.5kg



3 JOINT WINGS

Cánh

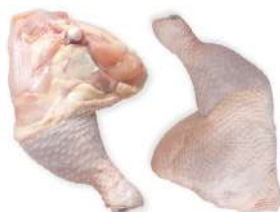
LEB0101-109 : 90g - 120g/pc
(10 - 12pcs/pack)
LEB0102-109 : 90g - 120g/pc
(10 - 12pcs/pack)



1/4 BACK LEG

Đùi góc 4

LEB0101-107 : 300g - 350g/pc
(3pcs/pack)
LEB0102-107 : 300g - 350g/pc
(3pcs/pack)



WHOLE LEG

Đùi tháo khớp

LEB0101-108 : 220g - 270g/pc
(4 - 5pcs/pack)
LEB0102-108 : 220g - 270g/pc
(4 - 5pcs/pack)



DRUMSTICK

Đùi tỏi

LEB0101-111 : 100g - 130g/pc
(8 - 10pcs/pack)
LEB0102-111 : 100g - 130g/pc
(8 - 10pcs/pack)



2 JOINT WINGS

Cánh

LEB0101-110 : 70g - 90g/pc
(12 - 14pcs/pack)
LEB0102-110 : 70g - 90g/pc
(12 - 14pcs/pack)



CHICKEN BONE

Xương gà

LEB0102-115 : 1kg/pack



BONELESS LEG

Đùi gà rút xương

LEB0101-120 : 400g - 500g/tray
LEB0102-120 : 400g - 500g/tray





BONELESS SKINLESS BREAST

Ức không xương, không da

LEB0101-113 : 220g - 250g/pc
(4 - 5pcs/pack)
LEB0102-113 : 220g - 250g/pc
(4 - 5pcs/pack)



CHICKEN SKIN

Da gà

LEB0101-116 : 1kg/pack
LEB0102-116 : 1kg/pack



WING DRUMETTES

Cánh tỏi

LEB0102-130 : 45g - 70g/pc



BONELESS THIGH

Má đùi không xương

LEB0101-119 : 1kg/pack
LEB0102-119 : 1kg/pack



SOFT BONES

Sụn gà

LEB0101-121 : 400g - 500g/tray
LEB0102-121 : 400g - 1kg/tray



FEET

Chân gà

LEB0101-123 : 30g - 50g/pc
LEB0102-123 : 30g - 50g/pc



BONELESS SKIN-ON BREAST

Ức không xương, có da

LEB0101-114 : 200g - 250g/pc
(4 - 5pcs/bag)
LEB0102-114 : 200g - 250g/pc
(4 - 5pcs/bag)



BONELESS 1/4 BACK LEG

Đùi gà góc tư không xương

LEB0101-133 : 1kg/pack



CHICKEN BREAST SUPREME

Ức gà

LEB0101-126 : 1kg/pack
LEB0102-126 : 1kg/pack



MID-JOINT WING

Cánh giữa

LEB0101-122 : 25g - 40g/pc
LEB0102-122 : 25g - 40g/pc



CHICKEN TENDER

Thịt thăn gà

LEB0101-128 : 30g - 50g/pc



THIGH

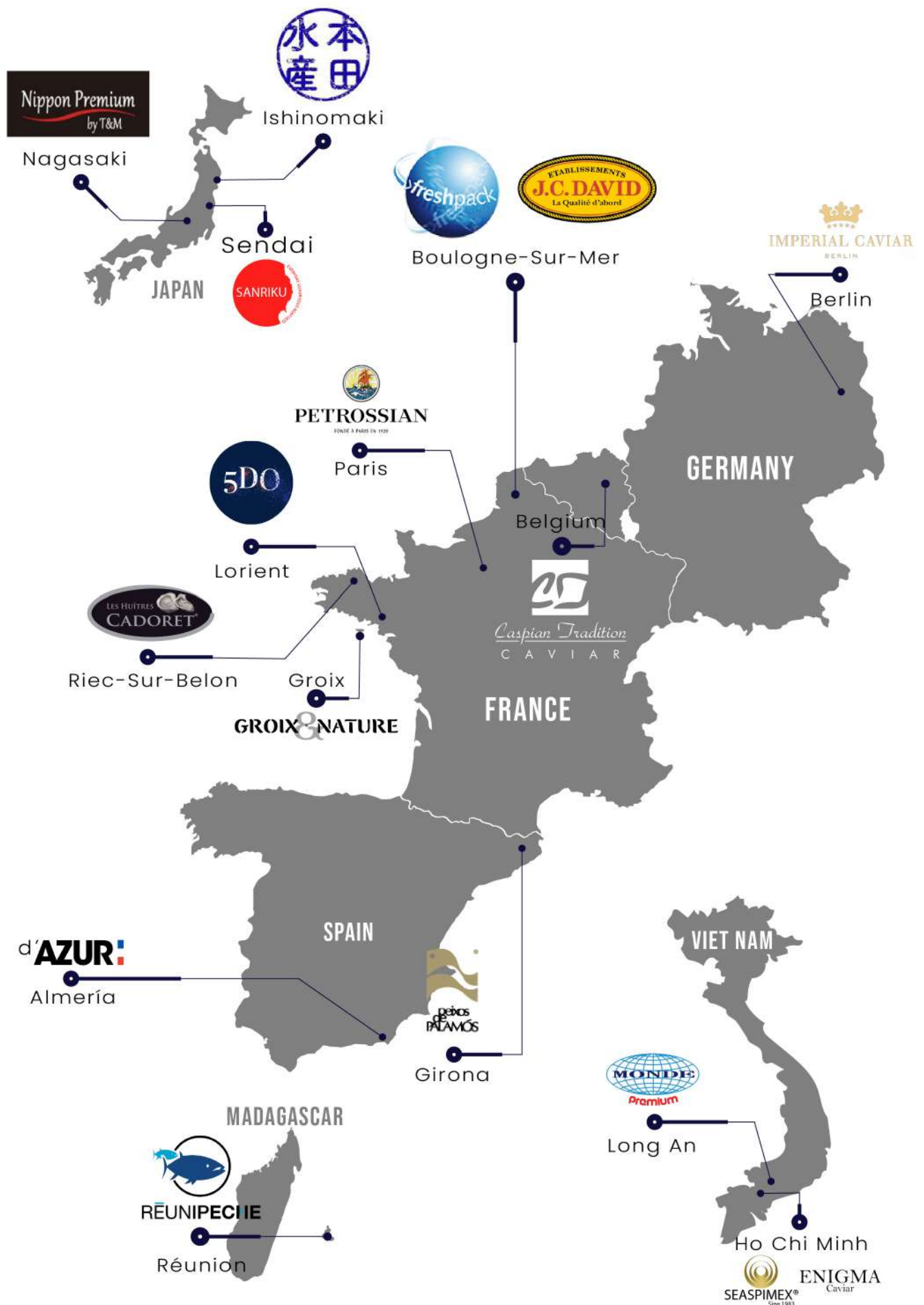
Má đùi

LEB0101-112 : 100g - 140g/pc
(8 - 10pcs/pack)
LEB0102-112 : ~1kg





MAP OF ORIGIN



SEAFOOD



PETROSSIAN

FONDÉ À PARIS EN 1920



NEW

A CENTURY OF SOPHISTICATION

Founded in 1920 by Armenian brothers, the company introduced caviar to Paris, significantly influencing its status as a symbol of luxury and celebration.

Petrossian offers a diverse selection of caviar, meticulously hand-selected from sustainable farms and matured to perfection.

Petrossian is dedicated to maintaining the highest standards of quality and sustainability.

The company collaborates with responsible sturgeon farms, ensuring that their caviar meets rigorous quality standards while supporting sustainable aquaculture practices.





CAVIAR OSSETRA

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Melting ○○○○● Hard

AROMATIC NOTES

Full-Bodied, Briny

- PET0301-001 : 30g
- 50g
- 125g
- 250g



CAVIAR STELUGA

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Melting ○○○○○ Hard

AROMATIC NOTES

Briny

- PET0301-002 : 30g
- 50g
- 125g



CAVIAR DAURENKI

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Melting ○○○○● Hard

AROMATIC NOTES

Full-Bodied, Sweet

- PET0301-003 : 30g
- 50g
- 125g



CAVIAR BELUGA

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Melting ○○○○○ Hard

AROMATIC NOTES

Strong, Briny

- PET0301-004 : 30g
- 50g
- 125g



IMPERIAL CAVIAR

BERLIN



THE EXPERT FOR CAVIAR FOR OVER 30 YEARS!

NEW

Founded in 1997, the company has established itself as a trusted partner for both novices and connoisseurs seeking exceptional caviar experiences. With over 30 years of experience, Imperial Caviar emphasizes continuous improvement and adherence to the highest quality standards.



IMPERIAL BAERII

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

INTENSITY OF AROMAS

Mild ●●●●● Strong

IPE0301-012 : 10g

IPE0301-013 : 30g

IPE0301-014 : 125g



IMPERIAL OSSETRA

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

INTENSITY OF AROMAS

Mild ●●●●● Strong

IPE0301-001 : 10g

IPE0301-002 : 30g

IPE0301-003 : 50g

IPE0301-004 : 125g



IMPERIAL SELECTION

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

INTENSITY OF AROMAS

Mild ●●●●● Strong

IPE0301-005 : 10g

IPE0301-006 : 30g

IPE0301-007 : 50g

IPE0301-008 : 125g



IMPERIAL BELUGA

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

INTENSITY OF AROMAS

Mild ●●●●● Strong

IPE0301-009 : 10g

IPE0301-010 : 30g

IPE0301-011 : 125g

ENIGMA

Caviar

NEW

THE ART OF ACCESSIBLE INDULGENCE

Enigma Caviar is a unique brand that bridges the luxurious world of caviar with the rich food cultures of Vietnam, Japan, and Russia.

We offer premium caviar experiences at accessible prices, drawing inspiration from the delicate flavors of Japanese cuisine, the robust traditions of Russian caviar enjoyment, and the vibrant culinary landscape of Vietnam.

Enigma aims to demystify caviar, making it a delightful and attainable indulgence for everyone



ENIGMA BAERII

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

AROMATIC NOTES

Mellow, nutty, with a delicate nutty and oceanic finish.

SIZE OPTIONS

ENI0301-001: 30g
ENI0301-002: 50g



ENIGMA OSCIETRA

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

AROMATIC NOTES

Rich, oceanic, with algae aroma and smooth buttery notes.

SIZE OPTIONS

ENI0301-003: 30g
ENI0301-004: 50g



ENIGMA CRYSTAL

EGG SIZE

Small ●●●●● Large

EGG FIRMNESS

Soft ●●●●● Firm

AROMATIC NOTES

Delicate, buttery, subtly briny with nutty notes and a hint of sweetness.

SIZE OPTIONS

ENI0301-005: 30g
ENI0301-006: 50g



Caspian Tradition
C A V I A R

NEW

GOURMET ROE BY CASPIAN TRADITION

Caspian Tradition, a Belgian company established in 1995, is internationally recognised for its expertise in many different kinds of beautiful fish roe. The current range features a curated selection of delicacies including Salmon Eggs, Black Lumpfish Roe, Red Lumpfish Roe, Trout Roe, and Herring Roe.

Sourced with care and crafted to preserve their natural flavor, texture, and color, these products offer a touch of luxury and versatility for gourmet dishes, appetizers, and refined culinary presentations.



SALMON EGGS

Trứng cá hồi muối

FAY0301-200 : 100g



BLACK LUMP FISH EGGS

Trứng cá vây tròn đen

FAY0301-201 : 100g



RED LUMP FISH EGGS

Trứng cá vây tròn đỏ

FAY0301-202 : 100g



TROUT EGGS

Trứng cá hồi suối muối

FAY0301-203 : 100g



HERRING EGGS

Trứng cá trích muối

FAY0301-204 : 100g

GROIX & NATURE

NEW

UNIQUE CANNERY FROM THE ISLAND OF GROIX

Groix & Nature supports the SNSM (Société Nationale de Sauvetage en Mer - is recognized for its vital role in rescuing and assisting sailors, boaters, and swimmers in distress) of Groix to aid sea rescuers. Groix & Nature catalogue offers a wide range of recipes, from fish rillettes to culinary oils and ready meals. Each product is designed with expertise and passion to guarantee a unique taste journey. Located on the island of Groix, our cannery values the Breton heritage by promoting the island culinary traditions in recipes.



NEW

SALMON RILLETES

Pate Rillette Cá Hồi

GRO0301-001: 100g



NEW

CRAB RILLETES

Pate Rillette cua

GRO0301-002 : 100g



NEW

MINI RILLETES SET

Set Pate Rillette Mini

GRO0301-003 : 4x30g



NEW

GRAPESEED OIL INFUSED WITH LANGOUSTINE

Dầu hạt nho ngâm tôm càng
GRO0702-002: 100ml



NEW

GRAPESEED OIL INFUSED WITH CRAB

Dầu hạt nho ngâm cua

GRO0702-003: 100ml



NEW

GRAPESEED OIL INFUSED WITH LOBSTER

Dầu hạt nho ngâm tôm hùm

GRO0702-001: 100ml



NEW

A SUSTAINABLE FISHERY, EXCEPTIONAL FLAVOUR

Calvisius and Ars Italica Calvisius. The two represent two souls that have enabled the Group to be present on the world market with the widest variety of caviar produced entirely in their own facilities.

Over 150 acres of fresh water ponds are dedicated to the breeding of different varieties of the most valuable sturgeons, allowing the company to hold over 15% of the world production of farmed caviar.

A special drying technique is used that captures all the pure flavors of our caviar. The bold taste is ideal for creating the most refined recipes. It can be grated finely or simply sliced into paper thin sheets.



CAVIAR LINGOT

Trứng cá muối thời

FAY0301-100 : 30g



NEW

A SUSTAINABLE FISHERY, EXCEPTIONAL FLAVOUR

REUNIPÊCHE, a subsidiary of the Réunimer group, is involved in the fishing and processing of high-value seafood, including toothfish. As part of Réunimer, which operates multiple vessels and processing plants, the company supplies MSC-certified toothfish, ensuring sustainable fishing practices.

Toothfish is highly prized in fine dining due to its buttery texture and high oil content, making it excellent for grilling, roasting, or pan-searing. It is a sought-after ingredient in Michelin-starred restaurants and gourmet markets.



PATAGONIAN TOOTHFISH HGT

Cá răng của nguyên con
REPO302-100: 3-4kg



PATAGONIAN TOOTHFISH HGT

Cá răng của nguyên con
REPO302-101: 4-5kg



PATAGONIAN TOOTHFISH HGT

Cá răng của nguyên con
REPO302-102: 5-6kg



PATAGONIAN TOOTHFISH HGT

Cá răng của nguyên con
REPO302-103: 6-8kg





OYSTERS FROM FRANCE



In 1880, Francois Cadoret created the company Les Huitres Cadoret. Since then, 5 generations followed one another, improving their experience and know how. A few years ago, Jacques Cadoret transmitted to his son Jean-Jacques, who perpetuates respectfully the tradition, by optimizing ceaselessly the techniques of culture.

Oyster beds are set in Carantec in the north of the Finistère (on the northern coast of Brittany). In total, it represents more than 200 hectares of oyster beds.

After 2 or 3 years there, the oysters are transferred to Riec sur Bélon to be refined, which needs from 3 to 6 months more.

Riec sur Belon is situated at the end of the "ria" (the estuary where the sea water joins the soft water is the river "Le Bélon" - 25 km far from its source). The salty sea water mixed more or less in the fresh water of the river (according to tides) enriches the plankton, which constitute the basic food of the oysters.



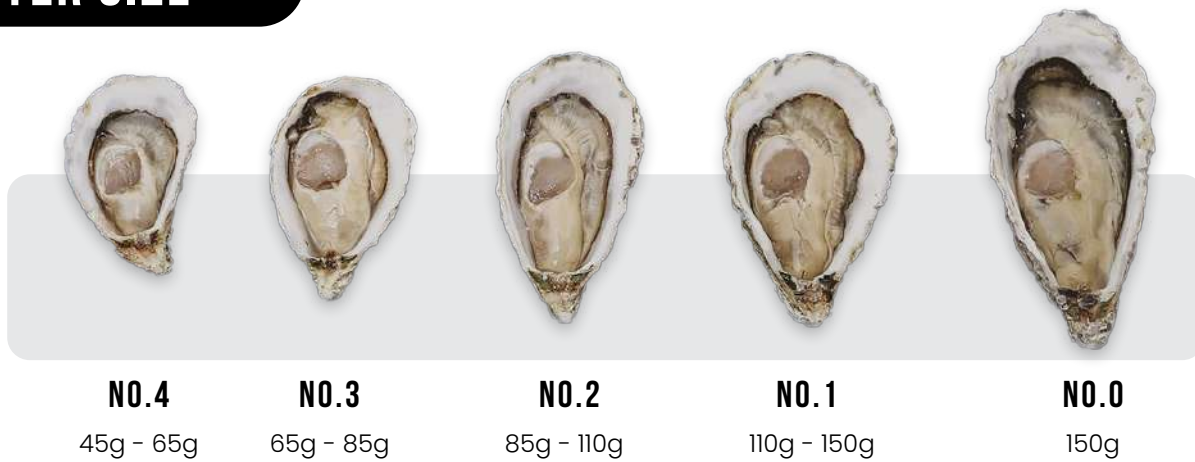
WOOD OYSTER KNIFE OPENER

Dao mở hào

CAD0608-001 : 18cm

(*) ORDER ON MONDAY AND THURSDAY WEEK 1, RECEIVE ON TUESDAY AND FRIDAY WEEK 2

OYSTER SIZE



NORMANDY OYSTER



FINE (12, 24, 48, 96PCS)

CAD0301-129 : No.3
CAD0301-130 : No.3
(*) Full size range to order

Rock oysters from Normandie farmed for 3 years and transferred for a first maturation of 6 months on specific oyster beds in Carantec. The Fine Cadoret spent at least 48 hours to perfect their quality. Particularity of this maturation are issued from a family expertise.

CATEGORY

Rock oyster

ORIGIN

Farmed in France

COLOR

Translucent

MEAT PERCENTAGE

8% to 10%

MATURATION TIME

48h Minimum

TEXTURE

Thin and Delicate meat

TASTE: salty with the Belon River flavor.

Speciale oysters from Normandie, meaty and crunchy farmed on the best french oyster farms and matured in the Belon river for 6 to 12 months. This maturation will give them their particular typical sweet taste and their very nice meat.

CATEGORY

Rock oyster

ORIGIN

Farmed in France

COLOR

Pearly

MEAT PERCENTAGE

13% to 15%

MATURATION TIME

6 to 12 months

TEXTURE

Meat & Cruchy

TASTE: sweet, lightly salty, sublte sweet taste (hazelnut taste)



SUPER SPECIAL (12, 24, 48, 96PCS)

CAD0301-137 : No.1
CAD0301-140 : No.1
CAD0301-138 : No.2
CAD0301-086 : No.2
CAD0301-128 : No.3
CAD0301-139 : No.3



BRITTANY OYSTER & IRISH OYSTER



FINE (12, 24, 48, 50, 96PCS)

CAD0301-108 : No.1
CAD0301-132 : No.1
CAD0301-120 : No.1
CAD0301-084 : No.2
CAD0301-093 : No.2
CAD0301-109 : No.2
CAD0301-102 : No.2
CAD0301-112 : No.3
CAD0301-104 : No.3
CAD0301-105 : No.3
CAD0301-123 : No.3
CAD0301-125 : No.4
CAD0301-142 : No.4

3-year-old oysters transferred for a first refining of 6 months in the bay of Carantec on specific high beds reserved for them in order to perfect their quality.

CATEGORY

Rock oyster

ORIGIN

Brought up in Brittany

MEAT PERCENTAGE

8% to 10%



BLACK PEARL (12, 24, 48, 96PCS)

CAD0301-083 : No.1
CAD0301-134 : No.1
CAD0301-097 : No.1
CAD0301-089 : No.2
CAD0301-090 : No.2
CAD0301-099 : No.2
CAD0301-111 : No.3
CAD0301-106 : No.3
CAD0301-101 : No.3
CAD0301-098 : No.3

Fleshy and crunchy special oysters which come from the best French oysters beds and stay in the Belon river during 6 months minimum to refine their taste without modifying the typical characteristics of their flesh.

CATEGORY

Rock oyster

ORIGIN

Brought up in Brittany

MEAT PERCENTAGE

13% to 15%



SPECIAL (24, 50PCS)

CAD0301-094 : No.3
CAD0301-126 : No.3

4 years oysters transferred on oysters beds facing the magic of the flow and the ebb in softened waters of the river Belon during one year, where they gain subtlety. The firm crunchy and very thick flesh becomes velvety in mouth, with the famous taste of hazelnut and this tiny defers sweet touch, which confer them a very special style.

CATEGORY

Rock oyster

ORIGIN

Brought up in Brittany

MEAT PERCENTAGE

13% to 15%



FINE (24, 50PCS)

CAD0301-127 : No.3

The fine oyster of Ireland benefits from all the minerals present in large quantities in Irish waters.

CATEGORY

Rock oyster

ORIGIN

Ireland

COLOR

White & Grey

TEXTURE

Fine & Nutty

OYSTER FROM PORTUGAL & SCOTLAND



FINE OYSTER FROM PORTUGAL (12, 24, 50PCS)

CAD0301-079 : No.3
50pc/ 4kg

(*) Full size range to order

All size available

CATEGORY

Rock oyster

ORIGIN

Brought up in Portugal

MEAT PERCENTAGE

8% to 10%



FINE OYSTER FROM SCOTLAND (12, 24, 50PCS)

CAD0301-080 : No.3
50pc/ 4kg

(*) Full size range to order

All size available

CATEGORY

Rock oyster

ORIGIN

Brought up in Scotland

MEAT PERCENTAGE

8% to 10%



5DO



PREMIUM SEAFOOD

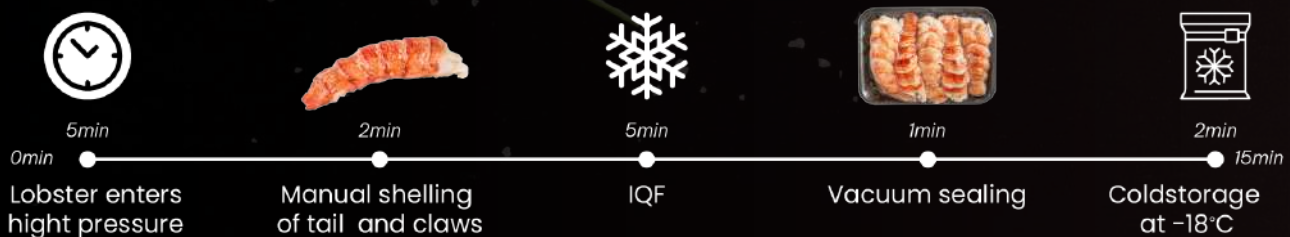
Cinq Degrés Ouest succeeds in offering a range of shelled shellfish, ready to eat. The process consists in peeling the products cold before their freezing by cryogenics then their vacuum packaging. With this method using seawater, there is no change in taste or change in texture.

Whether you are in Paris or Shanghai, rediscover the unique and fresh taste of crustaceans and shellfish fresh out of Breton waters! Cinq Degrés Ouest is revolutionizing the ways in which seafood is consumed and meets all the expectations of modern cuisine: quality, speed of preparation, ease of preservation with healthy and natural products.

Cinq Degrés Ouest is the result of a perfect match between innovation and tradition. The pleasure of tasting shellfish and crustacean must be within the scope of everything, so Cinq Degrés Ouest uses a patented technology to offer to its customers some unique products: easy to keep, easy to prepare and easy to consume. The family tradition, that of the oyster-farming and shellfish and crustacean trading since 1895, enables Cinq Degrés Ouest to profit with products of excellent quality.



THE FROZEN PROCESS





CANADIAN LOBSTER TAIL AND CLAWS SHELL OFF

*Thịt càng và đuôi tôm hùm
Canada*

DEG0302-120 : 150g-170g



CANADIAN LOBSTER TAILS SHELL OFF

Đuôi tôm hùm Canada

DEG0302-121 : ~70g
DEG0302-116 : ~90g
DEG0302-103 : ~110g
DEG0302-102 : 120g - 140g



CANADIAN LOBSTER HEAD

Đầu tôm hùm Canada

DEG0302-122 : 5kg



WHOLE CANADIAN LOBSTER COOKED

Tôm hùm nguyên con

DEG0302-123 : ~450g



RAW CANADIAN LOBSTER BROKEN MEAT

Thịt tôm hùm Canada

DEG0302-128 : ~250g



CANADIAN LOBSTER CORAIL RAW

Trứng tôm hùm Canada



EUROPEAN LOBSTER TAIL SHELL OFF

Thịt đuôi tôm hùm

DEG0302-124 : ~90g



EUROPEAN LOBSTER TAIL SHELL ON

Đuôi và mình tôm hùm

DEG0302-118 : 120g - 180g
DEG0302-127 : 140g - 180g



BROKEN EUROPEAN LOBSTER MEAT

Thịt tôm hùm châu Âu vụn

DEG0302-129 : ~250g



EUROPEAN LOBSTER CORAIL RAW

Trứng tôm hùm châu Âu



CODFISH LOIN SKIN ON

Lườn cá tuyết có da

DEG0302-125 : ~1.8g



FROZEN MONKFISH FILLETS

Phi lê cá mặt quỷ

DEG0302-203 : 1kg-2kg



HAKE LOIN SKIN ON

Phi lê cá tuyết bạc



WHOLE GUTTED SOLE

Cá bơn

DEG0302-204 : 400-600g



LANGOUSTINE HEADS AND CLAWS

Đầu và càng tôm càng biển
DEG0302-106 : 400-600g



BROWN CRAB CLAWS 8/12

Càng cua nâu 8/12

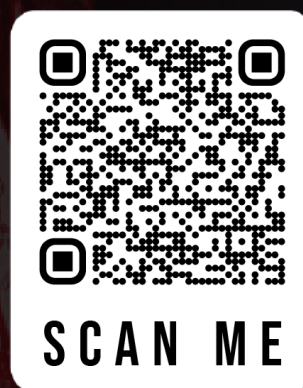


SEAFOOD FROM SPAIN



Hispanmare is a trusted Spanish brand recognized for its **premium selection of frozen seafood products**. With a strong presence in international markets, Hispanmare partners directly with local fishing fleets and carefully selected aquaculture farms along the Spanish coast and other certified international waters.

To preserve peak freshness, all seafood is flash-frozen shortly after processing using **IQF (Individually Quick Frozen)** or block freezing methods. This process locks in flavor, texture, and nutrients while extending shelf life. All products are fully traceable, from catch to customer, backed by rigorous food safety protocols and international certifications (**such as IFS, MSC, and HACCP**). Regular audits and lab tests ensure consistency, safety, and transparency.



CARABINEROS

Tôm đỏ

TDA0302-010 : ~1kg - 30/35



WHOLE FARMED BLACK COD

Cá tuyết đen nguyên con

TDA0302-008 : 1.8kg-2.7kg



**PATAGONIAN TOOTHFISH
FILLET PORTIONS**

Phi lê cá răng cưa Patagonia

TDA0302-011 : 150g



NEW



SEAFOOD FROM SPAIN

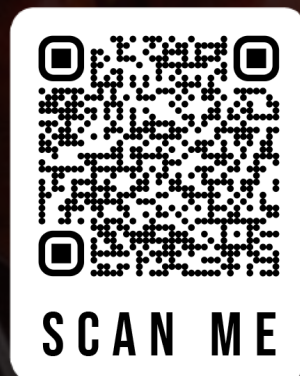
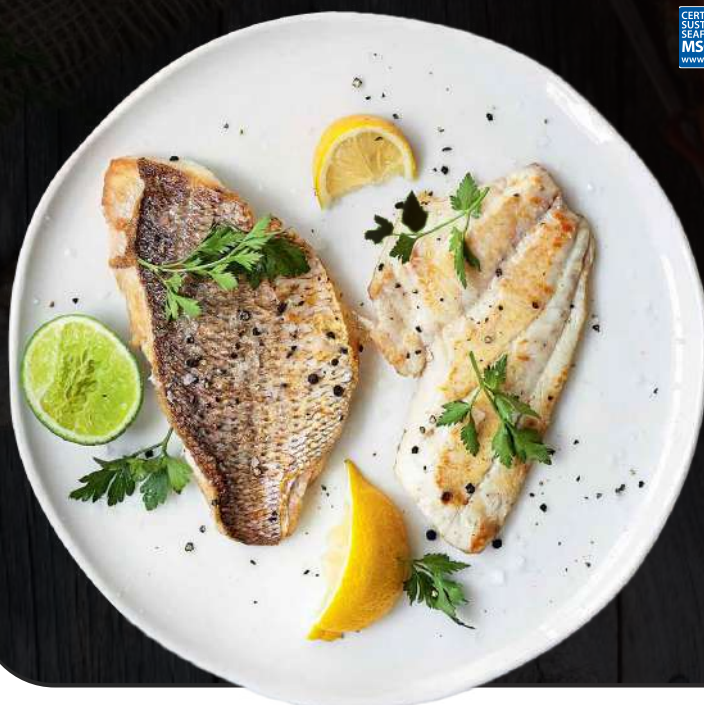
It was founded in 1981 and its main activity was the distribution of frozen products to the shops in the region. Today, Congelats Palamós confers a new sense to the term frozen goods. We invest in the elaboration of fully natural products transforming, packing and freezing using innovative methods.

We provide sanitary and traceability guaranties and we ensure that no additives or chemicals are used.

Currently our activity goes one step forward.

The follow-up of the market in about 30 fish auction halls in the entire Spanish peninsula allows us to deal with products which help our clients to stand out from their competitors through the supply of fresh fish and shellfish bearing all the necessary certifications, and guaranteeing at all times their traceability and quality (Palamós prawns, ICCAT-certified Mediterranean bluefin tuna...).

The key factor of our success is that the fish is alive in the water when it is sold. This enables us to guarantee the finest quality products



SCAN ME



FARMED TURBOT FILLET

Cá bốn phi lê

PAL0302-112 : 250g - 300g



RED MULLET FILLET

Cá đối đỏ

PAL0302-114 : 40g - 80g



MONKFISH TAIL LOIN

Lườn cá mặt quỷ

PAL0302-113 : 1kg



SALTED CODFISH LOIN

Lườn cá tuyết muối

PAL0302-101 : ~300g/pc
2kg/box



MONKFISH CHEEK

Thịt má cá mặt quỷ

PAL0302-107 : ~1,8kg



DOVER SOLE

Cá bốn đen

PAL0302-104 : 400g - 600g/pc
~12kg/box



MONKFISH TAIL LOINS BONELESS

Đuôi cá mặt quỷ không xương

PAL0302-121 : 0.5-1kg



TURBOT GUTTED

Cá bốn

PAL0302-103 : 3kg - 4kg/pc
PAL0302-118 : 3kg/pc



LANGOUSTINE

Tôm càng biển

PAL0302-202 : 12g - 15g
1.35kg/box
PAL0302-201 : 8g - 12g 1.5kg



BARNACLE GALICIA

Hà ngỗng

PAL0302-116 : 4-6cm/pc, ~1.3kg



WHOLE RAW OCTOPUS

Bạch tuộc đông lạnh

PAL0302-303 : ~5.5kg
PAL0302-304 : ~2.5kg





PREMIUM SEAFOOD



Freshpack is a company created in 1982. All the products are centralized in Boulogne-Sur-Mer cold stores for stronger control, by their own quality department. All ingredients from the range of products are fully traceable. Freshpack guaranties a "clean" list of ingredients: no artificial flavor, no taste enhancer (MSG), no artificial coloring, no pesticide residues.



KING CRAB COOKED

Cua Hoàng Đế

FRE0302-107 : 200G-500g



LANGOUSTINE

Tôm càng biển

FRE0302-101 : 8/12 - 0.8kg

FRE0302-104 : 5/9 - 0.8kg

FRE0302-108 : 2/4 - 0.8kg



CARABINEROS 13-15

Tôm đỏ

~1.5kg



SCAN ME



TUNA & CRAB

CLAW

Pinkish, light brown chunks of whole leg meat, mixed with shreds from the claws. Claw meat is considered the sweetest meat of the crab.

REGULAR LUMP

A blend of 30% super lump and 70% lump makes this meat a nice lumpy price point item.



CANNED PASTEURIZED CLAW

Thịt càng ghẹ
VIE0301-601 : 454g



CANNED PASTEURIZED LUMP

Thịt mình ghẹ
VIE0301-602 : 454g



BLUE CRAB SUPER LUMP MEAT

Thịt ghẹ thanh trùng
VIE0301-601 : 454g



RED CRAB JUMBO LUMP MEAT

Thịt đùi ghẹ
VIE0301-010 : 420g



BLUE CRAB LUMP MEAT

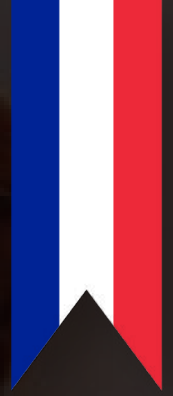
Thịt ghẹ thanh trùng
VIE0301-101 : 453g



BLUE CRAB CLAW MEAT

Thịt ghẹ thanh trùng
VIE0301-102 : 453g

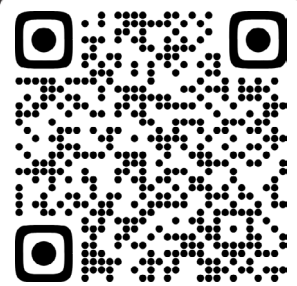




NEW

ESSENCE OF THE OCEAN, CURATED BY J.C. DAVID

J.C. David is a prestigious French maison renowned for its artisanal approach to seafood. With a legacy rooted in tradition and excellence, the brand is celebrated for its mastery in curing and preserving fish, offering products of uncompromising quality and flavor. Each creation reflects a deep respect for heritage, craftsmanship, and the bounty of the sea.



SCAN ME





MAP OF ORIGIN





DRY FOOD & CONDIMENTS



NEW

BORGO CASTELLO CONDIMENT COLLECTION

Acetaia Borgo Castello positions itself as a strategic partner for private labels and the industry, offering comprehensive support from product development to packaging design and marketing materials.

The company holds certifications for both PGI and PDO (Protected Designation of Origin), ensuring adherence to traditional production methods and quality standards. As a member of the Consortium for the Protection of Balsamic Vinegar of Modena, Acetaia Borgo Castello is committed to upholding the authenticity and reputation of its products.



NEW

BLOODY MARY VINEGAR CONDIMENT

Giấm Bloody Mary

ABC0701-001 : 250ml



NEW

MOSCOW MULE VINEGAR CONDIMENT

Giấm Moscow Mule

ABC0701-002 : 250ml



NEW

SWEET ROSE VINEGAR CONDIMENT

Giấm hoa hồng

ABC0701-003 : 250ml



NEW

WORLD'S BEST EXTRA VIRGIN OLIVE OIL

Castillo de Canena stands as a family-owned enterprise intricately woven into the fabric of olive oil production since the year 1780. Our unwavering dedication to learning and commitment to the pursuit of excellence has propelled us to the forefront of the Extra Virgin Premium Olive Oil industry, establishing us as global leaders.

As both harvesters and producers, Castillo de Canena offers 100% traceable, all-natural extra virgin olive oil, ensuring quality and control from grove to bottle.



OAK SMOKED ARBEQUINA EVOO

*Dầu Oliu Arbequina
Nguyên Chất*

CDC0702-001 : 250ml



PLANKTON ARBEQUINA EVOO

*Dầu Oliu Arbequina
với sinh vật phù du*

CDC0702-002 : 250ml



HARISSA ARBEQUINA EVOO

*Dầu Oliu với gia vị
Harissa cay thơm*

CDC0702-003 : 250ml



NEW

AMONTILLADO ARBEQUINA EVOO

*Dầu Oliu hương rượu
Amontillado*

CDC0702-004 : 250ml





NEW

ARTISANAL JAMS FROM DRÔME REGION

Alain Milliat is a French brand specializing in high-quality fruit products, particularly juices, nectars, jams, and condiments. Founded in 1997 by Alain Milliat, the brand is known for its commitment to using fresh, seasonal fruits and traditional production methods.

Prepare to be delighted by our extraordinary assortment of homemade jams – a true testament to Alain Milliat's craftsmanship. Each jar is filled with exceptional artisanal jams that capture the authentic essence of the fruit, allowing its unique flavors to shine through. Their jams are distinguished by their remarkable fruit content, boasting an impressive 63%, and are meticulously cooked to perfection. These two factors serve as a true testament to the quality and genuine taste of the jams.



CONDIMENTS



ORANGE MARMALADE

Mứt cam

AML0801-001 : 28G



SENGANA STRAWBERRY EXTRA JAM

Mứt dâu

AML0801-002 : 28G



APRICOT MARMALADE

Mứt mơ

AML0801-003 : 28G



DIJON MUSTARD

Xốt mù tạt

AML0703-001 : 25G



KETCHUP PREMIUM

Xốt cà chua

AML0704-001 : 28G



MAYONNAISE PREMIUM

Xốt Mayonnaise

AML0706-001 : 23G



WILD BLUEBERRY EXTRA JAM

Mứt việt quất

AML0801-004 : 28G

JUICES



SAUVIGNON WHITE GRAPE JUICE

Nước ép nho trắng

AML1103-001 : 330ML



CABERNET ROSE GRAPE JUICE

Nước ép nho hồng

AML1103-002 : 330ML



CHARDONNAY WHITE GRAPE JUICE

Nước ép nho trắng

AML1103-003 : 330ML



MERLOT RED GRAPE JUICE

Nước ép nho đỏ

AML1103-004 : 330ML



EMBARK ON A DAILY JOURNEY OF DELIGHT

NEW

We meticulously curate the freshest vegetables, healthiest and juiciest fruits, and the most delectable meats sourced from exceptional farmers and growers. Our enduring relationships with many of these suppliers span years, while our quest for new and exceptional producers remains ceaseless.

Each raw material undergoes a personalized selection process, guided by our dedication to preserving the authenticity of Italian cuisine. Our culinary creations are crafted using traditional recipes rooted in specific regions and rural traditions. This ensures the genuine taste that defines each of our specialties. Infused with subtle touches of innovation where fitting, our aim is not merely to impress, but rather to fulfill a steadfast commitment to enchant the discerning palates of gourmets





ORANGE MARMALADE

Mứt cam

CSC0801-001 : 340g



MIXED BERRY EXTRA PRESERVE

Mứt quả mọng

CSC0801-002 : 340g



MARA DE BOIS STRAWBERRY JAM

Mứt dâu

CSC0801-003 : 340g



FIG AND CINNAMON SAUCE - IVEGAN

Sốt quả sung và quế

CSC0507-003 : 170g



BLUEBERRY EXTRA PRESERVE

Mứt việt quất

CSC0801-004 : 45g



PEACH EXTRA PRESERVE

Mứt đào

CSC0801-005 : 45g



STRAWBERRY EXTRA PRESERVE

Mứt dâu

CSC0801-006 : 45g



RAGOUT WITH PIEDMONTESE MEAT

Sốt bò Ragù

CSC0507-001 : 190g



CREAM WITH PARMIGIANO REGGIANO CHEESE AND TRUFFLE

Sốt kem nấm Truffle

CSC0507-002 : 150g



MOSCATO D'ASTI DOCG WINE SPECIALTY (JELLY)

Thạch

CSC0507-004 : 170g



NEW

CLEMENTINE FROM SICILY MARMALADE

Mứt cam

340g



NEW

PIEDMONT PEACHES IN SYRUP

Đào Piedmont ngâm Syrup

410g



NEW

PITTED CHERRIES IN SYRUP

Anh đào bỏ hạt ngâm Syrup

410g



NEW

MUSTARDA DI CREMONA

Trái cây ngâm mù tạt

410g



NEW

WHOLE APRICOTS IN SYRUP

Mơ nguyên trái ngâm syrup

420g





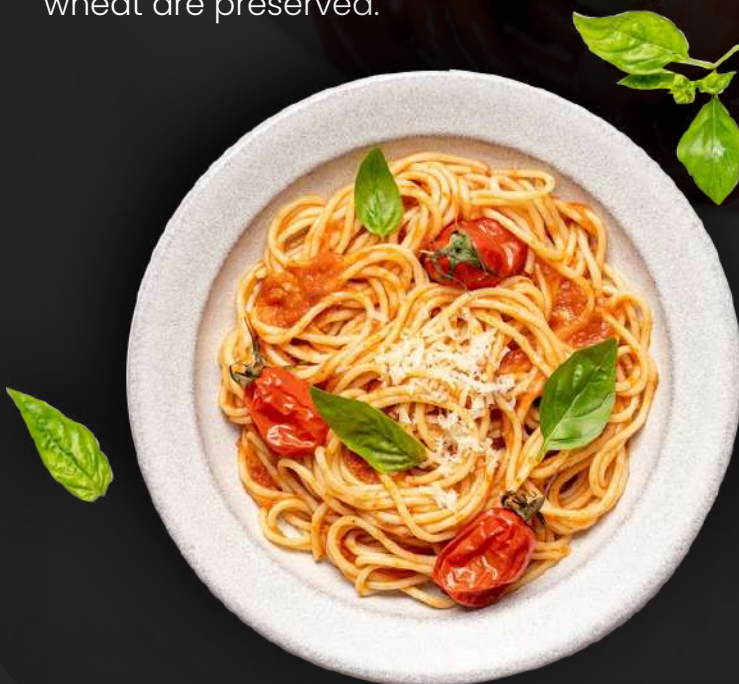
HIGH-QUALITY PASTA SINCE 1924

Rustichella d'Abruzzo

There are numerous pasta factories in Italy. We rely on our four-generation tradition. For us, producing pasta is an ancient art, a heritage of history and culture of our land. Proud to be Italian and bring Abruzzo pasta to the world.

We use only the finest ingredients, including durum wheat, organic grains, and pure mountain spring water. Our pasta is extruded through bronze dies and slowly air-dried at low temperatures, which gives it a rustic texture and flavor that is unmatched by mass-produced pasta.

Obtained by passing the semolina, slowly mixed with water, through bronze dies which make the surface of the shapes rough and porous, perfect in combination with sauces and condiments. The rough surface enhances the scent of the semolina obtained from selected durum wheat. Drying takes place at low temperature (40°/45°) for a duration (24-56 hours) which varies depending on the formats. With this method, the protein values and exceptional organoleptic characteristics of the selected durum wheat are preserved.





ANCHOVY IN OIL
Cá cơm ngâm dầu
 RUS0301-001 : 90g



TOMATO AND BASIL PASTA SAUCE
Sốt cà chua
 RUS0507-001 : 270g



ARRABBIATA TOMATO SAUCE
Sốt cà chua
 RUS0507-002 : 270g



SPAGHETTI
Mì sợi
 RUS0901-001 : 500g



COUSCOUS
Gạo couscous
 RUS0601-001 : 500g



PENNE RIGATE
Nui
 RUS0901-004 : 500g



POLENTA ISTANTANEA
Bột ngô
 RUS0901-012 : 500g



SPAGHETTI 90 SECONDS
Mì sợi
 RUS0901-003 : 300g



FUSILLI
Nui
 RUS0901-005 : 500g



ORZO PASTA
Nui hạt gạo
 RUS0901-006 : 500g



MACCHERONI
Nui
 RUS0901-007 : 500g



SPAGHETTONE DEL LEONE
Mì
 RUS0901-013 : 500g





LINGUINE

Nui

RUS0901-014 : 500g



CALAMARATA

Nui

RUS0901-015 : 500g



PACCHERI

Nui

RUS0901-016 : 500g

GLUTEN FREE



GLUTEN FREE FUSILLI

Nui

RUS0901-009 : 250g



GLUTEN FREE RIGATONI

Nui

RUS0901-010 : 250g



SEMOLA

Bột mì

RUS0901-011 : 5kg



GLUTEN FREE SPAGHETTI

Mì sợi

RUS0901-002 : 250g





ARTISANAL PASTA

The Antico Pastificio Morelli 1860 is a family-owned company that has been producing artisanal dry pasta for six generations.

Morelli have always used Italian and Tuscan semolina to craft pasta using only traditional techniques. Morelli pasta is slowly kneaded, extruded through bronze molds, and laid by hand on frames. It is then dried at low temperatures, for 36 hours, thus preserving its flavor and organoleptic properties.

Today, Morelli offer a wide range of pasta varieties, differing in shape, raw ingredients, and taste, with great production flexibility.

Their production is further enriched with wheat germ, the richest and most vital part of the grain, which gives the pasta its intense and unmistakable flavor, just like in the past.



SCAN ME





**WHEAT GERM &
TOMATO CUORI**
Nui hình trái tim
PAS0901-206 : 250g



**SPAGHETTI BLACK
SQUID INK**
Mì mực đen
PAS0901-100: 500g



FIOCCHETTI 6 FLAVOURS
Mì Fiochetti
PAS0901-213: 250g



**CALAMARI PASTA BLACK
SQUID INK**
Nui ống
PAS0901-212: 250g

NEW



GARLIC & BASIL LINGUINE
Mì quế tây và tỏi
PAS0901-205 : 250g



SQUID INK TAGLIATELLE
Mì mực đen
PAS0901-204 : 250g



SQUID INK LINGUINE
Mì mực đen
PAS0901-203 : 250g



OLIVE FETTUCCINE
Mì sợi
PAS0901-208 : 250g



EGG TAGLIATELLE
Mì ngũ cốc
PAS0901-201 : 250g



RED CHILLI LINGUINE
Mì ớt đỏ
PAS0901-202 : 250g



TRUFFLE TAGLIOLINI
Mì nấm truffle
PAS0901-207 : 250g



**LIMONE PEPE
PAPPARDELLINE**
Nui xoắn
PAS0901-210 : 250g



PASTA BUSIATE
Mì xoắn
PAS0901-106 : 500g



FREGULA MORELLI
Mì viên
PAS0901-108 : 500g





PASTA FROM ITALY

WATER

The tradition of Delverde pasta is born in the waters of the Verde river. This natural environment allows us to use the purest spring waters and only the finest durum wheat semolina to make great-tasting, genuine food products.

PROCESS

At Delverde we make our pasta like in the old days : selecting the best durum wheat for a perfect "al dente" bite, extruding it through bronze die for a surface that holds sauce better and letting it dry to preserve the properties of the wheat.

PURE PASTA

When you use the best durum wheat grains, you don't want anything else to interfere. Completely neutral (free of color, taste or smell), the water from the Verde river is the perfect ingredient to preserve the quality and unique taste profile of the wheat.



(*) Kosher certificate



FETTUCCINE A NIDO

Mì sợi

DEV0901-001 : 250g



PAPPARDELLE A NIDO

Mì sợi

DEV0901-002 : 250g



PENNE RIGATE

Mì ống

DEV0901-012 : 250g
DEV0901-103 : 500g



SPAGHETTI

Mì sợi

DEV0901-200 : 3kg



FUSILLI IN BRONZO

Mì xoắn

DEV0901-104 : 500g



ORECCHIETTE

Mì tai

DEV0901-109 : 500g



RIGATONI IN BRONZO

Mì ống lớn

DEV0901-010 : 250g
DEV0901-105 : 500g



CONCHIGLIONI GIGANTI

Nui sò

DEV0901-112 : 500g



RISO

Nui

DEV0901-106 : 500g



FARFALLE

Nui bướm

DEV0901-110 : 500g



GNOCCHI ALLE PATATE

Gnocchi khoai tây

DEV0901-101 : 500g



EGG TAGLIATELLE

Mì sợi lớn

DEV0901-003 : 250g



SPAGHETTINI IN BRONZO (NO.3)

Mì sợi

DEV0901-107 : 500g



BUCATINI IN BRONZO (NO.6)

Mì sợi

DEV0901-115 : 500g



SPAGHETTI A NIDO

Mì sợi

DEV0901-006 : 250g



LINGUINE (NO.11)

Mì sợi

DEV0901-102 : 500g





SPAGHETTI IN BRONZO (NO.4)

Mì sợi

DEV0901-100 : 500g



ORGANIC TAGLIATELLE A NIDO

Mì sợi lớn

DEV0901-007 : 250g



ORGANIC SPAGHETTI (NO.4)

Mì sợi

DEV0901-118 : 500g



ORGANIC PENNE RIGATE

Mì ống organic

DEV0901-121 : 500g



ORGANIC FUSILLI WHOLE WHEAT

Nui xoắn nguyên cám

DEV0901-119 : 500g



PENNE CON CECI WITH CHICKPEAS

Mì ống đậu gà

DEV0901-114 : 450g





METRO

Chef



INGREDIENTS FOR PROFESSIONALS

Being part of Metro group gives Classic Fine Foods group the opportunity to explore new areas of development and Metro Chef was identified as a great opportunity for us to offer our customers an alternative to the products we currently have in our portfolio. Launched in 2018, Metro Chef is the flagship own brand from Metro.

The brand offers the reassurance in terms of quality and product benefits thanks to the Metro stamp as well as the guarantee of accessing the most competitive price on the market.



SCAN ME



PASTA 14% PROTEIN



FUSILLI HIGH PROTEIN

Nui xoắn

MET0901-006 : 500g



PENNE RIGATE HIGH PROTEIN

Mì ống

MET0901-007 : 500g

PASTA & PASTA WHOLE WHEAT



MACARONI

Nui

MET0901-104 : 5kg



PENNE RIGATE

Mì ống

MET0901-102 : 5kg



FUSILLI

Nui xoắn

MET0901-103 : 5kg



LINGUINE

Mì sợi

MET0901-101 : 5kg



SPAGHETTI

Mì sợi

MET0901-100 : 5kg



TAGLIATELLE NEST

Mì sợi lớn

MET0901-005 : 500g



EGG LASAGNE

Mì dẹt

MET0901-001 : 500g



SPAGHETTI WHOLE WHEAT

Mì sợi nguyên cám

MET0901-004 : 500g



SPAGHETTI

MET0901-020 : 1kg



METRO CHEF TORTILLAS 20CM

8pcs (320g)



OLIVE OIL



EXTRA VIRGIN OLIVE OIL

Dầu oliu nguyên chất

MET0702-103 : 1l



EXTRA VIRGIN OLIVE OIL

Dầu oliu nguyên chất

MET0702-101 : 5l



OLIVE POMACE OIL

Dầu oliu đã xử lý

MET0702-100 : 5l



OLIVE OIL TRUFFLE

Dầu oliu vị nấm truffle

MET0702-104 : 250ml

TOMATOES



CRUSHED TOMATOES

Cà chua nghiền

MET0507-014 : 4.05kg



PEELED TOMATOES

Cà chua lột vỏ

MET0507-007 : 2.5kg



PIZZA SAUCE

Sốt cà chua

MET0507-017 : 2.5kg



CHOPPED TOMATO

Cà chua cắt sẵn

MET0507-002 : 400g



TOMATO PUREE DOUBLE

Cà chua cô đặc

MET0507-003 : 140g



TOMATO PASTE DOUBLE

Cà chua cô đặc

MET0507-001 : 2200g



VINEGAR



BALSAMIC CREAM VINEGAR

Sốt giấm thơm
MET0701-001 : 250ml



BALSAMIC VINEGAR

Giấm thơm
MET0701-002 : 500ml



BALSAMIC VINEGAR

Giấm thơm
MET0701-100 : 5l



WHITE BALSAMIC VINEGAR

Giấm trắng
MET0701-005 : 1l



APPLE VINEGAR

Giấm táo
MET0701-003 : 500ml



RED WINE VINEGAR

Giấm rượu đỏ
MET0701-006 : 1l



RICE VINEGAR

Giấm gạo
MET0701-007 : 1l



BALSAMIC CREAM VINEGAR

Sốt giấm thơm
MET0701-004 : 500ml

ANTIPASTI



SEASONED ARTICHOKE QUARTERS IN OIL

Atisô cắt 1/4 ngâm dầu
MET0507-011 : 1.54kg



HALF DRIED TOMATOES

Cà chua ngâm dầu
MET0507-008 : 340g



ARTICHOKE WHOLE HEARTS 5/7

Atisô nguyên lõi
MET0507-016 : 340g



CAPERS WITH STEM IN VINEGAR

Nụ bạch hoa ngâm giấm
MET0507-013 : 690g



OLIVES OF THE WORLD



GREEN OLIVES WITH STONE

Oliu xanh có hạt
MET0507-019 : 4.1kg
net weight 2.5kg



BLACK OLIVES WITH STONE

Oliu đen có hạt
MET0507-020 : 4.1kg
net weight 2.5kg



OLIVES BELLA DI CERIGNOLA

Oliu xanh
MET0507-018 : 1.65kg



MIXED COCKTAIL OLIVES WITHOUT STONES

Oliu hỗn hợp không hạt
MET0507-024 : 1.65kg



KALAMATA OLIVES

Oliu Kalamata
MET0507-025 : 1.9kg

OTHERS



PIMENT DE CAYENNE

Bột ớt
MET0704-011 : 120g





OLIVES FROM ITALY

They view their greatest achievement in having maintained the spirit in which they were founded and continue to work by respecting the quality and beauty of an extraordinary product. They pride themselves in sharing the wholesome goodness and culture of a unique gastronomic tradition throughout the world.

In the early 1900s in Castel Madama (A small town east of Rome), local families began to dry black olives to sell in the markets of the nearby capital, Rome. Among them was Antonio Mancini. In 1989, Angelo, the eldest son of Antonio Mancini merged the family business with other olive farms/businesses of Castel Madama, and created the modern day, Madama Oliva. Today, Madama Oliva is a global company, active in all five continents and its name is synonymous with quality preserves and olive products.



SCAN ME



**PITTED GIANT OLIVES
W/PINK PEPPERCORNS & LIME**
Oliu ướp tiêu hồng & chanh
MAD0507-005 : 80g



**PITTED KALAMATA OLIVES
W/ORANGE & WILD FENNEL**
Oliu Kalamata ướp cam & thìa là
MAD0507-006 : 80g



**PITTED OLIVE MIX
W/CHILLY PEPPER & ROSEMARY**
Hỗn hợp Oliu ướp ớt & hương thảo
MAD0507-007 : 80g





TAGGIASCA OLIVES WITH STONE

Oliu Taggiasca có hạt

MAD0507-103 : 2kg
Net weight : 3.4kg



GREEN CERIGNOLA OLIVES

Oliu xanh có hạt

MAD0507-104 : 2kg
Net weight : 3.4kg



GIANT GREEN APERTIF OLIVES WITH STONE

Oliu xanh lớn có hạt

MAD0507-100 : 2kg
Net weight : 3.4kg



GREEN CASTELVETRANO OLIVES WITH STONE

Oliu ngâm nước muối

MAD0507-105 : 2kg
Net weight : 3.4kg



BLACK GAETA OLIVES WITH STONE

Oliu Gaeta

MAD0507-106 : 2kg
Net weight : 3.4kg



BLACK KALAMATA OLIVES WITHOUT STONE

Oliu đen Kalama không hạt

MAD0507-109 : 1.8kg
Net weight : 3.2kg



GREEN CASTELVETRANO OLIVES WITHOUT STONE

Oliu xanh Địa Trung Hải

MAD0507-108 : 1.8kg
Net weight : 3.2kg



MEDITERRANEAN OLIVES WITHOUT STONE

Oliu ngâm nước muối

MAD0507-110 : 1.8kg
Net weight : 3.2kg



BLACK PITTED LECCINO OLIVES

Oliu đen ngâm nước muối

MAD0507-102 : 1.8kg
Net weight : 3.2kg



BLACK LECCINO OLIVES

Oliu đen ngâm nước muối

MAD0507-101 : 2kg
Net weight : 3.4kg





GIANT GREEN SWEET OLIVES WITH STONE

Oliu xanh lớn có hạt
MAD0507-002 : 250g
Net weight : 480g



GREEN CASTELVERRANO OLIVES WITH STONE

Oliu xanh có hạt
MAD0507-001 : 250g
Net weight : 480g



GIANT GREEN MILD OLIVES WITHOUT STONE

Oliu xanh không hạt
MAD0507-021 : 160g



GREEN CERIGNOLA OLIVES WITH STONE

Oliu xanh có hạt
MAD0507-022 : 190g



BLACK LECCINO OLIVES WITH SEASONING WITHOUT STONE

Oliu đen với gia vị
MAD0507-023 : 160g



SUNDRIED TOMATOES WITH CAPERS IN OIL

Cà chua phơi nắng ngâm dầu
MAD0507-024 : 200g



OLIVE TAPENADE

Sốt oliu
MAD0507-026 : 190g



OLIVE AND SUNDRIED TOMATO TAPENADE

Oliu và cà chua phơi nắng
MAD0507-027 : 190g



PESTO BASIL AND PINE NUT TAPENADE

Sốt pesto húng quế & hạt thông
MAD0507-028 : 190g



CERIGNOLA RED OLIVES WITH STONE

Oliu đỏ
MAD0507-107 : 2.5kg



BLACK PITTED LECCINO OLIVES WITH SEASONING IN BRINE

Oliu đen
MAD0507-029 : 160-300g





PREMIUM ANTIPASTI AND SAUCE

Menu s.r.l. is a leading producer of food specialities for the catering industry. The company has always tried to account for changing tastes with new products whilst ensuring constant use of quality ingredients, processing hygiene and packaging safety.

All Menù specialities are produced without preservatives and under the strictest control conditions. Cooking after packaging enhances flavour just like in a pressure cooker. Ingredients are sourced locally from the Emilia countryside and from the major Italian and overseas food markets.

Menù has over five hundred products in its catalogue to assist and give new ideas to bars, cafés, pubs and diners. Tasty recipes for the catering industry to combine new ideas, new preparations and sublime presentation. Behind all this is the experience and quality of Menu.



SCAN ME



ROMAN STYLE ARTICHOKE

Atiso chế biến kiểu Romana

MEN0507-003 : 800g



GRILLED ARTICHOKE

Atiso ngâm dầu

MEN0507-002: 780g



TOMATO PULP "POLPAVERA FINE"

Cà chua xay nhuyễn

MEN0706-201 : 2.5kg



CIPOLLINE BORETTANE IN AGRODOLCE

Hành ngâm giấm chua ngọt

MEN0507-032 : 830g



PEELED CHESTNUT

Hạt dẻ bóc vỏ

MEN0507-017 : 850g



SOLEGGIATI" SEMI-DRY TOMATOES

Cà chua phơi nắng ngâm dầu

MEN0507-009 : 800g



DORATI CHERRY TOMATOES

Cà chua bi

MEN0507-030 : 800g



TOMATOE PULP NAPOLITAN SAUCE

Cà chua xay nhuyễn

MEN0507-025 : 2.55kg



CAPER BERRIES

Quả bạch hoa ngâm dầu

MEN0507-006 : 790g



PRATAOLI MUSHROOM CREAM WITH TRUFFLE AROMA

Sốt nấm truffle

MEN0507-302 : 760g



GREEN OLIVES GREEN GIANT

Oliu xanh

MEN0507-201 : 2.6kg



GREEK KALAMATA OLIVES

Oliu tím vùng Kalamata

MEN0507-202 : 830g





NATURAL ARTICHOKE 30/40

Atisô Tự Nhiên
MEN0301-002 : 2.5kg



PEELED TOMATOES WITHOUT CITRIC ACID

Cà Chua Bỏ Vỏ Không Axit Citric
MEN0507-011 : 2.5kg



FILLETS ANCHOVIES IN SUNFLOWER OIL

Cá cơm ngâm dầu
MEN0301-002 : 440g



RED PESTO SAUCE

Sốt pesto đỏ
MEN0507-007 : 410g



GRANCREMA SPREAD WITH ARTICHOKE

Sốt Atisô
MEN0507-008 : 800g



CARCIOFI SPACCATELLI

Atisô non ngâm dầu
MEN0507-403 : 280g



CREAM OF PARMIGIANO-REGGIANO CHEESE

Sốt phô mai Parmigiano
MEN0507-301 : 820g

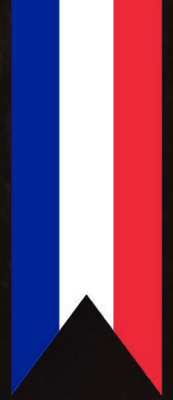


CHEDDAR CHEESE SAUCE

Sốt Phô mai Cheddar
MEN0507-300 : 560g



ALEXIS MUÑOZ
HUILES D'OLIVE



PREMIUM OLIVE OIL

Since the creation of the brand in 2012, a hundred starred chefs in France and around the world use the Alexis Munoz olive oils produced in limited quantities. This trust and recognition reinforce our belief in the importance of the meticulous work it takes to produce these oils and our search for new olive varieties.

Capitalising on the quality of an exceptional environment, a variety of olives with strong typicity and a high-performing infrastructure, Alexis Munoz conjugates his expertise in order to create an excellent single variety raw material, produced in small quantities so as to maintain full mastery of the quality.



BIO - ARBEQUINA Dầu oliu

ALE0702-009 : 500ml

Premium extra virgin olive oil.
Organic production. To taste
on toasted bread or with raw
vegetables.

Origin

Ecological mill
of la Rioja

Variété

100%
Arbequina

Taste

Soft and balanced
Aromas of green
apple and hazelnut



SCAN ME



GREEN FRUITS - PICUAL

The olives are picked green, early in October, before maturity
Perfect with raw vegetables, fresh goat cheeses and smoked salmon

Origin

Mill of Bujalance
Cordoba

Variété

100% Picual

Taste

Fresh and tonic
Aromas of tomato plants



ALE0702-001 : 250ml



ALE0702-003 : 750ml



ALE0702-004 : 3l

BLACK FRUITS - CORNICABRA

Olives are picked late in the end of December, to be fermented. A maturation takes place then, checked every day. On the top of mashed potatoes, meats and fishes, winter soups or salads of cold lenses.

Origin

Mill of
la Mata - Toledo

Variété

100%
Cornicabra

Taste

Racy taste of candied fruits.
Aromas of candied fruits



ALE0702-005 : 250ml



ALE0702-007 : 750ml



ALE0702-008 : 3l





SPECIALTY OIL FROM FRANCE

La Tourangelle is proud to perpetuate the ancestral tradition originating in the Loire Valley in France. Since the Middle Ages, the "Maitre Moulinier" has mastered the art of toasting and pressing walnut kernels to make delicious oils.

La Tourangelle is one of the few oil mills to keep this heritage alive in Saumur, France and since 2002, in Woodland, California. We are a family business and our goal is to bring you the best that nature has to offer, the purest quintessence of each fruit. Tourangelle was built on the values of authenticity, heritage and innovation.



SCAN ME





WALNUT OIL

Dầu hạt óc chó

TOU0702-001 : 250ml



HAZELNUT OIL

Dầu hạt phỉ

TOU0702-002 : 250ml



GRAPSEED OIL

Dầu hạt nho

TOU0702-105 : 750ml

TOU0702-106 : 5l



AVOCADO OIL

Dầu bơ

TOU0702-004 : 250ml



ALMOND OIL

Dầu hạnh nhân

TOU0702-003 : 250ml



ORGANIC REFINED COCONUT OIL

Dầu dừa tinh luyện hữu cơ

TOU0702-008 : 314ml



ORGANIC VIRGIN COCONUT OIL

Dầu dừa nguyên chất hữu cơ

TOU0702-007 : 314ml



ORGANIC AVOCADO & COCONUT OIL

Dầu bơ & dừa hữu cơ

TOU0702-009 : 314ml



ORGANIC VIRGIN COCONUT OIL

Dầu dừa hữu cơ

TOU0702-010 : 610ml



WALNUT OIL

Dầu hạt óc chó

TOU0702-101 : 500ml



HAZELNUT OIL

Dầu hạt phỉ

TOU0702-102 : 500ml



VIRGIN SESAME OIL

Dầu hạt mè

TOU0702-103 : 500ml





PREMIUM BALSAMIC VINEGAR



SCAN ME

On Adriano's death, the company passed to his son Mario and, in 1972, to his grandson Adriano who is the current owner.

In 1974 Adriano, with the support of his wife Luciana, decided to devote all his energy exclusively to the production of Balsamic Vinegar of Modena. In the eighties, his daughters Mariangela and Alessandra entered the business management of the firm.

The origins of the company Aceto Balsamico del Duca go back to the end of the 19th century, when Adriano Grosoli, the owner of a prestigious delicatessen, "Premiata Salumeria Grosoli" established in 1891, started the sale of self-produced specialties such as salami, sausages, meat, Parmigiano Reggiano cheese, Lambrusco wine, and Balsamic Vinegar.

The name "Aceto Balsamico del Duca" was chosen by Adriano Grosoli in order to link his product with the prestige of Duke Francesco I D'Este, who was one of the most famous producers and consumers of Balsamic Vinegar of Modena, the favorite dressing at the Estense court.



BALSAMIC VINEGAR OF MODENA "HIGH DENSITY"

Giấm balsamic
ACE0701-018: 250ml



DAL 1891

Giấm balsamic
ACE0701-019: 100ml



BALSAMIC VINEGAR OF MODENA - WHITE CAP

Giấm balsamic
ACE0701-020: 250ml



BALSAMIC VINEGAR OF MODENA - WHITE CAP SPRAY

Giấm balsamic dạng xịt
ACE0701-021: 250ml

BALSAMIC VINEGAR



BALSAMIC VINEGAR IGP "DAL 1891"

ACE0701-015 : 250ml

An elegant parchment enriches Balsamic Vinegar of Modena "dal 1891". It contains the fascinating history of this excellent product, obtained by an ancient family recipe, and its sensory characteristics that have helped its great success.
Maturing : 1 year



GOLD CAP BALSAMIC VINEGAR

ACE0701-002 : 0.5l
ACE0701-003 : 1l

This Balsamic Vinegar of Modena is excellent for frequent use on fresh salads, boiled or grilled vegetables and to prepare delicious omelettes. It has a very agreeable and delicate smell and the flavor is a fine balance of sweet and sour.
Maturing : 8 months



WHITE BALSAMIC VINEGAR

Giấm balsamic trắng
ACE0701-017 : 500ml



WHITE CAP

ACE0701-001 : 0.5l

It is the Balsamic Vinegar of Modena intended for everyday use. It has an intense, slightly fruity aroma and a strong flavour with just a touch of sweetness. Indicated primarily for the preparation of cooked foods, sauces and marinades for meat and fish. Maturing : 4-6 months



APPLE VINEGAR

Giấm táo
ACE0701-016 : 500ml



APPLE VIN TRADITIONAL BALSAMIC VINEGAR MODENA DOP

Giấm
ACE0701-004 : 100ml

The Traditional Balsamic Vinegar of Modena Extra-old with an ageing period of minimum 25 years is proposed in the packaging of the Consortium for the Protection of the Traditional Balsamic Vinegar of Modena, with a descriptive booklet.

CREAM OF BALSAMIC VINEGAR



CREAM OF BALSAMIC VINEGAR WITH MIXED BERRIES

Sốt giấm vị trái cây
ACE0701-103 : 250ml



CREAM OF BALSAMIC VINEGAR WITH TRUFFLE

Sốt giấm vị nấm truffle
ACE0701-102 : 250ml



NATURAL CREAM OF BALSAMIC VINEGAR

Sốt giấm vị nguyên bản
ACE0701-011 : 250ml



CREAM OF BALSAMIC VINEGAR WITH ORANGE

Sốt giấm vị cam
ACE0701-101 : 250ml





VINEGAR, MUSTARD & CONDIMENTS

VINEGAR

Above all it is based on respecting one golden rule for all BEAUFOR products selecting the best raw ingredients. MUSTARD Mustard should go beyond it's role as a "side of plate" condiment. BEAUFOR offers a large range of mustards with varying aromas and subtle varieties, enough to seduce every gourmets taste.

GHERKIN

The secret is an ideal climate, perfect harvesting added to a harmonious mixture of herbs and spices that has already seduced many gourmets.

Discover our portal dedicated to the world of taste and flavours, subtlety and delicacy. Let yourself be seduced by the aromatic palette of our multiplereferences. Whether you're vinegar, or mustard, the variety represented through our three brands can wonderfully accompany all your recipes.

This new space is totally dedicated to you. It will allow you to regularly discover our latest creations, our surprising recipes, practical advice, and finally the actuality of our brands.

In the heart of Champagne area, Beaufor is perpetuating the grand tradition of French cooking. For more than one century, quality has been the keyword and the interest of their customers and their satisfaction. This includes selection of the best products of this region. Beaufor has achieved excellence of taste through its harmonic blend of savours. Beaufor's optimal quality is of international recognition.



SCAN ME

VINEGAR & MUSTARD



CHAMPAGNE ARDENNE WHITE VINEGAR

Giấm sấm panh trắng

CHA0701-014 : 0.5l



RED MERLOT VINEGAR

Giấm nho Merlot đỏ

CHA0701-016 : 0.25l



WHITE CHARDONNAY VINEGAR

Giấm vang trắng

CHA0701-015 : 0.25l



RED WINE VINEGAR

Giấm vang đỏ

CHA0701-004 : 0.5l



SHERRY VINEGAR

Giấm sherry

CHA0701-007 : 500ml



TARRAGON VINEGAR

Giấm lá ngải thơm

CHA0701-009 : 0.5l



WHITE WINE VINEGAR

Giấm vang trắng

CHA0701-010 : 0.5l



RASPBERRY RED WINE VINEGAR

Giấm phúc bồn tử

CHA0701-002 : 0.5l



RED WINE

Giấm vang đỏ

CHA0701-011 : 5l



SHERRY

Giấm sherry

CHA0701-012 : 5l



WHITE WINE

Giấm vang trắng

CHA0701-013 : 5l



DIJON

Mù tạt Dijon

CHA0703-101 : 200g



HONEY

Mù tạt vị mật ong

CHA0703-103 : 200g



HOT ENGLISH

Mù tạt cay kiểu Anh

CHA0703-110 : 200g



TARRAGON

Mù tạt vị ngải giấm

CHA0703-104 : 200g



WHOLE GRAIN

Mù tạt nguyên hạt

CHA0703-106 : 200g





DIJON

Mù tạt

CHA0703-201 : 830g



WHOLE GRAIN

Mù tạt nguyên hạt

CHA0703-202 : 770g



DIJON

Mù tạt Dijon

CHA0703-301 : 5kg



WHOLE GRAIN

Mù tạt nguyên hạt

CHA0703-302 : 5kg

MAYONNAISE & SAUCE



BEARNAISE

Sốt Bearnaise

CHA0706-003 : 90g



TARTARE

Sốt Tartare

CHA0706-002 : 90g



GREEN PEPPER SAUCE

Sốt ớt xanh

CHA0706-005 : 90g



VEGAN MAYONNAISE

Sốt Mayonnaise thuần chay

CHA0706-001 : 185g



MAYONNAISE DIJONNAISE

Sốt mù tạt Mayonnaise

CHA0703-113 : 185g



PLAIN MAYONNAISE

Sốt Mayonnaise

CHA0706-004 : 325g

GHERKIN



GHERKIN

Dưa chuột ngâm giấm

CHA0507-002 : 190g



GHERKIN

Dưa chuột ngâm giấm

CHA0507-003 : 380g



GHERKIN

Dưa chuột ngâm giấm

CHA0507-005 : 2.1kg



Moutarde
de Meaux® POMMERY®



PREMIUM MUSTARD FROM FRANCE

Greatly appreciated by the gourmets and epicureans, Moutarde de Meaux®, was formerly prepared by the local clerics who were commonly referred as canons. French historians retraced the products origins to the XIIth and XIIIth century.

- 1632 The official creation of the Moutarde de Meaux®, one that obtains the privilege to appear on the royal table.
- 1760 J.B. Pommery receives the secret and technique of Moutarde de Meaux®, it then becomes Moutarde de Meaux® Pommery®.
- 1865 Establishing of the Vinaigrerie du Lion. This vinegar factory will take over the production of the Moutarde de Meaux® Pommery® in 1949 under a new entity : Les Assaisonnements Briards, a family company that represents the 5th generation and has 8 employees.

Unchanged and unrivaled in quality since it was conceived in 1632. The Moutarde de Meaux® Pommery® has managed to perpetuate it's authenticity in it's traditional manufacturing.



**AWARDED AS THE BEST MUSTARD IN THE WORLD
AT THE WORLD-WIDE MUSTARD COMPETITION**



THE MOUTARDE DE MEAUX

POM0703-002 : 250g

POM0703-001 : 100g

The Moutarde de Meaux® Pommery® Presented in a stoneware jar with a natural cork and a sealed wax top, you will have to open it in a traditional ancient way. Pommery® experience guaranteed.
Ingredients : Water, mustard seeds, vinegar, salt, spices.



COGNAC ROYALE MUSTARD

POM0703-005 : 250g

Presented in a black stoneware jar, its natural cork top is sealed with a golden wax. This technique is a guarantee of an ancient tradition maintained by the Pommery® mustard fabrics since several centuries.
Ingredients : Water, mustard seeds, vinegar, salt, cognac 6%, spices.



ESPELETTE PEPPER MUSTARD

POM0703-003 : 100g

Savoury and fragrant, the Espelette Pepper mustard Pommery® guarantees you typical the Basque taste. The Espelette Pepper mustard Pommery® is presented in a stoneware jar with a plastic top.
Ingredients : Water, mustard seeds, vinegar, salt, pimento from Espelette 3%, spices.



TRUFFLE POMMERY MUSTARD

POM0703-006 : 100g

Pommery mustard with truffle will instantly elevate any steak to new gourmet heights. Or enrich a cream sauce with a spoonful of the tangy Dijon-style mustard with earthy black truffle depth.

Ingredients: water, mustard seeds, vinegar, salt, truffle (3%) Tuber melanosprum [50%], Tuber brumale [50%], aroma, spices, grape seed oil, cep preservative, sodium bisulphite. Contains allergens: mustard. Contains sulphites.



THE HONEY MUSTARD

POM0703-004 : 100g

The Honey mustard Pommery® is a grainy mustard flavoured by high quality spices and honey. The Honey Mustard Pommery® is presented in a stoneware jar with a plastic top.

Ingredients : Water, mustard seeds, vinegar, honey 27%, pectin, salt, spices.



MOUTARDE DE MEAUX

POM0703-008 : 2.5kg



FIREMEN'S MUSTARD

POM0703-007 : 250g



MOUTARDE DE MEAUX

POM0703-009 : 500g



ALCOHOL VINEGAR 6%

POM0701-001 : 500g



XERES RESERVE 7%

POM0701-002 : 500g





MUSHROOM & PREMIUM TRUFFLE CONDIMENTS

Marcel Plantin started Maison Plantin in the heart of Provence in 1930. Since it started, this family business established itself as the main supplier of truffles to the grand tables of France.

In 1986, Hervé Poron took over Maison Plantin and embarked upon a programme of strong growth for the company. In particular, it now exports its know-how to other countries.

Just as passionate about truffle growing and the world of truffles in general, Christopher Poron, his son, and Nicolas Rouhier, today continue his work. From the United States to Japan, not forgetting the United Arab Emirates and Singapore, from the tables of the Elysée to those of the greatest French chefs, such as Joel Robuchon restaurants, Frank Giovannini and Bernard Pacaud, they all use Maison Plantin to supply them with truffles and woodland mushrooms.



SCAN ME



FROZEN TRUFFLE



FLASH FROZEN WHOLE BLACK TRUFFLE

Nấm truffle đen

PLT0506-001 : 100g



FLASH FROZEN WHOLE SUMMER TRUFFLE

Nấm truffle mùa hè

PLT0506-003 : 500g



BLACK WINTER TRUFFLES EXTRA

Nấm truffle mùa đông

SAB0506-110 : 200g



BLACK WINTER TRUFFLES BREAKING

Vụn nấm truffle mùa đông

SAB0506-111 : 200g

TRUFFLE PRODUCTS



BLACK TRUFFLE OIL

Dầu hương dương
nấm truffle đen

PLT0702-001 : 250ml



WHITE TRUFFLE OIL

Dầu hương dương
nấm truffle trắng

PLT0702-002 : 250ml



NEW

BLACK TRUFFLE OIL

Dầu hương dương
nấm truffle đen

PLT0702-003 : 500ml



NEW

WHITE TRUFFLE OIL

Dầu hương dương
nấm truffle trắng

PLT0702-004 : 500ml



NEW

BLACK TRUFFLE FLAVOURED EXTRA VIRGIN OLIVE OIL

Dầu Oliu nguyên chất
nấm truffle đen

PLT0702-005 : 500ml



NEW

WHITE TRUFFLE FLAVOURED EXTRA VIRGIN OLIVE OIL

Dầu Oliu nguyên chất
nấm truffle trắng

PLT0702-006 : 500ml



SUMMER TRUFFLE CARPACCIO

Nấm truffle ngâm dầu

PLT0507-001 : 100g



BLACK TRUFFLE PASTE

Nấm truffle nghiền

PLT0507-004 : 120g



TRUFFLE SAUCE 8%

Sốt nấm truffle

PLT0507-006 : 40g



TRUFFLE SAUCE 8%

Sốt nấm truffle

PLT0507-007 : 120g



SUMMER TRUFFLE SEASONING

Bột nấm truffle mùa hè

PLT0704-003 : 50g



NEW

MUSHROOM AND SUMMER TRUFFLE SAUCE 3%

Sốt nấm truffle

PLT0706-001 : 450g



DRIED MUSHROOM



DRIED MORELS SPECIAL

Nấm bụng dê khô

PLT0508-004 : 50g



DRIED MORELS SPECIAL

Nấm bụng dê khô

PLT0508-005 : 250g

PLT0508-009 : 250g



DRIED PORCINI

Nấm thông khô

PLT0508-002 : 25g



DRIED MIX FOREST MUSHROOMS

Hỗn hợp nấm khô

PLT0508-007 : 500g



DRIED YELLOW CHANTERELLES

Nấm kèn vàng khô

PLT0508-003 : 50g



DRIED MIXED YELLOW BOLETES AND PORCINI

Nấm rừng vàng & nấm thông khô

PLT0508-001 : 50g

OTHERS



WOODEN TRUFFLE SLICER

Dao bào nấm Truffle

PLT0608-001





TRUFFLE PRODUCTS

The Tartufi Morra was founded by Giacomo Morra in 1930 in Alba. It was the first company in the processing and marketing of the white truffle of Alba "Tuber Magnatum Pico". And it is thanks to Giacomo Morra that the fame of the white truffle of Alba and the Langhe spread throughout the world. He was in fact the creator of the Truffle Fair of Alba, which today still brings in visitors from all over the world.

Brilliant marketer, Morra had the idea of giving, each year, on the occasion of the Exhibition, a truffle to the biggest celebrities of the time, Marilyn Monroe, Winston Churchill, Hitckoch, among others... it was a winning idea, that allowed the Truffle to become a subject of "desire". Motive for vaunt and pride for our company is the fact that we are the only ones to be able to use the coat of arms of the city of Alba in our logo, just to emphasize the unbreakable bond that exists between the company and its city.

Today the company Tartufi Morra is a reality that is famous throughout the world: the brand is a sign of the history of Italian cuisine. The brothers Bonino, together with their staff, are those who have made possible the continuation of this old world, with absolute respect for the past and with their work directed towards making progress compatible with business ethics.



SCAN ME





BLACK TRUFFLE OIL

Dầu truffle đen

TAM0702-002 : 250ml



WHITE TRUFFLE OIL

Dầu truffle trắng

TAM0702-003 : 250ml



BLACK WINTER TRUFFLE JUICE

Nước ép nấm truffle mùa đông

TAM0702-001 : 200g



WHOLE SUMMER TRUFFLE

Nấm truffle nguyên củ

TAM0507-003 : 70g



MUSHROOM AND TRUFFLE SAUCE 8%

Sốt nấm truffle

TAM0706-001 : 80g

TAM0706-002 : 200g

TAM0706-003 : 500g



NEW

MUSHROOM AND SUMMER TRUFFLE SAUCE 5%

Sốt nấm truffle đen

TAM0706-006 : 500g



NEW

MUSHROOM AND WHITE TRUFFLE SAUCE 4%

Sốt nấm truffle trắng

TAM0706-007 : 500g



CHANTERELLES

Nấm kèn vàng đông lạnh

TAM0506-001 : 1kg



CEPS WHOLE

Nấm thông đông lạnh

TAM0506-002 : 1kg



DRY CEPES MUSHROOMS

Nấm thông khô

TAM0508-001 : 500g



MUSHROOM AND PULSE

Specialist of pulses since 1819, Sabarot perpetuates its expertise on its factories at the forefront of technology and offers a rich range of references. Sabarot also offers a range of organic pulses, grown without chemical fertilizers or synthetic pesticides.

This expertise, the rigor, advanced technologies, qualitative approaches, the selection of suppliers and certification allowed Sabarot to obtain an international recognition. The whole mushrooms range is rigorously selected worldwide through the quality channels. Dried attractive packaging, strong, stackable entirely biodegradable economical. Extensively used for French, Italian, Spanish and Japanese cooking.



SCAN ME



MUSHROOM & PULSE



BOLETS & CEPES

Nấm rừng & nấm thông khô
SAB0508-101 : 500g



DRY GIROLLES

Nấm mỏng gà khô
SAB0508-106 : 30g



BLACK TRUMPET

Nấm kèn đen khô
SAB0508-114 : 500g



CHANTERELLES FRZ

Nấm mỏng gà đông lạnh
SAB0506-107 : 1kg



LE PUY GREEN LENTILS AOP

Đậu lăng xanh
SAB0705-110 : 500g



GREEN LENTIL

Đậu lăng xanh
SAB0705-104 : 500g

SUPER FOOD



WHITE QUINOA

Hạt diêm mạch trắng
SAB0601-100 : 500g



COUSCOUS

Hạt Couscous
SAB0601-108 : 850g



BLACK QUINOA

Hạt diêm mạch đen
SAB0601-102 : 500g





RED QUINOA

Hạt diêm mạch đỏ

SAB0601-101 : 500g



MIXED QUINOA

Hỗn hợp hạt diêm mạch

SAB0601-103 : 400g



PEARL BARLEY

Hạt đại mạch

SAB0601-104 : 500g



SPELT

Lúa mì

SAB0601-109 : 1kg

SNAILS



BURGUNDY SNAILS ESCARGOT 4/4

Ốc sên tách vỏ

SAB0301-400 : 8 Dozens - 800g



HELIX LUCORUM SNAILS

Ốc sên Helix tách vỏ

SAB0301-401 : 8 Dozens - 800g



SNAIL SHELLS VERY LARGE

Vỏ ốc cỡ rất lớn

BOG0508-001: 340g



PREPARED SNAIL LARGE SIZE LUCORUM

Ốc sên chế biến cỡ lớn

BOG0302-001: 89g (12pcs)



PREPARED SNAIL VERY LARGE SIZE LUCORUM

Ốc sên chế biến cỡ rất lớn

BOG0302-002: 500g (48pcs)



BUTTER ROLL GARLIC AND PARSLEY STUFFING

Bơ nhồi tỏi và mùi tây

BOG0402-001: 200g

OTHER DRY PRODUCTS



SAFFRON

Nhụy hoa nghệ tây
FAY0704-321 : 10g



SAFFRON POWDER

Bột nhụy hoa nghệ tây
FAY0704-320 : 10g



SPIGOL "ESPIG BONNES EPICES"

Bột ớt
FAY0704-325 : 100g



HARISSA

Sốt ớt
0704-316 : 70g



POMEGRANATE MOLASSES

Mật lựu
FAY0603-001: 410g



CHICKPEA FLOUR

Bột đậu gà
FAY0604-110 : 1kg



TAHINI PASTE

Sốt mè
FAY0706-001 : 907g
GOU0603-102: 1kg



KADAIF ANGEL HAIR PASTA

Mì sợi
FAY0902-104 : 500g



FAY0902-105 : 500g



BRICK LEAVES

Bánh tráng
FAY0902-101 : 170g



DRY APPLE RING

Táo chế biến
GOU0503-205 : 1kg



PÂTE D'AMANDE BLANCHE 23%

Bột hạnh nhân
FAY0601-002 : 6kg



FILLO PASTRY KANAKI

Bánh tráng Kanaki
FAY0902-102 : 450g





AJI ROCOTO PASTE

Tương ớt

GOU0706-209: 212g



AJI PANCA PASTE

Tương ớt

GOU0706-207: 212g



AJI AMARILLO PASTE

Tương ớt

GOU0706-208: 212g





BAKED BEANS IN TOMATO SAUCE

The Technology Behind Canned Food Works In A Similar Way To The Vacuum In Outer Space

A vacuum is created using heat, then the tin is sealed hermetically and goes through the retort sterilisation process, a means of high pressure cooking that sterilises the contents of the can.

Like in space, the absence of air results in an absence of life, hence food can last for years without the need for preservatives or chemicals.

Canned food is not only the safest means of conserving food, it is regarded by scientists as the best means to protect most nutrients, especially those sensitive to air oxidation, like vitamins or Omega-3.

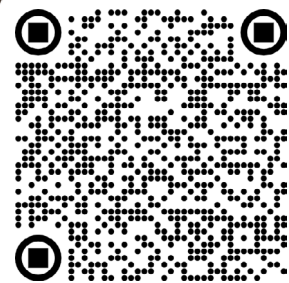
All ingredients: NON GMO



BAKED BEAN IN TOMATO SAUCE

Đậu sốt cà chua

DUC0706-001 : 425g



SCAN ME

NO PRESERVATIVES, NO ADDED MSG AND NO GMOS IN ALL ITS CANNED FOODS.



100% AUTHENTIC SPANISH PRODUCTS

Our Spanish products are 100% authentic as they transmit the flavours of our rich cuisine, the smell of our land, the light of our sun, the joy of our parties along with the warmth of our people. Our Brand evokes legibility and modernity, creating the only multi-category market offer. We meet your needs whilst constantly innovating to enhance the retail outlets of our customers. Values such as tradition are our north at Plaza del Sol, providing security to our costumers.





TUNA CHUNK IN OLIVE OIL

Cá ngừ ngâm dầu

PDS0301-001 : 180g



ALIOLI SAUCE JAR

Sốt tỏi

PDS0507-001 : 180g



CAPERS IN VINEGAR

Nụ bạch hoa ngâm giấm

PDS0507-008 : 110g

PDS0507-002 : 1.4kg



LEMON JUICE MURCIA

Nước ép chanh

PDS1103-001 : 280ml



BOILED CHICKPEAS CRISTAL JAR

Đậu gà luộc

PDS0507-004 : 540g



OLIVES STUFFED WITH ANCHOVIES

Oliu nhồi cá cơm

PDS0507-005 : 280g



OLIVES STUFFED WITH PEPPER

Oliu nhồi ớt

PDS0507-006 : 280g



GHERKINS

Dưa chuột ngâm

PDS0507-007 : 350g



WHOLE PIQUILLO PEPPERS

Ớt Piquillo

PDS0507-003 : 290g

NEW CHIPS



POTATO CHIPS ORIGINAL

Khoai tây chiên vị nguyên bản

PDS0803-102: 40g



POTATO CHIPS BLACK TRUFFLE

Khoai tây chiên vị
nấm truffle đen

PDS0803-101: 40g

PDS0803-105: 115g



POTATO CHIPS JAMON SPANISH HAM

Khoai tây chiên
vị thịt heo muối

PDS0803-103: 115g



POTATO CHIPS CHILI & LIME

Khoai tây chiên vị ớt & chanh

PDS0803-104: 115g



POTATO CHIPS BLACK OLIVES

Khoai tây chiên vị ô liu đen

PDS0803-106: 115g





SALT & SPICE VIET NAM

The fervent sun and calm coastal winds of Bac Lieu create a unique sea-salt with a robust and authentic taste. Naturally formed sea salt crystals have been harvested for centuries by local artisans from Bac Lieu using traditional methods. Completely rugged and unrefined, your ultimate culinary complement. Our sea salt contains only natural elements and minerals.

BAC LIEU

With a history of over 100 years in the production of natural sea salt, the open terrain of Bac Lieu makes it an ideal place. The tropical evaporation temperatures of the seawater and the heat absorption of the soil offer excellent conditions and create a unique sea salt.

SUSTAINABILITY

Committed to the planet, sustainability is our pledge. Energy-neutral production methods by the sun and winds. Utilizing eco-friendly packaging, our ceramic pot can be re-filled or recycled. We use renewable and recycled materials to produce little to no environmental waste and minimize the usage of plastic for all our packaging



SCAN ME





SALT FLAKES

Muối

Sea-salt flakes in tube
MOD0704-004 : 250g
MOD0704-003 : 1kg



FLEUR DE SEL

Muối

Sea-salt crystals in ceramic pot
MOD0704-001 : 180g
MOD0704-002 : 500g



FIVE SPICES SEASONING

Muối ngũ vị

Sea-salt flakes in ceramic pot
MOD0704-006 : 100g



SEA SALT GRINDER

Muối

Sea-salt crystals, coarse
MOD0704-005 : 85g

SALT & SPICE GINDER



BLACK PEPPER & SALT GRINDER

Muối tiêu đen

Coarse sea salt from Bac Lieu mixed with Phu Quoc black peppers.
57%salt, 43%pepper
MOD0704-007 : 55g



WHITE PEPPER & SALT GRINDER

Muối tiêu trắng

Coarse sea salt from Bac Lieu mixed with Phu Quoc white peppers.
57%salt, 43%pepper
MOD0704-008 : 55g



RED PEPPER & SALT GRINDER

Muối tiêu hồng

Coarse sea salt from Bac Lieu mixed with Phu Quoc red peppers.
57%salt, 43%pepper
MOD0704-009 : 55g



CHILI SALT GRINDER

Muối

Coarse sea salt from Bac Lieu mixed with red hot chili flakes.
77%salt, 23%chili
MOD0704-010 : 55g



CITRUS GRINDER

Muối chanh

Coarse sea salt from Bac Lieu mixed with Long An lime peel.
85%salt, 15%lime peel
MOD0704-011 : 55g



BLACK PEPPER GRINDER

Tiêu đen

Finest hand-selected peppers from Phu Quoc, 100% black
MOD0704-012 : 55g



WHITE PEPPER GRINDER

Tiêu trắng

Finest hand-selected peppers from Phu Quoc, 100% white
MOD0704-013 : 55g



RED PEPPER GRINDER

Tiêu hồng

Finest hand-selected peppers from Phu Quoc, 100% red
MOD0704-014 : 55g



MIXED PEPPERS GRINDER

Tiêu hỗn hợp

Finest hand-selected peppers from Phu Quoc, 40%black, 30%white, 30%red
MOD0704-015 : 55g



SPICE DISPENSERS



CHILI POWDER

Bột ớt

Classic chili powder to enhance grilled meats and vegetables.

MOD0704-016 : 45g



FENNEL SEEDS

Hạt tiểu hồi

Fennel seeds are a must-have in your pantry. Suitable for meats, poultry and seafood.

MOD0704-022 : 35g



CORIANDER SEEDS

Hạt ngò

Coriander seeds are a delicious enhancement for your grilled meats and vegetables.

MOD0704-023 : 30g





BISCUITS FROM FRANCE



SCAN ME

La Mère Poulard has been baking greatness since 1888 always with natural local ingredients: eggs from free range hens, butter from hormones free cows. No preservatives, no artificial colors and no GMO. Best traditional and tasteful biscuits. La Mère Poulard recipes are unchanged since 1888, a secret key to our unmatched taste. Sablé is a delicious and delicate buttery biscuit melting in the mouth. Palet is a rich and savoury buttery shortbread delight. Caramel Biscuit is simply an irresistible golden and crispy caramel delicacy. Cookie is a gorgeous buttery cookie best taste ever for gourmets.



NEW

GALETTE D'ANNETTE PUR BEURRE BIO

Bánh quy galette



NEW

BULK COOKIES ECLAT CHOCOLAT

Bánh quy sô-cô-la



NEW

SMALL CHOCOLATE CHIP COOKIES

Bánh quy

BMP0803-115: 200g



(*) Kosher certificate

CARDBOARD BOX



PURE BUTTER FRENCH SHORTBREADS

Bánh quy bơ
BMP0803-111: 125g
8 biscuits/pack



ALL CHOCOLATE FRENCH SHORTBREADS

Bánh quy sô cô la
BMP0803-112: 125g
8 biscuits/pack



LEMON FRENCH SHORTBREADS

Bánh quy bơ chanh
BMP0803-113: 125g
8 biscuits/pack



GALETTE PURE BUTTER

Bánh quy bơ
BMP0803-114: 125g
8 biscuits/pack



CHOCOLATE CHIPS COOKIES

Bánh quy sô cô la
BMP0803-205: 200g
9 biscuits 22.2g/box
packaged individually



BUTTER BISCUITS

Bánh quy bơ
BMP0803-211: 145g



ALL CHOCOLATE COOKIES

Bánh quy sô cô la
BMP0803-206: 200g
9 biscuits 22.2g/box
packaged individually



APPLE CARAMEL COOKIES

Bánh quy táo và caramel
BMP0803-207: 200g
9 biscuits 22.2g/box
packaged individually



PURE BUTTER BISCUITS ASSORTMENT 6 VARIETIES

Bánh quy
BMP0803-302: 375g



PETIT BEURRE

Bánh quy
145g



SABLÉS - FRENCH BUTTER BISCUITS

Bánh quy
125g



CHOCOLATE CHIP SHORTBREAD 4 VARIETIES

Bánh quy
BMP0803-303: 750g

METAL TIN



CHOCOLATE CHIPS FRENCH COOKIES

Bánh quy sô cô la
BMP0803-208: 200g
9 biscuits 22.2g/box
packaged individually



ALL CHOCOLATE FRENCH COOKIES

Bánh quy sô cô la
BMP0803-209: 200g
9 biscuits 22.2g/box
packaged individually



APPLE CARAMEL FRENCH COOKIES

Bánh quy táo và caramel
BMP0803-210: 200g
9 biscuits 22.2g/box
packaged individually



GALETTE PURE BUTTER SHORTBREAD SALÉS

Bánh quy bơ
BMP0803-300: 300g





HOMEGROWN DRIED FRUIT & NUTS

Started in 2014 with the mission of bringing consumers in Vietnam convenient and healthy foods suitable for busy lives, Monsieur Luxe was born with a line of healthy snacks made from various types of snacks, nuts, dried fruits and nutritious whole grains. Monsieur Luxe's products are always processed to the strictest standards to keep their nutrition and natural flavors intact.

If you are wondering how to have a healthier body and a happier mind, you can start by changing your daily eating habits - the first step in the journey to understanding yourself. To contribute to making the world a better place Monsieur Luxe was created with the desire to accompany you on that journey, bringing that precious thing to you and your loved ones, because we all deserve it. deserve a healthy body and a happy mind.

We commit from every employee working at Monsieur Luxe to follow the strict production process according to the highest international standards to bring 100% plant-based snacks products made in Vietnam to priority. local materials, contributing to the protection of public health and the environment with messages about changing healthy lifestyles through a plant-based diet.



SCAN ME



IN PAPER BAG



DRIED APRICOTS

Mơ sấy dẻo

MOL0503-001 : 100g



DRIED MANGO

Xoài sấy dẻo

MOL0503-002 : 100g



DRIED BLACK RAISINS

Nho khô đen

MOL0503-003 : 100g



DRIED GOLDEN RAISINS

Nho khô vàng

MOL0503-004 : 100g



DRIED POMELO PEELS

Vỏ bưởi sấy dẻo

MOL0503-005 : 100g



DRIED CRANBERRIES

Nam việt quất sấy khô tự nhiên

MOL0503-006 : 100g



DRIED POMELO PEELS

Vỏ bưởi sấy dẻo

MOL0503-007 : 30g



DRIED MANGOES

Xoài sấy dẻo

MOL0503-008 : 30g



DELUXE TRAILMIX

Hỗn hợp các loại quả, Macca

MOL0601-004 : 100g



WHOLE ALMOND

Hạnh nhân

MOL0601-001 : 100g



DRIED WALNUTS

Hạt óc chó

MOL0601-002 : 100g



CASHEW ISLAND TRAILMIX

Hỗn hợp các loại quả, hạt điều

MOL0601-003 : 100g





OMEGA TRAILMIX

Hỗn hợp các loại hạt, quả bổ sung omega 3, 6, 9
MOL0601-005 : 100g



DEFENSE TRAILMIX

Hỗn hợp hạt sấy lạnh
MOL0601-006 : 100g



TROPICAL TRAILMIX

Hỗn hợp các loại quả, hạt với trái cây nhiệt đới
MOL0601-007 : 100g



CASHEW WITH CHILI & GARLIC

Hạt điều rang tỏi ớt
MOL0601-010 : 30g



WALNUT WITH CHILI & GARLIC

Hạt óc chó tẩm tỏi ớt
MOL0601-018 : 40g



CHICKPEA WITH CHILI & GARLIC

Đậu gà rang tỏi ớt
MOL0601-009 : 40g

IN RED BAG



DRIED PLUM

Mận khô sấy dẻo
800g (2*400g)



DRIED CRANBERRIES

Nam việt quất sấy khô tự nhiên
800g (2*400g)



GROUND ALMOND

Hạnh nhân xay
MOL0601-024: 800g (2*400g)



DRIED APRICOTS

Mơ sấy dẻo
800g (2*400g)



BLACK RAISIN

Nho khô đen
800g (2*400g)



BROWN RASIN

Nho khô nâu
800g (2*400g)





PAPAYA

Đu đủ sấy dẻo
800g (2*400g)



DRIED FIGS

Sung Mỹ khô
800g (2*400g)



RED WALNUT WITH SHELL

Hạt óc chó nguyên vỏ
MOL0601-023 : 800g (2*400g)



CASHEW NUTS ROASTED

Hạt điều rang
MOL0601-025: 800g (2*400g)



SHELLED WALNUT

Hạt óc chó không vỏ
MOL0601-027 : 800g (2*400g)



MACADAMIA A

Hạt mắc ca
MOL0601-026 : 800g (2*400g)



PUMPKIN SEED

Hạt bí xanh
MOL0601-028 : 800g (2*400g)



SUNFLOWER SEED

Hạt hướng dương
MOL0601-029 : 800g (2*400g)



ROLLED OAT IN BAG

Yến mạch cán dẹt
MOL0601-033 : 800g (2*400g)



CASHEW NUTS NATURAL RAW

Hạt điều nguyên vỏ lựa
MOL0601-030 : 800g (2*400g)



CHICKPEA WITH CHILI & GARLIC

Đậu gà tỏi ớt
MOL0601-031 : 800g (2*400g)



CASHEW WITH CHILI & GARLIC

Hạt điều vị tỏi ớt
MOL0601-032 : 800g (2*400g)



IN SQUARE BOX



DRIED APRICOTS

Mơ sấy dẻo

MOL0503-009 : 100g



DRIED MANGO

Xoài sấy dẻo

MOL0503-010 : 100g



DRIED BLACK RAISINS

Nho khô đen

MOL0503-011 : 100g



DRIED GOLDEN RAISINS

Nho khô vàng

MOL0503-012 : 100g



DRIED POMELO PEELS

Vỏ bưởi sấy dẻo

MOL0503-013 : 100g



DRIED CRANBERRIES

Nam việt quất sấy khô

MOL0503-014 : 100g



WHOLE ALMOND

Hạnh nhân tươi nguyên vỏ

MOL0601-011 : 100g



CASHEW ISLAND TRAILMIX

Hỗn hợp các loại quả hạt

MOL0601-012 : 100g



TROPICAL TRAILMIX

Hỗn hợp các loại quả, hạt với trái cây nhiệt đới tự nhiên

MOL0601-016 : 100g



DELUXE TRAILMIX

Hỗn hợp các loại quả, hạt với hạt Macadamia cao cấp Úc

MOL0601-013 : 100g



DEFENSE TRAILMIX

Hỗn hợp hạt sấy lạnh

MOL0601-015 : 100g



IN GLASS JAR



DRIED PASSION FRUIT

Chanh dây sấy dẻo
MOL0503-025 : 55g



DRIED MANGOES LESS SUGAR

Xoài sấy dẻo
MOL0503-026 : 60g



MANGO WITH CHILI SALT

Xoài muối ớt
MOL0503-027 : 60g



SILK CASHEW

Điều lụa rang chín
MOL0601-034 : 50g



DRIED CASHEWS WITH GARLIC AND CHILI

Hạt điều tỏi ớt
MOL0601-035 : 60g



ALMOND WITH CHEESE

Hạnh nhân phô mai
MOL0601-036 : 60g

GIFT BOX COMBO



SIGNATURE COMBO

Combo Tinh Hoa

Táo Đỏ Kẹp Ốc Chó/Walnut Stuffed Jujube, Xoài Sấy Dẻo/ Dried Mango, Đậu Gà Tỏi Ớt/ Chili Garlic Chickpeas.



DELIGHT COMBO

Combo Hoàn Mỹ

Chanh Dây Sấy Dẻo/ Dried Passion Fruit, Đậu Gà Tỏi Ớt/ Chili Garlic Chickpeas, Hỗn Hợp Hạt Trái Omega Mix/ Omega Trail Mix



FRESH COMBO

Combo Tươi Mới

Xoài Sấy Dẻo/ Dried Mango, Chanh Dây Sấy Dẻo/ Dried Passion Fruit, Đậu Gà Tỏi Ớt/ Chili Garlic Chickpeas.



EXTASE COMBO

Combo Hạnh Phúc

Xoài Sấy Dẻo/ Dried Mango, Chanh Dây Sấy Dẻo/ Dried Passion Fruit, Hỗn Hợp Hạt Trái Deluxe/ Deluxe Trail Mix.



MAP OF ORIGIN





VEGETABLES & ALTERNATIVE PROTEIN



ON ORDER

3-days delivery in Ho Chi Minh,
approximately 5-6 days for other
Classic Fine Foods branches

FRESH VEGETABLES



GREEN BRUSSELS SPROUTS

Bắp Cải Baby

Origin: Australia, Belgium
KOJ0505-001: ~1kg



BABY SPINACH

Rau Chân Vịt Baby

Origin: Australia
KOJ0505-002: 100g



BABY SALAD MIX

Rau Xà Lách Baby hỗn hợp

Origin: Australia
KOJ0505-003: 100g



BABY SALAD MIX

Rau Xà Lách Baby hỗn hợp

Origin: Australia
KOJ0505-004: 120g



WHITE ENDIVE

Rau Diếp Xoăn Endive Trắng

Origin: Australia, Belgium
KOJ0505-007: ~1kg



ARTICHOKES

Bông Atiso

Origin: Australia, Spain
KOJ0505-008: 350g



BABY ROCKET LEAVES

Rau Xà Lách Baby Rocket

Origin: Australia
KOJ0505-009: 100g



COS HEARTS

Xà Lách

Origin: Australia
KOJ0505-032: 300g



BROCCOLI

Bông Cải Xanh

Origin: Australia
KOJ0505-010: 200g
KOJ0505-027: ~1kg



CELERY

Cần Tây

Origin: Australia
KOJ0505-012: 800g



BANANA SHALLOTS

Hành Banana

Origin: Netherlands
KOJ0505-017: 500g



GARLICS

Tỏi Khô

Origin: Spain
KOJ0505-020: 250g



YELLOW ONIONS

Hành Tây Vàng

Origin: Netherlands
KOJ0505-011: 500g



RED ONIONS

Hành Tây Tím

Origin: Netherlands
KOJ0505-016: 500g



GREEN ASPARAGUS

Hành Tây Tím

Origin: Netherlands
KOJ0505-013: 500g



GREEN CABBAGE

Hành Tây Tím

Origin: Netherlands
KOJ0505-029: ~1kg



YELLOW LEMONS

Chanh Vàng

Origin: Egypt

KOJ0505-021: 500g



RED CABBAGE

Bắp Cải tím

Origin: Australia, Belgium

KOJ0505-026: ~1kg



WOMBOK - AUSTRALIA

Cải Thảo Baby Bambino

Origin: Australia

KOJ0505-030: 500g



WHITE ASPARAGUS

Măng Tây Trắng

Origin: Peru

KOJ0505-014: 500g



WHITE CABBAGE

Bắp Cải Trắng

Origin: Belgium

KOJ0505-025: ~1kg



SAVOY CABBAGE

Bắp Cải Savoy

Origin: Australia, Belgium

KOJ0505-024: ~1kg



RED ENDIVE

Rau Diếp Xoăn Endive Đỏ

Origin: Belgium

KOJ0505-022: ~1kg



CAULIFLOWER

Bông Cải Trắng

Origin: Australia

KOJ0505-028: ~1kg



BABY ONIONS

Hành Baby

Origin: Netherlands

KOJ0505-005: 350g



SWEET CORN

Bắp Ngọt

Origin: Australia

KOJ0505-031: 500g



POINTED CABBAGE

Bắp Cải tím

Origin: Australia, Belgium

KOJ0505-023: ~1kg



LEEKS

Tỏi Tây

Origin: Australia

KOJ0505-011: 300g



ORANGE CAULIFLOWER

Bông cải Vàng

KOJ0505-037: ~1kg



PURPLE CAULIFLOWER

Bông cải Tím

KOJ0505-038: ~1kg



FRESH MORELS

Nấm Morel tươi

FAY0505-103



PORTOBELLO LARGE

Nấm Portobello cỡ lớn

FAY0505-101: 2kg/case



GREEN ASPARAGUS

Măng tây xanh

FAY0505-195: CAL 26/30



WHITE ASPARAGUS

Măng tây trắng

FAY0505-121: CAL 16/22
FAY0505-200: CAL 26/30



ASPARAGUS WHITE CAL XL

Măng tây trắng cỡ XL

FAY0505-114:
10 Bunches x 500gr

ON ORDER



FRESH VEGETABLES

FROM CLASSIC FINE FOODS RUNGIS (FRANCE)

HO CHI MINH



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customerservice@classicfinefoods.com.vn

HA NOI



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PHU QUOC



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NHA TRANG



+84 832 000 081



nhatrang.deli@classicfinefoods.com.vn

CONTACT US TO HAVE FULL LIST OF FRESH VEGETABLE FROM FRANCE



CHERRY TOMATOES FROM FRUTICA SEEDS

NEW

Queen Hokkaido is on a mission to bring high-quality food experiences with Japanese tomatoes. They strive to meet the needs of consumers and maintain sustainability in the production process, minimizing negative impacts on nature and preserving ecological balance.

Queen Hokkaido fruit tomatoes are cultivated from Frutica seeds, 100% sourced from Japan. Not only does Queen Hokkaido have the perfect taste of a fruit that can be eaten straight like a fruit, but it also contains an astonishing amount of nutrients, much higher than regular tomatoes. Sweetness level (brix) >10, twice that of normal tomatoes, equivalent to sweet fruits.



**CHERRY RED HOKKAIDO
TOMATO FURTICA SWEET**
Cà chua cherry
HAD0505-001 : 250g



**CHERRY RED HOKKAIDO
TOMATO FURTICA SWEET**
Cà chua cherry
HAD0505-002 : 500g



**CHERRY RED HOKKAIDO
TOMATO FURTICA SWEET**
Cà chua cherry
HAD0505-003 : 150g



Darégál
LE+Taste



FROZEN AROMATIC HERBS

NEW

"Carefully chosen, nurtured, and harvested at the peak of maturity, Darégál aromatic herbs embody the outcome of precise control over agricultural processes. These herbs epitomize a harmonious fusion of flavors, maintaining the full spectrum of organoleptic qualities found in fresh aromatic herbs. This commitment to excellence results in LE+Taste: an offering that delights with exceptional visual appeal, enticing aroma, and rich flavor.

Our commitment to quality extends to guaranteeing microbiological integrity, ensuring a GMO-free product, and meticulously monitoring pesticide residues and heavy metals. The use of IQF freezing ensures optimal fluidity, while maintaining homogeneity and regularity in product quality. Our packaging is thoughtfully designed to accommodate various usage preferences, ensuring a seamless experience with our aromatic herbs"





BASIL
Quế tây
 DAR0506-011 : 250g



CHERVIL
Ngò rí tây
 DAR0506-001 : 250g



CHIVES FROM BRITTANY (FR)
Hành tăm
 DAR0506-002 : 250g



CORIANDER
Ngò rí
 DAR0506-008 : 250g



PARSLEY FROM BRITTANY (FR)
Mùi tây
 DAR0506-003 : 250g



SHALLOTS FROM BRITTANY
Hành tím
 DAR0506-005 : 250g



SPEARMINT
Bạc hà
 DAR0506-006 : 250g



TARRAGON
Ngải giấm
 DAR0506-007 : 250g



DILL
Thì là
 DAR0506-009 : 250g



IQF ANDALUSIAN GARLIC GRANULES
Tỏi băm
 DAR0506-004 : 250g





FLASH FROZEN VEGETABLES

Bonduelle is a French family-run company and is the current world leader in ready-to-use vegetables, in all their forms. Founded in 1853 by Louis Bonduelle, our group provides over 100 countries with vegetables that are preserved using natural processes, in line with the fundamental values at the base of the company's creation and development.

- FROZEN PRE-COOKED STEAMED VEGETABLES.
- ENERGY, QUALITY, TASTE & YIELD.
- READY TO EAT.
- TIME SAVING.
- GUARANTEE: SAFETY, QUALITY & CONSISTENCY
- COLORFUL AND NATURAL VEGETABLES.
- ORIGINAL FLAVOR PRESERVED.
- PERFECT PRESENTATION.



SCAN ME

**TO BE THE WORLD LEADER IN HEALTHY
LIVING THROUGH VEGETABLES**



FOOD SERVICE FROZEN RAW IQF VEGETABLE RANGE



ARTICHOKE BOTTOM

Đài Atiso đông lạnh

BON0505-201 : 2.5kg



LEAF SPINACH IN STEAK

Cải bó xôi nguyên lá

BON0505-219 : 2.5kg



CHOPPED SPINACH IN STEAK

Bó xôi băm nhuyễn

BON0505-200 : 1kg



CELERY PUREE

Cần tây nghiền nhuyễn

BON0505-210 : 2.5kg



BRUSSEL SPROUT

Bắp cải

BON0505-212 : 150pc/
bag 2.5kg



VERY FINE GREEN PEAS

Đậu hà lan

BON0505-216 : 2.5kg



BROCOLIS 25-40

Bông cải

BON0505-229 : 2.5kg

RETAIL FROZEN VEGETABLE RANGE



BRUSSEL SPROUT

Bắp cải Brussel

BON0505-211 : 400g



VERY FINE GREEN PEA

Đậu hà lan

BON0505-215 : 400g



FAVA BEAN

Đậu tằm

BON0505-204 : 1kg



WHOLE LEAF SPINACH

Cải bó xôi nguyên lá

BON0505-112 : 1kg



RUSTIQUE MIX

Hỗn hợp rau củ xào đông lạnh

BON0505-106 : 750g

Pan fried potatoes, mushroom,
boletes, cooked with shallot &
parsley



PARISIAN MIX

Hỗn hợp rau củ xào đông lạnh

BON0505-105 : 750g

Pan fried potatoes, mushroom,
green beans cooked with bacon





METRO

Chef



NEW

FROZEN VEGETABLE FROM FRANCE

The Metro chef brand is the company's own product available worldwide. This brand was built on dedication, passion, and knowledge. Metro chefs promise very high quality, which is in compliance with strict quality standards. The products are designed, developed, and produced in collaboration with professionals and are thoroughly tested by chefs in test kitchens.



SCAN ME



AVOCADO HALVES

Bơ cắt nửa

MET0502-001 : 1kg



SPINACH LEAFES PORTIONED

Cải bó xôi

MET0506-100 : 2.5kg



PEAS EXTRA FINE

Đậu hà lan

MET0506-107 : 2.5kg



SPINACH CHOPPED PORTIONS

Cải bó xôi băm nhỏ

MET0506-102 : 2.5kg



RED CURRANT

Quả lý chua đỏ

MET0502-004 : 1kg



CHESTNUTS

Hạt dẻ

MET0502-005 : 1kg



BLUEBERRIES

Việt quất

MET0502-011 : 1kg



MXED RED FRUITS

Hỗn hợp quả mọng đỏ

MET0502-002 : 1kg



SOUR CHERRIES

Cherry chua

MET0502-003 : 1kg



CRANBERRIES

Nam việt quất

MET0502-006 : 1kg



APRICOT HALVES

Trái mơ cắt nửa

MET0502-009 : 1kg



STRAWBERRY IQF

Dâu tây

MET0502-020 : 1kg



NEW



NEW

GUACAMOLE

Sốt Bơ

MET0507-004 : 1kg



NEW

CUBED AVOCADO

Bơ cắt khối

1kg

OTHERS



DICED & COOKED JERUSALEM ARTICHOKE

Củ cúc vụ cắt hạt lựu

FAY0506-001 : 1kg



DICED FRZ CELERY

Củ cần tây cắt hạt lựu

FAY0506-002 : 2.5kg



9X9 FRENCH FRIES

Khoai tây chiên

MET0506-001 : 2,5kg



NEW

BREADED ONION RINGS

Hành tây tẩm bột

MET0506-004 : 1kg



KOKIRIKI

THE INCREDIBLE PLANT-BASED

Kokiriki is revolutionizing the food industry with their delicious plant-based products. Utilizing three state-of-the-art production lines, they create a range of mouthwatering alternatives to meat. Their secret? A remarkable blend of peas, millet, acacia, chicory, manioc, soya, potatoes, and radishes. But it's not just about taste – Kokiriki is driven by a nutritional philosophy.



PLANT BASED CHEDDAR NUGGETS

Nugget phô mai Cheddar chay
KOK0501-001 : 200g



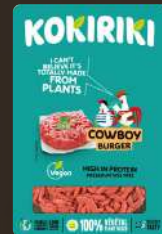
PLANT BASED SWISS CHEESE NUGGETS

Nugget phô mai Thụy Sĩ chay
KOK0501-002 : 200g



PLANT BASED SWISS SCHNITZEL

Thịt heo chiên xù chay
KOK0501-003 : 100g*2



PLANT BASED COWBOY BURGER

Thịt bò chay
KOK0501-004 : 113g*2



PLANT BASED TOONA LEMON & BASIL

Cá ngừ chay vị
Chanh & quế tây
KOK0501-005 : 113g*2



VEGAN SPECIALTY VEG MOZZ STICK

Phô mai que thuần chay
KOK0501-007: 200g



VEGAN SPECIALTY VEG CHICK'N CRISPY TENDERS

Gà chiên thuần chay
KOK0501-008: 200g



VEGAN SPECIALTY VEG CHICK'N CHUNKS INDIAN

Gà chay miếng vị Ấn Độ
KOK0501-009: 150g



VEGAN SPECIALTY VEG K'MEMBERT

Phô mai Camembert
thuần chay
KOK0501-006: 175g

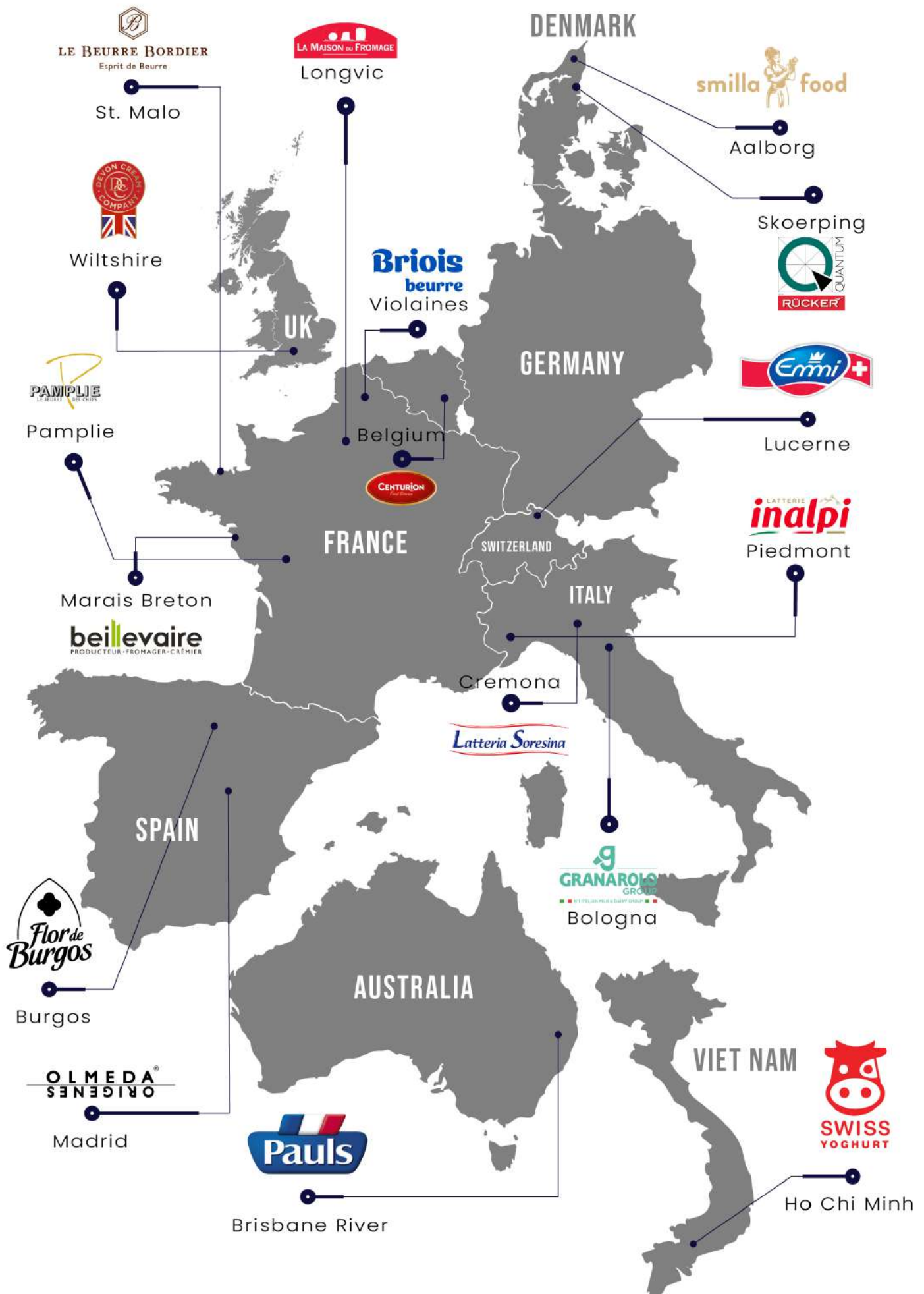


PLANT BASED VEG NUGGET

Gà viên thuần chay
200g



MAP OF ORIGIN



A photograph of dairy products. In the foreground, a large wedge of yellow cheese sits on a dark, textured surface. Behind it, a white bowl contains a pat of butter. In the background, a glass of white milk is visible. The word "DAIRY" is overlaid in white, bold, sans-serif capital letters in the center of the image.

DAIRY

beillevaire
PRODUCTEUR • FROMAGER • CRÉMIER

NEW

A TASTE OF TRADITION

"Beillevaire is a french dairy company that have been working for more than 40 years to highlight professions in the milk production chain.

Our four fundamental skills are manufacturing, refining, product discovery and sales." Discover a world of artisanal cheeses, crafted using traditional techniques. From creamy soft cheeses with bloomy or washed-rind, to tangy goat cheeses and firm pressed varieties, Beillevaire selection offers a diverse range of flavors and textures. Each cheese represents a unique heritage and a passion for culinary excellence. "Respect the milk and the actors in its production chain is the guarantee of a quality, delicious and authentic final product."



SEMI HARD & HARD CHEESE



COMTE 4-6 MOIS PRIMEUR AOP

BEV0401-118 : ~2.5kg



COMTE 12M FRUITE AOP

BEV0401-102 : ~2.5kg



COMTE 24M GRANDE GARDE AOP

BEV0401-103 : ~2.5kg



COMTE 30M TRES GRANDE GARDE AOP

BEV0401-104 : ~2.5kg



MEULE DES ALPES

BEV0401-119 : ~2.5kg



SECRET DU COUVENT

BEV0401-124 : ~1.8kg



TOMME AUX 7 FLEURS

BEV0401-115 : ~1kg



TOMME BRULEE

BEV0401-117 : ~750g



FLEUR D'ESPELETTE

BEV0401-116 : ~780g



RONCEVAUX

BEV0401-106: ~1kg



OSSAU IRATY AOP

BEV0401-112 : ~1kg



MIMOLETTE EXTRA VIEILLE 18M

BEV0401-107 : ~3.6kg





MORBIER AOP
BEV0401-109: ~1.6kg



**RACLETTE SELECTION
GRAND CRU AOP**
BEV0401-110 : ~2.5kg



REBLOCHON FERMIER DE THONES AOP
BEV0401-111 : ~560g



BLUE CHEESE



BLEU DE SEVERAC AOP
BEV0401-121 : ~965g



BLEU D'Auvergne AOP
BEV0401-123 : ~2.5kg



FOURME DAMBERT AOP
BEV0401-105: ~2kg



GOAT & SHEEP CHEESE



CROTTIN DE CHAVIGNOL AOP
BEV0401-005 : 60g



SAINTE MAURE DE TOURAINE AOP
BEV0401-006 : 250g



**BRIN DAMOUR AUX HERBES /
FLEUR DU MAQUIS**
BEV0401-113 : ~580g



**BUCHE DE CHEVRE DU MARAIS
POITEVIN AOP**
BEV0401-122 : ~1kg



LONG BLANC
BEV0401-008 : 170g



LONG CENDRE
BEV0401-009 : 170g





POULIGNY SAINT PIERRE AOP

BEV0401-013 : 250g



SELLES SUR CHER AOP

BEV0401-014 : 150g



VALENCAY AOP

BEV0401-012 : 250g



SAINT HERAY

BEV0401-010 : 180g



FETA AOP

BEV0401-011 : 150g

SOFT CHEESE



MINI BRILLAT SAVARIN

BEV0401-001 : 250g



MINI TRIPLE CREME SUMMER TRUFFLE 1.5%

BEV0401-002 : 280g



MACHECOULAIS WITH BLACK TRUFFLE 4.5%

BEV0401-003 : 140g



CAMEMBERT DE NORMANDIE BONCHOIX AOP

BEV0401-004 : 250g



CAMEMBERT LAIT CRU AOP

BEV0401-015 : 240g



BRUN DE NOIX

BEV0401-114 : ~450g





**P'TIT PAVE DU GOIS/
CARRE DE L'EST**
BEV0401-007 : 200g



SAINT NECTAIRE FERMIER AOP
BEV0401-108 : ~1.7kg



**BRIE GRAND MORIN WITH
SUMMER TRUFFLE 2.6%**
BEV0401-101 : ~4kg



BRIE DES MORINS
BEV0401-127 : ~3.5kg



BRIE DE MEAUX AOP
BEV0401-100 : ~1.5kg



BRIE MAUBERT (COW)
BEV0401-129: 1kg



BRIE DE NANGIS (COW)
BEV0401-130: ~1.3kg



**BRIE DE NANGIS WITH
SUMMER TRUFFLE (COW)**
BEV0401-128: ~1.5kg

BUTTER



**UNSALTED BUTTER
PASTEURISED MILK PLAIN**
BEV0402-001 : 125g*8



**SALTED BUTTER PASTEURISED
MILK SLIGHTLY SALTED**
BEV0402-002 : 125g*8



**SALTED BUTTER PASTEURISED MILK
SLIGHTLY SALTED
WITH SALT CRYSTALS**
BEV0402-003 : 125g*8



**SALTED BUTTER
PASTEURISED SEAWEED**
BEV0402-004 : 125g*6



**SALTED BUTTER PASTEURISED MILK
PIMENT ESPELETTE**
BEV0402-005 : 125g*4



**SALTED BUTTER PASTEURISED
MILK PEPPER**
BEV0402-006 : 125g*4





SALTED BUTTER WITH LOBSTER OIL

BEV0402-007 : 48g*8



SALTED BUTTER WITH CAVIAR

BEV0402-008 : 48g*8



SALTED BUTTER WITH TRUFFLES

BEV0402-009 : 48g*8



SALTED BUTTER PASTEURISED MILK SLIGHTLY SALTED

BEV0402-011 : 20g*50



SALTED BUTTER PORTION PASTEURISED PIMENT D'ESPELETTE

BEV0402-014 : 20g*50



SALTED BUTTER PORTION PASTEURISED PEPPER

BEV0402-015 : 20g*50



UNSALTED BUTTER MOTTE PASTEURISED MILK

BEV0402-100 : 3kg

PORTION BUTTER



SALTED BUTTER SPECIFIC SHAPE

BEV0402-101 : 1kg



UNSALTED BUTTER SPECIFIC SHAPE MILK

BEV0402-102 : 1kg



BUTTER SPECIFIC SHAPE SLIGHTLY SALTED

BEV0402-103 : 1kg

BUTTER MILK



BUTTER MILK - LAIT RIBOT

BEV0404-001 : 1l



MAISON BORDIER

ARTISANAL BUTTER FROM FRANCE

Jean-Yves Bordier became a butter artisan in St. Malo in Brittany in 1985, acquiring La Maison du Beurre creamery, founded in 1927. He discovered the art of kneading butter, a traditional 19th century method, that he perfected using the time-honored gestures of past butter artisans, which guarantees the quality of his great butters.

He has developed techniques to pound and shape butter and has passed on his know-how to his team. Little by little, major French and foreign chefs have become his most faithful clients. A silky texture, aromatic complexity, a light dusting of salt, a smart balance of flavors and a pleasure to carry out the desires of each chef: this is what Jean-Yves Bordier is all about!



SCAN ME

FLAVORED BUTTER - INDIVIDUAL SHAPE



PYRAMID WITH FLAT TOP

20g - 25g - 30g
20g : 25 pcs
25g and 30g : 30 pcs



ROUND AND SQUARE

20g - 30g
30 pcs



PETITS SUISSES = CYLINDER

20g - 25g - 30g
25 pcs



PYRAMID WITH POINTY TOP

20g - 25g
15 pcs

WHEN MY BUTTER CRIES, IT MEANS IT IS SINGING!
WHEN MY BUTTER SINGS, IT MEANS IT IS CRYING!

FLAVORED BUTTER



UNSALTED BUTTER

Bơ lạt

FAY0402-006 : 125g



SEAWEED BUTTER

Bơ vị rong biển

FAY0402-005 : 125g



YUZU BUTTER

Bơ vị thanh yên

FAY0402-002 : 125g



CHURNED BUTTER SALTED

Bơ muối nhẹ

FAY0402-003: 125G



CHURNED BUTTER SALTED WITH ESPELETTE PEPPER

Bơ muối xông khói

FAY0402-007: 125G



CHURNED BUTTER SALTED WITH SMOKED SALT

Bơ ớt cay

FAY0402-008: 125G



UNSALTED ROUND SHAPE

Bơ lạt

FAY0402-013 : 20g
(30pcs/box)



SEA SALT ROUND SHAPE

Bơ mặn

FAY0402-105 :
20g (30pcs/box)



CHURNED SEA SALT BUTTER

Bơ mặn

FAY0402-105 : 20g

FAY0402-018 : 20g*15



SEAWEED BUTTER

Bơ vị rong biển

FAY0402-110 : 20g

CHEESE



NEW

CREMEUX BOURGOGNE AROMATISE A LA TRUFFE

200g



NEW

MIMOLETTE VIEILLE 18/24 MOIS

3.5kg



NEW

GOUDA A LA TRUFFE

8kg



COURONNE DE TOURAINE

170g



BRIE DE MEAUX A LA TRUFFE ETE 3%

~3.8kg



TIMANOIX

300g





CHEESE EXPERTISE FROM FRANCE

La Maison du Fromage is an exclusive brand that promotes French cheese expertise. It is made up of a wide range of cheese references that demonstrate the excellence of the brand's suppliers and bring together great classics but also rarer products. La Maison du Fromage wishes to promote not only the whole sector but also the work of passionate producers committed to quality, the land, and history. La Maison du Fromage also has references which extend beyond the borders of France, always hand in hand with authenticity and cheese expertise.

La Maison du Fromage's quality is guaranteed by rigorous and regular quality control throughout the year. In order to ensure irreproachable quality of the cheeses, follow-up tests are carried out on new cheeses as well as quality checks for current products. Judged on all organoleptic criteria, cheeses are carefully studied to ensure and offer products that meet customer expectations. Once the products are listed, each cheese of the brand will be monitored two to three times a year.



SCAN ME





ROCAMADOUR

MDF0401-011 : 35g

Raw goat's milk, soft cheese
Ageing process: 6 days min.
22% fat content

Origin: Quercy



MAROILLES SORBAIS

MDF0401-012 : 575g

Pasteurised cow's milk, soft cheese with washed rind
Ageing process: 21 days min.
26% fat content

Origin: Thiérache



FOURME D'AMBERT

MDF0401-003 : ~1.2kg

Raw cow's milk, blue cheese
Ageing process: 30 days min.
29% fat content

Origin: Auvergne



PONT-L'ÉVÊQUE

MDF0401-014 : 360g

Pasteurised cow's milk, soft cheese with washed rind
Ageing process: 18 days min.
22% fat content

Origin: Normandy



CAMEMBERT DE NORMANDIE

MDF0401-013 : 250g

Raw cow's milk, soft cheese with a flowery rind
Ageing process: 22 days min.
22% fat content

Origin: Normandy



BRILLAT SAVARIN RIPENED

MDF0401-015 : 500g

Pasteurised cow's milk, soft-ripened cheese with bloomy rind
Ageing process: 28 days min.
30% fat content

Origin:



COMTÉ

MDF0401-020 : 800g
MDF0401-021 : 800g

Raw cow's milk, pressed cooked cheese
Ageing process: 12 or 24 months
35% fat content

Origin: Franche-Comté



TOMME DE SAVOIE IGP

MDF0401-022 : 1.5kg

Raw whole cow's milk, un-cooked pressed cheese
Ageing process: 50 days min.
29% fat content

Origin: Savoy



CHAOURCE

MDF0401-016 : 500g

Raw cow's milk, soft-ripened cheese
Ageing process: 2-4 weeks.
50% fat content

Origin: Champagne-Ardenne





TETE DE MOINE

MDF0401-024 : 800g

Raw cow's milk, half-cooked or semi-hard pressed cheese
Ageing process: 75 days min.
36% fat content

Origin: Switzerland



BLEU D'Auvergne

MDF0401-029 : 1.4kg

Raw cow's milk, blue-veined cheese
Ageing process: Designation is granted 28 days minimum after adding rennet
26% fat content

Origin: Auvergne



BRIE DE MEAUX

MDF0401-028 : 1.5kg

Raw cow's milk, soft cheese with a flowery rind
Ageing process: 5-6 weeks = 1/2 matured
23% fat - 1/2 matured

Origin: Savoy



ROQUEFORT

MDF0401-025 : 1.4kg

Raw sheep's milk, blue-veined cheese
Ageing process: 14 days in a natural cave and at least 4 months maturing in a refrigerated room
32% fat content

Origin: Midi-Pyrénées



CANTAL ENTRE DEUX

MDF0401-027 : 1.1kg

Raw cow's milk, uncooked pressed cheese with natural rind
Ageing process: 90 to 210 days min.
30% fat content

Origin: Auvergne



MORBIER

MDF0401-002 : ~1kg

Raw cow's milk, uncooked pressed cheese
Ageing process: 45 days min.
29% fat content

Origin: Franche-Comté



EPOISSES

MDF0401-017 : 250g

Raw cow's milk, soft with washed rind cheese
Ageing process: 29 days.
24% fat content

Origin: Bourgogne



LIVAROT

MDF0401-018 : 450g

Pasteurized cow's milk, soft with washed rind cheese
Ageing process: 29 days.
24% fat content

Origin: Normandy





BRIE POINTE

FAY0401-050 : 200g



BRIE 60%

FAY0401-051 : 1kg



CAMEMBERT PASTEURISED

FAY0401-052 : 240gx3



EMMENTAL FRENCH SHREDDED

FAY0401-054 : 200g



EMMENTAL SHREDDED 29% MG

FAY0401-055 : 1kg



GOAT CHEESE LOG

FAY0401-056 : 1kg



CAMEMBERT BIO 8 PORTIONS 24%

FAY0401-060 : 250g



OSSAU IRATY PRIMEUR AOP

FAY0401-058 : ~1.5kg



GORGONZOLA DOLCE DOP

FAY0401-059 : ~1.5kg



CROTTIN DE CHÈVRE

FAY0401-053 : 60gx2



FONDUE CHEESE

FAY0401-057 : 400g



CENTURION IQF BRIE SLICE

Phô mai Brie cắt lát
1kg



SPANISH CHEESE

Strong business and personal ethics are a core value of Olmeda Origenes and our relationship with suppliers and importers is based on loyalty, honesty and mutual generosity. We are also committed to preserving Spanish rural areas, their environment and support sustainable growth. We are associated with small artisan producers who put their soul to make extraordinary products following their local traditions. Each year we travel around Spain visiting many of these artisans, searching and selecting products that we love.

Just the ones that we really love! We guarantee the traceability of all our products. We are good country folk who put a lot of effort and care into making our products. Our aim is to bring the best of Spanish cuisine to our clients from all over the world. Olmeda Origenes is a genuine Spanish brand which has inherited the natural and artisan flavours of Spanish food tradition. Our dedicated team provides you with nothing but the best customer service.





IDIAZABAL D.O.

Phô mai

LAP0401-104 : 1kg

Curation : 5 months/Latxa sheep milk/Idiazabal is a pressed cheese made from unpasteurized sheep milk, from Latxa and Carranzana sheep in the Basque Country and Navarre. It has a somewhat smokey flavor, but is usually un-smoked.



SAN SIMON DA COSTA D.O.

Phô mai

LAP0401-105 : 900g

Curation : 45 days/Cow milk Smoked with natural birch wood



CASTILLA LA MANCHA

Phô mai

LAP0401-110 : 200g

Three nutritive milks fuse together to create this delicious three milk cheese. Our flavorsome 3 milk cheese is elaborated from the freshest cow, sheep and goat milk, all of them well balanced so to get the best taste and texture.



CASTILLA LA MANCHA

Phô mai

LAP0401-107 : ~1.1kg

Three nutritive milks fuse together to create this delicious three milk cheese. The cow's milk gives the cheese its volume and acidity, the goat milk provides its aroma and off-white colour, while the sheep milk gives its characteristic taste and its creamy texture.



BLUE CAVE CHEESE

Phô mai

LAP0401-109 : ~2.5kg

This blue cheese is rich in vitamins and calcium and will definitely play the main role in any table. With the powerful taste, result of being left to ripen for two months. It is a firm and oily cheese with veins of blue mould, and a characteristic intense long-lasting flavour, with a hot and salty aftertaste.



MANCHEGO CURED (TOLEDO)

Phô mai

LAP0401-102 : 200g

*Curation: 6 to 8 months
It is produced with the best milk from "Manchega Sheep", Ivory-straw like color which progressively gets darker. On the nose it is elegant with a hint of dried fruits and on the palate it is buttery with a spicy aftertaste.*



MANCHEGO CURED (TOLEDO)

Phô mai

LAP0401-106 : ~1.1kg

*Curation: 6 to 8 months
It is produced with the best milk from "Manchega Sheep", Ivory-straw like color which progressively gets darker. On the nose it is elegant with a hint of dried fruits and on the palate it is buttery with a spicy aftertaste.*



SEMI CURED GOAT CHEESE

Phô mai

LAP0401-108 : ~1kg

*Curation: 3 months
What makes this cheese a special piece is that it is all covered in sweet paprika, which creates a non-edible crust and provides to the cheese a particular unique flavour. It is made from the whole pasteurized milk from majorera goat. After being covered in paprika, a hard and creamy cheese is obtained. It has an ivory colour with practically no eyes in it, and a very penetrating intense goat's milk aroma, slightly hot..*



NEW

SHEEP CHEESE WITH BLACK TRUFFLE SEMICURED

Phô mai

LAP0401-112: 200g

LAP0401-111: ~3kg

*Curation: 3 months
The injection technique allows a progressive blend of flavors in the mouth, providing a pleasant culinary experience. The flavor and scent of the truffle persists for a few minutes.*





THE SECRET TO A PERFECT AFTERNOON TEA

Coombe Castle International have a rich history of enduring partnerships with renowned British and Irish cheesemakers, ranging from industry giants to artisanal producers. This deep-rooted connection allows them to curate an exceptional selection of cheeses, catering to the diverse tastes and preferences of our discerning customers. Indulge in the velvety richness of Devon Cream Company's premium cream, crafted with over 40 years of expertise. Their commitment to quality shines through in every spoonful, made from the finest, freshest milk. Their unique heating process extends the shelf life without compromising on taste or texture.

Our clotted cream is a testament to this dedication, offering a 100% natural, preservative-free experience that remains fresh for an exceptional five days after opening. A cornerstone of the traditional English cream tea, our clotted cream is ready to be enjoyed straight from the jar, requiring no additional whipping. Our versatile clotted cream complements a variety of flavors, from smoked salmon on bagels to nachos and salsa. This versatile ingredient adds a delightful richness and zest to both sweet and savory dishes, making it a perfect addition to a wide range of culinary creations. "We're passionate about British food heritage, and representing the best our country has to offer to international markets."



FOOD SERVICE RANGE



**WHITE MILD CHEDDAR
MONTEREY JACK 3M**

DVC0401-100 : ~2.5kg



**SAXONSHIRE CHEDDAR
HALF LOAF 6M**

DVC0401-106 : ~1.2kg



TRUFFLE CHEDDAR 6M

DVC0401-107 : ~1kg



**BLACK PEPPER CHEDDAR
CRACKINGTON LEICESTER 6M**

DVC0401-104 : ~2.5kg



**RED MILD COLOURED
CHEDDAR 6M**

DVC0401-105 : ~2.5kg



**VINTAGE CHEDDAR RED FOX
LEICESTER 16M**

DVC0401-102 : ~1.5kg



**PORT WINE CHEDDAR
DERBY WHEEL 9M**

DVC0401-101 : ~2kg



WHISKEY CHEDDAR 6M

DVC0401-103 : ~2kg



**ORIGINAL SOURDOUGH
CRACKERS**

DVC0803-002 : 9g*100

RETAIL RANGE



CLOTTED CREAM

DVC0404-001 : 454g



SOUR CREAM

DVC0404-003 : 170g



DOUBLE CREAM

DVC0404-004 : 170g



CREME FRAICHE

DVC0404-002 : 170g



**ORIGINAL SOURDOUGH
CRACKERS**

DVC0803-001 : 90g



**RED VINTAGE LEICESTER
CHEDDAR**

DVC0401-004: 150g



**BLACK BEAUTY
CHEDDAR**

DVC0401-003: 150g



**SHERWOOD GOLD SMOKED
FLAVOUR CHEDDAR**

DVC0401-005: 150g



**WHISKY & GINGER
CHEDDAR**

DVC0401-007: 150g



BLACK TRUFFLE CHEDDAR

DVC0401-006: 150g



MILD COLOUR CHEDDAR

DVC0401-105C2: 1kg



GOUDA

DVC0401-100C2: 1kg



**WHITE MILD CHEDDAR
MONTEREY JACK**

DVC0401-100C2: 1kg



**PORT WINE CHEDDAR
DERBY WHEEL 9M**

DVC0401-101C1: 500g



WISKEY CHEDDAR 6M

DVC0401-103C1: 500g



MILD COLOUR CHEDDAR

DVC0401-105C1: 500g



**WHITE MILD CHEDDAR
MONTEREY JACK**

DVC0401-100C1: 500g



RED MILD CHEDDAR BLOCK 6M

DVC0401-001: 200g



**WHITE MILD
CHEDDAR BLOCK 6M**

DVC0401-002: 200g



PORT WINE CHEDDAR DERBY

DVC0401-101C: 100g



MILD COLOUR CHEDDAR

DVC0401-105C: 100g



TRUFFLE CHEDDAR

DVC0401-107C: 100g



**WHITE MILD CHEDDAR
MONTEREY JACK**

DVC0401-100C: 100g





DAIRY PRODUCTS FROM SWITZERLAND

Do we want to say something about the yoghurt as this is the main thing we import from them? Currently it highlights the cheese which we only import 2 items of.

Emmi is the largest Swiss milk processor and one of the most innovative premium dairies in Europe. Emmi focuses on the development and production of a full range of dairy and fresh products as well as the production, ageing and trade of primarily Swiss cheeses. The primary focus in fresh products is on lifestyle, convenience and health products. In the cheese business, Emmi positions itself as the leading company worldwide for Swiss cheese.



SCAN ME



YOGURT



NATURAL

Không đường

EMM0403-101 : 100g



STRAWBERRY

Dâu

EMM0403-103 : 100g



RASPBERRY

Phúc bồn tử

EMM0403-106 : 100g



BLUEBERRY

Việt quất

EMM0403-105 : 100g



ALOE VERA

Nha đam

EMM0403-107 : 100g



MANGO

Xoài

EMM0403-109 : 100g



APRICOT

Quả mơ

EMM0403-110 : 100g



PINK GRAPEFRUIT

Bưởi hồng

EMM0403-111 : 100g



BLUEBERRY & VANILLA

Việt quất & Vani

EMM0403-112 : 100g



BLUEBERRY & FOREST FRUITS

Việt quất & trái cây rừng

EMM0403-010 : 450g



NATURAL

Không đường

EMM0403-202 : 1kg



STRAWBERRY

Dâu

EMM0403-203 : 1kg



BLUEBERRY

Việt quất

EMM0403-205 : 1kg



NATURE

Không đường

EMM0403-211 : 1kg



GREEK YOGURT



BLUEBERRY

(2% fat, 8% protein)
Việt quất

EMM0403-002 : 150g



PEACH

(2% fat, 8% protein)
Đào

EMM0403-004 : 150g



STRAWBERRY

(2% fat, 8% protein)
Dâu

EMM0403-003 : 150g



NATURE

(0% fat, 8% protein)
Không đường

EMM0403-001 : 150g

MILK



1.5% FAT

EMM0404-103 : 1l



3.5% FAT

EMM0404-101 : 1l



3.5% FAT

EMM0404-102 : 250ml

CHEESE



RACLETTE ROUND AOP

EMM0401-108 : ~6kg



LE GRUYERE MILD KING AOP

EMM0401-107 : 2.7kg



EMMENTALER AOP

EMM0401-101 : 3.5kg



VACHERIN FRIBOURGEOIS AOP

EMM0401-102 : ~7kg



APPENZELLER

7kg

NEW





NEW

PREMIUM BEVERAGE FOR HEALTH

Swiss Yoghurt, the exclusive yogurt drink made with a unique recipe from Switzerland, combines premium fresh milk from Switzerland's Emmi and Bulgarian cultures to bring you a delicious and nutritious beverage. Swiss Yoghurt is smooth, creamy, and packed with nutrients, making it a great choice for your health.

Swiss Yoghurt is a high-protein and high-fat yogurt drink, containing 2g of protein and 3.6g of fat per 100ml. By enjoying 1-2 bottles of Swiss Yoghurt every day, you can boost your immune system, promote a healthy digestive system, and effectively manage your weight.

Swiss Yoghurt - HACCP certified for everyone's safety

Swiss Yoghurt, the beverage from Switzerland, meets the HACCP certification standards, ensuring your peace of mind when using our product. Swiss Yoghurt does not contain any preservatives, allowing you to keep it in the refrigerator for up to three weeks from the production date..



DRINKING YOGHURT



PLAIN YOGHURT

Sữa chua

SWS0403-008 : 200ml



PASSION FRUIT YOGHURT

Sữa chua chanh dây

SWS0403-002 : 200ml



PEACH YOGHURT

Sữa chua đào

SWS0403-003 : 200ml



STRAWBERRY YOGHURT

Sữa chua dâu

SWS0403-004 : 200ml



KIWI YOGHURT

Sữa chua kiwi

SWS0403-005 : 200ml



RASPBERRY YOGHURT

Sữa chua phúc bồn tử

SWS0403-006 : 200ml



HONEY YOGHURT

Sữa chua mật ong

SWS0403-007 : 200ml



BLUEBERRY YOGHURT

Sữa chua việt quất

SWS0403-009 : 200ml



COCONUT YOGHURT

Sữa chua dừa

SWS0403-011 : 200ml



MANGO YOGHURT

Sữa chua xoài

SWS0403-010 : 200ml



YOGHURT



PLAIN YOGURT
Sữa chua nguyên bản
SWS0403-020 : 120ml



BLACK CURRANT YOGURT
Sữa chua lí chua đen
SWS0403-021 : 120ml



LONGAN YOGURT
Sữa chua nhãn
SWS0403-022 : 120ml



RASPBERRY YOGURT
Sữa chua mâm xôi
SWS0403-023 : 120ml



PEACH YOGURT
Sữa chua đào
SWS0403-024 : 120ml



MANGO YOGURT
Sữa chua xoài
SWS0403-025 : 120ml

CUSTOMIZATION



CUSTOMIZATION ON DEMAND
FROM 75ml, 120ml, 200ml



HARD CHEESE FROM ITALY

Latteria Soresina is one of the few Italian milks/dairy companies that can boast a tradition that is over a hundred years old. Founded in 1900 as a cooperative, for over a century it has been able to maintain the original spirit and characteristics that inspired its founding members, which is to say, to excel in milk production while maintaining a close tie to the territory.

A century of activity has from time to time been transformed into precious experience, in the capacity to create quality products utilizing the knowledge and techniques accumulated over the years in refinement.

GRANA PADANO

It is a highly flexible cheese: when young, it is the best eaten raw since it is soft and delicate. When ripe and grated, it's more distinct flavour enhances your soups, risotto and pasta dishes.

PARMIGIANO REGGIANO

It was made eight centuries ago, using those same typical and genuine ingredients: the precious milk from the area of origin, fire, rennet, the expertise of old methods and the skill and knowledge of cheese masters. Then, it is aged naturally for two years or more; cheese wheels must be brushed and turned continually.

PROVOLONE

Provolone is a delicious spun curd cheese that, thanks to its characteristic plasticity during the manufacturing, can be realized with different shapes: pancetta or salame, mandarino, with its distinctive slices, and fiaschetto. The mild variation, that is made with calf curd, requires an aging of maximum three months: a classic for all the lovers of this cheese.



SCAN ME

GRANA PADANO



GRANA PADANO 12M
LAT0401-002 : 200g



GRANA PADANO 12M
LAT0401-008 : ~2kg



GRANA PADANO 1/16 9M
Phô mai
LAT0401-017 : 2kg

PARMIGIANO REGGIANO



PARMIGIANO REGGIANO 22M
LAT0401-009 : ~2kg



SORESINA FORME
LAT0401-006 : 38kg



PARMIGIANO REGGIANO 14M
LAT0401-003 : ~4.5kg

OTHERS



PECORINO ROMANO
LAT0401-016 : ~6.5kg



PROVOLONE SHARP WEDGES
LAT0401-015 : ~1kg



ITALIAN HARD CHEESE
LAT0401-014 : ~1kg



CACIOCAVALLO
LAT0401-010 : ~2kg



PAMPLIE
LE BEURRE DES CHEFS



CHURNED BUTTER FROM FRANCE



SCAN ME

Pamplie butter is a Protected Designation of Origin (PDO) product, namely AOP Beurre Charentes-Poitou. Since 1905 this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, using natural culture and slow churning, giving this premium butter its delicate taste and soft texture.



UNSALTED BUTTER ROLL

Bơ lạt

PAM0402-205 : 250g



SALTED BUTTER ROLL

Bơ mặn

PAM0402-206 : 250g



UNSALTED BUTTER BLOCK

Bơ lạt

PAM0402-203 : 250g



SEA SALT BUTTER BLOCK

Bơ muối biển

PAM0402-207 : 250g



BUTTER SHEET

Bơ lát

PAM0402-200 : 2kg



(*) AOP CHARENTES POITOU BUTTER (CHURNED BUTTER)



Briois
beurre



NEW

ART OF FRENCH DAIRY

BRIOIS is a dairy company from the north of France. Over the course of its many years of experience, the BRIOIS company has been able to refine its techniques to improve its range of butters and the quality of its products.

The evolution of processes and the development of its internal laboratory allow it to only market quality, IFS-certified butters. From the local French market to today's international reach, our butters can be found on the shelf of a French supermarket as well as on the table of a restaurant on the other side of the world. A brand of quality and universal trust resulting from our passion, from generation to generation!



UNSALTED BUTTER SHEET 82%
OMO0402-101 : 1kg



UNSALTED BUTTER BLOCK 82%
OMO0402-100 : 5kg



**SALTED BUTTER
PORTION NO PLASTIC**
OMO0402-001 : (10g)*100



**UNSALTED BUTTER PORTION
NO PLASTIC**
OMO0402-002 : 100g*10





SPECIALITY CHEESE FROM ITALY

was founded in 1957 and it is now the most important Italian milk supply chain directly controlled by milk producers associated in cooperatives. The most famous traditional Italian cheeses with all their goodness: from delicate ricotta to tasty mozzarella, from creamy mascarpone to typical dairy products. Only brings to the table high quality products, made by using specially selected milk which is processed with care.



SCAN ME





MASCARPONE

GRA0401-108 : 250g
GRA0401-101 : 500g



MASCARPONE LONG LIFE

GRA0401-102 : 500g



RICOTTA

GRA0401-103 : 250g



MOZZARELLA COW

GRA0401-105 : 125g



GRA0401-008 : 125g



MOZZARELLA MINI

GRA0401-106 : 125g



GRA0401-006 : 2kg



BUFFALO MILK MOZZARELLA

GRA0401-107 : 125g*2



NEW



ITALY STRACCIATELLA

GRA0401-110 : 250g



GORGONZOLA PICCANTE 1/8 D.O.P

GRA0401-206 : ~1.5kg



NEW

TALEGGIO PDO

GRA0401-204 : ~2.4kg



NEW



TRUFFLE BURRATA

GRA0401-109 : 100g*2



BURRATA

GRA0401-007 : 125g*2



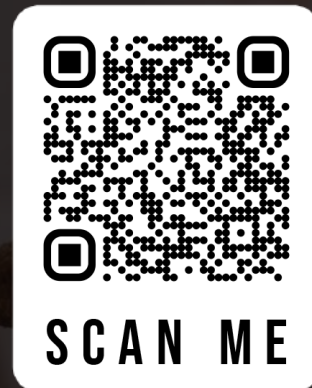
DAIRY SELECTION FROM AUSTRALIA

From its origins on the banks of the Brisbane River, Pauls has been a family tradition in Australia since 1933, and has proudly exported its dairy products to over 30 countries for over 53 years.

At Pauls, is pretty passionate about making great tasting products packed with real dairy goodness. We put that devotion into every Pauls cheese, milk, cream, custard, yoghurt and flavoured milk we make.

That's why Pauls is Australia's number 1 milk and dairy brand!*

Pauls uses 100% Fresh Australian Milk from cows raised in Australia: real milk – no preservatives or reconstituted milk from milk powders. The quality, wholesomeness and nutritional value of our dairy products is of the utmost importance to us. We pride ourselves on delivering nutrition and wellness to people across the globe.



WHIPPING CREAM 35%
LAC0404-400 : 250mL
LAC0404-401 : 1L



CREAM CHEESE
LAC0401-121 : 2kg



WHOLE MILK 3.5%
LAC0404-402 : 1L

METRO

Chef

NEW

VERSATILE CREAM SOLUTIONS FROM FRANCE

The Metro Chef brand is the company's own product available worldwide. This brand was built on dedication, passion, and knowledge. Metro Chef's promise very high quality, which is in compliance with strict quality standards. The products are designed, developed, and produced in collaboration with professionals and are thoroughly tested by chefs in test kitchens.

From silky coffee creamers to high-performance whipping and cooking creams, Metro Chef offers premium dairy solutions trusted by chefs and baristas alike. Ideal for enhancing flavor, texture, and presentation in beverages, desserts, and savory dishes.



CREAM FOR COFFEE NO SUGAR
FAY0404-001 : 7.5gx240



NEW

WHIPPING CREAM UHT 35%
MET0404-001 : 1l



NEW

COOKING CREAM UHT 20%
MET0404-002 : 1l





NEW

EUROPEAN DAIRY MASTERY

Quantum, a globally recognized dairy company since 2001, specializes in premium cheese made from the finest natural ingredients. Known for exceptional melting properties and a stretchy texture, Quantum cheeses range from aged to fresh varieties, offering rich flavors and versatility for all culinary needs. With a strong commitment to quality and food safety, Quantum delivers European-standard dairy products trusted by professionals worldwide.



CREAM CHEESE NATURAL

QAT0401-003 : 150g



CREAM CHEESE HERBS AND GARLIC

QAT0401-004 : 150g



WHITE FETA COW

QAT0404-001 : 200g



EDAM BALL

QAT0401-101 : ~1.9kg



DANISH BLUE

QAT0401-104 : ~3kg



CAMEMBERT

QAT0401-005 : 125g



BRIE PASTEURIZED

QAT0401-006 : 125g



EMMENTALER BLOCK

QAT0401-103 : ~3.75kg



GOUDA BLOCK

QAT0401-100 : ~3kg



EDAM BLOCK

QAT0401-102 : ~3kg



MOZZARELLA BLOCK

QAT0401-001 : ~2.3kg



SHREDDED MOZZARELLA

QAT0401-002 : ~2.3kg





CHEESE SELECTION

Their main concern is always to provide the highest quality in all their products, strictly controlling all processes from start to finish. Although this is a lot, they do not only produce a quality product, but also they take great care their dedication to service and customer, increasing day by day their logistics and marketing capacity. For them, building their customer's trust and keeping the consumer happy as a whole is their greatest satisfaction. Our future vision drives us to continue to invest in innovation, keeping us alert and in a state of permanent improvement.



SCAN ME



EDAM

OMO0401-022 : slice 200g



CHEDDAR

OMO0401-021 : slice 200g



GOUDA

OMO0401-020 : slice 200g



EMMENTAL

OMO0401-023 : slice 200g



SHREDDED MOZZARELLA

OMO0401-024 : 250g



**3 CHEESES SHREDDED
SPECIAL PIZZA**

OMO0401-025 : 200g





CHEESE FROM DENMARK

Smilla Food is a Danish based export company that specializes in frozen food and dairy products. Our brand Smilla Food is sold and distributed to foodservice and retail worldwide. A passion for quality foods, combined with strong partnerships with both importers and suppliers, have given us a competitive edge when it comes to identifying new market demands and supplying professional business solutions. At Smilla Food our customers are given undivided attention, as we are fully aware that our success is dependent on the value we add to the businesses of our customers.



SCAN ME





DANISH CAMEMBERT

Phô mai

SMA0401-007 : 125g



DANISH BRIE

Phô mai

SMA0401-006 : 125g



SHREDDED EMMENTALER

Phô mai sợi

SMA0401-004 : 200g



SHREDDED CHEDDAR

Phô mai sợi

SMA0401-005 : 200g



DANISH BLUE CHEESE

Phô mai

SMA0401-002 : 100g



EDAM CHEESE BLOCK 40%

Phô mai

SMA0401-011 : 200g



GOUDA CHEESE BLOCK 48%

Phô mai

SMA0401-012 : 200g



EMMENTALER CHEESE BLOCK 45%

Phô mai

SMA0401-009 : 200g



EDAM CHEESE SLICED 40%

Phô mai

SMA0401-008 : 160g



GOUDA CHEESE SLICED 48%

Phô mai

SMA0401-010 : 160g

PASTIRI SELECTION



FETA STYLE CHEESE (COW)

Phô mai kiểu Feta (Sữa bò)

PAT0401-100 : 200g



FETA STYLE CHEESE (COW)

Phô mai kiểu Feta (Sữa bò)

PAT0401-101 : 400g



FETA STYLE CHEESE (GOAT)

Phô mai kiểu Feta (Sữa dê)

PAT0401-102 : 200g





FROM THE HEART OF ITALY

NEW

Inalpi is an Italian dairy company from the Piedmont. "The 100% Piedmontese milk we collect every day is of the highest quality: healthy, good, and authentic. The only addition is our unconditional passion for authenticity." "This milk, with extraordinary characteristics, occupies a primary position. It is used for the production of milk powder, for the production of natural cheeses, cheeses, as well as melted cheeses and of course butter; exclusively from fresh centrifuge cream."



PROCESSED CHEESE CHEDDAR BURGER 7 SLICES

OMO0401-027 : 175g



PROCESSED CHEESE CHEDDAR BURGER 40 SLICES

OMO0401-029 : 1kg



MAP OF ORIGIN





PASTRY

AUTHENTIC FRENCH FLOURS

For four generations, Minoterie Girardeau, based in the Loire-Atlantique département of France, has been offering bread baking flours to the most demanding artisans. We now sell a wide range of flours to meet your needs and those of your customers, and work with trusted partners, particularly in the local area, in Maine-et-Loire and Vendée. We guarantee consumers 100% French grains, with no post-harvest treatments and traceability from the field to the finished product.



T65 LABEL ROUGE EMILIE BAGUETTE TRADITION FLOUR

MIG0604-007 : 1kg
MIG0604-001 : 25kg
Protein: 12% - 13.5%
Ash: 0.6% - 0.65%



T45 FINE D'EXCEPTION FLOUR

MIG0604-002 : 25kg
Protein: 8.5% - 9.5%
Ash: 0.4% - 0.45%



T55 SPECIAL CAKE FLOUR

MIG0604-003 : 25kg
Protein: 11% - 12%
Ash: 0.5% - 0.55%



T80 WHEAT BISE STONEGROUND FLOUR

MIG0604-004 : 25kg
Protein: 11%
Ash: 0.75% - 0.9%



T150 COMPLETE M FLOUR

MIG0604-005 : 25kg
Protein: 12% - 13.5%
Ash: 1.25% - 1.5%



T170 RYE FLOUR

MIG0604-006 : 25kg
Protein: 8% - 9%
Ash: 1.25% - 1.35%





PREMIUM FRENCH CHOCOLATE

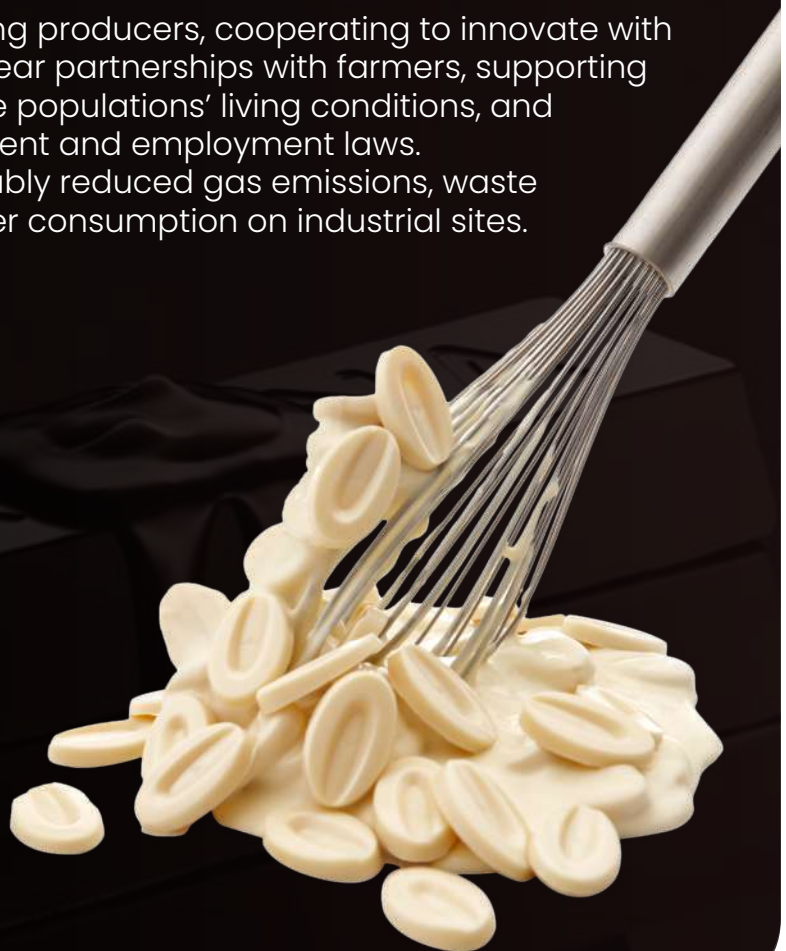
- As a partner to pastry chefs since 1922, Valrhona believes that, together, they can make the best of chocolate.
- From cocoa beans to chocolate bar, Valrhona masters every step in the production process.
- Thanks to their wide range of couvertures, bonbons, decorations and other chocolate products, they are able to make the best of chocolate and expand aromatic profiles.
- Valrhona not only puts effort into preserving cocoa with great aromatic potential, but also works to have a positive impact on the communities in which the cocoa is produced.
- This can be achieved by assisting producers, cooperating to innovate with planter partners, forming multi-year partnerships with farmers, supporting the cocoa industry, improving the populations' living conditions, and respecting plantations' environment and employment laws.
- Valrhona has already considerably reduced gas emissions, waste production, and energy and water consumption on industrial sites.



SCAN ME



(*) Kosher certificate



GRAND CRU SINGLE ORIGIN CHOCOLATES



DARK MANJARI 64% SINGLE ORIGIN MADAGASCAR

Sô cô la đen
VAL0605-222 : 3kg
Tangy & red fruits



MILK TANARIVA 33% SINGLE ORIGIN MADAGASCAR

Sô cô la sữa
VAL0605-232 : 3kg
Milky & caramel



OMBRÉ HUKAMBI 53% SINGLE ORIGIN BRAZIL

Sô cô la đen
VAL0605-217 : 3kg



AMATIKA VEGAN CHOCOLATE 46%

Sô cô la đen
VAL0605-218 : 3kg

GRAND CRU BLENDED CHOCOLATES



DARK GUANAJA 70%

Sô cô la đen
VAL0605-223 : 3kg
Bittersweet & elegant



DARK CARAIBE 66%

Sô cô la đen
VAL0605-219 : 3kg
Balanced & roasted



MILK JIVARA 40%

Sô cô la sữa
VAL0605-231 : 3kg
Creamy & chocolaty



COEUR GUANAJA 80% P125 DARK

Sô cô la đen
VAL0605-520 : 3kg

WHITE, BLOND & INDUGENT CHOCOLATES



WHITE OPALYS 33%

VAL0605-255 : 3kg
Milky & delicate



WHITE IVOIRE 35%

VAL0605-224 : 3kg
Smooth & hint of vanilla



BLOND DULCEY 35%

VAL0605-233 : 3kg



MILK CAMELIA 36%

Sô cô la sữa
VAL0605-251 : 3kg
Caramel & salted butter



“Valrhona’s INSPIRATION range offers you bright and colorful products with the intense taste of fruit and nuts with no dairy, artificial flavors, or coloring, for use year-round.” Inspiration is Valrhona’s first range of fruit couvertures, created with natural flavors and colors.

All Valrhona’s chocolate-making expertise has been used to develop this technical feat which combines the unique texture of chocolate with the intense flavor and color of fruit.

FRUIT + **COCOA BUTTER** + **SUGAR**
AND A PINCH OF LECITHIN

WHAT MAKES INSPIRATION EXCEPTIONAL?



100% NATURAL FLAVOR & COLOR

*No preservatives, added colors
or artificial flavors*



INTENSE FRUIT FLAVOR

*Developed using Valrhona’s R&D
teams’ expert knowledge*



THE UNIQUE TEXTURE OF A COUVERTURE

*Inspiration is used like a couverture
and tempered at specific
temperatures*

INSPIRATION CHOCOLATE (FRUIT COUVERTURE)



INSPIRATION ALMOND

Vị hạnh nhân

VAL0605-318 : 3kg



INSPIRATION STRAWBERRY

Vị dâu

VAL0605-319 : 3kg



INSPIRATION PASSION FRUIT

Vị chanh dây

VAL0605-320 : 3kg



INSPIRATION RASPBERRY

Vị phúc bồn tử

VAL0605-322 : 3kg



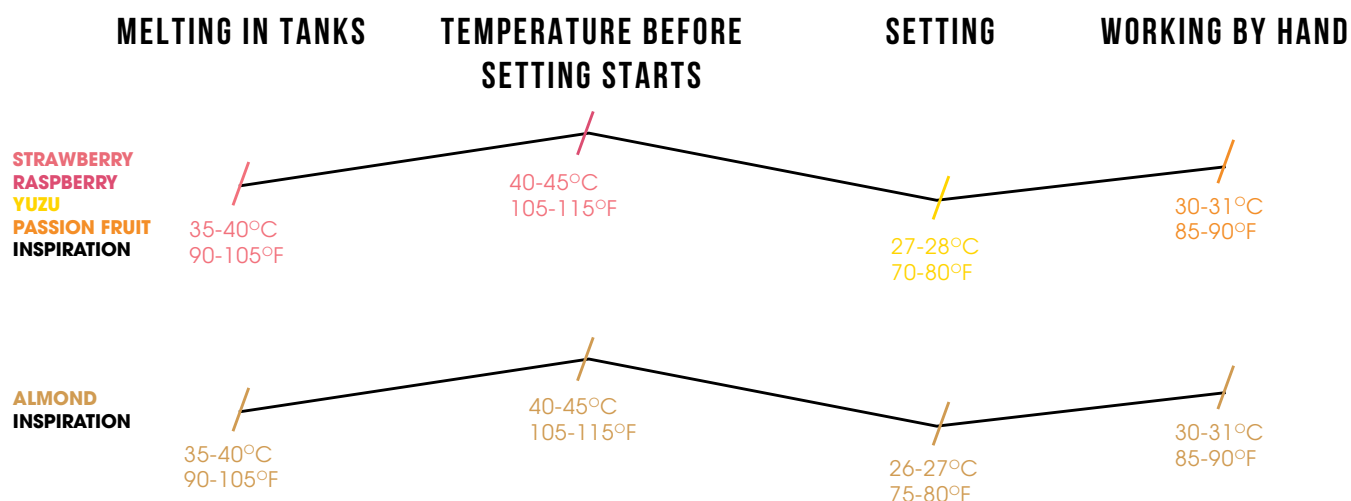
INSPIRATION YUZU

Vị thanh yên

VAL0605-321 : 3kg



TEMPERING & APPLICATIONS



This information and special instructions are included in the booklet labels on 3kg bags.



NAME	COATING	MOLDING	BARS	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	BEST BEFORE*	PACKAGING
ALMOND INSPIRATION							14 months	3kgs bean
STRAWBERRY INSPIRATION	-					-	10 months	3kgs bean
PASSION FRUIT INSPIRATION	-					-	10 months	3kgs bean
RASPBERRY INSPIRATION	-					-	10 months	3kgs bean
YUZU INSPIRATION	-					-	10 months	3kgs bean

* Calculated based on the date of manufacture.



Ideal Application



Recommended Application

The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

PROFESSIONAL SIGNATURE CHOCOLATE



DARK ARIAGA 66%

Sô cô la đen

VAL0605-110 : 5kg

Bitter and fruity notes with a touch of acidity.



MILK ARIAGA 38%

Sô cô la sữa

VAL0605-111 : 5kg

Flavors of smooth, mild milk mingled with a subtle whisper of vanilla.



WHITE ARIAGA 30%

Sô cô la trắng

VAL0605-112 : 5kg

Delicately sweet with a hint of vanilla



DARK EQUATORIAL 55%

Sô cô la đen

VAL0605-221 : 3kg

Special for coating



DARK SATILIA 62%

Sô cô la đen

VAL0605-316 : 12kg

Sweet almond & long roast chocolaty.
Special for coating bonbon



TROPILIA NOIRE 53% DARK CHOCOLATE

Sô cô la đen

VAL0605-315 : 12kg

Tropilia Noire, a dark chocolate from our Signature Professionnelle range, balanced and slightly vanilla-y.

GIANDUJA-STYLE CHOCOLATE



DARK HAZENUT GIANDUJA 34%

Sô cô la đen

VAL0605-252 : 3kg



DECORATION



DARK CRUNCHY PEARL 55%

Sô cô la đen bọc bánh quy
VAL0605-249 : 3kg



WHITE CRUNCHY PEARL OPALYS 34%

Sô cô la trắng bọc bánh quy
VAL0605-254 : 3kg



CRUNCHY PEARL DULCEY 35%

Sô cô la sữa bọc bánh quy
VAL0605-253 : 3kg

SERVICE PRODUCTS



ABSOLU CRISTAL NAPPAGE NEUTRAL GLAZE

Mứt phủ bóng bánh
VAL0605-248 : 5kg



ALKALISED CACAO POWDER

Bột cacao
VAL0605-102 : 1kg



CHOCOLATE STICKS 48%(3.26)

Sô cô la que
VAL0605-216 : 1.6kg





CHOCOLATE PRODUCTS

Aalst Chocolate is the first Singaporean brand that can produce both chocolate couvertures and compounds. With 6 brands under its wing, Aalst Chocolate exports 98% of its products to over 55 countries all over the world.

In 2021, Cargill, one of the world's largest cocoa and chocolate suppliers acquired Aalst Chocolate.

Together with Cargill's global expertise and experience, Aalst Chocolate will be well-positioned to harness the full potential of exciting synergetic growth possibilities and become an ideal integrated chocolate solution provider for our customers.

Proudly presenting Pâtissier Chocolate, a wide range that offers chefs and gourmet artisans the power to inspire and delight even the most particular food lover.



SCAN ME

THE PÂTISSIER ARTISAN DARK 70% CONCENTRATE

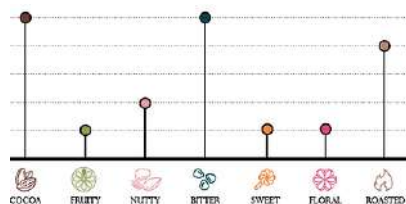


DARK CONCENTRATE 70% COCOA

Sôcôla đen

AAL0605-118 : 5kg

The Pâtissier Artisan Concentrate range provides you with chocolates that has a higher Cocoa Mass and Powder content. The intensity of chocolate are elevated so you can create chocolate desserts with a reduced amount to obtain that flavourful chocolate taste you desire.



Cocoa 70% **Fluidity** - +

This Dark 70% Concentrate has a full bodied and robust cocoa flavour with the perfect combination of roasted and bitter intense profile.

THE PÂTISSIER ARTISAN COUVERTURE & CHOCOLATE



COUVERTURE 32% COCOA

Sôcôla trắng

AAL0605-106 : 5kg



COUVERTURE 36% COCOA

Sôcôla sữa

AAL0605-104 : 5kg



COUVERTURE 58% COCOA

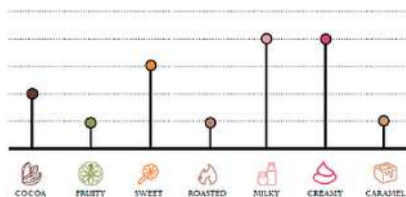
Sôcôla đen

AAL0605-103 : 5kg



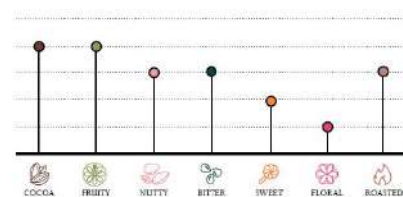
Fat 38% **Cocoa** 32% **Fluidity** - +

This 32% White Couverture has balance, creamy, milk taste, perfect for every occasion



Fat 37% **Cocoa** 36% **Fluidity** - +

This 36% Milk Chocolate enchants with its perfect balance of milkiness and creaminess, topped with a mild nutty cocoa profile that ends with a smoky note.



Fat 39% **Cocoa** 58% **Fluidity** - +

This 58% Dark Chocolate reveals a moderate cocoa and mild fruity note, which enhanced with a nutty profile.

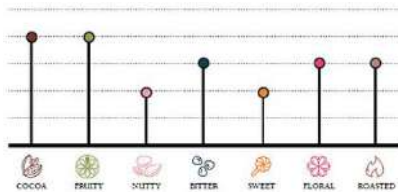




COUVERTURE 64% COCOA

Sôcôla đen

AAL0605-101 : 5kg



Fat

40%

Cocoa

64%

Fluidity

- ●●●●● +

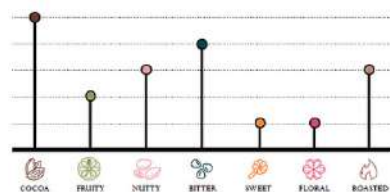
This 64% Dark Couverture produced from Carribean and African beans, has a deliciously strong cocoa flavour, topped with a hint of roasted nuts and mild fruity floral notes.



COUVERTURE 70% COCOA

Sôcôla đen

AAL0605-102 : 5kg



Fat

39%

Cocoa

70%

Fluidity

- ●●●●● +

Intense and strong, the 70% Dark Chocolate unveils a moderate fruity note, before giving way to hints of aromatic roasted coffee.

THE PÂTISSIER ARTISAN SERVICE



BATONS - 44% COCOA (8CM)

Thanh sôcôla đen

AAL0605-117 : 1.6kg

Fat

26%

Bake temperature

200 - 220°C

Fluidity

- ●●●●● +

This Dark Chocolate Batons with hints of fruits and roasted nuts, melts at 200 - 220°C. This baton allows you to cut the chocolate into different length.



THE PÂTISSIER ARTISAN SERVICE



WHITE COMPOUND BLOCK

Sôcôla trắng compound

AAL0605-126 : 2.5kg



DARK COMPOUND BLOCK

Sôcôla đen compound

AAL0605-125 : 2.5kg



DARK COMPOUND BUTTONS

Sôcôla đen compound

AAL0605-107 : 5kg

Fat
34%

Fluidity
- ●●●●● +

This Dark Compound has a strong chocolatey note rounded off with a hint of vanilla. It has a snap and melting profile similar to chocolate.



WHITE COMPOUND BUTTONS

Sôcôla trắng compound

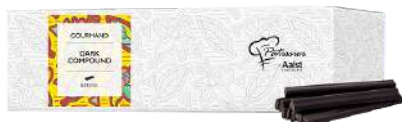
AAL0605-109 : 5kg

Fat
36%

Fluidity
- ●●●●● +

This White Compound has a strong milky, creamy note. It has a snap and melting profile similar to chocolate.

THE PÂTISSIER GOURMAND SERVICE



BATONS - DARK COMPOUND (8CM)

Thanh sôcôla đen
(dùng cho Pain au chocolat)

AAL0605-114 : 2kg

Fat 24% **Bake temperature** 200 - 220°C **Fluidity** - ●●●●● +

This 8cm Dark Compound Batons have a delicious chocolate flavour, and a melting profile similar to chocolate. It is able to withstand baking temperatures of 200 - 220°C. This baton allows you to cut the chocolate into different lengths.



DARK COMPOUND CHIPS

Sôcôla chips đen

AAL0605-110 : 5kg

Fat 24% **Bake temperature** 200 - 220°C **Fluidity** - ●●●●● +

This Dark Compound Chips have a delicious strong chocolatey flavour, and a melting profile similar to chocolate. It is able to withstand baking temperatures of 200 - 220°C.

METRO
Chef

METRO CHEF



COCOA POWDER

Bột ca cao

MET0605-101 : 1kg

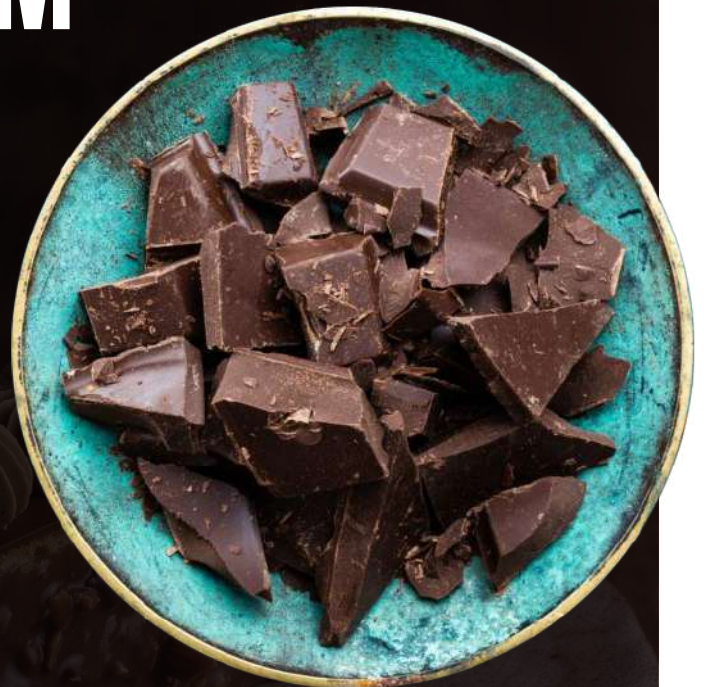




ARTISANAL CHOCOLATE FROM VIETNAM

Vincent Mourou left a successful advertising career in San Francisco to find himself in Vietnam. Instead, he found Samuel Maruta, a recovering banker living in Saigon with his wife and two kids. During a camping trip in the jungle in 2010, they quickly decided to make a break for it.

After googling “cacao plantation” Sam and Vincent set course for a farm in Ba Ria Province with no address. On the ferry ride back to Saigon, they vowed to start a company called Marou Faiseurs de Chocolat.



Armed with nothing but a blender, an oven, and cake tins – they got to work in Sam’s kitchen.

Marou Faiseurs de Chocolat was among the first “bean to bar” concerns in Asia and one of the few in the world to make chocolate at origin. What began as a dream for two wayward Frenchmen has snowballed into a brand of pure dark chocolate entirely made from Vietnam’s finest ingredients.



SCAN ME

ORIGIN PLUS RANGE



COCONUT MILK 55% BEN TRE

MRO0605-009 : 24g
MRO0605-017 : 80g

A verdant canopy of coconut palms shimmers above the Mekong Delta's Ben Tre Province. Fine Trinitario cacao thrives here, in the shade of coconuts prized for their sweetness.



MEKONG KUMQUAT 68% TIEN GIANG

MRO0605-021 : 24g
MRO0605-018 : 80g

These tiny citrus are called 'kumquats' in Vietnam, calamansi or calamondin in other countries - but to us at Marou, they're known as delicious! Kumquats are a popular crop in the Mekong Delta, and an essential part of Vietnamese cuisine!



ARABICA COFFEE 64% LAM DONG

MRO0605-008 : 24g
MRO0605-016 : 80g

The finest Arabica in Vietnam thrives in the cool mountains above Dalat, the capital of Lam Dong province. Marou get some of their most inspiring cacao just below, in the steamy jungle of Madagui District. This bar fuses together these two incredible beans.



LAM DONG 74%

MRO0605-001 : 24g
MRO0605-010 : 80g

A very fine, rounded chocolate with delicate hints of spices, from small farms of Lam Dong province at the foot of the Central Highlands of the Annamitic range.



TIEN GIANG 70%

MRO0605-004 : 24g
MRO0605-012 : 80g

Made exclusively with cocoa that is grown by farmers of the Cho Gao Co-operative in the Mekong Delta, this full-bodied chocolate is characterized by unique notes of fruit and spice.



BA RIA 76%

MRO0605-002 : 24g
MRO0605-014 : 80g

A powerfully aromatic chocolate made with beans from the hills of Ba Ria province, with exceptionally high fruit notes, possibly our most distinctive chocolate.



BEN TRE 78%

MRO0605-003 : 24g
MRO0605-013 : 80g

An intense yet perfectly balanced chocolate, from the Ben Tre province in the Mekong Delta, where cacao trees are planted among the coconut groves.



DONG NAI 72%

MRO0605-006 : 24g
MRO0605-011 : 80g

Our own fermentation station near Cat Tien National Park in the Upper Dong Nai region produces, from locally grown pods, the cacao beans used to make this finely balanced dark chocolate.



DAK LAK 70%

MRO0605-005 : 24g
MRO0605-015 : 80g

The most recent addition to Marou fruited amid the climbing tendrils of Dak Lak Province's renown black pepper vines. Scan this mild pleasant chocolate for traces of cashew nut of earth.





PEPPER DAKLAK 66%

MRO0605-029 : 24g
MRO0605-030 : 80g



GINGER LIME 69% BA RIA

MRO0605-007 : 24g
MRO0605-020 : 80g



MINT & ORANGE 68% DONG NAI

MRO0605-031 : 24g
MRO0605-032 : 80g



MILK COFFEE CA PHE SUA BAR

MRO0605-038 : 24g
MRO0605-037 : 80g



TABLET PHO SPICE 65%

MRO0605-028 : 80g



WALLPAPER TIEN GIANG 80%

MRO0605-023 : 80g



DARK CHOCOLATE 100%

MRO0605-022 : 60g

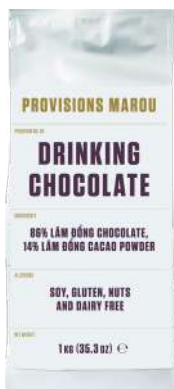
Discover an uncompromisingly dark chocolate, made from a select blend of the mildest cacao grown by farmers in the south of Vietnam.



MILK CHOCOLATE 48%

MRO0605-027 : 24g

PROVISIONS MAROU



DRINKING CHOCOLATE

Bột cacao pha nước uống

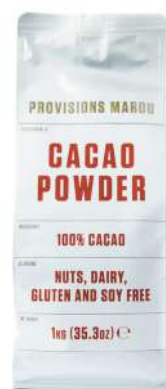
MRO0605-400 : 1kg



CACAO NIBS

Hạt cacao nghiền

MRO0605-203 : 1kg



CACAO POWDER

Bột cacao

MRO0605-213 : 1kg

MRO0605-212 : 5kg



DARK CHOCOLATE 65% DROPS

Sô cô la dạng viên

MRO0605-213 : 1kg





CACAO SPREAD
Mứt cacao
MRO0605-122 : 250g



CACAO NIBS
Hạt cacao nghiền
MRO0605-121 : 160g



CACAO POWDER
Bột cacao
MRO0605-120 : 250g

MAROU BAR



**DARK CHOCOLATE 64%
TROPICAL FRUITS & CASHEWS**
Sô cô la vị trái cây nhiệt đới & hạt điều rang
MRO0605-024 : 35g



**DARK CHOCOLATE 65% - PEANUTS,
GINGER & SALTED CARAMEL**
Sô cô la vị đậu phộng, gừng và Caramel
MRO0605-025 : 35g



**DARK CHOCOLATE
IRON BAR**
Thanh năng lượng vị sô cô la
MRO0803-004 : 40g



**COCONUT MILK CHOCOLATE 53%
& POPPED RICE**
Sô cô la vị sữa dừa & bỏng gạo
MRO0605-026 : 35g



**IRON BAR
(DARK CHOCOLATE PROTEIN BAR)**
Sô cô la năng lượng
MRO0605-033 : 55g



GIFT BOX MAROU BAR
Hộp 6 thanh sô cô la
MRO0605-034 : 35g*6

COCOA COUVERTURE



DARK CHOCOLATE 75%
MRO0605-215 : 1kg

**COCONUT MILK &
CHOCOLATE 55%**
MRO0605-216 : 1kg

**CHOCOLATE COUVERTURE VIETNAM
65%**
MRO0605-201 : 1kg



PONTHIER
DEPUIS 1946



FROZEN FRUIT PUREE & IQF FRUIT

ADVOCATING DELICIOUS, HEALTHY AND RESPONSIBLE FRUIT is the mission defined by Ponthier to inspire and be inspired by its employees, producers, customers, and partners. The fruits processed in their workshops make a sustainable contribution to Human well-being and Nature conservation. Because Ponthier's achievements are significant, they were able to obtain an overall score of 105.9 points on the B Impact Assessment of B Corp, an internationally recognized label, now considered the most comprehensive in terms of social and environmental impact. Joining the B Corp community means striving to be better businesses FOR the world, not just the best businesses IN the world.



SCAN ME



FROZEN FRUIT PUREE (10% SUGAR)



RED FRUIT

Hỗn hợp quả mọng đỏ

PON0502-222 : 1kg



Color: Dark Red
(Raspberry/Strawberry/Morello
Cherry/ Blackcurrant)



BLACKBERRY

Quả mâm xôi

PON0502-213 : 1kg



Origin: Serbia
Harvest: Jun, Aug
Color: Red-Black



WILLAMETTE, MECKER RASPBERRY

Phúc bồn tử

PON0502-201 : 1kg



Origin: Serbia
Harvest: Jun, Jul
Color: Red



MORELLO CHERRY

Anh đào

PON0502-217 : 1kg



Origin: Serbia
Harvest: Jun, Jul
Color: Red



BLUEBERRY

Việt quất

PON0502-205 : 1kg



Origin: wild, cultivated/Serbia, Chile
Harvest: Mar
Color: Midnight Blue



STRAWBERRY

Dâu tây

PON0502-245 : 1kg



Origin: Morocco, France
Harvest: Apr, May, Jun
Color: Light Red



NOIR DE BOURGOGNE BLACKCURRANT

Quả lý chua đen

PON0502-206 : 1kg



Origin: France (Burgundy, Rhone Valley)
Harvest: Jul
Color: Black



SOURSOP

Mãng cầu xiêm

PON0502-230 : 1kg



Origin: Madagascar (Vavatenina)
Harvest: Jun, Jul, Aug
Color: Pearly White



PINA COLADA

Thơm & dừa

PON0502-231 : 1kg



Color: Straw Yellow
The mix of Pineapple and
Coconut purées.



(*) Photos ©Adeline Monnier



GUAVA

Ôi

PON0502-225 : 1kg



Origin: Madagascar
Harvest: Jul
Color: Dark Salmon Pink



PINEAPPLE

Thơm

PON0502-209 : 1kg



Origin: Costa Rica
Harvest: Jan, Feb, Nov, Dec
Color: Yellow



VIOLET FIG

Sung tím

PON0502-244 : 1kg



Origin: France (Burgundy, Rhone Valley)
Harvest: Sep, Oct
Color: Garnet Red



BERGERON APRICOT

Quả mơ

PON0502-218 : 1kg



Origin: France (Rhone Valley)
Harvest: Jul
Color: Orange



WHITE PEACH

Đào trắng

PON0502-207 : 1kg



Origin: France (Rhone Valley)
Harvest: Jul
Color: Pale Pink



RUBY PEACH

Đào Ruby

PON0502-219 : 1kg



Origin: France (Rhone Valley)
Harvest: Aug
Color: Burgundy Red



GRANNY SMITH GREEN APPLE

Táo xanh

PON0502-214 : 1kg



Origin: France (Haute Provence)
Harvest: Oct
Color: Pale Green



WILLIAMS PEAR

Quả lê

PON0502-210 : 1kg



Origin: France (Haute Provence)
Harvest: Aug, Sep
Color: Pale Yellow



COCONUT

Dừa

PON0502-204 : 1kg



Origin: Sri Lanka
Harvest: full year
Color: White



CHILLED FRUIT PUREE (10% SUGAR)



NEW

MORELLO CHERRY

Anh đào Morello

PON0502-242 : 1kg



Origin: Serbia
Harvest: Jun, Jul
Color: Red



NEW

CRANBERRY

Nam việt quất

PON0502-240 : 1kg



Origin: Canada
Harvest: Aug & Sep
Color: Wine Red



NEW

BERGAMOT

Cam bergamot

PON0502-234 : 1kg



Origin: Italy
Harvest: Jan & Dec
Color: Yellow-Green



NEW

PINA COLADA

Cocktail dừa dứa

PON0502-238 : 1kg



Color: Straw Yellow



NEW

PINEAPPLE YUZU CARDAMOM

Dứa - Yuzu - Bạch đậu khấu

PON0502-239 : 1kg



Color: Sun Yellow



NEW

VIOLET ORGANIC ACAI

Acai hữu cơ tím

PON0502-241 : 1kg



Origin: Brazil
Harvest: From Jul to Dec
Color: Black Purple



NEW

COCONUT (INTENSE)

Dừa (Đậm vị)

PON0502-237 : 1kg



Origin: Sri Lanka
Harvest: Full Year
Color: White



NEW

YELLOW MELON

Dưa vàng

PON0502-236 : 1kg



Color: Light Orange



NEW

POMEGRANATE

Lựu

PON0502-243 : 1kg



Origin: Italy
Harvest: From Sep to Dec
Color: Ruby



NEW

BEETROOT

Củ dền

PON0502-235 : 1kg



Origin: France
Harvest: From Aug to Oct
Color: Violin



FROZEN FRUIT PUREE (NO SUGAR)



STRAWBERRY

Dâu tây

PON0502-203 : 1kg



Origin: Morocco, France
Harvest: Apr, May, Jun
Color: Pale Red



RASPBERRY WILLAMETTE, MECKER

Phúc bồn tử

PON0502-223 : 1kg



Origin: Serbia
Harvest: Jun, Jul
Color: Red



YUZU JAPAN KOCHI

Thanh yên

PON0502-221 : 1kg



Origin: Japan (Kochi)
Harvest: Oct, Nov, Dec
Color: Straw Yellow



SUDACHI

Chanh Sudachi

PON0502-228 : 1kg



Origin: Japan
Harvest: Jan, Feb, Mar, Nov, Dec
Color: Yellow



LIME

Chanh xanh

PON0502-216 : 1kg



Origin: Mexico
Harvest: Jan, Dec
Color: Yellow-Green



MANDARIN

Quýt

PON0502-212 : 1kg



Origin: Italy (Sicily)
Harvest: Feb, Mar, Apr
Color: Pale Orange



PINK GRAPEFRUIT

Bưởi hồng

PON0502-224 : 1kg



Origin: United States (Texas)
Harvest: Jun, Jul
Color: Pale Pink



BLOOD ORANGE

Cam đỏ

PON0502-215 : 1kg



Origin: Italy (Sicily)
Harvest: Feb, Mar, Apr
Color: Orange-Red



LEMON ZEST

Vỏ chanh vàng

PON0502-211 : 1kg



Origin: Italy (Sicily)
Harvest: Jun, Jul
Color: Pale Yellow





ORANGE ZEST

Vỏ cam

PON0502-004 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Italy (Sicily)
Harvest: Apr, May
Color: Orange



CALAMANSI

Tắc

PON0502-220 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Vietnam
Harvest: Jul
Color: Orange-Yellow



LEMON

Chanh vàng

PON0502-003 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Italy (Sicily)
Harvest: Jun, Jul
Color: Pale Yellow



PASSION FRUIT

Chanh dây

PON0502-202 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Ecuador
Harvest: full year
Color: Orange-Yellow



ACAI BERRY

Quả Acai

PON0502-233 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Brazil
Harvest: Jan, Sep, Oct, Nov, Dec
Color: Dark Rich Purple



LYCHEE

Vải

PON0502-208 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Madagascar
Harvest: Nov
Color: Light Beige



LYCHEE RASPBERRY ROSE

Vải - Mâm xôi - Hoa hồng

PON0502-246 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Color: Red



SEA BUCKTHORN

Hắc mai biển

PON0502-232 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Latvia
Harvest: Jul, Aug
Color: Bright Orange



ALPHONSO MANGO

Xoài

PON0502-200 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: India (Ratnagiri)
Harvest: May, Jun
Color: Orange-Yellow





KIWI DE L'ADOUR IGP

Kiwi Xanh

PON0502-226 : 1kg



Origin: France (Adour)
Harvest: Dec
Color: Pale Green



MELON DU QUERCY IGP

Dưa lưới

PON0502-227 : 1kg



Origin: France (Quercy)
Harvest: Aug, Sep
Color: Pale Orange

PACKAGES 5KG



RASPBERRY

Phúc bồn tử

PON0502-301 : 5kg



Origin: Serbia
Harvest: Jun, Jul
Color: Red



STRAWBERRY

Dâu tây

PON0502-304 : 5kg



Origin: Morocco, France
Harvest: Apr, May, Jun
Color: Pale Red



ALPHONSO MANGO

Xoài

PON0502-300 : 5kg



Origin: India (Ratnagiri)
Harvest: May, Jun
Color: Orange-Yellow



PASSION FRUIT

Chanh dây

PON0502-302 : 5kg



Origin: Ecuador
Harvest: full year
Color: Orange-Yellow



FRUITS IQF



STRAWBERRY

Dâu tây

PON0502-103 : 1kg



REDCURRANT

Quả lý chua đỏ

PON0502-107 : 1kg



RED RHUBARB

Đại hoàng

PON0502-108 : 1kg



BLACKCURRANT

Quả lý chua đen

PON0502-109 : 1kg



BLUEBERRY

Việt quất

PON0502-100 : 1kg

OTHERS



COOKED CHESTNUT

Hạt dễ nấu chín

PON0502-002 : 400g





DECORATION & COLORING

PCB Creation offers all manners of finished products sure to save time or provide a solution for anyone unable to work with chocolate on their own premises. Every day, hands that are expert in crafting emotions, concoct all manner of transfers in an infinity of formats and colors. Allowing you to customise anything and everything that you dream up. PCB Creation can also fulfil your 3D projects: entremets moulds, recipients, chocolate characters... the possibilities are endless.

PCB Creation was founded in 2005. The company's line of business includes manufacturing chocolate and cocoa products. By assisting and advising with your creations or helping with the decoration they can make your dreams come true... The decorative possibilities are endless.



SCAN ME



COLORED COCOA BUTTERS



WHITE
Màu trắng
PCB0607-320 : 200g



RASPBERRY RED
Màu đỏ mâm xôi
PCB0607-327 : 200g



EGG YOLK
Màu vàng
PCB0607-326 : 200g



BLACK
Màu đen
PCB0607-302 : 200g



PISTACHIO GREEN
Màu xanh lá
PCB0607-324 : 200g



ORANGE
Màu cam
PCB0607-325 : 200g



BLUEBERRY BLUE
Màu xanh dương
PCB0607-321 : 200g

SHINY COLORS



SILVER
Màu bạc
PCB0607-314 : 15g



GOLD GLITTER
Màu vàng ánh kim
PCB0607-367 : 25g



GOLD
Màu ánh vàng
PCB0607-312 : 15g
PCB0607-298 : 1kg



SAPPHIRE
Màu xanh ngọc bích
PCB0607-308 : 15g



BRONZE
Màu đồng
PCB0607-310 : 15g



COPPER
Màu đồng ánh kim
PCB0607-341 : 15g



EMERALD
Màu xanh ngọc lục bảo
PCB0607-306 : 15g



WATER SOLUBLE COLORS



BLUE
Màu xanh dương
PCB0607-309 : 15g



RED
Màu đỏ
PCB0607-313 : 15g



YELLOW
Màu vàng
PCB0607-307 : 15g

FAT SOLUBLE COLORS



BLUE
Màu xanh dương
PCB0607-302 : 25g



ORANGE
Màu cam
PCB0607-304 : 25g



GREEN
Màu xanh lá
PCB0607-318 : 25g
PCB0607-300 : 1kg



WHITE
Màu trắng
PCB0607-301 : 50g
PCB0607-299 : 1kg



RED
Màu đỏ
PCB0607-305 : 25g
PCB0607-297 : 1kg



YELLOW
Màu vàng
PCB0607-303 : 25g



BLACK
Màu đen
PCB0607-366 : 25g



OTHERS



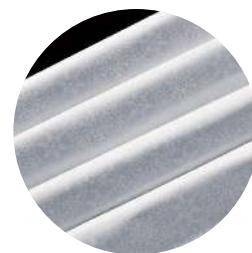
GUITAR SHEETS WITH BLOCK BOTTOM

Tấm nhựa lót socola
PCB0606-799 : 100 sheets
38cm x 38cm



ROLL NEUTRAL

Tấm nhựa lót bánh dạng cuộn
PCB0606-616 : 6cm x 50m



TRANSFER SHEETS GRAIN DE FOLIE

Tấm tạo vân socola
PCB0606-024 : 15 sheets
40x25cm



TRANSFER SHEETS AMOUR

Tấm tạo vân socola
PCB0606-136 : 40x25cm



MOULD BOUCHE

Khuôn nhựa đôi môi
PCB0606-933 : 4pcs
95*60mm 40mm H



VANILLA PODS DARK CHOC

Socola hình trái vani
PCB0605-021 : 13,5x1,2cm

CHOCOLATE DECORATION



63 BALLS WHITE CHOCOLATE COATED GOLD Ø 2,6 CM

Bóng socola phủ vàng
PCB0605-001 : box



63 BALLS WHITE CHOCOLATE CRYSTALLISED RUBY Ø 2 CM

Bóng socola phủ đỏ ruby
PCB0605-002 : box



63 WAX SEA COMPOUND MERRY CHRISTMAS Ø3.5CM

Socola dấu ấn tem Christmas
PCB0605-008 : box



75 SMALL SUGAR CANDY COMPOUND

Kẹo gậy đường
PCB0605-010 : box
2x4cm



"FROIDURE" 17 TRANSFER SHEETS

Tấm tạo vân socola
PCB0605-009 : box
40x25cm



72 CHRISTMAS BALLS WHITE CHOC "ROUGE" 3 DESIGNS

Bóng socola trang trí Christmas
PCB0605-011 : box
3x3.7cm





**126 GIFTS DARK & WHITE
CHOC 2 DESIGNS 3,2 X 3,2 CM**

Socola trang trí hình hộp quà
PCB0605-003 : box



70 CHALETS DARK CHOC 2,5 X 2,5 CM

Socola trang trí hình hộp đèn
PCB0605-004 : box



**54 RECTANGLES SHELLS DARK CHOC
11,4 X 2,5 CM - H. 2,6 CM**

Khuôn socola chữ nhật
PCB0605-006 : box



**48 SQUARE SHELLS DARK CHOC
4,6 X 4,6 CM - H. 4,5 CM**

Khuôn socola hình vuông
PCB0605-005 : box



**350 SQUARE SHELLS DARK CHOC
2,2 X 2,2 CM - H. 1,2 CM**

Khuôn socola hình vuông
PCB0605-007 : box



**90 MEDIUM GLUTEN FREE ROUNDS
Ø 5 CM - H. 2 CM**

Vỏ tart gluten-free
PCB0605-012 : box



**BALLS DARK CHOCOLATE BRONZE
CHRISTMAS 3 DESIGN 3CM**

Bóng socola Christmas phủ đồng
PCB0605-017 : box



MINI LIPS COMPOUND

Socola trang trí hình đôi môi
PCB0605-020: 190pc



**CHOCO LEATHERS STRUCTURE
FAUX BOIS**

Tấm socola vân vỏ gỗ
PCB0605-022 : 39x23cm



**CHOCO LEATHERS STRUCTURE
CROCODILE**

Tấm socola vân da cá sấu
PCB0605-023 : 39x23cm



NEW

STRAWBERRY PIECES

Dầu tẩy sấy miếng
80g



NEW

STRAWBERRY CRISPY

Dầu tẩy sấy giòn
200g



NEW

DECORATION

As part of the IRCA Group, Dobla is dedicated to crafting the finest chocolate decorations for the bakery and pastry industry. Their goal is to elevate your creations, making them visually irresistible and a delight to the taste buds. From elegant chocolate decorations to sumptuous toppings and versatile cups, Dobla adds the perfect finishing touch to any cake, pastry, or dessert.

Quality is at the heart of everything they do, ensuring that each Dobla product meets the highest standards of excellence. The Dobla Way is defined by operational excellence, personalized attention, a market-driven approach, and a relentless pursuit of innovation. Collaborating with world-class pastry chefs, Dobla continually strives to develop creative, unique, and inspiring chocolate decorations that set your creations apart.





ECLAIR CUP DARK

DOB0605-100 : C60



FLOWER POT LARGE GREEN

DOB0605-221 : C28



FLOWER POT LARGE DARK

DOB0605-222 : C28



FLOWER POT LARGE WHITE

DOB0605-223 : C28



CURLS DARK

DOB0605-190 : 4KG



CURLS STRAWBERRY

DOB0605-096 : 4KG



CURLS WHITE

DOB0605-097 : 4KG



SHAVINGS FLAT DARK

DOB0605-098 : 2.5KG



**SPRINKLE HEARTS
MINI PINK**

DOB0605-082 : 1KG



TRUFFLE SHELL MILK

DOB0605-062 : C504



TRUFFLE SHELL WHITE

DOB0605-188 : C504



TRUFFLE SHELL YELLOW

DOB0605-086 : C252



TRUFFLE SHELL DARK

DOB0605-162 : C504



TRUFFLE SHELLS GREEN

DOB0605-089 : C252



TRUFFLE SHELL RED

DOB0605-087 : C252



TRUFFLE SHELL PINK

DOB0605-088 : C252



MINI ELEGANCE ASSORTMENT

DOB0605-095 : C576



BUTTERFLY WHITE PINK

DOB0605-093 : C120



BUTTERFLY

DOB0605-085 : C120



CURVY LEAF GREEN LARGE

DOB0605-090 : C108



FALL LEAF YELLOW

DOB0605-092 : C24



CURVY LEAF YELLOW

DOB0605-091 : C144



PEARL

DOB0605-141 : C120



GOLDEN PEARL

DOB0605-094 : C120



GOLDEN PEARL

DOB0605-094 : C120



MINI PEARL ASSORTMENT

DOB0605-013 : C312



PURPLE FLOWER

DOB0605-080 : C120



PEACH BLOSSOM

DOB0605-081 : C140



DAISY XL

DOB0605-083 : C108



CHINESE COINS

DOB0605-084 : C392



FLOUR FROM VIET NAM

The Interflour Group was established in 2005 with the acquisition of 6 flour mills across Indonesia, Malaysia and Vietnam. Since then, Interflour has become the leading flour miller in the Southeast Asian region with 9 flour mills operating in Indonesia, Malaysia, Vietnam and Philippines with a total wheat milling capacity of 6,870 metric tonnes per day and capable of supplying approximately 1.8 million metric tonnes of flour per annum to the growing South-East Asian market. Alongside flour, Interflour has diversified into malt production and extended its business along the supply chain with grain storage and port services. Along with providing a high-level of customer service, Interflour's specialists work with our customers to ensure the latest research and developments in the milling, baking and malting industries are shared. Their dedicated team from wheat procurement to flour milling, product development, quality control and sales strive to partner with customers to help them grow successful sustainable and profitable businesses.



SCAN ME



T45 - CAKE FLOUR

Bột mì T45

INT0604-002 : 25kg

Protein

7.5% - 9.0%



T55 - BREAD FLOUR

Bột mì T55

INT0604-003 : 25kg

Protein

10.5% - 12.0%



T65 - PIZZA FLOUR

Bột mì T65

INT0604-001 : 25kg

Protein

13.0% - 14.5%



PREMIUM BREAD FLOUR

Bột mì

INT0604-004 : 25kg

Protein

12.5% - 14.0%



CHAXIUBAO FLOUR

Bột mì ChaXiuBao

10kg



WHEAT FLOUR

Bột mì nguyên cám

1kg



LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908

PASTRY INGREDIENTS SINCE 1908

Its production site and its laboratory, located in the Ile-de-France region, enable it to offer and market worldwide a wide range of products intended for craft and industrial bakers, pastry chefs, chocolatiers, confectioners, icecream makers, and, of course, for all chefs who concoct, explore and revisit gastronomy day-to-day.

Louis FRANCOIS was born in 1882. A self-taught inventor, he developed a passion based on the researches of Louis Pasteur and other well known scientists at this time. He constructed a laboratory in Paris and founded his company in 1908.

For over a century, the Louis Francois Company (founded in 1908 in Paris) has passed on with passion its discoveries, innovations, knowledge and expertise.



SCAN ME



ISOMALT

Đường isomalt

LOU0604-121 : 5kg

Sweet flavor less important than sugar and not very hygroscopic: recommended for decorative sugars. Used as a glazing, bulking and anti-caking agent.



CREME OF TARTAR

Phụ gia thực phẩm

LOU0604-106 : 1kg



ACIDE ASCORBIQUE

Phụ gia thực phẩm

LOU0604-136 : 1kg



SODIUM ALGINATE H.V.

Bột tạo hình spherification

LOU0604-102 : 1kg

LOU0604-133 : 150g

Forms an insoluble, stable gel in the presence of calcium contained in milk and its derivatives.

Used for spherification in the presence of calcium salts (calcium chloride and calcium lactate).



AGAR AGAR POWDER

Chất làm đông

LOU0604-101 : 1kg

LOU0604-134 : 150g

Natural plant gelling agent, red algae extract. The agar-agar solution must first be brought to a boil. The gel is obtained after cooling

Use in confectionery, pastries, desserts, charcuterie.



CALCIUM LACTATE

Nguyên liệu làm bánh

LOU0604-110 : 1kg

LOU0604-132 : 150g

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

For limited use.



EGG WHITE POWDER BLANC GALLI

Bột lòng trắng trứng

LOU0604-115 : 1kg

LOU0604-135 : 100g

Expands nicely and holds better than beaten fresh egg whites, it keeps them from graining. It has coagulation and foaming properties

Used in bakery and pastry applications (meringue, soufflé, ice cream and sorbet, curd, marzipan, icings)



SORBITOL POWDER

Đường sorbitol

LOU0604-116 : 1kg

LOU0604-129 : 150g

Softness and anti-crystallization stabilizer

Used in cakes, yellow pastes, chocolate candies, etc.



XANTHAN GUM

Chất làm đông

LOU0604-120 : 1kg

LOU0604-127 : 150g

Stabilizer and thickener in powder form, obtained by bio-fermentation.

Cold implementation. Stable in freezing/thawing and in acidic environments. Resists strong shearing.

Used in catering dishes, pastries, pastries, sauces, etc..



SUPER NEUTROSE

Chất ổn định làm kem

LOU0604-118 : 1kg

LOU0604-128 : 150g

Improves the velvety, finesse, smoothness of taste by avoiding crystals. Brings an appreciable gain in abundance. Emulsifies the constituents of the mix and corrects its viscosity.

Stabilizer mainly used for sorbets, delays the melting of ice cream sticks..



SOYA LECITHIN POWDER

Bột lecithin

LOU0604-112 : 1kg

LOU0604-131 : 100g

Emulsifier and antioxidant. Culinary aid for making foams and espumas.

Used mainly in bread making and biscuit making



GOMME GELLANE

Phụ gia thực phẩm

LOU0604-113 : 1kg

LOU0604-130 : 150g

Gelling agent which forms firm, transparent and stable gels when cooked. Solubilizes when hot.

Use as a thickener, binder, and stabilizer in different food applications



CALCIUM CHLORIDE

Bột tạo hình spherification

LOU0604-122 : 1kg

LOU0604-132 : 150g

Calcium salt which allows, in synergy with HV alginate, to carry out spherification. Very high moisture absorption capacity.

Used as a firming agent



PECTIN NH NAPPAGE

Chất làm đông

LOU0604-114 : 1kg

Gelling agent giving a thermoreversible gel and good hold on fruits.

Used for pastry toppings with fruit pulp.



GLUCOSE POWDER

Đường glucose bột

LOU0604-108 : 1kg

Powdered glucose syrup DE40 with a slightly sweet flavor. Better mouth feel during melting. Different DE (dextrose equivalent) available.

Used in pastries, biscuits, confectionery, etc.





BAKING POWDER

Bột nổi

LOU0604-103 : 1kg

Balanced leavening powder which allows doughs to rise under the combined action of humidity and heat, without leaving alkaline residues, which avoids saponification. Maximum and regular yield without tinting the pasta. Yellow pasta, biscuits...



ISOMALT

Đường isomalt

LOU0604-109 : 1kg

Sweet flavor less important than sugar and not very hygroscopic: recommended for decorative sugars. Used as a glazing, bulking and anti-caking agent.



STAB 2000

Chất ổn định làm kem

LOU0604-117 : 1kg

Emulsifier which allows the dispersion of fatty raw materials. Stabilizer of the aqueous structure of the mixture and anti-crystallization. Gives creaminess and facilitates expansion. Stabilizer developed particularly for ice cream and delays the melting of ice cream sticks..



GELATIN POWDER

Gelatin bột

LOU0604-107 : 1kg- Bloom 200

200 Bloom powder. Gelatin powder is typically produced from various proteins found in the bones and skin of animals, primarily collagen. Use in the processing of food, cakes, and sweets



CITRATE TRISODIQUE

Chất điều vị

LOU0604-105 : 1kg

Mainly used as a food additive normally as a flavoring or preservative and as a flavoring agent in some varieties of lemonade

Used in ice creams, jams, powdered milk, industrialized cheeses, soft drinks and wine



SODIUM BICARBONATE

Muối nở

LOU0604-104 : 1kg

Fine white powder used as a leavening agent.

Used in the food industry in biscuits, yeasts, effervescent salts.



DEXTROSE POWDER

Đường Dextrose

LOU0604-123 : 1kg

Simple powdered sugar with a slightly sweet flavor. Participates in the fermentation of leavened products.

Lowers the freezing point of ice cream and ice cream and prevents crystallization



ACIDE TARTRIQUE

Axit Tartric

LOU0604-100 : 1kg

Natural plant gelling agent, red algae extract. The agar-agar solution must first be brought to a boil. The gel is obtained after cooling

Use in confectionery, pastries, desserts, charcuterie.



SKIMMED MILK POWDER

Bột sữa gầy

LOU0604-111 : 1kg

Raising agent that allows cakes to rise under the conjugated action of moisture and heat, does not leave alkaline residues.

Uses in pastry, yellow pastry biscuit making, etc...



YELLOW PECTIN

Chất làm đông

LOU0604-119 : 1kg

Gelling agent giving a non-reversible gel by heating in acidic and sugary environments (dry extract greater than 75%). Heat resistant.

Used as a gelling agent, obtain great setting results when used with ingredients that are rich in sugars (at least 76% sugar content).



CITRIC ACID

Bột acid citric

LOU0604-125 : 1kg

Enhances taste, improves conservation by adjusting acidity, pH corrector.

Potentiates the activity of antioxidants. Used in baking powders in biscuits and as an acidulant in confectionery..



MALIC ACID

Chất tạo hương

LOU0604-126 : 1kg

Weak acid. Present naturally in many fruits including apples. Allows you to adjust the acidity and tangy taste. Used especially in confectionery and mixology.





OVOFREE MACARON

Bột macaron không trứng

LOU0604-137 : 1kg

Binding agent, coagulant and lathering capacity for use in cake/biscuit making, aerated confectionery (nougat, toffee, marshmallow, caramel)



PECTINE EXTRA SLOW SET

Pectin đông chậm

LOU0604-138 : 1kg

*Extra Slow Set "special jam" pectin acts as a thickener or gelling agent for homemade jams and fruit-based preparations.
Gelling occurs during cooling (in the presence of acid and sugar).
The final texture is obtained after 24 hours.*



NOUGASEC

Chất chống dính

LOU0604-139 : 1kg

*Nougasec radically eliminates moisture absorption and ensures the extended preservation of nougatines, nougats, pralines, ice cream cones, lace crepes, fans, etc.
It prevents boiled sweets from sweating and sticking.*



GALLICHOCO

Chất thay thế sô-cô-la

LOU0604-140 : 1kg

Gallichoco, made exclusively by Louis François, is a healthy alternative to partially replacing cocoa powder in recipes such as sponge cakes, macaron shells, cakes, shortbread, sweet pastry, and more.





PASTRY INGREDIENTS

To offer you the possibility to combine in a single order, a single shipment the assortment of products you have chosen. We provide coordination, commercial, logistical and customs follow up in our warehouse, in the immediate vicinity of Paris Orly airport.

Flavors & Chefs is the fusion of the know-how of the most prestigious French pastry professionals with the best ingredients from the Tradition but intended to the most demanding and creative uses.

The brand Flavors & Chefs® is dedicated to bakery and pastry professionals, it aims at offering high quality ingredients adapted to the needs of the most demanding professionals. We offer a range that includes nearly 500 items and is continually enhanced with new products: flavors, colors, alcohols, chocolates, dried fruits, syrup, candied fruits, ambient and frozen purées, ready to garnish, laboratory products, mix confectioners, dairy products... Flavors & Chefs® products are distributed in nearly 40 countries worldwide.





CUSTARD POWDER (HOT PROCESS)

Bột kem

FVC0603-002 : 1kg



FONDANT BLANC TRADITION

Lớp phủ mặt bánh

FVC0604-005 : 7kg



NAPPAGE NEUTRE CLEAR GLAZE HOT PROCESS

Mứt phủ bóng bánh

FVC0605-001 : 6kg



NAPPAGE NEUTRE CLEAR GLAZE COLD PROCESS

Mứt phủ bóng bánh

FVC0605-002 : 6kg



INVERTED SUGAR TRIMOLINE

Đường làm bánh

FVC0602-002 : 7kg



GLUCOSE SYRUP

Đường gluco

FVC0602-001 : 1kg

FVC0602-005 : 7kg



25% ALMOND 25% HAZELNUT PRALINE

Hạnh nhân và hạt phỉ

FVC0603-003 : 1kg



HAZELNUT PRALINE 50%

Hạt phỉ

FVC0603-004 : 1kg



ALMOND PASTE 33% DÉCOR

Sốt hạnh nhân

FVC0601-008 : 1kg



VANILLA FLAVOR

Tinh chất vani

FVC0602-004 : 1l



COFFEE EXTRACT

Tinh chất cà phê

FVC0607-201 : 1l



ORANGE BLOSSOM FLAVORED WATER

Hương hoa cam

FVC0607-101 : 1l



PURE HAZELNUT PASTE

Hạt dẻ nguyên chất

FVC0603-001 : 1kg



PISTACHIO PASTE CRESCO

Hạt hồ trăn

FVC0601-004 : 1kg



BAKING SHEET

Giấy nướng

FVC0607-102 : 40 x 60cm



ALMONDS POWDER BLANCHED

Bột hạnh nhân trần

FVC0604-007 : 1kg





GREEN PISTACHIOS IRAN BLANCHED

Hạt hồ trăn
FVC0601-001 : 1kg



ROYALTINE CRUMBLE BISCUITS

Bánh quy vụn
FVC0604-002 : 2kg



GELATIN 400 SHEETS 180 BLOOM

Gelatin lá
FVC0604-003 : 400sheets



GREASING SPRAY

Bình xịt bôi trơn
FVC0607-202 : 600ml



GREEN POWDER FOOD COLORING

Màu thực phẩm xanh
FVC0607-001 : 100g



RED POWDER FOOD COLORING

Màu thực phẩm đỏ
FVC0607-002 : 100g



YELLOW POWDER FOOD COLORING

Màu thực phẩm vàng
FVC0607-003 : 100g



SARRAZIN FLOUR

Bột kiều mạch
FVC0604-008 : 1kg



PIPING BAGS CONIK ESSENTIEL

Túi bắt bông kem
FVC0606-001 : 30 x 54cm



CANDIED ORANGE PEEL QUARTERS

Vỏ cam 1/4 ngào đường
FVC0801-001 : 1kg



ALSA BAKING POWDER

Bột nở Alsa



BRIOCHIN BAKER'S YEAST

Men bánh mì



ALSA BOURBON VANILLA CRÈME BRÛLÉE

Bột làm Crème Brûlée
540g - 48 Servings



ALSA CHOCOLATE MOUSSE SWEETNESS

Bột làm mousse socola
960g - 100 Servings



ALSA PANNA COTTA

Bột Panna Cotta
520g - 48 Portions



ALSA TIRAMISU

Bột Tiramisu
490g - 65 Portions



PREPARATION FOR CUSTARD

Nguyên liệu pha chế Crème
Anglaise
3x300g



PREPARATION FOR CHOCOLATE LAVA CAKE

Bột làm bánh
Cœurs Coulant



PREPARATION FOR FLAN ENTREMETS CARAMEL

Bột làm flan caramel



PREPARATION FOR FLAN ENTREMETS CHOCOLATS

Bột làm flan socola





PREPARATION FOR YOGURT

Nguyên liệu pha chế sữa chua



PREPARATION FOR FLAN PATISSIER

Bột làm flan nướng kiểu Pháp



PREPARATION FOR MUFFINS CHOCOLAT NOISETTE

Bột làm muffin socola & hạt phỉ



SUCRE VANILLINÉ

Đường vani tổng hợp



NATURAL EXTRACTED VANILLA SUGAR

Đường hương vani tự nhiên



GARNITURE CITRON

Nhân chanh

4kg



ARÔME CITRON ZESTE

Hương liệu vỏ chanh

0.5l



ARÔME NATUREL D'ORANGE ZESTE

Hương Vị Vỏ Cam Tự Nhiên

0.5l



ARÔME AMANDE AMÈRE

Hương Vị Hạnh Nhân Đắng

0.5l



FRAISE - ARÔME NATUREL ET COLORANT

Hương Vị Tự Nhiên hương Dâu

0.5kg



FRAMBOISE - ARÔME ET COLORANTS

Hương Vị Tự Nhiên hương Mâm Xôi

0.5kg





NATURAL VANILLA FROM FRANCE



SCAN ME

Eurovanille has been the best of natural vanilla for over 20 years. Specializing in this rare and delicious spice, we cultivate it, transform it and package it for you with the greatest care. Flavors of yesteryear, today and tomorrow, we offer you a range of 100% natural vanilla products, developed between tradition and modernity. Pods, powders, aromas, concentrates ... decline your desires and discover vanilla in all its forms!



BOURBON VANILLA EXTRACT WITH SEEDS

Chiết xuất hương vani

EUR0607-001 : 500g



VANILLA PODS TAHITENSIS

Trái vani

EUR0607-002 : 2 pods in
glass tube 16cm - 20cm
250g



CHESTNUT

Depuis 1896

*Corsiglia
FACOR*

The family business founded in 1896 is now headed by Jean Louis Corsiglia. Selection of our ingredients is stringent: all fruits are of controlled origin, from Turin or Naples. We only select products of the highest quality for the ingredients: sugar, MGO free wheat glucose and genuine Bourbon-Madagascar vanilla beans.



CHESTNUT PASTE

Hạt dẻ nghiền (có đường)
COS0603-001 : 1kg

Made with pieces of candied chestnuts and lightly flavoured with Madagascar Bourbon vanilla beans.



CHESTNUT PUREE

Hạt dẻ nghiền (không đường)
COS0502-001 : 870g

Made with unsweetened sweet chestnuts pulp.



CHESTNUT CREAM

Kem hạt dẻ nghiền
COS0603-002 : 1kg

Made with the pulp of sweet chestnuts, candied with cane sugar and subtly flavoured with Madagascar Bourbon vanilla beans.



BROKEN CANDIED CHESTNUT IN SYRUP

Hạt dẻ ngâm si-rô
COS0504-001 : 650g



ORANGE PASTE

Cam nghiền
COS0603-003 : 1kg



FRUIT IN SYRUP

BROVER

The history of BROUSSE VERGEZ began in Bordeaux in 1928, specialize in trading in fresh fruit and vegetables. In 1979, André's youngest son Stephan entered the family company, creating a new business line. This was the birth of the Bakery/ Pastry Tinned Fruits Department and of the brand that would embody it: BROVER.



AMARENA CHERRIES

Quả anh đào ngâm
BRO0504-002 : 850ml
BRO0504-013 : 2650ml





SPECIALITY INGREDIENTS

With more than 50 years of experience, we are one of the leading manufacturers of high quality ingredients for gastronomy, pastries and ice-cream in the world. Our product catalog exceeds 3,000 references, including texturing, lyophilizers, concentrated pastes and nuts.

We are proud to have a close relationship with our customers, creating close links. We do not want to be just a supplier of products but, in the long term, we also hope to become a partner with whom you can count at all times, creating specific recipes, organizing visits and demonstrations and offering personalized training.

For us it is a great satisfaction to be able to develop all the specialized products that help to be more creative to pastry cooks and chefs around the world. Our products are always developed in accordance with the 4 pillars of modern cuisine: more flavor, less sugar, less fat and contrast of textures.



SCAN ME



PROESPUMA HOT

Phụ gia thực phẩm
SOS0604-102 : 500g

A hot-stable emulsifying and stabilizing agent, designed to create hot foams, espumas, and sauces using a siphon. It maintains texture and structure even when served warm, making it ideal for modern, refined plating.



PROESPUMA COLD

Phụ gia thực phẩm
SOS0604-103 : 700g

A cold-use emulsifier and stabilizer for creating cold foams, espumas, and mousses using a siphon. It provides a stable structure while preserving the freshness and lightness of cold preparations.



RASPBERRY CRISPY WET PROOF

Phụ gia thực phẩm
SOS0603-001 : 400g

Use as a garnish adding at a last minute (please note the product will become soggy if it comes in contact with moisture. To give a protective coating, coat in a 'fat' such as cooled melted chocolate, butter or cocoa butter, SOSA Praline Paste or Sosa Pro-Gianduja.



NEUTRAL PETA CRISPY

Phụ gia thực phẩm
SOS0602-001 : 750g

Small granular decoration that bursts on contact with moisture. Made in Spain. Contains milk and derivatives.



KAPPA GUM

Phụ gia thực phẩm
SOS0604-002 : 600g

PROPERTIES: Gelling agent.
USE: Pour the powder mixed with the rest of the solids over the liquid and heat.
APPLICATION: Any kind of liquid application.
OBSERVATIONS: Produce multiple synergies. Kappa + Konjac (gel strength). Gels from 60°.



REGALIZ PASTA CONCENTRADA NATURAL

Phụ gia thực phẩm
SOS0602-002 : 1.5kg

Natural extract of licorice in concentrated paste, ideal for confectionery, sauces, ice creams



MALTOSEC

Phụ gia thực phẩm
SOS0604-001 : 500g

PROPERTIES: Converts fat in powder
USE: Mix with fat
APPLICATION: Any kind of fat
OBSERVATIONS: Soluble in cold and hot. Capacity to absorb oils, turning them into a powder



INVERTED SUGAR SOSA

Đường thực phẩm
SOS0604-101 : 1.4kg

Fructose and glucose. Moisturising, it keeps pastry products softer when substituting 10 -15% sucrose with inverted sugar. It maintains moisture in icing and truffles. Antifreeze for ice cream production.



SUCRO EMUL

Chất nhũ hóa
SOS0604-003 : 500g

PROPERTIES: Emulsifier.
Use: It will be dissolved in the aqueous part of the preparation and then added to the rest.
APPLICATION: Any liquid with one part water.
OBSERVATIONS: It allows to make hot and alcoholic airs.
ELABORATIONS: Increase in the volume of bread and biscuit doughs / Stabilization of lactic mixtures / Ice creams / Pastry creams / Aires





PROCREMA 100 COLD/HOT NATUR

Phụ gia thực phẩm
SOS0604-104 : 3kg

Helps to stabilize ice cream easily and directly, adding 10% solids to the recipe. Mix cold or hot (max. 80 °C) in any liquid with strong agitation. Once mixed with the liquid it is advisable to mature the mixture for 8 hours in cold (± 4 °C) so that the components of the product are perfectly hydrated before freezing.



PROSORBET 100 COLD NATUR

Phụ gia thực phẩm
SOS0604-105 : 3kg

Stabilizers for sorbets. Mix with base with any liquid or semi-liquid preparation. Suitable for vegans.



VEGETABLE GELLING AGENT

Phụ gia thực phẩm
SOS0604-004 : 500g

Powder gelling agent derived from seaweed and locust bean gum. For optimal use, mix the product with liquid whilst heating. Suitable for use with all aqueous liquids, it cannot be reheated, is non-freezable and is of natural origin. You can use this product to make firm or pringy gels (for toppings).



TREHALOSE POWDER

Bột trehalose
SOS0604-005 : 700g

Sugar derived from tapioca starch, also used as a bulking agent (increasing mixtures' volume). Its sweetening power is low and its technical characteristics are as follows: SP 45%, AFP 100%.



POTATOWHIP

Phụ gia thực phẩm
SOS0604-006 : 300g

Mix the product with a liquid and use it as a plant-based alternative to albumen. Can be used hot or cold. This texturizing agent gives preparations an aerated, foamy texture, but it can also emulsify and coagulate them. You can use this product to make sponge cakes, macarons, marshmallows, mousses, biscuits and more.



CHOCOLATE PETA CRISPY

Sô cô la giòn
SOS0602-003 : 900g

With an effervescent texture, get surprised with peta crispies coated with a crunchy texture, rich chocolate flavor, and a fun popping sensation when consumed. Use as an inclusion or garnish for chocolates, cakes, mousses, plated or passed desserts, ice cream, and more.



APPLE VINEGAR POWDER

Bột giấm táo
SOS0701-001 : 200g





DESSERT SOLUTION

Born in South-West of France, Boncolac has been producing frozen desserts for professionals for over 60 years, acquiring a strong manufacturing know-how in frozen patisserie. Boncolac has developed a high service quality to be by chefs' side in their day-to-day work and help them satisfy demanding customers. From the most classic to the most creative ones, Boncolac offers a wide range of products with qualitative solutions for professionals. Conscious of ensuring strict food safety and offering the best ingredients and products, Boncolac has a rigorous quality control all over the production flow.

From R&D to purchasing, production, transports and storage, Boncolac is equipped with the best machines and processes compliant with the most stringent food processing standards. Boncolac is always committed to inventing and creating unique desserts, with the same passion, top-qualitative ingredients and strong patisserie expertise. Our innovation team is accompanied by chefs in order to design inventive products following the latest trends, and meet at best our customers' expectations.



SCAN ME

WHOLE TART



CHOCOLATE

Bánh tart sô cô la
BOC0803-001 : 900g

Fridge

0-4°C, 3 hours



STRAWBERRY

Bánh tart dâu tây
BOC0803-005 : 1200g

Fridge

0-4°C, 8 hours



TART MATCHA

Bánh tart trà xanh
BOC0803-012 : 780g

Fridge

Oven

0-4°C, 5 hours 210°C, 10 minutes



NORMANDY APPLE

Bánh tart táo
BOC0803-007 : 950g

Fridge

Oven

0-4°C, 6 hours 210°C, 15 minutes



INTENSE COCONUT

Bánh tart dừa
BOC0803-011

Fridge

Oven

0-4°C, 6 hours 180°C, 10 minutes



BLUEBERRY

Bánh tart việt quất
BOC0803-006 : 850g

Fridge

Oven

0-4°C, 6 hours 180°C, 10 minutes



ALMOND/WALNUT

Bánh tart hạnh nhân, hạt phỉ
BOC0803-003 : 850g

Fridge

Oven

0-4°C, 5 hours 180°C, 15 minutes



"GRAND ARÔME" LEMON

Bánh tart chanh
BOC0803-009 : 850g

Fridge

Oven

0-4°C, 5 hours 210°C, 10 minutes



RASPBERRY

Bánh tart dâu
BOC0803-023 : 800g

Fridge

Oven

0-4°C, 7 hours 180°C, 5 minutes



MULTIFRUIT TART

Bánh tart trái cây
BOC0803-025 : 900g

Fridge

Oven

0-4°C, 5 hours 180°C, 10 minutes



APPLE WITH ALMOND CREAM

Bánh tart táo kem hạnh nhân
BOC0803-026 : 130gx27

Fridge

0-4°C, 2 hours



PRE-CUT TART - PRECUT X 10



LEMON MERINGUE

Bánh tart chanh & meringue
BOC0803-013 : 1000g

Fridge

0-4°C, 4 hours

Oven

150°C, 20 minutes



MANGO & PASSION FRUIT

Bánh tart xoài & chanh dây
BOC0803-010 : 850g

Fridge

0-4°C, 2.5 hours



CHOCOLATE

Bánh tart sô cô la
BOC0803-002 : 900g

Fridge

0-4°C, 3 hours



APRICOT TART

Bánh tart mơ
BOC0803-028 : 1000g

Fridge

0-4°C, 5 hours

Oven

180°C, 10 minutes



PEAR

Bánh tart lê
BOC0803-024 : 750g

Oven

180°C, 10 minutes



MORELLO CHERRY FLAN

Bánh tart cherry
BOC0803-027 : 750g

Oven

180°C, 10 minutes

PRE-CUT CAKE - PRECUT X 30



ULTIMATE CARROT TRAYCAKE

Bánh cà rốt
BOC0803-029 : 2510g

Room Temperature

20-22°C, 2-3 hours





PASTRY SELECTION

"C'est Bon Bakery" is the answer to the raising demand for the French style bakery quality products in Southeast Asian market. Established early 2015 in Hanoi by Matthieu Lagarrigue in cooperation with the widely known "Citysmart Group", it became one of the major wholesale suppliers focusing on the luxury hospitality and gastronomy sector, providing the wide variety of Bakery products and semi finish products to 5 star hotels, resorts and restaurants.

With 20 years of experience in the industry, Matthieu combines the expertise know-how with the drive for perfection, so characteristic for the tradition of French Pastry and Bakery Art. Choosing Hanoi as the center is determined by the city rapid development, creating the big market for highest class products. By contributing to the city and region development, Matthieu ties its presence and devotion, offering the standard of the French taste.



SCAN ME



VANILLA MINI CONES

Ốc Quế Mini vị Vani
7cm H, 2.5cm D



SAVORY MINI CONES

Ốc Quế Mini vị Mặn
7cm H, 2.5cm D



COCOA MINI CONES

Ốc Quế Mini vị Cacao
7cm H, 2.5cm D



CHARCOAL MINI CONES

Ốc Quế Mini vị Than Hoạt Tính
7cm H, 2.5cm D



TOMATO MINI CONES

Ốc Quế Mini vị Cà chua
7cm H, 2.5cm D



SPINACH MINI CONES

Ốc Quế Mini vị Rau Bó Xôi
7cm H, 2.5cm D

MACARON & MACARON SHELLS



MACARON SHELL WHITE

Vỏ bánh Macaroon trắng

CBB0803-101
(4.5cm, 6g) - C240



MACARON SHELL RED

Vỏ bánh Macaroon đỏ

CBB0803-102
(4.5cm, 6g) - C240



MACARON SHELL YELLOW

Vỏ bánh Macaroon vàng

CBB0803-103
(4.5cm, 6g) - C240



MACARON SHELL GREEN

Vỏ bánh Macaroon xanh

CBB0803-104
(4.5cm, 6g) - C240



MACARON SHELL VIOLET

Vỏ bánh Macaroon tím

CBB0803-105
(4.5cm, 6g) - C240



MACARON SHELL BROWN

Vỏ bánh Macaroon nâu

CBB0803-106
(4.5cm, 6g) - C240



MACARON SHELL PRINTED

Vỏ bánh Macaroon in theo mẫu

CBB0803-107
(4.5cm, 6g) - C240



MACARON BUTTER CREAM VANILLA

Macaroon nhân vani

CBB0803-108
(4.5cm, 18g) - C120



MACARON BUTTER CREAM COFFEE

Macaroon nhân cà phê

CBB0803-109
(4.5cm, 18g) - C120



MACARON BUTTER CREAM CARAMEL

Macaroon nhân caramel

CBB0803-110
(4.5cm, 18g) - C120



MACARON BUTTER CREAM CHOCOLATE

Macaroon nhân sô cô la

CBB0803-111
(4.5cm, 18g) - C120



MACARON BUTTER CREAM MATCHA

Macaroon nhân trà xanh

CBB0803-112
(4.5cm, 18g) - C120



MACARON BUTTER CREAM PASSIONE

Macaroon nhân chanh dây

CBB0803-113
(4.5cm, 18g) - C120



MACARON BUTTER CREAM MANGO

Macaroon nhân xoài

CBB0803-114
(4.5cm, 18g) - C120



MACARON BUTTER CREAM RED FRUIT

Macaroon nhân quả đỏ

CBB0803-115
(4.5cm, 18g) - C120



MACARON BUTTER CREAM PISTACHIO

Macaroon nhân hạt hồ trăn

CBB0803-116
(4.5cm, 18g) - C120



MACARON BUTTER CREAM PRINTED

Macaroon nhân in theo mẫu

CBB0803-130
(4.5cm, 6g) - C120



TART SHELLS WITH BUTTER



ROUND TART SHELL SWEET

Vỏ bánh tart tròn ngọt
CBB0803-001
(4.3cm, 14g) - C200



ROUND TART SHELL SAVORY

Vỏ bánh tart tròn mặn
CBB0803-002
(4.3cm, 14g) - C200



ROUND TART SHELL COCOA

Vỏ bánh tart tròn cacao
CBB0803-003
(4.3cm, 14g) - C200



ROUND TART SHELL MATCHA

Vỏ bánh tart tròn trà xanh
CBB0803-004
(4.3cm, 14g) - C200



ROUND TART SHELL SAVORY

Vỏ bánh tart tròn mặn
CBB0803-006
(8cm, 35g) - C80



ROUND TART SHELL SWEET

Vỏ bánh tart tròn ngọt
CBB0803-005
(8cm, 35g) - C80



ROUND TART SHELL COCOA

Vỏ bánh tart tròn cacao
CBB0803-007
(8cm, 35g) - C80



ROUND TART SHELL MATCHA

Vỏ bánh tart tròn trà xanh
CBB0803-008
(8cm, 35g) - C80



SQUARE TART SHELL SWEET

Vỏ bánh tart ngọt vuông
CBB0803-009
(4cm, 12g) - C240
CBB0803-013
(7cm, 30g) - C90



SQUARE TART SHELL SAVORY

Vỏ bánh tart mặn vuông
CBB0803-010
(4cm, 12g) - C240
CBB0803-014
(7cm, 30g) - C90



SQUARE TART SHELL COCOA

Vỏ bánh tart cacao vuông
CBB0803-011
(4cm, 12g) - C240
CBB0803-015
(7cm, 30g) - C90



SQUARE TART SHELL MATCHA

Vỏ bánh tart trà xanh vuông
CBB0803-012
(4cm, 12g) - C240
CBB0803-016
(7cm, 30g) - C90



RECTANGULAR TART SHELL SWEET

Vỏ bánh tart ngọt chữ nhật
CBB0803-017
(2.5x5cm, 12g) - C240
CBB0803-021
(3.5x9.5cm, 30g) - C90



RECTANGULAR TART SHELL SAVORY

Vỏ bánh tart mặn chữ nhật
CBB0803-018
(2.5x5cm, 12g) - C240
CBB0803-022
(3.5x9.5cm, 30g) - C90



RECTANGULAR TART SHELL COCOA

Vỏ bánh tart cacao chữ nhật
CBB0803-019
(2.5x5cm, 12g) - C240
CBB0803-023
(3.5x9.5cm, 30g) - C90



RECTANGULAR TART SHELL MATCHA

Vỏ bánh tart trà xanh chữ nhật
CBB0803-020
(2.5x5cm, 12g) - C240
CBB0803-024
(3.5x9.5cm, 30g) - C90



CHOCOLATE BONBON



BONBON COFFEE GANACHE

Sô cô la bonbon vị cà phê
CBB0803-301 : 8g (C120)



BONBON CINNAMON GANACHE

Sô cô la bonbon vị quế
CBB0803-302 : 8g (C120)



BONBON MINT GANACHE

Sô cô la bonbon vị bạc hà
CBB0803-303 : 8g (C120)



BONBON EARL GREY GANACHE

Sô cô la bonbon vị trà bá tước
CBB0803-304 : 8g (C120)



BONBON LEMONGRASS GANACHE

Sô cô la bonbon vị sả
CBB0803-305 : 8g (C120)



BONBON ALMOND PRALINE

Sô cô la bonbon vị hạnh nhân
CBB0803-306 : 8g (C120)



BONBON CHILI GANACHE

Sô cô la bonbon vị ớt
CBB0803-307 : 8g (C120)



BONBON COCONUT GANACHE

Sô cô la bonbon vị dừa
CBB0803-308 : 8g (C120)



BONBON MATCHA PRALINE

Sô cô la bonbon vị trà xanh
CBB0803-309 : 8g (C120)



BONBON GINGER GANACHE

Vị gừng
CBB0803-310 : 8g (C120)



BONBON BANANA CARAMEL

Vị chuối caramel
CBB0803-311 : 8g (C120)



BONBON PASSION CARAMEL

Vị chanh dây caramel
CBB0803-312 : 8g (C120)



BONBON CARAMEL

Sô cô la bonbon caramel
CBB0803-313 : 8g (C120)



BONBON CRISPY PRALINE

Sô cô la bonbon crispy praline
CBB0803-314 : 8g (C120)



BONBON STRAWBERRY CARAMEL

Sô cô la bonbon dâu caramel
CBB0803-315 : 8g (C120)



BONBON STAR ANIS GANACHE

Sô cô la bonbon đại hồi
CBB0803-316 : 8g (C120)



BONBON RHUM

Sô cô la bonbon rượu rum
CBB0803-317 : 8g (C120)



BONBON MIXED TRUFFLE CHOCOLATE

Sô cô la bonbon
CBB0803-318 : 8g (C120)



CAKE, COOKIES & MUFFINS



TIRAMISU
Bánh tiramisu
CBB0803-246 : 1.5kg



OPERA
Bánh opera
CBB0803-247 : 2.1kg



PASSION MOUSSE
Bánh chanh dây
CBB0803-248 : 2.3kg



CHOCOLATE LAVA
Bánh chocolate lava
CBB0803-264 : 80g



CHOCOLATE CHIP BUTTER COOKIE
Bánh Quy Sô Cô La



WHITE CHOCOLATE & ALMOND BUTTER COOKIE
Bánh Quy Bơ Đậu Phộng Sô Cô La Trắng
CBB0803-258 : 60g



OATMEAL & RAISIN BUTTER COOKIE
Bánh Quy Yến Mạch Nho Khô
CBB0803-256 : 60g



CHOCOLATE CHIP COOKIE
Bánh Quy Sô Cô La
CBB0803-257 : 60g



WHITE CHOCOLATE PEANUT BUTTER COOKIE
Bánh Quy Bơ Đậu Phộng Sô Cô La Trắng



OATMEAL & RAISIN COOKIE
Bánh Quy Yến Mạch Nho Khô
CBB0803-252: 60g



CHOCOLATE CHIP MUFFIN
Bánh Muffin Sô Cô La
CBB0803-253 : 80g



CINNAMON & RAISIN MUFFIN
Bánh Muffin Nho Khô Quế
CBB0803-254 : 80g



BANANA & WALNUT MUFFIN
Bánh Muffin Chuối Óc Chó
CBB0803-255 : 80g



CHOCOLATE MUFFIN WITH CHOCOLATE FILLING
Bánh Muffin Chuối Óc Chó
CBB0803-259 : 100g



VANILLA MUFFIN WITH STRAWBERRY FILLING
Bánh Muffin dâu vani
CBB0803-260 : 100g



BANANA & MILK CHOCOLATE FILLING
Bánh Muffin Chuối Sô cô la
CBB0803-261 : 100g



FOCACCIA BREAD WITH PROVENCE HERBS
Bánh mì nướng kiểu Ý
CBB0803-249



GARLIC BREAD
Bánh mì bơ tỏi
CBB0803-265 : 35g



ROUND PRE-BAKED PIZZA DOUGH
Đế bánh pizza
CBB0803-266 : 150g





FROZEN DANISH & BREAD

In 1988, Bridor de France was established near Rennes in Brittany. From its beginnings as a research centre focusing on bakery manufacturing (CERFAB), Bridor de France gradually shifted to the production of frozen pastries to meet increasing demand from the high-end market. A range of over 30 gourmet recipes, crafted by master bakers from Lenôtre school in Paris. Swide selection of crispy golden baguettes and stone-baked loaves and rolls, destined for hotel and catering professionals.

Only hydrogenated fat-free, all-butter products. For instance, the vanilla used to make pains au chocolat comes from real vanilla pods, rather than artificial flavouring.



SCAN ME



(*) Kosher certificate

THE VIENNESE PASTRY

CROISSANT

(*) Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!



CROISSANT FINE BUTTER LENÔTRE

BRI0803-113 : 30g
(195pcs/ctn)

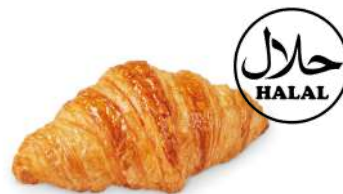


CROISSANT FINE BUTTER

BRI0803-116 : 50g
(120pcs/ctn)

BRI0803-104 : 60g
(70pcs/ctn)

BRI0803-139 : 70g
(64pcs/ctn)



MINI CROISSANT

BRI0803-122 : 25g
(225pcs/ctn)

MINI LATTICE

(*) Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!



MINI MANGO LATTICE

Bánh Xoài

BRI0803-107 : 40g
(100pcs/ctn)



MINI APPLE LATTICE

Bánh Táo

BRI0803-109 : 40g
(100pcs/ctn)



MINI STRAWBERRY LATTICE

Bánh Dâu

BRI0803-108 : 40g
(100pcs/ctn)

PAIN AU CHOCOLAT

(*) Defrost ~20 minutes, baking 16-18 minutes at 165°C-170°C!!!



PAIN CHOCOLAT FINE BUTTER LENÔTRE

Bánh sô cô la

BRI0803-117 : 35g
(210pcs/ctn)



MINI PAINS AU CHOCOLAT

Bánh sô cô la

BRI0803-123 : 28g
(260pcs/ctn)



PAIN AU CHOCOLAT FINE BUTTER

Bánh sô cô la

BRI0803-105 : 75g
(70pcs/ctn)

PAIN AUX RAISINS

(*) Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!



FINE BUTTER LENÔTRE

Bánh Nho

BRI0803-118 : 30g
(230pcs/ctn)



MINI PAIN AUX RAISINS

Bánh Nho

BRI0803-131 : 30g
(260pcs/ctn)

BRI0803-134 : 96g
(66pcs/ctn)

(*) Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!



MINI CRANBERRIES TWISTS

Bánh Nam việt quất

BRI0803-228 : 30g
(100pcs/ctn)



MINI APPLE TURNOVER

Bánh Táo

BRI0803-227 : 40g
(255pcs/ctn)



THE BREAD SELECTION

BAGUETTE

(*) No need to defrost, baking 12 mins at 190°C-200°C !!!



MULTIGRAIN BAGUETTE

BRI0803-199 : 280g
(25pcs/ctn)



BAGUETTE

BRI0803-200 : 280g
(25pcs/ctn)



COUNTRY STYLE BAGUETTE

BRI0803-197 : 280g
(25pcs/ctn)

BREAD ROLL

(*) No need to defrost, baking 6-8 minutes at 200°C-210°C !!!



INDIVIDUAL BUCKWHEAT BREAD LENÔTRE

BRI0803-224 : 45g
(50pcs/ctn)

THE GLUTEN FREE SELECTION - FULLY BAKED

(*) Baking 8-10 minutes at 160°C!!!



PURE BUTTER MADELEINE

BRI0803-125 : 30g
(50pcs/ctn)



MULTI-SEEDED ROLL WITH POPPY SEED TOPPING

BRI0803-127 : 45g
(50pcs/ctn)



PURE BUTTER AND SUGAR MINI BRIOCHE

BRI0803-126 : 50g
(50pcs/ctn)



PLAIN ROLL WITH MILLET SEED TOPPING

BRI0803-128 : 45g
(50pcs/ctn)



CONSUMER BAGS



CROISSANT

Bánh sừng trâu
BRI0803-132 : 60g (6pcs/bag)
(*) Ready to Bake
Baking : approximately 15-17 min
at 165-170°C, open damper



PAIN AU CHOCOLAT

Bánh sô cô la ngàn lớp
BRI0803-133 : 70g (6pcs/bag)
(*) Ready to Bake
Baking : approximately 16-18 min
at 165-170°C, open damper



FROZEN ORGANIC PLAIN ROLL

Bánh mì nướng đông lạnh
BRI0803-190 : 50g (6pcs/bag)
(*) Ready to Bake
Baking : approximately 7-9 min
at 190-200°C, open damper



MINI CROISSANT

Bánh sừng trâu mini
BRI0803-121 : 25g (10pcs/bag)
(*) Ready to Bake
Baking : approximately 18 min at
180°C, open damper



PETIT PAIN NATURE PLAIN ROLL

Bánh mì nướng đông lạnh
BRI0803-191 : 40g (6pcs/bag)
(*) Ready to Bake
Baking : approximately 10 min at
200°C, open damper



PLAIN HALF-BAGUETTE

Bánh mì nướng đông lạnh
BRI0803-192 : 140g (2pcs/bag)
(*) Ready to Bake
Baking : approximately 14-16 min at 190-
200°C, open damper

OTHERS



CHARENTES-POITOU AOP BUTTER PUFF PASTRY

Bột bánh ngàn lớp
BRI0803-301 : 2kg
38.5cm x 28.5cm x 1.4cm

(*) Defrost ~12 hours in chiller
Rollable puff pastry block give a high-
quality flaky texture (96 layers), pure butter,
and ease of use. Ideal for making catering
products, appetisers and dessert.



PUFF PASTRY FINE BUTTER SHEET

Bột bánh ngàn lớp
BRI0803-230 : 300g
38cm x 28cm x 2.5cm

(*) Defrost ~12 hours in chiller
Rollable puff pastry block give a high-
quality flaky texture (96 layers), pure butter,
and ease of use. Ideal for making catering
products, appetisers and dessert.





BREIZH'N'ROLL WITH PAPER MOULDS

BRI0803-140 : 85g
(60pcs/ctn)



VANILLA TASTE AND CHOPPED HAZELNUT CROWN

BRI0803-142 : 90g
(48pcs/ctn)



TRIPLE CHOCOLATE EXTRAVAGANT

BRI0803-143 : 95g
(60pcs/ctn)



ORANGE AND CHOPPED HAZELNUT CROWN

BRI0803-147: 90g
(48pcs/ctn)



ULTRA KANEL SWIRL

BRI0803-138 : 100g
(60pcs/ctn)



ALMOND CROISSANT

BRI0803-145: 95g
(60pcs/ctn)



CHEESE FINGER

BRI0803-146: 90g
(60pcs/ctn)



BOLA DE BERLIM CREAM

BRI0803-148 : 120g
(20pcs/ctn)



APPLE TURNOVER WITH CHUNKS

BRI0803-135 : 150g
(50pcs/ctn)



Our
“ HAND-CRAFTED PRODUCTS, INDUSTRIAL
MANAGEMENT POSITIONING ”
has been at the heart of our success for 30 years



RIGOROUS SELECTION
OF NOBLE RAW MATERIALS:

Flour from local millers,
Home-made dough,
pure butter Viennese pastries.



MANUFACTURING WHICH RESPECTS
PRACTICES AND PRODUCTS:

Slow kneading,
Gentle and steady lamination,
Long dough proofing time;



LINES DEVELOPED
FOR WELL-BEING AND HEALTH:

Breads high in fibre or a source of fibre.
Organic line: ECOCERT certified.
Gluten-free.

Nippon Premium
by T&M



JAPAN PREMIUM SHERBET

NEW



HALF PINEAPPLE SHERBET

Sherbet dưa nửa trái
NPR0609-001 : 80ml



HALF APPLE SHERBET

Sherbet táo nửa quả
NPR0609-002 : 80ml



HALF LEMON SHERBET

Sherbet chanh nửa quả
NPR0609-003 : 80ml



WHOLE PEACH SHERBET

Sherbet đào nguyên trái
NPR0609-004 : 80ml



WHOLE YUZU SHERBET

Sherbet yuzu nguyên trái
NPR0609-005 : 50ml




WHOLE CACAO CHOCOLATE ICE CREAM

Kem socola cacao nguyên trái
NPR0609-006 : 80ml



MAP OF ORIGIN





BEVERAGES



NEW

BORGIO TONIC ESSENCE

Acetaia Borgo Castello positions itself as a strategic partner for private labels and the industry, offering comprehensive support from product development to packaging design and marketing materials.

The company holds certifications for both PGI and PDO (Protected Designation of Origin), ensuring adherence to traditional production methods and quality standards. As a member of the Consortium for the Protection of Balsamic Vinegar of Modena, Acetaia Borgo Castello is committed to upholding the authenticity and reputation of its products.



NEW

APPLE DRINKING VINEGAR

Giấm uống vị táo

ABC0701-004 : 250ml



NEW

BLUEBERRY DRINKING VINEGAR

Giấm uống vị việt quất

ABC0701-005 : 250ml



NEW

PURE & FRESH JUICE FROM SELECT FRUITS

POWERED BY INNOVATIVE GERMAN TECHNOLOGY

Juicy V produces 100% pure fruit juice with no added sugar, chemicals, or impurities. They select the finest fruit from top regions. Juicy-V fruit juice is produced using advanced German technology, ensuring high-quality products with authentic taste and freshness. Its sterilization technology and specialized packaging allow for more than 3-month storage period while maintaining the original taste and freshness.

Choose from our wide selection of competitively priced and highly profitable fruit juices. Our products guarantee exceptional flavor, as well as a rich source of vitamins and minerals, thanks to cutting-edge German technology!



Mango
(Xoài)

Mango juice	100ml
Water	80ml
Simple syrup	10ml



Pineapple
(Dứa)

Pineapple juice	100ml
Water	70ml
Simple syrup	10ml



Guava
(Ổi)

Guava juice	100ml
Water	50ml
Simple syrup	15ml



Dragon Fruit
(Thanh long)

Dragon fruit juice	100ml
Water	50ml
Simple syrup	15ml

SIMPLE SYRUP RECIPE: 1kg sugar + 700ml waterboil and stir the mixture to get 1,500ml of simple syrup.

Manufacturer's recommendation, this proportion will preserve the delicious and fresh taste of the juice.

Theo đề xuất của nhà sản xuất, pha theo tỷ lệ này vẫn giữ trọn vị tươi ngon của sản phẩm

250ML



NATURAL MANGO JUICE

100% Nước ép xoài tươi
JU11103-012 : 250ml



NATURAL PINEAPPLE JUICE

100% Nước ép dứa tươi
JU11103-011 : 250ml



NATURAL GUAVA JUICE

100% Nước ép ổi tươi
JU11103-013 : 250ml



NATURAL DRAGONFRUIT JUICE

100% Nước ép thanh long tươi
JU11103-014 : 250ml



FRESH PINEAPPLE JUICE

Nước ép dứa tươi có đường
JU11103-021 : 250ml



FRESH MANGO JUICE

Nước ép xoài tươi có đường
JU11103-024 : 250ml



FRESH GUAVA JUICE

Nước ép ổi tươi có đường
JU11103-027 : 250ml



FRESH DRAGONFRUIT JUICE

Nước ép thanh long tươi
có đường
JU11103-030 : 250ml



1.5L



NATURAL MANGO JUICE

100% Nước ép xoài tươi

JU11103-001 : 1.5l



NATURAL GUAVA JUICE

100% Nước ép ổi tươi

JU11103-003 : 1.5l



NATURAL DRAGONFRUIT JUICE

100% Nước ép thanh long tươi

JU11103-004 : 1.5l



NATURAL PINEAPPLE JUICE

100% Nước ép dứa tươi

JU11103-005 : 1.5l

3L



NATURAL MANGO JUICE

100% Nước ép xoài tươi

JU11103-006 : 3l



NATURAL PINEAPPLE JUICE

100% Nước ép dứa tươi

JU11103-002 : 3l



NATURAL GUAVA JUICE

100% Nước ép ổi tươi

JU11103-007 : 3l



NATURAL DRAGONFRUIT JUICE

100% Nước ép thanh long tươi

JU11103-008 : 3l





SPARKLING MINERAL WATER

S.Pellegrino sparkling mineral water flows from the thermal spring in the foothills of the Italian Alps. Perfectly brilliant, it distinguishes itself by its fine bubbles and subtle mineral aromas. Its tingling freshness and moderate acidity leaves a pleasing sensation of fragrant freshness. S.Pellegrino is found on the best tables in over 120 countries around the world.

S.Pellegrino, a timeless icon of Italian style, with its gentle bubbles and subtle nuances, enhances any convivial fine food occasion and elevates any moment, whether special or everyday, making a life of quality and taste. On every table, with every cuisine, with new friends or old... wherever you find the star on the cap, you'll find a moment of great taste waiting to be enjoyed.



THE FINE DINING WATER



1.5L
SPEI102-006 : C6



1L
SPEI102-001 : C12



750ML
SPEI102-004 : C12



500ML
SPEI102-003 : C24



250ML
SPEI102-002 : C24

ON THE GO



PET 1L
SPEI102-101 : C12



PET 500ML
SPEI102-102 : C24



SAN PELLEGRINO SPARKLING 330ML
SPEI103-010 : C24





STILL MINERAL WATER

The source of Acqua Panna still mineral water is located at the famous Villa Panna in the hills of Tuscany. Acqua Panna has a soft, light and perfectly balanced taste which provides a long lasting sensation of smooth refreshment.

Due to its unique ability to subtly cleanse the palate, esteemed sommeliers and restaurateurs affirm that Acqua Panna is the perfect mineral water to complement fine food & wine.

The unique flavor profile and mineral composition of Acqua Panna comes from its 14-year journey through the aquifer beneath the sun-drenched hills of Tuscany, obtaining the smooth tasting water. This unique journey creates a naturally alkaline spring water with a pH of 8.0 or higher.



SCAN ME



THE FINE DINING WATER



1L

SPE1101-005 : C12



750ML

SPE1101-002 : C12



500ML

SPE1101-003 : C24



250ML

SPE1101-001 : C24

ON THE GO



PET 1L

SPE1101-102 : C12



PET 500ML

SPE1101-101 : C24



PET 330ML

SPE1101-104 : C24





SPARKLING FRUIT DRINK

Italy is the home of Sanpellegrino Sparkling Fruit Beverages. The citrus fruits grow in the vast groves of Southern Italy, in fertile soil enriched by Mt. Etna, enjoying the sunshine and gentle sea breeze. They thrive on the beauty of this land and reflect all the goodness of nature enhanced by the typical Italian way of living, which is distinguished by authenticity style, joy of life and conviviality.



SCAN ME

These classic favourites are created with 100% Mediterranean fruits, carefully selected and crafted for your enjoyment. The unmistakable flavours of Sanpellegrino: refreshing, sparkling, and ready to turn any time-out into a delightful moment.





ARANCIATA (ORANGE)

Vị cam

SPE1103-100 : C24



POMPELMO (GRAPEFRUIT)

Vị bưởi

SPE1103-103 : C24



LIMONATA (LEMON)

Vị chanh

SPE1103-101 : C24



ARANCIATA ROSSA (BLOOD ORANGE)

Vị cam hồng

SPE1103- 102 : C24



MELOGRANO ARANCIA (ORANGE & POMEGRANATE)

Vị cam lựu

SPE1103-105 : C24



ESSENZA BLOOD ORANGE & BLACK RASPBERRY

Nước cam máu & phúc bồn tử có ga

SPE1103- 107 : C24



ESSENZA LEMON & LEMON ZEST

Nước chanh có ga

SPE1103- 106 : C24



ESSENZA TANGERINE & WILD STRAWBERRY

Nước quýt & dâu dại có ga

SPE1103- 108 : C24



ARANCIATA

Vị cam

SPE1103-002 : C24

The thirst-quenching goodness of freshly squeezed Sicilian oranges.



TONIC WATER

Nước tonic

SPE1103-007 : C24

A fragrant tonic water with hints of lemon and orange peel.



LIMONATA

Vị chanh

SPE1103-005 : C24

The finest sun-ripened lemon from the south of Italy.



ARANCIATA ROSSA

Vị cam hồng

SPE1103-003 : C24

The delightful and intense fragrance of ripe sanguinello orange juice.



POMPELMO

Vị bưởi

SPE1103-006 : C24

The clear aroma of grapefruit juice that offers a refreshing finish.



CHINOTTO

Vị Chinotto

SPE1103-004 : C24

A real "Cult" drink, entirely made with Sicilian high-quality Chinotto oranges.



LACÀPH

COFFEES
OF ★
VIỆT NAM

TRADITIONAL
BY LACÀPH

BOLD84
VIETNAMESE COFFEE



MESSAGE FROM THE FOUNDER

Our mission is to share Vietnamese coffee and culture with curious people everywhere. In Viet Nam, coffee is more than a drink — it's a ritual, a gesture of warmth, and a moment of calm in a rushing world, from the first phin drip to the bold lift of natural caffeine that carries you through the day.

Each of our three brands meets a distinct need:

Lacàph sources top-grade beans directly from farmers to craft award-winning blends for premium hospitality and retail, with every cup telling a story from Viet Nam.

Traditional offers pure, honest coffee at a great price. While others add fillers and flavors, Traditional stays 100% real — no additives, no shortcuts — ideal for fast-moving businesses seeking clean, healthy options.

BOLD84 is Viet Nam's first premium canned coffee, brewed naturally with no instant or extract. It's made for energy and momentum, and every can sold supports Teach for Viet Nam to train teachers in rural schools.

Across all three, we offer more than excellent coffee — we deliver growth: stronger brand image, deeper customer connection, and better long-term value.

Because when people return for great coffee, they return for the experience. And we're here to help you build it.



Timen R.T. Swijtink
Founder & Managing Director



NEW

BOLD84 VIETNAMESE COFFEE



MILK COFFEE BOLD84 CAN

LCP0804-061: 250ml



BOLD84 MILK COFFEE

Cà phê sữa | 250ml*6 cans



BOLD84 MILK COFFEE

Cà phê sữa | 250ml*24 cans

BLACK COFFEE BOLD84 CAN

LCP0804-060: 250ml



BOLD84 BLACK COFFEE

Cà phê đen | 250ml*6 cans



BOLD84 BLACK COFFEE

Cà phê đen | 250ml*24 cans

LACÀPH FILTER BLEND

VARIETY: 100% Arabica
ROAST: Medium

Suggested methods: Pour Over,
French Press, Aeropress, Espresso Machine

Blending balanced notes of candied apple, forest fruit, and
prune with sweet black tea, Lacàph Filter Blend is crisp like
a summer morning and sweet like your day ahead.



Continental Awards 2023



Golden Bean Australasia 2024
Category: Pour Over/Filter



WHOLE BEAN

Cà phê rang hạt
LCP0804-001: 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-003: 250g



GROUND

Cà phê rang xay
LCP0804-002: 1kg



GROUND

Cà phê rang xay
LCP0804-004: 250g



FILTER BLEND DRIP BAGS

Cà phê túi lọc
LCP0804-069: 15g*10



FILTER BLEND DRIP BAGS

Cà phê túi lọc
LCP0804-068: 15g*20



LACÀPH ESPRESSO BLEND

VARIETY: 80% Arabica, 20% Robusta
ROAST: Medium

Suggested methods: Pour Over, French Press, Aeropress, Espresso Machine
With hints of green apple, lime, and sun dried raisins with a snap of dark chocolate, Lacàph Espresso blend captures these layers for the perfect pep-in-your-step Espresso.



Golden Bean Australasia 2024
Category: Espresso



Golden Bean Australasia 2024
Category: Milk-based



WHOLE BEAN
Cà phê rang hạt
LCP0804-005: 1kg



WHOLE BEAN
Cà phê rang hạt
LCP0804-006: 250g



GROUND
Cà phê rang xay
LCP0804-007: 1kg



GROUND
Cà phê rang xay
LCP0804-008: 250g

LACÀPH PHIN BLEND

VARIETY: 85% Robusta, 15% Arabica
ROAST: Dark

Suggested methods: Phin Brew, Espresso Machine
Celebrating velvety notes of crushed roasted hazelnuts and bittersweet cocoa, Lacàph Phin Blend brews a traditional Vietnamese coffee with an enticing contemporary twist.



Espresso Awards 2023



Golden Bean Australasia 2024
Category: Milk-based



WHOLE BEAN
Cà phê rang hạt
LCP0804-009: 1kg



WHOLE BEAN
Cà phê rang hạt
LCP0804-010: 250g



GROUND
Cà phê rang xay
LCP0804-011: 1kg



GROUND
Cà phê rang xay
LCP0804-012: 250g



PHIN BLEND DRIP BAGS
Cà phê túi lọc
LCP0804-016: 15g*10



PHIN BLEND DRIP BAGS
Cà phê túi lọc
LCP0804-070: 15g*20

NEW



LACÀPH CASCARA TEA

Suggested methods:

Hot Steep, Cold Steep

With subtle notes of sun-dried raisins and hints of hibiscus-infused honey, Lacàph Cascara Tea is a wonderful pick-me-up that keeps you sparkling throughout the day.



ARABICA CASCARA CHERRY

Trà vỏ quả cà phê

LCP0804-013: 500g



ARABICA CASCARA CHERRY

Trà vỏ quả cà phê

LCP0804-014: 125g

LACÀPH LŨY SPECIALTY

*Limited quantity.
Only by special
request in advance*



Espresso Awards 2023



Golden Bean Australasia 2024
Category: Pour Over/Filter

An award-winning coffee creation by Lacàph, which symbolize Vietnamese strength and unity. Crafted from sought-after coffee beans grown in 3 renowned regions in Việt Nam, Lũy is a medium to full-bodied coffee, layered with notes of prune, coffee blossom honey, and caramel, subsequently cut with orange, and red apple acidity, finishing with smooth hints of Vietnamese dark chocolate.



Cà phê hạt 90% Arabica, 10% Robusta

LCP0804-019: 20g*10



TRADITIONAL BY LACÀPH

With the 'Traditional' product range, we deliver coffee experiences you have come to love while staying true to our sustainable development values. Working with some of Viet Nam's top farmers, we select ethically produced beans and roast these at our own best-in-class roasting facilities.

FILTER BLEND

VARIETY: 100% Arabica

ROAST: Medium

Suggested methods: Pour Over, French Press, Aeropress, Espresso Machine



WHOLE BEAN

Cà phê rang hạt
LCP0804-021: 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-062: 500g



WHOLE BEAN

Cà phê rang hạt
LCP0804-023: 250g



GROUND

Cà phê rang xay
LCP0804-022: 1kg



GROUND

Cà phê rang xay
LCP0804-063: 500g



GROUND

Cà phê rang xay
LCP0804-024: 250g

ESPRESSO BLEND

VARIETY: 70% Arabica, 30% Robusta

ROAST: Medium

Suggested methods: Aeropress, Moka Pot, Espresso Machine



WHOLE BEAN

Cà phê rang hạt
LCP0804-025: 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-064: 500g



WHOLE BEAN

Cà phê rang hạt
LCP0804-026: 250g



GROUND

Cà phê rang xay
LCP0804-027: 1kg



GROUND

Cà phê rang xay
LCP0804-065: 500g



GROUND

Cà phê rang xay
LCP0804-028: 250g



PHIN BLEND

VARIETY: 100% Robusta

ROAST: Dark

Suggested methods:

Phin Brew, Espresso Machine



WHOLE BEAN

Cà phê rang hạt
LCP0804-029: 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-066: 500g



WHOLE BEAN

Cà phê rang hạt
LCP0804-030: 250g



GROUND

Cà phê rang xay
LCP0804-031: 1kg



GROUND

Cà phê rang xay
LCP0804-067: 500g



GROUND

Cà phê rang xay
LCP0804-032: 250g

OTHERS



COFFEE BLOSSOM HONEY

Mật ong hoa cà phê tự nhiên

LCP0804-059: 145mg

INGREDIENT: 100% Raw Honey
with flavor notes of dried cherry,
citrus and lemon syrup.

From the nectar of the coffee blossoms
grown in the plantations of Gia Lai province,
Lacàph Raw Coffee Blossom Honey has a
moreish flavor of squeezed starfruit and
orange zest, and a gentle aroma of lavender.



LACÀPH MICROFILTER PHIN BREWER

Phin cà phê

LCP0804-046

Preserving the shape of a
traditional phin, the Lacàph Phin Brewer
is improved with an additional metal
filter for a smoother phin coffee



VIETNAMESE COFFEE SET

SIGNATURE PHIN BLEND
85% ROBUSTA, 15% ARABICA | GROUND COFFEE
LCP0804-056

COFFEE PHIN BREWER
LCP0804-057

TOTE BAG
LCP0804-058



LACÀPH

COFFEES
OF ★
VIỆT NAM



TRADITIONAL
BY LACÀPH

BOLD84
VIETNAMESE COFFEE





NEW

READY TO BLEND PREMIUM SMOOTHIES

SuperGreen Smoothies, founded by two UK brothers, has redefined smoothie making with its ready-to-blend solution. No prep, no training—just add water and blend.

All of our smoothie recipes have a unique blend mix that perfectly complement the fruits, resulting in a consistently smooth and well-balanced drink.

Flash-frozen at peak ripeness, the fruits retain their natural sweetness and nutrients year-round.

Committed to 100% natural ingredients, SuperGreen Smoothies contains no added sugar, syrups, or artificial flavors.

A real fruit smoothie, ready in 60 seconds.



**1 x Fruit Pack
1 x Blend Mix**

+



**Add Water
170ml**

➔



**Blend
60 Secs**

=



400ml

Fruit Pack
Pre-portioned using
100% real fruit pieces



Blend Mix
Made from Yoghurt or Coconut Milk
using 100% Natural Ingredients.

5 RECIPES

- ✓ 100% Natural
- ✓ Zero Preperation
- ✓ Zero Waste
- ✓ Zero Staff Training
- ✓ 24 Months Shelf Life



BERRY BURST

SPG1103-011: 148g
*Strawberry, raspberry, mulberry,
banana*

SPG1103-012: 60g
Yogurt, honey



TROPICAL PASSION

SPG1103-008: 146g
Pineapple, mango

SPG1103-009: 60g
Passion fruit, Yogurt, honey



COCO GREEN

SPG1103-002: 170g
Mango, banana, spinach

SPG1103-003: 60g
Coconut milk, honey



WATER MELON

SPG1103-005: 172g
*Watermelon, strawberry, goji berry,
banana*

SPG1103-006: 232g
Coconut milk, honey



SUPER GREEN

SPG1103-015: 139g
Mango, spinach, aloe vera

SPG1103-014: 60g
Yogurt, honey, lime, ginger, spirulina



COPENHAGEN
SPARKLING TEA
COMPANY



SPARKLING TEA FROM DENMARK



SCAN ME

Originally conceptualized for pairing with food, an artisanal and carefully calculated brew, on offer in over 90 Michelin starred establishments. Born for those who crave to sip on something delightful, not feel left out at celebrations, enjoy while being health conscious, following religious beliefs or even while pregnant. The premium alternative to a standard soft drink or juice.

Copenhagen Sparkling Tea Company was founded in 2017 in Copenhagen, Denmark. Sparkling Tea is a brand-new beverage category. The combination of Nordic innovation and Asian tea traditions, has resulted in an organic non-alcoholic sparkling drink based on the careful selection of exclusive tea sorts.



BLÅ 0% VOL SPARKLING TEA

Nước trà có ga BLÅ 0%

CST1103-001 : 750ml
375ml

BLÅ is based on a careful selection of 13 organic teas, which are brewed at different temperatures and time intervals. The blend is combined in one bottle, together with a small base of grape must and a dash of lemon juice.

Best served at 5 degrees in a champagne glass.



LYSEROD 0% VOL SPARKLING TEA

Nước trà có ga LYSEROD 0%

CST1103-002 : 750ml
375ml

LYSEROD is based on a careful selection of 11 different organic teas, which are brewed at different temperatures and time intervals. The blend is combined in one bottle, together with a small base of grape must and a dash of lemon juice.

Best served at 5 degrees in a champagne glass.

DAMMANN
FRÈRES



PREMIUM TEA FROM FRANCE

In 1925, brothers Robert and Pierre Dammann created Dammann Frères, a company devoted to the crafting of high-quality gourmet teas. Dammann challenged traditional classic blends by introducing the first flavored teas to the market in the 1950's using natural ingredients like those found in their famous blend, "Gout Russe". Dedicated to innovation, Dammann created the Cristal™ sachet in 1980 which allows for the enjoyment of loose tea with the convenience of a tea bag, creating an exceptional experience in the cup.



SCAN ME



TEA BAGS 24X26
Túi lọc



**LOOSE TEA
500G/1KG**
Túi giấy



TIN 100G
Hộp thiếc



**CARTON BOX
250PCS/500PCS**
Thùng Carton



EMPTY TIN GREEN 1KG
Hộp thiếc đựng trà
DAM0802-199



EMPTY TIN ORANGE 100G
Hộp thiếc đựng trà
DAM0802-733



**COFFRET BOIS VIDE 48
SACHETS THE V2018**
DAM0802-737

BLACK TEA

Black Tea also utilizes all five basic steps, but is allowed to oxidize more completely. Also, the steps are followed in a very linear form; they are generally not repeated on a single batch. The tea is completely made within a day. The brewed liquor of a Black tea ranges between dark brown and deep red. Black teas offer the strongest flavors and, in some cases, the greatest astringency. Black teas are the only style of tea regularly consumed with milk and sugar (though some dark Oolong drinkers may disagree) and are the most popular bases for iced tea.



SMOKEY LAPSANG

Tea bag DAM0802-347 (24x2g)
Loose tea DAM0802-287 (1kg)

This tea's smoky fragrance recreates traditional Lapsang Souchong in a copper-colored tea.

Tasting note: Spicy, woody & smokey



CEYLON O.P. SUPERIEUR

Tea bag DAM0802-316 (24x2g)
Loose tea DAM0802-701 (100g tin)

This aromatic tea blends the finest batches from various gardens, delivering delicate woody notes in a smooth, rounded cup.

Tasting note: Woody then sweet, seringat & spicy



DARJEELING

Tea bag DAM0802-303 (24x2g)
Loose tea DAM0802-203 (1kg)

A summer Darjeeling blend, with notes of almond and ripe peach.

Tasting note: Almond, fruity & muscatel



STRONG BREAKFAST

Tea bag DAM0802-302 (24x2g)
Loose tea DAM0802-230 (1kg)
DAM0802-702 (100g tin)

The combination of Assam, Ceylon, and Darjeeling creates a tea with a frank taste.

Tasting note: Full bodied, woody & astringency



EARL GREY YIN ZHEN

Tea bag DAM0802-304 (24x2g)
Loose tea DAM0802-205 (1kg)
DAM0802-705 (100g tin)

Bergamot-infused Earl Grey, crafted with black tea, silky buds, and flower petals.

Tasting note: Fruity & Bergamot



MIX QUATRE FRUITS ROUGES

Tea bag DAM0802-311 (24x2g)
Loose tea DAM0802-236 (1kg)
DAM0802-708 (100g tin)

Fruity blend of black teas with cherry, strawberry, raspberry, and red currant scents.

Tasting note: Cherry, strawberry, raspberry & red currant.



JARDIN BLEU

Tea bag DAM0802-312 (24x2g)
Loose tea DAM0802-218 (1kg)
DAM0802-714 (100g tin)

Deliciously balanced with velvety garden fruit flavors, rhubarb & wild strawberry.

Tasting note: Strawberry & rhubarb



VANILLE

Tea bag DAM0802-309 (24x2g)

Its unctuous and slightly sweet cup is a real treat with a dash of milk.

Tasting note: Vanilla



GRAND GOUT Russe

Tea bag DAM0802-348 (24x2g)

The combination of finger lime and Calabrian bergamot gives this blend remarkable intensity in a new interpretation of a classic Russian.

Tasting note: Bergamot, finger lime



MELANGE ANGLAIS

Loose tea DAM0802-206 (1kg)

Teas from China and Ceylon blend harmoniously, adding sweetness, structure, and a woody note.

Tasting note: Sweet, woody, cereals & Fruity



DARJEELING PRINTEMPS

Loose tea DAM0802-706 (100g tin)

A first flush tea, the liquor is light and delicate with fresh yet intense aromas. To consume without milk to fully enjoy its freshness.



ASSAM GBOP SUPERIEUR

Loose tea DAM0802-239 (1kg)

Intensely delicious and full-bodied, this tea will start your day beautifully. Milk is essential.

Tasting note: Full-bodied, woody & spicy honey





7 PARFUMS

Loose tea

DAM0802-717 (100g tin)

This black tea blend has floral and fruity flavors of orange peels with lemon essential oil, aromas of bergamot, fresh fig, lotus flower, & pitanga.

Tasting note: Strawberry & rhubarb



ASSAM GFOP SUPERIEUR

Loose tea

DAM0802-204 (1kg)

Tea with beautiful whole leaves, rich in golden tips. This blend of batches selected by our tea blender delivers a tea with a beautiful coppery infusion developing woody and spicy notes with a pleasant honeyed aftertaste. To be enjoyed at any time of the day with or without milk!



EARL GREY FLEURS

Loose tea

DAM0802-270 (1kg)

A delightfully flavored black tea infused with Calabrian bergamot; a seductive blend to savor with delight.

Tasting note: Bergamot



THE ROSE

Loose tea

DAM0802-214 (1kg)

Bulgarian rose essential oil and flower petals are added to black tea, creating a fragrant and nuanced infusion.

Tasting note: Rose



POMME D'AMOUR

Loose tea

DAM0802-237(1kg)
DAM0802-711(100g)

A blend of black teas with the aroma of caramelized roasted apple, maraschino hint, and the flavor of stewed fruits.

Tasting note: Caramel, maraschino & apple



PAUL & VIRGINIE

Loose tea

DAM0802-715 (100g)

This blend offers fruity and gourmand aromas of raspberry, red currant, wild strawberry, cherry, vanilla, and toffee.

Tasting note: Cherry, vanilla, strawberry, raspberry & caramel



THE CARAMEL - TOFFEE

Tea bag

DAM0802-315
(24x2g)

Loose tea

DAM0802-221
(1kg)

A blend of black teas with delicious sweet treat notes. A rich, velvety and sweet tea.

Tasting note: Caramel & chocolates



DECAFFEINATED EARL GREY

Loose tea

DAM0802-188 (1kg)

Black decaffeinated tea, finely flavored with bergamot from Calabria.

Tasting note: Bergamot



FLOCONS D'ÉPICES

Loose tea

DAM0802-235(1kg)

Delicious blend of black teas with fruity citrus notes and a gourmet spice blend (cinnamon, nutmeg, cloves).

Tasting note: Orange & gingerbread

GREEN TEA

Green Tea is plucked, withered and rolled. It is not oxidized because during the rolling process, oxidation is prevented by applying heat. Remember our baked apples? For green tea, the fresh leaves are either steamed or pan-fired (tossed in a hot, dry wok) to a temperature hot enough to stop the enzymes from browning the leaf. Just like blanching vegetables, really. Simultaneously, the leaves are shaped by curling with the fingers, pressing into the sides of the wok. The leaves are then rolled and swirled—countless shapes have been created, each with a different taste. The leaves are then given their final firing to fully dry them, after which they are done. The liquor of a green tea is typically a green or yellow color, and flavors range from toasty, grassy (pan fired teas) to fresh steamed greens (steamed teas) with mild, vegetable-like astringency.





SOLEIL VERT

Tea bag
DAM0802-318
(24x2g)

Loose tea
DAM0802-241
(1kg)

Green tea flavored with blood orange essential oil. A vegetal infusion with pleasantly tangy fruity notes.
Tasting note: Oran



VANILLE / AMANDE

Loose tea
DAM0802-284(1kg)

Green tea's fruity notes are combined with vanilla and almond aromas for a delicate and tasty blend.
Tasting note: Almond & Vanilla



SENCHA FUKUYU

Tea bag
DAM0802-339
(24x2g)

Loose tea
DAM0802-198
(1kg)

The Sencha is appreciated in Japan for their refreshing flavor, offering strong vegetable and marine notes with a light astringency.
Tasting note: Iodine, cooked vegetable & spinach



MISS DAMMANN

Tea bag
DAM0802-349
(24x2g)

Loose tea
DAM0802-191
(1kg)

Spirited and spicy like a Parisian mademoiselle, Miss Dammann combines green tea and ginger with the fruity, tangy flavors of lemon and passion fruit. A fresh and lively blend.



YUNNAN

Tea bag
DAM0802-321
(24x2g)

Loose tea
DAM0802-220
(500g)

The Yunnan province produces almost exclusively black, dark teas. However, delicate green teas can also be found there, such as this example which gives a bright yellow liquor. The infusion exhibits green and fruity notes with an enduring finish.



THE VERT JASMIN PEARL

Loose tea
DAM0802-213 (500g)

Originating from the Fujian province, these downy, silver-green tea pearls are handrolled, shoot by shoot, by skilled craftsmen who produce only 1 Kg each day. Blossoming on infusion, these tea pearls give a liquor with floral and almost animalistic notes.



MANDARIN JASMIN

Tea bag
DAM0802-307
(24x2g)

Loose tea
DAM0802-219
(1kg)

Our MANDARIN JASMIN green tea is now prepared without dried flowers, allowing you to fully experience its strong perfume alongside Chinese cuisine.
Tasting note: Jasmine, white floral & Végétal



L'ORIENTAL

Tea bag
DAM0802-306
(24x2g)

Loose tea
DAM0802-224(1kg)
DAM0802-713(100g tin)

A fresh and velvety infusion of green tea with the fruity flavors of passion fruit, wild peach, and wild strawberry.
Tasting note: Strawberry, passionfruit & peach



JASMIN CHUNG HAO

Loose tea
DAM0802-228(1kg)
DAM0802-704(100g tin)
DAM0802-350(30g tin)

Experience the authentic floral power of our JASMIN CHUNG HAO tea, made with high-quality green tea and fresh jasmine flowers.
No dried flowers added.
Tasting note: Flowery (white floral)



SENCHA TENSU JAPAN

Loose tea
DAM0802-285(1kg)

Sencha Tensû is a dark green Spring tea from Miyazaki region, known for its silky texture and deliciously enveloping taste.
Tasting note: Vegetal & Iodine



MISS DAMMANN

Loose tea
DAM0802-191(1kg)

Spirited and spicy like a Parisian mademoiselle, Miss Dammann combines green tea and ginger with the fruity, tangy flavors of lemon and passion fruit. A fresh and lively blend.



GUNPOWDER

Tea bag
DAM0802-314
(24x2g)

Loose tea
DAM0802-273
(1kg)

Gunpowder tea is commonly used in Maghreb for mint tea. One teaspoon can make a pint of flavorful tea with mint and sugar.
Tasting note: Tobacco & Green Almond





MINTH

Tea bag

DAM0802-354(24x2g)

DAM0802-234(1kg)

Green tea, mint leaves, and natural mint aroma for an incredibly powerful and fresh blend.

Tasting note: Mint



DIVA'S

Loose tea

DAM0802-738 (100g)

"Thé des Divas": a tea that is delicate, complex and full of character, combining green tea, lemon zest and pineapple pieces with the flavors of mint and lime. A delightful blend that combines freshness and sweet, gentle subtlety, with a hint of spice.

FRUIT INFUSION, HERBAL & ROOIBOS

Herbal and Infusions are technically not tea, as they are not made from the tea plant. They include many well-known herbs such as mint, flowers such as hibiscus and chamomile, roots like licorice and ginger, and other botanicals including rooibos and lemongrass. They are almost exclusively caffeine-free. Rooibos is a naturally caffeine-free herbal tea indigenous to the Cedarburg mountain area in South Africa, also known as red bush tea. Its naturally sweet flavor, lack of bitter tannins, and naturally decaf nature makes it a great tea.



PEPPERMINT

Loose tea

DAM0802-211(1kg)

This blend of green tea and mint leaves creates a refreshing, aromatic tea traditionally enjoyed hot and sweet.

Tasting note:



FRUITS ROUGES

Tea bag

DAM0802-333
(25x2g)

Loose tea

DAM0802-274
(1kg)

This mix combines the flavors of strawberry, raspberry, and a mouth-watering chewy cookie.

Tasting note: Biscuit, raspberry, strawberry



VERBENA

Tea bag

DAM0802-340
(24x2g)

Loose tea

DAM0802-212
(1kg)

Verbena offers a sweet, lemony cup with a refreshing and deliciously fruity scent.

Tasting note: Verbena



CAMOMILLE

Tea bag

DAM0802-301
(24x1g)

Loose tea

DAM0802-257
(400g)

A hardy, sweet and fruity plant from Eastern Europe, harvested from May to July with hints of pineapple.

Tasting note: Chamomile.



CITRUS

Tea bag

DAM0802-346
(24x2g)

Loose tea

DAM0802-264
(1kg)

South African rooibos blends with citrus fruits, creating a mild and lively flavor without theine.

Tasting note: Lemon, orange, clementine & kola



VANILLE

Tea bag

DAM0802-345: (24x2g)

The sweetness of vanilla combined with the slightly sweet and honey-like liquor of rooibos, a round and mellow cup.

Tasting note: Vanilla





CARCADET FRAGOLA

Loose tea

DAM0802-193(1kg)

Hibiscus flowers, rosehip peels, dried apple pieces, infused with rhubarb and strawberry flavors.

Tasting note: Strawberry, rhubarb, hibiscus



CARCADET PROVENCE

Loose tea

DAM0802-294(1kg)

Delicious blend of hibiscus flowers, apple and orange peels, rosehip peels, and peach and apricot flavors.

Tasting note: Apricot, peach & hibiscus



HAPPY DREAMS

Loose tea

DAM0802-184(1kg)

This infusion combines lemongrass, star anise, rosehip, lemon, clementine, and vanilla flavors, creating a sweet and warm beverage like boiled candies.

Tasting note: Vanilla, lemongrass, clementine, star anise

OOLONG TEA, YELLOW TEA, DARK TEA & WHITE TEA

Oolong teas are semi-oxidized, which places them mid-way between green and black teas. This gives them the body and complexity of a black tea, with the brightness and freshness of a green tea. The caffeine content and antioxidant level is also mid-way between that of green and black teas, making them most healthy and palatable.



PASSION DE FLEURS

Loose tea

DAM0802-186(1kg)

Dammann Frères' tea evokes rose, apricot, and passion fruit with a delicate balance of vegetal and floral notes.

Tasting note: Apricot, rose



OSMANTHE D'OR

Loose tea

DAM0802-252(1kg)

Huang Jin Gui, a lightly oxidized oolong from Fujian province, has a light liquor with apricot aromas and a sweet finish.

Tasting note: White floral, apricot



ORIGINAL PU-ERH

Loose tea

DAM0802-190(1kg)

A Pu Erh with small twisted leaves. The liquor suggest note of undergrowth and chimney smoke.

Tasting note: Undergrowth, animal, button mushroom



THE BLANC PASSION DE FLEURS

Tea bag

DAM0802-336
(24x2g)

Loose tea

DAM0802-254
(250g)

The delicacy of this white tea is blended with the subtle scent of rose & the fruity flavors of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.



OOLONG FANCY

Loose tea

DAM0802-277(500g)

A semi-fermented tea with large, crumpled leaves. The liquor is amber and clean with a delicious chestnut aroma. As with all oolongs, this tea possesses a low level of caffeine. Ideal as an evening drink, nestled next to an open fire.



JARDIN DU LUXEMBOURG

Loose tea

DAM0802-728(100g tin)

Fabulously floral, the combination of green Oolong with a bouquet of hawthorn, aloe vera, rose, jasmine, plum blossom and acacia create a tea that is elegant and appealing with a beautiful golden color.





RIOBA SYRUP FROM EUROPE

The RIOBA brand was originally developed for professional applications in cafés, restaurants and bars.

RIOBA syrups are a perfect part of the finest drinks and cocktails, and an perfect addition to tea and coffee.





CARAMEL SYRUP
Xi rô vị caramel
 RIO0708-001 : 0.7l



VANILLA SYRUP
Xi rô vị vani
 RIO0708-002 : 0.7l



MINT SYRUP
Xi rô vị bạc hà
 RIO0708-003 : 0.7l



LIME SYRUP
Xi rô vị chanh xanh
 RIO0708-004 : 0.7l



STRAWBERRY SYRUP
Xi rô vị dâu
 RIO0708-005 : 0.7l



BLUE CURACAO SYRUP
Xi rô vị blue curacao
 RIO0708-006 : 0.7l



PASSION FRUIT SYRUP
Xi rô vị chanh dây
 RIO0708-007 : 0.7l



CHERRY SYRUP
Xi rô vị anh đào
 RIO0708-008 : 0.7l



CHOCOLATE SYRUP
Xi rô vị sô cô la
 RIO0708-009 : 0.7l



GRENADINE SYRUP
Xi rô vị lựu
 RIO0708-010 : 0.7l



COCONUT SYRUP
Xi rô vị dừa
 RIO0708-011 : 0.7l



PEACH SYRUP
Xi rô vị đào
 RIO0708-012 : 0.7l



MANGO SYRUP
Xi rô vị xoài
 RIO0708-013 : 0.7l



BLUEBERRY SYRUP
Xi rô vị việt quất
 RIO0708-014 : 0.7l



CANE SUGAR SYRUP
Xi rô vị đường mía
 RIO0708-015 : 0.7l



BANANA SYRUP
Xi rô vị chuối
 RIO0708-016 : 0.7l





CRANBERRY SYRUP

Xi rô vị nam việt quất
RIO0708-017 : 0.7l



ELDER FLOWER SYRUP

Xi rô vị hoa cơm cháy
RIO0708-018 : 0.7l



GINGER SYRUP

Xi rô vị gừng
RIO0708-019 : 0.7l



HAZELNUT SYRUP

Xi rô vị hạt phỉ
RIO0708-020 : 0.7l



LEMONADE SYRUP

Xi rô vị chanh vàng
RIO0708-021 : 0.7l



MELON SYRUP

Xi rô vị dưa lưới
RIO0708-022 : 0.7l



MOJITO SYRUP

Xi rô vị mojito
RIO0708-023 : 0.7l



ALMOND SYRUP

Xi rô vị hạnh nhân
RIO0708-024 : 0.7l



PEAR SYRUP

Xi rô vị lê
RIO0708-025 : 0.7l



PINEAPPLE SYRUP

Xi rô vị quả dưa
RIO0708-026 : 0.7l



PINK GRAPEFRUIT SYRUP

Xi rô vị bưởi hồng
RIO0708-027 : 0.7l



SALTED CARAMEL SYRUP

Xi rô vị caramel mặn
RIO0708-028 : 0.7l



WATERMELON SYRUP

Xi rô vị dưa hấu
RIO0708-029 : 0.7l 0.7l



BLACKCURRANT SYRUP

Xi rô vị quả lý chua đen
RIO0708-030 : 0.7l



RASPBERRY SYRUP

Xi rô vị mâm xôi
RIO0708-031 : 0.7l



CRANBERRY JUICE

Nước ép vị nam việt quất
FAY1103-001 : 1l





NEW

MONIN SYRUP FROM EUROPE

Monin is a family business created in 1912, a high-end French brand, and a creator of innovative aromatic solutions.

"Using the finest natural ingredients in the most exciting and creative way possible. The company has 6 lines including syrups, fruit mixes, sauces, frappes, liqueurs and smoothies, over 150 flavors and 19 different formats."

Monin engagement, "Today, our products contain only natural flavors and our syrups are made without artificial preservatives."

With a large range of syrups, Monin offer infinity possibilities going from the cocktails to hot drinks, including culinary applications.



**APRICOT SYRUP***Xi rô mơ*

MNI0708-001 : 0.7l

**BLUEBERRY SYRUP***Xi rô việt quất*

MNI0708-002 : 0.7l

**CUCUMBER SYRUP***Xi rô dưa leo*

MNI0708-003 : 0.7l

**BLACKCURRANT SYRUP***Xi rô nho đen*

MNI0708-004 : 0.7l

**COCONUT SYRUP***Xi rô dừa*

MNI0708-005 : 0.7l

**GREEN APPLE SYRUP***Xi rô táo xanh*

MNI0708-006 : 0.7l

**LEMON SYRUP***Xi rô chanh*

MNI0708-007 : 0.7l

**MANGO SYRUP***Xi rô xoài*

MNI0708-008 : 0.7l

**MELON SYRUP***Xi rô dưa lưới*

MNI0708-009 : 0.7l

**GUAVA SYRUP***Xi rô ổi*

MNI0708-010 : 0.7l

**LEMONADE CONCENTRATE SYRUP***Xi rô chanh vàng cô đặc*

MNI0708-011 : 0.7l

**LYCHEE SYRUP***Xi rô vải*

MNI0708-012 : 0.7l

**PINEAPPLE SYRUP***Xi rô dứa*

MNI0708-013 : 0.7l

**PASSION FRUIT SYRUP***Xi rô chanh dây*

MNI0708-014 : 0.7l

**PEACH SYRUP***Xi rô đào*

MNI0708-015 : 0.7l

**PINK GRAPEFRUIT SYRUP***Xi rô bưởi hồng*

MNI0708-016 : 0.7l





POMEGRANATE SYRUP

Xi rô lựu

MNI0708-017 : 0.7l



BLOOD ORANGE SYRUP

Xi rô cam đỏ

MNI0708-018 : 0.7l



KIWI SYRUP

Xi rô dưa lưới

MNI0708-019 : 0.7l



RASPBERRY SYRUP

Xi rô phúc bồn tử

MNI0708-020 : 0.7l



STRAWBERRY SYRUP

Xi rô dâu

MNI0708-021 : 0.7l



TROPICAL ISLAND BLEND SYRUP

Xi rô trái cây nhiệt đới

MNI0708-022 : 0.7l



WATERMELON SYRUP

Xi rô dưa hấu

MNI0708-023 : 0.7l



WILDBERRY SYRUP

Xi rô dâu rừng

MNI0708-024 : 0.7l



UME PLUM SYRUP

Xi rô mận Nhật Bản

MNI0708-025 : 0.7l



ALMOND SYRUP

Xi rô hạnh nhân

MNI0708-026 : 0.7l



AMARETTO SYRUP

Xi rô hạnh nhân đắng

MNI0708-027 : 0.7l



BUBBLE GUM SYRUP

Xi rô kẹo gum

MNI0708-028 : 0.7l



CINNAMON SYRUP

Xi rô quế

MNI0708-029 : 0.7l



CHEESECAKE SYRUP

Xi rô bánh phô mai

MNI0708-030 : 0.7l



CHOCOLATE COOKIE SYRUP

Xi rô bánh quy sô cô la

MNI0708-031 : 0.7l



CHOCOLATE SYRUP

Xi rô sô cô la

MNI0708-032 : 0.7l





CARAMEL SYRUP

Xi rô caramel
MNI0708-033 : 0.7l



FRENCH VANILLA SYRUP

Xi rô vani
MNI0708-034 : 0.7l



HAZELNUT SYRUP

Xi rô hạt phỉ
MNI0708-035 : 0.7l



SALTED CARAMEL SYRUP

Xi rô caramel mặn
MNI0708-036 : 0.7l



TIRAMISU SYRUP

Xi rô bánh tiramisu
MNI0708-037 : 0.7l



OSMANTHUS SYRUP

Xi rô Hoa Mộc Tê
MNI0708-038 : 0.7l



ROSE SYRUP

Xi rô hoa hồng
MNI0708-039 : 0.7l



ELDER FLOWER SYRUP

Xi rô hoa cơm cháy
MNI0708-040 : 0.7l



FROSTED MINT SYRUP

Xi rô bạc hà trắng
MNI0708-041 : 0.7l



GREEN MINT SYRUP

Xi rô bạc hà xanh
MNI0708-042 : 0.7l



GREEN TEA SYRUP

Xi rô trà xanh
MNI0708-043 : 0.7l



BLUE CURACAO SYRUP

Xi rô bue curacao
MNI0708-044 : 0.7l



MOJITO MINT SYRUP

Xi rô mojito
MNI0708-045 : 0.7l



LEMONGRASS SYRUP

Xi rô sả
MNI0708-046 : 0.7l



LEMON TEA SYRUP

Xi rô trà chanh
MNI0708-047 : 0.7l



POPCORN SYRUP

Xi rô bỏng ngô
MNI0708-048 : 0.7l





PANDAN SYRUP

Xi rô lá dứa

MNI0708-049 : 0.7l



GRENADINE SYRUP

Xi rô quả mọng đỏ

MNI0708-050 : 0.7l



PURPLE SWEET POTATO SYRUP

Xi rô khoai môn

MNI0708-051 : 0.7l



SWEET & SOUR SYRUP

Xi rô chua ngọt

MNI0708-052 : 1l



PEACH SYRUP

Xi rô đào

MNI0708-053 : 1l



LYCHEE SYRUP

Xi rô vải

MNI0708-054 : 1l



NEW

CHERRY BLOSSOM SYRUP

Xi rô hoa anh đào

MNI0708-055 : 700ml



NEW

YELLOW BANANA SYRUP

Xi rô chuối vàng

MNI0708-056 : 700ml



NEW

SMOKED OAK SYRUP

Xi rô gỗ sồi xông khói

MNI0708-057 : 700ml



NEW

CHERRY SYRUP

Xi rô anh đào

MNI0708-059 : 700ml



KIWI PUREE

Mứt Kiwi

MNI0708-103 : 1l



PINEAPPLE PUREE

Mứt dứa

MNI0708-105 : 1l



PEACH PUREE

Mứt đào

MNI0708-106 : 1l



PASSION FRUIT PUREE

Mứt chanh dây

MNI0708-107 : 1l



RASPBERRY PUREE

Mứt phúc bồn tử

MNI0708-108 : 1l



STRAWBERRY PUREE

Mứt dâu

MNI0708-109 : 1l





YUZU PUREE

Mứt thanh yên

MNI0708-110 : 1l



BLUEBERRY PUREE

Mứt việt quất

MNI0708-100 : 1l



MANGO PUREE

Mứt xoài

MNI0708-101 : 1l



LYCHEE PUREE

Mứt vải

MNI0708-104 : 1l



GRANNY SMITH APPLE PUREE

Mứt táo Granny Smith

MNI0708-102 : 1l



NEW

RED GRAPEFRUIT PUREE

Mứt bưởi đỏ

MNI0708-111 : 1l



DARK CHOCOLATE SAUCE

Sốt sô cô la đen

MNI0708-200 : 1.89l



CARAMEL SAUCE

Sốt caramel

MNI0708-201 : 1.89l



NON DAIRY POWDER

Bột kem sữa

MNI0708-203 : 1kg



VANILLA FRAPPE BASE POWDER

Bột vani

MNI0708-203 : 1kg



YOGURT SMOOTHIE BASE POWDER

Bột yogurt

MNI0708-202 : 1kg



NEW

SYRUP 700ML PUMP

Vòi bơm xi rô

MNI1104-001 : 5ml

MNI1104-002 : 10ml



NEW

FRUIT MIX & SAUCE PUMP

Vòi bơm sốt & mứt

MNI1104-003 : 15ml





MAP OF ORIGIN



A photograph of two brown corrugated coffee cups on a burlap surface. One cup is upright on the left, and the other is tipped over on the right, spilling dark coffee beans. The background is dark, and the entire scene is framed by a white border.

NON-FOOD PRODUCTS



silikomart[®]
professional



SILICON MOULDS FROM ITALY

Silikomart draw vanguard shapes for pastry to bring toward new frontiers. They have stood beside the pioneers of this art for more than 15 years and collaborate with the greatest pastry chefs in order to force the limits of the tradition up to the breaking point and open up new directions. We forge revolutionary silicon moulds that are 100% made in Italy, and will allow you to achieve absolute successful and radically innovative results. Exploring new lands, they push the limits of the possible in order to unleash the imagination and overthrow the standardised bad taste. By creating tools to inspire your creativity Silikomart are enhancing the pastry culture and push to rise the aesthetic in order to highlight the taste of your creations: no more simple desserts, but real masterpieces.



SCAN ME



TARTE RING SQUARE

SIL0606-004
80mm x 80mm h 20mm



TARTE RING ROUND

SIL0606-003
Ø70mm h 20mm



THE AIR MAT

SIL0606-002
Size: 300mm x 400mm



FINGERS 75

SIL0606-014
Size: 130mm x 27mm h 27mm
Volume: 8 x 75ml



SAMURAI 110

SIL0606-011
Size: Ø70mm h 35mm
Volume: 6 x 110ml



KIT TARTE RING PARADIS

SIL0606-005
Mould Size: Ø70mm h 11mm
Mould Volume 37ml
Ring Size: Ø80mm h 20mm



TARTE RING FLEUR

SIL0606-006
Mould Size: Ø74mm h 35mm
Mould Volume 90ml
Ring Size: Ø80mm h 20mm



KIT TARTE RING ROUND

SIL0606-007
Size: Ø120mm h 20mm
Volume: 2 x 140ml



SF002 HALF - SPHERE

SIL0606-029
Size: Ø70mm h 35mm
Volume: 80ml



SF004 HALF - SPHERE

SIL0606-030
Size: Ø50mm h 25mm
Volume: 30ml



SF020 MEDIUM BABÀ

SIL0606-033
Size: Ø 45 h 48 mm.
Volume: 50 ml



SF021 BIG BABÀ

SIL0606-034
Size: Ø 55 h 60mm.
Volume : 92ml



SF204 SMALL CYLINDERS

SIL0606-035
Size: Ø 50 h 27mm.
Volume : 55ml



SF104 CUBE

SIL0606-036
Size: 50x50mm.
Volume : 50ml



GLOBE 26

SIL0606-009
Size: Ø45mm h 20mm
Volume: 15 x 1l



BLOOM 120

SIL0606-010
Size: Ø68mm h 52mm
Volume: 6 x 120ml





TRUFFLES 120

SIL0606-015

Size: Ø62mm x h 52mm
Volume: 8 x 120ml



CLOUD 1600

SIL0606-012

Size: 200mm x 200mm h 55mm
Volume: 1600ml



TRUFFLES 40

SIL0606-016

Size: Ø42mm x h 36mm
Volume: 600ml



CACAO 120

SIL0606-017

Size: 102mm x 57mm h 42mm
Volume: 6 x 120ml



MANGO 130

SIL0606-018

Size: 93mm x 57mm h 42mm
Volume: 6 x 130ml



MARRON GLACÉ 110

SIL0606-019

Size: 72mm x 74mm h 40mm
Volume: 6 x 110ml



FRAGOLA 120

SIL0606-020

Size: 60mm x 77mm h 54mm
Volume: 5 x 120ml



STONE 85

SIL0606-008

Size: Ø65mm x 30mm
Volume: 8 x 85ml



LIMONE & LIME 120

SIL0606-021

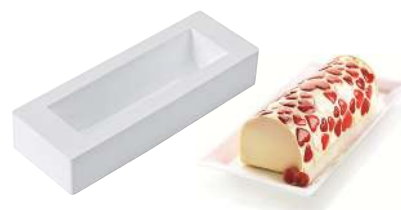
Size: 88mm x 61mm h 44mm
Volume: 4 x 120ml



MELA CILIEGIA & PESCA 115

SIL0606-022

Size: Ø60mm x h 55mm
Volume: 5 x 115ml



INSERT BUCHE

SIL0606-023

Size: 220mm x 60mm h 50mm
Volume: 565ml



BUCHE

SIL0606-024

Size: 250mm x 90mm h 70mm
Volume: 1300ml



TOR 160 H40/1 STAMPO

SIL0606-025

Size: Ø160mm h 40mm
Volume: 1l



GAME 1200

SIL0606-028

Size: Ø180mm h 50mm
Volume: 1200ml
Set 2pcs



OTHERS



CARTA FATA FILM TRANSPARENT

Bọc thực phẩm

FAY0606-411 : 25mx50cm



CHEESE CURLER MILANO

Dụng cụ bào phô mai

FAY0608-001



HAM STAND

Giá đỡ đùi heo muối

VIE0608-013 : 60x30x30cm



RETRACTABLE SOUS VIDE COOKING BAG

Túi đựng thực phẩm

BOH0606-001 : 300x400mm





ECO-FRIENDLY PACKAGING

Based in HCMC, HRK Group is your eco-friendly packaging specialist and one stop solution. With the best quality on the market, HRK offers a full range of products and many customizations. Single use items demand is growing and the new trend of eco-friendly and sustainable products makes it a challenge for businesses to find the right alternative to plastics. HRK mission is to deliver the perfect replacement for the same quality of service to the consumer and protect the environment.

CARE FOR OUR WORLD

The damages of the plastic pollution across the world calls for action. Our environment is chocking under this new material created less than one hundred years ago. Plastic pollution is a real danger for all life on earth and needs to be stopped. With two unique factories in Vietnam, HRK Group is developing the sustainable packaging industry to lead our societies away from single use plastic and participate in making our world a better place for the next generations to come.



SCAN ME



PRODUCTS WITH THE HIGHEST CERTIFICATION FOR
FOOD SAFETY AND BIODEGRADATION



CUSTOMIZATION ON DEMAND

PAPER SOUP TUBS & PAPER POTS



**PAPER SOUP TUBS
240ML**

Hộp đựng súp

POT

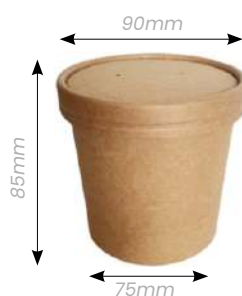
LID

HRK0608-134
500 pcs/ctn

HRK0608-135
500 pcs/ctn

HRK0608-034
25 pcs/ctn

HRK0608-035
25 pcs/ctn



**PAPER SOUP TUBS
350ML**

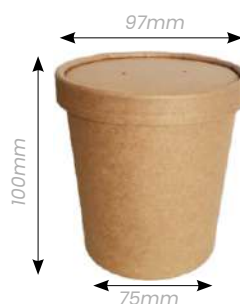
Hộp đựng súp

POT

LID

HRK0608-032
50 pcs/ctn

HRK0608-33
25 pcs/ctn



**PAPER SOUP TUBS
500ML**

Hộp đựng súp

POT

LID

HRK0608-130
500 pcs/ctn

HRK0608-131
500 pcs/ctn



**PAPER SOUP TUBS
780ML**

Hộp đựng súp

POT

LID

HRK0608-128
500 pcs/ctn

HRK0608-129
500 pcs/ctn

HRK0608-028
50 pcs/ctn

HRK0608-029
25 pcs/ctn



KRAFT BOXES



PIZZA BOX

Hộp đựng bánh pizza

HRK0608-137

200 pcs/ctn



BENTO BOX 4 REMOVABLE COMPARTMENTS

Hộp giấy đựng thức ăn

HRK0608-139

300 pcs/ctn



KRAFT BOX STAR TOP 1400ML

Hộp giấy nắp ngôi sao

HRK0608-152

200 pcs/ctn

HRK0608-052

50 pcs/ctn

Top	Bottom	Height
170 x 120	150 x 100	45



KRAFT BOX STAR TOP 2000ML

Hộp giấy nắp ngôi sao

HRK0608-153

200 pcs/ctn

HRK0608-053

50 pcs/ctn

Top	Bottom	Height
225 x 160	200 x 140	65



KRAFT BOX FLAT TOP 750ML

Hộp giấy đựng thức ăn

HRK0608-127

300 pcs/ctn

HRK0608-027

50 pcs/ctn

Top	Bottom	Height
170 x 120	150 x 100	45



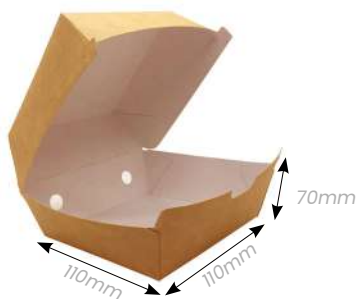
KRAFT BOX FLAT TOP 1200ML

Hộp giấy đựng thức ăn

HRK0608-126

300 pcs/ctn

Top	Bottom	Height
200 x 140	180 x 120	50



BURGER BOX 450ML

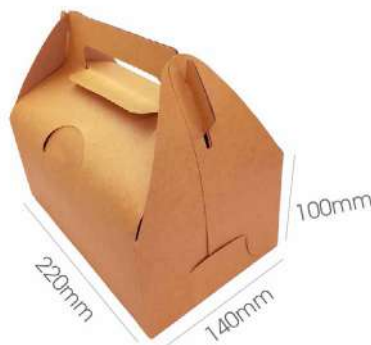
Hộp đựng bánh burger

HRK0608-136

660 pcs/ctn

HRK0608-036

50 pcs/ctn



KRAFT LUNCH BOX

Hộp đựng bánh burger

HRK0608-138

200 pcs/ctn



KRAFT BOWL WITH LID



KRAFT SALAD BOWL 750ML WITH LID (PET, PP OR PAPER)

Tô giấy đựng salad có nắp

HRK0608-144 300pcs/ctn
HRK0608-044 100pcs/ctn

LID

HRK0608-141: PET Lid
300pcs/ctn

HRK0608-146: PP Lid
300pcs/ctn

HRK0608-147: Paper Lid
300pcs/ctn



KRAF SALAD BOWL 1000ML WITH LID (PET, PP OR PAPER)

Tô giấy đựng salad có nắp

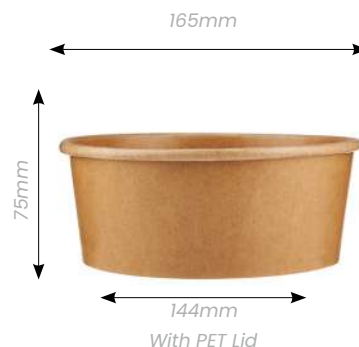
HRK0608-140 300pcs/ctn
HRK0608-40 50pcs/ctn

LID

HRK0608-141: PET Lid
300pcs/ctn

HRK0608-146: PP Lid
300pcs/ctn

HRK0608-147: Paper Lid
300pcs/ctn



KRAFT SALAD BOWL 1300ML WITH LID (PET)

Tô giấy đựng salad có nắp

HRK0608-148
300pcs/ctn

LID

HRK0608-149: PET Lid
300pcs/ctn

HRK0608-049: PET Lid
50pcs/ctn

WITH PP LID



WITH PET LID



WITH PAPER LID



PAPER CUPS WITH LID



4OZ SET POT PLUS LID 120ML

Ly giấy đựng sốt

HRK0608-150 2000pcs/ctn
HRK0608-151: Lid 2000pcs/ctn



12OZ SINGLE WALL PAPER CUP 350ML

Ly giấy 1 lớp

HRK0608-125 1000pcs/ctn
HRK0608-187 1000pcs/ctn



16OZ SINGLE WALL PAPER CUP 475ML

Ly giấy 1 lớp

HRK0608-124 1000pcs/ctn
HRK0608-186 1000pcs/ctn





90Z DOUBLE WALL PAPER CUP 1 COLOR PRINTING 260ML

Ly giấy 2 lớp

HRK0608-192

90mm



90MM PLASTIC LID FOR COLD DRINK

Nắp nhựa đựng thức uống lạnh

HRK0608-120 : Ø90 2000pcs/ctn

HRK0608-020 : Ø90 100cs/ctn



120Z SINGLE WALL PAPER CUP 350ML

Ly giấy 1 lớp

HRK0608-125

1000pcs/ctn

HRK0608-118: Lid

1000pcs/ctn

80mm



80MM PLASTIC LID WITH BUTTON

Nắp nhựa đựng thức uống nóng

HRK0608-119 : Ø80 1000pcs/ctn

HRK0608-019 : Ø80 100pcs/ctn



160Z SINGLE WALL PAPER CUP 475ML

Ly giấy 1 lớp

HRK0608-124

1000pcs/ctn

HRK0608-118: Lid

1000pcs/ctn

90mm



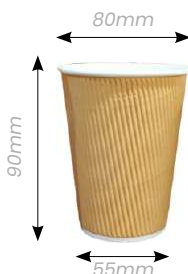
90MM PLASTIC LID WITH BUTTON

Nắp nhựa đựng thức uống nóng

HRK0608-118 : Ø90

1000pcs/ctn

PAPER CUPS WITH BAGASSE LID



80Z KRAFT RIPPLE PAPER 240ML

Ly giấy kraft

HRK0608-123

500pcs/ctn

80mm



80MM BAGASSE LID

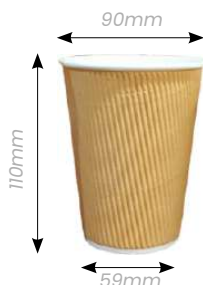
Nắp bã mía

HRK0608-188

1000 lids/carton

50pcs/bag

20bag per box



120Z KRAFT RIPPLE PAPER 350ML

Ly giấy kraft

HRK0608-122

500pcs/ctn

90mm



90MM BAGASSE LID

Nắp bã mía

HRK0608-189

1000 lids/carton

50pcs/bag

20bag per box



160Z KRAFT RIPPLE PAPER 475ML

Ly giấy kraft

HRK0608-121

500pcs/ctn

HRK0608-021

25pcs/ctn



80Z KRAFT RIPPLE PAPER CUP 240ML (WITH BAGASSE LID)

HRK0608-123

500pcs/ctn

Bagasse Lid

1000pcs/ctn





**12OZ KRAFT RIPPLE
PAPER CUP 350ML
(WITH BAGASSE LID)**

HRK0608-122 500pcs/ctn
Bagasse Lid 1000pcs/ctn



**16OZ SINGLE WALL
PAPER CUP 475ML
(WITH BAGASSE LID)**

HRK0608-124 1000pcs/ctn
Bagasse Lid 1000pcs/ctn



**KRAFT RIPPLE PAPER CUP
(WITH PLASTIC LID WITH BUTTON)**

Size 240ml Size 350ml Size 475ml
HRK0608-119 HRK0608-118 HRK0608-118
HRK0608-123 HRK0608-122 HRK0608-121

**100% SUGAR CANE LID, 0% PLASTIC
& 100% HOME COMPOSTABLE
AND BIODEGRADABLE**



NATURAL FIBER BOWL AND POT WITH LID



SAUCE POT WITH LID 60ML

Hộp sốt bã mía có nắp

HRK0608-157
2000pcs/ctn



SAUCE POT WITH LID 120ML

Hộp sốt bã mía có nắp

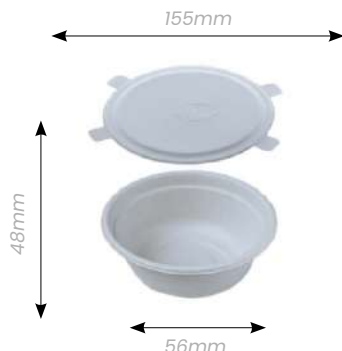
HRK0608-182
2000pcs/ctn



**ROUND BOWL 350ML
WITH LID**

Hộp bã mía có nắp

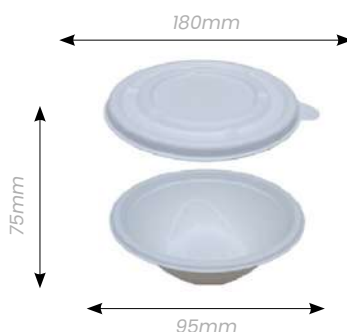
HRK0608-159 600pcs/ctn
HRK0608-160 600pcs/ctn



**ROUND BOWL 550ML
WITH LID**

Hộp bã mía có nắp

HRK0608-161 600pcs/ctn
HRK0608-162 600pcs/ctn



**PULP BOWL 900ML
WITH LID**

Hộp bã mía có nắp

HRK0608-163 400pcs/ctn
HRK0608-164 400pcs/ctn



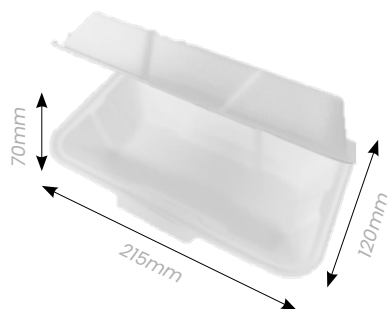
NATURAL FIBER CLAMSHELL BOXES



RECTANGLE 450ML

Hộp đựng thức ăn

HRK0608-111 500pcs/ctn
HRK0608-081 50pcs/ctn



RECTANGLE 750ML

Hộp đựng thức ăn

HRK0608-165 400pcs/ctn



RECTANGLE 600ML

Hộp đựng thức ăn

HRK0608-166 600pcs/ctn



RECTANGLE 2 COMPARTMENTS 800ML

Hộp đựng thức ăn 2 ngăn

HRK0608-108 200pcs/ctn
HRK0608-008 50pcs/ctn



4 COMPARTMENTS 1300ML

Hộp đựng thức ăn 4 ngăn

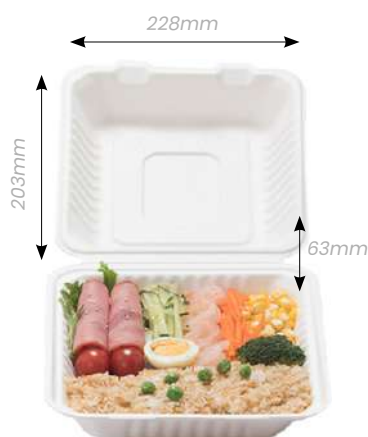
HRK0608-107 200pcs/ctn
HRK0608-007 50pcs/ctn



RECTANGLE 900ML

Hộp đựng thức ăn

HRK0608-167 200pcs/ctn



SQUARE 900ML

Hộp đựng thức ăn vuông

HRK0608-110 200pcs/ctn
HRK0608-010 100pcs/ctn



SQUARE 3 COMPARTMENTS 800ML

Hộp đựng thức ăn vuông 3 ngăn

HRK0608-109 200pcs/ctn
HRK0608-009 50pcs/ctn



NATURAL FIBER TRAYS WITH LID



DEEP SALAD BOWL 650ML WITH FIBER LID

Hộp đựng salad có nắp

HRK0608-179 500pcs/ctn
HRK0608-180: Lid 500pcs/ctn
HRK0608-079 125pcs/ctn
HRK0608-080: Lid 125pcs/ctn



DEEP SALAD BOWL 900ML WITH FIBER LID

Hộp đựng salad có nắp

HRK0608-101 500pcs/ctn
HRK0608-102: Lid 500pcs/ctn



SALAD BOWL 1000ML 2 COMPARTMENTS

Hộp đựng salad 2 ngăn có nắp

HRK0608-103 500pcs/ctn
HRK0608-104: Lid 500pcs/ctn



SALAD BOWL 850ML 2 COMPARTMENTS

Hộp đựng salad 2 ngăn có nắp

HRK0608-077 125pcs/ctn
HRK0608-078: Lid 125pcs/ctn



NATURAL FIBER TRAYS 900ML WITH PET LID

Hộp đựng salad có nắp

HRK0608-190 : 500pcs/ctn

WOODEN CUTLERIES AND STRAWS



NATURAL WOOD FORK

Nĩa gỗ

HRK0608-116 : 165mm
5000pcs/ctn

HRK0608-016 : 165mm
100pcs/ctn



NATURAL WOOD KNIFE

Dao gỗ

HRK0608-117 : 165mm
5000pcs/ctn

HRK0608-017 : 165mm
1200pcs/ctn



NATURAL WOOD SPOON

Thìa gỗ

HRK0608-115 : 165mm
5000pcs/ctn

HRK0608-015 : 165mm
100pcs/ctn



BAMBOO CHOPSTICK IN PAPER WRAP

Đũa gỗ có bao giấy

HRK0608-114 : 220mm
5000pcs/ctn



PAPER STRAWS 0% PLASTIC BAR

Ống hút giấy

HRK0608-113 : Ø6 x 197mm 5000pcs/ctn
HRK0608-154 : Ø8 x 197mm 4000pcs/ctn
HRK0608-155 : Ø12 x 197mm 2000pcs/ctn
HRK0608-013 : Ø12 x 197mm 50pcs/ctn
HRK0608-055 : Ø12 x 197mm 20pcs/ctn



HAPPY TURTLE RICE STRAWS 0% PLASTIC

Ống hút gạo

HRK0608-156 : Ø8 x 220mm
0% Plastic classic wrapped
2000pcs/ctn



WHITE PAPER STRAWS WRAPPED IN PAPER WITH LOGO

Ống giấy có in logo

HRK0608-184 : Ø6 x 197mm
15000pcs/ctn



BIOBASED AND BIODEGRADABLE BAG



25% BIOBASED & 100% BIODEGRADABLE T-SHIRT BAG

Túi phân hủy sinh học

HRK0608-168 : XL 450 + 260 x 600
35micron (+/- 39 bags/kg)
10kg

HRK0608-169 : L 290 + 180 x 500
32micron (+/- 77 bags/kg)



25% BIOBASED & 100% BIODEGRADABLE D-CUT BAG

Túi phân hủy sinh học

HRK0608-170 : M 260 + 110 x 365
32micron (+/- 121 bags/kg)
10kg



25% BIOBASED & 100% BIODEGRADABLE DRINK TAKE AWAY BAG

Túi đựng thức uống phân hủy sinh học

HRK0608-172 : 130 x 250 50 micron
(+/- 495bags/kg)
5kg



25% BIOBASED, RECYCLED AND 100% BIODEGRADABLE GARBAGE BAG

Túi đựng rác tái chế cỡ nhỏ

HRK0608-173 : 35L
440 x 560 40micron (+/- 59 bags/kg)
20kg

HRK0608-174 : 55L
520 x 650 40 micron (+/- 43 bags/kg)
20kg



25% BIOBASED, RECYCLED AND 100% BIODEGRADABLE GARBAGE BAG

Túi đựng rác tái chế cỡ lớn

HRK0608-175 : 100L
600 x 900 50 micron (+/- 27 bags/kg)
20kg

HRK0608-176 : 280L
900 x 1200 50 micron (+/- 11 bags/kg)
20kg



VACUUM BAG FROZEN MILKY -20°C TO 100°C 3 SEALED

Túi hút chân không đông lạnh

HRK0608-193

(*) Custom production on demand: - Custom packaging - Paper wrap (option printing)
- Straw brown, white or colored with text or logo printing (*) Last for many hours and resistant up to 80°C



Classic Fine Foods Around the World

OUR LOCAL DISTRIBUTION MARKETS AND OFFICES

UK London Bristol Manchester Birmingham	SINGAPORE Jakarta Bali Bandung Surabaya
UAE Dubai Abu Dhabi	JAPAN Ho Chi Minh Hanoi Da Nang Phu Quoc
VIETNAM Ho Chi Minh Hanoi Da Nang Phu Quoc	SAUDI ARABIA Riyadh Jeddah Dhahran
MALAYSIA Kuala Lumpur Penang	

OUR EXPORT DESTINATIONS FROM OUR INTERNATIONAL ENTITY IN BRUNNIG

CARIBBEAN Antigua Bahamas Dominica Grenada Guadeloupe Martinique St. Barthélemy St. Lucia St. Martin St. Vincent Trinidad and Tobago Virgin Islands	MIDDLE EAST Bahrain Qatar Oman Saudi Arabia United Arab Emirates	SUB-SAHARAN Angola Botswana Burkina Faso Burundi Cameroon Chad Cote d'Ivoire DRC Eritrea Ethiopia Gabon Gambia Ghana Guinea Guinea-Bissau Ivory Coast Kenya Lesotho Liberia Madagascar Malawi Mali Mauritania Mauritius Mozambique Namibia Niger Nigeria Rwanda Senegal Sierra Leone South Africa South Sudan Swaziland Tanzania Togo Tunisia Uganda Zambia Zimbabwe
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COMPANY PROFILE

FOIE GRAS	TRUFFLE
COLD CUTS	SPICES
PREMIUM MEAT	OIL
POULTRY	CONDIMENT
SEAFOOD	MUSHROOM
OYSTER	DRY FRUIT
CAVIAR	FROZEN VEGETABLE
CHEESE	PASTRY INGREDIENTS
BUTTER	CHOCOLATE
CREAM	BEVERAGE
MILK, YOGURT	TEA

<https://shop.classicfinefoods.vn/>

The Classic Fine Foods company was registered in the year 2000 and began its commercial activity in 2001 buying the company that formed the Olivier group. Operating in Hong Kong, Singapore, and Malaysia, Olivier was the first company to develop an Asian network of fine food import and distribution companies, answering the needs of foreign restaurants expanding to Asia, and fulfilling the needs of local chefs looking for high-quality ingredients from Europe. Since then, Classic Fine Foods has continued its expansion across Asia by opening various subsidiaries, and also started its expansion in Europe in 2004 and in the Middle East in 2006. Classic Fine Foods's vision was to develop such a great network of subsidiaries across the globe so that it would become the only fine foods company able to support and supply chefs with the products they needed as their careers took them from country to country throughout the world.

We are present in 8 different countries throughout Europe, the Middle East and Asia with our 22 local offices and teams.

Our mission is to source and bring exceptional ingredients and unique gourmet products to the most demanding chefs around the world, whatever their type of cuisine and cooking style.

Through close partnerships with our selected suppliers, we deliver, on demand, the highest quality ambient, fresh and frozen products to the best restaurants, hotels and pastry shops, and also supply the most prestigious department stores and gourmet food outlets.

Classic Fine Foods' success is based on the team's finely honed spirit of entrepreneurship and the very close relationships it forms with customers and suppliers all over the world.

HO CHI MINH OFFICE

Lot Vb.17b-19-21a, Street No. 22A,
Industrial Zone in Tan Thuan Export
Processing Zone, Tan Thuan Ward,
Ho Chi Minh City

Tel: (84.28) 3740 7104 / 05
customerservicegroup@classicfinefoods.com.vn

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No. 1, Lane 196 Nguyen Son Street,
Bo De Ward, Hanoi City, Vietnam

Tel: (84.24) 3873 6079/80
cs-hanoi@classicfinefoods.com.vn

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Da Nang Seafood Services
Industrial Park, Son Tra Ward,
Da Nang City, Vietnam

Tel: (84.236) 3873 664/665/666
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Phu Quoc Special Administrative-
Economic Zone, An Giang Province,
Vietnam

Tel: (84) 9834 000 65 - (84) 9690 306 74
cs-pqc@classicfinefoods.com.vn

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