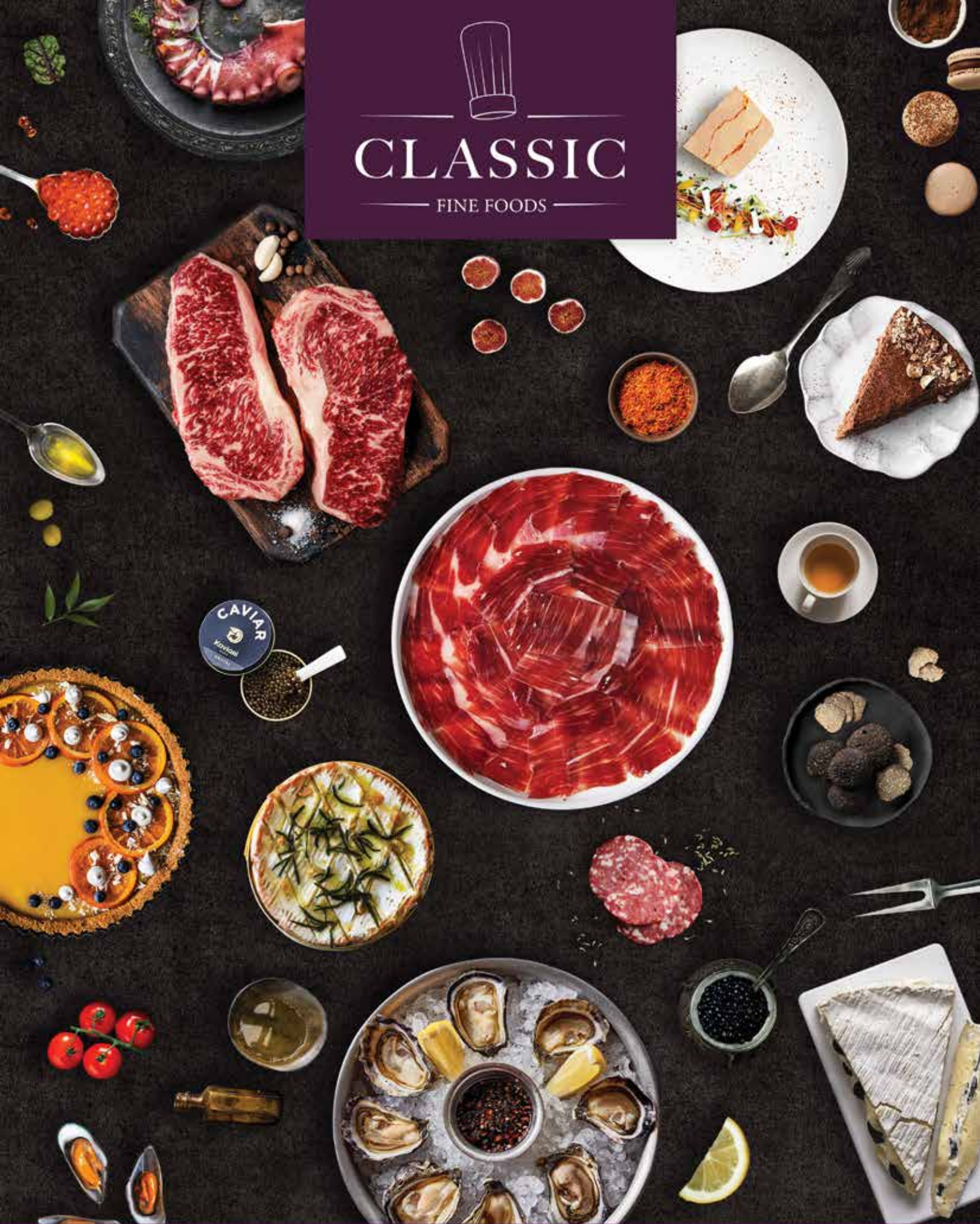




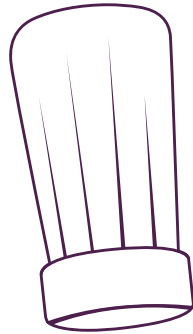
CLASSIC

FINE FOODS



COLLECTION 2023-2024

We select the best from the world and bring it to you



CLASSIC

FINE FOODS

COLLECTION
2023 - 2024

DEAR VALUED CUSTOMERS,

On behalf of Classic Fine Foods, we want to convey our pleasure to introduce our 2023 - 2024 Catalogue. Hopefully, you will find this new instalment to be filled with a range of products to suit your needs!

Before actually introducing the new catalogue, we would like to kick off with the latest news from Classic Fine Foods Vietnam:

We have recently launched our **B2B App & Website**. This will be an extremely useful tool for our customers; whether they are chefs, in management or work in supply chain/purchasing departments. Our wide range of products are now found even more readily at your fingertips!

We are excited to have launched the new branch in Phu Quoc which has already grown in leaps and bounds. We hope, like with all we do, this new branch will also be a great benefit to those locally.

We are well into planning the next **new branch in Nha Trang**.

We, as a part of Metro Group, are present in eleven different countries throughout Europe, the Middle East & Asia with many offices in each of the larger metropolises.

As we always try to maintain our top spot as food specialists, we concentrate on sourcing the finest products the globe has to offer and periodically update our portfolio to stay relevant to your needs. Our mission is of course to source and bring exceptional ingredients, unique gourmet products and even some more affordable ranges to the most demanding chefs and ever aspiring cooks around the world, whichever their favoured cuisine and cooking style.

With this new edition, again, we are pleased to announce what we believe to be an enhanced product offering. The noteworthy changes as follows:

NEW BRANDS

- **C'est Bon:** Local quality French bakery specialising in tart shells, macarons and bonbons.
- **Copenhagen Sparkling Tea:** Premium, small batch sparkling tea from Denmark in champagne format.
- **Dalat Deli:** Local quality French butcher specialising in Pork and its many styles.
- **Duchef:** Increasing the range of breakfast offerings with baked beans.
- **Christine Le Tennier:** Flavour pearls from France.
- **Maison Duculty:** Specialist artisanal charcuterie and quality sausage and ham from France.
- **Monsieur Luxe:** Premium packaged local nuts and dried fruits.
- **Nippon Premium:** Wagyu beef and high quality seafood from Japan.
- **Pikt & Chopt:** Time and effort saving pre chopped herb.
- **Léon Chaillot:** Artisanal French saucisson and dry-cured meats.
- **Inca's Food:** Peruvian Speciality spices.
- **Pommery Mustard:** French specialised flavoured mustard.
- **Tatsumi Hokkaido Scallops:** From Japan.
- **Be better my friend:** Super tasty, pure and fresh plant-based butter.
- **Chill Kombucha:** 100% real Kombucha made consciously.
- **Errigal Bay:** Ireland Brown Crab.

NEW PRODUCTS

- **Rioba:** European wide syrup range for bars and coffee/tea franchises.
- **Terre d'Azur:** Whole and filleted Black Cod.
- **Sel de Bac Lieu:** A more diverse range of local spices and herbs.
- **Menu:** Even more antipasto from Italy.
- **Aceto Balsamico Del Duca:** Even more balsamic vinegar from Italy.
- **La Tourangelle:** Further speciality oils from France.
- **Madama Oliva:** New olives added from Italy.
- **Beaufor:** Vinegar From France added to range.
- **Boncolac:** Additional morello cherry tart from France.
- **Le Monde des Crepes:** Pancakes and crepes added.

- **Marcial:** Range extension from Spain.
- **Joselito:** Range extension from Spain.
- **5Do:** Monkfish added and different size lobster.
- **Levoni:** More speciality Italian pork.
- **Président:** Additional cheese styles.
- **Valrhona:** More chocolate varieties.
- **HRK:** A wider range of eco-friendly packaging solutions.
- **Plantin:** More truffle variations and ingredients.
- **Brover:** new dry fruits & fruits in syrup.
- **And more dry products from France**

We strongly believe in the innovation of the new catalogue providing greater menu opportunities, supporting your creativity with new varied dishes and in turn your guest satisfaction.

At Classic Fine Foods, we cherish sustainability, it is a crucial factor and a key element of our business model. It greatly influences our entire value chain, producers, third parties and trickling down to your guests and customers. Sustainability has substantial impacts on our future and the critical resources of our planet. We respect sustainability equivalently to respect our ecosystem, climate, and/or anything that is relevant to human's subsistence. Innovation, proximity and eco-friendly are the 3 main factors which we deliberate when choosing our partners.

We differentiate ourselves from the rest, Classic Fine Food's success is based on the team's generous entrepreneurship and the very close relationships we form with customers and our suppliers all over the world. Our food specialist teams relish the journeys with our collaborators on both ends of the spectrum. We connect and nurture the passionate flames of chefs, artisans and even aspiring cooks in all walks of venue styles and cuisines offered. We carefully select food and beverages that should cover most every base. Starting our service in 2000, we have always continued in building on our valued partners. They invest much of their time and effort in producing and utilising extensive methods which respect animals, the environment and the raw materials they handle.

It can be seen that we are working closely with local artisanal partners (Da Lat Deli, Monsieur Luxe, C'est Bon, Le Boucher), and simultaneously also bringing in new meat, seafood, dry goods, dairy and a wide variation of products from premium brands globally. Rather than simply "more" product selection, we must also consider which would define our quality and/or value. We are proud to showcase our new portfolio with the increasing number of both high-end and organic products.

Moreover, Classic Fine Foods Vietnam continues to develop and expand. We launched our B2B website & app (classicfinefoods-vn.com & Classic Fine Foods Vietnam app accordingly) to increase convenience and facilitate an enhanced customer journey. We are delighted that our Phu Quoc branch is going from strength to strength. We are now planning and executing our new branch in Nha Trang. Hoping to further deliver prompt and speedy service reach to all our customers nationwide. Wherever your career takes you, you'll find a Classic Fine Food branch not too far away!

As always, we are very grateful for your continued support and our team remains at the ready and looks forward to another great year of collaboration.

Here is to the future....



Culinary Regards,

Laurent Mouric

General Manager

KÍNH GỬI QUÝ KHÁCH HÀNG,

Classic Fine Foods rất hân hạnh được giới thiệu ấn phẩm Catalogue mới phiên bản 2023 - 2024! Hy vọng với phiên bản lần này sẽ đáp ứng được các nhu cầu cũng như hỗ trợ đắc lực cho Quý Khách.

Trước khi giới thiệu ấn phẩm Catalogue mới, chúng tôi xin giới thiệu những tin tức mới nhất từ Classic Fine Foods Vietnam:

Classic Fine Foods đã ra mắt **Ứng dụng & Trang web B2B**. Mong rằng đây sẽ là một công cụ cực kỳ hữu ích cho các khách hàng B2B dù họ là đầu bếp, quản lý hay làm việc trong chuỗi cung ứng, bộ phận thu mua. Giờ đây việc đặt hàng với đa dạng sản phẩm của Classic Fine Foods chỉ nằm trong tầm tay bạn! Chúng tôi rất hân hoan giới thiệu chi nhánh mới đã khai trương và đang hoạt động ổn định tại Phú Quốc. Trong tháng 6 năm 2023 Classic Fine Foods sẽ tiếp tục mở rộng, chúng tôi sẽ khai trương **chi nhánh mới tại Nha Trang**.

Classic Fine Foods là một phần của Tập đoàn Metro, có mặt tại 8 quốc gia khác nhau trên khắp Châu u, Trung Đông và Châu Á. Là nhà cung cấp các sản phẩm thực phẩm cao cấp hàng đầu, Classic Fine Foods tập trung vào việc tìm các nguồn cung ứng các loại thực phẩm tốt nhất trên thế giới và cập nhật danh mục sản phẩm của chúng tôi. Nhiệm vụ của chúng tôi là tìm nguồn cung ứng và mang đến những nguyên liệu đặc biệt cũng như những sản phẩm độc đáo dành cho những thực khách đam mê ẩm thực, các đầu bếp chuyên nghiệp và thậm chí cả những người đam mê nấu ăn trên khắp thế giới.

Theo ấn phẩm catalogue lần này, chúng tôi hân hạnh giới thiệu thêm các thương hiệu và sản phẩm mới được cập nhật như sau:

NEW BRANDS

- **C'est Bon:** Thương hiệu bánh tại địa phương, chuyên cung cấp các dòng sản phẩm bánh Pháp như đế bánh tart, bánh macarons và kẹo socola bonbons.
- **Copenhagen Sparkling Tea:** Thương hiệu đến từ Đan Mạch, chuyên cung cấp trà có ga cao cấp, có cấu trúc giống rượu Champagne.
- **Dalat Deli:** Thương hiệu chuyên sản xuất các dòng thịt nguội Pháp tại địa phương. Với đa dạng các loại thịt nguội.
- **Duchef:** Đậu sốt cà chua dùng kết hợp đa dạng với các món ăn sáng.
- **Christine Le Tennier:** Các loại hạt thủy tinh với nhiều hương vị đến từ Pháp.
- **Maison Duculty:** Thương hiệu Pháp, chuyên cung cấp các sản phẩm thủ công như thịt nguội, xúc xích và thịt giăm bông thượng hạng.
- **Monsieur Luxe:** Thương hiệu chuyên gia tại địa phương cung cấp các loại hạt và trái cây khô cao cấp đóng gói.
- **Nippon Premium:** Thịt bò Wagyu và hải sản loại thượng hạng đến từ Nhật Bản.
- **Pikt & Chopt:** Tiết kiệm thời gian và công sức hơn với đa dạng các loại gia vị được chế biến sẵn giữ trọn vẹn hương vị ban đầu.
- **Léon Chaillot:** Các loại thịt nguội truyền thống cao cấp của Pháp.
- **Inca's Food:** Các loại gia vị đặc trưng của Peru.
- **Pommery Mustard:** Mù tạc hương vị đến từ Pháp.
- **Sô diệp Tatsumi Hokkaido** từ Nhật.
- **Be better my friend:** Bơ 100% từ thực vật
- **Chill Kombucha:** Các dòng thức uống có ga lên men - Kombucha.
- **Errigal Bay:** Cua nâu từ Ireland.

NEW PRODUCTS

- **Rioba:** Đa dạng các loại siro đến từ Châu u chuyên dùng cho quán hoặc chuỗi nhượng quyền trà, cà phê và bar.
- **Terre d'Azur:** Cá tuyết nguyên con và phi lê.
- **Sel de Bac Lieu:** Thêm các dòng sản phẩm gia vị và thảo mộc địa phương.
- **Menu:** Thêm các loại antipasto của Italy.
- **Aceto Balsamico Del Duca:** Thêm các loại giấm balsamic thượng hạng Ý.

- **La Tourangelle:** Các sản phẩm dầu đặc biệt đến từ Pháp.
- **Madama Oliva:** Các sản phẩm từ oliu mới của Ý.
- **Beaufor:** Cập nhật thêm các loại giấm Pháp.
- **Boncolac:** Cập nhật thêm bánh tart morello cherry, Pháp.
- **Le Monde des Crepes:** Bánh pancakes và bánh crepe mới.
- **Marcial:** Thêm các dòng sản phẩm thịt nguội từ Tây Ban Nha.
- **Joselito:** Các dòng sản phẩm thịt nguội mới từ Tây Ban Nha.
- **5Do:** Các loại size mới của tôm hùm được cập nhật và thêm vào sản phẩm cá mặt quý.
- **Levoni:** Thêm các loại sản phẩm thịt nguội đến từ Ý.
- **Président:** Thêm các loại phô mai mới.
- **Valrhona:** Đa dạng thêm các loại socola.
- **HRK:** Các loại bao bì thân thiện với môi trường mới đa dạng đã được cập nhật thêm.
- **Plantin:** Thêm nhiều các sản phẩm biến thể đến từ nấm Truffle.
- **Brover:** thêm các sản phẩm trái cây khô và si rô trái cây
- Và nhiều sản phẩm khác đến từ Pháp

Tại Classic Fine Foods, chúng tôi coi trọng tính bền vững, đó là yếu tố quan trọng và then chốt trong mô hình kinh doanh của chúng tôi. Nó ảnh hưởng lớn đến toàn bộ chuỗi giá trị của chúng tôi, nhà sản xuất, các bên thứ ba, khách hàng của Classic Fine Foods và khách hàng của bạn. Tính bền vững có tác động đáng kể đến tương lai của chúng ta và các nguồn tài nguyên quan trọng của hành tinh chúng ta. Chúng tôi tôn trọng tính bền vững tương đương với việc tôn trọng hệ sinh thái, khí hậu và bất kỳ điều gì liên quan đến sự sinh tồn của con người. Đối mới, gần gũi và thân thiện với môi trường là 3 yếu tố chính mà chúng tôi cân nhắc khi lựa chọn các đối tác.

Để luôn phát triển bền vững, Classic Fine Foods tạo nên sự khác biệt với các nhà cung cấp khác, thành công của chúng tôi dựa trên tinh thần làm việc năng nổ của tất cả thành viên và mối quan hệ rất chặt chẽ mà chúng tôi hình thành với khách hàng và đối tác trên toàn thế giới. Chúng tôi kết nối và nuôi dưỡng ngọn lửa đam mê của các đầu bếp chuyên gia, nghệ nhân và ngay cả những người đam mê với nghệ thuật ẩm thực, bất kể họ yêu thích và theo đuổi phong cách ẩm thực nào.

Classic Fine Foods bắt đầu từ năm 2000 và tiếp tục cải tiến và cập nhật các danh mục sản phẩm cũng như đối tác trên khắp nơi để mang đến những sản phẩm có giá trị cao nhất cho khách hàng. Các đối tác của Classic Fine Foods là những nghệ nhân ẩm thực họ đầu tư rất nhiều thời gian và công sức trong việc ứng dụng các phương pháp sản xuất và công thức sản phẩm. Đặc biệt họ tôn trọng môi trường, và các nguồn tài nguyên động vật, thực vật,... và các nguyên liệu thô mà họ dùng trong sản xuất.

Có thể thấy rằng trong ấn phẩm lần này, chúng tôi đang hợp tác chặt chẽ với các đối tác đến từ địa phương (Da Lat Deli, Monsieur Luxe, C'est Bon, Le Boucher), đồng thời mang đến các sản phẩm thịt, hải sản, đồ khô, sữa và nhiều loại sản phẩm mới từ các thương hiệu cao cấp trên toàn cầu. Thay vì chỉ đơn giản là lựa chọn sản phẩm "nhiều hơn", chúng tôi xem xét điều gì sẽ xác định chất lượng và giá trị của thương hiệu Classic Fine Foods.

Hơn nữa, Classic Fine Foods Việt Nam tiếp tục phát triển và mở rộng. Chúng tôi đã ra mắt trang web & ứng dụng B2B (tương ứng là classicfinefoods-vn.com và ứng dụng Classic Fine Foods Việt Nam) tiện lợi hoá trải nghiệm đặt hàng và mua sắm của Quý Khách. Classic Fine Foods vô cùng hân hoan khi chi nhánh mới ở Phú Quốc ngày càng phát triển ổn định. Hiện tại, chúng tôi đang lên kế hoạch và sẽ khai trương chi nhánh mới tại Nha Trang vào tháng 6 năm 2023. Hy vọng Classic Fine Foods sẽ tiếp tục cung cấp dịch vụ tiện lợi và nhanh chóng đến với tất cả Khách Hàng trên toàn quốc.

Classic Fine Foods chân thành cảm ơn Quý Khách đã tin tưởng và gắn bó. Chúng tôi sẽ cố gắng nỗ lực để có thể hợp tác cùng Quý Khách thành công hơn nữa!

GENERAL INFORMATION

ORDER PROCEDURES : ORDERS CAN BE PLACED BY PHONE, FAX OR EMAIL.

HO CHI MINH

(except Tan Binh District)

PLACE ORDER

Before 6:00
From 6:00 - 11:00
After 11:00

DELIVERED

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

DA NANG

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

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

HOI AN

PLACE ORDER

Before 9:30
After 9:30

DELIVERED

The same day
The next day

PROVINCES

PLACE ORDER

Phan Thiet, Vung Tau:
before 17:00

DELIVERED

The next day

Da Lat, Can Tho, An
Giang, Ninh Thuan:
before 10:00

The next day

Nha Trang: before 14:00
(Monday to Friday)

The next day

Nha Trang: after 12:00
(Saturday)

The next monday

PHU QUOC

(* Delivery every other day between the North & South

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

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 DISTRICT

Before 08:00 The same day afternoon.

Outside office working hours, you will still be able to place your order for next morning delivery by fax or for Ho Chi Minh by dialing our office number :

TEL: (028) 3740 71 04/ 05 FAX: (028) 3636 8008

WITH OUR VOICE MAIL

Please mention clearly your name, name of your company, your order with specifications required (ex: what brand of meat, origin etc...), quantities, weight, number of pieces..., delivery time wished, your contact Phone Number.

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

DANANG

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

PHUQUOC

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 ĐIỆN THOẠI, FAX HOẶC EMAIL

HỒ CHÍ MINH

(trừ quận Tân Bình)

ĐẶT HÀNG

Trước 6:00
Từ 6:00 – 11:00
Sau 11:00

GIAO HÀNG

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

ĐÀ NẴNG

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

HÀ NỘI

ĐẶT HÀNG

Trước 9:00
Từ 9:00 – 14:00
Sau 14:00

GIAO HÀNG

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

HỘI AN

ĐẶT HÀNG

Trước 9:30
Sau 9:30

GIAO HÀNG

Cùng ngày
Ngày hôm sau

CÁC TỈNH KHÁC

ĐẶT HÀNG

Phan Thiết, Vũng Tàu: trước 17:00

Đà Lạt, Cần Thơ, An Giang, Ninh Thuận: trước 10:00

Nha Trang: trước 14:00 (Thứ 2 đến thứ 6)

Nha Trang: sau 12:00 (Thứ 7)

GIAO HÀNG

Ngày hôm sau

Ngày hôm sau

Ngày hôm sau

Ngày thứ 2 tuần sau

PHÚ QUỐC

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

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

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 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.

QUẬN TÂN BÌNH

Trước 08:00 Buổi chiều cùng ngày

Ở Hồ Chí Minh, ngoài giờ làm việc, khách hàng vẫn có thể đặt hàng để giao vào ngày hôm sau qua fax hoặc gọi điện thoại số:

TEL: (028) 3740 71 04/ 05 FAX: (028) 3636 8008

VÀ ĐỂ LẠI HỘP THƯ THOẠI

Với yêu cầu để lại rõ thông tin liên hệ: tên người gọi đặt hàng, tên công ty, chi tiết sản phẩm cần đặt (thương hiệu nào, xuất xứ nước nào...), số lượng, trọng lượng..., thời gian giao hàng mong muốn, số điện thoại liên hệ.

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

The Story Of CLASSIC FINE FOODS

ABOUT CLASSIC FINE FOODS GROUP

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.

CLASSIC FINE FOODS VIETNAM'S STORY

started back in 1995. The company called Food Pro was bought in June 2005 by Classic Fine Foods and Classic Fine Foods Vietnam was created. After being sold to EQT in 2011, Classic Fine Foods Vietnam was bought by Metro, with the rest of the other Classic Fine Foods branches around the world. In 2014, Classic Fine Foods Vietnam opened the first Sava Corner, to be renamed Classic Corner in 2020. In 2016, the Ha Noi and Da Nang offices moved into new facilities, followed by the Ho Chi Minh office in 2018. In June 2020, Classic Fine Foods Vietnam entered the digital B2C world with the creation of Classic Deli.

Classic Fine Foods Vietnam covers the whole country with its 4 offices in Ho Chi Minh, Ha Noi, Da Nang and Phu Quoc. Each office sells products to specific areas, Ho Chi Minh serves the customers in the South of Vietnam, the Ha Noi office serves those in the North, the Da Nang office those in Central Vietnam and a special one only for Phu Quoc. All three offices have a Sales, Purchasing, Admin, Finance, Customer Service and Logistics department. Marketing, Quality and HR departments are based in Ho Chi Minh.



7000 SQM2 STORAGE CAPACITY



3600 CUSTOMERS



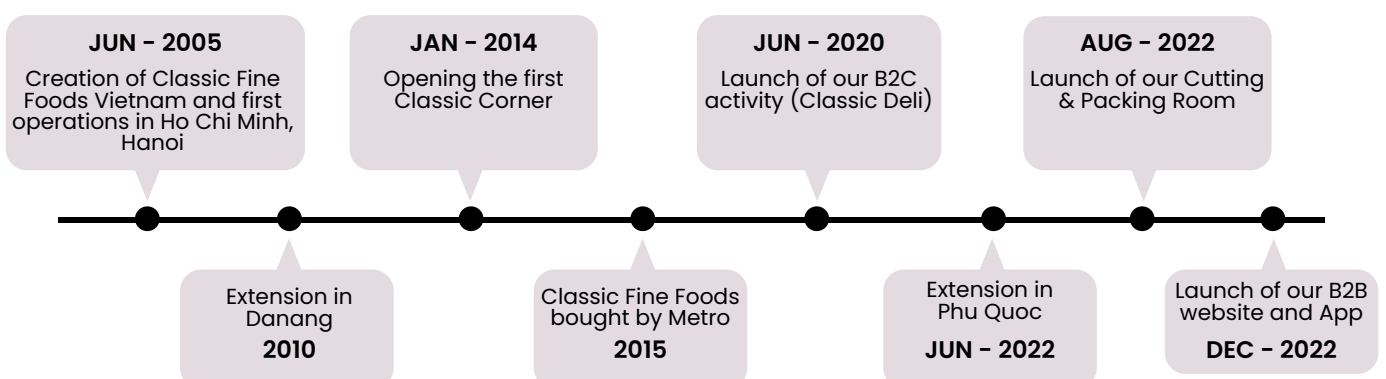
2000 PRODUCTS

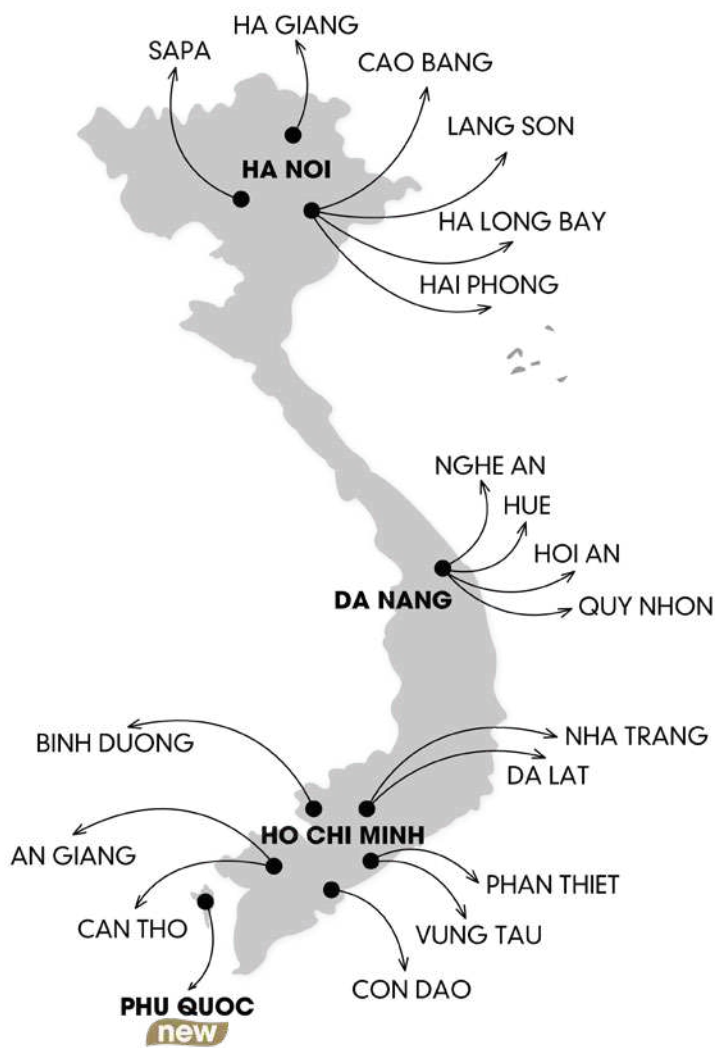


150 BRAND PARTNERS

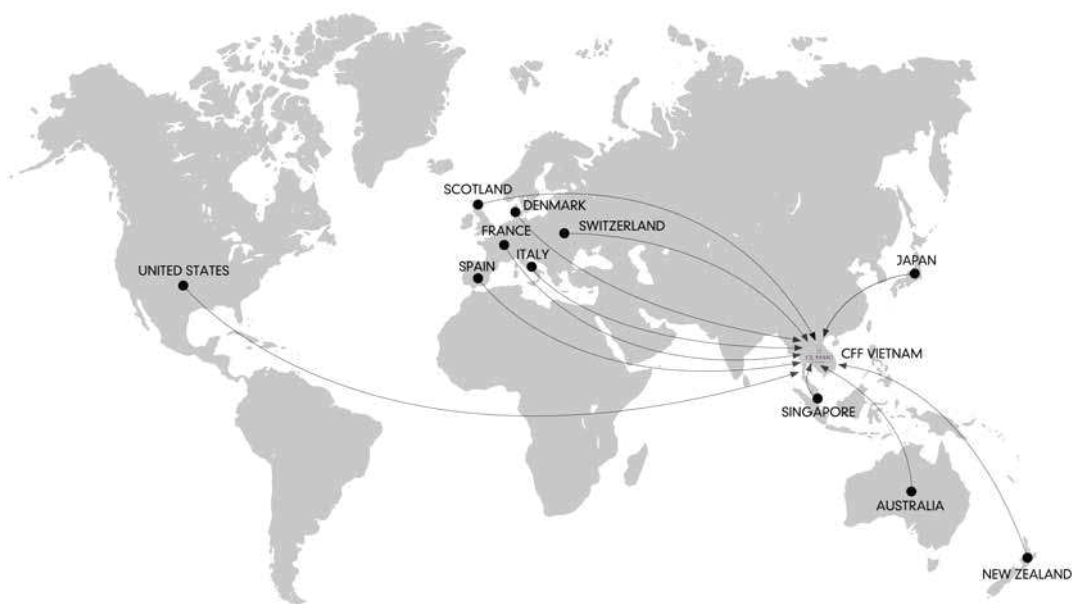


12 SERVICE DELIVERY TRUCKS





We select the best from the world and bring it to you



ISO 22000:2018 FOOD SAFETY MANAGEMENT

The system started to run officially from August 2019 with 8 key coordinators from multiples departments. With nearly 5 months of establishment and implementation, the system gradually came into stronger. Significantly, although in peak season with too much workload, with the solidarity of all staffs, especially Warehouse and Logistic, we successfully passed the first assessment with Zero NCs found. The recognition is not only proving that the products supplied meet top quality and food safety requirements and conformity with applicable laws but also showing our teamwork and collaboration spirit.



Since 2019, our Food safety Management System (ISO 22000:2018) was been audited and verified by SGS Vietnam – a globally independent certification body from Switzerland.

In November 2021, we got the ISO 22000:2018 certification for 3 branches in Vietnam (Ho Chi Minh, Hanoi and Danang), the audit was conducted by BSI (British Standard Institution). In June 2022, we got HACCP certificate for Phu Quoc branch.



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

📍 TOPS MARKET MOONLIGHT

102 Dang Van Bi, Binh Tho District,
Thu Duc City, HCMC
OPEN MON - SUN: 8.00 AM - 9.30 PM

📍 CO.OP EXTRA Q7

Crescent Mall, 101 Ton Dat Tien Street, Tan Phu
Ward, District 7, HCMC
OPEN MON - SUN: 8.00 AM - 9.30 PM

📍 EMART GO VAP

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

📍 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

📍 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

📍 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.



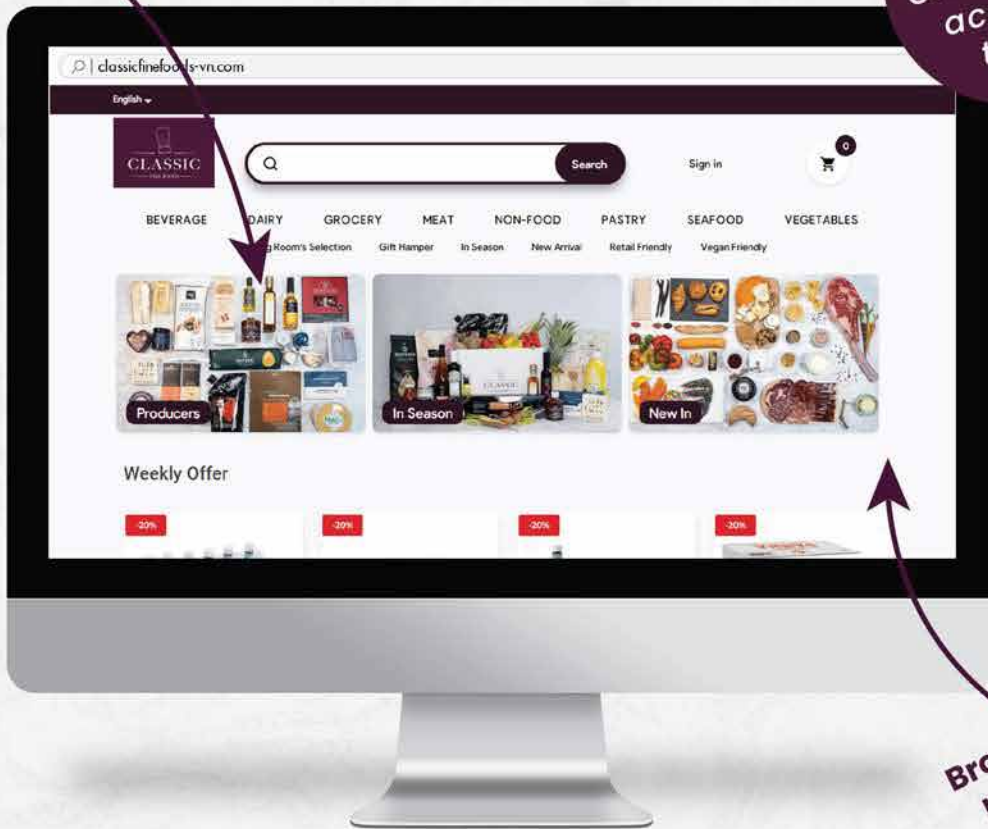
SCAN TO APP




SCAN TO WEB

Learn more about our partners

Create your account today



Browse our products

 www.classicfinefoods-vn.com



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

SIMPLY ORDER AT WEBSITE WITH ONLY 7 STEPS



1 Visit our Website at
 classicfinefoods-vn.com



2 Select your area



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

A. If you do not have an account

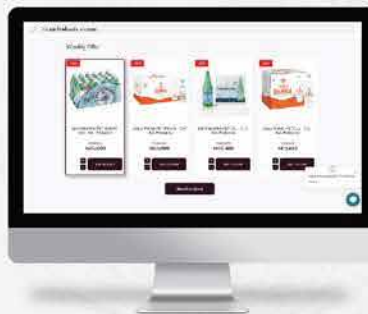
- Fill in your information & submit
- Waiting for validation of your account (the confirmation will be sent later by email)

B. If you have an account

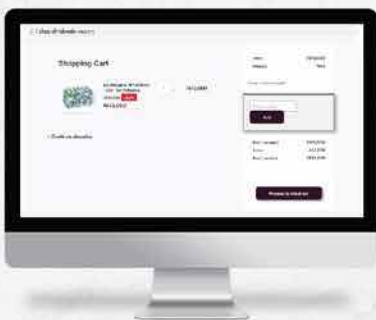
- Log in to your account



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

We are born in June 2020 in Viet Nam, we started out as a homegrown merchant of fresh, quality meats and dairy products. Classic Deli is also a pioneer in bringing quality and exclusive products from around the world to the well-travelled and the residents of Vietnam.

We're dedicated to delivering fresh, premium food at great prices. From abundant pastry, vegetables to fresh seafood and butcher - we believe quality food doesn't have to cost the earth. When you visit our online store, you can expect a contemporary e-store experience with a friendly team ready to help with a smile.

The finest foods to your home



SCAN TO APP



SCAN TO WEB



Easy for payment

Quick response

Convenience

www.classicdeli.vn

(*) Free shipping for some areas



www.classicdeli.vn



[deliclassicvn](https://www.facebook.com/deliclassicvn)



[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 www.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**



Our cutting and packaging room, with the ultimate goal being to bring our valued customers the precise size for their needs and eliminate stock par level concerns, as well as assist with consistency and manpower issues.

Equipped with state-of-the-art equipment, we can now create the perfect cuts and products that won't only taste great but look perfect too!

Offering a wide variation in size from 100g to 1kg.

The last step will be packaging/vacuuming to keep the product and quality of the item intact as well as allow you very presentable products.

You can also trust the fact that being a strictly accredited supplier and distributor, that the entire processes will be vigilantly adhered to the highest hygiene and food safety standards!

HIGH-QUALITY PRODUCT WITH SUSTAINABLE PACKAGING

THE PACKAGING ARE 0% PLASTIC, 100% COMPOSTABLE AND 100% ECO-FRIENDLY - THE BAG BY HRK GROUP



CHEESE 1KG



PECORINO ROMANO
GAL0404-025C : 1kg



EMMENTAL BLOCK
LAC0401-118C1 : 1kg



GOUDA PAIN
LAC0401-122C1 : 1kg



EDAM BALL
LAC0401-124C1 : 1kg



EDAM PAIN
LAC0401-123C1 : 1kg



WHITE MILD CHEDDAR BLOCK
LAC0401-421C1 : 1kg



RED MILD CHEDDAR BLOCK
LAC0401-422C1 : 1kg

CHEESE 100G



MOZZARELLA PORTION
LAC0401-402C : 100g



GRUYERE MILD
EMM0401-107C : 100g



RED MILD CHEDDAR
LAC0401-422C : 100g



EDAM PAIN
LAC0401-123C : 100g



EMMENTAL PORTION
LAC0401-118C : 100g



WHITE MILD CHEDDAR PORTION
LAC0401-421C : 100g



GOUDA PAIN
LAC0401-122C : 100g



EDAM BALL
LAC0401-124C : 100g



NEW B



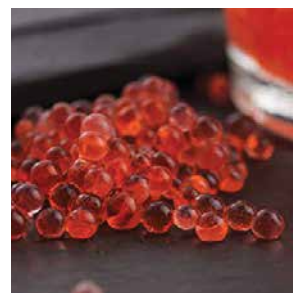
Bon C'est Bon
Bakery



EXPANDED
SPARKLING TEA
COMPANY



DALAT DELI



Christine Le Tennier



Nippon Premium
by TAH



PIKT & CHOPT



SALUMI ARTISANALE
Léon Chaillot
MAISON FONDÉE EN 1927



ARABESQUE
Spice by Nature

NEW PR

LA MÈRE POULARD
1888

VALRHONA
Let's imagine the best of chocolate®

LEVONI
ORGOGGIOSAMENTE BUONI

PRÉSIDENT

SEL DE BAC LIEU

PLANTIN
L'ART DE LA TRUFFE
DEPUIS 1930

Dal 1932
MENU
Produttori Specialità Alimentari

HRK
BREAD

SANPELLEGRINO
SPARKLING FRUIT BEVERAGES FROM ITALY

BRIDOR

BROVER

Madama Oliva

Latteria Soresina

LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908

LES HUITRES CADORET

LES FRÈRES MARCHAND
MAÎTRE FROMAGER AFFINEUR
NANCY • FRANCE

BRAND



CHILL KOMBUCHA



PRODUCTS

LA TOURANGELLE
ARTISAN OILS

JOSELITO
Distillerie de Marie-Josée et Marie

BEAUFOR
FRANCE

OLMEDA ORIGINES d'AZUR

Sosa
premium ingredients
modern gastronomy

Marcial

5DO
LA PROMESSE DU VIVANT

RIOBA

B.
BONCOLAC
PÂTISSIER-TRAITEUR
DEPUIS 1955



LE MONDE
DES CRÊPES
BRETAGNE

HARVEY
SINCE BEEF 1912
WESTERN AUSTRALIA

METRO
Chef

-DAL 1882-
Galbani

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.



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 is incredibly flavorful, tender and juicy because of the high amounts of marbling in every cut.



TRUE AUSSIE BEEF

True Aussie 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.

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MAP OF ORIGIN



DELICATESSEN



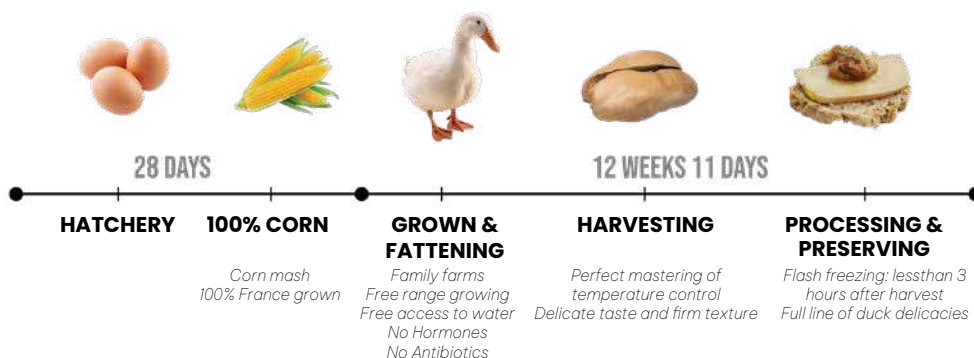


FOIE GRAS DUCK & GOOSE

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

Rougié ducklings are exclusively males of the Mulard variety. They are all of 100% French origin. 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 or antibiotics. 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.



Gan vịt đông lạnh

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

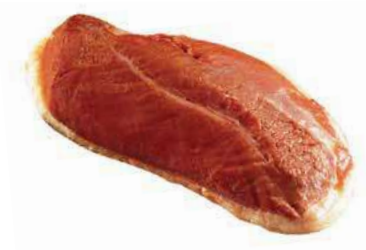
ROU0201-115 : 550/700g



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

100g

Gan vịt cắt lát đông lạnh

FLASH FROZEN SLICED DUCK FOIE GRAS



SLICES 25-40G/PC

ROU0201-110 : ~30pcs
1kg/bag



SLICES 40-60G/PC

ROU0201-102 : ~20pcs
1kg/bag



SLICES 60-80G/PC

ROU0201-106 : ~15pcs
1kg/bag





SLICES 40-60G/PC
ROU0201-120 : ~180g
4pcs/bag



UNGRADED DUCK FOIE
GRAS SLICES
Gan vịt cắt lát
ROU0201-119 : 1kg

Pate gan vịt

COOKED & SEMI - COOKED FOIE GRAS



WHOLE DUCK FOIE GRAS
ROU0201-210 : 180g



DUCK FOIE GRAS BLOC
ROU0201-201 : 180g



WHOLE DUCK FOIE GRAS
ROU0201-211 : 200g



DUCK FOIE GRAS MOUSSE
(50% FOIE GRAS)
ROU0201-214 : 320g



GOOSE FOIE GRAS MOUSSE
(50% FOIE GRAS)
ROU0201-415 : 320g



DUCK FOIE GRAS BLOC 2 SLICES
ROU0201-206 : 75g





GOOSE FOIE GRAS
BLOC 2 SLICES
ROU0201-418 : 75g



WHOLE DUCK FOIE GRAS
PEPPER AND CHAMPAGNE
ROU0201-208 : 500g



WHOLE DUCK FOIE GRAS
WITH PEPPER AND CHAMPAGNE
ROU0201-254 : 180g



NEW

FOIE GRAS TERRINE
Pate vịt
40g



NEW

FOIE GRAS TERRINE
Pate vịt
60g

Sản phẩm khác

OTHERS



DUCK RILLETTES
Pate thịt vịt
ROU0201-218 : 180g



GOOSE RILLETTES
Pate vịt
ROU0201-414 : 180g



DUCK CONFIT TERRINE
Pate thịt vịt
ROU0201-244 : 180g



DUCK FAT
Mỡ vịt
ROU0201-258 : 320g



DUCK FAT
Mỡ vịt
ROU0201-226 : 3.6kg



DUCK CONFIT 12 LEGS
Chân vịt
ROU0201-230 : 3.8kg





Christine Le Tennier.



FLAVOR PEARLS FROM FRANCE

NEW

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
GLO0507-001 : 200g



YUZU

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



VINEGAR & SHALLOTS

Trân châu vị giấm & họ
GLO0507-003 : 200g



LEMON & PEPPER

Trân châu vị chanh & ớt
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



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





AUTHENTIC COLD CUTS FROM ITALY

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
DI SAN DANIELE 18M**

LEV0203-036 : ~7kg

It gives slices of a nice rosy, red lightly interspersed with white streaks. Pleasant and satisfying, as the aging increases, it is enriched by an ever richer and more intriguing bouquet of aromas and scents.



**BONELESS PROSCIUTTO SAN
DANIELE HAM 13M**

LEV0203-002 : ~7kg

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.



**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 ALTA
QUALITÀ 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 mouth-melting, the slice seems to disappear in the mouth.





COPPA ARROSTO

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 : 3.5kg

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 truffe finely ground. With no milk proteins.



PANCETTA COTTA

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.



CULATTA

LEV0203-016 : 5kg

Characteristic yet elegant, its bouquet reveals agreeable, graceful hints of seasoning. In the mouth, it is harmonious and refined.



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.





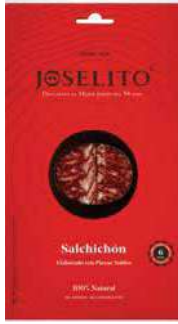
IBERIAN CHARCUTERIE

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.

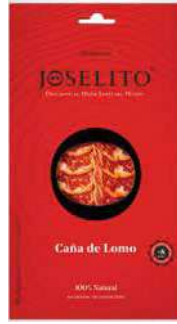
Joselito Spanish acorn-fed ham naturally contains a nutritional element that provides several benefits to our body: the Omega 3 oleic acid. Joselito pigs' meat contains high levels of Omega 3, the same oleic acid that is found in olive oil. This is the reason why the pig is also known as "the olive tree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



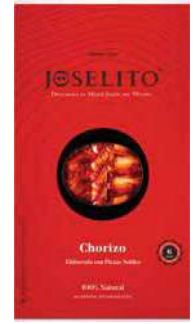
CHORIZO & SALCHICHON SLICE



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



SALCHICHON 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



TASTING SELECTION GIFT BOX

JOS0203-102

- 8x 70g Gran Reserva Joselito sliced Ham packs
- 1x Joselito Pancetta (500 - 600g)
- 1/2 Joselito Cana de Lomo (+/- 500g)
- 1/2 Joselito Chorizo (+/- 500g)
- 1/2 Joselito Salchichón (+/- 500g)
- 1x JoselitoLab recipe booklet
- 1x Joselito apron
- 1x Joselito Pig-Up tongs
- 1x Joselito 150 Anniversary Book



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

ASSORTED GIFT BOX

JOS0203-101

- 1x 70g pack of Joselito sliced Gran Reserva Ham
- 1x 70g pack of Joselito sliced Cana 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 LOMO

MAL0202-100 : 1kg - 2kg



IBERICO CHORIZO

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





SLICED IBERICO CEBO CAMPO
LOIN 50%

80g



SLICED ASSORTMENT
(LOIN CHORIZO SALCHICHÓN)

80g



HAND SLICED IBERICO CEBO
CAMPO HAM 50%

80g



5 PACKETS OF IBERICO HAM
"HAND CARVED" + ½ IBERICO
LOIN + ½ IBERICO CHORIZO + ½
IBERICO SALCHICHON



1 IBERICO CEBO CAMPO
SHOULDER BONELESS +
½ IBERICO LOIN + ½ IBERICO
CHORIZO + ½ SALCHICHON
IBERICO



 *Marcial*





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



BONELESS SERRANO

LTP0203-002 : ~5kg
24 months of curation



**SERRANO HAM
BONELESS SQUARE**

LTP0203-006 : ~5kg
24 months of curation



BONE IN SERRANO

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



**BONE IN SERRANO WITH
HAMHOLDER & KNIFE**

LTP0203-005 : ~7.5kg
24 months of curation





CHARCUTERIE FROM SPAIN

Know-how, Patience and Mastery are the watchwords of the Loza family who, more than 100 years after, still manages the activity with passion. A company that has been able to adapt over time to the needs of the markets of different continents to make enjoy millions of consumers. Loza is a company that belongs all the necessary sanitary certifications, IFS Certification between others, to export to many countries guaranteeing the integrity of all its products.



MINI SERRANO HAM
(HAM + CARVING STATION + KNIFE)
Thịt nguội + Thớt + Dao
LOZ0203-100 : ~1kg/box



FUET EXTRA
Xúc xích
LOZ0202-001 : 150g



FUET TRUFFLE
Xúc xích
LOZ0202-002 : 150g





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.



CECINA BEEF HAM

Thịt bò muối

LAP0203-202 : 0.8kg - 1.2kg

Maturation 18 months

NEW



CHISTORRA (NAVARRA)

Xúc xích

280g



CHORIZO FOR COOKING

Xúc xích

LAP0202-101 : ~2kg





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 LONCHAS FORT HOT

CAS0202-104 : 100g



SALCHICHON EXTRA SLICED

CAS0202-107 : 100g



CHORIZO EXTRA COLLAR

CAS0202-102 : 225g



CHORIZO SIERRA

CAS0202-101 : 1.5kg

COOKED HAM



COOKED TURKEY HAM

CAS0202-206 : 3kg



COOKED PORK HAM

CAS0202-207 : 3kg





PREMIUM COLD CUTS FROM FRANCE

NEW

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).





TRADITIONAL SALAMI

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

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.



SALAMI JESUS

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 LYONNAIS WITH PISTACHIO TO COOK

200g

Dried carefully between 3 to 6 weeks in the mountains of the Pilat regional park, between Lyon and Ardèche, in the Loire department.



SAPIDUM COPPA

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 FRENCH HAM

700g

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



SPECK

3.5kg

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

900g

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





NEW

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”.



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 flavor to develop. A guarantee of quality for all connoisseurs!



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.



FRENCH TERRINE



COUNTRY TERRINE WITH CEPS
Pate nấm thông
LEC0204-001 : 180g



COUNTRY TERRINE WITH ESPELETTE PIMENT
Pate tiêu hạt đồng quế
LEC0204-002 : 180g



POULTRY LIVER TERRINE WITH COGNAC
Pate gan vịt và rượu Cognac
LEC0204-003 : 180g



WILD BOAR TERRINE WITH COGNAC
Pate gan heo và rượu Cognac
LEC0204-004 : 180g

MAISON PAPILLON

Artisan charcutier depuis 1955



COUNTRY TERRINE WITH SWEET ONIONS
Pate gan heo
MAI0201-001 : 160g



WILD BOAR TERRINE WITH CHESTNUTS
Pate gan heo
MAI0201-002 : 160g



PORK TERRINE WITH GOAT CHEESE, HONEY & ALMOND
Pate gan heo
MAI0201-003 : 160g



PORK TERRINE WITH ROQUEFORT CHEESE
Pate gan heo
MAI0201-004 : 160g



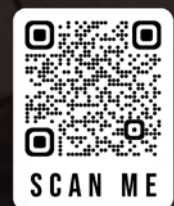
FOIE-GRAS TERRINE
Pate gan vịt
MAI0201-005 : 110g



FOIE-GRAS TERRINE WITH MORELS & ARMAGNAC
Pate gan vịt và rượu Armagnac
MAI0201-006 : 110g



FOIE-GRAS TERRINE WITH TRUFFLE
Pate gan vịt và nấm Truffle
MAI0201-007 : 110g





NEW

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.

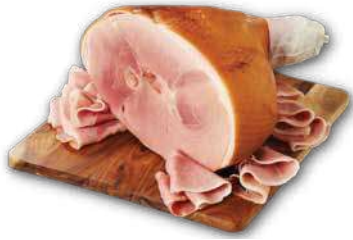
All of Dalat Deli's products are manufactured using natural processes under the guidance of French Master Charcutier, Mr. Daniel Hampele, who ensures all the Customers, from private individuals, families to restaurants, 5-star hotels receive healthy quality products. Dalat Deli is dedicated to producing delicious, high quality products that enhance the health and enjoyment of customers.



SCAN ME

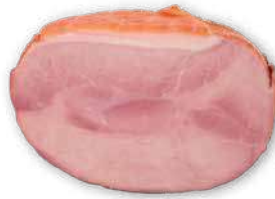


COOKED HAM & BACON



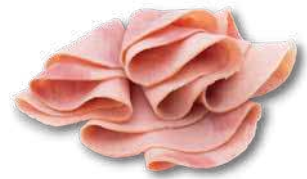
SMOKED HAM BONE IN

Giăm bông buffet
DAL0203-003: ~10kg



PREMIUM HAM WHOLE

Giăm bông thượng hạng
DAL0203-004: ~5.5kg



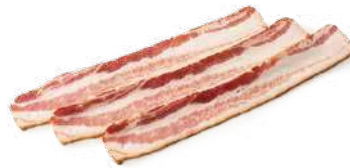
PREMIUM HAM SLICED

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

ROLL FOR SLICE



HAM & CHORIZO JAMBON ESPAGNOL

Giăm bông Espagnol
DAL0203-008: ~2.4kg
~400g



TERRINE PAPRIKA

Giăm bông Paprika
DAL0203-009: ~1.2kg



JAMBON CHICKEN ROLL

Giăm bông gà
DAL0203-010: ~1kg
~400g



CERVELAS

Xúc xích Cervelas
DAL0203-015: ~800g
~400g



GARLIC SAUSAGE

Xúc xích tỏi
DAL0202-008: ~1kg
~400g



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 40G-45G

Xúc xích gà (ruột tự nhiên)

DAL0202-011 : ~1kg
DAL0202-031 : ~300g



STRASBOURG SAUSAGE FOR GRILL 50G

Xúc xích heo Strasbourg (ruột tự nhiên)

DAL0202-016 : ~1kg
DAL0202-036 : ~300g



SMOKED PORK SAUSAGE FOR GRILL 80G-100G

Xúc xích heo xông khói

DAL0202-014 : ~1kg
DAL0202-028 : ~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

DAL0202-012 : ~1kg
DAL0202-032 : ~300g



TOULOUSE SAUSAGE FOR GRILL 80G-100G

Xúc xích heo Toulouse

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



PORK SAUSAGE KILOMET

Xúc xích heo

DAL0202-001 : ~1kg



SAUSAGE FOR BREAKFAST



MERGUEZ BEEF SAUSAGE BREAKFAST ~30G

Xúc xích bò
DAL0202-017: ~1kg



CHIPOLATAS PORK SAUSAGE BREAKFAST ~30G

Xúc xích heo Chipolatas
DAL0202-019: ~1kg



SMOKED PORK SAUSAGE BREAKFAST ~30G

Xúc xích heo xông khói
DAL0202-018: ~1kg



CHICKEN SAUSAGE BREAKFAST ~30G

Xúc xích gà
DAL0202-020 ~1kg

SMOKED PRODUCTS



SMOKED CHICKEN FILET

Ức gà xông khói
DAL0203-007: ~1kg



COOKED PORK KNUCKLE BONE

Giò heo xông khói
DAL0203-006: ~1kg



SMOKED PORK FILET

Thăn heo xông khói
DAL0203-016: ~2kg

SALAMI & CHORIZO



NATURAL SALAMI

Xúc xích khô (ruột tự nhiên)
DAL0202-002: ~250g

ROSETTE SALAMI

Xúc xích khô (size lớn 55mm)
DAL0202-003: ~800g

SALAMI PERCHE

Xúc xích khô
DAL0202-021: ~350g

SALAMI BATON

Xúc xích khô (size nhỏ 30mm)
DAL0202-004: ~250g



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



MINI STICK CHORIZO

Xúc xích mini

130g - 1kg

Coming soon



MINI STICK SALAMI

Xúc xích mini

130g - 1kg

Coming soon



COCKTAIL CHORIZO

Xúc xích cocktail

130g - 1kg

Coming soon



COCKTAIL SALAMI

Xúc xích cocktail

130g - 1kg

Coming soon

OTHERS



CRUSTED DUCK PATE BREAD

Bánh mì cuộn pate vịt

DAL0201-001: ~1.2kg



HIGHLAND PORK PATE

Pate cao nguyên

DAL0201-002: 500g

DAL0201-008: 200g

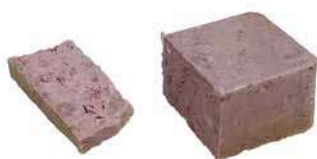


COUNTRY PORK PATE

Pate đồng quê

DAL0201-009: 200g

DAL0201-003: 500g



ARDENNES PORK PATE

Pate vùng Ardennes

DAL0201-006: 500g

DAL0201-006: 200g



FRICADELLES

Xúc xích thịt xay

DAL0203-014: ~1kg



SAUERKRAUT / CHOUCROUTE

Bắp cải muối

DAL0203-013: ~1kg

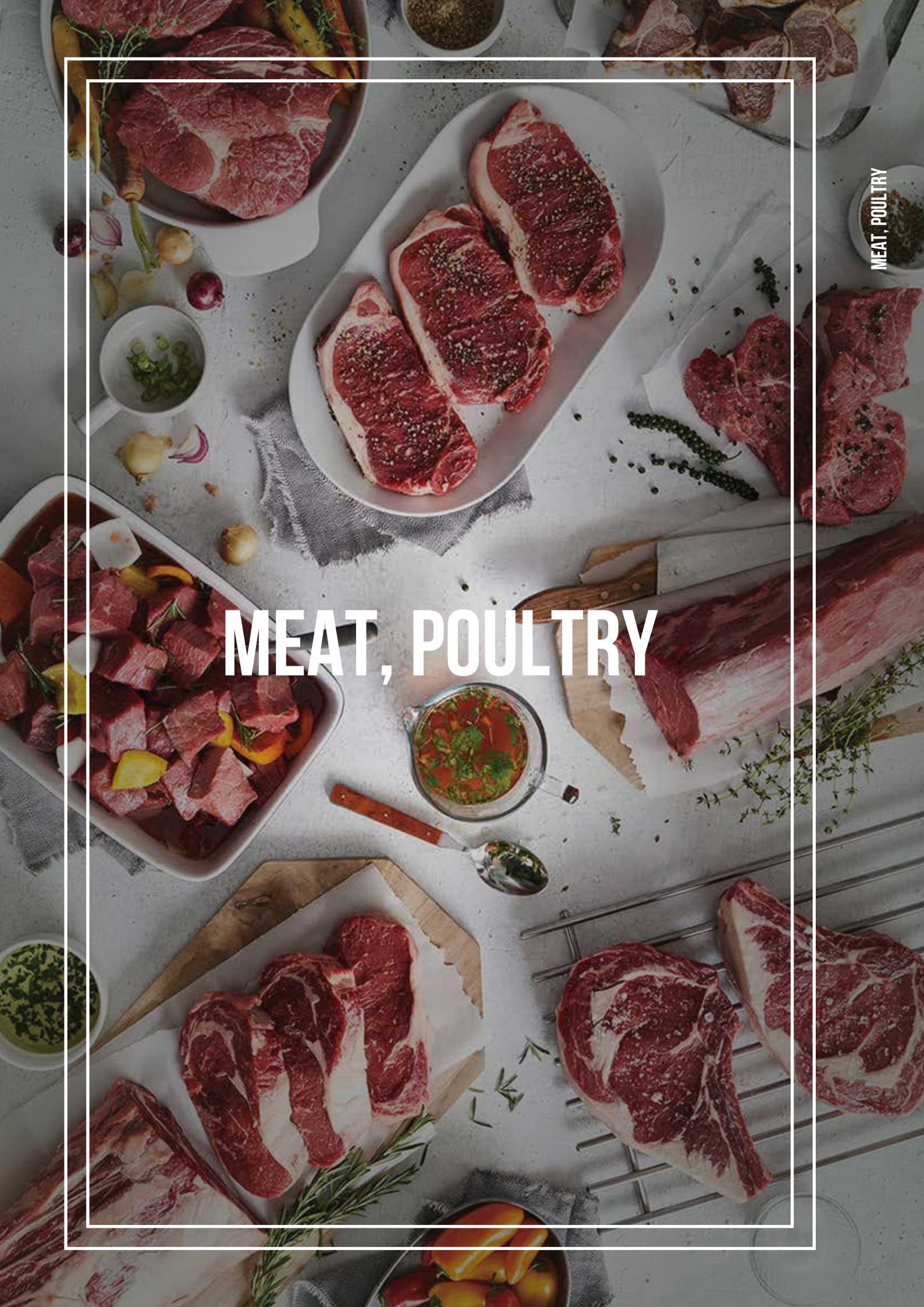


MAP OF ORIGIN



MEAT, POULTRY

MEAT, POULTRY



Nippon Premium
by T&M



NEW

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.



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



NEW

OITA CHUCK ROLL A4 WAGYU

NPR0102-007 : ~1.5kg
Cổ bò



NEW

OITA SHIN SHANK A4 WAGYU

NPR0102-008 : ~3kg
Thịt bắp bò

A3 CROSSBREED



NEW

CUBEROLL A3 CROSSBREED

NPR0102-010 : ~2.5kg
Đầu thăn ngoại



NEW

STRIPLOIN A3 CROSSBREED

NPR0102-011 : ~2.5kg
Thăn ngoại







AUSTRALIAN PREMIUM BEEF

From one couple and small beginnings almost 65 years ago, Stockyard has grown into a multi-generational family operation exporting premium beef to exclusive markets around the world. Backed by decades of industry knowledge and experience has led to Stockyard becoming Australia's most awarded beef brand winning over 130 major industry awards, including Gold medals at the:

- Royal Brisbane Food & Wine Show
- Sydney Fine Food Awards
- Melbourne Fine Food Awards
- Australian Wagyu Association Competition
- World Steak Challenge

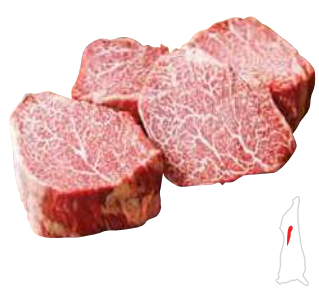
Quality and consistency is what Stockyard is known for, offering a range of products which provides flexibility and variability. Every step in the production chain is closely monitored for quality and safety to ensure the product meets the highest expectations of customers. Stockyard specialises in the production of Wagyu and long grain fed Angus beef using non GMO feedstuffs and no hormone growth promotants. They're dedicated to bringing people together over an outstanding piece of beef.



SCAN ME



KIWAMI MB9± 400 - 600 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 MB8+
STY0101-002 : ~3.2kg



STRIPLOIN MB8+
STY0101-005 : 7kg



CUBE ROLL MB6/7
STY0101-015 : 6kg

TENDERLOIN STRAP ON MB6/7
STY0101-023 : 3kg

STRIPLOIN MB6/7
STY0101-006 : 6kg

CUBE ROLL MB4/5
STY0101-016 : 6kg
Đầu thăn ngoại

TENDERLOIN MB4/5
STY0101-025 : 2.5kg up
Thăn nội

STRIPLOIN MB4/5
STY0101-013 : 7kg
Thăn ngoại



TOMAHAWK MB6/7
STY0101-014 : 6kg - 7kg

TOMAHAWK MB4/5
STY0101-007 : 6kg - 7kg
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 MB8+
 STY0101-017 : 6kg
D-RUMP MB4/5
 STY0101-022 : 7kg
Nạc mỡ



TOPSIDE MB6/7
Nạc đùi trong
 STY0101-018 : ~5kg



SHORT LOIN MB4/5
Thịt thăn vai
 STY0101-003 : 11kg

LONG FED ANGUS 200 DAYS GRAIN FED



TENDERLOIN STRAP ON
Thăn nội
 STY0101-019 : 2kg up



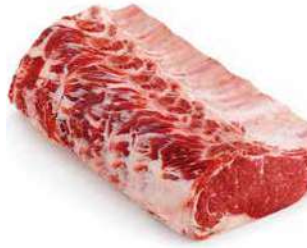
CUBE ROLL
Đầu thăn ngoại
 STY0101-020 : 6kg



STRIPLOIN
Thăn ngoại
 STY0101-010 : 7kg



SHORT LOIN
Thịt thăn vai
 STY0101-009 : 7kg



PREPARED RIBS
Sườn nguyên khối
 STY0101-012 : 7kg



TOMAHAWK 4 RIBS
Sườn cây
 STY0101-011 : 6kg - 7kg



TOPSIDE
Nạc đùi trong
 STY0101-021 : ~6kg



EYE ROUND
Nạc lõi mỡ
 STY0101-027 : ~2.7kg

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





**MARGARET
RIVER** Wagyu
Beef



PREMIUM AUSTRALIAN WAGYU BEEF

Margaret River Wagyu Beef has an unmistakably rich and buttery flavour, a result of its highly marbled meat and stress-free lifestyle.

Produced by Stone Axe Pastoral Company and a favourite among chefs and butchers alike, Margaret River Wagyu Beef heralds from the iconic Margaret River region. Our Crossbred Wagyu cattle are carefully raised by our expert teams to produce a high-quality, consistent product that melts in the mouth.

Margaret River Wagyu cattle are expertly raised across eleven farms situated in the southwestern corner of Western Australia with a backdrop of lush, green pastures and a breathtaking coastline. The cattle are nourished with a diet produced from the Margaret River wheatbelt which imparts a unique taste.

Margaret River Wagyu Beef is as rich as the region itself.



SCAN ME





It's easy to see why discerning diners around the world enjoy Margaret River Wagyu Beef as the well-balanced flavour, abundant marbling and fine texture combine for a distinctive Wagyu experience. Margaret River Wagyu Beef is HGP free.



TENDERLOIN WAGYU MB 4/5

AUP0101-106 : 2.5kg - 3kg

TENDERLOIN WAGYU MB 6/7

AUP0101-108 : 2.5kg - 3kg

TENDERLOIN WAGYU MB 8/9

AUP0101-107 : 2.5kg - 3kg

Thăn nội



CUBE ROLL WAGYU MB 4/5

AUP0101-206 : 3kg - 4kg

CUBE ROLL WAGYU MB 6/7

AUP0101-207 : 3kg - 4kg

CUBE ROLL WAGYU MB 8/9

AUP0101-205 : 3kg - 4kg

Đầu thăn ngoại



STRIPLOIN WAGYU MB 4/5

AUP0101-308 : 3kg - 4kg

STRIPLOIN WAGYU MB 6/7

AUP0101-307 : 3kg - 4kg

STRIPLOIN WAGYU MB 8/9

AUP0101-306 : 3kg - 4kg

Thăn ngoại



TOMAHAWKS RIBS MB 4/5

AUP0101-500 : 1.4kg - 2kg

TOMAHAWKS RIBS MB 6/7

AUP0101-504 : 1.4kg - 2kg

Sườn cây





STANBROKE



TRITIP

Lõi mông

AWB0102-001 : ~2kg



INSIDE SKIRT

Diềm thăn

AWB0102-002 : ~3kg



TOPSIDE

Nạc đùi trong

AWB0102-003 : ~10kg



EYE ROUND

Thịt mông

AWB0102-004 : ~2.5kg
STA0102-029 : ~4kg



OUTSIDE FLAT

Nạc đùi ngoài

AWB0102-005 : ~7kg



KNUCKLE

Nạc đùi gò bò

AWB0102-006 : ~6kg



FLAP MEAT

Thịt sườn

AWB0102-007 : ~3.5kg



FLANK STEAK

Thịt nạm bụng

AWB0102-008 : ~2kg



CHUCK TAIL FLAP

Thịt vai

AWB0102-009 : ~1.5kg



CHUCK EYE ROLL

Nạc vai

AWB0102-010 : ~8kg
STA0102-040 : ~8kg



RIB BLADE MEAT

Nạm về dưới

AWB0102-011 : ~3kg



CHUCK ROLL END PIECE

Thịt cổ

AWB0102-012 : ~2kg





STANBROKE



OYSTER BLADE

Lõi vai

AWB0102-013 : ~3kg
STA0102-039: ~3kg



BOLAR BLADE

Nạc vai

AWB0102-014 : ~7kg



CHUCK TENDER

Bắp vai bò

AWB0102-015 : ~1.5kg
STA0102-027 : ~1kg



NE BRISKET

Nạm bò

AWB0102-016 : ~3kg



PE BRISKET

Gầu bò

AWB0102-017 : ~3kg



RIB FINGER

Thịt dễ sườn

AWB0102-018 : ~1.5kg



SHORT RIB MEAT

Thịt sườn bụng

AWB0102-019 : ~2kg
STA0102-041: ~2kg



RIB CAP

Thịt sườn

AWB0102-020 : ~1.5kg



CHUCK RIB MEAT

Thịt sườn rút xương

AWB0102-021 : ~700g



DECKLE BRISKET

Gầu bò không xương

AWB0102-022 : ~2kg



TAIL

Thịt đuôi bò

AWB0102-023 : ~1.5kg



TRIMMING WAGYU

Thịt bò vụn

STA0102-028 : ~23kg
AWB0102-024 : ~27kg



THIN SKIRT

Diềm thăn

AWB0102-025 : ~3.5kg



SHIN SHANK

Bắp bò

AWB0102-026 : ~3.5kg



WAGYU RANGE / GRAIN FED



TENDERLOIN S MB6/7

AUP0101-134 : ~2.6kg

TENDERLOIN S MB4/5

AUP0101-133 : ~2.6kg

Thăn nội



CUBE ROLL S MB6/7

AUP0101-132 : ~4.7kg

CUBEROLL S MB4/5

AUP0101-131 : ~4.7kg

Đầu thăn ngoại



STRIPLOIN MB4/5

AUP0101-130 : ~3.3kg

Thăn ngoại



D-RUMP S MB6/7

AUP0101-136 : ~6kg

D-RUMP S MB4/5

AUP0101-135 : ~6kg

Nạc mỡng



MSA

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.

PR MSA RANGE / GRASS FED



PR MSA CUBE ROLL

Đầu thăn ngoại

AUP0101-197 : 3kg - 4kg



PR MSA STRIPLOIN

Thăn ngoại

AUP0101-195 : 4.5kg - 7kg



PR MSA FLANK STEAK

Thịt nạm bụng

AUP0101-196 : ~3kg



YG MSA RANGE /GRASS FED



YG MSA TENDERLOIN

Thăn nội

AUP0101-110 : 1.8kg up



YG MSA CUBE ROLL

Đầu thăn ngoại

AUP0101-200 : 2kg - 3kg



YG MSA FLAP MEAT

Thịt sườn

AUP0101-119 : ~3kg



YG MSA OP RIBS - 7 RIBS

Bẹ sườn

AUP0101-127 : 6kg - 9kg

PR RANGE /GRASS FED



PR TENDERLOIN

Thăn nội

AUP0101-104 : ~1.5kg

AUP0101-103 : 2.2kg



PR STRIPLIN

Thăn ngoại

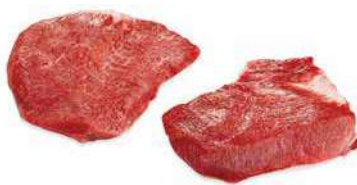
AUP0101-302 : ~4.5kg



PR CUBE ROLL

Đầu thăn ngoại

AUP0101-202 : ~3kg



CHEEKS PAP OFF

Thịt má

AUP0101-198 : ~1.8kg



D RUMP

Nạc mông

AUP0101-705 : ~6kg



D RUMP FAT REMOVED

Nạc mông

AUP0101-314 : ~3kg

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



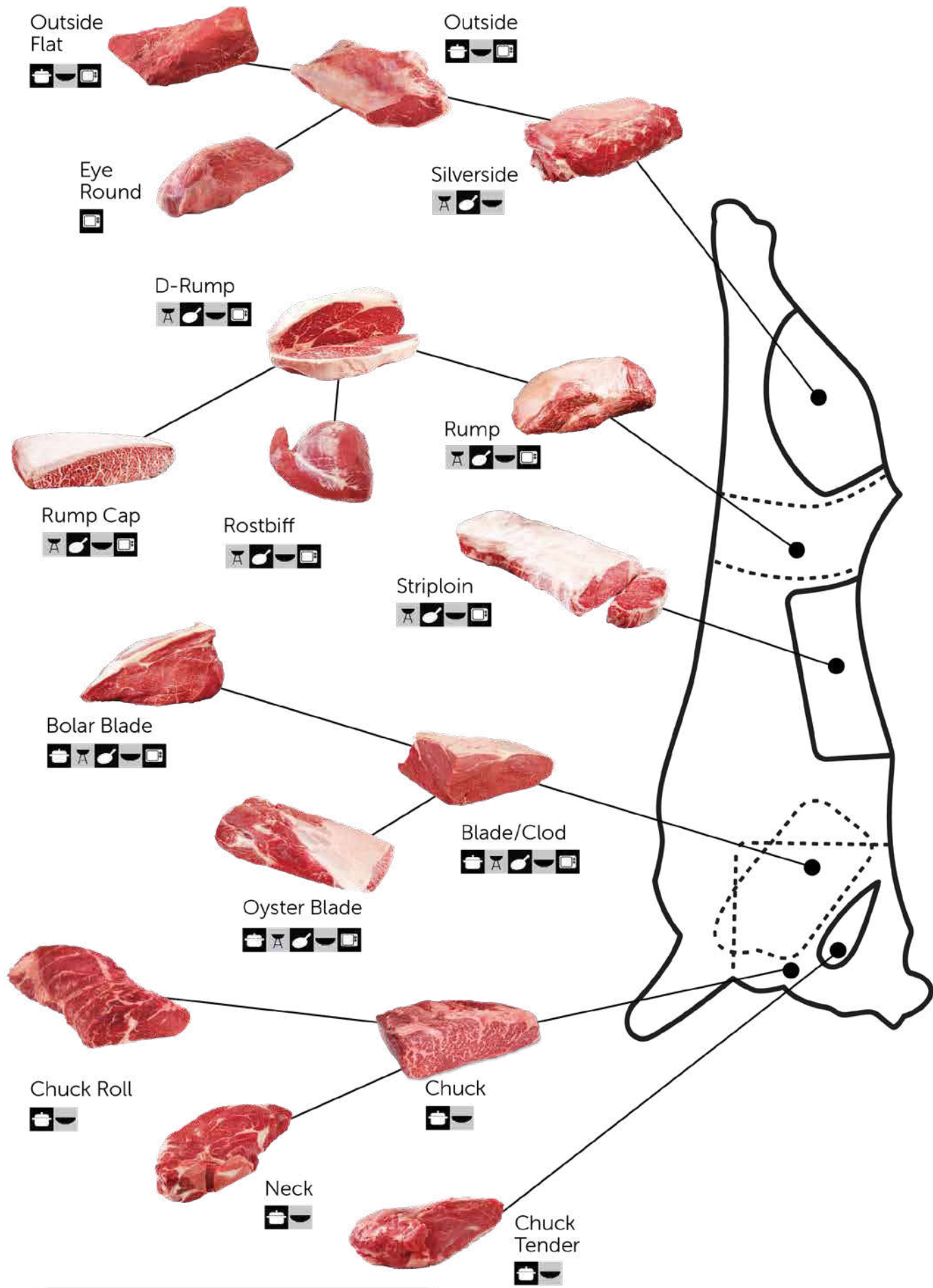
WAGYU SECONDARY CUTS COOKING CHART

		TOPSIDE IW/VAC 8 - 10 kg	OUTSIDE FLAT IW/VAC 8 - 10 kg	KNUCKLE IW/VAC 5 - 7 kg	BOLAR BLADE IW/VAC 3 - 5 kg	CHUCK TENDER IW/VAC 2 - 3 kg	DECKLE MW/VAC 5 - 7 kg	PE BRISKET DECKLE OFF 5 - 7 kg	RIB BLADE MEAT MW/VAC 4 - 6 kg	CHUCK RIB MEAT IW/VAC 2 - 3 kg	EYE ROUND IW/VAC 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- Bourignonn	Pot au Feu-Daude- Bourignonn	Pot au Feu	Pot au Feu			Rosbif	
VIETNAMESE TRANSLATION	Thịt mỏng	Thịt đùi	Thịt đùi	Thịt vai	Thịt cổ	Thịt sườn	Thịt đùi trước	Thịt vai	Thịt sườn	Thịt đùi	
MON AN 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	ボークラブ 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	
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	ナールベルエンド ブリスケット	シンシャंक	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	オイスタープレ ード	リブフィンガー	ショートリブミ ート	リブキャッ プ

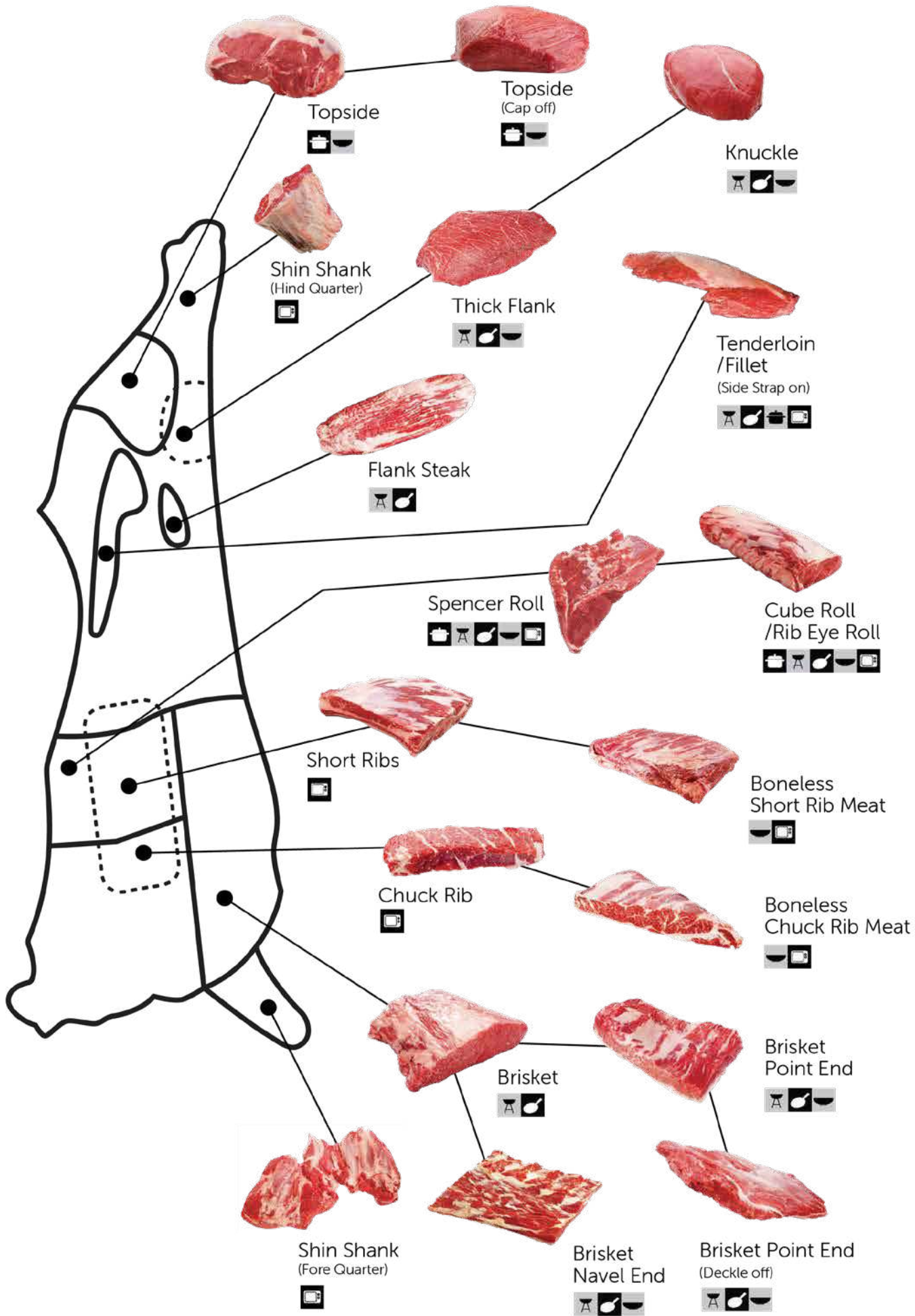




BEEF CUT CHART

COOKING STYLE

- Barbecue
- Pan-fry
- Stew/Braising
- Sir-fry/Thin Slice
- Oven Roast





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



300 DAYS GRAIN FED - F1 WAGYU



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 MB5/6
STA0101-034 : ~3kg
Thăn nội



CUBE ROLL MB6/7
STA0101-036 : ~6kg

CUBE ROLL MB5/6
STA0101-013 : ~6kg
Đầu thăn ngoại



STRIPLOIN MB6/7
STA0101-065 : 5kg up

STRIPLOIN MB4/5
STA0101-020 : ~7kg
Thăn ngoại



CHUCK RIB MEAT MB4/5
STA0101-042 : ~2.5kg
Thịt sườn rút xương



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 MB6/7
STA0101-032 : ~5.5kg

TOMAHAWK MB4/5
STA0101-033 : ~5.5kg
Sườn Tomahawk



SHORT RIBS MB6/7
STA0101-064 : ~2kg

SHORT RIB MB4/5
STA0101-052 : ~1.8kg
Thịt sườn

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





OYSTER BLADE MB4/5
Thịt vai



STA0101-014 : ~2.5kg



STA0102-200 : ~2.5kg



D-RUMP MB4/5
Nạc mông



STA0101-035 : ~8kg



STA0102-220 : ~8kg



TOMAHAWK MB4/5
Sườn Tomahawk



STA0101-050 : ~1.2kg



STA0102-024 : ~1.2kg



RIB CAP MB4/5
Thịt sườn



STA0101-063 : ~1.5kg



FLAP MEAT MB 6/7
Thịt sườn



STA0101-066 : ~2.8kg



INSIDE SKIRT MB4/5
Diềm thăn



STA0101-027 : ~2.5kg



PE BRISKET
Gầu bò không xương



STA0102-026 : 6.5kg - 7.5kg



TRI TIP MB4/5
Thăn lõi mông



STA0102-224 : ~3kg

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.



TENDERLOIN STRAP OFF MB2

Thăn nội



STA0101-002 : ~2.3kg



STA0102-016 : ~2.3kg



CUBE ROLL MB2

Đầu thăn ngoại



STA0101-005 : ~5kg



STA0102-020 : ~2.5kg



STRIPLOIN MB2

Thăn ngoại



STA0101-003 : ~5kg



STA0102-018 : ~2.5kg

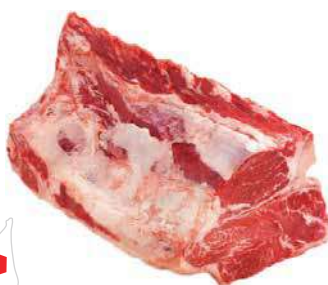


FLAP MEAT MB2

Đẻ sườn



STA0101-007 : ~3.5kg



SHORTLOIN MB2

Thăn vai



STA0101-006 : ~10kg



TOMAHAWK MB2

Sườn Tomahawk



STA0101-009 : ~4.5kg



FLANK STEAK MB2

Thịt bẻ sườn



STA0101-008 : ~1.8kg



HANGING TENDER MB2

Điểm thăn bò



STA0101-001 : ~2.3kg

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



MINIMUM 100 DAYS GRAIN FED



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



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



FLAP MEAT MB1

Thịt sườn

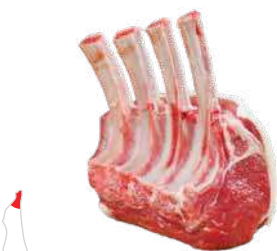
STA0101-046 : ~3.5kg



HANGING TENDER

Diềm thăn bò

STA0101-026 : ~2kg



TOMAHAWK MB1

Sườn cây Tomahawk

STA0101-067 : ~4kg



OP RIBS MB1

Thịt sườn

STA0101-028 : ~7kg



SHORTLOIN 1 RIB MB1

Thịt thăn vai

STA0101-068 : ~10.4kg



SHIN SHANK (HIND SHIN)

Bắp bò sau

STA0102-022 : ~5kg



SHIN SHANK (FORE SHIN)

Bắp bò trước

STA0102-023 : ~3.5kg



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

BEEF PORTIONED CUTS



SANCHOKU
WAGYU



TENDERLOIN MB4/5

Thăn nội

STA0102-009 : 200g



CUBE ROLL MB4/5

Đầu thăn ngoại

STA0102-007 : 300g



STRIPLOIN MB4/5

Thăn ngoại

STA0102-008 : 300g



D RUMP MB4/5

Thịt mông

STA0102-017 : 300g



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 mông

STA0102-006 : 300g

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)

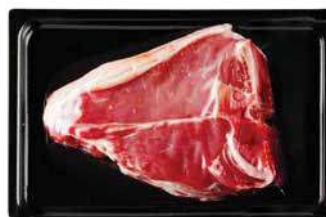
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BLACK
— ANGUS —

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

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

SIGNATURE
BLACK

— ANGUS —



T-BONE

Sườn chữ T

STA0102-015 : 400g



MINCED BEEF

Thịt bò xay

STA0102-131 : 300g
1kg (coming soon)

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



A GRADE BEEF / GRASS FED



STRIPLOIN A
Thăn ngoại
GRE0102-002 : ~3.6kg



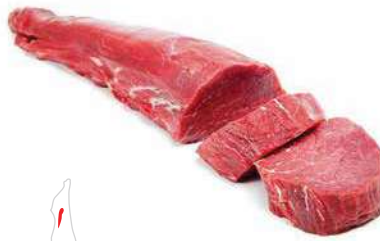
TENDERLOIN A
Thăn nội
GRE0102-003 : ~1.8kg



CUBE ROLL A
Đầu thăn ngoại
GRE0102-004 : ~2.2kg



**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
GRASS FED**
Sườn bò
MIF0102-003 : ~2.4kg



**SHORT RIB A BONE IN
FRZ GRASS FED**
Sườn bò
AUP0102-014 : ~2kg



**D RUMP A FRZ
GRASS FED**
Nạc mông
AUP0102-106 : ~5kg



**PE BRISKET DECKLE
OFF A FRZ AUS**
Thịt gầu bò không xương
AUP0102-005 : ~3.5kg





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 heo
JOS0102-004 : ~625g



PLUMA IBERICO

Thịt thăn heo
JOS0102-001 : ~625g



SECRETO IBERICO

Thịt đùi heo
JOS0102-002 : ~625g



**LAGARTO IBERICO RIB
LOIN STRIP**

Đẻ thịt lưng heo
JOS0102-005 : ~1.2kg



**VENTRESCA IBERICO
PORK BELLY**

Thịt bụng heo
JOS0102-006 : ~1kg



**CHICHAS/PICADILLO IBERICO
MINCED**

Thịt heo băm
JOS0102-007 : ~500g



PANCETTA IBERICO

Thịt heo ba rọi
JOS0102-008 : ~1kg





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.



ORGANIC IBERIAN PORK



ORGANIC SECRETO
Thịt bắp vai heo đen
MAL0102-100 : ~350g



ORGANIC PLUMA
Thịt thăn lưng heo đen
MAL0102-101 : ~350g



ORGANIC ABANICO
Thịt dẻ sườn heo đen
MAL0102-102 : ~350g



ORGANIC CRUCETA
Thịt thăn heo đen
MAL0102-103 : ~400g

IBERIAN PORK



IBERICO TENDERLOIN
Thịt phi lê heo đen
MAL0102-104 : ~330g



IBERICO CRUCETA
Thịt bẹ sườn heo đen
MAL0102-105 : ~450g



IBERICO ABANICO
Thịt dẻ sườn heo đen
MAL0102-106 : ~250g



IBERICO SECRETO
Thịt bắp vai heo đen
MAL0102-107 : ~400g



IBERICO FRENCH RACK
Sườn heo đen cắt kiểu Pháp
MAL0102-110 : ~3kg



IBERICO SPARE RIBS
Sườn heo đen
MAL0102-109 : ~300-450g



IBERICO SPARE RIBS TRIMMING
Sườn heo đen cắt khúc
MAL0102-108 : ~330g



IBERICO PORK CHEEK
Thịt má heo đen
MAL0102-112 : ~280g



LOIN LOMO
Thịt nạc vai heo đen
MAL0102-111 : ~800g

NEW

NEW





DUROC PORK

The company was founded in 1920 by Amando Loza who said his name to the business. Based in the Rioja region of northern Spain, which is internationally renowned for its great wines, the company is located in a small village in the High Rioja "Banos de Rio Tobía". The village is located at the foot of the mountain range of "La Demanda", which culminates at an altitude of more than 2000 metres and offers ideal climatic conditions for the production of hams and charcuteries: harsh winters, short and light summers are the keys to the unique and slow drying of their products



DUROC PORK SECRETO
Đùi heo
LOZ0102-001 : ~300g



DUROC PORK RIBS
Sườn heo đen
LOZ0102-002 : ~850g



DUROC PORK PLUMA
Thăn heo
LOZ0102-003 : ~800g





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



**STANDARD LAMB
RACK 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

ARE0102-206 : ~150g - 210g



**RUMP CHUMP BONELESS
CAP ON**

Mông cừu không xương

ARE0102-220 : ~700g



BONE IN LEG

Đùi cừu có xương

ARE0102-212 : 2kg - 2.5kg



BONELESS LEG

Đùi cừu không xương

ARE0102-211 : 1.2kg - 1.5kg



BONE IN HINDSHANK

Chân cừu

ARE0102-209 : 400g - 500g



BONE IN FORESHANK

Đùi cừu trước

ARE0102-210 : 330g - 400g



BONELESS SHOULDER

Thịt vai không xương

ARE0102-217 : ~0.7kg



**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 fawl. 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.

(*) 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"

Vit

MIE0102-102 : 1.5kg - 2kg

Yellow skin, pink and tender flesh.

Farmed from 70 to 77 days.



FRENCH POULTRY



SUPREME YELLOW CHICKEN

Ức gà đông lạnh

SAV0102-005 : 350g - 450g



WHOLE YELLOW CHICKEN

Gà đông lạnh

SAV0102-004 : 1.3kg - 1.5kg



WHOLE GUINEA FOWL

Gà sao đông lạnh

SAV0102-003 : 0.95kg - 1.05kg



YELLOW COQUELET

Gà con đông lạnh

SAV0102-001 : - 450g
SAV0102-007 : - 600g



PIGEON OVEN READY

Chim bồ câu đông lạnh

FAY0102-105 : ~450g



QUAIL OVEN READY

Chim cút đông lạnh

FAY0102-104 : ~200g





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.

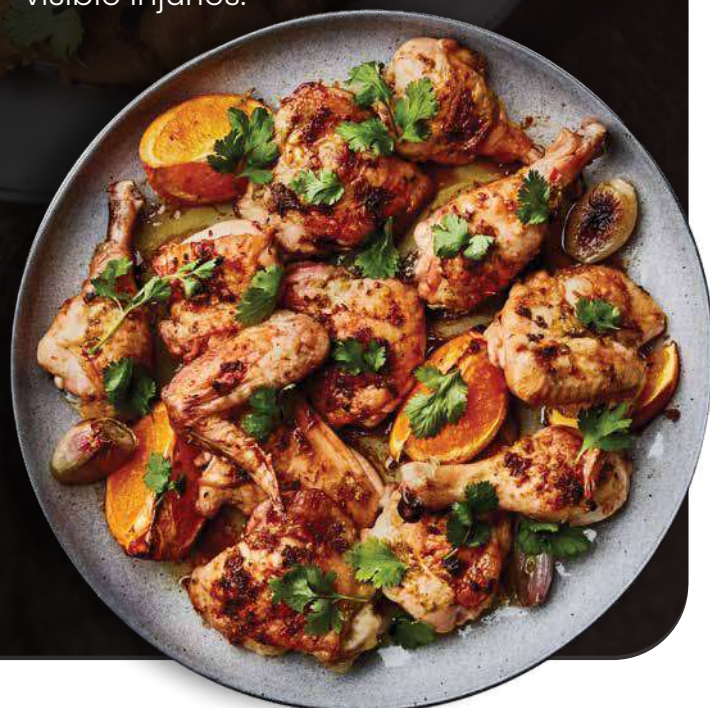
Product Description:

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)
1:45AM 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

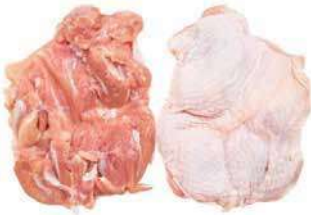
SATURDAY AFTERNOON

WEDNESDAY MORNING

PHU QUOC

1:30PM ON DAY 1

DAY 3



BONELESS LEG

Đùi gà rút xương

LEB0101-120 : 1kg/pack



BONELESS FEET

Chân gà rút xương

1kg/pack



CHICKEN IN 9 PIECES

Gà cắt chín phần

LEB0101-128 : 0.9kg - 1.25kg



WHOLE CHICKEN WITHOUT HEAD, NECK, FEET

Gà bông công nghiệp

LEB0101-105 : 1.4kg - 1.5kg

LEB0102-105 : 1.4kg - 1.5kg

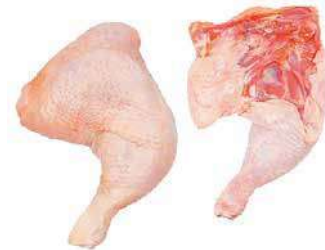


3 JOINT WINGS

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 tôi

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

LEB0101-115 : 1kg/pack

LEB0102-115 : 1kg/pack



BONELESS LEG

Đùi gà rút xương

LEB0101-120 : 400g - 500g/tray

LEB0102-120 : 400g - 500g/tray



BONE IN SKIN ON BREAST

Ức gà nguyên xương

LEB0101-117 : 1kg/pack

LEB0102-117 : 1kg/pack



BONELESS SKINLESS BREAST

Ức không xương, không da

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

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



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)



WING DRUMETTES

Cánh tỏi

LEB0101-130 : 45g - 70g/pc

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 - 500g/tray



FEET

Chân gà

LEB0101-123 : 30g - 50g/pc

LEB0102-123 : 30g - 50g/pc





CHICKEN SKIN

Da gà

LEB0101-116 : 1kg/pack

LEB0102-116 : 1kg/pack



BONELESS 1/4 BACK LEG

Đùi gà góc tư không xương

LEB0101-133 : 1kg/pack

LEB0102-133 : 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



LEG BONE

Xương đùi gà

LEB0101-131 : 1kg/pack

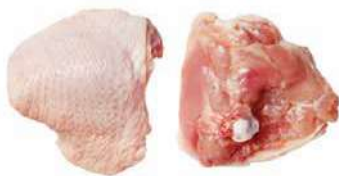


CHICKEN TENDER

Thịt thân gà

LEB0101-128 : 30g - 50g/pc

LEB0102-128 : 30g - 50g/pc



THIGH

Má đùi

LEB0101-112 : 100g - 140g/pc
(8 - 10pcs/pack)



1/4 BACK OF CHICKEN

Góc tư sau

LEB0101-106 : 350g - 400g/pc
(3pcs/pack)



CHICKEN TAIL

Phao cầu

LEB0101-127 : 400g - 500g/tray

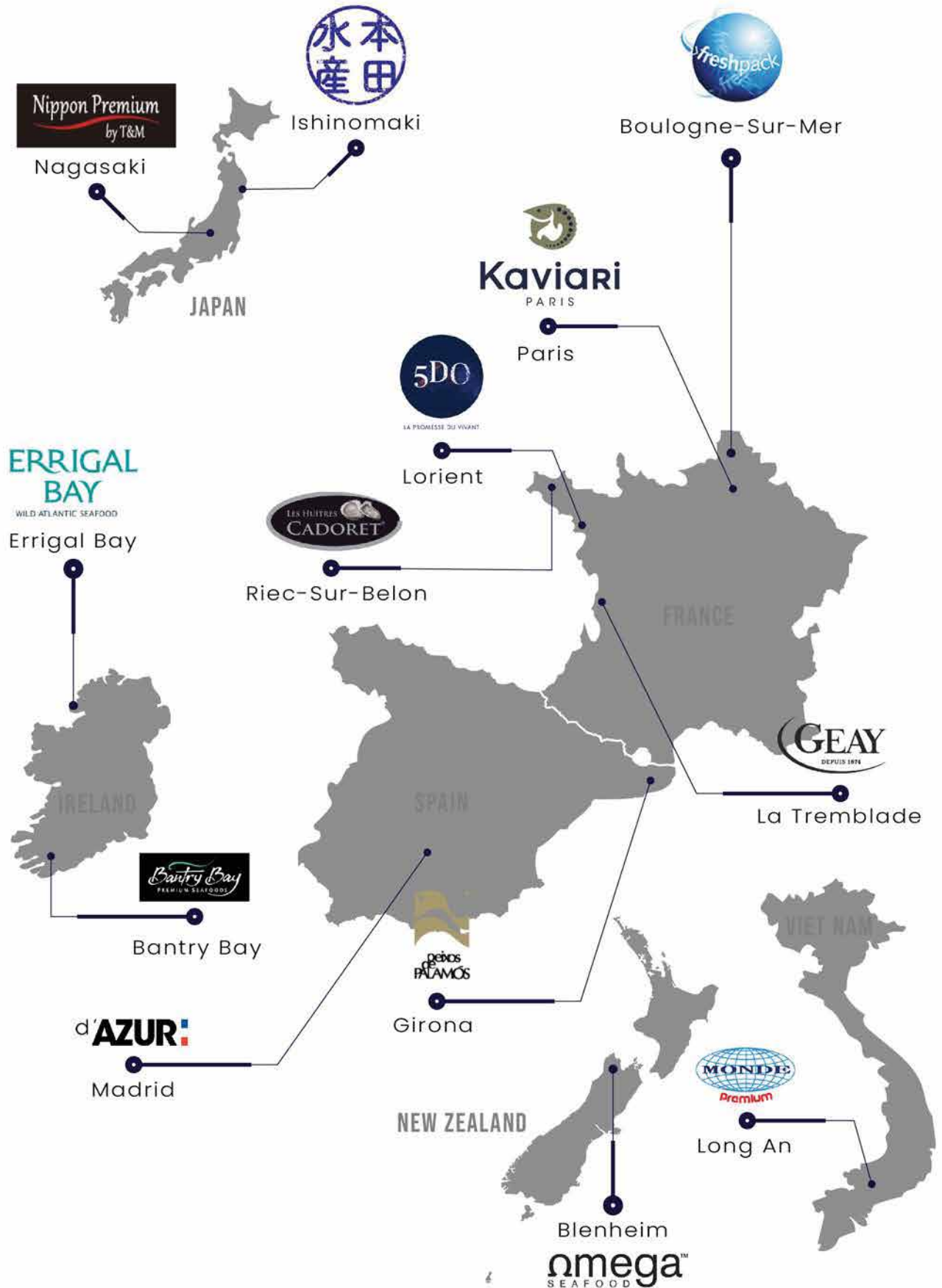


CHICKEN FAT

Mỡ gà

LEB0101-118 : 5kg

MAP OF ORIGIN



SEAFOOD





Kaviari
PARIS



CAVIAR PRODUCED IN PARIS

Located in the heart of Paris, Kaviari is among the most prestigious names in caviar and haute gastronomie. Having made its name in wild Iranian caviar, the family-run business started by Raphaël Bouchez and Jacques Nebot relies on its 40 years of experience to offer the best in farmed caviar, ranging from Beluga to the exceptional Kaviari's own Kristal®. Mindful of ensuring the sustainability of the age-old art of caviar production, today this independent artisanal firm works with top fish farms all over the world. Skilled Kaviari staff members join forces with the fish farmers, who must adhere to strict specifications concerning water purity, feed quality and the well being of the fish. Our staff walks farmers through each step of the production process before choosing, on site, the eggs to be aged in our facilities under the supervision of Bruno Higos, our caviar master. He ensures the perfect ageing of

the caviar, just as one would with fine cheese or wine, and he can pinpoint the exact moment when the eggs are ready to be packaged and tasted. It's this strict transparency and now rare expertise, which was achieved without resorting to third parties, that makes Kaviari one of the world's best-known caviar houses among top chefs and connoisseurs.





TRANSMONTANUS CAVIAR

White sturgeon (Acipenser Transmontanus)

KVI0301-731 : 30g KVI0301-727 : 125g
 KVI0301-738 : 50g KVI0301-747 : 250g
 KVI0301-725 : 500g

Beautiful dark and regular grains with a subtle buttery taste and earthy notes.



OSCIETRE PRESTIGE CAVIAR

Russian sturgeon (Acipenser Gueldenstaedtii)

KVI0301-733 : 30g KVI0301-712 : 100g
 KVI0301-739 : 50g KVI0301-721 : 125g
 KVI0301-748 : 50g KVI0301-720 : 250g
 (Non Pasteurized)

Beautiful shiny amber grains with a subtle marine flavor. Delightful hazelnut ending.



KRISTAL® CAVIAR

Love sturgeon (Acipenser Schrencki)

KVI0301-735 : 30g KVI0301-734 : 125g
 KVI0301-741 : 50g KVI0301-746 : 250g
 KVI0301-742 : 100g

Big, firm, round golden grains with rich and complex almond flavors. The favorite caviar of the chefs.



BELUGA IMPERIAL CAVIAR

Beluga sturgeon (Huso - Huso)

KVI0301-745 : 30g
Big delicate gray grains with a delicate long-lasting buttery flavor.



EN - K TRANSMONTANUS

KVI0301-750 : 15g
 KVI0301-751 : 15g



RED LUMPFISH EGGS

Trứng cá vây đỏ
 KVI0301-703 : 100g



BLACK LUMPFISH EGGS

Trứng cá vây đen
 KVI0301-704 : 100g



WILD SALMON EGGS

Trứng cá hồi
 KVI0301-701 : 100g



KAVALA PEARLS

Trứng cá thu
 KVI0301-700 : 100g



NATURAL SQUID INK

Mực của con mực
 KVI0301-801 : 90g

TROUT EGGS

Trứng cá hồi
 KVI0301-715 : 100g





NEW

JAPAN PREMIUM SEAFOOD

SASHIMI GRADE



**SPLENDID ALFONSINO FILLET
KINMEDAI**

Phi lê cá John Splendid Alfonsino
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 Izu Scorpion
NPR0302-002 : 80g-160g



RED SEA BREAM FILLET MADAI

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



JOHN DORY FILLET MATODAI

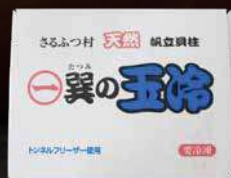
Phi lê cá John Dory
NPR0302-001 : 140g-180g

NEW

HOKKAIDO SCALLOPS FROM JAPAN



**TATSUMI
SIZE M (26-30 PC/BAG)**
SAR0302-100 : 1kg
SAR0302-101 : 1kg



**TATSUMI
SIZE 3S (41-50PC/BAG)**
SAR0302-102 : 1kg





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.



SCAN ME

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

OYSTER SIZE



NO.4
45g - 65g

NO.3
65g - 85g

NO.2
85g - 110g

NO.1
110g - 150g

NO.0
150g

NORMANDY OYSTER



FINE
(12, 24, 48, 96PCS)

CAD0301-129 : 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 & Crunchy

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



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

CAD0301-137 : No.1
CAD0301-140 : No.1
CAD0301-133 : No.2
CAD0301-138 : No.2

CAD0301-086 : No.2
CAD0301-135 : No.2
CAD0301-128 : No.3
CAD0301-139 : No.3
CAD0301-136 : No.4



BRITTANY OYSTER & IRISH OYSTER



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

CAD0301-085 : No.0
 CAD0301-132 : No.1
 CAD0301-120 : No.1
 CAD0301-108 : No.1
 CAD0301-084 : No.2
 CAD0301-093 : No.2
 CAD0301-109 : No.2
 CAD0301-112 : No.3
 CAD0301-104 : No.3
 CAD0301-105 : No.3
 CAD0301-115 : No.4
 CAD0301-122 : 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%



SPECIAL (12, 24, 50, 100PCS)

CAD0301-091 : No.3
 CAD0301-094 : No.3
 CAD0301-126 : No.3
 CAD0301-113 : 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%



BLACK PEARL (12, 24, 48PCS)

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

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%



FINE (24, 50PCS)

CAD0301-127 : No.3
 CAD0301-124 : 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

NEW



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%





OYSTERS FROM FRANCE

The Geay family has been working in the Marennes-Oléron's basin for more than 140 years already. The story begins on the little harbour of La Tremblade in Charente Maritime, when Eutrope Geay and his son George, the family pioneers, were getting noticed on local markets thanks to their charisma and the exceptional quality of their oysters. After WW2, René Geay, the third of his generation, went beyond the region's frontiers and developed the reputation of his oysters delivering them to fishmongers all over France.

The heritage of the family's expertise was perpetuated by Patrice Geay. He perfected the technique of growing oysters and developed new ranges, the "fine de claire" and other great vintages, for his reputation to grow nationwide.

Nowadays, Adrien Geay, who is proud of his vintages and his parks, is using all his energy to grow to develop his business worldwide.



OLÉRON OYSTERS



FINES DE CLAIRE
(12, 24, 48PCS)

FAY0301-004 : No3 x 12pc (1kg)

Fleshy and crisp - Ample and round, the taste is subtly sweet with nutty notes.



FINES DE CLAIRE VERTE
(12, 24, 48PCS)

FAY0301-002 : No3 x 12pc (1kg)

This unique refining technique gives a seducing colour and vivid aromas when tasted. It surprises to all oyster lovers with light and crisp flesh iodized notes.



THE SUBLIME
(12, 24, 48PCS)

FAY0301-003 : No3 x 25pc (2kg)
FAY0301-006 : No1 x 50pc (7kg)

This unique maturing technique gives an attractive colour and lively aromas at the tasting. It's a surprise for all oyster lovers with a crunchy flesh sublimated by iodine notes. It's meaty and strong.

OYSTER BOX



DISCOVERY BOX

- 4 FINES DE CLAIRE
- 4 SPECIALES
- 4 FINES DE CLAIRE VERTE
- 1 KNIFE
- 2 NAPKINS
- 1 FLYER

FRENCH BOX

FAY0301-005

- 4 FINE DE CLAIRES
- 4 SPECIALES
- 4 ULTIME
- 1 KNIFE
- 2 NAPKINS
- 1 FLYER



5DO

PREMIUM SEAFOOD

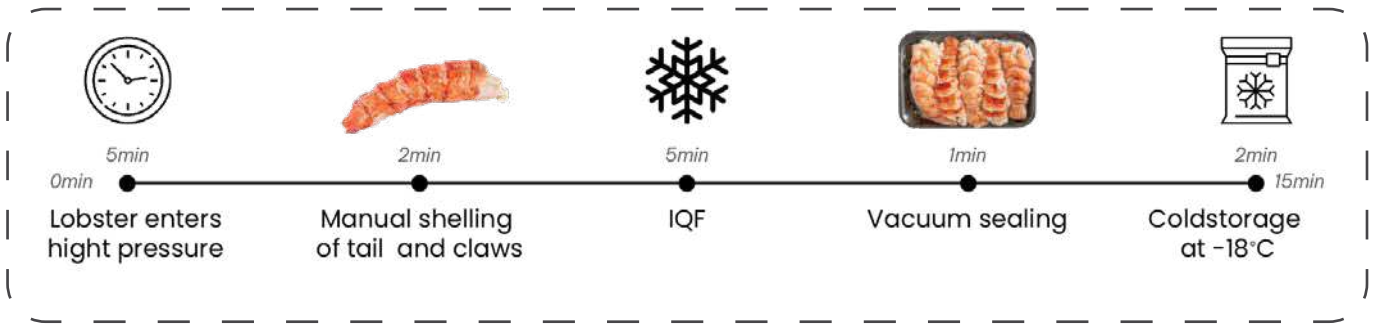
Cinq Degrés Ouest succeeds in offering a range of shelled shellfish, ready to eat. The process consists in peeling the products cold before their freezing by cryogenics then their vacuum packaging. With this method using seawater, there is no change in taste or change in texture.

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



SARDINE FILLET

Cá mòi phi lê

DEG0302-200 : 20g - 50g



MACKEREL FILLET

Cá thu phi lê

DEG0302-202 : 80g - 120g



FROZEN MONKFISH FILLETS

Phi lê cá mặt quỷ

DEG0302-203 : 1kg-2kg



CANADIAN LOBSTER TAIL AND CLAWS SHELL OFF

Thịt càng và đuôi tôm hùm Canada

DEG0302-117 : ~120g
DEG0302-120 : 150g-170g



CANADIAN LOBSTER TAILS SHELL OFF

Đuôi tôm hùm Canada

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



EUROPEAN LOBSTER TAIL SHELL ON

Đuôi và mình tôm hùm

DEG0302-111 : 105g
DEG0302-118 : 120g - 180g
DEG0302-112 : 240g - 300g
DEG0302-115 : ~350g
DEG0302-119 : 180g-240g



RAW LANGOUSTINE TAILS MEAT

Thịt đuôi tôm hùm baby Na Uy

DEG0302-114 : 15g/pc
DEG0302-104 : 18g/pc



FROZEN RAW LANGOUSTINE BODIES & PAWS (EMPTY SHELL)

Vỏ đầu và càng tôm hùm baby Na Uy

DEG0302-106 : 4kg





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





FARMED TURBOT FILLET

Cá bơn phi lê

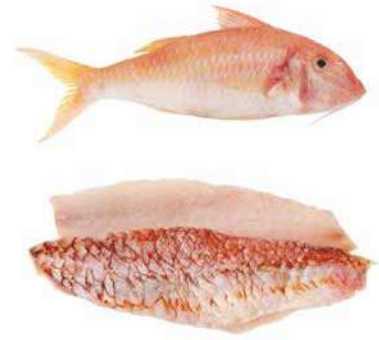
PAL0302-112 : 250g - 300g



FARMED SEABASS FILLET

Cá chẽm phi lê

PAL0302-111 : 400g - 500g



RED MULLET FILLET

Cá đối đỏ

PAL0302-114 : 40g - 80g



MONKFISH TAIL LOIN

Lườn cá mặt quỷ

PAL0302-113 : 1kg



SALTED CODFISH LOIN

Cá tuyết đông

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

PAL0302-109 : 150g - 200g



BARNACLE GALICIA

Hà ngỗng

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



DOVER SOLE

Cá bơn đen

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



TURBOT GUTTED

Cá bơn

PAL0302-103 : 3kg - 4kg/pc
~12kg/box



SEABASS GUTTED

Cá chẽm

PAL0302-106 : 3kg - 4kg/pc



NEW



LANGOUSTINE

Tôm hùm baby Na Uy

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



WHOLE RAW OCTOPUS

Bạch tuộc đông lạnh

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



FARMED ROYAL SEABREAM
FILLET

Cá tráp đầu vàng

PAL0302-117 : 100g-150g, ~1.3kg

RETAIL RANGE



FARMED SEABASS FILLET

Cá chẽm phi lê

PAL0302-110 : portion 180g

It is a white or semi-fat fish depending on the time of year, and saltwater. An insatiable eater, with its cleft mouth, it usually feeds on small crustaceans and shrimp, worms, fish, sea urchins and other marine animals. Hence its subtle and refined flavor. It derives its name from the Latin lupus, wolf, for being, like this animal, a predator and butcher, very voracious and quick to attack its prey.



MONKFISH LOIN

Lườn cá mặt quỷ

PAL0302-108 : portion 180g

Monkfish has a unique look with its flattened head, tapering body and speckled-brown, shiny skin. These high-quality Monkfish Fillets have a firm meaty texture with light colour. Caught in British waters, our Monkfish Fillets come individually quick frozen, 180g each, for quick and easy preparation.



CODFISH CENTRAL LOIN

Lườn cá tuyết

PAL0302-115 : portion 180g

A versatile and quick to cook fish, Seabass is one of our more popular fish. Farmed in the Mediterranean our fish is delivered fresh into us on a regular basis. Great pan fried, grilled or steamed with oriental flavours.



BOILED OCTOPUS LEG

Râu bạch tuộc

PAL0302-306 : portion 180g

The octopus's eight arms are strong and feature two rows of sticky suction cups. The arms are located around the mouth joined together by a membrane, their first pair being shorter than the rest, and the latter are approximately twice the size of the body. In the head are lodged the eyes, very developed, the brain and three hearts.





The logo for d'AZUR, featuring the brand name in a bold, sans-serif font. The 'd' is lowercase and smaller than the 'AZUR', which is in all caps. A small French flag is positioned to the right of the 'UR'.

SEAFOOD FROM SPAIN

Carabineros are considered to be the crown jewel of the shrimp world. They are a large deep-sea prawn species that hail from the Eastern Atlantic into the Mediterranean Sea. They are renowned for their jumbo size and striking bright red colour. Known in Spain and Portugal as "Carabineros." Carabineros translates as "police" in Spanish, as apparently the colour of their shells matched the uniforms of Spanish customs police. To the French they are known as the "Crevette Imperiale." Their distinct red colour does not change when cooked. They are more distinctive and stronger in flavour than most other shrimps or langoustines. They are particularly coveted for their large sizes, with sizes reaching over 300g in some cases



SCAN ME





CARABINEROS

Tôm đỏ

TDA0302-001 : ~1kg - 8/10
TDA0302-002 : ~1kg - 13/20
TDA0302-010 : ~1kg - 30/35

NEW



WHOLE TOOTHFISH GUTTED HEAD OFF

Cá tuyết nguyên con không đầu

TDA0302-004 : 4-6kg
TDA0302-005 : 3-4kg

NEW



WHOLE FARMED BLACK COD

Cá tuyết đen nguyên con

TDA0302-008 : 1.8kg-2.7kg

NEW



GAMBERO ROSSO

Tôm hùm nước ngọt

TDA0302-006 : ~1kg - 15/25
TDA0302-007 : ~1.5g - 25/35

NEW



PATAGONIAN TOOTHFISH FILET

Phi lê cá tuyết

TDA0302-003 : 1.5-2.25kg

NEW



FROZEN BLACK COD FILLETS

Phi lê cá tuyết đen

TDA0302-009 : ~700g





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.



**TOOTHFISH GUTTED
HEAD OFF**

Cá tuyết

FRE0302-103 : 4kg - 6kg



SNOW CRAB COOKED

Cua tuyết

FRE0302-105 : 140g - 230g
~2.27kg/box
FRE0302-106 : 230g - 285g
~2.27kg/box



KING CRAB COOKED

Càng cua Hoàng Đế

FRE0302-107 : 200G-500g



NEW

LANGOUSTINE

Tôm hùm baby

FRE0302-101 : 8/12 - 0.8kg
FRE0302-104 : 5/9 - 0.8kg
FRE0302-108 : 2/4 - 0.8kg



SCAN ME



BROWN CRAB

ERRIGAL
BAY

WILD ATLANTIC SEAFOOD

NEW



BROWN CRAB COOKED IRELAND FRZ

Cua nâu hấp chín nguyên con đông lạnh
ERR0302-001: ~600g

IRISH BLUE MUSSELS



Our company specialises in providing premium Bantry Bay mussels - famed the world over for their exceptional quality and flavour - to the wholesale seafood industry. The firm was established in Bantry, County Cork, Ireland in 1991. From our base on the shores of Bantry Bay, we've grown to supply premium-quality Irish shellfish, fresh from the Atlantic, to partners across the world who appreciate the exceptional standard of the produce we offer. We want to make sure that everyone gets to make use of our region's magic ingredients, full of the flavour they have right here in West Cork.



IRISH ORGANIC MUSSEL

Vẹm xanh Ireland

BAN0302-001 : 60pcs - 80pcs/kg
1kg/pack





MUSSELS FROM NEW ZEALAND

Omega Seafood is a family owned and operated shellfish business in Blenheim, New Zealand. We are proud to produce premium vacuum packed and lightly cooked greenshell mussels and littleneck clams, ready to heat or eat straight from the pack!

Omega Seafood's delicious range of cooked gourmet New Zealand Greenshell™ mussels and Littleneck clams. These versatile and convenient morsels have their 'all natural' flavour sealed in, and will keep in your fridge for 12 months with no additives.



WHOLE SHELL MUSSELS

Vẹm nguyên con
OME0302-001 : 1kg





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% normal lump makes this meat a nice lumpy price point item.



**CANNED
PASTEURIZED CLAW**

Thịt càng ghe

VIE0301-601 : 454g



**CANNED
PASTEURIZED LUMP**

Thịt mình ghe

VIE0301-602 : 454g



**CANNED
TONGOL TUNA IN BRINE**

Cá ngừ

VIE0301-502 : 1.88kg



MAP OF ORIGIN





DRY FOOD & CONDIMENTS

DRY FOOD &
CONDIMENTS



ARTISANAL PASTA

The ancient Morelli Pasta Factory was founded in 1860, and is a family-run enterprise, the fifth generation of the Morelli family, siblings Lucia, Antonio and Marco, continue to run the company today preserving its traditions.

Through years of using the wheat germ ingredient the ancient Morelli Pasta Factory has succeeded in obtaining a pasta with a unique and delicious taste, it selects the best semolina, which is processed according to craft technique.

After years of using wheat germ, the Antico Pastificio Morelli has managed to create pasta with its extraordinary, unmistakable flavour. An intense wheat aroma is released during cooking and the water turns slightly green because of the presence of fresh wheat germ.





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



BUSIATE
Nui
 PAS0901-106 : 500g



SEMOLA GRANA PICI
Mì sợi
 PAS0901-103 : 500g



FOGLIE D'OLIVO
Nui
 PAS0901-107 : 500g



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 FETTUCINE
Mì sợi
 PAS0901-208 : 250g



WHEAT GERM & EGG TAGLIATELLE
Mì ngũ cốc
 PAS0901-201 : 250g



ORGANIC TACCONI WHOLE WHEAT
Mì lá
 PAS0901-211 : 250g



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



LIMONE PEPE PAPPARDELLINE
Nui xoắn
 PAS0901-210 : 250g



TRUFFLE TAGLIOLINI
Mì nấm truffle
 PAS0901-207 : 250g



FREGULA SARDO
Mì hạt
 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



EGG LASAGNE
Mì sợi
DEV0901-113 : 500g



PENNE RIGATE
Mì ống
DEV0901-012 : 250g
DEV0901-103 : 500g



FUSILLI IN BRONZO
Mì xoắn
DEV0901-104 : 500g



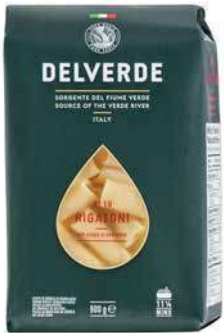
ORECCHIETTE
Mì tai
DEV0901-109 : 500g



PENNE ZITA RIGATE
Mì ống
DEV0901-201 : 3kg



CONCHIGLIONI GIGANTI
Nui sò
DEV0901-112 : 500g



RIGATONI IN BRONZO
Mì ống lớn
DEV0901-010 : 250g
DEV0901-105 : 500g



RISO
Nui
DEV0901-106 : 500g



FARFALLE
Nui bướm
DEV0901-110 : 500g



SPAGHETTI
Mì sợi
DEV0901-200 : 3kg



GNOCCHI ALLE PATATE
Gnocchi khoai tây
DEV0901-101 : 500g



EGG TAGLIATELLE
Mì sợi lớn
DEV0901-003 : 250g



PENNE LISCE BRONZO
Mì ống
DEV0901-111 : 500g





CAPELLINI (NO.1)

Mì sợi
DEV0901-108 : 500g



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



PENNE CON CECI WITH CHICKPEAS

Mì ống đậu gà
DEV0901-114 : 450g



PENNE CON SEMI DI LINO WITH FLAX SEEDS

Mì ống hạt lanh
DEV0901-117 : 450g



ORGANIC FUSILLI WHOLE WHEAT

Nui xoắn nguyên cám
DEV0901-119 : 500g



ORGANIC PENNE RIGATE

Mì ống organic
DEV0901-121 : 500g



ORGANIC TAGLIATELLE A NIDO

Mì sợi lớn
DEV0901-007 : 250g



ORGANIC SPAGHETTI (NO.4)

Mì sợi
DEV0901-118 : 500g



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.



PASTA 14% PROTEIN



FUSILLI HIGH PROTEIN
Nui xoắn
 MET0901-006 : 500g



PENNE RIGATE HIGH PROTEIN
Mì ống
 MET0901-007 : 500g



SPAGHETTI HIGH PROTEIN
Mì sợi
 MET0901-008 : 500g

PASTA



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



PASTA WHOLE WHEAT



FUSILLI WHOLE WHEAT

Nui xoắn nguyên cám
MET0901-002 : 500g



PENNE RIGATE WHOLE WHEAT

Mì ống nguyên cám
MET0901-003 : 500g



SPAGHETTI WHOLE WHEAT

Mì sợi nguyên cám
MET0901-004 : 500g

OLIVE OIL



EXTRA VIRGIN OLIVE OIL

Dầu oliu nguyên chất
MET0702-103 : 1l



EXTRA VIRGIN OLIVE OIL

Dầu oliu nguyên chất
MET0702-102 : 1l



EXTRA VIRGIN OLIVE OIL

Dầu oliu nguyên chất
MET0702-101 : 5l



OLIVE POMACE OIL

Dầu oliu đã xử lý
MET0702-100 : 5l

FLAVORED OIL



OLIVE OIL BASIL

Dầu oliu vị húng tây
MET0702-105 : 250ml



OLIVE OIL CHILI

Dầu oliu vị ớt
MET0702-107 : 250ml



OLIVE OIL GARLIC

Dầu oliu vị tỏi
MET0702-106 : 250ml



OLIVE OIL LEMON

Dầu oliu vị chanh
MET0702-108 : 250ml



OLIVE OIL TRUFFLE

Dầu oliu vị nấm truffle
MET0702-104 : 250ml



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
1l



APPLE VINEGAR
Giấm táo
500ml



RED WINE VINEGAR
Giấm rượu đỏ
1l



RICE VINEGAR
Giấm gạo
1l



BALSAMIC CREAM VINEGAR
Sốt giấm thơm
500ml



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

ANTIPASTI



**GRILLED EGGPLANTS
IN SUNFLOWER SEED OIL**
Cà tím nướng ngâm dầu
MET0507-010 : 1.54kg



**SEASONED ARTICHOKE
QUARTERS IN OIL**
Atisô cắt 1/4 ngâm dầu
MET0507-011 : 1.54kg



**GRILLED PEPPERS
IN SUNFLOWER SEED OIL**
Ớt chuông nướng ngâm dầu
MET0507-009 : 1.54kg



HALF DRIED TOMATOES
Cà chua ngâm dầu
MET0507-015 : 1.54kg
MET0507-008 : 340g



**ARTICHOKE
WHOLE HEARTS 5/7**
Atisô nguyên lõi
MET0507-016 : 340g



**CAPERS WITH STEM
IN VINEGAR**
Trái 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



GREEN SLICED OLIVES

Oliu xanh cắt lát
MET0507-021 : 4.1kg
net weight 2.5kg



BLACK OLIVES WITH STONE

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



BLACK SLICED OLIVES

Oliu đen cắt lát
MET0507-022 : 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



GREEK STYLE BLACK OLIVES WITH STONE

Oliu đen
MET0507-023 : 1.25kg



KALAMATA OLIVES

Oliu Kalamata
1.7l

OTHERS



FILLO PASTRY 2,8MM

Bánh bột nhào không nhân
5,6 kg (10 x 560g)



BLANCHED ALMOND POWDER

Bột hạnh nhân
MET0604-002 : 500g





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.





TAGGIASCA OLIVES WITH STONE

Oliu Taggiasca có hạt

MAD0507-103 : 2kg
Net weight : 3.1kg



GREEN CERIGNOLA OLIVES WITHOUT STONE

Oliu xanh không hạt

MAD0507-104 : 2kg
Net weight : 3.1kg



GIANT GREEN APERITIF OLIVES WITH STONE

Oliu xanh lớn có hạt

MAD0507-100 : 2kg
Net weight : 3.1kg



GREEN CASTELVETRANO OLIVES WITH STONE

Oliu ngâm nước muối

MAD0507-105 : 2kg
Net weight : 3.1kg



BLACK GAETA OLIVES WITH STONE

Oliu Gaeta

MAD0507-106 : 2kg
Net weight : 3.1kg



BLACK KALAMATA OLIVES WITHOUT STONE

Oliu đen Kalama không hạt

MAD0507-109 : 1.8kg
Net weight : 3.1kg



GREEN CASTELVETRANO OLIVES WITHOUT STONE

Oliu xanh Địa Trung Hải

MAD0507-108 : 1.8kg
Net weight : 3.1kg



MEDITERRANEAN OLIVES WITHOUT STONE

Oliu ngâm nước muối

MAD0507-110 : 1.8kg
Net weight : 3.1kg



OLIVES BLACK PITTED LECCINO

Oliu đen ngâm nước muối

MAD0507-102 : 1.8kg
Net weight : 3.1kg





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



LUPINI BEANS IN BRINE

Đậu Lupini ngâm muối
MAD0507-025 : 190g



NEW

OLIVE AND SUNDRIED TOMATO TAPENADE

Oliu và cà chua phơi nắng
190g



NEW

PESTO BASIL AND PINE NUT TAPENADE

Sốt pesto húng quế & hạt thông
190g



NEW

OLIVE TAPENADE

Sốt oliu
190g



NEW

CERIGNOLA RED OLIVES WITH STONE

Oliu đỏ
MAD0507-107 : 2.5kg





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.





CIPOLLINE BORETTANE IN AGRODOLCE

Hành ngâm giấm chua ngọt
MEN0507-032 : 830g



NATURALLY PRESERVED ARTICHOKE

Atiso ngâm muối
MEN0507-001 : 2.5kg



GRILLED ARTICHOKE

Atiso ngâm dầu
MEN0507-002 : 780g



GREEK KALAMATA OLIVES

Oliu tím vùng Kalamata
MEN0507-202 : 830g



PEELED CHESTNUT

Hạt dẻ bóc vỏ
MEN0507-017 : 850g



CAPERS LARGE IN OIL

Quả bạch hoa ngâm dầu
MEN0507-006 : 790g



PRATAOILI MUSHROOM CREAM WITH TRUFFLE AROMA

Sốt nấm truffle
MEN0507-302 : 760g



PEELED TOMATOES

Cà chua nguyên trái bóc vỏ
MEN0507-010 : 2.55kg



SUN DRIED TOMATO

Cà chua phơi nắng ngâm dầu
MEN0507-009 : 800g



TOMATO PULP "POLPAVERA FINE"

Cà chua xay nhuyễn
MEN0706-201 : 2.5kg



POMODORINA TOMATO SAUCE

Sốt cà chua
MEN0507-025 : 2.5kg



DORATI CHERRY TOMATOES

Cà chua bi
MEN0507-030 : 800g



ROMAN STYLE ARTICHOKE

Atiso chế biến kiểu Romana
MEN0507-003 : 800g



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*

Variety

*100%
Arbequina*

Taste

*Soft and balanced
Aromas of green
apple and hazelnut*



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

Variety

100% Picual

Taste

Fresh and tonic
Aromas of tomato plants



ALE0702-001 : 250ml



ALE0702-010 : 500ml



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

Variety

100%
Cornicabra

Taste

Racy taste of
candied fruits. Aromas of candied fruits



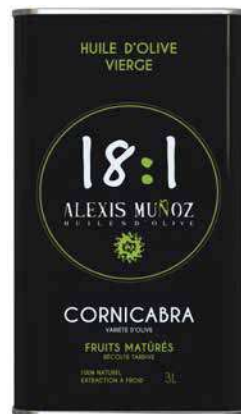
ALE0702-005 : 250ml



ALE0702-011 : 500ml



ALE0702-007 : 750ml



ALE0702-008 : 3L





OLIVE OIL FROM SPAIN

Ybarra is synonymous with quality, experience and innovation. More than 170 years of making olive oil has given us great expertise in the cultivation of extra virgin olive oil.

At Grupo Ybarra Alimentación, we are committed to providing our customers with the highest quality products.

Located in the region of Andalusia (Spain), we select the best raw ingredients from the area to make our always high-quality products.



EXTRA VIRGIN OLIVE OIL

Dầu oliu nguyên chất
AYB0702-001 : 500ml
AYB0702-002 : 250ml



POMACE OLIVE OIL

Dầu oliu đã xử lý
AYB0702-003 : 500ml
AYB0702-004 : 250ml





LA
TOURANGELLE
ARTISAN OILS

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



GRAPESEED OIL

Dầu hạt nho

TOU0702-104 : 500ml
750ml



VIRGIN RAPESEED OIL

Dầu hạt cải

TOU0702-005 : 250ml



AVOCADO OIL

Dầu bơ

TOU0702-004 : 250ml



ALMOND OIL

Dầu hạnh nhân

TOU0702-003 : 250ml



NEW

ORGANIC REFINED COCONUT OIL

Dầu dừa hữu cơ

TOU0702-008 : 314ml



NEW

ORGANIC VIRGIN COCONUT OIL

Dầu dừa hữu cơ nguyên chất

TOU0702-007 : 314ml



NEW

ORGANIC AVOCADO & COCONUT OIL

Dầu bơ & dừa hữu cơ

TOU0702-009 : 314ml



NEW

ORGANIC VIRGIN COCONUT OIL

Dầu dừa hữu cơ

TOU0702-010 : 610ml





PREMIUM BALSAMIC VINEGAR

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 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.

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.



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

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 CAP

ACE0701-001 : 0.5l
ACE0701-013 : 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



NEW

WHITE BALSAMIC VINEGAR

Giấm balsamic trắng
ACE0701-017 : 500ml

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

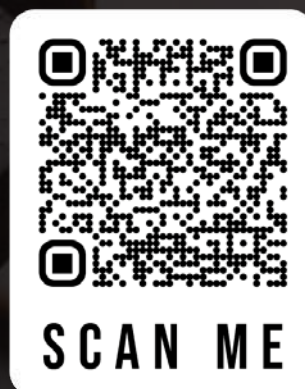


**CREAM OF BALSAMIC
VINEGAR WITH ORANGE**
Sốt giấm vị cam
ACE0701-101 : 250ml





ITALIAN VINEGAR CREATORS SINCE 1889



For over three generations our family has dedicated itself to the production of vinegar with passion and knowledge, in the tireless search for the best possible quality product. A story which began more than 120 years ago, when Armando De Nigris opened the first vinegar mill in Naples, immediately proving to be a great success with his clients. This success was consolidated over the years to follow, when the running of the company passed to his son Marcello, who succeeded in launching De Nigris's products onto the international market and in widening the product range to include the prestigious Balsamic vinegar.



VINEGAR RED WINE

Giấm rượu vang đỏ

DEN0701-001 : 500ml

Brilliant ruby red in colour, is a wonderful accompaniment to fresh and steamed vegetables as well as an ingredient for sauces.



VINEGAR WHITE WINE

Giấm rượu vang trắng

DEN0701-002 : 500ml

A crisp fruity vinegar. Essential and versatile for dressing, marinades, and sauces.



VINEGAR CIDER

Giấm táo

DEN0701-003 : 500ml

An elegant balance of sweet and tart. Use in marinades or splash onto your favorite salad.



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 its 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 multiplerferences. 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



CHAMPAGNE ARDENNE WHITE VINEGAR

Giấm sâm panh trắng

CHA0701-014 : 0.5l



RED MERLOT VINEGAR

Giấm vang 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 sơ ri

CHA0701-008 : 1l



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 sớ ri
CHA0701-012 : 5l



WHITE WINE

Giấm vang trắng
CHA0701-013 : 5l

MUSTARD



DIJON

Mù tạt Dijon
CHA0703-101 : 200g
CHA0703-111 : 500g



HONEY

Mù tạt vị mật ong
CHA0703-103 : 200g



HOT ENGLISH

Mù tạt
CHA0703-110 : 200g



TARRAGON

Mù tạt vị ngải giấm
CHA0703-104 : 200g



WHOLE GRAIN

Mù tạt nguyên hạt
CHA0703-106 : 200g
CHA0703-405 : 500g



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 PEPPERCORN SAUCE

Sốt tiêu xanh

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

NEW

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 XIIIth 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 Vinaigrierie 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

250g

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.



THE ROYALE MUSTARD

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.



MOUTARDE DE MEAUX

100g

The Moutarde de Meaux® Pommery® is a grainy delicious and slightly spicy mustard.

Ingredients : Water, mustard seeds, vinegar, salt, spices.



ESPELETTE PEPPER MUSTARD

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

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

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.





EXTRA VIRGIN OLIVE OIL



For over 100 years Santagata has been selecting high-quality olive oils and extra virgin oils, which are sold in Italy and worldwide in accordance with the most restrictive European rules and respecting rigid quality and safety standards. Giovanni Battista established the firm in 1907, since then the five Santagata generations that followed have managed the enterprise with the same passion, dedication and professionalism.



**EXTRA VIRGIN
OLIVE OIL**

Dầu oliu nguyên chất
SAN0702-001 : 1l



**ORGANIC EXTRA
VIRGIN OLIVE OIL**

*Dầu oliu nguyên chất
hữu cơ*
SAN0702-008 : 0.5l



**EXTRA VIRGIN
OLIVE OIL**

Dầu oliu nguyên chất
SAN0702-006 : 250ml



**EXTRA VIRGIN
OLIVE OIL**

Dầu oliu nguyên chất
SAN0702-003 : 5l



**POMACE
OLIVE OIL**

Dầu oliu đã xử lý
SAN0702-005 : 5l





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.



FROZEN TRUFFLE



FLASH FROZEN WHOLE BLACK TRUFFLE

Nấm truffle đông lạnh
PLT0506-001 : 100g



FLASH FROZEN WHOLE SUMMER TRUFFLE

Nấm truffle đông lạnh
PLT0506-003 : 500g



WHOLE BLACK TRUFFLE

Nấm truffle
SAB0506-110 : 200g
(50g - 60g/pc)
(100% Tuber Melanosporum)



BLACK WINTER TRUFFLES BREAKING

Nấm truffle nghiền
SAB0506-111 : 250g
(50g - 60g/pc)
(100% Tuber Melanosporum)

TRUFFLE PRODUCTS



BLACK TRUFFLE OIL

Dầu hương dương
vị nấm truffle
PLT0702-001 : 250ml



WHITE TRUFFLE OIL

Dầu hương dương
vị nấm truffle
PLT0702-002 : 250ml



SUMMER TRUFFLE SEASONING

Gia vị nấm truffle
PLT0704-003 : 50g



BLACK TRUFFLE PASTE

Nấm truffle nghiền nhỏ
PLT0507-004 : 120g



SUMMER TRUFFLE CARPACCIO

Nấm truffle ngâm dầu
PLT0507-001 : 100g



BLACK TRUFFLE MUSTARD 5%

Mù tạt vị nấm truffle
PLT0703-001 : 50g



BLACK TRUFFLE MAYONNAISE 3%

Mayonnaise vị nấm truffle
PLT0507-005 : 100g



BLACK TRUFFLE EXTRA 1ST BOILING

Nấm Truffle nguyên củ
ngâm muối
PLT0507-002 : 27.5g



TRUFFLE SAUCE 8%

Sốt nấm truffle
PLT0507-007 : 120g



TRUFFLE SAUCE 8%

Sốt nấm truffle
PLT0507-006 : 40g



SUMMER TRUFFLE PEELINGS

Nấm truffle cắt lát ngâm muối
PLT0507-003 : 100g



DRY MUSHROOM



DRY MORELS SPECIAL

Nấm khô

PLT0508-004 : 50g



DRY MORELS SPECIAL

Nấm khô

PLT0508-005 : 250g



DRY PORCINI

Nấm khô

PLT0508-002 : 25g



DRY MIX FOREST MUSHROOMS

Hỗn hợp nấm khô

PLT0508-007 : 500g



DRY YELLOW CHANTERELLES

Nấm khô

PLT0508-003 : 50g



DRY MIX YELLOW BOLETES AND PORCINI

Nấm khô

PLT0508-001 : 50g

OTHERS



TRUFFLE SLICER WOOD

Dao bào nấm Truffle

PLT0608-001



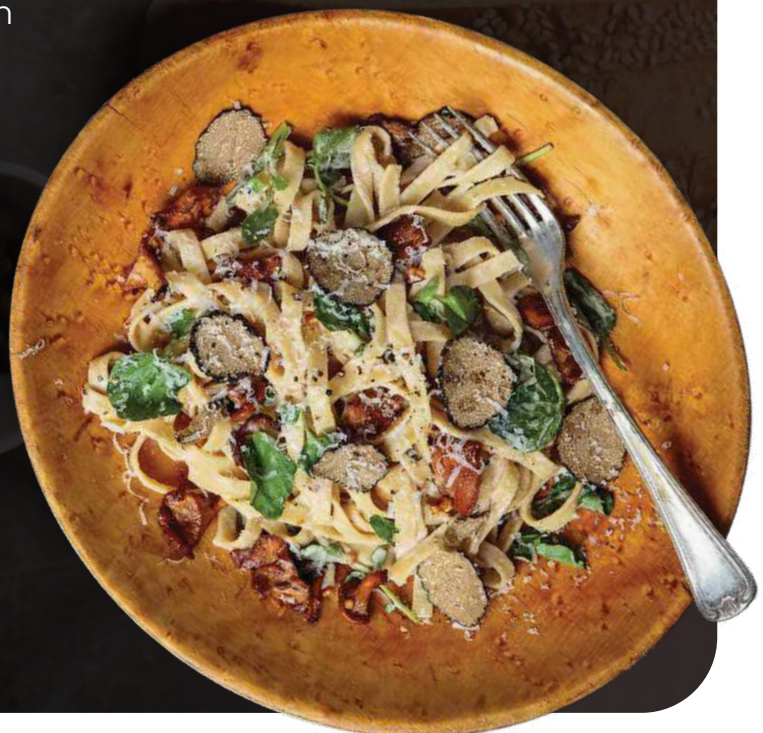


TRUFFLE PRODUCTS

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.





BLACK TRUFFLE OIL
Dầu truffle đen
TAM0702-002 : 250ml



WHITE TRUFFLE OIL
Dầu truffle trắng
TAM0702-003 : 250ml



WHOLE SUMMER TRUFFLE
Nấm truffle nguyên củ
TAM0507-003 : 70g



BLACK WINTER TRUFFLE JUICE
Nước ép nấm truffle mùa đông
TAM0702-001 : 200g



MUSHROOM AND TRUFFLE SAUCE
Sốt nấm truffle
TAM0706-001 : 80g



MUSHROOM AND TRUFFLE SAUCE
Sốt nấm truffle
TAM0706-002 : 200g



MUSHROOM AND TRUFFLE SAUCE
Sốt nấm truffle
TAM0706-003 : 500g



SABAROT[®]

depuis 1819



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



CHANTERELLES /GIROLLES

Nấm mèo gà đông lạnh

SAB0506-107 : 1kg



CEPES EXTRA

Nấm thông khô

SAB0508-103 : 500g



CEPES

Nấm thông đông lạnh

SAB0506-102 : size 2/4 1kg



MIX FOREST MUSHROOM

Nấm hỗn hợp khô

SAB0508-107 : 500g



BOLETS & CEPES

Nấm tràm & nấm thông khô

SAB0508-101 : 500g



BLACK TRUMPET

Nấm kèn khô

SAB0508-114 : 500g



GREEN LENTIL

Đậu lăng xanh

SAB0705-104 : 500g



LE PUY GREEN LENTILS AOP

Đậu lăng Puy

500g

SUPER FOOD & SNAILS



WHITE QUINOA

Hạt diêm mạch trắng

SAB0601-100 : 500g



COUSCOUS

Hạt Couscous

SAB0601-106 : 450g



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
SAB0601-107 : 1kg



PEARL BARLEY

Hạt đại mạch
SAB0601-104 : 500g



SPELT

Lúa mì nguyên hạt
SAB0601-105 : 500g



BURGUNDY SNAILS

Ốc sên lột vỏ
SAB0301-400 : 8 Dozens - 800g

OTHER DRY PRODUCTS



BOULGHOUR GROS GRAIN

Hạt lúa mì
FAY0704-112 : 1kg



SAFFRON

Nhụy hoa nghệ tây
FAY0704-321 : 10g



SAFFRON POWDER

Bột nhụy hoa nghệ tây
FAY0704-320 : 10g



DRY BASIL

Lá húng quế khô
GOU0704-203 : 1kg



DRY ROSEMARY

Lá hương thảo khô
GOU0704-207 : 1kg





SPIGOL
"ESPIG BONNES EPICES"

Bột ớt
FAY0704-325 : 100g



HARISSA

Sốt ớt
FAY0704-316 : 70g



SEMOLA DI GRANO DURO
RIMACI 176

Bột mì
DEC0901-102 : 1kg



DRY MIXED FRUITS

Hỗn hợp trái cây khô
GOU0503-209 : 1kg



SARRAZIN FLOUR

Bột kiều mạch
FAY0604-111 : 1kg



CHICKPEA FLOUR

Bột đậu gà
FAY0604-110 : 1kg



DRY THYME

Lá xạ hương khô
GOU0704-202 : 1kg



SULTANAS RAISIN

Nho khô
BRO0503-001 : 1kg



PITTED PRUNES

Mận khô
BRO0503-002 : 1kg



KADAIF PASTE

Mì sợi
FAY0902-104 : 500g



BRICK LEAVES

Bánh tráng
FAY0902-101 : 170g



TAHINI PASTE

Sốt mè
907g





SUNDRIED TOMATOES

Cà chua phơi nắng
GOU0503-208 : 1kg



DRY BLACK CURRENTS

Nho đen khô
GOU0503-210 : 1kg



NORA PEPPER PASTE

Tương ớt
LAP0704-006 : 580 ml



SMOKED HOT PAPRIKA

Bột ớt
LAP0704-001 : 75g



SWEET PAPRIKA

Bột ớt
LAP0704-002 : 75g
LAP0704-003 : 750g



TOMATO POWDER

Bột cà chua
1kg



FISH STOCK

Nước cá hầm
410g



QUINCE JELLY

Mứt
LAP0507-003 : 450g



BABY CAPERS

Nụ bạch hoa
LAP0507-001 : Net 2.1kg



MARINATED WHITE ANCHOVIES

Cá cơm ngâm dầu
LAP0301-105 : 740g



PIQUILLO PEPPERS

Ớt chuông ngâm dầu
LAP0507-004 : 17/22pcs - 390g





BAKED BEANS IN TOMATO SAUCE

NEW

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

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



TURRON DE ALICANTE

Kẹo nougat hạnh nhân & mật ong
PDS0805-001 : 150g



LEMON JUICE MURCIA

Nước ép chanh
PDS1103-001 : 280ml



CAPERS IN VINEGAR

Nụ bạch hoa ngâm giấm
1.4kg





SPICES & HERBS FROM SPAIN

Carmencita, in its hundred years of life, has become a leading company in the spices sector. Carmencita has not stopped growing making her own blends.

Carmencita's R&D Department is especially concerned about health as an essential part of food and gastronomy. This means that Carmencita's products are constantly evolving, even anticipating the demands and needs of society. As proof of this, we have received the 2019 Face Award from the Federation of Celiac Associations of Spain.

From the moment we select the highest quality raw materials until you enjoy our products at home, our products undergo rigorous quality control. Our Quality Department is specialized in the physicochemical, microbiological and organoleptic analysis that guarantees the quality of the final product that you will have in your hands.

Soon, Carmencita will open a new factory that will make us one of the largest and most modern spice factories in Europe. A place from where we can continue working with the same enthusiasm, but with more strength for clients like you who trust our brand every day.





SWEET PAPRIKA

Bột ớt ngọt

CAR0704-002 : 75g
CAR0704-026 : 490g

Obtained from the grinding of dried "Capsicum annum" peppers. It brings special aroma, color and flavor to your dishes. Sprinkle over fish or chicken before baking. Uses: Potatoes, soups, fish, meat and stews.



HOT PAPRIKA

Bột ớt cay

CAR0704-003 : 75g
CAR0704-027 : 490g

Smoked and slightly spicy flavor characteristic of its production process. Provide color, flavor and aroma to your dishes. Uses: Galician octopus, roasted chicken, baked fish or stews of meat.



SWEET SMOKED PAPRIKA

Bột ớt ngọt xông khói
CAR0704-004 : 75g

High quality product obtained from the grinding and smoking (in a traditional oak wood oven) of peppers harvested in the province of Cáceres in Spain. A small amount of this product is enough to give aroma, flavor and color to your dishes.



SAFFRON

Nhụy hoa nghệ tây
CAR0704-001 : 0.375g

Saffron adds its delicate colour and flavour to any type of elaboration (paellas, stews, soups, pastas, etc). A third of this packet (125 mg) is enough for recipes of 4-6 portions.



BAY LEAVES

Lá nguyệt quế khô
CAR0705-012 : 8g

Brings flavor to broth backgrounds, pickles, meats, poultry, fish and seafood. To obtain an intense flavor cut the leaves into large pieces and remove before serving. Wash before consuming.



BLACK PEPPER

Tiêu đen
CAR0704-005 : 50g

Freshly ground flavours. A selection of black peppercorns which have been sundried to preserve all their natural qualities. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



PASTA SEASONING

Gia vị mì Ý
CAR0704-019 : 68g

The richness and the fragrance of the best aromatic herbs add balance and freshness from the Italian cuisine to your recipes. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



CHICKEN SEASONING

Gia vị ướp gà
CAR0704-020 : 70g

The exact amount of thyme, oregano, sage and basil, together with the aroma of garlic, bring to mind the most delicious flavours from the French Provence. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



BARBECUE SEASONING

Gia vị thịt nướng
CAR0704-011 : 62g

The intensity of the chilli, the mildness of the pink pepper and the freshness of the garlic will add an American touch to all your barbecues recipes. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



BASIL

Lá húng quế khô
CAR0704-013 : 16g

Ideal for pasta, soups, greens and salads. Try sautéing with mushrooms, pine nuts, garlic and basil and before you turn off the stove, drizzle a few drops of balsamic vinegar.



ROSEMARY

Lá hương thảo khô
CAR0704-014 : 25g

Ideal for pizza, pasta, meats, salads and aromatic vinegars or oils. Try using it with roast chicken: In a mortar grind 1 clove of garlic, 1 tablespoon of rosemary, a pinch of salt and some hot paprika. Add 1/2 glass of oil and brush the chicken with this mixture. Pour 1 glass of white wine into the roasting pan and baste frequently.



THYME

Lá xạ hương khô
CAR0704-015 : 22g

Ideal for sauces, game, meatballs, pasta and pizza. Try with zucchini: cut them diagonally, drizzle them with oil, sprinkle them with salt, thyme, a bit of paprika and finish off with a few pine nuts. Bake at 190°C for 45 minutes.





ALLSPICE GRINDER
Hạt tiêu khô
CAR0704-017 : 35g

Freshly ground flavours. A selection of authentic whole allspice. It's an exotic spice that has hints of nutmeg, cinnamon, black pepper and clove. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



NUTMEG GRINDER
Nhục đậu khấu khô
CAR0704-006 : 55g

Freshly ground flavours. Spice with a rich, warming aroma and a sweet spicy taste. Fresh grind to add all its aroma and flavours to roasts, meatloaf, cream sauces, vegetables and to most recipes with eggs or cheese. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



MIXED PEPPERCORNS
Tiêu hỗn hợp
CAR0704-016 : 40g

Freshly ground flavours. A combination of ripe and immature peppercorns which have been sundried to preserve their natural qualities. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



CUMIN SEED
Hạt thì là khô
CAR0704-007 : 42g

Freshly ground flavours. An aromatic spice with a pronounced aroma, dominant and warming in taste. Use it as a finishing touch of all of your sauces, meat, stews, pickles and fried vegetable dishes. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



OREGANO GRINDER
Hạt tiêu khô
CAR0704-018 : 12g

Freshly ground flavours. Well known for its aromatic properties. It's used as a condiment mainly in the Italian cuisine. Use it as a finishing touch for all your pasta and pizza dishes or for rubs and marinades. It goes well with chilli, garlic, tomato and onion. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount. Ideal for seasoning at the table.



SEASONING SEAFOOD & FISH
Gia vị hỗn hợp
CAR0704-024 : 76g

The exotic hint of mace, the aroma of clove and the subtle flavour of cinnamon will perfume your dish with the best of culinary traditions from the Spice Islands. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount.



SEASONING FISH GRINDER
Gia vị hỗn hợp
CAR0704-012 : 62g

The exotic hint of mace, the aroma of clove and the subtle flavour of cinnamon will perfume your dish with the best of culinary traditions from the Spice Islands. How to use: Regulate the head of the grinder to adjust the fineness of the grind and twist in both directions until you have the required amount.



SEA SALT



ROCK SALT GRINDER
Muối hạt
CAR0704-022 : 105g



SEA SALT AND HERBS
Muối với rau thơm
CAR0704-025 : 95g





SPICES FROM AROUND THE WORLD

We bring together culinary and botanical traditions ... discovering the gastronomic treasures of the world. We seek out peppers, berries, seeds and other wild pods. Our Terre Exotique, has been modelled over the years to become a worldwide delicatessen. After every journey, thanks to the encounters we make, we return richer with new spices for you to discover. We are merchants of excellent goods, ancestral expertise, and flavour ... From the plant to your plate ! Whether you are a connoisseur or a professional chef, a novice or an expert, grab the oils, spices, salts and other condiments from your cupboard... crack or grind them, add a sprinkle fleur de sel with grilled spices over your dishes, grate a Tonka bean or infuse some saffron threads to enhance your daily recipes. Celebrate the wondrous gastronomic diversity of our planet, conjure the poetic flavours of the world to your very own kitchen and let your taste buds be transported far afield ...





SPICE BLEND FOIE GRAS

TEE0704-001 : 60g

The success of a foie gras depends on the seasoning! You can sprinkle this subtle mix directly onto your foie gras before serving or use it when preparing your very own home-made foie gras terrine.



FOUR SPICE BLEND

TEE0704-002 : 60g

This mix which dates back to the Middle Ages, will enliven your terrines, biscuits, cakes, shellfish and sautéed beef.



ESPELETTE CHILLI PEPPER DOP

TEE0704-003 : 40g

This Espelette Chilli pepper is aromatic and slightly spicy, and only ten farmers hold the secret of how to produce it. Use it everywhere, in both sweet and savoury dishes. Scoville Scale: 4/10 (warm)..



LONG PEPPER

TEE0704-107 : 500g

This Kosla pepper is very rare. It grows in Cambodia, north of Mount Bokor. Its extraordinary notes of bitter cocoa and tonka bean harmonize with a sweet and salty preparation.



BLACK MALABAR PEPPER

TEE0704-101 : 70g
TEE0704-105 : 1kg

From the Malabar coast, the cradle of many a spice, this black pepper releases roasted sweet notes to enhance scallops, squashes, carrots and desserts !



BLACK SARAWAK PEPPER

TEE0704-102 : 70g
TEE0704-106 : 1kg

Black Sarawak pepper is harvested on the island of Borneo in Malaysia. The peppercorns are picked by hand one by one, then dried in the sun. They release woody scents with fresh fruity notes and will delight grilled meat, soft red fruit desserts and pan-fried spring vegetables.



BLACK TELlichERY PEPPER

TEE0704-103 : 60g
TEE0704-104 : 1kg

Black Sarawak pepper is harvested on the island of Borneo in Malaysia. The peppercorns are picked by hand one by one, then dried in the sun. They release woody scents with fresh fruity notes and will delight grilled meat, soft red fruit desserts and pan-fried spring vegetables.





PREMIUM CONDIMENTS

AUTHENTIC PERUVIAN PRODUCTS



AJI ROCOTO PASTE
Tương ớt Aji Rocoto
 SPI0706-003 : 212.6g



AJI PANCA PASTE
Tương ớt Aji Panca
 SPI0706-001 : 212.6g
 GOU0706-206 : 212.6g



AJI AMARILLO PASTE
Tương ớt Aji Amarillo
 SPI0706-002 : 212.6g

JAPANESE PREMIUM CONDIMENTS

NEW



PIMENT D'ESPELETTE AOP
Ớt xay
 250g



RICE VINEGAR OF SAKURA FLOWER
Giấm gạo và hoa anh đào
 900ml



SOYA SAUCE 10 YEARS OLD
Nước tương 10 năm tuổi
 180ml



SOYA SAUCE 3 YEARS OLD
Nước tương 3 năm tuổi
 50ml



CRUNCHY FREEZE-DRIED 3 YEARS AGED SOY SAUCE DIAMONDS
Nước tương 3 năm tuổi dạng khô
 300g



SMOKED SOY SAUCE (GLUTEN FREE)
Nước tương xông khói
 100ml





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





SALT FLAKES

Muối

MOD0704-004 : 250g
MOD0704-003 : 1kg



FLEUR DE SEL

Muối

MOD0704-001 : 180g
MOD0704-002 : 500g



FIVE SPICES SEASONING

Muối ngũ vị

MOD0704-006 : 100g



SEA SALT GRINDER

Muối

MOD0704-005 : 85g

SALT & SPICE GINDER



BLACK PEPPER & SALT GRINDER

Muối tiêu đen

MOD0704-007 : 55g



WHITE PEPPER & SALT GRINDER

Muối tiêu trắng

MOD0704-008 : 55g



RED PEPPER & SALT GRINDER

Muối tiêu hồng

MOD0704-009 : 55g



CHILI SALT GRINDER

Muối

MOD0704-010 : 55g



CITRUS GRINDER

Muối chanh

MOD0704-011 : 55g



BLACK PEPPER GRINDER

Tiêu đen

MOD0704-012 : 55g



WHITE PEPPER GRINDER

Tiêu trắng

MOD0704-013 : 55g



RED PEPPER GRINDER

Tiêu hồng

MOD0704-014 : 55g



MIXED PEPPERS GRINDER

Tiêu hỗn hợp

MOD0704-015 : 55g





CHILI POWDER

Bột ớt

MOD0704-016 : 45g



GINGER POWDER

Bột gừng

MOD0704-017 : 30g



CINNAMON POWDER

Bột quế

MOD0704-018 : 40g



RED HOT CHILI PEPPERS

Ớt khô xay

MOD0704-019 : 35g



LONG RED PEPPERS

Ớt khô trái

MOD0704-020 : 40g



GROUND BLACK PEPPERS

Tiêu đen xay

MOD0704-021 : 50g



FENNEL SEEDS

Hạt thì là

MOD0704-022 : 35g



CORIANDER SEEDS

Hạt rau mùi

MOD0704-023 : 30g



STAR ANISE

Hoa hồi

MOD0704-024 : 20g



CINNAMONS STICKS

Thanh quế

MOD0704-025 : 20g



BLACK CARDAMOM

Hạt đậu khấu

MOD0704-026 : 30g





BISCUITS FROM FRANCE

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.



(*) *Kosher certificate*

CARBOARD 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



SHORTBREADS LARGE
Bánh quy bơ
 BMP0803-200 : 125g
 8 biscuits/pack



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



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

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



PARIS BY NIGHT IN IRON BOX
Bánh quy bơ
 BMP0803-301 : 300g





el Valle
SNACKS & CHIPS



POTATO CHIPS FROM SPAIN

El Valle snacks are a crisps and snack manufacturer with 20 years of experience under their belt. They are found in Villena, Spain, close to the Mediterranean Sea and export all over the globe.

The chips range has seen their latest success. Their unique and innovative flavors cater to a modern and sophisticated palate but can be enjoyed by most everyone. The fresh and crispy texture is a sensory delight!

Their aim is to be as natural as possible, so much attention goes into the production process with each ingredient being carefully selected and only the finest oil and potatoes being used. They work closely with their suppliers and use local trusted ingredients as far as possible.



SCAN ME





**BLACK TRUFFLE
POTATO CHIPS**

Vị nấm truffle

ELV0803-001 : 45g
ELV0803-101 : 150g

Truffle taste Chips are the pioneers of our Premium Collection line. They are extra crunchy and really taste like truffle. Just made with potato, sunflower oil, flavour and salt.



**BERICO HAM
POTATO CHIPS**

Vị heo muối Iberico

ELV0803-002 : 45g

Ham is one of the characteristic tastes of Spain and of our Potato Chips. Just made with potato, sunflower oil, flavour and salt.



**SPICY PEPPER AND LIME
POTATO CHIPS**

Vị chanh và ớt

ELV0803-003 : 45g

Truffle taste Chips are the pioneers of our Premium Collection line. They are extra crunchy and really taste like truffle. Just made with potato, sunflower oil, flavour and salt.



**OLIVE OIL AND HIMALAYAN SALT
POTATO CHIPS**

Vị dầu Oliu và muối Himalaya

ELV0803-102 : 150g

Enjoy every crunchy bite with our premium collection chips with 100% olive oil and Himalayan pink salt. Just potato, olive oil and salt.



**POTATO CHIPS
ORIGINAL**

Vị nguyên bản

ELV0803-103 : 150g

Chili and Lima taste chips are slightly acidic and spicy, to awaken the most daring of palates. Just made with potato, sunflower oil, flavour and salt.





PASTE OF VEGETABLES FROM VIET NAM

NEW

Pikt & Chopt is a range of ready to use herbs and spices developed to release the creative gourmet in food preparation. The products are made from fresh & raw ingredients and are packaged in a paste form designed to maximize taste, texture and aroma.

Pikt & Chopt is the only shelf stable range of "cold blended" fresh herbs and spices" packed in a consumer-friendly format.

Pikt & Chopt provides the convenience of dry herbs and spices with the taste and aroma of fresh herbs and spices, but without the mess, wastage and inconvenience of fresh preparation.



SCAN ME





GALIC PASTE
Tỏi nghiền
PKC0507-001 : 75g



GINGER PASTE
Gừng nghiền
PKC0507-002 : 75g



CHILLI PASTE
Ớt nghiền
PKC0507-003 : 75g



BASIL PASTE
Húng quế nghiền
PKC0507-004 : 75g



LEMON GRASS PASTE
Sả nghiền
PKC0507-005 : 75g



TUMERIC PASTE
Nghệ nghiền
PKC0507-006 : 75g



CORIANDER PASTE
Rau mùi nghiền
PKC0507-007 : 75g





NUT & DRIED FRUIT

NEW

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.



DRIED FRUIT IN BAG



DRIED APRICOTS

Mơ sấy dẻo

MOL0503-001 : 100g



DRIED MANGO

Xoài sấy dẻo

MOL0503-002 : 100g



DRIED BLACK RAISINS

Nho khô tự nhiên

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



NUTS IN BAG



WHOLE ALMOND
Hạnh nhân tươi nguyên vỏ
 MOL0601-001 : 100g



DRIED WALNUTS
Hạt óc chó
 MOL0601-002 : 100g



CASHEW ISLAND TRAILMIX
Hỗn hợp các loại quả, hạt điều
 MOL0601-003 : 100g



DELUXE TRAILMIX
Hỗn hợp các loại quả, Macca
 MOL0601-004 : 100g



OMEGA TRAILMIX
*Hỗn hợp các loại hạt, quả bơ
 sung omega 3, 6, 9*
 MOL0601-005 : 100g



DEFENSE TRAILMIX
Hỗn hợp hạt sấy lạnh
 MOL0601-006 : 100g
 MOL0601-008 : 30g



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



**CHICKPEA WITH CHILI &
 GARLIC**
Đậu gà rang tỏi ớt
 MOL0601-009 : 40g



**CASHEW WITH CHILI &
 GARLIC**
Hạt điều rang tỏi ớt
 MOL0601-010 : 30g



DRIED FRUIT & NUTS 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



OMEGA TRAILMIX

Hỗn hợp các loại hạt, quả bổ sung omega 3, 6, 9

MOL0601-014 : 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



TROPICAL TRAILMIX

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

MOL0601-016 : 100g



MAP OF ORIGIN





VEGETABLES & ALTERNATIVE PROTEIN

VEGETABLES &
ALTERNATIVE PROTEIN

ON ORDER



FRESH VEGETABLES

FROM CLASSIC FINE FOODS RUNGIS (FRANCE)

HO CHI MINH



+84 909 808 367



customerservice@classicfinefoods.com.vn

HA NOI



+84 909 606 820



hanoisales@classicfinefoods.com.vn

DA NANG



+84 935 543 699



danangsales@classicfinefoods.com.vn

PHU QUOC



+84 983 400 065



phuquoc.deli@classicfinefoods.com.vn

CONTACT US TO HAVE FULL LIST OF FRESH VEGETABLE FROM FRANCE



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. We inspire the transition to plant-based food to contribute to human well-being and the preservation of the planet.

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



TO BE THE WORLD LEADER IN HEALTHY
LIVING THROUGH VEGETABLES

FOOD SERVICE



ARTICHOKE BOTTOM
Đài Atiso đông lạnh
BON0505-201 : 2.5kg



LEAF SPINACH IN STEAK
Cải bó xôi đông lạnh
BON0505-219 : 2.5kg

RETAIL RANGE



BRUSSEL SPROUT
Bắp cải mini đông lạnh
BON0505-212 : 2.5kg



VERY FINE GREEN PEA
Đậu Hà Lan đông lạnh
BON0505-216 : 2.5kg



FAVA BEAN
Đậu tằm đông lạnh
BON0505-204 : 1kg



LEAF SPINACH IN STEAKS
Cải bó xôi đông lạnh
BON0505-112 : 80g



PARISIAN MIX
Hỗn hợp rau củ xào đông lạnh
BON0505-105 : 750g
Pan-fried green beans, potatoes, carrots, mushrooms & smoked bacons



RUSTIQUE MIX
Hỗn hợp rau củ xào đông lạnh
BON0505-106 : 750g
Pan fried potatoes, mushroom, boletes, cooked with shallot & parsley



GREEN DELICE PUREE
Hỗn hợp rau xanh xay nhuyễn
BON0505-110 : 780g
Puree zucchini, celeriac, broccolis



CARROT & PUMPKIN PUREE
Cà rốt, bí xay nhuyễn
BON0505-111 : 780g





METRO

Chef

FRENCH FRIES 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.



FRENCH FRIES
Khoai tây chiên
6x6mm - 2,5kg



FRENCH FRIES
Khoai tây chiên
9x9mm - 2,5kg





BUTTON MUSHROOMS FROM VIETNAM

Button mushrooms are the most cultivated and consumed type globally. High up there is also the brown variety of the button mushroom. They are distinguished by their larger and more definitive size and unique flavor, offering a distinctive scent that is reminiscent of that of wild mushrooms. Both styles of button mushrooms are a versatile, low-calorie food and with their mild and delicate taste, they tend to absorb other flavors relatively easily making them a nutrient friendly ingredient that really supports in bulking up and intensifying your dish in a positive way.



WHITE MUSHROOM

Nấm tươi

VIE0505-108 : 400g



BROWN MUSHROOM

Nấm mỡ nâu

VIE0505-109 : 400g





PLANT BASED FROM ITALY

NEW

UNCONVENTIONAL BURGER is the new tasty and succulent 100% VEGETABLE burger, which everyone likes! TASTE TO BELIEVE!
It cooks in minutes, is a source of fiber and high in protein.



PLANT BASED FILLETS

Thịt fillet chay

GRA0506-001 : 90gx2



PLANT BASED BURGER CLASSIC

Thịt burger chay

GRA0506-002 : 110gx2



PLANT BASED BURGER TOMATO

Thịt burger chay

GRA0506-003 : 110gx2



PLANT BASED SAUSAGES

Xúc xích chay

GRA0506-004 : 90gx2



MADE WITH 100% PLANTS THAT TASTE AND FEEL LIKE MEAT.



NEW

PLANT BASED BUTTER

The future is plant-based, but only if plant-based products are super-tasty and easy to use. That's why we made a plant-based butter alternative which can be used in exactly the same amounts as cow butter, making pastry taste more pure and fresh.

Be Better Butter is a plant-butter with the exact balance of components required to deliver a stable product. It offers chefs the same quality and workability as cow-butter, but none of the guilt.



PLANT BASED BUTTER
ALTERNATIVE
Bơ thuần chay
500g



- 100% MADE OF PLANTS
- A 1:1 REPLACEMENT OF COW-BUTTER
- NEUTRAL TASTE FOR A PURE TASTE EXPERIENCE
- PALM FREE
- FREE OF HYDROGENATED FATS
- ALLERGEN FREE

MAP OF ORIGIN



A still life composition of dairy products. In the foreground, a large wedge of yellow butter sits on a dark, textured surface. Behind it, a white ceramic bowl is filled with more butter. In the background, a glass of white milk is visible, slightly out of focus. The lighting is soft and directional, creating highlights on the butter and milk. The word "DAIRY" is overlaid in the center in a bold, white, sans-serif font.

DAIRY

DAIRY



AFFINATED CHEESE FROM FRANCE

FROM A PASSION TO A SUCCESSFUL FAMILY BUSINESS

The Frères Marchand story is first and foremost a family story, the story of the most ancient "House" in France, which secrets have been passed down for more than six generations since 1880. It is the story of refined French taste that the brothers claim and nourish throughout a network of more than 200 producers.

The story is one of brotherly love, the story also has much to do with their love for fine French flavour which they champion and promote at home and abroad, through a network of small-scale producers. Theirs is a story of taste and distinctive flavours characterised by terroirs, a story of culinary and cheese-making traditions.



GOAT & SHEEP CHEESE

CROTTIN DE CHAVIGNOL AOP

FMC0401-005 : 70g



It is in the Sancerrois region, in a village called Chavignol, that Crottin de Chavignol was born. Farmers from Sancerrois have been making cheese since the 16th century. However, this cheese came to be known as crottin in 1829 only. It is named after a small terracotta oil lamp, which shape it resembles.

TASTE: This cheese remains the favorite snack of Sancerrois farmers and winemakers. Depending on one's taste, it can be savored either creamy or very dry, in which latter case its strong flavor is a delight to many a connoisseur.

TYPE

Goat cheese

MILK

Raw goat's milk

FAT

25%

MATURING

10 days

VALENCAY AOP

FMC0401-002 : 250g



The legend tells that the Prince of Talleyrand (French diplomat, 1756-1838) is at the origin of the Valencay cheese. He would have cut off the top of the pyramid so that the sight of the goat cheeses, in the shape of a beautiful pyramid, does not offend the Emperor Bonaparte (first Emperor of France, 1804-1814). Prince of Talleyrand made the truncated Pyramid known to good Parisian aristocratic tables.

TASTE: Valencay matches very well with any time of the day, at aperitif, as a snack or after a meal. Every chance is good to enjoy its sweet flavor.

TYPE

Goat cheese

MILK

Raw goat's milk

FAT

26%

MATURING

28 to 35 days

SELLES SUR CHER AOP

FMC0401-012 : 150g



This raw goat's milk cheese has a soft, firm white dough, covered with a thin layer of charcoal ash which, as it ages, accentuates its delicious nutty taste. Being a cheese of family consumption the Selles sur Cher will be appreciated by all. The Selles-sur-Cher is above all a cheese end of meal which is accompanied by wines of its soil. A fresh Chenin will make him walk a very nice path. Presented in thin slices, it can also be served as an aperitif. Its flavor is sweet and nutty

TASTE: The Cher valley offers rich grassland and forages that gives the Selles sur Cher a sweet, nutty flavor with a slightly goat-like smell. This puck 8 cm in diameter, 2 cm thick and weighing around 150 gr is a goat cheese whose coal powder that covers it improves its refining.

TYPE

Goat cheese

MILK

Raw goat's milk

FAT

25%

MATURING

Minimum 2 weeks



SAINT MAURE

FMC0401-131 : 250g



Sainte Maure de Touraine comes from Sainte Maure village, where every Friday, at the turn of the century, cheese-making farmers would gather to sell their products in the prestigious market hall of the village. Every year, on the first weekend of June, the tradition comes back to life thanks to a large cheese fair of which Sainte Maure cheese is the king. According to a legend native to the plateau of Sainte Maure de Touraine, we owe this cheese to the Moorish invasions of the Carolingian era, during which the Moors (Maures in French) introduced goat raising. Indeed, it is said that Arab women were the ones to teach how to make this goat cheese to the local population they assimilated to after the Moors were defeated at the Battle of Poitiers.

TASTE: It may be enjoyed either creamy or dry. Served in thin slices, it makes a tasty appetizer. It may also be roasted in the oven.

TYPE

Soft paste with bloomy rind

MILK

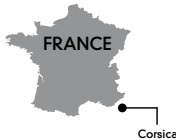
Raw goat's milk

FAT

25.2%

MATURING

30 to 55 days



FLEUR DU MAQUIS

FMC0401-117 : ~300g

It is the character of the Corsican cheese that expresses itself in this very happy marriage of sheep milk and herbs, a tribute to the vegetation that embalms the rolling countryside of the island.

TASTE: Can be eaten on a slice of toasted bread.

TYPE

Soft with natural crust

MILK

Pasteurized Ewe's milk

FAT

28%

MATURING

1 - 3 months

BLOOMY RIND CHEESE / SOFT CHEESE

BRILLAT SAVARIN

FMC0401-007 : 100g



The Brillat Savarin was created, at the request of some cheese makers, by the Excelsior maker. It is the oldest cheese enriched of fat, invented at the end of the 19th century.

TASTE: The Brillat Savarin is enjoyed especially after a meal with bread slightly acid such as Poilane.

TYPE

Soft bloomy rind cheese

MILK

Pasteurized cow's milk

FAT

30%

MATURING

28 days



BRIE DE MEAUX TRUFFLE

FMC0401-130 : 3kg



Brie de Meaux is said to originate from Notre-Dame-de-Jouarre Abbey. This cheese was crowned “King of Cheeses” by Talleyrand (Ambassador of France to the United Kingdom (1830 - 1834), during the Congress of Vienna. Talleyrand previously claimed that no cheese was worth Brie. Metternich (Prince of Metternich and Austrian diplomat), annoyed not to see his “Bavarian Blue” recognized as the best, decided to organize for the final banquet of the Congress a tasting of the fifty-two regional cheeses representing the different countries present at the Congress. At the end of the tasting, it was Prince Metternich himself who proclaimed the Brie “King of Cheeses and Prince of Desserts”.

TASTE: It is enjoyed at the end of a meal, on a cereal bread, with a crunch of a fresh green grape berry. It is also used to make many culinary specialities from the Brie region: briard cakes, queen’s bites at Brie de Meaux...

TYPE

Soft dough with a flowery milk

MILK

Raw cow’s milk

MG

20%

TEFD

70%

MATURING

Minimum 33 days

BRIE DE MEAUX

FMC0401-105 : 2.9kg



The Brie de Meaux was allegedly invented at the Abbey of Notre-Dame-de-Jouarre. Talleyrand (the French ambassador to England from 1830 to 1834) declared Brie de Meaux the “King of Cheeses” during the Congress of Vienna.

TASTE: Brie is enjoyed at the end of meal, on a slice of cereal bread, with a bite of fresh green grape. It is also used to cook specialty dishes of the Brie region.

TYPE

Soft bloomy rind cheese

MILK

Raw cow’s milk

FAT

20%

MATURING

Minimum 30 days

SAINT NECTAIRE AOP

FMC0401-100 : 1.5kg



Saint Nectaire was made on a volcanic area, counting many streams and an average altitude of 1000 meters where grows an abundant and varied flora, dotted with aromatic plants. That is the one which gives the milk, and consequently the cheese, its inimitable land perfume.

TASTE: Saint Nectaire is widely used in regional culinary preparations. Its rustic flavor, which lets out hazelnut smells, allows it to go along with all meals, especially in a shape of a pie, or brioche.

TYPE

Uncooked pressed cheese

MILK

Raw cow’s milk

FAT

27%

MATURING

28 days



BRIE DE MELUN FERMIER AOP

FMC0401-116 : 1.5kg



The history of Brie de Melun predates the Roman Invasion. Around 999, Robert II of France, established in Melun, regularly had Brie de Melun. In the 17th century, Jean de La Fontaine (French poet, 1621-1695) pays a visit to the Castle of Vaux-le-Vicomte, and brings fame to Brie with its famous fable called The Crow and The Fox. It is indeed the smell of the Brie de Melun that attracted Master Fox.

TASTE: Brie de Melun is usually served at the end of the meal. It may also be used to cook local specialty foods, of which the most famous is *croûte au Brie* (Brie in puff pastry). It is best enjoyed with country bread.

TYPE

Soft bloomy
rind cheese

MILK

Raw
cow's milk

FAT

20%

MATURING

28 -56 days

CARRE DE L'EST

FMC0401-010 : 250g



The history of Carré de l'Est is linked to the manufacture of Bries in the East. The unpractical format of this cheese forced many producers to mold it into cakes or squares, the format of Brie is causing too much vulnerability of the curd when demolding, refining and during transport.

TASTE: Carré de l'Est is a good cheese of snacks or end of meal, with black bread and jam of figs.

TYPE

Soft with
washed rind

MILK

Raw
cow's milk

FAT

23%

MATURING

21 -35 days

NORMANDY CAMEMBERT

FMC0401-004 : 250g



Camembert is the most famous cheese of Normandy. Its name is attached to Marie Harel's who, in 1791, with the advice of a priest, developed an original cheese improving the fabrication of a local cheese.

TASTE: Camembert Frères Marchand is enjoyed especially at the end of a meal, but it is also enjoyed as *canapés* (small garnished toasted bread).

TYPE

Soft bloomy
rind cheese

MILK

Raw
cow's milk

FAT

24%

MATURING

Minimum 90 days



MILLE FEUILLE BRILLAT SAVARIN WITH TRUFFLE

FMC0401-014 : 240g



Ile-de-France

The Brillat-Savarin was created, on the request of some cheese makers, by the manufacturer of the Excelsior. It is the oldest fat-enriched cheese, invented at the end of the 19th century. The idea was to present a cheese with a larger format than the archetype and which could be placed on the table at the occasion of high gastronomic level meals, in times when only one cheese was served, when it was tolerated.

TASTE: Brillat-Savarin is best eaten at the end of a meal with a slightly acidic bread such as Poilâne.

TYPE

Soft dough with bloomy rind

MILK

Pasteurized cow's milk

FAT

24%

MATURING

30 days

LANGRES AU CHAMPAGNE

FMC0401-015 : 250g



Champagne-Ardenne

Langres came to attention in the middle of the 18th century, in a song written by Langres's Dominican Prior. One century later, a reference book on cheese making mentions the "cheese from Langres". Back then, it is mainly made by the farmers themselves, for their own consumption and occasionally for sale at the local markets. As more and more people fall for its unique taste, the trade of cheese from Langres starts to flourish: Langres cheesemongers buy unripened cheese from the farmers, take care themselves of the maturation of the cheese, and then ship their production all the way to Paris and occasionally to Geneva.

TASTE: Langres is usually enjoyed at the end of a meal. It may also be used to prepare hot dishes.

TYPE

Washed rind cheese

MILK

Raw goat's milk

FAT

26%

MATURING

Minimum 17 days

BOUYGUETTE DU TARN

FMC0401-016 : 150g



Midi-Pyrénées

A small goat representative of the garrigues of the South and especially of the Tarn, the Bouyquette is a creamy and smooth cheese: it melts softly on the palate and develops lactic aromas and aromatic herbs such as rosemary and thyme. The Bouyquette is an original cheese that also perfectly decorates the plateaus by its original and irregular shape in "shuttle" and its sprig of rosemary.

TASTE: Ideal on a plate of cheeses. To be consumed cold, nature or accompanied by jam or honey. Take out a few minutes at room temperature before consuming.

TYPE

Soft paste with natural rind

MILK

Raw goat's milk

FAT

19%

MATURING

2 to 3 weeks





POULIGNY-ST-PIERRE AOP

FMC0401-019 : 250g

The Pouligny Saint Pierre originates from the village of the same name, located in the western part of Berry. In the 19th century, in that region, each farm had a herd of goats. Women ensured raising goats and the production of Pouligny Saint Pierre. Those cheeses were consumed at the farm or resold on the neighboring markets.

TASTE: Its taste is light and liked in salads, cut in little cubes served with walnut oil or on hot thin toasts.

TYPE

Soft bloomy rind cheese

MILK

Raw goat's milk

FAT

23%

MATURING

20 to 30 days



COULOMMIERS

FMC0401-018 : 400g

Due to its size, Coulommiers cheese is called Brie's «younger brother ». Indeed, Brie wheels would easily break during transportation, and some cheese makers decided on making smaller cheese while following the same production process.

TASTE: Coulommiers is best enjoyed at the end of the meal, with a slice of cereal bread.

TYPE

Soft paste with bloomy rind

MILK

Raw cow's milk

FAT

20%

MATURING

28 days

CHEESE WITH CHARACTER



EPOISSES AOP

FMC0401-009 : 250g

The origins of the Epoisses date back to the 16th century, in a community of Cistercian monks settled in Epoisses. Developed by the religious, the secret of manufacture is then transmitted to the farmers of the small region, who will not cease to improve the quality and the typicity of their manufacture.

TASTE: As an aperitif, it will be perfect spread on gingerbread from Dijon. In the kitchen, his strength lies in the dishes of vegetables. It can also be used for making hot dishes.

TYPE

Soft with washed rind

MILK

Raw cow's milk

FAT

24%

MATURING

29 days



PETIT GROS LORRAIN

FMC0401-001 : 400g

The story of Gros Lorrain starts in an attic when Philippe Marchand, heir of a Lorrain family master cheese ripener for 6 generations, discovered a round mold, in pine. Inside, he finds a notebook and handwritten by his grandmother, explaining the complex maturing of Gros Lorrain, an ancient cheese from the region of Gérardmer.

TASTE: The Gros Lorrain is eaten plain, without bread and with hot potatoes.



TYPE

Soft with washed rind

MILK

Raw cow's milk

FAT

24%

MATURING

Minimum 90 days

LANGRES

FMC0401-011 : 200g

Langres came to attention in the middle of the 18th century, in a song written by Langres's Dominican Prior. One century later, a reference book on cheese making mentions the "cheese from Langres".

TASTE: Langres is usually enjoyed at the end of a meal. It may also be used to prepare hot dishes.



TYPE

Soft with washed rind

MILK

Raw cow's milk

FAT

21%

MATURING

Minimum 15 days

MONT D'OR

FMC0401-013 : 500g

TASTE: Mont d'Or is usually eaten with hot potatoes and served with a salad.



TYPE

Soft bloomy rind cheese

MILK

Raw cow's milk

FAT

24%

MATURING

Minimum 90 days

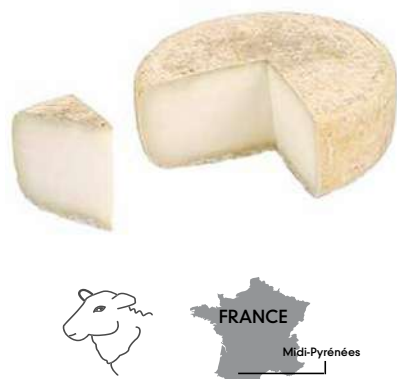
MOUNTAIN CHEESE/ SEMI HARD

TOMME NAPOLEON

FMC0401-114 : 1kg

For nearly half a century, the family company of Dominique offers good quality, authentic, handmade and agricultural cheeses. It is about an experimented and passionate team which produces, with the help of Dominique, that delicious cheese.

TASTE: Tomme Napoléon goes perfectly with black cherry marmalade, at the beginning or at the end of the meal.



TYPE

Uncooked Pressed

MILK

Pasteurized ewe's milk

FAT

23%

MATURING

4 months



MORBIER AOP

FMC0401-124 : ~1kg



The presence of a black line in the Morbier comes from an old farmer tradition. Indeed, in the past, the remainder of the milk from the milking was used by Comté producers to make a cheese for their own consumption. The curd was covered with ash in order to avoid it going bad and being the target of bacteria. The same evening or the next morning, we recovered it with fresh milk. We then obtained a cheese crossed with a black line. The “little brother” of Comté has been definitively baptized Morbier only at the end of 19th century.

TASTE: Morbier can be served on a cheese tray at the end of the meal. Considering the subtlety of its taste, we have to enjoy it before stronger cheeses. It can also serve to create hot meals.

TYPE

Uncooked Pressed

MILK

Raw
cow's milk

FAT

28%

MATURING

Minimum 90 days

REBLOCHON DE SAVOIE AOP

FMC0401-008 : 500g



The Reblochon de Savoie is a cheese, which the origin dates back to the thirteenth century in the valley of Thônes. In the Middle Ages, farmers paid a tax based on the amount of milk produced. When the owner of the farm came to control production, the cows were not completely milked. After his departure there was a second retreat, which was immediately employed in making the cheese.

TASTE: The Reblochon is an element of the Savoyard cuisine, it can be eaten at any time of the day. It also serves to make hot dishes, such as tartiflette.

TYPE

Uncooked Pressed

MILK

Raw
cow's milk

FAT

26%

MATURING

44-66 days

RACLETTE

FMC0401-107 : 2.5kg



The story goes that during the winter, the shepherds of the alpine pastures used to light a fire to warm themselves. One of them would have put his cheese too close to the hearth ... and the grinding wheel would have begun to melt, forcing the shepherd to “scrape” it to remove the melted cheese. He found it delicious and renewed the experience at home, then with friends. Word-of-mouth did the rest. The traditional raclette was born!

TASTE: Raclette is enjoyed melted on potatoes with a mixing of charcuterie, accompanied by onions and pickles.

TYPE

Uncooked Pressed/
Washed rind

MILK

Raw
cow's milk

FAT

29%

MATURING

3-4 months



HERCULE VIEUX

FMC0401-115 : 1kg



If the Pyrenees are women, it is to one of them that these majestic mountains owe their name and their mythological origin. In distant times, those times when men were governed by the gods, the king of Cerdagne, named Bebryx, reigned over a tribe of shepherds, goatmen. Hercules, a young man traveling the world in order to accomplish his twelve-works ordered by the gods, arrived in the kingdom of Bebryx and asked him for hospitality. He found the wines of his guest to his liking, but even more so, his beloved daughter Pyrene. She was beautiful, so beautiful, sweet and deliciously graceful. The two-young people fell madly in love and spent the summer together, in the privacy and in the shade of the majestic trees, the only witnesses of their long embraces. They wanted to spend all their lives together but one fine day the gods reminded Hercules of his mission. Caught for fear of arousing their anger, Hercules set out without delay.

TASTE: Slightly fruity aroma.

TYPE

Uncooked

MILK

Pasteurized goat's and ewe's milk

FAT

39.2%

MATURING

At least 13 months

HARD CHEESE

COMTÉ AOP PRIMEUR (5 - 7 MONTHS) (M)

FMC0401-128 : 1kg



TASTE: Comté is one of the rarest cheeses which can be appreciated at all the stages of a meal, from aperitif to cheese platter. It is particularly suitable for many culinary preparations. Its ability to melt and glaze permits to use it very simply on all gratin meals.

TYPE

Cooked pressed cheese

MILK

Raw cow's milk

FAT

35%

MATURING

5-7 months

COMTÉ AOP FRUITE (10 - 12 MONTHS) (G)

FMC0401-127 : 1kg



TASTE: Comté is one of the rarest cheeses which can be appreciated at all the stages of a meal, from aperitif to cheese platter. It is particularly suitable for many culinary preparations. Its ability to melt and glaze permits to use it very simply on all gratin meals.

TYPE

Cooked pressed cheese

MILK

Raw cow's milk

FAT

35%

MATURING

9-12 months





COMTE GRANDE GARDE AOP (20 - 24 MONTHS)

FMC0401-101 : 1kg

TASTE: Can be appreciated at all the stages of a meal, from aperitif to cheese platter. It is particularly suitable for many culinary preparations.

TYPE

Cooked pressed

MILK

Raw
cow's milk

FAT

35%

MATURING

20-24 months



COMTE AOP TRES GRANDE GARDE (28-36 MONTHS)

FMC0401-129 : 200g

During the Middle Ages, milk had been transformed into a cheese called Vachelin, likely to meet with the needs of an entire family during a long cold season. The product longevity, and its « improvement » along the time, made it an exportable product out of regional lines and so likely to procure new resources.

TASTE: Comté is one of the rarest cheeses which can be appreciated at all the stages of a meal, from aperitif to cheese platter. It is particularly suitable for many culinary preparations. Its ability to melt and glaze permits to use it very simply on all gratin meals.

TYPE

Cooked pressed

MILK

Raw
cow's milk

FAT

34%

MATURING

28-36 months



TOMME DE BREBIS AU PIMENT D'ESPELETTE

FMC0401-133 : 1kg

La Fromagerie is located at the bottom of a deserted 8km long valley in the Ariège Pyrenees, near the Col del Fach. With his Canadian wife and opera singer, Philippe, the producer, was looking for space when he settled in this "Terre Courage".

TASTE:

TYPE

Uncooked pressed
paste

MILK

Pasteurised
sheep's milk

FAT

38,2%

MATURING

Up to 12 months





MIMOLETTE EXTRA VIEILLE

FMC0401-102 : 1kg

TASTE: The Mimolette can be enjoyed as an aperitif or at the end of a meal.



TYPE

Uncooked Pressed

MILK

Pasteurised
cow's milk

FAT

28%

MATURING

14 months



TOMME AUX FLEURS

FMC0401-134 : 700g

Its crust is composed of wildflowers and natural herbs and gives it a rather pleasant multicolored appearance where we see the blades of herbs and flowers finely cut. It smells sweet and scented with cut grass that flatters the sense of smell. Its dough is supple and slightly golden. Its taste is subtle and frank. The flavors are very pleasant in the mouth. By some aspect we find the flavors of the Appenzeller.

TASTE: If the texture of the cheese is close to that of an Appenzeller, the terribly addictive floral notes that caress the palate are due to the regular rubbing with Alpine flower tea ...



TYPE

Hard pressed

MILK

Cow Thermised
Milk



GRUYERE SUISSE AOP GRANDE RESERVE

FMC0401-136 : 1kg

The production area is located in Gruyère, in the region of the Canton of Fribourg, the historical capital of Gruyère, founded by the Counts-Pasteurs. The Swiss cheese production area of Gruyère includes the cantons of Fribourg, Vaud, Neuchâtel and Jura, as well as the arrondissements of Courtelary, Neveville and Moutier in the Canton of Berne.

TASTE: Gruyere can be added grated in many traditional meals such as gratins, quiches or pastas.



TYPE

Cooked pressed
cheese

MILK

Raw
cow's milk

FAT

33%

MATURING

5 to 24 months



BLUE CHEESE



BLEU DE BREBIS CIRÉ

FMC0401-103 : 3kg

Numerous written sources point out that blue cheese was traditionally made in caves that had naturally formed in limestone scree, were facing North and allowed damp fresh air to circulate through. Such caves were known as fleurines, and farmers and cheese makers recognized how greatly they enhanced the quality of the cheese.

TASTE: The Bleu de Brebis Ciré can be enjoyed either at the beginning or the end of the meal, along with bread and cherry jam.

TYPE

Blue Cheese

MILK

Pasteurized
ewe's milk

FAT

34%

MATURING

21 days



FOURME D'AMBERT AOP

FMC0401-104 : 2kg

The history of the Fourme d'Ambert (or Montbrison) dates back to the early eras of feudalism in the eighth century. But it is probable that the Fourme d'Ambert was already preparing for the land of the Arvern before the conquest of Caesar. As early as 1900, small cheese factories were born. They produced about 200 tonnes of Fourmes d'Ambert each year.

TASTE: In dishes, Fourme d'Ambert is able to showcase red meats such as white meats or fish. It can be enjoyed with jam of yellow fruits, apricots or plums.

TYPE

Blue Cheese

MILK

Raw cow's milk

FAT

29%

MATURING

At least 30 days



BLUE STILTON CHEESE AOP

FMC0401-132 : 750g

In the 18th century, Stilton was a stopover town for stagecoaches traveling between London and York. While the horses were being changed, travelers were eating in one of the inns of the city. Blue Stilton's pioneer was Cooper Thornhill, resident of Stilton, who fell in love with this blue cheese by visiting a farm in 1730 in the city. It was he who first offered the travelers a chewy, creamy, blue veined cheese that, therefore, took the name of the city.

TASTE: Can be enjoyed simply with bread with seeds.

TYPE

Blue Veined Cheese

MILK

Pasteurized cow's milk

FAT

29%

MATURING

4 to 6 months





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.





ROCAMADOUR AOP

MDF0401-011 : 35g

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

Origin: Quercy



MAROILLES SORBAIS AOP

MDF0401-012 : 575g

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

Origin: Thiérache



PONT-L'ÈVEQUE AOP

MDF0401-014 : 360g

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

Origin: Normandy



CAMEMBERT DE AOP

MDF0401-013 : 250g

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

Origin: Normandy



COMTE AOP

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





TETE DE MOINE AOP

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 AOP

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 AOP

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 AOP

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



REBLOCHON DE SAVOIE FERMIER

MDF0401-010 : ~450g

Raw cow's milk, soft cheese with washed rind
Ageing process: 18 days min.
25% fat content

Origin: Savoy



MORBIER AOP

MDF0401-023 : 1.5kg

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

Origin: Franche-Comté



BEAUFORT SUMMER

MDF0401-001 : 2.5kg

Raw cow's milk, pressed cooked cheese
Ageing process: 8 months min.
33% fat content

Origin: Savoy



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





DAIRY PRODUCTS FROM FRANCE

PRÉSIDENT® CHEESE, IS ONE OF THE WORLD'S PREMIER CHEESEMAKERS AND HOLDS THE SPOT FOR #1 CHEESE BRAND IN EUROPE BELONGING TO THE UMBRELLA BRAND OF LACTALIS.

The brand was founded by André Besnier in 1933, in the town of Laval, France which is in the Loire Valley. They bring over 75 years of French artisanship and tradition to the table with the widest range of specialty cheeses which includes the largest array of PDO (Protected Designation of Origin) cheeses. You can count on Président to guide you through the extraordinary journey of expertise, flavor, and culture that culminates in specialty cheese.

On shelves and in venues across 160 countries, Président offers a vast range of cheese, butter and cream of a high quality for both individuals and Food Service professionals. In France they are the industry leaders with a presence in 85% of French households, Président is the French reference to mainstream high-quality cheese, butter and cream, giving added value to French gastronomy abroad.



SOFT CHEESE



NEW

OVALE EXTRA FONDANT

200g
Cow milk



NEW

CHAUSSEE MOINE

LAC0401-022 : 230g
Cow milk



NEUFCHÂTEL PDO

200g
Cow milk



SAINT FÉLICIEN

LAC0401-005 : 180g
Cow milk



ROUY

LAC0404-047 : 220g
Cow milk



SAINT MORGON

LAC0404-304 : 200g
Cow milk



RONDELÉ GARLIC & HERBS

LAC0401-016 : 125g
Cow milk



CAMEMBERT PORTIONS

LAC0404-013 : 250g / 8 portions
Cow milk



CAMEMBERT

LAC0404-012 : 250g
LAC0404-011 : 145g (small)
Cow milk



NEW

PETIT CAMEMBERT IN TINS

125g
Cow milk



NEW

PETIT BRIE IN TINS

125g
Cow milk



CREAM CHEESE

LAC0401-011 : 180g
Cow milk





BRIE
LAC0404-007 : 1kg
Cow milk



BRIE
LAC0404-005 : 200g
Cow milk



**CAMEMBERT LE CHATELAIN
45%**
LAC0401-003 : 250g
Cow milk

HARD CHEESE/SEMI HARD CHEESE



NEW

**PROCESSED ORANGE
CHEDDAR SLICE**
2.5kg
Cow milk



NEW

**RED CHEDDAR
LOAF**
2.25kg
Cow milk



NEW

**WHITE CHEDDAR
LOAF**
2.25kg
Cow milk



RED MILD CHEDDAR
LAC0401-422 : 2.5kg
Cow milk



CHEDDAR MILD WHITE
LAC0401-421 : 2.5kg
Cow milk



MIMOLETTE
LAC0401-107 : 3.5kg
Cow milk



NEW

GOUDA PAIN
LAC0401-122 : 3.2kg
Cow milk



NEW

EDAM PAIN
LAC0401-123 : 3kg
Cow milk



NEW

EDAM BALL
LAC0401-124 : ~1.9kg
Cow milk





SAINT NECTAIRE
LAC0401-109 : 1.8kg
Cow milk



COMTÉ
LAC0401-103 : 2.5kg
Cow milk



EMMENTAL BLOCK
LAC0401-118 : 3kg - 4kg
Cow milk



FONDUE WITH 3 CHEESES
LAC0401-020 : 450g
Cow milk



EDAM CHEESE NATURAL
150g (6 slice)
Cow milk



GOUDA CHEESE NATURAL
150g (6 slice)
Cow milk



MAASDAM CHEESE NATURAL
150g (6 slice)
Cow milk



EMMENTAL CHEESE NATURAL
150g (6 slice)
Cow milk



EMMENTAL PORTIONS
250g
Cow milk



CHEDDAR MILD WHITE
200g
Cow milk



CHEDDAR MATURE WHITE
200g
Cow milk



COMTÉ LE MONTARLIER
LAC0401-010 : 220g
Cow milk



HALLOUMI LOUMINI
LAC0401-019 : 225g
Cow milk



BLUE CHEESE



FOURME D'AMBERT
LAC0401-111 : 2kg
Cow milk



ROQUEFORT SOCIÉTÉ
LAC0404-046 : 100g
Sheep milk



DOP ROQUEFORT
25g
Sheep milk



BLEU D'Auvergne
LAC0404-002 : 125g
Cow milk



BLEU D'Auvergne
LAC0404-001 : 1.25g
Cow milk

GOAT CHEESE / SHEEP CHEESE



PERAIL
150g
Sheep milk



P'TIT BASQUE
600g
Sheep milk



CROTTIN DE CHÈVRE
LAC0404-023 : 2x60g
Goat milk



MANCHEGO VIEJO 6 MONTHS
LAC0401-450 : ~3kg
Sheep milk



LA BRIQUE
LAC0401-021 : 200g
Cow milk



LE PALET
LAC0401-002 : 120g
Goat milk





GOAT CHEESE WITHOUT SKIN

LAC0401-119 : 1kg
Goat milk



GOAT CHEESE LOG

LAC0404-060 : ~1kg
Goat milk



SAINTE MAURE

LAC0404-048 : 200g
Goat milk



GREEK FETA

LAC0401-017 : 150g
Goat & sheep milk



FRESH GOAT CHEESE PLAIN

LAC0401-201 : 100g
Goat milk

PROCESSED CHEESE



CHEDDAR BURGER

Phô mai lát Cheddar
LAC0401-012 : 200g



CHEDDAR BURGER

Phô mai lát Cheddar
LAC0401-014 : 800g



EMMENTAL TOAST

Phô mai Emmental lát
LAC0401-013 : 200g



SHREDDED EMMENTAL

Phô mai Emmental bào sợi
LAC0401-120 : 1kg



SHREDDED EMMENTAL

Phô mai Emmental bào sợi
100g



SPREADABLE CHEESE

Phô mai miếng
LAC0404-308 : 140g/8portions



BUTTER & CREAM

NEW



**UNSALTED BUTTER
MICROPORZION**

Bơ lạt
LAC0402-008 : 8g x 125



**UNSALTED BUTTER
PORTION**

Bơ lạt
LAC0402-003 : 8g
(100pcs/ctn)



**SALTED BUTTER
PORTION**

Bơ mặn
LAC0402-004 : 8g
(100pcs/ctn)



**UNSALTED
BUTTER BLOCK 82%**

Bơ lạt
LAC0402-005 : 10kg



**TOURAGE UNSALTED
BUTTER 82%**

Bơ lạt
LAC0402-006 : 2kg



WHIPPING CREAM 35.1%

Kem tươi
LAC0404-110 : 1l



WHIPPING CREAM 35.1%

Kem tươi
LAC0404-113 : 200ml



COOKING CREAM 18%

Kem nấu
LAC0404-111 : 1l



COFFEE CREAM 10%

Kem sữa ít béo
LAC0404-057 :
10g/pc; 240pcs/box; ctn



SOUR CREAM 30%

Kem chua
LAC0401-001 : 200g





UNSTABILE PER
CONSERVARE INDETERMINATI
PRÉSIDENT
Barriletti
Unstabile Food
Barriletti
200g

Petit
Camembert
PRÉSIDENT
FABRIQUE EN NORMANDIE
152

UNSTABILE PER
CONSERVARE INDETERMINATI
PRÉSIDENT



DAIRY SELECTION FROM AUSTRALIA

From its origins on the banks of the Brisbane River, Pauls is a leading brand of Australian milk in the Asian Pacific region and exports its dairy products to over 30 countries.

Pauls uses 100% Fresh Australian Milk from cows raised in Australia: real milk – no preservatives or reconstituted milk from milk powders.

Pauls has been a family tradition in Australia since 1933, and has proudly exported its dairy products to over 30 countries for over 45 years.

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.



CREAM



WHIPPING CREAM 35%
Kem tươi
LAC0404-400 : 250ml



WHIPPING CREAM 35%
Kem tươi
LAC0404-401 : 1l



CREAM CHEESE
LAC0401-121 : 2kg
Cow milk

MILK



WHOLE MILK 3.5%
Sữa nguyên kem
LAC0404-402 : 1l



LOW FAT MILK 1.5%
Sữa ít béo
LAC0404-403 : 1l



WHOLE MILK 3.5%
Sữa tươi
LAC0404-405 : 250ml



CHOCOLATE MILK UHT
Sữa sô cô la
LAC0404-406 : 200ml

BUTTER



SALTED BUTTER
Bơ mặn
LAC0402-107 : 227g



UNSALTED BUTTER
Bơ lạt
LAC0402-106 : 227g





AUTHENTIC CHEESE FROM ITALY

Galbani's portfolio of distinctive cheeses will make a lasting impression. The exceptional taste, texture and performance come from the same passion for excellence that our founder Egidio Galbani had when he began crafting fine Italian cheese more than 130 years ago. In 1957, Galbani was the first to package mozzarella in brine to ensure freshness. This insistence on providing excellent product quality continues proudly today. You can be sure that every Galbani Mozzarella will be fresh and soft with the delicious taste of milk.



Galbani offers convenience thanks to different shapes, pack formats and tastes to satisfy every need. As a result, Galbani became the undisputed leader of the mozzarella business in Italy and abroad and gained a dominant position in the Italian fresh cheese market. Galbani is the #1 cheese brand in Italy Galbani is the leader in 4 key categories (mozzarella, ricotta, mascarpone and gorgonzola) in Italy.



SCAN ME

NEW



PARMEGGIANO 1/8 16M
Phô mai
5kg

NEW



GRANA PADANO 1/8
Phô mai
5kg

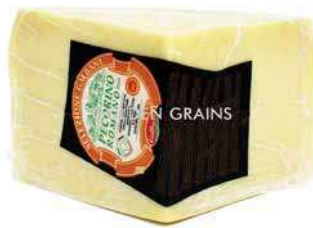
NEW



GRAN GUSTO 1/8
Phô mai
5kg



GORGONZOLA PICCANTE 1/8
Phô mai
GAL0404-043 : 1.25kg



PECORINO ROMANO
Phô mai
GAL0404-025 : 2kg - 3.8kg



MOZZARELLA BLOCK
Phô mai
LAC0401-402 : 2.5kg



MOZZARELLA MINI
Phô mai mini
GAL0404-037 : 150g



SHREDDED MOZZARELLA
Phô mai
LAC0401-403 : 2.5kg



MOZZARELLA BUFFALO
Phô mai
GAL0404-019 : 125g



MOZZARELLA
Phô mai
GAL0404-018 : 125g



RICOTTA
Phô mai
GAL0404-027 : 250g



GORGONZOLA
Phô mai
GAL0404-030 : 150g



MASCARPONE
Phô mai
GAL0404-015 : 250g



MASCARPONE
Phô mai
GAL0404-016 : 500g





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.



GRANA PADANO



PORTION
LAT0401-002 : 200g



1/16 SEASONED
LAT0401-008 : 2kg



SORESINA FORME
LAT0401-005 : 36kg

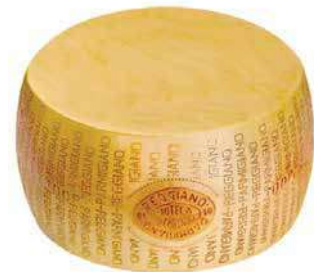
PARMIGIANO REGGIANO



PORTION
LAT0401-004 : 200g



1/16 SEASONED
LAT0401-009 : 2kg



SORESINA FORME
LAT0401-006 : 38kg

OTHERS NEW



PROVOLONE DOLCE
Phô mai
LAT0401-013 : ~3.5kg



ITALIAN HARD CHEESE
Phô mai
LAT0401-014 : ~1kg



CACIOCAVALLO
Phô mai
LAT0401-010 : ~2kg



PROVOLONE DOLCE
Phô mai
LAT0401-011 : 200g



PROVOLONE PICCANTE
Phô mai
LAT0401-012 : 200g



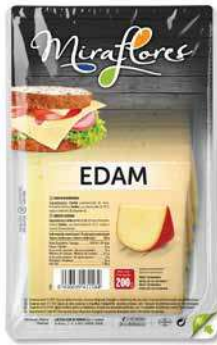


CHEESE SELECTION

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.

Nowadays Lácteos Flor de Burgos S.L. represents the 4th generation family devoted generally to the production and marketing of dairy products, in particular, to the development of Burgos's Fresh Cheese. We feel privileged as heirs of this exquisite property Burgos tradition and proud of having the expertise of its original development.





EDAM

OMO0401-022 : slice 200g



**3 CHEESES SHREDDED
SPECIAL PIZZA**

OMO0401-025 : 200g



CHEDDAR

OMO0401-021 : slice 200g



GOUDA

OMO0401-020 : slice 200g



EMMENTAL

OMO0401-023 : slice 200g



SHREDDED MOZZARELLA

OMO0401-024 : 250g





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.

This is further underlined by our company's foundation:

VISION

Smilla Food strives to be the preferred business partner in the global food arena.

MISSION

We will achieve our vision by developing flexible and customized solutions that strengthen the position of our clients in their local market. By always having the needs of our clients in mind we plan to become a trusted international business partner.



SCAN ME





DANISH CEMBERT

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





SPECIALITY

CHEESE FROM ITALY

Granarolo 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.

Granarolo only brings to the table high quality products, made by using specially selected milk which is processed with care.





BURRATA

GRA0401-007 : 250g 2pcs/box



MOZZARELLA BALL

GRA0401-008 : 125g



MOZZARELLA MINI

GRA0401-006 : 2kg



MOZZARELLA MINI

GRA0401-106 : 125g



MOZZARELLA COW

GRA0401-105 : 125g



MASCARPONE

GRA0401-108 : 250g



RICOTTA

GRA0401-103 : 250g





BURRATA CHEESE FROM ITALY

Burrata is one of the key products in Caseificio Artigiana. It is a fresh cheese obtained by cows' milk, with an external surface of "pasta filata" that contains inside frayed by hand pieces of "pasta filata" and milk cream. Our Burrata is characterised by 3 details: in the closure part there isn't any hand, the external "pasta filata" is hand made to permit the finesse of paste. The stuffing is Straciatella obtained by slices of mozzarella frayed by hand and the addition of milk cream.



BURRATA
Phô mai Burrata
DAF0404-001 : 125g

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





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*





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!



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

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

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



UNSALTED BUTTER

Bơ lạt
FAY0402-009 : 20g (30pcs/box)



CHURNED SEA SALT BUTTER

Bơ mặn
FAY0402-105 : 20g



SEAWEED BUTTER

Bơ vị rong biển
FAY0402-110 : 20g



SEAWEED BUTTER

Bơ rong biển
FAY0402-010 : 25g



UNSALTED BUTTER SLAB

Bơ lạt
FAY0402-107 : 1kg



UNSALTED BUTTER

Bơ lạt
FAY0402-099 : 30g



PAMPLIE
LE BEURRE DES CHEFS



CHURNED BUTTER FROM FRANCE



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)



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
100g



PINK GRAPEFRUIT
Bưởi hồng
100g



NATURAL
Không đường
EMM0403-202 : 1kg



STRAWBERRY
Dâu
EMM0403-203 : 1kg



BLUEBERRY
Việt quất
EMM0403-205 : 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





NEW

BLUEBERRY
(2% fat, 8% protein)
Việt quýt
450g



NEW

PEACH
(2% fat, 8% protein)
Đào
450g



NEW

STRAWBERRY
(2% fat, 8% protein)
Dâu
450g

MILK



1.5% FAT
EMM0404-103 : 1l



3.5% FAT
EMM0404-101 : 1l



3.5% FAT
EMM0404-102 : 250ml

CHEESE



RACLETTE ROUND
EMM0401-108 : ~6kg



LE GRUYERE MILD KING
EMM0401-107 : 2.7kg



NEW

EMMENTALER AOP
3.5kg



NEW

VACHERIN FRIBOURGEOIS
7kg



MAP OF ORIGIN





PASTRY

PASTRY



PREMIUM FRENCH CHOCOLATE

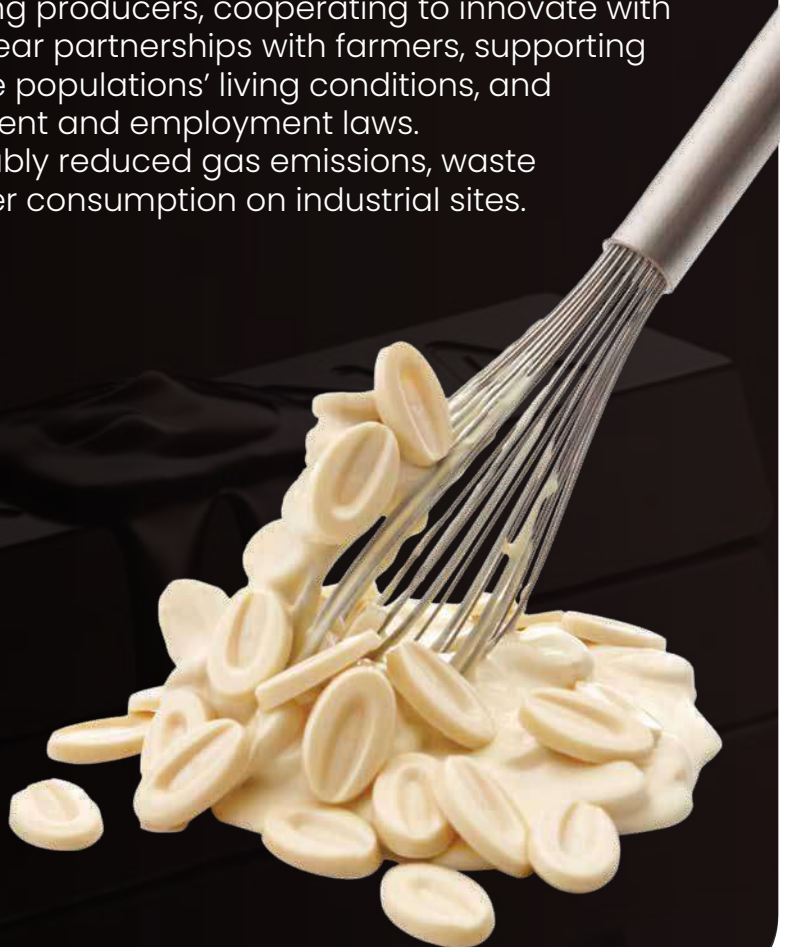
- As a partner to pastry chefs since 1922, Valrhona believes that, together, they can make the best of chocolate.
- From cocoa beans to chocolate bar, Valrhona masters every step in the production process.
- Thanks to their wide range of couvertures, bonbons, decorations and other chocolate products, 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



“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.



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

The fruit couverture range has expanded since Almond Inspiration was first launched in January 2017

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

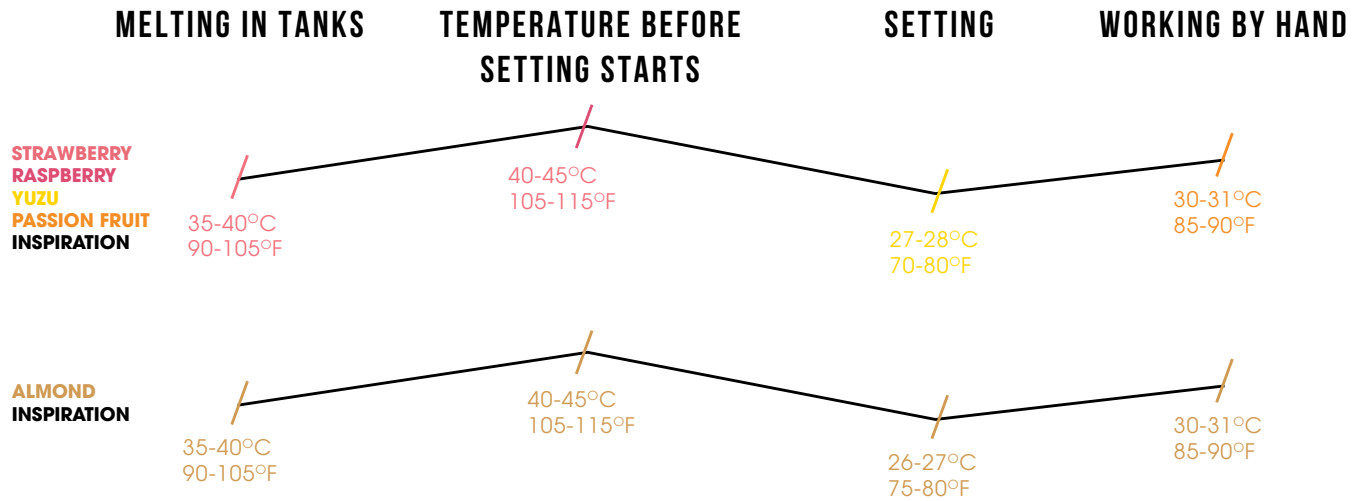


INSPIRATION YUZU

Vị thanh yên
VAL0605-321 : 3kg



TEMPERATURE CHANGES



This information and special instructions are included in the booklet labels on 3kg bags.



NAME	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & 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.

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

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

WHITE, BLOND & INDULGENT 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 CARMELIA 36%

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



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

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





**ABSOLU CRISTAL NAPPAGE
NEUTRAL GLAZE**
Mứt phủ bóng bánh
VAL0605-248 : 5kg



ALKALISED CACAO POWDER
Bột cacao
VAL0605-102 : 1kg

CHOCOLATE GOURMET BARS **NEW**



**IVOIRE RASPBERRIES 35%
WHITE CHOCOLATE**
Sô cô la trắng vị dâu rừng
VAL0605-001 : 120g



**GUANAJA COCOA NIBS 70%
DARK CHOCOLATE**
Sô cô la đen cacao
VAL0605-007 : 120g



**MANJARI CANDIED ORANGE
64% DARK CHOCOLATE**
Sô cô la đen vị cam
VAL0605-008 : 120g



**CARAIBE HAZELNUT 66%
DARK CHOCOLATE**
Sô cô la đen vị hạt phỉ
VAL0605-006 : 120g



**COFFEE BEAN 35% BLOND
DULCEY**
Sô cô la đen vị cà phê
VAL0605-002 : 120g



**CARAMELIA BISCUITY CRUNCHY
PEARLS 36% MILK CHOCOLATE**
Sô cô la sữa bánh quy
VAL0605-003 : 120g



**BAHIBÉ ALMOND 46% MILK
CHOCOLATE**
Sô cô la sữa vị hạnh nhân
VAL0605-004 : 120g



**JIVARA CARAMELIZED PECAN
40% MILK CHOCOLATE**
Sô cô la sữa vị hồ đào
VAL0605-005 : 120g





CHOCOLATE PRODUCTS

Aalst Chocolate is the first Singaporean brand that can produce both chocolate couvertures and compounds. With 5 brands under its wing, Aalst Chocolate exports 98% of its products to over 55 countries all over the world. It was established in 2003 in Singapore by Mr Richard Lee and Miss Connie Kwan.

Proudly presenting Pâtissier, a premier chocolate ingredient range that offers chefs and gourmet artisans the power to inspire and delight even the most demanding food lover.

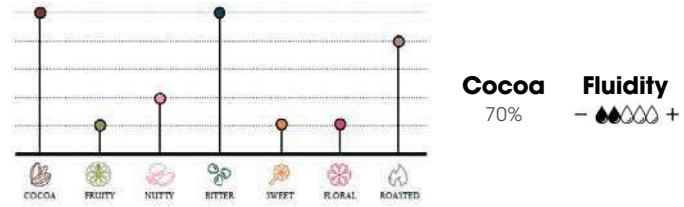


THE PÂTISSIER ARTISAN DARK 70% CONCENTRATE



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.



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



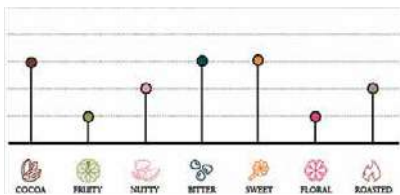
SINGLE ORIGIN DOMINICAN REPUBLIC 65% COCOA
Sôcôla đen
 AAL0605-123 : 1kg



SINGLE ORIGIN GHANA 75% COCOA
Sôcôla đen
 AAL0605-124 : 1kg

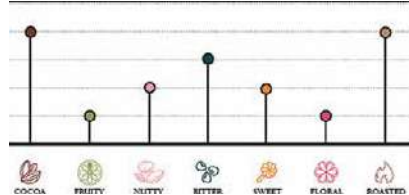


SINGLE ORIGIN PERU 70% COCOA
Sôcôla đen
 AAL0605-122 : 1kg



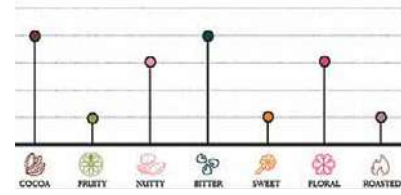
Fat 40% **Cocoa** 65% **Fluidity** - ●●●●+

This Single Origin Dominican Republic Dark 65% Chocolate has a fruity and nutty profile with a little note of rum. It is slightly acidic which is true to the character of Dominican Republic Cocoa.



Fat 44% **Cocoa** 75% **Fluidity** - ●●●●+

This Single Origin Ghana Dark 75% Chocolate has a roasted and robust cocoa nutty note with a rounded vanilla and acidic aftertaste.



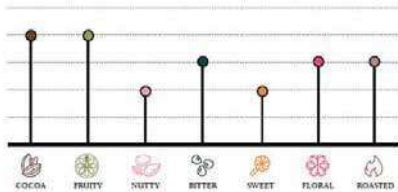
Fat 40% **Cocoa** 70% **Fluidity** - ●●●●+

This Single Origin Peru Dark 70% has a floral and woody note in addition to its nutty and fruity profile. It has a lingering acidic and bitterness aftertaste.





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.



70% COCOA
Sôcôla đen
AAL0605-102 : 5kg

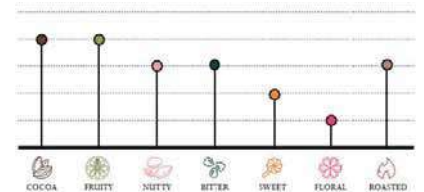


Fat 39% **Cocoa** 70% **Fluidity** - ●●●●● +

Intense and strong, the 70% Dark Chocolate unveils a moderate fruity note, before giving way to hints of aromatic roasted coffee.



58% COCOA
Sôcôla đen
AAL0605-103 : 5kg

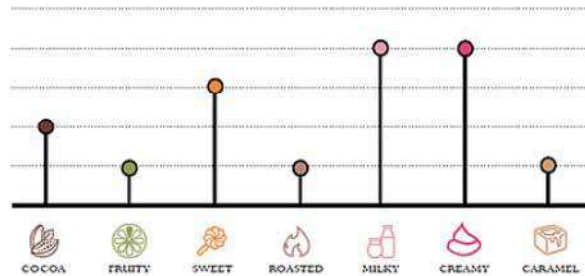


Fat 39% **Cocoa** 58% **Fluidity** - ●●●●● +

This 58% Dark Chocolate reveals a moderate cocoa and mild fruity note, which enhanced with a nutty profile.



36% COCOA
Sôcôla sữa
AAL0605-104 : 5kg

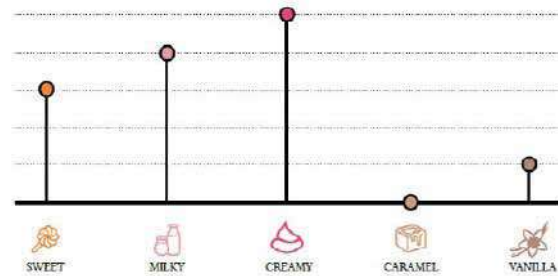


Fat 37% **Cocoa** 36% **Fluidity** - ●●●●● +

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.



COUVERTURE 32% COCOA
Sôcôla trắng
AAL0605-106 : 5kg



Fat 38% **Cocoa** 32% **Fluidity** - ●●●●● +

This 32% White Couverture has balance, creamy, milk taste, perfect for every occasion

THE PÂTISSIER ARTISAN SERVICE



ALKALISED COCOA POWDER

Bột Cacao
AAL0605-119 : 1kg

Fat **Cocoa**
22 - 24% 100%

This high-fat, Alkalised Cocoa Powder (22 - 24%) has a warm chestnut colour and is suitable for dusting and coating.



COCOA BUTTER

Bơ Cacao
AAL0605-116 : 1kg

Fat **Cocoa**
100% 100%

This Cocoa Butter has a buttery profile.



BATONS - 44% COCOA (8CM)

Thanh sôcôla đen
AAL0605-117 : 1.6kg

Fat **Bake temperture** **Fluidity**
26% 200 - 220°C - ●●●●● +

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

The Gourmand Compound range is designed specifically to offer you ease and flexibility. There is no need for tempering, making it easy to use and helps you save time so that you can focus on creating the most delectable desserts and confections.



DARK COMPOUND BUTTONS

Sôcôla đen compound
AAL0605-107 : 5kg
AAL0605-120 : 25kg

Fat **Fluidity**
34% - ●●●●● +

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.



MILK COMPOUND BUTTONS

Sôcôla sữa compound
AAL0605-108 : 5kg

Fat **Fluidity**
34% - ●●●●● +

This deliciously creamy Milk Compound has a chocolatey note. It has a snap and melting profile similar to chocolate.



WHITE COMPOUND BUTTONS

Sôcôla trắng compound
AAL0605-109 : 5kg

Fat **Fluidity**
36% - ●●●●● +

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 **Bake temperture** **Fluidity**
24% 200 - 220°C - ●●●●● +

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 **Bake temperture** **Fluidity**
24% 200 - 220°C - ●●●●● +

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.





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.



ORIGIN PLUS RANGE



WALLPAPER TIEN GIANG 80%
MRO0605-023 : 80g



TABLET PHO SPICE 65%
80g



MILK CHOCOLATE 48%
24g



PEPPER DAKLAK 66%
24g & 80g



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 citruses 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!



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.



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.



GINGER LIME 69% BA RIA

MRO0605-007 : 24g
MRO0605-020 : 80g



MINT & ORANGE 68% DONG NAI

24g
80g





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.



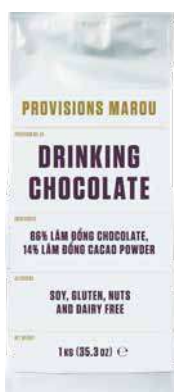
DAK LAK 70%

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.

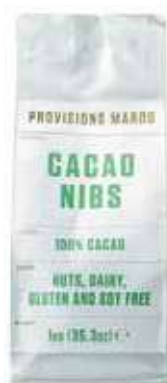
PROVISIONS MAROU



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





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

55g

COCOA COUVERTURE



DARK CHOCOLATE 75%

MRO0605-215 : 1kg

**COCONUT MILK &
CHOCOLATE 55%**

MRO0605-216 : 1kg

**CHOCOLATE COUVERTURE
VIETNAM 65%**

MRO0605-201 : 1kg



PONTHIER
une histoire de fruit



FROZEN FRUIT PUREE & IQF FRUIT

Maison Ponthier is a French company whose purpose is to select the best sources and varieties of fruit, chiefly in France and then expanding towards other territories. Carefully sourced raw materials are then processed into frozen and refrigerated purées and coulis using artisanal expertise and methods to ensure their original quality is preserved. Maison Ponthier sources select exclusive and expressive raw materials, representative of their origin and variety, cultivated in terroirs impregnated with a distinct geographical area and harvested when fully ripe.

Ponthier's range is a premium range aimed at cocktail and patisserie professionals and more broadly at the hotel and restaurant industry as a whole. The fruit purées and coulis are used in all sorts of ways. Principally in creams, confits, fourrages, jellies, icings, mousses, sorbets, ice creams, sweets, cocktails, mocktails, smoothies and juices.



FROZEN FRUIT PUREE (10% SUGAR)



PINA COLADA

Thơm & dừa

PON0502-231 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Color: Straw Yellow
The mix of Pineapple and Coconut purées.



GUAVA

Ổi

PON0502-225 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Madagascar, South Africa
Harvest: Jul
Color: Dark salmon pink



CATTLEY GUAVA

Ổi sim

PON0502-229 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Reunion Island)
Harvest: Apr, May, Jun, Jul
Color: Pinky Red



SOURSOP

Mãng cầu xiêm

PON0502-230 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Madagascar (Vavatenina)
Harvest: Jun, Jul, Aug
Color: pearly white



BLUEBERRY

Việt quít

PON0502-205 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: wild, cultivated/Poland, Chile
Harvest: Mar
Color: midnight blue



MORELLO CHERRY

Anh đào

PON0502-217 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Serbia
Harvest: Jun, Jul
Color: red



RED FRUITS

Hỗn hợp quả mọng đỏ

PON0502-222 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Color: dark red
(Raspberry/Wild Blackberry /Blueberry/Redcurrent)



BLACKBERRY

Quả mâm xôi

PON0502-213 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Serbia
Harvest: Jun, Aug
Color: red-black



GREEN APPLE

Táo xanh

PON0502-214 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Haute Provence)
Harvest: Oct
Color: pale green





APRICOT

Quả mơ

PON0502-218 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Rhône Valley)
Harvest: Jul
Color: orange



WHITE PEACH

Đào trắng

PON0502-207 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Rhône Valley)
Harvest: Jul
Color: pale pink



BLACKCURRANT

Quả lý chua đen

PON0502-206 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Burgundy, Rhône Valley)
Harvest: Jul
Color: black



PEAR WILLIAMS

Quả lê

PON0502-210 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Haute Provence)
Harvest: Aug, Sep
Color: pale yellow



RASPBERRY

Phúc bồn tử

PON0502-201 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Serbia
Harvest: Jun, Jul
Color: red



PINEAPPLE

Thơm

PON0502-209 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Costa Rica
Harvest: Jan, Feb, Nov, Dec
Color: yellow



COCONUT

Dừa

PON0502-204 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Sri Lanka
Harvest: full year
Color: white



RUBY PEACH

Đào Ruby

PON0502-219 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: France (Rhône Valley)
Harvest: Aug
Color: burgundy red



RASPBERRY

Phúc bồn tử

PON0502-301 : 5kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: Serbia
Harvest: Jun, Jul
Color: red



FROZEN FRUIT PUREE (NO SUGAR)



SEA BUCKTHORN

Hắc mai biển

PON0502-232 : 1kg



Origin: Finland
Harvest: Jul, Aug
Color: bright orange



KIWI

Dương đào

PON0502-226 : 1kg



Origin: France (Adour)
Harvest: Dec
Color: pale green



MELON

Dưa lưới

PON0502-227 : 1kg



Origin: France (Quercy)
Harvest: Aug, Sep
Color: pale orange



SUDACHI

Chanh Sudachi

PON0502-228 : 1kg



Origin: Japan
Harvest: Jan, Feb, Mar, Nov, Dec
Color: yellow



YUZU JAPAN KOCHI

Thanh yên

PON0502-221 : 1kg



Origin: Japan (Kôchi)
Harvest: Oct, Nov, Dec
Color: straw yellow



MANGO ALPHONSO

Xoài

PON0502-200 : 1kg
PON0502-300 : 5kg



Origin: India (Ratnagiri)
Harvest: May, Jun
Color: orangey-yellow



LYCHEE

Vải

PON0502-208 : 1kg



Origin: Madagascar
Harvest: Nov
Color: light beige



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 GRAPEFRUITS

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



YELLOW LEMON

Chanh vàng

PON0502-211 : 1kg



Origin: Italy (Sicily)
Harvest: Jun, Jul
Color: pale yellow



ORANGE

Cam

PON0502-004 : 1kg



Origin: Italy (Sicily)
Harvest: Apr, May
Color: Orange



CALAMANSI

Tắc

PON0502-220 : 1kg



Origin: Vietnam
Harvest: Jul
Color: orangey-yellow



STRAWBERRY

Dâu tây

PON0502-203 : 1kg



Harvest: Apr, May, Jun
Color: pale red



PASSION FRUIT

Chanh dây

PON0502-202 : 1kg



Origin: Ecuador
Harvest: full year
Color: orangey-yellow



LEMON

Chanh

PON0502-003 : 1kg



Origin: Italy (Sicily)
Harvest: Jun, Jul
Color: pale yellow



RASPBERRY

Phúc bồn tử

PON0502-223 : 1kg



Origin: Serbia
Harvest: Jun, Jul
Color: red



PASSION FRUIT

Chanh dây

PON0502-302 : 5kg



Origin: Ecuador
Harvest: full year
Color: orangey-yellow



STRAWBERRY

Dâu tây

PON0502-304 : 5kg



Harvest: Apr, May, Jun
Color: pale red



FRUITS IQF



MORELLO CHERRY
Cherry
PON0502-106 : 1kg



RED FRUITS
Hỗn hợp quả mọng đỏ
PON0502-102 : 1kg



RASPBERRY
Phúc bồn tử
PON0502-101 : 1kg



BLACKCURRANT
Quả lí chua đen
PON0502-109 : 1kg



STRAWBERRY
Dâu tây
PON0502-103 : 1kg



REDCURRANT
Trái lý đỏ
PON0502-107 : 1kg



RED RHUBARB
Đại hoàng
PON0502-108 : 1kg



BLACKBERRY
Quả mâm xôi
PON0502-105 : 1kg



CRANBERRY
Nam việt quất
PON0502-104 : 1kg



BLUEBERRY
Việt quất
PON0502-100 : 1kg

OTHERS



COOKED CHESTNUT
Hạt dẻ 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.



COLORED COCOA BUTTERS



WHITE
PCB0607-320 : 200g



RASPBERRY RED
PCB0607-327 : 200g



EGG YOLK
PCB0607-326 : 200g



PISTACHIO GREEN
PCB0607-324 : 200g



ORANGE
PCB0607-325 : 200g



BLUEBERRY BLUE
PCB0607-321 : 200g

SHINY COLORS



SILVER
PCB0607-314 : 15g



GOLD GLITTER
PCB0607-367 : 25g



GOLD
PCB0607-312 : 15g



BRONZE
PCB0607-310 : 15g



COPPER
PCB0607-341 : 15g



WATER SOLUBLE COLORS



BLUE
PCB0607-309 : 15g



RED
PCB0607-313 : 15g



YELLOW
PCB0607-307 : 15g

FAT SOLUBLE COLORS



BLUE
PCB0607-302 : 25g



ORANGE
PCB0607-304 : 25g



GREEN
PCB0607-318 : 25g



BLACK
PCB0607-366 : 25g



WHITE
PCB0607-301 : 50g



RED
PCB0607-305 : 25g



YELLOW
PCB0607-303 : 25g

OTHERS



COATED WITH CHOCOLATE "KIPETTI"
Bột phủ sôcôla
PCB0607-356 : 1kg



GUITAR SHEETS WITH BLOCK BOTTOM
Tấm nhựa lót sôcôla
PCB0606-799 : 100 sheets
38cm x 38cm



ROLL NEUTRAL
Tấm nhựa lót thực phẩm dạng cuộn
PCB0606-616 : 6cm x 50m





63 BALLS WHITE CHOCOLATE
COATED GOLD Ø 2,6 CM

PCB0605-001 : box



63 BALLS WHITE CHOCOLATE
CRYSTALLISED RUBY Ø 2 CM

PCB0605-002 : box



63 WAX SEA COMPOUND
MERRY CHRISTMAS Ø3.5CM

PCB0605-008 : box



75 SMALL SUGAR CANDY
COMPOUND 2 X 4 CM

PCB0605-010 : box



"FROIDURE" 17
TRANSFER SHEETS 40 X 25CM

PCB0605-009 : box



72 CHRISTMAS BALLS
WHITE CHOC "ROUGE"
3 DESIGNS 3 X 3,7 CM

PCB0605-011 : box



126 GIFTS DARK & WHITE
CHOC 2 DESIGNS 3,2 X 3,2 CM

PCB0605-003 : box



70 CHALETs DARK
CHOC 2,5 X 2,5 CM

PCB0605-004 : box



54 RECTANGLES SHELLS
DARK CHOC
11,4 X 2,5 CM - H. 2,6 CM

PCB0605-006 : box



48 SQUARE SHELLS DARK CHOC
4,6 X 4,6 CM - H. 4,5 CM

PCB0605-005 : box



350 SQUARE SHELLS DARK CHOC
2,2 X 2,2 CM - H. 1,2 CM

PCB0605-007 : box



90 MEDIUM GLUTEN FREE ROUNDS
Ø 5 CM - H. 2 CM

PCB0605-012 : box





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.



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%



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





SODIUM ALGINATE H.V.

Bột tạo hình spherification

LOU0604-102 : 1kg
150g

Forms an insoluble, and stable gel in the presence of calcium contained in milk and its derivatives. All milk-based products: chantilly cream, chocolate mousse, pastry cream, speciality dairy products... Can also be used for spherification with calcium salts. Dosage: 0,1 tolg/l



AGAR AGAR POWDER

Chất làm đông

LOU0604-101 : 1kg
150g

Vegetable, natural, heat-soluble gelling agent. The gel is obtained when cooled. Substitute of gelatine in confectionery, pastry, desserts. The agar agar solution must first be brought to the boil. The gel is obtained when cooled. Dosage: milkyproducts, sauces, soups, stocks, biscuits, pastry, desserts. 5-10g/kg



CALCIUM LACTATE

Nguyên liệu làm bánh

LOU0604-110 : 1kg
150g



SOYA LECITHIN POWDER

Bột lecithin

LOU0604-112 : 1kg
150g

Emulsifier and anti-oxidant. Mainly used in bakery and chocolate making. Also used as a releasing agent (waters). Can be used for making a skin and espumas. Cakes and biscuits 1 to 3 g/kg. Chocolate making 3 to 5g/kg.



GOMME GELLANE

Phụ gia thực phẩm

LOU0604-113 : 1kg
150g

Gelling agent that forms firm, transparent and baking stable gels. Dosage: 20 - 25g/kg of mass



EGG WHITE POWDER BLANC GALLI

Bột lòng trắng trứng

LOU0604-115 : 1kg
150g

Gallia Dried Egg White Powder is a kitchen essential for pastry chefs. Gallia Dried Egg White Powder is made from pasteurised egg whites and is an ideal binding agent. It is suitable for a variety of recipes; meringues, ice cream and soufflés.



SORBITOL POWDER

Đường sorbitol

LOU0604-116 : 1kg
150g

Softening and anti-crystallizations tabilizer (cakes, yellow pastry, sweetbreads, chocolate sweets...) Dosage: 3% in relation to total average volume.



XANTHAN GUM

Chất làm đông

LOU0604-120 : 1kg
150g

Powder stabilizer and thickener, obtained by organic fermentation. Good dispersion in cold water. Stable at freezing/defrosting and in acidic environments. Stands up to cutting. For use in cake, catering, pastry, sweet breads, sauces, drinks, etc. Dosage: 2 to 5 g/kg



SUPER NEUTROSE

Chất ổn định làm kem

LOU0604-118 : 1kg
150g

Mainly used for sorbets. Improves smoothness, sharpness, creaminess by avoiding crystals. Provides a noticeable gain with expansion. Emulsifies the mix ingredients and corrects its viscosity. Delays the melting of ice pops. Dosage: 3-5g/litre.





CALCIUM CHLORIDE

Bột tạo hình spherification

LOU0604-122 : 1kg
150g

Calcium salt that, in conjunction with Alginate HV, allows spherification. Large capacity to adsorb moisture.



PECTIN NH NAPPAGE

Chất làm đông

LOU0604-114 : 1kg

A gelling agent that gives a thermoreversible gel. Fillings, pastry toppings with undiluted fruits. Dosage: 10 g/kg of weight.



GLUCOSE POWDER

Đường glucose bột

LOU0604-108 : 1kg

Odourless, white powder composed of dehydrated, spray-dried glucose syrup. This product is suitable for a variety of applications, including confectionery and ice cream.



BAKING POWDER

Bột nở

LOU0604-103 : 1kg

Raising agent that allows cakes to rise under the conjugated action of moisture and heat, does not leave alkaline residues, which avoids saponification. Gives maximum and consistent output without colouring pastry. Pastry, yellow pastry biscuit making, etc...



ISOMALT

Đường isomalt

LOU0604-109 : 1kg

Sweet taste not as important as sugar and not very hygroscopic, recommended for cooked sugar.



STAB 2000

Chất ổn định làm kem

LOU0604-117 : 1kg

More particularly used for ice creams. Emulsifier that distributes raw fatty materials. Stabilizer for the aqueous structure of a mixture and anti-cry stallization. Provides creaminess and facilitates expansion. Delays the melting of ice pops. Dosage: 3-5g/litre.



GELATIN POWDER

Gelatin bột

LOU0604-107 : 1kg- Bloom 200

Food grade gelatine powder derived from pork. Category A: derived from pork skin and bones. Gelling agent. Bloom is a unit used to measure the gel strength of gelatine. The higher the Bloom number, the stiffer the gelatine will be.



CITRATE TRISODIQUE

Chất điều vị

LOU0604-105 : 1kg

Powdered monohydrated product. Reveals taste, preservative, PH corrector. Boosts the activity of anti-oxidants, raising agent in biscuit making. Acidulant in confectionery. For food stuffs, with limited use.



SODIUM BICARBONATE

Muối nở

LOU0604-104 : 1kg

Fine white powder used as a leavening agent.





DEXTROSE POWDER

Đường Dextrose

LOU0604-123 : 1kg

Simple sugar powder with a little sweet taste. Decrease the freezing point of ice cream and ice cream and avoid crystallization. Allows a better fixation of the aromas and exalts them. Brings a biscuit coloring. Participates in the fermentation of the products raised (in particular Viennese pastries).



ACIDE TARTRIQUE

Axit Tartic

LOU0604-100 : 1kg

A transparent, odorless crystals, and stably preserved agent. Used in confectionery, pastry, or in the manufacture of some sauces and canned foods. It will exalt the aroma of sweet and savory preparations, a tangy taste, and acidifying and antioxidant properties.



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, which avoids saponification. Gives maximum and consistent output without colourin pastry. Pastry, yellow pastry biscuit making, etc...



YELLOW PECTIN

Chất làm đông

LOU0604-119 : 1kg

A gelling agent that gives a non-reversible gel when heated in acidic, and sweet environments. Dosage: Paste candies 10 to 12 g/kg of total weight.



CITRIC ACID

Bột acid citric

LOU0604-125 : 1kg

Citric acid is a natural preservative found in citrus fruits. Use in homemade cordials and jams, or prevent discolouration in fruit salads or avocados. The white powder has the familiarly tart flavour of citrus fruits, so is often used to make sour candies. It is also used in modernist cuisine to adjust the pH balance, or as an emulsifier.



MALIC ACID

Chất tạo hương

LOU0604-126 : 1kg

Weak acid. Naturally present in many fruits including apples. Allows to adjust the acidity and the tangy taste, especially in confectionery and mixology.



ISOMALT

Đường isomalt

LOU0604-121 : 5kg

Sweet taste not as important as sugar and not very hygroscopic, recommended for cooked sugar.





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.





DAMCOSNOW ICING SUGAR

Đường tuyết phủ bánh
750g



**CUSTARD POWDER
(COLD PROCESS)**

Bột kem
FVC0604-001 : 10kg



**CUSTARD POWDER
(HOT PROCESS)**

Bột kem
FVC0603-002 : 1kg



**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



**FONDANT BLANC
TRADITION**

Bột làm mềm
FVC0604-005 : 7kg



COVAPASTE WHITE

Kẹo đường phủ bánh
FVC0604-004 : 2.5kg



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
FVC0601-007 : 5kg



**ALMOND PRALINE 50%
SLIGHT GRAIN**

Hạnh nhân
FVC0601-003 : 5kg



ALMOND PASTE 23%

Hạnh nhân
FVC0601-006 : 6kg



ALMOND PASTE 50%

Hạnh nhân
FVC0601-005 : 3kg



ALMOND PASTE 33%

Hạnh nhân
FVC0601-002 : 3kg



**PURE HAZELNUT
PASTE**

Hạt dẻ nguyên chất
FVC0603-001 : 1kg



**PISTACHIO PASTE
CRESCO**

Hạt hồ trăn
FVC0601-004 : 1kg



**ORANGE BLOSSOM
FLAVORED WATER**

Hương hoa cam
FVC0607-101 : 1l





VANILLA FLAVOR
Tinh chất vani
 FVC0602-004 : 1l



COFFEE EXTRACT
Tinh chất cà phê
 FVC0607-201 : 1l



**CANDIED ORANGE PEEL
 QUARTERS**
Vỏ cam 1/4 ngào đường
 FVC0801-001 : 1kg



**GREEN PISTACHIOS
 IRAN BLANCHED**
Hạt hồ trăn
 FVC0601-001 : 1kg



**ROYALTINE CRUMBLE
 BISCUITS**
Bánh quy vụn
 FVC0604-002 : 2kg



BAKING SHEET
Giấy nướng
 FVC0607-102 : 40 x 60cm



**GELATIN 400 SHEETS
 180 BLOOM**
Gelatin lá
 FVC0604-003 : 400sheets



**PIPING BAGS CONIK
 ESSENTIEL**
Túi bắt bông kem
 FVC0606-001 : 30 x 54cm



**YELLOW POWDER FOOD
 COLORING**
Màu thực phẩm vàng
 FVC0607-003 : 100g



**GREEN POWDER FOOD
 COLORING**
Màu thực phẩm xanh
 FVC0607-001 : 100g



**RED POWDER FOOD
 COLORING**
Màu thực phẩm đỏ
 FVC0607-002 : 100g





NATURAL VANILLA FROM FRANCE



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



**TAHITENSIS
VANILLA PODS**
Trái vani
EUR0607-002 : 2 pods in
glass tube 16cm - 20cm
250g



CHESTNUT

Depuis 1896

*Corsiglia
FAVOR*

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



NORTHERN CHERRIES

Quả anh đào ngâm

BRO0504-011 : 850ml



PITTED SOUR GRIOTTES

Quả anh đào chua ngâm đường

BRO0504-012 : 1l





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 have three production plants in Catalonia and two delegations in Madrid and Valencia, as well as numerous official distributors, both national and international. With continuous growth, we currently export our products to more than 80 countries, spread over 5 continents.

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.





HOT PROCESS WITHOUT MILK

Phụ gia thực phẩm
SOS0604-102 : 500g

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.



COLD PROCESS WITHOUT MILK

Phụ gia thực phẩm
SOS0604-103 : 700g

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.



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

NEW



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

NEW





FROZEN BLINIS FROM FRANCE

Since 1982, we have been producing the finest recipes for crepes and galettes at the Crêperie Jarnoux. In 2001, we launched our frozen range based on our existing expertise. It was in 2008 that the new factory was opened, dedicated entirely to the production of frozen products, under the name Le Monde Des Crêpes.





**VEGETABLE BLACK
COAL MINI BLINIS**

Bánh xếp blini than tre
MDC0803-005 : 5g - 240pcs/box



**MINI BUCKWHEAT
BLINIS**

Bánh xếp blini kiểu mạch
MDC0803-002 : 5g - 240pcs/box



**RED PEPPER & PIQUILLO PEPPER
MINI BLINIS**

Bánh xếp blini ớt đỏ
MDC0803-004 : 5g - 240pcs/box



**MINI BUTTER
BLINIS**

Bánh xếp blini bơ
MDC0803-001 : 5g - 240pcs/box



**MINI BLINIS
WITH LEMON ZEST**

Bánh xếp blini vỏ chanh
MDC0803-003 : 5g - 240pcs/box



MINI BLINIS

Bánh xếp blini
MDC0803-006 : 5gx16pcs



**CRÊPES VANILLA
FLAVOURED SWEET FLUFFY**

Bánh xếp vanilla
MDC0803-008 : 10cm (15g)-C180



PANCAKES BUTTER

Bánh rán bơ
MDC0803-007 : 9cm (25g)-C80





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-quality 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.



WHOLE TART



CRÈME BRULÉE MOUSSE CAKE

Bánh Crème Brûlée
BOC0803-015 : 840g
MOQ : 1 cake

Fridge
0-4°C, 4-5 hours



CHOCOLATE

Bánh tart sô cô la
BOC0803-001 : 900g
MOQ : 1 tart

Fridge
0-4°C, 3 hours



STRAWBERRY

Bánh tart dâu tây
BOC0803-005 : 1200g
MOQ : 2 tarts

Fridge
0-4°C, 8 hours



NORMANDY APPLE

Bánh tart táo
BOC0803-007 : 950g
MOQ : 1 tart

Fridge **Oven**
0-4°C, 6 hours 210°C, 15 minutes



COCONUT

Bánh tart dừa
BOC0803-011 : 1000g
MOQ : 1 tart

Fridge **Oven**
0-4°C, 6 hours 180°C, 10 minutes



BLUEBERRY

Bánh tart việt quất
BOC0803-006 : 850g
MOQ : 2 tarts

Fridge **Oven**
0-4°C, 6 hours 180°C, 10 minutes



ALMOND/WALNUT

Bánh tart hạnh nhân, hạt phỉ
BOC0803-003 : 850g
MOQ : 2 tarts

Fridge **Oven**
0-4°C, 5 hours 180°C, 15 minutes



"GRAND ARÔME" LEMON

Bánh tart chanh
BOC0803-009 : 850g
MOQ : 1 tart

Fridge **Oven**
0-4°C, 5 hours 210°C, 10 minutes



MORELLO CHERRY

Bánh tart anh đào
BOC0803-022 : 850g
MOQ : 1 tart

Fridge **Oven**
0-4°C, 4 hours 180°C, 10 minutes



PRE-CUT TART - PRECUT X 10



LEMON MERINGUE

Bánh tart chanh & meringue

BOC0803-013 : 1000g
MOQ : 2 tarts

Fridge

0-4°C, 4 hours

Oven

150°C, 20 minutes



RED FRUITS CHEESECAKE

Bánh tart phô mai quả mọng

BOC0803-004 : 860g
MOQ : 2 tarts

Fridge

0-4°C, 4 hours



CHOCOLATE

Bánh tart sô cô la

BOC0803-002 : 900g
MOQ : 1 tarts

Fridge

0-4°C, 3 hours



MANGO & PASSION FRUIT

Bánh tart xoài & chanh dây

BOC0803-010 : 850g
MOQ : 2 tarts

Fridge

0-4°C, 2.5 hours



MOIST RED FRUITS CAKE

Bánh trái cây

BOC0803-018 : 650g
MOQ : 1 cake

Fridge

0-4°C, 2.5 hours

Oven

900w, 1 minute

Room

20°C, 1 hour

GLUTEN FREE CREATIONS



GLUTEN FREE



LACTOSE FREE

Enabling everyone to enjoy classic French desserts.
Gluten free and lactose free desserts are now as good and tasty as conventional ones.



CHOCOLATE CAKE

Bánh sô cô la

BOC0803-020
8cm - 65g x 14

Microwave

20 seconds



APPLE TARTLET

Bánh tart táo

BOC0803-021
8cm - 75g x 18

Microwave

35 seconds





NEW

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.



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

CBB0803-117
(4.5cm, 18g) - 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 SWEET

Vỏ bánh tart tròn ngọt

CBB0803-005
(8cm, 35g) - C80



ROUND TART SHELL SAVORY

Vỏ bánh tart tròn mặn

CBB0803-006
(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



TART SHELLS WITH MARGARINE

NEW



MARGARINE ROUND TART SHELL SWEET

Vỏ bánh tart tròn ngọt
(4.3cm, 14g) - C200



MARGARINE ROUND TART SHELL SALTY

Vỏ bánh tart tròn mặn
(4.3cm, 14g) - C200



MARGARINE ROUND TART SHELL COCOA

Vỏ bánh tart tròn cacao
(4.3cm, 14g) - C200



MARGARINE ROUND TART SHELL MATCHA

Vỏ bánh tart tròn trà xanh
(4.3cm, 14g) - C200



MARGARINE ROUND TART SHELL SWEET

Vỏ bánh tart tròn ngọt
(8cm, 35g) - C80



MARGARINE ROUND TART SHELL SALTY

Vỏ bánh tart tròn mặn
(8cm, 35g) - C80



MARGARINE ROUND TART SHELL COCOA

Vỏ bánh tart tròn cacao
(8cm, 35g) - C80



MARGARINE ROUND TART SHELL MATCHA

Vỏ bánh tart tròn trà xanh
(8cm, 35g) - C80



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

Vị caramel
CBB0803-313 : 8g (C120)



BONBON CRISPY PRALINE

Vị bánh quy giòn
CBB0803-314 : 8g (C120)



**BONBON STRAWBERRY
CARAMEL**

Vị dâu caramel
CBB0803-315 : 8g (C120)



BONBON STAR ANIS GANACHE

Vị đại hồi
CBB0803-316 : 8g (C120)



BONBON RHUM

Vị chuối rượu rum
CBB0803-317 : 8g (C120)





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)



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)



MINI PAIN AU CHOCOLAT

Bánh sô cô la
BRI0803-130 : 25g
(225pcs/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)
BRI0803-105 : 75g
(70pcs/ctn)



MINI PAIN AUX RAISINS

Bánh Nho
BRI0803-131 : 30g
(260pcs/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)



GREEN OLIVE BREAD LENÔTRE

BRI0803-205 : 45g
(45pcs/ctn)



INDIVIDUAL RYE BREAD LENÔTRE

BRI0803-225 : 50g
(50pcs/ctn)



FIG ROLL

BRI0803-226 : 55g
(75pcs/ctn)



RUSTIC SQUARE ROLL LENÔTRE

BRI0803-203 : 40g
(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
50g (6pcs/bag)

(* Ready to Bake

Baking : approximately 7-9 min
at 190-200°C, open damper



PETIT PAIN NATURE PLAIN ROLL

Bánh mì nướng đông lạnh
40g (6pcs/bag)

(* Ready to Bake

Baking : approximately 10 min at
200°C, open damper



PLAIN HALF-BAGUETTE

Bánh mì nướng đông lạnh
140g (2pcs/bag)

(* Ready to Bake

Baking : approximately 14-16 min at 190-
200°C, open damper



MINI CROISSANT

Bánh sừng trâu mini
25g (10pcs/bag)

(* Ready to Bake

Baking : approximately 18 min at
180°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.



MACARON LENÔTRE

Bánh macaron đông lạnh

BRI0803-216 : ±12g/pc

96pcs/box

6 flavors x 8pcs/tray

(* Ready to use, just defrost

Corsican Lemon, Raspberry, Vanilla, Caramel Spread, Chocolate, Pistachio



PUFF PASTRY FINE BUTTER

300g



ONION AND CHEESE SALTED TWIST

BRI0803-137 : 90g

(70pcs/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.*

MAP OF ORIGIN



A close-up photograph of a person's hands using a fine mesh strainer to dust a drink in a coupe glass. The drink is a light-colored, frothy beverage, possibly a cocktail or beer, with a thick head of foam. The person is holding the strainer with their left hand and a small spoon with their right hand, carefully sifting a brown powder (likely cocoa or cinnamon) onto the foam. The background is dark and out of focus, showing a person's torso in a dark shirt. The entire scene is framed by a white border.

BEVERAGES



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

SPE1102-006 : C6



1L

SPE1102-001 : C12



750ML

SPE1102-004 : C12



500ML

SPE1102-003 : C24



250ML

SPE1102-002 : C24

ON THE GO



PET 1L

SPE1102-101 : C12



PET 500ML

SPE1102-102 : 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.



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.



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.



CAN 330ML



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



NEW

SANPELLEGRINO SPARKLING

Nước có ga

C8



NEW

ESSENZA LEMON &
LEMON ZEST

Nước có ga

C8



NEW

ESSENZA TANGERINE
& WILD STRAWBERRY

Nước có ga

C8



NEW

ESSENZA BLOOD ORANGE
& BLACK RASPBERRY

Nước có ga

C8



BOTTLE 200ML



ARANCIATA

Vị cam

SPE1103-002 : C24

The thirst-quenching goodness of freshly squeezed Sicilian oranges.



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.



NEW

TONIC WATER

Nước tonic

A fragrant tonic water with hints of lemon and orange peel.





100% NATURAL INGREDIENTS
MADE WITH ITALIAN LEMONS

DAL  1932

SANPELLEGRINO
ITALIAN SPARKLING DRINKS

Naturali
LIMONATA



1 CAN
CALORIES 120

SPARKLING LEMON BEVERAGE
WITH 16% LEMON JUICE FROM CONCENTRATE

330 ml

100% NATURAL INGREDIENTS
MADE WITH ITALIAN ORANGES

DAL  1932

SANPELLEGRINO
ITALIAN SPARKLING DRINKS

Naturali
ARANCIATA



1 CAN
CALORIES 130

SPARKLING ORANGE BEVERAGE
WITH 16% ORANGE JUICE FROM CONCENTRATE

330 ml

100% NATURAL INGREDIENTS
MADE WITH ITALIAN ORANGES

DAL  1932

SANPELLEGRINO
ITALIAN SPARKLING DRINKS

Naturali
ARANCIATA ROSSA



1 CAN
CALORIES 130

SPARKLING ORANGE BEVERAGE
WITH 16% ORANGE JUICE FROM CONCENTRATE

330 ml

Nutrition Facts
Per 1 can (330 ml)
Calories 120
Fat 0g
Carbohydrate 28g
Sugars 28g
Protein 0g
Sodium 0g
Potassium 0g
Calcium 0g
% Daily Value
Ingredients: orange juice, carbon dioxide, natural flavors, citric acid, potassium sorbate, sodium citrate

Nutrition Facts
Per 1 can (330 ml)
Calories 130
Fat 0g
Carbohydrate 28g
Sugars 28g
Protein 0g
Sodium 0g
Potassium 0g
Calcium 0g
% Daily Value
Ingredients: orange juice, carbon dioxide, natural flavors, citric acid, potassium sorbate, sodium citrate



CHILL KOMBUCHA



100% NATURAL KOMBUCHA FROM VIET NAM

NEW

Chill Kombucha is Vietnam's first premium craft kombucha, made with 100% natural, low calorie, and doctor-formulated ingredients sourced locally. Our women-led and women-run social enterprise takes pride in using only fresh, whole ingredients to create a delicious, guilt-free, and refreshing experience. With no artificial additives or preservatives, Chill Kombucha showcases the best of Vietnam's flavors in every bottle. Have a Chill Kombucha today!



ORIGINAL
Trà Kombucha
330ml

Light, sparkling and refreshing authentic artisanal kombucha with notes of our special citrus blend with hints of ginger. The taste in the original is deeper but light and refreshing.

Ingredients: Purified water, organic fair-trade tea, organic scoby, cane sugar, ginger, cold-pressed juice, natural sweetener.



APPLE CHAMPAGNE
Trà Kombucha vị táo
330ml

Light, sparkling and refreshing authentic artisanal kombucha with sweet notes of Fuji apples. This is go-to choice for everyday kombucha.

Ingredients: Purified water, organic fair-trade tea, organic scoby, cane sugar, ginger, cold-pressed juice, natural sweetener.



PASSION FRUIT
Trà Kombucha vị chanh dây
330ml

Bubbly and tarty authentic artisanal kombucha with a deep passionfruit kick. Not for the faint of heart, this flavor packs a punch!

Ingredients: Purified water, organic fair-trade tea, organic scoby, cane sugar, ginger, cold-pressed juice.



COPENHAGEN
SPARKLING TEA
COMPANY



SPARKLING TEA FROM DENMARK

NEW

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 low-/non-alcoholic sparkling drink based on the careful selection of exclusive tea sorts.



BLA 0% VOL SPARKLING TEA

Nước trà có ga BLA 0%
CST1103-002 : 750ml

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

LYSERØD 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

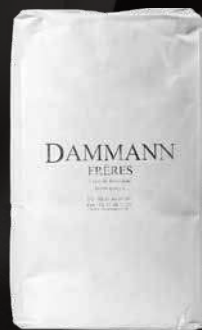


PREMIUM TEA FROM FRANCE

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.



TEA BAGS 24X2G
Túi lọc



LOOSE TEA /KG
Túi giấy



TIN 100G
Hộp thiếc

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 Loose tea
DAM0802-347 DAM0802-287/kg
(24x2g)

This tea's assertive smoky fragrance becomes milder, subtler and even delicate after infusion, perfectly reproducing the aromatic palette of traditional Lapsang Souchong in a wonderfully copper-colored tea.



CEYLON O.P. SUPERIEUR

Tea bag Loose tea
DAM0802-316 DAM0802-701
(24x2g) tin 100g

A beautifully regular leaf creating a subtly scented infusion with beautiful woody notes. Perfect tea to be enjoyed in the afternoon.



DARJEELING

Tea bag Loose tea
DAM0802-303 DAM0802-203/kg
(24x2g)

A summer Darjeeling, combining leaves from a collection of gardens. This infusion produces a well-balanced liquor with the delicate flavors of almond and ripe peach.



STRONG BREAKFAST

Tea bag Loose tea
DAM0802-302 DAM0802-230
(24x2g) /kg
DAM0802-150 DAM0802-702
(500x2g) tin 100g

A blend of Ceylon, Darjeeling and Assam teas. Enjoyed with a splash of milk, this is the perfect tonic tea to begin the day.



EARL GREY YIN ZHEN

Tea bag Loose tea
DAM0802-304 DAM0802-205
(24x2g) /kg
DAM0802-151 DAM0802-705
(500x2g) tin 100g

Timeless and just as delicious as ever, the flavor of Bergamot is combined with black tea along with distinguished silky buds and a sprinkling of flower petals to make it a feast for the eyes.



MIX QUATRE FRUITS ROUGES

Tea bag Loose tea
DAM0802-311 DAM0802-236
(24x2g) /kg
DAM0802-708
tin 100g

A blend of black teas with the delicious scents of red fruits, combining the aromas of cherry, strawberry, raspberry and red currant for an irresistibly fruity tea.



JARDIN BLEU

Tea bag Loose tea
DAM0802-312 DAM0802-218
(24x2g) /kg
DAM0802-714
tin 100g

Well balanced with a delicious fragrance, it delivers a velvety liqueur of garden fruit flavors combined with mouthwatering rhubarb, strawberry and wild strawberry.



VANILLE

Tea bag Loose tea
DAM0802-309 DAM0802-238/kg
(24x2g)

A smooth, slightly sweet tea with biscuity notes. A drop of milk produces a gourmet, velvety cup of tea.



GRAND GOUT RUSSE

Tea bag Loose tea
DAM0802-348 DAM0802-192 /kg
(24x2g)

The combination of the fresh and fruity energy of caviar lemon and the powerful fragrance of Calabrian bergamot gives this blend remarkable intensity in a new interpretation of a great Russian classic.





MELANGE ANGLAIS

Loose tea
DAM0802-206/kg

The three main tea producers of Ceylon, India and China are combined here in stunning harmony. The Chinese tea adds a touch of sweetness to this blend, meaning it can be enjoyed at any time of the day.



DARJEELING PRINTEMPS

Loose tea
DAM0802-226/kg
DAM0802-706/tin 100g

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/kg

Sprinkled with golden tips, this strong and aromatic Assam tea, served with milk, is the perfect tea to start your day energetically.



7 PARFUMS

Loose tea
DAM0802-717/tin 100g

This delicious blend of black teas includes floral and fruity flavors of orange peels scented with lemon essential oil and the aromas of bergamot, fresh fig, lotus flower and pitanga. A subtle flavored tea with incredible flavor.



CHINE YUNNAN GFOP

Loose tea
DAM0802-288/kg

From the mysterious Yunnan province, located in the South-West of China at the juncture with Laos, Vietnam and Burma, this tea offers a well-developed liquor without astringency with pleasant and lasting earthy and woody notes.



CITRONS

Loose tea
DAM0802-240/kg

A classic and harmonious blend of black tea and lemon and lime essential oils. A sprinkling of orange peels and flower petals adds the finishing touches for a pleasantly zesty cup of tea.



THE ROSE

Loose tea
DAM0802-214/kg

This flavored blend is a real treat for those who love floral notes. A hint of Bulgarian rose essential oil is added to black tea and a handful of flower petals added for visual effect to create an infusion that is full of fragrance and subtle nuance.



DARJEELING B.O.P.

Loose tea
DAM0802-291/kg

Harvested and manufactured on the Himalayan foothills, this summer tea of Darjeeling delivers a delicate and aromatic liquor. The perfect tea to be enjoyed throughout the day.



EARL GREY FLEURS

Loose tea
DAM0802-270/kg

A black tea delivering in the cup aside its own woody notes, a velvety infusion deliciously flavored with the incomparable bergamot from Calabria ; a seductive blend to savor with delight.



THE CARAMEL - TOFFEE

Tea bag Loose tea
DAM0802-315 DAM0802-221/kg
(24x2g)

A blend of black teas with tasty notes of delicious sweet treats. A rich, velvety and sweet tea.



DECAFFEINATED EARL GREY

Loose tea
DAM0802-188/kg

Black decaffeinated tea, finely flavored with bergamot from Calabria.



FLOCONS D'ÉPICES

Loose tea
DAM0802-235/kg

Blend of black teas, citrus aromas and Christmas spices (Cinnamon, nutmeg, cloves), garnished with orange peel, to be served without a doubt with small shortbread cookies.





POMME D'AMOUR

Loose tea

DAM0802-237/kg

A blend of black teas with the delicious aroma of caramelized roasted apple livened up with a hint of maraschino. The flavor of deliciously prepared stewed fruits.



PAUL & VIRGINIE

Loose tea

DAM0802-715/tin 100g

Bouquet of resolutely fruity and gourmet flavors for this blend with delicious raspberry, currant, wild strawberry, cherry, vanilla and toffee aromas. A now "classic" among the blends signed Dammann Frères.

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/kg

Green tea flavored with blood orange essential oil. A fresh and vegetal infusion with pleasantly tangy fruity notes.



VANILLE / AMANDE

Loose tea

DAM0802-284/kg

The genuine fruity notes of a green tea are here combined with the aromas of vanilla and almond to offer a delicate and tasty flavored blend.



SENCHA FUKUYU

Tea bag

DAM0802-339
(24x2g)

Loose tea

DAM0802-198/kg

The Sencha teas are appreciated in Japan for their refreshing flavor. This summer harvest offers a cup with strong vegetable and marine notes and a light astringency.



MISS DAMMANN

Tea bag

DAM0802-349
(24x2g)

Loose tea

DAM0802-191/kg

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/kg

Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flower's sweet and delicate fragrance. This is the ideal tea to drink with Chinese food.



L'ORIENTAL

Tea bag
DAM0802-306 (24x2g) *Loose tea*
DAM0802-224/kg
DAM0802-713/tin 100g

A deliciously flavored tea combining the vegetal freshness of a green tea with the fruity aromas of passion fruit, wild peach and wild strawberry. A fresh and velvety infusion.



JASMIN CHUNG HAO

Loose tea
DAM0802-228/kg
DAM0802-704/tin 100g
DAM0802-350/tin 30g

Of all the jasmine teas produced in China, Jasmín Chung Hao is one of the most delicate and fragrant. Made with a superb green tea, it produces a fresh and delicate brew. A real pleasure every time, it also goes perfectly with Chinese food.



DOLCE RIVIERA

Loose tea
DAM0802-187/kg

The earthy character of green tea and the delicate peppery flavor of basil are the dominant notes in this rustic and original blend. A hint of lime underlines its freshness while the fine and discreet presence of cinnamon brings roundness, softness and a gentle sweetness to the infusion.



EARL GREY VERT PRIMEUR

Loose tea
DAM0802-189/kg

When infused, this cru delivers a cup that is both powerful and round, in which we find the typical notes of bergamot in harmony, mixed with others that remind us of citron and lime, for a liqueur with a delicate astringency that underlines and accompanies a resolutely fruity liqueur.



GUNPOWDER

Tea bag
DAM0802-314 (24x2g) *Loose tea*
DAM0802-273/kg

Gunpowder to the Westerners, or more poetically "tea pearls" for the Chinese, is associated with mint tea preparations in Maghreb. One teaspoon of tea is used to make a pint of liquor, with the addition of a small bunch of mint and sugar to taste. Exotic...



MINTH

Tea bag
DAM0802-354(24x2g)

A green tea, mint leaves and a natural mint aroma give this very aromatic blend incredible power and freshness. An iconic welcoming tea for the Berber people, it is customary to drink three cups of this tea in a row as a sign of gratitude and politeness.



MINT GREEN TEA

Loose tea
DAM0802-354(24x2g)

In keeping with tradition, this blend combines a green tea with mint leaves. Once infused it creates a refreshing, thirst-quenching and very aromatic tea that is traditionally enjoyed very hot and very sweet.



SENCHA TENSU JAPAN

Loose tea
DAM0802-285/kg

This fine quality sencha will fully satisfy tea lovers who wish to go into depth in their knowledge of Japanese tea. A cup offering a nice balance between fresh notes and a slight astringency.



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.



MENTHE POIVREE

Tea bag

DAM0802-154
(500x2g)

Loose tea

DAM0802-211/kg

Perennial herb, peppermint has been harvested before flowering. Known for its powerful scent (menthol), its refreshing infusion is appreciated by many.



FRUITS ROUGES

Tea bag

DAM0802-333
(25x2g)

Loose tea

DAM0802-274 /kg

Sweet, rounded and fruity all at once, this mix deliciously combines the flavors of strawberry and raspberry with that of a mouth-watering chewy cookie. Children love it, and adults never turn it down!



VERBENA

Tea bag

DAM0802-340
(24x2g)

Loose tea

DAM0802-212/kg

Who does not know his extraordinary taste! The verbena is perennial plant harvested after flowering, offering a cup with sweet and slightly lemony notes. Its flavor, extremely fruity gives a refreshing and deliciously scented cup.



CAMOMILLE

Tea bag

DAM0802-301
(24x1g)

Loose tea

DAM0802-257/400g

A hardy plant grown widely in Eastern Europe and harvested between May and July. Its bright yellow infusion reveals sweet, fruity flavors with notes of pineapple.



CITRUS

Tea bag

DAM0802-346
(24x2g)

Loose tea

DAM0802-264/kg

Here the South African plant rooibos mingles with the acidulous flavor of citrus fruits. Both mild and lively, containing no theine, it is an ideal drink for children or at bedtime.



VANILLE

Tea bag

DAM0802-345
(24x2g)

Loose tea

DAM0802-265/kg

Vanilla's sweet flavors are combined with the gently honeyed and smooth liquor of rooibos in a medium-sweet, full-bodied tea. A real treat!



CARCADET FRAGOLA

Loose tea

DAM0802-193 /kg

Blend of hibiscus flowers, rosehip peels, dried apple pieces, deliciously perfumed with rhubarb, wild strawberry and strawberry flavors.



CARCADET PROVENCE

Loose tea

DAM0802-294 /kg

Blend of hibiscus flowers, apple pieces, rosehip peels and orange peels deliciously flavored with peach and apricot flavors.



HAPPY DREAMS

Loose tea

DAM0802-184/kg

Lemongrass, star anise and rosehip make for a bold combination here in an infusion with fresh, lively and fruity flavors of lemon and clementine. Combining with a gently woody note of vanilla, this infusion delivers a warm and deliciously sweet beverage that brings to mind boiled candies.



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/kg

This fresh and delicate blend combines the velvety vegetal notes of a great green Oolong with notes of rose, apricot and passion fruit. Vegetal, floral and fruity aromas alternate smoothly in a subtle and harmonious infusion.



OSMANTHE D'OR

Loose tea
DAM0802-252 /kg

A lightly fermented oolong from the Fujian province, whose leaves are harvested from the renowned Huang Dan bush and crafted into the form of pearls. The taste of the liquor is light, with an osmanthus-like aroma giving way to a lingering woody finish.



ORIGINAL PU-ERH

Loose tea
DAM0802-190/kg

A Pu Erh with small twisted leaves. The liquor suggest note of undergrowth and chimney smoke. A great accompaniment to reach meats and chocolate or caramel desserts.



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 CARAMEL AU BEURRE

Loose tea
DAM0802-729/tin 100g

This oolong tea's naturally velvety notes blend with the sweet-salty flavors of caramel. Enjoy a deliciously gourmet cup of this beautifully balanced blend of green and candy notes.



JARDIN DU LUXEMBOURG

Loose tea
DAM0802-728/tin 100g

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.



HUANG CHA

Loose tea
DAM0802-183/kg

This beautiful yellow tea with large twisted leaves was harvested in Pu Erh region (more known for its dark tea production). It offers a liquor with powerful fruity and flowery notes which remind of the famous Darjeeling.



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.





NEW

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.





CHOCOLATE SYRUP

Xi rô vị sô cô la
RIO0708-009 : 0.7l



CARAMEL SYRUP

Xi rô vị caramel
RIO0708-001 : 0.7l



VANILLA SYRUP

Xi rô vị vani
RIO0708-002 : 0.7l



GRENADINE SYRUP

Xi rô vị lựu
RIO0708-010 : 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



COCONUT SYRUP

Xi rô vị dừa
RIO0708-011 : 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



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





CRANBERRY SYRUP

Xi rô vị nam việt quất

0.7l



ELDER FLOWER SYRUP

Xi rô vị hoa côm cháy

0.7l



GINGER SYRUP

Xi rô vị gừng

0.7l



SALTED CARAMEL SYRUP

Xi rô vị caramel

0.7l



GREEN BANANA SYRUP

Xi rô vị chuối xanh

0.7l



RASPBERRY SYRUP

Xi rô vị mâm xôi

0.7l



ALMOND SYRUP

Xi rô vị hạnh nhân

0.7l



WATERMELON SYRUP

Xi rô vị dưa hấu

0.7l



LEMONADE SYRUP

Xi rô vị chanh vàng

0.7l



MELON SYRUP

Xi rô vị dưa lưới

0.7l



MOJITO SYRUP

Xi rô vị mojito

0.7l



PINK GRAPEFRUIT SYRUP

Xi rô vị bưởi hồng

0.7l



PEAR SYRUP

Xi rô vị lê

0.7l



PINEAPPLE SYRUP

Xi rô vị quả dứa

0.7l



HAZELNUT SYRUP

Xi rô vị hạt phi

0.7l



CANE SUGAR SYRUP

Xi rô vị đường mía

0.7l

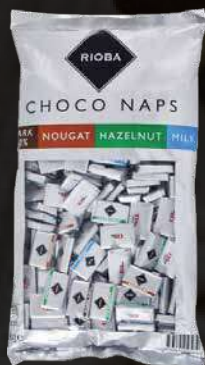




PREMIUM BISCUITS & NAPS

NEW

The brand's products are boldly flavored with caramel, coffee and butter. The small biscuits and naps are the most suitable snacks for a tea break, the sweetness and bitterness of dark chocolate and coffee when combined with a cup of coffee or tea will bring a feeling of relaxation and comfort.



CHOCO NAPS
Kẹo sô cô la
RIO0805-001 : 1kg



COFFEE NAPS
Kẹo cà phê
RIO0805-002 : 1kg



BISCUITS CARAMEL
Bánh quy vị caramel
PTP0803-001 : 1.2kg



BISCUITS THANK YOU
Bánh quy
PTP0803-002 : 1.2kg

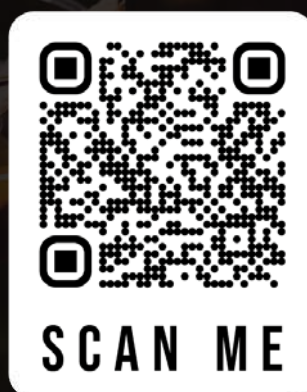




PUREE & SYRUP

FROM ITALY

Mixer® puree mixes are fruit preparations for professional use containing the equivalent of 100% fruit purees cropped and concentrated right at the moment of perfect ripeness. They can be used to boost and balance the flavours of fresh fruits when mixed. They can also be used as a quality alternative when fresh fruits are not available. Because of its ideal thickness and premium quality, Mixer® purees are considered to be the best alternative to fresh fruits for the preparation of cocktails, smoothies or slushes to hot drinks and desserts.



CONCENTRATED FRUIT PUREE (100% FRUIT)



LYCHEE

Vải
MIX0708-018 : 1l

Origin
Vietnam



YUZU

Thanh yên
MIX0708-020 : 1l

Origin
South Korea



COCONUT

Dừa
MIX0708-019 : 1l

Origin
Sri Lanka



RASPBERRY

Phúc bồn tử
MIX0708-009 : 1l

Origin
Poland



CHERRY

Anh đào
MIX0708-011 : 1l

Origin
Poland



BLUEBERRY

Việt quất
MIX0708-015 : 1l

Origin
Europe



KIWI

Kiwi
MIX0708-003 : 1l

Origin
Italy



MELON

Dưa lưới vàng
MIX0708-004 : 1l

Origin
Extra European



DRAGON FUSION

Thanh long
MIX0708-025 : 1l

Origin
Vietnam



GREEN APPLE

Táo xanh
MIX0708-007 : 1l

Origin
Italy



MARACUJA

Chanh dây Nam Mỹ
MIX0708-006 : 1l

Origin
Ecuador



PEACH

Đào
MIX0708-002 : 1l

Origin
Italy





STRAWBERRY

Dâu

Origin

MIX0708-001 : 1l

Spain/Italy



MANGO

Xoài Ấn Độ

Origin

MIX0708-010 : 1l

India



LIME

Chanh

Origin

MIX0708-012 : 1l

Mexico



FOREST FRUIT

Trái cây rừng

Origin

MIX0708-008 : 1l

Europe



SYRUP & MIXOLOGY SYRUP



PINK GRAPEFRUIT

Bưởi hồng

MIX0708-509 : 0.75l



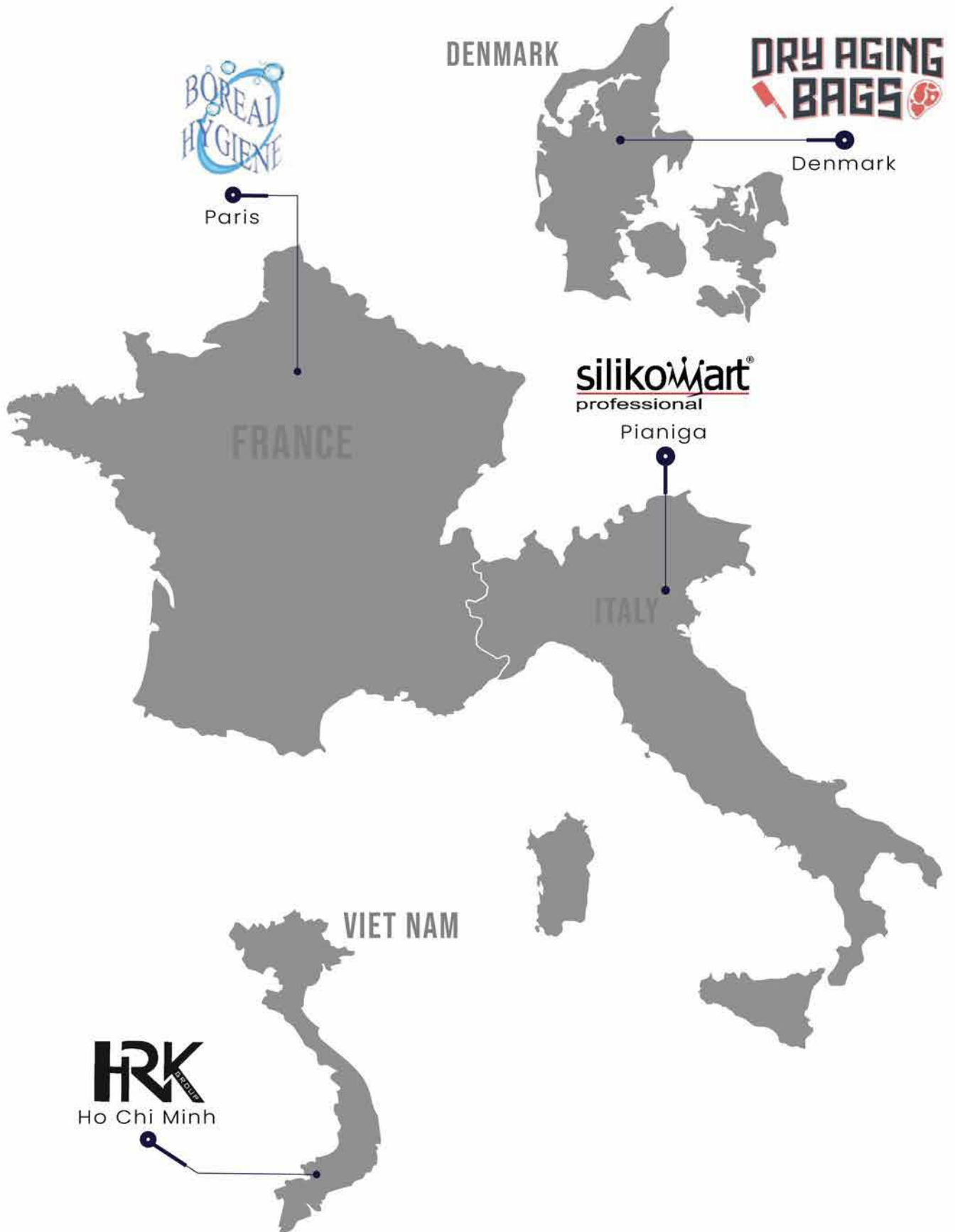
ELDERFLOWER

Hoa cơm cháy

MIX0708-501 : 1l



MAP OF ORIGIN





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



STONE 85

SIL0606-008
Size: Ø65mm h 30mm
Volume: 8 x 85ml



GLOBE 26

SIL0606-009
Size: Ø45mm h 20mm
Volume: 15 x 11



BLOOM 120

SIL0606-010
Size: Ø68mm h 52mm
Volume: 6 x 120ml





TRUFFLES 120

SIL0606-015
Size: Ø62mm h 52mm
Volume: 8 x 120ml



CLOUD 1600

SIL0606-012
Size: 200mm x 200mm h 55mm
Volume: 1600ml



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



LIMONE & LIME 120

SIL0606-021
Size: 88mm x 61mm h 44mm
Volume: 4 x 120ml



MELA CILIEGIA & PESCA 115

SIL0606-022
Size: Ø60mm 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





DRY AGING
BAGS

DRY AGING BAG

We are a certified team of credible food technologists that are committed to making sure you get chef-standard perfection from your meat. We understand the indescribable satisfaction that you can derive from a properly aged meat, hence our unrelenting effort to ensure that we offer you the best both in the quality of our dry aging bags and our delivery services. With our unique breathable membrane DryAgingBags™, we offer you the easiest, affordable and most effective method to condition your beef for that awesome juiciness, and step up your culinary expertise in the comfort of your home.



LARGE DRY AGING BAGS

Túi bảo quản

DAB0606-001 : 250mm x 500mm 3pcs/pack
DAB0606-002 : 250mm x 500mm 12pcs/pack
DAB0606-003 : 300mm x 600mm 3pcs/pack
DAB0606-004 : 300mm x 600mm 30pcs/pack





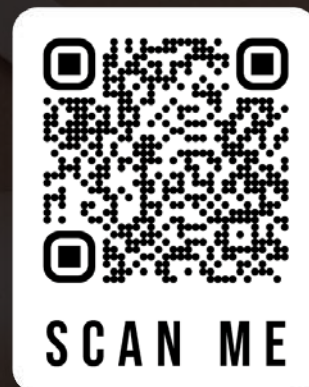
ECO-FRIENDLY PACKAGING

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.





CUSTOMIZATION ON DEMAND

PAPER SOUP TUBS & PAPER POTS



PAPER SOUP TUBS
240ML

Hộp đựng súp

HRK0608-134 500 pcs/ctn
HRK0608-135 500 pcs/ctn

PAPER SOUP TUBS
350ML

Hộp đựng súp

HRK0608-132 500 pcs/ctn
HRK0608-133 500 pcs/ctn

PAPER SOUP TUBS
500ML

Hộp đựng súp

HRK0608-130 500 pcs/ctn
HRK0608-131 500 pcs/ctn

PAPER SOUP TUBS
780ML

Hộp đựng súp

HRK0608-128 500 pcs/ctn
HRK0608-129 500 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
 300pcs/ctn



KRAFT BOX STAR TOP 1400ML
 Hộp giấy nắp ngôi sao
 HRK0608-152
 200pcs/ctn

Top	Bottom	Height
170 x 120	150 x 100	45



KRAFT BOX STAR TOP 2000ML
 Hộp giấy nắp ngôi sao
 HRK0608-153
 200pcs/ctn

Top	Bottom	Height
225 x 160	200 x 140	65



KRAFT BOX FLAT TOP 750ML
 Hộp giấy đựng thức ăn
 HRK0608-127
 300pcs/ctn

Top	Bottom	Height
170 x 120	150 x 100	45

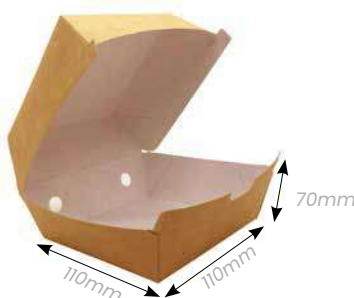


KRAFT BOX FLAT TOP 1200ML
 Hộp giấy đựng thức ăn
 HRK0608-126
 300pcs/ctn

Top	Bottom	Height
200 x 140	180 x 120	50



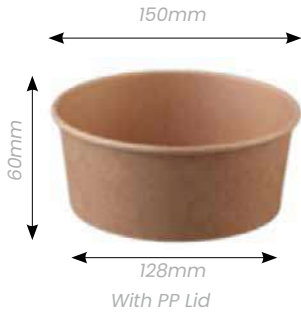
KRAFT LUNCH BOX
 Hộp giấy đựng thức ăn
 HRK0608-138
 250pcs/ctn



BURGER BOX 450ML
 Hộp đựng bánh burger
 HRK0608-136
 660pcs/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

LID

HRK0608-141: PET Lid
300pcs/ctn

HRK0608-146: PP Lid
300pcs/ctn

HRK0608-147: Paper Lid
300pcs/ctn



KRAFT SALAD BOWL 1000ML WITH LID (PET, PP OR PAPER)

Tô giấy đựng salad có nắp

HRK0608-140
300pcs/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

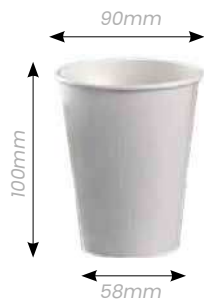


PAPER CUPS WITH LID



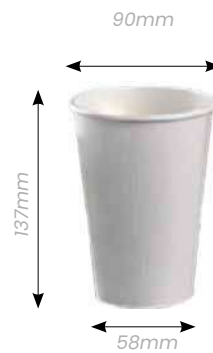
PAPER SAUCE CUP 120ML

Ly giấy đựng sốt
HRK0608-150
2000 pcs/ctn



SINGLE WALL PAPER CUP 350ML

Ly giấy 1 lớp
HRK0608-125
1000pcs/ctn



SINGLE WALL PAPER CUP 475ML

Ly giấy 1 lớp
HRK0608-124
1000 pcs/ctn



SINGLE WALL PAPER CUP 350ML

Ly giấy 1 lớp

HRK0608-125 1000pcs/ctn
HRK0608-118: Lid 1000pcs/ctn



SINGLE WALL PAPER CUP 475ML

Ly giấy 1 lớp

HRK0608-124 1000pcs/ctn
HRK0608-118: Lid 1000pcs/ctn



PLASTIC LID FOR COLD DRINK

Nắp nhựa đậy thức uống lạnh
HRK0608-120 : Ø90
2000pcs/ctn



PLASTIC LID WITH BUTTON

Nắp nhựa đậy thức uống nóng
HRK0608-119 : Ø80
1000pcs/ctn



PLASTIC LID WITH BUTTON

Nắp nhựa đậy thức uống nóng
HRK0608-118 : Ø90
1000pcs/ctn



PAPER CUPS WITH BAGASSE LID



KRAFT RIPPLE PAPER 240ML

Ly giấy kraft
HRK0608-123
500pcs/ctn



KRAFT RIPPLE PAPER 350ML

Ly giấy kraft
HRK0608-122
500pcs/ctn



KRAFT RIPPLE PAPER 475ML

Ly giấy kraft
HRK0608-121
Ø90 / Ø59 x 137



BAGASSE LID

Nắp bã mía
1000 lids/carton
50pcs/bag
20bag per box



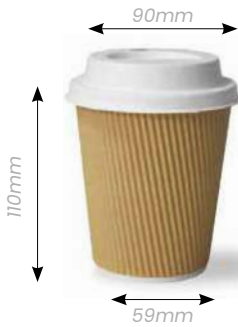
BAGASSE LID

Nắp bã mía
1000 lids/carton
50pcs/bag
20bag per box



KRAFT RIPPLE PAPER CUP (WITH BAGASSE LID)

HRK0608-123 500pcs/ctn
Bagasse Lid 1000pcs/ctn



KRAFT RIPPLE PAPER CUP (WITH BAGASSE LID)

HRK0608-122 500pcs/ctn
Bagasse Lid 1000pcs/ctn



KRAFT RIPPLE PAPER CUP (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 350ml
HRK0608-119 HRK0608-119 HRK0608-118
HRK0608-123 HRK0608-122 HRK0608-121

**100% BLEACHED SUGAR CANE FIBER 0% PLASTIC
HOME COMPOSTABLE**



FIBER BOWL 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

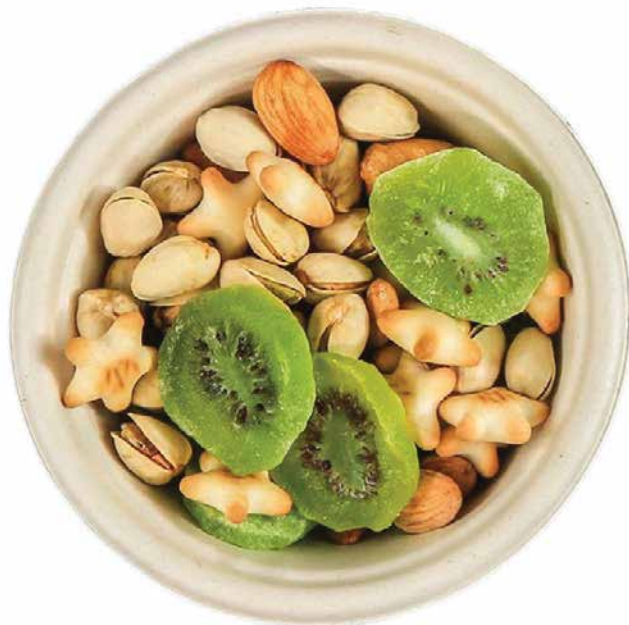


ROUND BOWL 1550ML WITH LID

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



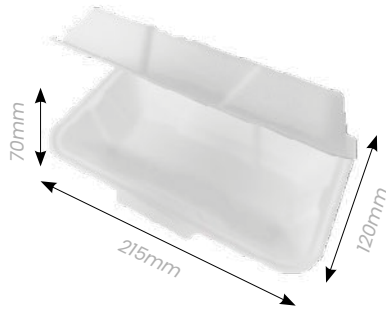
NATURAL FIBER CLAMSHELL BOXES



RECTANGLE 450ML

Hộp đựng thức ăn

HRK0608-111
500pcs/ctn



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



4 COMPARTMENTS 1200ML

Hộp đựng thức ăn 4 ngăn

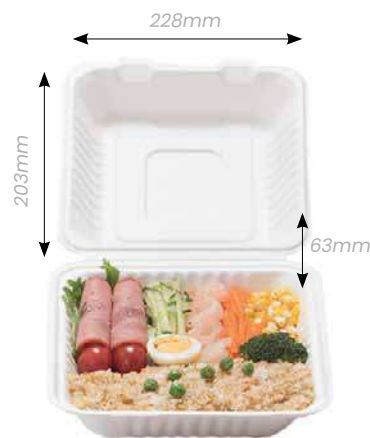
HRK0608-107
200pcs/ctn



RECTANGLE 900ML

Hộp đựng thức ăn

HRK0608-167
200pcs/ctn



SQUARE 900ML

Hộp đựng thức ăn vuông

HRK0608-110
200pcs/ctn



SQUARE 3 COMPARTMENTS 850ML

Hộp đựng thức ăn vuông 3 ngăn

HRK0608-109
200pcs/ctn



FIBER TRAYS



DEEP SALAD BOWL 650ML WITH FIBER LID

Hộp đựng salad có nắp

HRK0608-179 500pcs/ctn HRK0608-180: Lid 500pcs/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



NATURAL FIBER TRAYS 900ML WITH PET LID

Hộp đựng salad có nắp

WOOD TOOLS & STRAWS



NATURAL WOOD FORK

Nĩa gỗ

HRK0608-116 : 165mm
5000pcs/ctn



NATURAL WOOD KNIFE

Dao gỗ

HRK0608-117 : 165mm
5000pcs/ctn



NATURAL WOOD SPOON

Thìa gỗ

HRK0608-115 : 165mm
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



HAPPY TURTLE RICE STRAWS 0% PLASTIC

Ống hút gạo

HRK0608-112 : Ø8 x 220mm
0% Plastic classic wrapped
2400pcs/ctn

HRK0608-156 : Ø8 x 220mm
0% Plastic classic wrapped
2000pcs/ctn



PLASTIC SAUCE CUP 60ML

Hộp đựng sốt nhựa

HRK0608-158
2400pcs/ctn

BIODEGRADABLE BAGS

IBAG BIO

25% CASSAVA STARCH
100% BIODEGRADABLE
NO MICRO PE, NO CHEMICAL RESIDUE



30% BIOBASED & 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)



30% BIOBASED & BIODEGRADABLE D-CUT BAG

Túi phân hủy sinh học

HRK0608-170 : M 260 + 110 x 365
32micron (+/- 121 bags/kg)
10kg



30% BIOBASED & BIODEGRADABLE DRINK TAKE AWAY BAG

Túi đựng thức uống phân hủy sinh học

HRK0608-172 : 130 x 250 50 micron
(+/- 495bags/kg)
5kg



30% BIOBASED 100% RECYCLED BIODEGRADABLE GARBAGE ROLL

Túi đựng rác tái chế cỡ nhỏ

HRK0608-173 : 35L
440 x 560 40micron (+/- 50 bags/kg)
20kg

HRK0608-174 : 55L
520 x 650 40 micron (+/- 37 bags/kg)
20kg



30% BIOBASED 100% RECYCLED BIODEGRADABLE GARBAGE

Túi đựng rác tái chế cỡ lớn

HRK0608-175 : 100L
600 x 900 50 micron (+/- 19 bags/kg)
20kg

HRK0608-176 : 280L
900 x 1200 50 micron (+/- 9 bags/kg)
20kg





SLOW COOK VACUUM BAGS

Boreal Hygiene is a distribution company of products, small materials and equipment for hotels, restaurants and public and private communities. The company is based in Blanc Mesnil, in the Paris region. Its specialty is also water treatment, as well as the maintenance and monitoring of equipment. The company's logistical capacity (large stock) allows us to offer a wider range of items to professionals: hygiene equipment, cleaning products, single-use items. And also to avoid unnecessary and costly storage for our customers.



RETRACTABLE SOUS VIDE
COOKING BAG

Túi Sous vide

BOH0606-001 : 30cm - 40cm



Classic Fine Foods Around the World



COMPANY PROFILE

- FOIE GRAS
- COLD CUTS
- PREMIUM MEAT
- POULTRY
- SEAFOOD
- OYSTER
- CAVIAR
- CHEESE
- BUTTER
- CREAM
- MILK, YOGURT
- TRUFFLE
- SPICES
- OIL
- CONDIMENT
- MUSHROOM
- DRY FRUIT
- FROZEN VEGETABLE
- PASTRY INGREDIENTS
- CHOCOLATE
- BEVERAGE
- TEA

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.

www.classicfinefoods-vn.com

HO CHI MINH OFFICE

Lot Vb.17b-19-21a, Street 22A, Tan Thuan EPZ,
Tan Thuan Dong Ward, District 7
Tel: (84.28) 3740 7104 / 05
customerservice@classicfinefoods.com.vn

HA NOI OFFICE

1 Alley 196 Nguyen Son Street, Bo De Ward,
Long Bien District
Tel: (84.24) 3873 6079/80
hanoisales@classicfinefoods.com.vn

DA NANG OFFICE

C4-6 Tran Nhan Tong Street,
Tho Quang Ward, Son Tra District
Tel: (84.238) 3873 664/665/666
danangsales@classicfinefoods.com.vn

PHU QUOC OFFICE

128 Tran Hung Dao Street, Duong Dong,
Phu Quoc, Kien Giang, Vietnam
Tel: (84) 9934 000 65
phuquoc.deli@classicfinefoods.com.vn