



CLASSIC

FINE FOODS



COLLECTION 2024-2025



CLASSIC

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COLLECTION
2024 - 2025

Dear Valued Customer,

We are thrilled to present the latest edition of the Classic Fine Foods Vietnam Catalogue for 2024-2025!

This is more than just a catalogue, it's your culinary partner!

Before we introduce our culinary symphony - the new Classic Fine Foods Vietnam catalogue - let's celebrate some exciting news first:

- **Our online ordering platform (www.classicfinefoods-vn.com)** is currently in official operation and gaining momentum for its efficiency for the both of us.
- **Our newly established Nha Trang branch** is up and running and going from strength to strength!
- **Classic Fine Foods Vietnam has partnered with the prestigious Michelin awards** program both for awards ceremony and for delivering the prized awards.
- **Introducing Our Vision, Mission & Values.** After thoughtful deliberation, we have defined our core beliefs and aspirations. They have always been with us but now we are excited to unveil them with you, as they encapsulate our commitment to growth, consistency and excellence.

Whether you're a Michelin-starred maestro or an aspiring home cook, your culinary journey starts with the right ingredients. As a part of Metro Group's food specialists, we - Classic Fine Foods, are obsessed with sourcing the best the world has to offer, constantly updating our portfolio to keep your creativity fueled.

With our presence spanning across eleven countries in Europe, the Middle East, and Asia, Classic Fine Foods Vietnam established in 2005 as your reliable companion in the world of culinary exploration. From everyday essentials to extraordinary revelations, we are committed to providing you with a trusted partnership that ignites your passion for food.

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

NEW BRANDS

- **Alain Milliat:** Artisanal jams from Drôme, France. The brand is known for sourcing fresh, seasonal fruits and using traditional production methods.
- **Beillevaire:** French butter made with cream from grass-fed cows in Charente-Maritime.
- **Castillo de Canena:** Embracing a 1780 legacy of olive tree cultivation, tradition, sustainability, innovation, and excellence.
- **Caramel D'Isigny:** Exquisite caramel products, handcrafted heritage from France. Perfect for pastry chefs and retailers.
- **Darégal:** A fine French brand with groundbreaking high quality IQF culinary herbs.
- **Juicy V:** All-natural juice, pasteurised with German technology, bursting with fresh flavour, essential vitamins, and a high-profit mixing ratio.
- **JC David:** French brand specialising in high-quality smoked fish and seafood products..
- **Kojavm:** Discover an abundant selection of fresh vegetables sourced from diverse countries and readily available in Vietnam.
- **Kokiriki:** A French brand that excels in creating plant-based culinary delights.
- **La Prudencia:** Exclusive assortment of hams and cold cuts from Spain.
- **Mach Gia Kim:** Savour the purest taste of Vietnamese honey expressions.
- **Minoterie Girardeau:** Artisanal French flour variations for all forms of baking.
- **Heritage by Polmard:** Mouthwatering veal and beef with a unique, subtle, and luxurious flavour profile.
- **Queen Hokkaido:** Queen Hokkaido, meticulously cultivated Japanese cherry tomatoes from Frutica seeds

- **Rustichella d'Abruzzo:** Rustichella d'Abruzzo has been producing high-quality pasta and associated condiments since 1924.
- **Swiss Yoghurt:** Yogurt drink made with a unique recipe from Switzerland, combines premium fresh milk from Switzerland's Emmi
- **San Cassiano:** San Cassiano produces high quality condiment & jams with carefully selected Italian ingredients
- **Seaspimex:** Premium canned blue crab meat.
- **Tasmanian Quality Meats:** the finest grass-fed meat from Lamb of Tasmania, Australia bred by exceptional farmers.

NEW PRODUCT ARRIVALS

We proudly present a dazzling array of new arrivals guaranteed to impress your patrons:

- **Meat:** French beef, veal and a wider availability of additional grass-fed lamb and beef from Australia.
- **Seafood:** Smoked seafood from JC David in France, more unique seafood from Japan plus an extended high end seafood range from Kaviari.
- **Cold cuts:** An assortment of hams and cold cuts from La Prudencia in Spain, Salami from our well established Levoni out of Italy and an even further extended range from Dalat Deli from right here in Vietnam.
- **Dairy:** French AOP cheese offering the best value for money on the market from La Maison du Fromage, Swiss Yogurt produced in Vietnam and more regional specialty cheese from Olmeda Origenes in Spain.
- **Vegetables & Plant-based:** Kokiriki's innovative creations, Kojavm's diverse consistent global but local vegetables, Queen Hokkaido's cherry tomatoes, and Darégal's premium frozen herbs.
- **Condiments:** Jams and condiments from San Cassiano in Italy, Olive oil from Castillo de Canena in Spain and renowned artisanal jams from Alain Milliat. Heralded, specialty-flavored Arbequina olive oil by Castillo de Canena from Spain.
- **Pastry:** A range of century old handmade caramel products from D'Isigny, even more choices of French cookies by Le Mere Poulard, and further specialised baking ingredients from France - courtesy of Louis Francois. In addition enhanced expressions of chocolate from Valrhona even including vegan.
- **Beverages:** Natural local juice (pasteurised) made with German know-how and technology, meticulously crafted Kombucha, made in Saigon by ladies with love and an extended range of Rioba Syrups for a plethora of applications. Two more locally crafted brands 1 being individually packaged and ready to blend smoothie mixes and the other a reputable coffee brand quickly climbing the ranks for its exquisite taste and packaging.

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

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

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

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



Culinary Regards,
Laurent Mouric
General Manager

Kính gửi quý khách hàng,

Thay mặt Classic Fine Foods Việt Nam, chúng tôi hân hạnh giới thiệu ấn phẩm Catalogue mới 2024-2025:

Phiên bản mới của Catalogue Classic Fine Foods 2024-2025 đã chính thức ra mắt, hứa hẹn sẽ là người bạn đồng hành không thể thiếu trong hành trình ẩm thực của Quý khách hàng. Trước khi đi vào giới thiệu về Classic Fine Foods và ấn phẩm mới, chúng tôi xin chia sẻ những tin tức cập nhật mới nhất:

Trước khi đi vào giới thiệu về Classic Fine Foods và ấn phẩm mới, chúng tôi xin chia sẻ những tin tức cập nhật mới nhất:

- **Ứng dụng App & trang web B2B** (www.classicfinefoods.vn.com) của chúng tôi đang hoạt động ổn định. Cho đến nay, đã nhận được những phản hồi tích cực từ Quý khách hàng thân thiết.
- **Chi nhánh Nha Trang mới** của Classic Fine Foods đã chính thức đi vào hoạt động, sẵn sàng phục vụ khách hàng tại địa phương.
- **Classic Fine Foods Việt Nam đã hợp tác với chương trình Giải thưởng Michelin** danh giá trong năm 2023 và trực tiếp trao giải thưởng đến tay cho các nhà hàng xứng đáng đạt giải.
- **Classic Fine Foods ra mắt Tầm nhìn, Sứ mệnh & Giá trị cốt lõi:** Sau khi cân nhắc kỹ lưỡng, chúng tôi đã công bố tầm nhìn, sứ mệnh và các giá trị của mình. Những điều đó luôn song hành cùng chúng tôi, Classic Fine Foods rất hân hạnh được chia sẻ chúng với Quý Khách, vì chúng thể hiện cam kết của chúng tôi đối với sự phát triển, tính nhất quán và làm việc hướng đến những kết quả xuất sắc nhất."

Bất kể bạn là nhà sáng tạo ẩm thực danh giá với ngôi sao Michelin hay đơn thuần là người đam mê ẩm thực tại gia, hành trình ẩm thực của bạn đều bắt đầu từ những nguyên liệu. Là một phần trong đội ngũ chuyên gia thực phẩm thuộc tập đoàn Metro Group, chúng tôi - Classic Fine Foods Việt Nam, luôn khao khát tìm kiếm những sản phẩm tốt nhất trên thế giới, không ngừng cập nhật danh mục nguyên liệu để nuôi dưỡng nguồn cảm hứng sáng tạo của các Quý Khách Hàng.

Với sự hiện diện trải dài khắp mười một quốc gia thuộc Châu u, Trung Đông và Châu Á, Classic Fine Foods Việt Nam ra đời vào năm 2005, trở thành người bạn đồng hành đáng tin cậy trong hành trình khám phá ẩm thực của Quý Khách Hàng. Từ những nguyên liệu cần thiết hàng ngày đến những nguyên liệu đột phá mới lạ, chúng tôi cam kết mang đến cho Quý Khách những giải pháp và nguyên liệu tốt nhất, chấp cánh đam mê ẩm thực bay cao.

Trong phiên bản Catalogue mới này, chúng tôi một lần nữa hân hạnh giới thiệu những cải tiến trong danh mục sản phẩm, mang đến cho Quý khách những lựa chọn phong phú và chất lượng hơn. Sau đây là một số điểm nhấn đáng chú ý:

THƯƠNG HIỆU MỚI

- **Alain Milliat:** Mứt thủ công từ vùng Drôme, Pháp từ các loại trái cây tươi theo mùa.
- **Beillevaire:** Bơ Pháp làm từ kem sữa của bò ăn cỏ vùng Charente-Maritime
- **Castillo de Canena:** Sản xuất những sản phẩm từ trái ô liu từ năm 1780.
- **Caramel D'Isigny:** Các sản phẩm kẹo caramel, được làm thủ công tại Pháp với những nguyên liệu hảo hạng.
- **Darégal:** Thương hiệu Pháp sản xuất các loại thảo mộc sử dụng công nghệ IQF, dùng cho ẩm thực cao cấp.
- **Juicy V:** Nước ép hoàn toàn tự nhiên, thanh trùng theo công nghệ Đức, hương vị tươi ngon, giữ lại các vitamin thiết yếu với tỷ lệ pha siêu lợi nhuận.
- **JC David:** Thương hiệu Pháp chuyên về các sản phẩm cá và hải sản hun khói chất lượng cao
- **Kojavm:** Các loại rau tươi nhập khẩu từ các quốc gia khác nhau.
- **Kokiriki:** Thương hiệu đến từ Pháp chuyên các sản phẩm thuần chay.

- **La Prudencia:** Các loại ham và thịt muối đến từ Tây Ban Nha
- **Mach Gia Kim:** Mật ong Việt Nam chất lượng cao.
- **Polmard:** Các sản phẩm thịt bê cao cấp với hương vị độc đáo & tinh tế.
- **Queen Hokkaido:** Cà chua nữ hoàng vùng Hokkaido, cà chua ngọt Nhật Bản được trồng từ hạt giống Nhật Frutica.
- **Rustichella d'Abruzzo:** thương hiệu sản xuất các loại pasta Ý thủ công thượng hạng từ năm 1924.
- **Swiss Yoghurt:** Sữa chua uống theo công thức độc đáo đến từ Thụy Sĩ, kết hợp sữa tươi Emmi thượng hạng Emmi, Thụy Sĩ.
- **San Cassiano:** San Cassiano sản xuất các loại thực phẩm khô và mứt chất lượng cao với nguyên liệu Ý được lựa chọn tỉ mỉ.
- **Seaspimex:** Thịt ghe xanh thanh trùng đóng lon.
- **Tasmanian Quality Meats:** loại thịt cừu ăn cỏ ngon nhất từ vùng Tasmania, Úc được sản xuất bởi những người nông dân chuyên nghiệp.

SẢN PHẨM MỚI

Classic Fine Foods hân hạnh mang đến một loạt danh mục sản phẩm mới đa dạng, giúp Quý Khách thỏa sức sáng tạo:

- **Thịt:** Thịt bò và thịt bê Pháp thương hiệu Polmard, các sản phẩm thịt cừu ăn cỏ từ Úc...
- **Hải sản:** Cá và hải sản hun khói của Pháp - JC David, hầu hết từ thương hiệu Cadoret, Pháp, thịt ghe xanh đóng lon Seaspimex ở Việt Nam và nhiều loại hải sản của Pháp - Kaviarí...
- **Thịt muối:** Các loại thịt muối từ La Prudencia ở Tây Ban Nha, salami Ý thương hiệu Levoni và thêm các sản phẩm thịt nguội & thịt muối địa phương từ Dalat Deli...
- **Các sản phẩm phô mai, bơ sữa:** Phô mai Pháp truyền thống phân hạng AOP của La Maison du Fromage và các loại phô mai mới khác, bơ Beillevaire từ Pháp, Sữa chua uống công thức Thụy Sĩ từ Việt Nam và các loại phô mai đặc sản của Olmeda Origenes...
- **Rau & các sản phẩm thuần chay:** Bộ sưu tập sản phẩm thuần chay Pháp - Kokiriki, các loại rau nhập khẩu đa dạng của Kojavm, cà chua ngọt của Queen Hokkaido và các loại thảo mộc đông lạnh cao cấp của Darégal...
- **Thực phẩm khô & gia vị:** Mứt và gia vị từ San Cassiano, Ý, dầu ô liu từ Castillo de Canena, Tây Ban Nha, mứt thủ công Alain Milliat. Dầu ô liu Arbequina của Castillo de Canena từ Tây Ban Nha.
- **Bánh ngọt:** Các sản phẩm caramel từ Caramel D'Isigny, bộ sưu tập bánh quy bơ Pháp La Mere Poulard, nguyên liệu chuyên dụng cho bánh từ Pháp - Louis Francois và socola thuần chay của Valrhona...
- **Thức uống:** Nước trái cây tự nhiên (thanh trùng) theo công nghệ Đức Juicy V được làm từ trái cây các vùng trồng chất lượng tại địa phương, trà Kombucha được sản xuất thủ công tại Sài Gòn với công thức từ y sĩ, nhiều loại xi-rô chuyên dụng cho pha chế chuyên nghiệp thương hiệu Rioba...

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

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

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

Cùng chúc mừng một năm nữa cho sự cộng tác của chúng ta với nhiều tuyệt tác ẩm thực và sáng tạo bất tận! Đội ngũ của chúng tôi vô cùng hân hoan, sẵn sàng cho những cuộc hành trình mới và cùng Quý Khách chinh phục những đỉnh cao hương vị.

Đón chờ một tương lai thành công với vô vàn cơ hội!

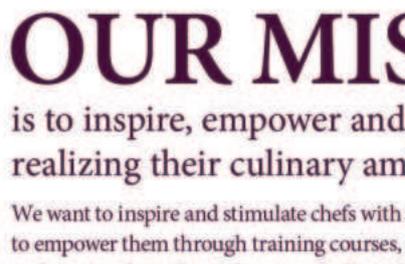
More than just ingredients, we, Classic Fine Foods, define our purpose through our official Vision, Mission & Values, setting a new standard for amazing food and exceptional service.

OUR VISION



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

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



OUR MISSION



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

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



OUR VALUES



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

<p>We are EXCELLENCE</p>	<p>We are CUSTOMER CENTRICITY</p>	<p>We are RESPONSIBILITY</p>
<p>We are PASSION</p>	<p>We are ENTREPRENEURSHIP</p>	<p>We are ONE CFF</p>



EXCELLENCE

An unwavering commitment to attain the highest standards.

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



CUSTOMER CENTRICITY

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

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



RESPONSIBILITY

Striving to make a difference for a better future.

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



PASSION

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

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



ENTREPRENEURSHIP

Guided by curiosity and thriving for continuous innovation.

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



ONE CFF

The feeling of a united work family.

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

GENERAL INFORMATION

ORDER PROCEDURES : ORDERS CAN BE PLACED BY PHONE, WEBSITE/APP 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

**Ho Tram, Vung Tau,
Long An:** before 4:30pm

Con Dao: before 12:00pm

Binh Duong: before
12:00pm (Wednesday)

DELIVERED

The next day

The next day

Every thursday

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, PHU NHUAN, GO VAP, BINH CHANH DISTRICT

Before 07:30AM

The same day afternoon.

Outside office working hours, you can place your order any time at our B2B website (www.classicfinefoods-vn.com) or B2C website (www.classicdeli.vn)

SCAN TO ORDER



CATALOGUE DETAILS :

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

OFFICE OPENING HOURS

Monday - Friday
Saturday
Sunday

HCMC

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

HANOI

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

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, TRANG WEB, ỨNG DỤNG 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

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

HỘI AN

ĐẶT HÀNG

Trước 9:30
Sau 9:30

GIAO HÀNG

Cùng ngày
Ngày hôm sau

CÁC TỈNH KHÁC

ĐẶT HÀNG

Hồ Tràm, Vũng Tàu:
trước 16:30

Côn Đảo: trước 12:00

Bình Dương: trước
12:00 (Thứ 4)

GIAO HÀNG

Ngày hôm sau

Ngày hôm sau

Thứ năm

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:

- Customer Maintenance Form.
- Hợp đồng giữa khách hàng và CFF - được quy định bởi chính phủ.

QUY ĐỊNH VỀ THUẾ GTGT VÀ ĐƠN GIÁ BÁN

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

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

QUẬN TÂN BÌNH, PHÚ NHUẬN, GÒ VẤP, BÌNH CHÁNH

Trước 07:30

Buổi chiều cùng ngày

Ngoài giờ làm việc, bạn có thể đặt hàng bất kỳ lúc nào thông qua trang mua sắm trực tuyến B2B (www.classicfinefoods-vn.com) và B2C (www.classicdeli.vn)

QUÉT MÃ ĐẶT HÀNG



CHI TIẾT BẢNG BÁO GIÁ:

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

THỜI GIAN LÀM VIỆC

Thứ 2 - Thứ 6

Thứ 7

Chủ nhật

HCM

8:00 - 17:30

8:00 - 15:00

Đóng cửa

HÀ NỘI

8:00 - 17:30

8:00 - 15:00

Đóng cửa

ĐÀ NẴNG

8:00 - 17:30

8:00 - 15:00

Đóng cửa

PHÚ QUỐC

8:00 - 17:30

8:00 - 15:00

Đóng cửa

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.

We would like 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 5 offices in Ho Chi Minh, Ha Noi, Da Nang and Phu Quoc, Nha Trang. 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, Da Nang & Nha Trang 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

CLASSIC FINE FOODS GROUP



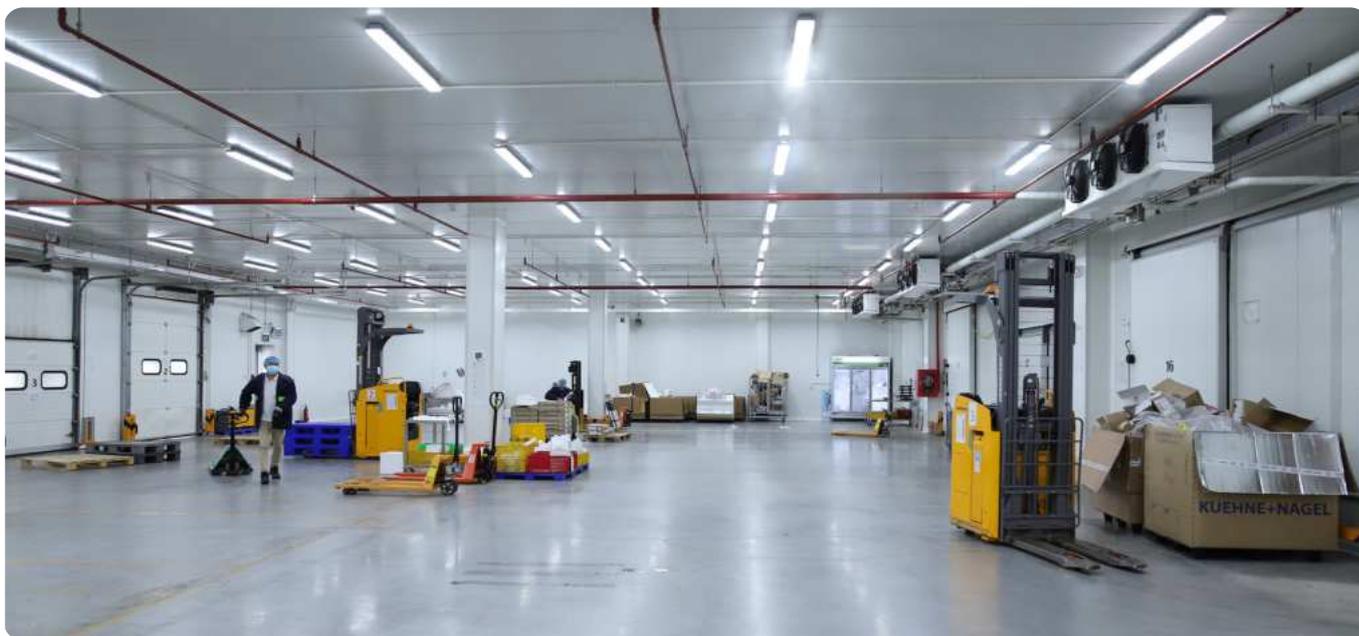


CLASSIC FINE FOODS VIETNAM

- JUN 2005**: Creation of Classic Fine Foods Vietnam and first operations in Ho Chi Minh, Hanoi
- 2010**: Extension in Danang
- JAN 2014**: Opening the first Classic Corner
- 2015**: Classic Fine Foods bought by Metro
- JUN 2020**: Launch of our B2C activity (Classic Deli)
- JUN 2022**: Extension in Phu Quoc
- AUG 2022**: Launch of our Cutting & Packing room
- DEC 2022**: Launch of our B2B website and App
- JUL 2023**: Extension in Nha Trang

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.

rong
Grilled

CLASSIC
Corner



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

📍 EMART PHAN HUY ICH

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

📍 EMART PHAN VAN TRI

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

📍 EMART SALA

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

📍 FARMER'S MARKET

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

📍 FINELIFE FOOD STORE HA DO

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

📍 MEGA AN PHU

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

📍 MEGA HIEP PHU

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

📍 MEGA BINH PHU

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

📍 MEGA HAI PHONG

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

📍 MEGA THANG LONG

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

📍 LOTTE MALL TAY HO

272 Vo Chi Cong Street, Phu Thuong Ward,
Tay Ho Distris, 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.



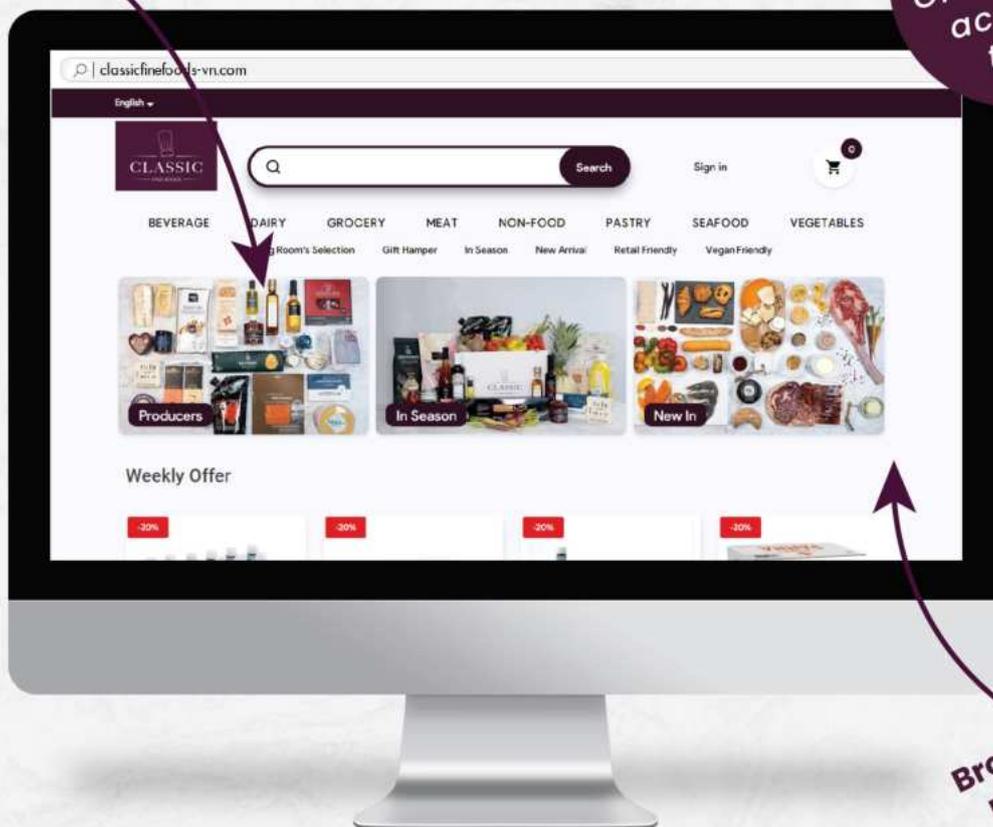
SCAN TO APP



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



2 Select your area



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

A. If you do not have an account

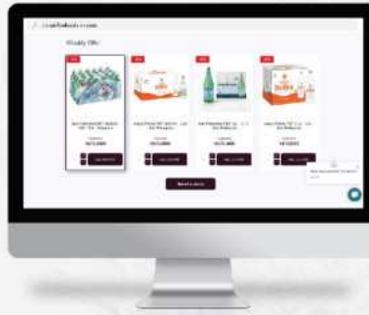
- Fill in your information & submit
- Waiting for validation of your account (the confirmation will be sent later by email)

B. If you have an account

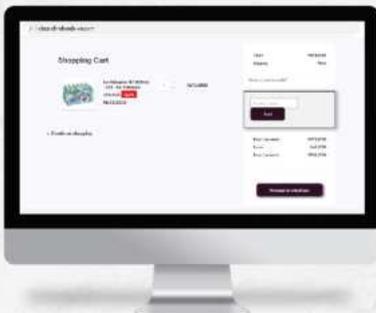
- Log in to your account



4 Search the products



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



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



7 Wait for our
confirmation by email

CLASSIC DELI

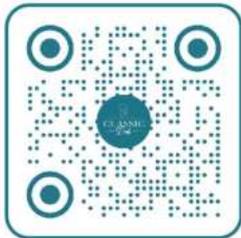
E-COMMERCE PLATFORM

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

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

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

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**



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

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

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

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

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

HIGH-QUALITY PRODUCT WITH SUSTAINABLE PACKAGING

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



CHEESE 1KG & 2KG



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



EMMENTALER KING BLOCK
EMM0401-101C1 : 1kg



RACLETTE ROUND 45%
EMM0401-108C1 : 1kg



RACLETTE ROUND 45%
EMM0401-108C3 : 2kg



CHEESE 500G



EMMENTAL BLOCK
LAC0401-118C2 : 500g



GOUDA PAIN
LAC0401-122C2 : 500g



EDAM PAIN
LAC0401-123C2 : 500g



EDAM BALL
LAC0401-124C2 : 500g



EMMENTALER KING BLOCK
EMM0401-101C2 : 500g



PECORINO ROMANO
GAL0404-025C1 : 500g



RACLETTE ROUND 45%
EMM0401-108C2 : 500g



RED MILD CHEDDAR BLOCK
LAC0401-422C2 : 500g

CHEESE 100G



EDAM BALL
LAC0401-124C : 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



EMMENTALER KING BLOCK

EMM0401-101C : 100g



**GRUYERE MILD KING 49%
PORTION**

EMM0401-107C : 100g

OTHERS



WHOLE SHELL OYSTER M

SAR0302-004C : 8gX100pc (~1KG)



LUC LAC WAGYU BEEF

350g
500g



NEW B



La Prudencia



J.C. DAVID



PAULMARD
ÉPICUR - BOUCHER



LAMB OF TASMANIA
COMMITTED TO SUSTAINABLE



Minoterie
GIRARDEAU



RAW HONEY



Dansgar



LACAPRI



KOKIRIKI



AgriGate



MedFood
Good Mushroom - Good Health

NEW PR

ACETO DEL DUCA

METRO CHEF

PEIXOS DE PALAMÓS

SOSA

RIOBA

PLANTIN

LES FRERES MARCHAND

GALBANI

CADORET

DALAT DELI

LA MAISON DU FROMAGE

LATTERIA SORESINA

BRANDS



PRODUCTS

C'EST BON

OLMEDA ORIGENES

VALRHONA

PCB CREATION

MAROU

TARTUFI MORRA

FLAVORS & CHEFS

BRIDOR

MONSIEUR LUXE

LA MERE POULARD

KAVIARI

STOCKYARD

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 Protettivo) = 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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AMBIENT



CHILLED



FROZEN

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

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



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

ROU0201-121 : 110g x 6

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



FOIE GRAS TERRINE

Pate vịt

ROU0201-215 : 40g



FOIE GRAS TERRINE

Pate vịt

ROU0201-216 : 60g

Sản phẩm khác

OTHERS



DUCK RILLETES

Pate thịt vịt

ROU0201-218 : 180g



GOOSE RILLETES

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

Đùi vịt

ROU0201-230 : 3.8kg



DUCK GIZZARD CONFIT

Mề vịt

ROU0201-260 : 765g





FRENCH LEGACY, SMOKED DELIGHTS: DISCOVER JC DAVID

NEW

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

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

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





HERRING RILLETES

90g



HADDOCK RILLETES

90g



MACKEREL RILLETES

90g



SARDINE RILLETES

90g



**TERRINE OF SCALLOPS
WITH CRÈME FRAÎCHE**

100g



ANCHOVIE CREAM

90g



COD LIVER

90g



ROUILLE

90g



**LOBSTER
BOULLONNAISE SOUP**

780g



**MACKEREL
EGGS WITH OLIVE OIL**

150g



BEURRE BLANC SAUCE

190g



HOLLANDAISE SAUCE

190g



SMOKED COD LIVER

120g



BOTTARGA

100g



MINIS TOATS GRILLES

150g





Christine Le Tennier.



FLAVOR PEARLS & SEAWEED FROM FRANCE

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

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

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





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 & hành tím
GLO0507-003 : 200g



LEMON & PEPPER

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



PONZU

Trân châu vị Ponzu
GLO0507-005 : 200g



RASPBERRY

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



BLACK TRUFFLE & WHITE BALSAMIC VINEGAR

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



WILD DULSE

Tảo Dulse
GLO0507-101 : 1kg



WILD SEA BEANS

Đậu biển
GLO0507-102 : 1kg



WILD SEA LETTUCE

Rong xà lách biển
GLO0507-103 : 1kg





GENERATIONS OF ITALIAN DELI MEATS TRADITION

WHY "THE WINGED PIG" ?

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

WHY "ORGOGLIOSAMENTE" ?

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

WHY "GOOD" ?

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

PROUDLY LEVONI - PROUDLY ITALY

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





BONELESS PARMA DOP DON ROMEO 18M

LEV0203-013 : ~7kg

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



BONELESS PROSCIUTTO DI PARMA 13M

LEV0203-035 : ~6.5kg

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



BONELESS PROSCIUTTO 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 : ~6.5kg

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



BONELESS PROSCIUTTO STAGIONATO 13M

LEV0203-037 : ~5.5kg

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



CULATTA

LEV0203-016 : ~4kg

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



PROSCIUTTO COTTO JOLLY

LEV0203-031 : ~4,5kg

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



COOKED HAM PREMIUM QUALITY CORONA

LEV0203-039 : 3.5kg

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



GUANCIALE WITH BLACK PEPPER

LEV0203-034 : ~900g

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





ROASTED COPPA

LEV0203-033 : ~1.2kg

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



MORTADELLA WITH PISTACHIO NUTS

LEV0203-021 : ~2.5kg

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



MORTADELLA WITH TRUFFLE

LEV0203-032 : ~3,5kg

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



COOKED BELLY

LEV0203-038 : ~2.5kg

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



ROASTED PORCHETTA

LEV0203-040 : ~3.5kg

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



CAPOCOLLO

1,7kg

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



SALAME SCHIACCIATA PICCANTE

900g

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



SALAME UNGHERESE

1,7kg

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



SALAME MILANO

1,7kg

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



SALAME SAN GENNARO

1.3kg

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



SALAME CON SEMI DI FINOCCHIO

2kg

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



SALSICCIA STAGIONATA MEDITERRANEA

1kg

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





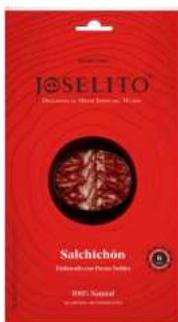
IBERIAN CHARCUTERIE

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

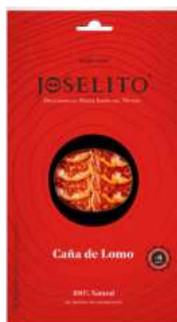
Joselito Spanish acorn-fed ham naturally contains a nutritional element that provides several benefits to our body: the Omega 3 oleic acid. Joselito pigs' meat contains high levels of Omega 3, the same oleic acid that is found in olive oil. This is the reason why the pig is also known as "the olive tree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



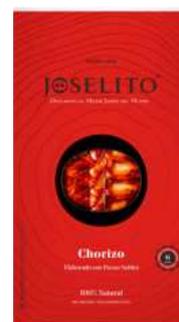
CHORIZO & SALCHICHON SLICE



SLICED SALCHICHÓN
JOS0202-002 : 70g



SLICED LOMO
JOS0203-006 : 70g



SLICED CHORIZO
JOS0202-001 : 70g



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



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

CHORIZO & SALCHICHON



CHORIZO IBERICO VELA
JOS0202-100 : ~250g



CHORIZO IBERICO
JOS0202-102 : ~1,3kg



COPPA IBERICO
JOS0203-005 : ~1,2kg



SALCHICHÓN IBERICO VELA
JOS0202-101 : ~250g



SALCHICHÓN IBERICO
JOS0202-103 : ~1,3kg



HAM SET & GIFT BOX



GRAN RESERVA HAM

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



BONELESS SHOULDER HAM

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



ASSORTED GIFT BOX

JOS0203-101

- 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



TASTING SELECTION GIFT BOX

JOS0203-102

- 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

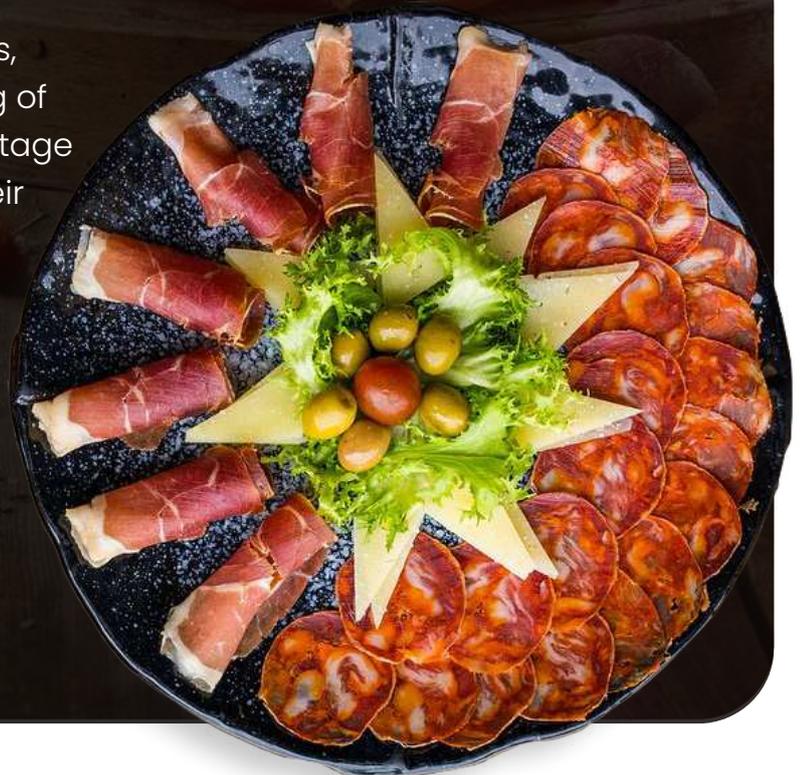




IBERICO HAM FROM SPAIN

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 BELLOTA LOMO

MAL0202-100 : 1kg - 2kg



IBERICO LONGANIZA

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



IBERICO SALCHICHÓN VELA

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



**IBERICO BONELESS
HAM 50%**

MAL0203-102 : 4kg - 5,5kg



**IBERICO BONELESS
SHOULDER 50%**

MAL0203-103 : 2kg - 3kg



**IBERICO BONELESS
SHOULDER 75%**

MAL0203-101 : 2kg - 3kg



SLICED IBERICO SHOULDER

MAL0203-001 : 90g
45 months of curation



100% IBERICO BELLOTA HAM

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



HAM HOLDER

MAL0608-001



**HAND SLICED IBERICO CEBO CAMPO
HAM 50%**

MAL0203-002 : 80g





NEW

EXCLUSIVE ASSORTMENT OF HAMS AND COLD CUTS

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

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



COMING SOON



SERRANO GRAN RESERVA HAM BONE IN

Maturation in 24 months
LAP0203-110: ~9kg



SERRANO GRAN RESERVA HAM BONELESS

Maturation in 24 months
LAP0203-111: ~5kg



SERRANO GRAN RESERVA SHOULDER BONELESS

Maturation between 18-22 months
LAP0203-112: ~2.5kg



IBERIAN CHORIZO

LAP0202-110: ~400g



IBERIAN CHORIZO SPICY

LAP0202-111: ~400g



IBERIAN SALCHICHON

LAP0202-112: ~400g



IBERIAN SMOKED GUANCIALE

LAP0203-113: ~1.2kg



IBERIAN CURED SMOKED PORK BELLY

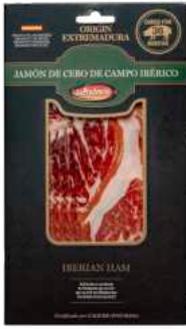
LAP0203-114: ~3kg



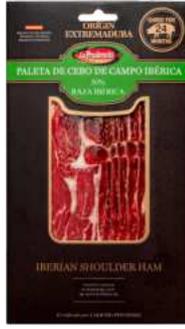
IBERICO BELLOTA SOBRASADA - CURED

250g-500g





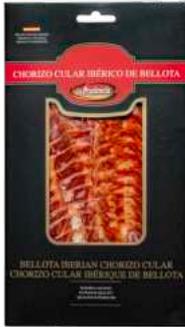
IBERIAN CEBO DE CAMPO SHOULDER
LAP0203-116: 100g



IBERIAN CEBO DE CAMPO SHOULDER
100g



IBERIAN SALCHICHON BELLOTA
LAP0203-118: 100g



IBERIAN CHORIZO BELLOTA
LAP0203-119: 100g



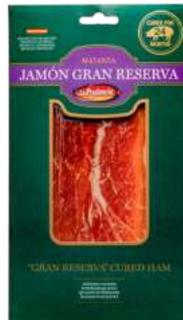
IBERICO BELLOTA SOBASADA - CURED
LAP0202-113: 100g



IBERIAN BELLOTA SHOULDER
LAP0203-115: 50g



GRAN RESERVA LOIN
LAP0203-120: 100g



GRAN RESERVA HAM
LAP0203-117: 75g



CURED MORCILLA
LAP0202-115: ~500g



IBERICO FUET - CURED
LAP0202-114: ~500g





SERRANO FROM SPAIN

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

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





SERRANO HAM SLICED
LTP0203-001 : 85g
24 months of curation



SERRANO HAM SLICED
LTP0203-009 : 500g
24 months of curation



BONELESS SERRANO
LTP0203-002 : ~5kg
24 months of curation



**SERRANO HAM
BONELESS SQUARE**
LTP0203-006 : ~5kg
24 months of curation



**BONE IN SERRANO WITH HAM
HOLDER & KNIFE**
LTP0203-005 : ~7.5kg
24 months of curation



BONE IN SERRANO
LTP0203-003 : 7kg - 9kg
24 months of curation





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 + Thịt + Dao
LOZ0203-100 : ~1kg/box



FUETE EXTRA

Xúc xích

LOZ0202-001 : 150g



FUETE TRUFFLE

Xúc xích

LOZ0202-002 : 150g



MANCHEGO FUETE

Xúc xích

LOZ0202-003 : 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.





NEW

SEASONED WHITE ANCHOVIES IN VINEGAR AND OLIVE OIL

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



NEW

SMOKED SARDINES LOINS IN OLIVE OIL

Cá mòi ngâm dầu oliu
LAP0301-103 : 100g



NEW

MOJAMA CURED TUNA SLICED 8/10 FILLETS

Cá ngừ muối thái lát
LAP0301-104 : 80g



MARINATED WHITE ANCHOVIES

Cá cơm ngâm dầu
LAP0301-105 : 740g



CECINA BEEF HAM

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



CHISTORRA (NAVARRA)

Xúc xích
LAP0202-102 : 280g



CHORIZO FOR COOKING

Xúc xích
LAP0202-101 : ~2kg



QUINCE JELLY

Mứt
LAP0507-003 : 450g



SWEET PAPRIKA

Bột ớt
LAP0704-002 : 75g



HOT PAPRIKA

Bột ớt
LAP0704-001 : 75g



PIQUILLO PEPPERS

Ớt chuông ngâm dầu
LAP0507-004 : 17/22pcs - 390g
LAP0507-006 : 80/100pcs - 2.5kg



FISH STOCK

Nước cá hầm
LAP0301-101 : 410g



TOMATO POWDER

Bột cà chua
LAP0507-007 : 1kg





COLD CUTS FROM SPAIN

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

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



CHORIZO & SALCHICHON



SALCHICHON EXTRA & CHORIZO EXTRA SLICED
CAS0202-108 : 100g



CHORIZO PAMPLONA EXTRA SLICED
CAS0202-109 : 100g



CHORIZO EXTRA CULAR HOT SLICED
CAS0202-104 : 100g



SALCHICHON EXTRA SLICED
CAS0202-107 : 100g



CHORIZO EXTRA COLLAR
CAS0202-102 : 225g



CHORIZO SIERRA
CAS0202-101 : 1.5kg



TAPAS CASADEMONT
CAS0202-205 : 150g



JAMON SERRANO
CAS0203-103 : 80g

COOKED HAM



COOKED TURKEY HAM
CAS0202-206 : 3kg



COOKED PORK HAM
CAS0202-207 : 3kg





PREMIUM COLD CUTS FROM FRANCE

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

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



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



Entreprise
du Patrimoine
Vivant
Excellence
des savoir-faire
Français





TRADITIONAL SAUCISSON

MDU0202-005 : 300g

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



ROSETTE

MDU0202-001 : 420g

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



SAUCISSON JESUS

MDU0202-003 : 420g

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



SAUCISSON LONG BRIDÉ

MDU0202-004 : 620g

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



COPPA SAPIDUM

MDU0203-004 : 1.4kg

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



CURED LOMO HEART

MDU0203-001 : ~1kg

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



SAUCISSE SÈCHE

MDU0202-002 : 200g

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



SPECK CURED HAM

MDU0203-002 : ~3kg

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



CURED PORK BELLY

MDU0203-003 : ~1kg

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





ARTISANAL FRENCH SAUCISSON

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



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





SAUCISSON SEC ARTISANAL DU MASSIF CENTRAL

Xúc xích truyền thống lên men ủ dài ngày

SLC0202-001: 250g

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



SAUCISSE SÈCHE ARTISANALE DU MASSIF CENTRAL

Xúc xích truyền thống lên men ủ dài ngày

SLC0202-002: 250g

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



ROSETTE DU MASSIF CENTRAL

Xúc xích truyền thống lên men ủ dài ngày

SLC0202-003: 1kg

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



SAUCISSON BAROU DU MASSIF CENTRAL

Xúc xích truyền thống lên men ủ dài ngày

SLC0202-005: 200g

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



SAUCISSE SÈCHE À LA PERCHE DU MASSIF CENTRAL

Xúc xích truyền thống lên men ủ dài ngày

SLC0202-004: 1,5kg

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



ARTISANALE HALF DRY-CURED PORK LOIN

Thịt heo muối

SLC0203-001: ~1.5kg

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



MINI BAROU BLACK GARLIC

Xúc xích khô vị tỏi đen

SLC0202-006: 3*300g



MINI BAROU CINNAMON STAR ANISE

Xúc xích khô vị quế & hoa hồi

SLC0202-007: 3*300g



MINI BAROU LEMONGRASS-CHILLI

Xúc xích khô vị sả ớt

SLC0202-008: 3*300g





FRENCH TERRINE

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

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



COUNTRY TERRINE WITH CEPES

Pate nấm thông

LEC0204-001 : 180g



COUNTRY TERRINE WITH ESPELETTE PIMENT

Pate tiêu hạt đồng quê

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





COLD CUTS SELECTION

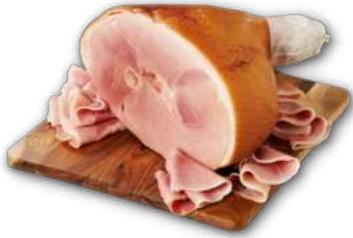
Founded in 2012, Dalat Deli specializes in cold cuts and charcutiers products from Alsace, a province of France close to the German border with a rich culture and history in meat processing.

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

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



COOKED HAM & BACON



SMOKED PORK MEAT BUFFET HAM WITHOUT NITRITE

Giăm bông buffet
DAL0203-003: ~10kg



PREMIUM COOKED HAM WHOLE WITHOUT NITRITE

Giăm bông thượng hạng
DAL0203-004: ~5.5kg



PREMIUM COOKED HAM SLICED WITHOUT NITRITE

Giăm bông cắt lát
DAL0203-005: ~500g



SMOKED COUNTRY BACON

Ba rọi xông khói nguyên miếng
DAL0203-011: ~1kg



SMOKED COUNTRY BACON SLICED

Ba rọi xông khói xắt lát
DAL0203-012: ~1kg



FROZEN SMOKED COUNTRY BACON CUBED LARDON

Ba rọi xông khói thái hạt lựu
DAL0203-017: ~500g



PREMIUM COOKED HAM HALF-CUT WITHOUT NITRITE

Giăm bông
DAL0202-022: ~2.5kg



PREMIUM COOKED HAM SLICED WITHOUT NITRITE

Giăm bông cắt lát
DAL0202-018: ~500g

BUFFET ROLLS



HAM & CHORIZO JAMBON ESPAGNOL

Giăm bông Espagnol
DAL0203-008: ~2.4kg



TERRINE PAPRIKA

Giăm bông Paprika
DAL0203-009: ~1.2kg



JAMBON CHICKEN ROLL

Giăm bông gà
DAL0203-010: ~1kg
DAL0203-020: 1kg





CERVELAS

Xúc xích Cervelas
DAL0203-015: ~800g



GARLIC SAUSAGE

Xúc xích tỏi
DAL0202-008: ~1kg
DAL0202-052: 1kg



JAMBON PREMIUM ROLL

Giăm Bông Thượng hạng
DAL0203-019: 1kg

SAUSAGE FOR GRILL



MERGUEZ BEEF SAUSAGE FOR GRILL 40G-45G

Xúc xích bò (ruột cừu tự nhiên)
DAL0202-010 : ~1kg
DAL0202-030 : ~300g



CHICKEN SAUSAGE FOR GRILL 35G-50G

Xúc xích gà (ruột tự nhiên)
DAL0202-011 : ~1kg
DAL0202-031 : ~300g



STRASBOURG SAUSAGE FOR GRILL 80G-100G

Xúc xích heo Strasbourg (ruột tự nhiên)
DAL0202-016: ~1kg
DAL0202-036 : ~300g



SMOKED PORK SAUSAGE FOR GRILL 80G-100G

Xúc xích heo xông khói
DAL0202-014: ~1kg
DAL0202-034: 300g



PORK SAUSAGE WITH HERB FOR GRILL 80G-100G

Xúc xích heo thảo mộc
DAL0202-015: ~1kg
DAL0202-035 : ~300g



CHIPOLATAS PORK SAUSAGE FOR GRILL 40G-45G

Xúc xích heo Chipolatas
DAL0202-012 : ~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



**TOULOUSE SAUSAGE FOR GRILL
1 METER**

Xúc xích heo Toulouse
DAL0202-041: ~1kg



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

Xúc xích heo Chipolatas
DAL0202-057 : ~1kg



**MIXED SAUSAGE FOR GRILL
35G-50G**

Xúc xích hỗn hợp heo-bò-gà
DAL0202-009 : ~1kg

SAUSAGE FOR BREAKFAST



**MERGUEZ BEEF SAUSAGE
BREAKFAST~30G**

Xúc xích bò
DAL0202-017: ~1kg



**CHIPOLATAS PORK
SAUSAGE BREAKFAST**

Xúc xích heo Chipolatas
DAL0202-019: ~1kg (30g)
DAL0202-047: 1kg (35g)



**SMOKED PORK SAUSAGE
BREAKFAST ~30G**

Xúc xích heo xông khói
DAL0202-018: ~1kg
DAL0202-023: 20CM ~1kg





CHICKEN SAUSAGE BREAKFAST

Xúc xích gà

DAL0202-020 : 1kg (35g)

DAL0202-049 : 1kg (~35g)

DAL0202-050 : 1kg (~95g)



CHICKEN SAUSAGE BREAKFAST 30G-100CM

Xúc xích gà

DAL0202-042 : ~1kg



PORK SAUSAGE WITH HERB BREAKFAST ~95G

Xúc xích heo thảo mộc

DAL0202-048: 1kg

FROZEN SAUSAGES



MERGUEZ BEEF SAUSAGE FOR GRILL 40G-45G

Xúc xích bò đông lạnh

DAL0202-100 : ~1kg

DAL0202-200 : 300g



CHICKEN SAUSAGE FOR GRILL

Xúc xích gà đông lạnh

DAL0202-101 : ~1kg (35-50g)

DAL0202-201 : 300g (45g)



CHIPOLATAS PORK SAUSAGE FOR GRILL

Xúc xích heo Chipolatas đông lạnh

DAL0202-102 : ~1kg (40-45g)

DAL0202-202 : 300g (35g)



TOULOUSE SAUSAGE FOR GRILL

Xúc xích heo Toulouse đông lạnh

DAL0202-103: ~1kg (80-100g)

DAL0202-203: 300g (95g)



PORK SAUSAGE WITH HERB FOR GRILL

Xúc xích heo thảo mộc

DAL0202-104: ~1kg (80-100g)

DAL0202-204: 300g (95g)



STRASBOURG SAUSAGE FOR GRILL 80G-100G

Xúc xích heo Strasbourg đông lạnh

DAL0202-105: ~1kg



SMOKED PORK SAUSAGE BREAKFAST ~30G

Xúc xích heo xông khói đông lạnh

DAL0202-106: ~1kg



CHIPOLATAS PORK SAUSAGE BREAKFAST

Xúc xích heo Chipolatas đông lạnh

DAL0202-107: ~1kg (30g)



CHICKEN SAUSAGE BREAKFAST

Xúc xích gà đông lạnh

DAL0202-108 : 1kg (30g)



SMOKED PRODUCTS



SMOKED CHICKEN FILET

Ức gà xông khói

DAL0203-007: ~1kg



SMOKED PORK FILLET

Thăn heo xông khói

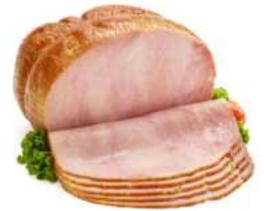
DAL0203-016: ~2kg



SMOKED HAM SLICED

Giăm bông xông khói cắt lát

DAL0203-001: ~250g



SMOKED HAM WHOLE

Giăm bông xông khói xắt lát

DAL0203-002: ~1kg

SALAMI & CHORIZO



NATURAL SALAMI

Xúc xích khô (ruột tự nhiên)

DAL0202-002: ~250g

PERCHE SALAMI

Xúc xích khô

DAL0202-021: ~350g

ROSETTE SALAMI

Xúc xích khô (size lớn 55mm)

DAL0202-003: ~800g

BATON SALAMI

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



COCKTAIL SALAMI & BLUE CHEESE

Xúc xích khô

DAL0202-044: 120g
DAL0202-043: 500g



COCKTAIL CHORIZO

Xúc xích khô

DAL0202-037: 120g
DAL0202-039: 1kg
DAL0202-045: 500g



COCKTAIL SALAMI

Xúc xích khô

DAL0202-038: 130g
DAL0202-040: ~1kg
DAL0202-046: 500g



SALAMI BALL

Xúc xích khô

DAL0202-053: 500g





CHORIZO SLICE 1MM FOR PIZZA

Xúc xích khô
DAL0202-060 :1kg



SALAMI & CHORIZO SLICE

Xúc xích khô
DAL0202-054: 500g



CHORIZO SLICE 2MM

Xúc xích khô
DAL0202-058 :1kg
DAL0202-059: 100g

OTHERS



HIGHLAND PORK PATE

Pate cao nguyên
DAL0201-002: 500g
DAL0201-008: 200g



COUNTRY PORK PATE

Pate đồng quê
DAL0201-009: 200g
DAL0201-003: 500g



ARDENNES PORK PATE

Pate vùng Ardennes
DAL0201-006: 500g
DAL0201-010: 200g



DUCK LIVER PATE

Pate gan vịt
DAL0201-005: 500g



FRICADELLES

Xúc xích thịt xay
DAL0203-014: ~1kg



SAUERKRAUT / CHOUCROUTE

Bắp cải muối
DAL0203-013: ~1kg



MONTBELIARD SAUSAGE ~95G

Xúc xích xông khói
DAL0202-055: ~1kg
DAL0202-056: 300g



COOKED PORK KNUCKLE BONELESS

Giò heo
DAL0202-023: ~1kg



SAUERKRAUT COMBO WITH COOKED PORK CHOUCROUTE

Combo bắp cải muối
DAL0202-021: 1kg

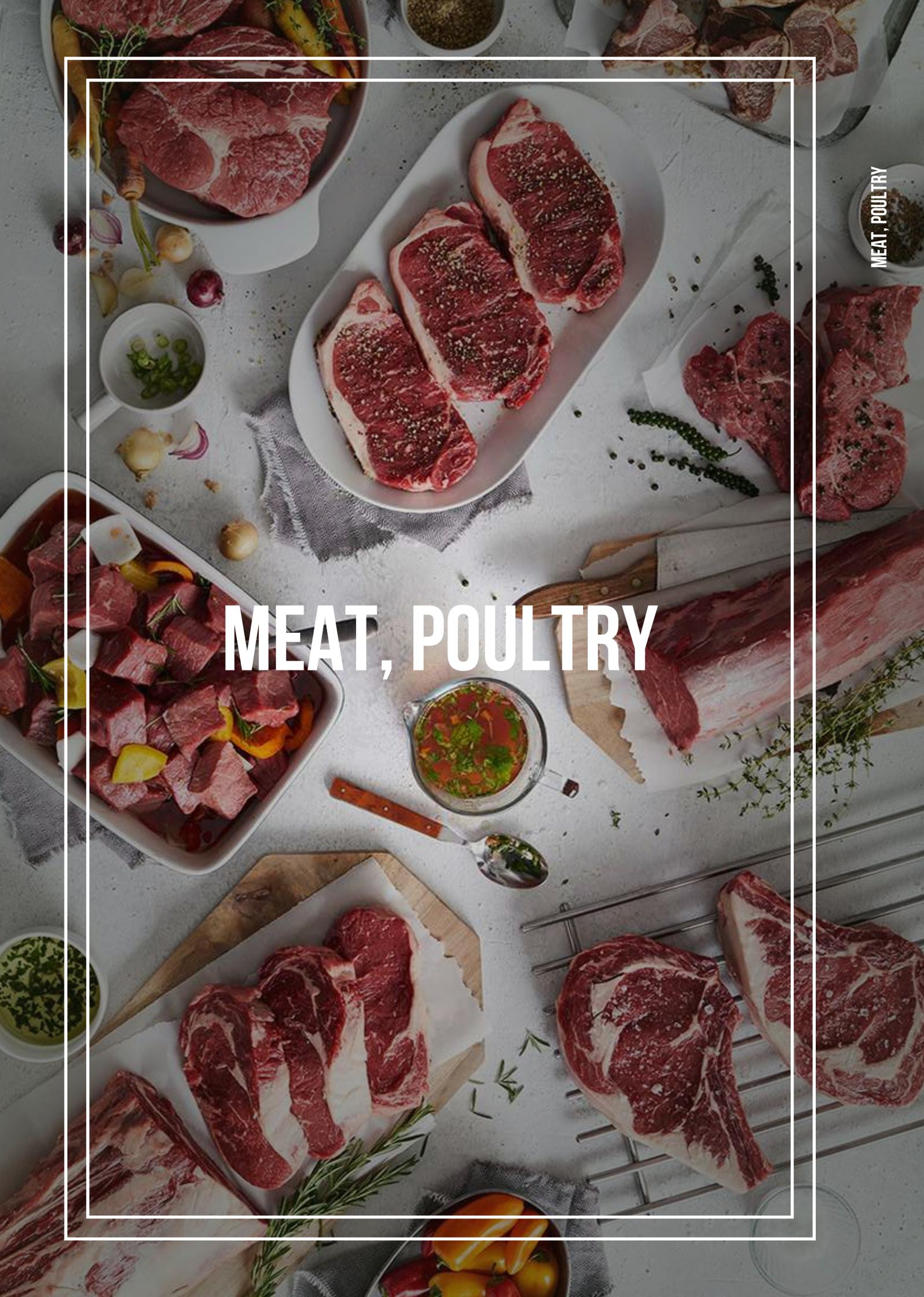


MAP OF ORIGIN



MEAT, POULTRY

MEAT, POULTRY





NEW

THE EXQUISITE FLAVOR OF EXCEPTIONAL MEAT

Step into the world of unparalleled flavor with Polmard, a name synonymous with exquisite, dry-aged beef. Founded by Alexandre Polmard, this French brand embodies a deep passion for quality, meticulously sourcing Blonde d'Aquitaine cows from their own farm in the verdant Lorraine region. Taking pride in its close ties to Polmard, the renowned French dry-aged beef specialist, Heritage: Savor the Art of Exceptional Meat. Just like Polmard, Heritage draws upon the Polmard family's generations of experience and unwavering commitment to quality. They source their veal from ethically raised calves, ensuring the highest standards of animal welfare and sustainable practices.



Heritage veal is renowned for its delicate taste and melt-in-your-mouth tenderness. The calves are raised on a specialized diet, resulting in a unique flavor profile that is both subtle and luxurious. Heritage is more than just meat; it's a commitment to quality, sustainability, and creating unforgettable dining experiences. Discover the difference and elevate your culinary creations to new heights.



**MILK FED,
VEAL TENDERLOIN,
30 DAY HIBERNATE AGED**

Thăn nội bê
HRT0102-001 : 500-800g



**MILK FED, KNIFE CUT,
VEAL TARTARE,
HIBERNATE AGED**

Tartare thịt bê cắt tay
HRT0102-002 : 200g



**KNIFE CUT,
BEEF TARTARE,
HIBERNATE AGED**

Tartare bò Pháp cắt tay
HRT0102-003 : 200g



**GRASS FED,
PORTIONED CUBE ROLL,
30 DAY HIBERNATE AGED**

Đầu thăn ngoại bò Pháp
HRT0102-004 : 350-450g



AgriGate



NEW

AUSTRALIAN BEEF

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

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



TENDERLOIN PR

Thăn bò phi lê
AGR0101-011 : ~2.1kg



OP 5 RIBS PR BONE IN

Thịt sườn bò có xương
AGR0101-012 : ~6.5kg



CUBE ROLL PR

Đầu thăn ngoại có xương
AGR0101-013 : ~2.8kg



STRIPLOIN PR

Thăn ngoại
AGR0101-014 : ~4.5kg



D RUMP PR

Thịt mông
AGR0101-015 : ~5kg



FLANK STEAK PR MSA

Bẹ sườn
AGR0101-016 : ~2.1kg



LUC LAC WAGYU BEEF

350g
500g



Nippon Premium
by T&M



JAPANESE PREMIUM BEEF

What is Oita wagyu beef?

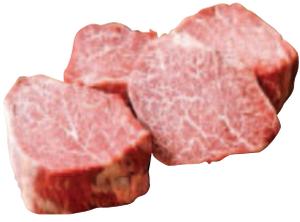
The cautious selection of the splendidly marbled, premium quality meat ranked level 4 or above. The meats melt in your mouth with unforgettable fragrance of grills.

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

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



A5 WAGYU



OITA TENDERLOIN A5 WAGYU

NPR0102-002 : ~4.5kg
Thăn nội



OITA CUBEROLL A5 WAGYU

NPR0102-004 : ~1.5kg
Đầu thăn ngoại



OITA STRIPLOIN A5 WAGYU

NPR0102-006 : ~2kg
Thăn ngoại



OITA SHIN SHANK A5 WAGYU

NPR0102-009 : ~3kg
Thịt bắp bò

A4 WAGYU



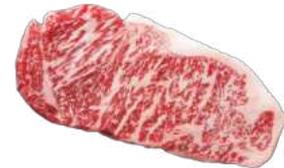
OITA TENDERLOIN A4 WAGYU

NPR0102-001 : ~4.5kg
Thăn nội



OITA CUBEROLL A4 WAGYU

NPR0102-003 : ~1.5kg
Đầu thăn ngoại



OITA STRIPLOIN A4 WAGYU

NPR0102-005 : ~2kg
Thăn ngoại



OITA CHUCK ROLL A4 WAGYU

NPR0102-007 : ~1.5kg
Cổ bò



OITA SHIN SHANK A4 WAGYU

NPR0102-008 : ~3kg
Thịt bắp bò

A3 CROSSBREED



CUBEROLL A3 CROSSBREED

NPR0102-010 : ~2.5kg
Đầu thăn ngoại



STRIPLOIN A3 CROSSBREED

NPR0102-011 : ~2.5kg
Thăn ngoại





AUSTRALIA'S MOST AWARDED BEEF

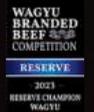
Since their inception over 65 years ago, the team at Stockyard have been honing their craft in pursuit of 'consistently exceptional'. It's the reason Stockyard is trusted by so many top chefs and leading establishments and it's their excuse for losing count of how many awards they have won. Besides, they're not in it to impress judges – the taste buds that truly matter are yours.

Stockyard is Australia's most awarded beef brand, winning over 130 industry awards, including Gold medals:

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



Stockyard's natural white grain ration is one-of-a-kind. They've never been tempted to add hormones, feed antibiotics or genetically modify their ration ingredients. It's this ration, coupled with their industry-leading genetics program, that produces ultra-premium, special occasion beef, oozing with decadence, and the taste of caramel umami goodness that lingers into the night."



KIWAMI MB9 ± 400 ± DAYS GRAIN FED



TENDERLOIN STRAP ON MB9+

Thăn nội
STY0101-001 : 3kg



STRIPLOIN MB9+

Thăn ngoại
STY0101-004 : 7kg



CUBE ROLL MB9+

Đầu thăn ngoại
STY0101-008 : 6kg

WAGYU 400 DAYS GRAIN FED



TENDERLOIN STRAP ON MB8+

STY0101-002 : ~3.2kg

TENDERLOIN STRAP ON MB6/7

STY0101-023 : 3kg

TENDERLOIN MB4/5

STY0101-025 : ~3.5kg
Thăn nội



TOMAHAWK MB6/7

STY0101-014 : ~6kg

TOMAHAWK MB4/5

STY0101-007 : ~5.5kg
Sườn cây nguyên khối



STRIPLOIN MB8+

STY0101-005 : ~7kg

STRIPLOIN MB6/7

STY0101-006 : ~6kg

STRIPLOIN MB4/5

STY0101-013 : ~7kg
Thăn ngoại



CUBE ROLL MB6/7

STY0101-015 : ~6kg

CUBE ROLL MB4/5

STY0101-016 : ~6kg
Đầu thăn ngoại



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





D-RUMP MB8+
STY0101-017 : ~7kg

D-RUMP MB4/5
STY0101-022 : 7kg

D-RUMP MB6/7 F1
STY0101-031 : ~8kg
Nạc mỡng



TOPSIDE MB6/7
Nạc đùi trong
STY0101-018 : ~10kg



SHORT LOIN MB4/5
Thịt thăn vai
STY0101-003 : ~7kg

LONG FED ANGUS 200 DAYS GRAIN FED



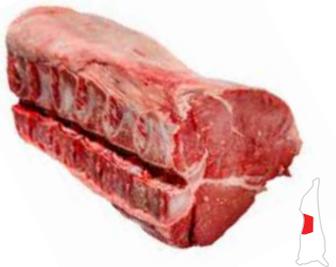
TENDERLOIN STRAP ON
Thăn nội
STY0101-019 : ~3kg



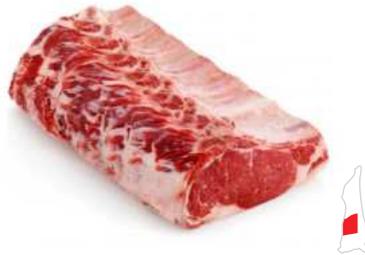
CUBE ROLL
Đầu thăn ngoại
STY0101-020 : ~6kg



STRIPLOIN
Thăn ngoại
STY0101-010 : ~6kg



SHORT LOIN
Thịt thăn vai
STY0101-009 : ~10kg



RIBS PREPARED 7 RIBS
Sườn nguyên khối
STY0101-012 : ~10kg



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



TOPSIDE
Nạc đùi trong
STY0101-021 : ~6kg



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



SECONDARY CUTS



TRITIP

Lõi hông

STY0102-001 : ~3kg



INSIDE SKIRT

Diềm thăn

STY0102-002 : ~2kg



TOPSIDE

Nạc đùi trong

STY0102-003 : ~10kg



EYE ROUND

Thịt hông

STY0102-004 : ~2kg



OUTSIDE FLAT

Nạc đùi ngoài

STY0102-005 : ~7kg



KNUCKLE

Nạc đùi gò bò

STY0102-006 : ~6kg



FLAP MEAT

Thịt sườn

STY0102-007 : ~1.5kg



FLANK STEAK

Thịt nạm bụng

STY0102-008 : ~2kg



CHUCK TAIL FLAP

Thịt vai

STY0102-009 : ~2kg



CHUCK EYE ROLL

Nạc vai

STY0102-010 : ~8.5kg



RIB BLADE MEAT

Nạm về dưới

STY0102-011 : ~2.5kg



OYSTER BLADE

Lõi vai

STY0102-012 : ~2.5kg

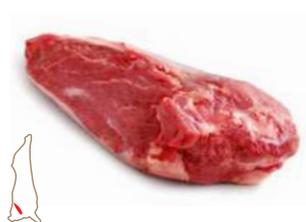




BOLAR BLADE

Nạc vai

STY0102-013 : ~6.5kg



CHUCK TENDER

Bắp vai bò

STY0102-014 : ~3kg



NE BRISKET

Nạm bò

STY0102-015 : ~5.5kg



PE BRISKET

Gầu bò

STY0102-016 : ~4.5kg



RIB FINGER

Thịt dẻ sườn

STY0102-017 : ~1.5kg



SHORT RIB MEAT

Thịt sườn bụng

STY0102-018 : ~1.5kg



RIB CAP

Thịt sườn

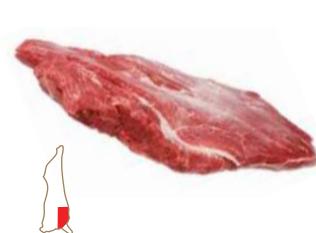
STY0102-019 : ~1.5kg



CHUCK RIB MEAT

Thịt sườn rút xương

STY0102-020 : ~2kg



DECKLE BRISKET

Gầu bò không xương

STY0102-021 : ~0.7kg



ROSTBIFF

Thịt lõi nạc mông

STY0102-022 : ~4kg



RUMP CAP

Thịt mông

STY0102-023 : ~1.5kg



TAIL

Thịt đuôi bò

STY0102-024 : ~1kg



TOMAHAWK 3 RIBS

Sườn cây

STY0102-025 : ~5.5KG



CUBE ROLL WAGYU MB 4/5

Đầu thăn ngoại

STA0102-026 : ~7kg



STRIPLOIN WAGYU MB 4/5

Đầu thăn ngoại

STA0102-027 : ~6Kg





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.



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

TENDERLOIN STRAP OFF MB4/5

STA0102-036 : ~3kg

Thăn nội



CUBE ROLL MB6/7

STA0101-036 : ~6kg

STA0102-035 : ~3kg

CUBE ROLL MB5/6

STA0101-013 : ~6kg

Đầu thăn ngoại



STRIPLOIN MB6/7

STA0101-065 : ~6.5kg

STA0102-033 : ~3kg

STRIPLOIN MB4/5

STA0101-020 : ~7kg

STA0102-032 : ~3.4kg

Thăn ngoại



INSIDE SKIRT MB4/5

STA0101-027 : ~1kg

Diềm thăn



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



STA0102-031 : ~2kg

STA0102-041 : ~2kg

Thịt sườn





OYSTER BLADE MB4/5

Thịt vai



STA0101-014 : ~2.5kg



STA0102-200 : ~2.5kg



D-RUMP MB4/5

Nạc mỡ



STA0101-035 : ~8kg



STA0102-220 : ~8kg



TOMAHAWK MB4/5

Sườn Tomahawk



STA0101-050 : ~1.2kg



STA0102-024 : ~1.2kg



TRI TIP MB4/5

Thăn lõi mỡ



STA0102-224 : ~3kg



CUBE ROLL WAGYU MB 8/9

Đầu thăn ngoại



STA0101-058 : ~6kg



BEEF CHEEK

Thịt má bò



STA0102-025 : 500-550g



TRIMMINGS 60% FAT 40% MEAT

Thịt bò vụn



STA0102-028 : ~23kg



BOLAR BLADE MB 4/5 F1

Nạc vai

STA0102-201 : ~6kg



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

Dẻ sườn



STA0101-007 : ~3.5kg



SHORTLOIN MB2

Thăn vai



STA0101-006 : ~10kg



TOMAHAWK PORTION MB2

Sườn Tomahawk



STA0101-009 : ~4.5kg



FLANK STEAK MB2

Thịt bẻ sườn



STA0101-008 : ~1.8kg



D-RUMP

Nạc mỡ



STA0101-029 : ~6kg



CUBE ROLL 7 RIB

Đầu thăn ngoại



STA0101-072 : ~5kg



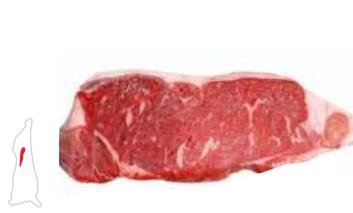


TENDERLOIN MB3

Thăn nội



STA0101-073 : ~2.3kg



STRIPLOIN 1 RIB

Thăn ngoại



STA0101-078 : ~5kg



TOMAHAWK RIBS PREPARED MB2 BONE IN

Sườn cây Tomahawk



STA0102-044 : ~1.2kg

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 STA0102-038 : 2.5kg



CUBE ROLL MB1

Đầu thăn ngoại



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



STRIPLOIN MB1

Thăn ngoại



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



BONE IN SHORT RIB MB1

Thịt sườn

STA0101-010 : ~3kg



FLAP MEAT MB1

Thịt sườn

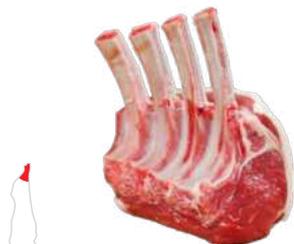
STA0101-046 : ~3.5kg



HANGING TENDER MB1

Diềm thăn bò

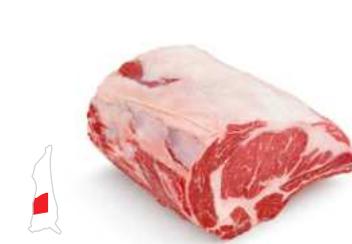
STA0101-026 : ~2kg



TOMAHAWK PORTION MB1

Sườn cây Tomahawk

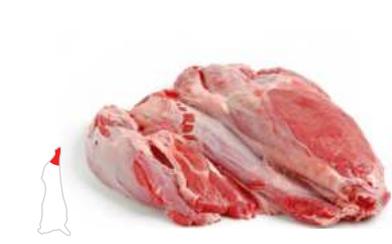
STA0101-067 : ~4kg



OP RIBS MB1

Thịt sườn

STA0101-028 : ~7kg



SHIN SHANK (HIND SHIN)

Bắp bò sau

STA0102-022 : ~5kg

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





SHIN SHANK (FORE SHIN)

Bắp bò trước
STA0102-023 : ~3.5kg



FLANK STEAK

Thịt bẹ sườn
STA0101-045 : ~3kg



**TOMAHAWK RIBS PREPARED
MB1 BONE IN**

Sườn cây Tomahawk
STA0102-037 : ~1.1kg

BEEF PORTIONED CUTS



SANCHOKU
WAGYU



CUBE ROLL MB4/5

Đầu thăn ngoại
STA0102-007 : 300g



STRIPLOIN MB4/5

Thăn ngoại
STA0102-008 : 300g



D RUMP MB4/5

Thịt 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

**SIGNATURE
BLACK**
— ANGUS —



T-BONE

Sườn chữ T
STA0102-015 : 400g



MINCED BEEF

Thịt bò xay
STA0102-131 : 300g

BURGER PATTY & MINCED BEEF



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



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)



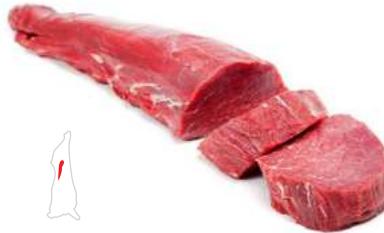
STA0102-123 : 150g
(64pcs/carton)

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

A GRADE BEEF / GRASS FED



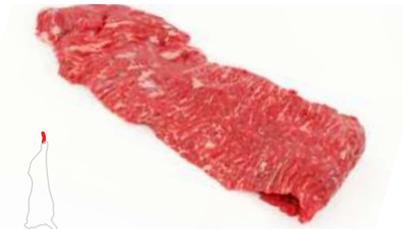
**BEEF CHEEKS PAP OFF
GRASS FED**
Thịt má bò
MIF0102-001 : ~1.2kg



TENDERLOIN A GRASS FED
Thăn nội bò
MIF0102-002 : ~1.5kg



CUBE ROLL WAGYU MB 8/9
Đầu thăn ngoại
AUP0101-205 : 3kg - 4kg



YG MSA FLAP MEAT
Thịt sườn
AUP0101-119 : ~3kg



TENDERLOIN WAGYU MB 8/9
Thăn nội
AUP0101-107 : 2.5kg - 3kg



STRIPLOIN WAGYU MB 6/7
AUP0101-307 : 3kg - 4kg

STRIPLOIN WAGYU MB 8/9
AUP0101-306 : 3kg - 4kg
Thăn ngoại

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



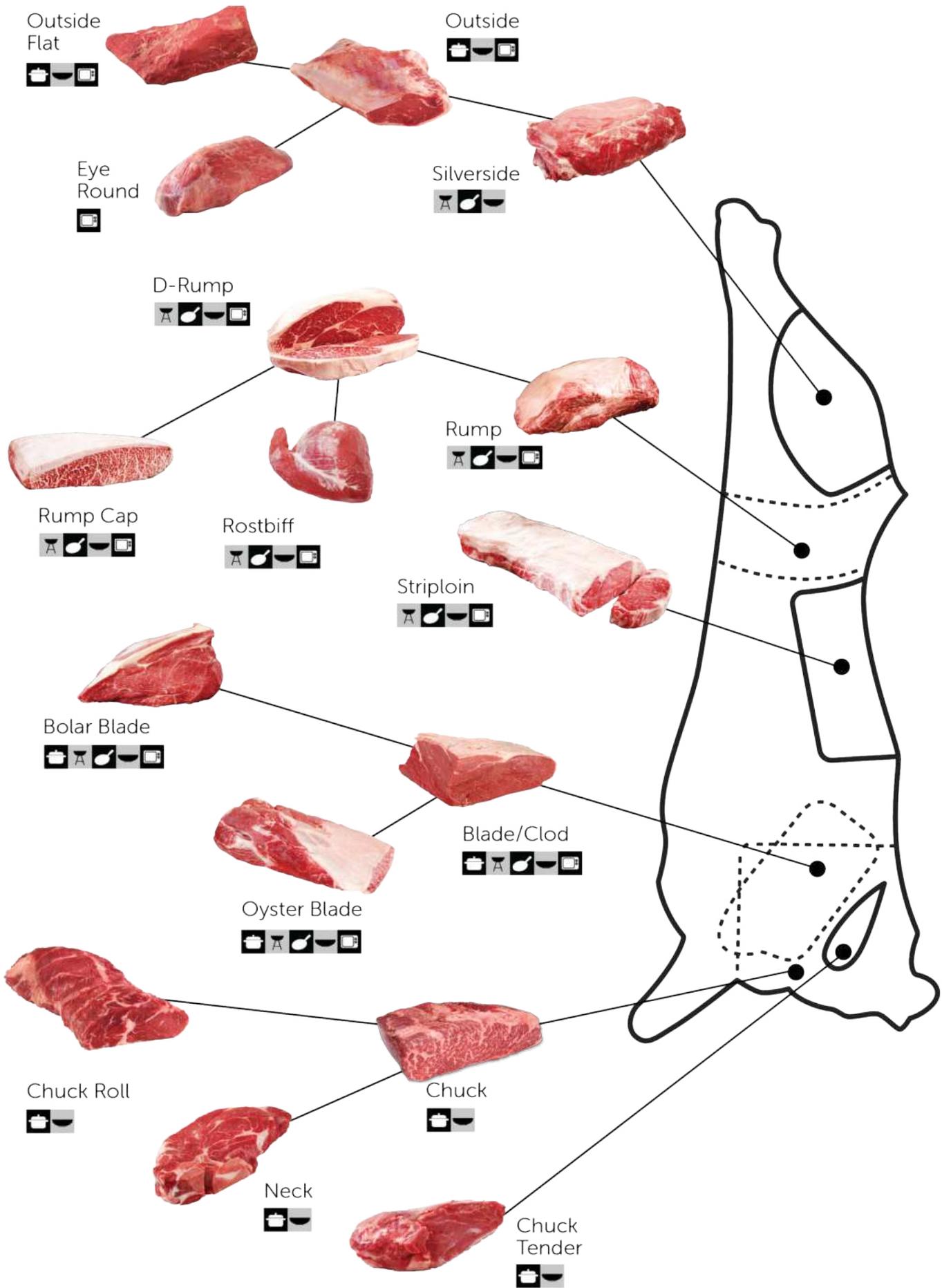
WAGYU SECONDARY CUTS COOKING CHART

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



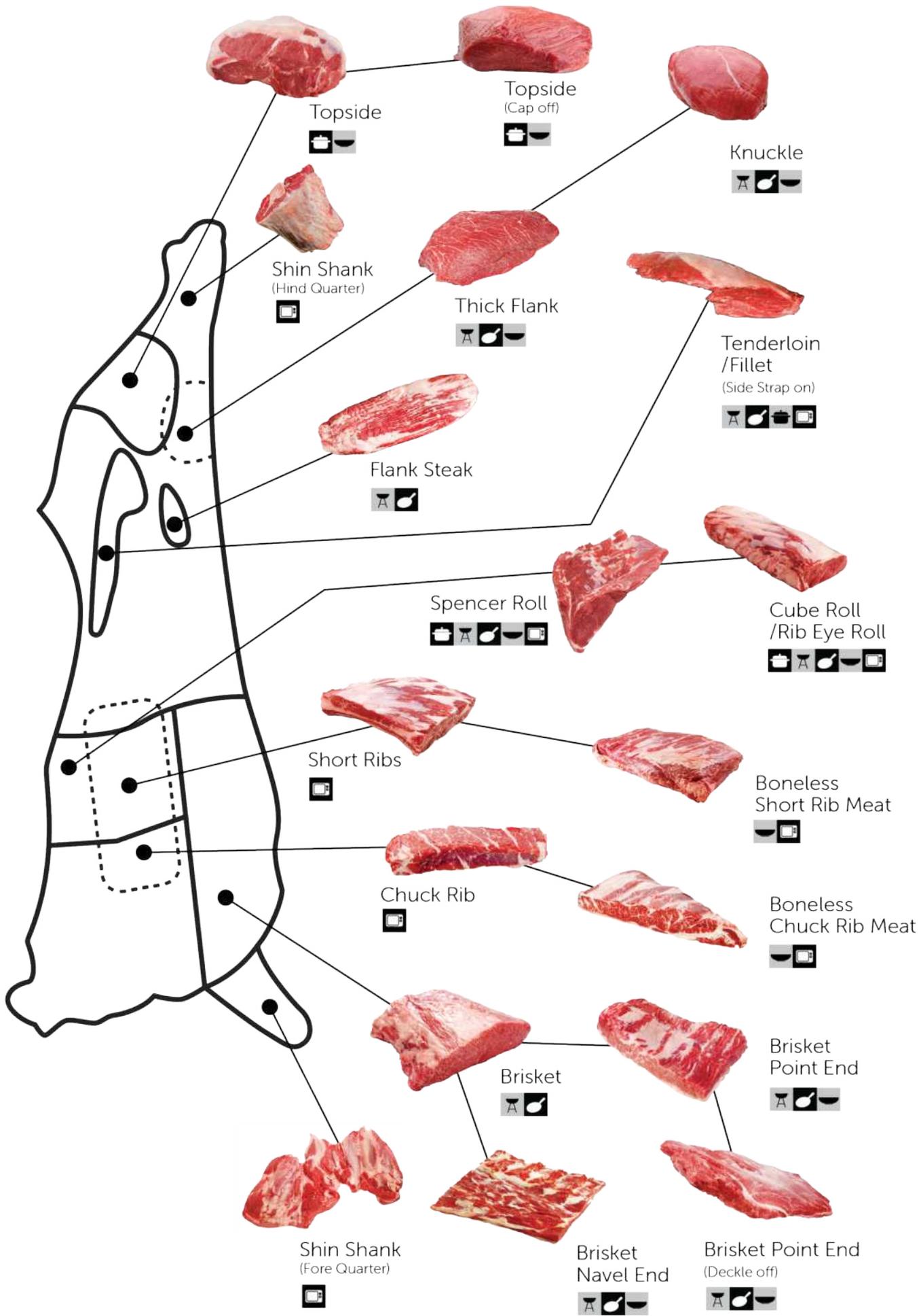
CHUCK ROLL END PIECE	NE BRISKET 1W/VAC	SHIN SHANK MW/VAC	TRITIP MW/VAC	FLAP MEAT 1W/VAC	INSIDE SKIRT MW/VAC	FLANK STEAK MW/VAC	CHUCK TAIL FLAP MW/VAC	CHUCK EYE ROLL 5 RIB	OYSTER BLADE 1W/VAC	RIB FINGERS MW/VAC	SHORT RIB MEAT MW/VAC	RIB CAP MW/VAC
2 - 3 kg	4 - 6 kg	4 - 6 kg	2.2 - 2.5 kg	~ 3.5 kg	2.5 - 3 kg	1.8 - 2 kg	2.5 - 3 kg	6 - 8 kg	2 - 4 kg	1.0 - 1.5 kg	4 - 6 kg	2 - 3 kg
			X	X	X	X	X	X	X		X	
			X	X	X	X	X	X	X			
				X	X	X	X	X	X			
				X	X	X	X	X			X	
X	X			X	X	X	X	X				
									X			
X			X	X		X	X	X	X			
X			X	X		X	X	X	X			
X			X	X		X	X	X	X			
X			X	X		X	X	X	X		X	
X	X			X		X	X					
					X					X		X
X	X						X		X		X	
X	X	X					X		X		X	
X	X	X					X		X		X	
X	X	X					X		X		X	
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	シンシヤンク	トライチップ	フラップミート	インサイドス カート	フランクステ ーキ	チャックテール フラップ	チャックアイロ ール	オイスタープレ 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/Brasing Stir-fry/Thin Slice Oven Roast





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



PANCETTA IBERICO

Thịt heo ba rọi
JOS0102-008 : ~1.5kg





FROZEN IBERIAN PORK

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

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



IBERIAN PORK



IBERICO TENDERLOIN

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



IBERICO CRUCETA PRIMERA

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



IBERICO ABANICO

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



IBERICO SECRETO

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



IBERICO SPARE RIBS TRIMMING

Sườn heo đen cắt khúc
MAL0102-108 : ~330g



IBERICO SPARE RIBS

Sườn heo đen
MAL0102-109 : ~300-450g



IBERICO FRENCH RACK

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



LOIN LOMO

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



IBERICO PORK CHEEK

Thịt má heo đen
MAL0102-112 : ~280g



IBERICO PLUMA

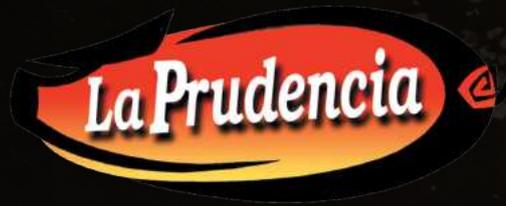
Thịt thần lưng heo đen
MAL0102-113 : ~350g



IBERICO PORK CHEEK BELLOTA

Thịt má heo không xương
MAL0102-114 : ~280g





DUROC PORK, A CULINARY HERITAGE

NEW

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



DUROC PORK



DUROC PORK SECRETO

Thịt đùi heo Duroc
LAP0102-111 : ~500g



DUROC PORK PLUMA

Thịt thăn lưng heo Duroc
LAP0102-112 : ~0.8kg



DUROC PORK RIBS

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



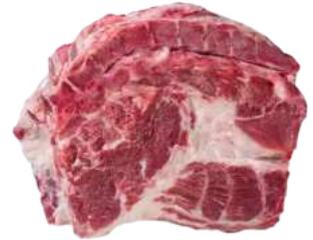
DUROC PORK RACK FRENCH CUT

Thịt sườn heo Duroc
LAP0102-115 : ~3kg



DUROC PORK BELLY/ PANCETA

Thịt ba chỉ heo
LAP0102-117 : ~3kg



DUROC COLLAR/ CABECERO

Thịt cổ heo Duroc
LAP0102-116 : ~2kg



DUROC PORK PRESA

Thịt lõi nạc cổ heo Duroc
LAP0102-114 : ~0.8kg-1kg

IBERIAN PORK



IBERIAN CHEEKS/ CARRILLERA

Thịt má
LAP0102-105 : ~0.7kg



IBERIAN PRESA/ OVER-SHOULDER

Thịt lõi nạc
LAP0102-103 : ~0.7kg





LAMB FROM NEW ZEALAND

NATURALLY SEASONED BY THE SEA

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



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





TENDERLOIN

Thăn nội
ARE0102-208 : 1kg/bag



**CAP OFF,
FRENCHED 8 RIBS**

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



**CAP ON,
FRENCHED RACK 8 RIBS**

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



**RACK SQUARE CUT
STANDARD 7-8 RIBS**

Sườn cừu
ARE0102-205 : ~800g - 1000g



**BONE IN SHOULDER
OYSTER**

Vai cừu
ARE0102-213 : 1.3kg



**SADDLE/ SHORTLOIN PAIR,
1 RIB, 75MM**

Lưng cừu
ARE0102-207 : 1.5kg - 1.8kg



EYE OF LOIN

Nạc lưng cừu
ARE0102-202 : 1kg



BONELESS CHUMP (RUMP)

Mông cừu
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



**TRIMMINGS
(LAMB PIECE/ CUBE)**

Thịt vụn
ARE0102-215 : 3kg





LAMB OF
TASMANIA



WHERE TASTE IS BORN OF NATURE AND CARE

NEW

Experience the finest grass-fed meat from Lamb of Tasmania, crafted by exceptional farmers. Indulge in the premium, delectable lamb that awaits you and your guest.

Their farmers are the heart and soul of the premium quality and global reputation. Their unwavering passion for their craft is what sets our lamb apart. "Lamb of Tasmania" team ensures each lamb receives impeccable care and attention, from the nurturing hands of their farmers to the skilled craftsmanship of their butchers.

Their commitment to quality control means that watchful eyes oversee every step of the process. The secret to the natural marbling in the lamb lies in the lush pastures of Tasmania, where the lambs graze on pure grass and thrive in harmony with nature. As the only producer in the world to offer 100% Tasmanian grown and processed lamb, they take pride in keeping stress levels low and quality exceptionally high.



BRONZE MEDAL
WINNER 2019
BRANDED LAMB



GOLD MEDAL
WINNER 2019
BRANDED LAMB



BEST IN CLASS
WINNER 2019
BRANDED LAMB



CHAMPION TROPHY
WINNER 2019
MEAT



CHAMPION TROPHY
WINNER 2019
PRODUCT



**HINDSHANK FRZ BONE IN
LAMB AUS**

Bắp chân sau
TQM0102-001 : ~600gx4



**RACK CAP ON 9 RIBS FRZ
BONE IN FRENCHED LAMB AUS**

Thịt sườn
TQM0102-002 : ~800g



**FORESHANK FRZ BONE IN
LAMB AUS**

Bắp chân trước
TQM0102-003 : ~400gx4



**TENDERLOIN FRZ BONELESS
LAMB AUS**

Phi lê cừu
TQM0102-004 : ~100gx10



**RUMP CHUMP FRZ BONELESS
LAMB CAP ON AUS**

Thịt mông
TQM0102-005 : ~600gx2



**RACK CAP OFF 9 RIBS FRENCHED
FRZ BONE IN AUS**

Thịt sườn
TQM0102-006 : ~600g



**RACK SQUARE CUT 9 RIBS STANDARD
FRZ BONE IN AUS**

Thịt sườn
TQM0102-007 : ~1.6kg



**SHORTLOIN FRZ BONE IN
LAMB AUS**

Thịt thăn
TQM0102-008 : ~1.8kg





MIERAL POULTRY

free range

ON ORDER

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

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



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



NEW

FROZEN BRESSE CHICKEN AOP "MIERAL"
Gà

MIE0102-001 : Female - 1.2kg - 1.3kg
*Birth control. Pure breed follow up "Gauloise Blanche".
No GMO, no Antibiotics.
Farmed from 135 to 180 days.*

FROZEN BARBARIE DUCK FEMALE "PRINCE DE DOMBES"
Vịt

MIE0102-102 : 1.5kg - 2kg
Yellow skin, pink and tender flesh.
Farmed from 70 to 77 days.

PIGEON OVEN READY FRZ

Bồ câu

MIE0102-004 : ~400g*2



FRENCH POULTRY



SUPREME YELLOW CHICKEN

Ức gà đông lạnh

SAV0102-005 : 350g - 450g



WHOLE YELLOW CHICKEN

Gà đông lạnh

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



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*2



PIGEON OVEN READY

Chim bồ câu đông lạnh

FAY0102-105 : ~450g



QUAIL OVEN READY

Chim cú 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)
11:45AM ON DAY SATURDAY

DAY 2

MONDAY NEXT WEEK

DA NANG

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

THURSDAY

SATURDAY

MONDAY NEXT WEEK

HA NOI

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

SATURDAY AFTERNOON

WEDNESDAY MORNING

PHU QUOC

1:30PM ON DAY 1

DAY 3

NHA TRANG

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

DAY 2

MONDAY NEXT WEEK



WHOLE CHICKEN WITHOUT HEAD, NECK, FEET

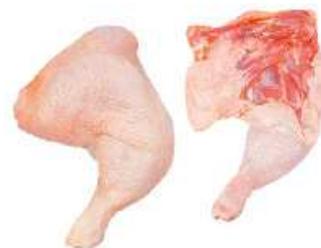
Gà bông công nghiệp
LEB0101-105 : 1.4kg - 1.5kg
LEB0102-105 : 1.4kg - 1.5kg



3 JOINT WINGS

Cánh

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



1/4 BACK LEG

Đùi góc 4

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



WHOLE LEG

Đùi tháo khớp

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



DRUMSTICK

Đùi tỏi

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



2 JOINT WINGS

Cánh

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



CHICKEN BONE

Xương gà

LEB0101-115 : 1kg/pack
LEB0102-115 : 1kg/pack



BONELESS LEG

Đùi gà rút xương

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

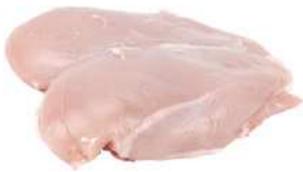


BONE IN SKIN ON BREAST

Ức gà nguyên da

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)**CHICKEN SKIN***Da gà*

LEB0101-116 : 1kg/pack

LEB0102-116 : 1kg/pack

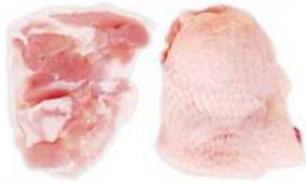
**WING DRUMETTES***Cánh tỏi*

LEB0101-130 : 45g - 70g/pc

LEB0102-130 : 45g - 70g/pc

**CHICKEN FAT***Mỡ gà*

LEB0101-118 : 5kg

**BONELESS THIGH***Má đùi không xương*

LEB0101-119 : 1kg/pack

LEB0102-119 : 1kg/pack

**SOFT BONES***Sụn gà*

LEB0101-121 : 400g - 500g/tray

LEB0102-121 : 400g - 1kg/tray

**FEET***Chân gà*

LEB0101-123 : 30g - 50g/pc

LEB0102-123 : 30g - 50g/pc

**BONELESS SKIN-ON BREAST***Ức không xương, có da*LEB0101-114 : 200g - 250g/pc
(4 - 5pcs/bag)LEB0102-114 : 200g - 250g/pc
(4 - 5pcs/bag)**BONELESS 1/4 BACK LEG***Đùi gà góc tư không xương*

LEB0101-133 : 1kg/pack

**CHICKEN BREAST SUPREME***Ức gà*

LEB0101-126 : 1kg/pack

LEB0102-126 : 1kg/pack

**MID-JOINT WING***Cánh giữa*

LEB0101-122 : 25g - 40g/pc

LEB0102-122 : 25g - 40g/pc

**CHICKEN TENDER***Thịt thần gà*

LEB0101-128 : 30g - 50g/pc

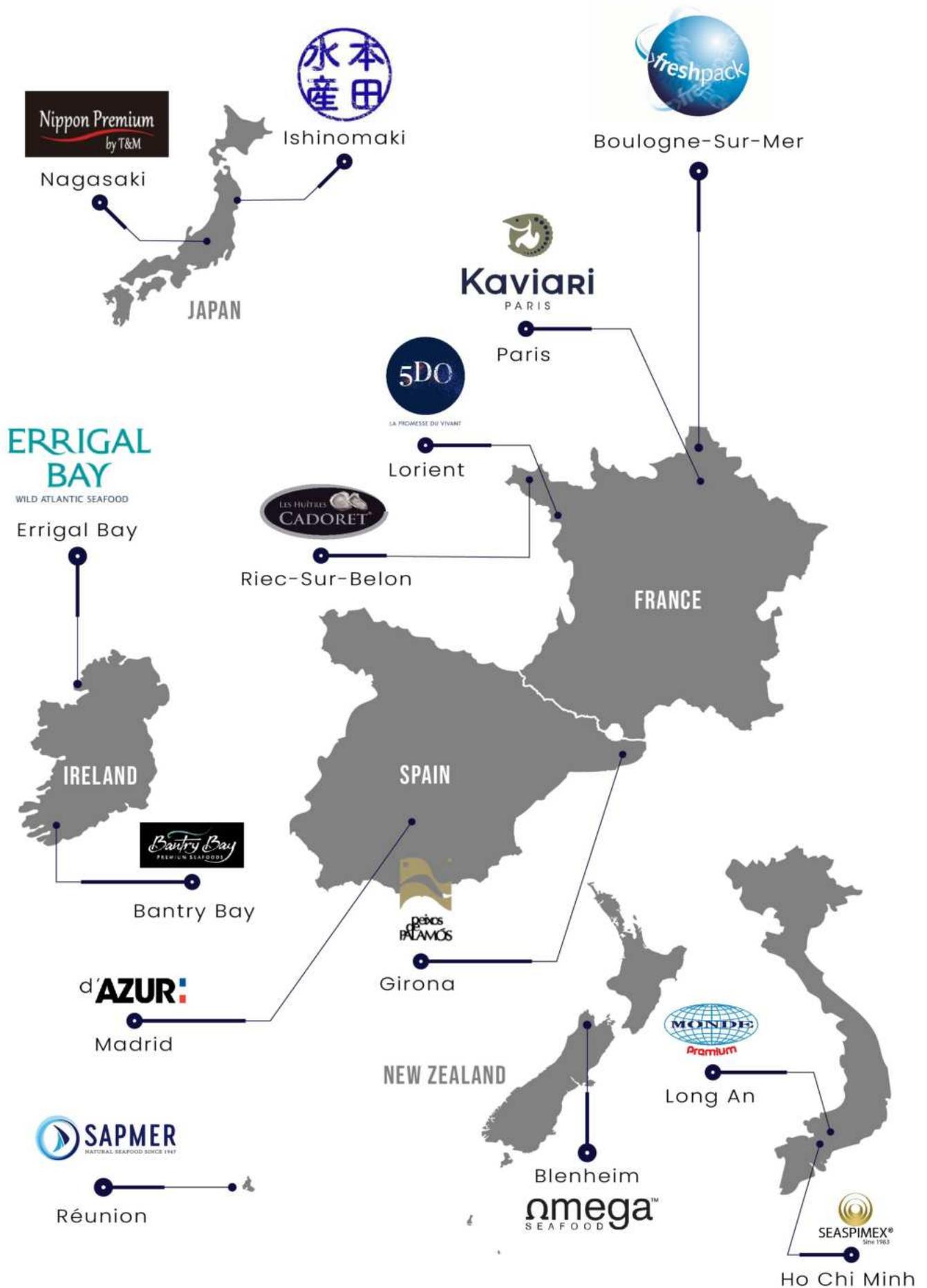
LEB0102-128 : 30g - 50g/pc

**THIGH***Má đùi*LEB0101-112 : 100g - 140g/pc
(8 - 10pcs/pack)

LEB0102-112 : ~1kg



MAP OF ORIGIN



SEAFOOD





Kaviari
PARIS



40 YEARS OF CAVIAR EXCELLENCE

FROM WILD TO FARMED

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.

Their's staff walks farmers through each step of the production process before choosing, on site, the eggs to be aged in their's facilities under the supervision of Bruno Higos, their's 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
KVI0301-738 : 50g
KVI0301-727 : 125g

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



OSCIETRE PRESTIGE CAVIAR

Russian sturgeon
(*Acipenser Gueldenstaedtii*)

KVI0301-733 : 30g
KVI0301-739 : 50g
KVI0301-721 : 125g
KVI0301-748 : 50g

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



KRISTAL® CAVIAR

Acipenser Schrenckii x Huso Dauricus

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

NONPASTEURIZED

KVI0301-740 : 50g

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.



RED LUMPFISH EGGS

Trứng cá vây đỏ

KVI0301-703 : 100g



BLACK LUMPFISH EGGS

Trứng cá vây đen

KVI0301-704 : 100g



WILD SALMON EGGS

KVI0301-701 : 100g

TROUT EGGS

KVI0301-715 : 100g

Trứng cá hồi



NATURAL SQUID INK

Mực của con mực

KVI0301-801 : 90g



WOODEN RAFRAICHISSOIR

100-250g



WOODEN RAFRAICHISSOIR

30-50g



WOODEN SPOON KAVIARI LOGO

9cm: for event or kit





**SMOKED SALMON IMPERIAL
FILLET FRZ NORWAY**

Phi lê cá hồi xông khói
KVI0302-002 : 500-600g



**SMOKED SALMON HAND-
SLICED TRAY FRZ NORWAY**

Phi lê cá hồi xông khói thái lát
KVI0302-003 : 200g



SMOKED EEL FILLET

Phi lê lươn xông khói
KVI0302-004 : 200kg



K - EN BARRE

Trứng cá tầm khô
KVI0301-737 : ~55g



**SMOKED SALMON FILLET
FRZ NORWAY**

Phi lê cá hồi xông khói
KVI0302-001 : 1.2-2.2kg



COCKTAIL BLINIS

Bánh blinis
KVI0803-001: 135g (16pcs)





NEW

A SUSTAINABLE FISHERY, EXCEPTIONAL FLAVOUR

SAPMER, one of France's largest fishing companies, has a fleet of 8 fishing vessels and over 600 employees dedicated to sustainable fishing practices. Their ultra-fresh products are deep-frozen at -40°C on board immediately after being caught, ensuring consumers enjoy the authentic taste of freshly caught seafood. SAPMER complies with set quotas and responsible fishing standards to preserve the ecosystem and the rich resources of the Indian Ocean and Southern seas.



TOOTHFISH WHOLE GUTTED 4-5KG

Cá răng cưa nguyên con
SAM0302-100 : 4-5kg



TOOTHFISH WHOLE GUTTED 5-8KG

Cá răng cưa nguyên con
SAM0302-100 : 5-8kg



TOOTHFISH WHOLE GUTTED 8-10KG

Cá răng cưa nguyên con
SAM0302-100 : 8-10kg



Nippon Premium
by T&M



JAPAN PREMIUM SEAFOOD

SASHIMI GRADE



SCAN ME



**SPLENDID ALFONSINO FILLET
KINMEDAI**

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



**YELLOWTAIL FILLET WITH
COLLAR HAMACHI**

Phi lê cá Cam
NPR0302-005: 1kg-1.4kg



**IZU SCORPION FISH FILLET
IZUKASAGO**

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



RED SEA BREAM FILLET MADAI

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



JOHN DORY FILLET MATODAI

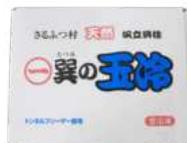
Phi lê cá John Dory
NPR0302-001 : 140g-180g





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

SAR0302-103 : 500g



**SCALLOP SIZE M
(26-30 PC/BAG)**

SAR0302-100 : 1kg
SAR0302-101 : 1kg
SAR0302-105 : 1kg



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

SAR0302-102 : 1kg
SAR0302-104 : 1kg



SALMON ROE 1 STAR

SAR0302-010 : 200g



SALMON ROE 2 STAR

SAR0302-011 : 500g



SALMON ROE 3 STAR

SAR0302-012 : 500g



WHOLE SHELL OYSTER M (80G)

SAR0302-004 : 100pc



WHOLE SHELL OYSTER L (100G)

SAR0302-003 : 80pc



WHOLE SHELL OYSTER 2L (180G)

SAR0302-001 : 20pc



WHOLE SHELL OYSTER M

SAR0302-004C : 8gX100pc (~1KG)



**BOILED NORTH PACIFIC GIANT
OCTOPUS LEG**

SAR0302-013 : ~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.



WOOD OYSTER KNIFE OPENER

Dao mở hàu

CAD0608-001 : 18cm

(*) 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
CAD0301-130 : No.3

(*) Full size range to order

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

CATEGORY

Rock oyster

ORIGIN

Framed 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

Framed in France

COLOR

Pearly

MEAT PERCENTAGE

13% to 15%

MATURATION TIME

6 to 12 months

TEXTURE

Meat & Crunchy

TASTE: sweet, lightly salty, subtle 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
CAD0301-128 : No.3
CAD0301-139 : No.3



BRITTANY OYSTER & IRISH OYSTER



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

- CAD0301-108 : No.1
- CAD0301-132 : No.1
- CAD0301-120 : No.1
- CAD0301-084 : No.2
- CAD0301-093 : No.2
- CAD0301-109 : No.2
- CAD0301-102 : No.2
- CAD0301-112 : No.3
- CAD0301-104 : No.3
- CAD0301-105 : No.3
- CAD0301-123 : No.3
- CAD0301-115 : No.4
- CAD0301-116 : No.4
- CAD0301-122 : No.4
- CAD0301-125 : No.4
- CAD0301-142 : No.4

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

CATEGORY
Rock oyster

ORIGIN
Brought up in Brittany

MEAT PERCENTAGE
8% to 10%



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

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

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

CATEGORY
Rock oyster

ORIGIN
Brought up in Brittany

MEAT PERCENTAGE
13% to 15%



SPECIAL (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%



FINE (24, 50PCS)

CAD0301-127 : No.3

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

CATEGORY
Rock oyster

ORIGIN
Ireland

COLOR
White & Grey

TEXTURE
Fine & Nutty

OYSTER FROM PORTUGAL & SCOTLAND



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

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

(*) Full size range to order

All size available

CATEGORY
Rock oyster

ORIGIN
Brought up in Portugal

MEAT PERCENTAGE
8% to 10%



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

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

(*) Full size range to order

All size available

CATEGORY
Rock oyster

ORIGIN
Brought up in Scotland

MEAT PERCENTAGE
8% to 10%





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.

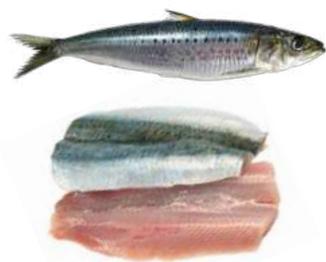
Whether you are in Paris or Shanghai, rediscover the unique and fresh taste of crustaceans and shellfish fresh out of Breton waters! Cinq Degrés Ouest is revolutionizing the ways in which seafood is consumed and meets all the expectations of modern cuisine: quality, speed of preparation, ease of preservation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

DEG0302-113 : ~110g



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

DEG0302-104 : 18g/pc



EUROPEAN LOBSTER TAIL SHELL OFF

Thịt đuôi tôm hùm

DEG0302-124 : ~90g



CANADIAN LOBSTER HEAD

Đầu tôm hùm Canada

DEG0302-122 : 5kg



WHOLE GUTTED SOLE

Cá bơn

DEG0302-204 : 400-600g



CODFISH LOIN SKIN ON

Lườn cá tuyết có da

DEG0302-125 : ~1.8g



WHOLE CANADIAN LOBSTER COOKED

Tôm hùm nguyên con

DEG0302-123 : ~450g





SEAFOOD FROM SPAIN



TERRE D'AZUR brand focuses solely on **premium quality seafood products** caught wild in the most recognized fishing grounds of FAO 37 and FAO 34, the Mediterranean Sea and the Eastern Atlantic Ocean, and processed to the highest European quality standards (**Blast-frozen on board freezing at -40°C within minutes of capture, thermal shock to preserve all organoleptic characteristics, 0% glazing...**).

ELEVATING SEAFOOD EXPERIENCES WITH MICHELIN-STARRED EXPERTISE

At TERRE D'AZUR, they are passionate about delivering the finest quality seafood, chosen by discerning chefs like the acclaimed 12-Michelin-starred Martín Berasategui. Recognized for his exceptional culinary artistry, Chef Berasategui trusts TERRE D'AZUR to provide the freshest, most sustainable seafood for his exquisite creations.



CARABINEROS

Tôm đỏ

TDA0302-010 : ~1kg - 30/35



**WHOLE FARMED BLACK COD
(PARASITE FREE)**

Cá tuyết đen nguyên con

TDA0302-008 : 1.8kg-2.7kg



**FROZEN BLACK COD FILLETS
(PARASITE FREE)**

Phi lê cá tuyết đen

TDA0302-009 : ~700g





SEAFOOD FROM SPAIN

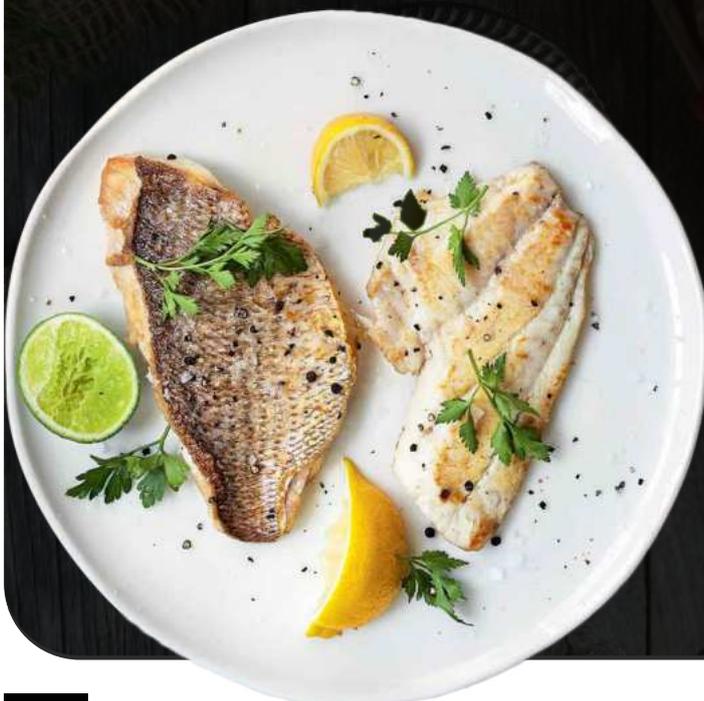
It was founded in 1981 and its main activity was the distribution of frozen products to the shops in the region. Today, Congelats Palamós confers a new sense to the term frozen goods. We invest in the elaboration of fully natural products transforming, packing and freezing using innovative methods.

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 đoi đỏ

PAL0302-114 : 40g - 80g



MONKFISH TAIL LOIN

Lườn cá mặt quỷ

PAL0302-113 : 1kg



SALTED CODFISH LOIN

Lườn cá tuyết muối

PAL0302-101 : ~300g/pc

2kg/box

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

PAL0302-118 : 3kg/pc



FARMED ROYAL SEABREAM FILLET

Cá Tráp phi lê

PAL0302-117 : 100g-150g,

~1.3kg



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



MONKFISH CHEEK

Thịt má cá mặt quỷ

PAL0302-107 : ~1,8kg



SMOKED PRE-CUT SALMON

Cá hồi phi lê xông khói

PAL0302-124 : ~1.5kg





MONKFISH TAIL LOINS BONELESS

Đuôi cá mặt quỷ không xương
PAL0302-121 : 0.5-1kg



TOOTHFISH FILLET

Phi lê cá tuyết
PAL0302-125 : 2-3kg



WILD SKATE WING/ THORNBAC RAY FILLETS

Phi lê cá đuối
PAL0302-126 : 300-600g



FARMED MAIGRE FILLETS

Phi lê cá thu
PAL0302-127 : 500g-1kg

RETAIL RANGE



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.

FINGER FOOD **NEW**



ATLANTIC COD CROQUETTE

Bánh Croquette cá
PAL0803-001: 1kg



EMMENTAL CHEESE CROQUETTE

Bánh Croquette phô mai
PAL0803-002 : 1kg



CEPS CROQUETTES (VEGAN)

Bánh Croquette rau nấm
PAL0803-003 : 1kg



IBERIAN HAM CROQUETTE

Bánh Croquette thịt nguội
PAL0803-004 : 1kg







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



KING CRAB LEGS & CLAWS COOKED

Chân và càng cua Hoàng Đế

FRE0302-109 : 80G-150g



KING CRAB COOKED

Càng cua Hoàng Đế

FRE0302-107 : 200G-500g



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



BROWN CRAB COOKED IRELAND FRZ

Cua nấu 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% 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



BLUE CRAB SUPER LUMP MEAT

Thịt ghe thanh trùng
VIE0301-003 : 454g



SEASPIMEX®
Sine 1983



RED CRAB JUMBO LUMP MEAT

Thịt đùi ghe
VIE0301-010 : 420g



BLUE CRAB LUMP MEAT

Thịt ghe thanh trùng
VIE0301-101 : 453g



BLUE CRAB CLAW MEAT

Thịt ghe thanh trùng
VIE0301-102 : 453g



MAP OF ORIGIN





DRY FOOD & CONDIMENTS

DRY FOOD &
CONDIMENTS

CASTILLO
DE CANENA
1780



WORLD'S BEST EXTRA VIRGIN OLIVE OIL

NEW

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

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



OAK SMOKED ARBEQUINA EVOO

Dầu Oliu Arbequina Nguyên Chất

CDC0702-001 : 250ml



PLANKTON ARBEQUINA EVOO

Dầu Oliu Arbequina với sinh vật phù du

CDC0702-002 : 250ml



HARISSA ARBEQUINA EVOO

Dầu Oliu với gia vị Harissa cay thơm

CDC0702-003 : 250ml



alain milliat
JUS DE DEGUSTATION



NEW

ARTISANAL JAMS FROM DRÔME REGION

Alain Milliat is a French brand specializing in high-quality fruit products, particularly juices, nectars, jams, and condiments. Founded in 1965 by Alain Milliat, the brand is known for its commitment to using fresh, seasonal fruits and traditional production methods.

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



ORANGE MARMALADE
Mứt cam
AML0801-001 : 28G



**SENGANA STRAWBERRY
EXTRA JAM**
Mứt dâu
AML0801-002 : 28G



APRICOT MARMALADE
Mứt mơ
AML0801-003 : 28G



**WILD BLUEBERRY
EXTRA JAM**
Mứt việt quất
AML0801-004 : 28G





EMBARK ON A DAILY JOURNEY OF DELIGHT

NEW

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

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





ORANGE MARMALADE

Mứt cam
CSC0801-001 : 340g



MIXED BERRY EXTRA PRESERVE

Mứt quả mọng
CSC0801-002 : 340g



MARA DE BOIS STRAWBERRY JAM

Mứt dâu
CSC0801-003 : 340g



BLUEBERRY EXTRA PRESERVE

Mứt việt quất
CSC0801-004 : 45g



PEACH EXTRA PRESERVE

Mứt đào
CSC0801-005 : 45g



STRAWBERRY EXTRA PRESERVE

Mứt dâu
CSC0801-006 : 45g



FIG AND CINNAMON SAUCE - IVEGAN

Sốt quả sung và quế
CSC0507-003 : 170g



RAGOUT WITH PIEDMONTESE MEAT

Sốt bò Ragù
CSC0507-001 : 190g



CREAM WITH PARMIGIANO REGGIANO CHEESE AND TRUFFLE

Sốt kem nấm Truffle
CSC0507-002 : 150g



MOSCATO D'ASTI DOCG WINE SPECIALTY (JELLY)

Thạch
CSC0507-004 : 170g





NEW

SAVOR THE PURE TASTE OF VIETNAMESE HONEY

Mach Gia Kim is a Vietnamese honey brand for its commitment to quality and purity. Their honey is sourced from the pristine of the best apiaries in Vietnam, where bees feast on the nectar of wildflower blossoms, resulting in a symphony of flavors and aromas. Pure and Natural: Mach Gia Kim follows meticulous beekeeping techniques to guarantee their honey is completely devoid of any chemicals, antibiotics, or artificial additives. Indulge in each spoonful and experience the unmistakable difference in taste.



ACACIA HONEY
Mật ong lá keo

MGK0507-001 : 250ml



LYCHEE FLOWER HONEY
Mật ong hoa vải

MGK0507-002 : 250ml



COFFEE HONEY
Mật ong hoa cà phê

MGK0507-003 : 250ml



ACACIA HONEY
Mật ong lá keo

MGK0507-004 : 1l





HIGH-QUALITY PASTA SINCE 1924

NEW

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

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

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





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



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



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



COUSCOUS
Hạt couscous
 RUS0601-001 : 500g



SPAGHETTI
Mì sợi
 RUS0901-001 : 500g



POLENTA ISTANTANEA
Bột ngô
 RUS0901-012 : 500g



SPAGHETTI 90 SECONDS
Mì sợi
 RUS0901-003 : 300g



PENNE RIGATE
Nui
 RUS0901-004 : 500g



FUSILLI
Nui
 RUS0901-005 : 500g



ORZO PASTA
Nui hạt gạo
 RUS0901-006 : 500g



MACCHERONI
Nui
 RUS0901-007 : 500g

GLUTEN FREE



GLUTEN FREE FUSILLI
Nui
 RUS0901-009 : 250g



GLUTEN FREE RIGATONI
Nui
 RUS0901-010 : 250g



SEMOLA
Bột mì
 RUS0901-011 : 5kg



GLUTEN FREE SPAGHETTI
Mì sợi
 RUS0901-002 : 250g





ARTISANAL PASTA

The 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



TOASTED FREGULA
Mì hạt
 PAS0901-108 : 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 FETTUCCHINE
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





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 dẹt
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



FUSILLI
Nui
DEV0901-011 : 250g



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



ORGANIC PENNE RIGATE

Mì ống organic
DEV0901-121 : 500g



ORGANIC FUSILLI WHOLE WHEAT

Nui xoắn nguyên cám
DEV0901-119 : 500g



PENNE CON CECI WITH CHICKPEAS

Mì ống đậu gà
DEV0901-114 : 450g



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.



SCAN ME



PASTA 14% PROTEIN



FUSILLI HIGH PROTEIN
Nui xoắn
MET0901-006 : 500g



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

PASTA & PASTA WHOLE WHEAT



MACARONI
Nui
MET0901-104 : 5kg



PENNE RIGATE
Mi ống
MET0901-102 : 5kg



FUSILLI
Nui xoắn
MET0901-103 : 5kg



LINGUINE
Mi sợi
MET0901-101 : 5kg



SPAGHETTI
Mi sợi
MET0901-100 : 5kg



TAGLIATELLE NEST
Mi sợi lớn
MET0901-005 : 500g



EGG LASAGNE
Mi dẹt
MET0901-001 : 500g



SPAGHETTI WHOLE WHEAT
Mi sợi nguyên cám
MET0901-004 : 500g





FUSILLI
MET0901-024 : 1kg



SPAGHETTI
MET0901-020 : 1kg



PENNE RIGATE
MET0901-022 : 1kg

GLUTEN FREE

NEW



FUSILLI
MET0901-025 : 1kg



PENNE RIGATE
MET0901-023 : 1kg



SPAGHETTI
MET0901-021 : 1kg

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 TRUFFLE

Dầu oliu vị nấm truffle

MET0702-104 : 250ml

TOMATOES



CRUSHED TOMATOES

Cà chua nghiền

MET0507-014 : 4.05kg



PEELED TOMATOES

Cà chua lột vỏ

MET0507-007 : 2.5kg



PIZZA SAUCE

Sốt cà chua

MET0507-017 : 2.5kg



CHOPPED TOMATO

Cà chua cắt sẵn

MET0507-002 : 400g



TOMATO PUREE DOUBLE

Sốt cà chua

MET0507-003 : 140g



TOMATO PASTE DOUBLE

Cà chua cô đặc

MET0507-001 : 2200g



VINEGAR



BALSAMIC CREAM VINEGAR

Sốt giấm thơm
MET0701-001 : 250ml



BALSAMIC VINEGAR

Giấm thơm
MET0701-002 : 500ml



BALSAMIC VINEGAR

Giấm thơm
MET0701-100 : 5l



WHITE BALSAMIC VINEGAR

Giấm trắng
MET0701-005 : 1l



APPLE VINEGAR

Giấm táo
MET0701-003 : 500ml



RED WINE VINEGAR

Giấm rượu đỏ
MET0701-006 : 1l



RICE VINEGAR

Giấm gạo
MET0701-007 : 1l



BALSAMIC CREAM VINEGAR

Sốt giấm thơm
MET0701-004 : 500ml

ANTIPASTI



SEASONED ARTICHOKE QUARTERS IN OIL

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



HALF DRIED TOMATOES

Cà chua ngâm dầu
MET0507-015 : 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

MET0507-025 : 1.9kg

OTHERS



BLANCHED ALMOND POWDER

Bột hạnh nhân

MET0604-002 : 500g



GROUND CINNAMON

Bột quế

MET0704-003 : 450g



YELLOW MUSTARD SEEDS

Hạt mù tạt vàng

MET0704-008 : 220g



PIMENT DE CAYENNE

Bột ớt

MET0704-011 : 120g



Madama Oliva



OLIVES FROM ITALY

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

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



SCAN ME





TAGGIASCA OLIVES WITH STONE

Oliu Taggiasca có hạt

MAD0507-103 : 2kg
Net weight : 3.4kg



GREEN CERIGNOLA OLIVES

Oliu xanh có hạt

MAD0507-104 : 2kg
Net weight : 3.4kg



GIANT GREEN APERITIF OLIVES WITH STONE

Oliu xanh lớn có hạt

MAD0507-100 : 2kg
Net weight : 3.4kg



GREEN CASTELVETRANO OLIVES WITH STONE

Oliu ngâm nước muối

MAD0507-105 : 2kg
Net weight : 3.4kg



BLACK GAETA OLIVES WITH STONE

Oliu Gaeta

MAD0507-106 : 2kg
Net weight : 3.4kg



BLACK KALAMATA OLIVES WITHOUT STONE

Oliu đen Kalama không hạt

MAD0507-109 : 1.8kg
Net weight : 3.2kg



GREEN CASTELVETRANO OLIVES WITHOUT STONE

Oliu xanh Địa Trung Hải

MAD0507-108 : 1.8kg
Net weight : 3.2kg



MEDITERRANEAN OLIVES WITHOUT STONE

Oliu ngâm nước muối

MAD0507-110 : 1.8kg
Net weight : 3.2kg



BLACK PITTED LECCINO OLIVES

Oliu đen ngâm nước muối

MAD0507-102 : 1.8kg
Net weight : 3.2kg



BLACK LECCINO OLIVES

Oliu đen ngâm nước muối

MAD0507-101 : 2kg
Net weight : 3.4kg





GIANT GREEN SWEET OLIVES WITH STONE
Oliu xanh lớn có hạt
 MAD0507-002 : 250g
 Net weight : 480g



GREEN CASTELVERRANO OLIVES WITH STONE
Oliu xanh có hạt
 MAD0507-001 : 250g
 Net weight : 480g



GIANT GREEN MILD OLIVES WITHOUT STONE
Oliu xanh không hạt
 MAD0507-021 : 160g



GREEN CERIGNOLA OLIVES WITH STONE
Oliu xanh có hạt
 MAD0507-022 : 190g



BLACK LECCINO OLIVES WITH SEASONING WITHOUT STONE
Oliu đen với gia vị
 MAD0507-023 : 160g



SUNDRIED TOMATOES WITH CAPERS IN OIL
Cà chua phơi nắng ngâm dầu
 MAD0507-024 : 200g



OLIVE TAPENADE
Sốt oliu
 MAD0507-026 : 190g



OLIVE AND SUNDRIED TOMATO TAPENADE
Oliu và cà chua phơi nắng
 MAD0507-027 : 190g



PESTO BASIL AND PINE NUT TAPENADE
Sốt pesto húng quế & hạt thông
 MAD0507-028 : 190g



CERIGNOLA RED OLIVES WITH STONE
Oliu đỏ
 MAD0507-107 : 2.5kg



NEW

BLACK PITTED LECCINO OLIVES WITH SEASONING IN BRINE
Oliu đen
 MAD0507-029 : 160-300g





PREMIUM ANTIPASTI AND SAUCE

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

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

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



SCAN ME



ROMAN STYLE ARTICHOKE

Atiso chế biến kiểu Romana
MEN0507-003 : 800g



NATURALLY PRESERVED ARTICHOKE

Atiso ngâm muối
MEN0507-001 : 2.5kg



GRILLED ARTICHOKE

Atiso ngâm dầu
MEN0507-002: 780g



CIPOLLINE BORETTANE IN AGRODOLCE

Hành ngâm giấm chua ngọt
MEN0507-032 : 830g



PEELED CHESTNUT

Hạt dẻ bóc vỏ
MEN0507-017 : 850g



TOMATO PULP "POLPAVERA FINE"

Cà chua xay nhuyễn
MEN0706-201 : 2.5kg



DORATI CHERRY TOMATOES

Cà chua bi
MEN0507-030 : 800g



PEELED TOMATOES

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



SOLEGGIATI" SEMI-DRY TOMATOES

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



TOMATOE PULP NAPOLITAN SAUCE

Cà chua xay nhuyễn
MEN0507-025 : 2.55kg



CAPER BERRIES

Quả bạch hoa ngâm dầu
MEN0507-006 : 790g



PRATAOILI MUSHROOM CREAM WITH TRUFFLE AROMA

Sốt nấm truffle
MEN0507-302 : 760g



GREEN OLIVES GREEN GIANT

Oliu xanh
MEN0507-201 : 2.6kg



GREEK KALAMATA OLIVES

Oliu tím vùng Kalamata
MEN0507-202 : 830g



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 Muñoz 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 Muñoz conjugates his expertise in order to create an excellent single variety raw material, produced in small quantities so as to maintain full mastery of the quality.



BIO - ARBEQUINA

Dầu oliu

ALE0702-009 : 500ml

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

Origin

*Ecological mill
of la Rioja*

Variété

*100%
Arbequina*

Taste

*Soft and balanced
Aromas of green
apple and hazelnut*



SCAN ME



GREEN FRUITS - PICUAL

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

Origin

Mill of Bujalance
Cordoba

Variété

100% Picual

Taste

Fresh and tonic
Aromas of tomato plants



ALE0702-001 : 250ml



ALE0702-011 : 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

Variété

100%
Cornicabra

Taste

Racy taste of
candied fruits. Aromas of candied fruits



ALE0702-005 : 250ml



ALE0702-010 : 500ml



ALE0702-007 : 750ml



ALE0702-008 : 3l





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.





WALNUT OIL

Dầu hạt óc chó

TOU0702-001 : 250ml



HAZELNUT OIL

Dầu hạt phỉ

TOU0702-002 : 250ml



GRAPSEED OIL

Dầu hạt nho

TOU0702-105 : 750ml



AVOCADO OIL

Dầu bơ

TOU0702-004 : 250ml



ALMOND OIL

Dầu hạnh nhân

TOU0702-003 : 250ml



ORGANIC REFINED COCONUT OIL

Dầu dừa hữu cơ

TOU0702-008 : 314ml



ORGANIC VIRGIN COCONUT OIL

Dầu dừa hữu cơ nguyên chất

TOU0702-007 : 314ml



ORGANIC AVOCADO & COCONUT OIL

Dầu bơ & dừa hữu cơ

TOU0702-009 : 314ml



ORGANIC VIRGIN COCONUT OIL

Dầu dừa hữu cơ

TOU0702-010 : 610ml



WALNUT OIL

Dầu hạt óc chó

TOU0702-101 : 500ml



HAZENUT OIL

Dầu hạt phỉ

TOU0702-102 : 500ml



VIRGIN SESAME OIL

Dầu hạt vừng

TOU0702-103 : 500ml





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

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



SCAN ME



BALSAMIC VINEGAR



BALSAMIC VINEGAR IGP "DAL 1891"

ACE0701-015 : 250ml

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



GOLD CAP BALSAMIC VINEGAR

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

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



WHITE BALSAMIC VINEGAR

Giấm balsamic trắng
ACE0701-017 : 500ml



WHITE CAP

ACE0701-001 : 0.5l
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



APPLE VINEGAR

Giấm
ACE0701-016 : 500ml



APPLE VIN TRADITIONAL BALSAMIC VINEGAR MODENA DOP

Giấm
ACE0701-004 : 100ml

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

CREAM OF BALSAMIC VINEGAR



CREAM OF BALSAMIC VINEGAR WITH MIXED BERRIES

Sốt giấm vị trái cây
ACE0701-103 : 250ml



CREAM OF BALSAMIC VINEGAR WITH TRUFFLE

Sốt giấm vị nấm truffle
ACE0701-102 : 250ml



NATURAL CREAM OF BALSAMIC VINEGAR

Sốt giấm vị nguyên bản
ACE0701-011 : 250ml



CREAM OF BALSAMIC VINEGAR WITH ORANGE

Sốt giấm vị cam
ACE0701-101 : 250ml





VINEGAR, MUSTARD & CONDIMENTS

VINEGAR

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

GHERKIN

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

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

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

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



SCAN ME

VINEGAR & MUSTARD



CHAMPAGNE ARDENNE WHITE VINEGAR

Giấm sấm panh trắng
CHA0701-014 : 0.5l



RED MERLOT VINEGAR

Giấm 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
CHA0701-007 : 500ml



TARRAGON VINEGAR

Giấm lá ngải thơm
CHA0701-009 : 0.5l



WHITE WINE VINEGAR

Giấm vang trắng
CHA0701-010 : 0.5l



RASPBERRY RED WINE VINEGAR

Giấm phúc bồn tử
CHA0701-002 : 0.5l



RED WINE

Giấm vang đỏ
CHA0701-011 : 5l



SHERRY

Giấm sơ ri
CHA0701-012 : 5l



WHITE WINE

Giấm vang trắng
CHA0701-013 : 5l



DIJON

Mù tạt Dijon
CHA0703-101 : 200g



HONEY

Mù tạt vị mật ong
CHA0703-103 : 200g



HOT ENGLISH

Mù tạt
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 PEPPER SAUCE***Sốt ớt xanh*

CHA0706-005 : 90g

**VEGAN MAYONNAISE***Sốt Mayonnaise thuần chay*

CHA0706-001 : 185g

**MAYONNAISE DJONNAISE***Sốt mù tạt Mayonnaise*

CHA0703-113 : 185g

**PLAIN MAYONNAISE***Sốt Mayonnaise*

CHA0706-004 : 325g

GHERKIN**GHERKIN***Dưa chuột ngâm giấm*

CHA0507-002 : 190g

**GHERKIN***Dưa chuột ngâm giấm*

CHA0507-003 : 380g

**GHERKIN***Dưa chuột ngâm giấm*

CHA0507-005 : 2.1kg



Moutarde
de Meaux® POMMERY®



PREMIUM MUSTARD FROM FRANCE

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

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

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



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



THE MOUTARDE DE MEAUX

POM0703-002 : 250g
POM0703-001 : 100g

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



COGNAC ROYALE MUSTARD

POM0703-005 : 250g

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



ESPELETTE PEPPER MUSTARD

POM0703-003 : 100g

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



TRUFFLE POMMERY MUSTARD

POM0703-006 : 100g

Pommery mustard with truffle will instantly elevate any steak to new gourmet heights. Or enrich a cream sauce with a spoonful of the tangy Dijon-style mustard with earthy black truffle depth. Ingredients: water, mustard seeds, vinegar, salt, truffle (3% Tuber melanosprum [50%], Tuber brumale [50%]), aroma, spices, grape seed oil, cep preservative, sodium bisulphite. Contains allergens: mustard. Contains sulphites.



THE HONEY MUSTARD

POM0703-004 : 100g

The Honey mustard Pommery® is a grainy mustard flavoured by high quality spices and honey. The Honey Mustard Pommery® is presented in a stoneware jar with a plastic top. Ingredients : Water, mustard seeds, vinegar, honey 27%, pectin, salt, spices.



MOUTARDE DE MEAUX

POM0703-008 : 2.5kg



FIREMEN'S MUSTARD

POM0703-007 : 250g



MOUTARDE DE MEAUX

POM0703-009 : 500g



ALCOHOL VINEGAR 6%

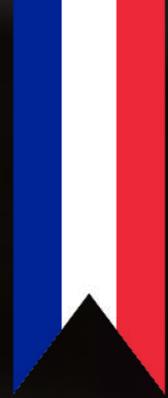
500g



XERES RESERVE 7%

500g





MUSHROOM & PREMIUM TRUFFLE CONDIMENTS

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

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

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



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



BLACK WINTER TRUFFLES EXTRA

Nấm truffle đông lạnh
SAB0506-110 : 200g



BLACK WINTER TRUFFLES BREAKING

Nấm truffle đông lạnh
SAB0506-111 : 200g

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



SUMMER TRUFFLE CARPACCIO

Nấm truffle ngâm dầu
PLT0507-001 : 100g



BLACK TRUFFLE PASTE

Nấm truffle nghiền nhỏ
PLT0507-004 : 120g



TRUFFLE SAUCE 8%

Sốt nấm truffle
PLT0507-007 : 120g



TRUFFLE SAUCE 8%

Sốt nấm truffle
PLT0507-006 : 40g



DRIED MUSHROOM



DRIED MORELS SPECIAL
Nấm khô
 PLT0508-004 : 50g



DRIED MORELS SPECIAL
Nấm khô
 PLT0508-005 : 250g



DRIED PORCINI
Nấm khô
 PLT0508-002 : 25g



DRIED MIX FOREST MUSHROOMS
Hỗn hợp nấm khô
 PLT0508-007 : 500g



DRIED YELLOW CHANTERELLES
Nấm khô
 PLT0508-003 : 50g



DRIED MIXED YELLOW BOLETES AND PORCINI
Nấm khô
 PLT0508-001 : 50g

OTHERS



WOODEN TRUFFLE SLIC
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



BLACK WINTER TRUFFLE JUICE

Nước ép nấm truffle mùa đông
TAM0702-001 : 200g



WHOLE SUMMER TRUFFLE

Nấm truffle nguyên củ
TAM0507-003 : 70g



MUSHROOM AND TRUFFLE SAUCE

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



CHANTERELLES

Nấm Chanterelles đông lạnh
TAM0506-001 : 1kg



CEPS WHOLE

Nấm Ceps đông lạnh
TAM0506-002 : 1kg



DRY CEPES MUSHROOMS

Nấm Ceps khô
TAM0508-001 : 500g





SABAROT
Maison familiale depuis 1819

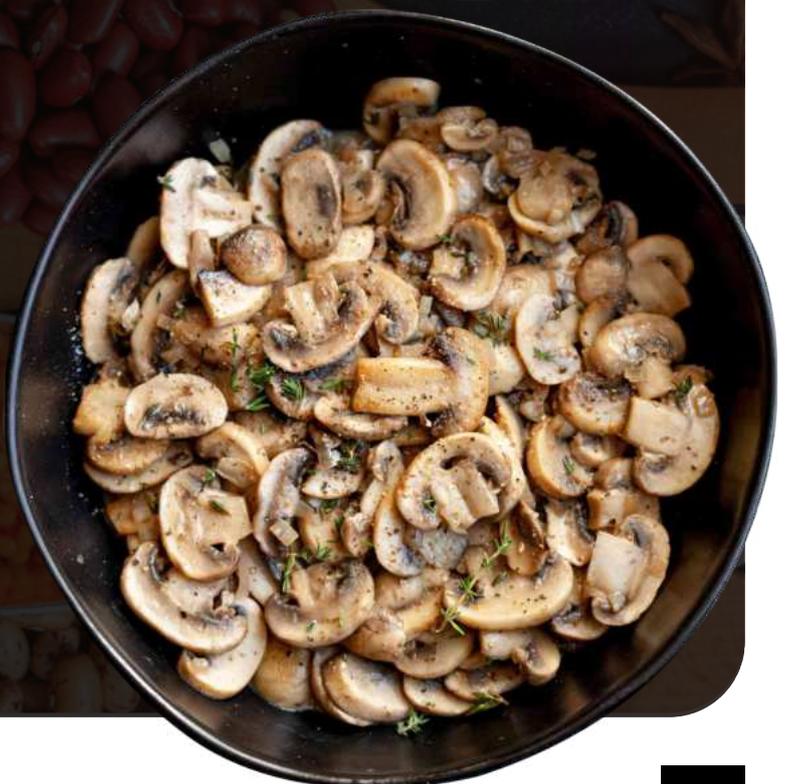
MUSHROOM AND PULSE

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



BOLETS & CEPES

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



MIX FOREST MUSHROOM

Nấm hỗn hợp khô
SAB0508-107 : 500g



BLACK TRUMPET

Nấm kèn khô
SAB0508-114 : 500g



CHANTERELLES FRZ

Nấm màu gà đông lạnh
SAB0506-107 : 1kg



DRY GIROLLES

Nấm khô
SAB0508-106 : 30g



GREEN LENTIL

Đậu lăng xanh
SAB0705-104 : 500g



LE PUY GREEN LENTILS AOP

Đậu lăng Puy
SAB0705-110 : 500g



DRY LENTIL CORAILS

Hạt đậu lăng xanh
SAB0705-105 : 450g



SUPER FOOD & SNAILS



WHITE QUINOA

Hạt diêm mạch trắng

SAB0601-100 : 500g



COUSCOUS

Hạt Couscous

SAB0601-108 : 850g

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

SAB0601-109 : 1kg

SAB0601-105 : 500g



BURGUNDY SNAILS

Ốc sên lột vỏ

SAB0301-400 : 8 Dozens - 800g



HELIX LUCORUM SNAILS

Ốc sên lột vỏ

SAB0301-401 : 8 Dozens - 800g



OTHER DRY PRODUCTS



SAFFRON
Nhụy hoa nghệ tây
FAY0704-321 : 10g



SAFFRON POWDER
Bột nhụy hoa nghệ tây
FAY0704-320 : 10g



SPIGOL
"ESPIG BONNES EPICES"
Bột ớt
FAY0704-325 : 100g



HARISSA
Sốt ớt
FAY0704-316 : 70g



SARRAZIN FLOUR
Bột kiều mạch
FAY0604-111 : 1kg



CHICKPEA FLOUR
Bột đậu gà
FAY0604-110 : 1kg



PITTED PRUNES
Mận khô
BRO0503-002 : 1kg



KADAIF ANGEL HAIR PASTA
Mì sợi
FAY0902-104 : 500g



BRICK LEAVES
Bánh tráng
FAY0902-101 : 170g





TAHINI PASTE

Sốt mè

FAY0706-001 : 907g
GOU0503-205 : 1kg



DRY APPLE RING

Táo chế biến

GOU0503-205 : 1kg



PANCA PEPPER

Tương ớt

GOU0706-206 : 212.6g



PÂTE D'AMANDE BLANCHE 23%

Bột hạnh nhân

FAY0601-002 : 6kg



FILLO PASTRY KANAKI

Bánh tráng Kanaki

FAY0902-102 : 450g

PREMIUM JAPANESE CONDIMENTS



RICE VINEGAR OF SAKURA FLOWER

Giấm gạo và hoa anh đào

SPI0701-001 : 900ml



CRUNCHY FREEZE-DRIED 3 YEARS AGED SOY SAUCE DIAMONDS

Nước tương 3 năm tuổi dạng khô

SPI0701-002 : 300g



SOYA SAUCE 10 YEARS OLD

Nước tương 10 năm tuổi

SPI0701-003 : 180ml



SHERRY VINEGAR 20 YEARS OLD

Giấm sherry

SPI0701-005 : 375ml





BAKED BEANS IN TOMATO SAUCE

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

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

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

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

All ingredients: NON GMO



BAKED BEAN IN TOMATO SAUCE

Đậu sốt cà chua
DUC0706-001 : 425g



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



TURRON DE VALENCIA

Kẹo nougat

PDS0805-002 : 150g



LEMON JUICE MURCIA

Nước ép chanh

PDS1103-001 : 280ml



CAPERS IN VINEGAR

Nụ bạch hoa ngâm giấm

PDS0507-002 : 1.4kg



WHOLE PIQUILLO PEPPERS

Ớt Piquillo

PDS0507-003 : 290g





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.



SPICES



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.



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 190OC for 45 minutes.

SEA SALT



ROCK SALT GRINDER

Muối hạt

CAR0704-022 : 105g





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

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



FLEUR DE SEL

Muối

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



FIVE SPICES SEASONING

Muối ngũ vị

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



SEA SALT GRINDER

Muối

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

SALT & SPICE GRINDER



BLACK PEPPER & SALT GRINDER

Muối tiêu đen

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



WHITE PEPPER & SALT GRINDER

Muối tiêu trắng

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



RED PEPPER & SALT GRINDER

Muối tiêu hồng

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



CHILI SALT GRINDER

Muối

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



CITRUS GRINDER

Muối chanh

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



BLACK PEPPER GRINDER

Tiêu đen

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



WHITE PEPPER GRINDER

Tiêu trắng

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



RED PEPPER GRINDER

Tiêu hồng

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



MIXED PEPPERS GRINDER

Tiêu hỗn hợp

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



SPICE DISPENSERS



CHILI POWDER

Bột ớt

Classic chili powder to enhance grilled meats and vegetables.

MOD0704-016 : 45g



GINGER POWDER

Bột gừng

Ginger powder for a classic Vietnamese taste, ideal for meats and poultry.

MOD0704-017 : 30g



CINNAMON POWDER

Bột quế

Finest hand-selected cinnamon suitable for all your sweet desserts.

MOD0704-018 : 40g



RED HOT CHILI PEPPERS

Ớt khô xay

Red hot chili pepper is ideal to sprinkle on fresh fruit.

MOD0704-019 : 35g



LONG RED PEPPERS

Ớt khô trái

Long red pepper is ideal for enforcing flavor to your slow-cooked meats.

MOD0704-020 : 40g



GROUND BLACK PEPPERS

Tiêu đen xay

Ground black peppers are suitable for all your cooking.

MOD0704-021 : 50g



FENNEL SEEDS

Hạt thì là

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

MOD0704-022 : 35g



CORIANDER SEEDS

Hạt rau mùi

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

MOD0704-023 : 30g



STAR ANISE

Hoa hồi

Star anise for the Vietnamese Pho.

MOD0704-024 : 20g



CINNAMONS STICKS

Thanh quế

Finest hand-selected cinnamon suitable for your homecooked Pho.

MOD0704-025 : 20g



BLACK CARDAMOM

Hạt đậu khấu

Whole black cardamom is ideal for your curries.

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.



**CHOCOLATE CHIP SHORTBREAD
4 VARIETIES**
Bánh quy
BMP0803-303 : 750g



(*) *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



BUTTER BISCUITS

Bánh quy bơ
BMP0803-211 : 145g

NEW



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



CHOCOLATE CHIPS COOKIES

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

NEW



ANNETTE'S GALETTES ORGANIC RASPBERRY

Bánh quy phúc bồn tử
BMP0803-116 : 100g



SMALL CHOCOLATE CHIP COOKIES

Bánh quy chocolate
BMP0803-115 : 200g

NEW



PURE BUTTER BISCUITS ASSORTMENT 6 VARIETIES

Bánh quy
BMP0803-302 : 375g

NEW

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



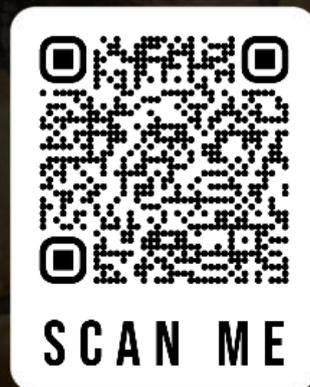


POTATO CHIPS FROM SPAIN

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.





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.





QUALITY HERBS AND SPICES PASTES FORM VIETNAM

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.





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





HOMEGROWN DRIED FRUIT & NUTS

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

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

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



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



PAPAYA

Đu đủ sấy dẻo

1kg



BLACK RAISIN

Nho khô đen

1kg



BROWN RAISIN

Nho khô nâu

1kg



DRIED FIGS

Sung khô

1kg





DRIED PLUM

Mận khô sấy dẻo
1kg



DRIED CRANBERRIES

Nam việt quất sấy khô tự nhiên
1kg



DRIED MANGO

Xoài sấy dẻo
MOL0503-002 : 100g



DRIED APRICOTS

Mơ sấy dẻo
1kg

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



ALMOND WITH CHILI & GARLIC

Hạnh nhân tẩm tỏi ớt
MOL0601-017 : 40g



RED WALNUT WITH SHELL

Hạt óc chó nguyên vỏ
1kg



GROUND ALMOND

Hạnh nhân nguyên vỏ
1kg



WALNUT WITH CHILI & GARLIC

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



CASHEW NUTS ROASTED

Hạt điều rang
1kg



MACADAMIA A

Hạt mắc ca
1kg



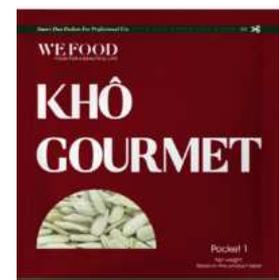
SHELLED WALNUT

Hạt óc chó không vỏ
1kg



PUMPKIN SEED

Hạt bí xanh
1kg



SUNFLOWER SEED

Hạt hướng dương
1kg





CASHEW NUTS NATURAL RAW

Hạt điều nguyên vỏ lụa
1kg



CHICKPEA WITH CHILI & GARLIC

Đậu gà tỏi ớt
1kg



CASHEW WITH CHILI & GARLIC

Đậu gà tỏi ớt
1kg

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

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

FRESH VEGETABLES



GREEN BRUSSELS SPROUTS

Bắp Cải Baby

Origin: Australia, Belgium



BABY SPINACH

Rau Chân Vịt Baby

Origin: Australia



BABY SALAD MIX

Rau Xà Lách Baby Leaves

Origin: Australia



BABY SALAD MIX

Rau Xà Lách Baby

Origin: Australia



WHITE ENDIVE

Rau Diếp Xoăn Endive Trắng

Origin: Australia, Belgium



ARTICHOKES

Bông Atiso

Origin: Australia, Spain



BABY ROCKET LEAVES

Rau Xà Lách Baby Rocket

Origin: Australia



COS HEARTS

Xà Lách

Origin: Australia



BROCCOLI

Bông Cải Xanh

Origin: Australia



CELERY

Cần Tây

Origin: Australia



YELLOW ONIONS

Hành Tây Vàng

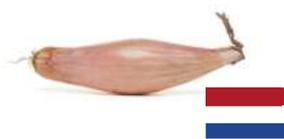
Origin: Netherlands



RED ONIONS

Hành Tây Tím

Origin: Netherlands



BANANA SHALLOTS

Hành Banana

Origin: Netherlands



YELLOW ONIONS

Hành Tây Vàng

Origin: Australia



RED ONIONS

Hành Tây Tím

Origin: Australia



GARLIC

Tỏi Khô

Origin: Spain



YELLOW LEMONS

Chanh Vàng

Origin: Egypt



RED CABBAGE

Bắp Cải Đỏ

Origin: Australia, Belgium



WOMBOK - AUSTRALIA

Cải Thảo Baby Bambino

Origin: Australia



WHITE ASPARAGUS

Măng Tây Trắng

Origin: Peru



WHITE CABBAGE

Bắp Cải Trắng

Origin: Belgium



SAVOY CABBAGE

Bắp Cải Savoy

Origin: Australia, Belgium



SAVOY CABBAGE

Bắp Cải Savoy

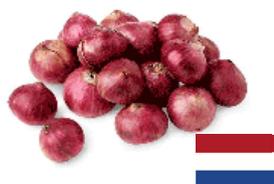
Origin: Australia, Belgium



CAULIFLOWER

Bông Cải Trắng

Origin: Australia



BABY ONIONS

Hành Baby

Origin: Netherlands



SWEET CORN

Bắp Tươi

Origin: Australia



POINTED CABBAGE

Bắp Cải Pointed

Origin: Australia, Belgium



LEEK

Tỏi Tây

Origin: Australia



RED ENDIVE

Rau Diếp Xoăn Endive Đỏ

Origin: Belgium

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

NHA TRANG



+84 832 000 081



nhatrang.deli@classicfinefoods.com.vn

CONTACT US TO HAVE FULL LIST OF FRESH VEGETABLE FROM FRANCE

MedFood
Good Mushroom - Good Health



NEW

FRESH MUSHROOM FROM FIELD TO FEAST

Originating from a passion for mushroom research, in 2009 the CRG group was born and specializes in researching medicinal mushrooms. During the research process, we have found the valuable values that medicinal mushrooms bring to health, the economy, and contribute to improving the environment by taking advantage of cellulose sources in some current industrial works.

One of the outstanding components in the research process is the cultivation of the Cordyceps sinensis mushroom of Tibetan origin, in addition to many studies on other medicinal plants such as Ganoderma lucidum, etc. chi, servant, king,...



WHITE BUTTON MUSHROOM

Nấm mỡ trắng tươi
MED0505-001 : 500g



SHIITAKE MUSHROOM

Nấm hương tươi
MED0505-003 : 1kg





CHERRY TOMATOES FROM FRUTICA SEEDS

NEW

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

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



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



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



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



Darégal
LE+Taste

FROZEN AROMATIC HERBS

NEW

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

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





BASIL
250g



CHERVIL
250g



CHIVES FROM BRITTANY (FR)
250g



CORIANDER
250g



PARSLEY FROM BRITTANY (FR)
250g



SHALLOTS FROM BRITTANY
250g



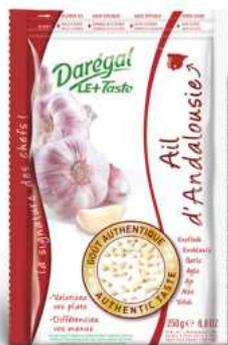
SPEARMINT
250g



TARRAGON
250g



DILL
250g



IQF ANDALUSIAN GARLIC GRANULES
250g

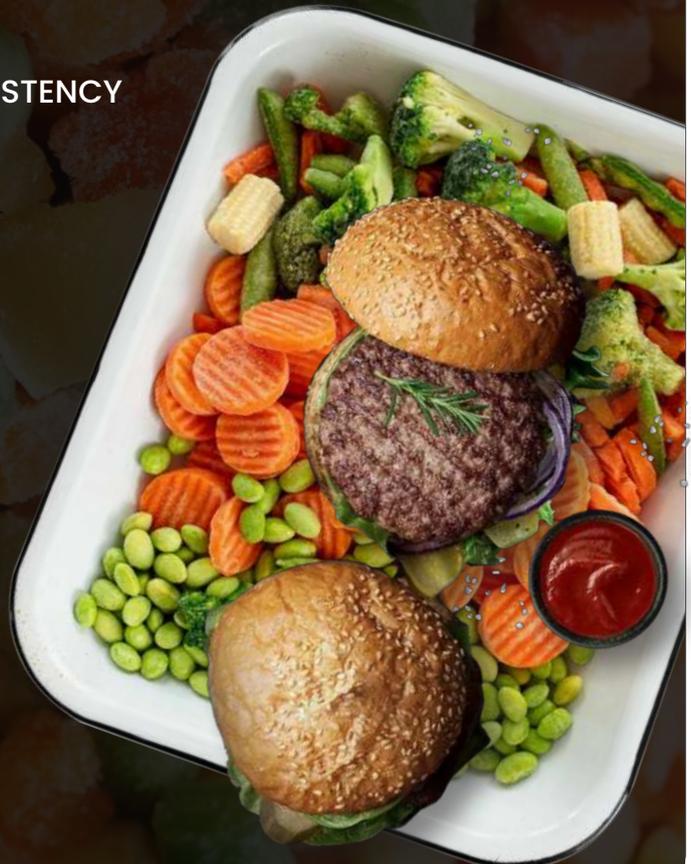




FLASH FROZEN VEGETABLES

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

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



TO BE THE WORLD LEADER IN HEALTHY
LIVING THROUGH VEGETABLES

FOOD SERVICE FROZEN RAW IQF VEGETABLE RANGE



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



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



CHOPPED SPINACH IN STEAK
Bó xôi băm nhuyễn
BON0505-200 : 1kg



SPINACH IN LEAVE
Bó xôi
BON0505-207 : 1kg



CELERY PUREE
Cần tây nghiền nhuyễn
BON0505-210 : 2.5kg



BRUSSEL SPROUT
Bắp cải
BON0505-212 : 150pc/
bag 2.5kg



VERY FINE GREEN PEAS
Đậu hà lan
BON0505-216 : 2.5kg



BROCOLIS 25-40
Bông cải
BON0505-229 : 2.5kg

RETAIL FROZEN VEGETABLE RANGE



BRUSSEL SPROUT
Bắp cải mini đông lạnh
BON0505-211 : 400g



VERY FINE GREEN PEA
Đậu hà lan đông lạnh
BON0505-215 : 400g



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



WHOLE LEAF SPINACH
Lá bó xôi đông lạnh
BON0505-112 : 1kg



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



PARISIAN MIX
Hỗn hợp rau củ xào đông lạnh
BON0505-105 : 750g
Pan fried potatoes, mushroom,
green beans cooked with bacon



CARROT & PUMPKIN PURÉE
Bí đỏ, cà rốt nghiền nhuyễn
BON0505-111 : 780g



GREEN DELICE PURÉE
Rau xanh nghiền nhuyễn
BON0505-110 : 780g





METRO

Chef



FROZEN VEGETABLE FROM FRANCE

NEW

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



SCAN ME





9X9 FRENCH FRIES

Khoai tây chiên

MET0506-001 : 2,5kg



6X6 FRENCH FRIES

Khoai tây chiên

MET0506-002 : 2,5kg



STEAKHOUSE FRIES

Khoai tây chiên

MET0506-003 : 18x9mm - 2,5kg



AVOCADO HALVES

Bơ

MET0502-001 : 1kg



SPINACH LEAFES PORTIONED

Cải bó xôi

MET0506-100 : 2.5kg



SWEETCORN SUPERSWEET

Hạt bắp ngọt

MET0506-101 : 2.5kg



SPINACH CHOPPED PORTIONS

Cải bó xôi

MET0506-102 : 2.5kg



SOY BEANS

Đậu tương

MET0506-103 : 2.5kg



BABY SWEETCORN COBS

Hạt bắp ngọt non

MET0506-104 : 2.5kg



CELERIAC DICED

Cần tây cắt hạt lựu

MET0506-105 : 2.5kg



BROAD BEANS

Đậu tằm

MET0506-106 : 2.5kg



PEAS EXTRA FINE

Đậu hà lan

MET0506-107 : 2.5kg





BLUEBERRIES

Việt quất

MET0502-011 : 1kg



MXED RED FRUITS

Hỗn hợp quả mọng đỏ

MET0502-002 : 1kg



SOUR CHERRIES

Cherry chua

MET0502-003 : 1kg



RED CURRANT

Quả lý chua đỏ

MET0502-004 : 1kg



CHESTNUTS

Hạt dẻ

MET0502-005 : 1kg



CRANBERRIES

Nam việt quất

MET0502-006 : 1kg



BLACK CURRANT

Lý chua đen

MET0502-007 : 1kg



MANGO CUBES

Xoài cắt khối

MET0502-008 : 1kg



APRICOT HALVES

Trái mơ cắt nửa

MET0502-009 : 1kg



PINEAPPLE CUBES

Dứa cắt khối

MET0502-010 : 1kg

OTHERS



**DICED & COOKED JERUSALEM
ARTICHOKE**

Đài Atiso cắt sẵn

FAY0506-001 : 1kg



DICED FRZ CELERY

Cần tây cắt sẵn

FAY0506-002 : 2.5kg



KOKIRIKI



NEW

THE INCREDIBLE PLANT-BASED

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



PLANT BASED CHEDDAR NUGGETS FRZ

Nugget phô mai Cheddar chay
KOK0501-001 : 200g



PLANT BASED SWISS CHEESE NUGGETS FRZ

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



PLANT BASED SWISS SCHNITZEL FRZ

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



PLANT BASED COWBOY BURGER FRZ

Thịt bò chay
KOK0501-004 : 113g*2



PLANT BASED TOONA LEMON & BASIL FRZ

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



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

CUTTING ROOM

SELECTION

CHEESE 1KG & 2KG



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



EMMENTALER KING BLOCK
EMM0401-101C1 : 1kg



RACLETTE ROUND 45%
EMM0401-108C1 : 1kg





RACLETTE ROUND 45%

EMM0401-108C3 : 2kg

CHEESE 500G



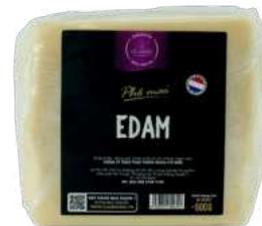
EMMENTAL BLOCK

LAC0401-118C2 : 500g



GOUDA PAIN

LAC0401-122C2 : 500g



EDAM PAIN

LAC0401-123C2 : 500g



EDAM BALL

LAC0401-124C2 : 500g



EMMENTALER KING BLOCK

EMM0401-101C2 : 500g



PECORINO ROMANO

GAL0404-025C1 : 500g



RACLETTE ROUND 45%

EMM0401-108C2 : 500g



RED MILD CHEDDAR BLOCK

LAC0401-422C2 : 500g



CHEESE 100G



EDAM BALL
LAC0401-124C : 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



EMMENTALER KING BLOCK
EMM0401-101C : 100g



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





DAIRY ALTERNATIVE

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
BBF0501-001 : 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



MATURE 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 & EWE'S MILK CHEESES



CROTTIN DE CHAVIGNOL

FMC0401-005 : 70g

Crottin de Chavignol develops a subtle and slightly nutty flavor as it ages, with its dough becoming crumbly and the rind maturing into a bluish color.

TYPE

Goat cheese

MILK

Raw goat's milk

FAT

25%

MATURING

10 days



VALENCAY

FMC0401-002 : 250g

Valençay cheese was created in 1814 by Prince Talleyrand (1756-1838) to avoid resemblance to pyramids. It has a light grey to light blue rind, smooth texture, floral undertones, and a slightly tangy flavor.

TYPE

Goat cheese

MILK

Raw goat's milk

FAT

26%

MATURING

28 to 35 days



SELLES SUR CHER

FMC0401-012 : 150g

A French goat-milk cheese made in Centre-Val de Loire. This goat's milk cheese has a soft, firm white dough with a delicious nutty taste accentuated by a thin layer of charcoal ash as it ages.

TYPE

Goat cheese

MILK

Raw goat's milk

FAT

25%

MATURING

Minimum 2 weeks



SAINT MAURE

FMC0401-131 : 250g

Sainte Maure de Touraine cheese is featured at a historic cheese fair, known for its delicate rind with grey and blue molds. It offers a delightful goat cheese flavor with a nutty note that varies by season.

TYPE

Soft paste with bloomy rind

MILK

Raw goat's milk

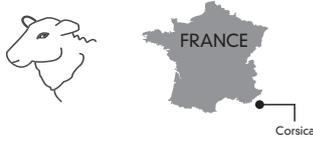
FAT

25.2%

MATURING

30 to 55 days





FLEUR DU MAQUIS

FMC0401-117 : ~300g

Experience the captivating flavors of La Fleur du Maquis, a luxurious blend of sheep's milk and fragrant herbs, paying tribute to Corsica's lush countryside.

TYPE <i>Soft with natural crust</i>	MILK <i>Pasteurized Ewe's milk</i>	FAT <i>28%</i>	MATURING <i>1 - 3 months</i>
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BLOOMY RIND CHEESES



BRILLAT SAVARIN

FMC0401-007 : 100g

Crafted with utmost care, Brillat-Savarin embodies the essence of French cheesemaking with its velvety texture and luxurious flavor.

TYPE <i>Soft bloomy rind cheese</i>	MILK <i>Pasteurized cow's milk</i>	FAT <i>30%</i>	MATURING <i>28 days</i>
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BRIE DE MEAUX TRUFFLE

FMC0401-130 : 3kg

Truffled Brie de Meaux is a raw cow's milk cheese from the Brie region of France. It combines creamy Brie cheese with subtle truffle aromas, resulting in a perfectly balanced flavor. Enjoy it alone or on bread for a satisfying end to a meal.

TYPE <i>Soft dough with a flowery milk</i>	MILK <i>Raw cow's milk</i>	MG <i>20%</i>	TEFD <i>70%</i>	MATURING <i>Minimum 33 days</i>
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BRIE DE MEAUX

FMC0401-105 : 2.9kg

Try the iconic Brie de Meaux AOP, a creamy cheese with complex flavors and delicate aromas that embody the essence of the Ile-de-France region. Enjoy it after a meal, on cereal bread with fresh green grape, or in specialty Brie dishes.

TYPE <i>Soft bloomy rind cheese</i>	MILK <i>Raw cow's milk</i>	FAT <i>20%</i>	MATURING <i>Minimum 30 days</i>
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SAINT NECTAIRE

FMC0401-100 : 1.5kg

Saint Nectaire, made on volcanic land, has a unique fragrance. It is widely used in regional cuisine due to its rustic flavor and ability to complement all meals, including pies and brioche.

TYPE

Uncooked pressed cheese

MILK

Raw cow's milk

FAT

27%

MATURING

28 days



BRIE DE MELUN FERMIER

FMC0401-116 : 1.5kg

Brie de Melun became famous in the 17th century when Jean de La Fontaine visited the Castle of Vaux-le-Vicomte and wrote the famous fable, "The Crow and The Fox," inspired by its aroma. Brie de Melun has rich, complex aromas and a uniform, supple texture during ripening.

TYPE

Soft bloomy rind cheese

MILK

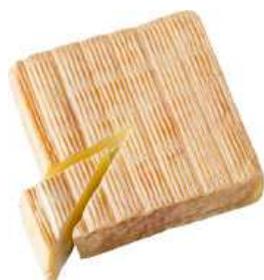
Raw cow's milk

FAT

20%

MATURING

28 -56 days



CARRÉ DE L'EST

FMC0401-010 : 250g

Carré de l'Est is a creamy, mild raw cow's milk cheese from France, known for its delicate straw aromas and square shape with a fluffy white rind. It is created by molding Brie into cakes or squares for easier handling.

TYPE

Soft with washed rind

MILK

Raw cow's milk

FAT

23%

MATURING

21 -35 days



CAMEMBERT DE NORMANDIE

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.

TYPE

Soft bloomy rind cheese

MILK

Raw cow's milk

FAT

24%

MATURING

Minimum 90 days





OLIVET CENDRE

FMC0401-017 : 250g

For preservation purposes, the cheese could be covered with ash. The products could thus be preserved longer until the harvest period, during which it was served to the seasonal agricultural workers who came. Today, Olivet is produced all year round and is covered with vegetable charcoal.

TYPE

Soft bloomy rind cheese

MILK

Pasteurized

FAT

24%

MATURING

30 days



MILLE FEUILLE BRILLAT SAVARIN WITH TRUFFLE

FMC0401-014 : 240g

The Brillat-Savarin is the oldest fat-enriched cheese, created in the late 19th century to be served at high gastronomic level meals. This Mille Feuille Brillat-Savarin with Truffle cheese is delightfully soft and subtly sweet, with a touch of tanginess, velvety smoothness, and an irresistible aroma of truffles.

TYPE

Soft dough with bloomy rind

MILK

Pasteurized cow's milk

FAT

24%

MATURING

30 days



LANGRES AU CHAMPAGNE

FMC0401-015 : 250g

Langres cheese gained popularity in the 18th century and was matured and sold by cheese mongers in Paris and Geneva. Today, our Langres cheese is matured in our cellars for 3 weeks, plain or... in Champagne!

TYPE

Washed rind cheese

MILK

Raw goat's milk

FAT

26%

MATURING

Minimum 17 days



BOUYGUETTE DU TARN

FMC0401-016 : 150g

Bouygquette du Tarn, a raw goat's milk cheese from France, complements any cheese platter with its unique shape and rosemary sprig. Bouygquette du Tarn has a creamy texture with lactic, goatly, and herbaceous aromas.

TYPE

Soft paste with natural rind

MILK

Raw goat's milk

FAT

19%

MATURING

2 to 3 weeks





POULIGNY-ST-PIERRE

FMC0401-019 : 250g

Pouligny has a dense centre with light, clean and sweetly milky flavors which mellow into an umami, tomato passata-scented breakdown as the cheeses mature. Its natural rind is ivory in color, and soft and wrinkled.



TYPE <i>Soft bloomy rind cheese</i>	MILK <i>Raw goat's milk</i>	FAT 23%	MATURING 20 to 30 days
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COULOMMIERS

FMC0401-018 : 400g

Coulommiers is a soft ripened cheese from Coulommiers, Seine-et-Marne, France. It stands out with its creamy, smooth texture and pale-yellow hue. Its bloomy rind encases a treasure of flavors—mild, buttery, and slightly sweet.



TYPE <i>Soft paste with bloomy rind</i>	MILK <i>Raw cow's milk</i>	FAT 20%	MATURING 28 days
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CHEESES WITH CHARACTER



EPOISSES

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.



TYPE <i>Soft with washed rind</i>	MILK <i>Raw cow's milk</i>	FAT 24%	MATURING 29 days
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PETIT GROS LORRAIN

FMC0401-001 : 400g

The Gros Lorrain is produced with raw cow's milk and has an orange rind, which could change to white or pale pink strong odour, strong taste very specific with delicate fruits flavor.



TYPE <i>Soft with washed rind</i>	MILK <i>Raw cow's milk</i>	FAT 24%	MATURING Minimum 90 days
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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".

TYPE

Soft with washed rind

MILK

Raw cow's milk

FAT

21%

MATURING

Minimum 15 days



MONT D'OR

FMC0401-013 : 500g

Come with an earthy, woody flavor and aroma, courtesy of the spruce bark that adorns the sides of the cheese. Mont D'or has a very creamy texture. It was granted a registered designation of origin (AOC) in 1981.

TYPE

Soft bloomy rind cheese

MILK

Raw cow's milk

FAT

24%

MATURING

Minimum 90 days

MOUNTAIN CHEESES



TOMME NAPOLEON

FMC0401-114 : 1kg

Tomme Napoleon, crafted from Pyrenean sheep's cheese, boasts a smooth and delicious paste. Its richer, more complex flavor and fondant quality are achieved through the exclusive use of full-fat milk in its production.

TYPE

Uncooked Pressed

MILK

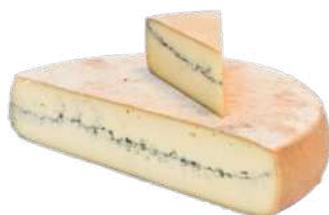
Pasteurized ewe's milk

FAT

23%

MATURING

4 months



MORBIER

FMC0401-124 : ~1kg

Morbier is an aromatic and surprisingly mild French cow's milk, defined by the dark vein of vegetable ash streaking through it middle. Contrary to its smell, it has a mild taste and leaves a wonderful, nutty aftertaste.

TYPE

Uncooked Pressed

MILK

Raw cow's milk

FAT

28%

MATURING

Minimum 90 days





REBLOCHON DE SAVOIE

FMC0401-008 : 500g

It enveloped in a thin white mold, evolving into its distinctive orange-yellow rind during cellar maturation. It offers a nutty taste that lingers in the mouth, complemented by its soft and uniform center.



TYPE

Uncooked Pressed

MILK

Raw
cow's milk

FAT

26%

MATURING

44-66 days

RACLETTE

FMC0401-107 : 2.5kg

It boasts a delightful creamy texture with a harmonious blend of salty, slightly sweet, and mildly nutty flavors. Raclette is notably aromatic and gains intensity as it matures. Originating from the canton of Valais in Switzerland, Raclette cheese has a rich historical background.



TYPE

Uncooked Pressed/
Washed rind

MILK

Raw
cow's milk

FAT

29%

MATURING

3-4 months

HERCULE VIEUX

FMC0401-115 : 1kg

Hercule is crafted from a blend of 50% ewe and 50% cow's milk, features a buttery, hard paste. The mouthfeel is rich with fruity notes of walnuts and hazelnuts, accompanied by an original sweet caramel flavor. The light to darker brown crust emits a distinct caramel aroma.



TYPE

Uncooked

MILK

Pasteurized goat's
and ewe's milk

FAT

39.2%

MATURING

At least 13 months

HARD CHEESES

COMTÉ AOP PRIMEUR (5 - 7 MONTHS) (M)

FMC0401-128 : 1kg

TASTE: Comté stands out as a unique cheese with individual profiles for each wheel, shaped by diverse criteria. It sports a yellow rind, a highly flexible texture, and a flavor profile that, while not overpowering, is rich in nuanced notes of fruits, florals, and lactic undertones.



TYPE

Cooked pressed
cheese

MILK

Raw
cow's milk

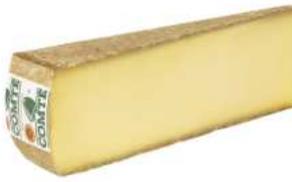
FAT

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 : 1kg

Aged for around 36 months, Comte develops crispy crystals called, Tyrosine and its flavor is much stronger than an 18- or 24-months cheese. With a particular taste, this cheese may not please every palate but is a delight for cheese connoisseur.

TYPE
Cooked pressed

MILK
Raw
cow's milk

FAT
34%

MATURING
28-36 months



TOMME DE BREBIS AU PIMENT D'ESPELETTE

FMC0401-133 : 1kg

The ivory paste or body is firm but smooth with toothsome butterfat. It has a delicate odour and taste and has a pleasantly sour sheep's cheese taste that is slightly spicy and salty with Espelette pepper.

TYPE
Uncooked pressed
paste

MILK
Pasteurised
sheep's milk

FAT
38,2%

MATURING
Up to 12 months





MIMOLETTE EXTRA VIEILLE

FMC0401-102 : 1kg

Its orange color is due to a natural dye, the mimolette has a natural crust and craters. This is the result of mites, microorganisms that aerate the crust and allow ripening. Refined in the natural red brick cellars, they develop flavors of toasted hazelnut and caramel.



TYPE

Uncooked Pressed

MILK

Pasteuried cow's milk

FAT

28%

MATURING

14 months

TOMME AUX FLEURS

FMC0401-134 : 700g

Tomme aux Fleurs is adorned with an array of edible flowers, such as mallow, cornflower blossoms, marigold, safflower, strawberry leaves, rose petals, and blue fenugreek for a hint of curry flavor. The cheese boasts a densely creamy body with notes of hazelnuts, butter, and a floral aroma.



TYPE

Hard pressed

MILK

Cow Thermised Milk



GRUYERE SUISSE AOP GRANDE RESERVE

FMC0401-136 : 1kg

Gruyère AOP Réserve is matured for more than 10 months, giving it a more intense flavour. Full-bodied and fruity, it has a firm and slightly crumbly texture.



TYPE

Cooked pressed cheese

MILK

Raw cow's milk

FAT

33%

MATURING

5 to 24 months

BLUE CHEESES



BLEU DE BREBIS CIRÉ

FMC0401-103 : 3kg

Le Bleu de Brebis is a strong blue cheese with a greyish rind and plenty of blue veins in its yellow-beige interior. It features sharp mushroom and cream aromas and reveals a pungent, slightly salty and bitter taste



TYPE

Blue Cheese

MILK

Pasteuried ewe's milk

FAT

34%

MATURING

21 days





FOURME D'AMBERT

FMC0401-104 : 2kg

The paste of Fourme d'Ambert is a glossy ivory, exhibiting a subtly supple and unctuous texture with marbling ranging from blue to white. Its milky taste is heightened by *Penicillium roqueforti* strains, providing distinctive molds and imparting characteristic fruity notes.



TYPE
Blue Cheese

MILK
Raw cow's milk

FAT
29%

MATURING
At least 30 days



BLUE STILTON CHEESE

FMC0401-132 : 750g

Stilton has a rich and mellow flavor with a pungent aftertaste. The finest Stilton is creamy with a subtle, yeasty sweetness and a salty, nutty finish. In fact, the way to judge the quality of your Stilton is by how creamy it is, not by how blue it is.



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.



SCAN ME





ROCAMADOUR

MDF0401-011 : 35g

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

Origin: Quercy



MAROILLES SORBAIS

MDF0401-012 : 575g

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

Origin: Thiérache



FOURME D'AMBERT

MDF0401-003 : ~1.2kg

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

Origin: Auvergne



PONT-L'ÉVÊQUE

MDF0401-014 : 360g

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

Origin: Normandy



CAMEMBERT DE

MDF0401-013 : 250g

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

Origin: Normandy



BRILLAT SAVARIN RIPENED

MDF0401-015 : 500g

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

Origin:



COMTE

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

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

Origin: Franche-Comté



TOMME DE SAVOIE IGP

MDF0401-022 : 1.5kg

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

Origin: Savoy



CHAOURCE

MDF0401-016 : 500g

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

Origin: Champagne-Ardenne





TETE DE MOINE

MDF0401-024 : 800g

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

Origin: Switzerland



BLEU D'Auvergne

MDF0401-029 : 1.4kg
MDF0401-031 : ~650g

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

Origin: Auvergne



BRIE DE MEAUX

MDF0401-028 : 1.5kg
MDF0401-030 : ~1.4kg

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

Origin: Savoy



ROQUEFORT

MDF0401-025 : 1.4kg

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

Origin: Midi-Pyrénées



CANTAL ENTRE DEUX

MDF0401-027 : 1.1kg

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

Origin: Auvergne



MORBIER

MDF0401-023 : 1.5kg
MDF0401-002 : ~1kg

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

Origin: Franche-Comté



BEAUFORT SUMMER

MDF0401-001 : 2.5kg
MDF0401-026 : 1.2kg

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

Origin: Savoy



EPOISSES

MDF0401-017 : 250g

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

Origin: Bourgogne



LIVAROT

MDF0401-018 : 450g

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

Origin: Normandy





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 1968, in the town of Laval, France which is in the Loire Valley. They bring over 55 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



RONDELÉ GARLIC & HERBS

LAC0401-016 : 125g
Cow milk



BRIE

LAC0404-007 : 1kg
Cow milk



BRIE

LAC0404-005 : 200g
Cow milk



SAINT FÉLICIEN

LAC0401-005 : 180g
Cow milk



ROUY

LAC0404-047 : 220g
Cow milk



SAINT MORGON

LAC0404-304 : 200g
Cow milk



CREAM CHEESE

LAC0401-011 : 180g
Cow milk



CAMEMBERT PORTIONS

LAC0404-013 : 250g / 8 portions
Cow milk



CAMEMBERT

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



PETIT CAMEMBERT IN TINS

LAC0401-029 : 125g
Cow milk



PETIT BRIE IN TINS

LAC0401-030 : 125g
Cow milk



CAMEMBERT LE CHATELAIN 45%

LAC0401-003 : 250g
Cow milk





HALLOUMI LOUMINI

LAC0401-019 : 225g

Cow milk

HARD CHEESE/SEMI HARD CHEESE



RED MILD CHEDDAR

LAC0401-422 : 2.5kg

Cow milk



WHITE MILD CHEDDAR

LAC0401-421 : 2.5kg

Cow milk



MIMOLETTE

LAC0401-107 : 3.5kg

Cow milk



GOUDA PAIN

LAC0401-122 : 3.2kg

Cow milk



EDAM PAIN

LAC0401-123 : 3kg

Cow milk



EDAM BALL

LAC0401-124 : ~1.9kg

Cow milk



SAINT NECTAIRE

LAC0401-109 : 1.8kg

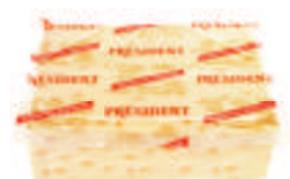
Cow milk



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

LAC0401-025 : 150g (6 slice)
Cow milk



GOUDA CHEESE NATURAL

LAC0401-026 : 150g (6 slice)
Cow milk



MAASDAM CHEESE NATURAL

150g (6 slice)
Cow milk



EMMENTAL CHEESE NATURAL

150g (6 slice)
Cow milk



EMMENTAL PORTIONS

LAC0401-023 : 250g
Cow milk



CHEDDAR MILD WHITE

LAC0401-027 : 200g
Cow milk



CHEDDAR MATURE WHITE

LAC0401-028 : 200g
Cow milk



COMTÉ LE MONTARLIER

LAC0401-010 : 220g
Cow milk

FETA CHEESE



LEMNOS CUBED FETTA CHEESE

LAC0401-256 : 2KG



GREEK FETA

LAC0401-017 : 150g
Goat & sheep milk



BLUE CHEESE



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



ROQUEFORT SOCI TE
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



COEUR DE BLEU
LAC0404-301 : 250g
Cow milk

GOAT CHEESE / SHEEP CHEESE



PERAIL
150g
Sheep milk



P'TIT BASQUE
600g
Sheep milk



CROTTIN DE CH VRE
LAC0404-023 : 2x60g
Goat milk



LE PALET
LAC0401-002 : 120g
Goat milk



LA BRIQUE
LAC0401-021 : 200g
Cow milk



TOMME OSSAU IRATY 50%
LAC0401-104 : ~4kg
Sheep milk





GOAT CHEESE WITHOUT SKIN

LAC0401-119 : 1kg
Goat milk



FRESH GOAT CHEESE PLAIN

LAC0401-201 : 100g
Goat milk



SAINTE MAURE

LAC0404-048 : 200g
Goat milk



GOAT CHEESE LOG

LAC0404-060 : ~1kg
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
LAC0401-024 : 100g



SPREADABLE CHEESE

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



BUTTER & CREAM



UNSALTED BUTTER MICR PORTION

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



UNSALTED BUTTER

Bơ lạt
LAC0402-001 : 200g



SALTED BUTTER

Bơ lạt
LAC0402-002 : 200g





DAIRY SELECTION FROM AUSTRALIA

From its origins on the banks of the Brisbane River, Pauls has been a family tradition in Australia since 1933, and has proudly exported its dairy products to over 30 countries for over 45 years.

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

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

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



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





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



GRANA PADANO 1/8

Phô mai

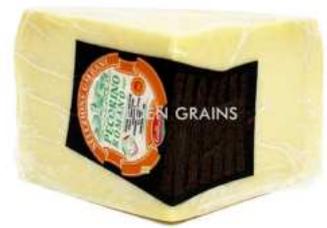
GAL0404-012 : ~4.75kg



GORGONZOLA PICCANTE 1/8

Phô mai

GAL0404-043 : 1.25kg



PECORINO ROMANO

Phô mai

GAL0404-025 : 2kg - 3.8kg



MOZZARELLA MINI

Phô mai mini

GAL0404-037 : 150g



MOZZARELLA

Phô mai

GAL0404-018 : 125g



MOZZARELLA BUFFALO

Phô mai

GAL0404-019 : 125g



GORGONZOLA

Phô mai

GAL0404-030 : 150g



RICOTTA

Phô mai

GAL0404-027 : 250g



TALLEGGIO GALBANI 53%

Phô mai

GAL0404-028 : ~2.2kg



MASCARPONE

Phô mai

GAL0404-015 : 250g



MASCARPONE

Phô mai

GAL0404-016 : 500g



FRESH MOZZARELLA BLOCK

Phô mai

GAL0404-017 : 1kg





HARD CHEESE FROM ITALY

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

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

GRANA PADANO

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

PARMIGIANO REGGIANO

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

PROVOLONE

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



SCAN ME

GRANA PADANO



PORTION
LAT0401-002 : 200g



1/16 SEASONED
LAT0401-008 : 2kg



SORESINA FORME
LAT0401-005 : 36kg



1/16 FRESH
Phô mai
LAT0401-017 : 2kg

PARMIGIANO REGGIANO



PORTION
LAT0401-004 : 200g



1/16 SEASONED
LAT0401-009 : 2kg



SORESINA FORME
LAT0401-006 : 38kg



1/8 - 14 MONTH
Phô mai
LAT0401-003 : 4kg

OTHERS



PROVOLONE DOLCE
Phô mai
LAT0401-013 : ~3.5kg



PROVOLONE SHARP WEDGES
Phô mai
LAT0401-015 : ~1kg



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



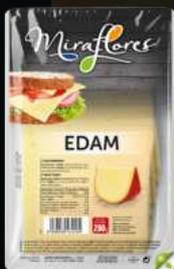
PECORINO ROMANO
Phô mai
LAT0401-016 : ~6.5kg





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.



EDAM

OMO0401-022 : slice 200g



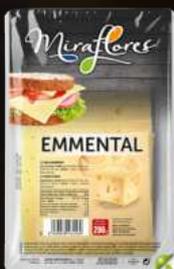
CHEDDAR

OMO0401-021 : slice 200g



GOUDA

OMO0401-020 : slice 200g



EMMENTAL

OMO0401-023 : slice 200g



SHREDDED MOZZARELLA

OMO0401-024 : 250g



**3 CHEESES SHREDDED
SPECIAL PIZZA**

OMO0401-025 : 200g





CHEESE FROM DENMARK

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



SCAN ME



DANISH CAMEMBERT
Phô mai

SMA0401-007 : 125g



DANISH BRIE
Phô mai

SMA0401-006 : 125g



SHREDDED EMMENTALER
Phô mai sợi

SMA0401-004 : 200g



SHREDDED CHEDDAR
Phô mai sợi

SMA0401-005 : 200g



DANISH BLUE CHEESE
Phô mai

SMA0401-002 : 100g





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 COW

GRA0401-105 : 125g



MASCARPONE

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



RICOTTA

GRA0401-103 : 250g



MOZZARELLA MINI

GRA0401-106 : 125g





SPANISH CHEESE

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

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





IDIAZABAL D.O

Phô mai

LAP0401-104 : 1kg

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



SAN SIMON DA COSTA D.O.

Phô mai

LAP0401-105 : 900g

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



CASTILLA LA MANCHA

Phô mai

200g

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



CASTILLA LA MANCHA

Phô mai

~1.1Kg

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



BLUE CAVE CHEESE

Phô mai

~2.5Kg

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



MANCHEGO CURED (TOLEDO)

Phô mai

LAP0401-102 : 200g

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



MANCHEGO CURED (TOLEDO)

Phô mai

~1.1Kg

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



SEMI CURED GOAT CHEESE

Phô mai

~1Kg

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



SHEEP CHEESE WITH BLACK TRUFFLE SEMICURED

Phô mai

*Curation: 5 months
The injection technique allows a progressive blend of flavors in the mouth, providing a pleasant culinary experience. The flavor and scent of the truffle persists for a few minutes.*





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!



FLAVORED BUTTER - INDIVIDUAL SHAPE



**PYRAMID WITH
FLAT TOP**

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



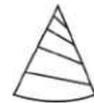
ROUND AND SQUARE

20g - 30g
30 pcs



**PETITS SUISSES
= CYLINDER**

20g - 25g - 30g
25 pcs



**PYRAMID WITH
POINTY TOP**

20g - 25g
15 pcs

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

FLAVORED BUTTER



UNSALTED BUTTER

Bơ lạt

FAY0402-006 : 125g



SEAWEED BUTTER

Bơ vị rong biển

FAY0402-005 : 125g



YUZU BUTTER

Bơ vị thanh yên

FAY0402-002 : 125g



UNSALTED BUTTER

Bơ lạt

FAY0402-009 : 20g (30pcs/box)



CHURNED SEA SALT BUTTER

Bơ mặn

FAY0402-105 : 20g
FAY0402-018 : 20g*15



SEAWEED BUTTER

Bơ vị rong biển

FAY0402-110 : 20g



UNSALTED ROUND SHAPE

Bơ lạt

FAY0402-013 : 20g (30pcs/box)
FAY0402-014 : 30g (30pcs/box)



SEA SALT ROUND SHAPE

Bơ mặn

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



UNSALTED SQUARE SHAPE

Bơ mặn

FAY0402-015 : 30g (30pcs/box)



UNSALTED BUTTER SLAB

Bơ lạt

FAY0402-107: 1kg



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
EMM0403-110 : 100g



PINK GRAPEFRUIT
Bưởi hồng
EMM0403-111 : 100g



NATURAL
Không đường
EMM0403-202 : 1kg



STRAWBERRY
Dâu
EMM0403-203 : 1kg



BLUEBERRY
Việt quất
EMM0403-205 : 1kg



NATURE
Không đường
EMM0403-211 : 1kg

GREEK YOGURT



BLUEBERRY
(2% fat, 8% protein)
Việt quất
EMM0403-002 : 150g



PEACH
(2% fat, 8% protein)
Đào
EMM0403-004 : 150g



STRAWBERRY
(2% fat, 8% protein)
Dâu
EMM0403-003 : 150g



NATURE
(0% fat, 8% protein)
Không đường
EMM0403-001 : 150g



MILK



1.5% FAT
EMM0404-103 : 1l



3.5% FAT
EMM0404-101 : 1l



3.5% FAT
EMM0404-102 : 250ml

CHEESE



RACLETTE ROUND AOP
EMM0401-108 : ~6kg



LE GRUYÈRE MILD KING AOP
EMM0401-107 : 2.7kg



EMMENTALER AOP
EMM0401-101 : 3.5kg



VACHERIN FRIBOURGEOIS AOP
EMM0401-102 : ~7kg





PREMIUM BEVERAGE FOR HEALTH



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

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

Swiss Yoghurt - HACCP certified for everyone's safety

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





COFFEE YOGHURT
Sữa chua cà phê
SWS0403-001 : 200ml



PASSION FRUIT YOGHURT
Sữa chua chanh dây
SWS0403-002 : 200ml



PEACH YOGHURT
Sữa chua đào
SWS0403-003 : 200ml



STRAWBERRY YOGHURT
Sữa chua dâu
SWS0403-004 : 200ml



KIWI YOGHURT
Sữa chua kiwi
SWS0403-005 : 200ml



RASPBERRY YOGHURT
Sữa chua phúc bồn tử
SWS0403-006 : 200ml



HONEY YOGHURT
Sữa chua mật ong
SWS0403-007 : 200ml



PLAIN YOGHURT
Sữa chua
SWS0403-008 : 200ml



BLUEBERRY YOGHURT
Sữa chua việt quất
SWS0403-009 : 200ml



MANGO YOGHURT
Sữa chua xoài
SWS0403-010 : 200ml



MAP OF ORIGIN





PASTRY

CARAMELS
D'ISIGNY



NEW

EXQUISITE CARAMEL PRODUCTS

Discover innovative culinary techniques that will delight chefs and elevate their dishes to new levels of deliciousness. Experience the finest ingredients and traditional French craftsmanship, guaranteeing a touch of luxury in every menu creation. For the new caramel coulis cream, a versatile and decadent addition to your culinary repertoire. Drizzle it over pancakes or waffles, swirl it into ice creams, or use it to sweeten yogurts, cottage cheeses, and cakes. The possibilities are endless.

It is with 70 varieties of Soft Caramels that Caramels d'Isigny takes you on a journey and discover our French regional specialties. In addition to the traditional vanilla, coffee, chocolate or hazelnut caramels, come and cover or rediscover the surprising but no less delicious flavors of calvados , Périgord walnut , Isigny AOP butter or the essential caramels. caramel with salted butter and IGP Guérande salt !

Les Caramels d'Isigny also offers you Fondant Caramel : Taste it, the fondant caramel will surprise you! Also known as fudge among our British friends, it delights young and old because it does not stick to the teeth. From the first bite, it crunches then melts in the mouth ...

As Isigny Caramels like to vary their pleasures, the melting caramel is available in salted butter, vanilla and hazelnut.





**CARMELS, ASSORTIMENT
TRADITION**

Kẹo caramel
CDI0805-001 : 150g



**ISIGNY AOP SALTED BUTTER
CARMELS BAG**

Kẹo caramel vị bơ mặn
CDI0805-002 : 150g



**CITROEN 2CV SALTED BUTTER
CARMELS AND ISIGNY AOP CREAM**

Kẹo caramel
CDI0805-003 : 150g



**MILK POT CARMELS WITH
SALTED BUTTER**

Kẹo caramel sữa vị bơ mặn
CDI0805-004 : 75g



PRESTIGE BOX

Kẹo caramel
CDI0805-005 : 250g



**WOODEN BOX CARMELS SALTED
BUTTER & ISIGNY AOP CREAM**

Kẹo caramel vị bơ mặn
CDI0805-006 : 150g



**BOX PAVE CARMELS NORMANDY
ASSORTMENT**

Kẹo caramel
CDI0805-007 : 150g



COULIS WITH SALTED BUTTER

Mứt kẹo caramel bơ mặn
CDI0805-008 : 320g



CREAM WITH SALTED BUTTER

Mứt kẹo caramel kem & bơ mặn
CDI0805-009 : 250g



Minoterie
GIRARDEAU



AUTHENTIC FRENCH FLOURS

NEW

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



**T65 LABEL ROUGE EMILIE
BAGUETTE TRADITION FLOUR**

MIG0604-001 : 25kg



T45 FINE D'EXCEPTION FLOUR

MIG0604-002 : 25kg



**T55 SPECIAL
CROISSANT FLOUR**

MIG0604-003 : 25kg



**T80 WHEAT BISE
STONEGROUND FLOUR**

MIG0604-004 : 25kg



T150 COMPLETE M FLOUR

MIG0604-005 : 25kg



T170 RYE FLOUR

MIG0604-006 : 25kg



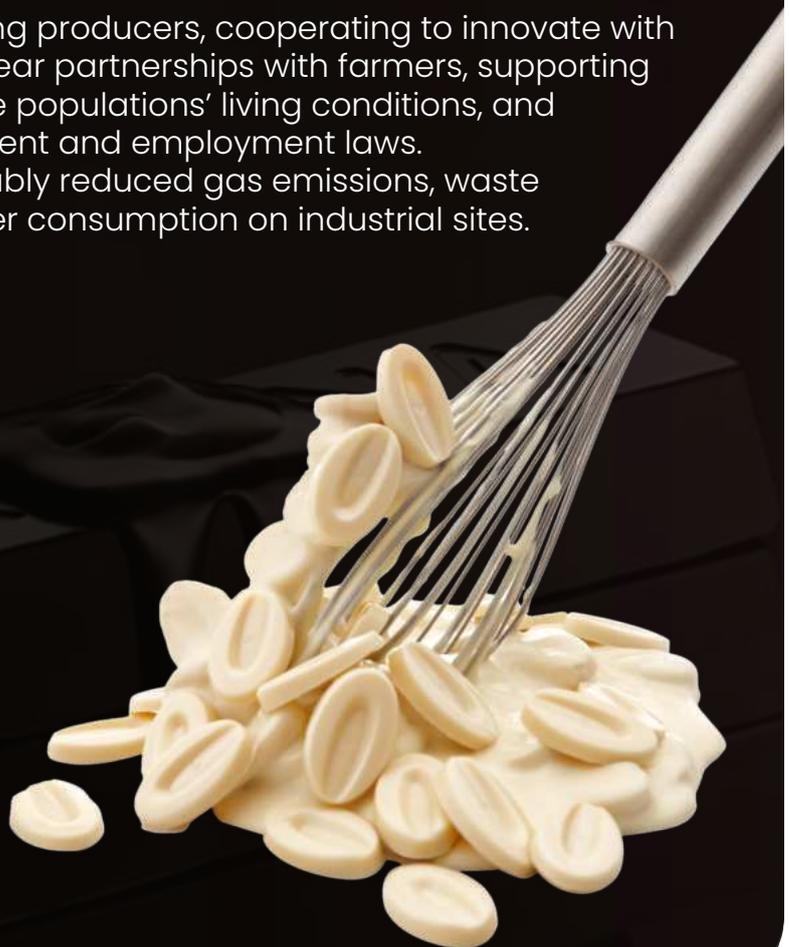


PREMIUM FRENCH CHOCOLATE

- 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.



(*) *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*

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



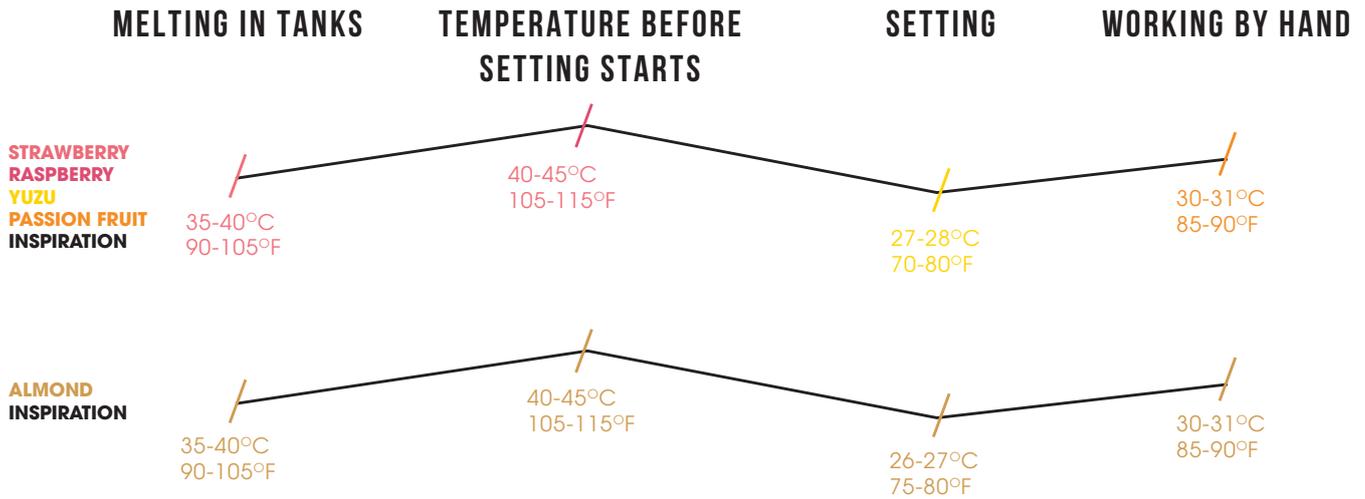
INSPIRATION YURU

Vị thanh yên

VAL0605-321 : 3kg



TEMPERING & APPLICATIONS



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



NAME	COATING	MOLDING	BARS	MOUSSES	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



OMBRÉ HUKAMBI 53% SINGLE ORIGIN BRAZIL

Sô cô la đen
VAL0605-217 : 3kg



AMATIKA VEGAN CHOCOLATE 46%

Sô cô la đen
VAL0605-218 : 3kg

GRAND CRU BLENDED CHOCOLATES



DARK GUANAJA 70%

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



DARK CARAIBE 66%

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



MILK JIVARA 40%

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



COEUR GUANAJA 80% P125 DARK

Sô cô la đen
VAL0605-520 : 3kg

WHITE, BLOND & INDLUGENT CHOCOLATES



WHITE OPALYS 33%

VAL0605-255 : 3kg
Milky & delicate



WHITE IVOIRE 35%

VAL0605-224 : 3kg
Smooth & hint of vanilla



BLOND DULCEY 35%

VAL0605-233 : 3kg



MILK CAMELIA 36%

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



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

SERVICE PRODUCTS



ABSOLU CRISTAL NAPPAGE NEUTRAL GLAZE

Mứt phủ bóng bánh
VAL0605-248 : 5kg



ALKALISED CACAO POWDER

Bột cacao
VAL0605-102 : 1kg

NEW



CHOCOLATE STICKS 48%(3.26)

Sô cô la que
VAL0605-216 : 1.6kg

EASTER EGGS

NEW



EASTER EGGS TO ENJOY MILK/ GIANDUJA

Sô cô la sữa
VAL0605-009 : 100g



EASTER EGGS TO ENJOY DARK/ MILK

Sô cô la đen
VAL0605-010 : 100g





CHOCOLATE PRODUCTS

Aalst Chocolate is the first Singaporean brand that can produce both chocolate couvertures and compounds. With 6 brands under its wing, Aalst Chocolate exports 98% of its products to over 55 countries all over the world.

In 2021, Cargill, one of the world's largest cocoa and chocolate suppliers acquired Aalst Chocolate.

Together with Cargill's global expertise and experience, Aalst Chocolate will be well-positioned to harness the full potential of exciting synergetic growth possibilities and become an ideal integrated chocolate solution provider for our customers.

Proudly presenting Pâtissier Chocolate, a wide range that offers chefs and gourmet artisans the power to inspire and delight even the most particular food lover.



THE PÂTISSIER ARTISAN DARK 70% CONCENTRATE

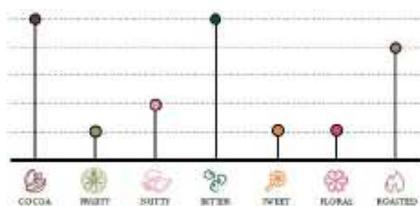


DARK CONCENTRATE 70% COCOA

Sôcôla đen

AAL0605-118 : 5kg

The Pâtissier Artisan Concentrate range provides you with chocolates that has a higher Cocoa Mass and Powder content. The intensity of chocolate are elevated so you can create chocolate desserts with a reduced amount to obtain that flavourful chocolate taste you desire.



Cocoa 70% **Fluidity** - ●●●●● +

This Dark 70% Concentrate has a full bodied and robust cocoa flavour with the perfect combination of roasted and bitter intense profile.

THE PÂTISSIER ARTISAN COUVERTURE & CHOCOLATE



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

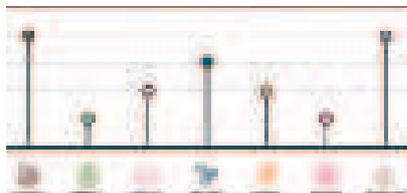
Sôcôla đen

AAL0605-122 : 1kg



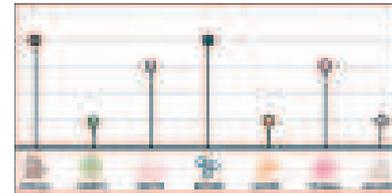
Fat 40% **Cocoa** 65% **Fluidity** - ●●●●● +

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** - ●●●●● +

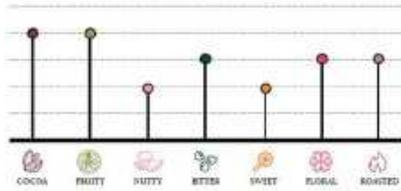
This Single Origin Peru Dark 70% has a floral and woody note in addition to its nutty and fruity profile. It has a lingering acidic and bitterness aftertaste.





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



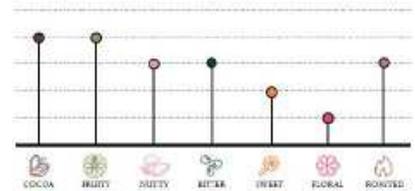
Fat 39% **Cocoa** 70% **Fluidity** - ●●●●● +

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



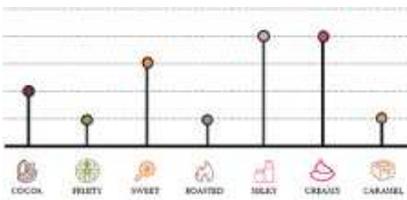
Fat 39% **Cocoa** 58% **Fluidity** - ●●●●● +

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



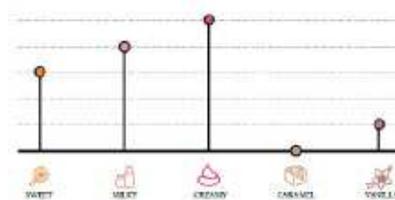
Fat 37% **Cocoa** 36% **Fluidity** - ●●●●● +

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 temperature** **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



WHITE COMPOUND BLOCK

Sôcôla trắng compound



DARK COMPOUND BLOCK

Sôcôla đen compound



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.



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 temperature** **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 temperature** **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.

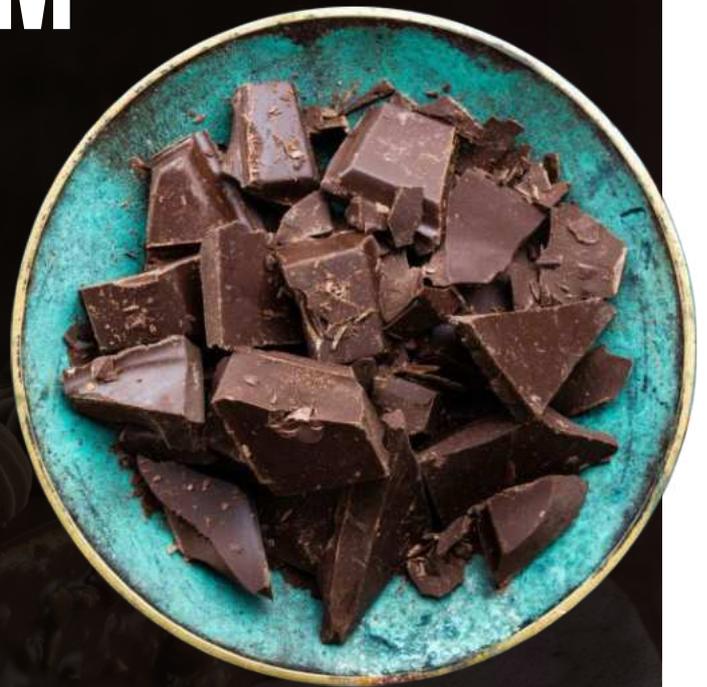




ARTISANAL CHOCOLATE FROM VIETNAM

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



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!



ARABICA COFFEE 64% LAM DONG

MRO0605-008 : 24g
MRO0605-016 : 80g

The finest Arabica in Vietnam thrives in the cool mountains above Dalat, the capital of Lam Dong province. Marou get some of their most inspiring cacao just below, in the steamy jungle of Madagui District. This bar fuses together these two incredible beans.



LAM DONG 74%

MRO0605-001 : 24g
MRO0605-010 : 80g

A very fine, rounded chocolate with delicate hints of spices, from small farms of Lam Dong province at the foot of the Central Highlands of the Annamitic range.



TIEN GIANG 70%

MRO0605-004 : 24g
MRO0605-012 : 80g

Made exclusively with cocoa that is grown by farmers of the Cho Gao Co-operative in the Mekong Delta, this full-bodied chocolate is characterized by unique notes of fruit and spice.



BA RIA 76%

MRO0605-002 : 24g
MRO0605-014 : 80g

A powerfully aromatic chocolate made with beans from the hills of Ba Ria province, with exceptionally high fruit notes, possibly our most distinctive chocolate.



BEN TRE 78%

MRO0605-003 : 24g
MRO0605-013 : 80g

An intense yet perfectly balanced chocolate, from the Ben Tre province in the Mekong Delta, where cacao trees are planted among the coconut groves.



DONG NAI 72%

MRO0605-006 : 24g
MRO0605-011 : 80g

Our own fermentation station near Cat Tien National Park in the Upper Dong Nai region produces, from locally grown pods, the cacao beans used to make this finely balanced dark chocolate.



DAK LAK 70%

MRO0605-005 : 24g
MRO0605-015 : 80g

The most recent addition to Marou fruited amid the climbing tendrils of Dak Lak Province's renown black pepper vines. Scan this mild pleasant chocolate for traces of cashew nut of earth.





PEPPER DAKLAK 66%

MRO0605-029 : 24g
MRO0605-030 : 80g



**GINGER LIME 69%
BA RIA**

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



**MINT & ORANGE 68%
DONG NAI**

MRO0605-031 : 24g
MRO0605-032 : 80g



MILK COFFEE CA PHE SUA BAR

MRO0605-038 : 24g
MRO0605-037 : 80g



TABLET PHO SPICE 65%

MRO0605-028 : 80g



**WALLPAPER TIEN GIANG
80%**

MRO0605-023 : 80g



DARK CHOCOLATE 100%

MRO0605-022 : 60g

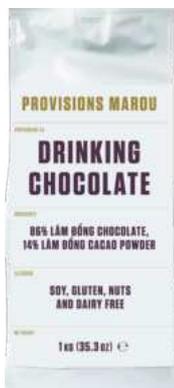
Discover an uncompromisingly dark chocolate, made from a select blend of the mildest cacao grown by farmers in the south of Vietnam.



MILK CHOCOLATE 48%

MRO0605-027 : 24g

PROVISIONS MAROU



DRINKING CHOCOLATE

Bột cacao pha nước uống

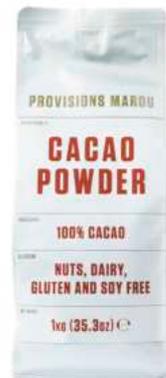
MRO0605-400 : 1kg



CACAO NIBS

Hạt cacao nghiền

MRO0605-203 : 1kg



CACAO POWDER

Bột cacao

MRO0605-213 : 1kg



DARK CHOCOLATE 65% DROPS

Sô cô la dạng viên

MRO0605-213 : 1kg





CACAO SPREAD
Mứt cacao
MRO0605-122 : 250g



CACAO NIBS
Hạt cacao nghiền
MRO0605-121 : 160g



CACAO POWDER
Bột cacao
MRO0605-120 : 250g

MAROU BAR



**DARK CHOCOLATE 64%
TROPICAL FRUITS & CASHEWS**
Sô cô la vị trái cây nhiệt đới & hạt điều rang
MRO0605-024 : 35g



**DARK CHOCOLATE 65% - PEANUTS,
GINGER & SALTED CARAMEL**
Sô cô la vị đậu phộng, gừng và Caramel
MRO0605-025 : 35g



**DARK CHOCOLATE
IRON BAR**
Thanh năng lượng vị sô cô la
MRO0803-004 : 40g



**COCONUT MILK CHOCOLATE 53%
& POPPED RICE**
Sô cô la vị sữa dừa & bỏng gạo
MRO0605-026 : 35g



**IRON BAR
(DARK CHOCOLATE PROTEIN BAR)**
Sô cô la năng lượng
MRO0605-033 : 55g



GIFT BOX MAROU BAR
Hộp 6 thanh sô cô la
MRO0605-034 : 35g*6

COCOA COUVERTURE



DARK CHOCOLATE 75%
MRO0605-215 : 1kg

**COCONUT MILK &
CHOCOLATE 55%**
MRO0605-216 : 1kg

**CHOCOLATE COUVERTURE VIETNAM
65%**
MRO0605-201 : 1kg



PONTHIER

DEPUIS 1946



FROZEN FRUIT PUREE & IQF FRUIT

ADVOCATING DELICIOUS, HEALTHY AND RESPONSIBLE FRUIT is the mission defined by Ponthier to inspire and be inspired by its employees, producers, customers, and partners. The fruits processed in their workshops make a sustainable contribution to Human well-being and Nature conservation. Because Ponthier's achievements are significant, they were able to obtain an overall score of 105.9 points on the B Impact Assessment of B Corp, an internationally recognized label, now considered the most comprehensive in terms of social and environmental impact. Joining the B Corp community means striving to be better businesses FOR the world, not just the best businesses IN the world.



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
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 quýt

PON0502-205 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Origin: wild, cultivated/Serbia, 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 FRUIT

Hỗn hợp quả mọng đỏ

PON0502-222 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

Color: dark red
(Raspberry/Strawberry/Morello Cherry/Blackcurrant)



BLACKBERRY

Quả mâm xôi

PON0502-213 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

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



GRANNY SMITH GREEN APPLE

Táo xanh

PON0502-214 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

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





BERGERON APRICOT

Quả mơ

PON0502-218 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

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



WHITE PEACH

Đào trắng

PON0502-207 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

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



NOIR DE BOURGOGNE BLACKCURRANT

Quả lý chua đen

PON0502-206 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

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



WILLIAMS PEAR

Quả lê

PON0502-210 : 1kg

Acidity Bitterness

Sweetness Length of Flavour

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



WILLAMETTE, MECKER 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 (Rhone Valley)
Harvest: Aug
Color: burgundy red



FROZEN FRUIT PUREE (NO SUGAR)



SEA BUCKTHORN

Hắc mai biển

PON0502-232 : 1kg



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



PGI ADOUR KIWIS

Kiwi Xanh

PON0502-226 : 1kg



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



PGI QUERCY 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 (Kochi)
Harvest: Oct, Nov, Dec
Color: straw yellow



ALPHONSO MANGO

Xoài

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



Origin: India (Ratnagiri)
Harvest: May, Jun
Color: orange-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 GRAPEFRUIT

Bưởi hồng
PON0502-224 : 1kg



Origin: United States (Texas)
Harvest: Jun, Jul
Color: pale pink



BLOOD ORANGE

Cam đỏ
PON0502-215 : 1kg



Origin: Italy (Sicily)
Harvest: Feb, Mar, Apr
Color: orange-red



LEMON ZEST

Vỏ chanh vàng
PON0502-211 : 1kg



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



ORANGE ZEST

Vỏ cam
PON0502-004 : 1kg



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



CALAMANSI

Tắc
PON0502-220 : 1kg



Origin: Vietnam
Harvest: Jul
Color: orange-yellow



STRAWBERRY

Dâu tây
PON0502-203 : 1kg



Origin: Morocco, France
Harvest: Apr, May, Jun
Color: pale red



PASSION FRUIT

Chanh dây
PON0502-202 : 1kg



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



LEMON

Chanh vàng
PON0502-003 : 1kg



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



WILLAMETTE, MECKER RASPBERRY

Phúc bồn tử
PON0502-223 : 1kg



Origin: Serbia
Harvest: Jun, Jul
Color: red



PACKAGES 5KG



PASSION FRUIT

Chanh dây

PON0502-302 : 5kg



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



STRAWBERRY

Dâu tây

PON0502-304 : 5kg



Origin: Morocco, France
Harvest: Apr, May, Jun
Color: pale red



ALPHONSO MANGO

Xoài

PON0502-300 : 5kg



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



RASPBERRY

Phúc bồn tử

PON0502-301 : 5kg



Origin: Serbia
Harvest: Jun, Jul
Color: red

FRUITS IQF



STRAWBERRY

Dâu tây

PON0502-103 : 1kg



REDCURRANT

Trái lý đỏ

PON0502-107 : 1kg



RED RHUBARB

Đại hoàng

PON0502-108 : 1kg



BLACKCURRANT

Quả lý chua đen

PON0502-109 : 1kg



BLUEBERRY

Việt quất

PON0502-100 : 1kg

OTHERS



COOKED CHESTNUT

Hạt 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



BLACK

PCB0607-302 : 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



SAPHIRE

PCB0607-308 : 15g



BRONZE

PCB0607-310 : 15g



COPPER

PCB0607-341 : 15g



EMERALD

PCB0607-306 : 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



WHITE

PCB0607-301 : 50g



RED

PCB0607-305 : 25g



YELLOW

PCB0607-303 : 25g



BLACK

PCB0607-366 : 25g



OTHERS



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



TRANSFER SHEETS GRAIN DE FOLIE

Giấy
PCB0606-024 : 15 sheets
40x25cm



TRANSFER SHEETS AMOUR

PCB0606-136 : 40x25cm



MOULD BOUCHE

Khuôn nhựa
PCB0606-933 : 4pcs
95*60mm 40mm H



VANILLA PODS DARK CHOC

PCB0605-021 : 13,5x1,2cm

CHOCOLATE DECORATION



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

PCB0605-010 : box
2x4cm



"FROIDURE" 17 TRANSFER SHEETS

PCB0605-009 : box
40x25cm



72 CHRISTMAS BALLS WHITE CHOC "ROUGE" 3 DESIGNS

PCB0605-011 : box
3x3,7cm





**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



**BALLS DARK CHOCOLATE BRONZE
CHRISTMAS 3 DESIGN 3CM**

PCB0605-017 : box



MINI LIPS COMPOUND

PCB0605-020: 190pc



**CHOCO LEATHERS STRUCTURE
FAUX BOIS**

PCB0605-022 : 39x23cm



**CHOCO LEATHERS STRUCTURE
CROCODILE**

PCB0605-023 : 39x23cm



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%





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.



ISOMALT

Đường isomalt

LOU0604-121 : 5kg

Sweet flavor less important than sugar and not very hygroscopic: recommended for decorative sugars. Used as a glazing, bulking and anti-caking agent.



CREME OF TARTAR

Phụ gia thực phẩm

LOU0604-106 : 1kg



ACIDE ASCORBIQUE

Phụ gia thực phẩm

LOU0604-136 : 1kg



SODIUM ALGINATE H.V.

Bột tạo hình spherification

LOU0604-102 : 1kg
LOU0604-133 : 150g

Forms an insoluble, stable gel in the presence of calcium contained in milk and its derivatives.

Used for spherification in the presence of calcium salts (calcium chloride and calcium lactate).



AGAR AGAR POWDER

Chất làm đông

LOU0604-101 : 1kg
LOU0604-134 : 150g

Natural plant gelling agent, red algae extract. The agar-agar solution must first be brought to a boil. The gel is obtained after cooling.

Use in confectionery, pastries, desserts, charcuterie.



CALCIUM LACTATE

Nguyên liệu làm bánh

LOU0604-110 : 1kg
LOU0604-132 : 150g

Enhances aromas, has a tangy taste, pH corrector, potentiates the activity of antioxidants. Stabilizes the appearance and color, flavor and nutritional value of vegetables and fish.

For limited use.



EGG WHITE POWDER BLANC GALLIA

Bột lòng trắng trứng

LOU0604-115 : 1kg
LOU0604-135 : 100g

Expands nicely and holds better than beaten fresh egg whites, it keeps them from graining. It has coagulation and foaming properties.

Used in bakery and pastry applications (meringue, soufflé, ice cream and sorbet, curd, marzipan, icings)



SORBITOL POWDER

Đường sorbitol

LOU0604-116 : 1kg
LOU0604-129 : 150g

Softness and anti-crystallization stabilizer

Used in cakes, yellow pastes, chocolate candies, etc.



XANTHAN GUM

Chất làm đông

LOU0604-120 : 1kg
LOU0604-127 : 150g

Stabilizer and thickener in powder form, obtained by bio-fermentation. Cold implementation. Stable in freezing/thawing and in acidic environments. Resists strong shearing.

Used in catering dishes, pastries, pastries, sauces, etc..



SUPER NEUTROSE

Chất ổn định làm kem

LOU0604-118 : 1kg
LOU0604-128 : 150g

Improves the velvety, finesse, smoothness of taste by avoiding crystals. Brings an appreciable gain in abundance. Emulsifies the constituents of the mix and corrects its viscosity. Stabilizer mainly used for sorbets, delays the melting of ice cream sticks.



SOYA LECITHIN POWDER

Bột lecithin

LOU0604-112 : 1kg
LOU0604-131 : 100g

Emulsifier and antioxidant. Culinary aid for making foams and espumas. Used mainly in bread making and biscuit making.



GOMME GELLANE

Phụ gia thực phẩm

LOU0604-113 : 1kg
LOU0604-130 : 150g

Gelling agent which forms firm, transparent and stable gels when cooked. Solubilizes when hot. Use as a thickener, binder, and stabilizer in different food applications.



CALCIUM CHLORIDE

Bột tạo hình spherification

LOU0604-122 : 1kg
LOU0604-132 : 150g

Calcium salt which allows, in synergy with HV alginate, to carry out spherification. Very high moisture absorption capacity. Used as a firming agent.



PECTIN NH NAPPAGE

Chất làm đông

LOU0604-114 : 1kg

Gelling agent giving a thermoreversible gel and good hold on fruits. Used for pastry toppings with fruit pulp.



GLUCOSE POWDER

Đường glucose bột

LOU0604-108 : 1kg

Powdered glucose syrup DE40 with a slightly sweet flavor. Better mouth feel during melting. Different DE (dextrose equivalent) available. Used in pastries, biscuits, confectionery, etc.





BAKING POWDER

Bột nở

LOU0604-103 : 1kg

Balanced leavening powder which allows doughs to rise under the combined action of humidity and heat, without leaving alkaline residues, which avoids saponification. Maximum and regular yield without tinting the pasta. Yellow pasta, biscuits...



ISOMALT

Đường isomalt

LOU0604-109 : 1kg

Sweet flavor less important than sugar and not very hygroscopic: recommended for decorative sugars. Used as a glazing, bulking and anti-caking agent.



STAB 2000

Chất ổn định làm kem

LOU0604-117 : 1kg

Emulsifier which allows the dispersion of fatty raw materials. Stabilizer of the aqueous structure of the mixture and anti-crystallization. Gives creaminess and facilitates expansion. Stabilizer developed particularly for ice cream and delays the melting of ice cream sticks...



GELATIN POWDER

Gelatin bột

LOU0604-107 : 1kg- Bloom 200

200 Bloom powder. Gelatin powder is typically produced from various proteins found in the bones and skin of animals, primarily collagen. Use in the processing of food, cakes, and sweets



CITRATE TRISODIQUE

Chất điều vị

LOU0604-105 : 1kg

Mainly used as a food additive normally as a flavoring or preservative and as a flavoring agent in some varieties of lemonade. Used in ice creams, jams, powdered milk, industrialized cheeses, soft drinks and wine



SODIUM BICARBONATE

Muối nở

LOU0604-104 : 1kg

Fine white powder used as a leavening agent. Used in the food industry in biscuits, yeasts, effervescent salts.



DEXTROSE POWDER

Đường Dextrose

LOU0604-123 : 1kg

Simple powdered sugar with a slightly sweet flavor. Participates in the fermentation of leavened products. Lowers the freezing point of ice cream and prevents crystallization



ACIDE TARTRIQUE

Axit Tartric

LOU0604-100 : 1kg

Natural plant gelling agent, red algae extract. The agar-agar solution must first be brought to a boil. The gel is obtained after cooling. Used in confectionery, pastries, desserts, charcuterie.



SKIMMED MILK POWDER

Bột sữa gầy

LOU0604-111 : 1kg

Raising agent that allows cakes to rise under the conjugated action of moisture and heat, does not leave alkaline residues. Uses in pastry, yellow pastry biscuit making, etc...



YELLOW PECTIN

Chất làm đông

LOU0604-119 : 1kg

Gelling agent giving a non-reversible gel by heating in acidic and sugary environments (dry extract greater than 75%). Heat resistant. Used as a gelling agent, obtain great setting results when used with ingredients that are rich in sugars (at least 76% sugar content).



CITRIC ACID

Bột acid citric

LOU0604-125 : 1kg

Enhances taste, improves conservation by adjusting acidity, pH corrector. Potentiates the activity of antioxidants. Used in baking powders in biscuits and as an acidulant in confectionery.



MALIC ACID

Chất tạo hương

LOU0604-126 : 1kg

Weak acid. Present naturally in many fruits including apples. Allows you to adjust the acidity and tangy taste. Used especially in confectionery and mixology.





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
FVC0603-006 : 750g



CUSTARD POWDER (HOT PROCESS)

Bột kem
FVC0603-002 : 1kg



FONDANT BLANC TRADITION

Bột làm mềm
FVC0604-005 : 7kg



NAPPAGE NEUTRE CLEAR GLAZE HOT PROCESS

Mứt phủ bóng bánh
FVC0605-001 : 6kg



NAPPAGE NEUTRE CLEAR GLAZE COLD PROCESS

Mứt phủ bóng bánh
FVC0605-002 : 6kg



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



ALMOND PASTE 50%

Hạnh nhân
FVC0601-005 : 3kg



ALMOND PASTE 33%

Sốt hạnh nhân
FVC0601-008 : 1kg



VANILLA FLAVOR

Tinh chất vani
FVC0602-004 : 1l



COFFEE EXTRACT

Tinh chất cà phê
FVC0607-201 : 1l



ORANGE BLOSSOM FLAVORED WATER

Hương hoa cam
FVC0607-101 : 1l





PURE HAZELNUT PASTE

Hạt dẻ nguyên chất
FVC0603-001 : 1kg



PISTACHIO PASTE CRESCO

Hạt hồ trăn
FVC0601-004 : 1kg



BAKING SHEET

Giấy nướng
FVC0607-102 : 40 x 60cm



GREEN PISTACHIOS IRAN BLANCHED

Hạt hồ trăn
FVC0601-001 : 1kg



ROYALTINE CRUMBLE BISCUITS

Bánh quy vụn
FVC0604-002 : 2kg



GELATIN 400 SHEETS 180 BLOOM

Gelatin lá
FVC0604-003 : 400sheets



PIPING BAGS CONIK ESSENTIEL

Túi bắt bông kem
FVC0606-001 : 30 x 54cm



CANDIED ORANGE PEEL QUARTERS

Vỏ cam 1/4 ngào đường
FVC0801-001 : 1kg



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

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 ngâm chua
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 are proud to have a close relationship with our customers, creating close links. We do not want to be just a supplier of products but, in the long term, we also hope to become a partner with whom you can count at all times, creating specific recipes, organizing visits and demonstrations and offering personalized training.

For us it is a great satisfaction to be able to develop all the specialized products that help to be more creative to pastry cooks and chefs around the world. Our products are always developed in accordance with the 4 pillars of modern cuisine: more flavor, less sugar, less fat and contrast of textures.



SCAN ME



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



MALTOSEC

Phụ gia thực phẩm
SOS0604-001 : 500g

PROPERTIES: Converts fat in powder
USE: Mix with fat
APPLICATION: Any kind of fat
OBSERVATIONS: Soluble in cold and hot. Capacity to absorb oils, turning them into a powder



INVERTED SUGAR SOSA

Đường thực phẩm
SOS0604-101 : 1.4kg

Fructose and glucose. Moisturising, it keeps pastry products softer when substituting 10 -15% sucrose with inverted sugar. It maintains moisture in icing and truffles. Antifreeze for ice cream production.



SUCRO EMUL

Chất nhũ hóa
SOS0604-003 : 500g

PROPERTIES: Emulsifier.
Use: It will be dissolved in the aqueous part of the preparation and then added to the rest.
APPLICATION: Any liquid with one part water.
OBSERVATIONS: It allows to make hot and alcoholic airs.
ELABORATIONS: Increase in the volume of bread and biscuit doughs / Stabilization of lactic mixtures / Ice creams / Pastry creams / Aires





PROCREMA 100 COLD/HOT NATUR

Phụ gia thực phẩm
3kg

Helps to stabilize ice cream easily and directly, adding 10% solids to the recipe. Mix cold or hot (max. 80 °C) in any liquid with strong agitation. Once mixed with the liquid it is advisable to mature the mixture for 8 hours in cold (± 4 °C) so that the components of the product are perfectly hydrated before freezing.



PROSORBET 100 COLD NATUR

Phụ gia thực phẩm
3kg

Stabilizers for sorbets. Mix with base with any liquid or semi-liquid preparation. Suitable for vegans.



VEGETABLE GELLING AGENT

Phụ gia thực phẩm
500g

Powder gelling agent derived from seaweed and locust bean gum. For optimal use, mix the product with liquid whilst heating. Suitable for use with all aqueous liquids, it cannot be reheated, is non-freezable and is of natural origin. You can use this product to make firm or pringy gels (for toppings).



TREHALOSE POWDER

Bột trehalose
700g

Sugar derived from tapioca starch, also used as a bulking agent (increasing mixtures' volume). Its sweetening power is low and its technical characteristics are as follows: SP 45%, AFP 100%.



POTATOWHIP

Phụ gia thực phẩm
400g

Mix the product with a liquid and use it as a plant-based alternative to albumen. Can be used hot or cold. This texturizing agent gives preparations an aerated, foamy texture, but it can also emulsify and coagulate them. You can use this product to make sponge cakes, macarons, marshmallows, mousses, biscuits and more.

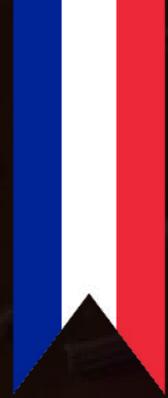


CHOCOLATE PETA CRISPY

Sô cô la giòn
900g

With an effervescent texture, get surprised with peta crispies coated with a crunchy texture, rich chocolate flavor, and a fun popping sensation when consumed. Use as an inclusion or garnish for chocolates, cakes, mousses, plated or passed desserts, ice cream, and more.





DESSERT SOLUTION

Born in South-West of France, Boncolac has been producing frozen desserts for professionals for over 60 years, acquiring a strong manufacturing know-how in frozen patisserie. Boncolac has developed a high service quality to be by chefs' side in their day-to-day work and help them satisfy demanding customers. From the most classic to the most creative ones, Boncolac offers a wide range of products with qualitative solutions for professionals. Conscious of ensuring strict food safety and offering the best ingredients and products, Boncolac has a rigorous quality control all over the production flow.

From R&D to purchasing, production, transports and storage, Boncolac is equipped with the best machines and processes compliant with the most stringent food processing standards. Boncolac is always committed to inventing and creating unique desserts, with the same passion, top-qualitative ingredients and strong patisserie expertise. Our innovation team is accompanied by chefs in order to design inventive products following the latest trends, and meet at best our customers' expectations.



SCAN ME

WHOLE TART



CHOCOLATE

Bánh tart sô cô la

BOC0803-001 : 900g

Fridge

0-4°C, 3 hours



STRAWBERRY

Bánh tart dâu tây

BOC0803-005 : 1200g

Fridge

0-4°C, 8 hours



TART MATCHA

Bánh tart trà xanh

BOC0803-012 : 780g

Fridge

Oven

0-4°C, 5 hours 210°C, 10 minutes



NORMANDY APPLE

Bánh tart táo

BOC0803-007 : 950g

Fridge

Oven

0-4°C, 6 hours 210°C, 15 minutes



INTENSE COCONUT

Bánh tart dừa

BOC

Fridge

Oven

0-4°C, 6 hours 180°C, 10 minutes



BLUEBERRY

Bánh tart việt quất

BOC0803-006 : 850g

Fridge

Oven

0-4°C, 6 hours 180°C, 10 minutes



ALMOND/WALNUT

Bánh tart hạnh nhân, hạt phi

BOC0803-003 : 850g

Fridge

Oven

0-4°C, 5 hours 180°C, 15 minutes



"GRAND ARÔME" LEMON

Bánh tart chanh

BOC0803-009 : 850g

Fridge

Oven

0-4°C, 5 hours 210°C, 10 minutes

PRE-CUT TART - PRECUT X 10



LEMON MERINGUE

Bánh tart chanh & meringue

BOC0803-013 : 1000g

Fridge

Oven

0-4°C, 4 hours 150°C, 20 minutes



MANGO & PASSION FRUIT

Bánh tart xoài & chanh dây

BOC0803-010 : 850g

Fridge

0-4°C, 2.5 hours



CHOCOLATE

Bánh tart sô cô la

BOC0803-002 : 900g

Fridge

0-4°C, 3 hours



COCONUT

Bánh tart dừa

BOC0803-011 : 1000g

Fridge

Oven

0-4°C, 6 hours 180°C, 10 minutes





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

CBB0803-130
(4.5cm, 6g) - C120



TART SHELLS WITH BUTTER



ROUND TART SHELL SWEET
Vỏ bánh tart tròn ngọt
 CBB0803-001
 (4.3cm, 14g) - C200



ROUND TART SHELL SAVORY
Vỏ bánh tart tròn mặn
 CBB0803-002
 (4.3cm, 14g) - C200



ROUND TART SHELL COCOA
Vỏ bánh tart tròn cacao
 CBB0803-003
 (4.3cm, 14g) - C200



ROUND TART SHELL MATCHA
Vỏ bánh tart tròn trà xanh
 CBB0803-004
 (4.3cm, 14g) - C200



ROUND TART SHELL SAVORY
Vỏ bánh tart tròn mặn
 CBB0803-006
 (8cm, 35g) - C80



ROUND TART SHELL SWEET
Vỏ bánh tart tròn ngọt
 CBB0803-005
 (8cm, 35g) - C80



ROUND TART SHELL COCOA
Vỏ bánh tart tròn cacao
 CBB0803-007
 (8cm, 35g) - C80



ROUND TART SHELL MATCHA
Vỏ bánh tart tròn trà xanh
 CBB0803-008
 (8cm, 35g) - C80



SQUARE TART SHELL SWEET
Vỏ bánh tart ngọt vuông
 CBB0803-009
 (4cm, 12g) - C240
 CBB0803-013
 (7cm, 30g) - C90



SQUARE TART SHELL SAVORY
Vỏ bánh tart mặn vuông
 CBB0803-010
 (4cm, 12g) - C240
 CBB0803-014
 (7cm, 30g) - C90



SQUARE TART SHELL COCOA
Vỏ bánh tart cacao vuông
 CBB0803-011
 (4cm, 12g) - C240
 CBB0803-015
 (7cm, 30g) - C90



SQUARE TART SHELL MATCHA
Vỏ bánh tart trà xanh vuông
 CBB0803-012
 (4cm, 12g) - C240
 CBB0803-016
 (7cm, 30g) - C90



RECTANGULAR TART SHELL SWEET
Vỏ bánh tart ngọt chữ nhật
 CBB0803-017
 (2.5x5cm, 12g) - C240
 CBB0803-021
 (3.5x9.5cm, 30g) - C90



RECTANGULAR TART SHELL SAVORY
Vỏ bánh tart mặn chữ nhật
 CBB0803-018
 (2.5x5cm, 12g) - C240
 CBB0803-022
 (3.5x9.5cm, 30g) - C90



RECTANGULAR TART SHELL COCOA
Vỏ bánh tart cacao chữ nhật
 CBB0803-019
 (2.5x5cm, 12g) - C240
 CBB0803-023
 (3.5x9.5cm, 30g) - C90



RECTANGULAR TART SHELL MATCHA
Vỏ bánh tart trà xanh chữ nhật
 CBB0803-020
 (2.5x5cm, 12g) - C240
 CBB0803-024
 (3.5x9.5cm, 30g) - C90



CHOCOLATE BONBON



BONBON COFFEE GANACHE
Sô cô la bonbon vị cà phê
 CBB0803-301 : 8g (C120)



BONBON CINNAMON GANACHE
Sô cô la bonbon vị quế
 CBB0803-302 : 8g (C120)



BONBON MINT GANACHE
Sô cô la bonbon vị bạc hà
 CBB0803-303 : 8g (C120)



BONBON EARL GREY GANACHE
Sô cô la bonbon vị trà bá tước
 CBB0803-304 : 8g (C120)



BONBON LEMONGRASS GANACHE
Sô cô la bonbon vị sả
 CBB0803-305 : 8g (C120)



BONBON ALMOND PRALINE
Sô cô la bonbon vị hạnh nhân
 CBB0803-306 : 8g (C120)



BONBON CHILI GANACHE
Sô cô la bonbon vị ớt
 CBB0803-307 : 8g (C120)



BONBON COCONUT GANACHE
Sô cô la bonbon vị dừa
 CBB0803-308 : 8g (C120)



BONBON MATCHA PRALINE
Sô cô la bonbon vị trà xanh
 CBB0803-309 : 8g (C120)



BONBON GINGER GANACHE
Vị gừng
 CBB0803-310 : 8g (C120)



BONBON BANANA CARAMEL
Vị chuối caramel
 CBB0803-311 : 8g (C120)



BONBON PASSION CARAMEL
Vị chanh dây caramel
 CBB0803-312 : 8g (C120)



BONBON CARAMEL
Sô cô la bonbon caramel
 CBB0803-313 : 8g (C120)



BONBON CRISPY PRALINE
Sô cô la bonbon crispy praline
 CBB0803-314 : 8g (C120)



BONBON STRAWBERRY CARAMEL
Sô cô la bonbon dâu caramel
 CBB0803-315 : 8g (C120)



BONBON STAR ANIS GANACHE
Sô cô la bonbon đại hồi
 CBB0803-316 : 8g (C120)



BONBON RHUM
Sô cô la bonbon rượu rum
 CBB0803-317 : 8g (C120)



BONBON MIXED TRUFFLE CHOCOLATE
Sô cô la bonbon
 CBB0803-318 : 8g (C120)



CAKE, COOKIES & MUFFINS **NEW**



TIRAMISU
Bánh tiramisu



OPERA
Bánh opera



PASSION MOUSSE
Bánh chanh dây



CHOCOLATE LAVA
Bánh chocolate lava



CHOCOLATE CHIP BUTTER COOKIE

Bánh Quy Sô Cô La



WHITE CHOCOLATE & ALMOND BUTTER COOKIE

Bánh Quy Bơ Đậu Phộng Sô Cô La Trắng
CBB0803-258 : 60g



OATMEAL & RAISIN BUTTER COOKIE

Bánh Quy Yến Mạch Nho Khô
CBB0803-256 : 60g



CHOCOLATE CHIP COOKIE

Bánh Quy Sô Cô La
CBB0803-257 : 60g



WHITE CHOCOLATE PEANUT BUTTER COOKIE

Bánh Quy Bơ Đậu Phộng Sô Cô La Trắng



OATMEAL & RAISIN COOKIE

Bánh Quy Yến Mạch Nho Khô
CBB0803-252 : 60g



CHOCOLATE CHIP MUFFIN

Bánh Muffin Sô Cô La
CBB0803-253 : 80g



CINNAMON & RAISIN MUFFIN

Bánh Muffin Nho Khô Quế
CBB0803-254 : 80g



BANANA & WALNUT MUFFIN

Bánh Muffin Chuối Óc Chó
CBB0803-255 : 80g



CHOCOLATE MUFFIN WITH CHOCOLATE FILLING

Bánh Muffin Chuối Óc Chó
CBB0803-259 : 100g



VANILLA MUFFIN WITH STRAWBERRY FILLING

Bánh Muffin dâu vani
CBB0803-260 : 100g



BANANA & MILK CHOCOLATE FILLING

Bánh Muffin Chuối Sô cô la
CBB0803-261 : 100g



FOCACCIA BREAD WITH PROVENCE HERBS

Bánh chocolate lava



GARLIC BREAD

Bánh mì bơ tỏi





FROZEN DANISH & BREAD

In 1988, Bridor de France was established near Rennes in Brittany. From its beginnings as a research centre focusing on bakery manufacturing (CERFAB), Bridor de France gradually shifted to the production of frozen pastries to meet increasing demand from the high-end market. A range of over 30 gourmet recipes, crafted by master bakers from Lenôtre school in Paris. Swide selection of crispy golden baguettes and stone-baked loaves and rolls, destined for hotel and catering professionals.

Only hydrogenated fat-free, all-butter products. For instance, the vanilla used to make pains au chocolat comes from real vanilla pods, rather than artificial flavouring.



SCAN ME



(*) Kosher certificate

THE VIENNESE PASTRY

CROISSANT

(* Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!)



CROISSANT FINE BUTTER LENÔTRE

BRI0803-113 : 30g
(195pcs/ctn)



CROISSANT FINE BUTTER

BRI0803-116 : 50g (120pcs/ctn) BRI0803-104 : 60g (70pcs/ctn) BRI0803-139 : 70g (64pcs/ctn)



MINI CROISSANT

BRI0803-122 : 25g
(225pcs/ctn)

MINI LATTICE

(* Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!)



MINI MANGO LATTICE

Bánh Xoài

BRI0803-107 : 40g
(100pcs/ctn)



MINI APPLE LATTICE

Bánh Táo

BRI0803-109 : 40g
(100pcs/ctn)



MINI STRAWBERRY LATTICE

Bánh Dâu

BRI0803-108 : 40g
(100pcs/ctn)

PAIN AU CHOCOLAT

(* Defrost ~20 minutes, baking 16-18 minutes at 165°C-170°C!!!)



PAIN CHOCOLAT FINE BUTTER LENÔTRE

Bánh sô cô la

BRI0803-117 : 35g
(210pcs/ctn)



MINI PAINS AU CHOCOLAT

Bánh sô cô la

BRI0803-123 : 28g
(260pcs/ctn)



PAIN AU CHOCOLAT FINE BUTTER

Bánh sô cô la

BRI0803-105 : 75g
(70pcs/ctn)

PAIN AUX RAISINS

(* Defrost ~20 minutes, baking 15-20 minutes at 165°C-170°C!!!)



FINE BUTTER LENÔTRE

Bánh Nho

BRI0803-118 : 30g
(230pcs/ctn)



MINI PAIN AUX RAISINS

Bánh Nho

BRI0803-131 : 30g (260pcs/ctn)
BRI0803-134 : 96g (66pcs/ctn)



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)



FIG ROLL

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



INDIVIDUAL RYE BREAD LENÔTRE

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

THE GLUTEN FREE SELECTION - FULLY BAKED

(* Baking 8-10 minutes at 160°C!!!



PURE BUTTER MADELEINE

BRI0803-125 : 30g
(50pcs/ctn)



MULTI-SEEDED ROLL WITH POPPY SEED TOPPING

BRI0803-127 : 45g
(50pcs/ctn)



PURE BUTTER AND SUGAR MINI BRIOCHE

BRI0803-126 : 50g
(50pcs/ctn)



PLAIN ROLL WITH MILLET SEED TOPPING

BRI0803-128 : 45g
(50pcs/ctn)



CONSUMER BAGS



CROISSANT

Bánh sừng trâu
BRI0803-132 : 60g (6pcs/bag)
(* Ready to Bake
Baking : approximately 15-17 min
at 165-170°C, open damper



PAIN AU CHOCOLAT

Bánh sô cô la ngàn lớp
BRI0803-133 : 70g (6pcs/bag)
(* Ready to Bake
Baking : approximately 16-18 min
at 165-170°C, open damper



FROZEN ORGANIC PLAIN ROLL

Bánh mì nướng đông lạnh
BRI0803-190 : 50g (6pcs/bag)
(* Ready to Bake
Baking : approximately 7-9 min
at 190-200°C, open damper



MINI CROISSANT

Bánh sừng trâu mini
BRI0803-121 : 25g (10pcs/bag)
(* Ready to Bake
Baking : approximately 18 min at
180°C, open damper



PETIT PAIN NATURE PLAIN ROLL

Bánh mì nướng đông lạnh
BRI0803-191 : 40g (6pcs/bag)
(* Ready to Bake
Baking : approximately 10 min at
200°C, open damper



PLAIN HALF-BAGUETTE

Bánh mì nướng đông lạnh
BRI0803-192 : 140g (2pcs/bag)
(* Ready to Bake
Baking : approximately 14-16 min at 190-
200°C, open damper

OTHERS



CHARENTES-POITOU AOP BUTTER PUFF PASTRY

Bột bánh ngàn lớp
BRI0803-301 : 2kg
38.5cm x 28.5cm x 1.4cm

(* Defrost ~12 hours in chiller
Rollable puff pastry block give a high-
quality flaky texture (96 layers), pure butter,
and ease of use. Ideal for making catering
products, appetisers and dessert.



PUFF PASTRY FINE BUTTER

BRI0803-230: 300g-C36





BREIZH'N'ROLL WITH PAPER MOULDS

BRI0803-140 : 85g
(60pcs/ctn)



VANILLA TASTE AND CHOPPED HAZELNUT CROWN

BRI0803-142 : 90g
(48pcs/ctn)



TRIPLE CHOCOLATE EXTRAVAGANT

BRI0803-143 : 95g
(60pcs/ctn)



ORANGE AND CHOPPED HAZELNUT CROWN

BRI0803-147: 90g
(48pcs/ctn)



ULTRA KANEL SWIRL

BRI0803-138 : 100g
(60pcs/ctn)



ALMOND CROISSANT

BRI0803-145: 95g
(60pcs/ctn)



CHEESE FINGER

BRI0803-146: 90g
(60pcs/ctn)



BOLA DE BERLIM CREAM

BRI0803-148 : 120g
(20pcs/ctn)



APPLE TURNOVER WITH CHUNKS

BRI0803-135 : 150g
(50pcs/ctn)



Our
“ **HAND-CRAFTED PRODUCTS, INDUSTRIAL MANAGEMENT POSITIONING** ”
has been at the heart of our success for *30 years*



RIGOROUS SELECTION OF NOBLE RAW MATERIALS:

*Flour from local millers,
Home-made dough,
pure butter Viennese pastries.*



MANUFACTURING WHICH RESPECTS PRACTICES AND PRODUCTS:

*Slow kneading,
Gentle and steady lamination,
Long dough proofing time;*



LINES DEVELOPED FOR WELL-BEING AND HEALTH:

*Breads high in fibre or a source of fibre.
Organic line: ECOCERT certified.
Gluten-free.*

MAP OF ORIGIN



A close-up photograph of a person's hands using a fine metal sieve to dust a drink in a coupe glass. The drink is a light-colored, frothy beverage, possibly a cocktail or coffee, with a thick head of foam. The dust being added is a fine, reddish-brown powder, likely cocoa or cinnamon. The background is dark and out of focus, showing the person's torso and arms. The entire scene is framed by a white border.

BEVERAGES



NEW

PURE & FRESH JUICE FROM SELECT FRUITS

POWERED BY INNOVATIVE GERMAN TECHNOLOGY

Juicy V produces 100% pure fruit juice with no added sugar, chemicals, or impurities. They select the finest fruit from top regions. Juicy-V fruit juice is produced using advanced German technology, ensuring high-quality products with authentic taste and freshness. Its sterilization technology and specialized packaging allow for more than 3-month storage period while maintaining the original taste and freshness.

Choose from our wide selection of competitively priced and highly profitable fruit juices. Our products guarantee exceptional flavor, as well as a rich source of vitamins and minerals, thanks to cutting-edge German technology!



Mango
(Xoài)

Mango juice	100ml
Water	80ml
Simple syrup	10ml



Pineapple
(Dứa)

Pineapple juice	100ml
Water	70ml
Simple syrup	10ml



Guava
(Ổi)

Guava juice	100ml
Water	50ml
Simple syrup	15ml



Dragon Fruit
(Thanh long)

Dragon fruit juice	100ml
Water	50ml
Simple syrup	15ml

SIMPLE SYRUP RECIPE: 1kg sugar + 700ml waterboil and stir the mixture to get 1,500ml of simple syrup.
Manufacturer's recommendation, this proportion will preserve the delicious and fresh taste of the juice.
Theo đề xuất của nhà sản xuất, pha theo tỷ lệ này vẫn giữ trọn vị tươi ngon của sản phẩm

250ML



NATURAL MANGO JUICE

Nước ép xoài tươi
JU11103-012 : 250ml



NATURAL PINEAPPLE JUICE

Nước ép dứa tươi
JU11103-011 : 250ml



NATURAL GUAVA JUICE

Nước ép ổi tươi
JU11103-013 : 250ml



NATURAL DRAGONFRUIT JUICE

Nước ép thanh long tươi
JU11103-014 : 250ml

1.5L



NATURAL MANGO JUICE

Nước ép xoài tươi
JU11103-001 : 1.5l



NATURAL GUAVA JUICE

Nước ép ổi tươi
JU11103-003 : 1.5l



NATURAL DRAGONFRUIT JUICE

Nước ép thanh long tươi
JU11103-004 : 1.5l



NATURAL PINEAPPLE JUICE

Nước ép dứa tươi
JU11103-005 : 1.5l

3L



NATURAL MANGO JUICE

Nước ép xoài tươi
JU11103-006 : 3l



NATURAL PINEAPPLE JUICE

Nước ép dứa tươi
JU11103-002 : 3l



NATURAL GUAVA JUICE

Nước ép ổi tươi
JU11103-007 : 3l



NATURAL DRAGONFRUIT JUICE

Nước ép thanh long tươi
JU11103-008 : 3l





SPARKLING MINERAL WATER

S.Pellegrino sparkling mineral water flows from the thermal spring in the foothills of the Italian Alps. Perfectly brilliant, it distinguishes itself by its fine bubbles and subtle mineral aromas. Its tingling freshness and moderate acidity leaves a pleasing sensation of fragrant freshness. S.Pellegrino is found on the best tables in over 120 countries around the world.

S.Pellegrino, a timeless icon of Italian style, with its gentle bubbles and subtle nuances, enhances any convivial fine food occasion and elevates any moment, whether special or everyday, making a life of quality and taste. On every table, with every cuisine, with new friends or old... wherever you find the star on the cap, you'll find a moment of great taste waiting to be enjoyed.



THE FINE DINING WATER



1.5L
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.





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



SANPELLEGRINO SPARKLING

Nước có ga

SPE1103-010 : C24



ESSENZA LEMON & LEMON ZEST

Nước có ga

SPE1103-106 : C24



ESSENZA TANGERINE & WILD STRAWBERRY

Nước có ga

SPE1103-108 : C24



ESSENZA BLOOD ORANGE & BLACK RASPBERRY

Nước có ga



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.



TONIC WATER

Nước tonic

SPE1103-007 : C24

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



LACÀPH

COFFEES
FOR★
THE CURIOUS



NEW

MESSAGE FROM THE FOUNDER

Coffee is one of the quintessential cultural pillars of Việt Nam, which has not only emerged as the most significant coffee producer in Asia but has also cultivated a unique coffee culture. Since its introduction by French missionaries in 1857, the Vietnamese have created coffees that are distinctive and rich in flavor. When exploring the narrative of Vietnamese coffees, you will come to appreciate the broader story of Việt Nam itself.

Lacàph, a name derived from 'la cà' (socialize and explore) and 'cà phê' (coffee), was established with the ambition of crafting the next chapter of Việt Nam's coffees. We procure the finest beans from every coffee-growing region in Việt Nam, blending them with precision at our state-of-the-art roasting facility to cater to the premier HORECA and retail partners across the nation.

We are thrilled to be selected among other outstanding brands in the Classic Fine Foods portfolio and anticipate partnering with you to provide your customers and guests with exceptional coffee experiences.



Timen R.T. Swijtink
Founder & Managing Director



LACÀPH LŨY SPECIALTY

Limited quantity. Only by special request in advance



**WORLD
COFFEE
CHALLENGE**
2023

An award-winning coffee creation by Lacàph, which symbolize Vietnamese strength and unity. Crafted from sought-after coffee beans grown in 3 renowned regions in Việt Nam, Lũy is a medium to full-bodied coffee, layered with notes of prune, coffee blossom honey, and caramel, subsequently cut with orange, and red apple acidity, finishing with smooth hints of Vietnamese dark chocolate.



Cà phê hạt 90% Arabica, 10% Robusta
LCP0804-018 : 1kg



Cà phê hạt 90% Arabica, 10% Robusta
LCP0804-019 : 10x20g sachet

LACÀPH FILTER BLEND

VARIETY: 100 % Arabica ROAST : Medium

Suggested methods: Pour Over, French Press, Aeropress, Espresso Machine

Blending balanced notes of candied apple, forest fruit, and prune with sweet black tea, Lacàph Filter Blend is crisp like a summer morning and sweet like your day ahead.



WHOLE BEAN
Cà phê rang hạt
LCP0804-001 : 1kg



WHOLE BEAN
Cà phê rang hạt
LCP0804-003 : 250g



PRE-GROUND
Cà phê rang xay
LCP0804-002 : 1kg



PRE-GROUND
Cà phê rang xay
LCP0804-004 : 250g



LACÀPH ESPRESSO BLEND

VARIETY: 80% Arabica, 20% Robusta ROAST : Medium

Suggested methods: Pour Over, French Press, Aeropress, Espresso Machine

With hints of green apple, lime, and sun dried raisins with a snap of dark chocolate, Lacàph Espresso blend captures these layers for the perfect pep-in-your-step Espresso.



WHOLE BEAN

Cà phê rang hạt
LCP0804-005 : 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-006 : 250g



PRE-GROUND

Cà phê rang xay
LCP0804-007 : 1kg



PRE-GROUND

Cà phê rang xay
LCP0804-008 : 250g



ESPRESSO BLEND CAPSULES

VARIETY: 80% Arabica, 20% Robusta
ROAST : Medium

Cà phê viên espresso blend
LCP0804-017 : 6g*10

Nespresso-compatible with compostable material. Enjoy hints of green apple, lime, sun-dried raisins, and dark chocolate for the perfect pep-in-your-step espresso.

LACÀPH PHIN BLEND

VARIETY: 85% Robusta, 15% Arabica ROAST : Dark

Suggested methods: Phin Brew, Espresso Machine

Celebrating velvety notes of crushed roasted hazelnuts and bittersweet cocoa, Lacàph Phin Blend brews a traditional Vietnamese coffee with an enticing contemporary twist



WHOLE BEAN

Cà phê rang hạt
LCP0804-009 : 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-010 : 250g



PRE-GROUND

Cà phê rang xay
LCP0804-011 : 1kg





PRE-GROUND

Cà phê rang xay
LCP0804-012 : 250g



PHIN BLEND DRIP BAGS

VARIETY: 85% Robusta, 15% Arabica
ROAST : Dark

Cà phê túi lọc

LCP0804-016 : 15g*10

Perfect for room amenities, retail, self-service or office use. Our odorless filter paper tech paired with premium Vietnamese coffee creates a delightful cup. Enjoy traditional Vietnamese coffee with a modern twist, boasting velvety hazelnut and bittersweet cocoa notes.



PHIN BLEND CAPSULES

VARIETY: 85% Robusta, 15% Arabica
ROAST : Dark

Cà phê viên phin blend

LCP0804-020 : 6g*10

Nespresso-compatible with compostable material. Experience velvety hazelnut and bittersweet cocoa notes, offering a traditional Vietnamese coffee with a modern twist.

TRADITIONAL BY LACÀPH

With the 'Traditional' product range, we deliver coffee experiences you have come to love while staying true to our sustainable development values. Working with some of Viet Nam's top farmers, we select ethically produced beans and roast these at our own best-in-class roasting facilities.

FILTER BLEND

VARIETY: 100% Arabica ROAST : Light-Medium

Suggested methods: Pour Over, French Press, Aeropress, Espresso Machine



WHOLE BEAN

Cà phê rang hạt
LCP0804-021 : 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-023 : 250g



PRE-GROUND

Cà phê rang xay
LCP0804-022 : 1kg



PRE-GROUND

Cà phê rang xay
LCP0804-024 : 250g

ESPRESSO BLEND

VARIETY: 70% Arabica, 30% Robusta ROAST : Medium

Suggested methods: Aeropress, Moka Pot, Espresso Machine



WHOLE BEAN

Cà phê rang hạt
LCP0804-025 : 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-026 : 250g



PRE-GROUND

Cà phê rang xay
LCP0804-027 : 1kg



PRE-GROUND

Cà phê rang xay
LCP0804-028 : 250g



PHIN BLEND

VARIETY :100% Robusta ROAST : Dark
Suggested methods: Phin Brew, Espresso Machine



WHOLE BEAN

Cà phê rang hạt
LCP0804-029 : 1kg



WHOLE BEAN

Cà phê rang hạt
LCP0804-030 : 250g



PRE-GROUND

Cà phê rang xay
LCP0804-031 : 1kg



PRE-GROUND

Cà phê rang xay
LCP0804-032 : 250g

LACÀPH CASCARA TEA

With subtle notes of sun-dried raisins and hints of hibiscus-infused honey, Lacàph Cascara Tea is a wonderful pick-me-up that keeps you sparkling throughout the day.



Trà vỏ quả cà phê
LCP0804-013 : 500g



Trà vỏ quả cà phê
LCP0804-014 : 125g

OTHERS



HONEY

Mật ong hoa cà phê tự nhiên
LCP0804-015 : 100ml

INGREDIENT:100% Raw Honey with flavor notes of dried cherry, citrus and lemon syrup.

From the nectar of the coffee blossoms grown in the plantations of Gia Lai province, Lacàph Raw Coffee Blossom Honey has a moreish flavor of squeezed starfruit and orange zest, and a gentle aroma of lavender.



LACÀPH MICROFILTER PHIN BREWER

Preserving the shape of a traditional phin, the Lacàph Phin Brewer is improved with an additional metal filter for a smoother phin coffee



SPECIAL GIFTINGS

Lacàph Raw Blossom Honey 100ml
Lacàph Filter Blend 100gr
Lacàph Espresso Blend 100gr
Lacàph Phin Blend 100gr
Lacàph Cascara Tea 50gr
Lacàph "Cà Phê Việt Nam" Set







READY TO BLEND PREMIUM SMOOTHIES

NEW

Super Green Smoothies, which was founded by two brothers from the UK, has revolutionized smoothie making with their innovative ready-to-blend smoothies. This groundbreaking solution offers the convenience of quick and consistent smoothies without the need for any preparation or staff training; simply add water and blend.

Each fruit pack is weighed and packed into pre-measured recipes to ensure perfect portion sizes and is paired with a unique blend mix to perfectly complement the fruits.

All fruits used in SuperGreen Smoothies are flash-frozen at their peak ripeness to preserve their natural sweetness and optimal nutritional values all year round.

As the demand for healthier options continues to rise, SuperGreen Smoothies has made it a priority to use only 100% natural ingredients in all their recipes. No added sugar, syrups, or artificial flavoring are used.

A perfectly balanced, real fruit smoothie made in just 60 seconds.

- **100% Natural**
- **Zero Preparation**
- **Zero Waste**
- **Zero Staff Training**
- **24 Months Shelf Life**





SUPER GREEN

SPG1103-013: 199g
 Mango, spinach, aloe vera, spirulina,
 yogurt, honey, lime, ginger

SPG1103-014: 60g
 Yogurt, honey, lime, ginger

SPG1103-015: 139g
 Mango, spinach, aloe vera



BERRY BURST

SPG1103-010: 208g
 Strawberry, raspberry, mulberry,
 banana, yogurt, honey

SPG1103-011: 148g
 Strawberry, raspberry, mulberry,
 banana

SPG1103-012: 60g
 Yogurt, honey



COCO GREEN

SPG1103-001: 230g
 Mango, banana, spinach,
 coconut milk, honey

SPG1103-002: 170g
 Mango, banana, spinach

SPG1103-003: 60g
 Coconut milk, honey



TROPICAL PASSION

SPG1103-007: 206g
 Pineapple, mango, passion fruit,
 yogurt, honey

SPG1103-008: 146g
 Pineapple, mango, passion fruit

SPG1103-009: 60g
 Yogurt, honey



WATER MELON

SPG1103-004: 232g
 Watermelon, strawberry, goji berry,
 banana, coconut milk, honey

SPG1103-005: 172g
 Watermelon, strawberry, goji berry,
 banana

SPG1103-006: 232g
 Coconut milk, honey

ADD WATER & BLEND



1 x Fruit Pack
 1 x Blend Mix

+



Add water
 170ml

→



Blend
 60 secs

=



400ml



COCOSOUL



PURE, ORGANIC AND SIMPLE GOODNESS

NEW

Organic Coco soul is low in calories, naturally fat and cholesterol free, more potassium than four bananas, and super hydrating. Check out our milk rich in lauric acid and rich super creamy texture of our juice milk refresh your body mind and soul.



ORGANIC COCONUT MILK

Sữa dừa

COC1103-001 : 1,25l



**ORGANIC GLUTEN FREE
OATS & COCONUT MILK**

Sữa dừa và yến mạch

COC1103-002 : 1,25l



ORGANIC COCONUT WATER

Nước dừa

COC1103-003 : 1,25l





100% NATURAL KOMBUCHA FROM VIET NAM

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
KOM1103-002 : 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
KOM1103-001 : 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
KOM1103-003 : 330ml

Bubbly and tart 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



Originally conceptualized for pairing with food, an artisanal and carefully calculated brew, on offer in over 90 Michelin starred establishments. Born for those who crave to sip on something delightful, not feel left out at celebrations, enjoy while being health conscious, following religious beliefs or even while pregnant. The premium alternative to a standard soft drink or juice.

Copenhagen Sparkling Tea Company was founded in 2017 in Copenhagen, Denmark. Sparkling Tea is a brand-new beverage category. The combination of Nordic innovation and Asian tea traditions, has resulted in an organic non-alcoholic sparkling drink based on the careful selection of exclusive tea sorts.



BLÅ 0% VOL SPARKLING TEA

Nước trà có ga BLÅ 0%
CST1103-002 : 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.



LYSERØD 0% VOL SPARKLING TEA

Nước trà có ga LYSERØD 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

Paris 1692



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 24X26

Túi lọc



LOOSE TEA /KG

Túi giấy



TIN 100G

Hộp thiếc



EMPTY TIN GREEN 1KG

Hộp thiếc đựng trà
DAM0802-199



EMPTY TIN ORANGE 100G

Hộp thiếc đựng trà
DAM0802-733



**COFFRET BOIS VIDE 48
SACHETS THE V2018**

DAM0802-737

BLACK TEA

Black Tea also utilizes all five basic steps, but is allowed to oxidize more completely. Also, the steps are followed in a very linear form; they are generally not repeated on a single batch. The tea is completely made within a day. The brewed liquor of a Black tea ranges between dark brown and deep red. Black teas offer the strongest flavors and, in some cases, the greatest astringency. Black teas are the only style of tea regularly consumed with milk and sugar (though some dark Oolong drinkers may disagree) and are the most popular bases for iced tea.



SMOKEY LAPSANG

Tea bag DAM0802-347 (24x2g) Loose tea DAM0802-287

This tea's smoky fragrance recreates traditional Lapsang Souchong in a copper-colored tea.
Tasting note: Spicy, woody & smokey



CEYLON O.P. SUPERIEUR

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

This aromatic tea blends the finest batches from various gardens, delivering delicate woody notes in a smooth, rounded cup.
Tasting note: Woody then sweet, seringat & spicy



DARJEELING

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

A summer Darjeeling blend, with notes of almond and ripe peach.
Tasting note: Almond, fruity & muscatel



STRONG BREAKFAST

Tea bag DAM0802-302 (24x2g) Loose tea DAM0802-230 tin 100g

The combination of Assam, Ceylon, and Darjeeling creates a tea with a frank taste.
Tasting note: Full bodied, woody & astringency



EARL GREY YIN ZHEN

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

Bergamot-infused Earl Grey, crafted with black tea, silky buds, and flower petals.
Tasting note: Fruity & Bergamot



MIX QUATRE FRUITS ROUGES

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

Fruity blend of black teas with cherry, strawberry, raspberry, and red currant scents.
Tasting note: Cherry, strawberry, raspberry & red currant.



JARDIN BLEU

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

Deliciously balanced with velvety garden fruit flavors, rhubarb & wild strawberry.
Tasting note: Strawberry & rhubarb



VANILLE

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

Its unctuous and slightly sweet cup is a real treat with a dash of milk.
Tasting note: Vanilla



GRAND GOUT RUSSE

Tea bag DAM0802-348 (24x2g)

The combination of finger lime and Calabrian bergamot gives this blend remarkable intensity in a new interpretation of a classic Russian.
Tasting note: Bergamot, finger lime



MELANGE ANGLAIS

Loose tea DAM0802-206/kg

Teas from China and Ceylon blend harmoniously, adding sweetness, structure, and a woody note.
Tasting note: Sweet, woody, cereals & Fruity



DARJEELING PRINTEMPS

Loose tea DAM0802-706/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

Intensely delicious and full-bodied, this tea will start your day beautifully. Milk is essential.
Tasting note: Full-bodied, woody & spicy honey





7 PARFUMS

Loose tea

DAM0802-717/tin 100g

This black tea blend has floral and fruity flavors of orange peels with lemon essential oil, aromas of bergamot, fresh fig, lotus flower, & pitanga.

Tasting note: Strawberry & rhubarb



ASSAM GFOP SUPERIEUR

Loose tea

DAM0802-204/kg

Tea with beautiful whole leaves, rich in golden tips. This blend of batches selected by our tea blender delivers a tea with a beautiful coppery infusion developing woody and spicy notes with a pleasant honeyed aftertaste. To be enjoyed at any time of the day with or without milk!



EARL GREY FLEURS

Loose tea

DAM0802-270/kg

A delightfully flavored black tea infused with Calabrian bergamot; a seductive blend to savor with delight.

Tasting note: Bergamot



THE ROSE

Loose tea

DAM0802-214/kg

Bulgarian rose essential oil and flower petals are added to black tea, creating a fragrant and nuanced infusion.

Tasting note: Rose



POMME D'AMOUR

Loose tea

DAM0802-237/kg

DAM0802-711/100g

A blend of black teas with the aroma of caramelized roasted apple, maraschino hint, and the flavor of stewed fruits.

Tasting note: Caramel, maraschino & apple



PAUL & VIRGINIE

Loose tea

DAM0802-715/tin 100g

This blend offers fruity and gourmand aromas of raspberry, red currant, wild strawberry, cherry, vanilla, and toffee.

Tasting note: Cherry, vanilla, strawberry, raspberry & caramel



THE CARAMEL - TOFFEE

Tea bag

Loose tea

DAM0802-315
(24x2g)

DAM0802-221/kg

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

Tasting note: Caramel & chocolates



DECAFFEINATED EARL GREY

Loose tea

DAM0802-188/kg

Black decaffeinated tea, finely flavored with bergamot from Calabria.

Tasting note: Bergamot



FLOCONS D'ÉPICES

Loose tea

DAM0802-235/kg

Delicious blend of black teas with fruity citrus notes and a gourmet spice blend (cinnamon, nutmeg, cloves).

Tasting note: Orange & gingerbread

GREEN TEA

Green Tea is plucked, withered and rolled. It is not oxidized because during the rolling process, oxidation is prevented by applying heat. Remember our baked apples? For green tea, the fresh leaves are either steamed or pan-fired (tossed in a hot, dry wok) to a temperature hot enough to stop the enzymes from browning the leaf. Just like blanching vegetables, really. Simultaneously, the leaves are shaped by curling with the fingers, pressing into the sides of the wok. The leaves are then rolled and swirled—countless shapes have been created, each with a different taste. The leaves are then given their final firing to fully dry them, after which they are done. The liquor of a green tea is typically a green or yellow color, and flavors range from toasty, grassy (pan fired teas) to fresh steamed greens (steamed teas) with mild, vegetable-like astringency.





SOLEIL VERT

Tea bag DAM0802-318 (24x2g) Loose tea DAM0802-241/kg

Green tea flavored with blood orange essential oil. A vegetal infusion with pleasantly tangy fruity notes.
Tasting note: Oran



VANILLE / AMANDE

Loose tea DAM0802-284/kg

Green tea's fruity notes are combined with vanilla and almond aromas for a delicate and tasty blend.
Tasting note: Almond & Vanilla



SENCHA FUKUYU

Tea bag DAM0802-339 (24x2g) Loose tea DAM0802-198/kg

The Sencha is appreciated in Japan for their refreshing flavor, offering strong vegetable and marine notes with a light astringency.
Tasting note: Iodine, cooked vegetable & spinach



MISS DAMMANN

Tea bag DAM0802-349 (24x2g) Loose tea DAM0802-191/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

Our MANDARIN JASMIN green tea is now prepared without dried flowers, allowing you to fully experience its strong perfume alongside Chinese cuisine.
Tasting note: Jasmine, white floral & Végétal



L'ORIENTAL

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

A fresh and velvety infusion of green tea with the fruity flavors of passion fruit, wild peach, and wild strawberry.
Tasting note: Strawberry, passionfruit & peach



JASMIN CHUNG HAO

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

Experience the authentic floral power of our JASMIN CHUNG HAO tea, made with high-quality green tea and fresh jasmine flowers. No dried flowers added.
Tasting note: Flowery (white floral)



SENCHA TENSU JAPAN

Loose tea DAM0802-285/kg

Sencha Tensû is a dark green Spring tea from Miyazaki region, known for its silky texture and deliciously enveloping taste.
Tasting note: Vegetal & Iodine



MISS DAMMANN

Loose tea DAM0802-191/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.



GUNPOWDER

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

Gunpowder tea is commonly used in Maghreb for mint tea. One teaspoon can make a pint of flavorful tea with mint and sugar.
Tasting note: Tobacco & Green Almond





MINTH

Tea bag

DAM0802-354(24x2g)

DAM0802-234/kg

Green tea, mint leaves, and natural mint aroma for an incredibly powerful and fresh blend.

Tasting note: Mint



DIVA'S

Loose tea

DAM0802-738 : 100g

"Thé des Divas": a tea that is delicate, complex and full of character, combining green tea, lemon zest and pineapple pieces with the flavors of mint and lime. A delightful blend that combines freshness and sweet, gentle subtlety, with a hint of spice.

FRUIT INFUSION, HERBAL & ROOIBOS

Herbal and Infusions are technically not tea, as they are not made from the tea plant. They include many well-known herbs such as mint, flowers such as hibiscus and chamomile, roots like licorice and ginger, and other botanicals including rooibos and lemongrass. They are almost exclusively caffeine-free. Rooibos is a naturally caffeine-free herbal tea indigenous to the Cedarburg mountain area in South Africa, also known as red bush tea. Its naturally sweet flavor, lack of bitter tannins, and naturally decaf nature makes it a great tea.



PEPPERMINT

Loose tea

DAM0802-211/kg

This blend of green tea and mint leaves creates a refreshing, aromatic tea traditionally enjoyed hot and sweet.

Tasting note:



FRUITS ROUGES

Tea bag

DAM0802-333 (25x2g)

Loose tea

DAM0802-274 /kg

This mix combines the flavors of strawberry, raspberry, and a mouth-watering chewy cookie.

Tasting note: Biscuit, raspberry, strawberry



VERBENA

Tea bag

DAM0802-340 (24x2g)

Loose tea

DAM0802-212/kg

Verbena offers a sweet, lemony cup with a refreshing and deliciously fruity scent.

Tasting note: Verbena



CAMOMILLE

Tea bag

DAM0802-301 (24x1g)

Loose tea

DAM0802-257/400g

A hardy, sweet and fruity plant from Eastern Europe, harvested from May to July with hints of pineapple.

Tasting note: Chamomile.



CITRUS

Tea bag

DAM0802-346 (24x2g)

Loose tea

DAM0802-264/kg

South African rooibos blends with citrus fruits, creating a mild and lively flavor without theine.

Tasting note: Lemon, orange, clementine & kola



VANILLE

Tea bag

DAM0802-345: (24x2g)

The sweetness of vanilla combined with the slightly sweet and honey-like liquor of rooibos, a round and mellow cup.

Tasting note: Vanilla





CARCADET FRAGOLA

Loose tea

DAM0802-193 /kg

Hibiscus flowers, rosehip peels, dried apple pieces, infused with rhubarb and strawberry flavors.

Tasting note: Strawberry, rhubarb, hibiscus



CARCADET PROVENCE

Loose tea

DAM0802-294 /kg

Delicious blend of hibiscus flowers, apple and orange peels, rosehip peels, and peach and apricot flavors.

Tasting note: Apricot, peach & hibiscus



HAPPY DREAMS

Loose tea

DAM0802-184/kg

This infusion combines lemongrass, star anise, rosehip, lemon, clementine, and vanilla flavors, creating a sweet and warm beverage like boiled candies.

Tasting note: Vanilla, lemongrass, clementine, star anise

OOLONG TEA, YELLOW TEA, DARK TEA & WHITE TEA

Oolong teas are semi-oxidized, which places them mid-way between green and black teas. This gives them the body and complexity of a black tea, with the brightness and freshness of a green tea. The caffeine content and antioxidant level is also mid-way between that of green and black teas, making them most healthy and palatable.



PASSION DE FLEURS

Loose tea

DAM0802-186/kg

Dammann Frères' tea evokes rose, apricot, and passion fruit with a delicate balance of vegetal and floral notes.

Tasting note: Apricot, rose



OSMANTHE D'OR

Loose tea

DAM0802-252/kg

Huang Jin Gui, a lightly oxidized oolong from Fujian province, has a light liquor with apricot aromas and a sweet finish.

Tasting note: White floral, apricot



ORIGINAL PU-ERH

Loose tea

DAM0802-190/kg

A Pu Erh with small twisted leaves. The liquor suggest note of undergrowth and chimney smoke.

Tasting note: Undergrowth, animal, button mushroom



THE BLANC PASSION DE FLEURS

Tea bag

DAM0802-336 (24x2g)

Loose tea

DAM0802-254/250g

The delicacy of this white tea is blended with the subtle scent of rose & the fruity flavors of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.



OOLONG FANCY

Loose tea

DAM0802-277/500g

A semi-fermented tea with large, crumpled leaves. The liquor is amber and clean with a delicious chestnut aroma. As with all oolongs, this tea possesses a low level of caffeine. Ideal as an evening drink, nestled next to an open fire.



JARDIN DU LUXEMBOURG

Loose tea

DAM0802-728/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.





RIOBA SYRUP FROM EUROPE

The RIOBA brand was originally developed for professional applications in cafés, restaurants and bars.

RIOBA syrups are a perfect part of the finest drinks and cocktails, and an perfect addition to tea and coffee.





CARAMEL SYRUP

Xi rô vị caramel
RIO0708-001 : 0.7l



VANILLA SYRUP

Xi rô vị vani
RIO0708-002 : 0.7l



MINT SYRUP

Xi rô vị bạc hà
RIO0708-003 : 0.7l



LIME SYRUP

Xi rô vị chanh xanh
RIO0708-004 : 0.7l



STRAWBERRY SYRUP

Xi rô vị dâu
RIO0708-005 : 0.7l



BLUE CURACAO SYRUP

Xi rô vị blue curacao
RIO0708-006 : 0.7l



PASSION FRUIT SYRUP

Xi rô vị chanh dây
RIO0708-007 : 0.7l



CHERRY SYRUP

Xi rô vị anh đào
RIO0708-008 : 0.7l



CHOCOLATE SYRUP

Xi rô vị sô cô la
RIO0708-009 : 0.7l



GRENADINE SYRUP

Xi rô vị lựu
RIO0708-010 : 0.7l



COCONUT SYRUP

Xi rô vị dừa
RIO0708-011 : 0.7l



PEACH SYRUP

Xi rô vị đào
RIO0708-012 : 0.7l



MANGO SYRUP

Xi rô vị xoài
RIO0708-013 : 0.7l



BLUEBERRY SYRUP

Xi rô vị việt quất
RIO0708-014 : 0.7l



CANE SUGAR SYRUP

Xi rô vị đường mía
RIO0708-015 : 0.7l



BANANA SYRUP

Xi rô vị chuối
RIO0708-016 : 0.7l





CRANBERRY SYRUP
Xi rô vị nam việt quất
RIO0708-017 : 0.7l



ELDER FLOWER SYRUP
Xi rô vị hoa cốm cháy
RIO0708-018 : 0.7l



GINGER SYRUP
Xi rô vị gừng
RIO0708-019 : 0.7l



HAZELNUT SYRUP
Xi rô vị hạt phỉ
RIO0708-020 : 0.7l



LEMONADE SYRUP
Xi rô vị chanh vàng
RIO0708-021 : 0.7l



MELON SYRUP
Xi rô vị dưa lưới
RIO0708-022 : 0.7l



MOJITO SYRUP
Xi rô vị mojito
RIO0708-023 : 0.7l



ALMOND SYRUP
Xi rô vị hạnh nhân
RIO0708-024 : 0.7l



PEAR SYRUP
Xi rô vị lê
RIO0708-025 : 0.7l



PINEAPPLE SYRUP
Xi rô vị quả dứa
RIO0708-026 : 0.7l



PINK GRAPEFRUIT SYRUP
Xi rô vị bưởi hồng
RIO0708-027 : 0.7l



SALTED CARAMEL SYRUP
Xi rô vị caramel mặn
RIO0708-028 : 0.7l



WATERMELON SYRUP
Xi rô vị dưa hấu
RIO0708-029 : 0.7l 0.7l



BLACKCURRANT SYRUP
Xi rô vị quả lý chua đen
RIO0708-030 : 0.7l



RASPBERRY SYRUP
Xi rô vị mâm xôi
RIO0708-031 : 0.7l





PREMIUM BISCUITS & NAPS

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.



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.



SCAN ME



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 : 11 *Spain/Italy*



MANGO

Xoài Ấn Độ *Origin*
MIX0708-010 : 11 *India*



LIME

Chanh *Origin*
MIX0708-012 : 11 *Mexico*



FOREST FRUIT

Trái cây rừng *Origin*
MIX0708-008 : 11 *Europe*



BLACKBERRY

Trái cây rừng *Origin*
MIX0708-014 : 11 *Germany*

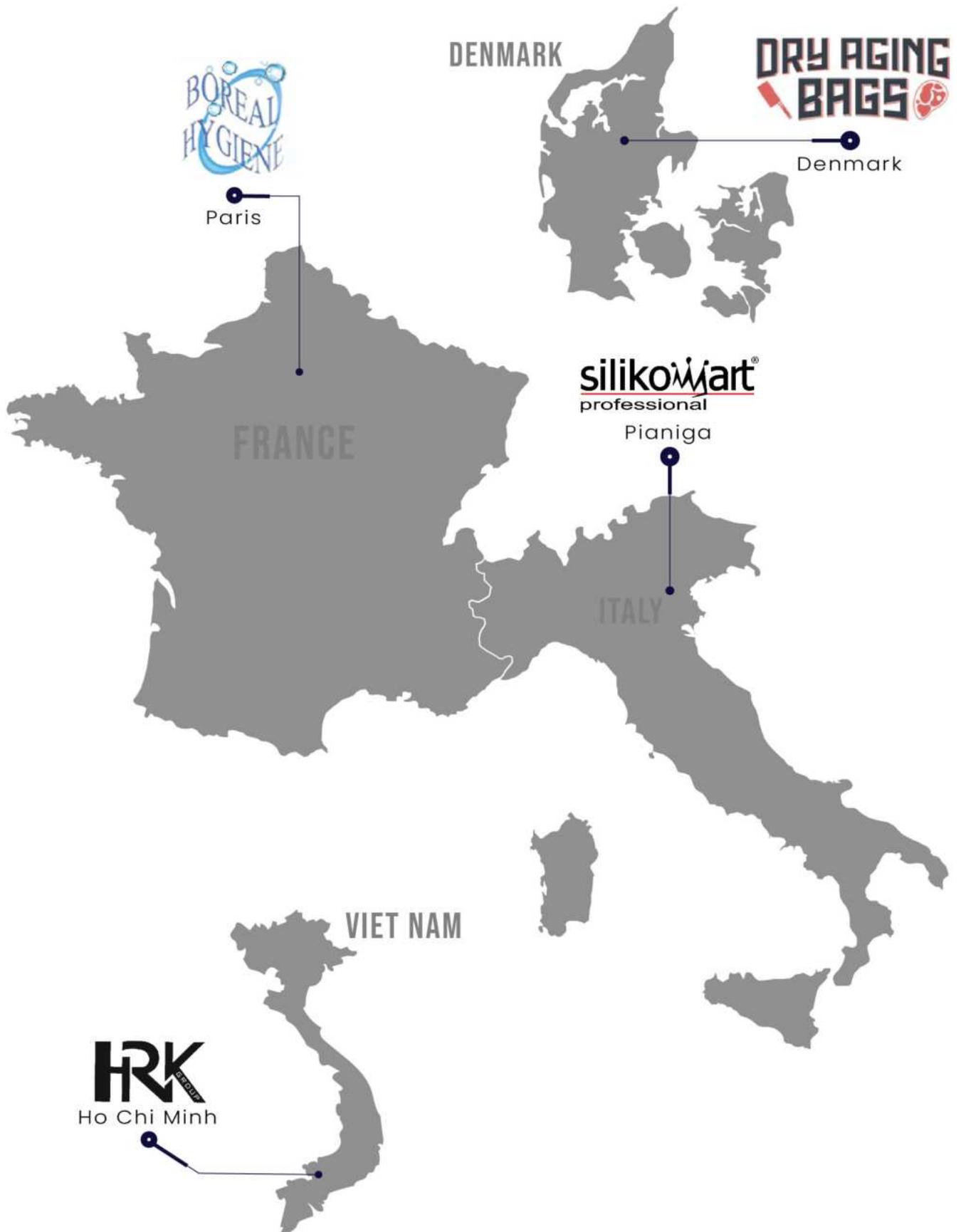


WILLIAMS PEAR

Trái cây rừng *Origin*
MIX0708-022 : 11 *Italy*



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



SF104 CUBE

SIL0606-036
Size: 50x50mm.
Volume : 50ml



GLOBE 26

SIL0606-009
Size: Ø45mm h 20mm
Volume: 15 x 1l



BLOOM 120

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





TRUFFLES 120

SIL0606-015

Size: Ø62mm h 52mm
Volume: 8 x 120ml



CLOUD 1600

SIL0606-012

Size: 200mm x 200mm h 55mm
Volume: 1600ml



TRUFFLES 40

SIL0606-016

Size: Ø42mm h 36mm
Volume: 600ml



CACAO 120

SIL0606-017

Size: 102mm x 57mm h 42mm
Volume: 6 x 120ml



MANGO 130

SIL0606-018

Size: 93mm x 57mm h 42mm
Volume: 6 x 130ml



MARRON GLACÉ 110

SIL0606-019

Size: 72mm x 74mm h 40mm
Volume: 6 x 110ml



FRAGOLA 120

SIL0606-020

Size: 60mm x 77mm h 54mm
Volume: 5 x 120ml



STONE 85

SIL0606-008

Size: Ø65mm h 30mm
Volume: 8 x 85ml



LIMONE & LIME 120

SIL0606-021

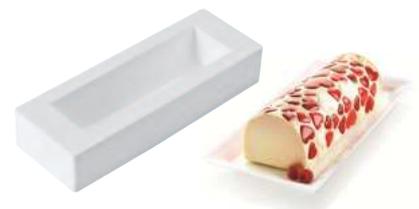
Size: 88mm x 61mm h 44mm
Volume: 4 x 120ml



MELA CILIEGIA & PESCA 115

SIL0606-022

Size: Ø60mm 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

OTHERS



CARTA FATA FILM TRANSPARENT

Bọc thực phẩm

FAY0606-411 : 25mx50cm



CHEESE CURLER MILANO

Dụng cụ bào phô mai

FAY0608-001



HAM STAND

Giá đỡ đùi heo muối

VI0608-013 : 60x30x30cm





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.





PRODUCTS WITH THE HIGHEST CERTIFICATION FOR
FOOD SAFETY AND BIODEGRADATION



CUSTOMIZATION ON DEMAND

PAPER SOUP TUBS & PAPER POTS



**PAPER SOUP TUBS
240ML**

Hộp đựng súp

POT

LID

HRK0608-134
500 pcs/ctn

HRK0608-135
500 pcs/ctn



**PAPER SOUP TUBS
350ML**

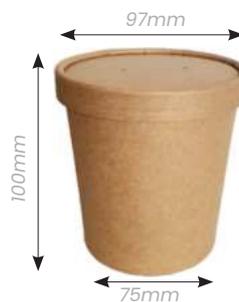
Hộp đựng súp

POT

LID

HRK0608-032
50 pcs/ctn

HRK0608-33
25 pcs/ctn



**PAPER SOUP TUBS
500ML**

Hộp đựng súp

POT

LID

HRK0608-130
500 pcs/ctn

HRK0608-131
500 pcs/ctn



**PAPER SOUP TUBS
780ML**

Hộp đựng súp

POT

LID

HRK0608-128
500 pcs/ctn

HRK0608-129
500 pcs/ctn

HRK0608-034
25 pcs/ctn

HRK0608-035
25 pcs/ctn

HRK0608-028
50 pcs/ctn

HRK0608-029
25 pcs/ctn



KRAFT BOXES



PIZZA BOX

Hộp đựng bánh pizza

HRK0608-137
200 pcs/ctn



BENTO BOX 4 REMOVABLE COMPARTMENTS

Hộp giấy đựng thức ăn

HRK0608-139
300 pcs/ctn



KRAFT BOX STAR TOP 1400ML

Hộp giấy nắp ngôi sao

HRK0608-152 200 pcs/ctn
HRK0608-052 50 pcs/ctn

Top	Bottom	Height
170 x 120	150 x 100	45



KRAFT BOX STAR TOP 2000ML

Hộp giấy nắp ngôi sao

HRK0608-153 200 pcs/ctn
HRK0608-053 50 pcs/ctn

Top	Bottom	Height
225 x 160	200 x 140	65



KRAFT BOX FLAT TOP 750ML

Hộp giấy đựng thức ăn

HRK0608-127 300 pcs/ctn
HRK0608-027 50 pcs/ctn

Top	Bottom	Height
170 x 120	150 x 100	45

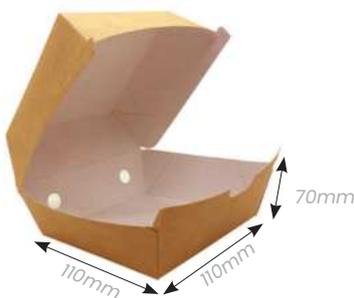


KRAFT BOX FLAT TOP 1200ML

Hộp giấy đựng thức ăn

HRK0608-126
300 pcs/ctn

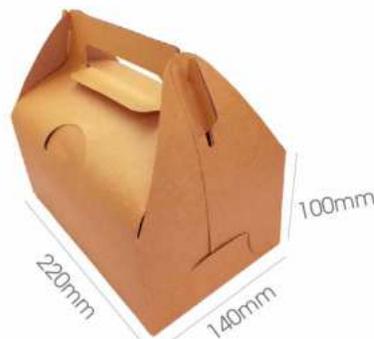
Top	Bottom	Height
200 x 140	180 x 120	50



BURGER BOX 450ML

Hộp đựng bánh burger

HRK0608-136 660 pcs/ctn
HRK0608-036 50 pcs/ctn



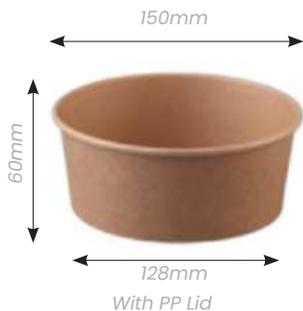
KRAFT LUNCH BOX

Hộp đựng bánh burger

HRK0608-138 200 pcs/ctn



KRAFT BOWL WITH LID



KRAFT SALAD BOWL 750ML WITH LID (PET, PP OR PAPER)

Tô giấy đựng salad có nắp
HRK0608-144 300pcs/ctn
HRK0608-044 100pcs/ctn

LID

HRK0608-141: PET Lid
300pcs/ctn

HRK0608-146: PP Lid
300pcs/ctn

HRK0608-147: Paper Lid
300pcs/ctn



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

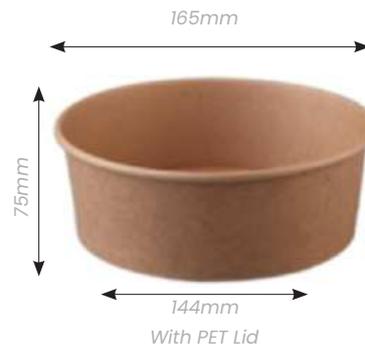
Tô giấy đựng salad có nắp
HRK0608-140 300pcs/ctn
HRK0608-40 50pcs/ctn

LID

HRK0608-141: PET Lid
300pcs/ctn

HRK0608-146: PP Lid
300pcs/ctn

HRK0608-147: Paper Lid
300pcs/ctn



KRAFT SALAD BOWL 1300ML WITH LID (PET)

Tô giấy đựng salad có nắp
HRK0608-148 300pcs/ctn

LID

HRK0608-149: PET Lid
300pcs/ctn

HRK0608-049: PET Lid
50pcs/ctn

WITH PP LID



WITH PET LID



WITH PAPER LID

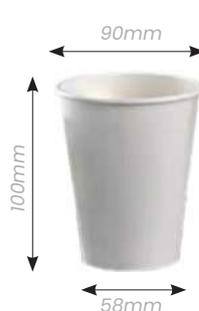


PAPER CUPS WITH LID



4OZ SET POT PLUS LID 120ML

Ly giấy đựng sốt
HRK0608-150 2000pcs/ctn
HRK0608-151: Lid 2000pcs/ctn



12OZ SINGLE WALL PAPER CUP 350ML

Ly giấy 1 lớp
HRK0608-125 1000pcs/ctn
HRK0608-187 1000pcs/ctn
HRK0608-025 50pcs/ctn



16OZ SINGLE WALL PAPER CUP 475ML

Ly giấy 1 lớp
HRK0608-124 1000pcs/ctn
HRK0608-186 1000pcs/ctn
HRK0608-024 50pcs/ctn





**90Z DOUBLE WALL PAPER CUP
1 COLOR PRINTING 260ML**

Ly giấy 2 lớp

HRK0608-192



**90MM PLASTIC LID
FOR COLD DRINK**

Nắp nhựa đậy thức uống lạnh

HRK0608-120 : Ø90 2000pcs/ctn

HRK0608-020 : Ø90 100cs/ctn



120Z SINGLE WALL PAPER CUP 350ML

Ly giấy 1 lớp

HRK0608-125

1000pcs/ctn

HRK0608-118: Lid

1000pcs/ctn



**80MM PLASTIC LID
WITH BUTTON**

Nắp nhựa đậy thức uống nóng

HRK0608-119 : Ø80 1000pcs/ctn

HRK0608-019 : Ø80 100pcs/ctn



160Z SINGLE WALL PAPER CUP 475ML

Ly giấy 1 lớp

HRK0608-124

1000pcs/ctn

HRK0608-118: Lid

1000pcs/ctn



**90MM PLASTIC LID
WITH BUTTON**

Nắp nhựa đậy thức uống nóng

HRK0608-118 : Ø90

1000pcs/ctn

PAPER CUPS WITH BAGASSE LID



80Z KRAFT RIPPLE PAPER CUP 240ML

Ly giấy kraft

HRK0608-123

500pcs/ctn



80MM BAGASSE LID

Nắp bã mía

HRK0608-188

1000 lids/carton

50pcs/bag

20bag per box



120Z KRAFT RIPPLE PAPER CUP 350ML

Ly giấy kraft

HRK0608-122

500pcs/ctn



90MM BAGASSE LID

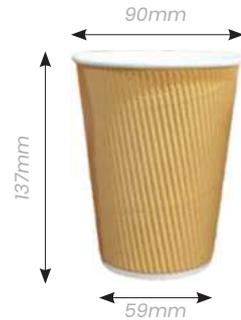
Nắp bã mía

HRK0608-189

1000 lids/carton

50pcs/bag

20bag per box



160Z KRAFT RIPPLE PAPER CUP 475ML

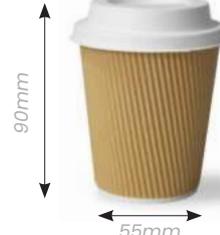
Ly giấy kraft

HRK0608-121

500pcs/ctn

HRK0608-021

25pcs/ctn



**80Z KRAFT RIPPLE PAPER CUP 240ML
(WITH BAGASSE LID)**

HRK0608-123

500pcs/ctn

Bagasse Lid

1000pcs/ctn





12OZ KRAFT RIPPLE PAPER CUP 350ML (WITH BAGASSE LID)

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



16OZ SINGLE WALL PAPER CUP 475ML (WITH BAGASSE LID)

HRK0608-124 1000pcs/ctn
Bagasse Lid 1000pcs/ctn



KRAFT RIPPLE PAPER CUP (WITH PLASTIC LID WITH BUTTON)

Size 240ml Size 350ml Size 475ml
HRK0608-119 HRK0608-119 HRK0608-118
HRK0608-123 HRK0608-122 HRK0608-121

100% SUGAR CANE LID, 0% PLASTIC & 100% HOME COMPOSTABLE AND BIODEGRADABLE



NATURAL FIBER BOWL AND POT WITH LID



SAUCE POT WITH LID 60ML

Hộp sốt bã mía có nắp
HRK0608-157
2000pcs/ctn



SAUCE POT WITH LID 120ML

Hộp sốt bã mía có nắp
HRK0608-182
2000pcs/ctn



ROUND BOWL 350ML WITH LID

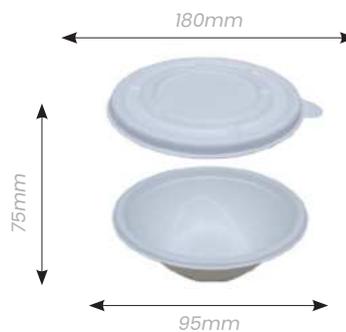
Hộp bã mía có nắp
HRK0608-159 HRK0608-160
600pcs/ctn 600pcs/ctn



ROUND BOWL 550ML WITH LID

Hộp bã mía có nắp

HRK0608-161 HRK0608-162
600pcs/ctn 600pcs/ctn



PULP BOWL 900ML WITH LID

Hộp bã mía có nắp

HRK0608-163 HRK0608-164
400pcs/ctn 400pcs/ctn



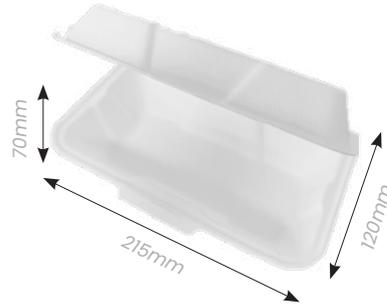
NATURAL FIBER CLAMSHELL BOXES



RECTANGLE 450ML

Hộp đựng thức ăn

HRK0608-111 500pcs/ctn
HRK0608-081 50pcs/ctn



RECTANGLE 750ML

Hộp đựng thức ăn

HRK0608-165 400pcs/ctn



RECTANGLE 600ML

Hộp đựng thức ăn

HRK0608-166 600pcs/ctn



RECTANGLE 2 COMPARTMENTS 800ML

Hộp đựng thức ăn 2 ngăn

HRK0608-108 200pcs/ctn
HRK0608-008 50pcs/ctn



4 COMPARTMENTS 1300ML

Hộp đựng thức ăn 4 ngăn

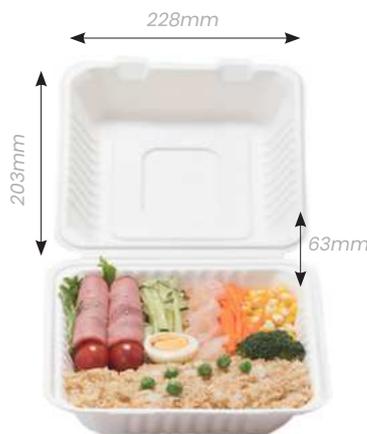
HRK0608-107 200pcs/ctn
HRK0608-007 50pcs/ctn



RECTANGLE 900ML

Hộp đựng thức ăn

HRK0608-167 200pcs/ctn



SQUARE 900ML

Hộp đựng thức ăn vuông

HRK0608-110 200pcs/ctn
HRK0608-010 100pcs/ctn



SQUARE 3 COMPARTMENTS 800ML

Hộp đựng thức ăn vuông 3 ngăn

HRK0608-109 200pcs/ctn
HRK0608-009 50pcs/ctn



NATURAL FIBER TRAYS WITH LID



DEEP SALAD BOWL 650ML WITH FIBER LID

Hộp đựng salad có nắp

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

HRK0608-079 125pcs/ctn HRK0608-080: Lid 125pcs/ctn



DEEP SALAD BOWL 900ML WITH FIBER LID

Hộp đựng salad có nắp

HRK0608-101 500pcs/ctn HRK0608-102: Lid 500pcs/ctn



SALAD BOWL 1000ML 2 COMPARTMENTS

Hộp đựng salad 2 ngăn có nắp

HRK0608-103 500pcs/ctn HRK0608-104: Lid 500pcs/ctn



SALAD BOWL 850ML 2 COMPARTMENTS

Hộp đựng salad 2 ngăn có nắp

HRK0608-077 125pcs/ctn HRK0608-078: Lid 125pcs/ctn



NATURAL FIBER TRAYS 900ML WITH PET LID

Hộp đựng salad có nắp

HRK0608-190 : 500pcs/ctn

WOODEN CUTLERIES AND STRAWS



NATURAL WOOD FORK

Nĩa gỗ

HRK0608-116 : 165mm 5000pcs/ctn

HRK0608-016 : 165mm 100pcs/ctn



NATURAL WOOD KNIFE

Dao gỗ

HRK0608-117 : 165mm 5000pcs/ctn

HRK0608-017 : 165mm 1200pcs/ctn



NATURAL WOOD SPOON

Thìa gỗ

HRK0608-115 : 165mm 5000pcs/ctn

HRK0608-015 : 165mm 100pcs/ctn



BAMBOO CHOPSTICK IN PAPER WRAP

Đũa gỗ có bao giấy

HRK0608-114 : 220mm 5000pcs/ctn



PAPER STRAWS 0% PLASTIC BAR

Ống hút giấy

HRK0608-113 : Ø6 x 197mm 5000pcs/ctn
 HRK0608-154 : Ø8 x 197mm 4000pcs/ctn
 HRK0608-155 : Ø12 x 197mm 2000pcs/ctn
 HRK0608-013 : Ø12 x 197mm 50pcs/ctn
 HRK0608-055 : Ø12 x 197mm 20pcs/ctn



HAPPY TURTLE RICE STRAWS 0% PLASTIC

Ống hút gạo

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



WHITE PAPER STRAWS WRAPPED IN PAPER WITH LOGO

Ống giấy có in logo

HRK0608-184 : Ø6 x 197mm 15000pcs/ctn



BIOBASED AND BIODEGRADABLE BAG

iBAG Bio
25% BIOBASED
100% BIODEGRADABLE
NO MICRO PLASTIC OR POLLUTION LEFT BEHIND







25% BIOBASED & 100% BIODEGRADABLE T-SHIRT BAG

Túi phân hủy sinh học
 HRK0608-168 : XL 450 + 260 x 600
 35micron (+/- 39 bags/kg)
 10kg
 HRK0608-169 : L 290 + 180 x 500
 32micron (+/- 77 bags/kg)



25% BIOBASED & 100% BIODEGRADABLE D-CUT BAG

Túi phân hủy sinh học
 HRK0608-170 : M 260 + 110 x 365
 32micron (+/- 121 bags/kg)
 10kg



25% BIOBASED & 100% BIODEGRADABLE DRINK TAKE AWAY BAG

Túi đựng thức uống phân hủy sinh học
 HRK0608-172 : 130 x 250 50 micron
 (+/- 495bags/kg)
 5kg



25% BIOBASED, RECYCLED AND 100% BIODEGRADABLE GARBAGE BAG

Túi đựng rác tái chế cỡ nhỏ
 HRK0608-173 : 35L
 440 x 560 40micron (+/- 59 bags/kg)
 20kg
 HRK0608-174 : 55L
 520 x 650 40 micron (+/- 43 bags/kg)
 20kg



25% BIOBASED, RECYCLED AND 100% BIODEGRADABLE GARBAGE BAG

Túi đựng rác tái chế cỡ lớn
 HRK0608-175 : 100L
 600 x 900 50 micron (+/- 27 bags/kg)
 20kg
 HRK0608-176 : 280L
 900 x 1200 50 micron (+/- 11 bags/kg)
 20kg



VACUUM BAG FROZEN MILKY -20°C TO 100°C 3 SEALED

Túi hút chân không đông lạnh
 HRK0608-193

(* Custom production on demand: - Custom packaging - Paper wrap (option printing)
 - Straw brown, white or colored with text or logo printing (*) Last for many hours and resistant up to 80°C



Classic Fine Foods Around the World



COMPANY PROFILE

FOIE GRAS

TRUFFLE

COLD CUTS

SPICES

PREMIUM MEAT

OIL

POULTRY

CONDIMENT

SEAFOOD

MUSHROOM

OYSTER

DRY FRUIT

CAVIAR

FROZEN VEGETABLE

CHEESE

PASTRY INGREDIENTS

BUTTER

CHOCOLATE

CREAM

BEVERAGE

MILK, YOGURT

TEA

www.classicfinefoods-vn.com

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.

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