



# Dairy Products

## & CHEESE CONDIMENTS



CLASSIC FINE FOODS  
OFFICIAL PARTNER, 2022-2023

PART OF  
METRO

CHEESE  
CONDIMENTS

BUTTER  
CREAM

YOGHURT  
EGGS



The infographic is divided into three vertical columns representing different regions: Europe, GCC, and Asia. Each column features a silhouette of the region's skyline at the top. The Europe column lists the United Kingdom and shows 24 office locations & teams, 1,000 employees, and 12,000 customers. The GCC column lists the United Arab Emirates and Saudi Arabia, showing 150 service delivery trucks, 45,000 sqm storage capacity, and 30,000 SKUs. The Asia column lists Vietnam, Malaysia, Singapore, Indonesia, Japan, Hong Kong, and Macau, showing 650 brand partners from 32 countries.

Region	Key Locations	Office Locations & Teams	Employees	Customers	Service Delivery Trucks	SQM2 Storage Capacity	SKUs	Brand Partners from 32 Countries
EUROPE	UNITED KINGDOM	24	1,000	12,000				
GCC	UNITED ARAB EMIRATES SAUDI ARABIA				150	45,000	30,000	
ASIA	VIETNAM MALAYSIA SINGAPORE INDONESIA JAPAN HONG KONG MACAU							650

Classic Fine Foods opened its UAE office in 2006 and started its operations within the country, supplying luxury hotels and fine dining restaurants with products imported from abroad. The company has since extended its supplies to the GCC region, as well as Maldives and Seychelles. More than 120 employees are part of Classic Fine Foods UAE, working with new channels in retail, catering companies and now casual dining restaurants.

The Classic Fine Foods Company was first registered in 2000 in Hong Kong, and continued its expansion across Asia with the opening of subsidiaries in the Philippines in 2002, Vietnam in 2005, Indonesia in 2007, Macau in 2008 and China in 2012. Expansion into Europe started with the UK in 2004. Classic Fine Foods also targeted the Middle East opening Classic Fine Foods Dubai in 2006. It is now present in 10 countries, across Europe, GCC & Asia.

Part of **METRO**



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## Our Brands







# **Cheese Selection**



# Les Freres Marchand

Les Freres Marchand is a family business of four brothers from Nancy, in Eastern France, representing the 6th generation of a cheese company that started in 1880, when their great-great-grandmother settled her first stand on the newly built city market. She was selling the products of local farms (50 km around Nancy).

Today, Les Freres Marchand have several cheese shops in France and export worldwide their selection of more than 300 matured cheeses. Thanks to the know-how passed on from generation to generation, Les Freres Marchand has become a reference in aging and ripening cheeses, offering the perfect maturity of selected cheeses from France, Switzerland, Holland, Germany & Italy.



















































## France

## Winter Cheese

Les Freres Marchand

















































	<p>MAC10026</p> <p> AOP</p> <p></p> <p>Chilled</p>  <p>RAW WINTER CHEESE</p> <p>Natural</p> <p><b>Bleu Gex From Jura AOP (Blue)</b></p> <p>/KG</p> <p></p>	<p>MAC10077</p> <p> AOP</p> <p></p> <p>Chilled</p>  <p>RAW WINTER CHEESE</p> <p>Truffle</p> <p><b>Brie with Truffles (Soft)</b></p> <p>/ KG</p> <p></p>
<p>MAC10357</p> <p> AOP</p> <p></p> <p>Chilled</p>  <p>RAW WINTER CHEESE</p> <p>Natural</p> <p><b>Mont d'Or AOP (Soft)</b></p> <p>PC OF 500 GR</p> <p></p>	<p>MAC10024</p> <p> AOP</p> <p></p> <p>Chilled</p>  <p>RAW WINTER CHEESE</p> <p>Natural</p> <p><b>Morbier AOP Fiove (Semi Soft)</b></p> <p>/KG</p> <p></p>	<p>MAC10412</p> <p> IGP</p> <p></p> <p>Chilled</p>  <p>RAW WINTER CHEESE</p> <p>Natural</p> <p><b>Raclette De Savoie IGP (Semi Soft)</b></p> <p>/ KG</p> <p></p>
<p>MAC10224</p> <p> AOP</p> <p></p> <p>Chilled</p>  <p>PASTEURIZED WINTER CHEESE</p> <p>Forest</p> <p><b>Raclette Forest Flavour (Semi Soft)</b></p> <p>/ KG</p> <p></p>	<p>MAC10222</p> <p> IGP</p> <p></p> <p>Chilled</p>  <p>RAW WINTER CHEESE</p> <p>Natural</p> <p><b>Raclette from Savoie IGP (Semi Soft)</b></p> <p>PC OF 1 KG</p> <p></p>	<p>MAC10221</p> <p> AOP</p> <p></p> <p>Chilled</p>  <p>WINTER CHEESE</p> <p>Natural</p> <p><b>Raclette Goat (Semi Soft)</b></p> <p>/ KG</p> <p></p>



<p>MAC10225</p> <p>  Chilled</p>  <p>RAW WINTER CHEESE Natural</p> <p><b>Raclette Smoked (Semi Soft)</b> / KG</p> <p></p>	<p>MAC10223</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE Spicy</p> <p><b>Raclette Spicy (Semi Soft)</b> / KG</p> <p></p>	<p>MAC10228</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE Chili</p> <p><b>Raclette with Chilli Pepper (Semi Soft)</b> / KG</p> <p></p>
<p>MAC10060</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE Floral</p> <p><b>Raclette with Flower (Semi Soft)</b> / KG</p> <p></p>	<p>MAC10219</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE Garlic</p> <p><b>Raclette with Garlic &amp; Herbs (Semi Soft)</b> PC OF 1 KG</p> <p></p>	<p>MAC10229</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE Green Pepper &amp; Berries</p> <p><b>Raclette with Green Pepper &amp; Berries (Semi Soft)</b> / KG</p> <p></p>
<p>MAC10226</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE Mustard</p> <p><b>Raclette with Mustard (Semi Soft)</b> / KG</p> <p></p>	<p>MAC10411</p> <p>  Chilled</p>  <p>PASTEURIZED WINTER CHEESE</p> <p><b>Raclette with Truffle (Semi Soft)</b> / KG</p> <p></p>	<p>MAC10013</p> <p> AOP  Chilled</p>  <p>RAW WINTER CHEESE Natural</p> <p><b>Reblochon Savoie AOP (Soft)</b> / KG</p> <p></p>
<p>MAC10341</p> <p>  Chilled</p>  <p>RAW WINTER CHEESE Natural</p> <p><b>Fondue Swiss (Grated)</b> / KG</p> <p></p>	<p>MAC10107</p> <p>  Chilled</p>  <p>RAW WINTER CHEESE Natural</p> <p><b>Fondue Swiss (Grated)</b> PC OF +/- 400 GR</p> <p></p>	<p>MAC10429</p> <p> AOP  Chilled</p>  <p>RAW WINTER CHEESE Natural</p> <p><b>Fondue Swiss (Grated)</b> / KG</p> <p></p>

# Goat Cheese

















































Les Freres Marchand

<p>MAC10025</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Banon AOP</b> (Semi Soft)</p> <p>PC OF 100 GR</p> <p></p>	<p>MAC10034</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Coeur Cendre</b> (Soft)</p> <p>/ KG</p> <p></p>	<p>MAC10005</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Crottin De Chavignol AOP</b> (Semi soft)</p> <p>PC OF 70 GR</p> <p></p>
<p>MAC10033</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Goat wih Pine Tree Honey</b> (Fresh)</p> <p>PC OF 150 GR</p> <p></p>	<p>MAC10016</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Mothais Sur Feuille</b> (Semi Soft)</p> <p>PC OF 200 GR</p> <p></p>	<p>MAC10048</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Pouligny St Pierre AOP</b> (Semi Soft)</p> <p>PC OF 250 GR</p> <p></p>
<p>MAC10004</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Rocamadour AOP</b> (Soft)</p> <p>PC OF 35 GR</p> <p></p>	<p>MAC10308</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Sainte - Maure De Touraine</b> AOP (Soft)</p> <p>PC OF 250 GR</p> <p></p>	<p>MAC10019</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Selles - sur - Cher AOP</b> (Semi Soft)</p> <p>PC OF 150 GR</p> <p></p>
<p>MAC10050</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Valençay AOP</b> (Semi Soft)</p> <p>PC OF 250 GR</p> <p></p>	<p>MAC10285</p> <p> AOP</p> <p> Chilled</p>  <p>THERMIZED CHEESE Wasabi</p> <p><b>Wasabique</b> (Fresh)</p> <p>PC OF 150 GR</p> <p></p>	<p>MAC10010</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Xv Du Pic Cendre</b> (Semi Soft)</p> <p>PC OF 110 GR</p> <p></p>





































# Sheep & Cow Cheese

Les Freres Marchand

<p>MAC10304</p>   <p>Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Perail Des Cabasses (Soft)</b></p> <p>PC OF 150 GR</p> 	<p>MAC10306</p>   <p>Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Roquefort AOP Artisan (Blue)</b></p> <p>/KG</p> 	<p>MAC10044</p>   <p>Chilled</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Tomme Napoleon (Hard)</b></p> <p>/ KG</p> 
<p>MAC10028</p>   <p>Chilled</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Blue Sheep Waxed (Blue)</b></p> <p>/ KG</p> 	<p>MAC10302</p>   <p>Chilled</p>  <p>RAW CHEESE Cumin</p> <p><b>Gouda Cumin (Hard)</b></p> <p>/KG</p> 	<p>MAC10038</p>   <p>Chilled</p>  <p>THERMIZED CHEESE Natural</p> <p><b>Appenzeller Extra Black AOP (Hard)</b></p> <p>/KG</p> 
<p>MAC10057</p>   <p>Chilled</p>  <p>CHEESE Natural</p> <p><b>Abundance AOP (Hard)</b></p> 	<p>MAC10035</p>   <p>Chilled</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Aisy Cendre (Soft)</b></p> <p>PC OF 250 GR</p> 	<p>MAC10268</p>   <p>Chilled</p>  <p>NATURAL CHEESE Natural</p> <p><b>Tomme de Savoie IGP (Hard)</b></p> <p>/KG</p> 
<p>MAC10166</p>   <p>Chilled</p>  <p>RAW CHEESE Natural</p> <p><b>Gruyere Des Grottes AOP (Hard)</b></p> <p>/ KG</p> 	<p>MAC10049</p>   <p>Chilled</p>  <p>NATURAL CHEESE Natural</p> <p><b>Tomme Du Piemont Vosgien (Hard)</b></p> <p>/KG</p> 	<p>MAC10008</p>   <p>Chilled</p>  <p>NATURAL CHEESE Natural</p> <p><b>Tomme Savoie Farm IGP (Hard) Organic</b></p> <p>PC OF 200 GR</p> 

# Cow Cheese

Les Freres Marchand

<p>MAC10430</p> <p> AOP</p>  <p>RAW CHEESE Natural</p> <p><b>Beaufort Alps AOP (Hard)</b></p> <p></p>	<p>MAC10058</p> <p> AOP</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Bleu d'Auvergne AOP (Blue)</b> /KG</p> <p></p>	<p>MAC10027</p> <p> AOP</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Blue Vercors Sassenage AOP (Blue)</b> /KG</p> <p></p>
<p>MAC10014</p> <p> AOP</p>  <p>RAW CHEESE Natural</p> <p><b>Brie De Meaux AOP(Soft)</b> /KG</p> <p></p>	<p>MAC10301</p> <p> AOP</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Brie de Meaux Mustard (Mustard)</b> /KG</p> <p></p>	<p>MAC10078</p> <p> AOP</p>  <p>RAW CHEESE Natural</p> <p><b>Brie De Melun AOP (Soft)</b> /KG</p> <p></p>
<p>MAC10030</p> <p> IGP</p>  <p>CHEESE Natural</p> <p><b>Brillat - Savarin IGP (Soft)</b> PC OF +/- 250 GR</p> <p></p>	<p>MAC10340</p> <p> AOP</p>  <p>RAW CHEESE Natural</p> <p><b>Brillat - Savarin IGP Rothschild (Soft)</b> PC OF 250 GR</p> <p></p>	<p>MAC10031</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Brillat - Savarin IGP Small (Soft)</b> PC OF 100 GR</p> <p></p>
<p>MAC10187</p> <p> AOP</p>  <p>TRUFFLE CHEESE Truffle</p> <p><b>Brillat Savarin with Truffles (Soft)</b> PC OF 290 GR</p> <p></p>	<p>MAC10018</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Cantal Entre Deux AOP (Hard)</b> /KG</p> <p></p>	<p>MAC10009</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Coeur De Neuchâtel AOP (Soft)</b> PC OF 200 GR</p> <p></p>

# Cow Cheese













Les Freres Marchand

<p>MAC10410</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Comte AOP 1ere Garde (Aged) 13 - 18 M</b></p> <p>/KG</p> 	<p>MAC10117</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Comte AOP Grande Garde (Aged 20 - 24 M)</b></p> <p>/KG</p> 	<p>MAC10421</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Comte AOP Primeur (Aged 5 - 7 M)</b></p> <p>/KG</p> 
<p>MAC10118</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Comté AOP Très Grande Garde (Aged 28 - 36 M)</b></p> <p>/KG</p> 	<p>MAC10021</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Coulommiers (Soft)</b></p> <p>PC OF 400 GR</p> 	<p>MAC10022</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Douceur De La Brie (Soft)</b></p> <p>PC OF 200 GR</p> 
<p>MAC10007</p> <p> IGP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Emmental Grand Cru IGP (Hard)</b></p> <p>/KG</p> 	<p>MAC10303</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Epoisses AOP (Soft)</b></p> <p>PC OF 250 GR</p> 	<p>MAC10431</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Fourme D'Ambert AOP (Blue)</b></p> <p>/KG</p> 
<p>MAC10039</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Gaperon Artisan (Semi Soft)</b></p> <p>PC OF 200 GR</p> 	<p>MAC10163</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Gouda Truffles 2% (Hard)</b></p> <p>/KG</p> 	<p>MAC10040</p> <p> AOP</p>  <p>NATURAL CHEESE Natural</p> <p><b>Livarot AOP (Semi Soft)</b></p> <p>PC OF 200 GR</p> 



# Cow Cheese

Les Freres Marchand

<p>MAC10041</p>  <p>NATURAL CHEESE</p> <p><b>Mimolette Extra Mature (Aged 24 M)</b></p> <p>/ KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10043</p>  <p>NATURAL CHEESE</p> <p><b>Munster AOP Organic Bern Farm (Soft)</b></p> <p>PC OF +/- 500 GR</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10042</p>  <p>NATURAL CHEESE</p> <p><b>Munster Gerome AOP "Gabriel Farm" (Soft)</b></p> <p>/ KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>
<p>MAC10045</p>  <p>NATURAL CHEESE</p> <p><b>Olivet Au Foin (Soft)</b></p> <p>PC OF 250 GR</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10047</p>  <p>NATURAL CHEESE</p> <p><b>Pont l'Eveque AOP (Semi Soft)</b></p> <p>PC OF 400 GR</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10218</p>  <p>CHEESE</p> <p><b>Raclette with Truffle (Semi Soft)</b></p> <p>PC OF 1 KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>
<p>MAC10300</p>  <p>NATURAL CHEESE</p> <p><b>Saint Marcellin IGP (Soft)</b></p> <p>PC OF 80 GR</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10015</p>  <p>NATURAL CHEESE</p> <p><b>Saint Nectaire AOP (Semi Soft)</b></p> <p>PC OF 1.5 KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10046</p>  <p>NATURAL CHEESE</p> <p><b>Saint Paulin (Hard)</b></p> <p>PC OF 2.1 KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>
<p>MAC10011</p>  <p>NATURAL CHEESE</p> <p><b>Saint Felicien (Soft)</b></p> <p>PC OF 160 GR</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10243</p>  <p>NATURAL CHEESE</p> <p><b>Salers AOP (Hard)</b></p> <p>/KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>	<p>MAC10257</p>  <p>NATURAL CHEESE</p> <p><b>Tete De Moine AOP Doree (Hard)</b></p> <p>/KG</p> <p>Chilled</p> <p>LES FRÈRES MARCHAND</p>



## La Maison Du Fromage

La Maison du Fromage was created in 2011 with the aim of promoting goat cheese in Pouligny Saint Pierre. It was soon discovered that this small enterprise was successful not only in producing goat cheese, but also in other types of cheeses farmed locally, crafted with the artisan skills of cheesemakers. A famous affineur MOF cheesemaker, Laetitia Gaborit, offers advice on selecting cheese for professionals. Every cheese piece has an extraordinary taste that will transform your culinary experience beyond your imagination.



## Cow Cheese

La Maison Du Fromage

<p>LMF12013</p> <p> AOP</p> <p> Chilled</p>  <p>RAW WINTER CHEESE</p> <p><b>Reblochon AOP Farmhouse (Soft)</b></p> <p>PC OF +/- 450 GR</p> <p></p>	<p>LMF12033</p> <p> AOP</p> <p> Chilled</p>  <p>RAW WINTER CHEESE</p> <p><b>Reblochon Farm Savoie (Soft)</b></p> <p>PC OF +/- 500 GR</p> <p></p>	<p>LMF12004</p> <p> AOP</p> <p> Chilled</p>  <p>RAW WINTER CHEESE</p> <p><b>Camembert From Normandie (Soft)</b></p> <p>PC OF 250 GR</p> <p></p>
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LMF12010



Chilled



RAW WINTER CHEESE

**Mont D'Or AOP (Soft)**

PC OF 480 GR

Natural



LMF12013



Chilled



RAW WINTER CHEESE

**Reblochon AOP Farmhouse (Soft)**

PC OF +/- 450 GR



LMF12033



Chilled



RAW WINTER CHEESE

**Reblochon Farm Savoie (Soft)**

PC OF +/- 500 GR



LMF12004



Chilled



RAW WINTER CHEESE

**Camembert From Normandie (Soft)**

PC OF 250 GR



# Goat Cheese

La Maison Du Fromage

LMF12002



RAW CHEESE

Natural

**Saint Maure De Tourraine (Fresh)**

PC OF 250 GR



LMF12072



RAW CHEESE

Natural

**Selles Sur Cher AOP (Fresh)**

PC OF 150 GR



LMF12026



RAW CHEESE

Natural

**Valencay AOP (Fresh)**

PC OF 220 GR



LMF12005



RAW CHEESE

Natural

**Chaource AOP (Soft)**

PC OF 500 GR



LMF12008



RAW CHEESE

Natural

**Picodon AOP (Semi Soft)**

PC OF 8 X 60 GR



LMF12070



RAW CHEESE

Natural

**Rocamadour AOP (Soft)**

TRAY OF 12 X 35 GR



# Sheep & Cow Cheese

La Maison Du Fromage

LMF12067



RAW CHEESE

Natural

**Goat Cheese with Thyme Capra al Timo**

PC OF 1 KG



LMF12022



RAW CHEESE

Natural

**Roquefort AOP (Blue) 1/2 W**

PC OF 1 KG



LMF12014



RAW CHEESE

Natural

**Abondance AOP (Hard) 1/4 W**

PC OF +/- 5 KG





















































# Cow Cheese

La Maison Du Fromage



<p>LMF12027</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE</p> <p><b>Bleu Des Causses (Blue) 1/2 W</b></p> <p>PC OF 1 KG</p> <p> Natural</p>	<p>LMF12034</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE</p> <p><b>Brie De Meaux AOP (Soft/Aged) 3/4 M</b></p> <p>PC OF 1 KG</p> <p> Natural</p>	<p>LMF12015</p> <p> AOP</p> <p> Chilled</p>  <p>RAW CHEESE</p> <p><b>Brie De Meaux AOP (Soft)</b></p> <p>PC OF 1 KG</p> <p> Natural</p>
<p>LMF12016</p> <p> IGP</p> <p> Chilled</p>  <p>PASTEURIZED CHEESE</p> <p><b>Brillat Savarin IGP (Soft)</b></p> <p>PC OF +/- 500 GR</p> <p> Natural</p>	<p>LMF12007</p> <p> AOP</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Cantal Entre Deux AOP (Aged)</b></p> <p>PC OF +/- 1 KG</p> <p> Natural</p>	<p>LMF12031</p> <p> AOP</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Comte AOP (Hard)</b></p> <p>PC OF 800 GR</p> <p> Natural</p>
<p>LMF12069</p> <p> AOP</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Coulommiers (Soft)</b></p> <p>PC OF 500 GR</p> <p> Natural</p>	<p>LMF12032</p> <p> AOP</p> <p> Chilled</p>  <p>CHEESE</p> <p><b>Epoisses AOP (Soft)</b></p> <p>PC OF +/- 180 GR</p> <p> Natural</p>	<p>LMF12017</p> <p> AOP</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Fourme D'Ambert AOP (Blue)</b></p> <p>PC OF 1.2 KG</p> <p> Natural</p>
<p>LMF12018</p> <p> AOP</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Livarot AOP (Soft)</b></p> <p>PC OF 500 GR</p> <p> Natural</p>	<p>LMF12068</p> <p> AOP</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Maroilles AOP (Semi Soft)</b></p> <p>PC OF 575 GR</p> <p> Natural</p>	<p>LMF12019</p> <p> PDO</p> <p> Chilled</p>  <p>NATURAL CHEESE</p> <p><b>Morbier AOP (Semi Soft) 1/4 W / KG</b></p> <p> Natural</p>

# Cow Cheese

La Maison Du Fromage

LMF12006



Chilled



NATURAL CHEESE

**Munster Small AOP (Soft)**

PC OF 220 GR

Natural



LMF12021



Chilled



NATURAL CHEESE

**Pont L'Eveque AOP (Soft)**

PC OF 360 GR

Natural



LMF12036



Chilled



NATURAL CHEESE

**Raclette De Savoie (Semi Soft) 1/2 W**

PC OF 2.75 KG

Natural



LMF12071



Chilled



NATURAL CHEESE

**Saint Felicien (Soft)**

PC OF 180 GR

Natural



LMF12023



Chilled



NATURAL CHEESE

**Saint Marcellin IGP (Soft)**

PC OF 80 GR

Natural



LMF12024



Chilled



NATURAL CHEESE

**Saint Nectaire (Semi Soft)**

OF 1.8 KG

Natural



LMF12074



Chilled



NATURAL CHEESE

**Saint Nectaire (Semi Soft)**

PC OF 1.6 KG

Natural



LMF12030



Chilled



NATURAL CHEESE

**Tete De Moine Gold (Hard)**

PC OF 800 GR

Natural



LMF12025



Chilled



NATURAL CHEESE

**Tome Bauges (Hard)**

PC OF 1.1 KG

Natural



LMF12012



Chilled



NATURAL CHEESE

**Tomme Savoie IGP (Hard)**

PC OF 1.5 KG

Natural



LMF12075



Chilled



RAW CHEESE

**Beaufort Summer PDO (Hard)**

PC OF 1.6 KG

Natural



LMF12003



Chilled



RAW CHEESE

**Bleu Auvergne AOP (Blue) 1/4 W**

PC OF 600 GR

Natural





## Vega Mancha

Vega Sotuélamos, a cheese brand born from destiny and a deep appreciation for tradition. The story of Vega Sotuélamos begins with two friends in the 1980s who stumbled upon a small artisan cheese factory in Sotuélamos. Little did they know that this coincidence would change their lives forever. Fast forward to 1998, and Quesos Vega Sotuélamos S.L. was established in the same hamlet, in the district of Albacete, with the same passion for cheese-making that inspired its founders.



Spain

## Goat Cheese

Vega Mancha

VGM12011



Chilled



CHEESE Natural  
**Capricho De Cabra Natural (Fresh)**  
PC OF 1 KG



VGM12012



Chilled



CHEESE Natural  
**Capricho De Cabra with Herbs (Fresh)**  
PC OF 1 KG



VGM12010



DOP

Chilled















PASTEURIZED CHEESE Natural  
**Queso De Murcia DOP (Hard)**  
WHEEL OF 2.2 KG













# Sheep Cheese

Vega Mancha

<p>VGM14038</p>  <p>PASTEURIZED CHEESE</p> <p><b>Goat with Herbs (Fresh)</b></p> <p>PC OF 145 GR</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM12003</p>  <p>RAW CHEESE</p> <p><b>Manchego Anejo (Aged 10 - 12 M)</b></p> <p>WHEEL OF 3 KG</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM12002</p>  <p>PASTEURIZED CHEESE</p> <p><b>Manchego Curado PDO (Hard)</b></p> <p>WHEEL OF 3 KG</p> <p>Chilled</p> <p>Natural</p> 
<p>VGM12006</p>  <p>RAW CHEESE</p> <p><b>Vega Mancha Idiazabal (Hard)</b></p> <p>WHEEL OF 3 KG</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM12005</p>  <p>RAW CHEESE</p> <p><b>Vega Mancha Zamorano PDO (Hard)</b></p> <p>WHEEL OF 3 KG</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM14035</p>  <p>PASTEURIZED CHEESE</p> <p><b>Vega Sotuelamos with Truffle (Hard)</b></p> <p>BOX OF 16 PCS X 200 GR</p> <p>Chilled</p> <p>Natural</p> 

# Cow Cheese

Vega Mancha

<p>VGM12008</p>  <p>PASTEURIZED CHEESE</p> <p><b>San Simon Da Costa PDO Smoked (Semi Hard)</b></p> <p>PC OF 1 KG</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM12017</p>  <p>BLUE CHEESE</p> <p><b>Cabrales PDO (Hard)</b></p> <p>PC OF 2.5 KG</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM12007</p>  <p>RAW CHEESE</p> <p><b>Vega Mahon (Semi Soft)</b></p> <p>WHEEL OF 3.5 KG</p> <p>Chilled</p> <p>Natural</p> 	<p>VGM12009</p>  <p>PASTEURIZED CHEESE</p> <p><b>Vega Tetilla PDO (Hard)</b></p> <p>PC OF 800 GR</p> <p>Chilled</p> <p>Natural</p> 
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## Casa Radicci

Passion from the countryside to the table. A two-generation journey across the country to unite two ancient traditions of excellence. Quality is the single most important aspect of their work. Casa Radicci's concept is not abstract, but rather is a choice they make daily and that takes concrete form in three ways. It all begins with the selection of raw materials that are the "soul" of their product. Quality and flavor flow from this foundation. Only 100% Italian daily milk is used.



## Italian Cheese

Casa Radicci

CPR10001



  
Chilled



RAW FRESH CHEESE

**Burrata from Piedmont  
(Fresh)**

PC OF 120 GR

Natural



CPR10008







RAW CHEESE

**Burrata from Piedmont  
(Fresh)**

PC OF 120 GR

Natural







## Caseificio Artigiana

Caseificio Artigiana is an esteemed artisanal cheese brand nestled in the beautiful Italian countryside. With a legacy of craftsmanship and a deep connection to the land, their skilled artisans have perfected the art of cheese-making over generations. At the heart of Caseificio Artigiana's philosophy lies a commitment to sustainability and preserving the natural beauty of the environment. They source milk exclusively from local farms, where cows graze freely on lush pastures, ensuring the highest quality and natural goodness in every batch of cheese. This harmonious relationship with nature is reflected in their traditional methods, minimizing waste and maximizing the use of renewable resources.





# Fresh Cheese

Caseificio Artigiana

CAS12024



CHEESE

**Treccia Braided (Fresh)**

PC OF 3.5 KG

Natural



CAS12031



RAW CHEESE

**Bocconcini Ciliegina (Fresh)**

PACKET OF 1 KG

Natural



CAS12038



FRESH CHEESE

**Burratina Bicchiere Plastic Cup - Puglia (Fresh)**

BOX OF 125 GR

Natural



CAS12036



FRESH CHEESE

**Stracciatella (Fresh)**

PC OF 250 GR

Natural



CAS12030



PASTEURIZED CHEESE

**Stracciatella (Fresh)**

BOX OF 2 KG

Natural



CAS12018



RAW SOFT CHEESE

**Ricotta (Fresh)**

BOX OF 6 X 300 GR

Natural



CAS12019



RAW FRESH CHEESE

**Burrata (Fresh)**

BOX OF 3 KG

Natural



CAS12029



PASTEURIZED CHEESE

**Burrata from Puglia (Fresh)**

BOX OF 3 KG (PC OF 300 GR)

Natural



CAS12007



SOFT CHEESE

**Scamozza Affumicata (Semi Soft)**

PC OF 2.5 KG

Natural



CAS12043



PASTEURIZED CHEESE

**Stracciatella Affumicata "Smoked" (Fresh)**

PC OF 150 GR

Natural



CAS12044



PASTEURIZED CHEESE

**Stracciatella Affumicata "Smoked" (Fresh)**

PC OF 250 GR

Natural



CAS12037



SMOKED CHEESE

**Burrata Smoked (Fresh)**

BOX OF 8 PCS X 125 GR

Natural





## La Donzelletta

La Donzelletta products are the result of a cheese-making tradition that has been handed down for four generations and of the skilful combination of natural ingredients. The strong point is the creation of an industrial product which maintains the taste and flavour of traditional craftsmanship. The Amodio Group has been present in the agri-food sector since 1825. The dairy products of "La Donzelletta" represent what the company has handed down over the years from generation to generation: the passion for good, genuine and authentic food.



## Italian Fresh Cheese

La Donzelletta

FOR12006



PASTEURIZED CHEESE

Natural

**Mozzarella Cherry Size**  
PACKET OF 500 GR (10 GR/ PC)



FOR12004



PASTEURIZED CHEESE

Natural

**Fior Di Latte Block**  
PACKET OF 1 KG



FOR12001



PASTEURIZED CHEESE

Natural

**Fior Di Latte Dices**  
PACKET OF 1.5 KG



FOR12002



PASTEURIZED CHEESE

Natural

**Fior Di Latte Julienne**  
PACKET OF 1.5 KG



FOR12003



PASTEURIZED CHEESE

Natural

**Fior Di Latte Matchstick**  
PACKET OF 1.5 KG



FOR12005



PASTEURIZED CHEESE

Natural

**Mozzarella**  
PC OF 125 GR





## La Perla Del Mediterraneo

La Perla Del Mediterraneo Mozzarella di Bufala Campana DOP, produced only with the best buffalo milk from the Piana del Sele, has an unparalleled bouquet of aroma and sweet, refined flavour. The historic dairy is in the Sele Plain, in the shadow of the marvellous Temples of Paestum, nestled between the Amalfi Coast and the Cilento Park.



## Italian Fresh Cheese

La Perla Del Mediterraneo

PERLA10000



  
Chilled



CHEESE Natural  
**Mozzarella Fior Di Cilento (Fresh)**  
PACKET OF 200 GR



PERLA10007



DOP

  
Chilled



CHEESE Natural  
**Mozzarella Di Bufala D.O.P (Fresh)**  
PACKET OF 250 GR



PERLA10006



DOP

  
Chilled



CHEESE Natural  
**Mozzarella Di Bufala D.O.P (Fresh)**  
PACKET OF 125 GR







**Polenghi**

For over 150 years, the Polenghi Lombardo poppy has been the reference symbol for those looking for quality and goodness. The brothers Pietro and Paolo Polenghi founded the Polenghi company, the forerunner of the current Polenghi Lombardo.



**Italy**

## Cream Mascarpone

Polenghi

CDL10001



CREAM CHEESE Pasteurized  
**Cream Mascarpone Polenghi**  
TUB OF 2 KG



CDL10000



CREAM CHEESE Natural  
**Cream Mascarpone Polenghi**  
TUB OF 500 GR


































## Laiterie Les Fayes

La Laiterie Les Fayes, the home of exceptional dairy products for culinary professionals. As a subsidiary of Terra Lacta, their dairy cooperative produces over 610 million liters of milk across 18 departments, with a focus on promoting the milk of our Limousin cooperative breeders and the beautiful Limousin territory. They are passionate about delivering the highest quality dairy products to your kitchen, with a cooperative approach that respects the environment, animals, and the art of traditional farming. Every day, they visit more than 1,500 milk producers in the area to collect the freshest milk possible, processed using the most sustainable methods.



## Fresh Fromage Blanc

Laiterie Les Fayes

<p>LLF02003</p> <p> Fresh</p>  <p>CREAM</p> <p><b>Cream Thick 30% Fresh</b></p> <p>TUB OF 1 KG</p> <p></p>	<p>LLF02009</p> <p> Chilled</p>  <p>CHEESE</p> <p><b>Faisselle Fresh</b></p> <p>TUB OF 1 KG</p> <p></p>	<p>LLF02004</p> <p> Fresh</p>  <p>FROMAGE BLANC</p> <p><b>Fromage Blanc 3.2% Fresh</b></p> <p>TUB OF 750 GR</p> <p></p>
<p>LLF02007</p> <p> Fresh</p>  <p>FROMAGE BLANC</p> <p><b>Fromage Blanc Fresh</b></p> <p>SOFT BAG OF 2.5 KG</p> <p></p>	<p>LLF02006</p> <p> Fresh</p>  <p>FROMAGE BLANC</p> <p><b>Fromage Blanc 7.9% Fresh</b></p> <p>TUB OF 750 ML</p> <p></p>	<p>LLF02004</p> <p> Fresh</p>  <p>CHEESE</p> <p><b>Fromage Blanc 3.2% Fresh</b></p> <p>TUB OF 750 GR</p> <p></p>
<p>LLF02008</p> <p> Chilled</p>  <p>FROMAGE BLANC</p> <p><b>Fromage Blanc 40% Fresh</b></p> <p>SOFT BAG OF 2.5 KG</p> <p></p>	<p>LLF02006</p> <p> Fresh</p>  <p>CHEESE</p> <p><b>Fromage Blanc 7.9% Fresh</b></p> <p>TUB OF 750 ML</p> <p></p>	<p>LLF02022</p> <p> Chilled</p>  <p>CHEESE</p> <p><b>Fromage Blanc 20% Fresh</b></p> <p>TUB OF 150 ML</p> <p></p>



LATTERIA  
**PERENZIN**  
1898

## Latteria Perenzin








































Perenzin Latteria - crafting cheese since 1898. For five generations, they have perfected the art of cheese-making, blending goat's, cow's, and buffalo's milk to create unique and flavorful cheeses. The secret lies in sourcing the highest quality milk from the Veneto region and National Park of Belluno Dolomites. They have been pioneers in organic milk processing and are leaders in Italy for over 20 years when it comes to producing organic goat's milk cheeses. Their cheeses are crafted using traditional handcrafted procedures, with our cheesemaker personally overseeing every working procedure.





# Italian Cheese

Latteria Perenzin

<h1>Italian Cheese</h1> <p>Latteria Perenzin</p>			<div><div>LPZ10006</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>San Pietro in Cera d'API Organic (Hard)</b></div><div>PC OF 150 GR</div><div></div></div>
<div><div>LPZ10008</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>Goat with Pepper &amp; Olive Oil (Hard)</b></div><div>PC OF 150 GR</div><div></div></div>	<div><div>LPZ10007</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>Goat Cheese with Thyme Capra al Timo</b></div><div>PC OF 150 GR</div><div></div></div>	<div><div>LPZ10005</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Truffle</div><div><b>Fiore di Bufala Al Tartufo Nero Organic (Soft)</b></div><div>PC OF 250 GR</div><div></div></div>	
<div><div>LPZ10010</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Truffle</div><div><b>Robiola di Capra Al Tartufo Organic (Fresh)</b></div><div>PC OF +/- 170 GR</div><div></div></div>	<div><div>LPZ10003</div><div>AOP</div><div> Chilled</div></div> <div></div> <div><div>THERMIZED CHEESE</div><div>Natural</div><div><b>Montasio AOP Stravecchio (Matured) 18 M</b></div><div>PC OF +/- 300 GR</div><div></div></div>	<div><div>LPZ10002</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>Primo Sale di Capra Organic (Fresh)</b></div><div>PC OF 150 GR</div><div></div></div>	
<div><div>LPZ10001</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>Ricotta di Capra Organic (Fresh)</b></div><div>PC OF 150 GR</div><div></div></div>	<div><div>LPZ10000</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>Ricotta di Capra Smoked (Hard)</b></div><div>PC OF 170 GR</div><div></div></div>	<div><div>LPZ10004</div><div> Organic</div><div> Chilled</div></div> <div></div> <div><div>CHEESE</div><div>Natural</div><div><b>Ricotta Smoked "Ricotta di Vacca Affumicata" (Hard)</b></div><div>PC OF 170 GR</div><div></div></div>	



*Latteria Soresina*

## Latteria Soresina





































Latteria Soresina a tradition built since 1990 in the heart of the beautiful Po Valley, Italy. Their story is rooted in the rich history and landscapes of Italy, and they are passionate about preserving and celebrating our heritage through our cheeses. They are committed to a continuous search for alternative and innovative solutions that pave the way for a more sustainable future. At Latteria Soresina, we believe that the journey towards sustainability is a collaborative effort, and they are proud to work alongside our suppliers, partners, and customers towards this goal.





# Italian Cheese

Latteria Soresina

<p>LAS12007</p> <p> AOP</p> <p> Preserved</p>  <p>SKIMMED CHEESE Natural</p> <p><b>Grana Padano (Hard) 1/2 Wheel</b></p> <p>PC OF +/- 17 KG</p> <p></p>	<p>LAS12002</p> <p> AOP</p> <p> Chilled</p>  <p>CHEESE Natural</p> <p><b>Grana Padano (Hard) Wedge</b></p> <p>PC OF +/- 4 KG</p> <p></p>	<p>LAS12039</p> <p> AOP</p> <p> Chilled</p>  <p>CHEESE Natural</p> <p><b>Grana Padano (Grated)</b></p> <p>/ KG</p> <p></p>
<p>LAS12040</p> <p> AOP</p> <p> Chilled</p>  <p>SKIMMED CHEESE Natural</p> <p><b>Grana Padano Riserva (Aged) 20 M</b></p> <p>PC OF 250 GR</p> <p></p>	<p>LAS12032</p> <p> AOP</p> <p> Preserved</p>  <p>HARD CHEESE Natural</p> <p><b>Padano Grana (Grated)</b></p> <p>PACKET OF 1 KG</p> <p></p>	<p>LAS12001</p> <p> AOP</p> <p> Chilled</p>  <p>CHEESE Natural</p> <p><b>Parmigiano (Hard) Wheel</b></p> <p>WHEEL OF 35 KG</p> <p></p>
<p>LAS12034</p> <p> PDO</p> <p> .</p>  <p>SKIMMED CHEESE Natural</p> <p><b>Parmigiano Reggiano (Hard)</b></p> <p>PC OF 200 GR</p> <p></p>	<p>LAS12012</p> <p> PDO</p> <p> Chilled</p>  <p>SKIMMED CHEESE Natural</p> <p><b>Parmigiano Reggiano (Hard) Wedge</b></p> <p>WEDGE OF +/- 4 KG</p> <p></p>	<p>LAS12008</p> <p></p> <p> Chilled</p>  <p>PASTEURIZED CHEESE Natural</p> <p><b>Provolone Dolce Roll (Semi Soft)</b></p> <p>PC OF 6 KG</p> <p></p>












## Mauri

Mauri, a 100% Italian company specialized in dairy production since 1920, now in its 4th generation of the family with Nicoletta Merlo, founder's great-granddaughter. This company of Pasturo, a few kilometres from Lecco, has been able to hold firmly its link with the Lombard territory of Valsassina, focusing on the know-how of the local dairy tradition and on high quality standards, with a strong focus on innovation. consisting of moist air, able to confer to this cheese unique flavour and personality.



## Italian Cheese

Mauri

<p>MAU12003</p> <div><p>Chilled</p></div> <div></div> <p>PASTEURIZED SOFT CHEESE</p> <p>Natural</p> <p><b>Gorgonzola Piccante (Blue)</b> <b>1/8 Wheel</b></p> <p>PC OF +/- 1.4 KG</p> <div></div>	<p>MAU12004</p> <div><p>Chilled</p></div> <div></div> <p>PASTEURIZED HARD CHEESE</p> <p>Natural</p> <p><b>Fontina Aosta (Hard)</b> <b>1/4 Wheel</b></p> <p>PC OF +/- 1.5 KG</p> <div></div>	<p>MAU12002</p> <div><p>Chilled</p></div> <div></div> <p>PASTEURIZED SOFT CHEESE</p> <p>Natural</p> <p><b>Gorgonzola Dolce (Blue)</b> <b>1/8 Wheel</b></p> <p>PC OF +/- 1.5 KG</p> <div></div>
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## Pinna Sapere Sardo

The Pinna brothers started their business as cheese traders in Thiesi, Sardinia in 1919, specializing in Pecorino cheeses. In the 1950s, their sons created a modern dairy that processed milk from flocks all over Sardinia, producing fresh and delicate cheeses with unique flavors. The company now has a turnover of over 60 million euros, processing over 40 million liters of milk per year and selling almost ten thousand tons of products in twelve months. They use modern technology and quality certifications to ensure safe and tasty food, and invest heavily in technology and innovation every year.



## Italian Cheese

Pinna Sapere Sardo

PIN12003



CHEESE Natural  
**Pecorino Fiore Sardo (Hard)**  
PC OF 3.5 KG



PIN12002



THERMIZED CHEESE Natural  
**Pecorino Romano (Hard) Wedge**  
PC OF 2.75 KG



## Kalios & Karalis

Embark on a culinary journey with Kalios and Karalis, where tradition meets innovation in exceptional Greek cheeses. Kalios brings you Lemnos PDO Feta, crafted on the idyllic island with a rustic taste and delightful texture. Aged for 2 months and jarred in brine, it captures the island's essence. Karalis presents a modern twist with its Traditional Feta Blend, combining goat's and sheep's milk for a salty, tangy taste. Versatile and aged for 2 months, it's perfect as a table cheese or melted on Greek classics. Immerse yourself in the freshness of Karalis, complementing the timeless charm of Kalios for an exquisite Greek culinary experience.



## Feta Cheese

**Kalios**

KAL10002



Chilled

CHEESE

**Feta AOP Limnos**  
1KGX8 /CASE

**kalios**  
— SINCE 1832 —

Kalios' Feta Cheese Lemnos PDO, a rustic delight crafted on the Greek island of Lemnos. Made from sheep and goat milk, this traditional cheese captures the Greek essence with a unique taste and texture. Aged for at least 2 months and jarred in brine, it brings the authentic flavors of Greece to your table. Perfect for salads, tomato pies, or grilled vegetables, this Lemnos PDO Feta adds a delightful touch of Greek goodness to your culinary creations.



Classic Fine Foods is now an Authorized Distributor of Kalios' Feta cheese in United Arab Emirates

## Feta Cheese

**Karalis**

FAY10951



Chilled

CHEESE

**Feta Cheese PDO**  
2KG/TUB

Experience Quality Tradition Good Taste  
**KARALIS**  
Milk Industry of Epirus - Greece

Karalis' Feta Cheese PDO, a perfect blend of 70% sheep's milk and 30% goat's milk sourced from animals grazing in specific appellation of origin regions. This pickled curd cheese boasts a salty and tangy flavor, heightened by the brine solution. The texture varies from extremely creamy to crumbly dry, depending on the age, with a maturation period of at least 2 months. Packaged in blocks submerged in brine, this versatile cheese can be enjoyed at the table or melted on traditional Greek dishes like salad, spanakopita, pizza, or pie. Enhance its delicious taste with olive oil, roasted red peppers, and nuts. For a milder flavor, simply wash under water to reduce saltiness. Experience the freshness of our innovative Traditional Feta, perfect for elevating your culinary creations.





























## **Cheese Platter Selection**

# Cheese Selections



<p>MAC10157</p> <p> Chilled</p> <p>CHEESE</p> <p><b>Selection Bronze</b> BOX OF +/- 10 KG <b>AED 150/kg</b></p> <p></p> <p><b>PAGE 37</b></p>	<p>MAC10158</p> <p> Chilled</p> <p>CHEESE</p> <p><b>Selection Silver</b> BOX OF +/- 5 KG <b>AED 189/kg</b></p> <p></p> <p><b>PAGE 38</b></p>	<p>MAC10159</p> <p> Chilled</p> <p>CHEESE</p> <p><b>Selection Gold</b> BOX OF +/- 5 KG <b>AED 218/kg</b></p> <p></p> <p><b>PAGE 39</b></p>
<p>CFF10004</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Classic Selection</b> CASE OF 5 KG (Approx Weight) <b>AED 91/kg</b></p> <p></p> <p><b>PAGE 40</b></p>	<p>CFF10005</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Breakfast Selection</b> CASE OF 5 KG (Approx Weight) <b>AED 61/kg</b></p> <p></p> <p><b>PAGE 41</b></p>	<p>CFF10006</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Afneur Selection</b> CASE OF 5 KG (Approx Weight) <b>AED 110/kg</b></p> <p></p> <p><b>PAGE 41</b></p>
<p>CFF10007</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Afneur Selection</b> CASE OF 10 KG(Approx Weight) <b>AED 85/kg</b></p> <p></p> <p><b>PAGE 42</b></p>	<p>CFF10008</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Mix European Selection</b> CASE OF 10 KG (Approx Weight) <b>AED 85/kg</b></p> <p></p> <p><b>PAGE 44</b></p>	<p>CFF10009</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Mix European Selection</b> CASE OF 5 KG (Approx Weight) <b>AED 82/kg</b></p> <p></p> <p><b>PAGE 46</b></p>
<p>CFF10012</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>Italian Selection</b> CASE OF 3 KG (Approx Weight) <b>AED 115/kg</b></p> <p></p> <p><b>PAGE 46</b></p>	<p>CFF10010</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p><b>French Selection</b> CASE OF 3 KG (Approx Weight) <b>AED 98/kg</b></p> <p></p> <p><b>PAGE 47</b></p>	<p>CFF10011</p> <p> Chilled</p> <p>CHEESE</p> <p><b>Spanish Selection</b> CASE OF 3 KG (Approx Weight) <b>AED 77/kg</b></p> <p></p> <p><b>PAGE 47</b></p>

Approx wt.  
10kg





























# Cheese Master's Bronze Selection

Delivered based on availability TOTAL WEIGHT +/-10KG

MAC10157

AED 150/kg



1			<b>Chevre Frais Des Vosges Fromage</b>	MAC10104	2PCS OF 300 GR	LES FRERES MARCHAND
2			<b>Chevre Lorrain Au Miel De Sapin - Fromage</b>	MAC10033	2PCS OF 300 GR	LES FRERES MARCHAND
3			<b>Pave De La Place Fromage</b>	MAC10206	PC OF 300 GR	LES FRERES MARCHAND
4			<b>Cœur De Neufchatel AOP</b>	MAC10009	2PCS OF 400 GR	LES FRERES MARCHAND
5			<b>Olivet Cendre - Fromage</b>	MAC10200	PC OF 250 GR	LES FRERES MARCHAND
6			<b>Fougerus - Fromage</b>	MAC10150	PC OF 700 GR	LES FRERES MARCHAND
7			<b>Morbier AOP (Fiouve)</b>	MAC10024	PC OF 1000 GR	LES FRERES MARCHAND
8			<b>Cantal Entre Deux AOP</b>	MAC10018	PC OF 1000 GR	LES FRERES MARCHAND
9			<b>Reblochon De Savoie AOP</b>	MAC10013	PC OF 550 GR	LES FRERES MARCHAND
10			<b>Tomme De St Ours Fromage</b>	MAC10091	PC OF 1700 GR	LES FRERES MARCHAND
11			<b>Le P'tit Gros Lorrain Des Freres Marchand Fromage</b>	MAC10488	2PCS OF 800 GR	LES FRERES MARCHAND
12			<b>Fourme De Montbrison AOP</b>	MAC13006	PC OF 500 GR	LES FRERES MARCHAND
13			<b>Munster Gerome AOP De La Ferme De Gabriel</b>	MAC10042	PC OF 500 GR	LES FRERES MARCHAND
14			<b>Bleu D'auvergne</b>	MAC10058	PC OF 1000 GR	LES FRERES MARCHAND



Approx wt.  
5kg

























# Cheese Master's Silver Selection

Delivered based on availability TOTAL WEIGHT +/-5KG

MAC10158

AED 189/kg



1			<b>Couronne Cendree Fromage</b>	MAC10120	PC OF 170 GR	LES FRERES MARCHAND
2			<b>Fleur De Chevre Fromage</b>	MAC10146	PC OF 160 GR	LES FRERES MARCHAND
3			<b>Chevre Lorrain Au Miel De Sapin Fromage</b>	MAC10033	PC OF 150 GR	LES FRERES MARCHAND
4			<b>Brie De Meaux AOP</b>	MAC10358	PC OF 700 GR	LES FRERES MARCHAND
5			<b>Olivet Cendre - Fromage</b>	MAC10200	PC OF 250 GR	LES FRERES MARCHAND
6			<b>Douceur De La Brie Collection</b>	MAC10124	PC OF 200 GR	LES FRERES MARCHAND
7			<b>Comte AOP Fruite (10 - 12 Months) (G)</b>	MAC10072	PC OF 1000 GR	LES FRERES MARCHAND
8			<b>Mont D Or AOP</b>	MAC10357	PC OF 500 GR	LES FRERES MARCHAND
9			<b>Tomme Noisettes Fromage</b>	MAC13010	PC OF 500 GR	LES FRERES MARCHAND
10			<b>Langres AOP</b>	MAC10173	PC OF 250 GR	LES FRERES MARCHAND
11			<b>Pont - L'evêque AOP</b>	MAC10047	PC OF 400 GR	LES FRERES MARCHAND
12			<b>Bleu Des Causses AOP</b>	MAC10347	PC OF 750 GR	LES FRERES MARCHAND

Approx wt.  
5kg

# Cheese Master's Gold Selection

Delivered based on availability TOTAL WEIGHT +/-5KG

MAC10159

AED 218/kg



1		 <b>Etoile Du Berger</b>	MAC10070	2 PCS OF 240 GR	LES FRERES MARCHAND
2		 <b>Selles-sur-Cher AOP</b>	MAC10019	PC OF 150 GR	LES FRERES MARCHAND
3		 <b>Chevre Frais Des Vosges - Fromage</b>	MAC10104	PC OF 150 GR	LES FRERES MARCHAND
4		 <b>Brillat - Savarin IGP</b>	MAC10030	PC OF 500GR	LES FRERES MARCHAND
5		 <b>Brie De Meaux Truffe Les Freres Marchand</b>	MAC10420	PC OF 300 GR	LES FRERES MARCHAND
6		 <b>Brie De Melun AOP</b>	MAC10131	PC OF 300 GR	LES FRERES MARCHAND
7		 <b>Comte AOP Grande Garde 20 - 24 Mois (Lr)</b>	MAC10418	PC OF 1000 GR	LES FRERES MARCHAND
8		 <b>Tomme Napoleon - Fromage</b>	MAC10433	PC OF 500 GR	LES FRERES MARCHAND
9		 <b>Munster Gerome AOP De La Ferme De Gabriel</b>	MAC10042	PC OF 500 GR	LES FRERES MARCHAND
10		 <b>Petit Livarot AOP</b>	MAC10040	PC OF 200 GR	LES FRERES MARCHAND
11		 <b>Roquefort AOP Artisanal</b>	MAC10132	PC OF 750 GR	LES FRERES MARCHAND
12		 <b>Bleu De Brebis Cire - Fromage</b>	MAC10028	PC OF 500 GR	LES FRERES MARCHAND

Approx wt.  
5kg

























## Classic Selection

Delivered based on availability TOTAL WEIGHT +/-5KG

CFF10004

AED 91/kg



1		 <b>Reblochon from Savoie 1/4 Fermier</b>	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
2		 <b>Chaource Armancon</b>	LMF12005	PC OF 0.5 KG	LA MAISON DU FROMAGE
3		 <b>Camembert from Normandie</b>	LMF12004	PC OF 0.25 KG	LA MAISON DU FROMAGE
4		 <b>Saint Nectaire AOP Refined Dairy On Straw</b>	LMF12074	PC OF 1.5 KG	LA MAISON DU FROMAGE
5		 <b>Comte AOP 12 Months</b>	LMF12009	PC OF 0.8 KG	LA MAISON DU FROMAGE
6		 <b>Sainte Maure De Touraine AOP</b>	LMF12002	PC OF 0.25 KG	LA MAISON DU FROMAGE
7		 <b>Bleu D'auvergne AOP 1/4 Fourme</b>	LMF12003	PC OF 0.6 KG	LA MAISON DU FROMAGE
8		 <b>Monk's Head AOP Gold</b>	LMF12030	PC OF 0.9 KG	LA MAISON DU FROMAGE
9		 <b>Cheese Saint Felicien Soft</b>	LMF12071	PC OF 0.18KG	LA MAISON DU FROMAGE
10		 <b>Cheese Maroilles AOP Semi Soft</b>	LMF12068	PC OF 0.575 KG	LA MAISON DU FROMAGE
11		 <b>Cheese Coulommiers Soft</b>	LMF12069	PC OF 0.5 KG	LA MAISON DU FROMAGE
12		 <b>Cheese Mont D'Or AOP Soft</b>	LMF12010	PC OF 0.5 KG	LA MAISON DU FROMAGE













Approx wt.  
5kg

## Breakfast Selection

Delivered based on availability TOTAL WEIGHT +/-5KG

CFF10014

AED 61/kg

1		 Vega San Simon Da Costa	VGM12008	PC OF 1 KG	VEGA MANCHA
2		 Manchego Semicurado PDO Vega Mancha Cheese	VGM14019	PC OF 0.15 KG	VEGA MANCHA
3		 Soft Goat Cheese and Fine Herbs Ana Mo Nobregas	VGM14038	PC OF 0.145 KG	VEGA MANCHA
4		 Gorgonzola Dolce Bantozola	MAU12002	PC OF 1.5 KG	MAURI
5		 Brie De Meaux AOP	LMF12015	PC OF 1.5 KG	LA MAISON DU FROMAGE

Approx wt.  
5kg

## Afneur Selection

Delivered based on availability TOTAL WEIGHT +/-5KG

CFF10005

AED 110/kg

1		 Reblochon De Savoie	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
2		 Chaource Armancon	LMF12005	PC OF 0.5KG	LA MAISON DU FROMAGE
3		 Tomme De Savoie	LMF12012	PC OF 1.5 KG	LA MAISON DU FROMAGE
4		 Sainte Maure De Touraine AOP	LMF12002	PC OF 0.25 KG	LA MAISON DU FROMAGE
5		 Camembert De Normandie	LMF12004	PC OF 0.25 KG	LA MAISON DU FROMAGE
6	<b>Bronze Selection - 5 Cheeses</b> Refer to the Bronze Selection at Page 37		MAC10051	SELECTION OF 2KG	LES FRES MARCHAND

Approx wt.  
**10kg**

# Afineur Selection

Delivered based on availability TOTAL WEIGHT +/-10KG

CFF10006

AED 85/kg



1		 <b>Reblochon from Savoie 1/4 Farmer</b>	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
2		 <b>Chaource Armancon</b>	LMF12005	PC OF 0.5 KG	LA MAISON DU FROMAGE
3		 <b>Camembert from Normandie</b>	LMF12004	PC OF 0.25 KG	LA MAISON DU FROMAGE
4		 <b>Comte AOP 12 Months</b>	LMF12009	PC OF 1.5 KG	LA MAISON DU FROMAGE
5		 <b>Sainte Maure De Touraine Aop</b>	LMF12002	PC OF 0.8 KG	LA MAISON DU FROMAGE
6		 <b>Bleu D'auvergne AOP 1/4 Fourme</b>	LMF12003	PC OF 0.25 KG	LA MAISON DU FROMAGE
7		 <b>Monk's head AOP Gold</b>	LMF12030	PC OF 0.6 KG	LA MAISON DU FROMAGE
8		 <b>Maroilles Sorbais AOP</b>	LMF12068	PC OF 0.9 KG	LA MAISON DU FROMAGE
9		 <b>Cheese Fourme D'Ambert AOP Blue</b>	LMF12017	PC OF 1.2KG	LA MAISON DU FROMAGE

10		 <b>Banon AOP Semi Soft</b>	MAC10025	PC OF 0.1KG	LES FRERES MARCHAND
11		 <b>Chevre Frais Des Vosges</b>	MAC10104	PC OF 0.15KG	LES FRERES MARCHAND
12		 <b>Tome Fraiche Sous Vide</b>	MAC10128	PC OF 0.5KG	LES FRERES MARCHAND
13		 <b>Olivet Au Foin</b>	MAC10045	PC OF 0.25KG	LES FRERES MARCHAND
14		 <b>Olivet Cendre</b>	MAC10200	PC OF 0.25KG	LES FRERES MARCHAND
15		 <b>Olivet Poivre Fromage</b>	MAC10201	PC OF 0.25KG	LES FRERES MARCHAND
16		 <b>Morbier AOP Fiouve</b>	MAC10024	PC OF 1KG	LES FRERES MARCHAND
17		 <b>Munster Gerome AOP "Gabriel Farm" Soft</b>	MAC10042	PC OF 1KG	LES FRERES MARCHAND
18		 <b>Maroilles Aop</b>	MAC10419	PC OF 0.75KG	LES FRERES MARCHAND
19		 <b>Pave De La Place</b>	MAC10206	PC OF 0.25KG	LES FRERES MARCHAND



Approx wt.  
**10kg**

# Mix European Selection



















Delivered based on availability TOTAL WEIGHT +/-10KG

CFF10008

AED 85/kg



1		<b>Reblochon from Savoie 1/4 Fermier</b>	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
2		<b>Chaource Armancon</b>	LMF12005	PC OF 0.5 KG	LA MAISON DU FROMAGE
3		<b>Camembert from Normandie</b>	LMF12004	PC OF 0.25 KG	LA MAISON DU FROMAGE
4		<b>Saint Nectaire AOP Laitier Affine Sur Paille</b>	LMF12074	PC OF 1.5 KG	LA MAISON DU FROMAGE
5		<b>Sainte Maure from Touraine Aop</b>	LMF12002	PC OF 0.25 KG	LA MAISON DU FROMAGE
6		<b>Bleu Dâuvergne AOP 1/4 Fourme</b>	LMF12003	PC OF 0.6 KG	LA MAISON DU FROMAGE
7		<b>Aged Truffled Sheep Cheese</b>	VGM14035	PC OF 0.2 KG	VEGA MANCHA
8		<b>Montesinos Soft Goat Cheese Green Pepper</b>	VGM10008	PC OF 0.145 KG	VEGA MANCHA
9		<b>Pecorino Romano Wedge</b>	PIN12002	PC OF 2.75 KG	PINNA SAPERE SARDO

10			<b>Vega Manchego</b> Semicured 2-3 Months Pasteurized	VGM12001	PC OF 1 KG	VEGA MANCHA
11			<b>Vega San Simon</b> Da Costa	VGM12008	PC OF 1 KG	VEGA MANCHA
12			<b>Cheese Coulommiers</b> Soft	LMF12069	PC OF 0.5KG	LA MAISON DU FROMAGE
13			<b>Cheese Taleggio Di</b> Grotta Semi Soft	MAU12001	PC OF 0.2KG	MAURI
12			<b>Cheese Gorgonzola</b> Dolce Blue 1/8 Wheel	MAU12002	PC OF 0.15KG	MAURI
13			<b>Cheese Goat Cheese</b> with Thyme/ Capra al Timo	LPZ10007	PC OF 0.15KG	LATTERIA PERENZIN
14			<b>Ricotta Di Vacca</b> Affumicata	LPZ10004	PC OF 0.15KG	LATTERIA PERENZIN
15			<b>Cheese Goat with Pepper</b> & Olive Oil Hard	LPZ10008	PC OF 0.15KG	LATTERIA PERENZIN
16			<b>Cheese Goat with Herbs</b> Fresh	VGM14038	PC OF 0.145KG	VEGA MANCHA

















Approx wt.  
5kg

## Mix European Selection

Delivered based on availability TOTAL WEIGHT +/-5KG

CFF10007

AED 82/kg

1			Vega Manchego Semicurado 2-3 Months	VGM12001	PC OF 1 KG	VEGA MANCHA
2			Piccolo Fiore Di Bufala Con Tartufo	LPZ10005	PC OF 0.25 KG	LATTERIA PERENZIN
3			Capra Al Timo Bio	LPZ10007	PC OF 0.15 KG	LATTERIA PERENZIN
4			Taleggio Di Grotta - Mould (Bontaleggio)	MAU12001	PC OF 1.5 KG	MAURI
5			Reblochon De Savoie 1/4 Fermier	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
6			Chaource Armancon	LMF12005	PC OF 0.5 KG	LA MAISON DU FROMAGE
7			Comte AOP 12 Months	LMF12009	PC OF 0.8 KG	LA MAISON DU FROMAGE
8			Sainte Maure De Touraine AOP	LMF12002	PC OF 0.25 KG	LA MAISON DU FROMAGE











Approx wt.  
3kg

## Italian Cheese Selection

Delivered based on availability TOTAL WEIGHT +/-3KG

CFF10012

AED 115/kg

1			Italian Cheese Selection 4 Cheeses	GEN02002	4PCS OF 2 KG	
			Robiola			
			Temur			
			Talegio			
			Tomma			
2			Piccolo Fiore Di Bufala Con Tartufo	LPZ10005	2PCS OF 0.25 KG	LATTERIA PERENZIN
3			Capra Al Timo Bio	LPZ10007	3 PCS F 0.15 KG	LATTERIA PERENZIN



Approx wt.  
3kg

## French Cheese Selection

Delivered based on availability TOTAL WEIGHT +/-3KG

CFF10010

AED 98/kg

1			Reblochon De Savoie 1/4 Fermier	LMF12033	0.5 KG	LA MAISON DU FROMAGE
2			Camembert De Normandie	LMF12004	2PCS OF 0.25 KG	LA MAISON DU FROMAGE
3			Comte AOP 12 Months	LMF12009	0.8 KG	LA MAISON DU FROMAGE
4			Sainte Maure De Touraine AOP	LMF12002	2PCS OF 0.25 KG	LA MAISON DU FROMAGE
5			Bleu Dâuvergne AOP 1/4 Fourme	LMF12003	0.6 KG	LA MAISON DU FROMAGE
6			Saint Felicien	LMF12071	PC OF 0.18 KG	LA MAISON DU FROMAGE











Approx wt.  
3kg

## Spanish Cheese Selection

Delivered based on availability TOTAL WEIGHT +/-3KG

CFF10011

AED 77/kg

1			Sheep Cheese Aged With Truffle Vega Sotuelamos	VGM14035	3PCS OF 0.2 KG	VEGA MANCHA
2			Montesinos Soft Goat Cheese With Green Pepper	VGM10008	2 PCS OF 0.145 KG	VEGA MANCHA
3			Vega Manchego Semicurado 2-3 Months	VGM12001	1 KG	VEGA MANCHA
4			Vega San Simon Da Costa	VGM12008	1 KG	VEGA MANCHA
5			Idiazabal PDO 6 Months	VGM14031	PC OF 0.25 KG	VEGA MANCHA



# **Cheese Condiments**





## Tartuflanghe

Tartuflanghe is an Italian company that specializes in producing high-quality truffle-based products. The company was founded in 1980 by Domenica Bertolusso, and is located in Piobesi d'Alba, a small town in the Langhe region of Piedmont, Italy. Tartuflanghe is known for its wide range of truffle-based products, which includes truffle oil, truffle salt, truffle sauces, truffle honey, and various other truffle delicacies. The company uses only the finest ingredients and traditional production methods to create its products, which are highly sought after by chefs and gourmands around the world.



## Honey

Tartuflanghe

FLA03004



HONEY

**White Truffle Honey**

100G



















## Francis Miot

Francis Miot was a renowned French artisanal jam maker who was known for his creative and innovative flavor combinations. He was born in Pau, in the southwest of France, in 1948, and began making jam at a young age using fruit from his family's orchard. In 1985, Miot opened his own jam-making workshop, which quickly gained a reputation for producing some of the finest jams in France. Miot's jams were made using only the freshest, highest quality fruit, and were cooked in small batches to preserve their flavor and texture.



## Fruit Paste

Francis Miot

		<p>MIOT02153</p> <p></p> <p>Chilled</p>  <p>FRUIT PASTE <b>Quince</b> 250GX3</p> 
<p>MIOT02152</p> <p></p> <p>Chilled</p>  <p>FRUIT PASTE <b>Cherry</b> 250G-260G</p> 	<p>MIOT02151</p> <p></p> <p>Chilled</p>  <p>FRUIT PASTE <b>Fig with Walnuts</b> 250G-260G</p> 	<p>MIOT02149</p> <p></p> <p>Chilled</p>  <p>FRUIT PASTE <b>Raspberry</b> 250G-260G</p> 



## La Mole

Imbued with the essence of Italian bakery tradition, La Mole proudly stands as a custodian of culinary excellence. Fuelled by a relentless pursuit of research and technological advancements, we have evolved into a beacon of innovation within the industry. Our expertise in production and unwavering commitment to quality allow us to offer a diverse array of sweet and savory products that captivate the senses. At La Mole, we are devoted to crafting extraordinary taste experiences. With an unwavering dedication to originality, we continuously seek out new recipes, ensuring that each day brings a fresh and delightful culinary adventure.



## Crackers

La Mole

MOLE02001



CRACKERS

**It's Focaccia  
Green Olives**

100G X 8/BOX



MOLE02002



CRACKERS

**It's Focaccia  
Basil, Onion &  
Dry Tomatoes**

100G X 8/BOX



MOLE02003



CRACKERS

**It's Focaccia  
Rosemary**

100G X 8/BOX



MOLE02004



CRACKERS

**It's Focaccia  
with Extra Virgin  
Olive Oil**

100G X 8/BOX







**Butter**





## Le Gall

The Le Gall dairy offers you its selection of dairy products made using traditional methods. These are produced using selected fresh creams that are slowly matured and churned after they have matured for over 15 hours.

They are 100% natural, without any food colourings or preservatives. The maturation with selected enzymes followed by the slow and traditional churning of Brittany's best fresh creams confirm LE GALL's expertise.



France

## Butter

Le Gall

LEG12005

  
Chilled



CREAM CHEESE Salted  
**Cheese Natural Fresh Cream**  
PACKET OF 1 KG



LEG12007

  
Chilled



BUTTER Sea Salt  
**Butter Guerande Salt Drum  
Churning Portion Al Cup**  
CASE OF 48 X 17 GR



LEG12008

  
Chilled



BUTTER Unsalted  
**Butter Unsalted Drum  
Churning Portion Al Cup**  
CASE OF 48 X 17 GR





## Échiré

Echire AOC is a salted cow's milk butter bar from France. It is a famed artisanal French butter, made from the milk of cows of the small village of Poitiers and La Rochelle.



## France

## Butter

Échiré

ECH12026



BUTTER  
**Butter Unsalted Portion**  
CARTON OF 100 PCS X 20 GR



ECH12001



BUTTER  
**Butter Unsalted Block**  
PC OF 250 GR



ECH12031



BUTTER  
**Butter Unsalted Block**  
TUB OF 5 KG



ECH12025



CREAM CHEESE  
**Butter Salted Portion**  
CARTON OF 100 PCS X 20 GR



ECH12002



BUTTER  
**Butter Salted 80% Portion**  
PC OF 250 GR



ECH13002



BUTTER  
**Butter Salted Block**  
TUB OF 5 KG

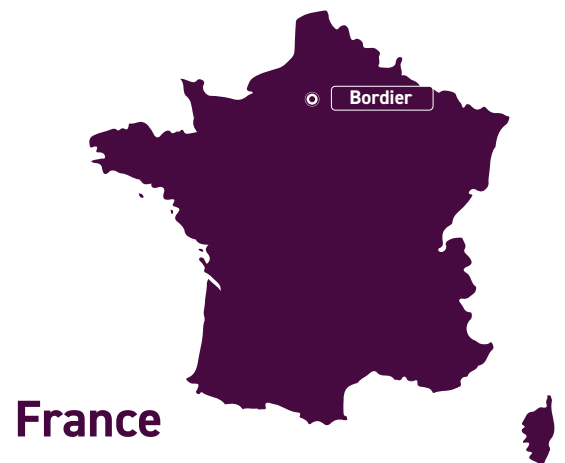




LE BEURRE BORDIER  
Esprit de Beurre

## Bordier

Le Beurre Bordier Butter is made with milk from free-ranging cows that graze on nutrient-rich grass in small farms in Brittany and takes 12 times longer to make than regular butter. Bordier's butter has become a must-have of celebrated French chefs and is now available to ship in the USA. One of the reasons beurre Bordier is so delicious is because it is a beurre de barratte. Beurre de barratte refers to a traditional butter-making process used in French dairies. It is cultured, churned then handled by two small wooden paddles.



AVAILABLE IN DIFFERENT  
SHAPES, SIZES & FLAVOURS





# Butter

























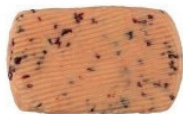










Bordier



<p>BOR12016</p> <p> Chilled</p>  <p>Salted</p> <p><b>Butter Salted Roll</b> PC OF 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12057</p> <p> Chilled</p>  <p>Salted</p> <p><b>Butter Salted Portion with Logo</b> TRAY OF 15 PCS X 25 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12038</p> <p> Chilled</p>  <p>Salted</p> <p><b>Butter Salted Portion</b> TRAY OF 30 PCS X 20GR/ PC</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>
<p>BOR12076</p> <p> Chilled</p>  <p>Salted</p> <p><b>Butter Salted Portion</b> TRAY OF 50 PCS X 20 GR/ PC</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12062</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Cheese Natural Fresh Cream</b> TRAY OF 30 PCS X 30 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12041</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Unsalted Portion</b> TRAY OF 30 PCS X 20 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>
<p>BOR12105</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Unsalted Drum Churning Roll</b> PC OF 500 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12052</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Unsalted Cone Portion</b> TRAY OF 15 CONES X 20GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12015</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Unsalted Roll</b> PC OF 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>
<p>BOR10001</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Unsalted Portion</b> TRAY OF 50 PCS X 20 GR/ PC</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12019</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Yuzu Flavoured Roll</b> CASE OF 8 X 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12020</p> <p> Chilled</p>  <p>Unsalted</p> <p><b>Butter Lemon Olive Oil Flavoured Roll</b> CASE OF 8 X 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>

# Flavored Butter

Bordier

<p>BOR12022</p> <p> Chilled</p>  <p><b>Chilli Espelette Flavoured Butter Cone Portion</b> TRAY OF 15 CONES X 20GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12014</p> <p> Chilled</p>  <p><b>Espelette Flavoured Butter Roll</b> CASE OF 8 X 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>-</p> <p> Chilled</p>  <p><b>Butter Onion Flavoured Portion</b> BLOCK OF 5 KG</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>
<p>-</p> <p> Chilled</p>  <p><b>Butter Onion Flavoured Roll</b> PC OF 250 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>-</p> <p> Chilled</p>  <p><b>Butter Garlic, Herbs &amp; Sichuan Pepper Flavoured Roll</b> BLOCK OF 10 KG</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>-</p> <p> Chilled</p>  <p><b>Butter Wild Garlic Flavoured Roll</b> PC OF 1 KG</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>
<p>BOR12013</p> <p> Chilled</p>  <p><b>Butter Vanilla Madagascar Flavoured Roll</b> CASE OF 8 X 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12128</p> <p> Chilled</p>  <p><b>Butter Chocolate Flavoured Roll</b> PC OF 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12048</p> <p> Chilled</p>  <p><b>Butter Raspberry Flavoured Roll</b> PC OF 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>
<p>BOR12087</p> <p> Chilled</p>  <p><b>Butter Buckwheat Flavoured Roll</b> CASE OF 8 X 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR02022</p> <p> Chilled</p>  <p><b>Butter Fennel Flavoured Roll</b> PC OF 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>	<p>BOR12017</p> <p> Chilled</p>  <p><b>Butter Seaweed Flavoured Roll</b> PC OF 125 GR</p> <p> LE BEURRE BORDIER Esprit de Beurre</p>



## Flecharde

Created in 1946 in the heart of Normandy, Flecharde, a family business, is now one of the main European players in the processing of dairy fats. Its expertise is unique and globally appreciated, for its butter, with a production of more than 50,000 Tons, in a wide range of products.



## Butter & Cream Flecharde

	<p>FLE10002</p>  <p>BUTTER <b>Butter Unsalted Block LPM</b> BLOCK OF 10 KG</p> 	<p>FLE10004</p>  <p>UNSALTED BUTTER <b>Butter Unsalted Flecharde Portion</b> CASE OF 100 X 10 GR</p> 
<p>FLE10005</p>  <p>UNSALTED BUTTER <b>Butter Unsalted Roll</b> PC OF 250 GR</p> 	<p>FLE10001</p>  <p>BUTTER <b>Butter Tourage 82% Sheet</b> PC OF 1 KG</p> 	<p>FLE10006</p>  <p>WHIPPING CREAM <b>Cream Whipping LPM 35%</b> PACKET OF 1 L</p> 





# **Cream & Yoghurt**



## Menu

Menù s.r.l. is a leading producer of specialty foods for the catering industry, offering a wide range of condiments, sauces, pastes, mushrooms, pasta dishes, ready-made meals, cake and dessert mixes. The company is committed to meeting changing tastes with new and innovative products, while ensuring the use of only the highest quality ingredients and maintaining strict standards for processing hygiene and packaging safety. Menu's unwavering dedication to quality extends from the selection of fresh ingredients to their meticulous care for the customer.



## Fresh Cream

Menu

MEN02128

  
Dry



CHEESE

**Cheese Fresh Cream**

TIN OF 560 GR

Natural



MEN02029  
AOP

  
Dry



CHEESE

**Pecorino Cheese Cream**

TIN OF 820 GR

Natural







## Koukakis

Koukakis Farm brings you pure, top-quality dairy products straight from nature! Farm Koukakis is situated in Kato Apostoli Kilkis, where pristine air and the absence of pollution create the ideal environment for crop production and dairy cow breeding. Since they are made with fresh, 100% Greek milk, Koukakis Farm pure products are of the highest quality.



## Yoghurt

Koukakis

KOU12002



CREAM CHEESE

**Yoghurt Greek 0% Fat**  
TUB OF 1 KG

Salted



KOU12001



BUTTER

**Yoghurt Greek 10% Fat**  
TUB OF 1 KG

Sea Salt























## Saba

Saba promotes well-being, healthy lifestyle, through locally produced organic products. Saba was born upon Vincent and Sabrina's passion for plant-based recipes and strong will to make healthy products accessible to end-consumers, with as little impact on our environment as possible. The vegan yoghurts and Kombucha beverage contain only 100% organic products, slowly fermented, pasteurized, naturally high in probiotics.



## Yoghurt Saba















	<p>LOCAL10024</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Natural Plant Based Bulk</b> PC OF 4 KG</p> 	<p>LOCAL10021</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Vanilla Plant Based</b> JAR OF 115 ML</p> 
<p>LOCAL10023</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Chocolate Plant Based</b> JAR OF 115 ML</p> 	<p>LOCAL10022</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Mango Plant Based</b> JAR OF 115 ML</p> 	<p>LOCAL10020</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Natural Plant Based</b> JAR OF 115 ML</p> 
<p>LOCAL10028</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Natural Coconut Base Portion</b> PC OF 250 GR</p> 	<p>LOCAL10030</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Raspberry Coconut Base Portion</b> PC OF 250 GR</p> 	<p>LOCAL10029</p>  <p>PLANT BASE YOGHURT <b>Yoghurt Vanilla Coconut Base Portion</b> PC OF 250 GR</p> 

# Prelys

Prélys brings unparalleled French luxury, excellence and purity to the world of yogurt, butter and gluten-free pastry.



# Yoghurt Prelys

<div><h1>Yoghurt</h1><h2>Prelys</h2></div>			<div><div>PRE12002</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Natural 0% Prelys Portion</b></div><div>PC OF 125 GR</div></div><div></div></div>
<div><div>PRE12001</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Natural Prelys Portion</b></div><div>PC OF 125 GR</div></div><div></div></div>	<div><div>PRE02026</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Apricot Prelys Portion</b></div><div>PC OF 125 GR</div></div><div></div></div>	<div><div>PRE02027</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Blueberry Prelys Portio</b></div><div>PC OF 125 GR</div></div><div></div></div>	
<div><div>PRE02024</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Lemon Prelys Portion</b></div><div>PC OF 125 GR</div></div><div></div></div>	<div><div>PRE02023</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Vanilla Prelys Portion</b></div><div>PC OF 125 GR</div></div><div></div></div>	<div><div>PRE02025</div><div></div><div><div>YOGHURT</div><div><b>Yoghurt Strawberry Prelys Portion</b></div><div>PC OF 125 GR</div></div><div></div></div>	



# Eggs





## Ovo Team

Ovoteam are experts in egg solutions for catering and food industry professionals. Each year they process 900 million eggs at the four certified production facilities in France. They choose the eggs from the partner breeders in France to ensure quality and safety by controlling our supply chain. They are here to provide the customers with the best eggs and a wide range of products.



## Egg products

Ovo Team

OV014011



Natural

**Whole Liquid Pasteurized  
"44 Medium Egg"**

BTL OF 2L



OV014021



Natural

**White Liquid - Long Life**

BOTTLE OF 1 KG



OV014024



Natural

**Omelette Plain Half Moon  
(Frozen)**

CASE OF 75 X 80 GR





## Yumgo

YUMGO are plant and allergen-free products to replace whole egg, egg white and egg yolk in salty and sweet recipes. Easy to use, with a clean composition, for equally gourmet recipes and a reduced carbon footprint!



## Egg products

Yumgo

YUM02003  
Vegan

  
Chilled



CHEESE

**Yolk Vegan Plant Based**  
BOTTLE OF 1 L



YUM02004  
Vegan

  
Chilled



CHEESE

**Whole Vegan Plant Based**  
BOTTLE OF 1 L



YUM02005  
Vegan

  
Chilled



CHEESE

**White Vegan Plant Based**  
BOTTLE OF 1 L







## CocoVite

Cocovite specializes in the creation of egg products that meet the most precise customer requirements that includes egg liquids, raw eggs, boiled, peeled, and pasteurized eggs. Cocovite products reach consumers in a variety of markets every day. Cocovite is a trusted name among food service and hospitality customers, as well as industrial food producers.



Belgium

## Egg products

CocoVite

VITE02003  
Kosher



PASTEURIZED CHEESE  
**Whole Liquid**  
PACKET OF 1 KG



Natural



VITE02001  
Kosher



PASTEURIZED CHEESE  
**Yolk Liquid**  
PACKET OF 1 KG



Natural







## Eurovo

The Eurovo Group is one of the first companies in Europe to invest in alternative farms and in modernisations of existing farms in a view of animal welfare regulations.

Each Eurovo herd is regularly monitored and the management and care of the animal is entrusted to competent and trained personnel who constantly monitor the environmental values, well-being, feed and health of laying hens. The hens are bred in compliance with their well-being and current regulations.



## Egg products

Eurovo

EUR002002

CHEESE





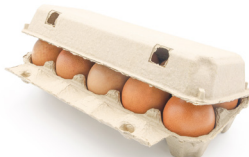










**Yolk Liquid Tuorlo**  
PACKET OF 1 KG

  
Chilled  
Natural





## Eggs In Shell

	<p>ZEID14002</p>  <p>Chilled</p>  <p>CHEESE <b>Quail (Fresh)</b> TRAY OF 18 PCS</p> <p>Natural</p> 	<p>ZEID14000</p>  <p>Organic Chilled</p>  <p>CHEESE <b>Medium Organic</b> TRAY OF 10 PCS</p> 
<p>NEW</p>  <p>Chilled</p>  <p>PASTEURIZED CHEESE <b>Eggs - Shells Pasteurized White</b> CASE OF 360 PCS</p> 	<p>ZEID14001</p>  <p>Organic Chilled</p>  <p>CHEESE <b>Medium Organic</b> TRAY OF 30 PCS</p> 	<p>ZEID14001</p>  <p>Organic Chilled</p>  <p>CHEESE <b>Medium Organic</b> TRAY OF 360 PCS</p> 





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