



# Dairy Products

## & CHEESE CONDIMENTS



CLASSIC FINE FOODS  
OFFICIAL PARTNER, 2022-2023

PART OF  
METRO

CHEESE  
CHEESE SELECTION

CREAM  
BUTTER

YOGHURT  
CHEESE CONDIMENT

# Classic Fine Foods & Metro Around the World



## FSD Companies

METRO

Aviludo

CLASSIC  
FINE FOODS

JOHAN I HALLEN  
& BERGFALK

PRO à PRO

PRO à PRO  
EL SABOR DEL COMPROMISO

RUNGIS  
EXPRESS

## FSD Companies

1. Aviludo
2. Classic Fine Foods
3. Johan i Hallen & Bergfalk
4. Pro à Pro
5. Pro à Pro Spain
6. Rungis Express

## METRO

- |                         |                       |
|-------------------------|-----------------------|
| 1. METRO Austria        | 7. METRO Hungary      |
| 2. METRO Bulgaria       | 8. METRO Italy        |
| 3. METRO Croatia        | 9. METRO Kazakhstan   |
| 4. MAKRO Czech Republic | 10. METRO Moldova     |
| 5. METRO France         | 11. MAKRO Netherlands |
| 6. METRO Germany        |                       |

## Classic Fine Foods

- |                         |              |
|-------------------------|--------------|
| 1. United Kingdom       | 6. Singapore |
| 2. Saudi Arabia         | 7. Indonesia |
| 3. United Arab Emirates | 8. Japan     |
| 4. Vietnam              | 9. Hong Kong |
| 5. Malaysia             | 10. Macau    |
|                         | 11. France   |

- |                    |                    |
|--------------------|--------------------|
| 12. METRO Pakistan | 17. METRO Serbia   |
| 13. MAKRO Poland   | 18. METRO Slovakia |
| 14. MAKRO Portugal | 19. MAKRO Spain    |
| 15. METRO Romania  | 20. METRO Turkey   |
| 16. METRO Russia   | 21. METRO Ukraine  |

## Our presence in UAE

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.

## Around the World

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.

Find out more on our website  
[shop.classicfinefoods.ae](http://shop.classicfinefoods.ae)

Part of **METRO**

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# Our Brands





CLASSIC  
FINE FOODS



# Cheeses



# A GUIDE TO CHEESE

## MOUNTAIN CHEESE



## BLOOMY RIND CHEESE



## CHEESE WITH CHARACTER



## GOAT'S CHEESE



## BLUE CHEESE



For a perfect cheese platter, we recommend a tasting in the following order:

1. **Goat's/Ewe's Milk Cheese** - Light & short in mouth
2. **Bloomy Rind Cheese** - Voluptuous & refined
3. **Mountain Cheese** - Fruity note
4. **Cheese with Character** - Strong flavour
5. **Blue Cheese** - Strong and lasts long in mouth

Our Cheeses are carefully selected from a network of small dairy producers, spread across Europe. We segregated our cheese range into 5 main families, like the 5 fingers of the hand to make it easier to understand cheese complexity.



Cow milk



Sheep / Ewe milk



Goat milk



## 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.



## Goat & Ewe's Milk Cheese

IN-STOCK

<p>LMF12002</p>  AOP  Chilled  <p><b>Sainte Maure De Touraine</b> PC OF 250 GR</p> 	<p>LMF12015</p>   Chilled  <p><b>Chabichou</b> PC OF 150 GR</p> 	<p>LMF12036</p>  AOP  Chilled  <p><b>Rocamadour</b> CASE OF 35x150 GR</p> 
<p>LMF12002</p>  AOP  Chilled  <p><b>Sainte Maure De Touraine</b> PC OF 250 GR</p> 	<p>LMF12072</p>  AOP  Chilled  <p><b>Selles Sur Cher</b> PC OF 150 GR</p> 	<p>LMF12026</p>   Chilled  <p><b>Valencay</b> PC OF 220 GR</p> 



# Bloomy Rind Cheese

IN-STOCK

LMF12015



Chilled



**Brie De Meaux (Soft)**

PC OF 1 KG



LMF12016



Chilled



**Brillat Savarin IGP (Soft)**

PC OF +/- 500 GR



LMF12004



Chilled



**Camembert From Normandie (Soft)**

PC OF 250 GR



LMF12005



Chilled



**Chaource**

PC OF 500 GR



LMF12069



Chilled



**Coulommiers (Soft)**

PC OF 500 GR



LMF12071



Chilled



**Saint Felicien (Soft)**

PC OF 180 GR



LMF12023



Chilled



**Saint Marcellin IGP (Soft)**

PC OF 80 GR



# Mountain Cheese



**IN-STOCK**

LMF12014  AOP  Chilled



**Abundance AOP (Hard) 1/4 Wheel**  
PC OF ± 5 KG



LMF12075  PDO  Chilled



**Beaufort PDO (Hard)**  
PC OF 1.6 KG



LMF12007  AOP  Chilled



**Cantal Entre Deux AOP (Aged)**  
PC OF +/- 1 KG



 AOP  Chilled



**Comte 800 GR (Hard)**  
12 Months - LMF12009  
24 Months - LMF12031



LMF12010  AOP  Chilled



**Mont D'Or AOP (Soft)**  
PC OF 500 GR  
Available from OCT to MAR



LMF12036   Chilled



**Raclette De Savoie (Semi Soft) 1/2 Wheel**  
PC OF 2.75 KG  
Available from OCT to MAR



LMF12011  AOP  Chilled



**Reblochon AOP (Soft)**  
PC OF ± 450 GR  
Available from OCT to MAR



 AOP  Chilled



**Saint Nectaire (Semi Soft)**  
1.6 KG - LMF12074  
1.8 KG - LMF12024



LMF12030  AOP  Chilled



**Tete De Moine Gold (Hard)**  
PC OF 800 GR



LMF12025   Chilled



**Tome Bauges (Hard)**  
PC OF 1.1 KG



LMF12012  IGP  Chilled



**Tomme Savoie IGP (Hard)**  
PC OF 1.5 KG




# Cheese with Character



IN-STOCK

LMF12068  
AOP



Chilled

Natural

**Maroilles AOP (Semi Soft)**  
PC OF 575 GR



LMF12006  
AOP



Chilled

**Munster Small AOP (Soft)**  
PC OF 220 GR



LMF12021  
AOP



Chilled

**Pont L'Eveque AOP (Soft)**  
PC OF 360 GR



# Blue Cheese

IN-STOCK

AOP



Chilled

**Bleu Auvergne AOP (Blue)**  
1/4 Wheel OF 600 GR - LMF12003  
1/2 Wheel OF 1.25 KG - LMF12028



LMF12027  
AOP



Chilled

**Bleu Des Causses 1/2 Wheel**  
PC OF 1 KG



LMF12017  
AOP



Chilled

**Fourme D'Ambert AOP (Blue)**  
PC OF 1.2 KG



LMF12067  
AOP



Chilled

**Roquefort 1/2 Wheel**  
PC OF 1.5 KG



LMF12022  
AOP



Chilled

**Roquefort 1/4 Wheel**  
PC OF 750 GR




# 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

### Goat & Ewe's Milk Cheese

PRE-ORDER

<p>MAC10025</p> <p> AOP</p>  <p><b>Banon AOP (Semi Soft)</b> PC OF 100 GR</p> 	<p> Chilled</p> <p>MAC10034</p> <p> AOP</p> <p>Chilled</p>  <p><b>Coeur Cendre (Soft)</b> / KG</p> 	
<p>MAC10005</p> <p> AOP</p> <p>Chilled</p>  <p><b>Crottin De Chavignol AOP (Semi soft)</b> PC OF 70 GR</p> 	<p>MAC10010</p> <p> AOP</p> <p>Chilled</p>  <p><b>Du Pic Cendre (Semi Soft)</b> PC OF 110 GR</p> 	<p>MAC10033</p> <p> AOP</p> <p>Chilled</p>  <p><b>Goat with Pine Tree Honey (Fresh)</b> PC OF 150 GR</p> 
<p>MAC10016</p> <p> AOP</p> <p>Chilled</p>  <p><b>Mothais Sur Feuille (Semi Soft)</b> PC OF 200 GR</p> 	<p>MAC10304</p> <p> AOP</p> <p>Chilled</p>  <p><b>Perail Des Cabasses (Soft)</b> PC OF 150 GR</p> 	<p>MAC10048</p> <p> AOP</p> <p>Chilled</p>  <p><b>Pouigny St Pierre AOP (Semi Soft)</b> PC OF 250 GR</p> 

## Goat & Ewe's Milk Cheese

PRE-ORDER

MAC10004



Chilled



**Rocamadour AOP (Soft)**

PC OF 35 GR



MAC10308



Chilled



**Sainte - Maure De Touraine AOP (Soft)**

PC OF 250 GR



MAC10019



Chilled



**Selles - sur - Cher AOP (Semi Soft)**

PC OF 150 GR



MAC10050



Chilled



**Valençay AOP (Semi Soft)**

PC OF 250 GR



MAC10285



Chilled



**Wasabique (Fresh)**

PC OF 150 GR



## Bloomy Rind Cheese

PRE-ORDER



Chilled



**Brie De Meaux**

AOP /KG - MAC10014

MUSTARD /KG - MAC10301



MAC10078



Chilled



**Brie De Melun AOP (Soft)**

/KG



MAC10077



Chilled



**Brie with Truffles (Soft)**

/ KG



IGP

  
Chilled



**Brillat Savarin IGP (Soft)**

PC OF ± 100 GR - MAC10031  
PC OF ± 500 GR - MAC10030



MAC10030



  
Chilled



**Brillat Savarin with Truffles (Soft)**

PC OF ± 100 GR - MAC10106  
PC OF ± 290 GR - MAC10187



MAC10426



  
Chilled



**Camembert - Mini**

PC OF ± 150 GR



MAC10023



  
Chilled



**Camembert**

PC OF ± 250 GR



MAC10500



  
Chilled



**Chaource**

PC OF ± 500 GR



MAC10021



  
Chilled



**Coulommiers (Soft)**

PC OF 400 GR



MAC10009



AOP

  
Chilled



**Coeur De Neufchâtel AOP (Soft)**

PC OF 200 GR



MAC10137



  
Chilled



**Delice de Meaux with Walnut**

/KG



MAC10045



  
Chilled



**Olivet Au Foin (Soft)**

PC OF 250 GR



MAC10011



  
Chilled



**Saint Felicien (Soft)**

PC OF 160 GR



MAC10300



  
Chilled



**Saint Marcellin IGP (Soft)**

PC OF 80 GR



# Mountain Cheese



PRE-ORDER

MAC10057  
 AOP  
 Chilled



**Abundance AOP (Hard)**

MAC10038  
 AOP  
 Chilled



**Appenzeller Extra Black AOP (Hard)**  
 /KG

MAC10430  
 AOP  
 Chilled



**Beaufort Alps AOP (Hard)**

MAC10018  
 AOP  
 Chilled



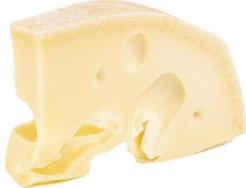
**Cantal Entre Deux AOP (Hard)**  
 /KG

MAC10007  
 AOP  
 Chilled



**Comte AOP /KG**  
 Aged 5-7 M - MAC10421  
 Aged 13-18 M - MAC10410  
 Aged 20-24 M - MAC10117

MAC10007  
 IGP  
 Chilled



**Emmental Grand Cru IGP (Hard)**  
 /KG

AOP  
 Chilled



**Gouda (Hard)**  
 Cumin - MAC10302  
 Truffles 2% - MAC10163

MAC10166  
 AOP  
 Chilled



**Gruyere Des Grottes AOP (Hard)**  
 /KG

MAC10041  
 AOP  
 Chilled



**Mimolette Extra Mature (Aged 24 M)**  
 /KG

MAC10024  
 AOP  
 Chilled



**Morbier AOP Fiouve (Semi Soft)**  
 /KG

MAC10015  
 AOP  
 Chilled



**Saint Nectaire AOP (Semi Soft)**  
 PC OF 1.5 KG

MAC10046  
 AOP  
 Chilled



**Saint Paulin (Hard)**  
 PC OF 2.1 KG

<p>MAC10243 AOP Chilled</p>  <p><b>Salers AOP (Hard)</b> /KG</p> 	<p>MAC10257 Chilled</p>  <p><b>Tete De Moine AOP Doree (Hard)</b> /KG</p> 	<p>MAC10268 IGP Chilled</p>  <p><b>Tomme de Savoie IGP (Hard)</b> /KG</p> 
<p>MAC10049 Chilled</p>  <p><b>Tomme Du Piemont Vosgien (Hard)</b> /KG</p> 	<p>MAC10044 Chilled</p>  <p><b>Tomme Napoleon (Hard)</b> /KG</p> 	<p>MAC10008 AOP Chilled</p>  <p><b>Tomme Savoie Farm IGP (Hard) Organic</b> PC OF 200 GR</p> 





## Cheese with Character

PRE-ORDER

MAC10303

 AOP

 Chilled



**Epoisses AOP (Soft)**

PC OF 250 GR



MAC10173

 AOP

 Chilled



**Langres**

PC OF 220 GR



MAC10488



 Chilled



**Le P'tit Gros Lorrain**

PC OF 400 GR



MAC10040

 AOP

 Chilled



**Livarot AOP (Semi Soft)**

PC OF 200 GR



MAC10419

 AOP

 Chilled



**Maroilles**

PC OF 750 GR



MAC10194

 AOP

 Chilled



**Munster Au Cumin  
De La Ferme De Gabriel**

/KG



MAC10042

 AOP

 Chilled



**Munster Gerome AOP  
"Gabriel Farm" (Soft)**

/ KG



MAC10047

 AOP

 Chilled



**Pont l'Eveque AOP  
(Semi Soft)**

PC OF 400 GR



# Blue Cheese

PRE-ORDER

MAC10058  
AOP

  
Chilled



**Bleu d'Auvergne AOP (Blue)**  
/KG



MAC10347  
AOP

  
Chilled



**Bleu Des Causses**  
/KG



MAC10026  
AOP

  
Chilled



**Bleu Gex From Jura AOP (Blue)**  
/KG



MAC10028  
AOP

  
Chilled



**Blue Sheep Waxed (Blue)**  
/KG



MAC10027  
AOP

  
Chilled



**Blue Vercors Sassenage AOP (Blue)**  
/KG



MAC10431  
AOP

  
Chilled



**Fourme D'Ambert AOP (Blue)**  
/KG



MAC10345  
DOP

  
Chilled



**Gorgonzola**  
/KG



MAC10306  
AOP

  
Chilled



**Roquefort AOP Artisan (Blue)**  
/KG



# Vega Mancha

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



## Manchego Cheese

**IN-STOCK**



Chilled

**Semicurado 2-3 Months**  
1/2 WHEEL OF 1.6 KG - VGM10024  
WHEEL OF 1 KG - VGM12001



PDO Chilled

**Curado 5-6 Months**  
1/2 WHEEL OF 1.6 KG - VGM10025  
WHEEL OF 3 KG - VGM12002



PDO Chilled

**Anejo 10-12 Months**  
1/2 WHEEL OF 1.6 KG - VGM10026  
WHEEL OF 3 KG - VGM12003

## Flavoured Sheep Cheese

**IN-STOCK**



Available in 1/2 WHEEL

NEW



Chilled

**Vega Sotuelamos Cured 5-6 Months**  
1/2 WHEEL OF 1.6 KG



VGM10004



Chilled

**Vega Sotuelamos with Black Olive**  
1/2 WHEEL OF 1.6 KG



VGM10005



Chilled

**Vega Sotuelamos Aged with Black Truffle**  
1/2 WHEEL OF 1.6 KG



VGM10003



Chilled

**Vega Sotuelamos with Black Garlic**  
1/2 WHEEL OF 1.6 KG





## Goat Cheese

IN-STOCK

VGM12011  


  
 Chilled



**Capricho De Cabra Natural**  
 PC OF 1 KG



VGM12012  


  
 Chilled



**Capricho De Cabra with Herbs**  
 PC OF 1 KG



## Others

IN-STOCK

VGM12006  


  
 Chilled



**Idiazabal (Hard)**  
 WHEEL OF 3 KG



VGM12007  
 AOP

  
 Chilled



**Vega Mahon (Semi Soft)**  
 WHEEL OF 3.5 KG



VGM12008  
 PDO

  
 Chilled



**San Simon Da Costa PDO Smoked (Semi Hard)**  
 PC OF 1 KG



VGM12017  
 PDO

  
 Chilled



**Cabrales PDO (Hard)**  
 PC OF 2.5 KG



VGM12009  
 PDO

  
 Chilled



**Vega Tetilla PDO (Hard)**  
 PC OF 800 GR





## 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.



Italy

## Fresh Cheese

PRE-ORDER

 <p> Chilled</p> <p><b>Burrata</b> PC OF 125G - CAS12038 PC OF 300G - CAS12019 SPECIAL 300G - CAS12029</p> 	 <p> Chilled</p> <p><b>Burrata with Truffle</b> PC OF 125G - CAS10029 PC OF 500G - CAS10028</p> 	 <p> Chilled</p> <p>CAS12037</p> <p><b>Smoked Burrata</b> PC OF 125g</p> 
 <p> Chilled</p> <p><b>Stracciatella</b> 1KG - CAS12039 SMOKED 1KG - CAS10031</p> 	 <p> Chilled</p> <p><b>Stracciatella</b> PC OF 150 GR - CAS12056 PC OF 250 GR - CAS10030</p> 	 <p> Chilled</p> <p><b>Smoked Stracciatella</b> PC OF 150 GR - CAS10024 PC OF 250 GR - CAS12046</p> 

# Fresh Cheese

PRE-ORDER

 <p>CAS10008</p> <p> Chilled</p> <p><b>Amore Di Capra</b> CUP OF 100G - CAS12048 100G - CAS10034 1KG - CAS10035</p> 	 <p>CAS10004</p> <p> Chilled</p> <p><b>A'ninetta</b> /KG</p> 	 <p>CAS10004</p> <p> Chilled</p> <p><b>Caciocavalli Affinati In Grotta</b> /KG</p> 
<p>CAS10033</p>  <p> Chilled</p> <p><b>Caciocavalli Silano DOP</b> /KG</p> 	<p>CAS10032</p>  <p> Chilled</p> <p><b>Caciocavalli Smoked</b> /KG</p> 	<p>CAS12020</p>  <p> Chilled</p> <p><b>Crema Di Pecora</b> PC OF 500G</p> 
<p>CAS10012</p>  <p> Chilled</p> <p><b>Granpecorino Pugliese</b> /KG</p> 	<p>CAS10032</p>  <p> Chilled</p> <p><b>Ricotta Di Capra</b> PC OF 200G - CAS10036 CUP OF 200G - CAS12061 1.5KG - CAS10037</p> 	<p>CAS10026</p>  <p> Chilled</p> <p><b>Scamorza In Acqua</b> PC OF 350 G</p> 
<p>CAS12007</p>  <p> Chilled</p> <p><b>Scamorza Smoked (Semi Soft)</b> PC OF 2.5 KG</p> 	<p>CAS12007</p>  <p> Chilled</p> <p><b>Treccia In Ciuffo Mozzarella</b> PC OF 200G - CAS10025</p> 	 <p> Chilled</p> <p><b>Treccione</b> 200G - CAS12058      2KG - CAS10027 1KG - CAS12021      3.5KG - CAS12024</p>



## 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.



**IN-STOCK**

PERLA10006



Chilled



**Mozzarella Di Bufala (Fresh)**  
PACKET OF 125 GR



PERLA10007



Chilled



**Mozzarella Di Bufala (Fresh)**  
PACKET OF 250 GR





# 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.



Italy

**IN-STOCK**

FOR12007






**Stracciatella**  
PC OF 250 GR



FOR12008






**Burrata**  
PC OF 125 GR



FOR10000






**Burrata with Truffle**  
PC OF 125 GR



FOR10002






**Smoked Scamorza**  
PC OF 200 GR



FOR12006






**Mozzarella Cherry Size**  
PIECE OF 20G  
PACKET OF 500 GR



FOR12001






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



FOR12003






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



FOR12015






**Fior Di Latte Julienne**  
PACKET OF 2 KG



FOR12004






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





*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.



IN-STOCK

LAS12032



Chilled



**Grana Padano (Grated)**  
/ KG

*Latteria Soresina*

LAS12002



Chilled



**Grana Padano (Hard) Wedge**  
PC OF ± 4 KG

*Latteria Soresina*

LAS12007



Preserved



**Grana Padano (Hard) 1/2 Wheel**  
PC OF ± 17 KG

*Latteria Soresina*

LAS12006



Preserved



**Grana Padano (Hard) Wheel**  
WHEEL OF ± 35 KG

*Latteria Soresina*

LAS12012



Chilled



**Parmigiano Reggiano (Hard) Wedge**  
WEDGE OF ± 4 KG

*Latteria Soresina*

LAS12001



Chilled



**Parmigiano (Hard) Wheel**  
WHEEL OF 35 KG

*Latteria Soresina*

LAS12008



Chilled



**Provolone Dolce Roll (Semi Soft)**  
PC OF 6 KG

*Latteria Soresina*

Natural



## 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.



IN-STOCK

MAU12011  
DOP/AOP

  
Chilled



**Taleggio Bontaleggio  
Cave Aged**  
PC OF 200 GR



MAU12001  
AOP

  
Chilled



**Taleggio Di Grotta  
(Semi Soft)**  
PC OF ± 2 KG



MAU12002  
 AOP

  
Chilled



**Gorgonzola Dolce (Blue)  
1/8 Wheel**  
PC OF ± 1.5 KG



MAU12003  
 AOP

  
Chilled



**Gorgonzola Piccante (Blue)  
1/8 Wheel**  
PC OF ± 1.4 KG



MAU12004  
 AOP

  
Chilled



**Fontina Aosta (Hard)  
1/4 Wheel**  
PC OF ± 1.5 KG





## 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.



**IN-STOCK**

PIN12002  
AOP

  
Chilled



**Pecorino Romano (Hard) Wedge**  
PC OF 2.75 KG



PIN12003  
AOP

  
Chilled



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





## Grand'Or

Grand'Or is synonymous with excellence in European cheese, butter, and more. As a trusted brand, Grand'Or brings you the finest quality cheeses sourced from across Europe. From the renowned Dutch Edam and Gouda to England's beloved Cheddar and the Mediterranean's iconic Mozzarella, we curate a diverse range of exceptional cheeses.



Netherlands

## Hard Cheese

IN-STOCK

<p>UNI10000  Chilled</p>  <p><b>Edam Loaf Cheese</b> <b>40% Fat (Kg)</b> BLOCK OF ±3kg</p> 	<p>UNI10003  Chilled</p>  <p><b>Emmental Cheese 60% Fat</b> BLOCK OF 3 KG</p> 	<p>UNI10001  Chilled</p>  <p><b>Gouda Loaf Cheese 48% Fat</b> BLOCK OF ± 3 KG</p> 
<p>UNI10015  Chilled</p>  <p><b>Red Cheddar Cheese</b> <b>50% Fat</b> BLOCK OF 2.5 KG</p> 	<p>UNI10014  Chilled</p>  <p><b>White Cheddar Cheese</b> <b>50% Fat</b> BLOCK OF ±2.5kg</p> 	<p>UNI10018  Chilled</p>  <p><b>Cheddar Red Slice Cheese</b> <b>50% Fat (Kg)</b> PACKET OF 500g</p> 



## Hard Cheese

IN-STOCK

UNI10011  Chilled



THE OLD MILL  
**Gouda Cheese 20 Months**  
**48% Fat (Kg)**  
½ WHEEL OF ±6kg



UNI10008  Chilled



GARDELI CHEESE  
**Green Pesto 50% Fat (Kg)**  
WHEEL OF ±4.5kg



UNI10017  Chilled



**Mimolette Cheese 40% Fat**  
WHEEL OF 4 X 3.5 KG



UNI10009  Chilled



**Red Pesto 50% Fat (Kg)**  
WHEEL OF ±4.5kg



## Kalios

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.



## Feta Cheese

IN-STOCK

KAL10002



**Feta AOP Limnos**  
TUB OF 1KG



## Karalis

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.

## Feta Cheese

IN-STOCK

FAY10951



**Feta Cheese PDO**  
TUB OF 2KG





# Cheese Selections



# Breakfast Cheese Selection

Delivered based on availability



**~5kg** Total wt.  
CFF10014



AED **85/KG**

LMF12015	Brie De Meaux AOP 1.5Kg	Soft	1 PC
LMF12017	Fourme D'ambert AOP 1/2 Wheel 1.2Kg	Blue	1 PC
LMF12009	Comte AOP 12 Months ± 800g	KG	2 PCS
VGM12011	Vega Capricho De Cabra Natural 1Kg	Goat	1 PC

**~10kg** Total wt.  
CFF10020



AED **59/KG**

LAI10000	Brie Cheese Pasturized 60% MG/ES 3Kg	Soft	1 PC
UNI10003	Emmentaler Block Cheese 60% Fat 3Kg	Semi soft	1 PC
VGM12011	Vega Capricho De Cabra Natural 1Kg	Goat	1 PC
LMF12009	Comte AOP 12 Monts ± 800g	KG	2 PCS
LMF12017	Fourme D'ambert AOP 1/2 Wheel 1.2Kg	Blue	1 PC

# French Cheese Selection



Delivered based on availability

**~5kg** Total wt.  
CFF10004



AED 95/KG

LMF12003	Bleu D'auvergne AOP 1/4 Wheel 600g	Blue	1 PC
LMF12002	Sainte Maure De Touraine AOP 250g	Goat	2 PCS
LMF12029	Chabichou 150g	Goat	2 PCS
LMF12009	Comte AOP 12 Months ± 800g	Hard	2 PCS
LMF12021	Pont Léveque 360g	Semi soft	2 PCS
LMF12016	Brillat Savarin 500g	Soft	1 PC
LMF12004	Camembert De Normandie 250g	Soft	2 PCS

**~10kg** Total wt.  
CFF10006



AED 95/KG

LMF12017	Fourme D'ambert AOP 1/2 Wheel 1.2Kg	Blue	1 PC
LMF12002	Sainte Maure De Touraine AOP 250g	Goat	2 PCS
LMF12029	Chabichou 150g	Goat	4 PCS
LMF12009	Comte AOP 12 Months ± 800g	Hard	2 PCS
LMF12014	Abondance AOP 1/4 Wheel 2.5Kg	Semi hard	1 PC
LMF12074	Saint Nectaire AOP 1.5Kg	Semi soft	1 PC
LMF12016	Brillat Savarin 500g/Pc	Soft	1 PC
LMF12015	Brie De Meaux AOP 1Kg	Soft	1 PC
	Fruit Paste 250g/Pc	Condiment	1 PC

**~20kg** Total wt.  
CFF10021



AED 95/KG

LMF12028	Bleu D'auvergne AOP 1/2 Wheel 1.25Kg	Blue	1 PC
LMF12017	Fourme D'ambert AOP 1/2 Wheel 1.2Kg	Blue	1 PC
LMF12002	Sainte Maure De Touraine AOP 250g	Goat	3 PCS
LMF12029	Chabichou 150g	Goat	5 PCS
LMF12072	Selles Sur Cher AOP 150g	Goat	5 PCS
MAC10050	Valencay AOP 250g	Goat	2 PCS
LMF12009	Comte AOP 12 Months ±800g	Hard	3 PCS
LMF12075	Beaufort AOP 1.5Kg	Hard	1 PC
LMF12012	Tomme De Savoie 1.5Kg	Hard	1 PC

LMF12014	Abondance AOP 1/4 Wheel 2.5Kg	Semi hard	1 PC
LMF12074	Saint Nectaire AOP 1.5Kg	Semi soft	1 PC
LMF12021	Pont Léveque 360g	Semi soft	3 PCS
LMF12071	Saint Felicien 180g	Soft	3 PCS
LMF12016	Brillat Savarin 500g	Soft	3 PCS
LMF12004	Camembert De Normandie 250g	Soft	3 PCS
LMF12015	Brie De Meaux AOP 1.5Kg	Soft	1 PC
	Fruit Paste 250g	Condiment	2 PCS



## European Cheese Selection

Delivered based on availability

**~2kg** Total wt.  
CFF10009



AED 107/KG

LMF12004	Camembert De Normandie 250g	Soft	1 PC
LMF12071	Saint Felicien 180g	Soft	1 PC
MAU12011	Taleggio Bontaleggio Cave Aged AOP 200g	Semi Soft	1 PC
VGM14035	Sheep Cheese Aged With Truffle 200g	Hard	1 PC
LMF12009	Comte Aop 12 Months (Kg) ± 800g	Hard	1 PC
LMF12026	Valencay AOP 220g	Goat	1 PC
VGM14038	Soft Goat Cheese & Fine Herbs 145g	Goat	1 PC

**~5kg** Total wt.  
CFF10007



AED 115/KG

MAC10028	Bleu De Brebis Cire 245g (Kg)	Blue	2 PCS
LMF12002	Sainte Maure De Touraine AOP 250g	Goat	2 PCS
MAC10050	Valencay AOP 250g	Goat	1 PC
VGM12001	Vega Manchego Semicurado 2-3 Months 1Kg	Hard	1 PC
LMF12009	Comte AOP 12 Months ± 800g	Hard	1 PC
MAC10024	Morbier AOP Fiouve 200-500g (Kg)	Semi soft	1 PC
MAU12011	Taleggio DOP/AOP Bontaleggio 200g	Semi soft	2 PCS
LMF12071	Saint Felicien 180g	Soft	2 PCS
LMF12016	Brillat Savarin 500g	Soft	1 PC

# European Cheese Selection



Delivered based on availability

**~10kg** Total wt.  
CFF10008



AED 105/KG

MAC10028	Bleu De Brebis Cire 245g (Kg)	Blue	4 PCS
MAC10050	Valencay AOP 250g	Goat	1 PC
LMF12002	Sainte Maure De Touraine AOP 250g	Goat	1 PC
VGM12012	Vega Capricho De Cabra Finales Hierbas 1Kg	Goat	1 PC
VGM12001	Vega Manchego Semicurado 2-3 Months 1Kg	Hard	1 PC
LMF12009	Comte AOP 12 Months ± 800g	Hard	1 PC

PIN12002	Pecorino Romano Wedge Thermized 2.75Kg	Hard	1 PC
MAC10024	Morbier AOP Fiouve 200-500g (Kg)	Semi soft	1 PC
MAU12011	Taleggio DOP/AOP Bontaleggio 200g	Semi soft	3 PCS
LMF12015	Brie De Meaux AOP ±1.5kg (Kg)	Soft	1 PC
LMF12016	Brillat Savarin 500g	Soft	1 PC
	Fruit Paste 250g	Condiment	1 PC

**~20kg** Total wt.  
CFF10016



AED 95/KG

MAC10028	Bleu De Brebis Cire 245g (Kg)	Blue	4 PCS
MAU12002	Gorgonzola Dolce 1/8 In Tray Bontazola 1.5Kg	Blue	1 PC
LMF12002	Sainte Maure De Touraine AOP 250g	Goat	2 PCS
MAC10050	Valencay AOP 250g	Goat	1 PC
LMF12029	Chabichou 150g	Goat	2 PCS
LMF12072	Selles Sur Cher AOP 150g	Goat	2 PCS
VGM12012	Vega Capricho De Cabra Finales Hierbas 1Kg	Goat	1 PC
VGM12002	Vega Manchego Curado PDO 5-6 Months 3Kg	Hard	1 PC
LMF12009	Comte AOP 12 Months ± 800g	Hard	2 PCS
PIN12002	Pecorino Romano Wedge (Thermized) 2.75Kg	Hard	1 PC

LMF12012	Tomme De Savoie 1.5Kg	Hard	1 PC
MAU12001	Taleggio Di Grotta Mould Bontaleggio 1.8Kg	Semi soft	1 PC
MAC10024	Morbier AOP Fiouve 200-500g (Kg)	Semi soft	1 PC
LMF12015	Brie De Meaux AOP 1.5 Kg	Soft	1 PC
LMF12016	Brillat Savarin 500g	Soft	2 PCS
LMF12071	Saint Felicien 180g	Soft	3 PCS
LMF12004	Camembert De Normandie 250g	Soft	2 PCS
	Fruit Paste 250g	Condiment	2 PCS



## Les Freres Marchand Cheese Selection

Delivered based on availability

The Maître Affineur chooses for you, according to the collection you wish, the best ripened cheeses, according to their maturity and the season. Minimum order of 2 KG

MAC10051

### Bronze

This collection offers quality matured cheeses.

*\*Minimum order of 2 KG*

MAC10002

### Silver

This collection allows us to offer a larger assortment of matured cheeses from multiple terroirs.

*\*The silver collection includes the bronze collection.*

MAC10003

### Gold

This collection offers rare and very high quality ripened cheeses.

The gold selection makes it possible to design an exceptional platter and to enjoy incredible cheeses.

*\*The gold collection includes the bronze and silver collections.*

MAC10374

### Diamond

This collection allows us to offer exceptional matured cheeses. The Frères Marchand have been cheesemakers and ripeners since 1880 and thanks to this history and products' knowledge that we can offer you exceptional cheeses.

*\*The diamond collection includes the bronze, silver and gold collections.*

# Panier Cheese Selection

Delivered based on availability



## Discover the Panier Tradition Cheese Collection

A testament to artisanal craftsmanship and rich, flavorful tradition. This collection offers versatile sizing to suit any occasion, ranging from the generous 1kg and 2kg options to 5kg.

**~1kg** Total wt.  
MAC10288



**AED 142/CASE**

MAC10104	Goat Cheese from Vosges 150g	Goat	1 PC
MAC10524	Coeur De Neufchatel AOP 200g	Bloomy Rind	1 PC
MAC10511	Brie De Meaux AOP 300g	Bloomy Rind	1 PC
MAC10513	Cantal Entre Deux AOP 250g	Hard	1 PC

**~2kg** Total wt.  
MAC10289



**AED 322/CASE**

MAC10194	Munster with Cumin AOP /Kg	Character	1 PC
MAC10202	Palet A La Bergamote 70g	Goat	1 PC
MAC10511	Brie De Meaux AOP 300g	Bloomy Rind	1 PC
MAC10524	Coeur De Neufchatel AOP 200g	Bloomy Rind	1 PC
MAC10513	Cantal Entre Deux AOP 250g	Mountain	1 PC
MAC10517	Fourme D'Ambert AOP 250g	Blue	1 PC

**~5kg** Total wt.  
MAC10377



**AED 800/CASE**

MAC10206	Pave de la Place 250g	Goat	1 PC
MAC10619	Chevre Lorrain au Miel de Sapin 195g	Goat	1 PC
MAC10419	Maroille AOP 750g	Character	1 PC
MAC10021	Coulommiers 400g	Bloomy Rind	1 PC
MAC10045	Olivet au Foin 250g	Bloomy Rind	1 PC

MAC13006	Fourme de Montrison	Blue	1 PC
MAC10150	Fougerus 700g	Bloomy Rind	1 PC
MAC10369	Emmental Grand Cru IGP Label Rouge	Mountain	1 PC
MAC10024	Morbier AOP 500g	Mountain	1 PC
MAC10536	Reblochon de Savoie AOP 500g	Character	1 PC



CLASSIC  
FINE FOODS

# Cream



## 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.



France

## Cooking Cream

IN-STOCK

FLE10006



**Whipping Cream 35%**  
PACKET OF 1 L





## 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.



## Cream Mascarpone

IN-STOCK

CDL10000



**Mascarpone Cream**  
TUB OF 500 GR

Pasteurized



CDL10001

Chilled



**Mascarpone Cream**  
TUB OF 2 KG

Natural





## 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

## Cream Cheese

IN-STOCK

LEG12005



**Natural Fresh Cream Cheese**  
PC OF 1 KG





## 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.



## Cream

PRE-ORDER

<p>LLF02021</p>   <p>Chilled</p>  <p><b>Crème Liquid Pasteurized 35%</b> TUB OF 1.5 KG</p> 	<p>LLF02002</p>  <p>Fresh</p>  <p><b>Thick Cream Fresh 30%</b> 330 ML - LLF02002 1 KG - LLF02003</p> 	
<p>LLF02009</p>   <p>Chilled</p>  <p><b>Faiselle</b> TUB OF 1 KG</p> 	<p>LLF02004</p>  <p>Fresh</p>  <p><b>Cottage Cheese 3.2%</b> (Fromage Blanc) 750 ML - LLF02004 2.5 KG - LLF02004</p> 	<p>LLF02008</p>  <p>Fresh</p>  <p><b>Cottage Cheese 7.9%</b> (Fromage Blanc) 750 ML - LLF02006 2.5 KG - LLF02008</p> 



# Butter

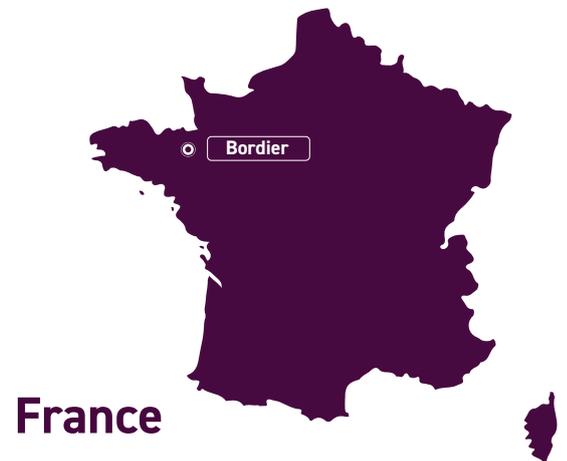


MAISON  
**BORDIER**

LE BEURRE BORDIER

## Bordier

Jean-Yves Bordier started the butter creamery in 1985, selling butter that is perfectly hand-shaped and served in front of you. The butter is churned by the atelier artisans, kneaded, and salted. He believes that it is vital to meet the precise requirements and preferences of the great chefs with appropriate portions of salt and offering different shapes of tasty, creamy butter. The process involves a long period of time right from collecting the milk to the packing of the product. Bordier collects the milk produced in organic farms located in Brittany and Normandy, then follows the process of creaming and churning.



AVAILABLE IN DIFFERENT  
SHAPES, SIZES & FLAVOURS





# Butter

PRE-ORDER

  
Chilled



**Butter Portion**  
Unsalted - BOR12119  
Salted - BOR12027

  
Chilled



**Butter Portion with Logo**  
Unsalted  
Salted

  
Chilled



**Butter Cone Portion**  
TRAY OF 15 CONES X 20G  
Unsalted - BOR12052  
Salted - BOR02028

MAISON  
BORDIER  
LE BEURRE BORDIER

BOR12016

  
Chilled



**45mm Butter Roll 250g**  
Salted - BOR10014  
Unsalted - BOR10015

MAISON  
BORDIER  
LE BEURRE BORDIER

BOR12015

  
Chilled



**36mm Butter Roll 250g**  
Salted - BOR10012  
Unsalted - BOR10013

MAISON  
BORDIER  
LE BEURRE BORDIER

  
Chilled



**Butter Block 500 Gr**  
Unsalted - BOR12105  
Salted - BOR12040

MAISON  
BORDIER  
LE BEURRE BORDIER

  
Chilled



**Salted Butter Slab**  
1KG - BOR12010  
3KG - BOR12085  
5KG - BOR12075

MAISON  
BORDIER  
LE BEURRE BORDIER

  
Chilled



**Unsalted Butter Slab**  
1KG - BOR12009  
3KG - BOR12041  
5KG - BOR02009

MAISON  
BORDIER  
LE BEURRE BORDIER

  
Chilled



**Butter Mini Wrapped**  
CASE OF 20GX50PCS  
Unsalted - BOR10001  
Salted - BOR10000

MAISON  
BORDIER  
LE BEURRE BORDIER

New In!  
**Black Garlic Butter**



# Flavored Butter

**PRE-ORDER**

\*AVAILABLE IN ALL SHAPES & FORMAT

NEW

Chilled



**Black Garlic Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12019

Chilled



**Smoked Salt**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12019

Chilled



**Yuzu Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12020

Chilled



**Lemon Olive Oil Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12013

Chilled



**Madagascar Vanilla Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12014

Chilled



**Espelette Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12102

Chilled



**Wild Garlic Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12087

Chilled



**Buckwheat Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12115

Chilled



**Onion Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER

BOR12017

Chilled



**Seaweed Butter**  
 CASE OF 8 X 125 GR

MAISON BORDIER  
 LE BEURRE BORDIER



La Conviette

## La Conviette

### Premium French Butter from La Conviette

Located in the heart of Deux-Sèvres in France, the La Viette site has been producing AOP butter since 1896 used by the greatest artisan bakers and pastry chefs. Butter exclusively made from milk and cream produced in areas mentioned in the AOP Poitou- Charentes regulations. Matured for 12 hours, this French cream gives a unique and authentic taste to La Conviette butters.



## Butter



IN-STOCK

## France

ERL10000



Chilled



**Unsalted Portion Butter 15g**  
CASE OF 200 PCS

La Conviette

ERL10001



Chilled



**Salted Portion Butter 15g**  
CASE OF 200 PCS

La Conviette



## 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

IN-STOCK

LEG12007



**Sea Salt of Guerande  
Churned Butter 17G**  
CASE OF 48 PIECES



LEG12008



**Unsalted  
Churned Butter 17G**  
CASE OF 48 PIECES



**Drum Churned Butter Slab**  
3.5KG  
Salted - LEG10001  
Unsalted - LEG10000





## 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

IN-STOCK

FLE10004



**Butter Unsalted  
Flecharde Portion 10G**  
CASE OF 100 PIECES



FLE10005



**Butter Unsalted Roll**  
PC OF 250 GR



FLE10001



**Butter Tourage  
82% Sheet**  
PC OF 1 KG



FLE10002



**Butter Unsalted  
Block LPM**  
BLOCK OF 10 KG





# Yoghurt



MAISON  
**BORDIER**

LE BEURRE BORDIER

**Bordier**

Experience the perfect fusion of creamy richness from the cream and the delightful sweetness of cherries in our Stirred Yoghurt with a creamy top. Indulge in its deliciously firm texture, complemented by a luxurious softness that promises a truly decadent treat. Ideal for B2B chefs looking to elevate their culinary creations, this yoghurt adds a touch of sophistication to any dish while delivering exceptional flavor and quality.



# Yoghurt

PRE-ORDER



<p>BOR12193</p>  <p>YOGHURT <b>Orange &amp; Pineapple 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12194</p>  <p>YOGHURT <b>Cherry 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12195</p>  <p>YOGHURT <b>Mandarin 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>
<p>BOR12196</p>  <p>YOGHURT <b>Mango &amp; Passion Fruit 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12008</p>  <p>YOGHURT <b>Lime 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12001</p>  <p>YOGHURT <b>Strawberry 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>
<p>BOR12003</p>  <p>YOGHURT <b>Blueberry 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12004</p>  <p>YOGHURT <b>Coconut 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12007</p>  <p>YOGHURT <b>Peach 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>
<p>BOR12002</p>  <p>YOGHURT <b>Vanilla 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12206</p>  <p>YOGHURT <b>Chocolate Milk Cream 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>	<p>BOR12006</p>  <p>YOGHURT <b>Natural 0% Fat 125g</b> CASE OF 6PCS</p> <p>MAISON BORDIER LE BEURRE BORDIER</p>

**prélys**  
PREMIUM FRENCH YOGURT

## Prelys

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



## Yoghurt

PRE-ORDER

		<p>PRE12002 </p>  <p><b>Natural 0%</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>
<p>PRE12001 </p>  <p><b>Natural</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>	<p>PRE02026 </p>  <p><b>Apricot</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>	<p>PRE02027 </p>  <p><b>Blueberry</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>
<p>PRE02024 </p>  <p><b>Lemon</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>	<p>PRE02023 </p>  <p><b>Vanilla</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>	<p>PRE02025 </p>  <p><b>Strawberry</b> PC OF 125 GR</p> <p><b>prélys</b> PREMIUM FRENCH YOGURT</p>



## 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

IN-STOCK

KOU12002



GREEK YOGHURT  
**0% Fat**  
TUB OF 1 KG



KOU12001



GREEK YOGHURT  
**10% Fat**  
TUB OF 1 KG





## 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 Drink

PRE-ORDER

KFJM10026



ORGANIC FERMENTED COCONUT MILK

**Kefir Natural  
Yoghurt Drink**

PC OF 250 GR



KFJM10028



ORGANIC FERMENTED COCONUT MILK

**Kefir Vanilla  
Yoghurt Drink**

PC OF 250 GR



KFJM10029



ORGANIC FERMENTED COCONUT MILK

**Kefir Mango Pineapple  
Yoghurt Drink**

PC OF 250 GR





# Yoghurt

PRE-ORDER

KFJM10024



PLANT BASE YOGHURT  
**Natural Plant Based Yoghurt**  
TUB OF 4 KG



KFJM10020



PLANT BASE YOGHURT  
**Natural Yoghurt**  
PC OF 115 ML



KFJM10023



PLANT BASE YOGHURT  
**Chocolate Yoghurt**  
PC OF 115 ML



KFJM10022



PLANT BASE YOGHURT  
**Mango Yoghurt**  
PC OF 115 ML



KFJM10021



PLANT BASE YOGHURT  
**Vanilla Yoghurt**  
PC OF 115 ML



KFJM10031



PLANT BASE YOGHURT  
**Natural Oat Yoghurt**  
PC OF 115 GR



KFJM10032



PLANT BASE YOGHURT  
**Raspberry Oat Yoghurt**  
PC OF 115 GR



KFJM10033



PLANT BASE YOGHURT  
**Vanilla Oat Yoghurt**  
PC OF 115 GR





# Cheese Condiments



## Francis Miot

The sublime pairing of cheese and jam... All over the world, we can taste a superb diversity and richness of cheeses, and Francis Miot develops recipes to highlight them. Together with Marie Quatrehomme (Meilleur Ouvrier de France), Master Cheese Maker and Maturity Expert in Paris since 1953, they have developed unique recipes of fruit paste to magnify the cheese. Several flavors of fruit pastes to pair with cheeses are the result of this collaboration, and they were made to pair with all types of cheeses.

The fruits are mixed with spices or dried fruits. This ingredient combination is evident or intriguing but never disappointing!



## Fruit Paste

Francis Miot

MIOT02153

  
Chilled



FRUIT PASTE  
**Quince**  
250G



MIOT02152

  
Chilled



FRUIT PASTE  
**Black Cherry  
with Dark Chocolate  
& Espelette Pepper**  
250G



MIOT02151

  
Chilled



FRUIT PASTE  
**Fig with Walnuts**  
250G



MIOT02149

  
Chilled



FRUIT PASTE  
**Raspberry with Herbs  
from Provence**  
250G





## 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.



## Fruit Paste

IN-STOCK

VGM12023  
FRUIT PASTE  
**Quince**  
PC OF 400 GR





## 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 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

IN-STOCK

FLA03004

HONEY

**White Truffle Honey**

JAR OF 100 GR



Natural









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