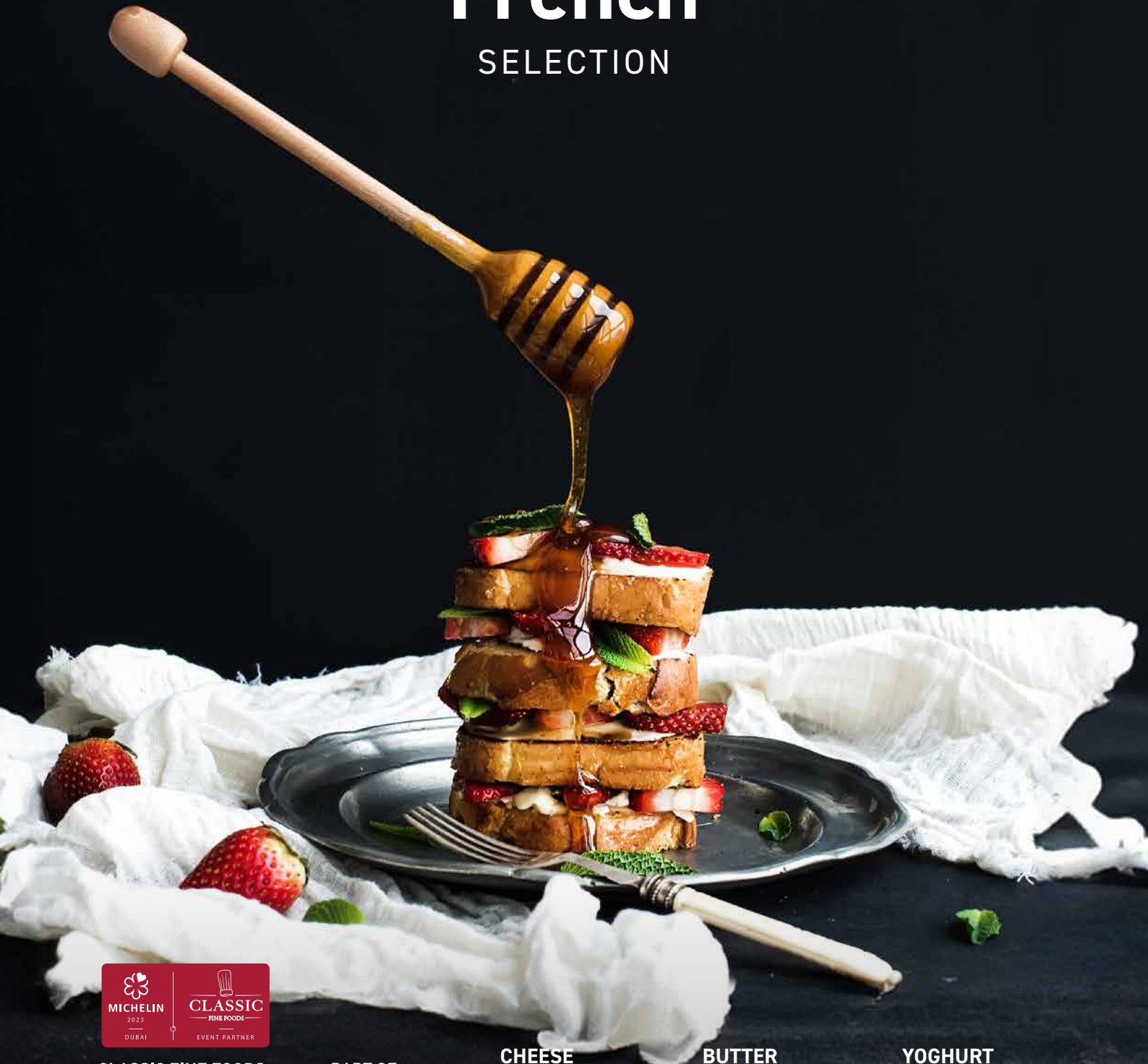




French

SELECTION



CLASSIC FINE FOODS
OFFICIAL PARTNER, 2022-2023

PART OF
METRO

CHEESE
CONDIMENTS

BUTTER
CREAM

YOGHURT
EGGS

Classic Fine Foods & Metro Around the World



FSD Companies

METRO

Aviludo

CLASSIC
FINE FOODS

JOHANN HALLEN
& BERGFALK

PRO à PRO

PRO à PRO
EL SABOR DEL COMPROMISO

RUNGIS

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
www.classicfinefoods.market

Part of **METRO**

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CLASSIC

FINE FOODS



Grass Fed Beef

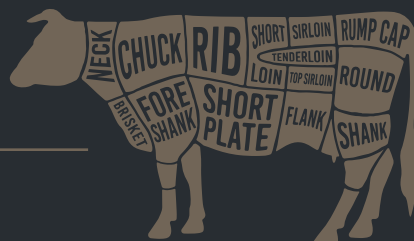


Huguenin

Delighted to find the unique meat that will meet your requirements in terms of taste and quality

The rigour of our profession is expressed in the origin of the products, their quality and the way they are processed. Butchers, preparers and delivery drivers are all different but they all have the same stringent work ethic.


All of the meats are selected using rigorous quality criteria and are processed by our team of butchers with implacable skills.





Huguenin

Les Freres Marchand

		HUGUENIN FRANCE	
BREED		Charolais GRASS FED	
Tenderloin Side Strap Off			
		HUGUENIN	HUG06030
Striploin 1Rib Bone Off			
		HUGUENIN	HUG06025
Cube Roll Rib Eye 7 Ribs Bone Off			
		HUGUENIN	HUG06014



CLASSIC
FINE FOODS



Poultry

Our Brands



Mieral

Each fowl is carefully chosen, at the right level of maturity, by passionate farmers and their expertise is unrivaled.

As a family owned business, the Mieral family remains committed to establishing partnerships with farmers, monitoring breeding programs, free-range farming practices, 100% natural feed, maintaining traditions, respecting the land, and taking pleasure in one's work.



Ernest Soulard

For the past 80 years, the passion that has been motivating Ernest Soulard is a pledge of quality to each customer.

From the whole duck to its different cuts they work with ducks in all different forms. Our product range is divided into several categories such as whole duck and duckling, a line of cuts and duck and a range of raw, fresh, and processed foie gras.



Fadi Prestige

Exceptional quality, produced or developed with respect for the environment and animal welfare, and have outstanding sensory qualities.

Fadi Prestige is an International leader in organic gourmet & fair trade for fine dining tables.



Our Brands



L.D.C

LDC ensures total traceability of its products, allowing customers and consumers to know all stages of production.

LDC has been established in 1968 and is the leader for poultry on the French market. The confidence coming from the clients and from their farmers has been essential to build up the group. The people's health at LDC is a priority because they are ensuring the quality of LDC products, the on-going improvement at every step of the chain. Their products are under quality label recognition



Huguenin

Each fowl is carefully chosen, at the right level of maturity, by passionate farmers and their expertise is unrivaled.

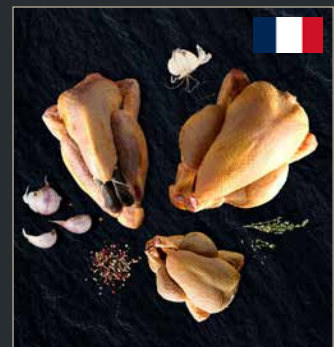
As a family owned business, the Mieral family remains committed to establishing partnerships with farmers, monitoring breeding programs, free-range farming practices, 100% natural feed, maintaining traditions, respecting the land, and taking pleasure in one's work.



Savel Group

A Legacy of Excellence in Poultry and Rabbit Processing

With deep roots in Brittany, Savel Group is a global specialist in cockerels, guinea fowl, and yellow chicken. We offer high-quality small poultry products, prioritizing service, nutrition, taste, health, and customer satisfaction. Our comprehensive approach covers sourcing, breeding, processing, innovation, and distribution.



Chicken

Bresse



FR MIERAL

MIE14004
Female PDO ±1.3 kg



MIE14017
Female Poularde ±1.6 kg



MIE14003
Male PDO ±2kg



Capon



FR MIERAL

MIE14001
Chicken ±3.2kg



FR HUGUENIN

HUG14015
±3kg

HUG14097
Free Range ±1.4kg

Thigh



FR LDC/SNV

SNV14008
Skin & Bone Off Corn Fed ±120g



Leg



FR LDC/SNV

SNV14007
Oyster Cut Corn Fed ±220g



Black



FR MIERAL

MIE14016
Whole ±1.6 kg



Leg



FR MIERAL

MIE14014
Leg Free Range ±250g



Black - Breast



FR MIERAL

MIE14012
Breast Supreme
Skin & Drumette On ±280g



Baby



FR LDC/SNV

SNV14016
±500g



SNV14019
Coquet Corn Fed ±600g



Yellow Baby



FR LDC/SNV

SNV14022
Corn Fed ±500g



FR SAVEL

SAVEL14005
Coquet ±450g



SAVEL14006
Coquet ±600g



Chicken Yellow

Whole



MIERAL

MIE14007
Free Range ±1.6 kg



SAVEL

SAVEL14003
Corn Fed ±1.1kg



FADI

FAD14001
Organic Corn Fed ±1.4kg



HUGUENIN

HUG14009
Free Range ±1.6 kg



Leg



HUGUENIN

HUG14010
Corn Fed ±220g

MIERAL

MIE14015
Corn Fed ±200g



FADI

FAD14017
Organic Corn Fed ±200g



Wing



HUGUENIN

HUG14074
Free Range ±100g



Breast / Supreme Drumette & Skin On



MIERAL

MIE14009
Free Range ±1.6 kg



SAVEL

SAVEL14004
Corn Fed ±200g



SAVEL14001
Corn Fed ±230g



FADI

FAD14005
Organic Corn Fed ±250g



HUGUENIN

HUG14012
Corn Fed ±240g

HUG14076
Free Range ±220g



Breast Skin Off



HUGUENIN

HUG14011
Free Range ±180g

SAVEL

SAVEL14002
Corn Fed ±180g



LDC/SNV

SNV14005
Corn Fed ±200g



FADI

FAD14012
Organic Corn Fed ±150g



Turkey

Whole

	 HUGUENIN HUG14014 ±10kg	HUG14016 ±3 kg
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Leg






	 HUGUENIN HUG14079 ±1.1kg
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Breast





	 HUGUENIN HUG14078 ±1.1kg
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Guinea Fowl




Whole

	 MIERAL MIE14005 Free Range ±1.5 kg		MIE14002 Free Range ±1.6 kg	
	HUGUENIN			
	HUG14098 Free Range ±1.6 kg		HUG14018 Free Range ±1.6 kg	

Breast / Supreme Drumette & Skin On

	 MIERAL MIE14010 Free Range ±160g		HUG14094 Free Range ±160g	
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Leg

	 HUGUENIN MIE14013 Free Range ±240g	
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Duck

Whole



FR MIERAL

MIE14019
Free Range Female ±1.7kg



FR HUGUENIN

HUG14083
Female ±1.6kg

HUG14099
Female ±1.6kg



Breast / Magret



FR SOULARD

SOU14003
Magret Male ±400g



FR PROFUMA

PRO14008
Magret ±350g



FR HUGUENIN

HUG14006
Magret ±300g

HUG16010
Breast Skin On ±250g

Leg



FR ERNEST SOULARD

SOU14161
Male ±400g



FR HUGUENIN

HUG14081
Female ±320g

HUG14080
Female ±320g



Carcass



FR HUGUENIN

HUG14095
Bones ±500g

HUG14096
Bones ±500g



Goose

Whole



FR MIERAL

MIE14011
Free Range ±6 kg



FR HUGUENIN

HUG14008
±4kg

Pigeon

Whole



🇫🇷 MIERAL

MIE14006
±430g



🇫🇷 HUGUENIN

HUG14090
450-550g



Quail

Whole



🇫🇷 HUGUENIN

HUG14007
Bone On ±180g

HUG08037
Bone Off ±140g



Rabbit

Whole



🇫🇷 HUGUENIN

HUG06026
±1.2kg

HUG06020
±1.2 kg



Frog

Leg



🇫🇷 MISS FROGGY

FAY06287
6-12kg



FAY07231
8-12kg



Foie Gras

Whole Fatted Duck Liver



ERNEST SOULARD

SOU14001
±650g



SOU14002
First Choice ±700g



SOU14183
Deveined ±500g



SOU14011
Deveined ±500g



Sliced



ERNEST SOULARD

SOU14005
±30g



SOU14004
±50g



SOU14059
±80g



Wok/Trimming



ERNEST SOULARD

SOU14104
±1kg /pack



Duck Fat



PROFUMA

PRO14005
±3.7 kg /tub

Offals

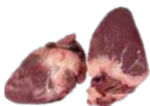
Chicken Liver



MIERAL

HUG14072
±1kg /pack

Duck Heart



HUGUENIN

HUG14093
±1kg /pack

HUG14085
±1kg /pack





CLASSIC
FINE FOODS



Pork Raw & Charcuterie

Our Brands



Pierre Oteiza

Listening, Respect, Simplicity, Rigor and Conviviality.

Anxious to favor the human relationship and direct contact with the client, Pierre Oteiza, for nearly 30 years, has been inspiring his team with his essential values: Listening, Respect, Simplicity, Rigor and Conviviality.

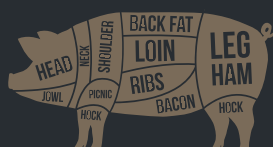
You will find these values as well as the attachment to the Aldudes Valley and its local products in the 10 "Pierre Oteiza" shops



Bastides

A tale from Aveyron.

Founded in 1962 in Villefranche-de-Rouergue, a major medieval bastide town in the Aveyron department. Nestled on the outskirts of Villefranche-de-Rouergue. Its original purpose was to produce sausages and dried sausages. For 60 years, our trademark has been a combination of the exceptional quality of the terroir, or land, in south-west France, and our savoir-faire.





Pork

Whole



🇫🇷 HUG08007
HUGUENIN

Whole Suckling Pig
Milk Fed ±1kg



Bacon Belly



🇫🇷 PIER08017
PIERRE OTEIZA

Salted Rolled ±1kg



🇫🇷 PIER08016
PIERRE OTEIZA

Salted Flat ±1kg

Chorizo



🇫🇷 PIER08003
PIERRE OTEIZA

Les Aldudes 330g

Dry Sausage



🇫🇷 PIER08001
PIERRE OTEIZA

Dry Sausage Les Aldudes 290g



🇫🇷 PIER08015
PIERRE OTEIZA

Dry Sausage 200g

Ham



🇫🇷 PIER08014
PIERRE OTEIZA

Bayonne Dry 1.2-2kg

Pâté



🇫🇷 PIER08026
PIERRE OTEIZA

Basque 125g / Tin



🇫🇷 PIER08027
PIERRE OTEIZA

Basque Espelette Pepper 125g / Tin

Terrine



🇫🇷 PIER08019
PIERRE OTEIZA

Basque 200g




🇫🇷 PIER08020
PIERRE OTEIZA

Basque Espelette Pepper 200g




Pork




 CFFR06012
 LES BASTIDES
**Snacking Cocktail
 Mini Pork Salami** 80g




 CFFR06017
 LES BASTIDES
**Snacking Cocktail Mini Pork
 With Summer Truffles** 80g




 CFFR06015
 LES BASTIDES
**Snacking Cocktail
 Mini Pork With Nuts** 80g



 CFFR06014
 LES BASTIDES
**Snacking Cocktail
 Mini Pork Chorizo** 80g



 CFFR06019
 LES BASTIDES
Pork Tapas Plate 160g




 CFFR06016
 LES BASTIDES
**Dry Superior
 Pork Rosette** 100g



 CFFR06013
 LES BASTIDES
**Dry Superior Pork Sausage
 35% Fat** 80g



 CFFR06022
 LES BASTIDES
**Dry Superior Pork Sausage
 Coated With Black Pepper** 200g



 CFFR06021
 LES BASTIDES
**Superior Pork Sausage
 Coated With Herbs** 200g



 CFFR06028
 LES BASTIDES
**Superior Pork Sausage
 Coated With Herbs** 200g



Cheese Selection

From France



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>RAW WINTER CHEESE</p> <p>Bleu Gex From Jura AOP (Blue)</p> <p>/KG</p> <p></p> <p> Chilled</p>	<p>MAC10077</p> <p> AOP</p>  <p>RAW WINTER CHEESE</p> <p>Brie with Truffles (Soft)</p> <p>/KG</p> <p></p> <p> Chilled</p>	
<p>MAC10357</p> <p> AOP</p>  <p>RAW WINTER CHEESE</p> <p>Mont d'Or AOP (Soft)</p> <p>PC OF 500 GR</p> <p></p> <p> Chilled</p>	<p>MAC10024</p> <p> AOP</p>  <p>RAW WINTER CHEESE</p> <p>Morbier AOP Fiouve (Semi Soft)</p> <p>/KG</p> <p></p> <p> Chilled</p>	<p>MAC10412</p> <p> IGP</p>  <p>RAW WINTER CHEESE</p> <p>Raclette De Savoie IGP (Semi Soft)</p> <p>/KG</p> <p></p> <p> Chilled</p>

<p>MAC10224   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Forest Raclette Forest Flavour (Semi Soft) / KG</p> 	<p>MAC10222   Chilled</p>  <p>RAW WINTER CHEESE Natural Raclette from Savoie IGP (Semi Soft) PC OF 1 KG</p> 	<p>MAC10221   Chilled</p>  <p>WINTER CHEESE Natural Raclette Goat (Semi Soft) / KG</p> 
<p>MAC10225   Chilled</p>  <p>RAW WINTER CHEESE Natural Raclette Smoked (Semi Soft) / KG</p> 	<p>MAC10223   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Spicy Raclette Spicy (Semi Soft) / KG</p> 	<p>MAC10228   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Chilli Raclette with Chilli Pepper (Semi Soft) / KG</p> 
<p>MAC10060   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Floral Raclette with Flower (Semi Soft) / KG</p> 	<p>MAC10219   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Garlic Raclette with Garlic & Herbs (Semi Soft) PC OF 1 KG</p> 	<p>MAC10229   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Green Pepper & Berries Raclette with Green Pepper & Berries (Semi Soft) / KG</p> 
<p>MAC10226   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Mustard Raclette with Mustard (Semi Soft) / KG</p> 	<p>MAC10411   Chilled</p>  <p>PASTEURIZED WINTER CHEESE Raclette with Truffle (Semi Soft) / KG</p> 	<p>MAC10013   Chilled</p>  <p>RAW WINTER CHEESE Natural Reblochon Savoie AOP (Soft) / KG</p> 

Goat Cheese

Les Freres Marchand

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

















































Sheep & Cow Cheese

Les Freres Marchand

<p>MAC10304   Chilled</p>  <p>RAW CHEESE Natural Perail Des Cabasses (Soft) PC OF 150 GR</p> 	<p>MAC10306   Chilled</p>  <p>RAW CHEESE Natural Roquefort AOP Artisan (Blue) /KG</p> 	<p>MAC10044   Chilled</p>  <p>PASTEURIZED CHEESE Natural Tomme Napoleon (Hard) / KG</p> 
<p>MAC10028   Chilled</p>  <p>PASTEURIZED CHEESE Natural Blue Sheep Waxed (Blue) / KG</p> 	<p>MAC10302   Chilled</p>  <p>RAW CHEESE Cumin Gouda Cumin (Hard) /KG</p> 	<p>MAC10268   Chilled</p>  <p>NATURAL CHEESE Natural Tomme de Savoie IGP (Hard) /KG</p> 
<p>MAC10057   Chilled</p>  <p>CHEESE Natural Abondance AOP (Hard)</p> 	<p>MAC10035   Chilled</p>  <p>PASTEURIZED CHEESE Natural Aisy Cendre (Soft) PC OF 250 GR</p> 	<p>MAC10008   Chilled</p>  <p>NATURAL CHEESE Natural Tomme Savoie Farm IGP (Hard) Organic PC OF 200 GR</p> 
<p>MAC10049   Chilled</p>  <p>NATURAL CHEESE Natural Tomme Du Piemont Vosgien (Hard) /KG</p> 	<p>MAC10430   Chilled</p>  <p>RAW CHEESE Natural Beaufort Alps AOP (Hard)</p> 	<p>MAC10058   Chilled</p>  <p>PASTEURIZED CHEESE Natural Bleu d'Auvergne AOP (Blue) /KG</p> 

Cow Cheese

Les Freres Marchand

<p>MAC10027  AOP  Chilled</p>  <p>PASTEURIZED CHEESE Natural Blue Vercors Sassenage AOP (Blue) /KG</p> 	<p>MAC10014  AOP  Chilled</p>  <p>RAW CHEESE Natural Brie De Meaux AOP (Soft) /KG</p> 	<p>MAC10301   Chilled</p>  <p>PASTEURIZED CHEESE Natural Brie de Meaux Mustard (Mustard) /KG</p> 
<p>MAC10078  AOP  Chilled</p>  <p>RAW CHEESE Natural Brie De Melun AOP (Soft) /KG</p> 	<p>MAC10018  AOP  Chilled</p>  <p>NATURAL CHEESE Natural Cantal Entre Deux AOP (Hard) /KG</p> 	<p>MAC10187   Chilled</p>  <p>TRUFFLE CHEESE Truffle Brillat Savarin with Truffles (Soft) PC OF 290 GR</p> 
<p>MAC10030  IGP  Chilled</p>  <p>CHEESE Natural Brillat - Savarin IGP (Soft) PC OF +/- 250 GR</p> 	<p>MAC10340  AOP  Chilled</p>  <p>RAW CHEESE Natural Brillat - Savarin IGP Rothschild (Soft) PC OF 250 GR</p> 	<p>MAC10031  AOP  Chilled</p>  <p>NATURAL CHEESE Natural Brillat - Savarin IGP Small (Soft) PC OF 100 GR</p> 
<p>MAC10009  AOP  Chilled</p>  <p>NATURAL CHEESE Natural Coeur De Neuchâtel AOP (Soft) PC OF 200 GR</p> 	<p>MAC10021   Chilled</p>  <p>NATURAL CHEESE Natural Coulommiers (Soft) PC OF 400 GR</p> 	<p>MAC10022   Chilled</p>  <p>NATURAL CHEESE Natural Douceur De La Brie (Soft) PC OF 200 GR</p> 









































Cow Cheese

Les Freres Marchand

<p>MAC10410  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Comte AOP 1ere Garde (Aged) 13 - 18 M /KG</p> 	<p>MAC10117   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Comte AOP Grande Garde (Aged 20 - 24 M) /KG</p> 	<p>MAC10421  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Comte AOP Primeur (Aged 5 - 7 M) /KG</p> 
<p>MAC10118  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Comté AOP Très Grande Garde (Aged 28 - 36 M) /KG</p> 	<p>MAC10303  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Epoisses AOP (Soft) PC OF 250 GR</p> 	<p>MAC10431  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Fourme D'Ambert AOP (Blue) /KG</p> 
<p>MAC10007  IGP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Emmental Grand Cru IGP (Hard) /KG</p> 	<p>MAC10163   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Gouda Truffles 2% (Hard) /KG</p> 	<p>MAC10040  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Livrot AOP (Semi Soft) PC OF 200 GR</p> 
<p>MAC10039   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Gaperon Artisan (Semi Soft) PC OF 200 GR</p> 	<p>MAC10043  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Munster AOP Organic Bern Farm (Soft) PC OF +/- 500 GR</p> 	<p>MAC10042  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Munster Gerome AOP "Gabriel Farm" (Soft) /KG</p> 

Cow Cheese

Les Freres Marchand

<p>MAC10041   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Mimolette Extra Mature (Aged 24 M) / KG</p> 	<p>MAC10047  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Pont l'Eveque AOP (Semi Soft)</p> <p>PC OF 400 GR</p> 	<p>MAC10218   Chilled</p>  <p>CHEESE</p> <p>Raclette with Truffle (Semi Soft) PC OF 1 KG</p> 
<p>MAC10045   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Olivet Au Foin (Soft) PC OF 250 GR</p> 	<p>MAC10015  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Saint Nectaire AOP (Semi Soft) PC OF 1.5 KG</p> 	<p>MAC10046   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Saint Paulin (Hard) PC OF 2.1 KG</p> 
<p>MAC10300  IGP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Saint Marcellin IGP (Soft) PC OF 80 GR</p> 	<p>MAC10243  AOP  Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Salers AOP (Hard) /KG</p> 	<p>MAC10257   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Tete De Moine AOP Doree (Hard) /KG</p> 
<p>MAC10011   Chilled</p>  <p>NATURAL CHEESE Natural</p> <p>Saint Felicien (Soft) PC OF 160 GR</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

LMF12013  AOP  Chilled



RAW WINTER CHEESE Natural

Reblochon AOP Farmhouse (Soft)

PC OF +/- 450 GR 

LMF12033  AOP  Chilled



RAW WINTER CHEESE Natural

Reblochon Farm Savoie (Soft)

PC OF +/- 500 GR 

LMF12010  AOP  Chilled



RAW WINTER CHEESE Natural

Mont D'Or AOP (Soft)

PC OF 480 GR 

LMF12004  AOP  Chilled



RAW WINTER CHEESE Natural

Camembert From Normandie (Soft)

PC OF 250 GR 

Goat Cheese

La Maison Du Fromage

LMF12002



AOP



Chilled



RAW CHEESE

Natural

Saint Maure De Touraine (Fresh)

PC OF 250 GR



LMF12072



AOP



Chilled



RAW CHEESE

Natural

Selles Sur Cher AOP (Fresh)

PC OF 150 GR



LMF12026



AOP



Chilled



RAW CHEESE

Natural

Valencay AOP (Fresh)

PC OF 220 GR



LMF12005



AOP



Chilled



RAW CHEESE

Natural

Chaource AOP (Soft)

PC OF 500 GR



LMF12008



AOP



Chilled



RAW CHEESE

Natural

Picodon AOP (Semi Soft)

PC OF 8 X 60 GR



LMF12070



AOP



Chilled



RAW CHEESE

Natural

Rocamadour AOP (Soft)

TRAY OF 12 X 35 GR



Sheep & Cow Cheese

La Maison Du Fromage

LMF12067



AOP



Chilled



RAW CHEESE

Natural

Goat Cheese with Thyme Capra al Timo

PC OF 1 KG



LMF12022



Chilled



RAW CHEESE

Natural

Roquefort AOP (Blue) 1/2 W

PC OF 1 KG



LMF12014



AOP



Chilled



RAW CHEESE

Natural

























Abundance AOP (Hard) 1/4 W

PC OF +/- 5 KG



























Cow Cheese

La Maison Du Fromage

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

Cow Cheese

La Maison Du Fromage

<p>LMF12006 AOP Chilled</p>  <p>NATURAL CHEESE Munster Small AOP (Soft) PC OF 220 GR</p> 	<p>LMF12021 AOP Chilled</p>  <p>NATURAL CHEESE Pont L'Eveque AOP (Soft) PC OF 360 GR</p> 	<p>LMF12036 Chilled</p>  <p>NATURAL CHEESE Raclette De Savoie (Semi Soft) 1/2 W PC OF 2.75 KG</p> 
<p>LMF12071 Chilled</p>  <p>NATURAL CHEESE Saint Felicien (Soft) PC OF 180 GR</p> 	<p>LMF12023 IGP Chilled</p>  <p>NATURAL CHEESE Saint Marcellin IGP (Soft) PC OF 80 GR</p> 	<p>LMF12024 AOP Chilled</p>  <p>NATURAL CHEESE Saint Nectaire (Semi Soft) OF 1.8 KG</p> 
<p>LMF12074 AOP Chilled</p>  <p>NATURAL CHEESE Saint Nectaire (Semi Soft) PC OF 1.6 KG</p> 	<p>LMF12030 AOP Chilled</p>  <p>NATURAL CHEESE Tete De Moine Gold (Hard) PC OF 800 GR</p> 	<p>LMF12025 Chilled</p>  <p>NATURAL CHEESE Tome Bauges (Hard) PC OF 1.1 KG</p> 
<p>LMF12012 IGP Chilled</p>  <p>NATURAL CHEESE Tomme Savoie IGP (Hard) PC OF 1.5 KG</p> 	<p>LMF12075 PDO Chilled</p>  <p>RAW CHEESE Beaufort Summer PDO (Hard) PC OF 1.6 KG</p> 	<p>LMF12003 AOP Chilled</p>  <p>RAW CHEESE Bleu Auvergne AOP (Blue) 1/4 W PC OF 600 GR</p> 





















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



















CLASSIC
FINE FOODS



Cheese Platter From France

Cheese Selections



<p>MAC10157</p> <p> Chilled</p> <p>CHEESE</p> <p>Selection Bronze BOX OF +/- 10 KG AED 150/kg</p> <p></p> <p>PAGE 37</p>	<p>MAC10158</p> <p> Chilled</p> <p>CHEESE</p> <p>Selection Silver BOX OF +/- 5 KG AED 189/kg</p> <p></p> <p>PAGE 38</p>	<p>MAC10159</p> <p> Chilled</p> <p>CHEESE</p> <p>Selection Gold BOX OF +/- 5 KG AED 218/kg</p> <p></p> <p>PAGE 39</p>
<p>CFF10004</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p>Classic Selection CASE OF 5 KG (Approx Weight) AED 91/kg</p> <p></p> <p>PAGE 40</p>	<p>CFF10005</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p>Breakfast Selection CASE OF 5 KG (Approx Weight) AED 61/kg</p> <p></p> <p>PAGE 41</p>	<p>CFF10005</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p>Afneur Selection CASE OF 5 KG (Approx Weight) AED 110/kg</p> <p></p> <p>PAGE 41</p>
<p>CFF10006</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p>Afneur Selection CASE OF 10 KG(Approx Weight) AED 85/kg</p> <p></p> <p>PAGE 42</p>	<p>CFF10010</p> <p> Chilled</p> <p>CHEESE PLATTER</p> <p>French Selection CASE OF 3 KG (Approx Weight) AED 98/kg</p> <p></p> <p>PAGE 47</p>	

Approx wt.
10kg

Cheese Master's Bronze Selection

Delivered based on availability TOTAL WEIGHT +/-10KG



MAC10157

AED 150/kg

1		Chevre Frais Des Vosges Fromage	MAC10104	2PCS OF 300 GR	LES FRERES MARCHAND
2		Chevre Lorrain Au Miel De Sapin - Fromage	MAC10033	2PCS OF 300 GR	LES FRERES MARCHAND
3		Pave De La Place Fromage	MAC10206	PC OF 300 GR	LES FRERES MARCHAND
4		Cœur De Neufchatel AOP	MAC10009	2PCS OF 400 GR	LES FRERES MARCHAND
5		Olivet Cendre - Fromage	MAC10200	PC OF 250 GR	LES FRERES MARCHAND
6		Fougerus - Fromage	MAC10150	PC OF 700 GR	LES FRERES MARCHAND
7		Morbier AOP (Fiouve)	MAC10024	PC OF 1000 GR	LES FRERES MARCHAND
8		Cantal Entre Deux AOP	MAC10018	PC OF 1000 GR	LES FRERES MARCHAND
9		Reblochon De Savoie AOP	MAC10013	PC OF 550 GR	LES FRERES MARCHAND
10		Tomme De St Ours Fromage	MAC10091	PC OF 1700 GR	LES FRERES MARCHAND
11		Le P'tit Gros Lorrain Des Freres Marchand Fromage	MAC10488	2PCS OF 800 GR	LES FRERES MARCHAND
12		Fourme De Montbrison AOP	MAC13006	PC OF 500 GR	LES FRERES MARCHAND
13		Munster Gerome AOP De La Ferme De Gabriel	MAC10042	PC OF 500 GR	LES FRERES MARCHAND
14		Bleu D'auvergne	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			Couronne Cendree Fromage	MAC10120	PC OF 170 GR	LES FRERES MARCHAND
2			Fleur De Chevre Fromage	MAC10146	PC OF 160 GR	LES FRERES MARCHAND
3			Chevre Lorrain Au Miel De Sapin Fromage	MAC10033	PC OF 150 GR	LES FRERES MARCHAND
4			Brie De Meaux AOP	MAC10358	PC OF 700 GR	LES FRERES MARCHAND
5			Olivet Cendre - Fromage	MAC10200	PC OF 250 GR	LES FRERES MARCHAND
6			Douceur De La Brie Collection	MAC10124	PC OF 200 GR	LES FRERES MARCHAND
7			Comte AOP Fruite (10 - 12 Months) (G)	MAC10072	PC OF 1000 GR	LES FRERES MARCHAND
8			Mont D Or AOP	MAC10357	PC OF 500 GR	LES FRERES MARCHAND
9			Tomme Noisettes Fromage	MAC13010	PC OF 500 GR	LES FRERES MARCHAND
10			Langres AOP	MAC10173	PC OF 250 GR	LES FRERES MARCHAND
11			Pont - L'evêque AOP	MAC10047	PC OF 400 GR	LES FRERES MARCHAND
12			Bleu Des Causses AOP	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		Etoile Du Berger	MAC10070	2 PCS OF 240 GR	LES FRERES MARCHAND
2		Selles-sur-Cher AOP	MAC10019	PC OF 150 GR	LES FRERES MARCHAND
3		Chevre Frais Des Vosges - Fromage	MAC10104	PC OF 150 GR	LES FRERES MARCHAND
4		Brillat - Savarin IGP	MAC10030	PC OF 500GR	LES FRERES MARCHAND
5		Brie De Meaux Truffe Les Freres Marchand	MAC10420	PC OF 300 GR	LES FRERES MARCHAND
6		Brie De Melun AOP	MAC10131	PC OF 300 GR	LES FRERES MARCHAND
7		Comte AOP Grande Garde 20 - 24 Mois (Lr)	MAC10418	PC OF 1000 GR	LES FRERES MARCHAND
8		Tomme Napoleon - Fromage	MAC10433	PC OF 500 GR	LES FRERES MARCHAND
9		Munster Gerome AOP De La Ferme De Gabriel	MAC10042	PC OF 500 GR	LES FRERES MARCHAND
10		Petit Livarot AOP	MAC10040	PC OF 200 GR	LES FRERES MARCHAND
11		Roquefort AOP Artisanal	MAC10132	PC OF 750 GR	LES FRERES MARCHAND
12		Bleu De Brebis Cire - Fromage	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		Reblochon from Savoie 1/4 Fermier	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
2		Chaource Armancon	LMF12005	PC OF 0.5 KG	LA MAISON DU FROMAGE
3		Camembert from Normandie	LMF12004	PC OF 0.25 KG	LA MAISON DU FROMAGE
4		Saint Nectaire AOP Refined Dairy On Straw	LMF12074	PC OF 1.5 KG	LA MAISON DU FROMAGE
5		Comte AOP 12 Months	LMF12009	PC OF 0.8 KG	LA MAISON DU FROMAGE
6		Sainte Maure De Touraine AOP	LMF12002	PC OF 0.25 KG	LA MAISON DU FROMAGE
7		Bleu D'auvergne AOP 1/4 Fourme	LMF12003	PC OF 0.6 KG	LA MAISON DU FROMAGE
8		Monk's Head AOP Gold	LMF12030	PC OF 0.9 KG	LA MAISON DU FROMAGE
9		Cheese Saint Felicien Soft	LMF12071	PC OF 0.18KG	LA MAISON DU FROMAGE
10		Cheese Maroilles AOP Semi Soft	LMF12068	PC OF 0.575 KG	LA MAISON DU FROMAGE
11		Cheese Coulommiers Soft	LMF12069	PC OF 0.5 KG	LA MAISON DU FROMAGE
12		Cheese Mont D'Or AOP Soft	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	Bronze Selection - 5 Cheeses 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		 Reblochon from Savoie 1/4 Farmer	LMF12033	PC OF 0.5 KG	LA MAISON DU FROMAGE
2		 Chaource Armancon	LMF12005	PC OF 0.5 KG	LA MAISON DU FROMAGE
3		 Camembert from Normandie	LMF12004	PC OF 0.25 KG	LA MAISON DU FROMAGE
4		 Comte AOP 12 Months	LMF12009	PC OF 1.5 KG	LA MAISON DU FROMAGE
5		 Sainte Maure De Touraine Aop	LMF12002	PC OF 0.8 KG	LA MAISON DU FROMAGE
6		 Bleu D'auvergne AOP 1/4 Fourme	LMF12003	PC OF 0.25 KG	LA MAISON DU FROMAGE
7		 Monk's head AOP Gold	LMF12030	PC OF 0.6 KG	LA MAISON DU FROMAGE
8		 Maroilles Sorbais AOP	LMF12068	PC OF 0.9 KG	LA MAISON DU FROMAGE
9		 Cheese Fourme D'Ambert AOP Blue	LMF12017	PC OF 1.2KG	LA MAISON DU FROMAGE

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



Approx wt.
3kg

French Cheese Selection

Delivered based on availability TOTAL WEIGHT +/-3KG

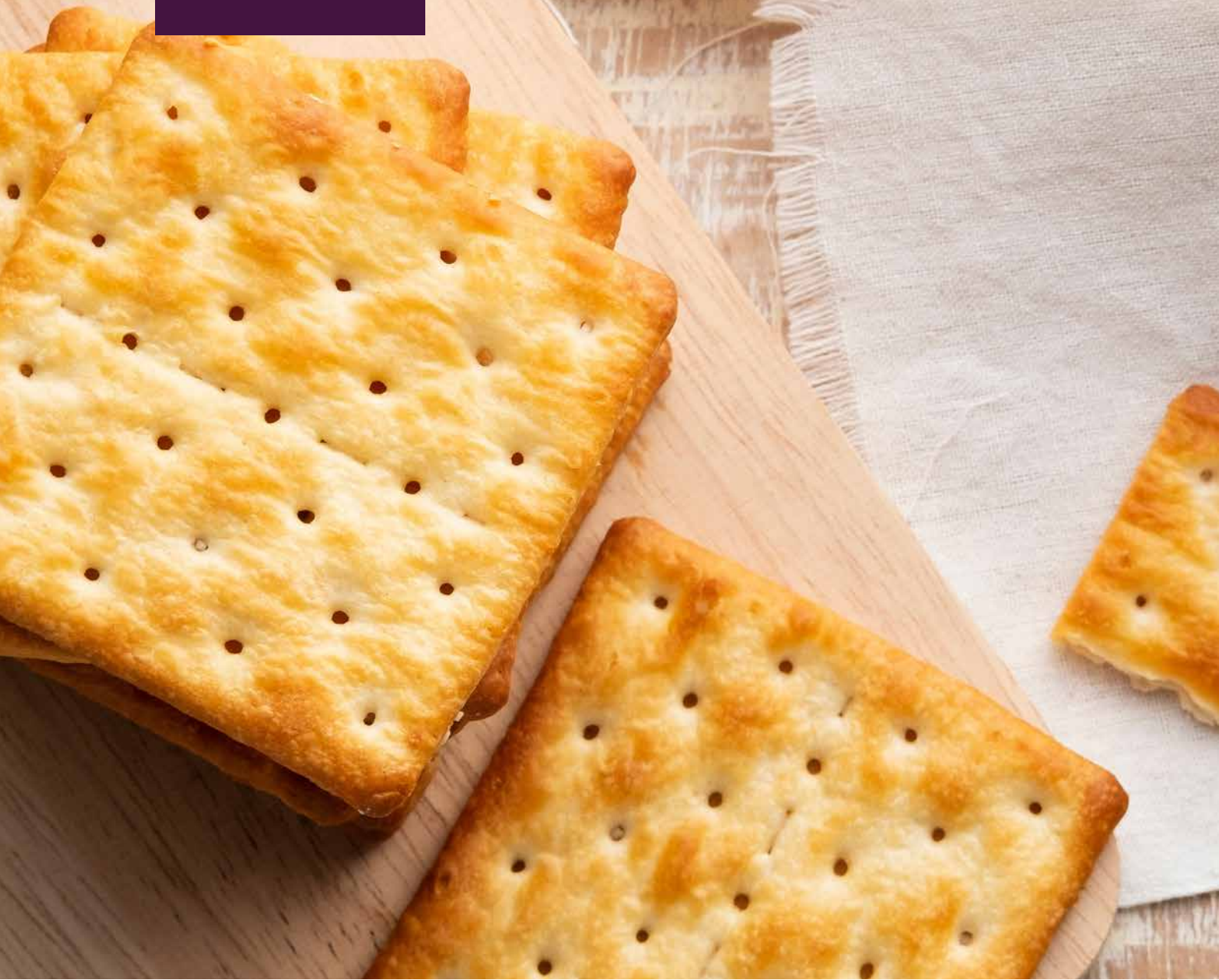
CFF10010

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 D'auvergne 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



CLASSIC
FINE FOODS



Cheese Condiments

From France



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

MIOT02153


Chilled



FRUIT PASTE

Quince
250GX3



MIOT02152


Chilled



FRUIT PASTE
Cherry
250G-260G



MIOT02151


Chilled



FRUIT PASTE
Fig with Walnuts
250G-260G



MIOT02149


Chilled



FRUIT PASTE
Raspberry
250G-260G





CLASSIC
FINE FOODS



Butter
From France



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



CREAM CHEESE Salted
Cheese Natural Fresh Cream
PACKET OF 1 KG



LEG12007



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



LEG12008



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

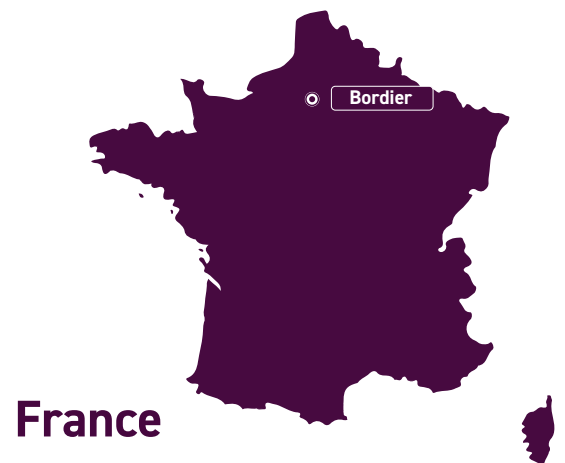
Échiré

<p>ECH12026</p> <p> Chilled</p>  <p>BUTTER</p> <p>Butter Unsalted Portion CARTON OF 100 PCS X 20 GR</p> <p></p>	<p>ECH12001</p> <p> Chilled</p>  <p>BUTTER</p> <p>Butter Unsalted Block PC OF 250 GR</p> <p></p>	<p>ECH12031</p> <p> Chilled</p>  <p>BUTTER</p> <p>Butter Unsalted Block TUB OF 5 KG</p> <p></p>
<p>ECH12025</p> <p> Chilled</p>  <p>CREAM CHEESE</p> <p>Butter Salted Portion CARTON OF 100 PCS X 20 GR</p> <p></p>	<p>ECH12002</p> <p> Chilled</p>  <p>BUTTER</p> <p>Butter Salted 80% Portion PC OF 250 GR</p> <p></p>	<p>ECH13002</p> <p> Chilled</p>  <p>BUTTER</p> <p>Butter Salted Block TUB OF 5 KG</p> <p></p>



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

Flavored Butter

Bordier

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

FLE10002



BUTTER

Butter Unsalted Block LPM

BLOCK OF 10 KG



FLE10004



UNSALTED BUTTER

Butter Unsalted Flecharde Portion

CASE OF 100 X 10 GR



FLE10005



UNSALTED BUTTER

Butter Unsalted Roll

PC OF 250 GR



FLE10001



BUTTER

Butter Tournée 82% Sheet

PC OF 1 KG



FLE10006



WHIPPING CREAM

Cream Whipping LPM 35%

PACKET OF 1 L





CLASSIC
FINE FOODS

Cream & Yoghurt From France






















Prelys

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



Yoghurt

Prélys

		<p>PRE12002 </p>  <p>YOGHURT Yoghurt Natural 0% Prélys Portion PC OF 125 GR</p> 
<p>PRE12001 </p>  <p>YOGHURT Yoghurt Natural Prélys Portion PC OF 125 GR</p> 	<p>PRE02026 </p>  <p>YOGHURT Yoghurt Apricot Prélys Portion PC OF 125 GR</p> 	<p>PRE02027 </p>  <p>YOGHURT Yoghurt Blueberry Prélys Portion PC OF 125 GR</p> 
<p>PRE02024 </p>  <p>YOGHURT Yoghurt Lemon Prélys Portion PC OF 125 GR</p> 	<p>PRE02023 </p>  <p>YOGHURT Yoghurt Vanilla Prélys Portion PC OF 125 GR</p> 	<p>PRE02025 </p>  <p>YOGHURT Yoghurt Strawberry Prélys Portion PC OF 125 GR</p> 



CLASSIC
FINE FOODS



Egg Products From France











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

<p>OV014011</p>  <p>Chilled </p> <p>Natural </p> <p>Whole Liquid Pasteurized "44 Medium Egg" BTL OF 2L</p>	<p>OV014021</p>  <p>Chilled </p> <p>Natural </p> <p>White Liquid - Long Life BOTTLE OF 1 KG</p>	<p>OV014024</p>  <p>Chilled  </p> <p>Natural </p> <p>CHEESE Omelette Plain Half Moon (Frozen) CASE OF 75 X 80 GR</p> <p></p>
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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



CHEESE
Yolk Vegan Plant Based
BOTTLE OF 1 L



YUM02004
Vegan



CHEESE
Whole Vegan Plant Based
BOTTLE OF 1 L



YUM02005
Vegan



CHEESE
White Vegan Plant Based
BOTTLE OF 1 L





CLASSIC
FINE FOODS



Dry & Condiments

From France



A L'Olivier

A L'Olivier company was built in the year 1822 by Monsieur Popelin, a Pharmacist who set a shop devoted to olive oil and it has an amazing history of how it started.

It was already predicted by Monsieur Popelin in the year 1822 and soon the oil was famous and accepted for those who adored the Mediterranean way of life. The company was also rewarded with two silver medals at the Worlds Fairs of 1867 and 1869.



Olive Oil

OLIVE02051



A L'OLIVIER
Extra Virgin Olive Oil From
The Moulin De Grasse 250 ML



OLIVE02050



A L'OLIVIER
Extra Virgin Olive Oil From UE
Stone Jar Green Fruity 500 ML



OLIVE02025



A L'OLIVIER
French Extra Virgin Olive Oil
Vallee (Baux De Provence)
250 ML



Infused Olive Oil

OLIVE02040



A L'OLIVIER
Plant Aromatic Olive Oil
Fennel & Pink Pepper 150 ML

OLIVE02039



A L'OLIVIER
Plant Aromatic Olive Oil
Origan 150 ML

OLIVE02038



A L'OLIVIER
Plant Aromatic Olive Oil
Lavender 150 ML

OLIVE02042



A L'OLIVIER
Plant Aromatic Olive Oil Wild
Garlic 150 ML

OLIVE02041



A L'OLIVIER
Plant Aromatic Olive Oil
Lemon Thyme 150 ML

OLIVE02046



A L'OLIVIER
Nuts & Seeds Oil Virgin
Hazelnut 150 ML

OLIVE02037



A L'OLIVIER
Mushroom Aromatic Olive Oil
White Truffle 150 ML

OLIVE02036



A L'OLIVIER
Mushroom Aromatic Olive Oil
Porcini Black Truffle 250 ML

OLIVE02035



A L'OLIVIER
Aromatic Olive Oil Black
Truffle 250 ML

OLIVE02015



A L'OLIVIER
Evoo Red Tins "Espelette
Pepper" Tin 250ML

OLIVE02033



A L'OLIVIER
Aromatic Olive Oil Espelette
Pepper 250 ML

OLIVE02034



A L'OLIVIER
Aromatic Olive Oil Tomato
Bell Pepper 250 ML

<p>OLIVE02032 </p>  <p>A L'OLIVIER Fruit Aromatic Olive Oil Nice Lemon 250 ML</p>	<p>OLIVE02045 </p>  <p>A L'OLIVIER Nuts & Seeds Oil Virgin Organic Toasted Sesame 250 ML</p>	<p>OLIVE02044 </p>  <p>A L'OLIVIER Walnut Virgin Oil 250 ML</p>
<p>OLIVE02029 </p>  <p>A L'OLIVIER Aromatic Olive Oil Garlic & Thyme 250 ML</p>	<p>OLIVE02031 </p>  <p>A L'OLIVIER Aromatic Olive Oil Rosemary 250 ML</p>	<p>OLIVE02030 </p>  <p>A L'OLIVIER Aromatic Olive Oil Provencal Herbs 250 ML</p>
<p>OLIVE02011 </p>  <p>A L'OLIVIER Aromatic Olive Oil Basil 250ML</p>	<p>OLIVE02028 </p>  <p>A L'OLIVIER Aromatic Olive Oil Basil 250 ML</p>	<p>OLIVE02027 </p>  <p>A L'OLIVIER Black Fruity Virgin Olive Oil AOP Provence 250 ML</p>
<p>OLIVE02024 </p>  <p>A L'OLIVIER Oliflor Olive Basilic 500G</p>	<p>OLIVE03002 </p>  <p>A L'OLIVIER Matured Black Olive Oil Provence PDO 5L</p>	



Fruit Pulp Vinegar

OLIVE02005



A L'OLIVIER
"Mango" 200ML

OLIVE02003



A L'OLIVIER
"Fig" 200ML

OLIVE02007



A L'OLIVIER
"Lemon And Grapefruit"
200ML

OLIVE02001



A L'OLIVIER
"Raspberry" 200ML

OLIVE02006



A L'OLIVIER
"Red Pepper With Espelette
Pepper" 200ML

OLIVE02002



A L'OLIVIER
"Passion Fruit" 200ML












Château d'Estoublon

Château d'Estoublon is situated in the heart of Provence which is a bent southern slope of Alpilles, the kingdom d' Estoublon carries out some roman heritage in which the entire region is liberal. It has been maintaining its passion since the year 1489 for the production of olive oils and extraordinary wines. It covers approximately 200 hectares of land where olive trees and vines are grown on. They have ensured that those lands are categorized as protected designation of origins.



Olive Oil

<p>EST02034</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Apothecary Picholine Bottle 200 ML</p>	 <p>EST13011</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Apothecary AOP 200 ML</p>	
<p>EST03001</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Apothecary Berugette 200 ML</p>	<p>EST13014</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Apothecary Picholine 200 ML</p>	<p>EST02008</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Mono Varietal Grossane</p>
<p>EST02009</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Mono Varietal Le Flacon 750 ML</p>	<p>EST13013</p>  <p>CHATEAU D'ESTOUBLON Oil Olive EVOO Truffle Couture Spray Bottle 100 ML</p>	<p>EST02005</p>  <p>CHATEAU D'ESTOUBLON Olive Picholine Jar Net:350G Drained:200G</p>



CAVIAROLI®

Caviaroli

CAVIAROLI is a young family business that has united the technological capabilities of its entrepreneurs in order to produce products of high gastronomic value. The commitment made by this team is based on a commitment to innovation and quality that has materialized in its first family of products: the oil caviar that bears the name of its own brand.



Pearls

FAY02680



CAVIAROLI
Olive Oil Pearl Extra Virgin
200G

FAY08102



CAVIAROLI
Olive Oil Pearl Basil Caviaroli
50ML/Pc

FAY10864



CAVIAROLI
Olive Oil Pearl Rosemary
Caviaroli 50ML/Pc

FAY03057



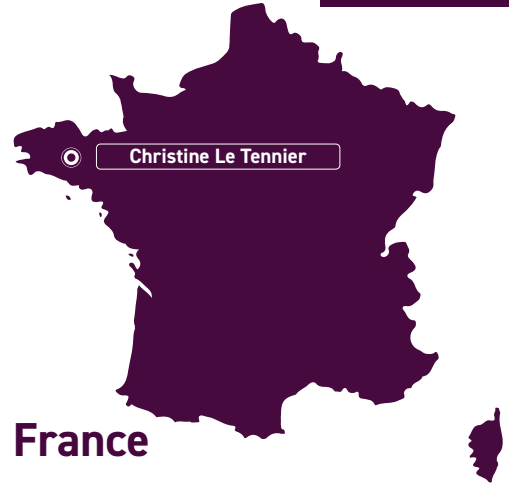
CAVIAROLI
Chilli Pepper Olive Oil Pearl
50ml








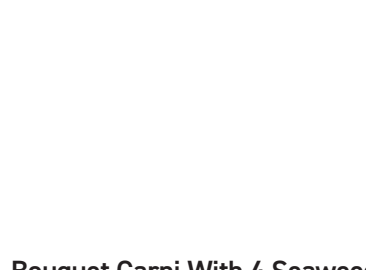












Christine Le Tennier.

Christine Le Tennier

Christine Le Tennier has been crafting gastronomic products using fresh Breton seaweed since 1986. With the help of her team, she puts an innovative twist on French culinary traditions to create original, mouth-watering recipes.



Algues | Pearls | Spheres

<p>ALG007 </p>  <p>Dulce Seaweed 10 Pun/case</p>	<p>ALG016 </p>  <p>Seaweed (Lettuce, Dulce, Nori) 1kg/case</p>	<p>ALG02070 </p>  <p>Bouquet Garni With 4 Seaweeds 110g/120g/Pc</p>
<p>ALG02027 </p>  <p>CHRISTINE LE TENNIER Passion Fruit 200G</p>	<p>ALG02026 </p>  <p>CHRISTINE LE TENNIER Yuzu 200G</p>	<p>ALG02035 </p>  <p>CHRISTINE LE TENNIER Mango 200G</p>
<p>ALG02038 </p>  <p>CHRISTINE LE TENNIER Grapefruit 200G</p>	<p>ALG02025 </p>  <p>CHRISTINE LE TENNIER Balsamic Vinegar 200G</p>	<p>ALG02031 </p>  <p>CHRISTINE LE TENNIER Raspberry 200G</p>



L'ÉPICURIEN

— artisan du goût —

L'Épicurien

It all began almost 40 years ago in the backroom of a delicatessen in Saint-Mandé, just outside Paris, which Bernard Le Gulvout, uncle of current managers Benoit and Xavier Gandon, bought in the early 1980s.

Today, the family adventure and spirit live on... in the heart of Occitanie. Traditional cauldron cooking, constantly renewed creations, taste combinations, preservation of textures, carefully selected ingredients. Our leitmotiv: quality! We source the best fruit and vegetables. We give preference to French producers and to those who produce the best ingredients on their territory.



France

Mini Gift Set

EPI02000



L'ÉPICURIEN

**Mini Gift Set
(Apricot, Fig, Strawberry And
Wild Strawberry)**

Set Of 150g

EPI02001



L'ÉPICURIEN

"Utterly Truffle" Gift Set
Set Of 300g

EPI02002



L'ÉPICURIEN

"Goat Cheese Lovers" Gift Set
Set Of 300g

Sweet Jams & Jelly

EPI02012



L'ÉPICURIEN
Rose Petals
Jar Of 125g

EPI02013



L'ÉPICURIEN
Spring Flavours (Strawberry With Mint)
Jar Of 125g

EPI02011



L'ÉPICURIEN
Strawberry And Wild Strawberry
Jar Of 125g

EPI02010



L'ÉPICURIEN
Clementine And Gingerbread Flavours
Jar Of 125g

EPI02016



L'ÉPICURIEN
Black Cherry
Jar Of 125g

EPI02017



L'ÉPICURIEN
Black Fig (Provence)
Jar Of 125g

EPI02023



L'ÉPICURIEN
Blueberry
Jar Of 125g

EPI02019



L'ÉPICURIEN
Arabian Nights Seasoning (Dates, Fig, Spices)
Jar Of 130g

EPI02022



L'ÉPICURIEN
Lavender Flowers
Jar Of 125g

EPI02024



L'ÉPICURIEN
Apple, Pear And Butterscotch With Flower Of Salt
Jar Of 125g

EPI02014



L'ÉPICURIEN
Chestnut Cream With Chestnut Pieces
Jar Of 125g

EPI02015



L'ÉPICURIEN
Milk Chocolate And Hazelnut
Jar Of 110g

Savory Jams

EPI02003



L'ÉPICURIEN

Espelette Chili Jelly

Jar Of 125g

EPI02004



L'ÉPICURIEN

Red Pepper Confit With Raspberry And Cayenne Pepper

Jar Of 125g

EPI02005



L'ÉPICURIEN

Beetroot And Goat Cheese Spread

Jar Of 100g

EPI02006



L'ÉPICURIEN

Yellow Pepper Spread With Espelette Chili

Jar Of 100g

EPI02007



L'ÉPICURIEN

Aubergine And Red Pepper Bruschetta

Jar Of 100g

EPI02008



L'ÉPICURIEN

Artichoke Cream With Perigord Truffle 1,1%

Jar Of 100g

EPI02009



L'ÉPICURIEN

Yellow And Green Courgette Spread With Wild Garlic

Jar Of 100g

EPI02018



L'ÉPICURIEN

Rocket Pesto With Crushed Almonds

Jar Of 100g

EPI02020



L'ÉPICURIEN

Sundried Tomato And Basil Tapenade

Jar Of 100g

EPI02021



L'ÉPICURIEN

Green Olive And Almond Tapenade

Jar Of 100g

L'ÉPICURIEN
 artisan du goût











Percheron

The Percheron range has been developed with respect for French gastronomic traditions. This prestigious range will captivate even the most demanding gourmets thanks to its exceptional flavors that are essential for sophisticated cuisine. The main features of the Percheron Vinegar series are the flavoring and the selection of raw materials. Aromatic botanicals, spices, fruits or flavor mixtures are the result of months of hard work.

Percheron's range of products have been developed respecting the traditions of French gastronomy. The prestigious range will seduce the most demanding gourmets thanks to exceptional flavours, indispensable for a refined cuisine. The great speciality of the Percheron vinegar range is the flavouring and the selection of raw materials. Using aromatic plants, spices, fruit or flavours, the blends are the result of many long months of hard work. Thanks to its privileged relationship with the chefs, Percheron has become a reference for its expertise and the quality of its vinegars and mustards.



Oil & Vinegar

		<p>PECH02011 </p>  <p>PERCHERON Grapeseed Oil 500ML</p>
<p>PECH02012 </p>  <p>PERCHERON Apple Cider Vinegar 500ML</p>	<p>PECH02014 </p>  <p>PERCHERON Raspberry Vinegar 500ML</p>	<p>PECH02013 </p>  <p>PERCHERON Red Vinegar 500ML</p>

Condiments



PECH02031



PERCHERON
Whole Grain Mustard 25G

PECH02034



PERCHERON
Mayonnaise With Sunflower 23G

PECH02030



PERCHERON
Dijon Mustard 25G

PECH02032



PERCHERON
Ketchup 25G

PECH02006



PERCHERON
Whole Grain Mustard 200G

PECH02025



PERCHERON
Red Grape Mustard 200G

PECH02008



PERCHERON
Cornichons/Gherkin 720g

PECH02020



PERCHERON
**Shallot & Chervil Mustard
200G**

PECH02017



PERCHERON
Garlic Parsley Mustard 200G

PECH02018



PERCHERON
Basil Mustard 200G

PECH02028



PERCHERON
**Green Peppercorn Mustard
200G**

PECH02022



PERCHERON
Walnut Mustard 200G

PECH02026



PERCHERON
Tarragon Mustard 200G

PECH02021



PERCHERON
Honey Mustard 200G

PECH02003



PERCHERON
Dijon Mustard 200G

PECH02027



PERCHERON
**Provence Herbs Mustard
200G**

PECH02002



PERCHERON
Dijon Mustard 5Kg

PECH02004



PERCHERON
Whole Grain Mustard 5Kg



CLASSIC
FINE FOODS



Dried Mushrooms From France



Sabarot

Sabarot - a brand that we are thrilled to offer as one of our premier suppliers. With over 200 years of experience in the art of crafting exceptional French gourmet products, Sabarot is a name that is synonymous with excellence in the culinary world. Their range of high-quality products includes a wide variety of lentils, beans, mushrooms, truffles, and more, all of which are carefully sourced, harvested, and crafted using traditional techniques.



Mushrooms

SAB11072














SABAROT
Mushrooms Grinder: Dried
Cepes Porcini 19Gr

SAB11065



SABAROT
Mushrooms Grinder: Dried
Forest Mix Mushroom 19Gr

Mushrooms













	<p>SAB09005</p>  <p>SABAROT Frozen Chanterelles/Girolles (1-3) 1Kg</p>	<p>SAB09015</p>  <p>SABAROT Frozen Mix Forest Mushrooms No.6 (1Kg)</p>
<p>SAB09001</p>  <p>SABAROT Frozen Morels (2-6) 1Kg</p>	<p>SAB09003</p>  <p>SABAROT Frozen Pieces Of Cepas/ Porcini (2-4) 1Kg</p>	<p>SAB09011</p>  <p>SABAROT Frozen Whole Cepas/Porcini No. 1 (4/6) 1Kg</p>
<p>SAB11002</p>  <p>SABAROT Cepas (Porcini) Powder 100G</p>	<p>SAB11017</p>  <p>SABAROT Dried Bolets/Cepas (80%/20%) 500G</p>	<p>SAB03001</p>  <p>SABAROT Dried Extra Porcinis (Cepas) 500G</p>
<p>SAB11042</p>  <p>SABAROT Dried Mixed Mushrooms 500G</p>	<p>SAB09007</p>  <p>SABAROT Dried Morels Extra 500G</p>	<p>SAB09025</p>  <p>SABAROT Dried Trompettes/Black 500G</p>



Grains & Lentils

From France

Grains & Pulses

<p>SAB11079</p>  <p>SABAROT Fregola Sarda 400G</p>	<p>SAB11078</p>  <p>SABAROT Spelt From Velay 10 Min Cooking 400G</p>	<p>SAB11083</p>  <p>SABAROT Red Rice Of Emperors 400G</p>
<p>SAB11082</p>  <p>SABAROT Forbidden Black Rice 400G</p>	<p>SAB11086</p>  <p>SABAROT Rice & Quinoa Mix 400G</p>	<p>SAB11081</p>  <p>SABAROT Oat Flake 500G</p>
<p>SAB11001</p>  <p>SABAROT Green Lentils (Du Puy) 500G</p>	<p>SAB11056</p>  <p>SABAROT Bulgur 500G</p>	<p>SAB09024</p>  <p>SABAROT Organic Couscous Buckwheat 850G</p>
<p>SAB11070</p>  <p>SABAROT Organic Spelt Wheat Couscous 850G</p>	<p>SAB09022</p>  <p>SABAROT Freekeh 850G</p>	<p>SAB11068</p>  <p>SABAROT Mix Cereals & Lentils 900Gr (Bulgur/Green/Red Lentil/Wheat)</p>

<p>SAB11062 </p>  <p>SABAROT Quinoa Trio (Mix) 400G</p>	<p>SAB11059 </p>  <p>SABAROT Red Quinoa 500G</p>	<p>SAB11080 </p>  <p>SABAROT White Quinoa 500G</p>
<p>SAB11060</p>  <p>SABAROT Black Quinoa 500G</p>	<p>SAB11004 </p>  <p>SABAROT Red Quinoa 1Kg</p>	<p>SAB11055 </p>  <p>SABAROT White Quinoa 1Kg</p>
<p>SAB11005 </p>  <p>SABAROT Black Quinoa 1Kg</p>	<p>SAB11006 </p>  <p>SABAROT Quinoa Trio 1Kg</p>	<p>SAB11003 </p>  <p>SABAROT White Quinoa (Blanc) 2.5Kg</p>
<p>SAB09019 </p>  <p>SABAROT Spelt Wheat 1Kg</p>	<p>SAB09032 </p>  <p>SABAROT Grilled Buckwheat Kasha 1Kg</p>	<p>SAB11028 </p>  <p>SABAROT Du Puy Green Lentils 5Kg</p>



Grains & Pulses

SAB11084



SABAROT
Polenta To Slice 500G

SAB11018



SABAROT
Red Sweetly Pepper Drops
793G

SAB11019



SABAROT
Yellow Sweetly Pepper Drops
793G

SAB09034



SABAROT
Couscous Pearls 800G

Nails & Escargot

SAB08006



SABAROT
Helix Lucorum-Snails/
Escargots 1/4 2Dozens 200G

SAB08005



SABAROT
Dry Escargot Empty Shells
(Extra Large) 500G

SAB08004



SABAROT
Burgundy Snails/ Escargots
Bourgogne (Helix Pomatia
Line) 4/4 XI 800G-6Dz



MAISON **G**AILLARD
LA TRUFFE DEPUIS 1906

Maison Gaillard

Founded in 1906 by the Gaillard family, the Maison Gaillard is located in Caussade, in the heart of the truffle lands. Specialized only in truffles and driven by the know-how of its creators, the company has quickly established itself as a reference in the world of truffles. For more than a hundred years, this company, which has remained deliberately small, has been offering its expertise in the black diamond by proposing truffles of various qualities and in different forms: fresh, frozen and canned truffles.



Truffle Paste

GAI09030



GAILLARD
Gaillard Truffle Paste 500G

GAI02002



GAILLARD
Gaillard - Winter Truffle Juice 170G



CLASSIC
FINE FOODS



Snacks

From France



Brets

Their story begins in 1991, when Alain Glon created a potato partnership with Breton farmers. From the selection of varieties, planting, assistance with cultivation techniques, then finally harvesting the agricultural basin of Pontivy quickly became a specialist in this production. They've become the second national brand in France with more than 13% market share and also the number 2 in flavored crisps.

Chips



ALT03002



BRETS
Chips With Goat Cheese And
Espelette Chili Pepper Flavor
125g

ALT03005



BRETS
Chips With Onion Confit &
Balsamic Vinegar Flavor
125g

ALT03003



BRETS
Chips With French Jura
Cheese Flavor 125g

ALT03006



BRETS
Ridge-Cut Chips La
Craquante 125g

ALT03007



BRETS
Buckwheat Chips With
Guérande Sea Salt Flavor
120g

ALT03001



BRETS
Chips With Camembert
Flavor 125g

ALT03008



BRETS
Cream Cheese And Herbs
Potato Crisps 125g



CLASSIC
FINE FOODS



Honey & Jams From France











Maison 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.



Jam | Spreads

<p>MIOT02111/ MIOT02267</p>  <p>MIOT Apricot Jam 30G</p>	<p>MIOT02132</p>  <p>MIOT Blueberry 30G</p>	<p>MIOT02026</p>  <p>MIOT Orange Jam 30G</p>
<p>MIOT02131</p>  <p>MIOT Raspberry Jam 30G</p>	<p>MIOT02034</p>  <p>MIOT Strawberry Jam 30G</p>	<p>MIOT02262</p>  <p>MIOT Strawberry Jam With No Added Sugar 28G</p>
<p>MIOT02221</p>  <p>MIOT Peanut Butter 30G</p>	<p>MIOT02101</p>  <p>MIOT Choco Spread(Hazelnut) Pate A Tartiner 220G</p>	<p>MIOT02169</p>  <p>MIOT Choco Spread(Hazelnut) Pate A Tartiner 850G</p>

Honey

	<p>MIOT02027 </p>  <p>MIOT Acacia Honey 30G</p>	<p>MIOT02048 </p>  <p>MIOT Honey Acacia 250G</p>
<p>MIOT02040 </p>  <p>MIOT Honey Lavander 250G</p>	<p>MIOT13031 </p>  <p>MIOT Honey Orange Blossom 250G</p>	<p>MIOT02050 </p>  <p>MIOT Honey Organic Flower 250G</p>
<p>MIOT02041 </p>  <p>MIOT Honey Rosemary 250G</p>	<p>MIOT02170 </p>  <p>MIOT Honey Acacia 950G</p>	<p>MIOT02276 </p>  <p>MIOT Honey Lavender 950G</p>
<p>MIOT02172 </p>  <p>MIOT Honey Fleur/Miel D'Oranger (Orange Blossom Honey) 950G</p>	<p>MIOT02279 </p>  <p>MIOT Honey Forest 950G</p>	<p>MIOT02173 </p>  <p>MIOT Honey Organic Flower 950G</p>



Jelly | Chutney

MIOT02203



MIOT
**Rose Jelly With Gold Flakes
100G**

MIOT02094



MIOT
Rose Jelly 110G

MIOT02007



MIOT
Chutney Pepper 110G

MIOT02008



MIOT
Chutney Fig 220G

MIOT02005

























MIOT
Chutney Mango 100G

MIOT02006



MIOT
Chutney Fig 110G

Jam

	<p>MIOT02021 </p>  <p>MIOT Kiwi & Lime Jam 220G</p>	<p>MIOT02022 </p>  <p>MIOT Orange Jam 220G</p>
<p>MIOT02033 </p>  <p>MIOT Peach Jam 220G</p>	<p>MIOT02042 </p>  <p>MIOT Peach & Apricot Jam 220G</p>	<p>MIOT02043 </p>  <p>MIOT Peach/Apricot/Raspberry (King'S Favorite/Du Roy) 220G</p>
<p>MIOT02032 </p>  <p>MIOT Raspberry 220G</p>	<p>MIOT02020 </p>  <p>MIOT Three Red Fruits Jam (Strawberry/Raspberry/ Cherry) 220G</p>	<p>MIOT02047 </p>  <p>MIOT Morello Cherry Jam 220G</p>
<p>MIOT02025 </p>  <p>MIOT Rhubarb Jam 220G</p>	<p>MIOT02018 </p>  <p>MIOT Fig Jam 220G</p>	<p>MIOT02019 </p>  <p>MIOT Strawberry Jam 220G</p>

<p>MIOT03014</p>  <p>MIOT Guava Coconut 850G</p>	<p>MIOT</p>  <p>MIOT Watermelon 850G</p>	<p>MIOT03013</p>  <p>MIOT Strawberry & Bourbon Vanilla 850G</p>
<p>MIOT03010</p>  <p>MIOT Pear Caramel 850G</p>	<p>MIOT03007</p>  <p>MIOT Pineapple, Passion Fruits & Coconut 850G</p>	<p>MIOT03013</p>  <p>MIOT Apricot, Yuzu, Saffron 850G</p>
<p>MIOT02283</p>  <p>MIOT Rose Jelly Jam 750G</p>	<p>MIOT02130</p>  <p>MIOT Peach Jam 850G</p>	<p>MIOT02053</p>  <p>MIOT Mango Papaya Jam 850G</p>
<p>MIOT02081</p>  <p>MIOT Rose Jelly With Gold Flakes 750G</p>	<p>MIOT02082</p>  <p>MIOT Chutney Fig 830G</p>	<p>MIOT02299</p>  <p>MIOT Chutney Mango 830G</p>

Jam

MIOT02166



MIOT
Organic Figs Jam 850G

MIOT02052



MIOT
Black Cherry Jam 850Gr

MIOT02057



MIOT
Peach Apricot Raspberry Jam 850Gr

MIOT02055



MIOT
Apricot Jam 850G

MIOT02056



MIOT
Strawberry Jam 850G

MIOT02076



MIOT
Rhubarb Jam 850G

MIOT02074



MIOT
Blackberry Jam 850Gr

MIOT02075



MIOT
Fig Jam 850Gr

MIOT02275



MIOT
Wild Blueberry Violet Jam 850Gr

MIOT02268



MIOT
**Apricot/Mango/Peach/
Passion Fruit Jam 850Gr**

MIOT02274



MIOT
**Lemon Marmalade Jam
850Gr**

MIOT02281



MIOT
Peach And Rose Jam 850Gr

MIOT02118



MIOT
Apricot Jam 5Kg

MIOT02095



MIOT
Raspberry Preserve 5Kg

MIOT02119



MIOT
Black Berry Jam 5Kg

MIOT03001



MIOT
Three Red Fruits 5Kg

MIOT03002



MIOT
Blue Berry Jam 5Kg

MIOT03000



MIOT
Black Cherry Jam 5Kg

Fruit Paste

MIOT02152



MIOT
**Fruit Paste Blackcherry With
Chocolate And Espelette
Pepper Approx. 250G- 260G**

MIOT02153



MIOT
Fruit Paste Quince 260G

MIOT02149



MIOT
**Fruit Paste Raspberry
Approx. 250G- 260G**

MIOT02151



MIOT
**Fruit Paste Fig With Walnuts
Approx. 250G- 260G**

MIOT02152



MIOT
**Fruit Paste Cherry Approx.
250G- 260G**



Napoleon

La Ruche Roannaise Besacier, a family-owned beekeeping company founded in 1905, is dedicated to producing exceptional honey and bee products. Their expertise extends beyond honey production, as they are also the only French manufacturer of beekeeping equipment. With partnerships established with beekeepers from around the world.

La Ruche Roannaise Besacier offers a diverse range of high-quality honey and bee products. Their unwavering commitment to quality is evident through their rigorous quality control process, which includes taste testing and laboratory analysis to meet regulatory requirements. La Ruche Roannaise Besacier is devoted to providing their loyal customers with unparalleled quality products.



France

Creamy Honey | Bee Pollen

NAP02004



NAPOLEON
Creamy Honey 275G

NAP02012



NAPOLEON
Natural Bee Pollen 125G

Honey Candy

NAP02019



NAPOLEON
**Pine Flavor Honey Lozenges
150G**

NAP02021



NAPOLEON
**Propolis And Honey Lozenges
150G**

NAP02014



NAPOLEON
**Verbena Flavor Honey
Lozenges 150G**

NAP02017



NAPOLEON
**Caramel Flavor Honey
Lozenges 150G**

NAP02013



NAPOLEON
**Original Honey Candy Taste
Lozenges 150G**

NAP02016



NAPOLEON
**Eucalyptus Flavor Honey
Lozenges 150G**

NAP02015



NAPOLEON
**Lemon Flavor Honey
Lozenges 150G**

NAP02018



NAPOLEON
**Blueberry Flavor Honey
Lozenges 150G**

NAP02020



NAPOLEON
**Violet Flavor Honey Lozenges
150G**

Honey

NAP02009



NAPOLEON
Chestnut Honey 275G

NAP02005



NAPOLEON
Lavender Honey 275G

NAP02002



NAPOLEON
Multiflower Honey 275G

NAP02007



NAPOLEON
Forest Honey 275G

NAP02003



NAPOLEON
Mountain Honey 275G

NAP02006



NAPOLEON
Provence Honey 275G

NAP02001



NAPOLEON
Acacia Honey 275G

NAP02011



NAPOLEON
**Linden Or Lime Tree Honey
275G**

NAP02010



NAPOLEON
Honeydew Honey 275G



Maison Boteh

Our Boteh find the origin of their name in the history of ancient Persia. Boteh comes from the term "Boteh Gegheh", the term boteh alone meaning "flower bouquet". The Boteh Gegheh evokes in its shape the foliage of a cypress, an emblematic conifer of the Persian Emperors.



Jam

	<p>MBS03004</p>  <p>MAISON BOTEH Fig Apple Cinnamon Jam / Fruit Spread 42G</p>	<p>MBS03003</p>  <p>MAISON BOTEH Orange Pistachio Saffron Jam / Fruit Spread 42G</p>
<p>MBS03005</p>  <p>MAISON BOTEH Raspberry Lychee Rose Jam Fruit Spread 42G</p>	<p>MBS03000</p>  <p>MAISON BOTEH L'Or Noir Black Gold Jam 120G</p>	<p>MBS02001</p>  <p>MAISON BOTEH Orange Pistachio Saffron Jam 230G</p>
<p>MBS02003</p>  <p>MAISON BOTEH Fig, Apple Cinnamon Jam 230G</p>	<p>MBS02004</p>  <p>MAISON BOTEH Raspberry Rose Lychee Jam 230G</p>	<p>MBS03002</p>  <p>MAISON BOTEH Raspberry Pistachio Geranium Jam 230G</p>



Texturizing Agents From France

LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



Louis Francois

Born in 1882, Louis FRANÇOIS was a self-taught man who was fascinated by the work of Louis Pasteur and other scientists of the time. He set up his laboratory in Paris and founded his own company in 1908.

Louis FRANÇOIS manufactures and markets worldwide a wide range of products for the bakery, patisserie, chocolate, ice cream and gastronomy industries. The longevity of a passion and know-how requires attention and consideration. For three generations, LOUIS FRANÇOIS has been committed to respecting this tradition with rigor, creativity and humility.

France

Texturizing Agents | Gelling Agents | Thickeners | Binding Agents

FAY02390



LOUIS FRANÇOIS
Gelatin Fish Powder/Gelatine De Poisson 1kg

FAY02616



LOUIS FRANÇOIS
Pectine Yellow 1kg

FAY09269



LOUIS FRANÇOIS
Pectine Nh Nappage 1kg

FAY02734



LOUIS FRANÇOIS
Pectine X58 1kg

FAY02824



LOUIS FRANÇOIS
Pectine 325 Nh 95 1kg

LOU02014



LOUIS FRANÇOIS
Xanthan Gum 1kg

Dairy Powder | Sugar Sweetener | Egg Product

FAY03049



LOUIS FRANCOIS
Skimmed Milk Powder 1kg

FAY02140



LOUIS FRANCOIS
Monohydrated Dextrose 1kg

FAY02646



LOUIS FRANCOIS
Super Neutrose Sorbet/
Gallia 1kg

FAY09928



LOUIS FRANCOIS
Glucose Syrup Powder 1kg

FAY10815



LOUIS FRANCOIS
Isomalt E953 1kg

FAY02740



LOUIS FRANCOIS
Egg Whites Gallia Powder
1kg

Acids And Salts | Baking Powder

FAY02060



LOUIS FRANCOIS
Ascorbic Acid
Powder E300
1kg

FAY02753



LOUIS FRANCOIS
Citric Acid Monohydrated
E330
1kg

FAY09949



LOUIS FRANCOIS
Calcium Chloride E509 1kg

FAY14016



LOUIS FRANCOIS
Cream Of Tartar
Powder E336
1kg

FAY09949



LOUIS FRANCOIS
Calcium Chloride E509 1kg

LOU02002



LOUIS FRANCOIS
Baking Powder 1kg

TEXTURAS
Albert y Ferran Adrià

Texturas

Since its creation in 1997, elBullitaller's aim has been to expand the range of textures that can be used in the kitchen. As a result of this research, techniques such as foams, clouds, etc. have been created, representing an evolution in his style.

The Texturas range is essential if you want to incorporate some of our most famous techniques into your kitchen, such as hot jellies, air, gelatine caviar or spherical ravioli.



Sugar Sweeteners

<p>TEX02014</p>  <p>TEXTURAS Sucro 600g</p>	<p>TEX02020</p>  <p>TEXTURAS Gluco 600g</p>	<p>TEX02021</p>  <p>TEXTURAS Texturas</p>
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Dairy Powder | Freeze-Dried Fruits

<p>TEX02031</p>  <p>TEXTURAS Yopol 400g</p>	<p>TEX02032</p>  <p>TEXTURAS Lyo Framboise/Raspberry Whole 100g</p>
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<p>TEX02008 </p>  <p>TEXTURAS Lecite 300g</p>	<p>TEX02013 </p>  <p>TEXTURAS Metil 300g</p>	<p>TEX02036 </p>  <p>TEXTURAS Crutomat 400g</p>
<p>TEX02006 </p>  <p>TEXTURAS Gellan 400g</p>	<p>TEX02007 </p>  <p>TEXTURAS Kappa 400g</p>	<p>TEX02002 </p>  <p>TEXTURAS Agar 500g</p>
<p>TEX02012 </p>  <p>TEXTURAS Xantana 600g</p>	<p>TEX02023 </p>  <p>TEXTURAS Malto 1kg</p>	<p>TEX02033 </p>  <p>TEXTURAS Trisol 4kg</p>

Spherification

<p>TEX02003 </p>  <p>LOUIS FRANCOIS Texturas Calcic 600g</p>	<p>TEX02004 </p>  <p>LOUIS FRANCOIS Texturas Algin 500g</p>	<p>TEX02005 </p>  <p>LOUIS FRANCOIS Texturas Citras 600g</p>
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CLASSIC

FINE FOODS



Spices

From France



Sur Les Quais

Sur Les Quais is a delicate and gourmet grocery brand created by cooking enthusiasts and taste aesthetes. It all began in 1999 in Paris, the capital of gastronomy and crossroads of culinary worlds.

The shop Sur Les Quais was a pioneer in delicatessen by bringing together rare and precious products, not found in France. Since its inception, there has been a selection of olive oils and a selection of spices, peppers, peppers, salts and condiments and fresh products from the world's gastronomy.

Sur Les Quais thus offers a very sharp selection of olive oil, spices, peppers, peppers, salts, condiments and other exceptional products.

Sur Les Quais perpetuates this quest for good and beautiful and offers your kitchen artisanal condiments, mixtures of spices and rare peppers, olive oils and dried fruit oil from preserved terroirs as well as a selection of gift boxes for cooking lovers.



France

Spices

SUR02011



SUR LES QUAIS
**Kampot Red Pepper
(Cambodia) 500G**

SUR02012



























SUR LES QUAIS
**Red Pepper From Phu-Quoc
(Vietnam) 500G**

SUR02017



SUR LES QUAIS
**Java Long Pepper 500G
(Indonesia)**

Spices

<p>SUR02019 </p>  <p>SUR LES QUAIS Timut Pepper Berries (Nepal) 500G</p>	<p>SUR02001 </p>  <p>SUR LES QUAIS Sarawak Black Pepper Malaysia (Borneo) 500G</p>	<p>SUR02006 </p>  <p>SUR LES QUAIS White Pepper Sarawak Indonesia (Borneo) 500G</p>
<p>SUR02002 </p>  <p>SUR LES QUAIS Malabar Black Pepper India (Southwest) 500G</p>	<p>SUR02003 </p>  <p>SUR LES QUAIS Lamongong Black Pepper Indonesia (Sumatra) 500G</p>	<p>SUR02005 </p>  <p>SUR LES QUAIS Wild Pepper From Voatsiperifery (Madagascar) 500G</p>
<p>SUR02024 </p>  <p>SUR LES QUAIS 3 Penja Peppers (France) 500G</p>	<p>SUR02009 </p>  <p>SUR LES QUAIS White Pepper From Penja (Cameroon) 500G</p>	<p>SUR02010 </p>  <p>SUR LES QUAIS Kampot White Pepper (Cambodia) 500G</p>
<p>SUR02043 </p>  <p>SUR LES QUAIS Ginger (Powder) 250G</p>	<p>SUR02051 </p>  <p>SUR LES QUAIS Fèves Tonka (Whole) Brazil 500G</p>	<p>SUR02055 </p>  <p>SUR LES QUAIS Salt Flower With 11 Spices (Mix) Of Kampot 500G (Cambodia)</p>

Spices

SUR02038



SUR LES QUAIS
Chipotle Pepper Mexico 500G

SUR02032



SUR LES QUAIS
Bird Pepper (Whole) South Africa 500G

SUR02036



SUR LES QUAIS
Espelette Pepper Powder 500G

SUR02039



SUR LES QUAIS
Cayenne Pepper France 500G

SUR02054



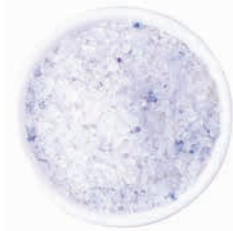
SUR LES QUAIS
Fleur De Sel With Kampot Pepper Cambodia 500G

SUR02030



SUR LES QUAIS
Hawaiian Black Salt (Crystals) 1Kg

SUR02027



SUR LES QUAIS
Persian Blue Salt (Crystals) Iran 1Kg

SUR02028



SUR LES QUAIS
Hawaiian Alae Red Salt (Crystals) 1Kg (Usa)

SUR02025



SUR LES QUAIS
Pink Himalayan Salt (Crystals) Pakistan 1Kg

SUR02026



SUR LES QUAIS
White Salt Pyramid Of Cyprus (Crystals) 1Kg

SUR02046



SUR LES QUAIS
Ras El Hanout (Mixture) France 500G



MAISON
MÉDELYS

Maison Médelys

Médelys products are all selected from the best producers to meet the expectations of professionals.

Building on the solidity and longevity of its relationships with producers and chefs, Maison Médelys now offers nearly 500 products under the Médelys brand, carefully selected with its partners.



France

Spices

FAY03402



MAISON MÉDELYS
Cassis Powder 500 G

FAY10027



MAISON MÉDELYS
**Cornflower / Bleuets Flower
15 G**

FAY02333



MAISON MÉDELYS
Cinnamon Stick 200 G / PC

MIMA03013



MAISON MÉDELYS
Cinnamon Powder 200 G / PC

FAY02189



MAISON MÉDELYS
Ginger Powder 450 G / PC

FAY02618



MAISON MÉDELYS
Licorice Powder 165 G / PC

FAY03102



MAISON MÉDELYS
Sumac Powder 530 G / PC

FAY02903



MAISON MÉDELYS
Sesame Blackseeds 550 G / PC

FAY09390



MAISON MÉDELYS
Juniper Berries 350 G / PC

CFFR02019



MAISON MÉDELYS
Sichuan Berries 215 G / PC

FAY8565



MAISON MÉDELYS
Pink Peppercorn 250 G / PC

FAY09999



MAISON MÉDELYS
Hibiscus Flower 140 G / PC

FAY03268



MAISON MÉDELYS
Lavender Flower 100 G / PC

FAY03139



MAISON MÉDELYS
Rose Flower 60 G / PC



CLASSIC
FINE FOODS



Beverage Essentials From France



Aroma & Extract

BOTTLE

FAY8928	• YUZU EXTRACT NATURAL	10ML
EUV02029	• LAVENDER EXTRACT NATURAL	40ML
EUV02028	• BERGAMOT EXTRACT NATURAL	40ML

EUV02032	• MANDARIN EXTRACT NATURAL	40ML
FAY03070	• COFFEE EXTRACT TRABLIT	1KG





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