

Classic Fine Foods & Metro Around the World



METRO













- 1. Aviludo
- 2. Classic Fine Foods
- 3. Johan i Hallen & Bergfalk
- 6. Rungis Express

FSD Companies

- 4. Pro à Pro
- 5. Pro à Pro Spain

- 1. METRO Austria
- 3. METRO Croatia
- 4. MAKRO Czech Republic
- 5. METRO France
- 6. METRO Germany

- 1. United Kingdom
- 2. Saudi Arabia
- 3. United Arab Emirates

Classic Fine Foods

- 4. Vietnam
- 5. Malaysia
- 6. Singapore
- 7. Indonesia
- 8. Japan
- 9. Hong Kong
- 10. Macau
- 11. France

METRO

- 2. METRO Bulgaria
- 7. METRO Hungary
- 8. METRO Italy
- 9. METRO Kazakhstan
- 10. MFTRO Moldova
- 11. MAKRO Netherlands
- 12. METRO Pakistan
- 13. MAKRO Poland
- 14. MAKRO Portugal
- 15. MFTRO Romania 16. METRO Russia
- 17. METRO Serbia
- 18. METRO Slovakia
- 19. MAKRO Spain 20. MFTRO Turkey
- 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.



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MeatFrom Spain

Agnei Iberico *The lamb of the Michelin Star*



Agnei Ibérico is superior quality lamb from a breed that has been native to the spanish region of Aragón for over a thousand years. Agnei ibérico lambs are raised at the foot of the Pyrenees, in a relaxing, stress-free environment to enhance their innate qualities. Agnei Ibérico is fed a natural diet of their mothers' milk and an exclusive mix of cereal grains with a predominance of corn and high oleic sunflower seeds.



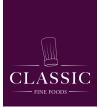


Carrasco

The family business' goal to establish their production as a quality pork ham

Carrasco was created in 1895, by Francisco Carrasco, in the province of Salamanca, in Spain. It is with Juan Atanasio Carrasco and his brothers that the story really started, when they bought a farm to raise Iberian pigs and built a slaughterhouse in Guijuelo. 20 years later, in 1970, the third generation continued the family business' goal to establish their production as a quality pork ham, specific to its area of origin and obtained the certification "DOP".





6

SPAIN

Lamb Cuts

BREED	Iberico
Tenderloin	_
	PASTORES
Share Late (Salatilla Barra Ca	PAS06006
Short Loin/Saddle Bone On	_
	PASTORES
	PAS06005
Short Loin/Saddle Bone Off	_
	PASTORES
	PAS06004
Rack Frenched Cap On Vertebrae Off	PAS06010
	PASTORES
	PAS06002
Shoulder Bone On Shank On	_
	PASTORES
	PAS06001
Shoulder Bone Off Shank Off	
	PASTORES
	PAS06008
Leg Bone Off Medaillon Tournedos Cut	
	PASTORES
	PAS06007
Neck Bone Off	
	PASTORES
	PAS06009
Ribs Set Bone On	
A9	PASTORES
	PAS06003
Con-	



Pork Carrasco

Salami



CARO8013 CARRASCO

Iberico Bellota Sliced 100g

Ham



CARRASCO

Shoulder Carrasco Iberico Bellota Sliced 100g



CAR08011 CARRASCO

Dried Cured Iberian Bellota Sliced 100g



CARO8008 CARRASCO

Loin Iberico Bellota Sliced 100g



Spanish Products

carrasco
Leg Iberian
Bone Off 5kg



CARO8016
CARRASCO

Shoulder Iberico Bellota 4-5kg



CARO8018
CARRASCO

Shoulder Iberian Bellota 4-5kg



CAR08001 CARRASCO

Leg Iberian Bone In 9kg



DairyFrom Spain





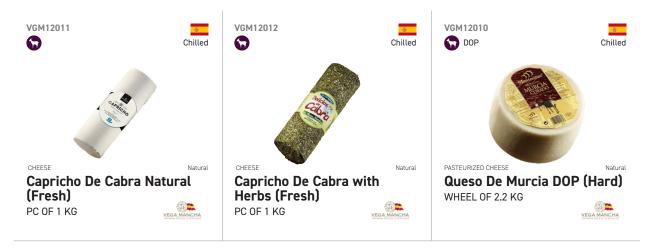
Vega Mancha

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.



Goat Cheese

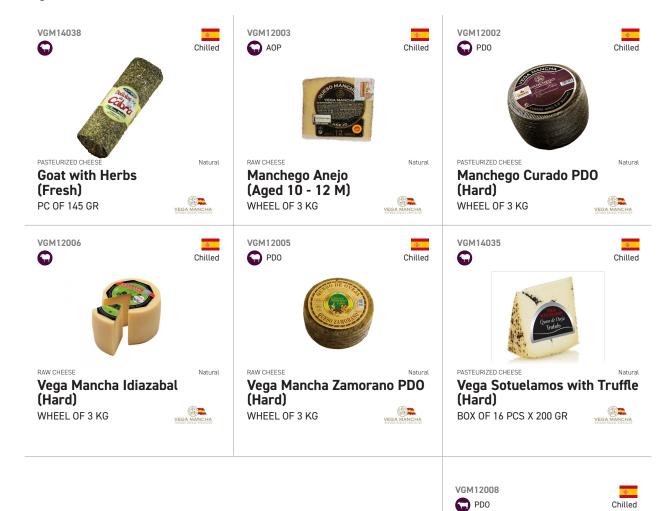
Vega Mancha





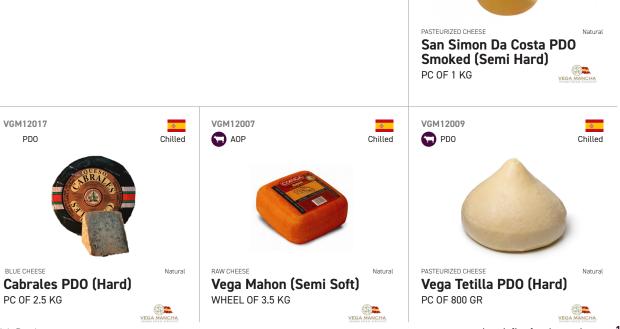
Sheep Cheese

Vega Mancha



Cow Cheese

Vega Mancha





Dry & Condiments From Spain



Treurer 0

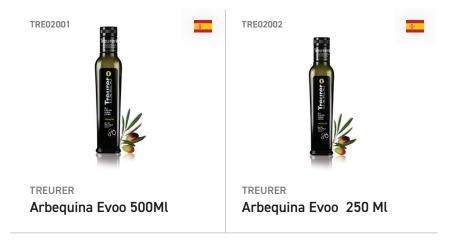
Treurer

Treurer is a brand that specializes in the production of premium organic extra virgin olive oil. The company was founded by a family with a long tradition of olive oil production, located in the small village of Les Borges Blanques in Catalonia, Spain. Treurer uses only the finest organic olives from their own groves, and each bottle of oil is carefully crafted to ensure the highest quality and flavor. The olives are hand-picked and cold-pressed within hours of harvest to ensure the freshest taste and maximum health benefits.

The brand is committed to sustainable farming practices and has received numerous awards for their environmentally-friendly approach. Treurer's olive oil is known for its complex flavor and notes of almond and green grass, making it a popular choice for chefs and food enthusiasts alike.



Olive Oil







Omed

O-Med is not just a company, they are a family with deep roots in the olive oil tradition. They combine their passion for extra virgin olive oil with cutting-edge technology to bring you the ultimate in quality.

Olives are harvested early, when they are rich in aromas and complex flavors. They use innovative techniques to produce unique and delicious oils that will enhance any dish.

To preserve the freshness of oils, they conserve them with nitrogen and use cold extraction methods, never exceeding 20°C (69°F). And to make production process sustainable, they even use olive stones to produce energy for our mill.

They are committed to reducing environmental impact with use of glass and recyclable packaging, and we take pride in their exclusive and innovative designs.



Olive Oil



Infused Olive Oil







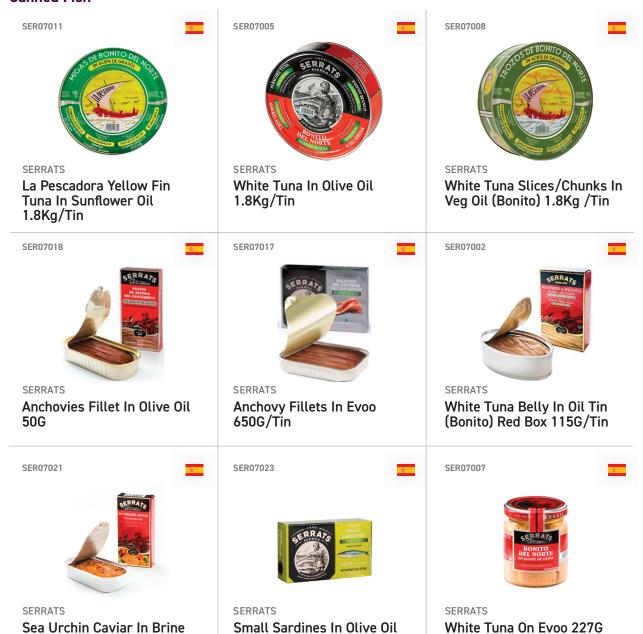
Serrats

In 1890, José Serrats founded an industry in Bermeo to bring the delicious freshness and flavor of Cantabrian sea products to remote places. Using the best raw materials, such as Bonito del Norte and Anchovy, and traditional fishing gear, they implement new conservation techniques from France to quickly introduce their products to European and North American markets. Their canned Bonito del Norte and Anchovy are carefully made using an artisan process perfected over five generations.



Canned Fish

50G



Spanish Products ______ www.classicfinefoods.market 14

115G





Sosa

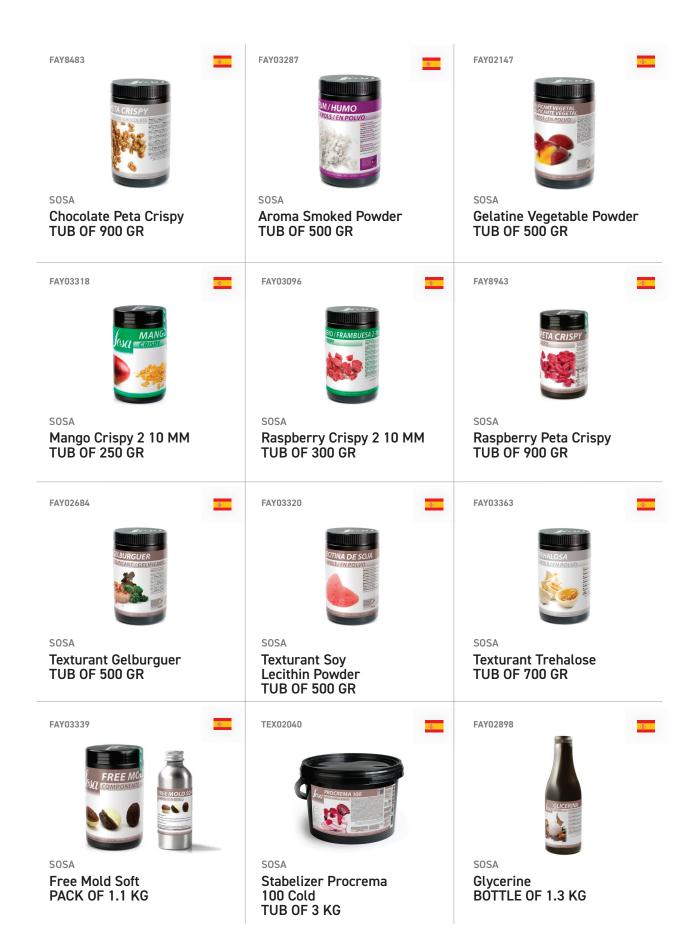
With over 50 years of experience, we are one of the world's leading producers of quality ingredients for gastronomy, pastries and ice cream. Our product catalog contains over 3,000 references including texturizers, lyophilizers, concentrated pastes, nuts and more.

The company has his three production sites in Catalonia, his two representatives in Madrid and Valencia, and numerous official distributors nationally and internationally. With continued growth, our company now exports its products to over 80 countries across 5 continents.









Notes





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