



CLASSIC

FINE FOODS

# Dairy

SELECTIONS 2026



PART OF METRO



# Butter



# Bordier Butter

MAISON  
**BORDIER**

LE BEURRE 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.

After selecting the finest quality of churned butter, it is left to prove for about 24 hours before it is taken for kneading. After kneading follows the addition of salt, shaping and stamping as per certain requirements, and packing. Each Punnet of butter is individually prepared as per orders received, to meet quality standards.

## Butter

زبدة يارات مملحة 16%  
Salted Barrate Butter 16%

20 X 500G BOR02187

زبدة مملحة كتلة  
Salted Motte Butter

1KG BOR02193

زبدة غير مملحة كتلة  
Unsalted Motte Butter

1KG BOR02194

زبدة غير مملحة مستطيلة  
Unsalted Rectangle Butter

20G X 50 PC BOR10001

زبدة غير مملحة حصص شكل مخروطي  
Unsalted Cone Shaped Portion Butter

25GX15PC BOR12058

زبدة مملحة حصص شكل دائري  
Salted Round Shape Portion Butter

25G X 30PC BOR12027

Contact Sales in Charge

# Flavored Butter



زبدة فانيليا  
Vanilla Butter

125G BOR12013



زبدة إسبليت  
Espelette Butter

125G BOR12014



زبدة غير مملحة  
Unsalted Butter

125G BOR12015



زبدة مملحة  
Salted Butter

125G BOR12016



زبدة بملح مدخن  
Smoked Salt Butter

125G BOR12018



زبدة يوزو  
Yuzu Butter

125G BOR12019



زبدة ببصل روسكوف  
Roscoff Onion Butter

125G BOR12115



زبدة شوكولاتة  
Chocolate Butter

125G BOR12128



زبدة بزيت الليمون  
Lemon Oil Butter

125G BOR12020



زبدة غير مملحة حصص مغلفة بورق  
Unsalted Paper Wrapped Portion Butter

25G X 30PC BOR12119



زبدة مملحة حصص مغلفة بورق  
Salted Paper Wrapped Portion Butter

25G X15 PC BOR12181



زبدة بالثوم البري / فلفل كامبوت  
Wild Garlic / Kampot Pepper Butter

125G BOR12102

Contact Sales in Charge

  
**CLASSIC**  
FINE FOODS



**Cream & Yoghurt**

## Cream & Yoghurt



Contact Sales in Charge to Order



# Paysan Breton



Explore the world of Paysan Breton, where our story unfolds through the commitment of male and female farmers and cooperative staff dedicated to daily acts of social responsibility. Since 1969, Paysan Breton has evolved beyond a brand to become a thriving community. Their cooperative, exclusively managed and owned by farmers, proudly introduced the Paysan Breton label, uniting a collective desire to present premium products while preserving regional expertise.

At the core of our offerings is top-quality milk, meticulously sourced from manageable-sized farms. The milking process

adheres to stringent hygiene standards, ensuring cleanliness from teats to milking rooms. Collected every 2 to 3 days, our milk undergoes skillful transformation into butter, cheese, fermented milk, or is incorporated into Paysan Breton crêpes before being packaged and delivered to stores. Their commitment to food safety is unwavering, with constant checks and rigorous testing throughout the production process. When you choose Paysan Breton, you choose a brand that promises the highest standards of quality and safety, offering an unparalleled experience for all.

## Cream & Cheese



1L LAI10016

كريمة خفق ٣٥%  
35% Whipping Cream



1L LAI10017

كريمة طبخ ١٥%  
15% Cooking Cream



(+/- 3KG) LAI11000

جبنه بري مبسترة  
Pasturized Brie Cheese



250G LAI10014

جبنه كام  
Camembert Cheese 52%



2 X 900G LAI10015

جبنه كام كبيرة معالجة حرارياً  
Grand Thermised Camembert Cheese 52%



## Butter



زبدة غير مملحة على شكل صفائح  
Unsalted Butter Sheets

5X2KG LAI10019



زبدة غير مملحة  
Unsalted Butter

100 X 10G LAI10003



زبدة قليلة الملح  
Slightly Salted Butter

100 X 10G LAI10005



زبدة غير مملحة  
Unsalted Butter

40 X 250G LAI10001



زبدة قليلة الملح  
Slightly Salted Butter

40 X 250G LAI10002



زبدة قليلة الملح بملح جيراند  
Slightly Salted Butter With Sel De Guerande

250G X20 LAI10007



زبدة غير مملحة  
Unsalted Butter

20 X 500G LAI10004



زبدة قليلة الملح  
Slightly Salted Butter

20 X 500G LAI10006



# Polenghi



In 1870, brothers Pietro and Paolo Polenghi laid the foundation for Polenghi Lombardo in Codogno, Lombardy. By 1879, the company expanded globally, establishing a branch in London and reaching cities like Los Angeles, Calcutta, and Shanghai. The iconic Lodi factory emerged in 1900, marking a significant chapter in the company's history. In 1904, Polenghi Lombardo pioneered the production of powdered milk in Italy with dietary formulations for early childhood. Throughout the years, the company achieved substantial growth, boasting 19 factories by 1925. The introduction of the Optimus brand in 1930 became a benchmark in the butter sector, while condensed milk production became integral to Polenghi Lombardo in 1935.

In 1954, the company revolutionized the milk industry with long-life milk, introducing brands like "Stella," "Stelat," and "Stemag."

Innovations continued, including the use of stainless steel tankers for milk collection in the 1960s. Notably, "Addilat," a powdered milk for breastfeeding, debuted in 1969, and in 1983, Optimus "Mascherpone" contributed to the company's legacy as a producer of the renowned mascarpone cheese. Expanding its children's line in 1986, Polenghi Lombardo introduced "Primigiorni" and "Transilat." In 2009, the company joined the Newlat SpA group, a key player in the agri-food sector and a global ambassador of "Made in Italy."

In 2021, Polenghi Lombardo underwent a brand relaunch, featuring a graphic restyling and updated logo, reaffirming its commitment to staying cutting-edge and relevant in the ever-evolving market.

## Mascarpone Cream





# Cheeses



# 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.

Caseificio Artigiana takes pride in offering a diverse range of cheeses, each bearing the distinctive character of its origin. Meticulously nurtured and aged to perfection, their cheeses captivate the senses with their complex flavors and textures. With hand-stamped labels and precise aging techniques, Caseificio Artigiana exemplifies the artistry and dedication that goes into crafting each wheel of cheese, celebrating the rich heritage and deep love for the land that defines their brand.

## Cheese



جينة كاشيو كافالو سيلانو محمية المنشأ  
Caciocavallo Silano DOP Cheese

(CF.8PZ) CAS10003



جينة بوليا دي أوتشيو  
Puglia Di Occhio Cheese

5KG CAS10005



جينة كاشيو كافالي  
Caciocavalli Cheese

+/- 1.8KG (CF.8PZ) CAS10025



جينة سكامورزا مدخنة  
Scamorza Affumicata Cheese

1.25KG CAS12007

## Fresh Cheese



جبنة بوراتا خاصة  
Special Burrata Cheese

300G

CAS12029



جبنة بوراتا  
Burrata Cheese

300G

CAS12019



جبنة بوراتا في كوب بلاستيكي  
Burrata Bicchieri Plastic Cup Cheese

125G

CAS12038



جبنة بوراتا مدخنة  
Smoked Burrata Cheese

125G

CAS12037



جبنة ريكوتا طازجة بقر  
Cow Ricotta Fresca Cheese

300G

CAS12018



جبنة تريتشوني  
Treccione Cheese

2KG (KG)

CAS12021



جبنة ستراتشياتيلا في كوب بلاستيكي  
Stracciatella Plastic Cup Cheese

150G

CAS10024



جبنة ستراتشياتيلا مدخنة  
Stracciatella Affumicata Cheese

150G

CAS12043



جبنة ستراتشياتيلا  
Stracciatella Cheese

250G

CAS12030

On Orders



# 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.

Their mission is to create delicious, high-quality cheeses that are not only good for your taste buds but also for the planet. They take pride in our sustainable production methods, from sourcing our milk from local farms to implementing eco-friendly packaging solutions.

At Latteria Soresina, they are not just creating cheese - they are creating a legacy that honors their Italian roots and paves the way for a more sustainable future.

## Parmigiano Cheese



جبنة بارميجيانو ريجيانو قطعة إسفينية  
Parmigiano Reggiano Wedge Cheese

4KG
LAS12012



جبنة بارميجيانو ريجيانو عجلة كاملة ٢٤ شهر  
Parmigiano Reggiano Wheel 24MOS  
Cheese

35KG
LAS12001

The Marais Vendéen lies between the Loire River and Noirmoutier Island. Its wild grasslands have enchanted many farmers over the years, who subsequently decided to settle there and dedicate themselves to farming and cheese making in the area. This was certainly the case for Pascal Beillevaire, who was born and raised on his parents' dairy farm in the Marais Vendéen. Pascal dreamed

of blending two of his dearest passions: trade and agriculture. He began selling cream, butter and some other dairy products in the local markets around Machecoul. Many years of hard work and dedication have transformed the family dairy farm into Beillevaire Dairy – a respectable cheese maker, affineur and distributor.

## Yoghurt & Cream



تحلية نباتية بالثوت الأزرق عضوية  
Organic Blueberry Plant-Based Dessert



تحلية نباتية بالليمون عضوية  
Organic Lemon Plant-Based Dessert



زبادي يوناني  
Greek Yogurt



فروميه بلان 0% سطل  
Fromage Blanc 0% (Bucket)



كريمة مزدوجة 44% غير مبسترة  
Unpasteurized Double Cream 44%



زبادي سكير  
Skyr Yogurt



فروميه بلان 0%  
Fromage Blanc 0%



كريمة مزدوجة 36% مبسترة  
Pasteurized Double Cream 36%



## Butter





زبدة غير مملحة حصص  
Unsalted Butter Portions

50 X 20G  BEIL10029





زبدة بالكافيار  
Butter with Caviar

8 X 48G BEIL10030





زبدة بالكُمأة  
Butter with Truffles

8 X 48G BEIL10031





زبدة بالثوم الأسود  
Butter with Black Garlic

8 X 48G BEIL10032





زبدة مملحة قليلاً بملح الكريستال  
Slightly Salted Butter with Crystal Salt

50 X 20G BEIL10033





زبدة بأعشاب البحر حصص  
Seaweed Butter Portions

50 X 20G BEIL10034





زبدة بـغفـل إسـبـلـيت حصص  
Espelette Pepper Butter Portions

50 X 20G BEIL10035





زبدة بـغـفـل مـنـوع حصص  
Peppers of the World Butter Portions

50 X 20G BEIL10036

# Vega Mancha

Welcome to 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.

At Vega Sotuelamos, they pride themselves on our dedication to traditional techniques, while always striving to improve and evolve. Their cheese is made with the most advanced technology and efficient manufacturing methods, all while maintaining the highest quality standards. We believe that the charm of life lies in connecting the dots, and for us, that means honoring the past while embracing the future. Taste the history and destiny of Vega Sotuelamos in every bite of our artisanal cheese.

## Cheese & Condiments



جبنة مانشيغو نصف معتقة ٢-٣ أشهر مبسترة  
Manchego Semicurado 2-3 Months  
Pasteurized Cheese

1KG VGM12001



جبنة مانشيغو أنيجو عجلة حليب خام محمية  
المبتشأ ١٠-١٢ شهر  
Manchego Anejo PDO 10-12 Months Wheel  
Raw Milk Cheese

3KG VGM12003



جبنة كاب  
Cabrales Cheese

2.5KG VGM12017



جبنة سان سيمون دا كوستا  
San Simon Da Costa Cheese

1KG VGM12008



معجون سفرجل  
Quince Paste

400G VGM12023



جبنة ماعز طبيعية كابريتشو دي كابرا  
Natural Goat Cheese Capricho De Cabra

1KG VGM12011



جبنة مانشيغو كورودو عجلة محمية  
المبتشأ ٥-٦ أشهر  
Manchego Curado PDO Wheel  
5-6 Months Cheese

3KG VGM12002



جبنة إديازابال عجلة ٦ أشهر  
Idiazabal Wheel 6 Months Cheese

3KG VGM12006



جبنة سوتويلاموس غنم معتقة بالكماة  
السوداء عجلة  
Sotuelamos Aged Sheep Cheese  
With Black Truffle Wheel

3.2KG VGM10022



# Flavored Milk





## Flavoured Milk



حليب إيل معالج بالحرارة بنكهة العود  
Oud Flavoured Camel Milk

230ML X 18

SWN08022



حليب إيل معالج بالحرارة بنكهة اللافندر  
Lavender Flavoured Camel Milk

230ML X 18

SWN08025



حليب إيل معالج بالحرارة بنكهة الفراولة  
Strawberry Flavoured Camel Milk

230ML X 18

SWN08024



حليب إيل مبستر عبوة صديقة للبيئة  
Pasteurized Camel Milk Eco-Friendly Packing

310ML X 18

SWN08021



حليب إيل معالج بالحرارة بنكهة الشوكولاتة  
Chocolate Flavoured Camel Milk

230ML X 18

SWN08023



حليب إيل معالج بالحرارة بنكهة الشوكولاتة  
Chocolate Flavoured Camel Milk

125ML X 18

SWN08027



حليب إيل معالج بالحرارة  
Camel Milk

125ML X 18

SWN08026



حليب إيل معالج بالحرارة بنكهة الفراولة  
Strawberry Flavoured Camel Milk

125ML X 18

SWN08028



حليب إيل معالج بالحرارة بنكهة الموز  
Banana Flavoured Camel Milk

125ML X 18

SWN08029