

répertoire culinaire

Quality without compromise



CATALOGUE 23 /24



Account Dashboard

- My account details
- My orders
- My quotes
- My invoices
- My return orders
- My return receipts
- My credit notes
- My shipments
- My order templates

NOW YOU CAN ORDER ANYTIME, ANYWHERE

- Mobile App
- 24/7 availability
- All-in-one manager
- All your invoices
- All your orders
- Schedule your deliveries
- One-click (re)order
- Create your order template
- Fully Integrated Services

SELL-TO ADDRESS
Golden Dragon Bistro
25 Jade Avenue, Dragonville,
Kowloon, Hong Kong

SHIP-TO ADDRESS
Golden Dragon Bistro
25 Jade Avenue, Dragonville,
Kowloon, Hong Kong

BILL-TO ADDRESS
Golden Dragon Bistro
25 Jade Avenue, Dragonville,
Kowloon, Hong Kong

YOUR ORDER TEMPLATE

Shared (unshare) Duplicate
Rename Delete

Created by: The Culinary Club- Craig

	ICH0AU0000018 out of stock	\$9. ⁹⁹	Not available	
	ICH0AU0000020 in stock	\$8. ⁹⁹	- 1 + Jar	
	ICH0AU0000035 in stock	\$10. ⁹⁹	- 1 + Tin	
	ICH0AU0000048 low stock	\$20. ⁴⁴	- 1 + Tin	
	ICH0AU0000050 in stock	\$16. ⁹⁵	- 1 + Tin	

ADD PRODUCTS TO THIS LIST

Clear quantities ADD TO CART

Product name or item number...

Recent invoices

Document no.	Order no.	Order date	Bill-to name	Total	Outst. total	Pay
SINIHK5019655	SORIHK0012632	8/8/2023	Goldon Dragon	HK\$2,400.00	HK\$2,400.00	<input type="checkbox"/> > View details
SINIHK5019654	SORIHK0012633	8/8/2023	Goldon Dragon	HK\$765.00	HK\$765.00	<input type="checkbox"/> > View details
SINIHK5019653	SORIHK0012634	8/8/2023	Goldon Dragon	HK\$2,550.00	HK\$2,550.00	<input type="checkbox"/> > View details
SINIHK5019687		8/7/2023	Goldon Dragon	HK\$3,897.80	HK\$3,897.80	<input type="checkbox"/> > View details
SINIHK5019615	SORIHK0012548	8/7/2023	Goldon Dragon	HK\$3,939.55	HK\$0.00	<input checked="" type="checkbox"/> > View details
SINIHK5019608	SORIHK0012619	8/7/2023	Goldon Dragon	HK\$1,275.00	HK\$1,275.00	<input type="checkbox"/> > View details
SINIHK5019607	SORIHK0012600	8/7/2023	Goldon Dragon	HK\$2,400.00	HK\$2,400.00	<input type="checkbox"/> > View details
SINIHK5019606	SORIHK0012549	8/7/2023	Goldon Dragon	HK\$1,288.92	HK\$1,288.92	<input type="checkbox"/> > View details
SINIHK5019605	SORIHK0012554	8/7/2023	Goldon Dragon	HK\$1,390.00	HK\$1,390.00	<input type="checkbox"/> > View details
SINIHK5019568	SORIHK0012582	8/5/2023	Goldon Dragon	HK\$600.00	HK\$600.00	<input type="checkbox"/> > View details

SHOW NEXT 10 ORDERS

DOWNLOAD INVOICE > REORDER >



Get priority order processing and faster deliveries

Access and download all your invoices and past orders 24/7

Place a new order in one click by using your past invoices

View pricing and stock in real time



A Message From The General Manager

Dear Valued Customers,
Welcome to the Répertoire Culinaire Hong Kong 2023 catalog, where we embark on a creative culinary adventure together. We are thrilled to introduce you to an exceptional range of new brands and products that will elevate your culinary Répertoire to new heights.

But first, we would like to express our sincere gratitude for your continued support and trust in Répertoire Culinaire. This year is a bit special for us. RCL HK was founded back in 2013, 10 years ago, and we're proud to have shared this decade of partnership with you. To celebrate our 10-year anniversary, we've put up something special for you. A new catalog format where you will discover our expanded portfolio of high-quality food products sourced from around the world.

As #weneverstopsourcing, our team of passionate food enthusiasts has meticulously selected the finest ingredients that truly embody our commitment to taste and authenticity. From timeless classics to innovative offerings, each product meets our unwavering standards.

New Brands

Allow us to introduce our new brands that perfectly align with our commitment to excellence and satisfaction. Experience the refreshing goodness of Eira Water, sourced from Norwegian pristine springs and filtered through natural rock formations. Indulge in our new meat program, based on premium Australian lamb and beef, raised on open pastures for exceptional quality and taste. Enjoy the tender and flavorful meat of Valle Spluga chicken, reared ethically in the Italian Alps. Or elevate your dishes with the exceptional Kalios Olive Oil, made from hand-picked olives grown in Greece's sun-drenched

groves. Embark on a gastronomic journey of unparalleled quality by exploring the many more options in this catalog. Our dedicated team is here to assist you and provide further information on how Répertoire Culinaire can enhance and support your culinary creations.

New Warehouse

We are pleased to announce the opening of an additional state-of-the-art ISO 22000 600m² warehouse in Siu Sai Wan. These new facilities will enhance our capacity to better serve you with more agility and quality.

New Team Members

We also welcome new team members who will bring new skills sets to our existing sales team. Facundo Fernandes our new argentinian-born meat specialist will feed your grill stations, while Mariana Salzillo our new Italian products specialist will take you on a journey to her native Napoli. Last but not least, Uma Lin arrives from Macau to strengthen our local culture and connection with local chefs.

On behalf of all my team, I am thrilled to start this new decade by your side. With our new catalog opening a new era for RCL HK.



Warmest Regards,

Laura Van Der Cruys, General Manager RCL HK

About Us

Founded in 2000 in London, Répertoire Culinaire is a French distribution company, part of a family-controlled group producing premium charcuterie, foie gras, and delicacies since 1866.

Répertoire Culinaire ("RCL") specializes in importing and distributing high-quality food products worldwide. We operate a group of 15 companies in 13 countries, across 4 continents, including the United Kingdom, Italy, France, Germany, UAE, Hong Kong, Macau, Vietnam, Thailand, Cambodia, Malaysia, Singapore and Australia.

Our customer base includes restaurants, hotels, retail chains, delicatessens stores, food halls and premium air caterers. Our dedication to providing personalized service while ensuring the freshness and availability of our products is unwavering.

Quality Without Compromise

Today, we are proud to serve more than 10.000 customers worldwide with a portfolio of 400+ producers and partners with whom we share the same passion of taste and authenticity. Our motto, "Quality Without Compromise" sets the tone for our continuous search for quality and efficiency of our service. We understand your need to work with reliable and committed partners, offering a consistent service, everyday.

We take pride in our commitment to providing exceptional service, through our exclusive Ultra Fresh services from France and Italy. Through our sister companies Gourmet de Paris and La Credenza, we source the finest fresh products directly from the renowned Rungis Market in Paris and the most traditional regions of Italy. These exceptional products are carefully selected and flown in several times a week, from Paris and Milano, ensuring freshness and quality.

Terroirs and Traditions

At Répertoire Culinaire, we deeply respect culinary traditions and the preservation of time-honored foods and production methods. We understand the importance of preserving culinary heritage and ensuring that classic flavors and ancestral techniques are always celebrated.

Rooted in traditional agriculture and sustainable farming, our company culture leads us to regularly meet those who dedicate their lives to grow, breed, curate and rippen. Our hashtag #weneverstopsourcing has become synonymous with «boots on the ground» and the close proximity between RCL and the farming world.

Sharing is Caring

Above all, Répertoire Culinaire is formed by a group of passionate people who share the same values for food, excellence, and altruism. We aim to support culinary operations all over the world, our team of experts is here to provide reliable support and guidance. Education and training are at the heart of our mission.

We believe that knowledge is the key to unlocking the full potential of our products. That's why we offer masterclasses and training programs conducted by acclaimed chefs and culinary professionals. These opportunities allow you to refine your skills, explore new techniques, and create extraordinary culinary experiences.

A Global Network

With sourcing hubs in France, Italy, Spain, Southeast Asia and Australia, logistics bases in Rungis, Le Havre and Milano, Répertoire Culinaire operates a complex network of warehouses between Europe, the Middle East, Asia and Pacific regions. We fiercely

endorse our commitment to meeting the highest standards of food safety, during transportation and storage. By sea or by air, all our shipments are temperature controlled and randomly checked upon arrival following strict HACCP procedures.

New Technologies

We know your time is precious. So, we have invested massively in new technologies to guarantee the best service and customer experience.

Our new online ordering platform enables chefs and purchasers to access our catalogs and place orders from any connected device, anywhere, anytime.

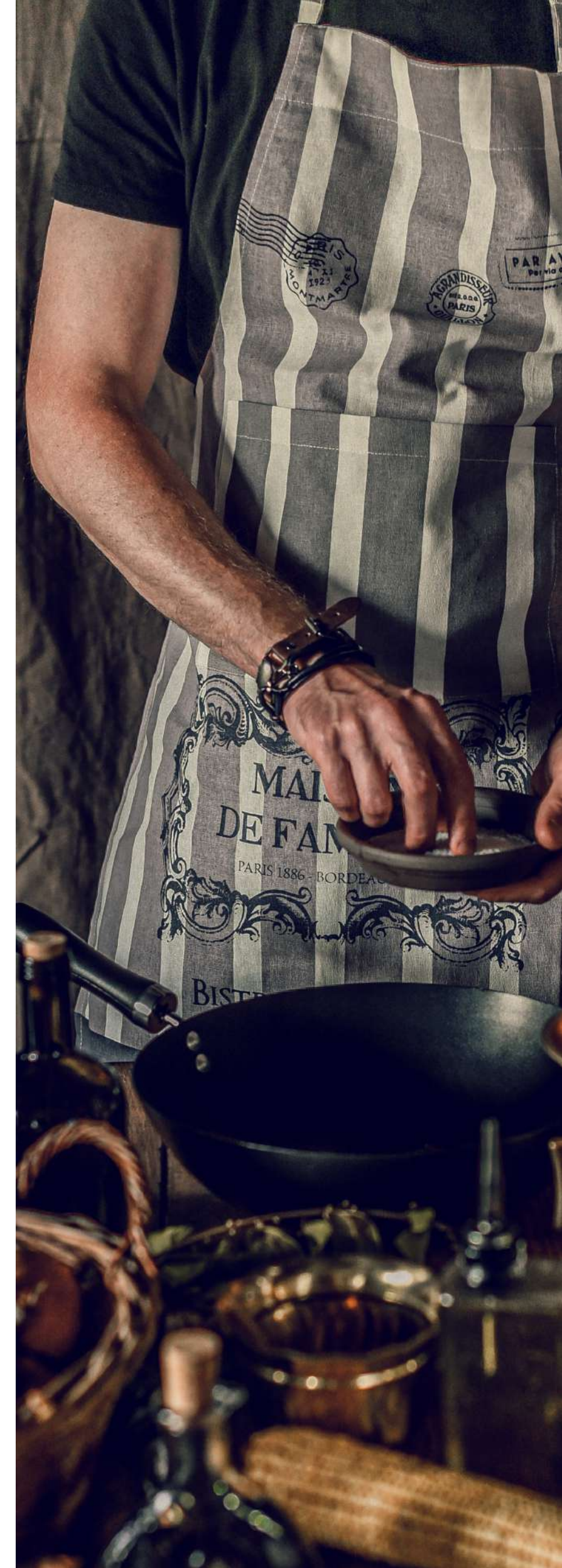
Real-time pricing and stock availability, one-click replenishment, new products alerts, history of orders and invoices available 24/7 for consultation and download, RCL is giving you the tools to administrate your supply chain with agility and efficiency.

Don't forget to follow us on social media, especially on LinkedIn, to stay tuned with the latest new arrivals.

Time to say Bon Appétit...

So, sit down, relax and peruse our catalog to uncover the exciting new additions to our Répertoire. For more in-depth information, recipes, and updates, we invite you to visit our blog, where our team shares their expertise and culinary insights. Don't hesitate to contact our sales team for any inquiries.

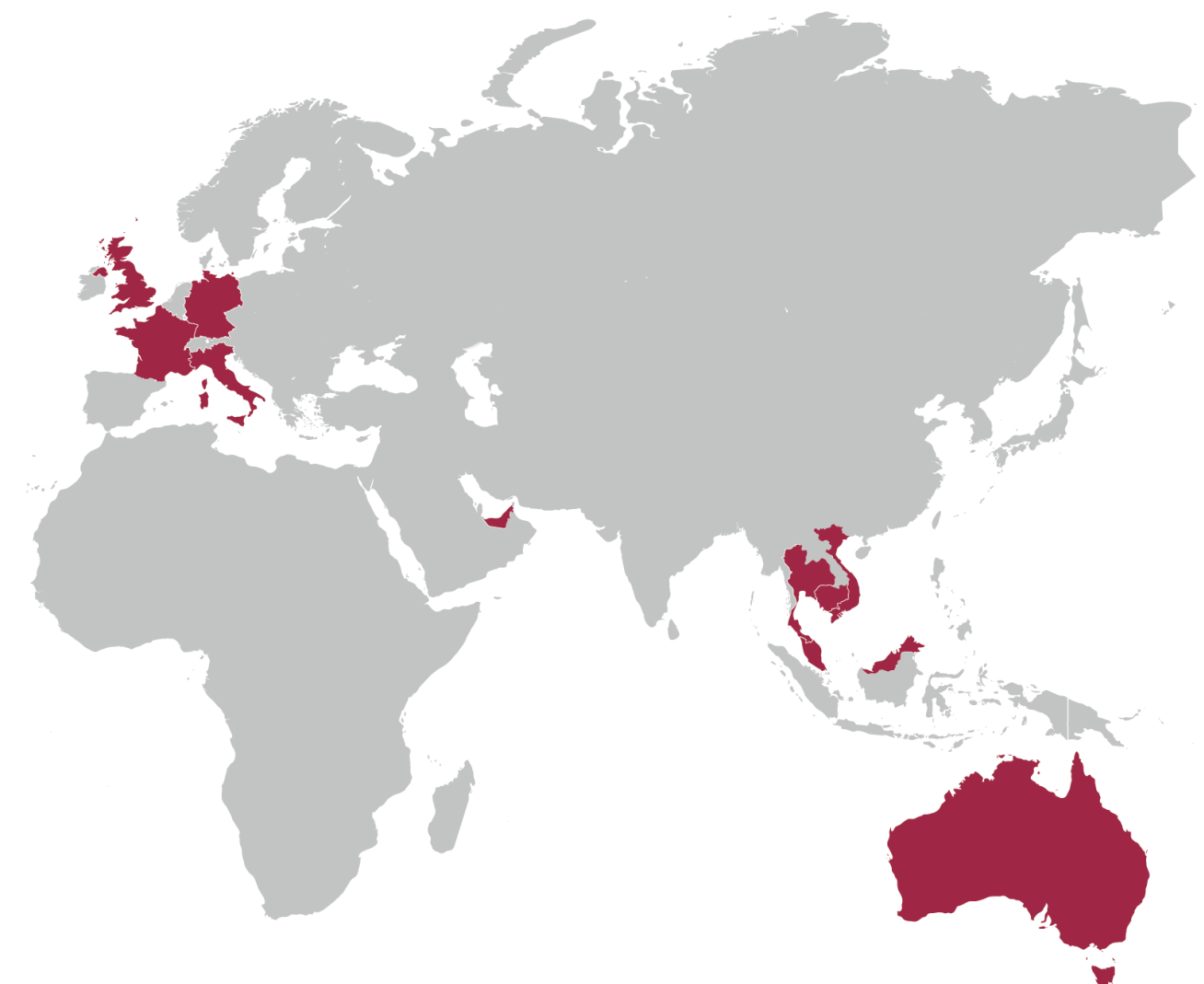
Thank you for choosing Répertoire Culinaire as your trusted partner in the world of premium food. We eagerly look forward to continuing our journey together, providing you with exceptional products and unwavering service.



A LONG STORY SHORT

<p>répertoireculinaireFR Opening in Paris.</p> <p>répertoireculinaireKH Opening in Phnom Penh.</p>	2023	<p>répertoireculinaireDE Opening in Munich.</p>
	2019	<p>GOURMET PARIS Opening at Rungis market. Sourcing and Logistics hub.</p>
<p><i>La Credenza</i> Takeover of La Credenza in London. Italian products distributor.</p> <p>répertoireculinaireIT Opening in Milano.</p>	2018	<p><i>Imports of France</i> Takeover of Imports of France in Melbourne. Pastry specialist.</p> <p>répertoireculinaireSG Opening in Singapore.</p>
<p>répertoireculinaireMO Opening in Macau.</p>	2017	
<p>répertoireculinaireTH Opening in Bangkok.</p>	2016	<p>répertoireculinaireMY Opening in Kuala Lumpur.</p>
<p>répertoireculinaireVN Opening in Ho Chi Minh City.</p>	2015	<p>répertoireculinaireAUS Opening in Sydney.</p>
	2013	<p>répertoireculinaireHK Opening in Hong-Kong.</p>
<p>répertoireculinaireUAE Opening in Dubai.</p>	2012	
	2000	<p>répertoireculinaireUK Opening in London.</p>

RÉPERTOIRE CULINAIRE GROUP



15 COMPANIES IN 13 COUNTRIES

FRANCE
ITALY
GERMANY
UNITED KINGDOM

UNITED ARAB EMIRATES
HONG KONG
MACAU
AUSTRALIA

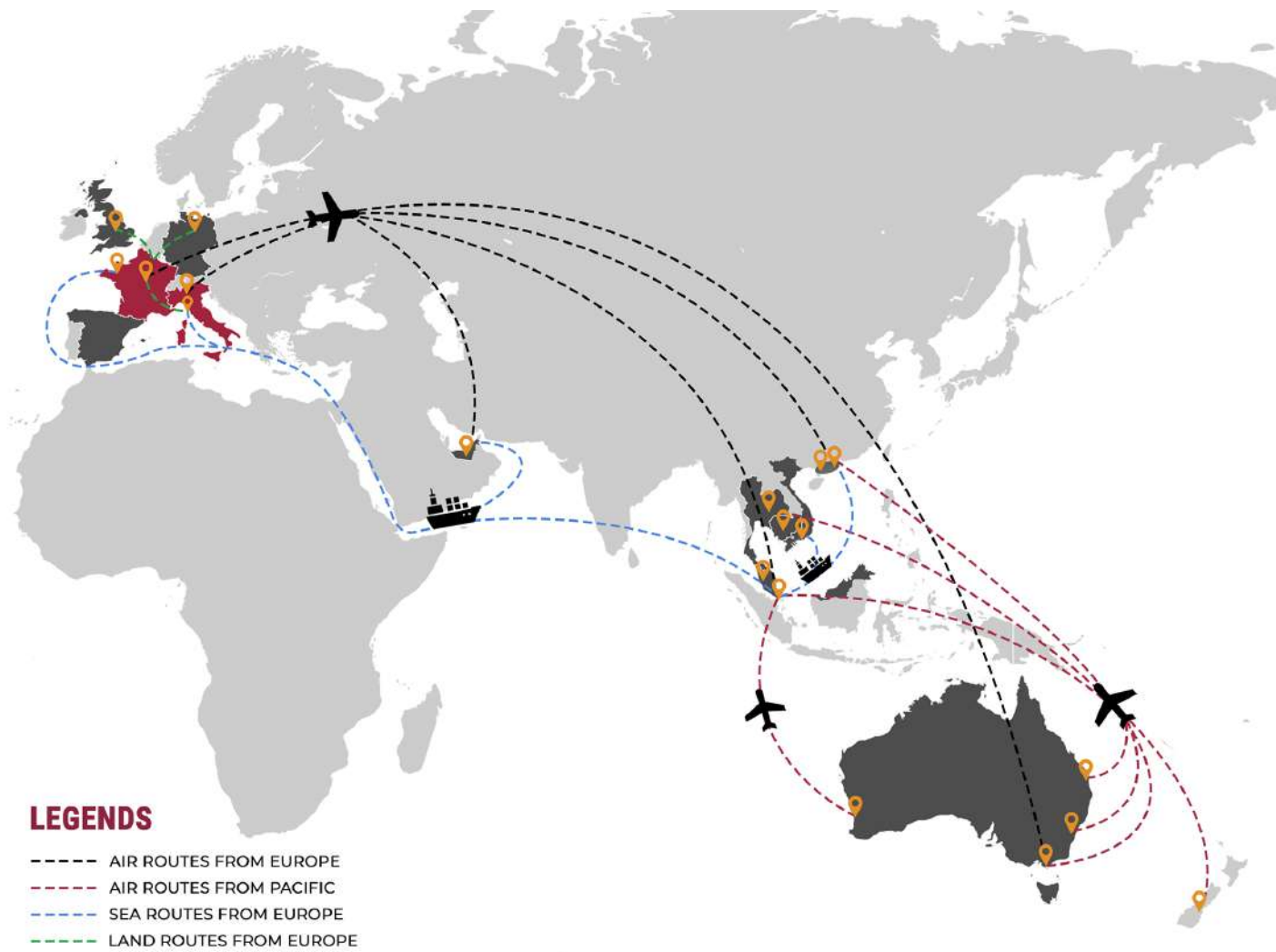
SINGAPORE
MALAYSIA
THAILAND
CAMBODIA
VIETNAM

La Credenza
Artisan delicacies from Italian traditions

répertoireculinaire
Quality without compromise

GOURMET
PARIS

A GLOBAL LOGISTICS NETWORK



A Race Against the Clock...

Over the past 20 years, Répertoire Culinaire has built a global network of air, sea and land transportation. This allows us to deliver dry, chilled and frozen products across the globe, every day.

Thanks to a group of solid partners, we have optimized supply chain management, reducing lead times and streamlining operations.

From sourcing to delivery, every second counts to preserve the freshness of the products. Food safety is our top priority, and we follow the highest standards to safeguard the integrity and quality of the products we

transport. Our team of experts is well-versed in handling perishable goods, ensuring proper storage, temperature control, and handling throughout the whole shipping process.

Through the science of import and export regulations, we navigate the complexities of international trade seamlessly.

We stay updated on the latest rules and regulations to ensure compliance, minimize delays, and maximize efficiency for our customers.

Choose Répertoire Culinaire for your logistics needs and experience the difference of working with a trusted partner who combines expertise, safety, and efficiency to deliver exceptional service.



A DEDICATED TEAM OF FOOD LOVERS

Food, hard-work, and fun...

At Répertoire Culinaire, we have a moto: «Quality Without Compromise». No doubt our moto paves the way when it comes to recruiting new family members.

We are united by an unwavering passion for food, fun and a constant commitment to delivering exceptional culinary experiences. Our dedicated team of food lovers consists of talented individuals who bring their life-long expertise, their good mood, creativity and the deepest knowledge of the industry to every aspect of our growing business.

From our sourcing specialists in France, Spain, Italy, South-East Asia and Australia, who tirelessly explore and reference the finest ingredients (#weneverstopssourcing), to our logistics and freight forwarding experts who ensure everyday seamless importations and deliveries, each member of our team plays a crucial role in our pursuit of culinary excellence and perfect service.

The Répertoire Academy

As we aim to support culinary operations all over the world, our team of experts is here to provide reliable support and guidance. Education and training are at the heart of our mission, including our team members.

We believe that knowledge is the key to unlocking the full potential of our products. That's why we have invested in a global e-learning platform to share the knowledge across our network.

Thus, every category/product specialist is invited to share his knowledge across the board. Dozens of online courses and improvement modules are now available 24/7 on the

Répertoire Culinaire Academy platform.

In an incessant search for knowledge and proximity, every year we fly our local sales agents to Europe to connect them with the farmers, the terroirs, and the origins of every product. Guaranteeing the perfect mastery of the ingredients that we offer.

An Eco-system Driven by Passion

Our family extends beyond our immediate team to include our valued partners, suppliers, and customers who share our love for authenticity and exceptional food.

Together, we collaborate, innovate, and strive to exceed expectations, constantly pushing the boundaries of gastronomy.

It is this collective dedication, expertise, and passion that enables us to bring the best of the culinary world to our customers.

100% Customer Satisfaction

Répertoire is a customer-centric company moved by people and relationships. Everything we do is driven by a basic principle: Customer satisfaction is always at the heart of our concern.

This statement sets the tone for all the efforts we proudly put into offering you the best quality of service.

So, contact us now and join us on this gastronomic journey and experience the difference that a dedicated team of food lovers can make.

THE Répertoire FAMILY MEMBERS





Delivery Schedule



Pre Order. Take advantage of our weekly flights to get your products when you need them.

CHEESES

Origin: France
1 shipment per week

Cutoff: Wednesday
Delivery: Friday (D+8)



FRESH FRUITS & VEGETABLES

Origin: France
2 shipments a week

Cutoff: Thursday
Delivery: Friday (D+7)
Cutoff: Tuesday
Delivery: Monday (D+5)



CHARCUTERIE

Origin: France
1 shipment a week

Cutoff: Wednesday 8 PM
Delivery: Monday (D+10)

FRESH FRUITS & VEGETABLES

Origin: Turkey
1 shipment a week

Cutoff: Friday
Delivery: Wednesday (D+4)



SEAFOOD

Origin: France
2 shipments a week

Cutoff: Thursday
Delivery: Friday (D+7)
Cutoff: Tuesday
Delivery: Monday (D+5)



FRESH FRUITS & VEGETABLES

Origin: Italy
1 shipment a week

Cutoff: Monday 2 PM
Delivery: Friday (D+3)



OYSTERS

Origin: David Herve
2 shipments a week

Cutoff: Tuesday
Delivery: Monday (D+5)
Cutoff: Thursday
Delivery: Friday (D+7)

Ultra Fresh Services from France



We are proud to share our commitment to providing exceptional food service through our exclusive Ultra Fresh service. As part of this service, we source the finest fruits and vegetables, seafood, mushrooms, retail items, and meat directly from the renowned Rungis Market in Paris. These exceptional products are carefully selected and flown into Hong Kong once a week, ensuring unparalleled freshness and quality.

Whether you are a restaurant, hotel, independent delicatessen, retailer, or part of a prestigious food hall, our Ultra Fresh service is tailored to meet your specific needs and elevate your culinary offerings. Experience the difference that our commitment to freshness and quality brings to your kitchen, and unlock a world of gastronomic possibilities with Répertoire Culinaire.

Browse our catalog to explore the diverse range of products available through our Ultra Fresh service, and contact our dedicated team to discover how we can enhance your culinary creations with the finest ingredients sourced from Rungis Market.



Leila Royer



Denis Hamon

With our Ultra Fresh service, we bring you the essence of culinary excellence, delivering the best ingredients from around the world to your doorstep. Our close partnership with Rungis Market allows us to offer an extensive range of premium produce, guaranteeing that every dish you create is infused with exceptional flavors and textures.



Delivery Schedule

CHEESES

Origin: Italy
1 shipment per week

Freight: Air
Producer:



FRESH TRUFFLES (SEASONAL)

Origin: Italy
1 shipment per week

Freight: Air
Producer:



CURED MEATS (SALUMERIA)

Origin: Italy
1 shipment a week

Freight: Air
Producer:



PASTA, FLOUR, BAKERY

Origin: Italy
2 shipments per month

Freight: Air
Producer:



GROCERIES (OLIVE OIL, BALSAMIC VINEGAR, HONEY, CONDIMENTS, TIN TOMATOES)

Origin: Italy
2 shipments per month

Freight: Air
Producer:



FRUIT & VEGETABLES

Origin: Italy
1 shipment a week

Freight: Air
Producer:



FRESH MEAT (FASSONA & CHIANINA)

Origin: Italy
1 shipment a week

Freight: Air
Producer:



SEASONAL & GIFTINGS (PANETTONI, SWEETS, NOUGAT ETC)

Origin: Italy
Pre - Orders only

Freight: Air
Producer:



Ultra Fresh Services from Italy

La Credenza
Artisan delicacies from Italian traditions



Our selection is curated in collaboration with La Credenza Ltd, our London-based sister company, and our Italian sourcing team. La Credenza has been importing and distributing Italian artisan food products since 2001, and we work closely together through our Répertoire Culinaire Italy office. Our range includes cheese, charcuterie, pantry products, pasta, desserts, and more, all crafted by artisan producers from different regions of Italy. We value the quality, origin, and history of our products, which has earned us a solid position in the niche food market.

both the producer and the product, resulting in something truly unique. With compliance screenings and efficient logistics, we ensure smooth delivery from Italian villages to your doorstep.



Giuseppe Raciti
General Manager
La Credenza UK

Fabio Antoniazzi
Head of Sourcing
Italian Products

We collaborate with renowned chefs, prestigious food halls, and serve as a specialty supplier to luxury supermarkets. Considering our customers as partners in the culinary journey, we take pride in providing the finest ingredients for their kitchens. The La Credenza sourcing team travels across Italy to discover geographically authentic products from artisanal factories. We prioritize

KEYS



AMBIENT 16 °C

As opposed to room temperature, which is a range of air temperatures that most people prefer in indoor settings, ambient temperature is specifically the temperature of the air in any particular place as measured by a thermometer.



CHILLED 0 - 4 °C

Chilled food is stored at refrigeration temperatures, which are around 0 - 4 °C



FROZEN - 18 °C

Food that is properly handled and stored in the freezer at - 18 °C will remain safe. Freezing does not kill most bacteria, but it does prevent bacteria from growing.



LE PORC FRANCIAS

The result of an interprofessional approach, the Le Porc Français logo guarantees the French origin of the meat of pigs, piglets and the products derived from them. You are therefore certain to choose a pig born, raised, slaughtered and processed in France.



MSC

The Marine Stewardship Council is a label which recognises a well - managed and sustainable fishery.



PDO - PROTECTED DESIGNATION ORIGIN

The appellation d'origine contrôlée (PDO) is the French certification granted to certain French geographical indications for wines, cheeses, butters, and other agricultural products, all under the auspices of the government. Certification guarantees that a product and all phases of production for that product have been carried out in a strictly defined geographic area.



PGI - PROTECTED GEOGRAPHICAL INDICATION

PGI emphasises the relationship between the specific geographic region and the name of the product, where a particular quality, reputation or other characteristic is essentially attributable to its geographical origin. Products: food, agricultural products and wines.



LABEL RED, FRANCE

The Label Rouge indicates that the product is of superior taste and quality. For pork and charcuterie, the criteria relates in particular to livestock feed, farming conditions, the age at which the animals were slaughtered, the sorting of meat and the method of preparation of the products. Production under Label Rouge represents 3.7% of French production and 19,000 tonnes of charcuterie.



HALAL CERTIFICATE

Halal certification is a process which ensures the products are lawful, permitted or allowed for Muslims. For meat products Halal certifies that the animals were slaughtered in a single cut, thoroughly bled, and their meat have not been in contact with animals slaughtered otherwise and, especially, with pork



TRUE AUSSIE BEEF

Aussie Beef & Lamb endeavors to ensure that the consumer has an adequate and abundant supply of Australian red meat to choose from by working with farmers, exporters, retail stores and food-service establishments. Aussie Beef & Lamb is an initiative of Meat and Livestock Australia, the body responsible for the marketing of Australian Beef, Lamb and Goat produce around the globe. We take pride in our commitment to food safety, halal certification standards and industry development programs. All to ensure the best quality in raising, producing and the delivering of Australian red meat globally.



B CORP CERTIFICATION

B Corp is the most comprehensive and intensive global certification to assess social & environmental impact - or essentially a company's commitment to sustainability and transparency.



TABLE OF CONTENT

<i>Charcuterie</i>			<i>Poultry</i>			<i>Potatoes</i>		
28	Pâtés, Terrines & Rillettes	32 - 35	116	Poultry	118 - 120	182	French Fries	182
—	Other Charcuterie Products	36	—			—		
	Cooked Hams	37	<i>Duck</i>			<i>Pantry</i>		
	Cured Hams	38 - 40	122	Breast	126	184	Olive & Olive Oil Retail	188 - 192 194 - 213
	Dry Sausages	40 - 44	—	Fat	126	—	Honey, Jam & Compote	198
	Spanish Charcuterie	48 - 57		Confit	127		Soup & Stock	216
	French Charcuterie	58					Vanilla	220
							Snail	224
							Others	224
<i>Cheeses</i>			<i>Foie Gras</i>			<i>Fruit Puree</i>		
60	Cheeses	64 - 69	128	Raw Foie Gras	130	226	Fruit Puree	226
—			—	Foie Gras Block	132	—		
				Whole Foie Gras	133			
<i>Butter</i>			<i>Seafood</i>			<i>Ice Cream</i>		
70	Butter	73	134	Crustaceans	138 - 139	228	Ice Cream	232 - 235
—	Milk & Yoghurt	74	—	Octopus	140	—		
				Fish	142 - 143			
				Retail	146 - 152			
<i>Meat</i>			<i>Oyster</i>			<i>Water</i>		
76	Black Angus Beef	80 - 82	154	Oysters	158 - 167	236	Water	240
—	F1 Wagyu Beef	86 - 94	—			—		
	FB Wagyu Beef	98						
	Wagyu Cow	102						
	Margra Lamb	106						
	Pork	108						
	Rabbit	108						
	Lamb	109						
			168	<i>Caviar</i>			<i>Natural Juice & Jams</i>	
			—	Caviar	172 - 173	242	Juice	246 - 250
						—	Honey, Jam & Compote	251 - 256
<i>Sausages</i>			<i>Truffles & Mushrooms</i>				Retail	257
110	Sausages	112 - 115	174	Mushroom	176			
—			—	Truffle	180			



BRANDS



Within the South West of France, in the heart of the duck farming region, Jean Larnaudie Company has been perpetuating the production of Foie Gras and gourmet specialties for years.



Fresh, frozen and canned truffles. Chambon & Marrel is located in the Périgord region, and is one of the oldest truffle specialists in France, founded in- 1860.



Julian Martin is a family enterprise founded in 1933, specialized in iberico ham. In the heart of the Salamanca Mountains, they remain true to tradition.



Made from fresh cream produced in the PDO area, where it derives its hint of hazelnut. In demand amongst professionals, for its excellent plasticity, its malleability and its high melting point, the ideal butter for puff pastry.



Combining tradition and modernity, Maison Loste has been crafting products for over 150 years. Choosing the best cuts and painstakingly replicating the techniques passed from father to son – that's Loste savoir-faire.



More than 25 years of expertise in international food business export. Located in the heart of the Rungis International Market, Gourmet de Paris is a structure dedicated to the export of premium products.



Côté Food was created when 2 homeland-loving Breton businessmen met. Their skills and team spirit enabled to structure this company, which has become a reference in terms of international meat trading.



A brand dedicated to sourcing and producing the world's finest vanilla from Madagascar. Sourcing the highest quality vanilla beans to creating extracts, Vanilla paste, powder, natural flavorings, and other products.



In 1988, the world's first "Prosciutteria" was created. In the process, father & son developed the DOK Dall'Ava as well as the Dall'Ava Bakery. In 2005, they began building a ham factory, to be the most avant-garde in the world.



NEW



A renowned Italian brand that specializes in the production of high-quality cured meats, particularly Prosciutto di Parma. The Tosini family has been dedicated to the art of curing prosciutto for over a century.



NEW



Created through the ancient methods of gravity and time, and instantly hailed as one of the Purest Natural Drinking Waters in the world, there is nothing quite like EIRA. Founded at the "purest water source in Norway"



NEW



The passion for oyster farming has run in the veins of the Hervé family for three generations. Marked by patience, effort, and inevitably. The unfailing love for the profession of oyster farmer and the Marennes-Oléron basin, a land cradled by the sea and the marshes.



NEW



Nomade des Jardins revolutionizes the escargot market, offering an exceptional gourmet product unlike the industrially produced counterparts dominating 98% of the market.

NEW



We use the highest quality products: flour PETRA by Molino Quaglia, candied orange and citron by Maestro Morandin, raisin, Belgian butter, honey from the Natisone valleys, yolks and Bourbon vanilla from Madagascar.

NEW



Jean-Luc VOISIN, our founder, has made a clear choice for long-term sustainable development by promoting sustainable farming and local sourcing proving that this is both achievable and profitable in today's consumer driven Asia.

NEW

NICO

We are a family business with more than 50 years of experience making only ham. We do not believe in making standardized hams designed to optimize costs, nor would we ever sell you a ham that we would not eat ourselves.



NEW

kalios
SINCE 1832

A remarkable olive oil brand, encapsulates the essence of Greek heritage and traditions. For an impressive eight generations, the Kalios family has cultivated olives in Neochori-Ithomi, a picturesque village in the southern of Greece.



NEW

MUSE
WAGYU

While it may appear the MUSE story has just begun, in truth it has been many years in the making. Dedication and appreciation of full blood Wagyu, coupled with our desire to innovate, is ultimately what has propelled MUSE Wagyu into a realm of its own.



NEW

SCOT
OF THE SOUTH
BLACK ANGUS

In the spirit of our Black Angus founders, our vision is for each slice of SCOT to exceed your expectations, electrify your senses, and make each eating experience more memorable than the last.



NEW

SDP
RUNGIS

A flavour virtuoso since 1985. From special butcher's cuts to other organic products, the business and its seven brands offer expertise that combines produce of the terroir with food innovations, surprising even the most demanding diners.



NEW

DLIGHT
CRAFTED ICE CREAM

With a deep - rooted understanding of the very source, Dlight brings great ingredients from remarkable places, to celebrate the diversity of flavors and origins to truly unlock its sensorial richness.



NEW

ICON
X B WAGYU

Founded on a full blood Wagyu herd in Tasmania, and crafted from the tapestry of our pristine ancient lands, ICON Wagyu explores and expresses the very best of our Australian environment.



NEW

MARGRA
AUSTRALIA'S FINEST LAMB

Australian Lamb. Unprecedented Quality. Margra Lamb consistently delivers a micro-marbled finish and low fat melting point. The result is an unprecedented delicate lamb that is as much a joy to cook, as it is a pleasure to eat.



NEW

GROIX & NATURE

One island, one passion and men. On the island of Groix, Groix & Nature makes rillettes, cooked dishes, soups and culinary aids cooked with passion. Made for you fresh from the land and the sea.



NEW

PUERTO ANDALUZ
PREMIUM SEAFOOD

A selection of wild products from the seas of Andalusia, derived from traditional and sustainable fishing techniques. Perfect freshness and unique flavours in harmony with the latest freezing technology.



NEW

ROAM
AUSTRALIAN WAGYU

Long grazing, free-roaming Australian Wagyu. Roam Australian Wagyu was born from the passion of pioneering Wagyu producers, and the vision to create quality, free-roaming Australian Wagyu. Unlike traditional grain fed Wagyu, Roam Australian Wagyu is extensively grass-fed and free to roam.



NEW

AURA
WAGYU OF NEW ZEALAND

The superiority of Aura is reflected in the marbling, tenderness, texture, and flavour composition. True Wagyu connoisseurs will detect all of this and more in Aura's delicate, creamy flavour



NEW

roots
REGENERATIVE.

We believe nutritious, wholesome beef should be celebrated not vilified, so we set out to create the best of both worlds - great tasting, wholesome, nutrient-dense beef that's better for you, better for the animal, and better for the planet.



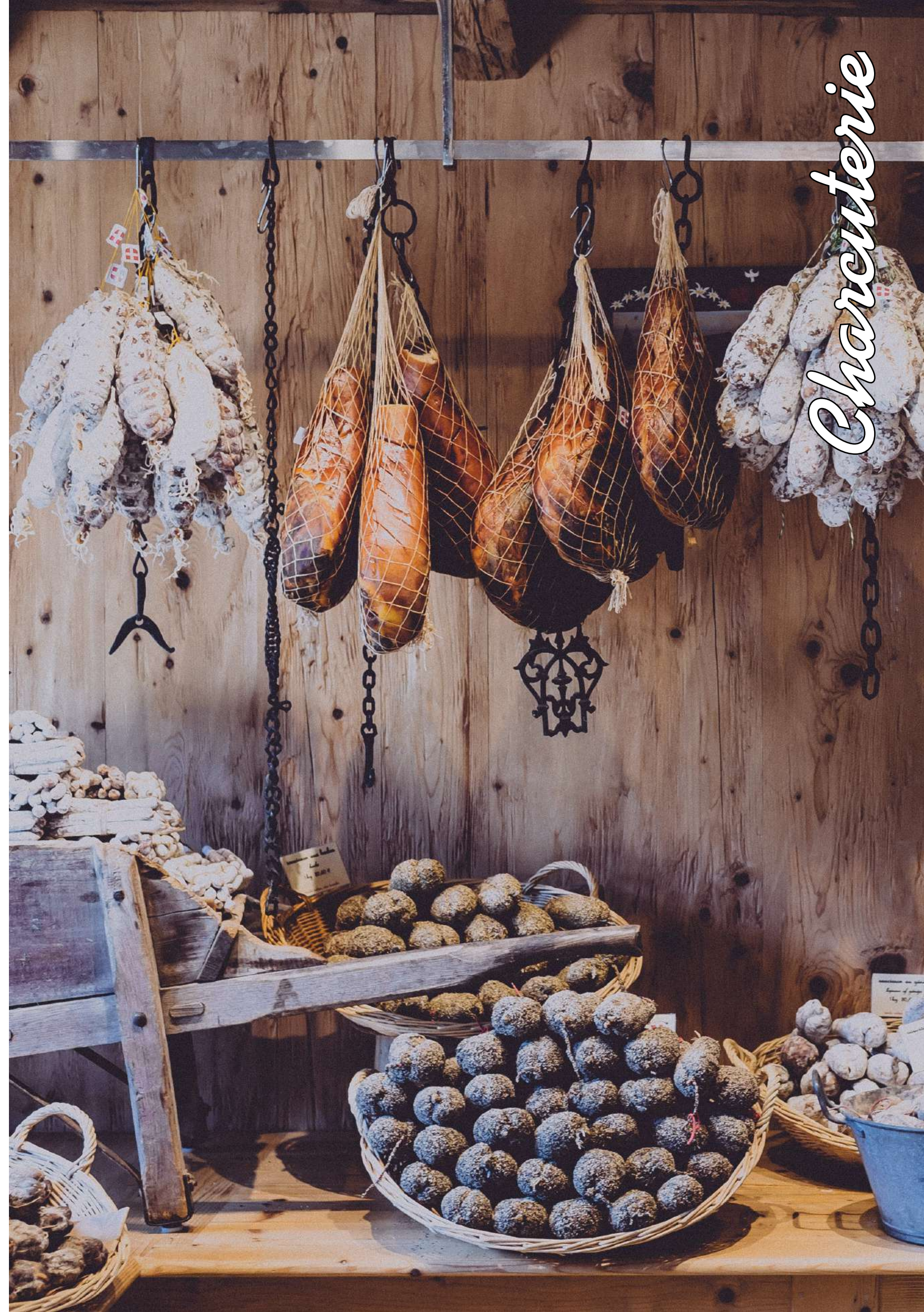
NEW

ALBA
AUSTRALIAN WHITE
LAMB

Lamb, unlike you know it. Our story begins with generations of genetic refinement, and results in ALBA Australian White Lamb - a new level of lamb, in every way, shape and form

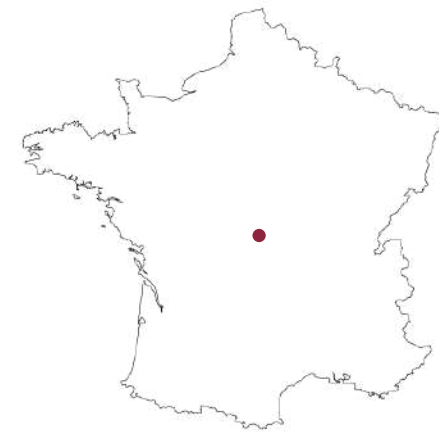


CHARCUTERIE SOURCE MAP





Visit Website



Expertise Inspired by Our Regions

Drawing on our roots and gastronomic heritage, our expertise and inspiration come from the characteristics of our regions.

The Spirit of Innovation

Every day, we strive to offer you ever more innovative products to meet your every need, those of today, but above all those of tomorrow.

High Quality for Great Flavor

Our products are subject to the most advanced regulations in terms of traceability and freshness.

For over 150 years, Loste Tradi-France has been holding on to the family values and artisanal spirit of its founder, Pierre Loste. A butcher- charcutier by trade, he was the first to refine cured sausages on an industrial scale, thanks to a strong drive to combine tradition with modernity. Today, it is with that same drive that Loste Tradi-France supports over 12,000 culinary artisans in their everyday work. As a result, we became a leader on the butchers' market segment in France with 65% market shares. We have 15 regionalised production sites: this guarantees a local know how in line with the traditions of the region and its people.



PÂTÉS, TERRINES & RILLETTES



ICH0WW0000978
Foie Gras and
Chanterelle Terrine
200g Jar | Box w/6jars
200gr | per pcs



ICH0WW0000320
Terrine Foie Gras & Chanterelle
Mushrooms
Ceramic VacPack
aprox. 2.35kg | Box w/2units
approx 2.35kg | per pcs



ICH0WW0000328
Pâte Rabbit & Mustard
Ceramic VacPack
aprox. 2.9kg | Box w/2units
2.9kg | per pcs



ICH0WW0000401
Rillette du Mans Pork
VacPack aprox. 1kg | Box w/4packs
1kg | per pcs



ICH0WW0000341
Terrine Burgundy Marble
Ham
VacPack aprox. 3.5kg | Box w/2units
approx 3kg | per pcs



ICH0WW0000347
Pâte Croûte Richelieu
VacPack aprox. 2.3kg | Box w/2units
approx 2.3kg | per pcs



ICH0WW0000348
Pâte Croûte Franc Comtois
Morels and Black Mushrooms
VacPack aprox. 2.5kg
approx 2.5kg | per pcs



ICH0WW0000362
Rillettes Duck
Sandstone VacPack aprox. 2.5kg |
Box w/3units : 2.5kg | per pcs



ICH0WW0000349
Pâte Croûte Duck &
Mushrooms
VacPack aprox. 2kg | Box w/2units
approx 2kg | per pcs



ICH0WW0000377
Terrine Chicken & Vegetables
Ceramic VacPack
aprox. 2.6kg | Box w/2units
approx 2.6kg | per pcs



ICH0WW0000227
Rillettes du Mans Pure Pork
Sandstone VacPack
aprox. 2.5kg | Box w/3units
2.5kg | per pcs



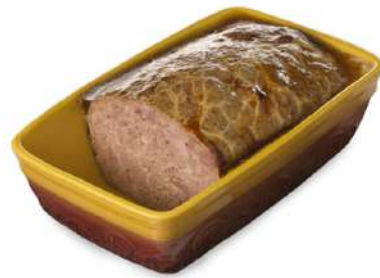
ICH0WW0000354
Terrine Champelière
VacPack aprox. 3.75kg
3.75kg | per pcs



PÂTÉS, TERRINES & RILLETTES



ICH0WW0000369
Pâte Campagne Guerande
Salt VPF
Ceramic VacPack aprox. 3.2kg
approx 3.2kg | per pcs



ICH0WW0000399
Pâte Rabbit & Mustard
Ceramic VacPack aprox. 3kg
3kg | per pcs



ICH0WW0000897
Organic Pork Rillettes
180gr | Box w/6units
180gr | per pcs



ICH0WW0000584
Duck Mousse
1.45Kg | Box w/8units
1.45kg | per pcs



ICH0WW0000983
Terrine Tradition Rabbit
200gr Box w/8jars
200gr | per pcs



ICH0WW0000353
Tradition Farmhouse Pork
Terrine
200g Jar | Box w/6jars
200gr | per pcs



ICH0WW0001189
Pate en Croute Duck
& Pistachios
aprox. 500gr | Box w/4pcs
500gr | per pcs



ICH0WW0000379
Ballotine Poultry
VacPack aprox. 2.8kg
approx 2.8kg | per pcs



ICH0WW0000330
Pâte Poultry & Tarragon
Ceramic VacPack
aprox. 3kg | Box w/2units
3kg | per pcs

SEAFOOD TERRINES



ICH0WW0000891
Terrine w/Scallops
1.6Kg Tray | Case w/2trays
1.6kg | per pcs



IFC0WW0001281
Mix Salmon w/Dory
1.6kg | Box w/2pcs
1.6kg | per pcs



ICH0WW0000218
Terrine Salmon Fillet & Sorrel
1.6kg Lose | Box w/2packs
1.6kg | per pcs



OTHER CHARCUTERIE PRODUCTS



ICH0WW0001362
Coppa Sliced
Tray Map 500gr | Box w/8trays
500gr | per pcs



ICH0WW0001350
Demie Bresola de Bœuf
1.6kg/pc, 4pcs/case
approx 1.6kg | per pcs



ICH0WW0000368
Saindoux Pure Pork
aprox. 250gr | Box w/20pcs
250gr | per pcs

GOURMET
PARIS



ICH0WW0000535
Smoked Pork Larding Bacon
2x1kg
1kg | per pcs



ICH0WW0000980
Saucisson Brioche
120gr | Box w/6pcs
120gr | per pcs



ICH0WW0000538
Dry Wagyu Sliced Beef Petals
aprox.1.5kg
approx 700gr | per pcs



ICH0WW0000315
Bacon Smoked
VacPack aprox. 1.7kg | Box w/6pcs
approx 1.7kg | per pcs



ICH0WW0000242
Pork Belly Smoked
aprox. 1.6kg | Box w/6packs
approx 1.5kg | per pcs



ICH0WW0000255
Coppa 1/2 Pce
VacPack 1,5kg | Box w/4pcs
approx 1.5kg | per pcs

COOKED HAMS



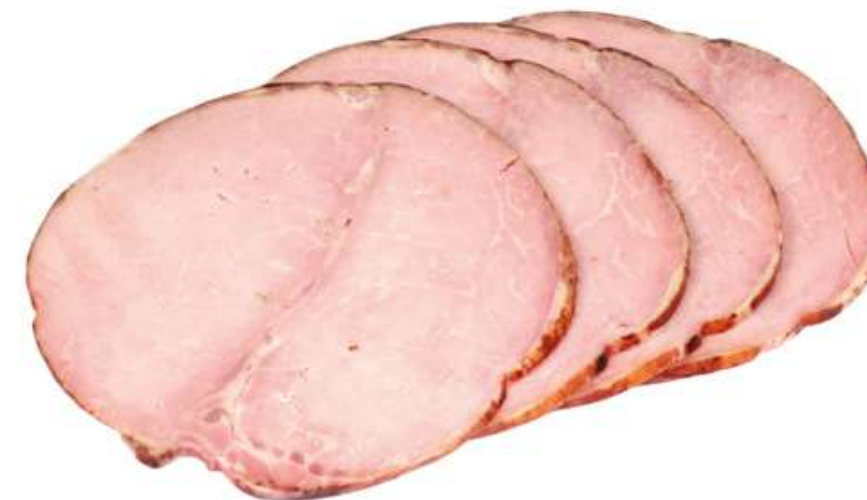
ICH0WW0000375
Cooked Ham Superior Castelou Rindless
VacPack aprox. 7.5kg
approx 7.5kg | per pcs



ICH0WW0000382
Cooked Ham Superior VPF Rindless
Noixfine
VacPack aprox. 7.5kg
approx 7.5kg | per pcs

ICH0WW0000396
Cooked Ham Superior w/Herbs VPF w/
Rind Noixfine
VacPack aprox. 7.5kg
approx 7.5kg | per pcs

ICH0WW0000391
Cooked Ham Superior Ficelle VPF w/Rind
Noixfine
VacPack aprox. 8.5kg
approx 8.5kg | per pcs



ICH0WW0000894
Cooked Ham Superior DD
450gr Sliced Pack | Box w/10packs
450gr | per pcs

ICH0WW0000372
Cooked Ham Superior
2 Slices Noixfine Tray 120gr
120gr | per pcs

CURED HAMS



ICH0WW0000614
Ham San Daniele Dop Numerodieci 24
Months Boneless
7-9kg | per pcs

ICH0WW0000063
Ham San Daniele Dop Numerodieci 24
Months Hand Cut
30gr | per pcs



ICH0WW0000385
Dry Ham Monts de La Roche
9 Months Boneless
VacPack aprox. 6kg
approx 6kg | per pcs



ICH0WW0001347
Italian Dry Ham Sliced
500gr Tray
500gr | per pcs



ICH0WW0000238
Dry Ham Speck
VacPack aprox. 2kg
approx 2kg | per pcs



ICH0WW0000262
Dry Ham Boneless
VacPack aprox. 6.2kg
approx 7.3kg | per pcs



ICH0WW0000288
Dry Ham Bayonne IGP 10
Months Boneless
VacPack aprox. 6kg
approx 6kg | per pcs



ICH0WW0000895
Serrano Ham
500gr Sliced Pack | Box w/8packs
500gr | per pcs



CURED HAM



ICH0WW0001340
Ham San Daniele 18 Months
Machine Cut Pio Tosini
80gr | per pack
80gr | per pcs

ICH0WW0000087
Ham San Daniele Dop 24
Months Machine Cut
80gr Pack
80gr | per pcs

ICH0WW0000079
Ham San Daniele Dop
Numerodieci 36 Months
Hand Cut
60gr Pack
60gr | per pcs

ICH0WW0001341
Dry Sausage P'tit Sec
Espelette Pepper
150gr | Box w/8pcs
150gr | per pcs



ICH0WW0000675
Dry Sausage
Apériloste Nature
Flow Pack 500gr | Box w/2units
500gr | per pcs

DRY SAUSAGES



ICH0WW0000970
Dry Sausage Mini Sticks
Roquefort Cheese &
Walnuts VPF
Doypack 100gr | Box w/10packs
100gr | per pcs

ICH0WW0001284
Dry Sausage Mini Sticks
Chilli VPF
Doypack 100gr | Box w/10packs
100gr | per pcs

ICH0WW0001363
Dry Sausage Mini Sticks VPF
Doypack 100gr Box w/10packs
100gr | per pcs

ICH0WW0000224
Dry Sausage Perche
Pure Pork
aprox. 3.5kg
approx 3.5kg | per pcs



DRY SAUSAGES



ICH0WW0001344
 Dry Sausage Mini Sticks Boneless
 Flow Pack 500gr
 500gr | per pcs

ICH0WW0001343
 Dry Sausage Mini Sticks Chorizo
 Flow Pack 500gr
 500gr | per pcs



ICH0WW0000672
 Dry Sausage Walnuts
 250gr | Box w/8units
 250gr | per pcs



ICH0WW0000673
 Dry Sausage Green Pepper
 250gr | Box w/8 Pcs
 250gr | per pcs



ICH0WW0000236
 Dry Sausage Chorizo Regio
 Estirpe
 aprox. 1.6kg | Box w/4pcs
 approx 1.6kg | per pcs



ICH0WW0000955
 Dry Sausage Hazelnuts
 250gr | Box w/8units
 250gr | per pcs



ICH0WW0000546
 Dry Sausage
 225gr | Box w/20pcs
 230gr | per pcs



ICH0WW0000974
 Dry Sausage Porcini
 250gr | Box w/8pcs
 250gr | per pcs



DRY SAUSAGES



ICH0WW0000671
 Dry Sausage Apéristolste
 Chorizo
 Flow Pack 500gr | Box w/2units
 500gr | per pcs



ICH0WW0000297
 Dry Sausage Pave Spices
 and Chilli
 aprox. 2kg | Box w/2pcs
 approx 2kg | per pcs



ICH0WW0001345
 Dry Sausage Chorizo Spicy
 Flowpack 200gr | Box w/6pcs
 200gr | per pcs



ICH0WW0000225
 Dry Sausage Cofiolino
 aprox. 2.8kg
 approx 3kg | per pcs



ICH0WW0000274
 Dry Sausage Chorizo Extra
 Pave w/Pepper
 aprox. 2.2kg
 approx 2.2kg | per pcs



ICH0WW0000291
 Dry Sausage Rosette Duc de
 Coise VPF
 aprox. 2.5kg | Box w/4pcs
 approx 2.5kg | per pcs



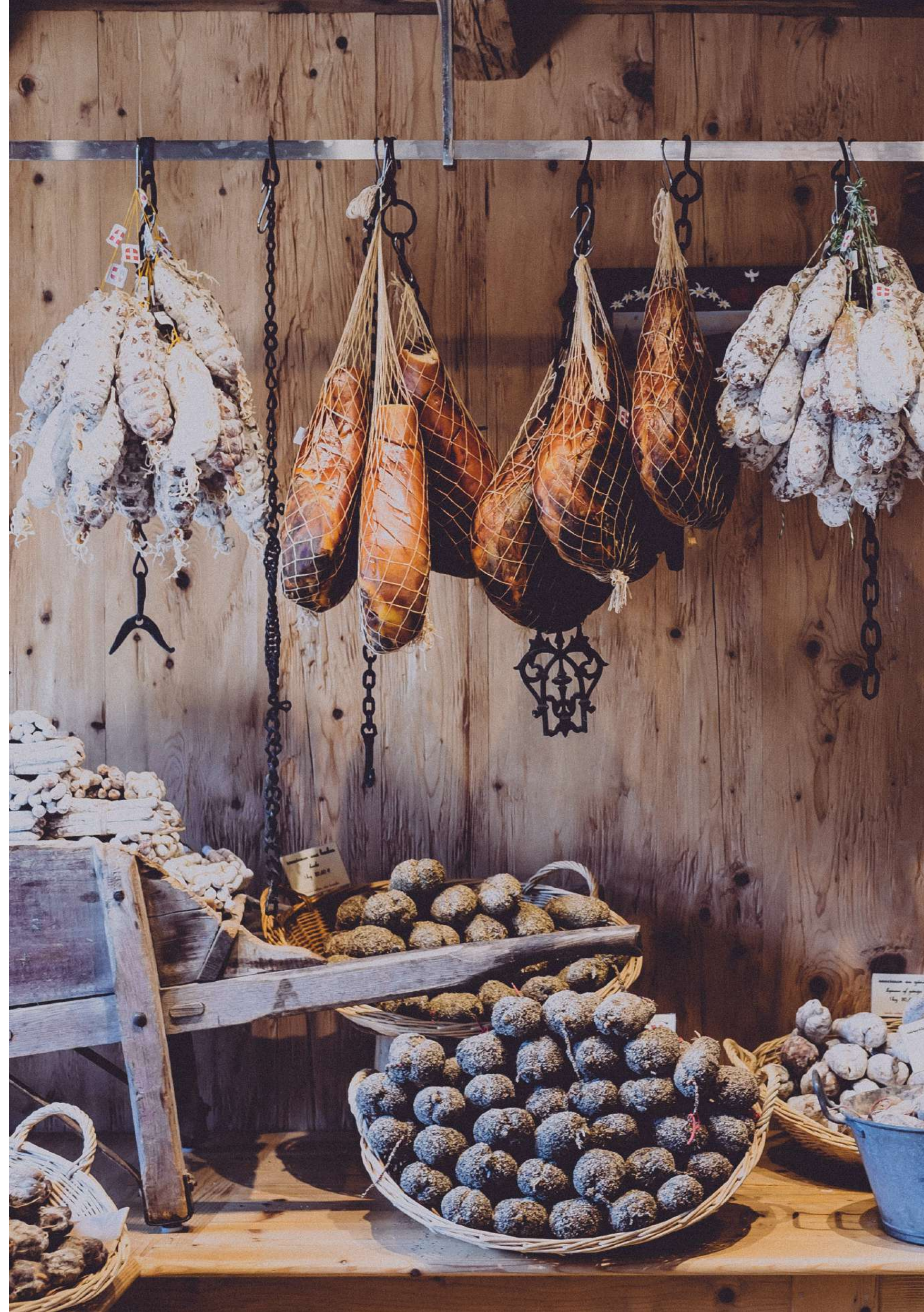
ICH0WW0001342
 Dry Sausage Farm Pork VPF
 aprox. 250gr | Box w/8pcs
 250gr | per pcs

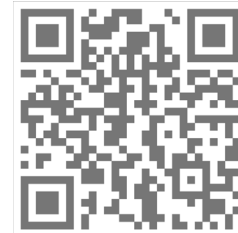


ICH0WW0000254
 Dry Sausage Jesus
 1.5kg | Box w/2pcs
 approx 1.5kg | per pcs



ICH0WW0000292
 Dry Sausage Galet w/Pepper
 aprox. 2.5kg | Box w/2pcs
 approx 2.5kg | per pcs





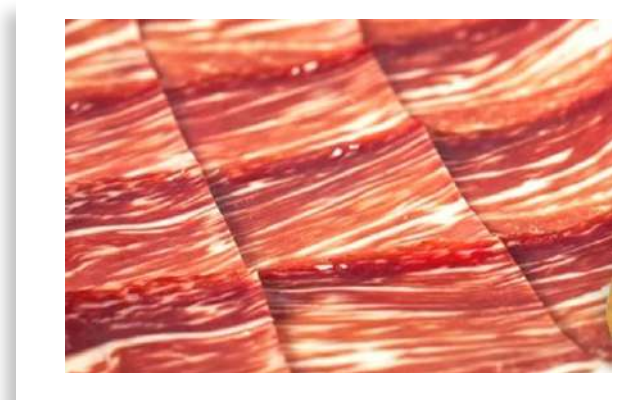
Visit Website

The Origin - Alentejano Breed

The Raza Alentejana pig is a direct descendant of the Mediterranean wild boar. Due to its genetics and the lack of crosses with other breeds, it presents a great "rusticity" and adaptation to life in freedom and therefore registers a superior capacity of intramuscular fat storage. Historically preserved in Portugal (without crosses), it is currently considered one of the purest breeds in the Peninsula. At this moment, the genealogical book of the Alentejo pig has only 9,000 registered individual animal.



Since 1933 maintaining the philosophy of tradition and excellence in the product of the early days, guaranteeing the taste and character of the Iberian breed, only in the world and one of the key reasons why Spain is linked to the term of gastronomy. Iberian pork has always been the symbol of our company, for that reason our main concern is the care of this animal and everything that surrounds it, which leads to the quality of our products. Julián Martín is country, is life, is Guijuelo and is Iberian.



SPANISH CHARCUTERIE



ICH0WW0000148

Ham Iberico 100% Bellota Free Range
42 Months Boneless
approx 8-9kg | per pcs

ICH0WW0000153

Ham Iberico Bellota Free Range 36
Months Boneless
approx 4.5-5.5kg | per pcs

ICH0WW0000196

Ham Iberico 100% Bellota Free Range
Sliced
100gr | per pcs

ICH0WW0000157

Ham Iberico 100% Bellota Free Range
42 Months Bone-In
approx 8-9kg | per pcs



ICH0WW0000212

Ham Shoulder Iberico
Cebo Hand-Cut
100gr | per pcs

ICH0WW0000210

Ham Shoulder Iberico
Cebo 15 Months
approx 5-6kg | per pcs

ICH0WW0000213

Ham Shoulder Iberico
Cebo pre sliced
100gr | per pcs



ICH0WW0000156

Ham Iberico Bellota Free Range 36
Months Bone-In
approx 8-9kg | per pcs

ICH0WW0000193

Ham Iberico 100% Bellota Free Range
Bone-In
approx 8-9kg | per pcs

ICH0WW0000153

Ham Iberico Bellota Free Range 36
Months Boneless
approx 4.5-5.5kg | per pcs

ICH0WW0000155

Ham Iberico Cebo
24 Months Bone-In
approx 8-9kg | per pcs

ICH0WW0000202

Ham Iberico Cebo Sliced
100gr | per pcs



ICH0WW0000160

Cured Shoulder Steak Iberico
Lomito 2 Months
approx 350-450gr | per pcs



ICH0WW0000204

Ham Shoulder Iberico 100%
Bellota Free Range
24 Months
approx 5-6kg | per pcs



ICH0WW0001354

Jamon de Cebo Iberico
6-7kg pcs | per kg
7-8kg | per pcs



ICH0WW0001301

Ham Serrano w/Bone Gran
Reserva 15 Months Alazor
Vacpack 7-8kg | per kg



SPANISH CHARCUTERIE



ICH0WW0000158
 Dry Sausage Iberico Chorizo
 Extra Spicy Bellota Free
 Range 1.5 Months
 approx 1-1.3kg | per pcs



ICH0WW0000152
 Dry Sausage Iberico Cebo
 Min 24 Mths
 approx 1-1.3kg | per pcs



ICH0WW0000150
 Dry Sausage Iberico Bellota
 Free Range 6 Months
 approx 6-8kg | per pcs

ICH0WW0000189
 Dry Sausage Iberico Chorizo Cebo 3
 Months
 approx 1-1.3kg | per pcs

ICH0WW0000185
 Dry Sausage Iberico Chorizo Bellota Free
 Range 6 Months
 approx 1-1.3kg | per pcs

ICH0WW0000187
 Dry Sausage Iberico Chorizo Cebo 1.5
 Months
 180gr | per pcs

ICH0WW0000190
 Dry Sausage Iberico Chorizo Cebo pre
 sliced
 100gr | per pcs

ICH0WW0000186
 Dry Sausage Iberico Chorizo Bellota Free
 Range Sliced
 100gr | per pcs

ICH0WW0000184
 Dry Sausage Iberico Chorizo 100% Bellota
 Free Range Gourmet Sel.
 Half Piece 500/600gr
 approx 500-650gr | per pcs



ICH0WW0000174
 Dry Loin Sausage Iberico Cebo 2.5
 Months
 approx 2.5kg | per pcs

ICH0WW0000180
 Dry Sausage Iberico
 Cebo 1.5 Months
 180gr | per pcs

ICH0WW0000183
 Dry Sausage Iberico
 Cebo Sliced
 100gr | per pcs

ICH0WW0000175
 Dry Loin Sausage Iberico Cebo
 100gr | per pcs

ICH0WW0000215
 Iberico Cebo Mix w/Loin Chorizo Dry
 Sausage
 220gr Pack
 200gr | per pcs

ICH0WW0000179
 Dry Sausage Iberico Black Chorizo 2
 Months
 approx 1.2kg | per pcs

ICH0WW0000178
 Dry Sausage Iberico Black Chorizo 1.5
 Months
 180gr | per pcs

SPANISH CHARCUTERIE



ICH0WW0000176

Dry Sausage Iberico 100% Bellota Free Range
Gourmet Selection
Half Piece 500/650gr
approx 500-650gr | per pcs

ICH0WW0000149

Dry Loin Sausage Iberico Bellota Free Range 5 Months
1/1.3kg
approx 1-1.3kg | per pcs

ICH0WW0000172

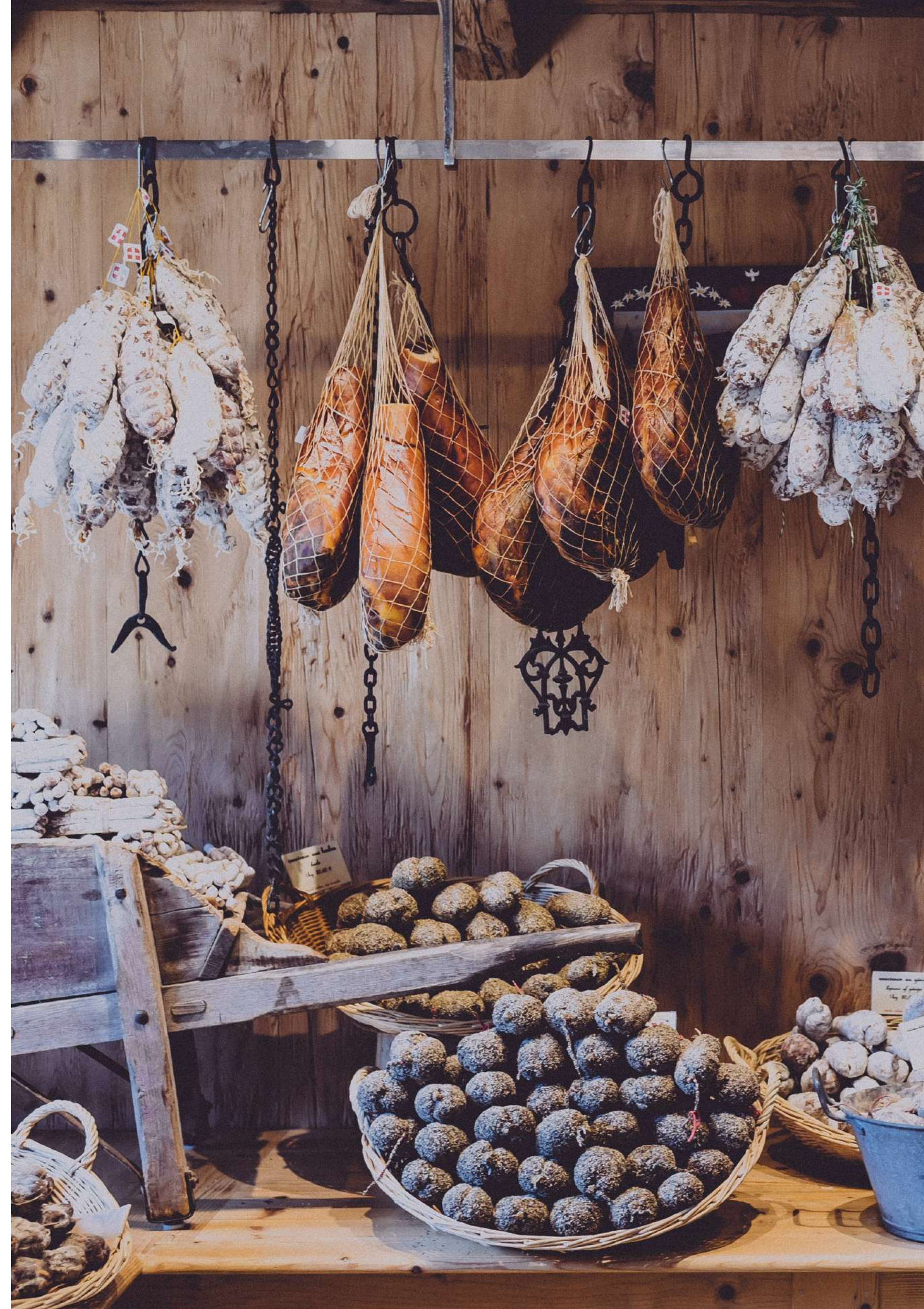
Dry Loin Sausage Iberico 100% Bellota Free Range Gourmet Selection
Half Piece
approx 500-650gr | per pcs

ICH0WW0000177

Dry Sausage Iberico Bellota Free Range Sliced
100gr Pack
100gr | per pcs

ICH0WW0000173

Dry Loin Sausage Iberico Bellota Free Range Sliced
100gr Pack
100gr | per pcs



SPANISH CHARCUTERIE



ICH0WW0000208

Ham Shoulder Iberico Bellota
Free Range
36 Months Boneless
approx 2.5-3.5kg | per pcs



ICH0WW0000154

Ham Iberico Cebo Boneless
Min 24 Mths
approx 4.5-5.5kg | per pcs



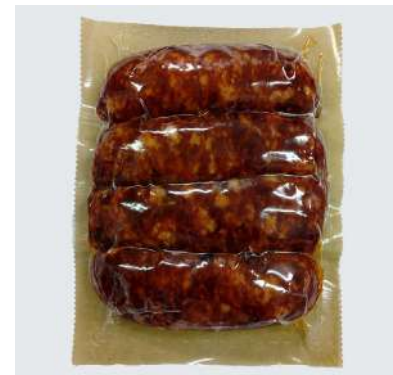
ICH0WW0000203

Ham Shoulder 100% Iberico
Bellota Free Range Boneless
approx 2.5-3.5kg | per pcs



ICH0WW0000211

Ham Shoulder Iberico
Cebo Boneless
approx 2.5-3.5kg | per pcs



ICH0WW0000192

Frozen Iberico Chorizo
Cebo for Grill
240gr Pack
240gr | per pcs



ICH0WW0000191

Frozen Iberico Chorizo
Cebo for Grill
2.5kg Pack
2.5kg | per pcs



ICH0WW0000159

Cured Collar Iberico
Copita 3 Months
500/650gr
approx 500-650gr | per pcs



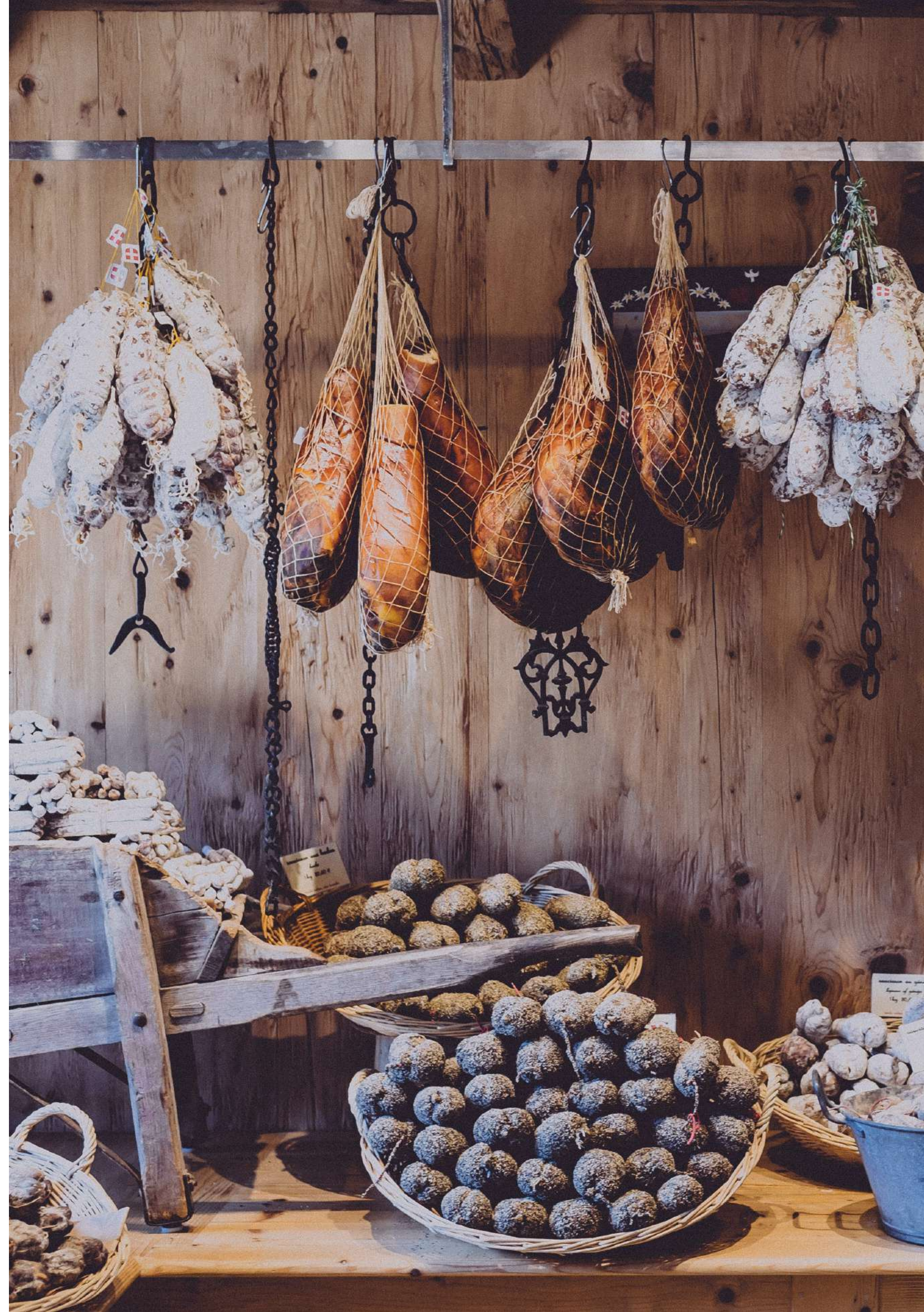
ICH0WW0000201

Ham Iberico Cebo
500gr Block
500gr | per pcs



ICH0WW0000161

Ham Iberico Cebo
250gr Block
250gr | per pcs



SPANISH CHARCUTERIE



ICH0WW0000166
Ham Iberico 100% Bellota
Free Range Hand-Cut
Gourmet Selection
100gr | per pcs



ICH0WW0000164
Dry Loin Sausage Iberico
100% Bellota Free Range
Hand-Cut Gourmet Selection
100gr Pack
100gr | per pc



ICH0WW0000163
Dry Sausage Iberico 100%
Bellota Free Range
Gourmet Selection
100gr Pack
100gr | per pcs



ICH0WW0000194
Ham Iberico 100% Bellota
Free Range Hand-Cut
100gr | per pcs



ICH0WW0000162
Dry Sausage Iberico Chorizo
100% Bellota Free Range
Gourmet Selection
100gr Pack
100gr | per pcs



ICH0WW0000197
Ham Iberico Bellota
Free Range Sliced
100gr | per pcs



ICH0WW0000200
Ham Iberico Cebo Hand-Cut
100gr | per pcs



ICH0WW0000167
Mix 100% Bellota Gourmet
Selection Chorizo, Ham, Loin,
Dry Sausage
300gr Pack
300gr | per pcs



ICH0WW0000209
Ham Shoulder Iberico Bellota
Free Range Sliced
100gr | per pcs



ICH0WW0000198
Ham Iberico Bellota
Hand-Cut
100gr | per pcs



ICH0WW0000205
Ham Shoulder Iberico 100%
Bellota Free Range Hand-Cut
100gr | per pcs



ICH0WW0000165
Ham Shoulder Iberico 100%
Bellota Free Range Hand-Cut
Gourmet Selection
100gr | per pcs



FRENCH CHARCUTERIE



ICH0WW0000118
Ham Cured Corsica Sliced
90gr Pack | Box w/10packs
90gr | per pcs



ICH0WW0000125
Lonzo Corsica SFA Sliced
90gr Pack | Box w/10packs
90gr | per pcs



ICH0WW0000120
Dry Sausage Rosette
de Lyon Sliced
100gr Pack | Box w/10packs
100gr | per pcs



ICH0WW0000130
Ham Cured Auvergne Sliced
100gr Pack | Box w/10packs
100gr | per pcs



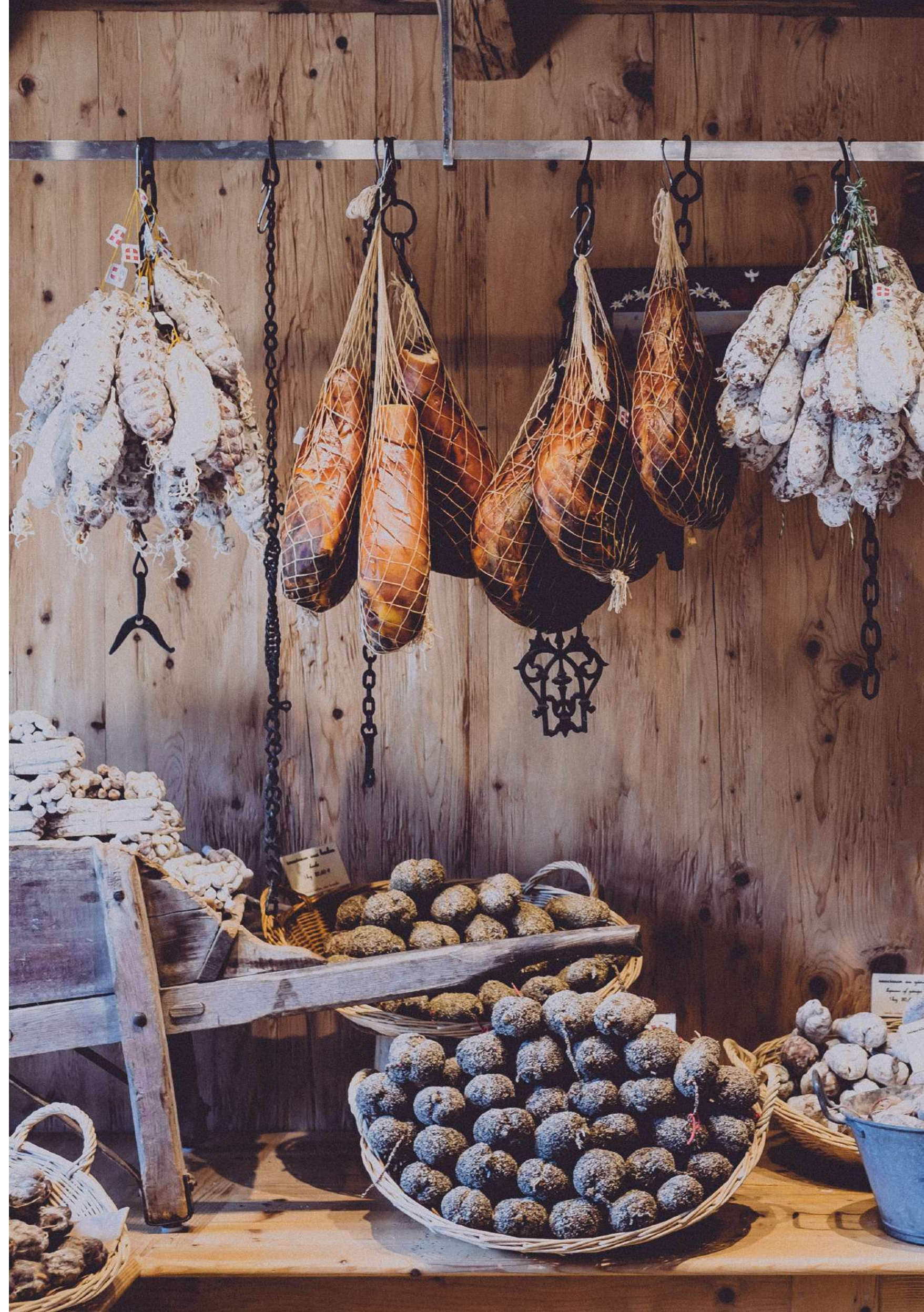
ICH0WW0000127
Coppa Corsica SFA Sliced
90gr Pack | Box w/10packs
90gr | per pcs



ICH0WW0000129
Ham Cured Serrano Sliced
100gr Pack | Box w/10packs
100gr | per pcs



ICH0WW0000124
Ham Cured Pyrenees
Sliced SFA
100gr Pack | Box w/10packs
100gr | per pcs



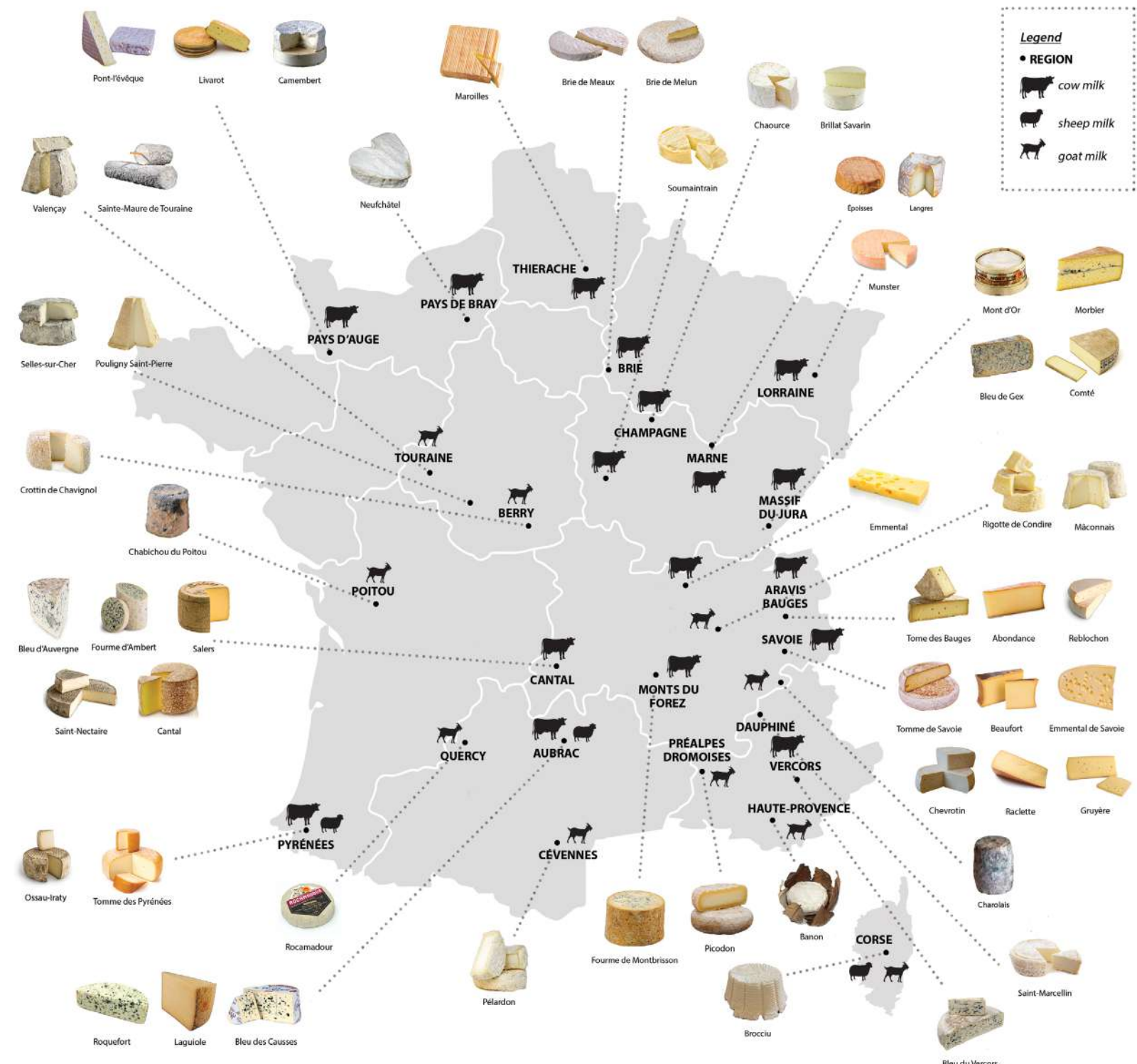
CHEESES SOURCE MAP



Cheeses

French Cheeses Map

There are more than 1 200 varieties of cheese on the French territory. To this day, only 45 of these good rinds, pressed or soft, blue-veined or bloomy, well established in their terroir, have obtained the Protected Designation of Origin certification, 9 others a Protected Geographical Indication.



Legend

- REGION
- cow milk
- sheep milk
- goat milk

PDO FRENCH CHEESES - Protected Denomination of Origin

<p>Abondance (PDO since 1996) Region: Haute-Savoie</p> <p>Type: half-cooked pressed Aging: 3 months Aspect: orange brown wheel, ivory yellow paste Aromas: fruity hazelnut, slightly salty taste and bitterness</p>	<p>Beaufort (PDO since 2003) Region: Savoie</p> <p>Type: pressed cooked Aging: 5 months minimum Aspect: smooth brown rind with white speckles, more or less yellow depending on the season Aromas: aromas of butter, dried fruit and sometimes pineapple</p>	<p>Bleu de Gex (PDO since 1996) Region: Jura/Ain</p> <p>Type: blue vein Aging: 2 months Aspect: wheel with yellowish rind engraved with a «Gex», ivory paste streaked with blue-green veining Aromas: aromas of hazelnut and mushroom</p>	<p>Bleu de Vercors (PDO since 2001) Region: Drôme/Isère</p> <p>Type: blue vein Aging: 2 months minimum Aspect: downy gray rind cylinder; ivory paste and fine blue-gray mottling Aromas: hazelnut aromas</p>
<p>Banon (PDO since 2007) Region: Alpes-de-Haute-Provence</p> <p>Type: goat cheese Aging: 2 weeks to 2 months Aspect: small disc wrapped in chestnut leaves, creamy paste Aromas: goat and nutty aromas</p>	<p>Bleu d'Auvergne (PDO since 1996) Region: Puy-de-Dôme/Cantal</p> <p>Type: blue vein Aging: 3 months Aspect: flattened white cylinder with ivory blue-green mold Aromas: aromas of blue and undergrowth, even mushroom</p>	<p>Bleu de Causses (PDO since 2009) Region: Aveyron/Lot/Lozère</p> <p>Type: blue vein Aging: 8 weeks minimum Aspect: flattened white cylinder with ivory blue-green mold Aromas: strong taste of blue</p>	<p>Brie de Meaux (PDO since 1996) Region: Seine-et-Marne/Loiret/Meuse/Aube/Haute-Marne/Marne/Yonne</p> <p>Type: bloomy rind Aging: 8 weeks minimum Aspect: flattened disc with white fluffy rind, ivory paste sprinkled with small holes Aromas: aromas of undergrowth and stable</p>

<p>Brie de Melun (PDO since 1996) Region: Seine-et-Marne/Yonne/Aube</p> <p>Type: bloomy rind Aging: 10 weeks minimum Aspect: flattened cylinder with white rind mottled with brown spots, yellow paste Aromas: hazelnut aromas and mushroom notes</p>	<p>Époisses (PDO since 1996) Region: Côte-d'Or/Haute-Marne/Yonne</p> <p>Type: washed rind Aging: 4 weeks minimum Aspect: cylinder in its orange to brick red rind box, light beige paste Aromas: slightly spicy taste of cream</p>	<p>Munster (PDO since 1996) Region: Bas-Rhin/Haut-Rhin/Meurthe-et-Moselle/Vosges/Territoire de Belfort/Haute-Saône</p> <p>Type: washed rind Aging: 21 days minimum Aspect: flattened cylinder with orange pink rind, cream color paste Aromas: lactic, woody aromas, dry seed notes</p>	<p>Roquefort (PDO since 2008, CDO since 1925) Region: Aveyron</p> <p>Type: blue vein Aging: 3 months minimum Aspect: blue, gray and green veined rind cylinder Aromas: strong aromas of humus and humid cellar, salty taste, notes of sheep</p>
<p>Brocciu (PDO since 2003) Region: Corse</p> <p>Type: fresh Aging: 21 days minimum (brocciu passu) Aspect: white cylinder presented in a basket, white paste Aromas: aroma of fresh sheep's or goat's milk</p>	<p>Fourme d'Ambert (PDO since 1996) Region: Puy-de-Dôme</p> <p>Type: blue vein Aging: 28 days minimum Aspect: high cylinder with gray downy rind, creamy paste dotted with blue-gray spots Aromas: rustic aromas of blue</p>	<p>Neufchâtel (PDO since 1996) Region: Seine-Maritime/Oise</p> <p>Type: bloomy rind Aging: 10 days minimum Aspect: heart-shaped with hite downy rind Aromas: savory aromas of cream and fresh milk</p>	<p>Saint-Nectaire (PDO since 1996) Region: Cantal/Puy-de-Dôme</p> <p>Type: uncooked pressed Aging: 6 to 10 weeks Aspect: flattened rustic cylinder speckled with white, shiny cream color paste Aromas: hazelnut aroma</p>
<p>Camembert de Normandie (PDO since 1996) Region: Orne/Calvados/Eure/Manche</p> <p>Type: bloomy rind Aging: 1 month Aspect: downy white rind cylinder, ivory to light yellow paste Aromas: dairy aromas, notes of undergrowth</p>	<p>Fourme de Montbrison (PDO since 2010) Region: Loire/Puy-de-Dôme</p> <p>Type: blue vein Aging: 21 days minimum Aspect: high cylinder with orange rind, blue marbled cream paste Aromas: taste of fruity dairy and light blue</p>	<p>Ossau-Iraty (PDO since 2003) Region: Pyrénées-Atlantiques/Hautes-Pyrénées/Bask Country</p> <p>Type: uncooked pressed Aging: 2.5 to 12 months Aspect: orange to gray to yellow rind cylinder, white paste Aromas: notes of sheep and hazelnut</p>	<p>Sainte-Maure de Touraine (PDO since 2003) Region: Indre-et-Loire/Vienne/Indre/Loir-et-Cher</p> <p>Type: goat cheese Aging: 15 days minimum Aspect: log with gray and blue pleated rind, tight white dough Aromas: goat and hay aromas (summer), hazelnut (winter)</p>
<p>Cantal (PDO since 1996) Region: Cantal</p> <p>Type: uncooked pressed Aging: 1 month minimum (young) to more than 8 months (old) Aspect: light gray to golden rind cylinder, even brown, ivory to dark yellow paste Aromas: hazelnuts and vanilla</p>	<p>Laguiole (PDO since 2008) Region: Aveyron</p> <p>Type: uncooked pressed Aging: 3 months minimum Aspect: light gray rind cylinder, mottled yellow paste Aromas: tart with butter aromas</p>	<p>Pélarion (PDO since 2001) Region: Aude/Gard/Hérault/Lozère/Tarn</p> <p>Type: goat cheese Aging: 11 days minimum Aspect: small, thin-rind puck, cream to blue in color, white paste Aromas: aroma of goat, dried hay, honey and hazelnut</p>	<p>Salers (PDO since 2003) Region: Cantal/Haute-Loire/Puy-de-Dôme/Aveyron/Corrèze</p> <p>Type: uncooked pressed Aging: 3 months minimum Aspect: cylinder with golden to brown rind, yellow marbled paste Aromas: dried fruits and butter aroma</p>
<p>Chabichou du Poitou (PDO since 1996) Region: Haut-Poitou</p> <p>Type: goat cheese Aging: 10 days minimum Aspect: frustoconical shape with white and yellow pleated rind, white leg Aromas: goat aroma and light nutty flavor</p>	<p>Langres (PDO since 1996) Region: Haute-Marne</p> <p>Type: washed rind Aging: 12 days minimum Aspect: light yellow to orange rind cylinder Aromas: fresh and tangy aromas of curd</p>	<p>Picodon (PDO since 2009) Region: Ardèche/Drôme/Gard/Vaucluse</p> <p>Type: goat cheese Aging: 14 jours minimum Aspect: small puff with white to creamy rind, tight white paste Aromas: goat aromas, notes of hazelnut</p>	<p>Selles-sur-Cher (PDO since 1996) Region: Loir-et-Cher/Cher/Indre</p> <p>Type: goat cheese Aging: 10 days minimum Aspect: powdery and gray rind puck, dense white paste Aromas: goat and light hazelnut aromas</p>
<p>Chaource (PDO since 1996) Region: Aube/Yonne</p> <p>Type: bloomy rind Aging: 15 days minimum Aspect: white downy rind, white paste Aromas: hazelnut fruity</p>	<p>Livarot (PDO since 1996) Region: Calvados/Eure/Orne</p> <p>Type: washed rind Aging: 21 days minimum Aspect: cylinder encircled with reed strips, red-brown rind, shiny ivory paste Aromas: smoked charcuterie and leather aromas</p>	<p>Pont-l'Évêque (PDO since 1996) Region: Calvados/Manche/Eure/Orne/Seine-Maritime</p> <p>Type: washed rind Aging: 3 to 6 weeks Aspect: checkered pink rind paver, light yellow, slightly perforated paste Aromas: creamy and fruity aromas of hazelnut</p>	<p>Tomme des Bauges (PDO since 2007) Region: Savoie/Haute-Savoie</p> <p>Type: uncooked pressed Aging: 5 weeks minimum Aspect: cylinder with gray rind, white paste sprinkled with a few holes Aromas: fruity and woody aromas, mushroom notes</p>
<p>Charolais (PDO since 2014) Region: Saône-et-Loire/Rhône/Loire/Allier</p> <p>Type: goat cheese Aging: 15 days minimum Aspect: flattened cylinder with beige to bluish rind, white and tight paste Aromas: savory flavors with hazelnut aromas</p>	<p>Mâconnais (PDO since 2010) Region: Rhône/Saône-et-Loire</p> <p>Type: goat cheese Aging: 10 days minimum Aspect: bluish rind tronconic cylinder, smooth white paste Aromas: goat aromas and mineral notes</p>	<p>Pouilly-Saint-Pierre (PDO since 2009) Region: Indre</p> <p>Type: goat cheese Aging: 14 days minimum Aspect: pyramid with white fluffy rind, flat white paste Aromas: goat and dried fruit aroma</p>	<p>Valençay (PDO since 2004) Region: Cher/Loir-et-Cher/Indre/Indre-et-Loire</p> <p>Type: goat cheese Aging: 14 days minimum Aspect: light gray to bluish rind pyramid, tight white paste Aromas: aroma of fresh nuts, dried fruits and hay</p>
<p>Chevroton (PDO since 2005) Region: Savoie/Haute-Savoie</p> <p>Type: uncooked pressed Aging: 21 days minimum Aspect: orange crust cylinder Aromas: nutty and woody aromas</p>	<p>Maroilles (PDO since 1996) Region: Aisne/Nord</p> <p>Type: washed rind Aging: 3 to 5 months Aspect: orange rind, creamy blond paste Aromas: milky taste, slightly salty, hint of bitterness</p>	<p>Reblochon (PDO since 1996) Region: Savoie/Haute-Savoie</p> <p>Type: uncooked pressed Aging: 3 to 4 weeks Aspect: flattened cylinder with saffron-yellow rind, ivory paste Aromas: velvety aromas of cream and notes of hazelnuts</p>	<p>Tomme de Savoie (PGI since 1996) Region: Savoie</p> <p>Type: uncooked pressed Aging: 10 weeks Aspect: speckled gray rind cylinder, white to yellow paste Aromas: suave and nutty</p>

PGI FRENCH CHEESES Protected Geographical Indication

<p>Brillat-Savarin (PGI since 2017) Region: Aube/Côte-d'Or/Yonne/Saône-et-Loire</p> <p>Type: bloomy rind Aging: 2 weeks Aspect: rindless cylinder (fresh) with smooth, white down (ripened) Aromas: butter and mushroom aroma</p>	<p>Emmental de Savoie (PGI since 1996) Region: Savoie</p> <p>Type: cooked pressed Aging: 75 days minimum Aspect: yellow to brown rind cheese, yellow paste with holes Aromas: fresh and fruity, without spiciness</p>
<p>Emmental français (PGI since 1996) Region: Haute-Savoie/Territoire de Belfort/Haute-Marne/Vosges/Haute-Savoie/Rhône/Savoie</p> <p>Type: cooked pressed Aging: 12 weeks Aspect: yellow rind cheese, bright yellow paste with eyes Aromas: fresh taste, sweet fruity notes</p>	<p>Gruyère (PGI since 2013) Region: Savoie/Franche-Comté</p> <p>Type: cooked pressed Aging: 120 days Aspect: brown rind cheese, pale yellow (winter) to golden yellow (summer) strewn with holes Aromas: suave, fruity and flowery</p>
<p>Raclette de Savoie (PGI since 2017) Region: Savoie</p> <p>Type: cooked pressed Aging: 2 months minimum Aspect: flattened cylinder with yellow to brown rind, white to straw yellow paste Aromas: floral and fruity aromas, roasted to spicy notes</p>	<p>Saint-Marcellin (PGI since 2013) Region: Isère</p> <p>Type: bloomy rind Aging: 12 to 28 days Aspect: small, thin whitish rind puck, cream-colored paste Aromas: aromas of fresh milk and honey</p>
<p>Soumaintrain (PGI since 2016) Region: Yonne</p> <p>Type: washed rind Aging: 21 days minimum Aspect: ivory to orange rind cylinder, ivory to yellow paste Aromas: vegetables aromas of mushroom and hay</p>	<p>Tomme des Pyrénées (PGI since 1996) Region: Pyrénées-Atlantiques/Hautes-Pyrénées/Ariège/Aude/Haute-Garonne</p> <p>Type: uncooked pressed Aging: 21 days minimum Aspect: cylinder with golden rind (or black wax), ivory to yellow paste Aromas: full-bodied (golden rind), tangy (black wax)</p>





ERIC LEFEBVRE

Cheesemonger in Paris Since 1989

Fourth generation in the profession, it is with my wife Patricia that for over thirty years we have been collecting and aging the finest cheeses from the best producers, and with a concern for passing on our knowledge to future generations, we train aspiring cheesemongers in various aspects of the trade.

Awarded the title of "Meilleur Ouvrier de France" in 2004, it has naturally and daily become a duty to offer the finest products for the utmost satisfaction of our customers.



IDA0WW0001798
Eric Lefebvre MOF cheese tray Fromagerie de Paris
2.8kg | per tray



IDA0WW0000421
Brillat Savarin w/Truffles AOP
200gr | Box w/6pcs
200gr | per pcs



IDA0WW0000085
Raclette Raw Milk Livradois
6kg Wheel
approx 6kg | per pcs



IDA0WW0000095
Brie w/Summer Truffle Rouzaire
1kg | Box w/2units
approx 1.5kg | per pcs



IDA0WW0000123
Tete de Moine Emme
800gr | Box w/8units
approx 800gr | per pcs



IDA0WW0000200
Raclette Sliced Livradois
400gr | per pcs



IDA0WW0000109
Sainte Maure de Touraine Laiterie de Verneuil
250gr | per pcs



CHEESES



IDA0WW0000432
Comté Prestige Extra
24 Months Dop
1000gr
approx 5kg | per pcs



IDA0WW0000213
Comte Extra 12m Vagne
1kg
approx 5kg | per pcs



IDA0WW0000087
Comte Extra Reserve
18 months Sodja
1kg
approx 5kg | per pcs



IDA0WW0000100
Cant Jeune Bon
1kg
approx 5kg | per pcs



IDA0WW0000180
Fourme d'Ambert
50% Livradois
approx 2.2kg | per pcs



IDA0WW0000236
Saint Nectaire
Laitier Auvermont
approx 1.85kg | per pcs



IDA0WW0000191
Stilton Blue Thomas Hoe
approx 2.2kg | per pcs



IDA0WW0000195
Reblochon de Savoie
AOP Slhs
approx 500gr | per pcs



IDA0WW0000223
Roquefort Papillon 1/2 Pain
approx 1.5kg | per pcs



IDA0WW0000089
Cabrifin Log 45%
1kg | per pcs



IDA0WW0000176
Bleu d'Auvergne
Raw Milk Livradois
2.5kg | Box w/4units
approx 1.4kg | per pcs



IDA0WW0000425
Long Cabrifin Goat Milk
180gr | Box w/18pcs
180gr | per pcs



CHEESES



IDA0WW0000203
Emment Grated LCDF
1kg | per pcs



IDA0WW0000434
Brie de Meaux AOC
Cardboard Box approx.2.7kg
approx 3kg | per pcs



IDA0WW0000189
Feta Greek
Styliados Mavromatties
2kg | per pcs



IDA0WW0000187
Brillat Savarin Matured Mini
200gr | Box w/6units
200gr | per pcs



IDA0CN0000010
Dutch Edam
King Rise
2kg | Box w/6units
2kg | per pcs



IDA0CN0000013
Mozzarella Shredded
King Rise
2kg | Box w/6units
2kg | per pcs



IDA0WW0000451
GDP Cheddar Farmhouse
Mild Red
Wykes
2.5kg | Box w/4units
approx 2.5kg | per pcs



IDA0WW0000124
Brie Maubert
1kg | per pcs



IDA0WW0000178
Goat Stick Skin off
1kg | per pcs



IDA0WW0000358
Camembert Cru Bertrand
250gr Pack
250gr | per pcs



IDA0WW0000111
Tomme de Savoie
Raw Milk La Dent du Chat
approx 1.8kg | per pcs



IDA0WW0000234
Roquefort Papillon
100gr | per pcs



BUTTER SOURCE MAP





Visit Website



Innovation and Improvement:

Laiterie de Montaigu is constantly innovating and improving its products in response to the needs of its customers. Our R&D labs formulate and develop product ranges to meet the most specific demands. Because the impact of production technology on product quality is a prime concern, the company works with a number of international upstream research centres in order to expand and develop its expertise.

An independent family run firm. Expertise, a constant eye for innovation and high quality products have made the company a force to be reckoned with in the dairy products market. Now run by the third generation of the founding family, the firm is dedicated to meeting the most sophisticated and exacting of its customers' requirements.

Quality Assurance:

Laiterie de Montaigu has established the strictest of approaches to quality across all its manufacturing processes, based on ISO 22000 (Food Safety Management). Quality assurance is founded on the principles of continuous improvement and project-based management. An in-house laboratory analyses and inspects products at every stage, from the arrival of raw materials to the shipment of finished products.

Recognized Expertise

Though never turning its back on its traditional knowhow, Laiterie de Montaigu is constantly upgrading its plant to take account of the latest advances in technology, to continue to supply its customers with products of the highest quality.



IDA0WW0001594
Unsalted Butter Sheet
2kg/ per pcs

MILK & YOGHURT



IDA0WW0000181
Butter Milk
1L Bottle
1kg | per pcs



IDA0WW0000194
Yoghurt Grec Service Compris
Mavromatties
1kg | per pcs



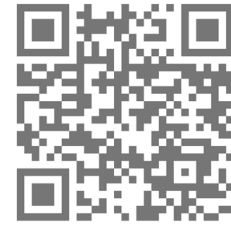
IDA0CN0000012
Milk Organic UHT
King Rise
1L | Box w/12units
1L | per pcs



MEAT SOURCE MAP



Meat



Visit Website



SCOT
OF THE SOUTH
BLACK ANGUS



Our Vision

In the spirit of our Black Angus founders, our vision is for each slice of SCOT to exceed your expectations, electrify your senses, and make each eating experience more memorable than the last. A tall order perhaps, but one we're committed to. Our graziers are experts in understanding the nuances of everything that makes Australian Black Angus unique. Beginning with 12 months grazing on open pastures in Eastern Australia, cattle are then introduced to a purposely tailored ration which brings out the traditional Angus taste and marbling. Fed in a stress-free environment for a minimum of 150 days, Paradigm Foods are committed to delivering the very best marbling, tenderness, juiciness and flavour in every single piece of SCOT Black Angus. Authentically Angus. The Taste of Tradition.

Eating quality is at the centre of everything we do. Our expert practices and commitment to quality ensures you always experience remarkable beef.

SCOT of the South Black Angus has been inspired by this exceptional breed's Scottish heritage. In 1808 an Angus County farmer had a vision. A vision to create superior beef, selectively bred for high marbling content, exceptional tenderness, texture and flavour. 16 years later, a herd was established from that bloodline and became known as Aberdeen-Angus. In 1820, those very cattle were introduced to Australia's cool climate in Tasmania. From there, the genetics extended to other parts of the country, developing the premium Black Angus cattle Australia is synonymous with. SCOT pays homage to these origins. The dreams of pioneers' past. Of those who chose to challenge. To risk. To create. In honour of this lineage from Scotland, SCOT carries tradition, whilst evolving the quality and genetics to the breed's current home in the Southern lush lands of Eastern Australia.



BLACK ANGUS BEEF HALAL



IME0WW0000598
Brisket Point End Deckle Off
Mb3+ Grain-Fed Boneless
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000601
Chuck Eye Roll Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000609
Cube Roll 7 Rib Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000643
Rump Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000615
Flank Steak Mb3+
Grain-Fed Boneless
2 Pcs / Pack | 9 Pack / Box KGR



IME0WW0000617
Flap Meat Mb3+
Grain-Fed Boneless
2 Pcs / Pack | 5 Pack / Box KGR



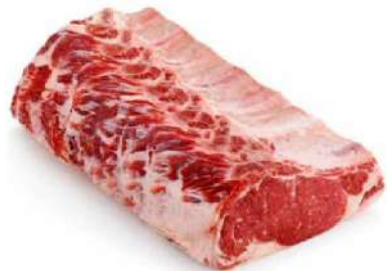
IME0WW0000619
Inside Skirt Mb3+
Grain-Fed Boneless
2 Pcs / Pack | 6 Pack / Box KGR



IME0WW0000645
Rump Cap Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 9 Pack / Box KGR



IME0WW0000630
Oyster Blade Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000638
Rib Prepared 7 Rib [Op Ribs]
Mb3+ Grain-Fed Bone-In
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000639
Rib Prepared Pieces
[T/Hawk] Mb3+
Grain-Fed Bone-In
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000659
Short Rib Meat Mb3+
Grain-Fed Boneless
2 Pcs / Pack | 10 Pack / Box KGR



BLACK ANGUS BEEF HALAL



IME0WW0000663
Striploin 1 Rib Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



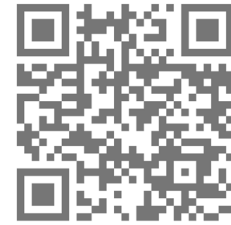
IME0WW0000665
Tenderloin Ss/Off Mb3+
Grain-Fed Boneless
1 Pcs / Pack | 6 Pack / Box KGR





AURA

WAGYU OF NEW ZEALAND



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Crafting Wagyu Perfection

Aura has perfected the art of Wagyu beef production, curating ancient Japanese genetics with superior Wagyu-rearing expertise into something unique and pure as the Southern Isles it originates. New Zealand is abundant with rich soils, across acres of rolling pastures and lush grazing plains. Revered for its mountains, these snow caps melt into pristine alpine waters, feeding cascading rivers across the landscape. These waters nurture the growth of pastoral farms and Aura Wagyu cattle under New Zealand's clear blue skies. In this scenic backdrop, Aura takes inspiration from a unique Japanese genetic fusion of Wagyu specifically designed to deliver a subtle wagyu flavour, alongside a notable creaminess. The result is Aura, New Zealand's finest Wagyu.

Reared with Love

Raised roaming on grass, Aura Wagyu transition to a carefully selected natural ration program scientifically designed to optimise the genetic potential of each animal. Utmost care is taken in all aspects of animal nutrition, welfare and wellbeing. Aura redefines New Zealand Wagyu.

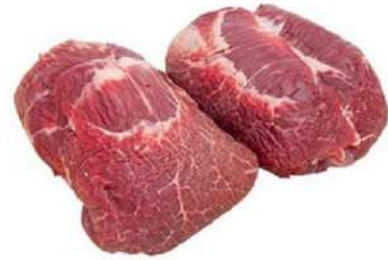
Aura Wagyu originates from one of the world's most renowned agriculture utopias – New Zealand. The southern nation of two Isles resting above Antarctica amongst the Pacific islands. It is the first place in the world to see the sun, the new day. Its isles are distinguished by diverse landscapes, and unique natural beauty – an untouched pure environment perfectly poised to deliver the finest agricultural produce. UNIQUELY NEW ZEALAND.

The Pure Promise

Aura embodies the pinnacle of craftsmanship required for Wagyu breeding, and the resulting cut is a chef's dream. The superiority of Aura is reflected in the marbling, tenderness, texture, and flavour composition. True Wagyu connoisseurs will detect all of this and more in Aura's delicate, creamy flavour.



F1 WAGYU BEEF HALAL



IME0WW0000691
Cheeks Offal
Grain-Fed Boneless
2 Pcs / Pack | 10 Pack / Box KGR



IME0WW0000692
Chuck Eye Roll Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000710
D-Rump Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000765
Rump Cap Mb6/7
Grain-Fed Boneless
2 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000713
Eye Round Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000716
Flank Steak Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000719
Flap Meat Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000770
Short Rib Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000725
Inside Skirt Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000743
Oyster Blade Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000755
Ribeye Roll Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000773
Striploin Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



F1 WAGYU BEEF HALAL



IME0WW0000776
Tenderloin Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000779
Thick Skirt Offal
Grain-Fed Boneless
Pcs / Pack | 10 Pack / Box KGR



IME0WW0000780
Thin Skirt Offal
Grain-Fed Boneless
Pcs / Pack | 10 Pack / Box KGR

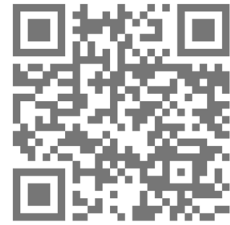


IME0WW0000781
Tongues Offal
Grain-Fed Boneless
Pcs / Pack | 10 Pack / Box KGR



IME0WW0000782
Topside Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR





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ICON

X B W A G Y U



This is Icon

Our premium quality ICON Wagyu is free from artificial growth hormones, raised in open fields by Australian producers, and grain finished for a minimum of 12 months. Healthy, slow-growth maturity is our goal, and the key to producing ICON's superior marbling. The result is Mb4 – Mb9+ premium wagyu that we're proud to serve diners around the World. We'll work closely with you to meet your individual requirements. It's just one more way ICON leaves a lasting impression.

Deep Respect

We genuinely care about the welfare of our cattle, and firmly place their whole of life experience at the forefront of what we do. Our production and processing facilities have been designed and developed to the highest environmental and animal welfare standards. Our cattle are antibiotic free and we have a zero-use policy for added hormone growth promotants.

Every story has a beginning. And ours begins with a simple philosophy. Create F1 Wagyu that's reflective of the renowned Japanese bloodline, and steeped in the essence of Australia. Founded on a full blood Wagyu herd in Tasmania, and crafted from the tapestry of our pristine ancient lands, ICON Wagyu explores and expresses the very best of our Australian environment. Our Wagyu F1 cattle are created by crossing full blood Wagyu sires with high-performing dams. Our rigid criteria means only Wagyu with a preference to dominant Tajima genetics are selected. The Tajima bloodline is renowned for producing the highest percentage of, and best quality marbling. The genetics of our female cattle are equally important, with only the highest quality procured from the most experienced producers in Australia.



F1 WAGYU BEEF HALAL



IME0WW0000363
Bolar Blade Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000364
Chuck Eye Roll Pieces Ribs 1-5
Mb4/5 Grain-Fed Boneless
1 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000368
Cube Roll 7 Rib Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000385
Prepared Ribs 7 Rib Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 1 Pack / Box KGR



IME0WW0000370
D-Rump Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000371
Eye Round Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000372
Flank Steak Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 7 Pack / Box KGR



IME0WW0000377
Karubi Plate Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000373
Flap Meat Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 5 Pack / Box KGR



IME0WW0000374
Inside Skirt Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 6 Pack / Box KGR



IME0WW0000384
Prepared Rib Pieces
Tomahawk 7 Rib Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000381
Oyster Blade Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 6 Pack / Box KGR



F1 WAGYU BEEF HALAL



IME0WW0000388
Rump Cap Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000391
Short Rib Meat Mb4/5
Grain-Fed Boneless
2 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000393
Striploin 1 Rib Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 3 Pack / Box KGR



IME0WW0000394
Tenderloin Ss/Off Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 4 Pack / Box KGR



IME0WW0000395
Topside Mb4/5
Grain-Fed Boneless
1 Pcs / Pack | 2 Pack / Box KGR



IME0WW0000488
Cheek Meat Offal
Grain-Fed Boneless
2 Pcs / Pack | 10 Pack / Box KGR



IME0WW0000489
Outside Skirt Membrane Off
Offal Grain-Fed Boneless
2 Pcs / Pack | 5 Pack / Box KGR



IME0WW0000490
Tail Offal Grain-Fed Boneless
1 Pcs / Pack | 10 Pack / Box KGR



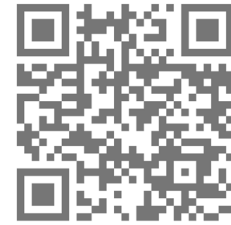
IME0WW0000493
Tongue Swiss Cut Offal
Grain-Fed Boneless
1 Pcs / Pack | 8 Pack / Box KGR





MUSE

WAGYU



Visit Website

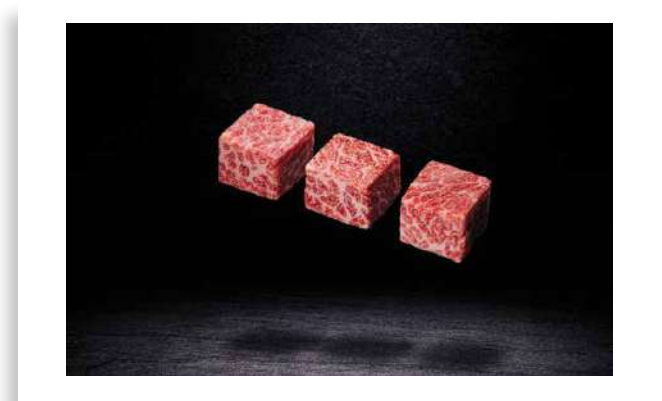


Since the beginning, we've pushed the boundaries of what's possible. We've gone to, and continue to go to, extraordinary lengths to deliver a new luxury in Australian Wagyu. We begin by hand selecting cattle with exemplary 100% Japanese genetics. Uncompromising in our pursuit of excellence, we source proven and dominant bloodlines with powerful marbling traits, all traceable back to the original Japanese National Registry. This lineage purity is our muse. It's what inspires us to unlock each animal's genetic potential, and we leverage that lineage at every stage. Our core breeding herd is located in Tasmania, surrounded by temperate cool climates and rich pastures. Treated with the utmost care, our cattle are assisted with a specially designed 140-155 day low stress socialising and feeding program. This not only supports their health and wellness, but it's where the distinct MUSE quality and characteristics begin to build. They are then fed a bespoke ration of carefully balanced and nourishing natural grains for 450 days. The result is Full Blood Wagyu of the highest calibre with luxurious marbling, and unparalleled tenderness, texture and creaminess.

A NEW LUXURY IN AUSTRALIAN WAGYU. Muse is the art & science of Wagyu. A deliberate creation, backed by an obsession with excellence. This drive for the extraordinary is embedded in MUSE and runs deep in our DNA. MUSE is fuelled by passion. Every detail, every innovation, and every moment is a direct expression of our obsession. While it may appear the MUSE story has just begun, in truth it has been many years in the making. This dedication and appreciation of full blood Wagyu, coupled with our desire to innovate, is ultimately what has propelled MUSE Wagyu into a realm of its own.

The Art & Science of Wagyu

MUSE is featured on the finest menus, in the finest restaurants around the world, and loved by the chefs that share our passion for excellence.



FB WAGYU BEEF HALAL



IME0WW0000516
Cube Roll Mb9+ Grain-Fed Boneless
1 Pcs / Pack | 3 Packs / Box KGR

IME0WW0000517
Cube Roll Mb6/7 Grain-Fed Boneless
1 Pcs / Pack | 3 Packs / Box KGR

IME0WW0000518
Cube Roll Mb8/9 Grain-Fed Boneless
1 Pcs / Pack | 3 Packs / Box KGR

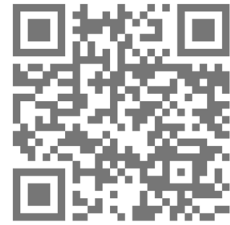


IME0WW0000576
Striploin Mb9+
Grain-Fed Boneless
1 Pcs / Pack | 3 Packs / Box KGR



IME0WW0000579
Tenderloin Ss/Off Mb9+
Grain-Fed Boneless
1 Pcs / Pack | 4 Packs / Box KGR



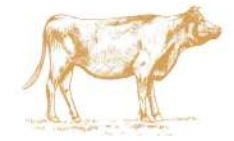


Visit Website



ROAM

- AUSTRALIAN WAGYU -



Certified



Corporation

The Cattle

Roam cattle originate from Full Blood Wagyu genetic pedigrees, first brought to Australia decades ago, which have been continually adapted and improved over many years. Roam Australian Wagyu pastoralists & livestock people dedicate their lives to rearing and raising quality Wagyu cattle, as they have done for generations. Roam cattle graze, grow and mature slowly, enjoying a naturally longer lifespan – a unique combination of grass-feeding and maturity. Living their lives in a natural environment, Roam cattle are free from additional administered hormones and antibiotics.

The Beef

The extensive grass-grazing and maturity of Roam cattle creates a distinctive depth and richness of flavour – unique to grass-fed Wagyu. Underpinned by MSA grading, Roam Australian Wagyu's rich marbling delivers the renowned tenderness Australian Wagyu beef is famous for. Whether grilled to perfection or dry-aged, Roam Australian Wagyu delivers a truly unique Wagyu beef experience.

Long grazing, free-roaming Australian Wagyu. Roam Australian Wagyu was born from the passion of pioneering Wagyu producers, and the vision to create quality, free-roaming Australian Wagyu. Unlike traditional grain-fed Wagyu, Roam Australian Wagyu is extensively grass-fed and free to roam. This unique combination results in naturally slower maturity which delivers a distinctive Wagyu beef experience time after time. Roam Australian Wagyu producers are dedicated to breed, raise & nurture Roam cattle in natural outdoor environments and take great pride in delivering quality Australian free-roaming Wagyu from their stations, to your plate.



WAGYU COW HALAL



IME0WW0000793
Striploin 3-3.6Kg Mb4+
Grass-Fed Boneless Msa
xxxx



IME0WW0000798
Cube Roll Over 3.2Kg Mb4+
Grass-Fed Boneless Msa
xxxx



IME0WW0000801
Tenderloin Ss/Off Over 1.8Kg
Mb4+ Grass-Fed Boneless
Msa
xxxx






MARGRA
AUSTRALIA'S FINEST LAMB



Visit Website



*A Joy to Cook
A Pleasure to Eat*

Marga Lamb has a delicate, micro marbled finish and low fat melting point of 28-35oC (82.4-95oF). This means the fat renders easily when cooking, and the meat delivers a smooth and succulent mouthfeel, even if the meat has cooled slightly. The quality marbling throughout Marga Lamb ensures the meat stores more moisture, and is less likely to dry out, delivering the outstanding flavour Marga is renowned for. It simply melts in the mouth with unsurpassed juiciness and tenderness. Finest quality. Low fat melting point. Consistent all year. Delicate flavor.

Become Part of our Community

Marga Lamb is loved by the best chefs and restaurants around the globe. And we love seeing the stunning dishes chefs create with our Marga Lamb. Tag us at @margra_lamb, and we'll be sure to share your posts or stories with our community.

AUSTRALIAN LAMB. UNPRECEDENTED QUALITY. Marga Lamb consistently delivers a micro-marbled finish and low fat melting point. The result is an unprecedented delicate lamb that is as much a joy to cook, as it is a pleasure to eat. Quite simply, it's lamb with no equal. Marga Lamb was created by two brothers, Martin and Graham Gilmore, who had a vision to breed lamb like no other. From Tattykeel farm in the Central Tablelands of NSW, that unique breed is now known and certified as, Australian White Lamb. Marga Lamb sheep are hormone and antibiotic free and raised in lush green pastures with zero exposure to feedlots. Their unique wool-free coat means they don't produce lanolin, a natural oil found in the wool of other breeds that can adversely affect the flavour of the meat.



LAMB HALAL



IME0WW0000672
Bone-In Cfo Rack Cap On Frenched
1 Pcs / Pack | 14 Pack / Box KGR

IME0WW0000678
Bone-In Cfo Rack Cap On
1 Pcs / Pack | 10 Pack / Box KGR



IME0WW0000676
Bone-In Leg Chump Off
Shank Off Aitch
Bone Removed
1 Pcs / Pack | 8 Pack / Box KGR



IME0WW0000677
Bone-In Short Loin Saddle
1 Pcs / Pack | 7 Pack / Box KGR



IME0WW0000687
Boneless Eye Of Loin Cap On
2 Pcs / Pack | 16 Pack / Box KGR



IME0WW0000679
Bone-In Shoulder
(Oyster Cut)
1 Pcs / Pack | 8 Pack / Box KGR



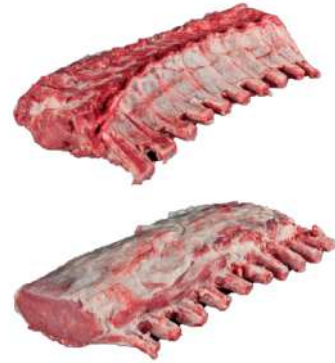
IME0WW0000686
Boneless Chump Cap On
4 Pcs / Pack | 10 Pack / Box KGR



PORK



IME0WW0000068
Iberico Pork Pluma
approx 400g | per pcs



IME0WW0000035
Iberico Frenched
Rack 10-11 Bones
approx 2kg | per pcs

RABBIT



IME0WW0000236
Rabbit Legs
5kg Box
approx 180g | per pcs



IME0WW0000237
Boneless Rabbit Saddles
5kg Box
approx 140g | per pcs

LAMB



IME0WW0000270
Half boneless sleeved milk lamb
0.4kg/pc, 1kg/box 0.4kg/pc
1kg/box
400gr | per pcs



IME0WW0000271
Milk-fed Lamb shoulder
0.6-0.9kg/pc
2pcs/box
approx 900gr | per pcs



IME0WW0000267
Milk lamb whole with glazing
7-9kg/pc
approx 9kg | per pcs



SAUSAGES SOURCE MAP



SAUSAGES



ICH0WW0000264
Garlic Sausage Natur Casing VPF
aprox. 1Kg VacPacks | Box w/10units
aprox 1kg | per pcs

ICH0WW0001168
Garlic Sausage w/Brown Skin
1.8kg Pack | Box w/6packs
aprox 1.8kg | per pcs



ICH0WW0000243
Raw Sausage Toulouse
125gr Tray Map aprox. 2.2kg
aprox 2.2kg | per pcs



ICH0WW0000311
Morteaux Sausage VPF
Tray Map aprox. 1.75 kg | Box w/5pcs
aprox 2kg | per pcs

IME0WW0000358
Mini Morteaux Sausages VPF 1.68kg Loste
Bag | Box w/12pcs
aprox 1.68kg | per pcs



ICH0WW0000376
Raw Sausage
Chipolata Superior
Tray Map aprox. 2.5kg
aprox 2.5kg | per pcs

SAUSAGES



ICH0WW0001169
Andouille De Guemene
approx 1.3kg | per pcs



ICH0WW0000395
Andouillette 5A Hand Made
VacPack aprox. 1kg
approx 1kg | per pcs



ICH0WW0000263
Boudin Noir
Tray x15 Map 1.98kg | Box w/6units
approx 2kg | per pcs



IME0WW0000047
Raw Sausage Merguez Veritable Beef &
Mutton
Tray VacPack aprox. 2kg
2kg | per pcs



ICH0WW0000381
Boudin Noir Caribbean
Tray Map aprox. 2kg | Box w/33units
approx 2kg | per pcs



ICH0WW0000312
Sausage Monbeliard VPF
VacPack aprox. 2.1kg | Box w/12pcs
approx 1.9kg | per pcs



ICH0WW0000309
Frankfort Sausage
Natur Casing VPF
Tray Map aprox. 2kg
approx 2kg | per pcs



ICH0WW0000241
Strasbourg Sausage VPF
aprox. 2kg | Box w/4packs
approx 2kg | per pcs



IME0WW0000359
Raw Sausage Chorizo To Cook
36x40gr VPF aprox. 1.44kg Tray |
Box w/4trays
1.44kg | per pcs



POULTRY SOURCE MAP



POULTRY



IME0WW0000026
Baby Chicken Organic Cornfeed
approx 400-450gr| per pcs

IME0WW0000022
Baby Chicken Organic Cornfeed
approx 500-550gr| per pcs



IME0WW0000110
Frozen Cornfed Chicken
Fillet Skin Off
1 kg | Box w/5pcs
approx 1kg| per pcs



IME0WW0000024
Frozen Chicken Organic
approx 1.5kg| per pcs



IME0WW0000025
Frozen Yellow Chicken
Supreme Cornfed
Pack w/2pcs 180-220gr
180-220gr 2pcs | pkt



IME0WW0000114
Frozen Turkey Fillet
Vacuum 1kg
approx 1.6kg | pkt



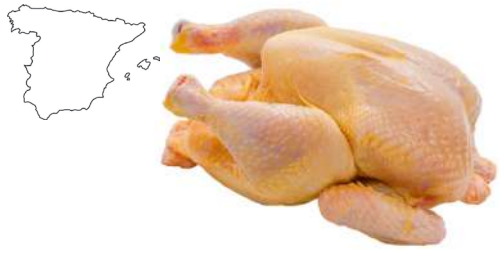
IME0WW0000029
Frozen Chicken Fillet Skin On
Pack 1kg 150-180gr
approx 1kg| per pcs



IME0WW0000352
Baby Chicken
Valle Spluga
approx 450-550gr | per pcs



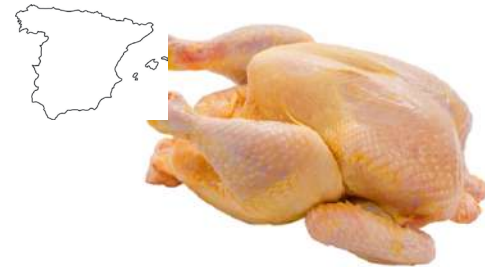
POULTRY



IME0WW0000310
Chicken Supreme Corn Fed
Coren
Vacpack 600-630gr | per kg
approx 600-630gr | per pcs



IME0WW0000350
Chicken Corn Fed Breast w/Skin
Coren
Vacpack 500-600gr | per kg
approx 2-2.2kg | per pcs



IME0WW0000306
Chicken Corn Fed
Vacpack 1.4kg | per kg



IME0WW0000362
Chicken Breast Corn Fed
Skin Off
450-550gr | per kg



DUCK SOURCE MAP





Visit Website



63 MÉDAILLES
DEPUIS 2007

Quality is at the Core

Quality is at the core of Jean Larnaudie's job, as high quality raw materials are essential to prepare a good Foie Gras. They work closely with their suppliers to continuously improve the quality of their recipes. Jean Larnaudie pays special attention to the quality of their raw materials and selection of their Foie Gras in order to provide exceptional products. Their expertise is passed down from generation to generation, and they are always looking for new flavors to enhance their Foie Gras and ensure customer satisfaction.

Protected Geographical Indication

Jean Larnaudie's Foie Gras is made with ducks raised and processed in the South West of France, as guaranteed by the South West Protected Geographical Indication (PGI). Their ducks are raised outdoors and fed quality food that is controlled and regulated. Production is carried out in accordance with South West tradition.

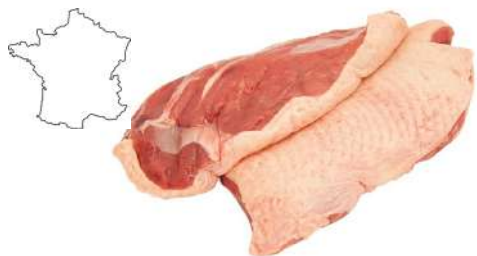
Jean Larnaudie's Expertise is rooted in the Lot in Quercy for over 60 years. Their team of dedicated individuals are committed to regional expertise and passionate about Foie Gras, a dish that has become a holiday season staple.

Regional Know How

The company is dedicated to preserving the expertise of the South West of France, where Foie Gras is still largely manually produced. Their staff is trained by elders who transfer their experience to keep the regional know-how alive.



BREAST



IDU0WW000073
Duck Breast
aprox. 350gr | Box w/28pcs
approx 350gr| per pcs

IDU0WW000137
Female Barbarie Duck Fillet
Aprox. 200Gr 2Pcs | 5Kg Box
200Gr 2Pcs | pkt

FAT



IDU0WW000027
Fat Excellence
3.5kg Can | Box w/2cans
3.5kg| per tin



IDU0WW000028
Goose Fat Eu Excellence
3.5kg| per tin

CONFIT



IDU0WW0000178
Duck Confit Leg Fr Excellence
210gr VacPack | Box w/15units
210gr| per pcs



IDU0WW0000348
Duck Confit 4 Legs Fr Excele
approx 1kg | per pcs



IDU0WW0000045
Duck Legs x2 Fr Restauration
VacPack aprox. 300gr | Box
w/15units , approx 750gr| per pcs



FOIE GRAS SOURCE MAP



RAW FOIE GRAS



IDU0WW0000031
Foie Gras Duck Restoration Deveined Fr
Rest. VacPack approx. 550gr | Box w/8units, approx
550grl per pcs



IDU0WW0000139
Duck Foie Gras Sliced
50gr Cutlets 1kg Bag
approx 1kgl per pcs



IDU0WW0000035
Foie Gras Duck Slices
40/60gr
1kg Bag | Box w/5bags



IDU0WW0000138
Duck Foie Gras Deveined
450-600gr
approx 500grl per pcs



FOIE GRAS BLOCK



IDU0WW0000141
Goose Liver Mousse w/Porto
200gr Jar | Box w/12jars
200gr | per pcs



IDU0WW0000063
Goose Foie Gras Block
Tin 65gr
65gr | per pcs



IDU0WW0000064
Duck Foie Gras Block
Tin 65gr
65gr | per pcs



IDU0WW0000118
Foie Gras Block Mi Cuit
Goose Lingot
180gr | Box w/16units
180gr | per pcs



IDU0WW0000129
Chilled Foie Gras Block Fr
120gr Lingot | Box w/10units
120gr | per pcs



IDU0WW0000142
Block Of Duck Foie Gras
180gr Tray | Box w/20trays
180gr | per pcs



IDU0WW0000050
Foie Gras Duck Whole
Larnaudie Restauration
Plastic Terrine
1kg | Box w/4pc

IDU0WW0000117
Foie Gras Block Mi Cuit Duck
Lingot 180gr | Box w/16units
180gr | per pcs

IDU0WW0000150
Block Of Duck Foie Gras 30%
Pieces Lingot
230gr | Box w/16units
230gr | per pcs



IDU0WW0000315
Foie Gras Duck Whole Fr
Salt & Pepper
125gr Jar | Box w/18units
125gr | per pcs



WHOLE FOIE GRAS



IDU0WW0000153
Whole Duck Foie Gras
Ma Création
180gr Jar, 180gr | per pcs



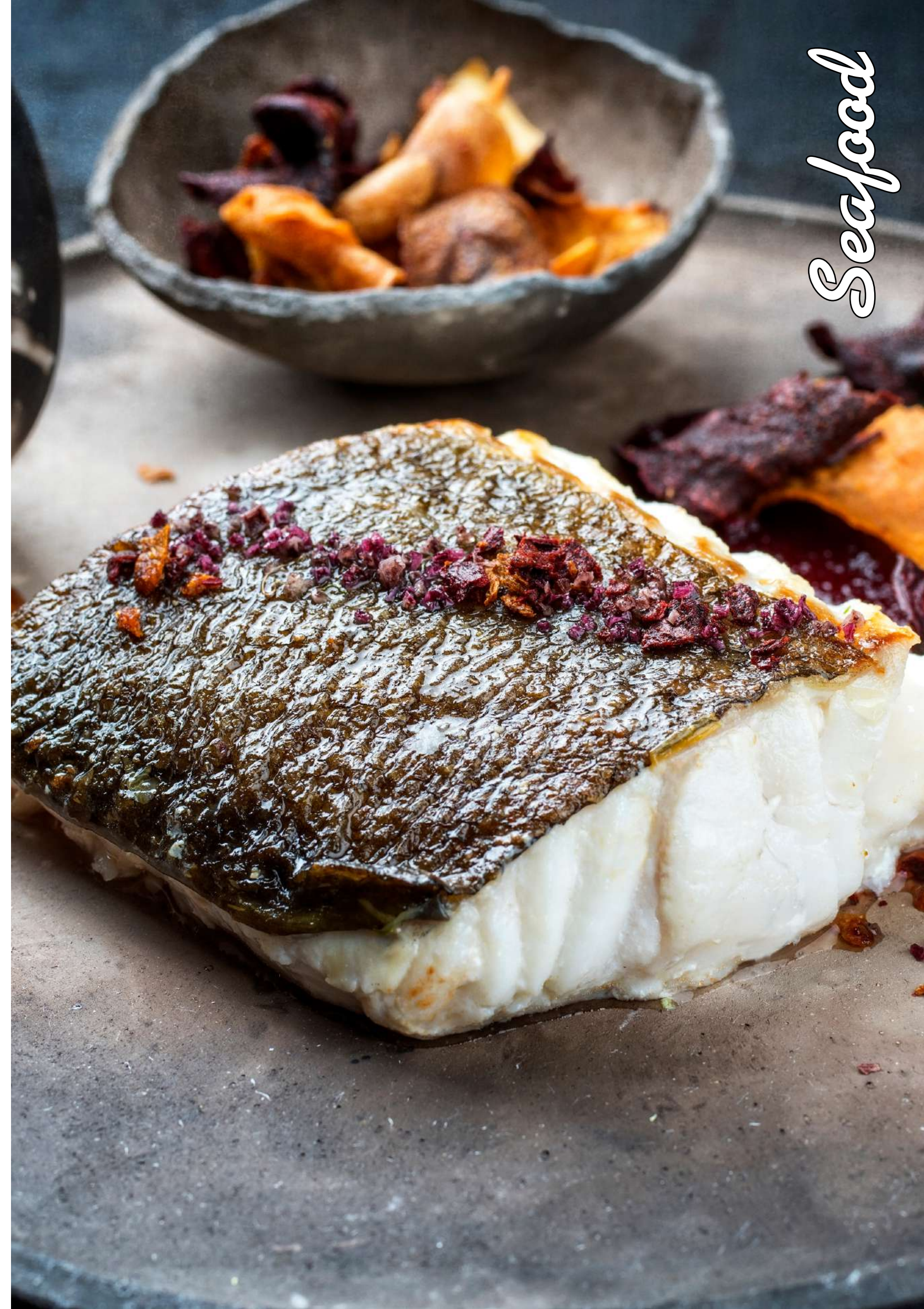
IDU0WW0000147
Duck Foie Gras
Cooked Torchon
100gr | Box w/24units
100gr | per pcs



IDU0WW0000066
Foie Gras Mix
Tin 80gr
80gr | per pcs



SEAFOOD SOURCE MAP

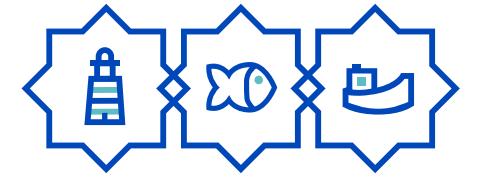




Visit Website

Selection

The pieces are selected on a daily basis with catches of the day, by experts with more than 30 years of experience, achieving an unequalled result in the quality of our products.



PUERTO ANDALUZ

• PREMIUM SEAFOOD •

A selection of wild products from the seas of Andalusia, derived from traditional and sustainable fishing techniques. Perfect freshness and unique flavours in harmony with the latest freezing technology.

Tradition

The fishing methods used to catch our products consist of trammel nets, lines and hooks, among others, which means the highest quality fishing gear. These not only add extra quality to the catch but a positive impact on the environment.

Sustainability

The techniques used are the least aggressive to the environment, as they are all based on non-invasive methods, which also provide the highest possible quality, from artisanal and semi-artisanal vessels.



CRUSTACEANS



IFC0WW0000716
IQF Carabinero
8-10pcs| per kg

IFC0WW0000717
IQF Carabinero
5-7pcs| per kg



IFC0WW0000719
IQF Mediterranean Langoustine
6-9pcs| per kg

IFC0WW0000720
IQF Mediterranean Langoustine
2-5pcs| per kg

IFC0WW0000721
IQF Mediterranean Langoustine
10-15pcs| per kg



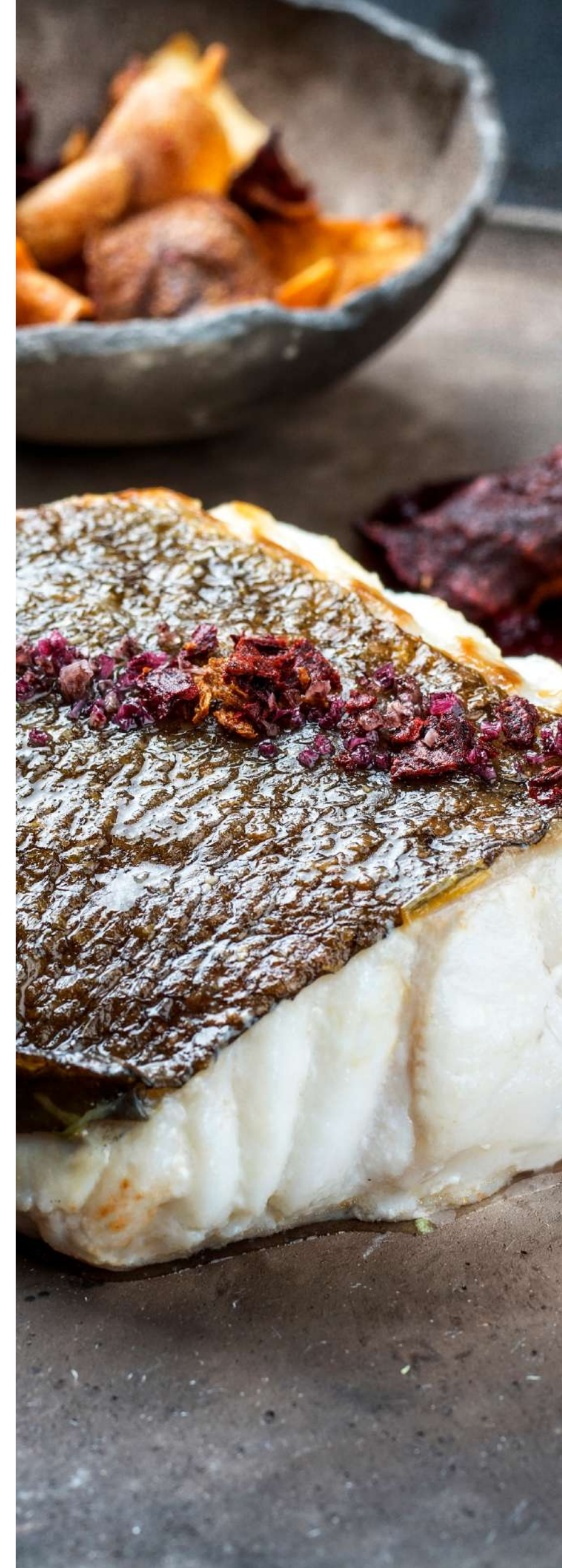
IFC0WW0000714
IQF Blue Belly Shrimp
70-100pcs| per kg



IFC0WW0000715
IQF Camaron Rojo shrimp
50-80pcs| per kg



IFC0WW0000718
IQF Gambero Rosso
15-25pcs| per kg



OCTOPUS



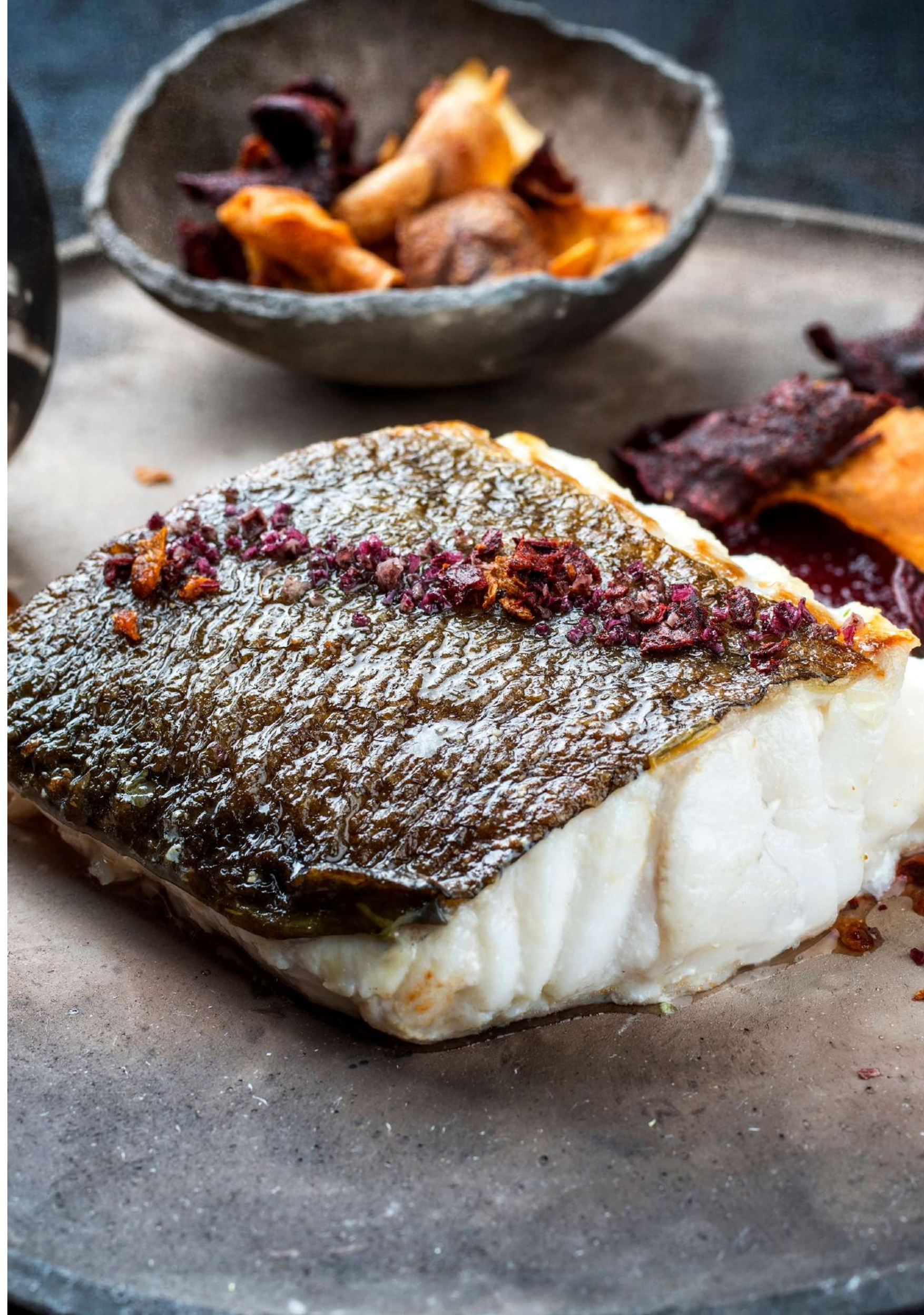
IFC0WW0000722
Whole octopus
1/2 kg tray
1-2kg/l per kg

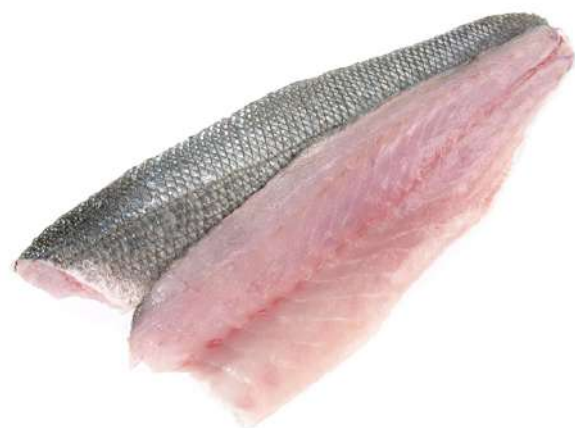
IFC0WW0000723
Whole octopus
3/4 kg tray
3-4kg/l per kg



IFC0WW0000724
Octopus boiled legs
100-150gr
100-150legs/l per kg

IFC0WW0000725
Octopus boiled legs
50-100gr
50-100legs/l per kg





IFC0WW0001291
Seabass Fillets
Stargel Seafood
120/140gr Stargel 5kg Box
approx 160gr | per pcs



IFC0WW0001292
Seabream Fillets
Stargel Seafood
140/160gr Stargel 5kg Box
approx 140gr | per pcs



IFC0CN0000003
Cooked Blue Mussels Seabo
White Gold
Seabo
1kg Pack | Box w/10packs
1kg | per pcs



IFC0WW0000477
Whole Doversole Gutted
Stargel Seafood
350/400gr Stargel | 5kg Box
approx 320gr | per pcs



IFC0WW0001293
Whole Seabream
Stargel Seafood
300/400gr Pack
approx 260gr | per pcs



IFC0WW0000050
Smoked Salmon Side Cut
Highland
approx 1.3kg | per pcs





GROIX & NATURE



Visit Website



The cannery on the island of Groix

A stone's throw from Port Lay, the Groix & Nature production workshop fits into the local landscape with its architecture with simple, clean lines, noble and natural materials in harmony with nature. In this real local culinary workshop, 19 men and women, proud of their roots, make all Groix & Nature recipes using raw materials mainly from local fishing

An island

The history of Groix & Nature is first and foremost that of a territory: that of the island of Groix in southern Brittany. A geological miracle, the beauty of its landscapes conceals mysteries. Its beaches, villages, rocks and cliffs are an invitation to discovery. Beaten by the winds and the spray, a haven of peace, its inhabitants and fishermen perpetuate the tradition and preserve their environment.

GROIX & NATURE, AN ISLAND, PEOPLE, A PASSION.

Groix & Nature makes on the island of Groix rillettes, ready meals, soups and culinary aids cooked with passion. That of men, sea and land.

Today, Groix & Nature is a family business that develops in harmony and in a reasoned way with its territory, the island of Groix, Brittany





IFC0WW0001250
Scallops Rillettes Breton Style
100gr | per pcs



IFC0WW0001251
White Germon Tuna Rillettes
100gr | per pcs



IFC0WW0001252
Scottish Salmon Rillettes
100gr | per pcs



IFC0WW0001260
Hake Rillettes w/
Green Pepper
100gr | per pcs



IFC0WW0001253
Mackerel Rillettes
100gr | per pcs



IFC0WW0001254
Mackerel Rillettes w/
Goat Cheese
90gr | per pcs



IFC0WW0001256
Crab Rillettes
100gr | per pcs



IFC0WW0001261
Langoustine Rillettes w/
Breton Saffron
100gr | per pcs



IFC0WW0001257
Trout Rillettes Breton Style
100gr | per pcs



IFC0WW0001258
Whelk Rillettes
100gr | per pcs



IFC0WW0001259
Sea Bream Rillettes
100gr | per pcs



IFC0WW0001262
Lobster Rillettes w/Kari Gosse
100gr | per pcs





IFC0WW0001263
Abalone Rillettes
100gr | per pcs



IFC0WW0001264
Sea bass Rillettes
100gr | per pcs



IFC0WW0001265
Organic Salmon Rillettes
100gr | per pcs



IFC0WW0001272
Sardines w/Lobster Oil
115gr | per pcs



IFC0WW0001266
Organic Trout Rillettes
100gr | per pcs



IFC0WW0001271
Burbot Liver
140gr | per pcs



IFC0WW0001275
Lobster Potines w/Kari Gosse
2x55gr | per pcs



IFC0WW0001273
Sardines w/Seaweed Oil
115gr | per pcs



IFC0WW0001278
Mackerel Rillettes w/
Sichuan Pepper
100gr | per pcs



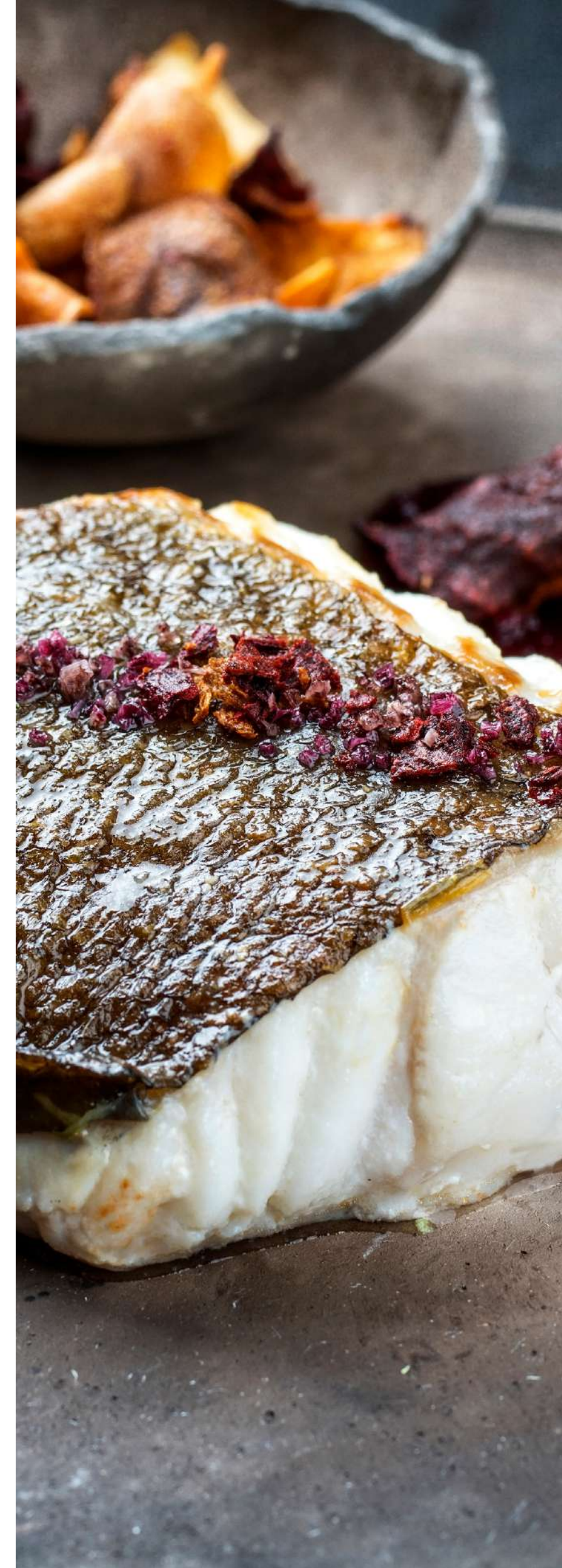
IFC0WW0001277
Scallop Rillettes
100gr | per pcs



IFC0WW0001276
Scallop Potines w/
Organic Aromatics
2x60gr | per pcs



IFC0WW0001274
Sardine w/Olive Oil
115gr | per pcs



RETAIL



IFC0WW0001267
Organic Sardines Rillettes w/
Cayenne Pepper
100gr | per pcs



IFC0WW0001255
Sardine Rillettes w/
Espellette Pepper
90gr | per pcs



IFC0WW0000594
Crab Rillettes
90gr | Box w/6units
90gr | per pcs



IFC0WW0000774
Marinated Anchovies Garlic
La Barre
200gr Pack | Box w/6packs
200gr | per pcs



IFC0WW0000595
Tarama
90gr | Box w/6units
90gr | per pcs



IFC0WW0000624
Sardines Spicy w/
Olive Oil & Basil
125gr | per pcs



IFC0WW0000596
Fish Soup Potager
Grand Mere
74cl | Box w/6units
740ml | per pcs



IFC0WW0000776
Marinated Anchovies Orient
La Barre
200gr Pack | Box w/6packs
200gr | per pcs



IFC0WW0000141
Crab Rillettes
Jar 90gr
90gr | per pcs



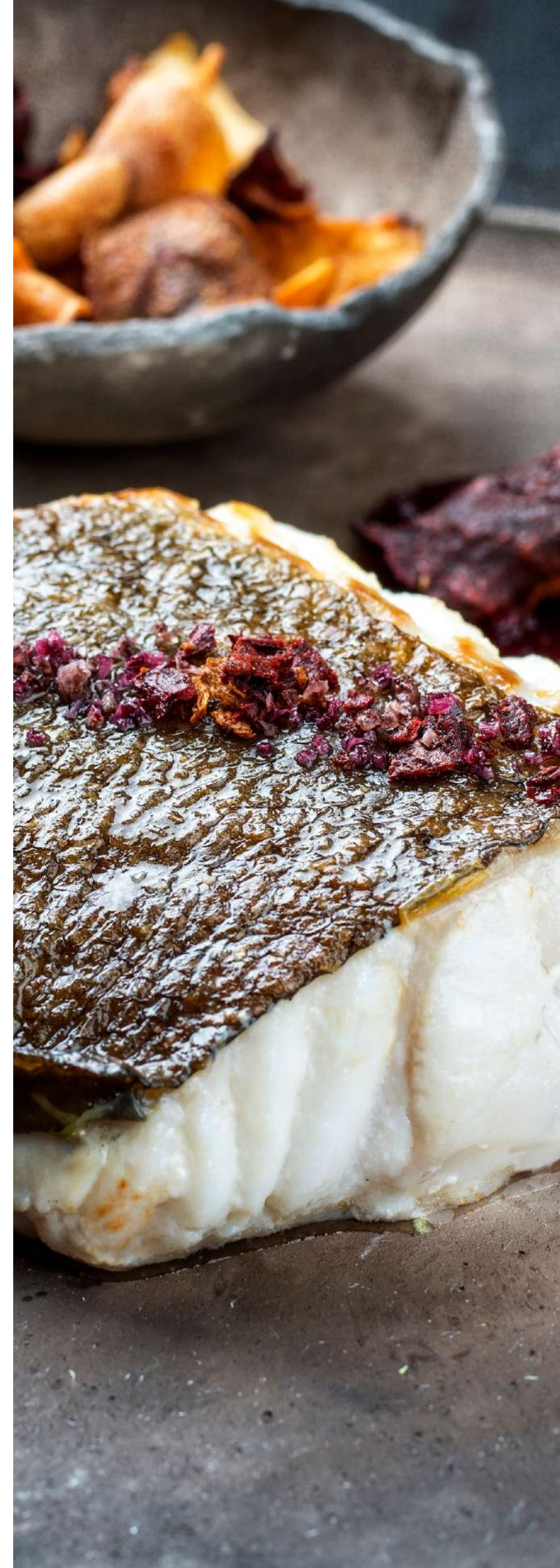
IFC0WW0000623
Sardines w/Olive Oil,
Tomato & Basil
125gr | per pcs



IFC0WW0000619
Sardines w/Olive Oil
100gr Tin | Box w/15tins
100gr | per pcs



IFC0WW0000777
Marinated Anchovies Provenc
La Barre
200gr Pack | Box w/6packs
200gr | per pcs



RETAIL

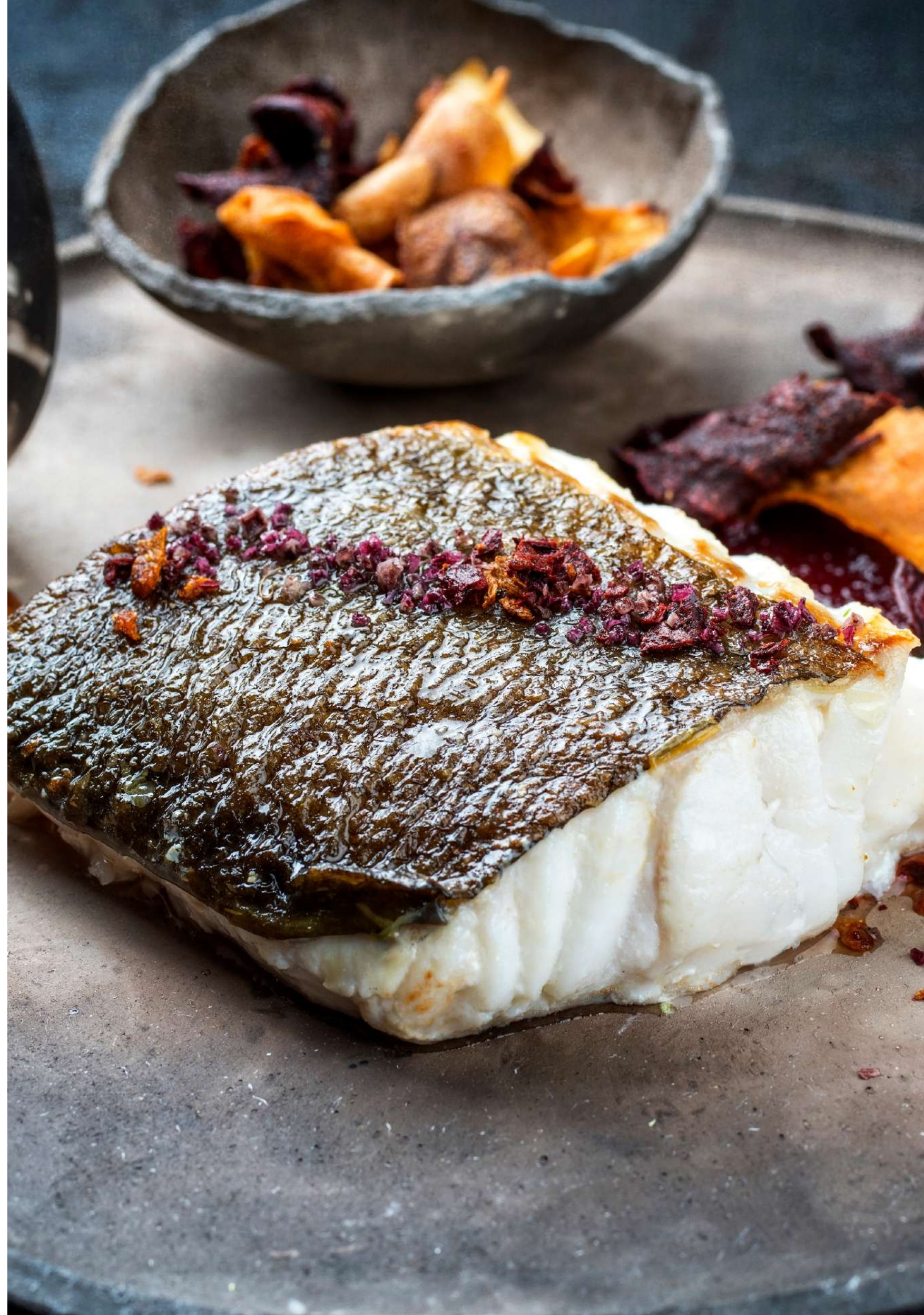


GOURMET
PARIS



IFC0WW0000255
Salmon Roe Le Comptoir
du Caviar
La Barre
100gr Tin | Box w/6tins
100ml | per pcs

IFC0WW0000139
Anchovy Fillets Marinated
Reserve Loste
Tray aprox. 1kg
1kg | per pcs



OYSTERS SOURCE MAP



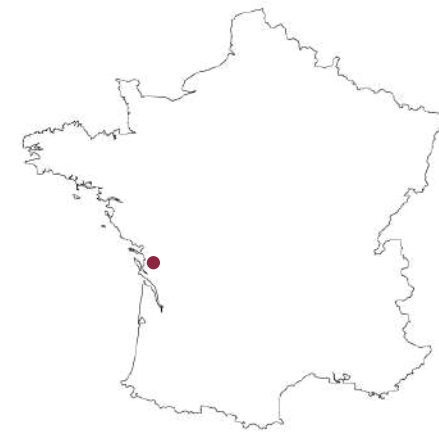
Oysters



Visit Website

Driven by his previous professional experiences and his taste for challenges, David Hervé makes the slogan of his company, "Sharing the exception", his motto. In 1995, he chose to start his business project by bringing the "Pousse en Claire" up to date on the family oyster lands, operated by his grandfather since 1939, using a traditional breeding method: a meticulous selection of oysters, raised then matured in clear 6 to 8 months at the rate of one and a half oysters per m2.

Today, the 3 hectares of marine parks allow purely local production, which benefits from the Atlantic currents. An exclusive and necessarily exceptional production! At the same time, the company supplies itself abroad to offer its customers a wider range and more substantial production. David Hervé thus selects in Brittany, Ireland, Spain and Portugal, the most beautiful specimens from oyster farmers who respect the ethics and quality requirements of the company. These oysters end their journey in Saint-Just, in the heart of the Marennes-Oléron oyster basin, in the 40 hectares of clears dedicated to maturing. Conditions that give them unique flavors.



Since 1939. The passion for oyster farming has run in the veins of the Hervé family for three generations. A passion marked by patience, effort and, inevitably, unwavering love for the oyster farmer profession and the Marennes-Oléron basin, a land cradled by the sea and marshes.

Grandson and son of oyster farmers, David Hervé takes roundabout paths before devoting himself to family activity. What could be better than taking to the open sea, immersing yourself with curiosity in new experiences? After high commercial studies, he worked for a few years in advertising. But, as a matter of course, he returned to his first love and signed a return to his roots in 1995.





IFC0WW0000148
Oyster Fines de Claire n°2
1.25kg | per box

IFC0WW0000149
Oyster Fines de Claire n°2
2.5kg | per box

IFC0WW0000150
Oyster Fines de Claire n°2
5kg | per box

IFC0WW0000151
Oyster Fines de Claire n°2
10kg | per box

IFC0WW0000152
Oyster Fines de Claire n°2
15kg | per box

IFC0WW0000158
Oyster Fines de Claire n°4
2.75kg | per box

IFC0WW0000159
Oyster Fines de Claire n°4
5.5kg | per box

IFC0WW0000160
Oyster Fines de Claire n°4
15kg | per box

IFC0WW0000153
Oyster Fines de Claire n°3
1kg | per box

IFC0WW0000154
Oyster Fines de Claire n°3
2kg | per box

IFC0WW0000155
Oyster Fines de Claire n°3
4kg | per box

IFC0WW0000156
Oyster Fines de Claire n°3
8kg | per box

IFC0WW0000157
Oyster Fines de Claire n°3
15kg | per box

IFC0WW0000161
Oyster Ronce n°1
3.5kg | per box

IFC0WW0000162
Oyster Ronce n°1
7kg | per box

IFC0WW0000163
Oyster Ronce n°1
14kg | per box



IFC0WW0000164
Oyster Ronce n°2
2.75kg | per box

IFC0WW0000165
Oyster Ronce n°2
5.5kg | per box

IFC0WW0000166
Oyster Ronce n°2
11kg | per box



IFC0WW0000413
Oyster Ronce n°3
1.125kg | per box

IFC0WW0000167
Oyster Ronce n°3
2.25kg | per box

IFC0WW0000168
Oyster Ronce n°3
4.5kg | per box

IFC0WW0000169
Oyster Ronce n°3
9kg | per box



IFC0WW0000170
Oyster Speciale n°1
3.75kg | per box

IFC0WW0000171
Oyster Speciale n°1
7.5kg | per box

IFC0WW0000172
Oyster Speciale n°1
15kg | per box



IFC0WW0000173
Oyster Speciale n°2
2.75kg | per box

IFC0WW0000174
Oyster Speciale n°2
5.5kg | per box

IFC0WW0000175
Oyster Speciale n°2
11kg | per box



IFC0WW0000176
Oyster Speciale n°3
2.25kg | per box

IFC0WW0000177
Oyster Speciale n°3
4.5kg | per box

IFC0WW0000178
Oyster Speciale n°3
9kg | per box



IFC0WW0000412
Oyster Royale n°3
1.125kg | per box

IFC0WW0000185
Oyster Royale n°3
2.25kg | per box

IFC0WW0000186
Oyster Royale n°3
4.5kg | per box

IFC0WW0000187
Oyster Royale n°3
9kg | per box



IFC0WW0000179
Oyster Royale n°1
3.75kg | per box

IFC0WW0000180
Oyster Royale n°1
7.5kg | per box

IFC0WW0000181
Oyster Royale n°1
15kg | per box



IFC0WW0000182
Oyster Royale n°2
2.75kg | per box

IFC0WW0000183
Oyster Royale n°2
5.5kg | per box

IFC0WW0000184
Oyster Royale n°2
11kg | per box



IFC0WW0000411
Oyster Boudeuse n°4
0.875kg | per box

IFC0WW0000188
Oyster Boudeuse n°4
1.75kg | per box

IFC0WW0000189
Oyster Boudeuse n°4
3.5kg | per box

IFC0WW0000190
Oyster Boudeuse n°4
7kg | per box



IFC0WW0000191
Oyster Baby Boudeuse n°5
1.625kg | per box

IFC0WW0000192
Oyster Baby Boudeuse n°5
3.25kg | per box

IFC0WW0000193
Oyster Baby Boudeuse n°5
6.5kg | per box



IFC0WW0000194
Oyster Tara n°3
2.25kg | per box

IFC0WW0000195
Oyster Tara n°3
4.5kg | per box

IFC0WW0000196
Oyster Tara n°3
9kg | per box



IFC0WW0000172
Oyster Gillardeau Speciale n°1
1.4kg | per box

IFC0WW0000683
Oyster Gillardeau Speciale n°1
7kg | per box

IFC0WW0000692
Oyster Gillardeau Speciale n°1
3.5kg | per box



IFC0WW0000376
Oyster Gillardeau
Fine de Claire n°2
5.5kg | per box

IFC0WW0000375
Oyster Gillardeau
Fine de Claire n°2
2.75kg | per box



IFC0WW0001283
Oyster Gillardeau n°3
Box w/96 Pieces
10kg | per box

IFC0WW0001284
Oyster Gillardeau n°3
Box w/48 Pieces
5kg | per box



IFC0WW0000383
Oyster Gillardeau
Fine de Claire n°3
3kg Box w/24pcs
2.5kg | per box

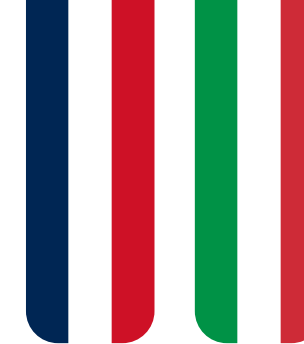


IFC0WW0000146
Oyster Gillardeau Speciale
n°4
Box w/48 Pieces
3.5kg | per box



CAVIAR SOURCE MAP





Visit Website



Our selection is targeted at chefs who are passionate about starred restaurants; fine food stores; and selective retailers, and is exclusively designed to meet the expectations of the professional sector.

From France's southwest PGI foie gras to truffles, Brittany seafood to Aquitaine crustaceans, our expertise is extensive and always tailored to your needs. Impeccable for their freshness, our products only meet a motto of uncompromising quality.

This rigorous selection allows us to honour our commitments with the utmost confidence. From France's southwest PGI foie gras to truffles, Brittany seafood to Aquitaine crustaceans, our expertise is extensive and always tailored to your needs. Impeccable for their freshness, our products only meet a motto of uncompromising quality.

Professionals in the culinary arts and a committed player in the field of gastronomy, Réserve Loste is a family business specialising in the distribution of outstanding products for over 150 years.

A Fish with Bronze Scales

Sturgeon is a primitive fish among the oldest animal species in the evolutionary history of living organisms (245 to 208 million years) and is one of the last survivors of the dinosaur era. Their exceptional longevity has inspired many myths and legends. Capable of measuring 8 m, weighing 1.3 t, living 50 to 60 years, the European beluga is at the source of a myth to its measurements. The Greek philosopher Aristotle refers to sturgeons from ancient Greece in the 5th century BC, preserved in salt and shipped by merchant ships from the Caspian Sea, the Volga, between Persia (now Iran) and Russia.



CAVIAR



IFCOWW0000012
Caviar White Sturgeon
Acipenser Transmontanus
Tin 30gr
30gr | per pcs

IFCOWW0000013
Caviar White Sturgeon
Acipenser Transmontanus
Tin 50gr
50gr | per pcs

IFCOWW0000014
Caviar White Sturgeon
Acipenser Transmontanus
Tin 100gr
100gr | per pcs



IFCOWW0000023
Caviar Siberian
Acipenser Baerii
Tin 30gr
30gr | per pcs

IFCOWW0000043
Caviar Siberian
Acipenser Baerii
Tin 50gr
50gr | per pcs

IFCOWW0000044
Caviar Siberian
Acipenser Baerii
Tin 100gr
100gr | per pcs



IFCOWW0000016
Caviar Oscietra
Acipenser Gueldenstaedtii
Tin 30gr
30gr | per pcs

IFCOWW0000017
Caviar Oscietra
Acipenser Gueldenstaedtii
Tin 50gr
50gr | per pcs

IFCOWW0000018
Caviar Oscietra
Acipenser Gueldenstaedtii
Tin 100gr
100gr | per pcs



IFCOWW0000024
Caviar Oscietra
Acipenser Gueldenstaedtii
Tin 30gr
30gr | per pcs

IFCOWW0000045
Caviar Oscietra
Acipenser Gueldenstaedtii
Tin 50gr
50gr | per pcs

IFCOWW0000046
Caviar Oscietra
Acipenser Gueldenstaedtii
Tin 100gr
100gr | per pcs

TRUFFLES & MUSHROOMS SOURCE MAP



Truffles & Mushrooms

MUSHROOM



IMTOWW0000179
Dried Mushroom Girolles
500gr Jar | Box w/6jars



IMTOWW0000178
Dried Mushroom Porcini
500gr Jar | Box w/6jars



IMTOWW0000180
Dried Mushroom
Black Trumpet
500gr Jar | Box w/6jars



IMTOWW0000177
Dried Forest Mushroom Mix
500gr Jar | Box w/6jars



IMTOWW0000004
Dried Porcini Extra Choice
Pet 500gr Tub



IMTOWW0000118
Dried Morel Extra Choice
Pegr Pack 20gr | Box w/8bags
20gr | per pcs



IMTOWW0000117
Dried Chanterelles
Pegr Pack | Box w/8bags
20gr | per pcs





Visit Website

Created in 1978 in Gourdon by Alain and Michele Godard joined by their child in 1986, the company Godard stays true to its ambition: produce with the family the best local products, foies gras, specialities made from foie gras, pâtés, confits and ready-cooked dishes, always in the respect of the quality and the authenticity.

Maison Chambon & Marrel are an outstanding truffle producer, serving the likes of Paul Bocuse with their products. It is one of the oldest merchant of truffles, which supplied Nicholas II, Tsar of Russia in 1911. There, truffles, truffle juices and truffle sauces are skillfully prepared. Since the takeover of the truffle company by Alain Godard in 1992, Maison Godard has pursued her fascinating adventure inside another prestigious market: the trade of truffles.



TRUFFLE



ISA0WW0000001
Black Truffle Flavoured
Olive Oil
250ml | per pcs



ISA0WW0000002
White Truffle Olive Oil
250ml | per pcs



IMTOCN0000003
Truffle Paste
500gr Jar | Box w/6jars
500gr | per pcs



FRENCH FRIES



IFV0CN0000002
Fries 10/10 Skin On
2.5kg Pack | Box w/4packs
2.5kg | per pcs



IFV0CN0000004
Fries 10/18 Skin On
2.5kg Pack | Box w/4packs
2.5kg | per pcs



IFV0CN0000001
Mashed Potato Plain
2.5kg Pack | Box w/4packs
2.5kg | per pcs



IFV0CN0000008
Fries 11Mm Straight
Cut Skin Off
2kg Pack | Box w/6packs
2.5kg | per pcs



IFV0CN0000006
Fries 7/7 Shoestrings
2.5kg Pack | Box w/4pack
2.5kg | per pcs



Potatoes

PANTRY SOURCE MAP





kalios
— SINCE 1832 —



Visit Website



Producers and Sourceurs

At Kalios, our knowledge is put to good use into two main tasks: producing olives and olive oil and sourcing the best of the Greek local products. Nowadays, Kalios has become an essential brand in the Greek grocery industry and has seduced over 1000 chefs including Pierre Gagnaire***, Nicolas Sale**. Kalios products are sold in the most notorious delicatessen in Paris: La Grande épicerie de Paris, Galeries Lafayette Gourmet, Maison Plisson, Causses...

Yaya, our Greek Restaurants

For seven years, we formed several strong partnerships, including with chef Juan Arbelaez. Together, we decided to open modern Greek cuisine restaurants in Paris. In 2017, Yaya St-Ouen was inaugurated in the Docks de St-Ouen, specializing in Cycladic cuisine. In 2019, Yaya Secrétan, a tribute to Peloponnese, was born in the 19th district of Paris. Finally, in 2020, Yaya La Défense, specialized in Cretan food, opened its doors in the biggest business district in Europe. And it's just the beginning! Fun fact: Yaya is the nickname of all grandmas in Greece. It is a tribute to Eleni, our own Yaya

Our family adventure. Greece flows through our veins. As does the olive oil we've been producing for 8 generations in the south of Greece, in a little village called Neochori-Ithomi, in the Kalamata region. In 2010, we decided to take on the family olive exploitation in order to create Kalios, the Chefs' olive oil!

After the harvest, we drove through Paris on our motorbikes, organizing spontaneous tastings in restaurants, making the greatest chefs sample our olives and extra virgin olive oil.

Two months later, thirty 5-litre cans, eighteen jars of olive paste and twelve 2-kilo jars of olives had been sold: Kalios history was in the making!



OLIVE & OLIVE OIL



ISA0WW0003055
Olive Oil 01
250ml
250gr | per pcs



ISA0WW0003199
Olive Oil 03
250ml/bottle, 6bottle/case
250gr | per pcs



ISA0WW0003195
Olive Oil 02 -Mid Season Harvest
500ml | per btl
500gr | per pcs

ISA0WW0003196
Olive Oil 02 -Mid Season Harvest
250ml | per btl
250gr | per pcs



ISA0WW0003193
Olive Oil 01
-Early Season Harvest
500ml | per btl
500gr | per pcs



ISA0WW0003198
Olive Oil 03
-End of Season Harvest
500ml | per btl
500gr | per pcs



ISA0WW0003202
Olive Oil Kalios Organic
250ml Bottle | Case w/6bottles
250gr | per pcs



ISA0WW0003201
Olive Oil Organic
-Early Season Harvest
500ml | per btl
500gr | per pcs



ISA0WW0003204
Sage Freshly Infused Olive Oil
250ml Bottle | Box w/6bottles
250gr | per pcs



ISA0WW0003203
Garlic Freshly Infused
Olive Oil
250ml can
250gr | per pcs



OLIVE & OLIVE OIL



ISA0WW0003205
Thym Freshly Infused
Olive Oil
250ml Can | Box w/6 can
250gr | per pcs



ISA0WW0003054
Basil Freshly Infused Olive Oil
250ml Bottle | Box w/6bottles
250gr | per pcs



ISA0WW0003206
Piment Freshly Infused
Olive Oil
250ml Bottle | Box w/6bottles
250gr | per pcs



ISA0WW0003207
Smoked Infused Olive Oil
250ml can | Box w/6can
250gr | per pcs



ISA0WW0000995
Olive Oil
5L Tin
5kg | per pcs



ISA0WW0003197
Olive Oil 03
-End of Season Harvest
2.5L | per bag
2.5kg | per pcs



ISA0WW0003194
Olive Oil 02
-Mid Season Harvest
2.5L | per bag
2.5kg | per pcs



ISA0WW0003192
Olive Oil 01
-Early Season Harvest
2.5L | per bag
2.5kg | per pcs



ISA0WW0003200
Olive Oil Organic
-Early Season Harvest
2.5L | per bag
2.5kg | per pcs



ISA0WW0003214
Figs Balsami
250ml Bottle | Box w/6bottles
250gr | per pcs



ISA0WW0003056
Petimezi Balsamic Vinegar
250ml Bottle | Box w/6bottle
250gr | per pcs



ISA0WW0003208
Olives Kalamata in Brine
-Large Size Pitted
2kg | per jar
2kg | per pcs



ISA0WW0003213
Mezze Kalamata Olive spread
1.6Kg/pc, 6pcs/box
2.5kg | per pcs



OLIVE & OLIVE OIL



IDA0WW0001797
Cheese Halloumi
200gr | per pcs



IPS0WW0000714
Pistachio Paste
700gr | per pcs



ISA0WW0003347
Kalamata Olives in Brine
-Small Size Pitted
15kg | per pcs





ISA0CN0000102
Kalamata Olives in olive oil
310gr | Case w/12units
310gr | per pcs



ISA0WW0001006
Kalamata Olives In Brine
310gr | Case w/12units
310gr | per pcs



ISA0WW0001011
Green Chalkidiki Olives
In Olive Oil
310gr | Case w/12units
310gr | per pcs



ISA0WW0001012
Greek Wildflower
Honey Organic
250gr | Case w/9units
250gr | per pcs



ISA0CN0000103
Chalkidiki green olives
in brine (pitted)
310g/btl, 12btl/case
310gr | per pcs



ISA0WW0001004
Mix Kalamata Olives &
Chalkidiki Olives In Olive Oil
310gr Jar | Case w/12jars
310gr | per pcs



ISA0WW0003209
Green Olives Chalkidiki in
Brine -Small Size Pitted
2kg | per jar
2kg | per pcs



ISA0WW0003211
Bell Pepper Mezze
90g/pc, 6pcs/box
90gr | per pcs



ISA0WW0000996
Kalamata Olive Paste
90gr Jar | Case w/18jars
90gr | per pcs



ISA0WW0000997
Green Chalkidiki Olive Paste
90gr Jar | Case w/18jars
90gr | per pcs



ISA0WW0000998
Honey Pine
250gr Jar | Case w/9jars
250gr | per pcs



ISA0WW0003212
Artichoke Mezze
90gr | per pcs





ISA0WW0001000
Greek Oak Honey
250gr Jar | Case w/9jars
250gr | per pcs



ISA0WW0000999
Greek Thyme Honey
250gr Jar | Case w/9jars
250gr | per pcs



ISA0WW0001002
Infusion Defence
30gr | Case w/12units
30gr | per pcs



ISA0WW0003215
Almonds Roasted
w/Smoked Salt
2kg | per bag
2kg | per pcs



ISA0WW0001014
Infusion Joie
30gr | Case w/12units
30gr | per pcs



ISA0WW0001003
Infusion Harmony
30gr | Case w/12units
30gr | per pcs



ISA0WW0001001
Infusion Hypnois Lavander
30gr | Case w/12units
30gr | per pcs



ISA0WW0001008
Roasted Salted Cashew Nuts
100gr | Case w/16units
100gr | per pcs



ISA0WW0003210
Smoked Eggplant Mezze
90g/pc, 6pcs/box
90gr | per pcs



ISA0WW0001007
Roasted Salted Almonds
100gr | Case w/16units
100gr | per pcs



RETAIL



ISA0WW0001009
Roasted Salted Pistachios
100gr | Case w/16units
100gr | per pcs



ISA0WW0001010
Mix Aperitif
Lightly Salted Cocktail
100gr | Case w/16units
100gr | per pcs



ISA0WW0001013
Mix Gourmet
Unsalty Cocktail
100gr | Case w/16units
100gr | per pcs

HONEY, JAM & COMPOTE



GOURMET
PARIS

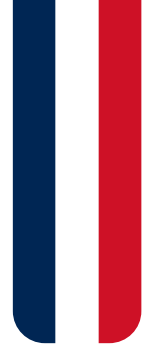


IPS0WW0000621
Lemon Confit
2.5kg/bucket
2.5kg | per pcs



IFV0WW0000356
Cooked Chestnut
400gr Pack | Box w/10packs
400gr | per pcs





SDP RUNGIS



Visit Website

The Luxury Deli Brand for Innovative Products

With a range which has long been made up of ready meals and catering products, Jean D'Audignac is now our hallmark brand for luxury dining, blazing a trail with all - new approaches to our profession.

The Benchmark for Organic Products

Exquisite and inventive, the Jean D'Audignac BIO brand offers a selection of organic products with a totally natural, delicate flavor.

Made in Italy!

Get carried away in la dolce vita with our selection of products imported straight from Italy.





IBV0WW0000405
 CHAMP. CANARD DUCHENE
 CUVÉE LEONIE
 750ml 6bottles/case
 750ml | per pcs



ISA0WW0001036
 Lobster Bisque
 480gr Jar | Box w/6jars
 480gr | per pcs



ISA0WW0000978
 Black Picholine Olives
 200gr | Box w/6units
 200gr | per pcs



ISA0WW0000984
 Balsamic Vinegar 2 Gold
 Medals Giuseppe Giusti
 250ml | Box w/6units
 250ml | per pcs



ISA0WW0000977
 Olives Picholines Vertes
 200gr | Box w/6units
 200gr | per pcs



ISA0WW0001223
 Green Picholine Olives
 In Basil
 200gr | Box w/6units
 200gr | per pcs



ISA0WW0000979
 Olives Cocktail Aperitif
 200gr | Box w/6units
 200gr | per pcs



ISA0WW0000985
 Balsamic Vinegar 3 Gold
 Medals Giuseppe Giusti
 250ml | Box w/6units
 250ml | per pcs



ISA0WW0000269
 Gherkins Tradition
 Jar 340gr
 340gr | per pcs



ISA0WW0001282
 Hummus Organic
 100gr | Box w/6pcs
 100gr | per pcs



ISA0CN0000056
 Zucchini Delice Organic
 w/Mint
 90gr | Box w/6units
 90gr | per pcs



ISA0WW0000972
 Black Olives Delight
 100gr | Box w/6units
 100gr | per pcs





ISA0WW0000264
Green Olive Spread
Jar 100gr
100gr | per pcs



ISA0WW0001065
Sundried Tomato Delice
100gr | Box w/6pcs
100gr | per pcs



ISA0WW0000229
Salad Mix Pink
140gr | per pcs



ISA0WW0001994
Mustard Dijon
100gr Jar | Box w/12jars
100gr | per pcs



ISA0WW0000277
Sundried Tomatoes Delices
w/Espelette Chilli
Jar 100gr
100gr | per pcs



ISA0WW0000276
Delice Poivron Chorizo
Jar 100gr
100gr | per pcs



ISA0WW0000970
Blue Mix Salad
150gr | Box w/6units
150gr | per pcs



ISA0WW0000230
Salad Mix Yellow
140gr | per pcs



ISA0WW0000981
Tomato Concentrate
70gr Pack | Box w/3units
70gr | per pcs



ISA0WW0000971
Fig Confit
150gr Jar | Box w/6jars
150gr | per pcs



ISA0WW0000983
Rouille Setoise
80gr | Box w/6units
80gr | per pcs



ISA0WW0000267
Apricot Jam
Jar 320gr | per pcs





ISA0WW000255
Orange Marmalade
340gr Jar | Box w/6jars
340gr | per pcs



ISA0WW0002004
Spread w/ Hazelnuts
200gr | Box w/8pcs
200gr | per pcs



ISA0WW0000337
Dark Chocolate Spread
w/ Hazelnuts
200gr Box w/8pcs
200gr | per pcs



IBP0WW0000616
Chocolate &
Hazelnuts Cookies
110gr Pack | Box w/10packs
110gr | per pcs



ISA0WW0000982
Creme De Caramel Beurre
220gr | Box w/6units
220gr | per pcs



ISA0WW0000292
Mix Pack of 3 Mustards
10cl jars SDP Box w/4packs
100ml | per pcs



IBP0WW0001104
Mini Toasts Delices
Du Luberon
150gr Pack
150gr | per pcs



IBP0WW0000614
Speculoos Coated
w/Chocolate
190gr | Box w/8units
190gr | per pcs



IBP0WW0000158
Gressini with Sesame Oil
Bag 200gr
200gr | per pcs



IBP0WW0000639
Fine Breads w/Sea Salt
250gr | Box w/16pcs
250gr | per pcs



IBP0WW0000615
Pink Biscuits Of
Reims Fossier
175gr Pack | Box w/6packs
175gr | per pcs



IBP0WW0000613
Candy Canto Honey
200gr Pack | Box w/10packs
200gr | per pcs





IFV0WW0000169
Eggplant Caviar
Jar 90gr
90gr | per pcs



IFV0WW0000817
Asparagus w/Summer Truffle
90gr | Box w/6units
90gr | per pcs



ISA0WW0001084
Caramel Butter
150gr Pack | Box w/10packs
150gr | per pcs



ICH0WW0000896
Farmhouse Pork Pate w/
Guerande Salt
280gr | per pcs



ICH0WW0000460
Rillettes Fines de Bretagne
200gr Jar | Box w/6jars
200gr | per pcs



IBP0WW0000155
Gingerbread Honey
120gr Jar | Box w/12jars
120gr | per pcs



IBP0WW0000156
Gingerbread Honey & Fig
120gr Jar | Box w/12jars
120gr | per pcs



IFV0WW0000170
Green Lentils
Bagr 500gr
500gr | per pcs



IDU0WW0000272
Duck Fat
300gr Jar | Box w/6jars
300gr | per pcs



IFV0WW0000816
Eggplant Caviar
100gr | Box w/8units
100gr | per pcs



ICH0WW0001153
Country Pate w/Breton
Farmer Pork Boucher
130gr Tin
130gr | per pcs



ICH0WW0000461
Rillettes Saint
Jacques Scallop
90gr Jar | Box w/6jars
90gr | per pcs



IDU0WW0000062
Goose Fat
Jar 350gr
350gr | per pcs





IDU0WW0000144
Goose Rillettes
65gr Can | Box w/24cans
65gr | per pcs



ICH0WW0000145
Duck Rillettes
Glass Jar 65gr
65gr | per pcs



ICH0WW0000142
Duck Mousse Eu Armagnac
Tin 200gr
200gr | per pcs



IDU0WW0000146
Block of Goose Foie Gras
Round Double Tir-Up
130gr Jar | Box w/12jars
130gr | per pcs



IDU0WW0000148
Block of Duck Foie Gras
w/Guerande Salt
190gr Can | Box w/24cans
190gr | per pcs



ICH0WW0000925
Duck Rillettes
180gr Jar | Box w/12jars
180gr | per pcs



ISA0WW0000165
Onion Confit
Jar 100gr
100gr | per pcs



ISA0WW0000164
Fig Confit
Glass Jar 100gr
100gr | per pcs



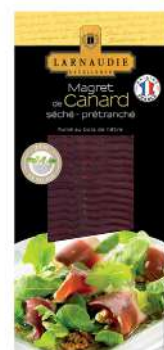
IDU0WW0000115
Foie Gras Whole Goose
a l'Ancienne
Jar 180gr | Box w/18jars
190gr | per pcs



IDU0WW0000087
Foie Gras Duck Whole Igps
Glass Box W/12 jar 125Gr
125gr | per pcs



IDU0WW0000022
Duck Fat
Jar 340gr Jar | Box w/6jars
340gr | per pcs



IDU0WW0000030
Duck Breast Sliced
Smoked Excellence
VacPack 90gr | Box w/15units
90gr | per pcs



IDU0WW0000149
Block Of Duck
Foie Gras Porto
190gr Tin | Box w/24tins
190gr | per pcs



IDU0WW0000151
Block of Duck Foie Gras w/
Armagnac & Sweet Pepper
190 gr Can | Box w/24units
190gr | per pcs





ISA0WW0003164
Fish Soup
480gr | per pcs



ISA0WW0003165
Langoustine Soup
480gr | per pcs



ISA0WW0003166
Lobster Bisque w/Kari Gosse
480gr | per pcs



ISA0WW0003163
Sauce Tholonnaise
w/Tuna and Chorizo
180gr | per pcs



ISA0WW0003167
Mussels Soup w/Chorizo
100gr | per pcs



ISA0WW0003160
Crab Oil w/Bird Chili
100ml | per pcs



ISA0WW0003156
Seaweed Oil
100ml | per pcs



ISA0WW0003154
Lobster Oil
250ml | per pcs



ISA0WW0003161
Langoustine Oil w/Truffle
250ml | per pcs



ISA0WW0003157
Lobster Oil Pearls
27gr | per pcs



ISA0WW0003158
Seaweed Oil Pearls
27gr | per pcs



ISA0WW0003159
Sea Pesto w/Seaweed & Basil
150gr | per pcs

ISA0WW0003155
Lobster Oil
100ml | per pcs

ISA0WW0003162
Langoustine Oil w/Truffle
100ml | per pcs



FESTINS



Visit Website



A real time saver!

Essentially for meat dishes, our stocks are part of the French culinary tradition. Ready to use, the stocks help Chefs to make sauces, basting, braising, poaching and deglazing. They are used to cook quality dishes in respecting the original flavors and the cooking style of each chef.

Quality: A real stock, not Powder

- Kitchen HACCP
- Pasteurized products
- 21 days shelf-life (fresh)
- 1 year shelf-life (frozen)
- GMO free

Festins Disciples of Escoffier. This brotherhood is a group of several thousands of Chefs, masters' craftsman and gastronomes all over the world. The main values are sharing the gastronomy knowledge and the respect of the History.

Our Stocks are Realized by Disciples of Escoffier from Burgundy.

- Hervé Porte : Head Chef
- Thierry Reuiller : R & D Chef
- Jean Claude Lesage : Catering Chef
- Pascal Sevin : Charcutier Chef



SOUP & STOCK



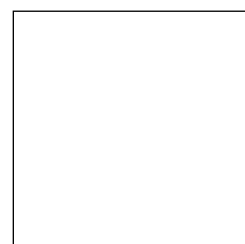
ISA0WW0000437
Ve Stock
Festin
Pouch 1.5Kg Box W/3 Pouch
1.5kg | per box

ISA0WW0000439
Chicken Stock
Festin
Pouch 1.5Kg Box W/3 Pouch
1.5kg | per box

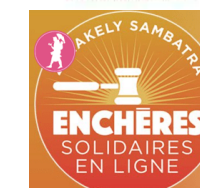


IFCOCN0000004
Lobster Bisque Soup
King Rise
1L | Box w/6units
1L | per pcs





Visit Website



A Life Dedicated to Sweet and Savory Gastronomy

Pierre de Chalais discovered Madagascar, the Vanilla Island, a dozen years ago. After numerous trips to Madagascar, he will forge links with the entire vanilla industry on this island in the Indian Ocean. With two other partners, between them they have nearly 90 years of experience in Vanillas . Today, under the umbrella of Premium Chef and through its Vanilles Expert division , an entire team is committed daily to an exceptional sector. Producers, collectors and preparers work together to enhance the fruit of this orchid. The teams worked particularly on the Vanilla refining process. Objective: optimize and guarantee unique aromatic consistency, a strong aromatic signature, highly prized by professionals.

Premium Chef-Vanille Expert

We strive to contribute to the stability of the sector by supporting associations and local players. The organic selection has its place there. Pierre de Chalais, Expert Juror for the Concours Général Agricole, also sources the best pods in Tahiti, India, Papua New Guinea, Mexico, Reunion Island, Indonesia... and thus accesses the best selections.

Premium Chef is all the trades and products around Vanilla. We control all the manufacturing stages to produce extracts, Vanilla paste, powder, natural flavor and other products between our two sites in Madagascar (first processing) and Chennevières, France (finishing and packaging).



VANILLA



IPS0WW000063
Vanilla Extract w/ Seeds
1L Bottle



IPS0WW000061
Vanilla Beans from PNG
A grade
250gr Bag
250g/pkt





Visit Website

In the Hatchery

The incubation of clutches lasts 18 to 25 days. The spats are then collected then placed in wooden boxes and sent to the nurseries in the breeding parks.

In the Nurseries

We monitor and modify the environment in terms of temperature and humidity by heating and sprinkling in order to obtain the best natural growth conditions for our Helix. No more than 4,000 spats per m² flourish on an area covered with grasses and cruciferous plants and can grow under the shelter of support boards. Then the juveniles are released into a grassy park (grasses and cruciferous plants) at the beginning of May. They thrive and develop under the supervision of our experts. For 20 to 30 weeks, they will be hydrated and nourished to reach maturity. This is when the selection of future breeders for the next cycle is made. At the end of September, the parks are plowed, then after spreading lime the used parks are left to rest for a crawl space of 7 months. This rotation ensures good health for our gastropods by limiting mortality.



At Normade Des Jardins, we take pride in nurturing the Helix Aspersa Maxima snails through every stage of development, ensuring they evolve into an exquisite gourmet delicacy. Our journey begins with the meticulous process of reproduction: Operating in Poitou-Charentes, the heartland of escargot farming, we adhere to 'Signed Poitou-Charentes' standards, guaranteeing species specificity, local sourcing, GM-free products, and environmental preservation.

The Reproduction

After the growth period, during collection between July and September, the breeders, selected from our best snails, are sorted after drying, then stored in the cold (+ 4°C) until they start breeding around January 15 of the following year. Breeding and hatching occur between January and April. The reproduction room is maintained in conditions close to the natural environment in terms of humidity and temperature. Laying then occurs with around 80 eggs per clutch. They are checked and grouped in aluminum plates filled with peat, then sent to the hatchery.

Normade
des
JARDINS
L'escargot du Poitou-Charentes



SNAIL



ISA0WW0000384
Snails Stuffed w/
Garlic & Parsley
125gr Tray w/12pcs
125gr | per pcs



ISA0WW0000382
Snails Poached
500gr Bag w/100pcs
500gr | per pcs

OTHERS

GOURMET
PARIS



ISA0WW0001839
Brick sheet pastry
10 sheets x 500gr
190gr | per pcs



ISA0WW0000988
Ravioles de Royan
Saint Jean SAS
1kg Bag
1kg | per pcs



FRUIT PUREES



IFV0WW0000383
Fruit Puree Mango
Leonce Blanc
1kg | Box w/6tubs
1kg | per pcs



IFV0WW0000375
Fruit Puree Passion fruit
Leonce Blanc
1kg | Box w/6tubs
1kg | per pcs



IFV0WW0000377
Fruit Puree Raspberry
Leonce Blanc
1kg | Box w/6tubs
1kg | per pcs



IFV0WW0000372
Fruit Puree Strawberry
Leonce Blanc
1kg | Box w/6tubs
1kg | per pcs



IFV0WW0000200
IQF Strawberries Whole
Leonce Blanc
1kg Pack, 1kg | per pcs



Fruit Puree

ICE CREAM SOURCE MAP



Ice Cream



Visit Website



Our Values

Our business is founded on two key values, a clear focus on the provision of premium quality products and customer service.

Our Focus

With a force and a visionary instinct, we set the highest standards for our product and service. We make every effort to help our partners to stay the best in their fields. We truly believe the joint consensus will continue to ensure our relevance for the future whilst staying faithful to Dlight personality.

With a deep-rooted understanding of the very source, Dlight brings great ingredients from remarkable places, to celebrate the diversity of flavors and origins to truly unlock its sensorial richness. Only the best that nature can provide all Dlight flavors, textures and colors are originated from the best sources that the world can offer. Free from artificial additives, flavoring and coloring.



ICE CREAM



IDA0CN0000032
71 Plus Dark Choco
4L | Box w/4units
4L | per pcs



IDA0CN0000030
Cheese Cake
4L | Box w/4units
4L | per pcs



IDA0CN0000008
Coconut
4L | Box w/4units
4L | per pcs



IDA0CN0000031
Passion Fruit
4L | Box w/4units
4L | per pcs



IDA0CN0000007
Cold Brewed Coffee
4L | Box w/4units
4L | per pcs



IDA0CN0000006
Cream Strawberry
4L | Box w/4units
4L | per pcs



IDA0CN0000009
Ginger Milk Pudding
4L | Box w/4units
4L | per pcs



IDA0CN0000002
The One & Only Vanilla
4L | Box w/4units
4L | per pcs



IDA0CN0000005
Jamaica Rum Raisins
4L | Box w/4units
4L | per pcs



IDA0CN0000004
Luzon Mango Sorbet
4L | Box w/4units
4L | per pcs



IDA0CN0000003
N36 *Matcha
4L | Box w/4units
4L | per pcs



IDA0CN0000001
Tiramisu
4L | Box w/4units
4L | per pcs



ICE CREAM



IDA0CN0000036
Coconut-lime Sorbet
3L | Box w/4units



IDA0CN0000037
Durian
3L | Box w/4units



IDA0CN0000038
Blueberry
3L | Box w/4units



IDA0CN0000039
Pistachio
3L | Box w/4units



IDA0CN0000040
Raspberry Sorbet
3L | Box w/4units



IDA0CN0000041
71 Plus Dark Choco
Fun cup 80ml | Box w/4units



IDA0CN0000042
Creamy Strawberry
Fun cup 80ml | Box w/4units



IDA0CN0000045
Durian
Fun cup 80ml | Box w/4units



IDA0CN0000043
Luzon Mango Sorbet
Fun cup 80ml | Box w/4units



IDA0CN0000044
Matcha
Fun cup 80ml | Box w/4units



IDA0CN0000046
Rum & Raisins
Fun cup 80ml | Box w/4units



IDA0CN0000047
The One & Only Vanilla
Fun cup 80ml | Box w/4units



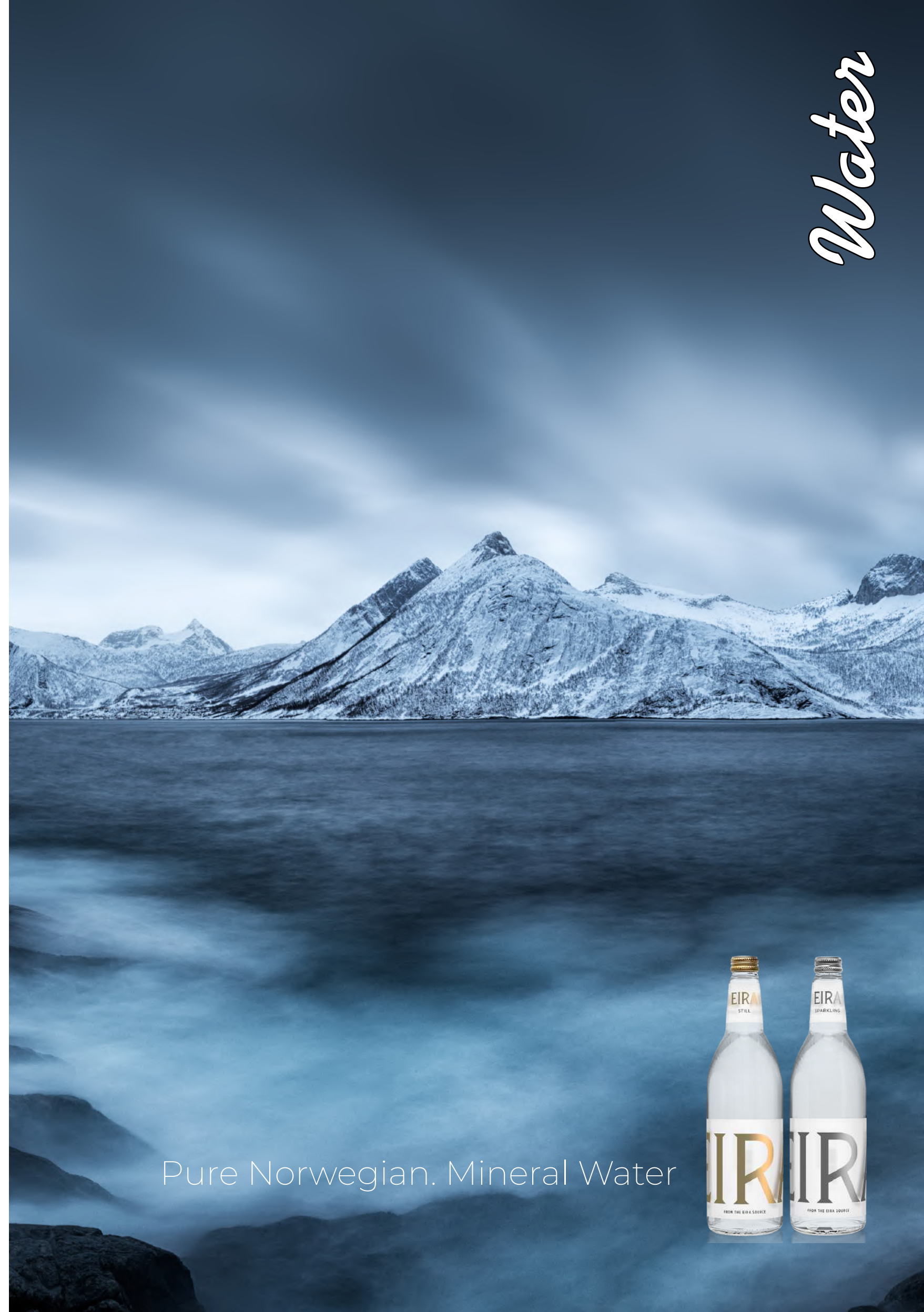
IDA0CN0000048
Blueberry
Fun cup 80ml | Box w/4units



WATER SOURCE MAP



Water



Pure Norwegian. Mineral Water





EIRA



Visit Website



Quality of Our Water

EIRA is quite possibly the best water in the world. Multiple Norwegian Geological Survey reports on the quality and capacity of both water and source have been nothing short of spectacular. This uniqueness, and exceptional taste and color, is the perfect pairing for any experience, from a fine dinner paired with wine, to the first cool taste of refreshment in the morning.

Source of Our Water

We are all reflections of our surroundings, and so too is water. Located by Eresfjord, one of Norway's vast fjords, EIRA water streams from the base of a forty-meter-deep ravine. Absolutely free of vegetation since the ice sheets receded ten thousand years ago, the ravine is composed solely of layer upon layer of exceptionally hard rock. Norway is a country bursting with natural beauty, and Eresfjord feels like its center. It is here that we found the purest water in the world.

Created through the ancient methods of gravity and time, and instantly hailed as one of the Purest Natural Drinking Waters in the world, there is nothing quite like EIRA. Founded at the "purest water source in Norway" in 2007, EIRA water has been embraced by Michelin Restaurants and Bocuse d'Or in the Premium Norwegian Hospitality Industry. EIRA is water to savour, refresh and complement the finest of dining experiences.

Eresfjord overflows with lush, beautiful greenery, towering mountains stretching for the sky, and beneath it all, cold, clear, beautiful river water creating a mirror for the sky. The wind whispers down through the hills and trees, sending ripples across the river and stirring the mind. Eresfjord is a place for inspiration. It is a place to find peace – to find yourself. Bottled at the source in one of the most beautiful places in the world. We now present you with our very best water to complement your very best.





IBV0WW0000648
Sparkling Water
700ml Glass Btl
700ml | per pcs



IBV0WW0000647
Still Water
700ml Glass Btl
700ml | per pcs



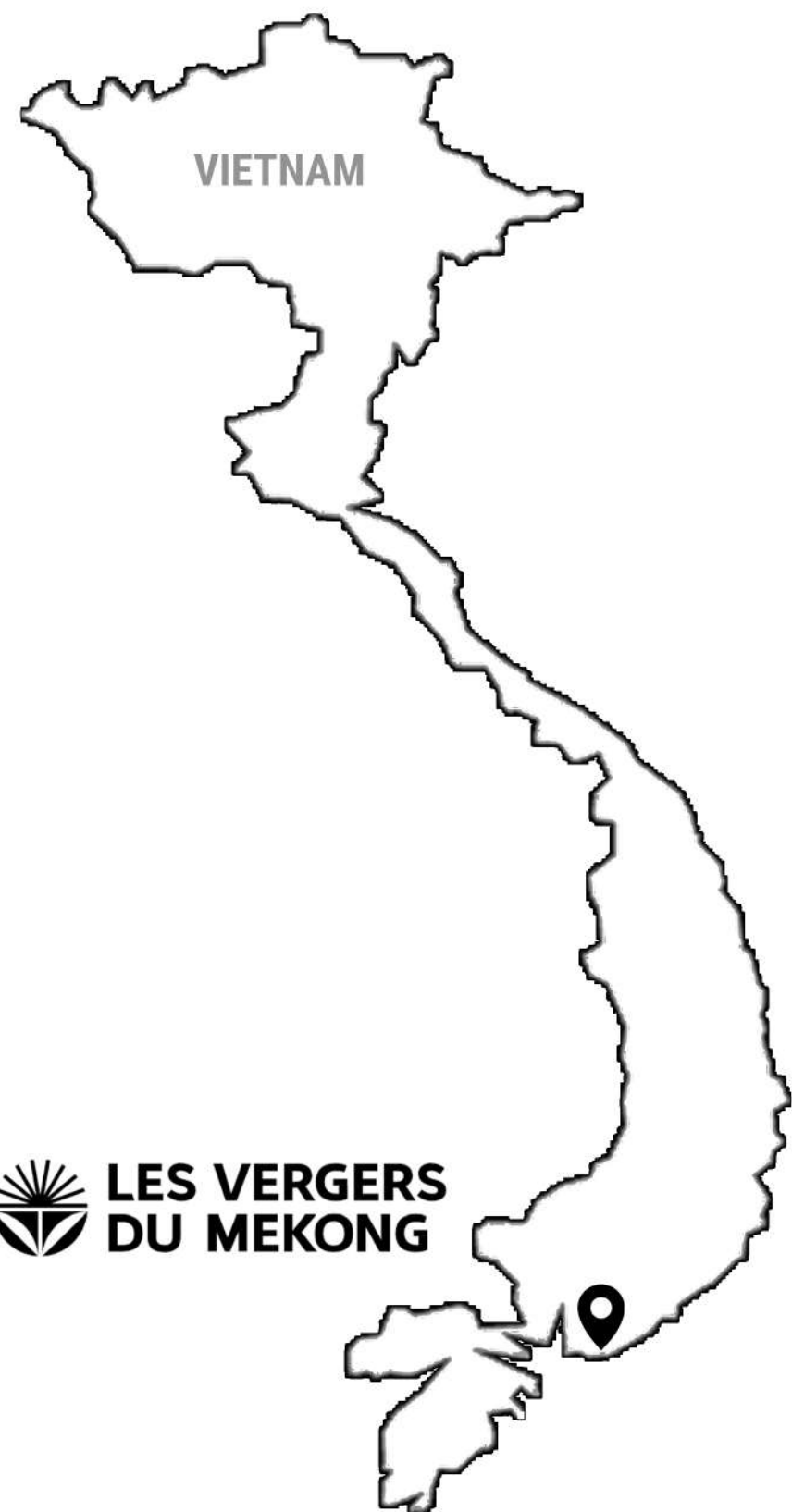
IBV0WW0000671
Sparkling Water
400ml Glass Btl
400ml | per pcs



IBV0WW0000670
Still Water
400ml Glass Btl
400ml | per pcs

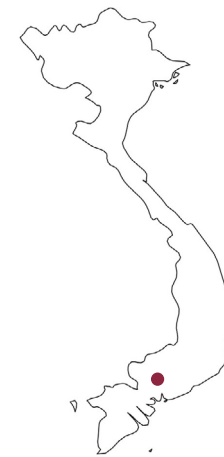


NATURAL JUICE & JAMS SOURCE MAP





Visit Website



Paving the way for a Sustainable Food & Drink Environment

As a responsible company, we understand that we have a role to play in leading the food and drink industry towards greater sustainability.

Environment & Social Sustainability

The integration of environmental, social and economic considerations in the day-to-day decisions of a business, often referred to as integrating People, Planet and Profit - has long been a key priority for Les Vergers Du Mékong.

Since the creation of Les Vergers Du Mékong, Jean-Luc VOISIN, our founder, has made a clear choice for long-term sustainable development by promoting sustainable farming and local sourcing proving that this is both achievable and profitable in today's consumer driven Asia. Les Vergers Du Mekong's products have all quality announcement certification which issued by Can Tho department of food safety and hygiene.



Per year
240 mt of organic
compost created



we've collected
and recycled
18,000 glass jars & bottles

JUICE



IBV0WW0000631
Coconut Water
w/Lime Le Fruit
250ml | per pcs



IBV0WW0000632
Pineapple Juice Le Fruit
250ml | per pcs



IBV0WW0000633
Pineapple Carrot Orange
Juice Le Fruit
250ml | per pcs



IBV0WW0000640
Tropical Juice Le Fruit
250ml | per pcs



IBV0WW0000634
Guava Nectar Le Fruit
250ml | per pcs



IBV0WW0000635
Mango Nectar Le Fruit
250ml | per pcs



IBV0WW0000636
Orange Nectar Le Fruit
250ml | per pcs



IBV0WW0000641
Tomato Juice Le Fruit
250ml | per pcs



IBV0WW0000637
Passion Fruit Nectar Le Fruit
250ml | per pcs



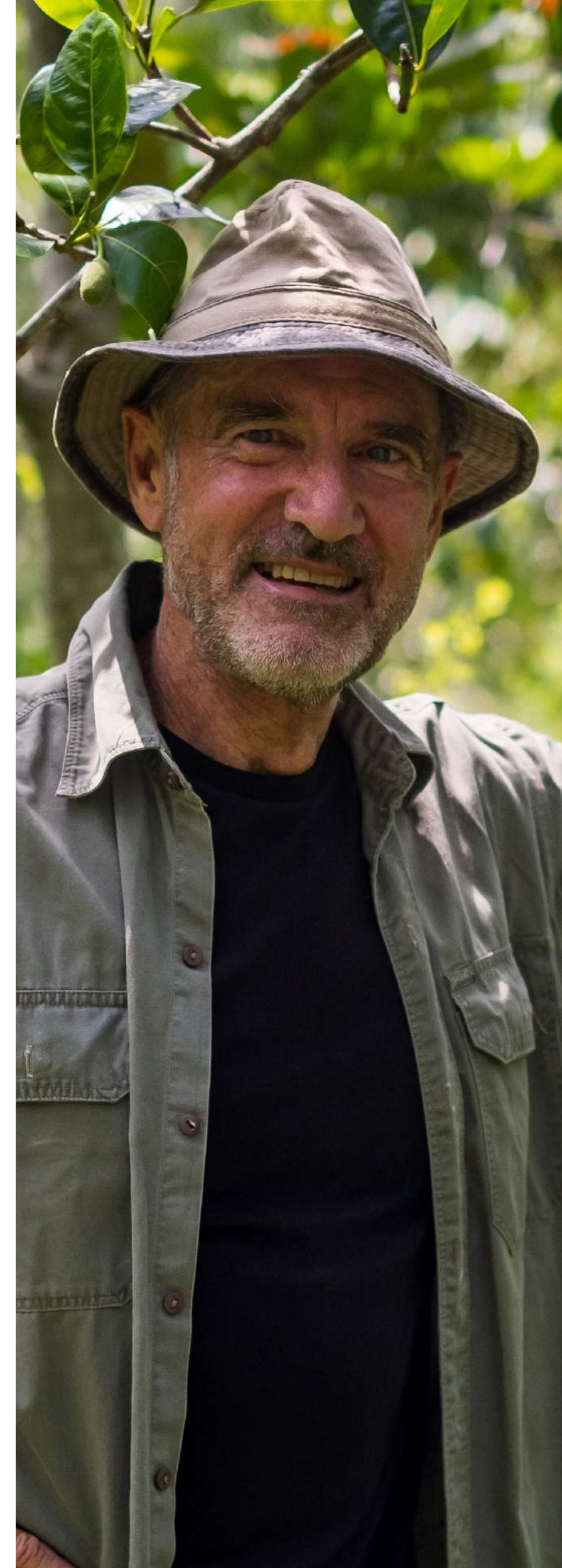
IBV0WW0000638
Pineapple Acerola Passion
Nectar Le Fruit
250ml | per pcs



IBV0WW0000639
Beetroot Guava Dragon Fruit
Nectar Le Fruit
250ml | per pcs



IBV0WW0000642
Sugarcane & Calamansi
Juice Le Fruit
250ml | per pcs



JUICE



IBV0WW0000643
Apple Juice Le Fruit
250ml | per pcs



IBV0WW0000644
Orange Juice Le Fruit
250ml | per pcs



IBV0WW0000649
Coconut Water
w/Lime Le Fruit
1L | per pcs



IBV0WW0000656
Passion Fruit Nectar Le Fruit
1L | per pcs



IBV0WW0000650
Orange Juice Le Fruit
1L | per pcs



IBV0WW0000651
Pineapple Juice Le Fruit
1L | per pcs



IBV0WW0000652
Carrot Orange Pineapple
Juice Le Fruit
1L | per pcs



IBV0WW0000657
Passion Acerola Pineapple
Nectar Le Fruit
1L | per pcs



IBV0WW0000653
Guava Nectar Le Fruit
1L | per pcs



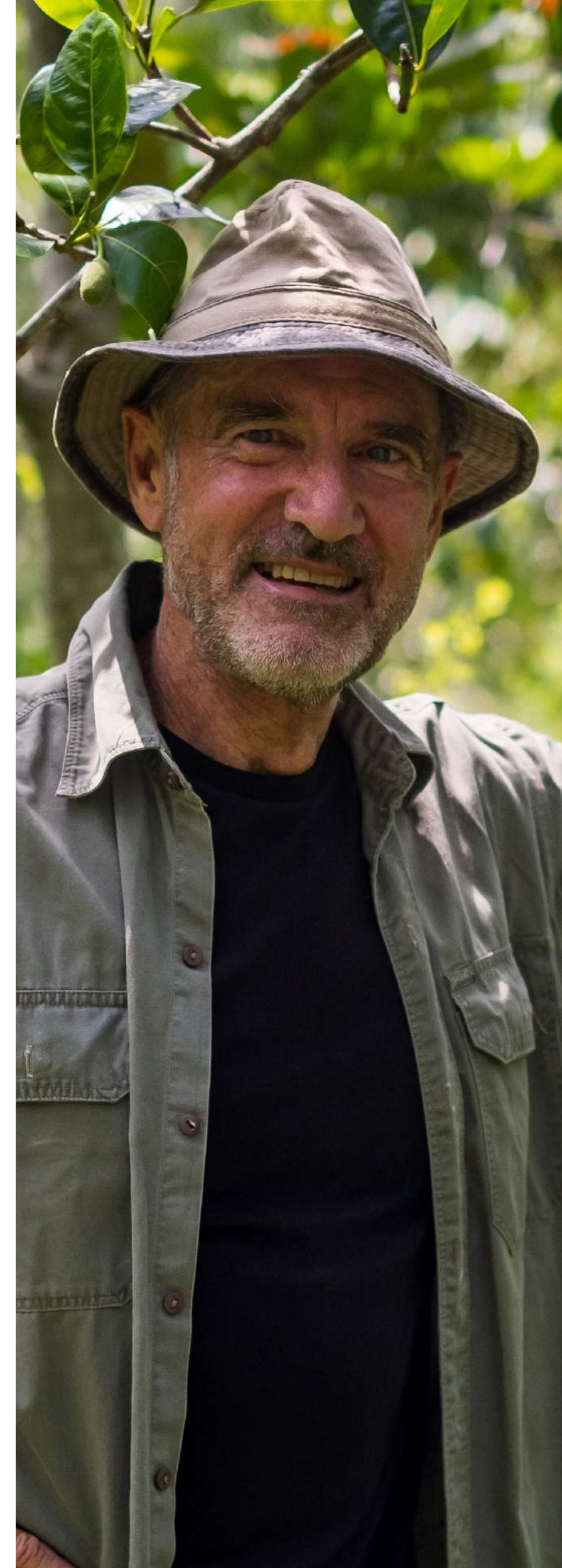
IBV0WW0000654
Mango Nectar Le Fruit
1L | per pcs



IBV0WW0000655
Orange Nectar Le Fruit
1L | per pcs



IBV0WW0000658
Guava Dragon Fruit Beetroot
Nectar Le Fruit
1L | per pcs



JUICE



IBV0WW0000659
Pure Lime Juice Le Fruit
1L | per pcs



IBV0WW0000660
Tropical Juice Le Fruit
1L | per pcs



IBV0WW0000661
Sugar Cane Juice w/
Kalamansi Le Fruit
1L | per pcs



IBV0WW0000662
Apple Juice Le Fruit
1L | per pcs



IBV0WW0000663
Tomato Juice Le Fruit
1L | per pcs



IBV0WW0000664
Kalamansi Juice Le Fruit
1L | per pcs



IBV0WW0000665
Guava Nectar Le Fruit
5L | per pcs

HONEY, JAM & COMPOTE



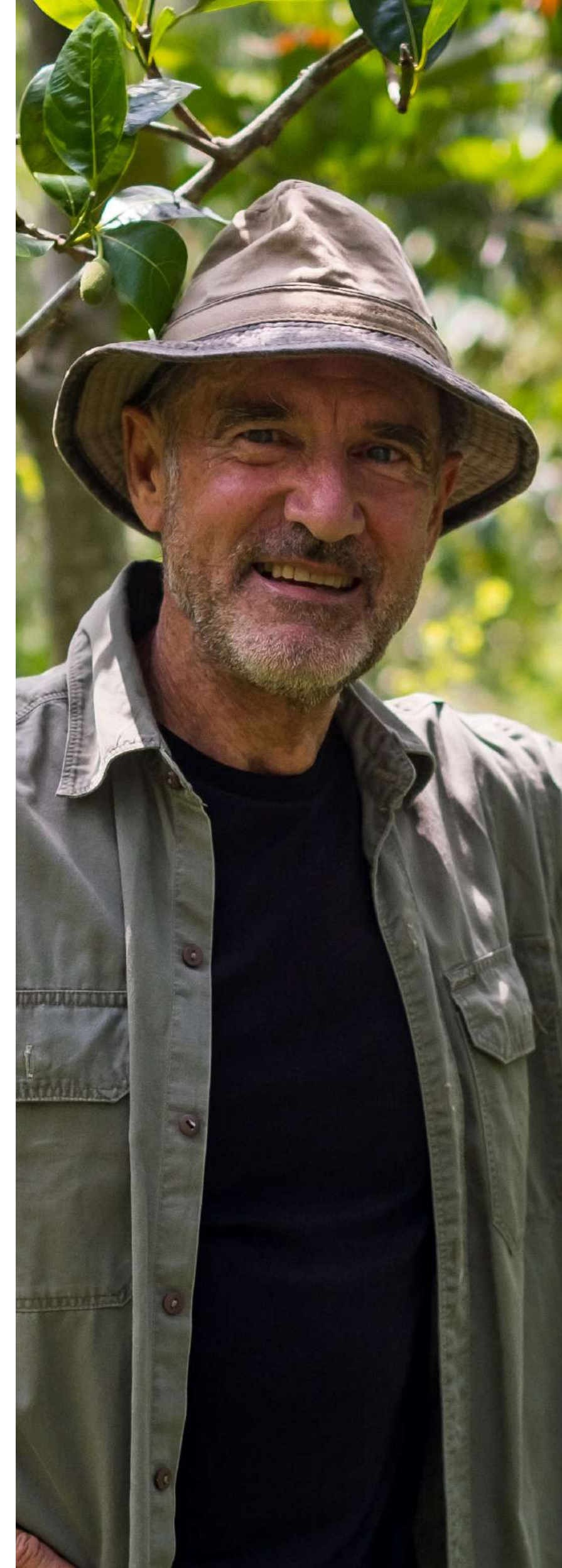
ISA0WW0003168
Mulberry Jelly Jam Le Fruit
30gr | per pcs



ISA0WW0003171
Strawberry Jam Le Fruit
30gr | per pcs



ISA0WW0003174
Mango & Star Fruit Jam
Le Fruit
30gr | per pcs



HONEY, JAM & COMPOTE



ISA0WW0003169
Guava Jam Le Fruit
30gr | per pcs



ISA0WW0003170
Pineapple Jam Le Fruit
30gr | per pcs



ISA0WW0003181
Pure Blossom Honey Le Fruit
30gr | per pcs



ISA0WW0003178
Pomelo & Mandarin Jam
Le Fruit
30gr | per pcs



ISA0WW0003172
Banana & Dragon Fruit Jam
Le Fruit
30gr | per pcs



ISA0WW0003173
Jack Fruit & Passion Fruit
Le Fruit
30gr | per pcs



ISA0WW0003231
Mango & Cinnamon Spread
Le Fruit
30gr | per pcs



ISA0WW0003179
Pineapple & Ginger Jam
Le Fruit
30gr | per pcs



ISA0WW0003176
Kumquat Marmalade Le Fruit
30gr | per pcs



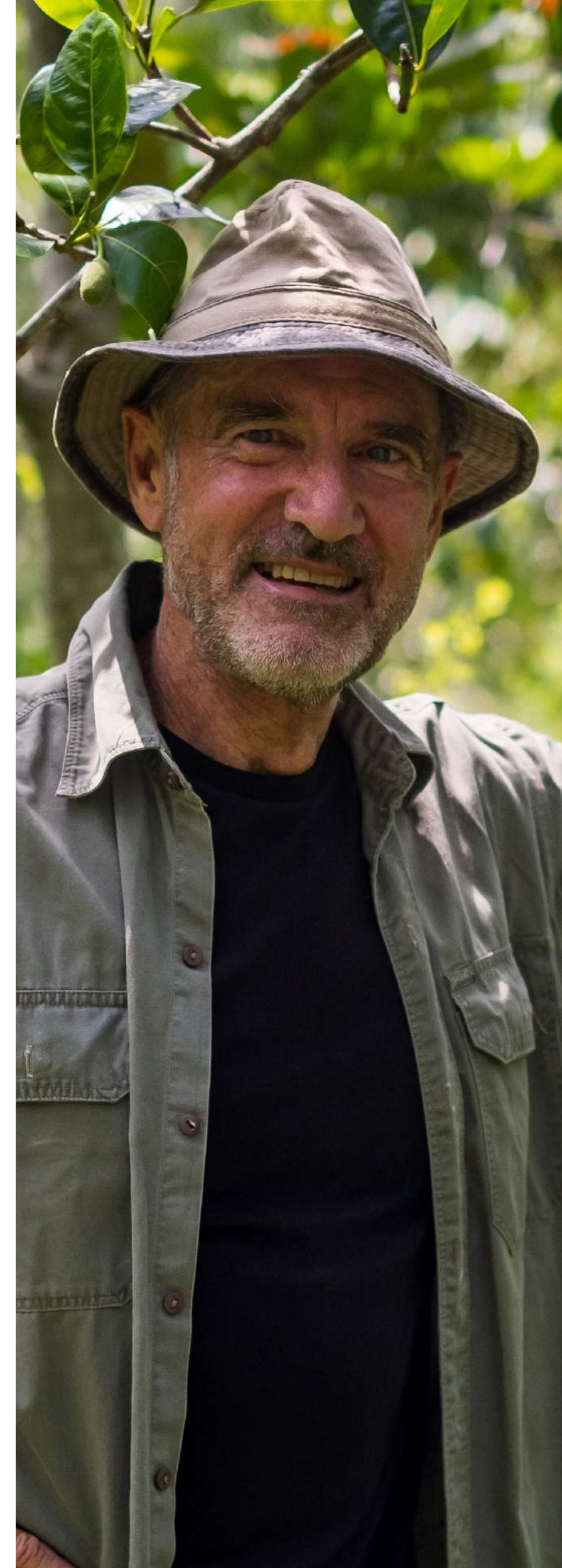
ISA0WW0003177
Orange Marmalade Le Fruit
30gr | per pcs



ISA0WW0003182
Mango & Cinnamon Spread
No Added Sugar Le Fruit
800gr | per pcs



ISA0WW0003180
Apricot & Star Fruit Jam
Le Fruit
30gr | per pcs



HONEY, JAM & COMPOTE



ISA0WW0003183
Pineapple Jam Le Fruit
5kg | per pcs



ISA0WW0003232
Mango Chutney Le Fruit
30gr | per pcs



ISA0WW0003233
Mulberry Jelly Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003240
Kumquat Marmalade Jam
Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003234
Guava Jam Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003235
Pineapple Jam Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003236
Strawberry Jam Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003241
Orange Marmalade Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003237
Banana & Dragon Fruit Jam
Le Fruit
1kg | per jar
1kg | per pcs



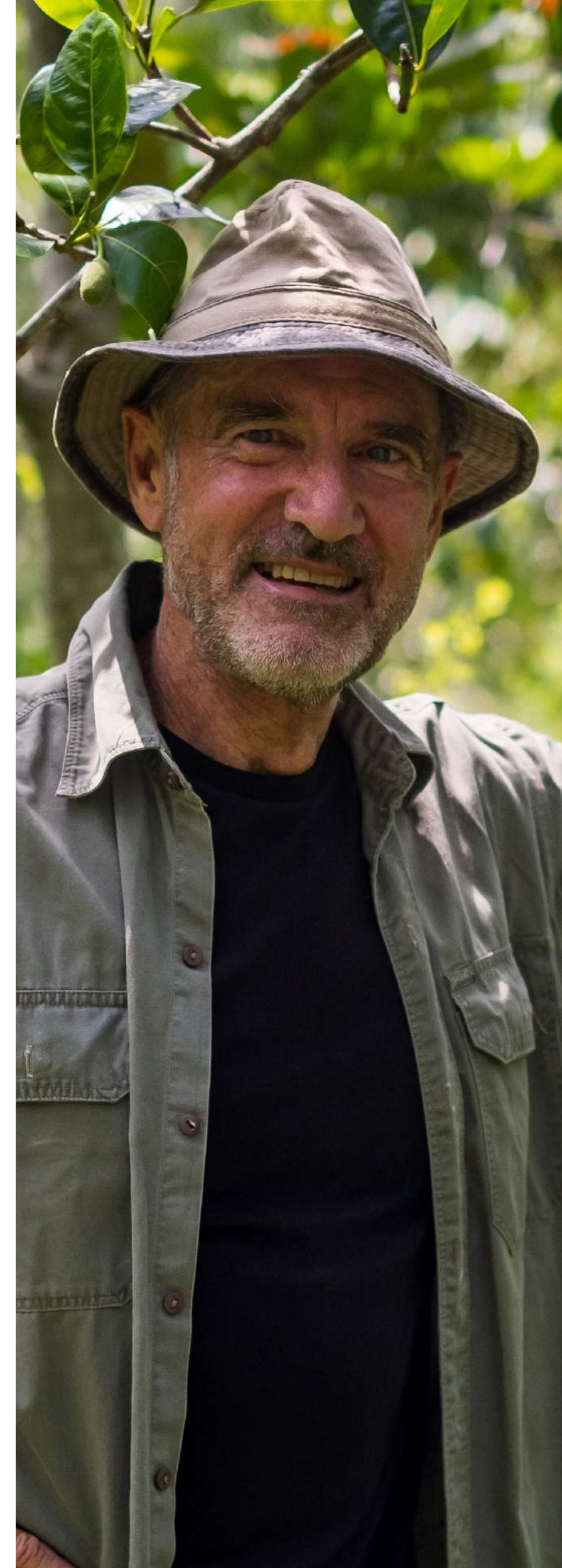
ISA0WW0003238
Jack Fruit & Passion Fruit Jam
Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003239
Mango & Star Fruit Jam
Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003242
Pomelo & Mandarin Jam
Le Fruit
1kg | per jar
1kg | per pcs



HONEY, JAM & COMPOTE



ISA0WW0003243
Pineapple & Ginger Jam
Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003244
Apricot & Star Fruit Jam
Le Fruit
1kg | per jar
1kg | per pcs



ISA0WW0003245
Pure Blossom Honey Le Fruit
1kg | per jar
1kg | per pcs

RETAIL



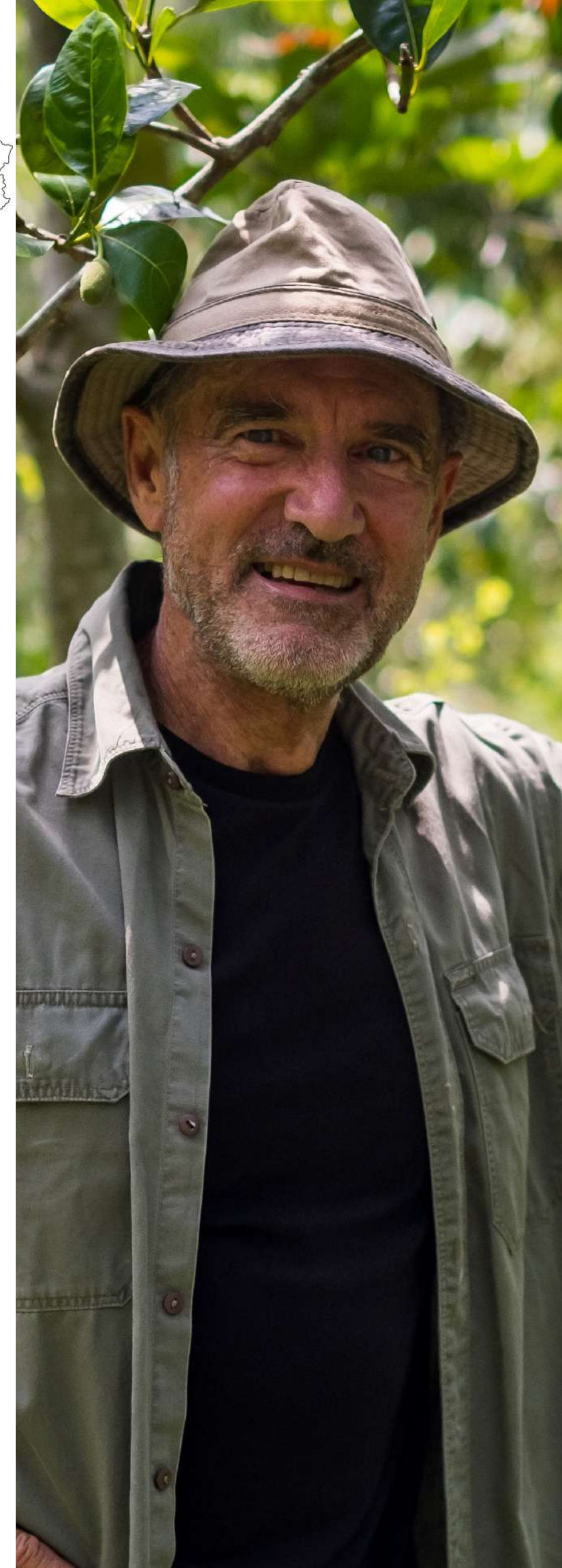
SDP
RUNGIS



IBV0WW0000211
Raspberry Soda
75cl Bottle | Box w/6bottles
750ml | per pcs



IBV0WW0000161
Passion Fruit
Artisan Limonade
Box w/6bottles 750ml
750ml | per pcs





Our service is personalized, provided by a team of passionate professionals.

Répertoire Culinaire provides an extensive range of gourmet products. These exclusive products are sourced from producers who share the same passion for taste and authenticity.

Répertoire Culinaire operates internationally with a dedicated team offering its expertise and knowledge to a large segment of customer such as premium restaurants, luxury hotels, manufacturers, delicatessens, retailers and prestigious food halls.

TERMS & CONDITIONS

1. Scope – Purpose of the terms and conditions

The present general terms and conditions of sale (hereinafter referred to as the “Terms”) govern the contractual relations between REPERTOIRE CULINAIRE, LIMITED COMPANY, having its registered address located at Unit B4 (E), 15/F., Fortune Factory Building, 40 Lee Chung Street, Chai Wan, Hong Kong, registered under number 1765800 (hereinafter referred as the “Seller”) and its client (hereinafter referred as the “Buyer”) (collectively referred as the “Parties”).

The Terms stated below shall prevail over any other terms and conditions in any other document, including the Buyer’s general terms and conditions of purchase.

These Terms shall prevail to the extent of any inconsistency with any other document or agreement between the Buyer and the Seller.

2. Enforcement of standard terms and conditions

The Terms are accessible or sent to the Buyer to enable him to place an order. The Terms in force are those applicable on the date the order is complete.

The Buyer is deemed to have exclusively accepted and to be immediately bound by these Terms if the Buyer places an order. Any order placed by the Buyer for products distributed by the Seller entail acceptance without reserve of the present Terms which are binding on the Seller and the Buyer.

If any provision of these Terms shall be held to be invalid or unenforceable, the remaining provisions shall continue to be valid and enforceable to the fullest extent permitted by law and shall not be affected, prejudiced, or impaired.

3. Orders placement

3.1. Orders placement

Orders shall be placed by the Buyer (i) by e-mail or phone directly with the Seller’s representatives or (ii) via the website <https://order.repertoire.ae> when available and accessible in the country where the order is placed. Only when the Seller accepts the purchase order via an order confirmation it becomes legally binding and enter the Parties into a definitive sale agreement.

In case (i), the catalogue does not constitute a binding offer but an invitation to place an order exclusively. The Price, the shipping and delivery terms are fixed in the provisions below.

The Seller is bound only when he sent to the Buyer the order confirmation, within the limits of available stocks. In case (ii), to proceed with the purchase, the Buyer must create an account on the online platform <https://order.repertoire.hk>. The Price, the shipping and delivery terms fixed in the provisions below are displayed on the website and constitute a binding offer from the Seller within the limits of available stocks. Upon confirmation of the order by the Buyer on the dedicated button, the order is complete. The Seller sends the Buyer an order confirmation that shall be fit upon the stock available.

The documents relating to a complete order are available at any time in the Buyer’s area on <https://order.repertoire.ae> website.

If the Buyer places an order with the Seller without having paid one or more invoices previously issued and overdue to the Seller, the Seller reserves the right to refuse to register and fulfil the order, without the Buyer being able to claim any compensation, for any reason whatsoever. The Seller notifies the Buyer of his decision.

3.2 Minimum order value

The Seller reserves the right to set a minimum order value. Seller may, at its sole discretion, set a fee for all orders below the defined minimum order value.

3.3 Stock availability

The Seller executes the orders within the limits of the available stocks.

The Seller cannot guarantee the availability of all the products at the same time. In the event of a shortage of one of the products ordered, the Seller reserves the right to replace the missing product at any time with another equivalent product after agreement with the Buyer, without giving rise to the payment of any compensation whatsoever.

3.4 Modification – Cancellation

No complete order can be modified or cancelled without Seller’s prior written consent. The request must be received by the Seller before shipment of the products and may result in additional delivery time.

Given the perishable nature of the products, in case of modification or cancellation accepted by the Seller, the Seller reserves the right to charge the Buyer a fee.

The Seller also reserves the right, without the Buyer being able to claim any compensation, to cancel a finalized order, if he notifies the Buyer within a reasonable time before delivery, for any reason whatsoever, independent of his will, as a product supply problem, a problem concerning the order received or a problem relating to the delivery. If the Sale Invoice has been paid for such an order, it will be refunded. Reasonable time before delivery, for any reason whatsoever, independent of his will, as a product supply problem, a problem concerning the order received or a problem relating to the delivery. If the Sale Invoice has been paid for such an order, it will be refunded.

4. Price

The prices of the products are in local currency, HKD, excluding taxes and delivery fees (the “Price”).

Taxes, duties, or other services to be paid under the regulations in force are charged to the Buyer and are features mentioned on separate lines on the invoices.

The delivery fees are determined according to the provisions set in Article 5 of the Terms.

The Price charged is at the rate in effect on the date of the order of the products. The Price is the one agreed upon in writing between the Parties which is included on Sale Invoice.

The Price can be revised at the Seller’s sole discretion at any time without a period of prior notice. Any order placed by the Buyer after the revision will be applied to the new rate.

5. Shipping & Delivery terms

The shipping and the delivery are carried out by the Seller.

5.1 Shipments

Shipments are made according to the order of arrival of orders, the geographical distance of the Buyer, and subject to the availability of products.

5.2 Delivery fees

The Seller shall have the discretion to determine the party responsible for bearing the delivery fees based on the volume of the order.

- For delivery in Hong Kong, orders over HKD 500 are free of charge,

- For delivery in Hong Kong, orders under HKD 500 incur HKD 80.

Prior to the completion of the order, the Seller shall communicate the applicable fees to the

TERMS & CONDITIONS

Buyer by any suitable means of communication.

The delivery fees due are indicated on the Sale Invoice issued pursuant to article 10.

5.3 Delivery

The Seller is authorized to make deliveries in whole or in part.

Usual delivery times are given for information purposes only and are subject to the Seller's supply and transport possibilities.

Whilst the Seller shall make its best effort to deliver the product on agreed day, the Seller reserve the right to change the delivery date and for this purpose to notify the Buyer.

Delivery delays shall not give rise to flat-rate penalties, compensation, cancellation of orders, refusal of delivery, or withholding of payment of invoices unless previously agreed with the Seller. In the event of Force Majeure as defined in point 12, or of any event beyond the control of the Seller, the delivery times indicated to the Buyer are automatically suspended.

The products are delivered by the Seller at the address agreed between the Parties. The Seller carries out the unloading of the products with all due care.

Once the unloading is complete, the Buyer shall sign the delivery slip.

In case of absence of the Buyer at the mutually agreed and scheduled time, the products shall be delivered at the front door of the given address and left under the Buyer responsibility.

The Buyer declares he has the logistical, technical, human, and organizational means to guarantee the receipt and storage of the products delivered particularly regarding their perishable nature.

If the Seller fails to stick to the delivery date indicated, to a logistical specification, or to the

conformity of the products, it does not authorize the Buyer to refuse, return, destroy the products, deduct a penalty or discount from the amount indicated on the Sale Invoice, unless otherwise agreed in writing between the Parties.

If the Buyer fails to take delivery of the products or is late in taking delivery of the products, the Buyer shall bear all risks and shall, in any event, pay the Price and bear any additional transport or storage costs incurred.

5.4 Loss – Damages related to transport.

Any delivery signed "unchecked" or similarly endorsed will be assumed to be accepted in full and without claim by the Buyer.

The Buyer as recipient is sole responsible for checking that the transport contract properly. Non-delivery, incorrect delivery loss, damage, or incorrect delivery related to transport will only be processed where: (a) the carrier makes all written observations and reservations on the delivery note in the presence of the carrier, and (b) the Buyer confirms to the Seller his observations by providing any justification in writing within three (3) working days of receipt of the products. In the event of failure to comply with this procedure, any consequences will be borne solely by the Buyer.

In any event, only the damage suffered, previously demonstrated, documented, and evaluated by the Buyer may give the right to a claim for compensation.

5.5 Return of the products

In the event of a complaint accepted by the Seller, defective products may be taken back with the express agreement of the Seller under the conditions set out in point 9 hereunder.

6. Warranty of the Buyer

The Buyer undertakes to respect the applicable regulations and instructions for transport,

handling, storage, and conservation (notably the respect of the cold chain) provided by the Seller, and/or, if applicable, specified on the packing boxes of the products.

The Buyer guarantees that it shall:

- At its own risk and its own cost, provide adequate cold storage to keep the products in compliance with the storage instructions provided by the Seller,
 - Comply with all sanitary rules relating to perishable goods, bearing in mind that the products are intended for human consumption, and it will ensure that the use-by date of the products has not passed,
 - Comply with all instructions and guidelines of the Seller concerning the transportation and storage of the products and all other distribution requirements necessary to guarantee the quality of products,
 - Meet all legal requirements necessary for the fulfillment of its obligations.
- The Buyer is the sole responsible for its management and stock rotation.

7. Transfer of Risks

The risks shall pass from the Seller to the Buyer at time of delivery of the products once the products are unloaded by the Seller and the delivery slip is remitted to the Buyer. The Buyer shall, at its sole responsibility, inspect the products upon receipt and mention any observation on the delivery slip.

8. Non - Conformity

8.1 Notwithstanding the measures the Buyer shall take regarding the carrier's liability set out point 5.4., the Buyer is solely responsible for carrying out a reasonably thorough inspection of the conformity of the products delivered with the products ordered or with

the delivery slip.

The reserves and observations on defects or anomalies shall be communicated in writing by the Buyer to the Seller within twenty-four (24) hours of delivery of the products (with, where applicable, by a copy of the reservations sent to the carrier). The Buyer shall in addition send the Sale Invoice as proof of his purchase. Otherwise, no claim of non-conformity, latent defects or visible defects will be accepted regardless of the Seller's default. The Buyer therefore shall pay the full Price.

The Buyer shall provide any justification as to the reality of any defects observed (for instance an image of the damaged product) and shall allow the Seller to investigate, to identify the defects and to remedy before their removal from point of delivery.

Any other claims of whatsoever nature must be notified to the Seller in writing within five (5) working days after delivery otherwise we will in any event not be liable.

8.3 Destruction or Return of the products
In the event of a complaint accepted by the Seller, defective products shall be taken back with the express agreement of the Seller under the conditions set out in point 9 hereunder.

8.4 Liability for non-conformity – Exchange or Refund

When the products are defective or damaged, the Buyer can ask the Seller for an exchange to replace the products or for a refund.

In any event, the Seller's liability for non-conformity is limited to the replacement or reimbursement of the products recognized by the Seller as defective, at its sole discretion, to the exclusion of any compensation or damages. Notwithstanding article 8.1, to be refunded, the Seller shall return the products to the Seller in accordance with article 9. Once the return is received and inspected, the Seller notifies the Buyer the approval or rejection of the refund.

TERMS & CONDITIONS

If the refund is approved, the Seller will process the refund to the Seller's original method of payment.

9. Return - Policy

Returns of products will only be accepted provided that:

(a) The products are damaged or faulty in application to point 8 or, that the Seller has given prior written agreement, and

(b) The products are returned within a reasonable time at the Buyer's cost, except in the event of proven non-conformity defined in point 8.

In any case, the Seller does not take back products which:

- (i) Use-by-date is close to or has passed the deadline,
- (ii) Are promotion items,
- (iii) Have been used and are not in the same condition as when delivered.

In any case, returned products will travel at the buyer's risk.

10. Payment - Invoices

10.1 Sale Invoice

An invoice is issued for each order (the "Sale Invoice").

It is issued either upon confirmation of the order by the Seller at the latest upon delivery of the products.

Once issued, the Sale Invoice is available and can be consulted by the Buyer at any time in the Buyer's customer area on the <https://order.repertoire.ae> website.

10.2 Payment term

The Sale Invoice is payable by the Buyer on the

dates determined by the Seller, which may be:

- The day of issuance of the Sale Invoice ("Cash on order" COO)
- The day of the delivery ("Cash on delivery" COD)
- 15 days following the Sale Invoice issue (D15)
- 30 days following the Sale Invoice issue (D30)
- 45 days following the Sale Invoice issue (D15)
- 60 days following the Sale Invoice issue (D60).

Payment shall be made by cash, cheque, bank cheque, credit card, or by electronic means.

In the event of non-payment, all amounts accrued or due to the Seller for payment for other deliveries or for any other cause, become immediately payable unless the Seller cancels the sale contract.

10.3 Damages

Without prejudice to any other available rights or remedies at law or under the Terms, including the right to claim actual damages, caused by delays or interruption of payment, the Buyer shall pay to the Seller:

- (i) Interest on overdue invoices which shall become due daily and payable at the rate of two and a half percent (2.5%) per calendar month on all sums (including interest compounded monthly), and
- (ii) Any collection costs related to the overdue invoice.

11. Ownership Transfer

The Seller maintains full ownership of the products until payment of the total Price in principal and interest. Failure to pay any of the products may give rise to a property claim. Until beneficial ownership passes, the Buyer will hold the products as bailee only for the

Seller and is authorized to resell the products within the framework of its normal exploitation. In this case, the Buyer shall immediately pay the balance of the price remaining due to the Seller.

In the event of non-payment by the Buyer of the Price on the due date, the Seller shall be entitled to repossess any products up to the value of the outstanding invoices without prejudice to any other rights or remedies available under the law, as termination of the sale contract. The Buyer undertakes to fully cooperate with the Seller in facilitating the repossession of the products in the event of non-payment.

The Buyer acknowledges the potentially perishable nature of the products that have a limited shelf life and are subject to spoilage and deterioration. The Buyer shall handle the products with care and ensure proper storage conditions to prevent any loss in quality or value.

The restitution is incumbent upon the Buyer at his own expense and risk and shall be carried out within a reasonable time.

12. Breach - Indemnity - Force Majeure

12.1 Exemption of liability of the Seller

The Seller shall not assume any responsibility whatsoever in the event of the Buyer's failure to comply with the conditions set hereby. In the event the Buyer fails to meet its obligations set above such as failure to take delivery, without being duly justified, delay in taking delivery of the products, transport, unloading, or inappropriate storage of the products with regard to their nature and the indications provided so as not interrupt the cold chain, the Buyer shall bear all the risks exonerating the Seller from any liability, in particular for non-conformity. The Seller shall not be liable for any damage, loss, or deterioration of the products arising from the Buyer's negligence or failure to comply with appropriate storage

and handling instructions. The Buyer shall pay the Price and refund the additional conveyance costs resulting for the Seller (linked to a re-delivery or the storage of the products concerned).

Under no circumstances, the Seller shall be liable for any consequential loss or damages, such as loss of markets, profits, or data, suffered by the Buyer howsoever arising, for any damages or loss whatsoever due to the Buyer's failure to fulfil its contractual obligations.

12.2 Force Majeure

The Seller's performance shall be suspended in whole or in part without formality and its liability shall be discharged in the event of the occurrence of a case of "Force Majeure".

A Force Majeure occurrence is an event or effect that cannot be reasonably anticipated or controlled and is not due to the negligence or wilful misconduct of the Seller. Force Majeure includes, but is not limited to,

- Acts of God ;
- War, civil war, riots, and terrorism which have an impact on the manufacture and distribution of the products;
- Sabotage, requisition, embargo, nationalization ;
- Natural disasters (storms, floods, earthquakes...);
- Accident, fires, explosions, especially destruction of plants, warehouses, and installation of any kind,
- Interruption of transport, energy, or raw material supply ;
- Impossibility of being supplied for any reason whatsoever ;
- Epidemic or pandemic, health crisis on the national or the international territory ;
- Strikes, hindering the proper functioning of the seller or that of one of its suppliers, subcontractors, or haulers ;
- Cyber-attack on the computer of the Seller,
- Acts, rules, or regulations of any govern-

TERMS & CONDITIONS

ment agency, or the order of any court or regulatory body;

- Or other similar causes beyond the control of the performance of the contract where non-performance, by the exercise of reasonable diligence, cannot be prevented.

In the event of a Force Majeure occurrence, the Seller provides written notice of any Force Majeure occurrence as quickly as possible. The Seller shall endeavour to resume proper performance within an appropriate period.

Notwithstanding the foregoing, if the Force Majeure condition continues beyond thirty (30) days, the Seller shall jointly decide with the Buyer on an appropriate course of action that will permit fulfilment of the contract's performance. In the absence of agreement on a plan of action, outstanding orders may be cancelled by the most diligent party without either party being entitled to claim damages.

12.4 Breach

Without prejudice to any other remedies, the Seller may, after having given formal notice to the Buyer to perform, suspend to meet its obligations or terminate the contract of sale, without entitling the Buyer to any compensation whatsoever, if the Buyer does not perform its obligations and if such non-performance is sufficiently serious.

12.5 Indemnity

The Buyer shall indemnify and keep indemnified and hold the Seller harmless from and against all liabilities, losses, damages, costs, or expenses incurred or suffered by the Seller, and from and against all actions, proceedings, claims or demands made against the Seller, arising as a result of the Buyer's failure to comply with any laws, any other negligence or other breach of duty by the Buyer.

13. Intellectual Property

All intellectual property rights, including but not

limited to copyrights, patents, trademarks, trade secrets, and any other proprietary rights associated with the products are and shall remain the exclusive property of the Seller or its suppliers unless explicitly transferred in writing to the Buyer.

14. RGPD

The Seller declares he abides by the applicable laws and regulations requirements regarding the protection of personal data.

15. Disputes

The Parties shall endeavour to resolve amicably any dispute relating to the formation, interpretation, performance, or termination of the contract.

16. Governing Law & Jurisdiction

These Terms and any contract to which they apply shall be governed by the laws of [Hong Kong] applicable to the Parties and shall be submitted to the exclusive jurisdiction of the courts of Hong-Kong, HK



DELIVERY SERVICES

Delivery / Shipping Policy

We offer free delivery in Hong Kong for orders over HKD 500. Orders less than HKD 500 will incur a delivery charge of HKD 80. Our delivery time is **10AM TO 5PM**, however delivery windows are an indication, and not a guarantee of delivery within specific hours. We reserve the right to deliver at any time within your allocated delivery day. Delivery days will be notified to you after your order has been placed, for in stock products it generally takes place **1 TO 5 DAYS** from your order date depending on your location. For preorder products, it might take **5 TO 60 DAYS**. Whilst we make every effort to deliver all your goods on the agreed day, we reserve the right to change your delivery date and will notify you.

Areas Not Included Can Be Delivered Daily



In case of **absence of the customer** at the mutually agreed and scheduled time, the goods will be delivered at the front door of the given address, and left under the customer's responsibility. Répertoire Culinaire HK will not be responsible for any waste incurred due to the customer absence.

Office Hours

Monday – Friday 8 : 00 - 16 : 00

Ordering Cut - Off Time

Monday – Friday 16 : 30 PM

Saturday 13 : 00 PM

Refunds (If Applicable)

Once your return is received and inspected, we will send you an email to notify you that we have received your returned item. We will also notify you of the approval or rejection of your refund. If you are approved, then your refund will be processed, and a credit will automatically be applied to your credit card or original method of payment, within a certain amount of days.

Promotion Items (If Applicable)

Only regular priced items may be refunded, unfortunately promotion items cannot be refunded. Exchanges (if applicable) We only replace items if they are defective or damaged. If you need to exchange it for the same item, send us an email at admin@Répertoire.hk. We will arrange our drivers for pick up on the next working day.

Location Delivery Schedule

Tuesday & Thursday	YuenLong, Tsuen Men, The peak
Monday & Friday	Sai Kung, Shatin
Wednesday & Saturday	Tung Chung, Discovery Bay

Returns

ANY PRODUCT WILL BE
REFUNDED OR REPLACED IF

- 1 The Product is damaged
- 2 The product is faulty

Returns Policy

For all fresh and frozen products, our return policy lasts on acceptance. If the day of purchase have gone by since your purchase, unfortunately we can't offer you a refund or exchange. To be eligible for a return, your item must be **unused** and in the **same condition** that you received it. It must also be in the **original packaging**. To complete your return, we require a **receipt** or **proof of purchase**. If

any of your products are **damaged** in any way upon receipt, please email us at admin@Répertoire.hk. Please send an image of the damaged product along with your order number and an explanation of the problem. If the products are faulty through no fault of your own, we will happily replace or refund the affected items.

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