SINCE 1971

EPICURE

FOODS CORPORATION

EPICURE FOODS

PREMIUM CATALOGUE

HEREDITAS FRUCTUS IN POSTERUM
ROYAL PRESERVE
Belberry®
FOUR FRUITS
QUATRE FRUITS
BELBERRY est.1956 BELGIUM

BELBERRY PRESERVES

Our traditional jams are produced in an open kettle. The exquisite taste is obtained by using high quality fruit and the finest sugars. When necessary, natural apple pectin is added. The conservation process takes place in a natural way, by auto pasteurization. Spread on toast, serve with ice-cream or pair with savory foods like specialty cheese.

Belberry
FRUIT PRESERVERS
Est.1956 Belgium

BE-109 FOUR FRUITS	6x7.5 oz
BE-110 BLACK CURRANT	6x7.5 oz
BE-111 BLACKBERRY	6x7.5 oz
BE-112 BLUEBERRY	6x7.5 oz
BE-113 FIG & PORT	6x7.5 oz
BE-114 MANGO & MARACUJA	6x7.5 oz
BE-115 QUINCE	6x7.5 oz
BE-116 RASPBERRY	6x7.5 oz
BE-117 RHUBARB & STRAWBERRY	6x7.5 oz
BE-118 STRAWBERRY	6x7.5 oz
BE-119 STRAWBERRY & RASPBERRY	6x7.5 oz
BE-120 MORILLO CHERRY	6x7.5 oz
BE-121 RHUBARB & RASPBERRY	6x7.5 oz
BE-123 VICTORIA PLUMS	6x7.5 oz
BE-124 PINEAPPLE & MELON	6x7.5 oz
BE-125 FOREST FRUIT	6x7.5 oz
BE-127 RED CURRANT	6x7.5 oz

BELBERRY PAIRINGS

Cheese and fruit go naturally well together. Both have their own well-defined characters but, when combined, produce subtle flavors that are almost gastronomic. These confits are much less sweet than traditional jams. They bring a little extra touch of the unexpected when used as a relish in association to the cheese.

BE-101 APRICOT & CUMIN	6x4.5 oz
BE-102 FIGS & BLACK PEPPER	6x4.5 oz
BE-103 RASPBERRY & ANISE	6x4.5 oz
BE-104 RHUBARB & MUSCA	6x4.5 oz

BELBERRY MARMALADE

The Belberry ‘royal marmalade’ line delivers a perfect balance in taste, by using the best of prestigious orchards from all around the world, sweet orange from Morocco, pink grapefruit from Florida, Seville orange from Spain, blood orange from Sicily and wild lemon from Italy. Only the best is good enough for royal marmalade, even when it comes to fruit combinations.

BE-105 FOUR CITRUS	6x7.5 oz
BE-106 BLOOD ORANGE	6x7.5 oz
BE-107 SEVILLIE ORANGE	6x7.5 oz
BE-108 WILD LIMON	6x7.5 oz

BELBERRY BALSAMIC GLAZES

Balsamic vinegar of Modena is a world famous product and it's one of the most known and used products among chefs and gourmet lovers. Often, chefs "reduce" balsamic vinegar of Modena to create "glazes" to garnish the most exquisite dishes. Belberry preserves create this fruit & balsamic reduction to satisfy even the most demanding chefs around the world. Now everybody at home can be a chef and use Belberry fruit & balsamic glaze to make beautiful and tasteful presentations.

BE-060 ALPHONSO MANGO	6x250ml
BE-061 PURPLE FIG	6x250ml
BE-062 SEVILLE ORANGE	6x250ml
BE-063 WILD LIMON	6x250ml
BE-064 RASPBERRY	6x250ml

BELBERRY HERITIER

The original recipes of the traditionally made confits of Héritier, have been crafted for more than a century ago. Since then, they have been preserved carefully as valuable treasures. What is the secret of these confits exquisite flavor? Fruits, vegetables and spices that are selected worldwide for the sake of exceptional taste. They are handmade by our 'master jam maker', using little sugar and no colors or preservatives. The Héritier confits are indispensable with your pie, terrines and "Foie Gras". You can also use these confits with game, in game sauces orserve with different cheeses.

BE-150 TOMATO & BASIL	6x6.6oz
BE-151 ONION CONFIT W/ FIGS & PORT	6x6.3oz
BE-152 ONION CONFIT W/ MULHOUSE ONION	6x6.3oz
BE-153 ONION CONFIT W/ WILD LINGONBERRY	6x6.3oz

BELBERRY VINEGARS

Deliciously balanced fruit vinegar for special occasions, or to make all dressings special. Mix the vinegar with some extra virgin olive oil and you have a delicious dressing. Use in salads and for marinades with white fish like tilapia or halibut.

BE-130 BLACK CURRANT	6x200ml
BE-131 SWEET RASPBERRY	6x200ml
BE-132 CAMEROON MANGO	6x200ml
BE-133 FRESH LIME	6x200ml
BE-134 SWEET TOMATO	6x200ml
BE-135 GREEN CUCUMBER	6x200ml
BE-136 KALAMANSI CITRUS	6x200ml
BE-137 RED BELL PEPPER	6x200ml

BELBERRY SAUCES

This traditional fruit sauce (coulis in French) is sparkled with all natural fruit particles that highlight the amazing quality of this traditional recipe. Used as a finishing sauce or as an ingredient, these sauces are sure to impress.

BE-080 FRENCH APRICOT	6x250ml
BE-081 BLACK CURRANT	6x250ml
BE-082 MANGO & PASSION	6x250ml
BE-083 PINEAPPLE & COCONUT	6x250ml
BE-084 PURPLE FIG	6x250ml
BE-085 SWEET RASPBERRY	6x250ml
BE-086 SEVILLE ORANGE	6x250ml
BE-087 STRAWBERRY	6x250ml

BELBERRY KETCHUP

The original recipe was created by a Maine seaman who had just returned from the West Indies with the seeds of a new fruit called the “tomato.” Ketchup sauce in general burns easily, and requires constant stirring. Belberry has embraced this condiment with variations on the traditional tomato base.

BE-020 BLOODY BEETROOT	6x250ml
BE-021 SAN MARZANO	6x250ml
BE-023 SPICY MANGO	6x250ml
BE-024 YELLOW BELL PEPPER	6x250ml

ELIXIA

Founded in 1856 by Faustin Girardet, Elixia lemonade company has maintained tradition and quality throughout its history.

FR-671 NATUR (SUBTLE LEMON)	12x330ml
FR-672 FRAISE DES BOIS (WILD STRAWBERRY)	12x330ml
FR-673 FRUIT DE LA PASSION (PASSION FRUIT)	12x330ml
FR-674 CERISE GRIOTTE (MANGO)	12x330ml
FR-675 MANGUE (MANGO)	12x330ml
FR-685 LE NATUR (SUBTLE LEMON)	6x750ml
FR-686 FRAISE DES BOISE (WILD STRAWBERRY)	6x750ml
FR-688 MORELLO CHERRY	6x750ml
FR-689 MANGO	6x750ml

Elixia®

French Artisan Lemonade

CHATEAU D'ESTOUBLON

These Picholines olives are firm, juicy and flavorful. Serve with an aperitif or with raw vegetables. Add to a salad or cook in a sauce. Any way you serve these exquisite olives, the flavor will not disappoint.

FR-779 PICHOLINE OLIVES 12x350g

Château d'Estoublon®

Mogador

Moukipic non-alcoholic, sparkling beverages offer a nose of acidic berries and powerful bubbles that are pleasant on the palate. They are made from Muscat grapes and have no added sugar.

FR-780 BLANC SPARKLING GRAPE JUICE 6x750ml
FR-781 ROSE SPARKLING GRAPE JUICE 6x750ml

CHATEAU D'ESTOUBLON OLIVE OILS

Offering prestigious olive oil in the same way as one might offer a great wine. This is the original idea behind the creation of Chateau d'Estoublon olive oils. Using only the highest quality French olives and time honored techniques, our oils develop powerful flavors beyond compare. Moreover each harvest of extra virgin olive oils are pressed in our state of the art Mill, right here on our Estate! They will suit the best quality tables and are the perfect finish to any dish.

FR-766 FLACON COUTURE EVOO	4x750ml
FR-767 FLACON PROVENCE MON AMOUR EVOO	12x200ml
FR-769 FLACON BELLE EPOQUE EVOO AOP	4x700ml
FR-768 SPRAY EVOO SINGLE VARIETY	12x100ml
FR-770 SPRAY ART DECO EVOO SINGLE	12x100ml
FR-771 APOTHECARY EVOO AOP BLEND	12x200ml
FR-772 APOTHECARY EVOO PICHOLINE	12x200ml
FR-773 APOTHECARY EVOO PICHOLING	6x500ml
FR-797 APOTHECARY EVOO SALONENQUE	12x200ml
FR-774 APOTHECARY EVOO SALONENQUE	6x500ml
FR-793 APOTHECARY EVOO BERUGETTE	12x200ml
FR-794 APOTHECARY EVOO BERUGETTE	6x500ml
FR-775 BOTTLE EVOO AOP BLEND	6x500ml
FR-776 SET OF EXTRA VIRGIN OLIVE OIL	10x40ml
FR-782 SET OF APOTHECARY OF EVOO AOP	4x200ml
FR-778 DUET VIRGIN OLIVE OIL/VINEGAR	6x100ml
FR-777 UNIVERSAL OLIVE OIL POURER	60x45g
FR-786 APOTHECARY EVOO GROSSANE	12x200ml
FR-787 APOTHECARY EVOO BOUTEILLAN	12x200ml
FR-788 APOTHECARY EVOO GROSSANE	6x500ml
FR-789 APOTHECARY EVOO BOUTEILLAN	6x500ml
FR-790 FLACON PARIS JE T'AIM AOP	12x200ml
FR-791 BOTTLE EVOO AOP	6x750ml

IZARO

CH-801 IZARO OLIVE OIL 500ML 12x500ml

Chile has ideal climatic and geographical conditions for producing extra virgin olive oil. The Casablanca Valley is one of the valleys with optimum conditions. One of these conditions produce EVOO that has great stability. This blend has a multi-varietal composition that gives it a unique and harmonious personality.

IZARO

CORNISH SEA SALT

UK-883 ORIGINAL 12x2.6oz

A handy little tub of Cornish Sea Salt Original that can live in the kitchen or on the table quite happily. The Cornish Sea Salt Original has a wonderfully crunchy texture and can be easily crumbled between the fingers without needing to be transferred to a grinder.

UK-884 LEMON & THYME 12x2.6oz

An aromatic blend of Cornish Sea Salt, lemon, thyme, onion and garlic. Delicious sprinkled over white fish or chicken. This is perfect with leeks, asparagus and other summer vegetables.

UK-885 GARLIC 12x2.6oz

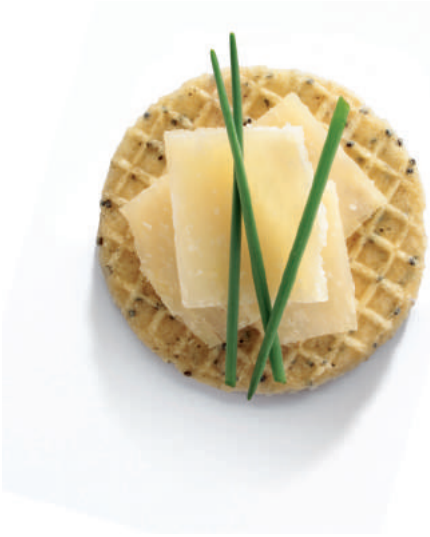
Give your cooking a rich pinch of garlicky flavor. Pure and natural Cornish Sea Salt flakes infused with garlic that has been slow roasted to a mellow intensity, creating sweet, caramelized characteristics.

SAVORY

PÂTISSERIE DES FLANDRES

Nestled in the heart of French Flanders for 17 years, Pâtisserie des Flandres is “The French Waffle Expert”. They have a long history of creating traditional waffles and wafer-thin crispy crackers. They pride themselves on the innovative recipes and delicious products that are the result of intensive research & development. All products are free from coloring and preservatives.

FR-918 Crispy Sea Salt Cracker	12x3.3oz
FR-919 Crispy Rosemary Crackers	12x3.3oz
FR-920 Crispy Poppy & Pepper Crackers	12x3.3oz
FR-921 Crispy Garlic & Herb Crackers	12x3.3oz



KOZLIK'S MUSTARD

Since 1948, Anton Kozlik, has been producing exceptional mustard for flavoring dishes of all types, from sandwiches to sauces to gourmet entrees. You might be surprised to find out that Canada grows over 90% of the world's mustard supply, along with having the world's oldest and largest mustard mill. Kozlik's uses this incredibly fresh source of raw mustard to craft their exceptional blends.

CN-800 AMAZING MAPLE	12x8.5oz
CN-801 DIJON BY ANTON (SMOOTH)	12x8.5oz
CN-802 DOUBLE C (COARSE DIJON)	12x8.5oz
CN-803 GRAINY CREOLE	12x8.5oz
CN-804 HORSERADISH	12x8.5oz
CN-805 HOT RUSSIAN (W/ HONEY)	12x8.5oz
CN-806 ORANGE & GINGER	12x8.5oz
CN-807 SWEET & SMOKEY	12x8.5oz
CN-808 TRIPLE CRUNCH (WHOLE SEEDS)	12x8.5oz
CN-809 XXX HOT	12x8.5oz
CN-810 BLACK HARP (BEER)	12x8.5oz
CN-811 BORDEAUX	12x8.5oz
CN-812 SWEET RUSSIAN (HONEY)	12x8.5oz
CN-813 HONEY & GARLIC	12x8.5oz
CN-814 BALSAMIC FIG & DATE	12x8.5oz
CN-815 CLOBBERED CRANBERRY	12x8.5oz
CN-816 CURRY	12x8.5oz
CN-817 HOT GARLIC	12x8.5oz
CN-818 GERMAN (APPLE CIDER)	12x8.5oz
CN-819 HERBED ROSEMARY	12x8.5oz
CN-821 LEMON W/ BASIL	12x8.5oz
CN-822 LIME & HONEY	12x8.5oz
CN-823 NIAGARA (HARD APPLE CIDER)	12x8.5oz
CN-824 OLD SMOKEY	12x8.5oz
CN-825 OLIVE & HERB	12x8.5oz
CN-826 TARRAGON	12x8.5oz

MAESTRI PASTA

Traditional methods combined with using only the finest raw materials, has resulted in a pasta of exceptional taste! Bronze drawing plates are used to create a variety of cuts which ensures their texture still has a roughness typical of homemade pasta. This results in both long and short pasta cuts that are ideal for holding an assortment of delicious sauces and seasonings.

IT-790 BUCATINI AL BRONZO 26CM	12x17.64oz
IT-791 CALAMARATA AL BRONZO	12x17.64oz
IT-792 CAVATELLI	12x17.64oz
IT-793 CONCHIGLIONI 3 COLOR	12x17.64oz
IT-794 CONCHIGLIONI AL BRONZO	12x17.64oz
IT-795 CRESTE DI GALLO AL BRONZO	12x17.64oz
IT-796 CUORI 3 COLOR	12x17.64oz
IT-797 FETTUCCINE 5 COLOR 52CM	12x17.64oz
IT-798 FETTUCCINE 52CM	12x17.64oz
IT-799 FOGLIE DI CARCIOFO	12x17.64oz
IT-800 FUSILLI 3 COLOR	12x17.64oz
IT-801 FUSILLI AVELLINESI	12x17.64oz
IT-802 FUSILLI NAPOLETANI LUNGHIAL BRONZO 26CM	12x17.64oz
IT-803 FUSILLI PUGLIESI	12x17.64oz
IT-804 GEMELLI AL BRONZO	12x17.64oz
IT-805 GIGLI 3 COLOR AL BRONZO	12x17.64oz
IT-806 LASAGNA FESTONATA AL BRONZO 26CM	12x17.64oz
IT-807 LINGUINE LUNGHE AL BRONZO 26CM	12x17.64oz
IT-808 LUMACONI AL BRONZO	12x17.64oz
IT-809 O'SOLE MIO AL BRONZO	12x17.64oz
IT-810 PENNONI RIGATI AL BRONZO	12x17.64oz
IT-811 PACCHERI ONDULATI AL BRONZO	12x17.64oz
IT-812 PAPPARDELLE LUNGHE AL BRONZO 26CM	12x17.64oz
IT-813 PENNE AL LIMONE AL BRONZO	12x17.64oz
IT-814 PENNE CANDELE LUNGHE AL BRONZO 26CM	12x17.64oz
IT-815 PENNE RIGATE AL BRONZO	12x17.64oz
IT-816 RADIATORI AL BRONZO	12x17.64oz
IT-817 RIGATONI AL BRONZO	12x17.64oz
IT-818 SPAGHETTI AL PEPERONCINO LUNGHI 26CM	12x17.64oz
IT-819 SPAGHETTI ALLA CHITARRA AL BRONZO 26CM	12x17.64oz
IT-820 SPAGHETTI LUNGHI AL BRONZO N.7 52CM	12x17.64oz
IT-821 SPAGHETTI NERO SEPPIA LUNGHI 26CM	12x17.64oz
IT-822 SPAGHETTI NERO SEPPIA LUNGHI 52CM	12x17.64oz
IT-823 STROZZAPRETI AL BRONZO	12x17.64oz
IT-824 TAGLIATELLE LUNGHE AL BRONZO 26CM	12x17.64oz
IT-825 TORCHIETTIE AL BRONZO	12x17.64oz
IT-826 TROFIE	12x17.64oz
IT-827 CASERECCI AL BRONZO	12x17.64oz
IT-828 FETTUCCINE 26CM	12x17.64oz
IT-829 FUSILLI AL BRONZO	12x17.64oz
IT-850 ORECCHIETTE	12x17.64oz
IT-851 PACCHERI LISCI AL BRONZO	12x17.64oz
IT-852 PAPPARDELLE AL BRONZO 52CM	12x17.64oz
IT-854 RADIATORI 3 COLORI	12x17.64oz
IT-855 RICCIARELLE AL BRONZO 52CM	12x17.64oz
IT-856 RUOTE AL BRONZO	12x17.64oz
IT-860 PENNE ZITE RIGATE AL BRONZO	12x17.64oz
IT-861 SPAGHETTI 3 COLOR 26CM	12x17.64oz
IT-862 FILEI TROPEANI	12x17.64oz
IT-863 TUBETTIE LISCI	12x17.64oz

ITALIANAVERA PASTA SAUCE

These sauces are handmade using only the finest ingredients like fresh tomatoes from the Naples region of southern Italy. The best Italian tomatoes, high quality extra virgin olive oil and lots of freshly picked vegetables are used to create a delicate taste but with personality and lends itself to excellent first courses. Italianavera can also be a base to season meats and bruschetta. These sauces set no limits to imagination and presents a versatility for dishes that makes it suitable for dishes like baked pasta, lasagna, or even simple striped macaroni and baked penne.

IT-720 AL BASILICO (BASIL)	12x19.4oz
IT-722 AULIVE E CHIAPPARIELL (OLIVE & CAPER)	12x19.4oz
IT-723 MAMA MIA (SEARED EGGPLANT)	12x19.4oz
IT-724 MARINARA	12x19.4oz
IT-726 ORTAGGI (PEPPERONI & OLIVE)	12x19.4oz
IT-727 TARTUFATA (BLACK TRUFFLE)	12x19.9oz

SIMON COLL

Started in 1840 as a chocolate workshop in Sant Sadurní d'Anoia, Spain. Simon Coll is one of the few family-run chocolate companies left in Spain today. Simon Coll is a bean to bar manufacturer and has been importing from the same plantations in Ghana and Central America for generations. After 170 years, many of Simon Colls production methods are unique in the industry.

CSP-1610A 70% CHOC. BAR PPRWRP	24x(14x18g)
CSP-1620A 50% CHOC. BAR PPRWRP	24x(14x18g)
CSP-1630A CON LECHE 32% BAR PPRWRP	24x(14x18g)
CSP-1640A WHITE CHOC. BAR PPRWRP	24x(14x18g)
CSP-1650A 70% DARK BAR PPRWRP	10x(10x85g)
CSP-1660A 50% DARK BAR PPRWRP	10x(10x85g)
CSP-1670A 32% CON LECHE BAR PPRWRP	10x(10x85g)
CSP-1680A WHITE CHOC. BAR PPRWRP	10x(10x85g)
CSP-1690 50% DARK TRAD'L PPRWRP	20x200g
CSP-1700 32% CON LECHE TRAD'L PPRWRP	20x200g
CSP-1710 CACAO NIBS METAL TIN	24x30g
CSP-1710A CACAO NIBS METAL TIN	8x(24x30g)
CSP-1720A UMBRELLA 32% TRAY	4x(30x35g)
CSP-1730A CHOCO STIX 30%	6x(45x20g)

SIMÓN COLL
XOCOLATERS

CHOCOLATE AMATTLER

Amatller chocolate has a quality that is difficult to conquer. Many people believed it had a secret formula. What is the formula behind Chocolate Amatller today? The formula is the combination of three factors: the careful selection of ingredients, innovation in the manufacturing process and the beauty of the company's visual history which create products that allow us to enjoy chocolate with all of our senses.

CSP-1500A WHITE CHOC. BAR PPRWRP	10x(10x85g)
CSP-1510A CON LECHE 32% BAR PPR	10x(10x85g)
CSP-1520A DARK 70% BAR PPR	10x(10x85g)
CSP-1530A DARK 50% BAR PPRWRP	10x(10x85g)
CSP-1540A LEAVES 32% METAL TIN	6x(20x30g)
CSP-1550A LEAVES 70% METAL TIN	6x(20x30g)
CSP-1560 CHOC. TAZA BAR 45% PPR	20x200g
CSP-1570A LEAVES 70% METAL TIN	6x(10x60g)
CSP-1580A AMATLLONS (MARCONA)	6x(10x65g)
CSP-1590A FLORS AL MARC CAVA	6x(10x72g)
CSP-1600A FLORS CROCANT METAL TIN	6x(10x72g)

CHOCOLATE AMATLLER

BARCELONA 1797

Maison familiale
biscuiterie
la trinitaine
fondée en 1955

BISCUITERIE LA TRINITAINE

Baked in the traditional French style, Madelines are light and soft in texture with a rich buttery taste. Recognized by their shell shape, Madelines are perfect for breakfast, coffee breaks or any party setting. They are enjoyed by young and old alike throughout France and across the world.

FR-435 MADELINES PLAIN	12x7oz
FR-446 MADELINES LEMON	12x7oz
FR-447 MADELINES CHOCOLATE	12x7oz
FR-332 ETOILES CHOCOLATE	10x8.5oz

SWEET

PÂTISSERIE DES FLANDRES

Nestled in the heart of French Flanders for 17 years, Pâtisserie des Flandres is “The French Waffle Expert”. They have a long history of creating traditional waffles and wafer-thin crispy crackers. They pride themselves on the innovative recipes and delicious products that are the result of intensive research & development. All products are free from coloring and preservatives.

FR-916 CRISPY BUTTER WAFFLE PLAIN	12x3.5oz
FR-917 CRISPY BUTTER WAFFLE CHOCOLATE	12x3.5oz

LA GRUTA DEL SOL FIG CAKES

Hand made using succulent Spanish figs. The texture is soft and juicy with a little crunch. The flavor is sweet but not sugary. Chop into salads, pair with cheese and charcuterie or simply enjoy as a delicious snack.

SP-965 FIG CAKE PLAIN	6x8.8oz
SP-966 FIG CAKE CHOPPED ALMOND	6x8.8oz
SP-967 FIG CAKE MIXED FRUIT	6x8.8oz
SP-968 FIG CAKE CHOCOLATE & ORANGE	6x8.8oz
SP-974 FIG CAKE 5KG	1x11.02lb
SP-975 FIG CAKE WITH ALMOND 5KG	1x11.02lb
SP-976 FIG CAKE DATE AND WALNUT 5KG	1x11.02lb

FIG CAKE with CHOCOLATE & ORANGE

LA GRUTA DEL SOL
MARCONA ALMONDS

SP-917 MARCONA ALMONDS FRIED & SALTED 1x4.4lb

Marcona Almonds are sometimes referred to as the “Queen of Almonds” and almost all of the production is from Spain. They are sweeter, fatter and rounder than the typical California variety. In Spain, they are usually blanched and then quickly sautéed in fresh extra virgin olive oil. When toasty brown, they are tossed with sea salt and served as a delicious snack.

LA GRUTA DEL SOL QUINCE PASTE

SP-961 MEMBRILLO QUINCE BULK	2x3.09lb
SP-962 MEMBRILLO QUINCE RETAIL	12x5.29oz

This paste is versatile. It can be easily sliced and cubed to be added in salads and cheese plates, but can also be spread onto crackers. Use the La Gruta Membrillo Quince paste on toast rather than grape or berry jams for a sweet bite that is not packed with artificial sweeteners.

LA GRUTA DEL SOL MANCHEGO

1971 LA GRUTA DEL SOL

Manchego, a flavorful sheep's-milk cheese, is undoubtedly Spain's most famous cheese. Manchego is made from milk of the Manchega sheep, raised in the "La Mancha" region - a vast plateau, more than 600 meters above sea level throughout the interior of Spain. Its recognizable checked rind was traditionally a result of the tough grass used to create the molds for the cheese. The flavor of Manchego changes as the cheese matures. When young, Manchego has a mild, creamy, and sweet aroma. The taste is sweet, salty and lightly nutty. The texture is smooth and creamy, and a little granular. This becomes more pronounced as it matures and the flavor becomes sharper. It is perfect on crusty breads, for snacks or used in sandwiches, or as an appetizer in tapas.

SP-081 MANCHEGO 3 MONTHS	2x7lb
SP-082 MANCHEGO 6 MONTHS	2x7lb
SP-083 MANCHEGO 12 MONTHS RAW MILK	2x7lb
SP-084 MANCHEGO 12 MONTHS	2x7lb

LA GRUTA DEL SOL MAHON

Mahón has some characteristics specific to it, despite aging. In general the cheese is buttery sharp, slightly salty and lightly aromatic (sweet and nutty aromas) in taste. Mahón is sweet and fruity but at times slightly salty. This is due in part to the sea salt content in the grass the cows eat. The rind is generally an orange color due to being rubbed with oil and paprika. As it reaches maturity, (around 10 months) it tends to have small misshapen holes and has some granularity. In general, all aged Mahón has a proliferation of tiny holes.

SP-001 SEMI CURED AGED 3M RAW MILK	2x7lb
SP-002 MAHON CURED AGED 12M RAW MILK	2x5.7lb

LA GRUTA DEL SOL TRES LECHES

SP-011 TRES LECHES 2x7lb

The name translates to Three Milk Cheese from the Cave of the Sun. This cheese is comprised of cow, goat and sheep's milk. It is rubbed and aged no less than six months, it's super savory, creamy, and nutty, with a smooth, firm texture. The texture and taste are both reminiscent of a Basque sheep's cheese, but with a much nuttier flavor. It is a harder cheese with a streak of milky acidity running through the mid palate. Tres Leches has plenty of potent flavor but not strong enough to offend a palate that prefers lighter styled cheeses.

LA PETITE REINE

FR-844 BRIE 6x8.8oz

Each handcrafted wheel reflects characteristics of authentic varietal cultures and careful ripening techniques. The Petite Reine cheeses are perfect for picnics and casual entertaining, elegant cheese plates or the simple pleasure of celebrating the good things in life.

FR-845 CAMEMBERT 6x8.8oz

French for “Little Queen”, this cheese certainly lives up to its name. With earthy tones and a creamy mushroom flavor, Camembert shows off a traditional rustic palette. If Brie is the “King of Cheese”, then this Camembert is truly worthy of being its counterpart.

FRANCO BONI

A superior quality Parmigiano Reggiano is used to make our products. Both are sealed immediately in our state of the art tins to lock in the freshness and ensure lasting flavor. Each flake and cube taste as though it has just fallen from the wheel.

Franco Boni flakes are obtained from a careful selection of the best forms of Parmigiano Reggiano. The length of the scales indicates that only whole cheeses have been used. The product can be eaten alone as a snack or to enhance the flavors of tasty recipes, enjoy savoring the unique taste of Parmigiano Reggiano.

The cubes are first cut into discs, deprived of the crust and subsequently sectioned into blocks of dimensions rather larger than about 28 grams. The product is then cut to be packaged in vacuum and modified atmosphere jars. Cubes are an ideal snack for any time of day or for a small rejuvenating sports break. The special packaging allows you to carry it with you and store it with practicality and convenience.

IT-360 BONI PARMESAN FLAKES DOP	3x1.65lb
IT-361 BONI PARMESAN CUBES DOP	3x2.2lb

BRIE D'AMIR

A beautiful, rich, Double Crème Brie. This cheese shows off the artistry of French cheese making at its best. Its distinctive white bloom rind offers subtle nutty undertones, while the paste is rich and buttery. Only the best cow's milk from Normandy, is used to make Brie d'Amir, which makes it creamier, silkier and mouthwateringly buttery.

FR-069 BRIE 3K D'AMIR	1x7lb
FR-094 BRIE 1K D'AMIR	2x2.2lb

BUTLERS FARMHOUSE

A unique soft blue veined cheese, handmade only by Butlers at Inglewhite Dairy in rural Lancashire. With a distinctive amber hue, Blacksticks Blue reveals a delicious creamy smooth yet tangy taste. Adding perfect color to any cheese selection, this very special soft blue cheese is one of a kind. An upbeat British classic that is truly different to other blue cheeses.

UK-200 BUTLERS BLACKSTICKS BLUE 1x5.5lb

BUTLERS™
FARMHOUSE CHEESES

AFFINEUR WALO

An Affineur is someone who has mastered the art of transforming a good cheese into a great one! The Von Mühlenen family has been making and aging Swiss cheeses for almost 200 years. In 2012, they were awarded three World Championship titles from the World Cheese Awards, including Super Gold medals for their Red Nose, Starnachas and for their 14 month cave aged Gruyere cheeses.

SW-800 LE GRUYERE EXTRA GOLD LABEL	2x8.8lb
SW-801 STARNACHAS	1x13lb
SW-802 EMMENTAL GOLD LABEL AGED 14M	2x24lb
SW-803 RED WINE FARMER CHEESE AGED 7M	1x13lb
SW-804 RED NOSE GOLD LABEL AGED 12M	2x8.8lb
SW-805 SWISS RACLETTE RAW MILK	1x12lb

SELECTION
SWISS FAMILY SPIRIT 1867
AFFINEUR WALO
WELTMEISTER KÄSE - CHEESE AWARD WINNER
AFFINEUR MEDAILLÉ - STAGGIONATORE PREMIATO
www.affineurwalo.ch

SINCE 1971

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