SINCE 1971

EPICURE
FOODS CORPORATION

908-527-8080 | Elizabeth, NJ

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HEREDITAS FRUCTUS IN POSTERUM

Belberry®

BELBERRY PRESERVES

Our traditional jams are boiled 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.

BE-109	BELBERRY PRESERVE 4 FRUITS	6x7.5 oz
BE-110	BELBERRY PRESERVE BLACK CURRANT	6x7.5 oz
BE-111	BELBERRY PRESERVE BLACKBERRY	6x7.5 oz
BE-112	BELBERRY PRESERVE BLUEBERRY	6x7.5 oz
BE-113	BELBERRY PRESERVE FIG & PORT	6x7.5 oz
BE-114	BELBERRY PRESERVE MANGO & MARACUJA	6x7.5 oz
BE-115	BELBERRY PRESERVE QUINCE	6x7.5 oz
BE-116	BELBERRY PRESERVE RASPBERRY	6x7.5 oz
BE-117	BELBERRY PRESERVE RHUBARB & STRAWBERRY	6x7.5 oz
BE-118	BELBERRY PRESERVE STRAWBERRY	6x7.5 oz
BE-119	BELBERRY PRESERVE STRAWBERRY & RASPBERRY	6x7.5 oz
BE-120	BELBERRY PRESERVE MORILLO CHERRY	6x7.5 oz
BE-121	BELBERRY PRESERVE RHUBARB & RASPBERRY	6x7.5 oz
BE-122	BELBERRY PRESERVE ACACIA HONEY	48x1 oz
BE-123	BELBERRY PRESERVE VICTORIA PLUMS	6x7.5 oz
BE-124	BELBERRY PRESERVE PINEAPPLE & MELON	6x7.5 oz
BE-125	BELBERRY PRESERVE FOREST FRUIT	6x7.5 oz
BE-127	BELBERRY PRESERVE RED CURRANT	6x7.5 oz
BE-140	BELBERRY PRESERVE SEVILLE ORANGE	48x1 oz
BE-142	BELBERRY PRESERVE EXQUISITE STRAWBERRY	48x1 oz
BE-143	BELBERRY PRESERVE PURPLE FIG	48x1 oz
BE-144	BELBERRY PRESERVE SWEET APRICOT	48x1 oz
BE-145	BELBERRY PRESERVE TRULY RASPBERRY	48x1 oz

BELBERRY SOTONGO

A handcrafted fruit & chocolate spread. The perfect mix of freshly selected fruit and Callebaut Satongo blend chocolate. Alphonso mango from Cameroon, purple figs from turkey, Belgian Morello cherries and Willamette raspberries, Spanish Clementine. The origins of the 'Satongo' blend are cocoa beans from Sao Thomé, Tanzania and Ghana. This fruit and chocolate paste can be used on toast, for patisserie or to fill up our 'Macarons de Paris'.

BE-095	BELBERRY SATONGO CHOCOLATE ALPHONSO MANGO	6x7.5 oz
BE-096	BELBERRY SATONGO CHOCOLATE CLEMENTINE	6x7.5 oz
BE-097	BELBERRY SATONGO CHOCOLATE FOREST FRUIT	6x7.5 oz
BE-098	BELBERRY SATONGO CHOCOLATE MORELLO CHERRY	6x7.5 oz
BE-099	BELBERRY SATONGO CHOCOLATE SWEET RASPBERRY	6x7.5 oz
BE-100	BELBERRY SATONGO CHOCOLATE & PURPLE FIG	6x7.5 oz

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BELBERRY PAIRINGS

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

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

BELBERRY MARMALADE

The Belberry 'royal marmalade' range delivers a perfect balance in taste, by using the best of prestigious orchards 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	BELBERRY MARMALADE 4 CITRUS	6x7.5 oz
BE-106	BELBERRY MARMALADE BLOOD ORANGE	6x7.5 oz
BE-107	BELBERRY MARMALADE SEVILLE ORANGE	6x7.5 oz
BE-108	BELBERRY MARMALADE WILD LIMON	6x7.5 oz

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BELBERRY BALSAMIC GLASES

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	BELBERRY ROYAL BALSAMIC GLAZE MANGO	6x250 ml
BE-061	BELBERRY ROYAL BALSAMIC GLAZE PURPLE FIG	6x250 ml
BE-062	BELBERRY ROYAL BALSAMIC GLAZE SEVILLE ORANGE	6x250 ml
BE-063	BELBERRY ROYAL BALSAMIC GLAZE WILD LIMON	6x250 ml
BE-064	BELBERRY ROYAL BALSAMIC GLAZE SWEET RASPBERRY	6x250 ml

HERITIER

The original recipes of the traditionally made confits of Héritier, have been crafted more than a century ago. Since then they have been preserved carefully as valuable treasures. The secret of these confits exquisit flavor? Fruits, vegetables and spices that are selected worldwide for the sake of exceptional taste. Not too much sugar, no colors or preservatives, a slow production process in an open kettle and the loving hand of our 'master jam-maker'. The Héritier confits are indispensable with your pie, terrines and "Foie Gras". You can use these confits also with your game and in game sauces. The Héritier confits are also delicious to serve with different cheeses.

BE-150 HERITIER TOMATO & BASIL (BELBERRY ONION) 6x6.6 oz

Belberry
MAÎTRE CONFITURIER
Est.1956 Belgium

When placing your order, ask about beautiful Belberry's display units.

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HEREDITAS FRUCTUS IN POSTERUM

Belberry®

BELBERRY SAUCES

Our amazingly popular "true fruit sauces" contain just succulent fruit and some sugar. You've never tasted anything like them!

BE-080	BELBERRY SAUCE APRICOT	6x250 ml
BE-081	BELBERRY SAUCE BLACK CURRANT	6x250 ml
BE-082	BELBERRY SAUCE MANGO & PASSION	6x250 ml
BE-083	BELBERRY SAUCE PINEAPPLE & COCONUT	6x250 ml
BE-084	BELBERRY SAUCE PURPLE FIG	6x250 ml
BE-085	BELBERRY SAUCE RASPBERRY	6x250 ml
BE-086	BELBERRY SAUCE SEVILLE ORANGE	6x250 ml
BE-087	BELBERRY SAUCE STRAWBERRY	6x250 ml

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 sole.

BE-130	BELBERRY VINEGAR BLACK CURRANT	6x200 ml
BE-131	BELBERRY VINEGAR SWEET RASPBERRY	6x200 ml
BE-132	BELBERRY VINEGAR CAMEROON MANGO	6x200 ml
BE-133	BELBERRY VINEGAR FRESH LIME	6x200 ml
BE-134	BELBERRY VINEGAR SWEET TOMATO	6x200 ml
BE-135	BELBERRY VINEGAR GREEN CUCUMBER	6x200 ml
BE-136	BELBERRY VINEGAR KALAMANSI CITRUS	6x200 ml
BE-137	BELBERRY VINEGAR RED BELL PEPPER	6x200 ml

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KOSLIK'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	KOZLIK'S AMAZING MAPLE MUSTARD	12x8.5 oz
CN-801	KOZLIK'S DIJON BY ANTON (SMOOTH) MUSTARD	12x8.5 oz
CN-802	KOZLIK'S DOUBLE C (COARSE DIJON) MUSTARD	12x8.5 oz
CN-803	KOZLIK'S GRAINY CREOLE MUSTARD	12x8.5 oz
CN-804	KOZLIK'S HORSERADISH MUSTARD	12x8.5 oz
CN-805	KOZLIK'S HOT RUSSIAN (W/ HONEY) MUSTARD	12x8.5 oz
CN-806	KOZLIK'S ORANGE & GINGER MUSTARD	12x8.5 oz
CN-807	KOZLIK'S SWEET & SMOKEY MUSTARD	12x8.5 oz
CN-808	KOZLIK'S TRIPLE CRUNCH (WHOLE SEEDS) MUSTARD	12x8.5 oz
CN-809	KOZLIK'S XXX HOT MUSTARD	12x8.5 oz
CN-810	KOZLIK'S BLACK HARP (BEER) MUSTARD	12x8.5 oz
CN-811	KOZLIK'S BORDEAUX MUSTARD	12x8.5 oz
CN-812	KOZLIK'S SWEET RUSSIAN (HONEY) MUSTARD	12x8.5 oz
CN-813	KOZLIK'S HONEY & GARLIC MUSTARD	12x8.5 oz
CN-814	KOZLIK'S BALSAMIC FIG & DATE MUSTARD	12x8.5 oz

IZARO OLIVE OIL

CH-801 Izaro Olive Oil 500ml 12x500ml
CH-802 Izaro Olive Oil 250ml 12x250ml
Chile has ideal climatic and geographical conditions for producing extra virgin olive oil. The Casablanca Valley is one of the valleys with optimum conditions. These conditions produce EVO olive oil that has great stability and color. This blend has a multi-varietal composition that gives it a unique and harmonious personality

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Château d'Estoublon®

Mogador

CHATEAU D'ESTOUBLON

OIL

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 is 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	CHATEAU D'ESTOUBLON FLACON COUTURE EVOO	4x750 ml
FR-767	CHATEAU D'ESTOUBLON FLACON PROVENCE MON AMOUR EVOO	12x200 ml
FR-769	CHATEAU D'ESTOUBLON FLACON BELLE EPOQUE EVOO AOP	4x700 ml
FR-768	CHATEAU D'ESTOUBLON SPRAY EVOO SINGLE VARIETY	12x100 ml
FR-770	CHATEAU D'ESTOUBLON SPRAY ART DECO EVOO SINGLE	12x100 ml
FR-771	CHATEAU D'ESTOUBLON APOTHECARY EVOO AOP BLEND	12x200 ml
FR-772	CHATEAU D'ESTOUBLON APOTHECARY EVOO PICHOLINE	12x200 ml
FR-773	CHATEAU D'ESTOUBLON APOTHECARY EVOO PICHOLINE	6x500 ml
FR-797	CHATEAU D'ESTOUBLON APOTHECARY EVOO SALONENQUE	12x200 ml
FR-774	CHATEAU D'ESTOUBLON APOTHECARY EVOO SALONENQUE	6x500 ml
FR-793	CHATEAU D'ESTOUBLON APOTHECARY EVOO BERUGUETTE	12x200 ml
FR-794	CHATEAU D'ESTOUBLON APOTHECARY EVOO BERUGUETTE	6x500 ml
FR-775	CHATEAU D'ESTOUBLON BOTTLE EVOO AOP BLEND	6x500 ml
FR-776	CHATEAU D'ESTOUBLON SET OF EXTRA VIRGIN OLIVE OIL	10x40 ml
FR-782	CHATEAU D'ESTOUBLON SET OF APOTHECARY OF EVOO AOP	4x200 ml
FR-778	CHATEAU D'ESTOUBLON DUET VIRGIN OLIVE OIL/VINEGAR	6x100 ml
FR-777	CHATEAU D'ESTOUBLON UNIVERSAL OLIVE OIL POURER	60x45 g

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Château d'Estoublon®

Mogador

MOUKIPIC SPARKELING BEVERAGES

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	CHATEAU MOUKIPIC BLANC SPARKLING GRAPE JUICE	6x750 ml
FR-781	CHATEAU MOUKIPIC ROSE SPARKLING GRAPE JUICE	6x750 ml

PICHOLINE OLIVES

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 flavors will not disappoint.

FR-779	CHATEAU D'ESTOUBLON PICHOLINE OLIVES	12x350 g

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SIMÓN COLL

XOCOLATERS

SIMON COLL

Started in 1840 as a chocolate workshop in Sant Sadurní d'Anoia, Spain. 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-1610	SIMON COLL - 70% CHOC. BAR PPRWRP	14x18 gram
CSP-1610A	SIMON COLL - 70% CHOC. BAR PPRWRP	24x(14x18g) MASTER CASES
CSP-1620	SIMON COLL - 50% CHOC. BAR PPRWRP	14x18 gram
CSP-1620A	SIMON COLL - 50% CHOC. BAR PPRWRP	24x(14x18g) MASTER CASES
CSP-1630	SIMON COLL - CON LECHE 32% BAR PPRWRP	14x18 gram
CSP-1630A	SIMON COLL - CON LECHE 32% BAR PPRWRP	24x(14x18g) MASTER CASES
CSP-1640	SIMON COLL - WHITE CHOC. BAR PPRWRP	14x18 gram
CSP-1640A	SIMON COLL - WHITE CHOC. BAR PPRWRP	24x(14x18g) MASTER CASES
CSP-1650	SIMON COLL - 70% DARK BAR PPRWRP	10x85 gram
CSP-1650A	SIMON COLL - 70% DARK BAR PPRWRP	10x(10x85g) MASTER CASES
CSP-1660	SIMON COLL - 50% DARK BAR PPRWRP	10x85 gram
CSP-1660A	SIMON COLL - 50% DARK BAR PPRWRP	10x(10x85g) MASTER CASES
CSP-1670	SIMON COLL - 32% CON LECHE BAR PPRWRP	10x85 gram
CSP-1670A	SIMON COLL - 32% CON LECHE BAR PPRWRP	10x(10x85g) MASTER CASES
CSP-1680	SIMON COLL - WHITE CHOC. BAR PPRWRP	10x85 gram
CSP-1680A	SIMON COLL - WHITE CHOC. BAR PPRWRP	10x(10x85g) MASTER CASES
CSP-1690	SIMON COLL - 50% DARK TRAD'L PPRWRP	20x200g
CSP-1700	SIMON COLL - 32% CON LECHE TRAD'L PPRWRP	20x200g
CSP-1710	SIMON COLL - CACAO NIBS METAL TIN	24x30 gram
CSP-1710A	SIMON COLL - CACAO NIBS METAL TIN	8x(24x30g) MASTER CASES
CSP-1720	SIMON COLL - UMBRELLA 32% TRAY	30x35 gram
CSP-1720A	SIMON COLL - UMBRELLA 32% TRAY	4x(30x35g) MASTER CASES
CSP-1730	SIMON COLL - CHOCO STIX 30%	45x20 gram
CSP-1730A	SIMON COLL - CHOCO STIX 30%	6x(45x20g) MASTER CASES

AMATLLER

In certain places, the expression "the secret of Amatller" still exists to refer to something unknown, a reminder of an age when Amatller chocolate had a quality that was difficult to equal and 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, creating products that allow us to enjoy chocolate with all of our senses…

CSP-1500	AMATLLER - WHITE CHOC. BAR PPRWRP	10x85 gram
CSP-1500A	AMATLLER - WHITE CHOC. BAR PPRWRP	10x(10x85 g)
CSP-1510	AMATLLER - CON LECHE 32% BAR PPR	10x85 gram
CSP-1510A	AMATLLER - CON LECHE 32% BAR PPR	10x(10x85g)
CSP-1520	AMATLLER - DARK 70% BAR PPR	10X85 gram
CSP-1520A	AMATLLER - DARK 70% BAR PPR	10x(10x85g)
CSP-1530	AMATLLER - DARK 50% BAR PPRWRP	10x85 gram
CSP-1530A	AMATLLER - DARK 50% BAR PPRWRP	10x(10x85g)
CSP-1540	AMATLLER - LEAVES 32% METAL TIN	20x30 gram
CSP-1540A	AMATLLER - LEAVES 32% METAL TIN	6x(20x30g)
CSP-1550	AMATLLER - LEAVES 70% METAL TIN	20x30 gram
CSP-1550A	AMATLLER - LEAVES 70% METAL TIN	6x(20x30g)
CSP-1560	AMATLLER - CHOC. TAZA BAR 45% PPR.	20x200g
CSP-1570	AMATLLER - LEAVES 70% METAL TIN	10x60 gram
CSP-1570A	AMATLLER - LEAVES 70% METAL TIN	6x(10x60g)
CSP-1580	AMATLLER - AMATLLONS (MARCONA)	10x65 gram
CSP-1580A	AMATLLER - AMATLLONS (MARCONA)	6x(10x65 gram)
CSP-1590	AMATLLER - FLORS AL MARC CAVA	10x72 gram
CSP-1590A	AMATLLER - FLORS AL MARC CAVA	6X(10x72g)
CSP-1600	AMATLLER - FLORS CROCANT METAL TIN	6x72 gram
CSP-1600A	AMATLLER - FLORS CROCANT METAL TIN	6x(10x72g)

maestri

MAESTRI PASTAI SELECTION GIOVANNI CASTELLO

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.

Maestri Pastai offers a wide selection of regional pasta shapes: Fusilli Avellinesi, Orecchiette, Trofie, Fusilli Napoletani and many other popular formats that embody ancient Italian traditions.

IT-790	MAESTRI BUCATINI AL BRONZO 26 CM	12x17.64 oz
IT-791	MAESTRI CALAMARATA AL BRONZO	12x17.64 oz
IT-792	MAESTRI CAVATELLI	12x17.64 oz
IT-793	MAESTRI CONCHIGLIONI 3 COLOR	12x17.64 oz
IT-794	MAESTRI CONCHIGLIONI AL BRONZO	12x17.64 oz
IT-795	MAESTRI CRESTE DI GALLO AL BRONZO	12x17.64 oz
IT-796	MAESTRI CUORI 3 COLOR	12x17.64 oz
IT-797	MAESTRI FETTUCCINE 5 COLOR 52 CM	12x17.64 oz
IT-798	MAESTRI FETTUCCINE 52 CM	12x17.64 oz
IT-799	MAESTRI FOGLIE DI CARCIOFO	12x17.64 oz
IT-800	MAESTRI FUSILLI 3 COLOR	12x17.64 oz
IT-801	MAESTRI FUSILLI AVELLINESI	12x17.64 oz
IT-802	MAESTRI FUSILLI NAPOLETANI LUNGHIAL BRONZO 26 CM	12x17.64 oz
IT-803	MAESTRI FUSILLI PUGLIESI	12x17.64 oz
IT-804	MAESTRI GEMELLI AL BRONZO	12x17.64 oz
IT-805	MAESTRI GIGLI 3 COLOR AL BRONZO	12x17.64 oz
IT-806	MAESTRI LASAGNA FESTONATA AL BRONZO 26 CM	12x17.64 oz
IT-807	MAESTRI LINGUINE LUNGHE AL BRONZO 26 CM	12x17.64 oz
IT-808	MAESTRI LUMACONI AL BRONZO	12x17.64 oz
IT-809	MAESTRI O' SOLE MIO AL BRONZO	12x17.64 oz
IT-810	MAESTRI PENNONI RIGATI AL BRONZO	12x17.64 oz
IT-811	MAESTRI PACCHERI ONDULATI AL BRONZO	12x17.64 oz
IT-812	MAESTRI PAPPARDELLE LUNGHE AL BRONZO 26 CM	12x17.64 oz
IT-813	MAESTRI PENNE AL LIMONE AL BRONZO	12x17.64 oz
IT-814	MAESTRI PENNE CANDELE LUNGHE AL BRONZO 26 CM	12x17.64 oz
IT-815	MAESTRI PENNE RIGATE AL BRONZO	12x17.64 oz
IT-816	MAESTRI RADIATORI AL BRONZO	12x17.64 oz
IT-817	MAESTRI RIGATONI AL BRONZO	12x17.64 oz
IT-818	MAESTRI SPAGHETTI AL PEPERONCINO LUNGHI 26 CM	12x17.64 oz
IT-819	MAESTRI SPAGHETTI ALLA CHITARRA AL BRONZO 26 CM	12x17.64 oz
IT-820	MAESTRI SPAGHETTI LUNGHI AL BRONZO N.7 52 CM	12x17.64 oz
IT-821	MAESTRI SPAGHETTI NERO SEPPIA LUNGHI 26 CM	12x17.64 oz
IT-822	MAESTRI SPAGHETTI NERO SEPPIA LUNGHI 52 CM	12x17.64 oz
IT-823	MAESTRI STROZZAPRETI AL BRONZO	12x17.64 oz
IT-824	MAESTRI TAGLIATELLE LUNGHE AL BRONZO 26 CM	12x17.64 oz
IT-825	MAESTRI TORCHIETTI AL BRONZO	12x17.64 oz
IT-826	MAESTRI TROFIE	12x17.64 oz
IT-827	MAESTRI CASERECCI AL BRONZO	12x17.64 oz
IT-828	MAESTRI FETTUCCINE 26 CM	12x17.64 oz
IT-829	MAESTRI FUSILLI AL BRONZO	12x17.64 oz
IT-850	MAESTRI ORECCHIETTE	12x17.64 oz
IT-851	MAESTRI PACCHERI LISCI AL BRONZO	12x17.64 oz
IT-852	MAESTRI PAPPARDELLE AL BRONZO 52 CM	12x17.64 oz
IT-853	MAESTRI PENNETTE RIGATE 3 COLOR	12x17.64 oz
IT-854	MAESTRI RADIATORI 3 COLORI	12x17.64 oz
IT-855	MAESTRI RICCIARELLE AL BRONZO 52 CM	12x17.64 oz
IT-856	MAESTRI RUOTE AL BRONZO	12x17.64 oz
IT-860	MAESTRI PENNE ZITE RIGATE AL BRONZO	12x17.64 oz
IT-861	MAESTRI SPAGHETTI 3 COLOR 26 CM	12x17.64 oz
IT-862	MAESTRI FILEI TROPEANI	12x17.64 oz
IT-863	MAESTRI TUBETTI LISCI	12x17.64 oz

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RISO DI PASTA

This is the best tasting gluten-free pasta on the market today. It is imported from Italy, the land of delicious pasta and contains no corn, dairy, soy, wheat or eggs. All rice used is from Italian farms within 100 km of the producer. It is GMO-free and has a zero carbon footprint. This pasta has been made by the Viazzo family, a 4th generation family business, in the small, Italian province of Vercelli, famous for its' rice. It has been praised by chefs all over Italy, including Michelin starred Chef Davide Oldani. Cooking time - al dente 9 min. - americano 10 min.

IT-870	DITALINI RICE PASTA "RISO DI PASTA"	12x12 oz
IT-871	FUSILLI RICE PASTA "RISO DI PASTA"	12x12 oz
IT-872	PENNE RICE PASTA "RISO DI PASTA"	12x12 oz
IT-873	TORTIGLIONI RICE PASTA "RISO DI PASTA"	12x12 oz
IT-874	SEDANINI RICE PASTA "RISO DI PASTA"	12x12 oz
IT-875	ELBOW MACARONI (GOMITI) RICE PASTA "RISO DI PASTA"	12x12 oz
IT-876	PIPE RICE PASTA "RISO DI PASTA"	12x12 oz
IT-877	CASERECCI PASTA "RISO DI PASTA"	12x12 oz

ITALIANA VERA

Italiana Vera, translation, is Real Italian. This is what you get when you try Italiana Vera. Italiana Vera is produced by Ms. Diana Attianese. These handmade, authentic sauces use only the freshest ingredients from the Naples region of Italy. Each product represents a unique Italian tradition with a level of autheticity and quality only comparable to actual elegant restaurants in Italy. We challenge you to hold any Italiana Vera product next to any other pasta sauce on the shelf. Immediately, there will be a noticeable difference in appearance, let alone the taste.

In one sentence: *Italianavera is a joy to try, taste and show off.*

IT-720	Italiana Vera Al Basilico (Basil)	12x550g (19.4 oz)
IT-722	Italiana Vera AuLive e Chiappariell (Olive & Caper)	12x550g (19.4 oz)
IT-723	Italiana Vera Mamma Mia (Seared Eggplant)	12x550g (19.4 oz)
IT-724	Italiana Vera Marinara	12x550g (19.4 oz)
IT-726	Italiana Vera Ortaggi (Pepperoni & Olive)	12x550g (19.4 oz)
IT-727	Italiana Vera Tartufata (Black Truffle)	12x280g (9.8 oz)

Trésors gourmands

by 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.

TRESORS LE PETITE CROUSTILLANT CARAMEL CRISPY WAFER
Crispy and Flaky, these Caramel crisps are the perfect accompaniment to coffee, tea, or just as a deliciously sweet indulgence.

FR-915 LE Petite Croustillant caramel crispy wafe 12x2.6oz

TRESORS GOURMANDS CRISPY BUTTER WAFFLE
Made in the heart of French Flanders in Erquinghem-Lys near Lille, Tresors brings you flavorful Crispy butter waffles!

FR-916 Crispy Butter Waffle Plain 12x3.5oz
FR-917 Crispy Butter Waffle Chocolate 12x3.5oz

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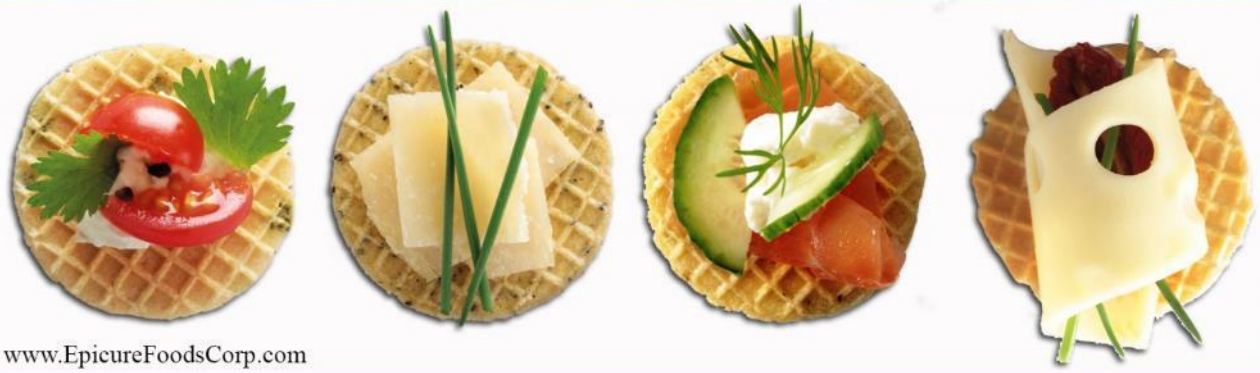
Trésors gourmands

by Pâtisserie des Flandres

TRESORS CRISPY FRENCH CRACKERS
Made in the heart of French Flanders in Erquinghem-Lys near Lille, Tresors brings you flavorful savory waffle-style crackers.

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



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MADELINES

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	MADELEINES PLAIN	12x7 oz
FR-446	MADELEINE LEMON	12x7 oz
FR-447	MADELEINE CHOCOLATE	12x7 oz
FR-332	ETOILES CHOCOLATE	10x8.5 oz

ELIXIA FRENCH LEMONADE

FR-671 Elixia Limonade Natur (Subtle Lemon) 12x330ml
FR-672 Elixia Limonade Fraise des Bois (Wild Strawberry) 12x330ml
FR-673 Elixia Limonade Fruit de la Passion (Passion Fruit) 12x330ml
FR-674 Elixia Limonade Cerise Griotte (Morello Cherry) 12x330ml
FR-675 Elixia Limonade Mangue (Mango) 12x330ml
FR-685 Elixia Limonade le Natur (Subtle LEmon) 6x750ml
FR-686 Elixia Limonade Fraise des Boise (Wild Strawberry) 6x750ml
Founded in 1856 by Faustin Girardet, Elixia lemonade company has maintained tradition and quality throughout its history.

FIG CAKE LA GRUTA DEL SOL 6x8.8oz

SP-965 Fig Cake Plain
SP-966 Fig Cake Chopped Almond
SP-967 Fig Cake Mixed Fruit
Hand made using suculent Spanish figs. The texture is soft and juicy with a little crunch. The flavor is sweetbut not sugary. Chop into salads, pair with cheese and charcuterie or simply enjoy as a delicious snack.

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Cornish Sea Salt only takes a small portion of salt from the sea water, and once it is harvested the remaining sea water is returned to the sea. Cornish Sea Salt is the only British sea salt company that returns sea water back to the ocean which means they have minimal impact on the local environment.

UK-883 CORNISH SEA SALT 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.

Cornish Sea Salt naturally retains over 60 trace elements, including magnesium, potassium, and iodine among others.

UK-885 CORNISH SEA SALT GARLIC (12x1.9oz)

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.

This is a great Pinch Salt for cooking with - it works particularly well with roasted vegetables and any sort of potato.

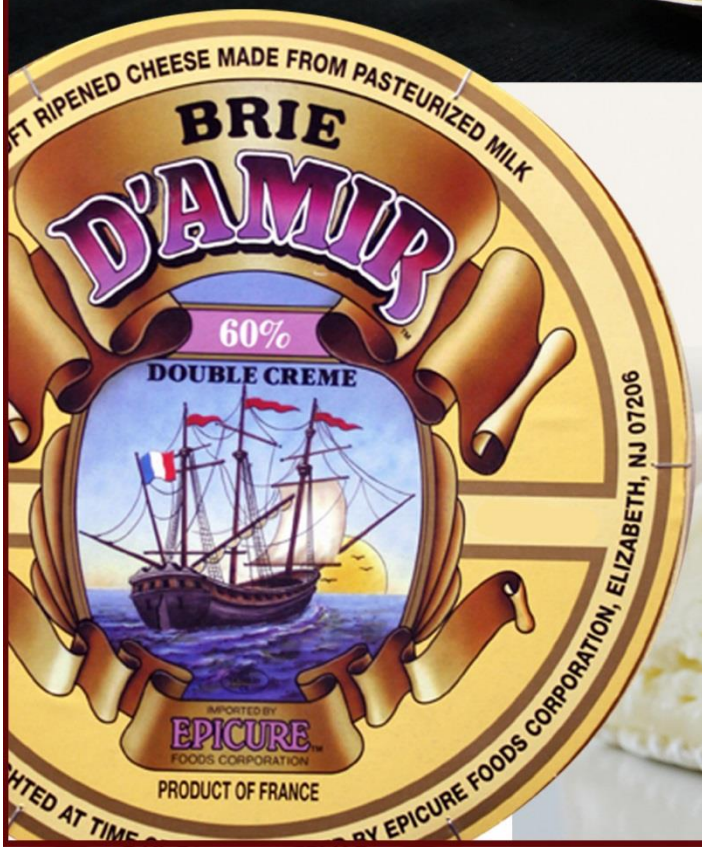
UK-884 CORNISH SEA SALT LEMON & THYME (12x1.9oz)

An aromatic blend of Cornish Sea Salt, lemon, thyme, onion and garlic - delicious sprinkled over white fish or chicken, and perfect with leeks, asparagus and other summer veg. Try a pinch with buttery new potatoes too or mix with mayonnaise.

BRIE LA PETITE REINE
FR-844 6x8.8oz
Brie la Petite Reine brings you all the creamy, butter like flavors of traditional French Brie, in a compact, elegant mini wheel. Perfect for making stuffed or baked Brie or simply enjoy with crusty bread for a true authentic French experience.

CAMEMBERT LA PETITE REINE
French for "Little Queen", this cheese certainly lives up to its name. With earthy tones and a creamy mushroom flavor, La Petite Reine shows off a traditional rustic palette. If Brie is the "King's Cheese", then this Camembert is truly worthy of being its counterpart.

FR-845	CAMEMBERT LA PETITE REINE	6x8.8 oz



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	1x7 lb
FR-094	BRIE 1K D'AMIR	2x2.2 LB

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la Gruta del Sol

IT-273	ORO BLU AL RAMANDOLO	1x4.4 lb
IT-279	BELL'AIAS "LA GRUTA DEL SOL"	1x9 lb
IT-280	TRAMONTO ROSSO "LA GRUTA DEL SOL"	1x11 lb
IT-288	LAGO DI GARDA "LA GRUTA DEL SOL"	1x15 lb
IT-302	PICCOLO PASTORE LA GRUTA DEL SOL	1x22 lb

LA GRUTA DEL SOL

La Gruta del Sol distinguishes itself by sourcing products of the highest quality, with unique flavor profiles, and time honored traditions.

BELL'AIAS

Cave aged for 4-8 months, and made with raw cow's milk in Veneto Italy. The rind is covered with hay, which pulls moisture out of the cheese. The result is a compact, dry paste, with hints of woodland and wild flowers.

LAGO DE GARDA

Lago Di Garda is to be used as a table cheese or grated depending on how long it has been aged. Typical of the high plains of the Tremosine area in the heart of the Alto Garda Bresciano Park, it is made using partially skimmed cow's milk, from Bruna cows.

TRAMONTO ROSSO

Made from Cow milk, this cheese is aged in wine grapes and musk. The flavor is sharp with sweet after notes, the aroma is fruity and the paste is crumbly but moist.

ORO BLU AL RAMANDOLO

A small bright blue cheese which takes its flavor from one of the noblest wines from Friuli. This cheese matures in cellars and after that it's dipped into vats and covered with Ramandolo's marcs. until it reaches its signature perfumed bouquet and unique taste.

PICCOLO PASTORE

This cheese is produced using raw cow milk. It is aged for 180-240 days. Thanks to its pleasant and very aromatic flavor, Piccolo Pastore is suitable both as table cheese and for cooking.

MARCONA ALMONDS

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.

SP-918	MARCONA ALMONDS FRIED/SALTED	2x5.07 lb

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la Gruta del Sol

MANCHEGO

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 bit 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 LA GRUTA DEL SOL 3 MONTHS	2x7 lb
SP-082	MANCHEGO LA GRUTA DEL SOL 6 MONTHS	2x7 lb
SP-083	MANCHEGO LA GRUTA DEL SOL 12M RAW MILK	2x7 lb
SP-084	MANCHEGO LA GRUTA DEL SOL 12 MONTHS	2X7 lb

TRES LECHES

Made from a combination of Cow's, Ewe's and Goat's milk, this Cheese has a distinctive, intense flavor. Its natural rind is washed with Olive Oil which adds to the complexity of its flavor. It is creamy-smooth, delicious and utterly unique.

SP-011 TRES LECHES "LA GRUTA DEL SOL" 2x7 lb

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BUTLERS™

FARMHOUSE CHEESES

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 1x5.5 lb

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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 raw milk 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 16 month cave aged Gruyere cheeses.

GRUYERE

The unique caves of the von Mühlenen family allow for a slower and longer ripening process than other Swiss caves. Where cave aged Gruyere is sold at 12 months by other affineurs, the von Mühlenen are able to continue the ripening process for an additional 4 months!

STARNACHAS

A semi-hard cheese made from raw milk and aged a minimum of 8 months. The production takes place at the bottom of the Säntis, a famous mountain near Appenzell. Stärnachäs was awarded Super Gold at the 2012 World Cheese Awards on account of its extra mature flavor.

RED WINE FARMER

Red wine farmer is a typical Swiss semi-hard cheese. This cheese is selected from different dairies in the eastern part of Switzerland and matured to perfection. The maturation is for 10 months, during which it is washed with red wine, which fills the cheese with creamy, nutty flavors and a fruity aroma.

RED NOSE

This hard cheese is produced in the typical Swiss style of cheese making, using raw milk and cheese-cultures produced exclusively in Switzerland. It is matured for 12 months in a natural cellar, without artificial cooling or humidification and it washed regularly with red wine. The cheese was awarded best new product the World Cheese Awards 2012. It has a robust tasted, strong but still smooth and creamy with a hint of red wine at the end.

EMMENTAL GOLD LABEL

Emmental Gold Label is aged for 14 Months. It has a characteristic smooth pale yellow rind. The flexible paste is a lovely deep yellow color. The aroma is sweet with notes of fresh-cut hay. The flavor is very fruity, not without a hint of acidity and it has walnut-sized holes.

RACLETTE

Unctuous and a little pungent, this Raclette is aged to perfection. It delivers creamy, slightly sweet flavors and an aroma that balances the palate beautifully.

SW-800	AFFINEUR WALO LE GRUYERE EXTRA GOLD LABEL	2x8.8 lb
SW-801	AFFINEUR WALO STÄRNACHÄS	1x13 lb
SW-802	AFFINEUR WALO EMMENTAL GOLD LABEL AGED 14 MONTHS	2X24 lb
SW-803	AFFINEUR WALO RED WINE FARMER CHEESE AGED 7 MONTHS	1x13 lb
SW-804	AFFINEUR WALO RED NOSE GOLD LABEL AGED 12 MONTHS	2x8.8 lb
SW-805	AFFINEUR WALO SWISS RACLETTE RAW MILK	1x12 lb

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BESSOFIER BUTTER

Bessofier butter is produced in Normandy, from Normandy Cow's Milk. French butter is the preferred choice among Chefs and gourmet enthusiasts. Bessofier butter Rolls are rich and creamy in both flavor and texture. The roll shape also makes it perfect for portion control. Great for cooking and baking.

FR-753 BUTTER "BESSOFIER" ROLLS UNSALTED 20x8.8 oz

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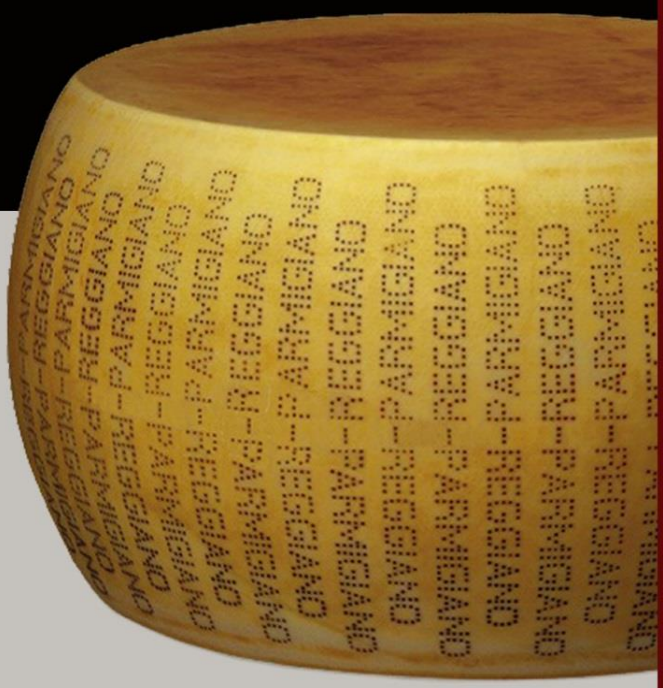
la Gruta del Sol

Cascine Emiliane



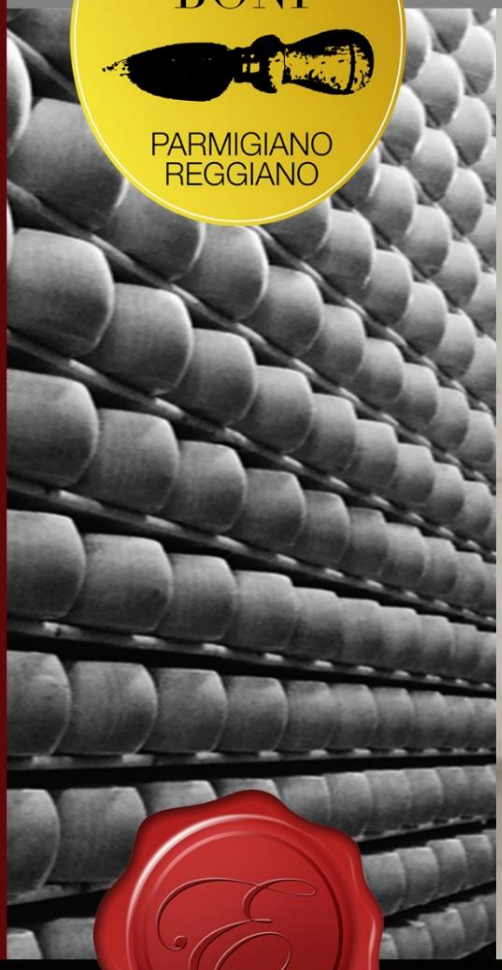
LA GRUTA DEL SOL - CASCINE EMILIANE

Hand selected from Cascine Emiliane, a small producer that takes time and care to produce a flavor profile that represents the true traditions of Parmigiano Reggiano cheese making. It is then aged for 24 months and then certified and stamped by the consortium for Export.

IT-044	REGGIANO WHEELS DOP EXPORT 24 MONTH	1x80 lb
IT-046	REGGIANO QUARTERS DOP 24 MONTH MINIMUM	1x18 lb
IT-050	REGGIANO QUARTERS DOP 18 MONTH MINIMUM	1x20 lb

FRANCO BONI

PARMIGIANO REGGIANO



FRANCO BONI

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

IT-360	BONI PARMESAN FLAKES DOP	3x1.65 lb

AGED 16 MONTHS

EPICURE FOODS CORPORATION

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