



# specialty & imports

A Culinary Experience



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# PROSCIUTTO

## Prosciutto Di Parma



100% natural cured ham without any additives, preservatives, hormones, gluten or coloring agents, made in Emilia Romagna.

**Aged 14 months: #231459, 1/16.5 lba**  
**Aged 16 months: #231517, 1/16.5 lba\***  
**Aged 24 months: #231519, 1/16.5 lba\***

## Prosciutto Italiano



A local product that is part of our history. Mildness, aroma and delicate taste, the results of a maturation process handed down over time.  
**#231461, 1/13 lba**

## PARMACOTTO

Parmacotto is an Italian producer of fine meats based in the Parma area of Italy. The attention to detail separates us from other companies. Each product is curated with the fine eye of tradition and a sensitivity to the art of making fine charcuterie. In Parma, this is not just a type of meat, this is our history and part of who we are. We demand the best and think you should too.

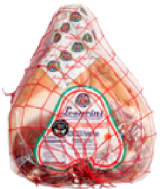
## Prosciutto Cotto Italiano



A high quality cooked ham smaller and perfect for slicing. An excellent product obtained from an Italian thigh of the highest quality. Pork leg, salt, a few flavors and a cooking method excluding all ingredients that are not simply "ham": these elements make Parmacotto the excellence of the cooked ham.  
**#231467, 1/11 lb \***

## SAVELLO USA

## Prosciutto Di Parma



This Prosciutto Di Parma is delicious, and flavorful. Enjoy it on its own or pair it with toasted, rustic breads. Prosciutto goes well with juicy summer melons or mozzarella cheese.

**16 months - 1/17 lb, Leoncini #090565**  
**24 months - 1/18 lba, Leoncini #090585**

## Speck, Alto Adige 1/2 Cut



This format is produced by cutting the whole square Speck ham in half. Symmetry and uniformity are the result of the experience of our master butchers, who respect the meat's natural structure without pressing it. The absence of a rind will make it even easier and faster to cut tender slices that are all the same. **2/5lb, Recla, #090447**

# HAM



## JAMONDOR

We are a family business with almost 50 years of history and experience in the production of Serrano, Iberian hams and sausages. From our beginnings, we work with the highest quality, selecting the best meats and bringing the products to the highest point of maturation.

## Serrano Ham

Serrano ham is a type of dry-cured jamón, which comes from a breed of white pig. Fresh, thinly sliced jamón serrano is delightful on its own, in a bocadillo, or as part of a charcuterie plate, Tapas...endless possibilities!

**Bone In, Dry Cured\* | #019298, 2/7.5 lba\***

 CHUBS & SLICES



**Toscano Salami**  
#231479, 2/3.5 lb



**Sweet Sopressata\***  
#231475, 2/3.5 lb



**Salami Milano \***  
#231509, 12/8 oz



**Salami Genoa Chub\***  
#231511, 12/8 oz



**Spianata Calabrese Oval**  
#231483, 2/3.5 lb



**Hot Sopressata\***  
#231495, 12/3 oz sliced



**Pepperoni Uncured\***  
#231501, 12/3 oz



**Prosciutto Di Parma\***  
#231485, 12/3 oz

 BULK MEATS



**Mortadella with Pistachio**

Mortadella with pistachio by Leoncini has been made with whole pistachios and stuffed with fine ham meat according to Italian tradition. After being cooked for hours in large ovens, the mortadella has become rich and velvety, with an intense yet pleasant aroma and savory flavor underscored by an extra kick of pistachio flavor.

**2/11 lb, Leoncini**  
#090543



**Porchetta- Oven Roasted Pork**

Porchetta consists of two lean, hand-tied pork loins and belly cooked in the oven and prepared in accordance with the guidelines of the most well-known Italian artisanal techniques. Perfectly selected Mediterranean herbs and spices are added to create a stunning aroma, with no added polyphosphates or food coloring. The meat is naturally rose-colored and embodies the typical, flavorful taste of Italian pork with an herbaceous and characteristic perfume.

**1/12 lb, Leoncini**  
#090539



**Prosciutto Italiano 14 month**

Boneless San Daniele has a delicate flavor and distinctive aroma, with the famous guitar-shape of a full ham. This prosciutto is a specialty meat originating from San Daniele del Friuli in Italy's Udine province.

**1/15 lba, Silano**  
#090562



**Mortadella with Pistachio\***

Parmacotto Mortadella with Pistachio is made using only high quality pork and premium seasonings. This gluten-free deli meat has no MSG, phosphates, or sugar.

**2/11 lb, Parmacotto**  
#231473

SEMI SOFT	
	<p><b>CRUCOLO CHEESE 1/4</b>  <i>Artisanal Semi Soft Cow's Milk Cheese Aged 60 days with rich, buttery yet creamy texture   Crucolo</i></p> <p>4/7.45 lb, #090476</p> <p>-----</p> <p><i>Pair with wine jellies and mostarda</i></p>
	<p><b>PRIMOSALE PLAIN</b>  <i>Semi Soft Sheep's Milk Cheese   Sicilliani</i></p> <p>6/2 lb, #090496</p> <p>-----</p> <p><i>Recommended to slice the cheese into thin layers and dress it with olive oil, pepper, salt, and mint</i></p>
	<p><b>PRIMOSALE FANTASIA</b>  <i>Semi Soft Sheep's Milk Cheese Stuffed with Pepperoncino, Olives, and Arugula   Sicilliani</i></p> <p>2/5 lb #090457</p> <p>-----</p> <p><i>It's the perfect table cheese to snack on.</i></p>
SEMI SOFT	
	<p><b>PRIMOSALE PISTACHIO</b>  <i>Semi Soft Sheep's Milk Cheese Stuffed with Pistachios   Sicilliani</i></p> <p>2/5 lb #090455</p> <p>-----</p> <p><i>Young and flavorful with a milky white color, this cheese is a bright addition to an antipasto platter and perfect for snacking or on a cheese board!</i></p>
	<p><b>PRIMOSALE TARTUFO</b>  <i>Semi Soft Sheep's Milk Cheese Stuffed with Truffles   Sicilliani</i></p> <p>6/2 lb, #090448</p> <p>-----</p> <p><i>Pairs well with cold meats &amp; salami and red wine.</i></p>
HARD	
	<p><b>GRANA PADANO 22MTH 1/4</b>  <i>Hard Cheese Produced from Raw, Semi-Skimmed Cow's Milk and often aged for up to two years.</i></p> <p>1/21 lba, 22 mth #090560</p> <p>-----</p> <p><i>Perfect with anything sweet: Honey, Apple, Pear, Dried Fruit, and Fig. It also goes very well Cured Meat, Olives, and Nuts.</i></p>
	<p><b>PARMIGIANO REGGIANO 1/4</b>  <i>DOP Hard Cow's Milk Cheese Aged min. 22/24 months   Dallabona</i></p> <p>Quarter: 1/18 lb, #090465</p> <p>-----</p> <p><i>Pairs well with Champagne or Italian sparkling wines like Prosecco or Lambrusco, crisp white wines or wines with a medium acidity and a bit of sweetness.</i></p>

	<p><b>GRAN DUCA WHEEL</b>  <i>Softer Hard Cow's Milk Cheese Suitable for vegetarians.   Dalla Bona</i></p> <p>1/80 lb, #090453</p> <p>-----</p> <p><i>Best served in crumbles or shavings with a glass of Prosecco or any aged, red wine.</i></p>
	<p><b>PECORINO ROMANO 1/4</b>  <i>Hard cheese made from sheep's milk. Aged 9 months.   Italia</i></p> <p>1/56 lb, #090499            4/12 lba, #034819</p> <p>-----</p> <p><i>Serve with bold red wines. For a real treat, have it for dessert, laced with your favorite honey.</i></p>
	<p><b>PECORINO TOSCANO STAGIONATO*</b>  <i>DOP Hard Raw Sheep's Milk Cheese Intense flavor yet creamy   Silano</i></p> <p>2/4 lb, #090459</p> <p>-----</p> <p><i>Pairs well with Chianti Classico, Brunello or other Tuscan red wines</i></p>
	<p><b>PIAVE VECCHIO*</b>  <i>DOP Hard Cow's Milk Cheese Smooth and mild aged min 12 months   Savello</i></p> <p>1/14 lb, #090477</p> <p>-----</p> <p><i>A full, tropical fruit flavor and slight almond bitterness.</i></p>
WASH RIND (SOFT)	
	<p><b>TALEGGIO STELLA ALPINA DOP</b>  <i>Soft wash rind Cow's Milk Cheese Aged min 35 days   Carozzi</i></p> <p>1/5 lb, #090466</p> <p>-----</p> <p><i>Taleggio is a typical table cheese, but it is also the ingredient of many dishes. Spread it on fresh bread or crostini or use as a pizza topping.</i></p>
BLUE VEIN	
	<p><b>GORGONZOLA DOP 1/8 DOLCE</b>  <i>Soft and Sweet Cow's Milk Cheese Blue   Carozzi</i></p> <p>4/3 lb, #090464</p> <p>-----</p> <p><i>It has a soft spreadable texture and slightly salty aftertaste, perfect for spreading on bread and crackers. It can be a perfect addition to sandwiches, hors d'oeuvres, entrées and desserts.</i></p>
	<p><b>GORGONZOLA DOP 1/8 PICCANTE</b>  <i>Soft and Sweet Cow's Milk Cheese Blue   Carozzi</i></p> <p>4/3 lb, #090450</p> <p>-----</p> <p><i>Pair with walnut bread and chestnut mustard. Goes well with Amarone, Marsala Vergine and Moscato</i></p>

AUSTRALIA 

**Grand Reserve Cheddar Cheese**

*Old Croc Grand Reserve Cheddar is aged 2 years for an extra sharp, rich flavor. The texture is creamy, yet crumbly with noticeably crunchy crystals.*



1/10 lb, #036013

Experience Old Croc Grand Reserve with smoked sausage, crusty bread and dried fruit. Pair it with a crisp sparkling wine or aged Zinfandel.

CANADA 

**Cranberry Cinnamon Goat Cheese\***

*An abundance of tart cranberries and sweet cinnamon blend seamlessly with rich and tangy goat cheese for a festive treat. Celebrity*

6/10.5 oz, #030239



Enjoy this variety on a holiday platter or crumbled over a fresh arugula salad with grilled chicken.

FRANCE 

**Plain Brie**

*Soft cow's milk cheese with a buttery and creamy taste | President*

2/2 lb, #030207



Add it to a cheese plate, bake it for a warm snack or include it in a torte to complement the sweetness of fruit. Pairs well with Champagne, Sauvignon Blanc, and Stouts.

**Brie Wheel**

2/2lb, #030214



Pairs well with Champagne, Sauvignon Blanc, and Stouts. Great on Charcuterie boards, and with fruits and nuts.

**Triple Creme Brie\***

*Saint André is a soft ripened cheese with a buttery texture. Its creamy, rich heart flows appetizingly on your plate, or on toasts, and the cheese's shape is designed so that more cream can fit inside the rind. The rind has a bloomy taste that both contrasts with and complements the lushness of this cheese. | St. Andre*

1/4.5 lb, #030364\*



Delicious with cold meats and sausages. Its buttery texture also goes well with salads, especially if they contain crunchy ingredients, such as croutons or peanuts. Pairs well with Champagne.

GREECE 

**Feta Cheese**

*This full-flavored, soft feta delivers a salty and tangy taste with a strong and nutty aroma | Fantis*

1/17 lb, #034203



The cheese can be used a table cheese or melted on a traditional Greek salad, spanakopita, pizza or pie. It tastes delicious with olive oil, roasted red peppers and nuts.

IRELAND 

**Irish Porter Cheddar Cheese\***

*The flavors of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish | Cahill's*

2/5 lba, #030211



This cheese can also be served grilled. Pair Irish Porter with a chilled pint of Guinness stout or Irish porter.

**Irish Whiskey Cheddar\***

*Produced on Cahill's Farm in Limerick, this yellow waxed gourmet cheese truckle is handmade using Kilbeggan Irish Whiskey, then matured into a tantalizingly delicious aperitif.*

2/4.9 lb, #030252



Melt over burgers. Use on homemade pizza. Pair with medium-bodied red wines like Merlot.

NORWAY 

**Jarlsberg Loaf**

*A mild, semi-soft, part skim cheese made from cow's milk. | Jarlsberg*

2/12 lb, #31105



Pair with plums and apricots, figs, grapes, apple and pear, assorted hams, black, dark or rye breads and nuts. Appropriate pairings include a delicate Chenin Blanc, crisp Sauvignon Blanc, a soft Merlot or medium-bodied Malbec.

UNITED STATES 

**Garlic & Herb Goat Cheese Log\***

*Montchevre goat cheese offers a tangy bite that is complimented by the fulfilling undertones of garlic and herbs. | Montchevre*

12/10.5 oz, #310312



This mixture is bold enough to stand on its own, yet fits in perfectly with a wide variety of recipes from fresh salads to warm pasta dishes, to a topping for your favorite steak. Pairs well with any full-bodied wine.

SPAIN 

**Manchego Curado Wheels**

*Aged 6 Months .The finest PDO (Protected Designation of Origin) cheese from Spain made from 100% sheep milk . | President*

2/6.6 lb, #003208



A firm and supple cheese with a caramel and nutty flavor profile.

SWITZERLAND 

**Grand Cru Gruyere Style\***

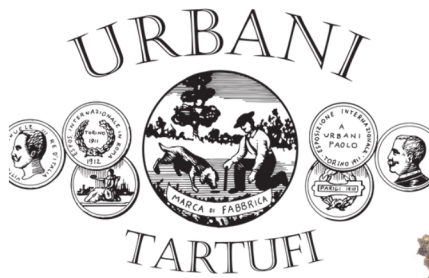
*A signature alpine-style cheese. It's made with the freshest milk in imported copper vats and aged 4+ months in our cellars. | Emmi*

2/6 lba, # 30540



Robust and full-bodied, this one-of-a-kind cheese melts beautifully over potatoes, sandwiches, paninis, and as a topping for classic onion soup.

TRUFFLE  
PRODUCTS



Urbani Truffles is the largest distributor of fresh truffles in the World since 1852. Today, Urbani still works directly with local truffle hunters who are connected to the land. Following ancient traditions, they hunt the truffles in the forests of central and northern Italy.

All authentic Italian ingredients are combined with the finest Italian truffles.

A surprise for the palate,  
an elevation of style for every occasion!

TRUFFLES



**Truffle Peelings Tuber Indicum**  
(in brine)

#350656, 12/9oz



**Black Truffle Carpaccio Shaved\***  
(in brine)

With a delicate fragrance and earthy flavor, this Black Truffle Carpaccio is made with authentic Italian tartufo nero estivo or black summer truffles.

#350657, 12/1.6 oz

OIL



**White Truffle Oil**

Fine olive-oil with white truffles.  
#350658, 12/1.86 oz

NUTS & CHIPS



**Black Truffle & Mushrooms Sauce**

Black truffles blended with earthy mushrooms harvested in Italy's forest.

#105669, 6/2.82 oz  
#105674, 6/6.4 oz\*



**Truffle Cream Sauce**

This thick and delicious white sauce is just what food should be: indulgent, flavorful, and luxurious. The creamy white and smooth texture (compliments of the heavy cream) is broken up with pieces of Italian summer black truffles.

#105672, 6/6.4 oz



**Black Truffle Mixed Nuts**  
#340427, 8/4oz



**Black Truffle Almonds**  
#340426, 8/4oz



**White Truffle Potato Chips**  
#443660, 12/12 oz

The Finest Fresh Truffles in Season

Place your order before 2pm and your fresh truffles will be shipped directly to your restaurant the next day to insure you get the best quality and shelf life out of the product. Varieties and pricing is based on season.

Contact your Driscoll Foods Sales Rep for fresh truffle availability & pricing.







The Prunotto Mariangela Farm is a family operated farm in the heart of the gastronomic landscape of Le Langhe, Piemonte. All of the produce used is 100% organic using methods that respect both nature and the consumer. Prunotto uses only the best quality fruits and vegetables, processing them within a few hours of harvest to fully capture the genuine flavors of Italy.



**Moscato Wine Jelly\***

Made from sweet, sparkling Moscato wine, whose honeyed, fruity flavor is concentrated in this golden jelly.  
#090480, 12/3.8 oz

The perfect counterpoint to a salty sheep's milk pecorino or fresh ricotta. Or warm it and drizzle over vanilla ice cream for a luxuriously grown-up sundae.



**Chestnut Blossom Honey\***

This honey is a deep, robust, and pleasantly intense honey. Perfect for those who appreciate a less sweet and more complex taste. It's been described as smoky, leathery, spicy, and mysterious.  
#090469, 12/3.5 oz

It is excellent with aged or salty cheeses (Stracchino, Ricotta), savory dishes, in sauces, and hearty meat dishes. Or try it the Tuscan way; drizzled over a piece of Pecorino Toscano with some fresh pears.



**Balsamic Vinegar Jelly\***

This balsamic vinegar jelly has the typical aroma of the vinegar with a softer and sweeter flavor at the start. The finish offers the typical aromas of aged balsamic vinegar, with a perfect balance between sweet and sour.  
#090479/12/3.8 oz

Pair with cheese, from aged Parmigiano Reggiano to fresh ricotta.



**High Mountain Honey\***

This honey is golden yellow with a very fine and flowery aroma and delicate flavor. Its texture is quite thick and it crystallizes quickly. #090471, 12/3.5 oz

Perfect for breakfast or spread on bread.



**Fig Mustard Jam\***

#090468, 12/3.8 oz

Great on grilled meats, burgers, sausages and much more.



100% Natural | Vegan | Kosher | No Added Color or Preservatives



Coconut Puree #845167	Banana* Puree #845159	Rhubarb* Puree #845175
Lemon* Puree #845153	Green Apple Puree #845178	Lychee Puree #845169
Pineapple* Puree #845151	Passion Fruit* Puree #845103	Mango* Puree #845014
Apricot Puree #845156	Melon Puree #845177	Pink Grapefruit* Puree #845174
White Peach* Puree #845105	Watermelon* Puree #845158	Strawberry Puree #845101
Blood Orange* Puree #845113	Pomegranate* Puree #845154	Fig* Puree #845178
Red Berries Puree #845173	Blackberry Puree #845106	Blueberry Puree #845157
Blackcurrant Puree #845016	Black Cherry* Puree #845171	

## SHELF STABLE AMBIENT FRUIT PURÉES WITH NO ADDED SUGAR



Designed for exceptional convenience, with instant access for instant success, the range offers the best in flavour and quality with the highest fruit content on the market.

With non added sugar, the purees have no preservatives, no added flavourings, and no artificial colours, and are highly stable with a shelf life of 15\* months before opening, and eight days in the fridge once opened.

**#845114 PUREE PASSION FRUIT AMBIENT**

\*no sugar added

savory applications



Guacamole & Mango  
Marinated Prawns



Venison w/ Confit Potatoes  
& Blackberry Sauce



Scallop Carpaccio w/  
Passion Fruit

cocktail applications



Sherry Smash  
(Rocks)

1/4 part Blood Orange puree | 1/2  
part Blackberry | 1/2 part  
Raspberry | 1/2 part agave syrup  
| 1/4 part fresh lemon  
| 1 part gin | 1 part sherry



Pisco Lychee Sour  
(Large Rocks Glass)

3/4 part Lychee puree | 3 drops of  
angosture bitters over finished  
drink | 3/4 part simple syrup | 3/4  
part fresh lemon | 1 egg white | 2  
parts pisco acholado



Blackberry Collins  
(Highball)

1/2 part blackberry puree | 3/4 part  
simple syrup | 3/4 part fresh lemon  
| Club Soda (add last) | 1+1/2 part  
gin



Peach Julep  
(Julep Cup or Highball)

1/2 part White Peach puree | /2 cup  
loose mint springs | 3/4 part honey  
syrup | 2 parts bourbon



Moscow Mule  
(Copper Mug)

3/4 part Lime puree | 3 ginger  
chunks muddled | 3/4 part honey  
syrup | club soda | 1+1/2 part vodka



Watermelon Daiquiri  
(Frozen)

3/4 part Lime Puree | 3/4 part  
Watermelon puree | 1 sage leaf | 3/4  
part simple syrup | 2 parts rum

## Targeting Craft Breweries

Most Craft Brewers are adding fruit to their beer, and Boiron purees are the perfect partners for these products. Purees can be added:

- 1 During the later stages of Fermentation (recommended)
- 2 Post fermentation (recommended for tap room beers)





# all butter croissants



### Croissant All Butter

*Light and flaky with a delicious buttery flavor.*

54/3.5 oz, #120306



### Croissant Mini All Butter

*Light and flaky with a delicious buttery flavor. Patisserie quality. Perfect for snack or cocktail.*

180/1.25 oz, #120314



### Croissant Butter Multigrain

*A classic, flaky, multigrain croissant. The perfect breakfast pastry.*

54/3.5 oz, #120309



### Croissant Strawberry Cheese

*A flaky strawberry cream filled croissant.*

80/4 oz, #120316



### Croissant Almond All Butter

*Nothing but rich almond filling decorated with sliced almond.*

72/3.5 oz, #120317



### Croissant Chocolate All Butter

*Real French dark chocolate bars wrapped in flakey buttery croissant dough.*

72/3.5 oz, #120313

- Made with 100% European Butter
- Freezer to Oven
- 20 minute turnaround from frozen stage allowing for "Fresh Baked" program
- Pre-egg washed for shine
- Reduced labor costs and virtually no shrink

# cruffins



### Cruffin Raspberry Cheese

*A raspberry cheese dessert pastry.*

48/4 oz, #120318

### Cruffin Cinnamon

*A cinnamon dessert pastry*

48/4 oz, #120319



# pastries

Freezer to Oven!

## The Perla Company

From Bergamo Italy



### Perla with Cream

A golden and crispy puff pastry filled with a light custard cream and finished with a special sugar on top.

#084820, 48/3.17 oz



### Perla with Dark Chocolate

A fragrant puff pastry filled with dark chocolate and finished with a special sugar on top.

#084821, 48/3 oz



### Leaf with Apple & Custard Cream

A crispy puff pastry in a unique and recognizable leaf shape filled with apples, custard cream and finished with a special sugar on top.

#084823, 48/3.35 oz

## D'Agostino

From Palermo, Sicily



### Mini Cassatelle

The Cassatella is delicious, sweet pastry stuffed with a filling of ricotta, sugar and dark chocolate chops. *Pannellino*

#147868, 166/1.06 oz



### Lobster Tail

Made using the same pastry as the sfogiatella, a lobster tail is a delicious pastry made with fresh, creamy custard with a whipped cream filling inside.

#960060, 60/150 oz

# cannolis

At D'Agostino Cannolificio, our cannolis are made fresh every day with natural ingredients.



### Traditional Cannoli Shell

Large: #147853, 48/1.06 oz

Mini: #174860, 120/.5 oz



### Chocolate Cannoli Shell

Mini: #147861, 120/.6 oz

Sperikotta Cannoli Cream  
Made with sheep's milk ricotta

W/ Chocolate Chips: #147862, 4/1.5 lb





**CHUNKY BREADSTICKS  
PIZZA FLAVOR\***

**Bibanesi**  
**24/3.5 oz, #090578**

Wheat flour, extra virgin olive oil, tomato, cheese and a pinch of oregano...The extraordinarily high quality and simplicity of the ingredients used make the pizza flavoured "i Bibanesi" a perfect, tasty snack at any time of day.



**CHUNKY BREADSTICKS  
PEPPER FLAVOR**

**24/3.5 oz, Bibanesi**  
**#090580**

Chunky breadsticks with chili pepper: an occasion to indulge in a tasty break!



**CHUNKY BREADSTICKS  
ONION FLAVOR**

**24/3.5 oz, Bibanesi**  
**#090579**

The sweet and delicate flavour of the onions enhances the tasty fragrance of the "i Bibanesi", making them an irresistible and appetising snack for every time of the day.



**CHUNKY BREADSTICKS  
ROSEMARY FLAVOR**

**24/3.5 oz, Bibanesi**  
**#090582**

With their delicate flavor, enhanced by a light touch of rosemary, these are an excellent and tempting snack for any time of the day.



**CHUNKY BREADSTICKS  
OLIVE FLAVOR**

**24/3.5 oz, Bibanesi**  
**#090581**

The flavorful taste of Bibanesi breadsticks are unmistakably from the union of choice flour and 100% Italian olive oil.



**BREADSTICKS  
TRADITIONAL TRAY\***

**6/4.2 oz, Maria Vittoria**  
**#090484**

These artisan Italian breadsticks are made with natural ingredients, a simple blend of wheat flours, extra virgin olive oil, malt and yeast. Simple, all-natural and an ideal addition to your pantry and establishment.



**VINEGAR  
VINCOTTO FIG**

Calogiuri  
6/250 ml,  
#090568



**EXTRA VIRGIN  
OLIVE OIL  
100% ITALIAN**

Silano  
6/750 ml,  
#090612



**EXTRA VIRGIN  
OLIVE OIL  
AFFIORATO**

Calogiuri  
6/750 ml  
Twist Cap #090611



**EXTRA VIRGIN  
OLIVE OIL CORK &  
BOX AFFIORATO\***

Calogiuri  
6/250 ml,  
#090610



**OREGANO  
EXTRA VIRGIN  
OLIVE OIL\***

Calogiuri  
6/250 ml,  
#090618



**ROSEMARY  
EXTRA VIRGIN  
OLIVE OIL\***

Calogiuri  
6/250 ml,  
#090617



**ORANGE  
EXTRA VIRGIN  
OLIVE OIL\***

Calogiuri  
6/250 ml,  
#090616



**CORTO EXTRA  
VIRGIN OLIVE  
OIL**

1/10 lt  
#350650



**CORTO 51%  
EXTRA VIRGIN  
49% CANOLA**

1/10 lt  
#350649



**LA PADELLA  
COOKING OIL**

1/10 lt  
#350648



**EXTRA VIRGIN  
OLIVE OIL GLASS**

12/250 ml  
#350486



**EXTRA VIRGIN  
OLIVE OIL GLASS**

6/750 ml  
#350490



**EXTRA VIRGIN  
OLIVE OIL**

6/1 lt  
#350493



**EXTRA VIRGIN  
OLIVE OIL PET**

4/3 ltr  
#350735



**EXTRA VIRGIN  
OLIVE OIL TIN**

4/3 ltr  
#350502



**MIXED OLIVES  
IN BRINE**

Silano  
Pitted: 1/8.8 lb, #090483  
Whole: 1/11 lb, #090482



**FREGOLA  
SARDA**

La Casa del Grano  
Big - 12/500 gr, #090549



**PICHOLINE GREEN  
PITTED OLIVES**

Silano  
1/8.8 lb, #090473



**CASTELVETRANO PITTED**

Frutto D' Italia  
2/4 lb, #360629



**ORANGE PEELS  
CANDIED IN SYRUP \***

Toschi  
6/10.9 oz, #391044\*



**PEELED TOMATOES  
IN TIN**

Silano  
6/5.6 lb, #090544



**CAPERBERRIES**

Del Destino  
6/64 oz, #391206



**ARTICHOKE  
W/ STEM ROMAN STYLE**

La Valle  
6/3 kilo, #404015



**OREGANO DRIED IN  
BUNCH\***

Silano, 10/1.4 oz  
#090583



# timeless decorations

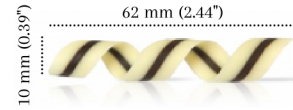
Our range of timeless chocolate decorations to turn each recipe into moments of sweet indulgence.



**Triangle & Squares  
White Chocolate**  
6/262 ct, #863594



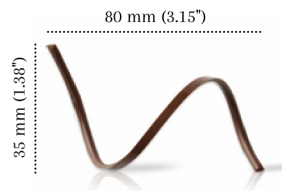
**Chocolate Shaving  
Mini Dark/White**  
1/2 lb, #863646



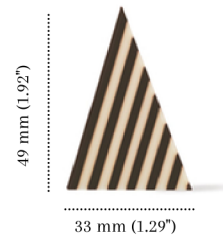
**Tornado  
Dark & White Chocolate**  
6/144 ct, #863591



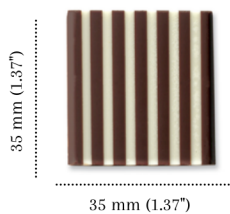
**Fan Decor  
Dark Chocolate**  
6/280 ct, #863625



**Curled Spiral  
Dark Chocolate**  
6/80 ct, #863622



**Dark/White  
Chocolate Triangle**  
1/1 ct, #863647



**Domino Chocolate  
Square**  
1/3 lb, #863645



**Pink/White  
Stripped Square**  
6/500 ct, #863623



**Chocolate Marble  
Triangle\***  
6/131 ct, #863624



# timeless toppings



**Ribbon Shavings**  
Dark Chocolate  
1/5.5 lb, #863589



**Flat Shavings**  
White Chocolate  
71/5.5 lb, #863597



**Crunchy Beads**  
Mixed Chocolate  
4/4.4 lbs, #863617



**Dark Chocolate Compound**  
2/11 lb, #863616



**Chocolate Dark Flakes**  
20/2.2 lb, #863615



**White Blossom Curls**  
1/5 lb, #863643



**Dark Blossom Curls**  
1/5 lb, #863599  
1/12 lb, #863649



**Pink Blossom Curls**  
1/12 lb, #863642



**Green Blossom Curls**  
1/5 lb, #863600



**Yellow Blossom Curls**  
1/5lb, #863653



**Blue Blossom Curls**  
1/5lb, #863641



**Red Blossom Curls**  
1/5lb, #863644

# indulgent fillables

Our range of ready-to-fill and easy-to-serve chocolate fillables for exciting experiences of true indulgence.



**Dark Chocolate  
Slanted Rim**  
1/168 ct, #863596



**Dark Chocolate  
Truffle Shell .98 in**  
1/504 ct #863595

## Tips for success

### Restaurants

Liven up the menu! Indulgent fillables make it easy to create memorable, plated or on the go treats, that replace paper & plastic cups. Your creativity combined with our cups can increase traffic, make it easy for staff to upsell, and grow the value of ticket transactions

### Catering

Indulgent fillables are easy to fill and make execution a breeze. Enhance your reputation as a caterer by using these delicious pieces to design legendary events.

### Retail Bakeries

Take your bakery to the next level. Attract a new kind of customer. Make it impossible for consumers to avoid your display cases. Indulgent fillables can increase margin, move more product through the bakery and make your location a destination stop.

## fillings + mixes

Item #	Description	Pack
863613	Cocoa Powder 50% Cocoa	10/2.2 lb
863605	Cream Hazelnut & Chocolate*	1/5 kg
863604	Curd Lemon Pail*	1/6 kg
863639	Dark Chocolate Ganache	1/5 kg
863611	Mix Meringue	6/2.2 lb
863609	Mix Mousse Mango	6/2.2 lb
863608	Mix Mousse Neutral*	6/2.2 lb
863607	Mix Tiramisu Mousse	6/2.2 lb



**Mix French Macaron, 22% Almond**  
6/2.2 lb, #863612



**irca**



**DECAF GROUND COFFEE  
DEK FILTRO**

A medium-roasted blend with rounded flavour, Dek Filtro combines the sweet note typical of South America Arabica and the body of Southeast Asia Robusta. A rich and well-balanced cup.

30/2.25 OZ: #103110\*



**DECAF ESPRESSO BEANS  
DEK FILTRO**

Lavazza Dek Decaf is a creamy and smooth dark espresso, full of luscious aroma and flavor but without the stimulating effects of caffeine. These espresso beans are recommended to be used for espresso machines.

20/8 OZ: #103114\*



**BLUE ESPRESSO CAPSULE  
TOP CLASS**

With hints of dark chocolate and cinnamon, Top Class contains a fine selection of washed Arabica hand-picked in the highlands of Central and South America, carefully blended with washed and semi-washed Robusta. Single-dose pods of ground coffee compatible with Lavazza Blue machines.

2X- 100 CT: #103112



**COLD BREW BAG IN BOX**

A Cold Brew Coffee Concentrate made with 70% RFA Colombian and 30% RFA Meta Colombian coffee, with a blond to light roast profile with good body, very sweet and smooth with good acidity and fruity notes.

1/1 gal: #103120\*



# COFFEE FOR YOUR BUSINESS

- FREE ON LOAN EQUIPMENT PROGRAM
- SALES ASSISTANCE TO QUALIFY, ESTABLISH AND RETAIN BUSINESS
- EQUIPMENT PREVENTATIVE MAINTENANCE AND TECHNICAL SUPPORT PROVIDED BY LAVAZZA
- DISTRIBUTOR SALES TEAM INITIAL AND ONGOING TRAINING
- CUSTOMER BRANDING AND MARKETING SUPPORT
- ALL FOOD SERVICE SECTORS COVERED: CRUISE LINE , RESORT, HOTEL, CASINO, CAFE, RESTAURANT

COFFEE



LB 2317

The latest Lavazza innovation in the world of espresso. LB2317 fits anywhere, from table-service to self-service restaurants.



LB 4700

Universally acknowledged as an icon of reliability, the LB 4700 is a heavy-duty professional machine and the perfect choice for those who want to use the Lavazza Blue system.



LB 2811

Technology and performance of a top-of-the-line machine in a small footprint. Compact, solid, and reliable, this machine features a steam wand for milk frothing and hot water dispenser. Ideal for low volume restaurants and cafés.



CLASSY MINI

Modern design and ultra-small dimensions for a machine that is also suitable for SOHO offices and hotel rooms.



## COLD BREW PROGRAM AVAILABLE!

- Integrated gas generator built in, no need for tanks or nitrogen generators.
- The machine has dual-tap design which gives a craft experience with ease in multiple beverage formats. Chilled nitro or still cold brew are both on tap from the same bag-in-box.
- It has a narrow footprint which saves counter space and best in class energy use



# ASIAN SPECIALTIES



## BLACK PEPPER SAUCE

460416, 6/4.8 LB

We have arrived with a mixed blend of black pepper and garlic for a great flavor with a bit of heat behind it! This soy-sauce based black pepper sauce is great for marinating beef, chicken, and seafood.



## LESS SODIUM TERIYAKI SAUCE

460463, 6/4.9 LB  
PC: 460467, 50/1.5 OZ\*

The authentic flavor of Teriyaki straight from Japan. Unlike others glazes, this healthier Teriyaki sauce is low in sodium resulting in a better taste while still maintaining its rich flavor and thickness.



## YAKINIKU SAUCE\*

460464, 6/4.9 LB

We have blended pineapple and lemon juice with soy sauce to bring a whole new definition to BBQ Sauce. Feel Free to use it on a wide of Meat and Seafood. Marinate, saute, or Glaze with this sauce with this new BBQ sauce anyway you want.



## LESS SODIUM ORANGE SAUCE \*

PC: 460466, 250/1.5 OZ

Containing 3 types of oranges and only 100mg of sodium per tbsp, this sauce is a healthier alternative to traditional orange sauce without the sacrifice of flavor.



## BANSANKAN EEL SAUCE

460453, 6/5.2 LB

A refined recipe for traditional eel sauce that contains double the soy with a unique blend of both powder and liquid soy sauce. Boosted flavor and added thickness makes this eel sauce the perfect compliment to any sushi dish.



## JAPANESE DRESSING

460462, 6/60 OZ  
PC: 460465, 250/1.5 OZ \*

Acting like an Asian balsamic vinaigrette, this soy sauce based dressing combines a new fusion of wasabi and citrus. Not only can it be used as a dressing, but it can also be used as a dipping sauce or marinade.



## POKE SAUCE CITRUS

460461, 6/4.8 LB

Nippon Shokken Poke Sauce is the perfect addition to a traditional Hawaiian meal that is quickly becoming the hottest new staple on menus across every style-spotting trend-setting city. This poke sauce has no added MSG, artificial flavours, or high fructose corn syrup, making it the most natural tasting poke sauce.



## FROZEN SHRIMP TEMPURA

480538, 2/10 PC

Pre-battered frozen shrimp with a light and airy coating. This product stays crispy and golden for 2-3 hours after being fried to perfection. Great for appetizers or perfectly elegant hors d'oeuvres for fine banquets, weddings, events, and special occasions.



## DRIED SEAWEED\*

750001, 1/3.52 OZ

This seaweed mix contains a variety of high-quality seaweed: Wakame, Suginori Aka, Suginori Ao, Tsunomata Aka, and Suginori Shiro. It expands 10 times its original size and can be used for salads or as a garnish.















[WWW.DRISCOLLFOODS.COM](http://WWW.DRISCOLLFOODS.COM)