

THE ITALIAN COLLECTION

FLAVOURS OF ITALY

WELCOME TO OUR ITALIAN CATALOGUE

Discover our range of products, where innovation meets tradition.

*Whether you are looking for classic flavours or new culinary inspirations,
you will find excellence and authenticity in every detail.*





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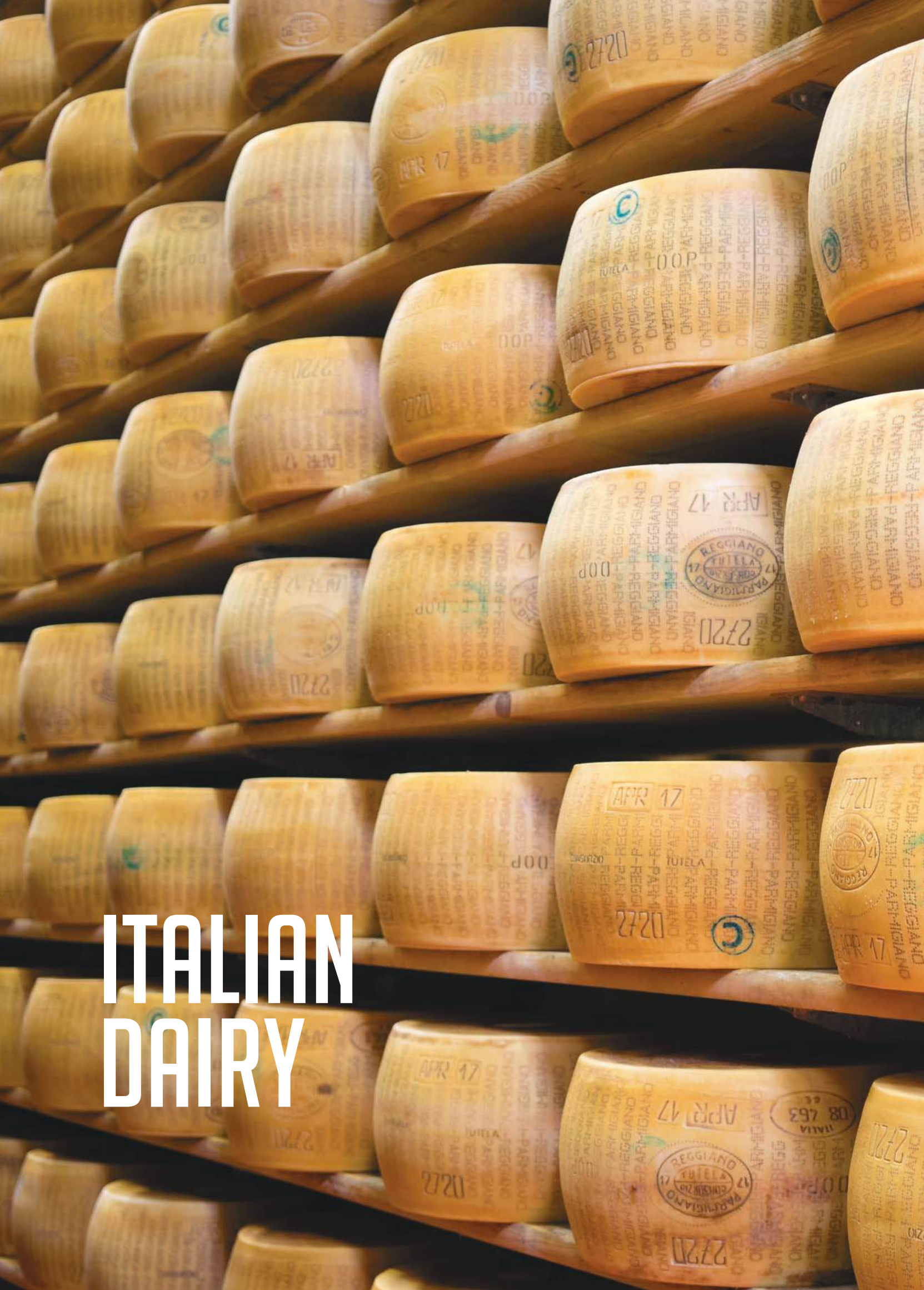
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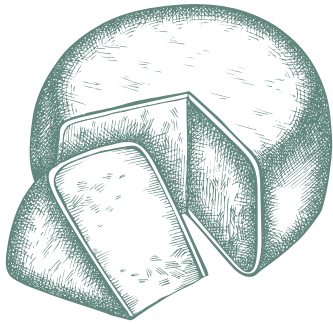
ITALIAN DAIRY

THE GREAT ITALIAN CHEESES

A selection of some of the most loved Italian cheeses in our range



GRANA PADANO & PARMIGIANO REGGIANO



Since 1950 the DALLA BONA family have been dedicated to the production and maturing of great Italian aged cheeses. The offer boasts specialties of protected origin such as Grana Padano and Parmigiano Reggiano.

For four generations the family have been committed every day to the continuous improvement of our products with passion for our work and attention to the smallest details, without ever forgetting the great tradition behind them.

ITALIAN DAIRY



HARD

GRANA PADANO BLOCK

Code: CHES021
Packing: 4.5 kg Variable weight



HARD

GRANA PADANO WHOLE WHEEL

Code: CHES021
Packing: 38 KG Variable weight



HARD

HARD CHEESE BLOCK GRAN VITA

Code: CHES021
Packing: 4.5 kg Variable weight



HARD

PARMIGIANO REGGIANO 18 MONTHS 1/8

Code: CHES021
Packing: 4.5 kg Variable weight



HARD

PARMIGIANO REGGIANO WHEEL

Code: CHES021
Packing: 38 KG Variable weight



HARD

GRATED CHEESE

Code: CHES021 | Packing: 1 Kg

PARMIGIANO REGGIANO DOP

Must be made in the provinces of Parma, Reggio Emilia, Modena, Mantova and Bologna. The quality is influenced by the grass, the production methods - which have remained unchanged for seven centuries - the natural ageing process, and the complete absence of preservatives, additives or colouring agents.

GRANA PADANO DOP

Created by the Cistercian monks of Chiaravalle in the 12th century and still made throughout the Po River Valley. Made from unpasteurised, semi-skimmed cow's milk and generally aged for two years. It develops a firm, thick and deeply straw-coloured rind protecting the fragrant, dry, laking interior. It is sold from 9 to 16 months, over 16 months and Grana Padano Riserva, over 20 months.



FOR ANY INQUIRY: email: info@foodvera.com.kw | ☎ +9 65 9996-8907

SHEEP'S MILK



ITALIAN DAIRY



HARD

PECORINO ROMANO 1/4 DOP

Code: CHES021
Packing: 6 kg Variable weight



HARD

PECORINO ROMANO EU - FOR GRATING

Code: CHES021
Packing: 5 kg Variable weight



HARD

PECORINO TOSCANO

Code: CHEPECTOS01
Packing: 2.5 KG Variable Weight



HARD

PECORINO SARDO

Code: CHEPECSAR01
Packing: 2.5 KG Variable Weight



SEMI HARD

MOLITERNO AL TARTUFO

Code: CHEMOLITART01
Packing: 2.5 KG Variable Weight





BURRATA

Burrata - meaning buttery - is a traditional cheese of the Puglia region.



TO ENJOY THE RICH, COMPLEX FLAVOUR TASTE WITH A GOOD QUALITY EXTRA VIRGIN OLIVE OIL, A FEW ROUGHLY TORN BASIL LEAVES AND SOME BRUSCHETTA.

GORGONZOLA

Gorgonzola is one of the oldest blue-veined cheeses produced in Piedmont and Lombardy in the north of Italy. It can be buttery and rich or firm and crumbly.



THIS CHEESE VARIES HUGELY DEPENDING ON THE STYLE OF THE CHEESE MAKER AND THE AGE OF THE CHEESE. SOFT AND CREAMY THROUGH TO CRUMBLY AND A SHARP FLAVOURING .

ASIAGO

Produced on the Asiago plateau in the Veneto foothills. Traditionally made from sheep's milk, but today produced from unpasteurized cow's milk. It can be mild and creamy in texture through to firm and strong tasting when it is often grated over pastas or into soups.



MILD WHEN YOUNG BECOMING SWEET AND NUTTY WITH AGE.

BUFFALO MOZZARELLA

Buffalo mozzarella or "Mozzarella di Bufala" in Italian. Is made from the milk of water buffalo in areas as diverse as Rome in Lazio, Paestum in Campania and Foggia in Puglia.



FRESH, SOFT, SMOOTH TEXTURE. MOZZARELLA, WHICH IS A 'PASTA FILATA' CHEESE, REQUIRES HEATING THE CURD SO IT CAN BE STRETCHED AND MOLDED INTO DIFFERENT SHAPES. THIS RESULTS IN A WHITE MOZZARELLA WITH A GENTLE, SLIGHTLY ACIDIC FLAVOUR.

FONTINA

Has been made in the Aosta Valley since the 12th century. Fontina Val d'Aosta, identified by the DOP stamp, is the original and most famous. It is fairly pungent and has quite an intense flavour.



HAS A RICH, CREAMY FLAVOUR WHICH GETS NUTTIER WITH AGE. IS PALE CREAM IN COLOUR AND HAS SMALL HOLES WHICH ARE KNOWN AS "EYES".

PROVOLONE

Provolone's origins lie in southern Italy. However today, the major production of Provolone takes place in the Po valley region, particularly Lombardy and Veneto. It is an aged 'pasta filata' cheese.



PROVOLONE DOLCE, AGED FOR 2-3 MONTHS, HAS A PALE YELLOW COLOUR AND IS NUTTY AND SWEET.

COW'S MILK - SOFT CHEESE



ITALIAN DAIRY



SOFT

COWS MILK MOZZARELLA

Code: CHEMOZR07A | ZANETTI
Packing: 1 X 125 G



SOFT

CILIEGINI (CHERRY MOZZARELLA)

Code: CHEMOZBC02
Packing: 1 X 1 KG



SOFT

COWS MILK MOZZARELLA 1 KG LOAF

Code: NEW | CASA RADICCI
Packing: 1 X 125 G



SOFT

MOZZARELLA LOAF 1KG

Code: CHEMOZR09 | ZANETTI
Packing: 1 x 1 KG



SOFT

MASCARPONE

Code: CHEMASC | GALBANI
Code: CHEMASC01J | GALACTIC
Code: CHEMASC01E | STERILGRADA
Packing: 6 X 500 GM



SOFT

RICOTTA CHEESE

Code: CHERIC003 | ZANETTI
Packing: 1 X 1.5 KG



SOFT

FIOR DI LATTE MOZZARELLA SHREDDED - NAPOLI CUT

Code: Chemoz01v | GOIELLA
Packing: 3 KG



SOFT

GORGONZOLA DOLCE PREMIUM

Code: CHEGORG05 | LINEA ORO
Packing: 1.5 KG Variable weight



COW'S MILK BURRATA & STRACCIATELLA



Handmade using Apulian and 100% Italian milk, Gioiella products exalt the authentic flavour of the cheese-making tradition of Gioia del Colle in Puglia!

Mission - Making Apulian dairy excellence known into the world , produced in respect of the values of the territory and of the people, synonym of authenticity, tradition, quality and ethics.



ITALIAN DAIRY



SOFT

BURRATA

Code: CHEBURA011 | ZANETTI
Packing: 125G



SOFT

BURRATA

Code: CHEBURA02 | GIOIELLA
Packing: 250 G (2 X 125 G)



SOFT

STRACCIATELLA FRESH

Code: CHESTRAC04 | GIOIELLA
Packing: 1 X 400 G



FOR ANY INQUIRY: email: info@foodvera.com.kw | +9 65 9996-8907

COW'S MILK - SEMI SOFT CHEESES



ITALIAN DAIRY



FONTAL
Code: CHEFONT01
Packing: 3 KG Variable weight



FONTINA VAL D'AOSTA DOP
Code: CHEFONTINA02
Packing: 8 KG Variable weight



TALEGGIO DOP
Code: CHETALEG
Packing: 2.2 KG Variable weight



SCAMORZA WHITE
Code: CHESCAM01
Packing: 300 GM



SCAMORZA SMOKED
Code: CHESCAM02
Packing: 300 GM



COW'S MILK - SEMI HARD CHEESES



ASIAGO 1/4 VACUUMED
Code: CHEASIA01
Packing: 3.5 KG Variable weight



PROVOLONE DOLCE (MILD)
Code: CHEPROV
Packing: 5.5 KG Variable Weight



CACIOCAVALLO
Code: CHECAV01
Packing: 1.6 KG

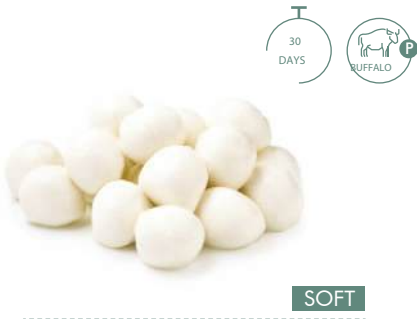
BUFFALO MILK - MOZZARELLA, BURRATA & RICOTTA



BUFFALO MOZZARELLA DOP
Code: CHEMOZABU01 | BELLA CONTADINA
Packing: 1 X 150 G



BUFFALO MOZZARELLA DOP
Code: CHEMOZ02A | 1 X 125 G
Code: CHEMOZ02B | 1 X 250 G
CILENTO



**BUFFALO MOZZARELLA CILIEGINI
(CHERRY MOZZARELLA) DOP**
Code: NEW | CILENTO
Packing: 1 X 500G



BUFFALO BURRATA
Code: CHEBUFFURRO1 | BELLA CONTADINA
Packing: 1 x 125G



Cilento is a family business, specializing in the production of fresh and frozen Buffalo Mozzarella and Buffalo Burrata.

CILENTO began the production of buffalo mozzarella in 1957 and now has a daily production capacity of more than 50 tonnes per day.

Keeping family as the core value of this company, the third generation of family members currently manages the firm, maintaining a strong focus on tradition and quality.



ITALIAN DAIRY





MOZZARELLA - FROZEN



CODE	PRODUCT NAME	PACKING	UNIT	BRAND
CHEMOZAG01A	MOZZARELLA SHREDDED	6X2.27KG	KGS	GALBANI
CHEMOZAB01	MOZZARELLA BLOCK	8X2.27KG	KGS	GALBANI
CHEMOZ011	MOZZARELLA SHREDDED ARLA PRO	6X2KG	KGS	ARLA PRO
CHEMOZAB2	MOZZARELLA CHEESE DANISH (BLOCK)	1X1KG	KGS	ARLA PRO
CHEMOZ01B	MOZZARELLA SHREDDED 100% FRZ	6X2KG	KGS	ARLA PRO
CHEMOZ011	MOZZARELLA SHREDDED DANISH	6X2KG	KGS	3 COW
CHEMOZ02	MOZZARELLA FROZEN SHREDDED	1X2.5KG	KGS	CANTADORA
CHEMOZAB02	MOZZARELLA FROZEN BLOCK	4X2.5KG	KGS	ROSE



THE CHARCUTERIE COLLECTION

HALAL COLD CUTS



BEEF PEPPERONI SALAME

CODE: BFCAL11

Approx. weight: 1.5 Kg



BEEF MILD SALAME MILANO

CODE: BFCAL10

Approx. weight: 1.5 Kg



BEEF BRESAOLA

CODE: BDRY

Approx. weight: 1.75 Kg



SPICY BEEF SPIANATA

CODE: BFCAL08

Approx. weight: 1.5 Kg



ORIGIN: ITALY

HALAL COLD CUTS

HALAL COLD CUTS



BEEF MORTADELLA WITH PISTACHIO

CODE: BFCAL03

Approx. weight: 3 Kg



BEEF SPICY NDUJA SAUSAGE

CODE: BFCAL05

Approx. weight: 500 gm



SMOKED VEAL BACON

CODE: VEALCL01

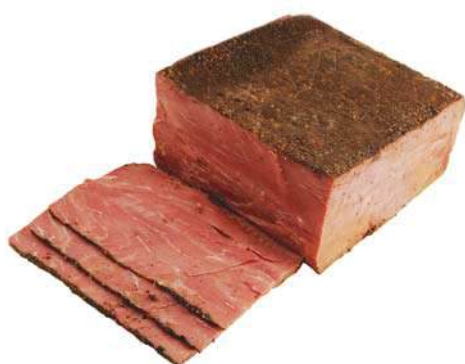
Approx. weight: 2.5 kg



PREMIUM COOKED VEAL (COTTO VITELLO)

CODE: POVHCV01

Approx. weight: 4 Kg



BEEF (BLACK PEPPERED) PASTRAMI

CODE: BFCAL02

Approx. weight: 2.5 kg





TASTE THE MEDITERRANEAN VEGETABLE & SEAFOOD ANTIPASTI



VEGETABLE ANTIPASTI

ARTISANS OF TASTE

The traditions and secrets of the past meet the most modern technologies — Renna's products express the taste of family recipes at their best, ensuring the same characteristics of a product just cooked. Each raw material is prepared by expert hands and following old recipes, so to enhance its most authentic taste.



SUNDRIED TOMATOES IN OIL

CODE: TINTOMATO1

Approx. weight: 2.9 Kg

Origin: ITALY



"PRONTO CHEF" TOMATOES IN OIL

CODE: REN1090

Approx. weight: 1 Kg

Origin: ITALY



SEMI-DRIED TOMATOES "U'PEMDAUR" IN OIL

CODE: REN1091

Approx. weight: 1 Kg

Origin: ITALY



RED TOMATOES "SUNPOMÒ" IN OIL

CODE: REN1092

Approx. weight: 1 Kg

Origin: ITALY



ARTICHOKE HEARTS IN OIL

CODE: TINARTIO1

Approx. weight: 2.9 Kg

Origin: ITALY



GRILLED ARTICHOKE WITH STEM

CODE: REN1089

Approx. weight: 1 Kg

Origin: ITALY

TASTE THE MEDITERRANEAN VEGETABLE & SEAFOOD ANTIPASTI



CHAR-GRILLED ARTICHOKES IN OIL

CODE: REN1043

Approx. weight: 1 Kg

■ ■ Origin: ITALY



CHAR-GRILLED PEPPERS

CODE: REN1057

Approx. weight: 1 Kg

■ ■ Origin: ITALY



STUFFED AUBERGINE ROLLS IN OIL

CODE: REN1087

Approx. weight: 1 Kg

■ ■ Origin: ITALY



GRILLED "BORETTANE" ONIONS

CODE: REN1093

Approx. weight: 1 Kg

■ ■ Origin: ITALY



"ZEFIRINO" PEPPERS STUFFED WITH CHEESE

CODE: REN1060

Approx. weight: 1 Kg

■ ■ Origin: ITALY



SWEET & SOUR SMALL ZEFIRINO PEPPERS

CODE: REN1088

Approx. weight: 1 Kg

■ ■ Origin: ITALY

TASTE THE MEDITERRANEAN VEGETABLE & SEAFOOD ANTIPASTI



SEAFOOD ANTIPASTI



"MEDITERRANEA"-STYLE
SEAFOOD SALAD

CODE: REN1018

Approx. weight: 1 Kg

Origin: ITALY



SMALL OCTOPUSES
IN OIL

CODE: REN1030

Approx. weight: 1 Kg

Origin: ITALY



MUSSELS IN OIL

CODE: REN1094

Approx. weight: 1 Kg

Origin: ITALY



SHRIMP FLAVOURED
SURIMI "FANTASIA"

CODE: REN1020

Approx. weight: 1 Kg

Origin: ITALY



MARINATED ANCHOVY
FILLETS IN OIL

CODE: REN1024

Approx. weight: 1 Kg

Origin: ITALY



CRUNCH, SIP, REPEAT:

ARTISAN ITALIAN BREADSTICKS LIKE NO OTHER



The perfect accompaniment to your cheese boards and your antipasti selections.



Finissimi Extra virgin
Olive Oil
Bread Sticks

Packing:
1 x 200gm
Code:
BRUSA01



Finissimi Low Fat
H2O Bread Sticks

Packing:
1 x 200gm
Code:
BRUSA02



Finissimi
Whole Wheat
Bread Sticks

Packing:
1 x 200gm
Code:
BRUSA03



Artisanal Long
Extra virgin Olive Oil
Bread Sticks

Packing:
1 x 200gm
Code:
BRUSA04



Artisanal Long H2O
Low Fat
Bread Sticks

Packing:
1 x 200gm
Code:
BRUSA05



Artisanal Ario Long
Bread Sticks +
Olives

Packing:
1 x 200gm
Code:
BRUSA06

Grissini Artigianali Stirati a Mano. Produced from an ancient Piedmontese recipe, these artisan breadsticks are hand-stretched through a slow process, ensuring perfect crispness, lightness, and genuine flavor. A perfect accompaniment to any meal or aperitif.

Our "Finissimi" breadsticks are ultra-thin and crafted for a more indulgent experience. They're perfect for pairing with hors d'oeuvres, main courses, or enjoying as a snack with your favorite drink.



BRUSA - CRUNCH, SIP, REPEAT

EXTRAVIRGIN OLIVE OIL

Frantoio
D'ORAZIO®
DAL 1964

Extravirgin Olive Oil from PUGLIA.
Produced according to ancient traditions, in a land where time passes by slowly.

EXTRAVIRGIN OLIVE OIL



**Mediterranea Mix Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR01
- Packing: 1x100 ml



**Mediterranea Mix Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR02
- Packing: 1x250 ml



**Padula Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR03
- Packing: 1x100 ml



**Padula Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR04
- Packing: 1x250 ml



**Autunno Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR05
- Packing: 1x500 ml



**Inverno Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR06
- Packing: 1x500 ml



**Estate Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR07
- Packing: 1x500 ml



**Primavera Puglia
Extravirgin Olive Oil**

- Code: OIOLVDOR08
- Packing: 1x500 ml



BALSAMIC VINEGARS



VINCAR01
Balsamic Vinegar
Glaze IGP
Net Content: 500 ml



VINCAR02
Pear & Walnut
Balsamic Glaze Igp
Net Content: 250ml



VINCAR03
Balsamic Vinegar
Gold Tower IGP
Net Content: 250ml



VINCAR04
Balsamic Vinegar
Gold Tower IGP
Net Content: 500ml



VINCAR05
Balsamic Vinegar
Emilio Silver IGP
Net Content: 250 ml



VINCAR06
Balsamic Vinegar
Silver IGP (With Box)
Net Content: 250ml



VINCAR07
Balsamic Vinegar
Emilio Gold IGP
Net Content: 250ml



VINCAR08
Balsamic Vinegar
Emilio Gold IGP with Box
Net Content: 250ml



VINBALS04Y
White Balsamic Vinegar
Series Acetaia Leonardi
Net Content: 750 ml





FLOURS FOR PROFESSIONALS



PIZZA FLOUR



W
200

PL
0.60

Proteins
>11.5 %

TINA - TYPE '00' 100% ITALIAN WHEAT

- This Flour is suitable for the preparation of pizza and medium hydration doughs which are ready in a short time. It allows to obtain easily-chewable products and not rubbery.
- Suitable both for the direct and indirect dough.

LEAVENING: 12 Hours in the Refrigerator.

IDEAL FOR : Classic pizza, Pan pizza, Genovese focaccia,Crescente and other Pan Focaccia Bread.

CODE: FLRPIZA03F
Net. weight: 25 Kg
Origin: ITALY

CODE: ITAL17
Net. weight: 1 Kg
Origin: ITALY



W
260

PL
0.60

Proteins
>12.5 %

SOFIA - TYPE '00' 100% ITALIAN WHEAT

- For doughs with medium leavening times and medium-high hydration levels
- Suitable both for the direct and indirect dough.

LEAVENING: 24 Hours in the Refrigerator.

Ideal For : Classic Pizza, Genovese Focaccia, Crescente and Other Pan Focaccia Bread.

CODE: FLRPIZA03C
Net. weight: 25 Kg
Origin: ITALY



W
300

PL
0.60

Proteins
>13.5 %

LUCIA - TYPE '00' 100% ITALIAN WHEAT

- A mixture of type "00" flours with a good quantity of proteins and gluten.
- Ideal for the preparation of pizzas with medium leavening times as well as high hydration doughs. It allows to achieve a soft and well-workable dough
- This flour is excellent in the preparation of biga starters and poolish and can be mixed with reground durum wheat semolina.

LEAVENING: 36 Hours in the Refrigerator.

IDEAL FOR : classic pizza, Neapolitan pizza, pizza on a peel, Pugliese focaccia.

CODE: FLRPIZA03E
Net. weight: 25 Kg
Origin: ITALY



W
350

PL
0.60

Proteins
>14 %

MARI - TYPE '00' 100% ITALIAN WHEAT

- Mari is a mixture of type "00" flours which allows to obtain a soft and well-workable dough, with long leavening times and a very high hydration level, for results with big pores.
- It is excellent for the preparation of leavening bases, such as biga starters, "poolish" and sourdough.

LEAVENING: 48-72 Hours in the Refrigerator.

IDEAL FOR : Classic pizza, Neapolitan pizza, Pizza on a peel.

CODE: FLR0030A
Net. weight: 25 Kg
Origin: ITALY





The Dream of Every Pizza Chef.
The Secret of the Real Pizza.

SMORFIA® - TYPE '0'

- Associazione Verace Pizza approved.
- Ideal flour for the Neapolitan pizza with a high crust and a soft and light dough.
- When baked at 400/450 degrees Celsius for 90 seconds, Smorfia® offers the best results in terms of alveolation of the crust and lightness of dough.
- **LEAVENING:** 18 hours at room temperature (+18° according to the official international guidelines of the Verace Pizza Napoletana Association).
- 24 hours at controlled temperature (+4°) for a fermentation with "fermo massa" technique.

IDEAL FOR :: light dough with high hydration and great alveolation.

CODE: FLRPIZA03B
Net. weight: 25 Kg

■ ■ Origin: ITALY



SOURDOUGH STARTER PIZZA PLUS

- Gives the dough a light consistency.
- Enhances by making the pizza crunchy, fragrant and more digestible.
- Can be used as partial refreshment of other flours to intensify fragrances and flavours.

IDEAL FOR : Flatbread, Grissini, Classical Bread Products.

CODE: FLRPIZA03G
Net. weight: 1 Kg

■ ■ Origin: ITALY



SCIÒRE SEMI WHOLE-WHEAT TYPE '2'

- Sciòre is the virtuous mixing of a "semi whole-wheat type 2" milling and the choice of wheat with a high quantity of proteins. The combination brings the aromatic and nutritional notes of the germ.
- Allows the kneading at very high levels of hydration and allows the extension of the maturation phase for many hours. The slow and extended process of the starters will ensure the formation of aromatic compounds that will be released during the cooking stage.

LEAVENING: 48-72 hours in the refrigerator.

IDEAL FOR : Rustic and Fragrant Neapolitan pizza, pizza 'in pala', round pizza.

CODE : ITAL9001
Net. weight: 25 Kg

■ ■ Origin: ITALY





W
190

PL
1.00

Proteins
>11%

IDEAL FOR FRESH PASTA - TYPE '00'

- This flour allows to obtain rough pasta and with no clumps, which collects well the sauce.
- Excellent for dough which expands to the right point. It is suitable both for the machine

IDEAL FOR : Fresh pasta, long and stuffed. and manual processing

CODE: FLR0002D
Net. weight: 25 Kg

■ ■ Origin: ITALY

CODE: ITAL16
Net. weight: 1 Kg

■ ■ Origin: ITALY



Proteins
>12.5%

IDEAL FOR FRESH PASTA COARSE SEMOLINA

- Obtained from the milling and the sifting of the finest durum wheats, with an amber-yellow coloration.
- Best used in the production of dried pasta and can be used in purity or mixed with fresh pasta flour, worked by hand or with the help of mechanical equipment.

IDEAL FOR : Dried Pasta, Fresh Pasta Worked Industrially.

CODE: FLR0002E
Net. weight: 5 Kg

■ ■ Origin: ITALY



BAKERY & BREAD FLOUR



LINEA VERDE - TYPE '00'

- Flour with a medium strength, particularly recommended for Italian traditional bread-making, for crunchy products, with a golden crust and a white crumb
- Excellent for every direct processing such as common bread.
- Suitable also for several sweet and savoury products, such as puff pastry,

IDEAL FOR : Bakery Products, Grissini, Pizza and Focaccia Bread.

CODE: ITAL15
Net. weight: 1 Kg
■ ■ Origin: ITALY



LINEA AVANA -WHOLE-WHEAT

- Obtained by whole-wheat milling of soft Italian wheat, contains a big part of bran, wheat germ and is rich in fibres.
- Perfect for the preparation of products which do not need too much fermentative strength.
- Ideal also for the preparation of rustic filone bread if supported by a good leavening base.

IDEAL FOR : Bread, Pizza, Pastry And Other Bakery

CODE: ITAL22
Net. weight: 1 Kg
■ ■ Origin: ITALY



MANITOBA - TYPE '0'

- Very strong flour which ensures resistance, elasticity and stability during the producing, thanks to the high protein level of the foreign wheat.
- Can be used as a support for weaker flours.
- Ideal for the production of leavening bases such as biga starters, poolish and sourdough starters.

IDEAL FOR : French bread, baguette, ciabatta bread, zoccolo, viennoiserie and big-sized leavened products.

CODE: ITAL19
Net. weight: 1 Kg
■ ■ Origin: ITALY



ORGANIC STONE-GROUND FLOUR TYPE '1' - ROBUSTA

- Contains a small part of the cortical portions of the grain.
- This flour is excellent as a partial refreshment of other flours, in order to intensify flavours and taste.

IDEAL FOR : Big-Sized Bread, Pizza, Whole-Wheat Biscuits, Rustic Doughnuts And Other Bakery Products.

CODE: ITAL20
Net. weight: 25 Kg
■ ■ Origin: ITALY



ORGANIC STONE-GROUND FLOUR TYPE '2'

- Contains a small part of the cortical portions of the grain.
- This flour is excellent as a partial refreshment of other flours, in order to intensify flavours and taste.

IDEAL FOR : Big-Sized Bread, Pizza, Whole-Wheat Biscuits, Rustic Doughnuts And Other Bakery Products.

CODE: ITAL21
Net. weight: 25 Kg
■ ■ Origin: ITALY



DURUM WHEAT SEMOLINA RE-MILLED

- Retains the wheat's aroma and has a gluten composition suitable for producing porous bread and baked goods.

Ideal for kneading and as a leavening base; it can be used manually or mechanically to produce fresh pasta.

Can be used 100% or mixed with other flours

IDEAL FOR : Pugliese bread, focaccia bread, and fresh pasta.

CODE: ITAL23
Net. weight: 1 Kg
CODE: ITAL13
Net. weight: 5 Kg
■ ■ Origin: ITALY



SPECIALITY FLOUR

SPECIALITY FLOUR



SPELT FLOUR WHITE

- Obtained from spelt grains suitable for the production of breads and pizza; it keeps the interesting nutritional characteristics of the ancient grain from which it comes and at the same time it easily gives back big pores in the risen product.

CODE: ITAL24
Net. weight: 1 Kg
Origin: ITALY



10 CEREALS FLOUR

- A mixture of flours, flakes and seeds.
- The toasted barley and bran of this flour ensure a rustic aspect and an intense aromatic flavour to the products.
- Can be used both in dough leavened naturally and chemically.

LEAVENING: 12 Hours in the Refrigerator.
IDEAL FOR : Bread, Pizza, Focaccia Bread, Biscuits, Bakery

CODE: ITAL26
Net. weight: 1 Kg
Origin: ITALY



CORN FLOUR FIORETTO

- This flour is obtained by the milling of the corn, has a good energetic intake and is naturally gluten free.
- Has a thin granulometry, which lends to the final products a smooth and homogeneous rendering.
- Usually used in purity but can also mixed with other wheat flours.

IDEAL FOR : Soft And Dirtied Polenta, Tacos, Crespelle

CODE: ITAL25
Net. weight: 1 Kg
Origin: ITALY



CORN FLOUR INSTANT

- This flour, obtained by the milling of the pre-steamed corn, is ideal for the fast preparation, ready in a few minutes.
- Suitable both for the direct and indirect dough.

LEAVENING: 12 Hours in the Refrigerator.
IDEAL FOR : Is Ideal for the Fast Preparation, Ready in a Few Minutes.

CODE: ITAL27
Net. weight: 500 Gms
Origin: ITALY





RICE FLOUR

- Flour with no gluten, but with a high content of starch which makes it an excellent thickener. It can be used for non-risen products or with the help of a chemical starter.

CODE: ITAL28
Net. weight: 500 gms
■ ■ Origin: ITALY



MULTI-CEREALS FLOUR

- A ready to be used mixture, ideal in order to obtain products with a high nutritional value. In this flour, the flavours of the soft wheat, barley and oat are intensified when combined with the sunflower and sesame seeds.

CODE: FLR0009
Net. weight: 25 Kg
■ ■ Origin: ITALY



W
200

PL
0.60

Protiens
>11.5%

LINEA ARANCIONE ITALICA - TYPE 0

- The most versatile and demanded flour between our bread-making flours, with a medium strength, it is excellent as a base for several preparations and as a refreshment for yeasts.

IDEAL FOR : Brazadela (Romagna doughnut), bakery products, shortcrust pastry, sponge cake, pizza and focaccia bread.

CODE: ITAL14
Net. weight: 1 Kg
■ ■ Origin: ITALY



W
160

PL
0.55

Protiens
>11%

IDEAL FOR PASTRIES TYPE '00'

- This flour for sweet / pastry products allows the development of products with excellent friability, great fragrance as well as soft and leavened products.

IDEAL FOR: biscuits; classical, whipped and sandblasted shortcrust pastry; sponge cake; biscuit pasta, savoiardi biscuit.

CODE: ITAL18
Net. weight: 1 Kg
■ ■ Origin: ITALY





TOMATO SPECIALIST SINCE 1856

Over 165 years of experience made Cirio one of the most iconic brands in Italian cuisine.

We create and produce: from the choice of fields and variety of cultivation, to the selection of best harvests and the plants process to preserve the genuine and authentic flavor of Nature.



CIRIO01

Peeled Plum Tomatoes
Packing: 6 x 2.5 kg



CIRIO04

'Cuor Pelato' Crushed
Peeled Plum Tomatoes Bag In Box
Packing: 6 x 2.5 kg

WHY CUOR DI PELATO?

This unique and versatile product with a rich and smooth consistency guarantees a great yield and optimal cooking. For restaurants and pizzerias that choose excellence in every dish.



CIRIO03

'Cuor Di Pomodoro'
Crushed Round Tomatoes
Bag In Box

Packing: 2 x 5 Kg



CIRIO02

Pizza Sauce
Bag in Box

Packing: 2 x 5.5 KG



THE ESSENCE OF CALABRIA IN EVERY PRODUCT

Calabria's climate and soil provide the ideal environment for growing high-quality herbs and chilies, making it the perfect source for flavourful, fresh ingredients.

The region's deep-rooted culinary traditions inspire each **TUTTO CALABRIA** product.



TUTTO CALABRIA

CHILLI PEPPERS



CRUSHED CALABRIAN CHILLI

Packing: 285 g
Code: DFCALA03



CRUSHED CALABRIAN CHILLI

Packing: 950 g
Code: DFCALA04

HERBS



TUTTO CALABRIA OREGANO IN BUNCHES

Packing: (40g x 10)
Code: DFCALA01



TUTTO CALABRIA OREGANO IN BUNCHES

Packing: (40g x 10)
Code: DFCALA01

CONDIMENTS & SAUCES



TUTTO CALABRIA SPICY EXTRA VIRGIN OLIVE OIL

Packing: 190 g
Code: DFCALA05



TUTTO CALABRIA CHILLI HONEY

Packing: 180 g
Code: DFCALA06



TUTTO CALABRIA CHILLI SAUCE ORIGINAL

Packing: 250 g
Code: DFCALA08



TUTTO CALABRIA CHILLI SAUCE + GARLIC

Packing: 250 g
Code: DFCALA07

MADE IN ITALY

FOR ANY INQUIRY: email: info@foodvera.com.kw | ☎ +9 65 9996-8907



WHITE TRUFFLE (TUBER MAGNATUM PICO)

The most precious of all the truffles, this Jewel of nature is found in Italy, it is famous for its distinct aroma and intense, earthy flavor. Usually served Fresh, finely sliced over a finishing dish such as pasta, risotto, or eggs. The heat of the cooked dish is enough to release the aroma of the truffle. It has a smooth skin light yellow ochre color and a light brown pulp with thin white veins.

- HARVEST PERIOD: from the end of September to December, depending on the weather in Italy.
- Shelf life: 1-2weeks, kept in refrigerator at 3°C, wrap in tissues or towel
- Price range: up to 20,000 AED per Kilo



BLACK WINTER TRUFFLE (TUBER MELANOSPORUM VITT.)

Also called "The Black Diamond", these intense truffles are almost black inside and out with thin white veins, and have a pleasant strong flavor. They are found in the Perigord region of France and in Italy as well.

- HARVEST PERIOD: from December to March.
- Shelf life: 1-2weeks, kept in refrigerator at 3°C and wrap in tissues or towel
- Price range: from 3,500 to 5,500 AED per Kilo



BLACK SUMMER TRUFFLE (TUBER AESTIVUM VITT.)

This is the most used Truffle in the Italian culinary tradition. Black on the outside and light on the inside, they are not as intensely perfumed (or costly) as the famous Black winter truffles, but they still offer a delicious truffles flavor. They come from Italy, Spain and southern part of France.

- HARVEST PERIOD: from May to September.
- Shelf life: 1-2weeks, kept in refrigerator at 3°C and wrap in tissues or towel
- Price range: from 750 to 2,500 AED per Kilo



WHITE TRUFFLE (TUBER MAGNATUM PICO)

- The most expensive, jewel of nature
- Musky, earthy, brie, garlicly
aroma fades quickly, best used uncooked
- Harvest period: September - December / January
- Shelf life: 1 - 2 weeks
- Price Range: Upto AED 25,000 per kilo



BLACK WINTER TRUFFLE (TUBER MELANOSPORUM VITT.)

- The king of truffle / black diamond
- Chocolate & earthy. Most versatile, most stable
- Best used uncooked
- Harvest period: January - March / April
- Shelf life: 1 - 2 weeks
- Price Range: From AED 3,500 - 5,500 per kilo



BLACK SUMMER TRUFFLE (TUBER AESTIVUM VITT.)

- Earthy, atiny bit bitter, less intense than Autumn/Burgundy
- Harvest period: May - September
- Shelf life: 1 - 3 weeks
- Price Range: From AED 750 - 2,500 per kilo



BLACK AUTUMN/BURGUNDY (TUBER UNCINATUM)

- Milder intensity, nutty, earthy & mushroomy
- Best used cooked
- Harvest period: October - December
- Shelf life: 1 - 2 weeks
- Price Range: From AED 2,000 - 3,500 per kilo



FROZEN BLACK SUMMER TRUFFLES

Summer truffles are most known Truffle in the Italian culinary tradition. Black summer truffles are ideal for canapes and first courses, meat and fish, they have thicker skin than the black winter truffle and less pungent and therefore less expensive than their winter truffles. Frozen truffles are still an excellent choice for enjoying truffle flavor when fresh truffles are out of season.

- Ingredients

100% black summer truffles
(Tuber Aestivum)
- Packing: 1kg

Shelf life: 12 Months



PRESERVED TRUFFLES OILS

WHITE TRUFFLE OIL 250ML

This is made with first-pressed Italian olive oil and white truffle essence for an intense aroma. Its complex flavor will inspire greatness in the kitchen.

Ingredients: Italian olive oil infused with white truffle flavor and Dried white truffle slices.

USAGE: IDEAL FOR DRESSING ANY RAW OR COOKED DISHES LIKE SALADS, MEAT PASTA, PIZZA

Shelf life: 2 years



WHITE TRUFFLE OIL 250ML

This is made with first-pressed Italian olive oil and white truffle essence for an intense aroma. Its complex flavor will inspire greatness in the kitchen.

Ingredients: Italian olive oil infused with white truffle flavor and Dried white truffle slices.

USAGE: IDEAL FOR DRESSING ANY RAW OR COOKED DISHES LIKE SALADS, MEAT PASTA, PIZZA



BLACK TRUFFLE OIL 250ML

This is made with first-pressed Italian olive oil and Black truffle essence for an intense aroma. Its complex flavor will inspire greatness in the kitchen.

Ingredients: Italian olive oil infused with black truffle flavor and Dried black truffle slices.

USAGE: IDEAL FOR DRESSING ANY RAW OR COOKED DISHES LIKE SALADS, MEAT PASTA, PIZZA



BLACK TRUFFLE OIL 250ML

This is made with first-pressed Italian olive oil and Black truffle essence for an intense aroma. Its complex flavor will inspire greatness in the kitchen.

Ingredients: Italian olive oil infused with black truffle flavor and Dried black truffle slices.

USAGE: IDEAL FOR DRESSING ANY RAW OR COOKED DISHES LIKE SALADS, MEAT PASTA, PIZZA



BLACK TRUFFLE PASTE 10% BLACK EDITION 500ML



This wonderful sauce is perfect to add truffle flavor to any dish. Our Black Truffle Paste is a sauce with an intense black color and refined Truffle taste, perfect to give a nice kick to your recipe. Great when used for Crostini or to dress starters and pasta dishes.

Ingredients: Chopped black truffles, mushroom, EVOO, Sunflower oil, Black Olives, salt, Cuttlefish & Xanthan gums for thickening.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days

BLACK TRUFFLE PASTE 8 % 500ML



This is our one of the best seller, It has a strong taste, it is ideal to be mixed with other Types of sauces (butter, creams,).

Ingredients: chopped black truffles, mushroom, sunflower oil, EVOO, truffle juice, salt, parsley, garlic, pepper, Usage: for starters, main courses, pasta dishes.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days

BLACK TRUFFLE SAUCE 2 % (SALSA)



This smooth sauce is made from a traditional recipe in which two main ingredient mushroom and black summer truffle blended in to rich sauce with strong truffle flavor.

Ingredients: chopped black truffles, mushroom, sunflower oil, EVOO, black olives, salt, Usage: ideal for pasta, risotto, sandwiches, sauce for meat or fish.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days

WHITE TRUFFLE SAUCE (SALSA) 350G



Ingredients: Butter, Cream, Milk, mushrooms, Olive oil, White truffle, Corn starch, Parmesan regiano, Pecorino Romano, Emmental Cheese, salt.

Usage: It is incredibly versatile, as it can be used on tarts, pasta dishes and main courses.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days



BUTTER WITH WHITE TRUFFLE 460G

Ingredients: Butter & white truffle

USAGE: A CREAMY SAUCE ENRICHED WITH WHITE TRUFFLE, IT IS INCREDIBLY VERSATILE, AS IT CAN BE USED ON TARTS, PASTA DISHES AND MAIN COURSES

Shelf life: 2 years, once opened keep refrigerated, use within 7 days



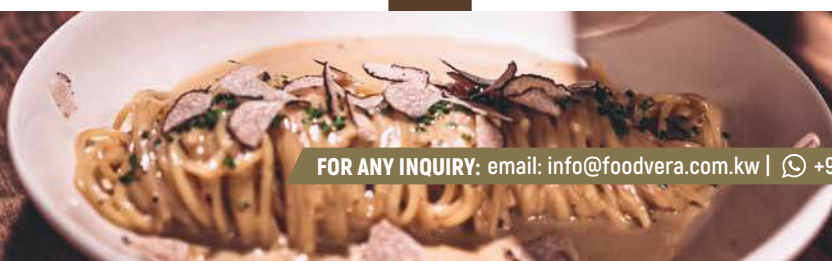
BUTTER WITH BLACK TRUFFLE 120G

Ingredients: Butter & black truffle

USAGE: A CREAMY SAUCE ENRICHED WITH BLACK TRUFFLE, IT IS INCREDIBLY VERSATILE, AS IT CAN BE USED ON TARTS, PASTA DISHES AND MAIN COURSES

Shelf life: 2 years, once opened keep refrigerated, use within 7 days

TRUFFLE BUTTER





BLACK SUMMER TRUFFLE WHOLE 100G

Best whole truffles are hand-picked by our experts to be selected for jars, they are great substitute for when fresh truffles are out of season.

Ingredients: black summer truffles whole, summer truffle juice, salt for flavor.

USAGE: SHAVE THEM ON PASTAS, RISOTTO AND MEATS, THEY ARE OFTEN USED AS GARNISHING.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days.



ACACIA HONEY WITH WHITE TRUFFLE 120G

White truffle aroma infused in to premium Italian Acacia honey.

Ingredients: Acacia honey, white truffles aroma.

USAGE: AGED CHEESES, FOR YOUR BREAKFAST (USE AS TOP OF YOUR DISHES).

Shelf life: 2 years



BLACK TRUFFLE SLICES (CARPACCIO) 500G

One of our best seller and the carpaccio taste is outstanding.

Ingredients: Fresh mature black Summer Italian truffles are thinly sliced and stored in extra virgin olive oil and salt, flavoring.

USAGE: USE IT AS A CONDIMENT FOR MEATS, FISH, PASTAS, RISOTTOS, OVER SCRAMBLED EGGS, MASH POTATOES.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days.



BLACK TRUFFLE JUICE 200 ML

Ingredients: Black truffle juice, salt.

USAGE: COOKING PASTA DISHES, PREPARING SAUCES & CONDIMENTS, VEGETABLES, FISH OR MEAT.

Shelf life: 2 years, once opened keep refrigerated, use within 7 days.



SALT & BLACK TRUFFLE 100 G

Ingredients: Fine sea salt, black truffle pieces.

USAGE: MAIN COURSES LIKE FISH, MEAT FILLETS.

Shelf life: 2 years



SEASONING BLACK TRUFFLE POWDER 65G

Ingredients: Dried summer truffle powder & Truffle flavor.

USAGE: IT IS IDEAL FOR ALL SORTS OF RECIPES AND PERFECT TO SEASON EACH DISH YOU ARE ABOUT TO CREATE (FRENCH FRIES, POPCORN)

Shelf life: 2 years





DELVERDE

ITALY

Captured at the mountain's core and filtered by non-contaminated 7 million year old rocks from the pleistocene, the water we use to make our pasta is not only extremely pure but naturally cold at 46°F. Completely free of color, taste or smell the water is the perfect ingredient to preserve the quality and unique taste profile of the wheat



PASTA SPAGHETTINI

Code: **DLVPASTA2** Packing: 24 x 500G

Code: **DLVPASTA2** Packing: 12 x 1 KG



PASTA SPAGHETTI

Code: **DLVPASTA3** Packing: 24 X 500G

Code: **DLVPASTA27** Packing: 4 x 3 KG



PASTA LINGUINE

Code: **DLVPASTA5** Packing: 24 X 500G



PASTA RIGATONI

Code: **DLVPASTA6** Packing: 24 X 500G



PASTA FUSILLI

Code: **DLVPASTA7** Packing: 24 X 500G

Code: **DLVPASTA24** Packing: 10 X 1 KG

Code: **DLVPASTA9** Packing: 4 X 3 KG



PASTA LUMACHE

Code: **DLVPASTA8** Packing: 24 X 500G



PASTA CONCHIGLIE RIGATE

Code: **DLVPASTA9** Packing: 24 X 500G



PASTA FARFALLE

Code: **DLVPASTA10** Packing: 24 X 500G



PASTA PENNE ZITE RIGATE

Code: **DLVPASTA25** Packing: 24 X 500G

Code: **DLVPASTA23** Packing: 10 x 1 KG

Code: **DLVPASTA29** Packing: 4 x 3 KG



PASTA TRI-COLOR FUSILLI 3KG

Code: **DLVPASTA30** Packing: 4 x 3 KG



PASTA RISO (ORZO)

Code: **DLVPASTA13** Packing: 20 X 500G



PASTA ORECCHIETTE

Code: **DLVPASTA14** Packing: 20 X 500G



PASTA PACCHERI

Code: **DLVPASTA17** Packing: 24 X 500G



PASTA LASAGNE EGG

Code: **DLVPASTA21** Packing: 12 X 500G



PASTA FETTUCCINE EGG

Code: **DLVPASTA26** Packing: 24 X 500G



PASTA TAGLIATELLE EGG

Code: **DLVPASTA15** Packing: 20 X 500G

WHOLE MEAL ORGANIC PASTA



PASTA ORGANIC SPAGHETTI W W
Code: **DLVPASTA18** Packing: 20 X 500G



PASTA ORGANIC FUSILLI W W
Code: **DLVPASTA19** Packing: 20 X 500G



PASTA ORGANIC PENNE WW
Code: **DLVPASTA20** Packing: 20 X 500G



GLUTEN FREE PASTA



PASTA GLUTEN FREE PENNE
Code: **DLVPASTA51** Packing: 20 X 500G



PASTA GLUTEN FREE SPAGHETTI
Code: **DLVPASTA52** Packing: 20 X 500G



PASTA GLUTEN FREE FUSILLI
Code: **DLVPASTA53** Packing: 20 X 500G