

WORLDWIDE COLLECTION

2026

THE HOUSE
OF FINE FOODS

Each place has its own traditions and each product its own story to tell. Our catalogue contains countless stories of passion, dedication and love for good food.

The House of Fine Foods is an accurate selection of products and extraordinary raw materials, dedicated to fine dining and haute cuisine all around the world.
We have sourced different countries to collect the finest gourmet gems and we are constantly in search for new ingredients that can satisfy our customers' standards and help them reach their culinary dreams. This project, in fact, addresses to those food professionals with an innovative and curious spirit, who want to distinguish their cuisine.

We are passionate about quality ingredients and we work closely with zealous suppliers who share the same philosophy and attention to details. This dynamic catalogue contains a thrilling variety of products including marble beef, caviar, truffle and much more.

THE House OF FINE FOODS

SEAFOOD SELECTION

There is nothing more satisfying than knowing that the seafood you are preparing is the freshest possible, and nothing compares to when it is delivered to your kitchen alive.

The House of Fine Foods has a long history in sourcing, packing, processing and supplying a wide selection of the finest live seafood from around the world to hotels, restaurants and homes since 2004.

HOFF SELECTION adheres to the most stringent standards on food safety and unwavering commitment to every detail. We impose vigorous requirements on storage from the origin, through to the packing and finally the shipping.

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Tuna

Tuna, highly appreciated in international cuisine, thrives in open waters where strong currents contribute to its firm texture. Its deep red color and naturally rich flavor make it ideal for both raw preparations and high-temperature cooking.

Sea Bass



Sea bass, known for its balanced and refined character, grows in clean, temperate waters that enhance its delicate texture. Its white, flaky flesh offers a mild yet distinctive taste, perfectly suited to contemporary and versatile cuisine.







Halibut

Halibut, a flatfish native to cold northern seas, develops dense, snow-white flesh of remarkable purity. Its mild, slightly sweet flavor and firm structure shine best with gentle cooking methods that preserve its natural elegance.

Amberjack

Amberjack, a species with a vibrant personality, thrives in warm, nutrient-rich waters that give its flesh notable firmness. Its clean flavor with subtle aromatic notes and excellent versatility make it ideal for both raw dishes and grilled preparations.



ARISTOCRAT
CAVIAR

There are few things that exude luxury, refinement and excellence more than caviar.

Sought after for its succulent, savoury flavours, smooth creamy texture, and lustrous pearl-like appearance, Aristocrat Caviar is the epitomy of fine dining, luxury and indulgence.

We offer an unsurpassed selection of the finest first and second harvest caviar. Each with its very own unique and distinctive taste, from the round firm golden pearls of the Oscietra sturgeon, to the midnight black, nutty buttery texture of the Amur River sturgeon, all our caviars will delight the palate.

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With more than 20 years of dedication and knowledge in the caviar world, the Aristocrat caviar brand was born.

The aim is to select the best Caviar from around the world, and offer it under one brand, thus providing the best products to our customers seeking a true caviar experience.



Victoria Island
Smokehouse

Victoria Island Smokehouse originates from the Swiss/Italian tradition of preserving and smoking fish. Founded by Chef Cristian Giancaterino, with over 20 years of experience, the company produces high-quality smoked fish in small batches.

Established in Hong Kong and now based in London, the smokehouse focuses on sourcing the finest ingredients to perfect each product, including salmon, swordfish, trout, and sturgeon. For Cristian, smoking is an art that enhances flavors and textures, ensuring consistently impeccable results.

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A succulent, mouth-watering taste that is synonymous with Victoria Island Smokehouse

ARMATORE

Armatore is a renowned Italian seafood producer based in Cetara, Campania. Specializing in high-quality Mediterranean delicacies, they offer a range of sustainably sourced products, including Cetara anchovies, fish sauces, and seafood specialties.

The quality of Armatore's products is guaranteed by the craftsmanship and careful selection of raw materials. The fresh fish is processed with skill and care, preserving the authentic flavor and freshness of the seafood.

Armatore's main goal is to offer customers a unique gastronomic experience, with products of the highest quality that represent the local culinary culture. The passion for the sea and tradition is reflected in every delicacy produced by Armatore.

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OUR STORY IS ONE OF PASSION AND OF RESPECT FOR THE SEA THAT WE ARE COMMITTED TO DEFEND EVERY DAY THROUGH AN ORIENTED SUSTAINABILITY POLICY TO REDUCE WASTE AND SAFEGUARD THE MARINE COMMUNITIES AND THEIR HABITAT, THANKS TO THE USE OF ARTISAN TOOLS WITH A LOW ENVIRONMENTAL IMPACT.

Smeralda®

The story of Smeralda began in Cagliari in 1988, with the production of mullet bottarga, an ancient regional delicacy that has been the flagship of their operations since the very beginning. From the outset, the company set its sights on preserving the value of quality and the integrity of tradition, specializing in the processing of seafood products and highlighting both regional and international specialties.

With profound knowledge of fishing markets, the company stands out for its philosophy centered on the meticulous selection of raw materials. This approach seamlessly combines innovation with respect for traditional techniques, passed down through generations and still at the heart of their production today.

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The Artisanal Craft of Production

Meticulous and attentive, our production method holds no secrets.

We adhere to a processing methodology which is part of our established quality path, prioritizing the pleasure of eating well in a genuine and transparent manner.





AQUANARIA

Aquanaria's history goes back to 1973.
A long journey till present day which has provided us with the necessary experience to become the leader company in the production of Seabass destined to haute cuisine.
In 1987, we settled in the Canary Islands.
Aquanaria's story is closely related to Gustavo Larrazábal's life; he was an untiring entrepreneur who introduced himself over 3 decades ago in the aquaculture sector with a sole purpose: to achieve the breeding of big size Seabass with an exceptional gastronomic quality.
Today, our team is formed by over 130 employees. Aquanaria exports close to 60% of its production to countries of 5 continents. Within 48 hours, Aquanaria Seabass reaches the best dinner tables all over the world.

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Aquanaria's Seabass

Exactly the same species as wild Seabass, Dicentrarchus labrax, they share morphology: silver body, shiny scales and well-formed fins. An Aquanaria Seabass takes up to 4 years to reach an average weight of 2 kg, almost half of what it would take a wild one. Though, the head and fins grow at a slower pace and may be slightly smaller. We are specialized in big size Seabass.

Our Seabass grows in the Atlantic Ocean waters, rough, deep and oxygenated waters which maintain constant temperatures all year round.
This involves a complex technological challenge for our facilities in open ocean, as waters are extremely exposed, but which indeed provide the perfect-suited environment for Seabass. Hence, the gastronomic characteristics of our product are excellent, unique and differentiating from other breeding methods in shallow depth waters such as estuaries or the warm and calm waters of the Mediterranean Sea.
Our location is a marine biodiversity haven.

GARANTIA HALAL

GLOBALG.A.P.

AENOR
Criada en entorno libre de anisakis

IFS Food



AGROITTICA TOSCANA

Agricultural factory Agroittica Toscana has been involved in the aquaculture business for more than 20 years. Their specialty is the sea basses and sea breams breeding.
The corporate headquarters are located in Tuscany, in Piombino, a coastal town that overlooks the Tuscan Archipelago which is perfectly suited for fish farming.

The factory has two locations, the first is in Piombino, where fishes are breed in tanks on a 13-acre area; the other one is in the sea, on 100-acre area in the Follonica Gulf, 4 miles from the coasts.

The location in Piombino counts more than 30 tanks intended to fatten fishes; the sea location counts 24 cages. Our annual manufacturing is over 1.500 tons.

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“OUR GOAL IS TO GIVE OUR CUSTOMERS THE MOST FRESH AND SAFE FISH”

Agroittica Toscana’s employees are highly qualified and specifically trained for farm fishing. Within the factory, they manufacture and pack fish in tanks and cages, ensuring to maintain a low quantity of product per cubic meter and a high percentage of oxygen, in order to preserved wild life.

The Company guarantees permanent surveillance of products and raw materials thanks to the application of a self-monitoring detailed plan. Agroittica Toscana, which has obtained the ISO9001 and ISO14001 quality management system certifications, pursues procedures that stick to quality standards and environmental sustainability.

The factory has achieved the collective regional trademark of quality and integrated farming called “Tuscan agri-quality”, meaning that the factory must apply production disciplinary rules on respect of animal health and the use of GMO-free raw materials.

FJELLFISK

PREMIUM NORDIC
FRESHWATER FISH

Fjellfisk is rooted in the heart of Nordic nature, in a unique environment of lakes and mountain reservoirs fed by cold, clear and oxygen-rich waters. In these pristine and extreme conditions, typical of inland Scandinavian regions, Arctic char and trout grow slowly, developing firm, clean flesh with a naturally balanced profile.

The Fjellfisk philosophy is based on an inland production model, away from coastal areas, which helps reduce environmental impact and protects the fish from marine parasites such as salmon lice. Farming is carried out by affiliated producers in controlled environments that adhere to strict standards of animal welfare, food safety and sustainability.

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The finest fish from the Nordic highlands

Fjellfisk supplies fish from a sustainable production of Arctic char, rainbow trout and mountain trout. The result is a premium-quality mountain fish with an excellent, clean and distinctive taste.



The Fjellfisk philosophy is based on an inland production model, far from coastal areas, which reduces environmental impact and protects the fish from marine parasites such as salmon lice. Farming is carried out by affiliated producers in controlled environments that comply with strict standards of animal welfare, food safety and sustainability.

NORDIC HALIBUT

SUSTAINABLE SUPERFOOD

Nordic Halibut, established in 1995, is a leading producer of farmed Atlantic halibut, renowned for its high-quality, sushi-grade fish.

The company has developed a fully integrated value chain, overseeing every stage from genetics to sales, ensuring exceptional product quality and sustainability. With licenses to produce 4,500 tonnes annually, Nordic Halibut supplies fresh halibut year-round to markets worldwide, including Norway, the USA, and the UK.

The company's commitment to research and development has led to continuous improvements in halibut farming, contributing to its position as a global seafood icon. Nordic Halibut is dedicated to sustainable aquaculture practices, providing a healthy, versatile superfood to meet growing demand for nutritious seafood options.

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Benefit from

A GLOBAL SEAFOOD ICON

THE PERFECT BALANCE OF TASTE AND ESSENTIAL NUTRIENTS

Halibut is renowned for its impressive nutritional profile. This delectable fish is an excellent source of high-quality protein. Halibut is rich in essential omega-3 fatty acids, which are known for their numerous health benefits and contains essential vitamins and minerals such as vitamin B12, vitamin D, selenium, and potassium.



Roumégous
depuis 1891

The Roumégous family has been oyster farmers for seven generations. At their home in Bourcefranc-le-Chapus, located right across from the Île d'Oléron, mornings start early.

They put on their boots and, regardless of the weather, work with passion to raise and refine exceptional oysters.

These subtly flavored oysters are the result of shared expertise and the careful passing down of knowledge between the Roumégous fathers and sons since 1891.

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MARINE ESSENCE

Far from artificiality and extravagance, Roumégous oysters present themselves just as they are, in all their elemental beauty. They are the result of meticulous and passionate work carried out for generations by the Roumégous family oyster farmers. Each oyster is carefully selected, ensuring the exceptional quality hidden within every shell.



ELEMENTAL BEAUTY

Roumégous oysters are cultivated in the waters of the Atlantic coast, where they feed solely on the wild resources of their marine environment. Each oyster embodies the very essence of the sea, reflecting the strength of the waves that shaped it and the quality of the merroir that nourished it.



ILPESCE DI MAZARA DEL VALLO

LUCIANO GIACALONE

Luciano Giacalone is a supplier specialized in the selection, wholesale and distribution of fresh and frozen seafood products. Based in Mazara del Vallo, one of the main fishing ports in the Mediterranean, the company operates in an area historically linked to maritime culture and high-quality fishing.

The company stands out for its careful selection of raw materials, favoring species chosen for freshness, size consistency and organoleptic qualities. Each product is handled according to high standards of control and preservation, ensuring continuity, safety and maximum reliability for professional clients.

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SEAFOOD SELECTION FROM MAZARA DEL VALLO

FROM THE HEART OF THE MEDITERRANEAN

Luciano Giacalone's selection includes a carefully curated range of fresh and frozen seafood, designed to meet the needs of professional foodservice and fine dining. Crustaceans and mollusks are selected according to strict criteria, prioritizing quality, yield and consistent organoleptic characteristics.

The assortment is conceived to provide professionals with reliable, expressive seafood products suited to contemporary cuisine focused on quality.

LUCIANO GIACALONE

CASA SANTOÑA

Casa Santoña was born from a deep connection between the gastronomic culture of the Cantabrian Sea and Spanish family craftsmanship. For three generations, this family-run company has combined careful selection of the finest raw materials, artisanal processing methods, and a passion for authentic flavors to create truly unique gourmet preserves.

At the heart of Casa Santoña's production lies the processing of Cantabrian anchovies, renowned for their delicate texture and intense flavor. Each fillet is treated using traditional techniques that include salting, hand-filleting, and maturation, respecting natural cycles and seasonality. This process, passed down from generation to generation, preserves the richness of the sea's flavor and the superior quality that defines the brand.

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ANCHOVIES FROM THE CANTABRIAN SEA

Casa Santoña anchovies represent one of the highest expressions of the Spanish preserving tradition. Selected exclusively from the Cantabrian Sea, they are prized for their firm flesh, uniform color, and an intense yet well-balanced flavor. Entirely hand-processed using artisanal methods, they offer clean, regular, and delicate fillets, slowly matured to develop aromatic depth and an exceptional persistence on the palate.





FUENTES

EL ATÚN ROJO

Fuentes is one of the world's leading specialists in premium Bluefin Tuna, backed by more than 50 years of family expertise dedicated exclusively to this extraordinary species. Founded by Ricardo Fuentes Herrero in Cartagena, Spain, the company pioneered the farming, processing, and commercialization of Bluefin Tuna in Europe, becoming an international benchmark in the industry.

Today, Fuentes controls the entire production chain, from sustainable Mediterranean farming to processing and worldwide distribution, ensuring complete traceability and consistent quality. By combining tradition with innovation, the company supplies chefs and foodservice professionals with carefully selected cuts that showcase the authentic flavor, texture, and excellence of Mediterranean Bluefin Tuna.

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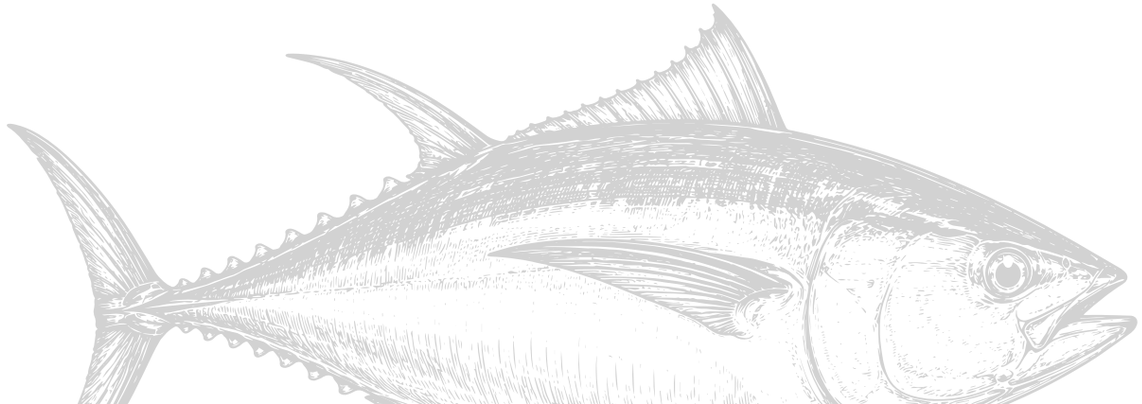


MEDITERRANEAN BLUEFIN TUNA

FUENTES
EL ATÚN ROJO
EST. 1984

Every Fuentes Bluefin Tuna is a mature wild specimen, caught using sustainable fishing methods that fully respect the sea and its natural cycles. After capture, the tuna are transferred to Mediterranean farms, where they are fed a natural diet until they reach the perfect balance of quality, texture, and marbling.

Each tuna is harvested exclusively on demand, one specimen at a time, using the Japanese Ike Jime technique—a method that minimizes stress on the fish while preserving the meat's organoleptic qualities, ensuring vibrant color, firm texture, and consistently outstanding quality. Every product is fully traceable through a system that follows the tuna from the sea to the plate, giving chefs and foodservice professionals complete confidence in its origin, sustainability, and the excellence of one of the world's most iconic premium ingredients.



CARIMA

Carima hand-picks the best beef selections and encloses them inside a brand that is based on few unmistakable principles: the breed of the cattle, its conformation and its marble score.
The frisian cattles dedicated to our program are all females of the Valle Padana (Italy), which present outstanding characteristics, resulting in a unique marbled beef gastronomy experience.
Marbling is the visible unsaturated and healthy intramuscular fat that accumulates within lean muscles, which creates a marble pattern in the meat — hence the name.
Marbling highly affects many attributes of the meat: its juiciness, tenderness, texture, and flavor. All of them are crucial to the "eating experience" and, for this reason, the presence of marbling has an extremely positive effect on the quality of beef.

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BEEF MARBLING

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MAZURA
THE FINEST MARBLED BEEF

Mazura, “The Finest Marbled Beef,” is the result of an accurate selection of cattle characterized by the connection with the geographical area in which they prosper, the Masuria, in northeastern Poland.

The natural environment, the diet and the good breeding practices, guaranteed by a cutting edge selection and production chain, foster a Program exclusively focused on the quest for the best cattles in the world.

This Program starts with a careful screening of Heifers under 36 months of age, which are chosen on the basis of a strict protocol centered around their marbling. The result is a superlative quality meat that guarantees a unique and memorable experience, even for the most demanding palates.

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The natural environment and the good breeding practices, foster a Program exclusively focused on the quest for the best cattles in the world.

GENETICS

<36 AGE

NUTRITION

CONTINENTAL CLIMATE



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WORLD MEAT SELECTION

Across the world, meat holds a central role in gastronomic culture, reflecting a deep connection between land, tradition, and craftsmanship. Each origin offers a unique expression, shaped by distinctive breeds, natural environments, and different approaches to farming and production.

From the Piemontese beef of Italy to Black Angus and Wagyu, the HOFF selection travels through Nebraska, Uruguay, Spain, Italy, Poland, Australia, and Japan, bringing together some of the world's most renowned meat traditions. Different cuts, levels of marbling, feeding methods, and ageing techniques reveal distinctive textures and flavours, each with its own identity.

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ITALY

THE ELEGANCE OF ITALIAN BEEF

In the heart of Piedmont, among the Langhe and Roero hills, La Granda represents one of the most authentic expressions of Italian beef tradition. Its Piemontese cattle produce naturally lean yet exceptionally tender beef, with fine fibres and a delicate, elegant flavour. A perfect balance between Italian agricultural heritage, territory, and contemporary gastronomy.

La Granda

AMERICA

AT THE HEART OF AMERICAN BEEF

Vast pastures and the richness of the Corn Belt make Nebraska an iconic land of American beef. Here, Greater Omaha, founded in 1920, primarily selects Black Angus and Hereford cattles. Corn- and grain-based feeding develops marbling, tenderness, and flavour, resulting in generous, juicy beef that authentically reflects the spirit of American Beef.

GREATER OMAHA
PROVIDING THE HIGHEST QUALITY BEEF IN THE WORLD

SPAIN

THE SOUL OF SPANISH BEEFBEEF

Spanish beef culture finds one of its most distinctive expressions in maturation and the selection of mature cattle. Arcecarne interprets this tradition through beef selected for structure, marbling, and aromatic complexity. Extended ageing enhances tenderness and flavour, creating rich, deep, and persistent beef with a distinctive character.

arcecarne

URUGUAY

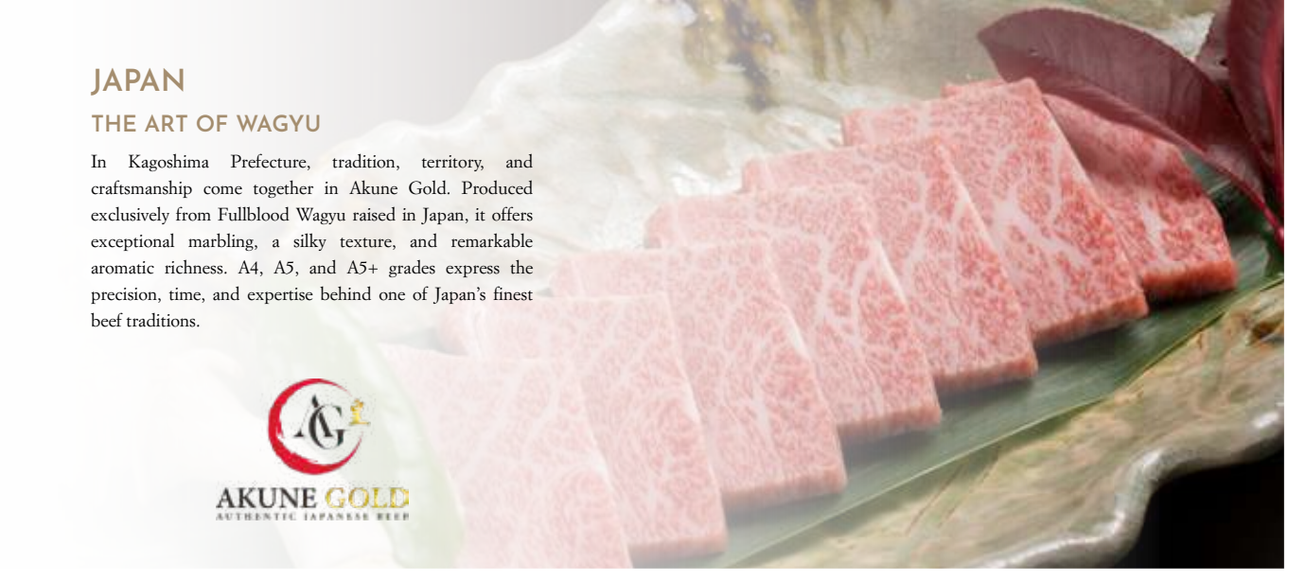
THE PURITY OF THE GRASSLANDS

Vast grasslands, a temperate climate, and a farming culture deeply connected to nature define Uruguayan beef. Through Taurus Gold, UMI, and INK, HOFF presents different expressions of this origin: tender, balanced, and flavourful beef where careful selection and different feeding programs create distinctive gastronomic profiles.

TAURUS GOLD
PREMIUM GRAINFED BEEF

UMi
THE ART OF BEEF

iNK



JAPAN

THE ART OF WAGYU

In Kagoshima Prefecture, tradition, territory, and craftsmanship come together in Akune Gold. Produced exclusively from Fullblood Wagyu raised in Japan, it offers exceptional marbling, a silky texture, and remarkable aromatic richness. A4, A5, and A5+ grades express the precision, time, and expertise behind one of Japan's finest beef traditions.

AKUNE GOLD
AUTHENTIC JAPANESE BEEF



AUSTRALIA

THE ESSENCE OF AUSTRALIAN BEEF

From vast pastures to the waters of the Great Artesian Basin, Australia offers an extraordinary variety of territories and farming traditions. Teys, W.Black, The Artesian Series, Jack's Creek, Omugi, The Midfield Group and Diamantina interpret its different identities, from Black Angus to Wagyu, creating premium beef distinguished by marbling, tenderness, and remarkable consistency.

THE MIDFIELD GROUP
DIAMANTINA WAGYU BEEF
THE ARTESIAN SERIES
W.BLACK
JACK'S CREEK
OMUGI



Scan the QR code and explore our complete selection.

حلال

Halal.Eat

QUALITÀ ITALIANA GARANTITA

Italia Alimentari

Italia Alimentari, a leading Italian food company, produces and sells true charcuterie delicacies that adhere to the requirements of Islamic tradition (halal). Every halal product is the result of top-end technology, know-how, and passion, as well as a high standard of food safety.

The Company is part of Cremonini Group, the Italian leader in the production and manufacture of bovine meat, with the guarantee of more than 50 years' experience in this sector. Italia Alimentari offers a very wide range of halal premium charcuterie, all made in Italy, without allergens (gluten-free and lactose-free).

Bresaola, Carpaccio, Pastrami, Bacon, Salamis, and Turkey: products are vacuum-packed or finely cut, to best serve the needs of distributors and foodservice.

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The Benefits of Halal Meat:

For health, environment, ethics and safety.

The Halal principles complement food safety measures required by health authorities around the world, thus increasing competitive edge in the global markets.



El Cochinillo Segoviano S.L.

Founded in 2009 in the province of Segovia, El Cochinillo Segoviano S.L. began its activity as a small suckling pig producer, with only 156 sows. After a challenging start and a necessary restructuring, the company transformed into a direct distributor while firmly maintaining its roots in livestock farming.

Today, it directly manages farms and processing facilities in the rural areas of the Segovia province, producing both white piglets and those certified with the Segovia Quality Mark. Full control over the supply chain allows the company to guarantee product excellence and attentive customer service.

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Quality and sustainability



Exceptional quality

of their suckling pig, traditionally roasted.

With a clear focus on quality and customer satisfaction, El Cochinillo Segoviano S.L. has become a benchmark in the world of suckling pig. Through constant innovation and sustainable practices, the company offers top-quality products that preserve the integrity of the raw material while adapting to new technologies. Its commitment to excellence and personalized service has earned the trust of clients in Spain and abroad, making international growth one of the key pillars of its development.

VITULUS

MILK FED FINEST VEAL

The tradition for calf farming on the Italian peninsula dates back to very ancient times. Indeed, some etymological studies indicate that the very word ITALY comes from the term Víteliú meaning: “land of young bovines”.

Calf breeding for Italian white veal production takes place mainly in the area known as the Po Valley, where the majority of the largest and most important Italian dairy-cattle farms are located.

The milk from Frisona italiana breed is the main ingredient for renowned aged cheeses such as Parmigiano Reggiano and Grana Padano. The male veals of Frisona italiana born by dairy cows are therefore used for the production of what is known as white veal.

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The finest Italian Milk Fed Veal

The genotypic characteristics of the Italian veal “white meat” and its balanced feeding guarantee a meat with a very high nutritional value:



- High protein content
- Low in lipids, about half of those to be found in an adult animal
- High calcium concentration, three times as much as in an adult animal
- High concentration of mineral salts, such as phosphorus, magnesium and iron



MEATLAMB

Meatlamb is a benchmark in the production and distribution of high-quality lamb and goat meat, built on over 100 years of family experience in sheep and goat farming. The company rigorously controls the entire supply chain: from farms, where animals are raised on natural feed under the supervision of a specialized veterinary team, to processing facilities and professional butchery operations.

This approach ensures sustainable and natural meats with an authentic flavor, appreciated not only in Spain but also in international markets, thanks to a product range tailored to different consumption needs. The combination of tradition, technology, and full quality control enables Meatlamb to offer reliable, carefully selected cuts, ideal for the most demanding kitchens and large-scale distribution.

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Meatlamb stands out for its premium-quality lamb meat, the result of rigorous control throughout the entire production chain. The animals are raised under optimal conditions, with natural feeding and constant veterinary supervision, ensuring meat with a balanced nutritional profile and authentic flavor. Each cut is carefully selected for its texture, color, and level of marbling, offering tender, flavorful, and highly versatile meat in the kitchen.

“The value of lamb, cut after cut.”

Greffeuille AVEYRON

Greffeuille Aveyron was founded in the heart of Aveyron, in the village of Bournazel, from the experience and vision of a family deeply connected to the pastoral tradition of southern France. For generations, the name Greffeuille has been synonymous with high-quality French lamb, selected, processed, and prepared with respect for the territory, the farmers, and animal welfare.

The company specializes in the production and processing of lamb, particularly agneau sous la mère, raised according to traditional methods and naturally fed. Thanks to a controlled supply chain, collaboration with farmers from the Massif Central, and recognitions such as Label Rouge and IGP Agneau de l'Aveyron, Greffeuille today represents a reference point for chefs and professionals seeking authenticity, traceability, and gastronomic excellence.

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EXCELLENCE OF FRENCH LAMB

Pastoral tradition, certified quality, and performance for fine dining.

Greffeuille Aveyron specializes in the selection and processing of high-quality lamb from the Aveyron region and the Massif Central. A key strength is the Agneau de l'Aveyron IGP and the Agneau Laiton Label Rouge, raised according to the traditional sous la mère method, which guarantees tender, juicy meat with a delicate yet distinctive flavor.

From noble cuts such as rack and saddle to portioned solutions for professional service, the range is designed for chefs seeking traceability, consistency, and precision in the kitchen, with reliable and constant quality standards.



masse 1884
La maison du foie gras Depuis

Maison Masse 1884 specializes in foie gras and gastronomic products since 1884.

The Maison Masse 1884 has been a family company for 4 generations, and today is still a business on a human scale, distributing its own brand.

Maison Masse has over 130 years of expertise based on their independent selection of the best from each production area, the total respect of each animal's specific requirements, the specific care devoted to the breeding and feeding types and time criteria, the high precision chilling and deep-freezing processes.

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Savor the foie gras journey !

A culinary journey like no other

Tradition, Quality, and Innovation: Maison Masse combines the time-honoured tradition of foie gras production with a commitment to unparalleled quality and innovative culinary techniques.

Exquisite Foie Gras Products: discover their extensive range of meticulously crafted foie gras products, designed to delight even the most discerning palates.

Local Artisans and Producers: they proudly collaborate with local artisans and producers who share their passion for excellence and uphold the rich gastronomic traditions of France.

COLLVERD

Foie Gras.

Collverd is a leading reference in duck-based products and a foie gras specialist since 1982. The company raises mulard ducks, managing the entire process from just hours after hatching through to final feeding, ensuring total control over animal welfare and product quality.

All ducks are fed with 100% natural grains and corn, guaranteeing the purity of the raw materials. Thanks to their own specialized slaughterhouse, Collverd minimizes the time between slaughter and processing—an essential factor in maintaining the excellence of their products.

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Pioneers of foie gras: since 1982, Collverd has blended tradition and innovation in the heart of Empordà.

The confits represent our main product line, prepared through a slow and gentle cooking process in their own duck fat, which enhances both flavor and texture.

Thanks to this traditional method, they offer a long shelf life and remarkable ease of use—requiring nothing more than a quick reheating and plating. The result is consistently excellent, making them an ideal solution for those seeking a high-quality, ready-to-serve main course with minimal effort.



Welcome to Collverd, welcome to the world of foie gras.



Antica Corte®
Pallavicina
1882
Fratelli Spigaroli

Antica Corte Pallavicina is rooted in a charcuterie tradition spanning over 150 years, begun by great-grandfather Carlo, the trusted butcher of Maestro Giuseppe Verdi, who produced cured meats and culatelli so appreciated that they were mentioned in the composer's letters.

The Spigaroli family has kept this gastronomic heritage alive, producing cured meats according to the artisanal methods of the Bassa Parmense area, with natural aging in the historic cellars overlooking the Po River.

Today Antica Corte Pallavicina is not only a producer of outstanding cured meats, but also a place of gastronomic culture.

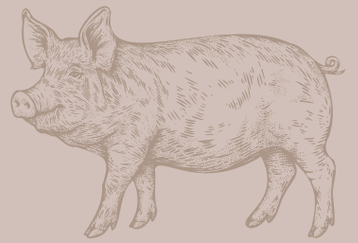
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THE CURED MEATS OF THE BASSA PARMENSE

The production of Antica Corte Pallavicina is deeply connected to the great cured meats of the Parma tradition, with particular attention to Culatello di Zibello, the ultimate expression of elegance and aromatic complexity.





The result is a collection of cured meats with a silky texture and a deep yet balanced flavor, designed for haute cuisine and for those who seek authenticity, territorial identity, and sensory refinement.

Antica Corte Pallavicina
1882
Fratelli Spigaroli





The production follows ancient rituals: careful selection of the legs, manual salting, artisanal tying, and slow aging in historic cellars, where the natural humidity of the Po River creates a unique microclimate.

Alongside culatello, the range includes fiocchi, spalle, salami, and other specialties aged according to traditional methods, without forcing the process, in order to preserve integrity, aroma, and structure.



·BELLOTERRA·

CRIANZA IBÉRICA

Belloterra is based in Añora, in the heart of the Los Pedroches region in the north of the province of Córdoba. In this unspoiled area, Iberian pigs roam freely and feed on holm oak acorns, rich in natural sugars, which give the ham its unmistakable sweet flavor.

The company combines respect for the environment and the appreciation of local traditions with a modern production process, ensuring high quality standards and continuous investment in innovation.

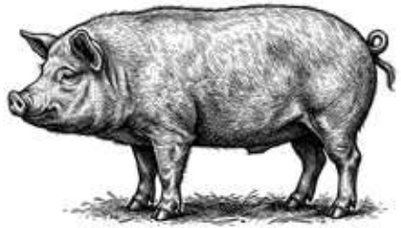
With efficient logistics management and constant attention to customer care, Belloterra is now a benchmark in the Iberian ham sector, successfully distributed across Europe, Asia, and South America.

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OF FINE FOODS





They make the most of our unrivalled **environment**. They guarantee the quality of the productive process and we apply our **traditional** know-how without neglecting our investment in what is a continually innovative process.



This enclave allows Iberian pigs to graze with the best raw material: the **holm oak acorn**, whose high natural sugar content gives ham from Los Pedroches its characteristic sweet flavor.

Without neglecting the efficient management and commercialization of their products, they believe in re-evaluating the sector through the same **culture** and **traditions** that have supported it for centuries.

Taking care of every detail in the production and processing of Iberian pork.

BERNARDINI
GASTONE

Bernardini Gastone is an Italian brand rooted in the highest charcuterie tradition, with over 150 years of experience in the processing of premium meats and game.

Production is distinguished by the careful selection of raw materials, processed with artisanal methods and passion, using a refined balance of spices and aromatic herbs and natural aging that enhances aromas and flavors.

Today the company combines tradition with a modern structure and technologically advanced laboratories, allowing flexible service and fast deliveries. Continuous growth has enabled Bernardini Gastone to strengthen its presence in the market and expand the recognition of its brand.

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SPECIALTIES OF MEATS AND SEAFOOD PRODUCTS

Based in Tuscany, Bernardini Gastone offers a range that includes **premium meats, game, and seafood specialties** crafted with artisanal care. From game preparations to high-end cured meats, as well as salmon and smoked fish, each product is enhanced through natural aging, delicate smoking processes, and a balanced use of spices and aromatic herbs.

The result is a selection designed for fine dining: products with an intense yet clean flavor, defined structure, and consistent performance in the kitchen. A versatile offering, ideal for gourmet appetizers, structured dishes, and contemporary creations that require personality and precision.





ENTREPEÑAS

GERAS · LEON · ESPAÑA

EMBUTIDOS

Entrepeñas was founded in 1948 in Geras de Gordón, in the province of León, from the experience and tradition of the Ordóñez family. Over the generations, the company has preserved the authentic methods of producing traditional cured meats, combining craftsmanship with modern quality standards.

Located at 1,200 metres above sea level, in the heart of the Alto Bernesga Biosphere Reserve, Entrepeñas benefits from the mountain climate and pure air, ideal conditions for slow and natural curing. Its specialties, including Cecina de León I.G.P. and Chorizo de León, are authentic expressions of the gastronomic heritage of León.

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THE ART OF CECINA, IN THE HEART OF LEÓN

Selected raw materials and processes such as salting, marinating, delicate smoking and natural curing define a range deeply rooted in the gastronomic culture of the region.

Among its many specialities, Cecina de León I.G.P. is one of Entrepeñas' signature products. It is made from selected cuts of beef, Mediterranean salt and delicately smoked using oak or holm oak wood. A long, natural curing process in the mountain air gradually develops its aromas, texture and intensity, resulting in meat with a deep colour, a tender texture and a distinctive yet well-balanced flavour.

In 2026, Entrepeñas' Wagyu Cecina received one of the most prestigious international gastronomic accolades, winning the title of Supreme Champion at the Great Taste Awards 2026 and the Golden Fork for Spain. A recognition that celebrates the excellence of the product and the quality of Entrepeñas' craftsmanship.

great taste® 2026



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FRENCH CHEESE SELECTION

It's impossible to know how cheese itself was invented but it is thought that the Romans introduced the first cheeses into France. It was the French monasteries that began to perfect the delicious tradition of French cheese.

Throughout the years each region developed its own unique variety of cheese – influenced by the climate and vegetation. France has such a wide range of climates, which is why each cheese tastes very different depending on where it was made. Traditionally there are between 350 and 400 different types of French cheese – although today there are close to 1,000 varieties.

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The House of Fine Foods offers a fine selection of French cheeses, with the aim of enhancing high-quality products by favouring the raw material and the territory.

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FRESH CHEESE SELECTION

The selection of fresh cheeses by The House of Fine Foods celebrates the authenticity and delicacy of the most iconic dairy products, crafted according to cheesemaking traditions that highlight the purity of milk and artisanal expertise. Mozzarella, burrata, stracciatella, and other fresh cheeses represent a perfect balance of softness, aromatic freshness, and clean flavor—qualities that make them essential in contemporary cuisine.

Produced through meticulous processes that preserve structure, moisture, and sensory profile, our fresh cheeses are designed to offer an immediate and authentic gastronomic experience, ideal for both simple recipes and gourmet creations.

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The House of Fine Foods offers an exclusive selection of Italian fresh cheeses, with the aim of showcasing exceptional products that express the purity of milk and the mastery of local cheesemaking traditions.

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ITALIAN CHEESE SELECTION

Each Italian region has developed its own specialties, shaped by the local landscape, climate, and cultural traditions. From the Alps to Sicily, Italy's biodiversity is reflected in the extraordinary variety of flavors, textures and aromas that define the country's cheeses.

It is estimated that Italy produces over 400 types of cheese, many of which are protected by EU PDO (Protected Designation of Origin) status. From renowned classics like Parmigiano Reggiano, Gorgonzola, and Mozzarella di Bufala to lesser-known artisanal products, each cheese tells a story of land, tradition, and passion—reinforcing the central role of cheese in Italy's gastronomic heritage.

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The House of Fine Foods offers a refined selection of Italian cheeses, with the aim of enhancing high-quality products by giving value to raw ingredients and the richness of the Italian territory.

VALSANA

Italy is the country with the largest variety of cheese in the world with over 2,500 traditional varieties, among which are more than 300 kinds of cheeses with protected designation of origin (PDO or PGI). These cheeses vary quite a lot in many different aspects, from the type of milk to texture, taste, and use.

For more than 30 years, Valsana has been researching and selecting the best Italian cheeses. Curiosity is the soul of its business. Discovering and enhancing Italian gastronomy and its people is the cornerstone.

Valsana builds personal relationships with clients and producers, sharing the values and strategies. The company aims to work with individuals who are committed to their work and love their products, like they do. Valsana is committed to doing its best every day in every single task: from selection to delivery, from order handling to quality control.

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We are Valsana

People first

We build personal relationships with clients and producers, sharing the values and strategies.

Passion

We enjoy working with individuals who are committed to their work and love their products, like we do.

Search for excellence

We are committed to do our best every day in every single task: from selection to delivery, from order handling to quality control.

APPENNINO
FOOD GROUP

The brothers Luigi and Angelo Dattilo have always shared their love for nature, forests, mushrooms, and truffles. This allowed the company, founded with the name Appennino Funghi e Tartufi, and then renamed Appennino Food Group Spa, to become a reference point in its sector.
Passion is still the main ingredient, but there is much more. The 30 years' experience of the Dattilo brothers ensures the choice of the best raw materials, and extreme care is applied when handling them. Most recent technologies guarantee safe, certified, and traceable products, with an unforgettable intense aroma.

The company, from the owners to the employees, shares the same mission: mixing tradition and innovation to present its specialties on your tables. Through culture, respect, and quality, the Appennino Food Group offers a premium product, striving to become a daily guarantee in cuisine all over the world.

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APPENNINO
FOOD GROUP

Love for the land. Passion for nature

Care for well-made things.
Long term experience producing excellent quality products to turn every single meal into a glorification of pleasure.
Simple, tasty products made without preservatives and colorants: only fresh raw materials to obtain premium-quality products.



LAUMONT

Founded in 1980 by Josep Maria Serentill, Laumont is a leading Spanish company specializing in the selection and distribution of premium-quality truffles and mushrooms. With over 40 years of experience, the company has built a vast network of foragers and producers, constantly modernizing and professionalizing its operations.

Today, under the leadership of his son Jordi Serentill, Laumont exports to over 60 countries, serving Michelin-starred chefs and gastronomy professionals worldwide. The company stands out for its ongoing innovation and commitment to excellence, ensuring every product is selected with precision, passion, and deep respect for nature.

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THE TASTE OF THE EARTH

Laumont carefully **selects the highest quality truffles and mushrooms,** harvested from the finest natural habitats and destined for top-level gastronomy. Each product is the result of a controlled supply chain and extensive hands-on experience, offering only the very best that nature has to offer.

With **a range that follows seasonality** and freshness, Laumont delivers a precious ingredient to professional kitchens—one that enhances every dish with intensity, elegance, and authenticity.





FROM THE FOREST TO TABLE

With over forty years of experience and a widespread network of expert foragers, Laumont ensures the daily selection of truffles and mushrooms with precision, in full respect of the environment and local traditions.

The company combines deep territorial knowledge with modern selection and preservation technologies to offer fresh, safe, and ready-to-use products. The goal is clear: to provide culinary professionals with a noble, authentic ingredient rich in gastronomic expression.

Antica Acetaia
Luigi Cremonini

Located at the base of Castelvetro's hills, Antica Acetaia Luigi Cremonini was built in the mid-twentieth century as a family passion.
It has always followed the strict specifications of production, strongly believing in the «Made in Italy» label and in the local food and wine excellences.
In order to gain the protected denomination of origin (P.D.O.) guaranteed by the consortium, the Traditional Balsamic Vinegar must meet multiple qualitative parameters. However, it is with the slow passing of time that this precious condiment turns into "Black Gold".
The final product obtained from this long process is characterized by a round taste that presents the perfect balance between sweetness and sourness.
Acetaia Luigi Cremonini has always been dedicated to the production of Traditional Balsamic Vinegar, following the strict specifications and the local customs handed down from generation to generation.

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Emilia-Romagna, Italy
Castelvetro di Modena

Castelvetro di Modena

Surrounded by rolling hills filigreed with rows of grapevines, the delightful village of Castelvetro di Modena lies about eighteen kilometers south of Modena.
Castelvetro di Modena is a center of winemaking and is synonymous with the Lambrusco Grasparossa varietal, which is grown here along with the Trebbiano grapes used in the production of **balsamic vinegar**.
This strong tie to a winemaking tradition makes Castelvetro an ideal place to spend pleasant days discovering local food and wine.

Castelvetro has been awarded the Italian Touring Club's "Orange Flag" as one of the most beautiful small towns in Italy, and it is a magical place where visitors can lose themselves in history and tradition.

In order to gain the protected denomination of origin (P.D.O.) guaranteed by the Consortium, the Traditional Balsamic Vinegar must meet multiple qualitative parameters. However, it is with the slow passing of time that this precious condiment turns into "Black Gold".

Remember that
the Traditional Balsamic Vinegar of Modena
is a dressing, not an ingredient.





"Duomo di Modena"
Modena Cathedral - Modena, Italy



Our new "Uvae" line now joins the traditional product line, bringing innovation, design and elegance to the packaging, while still protecting the pureness of the product.

20 YEARS

SPECIAL RESERVE OF CREMONINI FAMILY
"Elisir Uvæ"
20 Years





SPECIAL RESERVE OF CREMONINI FAMILY
"Elisir Uvæ"
50 Years

Oilalà

Naturalmente differente.

The Oilalà family has been producing exceptional extra virgin olive oil for generations, rooted in the fertile lands of Puglia. Each day begins with dedication, as they carefully tend to their olive groves and select the finest olives at peak ripeness.

This meticulous process, guided by tradition and innovation, results in an oil celebrated for its vibrant flavors and purity. Passed down through time, their expertise ensures that every bottle embodies the essence of their passion and the rich heritage of Italian craftsmanship.

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Extra Virgin Olive Oil by Oilalà “Maioliche” 100% Italian

Oilalà represents the excellence of Italian extra virgin olive oil, crafted with meticulous care and artistry to celebrate the quality and traditions of Puglia.

Each bottle contains an oil with a unique aromatic profile, made from carefully selected olives and processed using innovative methods to preserve their freshness and natural polyphenols.



MURAGLIA

ANTICO FRANTOIO

Frantoio Muraglia was founded in Andria, the cradle of Apulian olive oil, where the Muraglia family has safeguarded biodiversity and enhanced the value of the Coratina olive—an icon of the region—for five generations. It all began with a 60-hectare olive grove on the Murgia plateau and a 460-year-old monumental tree purchased by the family patriarch, Savino Muraglia, known as “Capatosta,” who chose to believe in olive trees when few others did.

Even today, the mill works as it once did: hand harvesting, immediate cold pressing, and direct oversight of every stage of production, preserving aromas and phenolic richness. Present in 54 countries, Muraglia continues to innovate without betraying its roots, blending craftsmanship, terroir, and design to bring the culture of high-quality Italian extra virgin olive oil to the world.

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THE SECRET BEHIND THE MILL

TECHNIQUE, TIMING, AND ABSOLUTE CARE

Muraglia is recognized worldwide not only for the excellence of its extra virgin olive oil, but also for the unmistakable aesthetic of its ceramic jars, handcrafted by Apulian artisans.

The company has transformed an ancient pottery tradition into a contemporary food design project, collaborating with young artists who reinterpret heritage through unique capsule collections.

> “When olive oil becomes design and craftsmanship becomes an art form.”



FRANTOI CUTRERA

1906

Frantoi Cutrera is a family farm located in Chiaramonte Gulfi, a small village located in south-eastern Sicily where the Cutreras cultivate over 50 hectares of olive groves. In this area of Sicily, olive trees find their natural habitat and have in fact thrived there for millennia.

The cultivation, olive harvesting and oil extraction techniques of Frantoi Cutrera, while maintaining a very strong link with the Sicilian oil tradition, have evolved greatly with the use of the most modern technologies, but always respecting nature and environment.

Proof of this is the fact that the Cutrera oil mill has been producing excellent organic extra virgin oil for many years. In fact, Cutrera Primo Bio oil has obtained the BIOL award for many years as the best organic olive oil.

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Cutrera:
The Sicilian age, between history and innovation

A history spanning over a century and the same dream celebrate the greatness of our land by producing the best possible olive oil.

Organic olive oil, between the Etna Volcano and the Mediterranean Sea

We directly cultivate 150 hectares of olive groves in the south-eastern part of the island, in the heart of the Iblei Mountains, between the majestic Etna volcano and the Mediterranean Sea. We do it under organic farming. We maintain an intrinsic bond with the territory and its community made up of olive growers and small local producers who give our mills the best of their production. With a view to sustainable development and with an important added value for the territory.

Olive oil from only the greenest olives



TERRE FRANCESCANE®

Terre Francescane was born in the heart of Umbria, where the Gradassi family began its olive-milling activity in 1639, passing it down through the generations. For more than four centuries, the company has cultivated and harvested olives on the Umbrian hills, dedicating itself with passion and respect to the land and to an authentic olive-growing tradition.

Today, Terre Francescane represents the perfect balance between heritage and modern quality: it produces Umbria PDO extra virgin olive oil, obtained exclusively from 100% Italian olives grown in Umbria. Its philosophy is rooted in a rigorous supply chain, with careful olive selection, strict control of production processes, and the highest standards to ensure a genuine, balanced oil rich in authentic organoleptic characteristics.

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Terre Francescane oils stand out for their clean, harmonious aromatic profile, able to enhance any dish without overpowering its flavors: a velvety texture and a balanced fruitiness that reflect the purity of Umbrian olives and meticulous craftsmanship in every detail.

For over four centuries, the truest essence of Umbria.

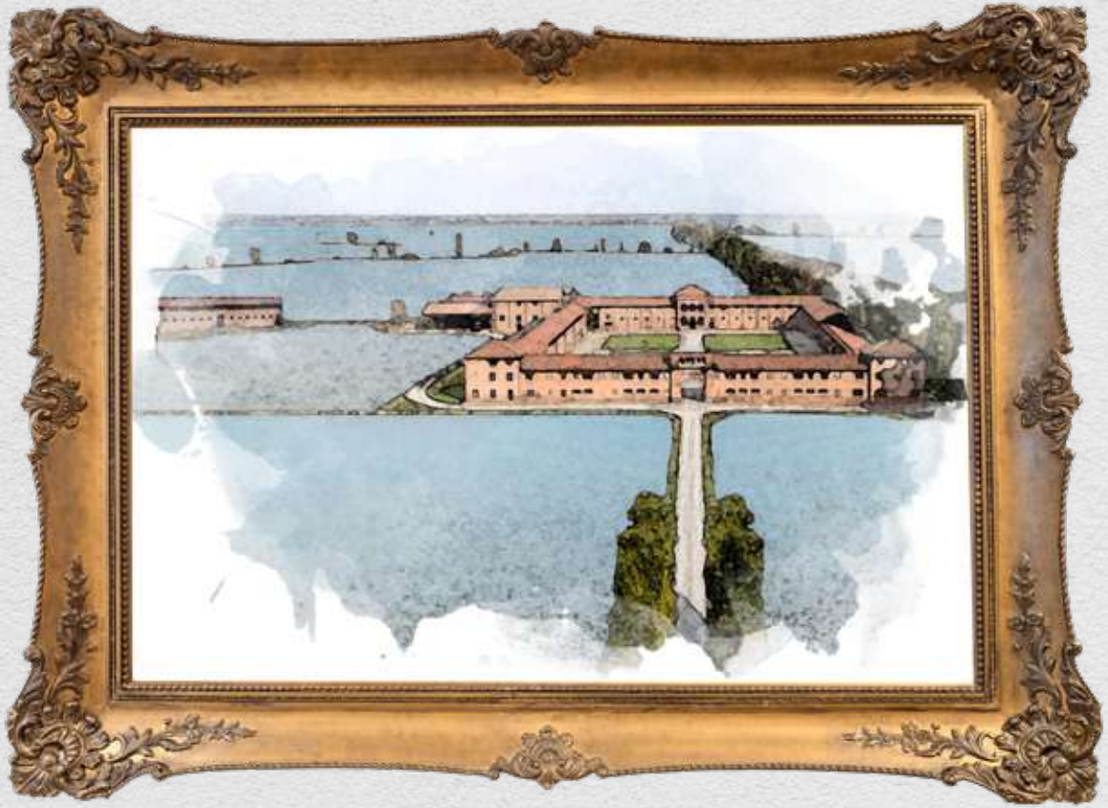
A deep bond with the land that endures through time.

ACQUERELLO®

Acquerello started in 1991 from Piero Rondolino's idea to create a rice that would distinguish itself from the others for its superior quality.
Grown, processed and packed at Tenuta Colombara, in the heart of the province of Vercelli, Acquerello is a unique Carnaroli rice. After harvesting, the rice is aged between 1 and 7 years in refrigerated silos.
It is then milled slowly and delicately using a propeller, a process invented in 1884 and nowadays used only by the Rondolino family. Experience brings intuition: the grains are mixed with their germ, which contains all the most precious nutritional substances, the vitamins and mineral salts contained only in wholegrain rice. This process is protected by an international patent.
Acquerello is the epitome of rice, thanks to its nutritious, firm and flavored grains: it remains "al dente", absorbs sauces and dressings and its versatility makes it ideal for every kind of recipe, while preserving all the characteristics of the rice.

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Tenuta Colombara,
A unique place where history, nature and culture of rice meet.
1400 ca.

The tastiest, the richest & the healthiest

It's the tastiest

because it's the only rice whitened with a helix, a gentle method which leaves the grain intact.

It's the richest

because it is aged for at least one year in refrigerated silos. Starch is more stable and flavor enhanced.

It's the healthiest,

because thanks to a patented process the rice germ is absorbed in the grains, giving them all the nutritional values of brown rice.



ILLA DE RIU

Since 1917, Illa de Riu has been a family-run agricultural company, now managed by the 4th generation of the Trías del Romero family, dedicated to the production and commercialization of high-quality rice under the Illa de Riu brand.

All of their rice is grown on the "Illa de Riu" estate, located in the Ebro Delta, in harmony with the biodiversity of its Natural Park. They carefully select and multiply their own seeds to ensure the uniformity of each variety. No blends. For consistently even results in the kitchen.

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The cultivation.

The origin lies in the production of our rice seeds, which are composed of one hundred selected ears.



VARIETAL PURITY

Guaranteed top quality

To ensure the highest quality, the company carefully selects the best ears of rice through its in-house agronomist, initiating a four-stage multiplication process that is repeated annually.

This complex and meticulous method guarantees varietal purity across all cultivated varieties, resulting in premium-quality commercial rice.





SUSTAINABLE AGRICULTURE

Caring for the environment

The company is committed to sustainable farming, cultivating rice according to natural cycles and using traditional techniques that ensure superior quality. The rice fields are located in the Ebro Delta Natural Park, a protected area within the Terres de l'Ebre Biosphere Reserve.

All activities are carried out with full respect for the environment, helping to preserve the delicate ecosystem and the rich biodiversity typical of the region.

MANCINI
PASTIFICIO
AGRICOLO

Mancini Pastificio Agricolo produces pasta exclusively with the durum wheat that it grows and harvests annually in the fields surrounding its pasta factory, in the heart of Le Marche region, Italy, resulting every year in a "seasonal" product reflective of each year's agricultural conditions.

The pasta factory has been tailor-made to combine the most advanced technologies with ancient artisan production methods, so as to preserve and enhance the important nutritional characteristics of the Mancini wheat. The use of circular bronze dies makes the pasta porous and rough, increasing its ability to retain the sauce. Once extruded, the pasta is dried at low temperature, for a very long period of time: some shapes take almost two days to be ready for packaging. In this way, Pasta Mancini acquires the right texture and consistency, perfectly absorbing the cooking water and the sauce, and releasing its marked aroma and flavour of durum wheat.

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> Every day, when I look out the window at the pasta factory, I see the same crossroads. The difficulties, the suffering, and fear remind me which path I need to take: passion, respect, and willingness to work are at the heart of all decisions.

From grain to pasta

It all starts with the careful selection of wheat. Pastificio Mancini prioritizes quality, choosing durum wheat varieties with excellent indexes for protein content, gluten strength, and color. Economic sustainability is also considered through potential production yield.

The Mancini pasta factory, built from wood, glass, and concrete, is set among durum wheat fields, symbolizing harmony between advanced technology and tradition to create exceptional pasta.

To retain the wheat's nutritional value, specific drying methods are tailored to each pasta shape, adjusting temperature, humidity, and ventilation. Dried below 55°C, with times ranging from 24 to 44 hours, Mancini pasta preserves both its flavor and health benefits.



FABBRICANTI DI MACCHERONI

GENTILE

GRAGNANO
NAPOLI
1876

Pastificio Gentile was founded in 1876 in Gragnano, the historic cradle of Italian pasta, with the aim of preserving and enhancing the most authentic pasta-making tradition. For generations, the Gentile family has been deeply connected to this territory, where climate, craftsmanship, and culture have made pasta a recognized excellence.

Produced exclusively in Gragnano using 100% Italian durum wheat semolina, Gentile pasta follows a rigorous process: slow mixing with pure water from the Lattari Mountains, bronze-die extrusion, and long drying at very low temperatures. This method preserves aromas, structure, and nutritional quality.

The result is a pasta with a rough surface that holds sauces perfectly, excellent cooking resistance, and a deep, expressive flavor—ideal for both simple recipes and more refined preparations.

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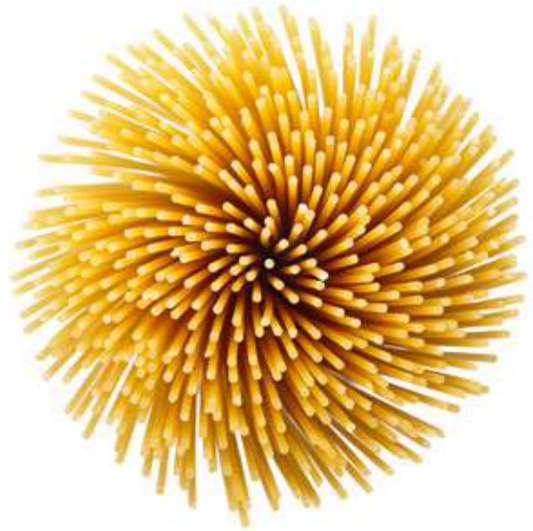


Structure that defines quality

A FAMILY HERITAGE

Gentile pasta is a reliable, high-performance gastronomic tool. Its porous structure and excellent cooking resistance allow chefs to work with precision, even in complex preparations or high-intensity service. It never overpowers the sauce, but enhances it, adapting equally well to simple recipes and more elaborate dishes, while maintaining character and personality.

For this reason, it is chosen by professionals who seek consistency, identity, and respect for raw ingredients—an authentic expression of Italian cuisine.





1876

Mo

Morelli

TUSCANY

PASTA 1860

Antico Pastificio Morelli was founded in 1860 in the heart of Tuscany, a land deeply connected to the Italian gastronomic tradition and the culture of artisanal pasta. Founded by the Morelli family, the pasta factory has stood out for over five generations for its commitment to preserving authentic production methods and for its constant pursuit of quality.

Here, pasta is not just food, but the expression of a family tradition that brings together territory, craftsmanship, and a passion for Italian excellence.

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Excellence in Pasta Shapes



A PASTA THAT TELLS THE STORY OF GRAIN QUALITY AND ARTISANAL CRAFTSMANSHIP

Pastamorelli pasta is made from carefully selected semolina and production processes that enhance the natural harmony of the ingredients. Each shape is extruded with care, creating a porous structure and a consistency that perfectly captures sauces, rustic condiments, and gourmet creations.

Slow drying at low temperatures preserves aromas and flavors, making Pastamorelli pasta ideal for both traditional dishes and contemporary interpretations. Whether it is silky spaghetti, short shapes with a full body, or cuts designed for elaborate dishes, every plate reflects a commitment to uncompromising quality and the authentic art of Italian pasta.



DIVINE®
CREAZIONI

Divine Creazioni was born from the experience of Surgital, an Italian company specialized in high-quality frozen fresh pasta, with the aim of elevating the Italian gastronomic tradition to a contemporary level. The brand was developed to offer professional foodservice a proposal that combines aesthetics, technique, and innovation, reinterpreting stuffed pasta in a modern and creative way.

Each creation is the result of careful research into raw materials and precise processing, designed to ensure balanced fillings, well-defined shapes, and consistent performance in the kitchen. Divine Creazioni transforms pasta into an element of gastronomic design, combining taste, visual elegance, and operational practicality.

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SIGNATURE CREATIONS



CONTEMPORARY CREATIVITY, PRECISION, AND TECHNIQUE.

The Divine Creazioni line reinterprets Italian stuffed pasta through distinctive shapes, elegant geometries, and fillings designed to deliver balance and aromatic intensity. Each format is the result of careful research into textures, pairings, and visual presentation, transforming the dish into an aesthetic as well as a gastronomic experience.

Made with selected ingredients and advanced freezing technologies, these creations guarantee high quality standards, operational practicality, and consistent results.

THE ITALIAN CRAFT

molino
PAOLO MARIANI®

Molino Paolo Mariani mill was founded in the early 1900s, when Quinto Mariani, belonging to a century-long family of millers, decided to settle down in Barbara, and buy an antique mill with hydraulically powered millstones dating back to 1792.

From that day, their mill continued to grind flour by simply harnessing the water power from the Nevola river. In the 1950s, Quinto's son, Urbano, gradually shifted towards a new electrically powered system with an innovative milling process based on cylinder machines.

Today, we are really proud to say that Molino Paolo Mariani mill is a fourth-generation business which continues to dedicate itself, with more experience and with deep respect, to this antique vocation that has always elevated the human being towards the huge responsibility to feed humanity.

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Molino Paolo Mariani believes Italian cuisine is mainly based on the importance of the raw materials: for this reason, they support the idea that a generous territory and microclimates are the fundamental values on which they have based their research activities.

From this awareness, the family of Molino Paolo Mariani has focused its studies on a direct relationship with the world of wheat.

In fact, it must be said that the different wheat varieties are analyzed objectively, without taking into consideration market influences, but solely with our primary intention of giving value to the wheat's peculiar characteristics.

QUAGLIA

Petra®

dove la farina diventa arte®

Petra Molino Quaglia combines a milling tradition dating back to 1914 with an innovative vision that has revolutionized the world of Italian flours. Its augmented stone-milling technology—an approach that unites stone grinding with advanced grain-cleaning and calibration systems—makes it possible to obtain safe, aromatic, and superior-quality flours.

Driven by a transparent supply chain and close collaboration with farmers and artisans, Petra enhances biodiversity and sustainability, exemplified by the Petra Evolutiva project, born from blends of organic grains grown in Sicily. Its assortment—ranging from stone-milled flours to specialized blends—meets the needs of both professionals and enthusiasts, elevating an essential ingredient into a product of excellence where tradition and innovation coexist in perfect balance.

Hoff

THE HOUSE OF FINE FOODS



PETRA MOLINO QUAGLIA IS THE CHOICE FOR THOSE WHO SEEK TRUE EXCELLENCE, BUILT ON SELECTED ORIGINS, A TRANSPARENT SUPPLY CHAIN, AND HUMAN VALUES.

Petra flours represent absolute excellence in the Italian milling landscape, thanks to a production process designed to enhance every component of the grain's quality.

The innovative augmented stone-milling technology preserves the integrity, aroma, and nutritional value of the kernel, ensuring flours that are stable, high-performing, and full of character.

Each variety is calibrated to deliver consistent results in terms of hydration, dough development, elasticity, and structure, meeting the needs of professional bakers, pizza makers, and pastry chefs.

The purity of the raw materials, the meticulous selection of grains, and strict attention to food safety make Petra flours a reliable tool for creating doughs that are digestible, aromatic, and structurally impeccable—capable of elevating any preparation to the highest standards of contemporary cuisine.



agrimontana

The Agrimontana company is one large family, composed with the descendants of the founder, the employees, technical and commercial partners, farmers, suppliers, professionals who use the product and those who consume and enjoy the benefit of an entire production process.
Our story is one of a journey which takes us closer to Nature, seen through the taste of pastry chefs, bakers and ice cream makers.
Founded in 1972 in Borgo San Dalmazzo, Piedmont, Italy, Agrimontana quickly became a market leader in chestnuts, candied fruit, and jam by using only natural ingredients without colorants, preservatives, or artificial flavorings. The company also produces all-natural bases and pastes for authentic Italian gelato. Since joining the Illy Group in 2006, Agrimontana has expanded its range to include Domori couverture chocolate, made from premium aromatic cacao varieties, ensuring high quality through careful monitoring and processing.

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THE HOUSE
OF FINE FOODS



AGRIMONTANA VALUES



WE WORK WITH THE BEST CRAFTSMAN EVER: NATURE



CRAFTSMANSHIP

The force of nature is at the same time its fragility: every invasive action compromises the balance and the truthfulness. Our workers, custodians of the traditional art of candy, protect the natural balance by paying attention and professional care which only a high-quality craftsmanship is capable of achieving.



HAUTE CUISINE

Copper, known for its conductivity and health benefits, is a key material in gastronomy and symbolizes our technical precision. We were among the first Italian companies to eliminate sulphites and other additives that could alter the product's original qualities. Our methods and processes mirror those used in top restaurant kitchens.







THE TERROIR & THE ORIGINS

The quality begins from the choice of raw materials: we select the products that are at highest expression of the territory, giving the closest attention to the ethical and sustainable cultivations and verifying that the harvest happens at the correct degree of maturation.



We do everything to ensure that the intrinsic value of raw materials is dealt with respectfully, so as to ensure it remains in the finished product.
We directly manage an experimental chestnut grove, with fifty trees and six different varieties (the survivors of the nine types originally planted), and we are very conscious of the benefits of non-intensive, sustainable agriculture.
We have a direct relationship with growers, and rely on our own ability and experience to choose the best raw materials.
We have set up all the checks to ensure that every piece of fruit meets our high standards. We don't take shortcuts in the production process which might affect the original sensory qualities of our ingredients. The whole organoleptic value chain of our products is inspected by us.

TQB

Tanto Quanto Basta was born from the experience and vision of its founder, chef Giuseppe Pappalardo, who transformed his deep knowledge of cuisine into a passionate search for the finest local ingredients. The brand's philosophy is based on the constant selection of outstanding Sicilian products, chosen to respect the natural cycles of seasonality and to bring authenticity, flavor, and identity to every dish.

Olive oil, cheeses, dried fruits, seafood products, and other specialties are carefully selected, verifying quality, origin, and organoleptic characteristics in order to offer ingredients that meet the expectations of the most demanding palates. The aim of TQB is not only to support gastronomic creativity, but also to evoke territories, traditions, and flavors in every plate.

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That of TQB is a philosophy.

As such, it speaks to representatives of gourmet gastronomy who work exclusively with products of territorial excellence and, for this reason, positions itself as a strategic reference for avant-garde chefs, both nationally and internationally. In the pantries of restaurants devoted to quality and authenticity arrive only the finest selections, treasures from land and sea that, used just enough by skilled hands, transform a dish into a true taste experience.



T'a MILANO

"T'a Milano" meticulously select the finest cocoa Grand Cru and handpick excellent raw materials, giving priority to those sourced from their own region. They craft their products with utmost attention to detail, aiming to delight even the most discerning palates.

"T'a Milano" design packaging using eco-friendly, biodegradable, and compostable materials, blending innovation with functionality and elegance. Their artisanal production, conducted in the laboratories of Cerro Maggiore, on the outskirts of Milan, has garnered recognition and awards over the years.
This production facility embodies a dual essence: traditional on the outside, yet avant-garde in the production labs.

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QUALITY, ITALIAN SPIRIT & DESIGN



Crafted with artisanal precision and premium ingredients, "T'a Milano" chocolates offer a distinctive experience to savor and share.

Each product represents a unique journey through the excellence of Italy, capable of celebrating and exalting all its exquisite components.













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