



# BELAZU

SEPTEMBER  
PRODUCT LIST

## 2023



# It all BEGAN with an OLIVE

We were born to find the best ingredients for chefs – starting back in 1991 when we were The Fresh Olive Company and brought fresh unpasteurised olives to the UK from Provence.

We are proud of the long-standing relationships we have built over the years and the extensive product portfolio we have curated. Now, we’re a staple in kitchens throughout the UK, with a 500+ product range of high-quality ingredients that represent the best of the best.

From our superb assortment of olives, oils, vinegars and pestos to our delectable culinary pastes, our innovation and development team source and develop products with you in mind.

Our commitment to excellence means key trends are always at the forefront of our minds, and we’re constantly drawing inspiration from global travel experiences and feeding this into our product development.

This very approach has led us to uncover some of our most loved products, such as our award-winning Rose Harissa, Sour Cherry Molasses, Ve-Du-Ya®, and our I.34 Balsamic Vinegar, to name a few.

## OUR PRINCIPLES ARE AS IMPORTANT TO US NOW AS THEY WERE IN 1991:

**WE ARE ALL ABOUT THE FLAVOUR** – it’s our endless obsession.  
We’re passionate, innovative, hard-working, reliable and precise.

**WE ARE ALWAYS LOOKING TO INSPIRE** – we’re proud of our extensive knowledge, creativity, and infectious enthusiasm.

**OUR TWIST: AN ADVENTUROUS SPARK** – we’re bold, rebellious, always searching, full of life and importantly, down to earth.

**THE JOURNEY MATTERS** - it’s what we are founded on: our care for people, product and the planet goes beyond the journey from farm to table.

GOT A QUESTION? WANT TO FIND OUT MORE? WE'RE HERE TO HELP YOU...

EMAIL: SALES@BELAZU.COM TELEPHONE: 0208 838 1912

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PLEASE VISIT [HTTPS://TRADE.BELAZU.COM/HOME](https://trade.belazu.com/home)

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Product of Italy			
Product of Greece			
Product of Cyprus			
Product of Ireland			
Product of UK			





**SOUR CHERRY ONIONS** 1.9kg | JM004B | page 19



**ARTICHOKE FLOWERS** 1.1kg | MM167E | page 16



**TINNED CHICKPEAS** 2.5kg | XX117L | page 37



**SESAME-FREE HOUMOUS** 1.2kg | JA017J | page 36



**GOLDEN SAFFRON SHALLOTS** 1.7kg | JM002B | page 19



**CALABRIAN CHILLI HOT HONEY SAUCE** 450g | BS015D | page 36



**SMOKY CUCUMBERS** 1.7kg | JM003B | page 19



# OLIVES

We’ve been working closely with our olive producers since 1991 to offer the widest possible selection of the best olives from across the Mediterranean basin. All of our olives are naturally ripened and unpasteurised to give the best possible texture and flavour.



UNPITTED OLIVES  
WITH THEIR STONE  
INTACT FOR A  
ROBUST FLAVOUR  
AND FIRMER  
TEXTURE.

## ITALIAN VARIETAL OLIVES

	MINIMUM GROSS WEIGHT	DRAINED WEIGHT	PRODUCT CODE
<b>BLACK NOCELLARA</b> From the Belice valley, our Black Nocellara have a slightly violet colour due to being harvested later in the season	5.2kg	3kg	OV216A
<b>GIARRAFFA</b> Very large, bright green olives from southern Sicily	3.8kg	2.5kg	OV131A
<b>NOCELLARA DEL BELICE XL</b> Bright green extra-large Castelvetro olives from Trapani, Sicily	3.8kg	2.5kg	OV194A
<b>NOCELLARA DEL BELICE</b> Bright green early harvest Castelvetro olives from Trapani, Sicily	3.8kg	2.5kg	OV191A
<b>BELLA DI CERIGNOLA</b> Giant green olives from Puglia	4.5kg	3kg	OV012
<b>TAGGIASCA</b> Small purple turning olives from Liguria	4.5kg	3kg	OV101

## FRENCH VARIETAL OLIVES

<b>PETIT LUCQUES*</b> Famous elliptical-shaped green olives from Carcassonne	4.5kg	3kg	OV112
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## SPANISH VARIETAL OLIVES

<b>MANZANILLA</b> Fleshy green olives from Andalucia	4.5kg	3kg	OV032
<b>GORDAL</b> Extra large olives from Andalucia	4.5kg	3kg	OV060A

## GREEK VARIETAL OLIVES

<b>QUEEN GREEN CHALKIDIKI</b> Large green olives from Chalkidiki	4.5kg	3kg	OV004
<b>KALAMATA</b> Fruity purple olives in brine	4.5kg	3kg	OV132

. \* Subject to seasonal availability



GREEK, SPANISH,  
MOROCCAN AND  
ITALIAN OLIVES  
WITH STONE  
REMOVED FOR  
CONVENIENCE.†

MOROCCAN VARIETAL OLIVES

	MINIMUM GROSS WEIGHT	DRAINED WEIGHT	PRODUCT CODE
<b>BLACK DOUCE</b> Plump, naturally ripened black olives from Marrakesh	3kg	3kg	OV052
<b>PITTED ZESTY MAROC†</b> Giant pitted Chalkidiki olives with Beldi lemon paste, coriander seeds and turmeric	2.5kg	2.5kg	OC250C
<b>PITTED SMOKEY SALAMANCA†</b> Giant pitted Chalkidiki olives with smoked paprika, cayenne pepper and garlic	2.5kg	2.5kg	OC251C
<b>PITTED CHILLI ROSMARINO†</b> Giant pitted Chalkidiki olives with rosemary and chilli	2.5kg	2.5kg	OC252C

FRESH PITTED GREEN OLIVES

<b>PITTED PLAIN GREEN OLIVES†</b> Beldi olives from Marrakesh, plain	4.5kg	3kg	OP030
<b>PITTED GREEN OLIVES IN HERBES DE PROVENCE†</b> Beldi olives marinated with rosemary and thyme	4.5kg	3kg	OP010
<b>PITTED VINCI OLIVES®†</b> Large Chalkidiki olives with mushrooms, peppers and garlic	4.5kg	2.5kg	OP040
<b>PITTED GORDAL OLIVES†</b> Extra large pitted green olives from Andalucia	4.5kg	2.5kg	OP006A
<b>MARTINI OLIVES†</b> Large Chalkidiki olives with no added oil	1kg 4.5kg	600g 2.5kg	OP280A OP100
<b>PITTED NOCELLARA DEL BELICE†</b> Early harvest Castelvetro olives from Trapani, Sicily	3.8kg	2.5kg	OP032A
<b>GRILLED DOMAT OLIVES†</b> Turkish green smokey pitted olives	5kg	2.5kg	OP911A

ALL OUR  
BLACK OLIVES  
ARE ALLOWED  
TO RIPEN  
NATURALLY.

FRESH PITTED  
BLACK OLIVES

	MINIMUM GROSS WEIGHT	DRAINED WEIGHT	PRODUCT CODE
<b>PITTED BLACK OLIVES IN HERBS DE PROVENCE†</b> Marrakesh's finest black Douce seasoned with herbs de Provence	3kg	3kg	OP005
<b>PITTED REDUCED SALT BLACK OLIVES†</b> Black Douce olives from Marrakesh, with less salt, no herbs	5kg	5kg	OP023
<b>PITTED CUQUILLO NIÇOISE†</b> Small Spanish purple olives from Andalucia	4.5kg	3kg	OP052
<b>PITTED KALAMATA†</b> Classic purple Greek olives	4.5kg	3kg	OP061
<b>KALAMATA QUARTERS†</b> Kalamata olives cut in quarters	5kg	2.5kg	OP069A

FRESH PITTED OLIVE MIXES

<b>MIXED PITTED OLIVES†</b> Pitted green Beldi and purple Kalamata olives with bay, rosemary and thyme	4.5kg	2.5kg	OP995A
<b>PITTED NOCELLARA AND USLU OLIVES†</b> Plain mix of green Sicilian and purple Turkish Uslu pitted olives	4.5kg	2.5kg	OP043A
<b>PITTED HARLEQUIN OLIVES®†</b> Green Chalkidiki and purple Turkish Uslu olives with peppers, garlic, chilli and black pepper	4.5kg	2.5kg	OP080
<b>PITTED SPANISH BAR MIX OLIVES†</b> Green Beldi and purple Cuquillo Niçoise olives with peppers, onions and garlic	4.5kg	2.5kg	OP071A
<b>PITTED PISTOU OLIVES†</b> Purple Cuquillo Niçoise and green Beldi olives with garlic and basil	4.5kg	2.5kg	OP190A
<b>PITTED HOT CHILLI OLIVES†</b> Green Beldi and purple Cuquillo Niçoise olives with herbs and chilli	4.5kg	2.5kg	OP210A
<b>PITTED JERBA OLIVES†</b> Large green Chalkidiki and purple Kalamata olives with Rose Harissa	4.5kg	2.5kg	OP322A
<b>PITTED RUSTICA OLIVES</b> Green Beldi, Chalkidiki and Kalamata olives in a pepper, herb and Rose Harissa marinade	4.5kg	3kg	OC083

WE HAND MIX  
FRESH OLIVES IN  
SMALL BATCHES BY  
BRINGING TOGETHER  
THE BEST VARIETIES  
AND INGREDIENTS  
TO CREATE OUR  
SIGNATURE MIXES.

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

† While every care is taken to remove pits from these olives, we can only give a 95% guarantee that no whole or partial pits remain. Please be vigilant when consuming or selling



PACKED IN  
VEGETABLE OIL  
RATHER THAN  
BRINE TO PRESERVE  
THE CHEESE AND  
TOMATOES ADDED  
TO THESE OLIVE  
MIXES.

FRESH PITTED OLIVE MIXES  
IN VEGETABLE OIL

PITTED OLYMPIA OLIVES†

Pitted Kalamata and green Beldi olives with diced cheese, basil and sun-dried tomatoes

MINIMUM  
GROSS  
WEIGHT

DRAINED  
WEIGHT

PRODUCT  
CODE

4.5kg

2.5kg

OC100

PITTED ANDALOU OLIVE ANTIPASTI MIX†

Large green Chalkidiki and purple Kalamata olives with cornichons, sun-dried tomatoes, caperberries, red peppers, garlic and herbs

5kg

2.5kg

OP160A

PITTED ILIOS OLIVE MIX†

Large green Chalkidiki and purple Kalamata olives with herbs, sun-dried tomatoes and garlic in sunflower oil and Extra Virgin Olive Oil

2.5kg

1.75kg

OH001C

FRESH PITTED DRY SEASONED OLIVES

PROVENÇAL OLIVE MIX†

Chalkidiki and Uslu olives are mixed with sweet sun-dried tomatoes, oregano and a gentle tanginess from the Balsamic Vinegar of Modena IGP

2.5kg

2.5kg

OC260C

BASIL & GARLIC OLIVE MIX†

Green and purple olives with a flavour-enhancing mix of garlic and basil

2.5kg

2.5kg

OC259C

GREEN HARISSA & GUINDILLA OLIVE MIX†

A spicy mix of green and purple olives with preserved lemons and coriander seeds

2.5kg

2.5kg

OC258C

BAG-IN-BOX OLIVES

PITTED CUQUILLO NIÇOISE†

Little purple pitted olives from Andalucia

15kg

2 x 5kg

BB052

PITTED KALAMATA†

Graded 'brilliant', the classic Greek purple olive

15kg

2 x 5kg

BB060

KALAMATA HALVES†

Kalamata olives, pitted and cut in half

15kg

5 x 2kg

OP070C

DRY SEASONED  
MIXES FOR A  
MORE INTENSE  
FLAVOUR  
INFUSION.

PILLOW BAGS OF  
OLIVES. GREAT  
VALUE FOR BULK  
BUYING WITH  
MINIMAL PACKAGING  
AND WASTE.

THE STONE IS THE  
HEART OF THE  
OLIVE – IT'S A BIG  
PART OF THE EATING  
EXPERIENCE AND  
WORKS TO PROTECT  
THEIR FLAVOUR,  
TEXTURE AND LOOK.

BIG JUICY GREEN  
GREEK CHALKIDIKI  
OLIVES STUFFED  
BY HAND.

FRESH OLIVE MIXES

BELAZU INGREDIENT COMPANY

HOUSE MIX

Our 'olives del día', a continuously changing selection for those who like to mix it up

MINIMUM  
GROSS  
WEIGHT

DRAINED  
WEIGHT

PRODUCT  
CODE

4.5kg

3kg

OC130

FRESH STONE-IN OLIVE MIXES

COCKTAIL OLIVE MIX

Kalamata, Queen Green and Manzanilla olives with red peppers, garlic and bay

4.5kg

3kg

OC996

SMOKED MIXED OLIVES

Beldi and Kalamata olives with a natural smoke flavouring

2.1kg

1.8kg

OC200

SPANISH OLIVE MIX

Gordal, Manzanilla, Zorzalena and Cuquillo Niçoise olives

4.5kg

3kg

OC949A

ITALIAN OLIVE MIX

Bella di Cerignola, Giarraffa, Nostraline and Nocellara del Belice

4.5kg

3kg

OC174

CASABLANCA OLIVES

Green Beldi and purple Cuquillo Niçoise olives with chilli, garlic and cumin

4.5kg

3kg

OC005

AMARANTO OLIVE MIX

Large pimento stuffed Chalkidiki, Nocellara del Belice and Kalamata olives with large caperberries

4.5kg

3kg

OC020A

LEMON, BASIL AND MINT OLIVES

Aromatised green olives with lemon, basil and mint

4.5kg

3kg

OG061

ETNA OLIVES

Aromatised green olives in a hot chilli, pepper and garlic marinade

4.5kg

3kg

OC073

HERB OLIVES

Black Douce olives with Provençal herbs

3kg

3kg

OB003

STUFFED OLIVES

WHOLE PIMENTO STUFFED OLIVES†

Chalkidiki olives hand stuffed with whole pimento pepper

4.5kg

3kg

OP111

JALAPEÑO STUFFED OLIVES†

Chalkidiki olives hand stuffed with slices of jalapeño

4.5kg

3kg

OP115

GARLIC STUFFED OLIVES†

Chalkidiki olives hand stuffed with whole garlic cloves

4.5kg

3kg

OP120

† While every care is taken to remove pits from these olives, we can only give a 95% guarantee that no whole or partial pits remain. Please be vigilant when consuming or selling.



# NUTS, SNACKS & BREADSTICKS

All our nut mixes are hand-prepared in small batches and roasted at our in-house facility. Our resident chefs have developed a new range of innovative recipes using the very best authentic Mediterranean ingredients.



ALL OF OUR  
NUT MIXES ARE  
HANDMADE  
IN-HOUSE AT  
BELAZU, USING  
THE SAME SMALL  
BATCH TECHNIQUES  
THAT YOU'D FIND  
IN THE UK'S BEST  
RESTAURANTS.

NEW

## PREMIUM MIXED NUTS

	UNIT	PRODUCT CODE
<b>TRUFFLE AND PECORINO LUXURY NUT MIX</b> 	1.35kg	XN069B
Almonds, cashews, macadamias and pecans with the bold richness of pecorino cheese and truffle		
<b>ESPELETTE LUXURY NUT MIX</b> 	1.35kg	XN071B
Almonds, cashews, macadamias and pecans roasted in Piment D'Espelette, giving them a subtle heat		
<b>MARCONA ALMONDS</b> 	1.5kg	XN021B
Sweet, delicate Spanish Marcona almonds seasoned simply with salt		
<b>COCKTAIL NUT MIX</b> 	1.4kg	XN011B
Valencia almonds, macadamias and cashews seasoned simply with salt		
<b>DULCE DE LECHE NUT MIX</b>  	1.1kg	XN116B
Complex and caramelly with the perfect balance of sea salt. Expect a light sweetness with toffee and rich cream notes		

## MIXED NUTS

<b>SALT AND PEPPER CASHEWS</b> 	1.2kg	XN004B
Roasted cashews seasoned with Anglesey PDO sea salt and cracked black pepper		
<b>SEA SALT AND OAK-SMOKED MIGNONETTE PEPPER ALMONDS</b> 	1.4kg	XN064B
Roasted almonds coated in oak-smoked mignonette black pepper and sea salt		
<b>SMOKED ALMONDS</b> 	1.4kg	XN050B
Roasted almonds with a natural smokey flavour		
<b>TRUFFLED NUT MIX</b> 	1.45kg	XN065B
Valencia almonds, cashews and peanuts roasted in a rich truffle flavour		
<b>ROSE HARISSA NUT MIX</b> 	1.45kg	XN062B
Almonds, cashews and peanuts roasted in a Belazu Rose Harissa spice mix for a complex flavour with a warm spicy finish		
<b>ROSEMARY NUT MIX</b> 	1.45kg	XN061B
Almonds, cashews and peanuts roasted with Mediterranean sun-dried rosemary		
<b>KASHA CASHEW MIX</b> 	1.2kg	XN063B
Moroccan-style ras el hanout spice mix adds an aromatic sweetness to roasted cashews rolled in buckwheat kasha		
<b>CLUB NUT MIX</b> 	1.4kg	XN073B
Roasted almonds, cashews, macadamias, pecans and peanuts seasoned with salt		



	SNACK MIXES	UNIT	PRODUCT CODE
THESE NUT MIXES ARE HAND-MIXED WITH BEANS, LEGUMES OR CORN ALL FRIED IN SUNFLOWER OIL.	<b>PISTOU NUT MIX</b>  		
	Broad beans, peanuts and cashews hand-roasted for an authentic basil pesto taste	1.1kg	XN079B
	<b>SOCCA NUT MIX</b> 		
	A blend of cashews, giant corn, almonds and chickpeas, coated with gram flour and parsley	1.1kg	XN080B
	<b>SHATTA NUT MIX</b> 		
	A mixture of cashews, almonds, giant corn and chickpeas with dulce smoked paprika and cayenne pepper for a deep flavour and lasting heat	1.1kg	XN081B
	<b>DRY ROASTED PEANUTS</b> 		
	The classic dry roasted peanut... ours are jumbo grade nuts	1.45kg	XN051B
	<b>WASABI RAVIOLI PEANUTS</b> 		
	Peanuts with a crunchy wasabi coating	1.05kg	XN053B
	<b>WASABI NUT MIX</b> 		
	Wasabi ravioli, roasted cashews, dry roasted peanuts, smoked almonds	1.3kg	XN056B
	<b>NUT-FREE SNACK MIXES* (may contain traces of nuts)</b>		
THESE SNACK MIXES ARE NUT FREE BUT MAY CONTAIN TRACES OF NUTS.	<b>SMOKEY CHILLI SNACK MIX</b> <sup>†</sup>		
	Our distinctively hot and crunchy Snack Mix is made of corn and salted green peas, seasoned with paprika, cumin, chilli and cayenne pepper	1kg	XN007B
	<b>CHILLI MIX</b> <sup>†</sup>		
	Wasabi peas, chilli soft corn, chilli giant corn, chilli rice crackers	1kg	XN055B
	<b>CHILLI RICE CRACKERS</b> <sup>†</sup>		
	Rice crackers with a dusting of chilli	5kg	XN095C
	<b>WASABI PEAS</b> <sup>†</sup>		
	Peas with a wasabi coating	1.2kg	XN054B
	<b>SEA SALT AND BALSAMIC SNACK MIX</b> <sup>†</sup>		
	A crunchy flavour-packed snack mix, seasoned with balsamic vinegar flavouring and sea salt	1kg	XN096B

All our products are vegan unless otherwise stated.

† May contain traces of nuts.

	PICOS	UNIT	PRODUCT CODE
SAVOURY LITTLE SPANISH BREADSTICKS SEASONED WITH OUR SIGNATURE MARINADES.	<b>PECORINO AND BLACK PEPPER PICOS</b> <sup>†</sup> 		
	Savoury picos seasoned with freshly grated pecorino cheese and black pepper	430g	XN094B
	<b>BASIL PICOS</b> <sup>†</sup>		
	Savoury picos seasoned with basil, garlic, salt and pepper	430g	XN005B
	<b>TOMATO AND SMOKED PAPRIKA PICOS</b> <sup>†</sup>		
	Smokey picos seasoned with sun-dried tomato paste, paprika, salt and oregano	430g	XN006B
	<b>NUT-FREE SNACK MIXES</b>		
THESE SNACKS DO NOT CONTAIN NUTS AND ARE MADE AND PACKED IN A NUT FREE ENVIRONMENT.	<b>FRIED AND SALTED SOFT CORN</b>		
	Crispy salted corn from Spain	2kg	XN025
	<b>FRIED AND SALTED SOFT CORN CHILLI</b>		
	Crispy salted corn with a touch of chilli	2kg	XN026
	<b>FRIED AND SALTED BROAD BEANS</b>		
	Crunchy broad beans seasoned with salt; a hugely popular bar snack in Spain	2kg	XN029
	<b>FRIED AND SALTED BROAD BEANS CHILLI</b>		
	Crunchy broad beans coated in chilli. A classic Spanish bar snack	2kg	XN030
	<b>SPICY SNACK MIX</b>		
	Fried giant corn, soft corn and crunchy broad beans with chilli	2kg	XN032A
	<b>FRIED AND SALTED GIANT CORN</b>		
	Classic Spanish bar snack seasoned with salt	2kg	XN031A
	<b>FRIED AND SALTED GIANT CORN CHILLI</b>		
	Classic Spanish bar snack with a crispy, crunchy texture and a touch of chilli	2kg	XN028

BREADSTICKS

MADE IN PIEDMONT, ITALY BY A TRADITIONAL FAMILY FIRM.	<b>SPACCATINI THIN BREADSTICKS ‘PINZATELLI’</b>		
	Made from a dry, hard dough, shaped with a die and slowly baked	6 x 250g	XB002C
	<b>BREADSTICKS WITH ROSEMARY</b>		
	Made using a very soft dough with rosemary, which is stretched, shaped, proved, then baked	15 x 150g	XB050
	<b>BREADSTICKS WITH OLIVE OIL</b>		
	Made using a very soft dough rich in olive oil, which is stretched, shaped, proved, then baked	15 x 150g	XB010
	<b>BREADSTICKS WITH BLACK OLIVES</b>		
	Made using a very soft dough with black olives, which is stretched, shaped, proved, then baked	15 x 150g	XB040



# ANTIPASTI & PICKLES

We work with suppliers and growers from across the Mediterranean to bring classic and innovative antipasti to the U.K. Like our olives we hand mix these in small batches adding our unique flavours and marinades. They come in a variety of pack formats to accommodate different kitchen sizes.



SUN-DRYING VINE-RIPENED TOMATOES TYPICALLY TAKES AN AVERAGE OF 3 DAYS UNDER THE MEDITERRANEAN SUN. WHILST SEMI-DRYING TAKES AROUND 8-12 HOURS OF GENTLE HEATING, INTENSIFYING THE FLAVOUR.

**NEW**  
PUGLIAN GROWN ARTICHOKE HEARTS; WHOLE, HALVED, QUARTERED WITH AND WITHOUT THE STALK.

## TOMATOES

	UNIT	PRODUCT CODE
<b>SEMI-DRIED TOMATOES IN OIL</b> Turkish tomatoes, fully vine ripened before being hand picked and slow oven roasted to bring out their natural sweetness	1.15kg	MA016
<b>PREMIUM ITALIAN SEMI-DRIED TOMATOES IN OIL</b> Grown in Puglia, Italy and fully vine ripened before being hand picked and slow oven roasted to bring out their natural sweetness	1kg	MA020
<b>PREMIUM SEMI-DRIED CHERRY TOMATOES IN OIL</b> Grown in Turkey, and fully vine ripened before being hand picked and slow oven roasted to bring out their natural sweetness	1.1kg	DT028A
<b>SMOKEY FLAVOURED SEMI-DRIED TOMATOES IN OIL</b> Semi-dried tomatoes with a natural smokey flavour	1.15kg	DA083A
<b>BALSAMIC SEMI-DRIED TOMATOES IN OIL</b> Semi-dried tomatoes infused with Balsamic Vinegar of Modena	1.15kg	DT002A
<b>SUN-DRIED TOMATOES IN EXTRA VIRGIN OLIVE OIL</b> Sun-dried tomatoes in Extra Virgin Olive Oil	2kg	DT013E
<b>SUN-DRIED TOMATOES (A-GRADE)</b> Hand salted and dried naturally for an average of 3 days, these tomatoes remain a classic ingredient for most Mediterranean cuisine	1kg	MA002

## ARTICHOKES

<b>ARTICHOKE FLOWERS</b> Artichoke flowers confited in extra virgin olive oil (20 artichokes per tray)	1.1kg	MM167E
<b>ARTICHOKE HEARTS WITH STALK IN OIL</b> Puglian artichoke hearts, Roman Style with their stalk still attached	1.9kg	MA079
<b>ARTICHOKE HALVES NO STALK IN OIL</b> Puglian artichoke halves, cooked with no stalk	2kg	MA071
<b>CHARGRILLED ARTICHOKE QUARTERS</b> Artichoke quarters chargrilled by hand over open flames	1.8kg	DA090E
<b>SMOKY FLAVOURED ARTICHOKE Halves</b> Half artichokes with a natural smoky flavour	1.9kg	DA085E
<b>BABY VIOLETTO ARTICHOKE IN OIL</b> Small varietal artichokes gently cooked and packed in oil	1.9kg	DM100E
<b>LIGHTLY DRESSED ARTICHOKE HEARTS WITH STALKS NOT IN OIL</b> Puglian artichokes lightly dressed with the stalk	1.2kg	DA088E

## PRESERVED FRUIT

<b>MARINATED MINI FIGS</b> Spanish baby figs in a cinnamon and ginger spiced Muscovado syrup	1.35kg	DM024A
<b>BELDI PRESERVED LEMONS</b> Dwarf, thin-skinned lemons with very little pith and incredible citrus flavours and aromas, packed in brine	720g	MM043
	5kg	MM042












	PEPPERS	UNIT	PRODUCT CODE
SUN-DRYING AND SEMI-DRYING PEPPERS INTENSIFIES THEIR FLAVOUR AS WELL AS AIDING PRESERVATION. THE PIQUILLO PEPPERS ARE FLAME ROASTED AND THE SKINS REMOVED BY HAND.	<b>SUN-DRIED RED PEPPERS IN EXTRA VIRGIN OLIVE OIL</b> Puglian grown and sun-dried red peppers in Extra Virgin Olive Oil	3kg	MA040
	<b>POPONCINI PEPPERS</b> Small cherry peppers with a sweet flavour and little chilli kick	850g	DP001E
	<b>PICOÑA PEPPERS</b> Small teardrop-shaped chilli peppers with a sweet and sour taste and mild heat	1.4kg	MP003L
	<b>GRILLED MIXED PEPPERS</b> Red and yellow peppers grilled and preserved in oil	1.9kg	MA171E
	<b>PEPPAS</b>  Small cherry peppers stuffed with cream cheese, packed in sunflower oil	1.9kg	MA132
	<b>RED CHILLI PEPPERS STUFFED WITH FETA AND HERBS</b>  Red Florina peppers stuffed with Mizithra and Feta	1.9kg	MA120
	<b>GREEN CHILLI PEPPERS STUFFED WITH FETA AND HERBS</b>  Green Florina peppers stuffed with Mizithra and Feta	1.9kg	MA121
	<b>WHOLE GREEN GUINDILLA CHILLI PEPPERS</b> Spanish grown Guindilla peppers in water and vinegar	2kg	MM070A
	<b>PIQUILLO PEPPERS PDO (WOOD-ROASTED)</b> A PDO pepper from Lodosa, Spain, that is packed without added liquid	225g 1.9kg	MM050 MM051
	<b>PIQUILLO PEPPERS WHOLE (TINNED)</b> A pepper packed in a light brine	2.5kg	MM052
	<b>PIQUILLO PEPPERS SLICED (TINNED)</b> A sliced pepper packed in a light brine	2.5kg	MM053
ANTIPASTI MIXES			
<b>LUXURY ANTIPASTI MIX</b> Grilled peppers, mushrooms, courgettes, aubergines, sun-dried tomatoes, pitted purple olives and Balsamic Vinegar of Modena IGP with a blend of herbs and spices	1.9kg	MA008E	
<b>EZME ANTIPASTI</b> A chunky antipasti mix with grilled red peppers and semi-dried tomatoes dressed with Pomegranate Molasses, chilli, mint and parsley	1.15kg	DA099A	
<b>TUSCAN ANTIPASTO†</b> Pitted green and purple olives, mushrooms, cornichons, onions, artichokes, yellow and red pimento peppers and semi-dried tomatoes in an oil marinade	1.9kg	MA060	
<b>FAIRY MUSHROOM ANTIPASTO</b> Mix of Pholiota mutabilis, Shitake and Agaricus bisporus mushrooms dressed in oil, wine vinegar and spices	2kg	MA091	
<b>ROASTED MUSHROOMS</b> Chargrilled button mushrooms with a mix of Balsamic Vinegar of Modena IGP, garlic, herbs and sweet chilli	1kg	MM026E	
All our products are vegan unless otherwise stated.			

ANTIPASTI	UNIT	PRODUCT CODE
<b>CAPERS LILLIPUT, IN VINEGAR</b> Hand harvested from wild caper bushes in Morocco, these tiny flower buds have a huge flavour. Packed in a brined vinegar, they do not require soaking before use	700g	MM002
	3kg	MM001
<b>CAPERS NON PAREILLES, IN VINEGAR</b> Hand harvested from wild caper bushes in Morocco, these tiny flower buds have a huge flavour. Packed in a brined vinegar, they do not require soaking before use	700g	MM999A
<b>SALTED CAPERS NON PAREILLES</b> Dry Non-pareilles grade capers tradionally packed in sea salt	1kg	MM004
<b>CAPERBERRIES LARGE, IN VINEGAR</b> Large Moroccan caperberries in vinegar	2kg	MM020
<b>CAPERBERRIES SMALL, IN VINEGAR</b> Small Moroccan caperberries in vinegar	2kg	MM021
<b>CORNICHONS, IN VINEGAR</b> Unpasteurised cornichons with a good crunch	600g	MM013
	5kg	MM010
<b>CHARGRILLED AUBERGINES</b> Grilled aubergines packed in their natural juices	700g	MA081
<b>GRILLED AUBERGINES IN OIL</b> Picked, sliced, chargrilled and packed by hand	1.9kg	MA172E
<b>GRILLED COURGETTES IN OIL</b> Picked, sliced, chargrilled and packed by hand	1.9kg	MA173E
<b>SWEET GARLIC WITH HERBS</b> Garlic, blanched for a sweeter taste, marinated with herbs in oil	1.9kg	MM061
<b>SWEET GARLIC WITH CHILLI</b> Garlic, blanched for a sweeter taste, marinated with chilli and herbs in oil	1.9kg	MM062
<b>SMOKY FLAVOURED GARLIC CLOVES</b> Garlic, blanched for a sweeter taste, with a natural smoke flavour	1.9kg	DA084E
PICKLES		
<b>BALSAMIC BORETTANE ONIONS</b> A uniquely Italian onion in a Balsamic Vinegar of Modena marinade	2.1kg	MA100
<b>APPLE BORETTANE ONIONS</b> A unique Italian onion in a delicate Apple Vinegar	2.1kg	DA002E
<div>NEW</div> <b>GOLDEN SAFFRON SHALLOTS</b> Tender, sliced shallots infused with gentle and fragrant saffron, balanced by sweet and sour notes derived from White Condimento	1.7kg	JM002B
<div>NEW</div> <b>SMOKY CUCUMBERS</b> Crafted using naturally smoked water, white wine vinegar, and specially sourced mini cucumbers; a combination of sweet & acidic flavours with gentle hickory notes	1.7kg	JM003B
<div>NEW</div> <b>SOUR CHERRY ONIONS</b> Sliced white onions pickled in a tangy sour cherry concentrate, resulting in a pleasant sourness complemented by subtle notes of cherry and sumac	1.9kg	JM004B



Our artisan selection offers a wide variety of cheeses perfect for cooking, sourced from across Europe and the UK. Ranging from the classic, rich flavours of Parmigiano Reggiano PDO, to the smokiness of Scamorza and the creamy nuttiness of Halloumi PDO. Please log on to our trade website for current pricing.



PRODUCT OF ITALY	UNIT	PRODUCT CODE
<b>PECORINO ROMANO PDO</b> 		
Filled with umami flavours, a fruity sharpness and a long-lasting saltiness. It has a dry, slightly dense texture. Produced in Sardinia	1.15kg	XX605
<b>PROVOLONE PICANTE</b> 		
Made in Sardinia where the cows graze on wild flora and fauna. A tangy and slightly nutty cheese with sharp undertones and lingering tannin-like flavours. Once cooked, it takes on a rich, caramelised flavour	1kg	XX604
<b>SCAMORZA</b> 		
Naturally smoked with a rich, buttery flavour and no acidity or sharpness. When cooked, it holds its shape but oozes beautifully	1.9kg	XX603
<b>PARMIGIANO REGGIANO PDO (22-MONTH AGED)</b> 		
Intense, full flavour with sweet, fruity notes that develop into a rich, multi-layered long-lasting finish. Produced in Emilia-Romagna	1kg	XX081
<b>PARMIGIANO REGGIANO PDO (36-MONTH AGED)</b> 		
Strong, concentrated flavour, with a rich, long-lasting tang. Produced in Emilia-Romagna	900g-1.3kg	XX076
PRODUCT OF GREECE		
<b>FETA PDO</b> 		
Mild in flavour and creamy to touch, with subtle hints of salt and tang	900g	XX602
<b>MANOURI PDO</b> 		
Very creamy with a fresh milk aroma and a floral, ever so slightly tangy finish. It's soft but maintains its form when cooked. When grilled, it creates a crunchy skin with a soft, caramelised smoky flavour	1.2kg	XX606
PRODUCT OF CYPRUS		
<b>HALLOUMI PDO</b> 		
A creamy, nutty cheese with a saltiness and slight sharpness. It's juicier than an average halloumi and has a layered texture from traditional folding techniques. Made using 100% sheep's milk	2.5kg	XX601
PRODUCT OF IRELAND		
<b>SHEEP'S MILK LABNEH</b> 		
Rich and creamy with a tangy, acidic complexity to the flavour. Made with the milk of grass-fed Irish Sheep, the labneh has herbaceous undertones	1kg	XX607
PRODUCT OF UK		
<b>MOZZEVELLA (VEGAN-STYLE MOZZARELLA)</b>		
Mild, indulgent flavour with a creamy texture, it holds its shape when cooked	500g	XX608

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans



All of our pestos are made in small batches at our London-based HQ. All products have a unique recipe and are made from the best ingredients including aged PDO Parmigiano Reggiano and PDO Genovese basil.





ALL OUR PESTOS ARE FREE FROM FLAVOURINGS, COLOURINGS OR PRESERVATIVES AND THEY ARE ALL UNPASTEURISED. THEY'RE BURSTING WITH BRIGHT COLOURS AND INTENSE FLAVOURS.

BASIL PESTOS

	UNIT	PRODUCT CODE
<b>FRESH LEAF BASIL PESTO</b> 		
We are using a revolutionary production method that enables us to lock in the fresh colour, flavour and aroma of the basil. Made from fresh basil and spinach leaves, pine kernels and Parmigiano Reggiano	900g	JP009D
<b>PREMIUM PESTO</b> 	1kg	PP001
PDO Genovese basil, PDO Parmigiano Reggiano, pine kernels, Extra Virgin Olive Oil and garlic	5kg	PP002
<b>NUT FREE PESTO</b> 	1kg	PP003
Nut free vegetarian pesto made with Italian basil and vegetarian Italian cheese	5kg	PP004
<b>REDUCED SALT PESTO</b> 	1kg	PP996
Nut free vegetarian pesto made with sunflower oil and Italian basil		

RED PESTOS

<b>RED PESTO</b> 	1kg	PP021
Nut free pesto made from sun-dried and semi-dried tomatoes		
<b>SMOKY CAPIA PEPPER PESTO</b> 	1.2kg	JP018J
Smooth and creamy vegetarian pesto made with sweet Turkish Capia peppers		
<b>VEGAN PESTORISSA</b>	430g	PP106D
Three types of tomato blended with Rose Harissa. Gives a sweet smokiness balanced by a little chilli heat		

SPECIALITY PESTOS

<b>TRUFFLE &amp; ARTICHOKE PESTO</b> 	900g	JP027D
A blend of Italian summer truffles, artichokes and Parmigiano Reggiano		
<b>FRESH LEAF VEGAN LOVAGE PESTO</b>	900g	JP107D
Lovage, spinach, a little basil and pine kernels for a more herby pesto alternative		
<b>SEEDED SUPERGREEN PESTO</b> 	900g	JP004D
Broccoli, kale, broad beans, basil, vegetarian Italian cheese and a mix of sunflower and pumpkin seeds		
<b>ARTICHOKE PESTO</b> 	1.1kg	JP019J
Italian artichokes, vegetarian Italian cheese and Extra Virgin Olive Oil		

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Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans



Our culinary pastes take inspiration from Mediterranean and Middle Eastern flavours. They are not heat treated so therefore deliver fresh and vibrant flavours to any dish.



OUR PASTES ARE PERFECT FOR MARINADES AND ADD FULL-BODIED FLAVOURS TO SOUPS, STEWS, SAUCES, DIPS AND DRESSINGS.

HARISSA PASTES

	UNIT	PRODUCT CODE
<b>ROSE HARISSA</b>		
One of our signature ingredients, a secret blend of herbs and spices, softened with rose petals	1kg	MM030
	5kg	MM035
<b>SOUR CHERRY HARISSA</b>		
Our classic harissa, with the addition of sour cherry with a sweet-sour flavour that makes for a milder fruity harissa	1.1kg	BA096A
<b>APRICOT HARISSA</b>		
Middle Eastern inspired paste with sweet apricot, ras el hanout and a chilli kick	1kg	BA062D
<b>HARISSA</b>		
Robust spicy mix of red peppers, chilli, paprika, garlic and cumin	1kg	MM032
<b>VERBENA HARISSA</b>		
Moroccan lemon verbena, coriander, parsley, preserved lemons, chilli and spices	1kg	MM165A

GREEN HERB PASTES

<b>CHERMOULA</b>		
A North African style paste made from preserved lemons, cumin, fresh coriander and parsley	900g	JA007D
<b>ZHOUG</b>		
An Israeli-inspired paste made of coriander, cloves, parsley and cardamom with green chilli	900g	PP066D
<b>CHIMICHURRI</b>		
Parsley, coriander, sherry vinegar, lemon and chilli	850g	PP064A
<b>BASIL PASTE</b>		
Genovese basil in sunflower oil	1kg	PP010

OLIVE PASTES

<b>BLACK OLIVE TAPENADE<sup>†</sup></b>		
Black Douce olives with capers and a little garlic	1kg	PA022A
<b>BLACK OLIVE PASTE<sup>†</sup></b>		
Black Douce olives crushed with oil	1kg	PA020

<sup>†</sup> While every care is taken to remove pits from these olives, we can only give a 95% guarantee that no whole or partial pits remain. Please be vigilant when consuming or selling.



THE PERFECT MARINADES TO ADD FULL-BODIED FLAVOUR TO SOUPS, STEWS, SAUCES, DIPS AND DRESSINGS.	SPECIALITY PASTES	UNIT	PRODUCT CODE
	<b>VE-DU-YA®</b> A vegan paste, with the flavours of the Italian 'Nduja, made with Calabrian chillies and peppers	1.1kg	JP026J
	<b>EZME PASTE</b> The fresh combination of tomatoes, peppers and onions are invigorated by the addition of Pomegranate Molasses, chilli, mint and parsley	950g	JA012D
	<b>URFA CHILLI PASTE</b> Sweet, spicy and smokey Turkish spice paste with red peppers	1kg	PA072A
	<b>BIBER SALCASI</b> A mild (Tatli) Turkish pepper paste, thick and versatile with a light umami flavour	1.2kg	JA015J
	<b>RED PEPPER TAPENADE</b> Smooth and creamy tapenade made from sweet red peppers	900g	JA006D
	<b>AUBERGINE TAPENADE</b> Thick and rich tapenade made from grilled aubergine and tomato with a creamy texture and subtle sweetness	900g	BA055D
	<b>ROASTED AUBERGINE MEZZE</b> A blend of roasted and grilled aubergine, garlic and parsley with a rich creamy flavour and subtle smokiness	930g	BA058D
	<b>SEMI-DRIED TOMATO TAPENADE</b> Tangy, intense, tomato flavour with real depth of flavour and pleasant herb finish	960g	BA056D
	<b>SUN-DRIED TOMATO PASTE</b> Sun-dried tomatoes finely chopped with oil	1.2kg	JA001D
	<b>SMOKED CHILLI JELLY</b> Chipotle chillies, red chillies and peppers in a hot, smokey jam	1.4kg	XX040
	<b>CURED LEMON PASTE</b> Primofiore lemons traditionally cured in sea salt, then turned into an intense paste with a bold, tangy citrus flavour and salty finish	1.2kg	BA079A

TAHINI			
MADE BY A FAMILY OF SAMARITANS USING TRADITIONAL METHODS, CLOSE TO THE ORIGINAL HOME OF TAHINI.	<b>TAHINI</b> 100% Humera sesame seeds are skillfully roasted to release a rich, nutty, balanced flavour. The seeds are then slowly double ground to create a superior finer grind. This grinding process is key as it gives our Tahini a creamy texture and a glossy finish	1kg	PA061G





Our Extra Virgin Olive Oils come from long term partners and producers that we’ve worked with for more than 25 years. Such loyalty means that we have developed strong relationships and can ensure consistency year on year.



OUR BULK OLIVE OILS COME FROM EITHER ANDALUCIA OR CRETE, WITH A CHOICE OF THREE DIFFERENT VARIETALS.

### EXTRA VIRGIN BULK OLIVE OILS

	UNIT	PRODUCT CODE
<b>ROMEO</b> Spanish single varietal Cornicabra	5L	HB001
<b>PEPE®</b> Spanish single varietal Arbequina	5L	HB030
<b>CRETE GOLD</b> Greek single varietal Koroneiki	5L	HB120

### CATERING OILS

<b>OLIVIA 35</b> 35% Extra Virgin Olive Oil, 65% Rapeseed Oil. Our best-selling everyday oil	5L	HB090
<b>PACO</b> Pomace oil is a refined oil extracted from the “pomace cake” left over from Extra Virgin Olive oil production	5L	HB040

### EXTRA VIRGIN FINISHING OLIVE OILS

<b>GAZIELLO MOSTO NATURALE</b> Unfiltered Taggiasca oil from Liguria with sweet fruit flavours and a smooth finish	1L	HF011
<b>CARDINALE</b> Strong, peppery unfiltered oil made from Coratina olives in Puglia, Italy	750ml	HF050
<b>ORGANIC PONS</b> Single estate Arbequina oil from Catalunya, Spain. Complex fresh flavours are balanced with a delicate sweetness	500ml	HF040
<b>EARLY HARVEST ARBEQUINA</b> Unfiltered single estate Arbequina olive oil from Catalunya, Spain. Grassy, peppery, notes of almonds and bananas	1L 3L	HF020 HF023R
<b>VERDEMANDA</b> Single estate oil pressed from young Arbequina olives, for a vivid emerald green oil all year round. Notes of banana, with the fresh fruit taste of the olive front and centre	500ml	HF004D

WE’VE GOT A RANGE OF FLAVOUR PROFILES TO COMPLEMENT ANY DISH – CAREFULLY SELECTED FOR THEIR FINE ORGANOLEPTIC QUALITIES.



WE INFUSE OUR OLIVE OILS WITH THE HIGHEST QUALITY INGREDIENTS TO DELIVER THE BEST FLAVOUR.	FRESH LEAF OLIVE OILS		
	FIG LEAF OLIVE OIL	UNIT	PRODUCT CODE
	Arbequina olives are stone crushed with young fig leaves to produce an oil with complex flavour notes of coconut, fresh almonds and green fig tones	500ml	HM002D
THE ESSENTIAL OILS OF THE CITRUS FRUITS ARE RELEASED UPON STONE-CRUSHING WITH THE OLIVES.	CITRUS OLIVE OILS		
	LEMON OLIVE OIL	250ml	HM011
	Made by stone crushing Peranzana olives and Italian Gargano lemons together	500ml	HM009A
	ORANGE OLIVE OIL		
	Made by stone crushing Spanish oranges and olives together	250ml	HM088D
MADE BY FIRST CREATING A FLAVOURED ESSENTIAL OIL AND THEN BLENDING WITH EXTRA VIRGIN OLIVE OIL, BEFORE ADDING EXTRA INGREDIENTS BY HAND.	INFUSED OLIVE OILS		
	SMOKED EXTRA VIRGIN OIL		
	Olive stones are smoked for sweet vanilla and caramel hints	250ml	HM012
	INFUSED GARLIC OIL		
	Garlic infused Extra Virgin Olive Oil with a mellow, balanced, garlic tone	250ml	HZ020
	INFUSED BASIL OIL		
	Basil infused Extra Virgin Olive Oil with a well balanced, aromatic character	250ml	HZ010
	INFUSED CHILLI OIL		
	Chilli infused Extra Virgin Olive Oil with a well balanced flavour and medium kick	250ml	HZ001

All our products are vegan unless otherwise stated.

THESE INFUSED EXTRA VIRGIN OLIVE OILS ARE MADE IN ALBA, NORTHERN ITALY, THE HOME OF ITALIAN TRUFFICULTURE.	TRUFFLE OLIVE OILS		
	WHITE TRUFFLE OIL	UNIT	PRODUCT CODE
	This infused Extra Virgin Olive Oil contains pieces of white truffle	55ml 250ml	PT002 PT001
	BLACK TRUFFLE OIL	55ml 250ml	PT011 PT010
	This infused Extra Virgin Olive Oil contains pieces of black truffle		
THESE TRUFFLE OILS ARE MADE IN CATALUNYA BY OUR LONG TERM OLIVE OIL PARTNER, EDUARD.	EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE		
	Using milder, late season Olive Oil, allows the white truffle flavour to come through	250ml	HM080
	EXTRA VIRGIN OLIVE OIL WITH BLACK TRUFFLE		
	Using milder, late season Olive Oil, allows the black truffle flavour to come through	250ml	HM084





# BALSAMIC VINEGARS

Our Balsamic Vinegars are sourced from a family-run business in the Italian region of Modena. Our supplier is skilled in the precise artisanal tradition of ageing and blending balsamic vinegar, both IGP and PDO.



PDO BALSAMIC VINEGARS	UNIT	PRODUCT CODE
<b>PDO 25 YEAR OLD 'EXTRA VECCHIO' TRADITIONAL BALSAMIC</b> Traditionally made and aged for 25 years - Extra Vecchio - in oak, chestnut, ash or cherry wood barrels for an incredibly complex and long flavour	100ml	VB081
<b>PDO 12 YEAR OLD TRADITIONAL BALSAMIC</b> Traditionally made and aged for 12 years in oak, chestnut, ash or cherry wood barrels for an incredibly complex and long flavour	100ml	VB080
<b>IGP BALSAMIC VINEGARS</b>		
<b>BALSAMICO DI MODENA IGP 1.35 density</b> Our best-selling, top end balsamic. As sweet and viscous as it gets before the grapes' natural sugars begin to solidify	250ml 500ml	VB001 VB002
<b>BALSAMICO DI MODENA IGP 1.30 density</b> A less mature version of our 1.35 which is 30% more dense than water	250ml	VB030
<b>BALSAMICO DI MODENA IGP 1.17 density</b> 17% more dense than water, our 1.17 balsamic has a delicate sweetness and prominent acidity	250ml 500ml 5L	VB010 VB020 VB045
<b>BALSAMIC 'GRAN GOURMET' IGP</b> Every day Balsamic for sauces, marinades and deglazing pans	6 x 500ml	VB100D
<b>COOKING BALSAMIC IGP</b> Every day Balsamic for sauces, marinades and deglazing pans	5L	VB050
<b>BALSAMIC VINEGARS</b>		
<b>WHITE CONDIMENTO (WHITE BALSAMIC)</b> Made with the same grapes as our IGP Balsamics but without the wood maturation and no caramelisation of the sugars for a colourless condiment	250ml	VZ011
<b>WHITE CONDIMENTO (WHITE BALSAMIC)</b> A white condiment made with concentrated grape must	5L	VB090
<b>SMOKED WHITE CONDIMENT</b> Our beautifully balanced white condiment with the addition of hickory smokiness that is long-lasting	250ml	VM004
<b>WHITE BALSAMIC GLAZE 'TONDO'</b> White condimento thickened for plate dressing	250ml	VB070
<b>BALSAMIC GLAZE 'TONDO'</b> Balsamic vinegar blended and thickened for plate dressing	250ml	VB065
<b>BALSAMIC GLAZE 'GRAN GOURMET'</b> Balsamic vinegar blended and thickened for plate dressing	500ml	VB075
<b>BALSAMIC PEARLS</b> Perfect little spheres made of agar-agar, full of Balsamic vinegar	55g	VB110R



# SPECIALITY VINEGARS

Our single varietal vinegars are made by a 5th generation family business in Catalunya. The slow “Schutzenbach” fermentation preserves each product’s distinctive character, whilst simultaneously developing more complexity.



MADE IN PIEDMONT,  
ITALY BY A  
TRADITIONAL  
FAMILY FIRM.

## WHITE SPECIALITY VINEGARS

	UNIT	PRODUCT CODE
<b>CHARDONNAY VINEGAR</b> Chardonnay vinegar and concentrated grape must blended to form its own distinct character	500ml	VM057
<b>MOSCATEL VINEGAR</b> Moscatel wine vinegar blended with concentrated grape must for a distinct yet subtle flavour	500ml	VM055
<b>RIESLING AGRIDULCE</b> Spanish Riesling wine vinegar and concentrated grape must blended to create a uniquely flavoured agridulce. As acidity is kept below 6% it is classed as Agridulce; a “bittersweet”	500ml	VM047D
<b>ORANGE BLOSSOM HONEY AGRIDULCE</b> Unique agridulce produced from Moscatel Vinegar paired with orange blossom honey from the local Catalanian area	250ml	VM032D
<b>APPLE VINEGAR</b> Vinegar made from and blended with Catalanian apple juice creating a very aromatic, refined flavour	500ml	VM049D

## RED SPECIALITY VINEGARS

<b>MERLOT AGRIDULCE</b> Merlot wine vinegar and concentrated grape must are blended to create a vinegar that retains the grape varieties' unique characteristics	500ml	VM052
<b>CABERNET SAUVIGNON VINEGAR</b> Cabernet Sauvignon vinegar and concentrated grape must carefully blended to retain the specific flavours	500ml	VM056
<b>OPORTO AGRIDULCE</b> Grenache wine vinegar and must are blended and then aged for 12 months in oak barrels	500ml	VM048D
<b>AGED MALT VINEGAR OF MODENA</b> Made by our balsamic supplier, this Malt Vinegar is aged in oak barrels	250ml	VM012D
<b>VERMOUTH VINEGAR</b> An aromatic and elegant vinegar made from Vermouth	500ml	VM050D

## SHERRY VINEGARS

<b>PEDRO XIMÉNEZ VINEGAR</b> A traditional Pedro Ximenez Vinegar aged for a minimum of 7 years with a gentle, refined flavour of concentrated raisins and a subtle hint of oak	250ml	VM037D
<b>SHERRY VINEGAR GRAN RESERVA</b> Aged for at least 10 years in American oak barrels	750ml	VM031

## STORE CUPBOARD ESSENTIAL VINEGARS

<b>RED WINE VINEGAR</b> A simple red wine vinegar for busy kitchens	5L	VM011
<b>WHITE WINE VINEGAR</b> A simple white wine vinegar for busy kitchens	5L	VM002



# MOLASSES & CONDIMENTS

Our versatile range of condiments and molasses impart big flavour and can be used to lift many different dishes, from sweet fruit molasses of the Levant, to French mustards. Plus, the two newest products to be created at Belazu HQ, Calabrian Chilli Hot Honey Sauce and Sesame-Free Houmous.



OUR MOLASSES  
ARE MADE IN  
SMALL BATCHES,  
AND ARE SLOWLY  
BOIL-REDUCED  
WITH ZERO  
ADDITIVES.

MADE BY AN  
INDEPENDENT  
PRODUCER IN REIMS,  
FRANCE. ONLY  
BROWN AND BLACK  
MUSTARD SEEDS  
ARE USED TO MAKE  
OUR MUSTARDS.  
ONCE PREPARED,  
THE MUSTARD IS  
ALSO ALLOWED  
TO "MATURE" FOR  
A MINIMUM OF 72  
HOURS.

## MOLASSES

### SOUR CHERRY MOLASSES

Made with 100% Kutahya and Katirli sour cherries for a sweet, bright and fruity syrup

UNIT

250ml

PRODUCT  
CODE

VM027R

### DATE MOLASSES

A viscous, smooth Molasses with a complex dried fruit flavour, made from 100% Medjoul dates grown on the banks of the Jordan River

840g

VM022D

### POMEGRANATE MOLASSES

Made using 100% hand-picked pomegranates from Turkey

500ml

VM008R

## MUSTARDS

### DIJON MUSTARD

Smooth and fiery extra hot Dijon mustard

1kg

VM105

5kg

VM100

### WHOLEGRAIN MUSTARD

Extra hot wholegrain mustard

1kg

VM115

5kg

VM110

### GRAPE MUST MUSTARD

Wholegrain mustard with sweet balsamic notes

1kg

VM120

## HOT HONEY

NEW

### CALABRIAN CHILLI HOT HONEY SAUCE

A hot honey sauce, thick with Calabrian chilli. Sweet and tangy with warm spicy undertones, the addition of Calabrian chilli adds an irresistible fermented spiciness

450g

BS015D

## HOUMOUS

NEW

### SESAME-FREE HOUMOUS

A brand-new product created in-house at Belazu HQ. This allergen-free houmous is velvety smooth, with creaminess from chickpeas & sunflower seeds complemented by a hit of cumin, coriander and paprika

1.2kg

JA017J



# SPECIALITY & EXTRAS

We've been exploring the Mediterranean region and tasting traditional dishes and delicacies for many years. This is a selection of unmissable ingredients from Atlantic Anchovies to Turkish Zahter.



ALL OUR ANCHOVIES  
ARE HAND FILLETED  
IN COLD WATER.

OUR TRUFFLE  
PRODUCTS COME  
FROM ALBA,  
NORTHERN ITALY,  
ONE OF THE  
HOMES OF ITALIAN  
TRUFFICULTURE

## FISH

	UNIT	PRODUCT CODE
<b>PREMIUM CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL (tray)</b> 	85g	PF069
MSC certified large anchovies caught sustainably in the Bay of Biscay, in a smooth, organic Extra Virgin Olive Oil		
<b>ANCHOVY FILLETS IN OIL (boxed tin)</b> 	50g	PF001
Salt cured for a full 12 months for a deeper flavour		
<b>ANCHOVY FILLETS IN OIL</b> 	800g	PF006
Salt cured for a full 12 months for a deeper flavour		
<b>BOQUERONES WHITE ANCHOVIES</b> 	600g	PF052
Anchovies cured in brine and vinegar		

## TRUFFLE

<b>WHITE TRUFFLE AND PORCINI CREAM</b> 	50g	PT020
Creamed mushrooms and white truffles		
<b>BLACK TRUFFLE AND MUSHROOM SALSA</b> 	80g	PT021
Salsa made from chestnut mushrooms and black truffle, contains squid ink		
<b>BLACK TRUFFLE AND MUSHROOM PASTE</b> 	500G	PT022
Paste made from chestnut mushrooms, black truffle and anchovies		
<b>WHOLE SUMMER TRUFFLES (Jar)</b> 	70g	PT040
Whole summer truffles preserved in a jar		
<b>SUMMER TRUFFLE PEELINGS (Tin)</b> 	100g	PT003
Slices and peelings of summer truffle		

## SEASONINGS

<b>SAFFRON</b> The finest quality saffron, it takes 3,000 flowers to make 20 grams of dried saffron	1g JAR	XX031
	10g POT	XX036H
	20g TIN	XX035
<b>OAK SMOKED PAPRIKA – HOT</b> Hot Jeromin peppers smoked over Extremadura holly oak	70g	XX011
	750g	XX014
<b>OAK SMOKED PAPRIKA – SWEET</b> Sweet Ñora peppers smoked over Extremadura holly oak	70g	XX010
	750g	XX013
<b>ZAHTER IN OIL</b> Wonderfully aromatic wild Turkish herb from the thyme family. Preserved in oil to protect its delicate flavour	200g	MA014
<b>PINE KERNELS</b> The seeds from pine cones with an unmistakeable creamy, subtle pine resin taste	650g	XN001

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans



Top quality rice from Italy, ancient grains from the Middle East and couscous from Morocco.



A RANGE OF  
ITALIAN RICE,  
WITH VARYING  
DEGREES OF  
STARCH, OFFERING  
THE PERFECT  
INGREDIENT FOR  
DISHERS FROM  
RISOTTO TO  
TIMBALE.

NEW

ANCIENT GRAINS  
OFFER A LOWER  
CROP YIELD BUT  
HAVE A MORE  
DISTINCTIVE  
FLAVOUR  
AND TEXTURE  
COMPARED TO  
COMMON WHEAT  
VARIETIES.

## RICE AND LENTILS

	UNIT	PRODUCT CODE
<b>CARNAROLI RISOTTO RICE</b> A long grained, high starch rice from the Pavia, Novara and Vercelli provinces of northern Italy	12 x 1kg	XR010
<b>ARBORIO RISOTTO RICE</b> A short grained, high starch rice grown around the Po valley	12 x 1kg	XR001
<b>VENUS BLACK RICE</b> Cultivated in Piedmont, Italy. A naturally black rice with a unique nutty flavour	1kg	XR005B
<b>UMBRIAN LENTILS</b> These lentils are grown in the high plains of Castelluccio di Norcia, Italy	1kg	XX135

## GRAINS AND PULSES

<b>TINNED CHICKPEAS</b> Creamy and meaty in texture, with a rich, nutty flavour and thin, tender skins. Cooked in water with a pinch of salt.	2.5kg	XX117L
<b>BUCKWHEAT KASHA</b> Toasted Buckwheat Kasha is gluten free	1.8kg	XX042B
<b>FREEKEH</b> Cracked and toasted young wheat with the husk burned and rubbed away	1.8kg	XX045B
<b>SIYEZ</b> The world's oldest known cultivated wheat grain, with nutty and sweet notes	1.8kg	XX051B
<b>TOASTED FREGOLA</b> Sardinian pasta pearls, toasted for more flavour	2.5kg	XX048B
<b>GIANT COUSCOUS</b> Also known as pearl couscous; little balls of wheat flour	5kg	XX020B
<b>BARLEY COUSCOUS</b> Traditional Moroccan couscous with a heartier flavour and a bit more bite	500g	XX023

## DISPLAY ITEMS

<b>BELAZU BRANDED APRON</b>	1	XX600
<b>BELAZU BRANDED CERAMIC BOWL</b>	medium	AA014
	large	AA015
<b>BOWL CLIP (PLASTIC)</b>	1	XX530
<b>CORK AND GLASS POURER</b>	1	XX570



# The JOURNEY MATTERS

We are committed to maximising our social impact and reducing the environmental impact throughout our supply chain and within our operations in the UK.

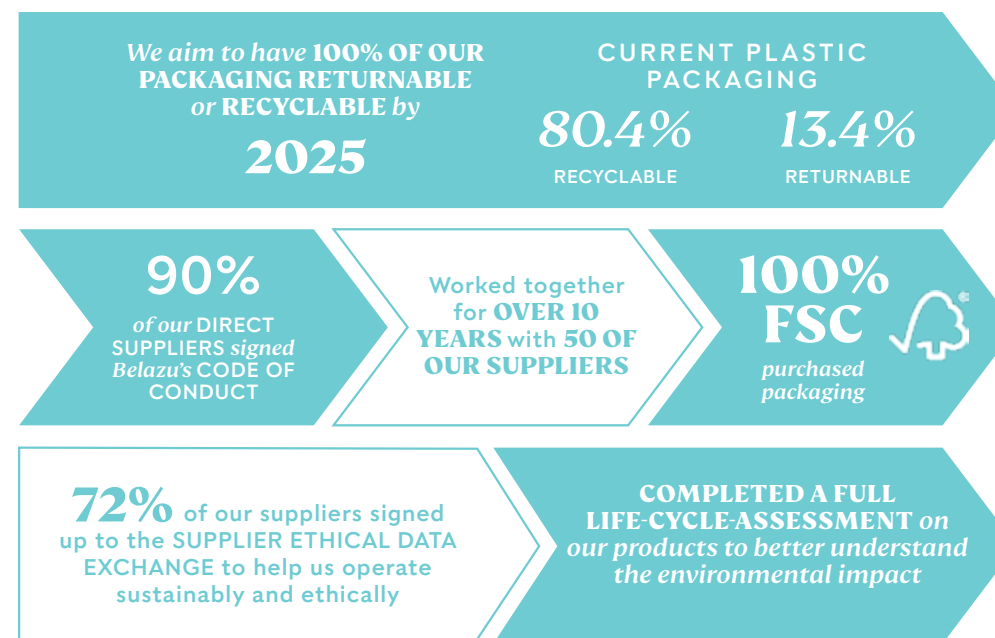
## PEOPLE

THROUGH INVESTING IN OUR PEOPLE, LOCAL COMMUNITY AND THE BELAZU FOUNDATION, WE WILL MAXIMISE OUR SOCIAL IMPACT.



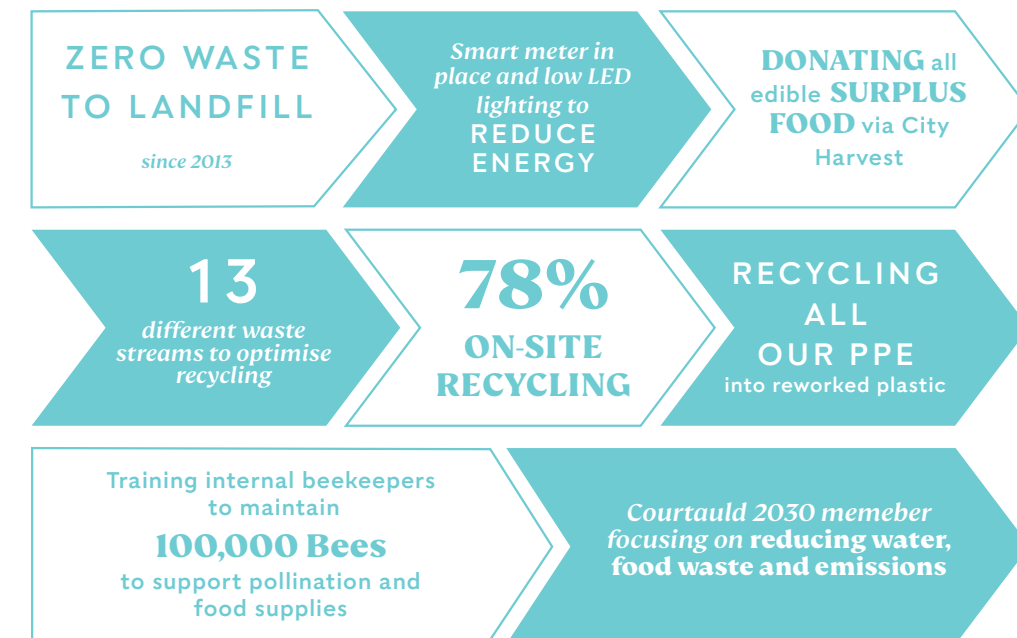
## PRODUCT

WORKING WITH OUR SUPPLIERS WE WILL REDUCE THE ENVIRONMENTAL IMPACT OF OUR PRODUCTS AND COMMIT TO ETHICAL WORKING.



## PLANET

BY FOCUSING ON OUR WASTE, ENERGY, WATER, RECYCLING AND TRANSPORT, WE WILL REDUCE THE ENVIRONMENTAL IMPACT OF OUR OPERATIONS IN THE UK.



**PROUD to be B-Corp**

Certified B-corporations meet the highest standards of social and environmental performance. Each member is on a mission to tackle global issues by using their business as a force for good.







[BELAZU.COM](https://belazu.com) | [SALES@BELAZU.COM](mailto:SALES@BELAZU.COM) | CONTACT NUMBER 020 8838 1912 |  [@BELAZU\\_CO](https://www.instagram.com/belazu_co)

Belazu, 74 Long Drive, Greenford, Middlesex, UB6 8LZ. The Fresh Olive Company Ltd t/a Belazu Ingredient Company  
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