

BUCKETS OF FLAVOUR



2023

FEBRUARY PRODUCT LIST

Buckets of flavour for 30 years

At Belazu Ingredient Company we source and create authentic Mediterranean and Middle Eastern ingredients that are trusted and loved by chefs and consumers alike.

Ever since our co-founders, George and Adam, rolled off the ferry in 1991 with a van of olives, the Belazu Ingredient Company, founded as the Fresh Olive Company, has supplied foodservice in the UK with premium Mediterranean and Middle Eastern ingredients. We take pride in our long-standing relationships with customers, and our high-quality products and service, which have made us a staple in restaurants across the UK.

Our principles are as important to us now as they were in 1991:

- *We are all about the flavour* - Our endless obsession. Passionate, innovative, hard-working, reliable, precise.
- *We are always looking to inspire* - Creative, knowledgeable, infectiously enthusiastic, warm.
- *With an adventurous spark* - Our twist. Bold, rebellious, inquisitive, always searching, full of life, 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? We're ready to help you.
email: sales@belazu.com call us on: 0208 838 1912

To register for a trade online ordering account
please visit: <https://trade.belazu.com/home>

NEW

Artisan cheeses

Our NEW artisan selection offers a wide variety cheeses perfect for cooking, sourced from across Europe and the UK.

Provolone Picante

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Pecorino Romano

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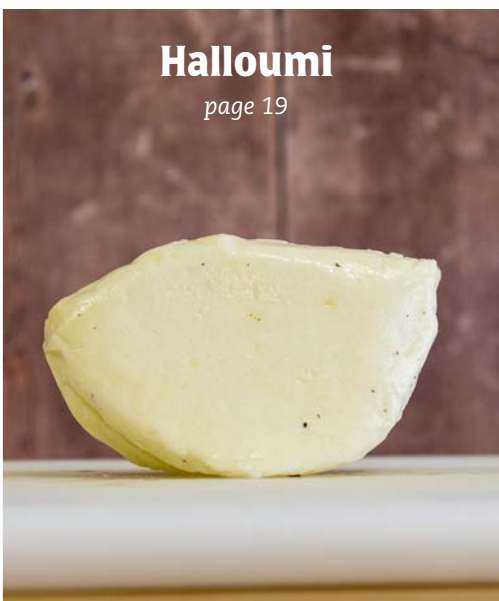
Manouri

page 19



Halloumi

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Feta

page 19



Parmigiano Reggiano

22-month &
36-month aged

page 19



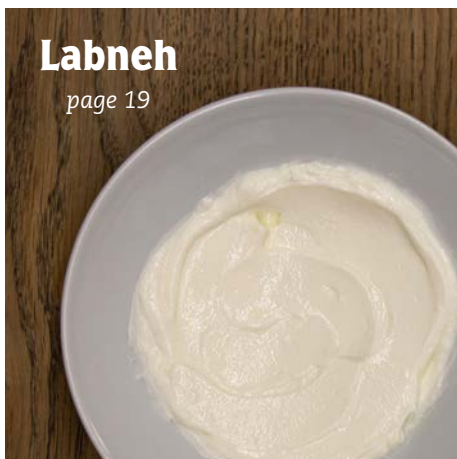
Mozzevella (Vegan-style Mozzarella)

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Labneh

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Scamorza

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Sour Cherry Harissa

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Pedro Ximénez vinegar

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Smoked White Condiment

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Dulce De Leche Nut Mix

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NEW

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Olives



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.

We hand mix fresh olives in small batches by bringing together the best varieties and ingredients to create our signature mixes.

Italian Varietal Olives

| | MINIMUM GROSS WEIGHT | DRAINED WEIGHT | PRODUCT CODE |
|---|----------------------------|-------------------|-----------------|
| Black Nocellara From the Belice valley, our Black Nocellara have a slightly violet colour due to being harvested later in the season. | 5.2kg | 3kg | OV216A |
| Giarraffa Very large, bright green olives from southern Sicily | 3.8kg | 2.5kg | OV131A |
| Nocellara del Belice XL Bright green extra-large Castelvetro olives from Trapani, Sicily | 3.8kg | 2.5kg | OV194A |
| Nocellara del Belice Bright green early harvest Castelvetro olives from Trapani, Sicily | 3.8kg | 2.5kg | OV191A |
| Bella di Cerignola Giant green olives from Puglia | 4.5kg | 3kg | OV012 |
| Taggiasca Small purple turning olives from Liguria | 4.5kg | 3kg | OV101 |

French Varietal Olives

| | | | |
|---|-------|-----|-------|
| Petit Lucques* Famous elliptical-shaped green olives from Carcassonne | 4.5kg | 3kg | OV112 |
|---|-------|-----|-------|

Spanish Varietal Olives

| | | | |
|---|-------|-----|--------|
| Manzanilla Fleshy green olives from Andalucía | 4.5kg | 3kg | OV032 |
| Gordal Extra large olives from Andalucía | 4.5kg | 3kg | OV060A |

Greek Varietal Olives

| | | | |
|---|-------|-----|-------|
| Queen Green Chalkidiki Large green olives from Chalkidiki | 4.5kg | 3kg | OV004 |
| Kalamata Fruity purple olives in brine | 4.5kg | 3kg | OV132 |

Moroccan Varietal Olives

| | | | |
|--|-----|-----|-------|
| Black Douce Plump, naturally ripened black olives from Marrakesh | 3kg | 3kg | OV052 |
|--|-----|-----|-------|

† 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.
* Subject to seasonal availability


Fresh Pitted Olive Mixes

Greek, Spanish, Moroccan and Italian olives with stone removed for convenience.†

| | MINIMUM GROSS WEIGHT | DRAINED WEIGHT | PRODUCT CODE |
|---|----------------------------|-------------------|-----------------|
| Mixed Pitted Olives [†] Pitted green Beldi and purple Kalamata olives with bay, rosemary and thyme | 4.5kg | 2.5kg | OP995A |
| Pitted Nocellara and Uslu Olives [†] Plain mix of green Sicilian and purple Turkish Uslu pitted olives | 4.5kg | 2.5kg | OP043A |
| Pitted Harlequin Olives ^{®†} Green Chalkidiki and purple Turkish Uslu olives with peppers, garlic, chilli and black pepper | 4.5kg | 2.5kg | OP080 |
| Pitted Spanish Bar Mix Olives [†] Green Beldi and purple Cuquillo Niçoise olives with peppers, onions and garlic | 4.5kg | 2.5kg | OP071A |
| Pitted Pistou Olives [†] Purple Cuquillo Niçoise and green Beldi olives with garlic and basil | 4.5kg | 2.5kg | OP190A |
| Pitted Hot Chilli Olives [†] Green Beldi and purple Cuquillo Niçoise olives with herbs and chilli | 4.5kg | 2.5kg | OP210A |
| Pitted Jerba Olives [†] Large green Chalkidiki and purple Kalamata olives with Rose Harissa | 4.5kg | 2.5kg | OP322A |
| Pitted Rustica Olives Green Beldi, Chalkidiki and Kalamata olives in a pepper, herb and Rose Harissa marinade | 4.5kg | 3kg | OC083 |

Fresh Pitted Olive Mixes in Vegetable Oil

Packed in vegetable oil rather than brine to preserve the cheese and tomatoes added to these olive mixes.

| | | | |
|---|-------|--------|--------|
| Pitted Olympia Olives [†]  Pitted Kalamata and green Beldi olives with diced cheese, basil and sun-dried tomatoes | 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

Seasoned mixes vacuum packed for a more intense flavour infusion.

| | | | |
|---|-------|-------|--------|
| 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 |

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

Olives

| | MINIMUM GROSS WEIGHT | DRAINED WEIGHT | PRODUCT CODE |
|--|----------------------------|-------------------|-----------------|
| Pitted Zesty Maroc[†] Giant pitted Chalkidiki olives with Beldi lemon paste, coriander seeds and turmeric | 2.5kg | 2.5kg | OC250C |
| Pitted Smokey Salamanca[†] Giant pitted Chalkidiki olives with smoked paprika, cayenne pepper and garlic | 2.5kg | 2.5kg | OC251C |
| Pitted Chilli Rosmarino[†] Giant pitted Chalkidiki olives with rosemary and chilli | 2.5kg | 2.5kg | OC252C |

Fresh Pitted Green Olives

Green olives with the stone removed with and without marinades.[†]

| | | | |
|--|--------------|---------------|-----------------|
| Pitted Plain Green Olives[†] Beldi olives from Marrakesh, plain | 4.5kg | 3kg | OP030 |
| Pitted Green Olives in Herbes de Provence[†] Beldi olives marinated with rosemary and thyme | 4.5kg | 3kg | OP010 |
| Pitted Vinci Olives^{®†} Large Chalkidiki olives with mushrooms, peppers and garlic | 4.5kg | 2.5kg | OP040 |
| Pitted Gordal Olives[†] Extra large pitted green olives from Andalucía | 4.5kg | 2.5kg | OP006A |
| Martini Olives[†] Large Chalkidiki olives with no added oil | 1kg 4.5kg | 600g 2.5kg | OP280A OP100 |
| Pitted Nocellara Del Belice[†] Early harvest Castelvetro olives from Trapani, Sicily | 3.8kg | 2.5kg | OP032A |
| Grilled Domat Olives[†] Turkish green smokey pitted olives | 5kg | 2.5kg | OP911A |

Fresh Pitted Black Olives

All our black olives are allowed to ripen naturally. Most black olives are quickly oxidised, then the colour stabilised with ferrous gluconate.

| | | | |
|---|-------|-------|--------|
| Pitted Black Olives in Herbs de Provence[†] Marrakesh's finest black Douce seasoned with herbs de Provence | 3kg | 3kg | OP005 |
| Pitted Reduced Salt Black Olives[†] Black Douce olives from Marrakesh, with less salt, no herbs | 5kg | 5kg | OP023 |
| Pitted Cuquillo Niçoise[†] Small Spanish purple olives from Andalucía | 4.5kg | 3kg | OP052 |
| Pitted Kalamata[†] Classic purple Greek olives | 4.5kg | 3kg | OP061 |
| Kalamata Quarters[†] Kalamata olives cut in quarters | 5kg | 2.5kg | OP069A |

Fresh Olive Mixes

| | | | |
|---|-------|-----|-------|
| Belazu Ingredient Company House Mix Our 'olives del día', a continuously changing selection for those who like to mix it up | 4.5kg | 3kg | OC130 |
|---|-------|-----|-------|

[†] 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.

Fresh Stone-In Olive Mixes

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.

| | MINIMUM GROSS WEIGHT | DRAINED WEIGHT | PRODUCT CODE |
|---|----------------------------|-------------------|-----------------|
| 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 |

Bag-in-Box Olives

Pillow bags of olives. Great value for bulk buying with minimal packaging and waste.

| | MINIMUM GROSS WEIGHT | DRAINED WEIGHT | PRODUCT CODE |
|--|----------------------------|-------------------|-----------------|
| Pitted Cuquillo Niçoise[†] Little purple pitted olives from Andalucía | 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 |

Stuffed Olives

Big juicy green Greek Chalkidiki olives stuffed by hand.

| | | | |
|---|-------|-----|-------|
| 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 |

Nuts and Snacks



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

Premium Mixed Nuts

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.

| | UNIT | PRODUCT CODE |
|--|--------|--------------|
| Truffle and Pecorino Luxury Nut Mix 🍄 🧀 Almonds, cashews, macadamias and pecans with the bold richness of pecorino cheese and truffle | 1.35kg | XN069B |
| Espelette Luxury Nut Mix 🌶️ Almonds, cashews, macadamias and pecans roasted in Piment D'Espelette, giving them a subtle heat | 1.35kg | XN071B |
| Marcona Almonds 🍯 Sweet, delicate Spanish Marcona almonds seasoned simply with salt | 1.5kg | XN021B |
| Cocktail Nut Mix 🍯 Valencia almonds, macadamias and cashews seasoned simply with salt | 1.4kg | XN011B |
| Dulce De Leche Nut Mix 🍯 🌶️ NEW Complex and caramelly with the perfect balance of sea salt. Expect a light sweetness with toffee and rich cream notes | 1.1kg | XN116B |

Mixed Nuts

| | | |
|--|--------|--------|
| Salt and Pepper Cashews 🌶️ Roasted cashews seasoned with Anglesey PDO sea salt and cracked black pepper | 1.2kg | XN004B |
| Sea Salt and Oak-Smoked Mignonette Pepper Almonds 🌶️ Roasted almonds coated in oak-smoked mignonette black pepper and sea salt | 1.4kg | XN064B |
| Smoked Almonds 🌶️ Roasted almonds with a natural smokey flavour | 1.4kg | XN050B |
| Truffled Nut Mix 🍄 Valencia almonds, cashews and peanuts roasted in a rich truffle flavour | 1.45kg | XN065B |
| Rose Harissa Nut Mix 🌶️ Almonds, cashews and peanuts roasted in a Belazu Rose Harissa spice mix for a complex flavour with a warm spicy finish | 1.45kg | XN062B |
| Rosemary Nut Mix 🌿 Almonds, cashews and peanuts roasted with Mediterranean sun-dried rosemary | 1.45kg | XN061B |
| Kasha Cashew Mix 🌶️ Moroccan-style ras el hanout spice mix adds an aromatic sweetness to roasted cashews rolled in buckwheat kasha | 1.2kg | XN063B |
| Club Nut Mix 🌶️ Roasted almonds, cashews, macadamias, pecans and peanuts seasoned with salt | 1.4kg | XN073B |

Nuts and Snacks

Snack Mixes

These nut mixes are hand-mixed with beans, legumes or corn all fried in sunflower oil.

Pistou Nut Mix

Broad beans, peanuts and cashews hand-roasted for an authentic basil pesto taste

1.1kg XN079B

Socca Nut Mix

A blend of cashews, giant corn, almonds and chickpeas, coated with gram flour and parsley

1.1kg XN080B

Shatta Nut Mix

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

Dry Roasted Peanuts

The classic dry roasted peanut... ours are jumbo grade nuts

1.45kg XN051B

Wasabi Ravioli Peanuts

Peanuts with a crunchy wasabi coating

1.05kg XN053B

Wasabi Nut Mix

Wasabi ravioli, roasted cashews, dry roasted peanuts, smoked almonds

1.3kg XN056B

Nut-free Snack Mixes*

*These snacks mixes are nut free but may contain traces of nuts.

Smokey Chilli Snack Mix†

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

Chilli Mix†

Wasabi peas, chilli soft corn, chilli giant corn, chilli rice crackers

1kg XN055B

Chilli Rice Crackers†

Rice crackers with a dusting of chilli

5kg XN095C

Wasabi Peas†

Peas with a wasabi coating

1.2kg XN054B

Sea Salt and Balsamic Snack Mix†

A crunchy flavour-packed snack mix, seasoned with balsamic vinegar flavouring and sea salt

1kg XN096B

Picos

Savoury little Spanish breadsticks seasoned with our signature marinades.

Pecorino and Black Pepper Picos†

Savoury picos seasoned with freshly grated pecorino cheese and black pepper

430g XN094B

Basil Picos†

Savoury picos seasoned with basil, garlic, salt and pepper

430g XN005B

Tomato and Smoked Paprika Picos†

Smokey picos seasoned with sun-dried tomato paste, paprika, salt and oregano

430g XN006B

Nut-free Snack Mixes

These snacks do not contain nuts and are made and packed in a nut free environment.

| | | |
|---|-----|--------|
| Fried and Salted Soft Corn Crispy salted corn from Spain | 2kg | XN025 |
| Fried and Salted Soft Corn Chilli Crispy salted corn with a touch of chilli | 2kg | XN026 |
| Fried and Salted Broad Beans Crunchy broad beans seasoned with salt; a hugely popular bar snack in Spain | 2kg | XN029 |
| Fried and Salted Broad Beans Chilli Crunchy broad beans coated in chilli. A classic Spanish bar snack | 2kg | XN030 |
| Spicy Snack Mix Fried giant corn, soft corn and crunchy broad beans with chilli | 2kg | XN032A |
| Fried and Salted Giant Corn Classic Spanish bar snack seasoned with salt | 2kg | XN031A |
| Fried and Salted Giant Corn Chilli Classic Spanish bar snack with a crispy, crunchy texture and a touch of chilli | 2kg | XN028 |

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten

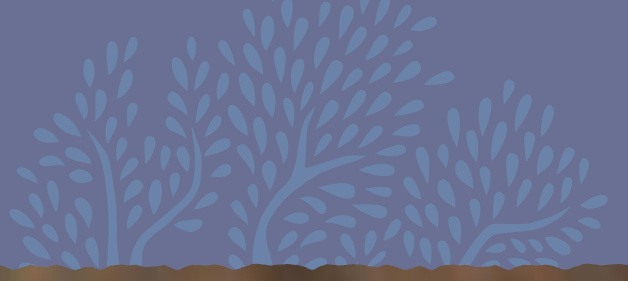


Not suitable for vegetarians or vegans



Not suitable for vegans

Antipasti



Antipasti

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.

Tomatoes

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.

| | UNIT | PRODUCT CODE |
|--|--------|--------------|
| Semi-Dried Tomatoes in Oil – resealable pot Turkish tomatoes, fully vine ripened before being hand picked and slow oven roasted to bring out their natural sweetness | 1.15kg | MA016 |
| Premium Italian Semi-Dried Tomatoes in Oil Grown in Puglia, Italy and fully vine ripened before being hand picked and slow oven roasted to bring out their natural sweetness | 1kg | MA020 |
| Premium Semi-Dried Cherry Tomatoes in Oil Grown in Turkey, and fully vine ripened before being hand picked and slow oven roasted to bring out their natural sweetness | 1.1kg | DT028A |
| Smokey Flavoured Semi-Dried Tomatoes in Oil Semi-dried tomatoes with a natural smokey flavour | 1.15kg | DA083A |
| Balsamic Semi-Dried Tomatoes in Oil Semi-dried tomatoes infused with Balsamic Vinegar of Modena | 1.15kg | DT002A |
| Sun-Dried Tomatoes in Extra Virgin Olive Oil Sun-dried tomatoes in Extra Virgin Olive Oil | 2kg | DT013E |
| Sun-Dried Tomatoes (A grade) Hand salted and dried naturally for an average of 3 days, these tomatoes remain a classic ingredient for most Mediterranean cuisine | 1kg | MA002 |

Artichokes

Puglian grown Artichoke hearts; whole, halved, quartered with and without the stalk.

| | | |
|---|-------|--------|
| Rustica Artichokes Lightly cooked Puglian artichokes in water, white wine vinegar and salt | 1.1kg | MA010E |
| Artichoke Hearts with Stalk in Oil Puglian artichoke hearts, Roman Style with their stalk still attached | 1.9kg | MA079 |
| Artichoke Halves no Stalk in Oil Puglian artichoke halves, cooked with no stalk | 2kg | MA071 |
| Chargrilled Artichoke Quarters Artichoke quarters chargrilled by hand over open flames | 1.8kg | DA090E |
| Smokey Flavoured Artichoke Halves Half artichokes with a natural smokey flavour | 1.9kg | DA085E |
| Baby Violetto Artichokes in Oil Small varietal artichokes gently cooked and packed in oil | 1.9kg | DM100E |
| Lightly Dressed Artichoke Hearts with Stalks not in Oil Puglian artichokes lightly dressed with the stalk | 1.2kg | DA088E |

Antipasti

Peppers

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.

| | UNIT | PRODUCT CODE |
|---|-------|--------------|
| Sun-Dried Red Peppers in Extra Virgin Olive Oil Puglian grown and sun-dried red peppers in Extra Virgin Olive Oil | 3kg | MA040 |
| Poponcini Peppers Small cherry peppers with a sweet flavour and little chilli kick | 850g | DP001E |
| Picoña Peppers Small teardrop-shaped chilli peppers with a sweet and sour taste and mild heat | 1.4kg | MP003L |
| Grilled Mixed Peppers Red and yellow peppers grilled and preserved in oil | 1.9kg | MA171E |
| Peppas 🌶️ Small cherry peppers stuffed with cream cheese, packed in sunflower oil | 1.9kg | MA132 |
| Red Chilli Peppers Stuffed with Feta and Herbs 🌿 Red Florina peppers stuffed with Mizithra and Feta | 1.9kg | MA120 |
| Green Chilli Peppers Stuffed with Feta and Herbs 🌿 Green Florina peppers stuffed with Mizithra and Feta | 1.9kg | MA121 |
| Whole Green Guindilla Chilli Peppers Spanish grown Guindilla peppers in water and vinegar | 2kg | MM070A |
| Piquillo Peppers PDO (wood roasted) A PDO pepper from Lodosa, Spain, that is packed without added liquid | 225g | MM050 |
| Piquillo Peppers whole (tinned) A pepper packed in a light brine | 1.9kg | MM051 |
| Piquillo Peppers whole (tinned) A pepper packed in a light brine | 2.5kg | MM052 |
| Piquillo Peppers sliced (tinned) A sliced pepper packed in a light brine | 2.5kg | MM053 |

Antipasti Mixes

| | | |
|---|--------|--------|
| Luxury Antipasti Mix 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 |
| Ezme Antipasti A chunky antipasti mix with grilled red peppers and semi-dried tomatoes dressed with Pomegranate Molasses, chilli, mint and parsley | 1.15kg | DA099A |
| Tuscan Antipasto† 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 |
| Fairy Mushroom Antipasto Mix of Pholiota mutabilis, Volvariella Volvacea and Agaricus bisporus mushrooms dressed in oil, wine vinegar and spices | 2kg | MA091 |
| Roasted Mushrooms Chargrilled button mushrooms with a mix of Balsamic Vinegar of Modena IGP, garlic, herbs and sweet chilli | 1kg | MM026E |

† 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.

Antipasti

| | UNIT | PRODUCT CODE |
|---|-------------|----------------|
| Balsamic Borettane Onions A uniquely Italian onion in a Balsamic Vinegar of Modena marinade | 2.1kg | MA100 |
| Apple Borettane Onions A unique Italian onion in a delicate Apple Vinegar | 2.1kg | DA002E |
| Capers lilliput, in vinegar 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 3kg | MM002 MM001 |
| Capers non pareilles, in vinegar 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 |
| Salted Capers non pareilles Dry Non-pareilles grade capers traditionally packed in sea salt | 1kg | MM004 |
| Caperberries large, in vinegar Large Moroccan caperberries in vinegar | 2kg | MM020 |
| Caperberries small, in vinegar Small Moroccan caperberries in vinegar | 2kg | MM021 |
| Cornichons, in vinegar Unpasteurised cornichons with a good crunch | 600g 5kg | MM013 MM010 |
| Chargrilled Aubergines Grilled aubergines packed in their natural juices | 700g | MA081 |
| Grilled Aubergines in oil Picked, sliced, chargrilled and packed by hand | 1.9kg | MA172E |
| Grilled Courgettes in oil Picked, sliced, chargrilled and packed by hand | 1.9kg | MA173E |
| Sweet Garlic with Herbs Garlic, blanched for a sweeter taste, marinated with herbs in oil | 1.9kg | MM061 |
| Sweet Garlic with Chilli Garlic, blanched for a sweeter taste, marinated with chilli and herbs in oil | 1.9kg | MM062 |
| Smokey Flavoured Garlic Cloves Garlic, blanched for a sweeter taste, with a natural smoke flavour | 1.9kg | DA084E |

Preserved Fruit

| | | |
|--|--------|--------|
| Marinated Mini Figs Spanish baby figs in a cinnamon and ginger spiced Muscovado syrup | 1.35kg | DM024A |
| Beldi Preserved Lemons Dwarf, thin skinned lemons with very little pith and incredible citrus flavours and aromas, packed in brine | 720g | MM043 |
| Pickled Green Strawberries Young, green strawberries pickled in a pine infused white wine vinegar | 750g | JM001B |

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

Cheese





Cheese

Our new 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 |
|---|------------|--------------|
| Pecorino Romano PDO NEW  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 |
| Provolone Picante NEW  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 |
| Scamorza NEW  Naturally smoked with a rich, buttery flavour and no acidity or sharpness. When cooked, it holds its shape but oozes beautifully | 1.9kg | XX603 |
| Parmigiano Reggiano PDO (22-month aged)  Intense, full flavour with sweet, fruity notes that develops into a rich, multi-layered long-lasting finish. Produced in Emilia-Romagna | 1kg | XX081 |
| Parmigiano Reggiano PDO (36-month aged)  Strong, concentrated flavour, with a rich, long-lasting tang. Produced in Emilia-Romagna | 900g-1.3kg | XX076 |


Product of Greece

| | | |
|--|-------|-------|
| Feta PDO NEW  Mild in flavour and creamy to touch, with subtle hints of salt and tang | 900g | XX602 |
| Manouri PDO NEW  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 smokey flavour | 1.2kg | XX606 |

Product of Cyprus

| | | |
|--|-------|-------|
| Halloumi PDO NEW  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

| | | |
|--|-----|-------|
| Sheep's Milk Labneh NEW  Rich and creamy with a tangy, acidic complexity to the flavour. It has herbaceous undertones from the grass eaten by the Irish sheep from which it is made | 1kg | XX607 |
|--|-----|-------|

Product of UK

| | | |
|---|------|-------|
| Mozzevella (Vegan-style Mozzarella) NEW Mild, indulgent flavour with a creamy texture, it holds its shape when cooked | 500g | XX608 |
|---|------|-------|

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Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

Pesto



Pestos

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.

We do not add flavourings, colourings or preservatives to any of our pestos and they are all unpasteurised. They're bursting with bright colours and intense flavours.

Basil Pestos

Fresh Leaf Basil Pesto

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

UNIT
PRODUCT CODE

900g JP009D

Premium Pesto

PDO Genovese basil, PDO Parmigiano Reggiano, pine kernels, Extra Virgin Olive Oil and garlic

1kg PP001

5kg PP002

Nut Free Pesto

Nut free vegetarian pesto made with Italian basil and vegetarian Italian cheese

1kg PP003

5kg PP004

Reduced Salt Pesto

Nut free vegetarian pesto made with sunflower oil and Italian basil

1kg PP996

Red Pestos

Red Pesto

Nut free pesto made from sun-dried and semi-dried tomatoes

1kg PP021

Smokey Capia Pepper Pesto

Smooth and creamy vegetarian pesto made with sweet Turkish Capia peppers

1.2kg JP018J

Vegan Pistorissa

Three types of tomato blended with Rose Harissa. Gives a sweet smokiness balanced by a little chilli heat

430g PP106D

Speciality Pestos

Truffle & Artichoke Pesto

A blend of Italian summer truffles, artichokes and Parmigiano Reggiano

900g JP027D

Vegan Purple Basil Pesto

Basil, beetroot and pine kernels

900g JP030D

Fresh Leaf Vegan Lovage Pesto

Lovage, spinach, a little basil and pine kernels for a more herby pesto alternative

900g JP107D

Seeded Supergreen Pesto

Broccoli, kale, broad beans, basil, vegetarian Italian cheese and a mix of sunflower and pumpkin seeds

900g JP004D

Artichoke Pesto

Italian artichokes, vegetarian Italian cheese and Extra Virgin Olive Oil

1.1kg JP019J

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Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

Pastes



Pastes

Our culinary pastes take inspiration from Mediterranean and Middle Eastern flavours. These are either sourced from the finest suppliers in the Mediterranean region or made in-house.

We produce the majority of these versatile and authentic pastes ourselves. They are not heat treated so therefore deliver fresh and vibrant flavours to any dish.

The pastes are perfect for marinades and add full-bodied flavours to soups, stews, sauces, dips and dressings.

Harissa Pastes

| | UNIT | PRODUCT CODE |
|--|-------|--------------|
| Rose Harissa | 1kg | MM030 |
| One of our signature ingredients, a secret blend of herbs and spices, softened with rose petals | 5kg | MM035 |
| Sour Cherry Harissa NEW | 1.1kg | BA096A |
| Our classic harissa, with the addition of sour cherry with a sweet-sour flavour that makes for a milder fruity harissa | | |
| Apricot Harissa | 1kg | BA062D |
| Middle Eastern inspired paste with sweet apricot, ras el hanout and a chilli kick | | |
| Harissa | 1kg | MM032 |
| Robust spicy mix of red peppers, chilli, paprika, garlic and cumin | | |
| Verbena Harissa | 1kg | MM165A |
| Moroccan lemon verbena, coriander, parsley, preserved lemons, chilli and spices | | |

Green Herb Pastes

| | | |
|---|------|--------|
| Chermoula | 900g | JA007D |
| A North African style paste made from preserved lemons, cumin, fresh coriander and parsley | | |
| Zhoug | 900g | PP066D |
| An Israeli-inspired paste made of coriander, cloves, parsley and cardamom with green chilli | | |
| Chimichurri | 850g | PP064A |
| Parsley, coriander, Sherry Vinegar, lemon and chilli | | |
| Basil Paste | 1kg | PP010 |
| Genovese basil in sunflower oil | | |

Olive Pastes

| | | |
|--|-----|--------|
| Black Olive Tapenade [†] | 1kg | PA022A |
| Black Douce olives with capers and a little garlic | | |
| Black Olive Paste [†] | 1kg | PA020 |
| Black Douce olives crushed with oil | | |

[†] 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.

Speciality Pastes

The perfect marinades to add full-bodied flavours to soups, stews, sauces, dips and dressings.

| | UNIT | PRODUCT CODE |
|---|-------|--------------|
| Ve-Du-Ya® A vegan paste, with the flavours of the Italian 'Nduja, made with Calabrian chillies and peppers | 1.1kg | JP026J |
| Ezme Paste The fresh combination of tomatoes, peppers and onions are invigorated by the addition of Pomegranate Molasses, chilli, mint and parsley | 950g | JA012D |
| Urfa Chilli Paste Sweet, spicy and smokey Turkish spice paste with red peppers | 1kg | PA072A |
| Biber Salcasi A mild (Tatli) Turkish pepper paste, thick and versatile with a light umami flavour | 1.2kg | JA015J |
| Red Pepper Tapenade Smooth and creamy tapenade made from sweet red peppers | 900g | JA006D |
| Aubergine Tapenade Thick and rich tapenade made from grilled aubergine and tomato with a creamy texture and subtle sweetness | 900g | BA055D |
| Roasted Aubergine Mezze A blend of roasted and grilled aubergine, garlic and parsley with a rich creamy flavour and subtle smokiness | 930g | BA058D |
| Semi-Dried Tomato Tapenade Tangy, intense, tomato flavour with real depth of flavour and pleasant herb finish | 960g | BA056D |
| Sun-Dried Tomato Paste Sun-dried tomatoes finely chopped with oil | 1.2kg | JA001D |
| Smoked Chilli Jelly Chipotle chillies, red chillies and peppers in a hot, smokey jam | 1.4kg | XX040 |
| Cured Lemon Paste 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 Nablus, the original home of Tahini.

| | | |
|---|------|--------|
| Tahini 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 |
| Black Tahini 100% black sesame seeds are roasted and double ground, creating a smooth and aromatic Black Tahini | 250g | PA014D |

Mustards

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.

| | | |
|---|-----|-------|
| 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 |

Olive Oils



Olive Oils

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.

Extra Virgin Bulk Olive Oils

Our Bulk Olive Oils come from either Catalunya or Crete, with a choice of three different varieties.

| | UNIT | PRODUCT CODE |
|--|------|--------------|
| Romeo Spanish single varietal Cornicabra | 5L | HB001 |
| Pepe® Spanish single varietal Arbequina | 5L | HB030 |
| Crete Gold Greek single varietal Koroneiki | 5L | HB120 |

Catering Oils

| | | |
|--|----|-------|
| Olivia 35 35% Extra Virgin Olive Oil, 65% Rapeseed Oil. Our best-selling everyday oil | 5L | HB090 |
| Paco 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

We've got a range of flavour profiles to complement any dish – carefully selected for their fine organoleptic qualities.

| | | |
|---|-------|--------|
| Nocellara Nocellara olives from the Belice valley create a grassy aroma with an initial pepperiness that eases into a smooth, buttery finish | 1L | HF012L |
| Gaziello Mosto Naturale Unfiltered Taggiasca oil from Liguria with sweet fruit flavours and a smooth finish | 1L | HF011 |
| Cardinale Strong, peppery unfiltered oil made from Coratina olives in Puglia, Italy | 750ml | HF050 |
| Organic Pons Single estate Arbequina oil from Catalunya, Spain. Complex fresh flavours are balanced with a delicate sweetness | 500ml | HF040 |
| Early Harvest Arbequina Unfiltered single estate Arbequina olive oil from Catalunya, Spain. Grassy, peppery, notes of almonds and bananas | 1L | HF020 |
| | 3L | HF023R |
| Verdemanda 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 |

Fresh Leaf Olive Oils

We infuse our olive oils with the highest quality ingredients to deliver the best flavour.

Fig Leaf Olive Oil

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

| UNIT | PRODUCT CODE |
|-------|--------------|
| 500ml | HM002D |

Citrus Olive Oils

The essential oils of the citrus fruits are released upon stone-crushing with the olives.

Lemon Olive Oil

Made by stone crushing Peranzana olives and Italian Gargano lemons together

| | |
|-------|--------|
| 250ml | HM011 |
| 500ml | HM009A |

Orange Olive Oil

Made by stone crushing Spanish oranges and olives together

| | |
|-------|--------|
| 250ml | HM088D |
|-------|--------|

Infused Olive Oils

Made by first creating a flavoured essential oil and then blending with Extra Virgin Olive Oil, before adding extra ingredients by hand.

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 |
|-------|-------|

Truffle Olive Oils

These infused Extra Virgin Olive Oils are made in Alba, Northern Italy, the home of Italian Trufficulture.

White Truffle Oil

This infused Extra Virgin Olive Oil contains pieces of white truffle

| | |
|-------|-------|
| 55ml | PT002 |
| 250ml | PT001 |

Black Truffle Oil

This infused Extra Virgin Olive Oil contains pieces of black truffle

| | |
|-------|-------|
| 55ml | PT011 |
| 250ml | PT010 |

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 |
|-------|-------|

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

Balsamic Vinegars



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 |
|---|-------|--------------|
| PDO 25 Year Old 'Extra Vecchio' Traditional Balsamic 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 |
| PDO 12 Year Old Traditional Balsamic Traditionally made and aged for 12 years in oak, chestnut, ash or cherry wood barrels for an incredibly complex and long flavour | 100ml | VB080 |

IGP Balsamic Vinegars

| | | |
|--|-----------|--------|
| Balsamico di Modena IGP 1.35 density Our best-selling, top end balsamic. As sweet and viscous as it gets before the grapes' natural sugars begin to solidify | 250ml | VB001 |
| | 500ml | VB002 |
| Balsamico di Modena IGP 1.30 density A less mature version of our 1.35 which is 30% more dense than water | 250ml | VB030 |
| Balsamico di Modena IGP 1.17 density 17% more dense than water, our 1.17 balsamic has a delicate sweetness and prominent acidity | 250ml | VB010 |
| | 500ml | VB020 |
| | 5L | VB045 |
| Balsamic 'Gran Gourmet' IGP Every day Balsamic for sauces, marinades and deglazing pans | 6 x 500ml | VB100D |
| Cooking Balsamic IGP Every day Balsamic for sauces, marinades and deglazing pans | 5L | VB050 |

Balsamic Vinegars

| | | |
|---|-------|--------|
| White Condimento (White Balsamic) 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 |
| | 5L | VB090 |
| Smoked White Condiment NEW Our beautifully balanced white condiment with the addition of hickory smokiness that is long-lasting | 250ml | VM004 |
| White Balsamic Glaze 'Tondo' White condimento thickened for plate dressing | 250ml | VB070 |
| Balsamic Glaze 'Tondo' Balsamic vinegar blended and thickened for plate dressing | 250ml | VB065 |
| Balsamic Glaze 'Gran Gourmet' Balsamic vinegar blended and thickened for plate dressing | 500ml | VB075 |
| Balsamic Pearls Perfect little spheres made of agar-agar, full of Balsamic vinegar | 55g | VB110R |

Speciality Vinegars



Speciality Vinegars and Molasses

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.

White Speciality Vinegars

| | UNIT | PRODUCT CODE |
|--|-------|--------------|
| Chardonnay Vinegar Chardonnay vinegar and concentrated grape must blended to form its own distinct character | 500ml | VM057 |
| Moscatel Vinegar Moscatel wine vinegar blended with concentrated grape must for a distinct yet subtle flavour | 500ml | VM055 |
| Riesling Agridulce 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 |
| Orange Blossom Honey Agridulce Unique agridulce produced from Moscatel Vinegar paired with orange blossom honey from the local Catalanian area | 250ml | VM032D |
| Apple Vinegar Vinegar made from and blended with Catalanian apple juice creating a very aromatic, refined flavour | 500ml | VM049D |

Red Speciality Vinegars

| | UNIT | PRODUCT CODE |
|---|-------|--------------|
| Merlot Agridulce Merlot wine vinegar and concentrated grape must are blended to create a vinegar that retains the grape varieties’ unique characteristics | 500ml | VM052 |
| Cabernet Sauvignon Vinegar Cabernet Sauvignon vinegar and concentrated grape must carefully blended to retain the specific flavours | 500ml | VM056 |
| Oporto Agridulce Grenache wine vinegar and must are blended and then aged for 12 months in oak barrels | 500ml | VM048D |
| Banyuls Vinegar A vinegar made from a unique dessert wine sourced from a very small catchment area of Banyul-Sur-Mer | 500ml | VM080 |
| Aged Malt Vinegar of Modena Made by our balsamic supplier, this Malt Vinegar is aged in oak barrels | 250ml | VM012D |
| Vermouth Vinegar An aromatic and elegant vinegar made from Vermouth | 500ml | VM050D |
| Fig Leaf Vinegar Fresh fig balanced with acidity gives way to notes of almond and toffee | 500ml | VM058D |

Sherry Vinegars

Made in Piedmont, Italy by a traditional family firm.

Pedro Ximénez Vinegar **NEW**

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

Sherry Vinegar Gran Reserva

Aged for at least 10 years in American oak barrels

750ml VM031

Store Cupboard Essential Vinegars

Red Wine Vinegar

A simple red wine vinegar for busy kitchens

5L VM011

White Wine Vinegar

A simple white wine vinegar for busy kitchens

5L VM002

Molasses

Our molasses are made in small batches, and slowly boil-reduced with zero additives.

Sour Cherry Molasses

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

250ml 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

Speciality and Extras



Speciality and 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.

Fish

All our anchovies are hand filleted in cold water.

Premium Cantabrian Anchovies in Extra Virgin Olive Oil (tray)

MSC certified large anchovies caught sustainably in the Bay of Biscay, in a smooth, organic Extra Virgin Olive Oil

| UNIT | PRODUCT CODE |
|------|--------------|
|------|--------------|

| | |
|-----|-------|
| 85g | PF069 |
|-----|-------|

Anchovy Fillets in oil (boxed tin)

Salt cured for a full 12 months for a deeper flavour

| | |
|-----|-------|
| 50g | PF001 |
|-----|-------|

Anchovy Fillets in oil

Salt cured for a full 12 months for a deeper flavour

| | |
|------|-------|
| 800g | PF006 |
|------|-------|

Boquerones White Anchovies

Anchovies cured in brine and vinegar

| | |
|------|-------|
| 600g | PF052 |
|------|-------|

Truffle

Our truffle products come from Alba, Northern Italy, one of the homes of Italian Trufficulture.

White Truffle and Porcini Cream

Creamed mushrooms and white truffles

| | |
|-----|-------|
| 50g | PT020 |
|-----|-------|

Black Truffle and Mushroom Salsa

Salsa made from chestnut mushrooms and black truffle, contains squid ink

| | |
|-----|-------|
| 80g | PT021 |
|-----|-------|

Black Truffle and Mushroom Paste

Paste made from chestnut mushrooms, black truffle and anchovies

| | |
|------|-------|
| 500G | PT022 |
|------|-------|

Whole Summer Truffles (Jar)

Whole summer truffles preserved in a jar

| | |
|-----|-------|
| 70g | PT040 |
|-----|-------|

Summer Truffle Peelings (Tin)

Slices and peelings of summer truffle

| | |
|------|-------|
| 100g | PT003 |
|------|-------|

Truffle Oils

These infused Extra Virgin Olive Oils are made in Alba, Northern Italy, the home of Italian Trufficulture.

White Truffle Oil

This infused Extra Virgin Olive Oil contains pieces of white truffle

| | |
|------|-------|
| 55ml | PT002 |
|------|-------|

| | |
|-------|-------|
| 250ml | PT001 |
|-------|-------|

Black Truffle Oil

This infused Extra Virgin Olive Oil contains pieces of black truffle

| | |
|------|-------|
| 55ml | PT011 |
|------|-------|

| | |
|-------|-------|
| 250ml | PT010 |
|-------|-------|

Seasonings

Saffron

The finest quality saffron, it takes 3,000 flowers to make 20 grams of dried saffron

UNIT
PRODUCT
CODE

1g **JAR** XX031
10g **POT** XX036H
20g **TIN** XX035

Oak Smoked Paprika – Hot

Hot Jeromín peppers smoked over Extremadura holly oak

70g XX011
750g XX014

Oak Smoked Paprika – Sweet

Sweet Ñora peppers smoked over Extremadura holly oak

70g XX010
750g XX013

Zahter in oil

Wonderfully aromatic wild Turkish herb from the thyme family. Preserved in oil to protect its delicate flavour

200g MA014

Pine Kernels

The seeds from pine cones with an unmistakeable creamy, subtle pine resin taste

650g XN001

Breadsticks

Made in Piedmont, Italy by a traditional family firm.

Spaccatini Thin Breadsticks ‘Pinzatelli’

Made from a dry, hard dough, shaped with a die and slowly baked

6 x 250g XB002C

Breadsticks with Rosemary

Made using a very soft dough with rosemary, which is stretched, shaped, proved, then baked

15 x 150g XB050

Breadsticks with Olive Oil

Made using a very soft dough rich in olive oil, which is stretched, shaped, proved, then baked

15 x 150g XB010

Breadsticks with Black Olives

Made using a very soft dough with black olives, which is stretched, shaped, proved, then baked

15 x 150g XB040

Display Items

Belazu Ingredient Company Branded Apron

1 XX600

Belazu Ingredient Company Branded Ceramic Bowl

medium AA014
large AA015

Bowl Clip (plastic)

1 XX530

Cork and Glass Pourer

1 XX570

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

Rice and Grains



Rice and Grains

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

Rice and Lentils

A range of Italian rice, with varying degrees of starch offering the perfect ingredient for dishes from risotto to timbale.

Carnaroli Risotto Rice

A long grained, high starch rice from the Pavia, Novara and Vercelli provinces of northern Italy

UNIT

PRODUCT
CODE

12 x 1kg

XR010

Arborio Risotto Rice

A short grained, high starch rice grown around the Po valley

12 x 1kg

XR001

Venus Black Rice

Cultivated in Piedmont, Italy. A naturally black rice with a unique nutty flavour

1kg

XR005B

Umbrian Lentils

These lentils are grown in the high plains of Castelluccio di Norcia, Italy

1kg

XX135

Grains and Pulses

Ancient grains offer a lower crop yield but have more distinctive flavour and texture compared to common wheat varieties.

Buckwheat Kasha

Toasted Buckwheat Kasha is gluten free

1.8kg

XX042B

Freekeh

Cracked and toasted young wheat with the husk burned and rubbed away

1.8kg

XX045B

Siyez

The world's oldest known cultivated wheat grain, with nutty and sweet notes

1.8kg

XX051B

Toasted Fregola

Sardinian pasta pearls, toasted for more flavour

2.5kg

XX048B

Giant Couscous

Also known as pearl couscous; little balls of wheat flour

5kg

XX020B

Barley Couscous

Traditional Moroccan couscous with a heartier flavour and a bit more bite

500g

XX023

All our products are vegan unless otherwise stated.



Contains nuts



Contains gluten



Not suitable for vegetarians or vegans



Not suitable for vegans

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.

PLANET

By focusing on our waste, energy, water, recycling and transport, we will reduce the environmental impact of our operations in the UK.

ZERO WASTE
to landfill since 2013



Installed a **PIG SYSTEM** helping us to **SAVE 8 TONNES** of food from going to waste annually

89%
of waste recycled



SMART METER in place and **LOW LED LIGHTING** to reduce energy



Recycling **ALL OUR PPE** into reworked **PLASTIC**



16 TONNES of surplus food donated through City Harvest last year



Training internal beekeepers to maintain **100,000 BEES** to support pollination and food supplies



Courtauld 2030 member focusing on reducing water, food waste and emissions

Reduced our food waste from **1.70%** to **1.25%** of tonnage produced

INSTALLED A CO2 FRIDGE in our warehouse to avoid harmful F-gases



PRODUCT

Working with our suppliers we will reduce the environmental impact of our products and commit to ethical sourcing.

Measured our **CARBON FOOTPRINT SCOPE 1-2-3** **17,654 TCO2E**

90% of our **DIRECT SUPPLIERS** signed Belazu's Code of Conduct

Currently **97%** of our packaging is **RECYCLABLE OR RETURNABLE**



Reduced our **CARBON INTENSITY BY 3% PER TONNE** since 2019



Worked together for **OVER 10 YEARS** WITH **52** of our suppliers

83% OF OUR SUPPLIERS SIGNED UP TO **SEDEX** to help us manage ethical and sustainable practices in our supply chain

100% FSC purchased packaging



COMPLETED A FULL LIFE-CYCLE-ASSESSMENT ON OUR PRODUCTS to better understand the environmental impact



PEOPLE

Through investing in our people, local community and the Belazu Foundation, we will maximise our social impact.

ANNUAL PERSONAL DEVELOPMENT PLAN FOR EVERYONE

Including a foodie experience, charity activity, interdepartmental day & professional training



Launched a **MENTORING SCHEME** to support internal growth

TWO DAYS of volunteering per year



THE BELAZU FOUNDATION works together with 3 amazing charities: Zakoura Foundation, School Food Matters, and Chefs in Schools

INVESTORS IN PEOPLE Gold

BUDDY SYSTEM and in depth **INDUCTION PLAN** for new starters



3% OF PROFIT CONTRIBUTED to the Belazu Foundation and other charities

GOOD FOOD FOR GOOD

HERO TARGETS....



ACHIEVE ISO50001
BY 2023



REDUCE food waste by **50%**
BY 2030



HAVE ALL packaging **RECYCLABLE OR RETURNABLE**
BY 2025



REDUCE carbon intensity by **34%**
BY 2030



FULL ELECTRIC FLEET
BY 2030



PROUD TO BE B-CORP



WHAT IS 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. The B-Corp community is a group of committed leaders who are legally bound to consider the impact of their decisions on all their stakeholders, not just shareholders, to drive change. Every member takes part in a rigorous process to certify and needs to achieve a minimum of 80 points across five areas including community, environment, people, governance and customers. Each company must continuously meet this standard to help create a positive future for younger generations.

OUR SCORES

88.5 Overall Score
14.2 Governance
29.4 Workers
16.1 Community
4.2 Customers
19.3 Environment

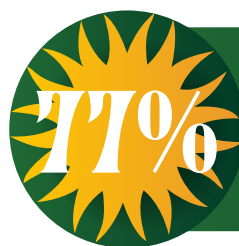
WHY B-CORP?

In the Spring of 2015, we launched our Corporate Social Responsibility (CSR) initiative, 'The Journey Matters' to provide a fresh, goal-driven focus to our sustainability efforts. The initiative is based on three core pillars: Product, Planet and People.

It promotes positive change through sustainability and social engagement, values which have been embedded in all our processes and communication since 1991, the beginning of Belazu. To accomplish our CSR goals, we work together with our community of suppliers, customers, employees and wider partners.

Furthermore, we established the Belazu Foundation in 2003 with the primary aim of the charity to support food and educational projects for children and young people in UK and the Mediterranean.

Achieving our B-Corp status was the next step in our Journey Matters initiative. It certifies our past initiatives, supports our present CSR programme and helps us to shape our future as a leader within a united community.

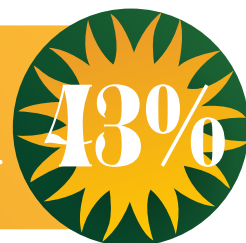


of B-Corps agreed that
certifying expanded their
knowledge of sustainable
best practices

B-Corp

Over the past 5 years, sales
of ethical food and drink
companies have shot up by...

Mintel



Yearly Revenue Growth
for B-Corp certified
food companies

Sience

HOW WILL THIS HELP US MOVE FORWARD?

The Journey Matters is our commitment to creating future initiatives. By joining this dynamic and global community we are able to learn from other sustainability leaders and work towards more ambitious targets. We are proud of what we have achieved so far, and we are conscious that we can always do more to contribute to a more sustainable future for all. Collaboration is key and we will need your support to achieve this.

Please find our latest CSR Report with objectives and achievements:

belazu.com/about/sustainability/

If you want to certify for B-Corp or to find out more about our CSR plans please contact Linde Stael via linde@belazu.com or ask your account manager.



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Email sales@belazu.com | Contact Number **020 8838 1912** | Website www.belazu.com

Belazu Ingredient Company, 74 Long Drive, Greenford, Middlesex, UB6 8LZ. The Fresh Olive Company Ltd t/a Belazu Ingredient Company
Registered in England no. 6856765 VAT no. GB 166860044. Registered Address: The Riverside Building, Livingstone Road, Hesse. HU13 0DZ