

CATALOG 2020



ROGERS
COLLECTION®

EXTRAORDINARY FOODS
ROGERSCOLLECTION.US



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SALES

81 Bridge Street, Suite M203, Yarmouth, ME 04096
TEL +1 207.828.2000
orders@rogerscollection.us

WAREHOUSE

1275 Valley Brook Avenue, Lyndhurst, NJ 07071
TEL +1 201.966.5082

ABOUT

WELCOME TO ROGERS COLLECTION

We are an exceptional importer of extraordinary foods, often handmade, using traditional methods and modern technologies from the U.K., Europe and Africa.

For over 30 years, we have traveled the world in search of the authentic, the artisanal, the absolutely delicious. We ferry those flavors across oceans, countries and time zones to your kitchen.

We have sourced every one of the fine foods in this catalog from fields and groves, and hearths and hands that we know and love. Despite their premium lineage, our foods are—at their heart—home cooking our family hopes to share with yours.

CARRIE BLAKEMAN, JEN BONACCORSI,
NIGEL LINDGREN, DAVID DURAN, JASON ARELA,
KAREN FARBER, TESS DUNLAP, LESKA TOMASH,
AND KEN CRERAR



"These trees were here long before we were born and will be here long after we are gone." —J.B. Hugues

Hand selected from the finest olive producing regions around the globe: quality above quantity, respect for land, trees, and natural resources. We showcase the full spectrum of flavors in this essential, timeless ingredient.



CASTELLO DI AMA EXTRA VIRGIN OLIVE OIL

2020, 2018, 2017, & 2014 Flos Olei 95 points

This oil is on par with the exquisite wines produced by Castello di Ama. Limited quantity, only 8,000 bottles a year! A blend of four olive varieties grown in the bucolic countryside of Chianti Classico zone. Olives are hand harvested from an orchard of 10,000 trees. Small batches of olives are pressed the same day as picked, assuring low acidity with dedicated focus on quality over quantity. Unfiltered oil is opaque green in color with a fruity aroma, a strong earthy flavor up front and a lively, peppery finish.

Oleic acidity:	0.13%
Olive varieties:	Correggiolo, Moraiolo, Frantoio. Leccino
Origin:	Tuscany, Italy
Case size:	Six 500mL bottles 81204



FLAMINIO FRUTTATO EXTRA VIRGIN OLIVE OIL

A fruity extra virgin olive oil from olives in the first stages of ripening, this full-bodied and decisive aromatic oil is pleasantly spicy with a slight bitter after taste. A medium bodied oil with an emerald green hue pairs well with strong flavors. It is perfect on bruschettas, salads, red and other grilled meats, and legume soups.

Oleic acidity:	0.36%
Olive varieties:	Moraiolo, Leccino, Frantoio
Origin:	Umbria, Italy
Case size:	Twenty-two 150mL tins 80250
	Eleven 250mL tins 80251
	Eight 500mL tins 80252
	Two 5L tins 80255
	Six 500mL bottles 80257



TREVI EXTRA VIRGIN OLIVE OIL DOP

2011 Award, Ercole Olivario | 2011 Three Leaves, Gambero Rosso

Savor this distinguished extra virgin olive oil which displays centuries old finesse. Trevi uses similar production techniques as the Etruscan people did 2,500 years ago. This filtered oil exhibits a rich green color, a pleasant bouquet and a delicate taste. The cooler hills of the Umbrian town of Trevi produce olive fruits that are smaller in size with more concentrated flavor than those yielded in warmer climates. All heart—this is an unfiltered oil with a rich green hue, a fresh, fruity aroma and a flavor both sweet and peppery.

Oleic acidity:	0.12%
Olive varieties:	Frantoio, Leccino, Moraiolo
Origin:	Umbria, Italy
Case size:	Twelve 250mL bottles 80020
	Six 500mL bottles 80000
	Six 1L bottles 80200

ORGANIC



BELVIS DE LAS NAVAS EXTRA VIRGIN OLIVE OIL

This sublime, organic mountain extra virgin olive oil is a blend of heirloom varieties only known to exist in a unique microclimate on the Belvis de las Navas estate overlooking Gibraltar. Wild olive strains (Acebuchina) contribute complexity to the freshly squeezed olive juice—aromas of freshly cut grass, ripe tomatoes, artichoke, and a hint of almond with a spicy note in the end. Olives are collected early in the season and are crushed daily at low temperatures to preserve the organoleptic and physiochemical properties.

Oleic acidity:	0.19%
Olive varieties:	Acebuchina, Hojiblanca, Verdial Vélez Málaga, Picudo, Manzanilla Aloreña
Origin:	Andalusia, Spain
Case size:	Six 500mL bottles BN1000



MARQUÉS DE VALDEPEÑA EXTRA VIRGIN OLIVE OIL

2020, 2019, 2018 Gold Award, NY Olive Oil Competition | 2019 Gold, Conventional Production Extremadura Agriculture Ministry | 2018, Best Premium EVOO Design, EVOOLEUM Award | 2018, 2017 Flos Olei 93 points | CINVE Gold Medal 2015 & Silver Medal 2015

This standout oil features the rare Morsica olive—a fruit native to, and only grown in, Extremadura, Spain. It is a blend of Morisca, Arbequina, Picual, and Hojiblanca olives. Olives are estate grown, pressed and bottled, on the 200 hectare Alvarez de Toledo family farm. This finishing oil is fresh and fruity, with hints of almond, pepper, and an unforgettable sunny fragrance.

Oleic acidity:	0.17%
Olive varieties:	Morisca, Arbequina, Picual, Hojiblanca
Origin:	Extremadura, Spain
Case size:	Twelve 500mL bottles 88005



MERULA EXTRA VIRGIN OLIVE OIL

2020 Gold Award & 2019, 2018 Silver Award, NY Olive Oil Competition | SOFI Finalist Outstanding Oil 2007

Merula contains the same four varietals used to make Marqués de Valdepeña oil but from a slightly later harvest. This oil has a buttery disposition rounded out by a full mouth feel and sensations of green olives, cut grass, green almond, and dried fruit. Merula is Latin for "yellow-beaked black bird," an elegant bird that populates the estate. A magnificent olive oil both harmonious and versatile, ideal for cooking and finishing.

Oleic acidity:	0.19%
Olive variety:	Morisca, Arbequina, Picual, and Hojiblanca
Origin:	Extremadura, Spain
Case size:	Six 500mL tins 89000
	Twenty-four 175mL tins 89004
	One 5L bag in box 89150

ORGANIC



NUÑEZ DE PRADO EXTRA VIRGIN OLIVE OIL

The Nuñez de Prado family has been producing olive oil from their groves in Baena, Spain since 1975, and this was one of the first extra virgin olive oils imported into the U.S. over 20 years ago under its Spanish company name. Fourteen varieties of certified organic olives are hand-picked and processed under granite stones at the family's mill. Ancient groves, a Roman masher and a first cold press make exceptional flavors concentrated and marked by hints of green apple, almond, and burnt orange with a smooth and peppery finish.

Oleic acidity:	0.1%
Olive varieties:	Blend of fourteen varieties, principally Picuda, Picual and Hojiblanca
Origin:	Andalusia, Spain
Case size:	Twelve 1L tins 80340 Four 5L tins 80320

ORGANIC



NUÑEZ DE PRADO FLOR DE ACEITE EXTRA VIRGIN OLIVE OIL

This oil is collected via gravity drip after the olives are crushed, but before the paste is pressed between mats. This unfiltered oil has an extraordinary low oleic acidity of 0.1%, ten times lower than extra virgin labeling requires. It is called Flor de Aceite (flower of the oil) because of the concentrated aromas and tastes within. This is the purest form of oil that can be produced using traditional methods—not one shortcut is taken to produce this oil that is delicate yet sturdy, strong yet smooth, confident yet forgiving.

Oleic acidity:	0.1%
Olive varieties:	Blend of fourteen varieties, principally Picuda, Picual and Hojiblanca
Origin:	Andalusia, Spain
Case size:	Twelve 500mL bottles 80341



CASTELINES CLASSIC EXTRA VIRGIN OLIVE OIL AOP

2019, 2018 Gold Award, NY Olive Oil Competition | 2018, 2017 Flos Olei 93 points & 2016 Flos Olei 95 points | 2018 Silver Medal & 2016 Gold Medal, Concours General Agricole

Genuine Provencal oil. From their orchards near Les Baux, Jean Benoit and Catherine Hugues early hand harvest, cold press and estate bottle this superior oil from Provencal terroir. Aromas of cut grass, flavors of artichokes and almonds, and the perfect amount of pepperiness blend into a long lasting flavor.

Oleic acidity:	<0.3%
Olive varieties:	Aglandau, Grossane, Salonenque, Verdale
Origin:	Baux-de-Provence, France
Case size:	Six 500mL bottles CA0010 Four 3L bag in box CA0300



CASTELINES NOIR D'OLIVE VIRGIN OLIVE OIL AOP

2018 Silver Medal, Concours General Agricole | 2017 & 2016 Gold Medal, Concours General Agricole

CastelineS revisits the age-old traditions of Provence to create Noir d'Olive oil. Produced from four hand-picked native olive varieties. Olives are stored in an enclosed tank where a process of oxygen free light fermentation is delicately applied, recreating the taste of preserved black olives. This oil has a sweet bouquet and mild flavor with notes of tapenade and truffle. Serve at room temperature in salads, use to make mayonnaise and drizzle on baguettes, mushrooms and mashed potatoes. An oil like no other—don't trust us, taste it!

Oleic acidity:	<1.5%
Olive varieties:	Aglandau, Grossane, Salonenque, Verdale
Origin:	Baux-de-Provence, France
Case size:	Six 500mL bottles CA0115 Four 3L bag in box CA0200



CASTELINES L'AGLANDAU EXTRA VIRGIN OLIVE OIL

2018, 2017 Gold Award, NY Olive Oil Competition

A vibrant personality exudes from this Provencal extra virgin olive oil. An elegant green fruity oil, its cutgrass notes are followed by raw artichoke with a well-balanced bitter and pepper finish. The oil is cold-extracted within 6 hours of harvest. The two-phase separation requires no added water. It is a wonderful complement to Roquefort or fresh goat cheese, as well as tomato toast.

Oleic Acidity:	0.16%
Olive variety:	Aglandau
Origin:	Baux-de-Provence, France
Case size:	Six 500mL bottles CA0018

ORGANIC



BIOLEA EXTRA VIRGIN OLIVE OIL

Rare Cretan oil, credibly one of the best of Greece. Single-variety organic oil comprised of handpicked Koroneiki olives from one of the few family-owned estates in Crete. Stone-milled, cold pressed and unfiltered, the resulting oil is lighter than its Greek cousins. Best used as a finishing oil, it presents a buttery taste with hints of sweetness and a touch of pepperiness. The labor intensive processes of stone milling and cold pressing preserves vitamins, nutrients and aromatic properties of the oil. A distinctive olive oil of superb quality.

Oleic acidity: 0.51%
Olive variety: Koroneiki
Origin: Crete, Greece
Case size: Six 500mL bottles **BI100**

ORGANIC



LES MOULINS MAHJOUB EXTRA VIRGIN OLIVE OIL

Nestled in the fertile Mejerda Valley of the south Mediterranean, farmers handpick Chetoui olives from unspoiled sun-soaked Tunisian land. Stone milling and decanting *a la feuille* (by hand) creates an elegant oil for both cooking and finishing. Soft and clean on the palate, this unfiltered oil is the color of green apples, with aromas of freshly picked vegetables, and a gentle lingering finish.

Oleic acidity: 0.2%
Olive variety: Chetoui
Origin: Tebourba, Tunisia
Case size: Twelve 370mL bottles **80500**
 Six 500mL screwtop bottles **80304**
 Twelve 250mL screwtop bottles **80303**
 Six 1L bottles **80307**
 Four 3L tins **80300**

KOSHER



MORGENSTER EXTRA VIRGIN OLIVE OIL

2019 Flos Olei, 99 points / 2018-2014 Flos Olei, 98 points / 2013 Gold Medal, Los Angeles International Olive Awards / 2019 & 2013 Gold Medal, SA Olive Awards

Southern Hemisphere oil of perfection! Estate grown, pressed and bottled in Stellenbosch, the acclaimed wine and olive growing region outside Capetown, South Africa. Year to year, this oil offers a consistent flavor profile from a blend of fourteen olive varieties originally of Italian origin. This intensely fruity oil tastes of artichokes, green apples and almonds followed by a long peppery finish.

Oleic acidity: 0.30%
Olive varieties: Blend of 14 Italian varieties
Origin: Stellenbosch, South Africa
Case size: Six 250mL bottles **MG100**
 Six 500mL bottles **MG200**



CASTELINES OLIVE OIL WITH BASIL AND MINT

This olive oil is obtained by simultaneously crushing olives, (mainly of the Salonenque variety) freshly picked basil leaves and a touch of mint. The resulting oil exudes the seductive flavors of late summer. The nose reveals a strong aroma of basil. When in the mouth, the basil start is followed by the delicate freshness of mint. This oil is a must for spring vegetables.

Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Twelve 250mL bottles **CA0700**



CASTELINES OLIVE OIL WITH CITRON

This olive oil is obtained by simultaneously crushing olives (mainly of the Salonenque variety) and fresh Corsican citrons. The olives and citron blend at the beginning of the oil production process rather than during a post-production infusion. The Corsican citrons are known for their exceptional fragrance which develops as the fruit matures. These characteristics then transfer to the olive oil. The resulting oil's palette offers the full aromatics of mandarin, lemon and grapefruit—an intensely citrusy nose.

Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Twelve 250mL bottles **CA0600**



CASTELINES OLIVE OIL WITH THYME AND ROSEMARY

This olive oil is obtained by simultaneously crushing olives (mainly of the Salonenque variety) and fresh thyme and rosemary, imparting a seductive scent, making it the quintessential oil for meat. Branches of wild thyme and rosemary, freshly picked by hand in the garrigue scrubland, are added during the extraction which impart the fragrance of sun-soaked Provence hillsides. The nose contains fresh herbal notes and thyme comes first in the mouth, followed by rosemary scent.

Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Twelve 250mL bottles **CA0800**



CASTELINES OLIVE OIL WITH GARLIC

This oil is obtained by simultaneously crushing olives (mainly of the Salonenque variety) and fresh Piolenc garlic. In Provence, garlic is used in all meals, it is essential. You will be surprised by the accuracy and delicacy of the aromas. For those who love garlic, this olive oil and garlic is to be used at all meals: in green salad, on roasted meats, vegetables in the oven ... suitable for all preparations.

Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Twelve 250mL bottles [CA0900](#)

ORGANIC



BIOLEA LEMONIO & NERANTZIO OLIVE OIL

Koroneiki olives crushed with citrus! The olives are harvested from the Astrikas estate olive groves, stone milled and cold pressed with locally grown lemons (Lemonio) and bitter oranges (Nerantzio). These fabulous oils explode with lemon zest and a lasting aftertaste of freshly crushed lemons, or an unmistakable punch full of orange blossoms and a teasing tingle of orange rind. Biolea oils are divine dipping oils. They can be drizzled on seafood, grilled lamb and fresh vegetables, or used to create wonderful lemon or orange based dressings and marinades, and also in cakes.

Olive variety: Koroneiki
Origin: Crete, Greece
Case size: Twelve 250ml bottles [BI200](#) (Lemonio)
 Twelve 250ml bottles [BI300](#) (Nerantzio)



Vinegar is the inevitable product of wine—an essential preservative as well as one of the most important elements in cooking. Bright flavors of traditional Orleans method vinegars are used daily by the most discerning chefs in the world for seasoning and balancing sauces and dressings, while sweeter, richer and viscous finishing vinegars can take the dessert or cheese plate to the next level!



ACETAIA CATTANI

Acetaia Cattani is a fifth-generation, family-owned balsamic producer located in Modena, Italy. They have an unbridled passion for producing balsamic in the Modenese tradition, with sweet indigenous grapes from their vineyard in the Modenese hills. Since the 1980s, they have practiced organic agricultural methods in order to guarantee the highest quality grapes. In 1993, they were the first to produce certified organic Aceto Balsamico di Modena.

ACETO BALSAMICO TRADIZIONALE DI MODENA EXTRAVECCHIO DOP

This 25-year-old balsamic is dense, full flavored, and highly fragrant. Each numbered bottle has a gold foiled neck with the Consorzio Seal of Guarantee. This vinegar is both DOP and DOC certified.

Case size: One 100mL bottle **96010**

WHITE BALSAMIC

SOFI Silver Outstanding Vinegar 2010

A true white (rather golden) balsamic vinegar manufactured with sweet must derived from organic Trebbiano (white) grapes. The richly perfumed must is reduced at low temperatures to preserve the delicate golden color and mixed with aged white vinegar, then barrel-rested for about 6 months. Perfect with grilled vegetables and fish, it won't change a dish's natural color. Unlike most "white" balsamic vinegars, Cattani never uses bleach or additives to affect color.

Case size: Twelve 250mL bottles **96032**
Twelve 500mL bottles **96037**

ACETO BALSAMICO TRADIZIONALE DI MODENA VECCHIO DOP

This 12-year-old balsamic is made with the same traditional techniques used for the Extravecchio. Each numbered bottle has a gold foil neck which is the Consorzio Seal of Guarantee. Also both DOP and DOC certified.

Case size: One 100mL bottle **96000**

OLIVEWOOD BALSAMIC

Aged just over 8 years in oak and finished in olivewood barrels for a subtle, but distinct, sweet and earthy flavor that pairs very well with red meats.

Case size: Twelve 250mL bottles **96046**

BALSAMINA, BALSAMIC JELLY

Developed together with the Rogers Collection, the sweetness of this decadent condiment dances on your tongue, and pairs well with creamy cheeses and cured meats. It also makes a beautiful gift in its thick-glass, wide-mouthed jar.

Case size: Twelve 125g jars **96020**

VINAGRES DE YEMA PEDRO XIMÉNEZ VINEGAR

The high sugar content of the white Spanish grape, Pedro Ximénez, balanced by the vinegar's acidity, yields a dense, rich finishing or "sipping" vinegar that can also be a "sweet & sour" addition to salads, meats and soups. Made in the time-honored tradition of solera aging through a series of barrels called criaderas. When the solera, the barrel with the oldest vinegar, is tapped, it is never fully drained. The remaining vinegar is blended with vinegar from the next younger criadera and so on until the youngest is topped off with fermented must. This wine vinegar has a 6% acidity.

Case size: Six 500mL bottles **90400**



VINAGRES DE YEMA CEPA VIEJA SHERRY VINEGAR VINAGRE DE JEREZ RESERVA DOP

A sherry vinegar with the depth and complexity of the time-honored tradition of solera aging—Palomino grapes grown near Jerez, Spain, and a series of barrels called criaderas. Each criadera contains vinegars with similar flavor characteristics aged for different lengths of time. When the solera, the barrel with the oldest vinegar, is tapped, it is never fully drained. The remaining vinegar is blended with vinegar from the next younger criadera, and so on until the youngest is topped off with fermented must. Cepa Vieja comes from a solera containing vinegar that is 25 years old with 7% acidity.

Case size: Twelve 500mL bottles **90110**



VINAGRES DE YEMA BOTA VIEJA SHERRY VINEGAR VINAGRE DE JEREZ

Bota Vieja is the younger version of Cepa Vieja. It has a shorter aging process and is available for Food Service only. Popular in fine kitchens around the country for its quality to price ratio. 7% acidity, contains solera of 15 years.

Case size: Four 5L containers **90200**





MARQUÉS DE VALDEPEÑA RED WINE VINEGAR

In 2007, the Marqués de Valdepeña Estate set aside 3000 liters of their wine (a blend of Cabernet Sauvignon, Merlot, and Syrah) to begin the fermentation process using the traditional Orleans method. The process begins in stainless steel tanks and then proceeds into four-year-old French oak barrels for 20 months. 2012 marked the first year of this vinegar's release! Complements the Marqués de Valdepeña wines and EVOO. This vinegar is honey colored with intense and complex aromas of vanilla, fennel, and licorice spice. It finishes with a hint of almond. 9% acidity makes it perfect for finishing a variety of cold and hot dishes.

Case size: Six 250mL bottles **89350**

ORGANIC



VINAGRES DE YEMA TIERRA VIEJA DOP

This organic vinegar is made using the traditional solera-cridera method of aging and contains solera that is 5 years old. This youthful vinegar is light golden in color and will not dampen the colors of vegetables or protein it is paired with. At 7% acidity, the flavor is bright but has a complexity on the finish that comes from aging in oak barrels.

Case size: Twelve 250mL bottles **90140**



ARTISAN MALT VINEGAR

2019, 2018, 2017, 2016, 2014 Gold Award, Taste of the West / 2017, 2013 Gold Award, Great Taste Awards

This small batch (700 liters at a time), premium, slow-fermented, oak-matured malt vinegar takes malt vinegar to another level. Artisan Malt Vinegar balances acidity with rich malty flavors of caramel and dark chocolate followed by oak notes. Unpasteurized and unfiltered, with a minimum 4.5% acidity, this is a genuine malt vinegar in the tradition of Britain.

Case size: Twelve 250mL bottles **AMV001**
Four 5L containers **AMV100**

"We're not just producing and selling food. I believe a consistent, underrated—but nevertheless rewarding—part of our work is to create an awareness and a culture for good food."

—Giovanni Bianchi, Pio Tosini





PIO TOSINI PROSCIUTTO DI PARMA

10 Best Prosciutto di Parma 2012 by Slow Food Italy

Family-owned and operated for four generations, Pio Tosini is one of the most credible and sought-after producers of Parma ham by the Italian domestic market. They have been in operation for over 80 years and we have been their honored importer since their introduction into the U.S. in 1995. This delectable prosciutto, sweet to the palate, is cured in the town of Langhirano, Italy, and bears the honorable mark of the Consorzio del Prosciutto di Parma. The Consorzio sets minimum standards to be able to qualify for this mark and Pio Tosini far exceeds each standard.

Their whole process starts with strict selection of the highest possible quality raw pork, each piece hand-salted and cured for longer than the Consorzio requires. Instead of 13 months, they cure a minimum of 17 months. We import legs 20 to 25 months aged. Why? The extra time allows for slow and even salt penetration and assures the sweetness of the hams.

Made using four simple ingredients: fresh pork, salt, air and time. Each ham that is imported to the US is handpicked by the two owners—Nicola or Giovanni, the founder's (Ferrante Tosini) great-grandsons. At Pio Tosini, each ham is trimmed and de-boned by hand, the final step to personally assure the product we import is top quality.



BONELESS

Pressato, aged 20–25 months

One 16 lb piece **50060**

Legato, aged 20–25 months

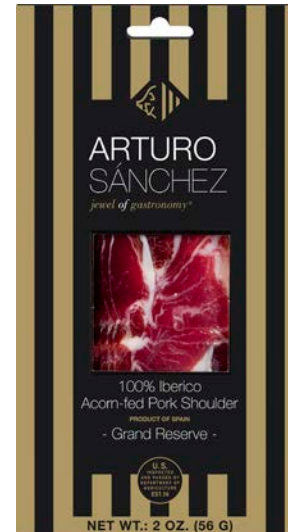
One 16 lb piece **50065**

BONE-IN

Aged 20–25 months

One 20 lb piece **50080**

Ask about our limited availability, 30-month
SPECIAL RESERVA



ARTURO SÁNCHEZ

In the late nineteenth century, Arturo Sánchez began his dried meat trade in the Candelario Mountains. Today, the fourth generation of his family creates a one-of-a-kind Iberian product in Guijelo in Castilla y León.

Pigs acorn-fed for a full two seasons—double montanera (twice the standard practice)—distinguish Arturo Sánchez Ibérico Bellota from the rest. Born and bred in the best *dehesa* fields to the north of Seville to the south of Extremadura, the pigs roam freely, resulting in more oxygenated meat and better fat infiltration. Two acorn feeding seasons means more fully developed muscle and bone mass, with healthy fat infiltration in the muscle, providing an unmatched flavor and a level of oleic acid surpassed only by olive oil.

Each ham is hung manually, one by one, in drying sheds and cellars ensuring the wind can circulate around the entire ham. As each individual piece evolves, it is moved among cellars, year-round, in a combination that creates a special character. Windows are opened or closed depending on time of day, season, temperature and humidity. Time is the ally of these hams. Iberian ham artisans monitor the meat, making adjustments based on detailed observations and a wealth of knowledge. Each is aged in a minimum of 48 months.

JAMÓN IBÉRICO DE BELLOTA BONE-IN JAMÓN IBÉRICO DE BELLOTA BONELESS

One 17.75 lb piece **AS1000**

One 9 lb piece **AS2000**

PALETA IBÉRICA DE BELLOTA BONE-IN PALETA IBÉRICA DE BELLOTA BONELESS

One 12 lb piece **AS1050**

One 11.25 lb piece **AS2050**

GOLFERA NOBILI SAPORI

Golferà is located in the ancient village of Lavezzola in Italy's Emilia-Romagna region. Lavezzola has always embodied a long-standing bond between food and landscape and is famous for traditional Italian charcuterie. The phrase "new products with traditional flavor" effectively expresses what Golferà is all about: quality mortadella, salami, and hams that are new in their manufacturing yet traditional in flavor, texture and fragrance. The use of modern production technology and unsurpassable standards of hygiene have only enhanced the traditional cultural ways in which their meats are prepared.



Salame Romagnolo is produced following an ancient "homemade" method, cased in natural gut and tied by hand. It is made with select cuts of Italian heavyweight pigs. This is all Italian pork—the swine are born, raised, and slaughtered in Italy. It is a medium grain salami with a delicate touch of pepper. The salami has been aged for 60 days. It is gluten and lactose free.

SALAMI ROMAGNOLO

Four 2.2 lb pieces, **GF0002**

Eight 1.1 lb pieces, **GF0005**

MORTADELLA

One 11 lb piece, **GF2210**

MORTADELLA CON PISTACHIO

One 11 lb piece **GF2240**

MORTADELLA CON TRUFA

One 11 lb piece **GF84TU**

BRACERI ROASTED HAM WITH HERBS

One 10 lb piece **GF2000**

From the best 'caseificios' and 'queserias' our artisan cheeses are a labor of love starting with the thriving happy cows, ewes and goats and restoring ancient traditions of cheese making. Every cheese is different and requires careful handling to ensure that our cheesemaker's highest standards of quality and flavor are brought to your table.

Contact a Rogers Collection sales representative about our Pre-Order Cheese Program.



BAUMA GARROTXA

2018 Best Garrotxa in Catalonia Lactium Award

This old-style cheese was revived by Catalanian cheesemakers dedicated to traditional production methods. The environmental conditions of the region naturally foster the growth of grey-blue mold *penicillium galaeum* which forms on the rind. Semi-soft paste, tangy flavor, with a nutty, herbal finish.

Producer: David Blanco
Region: Catalonia
Milk: Pasteurized Goat's Milk
Aged: 2-3 months
Case size: Four 2 lb wheels 45110 & 45112*



FINCA PASCUALETE CUMBRE DE TRUJILLO

A provocation for the senses, this pasteurized sheep milk semi-cured cheese is made according to a centuries-old shepherds' recipe. It has an ivory-white appearance and small, irregular eyes sprinkling a creamy but consistent texture. Very aromatic, the touch to the mouth is soft, with a warm impression and a frank, but well-balanced, taste recalling a well evolved sheep's milk curd concluding with spicy nuances. Aged 45 days, Cumbre de Trujillo achieves the benefits of a pasteurized cheese while maintaining the nuances of raw milk product. Spread on bread with honey, mixing the salty and sweet.

Producer: Finca Pascualete
Region: Extremadura
Milk: Pasteurized Sheep's Milk
Aged: 45 days
Case size: Six 450g wheels 45340 & 45342*



FINCA PASCUALETE LA RETORTA

2017 & 2015 Gold Award and Best Cheese in Spain Award, World Cheese Awards

Finca Pascualete La Retorta is a unique handcrafted cheese. Finca's exceptional and pure raw milk comes from its own flock of Extremadura Merino sheep. The Retorta is made using a vegetable rennet from cardoon, a plant that grows freely throughout Finca's estate, and salt. The Retorta's flavor is delicate yet distinctive, well defined and persistent on the palate, with hints of the pistils of the blue wild flower used in the curdling.

Producer: Finca Pascualete
Region: Extremadura
Milk: Raw Sheep's Milk
Aged: 60-75 days
Case size: Six 140g La Retortas 45320*
 Eight 300g La Retortas 45325*



FINCA PASCUALETE PASCUALINO

This cheese tastes of vanilla, caramel and toffee bringing to mind honey, rose and violet. It is a cured cheese with a characteristic oval shape (not pressed) and minimum 3-month aging which sets it apart from other cheeses on the market. Pascualino has a smooth but firm blonde-whiteish paste with irregular eyes. The rind has a dark yellow appearance. Eat with a favorite bread as an appetizer.

Producer: Finca Pascualete
Region: Extremadura
Milk: Raw Sheep's Milk
Aged: 3 months
Case size: Six 650g ovals, 45335 & 45336*



FINCA PASCUALETE PASTURA CON TRUFA

The best type of truffle cheese, Pastura con Trufa highlights the eye-opening notes in black truffle while not losing what's special about the milk. Rich, buttery with notes of nutmeg, warmed milk and a hint of lanolin, this is a complex yet subtle gem.

Producer: Finca Pascualete
Region: Extremadura
Milk: Pasteurized Sheep's Milk
Aged: 3 weeks
Case size: Eight 300g wheels 45353*



ALAIN IDIAZABAL PDO

Using raw Latxa sheep's milk sourced from several small local herds, Alain smokes the cheese themselves, using beech wood. It is matured for a minimum of 3 months. Its rind is smooth and pale yellow in color and the paste is firm and compact, whitish, with little eyes irregularly scattered throughout. This traditional cheese has intense aroma with a persistent aftertaste reminiscent of the wild grasses and herbs growing in the Basaburua valley. This cheese is completely natural and produced using exclusively local ingredients.

Producer: Juan Miguel Gascue
Region: Navarra, Spain
Milk: Raw Sheep's Milk
Aged: 3 months
Case size: Six 2.6 lb wheels 45233



MONCEDILLO ORIGINAL

A drained (not pressed) cheese with an aroma that includes notes of sweet grasses and dried fruit. This lovely cheese has a lactic flavor that is rich and buttery with an aftertaste that hints of hazelnuts. Approximately three liters of milk are needed for each wheel. Made using vegetable (thistle) rennet and milk sourced exclusively from a local cooperative with a single sheep breed that is 85% Churra (an ancient Iberian breed native to Castile and Leon) and 15% Assaf.

Producer: Moncedillo
Region: Castilla-Leon
Milk: Raw Sheep's Milk
Aged: 60 days
Case size: Six 450 g wheels **MC1000**



MONCEDILLO RED

A semi-soft, ivory-colored paste that is not pressed. The rind is dusted with bittersweet Pimentón de la Vera at around day four of the production process imparting a gentle smoke into the paste and casting a beautiful hue on the rind. The flavor is sweet with fruit notes and balanced salt and the finish slightly smoky. The milk is exclusively sourced from a local cooperative with a single sheep breed which is 85% Churra (an ancient Iberian breed native to Castile and Leon) and 15% Assaf.

Producer: Moncedillo
Region: Castilla-Leon
Milk: Raw Sheep's Milk
Aged: 60 days
Case size: Six 450 g wheels **MC1500**



MONCEDILLO MADURADO

The milk for this hard pressed cheese is sourced exclusively from a local cooperative with a single sheep breed which is 85% Churra (an ancient Iberian breed native to Castile and Leon) and 15% Assaf. The paste is ivory colored and the aroma is a complex array of forest mushrooms and roasted nuts with hints of wood and spices. This cheese has an elegant acidity and persistent finish.

Producer: Moncedillo
Region: Castilla-Leon
Milk: Raw Sheep's Milk
Aged: 3 to 4 months
Case size: Six 800 g wheels **MC1800**



LA CABEZUELA TRADICIONAL SEMICURADO

Made from milk from a single herd of Guadarrama goats and delicately hand-salted, this cheese adds grassy and herbal notes to the flavors of fresh goat milk. Cataloged in the Spanish Ministry of Agriculture list of Tradition Cheeses, this cheese traces its lineage back to 1750 when it was a family farm cheese. Two-month maturation develops an edible *Penicillium candidum* mold, imparting a fresh wild mushroom finish.

Producer: Royuela Cheese Company
Region: Madrid
Milk: Thermized Goat's Milk
Aged: 2 months
Case size: Five 1 kg Wheels **CZ1000***



LA CABEZUELA "ROY"

An homage to buttery, cow's milk English cheddars, Roy is named after a Galician cheesemonger who introduced La Cabezuela to the celebrated cheddar producers of Lincolnshire and Devonshire counties where they learned traditional techniques for making authentic English-style cheddars. Made from milk of the Guadarrama goats, this cheese ages for a minimum of 8 months.

Producer: Royuela Cheese Company
Region: Madrid
Milk: Thermized Goat's Milk
Aged: Minimum 8 months
Case size: One 14 kg Wheel **CZ1400**



LA CABEZUELA LINGOTE CREMOSO

The discovery of an old Brie recipe, published in a French book from 1915, led to the creation of this cheese. This interpretation of "brie" uses milk from the Guadarrama goat breed. Soft in its aroma and delicate in the mouth. Aged for 45 days in their cellar, the rind develops a natural white crust. The unique flavor is imparted by the goats' diet from natural pastures which includes acorns, thyme, and heather. Ideal with toasts, or accompanied by fresh fruit, figs or even anchovies.

Producer: Royuela Cheese Company
Region: Madrid
Milk: Thermized Goat's Milk
Aged: 45 days
Case size: Ten 300 g bricks **CZ1800***



QUINTANA MAHON PDO

2019 Super Gold World Cheese Award, 2018 Bronze World Cheese Award | 2018, 2017 & 2013 "Best Artisanal Cheese of the Year" Regulatory Board of DOP | 2017 Gold Salón de Gourmets

A semi-hard cheese from Menorca that has been produced since Roman times and become an important industry for the island. The paste is slightly acidic with a salty flavor and a bit of spice that comes from paprika rubbed onto the rind during the aging process. This cheese is pressed and molded by hand in a "fogasser" which is Catalan for "cloth" and is the traditional method of separating the cheese curds from the whey.

Producer: Quintana
Region: Balearic Islands
Milk: Raw Cow's Milk
Aged: 3-4 months *semi-curado*, 8 months *curado*
Case size: Two 6 lb wheels *semi-curado* 45186
 Two 6 lb wheels *curado* 45185



CASADO VEIGADARTE

This cheese is made by a small artisanal producer using milk from two breeds of goat: Verata and Avila. This cheese has a high butterfat content and has the characteristic tang attributed to goat's milk. This cheese has an ash rind (which aids digestion) that is covered by a white mold (penicillium candium).

Producer: Mr. Joaquin Villanueva Casado
Region: Castilla-Leon
Milk: Pasteurized Goat's Milk
Aged: 1 month
Case size: Two 2 lb rolls 45144*



CASADO VEIGADARTE CON MALTA

A subtle, 45-day aged goat cheese that is well-balanced with hints of nuttiness. It is mild and slightly creamy with an edible rind. Veigadarte con Malta is covered with a layer of malt of toasted barley in addition to the expected *Penicillium candidum*.

Producer: Mr. Joaquin Villanueva Casado
Region: Castilla-Leon
Milk: Pasteurized Goat's Milk
Aged: 45 days
Case size: Eight 450 g wheels 45142*
 Two 2 kg wheels 45143*



PASAMONTES MANCHEGO ARTESANO PDO

2016/2017 Golden Award Premios Gran Selección Alimentos Castilla-La Mancha | 2012 Gold Medal Manchego DOP Artisan Semicured, Premio Gran Selección publication

Spain's legendary cheese, our Pasamontes has been made in the same location since 1876. Pasamontes uses only raw milk to preserve the subtle and delicate flavors of the milk from the Manchego sheep. Pasamontes uses no chemical wash on the rind. Though the rind is edible, we choose not to due to rough texture, but we surely cook with it and you should, too!

Producer: Maria Dolores Palomares Pasamontes
Region: Castilla la Mancha
Milk: Raw Sheep's Milk
Aged: 3-4 months and 1 year
Case size: Two 6 lb wheels, 3-4 months 45050
 Two 6 lb wheels, 1 year aged 45053



MASSIMO MAGAYA DE SIDRA

A seasonal, cylindrical version of Rey Silo White finishes its aging surrounded by apple pulp remnants of the cider pressing process (magaya) in a hermetically sealed barrel. For two months, the juice remaining in the magaya ferments and rehydrates the cheese with notes of cider. Both rind and magaya are edible. The paste is white and fresh. In the mouth, one finds hints of Asturian cider. In the nose, it smells of apple and fresh fruit.

Producer: Queseria Artesanal de Pravia
Region: Asturias
Milk: Raw Cow's Milk
Aged: 5 months
Case size: One 4 lb Wheel 45076*



REY SILO BLANCO Y ROJO

A revived ancient cheese almost lost to history —afuegal pitu. First mentions of this cheese come from letters to the Emperor Charlemagne. Aged for 60 days in an underground cellar on the banks of Nalon River in Pravia, hand-salted and turned daily to ensure even conditions throughout, this cheese is produced from raw, whole cow's milk from a farm in the village of Cogollo. The natural rind has a mold that is predominately *geotricum candidum*. Intense flavor of wildflowers and fresh milk, with hints of hazelnut and butter. The paste is a magical mix of creamy yet dry. Pair with cider and enjoy!

Producer: Queseria Artesanal de Pravia
Region: Asturias
Milk: Raw Cow's Milk
Aged: 60 days
Case size: Six 8oz pieces *blanco* 45071*
 Six 8oz pieces *rojo* 45081*



FORMATGES CAN PUJOL PAU SANT MATEU

This cheese is from a village located in the mountains north of Barcelona and is named after the cheesemaker's son. The goats are raised on hills that are about 5k from the Mediterranean and feed on the natural flora which imparts a unique savory flavor. The paste is creamy and transforms with age into a more solid paste with a more complex, richer flavor.

Producer: Josep Cuixart
Region: Catalonia
Milk: Pasteurized Goat's Milk
Aged: 2-3 months
Case size: Four 2 lb wheels 45210 & 45212*



ROSOLA DI ZOCCA BIANCO MODENESE PARMIGIANO REGGIANO

Bianco Modenese—White Cow —Parmigiano Reggiano has a soft, straw-yellow color and a granular texture. The taste is strong but offset by a well-balanced butter feeling. The essences of the Apennine mountain meadows, upon which the cows graze, offer intense and persistent aromas to the cheese.

Producer: Rosola di Zocca, Farm 1026
Region: Modena
Milk: Raw Cow's Milk
Aged: 24 months
Case size: Whole forms One 80 lb wheel 00150

Ancient Italian Breed:
 Bianco / White



VALSERENA PARMIGIANO REGGIANO DOP SOLADIBRUNA®

One of a handful of dairies dedicated to producing Parmigiano Reggiano solely from milk of Brown Cows. Gian Domenico Serra and his children raise the dairy herd, milk and manage the dairy following traditional methods. A true farmstead production—rare in Italy. Diet of the cows is changes to create nuances in flavors of the milk by rotating the feed of wheat, corn, alfalfa and sugar beets. 220 cows produce up to 10 wheels per day. The taste is sweet and delicate, and the paste is a golden-yellow color.

Producer: Valserena, Farm 2111
Region: Emilia Romagna
Milk: Raw Cow's Milk
Aged: 24 months
Case size: Whole forms One 80 lb wheel 00030
 Quarters Two 18 lb pieces 00035
 Eighths Two 9 lb pieces 00036
 Wedges Ten 1 kg pieces 00039
 Wedges Fifteen 300g pieces 00038

Ancient Italian Breed:
 Bruno / Brown



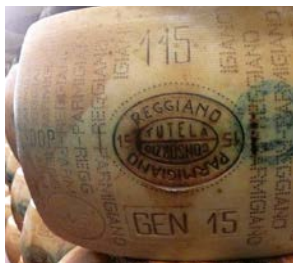
GRANA D'ORO PARMIGIANO REGGIANO DOP VACCHE ROSSE

2018 Silver Award, World Cheese Awards | 2015 Super Gold Award, World Cheese Awards

For over three generations, the Catellani Family has been producing Parmigiano Reggiano on their farm. They have 180 head of Red Cows (Vacche Rosse) and are committed to preserving this ancient breed, characterized by red fur and a high quality of milk. This Parmigiano Reggiano is characterized by a fatter and more yellow milk, able to face longer aging.

Producer: Grana d'Oro, Farm 2290
Region: Emilia Romagna
Milk: Raw Cow's Milk
Aged: 24 months
Case size: Whole Forms One 80 lb wheel 00100

Ancient Italian Breed:
 Rosse / Red



RONCADELLA PARMIGIANO REGGIANO

The Roncadella co-op is the only Parmigiano-Reggiano dairy with a woman master cheesemaker—Marisa Verzelloni. This Parmigiano Reggiano is characterized by a little caramel, a little sweet, a touch of salt and some nuttiness. The paste has a subtle pinkish hue.

Producer: Latteria Sociale Roncadella, Farm 115
Region: Emilia-Romagna
Milk: Raw Cow's Milk
Aged: 24 months
Case size: *Whole forms* One 88 lb wheel **00610**



VALLET PIETRO FONTINA D'ALPEGGIO (SEASONAL)

Fontina d'Alpeggio is a beautiful expression of a quintessential Italian classic which can stand alone with the noble wines of Northern Italy. Also an excellent melting cheese, this is the main ingredient for the regional dish *fonduta*. A soft paste cheese, compact and springy in consistency and straw yellow in color, made from the milk of cows grazing only on fresh mountain grasses in the alpeggio season. Production does not involve high heat, protecting natural enzymes to produce subtle flavors.

Available late October to February.

Producer: Caseificio Vallet Pietro
Region: Valle d'Aosta
Milk: Raw Cow's Milk
Aged: 6 months
Case size: One 19 lb wheel **07822**

SALCIS MONNALISA FIORITA

A soft Pecorino cheese made with sheep milk, Monnalisa Fiorita (meaning "flourish" or "flower") is named for the edible flourishing rind of this type of cheese. This is part of a Piedmont tradition that makes a milder version of the Tuscan sheep's milk white mold rind. The forms are sprayed with an aqueous suspension of *Penicillium camemberti* which, during the short curing, contributes to the formation of a foamy layer of white. Under this white surface of silky white edible mold, there is a delicate sweet taste, balanced with the cheese's soft texture.

Producer: Salcis
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Aged: 30-45 days
Case size: Six 500 g wheels **06105***



SALCIS RICOTTA

A sweeter, gentler ricotta is a result of sheep's milk whey and the addition of sheep's milk. With a high content of noble proteins, and a flavor rich in essences that turns slightly to the sweet, always creamy and velvety.

Producer: Salcis
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Case size: Two 1.7 kg pieces **06160***



SALCIS MONNALISA PECORINO TREBBIONE

The flavor of this raw sheep's milk cheese changes during the year according to the pasture-land and the sheep's diet. It is characterized by a strong personality with a hay-colored rind, and is covered in hay as it matures. This cheese is not heated or pasteurized, thereby maintaining many characteristics of the sheep's milk. Production is limited to periods when sheep are able to supply milk with the appropriate characteristics. The rind is solid and marked by holes of the natural fermentation.

Producer: Salcis
Region: Tuscany
Milk: Raw Sheep's Milk
Aged: 4 months
Case size: One 6.6 lb wheel **06101**



SALCIS MONNALISA PECORINO FOGLIE DI NOCE RIPENED IN WALNUT LEAVES

Aging cheese in walnut leaves is in keeping with the tradition of the Siena area's forefathers who used this method to preserve Pecorino during the warm months. The protection offered by the leaves allows the cheese to age slowly, taking on strong and antique flavor characteristics that are long forgotten among other Pecorinos.

Producer: Salcis
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Aged: 3 months
Case size: Two 2.65 lb wheels, **06102 & 06112***





BERTAGNI PECORINO TUADA

2004 Gold Medal Sheep Cheese, European Mountain Cheese Olympics

Tuada, which means "cellar" in Italian, refers to the fact that it is matured in cellars with a coating of ash and olive oil for more than 5 months on beech boards. This is a Pecorino (sheep's milk) cheese produced with the milk of the Garfanina breed. The taste is exceptionally sweet, considering the long aging process, with an earthy flavor.

Producer: Caseificio Bertagni
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Aged: 8-9 months
Case size: Two 6 lb wheels 08100



CASTEL REGIO TALEGGIO DOP

After 35 days aging in pine boxes with periodic brine brushings, Taleggio Castelregio is ready to wow customers, both new and long-standing. This is one of the few farmstead producers of Taleggio. Fresh and bright flavors highlight the quality of the milk and make for a perfect version of this Italian classic.

Producer: Castelregio
Region: Lombardy
Milk: Pasteurized Cow's Milk
Aged: 35 days
Case size: One 5 lb brick 08400 & 08405*



CASTEL REGIO GORGONZOLA DOLCE DOP

Sweet and tangy, with a frosting-like texture, this is the ultimate after-dinner cheese. The youngest, softest iteration of this cheese is delicious on its own or in classic Italian recipes. Try with chocolate and honey, while sipping a glass of Nocino.

Producer: Castelregio
Region: Lombardy
Milk: Pasteurized Cow's Milk
Aged: 2 to 3 months
Case size: Four 3 lb wheels 07080



ARRIGONI 'LUCIFERO' GORGONZOLA

A blue cheese produced with pasteurized milk from a farm in Pagazzano. Aged for a minimum of 50 days, this cheese has a creamy paste riddled with pepperflakes, giving it a spicy flavor.

Producer: Arrigoni
Region: Lombardy
Milk: Pasteurized Cow's Milk
Aged: 2 months
Case size: Four 3 lb wedges 07100



ARRIGONI GORGONZOLA CREMIFICATO

Arrigoni highlights the many facets of Gorgonzola by specially packaging the youngest, creamiest iteration. This "sweet, spoon" version of the cheese is perfect for adding to pasta, polenta, bread or on top of pizza. With a short shelf life (five days from opening the package) make sure your customers and kitchen staff are ready to fully utilize this special cheese.

Producer: Arrigoni
Region: Lombardy
Milk: Pasteurized Cow's Milk
Aged: 50 days minimum
Case size: One 13 lb half-wheel 07095 & 07094*

PASTIFICIO GENTILE PASTA

Established in 1876, Pastificio Gentile is one of the historic artisanal factories that made the city of Gragnano famous around the world for its pasta. Today, Gentile preserves the traditional production methods and the attention to every detail from selection of raw materials to the production processes. The semolina chosen is strictly of Italian origin and of the best quality. Among the selected wheat varieties is the renowned Senatore Cappelli. All wheat used in Pastificio Gentile pasta is single-sourced and processed with care and respect at the Ferro Brothers Mill in Campobasso (in the Molise region of southern Italy). The excellent raw material allows for the production of a premium quality pasta and the low temperature drying method known as "Cirillo" preserves its distinct aroma and texture.

Each of Pastificio Gentile's pasta shapes are bronze cut, meaning that the molds or "dies" used in production are made of bronze. The bronze mold creates a rougher more porous pasta giving the pasta a homemade quality.

As a result, sauces and seasonings do not slide off of the pasta as they would with a smoother type.



We traveled to the birthplace of pasta to discover pasta made using ancient wheat, and we delight in sharing the traditional hand-rolled couscous, and sauces made from umami-bursting tomatoes ... these selections nurture and comfort the soul.

PASTIFICIO GENTILE PASTA

ORGANIC



The semolina used in Gentile pasta is strictly of Italian origin. Among the wheat varieties used is the renowned Senatore Cappelli. The excellent raw material allows for the production of a premium quality pasta.

**BUCATINI**

Twelve 500g bags GP2203

**LINGUINI**

Twelve 500g bags GP2206

**SPAGHETTI**

Twelve 500g bags GP2230

**PACCHERI**

Twelve 500g bags GP2215

**PAPIRI**

Twelve 500g bags GP2218

**ORECCHIETTE
NAPOLETANE**

Twelve 500g bags GP2221

**ELICHE**

Twelve 500g bags GP2222

**CASARECCE**

Twelve 500g bags GP2224

**ZITI CORTI RIGATI**

Twelve 500g bags GP2225

**PENNE**

Twelve 500g bags GP2226

**RIGATONI**

Twelve 500g bags GP2231

**TRECCE**

Twelve 500g bags GP2254

**PENNETTE RIGATE**

Twelve 500g bags GP2233

**MEZZI PACCHERI RIGATI**

Twelve 500g bags GP2239

**GNOCCHI NAPOLETANI**

Twelve 500g bags GP2242

**VESUVIO**

Twelve 500g bags GP2243

**SPAGHETTI ALLA
CHITARRA**

Twelve 500g bags GP2257

ORGANIC

**BUCATINI**

Twelve 500g bags GP588

CASARECCE

Twelve 500g bags GP594

LINGUINI

Twelve 500g bags GP598

VESUVIO

Twelve 500g bags GP589

PENNETTE RIGATE

Twelve 500g bags GP596

SPAGHETTI

Twelve 500g bags GP599

PASTIFICIO GENTILE TOMATOES

Gialli are yellow, small, cherry-like tomatoes with less acidity than their red cousins. Pomodori Piennolo DOP are small, pear-shaped, deep red tomatoes drawing flavor from the lava-rich, potassium-laden, sandy soil of Mt. Vesuvius—the same soil where Gentile San Marzanos, famed for their sweetness and low acidity, also grow.

**GIALLI (YELLOW CHERRY) TOMATOES**

Case size: 6x1kg jars GP2947

POMODORI PIENNOLO DOP

Case size: 6x1kg jars GP2096

POMODORI SAN MARZANO DOP

Case size: 6x1kg GP2093

Contact a Rogers Collection sales representative for the most current list of cuts.

PASTIFICIO GENTILE FUSILLI FATTI MANO LUNGHI



Nothing has changed in the preparation of these handmade Fusilli over the last four hundred years! The “fusillare” still twist noodles around a knitting needle and, with a movement of their forearm, create the shape that characterizes this cut, making every single fusillo unique. Made with the best of Italian wheat including the renowned Senatore Cappelli variety.

Case size:
Six 500g bags **GP001**

PASTIFICIO GENTILE SEMOLINA



PASTIFICIO GENTILE ORGANIC SEMOLA RIMACINATA FLOUR (REMILLED SEMOLINA)

From the best of Southern Italian durum wheat—the renowned Senatore Cappelli variety—this Remilled Organic Semolina is cold ground using a natural stone mill. Durum wheat is the hardest wheat meaning it has a natural resistance to milling. It is both high in protein and gluten resulting in a pliable dough that holds up well under heated conditions which allows intricate pasta shapes such as Vesuvio to retain their shape when cooked.

Case size:
Ten 500g bags **GP099**

ORGANIC



LES MOULINS MAHJOUB COUSCOUS

SOFI Silver Outstanding Pasta, Rice or Grain 2008, 2012

Les Moulins Mahjoub produces their M'Hamsa Hand-Rolled Couscous in the traditional Berber style. Semolina is hand-rolled with olive oil, water and salt which is then pushed through screens, and dried in the sun, an eight-day process resulting in a rich and toasty flavor

M'HAMSA HAND-ROLLED COUSCOUS

Case size:
Twelve 500g jars **95100**
One 8kg tin **95205**

M'HAMSA HAND-ROLLED WHOLE WHEAT COUSCOUS

Case size:
Twelve 500g jars **95106**

M'HAMSA HAND-ROLLED COUSCOUS WITH PEPPERS

Case size:
Twelve 500g jars **95105**

LES MOULINS MAHJOUB SAUCES

2016 SOFI Finalist (Tibar Sauce)

SHAK-SHUKA

A traditional North African dish of tomatoes, peppers, and onions lovingly cooked down into a flavorful sauce. Heat in a sauce pan, crack in eggs, finish in oven, and enjoy with crusty bread. Shak-Shuka can also be used as an accompaniment to grilled fish or baked chicken and even as a pizza sauce.

Case size: Six 340g jars **95010**

SAUCE FOR COUSCOUS & PASTA

Tomato-based sauces are a traditional Tunisian accompaniment to couscous and pasta. Each sauce presents a specific taste combination from a different region of Tunisia.

Case size: Six 680g jars

TIBAR Tomatoes, harissa, capers **95011**

TESTOUR Tomatoes, artichokes, preserved lemons **95012**

TBOURSOUK Tomatoes, green olives, preserved lemons, and capers **95013**

TBOURBA Tomatoes, artichokes, harissa, and black olives **95014**

ORGANIC



Vegetables preserved at their peak in extra virgin olive oil ...
tomatoes and peppers literally dried under the Tunisian sun ...
hand-cracked olives preserved using only salt, water and time ...
bold flavored and filled with love and respect for the harvest.



ORGANIC



LES MOULINS MAHJOUB ORGANIC OLIVES

SOFI Silver Outstanding Product Line 2002, 2009

The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub family is recognized in the culinary world as a premier producer of extra virgin olive oils, table olives, and condiments, never using additives or artificial processes.

These all natural organic olives are cured using two ingredients: salt and time. Lye or citrus are never used in the curing process. These olive varieties are native to Tunisia. The green Meski variety is known for its meaty flesh. To preserve the integrity of the fruit during the debittering process, the Mahjoub family carefully open each olive with a small, handmade incision instead of crushing. The black Sahli variety is tiny and dark violet in color. The olives are placed in a natural brine and allowed to soak for about 9 months, producing a cured olive with a rich, buttery flavor.

NATURAL MESKI OLIVES WITH LEMON & FENNEL

Meski variety, made with lemon zest, fennel and bottled in brine.

Case size: Twelve 125g jars **84020**
One 4.3kg container **80310**

NATURAL MESKI OLIVES WITH GARLIC & WILD HERBS

Meski variety, made with garlic, wild mountain herbs, and bottled in extra virgin olive oil.

Case size: Twelve 200g jars **80420**
One 4.3kg container **80350**

NATURAL MESKI OLIVES & HARISSA

Meski variety, made with Harissa spice and bottled in extra virgin olive oil.

Case size: Twelve 200g jars **80410**
One 4.3kg container **80400**

NATURAL SAHLI OLIVES

Sahli variety, bottled in brine.

Case size: Twelve 130g jars **84000**
One 4.3kg container **80330**

ORGANIC



LES MOULINS MAHJOUB ORGANIC SPREADS

SOFI Silver Outstanding Product Line 2010

NATURAL BLACK OLIVE SPREAD

Made with two varieties of olives, Sahli black olives and a small percentage of Meski green olives, blended with extra virgin olive oil.

Case size: Six 200g jars **80431**

ARTICHOKE SPREAD

Puree of fresh artichoke hearts and extra virgin olive oil.

Case size: Six 185g jars **80461**

ORGANIC



TUNISIAN HARISSAS: A FAMILY OF FOUR

BAKLOUTI HARISSA

A Tunisian classic made from red baklouti peppers, extra virgin olive oil, garlic, salt, coriander and caraway, this harissa adds heat to any dish.

Case size: Six 185g jars **80396**

SWEET PEPPER HARISSA

Made from chopped fresh red peppers h'rouss style and extra virgin olive oil.

Case size: Six 200g jars **80600**

TRADITIONAL HARISSA

Made from sun dried ground peppers, sundried tomatoes, extra virgin olive oil, garlic, cardamom, salt and coriander.

Case size: Six 185g jars **80390**
Six 700g jars **80392**

SPICY SUNDRIED TOMATO HARISSA

Sun-dried tomatoes chopped and blended with extra virgin olive oil and fresh chilis.

Case size: Six 185g jars **82005**

ORGANIC



LES MOULINS MAHJOUB ORGANIC CONDIMENTS

WILD MOUNTAIN CAPERS

Capers are the flowerbuds of a native Mediterranean bush and are hand-gathered in the mountains of Tunisia. Unlike most commercial capers, which are packed in brine, these capers are dried in sea salt to preserve their distinct flavor.

Case size: Six 100g jars **83005**
Twelve 500g jars **83010**
Three 4kg containers **83015**

SUNDRIED TOMATOES

Dried during the summer months in Tunisia, these tomatoes are individually layered in jars and packed with extra virgin olive oil. It takes 14 to 15 kilos of fresh tomatoes to make just 1 kilo of sun-dried tomatoes. When the tomatoes are gone, drizzle the tomato flavored oil onto grilled bread or use in dressings.

Case size: Six 200g jars **82001**

NATURAL PRESERVED LEMONS

An ingredient that is exemplary of Tunisian cooking, these petite lemons are preserved whole in brine. Known for their intensity and concentrated citrus flavor, try them in the popular dish of chicken with lemon and olives.

Case size: Twelve 200g jars **80620**
Six 150g jars (sliced) **80625**

ARTICHOKES IN EXTRA VIRGIN OLIVE OIL

Cultivated since ancient times, with origins in the Southern Mediterranean, artichokes are celebrated in Tunisia and beyond. Carefully preserved in extra virgin olive oil, these whole artichoke hearts of the local variety "Violette" are wonderful as antipasti or in a variety of preparations from salads to stuffings, delicious in soups and pastas. Harvested from mid-February to mid-May in a festival-like atmosphere, artichokes are an important staple of the Mediterranean cuisine and can still be found growing wild.

Case size: Twelve 300g jars **80615**

TUNISIAN ARTICHOKE LEAVES H'ROUSS STYLE

Lightly chopped fresh artichoke leaves packed in extra virgin olive oil. Great on pizzas, added to salads, or as a garnish for grilled fish.

Case size: Six 185g jars **80610**

Marmalades, jams, and chutneys are the essence of fruit preserved at its peak. Trust your taste buds and savor these pure fruit flavors of the southern Mediterranean.



LES MOULINS MAHJOUB JAMS

Whole pieces of fruit are preserved through a delicate canning process. These jams are subtly sweet and more fruit-forward than their American counterparts.

ORGANIC LEMON MARMALADE

Six 240g jars 80710

GRAPEFRUIT MARMALADE

Six 240g jars 80700

ORGANIC PIQUANT ORANGE SLICES

Six 240g jars 83050

ORGANIC FIG JAM

Six 240g jars 80750

WILD MULBERRY JAM

Six 240g jars 80740

STRAWBERRY JAM

Six 240g jars 80720

ORGANIC APRICOT JAM

Six 240g jars 80730

ORGANIC

LES MOULINS MAHJOUB CHUTNEYS

Prepared as a tribute to the sweet and salty flavors of Mediterranean cooking. The fruits are blended with vinegar, sugar and spices.

CANDIED LEMON & FIG CHUTNEY

Six 210g jars 80800

ARTICHOKE & SEVILLA ORANGE CHUTNEY

Six 210g jars 80810

No savory pantry is complete without these culinary treasures from the sea. Anchovies—salted and packed by hand, enjoyed simply with a drizzle of olive oil as a tapas, or to enhance sauces and dressings. Grey mullet Bottarga, one of the healthiest foods whose flavor captures both the richness and delicacy of the sea.

KOSHER**TRIKALINOS PREMIUM BOTTARGA OF GREY MULLET**

A Chef Ferran Adrià's choice for "30 best products in the World," Fragile | Feast, Route to Ferran Adrià by Hannah Collins | Athens Chamber of Commerce Best Brand Award 2017

Since 1856, a family passion. Naturally cured grey mullet roe (Avgotaraho in Greece) without preservatives, this bottarga has a higher moisture content and contains less sodium than others produced in Mediterranean. A hand-coating of eight layers of natural beeswax preserves the delicate taste and texture. Rich in protein, Omega 3, selenium, vitamins A, B, and C, iron, and calcium. Spread on bread with olive oil and drops of lemon juice. Also pairs well with omelets, pasta, and seasonal fruit.

Case size: Four 1/2 lb sticks **50030**

KOSHER**TRIKALINOS GOLDEN AGE BOTTARGA**

Cured naturally without preservatives, this delicate, sweet version of Trikalinos' Bottarga has a shorter curing time, hand salting, and thin wax casing for the same nutritional benefits with less salt and lots of golden hues. *Contact a sales representative for availability.*

Case size: Four 7 oz. sticks **50032**

KOSHER**TRIKALINOS GREY MULLET BOTTARGA POWDER**

Produced exclusively from Grey Mullet Roe and dehydrated without preservatives, Bottarga powder has all the nutritional value of Bottarga. Use it as "salt & pepper" (just a pinch) before serving to enhance the aroma of boiled and grilled fish, making them worthy of Michelin stars. Even a plain seafood or vegetable risotto will take off!

Case size: Six 40g jars **50035**

**TRIKALINOS MARINATED SARDINE FILLETS**

Fresh, oceanic flavors with just the right amount of bright acid and olive oil. A premium delicacy, boneless skinned Greek sardine (*Sardina pilchardus*) fillets are marinated in the best fresh Mediterranean ingredients and packaged in a mixture of lemon, sunflower and extra virgin oil. Lightly salted and meaty, no preservatives, additives or chemical processing. A wonderful accompaniment to ouzo, raki or vodka or addition to salad, pasta, pizza or a seafood sauce.

Case size: Eight 200g jars **50037**

From small family apiaries, these raw and rare single varietal honeys represent the complexity of nature's original source of sweetness.



Salt is core to our existence, an essential component of life. We bring you the purest forms of salt to accentuate and season every bite. Hand-harvested from the shining Isle of Anglesey to the shores of Western Sicily.



HALEN MÔN OAK SMOKED WATER

2018 Best Ingredient World Innovation Award

Those same Welsh oak chips used to make Halen Môn Smoked Sea Salt are used here to create smoked water! This Oak Smoked Water has been doing a roaring trade since its launch in 2013. It is exactly what it says on the bottle—water and smoke—and smoking takes place in Halen Môn's smokers on site over a period of four days.

The water is naturally smoked without additives, making it a better choice than traditional liquid smoke.

Case size: Eighteen 1L bottles **HM030**
Fifteen 100ml bottles **HM035**



PURE HALEN MÔN SEA SALT

British "Great Taste" Gold Award by Guild of Fine Foods 2013

The Halen Môn story began with a bubbling pan of seawater on an Aga stove in a kitchen in North Wales, UK. Today, their salt is produced in Anglesey in a newly built salt cote (traditional salt factory). Pure sparkling sea water is naturally filtered over mussel beds. When the salinity levels are right, it is pumped (with permission by the Queen) a few yards to the salt cote and harvested by hand. Crunchy, crisp and so pure you detect sweet notes on the finish, it was voted outstanding product by Fera de Gastronomie and is loved by chefs and home cooks worldwide. Soft enough to crumble between your fingers yet structured enough to hold its shape, these dazzling white flakes are a perfect finish to all dishes.

Case size: Ten 100g pouch **HM100**
One 1kg bag **HM140**
One 5kg bag **HM150**





SMOKED OVER WELSH OAK

British "Great Taste" Gold Guild of Fine Foods 2013

Slowly smoked over Welsh oak chippings until the crystals become soft, toffee-colored flakes redolent of autumn bonfires. Finish eggs, fish and oysters, or add to chocolate desserts.

Ten 100g pouch **HM600**
One 5kg bag **HM650**



WITH CRUSHED CELERY SEEDS

Perfect as a dipping salt for quail eggs, in a traditional Bloody Mary or Caesar salad, or in savory dishes like winter casseroles and roasted vegetables.

Ten 100g pouch **HM500**



WITH GOLDEN ROASTED GARLIC

Pure salt flakes mixed with roasted garlic creates a delicious accent to chicken, in buttery mashed potato or sprinkled over French fries.

Ten 100g pouch **HM300**
One 5kg bag **HM350**

FINER FLAKE PURE WHITE SEA SALT

A finely ground version of Halen Môn's Pure Sea Salt. Dazzling white flakes with versatility. The Pure Sea Salt is passed through a sieve to capture these finer flakes retaining the intense, clean flavor of the larger flakes but with less of the crunch. Pouch is resealable.

Ten 100g pouch **HM900**
Six 500g pouch **HM930**

Contact your Rogers representative to inquire about availability



HALEN MÔN FAMOUS FIVE GIFT SET

Halen Môn's five best-selling sea salt varieties in the perfect gift size! Each variety comes in a 5g tube for easy use and storage. Contains: Pure Sea Salt, Pure Sea Salt Smoked over Oak, Pure Sea Salt with Celery Seeds, Pure Sea Salt with Roasted Garlic, and Pure Sea Salt with Chilli and Garlic. Each is ideal as a cooking ingredient and as the perfect finishing touch at the table. (Other flavors available.)

Case size: Fifteen sets of five salts, 5g each **HM860**



MARQUÉS DE VALDUEZA ARTISAN RAW HONEY

Since 1624, the landholdings of the Marqués de Valdeuza have produced some of Spain's finest honeys. Acutely sensitive to the environment, the Marqués' family produces a honey easy on the digestion that has been used for centuries as a basic ingredient in the healthy, Mediterranean diet. Since a bee travels no more than about 3 km from its hive, the beekeepers know the honey is sourced from the Marqués' properties.

Case size: Six 9 oz jars Heather **MV011**; Holm Oak **MV012**; Orange Blossom **MV013**; Wildflower **MV014**

Heather from landholdings near Trujillo, Cáceres: Light amber color with reddish hues. Intensely floral and persistent. Sweet taste with bitter and salty notes. Liquid feel with variable crystallization. A superb accompaniment to yogurt, soft fresh cheese, and mild meats.

Holm Oak from Ávila oaks that feed the Marquis' Iberian pigs: Bees feed on sap from acorns, resulting in an amber to dark amber color. Floral with malted and toasty tones, intense and persistent. Sweet with salty notes. Ideal to pair with meats, dried nuts, cured cheese, and spiced roasts.

Orange Blossom from Seville oranges in Badajoz: Very light amber with yellow hues. Floral with citric notes, intense and persistent. Liquid feel with slow crystallization forming the fine crystals. Ideal with game, fowl, and cheese.

Wildflower from landholdings near Trujillo, Cáceres: Clear amber color. Floral with a variety of notes depending on the flowering herbs (e.g., lavender, rosemary, thyme) in a given year. Liquid feel with varying crystallization depending on the flowers in the mix. Pair with fruit salads, fish, and meats.

KOSHER



BEE RAW HONEY

Bee Raw Honey is dedicated to sourcing domestic, raw, unfiltered honey made from a single flower variety. Offering the most diverse assortment of varietal honey in the marketplace, Bee Raw has been working with family-owned apiaries since 1999, and helps to support the rich beekeeping heritage represented in each region of the United States.

Case size: Six 10.5oz jars

Maine Blueberry **RBH001**

Washington Buckwheat **RBH002**

Colorado Sweet Yellow Clover **RBH003**

Florida Orange Blossom **RBH004**

Maine Wild Raspberry **RBH005**

Colorado Star Thistle **RBH008**

New York Basswood (seasonal) **RBH011**

New York Aster **RBH012**

Oregon Meadowfoam **RBH013**

Georgia Holly **RBH017**

Georgia Tupelo **RBH018**

Contact a Rogers Collection sales representative for the most current list of varieties.



GUALTAMINOS PIMENTÓN DE LA VERA DOC

Members of the Gualtaminos Cooperative produce three kinds of Spanish paprika: pimentón dulce (sweet), agri dulce (bittersweet), and picante (hot) in the valley of La Vera in Extremadura, Spain. All processing of pepper into pimentón is done by traditional methods. The individuality of pimentón de la Vera is owed to the traditional drying system in drying houses made with sun-dried earth or rocks. The slow burning process lasts 15 days, guaranteeing a 15% maximum moisture content when the drying process has finished, creating a long-lasting light smoky taste, distinctive aroma and vibrant color.

Case size:

Sixteen 75g tins Agri dulce **GU116**

Sixteen 75g tins Picante **GU216**

Sixteen 75g tins Dulce **GU316**

COMING SOON

CASCINA OSCHIANA RICES AND FARRO

Crova, Italy

For Alice Cerutti and her family, growing rice means being the guardian of the environment. Growing their extraordinary grains sustainably, Cascina Oschiena turned 25 hectares of their farmland in Turin, Italy into a sanctuary for the Pittima Reale, a rare migratory bird now gracing their logo.



ARBORIO RICE

APOLLO AROMATIC RICE

CARNAROLI RICE

**VENERE WHOLEGRAIN
AROMATIC RICE**

FARRO



COMING SOON

CASCINA FONTANACERVO CHEESES

Turin, Italy

A family-run farm in Villastellone, Turin Italy, Cascina Fontanacervo makes cheese from the milk of the cows they breed and raise. Three words describe Cascina Fontanacervo: local (the cows are fed with farm-grown fodder), sustainable (farm slurry fertilizes the fields) and quality. For the sixth consecutive year, Cascina Fontanacervo has been awarded the Slow Food Masters of Taste Award.



Giovanni Crivello has turned milk into cheese for around thirty years, always intrigued by the many different products capable of being produced from milk. Giovanni likes to say that they do not choose the best milk to make cheese; rather, they choose the best grass for cows. By sowing local grasses, cultivating without chemicals, feeding with natural foods, maintaining a low-density herd with lower production per animal, and banning thickeners, flavourings and preservatives, they elevate their cheese and sustain their environment.



COMING SOON

KAMA FINE FOODS Amman, Jordan

We at Kama are forever seekers of our homes' delights. Our hearts yearn to immortalize Arab and Levantine flavours, while our hands constantly innovate, refine and redefine our culinary narratives. What some might call local community, we call family and family always supports one another with moments of wonder and experiences to share. Our land's heritage is our future and we treasure it by bringing together our food cultures through a passion for crafting things and crafting them beautifully.





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207.828.2000

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ROGERS COLLECTION

81 Bridge Street, Suite M203, Yarmouth, ME 04096

TEL +1 207.828.2000

orders@rogerscollection.us