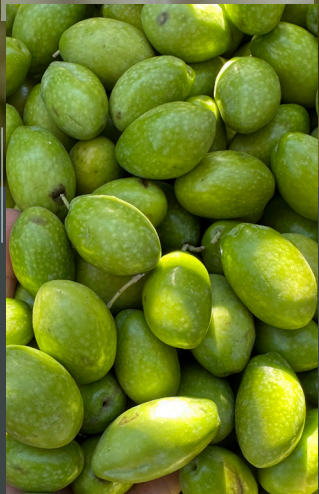




ROGERS  
COLLECTION®

CATALOG

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](mailto:orders@rogerscollection.us)

### **WAREHOUSE**

Located in N.J.

\*Certified Organic Handler



# WELCOME TO ROGERS COLLECTION

We are a dedicated importer of extraordinary foods of distinctive quality, handmade by artisan producers committed to ethical and traditional production methods in Europe, the Middle East, South Africa, and the Maghreb.

For over 30 years, we have traveled the world in search of authentic and artisanal ingredients of the highest quality.

We sell through distributors to wholesale retail outlets, chefs, and e-commerce platforms across the U.S. who treat our products with the same high level of integrity we do.



**WAREHOUSE** Jason Arela, Jhon Guttierrez, and Orlando Hurtado



**SALES** Jen Bonaccorsi, Nigel Lindgren and Lydia Burns



**LOGISTICS, REGULATORY, AND CREATIVE** Karen Farber, CJ Ferrell, Jackie Schumacher, and Eli Zelonish



**MANAGEMENT AND FINANCE** Ken Crerar, Carrie Blakeman and Raul Marquez



*Hand selected from the finest olive producing regions globally: quality above quantity, respect for environment. Olives are estate grown, pressed, and bottled showcasing 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.

<b>Oleic acidity:</b>	0.13%
<b>Olive varieties:</b>	Correggiolo, Moraiolo, Frantoio. Leccino
<b>Origin:</b>	Tuscany, Italy
<b>Case size:</b>	Six 500 mL bottles <b>R81204</b>







## FLAMINIO FRUTTATO EXTRA VIRGIN OLIVE OIL

2023, Due Foglie Rosse, Excellent Oil, Gambero Rosso | 2021, Tre Foglie Best Olive Oils, Best Quality for Price by Gambero Rosso

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.

<b>Oleic acidity:</b>	0.36%
<b>Olive varieties:</b>	Moraiolo, Leccino, Frantoio
<b>Origin:</b>	Umbria, Italy
<b>Case size:</b>	Twenty-two 150 mL tins <b>R80250</b> Eleven 250 mL tins <b>R80251</b> Eight 500 mL tins <b>R80252</b> Six 500 mL bottles <b>R80257</b> Two 5 L tins <b>R80255</b>



## 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.

<b>Oleic acidity:</b>	0.12%
<b>Olive varieties:</b>	Frantoio, Leccino, Moraiolo
<b>Origin:</b>	Umbria, Italy
<b>Case size:</b>	Six 500 mL bottles <b>R80000</b>



## ORGANIC



## BELVÍS 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 Belvís de las Navas estate overlooking Gibraltar. Wild olive strains (Acebuchina) contribute complexity and aromas of freshly cut grass, ripe tomatoes, artichoke, and a hint of almond with a spicy note in the end. Olives are collected early and are crushed at low temperatures to preserve the organoleptic properties.

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



## MARQUÉS DE VALDUEZA EXTRA VIRGIN OLIVE OIL

2018 through 2024 Gold Award, NY Olive Oil Competition | 2022, 94 points, Flos Olei | 019 Gold, Conventional Production Extremadura Agriculture Ministry | 2018, Best Premium EVOO Design, EVOOLEum Award | 2018, 2017 Flos Olei 93 points

This standout oil features the rare Morsica olive—a fruit native to Extremadura, Spain – along with Arbequina, Picual, and Hojiblanca. 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.

<b>Oleic acidity:</b>	0.17%
<b>Olive varieties:</b>	Morisca, Arbequina, Picual, Hojiblanca
<b>Origin:</b>	Extremadura, Spain
<b>Case size:</b>	Six 500mL bottles <b>R88003</b>



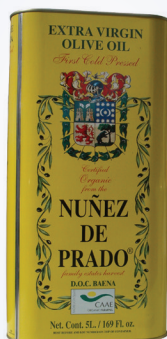
## MERULA EXTRA VIRGIN OLIVE OIL

2025, 2024, 2023, 2022, 2020 Gold Award & 2021, 2019, 2018 Silver Award, NY Olive Oil Competition | SOFI Finalist Outstanding Oil 2007

A harmonious and versatile cooking or finishing oil, Merula contains the same four varieties used to make Marqués de Valdeuza oil but from an ever so slightly more ripe 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.

<b>Oleic acidity:</b>	0.19%
<b>Olive variety:</b>	Morisca, Arbequina, Picual, and Hojiblanca
<b>Origin:</b>	Extremadura, Spain
<b>Case size:</b>	Twenty-four 175 mL tins <b>R89003</b>
	Six 500 mL tins <b>R89000</b>
	One 5 L bag in box <b>R89150</b>

# 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 US 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.

<b>Oleic acidity:</b>	0.1%
<b>Olive varieties:</b>	Blend of fourteen varieties, principally Picuda, Picual and Hojiblanca
<b>Origin:</b>	Andalusia, Spain
<b>Case size:</b>	Twelve 1 L tins <b>R80340</b> Four 5 L tins <b>R80320</b>

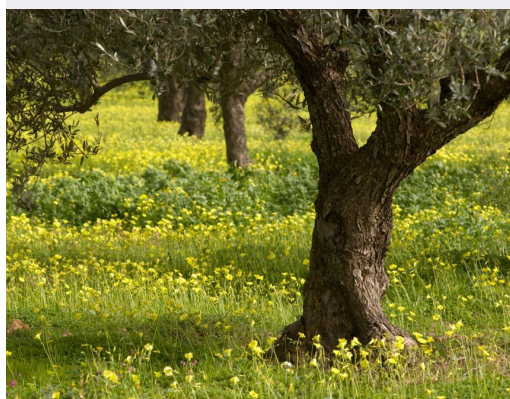
# ORGANIC



## 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.

<b>Oleic acidity:</b>	0.1%
<b>Olive varieties:</b>	Blend of fourteen varieties, principally Picuda, Picual and Hojiblanca
<b>Origin:</b>	Andalusia, Spain
<b>Case size:</b>	Twelve 500 mL bottles <b>R80341</b>







## CASTELINES CLASSIC EXTRA VIRGIN OLIVE OIL AOP

2023 & 2016 Gold Medal, Concours Général Agricole Paris | 2022, Flos Olei, 91 points | 2019, 2018 Gold Award, NY Olive Oil Competition | 2024, 2018 Silver Medal, Concours General Agricole Paris | 2018, 2017 Flos Olei 93 points & 2016 Flos Olei 95 points

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 500 mL bottles [CA0010](#)  
 Four 3 L bag in box [CA0300](#)



## CASTELINES L'AGLANDAU EXTRA VIRGIN OLIVE OIL

2023, Gold Medal, Concours Général Agricole Paris | 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 500 mL bottles [CA0018](#)



## CASTELINES NOIR D'OLIVE VIRGIN OLIVE OIL AOP

2023, 2017 & 2016 Gold Medal, Concours General Agricole Paris | 2024, 2018 Silver Medal, Concours General Agricole

CastelineS revisits the age-old traditions of Provence to create this oil from four hand-picked native varieties. Olives are stored in an enclosed tank where a process of delicate oxygen-free light fermentation is applied, recreating the taste of preserved black olives. This oil has a sweet bouquet and mild flavor with notes of tapenade and truffle. Drizzle on baguettes, mushrooms, potatoes, and salad.

**Oleic acidity:** <15%  
**Olive varieties:** Aglandau, Grossane, Salonenque, Verdale  
**Origin:** Baux-de-Provence, France  
**Case size:** Six 500 mL bottles [CA0115](#)  
 Four 3 L bag in box [CA0200](#)

## KOSHER



## MORGENSTER EXTRA VIRGIN OLIVE OIL

2024, 2023, & 2019, *Flos Olei*, 99 points | 2018-2014 *Flos Olei*, 98 points | 2013 Gold Medal, Los Angeles International Olive Awards | 2020, 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.

<b>Oleic acidity:</b>	0.30%
<b>Olive varieties:</b>	Blend of 14 Italian varieties
<b>Origin:</b>	Stellenbosch, South Africa
<b>Case size:</b>	Six 500 mL bottles <b>MG200</b>

## 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.

<b>Oleic acidity:</b>	0.2%
<b>Olive variety:</b>	Chetoui
<b>Origin:</b>	Tebourba, Tunisia
<b>Case size:</b>	Twelve 250 mL screwtop bottles <b>R80303</b>
	Twelve 370mL bottles <b>R80500</b>
	Six 500mL screwtop bottles <b>R80304</b>
	Six 1 L bottles <b>R80307</b>
	Four 3 L tins <b>R80300</b>





## ORO DI MILAS EXTRA VIRGIN OLIVE OIL PDO

*2025, 2024, 2023, Gold, New York Olive Oil Competition | 2023, Best in Class/Gold for Robust Oils, Los Angeles International EVOO Competition*

Oro di Milas olive oil is a magnificent origin-protected extra virgin olive oil produced exclusively from the Memecik olive grown in the city of Milas – in the Muğla province of Türkiye. Olives are hand-harvested from four orchards spanning over 500 acres and cool-pressed within 6-8 hours on a family-owned, modern Mori-Tem olive oil mill (highly respected in the industry). These unique olive trees produce large, round fruits with high-quality oil content. Complex and harmonious, Oro di Milas oil has an intense aroma of green olives and fresh cut grass. On the palate is green tomato leaf and green almond with a pleasant bitterness and spice.

<b>Oleic acidity:</b>	0.2%
<b>Olive variety:</b>	Memecik
<b>Origin:</b>	Milas, Türkiye
<b>Case size:</b>	Six 250 mL bottles <b>OM0250</b> Six 500 mL bottles <b>OM0500</b>

## ORGANIC



## BIOLEA EXTRA VIRGIN OLIVE OIL PDO

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.

<b>Oleic acidity:</b>	0.51%
<b>Olive variety:</b>	Koroneiki
<b>Origin:</b>	Crete, Greece
<b>Case size:</b>	Six 500 mL bottles <b>B100</b>





## ORGANIC



### ISTRIANA EXTRA VIRGIN OLIVE OIL

2023, Gold, NY International Olive Oil Competition | 2023, Gold, EVO International Olive Oil Competition | 2023, London International Olive Oil Competition | 2023, Ultra Premium, Dubai Olive Oil Competition

This premium organic extra virgin olive oil holds the storied region of Istria in every bottle. Hand-harvested and milled within mere hours, Istriana controls all aspects of production to preserve the integrity of their oil. Their signature red bottles are colored with a paint containing the rich, red earth of Istria - inspired by the amphorae of Roman times. Istriana's blend is medium-bodied with aromas of freshly cut green grass and a prominent green vegetal and herbal flavor.

**Oleic acidity:** 0.18%  
**Olive varieties:** Leccino, Pendolino, and Rosinjola  
**Origin:** Istria, Croatia  
**Case size:** Six 500 mL bottles **IST500**

## ORGANIC



### STANCIJA SAN ANTONIO EXTRA VIRGIN OLIVE OILS

Family owned and operated, San Antonio ecologically grows, mills and bottles native Croatian olive varieties from over 7,000 trees on their estate. They prioritize sustainability and quality, the San Antonio olive oil production is full cycle and zero waste. Their olives are grown using organic methods in the sun-soaked region of Istria, sprinkled with Roman ruins.

**Origin:** Istria, Croatia

#### ISTARSKA BJELICA **SA250I**

2023, Gold, NY International Olive Oil Competition | 2023, EVOO of the Year, Croatia, EVOO World Ranking

A native Istrian coastal varietal produces an intense, rich, spicy, and bitter oil with almond and tomato aromas. "Bjelica" aka "oljka" (olive). Hardy and vigorous, this tree's fruit is light green medium-sized that ripens into purple. Try on grilled meats, creamy pumpkin or pea soup, and mushrooms.

**Oleic acidity:** 0.21%  
**Olive varieties:** Istarska Bjelica  
**Case size:** Six 250 mL bottles

#### KARBONACA **SA250K**

2024, Extragold, BIOL Novello | 2023, Gold, NY International Olive Oil Competition

This rare single variety is mild, pleasant, and smooth with artichoke, herb, and olive aromas. The Italian name "carbonera" refers to the color and look of the olives when fully ripened: small and round, black with reddish tones. The oil brings mild taste and herbaceous fresh flavor to most milder Croatian dishes—including fish and all seafood.

**Oleic acidity:** 0.17%  
**Olive varieties:** Karbonaca  
**Case size:** Six 250 mL bottles

#### ESTATE BLEND **SA500M**

2024, Extragold, BIOL Novello | 2023, Gold, NY International Olive Oil Competition

This is San Antonio's flagship blend, a combination of all the native Croatian olive varieties they harvest from their trees. A medium level intensity with a good amount of spice, and not too bitter. The Mix has a fresh green grass aroma, with tasting notes of green olives and fruits – very smooth and harmonious

**Oleic acidity:** 0.15%  
**Olive varieties:** blend of all estate varietals  
**Case size:** Six 500 mL bottles



## CASTELINES AROMATIC OLIVE OILS

These aromatic olive oils are obtained by simultaneously crushing olives (mainly of the Salonenque variety), freshly picked herbs and spices, and citrus fruits. They are blended at the beginning of the oil pressing process, rather than during a post-production infusion. The resulting oils exude alluring aromas and flavors, perfect for drizzling on salads, fruits and vegetables, marinades, fish and meats, and more!

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

### OLIVE OIL WITH BASIL AND MINT CA0700

Freshly picked basil, a delicate touch of mint, and the seductive flavors of late summer. A must on top of fresh vegetables.

### OLIVE OIL WITH CITRON CA0600

This oil is pressed with fresh Corsican citrons known for their exceptional fragrance - which develops as the fruit matures. Full aromatic palette of mandarin, lemon, and grapefruit – an intensely citrusy nose.

### OLIVE OIL WITH THYME AND ROSEMARY CA0800

The quintessential oil for meat. Branches of wild thyme and rosemary freshly picked by hand in the garrigue scrubland are added during extraction. This imparts the fragrance of the sun-soaked Provence hillsides.

**OLIVE OIL WITH GARLIC CA0900** Oil is pressed with fresh Piolenc garlic. In Provence, garlic is used in all meals; it is essential. You will be surprised by the delicacy of the aromas. Use in any dish.

### OLIVE OIL WITH CHILI PEPPER CA0500

This oil is crushed with the Espelette chile. Add a few drops to shellfish and seafood, or a warm bowl of pasta. Its bright color and spicy punch will delight.

### OLIVE OIL WITH LEMONGRASS CA0550

Lemongrass is ready for harvest in November with the olives, and it adds a tangy freshness to the oil. Sweet, floral, and lemony – great on more exotic dishes or even in cocktails.

### OLIVE OIL WITH THYME AND LEMON CA0650

This oil conjures up the sea and the sunshine of Provence, with the delicate freshness of thyme and the juicy edge of lemon. Almost tastes like the holidays. Great on whitefish and bread.

### OLIVE OIL WITH BLACK GARLIC CA0905

An oil pressed with black garlic and green matured olives, this will give a spicy touch of savory garlic and candied olive to any dish.

### OLIVE OIL WITH LIME LEAVES CA0610

An original idea from pastry chef Brandon Dehan, this olive oil gives a cheerful zest of fresh lime leaves to a fruit salad or white fish filet.

## BIOLEA AROMATIC OLIVE OILS

Koroneiki olives crushed with citrus! These are not infused oils - the process of stone milling and cold pressing olives and citrus together preserves the vitamins, nutrients and aromatic properties of the oils. This labor-intensive method results in a distinctive olive oil of superb quality. The olives are harvested from Biolea's Astrikas estate olive groves, stone milled and cold pressed with citrus. Biolea is a fifth generation woman-owned company in northwestern Crete, Greece based on principles of self-reliance, innovation and environmental consciousness.

### ORGANIC



## BIOLEA LEMONIO

Koroneiki olives cold pressed with locally grown lemons. This oil explodes with lemon zest flavor and a lasting aftertaste of bright and fresh citrus. A divine dipping oil – and great on seafood, grilled vegetables, or in cakes.

**Olive variety:** Koroneiki  
**Origin:** Crete, Greece  
**Case size:** Twelve 250 mL bottles **B1200**

### ORGANIC



## NERANTZIO OLIVE OIL

Koroneiki olives cold pressed with bitter oranges. This oil leaves an unmistakable punch full of orange blossoms and a teasing tingle of orange rind. Perfect on top of a chocolate dessert or in an orange-based dressing.

**Olive variety:** Koroneiki  
**Origin:** Crete, Greece  
**Case size:** Twelve 250 mL bottles **B1300**







*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 IGP

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 100 mL bottle **R96010**

### 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.

**Acetic Acid:** 4.8%

**Case size:** Twelve 250 mL bottles **R96032**  
Twelve 500 mL bottles **R96037**

### ACETO BALSAMICO TRADIZIONALE DI MODENA VECCHIO IGP

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 100 mL bottle **R96000**

### 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.

**Acetic Acid:** 5.0%

**Case size:** Twelve 250 mL bottles **R96046**  
Twelve 500 mL bottles – *Special Order Only* **R96047**

### 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 125 g jars **R96020**



## 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.

**Acetic Acid:** 6.0%

**Case size:** Six 500 mL bottles [R90400](#)



## 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.

**Acetic Acid:** 7.0%

**Case size:** Twelve 500 mL bottles [R90110](#)

## ORGANIC



## VINAGRES DE YEMA TIERRA VIEJA DOP

This organic vinegar is made using the traditional solera-criadera 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.

**Acetic Acid:** 7.0%

**Case size:** Twelve 250 mL bottles [R90140](#)

## 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. Contains solera of 15 years.

**Acetic Acid:** 7.0%

**Case size:** Four 5 L containers [R90200](#)



# FRUIT VINEGARS



## ARTISAN FRUIT VINEGARS

Artisan Vinegar Company collects wild fruit or honey, ferments it into a wine or mead, and then transforms that into vinegar using the same slow, natural process which they use to make their award-winning Artisan Malt Vinegar. Every drop is barrel-matured. Then it is drawn straight from the barrel – live, unfiltered, unpasteurized, unadulterated. They use absolutely no concentrates, extracts, sulfites, flavorings, colorings, or preservatives. These vinegars contain “the mother.” All ingredients are from the U.K., and most are exclusively foraged from Cornwall.

**Case size:** Six 250 mL bottles

**ARTISAN MEAD VINEGAR** **AMV500**  
*2022, 1 Star, Great Taste Awards*

100% raw honey from Cornwall is transformed into mead, and then vinegar. Delicate wildflower notes with a balance of sweet and acid.

**ARTISAN CIDER VINEGAR** **AMV300**  
*2022, 2 Stars, Great Taste Awards*

Made from 100% whole cider apples from Cornwall. Intensely fresh and fruity, but pleasantly balanced.

**ARTISAN DAMSON & SLOE VINEGAR** **AMV400**

Made from 100% wild damsons and sloes (small, dark, sour plums). Unique yeasty and tart flavor. The only damson and sloe honey on the market right now! Great in Asian cuisine.

**ARTISAN STRAWBERRY VINEGAR** **AMV700**  
Made from 100% whole strawberries – jammy, ripe sweetness. This is the earliest harvest from a farm down the road in Cornwall.

**ARTISAN RASPBERRY VINEGAR** **AMV600**  
100% whole raspberries from southwest England. Widely used as a dressing in England, and also good for pickling and ceviche. Tart and fruity.

**ARTISAN BLACKBERRY VINEGAR** **AMV200**  
100% whole blackberries from southwest England – round, smooth, and almost drinkable. Mix in a soda for a summer drink.



## ARTISAN MALT VINEGAR

*2022, 1 Star, Great Taste Awards | 2020, 2 Stars, Great Taste Awards | 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. Using the finest Mavis Otter malt and Cornish spring water, 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:** Six 250 mL bottles [AMV050](#)  
Two 5 L containers [AMV100](#)

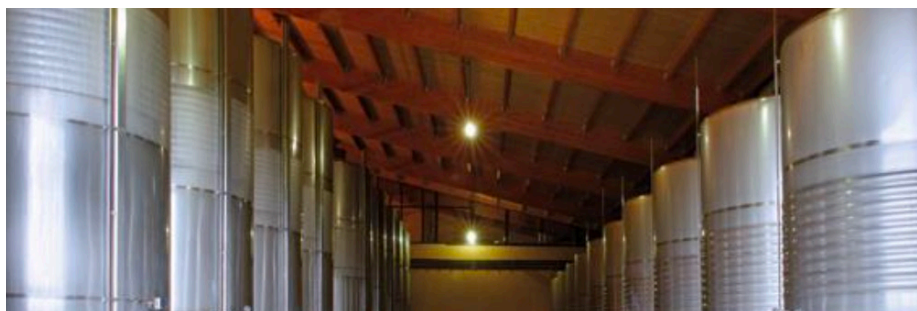


## LLAGAR DE OLES VINAGRE DE SIDRA

*Best cider vinegar of Asturias in the Festival of Cider and Derivates of Nava, Asturias (ed. 2014, 2015, 2016, 2017, 2018, 2019, 2021, 2022, 2023)*

Llagar de Oles is an extraordinary vinegar of artisanal elaboration following the Orleans method. It is made using natural oxygenation and aged in Castaño casks. The vinegar comes from apple varieties selected from their own harvest, which bring together all the beneficial properties of this totally natural product. Its moderate acetic content favors digestion and makes it ideal to accompany pickles or salads.

**Acetic Acid:** 5.0%  
**Case size:** Twelve 500 mL bottles [EG0500](#)  
Three 5 L bottles [EG5000](#)



## MARQUÉS DE VALDUEZA 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 hints of almond. 9% acidity makes it perfect for finishing a variety of cold and hot dishes.

**Acetic Acid:** 9.0%

**Case size:** Six 250 mL bottles **R89350**



## MARQUÉS DE VALDUEZA "AGRIDULCE" BALSAMIC VINEGAR

This new vinegar made from a 60/40 blend of the Estate's own red wine vinegar produced in 2013 and grape must concentrate, cellared since 2007 – both originate from Merlot, Syrah, and Cabernet Sauvignon grapes. The fresh concentrated grape must is produced artisanally and rests in French oak barrels while the red wine vinegar is made from juice from pressed grapes not used for wine production, because at Marqués de Valdepeña, only the finest, gravity-produced juice is transformed into wine. The vinegar is fermented using the traditional, slow Orleans method to preserve the distinct aromas and flavors. The developing liquid is then transferred to four-year-old French oak barrels, for a minimum aging of 20 months. The vinegar is rose gold in color and perfect for unique and lively finishings.

**Acetic Acid:** 6.5%

**Case size:** Six 250 mL bottles **R89351**



## MARQUÉS DE VALDUEZA 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** 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 MV012** 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 MV013** 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 MV014** 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.







*Quality doesn't just happen.  
It is always the result of  
smart choices."*

*—Pio Tosini*



Pio Tosini is one of the most credible and sought after producers of Parma ham by the Italian domestic market. In operation for over 80 years and we have been their honored U.S. importer since 1995. A delectable prosciutto, sweet to the palate, Pio Tosini far exceeds standards set by Consorzio. Starting with a strict selection of the highest possible quality raw pork, each piece hand-salted and cured 22 to 30 months aged. Four simple ingredients: fresh pork, salt, air and time. Each ham is trimmed and de-boned by hand, the final step to personally assure the products Rogers Collection imports are top quality.

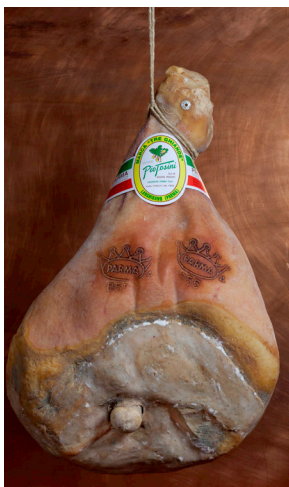


## BONELESS

*Pressato, aged 22-25 months*  
One 15 lb piece **R50060**  
*Legato, aged 22-25 months*  
One 16 lb piece **R50065**

*Ask about our limited availability, 30-month*

## SPECIAL RESERVA



## BONE-IN

*Aged 22-25 months*  
One 20 lb piece **R50080**



## PIO TOSINI

### PROSCIUTTO SLICES

*Cured in Italy; Sliced in USA*  
Fifteen 3 oz. packs **R50050**

These slices come from Pio Tosini's cured Boneless Pressato legs. Each sweet ham is personally selected, trimmed, and deboned by hand in Italy. We have them sliced to perfection for you.



## 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.

Golferà maintains complete control over their production chain. This starts with animal welfare, humane feeding and breeding and no antibiotic use after the third month of an animal's life. Their mortadellas and cooked hams are made with genuine "clean" labels, meaning free of dairy, gluten, monosodium glutamate, nitrates and nitrites. The mortadella's pistachios are Sicilian and the black truffle is from Bologna, both ingredients strictly Italian sourced. Likewise, Golferà uses only fresh, high quality cuts of shoulder meat (no tripe or lesser cuts), fat from the neck of the animal, and warm spices to achieve superior taste.



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. It is a medium grain salami with a delicate touch of pepper. The salame has been aged for 60 days. It is gluten and lactose free.

### **SALAME ROMAGNOLO**

Four 2.2 lb pieces, [GF0002](#)

### **MORTADELLA**

One 11 lb piece, [GF2210](#)

### **MORTADELLA CON PISTACHIO**

One 11 lb piece [GF2240](#)

### **MORTADELLA CON TRUFA**

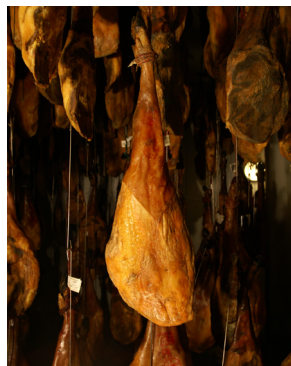
One 6.75 lb piece [GF84TU](#)

### **BRACERI ROASTED HAM WITH HERBS**

One 10 lb piece [GF2000](#)

## FERMIN

Founded in 1956 by Fermin Martin and his wife Victoria Gomez, their company has become a clear standard of reference for traditional knowledge of how to raise and mature the best of the free roaming Iberico pig products indigenous to the Iberian peninsula in Spain. They helped generate a flourishing industry for their family and the entire region of Castilla y Leon. Fermin expanded to include curing the Serrano breed and in 2005, it became the first company in Spain with a USDA-approved slaughterhouse. Iberico bellota pigs feed exclusively on fallen acorns (called bellota) for three months prior to slaughter. The resulting meat is rich in high levels of flavorful, natural fats and healthy oleic acid, for which these pigs have gained international notoriety. Air-cured for 28-36 months.



### LEGS

#### IBÉRICO BELLOTA JAMON BONE-IN

Two 15 lb legs F01001

#### IBÉRICO BELLOTA JAMON BONELESS

One 9 lb leg F02000

#### IBÉRICO JAMON BONELESS

One 10 lb leg F02510

#### SERRANO JAMON BONE-IN

Two 18 lb legs F01031

#### SERRANO JAMON BONELESS

20-month One 12 lb leg F02020

#### PALETA IBERICO DE BELLOTA BONELESS

One 5 lb shoulder F02030

### PRE-SLICED

#### IBÉRICO BELLOTA HAM

Fifteen 2 oz F02002

#### IBÉRICO HAM

Fifteen 2 oz F02512

#### IBÉRICO DE BELLOTA

Fifteen 2 oz loin F05012

#### SERRANO HAM

Fifteen 2 oz F02022

#### IBÉRICO CHORIZO

Fifteen 2 oz F03012

#### IBÉRICO SALCHICHON

Fifteen 2 oz F04012

### EMBUTIDOS

#### CHORIZO IBÉRICO DRY CURED SAUSAGES

Ten 7 oz F03010

#### SALCHICHON IBÉRICO DRY CURED SAUSAGES

Ten 7 oz F04010

#### LOMO IBÉRICO DE BELLOTA

Five 1.25 lb half loins F05025

#### LOMO SERRANO

Four 2 lb loins F05030







*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.*



## SPANISH CHEESE



### FINCA PASCUALETE RETORTA

Mini Retorta – 2022, 2017 & 2015 Gold Award and Best Cheese in Spain Award, World Cheese Awards | Retorta – 2022, Silver, World Cheese Awards

Retorta is a unique handcrafted cheese. Finca's exceptional and pure raw milk comes from its own flock of Extremadura Merino sheep. Retorta is made using a vegetable rennet from cardoon, a plant that grows freely throughout Finca's estate, and salt. 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. The extremely creamy texture is due to the continuous daily rotation of the cheese. Retorta's signature spoonable and velvety, custard-like texture is punctuated with intense aromatics.

<b>Producer:</b>	Finca Pascualete
<b>Region:</b>	Extremadura
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Thistle
<b>Aged:</b>	60-75 days
<b>Case size:</b>	Six 160 g Mini Retorta <a href="#">R45320</a> Nine 300g La Retorta <a href="#">R45326</a>



### FINCA PASCUALETE PASCUALINO

2022, Silver, World Cheese Awards

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.

<b>Producer:</b>	Finca Pascualete
<b>Region:</b>	Extremadura
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	3 months
<b>Case size:</b>	Seven 700g ovals <a href="#">R45336</a>



### FINCA PASCUALETE PASTURA CON TRUFA

2022, Silver, World Cheese Awards

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.

<b>Producer:</b>	Finca Pascualete
<b>Region:</b>	Extremadura
<b>Milk:</b>	Pasteurized Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	3 weeks
<b>Case size:</b>	Eight 380 g wheels <a href="#">R45353</a>

## SPANISH CHEESE



### MONCEDILLO

*2021, Gold, World Cheese Awards*

A drained (not pressed) cheese with an aroma that includes notes of sweet grasses and dried fruit. This Original has a lactic flavor that is rich and buttery with an aftertaste that hints of hazelnuts while the Red is dusted with bittersweet. Pimentón de la Vera to impart a gentle smoke. Approximately three liters of milk are needed for each wheel. Made using vegetable (thistle) rennet and the milk is exclusively sourced from a local cooperative with a single French sheep breed called Laussane.

<b>Producer:</b>	Moncedillo
<b>Region:</b>	Castilla-Leon
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Thistle
<b>Aged:</b>	60 days
<b>Case size:</b>	Original, Six 450 g wheels <b>MC1000</b> Red, Six 450 g wheels <b>MC1500</b>



### MONCEDILLO MADURADO

The milk for this hard pressed cheese is exclusively sourced from a local cooperative with a single French sheep breed called Laussane. 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.

<b>Producer:</b>	Moncedillo
<b>Region:</b>	Castilla-Leon
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	3 to 4 months
<b>Case size:</b>	Six 800 g wheels <b>MC1800</b>



### MONCEDILLO CREMA

Cream cheese flavored with fresh rosemary and a subtle touch of brandy. In this product, one can taste the subtle nuanced flavors in the sheep's milk from the shrublands in northern Spain. Keep cold, but temper before eating. Excellent as an appetizer or with anchovies and pasta.

<b>Producer:</b>	Moncedillo
<b>Region:</b>	Castilla-Leon
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Thistle
<b>Aged:</b>	60 days
<b>Case size:</b>	Twenty-three 125 mL plastic jars <b>MC2000</b> <i>*special order only</i>





## 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.

<b>Producer:</b>	Royuela Cheese Company
<b>Region:</b>	Madrid
<b>Milk:</b>	Thermized Goat's Milk
<b>Rennet:</b>	Kid
<b>Aged:</b>	4 months
<b>Case size:</b>	Four 1 kg Wheels <b>CZ1000</b>



## LA CABEZUELA "MR. ROY" MADURADO DE MONTAÑA

Mr. Roy is named in honor of the Galician cheesemonger who introduced cheesemaker Juan Luis to classic cheddars in England. The rare Guadarrama goat milk's unique fatty composition, their diverse diet in the Dehesa, and the shifting flora in La Cabezuela's maturation room in the mountains all lend to this cheese an ever-evolving range of flavors and aromatics. Mr. Roy beautifully encapsulates the ephemeral elements of the local environment. Bright and buttery with a crumbly and pliant paste and texture, this cheese reveals subtle yet compelling flavors that appeal to a broad range of palates.

<b>Producer:</b>	Royuela Cheese Company
<b>Region:</b>	Madrid
<b>Milk:</b>	Thermized Goat's Milk
<b>Rennet:</b>	Kid
<b>Aged:</b>	5 months
<b>Case size:</b>	One 11 kg wheel <b>CZ1400</b>





## SPANISH CHEESE



### QUINTANA MAHON PDO

2021, "Best Artisanal Cheese of the Year" Regulatory Board of DOP  
| 2019 Super Gold World Cheese Award | 2018, 2017 & 2013 "Best Artisanal Cheese of the Year" Regulatory Board of DOP

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.

<b>Afinador:</b>	Quintana
<b>Region:</b>	Balearic Islands
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	3-4 months <i>semi-curado</i> , 8 months <i>curado</i>
<b>Case size:</b>	Two 5 lb wheels <i>semi-curado</i> <a href="#">R45186</a> Two 5 lb wheels <i>curado</i> <a href="#">R45185</a>



### CASADO VEIGADARTE

This cheese is an ash-coated bloomy rulo de cabra (goat's roll) handcrafted in Castilla y León made by a small artisanal cheesemaker. He uses milk from his own indigenous herd of Florida breed of goats who love to graze on the Camino de Santiago trails. Veigadarte has a high butterfat content, the characteristic tang of goat's milk, and an ash rind (which aids digestion) that is covered by a white mold (*penicillium candidum*).

<b>Producer:</b>	Mr. Joaquin Villanueva Casado
<b>Region:</b>	Castilla y León
<b>Milk:</b>	Pasteurized Goat's Milk
<b>Rennet:</b>	Calf or Lamb
<b>Aged:</b>	1 month
<b>Case size:</b>	Two 2 lb rolls <a href="#">R45144</a>



### ALAIN IDIAZABAL PDO

Completely natural and made using local ingredients and raw Latxa sheep's milk sourced from several small local herds, Alain then smokes the cheese themselves using beech wood. It is matured for a minimum of 3 months. Its rind is smooth and pale yellow, and the paste is firm and compact. This traditional cheese has intense aroma and aftertaste reminiscent of the wild grasses and herbs growing in the Basaburua valley.

<b>Producer:</b>	Juan Miguel Gascue
<b>Region:</b>	Navarra, Spain
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Calf or Lamb
<b>Aged:</b>	3 months
<b>Case size:</b>	Six 2.2 lb wheels <a href="#">R45233</a>



## PASAMONTES QUESO MANCHEGO ARTESANO PDO

*2020 Gran Selección & 2016/2017 Golden Award Premios Gran Selección Alimentos Castilla-La Mancha | 2012 Gold Medal Manchego DOP Artisan Semicured, Premio Gran Selección publication*

Pasamontes Manchego - made proudly by Maria Dolores Palomares Pasamontes, fifth generation female cheesemaker - has long been known as one Spain's best. They source from five local herds of Manchega sheep, whose raw milk adds to the complex and flavorful paste. Pasamontes uses no chemical wash on the rind. We import two profiles, a younger version with a supple paste and notes of brown butter, and a mature version with more complex flavors and a toothsome texture.

<b>Producer:</b>	Maria Dolores Palomares Pasamontes
<b>Region:</b>	Castilla la Mancha
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	3-4 months and 1 year
<b>Case size:</b>	Two 6 lb wheels, semi-curado (3-4 mo) <b>R45050</b> Two 6 lb wheels, Añejo (1 year) <b>R45053</b>



## PASAMONTES LA DEHESA ROMERO

Romero is made with sheep's milk and cured with rosemary leaves for at least six months. It offers an irresistible flavor with a unique rosemary aroma. The rosemary is collected in the mountains of La Mancha, which gives it an unbeatable class and distinction. They use raw milk in order to preserve the subtle and delicate flavors of the milk from the Manchega sheep.

<b>Producer:</b>	Maria Dolores Palomares Pasamontes
<b>Region:</b>	Castilla la Mancha
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	6 months
<b>Case size:</b>	Two 5.5 lb wheels <b>R45055</b>



## BAUMA GARROTXA IGP

*2022, Bronze, World Cheese Awards | 2018 Best Garrotxa in Catalonia Lactium Award*

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

<b>Producer:</b>	David Blanco
<b>Region:</b>	Catalonia
<b>Milk:</b>	Pasteurized Goat's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	2-3 months
<b>Case size:</b>	Four 2 lb wheels <b>R45110</b>

## SPANISH CHEESE

### REY SILO BLANCO

*2022, Gold, Soft or Semi-Soft, International Cheese & Dairy Awards | 2022, Gold, World Cheese Awards*



A revived ancient cheese almost lost to history, afuegal pitu is a unique Asturian cheese that was famously gifted to Charlemagne in the 7th century by the Asturian King Rey Silo. Made from raw cow's milk from a herd in Cogollo, this soft ripened jewel is aged in underground cellars along the banks of the Nalon River, hand-salted and turned daily. The result features a beautiful geotrichum rind (referred to as toad skin in the local dialect). The hallmark of this cheese is its distinctive dense paste which pairs perfectly with the typical dry, funky and effervescent Sidre of the region. Intense flavors of wildflowers, hazelnut, and butter with a both creamy and dry paste. Rey Silo Blanco exemplifies the singular and delicious cheesemaking traditions of Asturias.

<b>Producer:</b>	Queseria Artesanal de Pravia
<b>Region:</b>	Asturias
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	60 days
<b>Case size:</b>	Six 250 g packs <b>R45071</b>



### REY SILO ROJO

*2022, Bronze, World Cheese Awards*

This is almost the same cheese as Rey Silo Blanco, but has the addition of Pimenton de la Vera to the curds. A raw cow's milk soft ripened cheese with a geotrichum rind reveals a beautiful ombre orange paste. As a result of unique caverns in the landscape, mining was the main industry of the region in Asturias. Legend has it the pimenton was originally blended into this cheese to be fed to the miners on their lunch, which would encourage them to hydrate before returning to the mines. Rey Silo Rojo is aged in underground cellars on the banks of the Nalon River, hand-salted and turned daily.

<b>Producer:</b>	Queseria Artesanal de Pravia
<b>Region:</b>	Asturias
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	60 days
<b>Case size:</b>	Six 250 g packs <b>R45081</b>



## REY SILO MASSIMO MAGAYA DE SIDRA

A seasonal, cylindrical version of Rey Silo Blanco 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.

<b>Producer:</b>	Queseria Artesanal de Pravia
<b>Region:</b>	Asturias
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	5 months
<b>Case size:</b>	One 2 kg Wheel <span style="color: red;">R45076</span>



## REY SILO MAMÁ MARISA

*2024, Gold, National Gourmet Quesos, Salon Gourmets*

The debut of this special cheese is 11 years in the making! This is a new and different Spanish blue cheese, matured for six months in an underground cellar on the banks of the Nalón River in Asturias. Raw cow's milk curds are cut by hand with blue green *Penicillium Roquefort*, salted, kneaded, and molded for aging. MAMÁ MARISA is born from there: creamy, unctuous, floral, fruity, aromatic, and certainly blue. These are the first wheels on the market since this project began.

<b>Producer:</b>	Queseria Artesanal de Pravia
<b>Region:</b>	Asturias
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	6 months
<b>Case size:</b>	One 8 kg wheel <span style="color: red;">R45077</span>







## QUESOS DE HUALDO QUESO MANCHEGO ARTESANO PDO (7-MONTH)

Traditional Manchego cheese made with raw milk from the many free roaming Manchega sheep on the Hualdo Farm. The wheels are turned and brushed regularly (on wooden boards, which imparts a woody, vegetal flavor) throughout their maturation. This cheese has a firm and buttery texture on the palate with notes of nuts and cereal. Pairs well with fig jam and olive oil.

<b>Producer:</b>	Quesos de Hualdo
<b>Region:</b>	Castilla-La Mancha, Spain
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	7 months
<b>Case size:</b>	Two 2.8 kg wheels <a href="#">QD0130</a> inquire about wedges



## QUESOS DE HUALDO SIGMA

2024, 2023, Gold, Frankfurt International Cheese & Dairy Products  
/ 2022, 2nd Place, Raw Sheep's Milk Cheese

Sigma is an aged sheep's milk cheese reminiscent of alpine traditions aged on wooden boards. Exposing the curds to temperatures over 40°C imparts toasted, buttery pastry and toffee notes. Sigma has a natural, brushed rind with a supple paste. Pairs well with roasted pumpkin, brioche bread, and sweet wine.

<b>Producer:</b>	Quesos de Hualdo
<b>Region:</b>	Castilla-La Mancha, Spain
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	7 months
<b>Case size:</b>	Two 2.2 kg wheels <a href="#">QD0230</a> Fifteen 200 g wedges <a href="#">QD0200</a>



## QUESOS DE HUALDO LAMBDA

2024, 2023, Grand Gold, Frankfurt International Cheese & Dairy Products

Made from free-roaming raw sheep's milk, Lambda wheels are left with more moisture in the curd at the time of draining, which allows its texture to soften. Lambda has a soft pinkish-orange washed rind and a pungent aroma. Its smooth paste has vegetal, citrus, and lactic tasting notes and a slightly sweet and buttery finish.

<b>Producer:</b>	Quesos de Hualdo
<b>Region:</b>	Castilla-La Mancha, Spain
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	2-3 months
<b>Case size:</b>	*special order only Two 1.3 kg wheels <a href="#">QD0420</a>

## SPANISH CHEESE



### QUESOS DE HUALDO PI\*

*Awards: 2024, First Place, National Gourmet Quesos, Salon Gourmets*

Pi is a soft sheep's milk cheese made from raw milk of free-roaming Manchega sheep at Hualdo Farm. It has a rough, moldy rind with blue-green hints and a smooth, granular paste. A sweet, herbaceous flavor with notes of earth, fruit, and nuts. Creamy with a slightly crumbly texture and a spicy finish, it pairs well with bread, citrus fruits, and sparkling wine.

<b>Producer:</b>	Quesos de Hualdo
<b>Region:</b>	Castilla-La Mancha, Spain
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb
<b>Aged:</b>	2-3 months
<b>Case size:</b>	Six 700g wheels <a href="#">QD0315</a> * Special order only



### QUESOS DE HUALDO MANCHEGO IN OIL

This Manchego marinated in extra virgin olive oil combines two signature flavors of Spanish gastronomy into one. Hualdo takes their mature Manchego Artesano marinates it in their estate Cornicabra single varietal extra virgin olive oil; the sum of which delivers a terroir driven umami bomb of a bite.

<b>Producer:</b>	Quesos de Hualdo
<b>Region:</b>	Castilla-La Mancha, Spain
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Lamb and Vegetable
<b>Case size:</b>	Six 230 g glass jars <a href="#">QD0500</a>





**Ancient Italian Breed:**  
Bianco / White  
**Aged:** 24 months

## ROSOLA DI ZOCCA BIANCO MODENESE PARMIGIANO REGGIANO DOP

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  
**Rennet:** Calf  
**Case size:** *Whole forms* One 80 lb wheel **R00150**  
*Wedges* Twenty 300 g pieces **R00151**



**Ancient Italian Breed:**  
Rosse / Red  
**Aged:** 24 months

## GRANA D'ORO VACCHE ROSSE PARMIGIANO REGGIANO DOP

*2022 & 2018 Silver, World Cheese Awards | 2015 Super Gold Award, World Cheese Awards*

For over three generations, the Catellani Family has produced Parmigiano Reggiano on their farm. They have 180 heads of Red Cows (Vacche Rosse) and are committed to preserving this ancient breed, characterized by a high quality of fattier milk. Deep nutty flavor and granular texture.

**Producer:** Grana d'Oro, Farm 2290  
**Region:** Emilia Romagna  
**Milk:** Raw Cow's Milk  
**Rennet:** Calf  
**Case size:** *Whole Forms* One 80 lb wheel **R00100**  
*Eighths* One 9 lb piece **R00105**  
*Wedges* Ten 300 g pieces **R00102**



**Ancient Italian Breed:**  
Bruno / Brown  
**Aged:** 24 months

## VALSERENA DISOLABRUNA® PARMIGIANO REGGIANO DOP

One of the few dairies dedicated to producing Parmigiano Reggiano solely from milk of Brown Cows. The Serra family raises the dairy herd, milks and manages the dairy following traditional methods. A true farmstead—rare in Italy. 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  
**Rennet:** Calf  
**Case size:** *Whole forms* One 80 lb wheel **R00030**  
*Quarters* Two 18 lb pieces **R00035**  
*Eighths* Two 9 lb pieces **R00036**  
*Wedges* Ten 1 kg pieces **R00039**  
*Wedges* Fifteen 300 g pieces  
*\*clear wrap* **R00038**  
*\*paper wrap* **R00040**



## ITALIAN CHEESE



### GAVASSETO E RONCADELLA PARMIGIANO REGGIANO DOP

The only Parmigiano Reggiano dairy with a woman master cheesemaker (Marisa Verzelloni) and their neighboring dairy with an equally legendary cheesemaker (Silvano) have decided to merge under one coop and accomplish more together. Gavasseto e Roncadella was born from this merger in 2020 and they represent 17 member farmers of mixed cow herds. Their blended cheesemaking techniques have resulted in a full spectrum of exemplary Parmigiano Reggiano taste: sweet, salty, and perfectly aged. Family-run operations, artisanal production methods, and passion make these wheels exceptional!

<b>Producer:</b>	Gavasseto e Roncadella, Farm 168
<b>Region:</b>	Emilia Romagna
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	24 months
<b>Case size:</b>	Whole forms One 80 lb wheel <b>GR0025</b>



### VALSERENA CULTURED BUTTER

The rich and creamy texture of Valserena's cultured butter, made with the same milk used in their Parmigiano Reggiano, giving it a delicate grassy aroma and smooth, milk flavor. This butter highlights the exceptional qualities of Alpina Bruna cow's milk, offering a pure and luxurious addition to any dish.

<b>Producer:</b>	Valserena
<b>Region:</b>	Parma, Italy
<b>Milk:</b>	Cow's Milk
<b>Case size:</b>	Twenty 250 g blocks <b>R00027</b>

## ITALIAN CHEESE



### MORBIDI FOGLIE DI NOCE

#### RIPENED IN WALNUT LEAVES

2022, Gold, SOFI Award, Non-Cow/Mixed Milk Cheese

Preserving 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 this pasteurized sheep's milk cheese to age slowly, taking on strong and antique flavor characteristics that are long forgotten among other Pecorinos.

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Pasteurized Sheep's Milk Calf
<b>Rennet:</b>	Calf
<b>Aged:</b>	3 months
<b>Case size:</b>	Two 1.2 kg wheels <a href="#">ML082</a> Six 500 g wheels <a href="#">MLC82</a>



### MORBIDI GROTTINO

Roughly 60 days after processing, Morbidi selects the best cheeses and moves them into natural caves of rock and tuff (a rock made up of volcanic ash). The cheese rinds are coated with olive oil and set to rest on fir wood shelves. Each cheese is monitored and turned at least once per week. The natural climate of the cave lets this Pecorino cheese age slowly creating an unmistakable and distinct flavor. The rind develops an intense rusty color while the paste is white and compact, with a tendency to crumble.

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Pasteurized Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	3-4 months
<b>Case size:</b>	Two 1.2 kg wheels <a href="#">ML087</a>



### MORBIDI PECORONE

Pecorone means "Big Pecorino," this cheese is a bright and tasty sheep's milk made using traditional methods and aged for a year. This big cheese has a delectable texture that is bursting with flavor: it starts bright and sweet then culminates with deeply savory and brothy mouthwatering notes. This cheese is produced only January through June, and due to its long aging, there is very limited availability.

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Pasteurized Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	1 year
<b>Case size:</b>	One 12 kg wheel <a href="#">ML092</a>

## ITALIAN CHEESE

### MORBIDI MARZOLINO



Marzolino in Italian means "March cheese." At MORBIDI, this 100% sheep's milk cheese is made in the rolling hills of Tuscany outside Siena in this locally beloved spring style, however, they are made all year round (from their own flock of sheep and supplemented with milk from neighboring farms). Marzolino is aged a minimum of 30 days. Its natural mold-mottled rind and unique shape give this cheese a rock-like appearance that conceals a paste that is deceptively tender in texture.

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Pasteurized Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	Less than 3 months, minimum 30 days
<b>Case size:</b>	Four 800 g ovals <a href="#">ML003</a>

### MORBIDI FIORITA



A soft Pecorino cheese made with sheep milk, 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. Under this white surface of silky white edible mold, there is a delicate sweet taste, balanced with the cheese's soft and creamy texture.

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Pasteurized Sheep's Milk Calf
<b>Rennet:</b>	Calf
<b>Aged:</b>	30-45 days
<b>Case size:</b>	Six 250 g wheels <a href="#">ML058</a>

### MORBIDI TREBBIONE



The flavor of this raw sheep's milk cheese (Pecorino) changes during the year according to the seasonality of pasture vegetation and the sheeps' diet. It is characterized by a strong taste personality and a hay-colored rind. 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

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	5-6 months
<b>Case size:</b>	One 2.5 kg wheel <a href="#">ML088</a>



## MORBIDI CACIO DI FOGLIANO



Cacio di Fogliano is a semi-soft, mild cheese made from 100% raw sheep's milk sourced entirely from the farm's own herd. The cheese absorbs the flavors of the various herbs the sheep graze on throughout the year, giving it a unique and evolving taste profile. Made with raw sheep's milk, salt, and rennet, this cheese reflects the purity and quality of its ingredients. Its delicate yet flavorful profile captures the essence of traditional cheese-making.

<b>Producer:</b>	Morbidi
<b>Region:</b>	Tuscany
<b>Milk:</b>	Raw Sheep's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	60 days
<b>Case size:</b>	Four 1.5 kg wheels <b>FG001</b>



## 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.

<b>Producer:</b>	Castelregio
<b>Region:</b>	Lombardy
<b>Milk:</b>	Pasteurized Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	35 days
<b>Case size:</b>	One 5 lb brick <b>R08400</b>



## 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.

<b>Producer:</b>	Castelregio
<b>Region:</b>	Lombardy
<b>Milk:</b>	Pasteurized Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	2 to 3 months
<b>Case size:</b>	Four 3 lb wedges <b>R07080</b>

## ITALIAN CHEESE



### ARRIGONI LUCIFERO GORGONZOLA (SEASONAL)

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.

<b>Producer:</b>	Arrigoni
<b>Region:</b>	Lombardy
<b>Milk:</b>	Pasteurized Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	2 months
<b>Case size:</b>	Four 3 lb wedges <b>R07100</b>



### 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.

<b>Producer:</b>	Arrigoni
<b>Region:</b>	Lombardy
<b>Milk:</b>	Pasteurized Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	50 days minimum
<b>Case size:</b>	One 13 lb half-wheel <b>R07095</b>



### VALLET PIETRO FONTINA DOP

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.

<b>Producer:</b>	Vallet Pietro
<b>Region:</b>	Valle d'Aosta
<b>Milk:</b>	Raw Cow's Milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	6 months
<b>Case size:</b>	One 19 lb wheel <b>R07822</b> One 19 lb wheel SEASONAL <b>R07822</b>



## CASEIFICIO RABBIA PE'DELMUNT

Pe'Delmunt means "foot of the mountain" and refers to the natural cave where this cheese undergoes a special maturation for 6 months. The resulting toma is an earthy delicacy: this highly fragrant cheese has a distinct aroma of dried grass, hay and damp earth, with a hint of fruitiness on the finish. The toothsome paste contains a multitude of milky, musky notes that has a zippy and sharp finish.

<b>Producer:</b>	Caseificio Rabbia
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Raw cow's milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	180 days
<b>Case Size:</b>	One 6.2kg wheel <b>FR0100</b>



## CASEIFICIO RABBIA PRIMO PASCOLO

Description: Primo Pascolo which translates to "first pasture" is an ode to Spring in Piedmonte. The cheese's lively aromatics capture the succulent smells of a spring meadow. This raw cow's milk, natural rind cheese is delicately tangy and vegetal, with a subtle but complex finish with hints of buttered popcorn and clover honey. The cheese's signature springy texture is divinely doughy and fun to eat. Primo Pascolo is great all on its own as a table cheese for snacking but is also a versatile ingredient: stir bits into your favorite risotto preparation or melted into a rich fonduta to pour over vegetables.

<b>Producer:</b>	Caseificio Rabbia
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Raw cow's milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	60 days
<b>Case Size:</b>	One 5.9kg wheel <b>FR0200</b>



## CASEIFICIO RABBIA RASCHERA DOP

Rabbia's Raschera DOP is a rare, raw milk cheese, cave-aged for 60 days in the mountains, retaining a rustic, bulbous square shape. Its creamy, velvet-like texture and subtle, savory flavor make it a beloved addition to Piedmontese cuisine, often melted into fonduta or blended into rich sauces for dishes like potato gnocchi. Though perfect for cooking, this Raschera is also a standout on a cheeseboard, offering a sophisticated yet simple profile that pays tribute to the local environment and livestock.

<b>Producer:</b>	Caseificio Rabbia
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Raw cow's milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	60 days
<b>Case Size:</b>	One 7kg wheel <b>FR0300</b>



## CASEIFICIO RABBIA BLU DI CUNEO

*2024 Gold Medal at the Piedmontese Cheese Festival*



Blu di Cuneo is a spoonable blue cheese with a luxuriously creamy, pudding-like texture that melts smoothly on the palate. Its flavor is a harmonious blend of rich; sweet, cultured cream and savory, mineral undertones, finishing with a subtle brine note. The P. roqueforti mold imparts a distinctive sharpness, while the overall profile strikes a perfect balance between creamy sweetness and earthy depth, offering a unique twist on classic blue cheeses like gorgonzola dolce and cremificato.

<b>Producer:</b>	Caseificio Rabbia
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Raw cow's milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	40 days
<b>Case Size:</b>	Two 2.5 kg wheels <b>FR0400</b>

## CASEIFICIO RABBIA TOMA DOP



This cheese is versatile and easy, not overly complex, but deceptively simple – it is the perfect snack that always leaves you reaching for more. A beautiful, natural, bloomed rind adorns this cheese and gives way to a pliant and elastic paste that is perfect for melting and munching! The flavors are simple, but evocative of the high-quality milk that goes into each cheese: warm, milky notes that finish with the perfect hint of white button mushroom and sea salt.

<b>Producer:</b>	Caseificio Rabbia
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Raw cow's milk
<b>Rennet:</b>	Calf
<b>Aged:</b>	60 days
<b>Case Size:</b>	Two 2.5 kg wheels <b>FR0500</b>



## ITALIAN CHEESE



### CASEIFICIO PAJE TOMA DI CAPRA

Paje's artisan cheeses are steeped in age-old practices and are a result of their deep commitment to sustainability and animal welfare. They put a slight twist on the popular table cheese Toma by using pure goat's milk. Its natural gray-brown rind gives way to a creamy and pristine paste. Due to its minimal maturation, the texture is smooth and elastic, while retaining firmness. This cheese is mellow in flavor – young, sweet, and creamy. Pairs beautifully with fruity white wines, bread, a drizzle of honey, or garden-fresh greens.

<b>Producer:</b>	Caseificio Paje
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Pasteurized Goat's Milk
<b>Rennet:</b>	Thistle
<b>Aged:</b>	2 months
<b>Case size:</b>	Four 2.5 kg wheels <b>PJ0300</b> <i>*special order</i>



### CASEIFICIO PAJE GRANELLO DI CAPRA

Granello's beautiful and rustic yellow-brown rind gives way to a distinguished paste with a medley of round flavors. As it matures, it transforms into a firm cheese while maintaining its creamy and refined undertones. Granello boasts the following tasting notes: rich caramel, toasty bread, hazelnut, and earth. Its nutty deep flavor pairs well with medium-bodied red wines, or as a dessert accompaniment.

<b>Producer:</b>	Caseificio Paje
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Pasteurized Goat's Milk
<b>Rennet:</b>	Thistle
<b>Aged:</b>	9 months
<b>Case size:</b>	Two 4.5 kg wheels <b>PJ0900</b>



### CASEIFICIO PAJE CRAVOT DE BARBERA (UBRIACO)

Cravot de Barbera – nicknamed Ubriaco (“drunk” in Italian) – is an aged goat's milk cheese aromatized and matured with Barbera D.O.C. red wine. It is skillfully aged for two months in cellars, and then two months soaked in decadent and flavorful wine. This cheese has a soft and supple texture. The fresh and fruity nuances from the Barbera D.O.C. wine result in a flavorful, intense synergy. Pair with a glass of robust, full-bodied red wine such as Barolo or Barbaresco to further elevate the flavors.

<b>Producer:</b>	Caseificio Paje
<b>Region:</b>	Piedmont, Italy
<b>Milk:</b>	Pasteurized Goat's Milk
<b>Rennet:</b>	Thistle
<b>Aged:</b>	4 months
<b>Case size:</b>	Two 2.5 kg wheels <b>PJ0100</b> <i>*special order</i>



*No savory pantry is complete without these culinary treasures from the sea. Sardines—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

*Recipient, Walter Scheel Medaille for the preservation of European Culinary Culture | 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 **R50030**

KOSHER



## TRIKALINOS GOLDEN AGE BOTTARGA

*Special Order Only*

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 1/2 lb sticks **R50032**

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 40 g jars **R50035**





*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

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.



# PASTA

## ORGANIC



## PASTA BIO BIANCHI

Exact same price, size, and methods as the blue bag organic pasta, just in the authentic Gentile organic white bag.

**Case size:** Twelve 500 g bags

**RIGATONI** GP586

**CASARECCE** GP594

**WHOLE WHEAT**

**CALAMARETTI** GP587

**PENNETTE RIGATE**  
GP596

**FUSILLI** GP728

**BUCATINI** GP588

**LINGUINI** GP598

**WHOLE WHEAT**  
**SPAGHETTI** GP730

**VESUVIO** GP589

**SPAGHETTI** GP599

## ORGANIC



Authentic pasta cuts dedicated to the little ones. Made only with 100% Senatore Cappelli known as the "chosen breed" wheat. Not only higher in protein, it's full of fiber making it more digestible... only the best for the next gen!

**Case size:** Twelve 250g bags

**LE PENNETTE** GP3601

**LE PIPE RIGATE** GP3603

**LE LETTERINE** GP3605

**I FUSILLI** GP3602

**LE RUOTE** GP3604



# 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.

**Case sizes:** Twelve 500g bags



**BUCATINI**

GP2203



**CANALE CORTE**

GP2212



**CASARECCE**

GP2224



**ELICHE**

GP2222



**GNOCCHI NAPOLETANI**

GP2242



**LASAGNE**

GP2205



**LINGUINI**

GP2206



**LUMAONI**

GP2214



**MAFALDE**

GP2210



**MEZZI PACCHERI**

GP2216



**MEZZI PACCHERI RIGATI**

GP2239



**MISTA CORTA**

GP2237

## PASTA



**PACCHERI**

GP2215



**PAPIRI**

GP2218



**PAPPARDELLE**

GP2207



**PENNE**

GP2226



**PENNE RIGATE**

GP2244



**PENNETTE RIGATE**

GP2233



**RIGATONI**

GP2231



**SPAGHETTI DI  
GRAGNANO**

GP2252



**SPAGHETTI ALLA  
CHITARRA**

GP2257



**SPAGHETTI ONE**

GP2208



**SPAGHETTI**

GP2230



**TRECCE**

GP2254



**TUBETTONI**

GP2229



**TUBETTI RIGATI**

GP2214



**VESUVIO**

GP2243



**ZITI CORTI RIGATI**

GP2225

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

## PASTIFICIO GENTILE TOMATOES & PEACHES

Gentile follows the traditional method of preserving tomatoes and peaches in the environs of Mt. Vesuvius. After harvest, the dry-farmed tomatoes were either dried and hung in bunches or halved (called *pacchetelle*) and placed in jars. Each jar of tomatoes or conserves is a treasure chest preserving the authentic taste of carefully selected raw fruits within hours of harvest. They are processed in the way that Mamma Maria (the matriarch of the Zampino family in charge of tomatoes and conserves, photo below) learned from her family and which today is shared with those who work alongside her. Each bite will remind you of summer gardens.



### GIALLI (YELLOW CHERRY) TOMATOES

Gialli are yellow, small, cherry-like tomatoes with less acidity than their red cousins. Mild, sweet, and juicy – great for pizza, pasta, sauces, and more. Available in whole, sliced, or sauced.

**Case size:** *Sliced in half*

Six 963 g / 34 oz jars **GP2947**

*Al Naturale/Whole*

Twelve 520 g / 18.3 oz jars **GP2908**

*Al Sugo/Sauced*

Twelve 520 g / 18.3 oz jars **GP2909**



### POMODORI PIENNOLO DOP

Piennolo DOP ("hanging" in Italian) are small, pear-shaped, deep red tomatoes drawing flavor from the lava-rich, potassium-laden, sandy soil of Mt. Vesuvius. Typically hung up and dried in bunches with hemp string.

**Case size:** *Sliced in half* Six 963 g / 34 oz jars **GP2906**

*Whole* Twelve 550 g / 19.4 oz jars **GP2905**



### POMODORI SAN MARZANO DOP

These long, thin plum tomatoes are famed for their sweetness and low acidity. They make a great accompaniment to meat and cheese (and on pizza, of course).

**Case size:** *Sliced in half* Six 928 g / 32.5 oz jars **GP2903**

*Whole* Twelve 520 g / 18.3 oz jars **GP2902**

## ORGANIC



## PASSATA DI POMODORO

Kiros tomato passata is perfect for pizza or a light sauce. The tomatoes have been blanched and strained to remove the seeds and skins, and then jarred in the Gentile fashion.

**Case size:** Six 1 kg / 35.3 oz jars [GP2951](#)



## CORBARINO

Corbarinos are small, lightbulb-shaped tomatoes with low acidity and high sugar content. Ideal for a simple sauce.

**Case size:** Twelve 970 g jars [GP2973](#)



## PERCOCA SCIOPPATA (PEACHES IN SUGAR WATER)

The peaches selected for the Gentile Conserves program are grown in Altavilla Silentina in Salerno. They ripen at the end of the summer, during which Mamma Maria personally goes to the fields to choose the best fruits. Harvested at dawn, they are processed entirely by hand: washed, pitted, and placed in jars with water and sugar with light pasteurization for preservation. Enjoy them alone to fully savor their sweet flavor or add to a dessert - or on top of ice cream.

**Case size:** Whole Six 1 kg / 35.27 oz jars [GP2628](#)



## FORNO GENTILE

These baked goods are made by Forno Gentile, the bakery sector of the Pastificio Gentile company. All biscuits, cookies, and breadsticks are prepared in the traditional way with the best raw materials and wheat, without preservatives.



### DIAMANTINI

Diamantini are small and crumbly artisanal butter cookies, perfect for a rich breakfast or to accompany a hot cup of tea or coffee. The cocoa diamantini are small and tasty handmade butter biscuits, enriched with fine bitter cocoa.

#### DIAMANTINI CLASSICI

**Case size:** Six 250 g bags [FG197](#)

#### DIAMANTINI AL CACAO

**Case size:** Six 250 g bags [FG196](#)



### TOZZETTI

The origin of the tozzetti can be found in the confectionery tradition of central Italy; they are handmade cookies embellished with candied orange and almonds. The cocoa version is enriched with cubes of candied oranges, hazelnuts and fine chocolate pieces

#### TOZZETTI CLASSICI ALLE MANDORLE

**Case size:** Six 250 g bags [FG199](#)

#### TOZZETTI AL CACAO

**Case size:** Six 250 g bags [FG198](#)



### OCCHIO DI BUE

Ox-eye biscuits are classic Italian pastry desserts, handcrafted with a base of crumbly shortcrust pastry that wraps around a filling of orange marmalade. These cookies are made with the fragrant citrus fruits of the Sorrento coast.

#### OCCHIO DI BUE CON MARMELLATA ARANCIA (ORANGE)

**Case size:** Six 250 g bags [FG195](#)

#### OCCHIO DI BUE CON MARMELLATA LIMONE (LEMON)

**Case size:** Six 250 g bags [FG194](#)

#### OCCHIO DI BUE ALBICOCCA (APRICOT)

**Case size:** Six 250 g bags [FG191](#)



## BISCOTTI ALL'AMARENA

These are handmade Italian cookies that start with a delicate shortcrust pastry, which envelops a mixture of biscuit crumbs, sponge cake, chocolate, honey, and black cherry syrup. The surface is covered with a sugar glaze and a delicate apricot jam.

**Case Size:** Six 250g bags **FG193**



## GRISSINI SEMOLA DI GRANO DURO (SEMOLA BREADSTICKS)

These classic Durum wheat semolina breadsticks are crunchy and fragrant, carefully hand stretched as tradition dictates, made unique by the use of a selected French butter in the dough, which gives it a pleasant crispness. Breadsticks are best to accompany a savory, vegetable-forward meal!

**Case Size:** Ten 200g boxes **FG103**



## COLOMBA

Pastificio Gentile's Colomba is a masterpiece that combines centuries of tradition with exceptional craftsmanship. Its golden-brown crust is crowned with a delicate, sugary crunch from an almond and hazelnut glaze, while the soft, airy crumb inside offers a melt-in-your-mouth texture. Bright citrus notes of orange and lemon peel shine through, balanced by the smooth, buttery richness and a subtle hint of vanilla. The flavor is rounded with a light, nutty undertone and a clean, floral finish that lingers on the palate. Or try the "Pellecchiella" apricot from the fertile slopes of Mount Vesuvius, a local piece of history.

**Case Size:** Six 1 kg boxes *\*Special order only*

CLASSIC **FG351**

APRICOT **FG352**



## PANETTONE

2020, 2nd Place, Best Artisan Panettone by Gambero Rosso

When opened, this beautifully designed, richly printed box will reveal intoxicating aromas of vanilla, buttery brioche, and aromatic candied peel that will seduce your olfactory senses. Split open, the bread is an amazing golden yellow. The Classic sports plump raisins and moist pieces of candied orange peel tender to the tooth. The Apricot is subtle in flavor for those who prefer brioche with apricot jam. Ah, but not just any apricots are used, only an historic native cultivar of the Naples region recognized by the Slow Foods movement grown on the slopes of Vesuvius. Generous daubs are found throughout. And the Chocolate? Chocolate lovers will be happy--strong but not too sweet with the same buttery brioche dough.

**Case size:** Six 1 kg boxes

Contact a sales representative to preorder.

**CLASSIC** FG301

**APRICOT** FG302

**CHOCOLATE** FG308

**PISTACHIO** FG307



## BAULETTO

Bauletto is a light, sweet Italian leavened bread (like brioche) typically eaten at breakfast. It is similar to Panettone, but denser and more compact, and perfect for starting the day – or as a dessert or snack! Choose from four decadent flavors.

**Case size:** Six 320 g loaves

**APRICOT** FG341


**APPLE AND SOUR CHERRY** FG343

**CITRUS** FG342

**CHOCOLATE** FG344

**HOLIDAY PRE-ORDERS ENCOURAGED!**





*A genuine grain embodies a  
new plant, bringing life and  
health. Grains represent future  
and quality of life!*

*—Alice Cerutti*





## CASCINA OSCHIENA GRAINS

For Alice Cerutti, owner of Cascina Oschiena in Crova Vercelli, growing grains means creating healthy soil to produce high-quality, all-natural, soft-milled, unaged rice and grains. One of only five Italian farms growing these ancient varieties, Cascina Oschiena is a member of ECORice and practices the historical method of rice farming by flooding—using gravity to funnel water from the mountains to the fields and replenish the groundwater. They turned 25 hectares of their land into a nature preserve, where the migratory bird Blacktailed Godwit (seen in their logo) thrives.



### APOLLO AROMATIC RICE

*2021, SOFI Silver Award, Outstanding Bean/ Grain/Rice*

Apollo is a long-grain aromatic variety of rice, the Italian alternative to Jasmine rice, famous for its natural fragrant floral aroma. It is highly digestible and quick-cooking, ideal for a side dish to vegetables, meat, or fish.

**Case size:** Six 500 g boxes **CO1005**  
Twelve 1 kg boxes **CO1000**

### ARBORIO CLASSIC RICE

Arborio is a classic variety of rice, with a large, pearled grain and ideal for the best preparations of risotto. It gives a natural creaminess when blended with any ingredient. The "Classic" distinction guarantees this is an ancient variety of Arborio.

**Case size:** Six 500 g boxes **CO2005**  
Twelve 1 kg boxes **CO2000**

### CARNAROLI CLASSIC RICE

Carnaroli is a classic variety of rice, with a tapered and pearled grain and ideal for the best preparations of risotto. It maintains a firm texture while cooking. The "Classic" distinction guarantees this is an ancient variety of Carnaroli.

**Case size:** Six 500 g boxes **CO3005**  
Twelve 1 kg boxes **CO3000**



## SELENIO RICE

*SOFI Silver 2021*

Selenio is a small, round variety of rice that is crystalline (no pearl present). It is the oldest rice of this type in Italy. It is excellent for sushi, desserts, and arancini because of its sticky quality (due to a low amylose content).

**Case size:** Six 500 g boxes **CO6005**  
Twelve 1 kg boxes **CO6000**

## EBANO RICE

Ebano rice is a new rice variety on the market. This whole grain rice has a beautiful deep black color, it is high in antioxidants, and has a delicious, toasted bread aroma. Ebano has a short cultivation cycle, allowing for good crop rotation.

**Case size:** Six 500 g boxes **CO7005**  
Twelve 1 kg boxes **CO7000**

## GRANATO RICE

Granato rice is a new variety of long grain red rice that Cascina Oschienna is among the few farmers to grow. With high levels of antioxidants, protein, fiber, and minerals, Granato is delicate and aromatic – ideal for appetizers, salads, or cooked with cheese or fish. This grain has a short cultivation cycle, allowing for good crop rotation.

**Case size:** Six 500 g boxes **CO8005**  
Twelve 1 kg boxes **CO8000**

## FARRO

Farro (emmer) is an ancient type of wheat. Farro is excellent for salads, soups, stews or as an original alternative to risotto. It is rich in protein, minerals, fiber, and vitamins—ideal for a healthy and balanced diet. This farro is semi-pearled, which means part of the bran is removed, but still contains some fiber.

**Case size:** Six 500 g boxes **CO5005**



*Italian vegetables preserved at their peak in extra virgin olive oil... couscous dried under the Tunisian sun...hand-cracked olives preserved using only salt, water, and time... bold Mediterranean flavors filled with love and respect for the harvest.*





## CASCINA FIUME

Cascina Fiume is a family-owned farm in Piedmont, Italy, dedicated to preserving the region's agricultural heritage through a diverse range of crops and livestock. In addition to cultivating four distinctive varieties of Carmagnola peppers, including the Slow Food Presidio-certified Corno di Carmagnola, the farm grows a variety of fruits and vegetables, all nurtured with a strong commitment to quality. Since 2000, Cascina Fiume has been a registered member of the Consorzio di Tutela del Peperone di Carmagnola, which ensures the protection and quality of these regional products. Since 2002, they have been processing their produce into traditional items like roasted vegetables, pickled goods, and other preserved specialties, all using natural preservation methods. Cascina Fiume's dedication to sustainable farming extends across all of their offerings, ensuring that every product is free from preservatives and crafted with the utmost care and attention to detail.



## Slow Food



### AGRETTI PEPERONI DI CARMAGNOLA IN AGRODOLCE – CARMAGNOLA BELL PEPPERS IN AGRODOLCE

A vibrant mix of four varieties of Carmagnola bell peppers, including the Corno di (Ox-Horn) pepper, protected by a Slow Food Presidium. The peppers are perfectly balanced with a sweet and tangy vinegar dressing, offering a satisfying bite with subtle smoky undertones. Ideal as a starter or side dish, they deliver an authentic taste of Piedmont. The Slow Food Presidium designation ensures top-tier quality and reflects the region's deep agricultural heritage, bringing traditional, high-quality flavors to your plate.

**Case size:** Twelve 314g glass jars **CF105**



### ORTOLANA – MIXED VEGETABLES IN AGRODOLCE

A colorful blend of sweet and sour peppers, carrots, cauliflower, zucchini, and onions, all carefully preserved in a sweet and sour pickling brine. The brine strikes the perfect balance between tangy vinegar and a touch of sweetness, enhancing the natural flavors of the vegetables.

**Case size:** Twelve 580g glass jars **CF200**



## VEGETABLES



### GIARDINETTO – MIXED VEGETABLES IN OLIVE OIL

A vibrant mix of peppers, carrots, cauliflower, courgette, onions, and tomatoes, all preserved in premium olive oil. The vegetables maintain their distinct flavors, with the olive oil enhancing their natural sweetness and earthy notes, while providing a smooth, silky texture. This versatile dish can be served both warm or cold, making it ideal for any occasion.

**Case size:** Twelve 314g glass jars [CF305](#)



### CREMA DOLCE DI PORRI ERGO – CERVERE LEEK SPREAD

A smooth, velvety texture with a delicate sweetness from the slow-cooked leeks. The aroma is subtly earthy, with rich, caramelized notes of leek that fill the air. On the palate, it delivers a refined balance of sweetness and mild onion-like flavor, creating a creamy, savory depth. Spread on a fresh baguette for a rich and savory bite.

**Case size:** Twelve 156g glass jars [CF420](#)



### CREMA DOLCE DI CIPOLLE – SWEET ONION SPREAD

A smooth and velvety texture with a rich, sweet flavor that comes from slow-cooked onions. The aroma is warm and savory, with deep, caramelized onion notes that invite you in. On the palate, it offers a perfect balance of sweetness and umami, with a delicate richness that lingers. Add to a charcuterie board for a unique pop of flavor.

**Case size:** Twelve 156g glass jars [CF470](#)



### BAGNET VERD – PIEMONTESE PARSLEY SAUCE

Bagnet Verd Salsa Piemontese al Prezzemolo offers a fresh, herbaceous experience with a smooth yet slightly textured consistency. The bright aroma of parsley combines with subtle garlic and olive oil notes. On the palate, it delivers a harmonious balance of herbal freshness and rich olive oil, with a gentle garlic heat. This versatile sauce adds a burst of freshness, showcasing the high-quality ingredients of the Piedmont region.

**Case size:** Twelve 212g glass jars [CF440](#)

# COUSCOUS & SAUCES

## 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 500 g jars **R95100**  
One 8 kg tin **R95205**

### M'HAMSA HAND-ROLLED WHOLE WHEAT COUSCOUS

#### Case size:

Twelve 500 g jars **R95106**

### M'HAMSA HAND-ROLLED COUSCOUS WITH PEPPERS

#### Case size:

Twelve 500 g jars **R95105**

## 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 340 g jars **R95010**

### 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 680 g jars

**TIBAR** Tomatoes, harissa, capers **R95011**

**TESTOUR** Tomatoes, artichokes, preserved lemons **R95012**

**TEBOURSOUK** Tomatoes, green olives, preserved lemons, and capers **R95013**

**TEBOURBA** Tomatoes, artichokes, harissa, and black olives **R95014**

## ORGANIC



## 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 125 g jars **R84020**  
One 4.3 kg container **R80310**

### 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 200 g jars **R80420**  
One 4.3 kg container **R80350**

### NATURAL MESKI OLIVES & HARISSA

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

**Case size:** Twelve 200 g jars **R80410**  
One 4.3 kg container **R80400**

### NATURAL SAHLI OLIVES

Sahli variety, bottled in brine.

**Case size:** Twelve 130 g jars **R84000**  
One 4.3 kg container **R80330**

## 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 200 g jars **R80431**

### ARTICHOKE SPREAD

Puree of fresh artichoke hearts and extra virgin olive oil.

**Case size:** Six 185 g jars **R80461**

## 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 185 g jars **R80396**

### SWEET PEPPER HARISSA

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

**Case size:** Six 200 g jars **R80600**

### TRADITIONAL HARISSA

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

**Case size:** Six 185 g jars **R80390**  
Six 700 g jars **R80392**

### SUNDRIED TOMATO SPREAD

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

**Case size:** 6 x 185 g **R82005**



## ORGANIC



## ORGANIC



## LES MOULINS MAHJOUB ORGANIC CONDIMENTS

### 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 200 g jars [R80620](#)  
Six 150 g jars (sliced) [R80625](#)  
Twelve 400 g jars [R80622](#)

### NATURAL PRESERVED LEMON PASTE

Your favorite lemons are now blended into a paste! These petite Tunisian lemons are known for their intensity and concentrated citrus flavor. Add a spoonful of the paste to accompany grilled or baked fish, stews, couscous, and pasta dishes.

**Case Size:** Six 200 g jars [R80630](#)

### 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 100 g jars [R83005](#)  
Twelve 500 g jars [R83010](#)  
Three 4 kg containers [R83015](#)

### 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 200 g jars [R82001](#)

### 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 300 g jars [R80615](#)

### 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 185 g jars [R80610](#)

## ORGANIC



## LES MOULINS MAHJOUB ORGANIC SEASONINGS

## TUNISIAN SUNDRIED MINT

Mint is at the heart of Berber cuisine and when dried, it is prized for its delicate, fresh addition to savory Tunisian dishes. This mint starts as fresh spearmint (*mentha spicata*) cultivated in the fields and orchards of the Mahjoub farms in Tebourba and dried in the shade (in an open space under the warm, sunny days of summer) to preserve its color and flavor. This drying process takes about 5 days; the resulting mint is full of antioxidants and manganese.

**Case size:** Six 30 g jars **R85010**

## BAKLOUTI PEPPER FLAKES

Baklouti peppers are harvested at the peak of their maturity and then dried in the warm sun for 5-7 days (making them crunchy in texture), before getting reduced to small flakes. Baklouti peppers are one of the aromatic base notes of Tunisian cuisine, especially heated in olive oil at the start of a dish's preparation. They are an especially important embellishment in couscous, sprinkled in right before adding the sauce. These peppers contain almost no seeds, so the flakes are mostly the skin and meat of the pepper.

**Case size:** Six 70 g jars **R85020**

## TUNISIAN TABIL SPICE BLEND

Tabil is a classic Tunisian spice blend used in kitchens all around Tunisia. Thought to be an "extension" of harissa, tabil represents the soul of the mother and her flavorful cooking; every mother might have a unique spice blend. The Mahjoub tabil is a bouquet of spices composed of three quarters of coriander, and the remaining quarter of caraway, dried Baklouti pepper, garlic, bay leaf, and salt. It is blended after 14 days of drying.

**Case size:** Six 100 g jars **R85030**

*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.*





## ORGANIC



## 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

Case size: Six 240 g jars **R80710**

### GRAPEFRUIT MARMALADE

Case size: Six 240 g jars **R80700**

### ORGANIC BITTER ORANGE MARMALADE

Case size: Six 240 g jars **R83050**

### ORGANIC FIG JAM

Case size: Six 240 g jars **R80750**

### ORGANIC WILD MULBERRY JAM

Case size: Six 240 g jars **R80740**

### STRAWBERRY JAM

Case size: Six 240 g jars **R80720**

### ORGANIC APRICOT JAM

Case size: Six 240 g jars **R80730**

## 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.

### ORGANIC CANDIED LEMON & FIG CHUTNEY

Case size: Six 210 g jars **R80800**

### ORGANIC ARTICHOKE & SEVILLA ORANGE CHUTNEY

Case size: Six 210 g jars **R80810**





## SENGA MOSTARDAS

Mostarda is a distinctive condiment that blends the sweetness of fruit with a tangy, spicy heat of mustard. The fruit is gently cooked using a time-honored technique, preserving its tender yet firm texture. No preservatives are added, and only fresh fruit, sugar, lemon and mustard essence, ensures a pure taste. This unique condiment is perfect alongside cheeses, meats, or various dishes, adding a burst of flavor to any meal.

Azienda Agricola Senga is a family owned company. A "Closed-loop" producer, Senga focuses on direct cultivation of raw material (fruit / vegetable) and it specializes in cooking artisanal Mostardas. Half of Senga's 50 acre farm is for the production of uncompromised fruits and vegetables for their mostardas; the other is for cereal grains. Born generations ago from an ancient desire to preserve fruits, Senga produces each jar of mostarda by hand, filling, labeling and packaging without help from machinery.

**Case Size:** Six 120g jars

### WHITE WATERMELON R94001

Transparent and tasteless fruit gives us a soft, refined and pleasant taste, perfect with aromatic cheeses.

### PEAR R94003

The most appreciated by those who love traditional mostarda.

### FIG R94006

Delicious when combining with Salame or with fresh, blue, Burrata, or Mascarpone cheeses

### STRAWBERRY R94011

The small hard and juicy fruits, create a unique taste, great with aged and semi-aged cheeses

### APPLE R94012

Always matches boiled / cured meat and cheeses such as Grana Padano, Castelmagno and Pecorino romano.

*We are forever seekers of our homes' delights...  
yearning to immortalize Levantine flavors, refining and  
redefining our culinary narratives. Our land's heritage  
is our future and we treasure it by bringing together our  
food culture.* —Jumana Jaber—





## KAMĀ FINE FOODS

A celebration of Levantine cuisine and ingredients, Jordanian company Kama innovates, refines, and redefines their Jordanian-Bedouin culinary cultural narrative. Focused on the empowerment of women, Kama is woman-owned and employs about 25 women, at all stages of the production process.



### DATE MOLASSES

Naturally sweet and refreshing, Kama reduces the juice of the Medjool dates to make this rich molasses.

**Case size:** Six 330 g jars [KAM0051](#)

### GREEN SHATTA WITH ZA'ATAR

Made from fresh green chili peppers and handpicked Jordanian thyme. A dash of this is a daring addition to any dish—a Levantine classic.

**Case size:** Six 240 g jars [KAS0623](#)

### RED SHATTA

A traditional chunky sauce made with fresh red chili peppers. It will add just the right heat to your next dish.

**Case size:** Six 240 g jars [KAS0672](#)

### SUMAC

Zesty and exquisitely tart, Kama deseeds, sundries then grinds the sumac—a requisite for many Levantine dishes.

**Case size:** Six 150 g jars [KAH0043](#)

### TAHINYEYH

This creamy paste of pure sesame seeds is delightfully versatile. Use to make hummus, add lemon and put some on your falafel, or mix with date molasses.

**Case size:** Six 250 g jars [KAS0071](#)

### ZA'ATAR

A symbol of Levantine culture, thyme is the core of this hand-picked, sundried earthy spice blend. Pair with olive oil then dip bread or whisk into any cooking sauce.

**Case size:** Six 120 g jars [KAH0042](#)



*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 .*





Certified



This company meets high standards of social and environmental impact.

Corporation

## HALEN MÔN SEA SALT

The Halen Môn story began with a bubbling pan of seawater on an aga in a family kitchen in North Wales, UK. The company has since moved production out of the kitchen, but salt is still harvested by hand from the sparkling seas around the Isle of Anglesey. The saltwater passes through two natural filters (a mussel bed and a sandbank) and then is charcoal filtered to obtain the purest product. The resulting globally renowned salt is crunchy and crisp with a clean ocean taste. It contains over 30 naturally occurring trace elements and minerals—with no additives. Halen Môn's salt is certified PDO (origin-protected) and they were recently given a certification of B Corp for their high standards of social and environmental impact. Most of their packaging is biodegradable.



### PURE WHITE SEA SALT

2021, 2017, & 2013: One Star, Two Stars, & Gold, Great Taste Awards, Guild of Fine Foods

Soft enough to crumble between your fingers yet structured enough to hold its shape on hot dishes. No additives or noncaking agents are added; the flakes are crunchy and crispy. Ideal as a cooking ingredient, these dazzling white flakes are the perfect finishing touch at the table.

**Case size:** Ten 100 g pouch [HM100](#)  
One 1 kg bag [HM140](#)  
One 5 kg bag [HM150](#)



### SMOKED OVER OAK

2023 & 2019: Two Stars & Three Stars, Great Taste Awards, Guild of Fine Foods | 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.

**Case size:** Ten 100 g pouch [HM600](#)  
One 5 kg bag [HM650](#)

# SEA SALT



## WITH CELERY SEEDS

*2023, Two Stars, Great Taste Awards, Guild of Fine Foods*

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.

**Case size:** Ten 100 g pouch **HM500**



## 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 White 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, 5 g each **HM860**



## "PINCH ME" TINS

Take these tins of pure white sea salt with you anywhere you go for a pinch of crispy, salty goodness!

**Case size:** 120 3 g tins **HM890**



## 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 1 L bottles **HM030**  
Fifteen 100 mL bottles **HM035**

## FLEUR DE SEL TRIKALINOS SEA SALT

Trikalinos SEA SALT is a pure crystal salt that is harvested from traditional salt pans along the famous "Salinas" in Etoliko. Slightly moist yet crunchy, this sea salt containing no additives and produced using an all-natural process. The process of drying the salt creates unique crystals to form that capture unaltered minerals and trace elements. It can be used in both cooking and for finishing. (can cut down to make room as needed)

**Pack size:** Four 100 g tins **R50040**

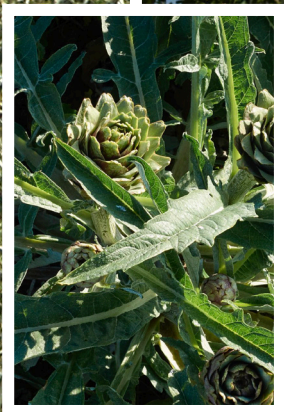


# COMING SOON

## LES MOULINS MAHJOUB ARTICHOKE STEMS

Tebourba, Tunisia

A new delicacy: hand-harvested artichoke stems in extra virgin olive oil. Full of fiber and minerals, this delicious new signature product offers a host of dish possibilities – they can be eaten whole or cut into pieces for salad, pizza, pasta, and more.





# COMING SOON

## *Large Olive Oil Formats*

### **MERULA 3L CANNISTER**

Extremadura, Spain

The famous and versatile Merula oil from the Marqués de Valdeuza estate will soon be offered in a 3L cannister tube. With olives harvested early and blended to create the unique Merula personality, this oil is grassy with a delicate touch of buttery smoothness.





# COMING SOON



## CRUSCO PEPPERS

Basilicata, Italy

Azienda Agricola Sud's Crusco Peppers are a signature of Lucanian cuisine—sweet peppers with naturally low water content, grown in the sun-drenched fields of Senise, a town in the Basilicata region of southern Italy. This unique variety earned Protected Geographical Indication (I.G.P.) status in 1996 for its exceptional quality and deep cultural roots.

Once dried, the peppers are quickly “seared” in extra virgin olive oil. This brief high-heat treatment transforms them into crusco—a term meaning “crunchy” in the local dialect. The result is a light, crisp texture and a sweet, toasty flavor that’s incredibly versatile.





# COMING SOON

## Crusco Peppers





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