



ROGERS
COLLECTION[®]

CATALOG

EXTRAORDINARY FOODS
ROGERSCOLLECTION.US



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SALES

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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 and Jhon Gutierrez



SALES Jen Bonaccorsi, Nigel Lindgren and Lydia Burns



LOGISTICS, REGULATORY, AND CREATIVE Jackie Schumacher and Eli Zelonish



MANAGEMENT AND FINANCE Ken Crerar, Carrie Davenport 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 Flos Olei 95 points

Native Tuscan varieties from the bucolic countryside of the Chianti Classico zone. Hand-harvested orchard of 10,000 trees. Limited, only 8,000 bottles a harvest! Olives are pressed on site within hours and gently filtered for a dedicated focus on quality over quantity. Oil is opaque green in color with a fruity aroma, a strong earthy flavor up front, and a lively, peppery finish.

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



FLAMINIO FRUTTATO EXTRA VIRGIN OLIVE OIL

2023, Due Foglie Rosse, Excellent Oil, Gambero Rosso | 2022 & 2021, Tre Foglie Best Olive Oils, Best Quality for Price by Gambero Rosso

A robust extra virgin olive oil made from early-harvest olives, this full-bodied oil delivers bold, fruity aromatics with a pleasantly spicy finish and a delicate bitter note. Its vibrant emerald hue and assertive character make it an ideal match for strong, complex flavors. A favorite among chefs and bakers alike, it shines on bruschetta, fresh salads, grilled meats, and hearty legume soups.

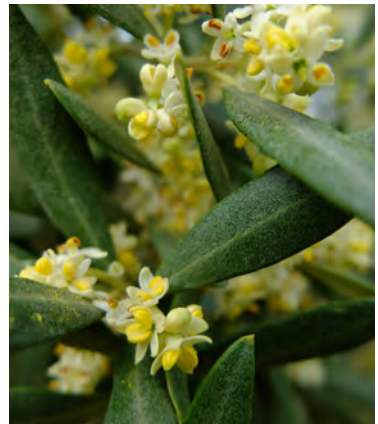
Oleic acidity:	0.36%
Olive varieties:	Moraiolo, Leccino, Frantoio
Origin:	Umbria, Italy
Case size:	Twenty-two 150 mL tins R80250 Eleven 250 mL tins R80251 Eight 500 mL tins R80252 Two 5 L tins R80255



TREVI EXTRA VIRGIN OLIVE OIL DOP

Olio Trevi is produced by Società Agricola Trevi Il Frantoio, founded in 1985 - a family with 8 generations of expertise. 250 hectares of groves in the cool hills of Umbria between Assisi and Spoleto, yielding small and highly concentrated fruit harvested early October. Use of modern technology ensures top quality EVOO which is filtered for clarity and stability. Robust, intense, and harmonious with a clean peppery finish.

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



ORGANIC



BELVÍS DE LAS NAVAS EXTRA VIRGIN OLIVE OIL

A sublime and elegant organic mountain EVOO made using heritage varieties from their ancient terraces. Trees, wildlife and mountain herbs thrive in the microclimate of their unique grove overlooking Gibraltar. Preserving the natural environment is paramount. 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 crushed at low temperatures to preserve organoleptic properties.

Oleic acidity:	0.1%
Olive varieties:	Acebuchina, Hojiblanca, Verdial Vélez Málaga, Picudo, Manzanilla Aloreña
Origin:	Andalusia, Spain
Case size:	Six 500 mL bottles BN1000

ORGANIC



NUÑEZ DE PRADO FLOR DE ACEITE EXTRA VIRGIN OLIVE OIL

Flor de Aceite “Flower of the Oil” Fresh olive juice is collected via gravity drip after the olives are crushed, but before pressing. This unfiltered oil has an extraordinarily low oleic acidity of 0.1%, ten times lower than extra virgin labeling requires. The purest form of oil that can be produced using traditional methods—no shortcuts in production, resulting in a delicate and aromatic, strong yet smooth, confident yet forgiving oil matching mild bitterness and calm pepperiness.

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

ORGANIC



NUÑEZ DE PRADO EXTRA VIRGIN OLIVE OIL

The Nuñez de Prado family has been producing olive oil from their estate in Baena, Andalusia, Spain since 1975. One the first ever Spanish-branded oils imported into the USA by our company founder over 30 years ago. Fourteen varieties of certified organic olives are hand-picked from ancient groves and processed under granite stones at the family’s mill. The first cold press results in fruity, floral and complex flavors concentrated and marked by hints of green apple, almond, and burnt orange with a smooth and peppery finish.

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



CASTELINES CLASSIC EXTRA VIRGIN OLIVE OIL AOP

2023 Gold Medal, Concours Général Agricole Paris | 2022, Flos Olei, 91 points | 2024 Silver Medal, Concours General Agricole Paris

Self-described as “stewards of the landscape” the Hughes family early hand harvests, cold presses and estate bottles this superior oil from their ancestral land in the Provençal terroir near Les Baux. Crafted from traditional olive varieties like Salonenque, Aglandau, Grossane, and Verdale, their focus is minimal intervention and respect for the land. Aromas of green fruits and fresh herbs, flavors of artichokes and almonds, and a balanced pepperiness finish.

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

A vibrant personality exudes from this Provençal 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 Gold Medal, Concours General Agricole Paris | 2024 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:	<1.5%
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

ORGANIC



LES MOULINS MAHJOUB EXTRA VIRGIN OLIVE OIL

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

- Oleic acidity:** 0.2%
- Olive variety:** Chetoui
- Origin:** Tebourba, Tunisia
- Case size:** Twelve 370mL bottles **R80500**
Six 500mL screwtop bottles **R80304**
Six 1 L bottles **R80307**
Four 3 L tins **R80300**



KOSHER



MORGENSTER EXTRA VIRGIN OLIVE OIL

2024, 2023 Flos Olei, 99 points | 2020 Gold Medal, SA Olive Awards

Southern Hemisphere oil of perfection! Estate-grown, pressed and bottled in Stellenbosch, the acclaimed wine and olive growing region located outside Cape Town, South Africa. A blend of fourteen olive varieties originally of Italian origin transformed by the terroir of South African into their own distinctive flavors. This intensely fruity oil tastes like artichokes, green apples and almonds followed by a long peppery finish.

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



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

A magnificent origin-protected EVOO produced exclusively from Memeçik varietal grown in the hills surrounding Milas, Muğla province of Türkiye. Olives are hand-harvested from four orchards spanning over 500 acres yielding unique round fruits with high polyphenol content. Cold-pressed within 6-8 hours in a family-owned mill. Complex and harmonious, with a lingering aroma of green olives and fresh-cut grass. Tastes of green tomato leaf and green almond with pleasant bitterness and spice.

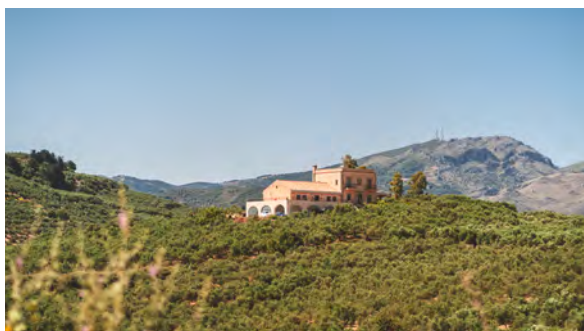
- Oleic acidity:** 0.2%
- Olive variety:** Memeçik
- Origin:** Milas, Türkiye
- Case size:** Six 500 mL bottles **OM500**



BIOLEA EXTRA VIRGIN OLIVE OIL PDO

Rare Cretan oil, Family-run company centered around sustainable business practices. Single estate, mono-varietal organic oil comprised of handpicked Koroneiki olives. Stone-milled, cold-pressed and unfiltered, the resulting oil is lighter than its Greek cousins. The labor-intensive production process preserves vitamins, nutrients and sensory qualities. A distinctive olive oil rich in polyphenols and low acidity. Best as a finishing oil with its buttery taste, hints of sweetness, and a touch of pepper balanced with fruit.

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



ORGANIC



ISTRIANA EXTRA VIRGIN OLIVE OIL

2025, 2024, 2023, Gold, NY International Olive Oil Competition | 2023, Gold, EVO International Olive Oil Competition | 2025, 2024, 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 amphora 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



ISTRIANA EXTRA VIRGIN OLIVE OIL - LECCINO MONOVARIETAL

Produced exclusively from Leccino olives grown in central Istria, it reflects the region's rare, light-colored soils found in a handful of small pockets. The oil is elegant and balanced, with fresh green aromas, gentle bitterness, and a refined, peppery finish that highlights Leccino's classic harmony and versatility.

Oleic acidity:	0.11%
Olive varieties:	Leccino
Origin:	Istria, Croatia
Case size:	Six 500 mL bottles IST600

ORGANIC



ISTRIANA EXTRA VIRGIN OLIVE OIL - ROSIGNOLA MONOVARIETAL

Produced exclusively from native Rosignola olives, it reflects the region's gray soils rich in marlstone and limestone. Medium-bodied and aromatic, the oil shows notes of fresh green grass, arugula, bitter herbs, and celery leaf, finishing with a focused, peppery polyphenol bite. This highly sought-after monocultivar is favored by top chefs and EVOO sommeliers.

Oleic acidity:	0.16%
Olive varieties:	Rosignola
Origin:	Istria, Croatia
Case size:	Six 500 mL bottles IST700

ORGANIC



ESTATE BLEND

OLD BIOL Premio Internazionale 2025 | GOLD Olive Japan IOOC 2025 | 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: Rosinjola, Karbonaca, Leccino, Buza, Istarska Bjelica, Pendolino, Picholine, and Leccio di Corno
Case size: Six 500 mL bottles SA500M

ORGANIC



KARBONACA

2024, Extragold, BIOL Novello | GOLD BIOL Premio Internazionale 2025 | 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 SA250K

ORGANIC



ISTARSKA BJELICA

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 SA250I



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 Prolenc 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 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.

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 [BI200](#)

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 [BI300](#)





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

The golden hue of this balsamic vinegar denotes pure and artisanal production methods. Manufactured from the richly perfumed and sweet must of organic Trebbiano grapes and reduced at low temperatures to preserve the delicate color. Mixed with aged white vinegar, then barrel rested for 6 months. Perfect with grilled vegetables and fish. 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 for 8 years in oak and finished in olivewood barrels which impart a subtle but distinctive sweetness while preserving good acidity. Earthy flavors and great viscosity make it a perfect pairing drizzled over Parmigiano Reggiano.

Acetic Acid: 5.0%

Case size: Twelve 250 mL bottles [R96046](#)

BALSAMINA, BALSAMIC JELLY

This decadent condiment dances on your tongue with lively acidity and sweetness. Pairs well with creamy cheeses and cured meats.

Case size: Twelve 125 g jars [R96020](#)



VINAGRES DE YEMA PEDRO XIMÉNEZ VINEGAR

Sun-dried Pedro Ximenez grapes are used to produce a sweet sherry (fortified wine) that is then fermented into vinegar. Made in the time-honored traditional 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 youngest criadera and so on until the youngest is topped off with fermented must. Dense and rich with good acidity and notes of raisins, figs and molasses.

Acetic Acid: 6.0%

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



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

Made using Palomino grapes that are grown near Jerez, Spain, this vinegar has a depth and complexity resulting from the time honored traditional of solera aging. Each criadera (barrel) contains vinegar with similar flavor characteristics aged for different lengths of time. When the solera, the barrel with the oldest vinegar of 25 years, 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. Bright acidity punctuated by earthy woody notes and a nutty finish with hints of toffee..

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 8 years old (much longer than the minimum requirement of 2 years). Light golden in color with a bright 7% acidity and complex finish 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 was founded on the principles of natural fermentation using local ingredients foraged from Cornwall, UK. The raw ingredients (wild fruits or honey) are fermented into wine or mead, then transformed into vinegar using the slow and natural Orleans method. Every drop is barrel – matured then bottled live, unfiltered, unpasteurized, and unadulterated. These vinegars contain “the mother” and no concentrates, sulfites, flavorings, colorings or preservatives.

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.

VINEGARS



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, vinegar takes malt vinegar to another level. Made from the finest Mavis Otter malt and Cornish spring water, slowly aged in oak barrels, resulting in balanced acidity of 4.5%. Unpasteurized and unfiltered with rich malty flavors of caramel and chocolate followed by wood notes.

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 Derivatives of Nava, Asturias (ed. 2014, 2015, 2016, 2017, 2018, 2019, 2021, 2022, 2023)

An extraordinary vinegar from Asturias, Spain, a region world renowned for cider production. Made using apples from the family farm that are turned into cider and then slowly fermented using the Orleans method into vinegar. Aged in Castano casks, results in moderate acetic content beneficial for digestion and culinary applications from salads, pickling fish or vegetables, and gazpacho.

Acetic Acid: 5.0%
Case size: Twelve 500 mL bottles [EGO500](#)
Three 5 L bottles [EG5000](#)



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

—Pio Tosini





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

Golferia is in Italy's Emilia – Romagna region in the ancient village of Lavezzola, a place that embodies the bond between food and landscape and is famous for traditional Italian charcuterie. They maintain strict control over their production chain and their products are made with genuine 'clean' labels, meaning free of dairy, gluten, monosodium glutamate, nitrates, and nitrites. Sourcing the mortadella's pistachios from Sicily and the black truffle from Bologna, they adhere to strict cultural standards. Golferia uses only fresh, high quality shoulder meat (no tripe or lesser cuts), fat from the neck of the animal, and warm spices to achieve superior taste.

Salame Romagnolo is rooted in the rich salumi tradition of Emilia-Romagna, a region long celebrated as one of Italy's great gastronomic heartlands. Crafted in the spirit of farmhouse production, it is stuffed into natural casings and tied carefully by hand. Its medium-grain texture offers a satisfying, rustic bite, gently seasoned with pepper that lingers softly on the palate. Aged for 60 days to develop depth, balance, and quiet complexity. Naturally gluten and lactose free.



Braceri — Italian for “embers,” a name that calls to mind the glow of the hearth and the quiet patience of traditional fire cooking. An herbed ham perfumed with a bouquet of fennel, rosemary, coriander, clove, anise, and caraway, each spice unfolding gently through the meat. Slow cooked for 17 hours from carefully selected whole legs, allowing flavor to deepen and texture to become delicately tender. Made without nitrites, nitrates, gluten, milk/lactose, MSG, or added polyphosphates. Equally at home layered onto warm bread or arranged thoughtfully on a charcuterie board.

SALAME ROMAGNOLO

Four 2.2 lb pieces, **GF0002**

MORTADELLA

Two 11 lb pieces, **GF2212**

MORTADELLA CON PISTACHIO

Two 11 lb pieces, **GF2242**

MORTADELLA CON TRUFA

Two 6.75 lb pieces, **GF84TZ**

BRACERI ROASTED HAM WITH HERBS

Two 11 lb pieces, **GF2002**

FERMIN

An industry pioneer, Embutidos Fermín was founded in 1956 by Fermín Martín and his wife Victoria Gómez. The company became the first in Spain to operate a USDA-approved slaughterhouse, paving the way for the export of Ibérico products to the United States in collaboration with Rogers Collection beginning in 2003.

Located in Castilla y León, a region renowned for its Ibérico de Bellota pigs, Fermín works with animals that roam freely and are fed exclusively on fallen acorns (bellota) for at least three months prior to slaughter during the montanera season. This natural diet produces meat richly marbled with flavorful fat and notably high levels of heart-healthy oleic acid.

The hams are traditionally air-cured for 28 to 36 months, developing depth, complexity, and the unmistakable character that defines authentic Jamón Ibérico de Bellota

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 'queserías' 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.



FINCA PASCUALETE

The Finca Pascualete estate, first established in 1232, was revived after WWII by the Countess of Ramanones to preserve the local artisan cheese making tradition and generations of local knowledge. Their sheep roam freely across herb-rich pastures, grazing on a diverse range of native plants that shape the milk's character. This natural diet is complemented by a carefully prepared blend of estate-grown grains, ground fresh daily—resulting in cheeses with remarkable depth and nuance.



FINCA PASCUALETE RETORTA

2022, 2017 & 2015 Gold Award and Best Cheese in Spain Award, World Cheese Awards | 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.

Producer:	Finca Pascualete
Region:	Extremadura
Milk:	Raw Sheep's Milk
Rennet:	Thistle
Aged:	60-75 days
Case size:	Six 160 g Mini Retorta R45320
	Nine 300 g La Retorta R45326



FINCA PASCULETE 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.

Producer:	Finca Pascalete
Region:	Extremadura
Milk:	Raw Sheep's Milk
Rennet:	Lamb
Aged:	3 months
Case size:	Seven 700 g ovals R45336



FINCA PASCULETE 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.

Producer:	Finca Pascalete
Region:	Extremadura
Milk:	Pasteurized Sheep's Milk
Rennet:	Lamb
Aged:	3 weeks
Case size:	Eight 380 g wheels R45353



LA CABEZUELA TRADICIONAL SEMICURADO

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

Producer:	Royuela Cheese Company
Region:	Madrid
Milk:	Raw Goat's Milk
Rennet:	Kid
Aged:	4 months
Case size:	Four 1 kg Wheels CZ1000



LA CABEZUELA "MR. ROY" MADURADO DE MONTAÑA

Mr. Roy is a cheddar-style cheese named for a Galician cheesemonger who introduced La Cabezuela's makers to classic English cheddars. Made from Guadarrama goat milk, whose unique fatty composition reflects the goats' diverse diet in the Dehesa, the cheese develops complexity in La Cabezuela's mountain maturation rooms, where shifting flora subtly influences flavor and aroma. Bright and buttery, with a crumbly yet pliant texture, Mr. Roy offers a dynamic range of nuanced, compelling flavors that appeal to a wide spectrum of palates.

Producer:	Royuela Cheese Company
Region:	Madrid
Milk:	Raw Goat's Milk
Rennet:	Kid
Aged:	5 months
Case size:	One 11 kg wheel CZ1400



SPANISH CHEESE



QUINTANA MAHON PDO

2021, "Best Artisanal Cheese of the Year" Regulatory Board of DOP
A centuries-old treasure from Menorca, where maritime winds and island pastures create the perfect conditions for maturation. This raw cow's milk cheese is pressed and molded entirely by hand in a "fogasser" (Catalan for cloth), creating the distinctive "mammella" pattern on the rind. Aged in Quintana's historic cellar under Master Affineur J. Bosco Triay Barber, the paste develops tangy, slightly acidic notes with hints of sea salt and warm spice from the paprika and olive oil rub. The result? A cheese with "surprising, unforgettable, intense nuances."

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



CASADO VEIGADARTE

MADE EXCLUSIVELY FOR ROGERS COLLECTION

Master cheesemaker Joaquín Casado crafts this ash-coated bloomy rind goat's roll to order, only for us, in the heart of Castilla y León. Indigenous Florida goats graze the ancient Camino de Santiago trails, their milk rich with wild herbs and butterfat. Each handmade roll is a study in contrasts: jet-black ash beneath snow-white *Penicillium candidum*, luxurious cream against bright goat's milk tang. The ash rind aids digestion—a centuries-old tradition in a thoroughly modern cheese.

Producer:	Mr. Joaquin Villanueva Casado
Region:	Castilla y León
Milk:	Pasteurized Goat's Milk
Rennet:	Calf or Lamb
Aged:	1 month
Case size:	Two 2lb rolls R45144



ALAIN IDIAZABAL PDO

From the green Basaburua valley, this beechwood-smoked cheese is crafted by hand using raw milk from local Latax sheep—a prized Basque breed known for rich, aromatic milk. You taste the valley in every bite: wild grasses and mountain herbs, lingering and intense. After at least three months of aging, each wheel develops a smooth, pale yellow rind and firm, compact paste shot through with sweet, woody smoke. Traditional Basque cheesemaking at its purest—no shortcuts, nothing added, just milk, smoke, time, and terroir.

Producer:	Juan Miguel Gascue
Region:	Navarra, Spain
Milk:	Raw Sheep's Milk
Rennet:	Calf or Lamb
Aged:	3 months
Case size:	Six 2.2 lb wheels R45233



PASAMONTES QUESO MANCHEGO ARTESANO PDO

2020 Gran Selección Golden Award Premios Gran Selección Alimentos Castilla-La Mancha

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.

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



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.

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



BAUMA GARROTXA IGP

2022, Bronze, World Cheese Awards

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.

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

REY SILO BLANCO

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



An ancient Asturian treasure nearly lost to history, was famously gifted to Charlemagne in the 7th century by King Rey Silo himself. This raw milk, soft-ripened jewel is aged in underground cellars along the Nalon River, hand-salted and turned daily until it develops its signature "toad skin" rind of beautiful geotrichum.

The hallmark? A distinctive dense paste—both creamy and dry—with intense flavors of wildflowers, hazelnut, and butter. Made to pair with the region's funky, effervescent Sidra, Rey Silo Blanco is a delicious taste of singular Asturian cheesemaking tradition.

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

**REY SILO ROJO**

2022, Bronze, World Cheese Awards

The fiery sibling to Rey Silo Blanco—this ancient Asturian cheese gets its striking ombre orange paste from Pimentón de la Vera folded directly into the curds. Born from the region's mining heritage, legend says this paprika-spiked cheese was created to fuel workers in the caverns below: the smoky heat encouraged miners to hydrate before descending back into the darkness.

Like its companion, Rey Silo Rojo is aged in underground cellars along the Nalon River, hand-salted and turned daily until it develops that same signature "toad skin" geotrichum rind. Beneath lies a dense, creamy-yet-dry paste with all the wildflower and hazelnut richness of the Blanco—now kissed with sweet smoke and gentle spice.

A stunning expression of Asturian tradition, made to be paired with funky Sidra and good company.

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



REY SILO MASSIMO DE MAGAYA

The wild child of the Rey Silo family—cylindrical beauty that takes an extraordinary detour after aging. This raw milk treasure is sealed into barrels packed with magaya—the fragrant apple pulp left behind from Asturian cider pressing.

For two months, residual juice in the magaya ferments and rehydrates the cheese, infusing it with the essence of Sidre itself. The result? A white, fresh paste perfumed with orchard fruit and alive with funky, effervescent cider notes. Both the geotrichum rind and magaya crust are edible—an expression of the bond between cheese and cider in Asturias.

Producer:	Queseria Artesanal de Pravia
Region:	Asturias
Milk:	Raw Cow's Milk
Rennet:	Calf
Aged:	5 months
Case size:	One 2kg wheel R45076



REY SILO MAMÁ MARISA

2024, Gold, National Gourmet Quesos, Salon Gourmets

Eleven years in the making—this is the blue cheese Ernesto Maradona dreamed of creating, and it was worth the wait. Named for Chef José Andrés' mother (a fellow Asturian), Mamá Marisa represents a new vision for Spanish blue: creamy, unctuous, and alive with floral and fruity aromatics alongside its bold Penicillium Roquefort character. A landmark achievement in Spanish cheesemaking.

Raw cow's milk curds are hand-cut with blue-green mold, salted, kneaded, and molded before six months of aging in underground cellars along the Nalón River. The result is a revelation—lush and complex, with the terroir of Asturias running through every vein.

Producer:	Queseria Artesanal de Pravia
Region:	Asturias
Milk:	Raw Cow's Milk
Rennet:	Calf
Aged:	6 months
Case size:	One 8 kg wheel R45077





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.

Producer:	Quesos de Hualdo
Region:	Castilla-La Mancha, Spain
Milk:	Raw Sheep's Milk
Rennet:	Lamb
Aged:	7 months
Case size:	Two 2.8 kg wheels QD0130 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.

Producer:	Quesos de Hualdo
Region:	Castilla-La Mancha, Spain
Milk:	Raw Sheep's Milk
Rennet:	Lamb
Aged:	7 months
Case size:	Two 2.2 kg wheels QD0230



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.

Producer:	Quesos de Hualdo
Region:	Castilla-La Mancha, Spain
Milk:	Raw Sheep's Milk
Rennet:	Lamb
Aged:	2-3 months
Case size:	*special order only One 3.5 kg Wheel QD0430



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.

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



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 marinated in their estate Cornicabra single varietal extra virgin olive oil; the sum of which delivers a terroir driven umami bomb of a bite.

Producer:	Quesos de Hualdo
Region:	Castilla-La Mancha, Spain
Milk:	Raw Sheep's Milk
Rennet:	Lamb and Vegetable
Case size:	Six 230 g glass jars QD0500





Ancient Italian Breed:

Bianco / White

Aged: 24 months

**ROSOLA DI ZOCCA VACCHE BLANCHE
MODENESE PARMIGIANO REGGIANO
DOP**

WHITE COW—VACCHE BLANCHE MODENESE

The rarest of the ancient three, the Vacche Bianche Modenesi white cow is nearly extinct—making this Parmigiano Reggiano an act of preservation as much as cheesemaking. Rosola di Zocca tends these gentle animals in the Apennine foothills, where the cows graze on mountain meadows bursting with wildflowers and over sixty varieties of grass.

Their herd is so small they produce one to two wheels per day, each one a testament to patience and the refusal to compromise. This exceptional biodiversity translates directly into the milk: soft straw-yellow paste, delicate granular texture, and a beautiful butter richness balanced by intense, persistent aromas of the highland meadows themselves. Every wheel is a living archive of terroir—the landscape you can taste.

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**

**GRANA D'ORO VACCHE ROSSE
PARMIGIANO REGGIANO DOP**

2022 Silver, World Cheese Awards

RED COW—VACCHE ROSSE

When the Catellani family began farming in 1936, Red Cows were everywhere. By the 1980s, only 900 remained—pushed aside by industrial breeds that produced more milk, faster. Brothers Luciano and Matteo refused to let this ancient Reggiana breed disappear. In 1985, they made their first wheels using milk from their own herd. In 1991, they founded the Red Cow Consortium to protect the breed and its extraordinary cheese.

Today, their 180 Red Cows graze on century-old permanent pastures containing up to 150 different plant species. The Reggiana's unique genetics—higher in Beta casein and butterfat—produce richer, fattier milk that ages longer and delivers superior digestibility. The result? Deep golden paste, granular texture, and profound nutty complexity that stays sweet even at 36+ months. This is Parmigiano Reggiano as it was meant to be—and nearly lost forever.

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:

Rosse / Red

Aged: 24 months



Ancient Italian Breed:

Bruno / Brown

Aged: 24 months

**VALSERENA DISOLABRUNA®
PARMIGIANO REGGIANO DOP**

BROWN COW—VACCHE BRUNA ALPINA

The Serra family has been making cheese at Valsereana since 1879, the oldest continuously operating Parmigiano Reggiano dairy in Parma. For five generations, they have dedicated themselves exclusively to the Vacche Bruna Alpina, the graceful Brown Swiss cow introduced to Italy in the 1500s and prized for producing smaller quantities of exceptionally rich, balanced milk.

Valsereana is one of only four dairies (out of 395 Parmigiano producers) making cheese solely from Brown Cow milk—a true farmstead operation where the Serra's grow the feed, raise the herd, and craft each 41-kilo wheel (larger than standard, aged longer for deeper flavor). Antonietta Serra, a veterinarian, knows each of their 300 cows by name.

The cheese? Sweet, delicate, golden-yellow paste with a buttery richness and gentle complexity. Nutritionally dense and universally beloved—so exceptional it is studied by universities as a benchmark of artisanal excellence.

- Producer:** Valsereana, 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 **R00038**



VALSERENA CULTURED BUTTER

The rich and creamy texture of Valsereana'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 Vacche Alpina Bruna cow's milk, offering a pure and luxurious addition to any dish.

- Producer:** Valsereana
Region: Parma, Italy
Milk: Cow's Milk
Case size: Twenty 250g blocks **R00027**

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.

Producer:	Morbidi
Region:	Tuscany
Milk:	Pasteurized Sheep's Milk
Rennet:	Calf
Aged:	3 months
Case size:	Two 1.2 kg wheels ML082



PECORINO TOSCANO DOP

The Morbidi family has crafted exceptional Pecorino since the 1960s, using only sheep's milk from local herds with cheese production beginning within 24 hours of milking. This Pecorino Toscano DOP is a rare treasure seldom found in America.

What makes this version so special? Its signature sweetness comes from the use of calf rennet and a briefer salting process, creating a fresh, grassy taste with a flexible paste that is soft and tender. The milk shines through alongside notes of —delicate of butter and hay.

Producer:	Morbidi
Region:	Tuscany
Milk:	Pasteurized Sheep's Milk
Rennet:	Calf
Aged:	2 months
Case size:	Four 1.5 kg wheels DP01



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.

Producer:	Morbidi
Region:	Tuscany
Milk:	Pasteurized Sheep's Milk
Rennet:	Calf
Aged:	1 year
Case size:	One 12 kg wheel ML092

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.

Producer:	Morbidi
Region:	Tuscany
Milk:	Pasteurized Sheep’s Milk
Rennet:	Calf
Aged:	Less than 3 months, minimum 30 days
Case size:	Four 800 g ovals ML003

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.

Producer:	Morbidi
Region:	Tuscany
Milk:	Pasteurized Sheep’s Milk
Rennet:	Calf
Aged:	30-45 days
Case size:	Six 250 g wheels ML058

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

Producer:	Morbidi
Region:	Tuscany
Milk:	Raw Sheep’s Milk
Rennet:	Calf
Aged:	5-6 months
Case size:	One 2.5 kg wheel ML088

ITALIAN CHEESE

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.

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

MORBIDI FAGOTTO



Imagine sheep's milk Taleggio nestled in rustic elegance—that's Fagotto. This semi-soft marvel boasts a rich, deep flavor, smooth paste, and creamy texture, with a slightly sweet and salty finish from weekly hand-salting. The name means "bundle" in Italian, honoring the distinctive basket-weave pattern pressed into its rind—a technique that allows the cheese to breathe and develop its uniquely complex character. Created in the Sienese hills, Fagotto blends the lush, buttery qualities of a washed-rind cheese with the subtle complexity that only sheep's milk can deliver. Serve it at room temperature on a cheese board, or melt it over polenta for pure decadence. Pair with robust red or crisp white wine.

Producer:	Morbidi
Region:	Tuscany
Milk:	Pasteurized Sheep's Milk
Rennet:	Calf
Aged:	30-45 days
Case size:	Four 1.5 kg wheels ML001

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.

Producer:	Vallet Pietro
Region:	Valle d'Aosta
Milk:	Raw Cow's Milk
Rennet:	Calf
Aged:	6 months
Case size:	One 19 lb wheel R07822 One 19 lb wheel SEASONAL R07820

ITALIAN CHEESE



ARRIGONI GORGONZOLA CREMIFICATO

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

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



CASTEL REGIO TALEGGIO DOP

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

Producer:	Castel Regio
Region:	Lombardy
Milk:	Pasteurized Cow's Milk
Rennet:	Calf
Aged:	35 days
Case size:	One 5 lb brick R08400



CASTEL REGIO GORGONZOLA DOLCE DOP

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

Producer:	Castel Regio
Region:	Lombardy
Milk:	Pasteurized Cow's Milk
Rennet:	Calf
Aged:	2 to 3 months
Case size:	Four 3 lb wedges R07080



CASEIFICIO RABBIA

Caseificio Rabbia is dedicated to preserving local & traditional cheeses which are integral ingredients in Piedmontese cuisine. In Rabbia near Cuneo, at the foothills of the Alps, the cow's graze in a unique microclimate that enhances the taste and nutrition of the milk. These understated flavors are expressive of the native environment and lend a depth and unique character to this otherwise deceptively subtle class of cheeses. Currently in their 5th generation, the Rabbia family is dedicated to producing cheese, made from local herds within 1 kilometer of their facility.



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 9 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.

Producer:	Caseificio Rabbia
Region:	Piedmont, Italy
Milk:	Pasteurized cow's milk
Rennet:	Calf
Aged:	60 days
Case Size:	One 6.2 kg wheel FR0101

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 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.

Producer:	Caseificio Rabbia
Region:	Piedmont, Italy
Milk:	Pasteurized cow’s milk
Rennet:	Calf
Aged:	60 days
Case Size:	One 5.9 kg wheel FR0201

CASEIFICIO RABBIA RASCHERA DOP



Rabbia’s Raschera DOP is a cow’s milk cheese, cave-aged for 9 months 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.

Producer:	Caseificio Rabbia
Region:	Piedmont, Italy
Milk:	Pasteurized cow’s milk
Rennet:	Calf
Aged:	60 days
Case Size:	One 7 kg wheel FR0301



ITALIAN CHEESE

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.

Producer:	Caseificio Rabbia
Region:	Piedmont, Italy
Milk:	Pasteurized Milk
Rennet:	Calf
Aged:	40 days
Case Size:	Two 2.5 kg wheels FR0400

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.

Producer:	Caseificio Rabbia
Region:	Piedmont, Italy
Milk:	Pasteurized cow's milk
Rennet:	Calf
Aged:	60 days
Case Size:	Two 2.5 kg wheels FR0501





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 Adrias choice for "30 best products in the World," Fragile | Feast, Route to Ferran Adria 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. Cut thin slices and enjoy 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](#)

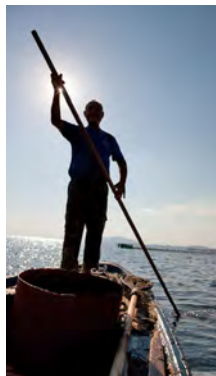
KOSHER




TRIKALINOS 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](#)





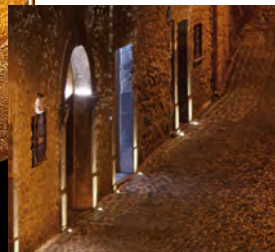
We traveled to the birthplace of pasta to discover pasta made using ancient wheat, and we delight in sharing the traditional hand rolled couscous, and sauces made from umami-bursting tomatoes ... these selections nurture and comfort the soul.

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



CANDELE CORTE
GP2212



CASARECCE
GP2224



ELICHE
GP2222



GNOCCHI NAPOLETANI
GP2242



LASAGNE
GP2205



LINGUINI
GP2206



LUMACONI
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
GP2234



VESUVIO
GP2243



ZITI CORTI RIGATI
GP2225

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

TOMATOES & PEACHES

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-laded, 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). **not available 2026 available 2027*

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

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

Case size: Twelve 970 g / 34 oz 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](#)

BAKED GOODS



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 250 g 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 200 g 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



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

CITRUS FG342

APPLE AND SOUR CHERRY FG343

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

Alice Cerutti - Named 1 of 10 Women Who Save the World by Slow Food Italy

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. Alice and her family 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**

GRAINS & RICE



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**

EBANIO RICE

Ebanio 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. Ebanio 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 Oschiena 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**



"We wish to show you that all we need is already here. We just need to learn how to use it. We must respect nature, which provides us with everything."

—Enrico Tachis



CASCINA FIUME

In 1900, a visionary horticulturist named Domenico Ferrero introduced Peruvian pepper seeds to the agricultural town of Carmagnola, just south of Turin. Over a century later, those peppers—now protected by Slow Food and cherished throughout Piedmont—nearly vanished.

For three generations the Tachis family of Cascina Fiume has cultivated four distinctive varieties of Carmagnola peppers, refusing to let them disappear. In the open fields along the Po River they grow: the Quadrato (four-lobed), the Corno di Bue (elongated like an ox horn, over 20cm, Slow Food Presidio certified), the heart-shaped Spinner, and the rounded Tomaticot. Thick-fleshed, brilliantly colored in red and yellow, and impossibly sweet—these are peppers that demand sun, soil, and time.

The farm's harvest is processed in a converted stable using his grandmother Agnese's traditional methods: roasting, pickling in sweet-and-sour brines, preserving without artificial additives—just pasteurization, like Agnese did by the fireplace during harsh Piedmontese winters. The same scents and flavors that sustained previous generations through seasons when nothing grew.

Today, Cascina Fiume grows fruits and vegetables across their land, all transformed into jams, nectars, antipasti, and pickled specialties using only natural preservation. Every jar is a living archive of Carmagnola's agricultural soul—and a quiet act of resistance against vegetables bred for convenience instead of flavor.



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 314 g glass jars [CF105](#)

VEGETABLES & PRESERVES



ORTOLANA - 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](#)



GIARDINETTO ANTIPASTO

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 314 g glass jars [CF305](#)



CREMA DOLCE DI PORRI - SWEET 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 156 g 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 156 g glass jars [CF470](#)



BAGNET VERD PARSLEY SAUCE

Bagnet Verd Salsa Piemontese al Prezemolo 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 212 g glass jars **CF440**



PERCHE AMARETTI E CACAO - PEACHES WITH AMARETTI AND CACAO SPREAD

The spread is inspired by traditional baked peaches stuffed with chocolate and amaretti. A rich and flavorful Italian spread that brings together the juicy sweetness of ripe peaches, the nutty crunch of amaretti cookies, and a hint of smooth, velvety cacao for a perfectly balanced treat.

Case size: Twelve 380 g jars **CF520**



CREMA DI NOCCIOLE - HAZELNUT SPREAD

The spread has a silky, smooth texture that effortlessly melts in the mouth, with the distinct, delicate flavor of the prized Tonda Gentile Trilobata hazelnuts at its core. The aroma is warm and nutty, with a rich, roasted scent that fills the air. The flavor is deeply nutty, with subtle hints of sweetness and a slight earthiness, perfectly balanced by a smooth, creamy finish.

Case size: Twelve 156 g jars **CF540**



CRUSCO PEPPER



AZIENDA AGRICOLA SUD

In the sun-drenched hills of Senise, at the foot of Pollino National Park, Azienda Agricola SUD works with a cooperative of young farmers united by their dedication to preserving traditional cultivation techniques passed down by expert local growers. This passionate team has made it their mission to champion the Peperone di Senise IGP—Basilicata's celebrated "Oro Rosso" (Red Gold) — a thin-skinned, sweet pepper with remarkably low water content that transforms into the region's most versatile culinary treasure.

What makes Azienda Agricola SUD exceptional is their commitment to quality at every stage, from seed to jar. Following the region's time-honored methods, they harvest their peppers in early August, then dry them naturally in the unique microclimate that only Senise can provide. The farm follows the entire production chain—from cultivation by hand to skilled flash fry in olive oil and careful hand packing, only in glass —ensuring that every product meets the exacting standards of the IGP designation.

Tiny gems in a jar that unlock extraordinary culinary possibilities. Whether as crispy peperoni cruschi that shatter like delicate chips, as a golden powder that rivals saffron in color and adds depth to pasta and meats, or as flakes that enhance everything from baked goods to ice cream and chocolate, these peppers showcase their remarkable versatility. Their culinary flexibility extends from traditional pairings with salt cod and pasta to innovative experiments in both savory and sweet recipes making them an indispensable ingredient for chefs and home cooks who understand that true quality transforms every dish it touches.



CRUSCO PEPPER

Case Size: Twelve 20 g glass jars **AG020**
Four 500 g bags **AG500**



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.





LES MOULINS MAHJOUB

In the fertile Mejerda Valley of Tunisia—where Romans once harvested grain in such abundance the region was called the “breadbasket of the Empire”—the Mahjoub family has been farming the same land since the 18th century. For four generations, they have proven that the old ways are not just nostalgic, they’re revolutionary.

Conservation isn't separate from farming here—it's foundational. They keep bees as bioindicators, so sensitive to environmental changes they serve as the farm's alarm system. Ghazi Mahjoub, agricultural manager, rehabilitates injured raptors and migratory birds (80 so far, the only one in Tunisia doing this work), transforming the farm into a sanctuary where biodiversity thrives. The entire town is employed during olive harvest: older women climb the trees, younger women gather fruit, singing traditional Berber songs while they work.

This is regenerative agriculture as it should be: a thriving, closed-loop ecosystem where nothing is wasted and everything gives back. The “olive water” from oil pressing irrigates the groves. Olive pulp becomes compost. Nitrogen-rich fava beans are tilled into the soil between harvests—never leaving earth bare under the Tunisian sun. Cow manure is collected from neighbors “cow manure is our gold,” says Ghazi Mahjoub. Fig and mulberry trees provide shade that captures precious humidity while their fruit becomes jam. Artichoke stems, leaves, hearts—all harvested, preserved, or composted and returned to the fields.

Their ancient stone mill dates to Carthaginian times. Chetoui olives are crushed by granite millstones in a genuine first cold pressing, the paste layered between natural fiber mats in a vertical press, then decanted *a la feuille*—by hand, drop by precious drop.

Their table olives are made without lye, citrus, or shortcuts. Just salt and time. The green Meski olives are hand-incised (never crushed) to preserve the meaty flesh during the nine-month natural brine cure. The tiny, dark violet Sahli olives spend those same months developing their rich, buttery character. Both native Tunisian varieties, both worth the wait.

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

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's 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**

TUNISIAN SUNDRIED TOMATO HARISSA

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

Case size: Six 185 g jars **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 may be having its moment with cheesemongers, but in the Mantua countryside, the Senga family has been cooking it the old way for generations—long before it was fashionable.

In Campitello, the Senga farm is 50 acres: half cereal grains, half an edible kaleidoscope of apples, pears, quinces, figs, peppers, and pumpkins. They grow 80% of everything that goes into their jars—a true closed-loop operation where fruit ripens in their fields and is preserved in their kitchen.

This is Mostarda in its purest form: soft, tender fruit (never candied) suspended in sweet-spicy syrup infused with mustard essence. The technique demands patience—each batch simmers for days, the liquid boiled four times over many hours. The Sengas do it entirely by hand: no machinery for filling, labeling, or packaging. Just fresh fruit, sugar, lemon, mustard essence, and time.

The result? Startling complexity—sweet fig yields to fiery heat, tender pear dances with tangy mustard. Perfect alongside Parmigiano Reggiano, bollito misto, or folded into pumpkin ravioli the way Mantovans have done for centuries.

Case Size: Six 120 g 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 Arab 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 Jackir—





KAMĀ FINE FOODS

Kamā means "desert truffle" in Arabic. When the first lightning of the rainy season strikes, this buried treasure—nutty, aromatic, hidden—springs forth from unpredictable locations, making the distant and hidden now accessible. "When you find Kamā, you find the treasure of the Arab world," says Jumana Jacir, who founded Kama in 2013 with a mission to showcase the incredible ingredients grown in Jordan and empower local women.

Today, Kamā employs dozens of women in their community who transform the highest-quality raw ingredients into Arab delights, using the culinary knowledge passed down through generations - spice blends and preservation techniques their grandmothers taught them - and turn it into economic independence. Za'atar made from thyme leaves massage with evoo, shatta (chili paste) made from peppers sun-dried on rooftops, date molasses slowly reduced with no added sugar, pomegranate molasses from a unique varietal that only grows in the highlands about the Jordanian valley, sumac so vibrant it stains your fingers. Every jar is ISO-certified, every recipe is authentic, every woman is paid fairly.

International markets carry their products, but the mission remains unchanged: "We are forever seekers of our homes' delights... yearning to immortalize Arab flavors, refining, and redefining our culinary narratives. Our land's heritage is our future, and we treasure it by bringing together our food culture".



SUMAC

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

Case size: Six 150 g jars [KAH0043](#)
Four 500 g bags [KAH0144](#)

ARAB SPECIALITIES



Z'A'TAR

A symbol of Arab 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](#)
Four 500 g bags [KAH0145](#)



PICKLED Z'A'TAR

A vibrant twist on a classic Arab staple, bringing bright acidity, herbaceous depth, and a satisfying crunch. Fresh thyme leaves hand-picked at peak season, quickly brined to preserve natural aroma and earthy, citrusy character. Crushed walnuts add creaminess and depth to this balanced, ready-to-use condiment.

Case Size: Six 250 g jars [KAS0844](#)



GREEN SHATTA WITH Z'A'TAR

Fresh, not fermented, this shatta is made from green chili peppers and thyme leaves handpicked from Jordan's fields, an innovative take on the traditional with a distinct flavor that adds a kick to any dish.

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



RED SHATTA

Fresh, not fermented, fruity, bright, and spicy, this shatta is made from local red chili peppers from Jordan, just a dash adds a bold kick to any dish and completes the table. A staple across Arab cuisine, it's best likened to harissa in Tunisia.

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



SPICY MAKDOUS

Maqdous are small, tender eggplants traditionally stuffed with a mixture of walnuts, garlic, and chili, then preserved in olive oil. This classic Levantine delicacy offers a rich combination of tangy, savory, and spicy flavors, with a satisfying nutty texture.

Case size: Six 260 g jars [KAS0623](#)



DATE MOLASSES

Slowly boiled and hand-strained from Medjool dates, this naturally sweet and refreshing molasses is made by reducing their juices through a labor-intensive process that yields superior flavor to machine methods.

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

ARAB SPECIALITIES



POMEGRANATE MOLASSES

Pomegranate molasses is a rich, dark syrup made by slowly reducing fresh pomegranate juice to concentrate its natural sweetness and tangy acidity. A staple of Middle Eastern cuisine, it delivers a complex, fruity flavor that enhances both savory and sweet dishes.

Case size: Six 250 g jars [KAM0843](#)

TAHINYEH

Made from pure sesame seeds, this creamy paste is delightfully versatile. Kamā purchases high-quality seeds hulled and thoroughly cleaned, and then grinds them with a machine that mimics the ancient stone-grinding method.

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





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 in 1997 with Alison and David Lea-Wilson boiling seawater on their Aga—a simple experiment that would restore an ancient craft to Anglesey and bring a forgotten word back into the English language. When they built their purpose-designed “saltcote”, they revived a term that had been removed from the dictionary, giving new life to the traditional building where salt is made.

But this wasn't mere nostalgia. The couple secured a unique license from the Crown to abstract water from the Menai Strait —pristine Atlantic waters swept in by the Gulf Stream, filtered naturally through mussel beds that clean the water multiple times daily. The water is so pure that even the notoriously finicky seahorses from their nearby aquarium happily breed in it. The family checks salinity daily before piping the water across to their property, where years of studying traditional Japanese salt-making methods informed their custom-designed crystallization tanks and meticulous hand-raking techniques, with careful attention to humidity at every stage.

Their dedication earned recognition at the highest levels. In 2014, Halen Môn became one of the UK's first food products to receive Protected Designation of Origin status. They received the Queen's Award for Enterprise in 2017 for their sustainability efforts, and in July 2023, achieved B Corp certification after ten months of rigorous verification.

A salt with an almost sweet taste, free from the bitter aftertaste caused by added anti-caking agents—pure, clean crystals with no chemical notes. This is salt as it should be: a finishing touch that delights in its simplicity and precision.



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**

SEA SALT



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](#)



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: Fifteen 100 mL bottles [HM035](#)

COMING SOON

Varvello Single Varietal Vinegars

Piedmont – Italy



COMING SOON

Cascina Fiume Confettura

Piedmont - Italy

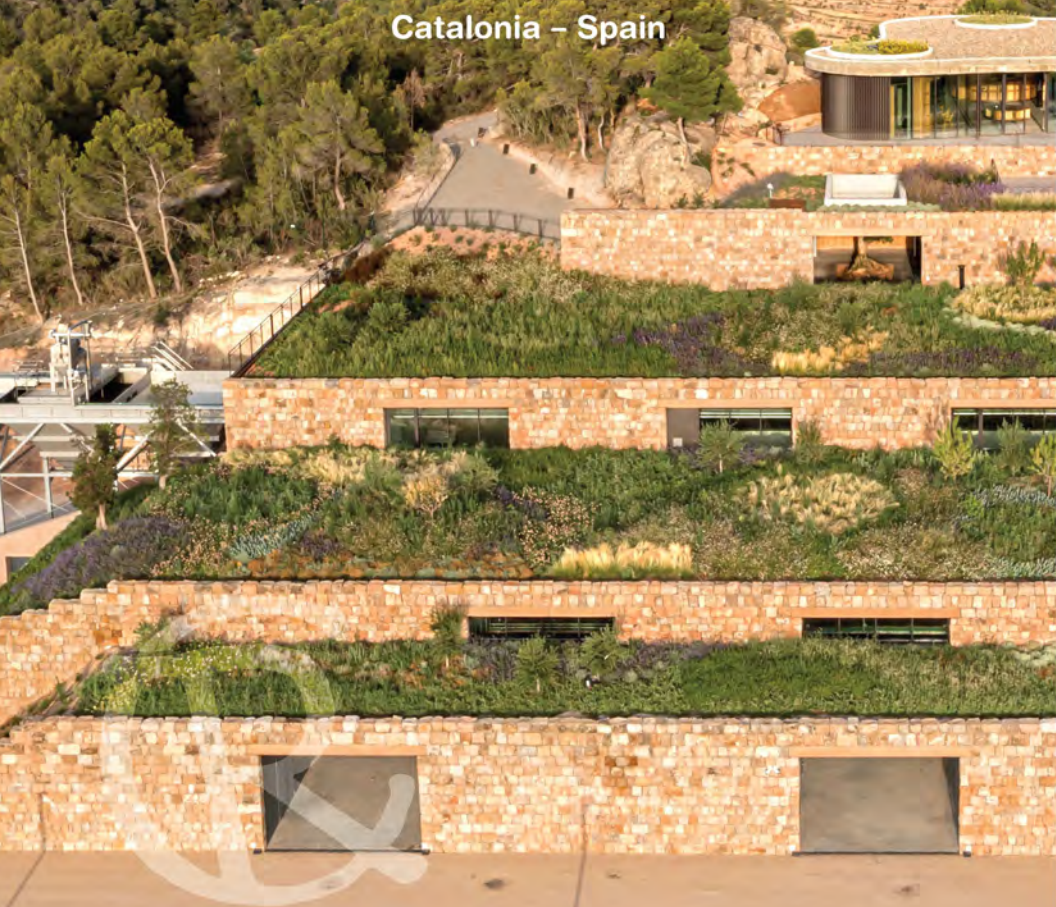


COMING SOON

Cuadrat Valley

Extra Virgin Olive Oil
Despinyolada

Catalonia – Spain



COMING SOON

Golferà Porchetta

Emilia Romagna - Italy





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