

TIGOURMET IMPORT
Luxury Delicacies

FOOD AND BEVERAGES





GOOD ANIMAL HUSBANDRY AND A UNIQUE SELECTION PROCESS

IBRIDABRADA's animals are a cross between the Cinta senese-Mora and Romagnola-Duroc breeds, which we call the IBRIDABRADA pig. Throughout their upbringing, they roam freely and eat natural food consisting of acorns but also root noodles and organic grass material, which gives the meat a unique and unmistakable taste. Each animal is an individual and undergoes a selection process before slaughter and planned final product. Before slaughtering all pigs stay in a stress-free environment with a focus on relaxation and well-being.

100%
ITALIAN
PRODUCE



Discover our unique delicacies and tasty accompaniments.

We sell only the best and carefully selected produce from the flavorful corners of the European Mediterranean area, middle east and Japan. With us, you get everything under one roof. Everything from fresh meat, luxury charcuterie to tasty side dishes.

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Fresh meat Wagyu.

Japanese food craftsmanship of the highest quality,
from Miyazaki and Kagoshima.



WAGYU MIYAZAKI RIBEYE STEAK **A5** 8-12
Red in color and abundant marbling.



WAGYU MIYAZAKI SIRLOIN STEAK **A5** 10-12
Red in color and fine marbling.



WAGYU Ribeye Kagoshima **A5** 9-12
Red in color and rich marbling.

WAGYU Ribeye Ozaki **A5** 10-12
Red in color and rich marbling.

A5 Classification is the highest grade of Japanese Wagyu with the greatest amount of marbling.

Breed: Thoroughbred Japanese Kuroge (100%)

Piece detail: Entrecôte (Ribeye) Sirloin

BMS* (Fat Marbling): 10-12 (A5)

Born, raised, slaughtered in: Miyazaki district, Japan



Wagyu Miyazaki is considered one of the best beefs Japan has to offer. Cattle bred and reared with great care to develop the highest quality of beef and crowned with the Miyazaki Beef brand.

The OX Black Diamond label ensures that you only get the best of the best, with 100% authenticity and the most intense taste experience.

At a national competition held every 5 years and often referred to as the Olympics of Wagyu Beef,

Miyazaki Beef won the highest award of Prime Ministers Award 3 times in a row. Miyazaki Beef held the top spot in Japan for 15 consecutive years.

This is why Miyazaki Beef is so highly regarded in Japan and also because Miyazaki's calves are selected by producers of branded cows to be bred in other regions.

* Beef Marbling Standard bms 8/10



WAGYU KAGOSHIMA ●● WAGYU MIYAZAKI

Fresh meat Italian produce.

Carefully selected piece details from
the unique Ibridabrada pig.

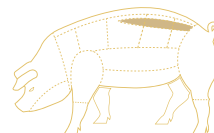


T-BONE Suino Brado

3762 PORZIONATO

Cuts are obtained by sectioning and boning of
the neck of the pig.

1 piece of approx. 0.5 kg.

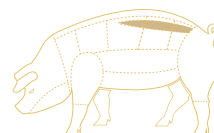


TOMAHAWK Suino Brado

3760 PORZIONATO

Cuts are obtained by sectioning and boning of
the neck of the pig.

1 piece of approx. 0.5 kg.

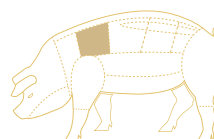


LONZA FILONE Suino Brado

3764 Costado Suino Brado

Boneless outlet. The preparation takes
place by the knife is removed from the pork
shoulder which is already deprived glans,
scapula, humerus, radius, ulna and remain-
ing carpal bones. A fast cooling follows
from the hanging muscle part.

1 piece of 12-14 kg per box.

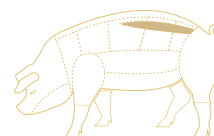


LOMBO TAGLIO BOLOGNA Suino Brado

Made to order! Costado Suino Brado

Costado Suino Brado Cuts are obtained by
sectioning and boning of the neck of the pig.

1 piece of approx. 6-7 kg per box.

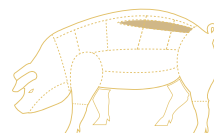


FILETTO DI LOMBO Suino Brado

Made to order! Costado Suino Brado

Costado Suino Brado Cuts are obtained by
sectioning and boning of the neck of the pig.

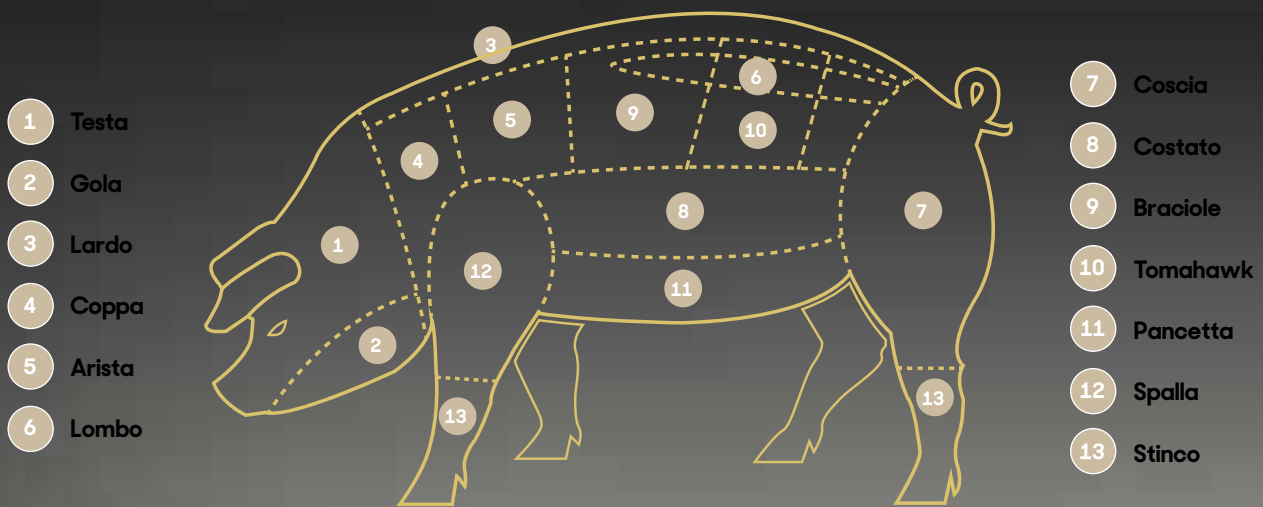
1 piece of 1 kg per box.






Unique piece details and tender luxury pieces.

Each piece is carefully selected by Ibridabrada's meat masters who approves piece by piece before delivery. All raw meat is from free range roaming pigs over rolling green hills.



Easy to make your choice of meat details,
look at the pig next to each product.

A close-up photograph of a person wearing a brown leather apron over a light-colored shirt. The person's hands are holding a large, thick cut of raw meat, likely a pork loin or similar, which is pinkish-red with visible white fat marbling. The background is dark and out of focus. The lighting is warm, highlighting the texture of the leather and the meat.

” “Resilient, strong, lean, bred in the wild without the use of antibiotics, this is the hybrid pig, a unique breed, the true essence of Matilda Province.” “



Minced meat Burgers.

Food craftsmanship of the highest quality,
now as a premium hamburger!



HAMBURGER Wagyu from Japan

Made to order!
Wagyu premium burger

200 grams of hamburger mince
consisting of japanese Wagyu
minced meat.

1 piece of 200 g per box.



HAMBURGER USDA prime

Made to order!
American USDA burger

200 grams of hamburger mince
consisting of american USDA
prime minced meat.

1 piece of 200 g per box.



Fresh meat USDA prime.

You can't find better prime beef than our exquisitely marbled USDA. Only 1% of all beef can be labeled USDA Prime.

USDA Prime Beef Rib Eye Steak



Made to order!

USDA Prime Beef Rib Eye Steak Bone. Wet aged and exquisitely marbled, you can't find better Prime Beef than our USDA Prime Ribeye Steak. Origin USA

USDA Prime Beef Tomahawk



Made to order!

USDA Prime Tomahawk. Wet aged and exquisitely marbled, you can't find better Prime Beef than our USDA Prime Tomahawk. Origin USA

USDA Prime Beef Striploin



Made to order!

USDA Prime Beef Rib Eye Steak Bone. Wet aged and exquisitely marbled, you can't find better Prime Beef than our USDA Prime Striploin. Origin USA

USDA Prime Beef T-bone



Made to order!

USDA Prime T-bone. Wet aged and exquisitely marbled, you can't find better Prime Beef than our USDA T-bone. Origin USA

USDA Choice Beef Rib Eye Steak



Made to order!

USDA Choice Beef Rib Eye Steak. Wet aged and exquisitely marbled. Origin USA

USDA Choice Beef Tomahawk



Made to order!

USDA Prime Tomahawk. Wet aged and exquisitely marbled. Origin USA

USDA Choice Beef Striploin



Made to order!

USDA Choice Beef Striploin. Wet aged and exquisitely marbled. Origin USA

USDA Choice Beef T-bone

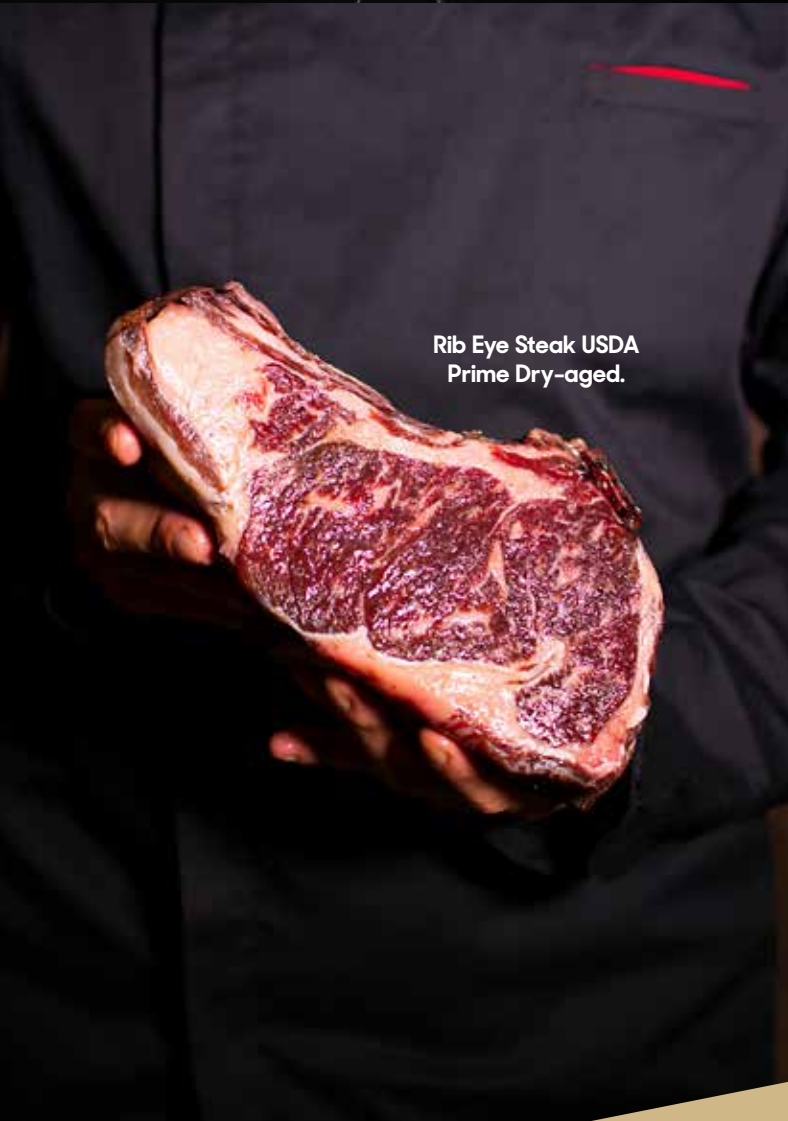


Made to order!

USDA Prime T-bone. Wet aged and exquisitely marbled. Origin USA

PRIME BEEF is tender, juicy and showcases a buttery richness. It has a very fine texture and has the highest degree of fat marbling. Prime beef generally comes from younger animals. Often times you can "cut the steak with a fork," so to speak. Of all beef produced in the United States, only 2% of the beef grades prime.

CHOICE BEEF has less fat marbling and tends to be less juicy and tender verses prime beef. The texture of choice beef is a bit more coarse. Choice is still a quality steak especially if it is cut from the loin and rib areas of a carcass such as the tenderloin filet or rib steak.



Rib Eye Steak USDA
Prime Dry-aged.

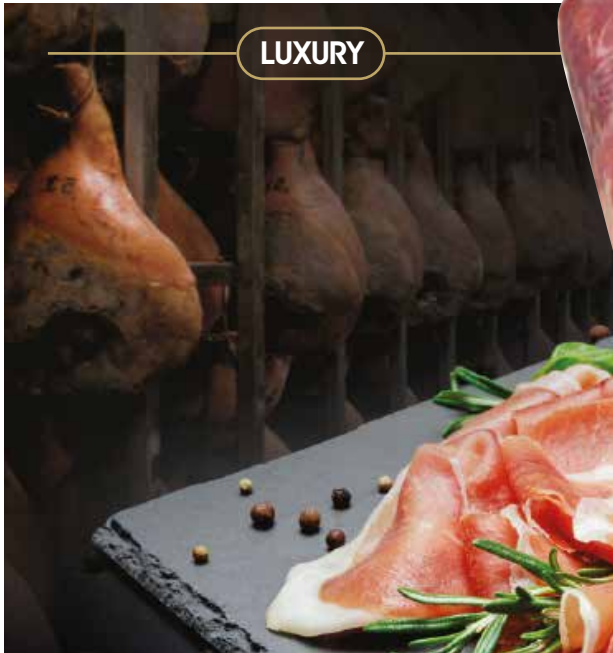


Charcuterie

Air-dried charcuterie from the province of Emilia Romagna.

With a focus on own breeding and animal husbandry creates IBRIDABRADA unique luxury charcuterie.

100%
ITALIAN
PRODUCE



LUXURY



3934 Prosciutto di Suino Brado

Italian high quality prosciutto with produce from the IBRIDABRADA pig. Air dried for at least 20+ months. Well-balanced seasoning, sweetness and saltiness. Processed and shaped into a block shape for convenience handling in store. Minimal waste.

Weight approx. 2-3 kg



LUXURY




3933 Coppa Langhirano

Italian high-quality Coppa created from carefully selected pork produce from free-range pigs, born and raised in Italy. The Coppa is carefully handled by hand, trimmed/seasoned/tied together and allowed to rest for 12 days in a cold room before air dried for up to 90 days. Well-balanced seasoning, sweetness, and saltiness.

Weight approx. 2-3 kg



IBRIDABRADA's unique animals are born and raised in Montecavolo in the province of Reggio Emilia. Here they breathe the Emilian air of "Terre Matildiche" and roam freely in the pastures of Grassano at the foot of the castle of Canossa and live naturally in a wild or semi-wild state. IBRIDABRADA grew out of a boundless passion for pig breeding and is an expression of the true Emilia tradition, built on careful commitment to work and attention to detail. IBRIDABRADA has introduced a new philosophy in the production of processed meat in Italy. A philosophy that includes not only how a certain type of pig is raised, but also a selection process, food and growth that respects animals. We who run IBRIDABRADA are breeders, butchers and charcuterie masters with a focus on creating unique, artisanal products.



In Montecavolo, in the province of Reggio Emilia, and in Pietracolora, in the province of Bologna they have their manufacturing. With great commitment and according to old traditions unique to these provinces the charcuterie master create pure magic.

” For us, every animal has value,
because the animal’s uniqueness
has only one security – its quality.

IBRIDABRADA

100%
ITALIAN
PRODUCE



Our animals are a cross between the Cinta senese-Mora and Romagnola-Duroc breeds we call the IBRIDABRADA pig. Throughout their upbringing, they roam freely and eat natural food consisting of acorns but also root noodles and organic grass material, which gives the meat a unique and unmistakable taste. Each animal is an individual and undergoes a selection process before slaughter and planned final product. Before slaughtering sheep all pigs stay in a stress-free environment with a focus on relaxation and well-being.



LUXURY



3930 Salame Suino Brado

Italian high quality luxury salami created from lean pork produce Hot smoked. Filling takes place in natural casing and the salami is air dried for 35 days. Ruby red color, compact texture with well-balanced saltiness and fine sweetness.

Weight approx. 0.8 kg

LUXURY



3931 Salame Contadino

Italian high quality luxury salami. Salami is created from lean cutting details from shoulder, neck, ham and fat. Medium coarse grinding. Filling takes place in natural casing and the salami is air dried for 35 days. Seasoned with peppercorns and garlic.

Weight approx. 0.8 kg

PREMIUM



3932 Salsiccia Passita Romagnola

Italian premium salsiccia. Made from lean pork, which is cooled down in a thin layer before filling takes place in a natural casing and then air dried for 11 days. Delicate aroma and mild taste, horseshoe-shaped, about 32 cm long.

Weight approx. 0.6 kg



Air-dried Small-scale charcuterie.

Luxury food crafts from Antica Cascina with
a focus on produce and traditional craftsmanship.



3750 Farm Prosciutto Barolo

Air-dried prosciutto with well-balanced saltiness, aged in Barolo wine.

Weight approx. 2.5 kg

3751 Farm Prosciutto Tryffel

Air-dried prosciutto with well-balanced saltiness, flavored with black truffle.

Weight approx. 2.5 kg

INSPIRE WITH STORYTELLING.

Inspire your customers with product information and storytelling. We have both product sheets and information sheets.

Ask us and we'll tell you more.



In the province of Piedmont located in the northwestern part of Italy you will find Antica Cascina – a small scale producer of high quality charcuterie.

Overlooking a green and rolling landscapes are created pure food magic! With a focus on the traditional the food craft and innovation innovations create the tasty ones and unique products.

The love of charcuterie, the passion for quality and taste and commitment to good animal husbandry and food crafts provide fantastic products.

Farmers market Food craft & tradition.



Food crafts from Subissati with a focus on nature's resources as well as love, tradition and patience.



3705 Farm prosciutto 18+

Air dried for at least 18 months. Deliciously tasty, spiciness, saltiness and lovely scent. Unique!

Weight approximately 3.5 kg.



3706 Farm coppa fennel

Air-dried from selected raw material, sheathed and seasoned with fennel.

Weight approx. 3.5 kg.



3708 Farm panchetta

Air-dried panchetta, seasoned with Italian herbs. Perfect for flavoring pasta dishes with.

Weight approx. 2.5-3 kg.



3711 Farm prosciutto redwine

Air dried for 12 months. Marinated 14 days in red wine.

Weight approx. 3.5 kg.



3712 Farm prosciutto truffle

Air dried for at least 14 months. Flavored with fresh truffle and garlic! Ample taste and fine saltiness.

Weight approx. 3-3.5 kg.



3701 Farm salami fennel

Air dried for 60 days and is ready with selected meat raw material. Flavored with the finest selection of spices and fennel. Melts in the mouth.

Weight approx. 2 kg.



3703 Farm salami truffle

Air dried for 60 days and is prepared from selected meat raw material. Flavored with farm-picked truffle. Lovely truffle notes.

Weight approx. 1 kg.



3726 Farm salami Diavola

Air dried for 60 days, prepared by selected meat raw material. Flavored with real Chili. Really strong flavor with heat in the afternotes.

Weight approx. 2 kg.

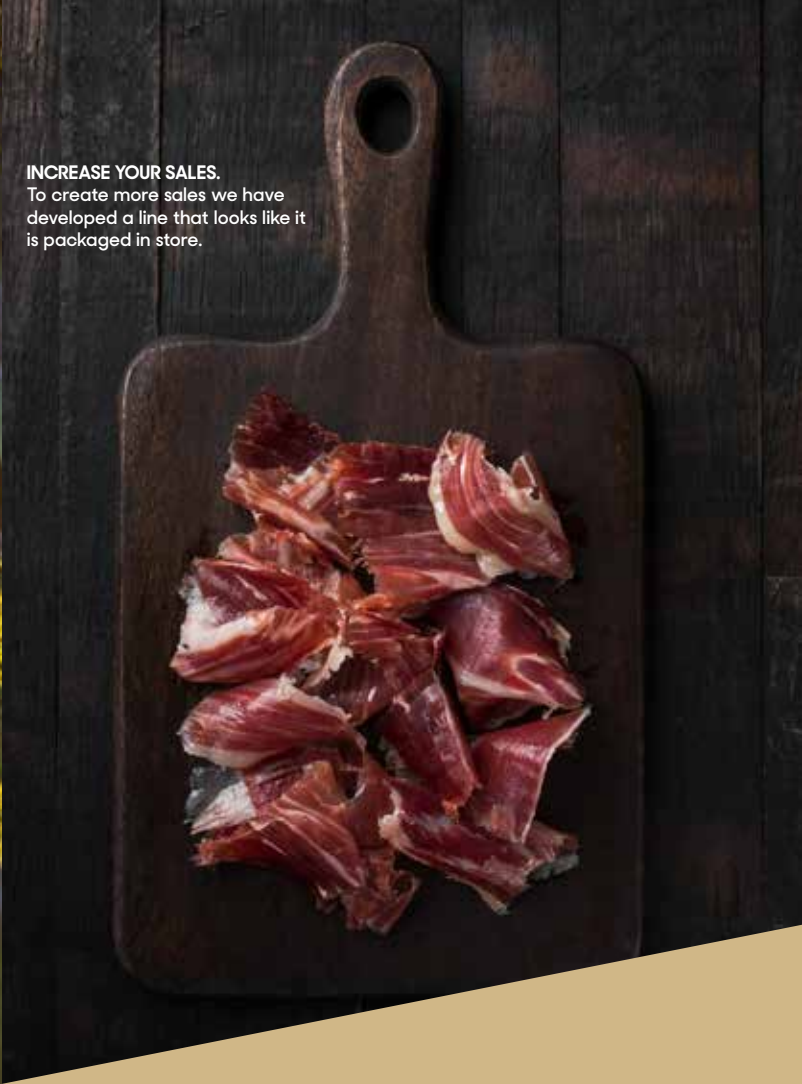


**"Good ingredients, salt,
sea breeze and time"**

Undulating green expanses, here the pigs
roam free and barking for food. This environment
contributes to a natural growth. The only
additives are salt, time and the natural
mountain air from the sea.



INCREASE YOUR SALES.
To create more sales we have
developed a line that looks like it
is packaged in store.



PIZZA BIANCO. Base the pizza with olive oil and pressed garlic, bake on 250°C for about 10 minutes. Top with arugula, fresh tomatoes, mortadella and slices of Parmigiano Reggiano.



Sliced tradition Italian charcuterie.

Italian charcuterie's like Mortadella and Prosciutto are perfect for both meals and the traditional Swedish "smorgasbord".



3905 Mortadella Bologna I.G.P
Traditional cooked mortadella flavored with black peppercorns. Nice texture and mild taste.
Weight approx. 3 kg.



3906 Mortadella Pistage
Classic Italian Mortadella. A good mortadella is cooked slowly on relatively low temperature and gets a fine consistency and mild delicate taste.
Weight approx. 3 kg.



3910 Mortadella Farcitella, NUTFREE
Flavored with olives and spices. Tasty and juicy.
Weight approx. 5 kg.



3054 Prosciutto Cotto Azzuro
Cooked in salted water with 21 aromatic herbs which makes this Cotto Azzuro tasty and moist.
Weight approx. 3,5 kg.



3050 Prosciutto di Parma Pelatello D.O.P
Practical pelatello cutting that produces whole fine slices with a minimum of wastage. Air dried for at least 13 months. Nutty and with sweet sweetness in the final notes.
Weight approx. 6 kg.

MORTADELLA - a classic.

Round and delicate flavor with a mild hint of garlic.

Perfect as a topping or for the antipasti plate. Made according to Italian craftsmanship tradition. Mortadella is a cooked, hot smoked sausage. Mortadella originated in the Italian provinces Bologna and Parma. A classic mortadella should consist of finely ground veal and pork. There shall be interspersed pieces of diced tongue and pig fat (lard). The seasoning traditionally consists of myrtle berries. Other flavorings are olives, pistachio nuts and sun-dried tomatoes.

Vacche Rosse

"The king of cheeses".

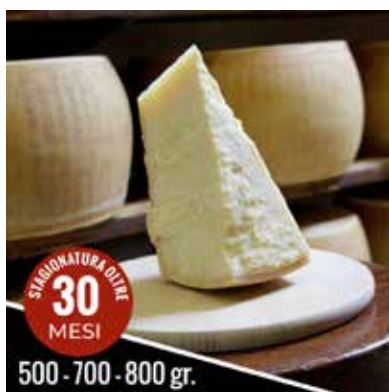
Parmigiano Reggiano Vacche Rosse is known throughout the world for its particular production, nutritional and organoleptic characteristics.



**PS524/ PS24 Parmigiano Reggiano
Vr 24 Months**

Parmigiano Reggiano Vacche Rosse, aged over 24 months. Produced with milk from Reggiana Red Cows fed exclusively with grass, hay and certified non-GMO feed and with the absolute prohibition of any food technique that serves to force production, for maximum attention to animal welfare.

**PS524 - 500 g to 900 g per piece
PS24 - 900 g to 4 kg per piece**



**PST536 Parmigiano Reggiano
Vr 30 Months**

Parmigiano Reggiano Vacche Rosse, aged between 30 and 40 months. Produced with milk from Reggiana Red Cows fed exclusively with grass, hay and certified non-GMO feed and with the absolute prohibition of any food technique that serves to force production, for maximum attention to animal welfare.

500 g to 900 g per piece



**PSTXX Parmigiano Reggiano Vacche
Rosse over 60 months**

Parmigiano Reggiano Vacche Rosse aged over 60 months portioned into 700 gr pieces. Produced with milk from Reggiana red cows fed exclusively with grass, hay and certified non-GMO feed and with the absolute prohibition of any food technique that serves to force production, for maximum attention to animal welfare.

700 g per piece



**PST36 Parmigiano Reggiano
Vr 30 Months**

Parmigiano Reggiano Vacche Rosse aged for 30 to 40 months portioned into pieces of 1 kg or more. Produced with milk from Reggiana Red Cows fed exclusively with grass, hay and certified non-GMO feed and with the absolute prohibition of any food technique that serves to force production, for maximum attention to animal welfare.

900 g to 4 kg per piece



**PST548/ PST48
Parmigiano Reggiano Vr 40 Months**

Parmigiano Reggiano Vacche Rosse aged over 40 months. Produced with milk from Reggiana Red Cows fed exclusively with grass, hay and certified non-GMO feed and with the absolute prohibition of any food technique that serves to force production, for maximum attention to animal welfare.

PST548 - 500 g to 900 g per piece

PST48 - 900 g to 4 kg per piece



**PSTXX Parmigiano Reggiano
Vacche Rosse over 72 months**

Parmigiano Reggiano Vacche Rosse aged over 72 months portioned into 700 gr pieces. Produced with milk from Reggiana red cows fed exclusively with grass, hay and certified non-GMO feed and with the absolute prohibition of any food technique that serves to force production, for maximum attention to animal welfare.

700 g per piece



Vacche Rosse

"The king of cheeses".

Parmigiano Reggiano Vacche Rosse is known throughout the world for its particular production, nutritional and organoleptic characteristics.



**250PS24 Parmigiano Reggiano
Vacche Rosse 24 Months**

A new selection to enjoy the vibrant flavors of Parmigiano Reggiano Vacche Rosse in minimum 24 months.

250 g per piece



**250PST36 Parmigiano Reggiano
Vacche Rosse 30 Months**

A new selection to enjoy the vibrant flavors of Parmigiano Reggiano Vacche Rosse in minimum 24 months.

250 g per piece



**250PST48 Parmigiano Reggiano
Vacche Rosse 40 Months**

A new selection to enjoy the vibrant flavors of Parmigiano Reggiano Vacche Rosse in minimum 24 months.

250 g per piece



**80GRATTVR Grated Parmigiano
Reggiano Vr 24 Months**

Grated Parmigiano Reggiano from the Red Cows in a practical freshness-saving sachet, to enjoy our product on your gastronomic creations.

80 g per piece



**500GRATTVR Grated Parmigiano
Reggiano Vr 24 Months**

Grated Parmigiano Reggiano from the Red Cows in a practical freshness-saving sachet, to enjoy our product on your gastronomic creations.

500 g per piece



**1000GRATTVR Grated Parmigiano
Reggiano Vr 24 Months**

Grated Parmigiano Reggiano from the Red Cows in a practical freshness-saving sachet, to enjoy our product on your gastronomic creations.

1 kg per piece

Vacche Rosse

"Butter with passion".

Handmade with the churn, as tradition teaches.
From the heart of a special milk.



BURRO Burro Delle Vacche Rosse

Produced with red cow milk, it stands out for its intense aroma, suitable for the preparation of dishes in which it can have the role it deserves. Try it on tortelli, or as a cooking base for eggs and other dishes.

250 g per piece



The Butter of the Red Cows has its roots in traditional processing and is a product that enhances the craftsmanship of our cheesemakers. At the Consorzio Vacche Rosse we observe the traditional rules in the use of surfacing cream and churning and combine them with the characteristics of greater technological control. Red Cow Butter is naturally rich in Omega-3 and Omega-6 and is a very different product from butter obtained with industrial processing: it is the story of a story whose sole objective is genuineness.

In fact, our artisan method respects the animals, the biological times of the raw materials and processing, and the end customer.

Butter of the Red Cows, the ancient taste of butter.



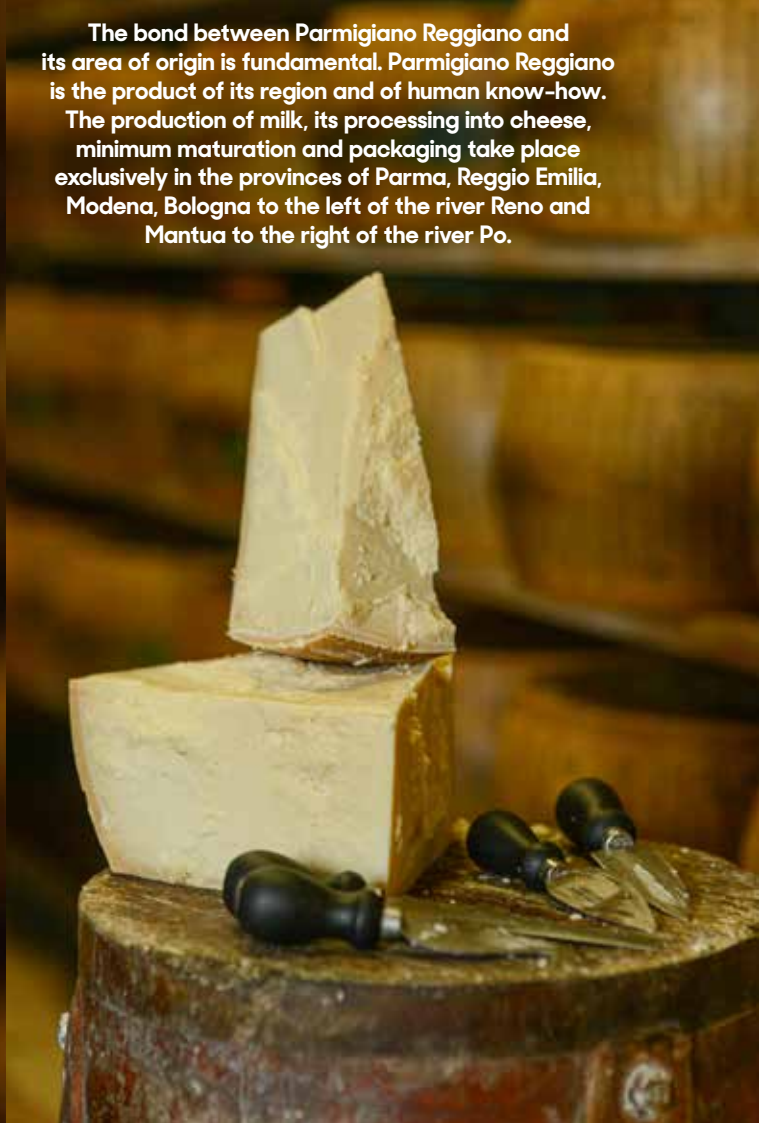
The "mother" of Parmigiano Reggiano.

*"From nature and its colours,
from the milk of the red cows,
from the green grass of our meadows,
from the luxuriant waters that descend
towards the great river
and from ancient knowledge and
traditions, tasty flavors and good aromas
are born"*

The Rossa Reggiana is a native breed of Northern Italy, brought by the barbarian populations in the 6th century AD from whose milk Parmigiano Reggiano originated in the Benedictine monks' abbeys 8 centuries ago. The red cows can thus gladly bear the title of "Mothers" of Parmigiano Reggiano. The farms are mainly located in the province of Reggio Emilia and the milk produced is delivered to the dairies of the Consorzio Vacche Rosse where it is transformed into Parmigiano Reggiano from the "Vacche Rosse".



The bond between Parmigiano Reggiano and its area of origin is fundamental. Parmigiano Reggiano is the product of its region and of human know-how. The production of milk, its processing into cheese, minimum maturation and packaging take place exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the river Reno and Mantua to the right of the river Po.



Parmigiano Reggiano Italian gold.

The Italian cheese with a journey of a thousand years.



8339 Parmigiano Reggiano D.O.P

Parmigiano Reggiano features a unique and extraordinary journey that has lasted a thousand years and continues to this day in the same places, with the same passion and the same ingredients.

The cheese is compact, dry, slightly gritty, hard but melts still in the mouth! Very nice balance between taste and saltiness. The cow's milk is unpasteurized, and the cheese is aged for 22-24 months.

Weight approx. 40 kg per wheel.



The history of the Consortium.

A history of more than 80 years in the name of the promotion and protection of quality.

The Consortium's tasks were (and are): the defence and protection of the Designation of Origin, the facilitation of trade and consumption by promoting every initiative aimed at safeguarding the typicality and unique features of the product.

One of the most important measures adopted by the Consortium with the aim of protecting the product sales was that of introducing in 1964 the mark of origin of the dotted inscription "Parmigiano-Reggiano" encircling the wheels, thereby conferring to the cheese its current external appearance.

France

Exclusive Selection.

High-quality, unique and outstanding products made with love and care for authenticity and tradition.



704158 Morbier AOC LRDC

Manufactured in a consortium of cheese makers. Semi-soft cheese. In the past, ash (*Carbonalis Vegetabilis*) separated the curd made from the morning milk from the curd made from the afternoon milk. Must mature 12 weeks minimum. The rind is sensitive: it dries out easily and gray, blue or white mold spots may appear. In such a case, it is advised to wash the bark with salt water. Mild and aromatic flavor.

6,5 kg per piece



706021 Reblochon AOP LRDC x6

Manufactured in a consortium of cheese makers. This Reblochon is made the same as before in the morning and in the afternoon with freshly milked cow's raw milk. It matures for 3 weeks in humid cellars and is washed twice a week. A thin white layer of mold forms on this 2/3 aged cheese and the paste becomes creamy and smooth.

500 g per piece



706961 Epoisses Chalancey

It is a specialty of soft cheese matured from cow's milk, which is still made in a traditional way, draining it manually. During the maturation process it is washed with Burgundy brandy, which gives the cheese an exuberant and intense taste.

250 g per piece

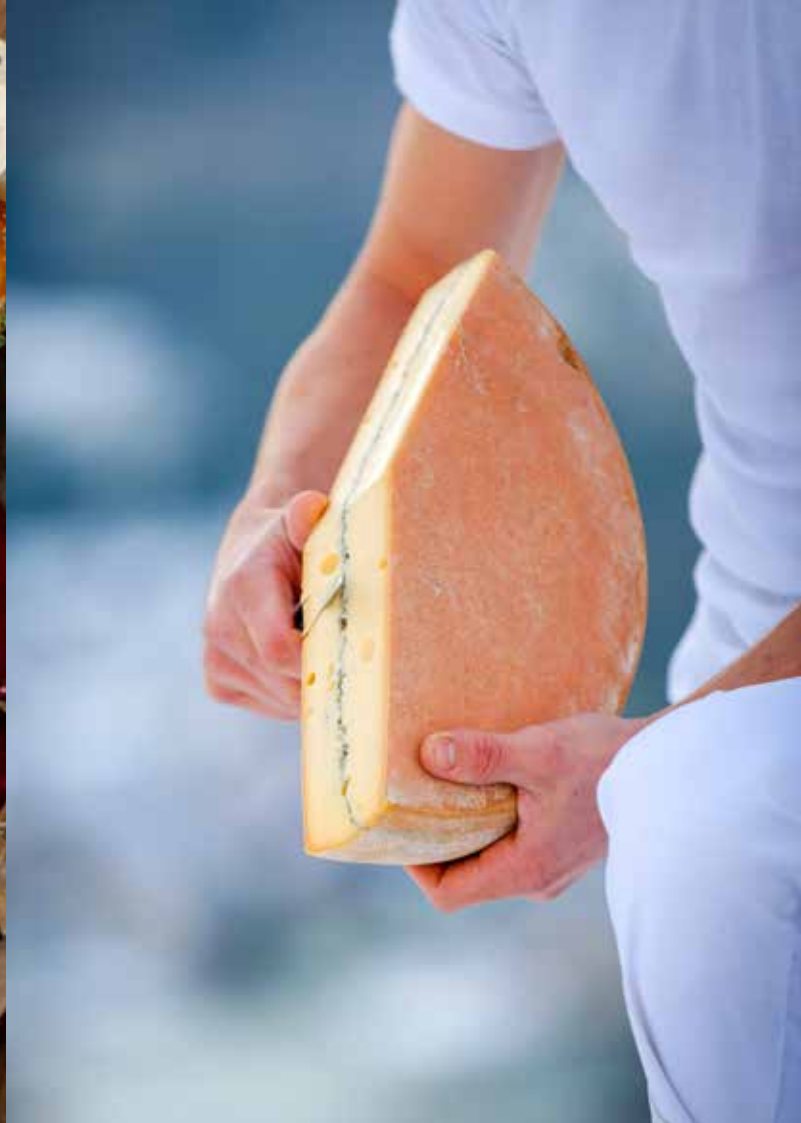
707356 Roquefort LRDC x 2

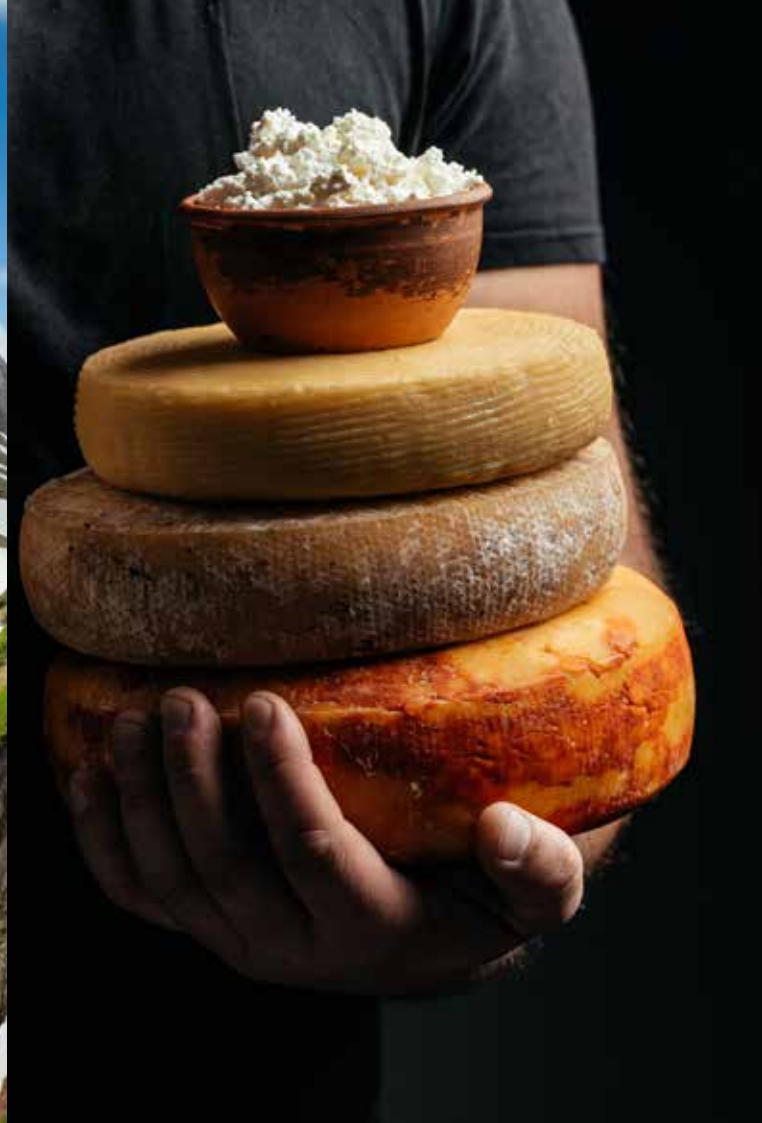
Blue cheese from Causses. The Papillon cheese factory is a leader among the independent manufacturers of Roquefort and especially known for the high quality of its cheeses, while following traditional manufacturing methods. The production is carried out following the ancient tradition, with molds grown from authentic rye bread. In accordance with the requirements of the DOP (Designation of Origin), maturation must last a minimum of three months, of which three weeks take place in the cellar to obtain the perfect development of the penicillium. The task of the Papillon master cheese makers is, therefore, to determine the ideal time for "resting the cheese". Once this stage is complete, the cheeses are covered with tin sheets to stop the further activity of the penicillin. Maturation continues for at least three more months.

It has a perfect shape and a strong and creamy flavor.

80 g per piece







Switzerland Exclusive Selection.

High-quality, unique and outstanding products made with love and care for authenticity and tradition.



28087 Appenzeller Extra 6M 1/2

It is a specialty of soft cheese matured from cow's milk, which is still made in a traditional way, draining it manually. During the maturation process it is washed with Burgundy brandy, which gives the cheese an exuberant and intense taste.

3250 g per piece



30355 Gruyere Signature 1/4 20M

"A true jewel in the crown of high quality, this 20-month-old Gruyère will enchant you. I have personally selected it in the cellars of the Moléson cheese factory to guarantee a homogeneous range. Beneath its beautiful brown rind, this cheese reveals a paste tender, ivory in color, which presents a beautiful crystallization. This aged Gruyère has a pronounced aromatized flavor, but at the same time retains a great smoothness, which, once it reaches its full maturity, will guarantee its persistence in the mouth and an appearance as perfect as its taste."

8000 g per piece



25704 Emmentaler AOP 18M 1/12

Our Emmentaler has been made in the town of Röthenbach im Emmental for 4 generations. Every day, the farmers bring their fresh raw milk to master cheesemaker Jakob Leuenberger, who uses it to make Emmentaler AOP according to the purest tradition. After production, only the best cheeses are selected and brought to the Gabelspitz cave for curing. In this extraordinary cave, a constant temperature of 14°C and a humidity of 96% prevail. Emmentaler AOP cheeses acquire their beautiful brown rind and their incomparably aromatic and wonderfully spicy flavor here with calm and tranquility. The cheeses that we propose have been specially selected by our master cheesemaker on his last visit.

5550 g per piece



Netherlands

Tasty cheeses

Our range of Dutch hard and flavoured cheese.
Creamy with a well balanced taste.

DUTCH
CHEESE
SELECTION



10 8485 Gouda Truffle

Creamy and soft Dutch Gouda cheese made from pasteurized cow's milk. Truffle cheese has a very characteristic and distinctive taste; a real experience for your taste buds. The truffle cheese is a semi-aged Gouda cheese that has been aged naturally, which gives it a light and creamy texture. Generous taste of Italian truffle. A must for truffle lovers!

Weight approx. 4.5 kg per piece.



8483 Gouda, coconut

Innovation at its peak with an inside combined of cow's milk and coconut cream. The cow's milk is pasteurized, and the ageing time is about 15 days.

Weight approx. 4 kg per piece.



8811 Honey Bee Goat cheese

Innovative cheese from Holland, made on pasteurized goat milk and honey aroma. The ageing time is short, about 15 days.

Weight approx. 4 kg per piece



12 8481 Gouda Isabella

Lovely taste and texture, done of pasteurized cow's milk, ageing period 12 months. Subtly nutty tone with a hint of sweetness in the finish.

Weight approx. 10.5 kg per piece.



18 8482 Gouda Serafina

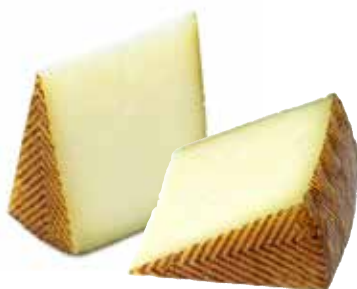
Lovely taste and texture, done of pasteurized cow's milk, ageing period 18 months. A very great taste for the connoisseur which clearly appreciates the crystal and salt.

Weight approx. 10.5 kg per piece.

Spain

Exclusive Selection.

High-quality, unique and outstanding products made with love and care for authenticity and tradition.



**Winner of the
"SUPER GOLD"**
at the annual competition
World Cheese Awards 2018.



10 8375 Tapascheese la Reserva

Caramelized tapas cheese of the Abadesa type, aged 10-12 months. Fantastically creamy and flavorful with a distinct note of roasted toffee and fudge. Winner of the "SUPER GOLD" award at the annual competition World Cheese Awards held on 2/11-2018 in Bergen.

Weight approx. 3 kg per piece.



6 8371 Manchego D.O.P.

Spanish pressed hard cheese made from sheep's milk from the La Mancha region. Stored 6 months.

Typical straw pattern!

Weight approx. 3 kg per piece.



2 8374 Abadesa

Pressed hard cheese from Spain made on a mixture of cow, sheep and goat's milk. Stored 2 months. Classic straw pattern according to Spanish tradition.

Weight approx. 3 kg per piece.





Grissini Italian breadsticks.

Handbaked with love since 1860 from Piemonte, Italien.



1423 Grissini Rustici Classico

Handbaked, with tipo "00" and extra virgin olive oil, crispy breadsticks from Piemonte, Italy.

250 g per packet



1425 Grissini Rustici sal marino

Handbaked, with tipo "00" and extra virgin olive oil, crispy breadsticks from Piemonte, Italy.

250 g per packet

1424 Grissini Rustici sea salt

Handbaked, with tipo "00" and extra virgin olive oil, crispy breadsticks from Piemonte, Italy.

250 g per packet

1426 Grissini Rustici Rosmary

Handbaked, with tipo "00" and extra virgin olive oil, crispy breadsticks from Piemonte, Italy.

250 g per packet



8521 Mini Grissini Classico with olive oil

Handbaked with extra virgin olive oil.

8522 Mini Grissini with Blue cheese

Handbaked with olive oil and seasoned with blue cheese.

8523 Mini Grissini with tomatoe and capers

Handbaked with olive oil and seasoned dried tomatoes and capers.

14 pack à 130 g /box



Grissini with Parmigiano Reggiano from Vacche Rosse

Handcrafted with stone-ground flour and Parmigiano Reggiano Vacche Rosse. The Red Cows of the Reggiana breed are at the origins of a wise tradition, of which we at the Consorzio Vacche Rosse continue the millenary history. And we do it every day with love, transforming their genuine milk into foods of high nutritional value and exciting taste.

200g /box

Balsamic

Flavoring with an extra touch.

High-quality and aromatic Balsamico aged in oak barrels from Modena in the region of Emilia-Romagna, Italy.



M1900T Traditional Balsamic Vinegar from Modena DOP 12 years

This is the symbol of an ancient tradition and art passed down through the generations. 12 years and cooked must are the only two ingredients. Fine woods, masterful rackings and the precious attics of Modena do the rest. UNIQUE!

100 ml per unit



M1901T Traditional Balsamic Vinegar DOP EXTRA OLD 25 years

This is the symbol of an ancient tradition and art passed down through the generations. 25 years and cooked must are the only two ingredients. Fine woods, masterful rackings and the precious attics of Modena do the rest. UNIQUE!

100 ml per unit



M1992 Balsamic Condiment BOX - NOBILE no. 40

Elegant and precious box containing 100 ml of sublime Mussini NOBILE no. 40 Condiment. Obtained following our family's traditional method, only from cooked grape musts and aged in fine wood barrels.

100 ml per unit



M1911 CUBE Balsamic Condiment - EMOZIONE no. 20

A casket containing a small treasure. In a very elegant small bottle there is our family's traditional Condiment made of 100% acetified cooked must, aged in barrels for a long time, premium, dense and with a very rich brown colour.

100 ml per unit



M1921 CUBE Balsamic Condiment - DELIZIA no. 30

A casket containing a small treasure. In a very elegant small bottle there is our family's traditional Condiment made of 100% acetified cooked must, aged in barrels for a long time, premium, dense and with a very rich brown colour. It has a well-balanced bitter-sweet flavour. Excellent at the end of the meal as a digestive, just a soupçon is enough.

100 ml per unit



M1941 Balsamic Condiment CUBE - IL GRANDE VECCHIO no. 100

A casket containing a small treasure. In a very elegant small bottle there is our family's traditional Condiment made of 100% acetified cooked must, aged in barrels for a long time, premium, dense and with a very rich brown colour. It has a well-balanced bitter-sweet flavour. Try it out with dark chocolate.

100 ml per unit



Balsamic

Flavoring with an extra touch.

High-quality and aromatic Balsamico aged in oak barrels from Modena in the region of Emilia-Romagna, Italy.



PG3100 Balsamic Vinegar of Modena - 3 crowns (yellow box)

Balsamic Vinegar of Modena . 3 gold medals is a smooth, dark, glossy vinegar with bitter-sweet taste, good density and excellent sweet-sour balance. It is obtained from a mixture of cooked musts of typical local, all-Italian, grapes with small additions of good wine vinegar. It is fined with slow and constant ageing in oak barrels.

250 ml per unit



PG2617 Balsamic Vinegar of Modena - ORO 7 crowns (white box)

Balsamic Vinegar of Modena I.G.P 7 gold medals is made following the family's traditional method, using only the must of selected grapes, directly fire cooked and then blended with the best well-aged wine vinegar. It has a syrup-like consistency, dark glossy colour and a pleasantly bitter-sweet flavour. Balanced, aromatic balsamic vinegar with good structure with hints of cooked must and fine woods.

250 ml per unit



PG2613 Balsamic Vinegar of Modena - ORO 3 crowns (white box)

Balsamic Vinegar of Modena . 3 gold medals is a smooth, dark, glossy vinegar with bitter-sweet taste, good density and excellent sweet-sour balance. It is obtained from a mixture of cooked musts of typical local, all-Italian, grapes with small additions of good wine vinegar. It is fined with slow and constant ageing in oak barrels.

250 ml per unit



xxx SILVER no. 6

- Balsamic Condiment (white box)

The Silver no. 6 balsamic Condiment, made from a blend of cooked red and white grape musts: this product, of intermediate quality and with an intensely bright colour but with reduced acidity is a winning synthesis that combines selected raw materials and craft working with a highly sophisticated bottle able to win over people who don't eat overly acidic food and Condiments.

250 ml per unit



M2800 BALSAMIC SELECTION

- Balsamic no. 7 and Truffle Balsamic

This line has two products with clearly distinct characteristics. A classic Mussini Condiment and a truffle flavoured one.

2x100 ml per unit





**PG3040 Balsamic Vinegar of
Modena- 1 crown**

Balsamic Vinegar of Modena . 1 coin is characterised by a rich aroma and good and round acidity, and is a highly aromatic product. It can be used both raw and for cooking.

250 ml per unit



**M2285 Sweet and sour condiment
ROSE' - EMOTION n°12**

The Rosé EMOTION Condiment is the result of the slow refinement of carefully selected Italian grape musts, and of the best well-ripened white wine vinegar. It has a pleasant 100% natural pink color and a fruity and aromatic taste, truly different from any other balsamic.

250 ml per unit



**M2270 BRESERVE Balsamic
Condiment - EMOTION no. 12**

The Reserve EMOTION Condiment is based on a blend of red and white grape cooked musts. This product is visually and olfactory similar to Balsamic Vinegar of Modena but has a much smaller degree of acidity. Indeed, it is a winner for connoisseurs who can't stand overly acid products but who appreciate both the aroma and the look of Balsamic Vinegar of Modena.

250 ml per unit



**M171 Cooked must Condiment
- SABA**

Saba is a Condiment typical of Modena. It is a syrup made from grapes obtained from the slightly pressed must and cooked slowly. Historically, before the time of sugar, it was used as a sweetener along with honey. Farmers used this product both for sweet dishes and to season simple dishes such as polenta.

200 ml per unit



The art of the grape.

**Mussini has created Aceto
balsamic di Modena since
1890 with a focus on quality
and taste.**

The art of making good vinegar requires patience. Balsamic vinegar should be stored and be naturally reduced, the special aceto bacter (bacteria culture) refines the must.

The grape must be stored for anything from 3 years and up. Once every winter you change the wooden barrel with varying types of wood, this gives the balsamic its character and shades.

Wonderful depth and fine shades with a moderate sweetness. Lovely for salads, sauces, desserts such as ice cream and fruit but also cheeses.

Olive oil & vinegar

Exclusive pressed oil.

Spain's gold in a bottle created from sun-ripened olives.
Perfect for both salad and other dishes.



P.D.O. Siurana Extra Virgin Olive Oil – Family Selection

Traditional, charming and exquisite, so is Mas Tarrés, an extra virgin olive oil, born between the sea and the mountain. It combines the essence of the Mediterranean with the sensuality of the Catalan olive variety par excellence, the "Arbequina". Mas Tarrés is the result of a selection of olives grown by our family in the Tarrés property for over 200 years in Mont-roig del Camp.

Medium-intense, fruity green olive, with scents of freshly cut grass, green apple, tomato plant, banana, artichoke and almond. Harmonious and sweet, almondy with a bitter-pungent finishing touch. Mas Tarrés is the result of a selection of olives grown by our family in the Tarrés property for over 200 years in Mont-roig del Camp.

Glass bottle 40 ml, 250 ml, 500 ml.

40442/40 ml. 40475/250 ml. 40474/500 ml.

Bag in box 2 L, 3 L, 5 L 40490/3 L. 40492/5 L.



ORGANIC EXTRA VIRGIN OLIVE OIL – Natural Balance

Made of the organic Arbequina olives grown on terraces, under the sun of the mountain and scented by the air of the woods, we produce our Mas Tarrés BIO. This extra virgin meets the Biological Agriculture standards with a strict demanding quality control, as much in the growing of the olive trees, as in the extraction and bottling processes.

Medium-intense, fruity green olive, with scents of green apple, and fennel notes, artichoke and walnut. Well-balanced and sweet, with a bitter-pungent finishing touch.

Glass bottle 40 ml, 250 ml, 500 ml

40450/40 ml. 40448/250 ml. 40449/500 ml

Bag in box 5 L 40496/5 L



Balsamic Vinegar – Genuine Vineyard

Out of old vineyards and deep Italian roots, the balsamic vinegar Mas Tarrés comes from the very heart of the Emilia Romagna. With the effort and care of strong hands, the grape juice and the vinegar are obtained from the variety Trebbiano, typical from Modena. From the combination of juice and vinegar, we obtain our vinegar, aged slowly for seven years in oak barrels. The result is a 100% natural produce, surprising for its intense Bordeaux tinges and its sweet and sour notes in palate.

Darkish with purple high lights, full bodied with a touch of acidity and a pleasant sweet and sour finishing touch.

Glass bottle 40 ml, 250 ml, 500 ml

40476/40 ml. 40740/250 ml. 40739/500 ml.



OLIS SOLÉ is a family business since 1824.

Along five generations of history, we have been growing olive trees and producing high quality Arbequina Extra Virgin Olive Oil in the small village of Mont-roig del Camp, situated in the heart of the Mediterranean sea. The love for our land, our parents' traditions and the respect for what nature creates feed the spirit with which we make a unique produce. Child of the time and the tradition, the olive oil can offer true emotions.





Aromatics – Blend of Flavours

Let yourself be surprised by our oils from the Arbequina variety, seasoned in a 100% natural way, only with species and aromatic herbs. By adding one of these oils, you will confer flavour and aroma to your dishes, together with a very special personal touch.

Glass bottle 250 ml

40421/4 Peppers. 40422/Provençal Herbs

40423/Cayenne. 40424/Rosemary



Extra Virgin Olive Oil

Pure, simple and elegant, this olive oil is obtained from a selection of Arbequina olives, which are typical from the Tarragona region and the Catalan variety par excellence.

Through a low temperature extraction process, we can keep its aromas and taste. It is simply the essence of the Arbequina, shiny olive oil, clean and lively, always ready to get to every home.

Medium-intense, fruity olive, with scents of ripe tomato, apple, banana and almond. Well-balanced and sweet, with a bitter-pungent finishing touch.

Glass bottle 250 ml

40430/ Extra Virgin Olive Oil (EVOO)Arbequina

Vinegar

Among the vineyards of a land unique because of its soil, Tarragona, grow the stocks from which this vinegar from the variety Cabernet Sauvignon is obtained. To produce it, we use the 150 year-old traditional method Shützenbach. After a slow careful process, the best characteristics of the original wine and its vinegar are revealed.

It is a traditional vinegar, which together with the olive oil, should not be missing in the kitchen, because they are essential part of our Mediterranean culture.

It is a dense full-bodied, scarlet vinegar with an aromatic background and the sweet-fruity shades typical of the Cabernet Sauvignon grape.

Glass bottle 250 ml

40428/ Wine Vinegar Cabernet Sauvignon



Nuggets of gold.

Organic and ecological olive oil production in Spanish Tarragona since 1944.

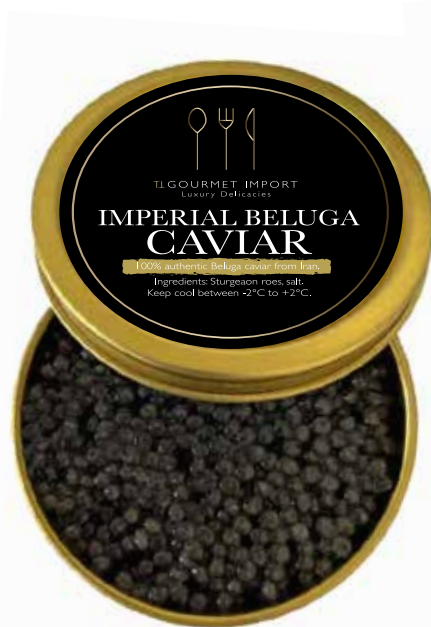
From the beginning, farms in the whole area have had the opportunity to transform harvested fruit into liquid form. In the beginning, stone mills were used for pressing out the juice from the olives, the production was limited, very tiring and demanding.

Nowadays, production is driven with modernized aids. The family tradition is held and over the years it has created one reputation for high-quality Extra Virgin olive oil, which has been awarded on several occasions with some of the industry's most prestigious appointments. One of the secrets of the green gold is said to be the unique and exclusive quality of the area Arbequina fruit.



Luxury flavours Sturgeon & Caviar.

Discover the finest Beluga and Osietra Caviar.



Imperial Beluga

Order by gram weight.

**10g, 30g, 50g, 100g
125g, 250g, 500g, 1 KG**



Royal Beluga

Order by gram weight.

**30g, 50g, 125g
250g, 500g, 1 KG**

Caviar Malossol Osietra

The medium-sized, relatively solid grain runs in a color spectrum from light gold to dark brown to anthracite. Its nutty aromas are a special treat. Osietra caviar is obtained from the Russian sturgeon.

50g, 125g, 250g, 500g



IMPERIAL BELUGA Physically, this is the largest sturgeon and the only predator in the sturgeon family. This species is distinguishable from the other sturgeons due to the following characters, the barbels reach the mouth, the mouth is bigger, the snout is up, the bony shields on the sides on the back are smaller, the maximum dimensions are much greater, from 5,3 to 7,5 metres in the males, The females are 20% more ie 9 meters. It can reach a maximum weight of 1500 kg. The beluga Huso Huso is remarkably strong vigorous, large and perennially nomadic, it follows its preys, schools of coregoni. Imperial Beluga caviar, is dark grey, is very appreciated for its large granules and delicate skin: the lighter it is, the more you will want it.

ROYAL BELUGA The Huso Huso beluga sturgeon is remarkably strong vigorous, big and perennially nomadic, it follows its preys, schools of choregoni. The Royal Beluga caviar, is dark gray, is very appreciated for its large granules and delicate skin: the lighter it is, the more you will want. The size of the eggs is 2.8 millimeters.

OSIETRA The Osietra can grow to over two meters in length with weights in excess of 100 kg. Its homeland is also in the Caspian and Black Seas. Spawning maturity occurs at 12-14 years. Its firm, large roe, whose color ranges from light yellow through various shades of brown to anthracite, has made these fish the "main suppliers of caviar". Classic Osietra caviar (*acipenser gueldenstadtii*) is known for its excellent egg quality. This fine-grained caviar has a nutty flavor with a mild after-taste that lingers on the palate. The color of the grains varies from dark olive green to golden brown tones. Attilus Classic Osietra caviar is Malossol, which means "lightly salted", with a salt content of less than 4%.

Luxury flavours King Crab.

The king of crabs – with the most delicious and firm white meat.



King Crab cluster

Paralithodes camtschaticus
raw & cooked

King Crab Single legs & claws

Paralithodes camtschaticus
raw & cooked

King crab halved single legs & claws

Paralithodes camtschaticus
raw & cooked

Whole king crab

Paralithodes camtschaticus
raw & cooked 1500
– 3000+ grams



We also offer individual cuts of your king crab legs & claws.
And you can get an individual packaging with your logo.



DIRECT CATCH FROM NORWAY

We source our king crabs exclusively from Norwegian producers that we have personally selected. We vouch for the high quality and can thus ensure a good price for both our suppliers and our customers.

King crab, also called Stalin crab (*Paralithodes camtschaticus*) is a large species of crab. When fully grown, it can weigh more than 14kg, be about 2 meters wide and measure more than 40cm across the carapace. Usually occurs in relatively shallow water, but migrates down to deeper water during the spring and summer. It eats clams, shells and bottom-dwelling invertebrates. Crab legs are considered a delicacy and are widely fished in the northeastern Atlantic, the Barents Sea and the Pacific Ocean.

According to legend, the king crab was gifted by the Chinese emperor to the Russian tsar and planted in the Kamchatka Sea north of Siberia. This coastal crab lived here for many years, held back by the Kola Peninsula to the west. It is not threatened with extinction but has exploded in numbers since they were planted by the Soviet Union outside Murmansk in the 1960s. For some time, the king crab has managed to cross the Kola Peninsula and is found in large numbers along the coast of Norway, and for the time being Lofoten keeps the crab from coming further south.





Truffle

Enjoy truffles all year round.

Magical flavors from Italy choose between fresh white or black (seasonal) truffle, truffle honey or truffle butter.



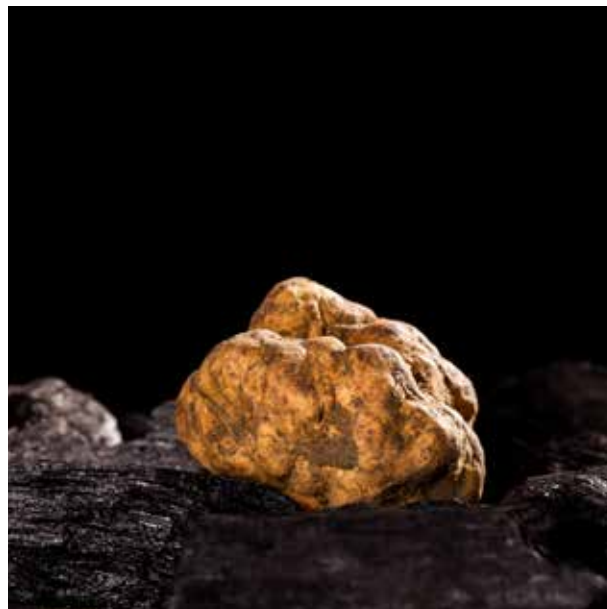
Fresh Black Truffle

Fresh truffles per season. The truffles picked in Tuscany, Italy. Choose between black winter truffle, autumn truffles and summer truffles.

6112 Uncinatum, Italian autumn truffle

6113 Aestivum, Italian summer truffle

6111 Winter truffle, black Tuber Melanosporum Vittadini



Fresh White Truffle

Fresh truffles per season. The truffles picked in Tuscany, Italy.

6110 White winter truffle Tuber Magnatum Pico



6120 Honey with truffle

Light and fruity Acacia honey and Wild Flower. Flavored with black summer truffle 3% (Tuber Aestivum White). Nice fruity honey flavor and well-balanced truffle taste. Goes well with cheeses such as Pecorino & Brie.

16 packs of 30 g per box



6121 Truffle butter

Truffle butter with real black truffle from Elle Esse, Italy. Created at 94% butter and 3% black summer truffle (Tuber aestivum White) and 2% winter truffle. Perfect as a flavoring agent for risotto, pasta and antipasti.

12 packs of 80 g per box



We offer white truffle during the high seasons. Our esteemed Italian distributor provides us with a quantity each year.

Our distributor sources fresh truffles directly from regional truffle hunters in Italy before sending them our way.





**” We offer the finest handbaked and slowly
dried pasta from Toscana. Natural flavorings.
Ask us and we will provide the pasta that
you are looking for. ”**



Pasta

Italian high end fresh pasta.

We offer fresh pasta and a large number of variations.



Pappardelle
500 g



Taglierini
500 g



Fettuccine Spinaci
500 g



012 Fettuchini Tomatoe
Pasta with tomatoe.
1000g



013 Fettuchini
Pasta, black.
1000g



016 Fettuchini
Pasta, original.
1000g

Pasta

Italian high end pasta.

Fresh pasta made with durum wheat semolina.



Orecchiette
Pasta with no egg.
500 g



Fusilli
Pasta with no egg.
500 g

The art of fresh pasta.

Mosna has been making fresh pasta since 1975.

The story of the company started with five brothers who fell in love with pasta. They went to Cologne to spread this Italian cuisine in Germany in 1975.

The Mosnapasta has been supplying renowned Italian restaurants in the Cologne area ever since.

The brand expanded from only plain pasta to filled pasta in 2005 due to the high demand for fresh pasta with filling. And in 2015 Mosna opened up a Vegan line.

Pasta

Italian high end fresh pasta.

We offer fresh pasta and a large number of variations for filled pasta.



Tortellini Ricotta di Bufala Prosciutto
Filled with bufala Prosciutto.
250 g



Ravioli Ricotta di Bufala e Porcini
Filled with ricotta
250 g



Fiorelli Basilico
Filled with basil
250 g



Fiorelli Formaggio
Filled with cheese.
250 g



Panzerotti Pomodoro Mozzarella
Pasta with tomatoe and mozzarella.
250 g



Giganti Radicchio formaggio
Pasta with rucola and cheese.
250 g



Giganti Radicchio Gorgonzola
Filled with gorgonzola.
250 g



Fiorelli Ricotta di Bufala e Rucola
Filled with ricotta and rucola.
250 g



Giganti Salmone
Info om pastan.
250 g



Giganti Ricotta Spinaci
Info om pastan.
250 g



Giganti Formaggio
Pasta with cheese.
250 g



Rondini Tartufo
Pasta with summer truffle.
250 g

Pasta

Italian high end pasta.

Vegan fresh pasta filled with herbs.



Ravioli Spinaci Vegan
Pasta with spinich.
250 g



Rondini Basilico Vegan
Pasta with basil.
250 g



Tortellini Pomodoro Vegan
Pasta with tomatoe.
250 g



Penne Rigate Chia
Pasta with chia seeds.
250 g



Spices & dip

All-rounders for the kitchen.

As an all-rounder in the kitchen and when grilling, they are suitable for mixing dips, seasoning, refining, marinating and much more.



CLASSIC BRUSCHETTA

The classic Italian bruschetta has become an all-rounder thanks to its balance. On bread, supplemented with fresh ingredients such as tomatoes or mozzarella, in combination with meat and vegetables, in sauces or dressings, the seasoning turns every meal into a feast of good taste.

85 g á 6 per box



TUSCAN BLEND

The typical herbs and spices of Tuscany combined in a seasoning mixture: The Tuscan Blend tastes classic as a dip with grissini, to season pasta, meat and fish dishes or in cream cheese as a spread.

55 g á 6 per box



HERB BUTTER BLEND

Let's be honest: Nobody can resist herb butter – whether on a juicy steak, toasted bread or fresh grilled vegetables. And this herb butter blend is even tastier: more than just garlic, this seasoning mix contains selected spices and herbs and a fresh touch of lemon.

60 g á 6 per box



CAFÉ DE PARIS DIP

Whether served as a dip, on tarte flambée or in cream sauce – the Café de Paris dip, with its combination of garlic, selected spices and fine herbs such as tarragon, is our star for French moments of indulgence. A special highlight is a homemade Café de Paris herb butter.

95 g á 6 per box



PATATAS BRAVAS DIP

The spicy seasoning mix with tomatoes, garlic, paprika and chillies is traditionally used in Spain to season roast potatoes. Patatas Bravas is also very tasty as a marinade for anything that needs to be a little hotter, or as a dip for vegetables and bread.

90 g á 6 per box



MANGO CHILI DIP

Dip, chutney, sauce – the mango is no longer just the sweet fruit for dessert. Because in combination with spicy-hot components, an incredibly intense and unique pleasure is created. This mango chili dip with sweet mango flakes, tomatoes, onions, garlic, coriander and chili is a fruity and hot highlight for the kitchen and gives light summer dishes, grilled specialties or Asian dishes an exotic taste – as a dip, in sauces or as a spice. Our tip: especially tasty with chicken and fish.

70 g á 6 per box





Coffee

Exclusive blends.

Luxurious coffee collection from Speicherstadt served on luxurios cruise ships and yahts all over the world.



10505 Indonesia orangutan espresso

Exclusively roasted and smooth and rich beans.
Main notes of pineapple and milk chocolate.
Subnote of almond and dried fruit.
Intensity 3/4.

250 g.



10508 Il Gusto Espresso

Exclusively roasted beans with main notes
of cacao nibs and dried fruit a subnote of cedar.
Rich taste. 60% Arabica, 40% Robusta.
Intensity 3/4.

250 g.



10507 Hamburger Hafen coffee blend ORGANIC

Exclusively roasted and grounded coffee.
Smooth, light toasty notes with finish of walnut
and dark chocolate. Subnote of sweets and
grapes. 100% Arabica. Intensity 2/4.

250 g.



10508 Ebbe & Flut coffee blend ORGANIC

Exclusively roasted and grounded coffee.
Main notes of Bergamot and Jasmine Flower.
100% Arabica. Intensity 3/4.

250 g.

Lemonade

Delicious Drinks.

Drink sustainable lemonade produced on fruit from organic farms.
No added sugar & vegan!



10501 Currant Strong

Our organic currant goes hand in hand with sweet apple juice – it's fruity, refreshing, 100% vegan.

xx bottles of xx cl/box.

10502 Apple Power

Finest Boskoop apple meets natural mineral water. This is not only delicious and refreshing – but also healthy.

xx bottles of xx cl/box.

10503 Rhubarb Hero

You can also use rhubarb without sugar – in combination with sweet apple juice and fresh mineral water.

xx bottles of xx cl/box.



Nature has everything we need.

When selecting our raw materials, we attach great importance to regional reference and sustainability.

We do not buy our fruit and vegetables anonymously from wholesalers, but exclusively from North German fruit growers. For example, we get our apples from the Altes Land. We get the fruity black currants from the island of Rügen. Direct and personal contact with our suppliers is very important to us. And we are proud to be able to source raw materials of the best organic quality from home.

We are convinced that food production must be sustainable in order to continue to function in the future. That is why we attach great importance to the cultivation and harvesting of our fruit and vegetable varieties being in harmony with people and nature. Without industrial agriculture, without long transport routes and on fair terms.

Brandy & spirits

Magical and golden taste.

Discover the premium brandies from Scheibel brewery.
Pioneer spirits and distilling traditional handwork.



054254 Yellow mountain plum

The yellow-fleshed plum ripens slowly and is harvested very late. Through constant, intensive testing, we found out that the aromas of the distillate come out best at exactly 44% vol. The storage in small oak barrels gives the fire its beautiful, strong color. This fine brandy develops its special flavor structure through the gentle and slow cooling fermentation during distilling in our 'Alte Zeit' distillery over a wood fire and the subsequent resting period.

Nose: beautiful mocha, vanilla and caramel tones accompanied by a hint of marzipan.

Taste: Slightly sweet and the taste of plums gets stronger as it progresses.

Finish: at the end an intense taste of plums.

Serving temperature: 16-18°C

Alcohol content: 44% Vol.

700 ml per bottle



054223 Zibartle Brand

In contrast to many other types of fruit, the cibart plant has remained unchanged to this day. The picking of the fruit is difficult because of the thorns and the fruit yield is meager. Why is the drudgery worth it? Try it! This fine brandy develops its special flavor structure through the gentle and slow cooling fermentation during distilling in our 'Alte Zeit' distillery over a wood fire and the subsequent resting period.

Nose: light scent of plum and anise accompanied by aromas of peppermint and lemon balm.

Taste: Marzipan note and light herbal aromas.

Finish: refreshing plum note towards the end.

Serving temperature: 16-18°C

Alcohol content: 44% Vol.

700 ml per bottle



054674 Prune brandy

The special feature of our recipe lies, among other things, in the use of zibart, a wild plum variety that produces particularly characterful and expressive distillates with wonderful aromas. Distilled in our Alte Zeit distillery and rounded off with various ingredients, of course while preserving the unique and unmistakable brandy character.

Nose: compote-like scent of plums.

Taste: delicately accentuated plum aromas with light marzipan & spice nuances that become more intense.

Finish: long, beautiful finish.

Serving temperature: 16-18°C

Alcohol content: 35% Vol.

700 ml per bottle



054384 Orange brandy

Our limited seasonal product from the ALTE ZEIT brandy family - always available from September but only while stocks last! The product is limited to 3,000 bottles.

Aromatic oranges from the Vesuvius region form the basis for this brandy, distilled in our Alte Zeit distillery.

Nose: intensely fruity orange nose with spicy and tart accents

Taste: continuation of the intensely fruity orange flavors in taste

Finish: long, resonant and fruity orange finish

Serving temperature: 16-18°C

Alcohol content: 35% Vol.

700 ml per bottle



Brandy & spirits

Magical and golden taste.

Discover the premium brandies from Scheibel brewery.
Pioneer spirits and distilling traditional handwork.



054650 Williams-Christ Birnen-Brand Doppelmagnum

Golden-yellow, tree-ripened Williams-Christ pears from Ortenau, pitted before mashing.

Nose: notes of whole Williams pear pronounced on the nose

Taste: on the palate, the skin of the Williams pear appears first, then light citrus nuances and later the mousse-like pulp

Finish: subtle tones of red pepper

Serving temperature: 16–18°C

Alcohol content: 40% Vol.

3000 ml per bottle

054551 Moor Pear Magnum

This exquisite product is based on dried pears. These are placed in pear brandy and result in the fine fruit extract. This noble spirit in an oak barrel gets its peaty, smoky character from the fire toasting! Deep golden color – simply wonderful!

Nose: powerful pear.

Taste: spicy fruit with a peaty, smoky character.

Finish: light wood and smoke aromas meet sweet Williams pear on the finish.

Serving temperature: 16–18°C

Alcohol content: 40% Vol.

1500 ml per bottle

054148 Old Plow Magnum

Oat plums from the Ortenau.

Nose: the scent is reminiscent of plum mousse with a hint of citrus and subtle brandy nuances

Taste: beautiful plum aroma, accompanied by the delicate sweetness of white chocolate, a light note of orange gives the brandy a touch of the exotic

Finish: full-bodied, plum-like and long-lasting fruit on the finish

Serving temperature: 16–18°C

Alcohol content: 43% Vol.

1500 ml per bottle



408194 It's woodka - one touch more

North German wheat distilled ultra pure according to our specifications. The distillate is then stored for 10-12 months in the new 350 liter oak barrel with special toasting and adjusted to 50.5% vol. with Black Forest spring water. The Woodka offers a long-lasting, pleasant experience - one touch more.

Nose: intense, full of aromas of vanilla, almond, honey and coffee, powerful and masculine.

Taste: complex of dried plums, vanilla, roasted aromas and nuances of wine sweetness.

Finish: lingering complexity.

Serving temperature: 16-18°C

Alcohol content: 50,5% Vol.

Awards: Winner of the reddot design award 2009

700 ml per bottle



Private Label.

We offer private and individual labelling - great for your own company, yacht club or restaurant.

- Available for several collections.
- Front label, neck and box.



Guide for best experience.

Scheibels guide for the best experience and enjoyment of their beautifully hand-crafted spirits.

- Drinking temperature for all spirits is 15-18°C.
- Store your brandy bottles in a dark place with a constantly cool temperature.
- Close the brandy bottle well after opening and store it upright, otherwise a cork taste may occur.
- Brandies have two souls: their smell and their taste, so it is best to use thin-walled aroma glasses in which the bouquet can really unfold.
- Brandies are also very suitable for cocktails and for refining desserts.
- Brandies are also recommended as a liquid "intermediate course" or as a complete menu accompaniment for menu sequences.



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