

Providers of Artisanal Crafted Delicacies



Artisan Specialty Foods

2016 Edition

2825 South 27th Avenue • Broadview, IL 60155

artisanspecialty.com

Dear Friends,

Thank you for allowing us the opportunity to present our company,
Artisan Specialty Foods

Who we are; Artisan Specialty Foods is a company dedicated to the small, hand crafted producers of specialty food both internationally and here in the United States. We are also the liaison between several boutique family farms, ranches and cooperatives and the chef who looks for all the finest meat, poultry & game.

Our Products; The products we market were chosen for the quality, consistency & the overall uniqueness to the marketplace. We named our company after the producers of which we work with. Products created & produced with passion, great pride and craftsmanship form the basis of our companies core.

We take great pride in serving our valued customers. Our service oriented knowledgeable sales staff will dedicate themselves to assisting you in future needs, whether or not your requested items are in this catalog. Helping you create culinary excellence continues to be the key to our success.

The family of Artisan Specialty Foods and our network of partnered suppliers look forward to working with you.

**Sincerely,
The Artisan Family**



Let us serve you!

Here's why...

- Each day our goal is 100% fulfillment, this means that what you order will be filled with care, attention and accuracy.
- Service with integrity is something that we discuss daily, The Artisan team works diligently with both vendor's and customer to develop and maintain long lasting partnerships, one thing we have learned as life goes by, it's who you are not where you are at that makes it all worthwhile.
- Our purchasing department works hard to keep the most up to date and trending specialty products available in our inventory but in the event that we don't carry something tell us; we'd be glad to look into your request!

*Food is our passion
and excellent customer service is our
never ending goal.*

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Artisan Specialty Pastry

View our NEW Specialty Pastry catalogue
following Grains & Flours!





ARTISAN
SPECIALTY FOODS

Providers of Artisanal Crafted Delicacies

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Artisan Specialty Foods

2528 S. 27th Ave. • Broadview, IL 60155 • 800.280.3646

Charcuterie & Sausage



Artisanal Spanish Sausage

All of our Spanish sausages have been well seasoned to ensure that authentic taste strait from the Mother land of Spain. Our Morcilla De Arroz sausage is seasoned with rice, garlic and cinnamon giving it a spicy kick with a sweet aftertaste.

Another crowd favorite is our Chistorra from the Basque Region. This long, skinny, pork link has a deep smoky taste. In addition to a classic smoky taste the distinct taste of garlic is well infused into this sausage. Needless to say this sausage packs a delicious punch!

Artisanal German Sausage

Because we believe that Artisanal tradition is something to be valued we strive to order true German sausages that are short, thick and full of flavor.

Bavaria, the southern most region of Germany, is also the homeland of our German Artisan sausage makers. Believers of old fashioned values, traditional Baravian and other German recipes, and a love for good sausage. They've developed a 40 year reputation so we can confidently present you with the finest German sausage.

We are proud to offer such a wide variety of sausage. This being said we're especially proud to be able to present to you these Artisan German specialties!

These authentic and delicious flavors come from following Old World, family recipes that have been handed down from generation to generation.



Charcuterie & Sausage



Succulent Sausages

Buffalo with Chipotles Sausage

This is an amazing sausage that boosts its own southwestern flavors. The heat comes from smoked jalapenos and makes for an excellent introduction to a buffalo entre. Try applying to a mixed salad with a sweet balsamic raspberry vinaigrette.

Wild Boar with Cranberries & Shiraz Wine Sausage

An outstanding blend of perfectly melded nutmeg, cloves and marjoram. The added cranberries provide a sweet yet tart flavor making this a sausage ideal for breakfast. Complete this sausage with eggs and potatoes for a hearty breakfast entrée.

Lamb Merguez

Rich and intense in flavor each flavor added is perfectly combined to create an aromatic taste that is unique to this line. Seasonings include a touch of fennel, cinnamon and cayenne pepper for a pinch of added heat. Take this classic sausage to the next level by creating a sausage kebab skewered with cherry tomatoes served in a delicious gyro with tzaziki sauce.



Rabbit with White Wine & Herbs Sausage

An extraordinary sausage combined with the delicate flavor of rabbit seasoned perfectly with oregano, fennel and white wine. Make this sausage an unforgettable appetizer by slicing the sausage and adding beans topped with truffle oil.

Charcuterie & Sausage



Columbus is one of the most respected producers of 100% authentic pork salami

Behind the Product

Columbus Artisan Salami, is a collection of gourmet salami varieties that can be found in Italy today.

These authentic products are truly unique hand stuffed and tied using natural castings, minimal spices and naturally age from 21 to as long as 90 days depending on the type of salami. We use 100% hand trimmed pork from hogs that are raised to strict standards fed 100% vegetarian diets, never ever given antibiotics or growth hormones and raised to the highest standards in reduced-stress environments.

All of our salami is Gluten Free, have no MSG and 0% Trans Fats. They certainly stay true to the artisan name!

We do not stock the following products on this list: Hot Sopressata • Secchi • Cacciatore

Like Wine, A Salame Should Possess Unique Characteristics.



HOT SOPRESSATA
spicy red pepper flavors



SECCHI
subtle aroma & flavor



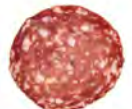
ITALIAN DRY
San Francisco classic



SOPRESSATA
hint of chili pepper



CACCIATORE
artisan, Old-Country



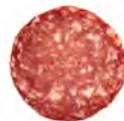
FINOCCHIONA
hints of wild fennel



PEPPERED
hand-rolled,
cracked peppercorns



FELINO
complex flavors



CALABRESE
zesty with
red bell pepper



GENOA
subtle garlic,
wine & spices



TOSCANO
our leanest salame

COLUMBUS.



columbussalame.com

Pates Selection



Wild Forest Mushroom

5 lb. ea. — PATFOR-FZN

Herbs De Provence

5 lb. ea. — PATHERB-FZN

Campagne

5 lb. ea. — PATCAM-FZN

Pheasant & Duck

5 lb. ea. — PATPHE-FZN

Duck/ Mousse & Cognac

5 lb. ea. — PATDUC-FZN

Duck Rilletes

3 lb. ea. — DRILL-FZN

Duck Pate

21-24 oz. ea. — PATDEN

Le Patron Pate

21-24 oz. ea. — PATLEN

Triangular Pork & Goose Liver Mousse

21-24 — PATFEN

Truffle Mousse Terrine

5 lb. ea. — PATTRU-FZN





LA ESPAÑOLA MEATS, INC.

Chorizo Selection

Chorizo Vela

8 packs – 2.5 Lb. Each — 1017

Chorizo Soria

8 packs – 10 lb. cs. — 1010

Chorizo Sarta

20 packs – 10 lb. cs. — 1016

Chorizo Leon Herradura

14 packages – 10 Lbs. Case — 1015

Chorizo Bilbao

10 Lb. cs. — 1330



Chistorra

10 lb. cs. — 1310

Morcilla De Arroz

10 lb. cs. — 1430

Morcilla De Cebolla

10 lb. cs. — 1440

Chorizo Bilbao

10 Lb. cs. — 1330



Salami Selection



Sopresata

6 lb. ea. — C270

Rosette De Lyon

2 lb. ea. — C294

Felino

2 lb. ea. — C175

Finocchiona

10 lb. ea. — C176



Genoa Salami

4 lb. ea. — C297

Kalian Dry

3.5 lbs. — C266

(This product has been discontinued)

Peppered Saucisson

10 oz. — C390

Herb Saucisson

10 oz. — C389

This product has been discontinued)

Calabrese Saucisson

10 oz. — C383

Cajun Saucisson

10 oz. — C391

This product has been discontinued)



Salami Selection



Mild Coppa

2.5 lb. — C170

Toscana Salami

5 lb. ea. — C180

Pancetta

5 lb. — C340

Hot Coppa

2.5 lb. — C171



Specialty Sausage Selection



Andouilli Sausage

10 lb. cs. — SAUSAND

Elk w/ Pear Sausage

5-1 link – 9lb cs. — ELK12

Lamb Merguez Sausage

9 lb. cs. — SAUMERS

Duck Foie Gras Sausage

5-1 link – 9 lb cs. — DUCFOIE

Venison Sausage

w/ Merlot Wine & Blueberries

5-1 link – 9 lb. cs. — VENSAU

Wild Boar Sausage w/ Cranberry

5-1 link – 9 lb cs. — WBRSAU

Buffalo Sausage w/ Chipotle Chilies

5-1 link – 9 lb. cs. — BUFSAU

Rabbit Sausage w/ White Wine

5-1 link – 9 lb cs. — RABSAU



Sample package of game sausages

Game Sausage Selection



Duck Sausage w/ Orange Liquor

5-1 link — 9 lb. cs. — DUCORN

Rabbit Sausage w/ White Wine

5-1 link — 9 lb cs. — RABSAU

Pheasant Sausage w/ Cognac & Bacon

5-1 link — 9 lb cs. — PHESAU

Smoked Duck Sausage w/ Apple Brandy

5-1 link — 9 lb cs. —SMKDUCAUS

Duck Foie Gras Sausage

5-1 link — 9 lb cs. — DUCFOIE



Specialty Sausage Selection



Bavarian Bratwurst

10 lb. cs. — SAU441

Landjaeger
(Salami Sticks)

9-1 links — 2 x 5 lb.
SAU580

Nuernberger Bratwurst

10 lb. cs. — SAU462

Swiss Cheese Knacker

10 lb. cs. — SAU345

Ring Bologna

10 x 1 lb. — SAU270

Garlic Sausage

2 lb ea. — SAU310



Specialty Sausage Selection



Thueringer Cooked

10 lb. cs.— SAU340

Pork Liver & Bacon Dumplings

10 lb. cs. — SAU671

Weisswurst w/ Parsley

10 lb. cs. — SAU420

Debreziner Smoked Sausage

10 lb. cs. — SAU590



Boudin Noir Sausage

4-1 link – 10 lb cs. —SAUSBN

Saucisse de Toulouse

4-1 link – 10 lb. cs. —SAUTOU

Boudin Blanc Sausage

4-1 – 10 lb. cs. —SAUTOU



Charcuterie Selection



Prosciutto Di Parma Boneless

17 lb. — PARMPRO

Speck Alto Adige

12 lb. — SPECK

Serrano Jamon Boneless

12 lb. — SERHAM

Mortadella w/ Pistachio

8-10 lb. ea. — MORTA1

Bresaola

3 lb. ea. — BRESO

Porchetta

7.5 lb. ea. — PORCET



Not Pictured Charcuterie

Butifarrita Catalan Sausage

10 lb. cs. — SAUBUT

Bierkugel (Beer Sausage)

10 lb. cs. — SAU290

Farmers Sausage

10 lb. — SAU520

Tasso Ham

10 lb. ea. — TASSO

San Danielle Prosciutto Boneless

16 lb. — SANDANPRO



Foie Gras & Duck



The History

Foie Gras has always been a gourmet menu item so making sure that you have the best of the best is important.

Utilizing vendors with integrity is our upmost concern so with that we only source from La Bella Bella Farms.

For more than 25 years Bella Bella has made strides to provide superior care for ducks by participating in cage-free practices and U.S.D.A inspections. This means that the product from these animals are not only fresh, lean and completely healthy but produced with the highest degree of integrity.

Outside of our A & B grades of Foie Gras we also carry a gourmet line of Moulard Duck breast. Our Foie Gras is supplied to us by Bella Bella you can expect the same type of integrity.

Our B grade Foie Gras is perfect for terrines or other preparations requiring slow cooking.

Use Both A & B grades of Foie Gras to sauté with excellent results leaving little fat behind.



Foie Gras Selection



Smoked Duck Breast

1-1.5 lb. (2 lobes per pack)

SMKDB1

Duck Prosciutto

0.5 lb. ea. — DPROA

Moulard Duck Breast

10 lb. case — MDUCB

Moulard Duck Legs

20 lb. case — MDUCL

Duck Leg Confit

6 pcs per 2 lb. tray — DCONF

Foie Gras (Grade B)

1 lb. each — FGB

Foie Gras (Grade A)

1.5 lb. ea. — FGA



Seafood



Behind the Product

We are proud to stand behind the smoked Salmon that we carry. This award Winning Scottish Smoked Salmon is freshly hand-crafted in traditional smokehouses. Our Supplier St. James Smokehouse uses only the finest Sustainable Scottish Salmon. Each fillet is hand cured with a blend of pure sea salt and Demerara sugar. After the curing process the salmon is naturally cold smoked over smouldering oak chippings. St. James Smokehouse® uses only natural, fresh & sustainable raw materials. The use of artificial flavours or preservatives are strictly forbid.

Oysters have long been a delicacy for centuries around the world. What makes good oyster a better tasting oyster is the way in which they are harvested and prepared. Our vendor, Ekone Oyster harvests their oysters from Willapa Bay estuary where the waters of the Pacific Ocean meet with the fresh water from the rivers and streams flowing out of the Willapa Hills. The smoking process is completely artisanal. Oysters are placed meticulously on stainless smoke racks and smoked using maple wood chips.



Embrace the seafood diet. See food eat food.

Sea food & Caviar Selection



Smoked Salmon Grav Lachs
(Per-Sliced)
GRAVLACHS

Smoked Salmon Atlantic
(Pre-Sliced)
SMKSCO

Smoked Salmon Pastrami
(Pre-Sliced)
3 lb. —SMKPAS



Bouquerones White Anchovies
1 kg. Tray — WANC



Red Tobiko Caviar
17.5 oz. Tray — RTOB16

Wasabi Tobiko Caviar
17.5 oz. Tray — WTOB16

Black Tobiko Caviar
17.5 oz. Tray — BTOB16

Golden Tobiko Caviar
17.5 oz. Tray — YTOB16

Orange Tobiko Caviar
17.5 oz. Jar — OTOB16

Not Pictured Selection

Extra Large Helix Snails
72 ct. Can — HSNA
(Not Pictured)

Squid Ink
500 gm. Jar — SQINK
(Not Pictured)

Extra Large Snail Shells
36 Count Bag — SNSH
(Not Pictured)

Apple wood Smoked Trout Fillet
5 lb. Case — SMKTRO
(Not Pictured)

Artisan Meat & Game



Serving you the most artisanal meat
and game products both domestic
and imported

Meat & Poultry



The Marketplace

Today consumers have changed the way restaurants and foodservice establishments cater to the public. Today it's all about fresh, locally grown, locally sourced, domestic and Earth friendly eats. With this in mind we too have changed to accommodate this growing demand. With that we have worked endlessly to find local and domestic producers that meet our standards of artisanal crafted delicacies.

Poultry, one of the most popular meat choices by many consumers, is not a product to be taken lightly. With this we have developed strong relationships with suppliers such as MacFarlane Pheasants, Diamond H Ranch and other domestic suppliers. All of the suppliers that we work with have established strong customer satisfaction and quality meat and game.

Pheasant

Supplied by MacFarlane Pheasants, our pheasants are raised and produced in a sustainable environment with the proper care and attention needed to produce the highest quality game birds. With 85 years of experience in growing, maturing and supplying pheasants it's no wonder MacFarlane Pheasants has grown to be America's largest pheasant farm.

Quail

Supplied to us by Diamond H Ranch in Texas, our quail is shipped domestically providing the highest in quality control and satisfaction from supplier to distributor to you. Because we only source for artisanal raised and slaughtered meat the quail that we distribute has been raised on an all-natural diet and processed on-site at the ranch.

Duck

Bella Bella Gourmet Foods supplies our Foie Gras and Moulard Duck products. With over 25 years of expertise in handling Foie Gras and Duck they have become a trusted name in the industry. Our Foie Gras and Moulard Duck yields great taste and often times renders less fat than most competitors.

Meat & Poultry



The Marketplace

Meat & Game *let's face it the table usual isn't set until it has a little bit of meat on it. Diners today desire the raw and unadulterated eats nature has to offer. With this great demand foodservice professionals have been directed to comply with changing taste buds of the day.*

As a distributor of artisanal crafted foods we've done our part to provide you with the freshest wild boar, ostrich, New Zealand beef, veal and other meat selections.

We are excited to introduce to you our exclusive line of gourmet game meat, Florida Everglades Ostrich & Wild Boar! In addition to domestically sourced wild boar and ostrich we have also added 100% Grass Feed New Zealand beef to our meat selection. We confidently stand behind all of our meat and game knowing that the animals are bred, raised and processed in the most human fashions.

Wild Boar

Everglades Wild Game supplies us with humanely trapped never caged Wild Boar. Our Wild Boar has only fed on natural wild vegetation such as oranges from citrus groves, sugar cane from the fields and peppers from the local pepper farms. Our Wild Boar is processed in an immaculately clean USDA inspected facility with an onsite inspector at all times.

Ostrich

From the same supplier as our Wild Boar you can count that the same integrity is carried though with our Everglades Ostrich. The Ostrich is raised on the 100 plus Acres farm in South Central Florida. This breed is known for its health benefits and incredibly delicious flavor! The Everglades Wild Game Ostrich are being bred and raised for only one purpose; great tasting and healthy meat.

NZ Beef

There's definitely a difference in taste, texture and grade when it comes to New Zealand beef. Because we seek to only provide the healthiest meat selections we've sourced internationally to bring in 100% grass feed Angus beef. Silver Fern Beef is a superb grass-fed beef produced by a co-op of small family farms in New Zealand with no antibiotic or hormone growth drugs used.

NEW ZEALAND BEEF & LAMB Selection



Boneless Ribeye

9-11 lb. cs. — B003



Ground 80/20 (approximately)

12 lb. cs. — B006



Striploin

9-11 lb. cs. — B002



Lamb Rack

12lbs cs. — L001



OTHER LAMB CUTS Selection



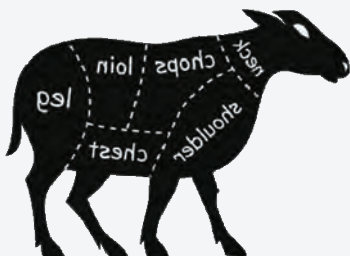
Ground

10 lbs cs. — L404



Cubed Stew Meat

2x10 lb. cs. — L403



HERITAGE BERKSHIRE Selection



BNLS Picnic w/o Cushion

40 lb. cs. — P004

BNLS Tenderloin

13 — 15 lb. cs. — P006

Cheek Meat

15 lb. cs. — P008

Uncured Smoked Ham (Bone in Half)

32 lb. cs. — P011

Smoked Bacon

5-6 lb. cs. — BACUN

(Not a Heritage Berkshire product)



HERITAGE BERKSHIRE Selection



Single Rib Belly

40 lb. cs. — P007

BNLS Top Loin Strap Off

15 lb. cs. — P014

BNLS Shoulder

40 lb. cs. — P002

Hind Shank

38 lb. cs. — P009

NOT PICTURED Selection

BNLS Butt

5-7 lb. ea. — P004

BNLS CC, Loin

5-7 lb. ea. — P005

Loin Rack No Chine

5-7 lb. ea. — P003

Ground

15 lb. cs. — P010

Hickory Smoked Bacon

15 lb. cs. — P013



WILD BOAR Selection



Bellies, Skin Off

10 lb. cs. — EWB007

Tenderloin Skin On

10 lb. cs. — EWB008.

Ground (Fine)

10 lb. cs. — EWB011

Frenched Racks

7 — 10 lb. cs. 4 pieces per cs. — EWB001

Leg, Bone In, Hoof On

10 — 15 lb. cs. — EWB002

Osso Bucco Cut

10 lb. cs. — EWB006

Shoulder BRT

10 lb. cs. — EWB003

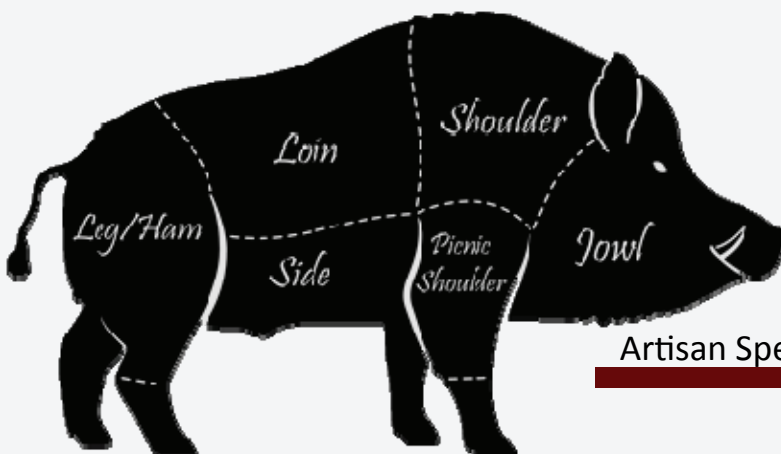
St. Louis Spare Ribs

10 lb. cs. — EWB004

Stew Meat — Hand Cut

(Random Size)

10 lb. cs. — EWB005



OSTRICH Selection



Fan Fillet (Frozen)

10 lb. cs. — OST003

Ground Bulk (Frozen)

12 x 1 — Weight — OST010

Outside Strip (Frozen)

10 lb. cs. — OST005

Inside Strips (Frozen)

10 lb. — OST004

Ostrich Patties (Frozen)

12 lb. cs. — OST0 19

Steak (Frozen)

8 oz. ea. — 10 lb. cs. — OST007

Steak (Frozen)

6 oz. ea. — 10 lb. cs. — OST008

Tenderloin (Frozen)

10 lb. cs. — OST006

Top Loin (Frozen)

10 lb. cs. — OST009



DUCK Selection



Duck Liver

5 lb. cs. — DU225



Boneless Leg Meat Seasoned & Cooked

10 lb. cs. —DU350



Smoked Duck Applewood Bacon Cooked & Cured

12-14 ct. — 5 lb. cs.— DU400

(Not Pictured)

RABBIT Selection



Rabbit Hind Leg Quarters

15 kg. cs. — RA300

Whole Fryer

2.5 – 3 lb. ea. — RA101



POUSSIN Selection



Semi-Boneless Poussin (frozen)

10-12 oz.— 12 ct. — POU200

Whole Poussin (Frozen)

15-18 oz. ea.— 20 ct. — POU100

QUAIL Selection



Quail Eggs

15 ct. — QU400



Texas Cross Semi-Boneless

4-5 oz. ea. — QU210



Peeled Quail Eggs in Brine

24 x 15 oz. — QEGGB



VENISON Selection



Stew Meat

2 x 5 lb. cs. — CVSTW



Strip Loin

3 pcs.—3-4 lb. ea. — CVSTR



Saddle

1 pcs. — 12-14 lb. ea. — CVSAD



Tenderloin

10 lb. ea. — CVTEN

ELK Selection



Frenched Rack

4-5 lb. avg. ea. — ELK02.

(Pre-order)



Domestic Denver Leg

5-7 lb ea.— 3-4 per cs. 20 lb cs.— ELK04

(Pre-order)



Olives



The History

The olive tree is native to coastal areas of the eastern Mediterranean region, from Syria and the maritime parts of Asia Minor and northern Iran at the south end of the Caspian Sea. This delicate tree was used as a major agricultural product in pre-classical Greece. As the demand for the virgin oil grew so did the need for wide spread distribution throughout the western Mediterranean. The best Olive trees flourish in coastal climates.

House Blends

Our House Blend line is a signature line of products that are unique to Artisan Specialty Foods. We have taken the time to create our own in-house recipes so that our olive boost a flavorful and unforgettable taste that is truly Artisanal and descriptive of our mission to provide Artisanal Crafted Delicacies.



“The olive tree is surely the richest gift from heaven.” - Thomas Jefferson

Olive Selection



Oil Cured Moroccan Olives
2.27 kg. ea. — MOC5

Kalamata Olives
11 lb. ea. — KALO2

Kalamata Pitted Olives
11 lb. ea. — KALNP

Oil Cured Pitted Moroccan Olives
2.27 kg. ea. — MOCPS



Black Cerignola Olives
5.5 lb. ea. — CERB

Red Cerignola Olives
5.5 lb. ea. — CERR

Green Cerignola Olives
5.5 lb. ea. — CERG5

Olive Selection



Nicoise Olives

11 lbs. ea. — NICOLS

Nicoise Pitted Olives

8.8 lbs. ea. — NICPOL5

Picholine Pitted Olives

5 Kg. ea. — PIPOL5

Picholine Olives

4 Kg. ea. — PICOL5

Cracked Green Olives

5 lbs. ea. — CRAGR5

(This product has been discontinued)

Castelvetro Olives

10 lb. ea. — CASTOLI



Olive Selection



Gaeta Olives

11 lb. ea.— GAE05

Arbequina Olives

11 lb. ea. — ARB05

Sicilian Pitted Olives

11 lb. ea. — SICIOLIP

Sicilian Olives

11 lb. ea. — SICIOLI

Greek Giant Olives

11 lb. ea. — GREOLI

(This product has been discontinued)

Alphonso Purple Olives

11 lb. ea. — ALPOLI

(Not Pictured)



House Blends



Blue Cheese Stuffed Olives

5.5 lb. ea. — HPO03

Goat Cheese Stuffed Olives

5.5 lb. ea. — HPO01

Gorgonzola Stuffed Olives

5.5 lb. ea. — HPO08

Anchovy Stuffed Olives

5.5 lb. ea. — HPO09

Truffle Stuffed Olives

5.5 lb. ea. — HPO05

Mediterranean 5 Type

11 lb. ea. — OMED5

Mediterranean Pitted 5 Type

11 lb. ea. — OMEDP5

North African

11 lb. ea. — NORAFO

French Connection

11 lb. ea. — FRCONP

Catalan Olive Mix

11 lb. ea. — CATOM



House Blends



Smoked Almond Stuffed Olives

5.5 lb. ea. — HPO04

Roasted Red Pepper Stuffed Olives

5.5 lb. ea. — HPO02

Roasted Garlic Stuffed Olives

5.5 lb. ea. — HPO07

Three Cerignola

11 lb. ea. — CERB

Jalapeno Stuffed Olives

5.5 lb. ea. — HPO06

Cheese

Note: Use this scale to help guide you in making the right decision for your cheese needs.

Texture Type:

Hard = H

Firm = F

Semi-Firm = SF

Semi-Soft = SS

Soft = S

Milk Type:

Cow = C

Goat = G

Sheep = S

Blend = B



Cheese Handling Suggestions

1. Cheese should be cut when cold.
Use a separate or clean knife when cutting a variety of cheese.
2. After preparing your cheese board
bring the cheese to room temperature.
In some cases this process can take up to an hour.

3. Having the proper sizes on your cheese board is very important. For catering applications 3.5 to .75 oz. and for cheese plates .75 to 1 oz.

Cheese

“To cheese or not to cheese is NEVER the question.”



Go 1 for 1 by matching your wine and beer selections with the same sweetness or intensity as the cheese or dish you're serving. So let's say you want to pair a carrot cake with a wine or beer, a good pairing for this dish would be a Double/ Imperial IPA. Why you ask, well because this beer has a strong flavor impact and will balance the sweet and rich flavors of the carrot cake.

Two of a kind doesn't just apply to couples it also works for cheese pairings with wine and beer. For a stronger or more pungent cheese, pair a stronger more hoppy beer. As far as wine goes, pair with a slightly more bitter wine. Like two peas in a pod, cheese with a perfectly matched beer or wine will create sweet harmony on the taste buds.

Opposites often attract, for example, a hop bitterness will emphasize the spiciness particular food or the sharp flavor of a particular cheese. A good pairing example are Mexican dishes. A well paired beer would be a Marzen Vienna or Oktoberfest beer. For a wine try doing a Sauvignon Blanc or Gris.

Beer & Wine Pairing Chart

Pairing 101



Beer:	Cheese:
Pale Ale	Sage Derby , English Cheeses) Blue Stilton, Windsor Red,

Beer:	Cheese:
Double/ Imperial IPA (American Blue Cheeses)	Chevre in Blue , Maytag Blue Moody Blue

Beer:	Cheese:
Porter (Cow's Milk)	Tilsiter, Taleggio, Jarlesburg

Beer:	Cheese:
Sweet Stout (Buttery & well aged) Cheddar	Grafton White Cheddar, Irish Aged Cheddar, Red Spruce

Wine:	Cheese:
Merlot and/or Sauternes	Brie — 60%, Mushroom Brie

Wine:	Cheese:
Chardonnay	Cambozola

Wine(s):	Cheese:
Sauvignon Blanc or Rioja	Red Spruce Cheddar (4yr aged) Grafton White Cheddar



Keep in mind that these are merely suggestions and there is no exact way to pair beer and wine. The basic rule is to start with a food selection that matches with the guidelines listed in this section. Get creative, the sky's really the limit!



French Chesses



Chaumes

5 lb. ea.— FR185

COW/ SEMI-SOFT/ BUTTERY

Raclette

14 lb. ea.— FR640

COW SEMI-FIRM/ SHARP



French Roquefort

4 lb. ea.— FR622

SHEEP/ SEMI-FIRM / SHARP

Saint Andre

4.5 lb. ea. — FR495

COW/ SOFT/ SHARP

Brie 60%

3kg — FR100

COW/ SOFT/ BUTTERY

Explorateur

6 x 8.8 ea.— FR497

COW/ SEMI-SOFT / NUTTY FLAVOR

Fromager D' Affinois

4.40 lb. ea. — FR580

COW/ SOFT / PUNGENT

Camembert

2 x 7 oz.— FR003

COW/ SEMI-SOFT/RIPNED



French Chesses



Petite Basque 1.25 lb. ea.— FR227 SHEEP/ SEMI-FIRM/ SHARP	Fourme D' Ambert 2 x 4.5 lb. ea.— FOURME SHEEP/ SEMI-SOFT/ SHARP	Gourmandise Walnut 4.4 lb. ea. — FR460 COW/ SEMI-SOFT / SHARP	Delice De Bourgogne 6 X 8.8 oz — FR499 COW/ SOFT / NUTTY FLAVOR
Ossau Iraty 10 lb. ea.— FR614 SHEEP/ FIRM / SHARP (Pre-order item)	Port Salut 4.5 lb. ea.— FR882 COW/ SEMI-SOFT/ SHARP	Bleu D' Auvergne (Raw Milk) 6 lb. ea.— FR620 COW/ SEMI-SOFT/ SHARP	Comte 1/8 Wheel 11 lb. ea.— FR192 COW/ SEMI-FIRM/ BUTTERY



Irish Chesses



Irish Vintage Cheddar

5 lb. ea. – IR200

COW/ FIRM/ BUTTERY

Irish Dubliner

5 lb. ea. – IR180

COW/ FIRM/ BUTTERY

Cahill Irish Porter

5 lb. ea. – IR202

COW/ FIRM/ BUTTERY

Cashel Blue

3 lb. ea. – IR500

COW/ SOFT/ BUTTERY



Mexican Cheeses

Queso Fresco
5 lb. ea. – US302
COW/ SEMI-SOFT/ BUTTERY

Asadero
5 lb. ea. – US293
COW/ SEMI-FIRM/ BUTTERY

Cotija
5 lb. ea. – US292
COW/ FIRM / BUTTERY

Oaxaca
4 X 3 lb. ea. – US296
COW/ SOFT/ BUTTERY



Mozerella Cheeses



Mozzarella Cigliesini

3 lb. ea.— MOZZCILI

COW/ SOFT/ PUNGENT

Sottocenere with Truffle[®]

12 lb. ea.— IT850

COW/ SEMI-SOFT/ PUNGENT

Smoked Mozzarella

6 lb. ea.— SMKMOZ

COW/ SOFT/ MILD

Mozzarella Ovoline

3 lb. ea.— MOZZOV

COW/ SOFT/ MILD



Italian Cheeses

Pecorino Fiore Sardo

6 lb. ea.— IT523

SOFT/ FIRM/ PUNGENT

Pecorino Crotonese Aged

7 lb. ea.— IT521

SHEEP/ FIRM/ SOUR

Pecorino Romano[®]

Quarter Wheel

15 lb. ea.— IT520-1

Rustico Red Pepper

4 lb. ea.— IT320

SHEEP/ SEMI-SOFT/ BUTTERY

Pecorino Toscano

5 lb. ea.— IT522

SHEEP/ FIRM/ SWEET

Taleggio

5 lb. ea.— IT250

COW/ SEMI-SOFT/ BUTTERY





Italian Cheeses



Asiago Aged

20 lb. ea.— IT090

COW/ HARD/ SOUR

Parmigiano Reggiano Quarter Wheel

18 lb. ea.— IT801

COW/ HARD/ SHARP

Trugole

6 lb. ea.— IT092

COW/ SEMI-SOFT/ PUNGENT

Mozzarella Di Bufala

6 x 200 gr per case — MOZZBUF2

BLEND/ SOFT/ SHARP

Parmesan Cheese Grated

4 x 5lb. cs. — IT799

COW/ HARD/ MILD

Parmesan Cheese Shredded

4 x 5 lb. cs.— IT798

COW/ HARD/ MILD

(Non-Stock Item)

Gorgonzola Dolce

3 lb. ea.— IT273

COW/ SOFT/ SHARP

Bel Paese

5 lb. ea.— IT900

COW/ SEMI-SOFT/ SWEET

Grana Padano

Quarter Wheel — 18 lb. ea.— IT803

COW/ HARD/ MILD

Cacio de Roma ®

2 x 4 lbs.— IT810

COW/ SOFT/ SHARP

(Not Pictured)



Ricotta Salata

5 lb. ea.— IT640

SHEEP/ HARD/ MILD

Hand Dipped Ricotta

3 lb. ea.— IT643

SHEEP/ SOFT/ MILD

Fontina Fontal

6 lb. ea.— IT585

COW/ SEMI-SOFT/ MILD



Spanish Chesses



Cana De Oveja ®

2.2 lb. – SP160

SHEEP/ SOFT/ MILD

Cana De Cabra

2.2 lb. ea.– SP161

GOAT/ SOFT / MILD

Romao (Rosemary Cheese) ®

6 lb. ea.– SP202

SHEEP/ SEMI-FIRM-BUTTERY

Campo de Montalban ®

2 x 6 lbs.– SP500

COW/ SEMI-SOFT/ PUNGENT

Drunken Goat ®

6 lb. ea.– SP204

GOAT/ FIRM/SHARP

Mahon Curado Reserva

5 lb. ea.– SP155

COW/FIRM/MILD

Zamorano

6 lb. ea.– SP148

SHEEP/ FIRM/ SHARP





Spanish Chesses



Manchego Reserva 12 Month Aged

6 lb. ea.— SP502

SHEEP/ FIRM/ MILD

Garrotxa

6 lb. ea.— SP106

GOAT/ SEMI-FIRM/ BUTTERY

Manchego 6 Month Aged

6 lb. ea.— SP501

SHEEP/ FIRM/ SEMI- MILD

Idiazabal

6 lb. ea.— SP399

SHEEP/FIRM/SHARP

(Not Pictured)

Roncal

6 lb. ea.— SP150

SOFT/ FIRM/ SHARP

Malvarosa

4 lb. ea.— SP203

SHEEP/ SEMI-SOFT / FIRM

(Not Pictured)

Valdeon

6 lb. ea.— SP104

BLEND/ SEMI-FIRM/ SHARP





Great Britain Cheeses



Wensleydale w/ Apricot

4 x 2.5 lb. ea.— GB567

COW/ SOFT/ SWEET

(Discontinued Product)

Double Gloucester

5 lb. ea.— GB100

COW/ SEMI-FIRM/ SHARP

Sage Derby

8 lb. ea.— GB319

COW/ SEMI-FIRM/ SHARP

English Blue Stilton

9 lb. ea.— GB255

COW/ SOFT/ FIRM

Stilton with Apricot

4 x 2.5 lb. ea. — GB005

COW/ SOFT/ SWEET

Windsor Red

2.5 lb. ea.— GB320

COW/ SEMI-FIRM/ BUTTERY

Stilton with Lemon

4 x 2.5 lb. ea.— GB003

COW/ SOFT/ SWEET

Stilton with Mango & Ginger

4 x 2.5 lb. ea. — GB006

COW/SOFT/SWEET





Great Britain Cheeses



5 Layer Saxonshire Stripey
Jack
5 lb. ea.— GB335

Wensleydale w/ Blueberry
4 x 2.5 lb. ea.— GB344
COW/ SOFT/ SWEET

Double Gloucester w/ Blue Stilton
2 x 3 lb. ea.— GB160
COW/ SEMI-SOFT/ SWEET

(This product has ben discontinued)

Red Dragon Mustard Seed & Ale
4 lb. ea.— GB200
COW/ SEMI-FIRM/ SOUR

Wensleydale w/ Cranberries
2 x 4 lb. cs.— GB849
COW/ SEMI-FIRM/ BUTTERY

(Non-Stock Item)



Worldwide Cheeses



Mushroom Brie Champignon

5 lb. ea.— GE300

COW/ SOFT/ SWEET

Old Amsterdam Gouda

12 lb. ea.— HO425

COW/ FIRM/ SWEET

Cambozola Triple Cream

German Blue

5 lb. ea.— GE260

COW/ SOFT/ SWET

Chimay Grand CRU

4 lb. ea.— BEL100

COW/ SEMI-FIRM/ SWEET

Kefalotyri—Greece

20 lb. ea.— GR402

SHEEP/ HARD/ SOUR

Haloumi

8.8 oz. — GR404

GOAT/ SOFT/ EARTHLY

Jarlsberg Loaf

12 lb. ea.— NO350

COW/ FIRM/ SWEET





Worldwide Cheeses



Tilsiter

9 lb. ea.— GE905

COW/ SEMI-FIRM/ SWEET

(Discontinued Product)

Feta Pail

8 lb. ea.— US348

COW/ SEMI-FIRM/ SEMI-SWEET

Gruyere King Cut

5 lb. ea.— SW085

COW/ FIRM/ SHARP



Smoked Gouda

6 lb. ea.— HO100

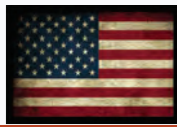
COW/ FIRM/ SMOKEY



Emmenthal Chub Cut

5 lb. ea.— SW050

COW/ FIRM/ SHARP



United States Cheeses



Grafton Village White Cheddar

1 Year Aged

10 lb. ea. – US150

COW/ FIRM/ MILD

Grafton Village Smoked Cheddar

10 lb. ea. – US915

COW/ FIRM/ PUNGENT

Grafton Village White Cheddar

2Year Aged

10 lb. ea. – US152

COW/ FIRM/ MILD

Maytag Blue Crumbles

5 lb. – US105-C

COW/ SOFT/ SWEET

Oregonzola Blue Cheese

5 lb. ea. – US611

COW/ SOFT/ MILD

Moody Blue

6 lb. ea. – US102

COW/ SEMI-FIRM/ PUNGENT

Chevre in Blue

5 lb. ea. – US108

COW/ SEMI-FIRM/ MILD

Carr Valley Mobay

10 lb. ea. – US500

GOAT/ SEMI-FIRM/ SWEET

(Not pictured)



Maytag Blue

5 lb. ea. – US105

COW/SEMI-FIRM/ MILD

Buttermilk Blue

6 lb. – US107

COW/ SOFT/ SWEET

Point Reyes Farmhouse Blue

6 lb. ea. – US106

COW/ SEMI-SOFT/ MILD



United States Cheeses



Crème Fraiche

4.5 lb. ea.— US130

COW/ FIRM/ MILD

Fresh Goat Cheese

4 lb. ea.— US110

GOAT/ SOFT/ SWEET

Red Spruce

4 Year Aged Cheddar

2.5 lb. ea.— US148

COW/ FIRM/ BUTTERY

Fresh Goat Cheese Logs

10.5 lb. ea.— US111

GOAT/ SOFT/ SWEET

Vella Dry Monterey Jack

12 Month Aged

8 lb. ea.— US157

COW/ SEMI-SOFT/ SHARP

Pleasant Ridge Reserve

10 lb. ea.— US019

COW/ SEMI-FIRM/ SWEET

Chevre in Blue

5 lb. ea. — US108

COW/SEMI-FIRM/ MILD





United States Cheeses



Cypress Grove
Purple Haze

12 x 4 oz. cs. – US171

GOAT/ SOFT/ PUNGENT

Cypress Grove Humboldt Fog
Mini

4 x 1 lb. cs. – US172

GOAT/ SOFT/ MILD

Cypress Grove Humboldt Fog
Grande

5 lb. cs. – US173

GOAT/ SOFT/ PUNGENT

Cypress Grove
Midnight Moon

9 lb. ea.– US174

GOAT/ FIRM/ PUNGENT

Cypress Grove Bermuda Triangle

2 x 1.5 lb. cs. – US175

GOAT/ SOFT/ PUNGENT

Dairy Selection



Yuppie Hill Poultry Eggs

15x 12 ct. case – EGG001



Cheese Accompaniments



To further enhance your cheese boards, we offer an interesting variety of cheese accompaniments. They will elevate any flavor profile and will increase the excitement of a cheese board.

Plating Suggested

When constructing a cheese board be sure to have different colors, textures and flavors profiles present. This will help to bring diversity in taste, texture, and color. Also, don't hesitate to add some aged cheeses along with non aged cheese to bring about this diversity aspect.

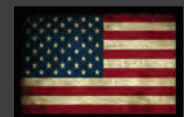
Pair it well!



Quince Paste or Doce de Tomate



Orange Blossom Honey or
Honey comb



Any one of our Mustards
will pair beautifully with
any American Cheese.

Accompaniment Selection



Arrope Grape Must w/ Pumpkin

8.45 oz. — ARROOP

Tomato Jam

12.5 oz. — TOMJAM

Chestnut Honey

17 oz. Crock — CHEHON

Orange Blossom Honey

7 oz. Jar — HON03

Wild Lavender Honey

7 oz. Jar — HON01



Accompaniment Selection



Pear

7.85 oz. — MOSP

Green Tomato

7.85 oz. — MOSGT

White Watermelon

7.85 oz. — MOSWW

Crab Apple

7.85 oz. — MOSCA

Plum

7.85 oz. — MOSTPL

Sour Cherry Compote with
Balsamic Vinegar

7.85 oz. — AMACOM

Lambrusco Wine Jelly

4.48 oz. — LAWJEL

All Natural Pure Bee Honey with Comb

14 oz. Tray — HONCOM



Balsamic Vinegars



Vinegar is the base for many recipes so having the an authentic and robust vinegar is a must. Maille has selected wines from the best vineyards and used its 250 years of expertise to create a unique line of Red Wine Vinegar, champagne vinegar, white wine and Sherry Wine Vinegar. All of our wine lines have been properly aged in an oak

Artisanally produced, this premier line of olive oil is neither flavored or infused with artificial flavors. Which means you can expect to have the pure unadulterated taste of olive oil.

Featured in the New York Times and in top food magazines including Food and Wine, Gourmet, and Saveur O-Olive Oil has gained a reputation in the media and in the kitchen.

“Eating is a necessity
But cooking is an art.”

- Author Unknown



Balsamic Vinegar Selection



Aged Premium Balsamic Vinegar

5 Liter — BV5L



Balsamic Glaze

14 oz. — BALAL14



White Balsamic Vinegar

5 Liter — WBV5L



Mazzetti 8 Year Balsamic Vinegar

of Modena

16.9 oz — BMEZ8



Oil & Vinegar

Behind the Product

Making good food is one thing but being able to stand behind heart healthy food is another. With growing concerns for healthy food consumers are making it a point to research what goes into their food.

With our popular line of Rice Bran oil you can rest assured that your dishes have heart health integrity. Rice bran oil is made from bran which makes it rich in Vitamin E.

“Think about oil and vinegar on a salad.”

- Jeannie Gedeon



OLIVE OIL & VINEGAR

Enjoy the multiple applications of
O-Olive Oil!

Splash over deli-roasted chicken to liven up the flavors. Perfect drizzled over Fall vegetables, roasted duck or chops & wild rice. Beautiful with blue cheese & butter lettuce.

Add excitement to steamed vegetables, arugula salads and pasta with parmesan.

Drizzle on grilled shrimp, feta & mint or grilled salmon with a splash of soy, ginger & white pepper.

Oil & Vinegar Selection



Red Wine Vinegar
5 ltr. — DELRWV5L

Champagne Vinegar
5 ltr. — DELCV5L

Rice Vinegar
1 gal — RICVIN

White Wine Vinegar
5 ltr. — DELWWV5L

Apple Cider Vinegar
5 ltr. — VINC

Crushed Organic
Meyer Lemon Olive Oil
8.45 oz. — MELOIL

Crushed Organic
Blood Orange Olive Oil
8.45 oz. — BLOOIL

Crushed Organic
Tahitian Lime Oil
8.45 oz. — LIMEOIL



Oil & Vinegar Selection



Pistachio Oil

8.5 oz. — PISOIL16

Roasted Hazelnut Oil

1 ltr. — HAZOGAL

Almond Oil

1 Ltr. — ALMOIL

Roasted Walnut Oil

1 ltr. — WALOGL

Avocado Oil

500 mL. —AVOOIL

Truffle Butter

8 oz. — TBUT

Pumpkin Seed Oil

8.45 oz. — PUMOIL

Dauro Spanish EVOO

6 x 500 ml — SPEVOD

(Discontinued Product)

Oil & Vinegar Selection



Extra Virgin Olive Oil (Italy)

1 gal — IEVOGL

Peanut Oil

5 ltr.— PEANUOIL

Grapeseed Oil

1 gal. — GRSOILGAL

Kadoya 100% Pure Sesame Oil

3.5 oz. — SESOIL3

Top
Seller

Rice Bran Oil

5 gal. — RICBO5



Oil & Vinegar Selection



Raspberry Vinegar
5 ltr. — DELRASV5L



Sherry Wine Vinegar
5 ltr. — SWV5



Pedro Ximenez Sherry Wine
5 ltr. — SWVRIO

Top
Seller



Salts & Spices

Behind the Product

Spices are truly a gift that nature has given to us. They can be used in combination with other spices or alone.

Not one spice has the exact same taste so no one dish will taste the same.

Our spices provide you with the opportunity to let your creativity soar in your unique dishes.

Give customers a POW experience time and time again with the diversity of spice!

Spice and all that jazz

Wattleseed

Strong coffee, nut flavor. Works great with lamb & lamb pork dishes. Good also in ice creams and sauces.

Hebrs De Provence

French and delicious! Herbs De Provence is fantastic on poultry since it has a very aromatic taste and smell! A

Tomato Powder

Beautiful in color and great in taste, tomato powder is great for home made tomato paste, marinara sauce and spaghetti sauce!

“Live life with a little spice.”

- Unknown

Artisan Specialty Foods

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Salts & Spices Selection



3" Cinnamon Stick
8 oz. Jar — CINSTK3



Ground Cinnamon
16 oz. Jar — CINGR



Whole Nutmeg
18 oz. Jar — NUTMW



Porcini Powder
16 oz. — PORPOW



Herbs De Provence
1 Kg. Box — HDPRFR



Ground Sumac
16 oz. — SUMAC



Hawaiian Red Sea Salt
40 oz. Jar — PSALC



Coarse Pink Hawaiian Salt
40 oz. Jar — PSAAL



Coarse Hickory Smoked Sea Salt
40 oz. Jar — SMKSALCH



Jurassic Salt
40 oz. Jar — JURSAL



Black Lava Salt
40 oz. Jar — BLKSAL



Coarse Smoked Sea Salt
40 oz. Jar — SMKSALC

Salts & Spices Selection



Fine Smoke Sea Salt

40 oz. Jar — SMKSALF



Ground Cumin

20 oz. Jar — CUMGR



Curry Powder

7 oz. Jar — CURPOW001



Gumbo File (Sassafras Powder)

16 oz. Jar — GUMFIL



Spanish Smoked Sweet Paprika

23 oz. Jar — SMKPAP



Ground Turmeric

25 oz. Jar — TURMW



Tomato Powder

30 oz. Jar — TOMPOW



Hand Selected Whole Bay Leaves

2 oz. Jar — BAYLEA



Whole Pink Peppercorns

9 oz. Jar — PINPC



Szechuan Peppercorns

7 oz. Jar — SZPEP



Whole Four Peppercorns

18 oz. Jar — FOUPC



Tellicherry Black Peppercorns

18 oz. Jar — BLKPC



Whole White Peppercorns

22 oz. Jar — WHIPC



Whole Green Cardamon

8 oz. Jar — CARDWH



Whole Fennel Seed

15 oz. Jar — FENSEE



Whole Corriander Seed

10 oz. Jar — CORRW

Salts & Spices Selection



Maldon Sea Salt

1.5 kg. Pail — MALSALB



Smoked Maldon Sea Salt

1.5. kg. Pail — MALSALSMKB



Maldon Salt

12 x 8.75 oz. Box — MALSAL



Australian Coarse

Lake Salt

6 x 250 gr. Pouch — LCB002



La Baleine Fine Sea Salt

26 oz. Jar — LABSC



La Baleine Coarse Sea Salt

26 oz. Jar — LABSF



Salts & Spices Not – Pictured Selection



Whole Anise Seed

16 oz. Jar — ANISEED

White Sesame Seed

14 oz. Bag — WHTSEED

Chipotle Chili Powder

16 oz. Jar — CHIPOW

Ancho Chili Powder

16 oz. Jar — ANCHP

Cumin Seed Whole

16 oz. Jar — CUMSEE

Black Sesame Seed

14 oz. Bag — BLKSEED

Caraway Seed

16 oz. Jar — CARASE

Juniper Berries

11 oz. Jar — JUNIP

Brittany Sel Gris

2.2 lb. Bag — SELGRI

Smoked Tomato Powder

18 oz. Jar — SMKTOM

Ground Ginger

16 oz. Jar — GINGGR

Whole Mace

10 oz. Jar — MACEW

Whole Cloves

12 oz. Jar — CLOVW

Chinese 5 Spice

16 oz. bag — FIVSPI

Crushed Red Peppers

16 oz. Jar — REDPEPCRUSH

Cajun Blackened Seasoning

18 oz. Jar — CAJUNSPICE

Ground Wattle Seed

5 oz. Jar — WATSEED

Piment D' Espelette

(Red Pepper Powder)

1.58 oz. Jar — ESPOW

Whole Green Peppercorns

8 oz. Jar — GRNPC

Lemon Myrtle Ground

3 oz. Jar — LEMY

Berries & Mushrooms



Make the most of mushrooms

Enjoy a delicious fresh or dried blend of mushrooms! Each dish requires just the right taste so we've sourced for everything from Golden Chantrell's, to beautiful red Lobster mushrooms. Each mushroom provides a robust and aromatic taste that will fill your dishes with just the right taste!

Picked straight from the vine our Huckleberries have been hand chosen with care and integrity. Immediately after selection the are Quick Frozen to ensure optimal freshness. One bite and you'll be convinced that while frozen there is certainty no compromise in taste.

"Artisanal food to some is a treat that many don't know should be a way of life."

— A.S.F Employee

Mushroom & Berry Selection



Dried Porcini Mushrooms

1 lb. —DRYPOR

Dried Black Trumpets

1 lb. — DRYBTR

Dried Golden Chanterelles

1 lb. — DRYCHA

Dried Wild Mushroom Blend

1 lb. — DRYWM

Dried Oyster Mushrooms

1 lbs. — DRYOYS

Dried Boletus Mushrooms

1 lb. — DRYBOL

Dried Morel Mushrooms

1 lb. —DRYMOR

Shiitake Mushrooms Dried Sliced

1 lb. —DRYSHII

Frozen Huckleberries

5 lb. — HUCBER001

Dried Lobster Mushrooms

1 lb. — DRYLOB



Seasonal Mushrooms Selection



Fresh Hedgehog

Appx. 6 lb. — HEDGE



Fresh Golden Chanterelles

Appx. 6 lb. — CHANTGLD



Fresh Morels

Appx. 6 lb. — MORFRESH



Fresh Black Trumpet

Appx. 6 lb. — FRSHBT

Non-Pictured Selection

Fresh Organic Chef's Blend

18 x 3.5 oz & 4 x 6 oz CHEFBLND

(White Beech, Brown Beech, French Horns &
Hen of the Woods)

French Horn Mushrooms

10 x 9.5 oz. — FRHORNS2

French Hen of the Woods

24 x 3.5 oz. — HENOWD

Truffles



Fresh Imported & Preserved Truffles

Our specially hand picked truffles are intensely aromatic, the unique rare essence of the coveted white truffle and black truffle is captured and infused in Extra Virgin olive oil. This is a perfect way to achieve the rich flavor of the truffle delicacy without making the investment in fresh truffles.

Behind the Product

Our preserved truffle products are the finest quality truffle preserved during their peak seasons. We're proud to offer you the finest truffle oil.

“There are four basic food groups:

milk chocolate, dark chocolate, white chocolate, and chocolate truffles. ”

— Unknown Author

Truffles Selection



White Truffle Oil

250 ml/ 8.45 oz. — TRU001

White Truffle Oil

500 ml/16.9 oz. — TRU002

Black Truffle Peelings

8.8oz. — TRU004

Black Truffle Carpaccio

14 oz. — TRU005

Seasonal Selection



Fresh Black Summer Truffles

1 lb. — SUMTRUF



Fresh White Summer Truffles

1 lb. — WHTRUF



Fresh Burgundy Truffles

1 lb. — TRUBWFRS



Fresh Black Winter Truffles

1 lb. — TRUF001

Truffle Salt

32 oz. — TSAL

(Pictured with Black Summer Truffles)

Asian



the Behind the Product

Rich in culture and history Asian cuisine has made it's way into the hearts and food preferences of consumers today. Not only is

Asian food among the top preferred cultural cuisine it's also the most delicate in preparation. We've sourced to find the most authentic tasting and artisanal prepared Asian ingredients. With this we've added several popular Asian lines such as Lee Kum Kee, Yuzu and Kikkoman. Many of our lines are purchased direct so you can expect great quality products at an even better price!

***"As long as there's
pasta and Chinese
food in the world,
I'm okay."***

- Michael Chang

Because many consumers today are either Gluten intolerant or have chosen to abstain from Gluten foods we've sourced to find a naturally brewed soy sauce that would satisfy both consumer and chef with taste and function.

Kikkoman's Soy Sauce uses an artisanal cooking style with just four simple ingredients—water, soybeans, rice and salt. Using Kikkoman's age-old brewing process to preserve and enhance the unique flavors, Kikkoman Gluten-Free Soy Sauce is Certified gluten-free by the Gluten Intolerance Group of North America. (GIG).



The Yakami Orchard Prefecture, specializes in the artisanal grown Japanese fruit. Yakami growers have become a trusted name with fresh citrus fruit. Fruit production is utilized, capturing the intense aromatic qualities of the zest and the clean, pure flavor of the juice. Making this an artisanal treat and delicacy.

Asian Selection



Yuzu Marmalade

300 gr. — YUZUMAR2

Yuzu Puree

32 oz. — 310567

Yuzu Koshō— Green

2 oz. — YUZUK

Yuzu Koshō — Red

2 oz. — YUZUKR

Yuzu Juice

Unpasteurized

25.36 oz. — YUZUJ

Sudachi Juice

Unpasteurized

25.36 oz. — SUDA

Kabosu Juice

Unpasteurized

25.36 oz. — KAB01

Japanese Ponzu

25.36 oz. — PONZUJ



Asian Selection



Rice Noodles (Rice Stick)

(Pad Thai)

10 X 16 oz. — RICNOD

Cellophane Noodles

(Bean Thread)

10 X 500 gr — CELLON

Chuka Soba Noodles

(Ramen)

48 X 6 oz. — SOBCHUK

Somen Noodles
15 X 900 gr. — SOMEN

Buckwheat Soba Noodles
12 X 25.4 oz. — SOBANDJ



Asian Selection



Roasted Nori Sheets

50 sheets per pack — NORISH

Hijiki Seaweed

2.2 oz. — HIJ2K

Wakame Dried Seaweed

1 lb. — WAKSW

22 CM Round Rice Paper

Spring Roll Wrappers

10 x 12 oz. — RICPAP

Original Plain Soy Wrapper

20 per pack — SOYWOR

Orange Soy Paper

20 per pack — SOYWORNG

Pink Soy Wrapper

20 per pack — SOYWPIN

Yellow Soy Wrapper

20 per pack

Yellow Soy Wrapper — SOYWYEL

Green Soy Paper

20 per pack — SOYWGRN

Asian Selection



Dried Kombu Seaweed

KOMBSW — 5 lb.

Dried Bonito Shaved Tuna

16 oz. — BONITO2.

Hondashi-Fish Soup Stock

2.2 lb. — HONDAS22

Momokan Pickled Pink

Sushi Ginger

11 lb. — PGIN



Asian Selection



Wasabi Peas
5 lb. — WASPEA

Small White Tapioca Pearls
10 x 14 oz. — TAPPEARL

Large White Tapioca Pearls
10 x 14 oz. — TAPLRG

Gyoza Potstickers Wrappers
12x12 oz. — GYZATD

Won Ton Wrappers
12 x 14 oz. — WONTON

Round Dumplings Skins
30 x 16 oz. — DUMSKN

Powdered Wasabi
2.2 lb. — WASPOW

Hot Chili Oil
6.7 oz. — CHOIL1

Mirin Wine Majo Aji
60 oz. — MIRIN



Asian Selection



Banana Leaves

10 x 16 oz. — BANLEA

Frozen Seasoned Seaweed Salad

4.4 lb. (2kg) ea — SSWS2KG

Egg Roll Wrappers

10 lb. — EGGW10

Red Miso Paste

2.2 lb. — RMISO

White Miso Paste

2.2 lb. — WMISO

Tamarind Paste

14 oz. — TAMARIND



Asian Selection

Furikak Seto

10 x 1.7 oz. jars — FURIK

Char Siu Chinese Barbecue
Sauce

12 x 14 oz. — CHARSU

Togarashi Spice

10.58 oz. — TOGA

Sambal Oelek Ground Fresh
Chili Paste

24 x 8 oz. — SAMOLEK



Garam Masala

6 x 200 gr. — GARAM100

Red Curry Paste

35 oz. — CPASR

Green Curry Paste

35 oz. — CPASG

Yellow Curry Paste

35 oz. — CPASY

Harrisa Paste

120 gr. Tube — HARPAS

Tahini Paste

16 oz. — TAHINI



Asian Selection



Black Sesame Seed

14 Oz. — BLKSEED

Tempura Batter Flower

10 x 2.2 lb —TEMPBAT

White Sesame Seed

14 Oz. — WHTSEED

Chinese Five Spice Powder

16 oz. bag — FIVSPI

Non-pictured Selection

Koon Plum Chun Sauce

150 oz ea.. — PLUMS

Sriracha Hot Chili Sauce

28 oz. — SRIRACHA

Thai Peanuts Sauce

1/2 gal. — PNUTSAUCE

Panko Bread Crumbs

20 lb bag — PANKO17

Hoisin Sauce

12 x 20 oz. — HOISIN

Teriyaki marinade & Sauce

1 gal. — TERIY1

Ginsho Sushi Vinegar

5.28 gal — SUEHIRO

Whole Seedless Lychee in Syrup

12 X 20 oz. — LYCLG

Coconut Milk

24 x 14 oz. — COCMI

China Green Tea Powder

1.1 lb. — GRTEAP

Udon Noodles

10 lb. — UDON1

Lo Mein Noodles (Hong Kong)

5 lb. — LOWM

Green Tea Soba Noodles

10 lb. — GSOBA

Chili Garlic Sauce

1 gl. — CHGARG

Non-pictured Selection

Mushroom Soy Sauce

12 X 22 fl. oz. — SOYMUSH

Sweet Soy Sauce (Kecap Manis)

20.9 oz. — SOYS3

Aged Kimlan Soy Sauce

20 fl. oz. — SOYS2



Oyster Sauce

14.3 oz .ea. — OYSAUC

Tamari Soy Sauce

64 oz. — TAMSOY3

Moo Shu Wrappers

40 x 10 Ct. — MOOWRAP

Wasabi Sesame Seeds

16 oz. — SESWAS

Guava Paste

12 x 25 oz. — GUAVP

Shrimp Paste

12 x 8 oz. — SHRPAS

Rice



the Behind...Product...

A true delicacy rice is, this grain is only harvested once a year, making this an annual plant. Although harvesting only happens once a year rice is still the second highest grain produced worldwide. Simple in nature but complex in carbohydrates rice is low in sodium, has no cholesterol and hardly any fat. Making this a healthy, delicious staple to many meals and menus.

“I like rice.

Rice is great if you're hungry and want 2000 of something.”

- Mitch Hedberg

There are more than 40,000 varieties of rice that grow on every continent except on Antarctica. Some research shows that rice may have been indigenous to India over 4,000 years ago.

Rice Around the World

In China rice was as a preserver of fish. Two pieces of dried fish of were placed between rice. The rice was believed to make the fish last longer. Later seaweed was added as a way of keeping the eaters fingers from getting sticky from the rice. Technically the word ‘sushi’ means rice in Japanese culture.

Rice Selection



Black Chinese Rice
8 lb. — BLKRIC



Bamboo Rice
10 lb. —BAMRIC



Carnaroli Rice
12 x 2 lb. — CARRIC



Calasparra Paella Rice
5 kg. — CALRIC



Jasmine Rice
25 lb. —JASRIC



Botan Rice
50 lb. — SURICE50

Non-Pictured Selection

Basmati Rice
10 lb. — BASMATI

Fancy Wild Rice
10 lb. — WILRICF

Purple Sticky Rice
10 lb. — PURRIC

Fergola Sarda
12 lb. — FREGOLA12



Legumes



The History

Beans are the staple ingredient for 16 cultures around the world. History suggests that people, dating back to Egypt, intertwined beans into their diet daily. Beans are one of the most nutritionally complete foods available. In fact it's been proven by studies that incorporating beans into ones daily diet can help lower their caloric intake, provide healthy amounts of fiber and lower cholesterol.

“Food, to me, is always about cooking and eating with those you love and care for.” — David Chang

A beans color represents the type of Vitamin and mineral that we need for healthy immune systems

By eating 3 servings of beans a day you can offer customers 18 of the essential vitamins and nutrients they need to be healthy

Beans can be used as medicines for healing heart disease



Legumes Selection



Black Garbanzo Beans
10 lb. Box — GARBEABLACK



Black Beluga Lentils
10 lb. Box — BLKLEN



French Green Lentils
10 lb. Box — GRELEN



Navy Beans
10 lb. Box — NAVB



Garbanzo Beans
10 lb. Box — GARBEA



Brown Flax Seed
10 lb. Box — FLAXDB



Spanish Pardina Lentils
10 lb. Box — SPLEN



Red Lentils
10 lb. Box — REDLEN



Autumn Lentils Blend
10 lb. Box — AUTLEN



Black Turtle Bean
10 lb. Box — BLABEA



Borlotti Beans
10 lb. Box — BORBEA



Pigeon Peas
10 lb. Box — PIGPEA



Fava Beans
10 lb. Box — DRYFAV



Flageolet Beans
10 lb. Box — FLALEG



Corona White Runner Beans
10 lb. Box — WHRUN



Canellini Beans
10 lb. Box — CANBEA

Legumes Selection



Giant Peruvian Lima Bean

10 lb. Box — GIAPER



Chana Dahl

10 lb. Box — CHADAL

Non-pictured Selection

Peeled Edemame

24 x 16oz. Box — EDEMP

Great Northern Beans

10 lb. Box — GREBEA

Lupini Beans

10 lb. Box — LUPINI

Green Split Peas

10 lb. Box — GRESP

Calypso Beans

10 lb. Box — CALBEA

Rice Beans

10 lb. Box — RICB

Adzuki Beans

10 lb. Box — ADZBEA

French Tarbais Beans

1 kg. Box — TARB001

Scarlet Runner Beans

10 lb. Box — SCARUN

Appaloosa Beans

10 lb. Box — APPBEAN

Ivory Lentils

10 lb. Box — IVORYL



Vegetables



Behind *the* Product

Frozen vegetables often get a bad rap but let us be the first to say that frozen vegetables are some of the most nutritious eats one can have! One of the biggest bonuses of frozen vegetables is that they retain many of their nutrients once frozen. Also since they are frozen their vitamins, minerals and antioxidants are not deteriorated in transport due to the fact that they are frozen. As if that 's not enough, because frozen foods maintains it's nutritional integrity there 's no need for additives to keep the preserved.

"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread and pumpkin pie."

— Jim Davis

Artichokes are truly a superfood in their own right, they help aid in a healthy digestive tract for the human body. Artichokes leaf extract has been studied to show improvements in people with high cholesterol. When eaten regularly as part of an overall healthy diet, antioxidant-rich foods such as artichoke hearts and leaves may provide anti-aging benefits and protection against degenerative diseases such as heart disease and Alzheimer's disease.

Vegetable Selection



Borretane Onions in Balsamic

2 x 1.9 kg. Tray — ONBAL

Super Red Sun dried Tomato Diced

4 x 5 lb. cs. — SDTDIC

Super Red Sun dried
Tomato Halves

5lb. ea. — SDTRED

Grilled Artichokes w/ Stem

2 x 70 oz. Tray — ARTSGR

Cornichons

5 kg. — CORNI

Stuffed Grape Leaves

6 X 4.4 lb. Can per cs. — DOLMAS

Mango Salsa Peppadew

64 oz. Jars — PEPPAM

Grape Leaves

12 X 1 qt. Jar per cs. — GRALEA2

Whole Golden Peppadew

2 X 105 oz. Can per cs. — PEPPAG

Whole Sweet Piquante Peppadew

2 X 105 oz. Can per cs.- PEPPA

Whole Piquillo Peppers

6.6 lb. - PIQPEP

Grilled Borretane Onions

1.9 kg. Tray — ONBOR

Peppadew Seasoning

1.5 lb. Jar — PEPPAS

(Pictured wesbite)



Artichoke Heat Quarters Frozen

10 x 2.2 lb. Bags per cs. - ARTQFZ

Artichoke Bottoms Frozen

10 X 2.2 lb. Bag per cs. — FFARB

Condiments



the Behind the Product

One of our House Blended signature creations is our one of a kind Fig Molasses. This is a recipe all our own from start to finish. We take much pride in knowing that we that we hand crafted this delicacy. Our Fig Molasses has been a House Blended creation for quite some time and is unique to our Artisanal brand . We encourage you to try this delicious and unique product as it will bring about a taste that is completely different than any other condiment.

Many customers choose to use our House Blends Fig Molasses as a marinade for meats. The taste is truly unique and won't be easily duplicated.

Want a great salad that customers will just crave? Make up an unforgettable salad dressing using our specially crafted Fig Jam.

“You don’t have to cook fancy or complicated masterpieces; just good food from fresh ingredients.”

- Julia Childs

Condiments Selection



Fig Jam

1.9 kg. Jar —FIGJAM

Fig Cake w/ Mixed Nuts

5 kg. Cake —FIGCAK

Fig Balsamic Vinegar

1 gl. Jug —FIGBAL

Fig Molasses

10 oz. Bottle —FIGMOL



Fruits & Nuts

Fruity Facts

Give your customers something they can feel and taste! Fruit is the one thing that people can indulge in without remorse; in fact people who incorporate more fruit, including dried fruit, into their diet may have a lower risk of some chronic diseases. Fruit provides potassium, dietary fiber, and the all important folic acid.

A wise person once said, “food is medicine and medicine is food.”

Nutty Facts

Nuts are loaded with protein, healthy fats and fiber. In fact some nuts contain plant sterols, a natural substance that can help lower your cholesterol. Eating a healthy serving a nuts a per day has also been linked to increased cognitive function that help aid in the protection from Alzheimer’s Disease.



Dried Fruit Selection



Dried Dark Seedless Raisins

5 lb. Box —DRYRAI



Dried Golden Raisins

5 lb. Box —DRYGRA



Dried Apple Rings

5 lb. Box —DRYAPL



Dried Blueberries

5 lb. Box —DRYBLUE



Dried Zante Currants

5 lb. Box —DRYCUR



Dried Banana Chips

5 lb. Box —DRYBANC



Dried Cranberries

5 lb. Box —DRYCRAN



Dried Tart Cherries

5 lb. Box —DRYCHER



Dried Apricot Halves

5 lb. Box —DRYAPP



Dried Medjool Dates

5 lb. Box —DRYDAT



Dried Strawberries

5 lb. Box —DRYSTR



Dried Kiwi

5 lb. Box —DRYKIWI



Dried Goji Berry

1 lb. Box —GOJI



Dried Papaya

5 lb. Box —DRYPAP



Dried Cantaloupe

5 lb. Box —DRYCANT

Dried Fruit Selection



Crystalized Ginger

5 lb. Box — CRYSTGIN



Shredded Unsweetened Coconut

5 lb. Box — COCNUTS



Dried Pineapple Diced

5 lb. Box —DRYPIN



Dried Red Plums

5 lb. Box —DRYPLUM



Dried Pitted Prunes

5 lb. Box —DRYPRU



Dried Pears

5 lb. Box —DRYPEAR



Dried Peaches

5 lb. Box —DRYPEAC

Non-Pictured Selection

Dried Pineapple Rings

5 lb. Box —DRYPINR

Dried Black Mission Figs

5 lb. Box —DRYFIG

Dried Starfruit

5 lb. Box —DRYSTA

Dried Mango

5 lb. Box —DRYMAN



Nut Selection



Smoked Almonds

5 lb. Box —ALMSMK5



Skin on Almonds

5 lb. Box —ALMNUTN



Blanched Sliced Almonds

5 lb. Box —ALMNUTS



Blanched Unsalted

Slivered Almonds

5 lb. Box —ALMSLIVER



Walnuts Halves

5 lb Box — WALNUTH



Pecans Halves

5 lg. box — PECNUTH



Frozen Whole Peeled Chestnuts

5 x 2.2 lb. cs. — FRZCHST



Shelled Pistachios

5 lb. Box — PISNUT



Roasted & Unsalted Cashews

5 lb. Box — CASHNUT



Blanched Unsalted Peanuts

5 lb. Box — PEANUT



Blanched Hazelnuts

5 lb. Box — HAZNUT



Raw Macadamia

5 lb. Box — MACNUT

Non-Pictured Selection

Black Walnut Halves

5 lb. Box — BLKWALNUT

Caramelized Walnuts

8.36 lb. Pail — CARWAL

Grains & Flour



The History

The History of Flour, Did you Know...

History suggests that some 30,000 years ago flour was artisanally produced from the roots of cattails and ferns and then ground into flour. In some cases Archaeologist have found ancient grinding stones from Russia, Italy and the Czech Republic!

*“Peace goes into the making of a poem
as flour goes into the making of bread.”*

- Pablo Neruda

Bread is a healthy source for protein too! Generally speaking, flour made from hard winter wheat contains 13% to 15% protein. This also translates over to being higher in gluten content.

On the other hand flour made from wheat grown in the hotter months of summer is often a softer wheat containing only 4% to 9% gluten content.

Grains & Flour Selection



Yellow Traditional Polenta

10 lb. Box —POLTRA



Instant Yellow Polenta

10 lb. Box — POLINS



Tomato Couscous

10 lb. box — TOMCOUS



White Quinoa

10 lb. Box — QUIN



Amaranth Grain

10 lb. Box —AMAR



Fine White Grits

10 lb. Box —FGRIT



Ceci Flour

8 lb. Box — CECFLO



Caputo Pizza Flour "00"

25 lb. Bag — FLOURBLUE25LB



Semolina Flour "00"

25 lb. Bag —FLOURSM



Medium Rye Flour

10 lb. Bag — RYEFL



Masa Harina

10 lb. Bag — MASA



Blue Corn Meal

10 lb. Bag —BCORNM



Chestnut Flour

5 x 500 gr. Bags —CHSTPOW



Hazelnut Flour

5 lb. Box —HAZFLO



Pistachio Flour

5 lb. Box —PISFLO



Blanched Almond Flour

5 lb. Box —ALMFLO

Grains & Flour Selection



Black Quinoa

10 lb. Box — BLKQUIN



Tri Color Quinoa

10 lb. Box — TRIQUI



Red Quinoa

10 lb. Box — REDQU



Pearled Barley

10 lb. Box — BARL



Rye Berries

10 lb. Box — RYEB



Millet Seed

10 lb. Box — MILSEE



Cracked Bulgar

10 lb. Box —BULG



Spelt Berries

10 lb. Box — SPEBER



Hard Red Wheat Berries

10 lb. Box — WHEBR



Freekeh

10 lb. Box — FRE10



Golden Flax Seed

10 lb. Box —FLAX

Grains & Flour Selection



Cup for Cup Gluten-Free Waffle Mix

25 lb. Bag - FLOUGLFPA



Cup for Cup Gluten-Free Flour

50 lb. Bag — FLOUGLUFR

Grains & Flour Non-Pictured Selection

Rice Flour

24 x 1 lb. Bag per cs. — RICEFLOUR

Buckwheat Grouts

10 lb. Box — BUCW25

Tabouli

12 x 8 oz. cs. — TABOULI

Tapioca Flour

24 x 16 oz. Bag per cs.— TAPFLOUR

Tri Color Couscous

10 lb. — TRICOU

Kasha

10 lb. Box — KASHA

King Midas Special AD

50 lb. Bag — BM12403

Superior flour used for many baking applications.

Flour Art SP Pat Knox Untreated

50 lb. Bag — BM73384

*A popular choice by many bakers as a great all purpose
baking flour*

Wheat Bran Flour

50 lb. Bag — BM12600

Top quality flour made from artisan creation process-



Seeds Selection



Shelled Pumpkin Seed

5 lb. Box — PEPSEED



Pine Nuts

5 lb. Box —PINENUT



Shelled Sunflower Seeds

5 lb. Box —SUNFLS



Whole Cumin Seeds

16 oz. Jar — CUMSEE



Yellow Mustard Seeds

24 oz. Jar — MUSTY



Whole Fenugreek Seeds

26 oz. Jar —FENUGS



Black Mustard Seeds

24 oz. Jar — MUSTB



Annatto Seeds

22 oz. Jar — ANNASE



Corn Husks

5 lb. Box —CORNHU



Freeze Dried Yellow Sweet Corn

3 lb. Box —CORFD





Artisan Specialty Foods

2528 South 27th Avenue • Broadview, IL 60155

artisanspecialty.com

