

An aerial photograph of a scenic landscape. In the foreground, a calm lake with a greenish-blue hue is bordered by a dense, dark green forest. A narrow dirt path or road runs along the shoreline. In the middle ground, a small town or village is nestled in a valley, surrounded by rolling green hills. The background features more rugged, forested hills under a sky filled with large, white, fluffy clouds. The overall atmosphere is peaceful and natural.

WORLDCLASS

Discover Hidden Treasures

2023 PRODUCT CATALOG

WORLDCLASS

Discover Hidden Treasures

At WorldClass, we are passionate about discovering and sharing the hidden treasures of the world.

We are relentless in our search to find the rare, the unique, the intriguing, the finest quality. We are passionately curious about the places we travel. We see amazing things and meet exceptional people. We hear incredible, inspiring stories. And we want to share them with you.

At WorldClass, we're dedicated to chefs who are passionate about creating exceptional culinary experiences. As a trusted importer and distributor, we tirelessly search for unique, high-quality ingredients that will elevate your dishes to new heights.

We understand the importance of ethical and sustainable practices. Our commitment is to make a positive impact on both our producers and the communities they come from. We carefully select ingredients that are kinder to the planet, ensuring a responsible approach.

With WorldClass, you gain access to a world of extraordinary flavors. Discover rare and exquisite ingredients from around the globe, sourced with meticulous care. We're here to support you in creating remarkable dishes while promoting a better future for our planet

WORLDCLASS

Discover Hidden Treasures

Discover WorldClass Ingredients Featured at our Partner Restaurants

Texas

AMALFI
ARTISANS
BARI
BIJAN
BISOU
BRASSERIE 19
BRASSERIE DU PARC
BRETT'S BBQ SHOP
BUENOS AIRES CAFE
BUNGALOW
CHERRY BLOCK CRAFT BUTCHER
ETOILE CUISINE ET BAR
FEDERAL AMERICAN GRILL
GAUCHOS DO SUL
GUARD AND GRACE

HAYAT CAFÉ
KAU BA SAIGON KITCHEN
LAKESIDE COUNTRY CLUB
LE COLONIAL
MAD HOUSTON
MAISON PUCHA BISTRO
MASRAFF'S
MUSAAFER
OUIE'S TABLE
PETE'S FINE MEATS & DELI
POTENTE
RUGGLES BLACK
SE7EN
SOTO JAPANESE RESTAURANT
THE ORIGINAL NINFA'S

Arizona

Acqua Di' Mare
Arboleda Restaurant
Así es La Vida
B&B Cocktail Lounge
BISUTORO Sushi Bar
Grill
Blue Hound Kitchen and
Cocktails
Bluewater Grill
Bourbon & Bones
Chophouse
Bourbon Steak
Campo Italian Bistro
Chico Malo
Chilte
CRU Jiente Tacos

Different Pointe of View
Elements
EVO
Fairmont Scottsdale
Princess
Fairway House at
Grayhawk Golf Club
Francine
Fullhouse Cafe
Gila River Resorts &
Casinos
Honey + Vine
Ironwood American
Kitchen
Isabella's Kitchen
Lom Wong

Lon's
Marcellino Ristorante
Mayas Mercado
Mora Italian
OBON Sushi Bar Ramen
Pa'La Downtown
Phoenix City Grille
Prime, A Shula's Steak
House
Pure Sushi
Renata's Hearth
Roka Akor
Silverleaf Golf Club
Taqueria Centro
The Genuine

The Mick Brasserie
The Nook
The Scott Resort & Spa
The Vig Arcadia
The Vig Fillmore
The Vig McCormick
Ranch
The Vig McDowell
Mountain
The Vig North Central
The Vig Peoria
Toro Latin Restaurant &
Rum Bar
Vecina
Vicos Local Italian
Wren & Wolf
ZuZu

WORLDCLASS.COM

A gaucho on a horse herding a large group of dark-colored cattle in a vast, open landscape under a dramatic, cloudy sky at sunset or sunrise. The scene is bathed in warm, golden light.

WORLDCLASS

Discover Hidden Treasures

ARGENTINE BEEF



Argentine Collection

Argentine Beef



- ◆ Argentine Beef is known worldwide for its **high-quality & rich flavor**.
- ◆ Beef is sourced from **Black Angus Certified British cattle breeds**.
- ◆ The founders of our partner supply company, icons in the Argentine cattle industry, **contribute 70% of the cattle from their personally owned lands**. Their network of other high-quality boutique providers yields the remaining 30%.
- ◆ Cattle are **raised free-range on Las Pampas grasses** for 18 months using traditional gaucho traditions, resulting in ethical and sustainable meat high in healthy omega-3 fatty acids.
- ◆ Cattle are finished on grain to maximize flavor and marbling.
- ◆ Cattle are **never given antibiotics or growth hormones**.
- ◆ **The Beef slaughter house is owned by the producer** and uses with state of the art equipment and meets Good Manufacturing Practices (GMP) regulations.
- ◆ Beef is **graded using a computer vision system** that precisely judges the meat for fat thickness, yield grade, marbling, and color ensuring all beef cuts meet the WorldClass standards.
- ◆ **Halal certified** by the Islamic Center of Argentina.



Argentine Beef Winner of the World Steak Challenge

The World Steak Challenge is a prestigious competition showcasing product quality, breed credentials, and processing standards from more than 300 companies globally.

For the third consecutive year, WorldClass Argentine Beef suppliers were awarded two gold medals for their tenderloin and ribeye cuts in 2022.





Our partner, Azul Natural Beef S.A is an award-winning producer of high-quality Argentine beef meeting the needs of the most demanding clients in the world, starting with a rigorous selection of the finest breeds. Azul and the company's beef brand Devesa is founded through the partnership of two families a long tradition of 6 generations in the meat and cattle-raising industry.

Fully integrated company with over 100,000 heads of cattle derived from its own production.

The best certified Angus breeds raised in the well-known pampas of Argentina.

Devesa is a Gold medalist in the world steak challenge for both its grass-fed and grain-fed tenderloin, ribeye, and sirloin beef cuts.



TOMAS ZYMNIS

**Co-Founder, Owner & Senior Advisor
of Azul Natural Beef**

**16 Years with Elvida Foods
as President and Shareholder**

Tomas has managed the family meat business for over 35 years and has always led the beef industry with modern export-oriented approach.

Tomas also served as president for Elvida foods, a Greek food company committed to the production of innovative products which meet the food needs of modern consumer.



RICHARD HOLLANDS

**Market Development Specialist
for Azul Natural Beef**

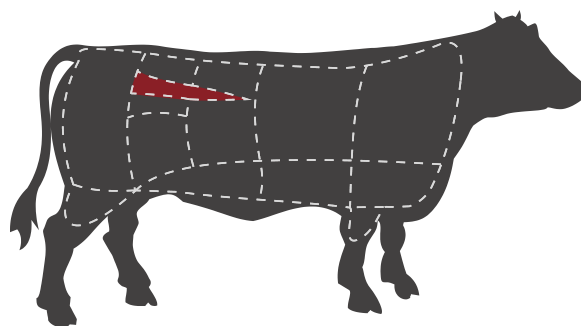
**Director of Sales and Business
Development for Altothea**

Richard is a highly skilled protein trade professional with unique global experience working in all major meat producing regions namely South America, Australia, NZ and the USA. A deep understanding of global trade flows and client base to match making him an extremely unique asset to Azul.



BIFE DE LOMO

ARGENTINE BEEF TENDERLOIN



The most tender and desirable cut of beef.
Cooked right, it can easily be cut with a fork.

Culinary Notes

- Argentine beef, including the tenderloin, is renowned for its exceptional quality and flavor.
- The tenderloin is one of the most prized cuts of beef due to its tenderness and subtle flavor. It's located along the spine and is part of the short loin and sirloin.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

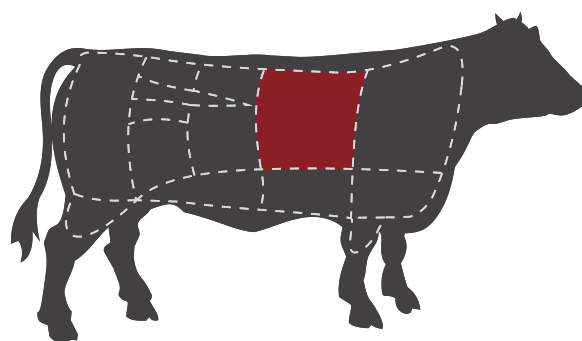
CASE & PACK SIZE

Avg. LBS per Unit 4.7 lb
Avg. Units per Case 8-10
Average net weight
per case: 45 lb
Case size:
23.62"W x 15.74"L x 5.90"H



OJO DE BIFE

ARGENTINE BEEF RIB-EYE



This steak is rich, juicy and full-flavored with generous marbling throughout.

Culinary Notes

- The Ribeye is renowned for its rich marbling, with fat distributed throughout the cut. This marbling melts as the steak cooks, contributing to the cut's exceptional juiciness and tenderness.
- Thanks to the high fat content and marbling, the Ribeye Steak has a buttery and succulent flavor, with a richness that is more intense than many other cuts.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

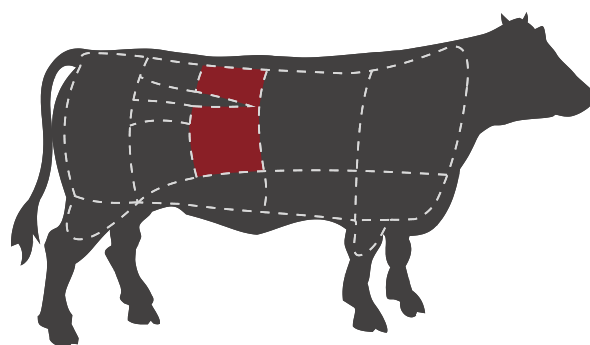
CASE & PACK SIZE

Avg. LBS per Unit 10.7 lb
Avg. Units per Case: 3-4
Average net weight
per case: 35 lb
Case size:
23.62"W x 15.74"L x 5.90"H



BIFE DE CHORIZO

ARGENTINE BEEF NEW YORK STRIP



A thick, juicy cut, with tasty fat and marbling and robust flavor.

Culinary Notes

- The New York Strip has a medium texture with a tighter grain compared to ribeye. It is moderately tender and less marbled than some other cuts, making it a good balance between tenderness and a leaner bite.
- The fat content is lower than cuts like the ribeye, but enough to provide a rich taste, especially when cooked to medium-rare or medium.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

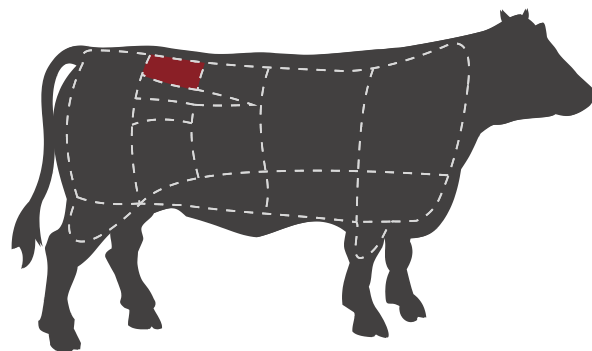
CASE & PACK SIZE

Avg. LBS per Unit: 10.8 lb
Avg. Units per Case: 4-5
Average net weight
per case: 44 lb
Case size:
23.62"W x 15.74"L x 5.90"H



PICANHA

ARGENTINE BEEF TOP SIRLOIN CAP COULOTTE



This cut is a staple in Argentina and Brazil, where it's the star of many traditional barbecue or "churrasco" dishes.

Culinary Notes

- The Coulotte boasts a fine grain and a thick layer of external fat that bastes the meat during cooking, resulting in a juicy, tender piece of beef. It's known for its succulent texture and melt-in-your-mouth quality when cooked properly.
- The fat content is lower than cuts like the ribeye, but enough to provide a rich taste, especially when cooked to medium-rare or medium.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

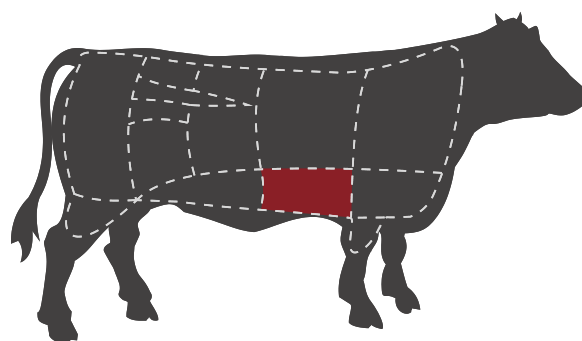
CASE & PACK SIZE

Avg. LBS per Unit: 3.6 lb
Avg. Units per Case: 8-12
Average net weight
per case: 38 lb
Case size:
23.62"W x 15.74"L x 5.90"H



RIB FINGER

ARGENTINE BEEF BONELESS PLATE SHORT RIB



The Boneless Short Rib Plate is derived from the beef short plate, or the lower middle of the cow. The bones are removed, leaving a well-marbled and rich piece of meat..

Culinary Notes

- This cut is recognized for its heavy marbling, which when slow-cooked, renders into the meat to create a moist, tender, and flavorful dish.
- The marbling throughout the cut melts during the cooking process, further enhancing the taste. Ideal for braising, barbecuing, or smoking, this cut absorbs flavors wonderfully, making it suitable for a variety of marinades and rubs.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

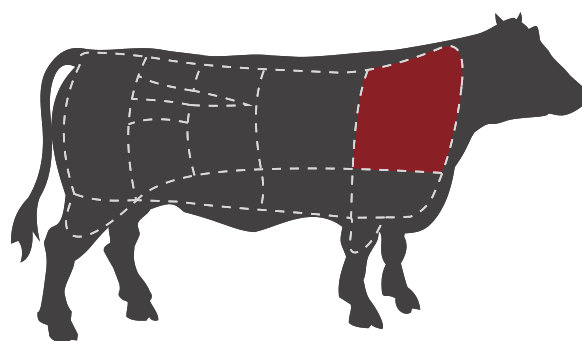
Avg. LBS per Unit 4.8 lb
Avg. Units per Case 7-10
Average net weight
per case: 40 lb
Case size:
23.62"W x 15.74"L x 5.90"H



CARNE INTERCOSTAL

ARGENTINE BEEF

BONELESS CHUCK SHORT RIB



This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor.

Culinary Notes

- This cut is known for its rich marbling that, when cooked slowly, renders into the meat, resulting in a highly tender and juicy cut of beef.
- It's perfect for slow cooking methods like braising or slow roasting, which break down the connective tissue and unleash the cut's full flavor potential.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit 5 lb
Avg. Units per Case 7-9
Average net weight
per case: 40 lb
Case size:
23.62"W x 15.74"L x 5.90"H



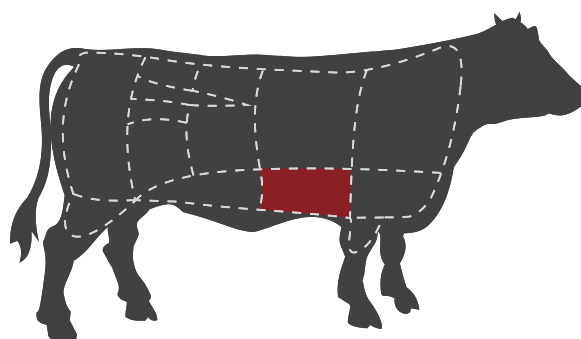
ENTRAÑA

ARGENTINE BEEF OUTSIDE SKIRT STEAK

One of the most popular cuts amongst Argentine locals it's known for being full of flavor.

Culinary Notes

- Skirt steak has a very pronounced grain and a chewy texture, its fibers are packed with flavor.
- Skirt steak is known for its robust, beefy flavor, making it a favorite for fajitas, stir-fries, and other dishes where the meat is cooked quickly and sliced thin. It's important to cut it against the grain to maximize tenderness.



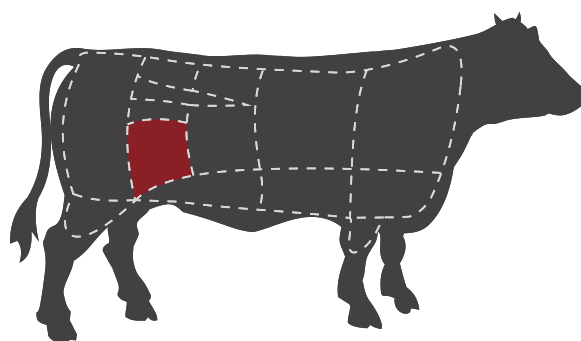
INGREDIENTS	Raw Argentine Beef
FORM	Chilled
SHELF LIFE	120 - 150 days vacuum-packed if storage between 30°F -36°F
CASE & PACK SIZE	Avg. LBS per Unit 2.5 lb Avg. Units per Case 15-20 Average net weight per case: 45 lb Case size: 23.62"W x 15.74"L x 5.90"H



MEDIALUNA DE VACIO

ARGENTINE BEEF

BOTTOM SIRLOIN BUTT FLAP



While similar to the flank steak this cut offers more marbling and richer texture.

Culinary Notes

- The Bottom Sirloin Butt Flap boasts a coarse grain with a strong texture, which results in a slightly chewy but satisfying mouthfeel.
- It is admired for its rich, robust beef flavor, a characteristic of the sirloin cuts. After cooking, it's typically sliced thin against the grain to maximize tenderness.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

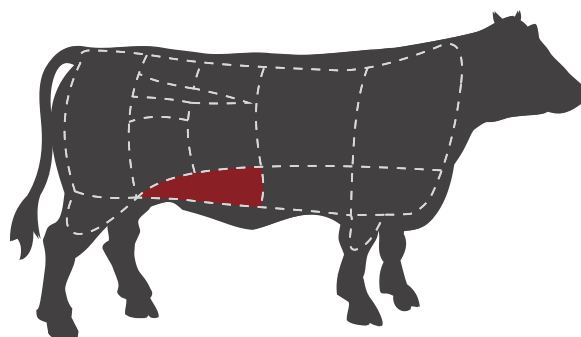
CASE & PACK SIZE

Avg. LBS per Unit 3.4 lb
Avg. Units per Case 4-6
Average net weight
per case: 35 lb
Case size:
23.62"W x 15.74"L x
5.90"H



VACIO

ARGENTINE BEEF FLANK STEAK



An extremely flavorful cut with a mouth-watering exterior of crispy fat.

Culinary Notes

- The Flank Steak is a long, flat cut taken from the abdominal muscles of the cow. It's a single, boneless piece that's full of lean muscle fibers.
- It has a robust, meaty flavor. It's a popular cut for dishes like fajitas and stir-fries, and its wide, thin shape makes it a great choice for stuffing and rolling.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

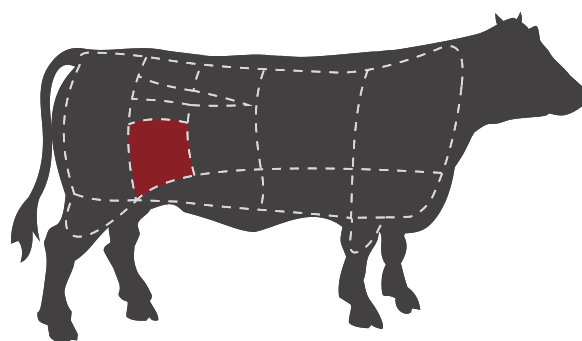
CASE & PACK SIZE

Avg. LBS per Unit 3.3 lb
Avg. Units per Case 11-13
Average net weight
per case: 43 lb
Case size:
23.62"W x 15.74"L x 5.90"H



COLITA DE CUADRIL

ARGENTINE BEEF TRI-TIP



Boneless and fairly tender with full flavor.
Roast or grill then slice across the grain.

Culinary Notes

- Has a firm texture with a good amount of marbling for a lean cut. This gives it a great balance between tenderness and a robust, meaty bite when cooked properly.
- It's a versatile cut that can be used for a variety of dishes, from grilling whole to slicing for stir-fries. For best results, it should be cooked to medium-rare or medium.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit 4.4 lb
Avg. Units per Case 7-10
Average net weight
per case: 41 lb
Case size:
23.62"W x 15.74"L x 5.90"H



WORLDCLASS

Discover Hidden Treasures

IBÉRICO PORK



WORLDCLASS

Discover Hidden Treasures



the wagyu of pork

RAW IBÉRICO PORK

Iberico pork is a culinary delicacy that has been treasured for centuries in the Iberian Peninsula of Spain and Portugal. Considered the “Wagyu of pork,” it is highly prized by chefs for its exceptional flavor, marbling, and texture.

OUR SOURCING

Our exquisite Iberico pork is directly sourced straight from La Alberca, a small village in the province of Salamanca, Spain, situated in the pristine Dehesa ecosystem bordering Portugal. Fermin's pigs are Iberian, reared in green pastures and oak groves with pure soils free from synthetic fertilizers and pesticides. No antibiotics or growth-promoting hormones are used and the Iberian pigs are free to roam the open space at all times.

OUR COMMITMENT

We take pride in sourcing the finest quality Iberico pork. We work directly with producers to ensure we meet our commitment to sustainable and ethical farming practices.

FERMÍN®

■■■ a cut above.



the wayu of pork

RAW IBÉRICO PORK

- ◆ Founded in 1956, Fermin is a small family business based in La Alberca, Salamanca. With over 60 years of experience, they are renowned for producing the highest quality Iberico products in the world.
- ◆ Fermin was born from the efforts of Fermin Martin and Victoriana Gomez, who gathered traditional knowledge of raising and curing Iberico pigs in La Alberca.
- ◆ Today, managed by Santiago and Francisca, the children of Martin and Gomez, Fermin continues its artisanal legacy, focusing on traditional production methods and global commercialization of Iberico products.
- ◆ They control the entire production process at their plants in La Alberca and Tamames, surrounded by magical landscapes that inspire their work.
- ◆ Their commitment to excellence led them to establish “Finca Los Helechales,” the first genetically selected Iberico pig farm in the area.
- ◆ Fermin’s pigs are known for their health, care, and contentment, resulting in exclusive, top-quality products.



FERMÍN®

■ ■ ■ a cut above.



Iberico Pork

First authorized company to export Iberico products to the United States

In 2005, Fermin became the first authorized company to export Iberico products to the United States, complying with the highest standards.

In 2016, Fermin obtained the Certification of Organic Industry, becoming the first to export organic Iberico pork meat to the United States.

With distribution in over 20 countries, Fermin is a pioneer in bringing Iberico products to Europe, Japan, Canada, Singapore, China, and more.



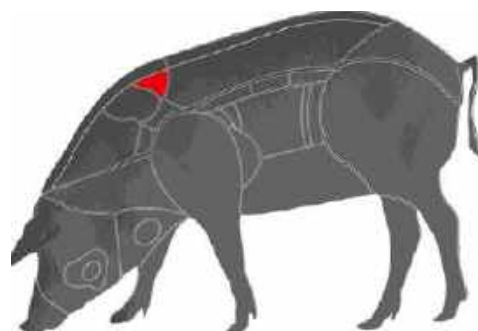
PLUMA IBÉRICA

RAW IBERICO PORK FLANK

The pluma is attached to the back of the loin. It is smaller but has similar qualities. Its name comes from its flat triangular shape, similar to a feather. Each pig has only two small plumas, so it is one of the most desirable cuts.

Culinary Notes

- *Oven roasted, pan seared or grilled (recommended)*
- *Light sauces high in acid or lightly sweet pairs well with most Iberico pork cuts*



INGREDIENTS

Raw Iberico pork flank.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

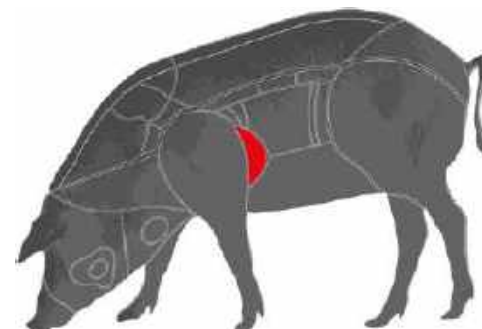
CASE & PACK SIZE

2 unit per packet
/7-8 packets per case
Average net weight
per case: 13.6 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



SECRETO IBÉRICO EXTRA

RAW IBERICO PORK SHOULDER MUSCLE ("EXTRA")



A fantastically tender cut from the shoulder. The secreto is a fan-shaped muscle in front of the bacon. It is difficult to see when the fat is sliced vertically. To find it, you need to slice it horizontally. It is one of Spain's best kept secrets! Dark in color, dense marbling, extremely juicy and rich in flavor.

Culinary Notes

- Quick and easy to grill on medium to medium high heat

INGREDIENTS

Raw Iberico pork shoulder muscle.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between 10°F and -11°F

CASE & PACK SIZE

2 unit per packet
/10-12 packets per case
Average net weight per case: 10.94 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



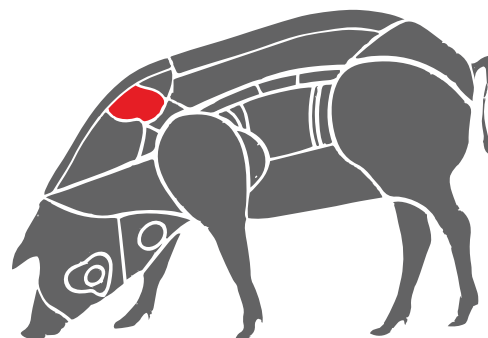
PRESA IBÉRICO

RAW IBERICO PORK

Located deep within the pork shoulder, the Iberico Pork Presa is a lean muscle that boasts rich marbled flavors. This particular cut is highly sought after by Spaniards during the traditional pig harvest known as “Matanza.” Despite being a shoulder cut, it is surprisingly tender and frequently marbled, with a robust & almost beefy taste.

Culinary Notes

- Due to its thickness the best way to cook is to reverse sear the presa cut is on indirect heat first, then sear.
- Can also be slow-roasted and sliced against the grain



INGREDIENTS	Raw Iberico pork. All Natural. Gluten Free. Non GMO.
FORM	Frozen
SHELF LIFE	2 years if frozen between 10°F and -11°F
PACK SIZE	1 unit per packet /7-9 packets per case Average net weight per case: 13.2 LBS Case size: 7.0"W x 25.5"L x 3.0"H



COCHINILLO 100% IBÉRICO

100% IBÉRICO SUCKLING PIG

The pure Ibérico pig is considered to be one of the tastiest and juiciest pork in the world. 100% Ibérico suckling pig, commonly called “cochinillo” has fed only on mother’s milk, so the result is the most tender and delicious meat you will ever taste.

Culinary Notes

- The roast suckling pig is one of the most typical dishes in the cuisine of “Castilla y Leon”, Spain
- The suckling pig is rubbed with olive oil, garlic, salt and thyme. It cooks in two stages: once for about an hour in a clay dish alongside the fire or on a grate directly on top of it, and later to brown the skin

INGREDIENTS	100% Iberico suckling pig. All Natural. Gluten Free. Non GMO.
FORM	Frozen
SHELF LIFE	1 month if refrigerated and vacuum packed 2 years if frozen and vacuum packed
CASE & PACK SIZE	1 unit per case Average net weight per pig: 10.60 LBS Case size: 19.68"W x 10.62"L x 4.13"H



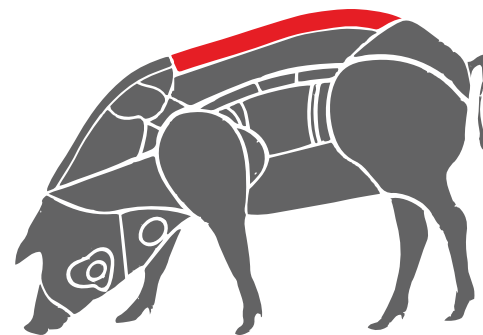
LOMO IBÉRICO

RAW IBERICO PORK LOIN

Lomo Iberico Bellota is a premium boneless pork loin made from Iberico de Bellota pork. It has a rich taste and tender consistency, with nicely marbled, tender flesh and juicy flavor.

Culinary Notes

- This cut can be cooked in numerous different ways: roasted, stuffed, breaded, fried or grilled. Please bear in mind it has a thin layer of fat on the outside, so we recommend cooking it no more than medium-rare.



INGREDIENTS	Raw Iberico pork flank. All Natural. Gluten Free. Non GMO.
FORM	Frozen
SHELF LIFE	2 years if frozen between 10°F and -11°F
PACK SIZE	1 unit per packet /2-3 packets per case Average net weight per case: 14.34 LBS Case size: 7.0"W x 25.5"L x 3.0"H



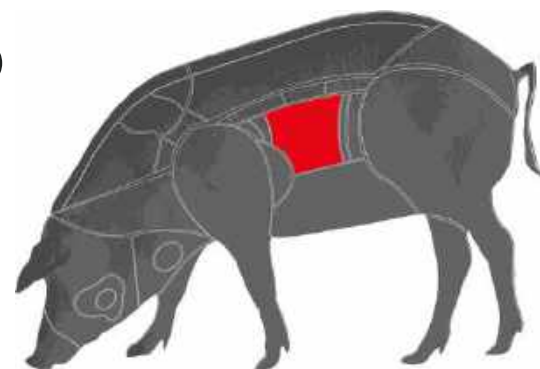
CHULETON DE CABECERO

RAW IBERICO PORK RIBEYE STEAK (COLLAR)

This type of ribeye comes from the part of the bone in loin (chuletero) closest to the collar of the pork. It is a very juicy meat due to its infiltration of fat, incredibly rich, juicy and tender.

Culinary Notes

- Given its inherent tenderness and flavor profile, the Ibérico Pork Ribeye demands minimal seasoning – often just a touch of sea salt and freshly cracked pepper.
- Whether grilled to perfection or pan-seared to a delectable finish, the meat's natural flavors should remain the star of the dish.



INGREDIENTS

Raw Iberico pork ribeye steak.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between 10°F and -11°F

PACK SIZE

1 unit per packet
/12 packets per case
Average net weight
per case: 11.9 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



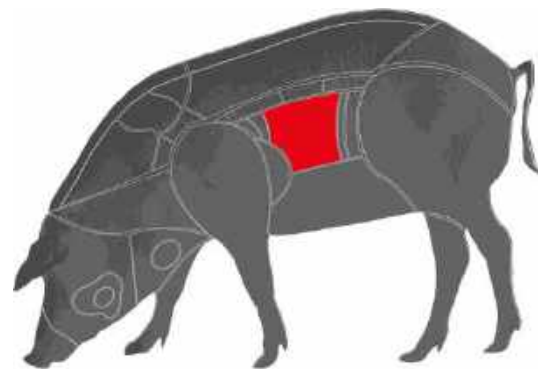
CHULETON DE LOMO

RAW IBERICO PORK RIBEYE STEAK (LOIN)

This ribeye is obtained by cutting the bone inloin (chuletero) into chops. It is a cut with less infiltrated fat. That is why we leave a thin layer of fat that covers it, giving it a juicy and exquisite touch

Culinary Notes

- The Ibérico Pork Ribeye Steak is best appreciated when grilled or pan-seared to a golden perfection. It's vital to avoid overcooking, allowing the meat to remain tender and juicy.
- A simple seasoning of sea salt, black pepper, and a touch of olive oil is all that's needed to elevate its natural flavor



INGREDIENTS	Raw Iberico pork ribeye steak. All Natural. Gluten Free. Non GMO.
FORM	Frozen
SHELF LIFE	2 years if frozen between 10°F and -11°F
PACK SIZE	1 unit per packet /12 packets per case Average net weight per case: 8.4 LBS Case size: 8.3"W x 10.6"L x 19.6"H



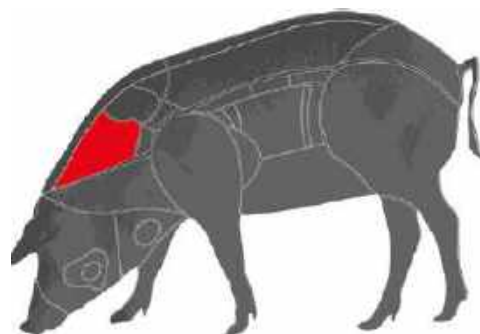
CABECERO IBÉRICO

RAW IBERICO PORK COLLAR

The cabecero is the taken from the muscle used by the pig to move neck and head. This meat cut is extremely well marbled and is a most appreciated piece because of this juiciness.

Culinary Notes

- Roast like traditional shoulder or cut in steaks and grill.
- Light sauces high in acid or lightly sweet pairs well with most Iberico pork cuts



INGREDIENTS

Raw Iberico pork collar.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4 packets per case
Average net weight
per case: 17.9 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



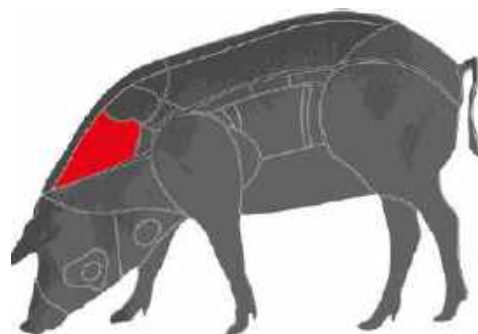
MOGOTE IBERICO

RAW IBERICO PORK MINI COLLAR

The cabecero is the taken from the muscle used by the pig to move neck and head. This meat cut is extremely well marbled and is a most appreciated piece because of this juiciness.

Culinary Notes

- Roast like traditional shoulder or cut in steaks and grill.
- Light sauces high in acid or lightly sweet pairs well with most Iberico pork cuts



INGREDIENTS

Raw Iberico pork mini collar.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4 packets per case
Average net weight
per case: 11.5 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



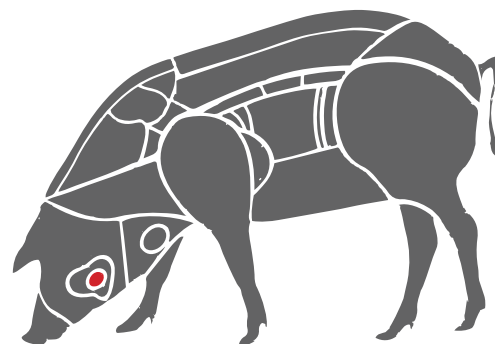
IBÉRICO CARRILLERAS

RAW IBERICO PORK CHEEKS

Ibérico Carrilleras (Cheeks): a culinary masterpiece derived from the jaw of prized Ibérico pigs. Revered for their exceptional tenderness and captivating flavors, these meticulously selected pork cheeks are a highly desired choice among chefs.

Culinary Notes

- *Best braised, sous vide, or slow cooked until very tender. It absorbs the flavors of braising liquid very well.*



INGREDIENTS

Raw Iberico pork cheeks.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

3 unit per packet
/20 packets per case
Average net weight
per case: 13.73 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



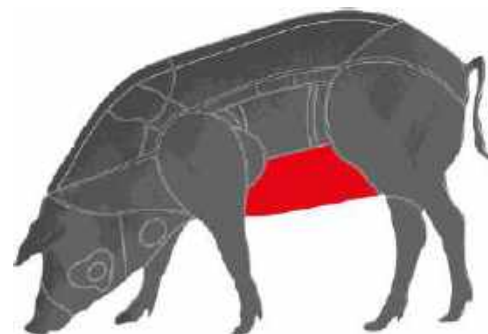
PANCETA IBÉRICA

RAW IBERICO PORK BELLY

Panceta Iberica is especially well marbled with strips of creamy white fat. Panceta should not be confused with Pancetta. While they are both pork belly products, Panceta is fresh, uncured pork belly with no added ingredients.

Culinary Notes

- We recommend cooking this uncured pork belly similarly to regular pork belly, ideally oven-roasted or braised.
- You can also cure or smoke Panceta Iberica to make your own luxurious version of pancetta or bacon.



INGREDIENTS

Raw Iberico pork belly.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/3 packets per case
Average net weight
per case: 29.7 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



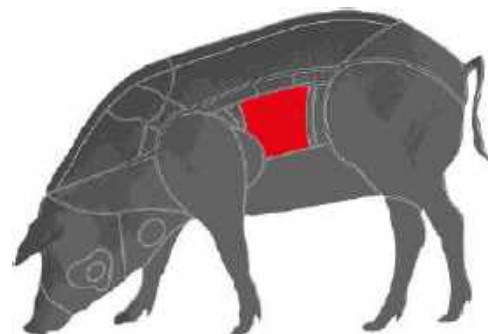
COSTILLA IBÉRICA

RAW IBERICO PORK SPARERIBS

Intensely flavorful bone-in cut that must be slow cooked until tender. They are larger than the baby backs but naturally smaller than conventional pork ribs and bolder in flavor, nuttier and intensively juicy.

Culinary Notes

- Cover the ribs with aluminum foil. Bake them at a low temperature (140°F) for 12 hours.
- Brush the barbecue sauce on the baked ribs and grill them for a few minutes until the sauce is caramelized.



INGREDIENTS

Raw Iberico pork spareribs.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4-5 packets per case
Average net weight
per case: 23.8 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



CHORIZO IBÉRICO DE ASAR

FRESH SAUSAGE GRILLING IBERICO CHORIZO

These Ibérico chorizos are made in the Salamanca mountains from premium Ibérico pork and are simply seasoned with sea salt, garlic, smoked paprika, and oregano. The Ibérico breed is only found in Spain and has a fuller, more complex flavor than typical pork, while its lower melting point fat makes the sausages incredibly juicy. The signature smokiness comes from Spanish smoked paprika, Pimentón de La Vera, and is enhanced by sea salt, fresh garlic, and oregano.

INGREDIENTS	Raw Iberico pork meat, salt, pimento, garlic, oregano, dextrin, dextrose and beet red (E-162).
	Gluten free. Lactose free. No nitrates
FORM	Frozen
SHELF LIFE	2 years if frozen between 10°F and -11°F
PACK SIZE	5 unit per packet /15 packets per case Average net weight per case: 16.7 LBS Case size: 7.0"W x 25.5"L x 3.0"H



TOCINO IBÉRICO CON PIEL

RAW IBERICO PORK BACKFAT SKIN ON

Iberico back fat does not have any meat. However what it does have, pure Ibérico de Bellota fat that is infused with the qualities of the bellota (acorns) that it consumes during the montañera. The oil of the fat is wonderfully flavorful, and lends itself to lardo, sautéing and even homemade sausage. The back fat is sold in 3 LB pieces. You will never taste a better back fat. Iberico Back fat is skin-on.

Culinary Notes

- To enhance its texture and flavor, marinate it and slice against the grain.

INGREDIENTS

Raw Iberico pork fat.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/14-16 packets per case
Average net weight
per case: 14.9 LBS
Case size:
7.0"W x 25.5"L x 3.0"H

A person wearing a dark cap and a light-colored jacket is riding a white horse, herding a flock of white sheep across a dry, hilly landscape. The person is seen from behind, and the sheep are scattered around the horse. In the background, there are rolling hills under a clear sky.

WORLDCLASS

Discover Hidden Treasures

PATAGONIAN LAMB



Chilean Collection

Patagonian Lamb

The Magallanes region in southern Chile is exceptionally isolated and possesses a cold environment made up of extensive prairies and rivers of crystalline waters fed by ancient glaciers. This pristine, chemical and pesticide-free environment is ideal for raising healthy animals and producing meats internationally known for flavor and tenderness.

- Free-range & pasture raised meats
- Sheep are Grass-fed in Patagonian prairies
- Sheep are never given growth hormones or antibiotics
- Individually frozen & cryovac packaged in a state of the art facility the first plant in Chile to be approved for the exportation to the European Union among other countries like the U.S., Canada, & Japan.



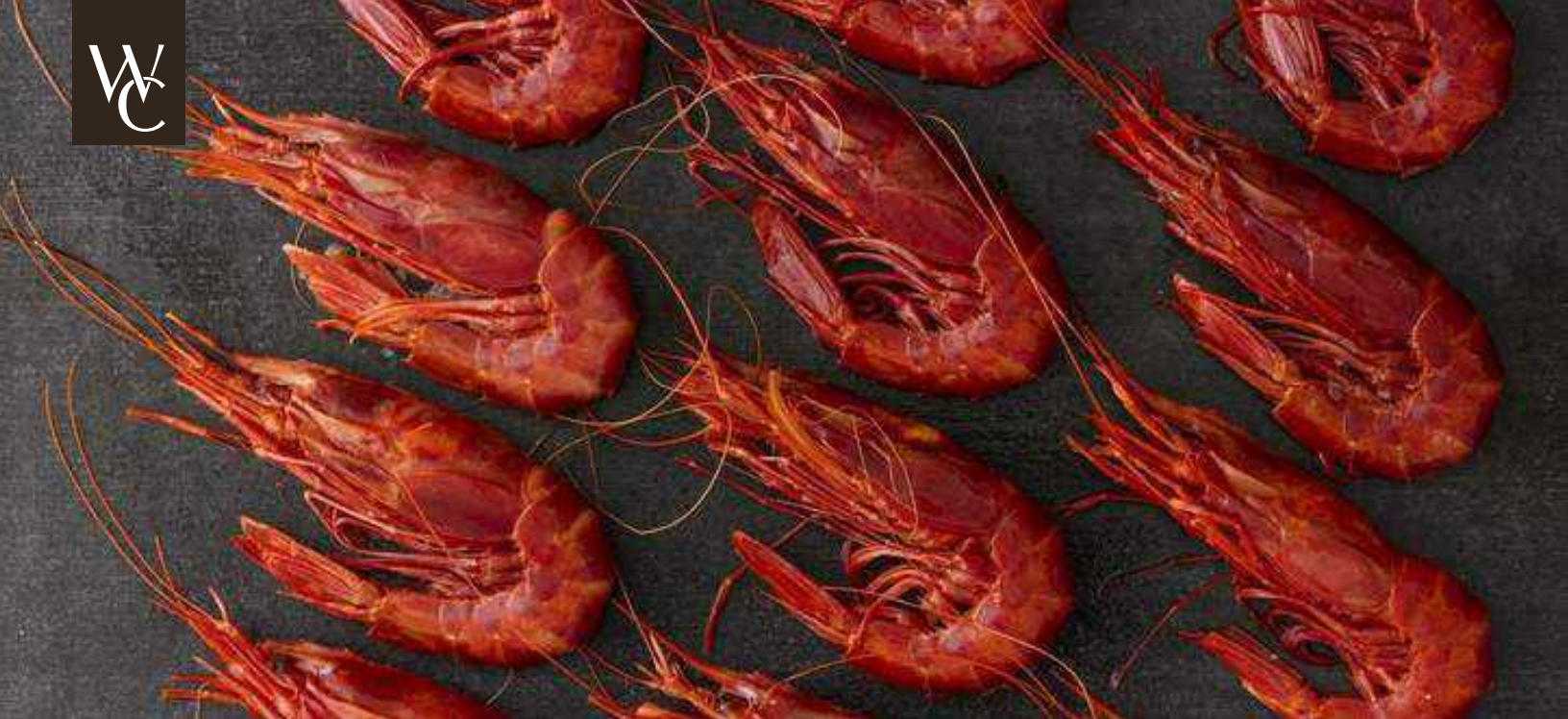
ITEM	UNIT SIZE (AVG.)	CASE SIZE (AVG.)	UNITS/CASE
BONE IN FRENCH RACK 18/20 OZ	2.35 lb	18 LBS	9
BONE IN FRENCH RACK 20/22 OZ	2.26 lb	18 LBS	8
BONE IN FRENCH RACK 22 OZ / UP	3 lb	18 LBS	6
LAMB NY STRIP BACKSTRAP 5.6/7.7 OZ	1.78 lb	21.40 LBS	12
LAMB NY STRIP BACKSTRAP 7.7/9.1 OZ	2.11 lb	25.33 LBS	12
LAMB NY STRIP BACKSTRAP 9.1/11.28 OZ	2.40 lb	29.80 LBS	12
BONE IN LAMB OYSTER	2.30 lb	21.50 LBS	9
BONE IN LAMB LEG	4.15 lb	41.57 LBS	10
BONELESS LAMB FAT	44 lb	44 LBS	1
LAMB CARCASSES	24.59 lb	48.90 LBS	2

A close-up, high-contrast photograph of octopus tentacles. The tentacles are a light, fleshy pinkish-brown color, covered in numerous small, dark, circular suckers. They are set against a dark, almost black background, which makes the tentacles stand out. The lighting is dramatic, highlighting the texture of the skin and the arrangement of the suckers.

WORLDCLASS

Discover Hidden Treasures

SPECIALTY SEAFOOD



CARABINEROS

SPANISH HEAD ON SHRIMP

Renowned for their delightful flavor and impressive proportions, these shrimp originate from the Atlantic shores stretching from Spain to Mauritania. They boast a robust consistency, juicy flesh, and a minimal amount of fat. When frozen on the vessel, they are often referred to as “Spanish head-on Carabineros” due to their vibrant, crimson shells that retain their vivid hue even after cooking.

Culinary Notes

- *It has a firm texture with a rich, sweet flavor, often described as more pronounced than other shrimp varieties. Its taste has been compared to lobster due to its depth of flavor and succulence.*



INGREDIENTS	Shrimp (<i>Plesiopeanaeus edwardsianus</i>), sodium metabisulphite (E-223), trisodium citrate (E-331iii), di-sodium di-phosphate (E-450i)
FORM	FROZEN
SHELF LIFE	18 month if store below 0°F (-18°C)
CASE & PACK SIZE	Size: U/5 Avg. Units per Case: 8 Average net weight per case: 18 LBS Case size: 11"W x 13.3"L x 9.65"H



LANGOUSTINE

NEW ZEALAND SCAMPI

Discovered in the depths of New Zealand's coastal waters and cherished by top-tier restaurants across the globe, this crustacean possesses a tender, white meat that exudes a subtle and exquisite taste. It is encased in a pale pink shell adorned with striking reddish-orange bands.

Culinary Notes

- New Zealand Scampi has a delicate, sweet flavor that's often described as a cross between lobster and shrimp. It has a tender, succulent texture and its meat is highly prized for its bright white color and clean, rich taste.*



INGREDIENTS

Scampi (Metanephrops challengeri)

FORM

FROZEN

SHELF LIFE

24 month if store below 0°F (-18°C)

CASE & PACK SIZE

Size: U/10
Avg. Units per Case: 3
Average net weight per case: 13.2 LBS
Case size:
11.6"W x 19."L x 3.93"H



Seafood Collection

LONG LINE CAUGHT

Chilean Sea Bass

A rare delight, the long-line caught Chilean Sea Bass is an excellent selection for upscale dining experiences. Sourced off the Southernmost coast of South America, at depths of 5000 feet, the Chilean Sea Bass is one of the highest sought-after seafood offerings.

- Sustainably long-line caught from MSC-certified fisheries
- Optimal taste, texture, and fat content due to the deep, cold water environment
- Frozen on-board zero water added
- Works well in different cooking preparations including steaming, braising or grilling



TYPE	PRODUCT DETAILS
CHILEAN SEABASS PORTIONED - 8 OZ	8oz per portion with a range of ± 0.5 oz Skinless, boneless, portioned artisan cut Sold in a 10lb case
CHILEAN SEABASS TRUNK	Size Varies: Approx. 22lbs -26lbs per trunk. Head & tail off, gutted whole trunk Sold in a 2 trunks case

10LB MINIMUM ON ALL SEAFOOD PRODUCTS



BLACK COD

ALASKAN SABLEFISH

Hailing from the untouched, crystal-clear waters near the Alaskan coast, our sablefish, also known as black cod, is MSC-certified and renowned for its exceptional fat content and abundance of omega-3 fatty acids. This unique profile grants it a luscious, indulgent flavor and a velvety, smooth texture.

Culinary Notes

- Sablefish has a velvety, melt-in-your-mouth texture and a rich, buttery flavor profile. Its high fat content gives it a distinctively rich taste and makes it hard to overcook.*



INGREDIENTS	Sablefish (Anoplopoma fimbria)
FORM	FROZEN
SHELF LIFE	24 month if store below 0°F (-18°C)
CASE & PACK SIZE	<p>Avail. as Headed And Gutted, Tail On, 4-5 Lb. & 7-Up Lb</p> <p>Avg. Units per Case: 7-10</p> <p>Average net weight per case: 50 LBS</p> <p>Case size: 11.75"W x 29.25"L x 9.5"H</p>

Portuguese Collection

Portuguese Octopus

Sustainably sourced from what is considered the best octopus harvest area of the world- Fa0 34 Coast of North Africa. This octopus comes from artisanal fishing techniques which use clay pots to produce higher quality catches with little to no effect on the environment. This technique has less waste and less stress on fish populations than traditional fishing techniques.

- Standard Octopus comes in trays and three different sizes
- Premium Octopus comes in blocks and is single size only
- Octopus comes in its natural state
- Great with any preparation such as grilled, boiled, blanched, and more
- Great for rice dishes like paella, arroz caldoso, sauces, and aioli's
- Rich in antioxidants with additional nutritional health benefits



TYPE

DETAILS

PORTUGUESE OCTOPUS

*Size Varies:
4-6lbs, 6-8lbs, or 8-10lbs
Approx. 44lbs per Case
Under 10% Water Added*

10LB MINIMUM ON ALL SEAFOOD PRODUCTS

Argentine Collection

Argentine Jumbo Squid

With the help of WorldClass and former El Bulli chef, Dante Liporace, we have sourced the highest quality squid from the deep waters of Argentina. Delicate and tender, the Argentine Shortfin or Illex Squid has a delicious taste and outstanding texture ideal for frying, grilling, stuffing, or stewing.

- Pure, tender white flesh & sweet natural flavor
- Squid is frozen on board off the coast of Argentina for peak freshness and flavor.
- Wild-caught using hook & line (jig fishing) which is more sustainable than trawling nets
- Fully cleaned tubes & rings are available



TYPE	DETAILS
RINGS	1LB BAG - Sold per Case 18 Bags per Case / 18lbs per Case
TUBES	20LB CASE Approx. 40-60 Tubes per Case

10LB MINIMUM ON ALL SEAFOOD PRODUCTS



Argentine Collection

WILD CAUGHT

Argentine Red Shrimp

Wild Argentine Red Shrimp are naturally caught from the icy cold, clean waters just off Patagonian Coast in the Argentina Sea. This unique environment gives them a delicate, tender texture and a sweet taste of the sea, more similar to lobster than traditional shrimp.



- Sweet mild taste & tender texture
- Known for its unique flavor derived from the shell and brain sauce
- Shrimp are processed and frozen on board while the vessel is offshore to maintain the highest quality and freshness
- Shrimps require minimal cooking, perfect lightly grilled or sautéed in a pan over low heat.
- Can be used in a raw or sashimi style
- Shell & tail on or headless available



TYPE

DETAILS

HEAD ON

*Sold Per Case / 6 Boxes per Case
4.4lbs per Box / 26.4lbs per Case*

HEAD OFF

10LB MINIMUM ON ALL SEAFOOD PRODUCTS



WORLDCLASS

Discover Hidden Treasures

SPECIALTY CAVIAR



Antonius Caviar



With over 50 years of experience, Antonius Caviar is one of the leading sturgeon breeders in the world. The expertise of this family-owned business has produced some of the best caviars known for their remarkable texture and taste.

- Antonius caviar is only extracted from mature sturgeon 12-15 years old, resulting in a larger size, firmer texture & more concentrated flavor
- Sturgeon swim rapidly in the crystal clear, fast-moving waters of the Lyna River in Poland, providing the optimal habitat for high-quality caviar
- Within 35 minutes from pulling the fish out of the water, caviar is extracted, sorted by size, salted, and packed in the tins with no pasteurization using the highest production standards



TYPE

DETAILS

Siberian Reserve

6-STARS Varied shades of black to light brow with rich, full flavor palette

HARVESTED AT 12 YEARS OLD

Osetra Grand Reserve

6-STARS - Gray, brown, & gold highlights with a slightly nutty flavor

HARVESTED AT 15 YEARS OLD



Uruguayan Collection

Caviar Polanco

Polanco® caviar represents the best of two worlds. On the shore of the Rio Negro in Uruguay lies the fishing village of San Gregorio de Polanco.® Artisanal fishermen use traditional methods to care for fish and to harvest caviar. Since importing live Russian sturgeon twelve years ago, our partners continue to seek out the best genetics from Russia every year, with over 80,000 live eggs arriving annually. **In appreciation of our ongoing client relationships, we offer this caviar well below market pricing.** We encourage you to experiment with new flavors and discover creative food pairings with this unique delicacy.

- These eggs offer a delicate texture in your mouth with very long flavors of walnut, butter and cream
- Produced using by artisans in wild and natural conditions
- The maturing process is handled carefully in original tins for between 3 and 4 months before your delivery and tasting
- Extracted at optimum maturity from June to September



PHOTO: @JOHNSESSEN
@CASTLEHOTSPRINGS

TYPE	DETAILS
<i>Grand Reserve</i>	This reserve Caviar is the Top 5% selection of the Siberian Reserve
<i>Siberian Reserve</i>	Varied shades and subtle and a slightly sweet flavor
<i>Oscietra Grand Reserve</i>	Medium eggs with rich bronze hues and a delicate finish



WORLDCLASS

Discover Hidden Treasures

**SPECIALTY LOOSE LEAF
TEAS & INFUSIONS**

WORLDCLASS

Discover Hidden Treasures



LOOSE LEAF TEA & INFUSIONS

Blended by Ines Berton

Discover the taste of hidden treasures with WorldClass teas, where every cup is a journey to the heart of the world's finest tea regions and farms. Our master tea blender Inés Berton artfully creates each distinctive tea variety to feed the senses and reflect the authentic flavor of an ingredient's origins. We travel directly to the source in places like Darjeeling, Madagascar, Patagonia, France, Sri Lanka, and Japan for the freshest hand-picked tea leaves and the highest quality spices and botanicals. *Let our tea blends and infusions transport you with every sip.*

MEET INES BURTON

In 2001, Inés Berton founded Tealosophy, a luxury tea brand in Argentina after managing prestigious tea brands in New York. Tealosophy provides over 100 blends and personalized menus for luxury hotels and restaurants worldwide. It serves celebrities and brands such as Chanel, Mercedes Benz, and Citibank. In addition, Ines created Chamana Infusions, which won the SIAL Fair's innovation prize in Paris. These brands are now sold in over 20 countries, including Le Bon Marché and Galleries Lafayette. Ines Berton also works on global product development and opened a store in Barcelona in 2007, awarded the "sublime teas" title in the 2008 and 2009 Louis Vuitton guide.



Achievements

- UP UNIVERSITY - CREATIVE WOMAN 2015.
- GLOBE TROTTER ICON BY THE LEADING HOTELS OF THE WORLD.
- LOUIS VUITTON GUIDE GRANTED TEALOSOPHY THE TITLE OF "SUBLIME TEAS" IN ITS 2008 AND 2009 EDITION.
- PUBLISHED TWO BOOKS: "EL TIEMPO DEL TÉ" (MAIZAL) AND "EL CAMINO DEL TÉ" (SANTILLANA).
- BRAND AMBASSADOR FOR BARON B & TAG HEUER.



ENGLISH BREAKFAST BLACK TEA BLEND

Blend of premium crops from India, Ceylon and China. Brilliant liquor, full-bodied flavor. We chose hand-picked leaves with altitude so that the profile is concentrated because of thermal amplitude. The second flush was harvested between May and June. A perfect English Breakfast tea that can be taken with milk.

Serving Suggestions:

- *A multipurpose black tea for morning tea drinkers or serve to people with dinner for those who prefer tea to coffee with a meal.*
- *Iced Brown Sugar Tea Latte Served Cold Or Hot*
- *Black TeaGroni cocktail*
- *Black Tea Bourbon cocktail*

INGREDIENTS	Black Tea
-------------	-----------

FORM	Loose Leaf Tea - Caffeinated
------	------------------------------

PREPARATION	Served hot steep 3g in 8oz of 212°F water for 2 minutes then add milk if desired
-------------	--

SHELF LIFE	2 years
------------	---------

CASE & PACK SIZE	- 1lb Bags - Loose Leaf Tea - 3.5 oz Frack Packs / Case size of 24 units
------------------	---



CHAI & DATES BLACK TEA BLEND

This tea imparts visions of a bustling market in India, warming aromas of fresh flowers, spices and teas fill the air. Made with Cinnamon (Sri Lanka), dates, cardamom seeds from India, clove, anise stars (Egypt) and ginger.

Serving Suggestions:

- Chai Latte Iced Or Warm
- Dates Chai Old Fashioned
- Chai Dates Ice Cubes (Even Perfect For Coffee)
- Morning is best for black teas for those with caffeine sensitivities but this tea can be drank all day

INGREDIENTS

Black Tea, Black Tea, Cinnamon, Date cubes (Date, Rice flour), Cardamom seed, natural & artificial flavoring (Cinnamon), natural & artificial flavoring (Ginger), natural flavoring (Clove), natural & artificial flavoring (Anise)

FORM

Loose Leaf Tea - Caffeinated

PREPARATION

Served cold brew 5g per 8 oz of water for max extraction for around 6 hours then strain and add to an iced latte

Served hot steep 3g in 8oz of 212°F water for 2 minutes then add milk if desired

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea

- 3.5 oz Frack Packs / Case size of 24 units



CARAMEL PISTACHIO COGNAC

BLACK TEA BLEND WITH COGNAC, BUTTERSCOTCH, PISTACHIO & CARAMEL

Black tea leaves harvested in Sri Lanka, California
pistachios, butterscotch, caramel, cognac.

Serving Suggestions:

- *Serve Hot Or As A Cocktail Infusion*
- *Salted Caramel Dirty Iced Horchata
(Stir With Cinnamon)*
- *Thai Caramel Iced Tea.*
- *Green Gold (Pistachio Caramel Sicilian Cream)*
- *Caramel Pistachio Cognac Ice Cream*

INGREDIENTS

Black Tea, Black Tea, Pistachio
[Nuts and products thereof]**,
Flavoring (Brandy flavoring),
artificial flavoring (Cream-Cara-
mel), natural flavoring (Caramel)
ALLERGENS: CONTAINS NUTS

FORM

Loose Leaf Tea - Caffeinated

PREPARATION

Served hot steep 3g in 8oz of
212°F water for 2 minutes
then add milk if desired

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea

- 3.5 oz Frack Packs / Case
size of 24 units



CLEMENTINE EARL GREY

RAINFOREST BLACK TEA BLEND, ORANGE & LEMON PEEL, ORANGE BLOSSOM, BERGAMOT, NATURAL LEMON & CLEMENTINES.

A twist on the classic earl grey. Rainforest black tea leaves, blood orange and lemon peel, cold pressed bergamot oil. (Perfect for a classic earl grey).

Serving Suggestions:

- *Hot- Latte Recommended Or Used As An Infusion For Cocktails*
- *London Fog (Earl Grey Tea Latte) With Lavender Garnish.*
- *Earl Grey Royal Gin Fizz*
- *Earl Grey Martini*

INGREDIENTS

Black Tea, Black Tea, Orange peel, Lemon peel, Orange blossom, artificial flavoring (Bergamot), natural flavoring WONF (Lemon), natural & artificial flavoring (Bergamot flavoring), natural flavoring WONF (Clementine)

FORM

Loose Leaf Tea - Caffeinated

PREPARATION

Served hot steep 3g in 8oz of 212°F water for 2 minutes then add milk if desired

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea

- 3.5 oz Frack Packs / Case size of 24 units



WHITE PEACHES, MANGO & ROSES

BLACK TEA BLEND WITH PEACH, APRICOT, MANGO, MALLOW FLOWERS, ROSES, & MARIGOLD

Black Tea Leaves (Ceylon Mahaluxmi), apricot pieces, mango, white peaches, blue mallow flowers and rose petals. This floral black tea is perfect as an all year round iced tea. The stone fruit makes it rich an interesting and the flowers add beautiful aroma when iced.

Serving Suggestions:

- Served Iced Or Use As An Infusion For Cocktails Or Smoothies
- Decadent Thai Ice Tea (Made With Condensed Milk).
- Peach Mango Ice Tea
- Royal White Peach Frosè
- White Peach, Mango Mule

INGREDIENTS

Black Tea, Black Tea, Apricot pieces (apricot, rice flour), natural & artificial flavoring (Tropic), artificial flavoring (Mango), Blue mallow flowers, Red Rose petals, natural & artificial flavoring (Peach), Marigold flower petals, Peach pieces, natural & artificial flavoring (Apricot)

FORM

Loose Leaf Tea - Caffeinated

PREPARATION

Served hot steep 3g in 8oz of 212°F water for 2 minutes
Or use coldbrew method - 2g to 3g per 8oz of water- Batch this tea in a larger vessel and use cold water for several hours to make an iced tea

SHELF LIFE

2 years

CASE & PACK SIZE

- 11lb Bags - Loose Leaf Tea

- 3.5 oz Frack Packs / Case size of 24 units



PURE CURLY GREEN

GREEN TEA

With a bright vegetal taste this pure curly green tea grows in 3 weeks of shade before being harvested. Rich in antioxidants.

Serving Suggestions:

- *Serve Iced Or Hot*
- *Green Tea Moscow Mule*
- *Green Tea Lemonade*
- *Hand Picked Green Ice Tea/Cucumber*
- *Green Tea Latte*

INGREDIENTS	Green Tea
-------------	-----------

FORM	Loose Leaf Tea - Caffeinated
------	------------------------------

PREPARATION	Served hot steep 2g in 8oz of 180°F water for 1 minutes
-------------	---

SHELF LIFE	2 years
------------	---------

CASE & PACK SIZE	- 1lb Bags - Loose Leaf Tea - 3.5 oz Frack Packs / Case size of 24 units
------------------	---



ROSE VANILLA ECHINACEA

WHITE SILVER NEEDLES TEA & GREEN SENCHA TEA BLEND WITH ECHINACEA, APPLES, BLACKBERRY LEAVES, ROSE PETALS, CAROB & MARIGOLD

The perfect wellness tea, this is a blend uses White Tea (Silver needles) and sencha leaves. Echinacea and carob is used to support your immune system as well as granny smith apples, sweet blackberry leaves, rose petals, vanilla, and marigold petals.

Serving Suggestions:

- Serve Hot Or Iced
- White Tea, Green Apples And Vanilla Frozen
- Iced White Honey Echinacea
- White Energy Tonic Apple & Lavender

INGREDIENTS

Green Tea, Apple, White Tea, Carob, Sweet Blackberry leaves, Rose petals, artificial flavoring (Vanilla), Marigold flower petals, Echinacea herb, natural flavoring (Peach), natural & artificial flavoring (Cream), Vanilla pieces

FORM

Loose Leaf Tea

PREPARATION

Served hot steep 2g in 8oz of 180°F water for 1 minutes

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea

- 3.5 oz Frack Packs / Case size of 24 units



COCONUT LEMONGRASS JASMINE

GREEN TEA BLEND WITH PINEAPPLE, LEMONGRASS, TOASTED COCONUT, & JASMINE FLOWERS

A vacation in a glass. Made from green tea harvested in Japan, caramelized pineapple cubes, roasted coconut, lemongrass and jasmine flowers this tea is rich in anti-oxidants and great iced or hot.

Serving Suggestions:

- *Serve Hot Or Iced or Use As An Infusion For Cocktails*
- *Pineapple Coconut Mojito*
- *Pineapple Coco Rum Old Fashioned*
- *Green Negroni*
- *Spa Ice Tea*

INGREDIENTS	Green Tea, Pineapple cubes (Pineapple, sugar), Lemongrass, roasted Coconut pieces, artificial flavoring (Coconut), natural & artificial flavoring (Pineapple), Jasmine flowers, natural & artificial flavoring (Cream)
FORM	Loose Leaf Tea
PREPARATION	Served hot steep 2g in 8oz of 180°F water for 1 minutes
SHELF LIFE	2 years
CASE & PACK SIZE	- 1lb Bags - Loose Leaf Tea - 3.5 oz Frack Packs / Case size of 24 units



GREEN CHERRY POMEGRANATE

GREEN TEA BLEND WITH STRAWBERRIES, CHERRIES & POMEGRANATE

Made with a green tea base, pomegranate pits, strawberries, cranberries & cherries. Rich in antioxidants, pomegranates are high in vitamins and fiber, packed with nutrients. Cherries are rich in vitamins C, A and k.

Serving Suggestions:

- *Serve Hot Or Use As An Infusion For Cocktails*
- *Warm Green Berries*
- *Rose Lassi*
- *Pomegranate, Cherries & Grey Goose*

INGREDIENTS	Green Tea, natural & artificial flavoring (Strawberry), Pomegranate pits, Cranberry, Strawberry pieces, artificial flavoring (Cranberry), natural & artificial flavoring (Cherry), natural flavoring (Pomegranate)
-------------	--

FORM	Loose Leaf Tea - Caffeinated
------	------------------------------

PREPARATION	Served hot steep 2g in 8oz of 180°F water for 1 minutes
-------------	---

SHELF LIFE	2 years
------------	---------

CASE & PACK SIZE	- 1lb Bags - Loose Leaf Tea - 3.5 oz Frack Packs / Case size of 24 units
------------------	---



PATAGONIAN BERRIES

HERBAL FRUIT INFUSION WITH ELDERBERRY, HIBISCUS, CURRANTS, BLUEBERRIES, BLACKBERRY, RASPBERRY, & KIWI

Made with fruits and flower petals sourced directly from Patagonia. This tea has a fresh, fruity aroma and naturally sweet taste

Serving Suggestions:

- Served Iced Or Hot, Use As An Infusion Syrup For Cocktails, Food Or Ice
- Very Red Bellini
- Mojito & Very Berry Popsicles.

INGREDIENTS

Elderberry, Hibiscus, Currants, Rose hip shells, Sweet Blackberry leaves, natural & artificial flavoring (Red fruit jelly), Raspberry pieces, natural & artificial flavoring (Strawberry-Kiwi), Blackcurrant, natural & artificial flavoring (Strawberry), natural & artificial flavoring (Blackcurrant), natural & artificial flavoring (Cream)

FORM

Loose Leaf Tea - Decaffeinated

PREPARATION

Served hot steep 2g in 8oz of 180°F water for 1 minutes

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea
- 3.5 oz Frack Packs / Case size of 24 units



LEMON GINGER TURMERIC

HERBAL FRUIT INFUSION WITH GINGER, PINEAPPLE, LEMON PEEL, HONEY, & TURMERIC

Ginger, caramelized pineapple, lemon peel, apple, turmeric, ginger, blackberry leaves and honey make up this herbal fruit infusion that supports well-being.

Serving Suggestions:

- Served Iced Or Hot, Use As An Infusion Syrup For Mocktails
- Honey Turmeric Ginger Ice Tea
- Turmeric Pineapple Mocktail
- Ginger Pineapple Lemonade
- Popsicles By The Pool

INGREDIENTS

Apple, Ginger, Pineapple cubes (Pineapple, sugar), white Hibiscus, Ginger candied, cane sugar, ginger), Sweet Blackberry leaves, Lemon peel, Turmeric, natural flavoring (Lemon), artificial flavoring (Honey), natural flavoring*, natural flavoring (Ginger)

FORM

Loose Leaf Tea - Decaffeinated

PREPARATION

Served hot steep 2g in 8oz of 180°F water for 1 minutes

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea
- 3.5 oz Frack Packs / Case size of 24 units



BLOOD ORANGE & HIBISCUS

HERBAL FRUIT INFUSION WITH BLOOD ORANGE, APPLE, HIBISCUS, SAFFLOWER, ROSE, & ORANGE BLOSSOMS

Blood Orange, apple, hibiscus, rose hip shells, safflower, rose, and orange blossoms make up this refreshing and fruity herbal infusion blend.

Serving Suggestions:

- Served Iced Or Hot, Use As An Infusion Syrup For Mocktails Or Cocktails
- Orange Blossom Cocktail
- Blood Orange Brandy
- Rose Orange Prosecco Punch
- Orange Hibiscus Iced Tea

INGREDIENTS

Apple, Hibiscus, Rose hip shells, Apple, Orange peel, Hibiscus, Orange peel, Rose petals, natural flavoring (Blood Orange), Safflower petals, Orange blossom, natural flavoring (Rose)

FORM

Loose Leaf Tea - Decaffeinated

PREPARATION

Served hot steep 2g in 8oz of 180°F water for 1 minutes

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea

- 3.5 oz Frack Packs / Case size of 24 units



CHAMOMILE CITRUS

HERBAL INFUSION WITH ORANGE, ROSEHIP, CHAMOMILE, LEMONGRASS, LEMON, HIBISCUS, MINT & ORANGE BLOSSOM

A calming herbal infusion made with Egyptian Chamomile, lemongrass, spearmint, orange blossom, rose hips.

Serving Suggestions:

- Served Iced Or Hot, Use As An Infusion Syrup For Mocktails Or Cocktails
- Skinny Lemongrass, mint, blossom
- Iced Mint Lemongrass Infusion
- Lemongrass Chamomile Cocktail
- Vodka Orange Chamomile With Honey Ice Cubes

INGREDIENTS

Apple, Hibiscus, Rose hip shells, Apple, Orange peel, Hibiscus, Orange peel, Rose petals, natural flavoring (Blood Orange), Safflower petals, Orange blossom, natural flavoring (Rose)

FORM

Loose Leaf Tea - Decaffeinated

PREPARATION

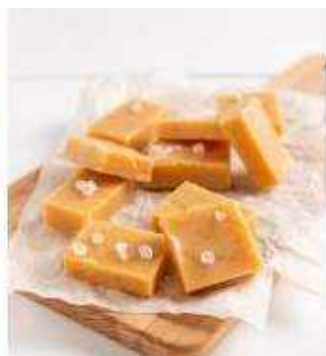
Served hot steep 2g in 8oz of 180°F water for 1 minutes

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea
- 3.5 oz Frack Packs / Case size of 24 units



ROOIBOS CARAMEL PISTACHIO

HERBAL TEA BLEND WITH ROOIBOS, CARAMEL, APRICOT, PISTACHIOS & PEACHES

Made with Rooibos a sweet African red tea this tea is full bodied, making it a perfect decaffeinated blend for drinking at any time of day. Caramel cubes, pistachios, peaches and apricots add a depth of flavor and sweetness.

Serving Suggestions:

- Served Iced Or Hot as a Latte
- Use As An Infusion Syrup For Mocktails, Cocktails Or Cooking
- Pistachio, Caramel Rooibos Latte
- Caramel Pistachio Tart
- Pistachio, Apricot Tea Baklava Cake

INGREDIENTS

Rooibos, Caramel pieces (sugared condensed skimmed milk, sugar, glucose syrup, butterfat, humectant E420, emulsifier E471), Apricot pieces (apricot, rice flour), artificial flavoring (Caramel), Pistachio Nuts and products thereof, natural & artificial flavoring (Cream), Peach pieces (Peach, sugar), natural flavoring (Apricot) **ALLERGENS: CONTAINS NUTS & DAIRY**

FORM

Loose Leaf Tea - Decaffeinated

PREPARATION

Served hot steep 3g in 8oz of 212°F water for 2 minutes then add milk if desired

SHELF LIFE

2 years

CASE & PACK SIZE

- 1lb Bags - Loose Leaf Tea
- 3.5 oz Frack Packs / Case size of 24 units



WORLDCLASS

Discover Hidden Treasures

CAVIAROLI®

SPECIALTY PRODUCTS



CAVIAROLI Arbequina Oil Pearls

Experience a burst of the Mediterranean with these meticulously crafted spheres, each approximately 4-5 millimeters in diameter. Each pearl encapsulates the buttery richness and nuanced notes of the prized Arbequina olive variety, ready to burst forth and elevate your palate upon a single bite.

A masterpiece of culinary artistry, these pearls are your secret to infusing an aromatic and flavorful touch into any dish. Conceived in the kitchens of renowned chefs, they're now primed for your culinary adventures, seamlessly blending with any creation where olive oil would shine.

With Arbequina Olive Oil Pearls, turn every dish into a culinary canvas, replete with textures, flavors, and a touch of gourmet sophistication.

Suggested Uses:

- **Anchovies / Sardines:** *A glossy embellishment to accentuate their taste.*
- **Vegetable Creams:** *Infuse a velvety olive richness.*
- **Roasted Vegetables:** *Complement and intensify their natural flavors.*
- **Grilled Fish:** *Add a burst of Mediterranean zest.*
- **Smoked Delights:** *Introduce a layer of Arbequina's distinctive profile.*
- **Chocolates:** *A unique savory undertone to sweet bites.*



INGREDIENTS

Extra virgin olive oil, water, gelling agent: sodium alginate, acidity regulator: citric acid, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 2.50 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI

Olive Oil with Truffle Pearl Pearls

Discover the allure of finely crafted spheres, each 4-5 millimeters in diameter, enshrining the richness of virgin olive oil harmoniously fused with the decadent aroma of white truffle. Upon tasting, these pearls unfold in a lustrous burst, unveiling a golden-yellow radiance and an olfactory symphony of white truffle's distinct earthiness.

Conceived in the esteemed kitchens of culinary maestros, these pearls are a testament to the art of gastronomy. They stand poised to bestow your dishes with an aromatic elegance, seamlessly integrating with any creation where olive oil graces as a seasoning or garnish.

Indulge in the elegance of these pearls and let your culinary imagination soar, elevating every dish to gourmet perfection.

Suggested Uses:

- **Eggs:** Whether poached, fried, or soft-boiled, introduce a truffled twist.
- **Potatoes:** Elevate fried, roasted, or any preferred preparation.
- **Fish Roe:** Achieve a harmonious blend with its delicate flavors.
- **Salads:** Enhance tomato or cheese salads with aromatic oil droplets.
- **Risottos:** Infuse with a subtle richness.
- **Pizza & Pasta:** Drizzle luxury atop your Italian favorites.



INGREDIENTS

Extra virgin olive oil with white truffle aroma, water, gelling agent: sodium alginate, Stabilizer: calcium chloride, acidity regulator: Citric acid, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.42 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Olive Oil with Basil Pearls

Immerse yourself in the elegance of perfectly formed spheres, each measuring 4-5 millimeters across. Encased within is the richness of virgin olive oil, seamlessly blended with the aromatic essence of basil. On tasting, these pearls unfold with a vibrant burst, revealing a verdant hue and an intoxicating basil aroma that evokes memories of authentic Genoese pesto and sun-kissed Italian basil leaves.

Crafted with the expertise of the culinary world's finest, these pearls offer a fragrant embrace to elevate any dish. Let their herbal allure transport your culinary creations to new heights, seamlessly integrating wherever the nuanced touch of olive oil meets the palate.

With these Virgin Olive Oil Pearls infused with Basil, every dish becomes a canvas, adorned with splashes of Mediterranean magic.

Suggested Uses:

- **Salads:** Enhance tomato or cheese salads with a basil-infused drizzle.
- **Fish & Shellfish:** Complement marine delights with a herbaceous hint.
- **Risottos:** Infuse every bite with aromatic richness.
- **Pizza & Pasta:** Embellish your Italian favorites with gourmet droplets.
- **Citrus-Based Delicacies:** Enrich ice creams, sorbets, and more with a basil undertone.



INGREDIENTS

Virgin olive oil and basil, water, gelling agent: sodium alginate, stabilizer: calcium chloride, acidity regulator: citric acid, preservative: potassium sorbate. It may contain traces of sesame and tree nut

SHELF LIFE	1 Year
------------	--------

STORAGE CONDITIONS	50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.
--------------------	---

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.40 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Olive Oil with Chili Pepper Pearls

Discover the allure of exquisitely crafted spheres, each spanning 4-5 millimeters, encapsulating the bold fusion of virgin olive oil and fiery chilli. These pearls unveil a radiant reddish hue, releasing a symphony of spice punctuated by subtle smoky undertones upon tasting.

Infused with the zest of chilli, these pearls are the embodiment of culinary craftsmanship, curated to introduce a spirited kick to your dishes. Originating from the esteemed kitchens of culinary maestros, they are primed to seamlessly merge with any dish that desires the velvety touch of olive oil.

With these Virgin Olive Oil Pearls infused with Chilli, every meal transforms into a flavorful fiesta, combining the smoothness of olive oil with the excitement of chilli.

Suggested Uses:

- **Seasoning:** As a vibrant substitute or complement to red paprika.
- **Dips & Sauces:** Enhance guacamole, hummus, or pico de gallo with a fiery twist.
- **Fish & Shellfish:** Offer a spicy accent to marine delights.
- **Rice Dishes:** Spice up every grain.
- **Meats & Vegetables:** Embellish roasted selections with a touch of heat.
- **Pizza & Pasta:** Adorn your Italian favorites with spicy droplets.



INGREDIENTS

Virgin olive oil and chilli pepper, water, gelling agent: sodium alginate, stabilizer: calcium chloride, acidity regulator: citric acid, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.42 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Balsamic Vinegar of Modena

Delight in the majesty of meticulously crafted spheres, each spanning 7-8 millimeters, that harbor the sumptuous essence of Modena balsamic vinegar. A symphony of deep, lustrous color and a tantalizing Modena vinegar flavor, these pearls offer an experience that is simultaneously acidic, rejuvenating, and exuberant.

Born from the fusion of tradition and avant-garde culinary techniques, these pearls serve as a sweet and sour revelation, capable of enhancing everything from the briny allure of oysters to the lush sweetness of red fruits. Elevate your culinary endeavors with this gourmet gem, curated in the revered kitchens of top chefs and now accessible for your own culinary masterpieces.

With these Modena Balsamic Vinegar Pearls, you hold the power to transform every dish into a work of art, balancing flavors with a touch of luxury.

Suggested Uses:

- **Salads:** *Embellish with droplets of balsamic brilliance.*
- **Fish & Shellfish:** *Enhance marine flavors with a tangy touch.*
- **Foie Preparations:** *Introduce a balancing acidic undertone.*
- **Meats:** *Augment grilled or roasted delicacies with a hint of sweetness.*
- **Pizza & Pasta:** *Adorn with a drizzle of gourmet magic.*
- **Red Fruits:** *Amplify their natural sweetness.*
- **Citrus-Based Dishes:** *Enrich even ice creams and sorbets with a tangy counterpoint.*



INGREDIENTS

Balsamic vinegar of Modena IGP(85), water, acidity regulator: calcium lactate, acidity regulator: Citric acid, thickener: Xanthan gum, gelling agent: sodium alginate, preservative: potassium sorbate.

SHELF LIFE	1 Year
------------	--------

STORAGE CONDITIONS	50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.
--------------------	---

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.61 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Chardonnay Vinegar Pearls

Step into the world of gourmet elegance with meticulously crafted spheres, each spanning 10 millimeters. Inside, the refined essence of Chardonnay vinegar awaits, promising a burst of tangy sophistication with every bite. These pearls shimmer with a light golden hue, reminiscent of a fine Chardonnay wine, exuding a flavor profile that perfectly marries acidity with subtle fruity notes.

Born from the creativity of culinary virtuosos, these pearls are designed to infuse your dishes with the exquisite taste of Chardonnay. Whether it's a seasoning or a gourmet decoration, they are set to seamlessly integrate wherever a touch of fine vinegar is desired.

With these Chardonnay Vinegar Pearls, every dish is graced with a touch of gourmet refinement, offering a symphony of flavors that only fine Chardonnay vinegar can provide.

Suggested Uses:

- **Salads:** Elevate simple greens with a drizzle of Chardonnay elegance.
- **Fish & Shellfish:** Complement marine flavors with a tangy hint.
- **Cheeses:** Pair with soft cheeses for a burst of acidity.
- **Soups & Creams:** Add a subtle tang to elevate the dish.
- **Meats:** Introduce a refreshing acidic balance to roasted or grilled selections.
- **Desserts:** Experiment with fruit-based desserts for a tangy twist.



INGREDIENTS

Forum Chardonnay wine vinegar 85%, water, acidity regulator: calcium lactate and Citric acid, thickener : Xanthan gum, gelling agent :sodium alginate, preservative:potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS

50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.61 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Soy Sauce Pearls

Immerse yourself in the rich world of umami with these meticulously designed spheres, each approximately 4-5 millimeters in diameter. Nestled within is the deep, savory essence of soy sauce, ready to burst forth and enliven your palate. Exhibiting a deep amber hue, these pearls encapsulate the age-old flavors of fermented soy, delivering a balanced mix of saltiness and depth.

Crafted with precision, inspired by centuries of culinary tradition, these pearls are primed to add a touch of gourmet soy sophistication to your dishes. Whether you're looking for a unique seasoning or an elegant garnish, they promise to infuse your dishes with the iconic taste of soy sauce.

With these Soy Sauce Pearls, every dish takes on a new dimension of flavor, fusing tradition with innovative culinary artistry.

Suggested Uses:

- **Sushi & Sashimi:** *Add a burst of soy without the mess of dipping.*
- **Salads:** *A unique twist to Asian-inspired dressings.*
- **Steamed or Grilled Vegetables:** *Enhance with a touch of savory depth.*
- **Rice & Noodle Dishes:** *Dot your bowls for a flavorful surprise.*
- **Meats:** *Elevate steaks, roasts, and grilled selections with umami pearls.*
- **Seafood:** *A subtle soy touch to fish and shellfish.*



INGREDIENTS

Soy sauce (water, soybeans, salt, spirit drink), acidity regulator: calcium lactate and citric acid, thickener: xanthan gum, gelling agent sodium alginate and preservative: potassium sorbate.

SHELF LIFE	1 Year
------------	--------

STORAGE CONDITIONS	50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.
--------------------	---

CASE & PACK SIZE	<ul style="list-style-type: none">• Units: 4 Jars per Case• Average Net Weight 7.05 Oz per Jar Per Case: 3.58 Lbs• Case Size: 6.3"W x 5.9"L x 3.5"H
------------------	---



CAVIAROLI Green Olive Drops

Experience the burst of authentic olive flavors paired with the delicate spiciness of piparra in these meticulously crafted spherifications. These spheres, with a generous diameter of approximately 20mm, encapsulate a liquid essence. One bite and they rupture, drenching your palate with the intense olive juice within.

These culinary gems, echoing the sophistication of molecular gastronomy, stand as a testament to avant-garde cuisine. Preserved in a harmonious blend of brine and extra virgin olive oil, each spherification emerges from its jar with a shimmering coat of quality oil, enhancing its visual appeal and aromatic richness.

Ideal for presentation, they can be gracefully placed on a catering spoon, nestled within a Japanese soup spoon, or elegantly poised on a dessert spoon, delicately resting on the edge of your chosen plate or tray.

Discover a novel dimension in your culinary journey with these olive juice spherifications.

Suggested Uses:

- **Pickle Salads:** *An amalgamation of tang and rich olive undertones.*
- **Vegetable Salads:** *Lend a surprising burst of flavor to every bite.*
- **Mayonnaise & Sauces:** *Elevate their richness with an olive essence.*
- **Roast Chicken:** *A juxtaposition of succulent meat and juicy burst.*
- **Citrus Dishes:** *A play of tartness and intense olive flavor.*



INGREDIENTS

Green olives 57%, water, vinegar, chillies, maltodextrin, Acidity regulator: Calcium lactate, Acidity regulator: Citric acid, Thickener: Xanthan Gum, Gelling agent: Sodium alginate, salt, Antioxidant: Ascorbic acid, Flavor Enhancer: Monosodium Glutamate, Flavor Enhancer: Sodium Ribonucleotides, Preservative: Potassium sorbate, Preservative: Sodium metabisulfite.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.53 Lbs
- Case Size: 6.3"W x 5.9"L x 3.5"H



CAVIAROLI Black Olive Drops

Delve into the deep richness of Aragon black olives, captured meticulously in almond-shaped spherifications. Measuring up to 20mm in diameter, these spheres evoke the intense blackness and density of a real black olive. Every bite is an indulgence, radiating the intense, authentic flavor of crushed table olives.

A tribute to molecular gastronomy, these avant-garde delicacies are ready-to-serve, providing an upscale touch to your menu. Immersed in a blend of brine and extra virgin olive oil, each sphere is not only preserved to perfection but also coated in a glistening layer of quality oil, enhancing its sheen and aromatic allure.

Perfectly poised for presentation, serve them elegantly on a catering spoon, a Japanese soup spoon, or simply on a dessert spoon, allowing it to grace the rim of the plate or tray.

With these black olive spherifications, elevate your culinary presentation and savor the epitome of innovative cuisine.

Suggested Uses:

- **Pickle Salads:** *A tangy contrast to the olive's depth.*
- **Smoked Delights:** *Enhancing the smoky notes with its robustness.*
- **Cod:** *Whether it's desalted esqueixada or perfectly cooked, the olives amplify its flavors.*
- **Vegetable Salads:** *Introducing a rich undertone to the fresh greens.*



INGREDIENTS

Black olive paste 42%, water, Stabilizers: Calcium lactate, acidity regulator: Citric acid, maltodextrin, thickener: Xanthan Gum, Gelling agent: Sodium alginate, antioxidant: Ascorbic acid, Preservative: Potassium sorbate. Olive oil in the coating.

SHELF LIFE 1 Year

STORAGE CONDITIONS

50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.53 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI

Lemon Juice Pearls

Step into a sensory journey with these pristine spheres, each precisely 6 millimeters across, encapsulating the zesty essence of pure lemon juice. A burst awaits every bite, releasing a vibrant splash of citrus. Their delicate pale yellow hue is a visual prelude to the unmistakably sharp and tangy lemon flavors they hold within.

A culinary marvel, these pearls were conceived in the revered kitchens of master chefs. Now, they stand ready to elevate your creations, bestowing upon them a fresh, citrusy zest. A versatile gem, their use is as boundless as the lemon's culinary range.

With these Lemon Juice Pearls, each dish or drink transforms into an experience, engaging and enlivening the senses.

Suggested Uses:

- **Salads:** *Brighten with a tangy twist.*
- **Fish & Shellfish:** *Add a splash of ocean-friendly citrus.*
- **Tartares & Ceviche:** *Elevate with a zesty punctuation.*
- **Ice Creams & Sorbets:** *Introduce a citrusy contrast.*
- **Yogurts:** *Liven up with a lemony burst.*
- **Desserts:** *Infuse classics with tangy pockets of surprise.*
- **Cocktail Bar:** *Craft drinks that tingle and refresh.*



INGREDIENTS

Lemon juice based on concentrate(water, concentrated lemon and orange juices, lemon pulp, acidity regulator: citric acid and lemon extract)(68%) water, maltodextrin, stabilizer:calcium chloride, lemon essential oil, thickener: xanthan gum, gelling agent, sodium alginate, preservative:potassium sorbate, antioxidant: ascorbic acid and sweetener: fructose.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.61 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI

Mango Paste Pearls

Delight in vibrant spheres, each approximately 6 millimeters in diameter, filled with luscious mango paste. These pearls burst upon the palate, releasing a cascade of intense mango flavor that's both tantalizing and refreshing. Their radiant orange hue is as appealing to the eye as their flavor is to the taste buds.

Born in the kitchens of renowned chefs, these Mango Paste Pearls are a gourmet addition, primed to elevate your culinary creations. Their versatility goes beyond conventional mango uses—whether it's a hint of sweetness to salads and meats or an exuberant burst in desserts and cocktails.

Elevate every bite and sip with these mango marvels, crafting dishes that intrigue and impress.

Suggested Uses:

- **Salads:** *Introduce an exotic sweetness.*
- **Fish & Shellfish:** *Complement with tropical flair.*
- **Ceviches & Tiraditos:** *Amplify with a fruity burst.*
- **Ice Creams & Sorbets:** *Add a textured twist.*
- **Yogurts:** *Infuse with tropical goodness.*
- **Desserts:** *Reinvent classics or craft new delights.*
- **Cocktail Bar:** *Impress guests with a mango revelation.*



Mango pulp (mango pulp, water, sugar, citric acid) 54%, water, maltodextrin, Stabilizers: Calcium lactate, Calcium chloride, Thickener: Xanthan Gum, aroma, acidity regulator: citric acid, Gelling agent: Sodium alginate, Preservative: Potassium sorbate, Antioxidant: Ascorbic acid, Glucose and fructose syrup in the coverage.

INGREDIENTS

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.66 Lbs
- Case Size: 6.3"W x 5.9"L x 3.5"H

CAVIAROLI

Raspberry Juice Pearls

Dive into the world of gourmet delights with these exquisite spheres, each measuring about 6 millimeters in diameter, brimming with pure raspberry juice. The moment they grace your palate, they burst, unleashing a symphony of sweet and tart raspberry notes. Adorned in a captivating shade that dances between reddish and deep purple, their vibrant appearance is as alluring as their flavor is unmistakable.

Conceptualized in the culinary sanctums of top chefs, these Raspberry Juice Pearls are poised to accentuate your dishes with their unique blend of sweetness and tang. Whether it's elevating a classic or crafting something entirely new, these pearls are as versatile as the berry itself.

Unleash the potential of every dish with these raspberry wonders, ensuring each bite and sip is nothing short of extraordinary.

Suggested Uses:

- **Salads:** *Introduce a burst of berry brightness.*
- **Fish & Shellfish:** *Garnish with a fruity zest.*
- **Foie:** *Contrast rich flavors with tart undertones.*
- **Ice Creams & Sorbets:** *Enhance with a berry infusion.*
- **Yogurts:** *Stir in a touch of gourmet magic.*
- **Desserts:** *Rei-magine with pockets of raspberry delight.*
- **Cocktail Bar:** *Craft beverages that surprise and enchant.*



INGREDIENTS

Raspberry juice based 56%, wáter, fructose, Fructose glucose syrup, Stablizers:Calcium lactate, Calcium chloride, Acidulant: Malic acid,acidity regulator : Citric acid, Thickener:Xanthan gum, Aroma,Azorubin dye, Gelling agent :Sodium alginate, Preservative - Potassium sorbate, Antioxidant - Ascorbic acid.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.72 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



WORLDCLASS

Discover Hidden Treasures

SPANISH CROQUETTES



Cod & Caramelized Onion Cocktail Croquet

Dive into a savory blend of succulent cod complemented by the sweet undertones of caramelized onion. Crafted with fresh Cod and a touch of buttery richness, this dish is encased in a crispy breadcrumb layer, made from a special blend of corn starch and rice flour. Enhanced by a hint of extra virgin olive oil and perfectly seasoned, it's a harmonious fusion of flavors and textures. Indulge in this gourmet delight, where every bite brings the ocean's freshness intertwined with a hint of sweet caramel.

Culinary Notes

- **Colour:** The croquette presents itself in hues of ochre and beige, emblematic of the authentic blend of cod and caramelized onion.
- **Smell:** Aromatically, it distinctly carries the scent characteristic of cod paired with caramelized onion.
- **Taste:** On the palate, one experiences the genuine taste quintessential to a cod and caramelized onion croquette. The seasoning strikes a balanced chord, ensuring there's no overpowering saltiness, and it's devoid of any unwarranted flavors.
- **Texture:** A delightful dual sensory experience awaits; the outer shell boasts of perfect crunchiness, while the interior, creamy to the core, is punctuated by discernible morsels of cod and hints of caramelized onion.



INGREDIENTS

Whole milk, sunflower oil, breadcrumbs (corn starch, rice flour, water, yeast, invert sugar syrup, sugar, salt, olive oil, stabilizers E 412, E 464 and E 450i and raising agent E 500ii), binding agent (water, starches (corn and potato), skimmed milk powder, emulsifiers E 45ii, E 412 and E 415 and salt), cod (*Gadus morhua*) (5%), potato starch, batter [starch (pea), protein and vegetable fibers (pea), salt and aroma], bovine gelatin, dextrose, onion (1.5%), butter (pasteurized cream and lactic ferments), rice flour, salt and extra virgin olive oil.

FORM

Frozen

STORAGE CONDITIONS

Flash-frozen product. Store at <-18 °C. Defrost in refrigerator between 0 and 4°C

CASE & PACK SIZE

- Units: 168 Croquettes
- Unit size: 0.6 oz
- Average Net Weight Per Case: 6.28 Lbs
- Case Size: 9.69" W X 5.79" L X 10.71" H



Cod & Tomato Croquette

Experience a delectable oceanic journey with our Cod with Tomato Croquettes. Made with fresh Cod and sun-drenched dried tomatoes, these croquettes are a celebration of flavors. A rich milky foundation, highlighted by notes of butter and a hint of onion, is enveloped in a crispy breadcrumb coat crafted from corn starch and rice flour. Each croquette is delicately seasoned, kissed with extra virgin olive oil, and promises a blend of crunchy and creamy textures in every bite. Dive into this gourmet fusion where the ocean meets the sun-kissed earth.

Culinary Notes

- **Colour:** Slightly coloured, that captures the essence of the cod and tomato fusion, distinguishing it as a true cod with tomato croquette.
- **Smell:** The aroma is unmistakably characteristic of a cod croquette enriched with sun-drenched tomato. It remains pure and genuine.
- **Taste:** The palate is graced with an authentic flavor profile signature to a cod croquette adorned with tomato nuances. Perfectly balanced.
- **Texture:** Offering a delightful duality, the croquette's exterior crisps to perfection, while its creamy heart unveils discernible morsels of fresh cod and bursts of tomato richness.



INGREDIENTS

Whole milk, sunflower oil, breadcrumbs [corn starch, rice flour, water, yeast, invert sugar syrup, sugar, salt, olive oil, stabilizers E 412, E 464 and E 450i and raising agent E 500ii], binding agent [water, starches (corn and potato), skimmed milk powder, emulsifiers E 45ii, E 412 and E 415 and salt], cod (*Gadus morhua*) (4.5%), potato starch, butter (pasteurized cream and lactic ferments), batter [starch (pea), protein and vegetable fibers (pea), salt and aroma], dried tomato (2.5%), bovine gelatin, dextrose, rice flour, dehydrated onion, salt and extra virgin olive oil.

FORM

Frozen

STORAGE CONDITIONS

Flash-frozen product. Store at <-18 °C. Defrost in refrigerator between 0 and 4°C

CASE & PACK SIZE

- Units: 96 Croquettes
- Unit size: 0.6 oz
- Average Net Weight Per Case: 7.26 Lbs
- Case Size: 9.69" W X 5.79" L X 10.71" H



Truffle Cocktail Croquette

Savor this gourmet croquettes, containing genuine wild summer truffles complemented by extra virgin olive oil. Made with premium whole milk and encased in a crispy corn breadcrumb crust, these croquettes offer an exquisite taste in every bite.

Culinary Notes

- **Colour:** The croquette showcases a beautiful palette of ocher and beige, distinctly reminiscent of the authentic truffle experience.
- **Smell:** Possessing an aroma unmistakably characteristic of truffle croquettes, ensuring a pure and genuine scent.
- **Taste:** The palate is met with a taste signature to truffle croquettes. The seasoning is finely balanced, ensuring no overwhelming saltiness and devoid of any unexpected flavors.
- **Texture:** A delightful contrast greets your senses; the outer layer is perfectly crunchy while the inside boasts a creamy consistency. Within this creamy haven, one can distinctly identify fragments of real truffle, adding to the richness of the experience.



INGREDIENTS

Whole milk, sunflower oil, breadcrumbs [corn starch, rice flour, water, yeast, invert sugar syrup, sugar, salt, olive oil, stabilisers E 412, E 464 and E 450i and raising agent E 500ii], binding agent [water, starches (corn and potato), skimmed milk powder, emulsifiers E 45ii, E 412 and E 415 and salt], potato starch, batter [starch (pea), protein and vegetable fibers (pea), salt and flavor], mushrooms and truffle sauce (2.5 %) [cultivated mushrooms (Agaricus bisporus), extra virgin olive oil, sunflower oil, wild summer truffle (Tuber aestivum vitt.) (7%), black olives, salt and flavouring], bovine gelatine, rice flour, dextrose, butter (pasteurised cream and lactic ferments), salt and extra virgin olive oil.

FORM

Frozen

STORAGE CONDITIONS

Flash-frozen product. Store at <-18 °C. Defrost in refrigerator between 0 and 4°C

CASE & PACK SIZE

- Units: 168 Croquettes
- Unit size: 0.6 oz
- Average Net Weight Per Case: 6.28 Lbs
- Case Size: 9.69" W X 5.79" L



Truffle Croquette

Savor this gourmet croquettes, containing genuine wild summer truffles complemented by extra virgin olive oil. Made with premium whole milk and encased in a crispy corn breadcrumb crust, these croquettes offer an exquisite taste in every bite.

Culinary Notes

- **Colour:** The croquette showcases a beautiful palette of ocher and beige, distinctly reminiscent of the authentic truffle experience.
- **Smell:** Possessing an aroma unmistakably characteristic of truffle croquettes, any unfamiliar or odd smells are absent, ensuring a pure and genuine scent.
- **Taste:** The palate is met with a taste signature to truffle croquettes. The seasoning is finely balanced, ensuring no overwhelming saltiness and devoid of any unexpected flavors.
- **Texture:** A delightful contrast greets your senses; the outer layer is perfectly crunchy while the inside boasts a creamy consistency. Within this creamy haven, one can distinctly identify fragments of real truffle, adding to the richness of the experience.



INGREDIENTS

Whole milk, sunflower oil, breadcrumbs [corn starch, rice flour, water, yeast, invert sugar syrup, sugar, salt, olive oil, stabilisers E 412, E 464 and E 450i and raising agent E 500ii], binding agent [water, starches (corn and potato), skimmed milk powder, emulsifiers E 451i, E 412 and E 415 and salt], potato starch, batter [starch (pea), protein and vegetable fibers (pea), salt and flavor], mushrooms and truffle sauce (2,5 %) [cultivated mushrooms (Agaricus bisporus), extra virgin olive oil, sunflower oil, wild summer truffle (Tuber aestivum vitt.) (7%), black olives, salt and flavouring], bovine gelatine, rice flour, dextrose, butter (pasteurised cream and lactic ferments), salt and extra virgin olive oil.

FORM

Frozen

STORAGE CONDITIONS

Flash-frozen product. Store at <-18 °C. Defrost in refrigerator between 0 and 4°C

CASE & PACK SIZE

- Units: 96 Croquettes
- Unit size: 1 oz
- Average Net Weight Per Case: 6.34 Lbs
- Case Size: 9.69" W X 5.79" L



Argentine Collection

Mendoza Black Garlic Paste

From Mendoza, Argentina's very own OroRubi sustainable garlic farm, we have carefully sourced sixty-day aged garlic. Mendoza's climate, soil, and high altitude produce garlic of unprecedented quality. This garlic is recognized around the globe as some of the best in the world.

- Organic and sustainable farming
- Packed with antioxidants that can prevent illnesses and diseases
- 60 day aged garlic using temp and humidity control processes
- The unique flavor profile is distinctly fruitier and sweeter than traditional garlic
- Great for sauces, marinades, and meat preparation
- 18-month shelf-life



AVAILABLE SIZES

JAR (3.5 OZ)

LARGE CONTAINER
(27 OZ)



Argentine Collection

Wildflower Honey

Coopsol is a cooperative of beekeepers specializing in producing unique honey varieties that showcase the diverse blooms of Argentina. For over 30 years, they have worked ethically and sustainability with their producers, creating local opportunities, protecting the environment, and producing the highest quality organic honey. Years of dedication and deep respect for nature have resulted in extraordinary honey of the highest quality.



- From Garabato, Poleo and Itin wild flowers, this honey is born. These flowers together gradually contribute superb flavor, aroma, and color to create this unique honey
- Wildflowers grown in the mountains produce this exquisite blend
- This honey has a more distinct and sweet flavor than common honeys, leaving a greater presence on your palate
- Certified USDA Organic



AVAILABLE SIZES

DETAILS

SMALL JAR (8.8 OZ)

24 JARS
PER CASE

LARGE JAR (17.5 OZ)

12 JARS
PER CASE



Argentine Collection

BUY ONE GET ONE SPECIAL Dulce de Leche

In Argentina, rich, caramelized Dulce de Leche is a feature of many desserts. Our "milk candy" is created simply by utilizing the highest-quality milk sourced from the Pampas. Our dulce de leche preparation applies a time-honored family recipe that has been in use since 1926. Celebrate Argentine culture with this sweet indulgence.

- Features a creamy consistency with a rich caramel brown coloring
- Extremely versatile, it can be used in desserts, snacks, breakfasts
- Made with a touch of vanilla for a subtle flavor



WORLDCLASS

Discover Hidden Treasures

WORLDCLASS DELIVERY TIMES

MONDAY - SATURDAY
9 AM - 5PM

ORDER THE DAY BEFORE
FOR NEXT DAY DELIVERY

Same Day Delivery is Available When Needed



CONTACT INFORMATION

CALL OR TEXT FOR ORDERS

HOUSTON

JOHN BERGMAN
CO-FOUNDER & CEO
480.688.3000

MARCUS GRIFFITH
LOGISTICS OPERATIONS MANAGER
623.523.1248

PHOENIX

ZANE SMITH
ACCOUNT EXECUTIVE
602.799.6652

ANTHONY RIVERA
ACCOUNT EXECUTIVE
602.799.6652

COURTNEY NOURI
SALES SPECIALIST
480.313.6126

480.900.8900 | ORDERS@WORLDCLASS.COM

 [WORLDCLASS.IG](https://www.instagram.com/WORLDCLASS.IG)

Our Founders



John Bergman

CO-FOUNDER & CEO

Growing up in Seattle, I discovered my love for food early on. When I was just six, I persuaded my parents to host my birthday party at a Vietnamese restaurant in the heart of Pike's Place Market instead of the more popular options such as fast-food or waterslides. As an adult, my passion has been to travel, so I could experience the unique and specialized experiences of the world. I love to travel and often book amazing restaurants before booking my flight. During my first trips to Europe, I was astonished at the extraordinary quality of fresh and local ingredients that I had never seen or experienced before.

I've always been a foodie, but the higher level, local ingredients I found were beyond remarkable. When visiting Argentina, I realized that the vast majority of Americans were missing out on beef that is so tasty, so flavorful and so tender. After discovering more hidden treasures in Japan, Thailand, and Hong Kong, I was completely astonished with what I had been missing out on. In addition to the taste, I thought about the incredible health benefits that come from eating these natural foods. I made the decision to follow my passion and make a difference so that everyone could experience this as well. When we explore a new country, we are obsessed with discovering the best the world has to offer. Throughout our journey, we are often surprised and delighted with what we find, and are extremely proud to be partners with the local producers we work with. They are like-minded, with a focus on health and sustainability. I am dedicated to making a conscious commitment toward better health, sustainability, animal welfare, and environmental change. I invite you to experience and enjoy some of our hidden treasures. I promise you'll be intrigued to discover more and more of what WorldClass has to offer!



Devin Dvorak

CO-FOUNDER & COO

I went against the grain from an early age. For my seventh birthday, I was given the choice of Disney Land or Playa del Carmen. I wanted to experience something new and unique so I chose Playa del Carmen. As my parents enjoyed pina coladas, I connected deeply with the culture and I tried to convince them to let me stay and live with the resort's barman, Arturo! From that moment on, I was captivated with wonder about what the world had to offer, and I wanted to experience it all. In college, I fulfilled my dream of living in Latin America, and this is where I met my first true love, the Argentinian Asado. A back-to-basics, traditional method of grilling high quality beef, with nothing more than salt for seasoning. Argentine beef has a way of producing an explosion of flavor unlike anything else. Try as I may to recreate this magic on my own, it always failed. The key ingredient was missing – pampas nourished beef free from hormones, chemicals, and any unnatural substances. In 2020, the first product line of WorldClass was born Argentine, which successfully features the one-of-a-kind beef I fell in love with from Argentina. What started as a longing for the most amazing beef this planet has to offer, transformed into a treasure hunt for the finest products across the globe. We want everyone to have access to, and experience, the finest products without leaving your home. We love to share the stories about our products, who produced it, where it came from, what's in it, why it's different, and how we are making a difference locally. They say, you are what you eat, and I believe everyone should be World Class!



WORLDCLASS

480.900.8900 | ORDERS@WORLDCLASS.COM

[WORLDCLASS.IG](https://www.instagram.com/WORLDCLASS.IG)