



product catalogue
2011

2nd edition



Balsamic Vinegar of Modena

BALSAMIC VINEGAR OF MODENA

We are proud to offer Balsamic vinegars from Compagnia del Montale. For generations this family run estate has been producing some of the most exceptional Balsamics Modena has to offer. The quality is unparalleled and you can taste why:
It is liquid perfection.

Traditional Balsamic "Extra Vecchio"
This wonderful Balsamic is aged a minimum of 25 years and passes through vigorous quality control testing. The final test is conducted by the Consortium of Balsamic Vinegar of Modena, where the balsamic vinegar must achieve a near perfect score before being made available on the gourmet market with the coveted title "Extra Vecchio"

Traditional Balsamic "Affinato"
Affinato balsamic vinegar is aged for at least 12 years before it is graded by the Consortium of Balsamic Vinegar of Modena. After receiving the required taste and quality scores, this balsamic receives one of the most prestigious labels in the world; Traditional Balsamic Vinegar of Modena, "Affinato".

Vigna Oro

The best commercial balsamic the market has to offer. It is rich and thick and has a beautiful balance between sweet and tart. Great served over parmesan cheese, drizzled over grilled vegetables, meats and fresh mozzarella, in finishing sauces or over strawberries & ice cream!



Oro Nero

As its name implies, the Oro Nero is truly black gold. It is an incredibly versatile, well rounded balsamic. It has the perfect harmony of acidity and sweetness, while offering more bite than the Vigna Oro. Great drizzled over salads or to enhance your BBQ marinade for steaks and meatier fish.

Vigna Bordo

Vigna Bordo's bright acidity and great price point make it a perfect option for an everyday use. Wonderful in salad dressings, in marinades for grilled vegetables, and great for pan reductions.

Vigna Bianca

The Vigna Bianca is a wonderful balsamic with medium dense consistency and a beautiful harmony between sweetness and acidity. It is versatile enough for all uses and kitchens.

Gift Box: Amporaccio and Vigna Oro
This simple and elegant gift set of combines one of our finest balsamics with a hand blown glass "Amporaccio". Perfect for friends and family, it represents grace and beauty in the kitchen, and is sure to be an unforgettable gift.

"Amporaccio" P/L & P/R
Practical artwork for your kitchen table! Amporaccio are hand-blown glass bottles designed by Compagnia del Montale so you can serve their balsamics exactly the way they were meant to be: one drop at a time.

Balsamic Vinegar of Modena IGP & DOP and Condiment



Tradizionale “Affinato”
3.5 fl oz—Code 305-0



Tradizionale “Extra Vecchio”
3.5 fl oz—Code 306-0



“Vigna Oro”
3.5 fl oz—Code 301-0
8.5 fl oz—Code 312-1



“Vigna Bordo”
8.5 fl oz—Code 302-1

Condimento “37”
8.5 fl oz—Code 315-1



“Oro Nero”
3.5 fl oz—Code 313-0
8.5 fl oz—Code 313-1



“Vigna Bianca”
17 fl oz—Code 303-2
5 liters—Code 303-3



“Gemelli ”
8.5 fl oz cap—Code 908-0



“Amporaccio OR”
8.5 fl oz cap—Code 902-0



“Gift Box Vigna Oro”
8.5 fl oz—Code 330-0



“Vigna Oro” Balsamic Vinegar IGP is one of the best non-DOP balsamics the market has to offer. The producing family takes pride in making a pure natural product by using the traditional methods updated with a modern touch. “Vigna Oro” is made solely with grapes from Modena and aged in hand selected wine barrels. Each batch is nurtured with love and is carefully aged. Only once the family feels the “Vigna Oro” has reached perfection will they then share this delicacy with the world.

NEW ARRIVAL



Our new “Trentasette” Balsamic vinegar condiment has a particular harmony attributed to its high percentage of cooked grape must. The cooked grape must gives it a thick body and a lower acidity than a regular balsamic vinegar. It is a pure product with no additives and maintains the density of a traditional balsamic vinegar and is rich with the aroma of fragrant grapes. Just a drop of our “Trentasette” Condimento will compliment and enhance a wide variety of dishes, making even the simplest foods sophisticated. It is truly amazing.

Truffle & Porcini Oils

One of the best ways to obtain a near perfect truffle flavor and aroma without the financial burden of a fresh truffle, is truffle oil. A good truffle oil achieves the result of a round and harmonious truffle flavor with a very small amount and to a very contained price. Only the highest quality natural aromas are used in our truffle & porcini oils.

One touch of our truffle or porcini oil will transform any dish!

“Selezione Tartufi”

Our premium line of truffle & porcini oils are made from the highest quality olives and sunflower seeds and offer a concentrated and clean truffle or porcini flavor.

“D Dalla Terra”

A line of natural truffle oils, perfect for both retail and foodservice and accessible for all truffle lovers. “D Dalla Terra” truffle & porcini oils can be used as finishing oils, as well as in the final moments of cooking.

Porcini Oil

Our porcini oil is made from high quality olive oil naturally infused with the flavorful aroma of only the highest quality porcini mushrooms as well as an actual piece of porcini. Use to enhance mushroom dishes and as a perfect addition to rice and risotto dishes, pastas, and roasted vegetables.



White Truffle Sunflower Oil

This truffle oil is made by combining the smooth taste of sunflower seed oil and the bold flavor of white truffles. The end result is an all natural, light oil with an intense rich truffle aroma. Fantastic drizzled over pasta or risotto dishes, fish, popcorn, meats or in dressings where olive oil is too overpowering.

Black Truffle Olive Oil

This velvety and luxurious oil is made with the aroma of the highest quality black winter truffles and is a perfect match for bringing all your foods into the next level of gourmet. When infused into a traditional olive oil from Umbria, the essence of these truffles is captured in a perfect symbiosis ideally suited to enhance the taste of main dishes, appetizers and garnishes. A rounder and more earthy flavor than the more bold white truffle.

White Truffle Olive Oil

White Alba truffles are esteemed by many to be the best of any truffle available. This piquant, aromatic truffle has been naturally infused into our high quality extra virgin olive oil for a unique truffle taste you can enjoy anytime and with almost any dish. This oil will enhance all truffle dishes or can be used directly in place of fresh white truffles and is highly recommended for its quality by chefs and gourmet lovers around the world.

Truffle & Porcini Oils



“Selezione Tartufi” white truffle oil, black truffle oil, white truffle sunflower seed oil, & porcini oil. 2.1 fl oz & 8.8 fl oz



“D Dalla Terra” white truffle oil, black truffle oil, white truffle sunflower seed oil, & porcini oil. 2.1 fl oz & 8.8 fl oz

Truffle Products

Grown underground and hunted only by the help of pigs and dogs, these rare and luxurious tuber fungi are one of the most sought after ingredients by top chefs. They are often called the diamond of the kitchen. Known as one of the most desirable gourmet foods, nothing else comes close to the flavor of a natural truffle.

Enjoy all that this magically flavorful tuber has to offer.

Truffle Salt

Black, dehydrated truffles are used in both our 5% and 10% concentration Italian Truffle Salts. Once this flavorful salt blend comes in contact with any moisture, the flavor **blooms on your plate and your palate! You'll quickly find yourself using it in all of your dishes.** This is sure to become a staple in your kitchen. Available in 3.5 oz and 2.2 Lb.

Black Truffle Butter

This exclusive rich and flavorful butter is made with fresh cream from the pastures of Reggiano, Italy with delectable pieces of fragrant black truffles.

Black Truffle Slices in Olive Oil - Scorzone
Thinly sliced black truffles from Italy are packed in olive oil to preserve freshness and flavor so you can enjoy truffles all year round.



White Truffle Butter

This exclusive rich and flavorful butter is made with fresh cream from the pastures of Reggiano, Italy with pieces of aromatic white truffles.

Whole Black Summer-Truffles, Preserved
Black summer truffles, preserved in their own juice. Available in both 0.7 oz as well as 1.4 oz in an elegant jar.

Artichoke and Truffle Paste

This wonderful paste combines the refreshing taste of artichokes with the wonder of truffles.

Truffle Sauce

Truffle Sauce is a cost efficient way to impart truffle flavor and texture to a dish. Our Truffle Sauce is made with Tuber Aestivum truffles, Champignons and black olives.

Truffle Cheese semi aged

Cow/Sheep Milk - Selezione
This scrumptious semi-aged cheese is **made from 50% cow's milk and 50% sheep's milk and is filled with pieces of black truffles.** The result is a firm textured, luscious and flavorful cheese.

Black Truffle Paste

Our black truffle paste is enhanced only by the finest olive oil, salt and spices giving you a soft, creamy explosion of delicious truffles.

Truffle Honey

Selezione Acacia Truffle Honey is an incredibly harmonious blend of Black (Tuber Aestivum) and Sicilian Acacia honey.

Truffle Products



Artichoke & truffle spread, 3.2 oz
Code 209-0



Truffle sauce, 3.2 oz
Code 203-0



Whole black truffles, 1.4 oz
Code 208-0



Black truffle slices, 3.2 oz
Code 223-0



Truffle honey, 3.6 oz
Code 215-0



Black truffle paste, 3.2 oz
Code 233-0



Truffle sauce, 6.4 oz & 1.1 Lb
Code 203-1 & 2



Black truffle slices, 6.4 oz
Code 223-1



Truffle honey, 8.1 oz
Code 215-1



Truffle salt 5%, 3.5 oz & 2.2 Lb
Code 256-0 & 2



Truffle salt 5%, 3.5 oz & 2.2 Lb
Code 258-0 & 2



Truffle salt 10%, 3.5 oz & 2.2 Lb
Code 257-0 & 2



Truffle cheese, Abt 1 Lb
Code 219-0



Black truffle butter, 2.8 & 8.8 oz
Code 217-0 & 217-1



White truffle butter, 2.8 & 8.8 oz
Code 216-0 & 216-1



9



Truffle Products—Foodservice

Black Truffle Peelings

These black truffle peelings make an excellent addition to your pantry and are a perfect product for chefs working on a budget and are a great way to augment your dishes all year round. Peelings are preserved in brine and peelings are whole, beautiful, round slices.

Black Truffle Carpaccio

Our black truffle carpaccio features beautiful, thinly sliced black truffles preserved in olive oil for all of your garnishes, appetizers or main dishes. These slices are especially fantastic served over risotto or meats. Both slices as well as oil can be used to give great truffle flavor.

Black Truffle Juice

Truffle juice is the concentrated nectar of the black winter truffles. This truffle juice is very flavorful and provides that extra punch of earthy mushroom flavor. Use to boost the flavor of your sauces, sautéés and soups or use it in pasta, risotto or salad dressings. A good, natural enhancer of truffle flavor.



Fresh Italian Truffles

Black Winter Truffles

Tuber Melanosporum Vitt. (Perigord/Dolce di Norcia):

Availability: Nov. – March. The fruity body can vary in size from that of a hazelnut to an orange. The skin is black, sometimes with dark red or rust colored patches.

Summer/Fall Black Truffles

a) Tuber Aestivum: Availability: June-Sept.

The most plentifully harvested truffle. The fruity body ranges from the size of a hazelnut to that of an orange. The skin is black and has a pleasant and delicate odor, resembling that of hazelnuts.

b) Tuber Aestivum Uncinatum. (Burgundy): Availability: Sept.-Dec.

Similar to Tuber Aestivum with more pleasing and intense odor. The name of this truffle is derived from its hook shaped spores. The fruity body is large and ranges in size. The skin is black and its odor resembles that of a hazelnut .

Winter White Truffles

Tuber Magnatum Pico Vitt. (White Alba): Availability: Oct. – Dec.

The most prized among the edible truffles. The fruity body is usually a lobed, spherical or oval shape. These truffles vary in size. The skin is smooth and has an ochre or olive-yellow color, and can sometimes exhibit a rusty brown cracked area or bright red spots.

Spring White Truffles

Tuber Borchii Vitt. (Bianchetto): Availability: Jan.-April

The various Italian names attributed to this truffle are due to its color, the period in which it ripens and the habitat in which it is found. The skin is smooth, variable in color, ranging from ochre-yellow to rust-brown or orange brown, and is often spotted.

Truffle Products—Foodservice



Truffle Peelings c 271-X



Truffle Juice c 273-X



Truffle Carpaccio c 272-X



Truffle salt 5% &
10%, 2.2 Lb
See page 6 for info



Truffle Peelings c 241-2



Truffle Juice c 251-2



Truffle Carpaccio c 243-2



Fresh Italian Truffles



White Winter Truffles (Alba) - Tuber Magnatum Pico



Black Winter Truffles (Norcia) - Tuber Melanosporum



Black Summer Truffles - Tuber Aestivum (Scorzzone)



White Spring Truffles (Bianchetto)- Tuber Borchii Vitt.

Pesto & Vegetable Tapenades



Based on generations of Mediterranean tradition, the Countess of Tenuta di Ferento created these ready to eat pates and pestos in small batches, using only the freshest seasonal ingredients.

Olives and Tomato Pâté: Plump olives and juicy tomatoes are put into this fabulous pate, which is bursting with the fresh flavors of Italy. This product can be used by itself or as a flavor enhancer in a regular tomato sauce which will go from plain to spectacular. Also use on a bruschetta as a tapenade or on meat and fish.

Genovese pesto with truffles: How do you make a classic even better? Add truffles. This luscious favorite has been made even more perfect by the addition of black truffles to create one of our tastiest and best selling products.

Black Olive Pâté: Made from the highest quality Tuscan black olives, this smooth pâté comes from a famous Catalano family recipe.

Green Olive Pâté: This smooth, sweet and slightly spicy pâté made with green olives from the groves of Tuscia on the border between Tuscany and Lazio. Use it once and it will become a staple in your kitchen.

Peppers & Eggplant Pâté: Made from the finest red bell peppers and eggplant found under the Sicilian sun, this smooth and creamy pâté makes a perfect pasta sauce, tapenade or bruschetta spread. One of our best sellers and you will discover why.

Arugula Pâté: The distinctive flavor of Sicilian arugula perfectly captured in a jar.

Red Pesto sauce: This unique pesto is sure to instantly become one of your favorites. Made from Sicilian sundried tomatoes, nuts, garlic, parmiggiano cheese and fresh basil, this red pesto has a smooth, harmonious flavor that will leave you feeling the Sicilian sun in your kitchen.

Wild Mushroom Pate: A pâté for porcini lovers. Using their family recipe, Il Merlano has created a smooth and creamy sauce that can be used as a pasta sauce, pâté or tapenade, making it a versatile and delicious addition to your kitchen.

SOON LABELS WILL CHANGE AND IMPROVEMENTS BE MADE

Some changes are being made to improve both the selection, packaging and the cost of our pate and pesto line. We hope to achieve a better supply, price, as well as more interesting flavors to offer our customers. Soon the following new flavors will be available:

Red Pesto Sauce with Truffles: One our most popular sauces, now enhanced with black truffles for an instant success! Perfect as a pasta sauce, as a bruschetta mix, for tapenades, to top meats, carpaccio and even for fish. Also a great addition to your fondue sauce selections.

Cream of Artichoke: One of nature's most delicate and wonderful vegetables, hand selected and prepared for you. The smooth flavor of the artichoke, with a hint of lemon will burst in your mouth for a wonderful flavor sensation. Our Cream of Artichoke is an incredibly versatile product, as it can be added to virtually any dish, from meat, fish and vegetables or simply served on its own over bread for a delicious and easy appetizer.

Pesto & Vegetable Tapenades



Green olives pate code 0048, Black olives pate code 0055, Olives and tomatoes pate code 0062, Genovese Pesto with Truffles code 0079, Peppers & Eggplant pate code 0093, Red Pesto Sauce code 0109, Genovese pesto sauce code 0116, Arugula pate code 0123, Wild mushrooms pate code 0130. All flavors in jars of 6.35 oz



NEW LABELS AND IMPROVEMENTS TO COME



Wheat Germ Pasta

Wheat germ is the heart of the wheat grain, rich in flavor and nourishing active ingredients. The germ is normally removed when the grain is milled in order to improve the flour concentration and the expiration of the flour.

Pastificio Morelli uses artisan techniques to implement the wheat germ to the flour when producing the pasta. The germ gets processed immediately while still fresh and never gives it the opportunity to deteriorate. This brings the best in both flavor and healthy characteristics to the pasta and gives it a particularly great consistency and flavor.

An intense wheat aroma is released during the cooking and the water turns a slight shade of green. This is normal and due to the wheat germ. The pasta, especially good “al dente” as all Italian pasta should be, has an unmistakable flavor of the wonderful wheat germ, plain or in combination of any of the all natural flavors added to the dough.

The pasta is pressed through bronze dye cuts which also gives it the rugged and high quality exterior, slowly dried up to 36 hours in very low heat and finally cut into the final shapes we enjoy. The plain wheat germ pasta is so tasty, it can be served with just a drop of olive oil!

Cocoa Penne

Use our **Cocoa Penne** for decadent savory or sweet pasta dishes. Especially great with cream sauces.

Tagliolini with Truffles
Savor the decadence of truffles with our wheat germ tagliolini. Delicious served with truffle butter and parmesan cheese.

Linguine with Peperoncino
Linguine with the spice of peperoncino. Perfect for anyone who likes a little heat in their pasta. Great with meat sauces.

Porcini Tagliatelle
Enjoy the wonderful rich flavor of porcinis. Fantastic served with a mushroom cream sauce.



Squid Ink Linguine
Naturally dyed black with squid ink, this pasta is wonderful with roasted peppers and all kinds seafood, both red and clear sauce.

Lemon & Pepper Linguine
The delightful and refreshing taste of lemon and pepper in your pasta. Enjoy with the sauce of your choice or just

Trio of wheat germ pasta in gift box:
Featuring Plain, Peperoncino, and Basil & Garlic pasta.
Our trio makes for a wonderful present or just a great selection of pastas to have at home!

Pappardelle
The name for pappardelle comes from the Italian word “pappare” which means to gobble up. Whether served with a meat sauce, sautéed vegetables or seafood, you will be sure to gobble this pasta up!

Basil & Garlic Linguine
Enjoy the classic flavors of basil and garlic in our linguine cut. Fantastic with red sauces as well as olive oil & parmesan cheese only.

Fettuccine with Olives
The ultimate Mediterranean pasta. Our olive fettuccine is a wonderful base for caponatas and light pasta dishes.

Wooden display case

As an introductory promotion of this wonderful wheat germ pasta line, Italian Products USA, Inc. offers to all our customers who place a first order of 5 cases or more of the pasta, a free wooden display case (shipping not included). Valid as a one time offer for each customer or each outlet for multi-location customers. Display case may be out of stock due to demand but will if so be delivered once back in stock. Ask your rep for info.

Wheat Germ Pasta



Cocoa penne, 8.8 oz c 17135



Tagliolini w/ truffle,
8.8 oz code 21118



Linguine lemon & pepper,
8.8 oz code 28120



Linguine squid ink,
8.8 oz code 9120



Linguine w/ peperoncino,
8.8 oz code 4120



Trio of pasta gift box with plain, peperoncino
& basil&garlic pasta, 3x8.8 oz code 3200



Linguine w/ garlic & basil,
8.8 oz code 14120



Tagliatelle w/ porcini mushrooms,
8.8 oz code 11122



Pappardelle plain wheat germ,
1.1 Lb code 2213



Fettuccine w/ olives,
8.8 oz code 27123

The PLANETA olive grove extends for 98 hectares in the Capparrina district, a natural oasis of great beauty, and sloping towards the sea. The varieties of olives cultivated at Capparrina are those of local tradition; Nocellara del Bellice, Biancolilla and Cerasuola. The harvest takes place early at the beginning of October. The olives are picked manually and processed within a few hours at the press located in the centre of the olive grove to ensure the best tasting result of the PLANETA EXTRA VIRGIN OLIVE OIL VAL DI MAZARA D.O.P

What makes this product special begins from the growing of the olives to the selection and the pressing of the olive oil

- The oil must be produced from at least 90% Nocellara di Belice, Biancolilla and Cerasuola and up to a maximum of 10% of other typical varieties such as Giarraffa, Santagatese and Ogliarola Messinese.

- All processes following the olive harvest, from crushing to packaging, must take place within the selected territory of the DOP. The olives must be crushed within 48 hours of picking and yield in oil must not be greater than 22%.

- The oil produced must conform to precise analytic parameters, and is examined by a specific commission that will in addition do tasting tests and decide if the oil is accepted as the DOP.

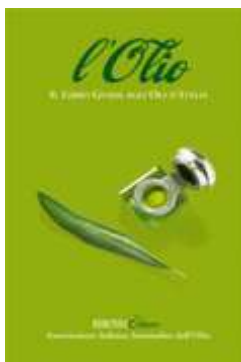
- The independent certification body CERMET makes frequent tests at the places of production and on the products, verifying their complete conformity with the regulations of the DOP Val di MAzara. The commission and the consortium for the protection of the DOP make further tests and verifies which makes the Extra Virgin Olive oil DOP Val di Mazara completely guaranteed in its quality.

Tasting notes for the Planeta DOP Olive oil:

A deep bright green color with hints of pistachio. An elegant and harmonious bouquet on the nose with fresh mint and basil combined with an aromatic touch of sage, thyme, oregano and juniper, together with all the typical aromas of the area, citrus flowers, artichoke, green tomato and seaweed.

The initial sensation on the palate is full and in the mouth it is generous, fresh and pleasantly bitter at the beginning with a long and persistently spicy finish. All together an amazing oil.

Below are a few of the competitions around the world where the Planeta DOP Val di Mazara has been given AWARDS during 2010.



NEW ARRIVAL



EV olive oil DOP
Val Di Mazara
Code 510-1

Extra Virgin, Organic and DOP Finishing Oils



Olive oil can enhance any dish, from beginning to end. You can choose to sauté or marinate with it, brown, fry, or stir-fry with it, or you can add it as a finishing touch to any meal. To maximize the result of most fresh dishes, the key to elevating the flavor is by using a very distinct finishing oil with characteristics that will enhance and compliment the dish you are preparing. Olive Oils stay best if stored away from light and heat.

“Il Casolare”: Il Casolare” is produced from several Italian olive varieties. It is smooth and buttery and has a rich fruitiness with a slight peppery finish. It has an intense olive flavor while maintaining a gentle sweetness. “Il Casolare” Extra Virgin Olive Oil is also available in Organic, in which only organically grown olives are used to obtain the same wonderful “Il Casolare” flavor and has the USDA Organic seal. Both versions come with an elegant spout, allowing for easy drizzling and use. Perfect for finishing vegetables, meats, and meatier fish

A Family Production: Since 1780, the Farchioni family has worked together to produce Italy’s best quality olive oils. They refer to “Il Casolare” as their first child. Each generation has passed down their knowledge of carefully selecting and blending their oils. Through this expertise they are able to guarantee consistent high quality.

“Planeta”: The Planeta Extra Virgin Olive Oil DOP Val di Mazara distinguishes itself apart from other olive oils. The thousand year old trees from which the olives grow add to the beautiful and rustic nature of this olive oil. Through a mix of tradition and modern technology, Planeta carefully crafts its prized oil to perfection.

Serving Suggestions: Our Planeta Olive Oil is wonderful paired with hearty vegetables, meats, meatier and rich fish, carpaccio, salads, pastas and wherever you desire a round, distinctive olive oil finish to your dish.



“Planeta” EV Olive Oil DOP
Val Di Mazara, 5 liters C 510-3

Extra Virgin, Organic and DOP Finishing Oils



"Il Casolare" EV Organic,
Unfiltered Olive Oil 25 fl oz
Code 516-1



"Il Casolare" EV, Unfiltered
Olive Oil 17 fl oz Code 516-0
& 32 fl oz Code 516-2 (no
spout)



"Planeta" EV Olive Oil Oil
DOP Val di Mazara, 17fl oz
code Code 510-1

Porcini Mushrooms



Nothing enhances the flavor of your food like mushrooms. Italy's porcini mushrooms boast a round and full flavor and are among the most famous and versatile. We offer a variety of porcini infused olive oils and a porcini pate so rich in flavor and taste that are sure to send you to the heights gastronomic pleasure.

Porcini Mushrooms: Availability: June-Nov.

Porcini are considered the king of Italian mushrooms. They are commonly prepared in soups, pasta, or risotto. They are low in fat and high in protein, vitamins, minerals and dietary fiber. Due to their meaty rich flavor, the porcini keep their flavor after drying. They may then be reconstituted and used in cooking.

We offer two types of dried porcini mushrooms, slices and pieces. Slices are available in both "special" and "commercial" quality. For foodservice use we also offer a range of frozen porcini mushrooms. Ask your rep for further information on sizes and cuts.

Tomato pulp— the real, natural tomato flavor



We are proud to now feature one of the most basic traditional Italian ingredients as part of our line. Our Trentasette brand Tomato Pulp has the wonderful taste of sun-ripe tomatoes and is produced by using the same traditional methods that Italian farmers have been using for ages. It is with great pleasure we introduce to you our own 100% tomato pulp.

This product features the most important qualities for tomatoes:

- FULL, SWEET, NATURAL TOMATO FLAVOR FROM CHERRY TOMATOES
- 100% ITALIAN TOMATOES
- 100% NATURAL
- NO WATER ADDED
- NO PRESERVATIVES
- NO CITRIC ACID ADDED
- NATURALLY GROWN CHERRY TOMATOES, RIPE ON THE VINE

This product will not be available until next crop is harvested in August 2011 and as the product is produced exclusively for Italian Products USA, Inc. we will have a limited quantity available. So, to try the product, please assist us by pre-ordering the quantity you need, preferable prior to July. A small sample (in different packaging) is available to test the quality of the product, just ask your sales rep. Deliveries will start October 2011 and for as long as supplies last. Pre-orders can be from 1 case up to maximum 850 cases for the first year, per customer. To guarantee supply, pre-orders must be placed for quantities over 20 cases for the first year. You will thoroughly enjoy our Tomato Pulp!

Porcini Mushrooms



“Asiago” Dried Porcini mushrooms “special quality” 0.9 oz code 245-0, 3.5 oz code 245-1 & 1.1 Lb code 245-2
Dried Porcini pieces “special quality” 1.1 Lb code 247-2

“Asiago” Dried Porcini “commercial quality” 1.75 oz code 246-0, 3.5 oz code 246-1 and 1.1 Lb code 246-2

Tomato pulp— the real, natural tomato flavor

First crop harvested in August 2011. Pre-order your 2011-2012 supply now!



- 100% Natural
- 100% Italian Tomatoes
- No water added
- Made from cherry tomatoes, ripe on the vine
- No citric acid added
- No preservatives added
- 100% sweet, natural tomato flavor!

Ask your rep for a small, tasting sample. Regular product not yet available.

Italian Rice & Farro

Italy produces a large variety of rice and grains, used in most kitchens in the form of risotto or soup. Arborio is the most recognized variety outside of Italy, although most Italians prefer Carnaroli and Vialone Nano, because of their high Amylose content (a component of starch) which results in creamier, more velvety risottos. These rices are a staple of the Northern Italian pantry, risottos and rice based soups and are a great way to highlight whatever is in season!

Vignola's rice is carefully selected from Italy's best terrain. Available in the classic vacuum packed "brick" in order to preserve its original flavor and nutritional value, or in boxes for easy pouring for both regular rice as well as a selection of Italian organic rice.

Arborio Rice

Arborio is a long grain rice with a pronounced indentation and pearly appearance that leaves behind a large amount of starch during cooking. A classic element in Italian cuisine, you will find this versatile risotto useful for all of your cooking needs.



Carnaroli Rice

Carnaroli rice has elongated grains and a small central pearl in the middle. It has a high starch release and high-absorption capacity, making it naturally very creamy and flavorful. Perfect for cooking smooth, creamy risotto dishes.

Vialone Nano Rice

Vialone Nano was developed from a hybridization between Vialone and Nano and named due to the reduced height of the plant (nano means dwarf in Italian). Vialone Nano rice has round, medium grains, which are pearly in the middle with a pronounced indentation. Due to its high absorption capacity, it is a perfect base for a sophisticated risotto or any rice dish you are preparing. It also releases most starch for creaminess.

Integrale Rice

Integrale is not a variety, but rather a way of processing the grain so that the rice maintains its raw fiber, vitamins B1, B5, B6, proteins and minerals. A brown, whole grain rice.

Black Venere Rice

Black Venere Rice is known for its beautiful deep purple to black color and delicate nutty flavor. It is rich in essential amino acids, fiber, phosphorous and Vitamin B5 and is full of minerals like calcium, iron, zinc and selenium. It is wonderful in rice salads, soups and as an accompaniment to meats and seafood.

Farro Grains

Farro is delicious and nutritious and best of all, incredible easy to cook! Farro has fewer calories per serving than brown rice or quinoa, is higher in fiber than both, with just about as much protein as quinoa. Cook like pasta for 20-25 minutes, with water and/or vegetable or chicken broth and drain or just like a regular risotto. Great for soups, salads or hearty risottos. Is delicious either hot or cold.

Italian Rice & Farro



“Antica Riseria’ Arborio 604-X, Carnaroli 605-X, Vialone Nano c 606-X, Integrale 606-X



“Biochicco” Organic Arborio 604, Carnaroli 605, Integrale 606 “Trentasette’ Farro grains 613



“Vignola” 2.2 or 11 Lb Arborio c 604-1 or 2, Carnaroli c 605-1 or 2, Vialone Nano c 606-1 or 2
And our new Sushi rice, available from August 2011.

Mineral Water



Ferrarelle water comes from the volcanic springs in Casserta, Italy, near Naples. The water is gathered from over 900 acres of protected springs, from rocks more than 15,000 feet below ground. It is thanks to these volcanic rocks that our Ferrarelle acquires its natural effervescence and great mineral taste. These characteristics have made Ferrarelle Italy's most popular water of choice. Ferrarelle's great taste is also due to its low sodium content, its small bubbles and sweet minerals. It is the highest quality mineral water the earth has to offer.

In addition to sparkling, we feature "Reelle" and "Natia" our still mineral waters. Originating from the same springs as our sparkling, the Reelle & Natia are collected from a higher point, at a depth of only 5000 feet and so are naturally less effervescent water. Both the Ferrarelle and the Reelle contain two-thirds of your daily need of calcium in just 32 oz of water. A wonderful way to hydrate and stay healthy!

We are proud to carry the Ferrarelle & Reelle "Platinum Edition" mineral water. Not only is Ferrarelle refreshing and delicious, but its beautiful packaging makes it the centerpiece of any table.

Ferrarelle has been Italy's best selling bottled for water many years. We are sure that it will soon become the most popular Italian water in the US and we are now inviting all our customers to try this distinct flavor and taste. We know that once you try it you will want to carry it, so we will add a free case upon request to any order delivered by truck. (Cannot be shipped UPS). Enjoy!

Sicilian Sea Salt



Sea Salt is rich in minerals, excellent for all cooking uses and perfect for table use. Fine and Coarse Sea salt are rich in valuable elements such as magnesium, iodine and potassium that give it a great taste. Pure salt crystals are crushed into either coarse salt or fine grains.

Fine & Coarse Sea Salt

Non-iodized salt has the perfect amount of brininess, balanced with the flavor of minerals naturally imparted from the Mediterranean. Perfect for seasoning cooking water or for adding flavor to your favorite dish, this salt can be used with a salt grinder or used in its large crystals for decoration.

Fine Iodized Sea Salt

Iodized Sea Salt enables the thyroid to operate more efficiently and is crucial for the body's most important functions. Iodine is an essential mineral for the human body, and using Sea Salt enriched with Iodine for your cooking needs assists in filling your body's daily need for this necessary and extremely beneficial element.

Mineral Water

NEW!! Italy's No. 1 water!

ASK YOUR REP ABOUT A
FREE SAMPLE CASE
(no UPS shipments)



“Ferrarelle” & “Ferrarelle Platinum” naturally sparkling spring water 12 to 32 fl oz

“Reelle” & “Natia” natural flat spring water 12 to 32 fl oz

Sicilian Sea Salt



“Sosalt” natural sea salt in 2.2 Lb box
Fine code 268-2, Coarse code 267-2,
Fine Iodized code 269-2



“Sosalt” sea salt crystals in canvas
bag. 4.2 oz bag code 264-0 and 1.1
Lb bag code 264-1



“Sosalt” sea salt crystals, 2.2 Lb code 264-2

Panforte

Panforte is a dense, sweet cake from Siena dating back to the Crusades when soldiers were gone for weeks or months at a time. They survived on these nutritious cakes full of nuts and honey which provided them with the sustenance they needed to survive. These cakes were so delicious they have since been produced as a mouth-watering treat perfect for an everyday dessert or as a special and elegant gift. Panforte is made from all-natural, healthy ingredients, such as dried fruit, honey, and nuts. Many variations on the original recipe have been made, though debates continue on which is the tastiest! They are easily paired with a dessert wine or with a sharp cheese but are now being used in a multitude of dishes, from meat such as fillet, to bacon wrapped chicken. We also recommend simply eating them on their own!

PANFORTE MARGHERITA

Named after the Queen of Italy, the Margherita is one of the most traditional types of panforte. One bite and you will be transported to Siena! Great for cheese platters & desserts

Ingredients:

Almonds, sugar, candied citron, candied orange, flour, honey, spices.



TORTA AL CIOCCOLATO

Enriched with cocoa, candied cherries, citron and finished with a thick layer of dark chocolate. Wonderful for decadent desserts or as an elegant side to ice cream or sorbet

Ingredients:

Almonds, sugar, hazelnuts, candied fruit, wheat flour, honey, cocoa powder, spices.

PANPEPATO

One of the most traditional of the different varieties of panforte. It contains an array of spices and is in fact named for one of its most distinctive ingredients: pepper!

Ingredients:

Almonds, sugar, candied melon, candied orange, flour, honey, spices, natural flavoring.

PANFORTE NERO

Filled almonds candied melon and orange, honey and cocoa, panforte nero makes for a delicious treat!

Ingredients:

Almonds, sugar, candied melon and orange, flour “00”, honey, Tuscan spices, cocoa, natural flavoring, starch wafer.

PANFORTE FIG & WALNUT

Featuring Italy’s finest figs, walnuts, honey & spices. It is a perfect addition to cheese platters, toasted in salads or with meats and great for desserts!

Ingredients:

Dried figs, walnuts, sugar, flour, honey, cinnamon, nutmeg.

PANFORTE DATE & ALMOND

Featuring plump dates, almonds, honey and spices, our Panforte Date & Almond is a wonderful addition to a cheese platter or delightful on its own.

Ingredients:

Dates, almonds, sugar, flour, honey, spices.

Panforte



“Marabissi” Panforte Margherita code 102



“Marabissi” Panforte Nero code 101



“Marabissi” Panpepato code 103



“Marabissi” Torta al Cioccolato code 104



“Marabissi” Panforte Fig & Walnuts code 106



“Marabissi” Panforte Dates & Almonds code 107



Espresso Coffee



Regina dei Caffè Speciale Arabica (ground) These dark roasted beans are a mixture of only the finest South and Central American coffee beans. This coffee creates the perfect cup of espresso or drip coffee. A bit milder than the Regina dei Caffè Espresso, this blend is perfect for those who prefer a coffee that is mild, but still full-flavored. Regina dei Caffè Speciale Espresso (ground) This robust coffee is a

blend of South American and Asiatic beans, roasted to perfection! Regina dei Caffè is authentic Italian Espresso. With a thick, creamy, full body and intense aroma, it is a perfect choice for the true coffee connoisseur.

The Oro Blanco Bar, made from a blend of choice Arabica beans from South America with selected Indian and Indonesian attributes, it is an espresso coffee dedicated to providing the best quality at its price point. This coffee possesses a particularly unique fragrance and an Asiatic coffee aroma. It is the best and most pure Robusta in the world. The Oro Blanco HO.RE.CA follows with a hint of more bitterness but a sweet “crema”.

Modica Chocolate & Bodrato Chocolate Covered Cherries



Made from the ancient Aztec recipe, cacao beans are crushed and blended with spices and large grains of sugar. Created by a process in which the chocolate is never heated above 105 degrees Fahrenheit, called “a freddo” meaning “cold,” it allows the mixture to heat up just enough so that it can be pressed into bars, but cool enough so that it will not melt the spices or sugar granules, resulting in a grainy, crunchy texture with a toasted, rich aroma.

The ready chocolate is not uniform in texture and can sometimes look discolored or “bloomed” with the shiny sugar crystals and spices appearing throughout the bar, however, this is natural. This special process is what makes this Modica chocolate different than the conventional chocolate bar! With no cocoa butters or fats, it is a healthy chocolate bar. *Available in vanilla, peperoncino & cinnamon.*

The BOERI cherries are an outstanding product with an old tradition. These special cherries, usually “Vignola” or “Garbagna” cherries are preserved whole in grappa for a minimum of 6 months and up to a year. Once ready, they are dried then rolled in cane sugar, covered first in a layer of dark chocolate, then a second “wavy” layer of dark, milk or white chocolate. The cherries are last wrapped so that all the flavors are kept inside their delicious chocolate shell. The fact that the pit is kept inside of the cherry gives it the special juiciness which is also kept for a long time. So, when you bite into this delicate praline, be careful not to chew on the pit but also prepare for plenty of juice with great grappa flavor and a big, satisfying cherry goodness!

The Boeri are available both in a display case with 125 units of single packed cherries in individual boxes and in cubes with 7 oz of single, wrapped cherries.

Espresso Coffee



Oro Blanco HO.RE.CA espresso beans, 2.2 Lb code 10130



"Speciale Arabica" ground espresso 8.8 oz



"Speciale Espresso" ground espresso 8.8 oz c



Oro Blanco Bar espresso beans, 2.2 Lb code 10131

Modica Chocolate & Boeri Grappa Cherries



"Modica" chocolate w/ cinnamon code 1001

"Modica" chocolate w/ vanilla code 1002

"Modica" chocolate w/ peperoncino code 1003



125 Single Code A01

"I Boeri" grappa dipped, chocolate covered cherries NOT PITTED, in display case or cube.



Boeri Cube 7 oz Code A04 & 5

Private Label Products



Since we opened our doors in 1994, Italian Products USA, Inc. has prided itself in working with Italy's finest producers to hand select and create each of our products. In addition to our own lines, we are proud to offer private labeling for a selection of our current products featured as well as for special orders. We currently have many satisfied customers selling our wonderful quality products under their own label. We won't tell you who but perhaps you can guess...

Almost any product is available for private label, quantity provided.

Minimum quantities vary from product to product and cost depends on label design, print and paper.

We will inventory your products so you can get your private label orders on time, together with all the other products you purchase from us. Consolidation can be made in New Jersey or in Italy, as per your preference.



Private Label Accessories & Gift Baskets



Italian Products also offers a range of artisan crafted, everyday products available to be branded with your name or logo. We feature everything from coffee travel mugs and eco-friendly bags to hand-carved wooden cheese trays and high-end kitchen utensils, such as truffle shavers and state of the art knives. Private label prices and availabilities will vary due to requested quantities. Ask your rep for further information.

Italian Products USA, Inc. also produces gift baskets either based on a specific product selection or as gift projects based on amount or categories such as sweets, savory ingredients, all inclusive meals or full Italian pantry. Mixed price based baskets start at \$100.



Private label products



“Trentasette” - an Italian Products’ brand



“D Dalla Terra”- an Italian Products’ brand

Private label Accessories & Gift Baskets



Set of cheese trays and knives in wood with stainless steel. 1-2 weeks production time for private label.



Set of 6 stainless steel steak knives in wooden box



Truffle shaver in stainless steel with wooden handle. 2 months for private label. Also available with supplier’s brand.





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