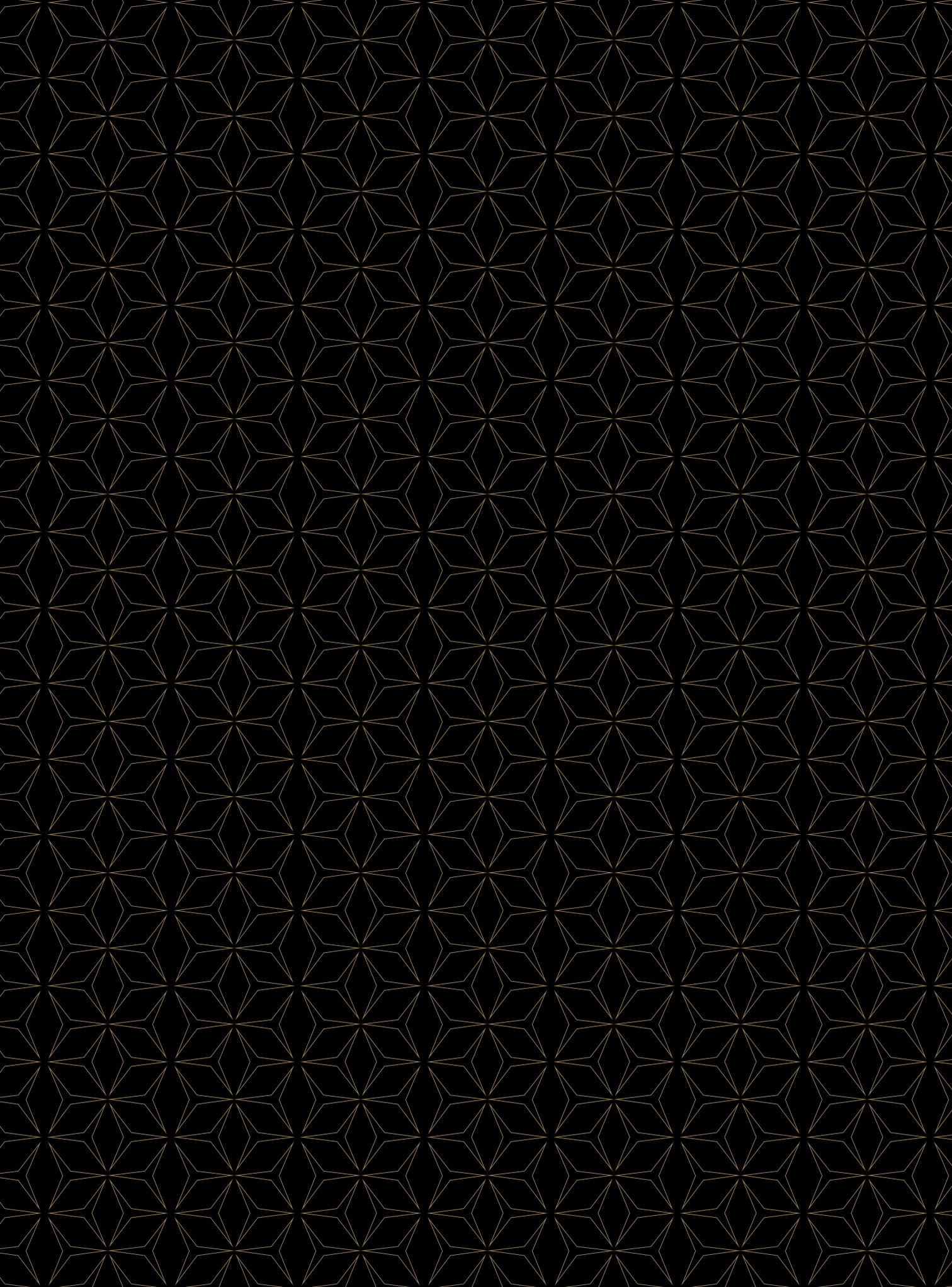




S i t a f
the finest foods

The Food Book

Products Catalog



S i t a f
the finest foods

• The Food Book •



www.sitaffood.com



CEO Message

As we launch our latest catalogue, I wanted to take a moment to express my gratitude for your continued support and trust in our brand. At Sitaf, we are committed to providing you with the highest quality products and service.

In this catalogue, you'll find a wide range of culinary delights carefully curated to meet your needs. From fresh produce to gourmet treats, we strive to offer a diverse selection that caters to every palate.

We understand the importance of reliability and consistency in the food industry, which is why we work tirelessly to maintain the highest standards in sourcing, handling, and delivering our products. Our team is dedicated to ensuring that each item in your order meets our strict quality control measures.

Thank you for choosing Sitaf as your preferred food distributor.

We look forward to serving you and exceeding your expectations with every order.

Sincerely,

Vittorio Rocchi

CEO, Sitaf Food



Sitaf Saudia Co., established in 1976 in Saudi Arabia, is the parent company of Sitaf, specializing in premium food distribution across the KSA.

Our relentless pursuit of excellence ensures we offer the finest foods and ingredients, inspiring menus that satisfy even the most discerning palates. Committed to meeting our clients' needs, we continuously innovate to deliver value and artisan products.

Our mission is to share the rich history and flavors of our foods, cultivated through years of research and heritage.

With a 5,000-square-meter warehouse and temperature-controlled chiller rooms, we guarantee food excellence year-round.

Our multicultural team of experts provides tailored solutions without compromising quality.

Sitaf is the preferred partner for Ho.re.ca establishments and private clubs seeking to deliver exceptional culinary experiences.

Our motto, "The finest food," reflects our dedication to sourcing the best quality products worldwide.



S i t a a f
the finest foods



S i t a a f
the finest foods



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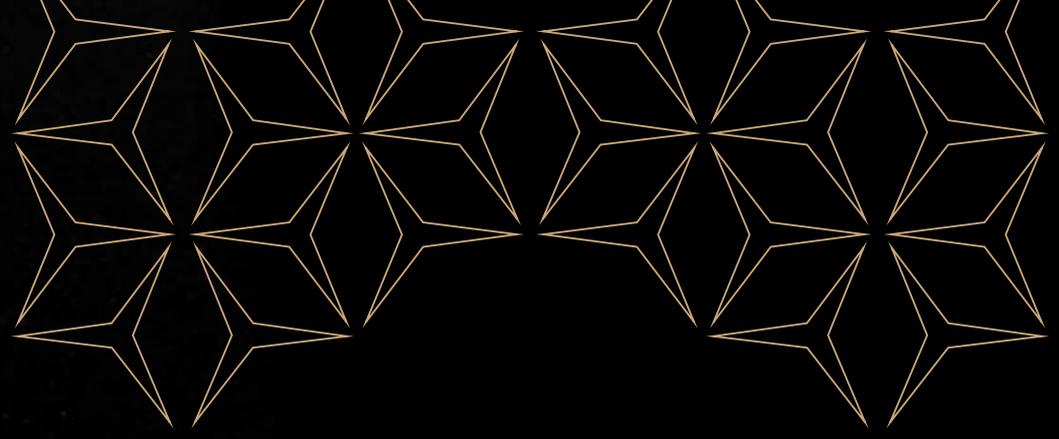


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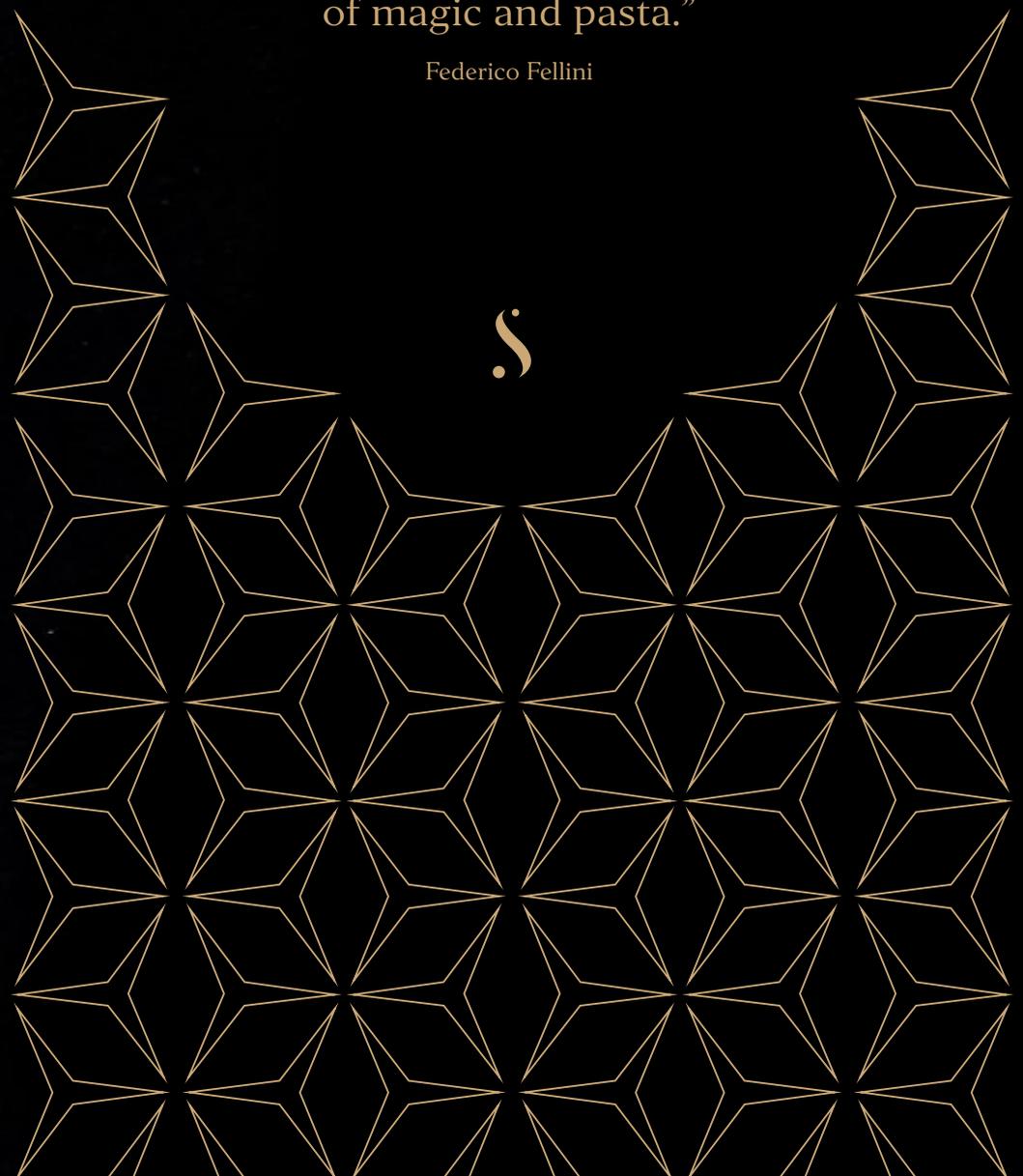


Pasta

“Life is a combination
of magic and pasta.”

Federico Fellini

§





RUMMO

MAESTRI PASTAI
IN BENEVENTO DAL 1846



FOR AL DENTE

EXCELLENCE



METODO
Lenta Lavorazione

Rummo is an Italian pasta brand established in 1846. The company is known for its dedication to quality and tradition in pasta making.

Rummo pasta is made from high-quality durum wheat semolina and water, and it is extruded through bronze dies, which gives the pasta a rough texture that holds sauces well.

One unique feature of Rummo pasta is its Lenta Lavorazione (Slow Processing) method. This method involves a slow and gentle milling process that helps preserve the natural properties of the wheat, resulting in a pasta that maintains its shape and texture during cooking. Rummo pasta is also known for its resistance to overcooking, making it a favourite among chefs and home cooks.

Rummo offers a variety of pasta shapes, including spaghetti, penne, fusilli, rigatoni, and more.

The company is committed to producing high-quality pasta that respects the Italian pasta-making tradition.



Long Pasta



Rummo —
SPAGHETTI N. 3
500g PARUDR012



Rummo —
FETTUCCE N. 15
500g PARUDR001



Rummo —
SPAGHETTI ALLA CHITARRA N. 104
500g PARUDR015



Rummo —
CAPELLINI N. 1
500g PARUDR039



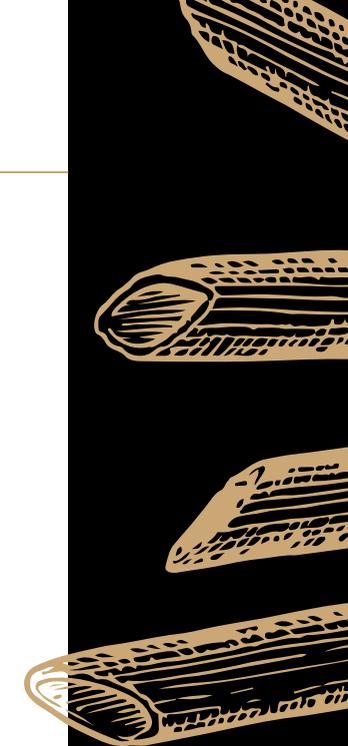
Rummo —
BUCATINI N.6
500g PARUDR013



Rummo —
LINGUINE N.13
500g PARUDR014



Rummo —
SPAGHETTI GROSSI N.5
500g PARUDR043



Tagliatelle



Rummo —
TAGLIATELLE N. 107
500g PARUDR028



Rummo —
PAPPARDELLE N. 119
500g PARUDR029



Rummo —
EGG PAGLIA E FIENO N. 105
250g



PARUDR032



Rummo —
FETTUCCINE N. 89
500g PARUDR027



Rummo —
EGG TAGLIATELLE N. 132
250g



PARUDR004



Rummo —
**CAPELLI
D'ANGELO N. 106**
500g PARUDR030



Rummo —
EGG PAPPARDELLE N. 101
250g



PARUDR031



Short Pasta



Rummo —
RIGATONI N. 50
500g PARUDR002



Rummo —
PACCHERI N. 111
500g PARUDR003



Rummo —
CASARECCE N. 88
500g PARUDR021



Rummo —
ANELLI SICILIANI N.23
500g PARUDR022



Rummo —
MEZZE PENNE RIGATE N. 28
500g PARUDR016



Rummo —
FUSILLI N. 48
500g PARUDR017



Rummo —
TUBETTI ZITA N.31
500g PARUDR023



Rummo —
MAFALDINE N. 80
500g PARUDR024



Rummo —
PENNE RIGATE N. 66
500g PARUDR019



Rummo —
GNOCCHETTI SARDI N. 63
500g PARUDR018



Rummo —
CONCHIGLIONI RIGATI N. 147
500g PARUDR025



Rummo —
CALAMARATA N. 141
500g PARUDR026



Rummo —
FARFALLE N. 85
500g PARUDR020



Rummo —
PASTA MISTA N. 74
500g PARUDR038



Rummo —
PENNE RIGATE N. 28 BIO INTEGRALE
500g PARUDR041

Short Pasta



Rummo —
ELICOIDALI N. 49
500g PARUDR045



Rummo —
GOMITI RIGATI N. 169
500g PARUDR047



Rummo —
SEMI DI ORZO N. 27
500g PARUDR044



Rummo —
CONCHIGLIE
RIGATE N. 42
500g PARUDR040



Rummo —
MACCHERONCELLI RIGATI N. 7
500g PARUDR046

Lasagna



Rummo —
EGG CANNELLONI N. 176
250g PARUDR033



Rummo —
EGG LASAGNE N. 173
500g PARUDR005





Gluten free



Rummo —
GLUTEN FREE
PENNE RIGATE N. 66
400g PARUDR037



Rummo —
GLUTEN FREE
FUSILLI N. 48
400g PARUDR049



Rummo —
GLUTEN FREE
ELBOWS PASTA N. 160
400g PARUDR052



Rummo —
GLUTEN FREE
POTATO GNOCCHI N.117
500g PARUDR053



Rummo —
GLUTEN FREE
ELCOIDALI N. 49
400g PARUDR050



Rummo —
GLUTEN FREE
MEZZI RIGATONI N. 51
400g PARUDR051



Rummo —
GLUTEN FREE
SPAGHETTI N. 3
400g PARUDR042



Rummo —
GLUTEN FREE
LINGUINE N. 13
400g PARUDR048



GLUTEN-FREE

Corn and brown rice masterfully combined using steam (Metodo di Lavorazione al Vapore®) into a delicious and satisfying gluten-free pasta.



In 1916 Domenico Cocco founded a small pasta shop in the heart of Ital: Fara San Martino.

Pasta Cocco is a unique excellence based on the four pillars of quality: wheat, water, air and processing. The local natural resources are absolutely outstanding, and the skilled Pasta Master completes the masterpiece with a slow processing period with the traditional bronze machines.

Finally, pasta dries out at a natural temperature over a prolonged period, thus concentrating all the flavors of its prime raw ingredients.



Pastificio Cav. Giuseppe Cocco —
SPAGHETTI ALLA CHITARRA N.54
500g PACODR001



Pastificio Cav. Giuseppe Cocco —
SPAGHETTO ANTICO N.80
500g PACODR003



Pastificio Cav. Giuseppe Cocco —
SPAGHETTO A MATASSA N.90
500g PACODR004



Pastificio Cav. Giuseppe Cocco —
BOMBOLOTTI CASERECCI N.110
500g PACODR006



Pastificio Cav. Giuseppe Cocco —
ANELLI CASERECCI N.94
500g PACODR005



Pastificio Cav. Giuseppe Cocco —
PACCHERI CASERECCI N.75
250g PACODR002



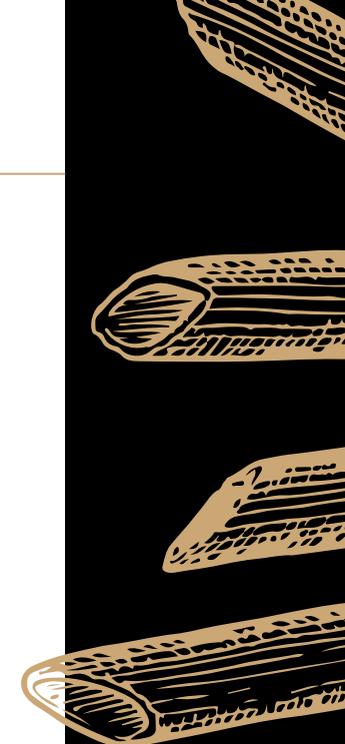
Pastificio Cav. Giuseppe Cocco —
TROFIE N.114
500g PACODR007



Rustichella —
FREGOLA SARDA
500g PARADR003



Rustichella —
TONNARELLI BLACK SQUID INK
500g PARADR007





Filled Pasta



Mamma Teresa —
* RAVIOLI
WITH BLACK TRUFFLE
1Kg PACAFR010



Mamma Teresa —
* RAVIOLI
WITH RICOTTA & SPINACH
1Kg PACAFR005



Mamma Teresa —
* MEZZELUNE
WITH PORCINI MUSHROOM
1Kg PACAFR008



Mamma Teresa —
* TORTELLONI
RICOTTA & SPINACH
1Kg PACAFR004



Filled Pasta



Canuti —
* TORTELLONI
WITH RICOTTA CHEESE & SPINACH
300g PACAFR018



Canuti —
* RAVIOLI
WITH BLACK TRUFFLE
300g PACAFR017



Canuti —
* GREEN TORTELLONI
WITH MATURED CHEESE
1Kg PACAFR003



Canuti —
* RAVIOLONI
WITH 4 CHEESES
1Kg PACAFR007



Canuti —
* STRINGOLI (TROFIE)
1Kg PACAFR011



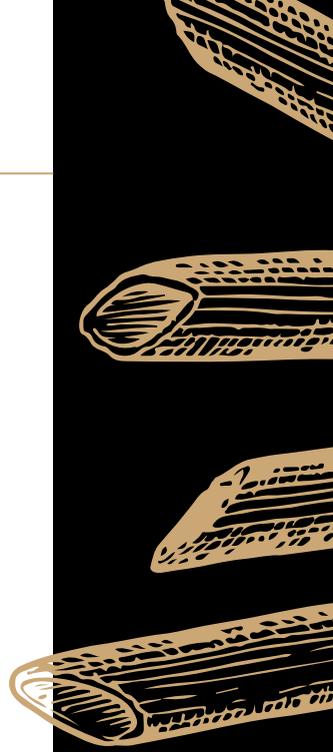
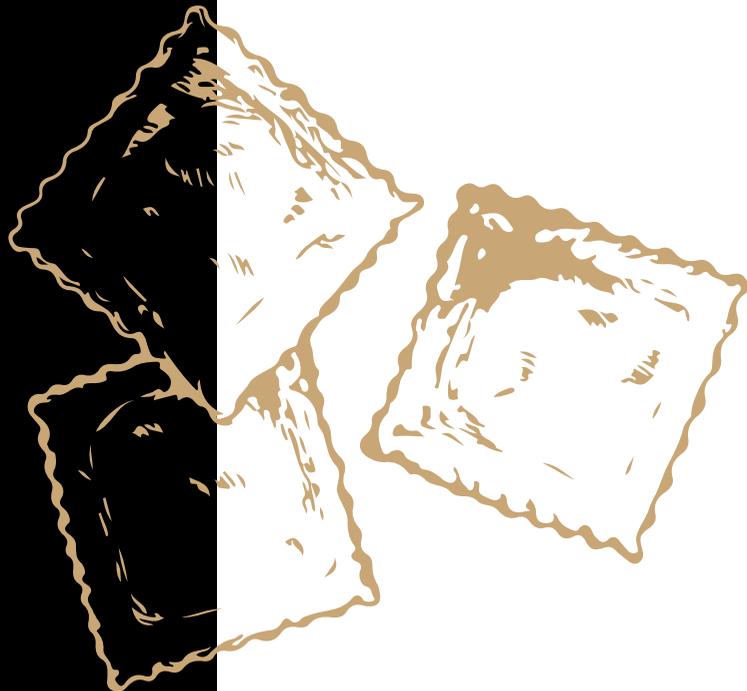
Canuti —
* PRE-COOKED EGG PASTA SHEET
1Kg PACAFR019



Canuti —
* ORECCHIETTE
1Kg PACAFR015



Canuti —
* POTATO GNOCCHI
1Kg PACAFR001





Rice

“Rice: the magical ingredient that turns pots into dreams, and risotto into reality.”

Anonymous

§





Curtiriso —
ARBORIO RICE
1Kg RICUDR002



Curtiriso —
CARNAROLI RICE
1Kg RICUDR009



Curtiriso —
BLACK RICE
500g RICUDR004



Curtiriso - "Tsuru" —
SUSHI RICE
1Kg RICUDR007

ACQUERELLO®

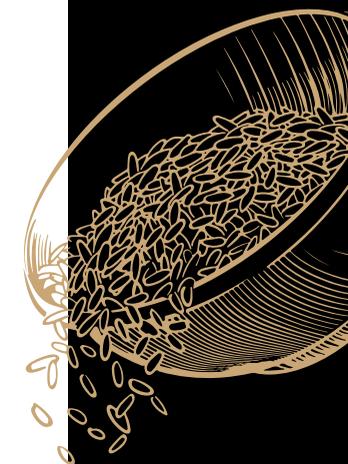
Tenuta Colombara, the natural home of top quality rice, is established in 1875 in North-West Italy. This has been the heart of Acquerello ever since. Since 1991 Carnaroli has been the only variety cultivated in the fields and Acquerello is now able to offer a unique selection of 7 year old aged rice. Acquerello rice is undoubtedly the most cherished by Michelin starred restaurant all over the World.



Acquerello —
CARNAROLI RICE TIN
1Kg RIAQDR001



Acquerello —
CARNAROLI RICE VACUUM BAG
2,5Kg RIAQDR002





Flours

“Knowledge is flour,
but wisdom is bread.”

Austin O'Malley

§



ABBIAMO CURA DELLE TUE CREAZIONI



Molino Grassi is an Italian brand specializing in the production of high-quality organic and conventional flours. The company has a long-standing tradition in flour milling, dating back to its establishment in the early 20th century.

Molino Grassi is known for its commitment to quality and authenticity, focusing on providing premium flour products to consumers.

The brand places emphasis on using traditional milling methods and sourcing high-quality grains to ensure the excellence of their flours.

Molino Grassi has gained recognition for its dedication to organic farming practices, which align with the growing consumer demand for sustainable and environmentally friendly products.

LINEA PIZZA

FARINE DI FRUMENTO TENERO TIPO "00"

Sono due gli ingredienti fondamentali per ottenere un ottimo risultato: l'esperienza di chi lavora e la scelta di materie prime di qualità.

Dal 1934 selezioniamo solo i grani migliori per offrirvi una gamma di farine e semole dalle caratteristiche eccellenti, una selezione specificamente creata per trasferire i valori del Made in Italy in prodotti dall'alta qualità e tipicità.

Il nostro obiettivo? Garantire, ad ogni maestro dell'arte bianca italiana, una farina tecnicamente adatta ad ogni utilizzo, un'alleata nel lavoro quotidiano e un'ispirazione nelle preparazioni, dalla più classica alla più creativa.

La linea Pizza professional è composta da 6 referenze di farina 00, che si differenziano principalmente per i tempi di lievitazione garantiti: **Fast H6, Speedy H10, Midi H12, Extramidi H16, Slow H24 e Bio.**



WWW.MOLINOGRASSI.IT



Pizza Flour



Molino Grassi —
FLOUR FAST H6
25Kg FLMGDR023



Molino Grassi —
CLASSIC MIDI H12 PIZZA FLOUR
25Kg FLMGDR001



Molino Grassi —
MANITOBA FLOUR
25Kg FLMGDR011



Flour



Molino Grassi —
MANITOBA FLOUR
5 Kg FLMGDR012



Molino Grassi —
PASTA FLOUR
5 Kg FLMGDR015



Molino Grassi —
DURUM WHEAT SEMOLINA
5 Kg FLMGDR009



Molino Grassi —
PASTRY FLOUR
15Kg FLMGDR026



Molino Grassi —
BREAD FLOUR SPECIAL
25Kg FLMGDR002



Molino Grassi —
MULTIGRAIN FLOUR (MULTICEREALS)
25Kg FLMGDR019



Molino Grassi —
LIEVITO MADRE - SOURDOUGH STARTER YEAST
500g FLMGDR008





Polenta



Molino Peila —
INSTANT POLENTA (CORN FLOUR)
2Kg FLMPDR001



Molino Peila —
INSTANT POLENTA (CORN FLOUR)
375g FLMPDR002



Frumen Pan Rallado —
PANKO PK-8
3Kg FLFRDR001



Molino Grassi —
TEMPURA ORIENTAL
5Kg FLFRDR004



Frumen Pan Rallado —
BREADCRUMBS NATURAL
5Kg FLFRDR002



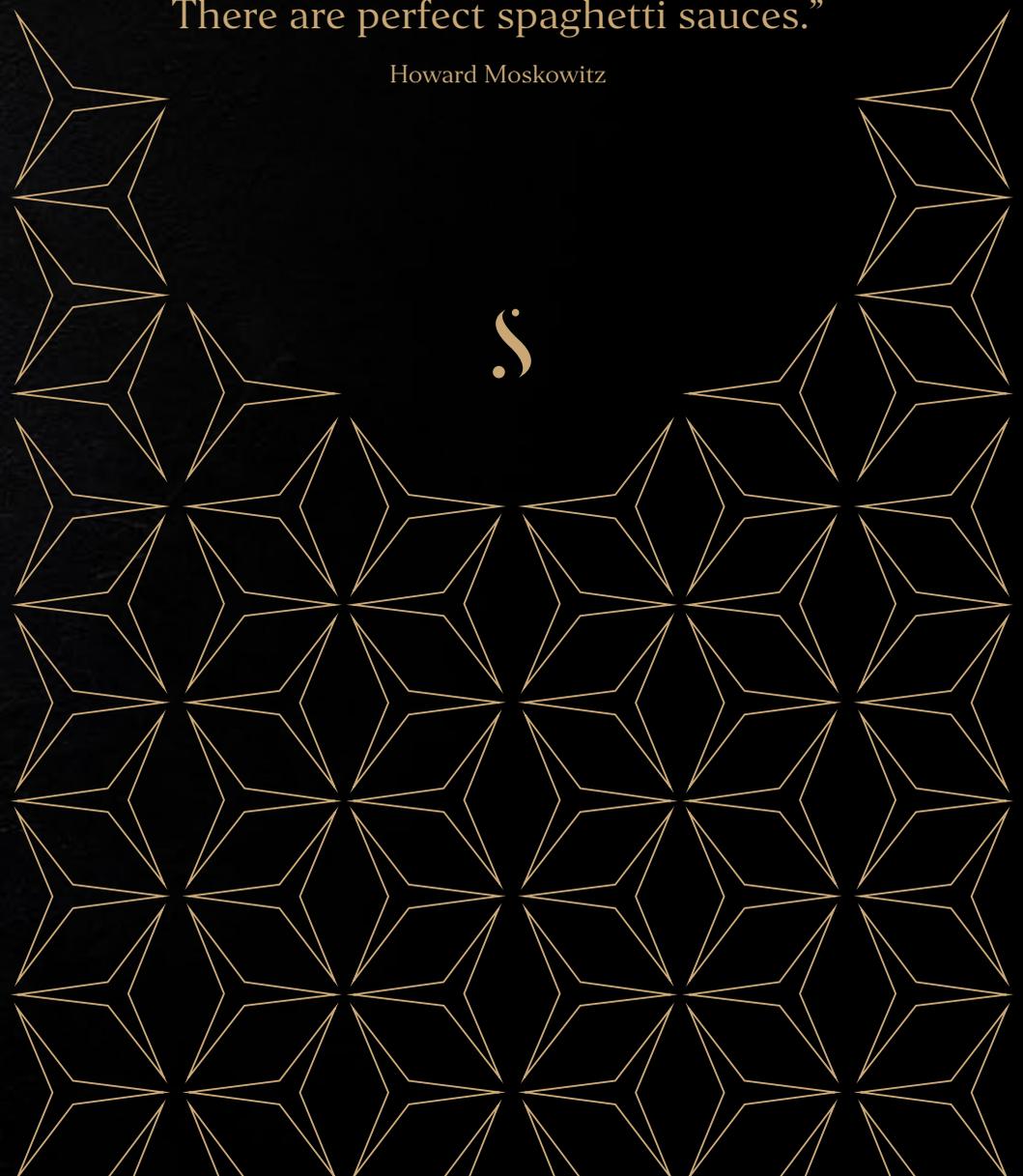


Tomato

“There is no perfect spaghetti sauce.
There are perfect spaghetti sauces.”

Howard Moskowitz

§



THE PURSUIT OF PERFECTION

1 Only when their tomatoes are ready to fall off the vine, do our farmers harvest them from their sun-drenched fields around Parma in Italy.

2 Freshly picked, the tomatoes are carefully transported to the factory where, for close to 120 years, the Mutti family has been crafting a range of the finest tomato products.

3 Every batch is analysed and hand tested for colour, acidity, sugar content and a number of other exacting criteria. Only the best will make the grade.

4 They're washed clean and made ready for Mutti's signature process. Nothing is added — no water, no sugars, no citric acid, just fresh tomatoes and a pinch of salt.

5 And within 12 hours of being plucked from the vine, our tomatoes are ready for your kitchen - as polpa, passata and paste, all with our unmistakable just-picked flavour.



Mutti is a family-owned company that was established in 1899 in Italy. It has a long history of producing high-quality tomato products.

Mutti offers a variety of tomato products, including whole peeled tomatoes, chopped tomatoes, tomato puree and tomato paste. The company is known for using specific varieties of tomatoes, such as San Marzano and Roma, which are prized for their flavour and texture.

Mutti is committed to a careful and traditional processing method: the tomatoes are typically harvested at the peak of ripeness and handled quickly to preserve their freshness and flavour, which are eventually transferred to the final product thanks to the low-temperature processing method.

**ONLY TOMATOES,
MUCH MORE
THAN TOMATOES.**

www.mutti-parma.com





Organic



Mutti —
ORGANIC WHOLE PEELED TOMATOES
400g TMMTDR011



Mutti —
ORGANIC FINELY CHOPPED TOMATO
400g TMMTDR012

Chopped



Mutti —
FINELY CHOPPED TOMATOES, POLPA
400g TMMTDR010



Mutti —
FINELY CHOPPED TOMATOES, POLPA
5Kg TMMTDR018



Peeled



Mutti —
WHOLE PEELED TOMATOES
400g TMMTDR016



Mutti —
FINELY CHOPPED TOMATOES, POLPA
(CRUSHED TOMATOES)
2,97Kg TMMTDR007



Mutti —
FINELY CHOPPED TOMATOES
POLPA PEZZI
2,5Kg TMMTDR017



Mutti —
WHOLE PEELED TOMATOES
2,5Kg TMMTDR019



Mutti —
SAN MARZANO
WHOLE PEELED TOMATOES
2,5Kg TMMTDR024





Cherry



Mutti —
CHERRY TOMATOES
2,5Kg TMMTDR006



Mutti —
CHERRY TOMATOES
400g TMMTDR009

Pizza Sauce



Mutti —
PIZZA SAUCE CLASSICA
4,1Kg TMMTDR022



Mutti —
PIZZA SAUCE CLASSICA
5Kg TMMTDR020



Mutti —
PIZZA SAUCE WITH SPICES
5Kg TMMTDR021

Puree



Mutti —
TOMATO PUREE
2,5Kg TMMTDR025

Mutti —
TOMATO PUREE
700g TMMTDR001



Concentrated



Mutti —
DOUBLE CONCENTRATED
TOMATO PASTE
130g TMMTDR014



Mutti —
TRIPLE CONCENTRATED
TOMATO PASTE
200g TMMTDR015



Mutti —
DOUBLE CONCENTRATED
TOMATO PASTE
2,15Kg TMMTDR004



Sitaf Selection —
PEELED TOMATOS

2,5Kg

TMSTR001



Solania —
**WHOLE PEELED TOMATOES /
SAN MARZANO**

2,5Kg

TMSLDR001





Cheeses & Dairy

“You can’t make everyone happy.
You’re not cheese.”

Anonymous



§



THE *dairy* EXCELLENCE
Made in Italy



The Granarolo Group is a major Italian dairy producer boasting a wide offer for all needs.

Granarolo has a rich history dating back to the late 1950s and has grown ever since to become one of Italy's leading dairy brands. Every day 40 million consumers in 76 countries choose to bring Granarolo products to their table.

Granarolo's product line includes various dairy items such as cheese, butter and other dairy-based products. The brand is known for its commitment to quality and has gained recognition for using high-quality ingredients in its production processes.

Cow Mozzarella



Granarolo —
COW MOZZARELLA FRESH
125g DAGRCD016



Granarolo —
COW MOZZARELLA BLOCK FOR PIZZA
1Kg DAGRFR001



Granarolo —
COW MOZZARELLA
JULIENNE (SHREDDED)
2Kg DAGRFR007

Buffalo Mozzarella



Granarolo —
COW MOZZARELLA
125g DAGRFR003



Granarolo —
MOZZARELLA CHERRIES
200g (10x20g) DAGRFR014



Granarolo —
BUFFALO MOZZARELLA
125g DAGRFR005



Granarolo —
BUFFALO MOZZARELLA
200g (4X50g) DAGRFR013



Granarolo —
COW MOZZARELLA IQF
BOCCONCINI
2Kg DAGRFR004



Granarolo —
COW MOZZARELLA
POPCORN (CRUMBLE)
2Kg DAGRFR010



Granarolo —
BURRATINA
250g (2X125g) DAGRFR002

Mascarpone



Granarolo —
MASCARPONE FRESH
500g DAGRCD005



Granarolo —
MASCARPONE FRESH
2Kg DAGRDR001



Granarolo —
MASCARPONE UHT
500g DAGRDR002



Granarolo —
MASCARPONE UHT
1Kg DAGRCD003

Ricotta Cheese



Granarolo —
RICOTTA CHEESE
250g DAGRCD027



Granarolo —
RICOTTA CHEESE
1,5Kg DAGRCD023

Whipping Cream



Granarolo —
WHIPPING CREAM "EXPERT" UHT
WITH 35% FAT
1L DAGRDR006



Granarolo —
COOKING & WHIPPING CREAM WITH
35% FAT UHT
1L DAGRDR003

Gorgonzola



GORGONZOLA MILD
1,5Kg DAGRCD001



GORGONZOLA SHARP/SPICY
1,5Kg DAGRCD002



GORGONZOLA TRUFFLE
1,5Kg DAGRCD009



Granarolo —
STRACCHINO CREAMY

170g

DAGRCD020



Granarolo —
SMOKED SCAMORZA

250g

DAGRCD019



Granarolo —
PROVOLONE CHEESE

5,5Kg

DAGRCD026



Granarolo —
TALEGGIO DOP

2Kg

DAGRCD028

Pecorino



Granarolo —
PECORINO ROMANO 1/8

3,3Kg

DAGRCD022



Granarolo —
**PECORINO PODDA CHEESE
(MIX OF SHEEP AND COW MILK)**

3-4Kg

DAGRCD012



Artigiana

CASEIFICIO

Passione e bontà tutti i giorni

The secret of the quality of artisanal products from this Apulian dairy company lies in the goodness of the milk, in the care of every preparation stage and in the craftsmanship that is handed down from generation to generation in this magnificent land. The best fresh milk from the Murgia area is collected from selected farmers and then processed in Putignano, where Artigiana factory has been operating since 2008. The processing of the curd with boiling water, combined with the experience and skills of the cheesemakers, allows the final product to have the correct texture and presentation, feeling and taste. This is the first step in the creation of the worldwide renowned and prized dairy products from Artigiana.



Burrata



Caseificio Artigiana —
BURRATA

300g	DAARCD005
200g	DAARCD011
125g	DAARCD008



Caseificio Artigiana —
BURRATA AFFUMICATA

125g	DAARCD003
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Stracciatella



Caseificio Artigiana —
STRACCIATELLA

250g	DAARCD006
------	-----------



Caseificio Artigiana —
SMOKED STRACCIATELLA

150g	DAARCD004
250g	DAARCD019



Caciocavallo



Caseificio Artigiana —
CACIOCAVALLI T.P.

1Kg DAARCD021



Caseificio Artigiana —
CACIOCAVALLI AFFUMICATI

1Kg DAARCD023



Caseificio Artigiana —
OCCHIO DI PUGLIA

1/2 SV DAARCD026



Caseificio Artigiana —
GOAT CACIORICOTTA AGED CHEESE
FOR GRATING

260g DAARCD001



Caseificio Artigiana —
CILIEGINA

1Kg (50x20g) DAARCD002

Ricotta



Caseificio Artigiana —
RICOTTA FRESCA

3Kg (2x1,5Kg) DAARCD028



Caseificio Artigiana —
RICOTTA DI CAPRA

1,5Kg DAARCD030



Caseificio Artigiana —
AMORE DI CAPRA

100g DAARCD009





Spinosa is the well-established producer of PDO Campana Buffalo Mozzarella and Buffalo Ricotta founded in 1994.

The PDO Campana Buffalo Mozzarella is a fresh, soft-stretched curd cheese made entirely from buffalo milk. Mozzarella is easy to recognize thanks to its one-of-a-kind consistency, its pearly white colour, its smooth surface, which like a very thin "crust" encloses a deliciously soft heart inside. This outer part only separates easily from the inside part when the mozzarella is of top quality. Spinosa is the partner of major "top players" in Large-Scale Distribution and, to an increasing extent, spokesperson and ambassador of PDO campana buffalo mozzarella in Italy and the world.



Buffalo Mozzarella



Spinosa—
MOZZARELLA DI BUFALA DOP
500g (4x125g) DASPCD005



Spinosa—
BUFFALO MOZZARELLA TRECCIA
2Kg DASPCD002



Spinosa—
**MOZZARELLA DI BUFALA DOP
BOCCONCINI**
500g (25x20g) DASPCD003



Spinosa—
RICOTTA DI BUFALA
1,5Kg DASPCD004



Spinosa—
MOZZARELLA SMOKED
250g DASPCD001





Latteria Sorrentina —
* MOZZARELLA "FIORDILATTE"
780g DAFOFR001



Latteria Sorrentina —
* SMOKED PROVOLA CHEESE
780g DAFOFR002

Hard Cheese



Coop. Produttori Latte e Fontina —
FONTINA DOP 1/4
4,5Kg DAFNCD001



Goat Cheese



Quesos El Pastor —
MANCHEGO SEMI-CURED SHEEP
MILK CHEESE
3Kg DAEPD001



Quesos El Pastor —
PECORINO CHEESE
WITH TRUFFLE BREBIS D'OR
3Kg DAEPD005



Quesos El Pastor —
GOAT CHEESE
(RULO DE CABRA NATURAL)
1Kg DAEPD003



Hotos —
GREEK MANOURI CHEESE PDO
200g DAHTCD004



Hotos —
FETA CHEESE PDO IN BRINE
7,4Kg DAHTCD001

Parmesan



**Parmigiano Reggiano —
PARMIGIANO REGGIANO DOP 18 MONTHS**

Wheel	DAGRCD014
1/8	DAGRCD010



**Grana Padano —
GRANA PADANO DOP 10 MONTHS**

Wheel	DAGRCD006
1/8	DAGRCD004



**Grana Padano —
ITALIAN GRANA PADANO**

Wheel	DAGRCD021
1/8	DAGRCD018



**Grana Padano —
GRANA PADANO DOP GRATED CHEESE**

1Kg	DABSCD001
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Mushrooms & Truffles

“In fine, the truffle is the very diamond of gastronomy.”

Jean Anthelme Brillat-Savarin

§



Truffles



Urbani Tartufi —
FRESH AUTUMN BLACK TRUFFLES
"TUBER UNCINATUM" 1ST CHOICE EXTRA

40-80g MUURCD001
10-20g MUURCD006



Urbani Tartufi —
FRESH WHITE WINTER TRUFFLE EXTRA

20-80g MUURCD008



Urbani Tartufi —
BLACK SUMMER TRUFFLES
SLICED IN OLIVE OIL

350g MUURDR006



WOODEN TRUFFLE SLICER

NFURDR001



Urbani Tartufi —
* SUMMER TRUFFLES

1Kg MUURFR006
1Kg (pieces) MUURFR007



Urbani Tartufi —
FRESH BLACK TRUFFLES
TUBER MELANOSPORUM EXTRA

20-39g MUURCD007
40-80g MUURCD009



Urbani Tartufi —
* PORCINI MUSHROOMS
EXTRA WHOLE

1Kg MUURFR005



Urbani Tartufi —
* PORCINI MUSHROOMS WHOLE
1ST CHOICE

1Kg MUURFR004



Urbani Tartufi —
FRESH BLACK TRUFFLES
WASHED TUBER BRUMALE

10-80g MUURCD012



Urbani Tartufi —
FRESH BLACK SUMMER TRUFFLE
1ST CHOICE EXTR

10-80g MUURCD013



Urbani Tartufi —
SHITAKE AND PORCINI MUSHROOM MIX

2Kg MUURDR002



Urbani Tartufi —
DRIED PORCINI MUSHROOMS

500g MUURDR003



Urbani Tartufi —
DRIED PORCINI MUSHROOMS SPECIAL

500g

MUURDR007



Urbani Tartufi —
WILD PORCINI MUSHROOMS, SLICED

1Kg

MUURFR008



Urbani Tartufi —
WILD PORCINI MUSHROOMS SLICED

200g

MUURFR009



Urbani Tartufi —
DRIED MOREL MUSHROOMS

400g

MUURDR001



Urbani Tartufi —
MORELS

1Kg

MUURFR002



Truffle Oil



Urbani Tartufi —
WHITE TRUFFLE OLIVE OIL

250ml

EVURDR001



Urbani Tartufi —
BLACK TRUFFLE OLIVE OIL

250ml

EVURDR003



Urbani Tartufi —
WHITE TRUFFLE OLIVE OIL

500ml

EVURDR002

Truffle Sauce



Urbani Tartufi —
TRUFFLES SAUCE PLUS

500g

MUURDR008



Urbani Tartufi —
BLACK TRUFFLE SAUCE

500g

MUURDR004



Urbani Tartufi —
WHITE TRUFFLE SALT

100g

MUURDR005

Canned Mushroom



Robo —
SAUTEED PRATAIOLI MUSHROOMS

1,4Kg

MURBDR003



Robo —
SAUTEED PORCINI MUSHROOMS IN OIL

780g

MURBDR002





Oils

“To make a good salad is to be a brilliant diplomatist - the problem is entirely the same in both cases. To know exactly how much oil one must put with one’s vinegar.”

Oscar Wilde

§



THE TRADITION OF TOMORROW.

All great cooking revolves around a great oil.

Our oils enhance the taste of each ingredient and ensure excellent results in the preparation of any dish. They are born from the union of Olitalia's wise selection of raw materials and a continuous collaboration with numerous Italian and international chefs. Together, we create innovative products to satisfy any palate. Even the most demanding. This is why Olitalia is the Italian chefs' favorite oil brand.*

n°1  **Italian chefs' favourite oil brand***



PROFESSIONAL

1  **Italian chefs' favourite oil brand**

Olitalia is the Italian brand that is well-known for producing and distributing high-quality olive oil and other culinary products.

Olitalia has a reputation for offering a range of olive oils, including extra virgin olive oil, which is highly regarded for its premium quality. The brand emphasizes the use of carefully selected olives and traditional production methods to create oils with distinct flavours and aromas.

The company is often associated with a commitment to quality, authenticity and the promotion of Mediterranean culinary traditions. Olitalia's products are typically used by both home cooks and professional chefs seeking tasteful, healthy and reliable ingredients for their culinary creations. Olitalia promotes and maintains active collaborations with the best professionals and associations in the food service sector.

Olitalia is Italian chefs' favourite oil brand, confirmed its leadership also in 2023 and it's the brand with the highest fidelity index.



Olitalia —
EXTRA VIRGIN OLIVE OIL

1L	EVOIDR001
500ml	EVOIDR004
250ml	EVOIDR023



Olitalia —
EXTRA VIRGIN OLIVE OIL

5L	EVOIDR002
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Olitalia —
EXTRA VIRGIN OLIVE OIL

5L	EVOIDR007
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Olitalia —
EXTRA VIRGIN OLIVE OIL
"TAGGIASCA BOTTIGLIA ORO"

500 ml	EVOIDR020
250 ml	EVOIDR003



Olitalia —
EXTRA VIRGIN OLIVE OIL
"TOSCANO PGI"

500ml	EVOIDR016
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Olitalia —
EXTRA VIRGIN OLIVE OIL
"SICILY PGI"

500ml	EVOIDR019
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Flavoured



Olitalia —
CHILLI PEPPER CONDIMENT
250ml EVOIDR008



Olitalia —
BASIL CONDIMENT
250ml EVOIDR006



Olitalia —
LEMON CONDIMENT
250ml EVOIDR009



Olitalia —
GRAPSEED OIL
5L EVOIDR021



Olitalia —
SUNFLOWER OIL
5L EVOIDR010



Olitalia —
OREGANO CONDIMENT
250ml EVOIDR012



Olitalia —
ROSEMARY CONDIMENT
250ml EVOIDR015



Olitalia —
GRAPSEED OIL
500ml EVOIDR018



Olitalia —
POMACE OIL
5L EVOIDR013



Olitalia —
FRIENN PROFESSIONAL FRYING/COOKING OIL
20L EVOIDR017



Ursini —
EXTRA-VIRGIN OLIVE OIL TERRE
DELL'ABBAZIA

250ml EVUSDR001



Ursini —
EXTRA-VIRGIN OLIVE OIL TERRE
DELL'ABBAZIA

750ml EVUSDR002

PLANETA



Planeta —
EXTRA-VIRGIN OLIVE OIL

3L EVPTDR001



Planeta —
EXTRA VIRGIN OLIVE OIL
VAL DI MAZARA

500ml EVPTDR002



Fazio —
EXTRA-VIRGIN OLIVE OIL

3L EVFADR001





Vinegars

“Pour some vinegar on it and watch the flavor revolution unfold.”

Anonymous

§

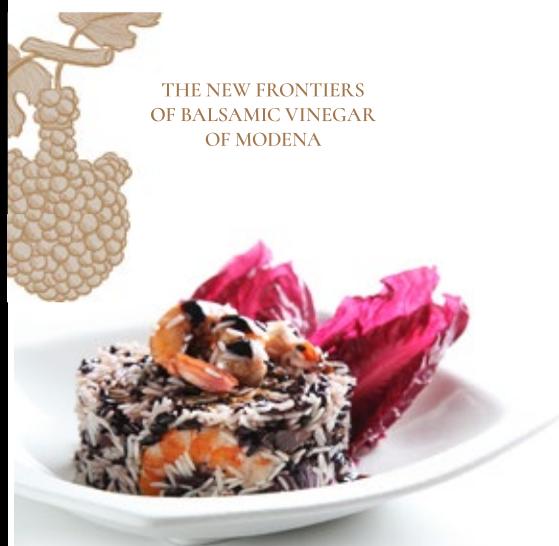


GIUSEPPE CREMONINI

Giuseppe Cremonini

Our story begins with the promise of a family and continues by introducing Italian tradition to the contemporary world thanks to our constant research, innovation and collaboration with Italian chefs. With passion, creativity and curiosity, we keep bringing new flavours and products to the kitchen table, always in the name of harmony and quality.

Using a 500-year-old formula, our vinegar is produced in the same lofts where local families used to prepare this antique, traditional recipe. The Modena area is what makes Balsamic Vinegar of Modena so uniquely special, thanks to its characteristic soil and vineyards, its foggy and humid climate and its wide temperature ranges.



THE NEW FRONTIERS
OF BALSAMIC VINEGAR
OF MODENA



Acetaia Giuseppe Cremonini —
GLAZE BASED ON MODENA
BALSAMIC VINEGAR

500ml VIACDR001



Acetaia Giuseppe Cremonini —
BALSAMIC VINEGAR OF MODENA PGI

1L VIACDR002



Acetaia Giuseppe Cremonini —
BALSAMIC VINEGAR OF MODENA PGI

5L VIACDR004



Acetaia Giuseppe Cremonini —
BALSAMIC VINEGAR OF MODENA PGI
AGED 4 GRAPES

250ml VIACDR007



Acetaia Giuseppe Cremonini —
BALSAMIC VINEGAR OF MODENA PGI
PURO MODENA BARRIQUE

250ml VIACDR008



Acetaia Giuseppe Cremonini —
SABA SLOWLY COOKED GRAPE MUST

250ml VIACDR011



Acetaia Giuseppe Cremonini —
BALSAMIC VINEGAR OF MODENA PDO
EXTRA-AGED 25 YEAR

100ml VIACDR009



Acetaia Giuseppe Cremonini —
APPLE CIDER VINEGAR, MATURED

250ml VIACDR010



Acetaia Giuseppe Cremonini —
WHITE CONDIMENT

1L VIACDR003





J.P. Lobato —
SHERRY VINEGAR (20Y AGED)

750ml

VILBDR001



J.P. Lobato —
SHERRY VINEGAR (4Y AGED)

750ml

VILBDR002



Douce Vallée —
BLUEBERRY VINEGAR

250ml

VIDVDR001





Sitaf
Sfizi
dell'Orto
THE FINEST HARVEST

Sitaf
Sfizi
dell'Orto
THE FINEST HARVEST

Sitaf is pleased to introduce Sfizi dell'Orto, a new brand dedicated to bringing the authentic flavors of the garden straight to the table.

Sfizi dell'Orto is inspired by the rich tradition of Italian cuisine, where the quality of ingredients is paramount.

Our brand offers a selection of premium vegetables, carefully preserved sott'olio to capture their peak freshness and vibrant taste.

With Sfizi dell'Orto, every jar is a testament to our commitment to quality, made with %100 natural ingredients and prepared using time-honored methods.

Whether you're looking to elevate your antipasti, add a gourmet touch to your meals, or simply indulge in the natural flavors of the garden, Sfizi dell'Orto delivers a delicious experience that you can savor year-round.

Join us as we embark on this culinary journey and discover how Sfizi dell'Orto can transform your everyday dishes into something truly extraordinary.



Sfizi dell'Orto
ARTICHOKE WITH STEM
"ALLA ROMANA" 6pcs
2400 g FVSODR001



Sfizi dell'Orto
GRILLED ARTICHOKE
QUARTERS IN OIL 6pcs
2400 g FVSODR012



Sfizi dell'Orto
GRILLED ARTICHOKE WITH STEM
IN SUNFLOWER OIL 6pcs
2400 g FVSODR013



Sfizi dell'Orto
GRILLED ARTICHOKE
IN SUNFLOWER OIL 6pcs
2400 g FVSODR014



Sfizi dell'Orto
NATURAL ARTICHOKE HEARTS 6pcs
2400 g FVSODR015



Sfizi dell'Orto
ARTICHOKE "ALLA CONTADINA"
IN SUNFLOWER OIL 6pcs
2400 g FVSODR016



Sfizi dell'Orto
KALAMON OLIVES IN BRINE 6pcs
800 g FVSODR011



Sfizi dell'Orto
GREEN OLIVES IN BRINE
"BELLE DI CERIGNOLA" 6pcs
2450 g FVSODR005



Sfizi dell'Orto
PITTED BLACK OLIVES IN BRINE 6pcs
2450 g FVSODR003



Sfizi dell'Orto
PITTED GREEN OLIVES IN BRINE 6pcs
2450 g FVSODR007



Sfizi dell'Orto
PITTED TAGGIACCHE OLIVES
IN EXTRA VIRGIN OLIVE OIL 6pcs
2450 g FVSODR006



Sfizi dell'Orto
SLICED BLACK OLIVES
IN BRINE 6pcs
2450 g FVSODR004



Sfizi dell'Orto
SLICED GREEN OLIVES
IN BRINE 6pcs
2450 g FVSODR008



Sfizi dell'Orto
PITTED LECCINO OLIVES
IN SUNFLOWER OIL 6pcs
730 g FVSODR009



Sfizi dell'Orto
PITTED LECCINO OLIVES
IN BRINE 6pcs
780 g FVSODR010





Sfizi dell'Orto
DRIED TOMATOES
IN SUNFLOWER OIL 6pcs
800 g FVSODR002



Sfizi dell'Orto
SEMI-DRIED TOMATOES
IN SUNFLOWER OIL 6pcs
770 g FVSODR017



Sfizi dell'Orto
GRILLED PEPPERS
IN SUNFLOWER OIL 6pcs
750 g FVSODR018

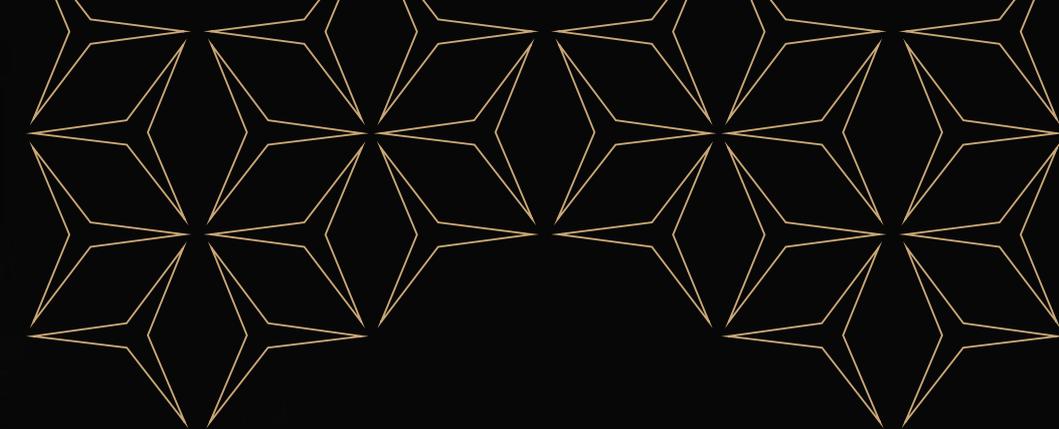


Sfizi dell'Orto
CAPERS IN SALT
"MEZZANELLA" 6pcs
1000 g FVSODR019



Sfizi dell'Orto
CAPERS IN SALT
"LILLIPUT" 6pcs
1000 g FVSODR020





Spices

“Variety’s the very spice of life,
That gives it all its flavor.”

William Cowper



§



CABER



Caber —
PAPRIKA SWEET POWDER
260g SPCBDR003



Caber —
BLACK PEPPER IN GRAINS
330g SPCBDR013



Caber —
BLACK PEPPER POWDER
270g SPCBDR014



Caber —
PINK PEPPER IN GRAINS
160g SPCBDR015



Caber —
CHILI PEPPER CRUSHED
290g SPCBDR034



Caber —
SAFFRON IN PISTILS
0,5g SPCBDR030



Caber —
SAFFRON IN BAGS
2x0,125g/50bags SPCBDR031



Le Guérandais —
FLEUR DE SEL
1Kg SPLGDR001



Coffee

S



Caffè Cagliari —
GRAN ROSSA COFFEE BEANS

1Kg

CBCGDR001



Caffè Cagliari —
SUPERORO COFFEE BEANS

1Kg

CBCGDR002





Professional Line

“The secret to a great meal is
attention to details”

Ferran Adrià

§





Sosa



Sosa —
AGAR-AGAR
PLANT-BASED GELLING AGENT
500g PRSSDR154



Sosa —
FRUIT PECTIN NH
500g PRSSDR175



Sosa —
PROCREMA 100 COLD
MIXTURE OF STABILIZERS
3Kg PRSSDR056



Sosa —
CLEAR XANTHAN GUM
500g PRSSDR128



Sosa —
MALTOSEC - MALTODEXTRIN
FROM TAPIOCA
500g PRSSDR199



Sosa —
ALGINAT SODIUM ALGINATE
750g PRSSDR155



Sosa —
PURE XANTAN GUM
500g PRSSDR184



Sosa —
SOYLECITHIN POWDER
400g PRSSDR096



Sosa —
JAUNE PECTIN
500g PRSSDR204



Sosa —
ARABICA COFFEE PASTE
PURE NATURAL
1,2Kg PRSSDR210



Sosa —
MADAGASCAR VANILLA
NATURAL EXTRACT
1,4Kg PRSSDR017



Sosa —
SMOKED SWEET RED PEPPER
POWDER (PAPRIKA)
250g PRSSDR011



Sosa —
NATURAL CITRIC ACID
1Kg PRSSDR166



SitaF Selection —
PREMIUM ORGANIC
BOURBON VANILLA EXTRACT
1L PREUDR001





Sosa —
SMOKED AROMA POWDER
500g PRSSDR216



Sosa —
ROSE AROMA
50g PRSSDR214



Sosa —
COCONUT NATURAL AROMA
50g PRSSDR169



Sosa —
STRAWBERRY CRISPY WET PROOF
400g PRSSDR009



Sosa —
GLUCOSE POWDER 33 DE
3Kg PRSSDR180



Sosa —
LIQUID GLUCOSE 40DE
1,5Kg PRSSDR197



Sosa —
ROSE CONCENTRATED PASTE
1,5Kg PRSSDR146



Sosa —
LIQUID COFFEE EXTRACT
1,2Kg PRSSDR145



Sosa —
RASPBERRY FREEZE-DRIED POWDER
300g PRSSDR191



Sosa —
DEXTROSE POWDER
3Kg PRSSDR171



Sosa —
ISOMALT POWDER
4,5Kg PRSSDR189



Sosa —
LIQUID INVERTED SUGAR,
7Kg PRSSDR187



Sosa —
RASPBERRY CRISPY 5-8 MM
200g PRSSDR211



Sosa —
BLACK CHOCOLATE PETA CRISPY 51%
900g PRSSDR164



Sosa —
MILK CHOCOLATE PETA CRISPY
900g PRSSDR133



Sosa —
LIQUID INVERTED SUGAR
1,4Kg PRSSDR188





Biscottificio Verona —
LADYFINGERS "SAVOIARDI"

1,6Kg

BABVDR001



Biscottificio Verona —
LADYFINGERS "SAVOIARDI"

400g

BABVDR002



Sitaf Selection —
DARK CHOCOLATE 70%
DOMINICAN REPUBLIC MIN 70% COCOA

12Kg

PRCRDR005



Sitaf Selection —
DARK CHOCOLATE 74% VENEZUELA
MIN 74% COCOA

12Kg

PRCRDR006



Sitaf Selection —
COCOA POWDER 22/24

1Kg

PRCRDR001

25Kg

PRCRDR008



Sitaf Selection —
MILK CHOCOLATE MADAGASCAR
MIN 39% COCOA

12Kg

PRCRDR007



Sitaf Selection —
MILK CHOCOLATE L38 MIN 37% COCOA

12Kg

PRCRDR009



Sitaf Selection —
DARK CHOCOLATE F40A BLEND
MIN 60% COCOA

12Kg

PRCRDR004



Sitaf Selection —
MILK CHOCOLATE L35
MIN 33% COCOA WITH VEG. FATS

12Kg

PRCRDR003



Sitaf Selection —
WHITE CHOCOLATE WITH CREAM
MIN 30% COCOA BUTTER

12Kg

PRCRDR002





ALBERT
il gelato, per natura



Albert —
PISTACHIO PASTE GRAN RISERVA
5,5Kg PRABDR001



Albert —
HAZELNUT PASTE PIEMONTE ELITE
5Kg PRABDR003



Albert —
VANILLA PASTE TAHITI
1,4Kg PRABDR002



Eurovo —
EGG YOLK PLUS 100
1000g PREOCD002



Eurovo —
WHOLE EGG PLUS 100
1000g PREOCD001



Eurovo —
PÂTE À BOMBE
1250g PREODR001



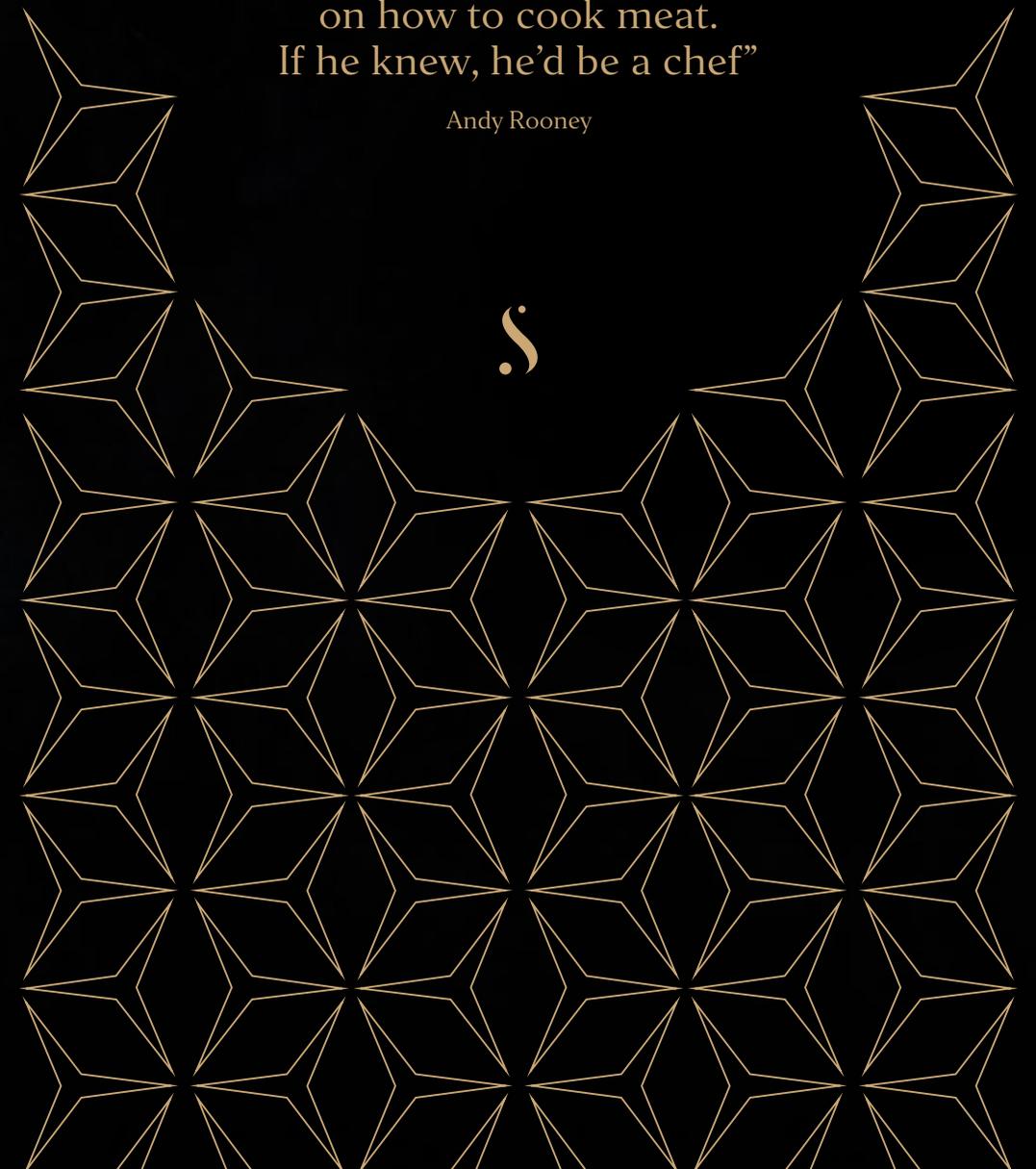


Meat & Cold Cuts

“Don’t take a butcher’s advice
on how to cook meat.
If he knew, he’d be a chef”

Andy Rooney

§





Bresaola della Valtellina P.G.I.

TOPSIDE

A CENTURY LONG TRADITION OF EXCELLENCE.

It is simply the best P.G.I. Bresaola della Valtellina. It is produced with topside, a prime cut of beef hindquarter, cured with the finest spices and flavourings from all over the world. The production process follows a century-old traditional recipe which preserves the authenticity and freshness of the product, its unmistakable taste and the organoleptic qualities. Bresaola is an ideal food to meet the daily nutritional needs because it is rich in protein, low in fat, and an important source of potassium and vitamins B1, B6 and B12.

RIGAMONTI
Qualità dal 1913

RIGAMONTI[®]
Qualità dal 1913

Rigamonti's history spans the twentieth century and many generations of local artisans from the Valtellina area in Italy.

Now, like a hundred years ago, Rigamonti is faithful to its origins and cares for excellence, being a leader in the production of Bresaola and continuously looking at the future by investing in the quality and innovation of its cured meats.

Bresaola is a hand-made excellency: it is the result of selected top-notch beef meat mainly coming from free-range, grass-fed livestock carefully treated with rigorous processing.

Rigamonti's cured meats are popular for their taste, texture, and adherence to the culinary traditions of Italy.



Rigamonti —
BRESAOLA DELLA VALTELLINA IGP P.A
"ETICHETTA BRONZO"
1/1 SV MPRGCD002



Rigamonti —
BRESAOLA DELLA VALTELLINA IGP P.A
"EXTRA" (GOLD)
1/2 SV MPRGCD001



Rigamonti —
ROASTED VEAL - COTTO DI VITELLO
1/2 SV MPRGCD005



Rigamonti —
SPIANATA SPICY
1/1 MPRGCD003



Rigamonti —
SALAME TIPO MILANO - BEEF SALAMI
MPRGCD004



Rigamonti —
SPICY SALAMI - PEPPERONI
MPRGCD006





Indal —
BEEF PICANHA

MPIDCD004



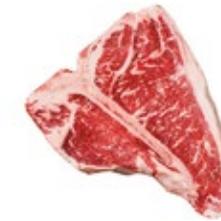
Indal —
BEEF RUMP PAD

MPIDCD006



Indal —
BEEF RIB EYE BONE-LESS

MPIDCD024



Indal —
BEEF T-BONE STEAK

MPIDCD025



Indal —
BEEF EYE ROUND PAD

MPIDCD008



Indal —
BEEF TENDERLOIN BONE-LESS

MPIDCD013



Indal —
VEAL CHEEK

MPIDCD026



Indal —
VEAL LIVER

MPIDCD027



Indal —
BEEF FRENCH RACK BONE-IN

MPIDCD015



Indal —
BEEF T-BONE LOIN

MPIDCD023



Indal —
VEAL TOPSIDE

MPIDCD002



Indal —
VEAL RIBS

Fresh

MPIDCD018

Frozen

MPIDFR012





**Indal —
VEAL FRENCH RACK**

Fresh MPIDCD012
❄️ Frozen MPIDFR013



**Indal —
VEAL SHANK**

Fresh MPIDCD010
❄️ Frozen MPIDFR009



**Indal —
VEAL EYE OF ROUND HALAL**

MPIDCD017



**Indal —
VEAL THROAT SWEETBREADS, HALAL**

MPIDCD030



**Indal —
VEAL STRIPLIN**

Fresh MPIDCD005
❄️ Frozen MPIDFR015



**Indal —
VEAL FLANK BONE-LESS**

Fresh MPIDCD016
❄️ Frozen MPIDFR011



**Indal —
HEIFER KNUCKLE PAD, HALAL**

MPIDCD028



**Indal —
HEIFER T-BONE, HALAL**

MPIDCD029



**Indal —
VEAL TENDERLOIN**

Fresh MPIDCD003
❄️ Frozen MPIDFR010



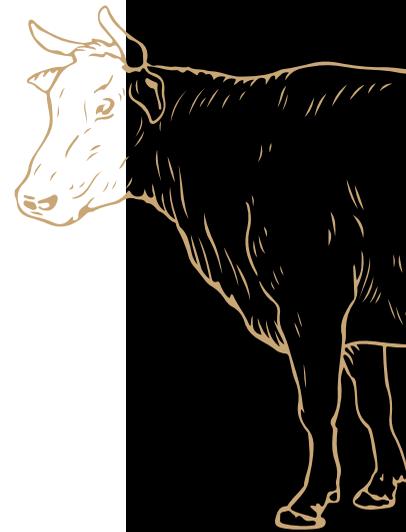
**Indal —
VEAL KNUCKLE BONE-LESS HALAL**

MPIDCD001



**Indal —
HEIFER TENDERLOIN CHAIN-OFF,
HALAL**

MPIDCD031





Indal —
* FROZEN BEEF BONE

MPIDCD021



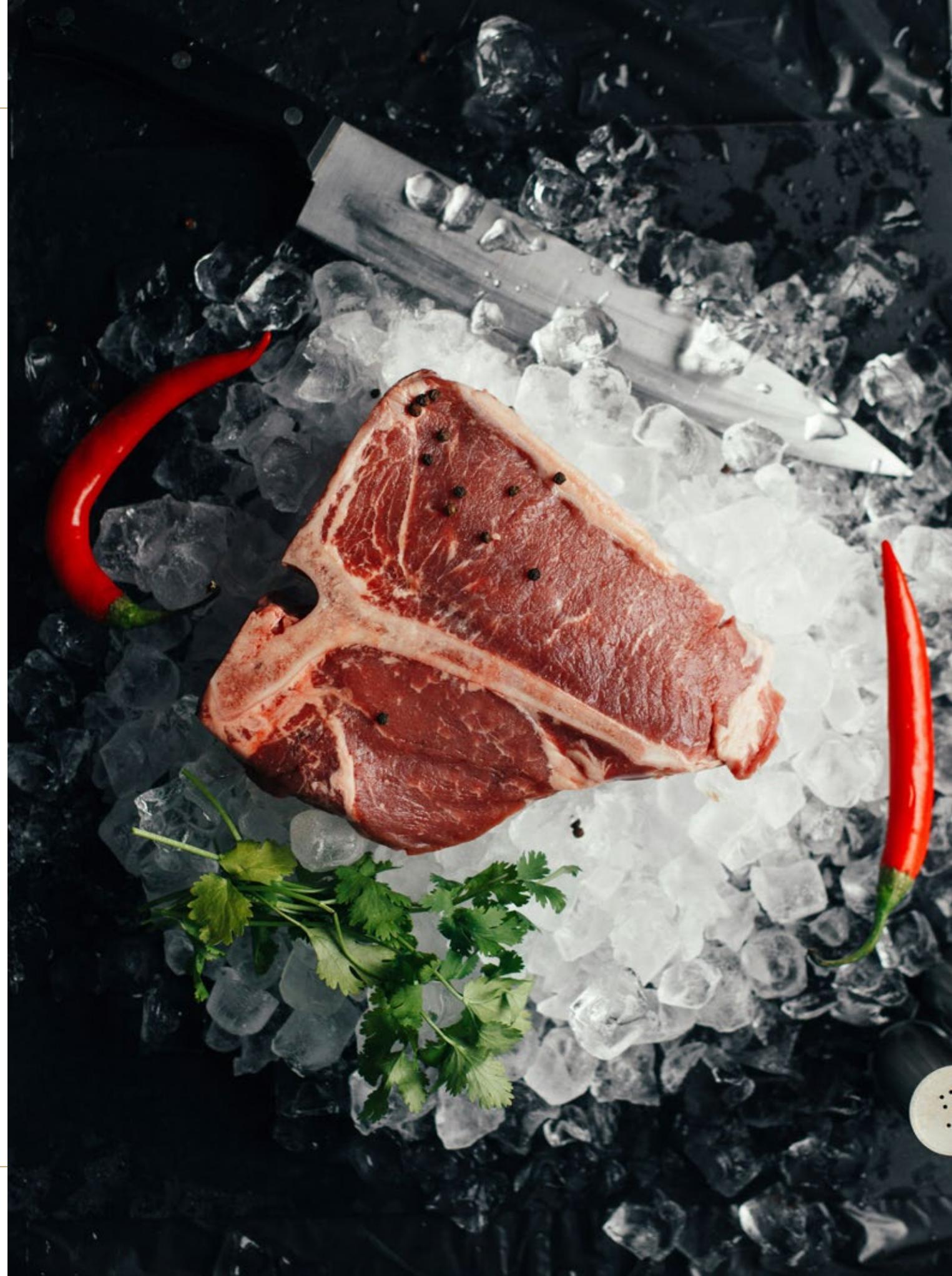
Indal —
* FROZEN VEAL TAIL

MPIDCD022



Indal —
* FROZEN VEAL FRENCHED RACK
"TOMAHAWK"

MPIDFR003



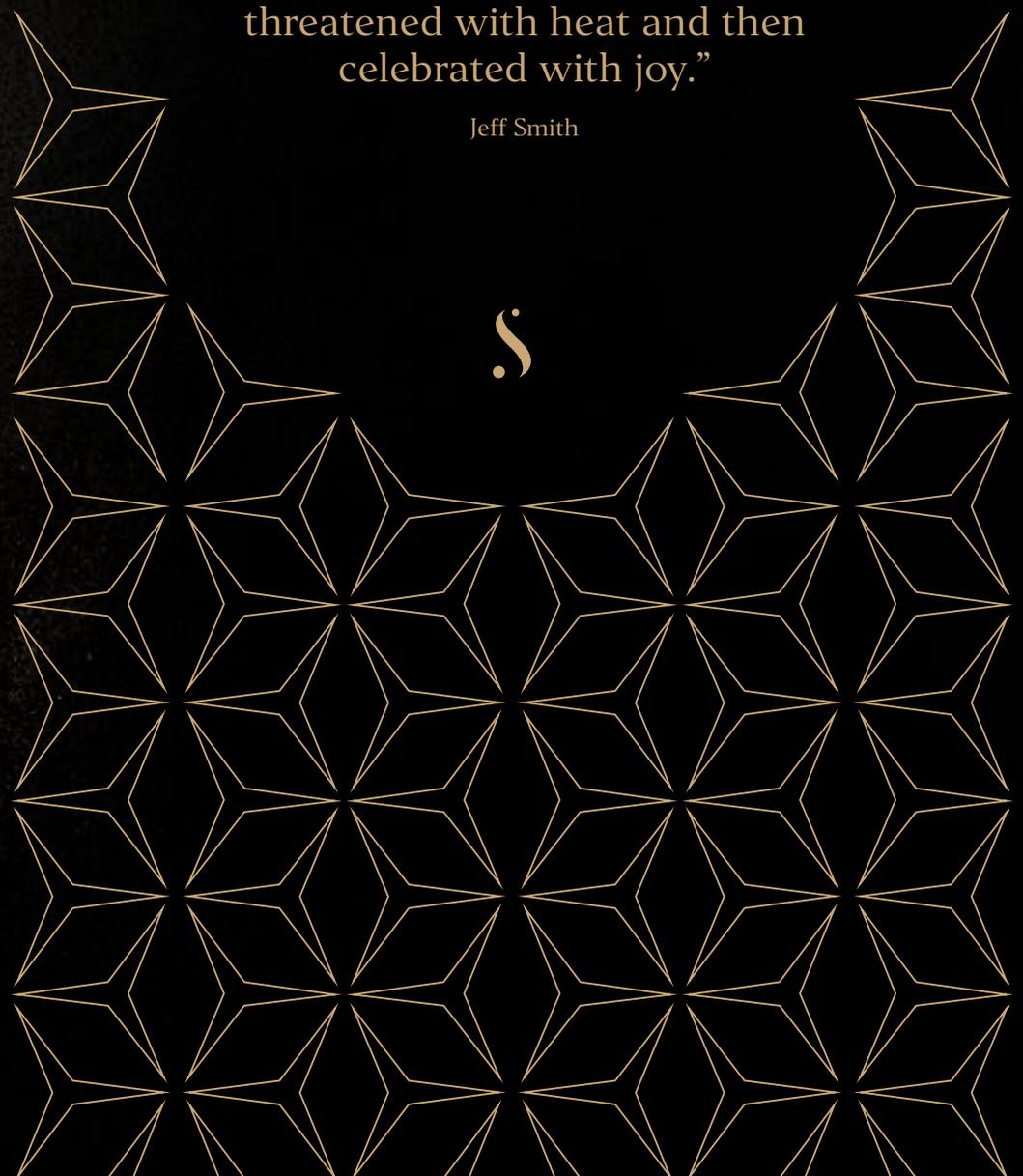


Caviar & Seafood

“Most seafoods should be simply threatened with heat and then celebrated with joy.”

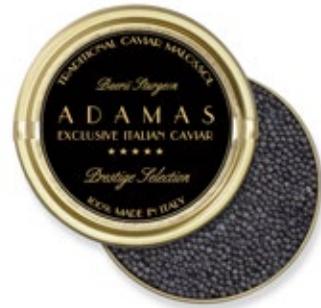
Jeff Smith

§

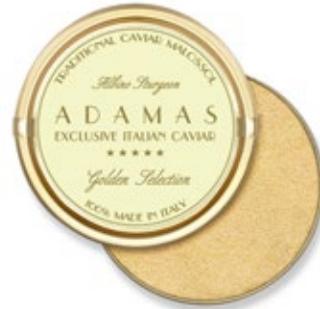




ADAMAS
EXCLUSIVE ITALIAN CAVIAR



Adamas —
BLACK PRESTIGE SELECTION
50g CVADCD001



Adamas —
CAVIAR ALBINO
100g CVADCD007



Adamas —
AQUA ACIPENSER RIVIERA
250g CVADCD008



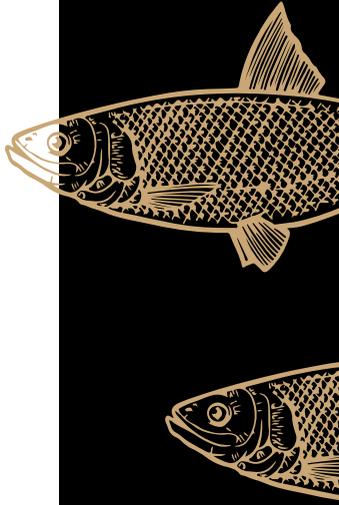
Adamas —
GREEN ACIPENSER TRANSMONTANUS
250g CVADCD009



Adamas —
PINK PREMIUM OSCIETRA
10g CVADCD003
50g CVADCD004
500g CVADCD005



Adamas —
CAVIAR PREMIUM IMPERIAL
100g CVADCD006





Sitaf
SeaDelight
THE FINEST CATCH

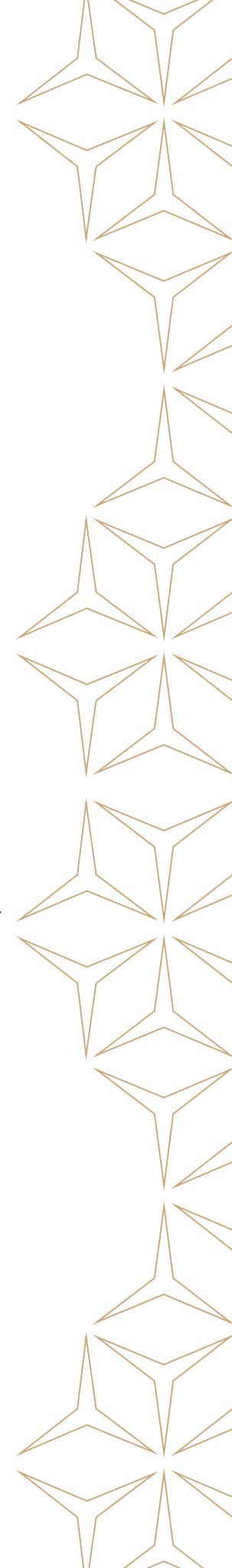


Sitaf
SeaDelight
THE FINEST CATCH

Sitaf Food is proud to announce the launch of Sea Delight, a premier brand provider of top-tier seafood sourced directly from the purest waters of the world's oceans.

Committed to sustainability and unmatched quality, our journey ensures pride and dedication from ocean depths to your plate. With a diverse selection curated by specialists, we guarantee tantalizing flavors for every palate.

Our commitment to excellence means safe, additive-free seafood for all, reflecting our legacy of quality and reverence for the ocean. Join us in savoring the unparalleled bounty of the sea.





Fresh Seafood

Tuna



Sitaf Sea Delight — BALFEGO

Akami Balfegó	SFSTCD113
Balfegó +150 Kg head off & gutted	SFSTCD565
Fresh "ChuToro"	SFSTCD058
Fresh "Toro"	SFSTCD059
O-toro Balfegó	SFSTCD104
Fresh Loin	SFSTCD065

JAPANESE BLUEFIN TUNA

Japanese Bluefin Tuna Akami	SFSTCD650
Japanese Bluefin Tuna whole HGT	SFSTCD651
Japanese Bluefin Tuna Chutoro	SFSTCD652
Japanese Bluefin Tuna Otoro	SFSTCD653

Seabass



Sitaf Sea Delight — FRESH WILD SEA BASS (LINE CAUGHT)

600-800 g	SFSTCD395
800-1 Kg	SFSTCD396
1-1,2 Kg	SFSTCD249
1-1,5 Kg	SFSTCD248
3-4 Kg	SFSTCD250
4-5 Kg	SFSTCD251
5-6 Kg	SFSTCD252

Salmon



Sitaf Sea Delight — FRESH ATLANTIC SALMON

Gutted 3-4 Kg	SFSTCD008
Gutted 4-5 Kg	SFSTCD013
Gutted 5-6 Kg	SFSTCD018

FRESH FARMED SCOTTISH SALMON

3-4 Kg	SFSTCD390
4-5 Kg	SFSTCD391
5-6 Kg	SFSTCD392
6-7 Kg	SFSTCD512

SMOKED SALMON

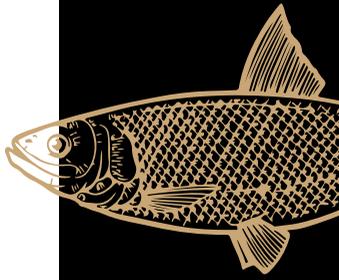
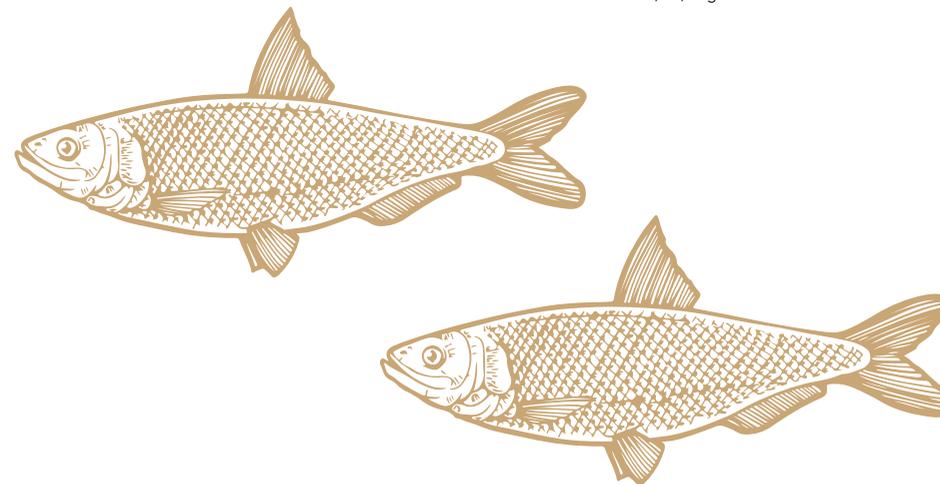
1,2-1,4 Kg	SFSTCD139
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Monkfish



Sitaf Sea Delight — FRESH MONKFISH

Head Big	SFSTCD303
Head Small	SFSTCD302
Tail 800-1 Kg	SFSTCD538
Tail 1-1,5 Kg	SFSTCD420
Tail 1,5-2 Kg	SFSTCD448
Tail 1,8-2,72 Kg	SFSTCD412
Tail 2-3 Kg	SFSTCD295
Tail 2-4 Kg	SFSTCD213
Tail 3-4 Kg	SFSTCD555
Whole With Head	SFSTCD093





Fresh Seafood



Sitaf Sea Delight —
FRESH DOVER SOLE

200-300g	SFSTCD242
300-400g	SFSTCD243
400-600g	SFSTCD245
600-800g	SFSTCD246
800g-1Kg	SFSTCD247
1-1,5Kg	SFSTCD236



Sitaf Sea Delight —
FRESH FARMED MEAGRE

2-3Kg	SFSTCD415
3-4Kg	SFSTCD416



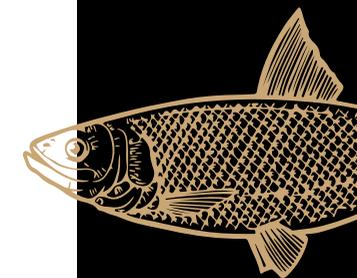
Sitaf Sea Delight —
FRESH HAKE (LINE CAUGHT)

800g-1Kg	SFSTCD278
1-1,2Kg	SFSTCD425
1-1,5Kg	SFSTCD452
1,5-2Kg	SFSTCD490
2-3Kg	SFSTCD382
3-4Kg	SFSTCD417



Sitaf Sea Delight —
HAMACHI

Japanese Yellowtail Hamachi HON	SFSTCD648
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Sitaf Sea Delight —
JAPANESE AMBERJACK

Whole	SFSTCD647
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Sitaf Sea Delight —
FRESH GROUPE

3-4Kg	SFSTCD568
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Sitaf Sea Delight —
FRESH GURNARD

3-4Kg	SFSTCD544
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Sitaf Sea Delight —
FRESH SCORPION FISH

100-400g	SFSTCD433
400-600g	SFSTCD457
600-800g	SFSTCD434
800g-1Kg	SFSTCD146
1-1,5Kg	SFSTCD304



Sitaf Sea Delight —
FRESH FARMED TURBOT

1-1,5Kg	SFSTCD092
1-2Kg	SFSTCD094
2-3Kg	SFSTCD090
3-4Kg	SFSTCD086
4-6Kg	SFSTCD062



Sitaf Sea Delight —
FRESH JOHN DORY

600-800g	SFSTCD234
800g-1Kg	SFSTCD378
1-1,5Kg	SFSTCD443



Sitaf Sea Delight —
RED MULLET

150-280g	SFSTCD173
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Fresh Seafood



Sitaf Sea Delight —
FRESH COCKLE

25-35 pcs/Kg SFSTCD134



Sitaf Sea Delight —
ALIVE SCALLOP

U10 SFSTCD180
U10-20 SFSTCD182



Sitaf Sea Delight —
FRESH CALAMARI BABY

Cleaned SFSTCD255



Sitaf Sea Delight —
FRESH CUTTLEFISH "OFFICINALIS"

100-300g SFSTCD079
200-400g SFSTCD432
300-500g SFSTCD319
500-1000g SFSTCD081



Sitaf Sea Delight —
ALIVE GROOVED CARPET SHELL

30-40 pcs/Kg SFSTCD115
40-50 pcs/Kg SFSTCD123
50-60 pcs/Kg SFSTCD125
60-80 pcs/Kg SFSTCD127



Sitaf Sea Delight —
DUTCH OYSTERS

N.1 SFSTCD659
N.2 SFSTCD656
N.3 SFSTCD270



Sitaf Sea Delight —
FRESH SQUID "LOLIGO VULGARIS"

300-500g SFSTCD315



Sitaf Sea Delight —
FRESH ALIVE SWORD RAZOR SHELL "ENSIS MAGNUS" ITALY

SFSTCD159



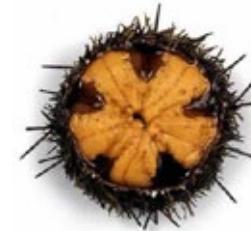
Sitaf Sea Delight —
ALIVE CULTIVATED CLAMS

35-45 pcs/kg SFSTCD131
45-60 pcs/Kg SFSTCD133



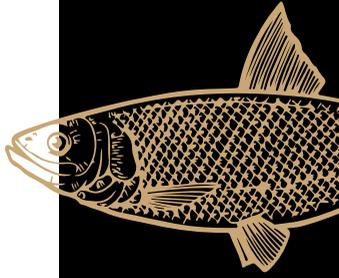
Sitaf Sea Delight —
MUSSELS

5 Kg/pkt SFSTCD557



Sitaf Sea Delight —
SEA URCHIN

Meat 250g Tray-Japan SFSTCD649
premium Meat 250g Tray SFSTCD654





Fresh Seafood



Sitaf Sea Delight —
LOBSTER

650-780g	SFSTCD620
780-900g	SFSTCD629
900g-1,1Kg	SFSTCD616
1,1-1,3Kg	SFSTCD624
Raw Lobster Tail	SFSTCD440



Sitaf Sea Delight —
BLUE LOBSTER

600-800g	SFSTCD222
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Sitaf Sea Delight —
BLUE CRAB (PORTUNUS PELAGICUS)

Blue Crab Meat Pasteurized	SFSTR256
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Frozen Seafood



Sitaf Sea Delight — SALMON

Salmon Clean 4-5Kg	SFSTFR184
Salmon 5-6Kg	SFSTFR065
Smoked Salmon Pre-cut 1-2Kg	SFSTFR051
Farmed Salmon Fillet	SFSTFR269



Sitaf Sea Delight — SEA BASS

Farmed Sea Bass, 400-600g	SFSTFR222
Farmed Sea Bass 800g-1Kg	SFSTFR170
Farmed Sea Bass 1-1,5Kg	SFSTFR174
Farmed Sea Bass 2-3Kg	SFSTFR177



Sitaf Sea Delight — SEA BREAM

600-800g	SFSTFR258
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Sitaf Sea Delight — ANCHOVY

45-65 pcs (1Kg/box)	SFSTFR055
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Sitaf Sea Delight — SALMON EGGS (CAVIAR)

100g	SFSTFR031
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Sitaf Sea Delight — TUNA

Yellowfin Tuna Albacares Saku 300g	SFSTFR063
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Sitaf Sea Delight — MACKEREL

Smoked Mackerel Fillets Naturel	SFSTFR186
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Sitaf Sea Delight — PATAGONIAN TOOTHFISH

Fillets	SFSTFR301
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Sitaf Sea Delight — HAMACHI

Japanese Hamachi Fillet	SFSTFR072
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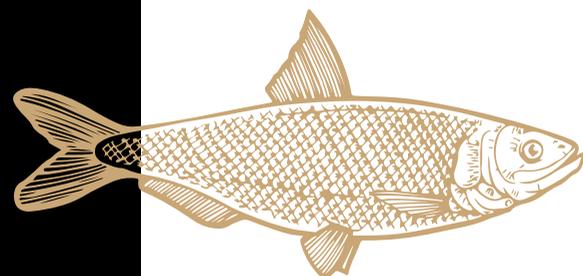
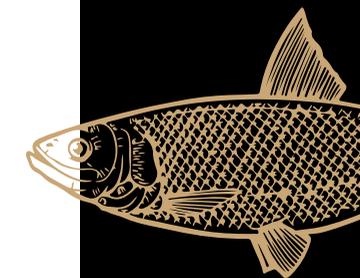
Sitaf Sea Delight — BLACK COD H&G

5-7 lb	SFSTFR191
7-up	SFSTFR233



Sitaf Sea Delight — TURBOT

Gutted Turbot 1,5-2Kg	SFSTFR002
Gutted Turbot 2-2,5Kg	SFSTFR004





Frozen Seafood



Sitaf Sea Delight — CRAB

Crab Meat 500g/tray	SFSTFR021
Spider Crab Meat 500g/tray	SFSTFR025
Crab Sticks 1Kg	SFSTFR029
Raw king Crab Legs 1,1-1,4Kg	SFSTFR049
Snow Crab Meat	SFSTCD466
Soft Shell Crab 18 pcs/Kg	SFSTCD183
King Crab, Cooked Legs 900g-1,1Kg	SFSTFR297



Sitaf Sea Delight — CARABINERO

Carabinero 4-6 pcs/Kg (1Kg/Box)	SFSTFR151
Carabinero 5-8 pcs/Kg (1Kg/Box)	SFSTFR153
Carabinero 8-10 pcs/Kg (1Kg/Box)	SFSTFR267
Carabinero 10-12 pcs/kg (1Kg/Box)	SFSTFR157
Carabinero 12-15 pcs/Kg (1Kg/Box)	SFSTFR159
Carabinero 15-19 pcs/Kg (1Kg/Box)	SFSTFR019
Carabinero 19-25 pcs/Kg (1Kg/Box)	SFSTFR020
Carabinero 25-35 pcs/Kg (1Kg/Box)	SFSTFR165
Carabinero Red Prawn Hosos 10-15	SFSTFR294
Carabinero Red Prawns Hosos 15-20	SFSTFR295
Carabinero Prawns Hosos 10-20 (400 g)	SFSTFR293
Carabinero Prawns Hosos 10 (800 g)	SFSTFR292



Sitaf Sea Delight — BLACK TIGER PRAWNS

Black Tiger Prawns Head and Tail On 8-12	SFSTFR144
Black Tiger Prawns Head and Tail On 13-15	SFSTFR146
Black Tiger Prawns Head and Tail On 16-20	SFSTFR148
Black Tiger Prawns Head and Tail On 21-30	SFSTFR150
Black Tiger King Prawns Hosos 10-15	SFSTFR298
Black Tiger King Prawns Hosos 15-20	SFSTFR299



Sitaf Sea Delight — SHRIMPS

Argentinian Shrimps L1 10-20 pcs/Kg	SFSTFR156
Argentinian Shrimps L2 20-30 pcs/Kg	SFSTFR076
Whiteleg Shrimp L3 8-8.5cm (170g) - Sushi E	SFSTFR078



Sitaf Sea Delight — LOBSTER

American Lobster Canada "Homarus Americanus" 780-900g	SFSTFR046
Frozen American Lobster 900-1100g	SFSTFR050
Cooked Lobster Meat	SFSTFR254



Sitaf Sea Delight — LANGOUSTINE

Tails	SFSTFR121
4-7Kg	SFSTFR124
8-12Kg	SFSTFR128



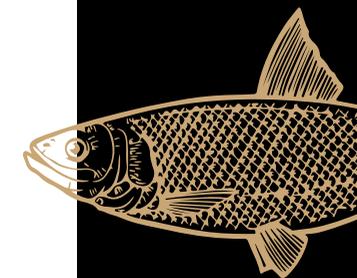
Sitaf Sea Delight — SCALLOPS

Scallops IQF 25-30 pcs/Kg	SFSTFR237
Japanese IQF Hokaido Scallop Meat 3S size	SFSTFR304
Japanese IQF Hokaido Scallop Meat 3L size	SFSTFR290



Sitaf Sea Delight — MUSSELS

SFSTFR083





Frozen Seafood



Sitaf Sea Delight —
OCTOPUS

2-3Kg	SFSTFR202
3-4Kg	SFSTFR204
Octopus Legs Cooked U10 (150-200g)	SFSTFR045
Octopus Legs Cooked U12 (1,5 Kg/tray)	SFSTFR194



Sitaf Sea Delight —
BABY SQUID

Squid Tube U5	SFSTFR162
Clean Squid "Loligo Duvauceli" 10-20 pcs/Kg	SFSTFR291
Clean Squid "Loligo Duvauceli" 20-40 pcs/Kg	SFSTFR265



Sitaf Sea Delight —
CALAMARI PATAGONIA

SFSTFR090





Contacts

At SITAF, we invite you to experience
the harmony of taste, tradition, and sustainability.
Elevate your dining moments with the essence
of the finest food.



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