



THE SELECTION

2023



Each place has its own traditions and each product its own story to tell. Our catalogue contains countless stories of passion, dedication and love for good food.

The House of Fine Foods is an accurate selection of products and extraordinary raw materials, dedicated to fine dining and haute cuisine all around the world.

We have sourced different countries to collect the finest gourmet gems and we are constantly in search for new ingredients that can satisfy our customers' standards and help them reach their culinary dreams. This project, in fact, addresses to those food professionals with an innovative and curious spirit, who want to distinguish their cuisine.

We are passionate about quality ingredients and we work closely with zealous suppliers who share the same philosophy and attention to details. This dynamic catalogue contains a thrilling variety of products including marble beef, caviar, truffle and much more.



ARISTOCRAT CAVIAR

There are few things that exude luxury, refinement and excellence more than caviar. Sought after for its succulent, savoury flavours, smooth creamy texture, and lustrous pearl-like appearance.

Aristocrat Caviar is the epitome of fine dining, luxury and indulgence.

We offer an unsurpassed selection of the finest first and second harvest caviar. Each with its very own unique and distinctive taste, from the round firm golden pearls of the Oscietra sturgeon, to the midnight black, nutty buttery texture of the Amur River sturgeon, all our caviars will delight the palate.





With more than 20 years of dedication and knowledge in the caviar world, the Aristocrat caviar brand was born.

The aim is to select the best Caviar from around the world, and offer it under one brand.

Thus providing the best products to our customers seeking a true caviar experience.



LIVE PRODUCTS

There is nothing more satisfying than knowing that the seafood you are preparing is the freshest possible, and nothing compares to when it is delivered to your kitchen alive.

The House of Fine Foods have a long history insourcing, packing, processing and supplying a wide selection of the finest live seafood from around the world to hotels, restaurants and homes since 2004.

HOFF LIVE adheres to the most stringent standard on food safety and unwavering commitment to every detail. We impose vigorous requirements on storage from the origin, through to the packing and finally the shipping.





Blue Lobster

Blue Lobster is a species of clawed lobster from the Atlantic Ocean, that are fished using the traditional lobster pot at depths of up to 50m. The lobsters are blue/brown in colour, and only become red upon cooking. Both the claws and the abdomen contain succulent firm white meat.



King Crab

The King Crab are a relatively new comer to the shores off Norway. Of all the King Crab species the Alaskan is the largest in size and the most delicious, thick white meat with bright red highlights, breaks easily into large succulent flakes.

Langoustine

Nothing can highlight the bounty of the sea better than Langoustine. The langoustines white meat has an enticingly deep flavour with a perfect balance of saltiness and sweetness. The texture is crisp and firm, with a consistency you will not find in other lobsters.



Oyster

Oysters are found all over the world. They produce two types of oysters in France the flat oyster (huître plate), and the rounded oyster (huître creuse) each with their own unique taste ranging from butter/cream, hints of melon or cucumber, sweet, salty and "briny" with a plump and springy texture.





*Victoria Island
Smokehouse*

Victoria Island Smokehouse follows a long line of fish curers and smokers.

For several generations this Swiss/Italian family run artisanal fine foods producer, has been preparing cured smoked salmon, swordfish, trout, sturgeon and other smoked delicacies to become one of the leading producers of smoked fish in Asia.





A succulent, mouth-watering
taste that is synonymous with
Victoria Island Smokehouse

Antonio Vasile
SANTO SPIRITO

In a small village north of Bari men, who have made fishing their life goal, have always lived. From generation to generation, they have handed down their love for the sea and their knowledge in the ancient art of casting nets. It is in this environment that Antonio Vasile's business was born and this is where he selects the best of the daily local catch, for the most exclusive tables.

Every day he travels from port to port, scouting for the most reliable fisheries and sourcing the best products the Adriatic Sea can offer Antonio Vasile is a guarantee of high quality on both fresh catch and semi-finished products. His trademarks are his experienced staff and the use of the latest technology. In every process he tries to preserve as much as possible the craftsmanship of gestures, recalling the ancient traditions of Puglia.





CAREFUL AND RESPONSIBLE FISHING

Immediately after being caught, the fish is sorted, stored and frozen on board.

This process allows the products to retain their nutritional and organoleptic characteristics and it guarantees the freshness of the catch when sold.

The perfect example is the red shrimp, a crustacean with a purple-red color, often with coral tones, white, firm flesh and with a distinct sweetness that is mixed with the typical savoriness of marine fish products. The red shrimp represents one of the specialties, and one of the prides, of Italian cuisine.



Conservas
ANGELACHU

Conservas Angelachu is born in Santoña (Cantabria) Spain in the late 90's, with the experience of four generations of professionals, fishmongers and conserveros. Angelachu is a pioneer and leader in its sector for the artisan production of fish. Nestled midway between Santander and Bilbao in the province of Cantabria, the town of Santoña is a fishing port that has a long history of canned seafood. What makes Cantabrian anchovies prized around the world is the species *Engraulis encrasicolus*, common in the bay of Biscay. The production process is entirely hands-on and begins with the salting, eviscerating and packing of the fish into barrels.

The process from start to finish is performed by true artisans, operating with the right know-how, deft hands and the utmost care paid to a quality product.



Cantabrian Anchovies

Considered the best anchovies in the world, Conservas Angelachu is a gift of the Cantabrian Sea, off the northern coast of Spain, fished in a way that complies with all the standards and requirements necessary to bear the CC Quality Controlled Seal for 'Cantabrian Anchovies'.

The anchovies are captured during the height of Spring, harvested and canned at the height of its freshness, exclusively in Cantabria.

The production process is entirely hands-on and begins with the salting, eviscerating and packing of the fish into barrels. The process from start to finish is performed by true artisans, operating with the right know-how, deft hands and the utmost care paid to a quality product.



**Tradition,
flavor &
innovation**



Carima hand-picks the best beef selections and encloses them inside a brand that is based on few unmistakable principles: the breed of the cattle, its conformation and its marble score.

The Frisian cattles dedicated to our program, are all females of the Valle Padana (Italy), which present outstanding characteristics, resulting in a unique marbled beef gastronomy experience.

Marbling is the visible unsaturated and healthy intramuscular fat that accumulates within lean muscles, which creates a marble pattern in the meat — hence the name. Marbling highly affects many attributes of the meat: its juiciness, tenderness, texture, and flavor. All of them are crucial to the “eating experience” and, for this reason, the presence of marbling has an extremely positive effect on the quality of beef.





BEEF MARBLING

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Mazura, “The Finest Marbled Beef,” is the result of an accurate selection of cattle characterized by the connection with the geographical area in which they prosper, the Masuria, in northeastern Poland.

The natural environment, the diet and the good breeding practices, guaranteed by an cutting edge selection and production chain, foster a Program exclusively focused on the quest for the best cattles in the world.

This Program starts with a careful screening of Heifers under 36 months of age, which are chosen on the basis of a strict protocol centered around their marbling. The result is a superlative quality meat that guarantees a unique and memorable experience, even for the most demanding palates.



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GENETICS



AGE



NUTRITION



CONTINENTAL
CLIMATE





The tradition for calf farming on the Italian peninsula dates back to very ancient times. Indeed, some etymological studies indicate that the very word ITALY comes from the term Víteliú meaning: “land of young bovines”.

Calf breeding for Italian white veal production takes place mainly in the area known as the Po Valley where the majority of the largest and most important Italian dairy-cattle farms are located. The milk from Frisona italiana breed is the main ingredient for renowned aged cheeses such as Parmigiano Reggiano and Grana Padano. The male veals of Frisona italiana born by dairy cows are therefore used for the production of what is known as white veal.



The finest italian milk fed veal

The genotypic characteristics of the italian veal “white meat” and its balanced feeding guarantee a meat with a very high nutritional value:

- High protein content
- Low in lipids, about half of those to be found in an adult animal
- High calcium concentration, three times as much as in an adult animal
- High concentration of mineral salts, such as phosphorus, magnesium and iron





Antica Acetaia
Luigi Cremonini

Located at the base of Castelvetro's hills, Antica Acetaia Luigi Cremonini was built in the mid-twentieth century as a family passion.

It has always followed the strict specifications of production, strongly believing in the «Made in Italy» label and in the local food and wine excellences. In order to gain the protected denomination of origin (P.D.O.) guaranteed by the consortium, the Traditional Balsamic Vinegar must meet multiple qualitative parameters. However, it is with the slow passing of time that this precious condiment turns into "Black Gold" .

The final product obtained from this long process is characterized by a round taste that presents the perfect balance between sweetness and sourness.

Acetaia Luigi Cremonini has always been dedicated to the production of Traditional Balsamic Vinegar, following the strict specifications and the local customs handed down from generation to generation.





Emilia-Romagna, Italy
Castelvetro di Modena

Castelvetro di Modena

Surrounded by rolling hills filigreed with rows of grapevines, the delightful village of Castelvetro di Modena lies about eighteen kilometers south of Modena.

Castelvetro di Modena is a center of winemaking and is synonymous with the Lambrusco Grasparossa varietal, which is grown here along with the Trebbiano grapes used in the production of **balsamic vinegar**.

This strong tie to a winemaking tradition makes Castelvetro an ideal place to spend pleasant days discovering local food and wine.

Castelvetro has been awarded the Italian Touring Club's "Orange Flag" as one of the most beautiful small towns in Italy, and it is a magical place where visitors can lose themselves in history and tradition.

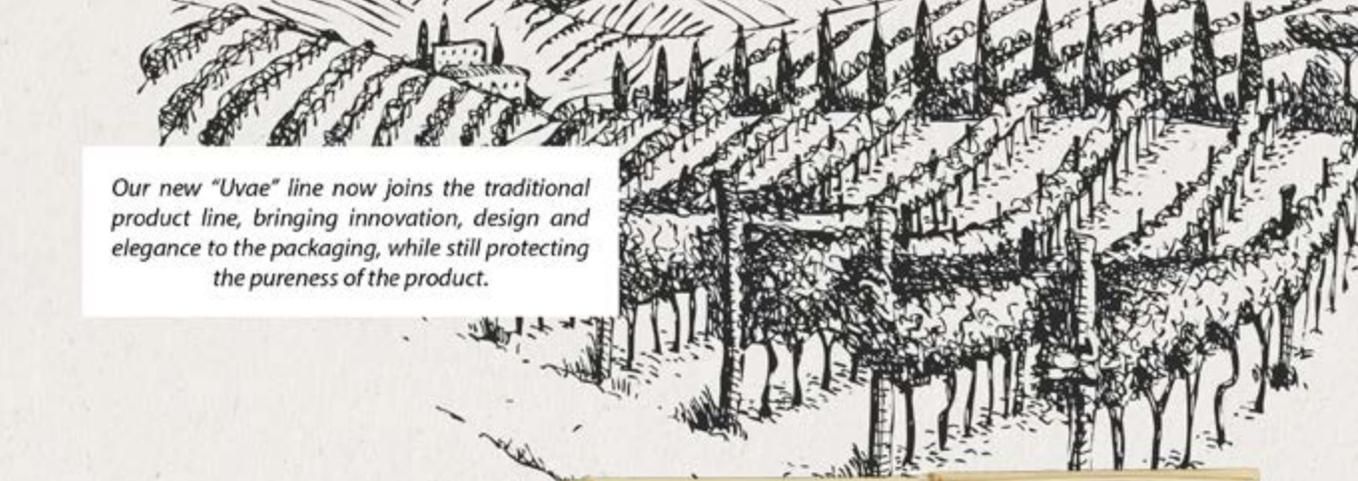


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*Remember that
the Traditional Balsamic Vinegar of Modena
is a dressing, not an ingredient.*



"Duomo di Modena"
Modena Cathedral - Modena, Italy



Our new "Uvae" line now joins the traditional product line, bringing innovation, design and elegance to the packaging, while still protecting the pureness of the product.

20
YEARS

SPECIAL RESERVE OF
CREMONINI FAMILY
"Elisir Uvæ"
20 Years



50
YEARS

SPECIAL RESERVE OF
CREMONINI FAMILY
"Elisir Uvæ"
50 Years





APPENNINO
FOOD GROUP

The brothers Luigi and Angelo Dattilo have always shared their love for nature, forests, mushrooms and truffle. This allowed the company, founded with the name Appennino Funghi e Tartufi, and then renamed Appennino Food Group Spa, to become a reference point in its sector. Passion is still the main ingredient, but there is so much more. Thirty-years' experience of the Dattilo brothers ensures the choice of the best raw material and extreme care is then applied when the latter are handled. Most recent technologies guarantee safe, certified and traceable products, with an unforgettable intense aroma.

The company, from the owners to the employees, shares the same mission: mixing tradition and innovation, in order to present its specialities on your tables.

Through culture, respect and quality, the Appennino Food Group offers a premium product, striving to become a daily guarantee in cuisine all over the world.





APPENNINO
FOOD GROUP

Love for the land. Passion for nature

Care for well-made things.

Long term experience producing excellent quality products to turn every single meal into a glorification of pleasure.

Simple, tasty products made without preservatives and colorants: only fresh raw materials to obtain premium-quality products.



ACQUERELLO®

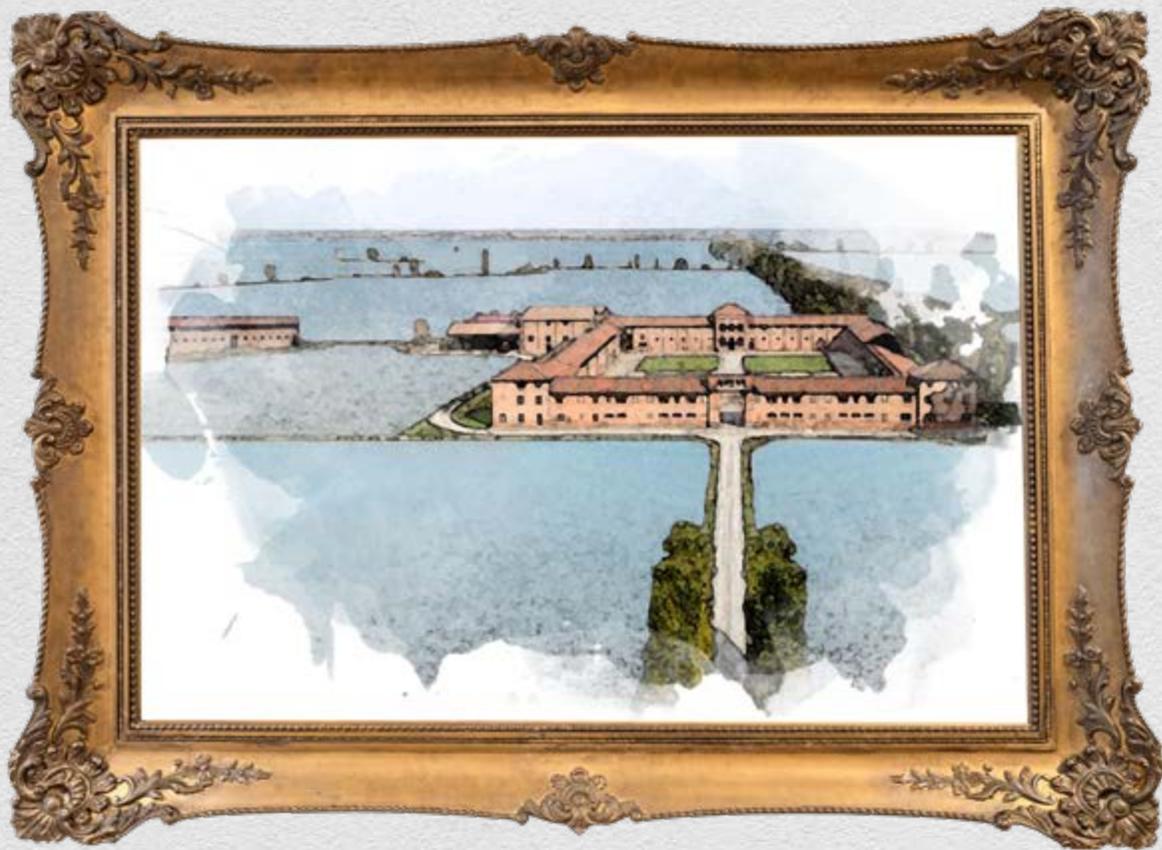
Acquerello started in 1991 from Piero Rondolino's idea to create a rice that distinguished itself from the others for its superior quality.

Grown, processed and packed at Tenuta Colombara, in the heart of the province of Vercelli, Acquerello is a unique Carnaroli rice. After harvesting, the rice is aged between 1 and 7 years in refrigerated silos.

It is then milled slowly and delicately using a propeller, a process invented in 1884 and nowadays used only by the Rondolino family. Experience brings intuition: the grains are mixed with their germ, which contains all the most precious nutritional substances, the vitamins and mineral salts contained only in wholegrain rice. This process is protected by an international patent.

Acquerello is the epitome of rice, thanks to its nutritious, firm and flavor grains: it remains "al dente", absorbs sauces and dressings and its versatility makes it ideal for every kind of recipe, while preserving all the characteristics of the rice.





Tenuta Colombara,
*A unique place where history,
nature and culture of rice meet.*
1400ca.

The tastiest, the richest & the healthiest

It's the tastiest

because it's the only rice whitened with a helix, a gentle method which leaves the grain intact.

It's the richest

because it is aged for at least one year in refrigerated silos. Starch is more stable and flavor enhanced.

It's the healthiest,

because thanks to a patented process the rice germ is absorbed in the grains, giving them all the nutritional values of brown rice.





Relanghe was born in 1994 thanks to the Ceretto family. After many years of experience in wine production, they decided to take on a challenge and make the other important and prestigious product of the Langa hills known all over the world: the Hazelnut.

The initial project was focused on the production of the traditional Crunchy Nougat with hazelnuts, but later Relanghe focused its attention on the precious I.G.P. Piedmont Hazelnut, which is now used to produce various sweets, in full respect of the production process. The company works closely with the owners of the best hazelnut groves for the production of I.G.P. Piedmont Hazelnut in Alba, Albaretto Torre, Sinio and Somano. The hazelnut groves are managed organically to protect the soil and ensure the quality of the hazelnut.

Relanghe's goal is to create a sustainable supply chain and have control over the raw material to ensure the best quality and refined taste.



THE LANGA HILLS



"METODO RELANGHE"

DOING SOMETHING
WELL, REQUIRES A METHOD



1. HARVESTING THE HAZELNUTS



2. ARRIVAL AND STORAGE



3. ESTABLISHING



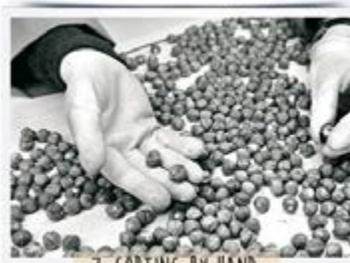
4. THE "GUILLOTINE"



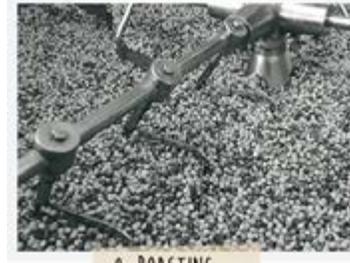
5. ELIMINATION



6. SHELLING



7. SORTING BY HAND



8. ROASTING



9. FINISHED PRODUCT

Pietro Massi

Pastificio Massi's Pasta is what we can define as a "living" Pasta.

When technology and innovation are at the service of tradition, it is possible to make craftsmanship contemporary, creating an exceptional Pasta that preserves unaltered the natural characteristics of the raw materials: an unparalleled porosity, a natural irregularity and an unmistakable aroma.

Pietro Massi Pasta is a unique product of the highest quality, processed with patented, innovative and unrepeatable systems: the "Cold Method" invented by Pietro Massi.

This process, based on constantly controlled low temperatures and the absence of mechanical and thermal stress, has three stages: the dough, the sheet of dough and the die shaping. Their mission is to do everything possible to produce an extraordinary product.

The company achieves this result by creating revolutionary innovations, making their production more sustainable and striving to have a positive impact in the communities where they live and work.





Our vision

**Good Pasta^{*}
comes only
from respect^{**}**

^{*} Good because healthy, nutritious, tasty, fragrant
& with an unforgettable bite

^{**} Respect for precious raw materials and tradition



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