



DRAKE MARINE PROVISIONING

DRAKE Marine
International Ltd



DRAKEMARINE.COM



Hiramasa Kingfish:

Beautiful fish, highly sought after, sustainably raised, delicately handled, and straight to your table.

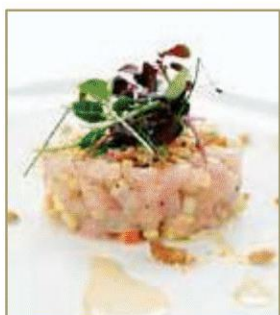


From the award-winning, environmentally conscious and innovative Clean Seas company, the Hiramasa Yellowtail Kingfish is the world's top choice for taste, quality and versatility. In a time of fishery quota reductions, shrinking fishing grounds and environmental concerns, the Hiramasa Kingfish offers a diverse, practical alternative 52 weeks a year.

Bred in a controlled hatchery environment and grown in the pristine, unpolluted waters of a country with some of the most stringent environmental controls in the world, the Hiramasa Kingfish is a top quality product you can trust.

The Hiramasa Kingfish is high in omega-3 and omega-6 polyunsaturated fatty acids; up to 50% higher than found in Atlantic Salmon. They also have low levels of cholesterol, and are an excellent source of protein.

Now available at Choice Foods. Please call us for more information.



HIRAMASA KINGFISH

CODE	PRODUCT	APPX. WEIGHT/PC
04001	Kingfish	2.5-3Kg

Tel. 02 381 9240-42

customerservice@choicefoodsthailand.com

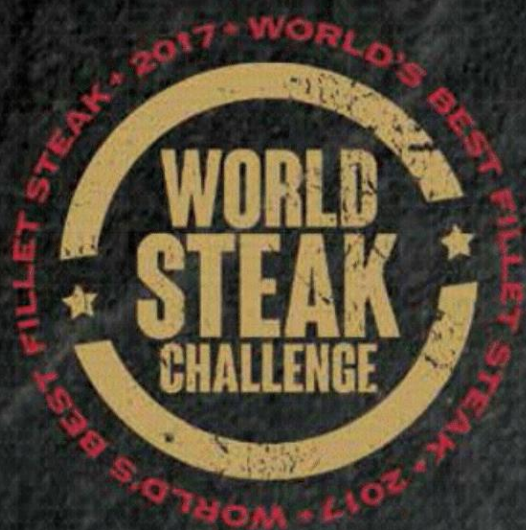
www.choicefoodsthailand.com





AWARD WINNING BEEF

PRODUCER OF THE WORLD'S BEST STEAK
THREE YEARS IN A ROW.



Jack's Creek of Australia has successfully defended their title for the World's Best Steak at the 2017 World Steak Challenge for three years running.

The award-winning steak was ranked top of other entries from 17 countries including world-renowned meat producers Argentina, Japan, and New Zealand.

With their Angus-Wagyu cross, Jack's Creek has found a winning formula that produces exceptional beef whose the flavor is robust and beefy while maintaining a succulent tenderness.

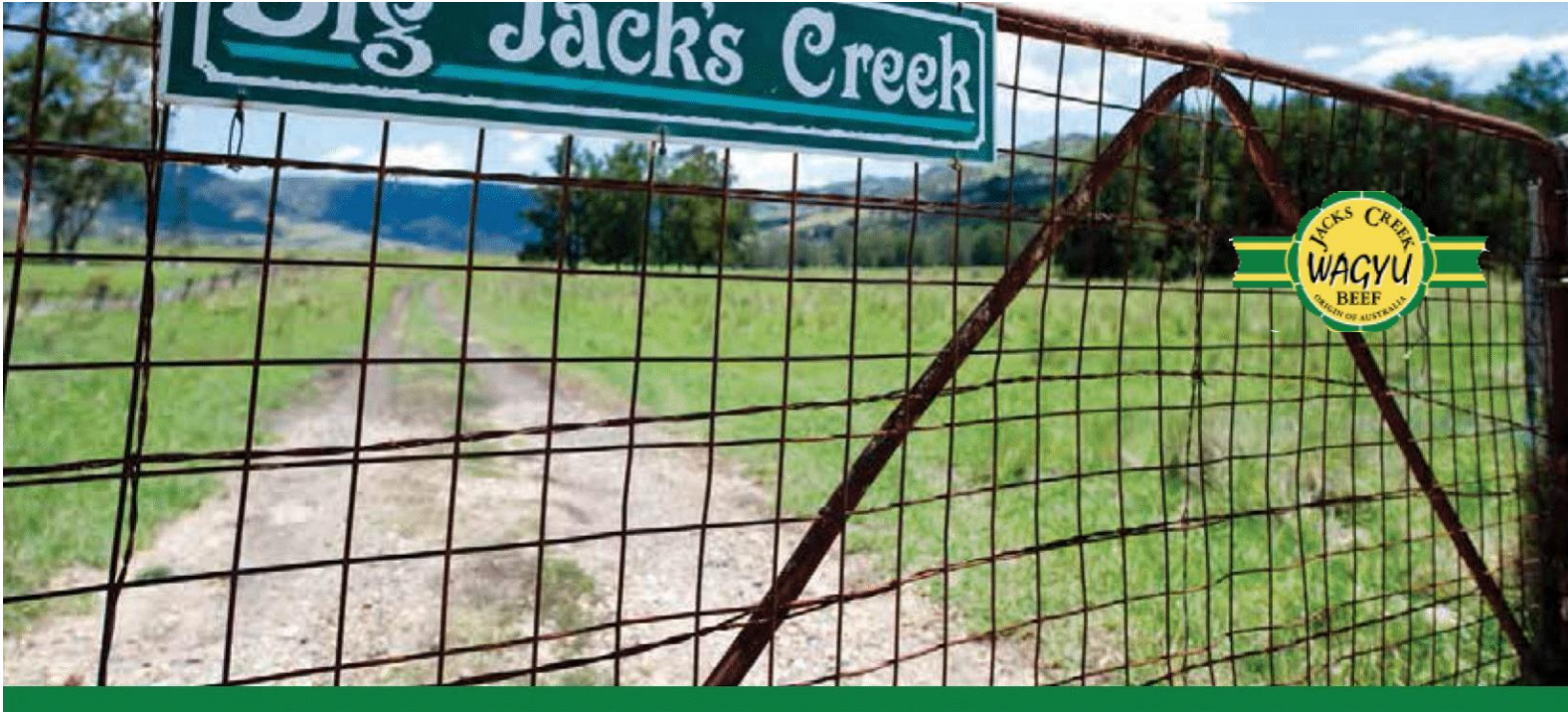


2016

It's this recipe for success that Choice Foods proudly offer to our customers. With three gold medals, you can't go wrong!

To find out more about our Jack's Creek range:
E. customerservice@choicefoodsthailand.com
Tel. 2 381 9240-42
www.choicefoodsthailand.com





The Premium Australian Wagyu Brand

Jack's Creek has led the field as one of the first Australian companies to breed, grow, feed, process and market Wagyu beef.

Jack's Creek Wagyu beef is derived from cross bred Wagyu cattle. The Wagyu are bred and grown in the prime agricultural areas of the Liverpool Plains in Northern New South Wales and the Darling Downs in South East Queensland. All of the cattle are raised free range for the first part of their lives in a natural clean environment, grazing on the abundance of natural grasses in Eastern Australia.

Our Wagyu are grain fed for 450 days using no added hormones on a specially designed diet of feed grains to generate the highly marbled characteristics of Wagyu beef.

Jack's Creek Wagyu cattle are slaughtered and processed under contract at the Northern Co-operative Meat Company, Est. 239 which operates under strict Australian Quarantine and BRC Global Quality Assurance Standards. These certifications underpin the beef's quality, safety and provide fundamental protection for the end consumer.



Our Jack's Creek grading system offers all marble scores from 3 to 9+ to suit your application. Aged to perfection, Jack's Creek Wagyu beef provides a distinctive eating experience which is full of flavour with every bite.

Jack's Creek Wagyu Beef:

- F1-F4 Wagyu
- 450 days grain fed
- No added hormones
- Free from antibiotics

Halal Accredited

EU Accredited

Jack's Creek Wagyu



Australian Certified Wagyu Beef Pty Ltd, trading as Jack's Creek Marketing, have led the field as one of the first Australian companies to breed, grow, feed, process and market Wagyu beef.

The company's vertically integrated system ensures quality is consistent from the ground up. From growing their own superior, GM-free grain right up to preparing specialty cuts for customers worldwide, the beef's quality is guaranteed.

JACK'S CREEK WAGYU		
CODE	PRODUCT	WEIGHT
1242	Wagyu Tenderloin MBS (Auskobe Gold) 8-9	2-2.5Kg/pc
1246	Wagyu Striploin MBS (Auskobe Gold) 8-9	6.5-7.5Kg/pc
1250	Wagyu Rib Eye MBS (Auskobe Gold) 8-9	4.5-5.5Kg/pc
1315	Wagyu Outside Flat MBS 9+	8-10Kg
1264	Wagyu Rump Cap 9+	2Kg/pc
1269	Wagyu Karubi Plate MBS 9+	3Kg
1243	Wagyu Tenderloin MBS 6-7	2-2.5Kg/pc
1247	Wagyu Striploin MBS 6-7	6.5-7.5Kg/pc
1251	Wagyu Rib Eye MBS 6-7	4.5-5.5Kg/pc
1261	Wagyu Rump Cap 6-7	2Kg
1262	Wagyu D. Rump MBS 6-7	6Kg/pc
1257	Wagyu Topside MBS 6-7	8-10Kg/pc
1275	Wagyu Outside Flat MBS 6-7	8-10Kg
1279	Wagyu Inside Skirt MBS 6-7	2.5Kg
1244	Wagyu Tenderloin MBS 4-5	2-2.5Kg/pc
1248	Wagyu Striploin MBS 4-5	4-6Kg/pc
1252	Wagyu Rib Eye MBS 4-5	4-6Kg/pc
1256	Wagyu D. Rump MBS 4-5	6Kg/pc
1284	Wagyu Rump Cap 4-5	2Kg/pc
1266	Wagyu Sirloin Tender 4-5	
1306	Wagyu Tomahawk 4-5	
1306	Wagyu Tomahawk MBS 3	3.5-4.5 Kg/pc
1245	Wagyu Tenderloin MBS 3	
1249	Wagyu Striploin MBS 3	
1278	Wagyu Cube Roll MBS 3	
1259	Wagyu Cheek Meat	20Kg/box
1263	Wagyu Tail	2-3Kg/pc
1273	Wagyu Tongue	1.5Kg



The Premium Australian Angus Brand

Jack's Creek Angus beef is derived from Angus cattle, grain fed for 100 to 120 days on a specifically formulated high energy grain diet and are a minimum of 50% Black Angus.

Jack's Creek Angus are bred and grown in the prime agricultural areas of the Liverpool Plains in Northern New South Wales and the Darling Downs in South East Queensland. All of the cattle are raised free range for the first part of their lives in a natural clean environment, grazing on the abundance of natural grasses in Eastern Australia.

Our Angus cattle are slaughtered and processed under contract at Northern Co-operative Meat Company, Est. 239 which operates under strict Australian quarantine and BRC global quality assurance standards. These certifications underpin our quality, safety and provides fundamental protection for the end consumer.



Our Angus beef is graded as marble score 1-2 and primal cuts can be weight ranged. These attributes make Jack's Creek Angus beef the perfect choice for restaurant chains, supermarkets or food service portion cutting.

Jack's Creek Angus Beef:

- **Minimum 50% Black Angus**
- **Grain Fed 100-120 days**
- **Primal Cuts weight ranged**



The Premium Australian Angus Brand

Jack's Creek Black Angus beef is derived from superior Black Angus cattle, grain fed for 150 to 170 days on a specifically formulated high energy grain diet. The cattle are only bred from the best bloodlines and are independently verified as being 100% Black Angus, having no added hormones and being free from antibiotics.

Jack's Creek Black Angus cattle have the unique advantage of being predominately bred, grown and grain fed in the prime agricultural region of the Liverpool Plains, New South Wales. This vertically integrated formula ensures the cattle enjoy a stress free life-cycle which supports safe, healthy and consistently marbled beef.

Jack's Creek Black Angus cattle are slaughtered and processed under contract at the Northern Co-operative Meat Company, Est. 239 which operates under strict Australian Quarantine and BRC Global Quality Assurance Standards. These certifications underpin the beefs quality, safety and provide fundamental protection for the end consumer.



Jack's Creek provides a flexible Black Angus product selection, available for both food service and retail. The beef's consistency of high marbling, tenderness and yield make it the perfect choice for any cooking application.

Independently Verified by Certified Angus Beef (CAB) Pty Ltd:

- 100% Black Angus
- No Added Hormones
- Free from Antibiotics

Halal Accredited
EU Accredited



Jack's Creek Black Angus



Our grain-fed Angus is sourced from Jack's Creek Farms, who is also one of our suppliers of the Wagyu-Angus cross. These animals are hand selected in a rigorous process of grading according to numerous criteria such as meat PH, meat colour, fat colour, fat depth, marbling, carcass weight and temperature. These measurements are used to determine the 'grade' in which the beef is sold. For this Grain-Fed Angus variety, we supply three grades.



JACK'S CREEK BLACK ANGUS BEEF		
CODE	PRODUCT	WEIGHT
AUSTRALIAN BLACK ANGUS BEEF - LONG GRAIN FED (MBS 3)		
01287	BA Beef Tenderloin	9Kg (3pcs/Ctn)
01293	BA Beef Rib Eye/Cube Roll	14Kg (4pcs/Ctn)
01290	BA Beef Striploin	18Kg(3Pcs/Ctn)
01296	BA Beef Prime Rib	20Kg (2pcs/Ctn)
01299	BA Beef Shortloin	22Kg (2pcs/Ctn)
01299	BA Beef Shortloin/T-bone	Cut to order
01304	BA Oyster Blade	2Kg/pc
AUSTRALIAN BLACK ANGUS BEEF - MEDIUM GRAIN FED (MBS 2)		
01286	BA Beef Tenderloin	15Kg (5pcs/Ctn)
01289	BA Beef Striploin	15Kg (3pcs/Ctn)
01292	BA Beef Rib Eye/Cube Roll	20Kg (5pcs/Ctn)
01295	BA Beef Prime Rib	22Kg (2pcs/Ctn)
01298	BA Beef Shortloin	21Kg (2pcs/Ctn)
01298	BA Beef Shortloin/T-bone	Cut to order
01210	BA Beef Navel End Brisket	3 Kg
01202	BA Beef Point End Brisket	
01215	BA Beef Tomahawk MB2	4 Kg
01024	BA Beef Rump Cap	20Kg
01233	BA Beef Roastbeef (natural fall to Rump Cap)	20Kg
AUSTRALIAN BLACK ANGUS BEEF - SHORT GRAIN FED (MBS 1)		
01285	BA Beef Tenderloin (JC)	13Kg (5pcs/Ctn)
01288	BA Beef Striploin (JC)	18Kg (3pcs/Ctn)
01291	BA Beef Rib Eye/Cube Roll (JC)	20Kg (5pcs/Ctn)
01294	BA Beef Prime Rib (JC)	16Kg (2pcs/Ctn)
01297	BA Beef Shortloin (JC)	20Kg (2pcs/Ctn)
01297	BA Beef Shortloin/T-bone	Cut to order
01216	BA Beef Tomahawk	3-5Kg/pc

JACK'S CREEK BLACK ANGUS BEEF		
CODE	PRODUCT	WEIGHT
AUSTRALIAN BLACK ANGUS SECONDARY CUT		
01031	MM Beef Diamond roast, cap on	7-10Kg
01032	MM Beef French Roll Roast (knuckle)	5-7Kg
01036	MM Beef Short Ribs Bone In	2-3Kg
01038	MM Beef Rump	6-8Kg
01022	MM Beef Eye Round	2Kg
01041	MM Beef Roastbiff (Natural fall to Rump Cap)	
01033	MM Beef Chuck Roll	8-10Kg
01039	MM Beef Cheek	20Kg/box
01034	MM Beef Flank Steak	2-3Kg
01037	MM Beef Oyster Blade	2Kg/pc
01026	MM Beef Chuck Rib Meat	3Kg
01227	MM Beef Chuck Rib	3Kg
01230	MM Beef Tongue	1-2Kg
01029	MM Beef Inside Skirt	2.5Kg
01035	MM Beef Intercostal	15Kg/box
01221	MM Beef Tri Tip	15Kg
01228	MM Beef Tail	15Kg
01030	MM Shin Shank Bone-In	3-5Kg

** Please check product availability*



DRAKE MARINE ASIA CO., LTD.

2GR Full Blood Wagyu



2GR beef will include full blood wagyu beef from three Hancock cattle stations in western New South Wales, near Dubbo. Together these properties currently hold about 8000 head of prime fullblood Wagyu, including the recently acquired 1500 full blood Wagyu from well-known industry breeders David Blackmore and Mal Burston. Once the full blood wagyu leave NSW they are grain fed in Queensland, in Warwick, prior to processing.

CODE	PRODUCT
01101	2GR Wagyu Striploin 8-9
01110	2GR Wagyu Oyster Blade 8-9
01111	2GR Wagyu Chuck Eye Roll 8-9
01131	2GR Wagyu Tend Strap Off 9+
01136	2GR Wagyu Rib Eye 8/9
01141	2GR Wagyu Intercostal 9+
01142	2GR Wagyu Outside Flat 8/9
01143	2GR Wagyu NE Brisket 8/9
01145	2GR Wagyu Hind Shank 8-9
01146	2GR Wagyu Fore Shank 8-9
01147	2GR Wagyu D-Rump 8-9
01149	2GR Wagyu Rib Blade Meat 8-9
01150	2GR Wagyu Karubi Plate 8/9
01151	2GR Wagyu Rostbiff 9+
01184	2GR Wagyu Inside Skirt 8-9
01185	2GR Wagyu Topside Cap Off 9+
01188	2GR Wagyu Knuckle 9+
01189	2GR Wagyu Tomahawk 9+
01190	2GR Wagyu Tri Trip-9
01191	2GR Wagyu Eye Round 9+
01311	2GR Wagyu Center Cut Rump 8/9
01581	2GR Wagyu Flap Meat 8/9
01582	2GR Wagyu Rump Cap 9+

KIDMAN Beef

CODE	PRODUCT	WEIGHT
KIDMAN		
01854	Beef Striploin	5-5.5 kg
01855	Beef Rib Eye	2-3 kg
01853	Beef D. Rump	7-8 kg
01583	Beef Tenderloin Strap Off	
01857	Beef Chuck Roll	
01850	Beef Chuck Rib	2-2.5 kg
01856	Beef Short Rib	
01851	Beef Inside Cap Off	6-7 kg
01852	Beef Outside Flat	7 kg
01859	Beef Rostbiff	
01858	Beef Rump Cap	



McPhee Grass Fed Beef



This is Australia's premier cattle and sheep growing area with high annual rainfall and some of the world's best grazing pastures.

McPhee Bros (Exports) Pty Ltd is able to supply high quality meat products, edible offal, skin & hides and rendered by-products to all parts of the world.

Specializing in Beef, Veal, Mutton and Goat meats, McPhee Bros (Exports) Pty Ltd supply the finest quality meat product direct from an Export Abattoirs situated on site at Kelly St Wodonga (Est 612) Victoria, Australia.

CODE	PRODUCT	WEIGHT
McPhee		
01800	Beef Tenderlooin Strap Off	1.5-2 kg
01801	Beef Striploin	5-5.5 kg
01802	Beef Rib Eye	5-5.5 kg
01805	Beef D.Rump	
01804	Beef Topside	
01803	Beef Chuck Roll	

Murray Pure Grass Fed



CODE	PRODUCT
MURRAY PURE YP Grass Fed Premium Beef	
01207	Beef Chuck Roll
01205	Beef Rib Eye
01213	Beef D Rump
01203	Beef Tenderloin
01204	Beef Striploin
01209	Beef Knuckle
01208	Beef Topside Cap Off
01206	Beef Prime Rib
01201	Beef Shortloin

Classic Station Grass Fed

CODE	PRODUCT
Classic Station	
New	Beef Chuck Roll
New	Beef Rib Eye
New	Beef D Rump
New	Beef Tenderloin
New	Beef Striploin

Beef



Blackmore Wagyu Beef is an award winning Victorian based company that provides 100 percent Japanese Wagyu beef to international and domestic customers. Blackmore only sells Wagyu with the marbling score of 9+, the highest grading possible, placing it on par with the finest Japanese Wagyu. Blackmore Wagyu Beef uses 100% fullblood Wagyu genetics, with bloodlines that can be traced back for more than seventy years. Japanese chefs have confirmed that Blackmore Wagyu Beef are in the same league as their Japanese-raised ancestors.

- 100% Wagyu, not diluted with another breed
- 96% produce a marbling score of 9 (highest score)
- No growth hormones or antibiotics in feed
- Not genetically modified
- Best quality outside of Japan
- Sustainable and natural farming methods
- Honouring traditional Japanese methods & culture

For more information, please visit www.blackmorewagyu.com.au

BLACKMORE WAGYU BEEF - MBS 9 - 100% WAGYU FULL BLOOD*		
CODE	PRODUCT	WEIGHT
01081	Wagyu BM Striploin	3-5Kg/pc
01092	Wagyu BM Outside Flat	6-8Kg/pc
01096	Wagyu BM Topside	8-10Kg/pc

* Please call for stock update

Crown State

CODE	PRODUCT	WEIGHT
CROWN STATE		
01066	Wagyu Outside Flat	
01061	Wagyu Chuck Eye Roll	
01063	Wagyu Oyster Blade	
01062	Wagyu Thick Skirt	
01077	Wagyu Knuckle	
01075	Wagyu Topside	
01073	Wagyu Prime Rib	
01074	Wagyu Short Ribs	

Our beef operation starts with the analysis and careful selection of genetically superior Black Angus and Full Blood Black Wagyu bulls purposefully chosen for their performance in growth and carcass traits high in marbling and yield. We then mate our Full Blood Wagyu and Angus cows to these first-class bulls.



Award-Winning Sher Wagyu



Australian Wagyu beef produced by the Sher family is the ultimate eating experience. Delicious, tender and juicy with superb flavour. Sher Wagyu has been recognised by Australia's leading chefs by being awarded Gold Medals in the Australian Produce awards in 2009, 2010 and 2011, and was a finalist in 2012. Established in 1991, the Sher family produce F1 Wagyu x Holstein and Fullblood Wagyu beef to supply discerning customers around the world.

SHER WAGYU BEEF		
CODE	PRODUCT	WEIGHT
01473	Wagyu Topside 8/9	
01211	Wagyu Inside Skirt 4/5	15Kg/Box
01049	Wagyu Striploin 4/5	6.5-7.5Kg/pc
01048	Wagyu Tenderloin 4/5	2-2.5Kg/pc

Niksan Wagyu



Nick Sher's knowledge of bloodlines of both Wagyu and Angus plus the correct way to graze and feed Wagyu cattle has developed over a quarter of a century. This experience and knowledge is utilized to produce Niksan Wagyu beef. The cattle are finished on a Japanese style ration for 400 + days to produce excellent marbling and flavour

CODE	PRODUCT	WEIGHT
01723	Wagyu Striploin 4/5	3-5Kg
01605	Wagyu Striploin 3	3-5Kg
01603	Wagyu Rib Eye 3	3-5Kg

Ralphs & Greenham Grass Fed





These grass-fed beef are from both Hereford and Angus cattle, supplied by our main family-run suppliers, Primo Meat and Ralphs from Victoria, NSW, and Greenhams in Tasmania. These small, family-run farms are located on some of Australia's best grazing lands, which contribute greatly to the flavor of the beef.

Greenham Tasmania grass fed beef is completely hormone growth promotants and chemical free, in accordance to the law in the state of Tasmania. The cattle are British bred animals.

RALPHS AUSTRALIAN GRASS FED BEEF		
CODE	PRODUCT	WEIGHT
01009	Beef Tenderloin (PRS)	1.8Kg/pc
01006	Beef Striploin (PRS)	3-4.5Kg/pc
01011	Beef Rib Eye (PRS)	3.5-4.5Kg/pc

Value-added Beef

GROUND BEEF AND CORNED BEEF PRODUCTS		
CODE	PRODUCT	WEIGHT
25020	Fresh Ground Beef	1Kg
25081	Wagyu Ground Beef	1Kg
01045	Australian Angus Corned Beef 	
01046	Beef Angus Pastrami 	





Collinson's Veal from Australia

COLLINSON'S VEAL		
CODE	PRODUCT	WEIGHT
Stirk Veal		
03001	Veal Back Strap	1-1.5Kg
03010	Veal Calf Sweetbread Frozen	1Kg
03011	Veal Cheek	2Kg
03007	Veal Rack	2 - 3Kg.
03003	Veal Shank	1-1.5Kg
03016	Veal Ossobucco (precut)	1.5Kg
03000	Veal Tenderloin	500g
03008	Veal Diamond Roast	2-3Kg
03004	Veal Shank Bobby	

Lamb



Mottainai Lambs are raised on the coastal plains of Lancelin, Western Australia where ancient limestone sands meet the rugged outback.

Mottainai Lamb is the result of genuine scientific innovation. 80% of food consumed by our lambs is recycled organics: carrots discarded as broken or misshapen, fresh carrot tops, carrot pomace and sedimentary extra-virgin olive oil. Our motivation is to make maximum use of natural resources to create special outcomes.

CODE	PRODUCT
MOTTAINAI LAMB	
02042	Lamb Rump Steak
02041	Lamb Leg Bone In
02044	Lamb Short Loin
02040	Lamb Short Rib & Belly
02039	Lamb Leg Easy Carve
02036	Lamb Rib Eye Fillet
02038	Lamb Rack 8 Rib
02035	Lamb Knuckle
02043	Lamb Neck



Lamb



Australian Top Paddock Lamb



Top Paddock Lamb from Meat Tender is premium grass fed Australian Lamb, sourced from the best farms in Victoria & Tasmania. Top Paddock Lamb is free range and naturally fed, with no artificial additives or hormones and is naturally lean and tender. The lambs graze freely on Australia's natural pastures of clover and rye grasses, resulting in a delicious subtle flavour.

NO ADDED HORMONES • NO ANTIBIOTICS • NO CHEMICAL RESIDUE • HALAL CERTIFIED

TOP PADDOCK LAMB		
CODE	PRODUCT	WEIGHT
02014	Lamb Eye of Loin	10Kg/box
02016	Lamb Leg Easy Carve	2Kg/pc
02004	Lamb Leg Bone In Chump Off	2-3Kg/pc
02000	Lamb Rack Frenched Cap On	15Kg/box
02018	Lamb Rack Frenched Cap Off	15Kg/box
02002	Lamb Rack Hotel	15Kg/box
02007	Lamb Shank Special Cut	15Kg/box
02006	Lamb Shortloin	1-1.5Kg/pc
02012	Lamb Shoulder Bone In	15Kg/box
02009	Lamb Shoulder Boneless	15Kg/box
02010	Lamb Chop (100g+)	15Kg/box
02011	Lamb Rump Cap Off	8-10Kg/box
02008	Lamb Rump Cap On	9Kg/pc
02019	Lamb Rack Portion Cut (Shoulder Rack)	15Kg/box
02015	Lamb Tenderloin	10Kg/box
02024	Lamb Carcass	21-23Kg
02013	Lamb Spare Ribs	
02025	Lamb Tomahawk	

MCPHEE LAMB			
CODE	PRODUCT	WEIGHT	
02021	Frozen Lamb Shortloin	1-1.5Kg	
GROUND LAMB ^{^*}			
CODE	PRODUCT	MINIMUM ORDER	APPX PACK SIZE
02026	Lamb Mince	1 Pack	1Kg

Pork



Pork Cuts

From pork chops to spare ribs, Choice Foods provide a variety of cuts for your convenient and cost-effective use. Our pork comes from the highest-quality pork produced by one of the only three export-accredited abattoirs in Thailand with full traceability and HACCP standards.

PORK PRODUCTS		
CODE	PRODUCT	APPX WEIGHT/PC
25025	Pork Chops: Available in 200g/250g/300g/400g sizes	
25029	Pork Chops SUPER WOW 400-600g	
25023	Pork Spare Ribs SQUARE	
25021	Pork Tenderloin	Varies
New	Pork Striploin	
25022	Pork Spare Ribs HALF	Varies
25019	Pork Belly - Skin Off	4-6Kg
25020	Pork Belly Skin On	5-7Kg
13001	Pork Loin Boneless - Skin Off	3-5Kg
13016	Pork Leg Boneless - Skin Off	10-12Kg
13016	Pork Leg Bone In - Skin On	13-15Kg
25030	Fresh Ground Pork	
25031	Pork Neck	2-3Kg
25026	Pork Prime Rib	
25027	Pork Shortloin	



Home Made Goods



Various Sausages

Choice Foods is proud to offer you a wide range of homemade sausages. As with our bacon, we use the highest export-quality pork. The sausages are produced the traditional way, with the imported sea salt and spices. Our sausages will make a great impression at your breakfast buffet and a delicious addition to your menu items.

All sausages can be produced in other sizes, but will require additional lead time and minimum order of 10Kg.

BREAKFAST SAUSAGE 3-3.5 INCH				
CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25093	English Breakfast Sausages	8kg	1Kg	3-3.5"
25094	Cumberland Breakfast Sausage	8kg	1Kg	3.5"
25095	Pork & Leek Breakfast Sausage	8kg	1Kg	3.5"
25096	Italian Mild Breakfast Sausage	8kg	1Kg	3.5"

** Price subjected to 7% VAT*

^ Advance Order Only - 2/4 Days Notice Required

PORK DINNER SAUSAGE 4 - 5 INCH				
CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25080	Pork & Leek Thick Sausage	8kg	1Kg	5"
25041	Yorkshire Thick Sausage	8kg	1Kg	5"
25077	Mild Italian Thick Sausage	8kg	1Kg	5"
25074	Pork & Garlic Sausage	8kg	1Kg	4"
25076	Cumberland Sausage	8kg	1Kg	4"
25072	Chorizo Sausage	8kg	1Kg	4"

** Price subjected to 7% VAT*

^ Advance Order Only - 2/4 Days Notice Required

SKINLESS SAUSAGE

CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25068	Skinless Breakfast Sausage	8kg	1Kg	3"

** Price subjected to 7% VAT*

BEEF SAUSAGE PRODUCTS

CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25017	Wagyu Beef Sausage	8kg	1Kg	5"

** Price subjected to 7% VAT*

LAMB SAUSAGE PRODUCTS

CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25016	Lamb Sausage	8kg	1Kg	5"

** Price subjected to 7% VAT*

THAI & ASIAN GOURMET STYLE SAUSAGE

CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25078	Chiang Mai Northern Sausage - Thin Size	8kg	1Kg	4"
25040	Arabiki Japanese Style Sausage - Thin Size	8kg	1Kg	4"

** Price subjected to 7% VAT*

SAUSAGE ROLLS*

CODE	PRODUCT	WEIGHT/ BOX	APPX PACK SIZE	APPX LENGTH/ THICKNESS
25069	Sausage Rolls [^]	1Kg	1Kg	10"

** Price subjected to 7% VAT*



Gammon

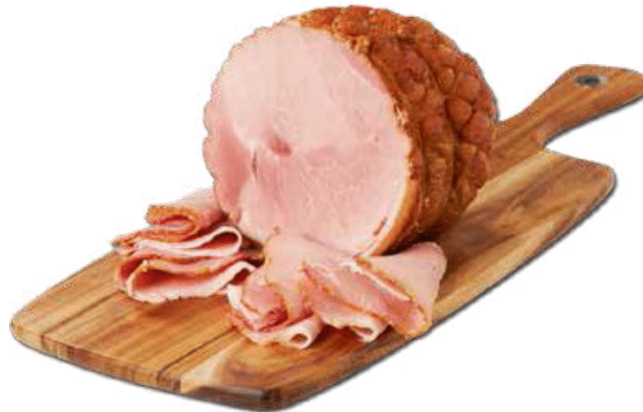
Choice Foods gammon is made under our roof, with the guidance of our Master Curer from England. As with all of our pork products, we only use the best export-quality pork.

GAMMON							
CODE	PRODUCT	MINIMUM ORDER	APPX PACK SIZE	APPX PIECES/ KG	APPX WEIGHT/ PC	APPX LENGTH/ THICKNESS	
25055	Gammon Ham - Skin On - Uncooked	1 Pack			4-7Kg/pc		
	Gammon Ham – Skin On – Cooked	1 Pack			4-7Kg/pc		

* Price subjected to 7% VAT

PICNIC HAM							
CODE	PRODUCT	MINIMUM ORDER	APPX PACK SIZE	APPX PIECES/ KG	APPX WEIGHT/ PC	APPX LENGTH/ THICKNESS	
25010	Picnic Ham - shoulder - skin off	1 Pack	0.7-1.5Kg				

* Price subjected to 7% VAT



Burgers



BURGER PRODUCTS*						
CODE	PRODUCT	MINIMUM ORDER	APPX PACK SIZE	APPX PIECES/ KG	APPX WEIGHT/ PC	APPX LENGTH/ THICKNESS
25007	Choice Burger - 150g	1 Pack	900g	6Pcs/ Pack	150g	
25008	Choice Burger - 180g	1 Pack	1080g	6Pcs/ Pack	180g	
25009	Choice Burger - 200g	1 Pack	1Kg	5Pcs/ Pack	200g	
25000	Beef Burger - 150g	1 Pack	900g	6Pcs/ Pack	150g	
25001	Beef Burger - 180g	1 Pack	1080g	6Pcs/ Pack	180g	
25002	Beef Burger - 200g	1 Pack	1Kg	5Pcs/ Pack	200g	
25003	Wagyu Beef Burger - 150g	1 Pack	900g	6Pcs/ Pack	150g	
25011	Wagyu Beef Burger - 180g	1 Pack	1080g	6Pcs/ Pack	180g	
25014	Wagyu Beef Burger - 200g	1 Pack	1Kg	5Pcs/ Pack	200g	
25015	Lamb Burger - 150g [^]	1 Pack	900g	6Pcs/ Pack	150g	
25016	Lamb Burger - 180g [^]	1 Pack	1080g	6Pcs/ Pack	180g	
25017	Lamb Burger - 200g [^]	1 Pack	1Kg	5Pcs/ Pack	200g	

Seafood



Fresh & Smoked Fish

VARIOUS FISH FROM AUSTRALIA		
CODE	PRODUCT	APPX. WEIGHT/PC
04005	Chilled Ocean Trout	3.5-5Kg
04000	Chilled Fresh Atlantic Salmon	3-4Kg
04001	Chilled Kingfish	2.5-3Kg
11038	Chilled Blue Eye	2-2.5Kg

AUSTRALIAN SMOKED SEAFOOD		
CODE	PRODUCT	APPX. WEIGHT
04148	Smoked Salmon Skin off bone out Sliced	900g

Tuna Loin



CHILLED TUNA LOIN**		
CODE	PRODUCT	SIZE
<i>New</i>	AAA Grade Tuna Loin	3.5 - 4.5Kg/loin
<i>New</i>	AA Grade Tuna Loin	4 - 5Kg/loin

** Minimum order 20Kg





Bali Barra

Discover the delicate and buttery flavour of “Bali Barramundi”, grown by Phillips Foods in their sustainable fish farm off the northwest coast of the island of Bali in Indonesia. Grown in strong and secure Aquagrid® Containment Systems, the barramundi are cultured at low densities to avoid overcrowding and stress. The fish are hand fed daily an all natural diet containing no hormones, antibiotics or chemicals.

- Frozen at the peak of freshness
- Individually vacuum-packed in 10 lb. cases
- Skin on, scaled, natural fillets
- Hand-cut portions
- Sustainably grown

BALI BARRA: HIGH QUALITY BARRAMUNDI FROM BALI		
CODE	PRODUCT	APPX. WEIGHT
04049	Barramundi Fillets, Skin-on	500-800 gm/pc

Note: IVP = Individually vacuumed packed G&G = gilled and gutted

*** For FRESH BARRAMUNDI, please call for details*



Oysters & Mussels

Our Pacific Oysters are from South Australia, where they are grown in some of the most pristine and unpolluted waters in the world. These oysters are available at Choice Foods in standard (50-70mm) and large (70-85 mm) sizes.

Live Black Mussels from Spring Bay Seafood are harvested from the nutrient-rich and unspoiled waters of Tasmania's East Coast. The mussels are raised in optimal depth and sea current. The result are mussels with a deep-sea taste and springy soft consistency.

PACIFIC OYSTERS		
CODE	PRODUCT	PACKING
04113	Oyster (standard) 50-70mm (37.50/pc)	15 doz./box



Spring Bay Seafoods have one of the only commercial-scale mussel hatcheries anywhere in the world. Using novel rearing techniques the mussels are raised from seed and nurtured under strict quality and environmental conditions, then transferred to suspended lines in the deep waters off Tasmania's East Coast. This vertical integration program ensures a sustainable and reliable supply of perfect mussels well into the future.

SPRING BAY MUSSELS & SCALLOPS		
CODE	PRODUCT	PACKING
04115	Live Black Mussel Standard 60-80 mm	12x1Kg
04116	Live Black Mussel Standard 60-80 mm	1x5Kg
04117	Frozen Scallop Meat	6x2.26Kg



Gourmet & Specialty Items



Caviar



Pescaviar is the Spanish producer of caviar and cocktail pearls from high quality ingredients free from artificial coloring and preservatives. Its Avruga, Moluga, Anchoviar and Lobsviar caviar range are made from herring, anchovies and lobster, and has achieved great success in the European market. Now Pescaviar is introducing cocktail pearls in exciting new flavors perfect for creative cooking!

PESCAVIAR*		
CODE	PRODUCT	WEIGHT/BOX
04121	Pescaviar Avruga	12 x 120 g
04123	Pescaviar Anchoviar	12 x 120g

* Price subjected to 7% VAT.



Reinholdt & Co. can harvest fine quality salmon trout caviar.

They handle the trout caviar hygienically and with utmost care. When harvesting for trout caviar the female fish is gently stripped and put back into its preferred living environment. The processing of the trout caviar take up to 24 hours, and before being preserved in jars our staff sorts the eggs by hand. This ensures that no eggs are damaged, the jar is free of fluids and the product keeps its crisp and taste.

REINHOLDT CAVIAR*			
CODE	PRODUCT	JARS/CARTON	MINIMUM ORDER
09050	Caviar	50 X 50g per carton	Min. 10 jars per order
09051	Caviar	25 X 100g per carton	Min. 5 jars per order

* Price subjected to 7% VAT.



Olive Oil



Founded in 1996, Cobram Estate is the leading provider of olive oil in Australia, and a leader in Australian Extra Virgin Olive Oil (EVOO). Today Cobram Estate is the Number One Selling and awarded Australian EVOO brand in the domestic retail market.

Following strict and exacting standards, Cobram Estate produces award-winning oils in two ranges, the Premium and Everyday Range. The Premium Range is the boutique range, showcasing the best oils which contain a purity of flavour and a full manifestation of varietal characteristics. The Everyday Range is made from freshly pressed and blended oils, crafted by our expert tasters and blenders to suit a variety of palettes and dishes.

COBRAM ESTATE - EXTRA VIRGIN OLIVE OIL *~		
CODE	PRODUCT	WEIGHT/BOX
14095	Olive Oil Rich & Robust	6x375ml
14096	Olive Oil Fresh & Fruity	6x375ml
14094	Olive Oil Lemon Twist	6x250ml

* Price subjected to 7% VAT.

~ Minimum order 2 bottles.





BOUNDARY BEND
OLIVES
Australia's premier olive company

of Australian extra virgin olive oil, producing and marketing over 40% of produced in Australia's clean, green environment with limited chemical application, freshness and health attributes.



The quality of our oils has been recognised in oil competitions both within Australia and internationally. In 2006 BBL was awarded 19 medals (four gold, five silver and ten bronze) including three "best-in-class" from a total of 25 entries in 2006 Australian EVOO competitions, and received a Distinction award three years in a row at the 'Gold Orciolo' show, one of the most prestigious olive oil trade events in Italy (in 2003 receiving the prize for the best medium oil of the show).

For more information, please visit: www.boundarybend.com

BOUNDARY BEND ESTATE - EXTRA VIRGIN OLIVE OIL		
CODE	PRODUCT	WEIGHT/CARTON
14062	Extra Virgin Olive Oil	20lt
14061	Extra Virgin Olive Oil	3x4L

* Price subjected to 7% VAT.

Lirah Vinegar Australia



Expert vinegar producers, creating Australia's premier vinegar products for those looking for the absolute best taste and quality.

We are proud to produce and deliver quality. Australian vinegar to retailers all over the world.

Our vinegars look great, and taste even better. With a wide range of artisanal products to choose from, there's something for every customer.

CODE	PRODUCT	PACKAGING
03108	Aged Sweet Apple Vinegar	6x750ml
03106	Aged Sweet Chardonnay Vinegar	6x750ml
03107	Aged Sweet Carbenet Vinegar	6x750ml
03109	Caramelised Classic Balsamic	6x1L
03110	Caramelised Apple Balsamic	6x1L
03111	Vincotto	6x1L
03112	Balsamic Caramelised Strawberry flavour	24x250ml
03114	Balsamic Caramelised lemongrass flavour	24x250ml
03115	Balsamic Caramelised Apple flavour	24x250ml
03113	Balsamic Caramelised fig flavour and vanilla	24x250ml

Antipasto

Our Antipasto are imported from leading Australian producers of quality antipasto. The range we offer includes semi-dried tomatoes, roasted peppers, grilled mushrooms, grilled eggplant, grilled pumpkin and other unique char-grilled and marinated vegetables. Also available is a wide range of Kalamata olives from Australia.

ANTIPASTO FROM AUSTRALIA 'PRONTO E FRESCO'*		
CODE	PRODUCT	APPX. WEIGHT/TRAY
14074	Semi Dried Tomato	2.5Kg
14103	Marinated Sun Dried Tomato	2.5Kg
14077	Grilled Artichokes	2.5Kg
14076	Grilled Eggplant	2.5Kg
14078	Grilled Zucchini	2.5Kg
14080	Grilled Button Mushroom	2.5Kg
14067	Roast Red Pepper (Skinless)	2.5Kg
14083	Marinated Green Olives	2.5Kg
14084	Marinated Black Olives	2.5Kg
14106	Marinated Chilli Kalamata	2.5Kg
14081	Antipasto Mix	2.5Kg
14072	Special Greek Mix	2.5Kg
14071	Marinated Olive Mix	2.5Kg
14139	Green Olives stuffed with Chilli	4x1Kg
14136	Green Olives stuffed with Feta	4x1Kg
14135	Green Olive stuffed with Anchovy	4x1Kg
14135	Green Olives stuffed with Semi Dried Tomatoes	4x1kg
14066	Sweet Baby Bell Pepper Stuffed with Feta	1.3Kg
14084	Green Olives Stuffed with Almond	4x2kg
14079	Marinated Feta Cheese	4x1Kg

* Price subjected to 7% VAT.



Prestige Stock from Australia



- made from 100% natural ingredients
- produced the way chefs produce their own stocks
- reliable in consistency
- full flavoured time after time
- quick and easy to prepare
- sold in frozen form and have a shelf life of 12 months
- perfect for when a quick soup or sauce is required
- great to use as a base to add flavours.

PRESTIGE STOCK FROM AUSTRALIA		
CODE	PRODUCT	PACKAGE/CARTON
03042	Frozen Classic Veal Stock	10x1Kg
03034	Frozen Premium Lamb Stock	9x2Kg
03038	Frozen Premium Veal Stock	9x2Kg
03037	Frozen Premium Beef Stock	9x2Kg
03041	Frozen Shellfish Stock	10x1Kg

* Price subjected to 7% VAT.

** Please order 1 week in advance

The Stock Merchant



The Stock Merchant is Australia's first range of free range and sustainable stocks and sauces. They work with local small-scale producers who provide free range chicken, grass fed cattle, sustainably harvested shellfish and pristine vegetables and herbs.

PRESTIGE STOCK FROM AUSTRALIA		
CODE	PRODUCT	PACKAGING
03101	Beef Stock	20x500ml
03102	Chicken Stock	20x500ml
03103	Vegetable Stock	20x500ml
03100	Crab Stock	20x500ml

* Price subjected to 7% VAT

Frozen Sauces

FROZEN SAUCES		
	PRODUCT	PACKAGE
03043	Lobster American Sauce	10x1Kg
03053	Red Wine Jus (shelf stable)	10x1Kg
03035	Brown Sauce	10x1Kg

FROZEN SAUCES		
	PRODUCT	PACKAGE
03036	Frozen Aioli Sauce	6x500gm
03044	Frozen Mayonnaise	6x500gm
03045	Frozen Vegenaise Sauce	6x500gm

Spanish Products



Preserves



El Navarrico is a family company that has solidly developed their products and exported them to the international markets with a maximum respect for the tradition of agriculture and canning in Navarra.

From their origins, in which the founders personally canned and produced with their hands the products from the farms of San Adrián, the company's philosophy has been to take the farm products to the consumer with the least possible intervention, respecting the rhythms of nature, and the best systems to preserve the maximum quality.

EL NAVARRICO* **

CODE	PRODUCT	PACKAGE/CARTON
4139	NV Piquillo Peppers in Brine	24x390g

* Price subjected to 7% VAT.

** Please call and check product availability



The cans and jars produced by Ortiz contain carefully selected treasures from the Bay of Biscay (Cantabrian Sea), as the company specialises in anchovy and tuna. For over 100 years, Conservas Ortiz has maintained the distinction of preserving tradition and sustainability, which translate to their outstanding artisanal products.

CONSERVAS ORTIZ* **

CODE	PRODUCT	PACKAGE/CARTON
3062	OZ White Tuna in Olive Oil	30x115g

* Price subjected to 7% VAT.

** Please call and check product availability



'Bonito del Norte' tuna is probably the finest tuna available in Spanish seafood market. This canned tuna preserved in olive oil is the most delicately flavoured, unlike any other variety found in the world. Harvested with the traditional method by net, this dolphin-safe tuna is packed in extra virgin olive oil which keeps it moist and flavorful.

LOREA GOURMET ANCHOVIES*		
CODE	PRODUCT	PACKAGE/BOX
03057	Lorea Marinated White Anchovies	8x700g

* Price subjected to 7% VAT.



These luscious gourmet anchovies are first brined, then descaled and filleted by hand to produce an intense flavour packed product. Used extensively in mediterranean cooking to give a background punch to sauces, and simply fantastic on a pizza.

EL QUIJOTE FRUIT PRESERVES**		
CODE	PRODUCT	PACKAGE/BOX
09001	Quince Paste	2x1.6Kg

* Price subjected to 7% VAT. ~ Carton purchase is required

Smoked Paprika Powder



Made from sweet mild red Nora peppers which are ground in the D.O.P. region of Extremadura in Spain and then smoked over oak fires creating this unmistakable spicy smoky flavour. The smoked peppers are ground on stone mills to maintain a low temperature and preserve their organoleptic properties. Grinding is monitored by eye to achieve the right degree of fineness and colour.

Shelf life: 18 months.

LA CHINATA - SMOKED PAPRIKA		
CODE	PRODUCT	PACKAGE/BOX
09005	Smoked Sweet Paprika	12x750g
09003	Smoked Hot Paprika	12x750g

* Price subjected to 7% VAT.



Jamon & Chorizo



Elpozo is the second largest pork processor in Spain with a daily capacity of 20,000 pigs. The variety of product as well as their quality are second to none.



ELPOZO*		
CODE	PRODUCT	WEIGHT/PACK
21044	3356 Legado Jamon Iberico	7-10Kg (appx.)
21046	8522 Jamon Serrano in Block	2x2Kg
21047	8546 Jamon Serrano	2x7Kg
21050	1766 Legado Jamon Iberico in Block	1x3.5Kg
21055	0113 Legado Jamon Iberico Boneless	4Kg (appx.)
21073	7881 Jamon Serrano Reserva	15x100g

* Price subjected to 7% VAT.

ELPOZO*		
CODE	PRODUCT	WEIGHT/PACK
21054	10083 Chorizo Extra Spicy "U" Shape	10 x 255g
21049	7154 Sliced Iberico Salami	12 x 75g
21048	8114 Chorizo	12 x 100g
21038	10081 Sweet Chorizo	10 x 255 g
21039	10082 Spicy Chorizo	10 x 255g
21058	7696 Bacon Block	2x3Kg
21035	7253 Mortadelle Siciliana	3Kg
21068	7926 Chorizo Pamplona	2x1.75Kg

SPANISH COLD CUTS (ELPOZO)*		
CODE	PRODUCT	WEIGHT/PIECE
21070	5825 Cooked Ham	1x7Kg
21037	7537 Smoked Turkey Breast Sandwich	2x3Kg
21031	7492 Fiambre York	3x2Kg
21032	7495 Fiambre York Mini	15x400g
21030	7485 Fiambre Sandwich	2x4Kg
21036	5311 Turkey Breast	1x5Kg
21033	7622 Turkey Mortadella	2x3Kg
21034	7625 Mortadella with Olives	2x3Kg

* Price subjected to 7% VAT.



Beher is a Spanish ham producer with worldwide fame. Situated in the village of Guijuelo in Salamanca, Spain it is a third-generation family company. Specialising in acorn-fed Iberico ham and acorn-fed Iberian sausage products, Beher has won many international awards, particularly for its "Bellota Oro" (Gold Acorn) variety.

For more information, please visit www.beher.es/

BEHER*			
CODE	PRODUCT	WEIGHT/PIECE	MONTHS CURED
21200	1066 Iberian Ham, ROJA Lable	7-10 Kg	28-32 Months
21201	1036 Iberian Ham, Negra Label	7-10 Kg	32-36 Months
21202	1002 Iberian Ham, ORO Lable	8-10 Kg	4 Yrs
21203	2066 Iberian, Shoulder ROJA Label	5-6.5Kg	
21204	2074 Iberian Shoulder Boneless	5-6.5Kg	
21205	2000 Iberian Shoulder, ORO	5-6Kg	
21206	4201 Iberian Chorizo	Call	
21207	4301 Iberian Chorizo Longaniza	Call	
21208	4401 Iberian Salchichon	Call	

* Price subjected to 7% VAT.

BEHER (RETAIL)* ~		
CODE	PRODUCT	WEIGHT/PACK
21211	3124 Iberian Ham Sliced	100gx10
21216	3286 Acorn Shoulder Ham	100gx10
21213	3433 Iberian Loin Sliced	100gx10
21210	3156 Iberian UNICO	90gx10

* Price subjected to 7% VAT.

~ Please check for product availability



Mas Parés is the first producer in Spain to be officially approved by the European Union for the preparation of ducks and geese products. In the the production of its fine goods, Mas Pares follows sustainable policies, balancing its business objectives with the care and protection of the staff, the animals and the environment.

MAS PARES DUCK LIVER*

CODE	PRODUCT	APPX. WEIGHT/PC
03075	Duck Liver Bloc with Figs Jam	925gx5
03076	Duck Liver Bloc with Figs Jam	300gx20
03077	Duck Liver Bloc with Figs (Pyramid)	80gx15
03079	Duck Liver Bloc with Pieces	925gx5
03080	Duck Liver Bloc with Pieces	300gx20
03083	Duck Liver Bloc	925gx5
03084	Duck Liver Bloc	300gx20
03085	Duck Liver Bloc with Truffles	925gx5
03086	Duck Liver Bloc with Truffles	300gx20
03090	Duck Liver with Orange and Cocoa (Yuzu)	300gx20
03091	Duck Cooked Legs (Confit)	420g
03092	Duck Breast Cured	12x50g
03093	Duck Breast Cured Smoked	12x50g
03071	Duck Foie Gras Escalopes 20-40g	5x1Kg
03094	Duck Foie Gras Escalopes 40-60g	5x1Kg
03095	Duck Foie Gras Escalopes 60-80g	5x1Kg
03098	Duck Breast Whole Cured	200-300g
03074	Duck Foie Gras Appetizer	40x9g
	Mas Parés Duck Breast: Rossini Cut	
	Mas Parés Duck Breast: Mas Parés Cut	

* Price subjected to 7% VAT.

* Minimum delivery of 300g size is 5 pieces. Minimum delivery of 925g size is 1 piece.



Fruits



Seasonal Fruits

FRESH FRUITS

CODE	PRODUCT	APPX. WEIGHT/CTN
05089	Aus. Fresh Lemon	10Kg
06002	Aus. Fresh Kiwifruit 10 Kg	10Kg

BERRIES

CODE	PRODUCT	WEIGHT PER TRAY
06056	Fresh Raspberry	18x170g





WHY NATAVO AVOCADO

Does Not Go Brown

Our frozen avocado product has a shelf life of up to 10 days refrigerated, without browning.

All Natural

It's 100% natural avocado, nothing added and nothing to declare. Just like fresh avocado.

Zero Chemicals

Our product has zero additives and zero processing aides, no more nasty citric acid.

Proven Kill Step

The Natavo Zero™ process has a proven 'Kill Step' certified log 6 by a leading US lab.

Great Taste & Texture

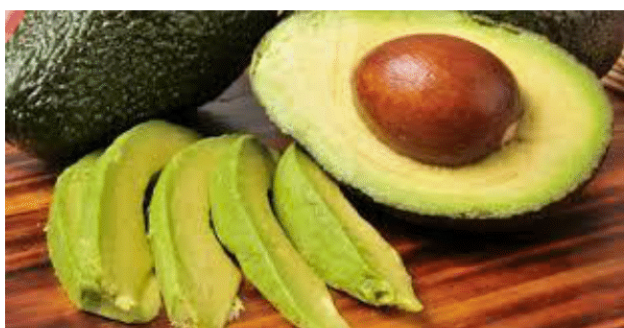
The Natavo Zero™ process retains that wonderful fresh avocado taste and texture.

Food Service Friendly

Our cut avocado pieces are ready to use, no preparation, no waste and always consistent.

NATAVO AVOCADO *		
CODE	PRODUCT	UNIT SIZE (PER PACK)
14004	Avocado Dice	10x1kg
14005	Avocado Sliced	10x1kg

*Price subjected to 7% VAT.



Avocados



This product is 100% natural avocado with no chemicals or preservatives added. It has a long shelf life, solves the browning issue and eliminates wastage.

SUNFRESH AVOCADO* NEW			
CODE	PRODUCT	UNIT SIZE (PER PACK)	
<i>New</i>	Sunfresh Chunky Avocado 100%	1.25Kg	

* Price subjected to 7% VAT.



Vegetables



Fresh Vegetables

FRESH VEGETABLES		
CODE	PRODUCT	WEIGHT/CTN
05051	Aus. Fresh Artichoke (200g)	10Kg
05074	Aus. Fresh Artichoke Jerusalem	5Kg
05004	Aus. Fresh Broccoli (26-28 heads)	8Kg
05008	Aus. Fresh Celery in sleeves	14Kg
05042	Aus. Fresh Celeriac	15Kg
05057	Aus. Fresh Fennel Bulbs, Large	14Kg
05025	Aus. Fresh Onion, Red	10Kg
05044	Aus. Fresh Rhubarb	10Kg
05141	Aus. Fresh Witlof 4Kg	4Kg
05038	Aus. Fresh Witlof 2Kg	2Kg
05108	Aus. Fresh Witlof, Red	2Kg
05049	Aus. Fresh Parsnips Medium	10Kg
05083	Aus. Fresh Frisee, Whole	3Kg
05096	Aus. Fresh Romaine, Cos	10Kg
05116	Aus. Fresh Beans Butter	5Kg
05014	Aus. Fresh Green Coral or Red Coral	3Kg
05005	Aus. Fresh Lettuce Butta	3Kg
05082	Aus. Fresh Silverbeet bunch	7Kg
05071	Aus. Fresh Swede Medium	10Kg
05017	Aus. Fresh Leek Medium	8Kg/Box
05001	Aus. Fresh Baby Cos Green/Red (prepack)	4Kg
05007	Aus. Fresh Cauliflower	15Kg/Box
New	Aus. Fresh Beetroot	10Kg
New	Aus. Fresh Brussel Sprouts	5Kg
New	Aus. Fresh Celery Hearts Prepack	8Kg

FRESH VEGETABLES		
CODE	PRODUCT	WEIGHT/CTN
<i>New</i>	Aus. Fresh Celery PP Sticks	10x300g
<i>New</i>	Aus. Fresh Leeks Prepacked (2/pack)	4Kg
<i>New</i>	Aus. Fresh Lettuce Iceberg (trimmed 2 bagged)	15Kg
<i>New</i>	Aus. Fresh Green/Red Oak	3Kg
<i>New</i>	Aus. Fresh Radish	6Kg
<i>New</i>	Aus. Fresh Snow Peas	2Kg
<i>New</i>	Aus. Fresh Snow Peas Tendril	1.5Kg

Baby Vegetables

Fresh, crunchy, flavorful, and bite-sized, baby vegetables can liven up any dish. Choice Foods offer a wide range of these edible gems, including: Baby Dutch Carrots, Heirloom Carrots, Baby Turnip, Baby Fennel, Baby Beet Root, Baby Cos, Baby Spinach, and many more.

BABY VEGETABLES		
CODE	PRODUCT	MINIMUM ORDER
05019	Aus. Fresh Baby Carrots (8-12cm) Dutch	5Kg
05165	Aus. Fresh Baby Carrots Heirloom (bunched)	5Kg
05094	Aus. Fresh Baby Turnip	6Kg
05093	Aus. Fresh Baby Red Beetroot	10Kg
05012	Aus. Fresh Baby Fennel	5Kg
<i>New</i>	Aus. Fresh Baby Broccoli (12 bunch)	1.8Kg
<i>New</i>	Aus. Fresh Baby Leeks	10Kg

Salad Vegetables

VARIOUS SALAD LEAVES		
CODE	PRODUCT	WEIGHT
05033	Aus. Fresh Cos, Whole Heart	3Kg/Box
05021	Aus. Fresh Mix Salad	1.5Kg/Box
05031	Aus. Fresh Wild Rocket Salad	1.5Kg/Box
05101	Aus. Fresh Mizuna	1.5Kg/Box
05064	Aus. Fresh Swiss Chard	1.5Kg/Box
05036	Aus. Fresh Baby Spinach	1.5Kg/Box
05099	Aus. Fresh Asian Mix	1.5Kg/Box

Mushrooms

The Silver Creek brand is one of the best mushroom producers we've found. Their mushrooms are picked, selected, vacuum cooled and manual and machine packed within 4 to 8 hours and delivered to the customer on the same day, so you can be sure of maximum freshness. Silver Creek farms are HAACP & GAP certified and are pesticides-free.

SILVER CREEK MUSHROOMS		
CODE	PRODUCT	WEIGHT
05220	Mushroom SC 4x1Kg	4x1Kg/Box
05221	Mushroom SC 4Kg	4Kg/Box
05224	Mushroom SC Portobello 4Kg	4Kg/Box
05235	Mushroom SC 2 in 1 250g	250gx8/Pks
05228	Mushroom SC 3 in 1 250g	250gx10/Pks



Herbs

NEW

HERBS		
CODE	PRODUCT	MINIMUM
New	Basil	500 g
New	Chervil	500 g
New	Chives	500 g
New	Coriander	500 g
New	Dill	500 g
New	Horseradish	500 g
New	Italian Parsley	500 g
New	Rosemary	500 g



Chick Peas

NEW



From Prestige brand, these chick peas are shelf-stable and ready to use.



CHICK PEAS			
CODE	PRODUCT	WEIGHT	PACKAGING
<i>New</i>	Chick Peas	450g	8 bags/ctn
<i>New</i>	Chick Peas	1.5Kg	10 bags/ctn

Cheeses



Australian Cheeses



The Milawa Cheese Company is a small but highly regarded speciality cheese factory located in North East Victoria's famed wine region. All cheeses are hand made at the historic Milawa Butter Factory using traditional methods, without preservatives and using non-animal rennet.

MILAWA*		
CODE	PRODUCT	WEIGHT/CARTON
12050	MW Catering Chevre	4x1Kg

* Price subjected to 7% VAT.

Local Dairy Products

Although we are primarily an importer, Choice Foods is also on the look out for quality products made locally. Recently we have found a company that produces premium organic yoghurt, using only ingredients sourced from organic farms. Other quality dairy items we buy from small local producers include Cottage Cheese, Mozzarella Diced Cheese and Sour Cream.

LOCAL DAIRY PRODUCTS*		
CODE	PRODUCT	WEIGHT
10006	Low Fat Yoghurt	3Kg/pail
10004	Sour Cream	3Kg/pail

* Price subjected to 7% VAT.



Australian Cheeses



That's Amore Cheese			
PRODUCT	UNITS PER CARTON		SHELF LIFE
	RETAIL	FOODSERVICE	
Baby Bocconcini 4g	12x200g	4x1.5Kg	24days
Bocconcini 25g	12200g	4x1Kg	24days
Bocconcini Leaf	5x350g	4x1Kg	21days
Bocconcini With Olives 60g	12x175g	4x1Kg	21days
Buffalo Bocconcini 25g	12x150g	4x1Kg	21days
Buffalo Mozzarella 125g	12x125g	4x1Kg	21days
Buffalo Ricotta	12x200g	12x300g	14days
Buffalotto		4x2.5-3Kg approx	2years
Caciocavallo		4x2.1Kg approx	2years
Smoked Caciocavallo		8x850g approx	2years
Burrata 125g	12x125g		17days
Caciotta Plain	20x300g		6months
Caciotta Chilli	20x300g		6months
Caciotta Pepper	20x300g		6months
Caciotta Smoked	20x300g		6months
Caciotta Buffalo	20x300g		6months
Caciotta Truffle	20x300g		6months
Cherry Bocconcini 10g	12x200g	4x1Kg	24days
Diavoletti 125g	24x250g (twin pack)	20x125g tray	60/90days
Drunken Buffalo		4x1.8Kg approx	2years
Fior Di Latte 125g	12x125g	4x1Kg	24days
Fiore Di Burrata 60g	12x175g	4x1Kg	21days
Lavato		2x2.5Kg approx	90days
Panettone Plain		4x2-2.5Kg	6months
Panettone Truffle		4x2-2.5Kg	6months
Chilli Pecorino		4x2-2.5Kg	6months
Fresh Pecorino		4x2-2.5Kg	6months
Pepper Pecorino		4x2-2.5Kg	6months
Mascarpone	6x250g	6x500g or 9x1Kg	120days
Mexican cheese		6x1Kg	40days
Ricotta	8x1Kg	4x3Kg	14days
Ricotta Delicata	12x200g	6x300g tray	24days
Ricotta Salata	18x300-350g approx	18x300-350g approx	2years
Ricotta Salata Smoked	18x300-350g approx	18x300-350g approx	2years
Secrets of The Forest	Packed in Timber Box	1x2Kg approx	2years
Scamorza Bianca		16x1Kg	40days
Scamorza Bianca Hard	20x250g	16x1Kg	90days
Scamorza Smoked	20x250g	16x1Kg	90days
Smoked Bocconcini 10g	12x200g	12x1Kg tray	24days
Smoked Buffalo Mozzarella 125g	12x125g	4x1Kg	21days
Stracciatella		4x2Kg	17days
Squacquerone	12x250g	12x250g	21days
Trecce 125g	12x125g	4x1Kg	21days

Equipment



Josper Oven Grill



Josper is an elegant combination of a grill and an oven in one machine.

Manufactured in Spain using traditional methods and the highest quality materials, it is a superlative kitchen equipment that utilizes precision draught and heating techniques, enhancing any ingredient with unmatched flavor and richness.

It is renowned among top chefs of world-class restaurants as a workhorse that produces perfectly-cooked food, every time.

Josper's features:

- 100% works with charcoal.
- Unique design barbecue grill.
- Braised different levels.
- Front door system, agile, robust, easy to use.

Josper uses the best steel alloys made with the highest technology. The oven can work continuously at an average of between 300 degrees Celcius.

For more information, please visit: www.josper.es/en/

Please contact us for more information about available models and prices.



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