

Culinary Collective

**Cultural Foods Sourced From Small Community Based, Independent Producers
Native Ingredients, Authentic, All Natural**



A-CODE Description

PACK SIZE

CASTILLO DE CANENA SPANISH OLIVE OILS

Since 1780 Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the South of Spain

5269514 OIL, OLIVE, PICUAL, EXTRA VIRGIN, BIODYNAMIC 6/500 ML
Produced And Processed Under Strict Biodynamic Agricultural Methods
Tasting Note: Fresh, Lively Oil, Flavors Of Olive Leaf, Artichoke, Hint Of Fresh Fruits, Green Banana, Apple

8935168 OIL, OLIVE ARBEQUINA, EXTRA VIRGIN, BIODYNAMIC 6/500 ML
Produced And Processed Under Strict Biodynamic Agricultural Methods
Tasting Note: Sweet Almond, Green Apple Flavor

5343584 OIL, OLIVE ARBEQUINA, SMOKED 12/250 ML
Arbequina Oil Slowly Infused With Naturally Produced Cold Smoke From Oak, Beech And Birch Wood
Tasting Note: Undertones Of Caramel, Vanilla, Toffee Flavor In This Unique, Delicately Smoked Oil

MATIZ ESPANA SEAFOOD SPECIALTIES

From The Coastal Waters Of Galicia, Spain

5439071 OCTOPUS, IN OLIVE OIL, SHELF STABLE 12/4.2 OZ
Wild Caught, Exceptional Tender Pulpo, Hand Packed In Spanish Olive Oil, Touch Of Sea Salt

4978088 COCKLE, IN BRINE, SHELF STABLE 12/4 OZ
Wild Harvested Spanish Berberechos (Baby Clams), Plump and Tender, Hand Packed With A Touch Of Sea Salt

ARROPE GRAPE MUST REDUCTION

Deep Rich Syrup From Palomini And Moscatel Grapes

5955440 SAUCE, ARROPE GRAPE MUST 6/250 ML
Sweet And Sour Flavoring, Use In Dressings, Finishing Sauce, Desserts

ZOCAOL HERITAGE PERUVIAN FLOURS

Certified Organic, Gluten Free

7829333 FLOUR, MESQUITE 8/1 LB
Commonly Used in Combination With Other Flours For Baking And Cooking Imparts A Warm, Sweet, Slightly Smoky Taste To Foods, Enhances The Flavors Of Cinnamon, Chocolate, Caramel

5690190 FLOUR, CORN PURPLE 8/1 LB
Can Be Used As A Substitute For Corn Flour, Corn Meal Or In Combination With Other Flours. Adds Rich Color To Pancakes, Tortillas, Muffins, Cakes

Delivers within 3 to 5 Business Days



Contact your US Foods® Territory Manager to place your order Today.
If you have any questions, please call a Food Innovations Culinary Advisor at
888-352-FOOD (3663)
For a complete list of all our offerings please visit us at: www.foodinno.com

