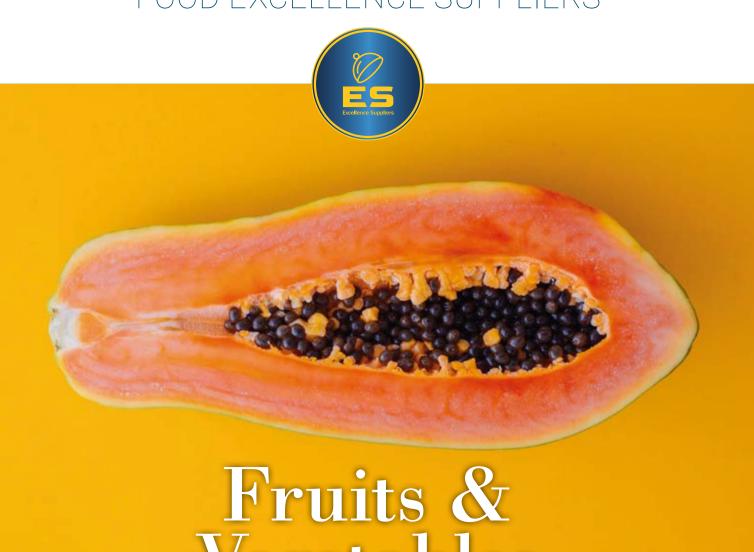
catalogue

FOOD EXCELLENCE SUPPLIERS



Fruits & Vegetables

Inside

Fruits & Vegetables 4	Tradition	227
Micro Cress 10	Sweet & Dry Store	230
Edible Flowers 12	Milk and Dairy Products	236
Meat 14	Ice Cream & Fruits Purees	238
Fish & Seafood 20	Cheeses	242
Smoked Salmon & Caviars 22	Coffee	244
Oils 26	Water	246
Vinegars 28	Drink	248
Pasta 30	Beer	250
Rice & Cereals 32	Asian Products	252
Breakfast & Backery 38	English Products	256
Mini-Croissant 134	Wine	267
Bread146	Cakes	268
Dessert	Flowers	271

Please note that our catalog shows only a selection of the types of food available as it wouldn't be possible to show everything. If there is something you require that is not shown we will endeavor to fulfill your request.

about us

FROM FARM TO DISH

Our passion for delivering top-notch provisions is fueled by our firsthand knowledge and expertise. We have personally witnessed the transformative power of exceptional ingredients in creating unforgettable dining experiences. At ES, we take great pride in sourcing the finest, freshest, and most exclusive ingredients from trusted suppliers around the globe. Our meticulous selection process ensures that every item meets the

highest standards of quality, allowing us to exceed the expectations of even the most discerning clients. With an unwavering commitment to excellence, we understand that precision, reliability, and efficiency are paramount. Our streamlined logistics and meticulous attention to detail guarantee smooth and punctual deliveries, providing our clients with peace of mind and uninterrupted culinary perfection.



Fruits & Vegetables

FRUITS

Apples Green

Apples Red Fuji

Apples Red Gala

Apples Red Pink Lady

Apples Red Other

Apples Yellow Golden

Apricots

Bananas

Bananas Baby

Berries Blackberries

Berries Blackcurrants

Berries Blueberries

Berries Cape Gooseberries

Berries Cranberries

Berries Raspberries

Berries Redcurrants

Berries Strawberries

Berries Strawberries Wild

Berries Whitecurrants

Cherries

Clementines

Coconut Fresh

Dragon Fruit

FRUITS

Figs Black

Figs Green

Grapefruit Red

Grapefruit White

Grapes Black

Grapes Green

Grapes Red

Guavas

Kiwis

Kiwis Golden

Kumquats

Lemons

Limes

Limes Kaffir

_vchees

Mangoes

Mangoustan

Melon Cantaloupe

Melons Yellow

Melons Honeydew

Melons Rock

Melons Water

Nash Apples



FRUITS

Nectarines White

Nectarines Yellow

Oranges Blood

Oranges Eating

Oranges Juice

Passion Fruit

Paw-Paw

Paw-Paw Green

Paw-Paw Large

Peaches Flat

Peaches Red

Peaches White

Peaches Yellow

Pears

Pineapples

Pineapples Baby

Plums Cherry

Plums Red

Plums Yellow

Pomegranate

Rambutan

Rhubarb

Starfruit

VEGETABLES

Artichokes - Small Purple

Artichokes - Globe

VEGETABLES

Artichokes - Jerusalem

Asparagus - Green

Asparagus - White

Avocados

Beans - Butter Beans

Beans - Green Extra Fine

Beans - Green Flat

Beans - Green Topped & Tailed

Beans - Flat Beans

Beans - White Flat Beans

Beans - Red Flat Beans

Beans - Runner Beans

Beetroot - Cooked

Beetroot - Golden

Beetroot - Raw

Bok Choy

Broad Beans

Broccoli

Broccoli Tenderstem / Broccolini

Brussel Sprouts

Butternut Squash

Cabbage - Chinese

Cabbage - Green

Cabbage - Green (White Coleslaw)

Cabbage - Red

Cabbage - Savoy (Green Frizzy)

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Cabbage - Kohlrabi

Cabbage - Curly Green

Cabbage - Cauliflower

Cabbage - Kale

Carrots - In Bunches

Carrots - Large

Carrots - Purple

Celeriac

Celery

Chicory / Belgian Endives Green

Chicory / Belgian Endives Red

Choy Sum

Corn On The Cob

Corn - Fresh (Punnet)

Corn - Fresh (Unit)

Corn - Pre-Cooked (Punnet)

Cucumbers - English

Cucumbers - Lebanese

Cucumbers - Regular

Eggplant

Eggplant - American

Eggplant - White

Eggplant - Graffiti

Fennel

Garlic

Garlic - Peeled

VEGETABLES

Red Garlic

Black Garlic

Fresh Garlic

Leeks

Lettuce - Baby Gem

Lettuce - Batavia

Lettuce - Butter

Lettuce - Cos

Lettuce - Dandelion Leaf

Lettuce - Escarole

Lettuce - Frizzy/Curly Endive

Lettuce - Iceberg

Lettuce - Lamb's

Lettuce - Lollo Rosso

Lettuce - Lollo Verde

Lettuce - Mizuno (Japanese Mix)

Lettuce - Mustard Cress

Lettuce - Purslane

Lettuce - Radicchio

Lettuce - Red Chard

Lettuce - Green Chard

Lettuce - Red Oak Tree Leaf

Lettuce - Green Oak Tree Leaf

Lettuce - Rocket

Lettuce - Spinach Baby

Lettuce - Spring Salad Mix





VEGETABLES

Lettuce - Watercress

Mushrooms - Button

Mushrooms - Ceps/Porcini

Mushrooms - Enoki

Mushrooms - Girolles

Mushrooms - Morel

Mushrooms - Oyster

Mushrooms - Portobello

Mushrooms - Shitake

Mushrooms - Swiss Brown

Mushrooms - Other

Okra

Onions - Brown

Onions - Red

Onions - Shallots

Onions - Spring Onions

Onions - White

Pak Choy

Palm Hearts - Fresh

Parsnip

Peas - Regular

Peas - Snow Peas

Peas - Sugar Snaps

Peppers - Green

Peppers - Orange

Peppers - Red

VEGETABLES

Peppers - Yellow

Peppers - Ox Horn

Chillies - Green

Chillies - Red

Chilli - Habanero

Chilli - Red Bird's Eye

Chilli - Green Bird's Eye

Potatoes - Large Washed

Potatoes - New

Potatoes - Purple

Potatoes - Ratte

Potatoes - Red

Potatoes - Sweet

Pumpkin

Radish - Daikon

Radish - Black Winter

Radish - Long

Radish - Round

Salsify

Spinach

Swede

Swiss Chard

Tomatoes - Regular

Tomatoes - Large

Tomatoes - Round On Vine

Tomatoes - Plum

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Tomatoes - Beef

Tomatoes - Beef Old

Tomatoes - Cherry Red

Tomatoes - Cherry Yellow

Tomatoes - Cherry Heirloom

Tomatoes - Cœur De Pigeon

Tomatoes - Cocktail

Tomatoes - Heirloom

Tomatoes - Pineapple

Tomatoes - Green Zebra

Tomatoes - Marmande

Tomatoes - Merinda

Tomatoes - Black

Tomatoes - Orange

Tomatoes - San Mazano

Tomatoes - Other

Truffle - Black (Summer)

Truffle - White (Winter)

Turnip

Zucchini - Round Green

Zucchini - Round Yellow

Zucchini - Green

Zucchini - Yellow

Zucchini with flower

Sicilian Zucchini

Cauliflower

VEGETABLES

Red Cauliflower

Green Cauliflower

Yellow Cauliflower

Roman Cauliflower

BABY VEGETABLES

Baby Beetroot

Baby Bok Choy

Baby Carrots

Baby Cauliflower

Baby Corn

Baby Cucumber

Baby Eggplant

Baby Purple Eggplant

Baby White Eggplant

Baby Fennel

Baby Leek

Baby Pepper

Baby Turnip

Baby Zucchini

Patty Pan Squash Green

Patty Pan Squash Yellow

Basil

Red Basil

Basil Thai

Bay Leaves / Laurel

Bouquet Garni





BABY VEGETABLES

Chervil

Chives

Coriander

Dill

Ginger

Ginger Galangal

Lemon Grass

Lime Leaves

Marjoram

Mint

Oregano

Parsley Curly

Parsley Flat / Italian

Rosemary

Sage

Sorrel

Tarragon

Thyme

Thyme Lemon

SPROUTS

Alfalfa

Bean Sprouts (Soya Bean)

Beetroot Sprouts

Leeks Sprouts

Radish Sprouts

Wheat Sprouts



Micro Cress

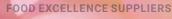
Customer satisfaction and loyalty to our customers are at the forefront of what we do, and and we always aim to cater to your individual needs where possible.

Our friendly and committed team have many years of trade experience and therefore recognise the importance of our customers needs. By acting as your eyes and ears in the market, we are able to offer advice on availability, seasonal price fluctuations and potential shortages.

Please do not hesitate to contact us if you have any questions. We will be happy to give you more detail about our products, pricing and where we source our produce from, as well as answering any queeries you may have about our service.

MICRO CRESS	DESCRIPTION
Aclla Cress	Taste : Acid Preparation : Steam, Dehydrate Water, Alcohol
Adji Cress	Taste : Acid Preparation : Steam, Dehydrate, Freeze, Fry
Affilla Cress	Taste : Sweet Preparation : Steam, Dehydrate, Fry
Atsina Cress	Taste : Sweet Preparation : Steam, Dehydrate Water, Alcohol
Basil Cress	Taste : Salty Preparation : Freeze, Steam, Dehydrate, Water, Alcohol, Oil
Blinq Cress	Taste: Salty Preparation: Steam
Borage Cress	Taste: Sour & Salty Preparation: Steam
Brocco Cress	Taste: Salty Preparation: Steam, Dehydrate, Fry
Chilli Cress	Taste : Chilli Preparation : Steam, Dehydrate, Oil
Daikon Cress	Taste: Preparation: Freeze, Steam, Dehydrate, Alcohol
Garden Cress	Taste : Preparation : Steam, Dehydrate, Oil
Ghoa Cress	Taste: Acid Preparation: Steam, Fry, Dehydrate, Oil, Alcohol
Honey Cress	Taste: Sweet Preparation: Steam, Fry, Dehydrate, Oil, Alcohol
Limon Cress	Taste: Acid Preparation: Freeze, Steam, Dehydrate, Oil, Alcohol, Water
Motti Cress	Taste : Bitter & Acid Preparation : Freeze, Fry, Dehydrate, Oil, Alcohol
Mustard Cress	Taste : Bitter & Acid Preparation : Steam, Dehydrate, Oil, Alcohol
Persinette Cress	Taste : Salty Preparation : Steam, Fry, Dehydrate, Oil, Alcohol
Red Mustard Cress	Taste : Bitter Preparation : Steam, Oil, Alcohol
Rock Chives	Taste: Salty Preparation: Freeze, Steam, Fry, Oil, Dehydrate

MICRO CRESS	DESCRIPTION
Rucola Cress	Taste : Sour Preparation : Steam, Fry, Oil, Dehydrate
Sakura Cress	Taste: Bitter Preparation: Dehydrate
Salicornia Cress	Taste: Salty Preparation: Freeze, Steam, Alcohol, Dehydrate
Scarlet Cress	Taste : Umami Preparation : Steam, Fry, Alcohol, Dehydrate
Sechuan Cress	Taste: Peppery Preparation: Freeze, Water, Alcohol, Dehydrate
Shiso Green	Taste: Sweet Preparation: Freeze, Steam, Fry, Water, Oil, Alcohol, Dehydrate
Shiso Purple	Taste : Preparation : Freeze, Steam,Fry, Water,Oil, Alcohol, Dehydrate
Tahoon Cress	Taste : Umami Preparation : Steam, Alcohol, Dehydrate, Fry, Oil
Vene Cress	Taste: Acid Preparation: Steam, Alcohol, Dehydrate
Zorri Cress	Taste : Bitter Preparation : Steam, Alcohol, Dehydrate
Wheat Grass	Taste: Sweet Preparation: Freeze, Steam, Fry, Dehydrate
Dulce Mix	Mix Of : Limon Cress, Honey Cress, Sechuan Cress, Astina Cress
Sakura Mix	Mix Of: Limon Cress, Honey Cress, Sechuan Cress, Astina Cress
Sisho Mix	Mix Of : Tahoon Cress, Rock Chives, Sakura Cress, Daikon Cress, Shiso Purple
Whatznew Mix	Mix Of : Shiso Green, Mustard Cress, Daikon Cress, Shiso Purple
Dutch Stars Favourites	Mix Of : Adji Cress, Vene Cress, Motti Cress, Zorri Cress
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Edible Flowers

Edible flowers are flowers that can be consumed safely. Flowers may be eaten as vegetables as a main part of a meal, or may be used as herbs. Flowers are part of many regional cuisines, including Asian, European, and Middle Eastern cuisines

With their powerful and unique flavors, textures and colors, edible flowers have gained popularity as a creative and innovative ingredient for the culinary world;[2] they are added to foods to provide flavor, aroma, and decoration. They can be eaten as part of a main dish or be incorporated into salads. Flowers can be added to beverages as flavorings, or be used to make beverages such as tisanes and wines. They are added to spreads such as butter or fruit preserves, and to vinegar, marinades, and dressings.

EDIBLE FLOWERS	DESCRIPTION
Apple Blossom / Fleur De Pommier	Flavour: Acid, Green Apple Use: Appetizers, Fish, Fruit Salads
Aniseed Blossom / Fleur D'anis	Flavour: Aromtic Aniseed With A Touch Of Tarragone Use: Appetizers, Desserts, Ice Cream
Bean Blossom / Fleur D'haricot	Flavour: Fresh Bean Use: Vegeterian Dishes,Game, White Fish, Poultry
Blinq Blosom / Fleur De Blinq	Flavour: Fresh, Salty, Bitter Use: Vegetarian Dishes, Fat Fish, Meat
Cardamom Leaves / Feuilles De Cardmome	Flavour: Cinammon, Woody Touch, Sweet Use: Broth, Infusions, Sauces
Citra Leaves / Feuilles De Citra	Flavour: Fresh,Acid With A Note Of Citrus Use: Fish And Poultry Dishes, Salads
Cornabria Blossom	Flavour: Subtle And Refreshing Use: For Decoration, Full Of Colours
Cressabi Leaves	Flavour: Wasabi With A Peppery Character Use: Asian Dishes, Raw Fish Dishes And Shellfish, Salads, Meat (Beef, Veal)
Dushi Button	Flavour: Mint, Thyme, Very Sweet Use: Helps To Stabilise Bitter Dishes
Floregano	Flavour: Origano, Summer Flavours Use: Meat And Tomatoes
Fromage Leaves	Flavour: Aged Cheese Use: Vegetarian Dishes, And Sweet Ingredients
Hiipo Tops	Flavour: Very Pronounced Taste Of Fountain Cress Use: Decoration, Soups
Jasmine Blossom	Flavour: Very Aromatic With The Taste Of Jasmine Use: Scallops, Shellfish, Desserts, Bread, Fish Soup, Tea
Kikuna Leaves	Flavour: Carrot, Celery, Very Nice Crunchy Note Use: Decoration In Salads, Miso Soups, Egg Dishes, Shellfish
Majii Leaves	Flavour: Juicy,Crunchy, Great Possibility Of Absorbing Flavours Use: Supports Various Other Flavours

EDIBLE FLOWERS	DESCRIPTION
Oyster Leaves	Flavour: Oyster,Salty Use: Once Rinced The Fresh Leaves Can Be Used In Fish-Based Dishes
Paztizz Tops	Flavour: Aniseed, Sweet Use: Desserts (Ice Cream), Game, Fish, Tea
Pepquino	Flavour: Cucumber, Crunchy, Fresh Use: Appetisers, Salads
Purple Delight	Flavour: Suprisingly Sweet With A Slight Bitter Taste Use: Thai Cuisine, Game, Ice Cream, Desserts, Chocolate
Salad Pea	Flavour: Subtle Pea Use: Like A Vegetable In Hot / Cold Dishes
Salty Fingers	Flavour: Salty,Crunchy, Slightly Bitter Use: Fish And Shellfish-Based Dishes
Sea Fennel	Flavour: Asparagus, Spicy, Aromatic Use: Scallops, Fish & Shellfish-Based Dishes
Sechuan Buttons	Flavour: Electric, Anaesthetic Effect, Sparkling Use: Cocktails, Crumble And Sprinkle
Green Shisi Leaves	Flavour: Aniseed, Mint Use: Japanese Dishes, Raw Fish
Purple Shiso Leaves	Flavour: Cumin Use: Japanese Dishes, Raw Fish
Syrha Leaves	Flavour: Acid And Fresh, Sweet Taste Use: Soups, Salads, Sauces
Venus Vases	Flavour: Not Edible Use: Natural Cocktail Glass And Aperitif
Yka Leaves	Flavour: Acid With A Slight Sweet Touch Use: Seafood, Fish Or Vegetable-Based Dishes



Wine

Our wine list is legendary. We work with the most famous wine brands and we also hand-pick small, independent, astounding producers from all over the world.

Ask us which wine you prefere, and we'll get it for you!





Cakes

We realize that particular kind of cake you or your client are craving for.

Just specify your taste and a famous pastry chef will realize a masterpiece for you.





Flowers

Our team is eager to help you with your specific ideas for a party or a special date.

Let us know your theme and we'll take care of everything.



FOOD EXCELLENCE SUPPLIERS



keep in touch

Excellence Suppliers

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