



The Art of Italy

Featured products catalog
of Artisanal and Specialty
Italian Ingredients.



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The Art of Flour

Curated artisan ingredients for authentic flavour

At P.E. Foods we source and supply premium, Australian and imported flours trusted by chefs and restaurants. Our curated range helps you create dough that performs to your needs.





Tradition in every grain.

For over 100 years, Ben Furney Flour Mills has been proudly milling Australian grain, combining generations of family expertise with modern milling techniques. Based in regional New South Wales, the family-owned mill produces a carefully crafted range of quality flours and specialty ingredients for bakers, chefs, manufacturers and food lovers. From everyday bakery essentials to specialty and artisan flours, Ben Furney is committed to delivering consistency, quality and performance in every bag.

Australian grown. Family owned. Expertly milled.

Flour	Protein Range	Pack	Key Characteristics	Typical Uses
Gold Award	11.0-11.5		- Medium protein plus coarser semolina fractions - Lower starch damage - Increased dough strength and stability - Improved tolerance to time and heat	- Long fermentation breads - Neapolitan pizza - Pizza dough requiring extended bench life - Mediterranean-style breads - Doughs that sit for hours before makeup
Bakers	10.0-10.5		- Lower gluten strength - Soft handling dough - Fine crumb structure	- Soft rolls - Buns - Milk breads - Hot dog and burger buns - Pull-apart breads
Plain	10.0-10.5		- Lower gluten strength - Soft handling dough - Fine crumb structure	- Soft rolls - Buns - Milk breads - Hot dog and burger buns - Pull-apart breads
Flour	Protein Range	Pack	Key Characteristics	Typical Uses
Hi Protein	13.0 – 13.2		- Strong gluten network - High water absorption - Excellent gas retention - Tolerates long fermentation and mechanical stress	- Artisan and commercial yeast breads - Sourdough (especially higher hydration styles) - Bagels - Pizza bases requiring chew and structure - Laminated doughs where strength is needed (e.g. croissant blends)
Maxipro	11.5-12.0		- Balanced strength and extensibility - Moderate water absorption - Develops strength faster with less mixing than Hi Protein	- Everyday breads (sandwich loaves, rolls) - Pizza (especially thinner or shorter fermentation styles) - Burger buns - Flatbreads - General-purpose bakery production
Premium	11.0-11.5		More extensible, less elastic than higher protein levels	- General-purpose baking - Sweet yeast goods (scrolls, babka, brioche when enriched) - Muffins - Pancakes - Short fermentation breads

Flour	Protein Range	Pack	Key Characteristics	Typical Uses
Pizza	10.0-10.5		- Moderate-low protein - Controlled gluten development (stretch > strength) - Balanced water absorption - More tolerance than 00, softer than bread flour - Designed for predictable pizza performance	Classic Australian pizza Conveyor ovens - Thin to medium bases - Same-day fermentation
Biscuit Flour	Max 9.5		- Very low gluten development - High spread potential - Fine, tender texture	Biscuits / scones Shortbread Cookies Pastry bases Crackers
Special White	Min 10		Extremely fine particle size (the "00" refers to milling fineness, <i>not</i> strength) - Very white, very pure (low ash 0.45) - Low enzymatic activity - Smooth, silky dough feel - Protein quality is typically soft/extensible, not elastic	- Classic Italian-style pizza with medium to <u>long</u> fermentation - Thin bases cooked at very high temperatures Egg pasta Hand-rolled pasta - Filled pasta (ravioli, tortellini) - Focaccia (short to medium fermentation)
Meal 90/10	12.0-12.5		- Stronger than straight white flour - Added fibre and flavour - Improved dough resilience	Country-style breads Sandwich loaves with wholemeal character Artisan pan breads High-fibre rolls

Pizza styles → flour behaviour

High hydration, Long Ferment, Biga Pizza	Pan Style Pizza
  	  
What the customer wants	
- Higher hydration - Open crumb - Good strength <i>and</i> extensibility - Strength over time - Predictable fermentation across days	- Consistency - Predictable absorption - Dough strength to trap gas under speed



Il mulino di Napoli

The flour behind authentic Neapolitan pizza.

Since 1924, Mulino Caputo has been preserving the time-honoured milling traditions of Naples, crafting premium flours trusted by generations of pizzaioli, bakers and chefs around the world. Carefully selected wheat is gently milled to preserve its natural character, creating flours renowned for exceptional dough strength, elasticity and flavour.

Born in Naples. Crafted for perfection.



Caputo Pizzeria Blue 15kg

The benchmark flour for authentic Neapolitan-style pizza. Milled from carefully selected wheat, Caputo Pizzeria Blue delivers the perfect balance of strength, elasticity and extensibility for dough that is easy to work with and beautifully light when baked. Designed for high-temperature pizza ovens, it produces a crisp, golden exterior with a soft, airy and flavourful crust. A true pizzeria staple for chefs chasing that unmistakable Italian finish.



Caputo Saccorosso 00 Red 15kg

A powerful Italian flour built for serious pizza makers. Caputo Saccorosso combines strength and elasticity to create dough with excellent fermentation tolerance, making it ideal for longer fermentation times and demanding professional pizza production. The result is a beautifully developed crust with exceptional structure, lightness and flavour, while maintaining the workability and consistency chefs rely on. A go-to choice for creating outstanding pizza with authentic Italian character.



Caputo Nuvola Super 15kg

Designed for high-hydration doughs and long fermentation, Caputo Nuvola Super is a premium Italian flour made for creating exceptionally light, airy pizza. Its strength and elasticity support excellent dough development, delivering impressive oven spring and a beautifully open, cloud-like crust. Ideal for contemporary Neapolitan pizza and professional pizzerias, it brings the perfect combination of structure, lightness and flavour to every bake.



Caputo Manitoba Oro 5kg

A powerhouse Italian flour made for doughs that demand strength, structure and time. Caputo Manitoba Oro is prized for its high protein content and exceptional elasticity, making it ideal for long fermentation, enriched doughs and recipes requiring extra strength. It delivers outstanding dough stability, excellent volume and a beautifully developed texture, making it a versatile choice for professional bakers and pizzaioli looking to push their dough further.



Caputo Semola Rimacinata 5kg

A finely re-milled durum wheat semolina with the distinctive golden colour, rich flavour and character of Italian durum wheat. Caputo Semola Rimacinata is perfect for pasta, focaccia, breads and traditional Southern Italian baking, adding beautiful colour, texture and a subtle depth of flavour. Its fine grind creates smooth, workable dough while delivering that unmistakable artisanal Italian finish. A versatile pantry essential for chefs and bakers chasing authentic results.



Caputo Tipo 1 5kg

A beautifully rustic Italian flour that brings extra character to every dough. Caputo Tipo 1 is milled with a greater portion of the wheat grain retained, giving it a naturally deeper colour, fuller flavour and more distinctive texture than traditional refined flour. Ideal for artisan pizza, breads and focaccia, it creates dough with excellent structure and a deliciously rustic finish. A fantastic choice for chefs looking to add depth, authenticity and Italian character to their baking.



Caputo Fibreglut Gluten Free 1kg

A premium gluten-free flour blend created for chefs who refuse to compromise on texture or flavour. Caputo Fibreglut is specially formulated to produce beautifully light, elastic and well-structured dough, making it ideal for gluten-free pizza, bread and other baked creations. It delivers an impressive rise, crisp golden crust and soft, satisfying interior, bringing authentic Italian-style results to gluten-free baking. A standout choice for professional kitchens catering to gluten-free diners.

A proud Australian baking tradition.



With a heritage dating back to 1872, Mauri has grown from its early milling roots into one of Australia's leading suppliers of flour and bakery ingredients. From dependable bread flours to specialty, wholegrain, rye, spelt and pizza flours, Mauri's range is designed to give bakers the performance and consistency they need, whether crafting everyday favourites or distinctive artisan creations.

Australian heritage. Expertly milled. Made for better baking.



Crafted for pizza makers who demand consistency, performance and a beautifully finished crust, Mauri ANZ 00 Pizza Flour is a versatile choice for professional pizza production. Its fine 00-style milling creates smooth, workable dough with excellent elasticity and extensibility, helping deliver reliable results from the bench to the oven. Ideal for traditional and contemporary pizza styles, it produces a crisp, golden exterior with a light, tender crumb and plenty of room for chefs to put their own stamp on every pie.



A reliable, versatile flour designed to deliver exceptional performance across professional pizza production. Milano Pizza Flour creates smooth, workable dough with excellent elasticity and fermentation tolerance, helping pizzaioli achieve consistent results from batch to batch. The finished crust is beautifully golden with a crisp exterior and light, well-developed crumb, making it a dependable choice for everything from classic Italian-style pizzas to modern creations.



The Art of Pasta

Curated artisan ingredients for authentic flavour

At P.E. Foods, we've curated a collection of premium Italian dried pasta chosen for its texture, flavour and ability to hold a beautiful al dente bite. From classic shapes to distinctive regional varieties, our range brings the character of Italy to every plate.



Authentic Italian pasta, rooted in tradition.

Since 1924, Rustichella d'Abruzzo has been crafting pasta in the Abruzzo town of Penne, preserving a family tradition built on passion, craftsmanship and exceptional ingredients. Today, the fourth generation continues the vision of producing pasta with the character and quality of traditional Italian craftsmanship. Rustichella's pasta is bronze-drawn and slowly dried at low temperatures, creating its distinctive rough, porous texture that allows sauces to cling beautifully to every strand and shape. The result is pasta with exceptional texture, flavour and cooking performance, made for everything from simple regional recipes to sophisticated restaurant dishes.

A century of Abruzzese tradition. Bronze-drawn. Slowly dried. Simply exceptional.



Anelletti 500g



Bucatini 500g



Capellini 500g



Casareccia 500g



Farfalloni 500g



Fettuccine 500g



Fregola Toasted 500g



Fusilli 500g



Fusilli col Buco 500g



Gnocchetti Sardi 500g



Gnocchi di Patate 500g



Linguine 500g



Linguine Squid Ink 500g



Lumaconi 500g



Mezzemaniche 500g



Orzo Pasta 500g



Paccheroni Rigati 500g



Pappardelle Rigate 500g



Pasta al Ceppo 500g



Penne Lisce 500g



Penne Rigate 500g



Pennette Rigate 500g



Pennucce Rigate 500g



Pici 250g



Riccia 500g



Rigatoni 500g



Rigatoncini 500g



Spaghetti 500g



Spaghetti Alla Chitarra 500g



Spaghettini 500g



Spaghettone Del Leone 500g



Stelline 500g



Taccozzette 500g



Torchiotti 500g



Tortiglioni 500g



Trofie 250g



Tubetti 500g



Tonnarelli Squid Ink 500g



Tonnarelli Chilli 500g



Egg Fettuccine 250g



Egg Garganelli 250g



Egg Lasagne 250g



Egg Pappardelle 250g



Egg Tagliatelle 250g



Egg Tagliatelle Capricciose 250g



Fusilli 500g



Linguine 500g



Mezzemaniche 500g



Orecchiette 500g



Penne Rigate 500g



Spaghetti 500g



Pizzoccheri



Cannelloni 250g



Instant Polenta 500g



GF Potato Gnocchi 500g

The taste of Italy, made with generations of pasta expertise.

Born in the Italian region of Molise, La Molisana has been crafting exceptional pasta for over a century, combining traditional methods with carefully selected durum wheat. Known for its distinctive texture and excellent cooking performance, La Molisana pasta delivers the quality and authenticity chefs expect from a true Italian staple. Perfect for everything from classic pasta dishes to contemporary creations, it brings authentic Italian character to every plate.

Authentic Italian pasta. Exceptional texture. Made to be savoured.



Fusilli 500g



Cassarecce 500g



Rigatoni 500g



Succhetti 500g



Conchiglioni 500g



Tagliatelle 500g



Pappadelle 500g



Fettucine 500g



Linguine 500g



Squid Ink
Linguine 500g



Spaghetti 500g

Brisbane-made pasta with an artisan touch.



Proudly crafted in Brisbane, CJ's Pasta brings quality, care and genuine Italian-inspired craftsmanship to fresh pasta. Made with carefully selected ingredients and a focus on flavour, texture and consistency, CJ's Pasta is designed to deliver reliable results in professional kitchens. From classic favourites to versatile pasta shapes, it offers chefs a convenient way to bring fresh, handmade character to the plate.

Locally made. Artisan quality. Fresh pasta made for chefs.



Available to order:

- Potato Gnocchi 5kg
- Spinach and Potato Gnocchi 5kg
- Lasagne Sheets 5kg
- Truffle and Ricotta Ravioli 5kg
- Spinach, Pumpkin and Ricotta Ravioli 5kg
- Spinach, Lemon and Ricotta Ravioli 5kg
- Queensland Tiger Prawn, Wine and Garlic Ravioli 5kg
- Sandcrab and Chilli Ravioli 5kg
- Beef, Parmesan, Mozzarella and Ricotta Salata Ravioli 5kg

.. handcrafted custom flavours available upon request. ..



The Art of Rice

Curated artisan ingredients for authentic flavour

At P.E. Foods, we bring together premium Italian rice selected for chefs who know that great risotto starts with the right grain. From creamy Carnaroli and Arborio to delicate Vialone Nano, each variety brings its own personality to the plate, absorbing flavour while delivering the texture and finish that Italian cooking demands.



A centuries-old Italian tradition, in every grain.



Since 1650, the Ferron family has been dedicated to the cultivation and milling of exceptional Italian rice. Based in the heart of the Veronese rice-growing region, Riseria Ferron is renowned for its craftsmanship and its dedication to preserving traditional milling methods, including the historic Pila Vecia technique. Ferron's range showcases some of Italy's finest rice varieties, including the celebrated Vialone Nano Veronese IGP, as well as Carnaroli, Venere and Hermes. Each variety is selected for its distinctive character and culinary performance, making Ferron an ideal choice for authentic risotto, refined Italian dishes and contemporary cuisine.

Italian heritage. Traditional craftsmanship. Exceptional rice.



Vialone Nano 1kg

A semi-fine rice, with grains of medium size, round and semi- long shape; the abundant release of starch makes it ideal for the preparation of tasty risottos. Vialone Nano is a very versatile rice and suitable for any cooking preparation. Its resistance to cooking, flavour and ability to absorb seasonings are enhanced on traditional and creamed risottos.



Carnaroli 1kg

Carnaroli rice, superfine rice with a large grain and an elongated shape, with a very light colour. Carnaroli is among the most appreciated varieties of Italian rice in the world for its excellent resistance to cooking and its ability to absorb aromas and condiments in an excellent way. It maintains its consistency for long time even once cooked and gives the high quality of starch it is suitable for very creamy risottos.



Vialone Nano 1kg

The processing with the Pestelli rice, slow and with minimal friction, highlights all the qualities of the Veronese Vialone Nano and leaves it intact, rich in starches, vitamins and crude fibers. This is a semi-fine rice, with a grain of medium size, round and semi-long shape; The abundant release of starch makes it ideal for the preparation of tasty risottos.

The Italian art of rice, perfected for the modern kitchen.



From creamy risottos to vibrant rice salads and classic Italian dishes, each grain of Principe rice is chosen to deliver reliable cooking performance and authentic flavour. Particularly suited to chefs who value consistency and character, Italian risotto rice varieties such as Carnaroli are prized for their ability to absorb flavour while maintaining a firm, beautifully al dente texture.

Italian tradition. Exceptional grains. Risotto made memorable.



Vialone Nano 1kg



Carnaroli 1kg



Arborio 1kg

The art of Italian rice, since 1934.



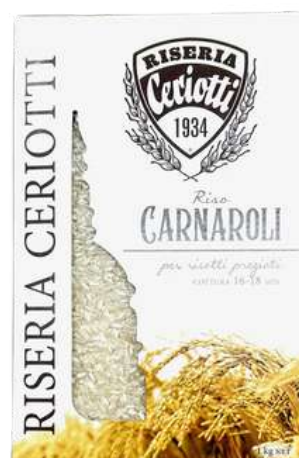
For over 90 years, Riseria Ceriotti has combined family tradition with careful selection and modern milling expertise to produce exceptional Italian rice. Based in Novara, in the heart of Italy's renowned rice-growing region, the family-owned business has passed its knowledge and passion from generation to generation.

Ceriotti's range includes premium Carnaroli, Arborio and Vialone Nano. Its Carnaroli is prized for its large grains and distinctive central pearl, while Arborio releases abundant starch during cooking, creating the creamy texture that makes a classic Italian risotto so irresistible.

Italian heritage. Modern milling. Outstanding risotto.



Arborio 1kg



Carnaroli 1kg



The Art of Polenta

Curated artisan ingredients for authentic flavour

At P.E. Foods, we source and supply premium Italian polenta, selected for its authentic flavour, texture and quality. Our curated range brings traditional Italian character to the kitchen, perfect for creating rich, comforting polenta dishes with consistent results.





The authentic taste of Northern Italy.

Since 1922, Moretti has perfected the art of Italian corn milling, developing a polenta flour recipe that has become a signature of the family business. Its traditional Bramata is a coarse-ground cornmeal with a rich, full-bodied flavour, ideal for creamy polenta and classic Italian dishes.

Perfect alongside slow-cooked meats, rich ragù, mushrooms and cheeses, Moretti brings the warmth and rustic character of Bergamo's culinary tradition to the modern kitchen.

100 years of Italian tradition. Authentic polenta is Moretti.



White Polenta Bramata 500g

White polenta is usually served in Venice and the surrounding area, as well as in Friuli, where it is known as Polenta Bianca. Bramata Bianca is made from vitreous white corn that is dried and ground to a coarse meal, in the same manner as Bramata polenta. Served both soft and hard, white polenta is present in almost every restaurant around the lagoon of Venice and around the coastline of Trieste.



Polenta Bramata - Coarse 500g

Rustic, coarse, hearty, golden yellow, with great aroma, texture, and taste. Bring 2 liters of water to a boil, preferably in a copper pot. Add a tablespoon of salt. Pour the polenta in slowly and whisk vigorously until well-blended to avoid lumping. Once bubbling, lower the flame and stir for 30-45 minutes with a wooden spoon. Cook until the desired consistency is reached, pour over a wooden board or soup bowl and serve immediately topped with your favorite sauce, cheese, or meats.



Lampo Polenta - 500g Ready to serve in just five minutes!

Lampo polenta is made from partially steamed coarse Bramata polenta. After milling, the polenta is essentially pre-cooked: the flour is steamed at 80°C for a few minutes, then cooled and milled once again to obtain a finer meal. Thanks to the steaming process, the polenta retains its aroma and taste as well as its nutritional value. This gentle process allows the polenta to cook in 5 minutes rather than the 30-40 minutes that regular Bramata requires.



Polenta Taragna Lampo 500g

Taragna Polenta is yellow cornmeal mixed with coarse-ground buckwheat. It originates in Italy's Alpine region like the Valtellina in Northern Lombardy. This quick-cooking version takes just 8 minutes. Served hard or soft, Taragna polenta makes a wonderful warm side dish that complements so many other flavors. It is perfect when served warm with butter, creamy Taleggio cheese and sage, or layered with a rich meat or sausage ragù.



The Art of Pizza

Curated artisan ingredients for authentic flavour

At P.E. Foods we source and supply premium pizza ingredients trusted by artisan bakers, chefs and restaurants. Our curated range helps you create pizzas with authentic taste, every time.



Authentic pizza, made simple.



Brisbane-based Sugo tu combines traditional Italian techniques with quality ingredients to create authentic pizza products for modern kitchens. Founded by Robert van den Bergh in 2008, the family business specialises in pizza dough, sauces, par-baked bases, pasta and foodservice solutions. Its range delivers the consistency, quality and flavour of great pizzeria-style pizza while helping busy kitchens save time, labour and reduce waste.

Italian-inspired. Australian made. Built for great pizza.



Pizza Dough Balls 45x270gm



Pizza Dough Balls 40x300gm



Pizza Dough Balls - 20 x 600g



GF Par Baked Base 16x240gm



Par Baked Base EVOO 30 x 11"



Napoli Sauce 3kg

The taste of authentic Italian tomatoes.



Since 1899, the Mutti family has dedicated itself to bringing out the very best in the Italian tomato. Born near Parma, Mutti combines generations of expertise with a commitment to quality, tradition and carefully selected 100% Italian tomatoes.

From rich passata and vibrant polpa to concentrated paste and whole peeled tomatoes, Mutti captures the freshness and natural flavour of the tomato, making it a trusted choice for sauces, pizza, pasta and classic Italian dishes.

100% Italian tomatoes. Over 125 years of passion. Simply Mutti



Aromatizzata Pizza Sauce 3kg



Cherry Tomatoes 2.9kg



Polpa 2x5kg



The Art of Tomato

Curated artisan ingredients for authentic flavour

At P.E. Foods, we've curated a selection of premium Italian tomatoes chosen for their rich flavour, vibrant colour and versatility. From whole peeled and crushed tomatoes to passata and specialty varieties, our range gives chefs the perfect starting point for authentic pizzas, pasta sauces and classic Italian dishes.



The taste of Southern Italy.



Since 1979, Ciao has brought the rich tomato-growing traditions of Southern Italy to chefs and pizzaioli around the world. Grown in the fertile lands around Mount Vesuvius and carefully selected at harvest, Ciao tomatoes are processed within hours of picking to preserve their fresh flavour, vibrant colour and natural character.

From whole peeled tomatoes and crushed varieties to authentic San Marzano DOP, Ciao delivers exceptional consistency and performance for pizza, pasta, sauces and classic Italian cuisine.

Southern Italian tradition. Exceptional tomatoes. Made for great cooking.



DOP San Marzano Tomato 2.9kg



Italian Peeled Tomato 2.9kg

The flavours of the Mediterranean, from the heart of Campania.



With roots dating back to the 1930s, O' Sole 'e Napule is a family business built around the rich agricultural traditions of Campania. From carefully selected tomatoes to passata, peeled tomatoes, legumes and Mediterranean specialties, its range celebrates authentic Italian flavour and generations of family expertise.

Harvested and processed with care to preserve freshness, colour and natural flavour, O' Sole 'e Napule products bring the warmth of Southern Italy to pizza, pasta, sauces and everyday cooking.

Southern tradition. Mediterranean flavour. Made with passion.



Tomato Polpa 2 x 5kg



The Art of Cheese

Curated artisan ingredients for authentic flavour

At P.E. Foods we source cheese from some of the most respected cheesemakers in Australia and beyond! Our curated range helps you create dishes with authentic taste and quality.



A little piece of Puglia, made in Australia.



Born from the cheesemaking traditions of Conversano, Puglia, Vannella Cheese brings generations of Italian craftsmanship to Australian dairy. Founded by master cheesemaker Vito Minoia, the family has been handcrafting fresh stretched-curd cheeses for over 50 years, including their celebrated burrata, stracciatella, mozzarella and ricotta. Made with quality Australian cow and buffalo milk, Vannella combines authentic Italian techniques with local ingredients to create fresh cheeses loved by chefs across Australia.

Italian heritage. Australian milk. Handcrafted with passion.



Ricotta 1kg



Stracciatella 250g



Bocconcini 1kg



Buffalo Bocconcini 1kg



Buffalo Mozzarella 1kg



Smoked Buffalo Mozzarella 1kg



Marinated Persian Fetta 2kg



Marinated Buffalo Fetta 2kg



Scarmorza Bianca



Smoked Scarmorza



Oaxaca 1kg



Pizzarella Log 1.5kg



Listerelle Shred 2.5kg



Fior di Latte 1kg



Burratina 1kg

A legacy of exceptional Italian cheese.



Since 1877, Auricchio has been crafting authentic Italian cheeses using generations of family knowledge and traditional cheesemaking techniques. From fresh, delicate styles through to richly flavoured, carefully aged cheeses, every product reflects a deep respect for time, craftsmanship and Italian tradition. With distinctive character, depth of flavour and outstanding versatility, Auricchio cheeses are made to shine on a cheeseboard, elevate a dish or simply be enjoyed on their own.

Italian heritage. Time-honoured craft.



Provolone Dolce



Ricotta Salata



Pecorino Pepato



Pecorino Romano



Pecorino Calcagno



Caciocavella



Parmesan Reggiano



Gorgonzola Picante



The Art of Smallgoods

Curated artisan ingredients for authentic flavour

Our selection of smallgoods and salumi brings together exceptional Australian producers and authentic Italian specialties. From delicate prosciutto and silky mortadella to traditional salami and carefully cured meats, every product is chosen for its character, craftsmanship and outstanding flavour.





With roots stretching back to 1955 and three generations of family heritage, Bertocchi Smallgoods has built a reputation for authentic European-style smallgoods made in Australia. Their range spans premium hams, bacon, salami, mortadella, prosciutto, pancetta and continental specialties, combining traditional recipes and time-honoured curing, fermentation and air-drying techniques with modern Australian manufacturing. For chefs and foodservice customers, Bertocchi delivers the sweet spot between European tradition and dependable Australian production, with products crafted from quality local ingredients and backed by decades of smallgoods expertise. From antipasto boards and gourmet sandwiches to pizzas, pasta and premium charcuterie, Bertocchi brings depth, authenticity and serious flavour to the menu.

**An Australian name. Italian-inspired craftsmanship.
 Modern foodservice performance**



Diced Bacon 2.5kg



Long Rindless Bacon 5kg



Short Rindless Bacon



Flat Mild Soppressa



Flat Hot Soppressa



Flat Pepper Crusted Soppressa



White Cloth Fennel Soppressata



White Cloth Mild Soppressata



Mortadella Plain



Mortadella Pepper



Mortadella Olive



Felino Mild



Felino Hot



Calabrese XXX Hot



Cacciatore Mild



Cacciatore Hot



Sliced Calabrese



Sliced Pepperoni



Gorgonzola Picante

A legacy of exceptional Italian cheese.



Since 1877, Auricchio has been crafting authentic Italian cheeses using generations of family knowledge and traditional cheesemaking techniques. From fresh, delicate styles through to richly flavoured, carefully aged cheeses, every product reflects a deep respect for time, craftsmanship and Italian tradition. With distinctive character, depth of flavour and outstanding versatility, Auricchio cheeses are made to shine on a cheeseboard, elevate a dish or simply be enjoyed on their own.

Italian heritage. Time-honoured craft.



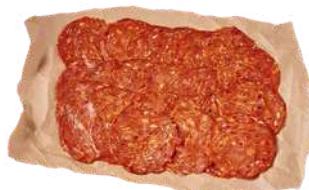
Nduja



Sliced Prosciutto



Sliced Soppressa



Spicy Falerna Sliced



Veneto Fennel Sliced



Guanciale Chunks



**Flat Pancetta
 / Smoked Pancetta**



The Art of Oil

Curated artisan ingredients for authentic flavour

Our olive oil range brings together exceptional oils from both Italy and Australia, selected for their flavour, provenance and versatility. From vibrant extra virgin olive oils with peppery, grassy notes to smooth and delicate styles, each bottle adds depth and character to everything from fresh salads and antipasti to pasta, pizza and finishing.

The logo for Ardoino features the brand name "ARDOINO" in a large, bold, serif font. Below it, the tagline "l'oliandolo dal 1870" is written in a smaller, sans-serif font.



Australian grown. Estate made. Full of flavour.

Grown, harvested and pressed on South Australia's Limestone Coast, Pendleton Olive Estate produces 100% Australian Extra Virgin Olive Oil with complete control from grove to bottle. Its range spans delicate, mild and robust styles, each crafted to bring out the natural character and freshness of the olive. From everyday cooking to finishing a beautifully prepared dish, Pendleton delivers exceptional Australian olive oil with freshness, balance and plenty of personality.

From the grove to your plate. Pure Australian flavour.



Chefs Choice Extra Virgin Olive Oil - 20L, 5L



Restaurant Select Imported Olive Oil - 20L, 5L

Tuscan Blended Olive Oil - 20L, 5L

.. also available: Robust Extra Virgin Olive Oil 750ml, Classic EVOO 750ml and a variety of 250ml Agrumato Olive Oils and Infused Olive Oils.



A name synonymous with Italian quality and tradition, Ardoino brings generations of expertise to the world of premium olive oils. Carefully selected olives and a commitment to traditional craftsmanship create oils with beautiful balance, character and versatility. From finishing dishes to dressing salads, marinades and everyday cooking, Ardoino delivers authentic Italian flavour and the quality discerning chefs expect.

From the grove to your plate. The taste of Italy



Drupa Aurea Extra Virgin Olive Oil 500ml

This EVOO is obtained from only pitted olives. The pulp is squeezed once separated from the stone. This delicious cold pressed EVOO has excellent nutritional properties: more phenolic antioxidants and fewer polyunsaturated acids, less peroxides and therefore more resistance to oxidation, lower acidity, lightening the intensity of bitterness and wood. Excellent for highlighting delicate foods such as white meats, boiled shellfish, steamed and baked fish, vegetables and seafood appetisers.



Fructus Extra Virgin Olive Oil 500ml

This EVOO is obtained from the first cold pressing of carefully selected olives coming from controlled grows. Fructus Ligurian EVOO has a pleasing fresh palate and delicate, sweet, fruity almost buttery flavour with a slight peppery kick at the finish. The acidity level is between 0.4% and 0.5%. A high-quality oil, with a low level of acidity, excellent for seasoning pasta, meat or fish dishes.



The Art of Vinegar

Curated artisan ingredients for authentic flavour

Our vinegar range brings together the best of both worlds, from traditional Italian vinegars imported from Italy to quality vinegars crafted right here in Queensland. Selected for balance, depth and versatility, they add brightness and complexity to everything from salads and dressings to marinades, sauces and finished dishes.





The art of balsamic, perfected over generations.

From the heart of Modena, Acetaia Leonardi has been crafting exceptional balsamic vinegar since the 19th century, with traditional methods passed down through four generations. Surrounded by its own vineyards, the family produces and ages its balsamic in wooden barrels, allowing time, craftsmanship and the unique character of Modena to shape every drop. From everyday balsamics to beautifully aged reserves, Leonardi brings depth, balance and unmistakable Italian character to salads, Parmigiano, grilled meats, fresh fruit and desserts.

Made in Modena. Aged with patience. Savoured by the drop.



Balsamic of Modena PGI Dolce Vita - 250ml & 500ml

This balsamic vinegar is produced using only two ingredients: acetified grape must and wine vinegar. It is then aged for a minimum of 6 years which is well above the consortium regulation.



White Balsamic Oro Nobile 5Yrs - 250ml & 500ml

Produced using white Trebbiano grape must, acetified and aged in oak barrels for five years to get its typical amber colour. It's an excellent replacement for white wine vinegar, with a smoother finish.



Rosé Balsamic Alba Rosa - 250ml & 500ml

Produced using Ancillotta grape must. An elegant balsamic condiment, suitable for daily use. Ideal for: mixed salads, raw and cooked vegetables, sauces, fish and seafood, poultry, cheese, snacks, fresh fruits.



Balsamic Condiment 6 Yrs 250ml

Cooked grape must acetified and aged for 6 years in wooden barrels, pleasantly sweet-and-sour, with great acidity, recommended for daily use on salads, raw or cooked vegetables, roast or grilled meat, to make sauces, vinaigrettes and marinades.



Balsamic Condiment 8 Yrs 250ml

Cooked grape must acetified and aged for 8 years in wooden barrels, very versatile. Can be used in salads, cooked and raw vegetables, grilled, roast and boiled meat, cured meat, omelettes, soft and matured cheeses.



Balsamic Condiment 12 Yrs 250ml

Cooked grape must acetified and aged for 12 years in wooden barrels, nice creamy texture with a balanced sweet-and-sour taste, recommended for important dishes, vegetables and seafood, caviar, sushi, smoked salmon, tartar, cheeses, desserts, strawberries.



White Balsamic Shallot - 250ml

Trebbiano grape must, acetified & aged in oak barrels for 5 years to get its typical amber colour. This vinegar is ideal on: salads, vegetables, poultry, carpaccio, beef or tuna tartare, marinated or fried fish, seafood (oysters, scallops, prawns, sushi, caviar).



Saba (Vincotto) - 100ml

A natural sweetener obtained from the slow cooking of Trebbiano and Lambrusco grapes must. Ideal on strong cheese, cold meat, Foie Gras, caviar, chocolate, puddings, fruit salad. Ideal to garnish and decorate appetizers and desserts.



Apple Balsamic Condiment 100ml

Apple must acetified and aged in oak barrels ideal on: aperitif drinks, roast meat, salami and ham, cheese, yoghurt, fruit salad, ice-cream, pancakes, desserts.



Balsamic glaze 220g

It is made from concentrated grape must is blended with aged balsamic vinegar resulting in a sweet and sour balsamic syrup with rich, caramelized notes, a raisin aroma and sweet tang. It's thick, pourable consistency and easy-to-use squeeze bottle make it ideal for drizzling over your favorite dishes.



The art of vinegar, crafted with purpose.

Pendleton brings together quality ingredients, careful craftsmanship and a passion for exceptional flavour to create a range of premium vinegars for the modern kitchen. Designed to deliver depth, balance and versatility, each vinegar adds a refined touch to everything from fresh salads and dressings to marinades, sauces and finishing applications. Whether used as a subtle accent or the defining note of a dish, Pendleton vinegars give chefs the freedom to layer acidity and flavour with confidence.

Exceptional ingredients. Balanced acidity. Endless culinary possibilities.



Chardonnay Vinegar - 250ml & 5L

Crafted from premium Australian Chardonnay wine vinegar, this distinctive vinegar offers a smooth, balanced flavour with subtle fruit character and a refined bittersweet finish. Its balanced acidity and versatility make it ideal for everyday cooking and entertaining. Use it to elevate salads, create vinaigrettes, complement seafood and poultry, or add complexity to sauces and marinades.



Merlot Vinegar - 250ml & 5L

Crafted from premium Australian Merlot wine vinegar, this distinctive vinegar delivers layered fruit character, depth and a refined bittersweet finish. Its rich, balanced flavour makes it a versatile addition to everyday cooking and entertaining. Use it to create dressings and marinades, complement roasted meats, or add depth and complexity to sauces and slow-cooked dishes.



Raspberry Vinegar 250ml

Crafted from premium Australian wine vinegar, this distinctive vinegar delivers bright raspberry flavour with a vibrant finish. Balanced sweetness and acidity make it a versatile addition to both savoury and sweet dishes. Use it to elevate salads and dressings, complement seafood, or add a refreshing twist to sparkling drinks and desserts.



Cherry Vinegar 250ml

Crafted with Adelaide Hills cherries, this premium Australian wine vinegar combines delicate cherry fruit character with a refined bittersweet finish. Balanced sweetness and acidity make it a versatile addition to both savoury and sweet dishes. Use it to elevate salads, create glazes, complement roasted meats or add complexity to sauces and dressings.



The Art of Fish

Curated artisan ingredients for authentic flavour

At P.E. Foods we source and supply premium pizza ingredients trusted by chefs and restaurants. Our curated range helps you create pasta dishes with authentic taste and quality





Since 1974, Delicious has brought the finest flavours of the sea to the table, combining careful sourcing, traditional craftsmanship and rigorous quality standards. Founded in Parma, the heart of Italian food culture, Delicious is renowned for premium anchovies and preserved seafood, carefully selected and prepared to develop exceptional flavour and texture. From classic anchovy fillets to gourmet seafood specialties, Delicious adds depth, richness and unmistakable Mediterranean character to pizzas, pastas, salads, antipasti and more.

Italian tradition. Exceptional seafood. The taste of the sea.



Anchovy Fillets in Olive Oil 46g

Only the highest quality fish is selected, then skilfully salted and let to rest for months and months in barrels, until it is perfect. It is then transformed into our fleshy fillets with a soft and determined taste.



Anchovy Fillets with Pantelleria Capers in Olive Oil 46g

Try the harmonious combination between our Delicious anchovies and the best quality capers: in this product the sea embraces the land of Sicily. Hand rolled with care and passion, one by one.



Sicilian Strait Anchovy Fillets in Olive Oil 28g

The anchovies captured in this stretch of sea have a delicate consistency and can be recognized by their intense pink colour and the typical and persistent smell.



Cantabrian Sea Anchovy Fillets in Olive Oil 28g

The Anchovies captured in the Cantabrian Sea are thick and savory, with a rosé color and tobacco nuance.



Sicilian Strait Anchovy Fillets in Olive Oil 90g

The anchovies captured in this stretch of sea have a delicate consistency and can be recognized by their intense pink colour and the typical and persistent smell.



Cantabrian Sea Anchovy Fillets in Olive Oil 90g

The Anchovies captured in the Cantabrian Sea are thick and savory, with a rosé color and tobacco nuance.



Cantabrian Sea Anchovy Fillets in Olive Oil 320g

The Anchovies captured in the Cantabrian Sea are thick and savory, with a rosé color and tobacco nuance.



Anchovy Fillets in Olive Oil 58g

Only the best quality fish is selected by Delicius, skilfully salted and let to rest for months and months, until it is perfect.



Anchovy Fillets in Olive Oil 90g

Only the best quality fish is selected by Delicius, skilfully salted and let to rest for months and months, until it is perfect.



Sardine Fillets in Olive Oil 120g

Delicius also offers the filleted version of the highest quality sardines so that it is even easier to appreciate the taste of the sea, typical of the *Sardinus Pilchardus* species.



Grilled Mackerel Fillets in Olive Oil 90g

Just perfect for those who prefer the intense and peculiar taste of blue fish, the tender fillets of Delicius grilled mackerel are sourced from the precious *Scomber japonicus* species. They are carefully hand cleaned and filleted and then flavoured by the skilful grilling.



Mackerel Fillets in Olive Oil 90g

The excellent qualities of Delicius mackerel fillets and all their content of precious nutrients, safely and easily packed in our signature box that has become one of the brand's symbols over time. The must-have ingredient



Shrimps in Brine 90g

From the clean, cold and rich in fish seas of the North come the exquisite Delicius shrimps in brine. They belong to the tasty *Pandalus Borealis* species. Great for appealing appetizers, tasty canapés and salads. The quality of the Delicius shrimps is clearly visible through the glass jar.



Vongole in Brine 130g

The best quality clams of the *Venus Gallina* species (the most exquisite and refined one, a real Mediterranean glory) plus the accurate processing that is typical of Delicius. Open a jar of Delicius Clams and create a magical dish of spaghetti that your friends will remember.