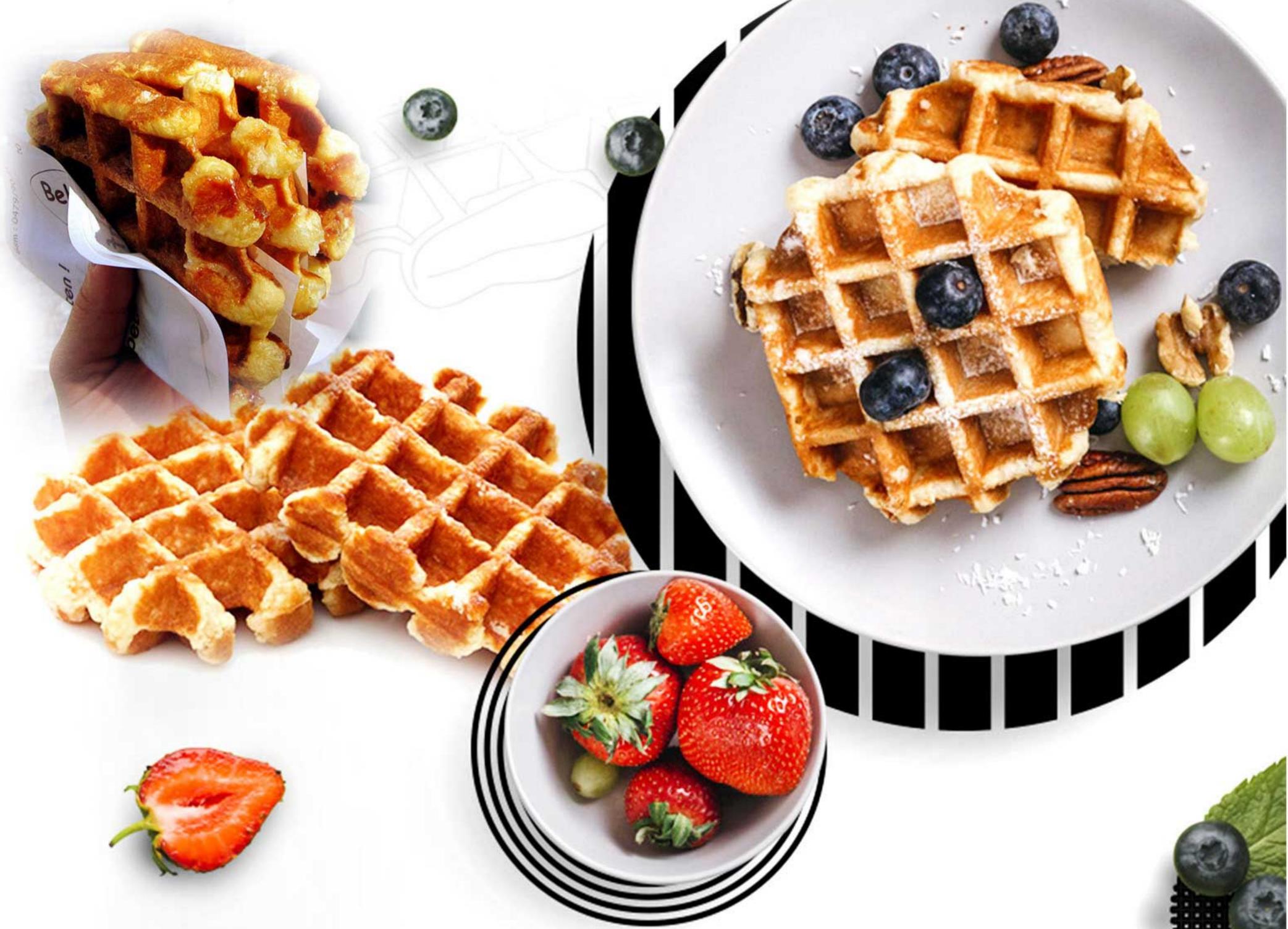
#### FROZEN WAFFLES

Thick, fluffy with a rich buttery brioche texture our frozen waffles 100% made in Belgium are the ideal sweet snack or dessert for 24/7 year round menu in your Dubai and UAE coffee shop.



Made only with the best natural ingredients they are ready in seconds and therefore one of the favourite quick & easy food solutions also for brunch or breakfast.

There are literally so many things to do with frozen waffles. It's just about your chef imagination. The possibilities are really endless when it comes to waffle toppings: great with maple syrup, honey, peanut butter, whipping cream, chocolate, banana, strawberries, berries and much more.

# FROZEN PANCAKES FOR HOTEL BREAKFAST BUFFET

If you are looking for fun and delicious ideas to make your Hotel breakfast buffet moment truly special, try our new mini pancakes! Spongy, soft and slightly sweet this "miniature" variant of the traditional American pancakes is the perfect match for maple syrup, honey of choco hazelnut cream.

Perfect also with jams or fresh fruit such as strawberries, kiwis and raspberries.

We make them here so if you fancy the savory version, just let us know and we can produce for you. They are great combined with cold cuts, spreadable cheeses and seasonal vegetables.



#### FROZEN CROISSANT READY-TO-BAKE

The 36 hours of natural leavening make our new delicious salty cornetto (croissant) easier to digest and tastier.

Ideal for serving light sandwiches and suitable for both savory and sweet fillings. It can be prepared at the last moment as an appetizer or for an aperitif. Because of their simplicity, the savory croissants can be filled with anything: try it with salmon, turkey ham, cheese, tomato or chives.

This delicious savory croissant is the latest development of our line of high quality bakery products, manufactured in Italy using only natural and high quality ingredients such as: fresh natural yeast, flour, butter and barn eggs.



## ENGLISH MUFFINS

An ideal and popular product for brunch or savory breakfasts, our new range of English muffins are soft and irresistible round buns from the Anglo-Saxon tradition



They are also used for serving eggs Benedict.

They have been around for more than 100 years, but their origins may differ from what the name suggests. Yes, they were created by an Englishman, but in the United States not in UK.

English muffins have traditionally been seen as a breakfast staple, but there is a lot more that you can do with these tasty treats: from making all sorts of sandwiches, to personal pizzas, casseroles, and even desserts. English muffins are super versatile.

Try them with our turkey and beef bacon, accompanied by our sweet potato fries. Why not instead with our breaded chicken tenderloins or breast? You can also opt for the perfect match with our sausages or cold cuts sided by polenta fries or mozzarella sticks!!

### THE REVOLUTIONARY JAM DISPENSER

We are the unrivalled leader in the supply of breakfast buffet innovations for Dubai and the UAE Hotels but also for coffee shops, bars and restaurants.

Our modern, elegant and functionally designed jam dispensers are specifically created to dispense our high quality natural fruit jams as well as our delicious honey, hazelnut and pistachio cream.

With a compact stainless-steel and acrylic structure, our dispensers are fit for heavy duty use, simple to dismantle and dishwasher-safe, for the ultimate advantage in everyday kitchen operations.

All our jams, honey, pistachio and hazelnut cream are made in Italy and are supplied in hygienic and easy-to-use recyclable PET bottles. Changing a bottle is simple and fast and the jams remain fresh and hermetically sealed, they do not need to be stored in the refrigerator.

Jams, honey, pistachio and hazelnut cream are dispensed in fixed portions, without any leakage, waste, or rall this with the press of a lever.



## le must collection of luxury single serve ketchup, mayonnaise, dijon mustard

Tired of being offered the same mass-market brands of ketchup, mustard and mayonnaise even when dining at a 5-star hotels, fine dine restaurants, lounges, grills and VIP clubs in Dubai and UAE?

Well you deserve much better so start demanding for more because the premier luxury condiment and preserves brand of choice by five-star hotels, fine dine restaurants, airlines, private aviation and superior venues around the world is now officially available in Dubai, Abu Dhabi and Northern Emirates thanks to Italian Food Masters!





ITALIAN FOOD MASTERS

## GULFOOD NEWS 2024

SMART FOOD SOLUTIONS

info@italianfoodmasters.com www.italianfoodmasters.com

### OKTOBER FEST CELEBRATIONS IN DUBAI AND UAE

Are you taking advantage of all key events, festive days, celebrations both local and international in order to generate extra revenues and profits?



Every year, from the last two weeks of September till the first of October, around six to seven million visitors gather in the public space called Theresienwiese (the "Theresa Meadow") to celebrate Oktoberfest.

Bavarian cuisine is obviously one of the great protagonists of the event with a variety of dishes that can satisfy even the most demanding gourmands.

Waiters and waitresses in traditional costumes pass between the tables holding trays full of excellent food, often decorated with white and blue flags, the colors of Munich.

Several dishes are designed to be eaten i company, and if you are in a group and want to take advantage of some special offers, you can find real dishes "to share" at a very af-









Saxony-Hildburghausen in 1810. The party was so

creasingly grandiose way, until it became the impor-

The Germans have never interrupted the celebra-

which has happened only 24 times in over 200 years.

tions except in times of war or due to force majeure

successful that it was repeated every year in an in-

tant event that and today.

#### SOFT ICE CREAM READY LIQUID MIX

Completely artisanal made, our real liquid ready to use ice cream mix, with fresh milk and cream, is the perfect solution for your soft ice cream business.

Our liquid ready-to-use ice cream mixes come in many different recipes including strawberry, vanilla, chocolate, cotton candy, Nutella, salted caramel and much more.

Ultra-high heated and homogenized, our ready mixes full-bodied creamy taste.

You can create richly flavoured ice creams in minutes maintaining the product's quality and freshness characteristics, without no prepara-

Less manpower, less costs and virtually zero production time.

## PAN DE QUESO. CHEESY BREAD



From Latin America but with an Italian twist! Introducing the PAN PADANO, a new innovative mouth watering snack for Dubai and UAE Food Service.

Cheese bread is part of the history and culture of many Latin American Nations. Present at the breakfast and snack tables every day, it is a delight loved by all.

With the typical recipe and the freshest and tastiest ingredients of Italy, ours is the best Cheese Bread in the world.

Its excellent quality, texture and flavor made this recipe a pleasure for all palates and unique in its field Pan Padano rolls are delicious, pillowy, cheesy bread rolls with authentic Grana Padano cheese!

Crispy from outside and with the inner soft, fluffy texture, they are perfect to enjoy on all occasions. With an amazing and rich Grana Padano taste they are also Ideal for sharing

A great idea for your F&B operations! Always have some of our frozen cheese rolls ready in the fridge. When the time comes, just take them out and bake in few minutes.



#### CANNED FRUITS IN NATURAL SYRUP

Thinking of enhancing your Dubai and UAE hotel breakfast buffet and offering your guests the opportunity to start the day in the name of well-being?

Well, look no further because our new line of fruit in syrup consisting of peaches, prunes, cherries, pears, quinces and apricots is the right and comprehensive answer to all your needs.

Perfect to be displayed in bowls, glass jars to be brought directly on the breakfast buffet, all our range comes with a tasty firm pulp and an in-

Light, healthy and genuine with a well balanced sweet taste and pleasant sour note, our fruits are all made form fresh.



### MOZZARELLA CHEESE BLOCK OR SHREDDED FOR PIZZA TOPPING



Our new mozzarella cheese block or loaf is the versatile format that adapts to the creative flair of every pizza chef: you can cut it into the shape you prefer and enrich your pizzas with an authentic milk flavour.

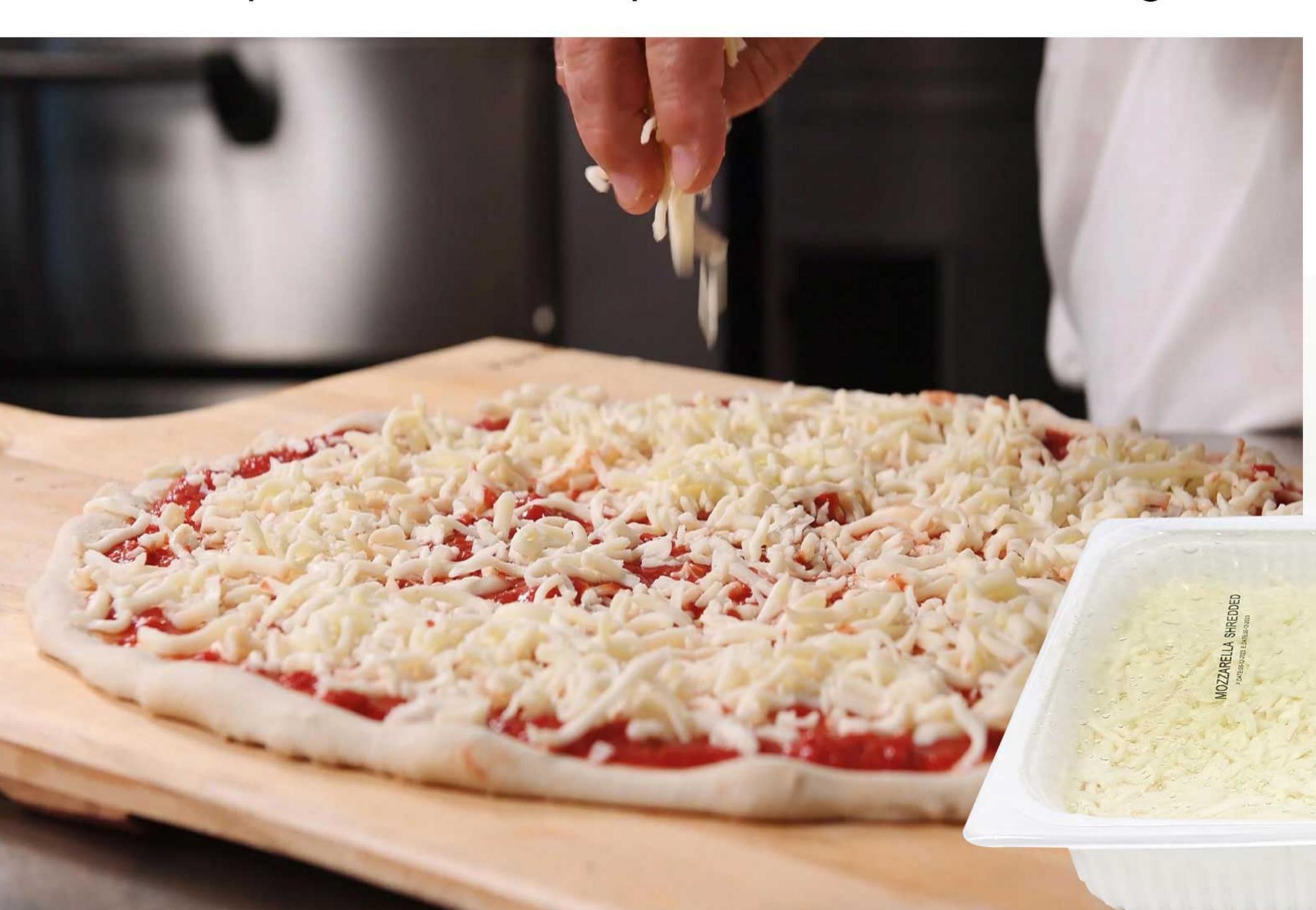
You can shred it, slice it or dice it as more convenient for your cooking and preparation in your restaurant or pizzeria in Dubai, Abu Dhabi o Northern Emirates.

No matter what your type of portion, you will always get a consistent homogeneous and solid stretched curd with an authentic milk taste.

The mozzarella cheese will melt easily without releasing excess water during cooking.

Cheaper also than the shredded mozzarella or sliced one, our loaf is ideal for the pizza chef who does not want a standard cut and prefers to add a touch of personality to his/her pizza.

Our mozzarella is a unique goodness and with all the genuine taste of fresh milk. A real pleasure for the palate, made with pasteurized whole cow's milk, no preservatives, lots of passion and all the knowledge of the Italian dairy art.



Carefully processed according to tradition, our mozzarella ball of 125gr is a unique delicacy, rich in flavor and with a precise identity, excellent to be savoured in its purity, but also the ideal companion for the most creative combinations like caprese salad or with bresaola and other cured meat.

## CECINA DE LEON - SPANISH CURED SMOKED AIR DRIED BEEF

We at Italian Food Masters are proud to bring to the UAE the famous Cecina de Leon, probably the best beef ham in the world.

In Spain, it has long achieved the status of Pata Negra ham and it is now conquering the UAE.

Cecina de Leon is known to have been produced in the north of Spain since at least the 4th Century A.D. when it was first described in an agricultural treaty written by Seneca, the famous Roman dramatist and philosopher.

In the ideal climate of the province of Leon - with dry, hot summers and chill winters - the ham is carefully salted and lightly smoked over oak fires. It's then rest to ripen for at least 12 months. Over this period it develops a distinguished and unique aroma.







60gr SLIDER READY BAKED



35gr ROLLS THAW AND BAKE

