



THE SELECTION

2025



Each place has its own traditions and each product its own story to tell. Our catalogue contains countless stories of passion, dedication and love for good food.

The House of Fine Foods is an accurate selection of products and extraordinary raw materials, dedicated to fine dining and haute cuisine all around the world.

We have sourced different countries to collect the finest gourmet gems and we are constantly in search for new ingredients that can satisfy our customers' standards and help them reach their culinary dreams. This project, in fact, addresses to those food professionals with an innovative and curious spirit, who want to distinguish their cuisine.

We are passionate about quality ingredients and we work closely with zealous suppliers who share the same philosophy and attention to details. This dynamic catalogue contains a thrilling variety of products including marble beef, caviar, truffle and much more.



There is nothing more satisfying than knowing that the seafood you are preparing is the freshest possible, and nothing compares to when it is delivered to your kitchen alive.

The House of Fine Foods have a long history in sourcing, packing, processing and supplying a wide selection of the finest live seafood from around the world to hotels, restaurants and homes since 2004.

HOFF LIVE SELECTION adheres to the most stringent standard on food safety and unwavering commitment to every detail. We impose vigorous requirements on storage from the origin, through to the packing and finally the shipping.







## *Blue Lobster*

---

Blue Lobster, a clawed species from the Atlantic, is fished with traditional pots at depths up to 50m. Its blue-brown shell turns red when cooked, and both the claws and abdomen offer firm, succulent white meat.

## *Norwegian Langoustine*

---

Norwegian langoustines boast white meat with a deep, balanced flavor of saltiness and sweetness. Their firm, crisp texture offers a unique consistency unmatched by other lobsters.





## King Crab

---

The Alaskan King Crab, the largest and most flavorful, boasts thick white meat with bright red highlights that flakes into large, succulent pieces.

## Oyster

---

In France, two types are produced: flat oysters (huître plate) and rounded oysters (huître creuse), each offering distinct flavors, from buttery and creamy to sweet, salty, and briny, with a plump, springy texture.





## ARISTOCRAT CAVIAR


There are few things that exude luxury, refinement and excellence more than caviar.

Sought after for its succulent, savoury flavours, smooth creamy texture, and lustrous pearl-like appearance, Aristocrat Caviar is the epitome of fine dining, luxury and indulgence.

We offer an unsurpassed selection of the finest first and second harvest caviar. Each with its very own unique and distinctive taste, from the round firm golden pearls of the Oscietra sturgeon, to the midnight black, nutty buttery texture of the Amur River sturgeon, all our caviars will delight the palate.








With more than 20 years of dedication and knowledge in the caviar world, the Aristocrat caviar brand was born.

The aim is to select the best Caviar from around the world, and offer it under one brand.

Thus providing the best products to our customers seeking a true caviar experience.





## *Victoria Island Smokehouse*

Victoria Island Smokehouse originates from the Swiss/Italian tradition of preserving and smoking fish. Founded by Chef Cristian Giancaterino, with over 20 years of experience, the company produces high-quality smoked fish in small batches.

Established in Hong Kong and now based in London, the smokehouse focuses on sourcing the finest ingredients to perfect each product, including salmon, swordfish, trout, and sturgeon. For Cristian, smoking is an art that enhances flavors and textures, ensuring consistently impeccable results.







A succulent, mouth-watering  
taste that is synonymous with  
Victoria Island Smokehouse





In a small village north of Bari men, who have made fishing their life goal, have always lived. From generation to generation, they have handed down their love for the sea and their knowledge in the ancient art of casting nets. It is in this environment that Antonio Vasile's business was born and this is where he selects the best of the daily local catch, for the most exclusive tables.

Every day he travels from port to port, scouting for the most reliable fisheries and sourcing the best products the Adriatic Sea can offer. Antonio Vasile is a guarantee of high quality on both fresh catch and semi-finished products. His trademarks are his experienced staff and the use of the latest technology. In every process he tries to preserve as much as possible the craftsmanship of gestures, recalling the ancient traditions of Puglia.





## CAREFUL AND RESPONSIBLE FISHING

Immediately after being caught, the fish is sorted, stored and frozen on board.

This process allows the products to retain their nutritional and organoleptic characteristics and it guarantees the freshness of the catch when sold.

The perfect example is the red shrimp, a crustacean with a purple-red color, often with coral tones, white, firm flesh and with a distinct sweetness that is mixed with the typical savoriness of marine fish products. The red shrimp represents one of the specialties, and one of the prides, of Italian cuisine.





Armatore is a renowned Italian seafood producer based in Cetara, Campania. Specializing in high-quality Mediterranean delicacies, they offer a range of sustainably sourced products, including Cetara anchovies, fish sauces, and seafood specialties.

The quality of Armatore's products is guaranteed by the craftsmanship and careful selection of raw materials. The fresh fish is processed with skill and care, preserving the authentic flavor and freshness of the seafood.

Armatore's main goal is to offer customers a unique gastronomic experience, with products of the highest quality that represent the local culinary culture. The passion for the sea and tradition is reflected in every delicacy produced by Armatore.







**OUR STORY IS ONE OF PASSION  
AND OF RESPECT FOR THE SEA THAT  
WE ARE COMMITTED TO DEFEND  
EVERY DAY THROUGH AN ORIENTED  
SUSTAINABILITY POLICY TO REDUCE  
WASTE AND SAFEGUARD THE MARINE  
COMMUNITIES AND THEIR HABITAT,  
THANKS TO THE USE OF ARTISAN TOOLS  
WITH A LOW ENVIRONMENTAL IMPACT.**



The story of Smeralda began in Cagliari in 1988, with the production of mullet bottarga, an ancient regional delicacy that has been the flagship of their operations since the very beginning. From the outset, the company set its sights on preserving the value of quality and the integrity of tradition, specializing in the processing of seafood products and highlighting both regional and international specialties.

With profound knowledge of fishing markets, the company stands out for its philosophy centered on the meticulous selection of raw materials. This approach seamlessly combines innovation with respect for traditional techniques, passed down through generations and still at the heart of their production today.





# The Artisanal Craft of Production

*Meticulous and attentive, our production method holds no secrets.*

We adhere to a processing methodology which is part of our established quality path, prioritizing the pleasure of eating well in a genuine and transparent manner.





Carima hand-picks the best beef selections and encloses them inside a brand that is based on few unmistakable principles: the breed of the cattle, its conformation and its marble score.

The frisian cattles dedicated to our program, are all females of the Valle Padana (Italy), which present outstanding characteristics, resulting in a unique marbled beef gastronomy experience.

Marbling is the visible unsaturated and healthy intramuscular fat that accumulates within lean muscles, which creates a marble pattern in the meat — hence the name. Marbling highly affects many attributes of the meat: its juiciness, tenderness, texture, and flavor. All of them are crucial to the “eating experience” and, for this reason, the presence of marbling has an extremely positive effect on the quality of beef.





# BEEF MARBLING

**Marbling** is the visible unsaturated and healthy intramuscular fat that accumulates within lean muscles, which creates a marble pattern in the meat – hence the name.

Marbling highly affects many attributes of the meat: its juiciness, tenderness, texture, and flavor. All of them are crucial to the “eating experience” and for this reason the presence of marbling has an extremely positive effect on the quality of beef.







Mazura, “The Finest Marbled Beef,” is the result of an accurate selection of cattle characterized by the connection with the geographical area in which they prosper, the Masuria, in northeastern Poland.

The natural environment, the diet and the good breeding practices, guaranteed by an cutting edge selection and production chain, foster a Program exclusively focused on the quest for the best cattles in the world.

This Program starts with a careful screening of Heifers under 36 months of age, which are chosen on the basis of a strict protocol centered around their marbling. The result is a superlative quality meat that guarantees a unique and memorable experience, even for the most demanding palates.





The natural environment and the good breeding practices, foster a Program exclusively focused on the quest for the best cattles in the world.



GENETICS



AGE



NUTRITION



CONTINENTAL  
CLIMATE







The tradition for calf farming on the Italian peninsula dates back to very ancient times. Indeed, some etymological studies indicate that the very word ITALY comes from the term Víteliú meaning: “land of young bovines”.

Calf breeding for Italian white veal production takes place mainly in the area known as the Po Valley where the majority of the largest and most important Italian dairy-cattle farms are located.

The milk from Frisona italiana breed is the main ingredient for renowned aged cheeses such as Parmigiano Reggiano and Grana Padano. The male veals of Frisona italiana born by dairy cows are therefore used for the production of what is known as white veal.





## The finest italian milk fed veal

The genotypic characteristics of the italian veal “white meat” and its balanced feeding guarantee a meat with a very high nutritional value:

- High protein content
- Low in lipids, about half of those to be found in an adult animal
- High calcium concentration, three times as much as in an adult animal
- High concentration of mineral salts, such as phosphorus, magnesium and iron





Maison Masse 1884 specialises in foie gras and gastronomic products since 1884.

The Maison Masse 1884 has been a family company for 4 generations, and today is still a business on a human scale, distributing its own brand.

Maison Masse has over 130 years of expertise based on their independent selection of the best from each production area, the total respect of each animal's specific requirements, the specific care devoted to the breeding and feeding types and time criteria, the high precision chilling and deep-freezing processes.







# Savor the foie gras journey !

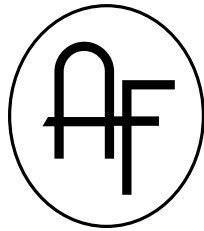
## A culinary journey like no other

**Tradition, Quality, and Innovation:** Maison Masse combines the time-honoured tradition of foie gras production with a commitment to unparalleled quality and innovative culinary techniques.

**Exquisite Foie Gras Products:** Discover their extensive range of meticulously crafted foie gras products, designed to delight even the most discerning palates.

**Local Artisans and Producers:** They proudly collaborate with local artisans and producers who share their passion for excellence and uphold the rich gastronomic traditions of France.





**APPENNINO**  
FOOD GROUP

The brothers Luigi and Angelo Dattilo have always shared their love for nature, forests, mushrooms, and truffles. This allowed the company, founded with the name Appennino Funghi e Tartufi, and then renamed Appennino Food Group Spa, to become a reference point in its sector.

Passion is still the main ingredient, but there is much more. Thirty years' experience of the Dattilo brothers ensures the choice of the best raw material and extreme care is then applied when handling the latter. Most recent technologies guarantee safe, certified, and traceable products, with an unforgettable intense aroma.

The company, from the owners to the employees, shares the same mission: mixing tradition and innovation to present its specialties on your tables. Through culture, respect, and quality, the Appennino Food Group offers a premium product, striving to become a daily guarantee in cuisine all over the world.







**APPENNINO**  
FOOD GROUP

# Love for the land. Passion for nature

Care for well-made things.

Long term experience producing excellent quality products to turn every single meal into a glorification of pleasure.

Simple, tasty products made without preservatives and colorants: only fresh raw materials to obtain premium-quality products.





Antica Acetaia  
Luigi Cremonini

Located at the base of Castelvetro's hills, Antica Acetaia Luigi Cremonini was built in the mid-twentieth century as a family passion.

It has always followed the strict specifications of production, strongly believing in the «Made in Italy» label and in the local food and wine excellences. In order to gain the protected denomination of origin (P.D.O.) guaranteed by the consortium, the Traditional Balsamic Vinegar must meet multiple qualitative parameters. However, it is with the slow passing of time that this precious condiment turns into “Black Gold” .

The final product obtained from this long process is characterized by a round taste that presents the perfect balance between sweetness and sourness.

Acetaia Luigi Cremonini has always been dedicated to the production of Traditional Balsamic Vinegar, following the strict specifications and the local customs handed down from generation to generation.







Emilia-Romagna, Italy  
Castelvetro di Modena

## Castelvetro di Modena

Surrounded by rolling hills filigreed with rows of grapevines, the delightful village of Castelvetro di Modena lies about eighteen kilometers south of Modena.

Castelvetro di Modena is a center of winemaking and is synonymous with the Lambrusco Grasparossa varietal, which is grown here along with the Trebbiano grapes used in the production of **balsamic vinegar**.

This strong tie to a winemaking tradition makes Castelvetro an ideal place to spend pleasant days discovering local food and wine.

Castelvetro has been awarded the Italian Touring Club's "Orange Flag" as one of the most beautiful small towns in Italy, and it is a magical place where visitors can lose themselves in history and tradition.



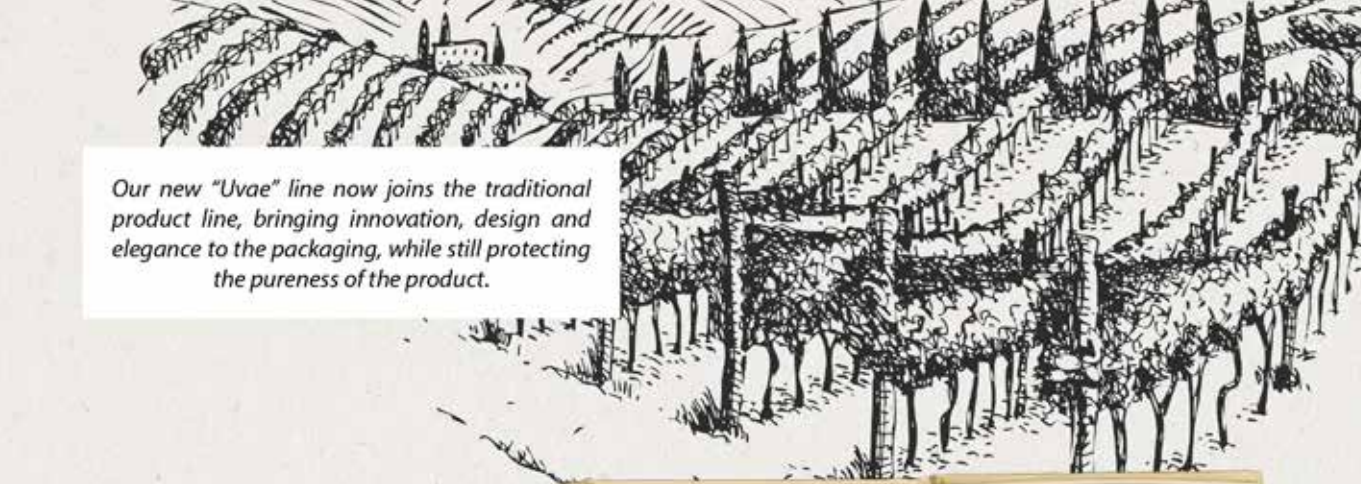
*In order to gain the protected denomination of origin (P.D.O.) guaranteed by the Consortium, the Traditional Balsamic Vinegar must meet multiple qualitative parameters. However, it is with the slow passing of time that this precious condiment turns into "Black Gold".*

*Remember that  
the Traditional Balsamic Vinegar of Modena  
is a dressing, not an ingredient.*



"Duomo di Modena"  
Modena Cathedral - Modena, Italy





Our new "Uvae" line now joins the traditional product line, bringing innovation, design and elegance to the packaging, while still protecting the pureness of the product.



SPECIAL RESERVE OF  
CREMONINI FAMILY  
"Elisir Uvæ"  
20 Years



SPECIAL RESERVE OF  
CREMONINI FAMILY  
"Elisir Uvæ"  
50 Years







The Oilalà family has been producing exceptional extra virgin olive oil for generations, rooted in the fertile lands of Puglia. Each day begins with dedication, as they carefully tend to their olive groves and select the finest olives at peak ripeness.

This meticulous process, guided by tradition and innovation, results in an oil celebrated for its vibrant flavors and purity. Passed down through time, their expertise ensures that every bottle embodies the essence of their passion and the rich heritage of Italian craftsmanship.





# Extra Virgin Olive Oil by Olialà “Maioliche” 100% Italian

Olialà represents the excellence of Italian extra virgin olive oil, crafted with meticulous care and artistry to celebrate the quality and traditions of Puglia.

Each bottle contains an oil with a unique aromatic profile, made from carefully selected olives and processed using innovative methods to preserve their freshness and natural polyphenols.





# ACQUERELLO®

Acquerello started in 1991 from Piero Rondolino's idea to create a rice that distinguished itself from the others for its superior quality.

Grown, processed and packed at Tenuta Colombara, in the heart of the province of Vercelli, Acquerello is a unique Carnaroli rice. After harvesting, the rice is aged between 1 and 7 years in refrigerated silos.

It is then milled slowly and delicately using a propeller, a process invented in 1884 and nowadays used only by the Rondolino family. Experience brings intuition: the grains are mixed with their germ, which contains all the most precious nutritional substances, the vitamins and mineral salts contained only in wholegrain rice. This process is protected by an international patent.

Acquerello is the epitome of rice, thanks to its nutritious, firm and flavor grains: it remains "al dente", absorbs sauces and dressings and its versatility makes it ideal for every kind of recipe, while preserving all the characteristics of the rice.





**Tenuta Colombara,**  
*A unique place where history,  
nature and culture of rice meet.*  
1400ca.

## *The tastiest, the richest & the healthiest*

### *It's the tastiest*

because it's the only rice whitened with a helix, a gentle method which leaves the grain intact.

---

### *It's the richest*

because it is aged for at least one year in refrigerated silos. Starch is more stable and flavor enhanced.

---

### *It's the healthiest,*

because thanks to a patented process the rice germ is absorbed in the grains, giving them all the nutritional values of brown rice.





# Pietro Massi

Pastificio Massi's Pasta is what we can define as a "living" Pasta.

When technology and innovation are at the service of tradition, it is possible to make craftsmanship contemporary, creating an exceptional Pasta that preserves unaltered the natural characteristics of the raw materials: an unparalleled porosity, a natural irregularity and an unmistakable aroma.

Pietro Massi Pasta is a unique product of the highest quality, processed with patented, innovative and unrepeatable systems: the "Cold Method" invented by Pietro Massi. This process, based on constantly controlled low temperatures and the absence of mechanical and thermal stress, has three stages: the dough, the sheet of dough and the die shaping. Their mission is to do everything possible to produce an extraordinary product.

The company achieves this result by creating revolutionary innovations, making their production more sustainable and striving to have a positive impact in the communities where they live and work.





Our vision

**Good Pasta<sup>\*</sup>  
comes only  
from respect<sup>\*\*</sup>**

<sup>\*</sup> Good because healthy, nutritious, tasty, fragrant  
& with an unforgettable bite

<sup>\*\*</sup> Respect for precious raw materials and tradition



# Ta MILANO

“T’a Milano” meticulously select the finest cocoa Grand Cru and handpick excellent raw materials, giving priority to those sourced from their own region. They craft their products with utmost attention to detail, aiming to delight even the most discerning palates.

“T’a Milano” design packaging using eco-friendly, biodegradable, and compostable materials, blending innovation with functionality and elegance. Their artisanal production, conducted in the laboratories of Cerro Maggiore, on the outskirts of Milan, has garnered recognition and awards over the years. This production facility embodies a dual essence: traditional on the outside, yet avant-garde in the production labs.





# QUALITY, ITALIAN SPIRIT & DESIGN

Crafted with artisanal precision and premium ingredients, "T'a Milano" chocolates offer a distinctive experience to savor and share.

Each product represents a unique journey through the excellence of Italy, capable of celebrating and exalting all its exquisite components.







# CONTACTS

## HEADQUARTERS

TEL: 059-5333 503

EMAIL: [IFB\\_FINEFOOD@INALCAFB.COM](mailto:IFB_FINEFOOD@INALCAFB.COM)

TEL: +39 340 3488453

EMAIL: [IFB\\_DIRECTSALES@INALCAFB.COM](mailto:IFB_DIRECTSALES@INALCAFB.COM)

INALCA FOOD & BEVERAGE S.R.L., VIA DELLA PACE 6/C,  
41051, CASTELNUOVO RANGONE (MO)

