

An aerial photograph of a scenic landscape. In the foreground, a calm lake with a greenish-blue hue is bordered by a dense, dark green forest. A small, rocky peninsula juts into the lake. In the middle ground, a small town with numerous houses is nestled in a valley. The background features rolling green hills and a distant view of a blue sea under a sky with scattered white clouds.

WORLDCLASS

Discover Hidden Treasures

2025 PRODUCT CATALOG

WORLDCLASS

Discover Hidden Treasures

At WorldClass, we are passionate about discovering and sharing the hidden treasures of the world.

Our journey takes us to the heart of Spain, Portugal, Argentina, Chile, and Uruguay, as we seek out rare and high-quality ingredients. Our consultants boast esteemed backgrounds, including illustrious chefs from El Bulli, like Oriol Castro and Eduard Xautruch of the world-renowned restaurant Disfrutar.

As importers and distributors, every ingredient we bring to you is handpicked, representing our quest for “Hidden Treasures”.

We’re also deeply committed to ethical and sustainable practices. To us, excellence isn’t just about culinary marvels but also about making a difference to our producers, their communities, and our shared planet.

Join us in this culinary voyage.

Discover with WorldClass.



The CXC brand stands on a foundation of exceptional culinary expertise and a zeal for food innovation. Our consultants, Oriol Castro Forns, Eduard Xatruch Cerro, and Mateu Casanas Puignau, bring a distinguished history as head chefs at elBulli, the restaurant celebrated for revolutionizing our approach to food. Their 15-year tenure at elBulli's kitchen was marked by setting new worldwide culinary trends.

In 2012, they embarked on their own ventures, launching **Compartir** in Cadaqués, followed by **Disfrutar** in Barcelona, both acclaimed for their innovative and contemporary cuisine. **Disfrutar** has become a hallmark of creativity, recognized as the **best restaurant in Europe** and ranked **second in the world** by The World's 50 Best Restaurants, in addition to holding two Michelin stars.

As consultants for WorldClass, Oriol, Eduard, and Mateu bring a wealth of experience, creativity, and a passion for gastronomy to identify the finest products and brands for the USA considered gastronomic gems of Europe.

Disfrutar

Restaurant • BARCELONA

Best Restaurant in Europe

#1 Best Restaurant in the World

*According to The World's 50 Best Restaurants

Two Michelin Stars

“In our kitchens, we trust only the finest. With WorldClass, we’ve collaborated to “Discover Hidden Treasures” from Europe. The products they offer are not just what we use and recommend, but they embody the reliability chef seeks” CXC

WORLDCLASS

Discover Hidden Treasures

Discover WorldClass Ingredients Featured at our Partner Restaurants

Texas

AMALFI RISTORANTE	GRAND GALVEZ	RED FLAME STEAK & GRILL
ARTISAN	GUARD AND GRACE	REZA PERSIAN GRILL
BARCELONA WINE BAR	HACHI	RIVER OAKS COUNTRY CLUB
BARI	HOUSTON RACQUET CLUB	ROYAL OAKS COUNTRY CLUB
BCN	KASRA	RUGGLES BLACK
BELLY OF THE BEAST	KIRAN'S	SAL Y PIMIENTA
BIJAN	KIRBY'S STEAKHOUSE	SAN LUIS RESORT
BLEND	KISS VIBE DINING	SAVOIR
BLUEJACK NATIONAL	LA GRIGLIA	SCHILLECI'S NEW ORLEANS KITCHEN
BODEGON DEL SUR	LANCASTER HOTEL	SOTO JAPANESE RESTAURANT
BONFIRE GRILL	LATE AUGUST	SUGAR & RYE
BRAEBURN COUNTRY CLUB	LE COLONIAL	THE BRIAR CLUB
BRASSERIE 19	MAD HOUSTON	THE BUCKINGHAM
BRENNAN'S OF HOUSTON	MAISON PUCHA BISTRO	THE CHEF'S TABLE
BRENNER'S ON THE BAYOU	MARRIOTT WOODLANDS	THE CLOCK
CHAMA GAUCHA	WATERWAY	THE CLUB AT HOUSTON OAKS
CHERRY BLOCK CRAFT BUTCHER	MASRAFF'S	THE HOUSTONIAN
COPPA OSTERIA	MIA BELLA	THE LIVING ROOM
DORIS METROPOLITAN	MI LUNA	THE ORIGINAL NINFA'S
DUCHESS	MONARCA	THE WESTIN WOODLANDS
EMBER & VINE	MONARCH HOSPITALITY	THE WOODLANDS COUNTRY CLUB
ETOILE CUISINE ET BAR	MOODY GARDENS	THE WOODLANDS RESORT
EZ'S LIQUOR LOUNGE	MUSAAFER	VIC & ANTHONY'S
FLORA	NETTBAR SHADY ACRES	WILLIE G'S
GAUCHOS DO SUL	NUMBER 13	ZANTI
GEORGIA JAMES	PHAT EATERY	
GRAFFITI RAW	POST OAK HOTEL	
	POTENTE	

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Discover Hidden Treasures

Discover WorldClass Ingredients Featured at our Partner Restaurants

Arizona

ACQUA DI' MARE	HIGH TIDE	PA'LA WOOD FIRED COOKING
AGUSTIN KITCHEN	HONEY + VINE	PHOENIX CITY GRILLE
ASI ES LA VIDA	HOTEL VALLEY HO	PHOENIX COUNTRY CLUB
BLUEWATER GRILL	HUSH PUBLIC HOUSE	PRIME, A SHULA'S STEAK HOUSE
BOURBON & BONES CHOPHOUSE	IRONWOOD AMERICAN KITCHEN	PURE SUSHI
BOURBON STEAK	ISABELLA'S KITCHEN	RENATA'S HEARTH
CAFE MONARCH	JW MARRIOTT CAMELBACK INN	RITZ DOVE MOUNTAIN
CAFFE BOA	JW MARRIOTT PHOENIX DESERT RIDGE	SEL
CAMPO ITALIAN BISTRO	LE TACO	SHERATON DOWNTOWN
CHICO MALO	LIL TOWN BUTCHER	SILVERLEAF GOLF CLUB
CHILTE	LINCOLN STEAKHOUSE & BAR	TEMPE MISSION PALMS HOTEL
CHRISTOPHER'S	LON'S	THE GENUINE
CRU JIENTE TACOS	MAMA POR DIOS	THE HOUSE BRASSERIE
DAHLIA TAPAS	MANCUSO'S RESTAURANT	THE MEXICANO
DESERT DIAMOND CASINO	MARCELLINO RISTORANTE	THE MICK BRASSERIE
DIFFERENT POINTE OF VIEW	MCDOWELL MOUNTAIN GOLF CLUB	THE MISSION
ELEMENTS	MIRABELLA AT ASU	THE SCOTT RESORT & SPA
FRANCINE	MORA ITALIAN	THE VIG
FULLHOUSE CAFE	OBON SUSHI BAR RAMEN	TORO
GILA RIVER RESORTS & CASINOS	OMNI SCOTTSDALE RESORT	VICINOS LOCAL ITALIAN
GIORDANO TRATTORIA ROMANA	PA'LA DOWNTOWN	WICKED SEAFOOD & MEAT
HACIENDA DEL SOL		WREN & WOLF

WORLDCLASS

Discover Hidden Treasures



We want to thank our restaurant partners for their continued support throughout the past year. We're looking forward to continuing our success with you in 2025 and discovering new culinary treasures from around the globe to make your restaurant menus and specials stand out.

John Bergman
CEO & CO-FOUNDER

120+
ACCOUNTS
IN ARIZONA & TEXAS



WORLDCLASS

Discover Hidden Treasures

ORDERING INFORMATION

DELIVERY TIMES

MONDAY - SATURDAY
9 AM - 5PM

ORDER THE DAY BEFORE
FOR NEXT DAY DELIVERY

CONTACT INFORMATION

CALL OR TEXT FOR ORDERS

PHOENIX

ANTHONY RIVERA
VP OF SALES
520.431.0068

HOUSTON

JOHN BERGMAN
CO-FOUNDER & CEO
480.688.3000

AMANDA RAMIREZ
VP OF SALES
713.515.3019



WORLDCLASS

Discover Hidden Treasures

2025 PRODUCT CATALOG

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A gaucho herding cattle in Argentina. The gaucho is on a horse, wearing a hat and a plaid shirt, herding a large group of dark-colored cattle. The background shows a vast, open landscape with scattered trees under a sky with soft, wispy clouds. The overall tone is warm and golden, suggesting a sunset or sunrise.

WORLDCLASS

Discover Hidden Treasures

ARGENTINE BEEF



Argentine Collection

Argentine Beef



- ◆ Argentine Beef is known worldwide for its **high-quality & rich flavor**.
- ◆ Beef is sourced from **Black Angus Certified British cattle breeds**.
- ◆ The founders of our partner supply company, icons in the Argentine cattle industry, **contribute 70% of the cattle from their personally owned lands**. Their network of other high-quality boutique providers yields the remaining 30%.
- ◆ Cattle are **raised free-range on Las Pampas grasses** for 18 months using traditional gaucho traditions, resulting in ethical and sustainable meat high in healthy omega-3 fatty acids.
- ◆ Cattle are finished on grain to maximize flavor and marbling.
- ◆ Cattle are **never given antibiotics or growth hormones**.
- ◆ **The Beef slaughter house is owned by the producer** and uses with state of the art equipment and meets Good Manufacturing Practices (GMP) regulations.
- ◆ Beef is **graded using a computer vision system** that precisely judges the meat for fat thickness, yield grade, marbling, and color ensuring all beef cuts meet the WorldClass standards.
- ◆ **Halal certified** by the Islamic Center of Argentina.



Argentine Beef Winner of the World Steak Challenge

The World Steak Challenge is a prestigious competition showcasing product quality, breed credentials, and processing standards from more than 300 companies globally.

For the third consecutive year, WorldClass Argentine Beef suppliers were awarded two gold medals for their tenderloin and ribeye cuts in 2022.



ARGENTINE BEEF

480.900.8900 |

ORDERS@WORLDCLASS.COM



World Steak Challenge

South America's Best Steak Winner



Since 2015 The World Steak Challenge is a global event that presents highest-quality steaks from around the world. With participants from over 25 different countries, it's an international celebration of steak excellence and a benchmark product quality, breed credentials and processing standards.



2024 MEDALS

Gold Medal - Ribeye

Silver Medal - Fillet

Bronze Medal - Sirloin

2023 MEDALS

South America Best Steak

Argentina Signature Ribeye Steak

Gold Medal - Ribeye

Silver Medal - Sirloin

2022 MEDALS

Gold Medal - Grain Fed Ribeye

Gold Medal - Grain Fed Tenderloin

Silver Medal - Grass Fed Tenderloin

Silver Medal - Grain Fed Sirloin



BEST RIBEYE

JUDGING CRITERIA

RAW STEAK JUDGING CRITERIA

Appearance	Aroma	Color	Marbling	Consistency of Fat Trim
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COOKED STEAK JUDGING CRITERIA

Appearance	Aroma	Flavor	Succulence	Tenderness
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WORLD STEAK 2023 WINNERS



EUROPE'S BEST STEAK
DANISH CROWN
NORLAND HEIFER GERMAN FILLET

NORTH AMERICA'S BEST STEAK
CREEKSTONE FARMS
RIBEYE WET AGED STEAK FROM THE USA

ASIA'S BEST STEAK
ITOHAM YONEKYU
ITO WAGYU A5+ JAPANESE SIRLOIN

SOUTH AMERICA'S BEST STEAK
DEVESA /AZUL NATURAL BEEF
ARGENTINA SIGNATURE RIBEYE STEAK

OCEANIA'S BEST STEAK
JACK'S CREEK
AUSTRALIAN CROSS BREED WAGYU SIRLOIN

ARGENTINE BEEF

480.900.8900 | ORDERS@WORLDCLASS.COM



Our partner, Azul Natural Beef S.A is an award-winning producer of high-quality Argentine beef meeting the needs of the most demanding clients in the world, starting with a rigorous selection of the finest breeds. Azul and the company's beef brand Devesa is founded through the partnership of two families a long tradition of 4 generations in the cattle and agriculture industry.

Fully integrated company with over 100,000 heads of cattle derived from its own production.

The best certified Angus breeds raised in the well-known pampas of Argentina.

Devesa is a Gold medalist in the world steak challenge for both its grass-fed and grain-fed tenderloin, ribeye, and sirloin beef cuts.



TOMAS ZYMNIS

**Co-Founder, Owner & Senior Advisor
of Azul Natural Beef**

**16 Years with Elvida Foods
as President and Shareholder**

Tomas has managed the family meat business for over 35 years and has always led the beef industry with modern export-oriented approach.

Tomas also served as president for Elvida foods, a Greek food company committed to the production of innovative products which meet the food needs of modern consumer.



RICHARD HOLLANDS

**Market Development Specialist
for Azul Natural Beef**

**Director of Sales and Business
Development for Altothea**

Richard is a highly skilled protein trade professional with unique global experience working in all major meat producing regions namely South America, Australia, NZ and the USA. A deep understanding of global trade flows and client base to match making him an extremely unique asset to Azul.



PORTIONED ARGENTINE BEEF

Our Portioned Meat Program offers premium cuts, tailored to meet your specific needs with flexibility and top-notch quality. From tender cuts like Chateaubriand to the robust flavors of Ribeye, each piece is expertly portioned to ensure consistency and exceptional flavor in every serving.

Whether you need center cuts of tenderloin, the melt-in-your-mouth texture of Manhattan Fillet, or the savory richness of the Outside Skirt, we provide versatility for a wide range of culinary creations.



ITEM	LBS / PIECE
<i>Bottom Sirloin Butt Flap (Bavette)</i>	4 -8 oz
<i>Outside Skirt Steak</i>	4-6 oz
<i>New York Strip</i>	10-16 oz
<i>Beef Ribeye</i>	12-16 oz
<i>New York Strip - Manhattan</i>	4-6 oz
<i>Beef Tenderloin Fillet</i>	4-8 oz
<i>Beef Tenderloin Chateaubriand</i>	18 oz

INGREDIENTS	Raw Argentine Beef
FORM	Chilled
SHELF LIFE	120 - 150 days vacuum-packed if storage between 30°F -36°F



OJO DE BIFE

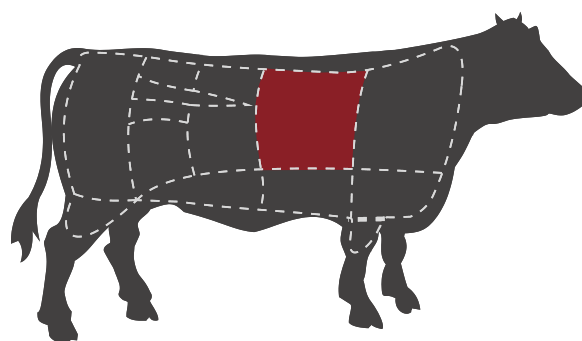
ARGENTINE BEEF

RIB-EYE

This steak is rich, juicy and full-flavored with generous marbling throughout.

Culinary Notes

- The Ribeye is renowned for its rich marbling, with fat distributed throughout the cut. This marbling melts as the steak cooks, contributing to the cut's exceptional juiciness and tenderness.
- Thanks to the high fat content and marbling, the Ribeye Steak has a buttery and succulent flavor, with a richness that is more intense than many other cuts.



INGREDIENTS	Raw Argentine Beef
FORM	Chilled
SHELF LIFE	120 - 150 days vacuum-packed if storage between 30°F -36°F
CASE & PACK SIZE	Avg. LBS per Unit 10.7 lb Avg. Units per Case: 3-4 Average net weight per case: 35 lb Case size: 23.62"W x 15.74"L x 5.90"H



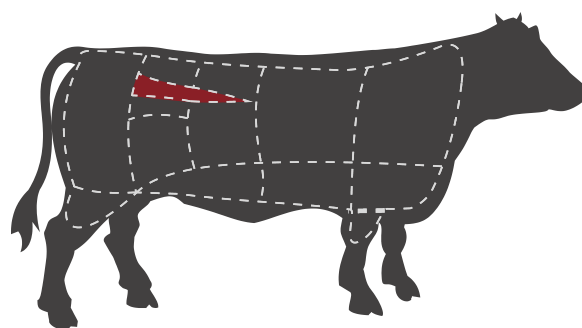
BIFE DE LOMO

ARGENTINE BEEF TENDERLOIN

The most tender and desirable cut of beef.
Cooked right, it can easily be cut with a fork.

Culinary Notes

- Argentine beef, including the tenderloin, is renowned for its exceptional quality and flavor.
- The tenderloin is one of the most prized cuts of beef due to its tenderness and subtle flavor. It's located along the spine and is part of the short loin and sirloin.



INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit 4.7 lb
Avg. Units per Case 8-10
Average net weight
per case: 45 lb
Case size:
23.62"W x 15.74"L x 5.90"H



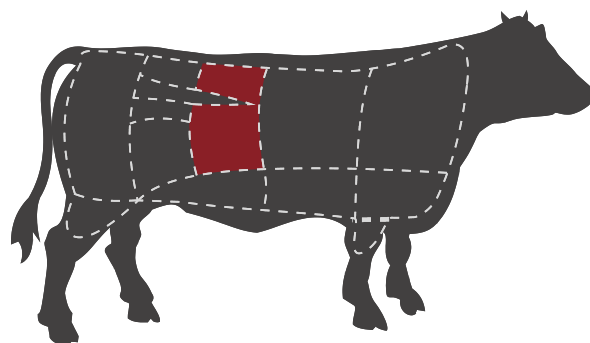
BIFE DE CHORIZO

ARGENTINE BEEF NEW YORK STRIP

A thick, juicy cut, with tasty fat and marbling and robust flavor.

Culinary Notes

- The New York Strip has a medium texture with a tighter grain compared to ribeye. It is moderately tender and less marbled than some other cuts, making it a good balance between tenderness and a leaner bite.
- The fat content is lower than cuts like the ribeye, but enough to provide a rich taste, especially when cooked to medium-rare or medium.



INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
Vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit: 10.8 lb
Avg. Units per Case: 4-5
Average net weight
per case: 44 lb
Case size:
23.62"W x 15.74"L x 5.90"H



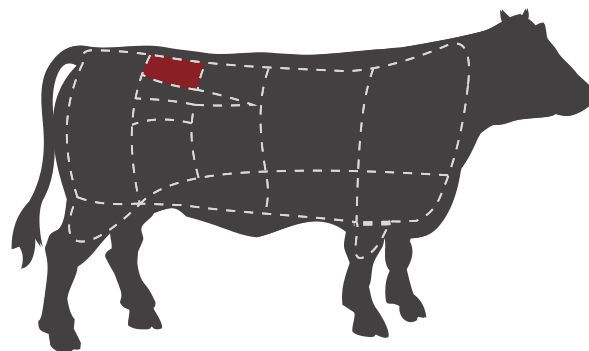
PICANHA

ARGENTINE BEEF TOP SIRLOIN CAP COULOTTE

This cut is a staple in Argentina and Brazil, where it's the star of many traditional barbecue or "churrasco" dishes.

Culinary Notes

- The Coulotte boasts a fine grain and a thick layer of external fat that bastes the meat during cooking, resulting in a juicy, tender piece of beef. It's known for its succulent texture and melt-in-your-mouth quality when cooked properly.
- The fat content is lower than cuts like the ribeye, but enough to provide a rich taste, especially when cooked to medium-rare or medium.



INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit: 3.6 lb
Avg. Units per Case: 8-12
Average net weight
per case: 38 lb
Case size:
23.62"W x 15.74"L x 5.90"H



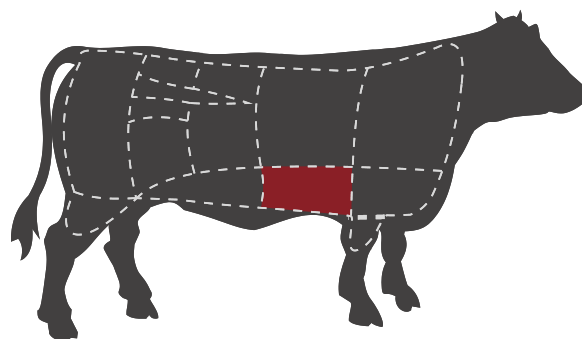
ENTRAÑA

ARGENTINE BEEF OUTSIDE SKIRT STEAK

One of the most popular cuts amongst Argentine locals it's known for being full of flavor.

Culinary Notes

- Skirt steak has a very pronounced grain and a chewy texture, its fibers are packed with flavor.
- Skirt steak is known for its robust, beefy flavor, making it a favorite for fajitas, stir-fries, and other dishes where the meat is cooked quickly and sliced thin. It's important to cut it against the grain to maximize tenderness.

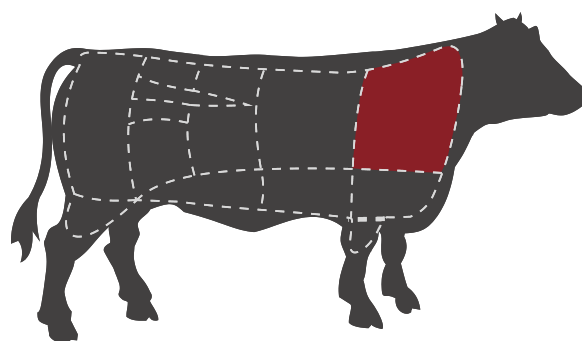


INGREDIENTS	Raw Argentine Beef
FORM	Chilled
SHELF LIFE	120 - 150 days vacuum-packed if storage between 30°F -36°F
CASE & PACK SIZE	Avg. LBS per Unit 2.5 lb Avg. Units per Case 15-20 Average net weight per case: 45 lb Case size: 23.62"W x 15.74"L x 5.90"H



CARNE INTERCOSTAL

ARGENTINE BEEF BONELESS CHUCK SHORT RIB



This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor.

Culinary Notes

- This cut is known for its rich marbling that, when cooked slowly, renders into the meat, resulting in a highly tender and juicy cut of beef.
- It's perfect for slow cooking methods like braising or slow roasting, which break down the connective tissue and unleash the cut's full flavor potential.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit 5 lb
Avg. Units per Case 7-9
Average net weight
per case: 40 lb
Case size:
23.62"W x 15.74"L x 5.90"H



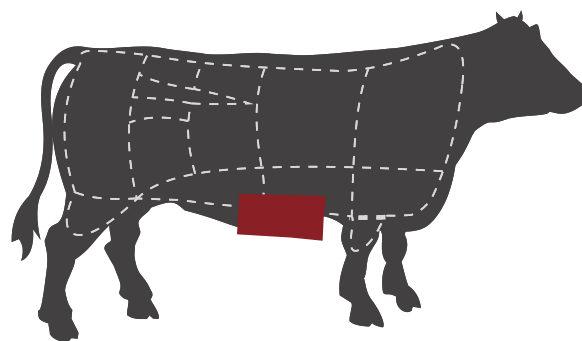
CARNE INTERCOSTAL

ARGENTINE BEEF BONELES PLATE SHORT RIB

The Boneless Short Rib Plate is derived from the beef short plate, or the lower middle of the cow. The bones are removed, leaving a well-marbled and rich piece of meat.

Culinary Notes

- This cut is recognized for its heavy marbling, which when slowcooked, renders into the meat to create a moist, tender, and flavorful dish.
- The marbling throughout the cut melts during the cooking process, further enhancing the taste.
- Ideal for braising, barbecuing, or smoking, this cut absorbs flavors wonderfully, making it suitable for a variety of marinades and rubs.



INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

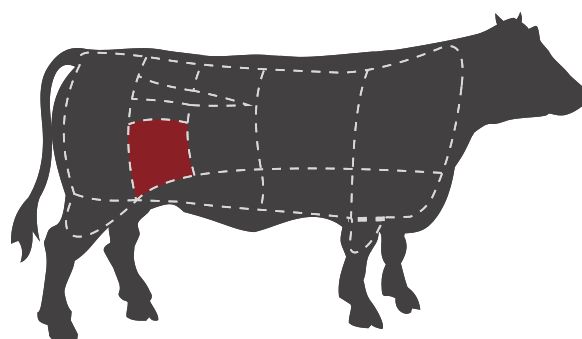
CASE & PACK SIZE

Avg. LBS per Unit 5 lb
Avg. Units per Case 7-9
Average net weight
per case: 40 lb
Case size:
23.62"W x 15.74"L x 5.90"H



MEDIALUNA DE VACIO

ARGENTINE BEEF BOTTOM SIRLOIN BUTT FLAP



While similar to the flank steak this cut offers more marbling and richer texture.

Culinary Notes

- The Bottom Sirloin Butt Flap boasts a coarse grain with a strong texture, which results in a slightly chewy but satisfying mouth feel.
- It is admired for its rich, robust beef flavor, a characteristic of the sirloin cuts. After cooking, it's typically sliced thin against the grain to maximize tenderness.

INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit 3.4 lb
Avg. Units per Case 4-6
Average net weight
per case: 35 lb
Case size:
23.62"W x 15.74"L x
5.90"H



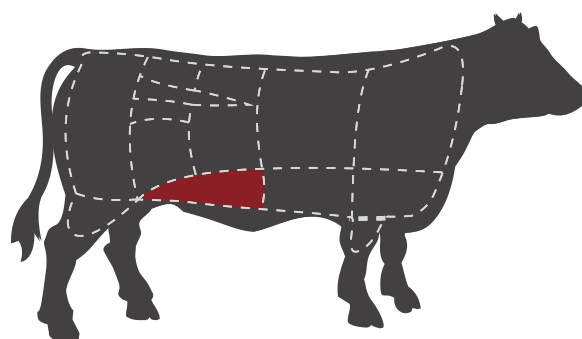
VACIO

ARGENTINE BEEF FLANK STEAK

An extremely flavorful cut with a mouth-watering exterior of crispy fat.

Culinary Notes

- *The Flank Steak is a long, flat cut taken from the abdominal muscles of the cow. It's a single, boneless piece that's full of lean muscle fibers.*
- *It has a robust, meaty flavor. It's a popular cut for dishes like fajitas and stir-fries, and its wide, thin shape makes it a great choice for stuffing and rolling.*



INGREDIENTS

Raw Argentine Beef

FORM

Chilled

SHELF LIFE

120 - 150 days
vacuum-packed if storage
between 30°F -36°F

CASE & PACK SIZE

Avg. LBS per Unit 3.3 lb
Avg. Units per Case 11-13
Average net weight
per case: 43 lb
Case size:
23.62"W x 15.74"L x 5.90"H



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IBÉRICO PORK



WORLDCLASS

Discover Hidden Treasures



The wagyu of pork

IBÉRICO PORK

Iberico pork is a culinary delicacy that has been treasured for centuries in the Iberian Peninsula of Spain and Portugal. Considered the “Wagyu of pork,” it is highly prized by chefs for its exceptional flavor, marbling, and texture.

OUR SOURCING

Our exquisite Iberico pork is directly sourced straight from La Alberca, a small village in the province of Salamanca, Spain, situated in the pristine Dehesa ecosystem bordering Portugal. Fermin's pigs are Iberian, reared in green pastures and oak groves with pure soils free from synthetic fertilizers and pesticides. No antibiotics or growth-promoting hormones are used and the Iberian pigs are free to roam the open space at all times.

OUR COMMITMENT

We take pride in sourcing the finest quality Iberico pork. We work directly with producers to ensure we meet our commitment to sustainable and ethical farming practices.

FERMÍN®

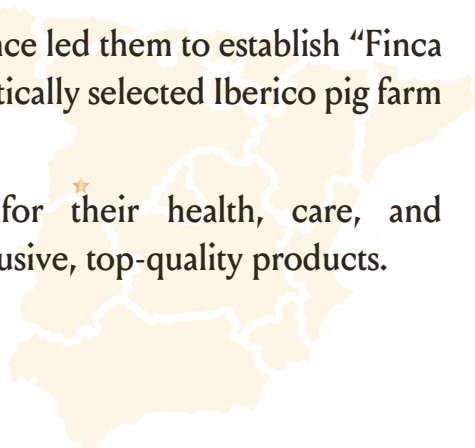
■■■ a cut above.



the wagyu of pork

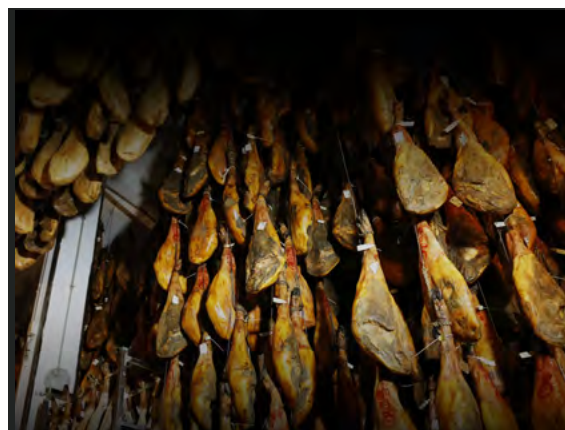
IBÉRICO PORK

- ◆ Founded in 1956, Fermin is a small family business based in La Alberca, Salamanca. With over 60 years of experience, they are renowned for producing the highest quality Iberico products in the world.
- ◆ Fermin was born from the efforts of Fermin Martin and Victoriana Gomez, who gathered traditional knowledge of raising and curing Iberico pigs in La Alberca.
- ◆ Today, managed by Santiago and Francisca, the children of Martin and Gomez, Fermin continues its artisanal legacy, focusing on traditional production methods and global commercialization of Iberico products.
- ◆ They control the entire production process at their plants in La Alberca and Tamames, surrounded by magical landscapes that inspire their work.
- ◆ Their commitment to excellence led them to establish “Finca Los Helechales,” the first genetically selected Iberico pig farm in the area.
- ◆ Fermin’s pigs are known for their health, care, and contentment, resulting in exclusive, top-quality products.



FERMÍN®

■ ■ ■ a cut above.



Iberico Pork

First authorized company to export Iberico products to the United States

In 2005, Fermin became the first authorized company to export Iberico products to the United States, complying with the highest standards.

In 2016, Fermin obtained the Certification of Organic Industry, becoming the first to export organic Iberico pork meat to the United States.

With distribution in over 20 countries, Fermin is a pioneer in bringing Iberico products to Europe, Japan, Canada, Singapore, China, and more.



Cured Ibérico Pork

DRY CURED JAMÓN IBÉRICO DE BELLOTA

Our premium collection of cured Iberico pork brings the rich flavors of Spain directly to your table. Known for its exceptional marbling and rich taste, each cut of Iberico pork is sourced from the finest acorn-fed Iberian pigs, offering a taste experience unlike any other. From bone-in legs to pre-sliced options, these selections are perfect for gourmet dishes, tapas, or charcuterie boards.

ITEM	Units/Case	Avg. Case/Lb
<i>Iberico Salami Pre-Sliced</i>	20z 15 pk	2
<i>Iberico Chorizo Pre-Sliced</i>	20z 15 pk	2
<i>Iberico Salchichon</i>	70z 10pk	4
<i>Iberico Chorizo</i>	70z 10pk	4
<i>Iberico Chorizo Spreadable - 5 oz</i>	10 cans	5
<i>Serrania Ham Pre-Sliced</i>	20z 15 pk	2
<i>100% Iberico Acorn-Fed Coppa Serrano 1.5 - 1.7 LB</i>	5 pcs	7
<i>100% Iberico Acorn-Fed Loin Pre-Sliced</i>	20z 15 pk	2
<i>Iberico Salchichon - 1.5 - 2 LB</i>	4 pcs	8
<i>Iberico Chorizo - 1.5 - 2 LB</i>	4 pcs	10
<i>100% Iberico Acorn-Fed Shoulder Pre-Sliced</i>	20z 15 pk	2
<i>100% Iberico Acorn-Fed Coppa De Bellota 1.5 - 1.7 LB</i>	4 pcs	6



INGREDIENTS

Raw Iberico pork shoulder muscle. All Natural. Gluten Free. Non GMO.

FORM

Cured

SHELF LIFE

2 years if frozen between 10°F and -11°F



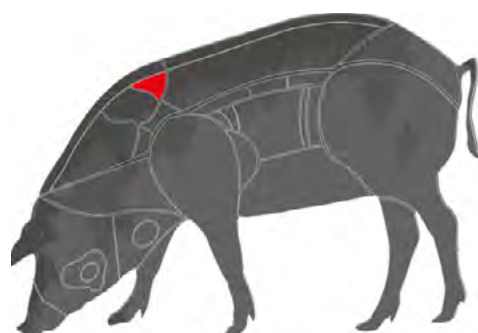
PLUMA IBÉRICA

RAW IBERICO PORK FLANK

The pluma is attached to the back of the loin. It is smaller but has similar qualities. Its name comes from its flat triangular shape, similar to a feather. Each pig has only two small plumas, so it is one of the most desirable cuts.

Culinary Notes

- *Oven roasted, pan seared or grilled (recommended)*
- *Light sauces high in acid or lightly sweet pairs well with most Iberico pork cuts*



INGREDIENTS

Raw Iberico pork flank.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

2 unit per packet
/7-8 packets per case
Avg. LBS per Unit 1.77 lb
Average net weight
per case: 13.6 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



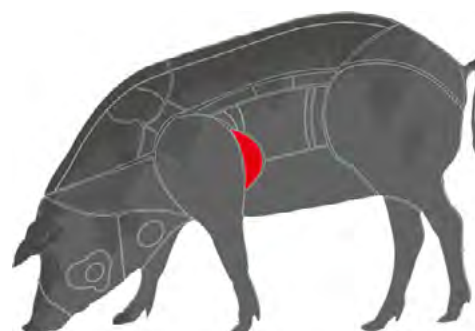
SECRETO IBÉRICO EXTRA

RAW IBERICO PORK SHOULDER MUSCLE (“EXTRA”)

A fantastically tender cut from the shoulder. The secreto is a fan-shaped muscle in front of the bacon. It is difficult to see when the fat is sliced vertically. To find it, you need to slice it horizontally. It is one of Spain’s best kept secrets! Dark in color, dense marbling, extremely juicy and rich in flavor.

Culinary Notes

- *Quick and easy to grill on medium to medium high heat*



INGREDIENTS

Raw Iberico pork shoulder muscle.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

2 unit per packet
/10-12 packets per case
Avg. LBS per Unit 0.97 lb
Average net weight
per case: 10.94 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



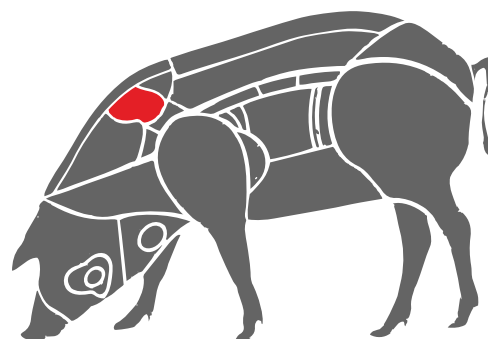
PRESA IBÉRICO

RAW IBERICO PORK

Located deep within the pork shoulder, the Iberico Pork Presa is a lean muscle that boasts rich marbled flavors. This particular cut is highly sought after by Spaniards during the traditional pig harvest known as “Matanza.” Despite being a shoulder cut, it is surprisingly tender and frequently marbled, with a robust & almost beefy taste.

Culinary Notes

- Due to its thickness the best way to cook is to reverse sear the presa cut is on indirect heat first, then sear.
- Can also be slow-roasted and sliced against the grain



INGREDIENTS

Raw Iberico pork.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

1 unit per packet
/7-9 packets per case
Avg. LBS per Unit 1.62 lb
Average net weight
per case: 13.2 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



COCHINILLO 100% IBÉRICO

100% IBERICO SUCKLING PIG

The pure Ibérico pig is considered to be one of the tastiest and juiciest pork in the world.

100% Ibérico suckling pig, commonly called “cochinillo” has fed only on mother’s milk, so the result is the most tender and delicious meat you will ever taste.

Culinary Notes

- The roast suckling pig is one of the most typical dishes in the cuisine of “Castilla y Leon”, Spain
- The suckling pig is rubbed with olive oil, garlic, salt and thyme. It cooks in two stages: once for about an hour in a clay dish alongside the fire or on a grate directly on top of it, and later to brown the skin

INGREDIENTS

100% Iberico suckling pig.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

1 month if refrigerated and
vacuum packed
2 years if frozen and vacuum
packed

CASE & PACK SIZE

1 unit per case
Average net weight
per pig: 10.60 LBS
Case size:
19.68"W x 10.62"L x 4.13"H



LOMO IBÉRICO

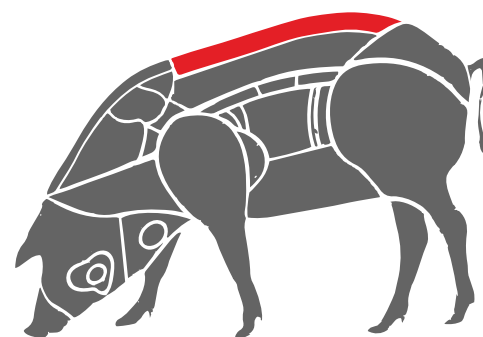
RAW IBERICO PORK LOIN

| 2oz | 3oz | 3.5oz | 5.5oz

Lomo Iberico Bellota is a premium boneless pork loin made from Iberico de Bellota pork. It has a rich taste and tender consistency, with nicely marbled, tender flesh and juicy flavor.

Culinary Notes

- This cut can be cooked in numerous different ways: roasted, stuffed, breaded, fried or grilled. Please bear in mind it has a thin layer of fat on the outside, so we recommend cooking it no more than medium-rare.*



INGREDIENTS

Raw Iberico pork flank.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

1 unit per packet
/2-3 packets per case
Avg. LBS per Unit 6.73 lb
Average net weight
per case: 14.34 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



CHULETON DE CABECERO

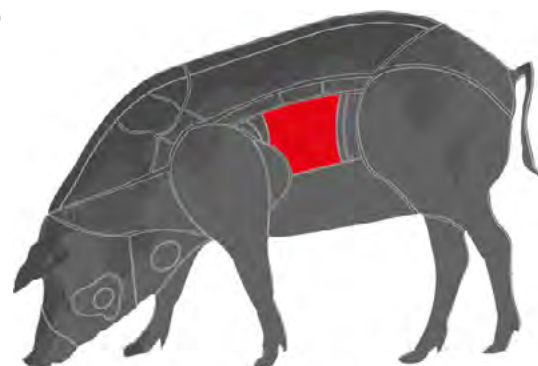
RAW IBERICO PORK RIBEYE STEAK (COLLAR)

| 9/12oz | 12/14oz | 14/17oz | 17oz+ |

This type of ribeye comes from the part of the bone in loin (chuletero) closest to the collar of the pork. It is a very juicy meat due to its infiltration of fat, incredibly rich, juicy and tender.

Culinary Notes

- Given its inherent tenderness and flavor profile, the Ibérico Pork Ribeye demands minimal seasoning – often just a touch of sea salt and freshly cracked pepper.
- Whether grilled to perfection or pan-seared to a delectable finish, the meat's natural flavors should remain the star of the dish.



INGREDIENTS

Raw Iberico pork ribeye steak.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

2 unit per packet
/4 packets per case
Avg. LBS per Unit 1.14 lb
Average net weight
per case: 9.12 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



CHULETON DE LOMO

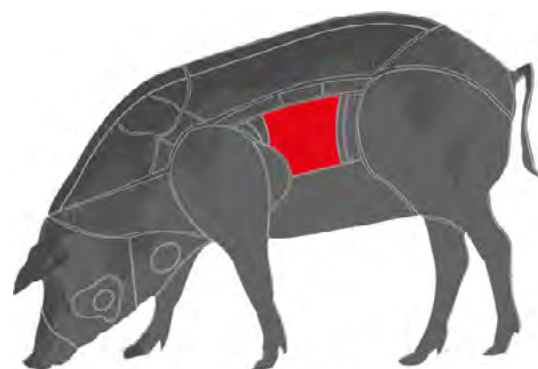
RAW IBERICO PORK RIBEYE STEAK (LOIN)

| 6/8oz | 8/10oz | 10/12oz | 12oz+ |

This ribeye is obtained by cutting the bone inloin (chuletero) into chops. It is a cut with less infiltrated fat. That is why we leave a thin layer of fat that covers it, giving it a juicy and exquisite touch.

Culinary Notes

- *The Ibérico Pork Ribeye Steak is best appreciated when grilled or pan-seared to a golden perfection. It's vital to avoid overcooking, allowing the meat to remain tender and juicy.*
- *A simple seasoning of sea salt, black pepper, and a touch of olive oil is all that's needed to elevate its natural flavor*



INGREDIENTS

Raw Iberico pork ribeye steak.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

1 unit per packet
/12 packets per case
Avg. LBS per Unit 0.70 lb
Average net weight
per case: 8.4 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



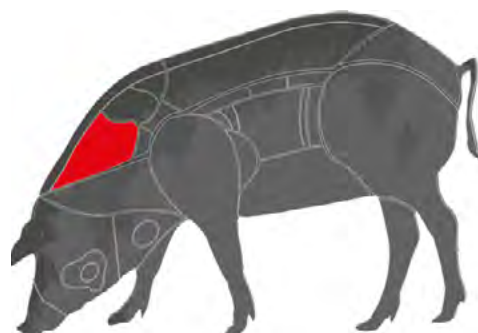
CABECERO IBÉRICO

RAW IBERICO PORK COLLAR

The cabecero is the taken from the muscle used by the pig to move neck and head. This meat cut is extremely well marbled and is a most appreciated piece because of this juiciness.

Culinary Notes

- Roast like traditional shoulder or cut in steaks and grill.
- Light sauces high in acid or lightly sweet pairs well with most Iberico pork cuts



INGREDIENTS

Raw Iberico pork collar.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4 packets per case
Avg. LBS per Unit 4.48 lb
Average net weight
per case: 17.9 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



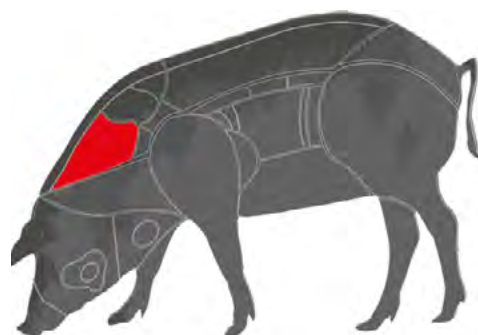
CABECERO IBÉRICO

GROUND IBERICO PORK COLLAR

Our Ground Iberico Pork, made from the prized Cabecero Iberico cut, brings the full flavor and rich texture of Iberian pork to your dishes. This premium ground pork is known for its exceptional marbling and deep, savory taste, making it a perfect choice for a wide range of culinary creations. Whether you're preparing burgers, meatballs, sausages, or savory fillings, the rich flavor and tenderness of Cabecero Iberico elevate every bite.

Culinary Notes

- *Ideal for grilling, sautéing, or slow cooking, this ground pork offers versatility in a variety of dishes.*
- *The rich fat content and marbling ensure a juicy and flavorful result in everything from traditional Spanish recipes to modern twists on comfort food classics.*



INGREDIENTS

Ground Iberico pork collar.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4 packets per case
Avg. LBS per Unit 4.48 lb
Average net weight
per case: 17.9 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



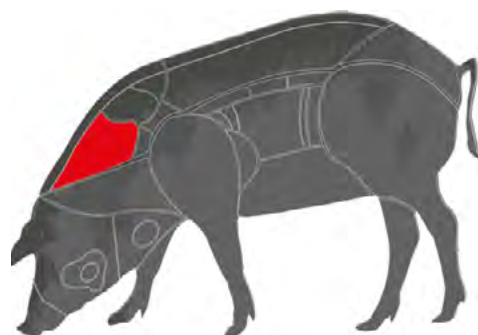
MOGOTE IBERICO

RAW IBERICO PORK MINI COLLAR

The cabecero is the taken from the muscle used by the pig to move neck and head. This meat cut is extremely well marbled and is a most appreciated piece because of this juiciness.

Culinary Notes

- Roast like traditional shoulder or cut in steaks and grill.
- Light sauces high in acid or lightly sweet pairs well with most Iberico pork cuts



INGREDIENTS

Raw Iberico pork mini collar.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4 packets per case
Avg. LBS per Unit 2.87 lb
Average net weight
per case: 11.5 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



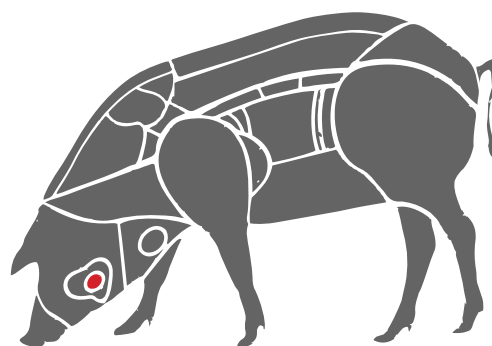
IBÉRICO CARRILLERAS

RAW IBERICO PORK CHEEKS

Ibérico Carrilleras (Cheeks): a culinary masterpiece derived from the jaw of prized Ibérico pigs. Revered for their exceptional tenderness and captivating flavors, these meticulously selected pork cheeks are a highly desired choice among chefs.

Culinary Notes

- *Best braised, sous vide, or slow cooked until very tender. It absorbs the flavors of braising liquid very well.*



INGREDIENTS

Raw Iberico pork cheeks.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

3 unit per packet
/20 packets per case
Avg. LBS per Unit 0.69 lb
Average net weight
per case: 13.73 LBS
Case size:
7.0"W x 25.5"L x 3.0"H

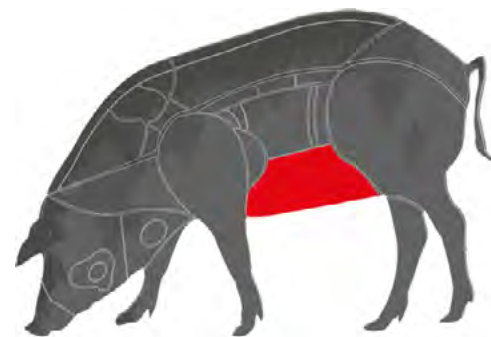


PANCETA IBÉRICA

RAW IBERICO PORK BELLY

Panceta Iberica is especially well marbled with strips of creamy white fat. Panceta should not be confused with Pancetta. While they are both pork belly products, Panceta is fresh, uncured pork belly with no added ingredients.

- *We recommend cooking this uncured pork belly similarly to regular pork belly, ideally oven-roasted or braised.*
- *You can also cure or smoke Panceta Iberica to make your own luxurious version of pancetta or bacon.*
- *Ibérico Pork Belly is a canvas for culinary creativity. Whether it's roasted to achieve crackling perfection, braised slowly to buttery tenderness, or used in traditional chicharrón, the belly is a crowd-pleaser.*
- *Seasoning can range from a simple salt rub to intricate marinades infused with herbs and spices.*



INGREDIENTS

Raw Iberico pork belly.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/3 packets per case
Avg. LBS per Unit 9.91 lb
Average net weight
per case: 29.7 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



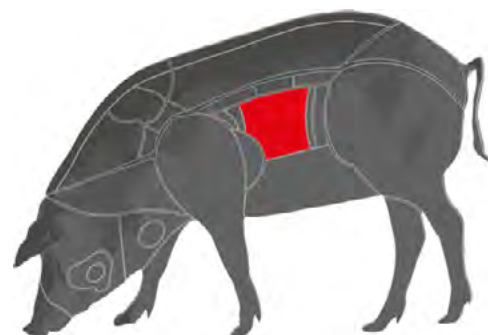
COSTILLA IBÉRICA

RAW IBERICO PORK SPARERIBS

Intensely flavorful bone-in cut that must be slow cooked until tender. They are larger than the baby backs but naturally smaller than conventional pork ribs and bolder in flavor, nuttier and intensively juicy.

Culinary Notes

- Cover the ribs with aluminum foil. Bake them at a low temperature (140°F) for 12 hours.
- Brush the barbecue sauce on the baked ribs and grill them for a few minutes until the sauce is caramelized.



INGREDIENTS

Raw Iberico pork spareribs.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/4-5 packets per case
Avg. LBS per Unit 5.49 lb
Average net weight
per case: 23.8 LBS
Case size:
8.3"W x 10.6"L x 19.6"H



CHORIZO IBÉRICO DE ASAR

FRESH SAUSAGE GRILLING IBERICO CHORIZO

These Ibérico chorizos are made in the Salamanca mountains from premium Ibérico pork and are simply seasoned with sea salt, garlic, smoked paprika, and oregano. The Ibérico breed is only found in Spain and has a fuller, more complex flavor than typical pork, while its lower melting point fat makes the sausages incredibly juicy. The signature smokiness comes from Spanish smoked paprika, Pimentón de La Vera, and is enhanced by sea salt, fresh garlic, and oregano.

INGREDIENTS

Raw Iberico pork meat, salt, pimento, garlic, oregano, dextrin, dextrose and beet red (E-162).

Gluten free. Lactose free.
No nitrates

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

PACK SIZE

5 unit per packet
/15 packets per case
Avg. LBS per Unit 1.11 lb
Average net weight
per case: 16.7 LBS
Case size:
7.0"W x 25.5"L x 3.0"H



TOCINO IBÉRICO CON PIEL

RAW IBERICO PORK BACK FAT SKIN ON

Iberico back fat does not have any meat. However what it does have, pure Ibérico de Bellota fat that is infused with the qualities of the bellota (acorns) that it consumes during the montaña. The oil of the fat is wonderfully flavorful, and lends itself to lardo, sautéing and even homemade sausage. The back fat is sold in 3 LB pieces. You will never taste a better back fat. Iberico Back fat is skin-on.

Culinary Notes

- To enhance its texture and flavor, marinate it and slice against the grain.

INGREDIENTS

Raw Iberico pork fat.
All Natural. Gluten Free.
Non GMO.

FORM

Frozen

SHELF LIFE

2 years if frozen between
10°F and -11°F

CASE & PACK SIZE

1 unit per packet
/14-16 packets per case
Avg. LBS per Unit 1.01 lb
Average net weight
per case: 14.9 LBS
Case size:
7.0"W x 25.5"L x 3.0"H

A person wearing a dark cap and a brown jacket is riding a light-colored horse, seen from behind. They are herding a flock of white sheep across a dry, hilly landscape. In the background, there are rolling hills under a clear sky. The overall tone is warm and rustic.

WORLDCLASS

Discover Hidden Treasures

PATAGONIAN LAMB



Chilean Collection

Patagonian Lamb

The Magallanes region in southern Chile is exceptionally isolated and possesses a cold environment made up of extensive prairies and rivers of crystalline waters fed by ancient glaciers. This pristine, chemical and pesticide-free environment is ideal for raising healthy animals and producing meats internationally known for flavor and tenderness.

- Free-range & pasture raised meats
- Sheep are Grass-fed in Patagonian prairies
- Sheep are never given growth hormones or antibiotics
- Individually frozen & cryovac packaged in a state of the art facility the first plant in Chile to be approved for the exportation to the European Union among other countries like the U.S., Canada, & Japan.





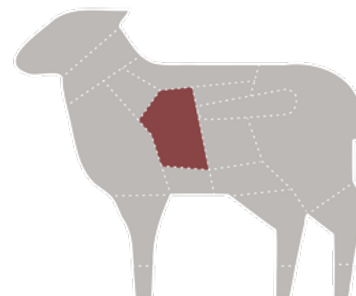
COSTILLA FRANCESA DE CORDERO

BONE IN FRENCH RACK
18-20 OZ & 22 OZ + UP

Experience the epitome of gourmet excellence with our Bone in French Rack sourced from the isolated terrains of Magallanes, Chile. This free-range, pasture-raised lamb enjoys a diet of pure Patagonian grass, ensuring a flavor profile that is both intense and tender. Ideally packaged for maximum freshness, this rack promises a culinary delight every time.

Culinary Notes

- A premium cut prized for its presentation and flavor, the French Rack is excellent for fine dining experiences, often served as lamb lollipops or as an entire rack for a show-stopping centerpiece.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	2 unit per packet /6-9 packets per case Average net weight per case: 18 LBS Case size: 21.5W" x 9"L x 6"H
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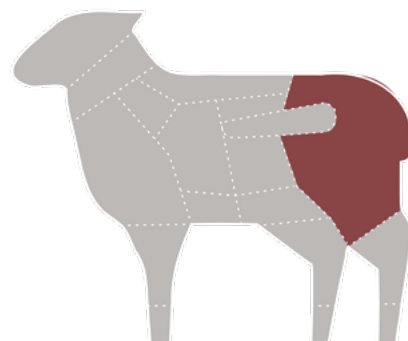
PIERNA DE CORDERO

BONE IN LAMB LEG

The Magellanic Grass-Fed Bone in Lamb Leg stands out as a showcase of flavor, tenderness, and authenticity. Raised in the pristine environment of southern Chile, this lamb leg promises a culinary experience unparalleled in richness. Enjoy the benefits of a chemical-free upbringing, sealed in state-of-the-art packaging for your dining pleasure.

Culinary Notes

- This versatile cut stands as a testament to the lamb's rich flavor profile, fit for grand roasts or hearty stews.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	1 unit per packet /10 packets per case Average net weight per case: 41.57 LBS Case size: 21.5W"x 9"L x 6"H
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LOMO DE CORDERO

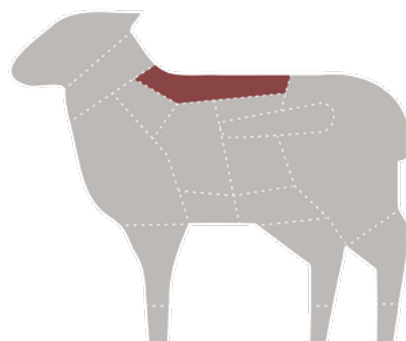
BONELESS LAMB NY STRIP BACKSTRAPS

5.6/7.7OZ | 7.7/9.1OZ | 9.1/11.28OZ

Discover the Magellanic Grass-Fed Lamb Backstrap, a pristine cut that captures the essence of southern Chile's untouched prairies. Raised in chemical and pesticide-free pastures, this lamb offers a taste that's unmatched in tenderness and flavor. A true testament to the benefits of grass-feeding and free-ranging, every bite of this backstrap transports you to the heart of Patagonia.

Culinary Notes

- A cut revered for its tenderness and leanness, the Backstrap is best suited for dishes that require quick cooking, making it perfect for upscale meals that demand premium quality.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	4 unit per packet /12 packets per case Average net weight per case: 22 - 30 LBS Case size: 21.5W" x 9"L x 6"H
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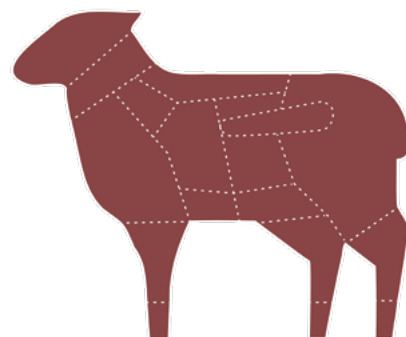
CAPAS DE GRASA DE CORDERO

BONELESS LAMB FAT

Harness the essence of Patagonian flavors with our Boneless Lamb Fat. Extracted from sheep that have grazed on pure grass-fed diets, this fat is aromatic, rich, and perfect for enhancing any dish. Experience the pureness of a pesticide-free environment in this delicacy, frozen and packaged to capture the freshness of the Magallanes region.

Culinary Notes

- A versatile ingredient, this fat is ideal for rendering, enriching dishes with its authentic lamb richness.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	1 unit per case (Bulk) Average net weight per case: 44 LBS Case size: 21.5W"x 9"L x 6"H
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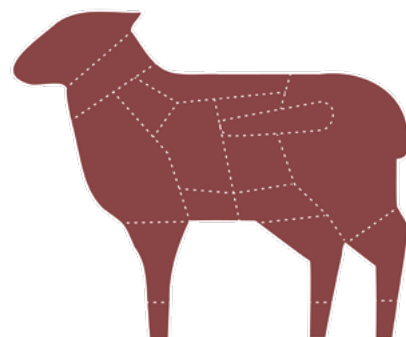
CARCASA

LAMB CARCASSES

A culmination of the pristine environment and dedicated husbandry of the Patagonian region, our Lamb Carcase is a testament to the richness and quality of Magellanic Grass-Fed Lamb. Featuring the entirety of the lamb's body, this product provides chefs with a canvas of flavors, textures, and culinary opportunities, ranging from the tender backstrap to the flavorful leg, all encased within one comprehensive offering.

Culinary Notes

- *The Lamb Carcase is a treasure trove of flavors and textures, suitable for a variety of culinary applications. Whether it's the primal cuts, apt for roasting, or the leaner sections for stews and grills, this offering delivers in versatility. With its entirety available, chefs can craft dishes where flavors complement and contrast, all from a single source.*



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	1 unit per packet /2 packets per case Average net weight per case: 48.9 LBS Case size: 21.5W"x 9"L x 6"H
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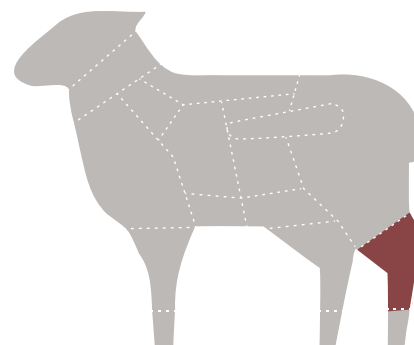
PIERNA DE CORDERO

LAMB LEG SHANK

The Magellanic Grass-Fed Lamb Shank Leg exemplifies the pinnacle of quality and flavor. Nurtured in the untouched landscapes of southern Chile, this cut promises an extraordinary culinary journey. Experience the purity of a chemical-free upbringing, meticulously packaged to maintain its exquisite taste and tender texture.

Culinary Notes

- The Lamb Shank Leg is one of the most versatile cuts of lamb seen in many different worldly cuisines. This premium cut is beloved many different ways and enjoyed by those because of its great taste and recognizable look.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	1 unit per pack /13-15 packs per case Average net weight per case: 14 LBS Case size: 17.5"W x 11"L x 6.5"H
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ZANCA DE CORDERO

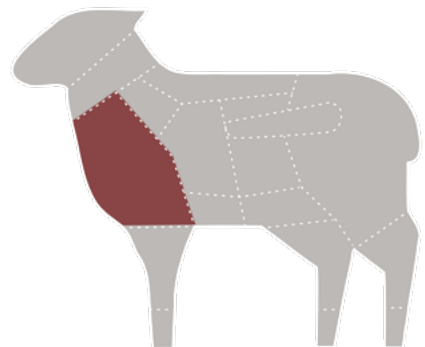
LAMB SHOULDER SHANK

16 OZ

The Patagonian Grass-Fed Lamb Shank (Shoulder) offers an exceptional culinary experience, sourced from lambs raised in the pristine, untouched landscapes of southern Chile. This cut captures the essence of slow-cooked tenderness and robust flavor, delivering a premium product that promises unmatched quality and flavor. With its chemical-free upbringing, the lamb is carefully packed to maintain its tender texture and exquisite taste.

Culinary Notes

- The Patagonian Lamb Shank is a versatile cut, perfect for braising, roasting, or slow-cooking. Its rich marbling and tenderness make it a favorite in many traditional dishes worldwide.
- Whether served as a comforting stew or a show-stopping roast, this cut enhances any meal with its deep, flavorful profile.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	1 unit per pack /13-15 packs per case Average net weight per case: 23LBS Case size: 17.5"W x 11"L x 6.5"H
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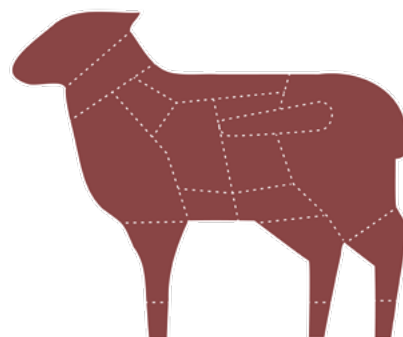
CARNE MOLIDA DE CORDERO

GROUND LAMB

The Magellanic Grass-Fed Ground Lamb embodies the essence of natural flavor and exceptional quality. Raised in the unspoiled environs of southern Chile, this ground lamb offers a rich and savory experience. Enjoy the assurance of a product free from hormones and antibiotics, expertly packaged to preserve its unique taste and succulent texture.

Culinary Notes

- Ground lamb is a multi-purpose ingredient that supports the evolution of culinary transgression with its delicious flavor profile and versatility. Transform many dishes that require a unique protein stronghold.



INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
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SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	1 unit per pack /10 packs per case Average net weight per case: 10 LBS Case size: 17.5"W x 11"L x 6.5"H
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MOLLEJAS DE CORDERO

LAMB SWEETBREADS

Sourced from the pristine pastures of southern Chile, our Patagonian Lamb Sweetbreads are an exquisite delicacy with a smooth, rich texture and mild flavor.. Perfect for gourmet dishes, they bring a unique, luxurious element to any menu, showcasing the extraordinary flavors of Patagonian lamb.

Culinary Notes

- Known for their tender, creamy texture, lamb sweetbreads are a prized ingredient in upscale culinary creations.
- Whether grilled, sautéed, or incorporated into pâtés, these sweetbreads provide an elegant touch to both classic and modern modern dishes.

INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
------	--------

SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	Average net weight per unit: 1.1lb Average net weight per case: 17 LBS Case size: 17.5"W x 11"L x 6.5"H
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TROZOS DE CORDERO

LAMB CUBES

Our Patagonian Lamb Cubes are perfect for a variety of dishes, bringing tender, flavorful bites to any recipe. Raised in the untouched grasslands of Patagonia, these cubes are ideal for stews, skewers, or braised dishes. Each cube offers the robust flavor and tenderness of Patagonian lamb, making them an essential ingredient in both simple and sophisticated preparations.

Culinary Notes

- These cubes are highly versatile, suitable for grilling, braising, or adding into hearty stews.
- The rich flavor and tenderness of Patagonian lamb make these cubes a favorite for a variety of culinary traditions worldwide.

INGREDIENTS	Magellanic Grass-Fed Lamb
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FORM	Frozen
------	--------

SHELF LIFE	3 years if frozen -18°C or Colder
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CASE & PACK SIZE	Average net weight per unit: 20LBS Average net weight per case: 60LBS Case size: 17.5"W x 11"L x 6.5"H
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SPECIALTY SEAFOOD



CARABINEROS

SPANISH HEAD ON SHRIMP

Renowned for their delightful flavor and impressive proportions, these shrimp originate from the Atlantic shores stretching from Spain to Mauritania. They boast a robust consistency, juicy flesh, and a minimal amount of fat. When frozen on the vessel, they are often referred to as “Spanish head-on Carabineros” due to their vibrant, crimson shells that retain their vivid hue even after cooking.

Culinary Notes

- *It has a firm texture with a rich, sweet flavor, often described as more pronounced than other shrimp varieties. Its taste has been compared to lobster due to its depth of flavor and succulence.*



INGREDIENTS

Shrimp (*Plesioopenaeus edwardsianus*), sodium metabisulphite (E-223), trisodium citrate (E-331iii), di-sodium di-phosphate (E-450i)

FORM

FROZEN

SHELF LIFE

18 month if store below 0°F (-18°C)

CASE & PACK SIZE

Size: U/10
Avg. Units per Case: 20
Average net weight per case: 2.20 LBS
Case size:
11.6"W x 19"L x 3.93"H



WILD CAUGHT ARGENTINE RED SHRIMP

Wild Argentine Red Shrimp are naturally caught from the icy cold, clean waters just off Patagonian Coast in the Argentina Sea. This unique environment gives them a delicate, tender texture and a sweet taste of the sea, more similar to lobster than traditional shrimp.

Culinary Notes

- Sweet mild taste & tender texture
- Shrimp are processed and frozen on board while the vessel is offshore to maintain the highest quality and freshness
- Shrimps require minimal cooking, perfect lightly grilled or sautéed in a pan over low heat
- Peeled, De-veined, Tail-Off Peeled, De-veined, Tail-On Head-on, Tail-on

INGREDIENTS	Shrimp, Sodium Metabisulphite, Salt
FORM	FROZEN
SHELF LIFE	24 month if stored below 0°F (-18°C)

CASE & PACK SIZE	P&D TAIL-OFF LBS per Unit: 2LB Pieces per LB: 26-30 Case: 22 LB
	P&D TAIL-ON LBS per Unit: 2LB Pieces Per LB: 16-20 Case: 22LB
	HEAD-ON TAIL-ON LBS per Unit: 4.4LB Pieces per LB: 10-20 Case: 26.46LB



LANGOUSTINE

NEW ZEALAND SCAMPI

Discovered in the depths of New Zealand's coastal waters and cherished by top-tier restaurants across the globe, this crustacean possesses a tender, white meat that exudes a subtle and exquisite taste. It is encased in a pale pink shell adorned with striking reddish-orange bands.

Culinary Notes

- *New Zealand Scampi has a delicate, sweet flavor that's often described as a cross between lobster and shrimp. It has a tender, succulent texture and its meat is highly prized for its bright white color and clean, rich taste.*



INGREDIENTS

Scampi (Metanephrops challengeri)

FORM

FROZEN

SHELF LIFE

24 month if store below 0°F (-18°C)

CASE & PACK SIZE

Size: U10
Avg. Units per Case: 20
Average net weight per case: 4.40 LBS
Case size:
11.6"W x 19."L x 3.93"H



Seafood Collection

LONG LINE CAUGHT

Chilean Sea Bass

A rare delight, the long-line caught Chilean Sea Bass is an excellent selection for upscale dining experiences. Sourced off the Southernmost coast of South America, at depths of 5000 feet, the Chilean Sea Bass is one of the highest sought-after seafood offerings.

- Sustainably long-line caught from MSC-certified fisheries
- Optimal taste, texture, and fat content due to the deep, cold water environment
- Frozen on-board zero water added
- Works well in different cooking preparations including steaming, braising or grilling



TYPE	PRODUCT DETAILS
CHILEAN SEABASS PORTIONED - 6 OZ	6oz per portion with a range of ± 0.5 oz Skinless, boneless, portioned artisan cut Sold in a 10lb case
CHILEAN SEABASS PORTIONED - 8 OZ	8oz per portion with a range of ± 0.5 oz Skinless, boneless, portioned artisan cut Sold in a 10lb case
CHILEAN SEABASS TRUNK	Size Varies: Approx. 22lbs -26lbs per trunk. Head & tail off, gutted whole trunk Sold in a 2 trunks case

10LB MINIMUM ON ALL SEAFOOD PRODUCTS



BLACK COD

ALASKAN SABLEFISH

Hailing from the untouched, crystal-clear waters near the Alaskan coast, our sablefish, also known as black cod, is MSC-certified and renowned for its exceptional fat content and abundance of omega-3 fatty acids. This unique profile grants it a luscious, indulgent flavor and a velvety, smooth texture.

Culinary Notes

- Sablefish has a velvety, melt-in-your-mouth texture and a rich, buttery flavor profile. Its high fat content gives it a distinctively rich taste and makes it hard to overcook.*



INGREDIENTS	Sablefish (Anoplopoma fimbria)
FORM	FROZEN
SHELF LIFE	24 month if store below 0°F (-18°C)
CASE & PACK SIZE	Avail. as Headed And Gutted, Tail On, 7-Up Lb Avg. Units per Case: 7-10 Average net weight per case: 50 LBS Case size: 11.75"W x 29.25"L x 9.5"H



Portuguese Collection

Portuguese Octopus

Sustainably sourced from what is considered the best octopus harvest area of the world- Fao 34 Coast of North Africa. This octopus comes from artisan fishing techniques which use clay pots to produce higher quality catches with little to no effect on the environment. This technique has less waste and less stress on fish populations than traditional fishing techniques.

- Each Octopus is pack individually in easy to thaw trays
- Octopus comes in its natural state
- Great with any preparation such as grilled, boiled, blanched, and more
- Rich in antioxidants with additional nutritional health benefits



FORM

Octopus, Water, Salt, Sodium, Citrate, Citric Acid, Potassium Carbonates

SHELF LIFE

12 month if store below 0°F (-18°C)

CASE & PACK SIZE

Cleaned & Gutted
Under 10% Water Added
Packed Individual Trays
Unit: Whole Octopus 6-8LB
4-5 Units per Case
29.9lb Corrugated Case

Culinary Notes

- This tender and flavorful octopus can be boiled, braised, blanched or grilled.

10LB MINIMUM ON ALL SEAFOOD PRODUCTS

An aerial photograph of a coastal village. The foreground shows a paved road and a parking lot. The middle ground features a cluster of houses with red-tiled roofs, surrounded by green fields and hedges. The background shows a steep, forested hillside. The ocean is visible on the left side of the image.

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SPECIALTY CHEESES



WORLDCLASS

Discover Hidden Treasures



A Taste of the Azores

WorldClass has partnered with a dairy cooperative representing the Azorean islands of São Miguel, São Jorge, and Faial. The company produces high-quality dairy products inspired by the region's natural beauty. The company's focus on animal welfare, environmental sustainability, and traditional methods ensures unique and authentic flavors. LactAçores aims to share the best of the Azores globally while preserving its natural and cultural heritage.



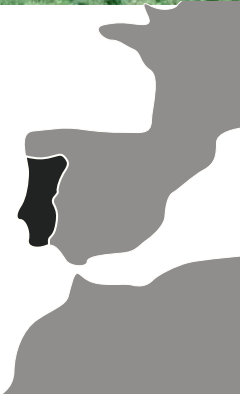
ABOUT THE AZORES ISLANDS

The Azores, an archipelago in the North Atlantic, is known for its stunning landscapes, volcanic islands, and rich natural beauty. With lush greenery, crater lakes, and geothermal springs, the region offers outdoor adventures and a vibrant cultural heritage.

Azores Islands



Atlantic Ocean



CHEESES

480.900.8900 | ORDERS@WORLDCLASS.COM



PROTECTED DESIGNATION OF ORIGIN: SAO MIGUEL, AZORES PT

São Miguel Cheese

Produced in the heart of the largest dairy region of the Azores, on the island of São Miguel, this cheese is aged for at least 9 months, creating this strong-tasting firm cheese. Produced with pasteurized cow's milk, its semi-firm paste is honey in color and contains scattered, uneven holes throughout. Its flavors are unique and delicious. São Miguel starts off sweet, and milky, but finishes with a subtle nutty, spicy flavor and sharpness that lingers nicely on your palate cow's milk, salt and rennet.

Culinary Notes

- **Type:** Pasteurized Cow's Milk - Semi Firm
- **Aged:** 9 Months
- **Appearance:** Honey with Scattered Holes Throughout
- **Taste:** Sweet & Milky, with a Nutty Sharp Finish
- **Pairing:** Pairs well with Red Wine or Showcased on a Cheeseboard
- **Award:**
World Cheese Awards 2023: Gold Medal
Great Taste Award 2024: 3 Stars
National Competition of Traditional Portuguese Long Ripened Cheeses: Best of the Best



INGREDIENTS

Pasteurized Cow Milk, Lactic Cultures, Salt, Calcium, Chloride, & Rennet.

STORAGE CONDITIONS

Keep Refrigerated
Between 36°F-46°F

FORM OPTIONS

QUARTERS

Unit Weight: 2oz (1.3lb)
Case Size: 4 Quarters

WEDGES

Unit Weight: 1oz (0.6lb)
Case Size: 15 Wedges



Ilha Azul Cheese

Ilha Azul cheese, produced on Faial Island in the Azores, is a popular semi-soft cheese made from pasteurized cow's milk. Known as the "Blue Island" for its vibrant hydrangeas, Faial features stunning landscapes and lively coastal villages like Horta Marina. It has a buttery and soft texture, enhancing its appeal as a versatile and delicious choice for various dishes.

Culinary Notes

- **Type:** *Pasteurized Cow's Milk - Semi Hard Cured Cheese*
In Portugal, this Soft Cheese is named "Queijo Prato" and its name comes from its shape... in the shape of a dish. As a rule, these are semi-hard cured cheeses made from pasteurized cow's milk.
- **Aged:** *Minimum 3 Months*
- **Appearance & Textures:**
A Semi Hard Paste with Few Scattered and Spread Yellowish Eyes and a few Small Holes with a Hard, Yellow Rind
- **Taste:** *Aromatic, Smooth, Mellow & Buttery*
- **Pairing:** *Perfect for any Occasion*
- **Award:**
National Competition of Traditional Portuguese Long-Matured Cheeses : Gold



INGREDIENTS

Pasteurized Cow's Milk, Lactic Cultures, Calcium, Chloride, Rennet, Salt

STORAGE CONDITIONS

Keep Refrigerated
Between 36°F-46°F

FORM OPTIONS

HALF WHEEL
Unit Weight: 17.6oz (1.1lb)
Case Size: 12 Half Wheels



PROTECTED DESIGNATION OF ORIGIN: GALICIA, SPAIN

Spanish Tetilla Cheese

Tetilla, named for its conical shape that resembles a nipple, is a soft cow's milk cheese from Galicia, Spain. This Protected Designation of Origin (PDO) cheese is made using traditional methods in a specific region, ensuring its quality and authenticity. Pale yellow, Tetilla ranges from soft to semi-firm depending on aging. It has a creamy interior with a delicate buttery flavor, subtle tang, and salty finish. Tetilla pairs beautifully with fruit and Galician wines and melts well, making it an excellent accompaniment for many baked dishes.

Culinary Notes

- **Type:**
Pasteurized Cow's Milk - Semi-Soft Cheese
- **Aged:** *12-15 Days*
- **Appearance & Textures:**
Pale Yellow, Creamy Interior with A Smooth and Elastic Paste, Covered by a Thin, Natural Rind
- **Taste:**
Buttery, Slightly Tangy, And Mild With Hints Of Fresh Milk
- **Pairing:** *Excellent With White Wines, Crusty Bread, or Fruit Preserves. Makes a Stand Out Centerpiece on Any Cheese Board.*



INGREDIENTS Pasteurized Cow's Milk, Lactic Cultures, Calcium, Chloride, Rennet, Salt

STORAGE CONDITIONS Keep Refrigerated Between 36°F-46°F

FORM OPTIONS Unit Weight: 29.6oz (1.85lb)
Case Size: 6 Units



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SPECIALTY CAVIAR



Antonius Caviar



With over 50 years of experience, Antonius Caviar is one of the leading sturgeon breeders in the world. The expertise of this family-owned business has produced some of the best caviars known for their remarkable texture and taste.

- Antonius caviar is only extracted from mature sturgeon 12-15 years old, resulting in a larger size, firmer texture & more concentrated flavor
- Sturgeon swim rapidly in the crystal clear, fast-moving waters of the Lyna River in Poland, providing the optimal habitat for high-quality caviar
- Within 35 minutes from pulling the fish out of the water, caviar is extracted, sorted by size, salted, and packed in the tins with no pasteurization using the highest production standards



TYPE

DETAILS

Siberian Reserve

6-STARS Varied shades of black to light brow with rich, full flavor palette
HARVESTED AT 12 YEARS OLD

Oscietra Grand Reserve

6-STARS - Gray, brown, & gold highlights with a slightly nutty flavor
HARVESTED AT 15 YEARS OLD



Uruguayan Collection

Caviar Polanco

Polanco® caviar represents the best of two worlds. On the shore of the Rio Negro in Uruguay lies the fishing village of San Gregorio de Polanco.® Artisanal fishermen use traditional methods to care for fish and to harvest caviar. Since importing live Russian sturgeon twelve years ago, our partners continue to seek out the best genetics from Russia every year, with over 80,000 live eggs arriving annually. **In appreciation of our ongoing client relationships, we offer this caviar well below market pricing.** We encourage you to experiment with new flavors and discover creative food pairings with this unique delicacy.

- These eggs offer a delicate texture in your mouth with very long flavors of walnut, butter and cream
- Produced using by artisans in wild and natural conditions
- The maturing process is handled carefully in original tins for between 3 and 4 months before your delivery and tasting
- Extracted at optimum maturity from June to September



PHOTO: @JOHNSSEN
@CASTLEHOTSPRINGS

TYPE

DETAILS

Siberian Reserve

Varied shades and subtle and a slightly sweet flavor

Osetra Grand Reserve

Medium eggs with rich bronze hues and a delicate finish



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CAVIAROLI®

SPECIALTY PRODUCTS



Disfrutar

Restaurant • BARCELONA

Best Restaurant in Europe

#2 Best Restaurant in the World

*According to The World's 50 Best Restaurants

Two Michelin Stars

CAVIAROLI is a young, family-run company that has combined its entrepreneurs' technological expertise to create a range of exclusive food products. The team's commitment to innovation and quality has led to its first product range: olive oil caviar, named after the brand itself – CAVIAROLI.

The foundation of CAVIAROLI's products lies in strong communication among all parties involved in their production, marketing, and use. Maintaining close relationships with exceptional olive oil producers, valuing feedback from dedicated distributors, and meeting the demands of renowned chefs are therefore essential. As a result, CAVIAROLI's end-users and their diners can enjoy products made with top-quality olive oils, offering a wide array of culinary possibilities for avant-garde cuisine.

“In the realm of gastronomy, where excellence is pursued, dependable partners like WorldClass are invaluable. They consistently deliver unique, innovative, and top-tier products. Caviaroli stands out as a testament to this commitment, infusing dishes with unmatched quality and a spark of creativity that truly sets them apart.” CXC

WORLDCLASS



CAVIAROLI Arbequina Oil Pearls

Experience a burst of the Mediterranean with these meticulously crafted spheres, each approximately 4-5 millimeters in diameter. Each pearl encapsulates the buttery richness and nuanced notes of the prized Arbequina olive variety, ready to burst forth and elevate your palate upon a single bite.

A masterpiece of culinary artistry, these pearls are your secret to infusing an aromatic and flavorful touch into any dish. Conceived in the kitchens of renowned chefs, they're now primed for your culinary adventures, seamlessly blending with any creation where olive oil would shine.

With Arbequina Olive Oil Pearls, turn every dish into a culinary canvas, replete with textures, flavors, and a touch of gourmet sophistication.

Suggested Uses:

- **Anchovies / Sardines:** *A glossy embellishment to accentuate their taste.*
- **Vegetable Creams:** *Infuse a velvety olive richness.*
- **Roasted Vegetables:** *Complement and intensify their natural flavors.*
- **Grilled Fish:** *Add a burst of Mediterranean zest.*
- **Smoked Delights:** *Introduce a layer of Arbequina's distinctive profile.*
- **Chocolates:** *A unique savory undertone to sweet bites.*



INGREDIENTS

Extra virgin olive oil, water, gelling agent: sodium alginate, acidity regulator: citric acid, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 2.50 Lbs
- Case Size: 6.3"W x 5.9"L x 3.5"H



CAVIAROLI Olive Oil with Wasabi

Unleash the perfect fusion of Mediterranean richness and Asian spice with Caviaroli Wasabi Olive Oil Pearls. These 4-5 mm spheres, filled with the smoothness of olive oil and the kick of wasabi, burst in your mouth with an aromatic, mildly spicy rush. The bright yellow pearls carry the signature zing of wasabi, delivering a controlled, softer heat that ascends through the nose, offering all the boldness of wasabi without the intensity of traditional paste.

Suggested Uses:

- **In Sushi:** Add a spicy touch to your favorite sushi rolls with a few pearls of olive oil and wasabi.
- **With Fish and Seafood:** Enhance the flavor of fish and seafood with a touch of freshness and spiciness with our pearls.
- **In Rice Dishes, Pizzas, and Pasta:** Give an unexpected twist to your rice, pizza, and pasta dishes with these explosive flavor pearls.
- **With Smoked Foods:** Combine the pearls of olive oil and wasabi with smoked foods for a unique and delicious flavor contrast.



INGREDIENTS

Virgin olive oil and wasabi, water, gelling agent: sodium alginate, stabilizer: calcium chloride, acidity regulator: citric acid, preservative: potassium sorbate. It may contain traces of sesame and tree nut

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.40 Lbs
- Case Size: 6.3"W x 5.9"L x 3.5"H



CAVIAROLI Olive Oil with Chili Pepper Pearls

Discover the allure of exquisitely crafted spheres, each spanning 4-5 millimeters, encapsulating the bold fusion of virgin olive oil and fiery chilli. These pearls unveil a radiant reddish hue, releasing a symphony of spice punctuated by subtle smoky undertones upon tasting.

Infused with the zest of chilli, these pearls are the embodiment of culinary craftsmanship, curated to introduce a spirited kick to your dishes. Originating from the esteemed kitchens of culinary maestros, they are primed to seamlessly merge with any dish that desires the velvety touch of olive oil.

With these Virgin Olive Oil Pearls infused with Chilli, every meal transforms into a flavorful fiesta, combining the smoothness of olive oil with the excitement of chilli.

Suggested Uses:

- **Seasoning:** As a vibrant substitute or complement to red paprika.
- **Dips & Sauces:** Enhance guacamole, hummus, or pico de gallo with a fiery twist.
- **Fish & Shellfish:** Offer a spicy accent to marine delights.
- **Rice Dishes:** Spice up every grain.
- **Meats & Vegetables:** Embellish roasted selections with a touch of heat.
- **Pizza & Pasta:** Adorn your Italian favorites with spicy droplets.



INGREDIENTS

Virgin olive oil and chilli pepper, water, gelling agent: sodium alginate, stabilizer: calcium chloride, acidity regulator: citric acid, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.42 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Pedro Ximenez Wine Vinegar Pearls

Discover the culinary magic of Pedro Ximénez wine vinegar in an entirely new form. These 7-8 mm pearls, filled with rich, liquid vinegar, burst explosively on the palate, releasing a unique blend of sweet and tangy flavors. The deep caramel hue of each pearl gives way to the signature balance of the Pedro Ximénez vinegar, complemented by a hint of Jerez vinegar for an added depth of complexity.

Suggested Uses:

- *Perfect for creating a captivating contrast in any dish, these pearls offer a deliciously astringent yet sweet pop that can elevate everything from foie gras to desserts featuring fresh berries. Whether as an exquisite garnish or a daring twist in your favorite recipe, these pearls introduce a burst of flavor that can transform any plate.*
- *An essential ingredient for chefs, these pearls bring innovative flair to everything from soups and salads to seafood, meats, and even desserts.*



INGREDIENTS

X?, water, acidity regulator: calcium lactate, acidity regulator: Citric acid, thickener: Xanthan gum, gelling agent: sodium alginate, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.61 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Balsamic Vinegar of Modena

Delight in the majesty of meticulously crafted spheres, each spanning 7-8 millimeters, that harbor the sumptuous essence of Modena balsamic vinegar. A symphony of deep, lustrous color and a tantalizing Modena vinegar flavor, these pearls offer an experience that is simultaneously acidic, rejuvenating, and exuberant.

Born from the fusion of tradition and avant-garde culinary techniques, these pearls serve as a sweet and sour revelation, capable of enhancing everything from the briny allure of oysters to the lush sweetness of red fruits. Elevate your culinary endeavors with this gourmet gem, curated in the revered kitchens of top chefs and now accessible for your own culinary masterpieces.

With these Modena Balsamic Vinegar Pearls, you hold the power to transform every dish into a work of art, balancing flavors with a touch of luxury.

Suggested Uses:

- **Salads:** *Embellish with droplets of balsamic brilliance.*
- **Fish & Shellfish:** *Enhance marine flavors with a tangy touch.*
- **Foie Preparations:** *Introduce a balancing acidic undertone.*
- **Meats:** *Augment grilled or roasted delicacies with a hint of sweetness.*
- **Pizza & Pasta:** *Adorn with a drizzle of gourmet magic.*
- **Red Fruits:** *Amplify their natural sweetness.*
- **Citrus-Based Dishes:** *Enrich even ice creams and sorbets with a tangy counterpoint.*



INGREDIENTS

Balsamic vinegar of Modena IGP(85), water, acidity regulator: calcium lactate, acidity regulator: Citric acid, thickener: Xanthan gum, gelling agent: sodium alginate, preservative: potassium sorbate.

SHELF LIFE	1 Year
STORAGE CONDITIONS	50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.
CASE & PACK SIZE	<ul style="list-style-type: none">• Units: 4 Jars per Case• Average Net Weight 7.05 Oz per Jar• Per Case: 3.61 Lbs• Case Size: 6.3"W x 5.9"L x 3.5"H



CAVIAROLI Chardonnay Vinegar Pearls

Step into the world of gourmet elegance with meticulously crafted spheres, each spanning 10 millimeters. Inside, the refined essence of Chardonnay vinegar awaits, promising a burst of tangy sophistication with every bite. These pearls shimmer with a light golden hue, reminiscent of a fine Chardonnay wine, exuding a flavor profile that perfectly marries acidity with subtle fruity notes.

Born from the creativity of culinary virtuosos, these pearls are designed to infuse your dishes with the exquisite taste of Chardonnay. Whether it's a seasoning or a gourmet decoration, they are set to seamlessly integrate wherever a touch of fine vinegar is desired.

With these Chardonnay Vinegar Pearls, every dish is graced with a touch of gourmet refinement, offering a symphony of flavors that only fine Chardonnay vinegar can provide.

Suggested Uses:

- **Salads:** Elevate simple greens with a drizzle of Chardonnay elegance.
- **Fish & Shellfish:** Complement marine flavors with a tangy hint.
- **Cheeses:** Pair with soft cheeses for a burst of acidity.
- **Soups & Creams:** Add a subtle tang to elevate the dish.
- **Meats:** Introduce a refreshing acidic balance to roasted or grilled selections.
- **Desserts:** Experiment with fruit-based desserts for a tangy twist.



INGREDIENTS

Forum Chardonnay wine vinegar 85%, water, acidity regulator: calcium lactate and Citric acid, thickener : Xanthan gum, gelling agent : sodium alginate, preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS

50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.61 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Soy Sauce Pearls

Immerse yourself in the rich world of umami with these meticulously designed spheres, each approximately 4-5 millimeters in diameter. Nestled within is the deep, savory essence of soy sauce, ready to burst forth and enliven your palate. Exhibiting a deep amber hue, these pearls encapsulate the age-old flavors of fermented soy, delivering a balanced mix of saltiness and depth.

Crafted with precision, inspired by centuries of culinary tradition, these pearls are primed to add a touch of gourmet soy sophistication to your dishes. Whether you're looking for a unique seasoning or an elegant garnish, they promise to infuse your dishes with the iconic taste of soy sauce.

With these Soy Sauce Pearls, every dish takes on a new dimension of flavor, fusing tradition with innovative culinary artistry.

Suggested Uses:

- **Sushi & Sashimi:** *Add a burst of soy without the mess of dipping.*
- **Salads:** *A unique twist to Asian-inspired dressings.*
- **Steamed or Grilled Vegetables:** *Enhance with a touch of savory depth.*
- **Rice & Noodle Dishes:** *Dot your bowls for a flavorful surprise.*
- **Meats:** *Elevate steaks, roasts, and grilled selections with umami pearls.*
- **Seafood:** *A subtle soy touch to fish and shellfish.*



INGREDIENTS

Soy sauce (water, soybeans, salt, spirit drink), acidity regulator: calcium lactate and citric acid, thickener: xanthan gum, gelling agent sodium alginate and preservative: potassium sorbate.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.58 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H

CAVIAROLI

Lemon Juice Pearls

Step into a sensory journey with these pristine spheres, each precisely 6 millimeters across, encapsulating the zesty essence of pure lemon juice. A burst awaits every bite, releasing a vibrant splash of citrus. Their delicate pale yellow hue is a visual prelude to the unmistakably sharp and tangy lemon flavors they hold within.

A culinary marvel, these pearls were conceived in the revered kitchens of master chefs. Now, they stand ready to elevate your creations, bestowing upon them a fresh, citrusy zest. A versatile gem, their use is as boundless as the lemon's culinary range.

With these Lemon Juice Pearls, each dish or drink transforms into an experience, engaging and enlivening the senses.

Suggested Uses:

- **Salads:** *Brighten with a tangy twist.*
- **Fish & Shellfish:** *Add a splash of ocean-friendly citrus.*
- **Tartares & Ceviche:** *Elevate with a zesty punctuation.*
- **Ice Creams & Sorbets:** *Introduce a citrusy contrast.*
- **Yogurts:** *Liven up with a lemony burst.*
- **Desserts:** *Infuse classics with tangy pockets of surprise.*
- **Cocktail Bar:** *Craft drinks that tingle and refresh.*



INGREDIENTS

Lemon juice based on concentrate(water, concentrated lemon and orange juices, lemon pulp, acidity regulator: citric acid and lemon extract)(68%) water, maltodextrin, stabilizer:calcium chloride, lemon essential oil, thickener: xanthan gum, gelling agent, sodium alginate, preservative:potassium sorbate, antioxidant: ascorbic acid and sweetener: fructose.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.61 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Mango Paste Pearls

Delight in vibrant spheres, each approximately 6 millimeters in diameter, filled with luscious mango paste. These pearls burst upon the palate, releasing a cascade of intense mango flavor that's both tantalizing and refreshing. Their radiant orange hue is as appealing to the eye as their flavor is to the taste buds.

Born in the kitchens of renowned chefs, these Mango Paste Pearls are a gourmet addition, primed to elevate your culinary creations. Their versatility goes beyond conventional mango uses—whether it's a hint of sweetness to salads and meats or an exuberant burst in desserts and cocktails.

Elevate every bite and sip with these mango marvels, crafting dishes that intrigue and impress.

Suggested Uses:

- **Salads:** *Introduce an exotic sweetness.*
- **Fish & Shellfish:** *Complement with tropical flair.*
- **Ceviches & Tiraditos:** *Amplify with a fruity burst.*
- **Ice Creams & Sorbets:** *Add a textured twist.*
- **Yogurts:** *Infuse with tropical goodness.*
- **Desserts:** *Reinvent classics or craft new delights.*
- **Cocktail Bar:** *Impress guests with a mango revelation.*



INGREDIENTS

Mango pulp (mango pulp, water, sugar, citric acid) 54%, water, maltodextrin, Stabilizers: Calcium lactate, Calcium chloride, Thickener: Xanthan Gum, aroma, acidity regulator: citric acid, Gelling agent: Sodium alginate, Preservative: Potassium sorbate, Antioxidant: Ascorbic acid, Glucose and fructose syrup in the coverage.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.66 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI

Raspberry Juice Pearls

Dive into the world of gourmet delights with these exquisite spheres, each measuring about 6 millimeters in diameter, brimming with pure raspberry juice. The moment they grace your palate, they burst, unleashing a symphony of sweet and tart raspberry notes. Adorned in a captivating shade that dances between reddish and deep purple, their vibrant appearance is as alluring as their flavor is unmistakable.

Conceptualized in the culinary sanctums of top chefs, these Raspberry Juice Pearls are poised to accentuate your dishes with their unique blend of sweetness and tang. Whether it's elevating a classic or crafting something entirely new, these pearls are as versatile as the berry itself.

Unleash the potential of every dish with these raspberry wonders, ensuring each bite and sip is nothing short of extraordinary.

Suggested Uses:

- **Salads:** Introduce a burst of berry brightness.
- **Fish & Shellfish:** Garnish with a fruity zest.
- **Foie:** Contrast rich flavors with tart undertones.
- **Ice Creams & Sorbets:** Enhance with a berry infusion.
- **Yogurts:** Stir in a touch of gourmet magic.
- **Desserts:** Reimagine with pockets of raspberry delight.
- **Cocktail Bar:** Craft beverages that surprise and enchant.



INGREDIENTS

Raspberry juice based 56%, wáter, fructose, Fructose glucose syrup, Stabilizers: Calcium lactate, Calcium chloride, Acidulant: Malic acid, acidity regulator : Citric acid, Thickener: Xanthan gum, Aroma, Azorubin dye, Gelling agent : Sodium alginate, Preservative - Potassium sorbate, Antioxidant - Ascorbic acid.

SHELF LIFE 1 Year

STORAGE CONDITIONS 50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar Per Case: 3.72 Lbs
- Case Size: 6.3"W x 5.9"L x 3.5"H



CAVIAROLI Green Olive Drops

Experience the burst of authentic olive flavors paired with the delicate spiciness of piparra in these meticulously crafted spherifications. These spheres, with a generous diameter of approximately 20mm, encapsulate a liquid essence. One bite and they rupture, drenching your palate with the intense olive juice within.

These culinary gems, echoing the sophistication of molecular gastronomy, stand as a testament to avant-garde cuisine. Preserved in a harmonious blend of brine and extra virgin olive oil, each spherification emerges from its jar with a shimmering coat of quality oil, enhancing its visual appeal and aromatic richness.

Ideal for presentation, they can be gracefully placed on a catering spoon, nestled within a Japanese soup spoon, or elegantly poised on a dessert spoon, delicately resting on the edge of your chosen plate or tray.

Discover a novel dimension in your culinary journey with these olive juice spherifications.

Suggested Uses:

- **Pickle Salads:** *An amalgamation of tang and rich olive undertones.*
- **Vegetable Salads:** *Lend a surprising burst of flavor to every bite.*
- **Mayonnaise & Sauces:** *Elevate their richness with an olive essence.*
- **Roast Chicken:** *A juxtaposition of succulent meat and juicy burst.*
- **Citrus Dishes:** *A play of tartness and intense olive flavor.*



Green olives 57%, water, vinegar, chillies, maltodextrin, Acidity regulator: Calcium lactate, Acidity regulator: Citric acid, Thickener: Xanthan Gum, Gelling agent: Sodium alginate, salt, Antioxidant: Ascorbic acid, Flavor Enhancer: Monosodium Glutamate, Flavor Enhancer: Sodium Ribonucleotides, Preservative: Potassium sorbate, Preservative: Sodium metabisulfite.

INGREDIENTS

SHELF LIFE 1 Year

STORAGE CONDITIONS

50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.53 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



CAVIAROLI Black Olive Drops

Delve into the deep richness of Aragon black olives, captured meticulously in almond-shaped spherifications. Measuring up to 20mm in diameter, these spheres evoke the intense blackness and density of a real black olive. Every bite is an indulgence, radiating the intense, authentic flavor of crushed table olives.

A tribute to molecular gastronomy, these avant-garde delicacies are ready-to-serve, providing an upscale touch to your menu. Immersed in a blend of brine and extra virgin olive oil, each sphere is not only preserved to perfection but also coated in a glistening layer of quality oil, enhancing its sheen and aromatic allure.

Perfectly poised for presentation, serve them elegantly on a catering spoon, a Japanese soup spoon, or simply on a dessert spoon, allowing it to grace the rim of the plate or tray.

With these black olive spherifications, elevate your culinary presentation and savor the epitome of innovative cuisine.

Suggested Uses:

- **Pickle Salads:** *A tangy contrast to the olive's depth.*
- **Smoked Delights:** *Enhancing the smoky notes with its robustness.*
- **Cod:** *Whether it's desalted esqueixada or perfectly cooked, the olives amplify its flavors.*
- **Vegetable Salads:** *Introducing a rich undertone to the fresh greens.*



INGREDIENTS

Black olive paste 42%, water, Stabilizers: Calcium lactate, acidity regulator: Citric acid, maltodextrin, thickener: Xanthan Gum, Gelling agent: Sodium alginate, antioxidant: Ascorbic acid, Preservative: Potassium sorbate. Olive oil in the coating.

SHELF LIFE 1 Year

STORAGE CONDITIONS

50°F and +79°F without opening. Once opened keep refrigerated and consume in 1 month.

CASE & PACK SIZE

- Units: 4 Jars per Case
- Average Net Weight 7.05 Oz per Jar
Per Case: 3.53 Lbs
- Case Size:
6.3"W x 5.9"L x 3.5"H



Argentine Collection

Mendoza Black Garlic Paste

From Mendoza, Argentina's very own OroRubi sustainable garlic farm, we have carefully sourced sixty-day aged garlic. Mendoza's climate, soil, and high altitude produce garlic of unprecedented quality. This garlic is recognized around the globe as some of the best in the world.

- Organic and sustainable farming
- Packed with antioxidants that can prevent illnesses and diseases
- 60 day aged garlic using temp and humidity control processes
- The unique flavor profile is distinctly fruitier and sweeter than traditional garlic
- Great for sauces, marinades, and meat preparation
- 18-month shelf-life



AVAILABLE SIZES

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SPECIALTY

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ALCOHOLIC BEVERAGES



Portugal Collection

Alentejo Distillery

Nestled on a farm in Vila Nova de Santo André, along the pristine Alentejo coast of Portugal, you'll discover the Black Pig Alentejo Distillery. Founder Miguel Ângelo Nunes's vision is to share the region's unique ecosystem of trees, animals, plants, beaches, and fields has come to life with the creation of their distinctive gin.



The 37-acre farm and distillery benefits from the black pigs' tireless efforts in soil cultivation, fostering the earth with vital qualities necessary for native plants to flourish on-site. These carefully nurtured botanicals are handpicked, forming the foundation for the gins' exceptional flavor profiles. These craft spirits are meticulously made using traditional methods in an alembic copper still, preserving the genuine essence and taste of the untamed botanicals in every sip.



BLACK PiG[®]

ALENTEJO DISTILLERY

GIN

Alcohol

Flavor Profile



Made In Portugal



Hand-Crafted Using a
Traditional Alembic
Copper Artisan Still



BLACK PIG GIN COSTA ALENTENJANA

750ML

This gin captures the essence of the Costa Alentejana, a region in Portugal known for its unique ecosystem. The zesty citrus notes infused with the freshness of lemon, the wild scent of juniper, and the delicate touch of rosemary flowers evoke the sea and golden sands in every sip. Enjoy the region's way of life in every immersive sip. Hand-Crafted Using a Traditional Alembic Copper Artisan Still.

Europe's Most Awarded Gin

- Europe Wine & Spirits Trophy
- Stuttgart International Spirits Competition
- China Wine & Spirits Awards
- UK Luxury Masters (Gin Super Premium)
- World Gin Awards
- IWSC International Wine & Spirit Competition



INGREDIENTS

London Dry Gin
and Botanicals

ALC.

40% ABV 80 PROOF

BOTANICALS

- DUNE JUNIPER
- LAVENDER
- ALENTEJO CITRUS PEELS
- ROSEMARY
- ELDERFLOWER
- ROSE

CASE & PACK SIZE

1 unit 750ML
Average net weight
per case: 18 LBS
Case size:
6 BOTTLES

Our Founder



John Bergman

CO-FOUNDER & CEO

Growing up in Seattle, my love for food began early. At just six years old, I convinced my parents to host my birthday at a Vietnamese restaurant in Pike Place Market, bypassing the more typical choices like fast food or water slides. As I grew older, my passion for exploring the world through its culinary experiences only deepened. Travel became my gateway to discovering the unique flavors and traditions that define each culture, and I often found myself booking reservations at exceptional restaurants even before arranging my flights.

During my first trips to Europe, I was amazed by the extraordinary quality of fresh, local ingredients—flavors and textures unlike anything I had experienced back home. My appreciation for food reached new heights when I visited Argentina and tasted beef that was so flavorful, tender, and rich that it transformed my understanding of what beef could be. Subsequent adventures in Japan, Thailand, and Hong Kong revealed even more hidden culinary treasures, each offering astonishing tastes and health benefits rooted in natural, minimally processed ingredients.

These discoveries ignited a deeper mission: to share these remarkable experiences with others. I became passionate about partnering with like-minded producers who prioritize health, sustainability, and animal welfare. Together, we're committed to making a positive impact—bringing the world's best ingredients to your table while supporting environmental change and conscious living.

Exploring a new country is always an adventure, and we take pride in uncovering the finest hidden gems from around the globe. Our partnerships with local producers are a testament to shared values and a mutual dedication to quality and sustainability. I invite you to join us in savoring these extraordinary finds. With every taste, I'm confident you'll be inspired to discover more of what WorldClass has to offer!



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