

culinarycollective
importers of gourmet cultural foods



Food Service Catalog

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Culinary Collective is an import and distribution company specializing in gourmet cultural foods that embody and promote their native cultures and traditions. We work with small family and community companies that take pride in producing all natural foods using methods and recipes passed down through the generations.

Within the Collective are member companies that specialize in distinct regions of the World. The Collective offers a shared logistic system for small gourmet food producers who aim to preserve traditional food systems and encourage environmental responsibility.

Matiz España

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Spain is a small yet diverse country that encompasses many traditions and a plethora of natural and unique food choices. Matiz España specializes in locating and importing specialty gourmet food products from this bountiful land. We are proud to work exclusively with traditional family manufacturers who take personal satisfaction in creating only the highest quality all natural products.



OLIVAR DE LA LUNA XV ORGANIC OLIVE OIL
Olivar de la Luna is made exclusively from Nevadillo Blanco olives, indigenous to Sierra de Cordoba in the northern regions of Andalucía. The producer of this oil is extremely attentive to local agricultural traditions as well as environmental concerns throughout the production process. The resulting oil has a fruity flavor of green olives, apples and almonds, a smooth texture and a long finish. It is perfect for drizzling or dipping.

Oleic acidity: 0.2%

Olive variety: Nevadillo Blanco

Organic: Yes

Case size: Twelve 500 ml bottles **OL101**

Twelve 1 liter tins **OL102**



DEVS XV OLIVE OIL - D.O. SIURANA

This Denomination of Origin Siurana olive oil is made 100% from arbequina olives giving it the distinctive buttery flavor the arbequina is known for.

Oleic acidity: 0.2%

Olive variety: Arbequina

Organic: No

Case Size: Two 5 liter tins **DU501**

LA MASIA SHERRY VINEGAR

Slow and careful preparation through a Solera system and prolonged aging in oak barrels, produces this mature, complex vinegar with an incomparable flavor, aroma, and color.

Case size: Two 5 liter jugs **LM501**



MOSCATEL VINEGAR

This delicious semi-sweet Moscatel vinegar is made from pure white Moscatel grapes and aged in American oak barrels. It can be used in place of a dark balsamic to achieve an exquisite fruit flavor with a light presentation.

Case size: Six 200ml bottles **SO102**

PEDRO XIMENEZ GRAND RESERVE VINEGAR

This exceptional "Gran Reserve" Pedro Ximenez semi-sweet vinegar is pressed from the rich, late-harvest Pedro Ximenez grapes grown in the south of Spain, and aged in American oak barrels.

Case size: Six 200ml bottles **SO101**

ARROYABE BONITO

Arroyabe's canned seafood is backed by more than 100 years of experience and tradition. Only the best of the catch is selected to ensure exceptional taste, freshness and quality. Fished by traditional line and hook methods (dolphin free), and cleaned by hand, this exceptional white meat tuna comes to us from the Bay of Biscay in northern Spain. The solid texture and hearty flavor of Bonito tuna is very different from albacore. Packed in high quality Spanish olive oil for extra flavor. All natural, with no additives or preservatives.

Case size Twelve 9.2 ounce round tins **AB102**

Twelve 2.5 lb round tins **AB501**

**MATIZ GALLEGO SEAFOOD**

Galicia, in the northwest of Spain, is known for its exceptional seafood. Artisan fishing methods, old master cannery know-how and the highest quality ingredients are used to produce moist, tender, and uncommonly flavorful canned seafood.

**Sardines in Oil or With Lemon**

Harvested off the coast of Galicia and packed in either Spanish olive oil or with natural lemon, these sardines are extremely tender.

Case size: Oil Twenty-five 4.2 ounce tins **MZG01**

Lemon Sardines Twenty-five 4.2 ounce tins **MZG00**

**Octopus in Oil**

In Spain, pulpo, or octopus, is considered a delicacy and is served in many forms. Matiz Gallego octopus is harvested with nets off the coast of Galicia, and packed in Spanish olive oil. Serve directly out of the can or warm up and dust with La Vera smoked pimenton.

Case Size: Twenty-five 4.2 ounce tins **MZG02**

MATIZ BOQUERONES

Our fresh white anchovies in vinegar, known as boquerones, will convert even the most adamant non-anchovy eater! This delicate fish, fresh from the Mediterranean, is packed in the finest Spanish oil and white wine vinegar, giving it a tender texture and exquisite flavor.

Case size: Six 2 lb tubs **BQ510**

Anchovies in Oil (Six 2 lb tubs) **BQ502 pre-order only**

**REY DE LA VERA SWEET PIMENTÓN**

Rey de la Vera represents four generations of paprika producers. Smoked paprika is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. Rey de la Vera's unique drying process over an oak wood burning stove gives the paprika the aroma, flavor and distinctive color that La Vera pimentón is known for.

Case size: Ten 750 gram tins **RV502**

**REY DE LA VERA ÑORAS**

This traditional dried round pepper with an orange-red color from the Vera region of Spain is well known for the sweet smoked pimenton or paprika it produces - a key ingredient in Spanish Cuisine.

Case size: Two 500 gram bags **RV520**

**MATIZ MEDITERRANEO SMOOKED SEA SALT**

Smoked sea salt will give an exotic smoked flavor to all types of dishes. In addition to traditional smoked dishes, use with meat, pork, even vegetables.

Case size: Eight 750 gram plastic jars. **MZM50**

MANCHA-ORO SAFFRON

The La Mancha region of Spain is famous for its high quality saffron that is used to give flavor, aroma, and color to many wonderful traditional dishes, including Paella. Although saffron cultivation does not require pesticides or chemical fertilizers, this product is very difficult to certify organic due to the cost to the small farmers who grow it. Saffron is a 100% natural product without any preservatives or chemical additives.

Case size: One 1 ounce tin **MO501 pre-order only**





MATIZ ANDALUZ PICOS

Picos are a traditional cracker made with olive oil, of which Spain produces in vast quantities. At times throughout history, when there has been an overabundance of oil, Spaniards created new uses for the excess. Thus was born the Pico. Using olive oil to make the plump bread the plump breadsticks helped to preserve them when sailors took them on their long voyages to the new world. Today, picos are a staple on a tapas plate. They pair well with serrano ham, cheese, olives and more. Available in traditional and whole wheat.

Case Size: Twelve 7 ounce clear bags
Whole Wheat **MZA10**
Traditional **MZA11**

MATIZ VALENCIANO PAELLA RICE

Grown in the rich soils of the national protected L'Albufera Park of Valencia, both of these short-grain rices make the perfect ingredients for paella, arroz negro, and risotto. Their high absorption rates - Bomba absorbs even one-third more water than the traditional - allows them to soak up and hold the abundance of flavors in all of your favorite rice dishes.

Case size: Four 11 lb sacks Paella Rice **MZV50**



MATIZ MARCONA ALMONDS Marcona almonds are known as the chef's choice in almonds. Their higher fat content gives them an unsurpassed taste and texture. Available in blanched or fried in olive oil and salted (both with and without skins), these almonds are the ultimate snack food.

Case size: Fried & Salted (F&S) Twenty 500 gram bags **MZ201**
F&S w/skins Twenty 500 gram bags **MZ202**

F&S Twelve 1 kilo bags **MZ404**

F&S w/skins Twelve 1 kilo bags **MZ405**

F&S Two 5 kilo bags **MZ504**

F&S w/skins Two 5 kilo bags **MZ505**

Blanched Twenty 500 gram bags **MZ601**



PRIORAT CARAMELIZED NUTS (PRE-ORDER ONLY)

These nuts are caramelized in small batches according to a traditional recipe handed down through the generations.

Case size: 2 kilo vacuum packed bags.

Almond **PN610**

Hazelnut **PN620**

Walnut **PN630**

MATIZ ESPAÑA SPANISH OLIVE MIX

Our Spanish olive mix is a blend of Arbequina, Manzanilla, Cacerenas, Gordal, Caspe, and Empeltre olives produced according to traditional techniques, without the use of chemicals or additives. Once picked, the olives are naturally cured in water and salt to produce a pleasantly meaty olive with a soft texture.

Case size: 6.6 lb plastic containers **MZS50**

PRIORAT NATUR OLIVES **NEW PACKAGING**

Produced according to traditional techniques, these olives are selected by hand and then naturally cured with water, salt, and herbs to produce a pleasantly meaty olive with a soft texture. Arbequina olives, cured 3-4 months, are tiny but bursting with a nutty buttery flavor. Caspe-Moron "Trencada" or Broken olives, also cured 3-4 months, are cracked before they are cured to help tenderize them and bring out their full olive flavor. The black Empeltre, picked ripe and cured for 12-14 months due to the higher sugar content, are so good its impossible to eat just one! The enormous Gordal olives, cured 3-4 months, are a mouthful.

Case size: Two 5.5 lb jars

Varieties: Priorat Arbequina Olives **PN501**

Priorat Black Empeltre **PN503**

Priorat Gordal Olives **PN504**



MATIZ NAVARRO PIQUILLO PEPPERS

Matiz piquillos carry a seal of authenticity granted only to those that are hand-picked in the Ribera del Ebro region of northern Spain. Piquillo means 'little beak,' in reference to the pepper's distinctive pointed shape. For generations they have been picked and produced almost entirely by hand, using no chemicals in the washing, roasting and peeling process. Slow roasting over open wood fires gives these unique peppers a complex, rich and spicy-sweet flavor. Piquillos can be roasted, sautéed, added to salads, stews or atop pizzas. Retail sized containers are organic; bulk containers are all-natural.

Case size: Six 6.6 lb tins **MZN50**



MATIZ PIPARRAS

Piparras are a traditional long green pepper from the Basque Country of Spain. With a mild, slightly pickled flavor, they make a wonderful accompaniment to Bonito tuna and smoked fish. They're also fantastic on their own drizzled with olive oil and a bit of salt.

Case size: Five 4 lb jars **MZP50**





QUINCE PASTE The quince tree originates in the Middle East and symbolizes luck, fertility and love. In antiquity it was one of the most sought after medicinal plants. The fruit looks like a mix between an apple and a lemon. It must be cooked with sugar to tame the flavor and create a spreadable paste. Try it on toast or crackers, or do as the Spaniards do and spread some on Manchego cheese.

Matiz Catalan

At once tangy and sweet in flavor and beautifully hued, this quince paste is an outstanding value.

Case size: Twelve 12.3 ounce containers **MZC01**

Corazon del Sol

An all-natural extra-extraordinary quince paste from the south of Spain. Great care is taken in all aspects of the production process, from harvest to cooking and packing, to give this quince paste a deep color and rich flavor.

Case size: Four 3.3 lb containers organic quince **CS105**



MATIZ VALENCIANO ORGANIC HORCHATA CONCENTRATE

Tiger nuts, also known as earth almonds, are tubers that come from the distinctive Chufa plant grown throughout Valencia. Tiger nuts make a delicious and nutritious sweet snack, and are the main ingredient of the exquisite Spanish Horchata, a refreshing drink served cold throughout the summer (not to be confused with the rice milk based Mexican horchata). With Matiz Horchata Concentrate you can enjoy this sweet treat all year round. Just add water and enjoy! (makes 3 liters)

Case size: Twelve 17.6 ounce bottles **MZV60**



BLANXART CATANIAS (BRICS)

Toasted marcona almonds covered in a creamy almond praline and lightly dusted with cocoa.

Case size: One 2.2 lb box **BX501**

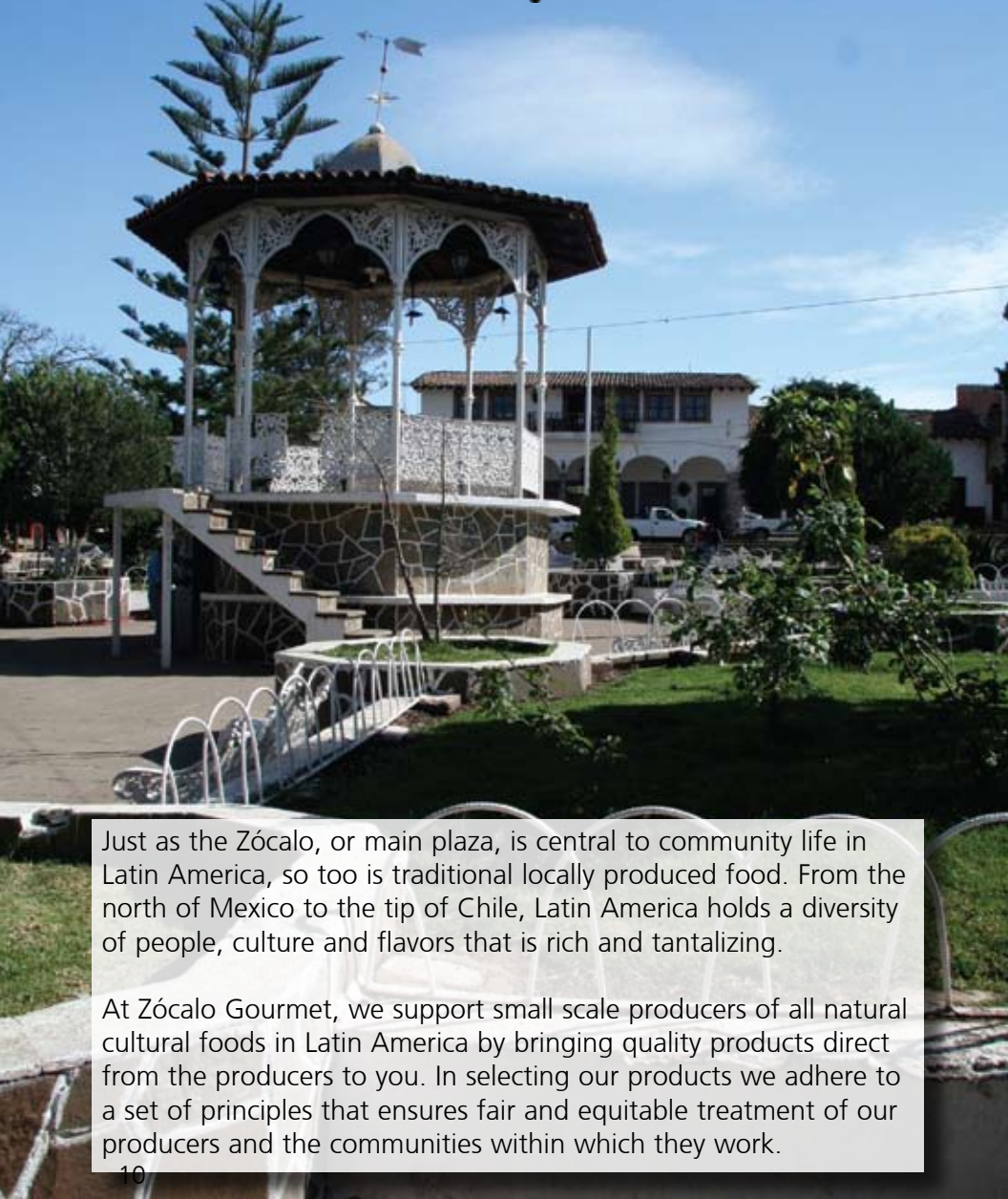


PAELLA PAN

Makes 4-5 servings.

Case Size: One 34 cm **PP134**
others sizes available upon request





Just as the Zócalo, or main plaza, is central to community life in Latin America, so too is traditional locally produced food. From the north of Mexico to the tip of Chile, Latin America holds a diversity of people, culture and flavors that is rich and tantalizing.

At Zócalo Gourmet, we support small scale producers of all natural cultural foods in Latin America by bringing quality products direct from the producers to you. In selecting our products we adhere to a set of principles that ensures fair and equitable treatment of our producers and the communities within which they work.

APALTA ORGANIC AVOCADO OIL

This limited production Extra Virgin Avocado Oil is cold extracted from hand selected organic Hass avocados grown in groves of the central Chilean region of Cabildo. This sun-drenched valley, formed by the Andean mountains and the coastal mountain range, is fed pure waters from the Aconcagua Mountain. The resulting rich green oil has a delicate aroma and flavor of fresh ripe avocados. With a high smoke point (491°F) and abundant in antioxidants, vitamin E, and Oleic acid, it offers a healthy alternative for cooking, drizzling and dipping. Case size: Twelve 8.8 fl ounce (250 ml) bottles **ZCH500**



MEXICAN VANILLA BEANS

Vanilla, the only edible fruit of the orchid family, originates from the Totonacapan Region of Veracruz on the Gulf Coast of Mexico. The Mexican Vanilla Plantation continues to use the original cultivation methods established by the Totonaca people of this region. Their vanilla beans are moist and sleek and have a rich, spicy, and woody fragrance.

Case size: Twelve glass vials of 4 vanilla beans **ZMX200**



MEXICAN VANILLA EXTRACT

The Mexican Vanilla Plantation produces an exquisite amber-colored vanilla extract rich in flavor and aroma. They begin with high quality beans cultivated on their farms in the Totonacapan Region of Mexico, the birthplace of the vanilla bean. After the extraction process - macerating chopped vanilla beans with ethyl alcohol and water - the extract is aged for nine months before bottling. This naturally sweet aged extract needs no added sweeteners as found in many other extracts in the market.

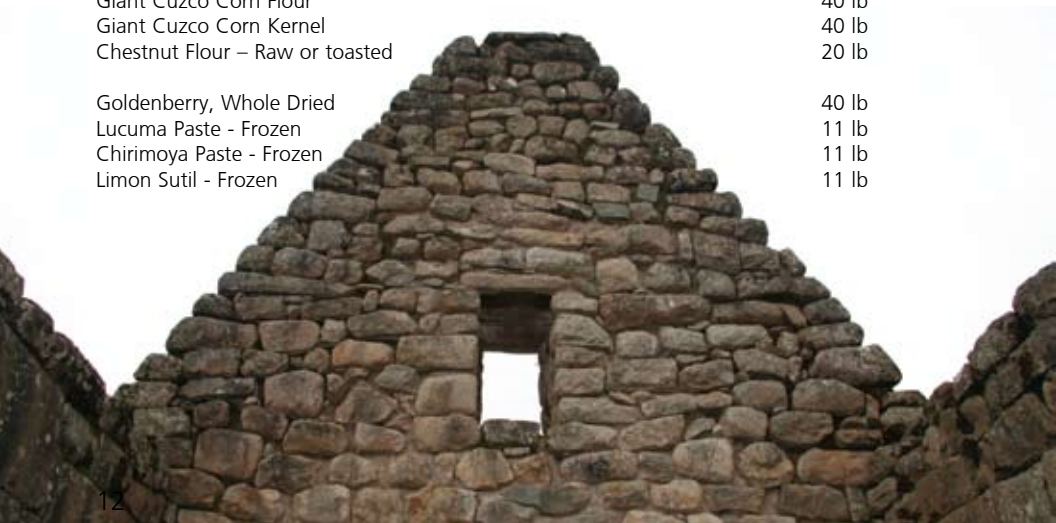
Case size: Twelve 1.69 fl ounce (50 ml) bottles **ZMX210**



ZÓCALO HERITAGE PRODUCTS – FOOD SERVICE LIST

All products are gluten-free. Contact us for availability and full catalog.

Aji Amarillo Chilli Paste - Organic	10 lb
Aji Amarillo Dried Powder - Organic	35 lb
Aji Amarillo Whole Pods - Organic	20 lb
Aji Limo Chilli Paste - Organic	10 lb
Aji Limo Chilli Dried Powder - Organic	30 lb
Aji Limo Whole Pods - Organic	15 lb
Aji Panca Chilli Paste - Organic	10 lb
Aji Panca Dried Powder - Organic	35 lb
Aji Panca Whole Pods - Organic	15 lb
Rocoto Chilli Paste - Organic	10 lb
Aji Pinguita de Mono Whole Pods: Organic	20 lb
Black Mint (Huacatay) Organic Dried -Teacut	20 lb
Amaranth Flour – Raw or toasted; conventional or organic	40 lb
Amaranth Grain – Organic or conventional	40 lb
Amaranth - Puffed	6.6 lb
Kaniwa Flour – Raw or toasted; conventional or organic	35 lb
Kañiwa Grains - Organic or conventional	40 lb
Kañiwa - Puffed	10 lb
Quinoa Flour – Raw or toasted; conventional or organic	40 lb
Quinoa Grains - Organic or conventional	40 lb
Quinoa - Puffed	10 lb
Algarroba (Mesquite) Flour - organic or conventional	40 lb
Lucuma Flour - Organic or conventional	40 lb
Sweet Potato Flour - Organic or conventional	40 lb
Yacon Flour - Organic	40 lb
Yuca Flour - Organic	35 lb
Maca Flour - Organic	40 lb
Lima Bean Flour - Organic	40 lb
Lima Beans Whole - Organic	40 lb
Faba Bean Flour - Toasted	40 lb
Purple Corn, Whole Dried - Organic	40 lb
Purple Corn Flour - Organic	40 lb
Giant Cuzco Corn Flour	40 lb
Giant Cuzco Corn Kernel	40 lb
Chestnut Flour – Raw or toasted	20 lb
Goldenberry, Whole Dried	40 lb
Lucuma Paste - Frozen	11 lb
Chirimoya Paste - Frozen	11 lb
Limon Sutil - Frozen	11 lb





rooted foods

Rooted Foods are authentic, native foods that are created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods we are directly strengthening the social, environmental, and economic fiber of the community from where the product came. And this encourages healthier, more stable and self-sufficient local economies worldwide.

Rooted Foods is a voluntary initiative launched by the folks at Culinary Collective. We seek out and promote culinary products that are truly rooted in their communities - products that are healthy and unique, and that contribute to the self-reliance of local economies. Through transparency, Rooted Foods aims to inform consumers of the benefits to supporting small producers of authentic regionally-based products

The Rooted Foods team reviews products, gathers information, visits the producers, and nominates products for certification. An independent Review Board then assesses each nominated product to ensure that it meets the strict Rooted Foods criteria within five categories: Authenticity, Local Sourcing, Local Ownership, Social Responsibility, and Environmental Stewardship.

When you see the Rooted Foods logo, you know that the product you are buying meets the highest standards and is truly rooted in its community.



Pricing & Shipping

Please contact us directly for current pricing and information about Culinary Collective shipping policy. We ship to distributors and wholesale accounts nationwide from our warehouses in Washington and Virginia.

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