



Euclid **FISH** *Company*
Est. 1944



EUCLID FISH COMPANY

ABOUT EFC:

Euclid Fish Company is a fourth generation family foods company which has continuously provided Quality Food Solutions and sustainable products since 1944. We take pride in supplying a wide selection of the healthiest and freshest seafood from around the world, as well as our Center of the Plate Proteins and Specialty products to the finest restaurants, specialty stores, country clubs, hotels and casinos. With four generations, each leaving their mark, Euclid Fish has developed into a broad line distribution company, continually growing with our local, domestic and international partners to provide our customers with the very best and most unique products in the industry.

FRESH SEAFOOD:



Euclid Fish Company has provided our customers with fresh fish and shellfish products for over 70 years. We have built strong relationships with the world's premium sources that share our passion for fine fish and shellfish products. Our objective is to procure a wide variety of unique products for our customers as well as provide effective marketing tools to assist them and their staff. Our philosophy is to closely interact with our customers regarding availability and trends around the globe in order to maximize variety and freshness while minimizing travel and holding times. Our processing employees are the best in the Midwest at providing professionally cut loins, fillets or precise value-added cuts or portions to any operation.

CENTER OF THE PLATE:



Our Center of the Plate program is a contemporary offering of flexible protein choices and longtime industry brands combined to offer you a wide selection of quality driven solutions. Euclid Fish Company offers portion controlled fresh cut steaks, veal, lamb, pork and poultry, in addition to our seafood variety. We keep it fresh and competitive insuring you quality brand products, packaged and cut to your exact specifications. We are passionate about our protein program and are excited to share great ideas with you and your team.

EUCLID'S FINEST & GOURMET SPECIALTIES:



Euclid's Finest is the specialty and gourmet food division of Euclid Fish. Our mission is to deliver an innovative selection of specialty epicurean products and ingredients to culinary professionals thus providing an extraordinary food experience to customers. The process begins by sourcing the most unique and hard to find products by developing partnerships with vendors and importers from around the globe. Euclid's Finest gourmet products complement what we have always believed in and continue to fall under our promise to always provide you with natural, wild, farmed and sustainable products. Euclid's Finest allows our chefs to create and innovate with the finest ingredients available. Products under our Euclid's Finest line include the best in artisanal cheeses and accompaniments, charcuterie meats, grains, pastry ingredients, imported oil and vinegar, as well as seasonal flavors.

Our passion runs deep in the food service industry, whether it's bringing in the very best in fresh fish or other center of the plate specialties to the finest in charcuteries, appetizers or desserts. Our love for seasonal flavors, mouthwatering aromas and creative industry innovations keeps us interested in the ever changing food service industry today. We are committed to selecting the best in farmers, artisans and distributors and pairing them with our customers menus and interests.

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ARTISAN CHEESE

Our program includes both domestic & imported cheeses with a focus on small batch, artisanal cheeses in cow's milk, goat's milk and sheep's milk. On top of our partners who source cheese from around the world, we search for local farms in Ohio, Pennsylvania and Kentucky to partner with.

Euclid's Finest custom cuts a majority of the cheeses in our processing facility and are here to help create custom cheese boards.

****All fresh cheese selections are cut to your specific order in 3 lb. increments!****

In addition to our wide variety of stocked cheeses, we also carry a small batch line up of cheese for specific seasons and certain specialties. Once they are out— they are out! So make sure to check with your local sales rep for our current stock list.



BLUE CHEESE



CZ4040 Danablu Blue Cheese
Semi Soft | Denmark

Danablu is a blue veined cheese that is matured in 8-12 months to give the edible rind a yellowish flavor. Sharp, piquant and slightly salty with a crumbly texture that makes it both spreadable and sliceable. The color is white with a slight yellow tint and a blue-green mold smoothly spread inside the cheese.



CZ4203 Blue, Great Hill Farm | Semi-Soft USA, MA

Crafted just south of Boston, this rindless cheese is made from an unpasteurized, unhomogenized milk. Great Hill smells of a toasty, salty aroma with a bright, acidic taste and just a hint of pepper. Crumbly and curdy but shines when melted on a burger or crumbled on a wedge salad.



CZ4225 Jasper Hill Baley Hazen Blue, Semi-Soft— USA, VT
Expect a fudge like

texture, toasted nut sweetness and aise spice character. The paste is dense and creamy with well distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors in the milk. It pairs well with a fruity red dessert wine, stout, or dark chocolate. It is also ideal for crumbling over burgers or adding to a salad.



CZ4450 Blue Ledge Farm Middlebury Blue USA, VT

A raw cow's milk blue, made with Ayrshire milk from the cows next door. Aged sixty days, it is both creamy and crumbly and dare we say "town meets gown", that unique experience when good earthy Vermont grit meets smooth high brow academia with nothing short of poetic results.

GOAT CHEESE



CZ4466 Turkeyfoot Chevre
Soft | USA, OH | 2 lb.

Chèvre is a fresh and mild, light textured goat cheese that is most similar to cream cheese but softer and with only 1/3 of the fat. Chevre has many complex flavors and is very versatile. It can be used in both savory and sweet dishes, or as a spread.

CZ44679 Turkeyfoot Feta
Soft | USA, OH

Feta is a soft white brined curd cheese. It is a slightly crumbly aged cheese. It is used as a table cheese, as well as salads. Feta can also be served cooked or grilled. Its flavor is tangy and salty.



CZ0901 Goat Rodeo Fresh Chevre | Soft USA, PA

Our fresh rodeo chevre is smooth and creamy with notes of sun warmed fields and a hint of lemon. Spread on a fresh baguette and a great addition to any recipe.



CZ4467 Turkeyfoot Aged Goat Gouda
Semi-Hard | USA, OH

Gouda is a mild hard cheese that is aged for approx. three months, but can be aged longer changing the flavor of the cheese. This Gouda is placed in a brine, coated w/ wax, and placed in a cheese cave to age.



CZ4468 Turkeyfoot Brieda | Semi-Soft | USA, OH

The perfect combination of Turkeyfoot's Gouda and Brie.



CZ0902 Goat Rodeo Chikabiddy
Semi-Soft | USA, PA | 6 oz.

A short pyramid made from goat's milk with a beautiful white bloomy rind. Flavors of mushrooms, wild flowers and white pepper are combined with a crumbly center and fudgy creamline. The clean taste pairs well with dry sparkling wines.



CZ0903 Goat Rodeo Cowbell Coffee
Semi-Hard | USA, PA
Nutty, sweet and

crumbly 10 lb. wheels are hand rubbed w/ Pittsburgh's own Commonplace Coffeehouse's rich Perpetual Blend Espresso. Aged in our caves for a minimum of six months.



CZ0906 Goat Rodeo Hootenanny
Semi-Soft | USA, PA
A gouda style cheese

made from spring and summer goat's milk that is supple with notes of hickory nuts and wild flowers. Pairs well with crisp white wine or an amber ale. If you don't eat it hand to mouth, it melts into an amazing grilled cheese. Aged for a minimum of five months on wood boards.



CZ0900 Goat Rodeo Bamboozle
Semi-Soft | USA, PA
Semi-soft texture with

notes of prosciutto and pears, this washed rind goat's milk cheese is aged for at least four months and washed with beer from Roundabout Brewery. Equally at home on a cheese board or melted on a burger. Crafted in a unique 3.5-4 pound loaf.

GOAT CHEESE CONTINUED



CZ0905 Goat Rodeo Stampede **Semi-Hard | USA, PA**

Semi-hard and bursting with flavor, this raw milk cheese is made from a blend of goat and cow's milk and aged in Goat Rodeo's cheese cave for 6 months on wood boards. With notes of wild oyster mushrooms and black peppercorns, it shines on any cheese board.



CZ0904 Goat Rodeo More **Cowbell | Semi-Hard | USA, PA**

A semi-firm cave aged mountain style cheese made from Le-Ara Farm's cow's milk in a unique black cream wax rind. The complex herbal flavor pairs well with mild younger red wines like Beaujolais or drier white wines like Sancerre.



CZ4300 Nettle Meadow Kunik **Semi-Soft | USA, NY**

Kunik is a triple crème wheel made from goat's milk and cow cream. It has a white rind and a tangy buttery flavor. Delicious on its own or with fruit and crackers. A wonderful addition to any cheese plate.

CZ4355 Cypress Grove Goat Midnight **Blue | Semi-Soft | USA, CA**

Aged six months+, Midnight Moon is a blushing, ivory-colored goat cheese that's nutty and brown buttery up front with a long caramel finish. Similar to a Gouda- as the protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.

CZ4360 Cypress Grove Humboldt Fog **Semi-Soft | USA, CA**

This masterpiece paved the way for soft-ripened goat cheese in America. Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As it matures, the creamline develops and the flavor intensifies.

CZ4365 Cypress Grove Truffle Tremor **Semi-Soft | USA, CA**

You'll enjoy the heavy floral, herbaceous and mushroom notes in this earth-shaking masterpiece. Like other soft-ripened cheeses, Truffle Tremor has a bloomy rind that allows the cheese to ripen from the outside in. As Truffle Tremor continues to ripen and mature, the creamline develops and the flavor intensifies — an ooey-goey, ripe Truffle Tremor is not for the faint of heart.

CHEDDAR CHEESE



CZ4249 Grafton Truffle Cheddar | Semi-Hard | USA, VT

A delicate balance between earthy flavors of truffle and the smooth, rich bite of Grafton's Aged Vermont cheddar. The flavor of the Italian truffle lingers without overpowering the palate. This cheddar is made with raw milk from small local family farms and aged for a min of 60 days. This is an ideal centerpiece cheese, and pairs well with eggs, meat, pasta dishes, on sandwiches and melts extremely well.



CZ4248 Grafton 2 yr. Cheddar | Semi-Hard | USA, VT

A signature cheddar that is handmade using raw milk collected from small, local farms. The 2 year cheddar has a compact texture that melts on the palate, offering tangy, lactic flavors and hints of dry hay and brown butter. The finish lingers, ending on a clean, nutty note. It is great as a table cheese, paired with fruit, melted on grilled cheese or for baking.



CZ4310 Prairie Breeze Cheddar | Semi-Hard | USA, IA

A twist on a well-aged white Cheddar style cheese, aged for a min of 9 months, made with Vegetarian Rennet and no added color. Sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process.



CZ4222 Cahill Porter Cheddar | Semi-Soft | Ireland

This brown waxed cheese is full of flavor with a rich, tangy and chocolaty taste and a pungent finish. It is perfect for hors d'oeuvre when sliced and served with a salad or on a hot sandwich or burger. Pair with a chilled pint of Guinness stout or Irish Porter.

CZ4030 Quickie's Farmhouse Mature Cheddar | Hard | England

This farmhouse Cheddar is made from raw unpasteurized milk from Fresian cows, giving the cheese a full flavor and a certain amount of piquancy. Also unique is the natural rind, which develops during its maturation period. This delicious treat is not to be missed.



CZ3007 Troyer Farms Smoked Cheddar | Hard | USA, OH

This smoked cheddar features an excellent tasting smoky taste without covering up the flavor. This smoked cheese is part of Troyer's award-winning blue-ribbon, "A-Grade" cheese but is smoked slowly with real hickory wood.



CZ3073 Snowdonia Black Bomber Mature Cheddar **Semi-Hard | England**

Winner of the 2010 Silver Medal at the Nantwich International Cheese Show & 2007 World Cheese Award Bronze winner. This select Extra Mature Cheddar is the flagship product of the range. Creamy & smooth the Black Bomber has a unique texture and taste that will entice. 7 oz.



CZ3071 Snowdonia Beechwood Smoked Cheddar | Semi-Hard **UK**

This award-winner is a self-explanatory delight. Mature cheddar is smoked with Beechwood for a light smoky flavor that is pleasant - not overpowering. Wrapped in bright, sunny yellow wax, the cheese is a real show stopper, adding depth of flavor to any cheese board or recipe. 7oz



CZ3072 Snowdonia Red Devil Cheddar | Semi-Hard | UK

A judicious hit of chilli is the perfect foil for the rich savouriness of Red Leicester in this popular member of our range. Red Devil is delicious enjoyed simply, but this one really comes into its own when melted over nachos, tortilla chips and barbecued burgers. It adds a depth of flavor and an intriguing heat. 7 oz.

GOUDA CHEESE



CZ4200 Beamster 18 Month Gouda | Semi Hard | Holland

Its complex flavors develop slowly as it matures for a year and a half in Beamsters 100+ year old traditional warehouse. It has a firm texture with some crystallization, a deep ochre interior, notes of toasted walnuts and a brown butter finish. Another great cheese paired with spreads, fruits, nuts and charcuterie.



CZ4201 Beamster with Mustard Seed | Semi Hard **Holland**

Studded with mustard seeds throughout, this gourmet Gouda cheese is made with soft Beamster cheese and aged just over a month making it extra mild in flavor. Try it with beer, a toasted ham sandwich, or melted on a hot soft pretzel.

CZ4301 Beamster Smoked Gouda | Hard | Holland

Our young Beamster is naturally slow-smoked over hickory wood in the USA to create this exceptional take on smoked Gouda. It's mild and creamy, with a soft texture and toasty smokiness reminiscent of campfires and caramelized marshmallows.

GOUDA CHEESE CONTINUED



CZ4247 Red Wax Gouda
Semi Hard | Holland
Holland's most famous exported cheese with its

characteristic yellow interior dotted with a few tiny holes. This young Gouda is aged four weeks and has a creamy, nutty, and sweet flavor that is encased in red wax.



CZ4465 Black Swamp Gouda | Semi-Hard | USA, OH

Black Swamp is a natural rind cheese whose flavor ranges from creamy and mild to harder and sharper depending on age and time of year made. Named after NW Ohio's Great Black Swamp that once covered approx 3 million acres, including where the farm now located. Due to the seasonal grasses the cows eat, Black Swamp changes in flavor. It is a washed curd cheese, which removes part of the lactose, reducing potential for acidity and bitterness to build up while aging. (Aged 4-6 months) Uses: Tasty Black Swamp is versatile enough to be used in sandwiches, salads, pasta, casseroles and sauces; popular on cheese platters as well. Pair with bold red wines and dark beers.

ALPINE/TOMME CHEESE



CZ4253 Gruyere, 1655 | Hard | Switzerland

Aged by a local affineur that has been in business since 1915, Gruyere 1655 is marked by a fresh cream blast, a bright fruity flavor and a deep, structured nuttiness. The paste is light mocha in color and studded with pinpoint crystals.

CZ4085 Montboisse Morbier | Semi-Soft | France
Montboissie Morbier is an aromatic and surprisingly mild French cow's milk cheese defined by the dark vein of Burgundy red grape paste through the middle. The flavor is mild with a supple silkiness w/ a slightly nutty aftertaste. Its springy yellow-ivory interior houses a complex taste including subtle hints of fruit and fresh hay that pairs well with fruity white wines.

CZ4330 Emmi Raclette | Semi-Hard | Switzerland

The mild, nutty notes and assertive aroma enhance any dish. Ideal for traditional serving, such as melting over potatoes, mac and cheese, grilled cheese sandwich with bacon, or mixed in pasta. Pairs well with apples, grapes, salami, Rieslings & Amber Ales.



CZ4385 Jacobs & Brichford Everton | Hard | USA, IN
Everton is aged 8-12 months, styled after Alpine style cheeses, with a firm, creamy texture and a savory, sweet flavor that gets sharper with age. Good Food Awards Winner 2014. United States Cheese Championship Second Award in Class 2017.



CZ4390 Jacobs & Brichford Tomme De Layfette
Semi-Hard, | USA, IN

A version of a traditional tome with a grassy, complex cheese that is in a wheel weighing about 8 lbs. and is 8 inches across the top. The cheese is allowed to naturally age, with the rind going from slightly mold covered to speckled and semi-firm.

SEMI SOFT/ SOFT CHEESE



CZ4462 Canal Junction Charloe | USA, OH

A beautiful washed rind cheese with an edible orange-hued rind. It has a smooth, creamy texture and an assertive taste. Charloe starts off with sweet cream and butter flavors and finishes with an essence of toasted peanut (no peanuts added) and semi-sweet chocolate. As it continues to age the flavors become more pronounced. (Aged for two months) Uses: A bold, attractive addition to any cheese plate. Enjoy Charloe with fresh berries, dried fruit, nuts, chocolate, stout beer, crisp white wine, or cider.



CZ4099 Taleggio | Italy

A soft cheese of ancient origins from the valley near Bergamo where it was born and where it is still produced, hand-salted and aged. The cheese is soft and melty just under the rind, more consistent & crumbly in the center w/ a sweet, buttery and very intense flavor-aromatic in the aged product.



CZ4020 Eiffel Tower Brie | Canada

Each bloomy rind has a delectable butterfat content. At full ripening, under the telltale soft, white, velvety rind, the buttercream-colored interior Triple Cream Brie has a gentle sweetness and exceptional palate-pleasing unction.

CZ3008 Cojita Sierra Queso Supremo | Mexico

Originally from the town of Cotija in Michoacan, Mexico, this firm, full flavored, bold cheese is known as the "parmesan of Mexico". Cotija cheese can be shaken over any dish for an unparalleled flavor boost. Great on salads, soups, grilled corn on the cob, pizzas, pastas, cooked vegetables.



CZ4265 Fontina | Italy

Rich and creamy in flavor, with an initial sweetness on the palate then followed by a mild, tangy and lingering finish. You will taste a hint of nut and honey. This is a perfect melting cheese for mac n cheese, grilled cheese and pizza.



CZ4110 St. Andre | France

Saint Andre is a triple crème cow's milk cheese produced in the northwestern region of France. It has a high fat (75%) content because it is further enhanced with heavy cream and the rind is covered with a velvety and powdery bloomy mold. The flavors of the rind are tangy perfectly complementing the rich, slightly salty and decadent center.



CZ4480 Kokoborrego Enceladus | USA, OH

Not a blue! It's an ash-dusted bloomy rind with a melt—in-your-mouth texture and flavors of sweet cream, coffee and a bright, fresh acidity. 5.5 oz.



CZ4475 Kokoborrego Whetstone | USA, OH

A buttery and earthy camembert that gains a mushroom richness as it ages. The texture is creamy, and becomes creamier as it ages. 5.5 oz.

CZ4231 Jasper Hill Willoughby | USA, VT

This succulent and buttery washed-rind cheese has aromas of peat, roasted beef and onions – a strong and complex front for the subtle milky, herbal, ripe-peach flavors within. Willoughby has a thin, tender, rosy-orange rind, which adds earthy dimension to the texture and flavors of the gooey interior. 8 oz.



CZ4245 Champlain Valley Organic Triple Cream
USA, VT

This is a beautiful soft ripened triple creme with a bloomy white rind. Produced from cultured whole milk and cream, it is hand ladled into traditional crottin molds and aged approx. 10 days. It has a rich, creamy interior flavor that is offset by a delicious earthy rind with hints of mushroom. 4 oz.



CZ4459 Nettle Meadow Three Sisters | USA, NY

This is made from a combination of sheep, goat and cow milks. Three Sisters has a complex flavor, firm texture and bloomy rind. 8 oz.



CZ4230 Jasper Hill Harbison | USA, VT

Harbison is a soft-ripened cheese with a rustic, bloomy rind. Young cheeses are wrapped in strips of spruce cambium, the tree's inner bark layer, harvested from the woodlands of Jasper Hill. Harbison is woody and sweet, balanced with lemon, mustard, and vegetal flavors. 9 oz.

SEMI HARD/ HARD CHEESE



CZ1250 Aged Provolone | Italy
A traditional, creamery stretched curd cheese that is supple & smooth w/ a thin waxed rind. This is great as an all purpose cheese used for cooking, desserts or grating.



CZ4251 Parmigiano Reggiano | Italy
Parmesan cheese has a hard, gritty texture and is fruity and nutty in taste. Parmigiano Reggiano cheese is mostly grated over pastas, used in soups and risottos. It is also eaten on its own as a snack. PDO designation states that for a cheese to be called as Parmesan, it has to be produced from cows grazing on fresh grass & hay.



CZ4380 Jacobs and Brichford Briana | USA, IN
Briana is a semi-firm, smear-ripened cheese, dense and easily melted. It is carefully aged for a minimum of 90 days to develop a wonderfully complex flavor.



CZ4470 Kokoborrego Owl Creek Tomme | USA, OH
Balanced notes of pistachio and hay w/ a bit of manchego – like assertiveness. ACS Award winning, and a favorite for people of all ages.



CZ4220 Cacio de Bosco Tartufo | Sheep Milk | Italy
The long maturation balances the taste of pecorino with the strong taste of truffle.



CZ4250 Grana Padano Parmesan | Italy
This parmesan has a thin, shiny gold rind and a flavor that is excellent, mellow yet intense! This is a great grating cheese aged about 6 months.

CZ4080 Corazon de Ronda Manchego Sheep Milk | Spain

Spain's signature cheese- Made from raw sheep's milk and is aged for a min of 3 months. It's beautiful rind looks like the weave of a basket which makes this cheese a great display product. It is bold and full flavored with nutty, piquant and salty undertones and a smooth texture.



CZ4472 Kokoborrego Headwaters Tomme | USA, OH
Kokoborrego's flagship cow milk cheese and is aged from 3-6 months. Tangy and buttery flavor similar to a mellow and balanced Colby with a very clean finish.



CZ4245 Cricket Creek Maggie's Round Toma | USA, MA

Maggie's Round is a semi-firm, raw milk cheese inspired by the tomas of the Italian Alps. The flavor is gently sharp, sweet, bright and fruity, with notes of citrus – especially lemon curd. The rustic natural rind adds earthiness. Aged for 4-9 months.

CZ4202 Beemster Vlaskass | Holland

Vlaskaas was historically made only once a year, during the flax harvest festival, but as festival traditions fell away, the recipe was buried. Thankfully, in 2004, a review of Beemster's past cheeses led to its rediscovery. Vlaskaas was obviously too good to make just once a year and is now available year-round. It's buttery and semi-soft with unique sweet-milk flavor, notes of almond, and a touch of sharpness that adds depth.

CZ4005 Agriform Asiago D'allevato Aged 1 Year | Italy

Aged 1 year for an exceptionally mature flavor. Its semi-firm, light-golden paste becomes firmer as it reaches the rind. It has a clean, floral and grassy tone with a slightly sweet, but rustic finish.

ARTISAN CHEESE KIT



CZ4440 Italian Variety Cheese Kit | 10 lb.

Includes: Parmigiano Reggiano Agriform, Asiago Black Wax Agriform, Ubriaco Di Raboso La Casearia, Asiago Piave Aged Lattebusche, Brenta Agriform, Pecorino Toscano 4 month Il Forteto, Cacio di Bosco Il Forteto, San Timas Valtellino, Lazzaris Fig Sauce



CZ4445 Around The World Cheese Kit | 8.5 lb.

Asiago Black Wax Agriform (Italy), Manchego 6 Month Don Juan (Spain), Extra Mature Cheddar Mull of Kintyre (Scotland), Comte Rivoire Jacquemin (France), Chimay Vieux (Belgium), Aged Beemster (Holland), Cranberry Goat Celebrity (Canada). Lazzaris Fig Sauce (Italy)

SEASONAL SPECIALITES



CZ4060 Belton Farms Sage Derby | Semi-Hard England

Smooth, creamy Derby cheese marbled with a delicate sage infusion. Delicious when grated into a cheese sauce, served w/ pasta or as a snack. Excellent in savory cheese scones. Pairs well with Chardonnay, Beaujolais and India Ale.



CZ4050 Belton Farms Port Wine Derby | Semi-Hard | England

A smooth, creamy Derby cheese marbled w/ a delicate Port infusion. It has a deep ruby red marbled effect where the wine has blend w/ maturing cheese. It has a slightly sweet berry after taste and real blackcurrant undertones.



CZ4120 Wensleydale w/ Apricot
CZ4130 Wensleydale with Cranberries
Semi Soft | France

Wensleydale is a historic fresh, mild cheese made in N. Yorkshire since 1150 by Cistercian monks. Today, it is produced from pasteurized cow's milk with sheep's milk added to enhance the flavor. Wensleydale is a hand-made and sold fresh and young at only three weeks old.



Call us at:
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Pittsburgh, PA 412-434-6448
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Euclid FISH Company
EST. 1944



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AMERIBELLA

ABOUT THE CHEESE

Ameribella is a raw milk semi-soft cheese, inspired by the washed rind cheeses of Northern Italy. The product comes in a rectangular brick shape (4x6 in). It is a pale creamy yellow colored cheese, with a soft cream to orange brown rind. It maintains a distinctly earthy aroma, reminiscent of bread dough proofing. Slightly salty, savory and mildly lactic, the flavor sweetens with age while the body grows smooth and silky.

ABOUT THE FARMERS

Leslie Jacobs and Matthew Brichford own and operate a single herd, all grass-fed dairy farm in South East Indiana which dates back to the early 1800's. Their milking herd is made up of 70 Jersey, Normande, and Tarentaise cross cows. They have raised three daughters on the farm and all have been active in the farm's development. The dairy is seasonal, following the natural cycle of the region. The cows are moved through fresh pastures each day and are milked in a New Zealand style, open air parlor. The cheese is produced on the farm.

INGREDIENTS

Raw Milk, Salt, Cultures, Annatto.

SHELF LIFE

120 days

PACKAGING

Each piece is wrapped with parchment paper. Each piece is wrapped in a separate carton.

DISTRIBUTED BY

Jacobs & Brichford
2957 South State Road 1
Connersville, Indiana 47331
www.jandbcheese.com

LOGISTICS & DISTRIBUTION

Storage temperature between 32°F and 39°F.

Maize Jacobs-Brichford

maize@jandbcheese.com

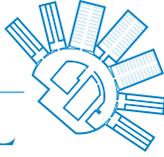
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100% GRASS FED



Jasper Hill Creamery

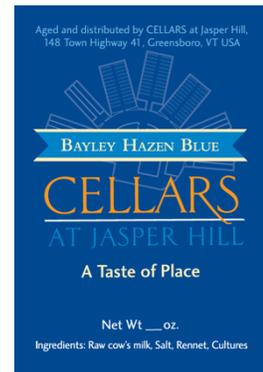
BAYLEY HAZEN BLUE

Bayley Hazen Blue was one of the first cheeses made as the Jasper Hill Creamery got up and running in 2003. The recipe is based on a British natural rind blue. The name, however, comes from a Northeast Kingdom landmark – the Bayley Hazen Military Road, commissioned by George Washington as a Revolutionary War supply route.

This signature blue cheese has developed a loyal following because of its fudge-like texture, toasted-nut sweetness, and anise spice character. The paste is dense and creamy, with well-distributed blue veins. The usual peppery character of blue cheese is subdued, elevating the grassy, nutty flavors of the milk.

The complexity of Bayley means it's ideal for blue lovers, but the balanced sweetness and mild spice make it approachable to a more timid audience. Try pairing with a fruity red dessert wine, toasty imperial stout, or a hunk of dark chocolate. Slicing makes for amazing burgers or salads, especially with caramelized onion.

The Cellars at Jasper Hill is an innovative 22,000 square foot underground facility located in Greensboro, VT. The Cellars were constructed for the purpose of providing affinage, or aging expertise, as well as distribution and marketing services for local cheesemakers so that they may access the burgeoning market for artisan cheese nationwide.



RAW COW MILK

TRADITIONAL RENNET

NATURAL RIND BLUE

AGED 3 MONTHS

7-POUND WHEEL



BRIANA

ABOUT THE CHEESE

Briana is a semi-firm, smear-ripened cheese, with a minimum 90 day aging process. It is dense, smooth and slightly elastic. Distinct nutty overtones, mild herbaceousness and hints of fresh fruit add an element of pungency to the finish. Compliments a fruit and nut tray but can stand up to traditional roasted meats.

MEET THE FARMERS

Leslie Jacobs and Matthew Brichford own and operate a single herd, all grass-fed dairy farm in southeastern Indiana which dates back to the early 1800's. Their milking herd is made up of 70 Jersey, Normande, and Tarentaise cross cows. They have raised three daughters on the farm and all have been active in the farm's development. The dairy is seasonal, following the natural cycle of the region. The cows are moved through fresh pastures each day and are milked in a New Zealand style, open air parlor. The cheese is produced on the farm.



AWARDS

Third Place award for smear-ripened semi-soft cheese in the US Championship Cheese Contest (2015)

INGREDIENTS

Raw Milk, Salt, Cultures.

PACKAGING

Briana wheels weigh between 20 and 25 pounds. Each wheel is wrapped in butcher paper and individually boxed for shipping.

LOGISTICS & DISTRIBUTION

Storage temperature between 32°F and 39°F.

SHELF LIFE

9 months



Jacobs & Brichford

100% GRASS FED

Euclid  **Company**
Est. 1944



EVERTON

ABOUT THE CHEESE

Everton is an Alpine style cheese with a firm texture, savory sweet flavor that gets sharper with age. Everton ages a minimum of five months. With strong grassy notes, it is reminiscent of the pastures on which the milking cows have grazed. Though it melts easily, there remains a distinct meaty depth to its flavor. Ideal for fondue or pairing with smoked salmon, fresh salad greens and white wine.

MEET THE FARMERS

Leslie Jacobs and Matthew Brichford own and operate a single herd, all grass-fed dairy farm in southeastern Indiana which dates back to the early 1800's. Their milking herd is made up of 70 Jersey, Normande, and Tarentaise cross cows. They have raised three daughters on the farm and all have been active in the farm's development. The dairy is seasonal, following the natural cycle of the region. The cows are moved through fresh pastures each day and are milked in a New Zealand style, open air parlor. The cheese is produced on the farm.



AWARDS

Good Food Award (2014),
Bronze award for semi-hard
cows milk cheese not in any
other category at World
Cheese Competition (2014)

INGREDIENTS

Raw Milk, Salt, Cultures.

PACKAGING

Everton wheels weigh between
25 and 30 pounds. Each wheel
is wrapped in butcher paper and
individually boxed for shipping.

LOGISTICS & DISTRIBUTION

Storage temperature
between 32°F and 39°F.

SHELF LIFE

Two years



Jacobs &
Brichford 

100% GRASS FED

Euclid  Company
Est. 1944

SMALL BATCH SERIES

Under our Euclid's finest label, we are extremely excited to bring you our current line up of Small Batch Cheeses.

These cheeses are all available in house until they are sold out! Once they are sold, we will not be bringing them back as we will be making room for our next small batch focus.

Our goal of the small batch cheese series is to keep both your product line up fresh and ever changing, as well as continue our mission to partner with and support our country's small farmers and cheese makers. They put their heart and soul into their product and we want as many people as possible to try their unique items.

** Don't forget to check out our Artisan Cheese Line Up that is available daily as well**



ABOUT KOKOBORREGO

Our goal has always been to produce world-class cheeses that can be enjoyed by people of all walks of life. We began producing cheese from raw sheep and cow milk in 2011. Our sheep milk has always come from our own farm, Sippel Family Farm. We were the first ODA licensed sheep dairy and creamery in the state of Ohio. Our cow milk has always come from our friends 2 miles down the road at Ruhl Family Farm. Ed and Marvin Ruhl have been producing high quality milk from a mixed herd of cows for decades, and their milk is absolutely perfect for our cheese.

Until July of 2014, we solely focused on making raw milk cheeses. Our Owl Creek and Headwaters Tommes have been leading the way in our lineup of raw milk cheese since the start, and have been joined by a rotating cast of other seasonal varieties over the years. Since then we have added pasteurization capabilities which have allowed us to produce a brand new line of softer and very different cheeses including Whetstone, Morrow and Gilead. We will always remain committed to producing both raw and pasteurized milk cheeses, and look forward to keeping up with all of your favorites, and trying out exciting new varieties!

OWL CREEK TOMME



CZ4470

OWL CREEK TOMME Cut to Order

Balanced notes of pistachio and hay with a bit of manchego—like assertiveness. ACS Award winning, and a favorite for people of all ages.

WHETSTONE



CZ4475

WHETSTONE 5.5 oz.

A buttery and earthy camembert that gains a mushroom richness as it ages. The texture is creamy, and becomes creamier as it ages.

HEADWATERS TOMME



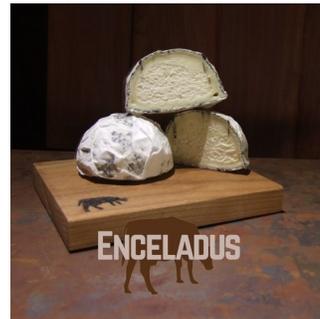
CZ4472

HEADWATERS TOMME Cut to Order

Headwaters Tomme is Kokoborrego's flagship cow milk cheese and is aged from 3-6 months. Tangy and buttery flavor similar to a mellow and

balanced Colby with a very clean finish,.

ENCELADUS



CZ4470

ENCELADUS 5.5 oz

Not a blue! It's an ash-dusted bloomy rind with a melt—in-your-mouth texture and flavors of sweet cream, coffee and a bright, fresh acidity.

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PARMIGIANO REGGIANO AGRIFORM

Parmigiano Reggiano features a rich flavor and slightly grainy texture. Only authentic Parmigiano Reggiano wears the seal of the PDO-certification, noted by tiny pin holes that bear the cheeses' name. This mature, hard and nutritious cow's milk cheese is produced using very strict standards, and only the highest quality ingredients. Aged for over 2 years, Parmigiano Reggiano Export Quality is a premier cheese and its long maturation period highlights the intensely nutty flavors and slightly salty, fruity finish.

ASIAGO BLACK WAX AGRIFORM

This authentic Italian Asiago Fresco is Black Waxed to set it apart from inferior imitations. Matured for a minimum of 40 days. Deliciously creamy with a smooth, supple interior, Asiago Black Waxed is a premium Fresco offered in America for the same price as imitation Asiago.

UBRIACO DI RABOSO LA CASEARIA

This cow's milk cheese undergoes an initial 8-month period of aging in La Casearia's cellars, after which the wheels are soaked in the Veneto's local Raboso (IGT) wine for several weeks. Underneath Ubriaco di Raboso's deep violet-hued rind lies a semi-hard, pale yellow paste with small make holes scattered throughout. The aroma is distinctly that of the wine and the flavor has notes of black berry and sour cherry, finishing with a spicy yet mild zing.

PIAVE AGED LATTEBUSCHE

Piave is an artisanal cheese borne of the Belluno cheesemaking tradition, made using milk collected from cows grazed on the mountain pastures of the magnificent Dolomites. Characterized by a sweet, full-bodied flavor that intensifies with age, this 8-month Piave is fruity with a flaky texture. Delicious as a table cheese served with fresh fruit or a sweet mostarda, Piave is also a superb choice to enhance any dish in the kitchen.

BRENTA AGRIFORM

Brenta is a delightful cheese from the Veneto region of Italy. Born from ancient cheese making traditions, the milk is collected locally from the Italian Alps, infusing itself into Brenta's sweet, full-bodied flavor and herbaceous aroma. After aging for 4 months, the cheese develops a semi-firm texture while retaining its fresh taste.

PECORINO TOSCANO 4 MONTH IL FORTETO

Aged for a minimum of 4 months, this power-packed cheese is made of 100% Tuscan ewe's milk collected from June through September. Its dark amber rind encases a crumbly straw-colored paste. The pronounced, buttery flavor is enhanced by a sweet and mellow sheepiness and a mild peppery finish. With a texture suitable for slicing, shaving and grating.

CACIO DI BOSCO IL FORTETO

Two decadent flavors pivotal to the Tuscan gastronomy, truffles and Tuscan sheep's milk, combine into a beautiful cheese. Cacio di Bosco al Tartufo is a bright white Pecorino cheese studded with the rare white truffles indigenous to Umbria. The crisp, sweet taste of traditional Pecorino plays well off of the earthy, nutty truffles, creating a slightly sour, yet complete taste with a crumbly texture. Perfect for grating over risotto, salads or pasta, or alone on a Tuscan-themed cheese board.

SAN TUMAS VALTELLINA

Delicious San Tumas is a combination of the art of the Valtellina cheesemakers and the sweet milk of the local mountain goats. This is a pure goat's milk cheese that receives a minimum of 3-months aging. It has a thin hard gray rind due to a light dry mold. It is tender and smooth when fresh, becoming slightly chalkier as it ages. The aroma of the goat's milk is delicate and light yet earthy. Homogenous and never too strong in taste, the flavor is citrusy with a light hint of pepper.

LAZZARIS FIG SAUCE LAZZARIS

Lazzaris Fig Fruit Sauce (Mostarda) is a delicious and fragrant blend of top quality puréed figs and mustard oil. The original creation was a combination of mustard, vinegar, candied fruit and wine must, the last being the ingredient for which Mostarda is actually named. This tantalizing mix of sweet and spicy flavors is a delicious accompaniment to meat boards.

CHEESEBOARD ACCOMPANIMENTS

SPREADS AND PASTES



CG6060- Quince Paste, Spain, 300 gr.

A true Spanish delicacy. Quince has a flavor of apple and pear with honey and vanilla overtones. Similar to a thick jam, sweet with a little tartness coming through.



CG6020- Dalmatia Fig & Orange Spread, Croatia, 8.5 oz.

Fresh oranges are juiced by hand and added to a simmering kettle of figs. The result is the concentrated essence of figs with a burst of citrus. Enjoy with a variety of blue cheeses, brie's or goudas, as well as with fresh ricotta cheese and toasted nuts.



CG6025- Dalmatia Fig Spread, Croatia 8.5oz.

Crafted in Croatia using figs from the pristine Dalmatian Coast of Croatia and other Mediterranean regions. It is cooked with great care to protect the integrity of the fruit and to create a rich, full bodied, fruity flavor— an unsurpassed tasting experience. Great with brie's, blue cheeses and cheddars as well as almonds, yogurt and on toast.

SPECIALTY CRACKERS



CG2100—New York Style Flatbreads, 1.25 lb.

Made from the finest, all natural ingredients, New York Flatbreads are made with a unique extrusion process that produces a thin, crispy, flavorful crisp bread which retains the full flavor of all the ingredients.

SPECIALTY NUTS



CG6050—Marcona Almonds, Salted, Spain, 8.25 lb.

Marcona almonds, the "Queen of Almonds," are imported from Spain. They are shorter, rounder, softer, and sweeter than the California variety. They are blanched and then roasted in olive oil and sprinkled with sea salt.

SPECIALTY OLIVES



CG6002- Kalamata Olives, Pitted, 9 lb.

The full flavor of this olive is best when used at room temp. Kalamata Olives are ideal for salads & pizza toppings. They have a rich, fruity flavor and tasty savor.



CG6015- Black Mediterranean Olives, Pitted/ Cured, 5 lb.

This plump olive has a mild, nut-like flavor and is perfect for salad, pizzas and meal toppings.



CG6007 -Mediterranean Mix, Pitted, Spiced, 5 lb.

Five pitted mixed olives (Nocellara of Belice, Calabrese, Nicoise, Kalamata, Nocellara of Etna) packed in water & salt. Seasoned w/ sunflower seed oil, spices & natural flavors— no preservatives.



CG6010 - Green Castelvetro Olives, 5.5 lb.

Specifically from the town Castelvetro in Sicily. They are bright green in color and known for their mild and juicy flavors. Expect a crisp texture and firm flesh, with hints of fruit flavors. This is the perfect olive for those who are new to trying!

****Don't forget to ask about our LOSADA OLIVES: Carmona 5 Olive Mix, Natural Pitted 3 Olive Mix and Pitted Gordal Olives.****

DRIED FRUITS

AMIFRUIT: High quality fruit, fully dried and then rehydrated with their own natural juice. Intense flavor of dried fruit with a pleasing moist texture. All Amifruit products are easy to chop or dice and very vibrant in color. They are ready to use with no rehydration required.



Amifruit Available:

DF1011—Demi-Soft Apricots, Amifruit, 2.2 lb.

DF1031—Demi-Sec Dried Apples, Amifruit 4 lb.

DF1032—Demi-Sec Figs, Amifruit 2.2 lb.

DF1033—Demi-Sec Dried Ginger, Amifruit 4 lb.

DF1034— Dried Prunes, Demi-Sec, Amifruit, 2.2 lb.

DF1035—Dried Montmorency Cherries, Amifruit 4 lb.

Also Available:

DF1025—Dried Cranberries

DF1030— Dried Cherries

DF1037— Dried Crown Figs

DF1015—Dried Blueberries

Packed 5 lb. each



FLAVORFUL CHEESEBOARD ADDITIONS



CD1420 - Grape Wine Whole Grain Mustard, 2.2 lb.

Mustard seeds and vinegar flavored w/ grape must. Great as a condiment or in sauces.



CD7030 - Clovis Full Grain Mustard, 8.6 lb.

Whole mustard seeds and vinegar. Most of the seeds are unground left whole for added flavor & course texture.



CD7025— Clovis Dijon Mustard, 8.6 lb.

Mustard seeds & vinegar ground to a smooth paste. Great as a condiment or ingredient in sauces, marinades & dressings.

CG2115- Fresh Cut Honeycomb 12 oz.

CG2113 -Bedillion Farms, 5 lb. A perfect ingredient for a featured salmon dish or with charcuterie.

Call us at:

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OMED OIL AND VINEGAR



ABOUT OMED:

O-Med is currently managed by Juande and Paula, the 4th generation of the Garcia-Casas family, who continue their father's legacy of producing the highest quality early harvest olive oils from Andalucía.

Their extra virgin olive oils are produced using the most cutting edge technology.

They are very early harvested olives, rich in aromas and complex flavors. In order to create these wonderful flavors, they use different and innovative techniques.

- To avoid oxidation they conserve their oils with nitrogen
- Olive stones used to produce energy thereby making the mill sustainable
- Cold extraction no higher than 20°C (69°F)
- Use of glass and recyclable packaging in all of their containers
- Innovative and exclusive designs
- Vision and hard work

FINISHING OILS



BS7010 | Arbequina Finishing EVOO | 1 L
Acidity: 0.1

Origin: Ácula, Granada, Andalucía, Spain
Time of harvest: Early Harvest - Mid October
Tasting Notes: Reminiscent of green banana with hints of green apple. The aromas follow through to the palate, recognizing the green fruits without overt bitterness. Soft finish, but still a bit of pepper at the end.
Recommendations: Perfect to finish delicate fish dishes. It works on all kind of salads and vinaigrettes and adds flavor without overpowering dressings or aioli. Great for baking and desserts, including olive oil ice cream.



BS7005 | Piquial Finishing EVOO | 1 L
Acidity: 0.1

Origin: Ácula, Granada, Andalucía, Spain
Time of Harvest: Early Harvest - Mid October
Tasting Notes: Medium fruitiness with tomato plant, green almond and hints of aromatic herbs. The palate gives a persistent taste of artichoke and green walnut and is balanced with a long peppery finish that provides outstanding complexity and layers of flavor.
Recommendations: Finish meat dishes, tomato salads, and tomato sauces or drizzle over full bodied cheeses. Add to cold soups like vichyssoise or gazpacho/salmorejo.



BS7000 | Molino La Candesa | 5 L

Olive Varieties: Picual, Hojiblanca & Arbequina | Acidity: 0.3 | Origin: Ácula, Granada, Andalucía, Spain
Time of harvest: November
Tasting Notes: An elevated food service olive oil with a fruity taste because the harvest of the olives is done right at the optimum ripeness point. This EVOO is well balanced with aromas of apple and a slight bitterness of radicchio and pepper on the palate.
Recommendations: Molino is a great solution for a cost effective utility EVOO in the kitchen. Use it for finishing all sorts of vegetables, salads, grilled meats and fish. This oil is also suitable for sautéing, frying, and poaching.

EXTRA VIRGIN OLIVE OILS



BS7015 | Olive Pit Smoked EVOO | 250 ml
Origin: Ácula, Granada, Andalucía, Spain
Time of harvest: November

Tasting Notes: Cold smoked w/ the pits of our own olives—providing wonderful flavor. The result is a harmonious balance of light smoke followed by the pepperiness typical of the arbequina varietal.
Recommendations: A wonderful addition to anything from grilled meats to risotto, manchego cheese, and deviled eggs. Adds a mild smokiness to any dish.



BS7020 | Yuzu Pressed Arbequina EVOO | 250 ml
Origin: Oil :Ácula, Granada, Andalucía, Spain Yuzu: Valencia, Spain | Time of harvest: November

Tasting Notes: The skins of Spanish grown yuzu are pressed with arbequina olives, resulting in a uniquely fragrant ingredient without overwhelming the flavors of the olive oil.
Recommendations: A wonderful addition to ceviche and seafood and can be used in place of traditional citrus. The mildness of O-Med arbequina olive oil and light citrus flavor is recommended for baking and desserts.

LOSADA OLIVES



BS7050 | Carmona 5 Olive Mix | 5.18 lb.
Olive Variety: Gordal, Verdial, Zorzalena, Cuquillo, Cornicabra
Curing Method: Natural Brine Cured

Description: The Carmona olive mix is a selection of unique varieties & traditional Spanish olives. Containing a mix of Natural Gordal, Verdial, Zorzalena, Cuquillo, and Cornicabra olives, it provides a variety of sizes, colors, textures, and flavors in a single jar. It is named for Carmona, the town where Aceitunas Losada has resided for more than 50 years.

Serving Recommendations: Serve the olives with a dash of O-med extra virgin olive oil or create your own marinade. The Carmona mix is perfect for an appetizer or olive bar.



BS7055 | Natural Pitted 3 Olive Mix 4.41 lb.

Olive Variety: Pitted Cornicabra, Cuquillo, Aloreña
Curing Method: Natural Brine Cured
Description: The Pitted natural olive mix is a selection of unique varieties

and traditional Spanish olives. Containing a mix of Pitted Aloreña, Cuquillo & Cornicabra olives, it provides a variety of sizes, colors, textures, and flavors in a single jar. A great mix for those who need that pitted option.

Serving Recommendations: Serve the olives w/ a dash of O-med EVOO or create your own marinade. The Carmona mix is perfect for an appetizer or olive bar.



BS7060 | Pitted Gordal Olives 4.41 lb.

Olive Variety: Gordal Pitted Olive
Curing Method: Conventional
Description: The name gordal means "the fat one" due to its round shape and large size (over

6gr). Due to its low oil content it is exclusively used for table olives. It has a fine delicate flavor, similar to manzanilla, and a firm, meaty texture. Losada uses a neutral brine which results in a balanced salt to bitterness ratio, so that you can really taste the flesh of the olive.
Serving Recommendations: Otherwise known as queen olives, these olives can be enjoyed on their own or stuffed with any variety of items, from blue cheese to pickled garlic.

OMED OIL AND VINEGAR



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- Innovative and exclusive designs
- Vision and hard work

VINEGARS



BS7025 | Cava Vinegar | 2 L

Variety: Macabeo, Xarello and Parellada grapes | Acidity: 6° | Origin of grapes: Lérida, Catalonia, Spain
 Tasting Notes: Made of the classic trio of grape varieties for Cava making. The mix produces a dry, delicate and fresh white vinegar that preserves the fruity bouquet characteristic of the wines used.
 Recommendations: The delicate flavor is especially good in salad dressings. It is also used to make marinades for light proteins such as chicken and fish. Try a unique approach using cava vinegar in place of Champagne vinegar.



BS7030 | Chardonnay Vinegar | 2 L

Grape Variety: Chardonnay grapes | Acidity: 6°
 Origin of grapes: Lérida, Catalonia, Spain
 Elaboration: Aged 12 months in French oak barrels, method Schützenbach.
 Tasting Notes: The chardonnay is slightly sweet and the liquid has a beautiful clear, golden presentation.

Recommendations: Use this vinegar to marinate fish or on fish carpaccio. It is also great for pickling and on vegetables and salads.



BS7035 | Cabernet Sauvignon Vinegar | 2 L

Grape Variety: Cabernet Sauvignon | Acidity: 6°
 Origin of grapes: Lérida, Catalonia, Spain
 Elaboration: Aged 12 months in French oak barrels, method Schützenbach
 Tasting Notes: An intense deep purple color. The acidity is smooth with a well-rounded fruity flavor and hints of fine oak.

Recommendations: Use this vinegar on meat carpaccio or reductions. It is also great for pickling and on vegetables and salads. Surprisingly versatile with Asian Food and WOK preparations.



BS7040 | Apple Cider Vinegar | 2 L

Fruit: Ripe Cider Apples from Northern Spain
 Acidity: 5°
 Origin of Fruit: Lérida, Catalonia, Spain
 Tasting Notes: Made from the juice squeezed from perfectly ripe apples, apple cider vinegar combines the best of the aroma of freshly cut apples with the tartness of a northern Spanish cider. The acidity is smoother than wine based vinegars with well-balanced sweet notes.

Recommendations: Use Omed apple cider vinegar for marinades, sauces, and pickling. It pairs especially well with pork and winter vegetable dishes. Use this vinegar to elevate your garden vegetable pickles.



BS7045 | Rose Vinegar | 2 L

Variety grapes: Trepát
 Acidity: 6°
 Origin of grapes: Lérida, Catalonia, Spain
 Tasting Notes: Omed sources the Spanish red grape, trepat to produce an outstanding rosé vinegar. This delicate blend of flavors creates a vinegar that is smooth and fresh, with bittersweet undertones and hints of red berries.

Recommendations: O-Med rosé vinegar is the perfect ingredient for savory dishes and salads with cheese. Think asparagus, leeks, mushrooms and ripe tomatoes with blue cheese or chevre. Or use with Seafood, Ceviche and Oysters.

Call us at:

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IMPORTED OIL AND VINEGAR

SAN GIACOMO VINEGAR



**BS5095- Essenza Balsamic
5-7 yr., 250 ml**

Essenza is aged in small wood barrels in Acetaia where the location improves structure and aroma with a result of a brighter balsamic. Essenza has a velvety smooth flavor with a lingering tang that pairs perfect with desserts, meats and cheeses.



BS5100- Saba Balsamic > 1 yr., 250 ml
Saba is cooked over an open fire where the grape sugars caramelize and the flavors concentrate. It has a refreshing flavor and thick consistency that is sweet to the taste with no acidic bite. Expect a raisin like, caramel flavor that is great over ice cream, sweetens breads or cookies, with fresh fruit & cheeses or as a condiment.

BS5125- Apple Balsamic, 250 ml
Made of fresh Trentino apples that are reduced and acidified in the same manner of a fine balsamic. This is a sweet, fruity vinegar with a soft acidity.

REMODENA VINEGAR



BS5085- Brown, Dense, Sweet Organic Balsamic, 250 ml
The mixture of must and vinegar make this a unique and inimitable balsamic vinegar. Its low acidity gives it a sweet and pleasant body, while long ageing in wooden barrels confers a balanced flavor that allows the sweet balsamic vinegar to enhance a variety of dishes. **Characteristics:** Dense, bright amber appearance with an elegant, sweet and fruity aroma. An elegant, sweet flavor with fruity notes.



BS5080- Red, Organic Apple Balsamic Vinegar, 250 ml
The result of apple juice, apple vinegar and cooked must aged in oak barrels. It's a unique recipe that is perfect for both sweet and savory dishes. This dense, aromatic dressing transmits the essence of its apple flavor with a rounded low acidity. **Characteristics:** A dense amber color with a sweet and extremely pleasant aroma. A rounded full-body taste with a slight hint of acidity brings lightness to its flavor.

IMPORTED VINEGAR VARIETIES



**BS0405 -Balsamic
Riserva 10 yr.
Vinegar, 8.5 oz.**
A trad. balsamic that is great for dressings, sauces and marinades.



**BS0412 - Banyuls La Cave 5 yr.
Vinegar 16.75 oz.**
Banyuls comes from the southern most point of France where grapes are picked at full maturity and gets its complexity from a fortified wine naturally rich in sugar. Expect a combination of walnuts, spice bread, beeswax, vanilla & licorice notes.



**BS0430 - Sherry
Vinegar, 25.4 oz.**
Aged 18 months-
Excellent as a salad
dressing, sauce,
gazpacho and w/ fruit.

**BS0420 - Dechoix Red
Wine Vinegar, 1.3 gal.**

**BS0425- Dechoix
Raspberry Vinegar,
1.3 gal.**

IMPORTED OIL VARIETIES



**BS6020- Villa Manodori
Essenziale Lemon Oil,
250 ml. (Italy)**

Live up your kitchen with this fresh lemon oil that can be drizzled over salads, vegetables, seafood and anything that you want to add a little touch of citrus to. Made from 100% natural essential oils.



**BS6022 - Villa Manodori
Essenziale Garlic Oil,
250 ml. (Italy)**

A pungent yet pleasing garlic aroma that can be used as a seasoning for meat, poultry or Vegetables. This garlic oil is made from 100% natural essential oils blended with olive oil.



**BS6035- Lobster Infused Grapeseed
Oil, 3.5 oz. (UK)**

Combining originality and flavor! This oil can flavor seafood tagliatelle, brighten lukewarm octopus salad, enhance carpaccio, finishing a seafood risotto. This intense red color can be used to embellish a plate too!



BS0230 - Hazelnut Oil 14.8 oz.
Cold pressed oil from fresh hazelnuts. Great for frying, seasoning, dressings, veggies, salads and fish.



**BS0260 - White Truffle
Sunflower Oil, 8.4 oz.**
A neutral sunflower oil with an aromatic flavor of natural white truffle.



CG2140- Pure Sesame Oil, 56 oz.
Has a dark, amber color with a distinct, nut-like, aromatic flavor. Used as a condiment because of its strong flavor.

BALSAMIC GLAZES

CG2010- Original Balsamic Glaze
Sweet, tangy & full bodied without being too salty. Pairs well with steaks and tuna. 12.9 oz.

CG2012- Lemongrass Soy Glaze
Bright and pungent herbal-citrus flavor that fades into an exotic sweet and sour taste. 12.9 oz.

CG2013- 7 Spice Soy Glaze
Bold, spicy sweet glaze has a nice depth of flavor from the seven spices for a pleasant kick. 12.9 oz.

CG2088- Pedro Ximenez
A sweet, dark vinegar reduction w/ overtones of raisin and molasses flavors wine. 8.8 oz.

**CG2078- Blood
Orange Glaze**
Seasonal-
12.9 oz.

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IMPORTED SPICES AND TRUFFLES

SEE, SMELL, TASTE

See, Smell, Taste strives to offer the world's highest quality herbs and spices. With an emphasis on traceability and research, each phase is studied to achieve the highest quality. From planting, harvesting, processing and location, only a few growers meet the high standards. The superior blends are made on site, ensuring you will see, smell and taste the difference.

SEE, SMELL, TASTE

Please ask for a list of products—items are available through special order

SEEDS AND PODS | FLOWERS, LEAVES AND BERRIES | ROOTS AND BARK | CHILIES | PEPPERS | SALTS | BLENDS

FENNEL

CS1300 - Fennel Pollen, 1 oz.

The most potent form of fennel. Incredibly powerful, you will find hints of bright anise, earthy sage and floral saffron.



PIMET

CS1330 - Pimet d'Espelette 8.8 oz.

Pimet gets its unique flavor from the rich soil in Espelette, France. This can be used to add a slightly smoky, sweet flavor & gentle heat to any dish.



IMPORTED TRUFFLES

BS0252- Black Truffle Peelings, 7 oz.

Canned trimmings of summer truffles from France. Great for sauces, fillings, egg dishes and garniture. Ready to use— Packed in truffle juice/ salt.



BS0254- Whole Black Truffle, 7 oz.

Whole black summer truffles from France. Very economical, ready to use— Packed in truffle juice & salt.

SALTS

JACOBSEN SALT

Hand harvested from the cold, pristine waters of Netarts Bay on the Oregon Coast, Jacobsen Salt Co.'s flake and kosher sea salts have gained much critical acclaim for their beautiful and pure taste, texture, and appearance. Founded from humble beginnings, Jacobsen Salt is proud to be the leader in the emerging vanguard of American Saltmakers, as well as the first company to harvest salt in the Pacific NW since Lewis & Clark.

JACOBSEN INFUSED SALT



CS4000—Pure Flake Salt 4 oz.

The one that put Jacobsen on the map. Flake Finishing Salt has bright salinity and a delicate crunch. Use it to finish savory and sweet dishes alike. Add to sliced steaks & roasts, sprinkle on eggs, finish grilled vegetables, top baked goods, or add to anything that strikes you.



CS4028— Cherrywood Smoked 3.9 oz.

Jacobsen partnered with Traeger Grills to combine 100% natural wood fire smoke with pure sea salt for huge flavor. Pairs well with cured or grilled salmon, pulled pork, simple salads or fruit.

CS4022— Basil, 4.9 oz.

The bright herbal flavors of basil shine! The savory salt is infused with fresh basil to create the perfect finishing touch- anywhere from salads and vegetables to pasta, risotto and garlic bread.

CS4025— Ghost Chili 4.8 oz.

Adds a potent, pleasant and lingering heat to brighten fried chicken, fresh fruit salad, ceviche, flank steak or any citrus based cocktail.

CS4010— Black Garlic, 3.5 oz.

A flavor bomb of sweetness matched with savory notes of caramelized garlic that enriches the earthy flavors of sautéed mushrooms, enlivens any prep of duck and adds depth to any salad.

CS4055— Pinot Noir, 3.3 oz.

Salt infused with Pinot Noir that carries notes of vanilla and sweet red fruit. Pairs well w/ roasted vegetables, braised beef, pasta or summer berries and cheese.

CS4015— Lemon Zest, 2.7 oz.

Clean, concentrated citrus flavor brightens dishes like fennel salad, fried artichoke hearts, zucchini bread or seafood.

SEASALT



CS1370- Maldon Sea Salt, Britain, 3.3 lb.

Premium, all natural salt w/ a clean taste and no bitterness.



**CS1350 La Baleine Course Sea Salt— Red
CS1360 La Baleine Fine Sea Salt— Blue**

26.5 oz. container

Sparkling white sea salt from the Mediterranean.

Call us at:

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JACOBSEN SALT

JACOBSEN
SALT CO.

Hand harvested from the cold, pristine waters of Netarts Bay on the Oregon Coast, Jacobsen Salt Co.'s flake and kosher sea salts have gained much critical acclaim for their beautiful and pure taste, texture, and appearance. Founded from humble beginnings in 2011, Jacobsen Salt is proud to be the leader in the emerging vanguard of American Saltmakers, as well as the first company to harvest salt in the Pacific Northwest since Lewis & Clark.

Founded in 2011 by Ben Jacobsen, Jacobsen Salt Co. has experienced rapid, exponential growth and has since transformed from a local to a national brand. Their mission is grounded on craftsmanship and community, and their vision is to provide every American with the very best elemental cooking ingredients and pantry staples items - from hand-harvested sea salt, to single-origin honey, and all the derivative products in between. Every day their small but talented team strives to craft America's finest elemental cooking ingredients, re-envision classic products and recipes, and create groundbreaking offerings and events that inspire consumers to cook, eat and live well.

PURE SALTS



CS4000—Pure Flake Salt 4 oz.

The one that put Jacobsen on the map. Flake Finishing Salt has bright salinity & a delicate crunch. Use it to finish savory & sweet dishes alike. Add to sliced steaks & roasts, sprinkle on eggs, finish grilled vegetables, top baked goods, or add to anything that strikes you.

INFUSED SALTS

A diverse array of infused sea salts are perfect for use in recipes or finishing a dish.



CS4025— Ghost Chili, 4.8 oz.

Adds a potent, pleasant &

lingering heat to brighten fried chicken, fresh fruit salad, ceviche, flank steak or any citrus based cocktail.



CS4015— Lemon Zest 2.7 oz.

Clean, concentrated citrus flavor brightens

dishes like shaved fennel salad, fried artichoke hearts, zucchini bread or any preparation on seafood.



CS4010— Black Garlic, 3.5 oz.

A flavor bomb of sweetness with

savory notes of caramelized garlic that enriches the earthy flavors of sautéed mushrooms, enlivens any prep of meat and adds depth to salads.



CS4028— Cherrywood Smoked, 3.9 oz.

Jacobsen partnered with Traeger Grills to

combine 100% natural wood fire smoke with pure sea salt for huge flavor. Pairs well with cured/ grilled salmon, pulled pork, simple salads or fruit.

CS4022— Basil, 4.9 oz.

The bright herbal flavors of basil shine! The savory salt is infused with fresh basil to create the perfect finishing touch- anywhere from salads and veggies to pasta, risotto and garlic bread.



CS4055— Pinot Noir 3.3 oz.

Hand harvested salt that is infused w/ Pinot Noir

and carries notes of vanilla and sweet red fruit. Pairs well with roasted vegetables, braised beef, pasta or summer berries and cheese.

BEE LOCAL HONEY



CS4040— Hot Honey Sauce, 8 oz.

An irreplaceable condiment and powerful weapon in your culinary arsenal. The honey is made from single origin, sustainably produced

Bee Local Honey. From there, they infuse the honey with Scorpion Chili Peppers (one of the worlds hottest, yet most flavorful) and then balance it out with a touch of vinegar. Hot Bee Local Honey brings a sweet, spicy and addictive kick to your favorite foods: Chicken, Ribs, Pizza, BBQ, Vegetables, Cheese, Fruit, Cocktails & Ice Cream.



CS4045—Smoked Honey Sauce, 8oz

It's good on just about anything! Sustainably produced Bee Local Honey is cold smoked and infused with Lapsang Souchong (smoked

tea), and finished with a touch of apple cider vinegar for balance. Bee Local Smoked Honey brings a sweet, smoky and savory boost to your favorite foods; all manner of BBQ, tacos, cheese, roasted vegetables, fried chicken and more!

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MIELE THUN HONEY

ABOUT MIELE THUN

“A noble ingredient” to be used in all culinary preparations, traditional as well as innovative.

Andrea Paternoster’s dream is to capture the unique essence of each variety of flower. A

Nomadic beekeeper, Andrea travels with his bees throughout Italy, carefully following the flowering seasons of dozens of different types of flowers, to produce a beautiful variety of monofloral honeys whose flavors capture the essence and uniqueness of each flower. The key to his art is being in harmony with the bees and his ability to follow the natural cycles and the myriad of blossoms as they play out along the Italian peninsula’s climatic and geographical differences.

Miele Thun Monofloral Honeys are produced without pasteurization or additives. In this way Andrea is able to capture the pure fragrance and flavor of each flower species in the Respective honey.

ITALIAN ACACIA



CG5325– Soft Honey, Squeeze Bottle 1 kg.

Soft Honey is perfect for cocktails, smoothies, coffee and tea. This rare honey has a distinctive straw yellow color with tasting notes of sugared almond and vanilla. Our soft honey also complements goat cheeses and blue cheeses very well.

ITALIAN WILDFLOWER



CG5330– Medium Honey, Squeeze Bottle 1 kg.

Medium Honey is perfect for yogurts, waffles, milk and cereals. This honey has an orange– hued golden color and intense aroma of flowers and candied fruit.

ITALIAN FOREST



CG5335– Strong Honey, Squeeze Bottle 1 kg.

Strong Honey is perfect for cheeses, sauces, bread and ice cream. This honey has a dark amber color with opaque brown hues and complex characteristics.

ITALIAN PINE



CG5340– Pine Honey, Squeeze Bottle 250 ml

Alpino is perfect for cocktails, bakery goods and overall flavor enhancement. Alpino is derived from Italian Acacia enhanced with muck pine germ and essential oils. ** Seasonal Availability**

ALPINE FLOWER



CG5350– Monofloral Alpine Flower Honey 250 gr.

The bees pollinate off of the Alpine flowers found on the pine trees in Italy producing a nice, sharp flavor. This is the closest substitute to our seasonal Italian Pine Honey.

ALFALEA HONEY



CG5345– Monofloral Alfalfa Honey 250 gr.

Alfalfa Honey as the scent of freshly cut grass and wet hay. The taste has hints of sweetness that recalls mild milk caramel and grape must, with the presence of a mild acidity and soft vegetal aroma.



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BAR SUPPLIES AND INGREDIENTS

TONIC, BEER AND BITTERS



Fever Tree Tonic Water | BS9020 24/ 6.8 oz.
By blending fabulous botanical oils with spring water and quinine of the highest quality from the fever trees of the Eastern Congo, Fever Tree has created a delicious, award winning tonic with a uniquely clean and refreshing taste and aroma. Expect a very soft flavor with subtle and supportive citrus and fruit notes that are perfectly balanced with the bitterness of the naturally sources quinine.



Fever Tree Ginger Beer | BS9025 24/ 6.8 oz.
Made by brewing a blend of three gingers from Nigeria, Cochin and the Ivory Coast, Fever Tree has created an award winning ginger beer that has been highly acclaimed by gastronomes and critics alike. S distinct, fresh ginger taste predominates, with a refreshing and clean taste, leaving a warmth in the back of the throat.



Fee Brothers Grapefruit Bitters | BS9000 4 oz.
Use a few dashes of Fee's Grapefruit Bitters to add an interesting background flavor to your cocktails.



Fee Brothers Rhubarb Bitters | BS9001 4 oz.
Using flavors available in 1800's America, Fee Brothers developed Rhubarb Bitters for an authentic historical taste.

GARNISHES



Marachino Cherries | BS0366 6.6 lb.
Cherries semi-candied in a sugar syrup. Great for cocktails, decorations, as an inclusion for ice cream, to fill cakes, etc...



Wild Hibiscus Flowers in Syrup | BS0341 2.2 lb.
The world's first Wild Hibiscus Flowers in Syrup. Hand-made in small batches, hand packed and cooked in the jar, then vacuum sealed for a long shelf life (3 years, once opened). They are all natural and deliciously edible - both the whole hibiscus flowers and the delicate infused cane sugar syrup from the jar.

OLIVE VARIETIES:
Green Castlevetrano Olives
CG6010 5.5 lb.
Pitted Gordal Olives
BS4060 4.41 lb. jar

CAVIAROLI:
Argequina Caviaroli | BS5015
Chili Caviaroli | BS5035
Basil Caviaroli | BS5025
Sesame Caviaroli | BS5045
White Truffle Caviaroli | BS5055

JACOBSEN INFUSED SALT:
Pure Flake Salt | CS4000 4 oz.
Lemon Zest Salt | CS4015 2.7 oz.
Basil Salt | CS4022 4.9 oz.
Ghost Chili | CS4025 4.8 oz.
Cherrywood Smoked | CS4028 3.9 oz.
Pinot Noir | CS4055 3.3 oz.

MEILI THUN MONOFLORAL HONEY:
Italian Acacia | CG5325 1 kg
Italian Forest | CG5335 1 kg.
Italian Pine Honey (Seasonal) | CG5340 250 ml.

FROZEN FRUIT PUREES



Variety of Frozen Fruit Purees - 2.2 lb. bins
A completely natural recipe- 90% fruit and 10% sugar. A strict selection of fruits harvested only when fully ripe; guaranteeing consistent quality. Over the years, Ravifruit has developed and perfected a unique variable temp cold system that preserves all natural fruit characteristics and qualities in the finished products. This ensures that no oxidation occurs & no colorings, flavorings or preservatives are ever used.

FJ4000 Blackberry
FJ4002 Blueberry
FJ4005 Blood Orange

FJ4007 Coconut
FJ4019 Lemon
FJ4020 Mango

FJ4030 Passion Fruit
FJ4035 Pomegranate
FJ4040 Raspberry

FJ4050 Strawberry
FJ4060 White Peach
FJ4027 Morelo Cherry

FJ4045 Rhubarb
FJ4080 Banana
Stock Items and Special Orders are available

FRUIT ZESTS



Lemon Zest Frz. | FJ4010 & Orange Zest Frz. | FJ0425
Finely grated lemon/ orange rind without the pith. The rind carries oils of the fruit & gives strong flavor as an ingredient. Great for desserts, drinks, sauces etc.

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BOULART

BOULART ARTISANAL BAKERY

ABOUT BOULART:

"Boulart is committed to constantly changing the game so consumers never have to settle. We are not here to conform to industry standards. We set new ones. My company is built on respect. Respect of nature, products, clients and consumers. The Non-GMO verified certification was easily bestowed as we have always maintained a clean and transparent approach to bread production."

-Michael Saillant, President of Boulart Inc.

WHY BOULART?

- Superior Consumer Experience
- Clean Label- 4 basic ingredients
- No additives, no preservative
- Non- GMO verified
- 70% hydration= longer freshness (higher moisture, slow proofing and kneading)

- Superior handling
- Fully baked/ blast frozen
- 270 day shelf life from manufacturing
- Less labor intensive (less prep, short rebake)
- Less shrink (shelf life, cycle baking)

HANDLING INSTRUCTIONS:

Boulart bread is fully baked and blast frozen. Our preferred method is to bake them from frozen for 4 -12 min depending on the size. Although we prefer baking off the products, it is also possible to thaw them at room temperature for a few hours and eat them as is. Enjoy!

CIABATTA BITES



Ciabatta Original Bites
FB3005 | 240 ct.

Grab a bite to eat. Literally. The original flavor bites are made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. Bake from frozen at 375° for 4-5 min.



Ciabatta Red Pepper and Onion Bites
FB3010 | 240 ct.

These tasty snacks are made with unbleached, untreated, enriched wheat flour, water, dehydrated onions, dehydrated red peppers, sea salt, yeast and malted barley. Your tongue will thank us. Bake from frozen at 375° for 4-5 min.



Ciabatta Whole Grain Bites
FB3015 | 240 ct.

The whole grain bites are made w/ untreated, enriched wheat flour, whole wheat flour, water, cracked wheat, flax seeds, corn meal, pearled barley, rye, triticale, rolled oats, brown rice, sesame seeds, buckwheat, millet, cracked durum wheat, sea salt, yeast and malted barley. Bake from frozen at 375° for 4-5 min.



Ciabatta Olive Bites
FB3000 | 240 ct.

A true crowd pleaser, these olive bites are made with unbleached, untreated, enriched wheat flour, water, Kalamata olives, sea salt, yeast, fine herbs and malted barley. Grab some cheese and you've got the makings of a picnic. Bake from frozen at 375° for 4-5 min.

FOCACCIA



Olive and Fine Herb Focaccia
FB3025 | 24 ct.

Rome wasn't built in a day. These breads are a different story. The focaccias are made with unbleached, untreated, enriched wheat flour, water, olive oil, sea salt, fine herbs, yeast and malted barley. Bake from frozen at 375° for 8-10 min.



French Baguette
FB3030 | 22 ct.

Our take on the quintessential baguette, this bread is made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast, and malted barley. You'll never get tired of the flavor of this timeless classic. Bake from frozen at 375° for 5-7 min.

SANDWICH BUN



Original Sliced Sandwich Bun
FB3035 | 80 ct.



Truly a delicious piece of white bread made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. And with a bun that has this much holding power, you won't have to worry about the integrity of your sandwich. Bake from frozen at 375° for 5-7 min.



Traditional Demi-Baguette
FB3040 | 40 ct.

Half the baguette, all of the flavor. This smaller version is made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. So even at half the size, it still packs all of the punch. Bake from frozen at 375° for 5-7 min.

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IN HARVEST GRAINS



About In Harvest

From humble beginnings, InHarvest, Inc. has steadily grown to be the country's premier provider of rice and rice blends, exotic grains, and legumes to many of the industry's top creative chefs and restaurants. Because of the company's dedication to clean, high-quality, unique products, top-notch customer support, and the company's respect for the planet and its people.

Located in Bemidji, Minnesota, in prime Wild Rice country, the company's original name, Indian Harvest, was a reference to the spirit and heritage involved in the harvest of the wild rice grain, the company's primary focus in its early years. Since then the company has evolved and grown – with new locations in Woodland and Colusa, CA – and an expanded product line and capabilities.

Today, one of the things that distinguishes them is their outstanding team of culinary professionals who use their experience and expertise to develop recipes and products for food service.

**All InHarvest products are packed in 6/2 lb. packs unless specified. **

RICE VARIETIES



DG1080 Arborio Rice
This rice is the perfect risotto base. Its full body and

creamy white color are the ultimate blank canvas for a specialty combo of veggies, cheese, meat, seafood & herb.



DG2000 Red Jasmine Rice
Long-grain unmilled rice with a red bran has a nuttier, more

complex flavor than regular rice. Its generous shape and rosy color make it a wonderful choice for full-flavored presentations showcasing rice.



DG1085 Bamboo Rice
This short-grain rice is infused with bamboo extract,

contributing the health benefits of chlorophyll and a rich green color that's retained when cooked.



DG1099 Puffed Wild Rice
Puffed wild rice that is great in baked goods, stuffing's and toppings on salads, soups or parfaits



DG2011 Caviar Medley
Enriched long grain parboiled milled rice, pearled wheat berries and acini de pepe pasta. Wheat berries add texture and flavor; spinach and tomato acini de pepe (pasta berries) add color and flavor. Great pilaf, very colorful with texture on lighter side.

DG2012 Nerone Italian Black Rice
Medium grain black rice. (The natural black color bleeds into a dark indigo colored sauce, coating the still al dente rice.) The richness of the flavor pairs well with bold flavors and fruits. Because of the high starch release, it lends itself well to desserts, quiches and risottos and the texture works well with timbales or molds. To maintain visual integrity in a recipe, consider adding colorful ingredients at end of cooking or plating when possible (indigo color will transfer otherwise)

GRAIN AND WHEAT VARIETIES



DG2040 Farro Wheat
Our farro has been sourced from the same family farm in Italy for years because of its high quality. It boasts a creamy texture: nutty with a buttery flavor.



DG1045 Aztec Blend
Ancient amaranth grains combined with InHarvest's own exclusive Colusari Red Rice, whole-grain brown rice and multi-colored split peas come together to complement any presentation.

MEDLEYS AND BLENDS



DG2010 Rio Medley
Feat. a colorful sweet-potato orzo, combined w/ whole grain red quinoa and wheat berries. Long-grain parboiled white rice adds a slightly buttery flavor and accents the colors & flavors of the other grains and pasta.



DG1095 Jasmine Blend
Jasmine Blend offers delicate texture from the aromatic jasmine rice, along with colorful accents from split baby garbanzo beans and daikon radish seeds.

COUSCOUS, QUINOA & LENTIL VARIETIES



DG1010 Golden Jewel Blend
A colorful bouquet of Israeli couscous, tri-colored orzo pasta, split baby garbanzo beans and delicate quinoa. A very versatile blend for any menu applications.



DG1020 Israeli Couscous
Because of its large, even sized pearls of toasted pasta, this couscous takes on flavor easily & adapts well to many regional flavors. Perfect for side dishes and salads.



DG1060 Tri Color Quinoa
Perfectly blended white, red and black quinoa combine for a unique texture, complex flavor profile and stunning visual presentation.



DG1065 Red Quinoa
This high-protein grain echoes a nutty aroma that pairs beautifully with vegetarian cuisine. With a rich color and unique texture, red quinoa adds value to any plate.

** Looking for something specific? Ask us about our direct three day shipping program! **

Call us at:

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ROASTED VEGETABLES

Tomatoes • Peppers • Artichokes • Onions • Bruschetta and more!

TOMATOES



V12120- Seville Roasted Red Tomatoes, 8 lb.

Vine-ripened tomatoes are hand-picked and roasted up to 12 hours to bring out the sweet tomato flavor. They are then tossed with chopped garlic and herbs, and marinated in oil to preserve freshness. Store frozen for 12 months, or chilled for 6 weeks. Approx 450 wedges.



CG2301- Sun Kissed Cherry Tomatoes, 1 kg.

These cherry tomatoes are lightly and slowly dried by the sun to preserve all their aromas and to develop exceptional fruity notes.

Prepared with an excellent olive oil from the olive mill De Carlo and carefully selected spices, these tomatoes have a texture somewhere between fresh picked tomatoes and sun dried tomatoes. Serve as a tapas dish, in salads, with meats, on pizzas or with Italian cheeses.



V12125- Seville Roasted Yellow Tomatoes, 8 lb.

With a slightly less acidic taste and beautiful color, yellow tomatoes are hand-picked and roasted up to 12 hours to bring out the sweet flavor. They are then tossed w/ chopped garlic and herbs and marinated in oil to preserve freshness. Store frozen for 12 months, or chilled for 6 weeks. Approx 450 wedges.



CG2240- Yellow Baby Tomatoes (SEASONAL), 550G

These small, sweet Piennolo tomatoes have a certified origin—DOP— and are grown in mineral-rich volcanic soil near Mt. Vesuvius. Their yellow color makes for a beautiful presentation especially when used on pizza or pasta.

CG2232— San Marzano Tomatoes, Primio D'oro, Italy, 3kg

Add a touch of authenticity to your next pasta dish with our San Marzano peeled tomatoes. A product of Italy, these certified authentic tomatoes are produced to ensure superior quality. These are great for pasta sauce, or chopped up to add dimension to any meal.

MIXED VEGETABLES/ SAUCES



CG2215- Mixed Grill Menu, 8.8 lb.

Freshly harvested zucchini, eggplant, red and yellow peppers are grilled to perfection in this remarkable vegetable combination. The open-flame grilling retains the color and crunch of each vegetable while imparting a savory and smoky flavor. Vinegar-free, these peppers are preserved in a scant amount of sunflower oil and mild herbs, which allows full flavor and color retention and no loss of weight due to draining. Combine Mix Grill with capers and olives and pair with grilled swordfish or tuna, or toss with Pomodorina for a grilled vegetable sauce.



CG2225- Arrabiatta Sauce, Menu, 29 oz.

Crafted in small batches during Italy's tomato harvest using only fresh vine ripened tomatoes, Arrabiatta is a slightly spicy sauce. Blended with olive oil, herbs and red chili peppers to add a spicy kick, this old world favorite is a perfect addition or ingredient to any pasta dish, seafood stew, polenta, meat, seafood or vegetarian dish.

ROASTED VEGETABLES

Tomatoes • Peppers • Artichokes • Onions • Bruschetta and more!

ARTICHOQUES



V12110—Sevillo Fire Roasted Artichoke Hearts, 8 lb.

The finest artichoke hearts are dipped in balsamic vinegar, fire roasted and marinated in oil with garlic and herbs. Store frozen for 12 months, or chilled for 6 weeks. Approx. 80-100 hearts in each pail. All Natural, no preservatives, gluten free, GMO free and trans-fat free.



CG2200- Artichokes, Fruito De Italia, 4.4 lb.

Prepared in the traditional Roman fashion, each artichoke is trimmed from the heart down, leaving the stem attached. Their subtle flavor is enhanced with slightly smoky notes from slow roasting over hot coals. Marinated in oils & Italian herbs, each artichoke is harvested during the peak season.

PEPPERS



CG2057- Yellow Roasted Mancini Peppers, 48 oz. Mancini Roasted Yellow Strips Peppers are Mancini's signature product. They're selected from the finest sweet peppers, fire roasted to perfection and packaged to lock in flavor and freshness. Perk up your favorite sandwiches, appetizers, salads, omelets, and entrees! Packed with vinegar, no chemical preservatives and Kosher.



CG2079- Red Roasted Mancini Peppers, 48 oz. Mancini Roasted Red Peppers are selected from the finest sweet peppers, fire roasted to perfection and packaged to lock in flavor and freshness. Perk up your favorite sandwiches, appetizers, salads, omelets, and entrees! Packed with vinegar, no chemical preservatives and Kosher.



CG6100- Sweety Mini Drop Peppers Red, 28 oz.

This new versatile pepper is a colorful, unique topping for salads, pizzas and pastas. Originating from the Amazon forest, its sweet flavor and crunchy bite is ideal to toss with vegetables to create a flavorful dish, or add to your appetizer dish! It's tiny size is versatile and adds value to a variety of dishes or baked goods.

ONIONS



CG2212- Cipolline Onions w/ Balsamic, Italy, Menu, 5.7lb.

Piedmont's famous Cipolline Onions are a true Italian culinary masterpiece. GMO-Free, the onions vary in size from 1 to 2 inches. Immersed in authentic certified Balsamic Vinegar from Modena, there are no artificial ingredients or colorants, just pure natural flavor.

BRUSCHETTA



V12115- Sevillo Mediterranean Bruschetta

A flavorful, all natural tapenade of slow roasted red tomatoes, grilled artichoke hearts, kalamata, green and black olives, roasted red peppers, garlic and herbs. Great for appetizers and tapas, as a sandwich spread, in pasta sauces and on pizzas. All Natural, no preservatives, gluten free, GMO free and trans-fat free.

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TINNED SEAFOOD

JOSE

Jose Gourmet offers a fantastic selection of tinned seafood out of Portugal.



La Brujula is an exclusive line of the best tinned seafood products from Galicia, Cantabria and the Basque Country of Spain.

Jose Gourmet



Calamari in Spiced Ragout Sauce | CG2620 | 4.2 oz. tin
Spiced Calamari from Portugal in a spicy ragout sauce of tomato pulp, sunflower oil and spices (onion, parsley, red pepper, wine, ground cloves and salt.)



Mackerel Fillets in Olive Oil | CG2630 | 4.4 oz. tin
Mackerel from Portugal packed in olive oil.



Smoked Small Sardines in Extra Virgin Olive Oil | CG2650 | 3.2 oz. (SPECIAL ORDER ONLY)

Smoked small sardines from Portugal packed with extra virgin olive oil and natural smoked flavor.



Trout Fillets in Escabeche Sauce | CG2660 | 3.2 oz.
Trout from Portugal in a pickled sauce of sunflower with spices (tomato pulp, vinegar, onion, red pepper, white pepper, laurel and salt.)

La Brujulas



Bonito (White Tuna Belly) Ventresca Del Norte | CG2600 | 4 oz. tins (SPECIAL ORDER ONLY)

Expect a delicate flavor that is at its best when eaten simply.

Mussels in Escabeche Sauce | CG2640 | 4 oz. tins

Cultivated in the Galacian estuaries, these mussels are large and meaty packed in a very gentle tasting escabeche sauce that is warm with a slightly sharp finish. The mussels are boiled then fried before being hand packed in their marinade.



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ASIAN SPECIALTIES

SEAFOOD VARIETY FOR FRESH SUSHI

F83425

Slice and Serve Cooked Octopus leg Wild, Spain

G96000

Whole Hamachi Sides Farmed, Japan

F91040

Saku Block Tuna, 12-16 oz. Wild, Indonesia

F33900

Escolar (Saku) Wild, Ecuador

C76345

EBI Sushi Shrimp 100 ct. 6.6 lb.

F26000

SeaSational Imitation Crab, Legs 1 lb.

F27305

DRSD Softshell crab, Prime 1 cs/ 3 dz.

F65027

Hofseth Smoked Salmon Sliced Skinless, Norway

A11855

Azuma Sesam (Hiyashi) Salad Japan, 2.2 lb.

ADDITIONAL SUSHI NECESSITIES

A11825

Orange, Red, Green or Black Tobikko Caviar, Japan, 1.1 lb.

CZ0950

Cream Cheese 10/ 3 lb.

ASIAN INSPIRED INGREDIENTS



CG2170- Roasted Seaweed Sheets, 50 ct.

Dried & compressed into paper thin flat sheets & ranges in color from deep purple to deep green.

The flavor holds a subtle taste of the sea.



CG2191- Pink Pickled Ginger, 20 lb.

Expect a pungent flavor- great to cleanse the palate!

CG2142- Plain Steam Bun, 12 oz.

Made w/ milled wheat flour, water & leavening agents. They are usually eaten plain or as a side dish, but can be Served w/ pork in between or fried.



DG3000- Sushi Rice, 15 lb.

Rice kernels are round, short in shape, very starchy and soft once cooked. Usually served w/recipes that require sticky rice.

CG2045- Premium Jasmine Rice, 5 lb.

A long grain aromatic rice with a distinctive flowery flavor. Imported from Thailand.

CG2910- Wonton Skins, 5 lb. (168 ct.)

Frozen- Great for dumplings, pot stickers, eggrolls and soup noodles.

CG2905- Egg Roll Wrappers, 5 lb.

Great for wrapping veggies, herbs, meat, shrimp or rice noodles. Serve with your favorite dipping sauce!

CG2907- Gyoza Wrappers, 30/50 ct.

Thicker than Wonton Skins, Gyoza wrappers are most commonly used for pot stickers and suited for frying.

CC1048- Uppercrust All Natural Japanese Panko, 20 lb.

Made w/ unbleached, un-enriched wheat flour, evaporated cane sugar, yeast & sea salt. Contains no preserv., chem. additives, Non-GMO, Trans-fat free & good for vegan recipes.

CC1058- Uppercrust Tempura Batter Mix, 30 lb.

An extra crispy authentic tempura batter mix that is light and stays crispy. The mix is absent of MSG, eggs, unnecessary flavoring and preservatives. Simply add water.



CG2101 - Buckwheat Soba Noodles, 4 lb.

CG2149 -Green Tea Noodles, 22 oz.

CG2110 -Coconut Milk, Thai Kitchen, 6 lb.

Coconut milk made by pressing the ripe meat of coconuts harvested in Thailand. Only a few other ingredients are added- water and a small amount of guar gum. Rich and creamy in flavor- Paleo-friendly, gluten-free, vegan, vegetarian, and dairy-free.

Also Available: DG3002- Coconut Milk, Thai, Chaokoh, 24/ 13.5 oz.

DG3003- Coconut Cream, Thai, Mae Ploy, 19 oz.

POWDERS AND FLOURS FOR COOKING



CG2410- Wasabi Powder, 2.2 lb.

Pale green in color & deepens slightly when mixed w/ water for paste. Flavor is sharp, pungent & fiery.



BS1003 -Asian Fine Rice Flour, 16 oz.

Super fine, ground long grain white rice, that serves as an excellent replacement for wheat flour in baking.



CG2187- Tapioca Flour, 1 lb.

A grain free flour made from cassava root. It is starchy, slightly sweet & is a staple in gluten free cooking and as a thickening agent.

ASIAN INSPIRED PASTES



CG2136- Sambal Olek, 108 oz.

Made from fiery, sun-ripened chilies without other flavors for a pure chili sauce experience. It can be added to any recipe or used during a meal to add heat where desired.



CG2160- Korean Gochujang Red Pepper Paste, 2.2 lb.

Vibrant red w/ the aroma of peppers & spices, this product will accompany any dish to give slight heat with a distinct pepper flavor.



CG2118- White Miso Paste, 2.2 lb.

Expect sweet overtones w/ a mild saltiness. Great as an ingredient for marinades, dressings, soup stocks and spreads.



CG2117- Mayo Kewpie, 16.7 oz.

A smoother, creamier mayo made with rice vinegar rather than distilled vinegar. Great on veggies, as a dressing and more.

DG3001- Yellow Curry Paste, Mae Ploy, Thai, 35 oz.

A delicious vegetarian- and vegan-friendly curry choice. Made from a special blend of Thai spices, including lemongrass, garlic, shallots, red chili peppers, Kaffir lime peel, cinnamon, turmeric, and others; this authentic curry paste from Thailand is a favorite around the world. Use to make Karee or simmer it with onions, potatoes, or your favorite vegetables for a quick and easy vegetarian curry. Add fish, shrimp, or chicken for a healthy high-protein dish. Serve with jasmine rice or roti.

ASIAN SPECIALTIES



SUSHI GRADE SEAFOOD

To pair perfectly with our Asian inspired flavors, we are here to provide you with an incredible selection of sushi grade seafood. All of our seafood is hand selected from industry- leading purveyors who fulfill our strict standards to ensure the highest quality product for your sushi needs. Choose from varieties such as Hamachi, Grade AAA Saku Tuna, Soft-shell Crabs, Tenderized Spanish Octopus and Tobiko, as well as an assortment in smoked seafood including Eel, Royal Salmon, Gravavlax and more.

TERIYAKI AND SOY SAUCES



CG2417- Teriyaki Sauce, Kikkoman, 1 gal.

An original teriyaki that lets you turn ordinary ingredients into authentic dishes. Made w/ Soy Sauce, premium wines, vinegar, corn syrup & Asian seasonings. Use right from the bottle as a marinade, dipping sauce, condiment or signature sauce base.



CG2185- Sushi Sauce, Unagi Tare, Kikkoman, 5.25 lb.

Complete sushi rolls & Asian style meals w/ the sweet-savory flavor of pre-thickened glaze & finishing sauce. This versatile sauce combines the flavors of soy sauce & sweet rice wine to give any dish a rich, distinctive taste.



CG2411- Lite Soy Sauce, Kikkoman, 20 oz.

Perfect for today's lighter tastes and health-conscious patrons. Made from traditionally brewed soy sauce but with 37% less sodium. Its clean, delicate flavor makes it ideal in more subtly seasoned preparations and dishes, such as sauces and dressings.

CG2125- Ponzu Sauce, Kikkoman, 64 oz.

Ponzu or citrus seasoned soy sauce/ dressing is the latest Japanese flavor to reach the American market. Ponzu is great on seafood, grilled meats and vegetables for a splash of flavor. It has the perfect balance of salty, tangy and sweet to enhance a wide variety of foods.



CG2414- Tamari Soy Sauce, SanJ, 20 oz.

Made w/ 100% soy & no wheat, it has a richer, milder, more complex taste than regular soy sauce. Add it to soups, gravies, sauces & casseroles or use it as a marinade & in stir-fry.

CG2413- Kikkoman Soy Sauce, 1 gal.

All purpose- traditionally brewed from water, wheat, soybeans and salt. This sauce is aged for several months to develop its rich, yet mellow flavor and aroma.

ASIAN INSPIRED SAUCES



CG2180- The Original Sriracha Hot Sauce, 28 oz.

The original Red Rooster Sriracha, made from sun-ripened chilies. The red, thick spreadable sauce is tangy and has a bit of spice.



CG2109- Huy Fong Chili Garlic Sauce, 1 gal.

A thick chunky style hot sauce with a hint of garlic flavor.



CG2116- Mae Ploy Sweet Chili Sauce, 32 oz.

Mild & sweet, ideal for spring rolls, dim sum & stir-fry. Use as a flavorful condiment to any dish or as a unique ingredient in dressings & marinades.

CG2112- Three Crabs Fish Sauce, 25 oz.

Produced from the juice of anchovies that are aged over a prolonged period of time. Expect a rich, full bodied flavor.

BS0345- Al Wadi Pomegranate Molasses, 14 oz.

A unique way to add an exotic twist to your favorite sauces, marinades and dressings, as well as a sweet accompaniment to bread. It is mainly known for its sweet and tart flavor.



CG2140- Pure Sesame Oil, 56 oz.

Made from toasted, white sesame seeds and has a dark, amber color w/ a distinct, nut-like, aromatic flavor. Because of its strong flavor, it is used primarily as a condiment.

CG2120- Oyster Sauce, 5 lb.

Add authentic Chinese flavor to your signature dishes. Made with natural oyster liquor combined with soy sauce, a pinch of brown sugar, and spices, this sauce is commonly the key ingredient in many Asian dishes. Use it for all of your customers' favorite

Chinese-style meals, including stir fried beef with broccoli and chicken with vegetables. It has a dark brown color, thick consistency, and rich, savory

CG2185- Sushi Sauce, Unagi Tare, Kikkoman, 5.25 lb.

Complete your sushi rolls and popular Asian-style meals w/ the sweet-savory flavor and attractive sheen sushi sauce, a classic Japanese finishing sauce. Also known as unagi tare, this versatile sauce combines the flavors of soy sauce and sweet rice wine to give any dish a rich, distinctive taste.

Though it is commonly found atop unagi sushi, it can be used as a glaze or condiment for a range of Japanese-style specialties. This pre-thickened glaze is ready to use right from the bottle and makes it easy to add umami soy sauce flavor to any dish. Featuring a rich color and a thick, lustrous consistency, it's perfect for brushing on top of sushi and enhancing the appearance of other grilled foods.



Call us at:
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CHOCOLATE COUVERTURE/ DECORATIONS

NOEL COUVERTURE CHOCOLATE BUTTONS/ COCOA POWDER



Carefully grown & selected Equatorial beans are fermented and roasted at the factory on the Ivory Coast. A century old manufacturer completes the selection blending in France resulting in a sophisticated chocolate couverture line with an intense, rich complex flavor.

**Blanc (White) 30%,
Chocolate**
CH1010 | 11 lb.

**Lactee (Milk) 35%,
Chocolate**
CH1020 | 11 lb.

**Semisweet 58.5%,
Chocolate**
CH1030 | 11 lb.

**Bitter Sweet 64%,
Chocolate**
CH1040 | 11 lb.

**Extra Bitter 72%,
Chocolate**
CH1050 | 11 lb.



Cocoa Powder, 22-24% | CH1090 11 lb.

Mixes well with cold products and develops in flavor while cooking. Cocoa powder is great in mousse, baking biscuits, for confectionery enrobing and decoration, in hot beverages and especially recommended for ice cream.

PATE A GLACER



Pate a Glacer Brune | CH1105 5 kg

Dark compound w/ no need for tempering. An intense dark color to provide the perfect shine. 18% cocoa.



Pate a Glacer Blonde | CH1100 5kg

A pale color, this light compound needs no tempering and is a great coating for your cakes. 6% cocoa.

CHOCOLATE DECORATIONS



Mini Dark Chocolate Blossoms | CH2060 8.8 lb.

Dark Chocolate Shavings | CH4095 4 lb.

White Chocolate Shavings | CH4096 4 lb.

An elegant design for cakes, plated desserts, petit fours and more!



Dark Chocolate Pearls | CH2058 2.2 lb.

White Chocolate Pearls | CH2068 2.2 lb.

Crunchy rice wafer pellets enrobed in dark/ white chocolate. Pearls are approx. 3-5 mm.



Duo Chocolate Zebra Tubes 1.5" | CH2030 1125 ct.

Duo Chocolate Zebra Tubes 4" | CH2031 100 ct.

Thin, straight two toned, white and dark chocolate twig with spiral seam.



Dark Chocolate Cigarette Tubes 4" | CH2010 270 ct.

Thin, straight dark chocolate twig with spiral seam.



Dark Chocolate Filigran Fan |

CH2032 240 ct.

Dark Chocolate Filigran Feather |

CH2033 280 ct.



Medium Caramelized Cocoa Nibs | CH1095 2.2 lb.

Cracked and roasted cocoa beans enrobed in caramel.

CHOCOLATE CUPS



Large Marble Tulip 3" | CH2050 36 ct.

Marble Tulip Cups 1.45" | CH2055 152 ct.

Marbled tulip shaped cup w/ scalloped rim formed and ready for filling. Excellent for petit fours or as

part of a buffet presentation.



Chocolate Coffee Cup 2.75" | CH2040 36 ct.

Dark chocolate mug with the handle.

Minimum cocoa solids: 48%.



Dark Chocolate Truffle Shell | CH2075 504 ct.

To be filled and decorated for petit fours or part of a buffet presentation.



Small Dark Chocolate Coffee Cup | CH2041 144 ct.

Mini dark chocolate mug with the handle.

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PASTRY 1

GEN-PREP - GLUTEN FREE

Instant Preparation for Sponge Cake

- Freezer Stable - Can be Flavored - Suitable for Genoise, Sponge Cake, Biscuit, Swiss Rolls, Cupcakes, Joconde ...

Basic Recipe

Gen-Prep Gluten Free Mix	5 kg / 11 lb
Whole Eggs	1750g / 3.85 lb
Vegetable Oil	1120g / 2.47 lb
Water (65°F/18°C +/-)	1500g / 3.3 lb

Place Gen-Prep mix and whole eggs in a mixing bowl. Using the paddle attachment, mix 1 minute at low speed, scrape bowl and continue mixing for 2 more minutes at medium speed. Add vegetable oil and mix for 1 minute at low speed, add water, scrape bowl and then continue mixing for 5 minutes at low speed.

Conventional Oven: 370°F/188°C for approximately 27 minutes.
 Convection/Rack Oven: 325°F/163°C for approximately 23 minutes.

Red Velvet Cake

Chocolate Cake

Cocoa Powder	50g / 1.76 oz
Pastry 1 Classic Red Gel Colorant	100g / 3.57 oz

Add the cocoa powder and gel colorant at the same time Gen-Prep mix and eggs. Continue following basic recipe directions.

Cocoa Powder	250g / 8.82 oz
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Add the cocoa powder at the same time Gen-Prep mix and eggs. Continue following basic recipe directions.





Pastry 1 Gen-Prep Gluten Free

Instant Preparation for Sponge Cake

For the preparation of sponge cake “genoise” style cakes. Convenient, 1-Step process. Suitable for sponge cake, biscuit, Swiss rolls, joconde, ladyfingers, etc... It can be flavored with extracts and essences. Freezer-stable.

Basic Recipe

Item #	Description	Unit Size / Case
PA5309	Gen-Prep Gluten Free Sponge Cake Preparation	11 lbs / 1

1-800-727-8791

www.parisgourmet.com

PASTRY SUPPLIES AND INGREDIENTS

DESSERT SHELLS

Paris Gourmet– Moda Dessert Shells: Pastry 1 presents MODA tart shells - a product line of pre-baked, shelf stable butter tart shells with a modern esthetic. The Moda tarts are crafted by hand, using wholesome ingredients including New Zealand Butter. The tarts weigh 30-40% more than the average which gives a more stable structure and extends the shelf-life once it is filled and are also coated to delay sogginess. The tart shells are great for unlimited applications and always have exact uniformity. Filling suggestions: mousse, ganache, pastry cream, fragipane, fruits in syrup.



Chocolate Tart Shell, Round
CK2065 2", 144 ct.
CK2080 3", 72 ct.



Sweet Tart Shell, Round
CK2040 1.3", 288 ct.
CK2060 2", 60 ct.
CK2070 3.2", 72 ct.



Savory Tart Shell, Round
CK2045 1.3" 288 ct.
CK2057 1.9", 144 ct.
CK2075 3.2", 144 ct.

Graham Tart Shell, Round
CK2061 2.2", 120 ct.
CK2085 3.1" 72 ct.
Cannoli Shell, Large
CK2030 4.95", 100 ct.

PREPARATION MIXES, MOUSSES AND POWDERS



Crême Brulee Mix | CH3010 2.2 lb.
One-step powdered prep to prepare crême brulee—A perfect ingredient to include in cakes and desserts.

Hazelnut Praline Powder | BS0331 2.2 lb.
Made from hazelnuts that are finely ground and carry the flavor of roasted nuts with no oil film. Hazelnut powder is very easy to work with and is ideal for praline cream, marshmallows, meringues, biscuits and shortbreads.



Dark Chocolate Mousse Mix | CH3020 2.2 lb.
White Chocolate Mousse Mix | CH3030 2.2 lb.
Powdered cold soluble fresh cream stabilizer for production of freeze and cut stable fresh cream tortes and fillings.

Cocoa Powder, 22-24% | CH1090 11 lb.
Mixes well with cold products and develops in flavor while cooking. Cocoa powder is great in mousse, baking biscuits, for confectionery enrobing and decoration, in hot beverages and especially recommended for ice cream.

PASTRY INCLUSIONS



Feuilletine Flakes | BS0237 6 lb.
Crispy wafer bits to add a slight sweet crunch to preparations such as mousse and ganache that will stay crunchy in fat based masses.



Caramelized Sugar Bits | CH2063 2.2 lb.
Great for adding texture and sweetness to any dessert or pastry. Also perfect as a decoration or can be used a crême brulee topping too.

Ghirardelli Caramel Sauce | CH3051 90.4 oz.
Wonderfully rich, flavor for use in espresso drinks, ice cream or dessert topping.

Medium Caramelized Cocoa Nibs | CH1095 2.2 lb.
Cracked and roasted cocoa beans enrobed in caramel.

Dark Chocolate Pearls | CH2058 & White Chocolate Pearls | CH2068
Crunchy rice wafer pellets enrobed in dark/ white chocolate. Pearls are approx. 3-5 mm. 2.2 lb.

PASTRY INGREDIENTS/ PREPARED PASTRY



Butter, Beurremont 83% Vermont | BS0006 1 lb.
Very high in butterfat and made so that the cream is not aged and does not have cultures added which gives it a sweeter flavor. It is higher in fat than most butters by 3% - very rich, creamy & low in moisture with a higher melting point.

Crême Fraiche, Alouette | DA1619 2/4.5 lb.
Add a dash of delicate flavor and rich, velvety texture to any sweet or savory dish.



Parisien Macaron | DS4500 192 ct. | 4 trays/ 48 macarons per tray
Frozen French Macarons. Assortment Includes: Dark Chocolate, White Chocolate, Raspberry, Lemon Poppy Seed, Apricot, Pistachio. 1.5" ea. Thaw and serve at room temperature.

PASTRY SUPPLIES AND INGREDIENTS

FRUIT PRESERVES AND SYRUPS

Amarena Cherries Whole Pitted in Syrup | BS0308 2/6.6 lb.
Cherries semi-candied in heavy sugar syrup w/ a firm texture.



Marachino Cherries BS0366 6.6 lb.
Cherries semi-candied in a sugar syrup. Great for cocktails, decorations, as an inclusion for ice cream, to fill cakes, etc...

Apricot Bakery Jam | BS0377 15.4 lb.
Smoothly spreadable, bakery jam. Excellent for baking in tarts, used as a filling for cake layers and in sandwich cookies. Product is bake stable, ready to use.



Wild Hibiscus Flowers in Syrup | BS0341 2.2 lb.
The world's first Wild Hibiscus Flowers in Syrup. Hand-made in small batches, hand packed and cooked in the jar, then vacuum sealed for a long shelf life (3 years, once opened). They are all natural and deliciously edible - both the whole hibiscus flowers and the delicate infused cane sugar syrup from the jar.

Dried Cherries, Amifruit | DF1035 4 lb.
Dried sweetened Montmorency red cherries - Vibrant in color with very intense flavor.

Demi-Soft Apricots, Amifruit | DF1011 2.2 lb.
High quality fruit, fully dried and then rehydrated with their own natural juice. Intense flavor of dried fruit with a pleasing moist texture. Easy to chop or dice for pastries

DF1032 Demi-Sec Figs, Amifruit 2.2 lb.
DF1034 Demi Sec Prunes, Amifruit 2.2 lb.
DF1025 Dried Cranberries 5 lb.
DF1031 Demi-Sec Apples, Amifruit 2.2 lb.
DF1033 Demi-Sec Ginger, Amifruit 1.5 lb.

Dry Bing Cherries | DF1030 5 lb.
Offer a summer flavor any time of the year - Deep fruity sweetness with a hint of tart flavor. Great for granola, breakfast food, baking, etc.

FROZEN FRUIT PUREES



Variety of Frozen Fruit Purees - 2.2 lb. bins

A completely natural recipe - 90% fruit and 10% sugar. A strict selection of fruits harvested only when fully ripe; guaranteeing consistent quality. Over the years, Ravifruit has developed and perfected a unique variable temperature cold system that preserves all natural fruit characteristics and qualities in the finished products. This ensures that no oxidation occurs and no colorings, flavorings or preservatives are ever used.



FJ4000 Blackberry
FJ4002 Blueberry
FJ4005 Blood Orange
FJ4007 Coconut

FJ4019 Lemon
FJ4020 Mango
FJ4030 Passion Fruit
FJ4035 Pomegranate
FJ4040 Raspberry

FJ4050 Strawberry
FJ4060 White Peach
FJ4027 Morelo Cherry
FJ4045 Rhubarb
FJ4080 Banana



Lemon Zest, Frozen | FJ4010 1.1 lb.
Lime Zest, Frozen | FJ4025 1.1 lb.
Orange Zest, Frozen | FJ0425 1.1 lb.
Finely grated lemon, lime and orange rind without the pith. The rind carries oils of the fruit and gives strong flavor as an ingredient. Great for desserts, drinks, sauces, etc.

Sweet Ginger Puree | FJ4065 36 oz. (seasonal)
Made from naturally sweet young ginger that is finely minced and mixed with sugar. This is ideal in desserts and gourmet pastry recipes as well as soups and sauces.

CUISINE TECH

Stock Items and Special Orders are available from this line.

GELIFIERS

Gelatin Sheets | BS0320 400 ct.
Food gelatine attained through acidic and alkalinized hyd. Gelifying agent for sweet and savory preparations.

STABILIZER

Whipped Cream Stabilizer | BS0396 1 lb.
Powdered stabilizer for heavy cream.

GELTECH

Gelpan Cold 50 Gelato Base | BS0318 2.2 lb.
Cold process neutral gelato base.

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GOURMET COOKIES

Hope's
COOKIES

Each cookie is made with ingredients that are 100% Natural- no chemicals, no artificial colors or flavors, and no preservatives. They only use the richest dark and white chocolates, imported Dutch cocoa, all natural peanut butter, Hawaiian macadamia nuts, fresh creamery butter and pure vanilla. Hope's cookies contain 35% chocolate as the leading ingredient.



Main Street Gourmet has the capability to provide several different options for you, desiring specialty healthy baked goods. Main Street Gourmet produces proprietary recipes and special baked goods from scratch. The Main Street Gourmet chefs have the know-how and experience to deliver superior results.

Producing fresh baked gourmet cookies could not be simpler; just place frozen pucks straight out of the freezer on a baking sheet and bake!

HOPE'S COOKIES



FB4110 Chocolate Chunk / FB4120 Double Chocolate Chunk
All natural ingredients w/ chunks of rich, semi sweet chocolate;
213/ 1.5 oz.



FB4130 Heath Bar Crunch
Chopped, crispy, crunchy Heath Bar hand blended into an all natural ingredient dough.
213/ 1.5 oz.



FB4150 Peanut Butter
The purest, fresh ground peanuts & natural ingredients create this favorite cookie. It's the ideal blend of creamy peanut butter & chips for a crispy, crunchy buttery flavor. 213/ 1.5 oz.



FB4137 Oatmeal Raisin
An old fashioned favorite—a perfect blend of freshly rolled buttery oats and hand picked plump raisins. Chewy and mildly spiced.
213/ 1.5 oz.



FB4115 Homestyle M&M
Hope blends M&M candies with their award winning cookie dough to make a favorite for kids of all ages.
213/ 1.5 oz.



FB4136 Lemon Cooler (Seasonal)
A delightful and refreshing lemon cookie with 100% real butter, white chocolate, coconut and natural lemon flavor for a delicious taste.
213/ 1.5 oz.

MAIN STREET GOURMET



FB3400
Caramel Pecan Dough
140/2 oz.



FB3402
Hunky Chunky Chocolate Chip
140/2 oz.



FB3406/ FB3354
Cranberry Apple/ Orange Dough
140/2 oz.



FB3408/ FB3430
Peanut Butter Cup Dough 140/2 oz.
Peanut Butter Dough 240/ 1.2 oz.



FB3410
Decadent S'more Dough
140/2 oz.



FB3442
White Chocolate Macadamia Nut
140/2 oz.



FB3416
Ultimate Chocolate Chip Dough
140/2 oz.



FB3426
Oatmeal Raisin Dough
140/2 oz.

Muffin Batter: (Stock and Special Order) 2/10 lb.
FB3318-Rich Corn Batter
FB3326—Lemon Poppysed Batter

FB3332 White Chocolate Raspberry Batter
FB3322 Crowded Cranberry Muffin
FB3364 Cinnamon Roll Muffin

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Gourmet Desserts



"Enhance any of life's moments"

Get ready to serve desserts with that homemade taste and quality. Lawler's uses the finest natural ingredients with no artificial flavorings and chemical additives. The result—creamy cheesecakes and moist layer cakes, as delicious as those from your grandmothers kitchen. Today we offer a complete line of decadent desserts from Lawler's cheesecakes, cakes, pies and novelties.



Taste It Presents-

"You have to taste it to believe it"

At Taste It Presents, their hand crafted, gourmet desserts are sensitively prepared and created using the world's finest ingredients—offering an unparalleled experience worthy of pastry chefs. Known for their zealous attention to detail, pastry-chef quality, authentic recipes and all natural, imported ingredients; Taste It creates desserts that your customers are sure to remember.



The Eli's Cheesecake Company is the country's largest specialty cheesecake bakery, creating 50+ varieties of cheesecakes in a variety of sizes and cuts plus other delicious desserts like layers cakes, tiramisu, fruit crisps, dessert bars, and more. All of Eli's Desserts are slow baked in small batches at their Chicago bakery—decorated by hand and certified kosher.

Call us at:

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euclidfish.com

Colossal New York Style Cheesecake



DS7120—10 cut, 4 cakes
A creamy cheesecake made from cream cheese, sugar, eggs & cream w/ a touch of lemon zest for flavor, all on a buttery grahamcracker crust.

Colossal Strawberry Daiquiri Cheesecake



DS7130- 12 cut, 4 cakes
Rich and creamy New York Style Cheesecake swirled w/ pureed fresh strawberries and a hint of lime juice all nestled in a graham cracker crust.

Raspberry Eruption



DS7145— 12 cut- 2 cakes/ 108 oz.
An eruption of color and flavor-juicy whole raspberries folded into a cream cheese mixture with rivers of raspberry sauce throughout.

Turtle Cheesecake



DS7118— 12 cut, 4 cakes
A luscious caramel cheesecake topped with toasted pecans, rich caramel and bittersweet chocolate chips sitting on a cookie crust.

Chocolate Layer Mousse



DS7115
10 cut, 2 cakes
DS7112
12 cut, 4 cakes
Three layers of chocolate cake filled w/ rich chocolate mousse and coated w/ smooth milk chocolate icing. A drizzle of ganache and tiny chocolate chips for finish.

Elite Key Lime Pie



DS7135
12 cut, 4 cakes
Authentic Key Lime pie... refreshingly tart and custard resting in a graham cracker and butter crust.

Colossal Carrot Cake



DS7110
10 cut, 2 cakes
Subtly spiced and generously covered with cream cheese icing- filled w/ freshly grated carrots, crushed pineapple and walnuts then dusted with ground pistachios.

Limoncello Mascarpone Cake



DS6003 14 slices, 2/ 3.5 lb.
Our luscious 10" Limoncello Mascarpone cake is a rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls. A refreshingly light, creamy dessert with the perfect combo of sweet and tart.

Tiramisu Tray



DS6006 2/4.5 lb.
Our Tiramisu tray is ideal for portioning into squares. Each pre-scored tray yields 15 portions. Just thaw, serve and wait for the accolades to pour in.

Plain Cheesecake



DS1440
14 cut, 4x9"
The one that started it all! Simply a combination of the best quality slow cultured cream cheese, sour cream, sugar, Madagascar vanilla beans and whole eggs all baked on their signature crisp, all-butter shortbread cookie crust.

Salted Caramel Cheesecake



DS1450
14 cut, 2x9"
Creamy caramel cheesecake baked on a sweet and salty almond crust topped with a thick bed of buttery caramel and a sprinkle of more almonds. Made with gluten free ingredients. * *This product is made in a bakery that uses ingredients that contain gluten.

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SYMPHONY PASTRIES

ABOUT SYMPHONY

All Natural Ingredients
100% Trans Fat Free
Superior quality and taste!

You will find the absolute best ingredients in Symphony Pastries, including imported chocolate with a minimum of 68% cocoa liquor, Tahitian vanilla beans, imported fruit purees, heavy cream and pure butter.

Unique 4" X 12" and 2" X 16" strip cakes-
Create your own portion and profit margin!

THE PERFECT SLICES

- Always slice cake half frozen
- Always use a chef knife
- Immerse knife in lukewarm water between each slice
- Wipe knife clean after each and every slice

CHOCOLATE CRUNCH BAR



DS1060—Crunchy bottom made with imported wafers and homemade hazelnut praline topped with silky chocolate mousse.
4- 12" strips. Thaw and serve.

OPERA



DS1075 - Three layers of thin almond sponge soaked with espresso and filled with ganache and coffee buttercream.
4-12" strips. Thaw & serve at room

EDELWEISS STRIP



DS1065— Vanilla biscuit, raspberry coulis, white chocolate mousse, and a crunchy hazelnut praline topped with a raspberry glaze.
2- 16" strips | Thaw and serve.

RED VELVET



DS1083—Three layers of red chocolate sponge cake brushed with vanilla syrup and three layers of creamy white cream cheese.
2-16" strips | Serve cold.

NORMANDY



DS1135—Pure butter dough and thin sliced fresh granny smith apples.
2- 16" strips. Thaw and serve at room temperature.

LEMON TART



DS1070—Buttery shortbread crust filled with pure lemon curd and finished with a delicious lemon glaze.
2- 16" strips. Thaw and serve cold.

TIRAMISU



DS1085— Ladyfingers soaked with coffee liquor and then filled with delicious mascarpone mousse.
2- 16" strips. Thaw and serve at room temperature.

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