



Distribution catalog



*Red fruit
cheesecake*

*Fried
soft-boiled
egg*



*Tonkatsu
breaded pork*





The range of magical ingredients



“ In our diet, we must diversify our sources of nutritional and energy intake, but also our sources of gustatory pleasure.

Fats contribute to the development and proper functioning of our body, heart and brain, and promote the assimilation of vitamins, the synthesis of hormones, and even the activation of the immune system.

Beyond their nutritional benefits, they are carriers of taste and texture to our recipes.

What I love about using Alva Food cooking fats is their incredible potential for culinary development. My creativity

around textures and flavors is freely expressed, both in sausage and pastry making.

Each fat has revealed unsuspected facets to me, both technical and/or gustatory, which I continue to explore with pleasure.

I hope you enjoy them.

”

SOIZIC, CHEFFE





Applications

- **Cooking, pan-frying**
- **Slow-cooking in fat**
- **Cold cooked meat specialities**
- **Soups, stocks, sauces**
- **Bread-making**
- **Pastry : sweet and savory**

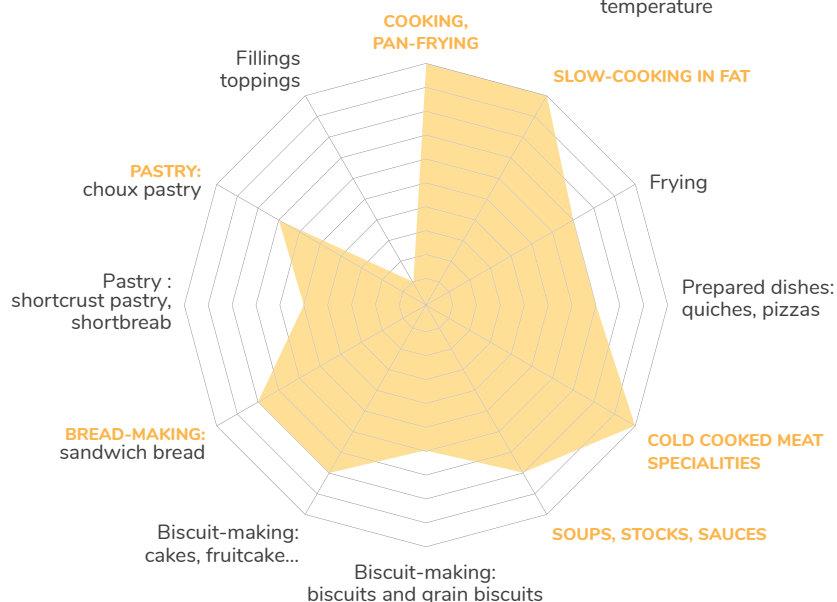
Pure and refined fat, this guarantees it great neutrality, a beautiful, uniform white color, a subtle and delicate aroma of poached poultry, and a smooth and homogeneous texture.

On the palate, elegance and finesse are expressed.

Melting point: 30 - 35 °C






Smoke point: 180 - 190 °

Appearance: white, slightly yellow colour, solid at ambient temperature





Duck Fat “La délicate”

Visual	CSU (kg) (Consumer Sales Unit)	No. of CSU / box	Net weight Pallet (kg)
	0,850	6	550
	0,350	12	454
	0,200	12	561
	2,5	-	-
	5	-	-
	10	-	-
	10	-	810





Applications

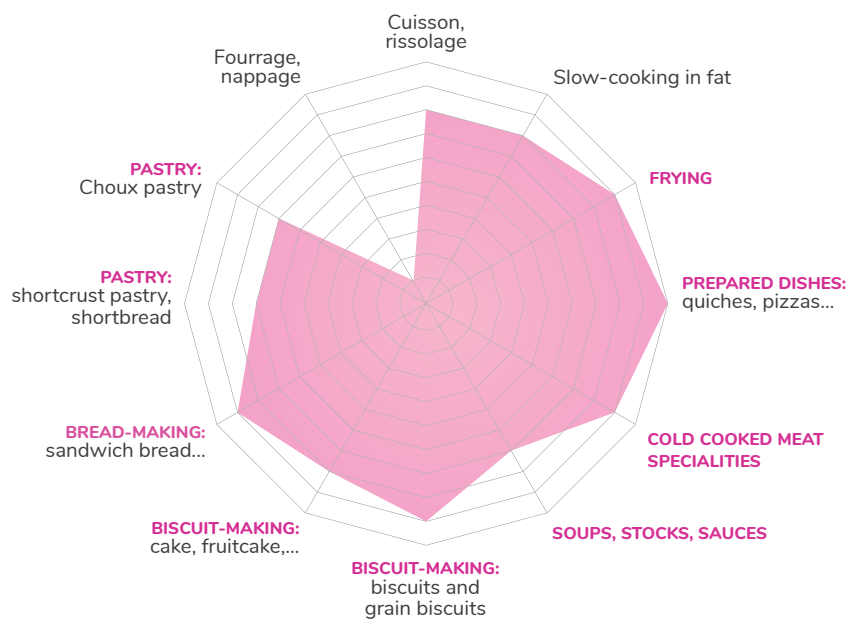
- **Prepared dishes:** quiches, pate crust
- **Biscuit-making**
- **Bread-making**
- **Pastry:** sweet and savory
- **Cold cooked meat specialities**

A trusted ingredient for chefs, lard guarantees crispness and aroma. It is irreplaceable in many recipes, thanks to its flavor, its malleability, and its culinary properties. It adds a rich and flavorful base note.

Melting point: 30 - 35 °C







Smoke point: 210 - 220 °

Appearance: white colour, solid at ambient temperature





Refined Lard

Visual	CSU (kg) (Consumer Sales Unit)	No. of CSU / box	Net weight Pallet (kg)
	0,850	6	550
	0,350	12	454
	0,200	12	561
	0,250	20	660
	2,5	-	-
	5	-	-
	10	-	-
	10	-	810





Applications

- Pastry
- Cooking, pan-frying
- Slow-cooking in fat
- Soups, stocks, sauces
- Tempura

Pure, it is made from cold-pressed fresh coconut flesh.

This guarantees a delicious coconut taste, flavor, and preserved freshness.

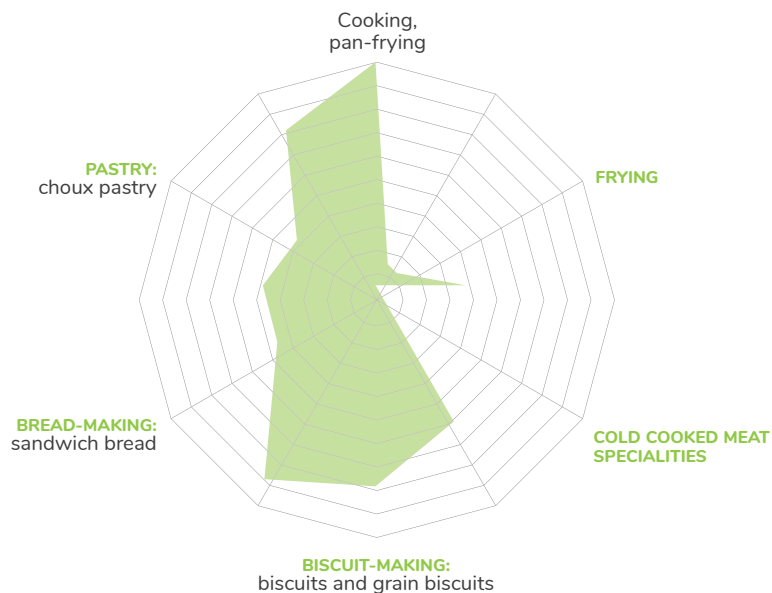
A treasure of indulgence that will delight the whole family.



Melting point: 37 - 39 °C




Smoke point: 220 - 230 °

Appearance: ivory color, solid at ambient temperature





Coco

Visual	CSU (kg) (Consumer Sales Unit)	No. of CSU / box	Net weight Pallet (kg)
	0,850	6	550
	0,350	12	454
	0,200	12	561





Applications

- Frying
- Biscuit Making
- Pastry
- Soups, stocks, sauces

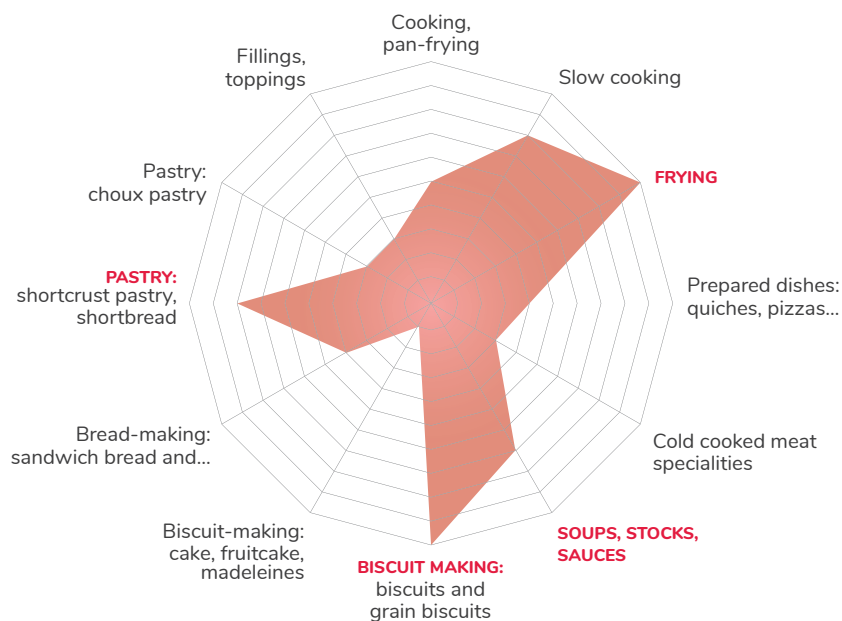
Particularly well-suited to frying, it's said to be the secret ingredient that gives the famous Belgian fries their inimitable taste.

But shh!... We didn't tell you anything!

Melting point: 41 - 46 °C





Smoke point: 220 - 230 °

Appearance: white colour, solid at ambient temperature





Refined Beef Fat

Visual	CSU (kg) (Consumer Sales Unit)	No. of CSU / box	Net weight Pallet (kg)
	0,850	6	550
	0,350	12	454
	2,5	-	-
	5	-	-
	10	-	-
	10	-	810





Patissim'
Créations gourmandes

Applications

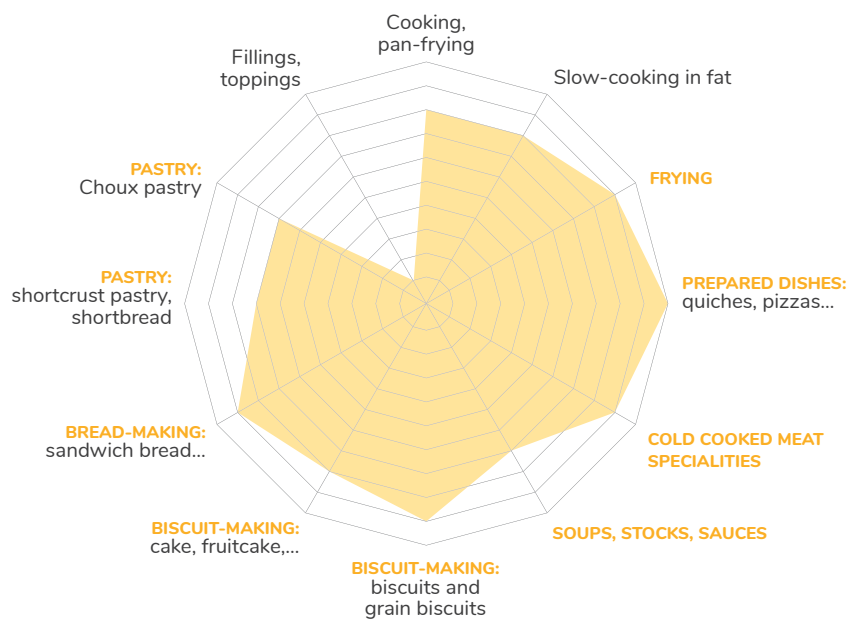
- **Prepared dishes:** quiches, pate crust
- **Biscuit-making**
- **Pastry:** sweet and savory
- **Cold cooked meat specialities**

Baking, kneading at any temperature, with its beautiful golden color that advantageously replaces other fats and their derivatives.

Melting point: 30 - 35 °C





Smoke point: 210 - 220 °

Appearance: golden to orange-yellow color, solid at ambient temperature





Patissim'

Visual	CSU (kg) (Consumer Sales Unit)	No. of CSU / box	Net weight Pallet (kg)
	0,850	6	550
	0,250	20	660
	2,5	-	-
	5	-	-
	10	-	-
	10	-	810





Applications

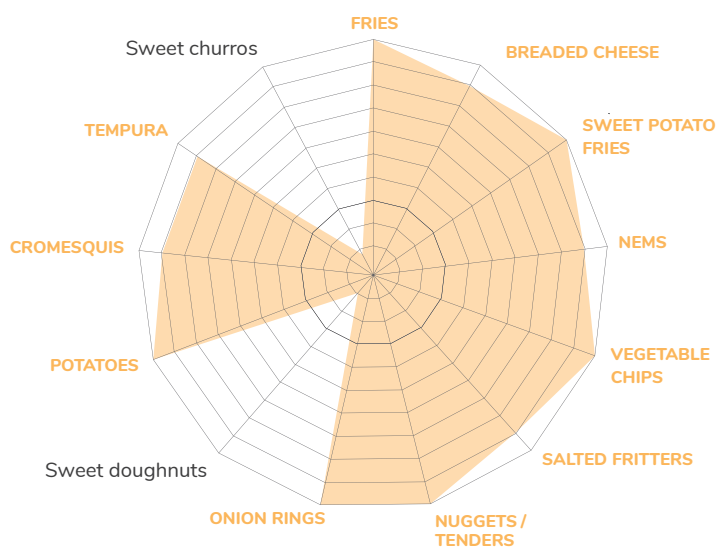
- Fries
- Nuggets, tenders
- Breaded Cheese
- Sweet doughnuts
- Tempura
- Crolesquis

The combination of beef fat and duck fat for crispier, golden fries.

Melting point: 39 - 42 °C




Smoke point: 190 - 200 °

Appearance: white, slightly yellow colour, solid at ambient temperature





Friteasy

Visual	CSU (kg) (Consumer Sales Unit)	No. of CSU / box	Net weight Pallet (kg)
	2,5	-	-
	5	-	-
	10	-	-
	5	-	810
	10	-	810



Distribution catalog **Alva Food**



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