

# Cheese Accompaniments Imported by Atalanta Corporation



# 563780 Marcona Almonds Roasted Salted

Marcona is considered the best variety of almonds. This variety, which requires a climate and very special care, in return offers an unique taste. The mild climate and fertile soil of Mediterranean Spain provide the Marcona Almonds, also called “the queen of almonds”. It is the queen of almonds for its quality, its delicate sweetness and flavor. These almonds are lightly fried in olive oil and sprinkled with sea salt. Almonds are one of the healthiest snacks. The nutrient density is so high that a small portion provides substantial nutrients. These Marcona almonds have a protective hard shell that resist insects, so that they may be grown naturally with no need for herbicides. Almond is a homogeneous, round and creamy white colour. The Marcona Almond is sweet, with a low percentage of bitterness.

We offer repack labels



<b>NET WEIGHT</b>	8.26lb
<b>BRAND</b>	Dom Juan
<b>SHELF LIFE</b>	12 months
<b>Nº UNITS CASE</b>	1
<b>REGION</b>	Murcia



# 563781 Marcona Almonds Roasted Salted with Olive Oil

Marcona is considered the best variety of almonds. This variety, which requires a climate and very special care, in return offers an unique taste. The mild climate and fertile soil of Mediterranean Spain provide the Marcona Almonds, also called “the queen of almonds”. It is the queen of almonds for its quality, its delicate sweetness and flavor. These almonds are lightly fried in olive oil and sprinkled with sea salt. Almonds are one of the healthiest snacks. The nutrient density is so high that a small portion provides substantial nutrients. These Marcona almonds have a protective hard shell that resist insects, so that they may be grown naturally with no need for herbicides. Almond is a homogeneous, round and creamy white colour. The Marcona Almond is sweet, with a low percentage of bitterness.

We offer repack labels



<b>NET WEIGHT</b>	9.5lb
<b>BRAND</b>	Dom Juan
<b>SHELF LIFE</b>	12 months
<b>Nº UNITS CASE</b>	1
<b>REGION</b>	Murcia



# 563767 MEMBRILLO, QUINCE PASTE DJ

Quince paste is called Crema de Membrillo in Spanish. The word membrillo derives from Latin melimelum, which means honey apple and refers to quince or a preserve made of quince. This relative of the apple and pear is a native of the Caucasus and resembles a large, yellow, lumpy pear. Making quince preserves was one of the first uses of the pectin that occurs naturally in fruit. Coarse Spanish quince paste is most often eaten with cheese. It offers a soft, sweet contrast to the saltiness of traditional Spanish cheeses, such as Manchego and Cabrales.

<b>NET WEIGHT</b>	3.8Kg
<b>BRAND</b>	Don Juan
<b>SHELF LIFE</b>	12 months
<b>Nº UNITS CASE</b>	3
<b>REGION</b>	Andalusia



# 563761 QUINCE PASTE, MEMBRILLO DJ

Quince paste is called Crema de Membrillo in Spanish. The word membrillo derives from Latin melimelum, which means honey apple and refers to quince or a preserve made of quince. This relative of the apple and pear is a native of the Caucasus and resembles a large, yellow, lumpy pear. Making quince preserves was one of the first uses of the pectin that occurs naturally in fruit. Coarse Spanish quince paste is most often eaten with cheese. It offers a soft, sweet contrast to the saltiness of traditional Spanish cheeses, such as Manchego and Cabrales.

<b>NET WEIGHT</b>	300G
<b>BRAND</b>	Don Juan
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	12
<b>REGION</b>	Andalusia



# 563738 TORTA, ALMOND & SUGAR

Tortas de Aceite from Spain are formed by hand, one by one, with extra virgin olive oil, flour and sugar. While the ingredients are mixed in a kneading machine, once the dough goes to the table, the bakers flatten the pieces into thin discs. They are then baked until crisp. Each wafer is hand-wrapped in special wax paper. Slightly sweet with a gentle flavor of olive oil and a hint of anise. They are great with triple-crème cheeses, tea and coffee. Enjoy them for breakfast, as a mid-day snack, or anytime during the day.

<b>NET WEIGHT</b>	180G
<b>BRAND</b>	San Martin de Porres
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	10
<b>REGION</b>	Andalusia



# 563752 TORTA, O/OIL & SUGAR

Tortas de Aceite from Spain are formed by hand, one by one, with extra virgin olive oil, flour and sugar. While the ingredients are mixed in a kneading machine, once the dough goes to the table, the bakers flatten the pieces into thin discs. They are then baked until crisp. Each wafer is hand-wrapped in special wax paper. Slightly sweet with a gentle flavor of olive oil and a hint of anise. They are great with triple-crème cheeses, tea and coffee. Enjoy them for breakfast, as a mid-day snack, or anytime during the day.

<b>NET WEIGHT</b>	180G
<b>BRAND</b>	San Martin de Porres
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	10
<b>REGION</b>	Andalusia



# 563739 TORTA, O/OIL & SUGAR BOX

Tortas de Aceite from Spain are formed by hand, one by one, with extra virgin olive oil, flour and sugar. While the ingredients are mixed in a kneading machine, once the dough goes to the table, the bakers flatten the pieces into thin discs. They are then baked until crisp. Each wafer is hand-wrapped in special wax paper. Slightly sweet with a gentle flavor of olive oil and a hint of anise. They are great with triple-crème cheeses, tea and coffee. Enjoy them for breakfast, as a mid-day snack, or anytime during the day.

<b>NET WEIGHT</b>	180G
<b>BRAND</b>	San Martin de Porres
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	12
<b>REGION</b>	Andalusia



# 563747 TORTA, WHEAT SESAME OIL

Tortas de Aceite from Spain are formed by hand, one by one, with extra virgin olive oil, flour and sugar. While the ingredients are mixed in a kneading machine, once the dough goes to the table, the bakers flatten the pieces into thin discs. They are then baked until crisp. Each wafer is hand-wrapped in special wax paper. Slightly sweet with a gentle flavor of olive oil and a hint of anise. They are great with triple-crème cheeses, tea and coffee. Enjoy them for breakfast, as a mid-day snack, or anytime during the day.

<b>NET WEIGHT</b>	180G
<b>BRAND</b>	San Martin de Porres
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	6
<b>REGION</b>	Andalusia



# 563789 PICOS LOS ANTONIOS

Traditional crisp crackers from Andalusia (South of Spain)

Their appearance is uniform, crisp texture, color is beige , lightly toasted, lightly baked, they have a freshly baked bread taste. These “picos” are ideal for pairing with all kinds of cheeses and meats and all kinds of Tapas. Picos are used as a substitute for bread in any tapas dish.

<b>NET WEIGHT</b>	250 g
<b>BRAND</b>	Los Antonios
<b>SHELF LIFE</b>	365 days
<b>Nº UNITS CASE</b>	30
<b>REGION</b>	Spain



# 563779 CAKE, APRICOT W/ALMONDS DJ

Over the centuries the people of Spain have created hundreds of unique desserts, from exquisite cakes to simple dried fruits. Don Juan Date and Walnut Cake is a delicious blend of whole fresh apricots layered so that the center is filled with crisp fresh walnuts. There are no additives or preservatives. A healthy dessert or snack bursting with flavor!

Repack labels are available with Don Juan Brand

Perfect accompaniment for Manchego

<b>NET WEIGHT</b>	11 lbs
<b>BRAND</b>	Don Juan
<b>SHELF LIFE</b>	12 Months
<b>Nº UNITS CASE</b>	1
<b>REGION</b>	Murcia



# 563770 CAKE, DATE W/WALNUTS DJ

Over the centuries the people of Spain have created hundreds of unique desserts, from exquisite cakes to simple dried fruits. Don Juan Date and Walnut Cake is a delicious blend of whole fresh dates layered so that the center is filled with crisp fresh walnuts. There are no additives or preservatives. A healthy dessert or snack bursting with flavor!

Repack labels are available with Don Juan Brand

Perfect accompaniment for Manchego

<b>NET WEIGHT</b>	12 lbs
<b>BRAND</b>	Don Juan
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	1
<b>REGION</b>	Murcia



# 563778 CAKE, FIG W/ALMONDS DJ

Over the centuries the people of Spain have created hundreds of unique desserts, from exquisite cakes to simple dried fruits. Don Juan Date and Walnut Cake is a delicious blend of whole fresh figs layered so that the center is filled with crisp fresh walnuts. There are no additives or preservatives. A healthy dessert or snack bursting with flavor!

<b>NET WEIGHT</b>	11 lbs
<b>BRAND</b>	Don Juan
<b>SHELF LIFE</b>	12months
<b>Nº UNITS CASE</b>	1
<b>REGION</b>	Murcia



# 563716 FIGS, CHOC COVRD LIQR FILL RABITOS

Rabitos start out as simple, dried figs from Spain, but when plumped up with chocolate ganache and brandy, and then dipped into even more chocolate, they become fantastic delicacies. Rabitos are rich and heady from the chocolate and liqueur treatment, but balanced out by the flavor of the tender fruit. Only the Pajarero variety of fig is used—one of the best figs in the world and also native to Spain. These figs are smaller, but more flavorful than regular figs. The box contains 9 figs, each individually wrapped for maximum freshness and pristine texture.

<b>NET WEIGHT</b>	252G
<b>BRAND</b>	Rabitos Royale
<b>SHELF LIFE</b>	12 months
<b>Nº UNITS CASE</b>	20
<b>REGION</b>	

