

THE ITALIAN RANGE

Your trusted partner for quality ingredients





euROstar

COMMODITIES

We are a family owned and operated business based in West Yorkshire, strategically located to efficiently serve our customers across the UK and Ireland.

Since 1994, we've supplied the finest commodities and ingredients to our loyal and quality-conscious customers.

Covering food manufacturing, wholesale, foodservice, ethnic and retail markets, our quality collection of products is sourced worldwide and comes direct from the very best suppliers and producers.

Whatever your requirements, we're here to help fulfil them. Our products are available to purchase in bulk – in 15, 20 or 25kg bags and for foodservice, wholesale and retail, we stock pre-packaged ranges in sizes 500g to 5kg for optimum convenience.

All products are available in bulk – 25kg, 20kg, or 15kg

For foodservice, wholesale and retail we also offer our range of Italian ingredients in sizes 500g to 5kg.

WE HAVE THE FOLLOWING FACILITIES AVAILABLE:

- Test bakery facilities for bakery courses/product demonstration
- Superior buying power - source only the finest grains and commodities from around the world in large volumes
- Full research and development facility
- Full QA lab to ensure product consistency and integrity







DONNA CHIARA PASTA

- Linguine
- Spaghetti Vermicelli
- Penne Rigate
- Nidi Fettuccine
- Capelli d'angelo
- Fusilli

ALL PASTA AVAILABLE IN 24 X 500G & 4 X 3KG

Available exclusively through Eurostar Commodities in the UK, our Donna Chiara range of pasta is made in Italy from high quality durum wheat semolina sourced exclusively from Puglia. Quality standards ensure that the wheat contains good quality gluten that is strong and elastic. Available in various shapes, of differing thicknesses and cooking times, the pasta is golden yellow in colour and rich in protein.

Excellent yield - 100g uncooked pasta will yield 200g - 250g cooked pasta, which will be compact, strong and elastic, just the way good quality pasta should be.





ITALIAN TOMATOES



3 x 4kg Della Terra Pizza Ready Sauce

Fine tomato pulp prepared from perfectly ripe, selected Italian varieties, high quality, bright red colour, high creaminess, strong taste of fresh tomatoes. Perfect for those who want to prepare quick sauces without renouncing the genuineness and unmistakable taste of fresh tomatoes. Particularly suitable for pizzas



6 x 2.5kg Della Terra Peeled Plum Tomatoes

Perfectly ripe tomatoes from selected Italian varieties, high quality, bright red colour, firm consistency, pure fresh tomato taste.
Also available in 400g & 800g



6 x 2.5kg Della Terra Chopped Tomatoes

Prepared from perfectly ripe, selected Italian varieties, high quality, bright red colour, pure fresh tomato taste

Also available San Marzano DOP tomatoes (carton), Finely Chopped Tomatoes (bag in box), and Tomato Puree (jar).

ITALIAN SEASONING



Dressing for pizza

- Add during preparation of the pizza sauce
- Aromatic combination of herbs, including oregano, thyme, rosemary, sweet pepper and sage
- 500g packs x 4
- No added preservatives, dyes or flavours

Dressing for pasta, sauces & bruschetta

- Add to pasta or pasta sauces or topping for bruschetta or crostini
- Natural flavours of herbs, including basil, thyme, parsley, red pepper & chilli
- 400g packs x 4
- No added preservatives, dyes or flavours
- Spicy or non spicy variety



ITALIAN '00' FLOURS



"00" Rinforzato Farina 25kg

A premium flour, offering greater crust retention and excellent volume. This is a medium to high strength flour with excellent protein content and higher extensibility. Specially formulated for producing ciabatta bread, kaiser rolls, french rolls and bagels. Also perfect for use in high end pizza using the sourdough / Italian 'BIGA' method, as well as direct mixing methods with 10-12 hours fermentation period.



"00" Yellow Flour 25kg

This is a very high strength flour due to its high protein content, together with a high W value. It offers high tolerance and bulk fermentation properties as well as a fantastic yield due to a high water absorption rate. Specially formulated for producing high quality puff pastry, cakes, croissants, vol au vents, pies, flaounes, brioche and danish pastries. Eurostar '00' Yellow is also perfect for slow rising doughs and long fermentation to produce 'sourdough' - or the 'BIGA' method.



'00' Low Ash Pasta Flour 25kg

A truly innovative, specialist and natural flour - primarily used for producing high quality pasta. This Italian flour is very white and fluffy, high in protein, and is very difficult to produce as it is such a finely milled and specialist flour. Low ash refers to the whiteness of the flour - perfect for making the end pasta product stand out from the rest on the shelves - be it dried or fresh pasta. Currently used for the manufacture of high end retail pasta and sold across the UK.



'00' Frumenta Pasta Flour 25kg & 5kg

A low ash and lump free, very white pasta flour. Perfect for home-made dry or fresh pasta. Suitable for use by hand or in pasta machines.



Lievito Naturale - 5kg

Natural yeast suitable for all types of pizza, improves the texture of the dough, delivering increased extensibility, making it easier to roll and stretch. It adds flavour, fragrance and crispiness to both hot and cold pizza as well as a golden colour.

Also available: Lievito Secco (5kg), active dry yeast



ITALIAN 'OO' PIZZA FLOURS

Our range of Italian pizza flours is built on high quality ingredients, consistent performance and innovation. We are the sole distributor for Grandi Molini Italiani in the UK, who are one of the leading milling groups in Europe.

The main feature of GMI pizza flour is high water absorption - more pizzas per bag than from traditional flour.



Pizza Dorata - 25kg

Pizza Dorata is produced from Manitoba grains, a mix of Canadian and North American for great strength and protein content. Requires rising times of 10-16 hours at room temperature and can be stored chilled at 4°C for 3 to 6 days. Makes a flavoursome pizza, suitable for all types.



Pizza Verace - 25kg

A soft white wheat flour ideal for all pizza types. Requires long rising time 10-16 hours at room temperature, can be stored chilled at 4°C for up to 3 days. Makes an easily digestible pizza, crispy with a substantial golden crust.



Pizza Italiana - 25kg

Pizza Italiana makes a light and fragrant, easily digestible pizza. Requires medium rising times, 6-10 hours at room temperature, and is suitable for chilled storage at 4°C for up to 2 days. Especially suitable for deep dish pizza.



Crispy Bite Pizza Flour - 15kg

An exclusive and exciting new product to the UK this is a must have for all pizza producers who require a light and crispy base. A unique blend of American and European wheats, offering greater extensibility and, ideal for medium to long leavening (10-16 hours) at room temperature. Dough keeps in a refrigerator for up to 3 days, and can be used to reinforce weak flours. 55% water absorption on flour weight.

DAVIDE D'AURIA

Davide D'Auria is our Technical Sales & Development Manager, supporting UK customers with technical demonstrations and product development, helping them to get the best from our range of premium Italian pizza flours.

The highest ranking UK Neapolitan Pizzaiolo - No. 11, at the Campionato Mondiale Della Pizza 2018, 3rd generation from Naples, he is a qualified expert Pizza Instructor and has worked in several prestigious restaurants in London and Pisa.

Davide D'Auria

 **eurostar**
commodities UK



SALVATORE DI MATTEO AND EUROSTAR COMMODITIES

We regularly hold pizza demonstrations across the UK – our last one at Bellavita in London featured Salvatore Di Matteo, multi-award winning, world famous Naples Pizzaiolo. "I want to help people with techniques that I use so that people in Britain can get the same authentic Neapolitan pizza that I serve in Naples."



EUROSTAR DOUGH BALLS

Italian '00' Frozen Sourdough Balls (80 per case)

Developed by our own Neapolitan pizza expert Davide D'Auria, our sourdough pizza dough balls are made with our Italian '00' flour and natural yeast. Using a traditional recipe our dough balls have stunning flavour and will allow you to serve a completely consistent product to your customers.

Developed to work equally well with wood fired, deck or conveyor ovens, and very easy to use. Simply defrost, prove and roll out.

2 sizes - 240g (makes 11-12" pizza) and 340g (makes 14-16" pizza).

Italian '00' Frozen Vegetable Mix Sourdough Balls (80 per case)

We have combined our vegetable powders with the sourdough mix to create stunning flavoured pizza dough balls, spinach, beetroot or sweet potato. A great alternative to normal dough, and gives your customers a truly different pizza experience!

Incredible flavours which can be matched with various pizza toppings, suitable for vegetarians and vegans, creating an alternative pizza for these dietary groups.

VEGETABLE POWDERS



Beetroot, Spinach & Sweet Potato

Our vegetable powders are carefully dried to preserve the vitamins, minerals and nutrients, and are then milled into a fine free flowing powder. High in fibre and a natural source of protein, they have typical aromas and fresh flavours and the colour of the vegetable shines through.

Fantastic as an addition to pizza flour for a flavoured pizza base, or suitable for use in a smoothie or protein blend, or added in to cake or bread flour mixes.



ITALIAN ‘OO’ PIZZA FLOUR MIXES



Italian ‘OO’ Pizza Flour blended with Spinach, Beetroot or Sweet Potato Vegetable Powder - 3kg

Ready to go pizza mixes – we have combined our vegetable powders with our ‘OO’ pizza flour to create flavourful and colourful pizza mixes. Just add water. Naturally higher in fibre and protein – a truly different pizza experience.

Also available: Wholemeal Spelt Pizza Mix

PIZZA DUSTING PRODUCTS



Eurostar Fine Semolina - 3kg, 5kg & 25kg

Finest quality durum wheat semolina fine granulation, perfect for use in the production of fresh and dried pasta. Mainly supplied to food manufacturers and ethnic markets in the UK.

Also available:

Eurostar Coarse & Extra Coarse Semolina



Rimacinata 25kg

Specialist re-milled durum wheat semolina produced from selected grains, noted for its excellent elasticity, absorption and holding properties. Ideal for small breads (ciabatta) and large breads (pugliese).



Eurostar Medium Maize Polenta – 3kg, 5kg, 25kg

Medium texture maize polenta used as a dusting product on pizza, to add crunch and colour.



Also available:

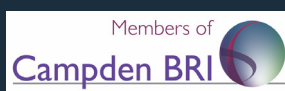
Eurostar Coarse Maize Polenta & Maize Flour

Eurostar Spolvero - a coarse durum wheat flour, ideal for dusting and stretching out pizza. Non sticky, it makes the crust of the pizza more fragrant and golden.






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