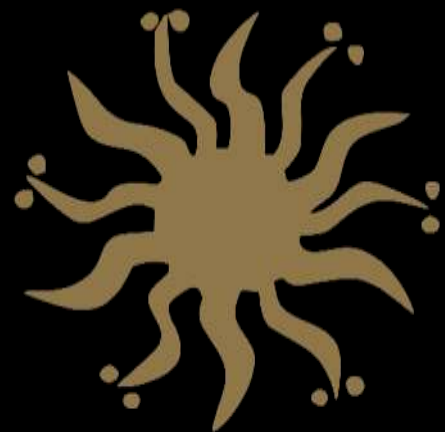


PECK



A MILANO DAL 1883



Peck is a unique gourmet store in the heart of Milan existing from 1883. It is a culinary landmark with a cozy, indulgent, generous, and authentic character, synonym of loving care for the traditional recipes and commitment to the excellence of the innovation.

In this catalogue Peck offers a vast assortment of best-selected grocery products purchased from selected suppliers located in the region of the **product's** origin. Peck chooses top suppliers which share the Peck philosophy, the same respect for raw ingredients and culinary excellence, and the passion to constantly strive for perfection.

In every product our clients find the same strong commitment, aiming to the best taste and quality of ingredients as well as the most beautiful aesthetics. Peck leadership relies on the undisputed quality of its products, carefully selected by each single detail: flavor, texture, origin, and production modes.





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SEASONINGS



EXTRA VIRGIN OLIVE OILS

The assortment of Peck's extra virgin olive oils praises the most important and representative cultivars and oil-producing regions of Italy. The finest quality of the product is guaranteed due to the strict use of Italian olives and cold pressing squeezing method as well as the choice of artisan producers that meet the most rigorous standards

INGREDIENTS

Extra virgin olive oil

SHELF LIFE

18 months



INTENSE FRUITY EXTRA VIRGIN OLIVE OIL IN CERAMIC POT

A robust oil that is 3 times richer in anti-oxidant polyphenols than any other oil

Sensory Profile Deep green color with shades of gold; intense aroma of dill, fennel, artichoke and hay; balanced taste with a spicy finish

Production zone Andria (Puglia)

Olive varieties Monocultivar Coratina

SKU code 3839

EAN code 8007357000242

Net weight 500 ML

Units per box 6



MEDIUM FRUITY EXTRA VIRGIN OLIVE OIL IN CERAMIC POT

An elegant oil with very low acidity

Sensory Profile Golden-yellow colour with glimpses of green; full and fragrant scent with hints of tomato, rocket and artichoke; fresh and vivid taste without any excess of bitter and spicy notes

Production zone Andria (Puglia)

Olive varieties Monocultivar Peranzana

SKU code 3938

EAN code 8007357000235

Net weight 500 ML

Units per box 6



PITTED EXTRA VIRGIN OLIVE OIL IN CERAMIC POT

An oil born from the sole pressing of the pulp of Coratina olives which eliminates its tannins and polyphenols

Sensory Profile Green colored with golden shades; fruity taste and lively aftertaste; aromatic notes of fruits and cut grass

Production zone Andria (Puglia)

Olive varieties Monocultivar Coratina

SKU code 2613

EAN code 8007357003724

Net weight 500 ML

Units per box 6



EXTRA VIRGIN OLIVE OILS

INGREDIENTS

Extra virgin olive oil

SHELF LIFE

24 months



TAGGIASCA EXTRA VIRGIN OLIVE OIL

Sensory Profile Straw yellow color; subtle olive and herbal scent; slightly bitter and spicy notes with hints of almond

Production zone Ponente Coast (Liguria)

Olive varieties Monocultivar Taggiasca

SKU code 3639

EAN code

8007357003458

Net weight 250 ML

Units per box 24

SKU code 3578

EAN code

8007357001324

Net weight 500 ML

Units per box 6



GARDA ORIENTALE DOP EXTRA VIRGIN OLIVE OIL

Sensory Profile Green to yellow-gold shades; fruity with hints of almond

Production zone Garda Lake (Veneto)

Olive varieties : Casaliva, Lezzo, Favorol, Rossanel, Razza, Fort, Morcai, Trep, Leccino, Pendolino

SKU code 3660

EAN code

8007357006626

Net weight 250 ML

Units per box 24



CHIANTI CLASSICO DOP EXTRA VIRGIN OLIVE OIL

Sensory Profile Golden shade; intense scent; spicy notes

Production zone Chianti Classico (Tuscany)

Olive varieties Frantoio, Leccino and Moraiolo

SKU code 3667

EAN code

8007357005322

Net weight 250 ML

Units per box 6

SKU code 3715

EAN code

8007357000365

Net weight 500 ML

Units per box 6



EXTRA VIRGIN OLIVE OILS

INGREDIENTS

Extra virgin olive oil

SHELF LIFE

24 months



AFFIORATO EXTRA VIRGIN OLIVE OIL

Sensory Profile Lively green color; fresh and delicate fragrance; rich and fruity taste

Production zone Trasimeno Lake (Umbria)

Olive varieties Agogia, Raggiola, Moraldo, Frantoio, Leccino

SKU code 4067
EAN code
8007357002659
Net weight 250 ML
Units per box 24

SKU code 4069
EAN code
8007357002642
Net weight 500 ML
Units per box 6



MONTE SUL LAGO EXTRA VIRGIN OLIVE OIL

Sensory Profile Green color with dapples of gold; fruity and harmonious with hints of fresh vegetables and sour tomatoes

Production zone Trasimeno Lake (Umbria)

Olive varieties Frantoio, Leccino, Moraiolo, Raggiola

SKU code 3529
EAN code
8007357006947
Net weight 100 ML
Units per box 40

SKU code 3669
EAN code
8007357003175
Net weight 250 ML
Units per box 24

SKU code 3561
EAN code
8007357000570
Net weight 500 ML
Units per box 6



EXTRA VIRGIN OLIVE OILS

INGREDIENTS

Extra virgin olive oil



TERRA DI BARI - CASTEL DEL MONTE DOP EXTRA VIRGIN OLIVE OIL

Sensory Profile Green with yellow tints; intense aroma; fruity taste with initial notes of pungent bitterness

Production zone Agro di Bisceglie (Puglia)

Olive varieties Coratina and other minor cultivars

SKU code 5868

EAN code

8007357063551

Net weight 100 ML

Units per box 24

Shelf life 18 months

SKU code 3664

EAN code

8007357001324

Net weight 250 ML

Units per box 24

Shelf life 18 months



NOCELLARA EXTRA VIRGIN OLIVE OIL

Sensory Profile Intense green colour; fruity, slightly spicy, with hints of fresh grass and artichoke

Production zone Castelvetro (Sicily)

Olive varieties Monocultivar Nocellara

SKU code 3662

EAN code

8007357005339

Net weight 250 ML

Units per box 24

Shelf life 18 months

SKU code 3703

EAN code

8007357003977

Net weight 500 ML

Units per box 6

Shelf life 18 months



FLAVOURED SEASONINGS

Peck's flavored seasonings are pressed alongside fruits and herbs

INGREDIENTS

Extra virgin olive oil, fruits or herbs

SHELF LIFE

18 months

NET WEIGHT

250 ML

UNITS PER BOX

24



BASIL FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 6507 SKU code 3728
EAN code
8007357072485 8007357007180
Net weight 100ML



CHILI FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 6506 SKU code 3731
EAN code
8007357072478 8007357007210
Net weight 100ML



GARLIC FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 3726
EAN code 8007357007166



GINGER FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 3733
EAN code 8007357007234



LEMON FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 5870 SKU code 3729
EAN code
8007357063568 8007357007197
Net weight 100ML



ORANGE FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 3727
EAN code 8007357007173



OREGANO FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 3730
EAN code 8007357007203



ROSEMARY FLAVOURED SEASONING
WITH EXTRA VIRGIN OLIVE OIL

SKU code 3732
EAN code 8007357007227



TRADITIONAL BALSAMIC VINEGARS

Peck's Traditional Balsamic Vinegars are produced with musts from indigenous Modena grapes, which include Trebbiano, different kinds of Lambrusco, Spregola and Berzemino. They are produced in open vats, enabling natural fermentation and acetification of the cooked must, and subsequently transferred between barrels for slow ageing while continuously being monitored

INGREDIENTS

Cooked grape must, wine vinegar
Contains sulfites

SHELF LIFE

10 years

NET WEIGHT

100 ML

UNITS PER BOX

10



TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP
Aged at least for 12 years

Sensory Profile Rich, dark and glossy, with a complex and characteristic aroma, and a delicate balance between sweet and sour notes

SKU code 3634
EAN code 8007357001126



TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP
EXTRA-OLD

Aged at least for 25 years, gold cap

Sensory Profile A sweet, thick vinegar aged in barrels made of wood such as oak, chestnut, cherry-tree and juniper, which enables it to absorb unique balsamic scents and flavors, reaching a perfect balance between aromatic and roundness in taste

SKU code 3511
EAN code 8007357002123



BALSAMIC VINEGARS

Peck's Balsamic vinegars are produced according to the strict P.G.I. production protocol and using seven different varieties, all typical of the Modena and Reggio Emilia area, which include: Lambrusco, Trebbiano, Sangiovese, Albana, Ancellotta, Fortana, and Montuni.

These all may bear the term "aged" as they have spent in wooden barrels a period of at least 3 years

INGREDIENTS

Concentrated grape must, wine vinegar

Contains sulfites

SHELF LIFE

No expiry date

NET WEIGHT

250 ML

UNITS PER BOX

6



BALSAMIC VINEGAR OF MODENA * FUCHSIA LABEL

Sensory Profile With a delicate consistency and a distinctive fruity aroma, this intense and appetizing vinegar goes well with raw or cooked vegetables, omelets and vinaigrette
Density 1.18

SKU code 3509
EAN code 8007357000082



BALSAMIC VINEGAR OF MODENA ** BLUE LABEL

Sensory Profile Pleasantly thick, with a nice scent of cooked must and a perfect balance between sweet and sour notes. Recommended with roasted meats, fish, and risotto
Density 1.25

SKU code 3709
EAN code 8007357003656



BALSAMIC VINEGAR OF MODENA *** BROWN LABEL

Sensory Profile Full bodied and velvety, it emanates an intense and balsamic scent of wood and cooked must. Its bitter-sweet and balanced flavor, make it a perfect seasoning for fillets and cheeses. Try it with foie-gras or with ice cream
Density 1.32

SKU code 3510
EAN code 8007357000099



BALSAMIC VINEGAR OF MODENA **** BLACK LABEL

Sensory Profile Represents the top selection of long aged batches of balsamic vinegars, produced exclusively in small barrels. It has a very high density, a perfectly balanced acidity and a rich bouquet. Ideal to accompany the finest meats and original desserts
Density 1.36

SKU code 3635
EAN code 8007357003366



WINE VINEGARS / DRESSINGS

NET WEIGHT
250 ML



WHITE WINE VINEGAR PINOT GRIGIO

The wine vinegar from "Pinot Grigio dell'Emilia" is used to obtain this quality of vinegar which gives a refined and pleasantly acetic aroma, with aromas of ripe fruit from pear to white peach, and a persistent and very particular taste.

Sensory profile Golden yellow; intense and rich giving off a lightly acidic taste

Ingredients Pinot Grigio dell'Emilia IGT wine. Contains SULPHITES. Acidity: 5%

No expiry date

SKU code 3502
EAN code 8007357000020
Units per box 6



RED WINE VINEGAR CHIANTI

Golden "Wine vinegar" "Chianti" is a vinegar produced by letting the wine ferment in oak barrels. This process gives it an intense and harmonious aroma, a full-bodied and persistent taste with light, pleasantly acetic hints.

All this together with the characteristic notes of red fruits makes it a vinegar with great personality

Sensory profile Bright red colored; intense aroma; full-bodied texture

Ingredients Chianti DOGC wine. Contains SULPHITES. Acidity: 6%

No expiry date

SKU code 3501
EAN code 8007357000013
Units per box 6



WHITE DRESSING

A dressing with a perfect balance between sweet and sour notes which stands out for its fresh and fruity taste. Perfect for enhancing salads and raw vegetables.

Sensory profile Brilliant amber color; strong scent of cooked must; bittersweet taste with notes of balsamic vinegar

Ingredients Rectified grape must concentrate, wine vinegar, antioxidant: E224. Contains sulfites

Shelf life: 36 months

SKU code 3892
EAN code 8007357006329
Units per box 6

A top-down photograph of a bundle of uncooked spaghetti and several cherry tomatoes on a white marble surface. The spaghetti is a light yellow color and is bundled together, fanning out from the top left towards the center. Several cherry tomatoes, which are bright red and still attached to their green vine stems, are scattered around the spaghetti. One tomato is at the bottom center, and others are clustered near the spaghetti bundle. A small, dark, star-shaped object is visible near the top of the spaghetti bundle. A semi-transparent brown rectangular box is centered horizontally across the middle of the image, containing the text "PASTA & SAUCES" in white, uppercase, serif font.

PASTA & SAUCES



PASTA

Peck's pasta is obtained from carefully selected Italian durum wheat flour, which is mainly cultivated in Abruzzo. It is drawn through a bronze extruder in the traditional way and slowly dried at low temperatures (40/50°C) to obtain a product characterized by a rough and porous surface that holds sauces and enhances the tasting experience

INGREDIENTS

Durum wheat semolina, water

SHELF LIFE

24 months

NET WEIGHT

500 G

UNITS PER BOX

20



SPAGHETTI

SKU code 3835
EAN code 8007357007128



SPAGHETTINI

SKU code 3836
EAN code 8007357007135



LINGUINE

SKU code 3831
EAN code 8007357007081



CAPELLINI

SKU code 3826
EAN code 8007357059585



BUCATINI

SKU code 3827
EAN code 8007357007043



PASTA

INGREDIENTS

Durum wheat semolina, water

SHELF LIFE

24 months

NET WEIGHT

500 G

UNITS PER BOX

20



PENNE

SKU code 3833
EAN code 8007357007104



RIGATONI

SKU code 3834
EAN code 8007357007111



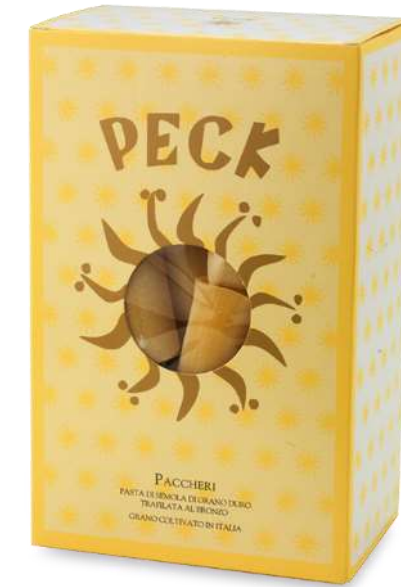
DITALINI

SKU code 3828
EAN code 800735700705



FUSILLONI

SKU code 3830
EAN code 8007357007074



PACCHERI

SKU code 3832
EAN code 8007357007098



EGG PASTA

Peck's dried egg pasta is characterized by the high percentage of eggs used in the dough (38%) and it is exclusively made from durum wheat flour collected from local mills in the Langhe area. It undergoes a cold rolling process which prompts the dough to have the right thickness and allows it to preserve the quality of the raw ingredients, the elasticity of the dough sheet and its yellow color

INGREDIENTS

Durum wheat semolina, pasteurized eggs (38%)

SHELF LIFE

30 months

NET WEIGHT

500 G

UNITS PER BOX

12



TAGLIATELLE ALL'UOVO

SKU code 3837
EAN code 8007357007142



TAGLIOLINI ALL'UOVO

SKU code 3838
EAN code 8007357007159



EGG PASTA WITH TRUFFLE

Peck's truffle pasta stands out for its unique characteristics: its hand-made shape, which results in an extraordinary texture, the high percentage of truffle present, the sophisticated and well-balanced taste and the great quantity of eggs in the dough which further enhances the flavor of truffle



HANDMADE TAGLIATELLE WITH TRUFFLE

Ingredients Semolina durum wheat flour, eggs (20%), black summer truffle (*Tuber aestivum* vitt.) (7%), flavor

Shelf life 24 months

SKU code 3584
EAN code 8007357001232
Net weight 250 G
Units per box 12



HANDMADE TAGLIOLINI WITH TRUFFLE

Ingredients Semolina durum wheat flour, eggs (20%), black summer truffle (*Tuber aestivum* vitt.) (7%), flavor

Shelf life 24 months

SKU code 3598
EAN code 8007357001249
Net weight 250 G
Units per box 12



GLUTEN-FREE PASTA

Bronze-drawn delicious blend of corn and rice Gluten Free pasta. It has a classic pasta taste and represents a complete and balanced way of eating



GLUTEN-FREE CORN AND RICE PENNE

Ingredients Corn flour, rice flour. Gluten-free

Shelf life 36 months

SKU code 6058

EAN code 8007357064343

Net weight 250 G

Units per box 24



GLUTEN-FREE CORN TAGLIOLINI

Ingredients Corn flour. Gluten-free

Shelf life 36 months

SKU code 6059

EAN code 8007357064336

Net weight 250 G

Units per box 24



SAUCES

The most traditional among sauces accompanying pasta, a true symbol of the Italian culinary tradition.
Peck's tomato sauces are produced using entirely natural and local ingredients which are harvested on the production site.
Peck's suppliers accurately check each stage of the production, and comply with traceable principles,
which guarantee sanitary safety and quality for each their product



TOMATO SAUCE

Prepared using only fresh and genuine Italian tomatoes to obtain a velvety and incredibly scented puree.
The ideal dressing to give body and character to pasta, pizza or bruschetta dishes.

Sensory profile Bright red in color; semi-dense; with an aroma of fresh tomatoes, and a light, sweet taste, typical of tomatoes

Ingredients Italian tomatoes (100%)

Shelf life 24 months

SKU code 3588

EAN code 8007357003502

Net weight 660 G

Units per box 9



CHERRY TOMATO SAUCE

A sauce of a brilliant red color with a fresh and pleasantly sweet taste with low acidity. Obtained from high-quality Sicilian cherry tomatoes.

Ideal to dress pasta dishes or to enhance the flavors of Mediterranean recipes.

Sensory profile Bright red in color; semi-dense; with an aroma of cherry tomatoes and extra virgin olive oil, a light and sweet taste, typical of cherry tomatoes

Ingredients Italian cherry tomatoes (97%), extra virgin olive oil, salt, basil

Shelf life 24 months

SKU code 4117

EAN code 8007357009016

Net weight 330 G

Units per box 12



SAUCES

Peck's sauce line brings to the table the tastiest recipes of the Italian culinary tradition. Full-bodied, enveloping, light and delicate; sauces that embrace pasta in all its sizes, enhancing its intrinsic features. Refined meat, fresh basil, carefully selected vegetables and prime Italian tomatoes: only the best ingredients to provide you with sauces and dressings of indisputable quality and unique flavor

NET WEIGHT

180 G

UNITS PER BOX

12



TOMATO SAUCE

A versatile sauce made following a simple recipe which only uses a few ingredients: ripe Italian tomatoes, onions, and extra virgin olive oil. It can be used as a seasoning or a base for other preparations.

Ingredients Tomato pulp* (90%), onions, extra virgin olive oil, white wine, salt, sugar
** only 100% Italian tomatoes*

Shel life 36 months

SKU code 3594
EAN code 8007357008408



ARRABBIATA SAUCE

A sauce with a strong flavor and a spicy taste. The long cooking time of tomato pulp together with the fine Italian extra virgin olive oil, the fair dose of chili and some salt result in a unique combination. Spread it on some toasted bread, or use it to dress pasta dishes, preferably with penne.

Ingredients Tomato pulp (75%), onions, white wine, extra virgin olive oil, sugar, salt, garlic, chili, parsley
** only 100% Italian tomatoes*

Shel life 36 months

SKU code 3596
EAN code 8007357008392



PUTTANESCA SAUCE

This sauce is a real triumph of Mediterranean flavors. Olives, capers, anchovies, and tomato sauce together with one of Italy's finest extra virgin olive oil create a sauce with an excellent taste. It can be used by itself or to enrich a Mediterranean dish.

Ingredients Tomato pulp (75%), onions, extra virgin olive oil, white wine, olives, capers, anchovies, sugar, salt, garlic, oregano, parsley
** only 100% Italian tomatoes*

Shel life 36 months

SKU code 3702
EAN code 8007357008439



ORTOLANA SAUCE

This sauce is made with the typical garden vegetables: peas, courgettes, carrots, onions. The long cooking time and the use of high-quality ingredients create a delicate sauce where vegetables remain crunchy and sauce flavorsome.

Ingredients Tomato pulp (65%), onions (6%), carrots (6%), courgettes (6%), peas (6%), celery (3%) in varying proportions, white wine, extra virgin olive oil, salt, sugar, garlic, pepper
** only 100% Italian tomatoes*

Shel life 36 months

SKU code 3698
EAN code 8007357008378



SAUCES

Peck's sauce line brings to the table the tastiest recipes of the Italian culinary tradition. Full-bodied, enveloping, light and delicate; sauces that embrace pasta in all its sizes, enhancing its intrinsic features. Refined meat, fresh basil, carefully selected vegetables and prime Italian tomatoes: only the best ingredients, to provide you with sauces and dressings of indisputable quality and unique flavor

NET WEIGHT

180 G

UNITS PER BOX

12



MUSHROOM TOMATO SAUCE

This savory and flavorsome sauce is made with Porcini mushrooms of high quality and exclusively Italian tomatoes, which are slowly cooked together. Ideal to season fresh and dry pasta, risotto, gnocchi, ravioli, tortellini and lasagna.

Ingredients Tomato pulp* (70%), porcini mushrooms (*Boletus edulis* and corresponding family (20%)), extra virgin olive oil, onion, salt, sugar, garlic, parsley
* only 100% Italian tomatoes

Shelf life 36 months

SKU code 3606
EAN code 8007357008453



BRESAOLA SAUCE

This sauce is made with the exquisite Bresaola from Valtellina, a type of meat which is extremely rich in proteins and low in fats. Its unmistakable flavor and its thick, full-bodied texture makes it ideal to dress a simple plate of pappardelle, especially if handmade.

Ingredients Tomato pulp* (65%), Bresaola from Valtellina (15%) (beef, salt, dextrose, natural flavors, preservatives: sodium nitrite, potassium nitrate), Valtellina Superior Sassella DOCG wine (10%), onions, extra virgin olive oil, salt, sugar, pepper. * only 100% Italian tomatoes

Shelf life 36 months

SKU code 3701
EAN code 8007357008422



DEER SAUCE

A full-bodied sauce with a strong and authentic character. It is prepared using only prime deer meat characterized by optimal nutritional properties. The wild farming results in a meat rich in iron, and low in fat. Excellent for dressing pasta-based dishes.

Ingredients Deer meat (30%), tomato pulp* (30%), pork (20%), onions, white wine, double concentrated tomato paste, extra virgin olive oil (2%), sugar, salt, garlic, pepper, aromatic herbs
* only 100% Italian tomatoes

Shelf life 48 months

SKU code 3700
EAN code 8007357008415



WILD BOAR SAUCE

A thick and full-bodied sauce with an intense and firm taste, difficult to attain at home. Only carefully selected wild boar meat, with ideal nutritional properties, is used and the same care is paid in the choice of all other ingredients. Perfect with tagliatelle.

Ingredients Wild boar meat (30%), tomato pulp* (30%), pork (20%), onions, white wine, double concentrated tomato paste, extra virgin olive oil (2%), sugar, salt, garlic, pepper, aromatic herbs
* only 100% Italian tomatoes

Shelf life 48 months

SKU code 3706
EAN code 8007357008446



SAUCES

Peck's sauce line brings to the table the tastiest recipes of the Italian culinary tradition. Full-bodied, enveloping, light and delicate; sauces that embrace pasta in all its sizes, enhancing its intrinsic features. Refined meat, fresh basil, carefully selected vegetables and prime Italian tomatoes: only the best ingredients, to provide you with sauces and dressings of indisputable quality and unique flavor

NET WEIGHT

180 G



TUNA SAUCE

A light and delicate sauce prepared using carefully selected tuna pieces in extra virgin olive oil and fresh Italian tomatoes bathed in white wine. The scent of tomatoes and basil perfectly blends with the sea aroma typical of the tuna. Best enjoyed on a bruschetta, to stuff a tasty sandwich or to dress pasta dishes.

Ingredients Tomato pulp* (78%), tuna (15%), white wine, onions, extra virgin olive oil, salt, sugar, garlic, basil, parsley, pepper
** only 100% Italian tomatoes*

Shelf life 36 months

SKU code 3595
EAN code 8007357008460

UNITS PER BOX

12



CLAM SAUCE

A maritime sauce prepared with delicious shelled clams seasoned with parsley and garlic and mixed with ripe Italian tomatoes. A "red version" of the traditional recipe with a distinctive summer flavor. Best to be enjoyed with spaghetti.

Ingredients Tomato pulp* (78%), clams (15%), white wine, onions, extra virgin olive oil, salt, sugar, garlic, basil, parsley, pepper
** only 100% Italian tomatoes*

Shelf life 36 months

SKU code 3699
EAN code 8007357008385



SAUCES

Peck's sauce line brings to the table the tastiest recipes of the Italian culinary tradition. Full-bodied, enveloping, light and delicate; sauces that embrace pasta in all its sizes, enhancing its intrinsic features. Refined meat, fresh basil, carefully selected vegetables and prime Italian tomatoes: only the best ingredients, to provide you with sauces and dressings of indisputable quality and unique flavor

NET WEIGHT

180 G

UNITS PER BOX

12



PESTO ALLA GENOVESE

Peck's pesto is prepared with accurately selected raw materials: basil from Genova P.D.O., European pine nuts, Italian extra virgin olive oil, 30 months seasoned parmigiano reggiano P.D.O., cheese and garlic, which are roughly grinded to a perfect creamy consistency. A hint of garlic, as per the traditional recipe, makes it authentic while maintaining its overall delicacy. Best to be enjoyed with linguine.

Ingredients extra virgin olive oil (59%), concentrated Basil (27%), pine nuts, sea salt, Parmigiano Reggiano PDO aged 30 months (milk), milk whey, cheese (milk), garlic

Shelf life 24 months

SKU code 3601

EAN code 8007357001096



WALNUT SAUCE

A delicate yet rich sauce. The refined taste of nuts, perfectly merges with the sweetness of the other ingredients which results in a velvety mix. Its creamy texture is enhanced due to the presence of extra virgin olive oil. Spread it on some toasted bread or use it to dress tagliatelle.

Ingredients Walnuts (43%), extra virgin olive oil (40%), powder milk, Parmigiano Reggiano PDO (milk), pine nuts, salt, wine vinegar, acidity regulator: E330 and E270

Shelf life 24 months

SKU code 3541

EAN code 8007357003205



PORCINI MUSHROOM SAUCE

This delicious sauce retains all the flavor, fragrance and freshness of the best, just picked, porcini mushrooms. Perfect for preparing warm starters, ideal as a ready-made seasoning for hot pasta dishes.

Ingredients Porcini mushrooms 68& (Boletus edulis and related group), olive oil, carrots, onions, sage, salt, garlic, acidity regulator: E270

Shelf life 24 months

SKU code 3542

EAN code 8007357003212



CEREALS & LEGUMES



SUPERFINO CARNAROLI RICE

Superfino Carnaroli rice is a high quality Carnaroli rice whose grains are subjected to a very severe selection, in fact only one out of three beans becomes part of it. Grains are left to mature for a whole year and perfectly calibrated to become more resistant to cooking and more capable to absorbing seasonings and are therefore the most loved for the preparation of risotto.

Ingredients Carnaroli long rice. Origin of rice: Italy

Shelf life 36 months

SKU code 4094
EAN code 8007357000181
Net weight 1000 G
Units per box 12



RUSTIC CARNAROLI RICE

Rustic Carnaroli rice is the semi-integral and sustainable version of the king of Italian risottos, Carnaroli. The particular processing allows to maintain some protective layers around the beans, giving them the peculiar amber color and preserving all the natural characteristics. It is ideal for risotto with a full and authentically “rustic” flavor.

Ingredients Semi brown Carnaroli long grain rice. Origin of rice: Italy

Shelf life 36 months

SKU code 6174
EAN code 8007357067306
Net weight 850 G
Units per box 12



CEREALS & LEGUMES



LENTILS FROM CASTELLUCCIO DI NORCIA P.G.I.

Castelluccio lentils are grown in the heart of the Sibillini National Park, 1.500 meters above sea level. Peck's supplier meticulously follows every phase of the production and ensures that the final product is 100% natural.

They have excellent nutritional qualities: their proteins, vitamins, fibers and mineral salts make them optimal for people who need a nutritious diet with low fats and rich in iron, potassium and phosphorous.

Ideal ingredient for soup as well as appreciated in vegan recipes.

Ingredients Lentils

Shelf life 18 months

SKU code 4039
EAN code 8007357003915
Net weight 500 G
Units per box 20



INSTANT GRANULAR STOCK FOR VEGETABLE BROTH

A glutamate-based instant vegetable stock perfect for preparing soups and broths or for adding flavor to any dish.

Ingredients food salt, flavor enhancer: monosodium glutamate; dehydrated vegetables in variable proportions (onion, CELERY), maltodextrin, potato starch, seed oil (corn and / or sunflower), caramelized sugar, natural flavors (contain CELERY)

Shelf life 36 months

SKU code 3602
EAN code 8007357001119
Net weight 160 G
Units per box 12



PRESERVES





BABY ARTICHOKEs

Artichokes in extra virgin olive oil are Peck's most highly prized and sought-after products.

Originated in Paestum, these artichokes are PGI protected.

They belong to the family of type "Roman" and are green with shades of pink and violet.

Their unique characteristics is their tender and delicate flesh that is due to its early ripening that occurs as early as February and up to May. They are processed entirely by hand, after only a few hours from harvest, and preserved in pure extra virgin olive oil, wine vinegar, salt and lemon juice



SKU code 3882
EAN code 8007357000136
Net weight 180 G
Drained weight 120 G
Units per box 12



SKU code 3879
EAN code 8007357000150
Net weight 650 G
Drained weight 450 G
Units per box 12



SKU code 3877
EAN code 80073570003236
Net weight 2800 G
Drained weight 2200 G
Units per box 2

BABY ARTICHOKEs
IN EXTRA VIRGIN OLIVE OIL

Ingredients

Baby artichokes, extra virgin olive oil, wine vinegar, salt, lemon juice

Shelf life

24 months



BABY ARTICHOKES



MIGNON BABY ARTICHOKES IN EXTRA VIRGIN OLIVE OIL

Mignon baby artichokes with a tender heart, carefully processed within a few hours after harvest. Only the finest artichokes are selected with care and accurately laid down one by one in each jar, guaranteeing an unequalled quality. Best to be enjoyed on their own.

Ingredients Mignon baby artichokes, extra virgin olive oil (40%), wine vinegar, salt, lemon juice

Shelf life 24 months

SKU code 3886
EAN code 8007357009542
Net weight 120 G
Drained weight 70 G
Units per box 6



SMALL BABY ARTICHOKES IN EXTRA VIRGIN OLIVE OIL

Small baby artichokes preserved in extra virgin olive oil, with a tender and delicate heart. Try them as a side dish to grilled meats and cold cuts, or to create elegant and tasteful starters.

Ingredients Baby artichokes, extra virgin olive oil (27%), wine vinegar, salt, lemon juice

Shelf life 24 months

SKU code 3884
EAN code 8007357001614
Net weight 340 G
Drained weight 240 G
Units per box 12



GRILLED BABY ARTICHOKES IN EXTRA VIRGIN OLIVE OIL

Processed entirely by hand, carefully grilled and preserved in extra virgin olive oil from the same area of origin, these artichokes are a good alternative to the usual appetizer and lend themselves to enrich Mediterranean flavors in many different courses.

Ingredients Baby artichokes, extra virgin olive oil (27%), wine vinegar, salt, lemon juice

Shelf life 24 months

SKU code 3580
EAN code 8007357006633
Net weight 340 G
Drained weight 240 G
Units per box 12



PORCINI MUSHROOMS

Black head porcini mushroom (*Boletus Edulis*) is another iconic product of Peck.

It has become one of the rarest and most prestigious type of mushroom and is left whole to apprise its beauty and premium quality taste.

Peck relies upon a Ligurian company that takes particular care in selecting and processing their ingredients.

Their mushrooms are preserved and dried in a traditional way which aids in maintaining and enhancing their taste and aroma



SKU code 3640
EAN code 8007357003144
Net weight 190 G
Drained weight 140 G
Units per box 12



SKU code 3641
EAN code 8007357003151
Net weight 290 G
Drained weight 200 G
Units per box 12



SKU code 4070
EAN code 8007357006619
Net weight 2900 G
Drained weight 2300 G
Units per box 2

PORCINI MUSHROOMS IN EXTRA VIRGIN OLIVE OIL

Ingredients

Porcini mushrooms (*Boletus edulis* and related group (100%)), Italian extra virgin olive oil (33%), wine vinegar residue, white wine, salt, herbs, spices

Shelf life

36 months



PORCINI MUSHROOMS

DRIED PORCINI MUSHROOMS EXTRA

Peck's selection include only high quality and perfect shaped porcini mushrooms. The product undergoes a controlled drying procedure - at 26°C. The result is a light-colored mushroom, with a well-defined natural scent. It works perfectly as a main ingredient in risotto dishes, but it is also great in sauces.

Ingredients

Dried porcini mushrooms
(*Boletus edulis* and related group)

Shelf life

12 months

Before using, soak them in warm water for 10-15 minutes. Once strained, this water can be used to cook



SKU code 3918
EAN code 8007357011736
Net weight 50 G
Units per box 10



SKU code 3919
EAN code 8007357011729
Net weight 100 G
Units per box 10



VEGETABLES IN OIL

The typical preserves from the “Riviera Ligure” that contain all the Mediterranean fragrances and flavors



PITTED TAGGIASCA OLIVES IN EXTRA VIRGIN OLIVE OIL

These olives of the Taggiasca variety come from the best olive groves of the Ligure Coast. The drupes are accurately selected, cured, pitted and preserved in high quality extra virgin olive oil.

Best to garnish any dish and exquisite along an aperitif.

Ingredients pitted black olives "Taggiasca" 63%, extra virgin olive oil 33%, salt

Shelf life 24 months

SKU code 3540
EAN code 8007357003045
Net weight 180 G
Units per box 12



BLACK TAGGIASCA OLIVE PASTE IN EXTRA VIRGIN OLIVE OIL

A soft and velvety cream obtained from black olives of the Taggiasca variety. Olives are pitted and finely minced to obtain a pulp which is enhanced by the addition of extra virgin olive oil. Perfect to enrich canapés or for seasoning spaghetti dishes and fish-based recipes.

Ingredients Black Taggiasca olives (90%), extra virgin olive oil (9%), salt

Shelf life 24 months

SKU code 3600
EAN code 8007357001089
Net weight 185 G
Units per box 12



SUNDRIED TOMATOES IN EXTRA VIRGIN OLIVE OIL

A lively preserve obtained from premium tomatoes, picked once they reach peak ripeness, slowly dried in the sun and immersed in high quality extra virgin olive oil. A fanciful idea for an appetizer or to enrich salads and bruschettas.

Ingredients dried tomatoes 50%, extra virgin olive oil 47%, salt, wine vinegar, acidity regulator: lactic acid

Shelf life 24 months

SKU code 3536
EAN code 8007357003069
Net weight 190 G
Units per box 12



SUNDRIED TOMATO PASTE IN EXTRA VIRGIN OLIVE OIL

A homogeneous and creamy pulp obtained from ripe tomatoes, enhanced with delicate herbs and preserved in high quality extra virgin olive oil. Perfect to spice up slices of toasted bread and various kinds of Mediterranean starters.

Ingredients Sundried tomatoes (60%), extra virgin olive oil (39%), salt

Shelf life 24 months

SKU code 3515
EAN code 8007357003199
Net weight 185 G
Units per box 12



VEGETABLES IN OIL

Peck's in oil products are developed using traditional know-how methods and use raw materials which are cultivated in challenging stony soils that make them rich in mineral properties, resulting in crops being particularly tasty.

All vegetables are Biodiversity Friend certified and are harvested following the natural cycle of nature making them more nutritious and leave no environmental impact

SHELF LIFE

16 months



ROSEMARY SCENTED ROASTED PEPPERS IN OIL

Colorful and tasty fillets of roasted peppers enhanced with garlic and rosemary.

Ingredients Peppers, wine vinegar (SULPHITES), sugar, salt

Shelf life 16 months

SKU code 2647
EAN code 8007357004943
Net weight 524 G
Drained weight 300 G
Units per box 6



RED RADICCHIO OF TREVISO P.G.I. IN OIL

The specialty from Treviso in a simple yet tasty preserve.

Ingredients Late red radicchio, high oleic sunflower oil, extra virgin olive oil, wine vinegar (SULPHITES), sugar, salt

Shelf life 16 months

SKU code 2654
EAN code 8007357004967
Net weight 330 G
Drained weight 220 G
Units per box 12



GRILLED WHITE ASPARAGUS IN OIL

All the delicate flavor of white asparagus made even more unique by the light hint of embers due to grilling.

Ingredients Asparagus, wine vinegar (sulphites), sugar, salt

Shelf life 16 months

SKU code 2646
EAN code 8007357004936
Net weight 590 G
Drained weight 330 G
Units per box 6



VEGETABLES IN VINEGAR

Fragrant vegetables preserved in delicate wine vinegar



CAPERS FROM SALINA IN WINE VINEGAR

Harvested on the coasts of Salina, an island north of Sicily, these capers are preserved in wine vinegar to keep their freshness and genuine taste. Perfect to enhance the flavor of salads and main courses, both of meat and fish.

Ingredients Capers, wine vinegar (sulfites), salt, water

Shelf life 24 months

Rinse under running water before using

SKU code 3516
EAN code 8007357000129
Net weight 200 G
Drained weight 110 G
Units per box 12



CUCUNCI FROM SALINA IN WINE VINEGAR

Cucunci are the fruits of the far better-known buds called capers. These tasty caper berries come from the Salina island. They have a stronger and more intense flavor than capers. Delicious to liven up salads and to substitute olives for an appetizer. Exquisite with legumes.

Ingredients Cucunci, wine vinegar (sulfites), salt, water

Shelf life 24 months

SKU code 3533
EAN code 8007357003359
Net weight 200 G
Drained weight 110 G
Units per box 12



BABY ONIONS IN WINE VINEGAR

Collected in the months of May and June, these baby onions of Italian origin are selected and processed by hand and dipped in mild vinegar. Crispy, tasty and full bodied. Ideal to accompany aperitifs and starters or to enrich rice salads.

Ingredients Baby onions, water, wine vinegar, salt, sugar, antioxidant: E220

Shelf life 36 months

SKU code 3526
EAN code 8007357000266
Net weight 200 G
Drained weight 120 G
Units per box 6



PICKLED GHERKINS IN WINE VINEGAR

They are processed within a few hours after harvest and carefully selected before being lightly cooked and preserved in wine vinegar to enhance their authentic taste.

Excellent if used to prepare Russian or rice salads, to accompany cold cuts or simply to be savored on their own.

Ingredients Pickled gherkins (60%), water, wine vinegar, sugar, salt, antioxidant: E220 (traces)

Shelf life 36 months

SKU code 3520
EAN code 8007357000167
Net weight 200 G
Drained weight 120 G
Units per box 6



VEGETABLES IN SWEET & SOUR



SWEET AND SOUR MIXED VEGETABLES GIARDINIERA

This product includes a mix of colorful vegetables preserved in extra virgin olive oil and vinegar. On the palate, the vegetables are pleasantly crunchy, leaving a fresh sensation in the mouth, while the taste is slightly sweet-and-sour. Perfect as appetizer or as side dish to meat and cold-cuts.

Ingredients vegetables in variable quantities 51% (peppers, cauliflower, fennel, carrots, onions), water, 11% apple vinegar, brown sugar, salt

Shelf life 24 months

SKU code 5861
EAN code 8007357063537
Net weight 580 G
Drained weight 300 G
Units per box 6

SKU code 6197
EAN code 8007357067498
Net weight 220 G
Drained weight 105 G
Units per box 12



SWEET AND SOUR PICKLED ONIONS

These onions come from Reggio Emilia region and are known as Boretane onions. Their tenderness allow them to absorb the best of the Balsamic vinegar they are preserved in. The result is a delicate balance of flavors between sweet and sour notes and an unmistakable texture. Wonderful as an appetizer or to accompany cold cuts and meat or fished-based recipes.

Ingredients onions, wine vinegar (SULPHITES), sugar, grape must, salt, olive oil, color: E150d, antioxidant: ascorbic acid, SULFUR DIOXIDE

Shelf life 36 months

SKU code 3527
EAN code 8007357000273
Net weight 200 G
Drained weight 120 G
Units per box 6



VEGETABLES IN BRINE & SALT



GREEN OLIVES IN BRINE

These carefully selected green olives are characterized by a solid and compact pulp. They are preserved in brine to maintain their freshness and authentic flavor. The perfect ingredient to season pizza or focaccia. Also ideal to accompany vegetarian, fish or white meat-based dishes.

Ingredients olives 80%, water, salt, antioxidant: ascorbic acid; acidity regulator: citric acid

Shelf life 24 months

SKU code 3564
EAN code 8007357000587
Net weight 280 G
Drained weight 160 G
Units per box 6



TAGGIASCA OLIVES IN BRINE

Gathered when perfectly ripe, the best black Taggiasca olives are selected. They are preserved in a traditional brine recipe, which includes water, salt, thyme, laurel and rosemary, and covered with high quality extra virgin olive oil. Ideal for enhancing classic tomato salads or fillings and bringing additional flavor to meat sauces and roasts.

Ingredients Taggiasca olives, water, salt, natural flavors, acidity regulator: citric acid

Shelf life 24 months

SKU code 3538
EAN code 8007357003038
Net weight 200 G
Drained weight 120 G
Units per box 12



SALTED CAPERS FROM SALINA

Harvested on the coasts of Salina, an island north of Sicily, these capers are salted to subdue their natural bitterness. Additionally, Peck's capers are left alone in the shade which aids in developing their exquisite taste and unique scent. Perfect to enrich homemade sauces, meat and fish-based recipes.

Ingredients Capers, salt

Shelf life 36 months

Rinse under running water and soak in cold water before using

SKU code 3508
EAN code 8007357003335
Net weight 140 G
Units per box 12



SEA DELICACIES

The taste of the sea enclosed in a small jar, a precious chest that, once opened, reveals a true culinary treasure. Tender and fleshy anchovy fillets, flat or rolled, and then, the moment land and sea meet in a happy marriage of olives and anchovies



ROLLED ANCHOVY FILLETS IN EXTRA VIRGIN OLIVE OIL

Composed of the best quality anchovies known as *Engraulis encrasicolus*, which are deftly salted and perfectly matured in wooden barrels. This results in soft and fleshy fillets with strong and intense flavors. Rolled fillets are placed in the jar with great care and extreme precision.

Ingredients Anchovies (fish), extra virgin olive oil, salt, clove

Shelf life 18 months

SKU code 3545
EAN code 8007357000440
Net weight 210 G
Drained weight 115 G
Units per box 6



FLAT ANCHOVY FILLETS IN EXTRA VIRGIN OLIVE OIL

Composed of the best quality anchovies known as *Engraulis encrasicolus*, which are deftly salted and perfectly matured in wooden barrels. This results in soft and fleshy fillets with strong and intense flavors. Flat fillets are placed in the jar with great care and extreme precision.

Ingredients Anchovies (fish), extra virgin olive oil, salt, clove

Shelf life 18 months

SKU code 3544
EAN code 8007357000457
Net weight 210 G
Drained weight 115 G
Units per box 6



SEA DELICACIES



TUNA BELLY FILLETS IN OLIVE OIL

Italian tuna fish of the highest quality, steamed and jarred by hand. It follows a long seasoning which guarantees an intense and inimitable flavor.

Ingredients Belly's yellowfin tuna, olive oil, salt

Shelf life 5 years

SKU code 6402
EAN code 8007357069737
Net weight 200 G
Units per box 6



TUNA FILLETS IN OLIVE OIL

Italian tuna fish of the highest quality, steamed and jarred by hand. It follows a long seasoning which guarantees an intense and inimitable flavor.

Ingredients Yellowfin tuna, olive oil, salt

Shelf life 5 years

SKU code 6403
EAN code 8007357069799
Net weight 200 G
Units per box 12



TUNA STICK IN OLIVE OIL

The first choice Yellowfin tuna steaks are characterized by a tender, compact and light pink color, rather lean meat. They are boxed by hand following an ancient artisan tradition. This highly prized product is aged for at least 12 months, so that the tuna fish can better release its unmistakable fragrance at the time of consumption.

Ingredients Yellowfin tuna, olive oil, salt

Shelf life 5 years

SKU code 6404
EAN code 8007357069829
Net weight 320 G
Units per box 6



SEA DELICACIES



CANTABRIAN SEA ANCHOVY FILLETS

The sea urchin caviar is prepared entirely by hand and uses sea urchin roe, collected at the cliffs, rocks and the ocean depths of the Cantabrian Coast. The sea urchins require a thorough and painstaking selection. The roe is very carefully extracted by hand and canned as found in the shell. With its vibrant color, it is ideal as an appetizer or as a dressing for first courses.

Ingredients Anchovy fillets, olive oil, salt

Shelf life 13 months

SKU code 6407
EAN code 8007357069461
Net weight 78 G
Units per box 45

SKU code 6406
EAN code 8007357069522
Net weight 120 G
Units per box 20



FILLETS OF MACKAREL IN OLIVE OIL

The mackerel fillets are produced with an entirely manual process and processed exclusively from fresh. Tender and tasty, they are particularly suitable for a quick and appetizing second course.

Ingredients Mackerel, olive oil, salt

Shelf life 6 years

SKU code 6405
EAN code 8007357069812
Net weight 195 G
Units per box 12



SEA DELICACIES



BABY EELS

Baby eels are an exquisite and rare sea specialty, of Spanish origin, which have become a symbol of culinary excellence worldwide. The eels spawn in the Sargasso sea producing millions of eggs which are dragged away by the currents and take 3 years to reach the coast where the baby eels are caught. The best way to savor baby eels is to lightly warm them before consumption.

Ingredients Elvers eel, olive oil, chili pepper, salt

Shelf life 5 years

SKU code 4206
EAN code 8007357007401
Net weight 115 G
Units per box 24



SEA URCHIN CAVIAR

The sea urchin caviar is prepared entirely by hand and uses sea urchin roe, collected at the cliffs, rocks and the ocean depths of the Cantabrian Coast. The sea urchins require a thorough and painstaking selection. The roe is very carefully extracted by hand and canned as found in the shell. With its vibrant color, it is ideal as an appetizer or as a dressing for first courses.

Ingredients Sea urchin roe, salt

Shelf life 5 years

SKU code 4205
EAN code 8007357007418
Net weight 120 G
Units per box 24



GRATED MULLET BOTARGO

Produced from a dark and grainy mullet botargo which is identified as intense and sweet in flavor with notes of saline. The finished product is round and balanced with slightly bitter and spicy attributes and a complex aftertaste.

Ingredients Mullet roe (fish, mugil cephalus), salt

Shelf life 12/18 months (according to specific product availability)

SKU code 4040
EAN code 8007357007487
Net weight 100 G
Units per box 12



FRUIT PRESERVES



CHESTNUTS IN LIGHT SYRUP

Delicate chestnuts preserved in a light syrup made of water and sugar. The quality of the product is reflected through its natural sweet aroma. A great ingredient to use in desserts with chocolate and whipped cream, but also for stuffing veal and white meat roasts.

Ingredients Chestnuts, water, sugar

Shelf life 30 months

SKU code 3771
EAN code 8007357009580
Net weight 440 G
Drained weight 200 G
Units per box 12



CANDIED FRUITS MUSTARD

A perfect balance of flavors between the sweet notes of candied fruits and the strong taste of mustard with a crunchy texture. Best to enjoy with mixed boiled meats and roasts, or to accompany seasoned cheeses.

Ingredients assorted fruit in variable proportions (cherries, apricots, peaches, pears, figs, mandarins, melon, pumpkin) sugar, glucose syrup, mustard flavoring, antioxidant: SULFUR DIOXIDE; coloring (red cherries only): E127

Shelf life 16 months

SKU code 4285
EAN code 8007357018575
Net weight 500 G
Drained weight 300 G
Units per box 12



SPICY SAUCES



SPICY SAUCE OF CANDIED FIGS

A sweet yet spicy sauce, incorporating candied figs, which are grinded until a coherent paste, and mustard essence allowing for a perfect combination of flavours. It is the perfect sauce to combine with any dish to render it lively and full of flavor.

Ingredients Candied figs 54% (figs, sugar, glucose syrup, antioxidant: sulfur dioxide), sugar, glucose syrup, mustard flavor

Shelf life 18 months

SKU code 4288
EAN code 8007357018605
Net weight 120 G
Units per box 12



SPICY SAUCE OF CANDIED CLEMENTINES

A sauce composed of grinded candied clementine and mustard essence. It uses raw materials which are preserved in brine and are thereafter desalted and baked. It is a well-balanced sauce that is excellent to pair with aged cheese.

Ingredients Clementine candied 54% (clementine, sugar, glucose syrup, antioxidant: sulfur dioxide), sugar, glucose syrup, mustard flavor

Shelf life 18 months

SKU code 4287
EAN code 8007357018599
Net weight 120 G
Units per box 12



SPICY SAUCE OF CANDIED PEARS

A sauce made up of candied pears and mustard essence. The candied pears, preserved in brine and then desalted and baked, are grinded until they reach a smooth consistency and assembled together with drops of mustard essence. An excellent sauce to pair with boiled meat and cheese.

Ingredients Candied pears 54% (pears, sugar, glucose syrup, antioxidant: sulfur dioxide), sugar, glucose syrup, mustard flavor

Shelf life 18 months

SKU code 4286
EAN code 8007357018582
Net weight 120 G
Units per box 12



TRUFFLE DELICACIES





FRESH TRUFFLE

The noble food born from the earth. White or black, to be eaten on its own or as enhancement in creams and seasonings.

A versatile product that has international recognition and a place of honour on the best tables.

The quality of Peck's truffle products is guaranteed by the superior quality of raw ingredients, the high professional competence used during the production, and the handcrafted methods used along with technology and innovation

SEASONAL PRODUCT, AVAILABLE BY PRE-ORDERING





TRUFFLE PRESERVES

The noble food born from the earth. White or black, to be eaten on its own or as enhancement in creams and seasonings.

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SHELF LIFE

24 months

UNITS PER BOX

24



WHITE TRUFFLES FROM ALBA IN BRINE

Truffles from the Alba region, located in the north of Italy, reach maturity in autumn and are at their best from October onwards. They are a rarity as they cannot be cultivated and the only way to get them is to forage in the woods.

Ingredients White truffle from Alba (*Tuber Magnatum Pico*), water, salt, flavor

SKU code 3663
EAN code 8007357003861
Net weight 180 G
Drained weight 50 G



BLACK TRUFFLES FROM NORCIA IN BRINE

The black truffles from Norcia, located in central Italy, grow in hilly and mountainous areas, in sunny zones and on land that are well drained, porous and lime-rich. The prized Norcia black truffle has a pleasing and aromatic scent that becomes fully evident when cooked.

Ingredients Black truffle from Norcia (*Tuber Melanosporum Vitt.*) water, salt, aroma

SKU code 3710
EAN code 8007357003625
Net weight 75 G
Drained weight 50 G



SUMMER BLACK TRUFFLE IN BRINE

Produced using only the most mature truffles in order to offer top quality products. The production process uses special processing techniques which keep the truffle's features unchanged and guarantee a long shelf life. The truffles are preserved in water and salt and sterilized to, yet again, hold the authentic taste of truffles.

Ingredients Summer black truffle (*Tuber Aestivum Vitt.*), water, salt, flavor

SKU code 3674
EAN code 8007357008729
Net weight 140 G
Drained weight 90 G



TRUFFLE PRESERVES

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SHELF LIFE

24 months



PURE WHITE TRUFFLE PASTE

A very concentrated truffle paste produced from white truffle. The white truffle is mixed with olive oil and excludes the addition of any other ingredient ensuring the product to be truly genuine.

Excellent condiment for warm dishes, and also delicious on bread and toast.

Ingredients White truffle (*Tuber Magnatum Pico*) (92%), sunflower oil, salt

SKU code 3531
EAN code 8007357007241
Net weight 40 G
Units per box 24



PURE SUMMER BLACK TRUFFLE PASTE

An authentic black truffle purée prepared mixing summer black truffles and olive oil.

Ideal to enrich warm dishes, such as pasta, risotti, eggs and meat fillets.

Ingredients summer truffle 90% (*Tuber aestivum* Vitt - origin: EU), sunflower oil, salt, aroma

SKU code 3630
EAN code 8007357008712
Net weight 90 G
Units per box 24



PARMIGIANO REGGIANO CREAM WITH TRUFFLE

This tasty cream, composed of parmigiano reggiano cheese and black summer truffle, is authorized by the Consortium of Parmigiano Reggiano. The black summer truffle's key feature is a strong aromatic scent that it generates only when the spores are perfectly ripe. Ideal to dress short or stuffed pasta and risotto.

Ingredients Cream (milk), Parmigiano Reggiano P.D.O. (milk) (31%), milk, butter (milk), summer truffle (*Tuber Aestivum* Vitt.) (2%), corn starch, flavor

SKU code 3911
EAN code 8007357006756
Net weight 190 G
Units per box 12



TRUFFLE SEASONINGS

The noble food born from the earth. White or black, to be eaten on its own or as enhancement in creams and seasonings.

A versatile product that has international recognition and a place of honour on the best tables.

The quality of Peck's truffle products is guaranteed by the superior quality of raw ingredients, the high professional competence used during the production, and the handcrafted methods used along with technology and innovation



WHITE TRUFFLE FLAVOURED OLIVE OIL DRESSING

100% Italian extra virgin olive oil, enriched with the intense aroma of white truffle (*Tuber Magnatum Pico*). With its round and delicate fragrance, it is a great finishing touch to any dish. Delicious on salads, pasta, risotti, meat carpaccio, meat fillets, cheese and eggs.

Ingredients Olive oil, white truffle (*Tuber Magnatum Pico*), flavor

SKU code 3528
EAN code 8007357001041
Net weight 250 ML
Units per box 12

SHELF LIFE

18 months



SALT WITH WHITE TRUFFLE

The pure sea salt from *Guérande*, appreciated by gourmets all over the world, is here combined with small shavings of white truffle. The result is a versatile condiment, excellent to season the most diverse dishes: meat carpaccio, fish tartare, sushi and *foie gras*.

Ingredients Grey salt from *Guérande* (France, Atlantic Ocean) (98%), white truffle (*Tuber Magnatum Pico*) freeze-dried (0.3%) (1.7% of fresh truffle), flavor

SKU code 3907
EAN code 8007357006725
Net weight 30 G
Units x box 12



SALT WITH BLACK TRUFFLE

Guérande grey salt, still hand-picked following methods of millenarian history, is enriched with fine shavings of black truffle, creating a unique seasoning. Perfect to match grilled fish and omelettes.

Ingredients Grey salt from *Guérande* (France, Atlantic Ocean) (98%), summer truffle (*Tuber Aestivum Vitt.*) freeze-dried (1%) (5% of fresh truffle), flavor

SKU code 3908
EAN code 8007357006732
Net weight 30 G
Units per box 12



TRUFFLE SEASONINGS

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SHELF LIFE

24 months

UNITS PER BOX

12



BUTTER WITH TRUFFLE

A clarified butter with an intense aroma which contains 8% of black summer truffle. Its light color indicates that the fat molecules in the raw ingredients have not been subject to undue stress leaving it with a constant and rounded aroma. With its soft and uniform texture, it is perfect for enriching pasta, risotto, meat fillet, eggs and potatoes.

Ingredients Butter (milk) (91%), summer truffle (*Tuber Aestivum Vitt.*) (8%), salt, natural flavor

SKU code 3891

EAN code 8007357006312

Net weight 30 G



HONEY WITH WHITE TRUFFLE

The sweetness of acacia honey meets the intense and precious note of white truffle. The result is an extraordinary and original combination, which pairs perfectly with aged cheeses such as Pecorino, and Parmigiano Reggiano.

Ingredients Acacia honey (99%), white truffle (*Tuber Magnatum Pico*) freeze-dried (0,1%), fresh truffle (1,5%), natural flavor

SKU code 3910

EAN code 8007357006749

Net weight 40 G



TRUFFLE SEASONINGS

The noble food born from the earth. White or black, to be eaten on its own or as enhancement in creams and seasonings.

A versatile product that has international recognition and a place of honour on the best tables.

The quality of Peck's truffle products is guaranteed by the superior quality of raw ingredients, the high professional competence used during the production, and the handcrafted methods used along with technology and innovation

UNITS PER BOX

12

SHELF LIFE

15 months



KETCHUP WITH BALSAMIC VINEGAR OF MODENA IGP AND TRUFFLE

This tomato-based red sauce has oriental origins, but in America it has experienced a great success. Ideal for the Barbecue in general, to go with red and white meats, hamburgers, hot dogs and roast beef, steaks, the traditional boiled meats Piemonte style as well as with fried or baked potatoes.

Ingredients Italian tomato concentrate, brown sugar, water, balsamic vinegar of Modena PGI 10% (cooked grape must, wine vinegar - contains sulphites), summer truffle (*Tuber aestivum* Vitt.) 2%, San Marzano PDO tomato, salt from Guerande, red onion from Tropea Calabria PGI, chilli pepper, cinnamon, rice starch, natural flavoring

SKU code 5660

EAN code 8007357062257

Net weight 100 G



MUSTARD WITH HONEY AND WHITE TRUFFLE

Mustard has been combined with white truffles and wildflower honey to create a delicate sauce with personality. Mustard with white truffle is a product that combines the strong personality of mustard with unmistakable scent of white truffle, joined together by the delicacy of honey.

Ingredients MUSTARD 39% (water, MUSTARD in grains 23%, wine vinegar, salt, corn flour, sugar, spices, acidifying: E334), sugar, water, honey 14%, sunflower seed oil, freeze - dried white truffle (*Tuber magnatum* Pico) 0,15% (0,75% of fresh truffle), rice starch, flavoring

SKU code 5661

EAN code 8007357062264

Net weight 100 G



MAYONNAISE WITH WHITE TRUFFLE

Delicious pairing with meat, fish, omelets, fried potatoes, vegetables and tasty sandwiches. This famous cold sauce has ancient origins, since the Middle Age. Simple ingredients emulsified together to reach a creamy and velvety texture. In our version, eggs, oil and lemon are enriched by the unique flavor of the White Truffle (*Tuber magnatum* Pico), to give your dishes a unique and delicate touch.

Ingredients Sunflower seed oil, pasteurized EGG12,5%, water, apple vinegar, wine vinegar, brown sugar, extra virgin olive oil, salt, lemon juice, freeze - dried white truffle (*Tuber magnatum* Pico) 0,06% (like 0,3% of fresh truffle), natural flavoring, thickening agent: xantano rubber

SKU code 5662

EAN code 8007357062271

Net weight 85 G



CAVIAR



CAVIAR

Peck's caviar is a special selection with the refinement of a precious caviar, to treat oneself with on a very special occasion. It stands out for the generous size of its eggs, for the nice bright grey color and the soft, delicate and flowery taste. To be tasted in purity, to fully appreciate the delicate aroma, to enrich starters and cold dishes, or accompanied by a premium Champagne.

SHELF LIFE
90 days

UNITS PER BOX
1



PECK CAVIAR

Ingredients White sturgeon caviar, salt,
preservative: E285

SKU code 4022/4021/3054
EAN code 8007357008477
8007357008484
8007357018377
Net weight 50/100/250 G



PECK ASETRA CAVIAR

Ingredients Russian sturgeon caviar, salt, preservative:
E285

SKU code 4018/4017/3053
EAN code 8007357008552
8007357008569
8007357069836
Net weight 50/100/250 G



PECK BELUGA CAVIAR

Ingredients Beluga sturgeon caviar, salt,
preservative: E285

SKU code 4014/4013/3052
EAN code 8007357001195
8007357001188
8007357019220
Net weight 50/100/250 G



FOIE GRAS





FOIE GRAS

Peck is working with traditional recipes that have set up the strength and the fame of Foie gras: a rigorous selection, a permanent control of raw materials, a craft making and above all a spicing mixing more than a dozen of spices. This particular blend is kept secret as it gives our Foie Gras its flavour and its inimitable taste.

SHELF LIFE

4 years

UNITS PER BOX

1



WHOLE FOIE GRAS

Ingredients Goose liver, salt, spices, preservative: sodium nitrite

SKU code 3843
EAN code 8007357005483
Net weight 200 G



TRUFFLE FOIE GRAS

Ingredients Goose liver, truffle 3%, salt, spices, preservative: sodium nitrite

SKU code 3845
EAN code 8007357005506
Net weight 145 G



TRUFFLE FOIE GRAS

Ingredients Goose liver, truffle 3%, salt, spices, preservative: sodium nitrite

SKU code 3846
EAN code 8007357005513
Net weight 210 G



FOIE GRAS

SHELF LIFE

9 months

UNITS PER BOX

1



GOOSE FOIE GRAS IN A JAR

Ingredients Goose liver, Madeira aspic, salt, spices, preservative: sodium nitrite

SKU code 3842
EAN code 8007357005476
Net weight 180 G



DUCK FOIE GRAS IN A JAR

Ingredients Duck liver, Madeira aspic, salt, spices, preservative: sodium nitrite

SKU code 3847
EAN code 8007357005520
Net weight 180 G



SWEETS





FESTIVE SWEETS

A product of highest quality created following the traditional recipe, using carefully selected ingredients and a 72-hour long leavening period. Stone-grounded whole wheat germ flour, vanilla pods from Bourbon of Madagascar, Sicilian orange peels candied with fresh cane sugar, and Tuscan acacia honey are the secret ingredients composing Peck's recipe of the original Panettone of Milan



PANETTONE

NATURALLY LEAVENED OVEN BAKED CAKE

Ingredients Soft WHEAT flour type "0" (26%), Sultanas (15%), Butter (MILK), Sugar, Candied orange peel (Orange peel - Fructose syrup - Sugar) (10%), Orange yolk EGG from free-range farming, Natural yeast (Soft WHEAT flour type "0", Water), Italian honey (1%), Emulsifiers:E471 Salt, Whole MILK powder, Natural flavor, Natural flavor of vanilla
May contain NUTS, MUSTARD and SOYA

Shelf life July 30 of the year following that of production

SKU code 3920
Net weight 500 G
Units per box 10

SKU code 3566
Net weight 1000 G
Units per box 6



FESTIVE SWEETS

A product of highest quality created following the traditional recipe, using carefully selected ingredients and a 72-hour long leavening period. Stone-grounded whole wheat germ flour, vanilla pods from Bourbon of Madagascar, Sicilian orange peels candied with fresh cane sugar, and Tuscan acacia honey are the secret ingredients composing Peck's recipe of the original Panettone of Milan



PANETTONE

NATURALLY LEAVENED OVEN BAKED CAKE

2 kg

Ingredients Soft WHEAT flour type "0" (26%), Sultanas (15%), Butter (MILK), Sugar, Candied orange peel (Orange peel - Fructose syrup - Sugar) (10%), Orange yolk EGG from free-range farming, Natural yeast (Soft WHEAT flour type "0", Water), Italian honey (1%), Emulsifiers:E471 Salt, Whole MILK powder, Natural flavor, Natural flavor of vanilla
May contain NUTS, MUSTARD and SOYA

4 kg

Ingredients Soft WHEAT flour type "0" (27%), Sultanas (16%), Butter (MILK), Sugar, Candied orange peel (Orange peel - Fructose syrup - Sugar) (11,5%), Orange yolk EGG from free-range farming, Natural yeast (Soft WHEAT flour type "0", Water), Italian honey (1%), Emulsifiers:E471 Salt, Whole MILK powder, Natural flavor, Natural flavor of vanilla

May contain NUTS, MUSTARD and SOYA

Shelf life July 30 of the year following that of production

SKU code 3568
Net weight 2000 G
Units per box 2

SKU code 3550
Net weight 4000 G
Units per box 1



FESTIVE SWEETS

SHELF LIFE

July 30 of the year following that of production

NET WEIGHT

1000 G

UNITS PER BOX

6



PANETTONE WITH PISTACHIOS, COFFEE & WHITE CHOCOLATE

An elegant and delightful recipe created by Peck's pastry chefs for the most gluttonous palates. The long-leavened soft dough is assembled with aromatic coffee, refined white chocolate and flavorful pistachio. The panettone is enriched with an icing composed of whole pistachios and coffee from Peck's own range.

NATURALLY LEAVENED OVEN BAKED CAKE

Ingredients Type "O" soft WHEAT flour, sugar, COVER(11.5%) (sugar, barn rehydrated EGG white, ALMOND flour, rice flour, sunflower oil, natural flavors, salt, cocoa powder), water, PISTACHIOS (9.5%), barn EGG, BUTTER, white chocolate with 20% minimum cocoa (5.5%) (sugar, cocoa butter, whole MILK powder, whey powder, SOY lecithin, natural vanilla extract), natural yeast (WHEAT flour, water), PISTACHIO paste (2.5%), liquid coffee extract (1%), whole MILK rehydrated, emulsifiers: mono- and diglycerides of fatty acids, coffee beans (0.5%), wildflower honey (0.4%), salt, natural pistachio flavor, natural Madagascar Bourbon vanilla flavor
May contain other NUTS

SKU code 4386



CHOCOLATE AND PEAR PANETTONE

A gourmet version of the classic panettone, dedicated to the most refined palates.

The soft dough, obtained through a traditional processing and a 72-hour long leavening, is enriched with top quality ingredients: Bourbon Vanilla pods from Madagascar, dark chocolate drops and semi-candied pears.

NATURALLY LEAVENED OVEN BAKED CAKE

Ingredients WHEAT flour type (O), candied pears (15%) (pears, sugar, glucose-fructose syrup, acidifier: citric acid , preservative: SULPHUR DIOXIDE), butter (MILK), sugar, dark chocolate with 47% cocoa min (10%) (sugar, cocoa paste, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract), barn EGG yolk, water, natural yeast (WHEAT flour type "O", water), honey, emulsifiers: E471, salt, whole MILK powder, flavor, natural vanilla flavor, natural orange flavor

May contain nuts and mustard

SKU code 3939



FESTIVE SWEETS

SHELF LIFE

July 30 of the year following that of production



PANETTONE WITH BLACK CHERRIES, LEMON AND ALMONDS

Peck's pastry chefs created a refined recipe dedicated to the most exigent palates that resembles the "veneziana": it shows on the surface a rich and gluttonous glaze made of almonds and sugar sprinkles. The main ingredients of this dainty version are the candied black cherries in syrup, lemon peel candied and almonds. The result is a fragrant dessert with sweet and tart flavors at the same time which is characterized by rich dough of a great softness thanks to its 72-hour-long processing.

NATURALLY LEAVENED OVEN BAKED CAKE
Ingredients Type "O" soft WHEAT flour (25.6%), sugar, candied sour cherries (15.5%) (black cherries, glucose-fructose syrup, sugar), cover (10%) (sugar, barn rehydrated EGG white, ALMOND flour, rice flour, sunflower oil, natural flavoring, salt, cocoa powder), butter (MILK), barn EGG yolk, candied lemon zest cubes (6.5%) (lemon peel, glucose-fructose syrup, sugar), natural yeast (WHEAT flour, water), ALMONDS (2%), emulsifiers: mono- and diglycerides of fatty acids, honey, salt, MILK whole powder, natural lemon flavor, natural vanilla flavor
May contain SOYA, MUSTARD and NUTS

SKU code 6471

NET WEIGHT

1000 G

UNITS PER BOX

6



PANETTONE WITH GINGER, CANDIED ORANGE AND PINEAPPLE

A special and original recipe designed by Peck's pastry chefs to give an exotic touch to the Christmas celebrations.

A soft dough enriched with thin slices of ginger, diced pineapple and candied Sicilian orange peels.

NATURALLY LEAVENED OVEN BAKED CAKE
Ingredients Type "O" soft WHEAT flour, BUTTER, sugar, barn EGG yolk, candied ginger cubes (8%) (ginger, sugars), candied pineapple cubes (8%) (pineapple, sugar, glucose-fructose syrup, acidifier: citric acid), candied orange peel (8%) (peel orange, glucose-fructose syrup, sugar), water, natural yeast (WHEAT flour, water), thousand flower honey, emulsifiers: mono-diglycerides of fatty acids, salt Whole MILK powder, flavorings, natural vanilla flavor Bourbon of Madagascar
May contain SOYA, MUSTARD and NUTS

SKU code 2828



FESTIVE SWEETS



PANDORO

A classic Italian Christmas cake made with the traditional recipe, it does not contain any candied fruits or raisins and it is formed as a truncated cone, with a cross section of an eight-pointed star

NATURALLY LEAVENED OVEN BAKED CAKE

Ingredients WHEAT flour type 0, sugar, butter (MILK), fresh EGGS, fresh pasteurized whole MILK, natural yeast (WHEAT), emulsifier: E471, cocoa butter, salt, flavors. Ingredients of icing sugar (6%): sugar, WHEAT starch, flavors

May contain SOYA, MUSTARD and NUTS

Ingredients for icing sugar (6%) sugar, wheat starch, flavors

Shelf life July 30 of the year following that of production

SKU code 1579
Net weight 1000 G
Units per box 6



PANFORTE

Panforte is a typical Sienese dessert that is produced with the best ingredients: honey, spices, dried and candied fruit. The mix of spices and the sweetness of honey and fruit make this dessert unique

Ingredients Candied fruit 33% (orange peel, citron peel, fructose syrup, sugar, concentrated lemon juice), ALMONDS 30%, sugar, WHEAT flour, honey, spices, powdered sugar (sugar, corn starch, vegetable fats : sal and cocoa), host (potato starch, water, olive oil).

May contain egg, soy, milk, other nuts

Shelf life 18 months

SKU code 6926
EAN code 88007357086017
Net weight 250 G
Units per box 12



FESTIVE SWEETS



VENEZIANA

Veneziana is a classic cake that preserves the holiday flavor even beyond holidays. The secret behind its aromatic soft dough is the 72-hour long leavening, together with the use of selected ingredients: flour with stone-ground wheat germ, Bourbon vanilla pods from Madagascar, fresh orange peels from Sicily candied with cane sugar, and precious Tuscan acacia honey. On the surface, a crunchy crust made of almonds and sugar sprinkles that recalls the Venetian lace, hence its name

NATURALLY LEAVENED OVEN BAKED CAKE

Ingredients Type "O" soft WHEAT flour (24.5%), candied orange peel (23%) (orange peel, glucose-fructose syrup, sugar, sugar, COVER (9.5%) (sugar, barn rehydrated white EGG, ALMOND flour, rice flour, sunflower oil, natural flavoring, salt, cocoa powder), butter (MILK), water, barn EGG yolk, ALMONDS (3%), natural yeast (WHEAT flour, water), emulsifiers: mono and diglycerides of fatty acids, Italian wildflower honey (0.4%), salt, whole MILK powder, natural flavors (0.1%), natural Bourbon vanilla flavoring from Madagascar (0.1%)

May contain SOYA, MUSTARD and NUTS

Shelf life July 30 of the year following that of production

SKU code 3711
Net weight 1000 G
Units per box 6



COLOMBA

The origins of the Easter cake "Colomba" (which means "dove") started in the 6th century, during the besieging of Pavia, when the Lombard King Alboin received a dove-shaped cake as a sign of peace.

The soft dough, obtained through a 72-hour long leavening, only includes excellent ingredients: stone ground wheat flour with wheat germ, vanilla from Madagascar, Tuscan acacia honey and diced candied orange peels from Sicily; the surface is decorated with a classic sugar glaze and almonds

NATURALLY LEAVENED OVEN BAKED CAKE

Ingredients WHEAT flour with stone grounded WHEAT germ (23%) [WHEAT flour, stone grounded WHEAT germ (1% which corresponds to 0,2 % of the total ingredients)], candied orange peels (17,5%) (orange peels, glucose-fructose syrup, sugar), sugar, butter (MILK), cover (10,5%) [sugar, rehydrated EGG white, ALMOND flour (12,5% which corresponds to 1% of the total ingredients), rice flour, sunflower oil, natural flavors], fresh EGG yolk, water, ALMONDS (3%), natural yeast (WHEAT), rehydrated whole MILK, emulsifiers: E471; cocoa butter, acacia honey from Tuscany (0,4%), salt, natural flavors (0,07%), natural vanilla flavor (0,03%).

May contain traces of nuts and soya

Shelf life July 30 of the year following that of production

SKU code 3570
Net weight 1000 G
Units per box 6



BISCUITS

The crunchiness of almonds, the intense aroma of coffee, the unmistakable taste of pistachios and the creamy softness of butter; scents, flavours and sensations are to be found in every bite in the Peck signed cookies. Small delights designed to sweeten every moment of the day, from breakfast to afternoon tea



ALMOND AMARETTI

Ingredients Sugar, almond, egg white, bitter almond, honey, natural flavors

Shelf life 8 months

SKU code 1538
EAN code
8007357007821
Net weight 190 G
Units per box 12



CANTUCCI COOKIES WITH ALMONDS

Ingredients WHEAT flour, ALMONDS 26%, sugar, barn EGGS, BUTTER, invert sugar syrup, glucose-fructose syrup, raising agents: baking powder (disodium diphosphate, sodium bicarbonate, wheat starch), ammonium bicarbonate; vanilla extract, sea salt

Shelf life 12 months

SKU code 1536
EAN code
8007357007807
Net weight 200 G
Units per box 12



BISCUITS

The crunchiness of almonds, the intense aroma of coffee and chocolate, the unmistakable taste of pistachios and the creamy softness of butter; scents, flavours and sensations to be found in every bite in the Peck signed cookies.
Small delights designed to sweeten every moment of the day, from breakfast to your afternoon tea



COOKIES WITH CINNAMON, CHOCOLATE AND ORANGE

Ingredients WHEAT flour, BUTTER, cane sugar, EGGS, 8% dark chocolate (cocoa mass, sugar, dextrose, emulsifier: SOY lecithin), sugar, orange juice powder 2.3%, cinnamon 0.6%, agent leavening: baking powder (disodium disulfate, sodium bicarbonate, WHEAT starch), sea salt, natural orange flavor, vanilla extract
May contain traces of MUSTARD and other NUTS

Shelf life 12 months

SKU code 1541
EAN code
8007357007845
Net weight 110 G
Units per box 12



COOKIES WITH CHOCOLATE AND SALT

Ingredients sugar, PGI Piedmont hazelnuts 28%, vegetable fat: cocoa butter, vegetable oils: sunflower and safflower, cocoa powder, emulsifier: soy lecithin), cocoa powder 3%, sea salt 0.6%, raising agents: baking powder (disodium diphosphate, sodium bicarbonate, wheat starch)

Shelf life 12 months

SKU code 1543
EAN code
8007357007869
Net weight 110 G
Units per box 12



COOKIES WITH SALTED CARAMEL

Ingredients WHEAT flour, salted caramel cream 27% [sugar, CREAM, BUTTER, glucose syrup, sea salt, fleur de sel], BUTTER, cane sugar, EGG yolk, raising agents: baking powder (disodium diphosphate, sodium bicarbonate, WHEAT starch), sea salt

Shelf life 12 months

SKU code 6925
EAN code
8007357086024
Net weight 110 G
Units per box 12



FESTIVE SWEETS



CRUMBLE NOUGAT WITH ALMONDS

Ingredients Sicilian almonds (50%), honey, white (cane) sugar, glucose syrup, wafer (potato starch, water, vegetable oils), gelatin as a thickener, vanilla natural flavor

Shelf life 24 months (to be ordered in October-November for the maximum shelf-life)

SKU code 3822
EAN code 8007357005193
Net weight 250 G
Units per box 10

SKU code 3823
EAN code 8007357005209
Net weight 400 G
Units per box 8



CRUMBLE NOUGAT WITH HAZELNUTS

Ingredients P.G.I. Piedmont hazelnuts (50%), honey, white (cane) sugar, glucose syrup, wafer (potato starch, water, vegetable oils), gelatin as a thickener, vanilla natural flavor

Shelf life 24 months (to be ordered in October-November for the maximum shelf-life)

SKU code 3717
EAN code 8007357002970
Net weight 250 G
Units per box 10



SOFT NOUGAT WITH ALMONDS, PISTACHIOS AND CANDIED FRUIT

Ingredients Sicilian almonds (25%), fondant sugar, orange candied peel (16%), glucose syrup, wafer (potato starch, water, vegetable oils), gelatin as a thickener, vanilla natural flavor

Shelf life 24 months (to be ordered in October-November for the maximum shelf-life)

SKU code 3719
EAN code 8007357000501
Net weight 250 G
Units per box 10



CRUMBLE NOUGAT COVERED IN DARK CHOCOLATE

Ingredients Sicilian almonds (50%), honey, white (cane) sugar, glucose syrup, wafer (potato starch, water, vegetable oils), gelatine as a thickener, vanilla natural flavor. Coating (31% of the finished product): cocoa mass, sugar, cocoa butter, anhydrous milkfat, emulsifier: soya lecithin, natural vanilla

Shelf life 12 months (to be ordered in October-November for the maximum shelf-life)

SKU code 3825
EAN code 8007357005223
Net weight 250 G
Units per box 10



PRALINES

"Fantasy" is the word that describes in the best way Peck's signature pralines, one of the most popular creations of our laboratory. Every praline is a perfect combination of forms, colors, details and imagination that brings you to enjoy a real tasting splash. We invite you to find out which taste of Peck's pralines is your favorite.

SHELF LIFE
12 months

UNITS PER BOX
72



GINGER FLAVOURED PRALINE

Ingredients Shell: Equatorial Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract); Filling: almond praline paste (ALMOND 50%, sugar, natural vanilla extract), ginger caramel (sugar, anhydrous butter (MILK), ginger), anhydrous butter (MILK), cocoa butter, Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract); Decoration: color: E171

SKU code 5516
Net weight approx. 10 G



COCONUT FLAVOURED PRALINE

Ingredients Shell: Equatorial Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract); Filling: ALMOND praline paste (ALMOND 50%, sugar, vanilla flavoring), coconut caramel (sugar, toasted coconut), anhydrous butter (MILK), cocoa butter, Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract); Decoration: Ivoire chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier: SOY lecithin, natural vanilla extract), color: E171, cocoa butter

SKU code 4970
Net weight approx. 10 G



CINNAMON FLAVOURED PRALINE

Ingredients Shell: Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract); Filling: hazelnuts praline paste (HAZELNUTS 50%, sugar, natural vanilla extract), cinnamon flavored caramel (sugar, butter (MILK), cinnamon, vanilla), anhydrous butter (MILK), cocoa butter; Decoration: Peck logo (cocoa butter, color: E100, sugar, MILK powder, emulsifier: SOY lecithin, natural vanilla extract)

SKU code 4971
Net weight approx. 10 G



PRALINES

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SHELF LIFE
12 months

UNITS PER BOX
72



WALNUT FLAVOURED PRALINE

Ingredients Shell: Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract); Filling: almond praline paste (ALMOND 50%, sugar, natural vanilla extract), walnut paste (HALZENUTS, sugar, sunflower seeds oil, WALNUTS, cocoa, natural walnut flavor), anhydrous butter (MILK), Equatorial Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract), cocoa butter; Decoration: Equatorial Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract), Peck logo (cocoa butter, color: E100, sugar, MILK powder, emulsifier: SOY lecithin, natural vanilla extract)

SKU code 4972
Net weight approx. 10 G



GIANDUJA FLAVOURED PRALINE

Ingredients Shell: Equatorial Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract); Filling: gianduja chocolate (HAZELNUTS 36%, sugar, whole MILK powder, cocoa butter, cocoa beans, natural vanilla extract), anhydrous butter (MILK); Decoration: Ivoire chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier: SOY lecithin, natural vanilla extract), colour: E102*, E129*
May have an adverse effect on activity and attention in children

SKU code 4973
Net weight approx. 10 G



HAZELNUT FLAVOURED PRALINE

Ingredients Shell: Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract); Filling: hazelnuts praline paste (HAZELNUTS 50%, sugar, natural vanilla extract), anhydrous butter (MILK), cocoa butter; Decoration: Ivoire chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier: SOY lecithin, natural vanilla extract), color: E102*, E129*
May have an adverse effect on activity and attention in children

SKU code 4974
Net weight approx. 10 G



PRALINES

"Fantasy" is the word that describes in the best way Peck's signature pralines, one of the most popular creations of our laboratory. Every praline is a perfect combination of forms, colors, details and imagination that brings you to enjoy a real tasting splash. We invite you to find out which taste of Peck's pralines is your favorite.

SHELF LIFE

12 months

UNITS PER BOX

72



COFFEE FLAVOURED PRALINE

Ingredients Shell: Equatorial Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract); filling: almond praline paste (ALMOND 50%, sugar, natural vanilla extract), coffee flavored caramel (sugar, anhydrous butter (MILK), ground coffee), anhydrous butter (MILK), cocoa butter, Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract); decoration: Peck logo (cocoa butter, color: E100, sugar, MILK powder, emulsifier: SOY lecithin, natural vanilla extract)

SKU code 4975
Net weight approx. 10 G



CHOCOLATE MILK FLAVOURED PRALINE

Ingredients Equatorial lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOY lecithin, natural vanilla extract)

SKU code 1489
Net weight approx. 10 G



ASSORTED PRALINES

UNITS PER BOX

1



SKU code 6770
Net weight 90 G
Pralines per gift box 12 pcs

COMPOSED OF THE FOLLOWING PRALINES' TASTES

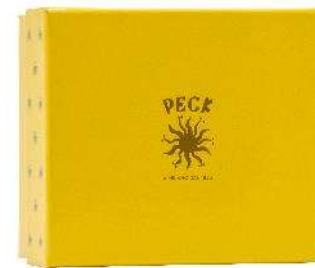
Coffee
Ginger
Gianduja
Dark Chocolate 70%
Tangerine
Vanilla



ASSORTED PRALINES

SALES WAY:

product sold bulk with packaging sold separately



SKU code 1488
Net weight 90 G
Pralines per gift box 12 pcs



SKU code 1552
Net weight 190 G
Pralines per gift box 24 pcs



SKU code 1553
Net weight 430 G
Pralines per gift box 54 pcs



SKU code 1554
Net weight 620 G
Pralines per gift box 77 pcs



CHOCOLATE BARS

Peck's chocolate has already become a real legend among pastry connoisseurs for its artisan nature and excellent taste. Thanks to attention to the freshness and origin of the ingredients, care of the details and research of exquisite combinations Peck can offer you all the variety and particularity of its chocolate bars with their beauty, taste and genuineness.

SHELF LIFE
12 months

UNITS PER BOX
35



DARK CHOCOLATE BAR "PECK WITH LOVE"

Ingredients Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOYA lecithin; natural vanilla extract), decoration (cocoa butter, color: E100, E120; sugar, whole MILK powder, emulsifier: SOYA lecithin; natural vanilla aroma). May contain nuts, peanuts, eggs, gluten

SKU code 2185
Net weight approx. 130 G



MILK CHOCOLATE BAR "PECK WITH LOVE"

Ingredients Equatoriale Lactée chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOYA lecithin; natural vanilla extract), decoration (cocoa butter, color: E100, E120; sugar, whole MILK powder, emulsifier: SOYA lecithin; natural vanilla aroma). May contain nuts, peanuts, eggs, gluten

SKU code 2186
Net weight approx. 130 G



WHITE CHOCOLATE BAR "PECK WITH LOVE"

Ingredients White Ivoire chocolate 35% (sugar, cocoa butter, whole MILK powdered, emulsifier: SOY lecithin; natural vanilla extract); decoration: cocoa butter, colorings: E100, E120; sugar, MILK powdered, emulsifier: SOY lecithin; natural vanilla extract). May contain egg, nuts, peanuts and gluten

SKU code 4793
Net weight approx. 130 G



CHOCOLATE BARS

Peck's chocolate has already become a real legend among pastry connoisseurs for its artisan nature and excellent taste. Thanks to attention to the freshness and origin of the ingredients, care of the details and research of exquisite combinations Peck can offer you all the variety and particularity of its chocolate bars with their beauty, taste and genuineness.

SHELF LIFE

12 months

UNITS PER BOX

60



WHITE CHOCOLATE BAR WITH LICORICE,
CANDIED LEMON AND COCOA BEANS

Ingredients 35% orelys chocolate [cocoa butter, whole MILK powder, unrefined dark cane sugar "muscovado", brown sugar, emulsifier: SOY lecithin, vanilla], cocoa grue, cubes of lemon zest [lemon zest, glucose-fructose syrup, sucrose, lemon juice]. It may contain traces of nuts, peanuts, eggs, and cereals containing gluten

SKU code 3041
Net weight approx. 55 G



DARK CHOCOLATE BAR WITH ALMOND AND
DRIED FIGS

Ingredients Equatoriale noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOYA lecithin; natural vanilla extract), ALMONDS 16,6%, dried figs 16,6% (dried figs, preservative: SULPHUR DIOXIDE). May contain other nuts, peanuts, eggs, milk, gluten

SKU code 4225
Net weight approx. 55 G



DARK CHOCOLATE BAR WITH DRIED FRUIT AND
MALDON SALT

Ingredients Noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin; natural vanilla extract), PISTACHIOS 2,6%, HAZELNUTS 2,6%, coca beans, coconut, ALMONDS 2,6%, candied orange peel (orange peel, sugar, glucose, water), Maldon salt 1%. May contain walnuts, peanuts, eggs, milk, gluten

SKU code 1477
Net weight approx. 55 G



OPALYS CHOCOLATE BAR WITH PISTACHIO
FROM BRONTE

Ingredients Opalys chocolate 33% (cocoa butter, MILK powder, sugar, emulsifier: SOY lecithin, natural vanilla extract), PISTACHIO. May contain traces of other nuts, peanuts, egg, cereals containing gluten

SKU code 1415
Net weight approx. 55 G



GUANAJA CHOCOLATE BAR WITH COCOA GRUE
AND SALT

Ingredients Chocolate noir 70% (sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract), coca beans, maldon salt 1%, sugar crystal. May contain traces of peanut, eggs, milk, cereals containing gluten

SKU code 4309
Net weight approx. 55 G



CHOCOLATE BARS

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SHELF LIFE

12 months

UNITS PER BOX

60



MILK CHOCOLATE BAR WITH CASHEW NUTS AND APRICOT

Ingredients Lactè chocolate 35% (sugar, cocoa butter, powder MILK, cocoa beans, emulsifier: SOY lecithin; natural vanilla extract), apticots (apricots, sugar, preservative: SULPHUR DIOXIDE), CASHEW NUTS. May contain other nuts, peanuts, eggs, gluten

SKU code 4245
Net weight approx. 55 G



DARK CHOCOLATE BAR WITH ORANGE AND PISTACHIO

Ingredients hocolate Caraibe 66% (cocoa beans, sugar, cocoa butter, emulsifier: SOY lecithin; natural vanilla extract), dehydrated orange (orange, preservative: SULPHUR DIOXIDE), PISTACHIOS. May contain other nuts, peanuts, eggs, milk, gluten

SKU code 4597
Net weight approx. 55 G



DARK CHOCOLATE BAR WITH BANANA, MACADAMIA NUTS AND PASSION FRUIT

Ingredients Caraibe dark chocolate 66% (cocoa beans, sugar, cocoa butter, emulsifier: SOY lecithin; natural vanilla extract), macadamia NUT, dehydrated banana (contain SULPHITE), passion fruit crispy (cocoa butter, glucose syrup, passion fruit juice concentrate, passion fruit powder, maltodextrin, apricot pulp, modified starch (potato), thickener: sodium alginate)

SKU code 4614
Net weight approx. 55 G



WHITE CHOCOLATE BAR WITH COFFEE AND SALT

Ingredients Ivoire chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin; natural vanilla extract), Equatoriale noire chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier: SOYA lecithin; natural vanilla extract), coffee, salt. May contain nuts, peanuts, eggs, gluten

SKU code 5658
Net weight approx. 55 G



DARK CHOCOLATE BAR WITH RASPBERRY AND GINGER

Ingredients 55% noire chocolate [sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract], raspberry [glucose syrup, sugar, raspberry, thickener: sodium alginate], dehydrated ginger [ginger, sugar, preservative: SULPHUR DIOXIDE, acidity regulator: citirc acid].

It may contain traces of eggs, milk, nuts, peanuts and cereals containing gluten

% raspberry vs total ingredients: 1.3%

Raspberry's country of origin: Spain

SKU code 3039
Net weight approx. 55 G



SWEET SPECIALTIES

Peck's sweet specialties can definitely surprise you with their essence still traditional but so renewed. They were created especially for such a magical period as Christmas full of true happiness, fragrances, conviviality, warmth and softness. But as Peck believes in these values all year long, we offer you the availability of these particular pastries during all the year too.



CHOCOLATES THREE TASTES WITH NUTS AND DRIED FRUIT

Ingredients Ivoire white chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier (SOYA lecithin), natural vanilla extract), Noire dark chocolate 55% (sugar, cocoa beans, cocoa butter, emulsifier (SOYA lecithin), natural vanilla extract.), Equatoriale milk chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier (SOYA lecithin), natural vanilla extract), PISTACCHIOS, HAZELNUTS, ALMONDS, WALNUTS, pine nuts, candied orange

SKU code 4839

Net weight approx. 200 G

Shelf life 12 months



BISCUITS WITH RASPBERRY

Ingredients Raspberries short pastry (WHEAT flour, butter (MILK), powdered sugar, raspberries crispie (glucose syrup, sugar, raspberries, thickener: E401), EGG white, salt, colour: E124*), filling [Ivoire white chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin; natural vanilla extract), raspberries filling (sugar, raspberries puree, glucose, pectin, cream of tartar)]

May have an adverse effect on activity and attention in children

SKU code 5566

Net weight approx. 250 G

Shelf life 1 month



BISCUITS WITH ALMOND PRALINE

Ingredients Cocoa short pastry [WHEAT flour, EGGS, sugar, butter (MILK), cocoa powder, salt], almond praline (ALMONDS 50%, sugar, natural vanilla extract), almond paste (ALMONDS, PISTACHIO, SOYA, SESAME), cocoa butter, anhydrous butter (MILK), Equatoriale milk chocolate 35% (sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier: SOYA lecithin; natural vanilla extract)

May contain other nuts and peanuts

SKU code 5655

Net weight approx. 250 G

Shelf life 1 month



BISCUITS WITH YOGURT AND PASSION FRUIT

Ingredients Short pastry [WHEAT flour, butter (MILK), EGG white, powdered sugar, yogurt (MILK)], filling [Ivoire white chocolate 35% (sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin; natural vanilla extract), apricot and passion fruit filling (sugar, apricot, passion fruit, glucose, cream of tartar, pectin, water)]

May contain nuts and peanuts

SKU code 5807

Net weight approx. 250 G

Shelf life 1 month



CHOCOLATE SPREADS

Creamy, velvety and incredibly gluttonous.

Creams with a unique and delicate taste produced using technology advanced mixers that removes the acidity of cocoa and any other unwanted aftertaste and guarantee a perfectly blended product

SHELF LIFE

12 months

NET WEIGHT

200 G

UNITS PER BOX

12



COCOA CREAM

A sweet spread with an intense and full-bodied aroma composed of the best cocoa powder from Central America

Ingredients P.G.I. Piedmont hazelnuts, sugar, cocoa powder (21%)
Emulsifier: Soya lecithin

SKU code 3906
EAN code 8007357006701



COFFEE CREAM

A velvety and extremely scented spread composed of P.G.I. Piedmont hazelnuts and 100% arabica coffee

Ingredients P.G.I. Piedmont hazelnuts, sugar, powdered, 100% pure Arabica coffee (9%), low-fat cocoa powder
Emulsifier: Soya lecithin

SKU code 3860
EAN code 8007357005742



HAZELNUT CREAM

A smooth and compact cream composed of deliciously toasted P.G.I. Piedmont hazelnuts and cocoa powder from Central America

Ingredients Sugar, P.G.I. Piedmont hazelnuts (40%), sugar, powdered milk, cocoa powder
Emulsifier: Soya lecithin

SKU code 3856
EAN code 8007357005735



JAMS

Peck's jams and marmalades are produced by a small artisan company located in the north of Lombardy which takes extreme care in selecting its raw materials. They also ensure the cooking of fruits to take place in a modified atmosphere of 65 Celsius degrees, which keep the organoleptic properties unaltered.

Each jar contains 70% fruits allowing for authentic and exquisite fresh fruit jams and marmalades

INGREDIENTS

Fruits, sugar, jellying agent: fruit pectin

SHELF LIFE

36 months

UNITS PER BOX

12



STRAWBERRY EXTRA JAM

SKU code 3792
EAN code 8007357002895
Net weight 350 G

SKU code 6876
EAN code 8007357081838
Net weight 220 G



RASPBERRY EXTRA JAM

SKU code 3793
EAN code 8007357002925
Net weight 350 G



BLUEBERRY EXTRA JAM

SKU code 3795
EAN code 8007357002901
Net weight 350 G

SKU code 6877
EAN code 8007357081845
Net weight 220 G



BLACKBERRIES EXTRA JAM

SKU code 6616
EAN code 8007357075370
Net weight 350 G



JAMS

Peck's jams and marmalades are produced by a small artisan company located in the north of Lombardy which takes extreme care in selecting its raw materials. They also ensure the cooking of fruits to take place in a modified atmosphere of 65 Celsius degrees, which keep the organoleptic properties unaltered.

Each jar contains 70% fruits allowing for authentic and exquisite fresh fruit jams and marmalades

INGREDIENTS

Fruits, sugar, jellying agent: fruit pectin

SHELF LIFE

36 months

UNITS PER BOX

12



APRICOT EXTRA JAM

SKU code 3788
EAN code 8007357002857
Net weight 350 G

SKU code 6875
EAN code 8007357081821
Net weight 220 G



FIG EXTRA JAM

SKU code 3791
EAN code 8007357005247
Net weight 350 G

SKU code 6879
EAN code 8007357081869
Net weight 220 G



CHESTNUT CREAM

SKU code 3817
EAN code 8007357008309
Net weight 350 G

SKU code 6878
EAN code 8007357081852
Net weight 220 G



MARMALADES

Peck's jams and marmalades are produced by a small artisan company located in the north of Lombardy which takes extreme care in selecting its raw materials. They also ensure the cooking of fruits to take place in a modified atmosphere of 65 Celsius degrees, which keep the organoleptic properties unaltered.

Each jar contains 70% fruits allowing for authentic and exquisite fresh fruit jams and marmalades

INGREDIENTS

Fruits, sugar, jellying agent: fruit pectin

SHELF LIFE

36 months

UNITS PER BOX

12



MANDARIN MARMALADE

SKU code 6615
EAN code 8007357075356
Net weight 350 G



LEMON AND CITRON MARMALADE

SKU code 3797
EAN code 8007357008361
Net weight 350 G



ORANGE MARMALADE

SKU code 3789
EAN code 8007357002888
Net weight 350 G

SKU code 6880
EAN code 8007357081876
Net weight 220 G



HONEYS

Peck's honey is obtained from honey gathered from wildflowers located away from any possible source of pollution and processed in order to keep intact all the beneficial properties. The extraction is done by using centrifuges, filtering operations, and decantation processes, which eliminates the need for heat treatments

INGREDIENTS

Honey

SHELF LIFE

36 months

NET WEIGHT

250 G

UNITS PER BOX

12



CHESTNUT HONEY

Sensory profile Dark nearly black in color; no crystallization; intense flavor with a bitter aftertaste

SKU code 3623

EAN code 8007357000518



EUCALYPTUS HONEY

Sensory profile Dark amber color; a delicate and firm crystallization; malt-like taste with notes of caramelized sugar

SKU code 3636

EAN code 8007357000488



STRAWBERRY TREE HONEY

Sensory profile Amber colored; a compact crystallization; intense scent; persistent taste with a bitter and astringent component

SKU code 3543

EAN code 8007357003229



ACACIA HONEY

Sensory profile A clear and transparent color; no crystallization; creamy; with candy-like flavor

SKU code 3574

EAN code 8007357000532



SUNFLOWER HONEY

Sensory profile Intense yellow color; a fine and compact crystallization; not too sweet; with aromas of pollen

SKU code 3524

EAN code 8007357003304



LEMON HONEY

Sensory profile Clear golden color; a compact crystallization; an aromatic and fruity taste with some acid notes

SKU code 3575

EAN code 8007357003281



ORANGE HONEY

Sensory profile Clear golden color; compact crystallization; flowery aroma; pleasantly acid taste

SKU code 3624

EAN code 8007357000495



HONEYS

A fantastic combination of acacia honey and nuts, composed of only natural products with no preservatives



ROASTED HAZELNUTS IN ACACIA HONEY

Crunchy and aromatic, the slightly bitter aftertaste of hazelnut blends perfectly with the delicate and saccharine flavor of acacia honey. The ideal companion to fresh yoghurt or tasteful selections of fresh and mature cheese.

Ingredients Acacia honey, roasted hazelnuts

Shelf life 36 months

SKU code 3769

EAN code 8007357004271

Net weight 230 G

Units per box 12



WALNUTS IN ACACIA HONEY

The crunchiness of walnut's kernels and the sweetness of acacia honey combined to create this delightful jar.

A versatile product, which lends itself to round off any meal on a sweet note, as an alternative to classic nougat. Also, perfect to accompany yogurt, fruit salads and desserts.

Ingredients Acacia honey, walnuts

Shelf life 36 months

SKU code 3905

EAN code 8007357006695

Net weight 230 G

Units per box 12



TEAS & COFFEES





FRUIT INFUSIONS, HERBAL &
GREEN TEAS

SALES WAY:

product sold bulk with packaging sold separately

MOQ

1000 G



ROSY LOVE FRUIT INFUSION

A fruit infusion with rose buds and
prevailing notes of red fruits and vanilla

Ingredients Apple, pineapple (pineapple,
sugar), elderberries, red rose petals,
flavoring, pink rose buds, hibiscus
blossoms, freeze-dried strawberry, black
carrot (maltodextrin, apple puree,
inverted sugar, black carrot concentrate,
lactose, vegetable oil, apple, jelling agent:
pectin), freeze-dried sour cherry, freeze-
dried cranberry

SKU code 5327
EAN code 8007357006688
Shelf life 18 months



AURORA BOREALIS TEA

A herbal tea composed of cinnamon and
citrus fruits together with fennel and
cardamom

Ingredients Cinnamon, liquorice root,
ginger, fennel, orange peel, cardamom

SKU code 461
EAN code 8007357015215
Shelf life 18 months



SENCHA FUJI TEA

A green tea which emanates marine,
vegetal and iodized notes

Ingredients Green tea

SKU code 5127
EAN code 8007357006985
Shelf life 24 months



BLACK TEA

SALES WAY:

product sold bulk with packaging sold separately

MOQ

1000 G



PECK LOVELY CHRISTMAS TEA

A black tea with notes of citrus and a pleasantly sweet and fruity taste

Ingredients Black tea (70%), pineapple (pineapple, sugar), orange peel, flavoring

SKU code 5059
EAN code 8007357013310
Shelf life 1 year



DARJEELING MARGARET'S HOPE TEA 2° FLUSH

Black tea with a yellow-orange colored infusion, and sweet and fruity scents

Ingredients Black tea

SKU code 5114
EAN code 8007357015321
Shelf life 24 months



PECK EARL GREY TEA

A black tea enriched with the essential oil of bergamot

Ingredients Black tea, natural bergamot flavoring

SKU code 5062
EAN code 8007357006992
Shelf life 18 months



TEA

SALES WAY:

product sold bulk with packaging sold separately

MOQ

1000 G



SPICY YOGA TEA

A tea composed of turmeric roots with a spicy and woody aroma and hues of citrus

Ingredients Ginger root, cardamom, coriander, turmeric roots, cloves, nutmeg

SKU code 347
EAN code 8007357015611
Shelf life 18 months



PAI MU TAN TEA

A white tea with hints of dried fruits and white grape

Ingredients White tea

SKU code 5113
EAN code 8007357015505
Shelf life 24 months



COFFEE BLENDS

SHELF LIFE

24 months

NET WEIGHT

125 g

UNITS PER BOX

12



100% ARABICA COFFEE

Coffee beans

This blend originates from an accurate selection of Brazilian and Central American crus

Sensory profile Sweet and very refined; with a mild acidity and fragrances of hazelnut, toasted bread and notes of candied citrus

SKU code 5016

EAN code 8007357002550



MILANO COFFEE

Coffee beans

The blend is composed of both arabica and robusta origins which results in a delicate and medium bodied blend

Sensory profile Delicate with a strong body; with notes of refined dark chocolate and scents of gianduja and hazelnuts

SKU code 5019

EAN code 8007357002567



DECAFFEINATED COFFEE

Coffee beans

A decaffeinated blend, created through the selection of scented Arabica crus

Sensory profile Delicate and velvety on the palate; with hints of chocolate and a persistent and rich aroma

Caffeine content below 0,10%

SKU code 5030

EAN code 8007357002574



WINES



SPARKLING WINES

NET WEIGHT
750 ML

UNITS PER BOX
6



VALDOBBIADENE PROSECCO
SUPERIORE D.O.C.G. PECK

Producer Canevel Spumanti

Grape variety Prosecco

Wine region Veneto

Sensory profile Sparkling, light yellow,
medium dry, light bodied

Gastronomic matches Aperitif, assorted
canapés, whip lobsters au naturelle,
vegetable pie



WHITE & RED WINES

NET WEIGHT
750 ML

UNITS PER BOX
6



PINOT GRIGIO PECK

Producer Az. Agr. Russolo Rino

Grape variety Pinot Grigio

Wine region Friuli Venezia Giulia

Sensory profile Straw yellow, dry, medium-bodied

Gastronomic matches Parma ham with baby artichokes, crespelle au gratin, stuffed ravioli



CHIANTI D.O.C.G. PECK

Producer Az. Agr. Sant'Agnese

Grape variety Sangiovese

Wine region Tuscany

Sensory profile Ruby red, dry, full bodied

Gastronomic matches Roast pork, beef and poultry, hare-based stews, Tuscany aged cheeses



DESSERT WINES & LIQUEURS



MOSCATO D'ASTI D.O.C.G. PECK

Producer Isolabella della Croce

Grape variety Moscato

Wine region Piedmont

Sensory profile Sparkling, white, sweet, light bodied

Gastronomic matches Fruit salad, Milanese cup, jam tart

750 ML

Units per box 6



LIMONCELLO PECK

Producer Il Convento

Made with Lemons of Sorrento P.G.I.

Production region Campania

Sensory profile Yellow dry

Gastronomic matches After dinner, sbrisolona cake, pastry with almond

Serve chilled in ice cold glasses

700 ML

Units per box 12



THANK YOU FOR ATTENTION



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