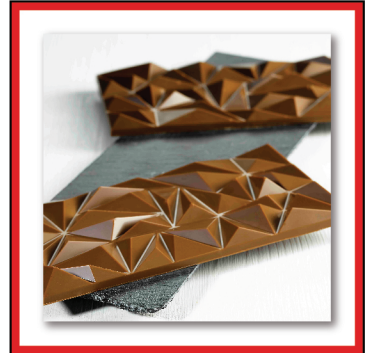


# Swiss Chalet

## FINE FOODS



atalanta  
Delivering the Global Harvest

# OUR ASSORTMENT

LA ROSE NOIRE

HACO SWISS

DARBO

MENU

CARMA

BAKBEL

WEISS

LÉONCE BLANC







**GELLERT**  
GLOBAL GROUP

## our mission

We are a *global family food business* that relies on the talents and entrepreneurial spirit of our people and suppliers to provide the **best** possible food experience to our customers. We relentlessly source the *global* market for new products with the highest quality standards, and we pursue innovative solutions and enhancements through our people and trusted *partnerships*.

**WE STRIVE TO BE A PART OF EVERY FOOD EXPERIENCE.**

As we grow, we will remain a family-oriented business and will embrace the changes needed to continue **OUR SUCCESS.**

## our vision

**TO BE A PART OF EVERY FOOD EXPERIENCE.**





## Driven by Quality

In 1991, renowned Swiss pastry chef and entrepreneur Gérard Dubois opened his first La Rose Noire boutique boulangerie in Hong Kong, where retail customers swooned over his beautifully handmade tarts and assorted French pastries. La Rose Noire's dynamic product line is constantly evolving with industry trends. Beloved and trusted amongst baking professionals, La Rose Noire's artisanal pastries have become the premier source of elegant solutions for pastry chefs who need to meet high-volume demands without compromising quality, precision, technique, and consistency. All La Rose Noire products are conveniently packaged using custom made trays and utilized vacuum packed techniques to minimize breakage and ensure freshness.

Products include:

- Handcrafted classic French pastry tart shells, éclair shells, chocolate shells, baskets, and cones of varying shapes, flavors, colors, and sizes
- Single origin and blended chocolate tart shells and cups of varying shapes and sizes
- Handmade French frozen desserts such as macarons, "Chouchous," bite-sized tartes with fruit fillings, and petitclairs in assorted flavors and colors
- Specialty tart shells and dessert bases (such as graham crackers and almond)
- A widespread selection of custom stands, decor, trays, and presentation pieces specially designed to fit and complement La Rose Noire items for service
- Product line also includes savory tart shells, baskets and cone options for hors d'oeuvres







# HACO swiss **From food idea to great success.**

- HACO was founded in 1922 in Gümligen, Switzerland and still operates their headquarters there today
- An independent Swiss company in private ownership
- The HACO Group has subsidiaries in Europe, North America and Asia, a total of 900 employees and annual sales of USD 300 million

For those in the know, Haco is a true food cost champion for professional kitchens, and the culinary superstar of the Swiss Chalet Fine Foods portfolio.

With an almost 100-year history of superior food manufacturing in Switzerland, Haco brings seamless modern technology to chefs and caterers by fusing speed-scratch cooking convenience with traditional menu classics. What's more, Haco's always-shelf-stable products deliver higher yields (and higher profitability) than similar products; Haco bases from its entire catalog produce up to 40% more finished product than competitors' bases. See and taste the difference — bring Haco into your daily prep routine, and it will feel like you've expanded your kitchen staff!

## Products include:

- Cuisine Santé line of 100% vegan, gluten-free, dairy-free items such as sauces, roux, stocks, demi-glace, and ready-to-serve soups (dehydrated and/or shelf stable, no refrigeration required)
- Edition Culinaire line of gourmet classics such as French hollandaise sauce and lobster bisque (dehydrated and/or shelf stable, no refrigeration required)
- Cuisine Pro line of “backbone items” for large-scale foodservice production — seasonings, stocks and gravies, bouillons, soups, sauces and a selection of classic dessert mixes and dessert toppings (dehydrated and/or shelf stable, no refrigeration required)



Consommé Chicken Flavor Mix Item 502

Consommé Mix Item 501



Tomato Soup Item 306

Mushroom Soup Item 109

Instant Chicken Flavor Bouillon Item 402



Brown Sauce Mix Item 733



Sauce Hollandaise Item 681



Hacomat Seasoning Item 513



Chicken Flavor Base Item 412









A fifth-generation family business that spans over 100 years, Darbo offers premium fruit preserves for top-tier foodservice establishments (including airlines) and gourmet retail markets worldwide. Only the best fruits are harvested in peak season from prime European regions—cherries from Switzerland, for example, or rose apricots from Eastern Europe and lingonberries from Scandinavia. Even today, Darbo’s large-scale manufacturing is still based on original family recipes from the late 1800s, which call for all-natural ingredients—sugar, lemon juice, and natural pectin. It’s easy to see — and taste — why Darbo’s fruit creations have become the culinary pride and joy of the Austrian Alps.

**PORTION CONTROL PRESERVES 1 OZ.**

Darbo Preserves are available in attractive 1 oz. glass jars, a great presentation for fine dining tables. They can also be personalized with corporate logos for a truly complete image.



Strawberry Item 126-209  
Raspberry Item 133-209  
Bitter Orange Item 140-209  
Grape Item 538-209

**PORTION CONTROL PRESERVES 0.5 OZ.**

Half-ounce plastic portions are also available and are a great solution for the breakfast buffet.

**PRESERVES 22.6 OZ. (Glass Fancy Jars)**

These are pleasing to the eye - because the extremely appetizing glass jars with their fruit design look perfect on any breakfast buffet. The neutral packaging design also harmonizes well with whatever house look a catering establishment may have.



Honey Sticks Item 147-251

**PRESERVES 3 KG**

These are delicious and made for large quantities.

**FRUIT SPREAD FILLINGS**

Large tubs are the perfect solution. These Fruit Spreads, whether finely sieved or containing pieces of fruit, are not only essential ingredients on any breakfast buffet, but are also perfect for pastry chefs to conjure up delicious desserts and sweets, or add the finishing touch to cakes and pastries.



Strawberry Item 9010-203, Apricot Item 9003-203  
Raspberry Item 982-203

**BAKING MARMALADES**

The finest of all Marmalades. Bake stable, spreadable, unique, #1 selling product in all of Europe. Distinctive taste, vibrant color, Sacher torte best kept secret. Kosher - Pareve

**FRUIT COMPOUNDS**

Only carefully selected, top-quality fruits are concentrated to make the Darbo fruit compounds, and this gives them their outstanding and natural fruity flavor. They can be used straight from the jar. Their great advantage being that they are easy to use by just gently stirring them into the mix that you want to refine.









## Unlock the Freshness

No offering from a specialty foods distributor would be complete without the authentic flavors and iconic ingredients of Italy. With the stellar selection from MENU Italian Food Specialties, you'll find ready-to-serve traditional favorites that were harvested at peak season—perfect for appetizers, salad toppings, deli creations, antipasto platters, and happy hour treats paired with cocktails. The MENU family is proud of their gastronomic history in the fertile fields of the Emilia-Romagna region, and applies only the highest standards of farming, harvesting,

sorting, processing, and preserving when it comes to the crown jewels of the brand's offerings: sweet, ripe, Italian tomatoes. Discover why so many restaurant pantries are regularly stocked with these delights.



Item 7001



Item 91064



Item 91048

Products include:

- Premium Italian tomato varieties and tomato sauces, including MENU's 2018 FABI-award winners Dorati tomatoes and Shakshuka sauce, sourced strictly from Northern Italy's Emilia Romagna region (all cans feature BPA-free white lining to preserve freshness)
- Sauces, pestos, condiments, and antipasto-style preparations with Italian flavor profiles — nut and herb pesto, mushroom, capers, roasted pepper sauces, caponata (eggplant), olive tapenade and whole olives, citrus, and fig
- Specialty artichokes: long-stem, grilled, marinated, whole and quartered selection
- Whole canned Italian vegetables — Cipollini onions, various roasted peppers, roasted eggplant, pickled antipasto-style peppers, and radicchio
- Italian-style dessert mixes and bases: Panna Cotta, Chocolate Salami, Margherita and Tiramisu



Item 7021



Item 7004



Item 91003



Item 7014



Item 7029



Item 91063



Item 91000



Item 7003



Item 7009



Item 7011



Item 7028



Item 7017



Item 90047







## Masters of Swiss Edel Couvertures™

Carma has been creating chocolate products for confectioners, chocolatiers, and bakers since 1931. Always consistent in taste, color and workability, Carma's expert artisans and R&D specialists (from their groundbreaking **Chocolate Academy Center**) produce uniquely creamy, smooth chocolates that can only come from the delicious alchemy of meticulously sourced cocoa. The results? Signature chocolate delights that are perfect for a variety of applications: castings, hollow molds, center fillings, ganaches, and mousses.

### Products include:

- Swiss Edel Couvertures available in dark, milk, and white varieties
- Dark and White Coatings for dipping strawberries & fruits, glazing cakes, patisserie, confectionery, and or for making decorations
- 100% Cocoa Mass – used to enhance cocoa taste in couvertures, fillings, and desserts
- Praline & almond paste for flavoring, coloring, fillings, or coatings in cakes & pastries
- Exclusive Massa Ticino™ sugar paste fondant white decoration paste that can be use at room temperature for covering, coloring and flavoring special-occasion cakes and modeling
- Highest quality decorations for cakes & pastries

## COUVERTURES AND CHOCOLATES



Item 14012



Item 16161



Item 12113

## MASSA TICINO™ SUGARPASTE FONDANT



Item 1123



## COCOA PRODUCTS AND COMPOUNDS



Item 25015



Item 62129



Item 444



Item 22002

## DECORATIONS



Item 17434



Item 62107



Item 35091



Item 45701



Item 35621

Seal of approval guarantees that Carma's<sup>®</sup> Swiss Edel Couvertures are always consistent in taste, color and workability.











With the appealing combination of great flavor, color, ease of use, and price point, it's obvious why Bakbel's entire line of fruit-forward products (along with pastry glazes and fillings) are perfectly suited for any commercial baker who has a never-ending to-do list in a high-volume environment. Bakbel's versatile ingredients provide everything busy pastry professionals need: stability, viscosity, consistent texture, and a long shelf life. From the best patisseries, resorts, and exclusive restaurants to airlines, college cafeterias, and commissary bakeries... there is a place for Bakbel in every pastry kitchen.

Products include:

- All-natural marmalades: bake and freeze-thaw stable
- Chocolate and ready-to-use mirror glazes for a beautiful shine finish for fruits and desserts
- Concentrated gels and sprays
- All-natural fruit compounds for flavoring creams, mousses and sauces



### MARMALADES



Item 41007



Item 41003



### RTU SPRAY GLAZE DELUXE



Item 41022



### MIRROR GLAZE DELUXE



Item 41024



Item 41087



Item 41083



Item 41021



### CONCENTRATE GEL DELUXE



Item 41043



### CHOCOLATE GLAZE DARK



Item 41000







Famous for its lovely blends, signature pralines, and a long-standing heritage of French luxury, Weiss has been at the forefront of innovation for its treasured clientele since 1882. Weiss sources cocoa beans and nuts from terroirs known around the world for unrivaled flavors and textures: Vietnam, Papua New Guinea, Ghana, the Caribbean islands, Venezuela, the Ivory Coast, and Madagascar, along with regions throughout Italy, Spain, and India. In the same way that winemakers tinker with blends and varietals, Weiss' chocolate experts approach every step of their chocolate journey with an equal sense of artistry and nuance.

The impressive outcome is a sophisticated portfolio suited to all commercial confectionary needs. For all kind of pastry, molding and coating applications. Weiss products uses qualitative, ergonomic shaped packaging which is perfect for storage and complements this amazing French offering.

### DARK CHOCOLATE COUVERTURE SINGLE ORIGIN

### DARK CHOCOLATE COUVERTURE



Item 22052



Item 22062



Item 22016



Item 22036

### MILK CHOCOLATE COUVERTURE

### WHITE CHOCOLATE COUVERTURE



Item 21383



Item 24034



Item 21367



Item 22012

### PRALINES & SPECIALTY PRODUCTS



Item 21595 Crunchy Cashew Praline Paste



Item 26035 Smooth Praline Paste with Sesame



Item 26033 Praline Paste with 60/40



Item 26051 Praline Paste with 50/50





Léonce Blanc © Fotolia





## A selection of the best varieties of fruit, proof of the quality of our recipes

To develop each Léonce Blanc recipe, fruit varieties are tested in our laboratory by our experts before selecting the fruit with the best original qualities: a rich profile and strong capacity for preservation.

We select the varieties from areas that produce the best fruits, from distant exotic regions like South America for passion fruit, to closer to home with pears, peaches and apricots from the Rhone Valley, France.



Item 81006



## Ripeness at the heart of our selection process

It's because ripeness is essential to guarantee all the qualities of the purees, that we control and validate the natural sugar content of the fruit, upon selection and delivery.



Item 81009



Item 87800





Atalanta and Swiss Chalet Fine Foods are part of the GELLERT GLOBAL GROUP. GGG is comprised of eight individual companies. The combined resources of these companies provide strength in sourcing, insurance, finance, logistics, food safety and information technology. Meeting the needs of retailers, distributors, foodservice chains, hotels, cruise lines and food manufacturers. We are a family-owned food business that relies on the talents and entrepreneurial spirit of our people and our suppliers. We pursue innovative solutions and relentlessly source the global market for new products with the highest quality standards.

# atalanta

Delivering the Global Harvest

Atalanta's success in the food import industry began in 1945 importing Polish hams. Today, Atalanta Corporation imports thousands of unique items from across the globe. The expansion of our portfolio and customer base over the past 70 years parallels the growth of the market's demand for quality and specialty imported foods.

# Swiss Chalet

## FINE FOODS

Swiss Chalet Fine Foods is a nationwide specialty importer of fine savory and sweet ingredients for hotels, restaurants, caterers, universities and institutions in the US and abroad. Our product offering includes bases, soups, chocolate, fruit products, catering specialties and professional tools.