



TOMATO

VEGETABLES

OLIVES

LEGUMES

PASTA

OLIVE OIL

DRESSINGS

CHEESE

CONFECTIONERY



ITALIAN FOOD DISCOVERY

FOODEAST FOR FOODIES.

FOODEAST HAS AN ENGLISH SOUND, BUT IT'S 100% ITALIAN.
WE LOVE FOOD AND ITS LOVERS.

WE BUILD OUR WAY, STARTING FROM THE UNIQUE PLEASURE OF FOOD
EXPERIENCE.

IN ITALY, THE RICHNESS AND VARIETY OF THE CUISINE TELL THE HISTORY OF ALL
THE PEOPLES WHO OVER THE MILLENNIA HAVE CROSSED THIS LAND.

ALL ITALIAN DISHES ARISE FROM FAMILY STORIES, TRADITION, CARE AND FANTASY.
EACH INGREDIENT OF ITALIAN CUISINE HAS ITS OWN ORIGIN, ITS HISTORY AND
ITS IDENTITY AND IT IS OFTEN THE RESULT OF A VERY ANCIENT KNOWLEDGE.

MOREOVER, ITALIAN PEOPLE LOVE SHARING GOOD FOOD AND ENJOYING A
PLEASANT EXPERIENCE AROUND FOOD.

FOODEAST LIKES TO BRING ITALIAN FOOD PRODUCTS ALL OVER THE WORLD,
SPREADING ITALIAN FOOD CULTURE AND ALLOWING FOODIES TAKING A MORE
PICTURE FOR THEIR DELICIOUS HANDBOOK.





ITALIAN FOOD PRODUCTS HAVE THEIR BRAND.

LITALY IS A WIDE COLLECTION OF SELECTED ITALIAN FOOD PRODUCTS.

IT INCLUDES THE MOST CLASSICAL ITEMS, SUCH AS TOMATO, PASTA AND LEGUMES, BUT ALSO A SELECTION OF TYPICAL CHEESE, TOGETHER WITH DRESSINGS, CANNED VEGETABLES AND CONFECTIONERY PRODUCTS.

ALL LITALY PRODUCTS ARE STUDIED TO OFFER THE BEST ITALIAN QUALITY, IN THE RIGHT SIZE AND NICE PACKAGING, IN ORDER TO LET OUR CUSTOMERS HAVE AN AUTHENTIC EXPERIENCE OF ITALIAN FOOD, ALL OVER THE WORLD.

LITALY LARGE LIST OF ITEM GIVES THE RIGHT ANSWER TO ALL REQUEST FOR ITALIAN FOOD, IN BOTH RETAIL AND FOODSERVICE MARKET, INCLUDING ALSO SPECIAL NEED FROM INDUSTRY.

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TOMATO	VEGETABLES	OLIVES	LEGUMES	PASTA	OLIVE OIL	DRESSINGS	CHEESE	CONFECTIONERY





MADE
IN ITALY

TOMATO.
THE RED FACTOR.



THE MAIN INGREDIENT OF SEVERAL ITALIAN RECIPES, TOMATO IS THE KEY-FACTOR OF ALMOST ALL GLOBAL COOKINGS.

THE RED GOODNESS OF ITALIAN TOMATOES IS WELL KNOWN AND VERY APPRECIATED ALL OVER THE WORLD.

LITALY SELECTED ONLY THE BEST ITALIAN QUALITY, TO OFFER A COMPLETE RANGE OF TOMATO PRODUCTS, IN DIFFERENT SIZES, TO MATCH THE NEED OF BOTH RETAIL AND FOODSERVICE MARKETS.



VEGETABLES. PRECIOUS FRUITS OF NATURE.

THE BEST CHOICE OF ITALIAN FRESH VEGETABLES IS USED TO MAKE **LITALY**'S RANGE OF CANNED VEGETABLES. THEY ARE THE IDEAL SOURCE OF VITAMIN AND NUTRIENTS AND ALL READY TO USE.

NOT ONLY THE INCOMPARABLE TASTE OF SUN-DRIED AND SEMI-DRIED TOMATOES, BUT ALSO THE RICH FLAVOUR OF CAPERS, ONIONS, PEPPERS, ETC. MADE **LITALY** PRODUCTS THE RIGHT PARTNER FOR YOUR APPETISING IDEAS IN COOKING.



OLIVES. CRAZY FOR TOPPING.



WHOLE, PITTED OR SLICED, OLIVES GIVE THE PERFECT GARNISH TO ENHANCE ANY OCCASION.

LITALY'S SELECTION OF OLIVES PROVIDE YOU WITH THE RIGHT INGREDIENT TO TOP YOUR PIZZA OR ENRICH YOUR SALAD, ALWAYS MAKING A FUN AND FLAVORED MEAL.

LEGUMES. A PILLAR OF THE MEDITERRANEAN DIET.

THE BIG FAMILY OF LEGUMES INCLUDES LENTILS, PEAS, CHICKPEAS AND SEVERAL VARIETIES OF BEANS.

LOW IN FAT, THEY ARE AN EXCELLENT SOURCE OF PROTEIN, FIBER AND CONTAIN MANY ESSENTIAL NUTRIENTS WITH ANTIOXIDANT EFFECT.

LEGUMES REPRESENT A VERY BASIC INGREDIENT OF MANY TRADITIONAL ITALIAN RECIPES, ESPECIALLY USED MIXED WITH PASTA, AS SIDE MENU OR TOGETHER WITH VEGETABLES, IN DELICIOUS SOUPS.

LITALY OFFERS A WIDE RANGE OF CANNED LEGUMES, BOTH IN SMALL AND LARGE SIZE, CAREFULLY COOKED AND CANNED FOR YOU, TO MAKE THEM READY TO ENHANCE YOUR RECIPES WITH THE BEST ITALIAN FLAVOUR.



PASTA. THE GREATEST ITALIAN FOOD.

MADE
IN ITALY



IT'S THE HEART OF ITALIAN FOOD AND THE SECRET OF THE HEALTHINESS OF A MEDITERRANEAN DIET.

THE SIMPLEST AND THE MOST ANCIENT RECIPE OF ITALIAN FOOD, PASTA IS ALSO A TRUE PIECE OF ITALIAN LIFESTYLE.

HUNDREDS OF SHAPES ARE USED AND EACH ONE TO BE MIXED WITH ITS FAVOURITE INGREDIENT - VEGETABLES, MEAT, FISH, EGG - TO MAKE MANY, DELICIOUS RECIPES.

IMITATED ALL OVER THE WORLD, ONLY ITALIAN PASTA RETAINS INSIDE THE LONG HISTORY, THE ANCIENT TRADITION AND THE MASTERLY KNOW-HOW OF ITALIAN PEOPLE.

LITALY OFFERS A WIDE RANGE OF TRADITIONAL PASTA, SIMPLY MADE WITH HIGHLY SELECTED DURUM WHEAT SEMOLINA, WATER AND A FIVE-HUNDREDS-YEARS- OLD ITALIAN KNOW HOW.



SEASONING. THE MOST TRADITIONAL ITALIAN FLAVOURS.

LITALY'S RANGE OF OLIVE OIL HAS BEEN CAREFULLY SELECTED AND INCLUDES ONLY THE BEST ITALIAN VARIETIES.

EXTRA VIRGIN, PURE, POMACE TYPES ARE ALL OFFERED IN DIFFERENT PACKAGING AND SIZES, IN ORDER TO MATCH THE WIDE REQUEST OF SUCH A VERY REPRESENTATIVE ITALIAN INGREDIENT.



TRADITIONAL BALSAMIC VINEGAR OF MODENA D.O.P. (PROTECTED DESIGNATION OF ORIGIN) IS ONE OF THE MOST FASCINATING ITALIAN INGREDIENTS, BORN FROM A VERY TYPICAL AND ANCIENT KNOW HOW.

IT IS THE BEST KNOWN ITALIAN DRESSING, TOGETHER WITH EXTRA VIRGIN OLIVE OIL.

BALSAMIC IS MOST OFTEN SERVED IN DROPS ON TOP OF CHUNKS OF PARMESAN OR OTHER HARD CHEESE; IT IS ALSO USED SPARINGLY TO ENHANCE STEAKS, EGGS OR GRILLED FISH, AS WELL AS ON FRESH FRUIT SUCH AS STRAWBERRIES AND PEARS AND ON PLAIN GELATO.



MADE
IN ITALY



CHEESE. A GENUINE SOURCE OF WELLNEES.



FROM PIZZA TO PASTA. INTERNATIONAL LUXURY CUISINE HEAVILY RELIES ON THE VALUE OF ITALIAN ARTISAN CHEESES.

WE OFFER A GREAT SELECTION OF THE MOST IMPORTANT PDO (PROTECTED DESIGNATION OF ORIGIN, ACCORDING TO EU LAW) ITALIAN CHEESES, FROM PARMIGIANO REGGIANO TO PECORINO ROMANO, WITHOUT FORGETTING MOZZARELLA DI BUFALA AND MASCARPONE, PROBABLY THE BEST KNOWN AS THE SMOOTH AND LUSCIOUS HIGHLIGHT OF TIRAMISU, THE WORLDS MOST FAMOUS ITALIAN DESSERT.

OUR CONSOLIDATION SERVICE AND SHIPPING EXPERTISE WILL ENABLE YOU TO SMOOTHLY IMPORT SUCH PRECIOUS PIECES OF ITALIAN FOOD CULTURE TO YOUR COUNTRY.

BISCUITS & CONFECTIONARY. THE SWEETEST SIDE OF ITALY.



WE ONLY USE HEALTHY AND WHOLESOME INGREDIENTS TO MAKE OUR **LITALY** BISCUITS, MIXING THEM TO A DELICIOUS ITALIAN RECIPE GIVING YOU A TASTY SNACK FOR YOUR DELIGHTFUL BREAKS. MAKE **LITALY** BISCUITS YOUR DAILY PLEASANT ROUTINE, TO GIVE A QUICK SOURCE OF ENERGY AND RELAXING PLEASURE. USE **LITALY** BISCUITS WITH TEA, COFFEE OR YOUR FAVOURITE WINE FOR HAPPINESS AND SATISFACTION.



THESE ARE THE ANCESTORS OF ITALIAN REGIONAL SWEETS, LIKE LADY FINGERS, WAFERS, AMARETTI OR CANTUCCINI. IN EACH OF THESE CREATIONS YOU CAN DETECT THE PRESENCE OF PRIZED ITALIAN INGREDIENTS, LIKE ITALY'S NUTS: PINE NUTS, PISTACHIOS, CHOCOLATE, ALMONDS AND HAZELNUTS AND ITS REGIONAL FRUITS.

LITALY HAVE SELECTED A CHOICE OF TRADITIONAL BISCUITS AND OTHER CONFECTIONERY PRODUCTS, TO SHOW YOU THE SWEETEST SIDE OF THE ITALIAN TABLE.

IN ITALY, WE STARTED IN A VERY ANCIENT TIME CREATING NUMEROUS RECIPES USING FLOUR, HONEY, EGGS AND FRESH CHEESES. THESE SWEETS WERE CONSIDERED SO PRECIOUS THAT THEY WERE OFFERED ONLY ON SPECIAL OCCASIONS.





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