



Eat Italy

REX ITALY S.R.L. GROUP

Exclusive
supplier
of high quality
Italian
food products
in Egypt

**Production
catalogue**



“
***Experience
the real
pleasure
of cooking
with the best
Italian products!
We'll do the rest!***

”



Eat Italy Egypt is part of RexitalySLR Group in Italy, specialized in Import of a high quality Traditional Italian Food Products to Egypt, Also we Provide all kind of Herbs and Some other Egyptian Products.

Our Company deals with Hard and Soft Cheese, Canned Tomatoes, Flour, Olive Oil and Olives, Dried Tomatoes, and some other products 100% made in Italy also we provide high quality Herbs and some other products 100% made in Egypt, we guarantee that products are tested for quality and hygienic transformation.

We aim to let our Egyptian Partners to serve a real Italian taste to the clients in order to turn them to loyal and repeater guests in their outlets.

Our advantages



4 years of reliable operation on the market



Delivery within 24 hours



We are cooperating with one of the best Italian food factories



Delivery to Cairo, North Coast, Alexandria, Sharm el Sheikh, Hurghada



Professional level of business partnership – accounting, finance, logistic



6 working days per week

Contact us today to manage your order to stop worrying about the products, and put the focus back on your business.

All our products



23. Peeled Tomato

24. Sundried Tomatoes in sunflower oil

Tomato

25. Extra Virgin Olive Oil

26. Truffle Flavored Olive Oil

Oil

27. Giant Green olives

28. Truffle sauce

29. Acitice Balsamic

30. Rice Carnaroli classic

31. Frozen Whole Chicken (made in Egypt)

Other

32. Alfalaf Seeds - Anise seeds - Basil - Bay leaf -
Black lemon - Calendula petals - Celery -

Caraway seeds - Chamomile - Chili - Coriander seeds - Corn Seeds -
Cumin seeds - Dill - Fennel seeds - Fenugreek seeds - Hibiscus -
Hibiscus slices - Hibiscus Tea cut - Lemon grass - Marjoram -
Molokhia - Moringa - Oregano - Parsley - Peppermint - Dried Onion
Sage - Senna - Sesame seeds - Spearmint - Thyme - Onion Powder
Yellow lemon - Rosemary - White Bean - Garlic Powder - Garlic Flakes

Herbs

All our products

1. Grana Padano DOP
2. Parmigiano Reggiano DOP 24 months
3. Pecorino Romano DOP
4. Pecorino with black pepper
5. Pecorino with Truffles

6. IQF Frozen Burrata Mozzarella
7. IQF Frozen Mozzarella Julienne shredded
8. IQF Frozen Straciatella (the heart of burrata)
9. Frozen Fior di Latte Mozzarella 250gr
10. Frozen Buffalo's Mozzarella 250gr
11. IQF Frozen Mascarpone
12. IQF Frozen Gorgonzola
13. IQF Pearls of Fior di Latte Mozzarella 10gr

14. Pizzeria
15. Saccorosso "00"
16. Semola Rimacinata
17. Pasta Fresca e Gnocchi (00)
18. Integrale
19. Manitoba Oro "0"
20. Panticceria "00"
21. Nuvola "0"
22. Fiore Glut

Hard cheese

Soft cheese, cream

Flour





1. Grana Padano DOP

Hard cheese of cylindrical shape

External appearance: natural light-yellow crust.

Ingredients: milk, salt, rennet, lysozyme (egg natural protein).

Taste: gentle fragrance.

Weight: ≤ 4,5 kg

It matures a min of 10-16 months.



2. Parmigiano Reggiano DOP 24 months

Semi-fat hard cheese

Color (interior): straw-yellow.

External appearance: natural light-yellow crust.

Ingredients: semi-skimmed cow's milk, salt, calf rennet.

Taste: fragrance, piquant but not spicy.

Weight: ≤ 4,5kg.



3. Pecorino Romano DOP



Hard cheese

Ingredients: sheep's milk, salt, rennet, lactic ferments.

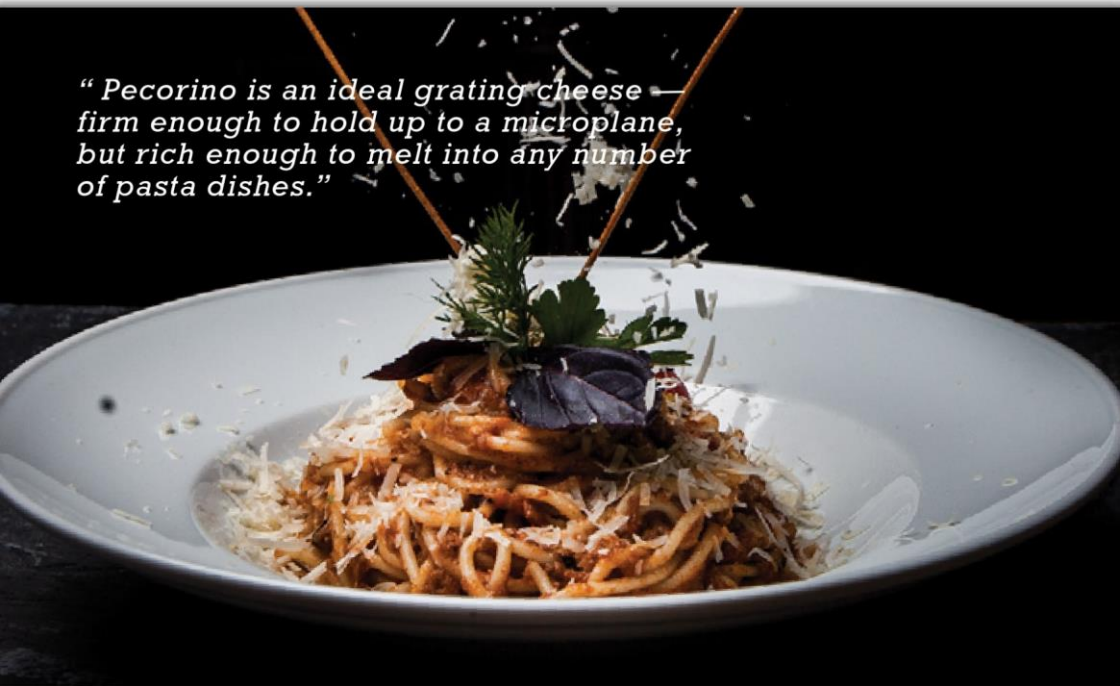
Color: pale yellow.

Taste: salty, sharp, smokey, spicy.

Weight: ≤ 4,5 kg

It matures a min of 6 months.

“Pecorino is an ideal grating cheese — firm enough to hold up to a microplane, but rich enough to melt into any number of pasta dishes.”



4. Pecorino with Black Pepper

Shortly aged hard cheese

Ingredients: sheep pasteurized milk, rennet, salt, pepper.

Color: pale yellow.

Taste: pecorino cheese with delicate flavor of pepper.

Weight: ≤ 4,5kg.

It matures a min of 3 months.



5. Pecorino with Truffles

Shortly aged hard cheese

Ingredients: sheep pasteurized milk, minced truffle, olive oil, salt, rennet, lactic ferments.

Color: pale yellow.

Taste: pecorino cheese flavored with truffles.

Weight: ≤ 4,5kg.

It matures a min of 3 months.



Soft cheese, cream



6. Frozen Buffalo's Mozzarella 250 gr



Ingredients: Pasteurized cow's milk, buffalo's milk, salt, rennet, starter whey.

Color: white.

Weight: 2,5 kg

Shelf life: 12 months

7. Frozen Fior di Latte Mozzarella 250 gr



Ingredients: Pasteurized cow's milk, salt, rennet, lactic ferments.

Color: white.

Flavor: sweet and delicate.

Weight: 2,5 kg

Shelf life: 12 months

8. IQF Frozen Burrata Mozzarella

Ingredients: Pasteurized cow's milk, UHT cow's milk cream, salt, microbial rennet, acidity regulator E330

Color: white.

Weight: 2,5 kg

Shelf life: 12 months



9. IQF Frozen Gorgonzola

Ingredients: Whole cow's milk, salt, rennet, selected mold salt, selected lactic ferments.

Color: cream with green speckles.

Weight: 2,5kg.

Shelf life: 12 months



Soft cheese, cream

10. IQF Frozen Mascarpone



Ingredients: Pasteurized milk, pasteurized cream, emulsifier (mono and diglycerides of fatty acids), tickener (carrageenan and carob seed flour), dextrose.

Color: white.

Weight: 2,5 kg

Shelf life: 12 months

11. IQF Frozen Mozzarella Julienne shredded



Ingredients: Pasteurized cow's milk, salt, rennet, lactic ferments.

Color: white.

Flavor: sweet and delicate.

Weight: 2,5 kg

Shelf life: 12 months

12. IQF Frozen Stracciatella (the heart of Burrata)

Ingredients: Pasteurized cow's milk, UHT cow's milk cream, salt, microbial rennet, acidity regulator E330

Color: white.

Weight: 2,5 kg

Shelf life: 12 months



13. IQF Pearls of Fior di Latte Mozzarella 10g

Ingredients: Pasteurized cow's milk, salt, rennet, lactic ferments.

Color: white.

Flavor: sweet and delicate.

Weight: 2,5kg.

Shelf life: 12 months





*" We select only the **BEST WHEAT**
to guarantee highest quality
standards and to preserve the
NATURALITY and **AUTHENTICITY**
of the flavors to the maximum."*



14. Flour Pizzeria "00"

Ideal for dough that requires a long fermentation. Ideal for Neapolitan classic pizza.

Unit: 1 Kg & 25 Kg

Type: "00" ender wheat flour

Proteins: 12,50%

Shelf life: 11 months

Bread making index: W 260/270

Elasticity: P/L 0,50/0,60

Flour



15. Saccorosso "00"

Ideal for doughs with long rising lengthen in cold stores.

Unit: 25 Kg

Type: "00"

Proteins: 13%

Shelf life: 12 months

Bread making index: W 300/320

Elasticity: P/L 0,50/0,60



16. Semola Rimacinata

Re-milled several times, creating a more finely ground flour ideal for making fresh pasta and breads.

Unit: 1 Kg & 5 Kg

Type: Durum Wheat Semolina Re grind

Proteins: 12,50%

Shelf life: 12 months

Bread making index: W 250min

Elasticity: P/L 2,30max



Flour



17. Pasta Fresca e Gnocchi

Flour created exclusively for "Fresh-made pasta", "gnocchi" and derivatives.

Unit: 1 Kg

Type: "00" tender wheat flour

Proteins: 12,25%

Shelf life: 12 months

Bread making index: W 260/280

Elasticity: P/L 0,70 / 0,80



18. Integrale

Highly recommended either for genuine dark dough recipes or to blend with other flour from Antimo Caputo.

Unit: 5 Kg

Type: Whole Wheat Flour

Proteins: 12,5%

Shelf life: 12 months

Bread making index: W 170/190

Elasticity: P/L 0,80/0,9



19. Manitoba Oro "0"

Excellent in baking yeast for a long time to rise. Great for the production of croissants, panettone, dough.

Unit: 1 Kg

Type: "0" tender wheat flour

Proteins: 14,50%

Shelf life: 12 months

Bread making index: W 370/390

Elasticity: P/L 0,50 / 0,60



20. Pasticceria "00"

Ideal for pastry products such as short-bread, biscuits, cake bases, sponge cake, cup-cake.

Unit: 1 Kg

Type: "00" tender wheat flour

Proteins: 11%

Shelf life: 12 months

Bread making index: W 200/220

Elasticity: P/L 0,50 / 0,60

21. Nuvola "0"

100% natural raw materials ensures volume and softness of the dough. For airy crusts.

Unit: 1 Kg

Type: "0" tender wheat flour

Proteins: 12,50%

Shelf life: 12 months

Bread making index: W 260-280

Elasticity: P/L 0,50 / 0,60

22. Fiore Glut

This **gluten free** flour mix of rice and potato starches, soy flour, sugar, thickeners and dietary fiber was carefully crafted to produce the finest quality breads and pizza crusts.

Unit: 1 Kg

Type: Farina Gluten Fre

Proteins: 1%

Shelf life: 12 months

Flour



23. Peeled Tomato



Ingredients: Peeled tomatoes, tomato juice.

Acidity regulator: citric acid.

Origin of the tomato: Italy.

Store in a cool, dry place, away from heat sources and direct sunlight. Once opened, keep refrigerated at + 4° C and use within 3 days.

Unit: Can 2.50 Kg



24. Sundried Tomatoes in sunflower oil



Ingredients: rehydrated dried tomatoes, sunflower oil, capers, wine vinegar, salt, oregano, spices, acidity regulator: citric acid, antioxidant: ascorbic acid.

Unit: 1 kg jar

The min storage term is 36 months from the production date. Once opened, the product must be stored in the refrigerator.

25. Extra Virgin Olive Oil

Olives Variety: Mixed cultivar of Apulia with a prevalence of olives Ogliarola and Cellina (Italy) from age-old trees.

Extraction: At cold by centrifugal, ecological decanter at two strokes without addition of water.

Color: Yellow

Flavour: Slightly fruity

Unit: 10 lt



26. Truffle Flavored Olive Oil

Olives Variety: Mixed

Olives Origin: Italy

Extraction: In refinery and mixed with extra-virgin olive oil "Caroli"

Color: Clear golden yellow color

Flavour: Smooth with truffle aroma

Unit: 10 lt & 250 ml





27. Giant Green olives

Pickled olives "Cerignola"

Ingredients: green olives, salt

Acidity regulator: citric acid

Antioxidant: ascorbic acid.

Net weight: 1000 g

Store in a cool, dry place, away from heat sources and direct sunlight. Once opened, keep refrigerated.



28. Truffle sauce

Grinded and cooked of sliced cultivated mushrooms and truffles.

Ingredients: champignons mushrooms (*Agaricus bisporus*) 65%, sunflower oil, black truffle (*Tuber aestivum*) 3%, salt, wine vinegar, onion, garlic, vegetable broth (salt, rice flour, yeast extract, onion, carrot, tomato, sugar, parsley, spices) rice starch, natural flavors.

Acidity regulator: citric acid

Net weight: 190 g





29. Acitice Balsamic

Ingredients: cooked grape must, wine vinegar

Acidity: 6

Net weight: 200 ml

Store in a cool, dry place, away from heat sources and direct sunlight.



30. Rice Carnaroli Classic Semi finished

Nutritional Panel, values for 100 g:

Energy: 377 kcal / 1581 kj

Carbohydrate: 90,30 g

Fat: 0,50 g

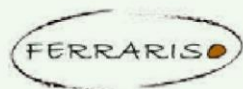
Protein: 8,20 g

Fibre: 0,30 g

Unit: 1 kg

Shelf-life: 12 months

Ideal for all risottos, salads.



31. Frozen Whole Chicken Without giblets

Water rate: 3-7%

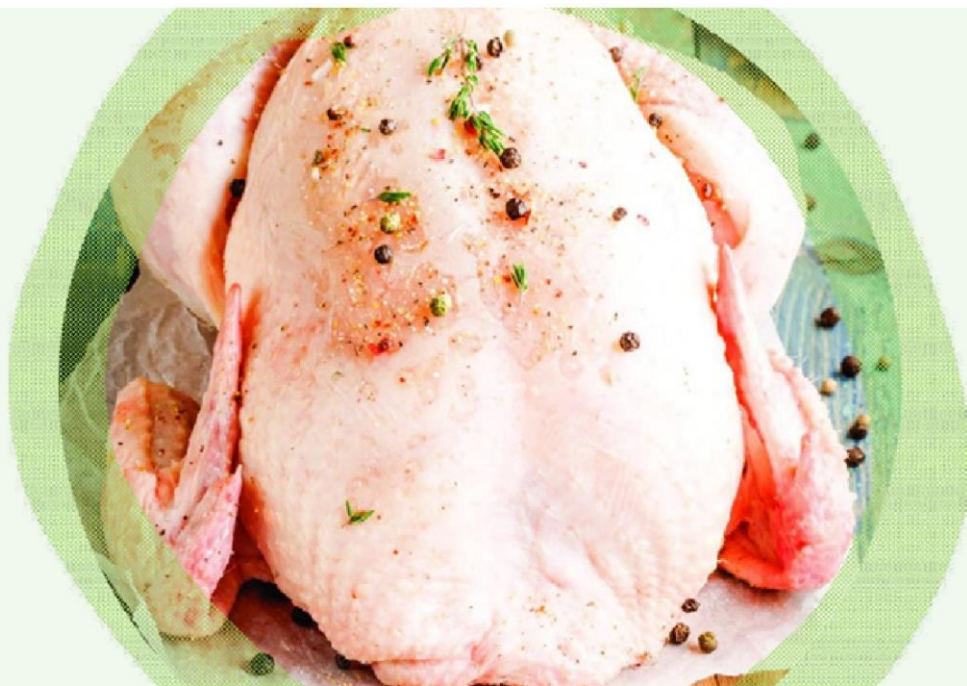
Store frozen at -18 degrees.

Shelf life: 12 months from the date of production.

Weight: 950g - 1400g

Product corresponds to Egyptian standard 1090/2019.

Slaughter is carried out according to Islamic law.





Eat Italy

REXITALY S.R.L. GROUP

Al Maryouteya , El Nada Towers, Giza Egypt
info@eatitalyegypt.com

REX ITALY S.R.L
VIA ALFONSO D'AVALOS 30
80141 NAPOLI NA, ITALY



+20 1000242126
+20 237520991

+39 3451115990

Website



Facebook



Instagram

