

CATALOGUE



MAAS FOOD LTD

Where Quality Meets Convenience.

20
25



London
UK

Visit Website
www.maasfood.co.uk



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About Us

Our Vision & Values

Maas Food was founded in 2019 in West London by a group of people with over 30 years of experience in the Ho.Re.Ca. sector. Their purpose is to offer best value for money European and British delicacies and solutions to professionals of the market along the best and most reactive possible service.

- **Extensive and Reliable Supply Chain:** Robust logistics and warehousing capabilities to ensure consistent product availability and on-time deliveries.
- **Wide Product Portfolio:** A broad range of products (fresh, frozen, dry goods) from various brands and private labels, acting as a one-stop shop for customers.
- **Quality and Safety Assurance:** Strict quality control, proper handling (especially for perishables), and compliance with food safety standards



Key Strengths

- **Competitive and Stable Pricing:** Leveraging economies of scale to offer competitive prices and help customers manage their food costs effectively.
- **Strong Supplier Relationships:** Well-established partnerships with producers and manufacturers, ensuring access to high-quality and innovative products.
- **Geographic Coverage:** The ability to service a wide geographic area efficiently, reaching restaurants, retailers, and institutions in different locations.
- **Value-Added Services:** Offering services like, marketing support, menu planning assistance, and detailed sales data analytics to help customers grow their business.
- **Technical Expertise and Customer Support:** Having a knowledgeable sales and support teams who understand market trends and can provide expert advice.
- **Flexibility and Customization:** Ability to handle orders of varying sizes and provide customized solutions, such as specific cuts of meat or portion-controlled packaging.
- **Technology Integration:** User-friendly digital platforms for easy ordering, inventory management, and real-time tracking.



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Frozen Vegetables



We grow vegetables in a naturally sustainable way and deep-freeze them within hours of the harvest. We have been doing this for 50 years and over time, with passion and innovation, we have become the leading Italian group in the production of fresh frozen vegetables.

Thanks to the connection with our member farmers, we have total control of the supply chain: from sowing to harvesting, from field to table.



Artichoke



Cicoria



Pepper

New freezing technologies that respect seasonality allow for a high-quality product that is already cleaned, cut, and ready to use, ensuring a stable food cost over time.



20 types of
vegetables ready
for you.



Green peas



Aubergine



Broccoli



Courgette



Cime di rapa



Carrot

Premium Meats

39 different solutions

The excellence of Italian & Spanish meats.

A selection of anatomical cuts that make the difference: featherblade, veal topside, beef tongue, tripe, sirloin, fillet, T-bone, heart of rump, rump with cap, pluma, presa, secreto, Iberico cheek, Iberico collar, Pork and Lamb French Rack, Lamb chops.



Beef Meat

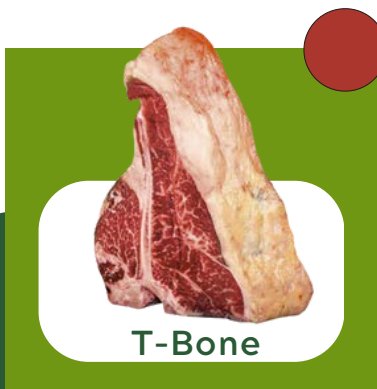


Iberic Meat



Goat Meat

- **Longer Shelf Life:** It can be stored for much longer than fresh meat, reducing food waste.
- **Preservation of Nutrients:** Freezing locks in nutrients at their peak, often making frozen meat as nutritious as fresh.
- **Convenience and Availability:** It is ready to use whenever needed, making meal planning easier and allowing you to have a variety of meats on hand.
- **Safety:** The freezing process inhibits the growth of bacteria that cause food spoilage and foodborne illnesses.
- **Year-Round Availability:** It allows you to enjoy certain cuts or types of meat regardless of the season.
- **Reduced Food Waste:** You can use only what you need and save the rest for later.
- **Cost-Effectiveness:** Frozen meat is often less expensive than fresh meat and helps control food costs by minimizing waste.



T-Bone



Iberic french rack



Chops lamb



Beef fillet



Secreto



Collar

Dairy Products & Eggs



Eggs



Cheese



Cream

The Advantages of Cryogenically Frozen Burrata, Mozzarella and Stracciatella:

Cryogenic freezing is a rapid-freezing process that uses liquefied gases, (liquid nitrogen (LIN)), to bring the temperature of a product down to -18°C (0°F) extremely quickly. When applied to fresh Cheese, it offers significant advantages over traditional mechanical (air-blast) freezing.

Cryogenic freezing preserves the cheese's original creamy, soft, and elastic texture much more effectively. (no preorder needed, no wastage)



Cow cheese



Sheep's cheese



Flavoured cheeses



Butter



Soft cheese



Blue cheese

Charcuteries

36 different solutions

"We also offer a curated selection of pre-sliced charcuterie."



"Discover the soul of authentic charcuterie. Our selection bypasses mass production, championing master artisans who craft exceptional cured meats. From rare heritage pork to unique aging processes, we offer a curated experience of flavors that are as unique as the hands that made them."



Premium Fish & Seafood

- Frozen-at-Sea (FAS).
- Individually Quick Frozen (IQF) / Blast-Frozen
- Locks in flavour, texture, and nutrients
- Halts bacterial growth and enzyme activity
- Surpasses the 'fresh' counter



Mazara



Spanish Octopus



Bottarga

We selectively use frozen-at-sea fish, individually quick frozen (IQF) at -30°C within hours of catch. This scientific method instantly locks in flavours, texture, and nutrients, guaranteeing a superior product that surpasses the 'fresh' counter in quality and safety."



Langustine



Calamari



Tartare



Anchovies



Red Mullet



Smoked Tuna

Fresh Pasta

27 different pasta solution



Classic



Region format



Gnocchi

Thanks to a blend of Senatore Cappelli wheat, Puglian craft traditions, and modern packaging, you can now savor the authentic taste of this exceptional pasta, no matter how far you are from its sunny homeland.

Fresh durum wheat pasta: it halves the cooking time while keeping the quality of traditional semolina pasta.



Filled Sunflower



Squid Ink pasta



Special format



Penne



Spaghetti



Lasagna Sheet

100% Italian grains

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We carefully select the grains that we purchase exclusively in Puglia and other areas of Italy.

Appetizer & Starters



Stuffed Olives



Mozzarella croquettes



Veg Mix

Roman Tradition for Aperitifs and Starters: New ideas featuring the famous "suppli al telefono", not to be confused with arancini.

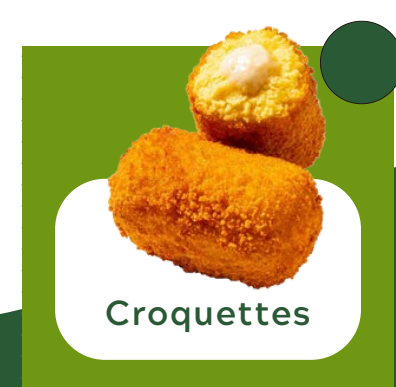
"Suppli al telefono": This is the correct term and should be kept in Italian, The "telefono" (telephone) refers to the string of melted mozzarella cheese that stretches when you break the suppli apart.



Courgette flower



Suppli



Croquettes



Veg croquettes



Cod croquettes



Roman croquettes

Bakery

29 different solutions



Rosette



Michè



Ciabatta



We offer a selection of breads, focaccias, and pinse to meet the needs of food service businesses that want to stand out by choosing breads made with ancient Apulian flours, traditional breads for fillings such as rosetta, ciabatta, focaccina, and our artisanal Roman pinse made without soy flour.



Focaccina



Milk Bread



Baguette



Gluten Free



Filone



Focaccia

Ice Cream

the Excellence of Italian artisanal Gelato, preserving the very best of tradition, while applying the rigour of industrial production.



We are very committed to respecting our clients' dietary needs. This is why we offer a lot of gluten-free flavours. To discover the products included in the last edition of the AIC Italian Coeliac Disease Association's Handbook.



BAR

"Over 30 solutions for crafting cocktails and their perfect snack pairings"



Cherry



Lemon&Sour



Passion Fruit

"We believe the difference between a good cocktail and an extraordinary one lies in the details. That's why each of our [syrops/purees/bitters] is crafted with an uncompromising commitment to quality. We source the finest natural ingredients, from sun-ripened fruits to aromatic herbs, capturing their essence to give your creations unparalleled depth and vibrancy. Let the purity of our products be the foundation of your signature serves."



Vanilla zero



Salted caramel



Garnish strawberry



Balsamic powder



Cherry



White Chocolate

Oil & Condiments



Dop Extra Virgin Olive Oil



DE CAROLIS

- Extra Virgin Olive Oil
- Peanut oil
- Sunflower Oil



DOP Balsamic Vinegar



Saba



"A range of oils and vinegars for every culinary need"

Truffle Caviar



Barolo Vinegar



Lemon Calamansi



Mustard



Vinegar Pearls



Truffle Sauce



Honey

Olives, Capers, Pickles & Preserved



"Savor the taste of the Italian sun. Our olives are selected for their perfect bite, our pickles are crisp and tangy, and our vegetables are preserved in golden olive oil. A true taste of tradition, perfect for an antipasto or to elevate any dish."



Pastry Selection



Discover our extensive selection of breakfast pastries and cakes, crafted in true Italian pastry tradition. We have carefully chosen producers who share our passion for excellence. They use only superior, often organic, raw ingredients - this is what makes the undeniable difference in every bite. Taste the authenticity.



Flours & Yeasts



Pastry



Fresh Pasta



Semolina

We chose Caputo for its comprehensive flour range, expertly formulated for every need. It offers specialized products for bread-making, pastry, fresh pasta, breading, and gluten-free baking, ensuring consistent, high-quality results across all culinary applications.



RED



BLU



TYPE1



0 Ricca



Gluten Free



Rice Flour

Texture

Zimolo protein binder, based on natural enzymes (transglutaminases), is an innovative solution for the preparation of meat and fish.



Citric acid



Ascorbic acid



Prunes powder

Fibra gold natural thickening agent for wet foods, alcoholic beverages (up to 20% vol.), syrups, fruit smoothies, and centrifuged juices. Stable from -30°C to +200°C.



Agar Agar



Dextrose



Gum Xantana



Strawberries Freeze



Pork Grain



Glucose

"Texture products unlock the creative potential of molecular gastronomy, allowing chefs to transform familiar ingredients into surprising and innovative culinary experiences."

Spices

"Using spices from around the world is essential for creating the complex, layered, and globally-inspired flavors that define modern cuisine."



Cinnamon



Saffron



Paprika

"We have carefully selected these spices to offer the optimal quality-to-price ratio, with a variety of packaging types and sizes designed to best preserve their freshness and fragrance."



Star Anise



Juniper Berries



Licorice powder



Calabrian Chili



mustard seed



Black Pepper Cracke

Dried Fruits&Nuts

Dried Fruit "provides a proven health benefit–supported by studies recommending their daily consumption"



Apricot



Pistachio



Pine nuts

Our dried fruits & nuts are carefully selected, drawing on the rich traditions of the Mediterranean countries where they grow and have been a dietary staple for centuries. Incorporating these ingredients not only provides a proven health benefit–supported by studies recommending their daily consumption–but also enriches our dishes considerably.



Macadamia



Hazelnut



Dates



Chia



Goji



Figs

Organic Legums

15 different format



Chickpeas
Flour



Lentil
Flour



Chickpeas



Lentils



Cicerchia Peas



Borlotti beans



Cannellini beans



Broad beans

Savor the taste of authentic, organic goodness. Our legumes and legume flours are cultivated sustainably, preserving the soil and delivering exceptional quality. Gluten-free and nutrient-dense, they are the perfect, versatile foundation for creating healthy, flavorful, and conscious dishes every day.

Dry Pasta

15 different format

Shortens Service Times: Because it can be pre-cooked to, for example, 80% doneness, the final cooking time during a busy service is drastically reduced from 10-12 minutes to just 3-4 minutes. This allows for rapid order fulfillment.



Rigatoni



Spaghetti



Paccheri

- Firm Bite (Al Dente): It has the unique ability to cook to a perfect "al dente" state—firm to the bite without being hard or mushy.
- Resistance to Overcooking: Due to its strong gluten network and low starch content, it maintains its structure better than other pasta, resisting becoming soft and bloated if cooked slightly too long.



Linguine



Fusilloni



Lumaconi



Casarecci



Ziti



Misto corto

Tomato

15 different tipologies



la **fiammante**
SANI E MEDITERRANEI

ROSSO
Gargano



PAOLO PETRILLI

LUCERA

GRECI



San Marzano DOP is considered the "king" of plum tomatoes and a gold standard for Italian canned tomatoes. Its superior qualities are a result of its unique terroir and strict production regulations.



San Marzano



Yellow datterino



Piennolo



Cherry tomato



Chopped tomato



Red datterino

Ready Solutions

16 different solutions



"Pulled pork, salt cod croquette, Lasagna, cherry mozzarella croquette, oval pizza ready, Mix Vegetable fry."



Panzerotto



Mac&Cheese



Veg Lasagna



Focaccia
ham&cheese



Parmigiana



Chicken milanese

Contact Information

Open Daily At

Start 06:00 am- 2:00 pm



Email
office@maasfood.co.uk



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