



COLAVITA

FOOD

service

*where exceptional quality
is the key ingredient!*



THERE’S A
REASON
WHY COLAVITA
HAS BECOME
the chefs’
CHOICE
FOR OLIVE OIL,
VINEGAR, AND PASTA.

Colavita offers only
the **best quality**
products in the
assortment, packaging,
and **price** that’s right
for virtually **all** food
service applications.

These items represent
a sampling of our food
service products.
A full product list is
available upon request.

COLAVITA
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For more information,
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Extra Virgin Olive Oil

- Unmatched for freshness and flavor, Colavita Extra Virgin Olive Oil is guaranteed to be obtained from the first-pressing of the finest olives.
- Ideal finishing oil
 - Naturally low in saturated fats
 - No cholesterol
 - High monounsaturated “good” fat content and many antioxidants



Olive Oil

- Perfect for frying, it has a smoke point of 400°F.
- Colavita Olive Oil is an ideal choice for marinades, sauces, soups, and vinaigrettes
 - Use as a replacement for butter to create exceptionally moist baked goods



10 Liter Bag-In-A-Box

- Available for each of our top selling foodservice oil offerings.
- Packaging reduces waste, better for the environment
 - BPA and Phthalate-free plastic bag within a recyclable cardboard box
 - Oil stays fresher with less damaging oxidation



Table Top

- Make a great first impression with Colavita’s attractive table top sets.
- Perfect for bread and salad service
 - Guests appreciate the attention to detail and mark of quality



Pasta & More

- From the fields of Molise, Italy comes the wheat used to create Colavita’s diverse portfolio of pasta.
- 100% durum wheat semolina
 - Over 70 cuts
 - No salt or artificial ingredients
- Also available: Organic Pasta, Gluten Free Pasta, Arborio and Carnaroli Rice, Gnocchi, and Crushed Tomatoes



Olive-Canola Blends & Grapeseed Oil

- Capitalize on the versatility and affordability of canola oil combined with the health benefits and flavor of virgin olive oil.
- Smoke point of over 400°F
 - Blends replace single-ingredient cooking oils used for high-temperature frying, salad dressings, and general purpose cooking
 - Grapeseed Oil’s clean, delicate taste and high smoke point make it an excellent choice for baking as well as frying



Industrial Trade

- Various Oils and Blends packed in:
35 lb. containers, 55 gal. drums
(approx), 260 gal. tote (approx)



Wine and Balsamic Vinegar & Vinaigrette

- Colavita vinegars are carefully aged in accordance with traditional Italian law.
- Balsamic Vinegar of Modena IGP embodies the sweet, fruity flavors of Trebbiano grapes
 - Aged wine vinegars are flavorful and aromatic
 - Use in salad dressings, or try adding Balsamic Vinegar to slow-cooked foods or as a deglazing liquid
 - All natural Balsamic Vinaigrette pairs well with salads, tomatoes, mozzarella, and bruschetta, and also makes a great marinade

