

# MERLINO FOODS



Providing the Restaurant Industry with Quality and Service Since 1900

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***The Merlino Foods product guide is now available on the web at [www.merlino.com](http://www.merlino.com)***



## AWARD-WINNING VINEGARS FROM THE HEART OF WINE COUNTRY

Barrel aged slowly one batch at a time.

## ORGANIC CITRUS CRUSHED TOGETHER WITH CALIFORNIA OLIVES

Organic. Cold-pressed. Extra Virgin.

*Merlino Foods carries these products in 64oz. containers*

Visit [www.ooliveoil.com](http://www.ooliveoil.com) for an inside look at the history, processes and people of O Olive Oil.

SHERRY VINEGAR	ZINFANDEL VINEGAR	CHAMPAGNE VINEGAR	BLOOD ORANGE OLIVE OIL	MEYER LEMON OLIVE OIL	RUBY GRAPE-FRUIT OLIVE OIL
<p>O SHERRY VINEGAR BEGINS WITH PALOMINO GRAPES AGED OUTDOORS ON SUN-DRENCHED MATS. O AGES THE SHERRY WINE IN TOASTED WHITE OAK BARRELS AND USES A 60 YEAR OLD FAMILY STARTER TO IMPART RICH DEEP CARAMEL AND NUT FLAVORS.</p>	<p>O ZINFANDEL IS HANDMADE IN SMALL BATCHES USING SLOW EVAPORATION AND AGING METHODS IN OAK BARRELS FOR OVER TWO YEARS. A HINT OF CALIFORNIA CHERRIES ARE ADDED AND AGING CONTINUES FOR ANOTHER SIX MONTHS TO FINISH THE DELICATE BERRY FLAVORS.</p>	<p>O CHAMPAGNE VINEGAR SPARKLES WITH CRISP, LIGHT AND DRY ACCENTS. AGING AND EVAPORATION REMOVES THE BUBBLES AND ENHANCES THE BRILLIANT, COMPLEX FLAVORS.</p>	<p>THE EXOTIC FLAVOR DYNAMIC OF THIS EXTRA-VIRGIN CITRUS OLIVE OIL CAPTURES THE SWEET TO TART TASTE OF THE BLOOD ORANGE WITH THE DELICATE HINT OF FRESH RASPBERRIES.</p>	<p>O OLIVE OIL INTRODUCED THE FIRST CITRUS OLIVE OIL MADE FROM CRUSHING ORGANIC MEYER LEMONS ON A STONE-PRESS WITH HANDPICKED CALIFORNIA OLIVES. THE MEYER IS AROMATIC AND CONSIDERED SWEETER AND LESS ACIDIC THAN REGULAR LEMONS.</p>	<p>THIS ORGANIC CITRUS OLIVE OIL IS MADE FROM CRUSHING ORGANIC RUBY GRAPE-FRUIT ON A STONE PRESS WITH HAND PICKED FAMILY FARMED CALIFORNIA OLIVES.</p>

## Pasta may seem like the world's simplest recipe...

...with just semolina and water but the quality of the semolina used to make it is where you separate one brand from the other.



Merlino Foods now brings a new member of our brand to our customers with ***Merlino Brand pastas*** and the semolina used to make our pasta is where you will taste and see the difference.

The durum wheat used to produce our pasta is grown in the northern plains of the USA. The northern plains provide a stable, arid climate and sandy loam soils. This combination is the perfect formula for producing durum that results in pasta with ***amber color, al dente texture and a wheaty taste.***

***Ask for a sample of Merlino Pasta when you place your next order!***



## Meet the people of Merlino's

Ray Nevi is our warehouse manager and has been with Merlino's for 15 years now. He is a valued member of our family of employees. Along with overseeing daily routines with his staff, Ray checks order accuracy and makes sure our warehouse is clean and organized.



He is always busy at Merlino's and when he's away from the job too. Along with raising three children with his wife, he also finds time to coach a youth soccer and youth bowling team.

Ray says the best thing about his job is that every day is new because of all the different personalities that come together to make Merlino's run smoothly.