

ORLANDO



FOODS

EST. 1948

Selected with *intention*. Supported with *care*.

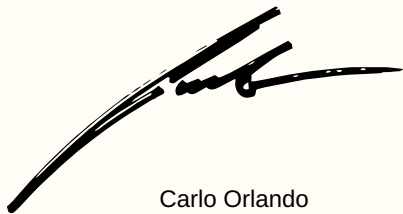
We know your ingredients matter to your food, your team, and your standards.

Every product we offer is chosen for:

- How it tastes.
- How it performs.
- How reliably it shows up in your kitchen day after day.

Our products are designed to help you move faster, train more easily, and cook with confidence. When questions come up or you're working through a new menu, you're not on your own. **Great ingredients should come with great support.**

Our goal is to help you serve better food with confidence, consistency, and fewer compromises.

A stylized, handwritten signature in black ink, consisting of a long, sweeping horizontal stroke that curves upwards at the end, with a few smaller, less distinct strokes above it.

Carlo Orlando

A handwritten signature in black ink, featuring a large, prominent 'F' that loops back, followed by a series of connected, fluid letters.



Fred Mortati



#1 Italian Flour in North America

For over 100 years, Caputo has upheld Neapolitan milling traditions, carefully selecting and gently milling the finest wheat to produce high-quality flour. Their slow and gentle grinding process preserves the starch, protein, and natural flavor of the grain.

We treat our flour with love and respect. That means no chemicals, bleaching agents, or bromate. All our flour is 100% natural, non-GMO, and made with a single ingredient: wheat.

  [caputoflour](https://www.caputoflour.com) [caputoflour.com](https://www.caputoflour.com)



CAPUTO "00" PIZZERIA

Our signature product, used by Neapolitan pizza makers for generations and loved by all. This flour is ideal for Neapolitan pizza baked in wood-fired, gas, or electric ovens at high temperatures.

Protein: 12.50%
W: 260-280
FL-PIZZA-10/1
FL-PIZZA-25



CAPUTO "00" SACCOROSSO

This flour with a slightly higher protein level is well-suited for long-rise and higher-hydration doughs. It is best used for pastries, specialty breads, Neapolitan, and Roman style pizzas.

Protein: 13.00%
W: 300-320
FL-SACC-25



CAPUTO "00" AMERICANA

Designed with American style pizzerias in mind, this "00" flour produces a perfect balance of crispiness and softness. It's easy to work with, ideal for shorter fermentations (24-36hours), and delivers consistent results in ovens ranging from 500-70°F.

Protein: 14.25%
W: 360-380
FL-AMER-25



CAPUTO "00" NUVOLE SUPER

Engineered for higher hydration doughs (67%+), this flour is ideal for pre-ferments like Biga or Poolish. It delivers airy, light crusts with a soft chew, perfect for modern Neapolitan pizzas, Roman-style pizzas, artisan breads, and pastries.

Protein: 13.50%
W: 320-340
FL-NUVSUP-25



CAPUTO "00" ARIA

Made with a blend of "0" wheat flour and pasta madre (mother sourdough), this flour is ideal for Pinsa, Pizza in Teglia, and Pizza in Pala, and produces a light and crispy texture.

Protein: 13.00%
W: 300-320
FL-ARIA-25



CAPUTO "00" AMERICANA SUPER

Caputo's strongest flour, with the highest protein content, offers unmatched workability and consistency. Designed for doughs using preferments and/or long fermentation (over 48 hours), it delivers great results for American pizza styles like Detroit, Sicilian, and NY.

Protein: 15.25%
W: 380-400
FL-AMERSUP-25



CAPUTO "00" BREAD

Our signature product, used by Neapolitan pizza makers for generations and loved by all. This flour is ideal for Neapolitan pizza baked in wood-fired, gas, or electric ovens at high temperatures.

Protein: 12.00%
W: 220-240
FL-BREAD-10/1



CAPUTO "00" BAKING

Due to our superior quality wheat, our "00" Baking flour is higher in protein than most in the US. This flour absorbs moisture and fat to create light, flaky, and delicate textures.

Protein: 11.00%
W: 200-220
FL-BAKING-10/1



CAPUTO "00" PASTA FRESCA

Made of only the heart of the wheat, this flour results in a light and consistent dough due to its low ash content. It is ideal for pasta and gnocchi and will also work well in pastry creams.

Protein: 12.50%
W: 260-280
FL-PASTA-10/1
FL-PASTA-25



CAPUTO SEMOLINA

This durum wheat is finely ground with semolina's signature yellowish tint and resistant and elastic gluten. It is ideal for extruded and fresh pastas as well as cakes and breads.

Protein: 13.00%
W: 230-250
FL-SEMOLA-10/1
FL-SEMOLA-5
FL-SEMOLA-25



CAPUTO GLUTEN-FREE

Made with de-glutenized wheat starch, this award-winning flour is extremely versatile. It is ideal for all your favorite gluten-free baked goods.

Protein: N/A
W: N/A
FL-GF-12/1
FL-GF-5



CAPUTO "00" AMERICANA & PIZZERIA FROZEN DOUGH

These frozen dough balls require no mixing, kneading, or scaling. Reduce inventory and eliminate waste! Americana are ideal for NY Style, Artisan, and Pan pizzas baked at 550-650°F. Pizzeria are ideal for Neapolitan pizzas baked at 700-900°F.

Customize for your needs. Made to order.



From the Vine to the Factory

Ciao tomatoes are grown in rich, fertile soil in Southern Italy. The climate affects the taste and nutrition of these tomatoes, often called “the fruit of the sun.” The Italian sun increases the concentration of lycopene, a powerful antioxidant in tomatoes.

Our factory is located in Mercato San Severino, the center of the two largest tomato growing areas, just 90 minutes from the fields, to ensure that the tomatoes are canned and preserved as soon as they are picked. Our tomatoes go through a rigorous selection process with over 12 quality checks, including manual sorting.

[f](#) [@](#) [ciaotomatoes](#) [ciaotomatoes.com](#)



CIAO ITALIAN WHOLE PEELED TOMATOES

Produced specifically to meet the needs of Chefs and Pizzaioli alike, these tomatoes are packed in heavy puree and give higher yields in terms of total tomato solids per can. Fresh basil is added for the perfect flavor balance.

6/10 can CIAO-P-6/10



CIAO AUTHENTICA CRUSHED TOMATOES

Made from selected whole peeled tomatoes which are crushed and mixed with tomato puree, with no tomato skins or seeds and higher tomato solids, they are ready to use as soon as you open the can.

6/10 can CIAO-AUTH-6/10



CIAO SAN MARZANO DOP TOMATOES

Grown from the historic San Marzano seed and following the strict guidelines set by the Consorzio of DOP producers, these delicate tomatoes are handpicked and are perfect for all of your specialty dishes!

6/3kg CIAO-SM-6/3



CIAO TOMATO PASTE

Made from whole, fresh tomatoes, which are naturally concentrated, we use steam heat to remove the water and make a fresh and natural flavored tomato paste.

6/2.5kg CIAO-PASTE-6/2.5



#1 Italian Chefs' Favorite Oil Brand

Olitalia selects only the best raw materials for their products. They are one of the most trusted brands, thanks to their total devotion to their roots. The products they produce in their company are the same that their family uses on their table.

Olitalia works to limit their environmental impact by reducing the use of plastic and using energy from renewable sources. The facility is one of the few in Italy equipped with a Quality Controlled Temperature system that stores oil in insulated vats, keeping them at a consistent temperature.

[@](#) [olitaliausa](#) [olitalia.com](#)



FRIENN FRYING OIL

No foaming agents. High smoke point 230°C (446°F) and high flash point 334°C (633°F). Lower cost per day as it lasts twice as long as traditional frying oil. Light in taste and color with dry, crispy results, even when cold. Shares the same healthy attributes as olive oil as it contains more than 80% of healthy oleic acid.

12/1L OLIT-FRIENN-12/1
20L BIB OLIT-FRIENN-20-BIB



EXTRA VIRGIN OLIVE OIL

As bold and timeless as the Mediterranean itself, our 500ml Bottle is rooted in the tradition of the cobalt blue official tasting glasses of olive oil experts to embody our family's passion for balance, tradition, and culinary excellence—a way of life worth bottling.

6/500ml OLIT-OO-EV-6/500
10L BIB OLIT-OO-EV-10-BIB



The Flavor of Puglia

Handcrafted by multi-generational master cheesemakers, Deliziosa has perfected the art of burrata and stracciatella production, guaranteeing quality and consistency with each bite.

Freeze for up to 18 months. For optimal defrosting, place product in the fridge for approximately 2 days. For express defrosting, place sealed product in cold water for 2-3 hours. Once defrosted, the product can be consumed within 8 days.

[f](#) [@deliziaspa](#) prodottideliziosa.it/en



STRACCIATELLA

A delicate layer of fresh cow's milk mozzarella enclosing a soft center of rich, creamy stracciatella. Ideal for appetizers, pizza toppings, salads, and other applications. Slice it open and enjoy!

8/150g DELI-STRACC-8/150



BURRATA

The soft, creamy filling of burrata, stracciatella is made up of small shreds of mozzarella stirred into fresh cream. It pairs perfectly with a variety of foods, including pasta, pizza, vegetables, and bread.

8/125g DELI-BURRATA-8/125



SMOKED BURRATA

Naturally smoked with wood chips, this burrata has a rich, smoky exterior that contrasts perfectly with its sweet, creamy center. Enjoy on its own or as an elevated addition to more complex dishes.

8/125g DELI-SMOKED-BURR-8/125



Vertically Integrated Production

Covering 500 acres of land, Lupara grows their own corn and "erba medica" which is used to feed their herd of more than 2,000 Italian water buffalo, from whom they get the milk for their mozzarella.

Defrost packages in the fridge for at least 24 hours. To serve, place the sealed package in tepid water until the mozzarella is fully at room temperature. After product has been defrosted, it will last 6-7 days in the refrigerator.

casearialupara.com/en



SMOKED MOZZARELLA DI BUFALA

We smoke our freshly produced mozzarella according to a traditional method that uses only natural straw. The mozzarella is exposed to the smoke for about 5 minutes, just long enough to give it our distinct smoky flavor, then rinsed with fresh water before it is ready to be packaged.

4/450g BUFFMOZZ-SMOKE-4/450



BOCCONCINI

Our bocconcini, defined in English as "tidbits," are perfect to add to pastas and salads, or to use on Neapolitan pizza. They are made solely from the milk of Lupara's 2,000 buffalo, which collectively produce over 200,000 kg (441,000 lbs) of milk per year!

10/16-count 20g BUFFMOZZ-10-16/20



MOZZARELLA DI BUFALA

With our frozen buffalo mozzarella, you only have to defrost what you need, meaning less waste and a more cost-effective product. Once defrosted, the characteristics, taste, and consistency of the mozzarella are indistinguishable from the fresh product.

12/200g (7oz) BUFFMOZZ-12/200

Contact Us

Southwest Region

Craig Perez
craig@orlandofoods.com
(714) 872-0308

Pacific Northwest / Western Canada

Matthew Bemis
matthew@orlandofoods.com
(503) 453-0693

Mountain Region

John Naccarato
john@orlandofoods.com
(575) 635-9350

Northeast Region

Joe Barilla
joe@orlandofoods.com
(631) 316-9342

Midwest Region

Nick Nitti
nick@orlandofoods.com
(847) 902-3920

Texas / Oklahoma

Bryon Freeze
freeze@orlandofoods.com
(443) 277-3902

Southeast Region

Mark Mirabella
mark@orlandofoods.com
(727) 254-2850

Florida

Michael Krisher
michael@orlandofoods.com
(352) 933-0856

Eastern Canada

Simona De Bellis
simona@orlandofoods.com
(727) 771-3387

Chris Suplicki

VP of Sales - Foodservice
chris@orlandofoods.com
(503) 318-7692

Luca Bombarda

VP of Retail Development
luca@orlandofoods.com
(201) 368-9197

Brian Nacht

Director of Business Development
brian@orlandofoods.com
(201) 745-9776

ORLANDO

FOODS

EST. 1948

208 Harristown Rd, Suite 103

Glen Rock, NJ 07452

(201) 368-9197

inquiries@orlandofoods.com

orlandofoods.com



[orlandofoodsales](https://www.facebook.com/orlandofoodsales)