



seed  
TRADING

*...it all starts here.*



*Premium Selection*



*Geppino uses traditional Italian recipes to create gourmet products for pizza restaurants and take away outlets. Geppino has been the most trusted brand in the Pizza Making industry since its creation and is renowned as a market leader for its product offering. You can depend on our Geppino family of products for their authentic flavour, quality and consistency every time you use them.*

#### **Cheese**

Combining delicate flavors and smooth texture, this easy-melting “Australian Mozzarella” is ideal for pizza’s.

#### **Pineapple**

Our Pizza Cut pineapple is packed from fresh, It is sweet in flavour, and complements any pizza dish.

#### **Tomatoes**

Our range of gourmet tomatoes are known for releasing the aromas and herbaceous notes of any Italian kitchen.

#### **Oil**

Our blend of Vegetable Oil is 100% Australian Canola Oil, resulting in excellent colour and natural flavor.

#### **Flour**

Our premium range of bakers flour is custom made for the Pizza category. With its improved yield and performance, it is perfect for making bread, pizza and pasta.



*The brand Mediterranei represents a premium selection of products that are suitable for any cafe and restaurant menu, delivering an exciting variety of authentic Mediterranean products. With our range of wholesome ingredients, cooking is made easy.*

#### **Antipasto**

The antipasto range has been masterfully selected and prepared so that it can be eaten on its own, added to any meal or to create the perfect share platter.

#### **Pesto**

With fresh and delicious flavours to make a quick and easy bruschetta, ideal for antipasto platters, pasta sauces or as an accompaniment to any meat, seafood or salad dish on the menu.

#### **Tomatoes**

Through our unmatched quality, our range of tinned and packaged tomatoes are the best for chefs and Pizzaiolo, and are manufactured specifically to suit their requirements.

#### **Oil**

Our Cottonseed oil is perfect for any foodservice operator and is praised for its aroma, colour and texture it imparts in food.



# PREMIUM BAKERS FLOUR



## PERFECT FOR PIZZA

- ✓ **CONSISTENT PRODUCT DUE TO TIGHT SPECIFICATIONS**
- ✓ **HIGH ELASTICITY MAKES THE DOUGH EASY TO WORK**
- ✓ **OPTIMUM YIELD AND PERFORMANCE**
- ✓ **TRUSTED BRAND IN THE PIZZA CATEGORY**
- ✓ **PERFECT FOR MAKING PIZZA, PASTA AND BREAD**





# seed TRADING

*...it all starts here.*

Seed Trading – is a professional curator of brands and products to the Food Service industry, specializing in the Italian Kitchen, Pizza and Pasta ingredients.

As an established business, Seed Trading has been working to secure the best quality products for over ten years and is proud to be 100% Australian owned and operated.

All our products are carefully sourced from the best regions across the world, where we pride ourselves on quality and consistency across our range

If you are looking for something different or you are wanting to source a new product, Seed Trading can help. All you need to do is contact our friendly staff.

**Seed Trading “...it all starts here.”**

Exclusively Imported by  
**Seed Trading Australia Pty Ltd.**

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