



Discover the World of Gourmet food





INTRODUCTION

Founded in 2023 as a premium extension of UniBourne Food Ingredients, UniBourne Specialities is redefining gourmet in India. With exceptional, chef-curated products, we are a trusted partner in culinary innovation, leading the gourmet food landscape with sophistication and excellence.

With our head office in Mumbai, we proudly serve a growing footprint across Maharashtra, Gujarat, Karnataka, Tamil Nadu, Kerala, Andhra Pradesh, Telangana, Delhi, Chandigarh, and Punjab. With a strong presence across India, we take pride in serving over 1,000+ satisfied customers through a wide range of more than 25 high-quality products. Our portfolio is thoughtfully designed to meet the evolving needs of the food service industry, catering to Premium Hotels & Resorts, Fine Dining Restaurants, QSR Chains, Bakeries & Patisseries, Cloud Kitchens, Food Manufacturers & Flight Kitchens.

Backed by consistent quality, reliable supply, and customer-centric service, we have earned the trust of leading brands and hospitality professionals nationwide.



3+

Total
Years

1000+

Happy
Clients

25+

Products
we serve

OUR ESSENCE



Mission

To offer Premium Gourmet food products and complementing services that add value and glamour, ensuring consistent taste and supply.

Vision

To build a comprehensive range of high-quality food products that become the preferred choice of hotels, restaurants, and cafés.

We aspire to be recognized for our commitment to quality, innovation, and reliability - creating a brand that chefs and businesses trust for every culinary need.

WHY UNIBOURNE

Our strengths, shaped by years of expertise

- 📞 World-Class Sourcing & Supply Chain
- 📞 State-of-the-Art Cold Chain Infrastructure
- 📞 Consistent Quality
- 📞 Robust Distribution Network Across India
- 📞 Hassle-Free Onboarding for Partners
- 📞 Innovative R&D Expertise
- 📞 Trusted by Professionals
- 📞 Operational Excellence through Innovation
- 📞 In-house Regulatory Compliance Expertise

OUR RANGE

Our gourmet portfolio features the finest dairy and specialty foods from Italy, Spain, France, Germany, Netherlands, Greece, Cyprus and each chosen for its superior quality, provenance, and alignment with global culinary trends that inspire chefs and elevate menus across India's HORECA sector. We specialize in manufacturing fresh Indian cheeses suitable for varied applications.



IMPORTED CHEESE

PARMESAN

Brand

Bianco d'Italia

Origin

Italy

Hard, matured Italian delight with a rich, nutty flavor and an irresistible aroma. Crafted to perfection, it embodies authentic taste and timeless quality.

Storage Temperature

Weight

Application

 +4°C

 4.5 kgs / 35 kgs

Pastas, Pizzas, Salads



CHEDDAR

Brand

Joseph Heler

Origin

United Kingdom

Rich and creamy classic with a perfectly balanced sharpness. Its bold flavor and smooth texture reflect true craftsmanship and quality.

Storage Temperature

Weight

Application

 +4°C

 2.5 kgs

Pizzas, Pastas, Burgers

EMMENTAL

Brand

Royal Orange

Origin

Netherlands

Classic Swiss cheese known for its smooth texture, mild nutty flavor, and signature holes. A perfect blend of tradition and richness in every bite.

Storage Temperature

Weight

Application

 +4°C

 3 kgs

Fondue, Pastas, Sandwiches



EDAM

Brand

Royal Orange

Origin

Netherlands

Semi-hard delight with a mild, slightly nutty flavor and a smooth, creamy texture. Its gentle taste and rich aroma make it a timeless classic of fine cheesemaking.

Storage Temperature

Weight

Application

 +4°C

 1.9 kgs

Breakfast, Sandwiches

GOUDA

Brand

Royal Orange

Origin

Netherlands

Smooth, semi-hard cheese celebrated for its rich, buttery flavor and golden hue. A perfect harmony of creaminess and tradition in every slice.

Storage Temperature

Weight

Application

 +4°C

 4.5 kgs

Grated into Cooked Dishes, Burgers, Pastas



BLUE CHEESE

Brand

Blue Heaven

Origin

Denmark

Bold and distinctive cheese with a creamy texture and tangy, aromatic flavor. Its striking veins and rich character embody true gourmet indulgence.

Storage Temperature

Weight

Application

 +4°C

 100gms/3 kgs

Pizzas, Pastas, Soups

HALLOUMI

Brand

Papouis

Origin

Cyprus

Semi-firm, brined cheese known for its rich, savory flavor and unique, squeaky texture. Crafted to perfection, it stands out for its distinctive taste and versatility.

Storage Temperature

Weight

Application

 +4°C

 250 gms

Sandwiches, Barbeque



BRIE/CAMEMBERT

Brand

Alpenhain

Origin

Germany

Soft, creamy delicacy with a delicate rind and buttery aroma. Its rich, velvety texture and mild flavor make it the epitome of elegance in cheesemaking.

Storage Temperature

Weight

Application

 +4°C

 125 gms

Sandwiches, Baked Appetizers

GOAT CHEESE

Brand
Soignon

Origin
France

Creamy, tangy specialty celebrated for its fresh, distinctive flavor and smooth texture. A refined choice that brings natural richness and artisanal charm.

Storage Temperature

🧊 +4°C

Weight

⚖️ 1 kg

Application

Salads, Sandwiches



FETA CHEESE

Brand
La vache de Paris

Origin
France

A tangy, brined delicacy with a bright flavour and creamy, crumbly texture that adds rich, savoury depth and artisanal charm to dishes.

Storage Temperature

🧊 +4°C

Weight

⚖️ 500 gms

Application

Salads, Pasats, Sandwiches

MASCARPONE

Brand
Sterilgarda

Origin
Italy

Our Imported Mascarpone stands out for its superior quality and authentic Italian craftsmanship. Made from the finest cream, it offers an exceptionally smooth texture and a delicately sweet flavor, representing true international standards of excellence.

Storage Temperature

🧊 +4°C

Weight

⚖️ 500 gms

Application

Tiramisu, Cheesecakes



WHIPPING CREAM

Brand
Asturiana

Origin
Spain

Rich and smooth, perfectly balanced for superior texture and taste. Its luxurious consistency adds a touch of elegance to every creation.

Storage Temperature

🧊 +4°C

Weight

⚖️ 1 ltr

Application

Dessert, Topping, Ice Creams



Where tradition meets taste

Founded in 2008, Impero blends age-old European cheese-making craftsmanship with the richness of Indian milk. With a commitment to quality and authenticity, we craft premium cheeses trusted by top Hotels, Restaurants, and Gourmet retailers across India.

Backed by a robust daily milk processing capacity of 10,000 liters, we ensure a seamless blend of scale, quality, and artisanal precision.

OUR SELECTION

BURRATA

Delicate Italian masterpiece with a soft outer shell and a luscious, creamy center. Its fresh, milky flavor offers an indulgent taste of pure luxury.

Storage Temperature	Weight	Application
🌡️ +4°C	⚖️ 200 gms	Pizzas, Pastas, Salads



FRESH MOZZARELLA

Soft, milky cheese cherished for its delicate texture and pure, fresh flavor. Crafted with care, it embodies the true essence of authentic cheesemaking.

Storage Temperature	Weight	Application
🌡️ +4°C	⚖️ 275 gms	Pizzas, Sandwiches



SOUR CREAM

Rich and velvety, with a perfectly balanced tang. Its smooth texture and refreshing flavor bring a touch of indulgence to every dish.

Storage Temperature	Weight	Application
🌡️ +4°C	⚖️ 400 gms	Dressing, Mexican Dishes, Nachos, Pastas, Dips & Sauces



BOCCONCINI

Soft, bite-sized pearls with a mild, milky flavor and smooth texture. A fresh delight that captures the simplicity and charm of Italian tradition.

Storage Temperature	Weight	Application
🌡️ +4°C	⚖️ 275 gms	Salads, Caprese, Pastas, Pizzas

MASCARPONE

Luxuriously creamy Italian cheese with a delicate sweetness and silky texture. Its rich, smooth flavor defines elegance in every spoonful.

Storage Temperature	Weight	Application
🌡️ +4°C	⚖️ 400 gms	Tiramisu, Cheescakes



RICOTTA

Light, creamy cheese with a delicate sweetness and smooth, fluffy texture. Its fresh, wholesome taste reflects the purity of traditional Italian cheesemaking.

Storage Temperature	Weight	Application
🌡️ +4°C	⚖️ 400 gms	Stuffed Pastas, Cannoli, Pizzas, Lasagna, Ravioli

CREAM CHEESE

Cream Cheese is a soft, fresh cheese made from milk and cream, known for its smooth, spreadable texture and mild, creamy flavor with a slight tang.

Storage Temperature

🌡️ +4°C

Weight

⚖️ 800 gms

Application

Cheesecakes & Frostings, Pastry fillings, Dessert Dips, Spreads for Bagels & Toast, Creamy Pasta Sauces, and Savory Dips.



SCAMORZA - SMOKED

Smoked Scamorza - a semi-soft Italian pasta filata cow's milk cheese, similar to a firmer mozzarella. Naturally smoked for a savory, smoky flavor, it melts beautifully in pizzas, pasta, paninis, and grilled dishes.

Storage Temperature

🌡️ +4°C

Weight

⚖️ 200 gms

Application

Pizzas, Pasta, Paninis, Grilled Dishes



OUR MANUFACTURING UNIT

Panchkula, Haryana



CRAFTED IN ITALY, SERVED IN INDIA BY UNIBOURNE!

Pomì

Pomì Tomatoes are grown by a community of Italian farmers, harvested at peak ripeness, and processed within hours to preserve their natural richness and flavour – delivering true tomato character chefs can rely on.



PIZZA SAUCE

Brand
Pomì

Origin
Italy

Pomì Pizza Sauce is the right choice for a perfect pizza. A product obtained from fresh tomato juice with the addition of few and simple Italian ingredients, to enhance even more the flavor of your pizza.

Storage Temperature

Weight

Application

🔥 Ambient*

⚖️ 4.1 kgs

Ready Pizza Sauce Base for Neapolitan and Classic Pizza Preparations.

PEELED TOMATOES

Brand
Pomì

Origin
Italy

Pomì pelati is dedicated to the most authentic Italian recipes, whole peeled tomatoes preserved in rich tomato juice to retain their natural flavor and texture. Perfect for slow-cooked sauces, classic pasta preparations, pizza bases, and hearty Mediterranean dishes.

Storage Temperature

Weight

Application

🔥 Ambient*

⚖️ 2.5 kgs

Crushed or Mand-milled for Pizza Sauce, Pasta Sauces, and Traditional Italian Tomato Preparations.



FINELY CHOPPED TOMATOES

Brand
Pomì

Origin
Italy

Pomì chopped tomatoes are dedicated to the most demanding of palates, a soft, smooth fresh tomato pulp, made for those who love a softer flavor. Perfect to cook ragout, soups, pureed vegetable soups, delicious sauces and pizza recipes.

Storage Temperature

Weight

Application

🔥 Ambient*

⚖️ 2.5 kgs

Pizza Sauce Reperation, Ragù, Soups, and Tomato-based Sauces.

At UniBourne, we bring carefully selected ingredients from trusted global producers to professional kitchens across India. Our partners represent heritage, quality, and consistency — helping chefs achieve authentic flavour and reliable results in every preparation.



Molino Spadoni combines generations of Italian milling expertise with modern production to deliver flours designed for professional kitchens. From pizza to pasta and pastry, these flours provide the right balance of strength, extensibility, and fermentation performance required for consistent culinary results.



NEPOLETANA FLOUR ("0" FLOUR)

Brand
Molino Spadoni

Origin
Italy

Napoletana Flour stands out for its precise appearance, texture and taste: soft on the palate and rounded with a raised edge, the famous "cornicione", which must be well honeycombed and free of bubbles or burns.

Storage Temperature

Weight

Application

Ambient*

5 kgs

Authentic Pizza Napoletana, Medium to Long Fermentation doughs, Ideal for high-temperature Wood-fired Ovens.

PZ4 FLOUR ("00" FLOUR)

Brand
Molino Spadoni

Origin
Italy

Our PZ4 Flour is ideal for obtaining the best results when preparing crispy pizza, for which the dough requires very long rising times (8-18 hours), which vary depending on the temperature and the amount of yeast used.

Storage Temperature

Weight

Application

Ambient*

5 kgs

Classic Italian pizza, Thin Crust Pizza, and Medium to Long Fermentation Doughs Suitable for Deck or Electric Ovens.



SEMOLA

Brand
Molino Spadoni

Origin
Italy

Gran Mugnaio Semola di Grano Duro is a premium durum wheat semolina, milled to achieve a golden color and consistent granular texture. Perfect for fresh pasta, dry pasta, pizza bases, focaccia, and artisanal bakery recipes, it delivers superior elasticity, firmness, and a rich wheat flavor for professional HoReCa kitchens.

Storage Temperature

Weight

Application

Ambient*

5 kgs

Fresh Pasta Production, Pasta Dough Blends, and Dusting Flour for Pizza Stretching and Baking.

PASTRY FLOUR
HIGH STRENGTH ("0" FLOUR)

Brand
Molino Spadoni
Origin
Italy

Romagna-style Piadina, for preparing real Romagna-style piadina easily at home. A Piadina made using Gran Mugnaio flour preserves the same taste and appearance characteristics of the traditional rural recipe.

Storage Temperature	Weight	Application
🌡️ Ambient*	⚖️ 5 kgs	Panettone, Brioche, Croissants, Enriched Doughs, and Long-fermentation Pastry Preparations.



PASTRY FLOUR
LOW STRENGTH ("00" FLOUR)

Brand
Molino Spadoni
Origin
Italy

It is a flour obtained from a combination of different types of grains, specially selected, 100% Italian. With its low gluten content, it is perfect for very soft cakes and crumbly shortcrust pastry. This flour is particularly suited to tarts, biscuits, shortbread cookies, traditional ciambella cakes, and cakes to be filled.

Storage Temperature	Weight	Application
🌡️ Ambient*	⚖️ 5 kgs	Shortcrust Pastry, Biscuits, Sponge Cake, Tarts, and Delicate Pastry Preparations.

MADRE
(NATURAL MOTHER YEAST)

Brand
Molino Spadoni
Origin
Italy

Madre, is a traditional Italian firm sourdough starter. Unlike the common liquid starters (100% hydration), Lievito Madre is a stiff, kneadable dough with a 45–50% hydration level. This unique consistency creates a milder, sweeter, and less acidic flavor profile, making it the gold standard for enriched Italian pastries like Panettone, brioche, and specialized artisan breads.

Storage Temperature	Weight	Application
🌡️ Ambient*	⚖️ 1 kg	Natural Fermentation Enhancer for Pizza Dough, Focaccia, and Artisanal Breads. Enhances Flavour, Aroma, and Dough Development.



*Keep it out of direct sunlight



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