



**Import and Distribution Company  
of Authentic Italian Specialty Products**



Pasta



Rice



Sauce & Condiment



Olive Oil



Specialties



Garden



Balsamic Vinegar



Truffles



Bakery & Sweets

# About Beca Imports

Beca Imports is an Italian family owned and operated Company. We were born and raised in Italian country side with the values of fresh and organic ingredients at their table. Beca Imports specializes in the importation of fine Italian organic products and is focused in finding the best of Italian foods from all regions of the country. Our goal is to bring Italy's finest regional artisan products to United States that satisfy any demanding palate.

We search every region of Italy to provide only authentic Italian food products characterized by freshness and natural flavors. We stand true to our values and are committed to our relationship with our suppliers to deliver premium quality products that everyone will enjoy.

Since coming to work and live in America, I saw that the people here love to experience the Italian food culture. But I saw that the food that is provided for them is not what I feel to be "authentic Italian food". Through the help of my cousin, who stills lives and works in Italy in contact with farms and local producers, we want to share with the American people the "real" Italian food experience without leaving their homes.



***Luca Bellavia***  
***Co-Founder & President***

***Mattia Carelli***  
***Co-Founder & C.E.O.***

# Mission Statement

---

Our hope is to bring our exceptional blend of products from Italy, including private label brands, so they can be found in the best restaurants, supermarkets, gourmet stores and deli shops across the United States.

We want to bring the natural flavors of the Italian garden and create a bridge through the food and culture to every American table.

Because we believe that everyone should experience the freshness and beauty of the Italian food, our mission is to bring these exceptional products from our garden to your table.





The Monograno line represents the quintessence of our production and is obtained from single-origin organic semolina grown on specific soils: we are thus able to convey with our pasta the strong character and truth of these simple but fragile ingredients. Our Matt is produced in Puglia and retains the heat and primordial lash of its land of origin.



**MONOGRANO FELICETTI**

- **Penne Ritorte** 1.1 lb (500 g)
- **Spaghetti** 1.1 lb (500 g)
- **Fusilloni** 1.1 lb (500 g)
- **Conchiglioni** 1.1 lb (500 g)
- **Tagliatelle Egg Nests** 1.1 lb (500 g)





In addition to its organoleptic and nutritional qualities, the rice produced in Casalbeltrame by Azienda Agricola La Mondina, owned by the family of Luigi and Carlo Guidobono Cavalchini, makes the most of its long-standing tradition. A tradition that goes back in time, to the late 17th century, when the Gautieri noble family, after leaving the county of Nice, settled in these areas around Novara, introducing over the years significant improvements, especially regarding irrigation methods and cultivation techniques. A tradition that has continued with time, following several hereditary successions, with the marquises Cuttica di Cassine and, currently, with the barons Guidobono Cavalchini.



**CARNAROLI  
GRAN RISERVA**  
Size: 33.5 oz (950 g)  
Unit per case: 6



**ARTEMIDE  
GRAN RISERVA**  
Size: 33.5 (950 g)  
Unit per case: 6



**CARNAROLI  
FLOUR**  
Size: 1.1 lb (500 g)  
Unit per case: 10



**ARTEMIDE  
FLOUR**  
Size: 1.1 lb (500 g)  
Unit per case: 10







# Sauce & Condiment

Giuseppe Rosso Conserve di Sicilia has been producing sauces and condiments since 1997 by combining experience, innovation & Sicilian gastronomic traditions. As a matter of fact, the company is located on the southeastern coast of Sicily, where the weather is extraordinary and the uncontaminated land serves as a backdrop for one of the most important gastronomic scenarios in Europe, deeply rooted in the Val di Noto and notably in the County of Modica during the Kingdom of the Two Sicilies.



**CHERRY  
TOMATO SAUCE**  
Size: 11.64 oz (330 g)  
Unit per case: 12



**NORMA  
TOMATO SAUCE**  
Size: 19.75 oz (560 g)  
Unit per case: 6



**RED SICILIAN  
PESTO**  
Size: 18.70 oz (530 g)  
Unit per case: 6





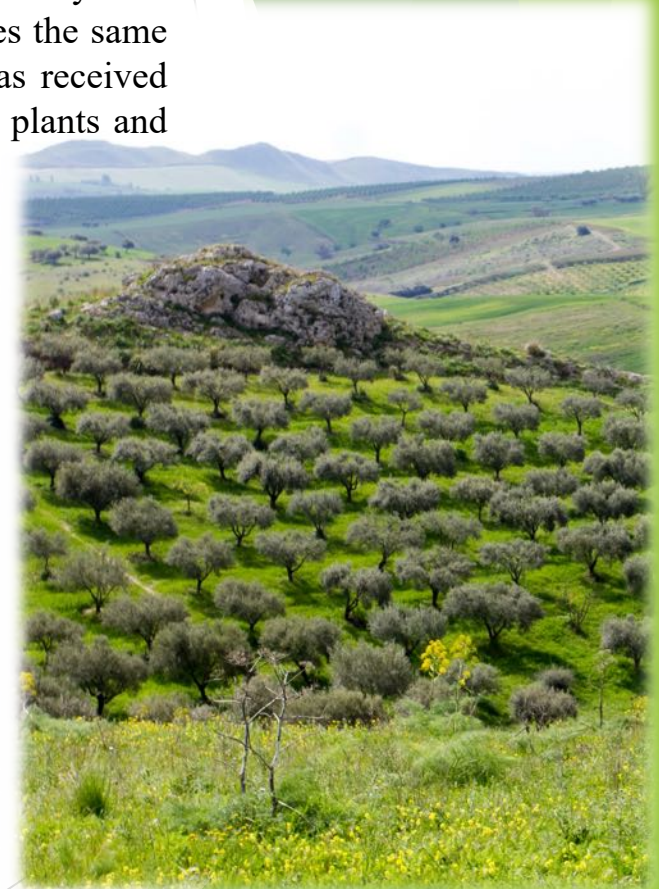
Our family has dedicated itself to the olive cultivation and the oil production for three generations. Our grandparents started their adventure in the lands near Serradifalco (Sicily), realizing in that moment their vocation and the potential of the territory. At their arrival to the new farmlands, bought after the war of the 1945, they planted an olive tree as a symbol of their beginning. From this indelible link and the inherited respect, we started to write a new story that shares the same values and the same passion as our grandparents. Today the company exports to many countries where it has received different acknowledgments. Arke' manages the production of around 150 hectares of olive grove with 45000 plants and controls the entire chain from the olive tree till the bottle by doing meticulous inspections.



**ORGANIC EVOO**  
Size: 25.36 fl oz (750 ml)  
Unit per case: 12



**IGPE EVOO**  
Size: 16.91 fl oz (500 ml)  
Unit per case: 12





# Specialties

Lalaina s.r.l. deals with the research and development of new manufacturing processes and food products. The company's mission is to make production cycles circular, analyzing the processing methods of the manufacturing companies and analyzing the critical issues of the supply chain to obtain new food products. Lalaina aims to convey ethical business values and give new life to what is too often considered just a "waste".

The Sicilian company, founded by Maria Chiara Valdemone and Giuseppe Gaudio, has patented the production process of the Colatura di Gambero Rosso® from Mazara del Vallo. The idea was born from the large amount of unused red prawn carapace by fish companies, which is regularly thrown and disposed of as special waste, this implies considerable economic and environmental costs. The process is a valid alternative to disposal, as it manages to transform the shrimp carapace into a resource through its use and reintegration into the production cycle.



## **COLATURA DI GAMBERO ROSSO RED SHRIMP SAUCE**

Size: 3.4 fl oz (100 ml)

Unit per case: 12







The wild foraged fennel pollen adds an incomparable flavor to food. Sprinkle a fairy dusting of this organic dried wild fennel pollen onto poached salmon or chicken for an elusively sweet garnish, or add a bright flash of intoxicating flavor to seafood, poultry, pork and stews. Long used in Italian cooking, fennel pollen is golden yellow with rustic green specks of magical flavor. Hand harvested from Sicily, organic fennel has hollow stems that bloom small yellow flowers. Pollen is collected from the flowers and tediously dried with a deft touch. Tiny and amber, a gingerly pinch of this fennel pollen spice is all you need to transform an average dish into supreme cuisine.



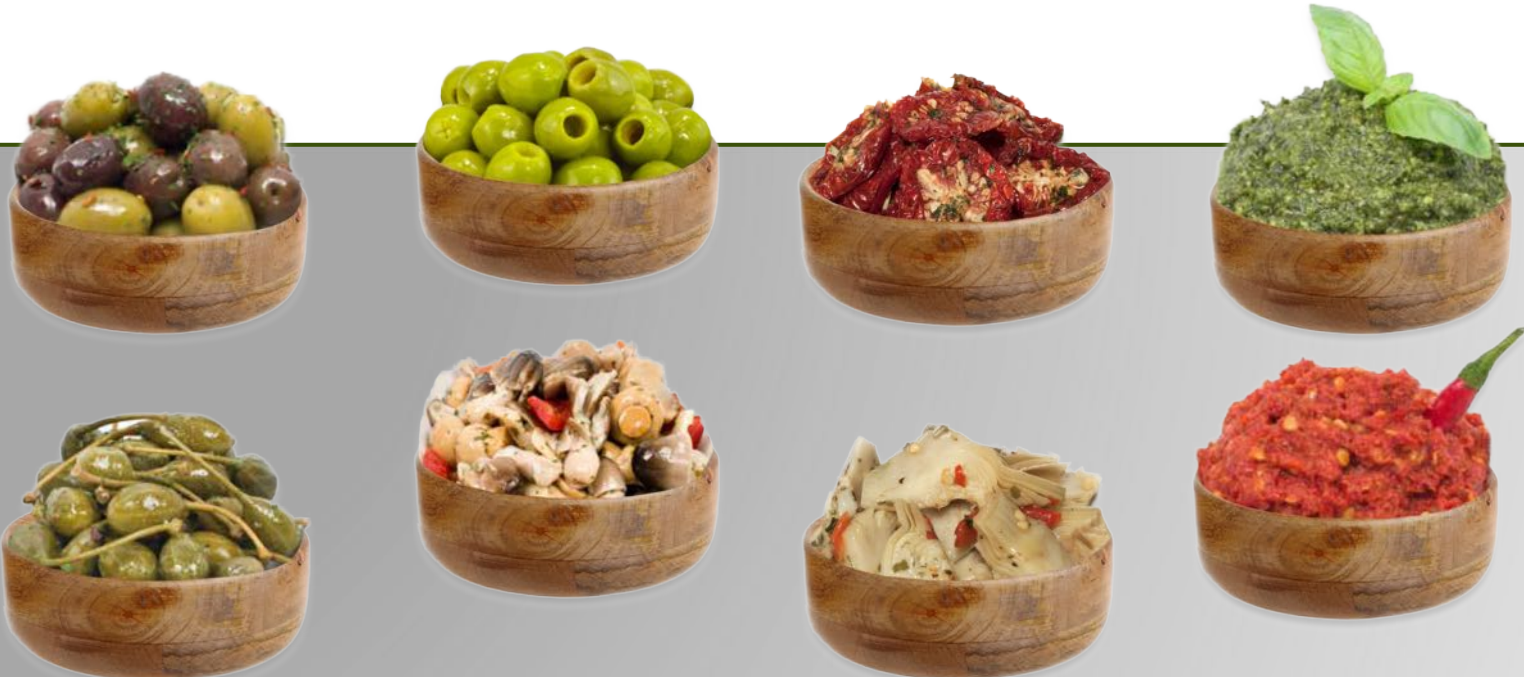
### **WILD FORAGED FENNEL POLLEN**

Size: 1.06 oz (30 g)





The Rizzo family has been producing preserves since 1949, jealously handing down the ancient recipes of grandfather Salvatore, founder of the company, from father to son. Love for one's work, as well as an indisputable quality of the raw material, have become over the years the main feature of this company which bases its history in a fascinating and ancient family tradition. "Enhance the genuine flavors of our land" this is the company mission. Doing so is really very simple: just collect the product at the right time, when the maturation is complete, wash it, clean it and, without adding anything other than the purest extra virgin olive oil, keep it inside the jars.



**NET WEIGHT**  
 6.6 lb (3 kg)



**DRAINED WEIGHT**

- Whole Castelvetrano Olives 4.6 lb (2.1 kg)
- Pitted Castelvetrano Olives 3.3 lb (1.5 kg)
- Pitted Green Olives 3.3 lb (1.5 kg)
- Pitted Taggiasca Olives 3.3 lb (1.5 kg)
- Marinated Mixed Olives 3.3 lb (1.5 kg)
- Green Olives stuffed with Red Peppers 3.3 lb (1.5 kg)
  
- Capers in brine 4.4 lb (2 kg)
- Caper Berries 3.3 lb (1.5 kg)
- Capers and Olives Tapenade (jar) 2.2 lb (1 kg)
  
- Marinated Sliced Artichokes 3.3 lb (1.5 kg)
- Artichokes with stem 3.3 lb (1.5 kg)
  
- Marinated Sun-Dried Tomatoes 3.3 lb (1.5 kg)
- Marinated Semi-Dried Cherry Tomatoes 3.3 lb (1.5 kg)
- Sicilian Basil (jar) 2.2 lb (1 kg)
  
- Marinated Mixed Mushrooms 3.3 lb (1.5 kg)
- Porcini Mushrooms in brine 4.4 lb (2 kg)
  
- Calabrian Chili Peppers 3.3 lb (1.5 kg)
- Calabrian Chili Peppers Spread (jar) 2.2 lb (1 kg)



# Balsamic Vinegar

Since the seventeenth century, the Giusti family has been producing Balsamic Vinegar, passing down a recipe that created a complex harmony of flavors and a product of excellence, appreciated all over the world. Creating an exceptional balsamic vinegar depends on the competence, experience and attention to detail and the lengthy period of aging. Proud of a know-how which has been refined over its 400 years of family history, Giusti combines both its respect for tradition with a sense of local corporate responsibility and a modern and sustainable production philosophy.



**BALSAMIC VINEGAR OF MODENA PGI**  
Size: 8.45 fl oz (250 ml)  
Unit per case: 6



**BALSAMIC PEARLS**  
Size: 1.76 oz (50 g)  
Unit per case: 6







Giusti sweet and sour fruit condiments are fresh, mild, rich in flavor and with a perfect balance between the sourness of wine vinegar and the sweetness of fresh fruit juice and grape must used in the blend. Created to offer a versatile, original and unusual condiment that can be used to enhance the taste of the dishes to which it is added. A collection characterized by a wide aromatic bouquet: from the lively taste of ginger to the mildness of fig, from the delicacy of pomegranate to the sweetness of raspberry, and the intense fruity hints of apple. Ideal paired with salads, cooked and raw vegetables, used in sauces and marinades and as an ingredient in cocktail.



### SWEET & SOUR FRUIT CONDIMENTS

Apple – Figs – Pomegranate – Raspberry - Ginger

Size: 8.45 fl oz (250 ml)

Unit per case: 6



### SWEET & SOUR WHITE CONDIMENT

Size: 8.45 fl oz (250 ml)

Unit per case: 6







# Balsamic Vinegar

As often happens in and around Modena, Casa Mussini also has a story rooted in the past. The love for balsamic vinegar, a flavor linked to local tradition made of grapes and cooked must, has been passed down from generation to generation, from our grandparents and fathers to the whole family.

Over all this time, Casa Mussini has gained know-how, expertise and skills but also passion, love and foresight. The same that, today, allows us to be a traditional company but also forward looking, able, that is, to follow the footprints of the past but applying at the same time modern technology and the most contemporary tools, besides in-depth knowledge of the current food & beverage trends for a constantly changing product.



**BALSAMIC VINEGAR OF MODENA**  
**2 MEDALS**  
Size: 8.45 fl oz (250 ml)  
Unit per case: 6



**SABA**  
Size: 6.76 fl oz (200 ml)  
Unit per case: 6



**BALSAMIC GLAZE**  
Classic – White Truffle – Figs  
Size: 5.07 fl oz (150 ml)  
Unit per case: 6





Delicious and sophisticated, the Tartuflanghe snack line is perfect at aperitif time, for snacking on the move or for travel retail. Our Chips, which won the innovation product award at the ISM in Cologne, and the Truffle Snacks, our latest taste innovation, are daring and the perfect choice for anyone, anytime, anywhere. Tartuflanghe Grissini is full of delicious savory breadsticks made with the finest ingredients. These moreish delights are flavored with Italian summer truffles - one of the rarest gastronomic treasures. This Grissini is delicious enough on its own as a quick snack to get you through a busy day



## PASTA

- Egg Tagliolini with Truffle 8.81 oz (250 g)

## SNACKS

- Truffle Cashews coated with Truffle Juice 1.76 oz (50 g)
- Truffle Corn coated with Truffle Juice 1.76 oz (50 g)
- Truffle Hazelnuts coated with Truffle Juice 1.76 oz (50 g)
- Almonds coated with Truffle Juice 1.76 oz (50 g)
- Spicy Mix Nuts coated with Truffle Juice 1.76 oz (50 g)

## CHIPS

- White Truffle 1.76 oz (50 g)
- Black Truffle 1.76 oz (50 g)
- Pesto 1.76 oz (50 g)

## HONEY

- White Truffle Mustard 13.40 oz (380 g)
- Hot & Spicy White Truffle 8.11 oz (230 g)

## BREADSTICKS

- Breadsticks with Truffle 4.23 oz (120 g)
- Truffle Bite 1.76 oz (50 g)



# Bakery & Sweets

Brontese company began between the 20s and 30s in Sicily, in Naso, a little town in the province of Messina, as a small family business operating in the marketing and sale of olive oil and Nebrodi hazelnut. In 2017, came to the third generation, our business became the Naxida by Brontese. Throughout the years, we have expanded our business activity and our product references, while preserving our original family soul as well as the quality of the products that has always set us apart.



**SICILIAN PISTACHIO SPREAD 45%**  
Size: 7.05 oz (200 g)





# Our Partners

MARE NOSTRUM



AZIENDA AGRICOLA  
LUIGI E CARLO GUIDOBONO CAVALCHINI  
RISO BUONO



ANTIPASTI SICILIANI  
**RIZZO**  
1949

GRAN DEPOSITO  
ACETO BALSAMICO  
di  
*Giuseppe Giusti*  
MODENA  
DAL 1605



*Arke*  
oli di Sicilia

UMAMI  
ITALIAN FOOD EXPERIENCE



COLATURA DI GAMBERO

*Tartuf Langhe*  
FAMILY COMPANY SINCE 1975

PachinEat

M<sup>®</sup>  
MARULLO

BRONTESE<sup>®</sup>

*Tentazioni e sapori*  
Tradizione e Qualità di Sicilia



ITALIA  
**felicetti**  
DOLOMITI 1908

ARGENTS

CED  
OUR SPORT IS TRANSPORT





**Co-Founder & President**

**Luca Bellavia**

**luca.bellavia@becaimports.com**

**+1 (312) 806-8370**

**Co-Founder & CEO**

**Mattia Carelli**

**mattia.carelli@becaimports.com**

**+39 3391562528 (ITA)**

**+1 (312) 401-0486 (USA)**

**Director of Operations**

**Umberto Amico**

**umberto.amico@becaimports.com**

**+1 (312) 351-3588**



[www.becaimports.com](http://www.becaimports.com)



**@becaimportsllc**