











Speciality Food MAGAZINE

Stock Check 2015

OVER **300** PRODUCT IDEAS FOR FARMSHOPS & DELIS









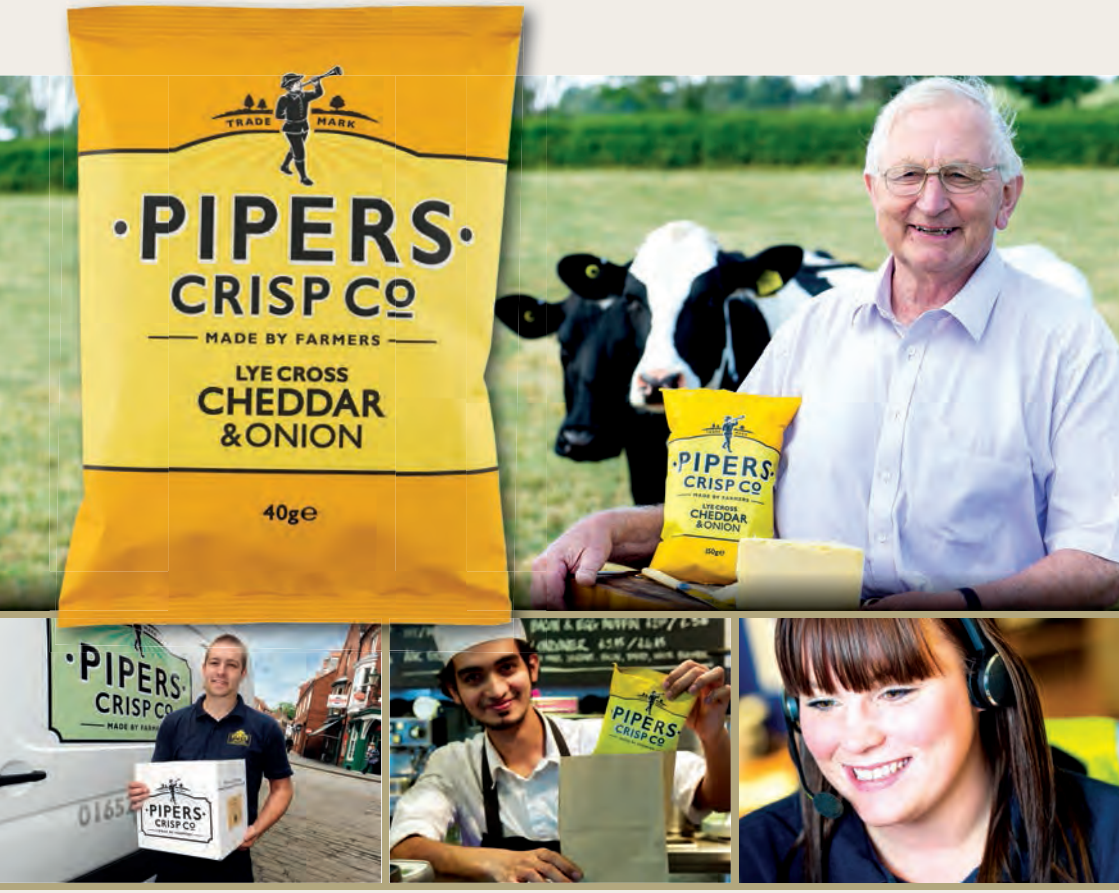




·PIPERS·
CRISP CO
MADE BY FARMERS

Made with Lye Cross Cheddar.

We source great flavour partners...



...and deliver great service.

www.piperscrisps.com @Piperscrisps Piperscrisps



Welcome to Stock Check

Stocking efficiently can be a minefield. What you want, of course, is to be able to offer everything your customers are likely to ask for in the coming months. What you don't want to have on your shelves are items that refuse to sell, racing towards their sell-by dates. Many of your stocking decisions will be based on your customers' expressed needs, on notes you've jotted down when you've found yourself unable to satisfy particular demands. Other stocking will be seasonal, as you stock up with hearty foods to keep winter at bay and perhaps calorie-rich comfort foods when the weather is looking anything but cheerful. You may want chocolate and wine for Valentine's Day and lots of cordials and lighter foods for the balmy days of summer and, of course, all kinds of things you might never consider during the rest of the year for Christmas. Many of these items you will source from local suppliers with whom you have built up a strong relationship and others you may approach a reputable distributor for. But for a huge choice at a glance, we think you can't beat Speciality Food's annual Stock Check guide, in which you will find page after page of great ideas to solve your stocking problems, each with the web address from which you obtain the product itself. It's a useful reference we think you will want to keep to hand as you prepare for another successful year's trading.

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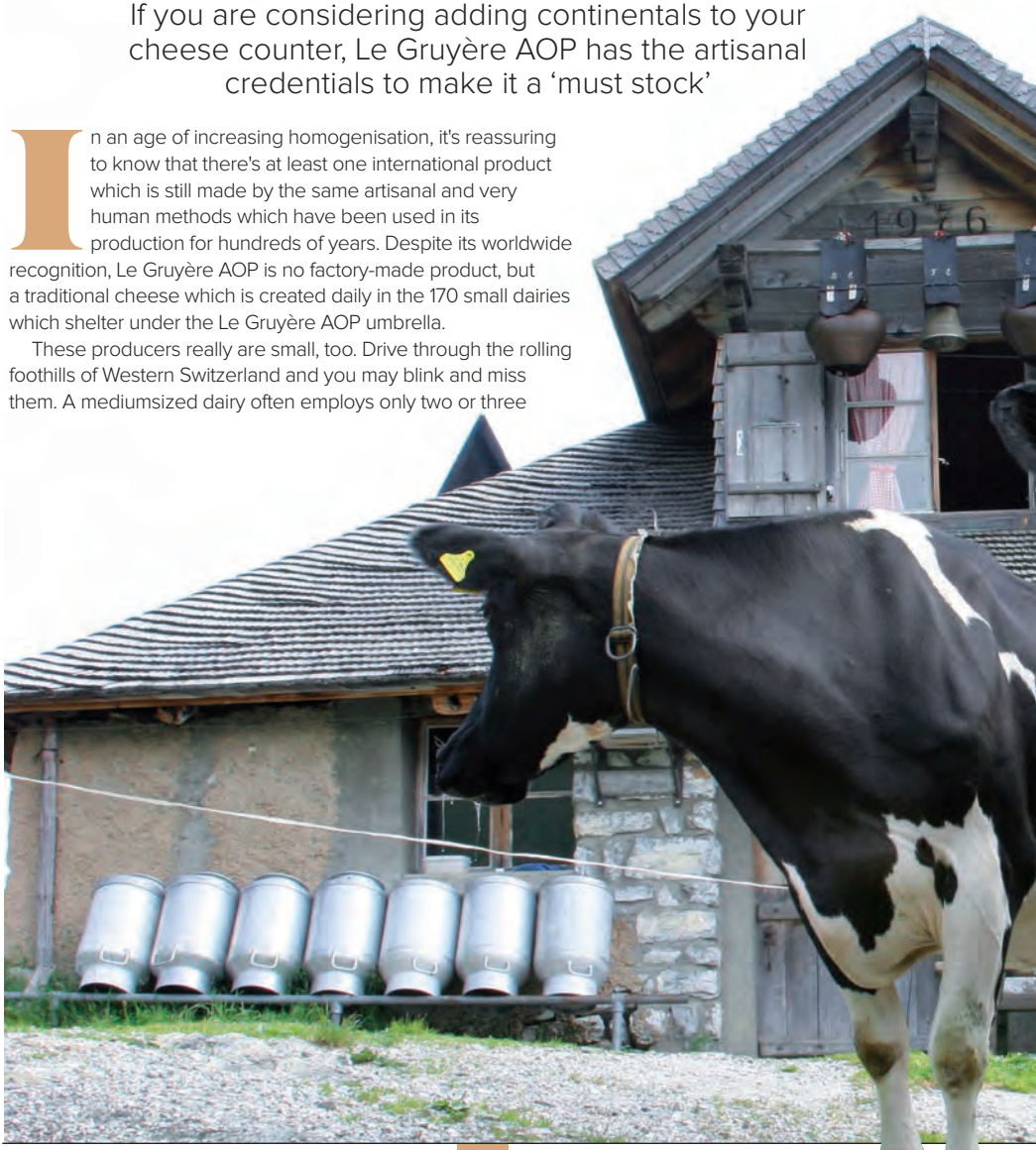
Gruyère AOP:

THE SWISS CLASSIC

If you are considering adding continentals to your cheese counter, Le Gruyère AOP has the artisanal credentials to make it a 'must stock'

In an age of increasing homogenisation, it's reassuring to know that there's at least one international product which is still made by the same artisanal and very human methods which have been used in its production for hundreds of years. Despite its worldwide recognition, Le Gruyère AOP is no factory-made product, but a traditional cheese which is created daily in the 170 small dairies which shelter under the Le Gruyère AOP umbrella.

These producers really are small, too. Drive through the rolling foothills of Western Switzerland and you may blink and miss them. A mediumsized dairy often employs only two or three



people and may produce 14 wheels of Gruyère AOP a day.

But this is a cheese made in a way that is quite unique, and its story begins in the lush grasslands of the cantons of Fribourg, Vaud, Neuchâtel, Jura and the Bern area, where alpine cows produce the high quality milk which is essential for the making of Gruyère AOP. The cheese is an entirely natural product: the milk comes from small herds of animals which have been fed on grass in the summer and hay in the winter. No silage is used and nor are any preservatives or additives. The unpasteurised milk is delivered to the cheesemaker twice per day, every day, and although it must be poured into the vat no more than 18 hours after milking, early consignments will be ready to begin the cheesemaking process a very short time after milking. In order to ensure complete freshness, the small herds must be located no further than 12.4 miles from the dairy.

> **“The cheese is an entirely natural product: the milk comes from small herds of animals which have been fed on grass in the summer and hay in the winter. No silage is used and nor are any preservatives or additives”**

If you have noticed one or two rules being laid down here, then this is what Le Gruyère AOP is all about. To ensure the balance of flavour and quality of a cheese which is sold at different ages, and is made by so many little







dairies, strict rules ensure conformity of both character and quality right across the board.

This does not, however, mean that there are not the same little differences consistent with being a live product. While you will find small seasonal and regional variations, and larger ones in cheeses of different ages, both Gruyère AOP Classic (matured for between five and nine months) and AOP Reserve (matured for a minimum of 10 months) differ widely when it comes to flavour notes, many consumers detecting a creamy, floral character in the younger cheeses and a dryer, sometimes crystalline texture and deeper flavour in the longer-matured ones.

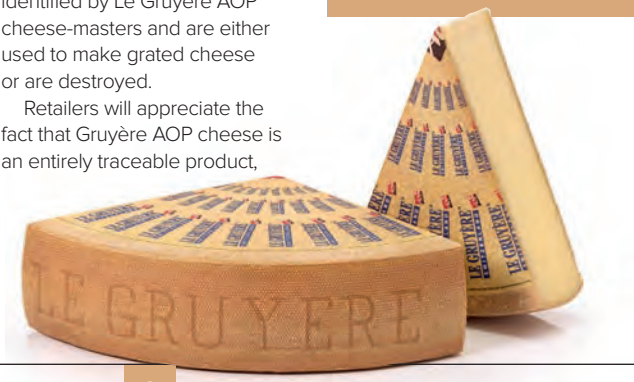
To achieve this level of consistency, Le Gruyère AOP closely monitors the product of each cheesemaker, checking paste quality, texture, aroma and appearance. All must be conform perfectly to Le Gruyère AOP standards before the cheese can be sold under that name. Each part of the process is entirely separate from the next: milk producers do not produce any cheese and cheese makers may not produce any milk. Cheeses are judged using a points system, and cheese makers are paid more for higher-scoring cheeses, making it in their interest to ensure very high standards. Sub-standard cheeses are identified by Le Gruyère AOP cheese-masters and are either used to make grated cheese or are destroyed.

Retailers will appreciate the fact that Gruyère AOP cheese is an entirely traceable product, thanks to records and checks at every stage of its production. When the milk arrives at the dairy, a sample is taken and held for six months, so that in the event of an imperfection, the milk can be traced back to its supplier.

Produced with animal rennet, Le Gruyère AOP is a very traditional cheese which, allowing for a few modern innovations such as heated copper vats, has been made in much the same way for 900 years and is naturally gluten and lactose-free.

The integrity of Le Gruyère AOP is protected by the casein mark and date of production which can be found on the top of the wheel, and the words Le Gruyère AOP along with the number of the dairy, which is imprinted on the rind.

You can find out which cheesemaker made your wheel at www.gruyere.com.



Artisan grains

The alternative Christmas dinner...



This Christmas try our tasty Nut Roasts.
2 delicious meat-free alternatives to make your special meal...extra special!

These vegetarian and vegan roasts are packed with nuts and vegetables and make an amazing loaf which is ideal for lunch or dinner, especially during the festive season.

What's more, Artisan Grains Nut Roasts are easy to make and come with their own recyclable baking tray for your complete convenience.

Part of the extensive Artisan Grains healthy eating range



twitter.com/ArtisanGrains

www.artisangrains.co.uk

FARM SHOP & Deli SHOW
20-22 April 2015 NEC Birmingham

Dedicated to your business needs

From the 20 – 22 April 2015, Farm Shop & Deli Show will once again be opening its doors at Birmingham's NEC to thousands of key buyers from the speciality retail sector, who will sample, taste and explore the offerings from over 250 suppliers.

Since its inception in 2011, the Farm Shop & Deli Show has gone from strength to strength and is now five times bigger than it was on its launch. In 2011, Farm Shop & Deli Show won AEO Best Trade Show Launch and was shortlisted for AEO Best Trade Show Under 2000sqm and Best Use of Social Media in 2014.

This market-leading show sold out three months prior to opening in 2014, and is already 75% booked for 2015, with six months left to go. The show welcomes thousands of key buyers from the speciality retail sector. Situated alongside a number of market-leading trade shows, Farm Shop & Deli Show attracts decision makers countrywide, from farm shops, delicatessens, garden centres, restaurants, speciality food halls, coffee shop, cafés, butcheries and bakeries.



Farm Shop & Deli Show will inform, invigorate and inspire you to ensure your business remains profitable and efficient. Our core range of exhibitors will be showcasing everything from dairy, chocolate, confectionery, charcuterie, meat, olives, sauces, preserves, condiments and chutneys through to speciality drinks, hot beverages, biscuits and cakes. The 2015 show will also be growing its machinery, packaging and equipment offering, along with knives, furniture and flooring.

BRAND NEW FOR 2015
Cheese & Charcuterie Counters is a dedicated product sourcing area within Farm Shop & Deli Show. This new offering will be THE place for visitors looking to discover exciting products.

When you register for Farm Shop & Deli Show, your free visitor badge will allow you access to National Convenience Show, conveniently located in adjoining halls at the NEC in Birmingham.

Features Include

GREAT NEW IDEAS AT FARM SHOP & DELI SHOW

The show will play host to Great New Ideas launched within the speciality retail market. Last year's winner, Yorkshire-based Fine Cheeses Ltd, won this award for their highly innovative Charcoal Cheese.

FARM SHOP & Deli LIVE

A HOTBED FOR DISCUSSION AND DEBATE

Farm Shop & Deli Live brings attendees face-to-face with those at the heart of the industry. With a diary packed full of seminars offering everything from tasting sessions and live panel debates to masterclasses and interviews, visitors will be able to hone their skills and learn new ones in a bid to help improve their businesses.

Once again, there will be a number of well-known industry connoisseurs on hand to offer their advice and experience of working in the artisan food and drink business.

This year will also see the return of the hugely popular Dragons' Pantry, where daring entrepreneurs can pitch their new products and ideas to our panel of expert dragons.







FARM SHOP & Deli AWARDS

FLYING THE FLAG FOR UK'S INDEPENDENT, SPECIALITY RETAILERS

Following the resounding success of the all-new 2014 Farm Shop & Deli Awards in partnership with Olives Et Al and sponsored by Lakeland Computer Consultancy, Pidy and Hider. A new category has been introduced to mirror the growth within the sector.

Now in its second year, Farm Shop & Deli Awards recognise the very best standards in the UK's independent, speciality retail market. With an expert panel of judges joining Nigel Barden, Chair of Judges, the Awards will celebrate the highest levels of service, product knowledge, initiative, innovation and community involvement, offered by our heroes of the high-street.

The Awards, which developed from Founding Partner Olives Et Al's Deli of the Year, saw nearly 300 entries in 2014, doubling the number from the previous year.
The Farm Shop & Deli Awards final will take place on Monday 20th April 2015.

WHY SHOULD I VISIT?

- Touch and taste hundreds of exciting new products
- Take advantage of exclusive show offers & discounts
- Gather valuable market info
- Identify trends
- Gain free business advice
- Build networks
- Forge strategic partnerships
- See free demonstrations and attend debates
- Network with associates
- Negotiate face-to-face and get tailored advice

To obtain further information and to register, visit **www.farmshopanddelishow.co.uk**



Belton Cheese
Vintage Red Fox

Typically matured for 18 months to give a depth of flavour, it has a wonderful rugged mouth-feel with a hint of crunch.

www.beltoncheese.co.uk

Quickes
Double Gloucester

Using the skills and dedication of our cheese makers, we have successfully developed a hard goats cheese in the same style as our traditional Cheddar.

www.quickes.co.uk





Lincolnshire Poacher

Matured for 14-24 months and although the taste varies with the seasons it usually has a distinctive fruity, nutty taste with a clean sweet finish.

www.lincolnshire poachercheese.com



Delamere Dairy
Medium Goat's Cheese

Smooth and tasty, this Cheddar-style cheese is made with British goats' milk and matured for between four and six months to give it a pronounced flavour.

www.delameredairy.co.uk



Wensleydale Creamery
Wensleydale & Cranberries

Ideal for Christmas, Wensleydale & Cranberries is Yorkshire Wensleydale carefully combined with delicate, fruity succulence of pure, sweet cranberries.

www.wensleydale.co.uk

Isle of Arran
Flavoured Cheddar

Our cheese is hand dipped to coat it in different coloured waxes, giving it its distinctive look. The end result – our magnificent range of flavoured cheddars.

www.arranscheeseshop.co.uk



Godminster
Organic Cheddar
A round, deliciously creamy vintage organic Cheddar in Godminster's distinctive burgundy wax coating.

www.godminster.com





Dewlay
Creamy Lancashire
Our Creamy Lancashire cheese has a beautiful texture with a mild milky flavour and is made to a traditional 2 day curd recipe and matured for 2-6 months.

www.dewlay.com

Montgomery's
Mature Cheddar
Montgomery's Mature Cheddar is matured for 12 months wrapped in muslin cloth on wooden shelves and has deep, rich, nutty flavours.

www.montgomerycheese.co.uk







Elgar
Mature Lightwood Cheese

A cows' milk Cheddar, usually aged to between twelve and eighteen months, Elgar Mature Lightwood is made with pasteurised milk and animal rennet.

www.lightwoodcheese.com

Simon Weaver
Cotswold Brie

Beautifully soft and buttery, our original Brie cheese is perfect served with fresh fruit. RRP of £3.20 for 150g, or £4.20 for 250g.

www.simonweaver.net





Appleby's Cheese
Cheshire

Appleby's Cheshire is clean and zesty on the tongue, with a rich mouth-watering finish, which lingers long after the cheese has been tasted.

www.applebyscheese.co.uk



Isle of Mull
Cheddar

A soft textured, rather moist Cheddar with complex, fruity flavours made on a family farm on the Isle of Mull.

www.isleofmullcheese.co.uk

Mrs Kirkham's
Lancashire

A traditional territorial, this Lancashire is made from unpasteurised milk and has a fluffy texture and a buttery flavour.

www.mrskirkhams.com





Dewlay
Aged Extra Mature Cheddar

Carefully matured under controlled conditions for more than twelve months, Dewlay Extra Mature Cheddar is favoured by those who prefer a more robust Cheddar.

www.dewlay.com



Quickes Traditional

www.quickes.co.uk

For over 450 years, the Quicke family has cared for Home Farm and its livestock at Newton St Cyres in Devon. Here, 40 years ago, Sir John Quicke and his wife Prue built the dairy where their daughter Mary continues to produce outstanding traditional clothbound cheeses using the milk from their own cows.

Flavour is what defines Quickes cheese. Milk is the most important ingredient and is meticulously managed to ensure consistency. Every cheese is handmade with great care using a successful combination of heritage recipes and a dynamic flair for innovation.

The cheese making process is labour intensive and reliant on human senses, which is why Quickes trusts its cheesemakers' instincts. The cheese is double wrapped in muslin cloth and allowed to breathe in a cheese cathedral, where it naturally matures.

A distinguished Cheddar develops, with a distinctive buttery richness and a complex long-lasting flavour. From the young Buttery Cheddar through to the two year old Vintage, there is a Quickes cheese to suit every palate, including one with herbs and another with elderflower , as well as traditional Red Leicester, Double Gloucester, Ewe's Milk Cheddar and a Hard Goats Cheddar.

Gorwydd Caerphilly

Gorwydd Caerphilly is a traditional territorial cheese which we mature for two months in order to achieve a beautiful earthy rind, a creamy breakdown and a lemony crumbly centre.

www.trethowansdairy.co.uk





Thomas Hoe Stevenson
Aged Leicestershire Red

Made using a traditional recipe, Aged Leicestershire Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour.

www.clawson.co.uk

Wensleydale Creamery
Real Yorkshire Wensleydale

Mild and creamy, with a clean, fresh flavour, this crumbly white is handcrafted to a time-honoured recipe.

www.wensleydale.co.uk





Cornish Blue

Philip and Carol Stansfield spotted the gap in the market for a young, blue cheese that could compete with imported blue cheeses. The product is designed to be eaten as a young cheese.

www.cornishcheese.co.uk

Oxford Blue

This fine full-fat semi-soft blue cheese with a creamy texture and sharp, clean taste makes an attractive home-produced alternative to Dolcelatte or Cambozola.

www.oxfordfinefood.com





Two Hoots
Barkham Blue

Encased in its signature natural, mould-ripened rind, this moist, smooth yellow cheese features dark blue-green veins which offer a mellow and buttery taste.

www.twohootscheese.co.uk



Cropwell Bishop
Classic Blue Stilton

Cropwell Bishop Stilton, which has a smooth texture and a rich flavour with plenty of zing, is usually aged to 12 weeks.

www.cropwellbishopstilton.com

Dewlay
Garstang Blue

Garstang Blue is made from pasteurised cows' milk and is a wonderful combination of a smooth creamy cheese with a mild yet indulgent blue taste that will tantalise any cheese lover's senses.

www.dewlay.com





Kentish Blue

This young blue cheese has a firm but moist texture and gentle, smooth flavours.

www.kentishcheeses.co.uk



Shepherds Purse

www.shepherdspurse.co.uk

Shepherds Purse Artisan Cheeses' award winning Yorkshire Blue was launched back in 1995. It was the family's first cheese made from cow's milk and the first blue cheese to be made in Yorkshire for over 30 years.

Handmade with milk from proud Yorkshire cows, each cheese is matured gently over 8 weeks and turned by hand every week to ensure the consistent blue-veining and creamy smooth texture. Yorkshire Blue is the perfect award winner to try as an introduction to blue cheese, at 8 weeks it's buttery, sweet and mild in flavour, as the cheese ages the flavour becomes more complex and the texture even more creamy.

Long Clawson
Mature Stilton

This fine Stilton will be ready at around eight weeks old and is crumbly and creamy, with a bold and expressive flavour.

www.clawson.co.uk





Carron Lodge
Lancashire Blue

Lancashire Blue is handmade on the farm, using milk exclusively from its herd of pedigree British Holsteins. Once made, it is matured in a man-made cave to produce a smooth, creamy, blue-veined product.

www.carronlodge.com

Colston Bassett
Stilton

Best eaten at around 12 weeks, this blue cheese is known for its creamy texture, mellow flavour and absence of acidic aftertaste.

www.colstonbassettdairy.co.uk



Crofton
Thornby Moore Dairy
Crofton is a soft ripening, white mould rinded, raw milk cheese made from a mixture of Dairy Shorthorn Cow's and (mixed breed) Goat's milk using calf rennet, hand ladled and hand rubbed with sea salt.
www.thornbymoordairy.co.uk





Waterloo
Village Maid Cheese
A mild, semi-soft Guernsey milk cheese with a buttery flavour
www.villagemaidcheese.co.uk

Charles Martell
May Hill Green
A soft almost runny cheese with a gentle enigmatic flavour coming from the chopped nettles which coat the rind.
www.charlesmartell.com

High Weald Dairy
St Giles
Saint Giles is a medium strength, organic, continental style, semi soft cow's milk cheese with a rich buttery texture and a stunning orange edible rind.
www.highwealddairy.co.uk





Barncliffe
Brie
This soft mould-ripened cheese with a distinctive white coat offers a smooth texture and a rich, golden centre.
www.yorkshirefinecheese.co.uk



Village Maid Cheese
Wigmore
A flavourful traditional, washed curd cheese made from unpastuerised ewe's milk
www.villagemaidcheese.co.uk





Sharpham Park Dairy
Rustic

Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature.

www.sharpham.com



Stinking Bishop

The remarkable smell of this mild-flavoured cheese is in the rind, which is washed in perry made from the Stinking Bishop variety of pear.

www.stinkingbishop.co.uk



Hampshire Cheeses
Tunworth

A Camembert-like cheese with a long-lasting sweet, nutty flavour and a creamy texture and a thin, wrinkled rind.

www.hampshirecheeses.co.uk



Hawkshead Relish
Beetroot & Horseradish Chutney

Hand grated beetroot with a subtle hint of horseradish, essential with a Lancashire hotpot or stew, smoked fish, poached salmon steak and a natural partner for cheese.

www.hawksheadrelish.com





Cottage Delight
Chutney for Baked Brie

Made with 45% pear, Bramley apples and walnuts, this fruity and slightly spiced chutney is perfect spooned over baked Brie when just removed from the oven!

www.cottagedelight.co.uk

The Bay Tree
Poacher's Chutney

A rich tangy chutney to accompany game pie, duck, venison and cold meats and will also add a fruity note to a hearty casserole.

www.thebaytree.co.uk



Dart Valley Foods
Congestion Charge Chutney

Look no further for a a fiery tomato and chilli chutney.

www.dartvalleyfoods.com





Fosters
Veg Patch Pickle

A light sweet pickle packed full of bright vegetable patch delights, in addition to some fruity friends.

www.fosters-foods.co.uk

Tracklements
Apricot and Ginger Chutney

The fresh ginger root in this delicious chutney allows a warm glow to gently diffuse the palate

www.tracklements.co.uk



Garden of England

www.gardenofenglandfoods.co.uk



Garden of England fulfils a gap in the market for independent retailers looking for English products with provenance. The Garden of England preserves, condiments, compotes, pickles and chutneys are made with fruit and vegetables grown by carefully selected producers on English farms. The method of only using English crops in such a diverse range sets Garden of England apart from its competitors.



Cherry Tree Preserves

Hot Garlic Pickle

A hot but sweet tastebud sensation which is fabulous mixed with mayonnaise in a coronation chicken or potato salad.

www.cherrytreepreserves.co.uk





Opies

Cornichons & Onions.

Tiny, crunchy sweet cocktail onions and crispy cornichons in a handy easy to serve jar.

www.bennettopie.com

Stokes

Real Ale Chutney

A hearty fruit chutney made with sultanas, apples, apricots, onion and a little extra something special - locally-brewed ale!

www.stokessauces.co.uk





Tracklements
Balsamic Mustard

This delicious mustard is outstanding with chicken or goose. Alternatively, try it with roasted Mediterranean vegetables or with our Mozzarella and Roasted Cherry Tomato Pizza Canapés.

www.tracklements.co.uk

Cottage Delight's
Spicy Mustard Sauce

A deliciously rich and versatile table sauce perfect for everyday use.

www.cottagedelight.co.uk





Uncle Roys
Mustard Seed Oil

A single-estate, cold-pressed, extra-virgin oil with the lowest saturated fat content of all culinary oils. Available in Light & Nutty and Spicy varieties – both award-winning.

www.uncleroys.co.uk



Tewkesbury
The Good Wyfe's Revenge

Very fiery Traditional Tewkesbury Mustard, for those that like it ridiculously HOT.

www.tewkesburymustard.co.uk

Le Mesurier
Dijon Mustard

Our version of a great French classic. Try with meats, raised pies or mixed through sauces.

www.lemesuriers.com





The Bay Tree
Garlic & Fennel Mustard

Garlic & Fennel Mustard is a flavoursome wholegrain mustard which makes a great addition to red meat and sausages.

www.thebaytree.co.uk

Stokes
Cider & Horseradish Mustard

Made with cider vinegar, British dry cider, horseradish and a blend of yellow and black mustard seeds, this mustard has everything. Sophisticated and deliciously layered in flavour.

www.stokessauces.co.uk





Cumberland
Mostarda

A nine fruit zingy Mostarda, hand made in Alston, England's highest market town.

www.cumberlandmustard.com

Lizzie's Handmade
Mostarda

Delectable savoury compote of Italian origin. A sweet mustard relish with succulent whole fruits. This creates a wonderful starter to accompany cold meats, salads, cheese, smoked meats or fish.

www.hawksheadrelish.com



Voted best supplier of pickles & chutneys for the third year in a row



For more information please call 01666 827 044
or e-mail: sales@tracklements.co.uk

Whitewalls, Easton Grey, Malmesbury, Wiltshire, SN16 0RD

www.tracklements.co.uk

Tracklements

Island Bakery
Shortbread Biscuits

Organically produced biscuits, including Oat Crumbles, Chocolate Gingers, Lemon Melts, Chocolate Limes, Shortbread Biscuits and Apple Crumbles.

www.islandbakery.co.uk



Dean's
Shortbread

The Dean's range of traditional Scottish shortbread and biscuits features all the classic favourites from rounds, fingers, and petticoat tails to bitesize petit fours.

www.deans.co.uk





Stag
Cheese Straws

Our all-butter cheese straws are lovingly hand-baked and combine buttery pastry with some of the finest speciality cheeses in Scotland. Perfect for picnics, snacking or pre-dinner drinks, each one is light, flaky and delicious

www.stagbakeries.co.uk



Lottie Shaw
Oat Cakes

A Yorkshire twist on the classic savoury biscuit, baked in the family bakery using rolled oats, butter and Lottie's secret recipe.

www.lottieshaws.co.uk



Farmhouse Biscuits

Our passion lies in tradition, using the finest ingredients to make the tastiest products we can, following family recipes handed down through generations. Whether it's a dunking biscuit or something more indulgent, here at Farmhouse Biscuits we have created something for everyone.

www.farmhouse-biscuits.co.uk



Botham's
Tea Biscuit

A rich golden biscuit with the taste of caramel.

www.botham.co.uk



2015 SPECIALITY FOOD MAGAZINE
STOCK CHECK essentia

Peter's Yard Biscuits

www.petersyard.com

Different to the mainstream, the award-winning Peter's Yard crispbreads are authentic, unique, artisan and individual. The new Seeded Wholegrain and Spelt & Fig options are crisp, thin and delicious, and just like the original recipe use naturally fermenting sourdough. The latest varieties provide consumers with a greater choice of innovative, high-quality savoury crackers. The perfect host for cheese.

Ardens
Goats Cheese & Black Pepper Bites

A lip-smacking fusion of creamy goat's cheese and cracked black pepper. Divine at wine time.

www.ardens.co.uk





Furniss
Grab Bags

Great pick-me-ups for when you just want a little of what you fancy. Available in Choc Chip Cookies, Butter Shortbread, Original Ginger and Chocolate Ginger.

www.furniss-foods.co.uk

Arden & Amici
Cantuccini

Almond Cantuccini Traditional Tuscan Cantuccini loaded with almonds. Eat the Italian way by dipping into sweet dessert wine or your cappuccino.

www.ardenandamici.co.uk



Fiddlers Lancashire Crisps

Lancashire Black Pudding & English Mustard

The striking combination that you'll remember Fiddler's for: just as your taste buds adjust to the tangy mustard, the herbs & spices of the black pudding fill your mouth and leave an enticing aftertaste.

www.fiddlerslancashirecrisps.co.uk





Ten Acre Crisps

Hand-cooked crisps with a strong story and eye-catching flavours

www.tenacrecrisps.co.uk

Corkers Crisps

Gressingham Duck & Hoisin Sauce

Handcooked in sunflower oil and will bring a 'certain something' to your snacking shelf.

www.corkerscrisps.co.uk



Darling Spuds

Hand cooked to perfection, licensed by Coeliac UK, vegetarian friendly and utterly delicious!

www.hellodarlings.co.uk





Tyrrells Crisps

Lobster, Chilli & Garlic

A popular choice in the Tyrrells range of crisps.

www.tyrrellscrisps.co.uk

Just Crisps

Just Crisps from Staffordshire - home grown potatoes, sliced with their skins on, cooked in award winning Just Cold Pressed Rapeseed Oil.

www.justcrisps.co.uk





2015 SPECIALITY FOOD MAGAZINE STOCK CHECK essential

Pipers Crisps

www.piperscrisps.com

During 2014 we were once again voted Britain's 'Best Brand' of savoury snack by specialist food retailers – that's two years in a row! We like to think this is not just about our award-winning flavours (we've won 22 Great Taste Golds since 2007), but also about our great customer service.

Since we started making crisps ten years ago, we've always put our customers first. We've grown our personal delivery service from 'one man and a van' into a fleet operating out of three regional hubs. It's still personal though - our customers build a real rapport with 'their' driver.

For UK customers outside our personal delivery areas we provide an excellent courier service when they order directly from us. Or, if preferred, our crisps are also available through carefully selected regional wholesalers such as Cotswold Fayre, Suma Wholefoods, Hider Foods and The Cress Company.



Kent Crisps
Smoked Chipotle Chilli

Brand new smoked chipotle chilli flavour made with real chipotle (smoked jalapenõ) chillies to create a wonderful smokey flavour that offers a chilli kick.

www.kentcrisps.co.uk

Fairfields Farm Crisps
Sage & Onion

Turkey with Sage & Onion joins the Fairfields range of smartly rebagged crisps.

www.fairfieldsfarmcrisps.co.uk





Burts Chips

Hand-cooked in small batches with care, Burts Chips range includes Guinness and Levi Roots flavours.

www.burtschips.com

Cambrook
Caramelised Cachews
Golden, subtly sweet, crunchy and totally irresistible caramelised nuts.
www.cambrookfoods.co.uk





Awfully Posh
Anglesey Sea Salt Crackling
Our Awfully Posh pork crackling is hand fried in small batches and seasoned with Anglesey Sea Salt, absolutely nothing else!
www.awfullyposhsnacks.com

Olives et Al
Chilli Puffs
The original and, in our humble opinion, best Chilli Puff Rice Crackers anywhere on the planet. With a lovely sweet and chillified kick.
www.olivesetal.co.uk



Artisan Grains
Apple & Chia Grain Bar
Promoting healthy eating in a healthy way – by combining all-natural ingredients with the added goodness of 'superfoods'.
www.artisangrains.co.uk



Chichester Biltong Co
Nutritious South Africa Biltong, made in Sussex
www.biltongcompany.co.uk





Stag
Cheese Straws
Our all-butter cheese straws are lovingly hand-baked and combine buttery pastry with some of the finest speciality cheeses in Scotland. Perfect for picnics, snacking or pre-dinner drinks, each one is light, flaky and delicious
www.stagbakeries.co.uk



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Munchy Seeds

www.munchyseeds.co.uk

Ideal for lovers of spice and healthy snacks alike, Munchy Seeds' Chilli Bites is a combination of sweet apricot kernels, pumpkin and sunflower seeds with a kick.

A convenient and tasty source of protein, fibre, iron, zinc and Vitamin E, this delicious blend of roasted and spiced seeds – also known as the Metabolism Mix – is surprisingly versatile; not only does it offer a delicious snack for the health-conscious food lover, but it makes a great addition to salads, soups and sandwiches. Alternatively, make the most of the blend's unique spice by adding to curries and stir fries for an extra crunch.



Mr Trotter's
Pork Crackling

Mr Trotters Great British Pork Crackling is a 'posh', triple cooked pork scratching also available in jalapeno chilli flavour.

www.mrtrotter.com

The Ludlow Nut Company
Hot Chilli Roasted Cashews

Whole roasted cashew nuts with a coat of natural chilli spice mix.

www.ludlownutco.co.uk





Perry Court Air
Dried Apple Crisps

These Kent-grown, air dried apple crisps are fat free, have only 66 calories and 100% apple.

www.perrycourtfarm.co.uk

Joe and Seph's Popcorn

Intensely flavoured gourmet popcorn in a range of original flavours.

www.joeandsephs.co.uk





Popcorn Kitchen

Hand-popped in a kettle, this range of popcorn is made in the traditional way.

www.popcornkitchen.co.uk

Love Popcorn

Made from entirely natural ingredients, using authentic, artisan methods, Love Popcorn is the perfect choice for those who don't want to compromise on taste or quality.

www.lovepopcorn.co.uk





Salty Dog Gourmet Popcorn

Golden, buttery corn, slow cooked for a great taste.

www.saltydog-grrr.com

Metcalfe's Skinny Topcorn

Freshly popped, gluten-free butterfly popcorn with a sweet and salt flavour combination that's incredibly more-ish.

www.metcalfesskinny.com





Darling Popcorn

These little darlings are made using the finest butterfly corn, lovingly made in small batches and naturally flavoured using only sea salt and cane sugar.

www.hellodarlings.co.uk



Ten Acre Popcorn

www.tenacrecrisps.co.uk

The popcorn orchards in Ten Acre village – where popcorn grows on trees – are officially open for business! Ten Acre, the innovative creators of Ten Acre premium hand-cooked crisps, have launched new Ten Acre popcorn. The popcorn is hand-picked from the Popperley orchards in Ten Acre's fictional village far far away and available in five delicious flavours – Cousin Maisie's Fennel & Lemon, Cornelius Popperley's Sour Cream & Chive, Ambrose Popperley's Wasabi, Aunty Winifred's Sweet & Salty and Captain Theodore's Lime & Sea Salt. Made with love and full of flavour and fun, Ten Acre popcorn is gluten, dairy and MSG-free as well as vegan and vegetarian.



Kings Road Gourmet Popcorn

Kings Road Gourmet Popcorn won two gold stars in the Great Taste Awards for Sweet & Salty Popcorn, making it officially the best in the UK.

www.kingsroad gourmetpopcorn.co.uk





Portlebay Crispy Bacon & Maple Syrup Kracklecorn

Hand-popped Kracklecorn flavoured with Crispy Bacon and Maple Syrup Seasoning.

www.portlebaypopcorn.com

Tyrrell's Proper Popcorn

Tasty, gluten-free and vegetarian popcorn from the well-known crispmaker.

www.tyrrellscrisps.co.uk



King's Garden
Raspberry & Mint Dressing
A sweet yet minty flavour, perfect with lamb or just used as a sauce for a delicious salad.

www.saladsandmore.co



Claire's
Handmade Plum Chutney
The classic English chutney, perfect with a cheeseboard.

www.claireshandmade.com



Hawkshead Relish
Tangy Lemon Chutney
This is fabulously fresh and zingy with citrus, garlic and cardamom flavours that burst exuberantly on the palate. Serve with white fish and chicken.

www.hawksheadrelish.com



RR Spink
Smoked Trout
A full-of-flavour cold smoked trout. Lovely soft and moist texture, with a mild-medium wood smoke flavour. Ready to eat.

www.rrspink.co.uk



Woodall's
Cumbrian Ham
Traditionally hand-cured using an old family recipe. Matured for 6 months to create a prosciutto-style ham with a delicate sweet flavour.

www.woodhallscharcuterie.com



Findlaters
Spinach and Ricotta Dip
This mild, creamy dip is full of flavour and popular with dip lovers of all ages.

www.findlatersfinefoods.co.uk





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Gruyère AOP

www.gruyere.com

Made in western Switzerland, Gruyère AOP has been produced in the same way since 1115AD, using raw milk from cows fed on grass in summer and hay in winter. The skilled cheesemakers use 400 litres of fresh milk to make a single 35kg Gruyère AOP wheel. It is the only cheese that has won the title of Best Cheese in the world at the World Cheese Awards four times, which just goes to show how much work and skill is needed to create its unique and delicious flavour.

Gruyère AOP can be found with different maturities: the Classic is matured for a minimum of five months and has a delicate, nutty, creamy flavour. The Reserve is matured for a minimum of ten months, and has a drier, more grainy mouthfeel, with a stronger flavour. The age brings a difference in taste but the recipe always stays the same.



Belton Farm
Cheshire

Handmade on the farm, this is fine tasting and beautifully textured Cheshire.

www.beltoncheese.co.uk

Stokes
Red Onion Marmalade

A red onion relish made with sticky black treacle and rich balsamic vinegar. Full flavoured relish with a delicious sweet sauce. Great with cheese, cold meats, meat pies and ploughmans.

www.stokessauces.co.uk





Patchwork Pâté

The seductive Chicken Liver Pâté with Chase Smoked Vodka has a delightfully earthy flavour, the Duck Liver Pâté with Chase Marmalade Vodka is a classic combination of duck and orange, and the Pheasant Liver Pâté sings with the flavours of autumnal hedgerows with Chase Sloe and Mulberry Gin.

www.patchwork-pate.co.uk

Olives Et Al
Smoky Chipotle Chilli Olives
Smoky Chipotle Chilli Olives feature whole Amphissa olives, marinated in extra-virgin olive oil naturally infused with Chipotle chillis.

www.olivesetal.co.uk





Dell'Ami
Basil & Garlic Olives
A fragrant and savoury marinade, using Italian basil and garlic, wraps around the olives.

www.cheesecellar.co.uk

Olives Direct
Chilli Stuffed Olives
Large green colossal olives stuffed with red hot chillies.

www.olivesdirect.co.uk





Taste of Sicily
Nocellara del Belice
The pride of the olive world, these bright green olives are distinctively meaty and creamy, with hints of caramel.

www.tasteofsicily.co.uk

Real Olive Company
Wild Garlic & Basil Olives
Deli-fresh retail pots – organic pitted Greek green olives with wild garlic and basil.

www.therealolivecompany.co.uk



The Tapas Lunch Company
Gherkin-stuffed Olives
The grown-up version of the 'kimbito' (a manzanilla olive stuffed with a baby gherkin): giant queen olives stuffed with gherkins and conserved in a flavoursome brine.

www.thetapaslunch company.co.uk





Cottage Delight
Green Olives with Piri Piri
Succulent large olives stuffed with piri-piri – perfect for festive parties.
www.cottagedelight.co.uk

Isle of Olive
Kalamon Olives
Kalamon organic table olives from Isle of Olive
info@isleofolive.co.uk





Gaea
Olive Snack
Pitted green olives marinated with lemon and oregano.
www.gaea.gr



Farringtons
Rapeseed Oil
The gently squeezed oil, with its LEAF Marque accreditation, retains all the natural goodness within. High in Omega 3, 6, and 9 essential fatty acids, and its impressive levels of vitamin E, this is a delicious, healthy, and truly British cooking oil.

www.farrington-oils.co.uk



Truffle Hunter
English Truffle Oil
This product is absolutely unique. 100% English. Made with Cotswold cold-pressed extra virgin rapeseed oil, English truffles hunted in Wiltshire and Somerset, and Truffle Hunter's own Black Truffle flavour.

www.trufflehunter.co.uk





Drury & Alldis
Raspberry Vinegar
This English vinegar is a lovely vibrant red, with a fresh raspberry flavour that is surprisingly sweet. Due to its fresh, full bodied flavour, it works well in both sweet and savoury dishes.

www.druryandalldis.co.uk



Aceto Modena
Balsamic Oro Supremo
This product is exclusively made from cooked grape must acetified. It goes well with rice, meat, smoked salmon, vegetables, cheese, chocolate and ice cream.

www.acetomodena.it

Artisan Smokehouse
Maple Smoked Olive Oil
A wonderfully light and versatile oil that we lightly smoke over maple wood. Our oil adds a delicious, subtly smoky flavour and aroma to a wide range of dishes.

www.artisansmokehouse.co.uk



Morgan House
Organic Garlic Dressing
Made using the finest organic garlic, extra virgin olive oil and white wine vinegar. As well as brightening the flavour of seasonal leaves and salads, it makes a truly delicious marinade for chicken or pork.

www.morganhousefoods.com





Avlaki's organic extra virgin olive oils offer the closest taste of freshly milled olive oil available in the UK. From Levos Island, Greece, the olives are picked at their optimum quality in December, milled the next day and bottled unfiltered as soon as possible. Avlaki is a British company working to the highest UK standards. Directors and owners Deborah MacMillan and Natalie Wheen supervise every stage of the process from tree to bottle, and their names on the label guarantee provenance, authenticity and quality. Avlaki has two gourmet finishing oils: Agatheri Groves, which is mild but complex and sophisticated (and winner of One Gold Star Great Taste Awards in 2013 and 2014) and Avlaki Groves, with a fruity and grassy flavour which is ideal for more robust foods. A third oil, Lesvos Groves (winner of One Gold Star in the Great Taste Award 2014) is an excellent all-round general purpose extra virgin olive oil. Oils from Lesvos have a light texture which never overwhelms food, and is perfect for the British palate. Available in 250ml, 500ml and 750ml bottles, 250ml gift packs, 100ml 'tasters' and 5 litre catering size.



Lupetta
Balsamic Vinegar
Made with a minimum of 45% concentrated grape must and a quality wine vinegar. Tangy and sweet, yet strong and creamy, the vinegar is a versatile ingredient
www.lupetta.co.uk

Mr Hugh's
Cold-Pressed Rapeseed Oil
Grown, harvested, pressed and bottled at Hall Farm in Norfolk, and containing half the saturated fat found in olive oil and ten times the amount of Omega 3, this is healthy, delicious and traditionally British.
www.mrhughs.co.uk





Cottage Delight
Roast Garlic & Pepper Dressing
A deliciously rich textured dressing with deep flavours from smokey roasted red peppers and mellow roasted garlic.
www.cottagedelight.co.uk

Sous Chef
Liquorice Reglisse

An aniseed-flavoured, woody spiceground from liquorice root, which adds a wonderful aniseed flavour to both sweet and savoury dishes.

www.souschef.co.uk



Black Dog Deli
Spaghetti Al Nero

Made with real squid ink to give itthe impressive colour and delicate briny flavour this pasta is best served with simple seafood sauces.

www.lefktro.co.uk





Arborio Gran Gallo
Rice

The plump stubby grain and high starch content give Riso Gallo Arborio Gran Gallo rice the perfect balance of creaminess and bite, making it ideal for a traditional risotto.

www.risogallo.com



Parmigiano Reggiano

One of the world's most popular cheeses, with a nutty and salty taste.

www.parmigianoreggiano.com

The Fresh Pasta Company
Venison Tortellini

Italian handmade fresh pasta parcelsfilled with venison marinated in red wine and braised to melt-in-your-mouth tenderness, full of a robust and well-rounded flour.

www.thefreshpasta company.co.uk



Fratelli Lunard
Chocolate Cantucci

Baked shaped like a long loaf, cut on the diagonal to make the famous little slices, known as 'cantucci' in Tuscan dialect, our chocolate Cantuccio is the king of our collection of crumbly biscuits and with its big pieces, it's a must for real gluttons.

www.fratellilunardi.it





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Cirio Tomatoes

www.cirio1856.com

Cirio has a range of true authentic Italian tomato favourites. Their aromatic and delicious cherry tomatoes are a colourful addition to any dish. Datterini are a speciality from Southern Italy, where they are ripened in a hot, dry climate giving them an irresistibly sweet taste. Filetti are the noblest part of plum tomatoes, sliced into wedges and great as a garnish for refined main courses. Pizzassimo is the ready to use pizza sauce with a balanced mix of Mediterranean herbs.



Crosta & Mollica
Taralillini

Crisp rings of baked dough, seasoned with aromatic fennel seeds, Tarallini is a very traditional snack from Puglia usually served as a nibble with drinks.

www.crostamollica.com

Aceto Modena
Balsamic Vinegar

A much-favoured traditional condiment – adds a touch of acetic sweetness when drizzled on salads, cheeses and other Italian dishes.

www.acetomodena.it





Mirabilia
Leaf Tea

Prized for its extraordinary health enhancing properties, including extremely high level of all-important anti-oxidants and oleuropein.

www.oleaft.com

Garofalo
Calamarata Pasta

Made in Gragnano, near Naples in Italy from 100% durum wheat semolina and shaped through a bronze die for a premium taste and texture.

www.pastagarofalo.it/uk





Lupetta
Pasta

Fine Italian pasta with a new family-friendly brand

www.donatantonio.com

Dei Martelli
Spaghetti

This Spaghetti, made using the very finest Canadian Durum Wheat flour, is bronze extruded to create the perfect texture to allow the sauce to coat the pasta. Allowed to air dry naturally for approximately 50 hours to create possibly the finest dry pasta on the market.

www.camisa.co.uk



Dell'Ugo
Fiery Chilli Tagliatelli

This delicious fresh pasta adds some interesting colour and flavour to meals, easy to cook it can be combined with a range of sauces and other ingredients for more creative cooks.

www.ugogroup.co.uk





Black Dog Deli
Asparagus Risotto Mix

This rice mix is the ultimate store cupboard standby; a tasty risotto using the best quality Carnaroli rice flavoured with dried asparagus seasoned with onion and herbs.

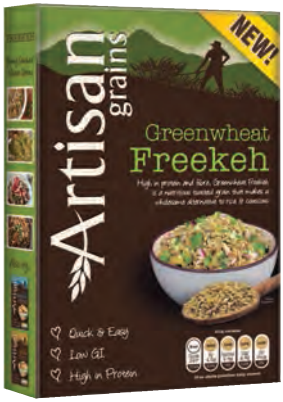
www.lefktro.co.uk

Hodmedod
Baked Beans

We use only British-grown fava beans – Britain's original bean, grown here since the Iron Age – to make our Baked British Beans. Delicious, nutritious and good for the soil, fava beans are a variety of broad bean, left to ripen and dry before harvest.

www.hodmedods.co.uk





Artisan Grains
Freekeh
The delicious, on-trend ancient grain that's a nutritional powerhouse with 4x the fibre of brown rice.
www.artisangrains.co.uk

Quinola
Express Quinoa
A quick and easy new way to eat your favourite Peruvian Fairtrade organic quinoa.
www.quinola.com





Merchant Gourmet
Puy Lentils
These are a lot tastier than the average lentil, much easier and a whole load quicker to make. And they keep their shape and texture when cooked.
www.merchant-gourmet.com

Share an Authentic taste of Naples with

Garofalo has been making pasta since 1789 in Gragnano, the spiritual home of pasta nestled in the foothills of the Monti Lattari, just 10km from the ancient ruins of Pompeii. Garofalo represents the essence of the cooking of Naples – celebrated around the world for its deliciously simple recipes and a passion for the finest ingredients. When you cook with Garofalo pasta, you are following in the traditions of hundreds of years of Italian cooking.

Garofalo

Choose from Traditional, Organic Whole Wheat, Gluten Free and Children's Organic Pasta.



For your local stockist Email: info@garofalo.co.uk • Tel: 01438 813444
www.pastagarofalo.it/uk/

Sheppy's
Raspberry Cider

A delicious combination of a traditional light Somerset cider and pure raspberry juice, creating a characterful drink with a pleasant, refreshing fruitiness.

www.sheppyscider.com



Belvoir Fruit Farms
Coconut & Lime Pressé

New Belvoir Fruit Farms Coconut & Lime Pressé contains real coconut water from young green coconuts, real pressed lime juice, and gently bubbling spring water.

www.belvoirfruitfarms.co.uk





Great Uncle Cornelius
Ginger Refresher

A truly refreshing drink, with a pleasant ginger zing

www.jameswhite.co.uk



Ruudz
Non-alcoholic Beer

Ruudz is a non-alcoholic alternative to beer featuring chilli, ginger and chiretta.

www.ruudz.co.uk

Jus de Pommeraie
Fruit Nectars

Jus de Pommeraie offers traditional French fruit nectars in three classic flavours - peach, pear and apricot - perfect as a refreshing summer drink or for an elegant Bellini cocktail.

www.jusdepommeraie.com



Fever-Tree
Naturally Light

Using fruit sugar, fever-tree has created all natural low-calorie drinks with no artificial sweeteners or flavourings, including Naturally Light Tonic Water and Naturally Light Ginger Beer.

www.fever-tree.com





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Gran Stead's Ginger

www.gransteadsginger.co.uk

Award-winning Gran Stead's Ginger Co creates exceptional soft drinks. Their story began 150 years ago with Gran Stead's original recipe for what is now Mellow Ginger. Hand-made in Sussex by Chris and Rosemary Knox, the collection of five drinks includes Blackcurrant with Zing (fruity blackcurrant juice with a lacing of ginger), two cloudy lemonades made with 13% Sicilian lemon juice (Traditional Still Lemonade and Lemonade with Zing) and Fiery Ginger (with ginger extract and chilli for a real kick). The strong branding, which was awarded the prestigious Harpers Design Award in 2013, will enable retailers to fully target the growing adult soft drinks market. Fiery Ginger taps into the consumer demand for lower calorie drinks, with 40% less sugar (and twice the ginger) of its sister product Mellow Ginger. All the drinks are free from artificial preservatives, flavourings and sweeteners.



Cawston Press
Sparkling Apple and Rhubarb

Sparkling Apple & Rhubarb is made with pressed rhubarb juice, pressed apple juice and a touch of fizz.

www.cawstonpress.com

Luscombe
Sicilian Lemonade

The award-winning Luscombe Sicilian Lemonade is a traditional lemonade made from Sicilian lemons with a unique touch of vanilla to round out the genuine citrus sharpness.

www.luscombe.co.uk





Folkington's
Cloudy Pear Juice

Available in both handy 250ml and 1litre bottles, cloudy pear is a highly refreshing and very tasty pressed fruit juice.

www.folkingtons.com

Lyme Bay Winery
Elderflower Sparkle

Dorset's Lyme Bay Winery produce this aromatic and gently refreshing wine made from elderflowers picked from hedgerows around the winery

www.lymebaywinery.co.uk



Urban IPA

Golden brown coloured intercontinental inspired IPA with big tropical and resinous aromas dominating.

www.tinyrebel.co.uk





Barolo
2009 Natale Verga

An inviting garnet colour, this wine offers a blackberry bouquet, accented with persistent notes of rose petal and subtle wood smoke.

www.majestic.co.uk



Kernel Brewery
Pale Ale

Pale Ale Citra Simcoe from the Kernel Brewery.

www.thekernelbrewery.com

Greywacke
Sauvignon Blanc

A potent medley of honeydew and rock melon with notes of blackcurrant intermingled with layers of delicate citrus blossom and a smoky, dill-like complexity.

www.greywacke.com



Dark Star
Revelation

A blend of Centennial, Liberty, Cascade and Citra aroma hops by the sackful, dry hopped during conditioning using our 'Hoptimizer.'

www.darkstarbrewing.co.uk





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Sheppy's

www.sheppyscider.com

Sheppy's have a new addition to their cider family – meet Mulled Cider! This smooth, fragrant and warming drink is the latest in Sheppy's innovative and award-winning range. Mulled Cider is a premium medium-sweet cider with a sprinkling of Sheppy's secret recipe of traditional mulling spices, including cinnamon and cloves. Snuggle up with a glass and keep warm! The Sheppy's collection also includes traditional still ciders and sparkling bottled, bag-in-box and kegged ciders, for both retail and trade. There are fifteen ciders in the range including Great Taste Top 50 winner Sheppy's Oak Matured Vintage.



Bowmore
Single Malt Whisky

Exclusively matured in first and second fill ex-bourbon casks, then blissfully married together, Small Batch Reserve offers vanilla sweetness, subtle spices and bourbon oak smoke to complement Bowmore's gentle peaty smokiness.

www.bowmore.com

Talisker

Deep and stormy like the ocean crashing over the rocky shores of its island distillery, Talisker is the only Single Malt Scotch Whisky rugged enough to call the Isle of Skye its home.

www.taliskerwhisky.com





Glenglassaugh Revival

Glenglassaugh Revival is a distinctive Highland single malt Scotch whisky; robust in style, sweet and fruity, whilst rounded and creamy with perfect balancing sherry notes and a slight hint of sea-air.

www.glenglassaugh.com

Summerdown
Mint Peppermint Tea

A new peppermint tea using biodegradable pyramid-shaped tea bags. This allows our loose leaf tea, dried and infused with essential peppermint oil, to offer a more natural and intense flavour.

www.summerdownmint.co.uk





Uncle Roys
Smoked Earl Grey Tea

Cold smoked with whisky barrel oak smoke for a subtle overtone. Delicious with milk & sugar - or take it black.

www.uncleroys.co.uk

Grey's Teas

New caddies for our comprehensive range of large leaf loose teas and bio-degradable infusion bags.

www.greysteas.co.uk



Suki Tea
Lemongrass & Ginger Tea

Thai-inspired from ingredients selected from Asia & beyond. First lemony, then spicy, sweet then minty fresh. Caffeine-free.

www.suki-tea.com





Choi Time
Thousand Year Red Flowering Tea Bulb

Winner of a Great Taste Award these tea balls are handmade with the finest quality of white needle green tea then naturally scented with jasmine flowers to provide a delicate and fragrant brew.

www.choitime.com

Rare Tea Co
Earl Grey

A secret and unusual blend of rich, complex black tea delicately enhanced with purest bergamot oil from southern Italy.

www.rareteacompany.com





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Teapigs

www.teapigs.co.uk

Customers are demanding a high quality tea offering and teapigs is the UK's leading super premium tea company. They only use the best quality ingredients in their tea – whole leaves, flowers, berries and herbs – all selected by Louise, teapigs co-founder and tea taster. Their teas come in biodegradable tea "temples" – a roomy mesh bag that gives the leaves all the room they need to infuse – and also supply loose leaf tea.



We Are Tea Vanilla Ceylon

This whole-leaf black tea has been carefully scented with real vanilla for those who like something a little different. The subtleness of the vanilla pairs well with the smoothness of the black tea. Something sweet without the calories.

www.wearetea.com

Ringtons
Bird of Paradise

Aromatic loose light green and white tea. Reflective of its name, this is a light and fragrant blend of green and white tea with a natural flavour of peach, mango and apple.

www.ringtonsbeverages.co.uk





Mighty Leaf Teas
African Nectar

African Nectar Organic infusion is a blend of African Rooibos leaves and hibiscus and exotic fruits to a give a smooth and vivid drink.

www.mightyleafteas.co.uk

Origin Coffee

Great-tasting coffee and crafting distinctive filter coffee is at the forefront of what we do here at Origin. Finding, roasting and grinding the best beans available is of paramount importance to us.

www.origincoffee.co.uk



Roastworks Coffee Co.

A small, independent company dedicated to the craft of roasting coffees of exceptional quality and enabling people to enjoy genuine third-wave coffee at home.

www.roastworks.co.uk





Chezerina Coffee

Cherizena's latest flavour is banoffee pie-flavoured coffee. The company supplies branded and own-label premium, speciality and flavoured coffee, as beans or ground coffee, in a range of pack sizes.

www.cherizena.co.uk



Ringtons

Signature Fortissimo Espresso

Elegant and well-balanced, with bright acidity, this medium roast coffee is light bodied with a touch of milk chocolate making this coffee ideal for gourmet espresso and espresso-based drinks.

www.ringtons.co.uk

Union Hand-Roasted

Guatemala Blend

Aromatics of toffee. Flavours of creme brulee and apple with red grape-like acidity on the base notes of demerara sugar. Well rounded and syrupy.

www.unionroasted.com



Alma de Cuba

Coffee

Expressive, rich and complex, much like its proud Cuban heritage. We roast it in small batches, ensuring each bean is a thing of freshness and beauty.

www.almacuba.com





Little's Coffee Ltd

www.littlesltd.com

With flavoured coffee being one of the fastest growing sectors of the hot drinks category, Little's offer the only range on the market that uses 100% Arabica coffee and no artificial flavourings. As an independent, family-run company, they believe in using honest ingredients with an emphasis on quality, not quantity – an ethos which has paid off well with listings with Cotswold Fayre and The Cress Co., as well as some of the most prestigious independent retailers. We think these coffees are as delicious as they look and are definitely essential stock.



Decadent Decaf

By taking the highest quality single origin coffees, which are gently decaffeinated using the premium Swiss Water Process (leaving the coffee flavours in the bean before being slowly flame roasted in small batches), The Decadent Decaf Coffee Company has created a much-awaited gourmet decaf range.

www.decadentdecaf.com

Taylors of Harrogate
Columbia Single Origin

Available to buy ground or as whole beans, you can taste the passion of Latin America with this bright and aromatic coffee with a subtle hint of bittersweet blackcurrant. The brand new product is Rainforest Alliance, UTZ and Fairtrade-certified, meaning it is sustainably farmed.

www.taylorsofharrogate.co.uk





Live Coffee Co

Our dark roast espresso is a blend of African, Asian and South American beans. Full of body with a smooth lingering flavour, this unique combination draws on the World's finest coffee-growing countries to create a perfectly balanced everyday coffee.

www.thelivecoffee.com

Elizabeth Botham's
Date and Walnut Spelt Brack

A fruited cake made without shortening, this is a superbly moist and nutty cake made without fat.

www.botham.co.uk





The Collective Dairy
Yoghurt Mousse

A sassy Madagascan vanilla yoghurt mousse sitting on a layer of Scottish raspberries and fluffy bubbly goodness.

www.thecollectivedairy.com

Harrogate Cake Company
Farmhouse Fruitcake

Made to our traditional farmhouse recipe, this all-year-round fruitcake is packed with quality, vine-ripened fruits and extra cherries.

www.harrogatecakeco.com





Merangz Meringue Bites

Made to a traditional Swiss recipe, each of our merangz has a crisp shell with a mallowy centre. The sugar is gently heated before whisking into hand-separated free-range egg whites.

www.thelittleroundcakecompany.co.uk

Cottage Delight
All-Butter Brandy Fruit & Nut Cake

Traditionally hand-baked, all butter brandy fruit and nut cake is generously topped with almonds and naturally coloured cherries.

www.cottagedelight.co.uk





My Cottage Kitchen

A moist and sumptuous fruitcake with anattractive topping.

www.mycottagekitchen.co.uk

Cartmel
Sticky Toffee Apple Crumble
A yummy twist on a classic dessert, using our sticky toffee sauce and an oaty topping.
www.stickytoffeepudding.co.uk





Fosters
Date & Walnut Fruit Slab
A luxury hand-made fruit cake made using the finest ingredients. Packed full of large dates and crunchy walnuts, then baked to perfection.
www.fosters-foods.co.uk

Country Fare
Rich Fruits Selection
High quality baking and fine ingredients go into each of these popular cakes
www.country-fare.co.uk







Devilishly Delicious
Toffee Sauce

A hugely versatile and ready-to-use product which – served either hot or cold – adds a real touch of luxury to puddings and desserts.

www.devilishlydelicious.co.uk



Best of Taste
Raspberry Coulis

Stunningly fresh raspberries available at the twist of a lid and perfect for porridge, cheesecakes or pavlova.

www.bestoftaste.co.uk

Clarks
Pure Canadian Maple Syrup

Clarks Maple Syrup is shipped in direct from Quebec, Canada, where is is made by small farm producers, who gather the sap of the maple tree and boil it to produce a delicious maple syrup.

www.clarksit.co.uk



Uncle Roy's
Sour & Sweet Citrus Sauce

Pineapple, orange, lemon and lime combine to create this lovely accompaniment to ice cream and toast - or why not try it on a roast?

www.uncleroys.co.uk





Artisan du Chocolat
Liquid Sea Salted Caramel Sauce

This caramel sauce contains a blend of sugars and double cream enhanced by untreated grey salt.

www.artisanduchocolat.com



Fudge Kitchen
Chilli Fudge Sauce

As the smooth and creamy sauce melts on your tongue, you get a warm heat from the chilli that is truly a taste sensation.

www.fudgekitchen.co.uk

Hawkshead Relish

www.hawksheadrelish.com

Sticky Toffee Sauce is just one of over 130 products created by hand by this renowned speciality producer, using optimum quality natural ingredients. A sumptuously sweet sauce made with fresh cream and farmhouse butter, this sauce is a richly decadent accompaniment to ice cream. Alternatively, try it drizzled over porridge or as an indulgent filling for pancakes.

Find out more about this delightful sauce as well as the full range on the Hawkshead website.







Garden of England

Strawberry Berry Compote

This compote captures the intense flavour of fresh, ripe British berries and is so versatile it is an ideal cupboard essential for when you need a summer lift.

www.gardenofenglandfoods.co.uk





Atkins and Potts

Dark Chocolate Dessert Sauce

This bitter dark Belgian chocolate sauce is perfect to drizzle over waffles, fresh fruit, ice cream or pancakes. Alternatively stir into hot milk for a luxurious hot drink.

www.atkinsandpotts.co.uk

Da Vinci

Strawberry Sauce

DaVinci Gourmet's delicious gourmet strawberry sauce has been designed specifically to intensify the taste of hot beverages such as mochas and lattes.

www.en.davinci-gourmet.com



Hawkshead Relish
Very Berry Jam
Fabulously fruity blueberries and blackberries meet with the sweetness of Madagascan vanilla. Rich and deep in flavour and colour.

www.hawksheadrelish.com





Cottage Delight
Blueberry Extra Jam
Cottage Delight's Blueberry Extra Jam is a sweet and fruity jam bursting with the juiciest blueberries.

www.cottagedelight.co.uk

Fosters Foods
British Raspberry Preserve
A traditional preserve made with full-flavoured raspberries sourced in the UK.

www.fosters-foods.co.uk



Mrs Bridges
Morello Cherry Preserve
A new preserve from Mrs Bridges! Made with tasty morello cherries, this is a chunky preserve, ideal for afternoon tea.

www.mrsbridges.co.uk





Dart Valley Foods
Mayfair Marmalade
Traditionally prepared using the finest fruits available. We keep our recipes simple and maintain a high fruit content to give a rich taste and superior texture.

www.dartvalleyfoods.co.uk

Claire's Handmade
Strawberry Jam
One of our most popular products, made by hand to traditional recipes.

www.claireshandmade.co.uk





Highfield Preserves
Lemon & Honey Marmalade

Award-winning and one of our best selling marmalades. Made with clear honey, giving a rich, full flavour.

www.highfieldpreserves.co.uk

Stokes
Lemon Curd

Lemons, rich butter and pasteurised British free-range eggs. A simple recipe, simply made. Delicious on toast and makes a great lemon tart!

www.stokessauces.co.uk





Galloway Lodge
Bramble Jelly

A lovely mellow Autumn jelly, perfect on toast, scones or with cheese and biscuits. Like all Galloway Lodge Preserves it is made with only the best quality fruit.

www.galloway-lodge.co.uk

Belfast Preserve

Award Winning Raspberry & Lime Jam



Belfast Breakfast Marmalade

Best Taste Award Lemon, Orange & Grapefruit Marmalade

SAWERS LIMITED

Suppliers of the World's Finest Foods

Established in 1897, it is Northern Ireland's oldest deli and is described as an Aladdin's Cave of culinary delights. As well as searching the globe for the best cuisine we also feel it is very important to find the best local producers and showcase their quality products. We are currently working with a couple from Enniskillen and together we have created a luxurious range of preserves, marmalades and chutneys.

So why not drop in and check out their huge selection of local products including fresh seafood, cooked meats, Italian pastries, cheeses, oils, honey, preserves, marmalades, mustards, teas, coffees and much, much more from all over the globe.



5-6 Fountain Centre
College Street Belfast
028 9032 2021
www.sawersbelfast.com



Simply Delicious
Crumbly Ginger Fudge
Newly packaged, this crumbly fudge has a sophisticated and pleasing tang of ginger.

www.byselcandy.com

Cottage Delight
Sea Salted Caramel Fudge
A handmade melt-in-the-mouth tablet fudge using sea salt and caramel to create a modern taste flavour that appeals to all ages.

www.cottagedelight.co.uk





Fosters
Floral Gums
Fosters Floral Gums are a real favourite from yesterday, delicately perfumed hard gums, jaw-achingly good!

www.fosters-foods.co.uk



Pandora Bell
Traditional Handmade Sweets
Sugar and spice and all things natural: Pandora Bell's Traditional Sweets are floral, fruity, spicy and delicious.

www.pandorabell.com

Jelly Belly
Natural ingredients are used wherever possible in these small, softer and bright jelly beans which have "true to life" mouthwatering flavours in both the centre and the shell.

www.jellybelly-uk.com





Walkers Nonsuch
Toffee Twin Pack
The new Toffee Twin pack contains two deliciously creamy toffee bars, along with a toffee hammer to break it.

www.walkers-nonsuch.co.uk

2015 STOCK CHECK essential SPECIALITY FOOD MAGAZINE

Summerdown

www.summerdownmint.com



Over the past decade, Summerdown has reintroduced traditional Black Mitcham peppermint to this country, relearning lost farming skills and combining them with the latest technology at our farm in the foothills of the Hampshire downs.

During the harvest, the mint leaves are taken to our purpose-built distillery. The result is a rare single estate peppermint oil, which has a cooler, more intense flavour and scent than other varieties.

We use it to produce all of our award-winning chocolates. Bright, fresh and aromatic, it is a very different taste from the harsher, blended, imported peppermint of the past 60 years.

Stockleys

Cinder Toffee

That tasty favourite cinder toffee is now available in handy bags.

www.stockleys-sweets.co.uk





Gardiners of Scotland

Beano & Dandy Christmas Fudge Tins

The Beano tin contains scrumptious vanilla fudge and The Dandy tin contains assorted fudge in delightful Banana, Chocolate, Strawberry & Cream and Vanilla flavours.

www.gardiners-scotland.com

The Jelly Bean Factory®

Contains 30 mini triangle packs of delicious 36 gourmet flavours jelly beans in a recloseable carry bag.

www.jellybeanfactory.com





The Chocolate Tree
Bean to Bar
The wood and grapefruit notes of this powerful, rare cacao are softened by milk and sugar to create a delicious honeycomb flavour.
www.choctree.co.uk

House of Sarunds
Belgian Chocolates
Modern ballotins of assorted Belgian chocolates with ribbon, in a display containing 8 250g boxes.
www.sarunds.co.uk





House of Dorchester
Strickled Mint Fondants
Pefect mint creme chocolate with white strickles.
www.hodchoc.com



Summerdown Mint
Peppermint Creams
Summerdown Mint chocolate peppermint creams are made using rare, single estate English peppermint oil and offer a cool, creamy fondant centre and rich dark chocolate coat.
www.summerdown mint.com

Empire Food Brokers
Tabasco Chocolate
Spicy dark chocolate wedges contained in an iconic tin.
www.empirefoodbrokers.com





Creme d'Or
Balance Chocolates
Premium quality praline chocolates with no added sugar.
www.cremedor.co.uk

Seed & Bean

www.seedandbean.co.uk





With 18 innovative flavours in the range, you'd be forgiven for thinking that Seed & Bean had enough on their plate without keeping up with their top drawer ethical credentials. But this is not the case, as their superior standing on the Ethical Company Index attests.

Handmade in England, their selection ranges from Coconut & Raspberry to Pumpkin & Hemp, with Cornish Sea Salt and Lime Rich Milk Chocolate their best-selling options.

Not only is Seed & Bean Fairtrade-certified, but they make sure to source their cocoa beans from producers in need of support from the Dominican Republic, Ecuador, and the Sao Tome Islands of West Africa.

Retailers are well looked after too, with small case sizes and free POS kits and stands available.

Kingdom
Milk Chocolate & Peanut Butter Bar

This flavour has long been a favourite with our friends across the pond. Kingdom have opted for a less sticky peanut and chocolate ganache with a hint of salt that works wickedly well.

www.kingdomchocolate.co.uk





James Chocolates
Chilli Chocolate Tasting Box

Each box features tasters in four different chocolate styles; Chilli Honeycomb, Raspberry & Chilli Beans, Firecracker Ecuadorian Dark Chocolate Discs and Milk Chocolate Chillies with Chipotle.

www.jameschocolates.co.uk

Divine
70% Dark Chocolate with Mango and Coconut

Dark rich velvety chocolate with real pieces of mango and coconut adding a luscious tropical twist.

www.divinechocolate.com





Simply Ice Cream
Raspberry

Raspberry ice cream made with whole plump juicy raspberries sourced locally where possible.

www.simplyicecream.co.uk

Lakenham Creamery
Ice Cream

Our Norfolk County Gold Award winning ice creams are made in the traditional batch method using fresh cream, sugar, egg yolks, and an array of delicious flavours.

www.lakenhamcreamery.co.uk





Thaymar
Toffee Crisp Cone

Farm-made ice cream cones made in Nottinghamshire and available in boxes of 18 with four flavours to choose from.

www.thaymaricecream.co.uk



Callestick Farm
Cornish Ice Cream

We take our own pure, wholesome milk, local cream and the finest fruits and confectionery to create flavour upon flavour of dreamy, ice creamy indulgence.

www.callestickfarm.co.uk

Marshfield Farm
Fresh Lemon Sorbet

Silky smooth and containing real fruits, our sorbets make a refreshing choice.

www.marshfield-icecream.co.uk





Snugsbury's
Healthier Choice

Velvety and rich, this vanilla is made from fresh vanilla bean extract grown on the island of Madagascar.

www.snugburys.co.uk

Jude's
Dark Chocolate Sorbet
As chocolatey as it is refreshing.
www.judes.co.uk





Mon Ar Lwy
Taste of Anglesey Blueberry
Farm-made with sustainable ingredients with a real zesty flavour.
www.monarlwy.co.uk

Lick
Fat Free Frozen Yogurt
Lick is the only 100% yogurt fro-yo in the world, meaning our Straight Up tub is just yogurt and nothing else.
www.lickyogurt.com





Roddas
Cornish Butter
Authentic Cornish butter made the way it used to be.

www.roddas.co.uk





The Collective
Passionfruit Yoghurt
Our Passionfruit yoghurt delivers a kiss straight from the tropics, with a double layers or delicious sauce between thick and creamy live gourmet yoghurt.

www.thecollectivedairy.com

Brue Valley
Butter
All our butter is double churned for that extra creamy taste and we handroll the majority of our butter as well as producing 250g and 125g bricks.

www.brue-valley.co.uk



Marybelle
Yoghurt
Marybelle Yogurts are all made with Marybelle Milk. Currently in our line of yoghurts we have a Live Natural, Live Greek-Style and a Creme Fraiche, and five flavours of individual live yoghurt.

www.marybelle.co.uk





Brown Cow Organics
Yoghurt
Multi award-winning Brown Cow Organics Live Organic yoghurts available in 155g (10 flavours), 500g (7 flavours) and multipacks.

www.browncoworganics.co.uk

Abernethy
Butter
Traditional butter made by artisan producers in County Down.

www.abernethy buttercompany.com





2015 SPECIALITY FOOD MAGAZINE STOCK CHECK essentia

Tims Dairy

www.timsdairy.co.uk

Tims Dairy's award-winning yogurts are the perfect premium products for your chiller cabinet! Made with fresh British milk and cream and all natural ingredients, these live and bio-live yogurts deliver consistent high quality and the best in taste. Tims Dairy is a family-run business with a Greek heritage, now in its 65th year. The dairy is located in Buckinghamshire and their range includes Greek Style, Wholemilk and Low Fat options in natural and other delicious flavour variants. Their Greek Style Vanilla won the Grocer award for Best New Product in 2013, and this year both the Greek Style Natural and Vanilla won 2 Gold Stars in the Great Taste Awards.



Trewithen Dairy
Clotted Cream

Trewithen Dairy's clotted cream made with milk from happy, healthy Cornish cows is naturally sweet tasting and has a silky texture underneath its characteristic crust.

www.trewithendairy.co.uk

Llaeth y Llan
Yoghurts

Llaeth y Llan takes local Welsh wholesome milk and creates yummy artisan made yoghurts.

www.villagedairy.co.uk





Netherend Farm
Butter

A pure English Butter traditionally churned with care from fresh local dairy cream.

www.netherendfarmbutter.co.uk



Ludlow Nut Company
Luxury Porridge with Goji Berries

Our own blend of UK-grown jumbo oats and rolled oats mixed with organic sunflower seeds, organic pumpkin seeds, golden linseeds, sesame seeds and goji berries.

www.ludlownutco.co.uk

Dorset Cereals
Luscious Berries and Cherries Muesli

A delicious blend of rolled and toasted flakes with raisins, sweetened dried cranberries and freeze-dried berries and cherries.

www.dorsetcereals.co.uk

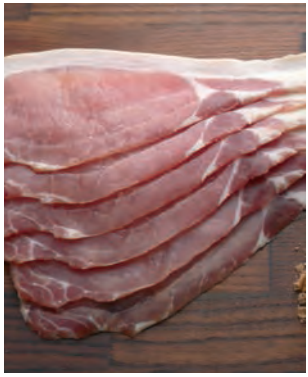




Hugos
Sweet Granola

Sweet Granola: English oats, with nuts and seeds, slow roasted in Cornish honey, grade 'A' Canadian maple and golden syrup, dried fruit; sultanas, cranberries and currants mixed in, and finished with a hint of orange zest.

www.woodlands-padstow.co.uk/en



Wenlock Edge Farm
Bacon

Wenlock Edge Farm select their best pigs to produce bacon cured with a blend of muscovado sugars and sea salt and smoked with oak shavings.

www.wenlockedgefarm.co.uk

Maynards's Farm
Firecracker Sausages

Fine, tasty sausages made with care by artisan curers Maynards.

www.maynardsfarm.co.uk





Doves Farm
Organic Gluten Free Corn Flakes

These low-fat, organic traditional corn flakes are tasty and gluten-free.

www.dovesfarm.co.uk





2015 SPECIALITY FOOD MAGAZINE STOCK CHECK essentia h

Sensible Dave

www.sensibledave.co.uk

Newly-launched luxury food brand Sensible Dave has had a busy year. Not happy to rest on his laurels, the sagacious one has been beavering away on exciting new recipe and packaging developments which are now ready to join the 600g granola boxes that can already be found on the most discerning shelves of Britain.

Joining The Original One, The Strawberry One and The Berry One will be a no-added-sugar granola that goes under the name of The Wholesome One.

Plus, tapping into the grab-and-go market, Sensible Dave has introduced not one but two Baby Daves to the range. These charming little single-serve pots are perfect for retailers catering for people wanting breakfast on the move. Both pots contain a serviceable 50g portion – with the larger version designed to hold plenty of milk, yoghurt or fresh fruit – to maximise convenience and minimise fuss.

The Baby Daves will be available in The Berry One and The Wholesome One options.

Sensible Dave has made a name for himself for his quirky branding and high quality ingredients. This is luxury granola that really delivers on taste and has the awards to prove it.

Mornflake
Very Berry Oatbran Flakes

Delicious Oatbran Flakes with mixed berries. Developed to help lower cholesterol.

www.mornflake.com





Wye Valley
Granola

A delicious healthy artisan cereal made of oats, seeds and nuts, gently baked by hand to create perfect golden crunchy clusters and a unique home-baked taste.

www.wyevalleygranola.co.uk

Simply Seeds Porridge

A delicious and nutritious fruity porridge hand-made with British oats, chopped apples, pumpkin and sunflower seeds, and no added sugar.

www.simplyseedz.co.uk



Inverawe Smokehouse
Smoked Salmon

Succulent, full of flavour, with the perfect balance of oak smoke, Inverawe's award-winning smoked salmon is everything classic smoked salmon should be. Still smoked in the old-style brick kilns, giving it a memorable taste, this proper smoked salmon won gold at the 2012 Great Taste awards.

www.smokedsalmon.co.uk



Wensleydale Creamery
Oak Smoked Yorkshire Wensleydale

Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour. The cheese maintains the crumbly characteristics of Yorkshire Wensleydale, whilst the rind adopts an attractive golden beech colour, being slightly firmer and stronger in flavour, imparted from the natural smoking process.

www.wensleydale.co.uk





RR Spink
Smoked Trout

Sustainably-raised Loch Etive trout cured with sea salt and demerara sugar before being smoked in small batches with a speciality selected blend of natural wood for a slightly sweet medium smoke flavour.

www.rrspink.co.uk



Quickes
Oak Smoked Cheddar

Allowed to mature for 12-15 months, this cheddar is cold smoked for around 18 hours with oak chips from the trees on the Quicke Estate. With a smokiness infused throughout – the cheese has a strong, balanced and nutty flavour.

www.quickes.co.uk

Chapman's
Smoked Haddock & Smoked Bacon Fishcakes

Take the best haddock, lightly smoked to perfection, add crunchy streaky bacon, fresh chives, wholegrain mustard and hand mashed maris pipers - the result? One of the tastiest cakes we make with a fabulous aftertaste.

www.chapmansfishcakes.co.uk



Maynards Farm
Dry Cured Smoked Black Treacle Bacon

A delicately and sweetly smoked bacon, created by artisan curers. Winner of a gold star in the Great Taste Awards 2013.

www.maynardsfarm.co.uk





Yorkshire Rapeseed Oil

Oak Smoked Yorkshire Rapeseed Oil

Our Yorkshire Rapeseed Oil has been expertly smoked to a secret recipe by Staal Smokehouse to create a delicious multi award-winning cooking oil ideal for dressings, drizzling and roasting.

www.yorkshirerapeseedoil.co.uk



Applewood

Smoked Cheddar

This tangy, smoky flavoured Cheddar is made using a range of smoked flavours that are added during the cheese making process. Paprika is sprinkled onto this hand-turned cheese to give its distinctive amber appearance.

www.applewoodcheese.co.uk



Denhay

Smoked Streaky Bacon

The unique Denhay cure is massaged into the pork loins and bellies, which are then cured for between two and three weeks. Selected pork loins and bellies are gently smoked over beech wood to create streaky or back smoked bacon.

www.denhay.co.uk





Exmoor Caviar

The first and only British caviar producer based in the United Kingdom, from a farm which is ethical, fastidious on sustainability and provenance.

www.exmoorcaviar.com

Grants
Hickory Smoked Salmon

Created using time-honoured smoking methods, perfected through generations, to provide a consistently succulent texture and delicate flavour.

www.grantssmokehouse.com





Findlaters
Smoked Mackerel Pâté

This pâté is made with prime sides of smoked mackerel, delicately blended with crème fraiche, coriander leaf and lemon to give a beautifully light result.

www.findlatersfinefoods.co.uk



RR Spink
Edinburgh Gin Loch Etive Smoked Trout

A sublime Loch Etive trout cured in RR Spink's unique style and then liberally spayed with Edinburgh Gin and spritzy lemon juice.

www.rrspink.co.uk



Macknight
Salmon Bacon

You won't believe it's not bacon. The healthy alternative to pork bacon, fully Kosher-certified.

www.macknight.com

Charlie Bigham's
Salmon En Croute

Delicate salmon layered with fresh spinach and a hand made creamy smoked salmon sauce, wrapped in light, flaky puff pastry.

www.bighams.com





Chapman's

www.chapmansfishcakes.co.uk

Renowned for its impressive range of fishcakes, Grimsby-based Chapman's have been producing a range of high quality fish products for six years.

Rightfully proud of creating its fish cakes by hand using locally-sourced fish and potatoes, and following the founders' mother's classic recipe, the range now includes the classic, family-friendly Fish & Parsley option, Haddock & Leek with Cheddar Cheese, Salmon with Lemon & Dill, Smoked Haddock & Smoked Bacon, Thai Style Salmon, Hot Smoked Salmon & Horseradish, Cod Tartare and East Coast Crab Cakes variants.

As well as popular fish cakes, Chapman's extensive selection now encompasses wellingtons, fish pies and fish bakes and seafood tartlets.

Patchwork Pâté

Smoked Summer Trout Pâté with Sunblush Tomatade

Made with Deri Mon Smokery trout expertly smoked over oak chips from storm damage fallen trees, cream cheese from Longley farm in Cheshire and topped off with Welsh butter.

www.patchwork-pate.co.uk





Royal Greenland

Red Lumpfish Roe

A bright addition to any plate with a delicate salty flavour.

www.royalgreenland.dk

Staal Smokehouse

Smoked Kipper

Made using herrings from the cold waters of Iceland, ensuring a quality raw product that is from a sustainable fishery. Smoked over a combination of oak and apple wood, creating a subtle and sweet smoke that does not overpower the fish.

www.staalsmokehouse.co.uk



Hawkshead Relish
Damson Vinegar

Lyth Valley damsons, fragrant spices and lemon are infused in a white wine vinegar, making this a truly magnificent accompaniment.

www.hawksheadrelish.com



Kankun
Mexican Chipotle Sauce

A unique blend of earthy and smoky spiciness and the perfect heat level.

www.kankunsauce.com





The Bay Tree
Roquito Chilli Spicy Sauce

A sensational table sauce that is hot,hot, hot with a hint of sweetness – ideal for pouring to add instant gusto to dishes or as a lively marinade for meat or vegetables.

www.thebaytree.co.uk



Oxford Sauce

This sauce has a complex depth of flavour, deceptively sweet at first with the chilli heat hitting you as a surprising afterthought due to its quality ingredients including tamarind, anchovies, garlic and birds eye chillies.

www.oxfordfinefood.co.uk

Cottage Delight
Roast Red Pepper Ketchup

Made with 58% roast red peppers, this gourmet ketchup has a very intense, rich flavour that enhances meats of all types. It is ideal to use as a pasta sauce and is great for dipping with chunky chips or drizzled on a salad to create a flavour explosion.

www.cottagedelight.co.uk



Yau's
Zum Sauce

A simple sauce combining fish sauce with a mix of fresh garlic and chillies. It is best served cold with a sprinkle of freshly chopped mint, and ideal for dipping and as a dressing.

www.bonnieyau.co.uk





Stokes

www.stokessauces.co.uk

Stokes like their food simple, good and delicious, so they make their sauces that way too. Great quality ingredients are combined in unique recipes and prepared in small batches in their Suffolk Saucery, making the best tasting sauces, chutneys and relishes you can buy. Whether it be Stokes Tomato Ketchup, with 200g of real Italian tomatoes in every 100g of sauce, or Real Mayonnaise made with extra virgin olive oil and British free-range eggs, there really is no cutting corners. Essential stock for any farm shop or delicatessen. After all, good food deserves to be savoured.



Roots & Wings
Brown Sauce

Made with cider vinegar from Suffolk, hand selected spices and rich molasses, this sauce is made in small batches and cooked very slowly to allow the robust richly flavoured brown sauce to develop.

www.rootsandwingsorganic.com

Bim's Kitchen
Spicy African Ketchup

Lots of delightful flavours folded into loads of tomatoes and some warming background heat.

www.bimskitchen.com





Mr Organic
Tomato Ketchup

Unlike many of the leading brands, Mr. Organic tomato ketchup is made from just four ingredients – tomatoes, sugar, vinegar and salt – and contains a tomato-tastic 600g of organic tomatoes, grown exclusively on the Mr. Organic farm, for every 100g of tomato ketchup produced. This makes it one of the most tomatoey ketchups you can get your hands on.

www.mr-organic.com



Eurostar
Vitamill-20 Flour

Vitamill -20 is an exciting new, easily digestible mix made with wholemeal flour, packed with dietary minerals and rich in fibre and magnesium. Improve your diet without missing out on the pleasures of eating bread, pizza and cakes.

www.eurostarfoods.co.uk



Tracklements
Spiced Honey Mustard

A favourite from the makers of the UK's first wholegrain mustard, Spiced Honey Mustard is handmade with the perfect combination of spices and good honey, which results in a deliciously strong, sweet mustard.

www.tracklements.co.uk

Marriage's
Flour

Marriage's home baking flours are packed in 1kg and 1.5kg bags.

www.flour.co.uk



Peppermongers
Tellicherry Pepper

The highest quality black pepper in the world. Only the largest 10% of peppercorns, measuring at least 4.75mm in diameter make the grade. Hand-harvested and sun-dried in the hills of the Western Ghats, Kerala.

www.peppermongers.co.uk





Uncle Roy's
Gravy Salts

One of Uncle Roy's specialities, Old Fashioned Gravy Salt is especially in demand at this time of year and is now exclusive to the independent trade, as is the modern Reduced Sodium Gravy Salt. Indispensable for soups, stews and gravy.

www.uncleroys.co.uk



Le Mesurier
Pickled Shallots

Our crunchy pickled shallots in a slightly sweet balsamic vinegar goes fantastically with cheese cold cuts and raised pies.

www.lemesuriers.com



Cirio Tomatoes

www.cirio1856.co.uk

Over 150 years of expertise and passion for tomatoes is packed into every can of CIRIO. Since Francesco Cirio first introduced Cirio to the world, it has perfected the art of nurturing tomatoes that are exceptional in taste, texture and colour. Picked at the precise moment when their ripeness and plumpness are just right, every tomato is lovingly prepared and canned the very same day to capture their freshness and fragrance.

Essential Cuisine

Vegetable Stock

This versatile stock has a beautifully rounded, golden vegetable taste, but retains a savouriness that is essential for creating wonderful soups and other dishes.

www.essentialcuisine.com





Dhaniya

Pomegranate Rub

Using dried pomegranate seeds and other spices, the taste is fruity and sweet combined with a fragrant aroma from the spices.

www.dhaniya.co.uk

Halen Môn

Pure White Sea Salt

White, crunchy flaky crystals to add an extra something to almost any food. Halen Môn is a Soil Association-certified product.

www.halenmon.com



Steenbergs
Organic Thyme
A fundamental part of any kitchen storecupboard. One of the best cooking herbs in the world.

www.steenbergs.co.uk





Seasoned Pioneers
Ethopian Berbere Spice Blend
Explosive flavour with notes of cloves and allspice, Berbere Spice Blend is traditionally used as an African masala in Ethiopian stews.

www.seasonedpioneers.co.uk

Bart
Bay Leaves
The secret ingredient in age-old family recipes for warming stews and comforting soups.

www.bart-ingredients.co.uk



Speculaas Spice Company
Vandotsch Speculaas Spice
The vandotsch speculaas spice mix delivers deliciously warm, sweet and spicy 'layers' of taste that take any simple cinnamon taste to another level and comes in a distinctive looking small square glass Kilner jar.

www.speculaasspice.co.uk





Shropshire Spice Co
Festive Spices
Perfect for festive entertaining, last minute suppers and turkey leftovers

www.shropshire-spice.co.uk

O'Neill's
Irish Atlantic Sea Salt Flakes
Natural, pure and full of flavour, the gourmet range of O'Neill's Irish Atlantic Sea Salt Flakes are a novel and exciting way to add even more flavour to your dishes.

www.irishatlanticsalt.ie



Uncle Roy's

www.uncleroys.co.uk

Uncle Roy's Natural Extracts & Essences, described in Good Housekeeping as "Astounding", keep popping up in Recipe Books, Blogs and on Paul Hollywood's work top, so this is a great time to stock up.

The one hundred plus varieties, are proving fantastically popular with cake makers, chocolatiers, pudding producers, cooked meat makers, bakers, dessert designers, cupcake creators, entrée engineers, cocktail shakers – anyone who wants to ensure that their creation tastes 'just right'. With fruit, flower, nut, seed, spirit, herb and spices as well as 'brown notes' such as Caramel, Chocolate and Butterscotch, this attractive range has customers adding them to meringues, drinks, sauces, confectionery, desserts, dressings, and all forms of baking and savoury cooking.





Cornish Sea Salt Company

Rosemary Sea Salt

An aromatic blend of sea salt, rosemary, pink peppercorns, garlic and lemon peel, and it works wonders on lamb and beef.

www.cornishseasalt.co.uk





Shaken Oak

Mustard Rub

Our mustard rub is a blend of the finest yellow mustard flour, salt, sugar, black pepper and other spices.

www.shakenoak.co.uk

EHL Ingredients

Spices

Fine quality spices from EHL include spices ground & whole as well as mixed seasonings, Mexican specialties, dried fruits, nuts & lentils and dehydrated vegetables.

www.ehl-ingredients.co.uk



Marriage's
Finest Self-raising Flour

Blended from a selection of softer wheats and top quality raising agents. Marriages self-raising flour will help produce the lightest of cakes. The wheat is milled to a fine particle size resulting in an excellent white colour.

www.marriagesmillers.co.uk





The Little Mill
Brownie Mix

These home baked brownies are delicious with whipped cream, vanilla ice-cream or simply as they are.

www.thelittlemill.ie

Monin
Elderflower Syrup

Popular for adding in flavour to cake and pancake mixes, or to flavour/colour icing and buttercream.

www.monin.com



Steenbergs
Rose Sugar

Use at tea time as an indulgent way to enjoy scones or waffles, pancakes or fruit salads.

www.steenbergs.co.uk





Divine
Cocoa Powder

125g of pure cocoa powder, made from cocoa grown, hand-fermented and sun dried by the farmers of the Kuapa Kokoo co-operative that own Divine Chocolate.

www.divinechocolate.com

Uncle Roys
Vanilla Extract

Pure Extract of Vanilla in an additive-free Sunflower Oil carrier for concentrated flavour to the last drop.

www.uncleroys.co.uk



Devilishly Delicious Cake Mixes

www.devilishlydelicious.co.uk



A brand new range of luxurious and decadent cake mixes launching in December. Devilishly Delicious cake mixes aim to capitalise on the rapidly growing homebake category and offer the consumer the opportunity to create wonderfully easy but equally impressive cakes at home. Whether it be a glorious gateau, a tantalising traybake or a marvellous muffin, simply add water and oil for fantastic results.

Available in Lemon, Stem Ginger, Strawberries & Cream and Chocolate Orange, these mixes contain pockets of juicy pieces, truly offering something delicious and different. Available from January from Cotswold Fayre and The Cress Company.



Doves Farm

Organic Baking Powder

A classic raising agent for adding to plain flours when making cakes, scones and puddings. Awarded one Gold Star in The Guild of Fine Food's Great Taste Awards 2009.

www.dovesfarm.co.uk

House of the Rising Bun

Cake Mixes

Made using only high-quality and all-natural ingredients. Flavours include Real Fruit Raspberry & Vanilla with Raspberry Icing, Double Choc with Belgian Chocolate Chips & Chocolate Icing, Classic Madagascan Vanilla Bean with Vanilla Icing, Lemon & Poppy Seed with Lemon Icing.

www.houseoftherisingbun.co.uk





TIANA

Coconut Butter

No coconut aroma and no coconut taste. A cost-effective alternative to virgin coconut oil for all cooking and baking. No cholesterol and no trans-fat.

www.tiana-coconut.com

Cook
Morrocan Lamb Tagine
COOK Moroccan Spiced Lamb Tagine: slow-cooked leg of lamb with chickpeas and spices, garnished with almonds

www.cookfood.net





Charlie Bigham's
Tasty Fish Pie
Delicate haddock and salmon in a traditional handmade parsley sauce with creamy mashed potato and a crunchy Cheddar and breadcrumb topping.

www.bighams.com



Easy Bean
Italian Pasta with Porcini Mushrooms
Low-calorie, natural bean pots from Easy Bean

www.easybean.co.uk



Mash Direct
Mashed Potato, Carrot and Parsnip with Bacon
Made with fresh ingredients and cooked on the farm.

www.mashdirect.com

Manna Kitchen
Moroccan Spiced Vegetable Tagine
Seasonal vegetables, apricots and chickpeas in our own-made tomato sauce gently infused with Moroccan style spices, topped with toasted almonds.

www.mannakitchen.co.uk





Pegoty Hedge
Beef Goulash
Braised organic Aberdeen Angus beef in a rich homemade gravy flavoured with paprika and cumin with onions, red peppers and cubed potatoes.

www.pegotyhedge.co.uk

Tideford Organic Foods

www.tidefordorganicfoods.com

Tideford creates award-winning gluten-free soups and sauces, all cooked in our Soil Association -accredited kitchens in Totnes. Our new range of super food recipes are low salt, low fat and low sugar.

We love what we do and have always stayed true to our roots, using only organic ingredients, cooking like you would at home, stirring and tasting every recipe that leaves our kitchen.

Organic, gluten-free, low salt, low fat, Just the Good Stuff!





Rod & Ben's
Farmhouse Vegetable Soup

Hearty, chunky vegetable soup grown on our award winning local farm, ideal for cold winter days.

www.rodandbens.com

Innocent
Pearl Barley & Veg Veg Pot

This hearty leek and potato veg pois a lovable medley of chunky vegetables and pearl barley in a tasty sauce, thickened with a little cream and seasoned with cracked black pepper.

www.innocentdrinks.co.uk





Atkins & Potts
Mushroom and Vermouth Soup

A great dinner party starter made with the finest flavoursome ingredients. Mushroom lovers can add their own favourite sautéed mushrooms or some wilted spinach with grated nutmeg.

www.atkinsandpotts.co.uk



Tracklements
Christmas Chutney

A best-seller during the festive season, this rich, spiced fruit chutney is a must-have for the cold-cuts table; handmade with the best, natural ingredients, as with all of Tracklements' award-winning range.

www.tracklements.co.uk

Hawkshead Relish
Merry Cherry

Rich red cherries flirt with a dash of Pinot Noir red wine adding zeal to this paring that enthuses fruity flavours. Makes a fabulous chocolate cake filling.

www.hawksheadrelish.com





Copas
British Goose Fat

Copas very special Goose Fat is 100% freerange, and is sourced from traditionally raised British geese. It makes cooking the ultimate roast potatoes a doddle.

www.copasturkeys.co.uk



Stokes
Cranberry & Orange Sauce

An extra special touch to a seasonal favourite, this cranberry sauce is packed with cranberries and finished with orange zest and a dash of Ruby Port.

www.stokessauces.co.uk

Taylors of Harrogate
Christmas Leaf Tea

A special blend created for the festive season. China Congou black tea is blended with tangy lemon peels, fruity orange peels and warming cinnamon pieces, with a decorative sprinkling of safflower petals.

www.taylorsofharrogate.co.uk





Cole's Brandy, Port and Walnut Christmas Pudding

A classic round Christmas pudding, dark and rich in flavour, combining port with brandy, prunes, walnuts and apricots.

www.colespuddings.com

Joe & Seph's Limited Edition Christmas Popcorn

Joe & Seph's limited edition Christmas ranges include Mince Pie, Brandy Butter and Mint Chocolate popcorn. All available in 80g pouches.

www.jowandsephs.co.uk





Fudge Kitchen Christmas Miniatures

The new Christmas Fudge Treats gift box is packed with six Continental Gingerbread and six Mince Pie flavour chunks of handmade, hand decorated gourmet butter fudge.

www.fudgekitchen.co.uk

Pieminister Deer Santa Pie

British venison and dry cured bacon with red wine and puy lentils.

www.pieminister.co.uk





Carron Lodge
White Stilton & Luxury Fruit

White Stilton with luxury fruit, the perfect combination for the Christmas cheeseboard.

www.carronlodge.com



Lincolnshire Poacher

Made with unpasteurised Holstein milk, Lincolnshire Poacher has been described as sitting somewhere between a Continental hard mountain cheese and a traditional West Country Cheddar.

www.lincolnshire poachercheese.com





Charles Martell & Son
Double Gloucester

A full fat, hard Annatto-coloured cheese with natural rind which is made from Old Gloucester cows' milk.

www.charlesmartell.com

Park Farm
Wyfe of Bath

Succulent, nutty and creamy, this semi-hard cheese is made by placing the curd in cloth lined baskets; it retains the basket shape and has a soft, light, caramel colour.

www.parkfarm.co.uk



Gruyere AOP

Whether you choose Class or Reserve, this is a must-stock classic for Christmas

www.gruyere.com/en





Fowlers
Sage Derby

Sage is rubbed into the curds before pressing into moulds and maturing for around nine months to produce a strong, sweet flavour.

www.fowlerscheesemakers.co.uk

Stichelton

A very fine Stilton in all but name, this deeply -flavoured blue is perfect for Christmas.

www.stichelton.co.uk





High Weald
Sister Sarah

This mild, semi-soft goat's milk cheese has an Annatto-coloured orange rind and avoids the 'goatiness' of some other cheeses in its category.

www.highwealddairy.co.uk



St Andrews Cheese
Anster

This fresh, dry and almost crumbly full-flavoured cheese is made from the unpasteurised milk of a home-bred Holstein-Friesan herd.

www.standrewscheese.co.uk



WHY STOCK LE GRUYÈRE AOP?

* Flavour. Le Gruyère AOP offers a truly distinctive, pleasing flavour in both ages.
* It's an artisan-made, traditional cheese made from 100% natural ingredients.
* It's arguable that a good cheese counter will balance its local cheeses with a selection of the best Continentals.
* Le Gruyère AOP is completely traceable.

HOW TO CARE FOR YOUR GRUYÈRE AOP

* Buy no more than a month's supply and come back for more later
* Store at a room temperature of 45-55°C. Any cooler than this and the cheese will dry.
* Wrap your cheese in waxed paper and never leave a piece open.

CUTTING YOUR GRUYÈRE AOP

* Use a cheese wire to cut a full wheel in half, then a double handle knife to quarter it. Wrap each piece in airtight film.
* Only cut what you need. This will prevent the cheese from drying out.
* When offering samples, try one yourself, too. This will mean that you always know the condition of your cheese.
* If the cheese has been wrapped in plastic for more than three days, trim or scrape the contact area or the plastic may affect the flavou .
* Use Gruyère AOP branding to identify the product instantly.

ONE COW NEEDS
100kg OF GRASS
+
85 litres OF WATER
TO PRODUCE
25 litres OF MILK DAILY

IT TAKES
400 litres
OF MILK TO PRODUCE ONE WHEEL OF GRUYÈRE AOP

LE GRUYÈRE AOP IS MATURED FROM FIVE TO 18 MONTHS



PRODUCT SUPPORT

UK-based Gruyère AOP representatives can help you promote your cheese effectively in a number of ways, including the provision of point of sale merchandising materials. To find out more, contact **helendaysh@hotmail.com.**

Award winning
Market leading
Speciality retail event



FARM SHOP & Deli SHOW

20-22 April 2015 NEC Birmingham

The show brings together hundreds of suppliers and brands across the whole industry with a targeted audience of speciality retailers - independent farm shops, delicatessens, cheesemongers, online businesses and other artisan food outlets.

Don't miss your opportunity to be part of this unique event in 2015.



Great New Ideas

The show will play host to Great New Ideas launched within the speciality retail market, like last year's winner Yorkshire-based Fine Cheeses Ltd for their highly innovative Charcoal Cheese.



Farm Shop & Deli Awards

Farm Shop & Deli Awards final will be held at the show - attracting entrants from hundreds of the UK's top independent speciality retailers.



Equipment & services

The show will be growing its machinery, packaging and equipment offering along with services through to knives, furniture and flooring.

For further information and to register visit

farmshopanddelishow.co.uk

@FarmShop_Deli #FSD2015

Co-located with:

Awards



LE GRUYÈRE AOP*
BORN IN SWITZERLAND, 1115 A.D.

And remains the only cheese that's 100% Natural, 100% Traditional, 100% from Switzerland and 100% Le Gruyère AOP

*AOP = PDO (Protected Designation of Origin) – must be traditionally and entirely prepared and produced within the region, thus acquiring the unique properties of Gruyère AOP cheese, to bear the name Le Gruyère AOP.







LE GRUYÈRE®
SWITZERLAND AOP

Born in Switzerland in 1115.
www.gruyere.com

SUISSE SVIZZERA SCHWEIZ SWITZERLAND

Switzerland. Naturally.

AOP

Cheese from Switzerland.
www.switzerland-cheese.com