



REDMOND
FINE FOODS



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WELCOME

Welcome to our 2025 Redmond Fine Foods brochure.

This year's edition is a true celebration of exceptional culinary brands. While many of the brand names are renowned globally, every ingredient and kitchen tool we showcase represents the best-in-class locally... hero products that elevate every culinary experience.

We strive to bring only the finest products to our customers, and for that, we are incredibly grateful. Your support drives us to strive for better and achieve more, year after year. This is why we push on quality, consistency, value, innovation, sustainability, and support.

To meet these high standards, our supply partners continually raise the bar, innovate, and reinvent their offerings, ensuring relevance and unique differentiation.

This year, we are delighted to introduce new additions to our portfolio. These include 100%Chef and 100%Barman, pioneers in culinary and mixology equipment; Freezin' Friesian, creators of indulgent Irish ice cream; Kingsbury Wagyu, pioneering producers of Irish Wagyu beef; Nishikidori, experts in Japanese specialty ingredients; Silver Hill Duck, offering premium Irish duck; and Syros, a leader in sustainable avocado products. Explore them in the following pages.

Finally, it is our dedicated team at Redmond Fine Foods who make it all happen and lead the push for excellence. To our team: thank you for your passion and commitment.

As always, we sincerely value the trust and partnership of our readers—whether buyer, seller, or food lover. Thank you for joining us on this journey.

Redmond Fine Foods
January 2025





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BAKERY
+ PASTRY
+ DESSERTS



PANESCO

The Panesco brand is part of the La Lorraine Bakery Group, a distinguished family-owned enterprise based in Belgium, which boasts over 80 years of expertise in the milling and bakery industry.

Operating from 17 production sites and frequently setting trends in foodservice, the group offer a diverse array of premium patisserie, viennoiserie, and bakery items serving an expansive network of over 35 countries. At their heart lies an unyielding commitment to product excellence, continuous innovation, and cutting-edge technology. Merging large-scale production with artisanal quality, they ensure consistent excellence, unique product ranges, and authenticity in appearance and flavour.

Understanding the pivotal role nature plays in their operations, primarily through premium wheat procurement, the group embeds sustainability at its core. With ambitious goals, they're poised to achieve net zero in their operations by 2039, marking their centenary. Aware of the challenges, the group prioritises green energy adoption and reduced energy usage.

Moreover, their vision extends beyond their immediate operations. Aiming for net zero across the entire value chain by 2050, the La Lorraine Bakery Group is actively addressing carbon emissions, engaging collaboratively with both upstream and downstream partners, ensuring a sustainable future for the wider supply chain.

EL RAIGUER OBRADOR

El Raiguer Obrador is an artisan bakery and patisserie based in Navarcles, close to Barcelona. It is the result of a lifelong passion for the art of bread making and sweet confectionery owned and run by Ramon Martinez.

They specialise in beautiful high quality confectionary products, organic bread, and ice cream supplying their local market and across Spain into gastronomic hotels and restaurants. They also facilitate a small and exclusive export market, including into Ireland through Redmond Fine Foods.

Their bread is renowned for its authenticity and traditionality - working with organic flours, natural mother dough, and with long fermentations. This slow

movement bread making facilitates better digestion, while improving the breads conservation. No chemical, additive or emulsifier are incorporated into their recipes.

The resulting rustic bread has an intense smell, a marked crust and a high nutritional value. Their delectable patisserie range of mini and individual desserts, coffee break cakes, viennoiseries, macarons and petits fours are developed and designed to support restaurants, hotels and catering events in delivering an exclusive, high impact sweet offering.



POMONE

Pomone is a family business, having passed their passion and knowledge of the apple fruit through five generations. Located in Pays de la Loire, western France, the apple remains at the core of Pomone's success.

In 1992, surrounded by their own apple orchards, they built their first factory to produce authentic and traditional, family-recipe tarts. The company is recognised in France as being at the forefront in the production of artisanal, commercial fruit tarts in all formats - raw, par-baked, and fully baked. Building on their success of fruit tarts, Pomone pioneered individual chocolate desserts in 2001 and are famed for their very delicious chocolate fondants.

The company philosophy is simple "let's work together for healthy and sustainable French pastry". Ensuring sustainable farming practices is a leading commitment for the company, from their own eco-responsible certified orchards to regionally sourced fruit, a programme of comprehensive selection and traceability is paramount.

For their chocolate range, Pomone collaborates with suppliers who prioritise sustainably sourced cocoa beans. All production lines adhere to IFS (International Feature Standards) and BRC (British Retail Consortium) certifications. Pomone offer both food service and retail options.

DIDESS

Dirk Peeters, a noted pastry chef, chocolatier, and glacier, established Didess in 1996 as a homage to Belgian patisserie. The business swiftly gained nationwide recognition, and today, it operates with a team of 40, offering a selection of finished desserts and dessert decorations, supplying over 15 countries worldwide.

Didess's guiding principle is the promotion of exclusive, pioneering, and artisanal products, providing inspiration to fellow culinary professionals. They cater to time-pressed foodservice establishments where flavour and quality are paramount, such as hotels, restaurants, caterers, and coffee bars.

In 2012 Dirk Peeters joined forces with renowned chef Rudi van Beylen (Hof ten Damme restaurant in Kallo, Belgium) and

Albert Adrià (El Bulli, Tickets, Enigma in Barcelona, Spain and Cakes & Bubbles, London, UK), forming R&D Food Revolution. Together, they developed unique food concepts, from flavour-rich bar snacks to high-end gastronomic creations. Their commitment to sustainability is evident in their use of reusable and recycled packaging and a minimalist sugar use and waste reduction ethos in food production.

Didess also offer gourmet products under the distinctive brands Frozen Elements, New Tex, and Didess for Bakeries, each reflecting its own unique vision and creativity. In collaboration with pastry chefs, Didess strive to engineer culinary innovations, amplifying gastronomic experiences and elevating foodscapes.



BAKERY, PASTRY + DESSERTS

SANDWICH + RUSTIC BREADS



Sourdough Boulot White Loaf

Code 010.005.010
UoM CASE
Format 11 x 550g



Panesco - Artisan rye bread



Rustic Sourdough White Loaf

Code 010.005.045
UoM CASE
Format 6 x 1.1kg



Panesco - Traditional stone-baked French wheat bread with rye



Rustic Sourdough Multigrain Loaf

Code 010.005.050
UoM CASE
Format 6 x 1.1kg



Panesco - Traditional stone-baked French malted wheat bread with rye & roasted malted barley flour, dark flax seeds & millet



Sliced Sourdough White Loaf

Code 010.005.060
UoM CASE
Format 6 x 1kg



Panesco - Wheat & rye sourdough in baking-resistant bag



Wheat-Spelt Loaf

Code 010.005.020
UoM CASE
Format 15 x 600g



Panesco - Rustic spelt wholemeal sourdough



Pavé Garde-Fôrestier

Code 010.005.095
UoM CASE
Format 4 x 1.9kg



Panesco - 3 flours country loaf



Pavé Garde-Chasse

Code 010.005.100
UoM CASE
Format 4 x 1.9kg



Panesco - Wheat sourdough



Sliced Sourdough Multigrain Loaf

Code 010.005.055
UoM CASE
Format 6 x 1kg



Panesco - Wheat & rye sourdough with linseeds, sesame & sunflower seeds & oat flakes in baking-resistant bag



Miller Loaf

Code 010.005.025
UoM CASE
Format 10 x 600g



Panesco - Wheat, rye flour & malt sourdough with sunflower & sesame seeds, wheat brans, linseed & oat grits



Pan de Cristal

Code 010.010.026
UoM CASE
Format 28 x 250g



Concept PA - Spanish recipe, thin crispy crust with a light open-crum structure



Bubble Bread

Code 010.010.029
UoM CASE
Format 50 x 180g



Concept PA - Spanish recipe, long bread, sourdough, thin bubbly and crispy crust with a light open-crum structure



Baguette à l'Ancienne

Code 010.010.015
UoM CASE
Format 20 x 280g



Panesco - Wheat & rye sourdough



Barra Gallega Large

Code 010.010.010
UoM CASE
Format 18 x 260g



Panesco - Spanish stone-baked recipe, thin crispy crust with a light open crumb structure



Barra Gallega Medium

Code 010.015.015
UoM CASE
Format 50 x 125g



Panesco - Spanish stone-baked recipe, thin crispy crust with a light open crumb structure



Sliced Focaccia Roll with Herbs

Code 010.000.106
UoM CASE
Format 50 x 100g



Panesco - Enriched with extra virgin olive oil, oregano & rosemary



Romana Flat Bread - Pre-Sliced

Code 010.000.109
UoM CASE
Format 32 x 100g



Panesco - Traditional stone-baked Italian focaccia with an open crumb structure

FLAT BREADS + ROLLS



Organic Focaccia with Oil & Salt

Code 010.020.012
UoM CASE
Format 15 x 375g



El Raiguer - Traditional Italian recipe, high rise



Vikingbröd Round Flat Bread

Code 010.000.080
UoM CASE
Format 72 x 50g



PanESCO - Soft Swedish wheat-rye flat bread with a sweet aroma, ideal with seafood or cured meats



Lebanese White Flat Bread

Code 010.000.110
UoM CASE
Format 70 x 70g



PanESCO - Traditional Lebanese recipe, stone-baked



Lebanese Beetroot Flat Bread

Code 010.000.112
UoM CASE
Format 70 x 70g



PanESCO - Traditional Lebanese recipe with beetroot, stone-baked



Blinis

Code 010.000.081
UoM PKT
Format x 16



Soft traditional buckwheat pancakes, ideal accompaniment for caviar or smoked fish



Soft White Corn Tortilla

Code 010.000.090
UoM CASE
Format 144 x 15cm



Made in Ireland - Traditional Mexican recipe, all-natural, non-GMO ingredients, no added preservatives



Soft Blue Corn Tortilla

Code 010.000.095
UoM CASE
Format 144 x 15cm



Made in Ireland - Traditional Mexican recipe, all-natural, non-GMO ingredients, no added preservatives



Assorted Mini Pagnottella Classico

Code 010.005.000
UoM CASE
Format 105 x 35g



PanESCO - White - Wholemeal - Dark wheat with barley malt



Assorted Mini Rustic Rolls

Code 010.020.010
UoM CASE
Format 80 x 40g



PanESCO - Plain - Sunflower seeds - Rye flour & brans - Multigrain



Mini Organic Rustic Tips

Code 010.010.031
UoM CASE
Format 50 x 35g



El Raiguer - Organic wheat flour and organic sourdough



Coghlan's Brioche Burger Bun

Code 010.025.000
UoM CASE
Format 48 x 70g



Made in Ireland - Pre-cut



Coghlan's Vegan Brioche Bun

Code 010.025.002
UoM CASE
Format 48 x 70g



Made in Ireland - Unsliced



Brioche Roll

Code 010.025.045
UoM CASE
Format 120 x 30g



PanESCO - Pre-Cut, round soft wheat roll of enriched brioche dough (butter and milk)



Cristal Beer Roll - Pre-Cut

Code 010.025.001
UoM CASE
Format 60 x 80g



PanESCO - Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb

BAKERY, PASTRY + DESSERTS

VIENNOISERIES



Maxi Butter Croissant

Code 010.100.005
UoM CASE
Format 60 x 80g



PanESCO - Rich butter croissant with open texture & flavour



Curved Butter Croissant

Code 010.100.015
UoM CASE
Format 36 x 100g



PanESCO - Premium margarine croissant, very rich in taste, with a nice volume and fine layering, pre-egg washed



Double Raspberry Croissant

Code 010.100.025
UoM CASE
Format 40 x 90g



PanESCO - Butter pastry, layered with raspberry dough, infused with a rich raspberry filling



Double Chocolate Croissant

Code 010.100.027
UoM CASE
Format 40 x 90g



PanESCO - Butter pastry, layered with chocolate dough, infused with a rich chocolate filling



Croissant with Almond Filling

Code 010.100.031
UoM CASE
Format 60 x 90g



PanESCO - Butter pastry, filled with almond paste, topped with almond pieces and crispy sugar pearls.



Pain au Chocolat Royal

Code 010.100.060
UoM CASE
Format 70 x 75g



PanESCO - Butter pastry, chocolate roll from laminated yeast dough made with butter & luscious dark chocolate



Mini Butter Croissant

Code 010.100.035
UoM CASE
Format 160 x 25g



PanESCO - Rich butter croissant with open texture & flavour



Mini Pain au Chocolat

Code 010.100.065
UoM CASE
Format 160 x 25g



PanESCO - Butter pastry, chocolate roll from laminated yeast dough made with butter & luscious dark chocolate



Mini Danish Mix

Code 010.100.125
UoM CASE
Format 110 x 40g



PanESCO - Assortment of mini maple pecan plaits, apple lattices, cinnamon swirls, custard & raspberry crowns



Vegan Apricot Croissant

Code 010.100.036
UoM CASE
Format 60 x 95g



PanESCO - 20% apricot filling & orange apricot dust on top



Vegan Strawberry Croissant

Code 010.100.037
UoM CASE
Format 60 x 95g



PanESCO - 20% strawberry filling & strawberry dust on top



Vegan Mini Danish Crown Mix

Code 010.100.176
UoM CASE
Format 120 x 40g



PanESCO - Mini crowns filled with plant-based vanilla custard + chopped hazelnuts or apple and buckthorn + orange icing or cherry jam

BUFFET PASTRIES + PETITS FOURS



Large Chocolate & Hazelnut Muffin

Code 010.305.040
UoM CASE
Format 20 x 95g



Aerated texture with indulgent chocolate & hazelnut filling, studded with chocolate chips



Large Caramel Muffin

Code 010.305.045
UoM CASE
Format 20 x 95g



Aerated texture with indulgent caramel filling, studded with caramel shards



Large Blueberry Muffin

Code 010.305.050
UoM CASE
Format 20 x 95g



Aerated texture with indulgent blueberry filling, topped with vanilla crumble



Mini Chocolate & Hazelnut Muffin

Code 010.300.025
UoM CASE
Format 42 x 26g



Aerated texture with indulgent chocolate & hazelnut filling, studded with chocolate chips



Mini Caramel Muffin

Code 010.300.035
UoM CASE
Format 42 x 26g



Aerated texture with indulgent caramel filling, studded with caramel shards



Mini Red Fruits Muffin

Code 010.300.030
UoM CASE
Format 42 x 26g



Aerated texture with indulgent red fruit filling, topped with vanilla crumble



Mini Chocolate & Hazelnut Donut

Code 010.300.050
UoM CASE
Format 105 x 25g



PanESCO - Traditional beignet recipe



Mini Caramel Donut

Code 010.300.045
UoM CASE
Format 105 x 25g



PanESCO - Traditional beignet recipe



Mini Red Fruit Donut

Code 010.300.055
UoM CASE
Format 105 x 25g



PanESCO - Traditional beignet recipe



Mini White Chocolate Donut

Code 010.300.046
UoM CASE
Format 105 x 25g



PanESCO - Traditional beignet recipe



Crunchy Chocolate Almond Bite

Code 010.310.068
UoM CASE
Format 100 x 7g



El Raiguer - Petit four with almond shards enrobed in premium dark chocolate



Raspberry Truffle

Code 010.310.067
UoM CASE
Format 100 x 7g



El Raiguer - Petit four with white chocolate shell & raspberry filling, dusted with icing sugar



Chocolate Hazelnut Truffle

Code 010.310.069
UoM CASE
Format 100 x 7g



El Raiguer - Petit four with chocolate shell & crunchy chocolate-hazelnut filling, dusted with cocoa powder



Apricot Pâte de Fruit

Code 010.310.073
UoM CASE
Format 150 x 5g



El Raiguer - Petit four, traditional French recipe

BAKERY, PASTRY + DESSERTS

INDIVIDUAL + LARGE DESSERTS



Chocolate & Salted Caramel Delight

Code 010.305.072
UoM CASE
Format 30 x 70g



Deleye - Layers of crispy almond feuilletine, chocolate sponge & chocolate mousse with salted caramel



Mango & Passionfruit Rectangle

Code 010.310.052
UoM CASE
Format 30 x 85g



Deleye - A crunchy layer of chocolate sponge cake with crumble, a fruity mango compote, a passionfruit mousse and a layer of passionfruit jelly



Yoghurt Strawberry Lingot

Code 010.310.058
UoM CASE
Format 10 x 80g



El Raiguer - Yoghurt mousse with strawberry filling and crunchy white chocolate coating



Soaked Rum Baba

Code 010.310.061
UoM CASE
Format 8 x 95g



El Raiguer - Classic French recipe, ideally served with Madagascar vanilla chantilly page 44



Chocolate Fondant with Salted Caramel

Code 010.305.180
UoM CASE
Format 27 x 100g



Pomone - Dark chocolate classic recipe with an indulgent twist



Gluten-Free Chocolate Fondant

Code 010.305.181
UoM CASE
Format 18 x 120g



Pomone - Dark chocolate fondant with molten heart



Apple Tarte Tatin

Code 010.310.074
UoM CASE
Format 20 x 120g



Pomone - Traditional French recipe



Vegan Apple Pie

Code 010.310.084
UoM CASE
Format 9 x 90g



El Raiguer - Vegan version of the traditional Apple Pie, with baked apple cubes, cinnamon and a crispy olive oil cookie crumble



Vegan Blackcurrant Mousse Crumble

Code 010.305.082
UoM CASE
Format 15 x 70g



PanESCO - Plant-based blackcurrant mousse from real fruit puree on a speculoos crumble, finished with a shiny blackcurrant glaze



Vegan Passion & Mango Mousse Crumble

Code 010.305.081
UoM CASE
Format 15 x 70g



PanESCO - Plant-based passion fruit and mango mousse from real fruit puree on a speculoos crumble, finished with a shiny mango glaze



Sliced Tiramisu Tondo

Code 010.310.040
UoM CASE
Format 1.08kg



PanESCO - 14 portion, traditional Italian recipe



Raspberry Long Bar

Code 010.310.050
UoM CASE
Format 6 x 600g



Deleye - 4 layers with raspberry mousse and sponge, finished with a layer of subtle raspberry jam



Passionfruit Long Bar

Code 010.310.051
UoM CASE
Format 6 x 600g



Deleye - 4 layers based on a fresh mousse of passion fruit and sponge, finished with fine passion fruit jam with notes of raspberry

SNACKING + MINI CAKES



Belgian Sugar Waffle

Code 010.305.035
UoM CASE
Format 32 x 90g



PanESCO - Traditional Liège recipe, sweet caramelised dense texture with sugar pearls



Brussel Waffle

Code 010.305.036
UoM CASE
Format 72 x 80g



PanESCO - Golden crispy waffle with light texture



Brioche French Toast

Code 010.305.185
UoM CASE
Format 30 x 90g



Pomone - Traditional French recipe of "Pain Perdu"



Churros for Frying

Code 010.300.057
UoM CASE
Format 172 x 23g



Traditional Spanish recipe



Crispy Coconut Biscuits

Code 010.500.050
UoM EACH
Format 650g

-95 pieces, all butter biscuits



Sprits Raspberry Biscuits

Code 010.500.055
UoM EACH
Format 750g

-120 pieces, traditional butter sprits dough, topped with raspberry jam



Palmiers

Code 010.500.060
UoM EACH
Format 700g

-142 pieces, traditional French recipe, crispy puff pastry topped with sugar



Coconut Rochers

Code 010.500.070
UoM EACH
Format 1.8kg

-135 pieces, traditional soft coconut pastries



Assorted Crunchy Butter Biscuits

Code 010.500.077
UoM EACH
Format 1.1kg

-145 pieces, delicate crunchy butter biscuits with caster sugar, classic vanilla & chocolate with chocolate chips



Assorted Mocques Biscuits

Code 010.500.076
UoM EACH
Format 1.5kg

-195 pieces, vanilla & chocolate butter biscuits with original patterns



Mini Butter Soft Waffles

Code 010.500.072
UoM EACH
Format 1.2kg

-65 pieces, traditional Belgian recipe, soft mini classic and chocolate waffles, perfect for topping ice creams or eaten on their own



Mini Macarons de Paris Assortment

Code 010.300.135
UoM CASE
Format 96 x 12g



PanESCO - 6 flavours: chocolate, raspberry, pistachio, lemon, vanilla & mocha



Mini Pastel de Nata

Code 010.300.160
UoM CASE
Format 144 x 25g

PanESCO - Classic Portuguese recipe



Mini Raspberry & Chocolate Sacher

Code 010.310.079
UoM CASE
Format 30 x 25g

El Raiguer - Dark chocolate sponge cake & mousse with raspberry purée



Mini Carrot Cake

Code 010.310.082
UoM CASE
Format 30 x 25g

El Raiguer - Traditional recipe topped with whipped cream & candied carrot strips



Mini Vanilla & Pistachio Cannoli

Code 010.310.081
UoM CASE
Format 30 x 20g

El Raiguer - Crispy pastry cone filled with vanilla cream & topped with crushed pistachio



CONFECTIONERY



CACAO BARRY

Established in 1842 by the French visionary Charles Barry, Cacao Barry creates exceptional couverture chocolates. At the core of their expertise is a commitment to discovering, curating, and showcasing the diversity of cacao flavour profiles.

Originally coffee and tea merchants, the Barry family began a quest for the perfect cocoa bean in west Africa, which set a precedent for taste and quality. Since the La Carré family took over in 1923, the ethos of investing in cocoa plantations, factories, and communities across Africa and South America has continued.

Cacao Barry champions sustainable harvesting and procurement, not only uplifting the communities they engage with, but also fostering an environment for culinary creativity. They inspire chefs around the world to push boundaries and innovate, using their unique and diverse range of chocolates, each with its own unique taste profile.

In their commitment to a future of sustainability, Cacao Barry forges strong partnerships with farmers and chefs. As of October 2020, all their chocolates are made from sustainably sourced cocoa beans. With a commitment to the Cocoa Horizon Foundation, Cacao Barry is actively improving the lives of cocoa farmers, combating child labour, reducing deforestation, and mitigating their carbon footprint - all crucial elements of their ambitious 2025 vision: deforestation-free and carbon positive. Envisioning a future rich in plant-based and sustainable products, Cacao Barry seeks to introduce a broader range of pure cocoa-based products, nut and praline products, as well as expanding on fine flavours. This development will not only enrich their flavour spectrum but also presents novel opportunities for chefs and chocolatiers.

Cacao Barry make the chocolate craft an art form.

RENO X - IRCA GROUP

We are delighted to announce our new partnership with Irca Group, Italy's leading innovator in premium food ingredients and a name synonymous with excellence in the world of chocolate. With over a century of expertise, Irca Group is celebrated for blending tradition with innovation, crafting high-quality patisserie ingredients that inspire confectioners worldwide.

At the heart of Irca's portfolio is the Reno X chocolate couverture range – an artisanal offering created to meet the exacting standards of our customers. Reno X is distinguished by

its balanced flavour profiles, silky-smooth texture, and high performance across varied application, from fine confectionery to exquisite patisserie. Available in various cocoa intensities, the range will enhance creativity and consistency.

Through our partnership with Irca, we are excited to bring this world-class chocolate experience to our customers, and offering a growing range of premium ingredients to elevate every pastry creation. Contact us for more details and discover the exciting Irca range of ingredients.





MONA LISA STUDIO

As part of the Barry Callebaut family since 2008, Mona Lisa Studio are a distinguished name in the world of chocolate decorations and confections, celebrating three decades of innovation. They cater to bakeries, pâtisseries, ice cream manufacturers, restaurants, and hotels offering a unique portfolio of products.

With a mantra of “follow your imagination”, Mona Lisa Studio provides a range of off-the-shelf classic and contemporary designs for every season and occasion. Their offerings include printed spheres, 3D figurines, truffle shells, and chocolate plaques, all crafted from Cocoa Horizons-certified, premium Belgian chocolate. Their latest innovation features a rainbow palette of coloured chocolates in vibrant shades of purple, pink, green, yellow, red, and orange, all derived from 100% natural sources.

Mona Lisa Studio also offers a bespoke, personalized service for printed transfer sheets, usable on chocolate or any fat-based application, as well as colourants, decorations, and printed or unprinted blisters.

To create your own concept, simply share your design, select your product type and size, choose your colour palette (with a maximum of five colours per design), and state your market-specific requirements. Leave the magic to Mona Lisa Studio, and they will bring your unique creation to life within 4 to 6 weeks.

LE PATISSIER

Established in 2012 by Robert Bullock, a pastry chef and former manager of Aer Lingus Catering, Le Pâtissier has become the food service standard in Ireland for quality patisserie, desserts, and tart shells. Multiple Blas na hÉireann food awards vouch for the quality of Le Pâtissier's products and Dunnes Stores feature their premium desserts in the Simply Better range.

During the COVID pandemic, in response to customer demand for locally sourced goods Le Pâtissier spent over two years refining their tart shells to offer ready-to-fill options for food service. The tart shells are made with Irish butter and eggs, creating a crisp shortbread texture and a distinct flavour. All packaging is sourced from Irish manufacturers, underscoring their commitment to local business.

Le Pâtissier's tart shells are available in two convenient sizes: individual (78mm x 21mm) and mini (48mm x 21mm), in both plain and chocolate versions, coated with cocoa butter. They serve as excellent vessels for individual desserts or canape bites. Distribution is managed exclusively through Redmond Fine Foods.

Looking ahead, Le Pâtissier plans to broaden its offering by introducing a plant-based, free-from tart shell. This addition reflects the company's proactive approach in catering to evolving dietary preferences and market demands.



CONFECTIONERY

PREMIUM COUVERTURE CHOCOLATE



Tanzanie Origin Couverture Chocolate 75%

Code 040.005.021
UoM EACH
Format 2.5kg



Cacao Barry - Tanzania, the perfect balance of acidity and intense cocoa bitterness, lifted by floral notes. Pairing tips: Pepper, Speculoos, Basil, Blackcurrant, Redcurrant, Raspberry, Lime, Yuzu, Pineapple, Coconut, Merlot, Walnuts, Pecans, Cocoa Nibs, Truffle Oil, Olive Oil, Balsamic Vinegar, Red Meat, Scallops, Porcini



Ocoa Q Fermentation Dark Couverture Chocolate 70%

Code 040.010.000
UoM EACH
Format 5kg



Cacao Barry - A distinctive dark chocolate with good cocoa taste and a hint of acidity. Pairing tips: Paprika, Cinnamon, Vanilla, Jamaican Pepper, Cloves, Fleur De Sel, Blackcurrant, Pear, Apricot, Caramel, Scallops, Malt Extract



Fleur de Cao Couverture Chocolate 70%

Code 040.010.005
UoM EACH
Format 5kg



Cacao Barry - A powerful cocoa flavour enriched with subtle floral and fruity-sourish notes. Pairing tips: Tonka Beans, Basil, Eucalyptus, Passion Fruit, Blackcurrant, Raspberry, Raisins, Candied Orange, Calvados / Apple Brandy, Maple, Pecans, Cocoa Nibs, Raspberry Vinegar



Mexique Origin Dark Couverture Chocolate 66%

Code 040.005.000
UoM EACH
Format 2.5kg



Cacao Barry - Mexico, a slightly sourish initial taste then spicy and woody notes, with a hint of liquorice. Pairing tips: Cinnamon, Gingerbread, Curry, Liquorice, Raspberry, Banana, Banyuls Sweet Wine, Caramel, Hazelnuts, Raspberry Vinegar



Madirofolo Dark Couverture Chocolate 65%

Code 040.000.005
UoM EACH
Format 1kg



Cacao Barry - Madagascar, Single Plantation, very sour with a high cocoa content and a certain bitterness of fruity and citrus notes. Pairing tips: Vanilla, Speculoos, Saffron, Liquorice, Pink Grapefruit, Lime, Kalamansi, Pedro Ximenes Sherry, Caramel, Sherry Vinegar, White Tea



Excellence Q Fermentation Couverture Chocolate 55%

Code 040.010.020
UoM EACH
Format 5kg



Cacao Barry - An intense cocoa body, balanced taste and light sweetness. Pairing tips: Pepper, Cloves, Lime, Hazelnuts, Violet



Alunga Q Fermentation Milk Couverture Chocolate 41%

Code 040.015.015
UoM EACH
Format 5kg



Cacao Barry - An intense milk chocolate with a dominant taste of cocoa and milk. Pairing tips: Fleur De Sel, Mango, Passion Fruit, Raspberry, Whisky, Honey, Caramel, Hazelnuts, Espresso



PREMIUM COUVERTURE CHOCOLATE



Ghana Origin Milk Couverture Chocolate 40.5%

Code 040.005.005
 UoM EACH
 Format 2.5kg



Cacao Barry - A remarkable milk chocolate with an assertive cocoa flavour and a touch of acidity, delivered by beans that own their heritage to Brazilian seedlings brought to Ghana in 1879. Pairing: Cinnamon, Speculoos, Gingerbread, Saffron, Anise Seeds, Mint, Pear, Yuzu, Raisin, Passion Fruit, Green Apple



Lactée Supérieure Couverture Chocolate 38.2%

Code 040.015.000
 UoM EACH
 Format 5kg



Cacao Barry - A full traceable and sustainable chocolate with a pure cocoa and intense milk taste. Pairing tips: Cinnamon, Fleur De Sel, Rosemary, Redcurrant, Banana, White Peach, Yellow Plum, Pedro Ximenes Sherry, Caramel, Sesame, Pine nut, Sourdough Bread, Porcini, Truffle, Malt Extract



Zephyr Caramel Couverture Chocolate 35%

Code 040.015.030
 UoM EACH
 Format 2.5kg



Cacao Barry - A smooth milk chocolate with real milky caramel flavour and mesmerising salty notes. Pairing tips: Fleur De Sel, Saffron, Coconut, Mango, Passion Fruit, Sour Cherry, Mara Des Bois Strawberry, Green Apple, Grapefruit, Calvados / Apple Brandy, Champagne, Pistachio



Zephyr White Chocolate 34%

Code 040.020.000
 UoM EACH
 Format 5kg



Cacao Barry - A delightful flavour of whole milk, with a slightly sweet taste and creamy texture. Pairing tips: Curry, Fleur De Sel, Basil, Anise Seeds, Saffron, Mint, Juniper, Coconut, Mango, Passion Fruit, Sour Cherry, Mara Des Bois Strawberry, Green Apple, Grapefruit, Red Pepper, Gin, Calvados / Apple Brandy, Champagne, Caramel, Pistachio, Balsamic Vinegar, Creamy Fresh Cheese, Earl Grey Tea, Rose, Truffle



Blanc Satin White Chocolate 29%

Code 040.020.005
 UoM EACH
 Format 5kg



Cacao Barry - A deliciously creamy white chocolate with a fabulous sweet intensity and notes of caramel and vanilla. Pairing tips: Vanilla, Cloves, Basil, Saffron, Carrot, Raspberry, Mirabelle, Plum, Yuzu, Cognac, Rosé Champagne, Almonds, Pine nuts, Matcha Tea

CONFECTIONERY

CHOCOLATE BUTTONS



Reno X Fondente Dark 54.5% Chocolate Buttons

Code 040.020.016
UoM EACH
Format 10kg

Irca Group - Intense and enveloping, with a toasted cocoa flavour and full-bodied fruity impact. A perfect balance of sweetness and bitterness, with medium fluidity ideal for a wide range of applications.



Reno X Latte Milk 33.6% Chocolate Buttons

Code 040.020.017
UoM EACH
Format 10kg

Irca Group - A creamy milk chocolate taste beloved by confectioners worldwide. Harmonious flavours blend the sweetness of milk with caramel notes and cocoa richness. Excellent workability for diverse applications.



Reno X Bianco White Chocolate 28%

Code 040.020.015
UoM EACH
Format 10kg

Irca Group - Intense milk flavour with hints of caramel and vanilla, reminiscent of clotted cream. Crafted with a unique, high-quality milk blend, its medium fluidity makes it suitable for many applications



Stewart & Arnold Dark 70% Chocolate Buttons

Code 040.015.009
UoM EACH
Format 10kg



Barry Callebaut - This 70% chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



Stewart & Arnold Dark 55% Chocolate Buttons

Code 040.015.006
UoM EACH
Format 10kg



Barry Callebaut - This 55% chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



Stewart & Arnold Milk 35% Chocolate Buttons

Code 040.015.007
UoM EACH
Format 10kg

Barry Callebaut - This 35% milk chocolate is offers all round versatility and is easy to use for numerous applications. Made with sunflower lecithin, this chocolate offers intense cocoa flavours with a smooth rounded finish. Farmed with care, this chocolate uses 100% sustainably sourced cocoa through the Cocoa Horizons programme and sustainable vanilla.



PREMIUM COCOA POWDERS



Plein Arôme Cacao Powder

Code 040.030.013
UoM EACH
Format 1kg



Cacao Barry - 100% cacao powder made from sustainably sourced West African cacao beans, with a rich and rounded taste characterized by caramel, whole milk, and almond notes. This high-fat and lightly alkalized powder offers versatility in applications ranging from brownies and hot chocolate to spreads and icings.



Décor Cacao Powder

Code 040.030.016
UoM EACH
Format 1kg



Cacao Barry - Uniquely hydrophobic, made from sustainably sourced cacao beans from West Africa and stands out for its ability to maintain its velvety red-brown colour and biscuit-chocolate flavour even in frozen or high-moisture settings. Its exceptional water-repellent property ensures the powder stays dry, making it ideal for moisture-prone desserts like tiramisu and frozen treats.



Légère 1% Cacao Powder

Code 040.030.017
UoM EACH
Format 1kg



Cacao Barry - With less than 1% cocoa butter, Légère 1% is defatted and alkalized, offering a light pink to reddish hue and a fudgy chocolate flavour accompanied by red fruit, hazelnut, and floral notes. This unique powder is particularly beneficial for low-calorie and aerated bakery applications like macarons and croissants, providing increased volume and shape stability during baking.



Nature Fruitée Cacao Powder

Code 040.030.018
UoM EACH
Format 1kg



Cacao Barry - Sourced from premium organic cocoa beans in Santo Domingo, Nature Fruitée offers a natural light beige colour and a unique tangy, fruity chocolate flavour enhanced by citrus and sweet spice notes. Low in fat and non-alkalized, it meets the rising demand for clean-label, natural recipes such as sponge cakes and sorbets.



Extra Brute Cacao Powder

Code 040.030.012
UoM EACH
Format 1kg



Cacao Barry - This 100% cacao powder, sustainably sourced from West Africa, has a vibrant reddish-brown hue and offers a balanced dark chocolate flavour accented by spicy and woody undertones. Alkalized and high in fat, Extra Brute is versatile and suitable for a wide range of culinary applications.

CONFECTIONERY

VANILLA + CARAMELISED NUTS



Bourbon Planifolia Vanilla Beans

Code 120.400.013
UoM PKT
Format 250g

Madagascar - 65 gourmet quality beans, 18+cm



Pure Tahitian Premier Vanilla Beans

Code 120.400.001
UoM EACH
Format 1kg

Dark coloured oily pod with floral and fruity connotations. Extremely delicate, hint of liquorice, often used in cooking where heat is not needed



Tanzania Planifolia Vanilla Beans

Code 120.400.016
UoM PKT
Format 250g

Intense aromatic notes of wood and hay with powdery hints



Uganda Planifolia Vanilla Beans

Code 120.400.017
UoM PKT
Format 250g

Intense aromatic notes: woody, powdery and caramel



Bourbon Vanilla Paste - Compound

Code 120.400.025
UoM EACH
Format 1.5kg

Sosa - High concentration, great alternative to vanilla pods for custard, crème pâtissière, ice cream or mousse



Exhausted Vanilla Seeds

Code 120.400.014
UoM EACH
Format 500g

Made from seeds previously used in the production of vanilla extract, still contain a strong vanilla flavour and aroma



Vanilla Extract Madagascar with Seeds

Code 120.400.006
UoM EACH
Format 5Ltr

200gr/ltr - Made from 100% Bourbon Madagascar vanilla beans. High seed content and a stunning aroma



Vanilla Extract Madagascar with Seeds

Code 120.400.009
UoM EACH
Format 1Ltr

200gr/ltr - Made from 100% Bourbon Madagascar vanilla beans. High seed content and a stunning aroma



Organic Vanilla Extract Madag. with Seeds

Code 120.400.007
UoM EACH
Format 1Ltr

200gr/ltr - Made from 100% organic Bourbon Madagascar vanilla beans. High seed content and a stunning aroma



Vanilla Natural Aroma Madagascar

Code 120.400.018
UoM EACH
Format 1Ltr

A flavourful and natural recipe with caramel and creamy notes, ready-to-use, easy to dose and pour directly in all creations



Caviani Madagascar Vanilla Pure Paste

Code 120.400.050
UoM EACH
Format 100g

Exceptional ultra-concentrated product from the heart of the bean with a unique texture and aromatic excellence



Caramelised Hazelnut Pieces

Code 030.305.025
UoM EACH
Format 600g

Sosa - High quality, finely caramelised hazelnuts for topping desserts, snacks or on cheese boards



Caram. Cantonese White Sesame Seeds

Code 030.320.000
UoM EACH
Format 600g

Sosa - High quality, finely caramelised sesame seeds for topping desserts, snacks or on cheese boards



Caramelised Sesame Seeds

Code 030.320.015
UoM EACH
Format 600g

Sosa - High quality, finely caramelised sesame seeds for topping desserts, snacks or on cheese boards



Caramelised Hazelnuts

Code 030.300.068
UoM EACH
Format 1kg

More Den Nuts - Ideal as a finish for ice creams, custards, tarts, snacks or cheese boards



Caramelised Cantonese Hazelnuts Whole

Code 030.305.030
UoM EACH
Format 600g

Sosa - High quality, finely caramelised hazelnuts for topping desserts, snacks or on cheese boards

NUT PASTES + PRALINES



Pure Hazelnut Paste

Code 040.220.045
UoM EACH
Format 5kg

Cacao Barry - Roasted to perfection, without preservatives, emulsifier or added sugar



Pure Toasted Peanut Paste

Code 040.220.155
UoM EACH
Format 1kg



Sosa - Concentrated paste ideal for confectionery, sauces and ice cream



Pistachio Paste

Code 040.220.068
UoM EACH
Format 3kg

100% natural paste ideal for confectionery, sauces and ice cream



Pure Roasted Pine Nut Paste

Code 040.220.077
UoM EACH
Format 1kg



Sosa - Concentrated paste ideal for confectionery, sauces and ice cream



Raw Almond Paste

Code 030.300.001
UoM EACH
Format 1kg



Sosa - Spain - All the essence and flavour of raw almonds in paste format to facilitate handling, but with the maximum presence of raw material



Italian Hazelnut Praliné 50%

Code 040.220.210
UoM EACH
Format 1.2kg

Sosa - Praliné 50/50 of Italian hazelnut, with 50% hazelnut and 50% sugar. Perfect for confectionery, as a base for fillings or toppings



Hazelnut Praliné 50%

Code 040.220.230
UoM EACH
Format 1.2kg



Sosa - Toasted hazelnut praline, perfect as a base for fillings or toppings for preparations and chocolate bonbons



Hazelnut - Avellana Pralicroc

Code 040.220.160
UoM EACH
Format 1.25kg

Sosa - Crunchy Paste of Avellana Hazelnut, made of granulated hazelnut praliné and crunchy pieces of waffle. A crispy and surprising alternative to traditional praline



Hazelnut Pralicroc

Code 040.220.161
UoM EACH
Format 1kg

Crunchy hazelnut praline composed of granulated praliné accompanied by crunchy pieces of waffle. A crispy and surprising alternative to traditional praline



Pistachio Pralicroc

Code 040.220.162
UoM EACH
Format 1kg

Crunchy pistachio praliné, ideal for pastry, chocolate bonbons and cake fillings. Perfect to add texture, colour and flavour to all your creations



Pistachio Praline Paste 70%

Code 040.030.021
UoM EACH
Format 1kg

Cacao Barry - The delicacy and generosity of pistachios roasted to perfection in this delicious praliné. Ideal for mousses, ganache fillings or ice creams



Gianduja Plaisir

Code 040.220.016
UoM EACH
Format 2.5kg

Cacao Barry - A refined mix of milk chocolate and light roasted hazelnut



Cara Crakine Paste

Code 040.220.185
UoM EACH
Format 5kg

Cacao Barry - Moreish mix of caramel, milk chocolate pieces and biscuit pieces

CONFECTIONERY

TART SHELLS + PASTRY



Mini Tart Shells

Code 040.205.0232
UoM CASE
Format x 120

Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, crisp buttery shortbread texture



Individual Tart Shells

Code 040.205.0230
UoM CASE
Format x 60

Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, crisp buttery shortbread texture



Mini Chocolate Tart Shells

Code 040.205.0233
UoM CASE
Format x 120

Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, crisp buttery shortbread texture



Individual Chocolate Tart Shells

Code 040.205.0231
UoM CASE
Format x 60

Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, crisp buttery shortbread texture



Mini Vegan Tart Shells

Code 040.205.034
UoM CASE
Format x 120

Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, sweet crisp shortbread texture



Individual Vegan Tart Shells

Code 040.205.037
UoM CASE
Format x 60

Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, sweet crisp shortbread texture



Mini Vegan Chocolate Tart Shells

Code 040.205.036
UoM CASE
Format x 120

Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, sweet crisp shortbread texture



Indiv. Vegan Chocolate Tart Shells

Code 040.205.038
UoM CASE
Format x 60

Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, sweet crisp shortbread texture



Mini Savoury Tart Shells

Code 040.205.032
UoM CASE
Format x 120

Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, crisp buttery shortbread texture



Individual Savoury Tart Shells

Code 040.205.033
UoM CASE
Format x 60

Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, crisp buttery shortbread texture



Fresh Traditional Puff Pastry Roll

Code 040.200.001
UoM ROLL
Format ~4.25kg

Ready to use - L3.5m x W40cm, Thickness: 2.5mm, Shelf life: 6 weeks



Fresh Shortcrust Pastry Roll

Code 040.200.002
UoM ROLL
Format ~4.25kg

Ready to use - L3.5m x W40cm, Thickness: 2.5mm, Shelf life: 6 weeks



Vegan Puff Pastry Roll

Code 040.200.003
UoM ROLL
Format ~4.25kg

L3.5m x W40cm x T2.5mm - Shelf life: 6 weeks



NATURAL SWEETENERS



Cacaofruit Juice Concentrate

Code 060.020.002
 UoM EACH
 Format 1kg



Cabosse Naturals - 60 Brix, fruity honey scent, made from cacao pulp juice, intense fruity sweetness



Orange Blossom Water

Code 040.125.015
 UoM EACH
 Format 250ml



Delicate floral fragrance, perfect for flavouring baked goods, fillings, glazes and creams



Rose Water

Code 040.125.025
 UoM EACH
 Format 250ml

Predominantly floral flavour that is sweet and savoury with a fragrant scent



Elderflower Syrup

Code 040.125.014
 UoM EACH
 Format 1Ltr

Made from elderflower extracts, sugar and water. Lemon and lychee, floral and slightly acidic notes. Subtle taste and refreshing flavour, perfect with pancakes, ice cream or in tea



Agave Syrup

Code 040.125.002
 UoM EACH
 Format 1Ltr

Terre Exotique - Mexico - Use it to replace sugar in all your desserts and yoghurts or to glaze meat and vegetables



Maple Syrup Grade A

Code 040.120.032
 UoM EACH
 Format 4Ltr



Québec, Canada - amber rum-like colour, mild and subtle. Ideal for salad dressings, pancakes, and desserts



Honey

Code 040.120.030
 UoM EACH
 Format 5kg

Brover - 100% pure and natural European flower honey with a light amber colour, sweet and highly liquid



Pomegranate Syrup Molasses

Code 040.125.011
 UoM EACH
 Format 710ml

Use for marinades or to glaze meat, it will add much-needed acidity and give a glossy sheen to a barbecued chicken leg or beef meatball

CONFECTIONERY

COCOA PRODUCTS + ALTERNATIVE FATS



Grand Caraque Pure Cocoa Mass

Code 040.030.030
UoM EACH
Format 3kg

Cacao Barry - A mass of pure cocoa (100%) giving fondants a deep chocolate colour and subtly dampening the sweetness



Grué de Cacao Pure Cocoa Roasted Nibs

Code 040.030.040
UoM EACH
Format 1kg

Cacao Barry - Flakes of pure cocoa, carefully roasted according to tradition



Brune - Dark Compound Coating

Code 040.220.015
UoM EACH
Format 5kg

Cacao Barry - No need for tempering, an intense dark colour to coat desserts, cakes or biscuits



Ivoire - White Compound Coating

Code 040.220.025
UoM EACH
Format 5kg

Cacao Barry - No need for tempering and a perfect shine to decorate our desserts



Baking Sticks Dark Chocolate 44%

Code 040.025.000
UoM EACH
Format 1.6kg

Cacao Barry - 8cm, intense dark chocolate, rich in cocoa, solid in taste, resist oven temp. up to 200°C without burning



Truffle Shells - Dark Chocolate

Code 040.215.010
UoM CASE
Format x 504

Mona Lisa - Ø2.5cm, easy to work with, fill with ganache or liquid caramel or use to make chocolate lollipops



Truffle Shells - Milk Chocolate

Code 040.215.005
UoM CASE
Format x 504

Mona Lisa - Ø2.5cm, easy to work with, fill with ganache or liquid caramel or use to make chocolate lollipops



Truffle Shells - White Chocolate

Code 040.215.006
UoM CASE
Format x 504

Mona Lisa - Ø2.5cm, easy to work with, fill with ganache or liquid caramel or use to make chocolate lollipops



Dark Chocolate Drops Bake Stable 50%

Code 040.025.010
UoM EACH
Format 5kg

Cacao Barry - Easily resist oven temperatures up to 200°C without burning



Powdered Drinking Chocolate

Code 040.030.015
UoM EACH
Format 1kg

Cacao Barry - Made with just two ingredients: cocoa powder and sugar for indulgent hot chocolate



Cocoa Natural Aroma

Code 120.400.020
UoM EACH
Format 1Ltr

Authentic taste with roasted, powdery cocoa notes. Easy to dose, non-volatile and heat-resistant, it can be poured directly into your preparations



Deodorized Cocoa Butter Pistoles

Code 040.030.020
UoM EACH
Format 1kg

Cacao Barry - Easymelt, protects from dampness and allows candies to harden, thins the chocolate used in spray nozzles



Mycryo Cocoa Butter

Code 040.030.025
UoM EACH
Format 550g

Cacao Barry - A 100% cocoa butter ideally used for tempering chocolate and for salted applications



Deodorised Organic Coconut Fat

Code 060.030.001
UoM EACH
Format 1kg

Sosa - Neutral taste, can be used for your sweet or savoury preparations in cooking and for frying



Baking - Grease Spray

Code 110.200.006
UoM CASE
Format 6 x 600ml

Designed to bake and release perfect cakes from the mould or tray every time

POPPING CANDY + FREEZE DRIED FRUITS



Neutral Popping Candy

Code 040.115.000
UoM EACH
Format 700g

Sosa - Effervescent texture, sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



Dark Chocolate Popping Candy

Code 040.115.010
UoM EACH
Format 900g

Sosa - 51% dark chocolate coated sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



Milk Chocolate Popping Candy

Code 040.115.011
UoM EACH
Format 900g

Sosa - Milk chocolate coated sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



White Chocolate Popping Candy

Code 040.115.040
UoM EACH
Format 900g

Sosa - White chocolate coated sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



Lime Popping Candy

Code 040.115.020
UoM EACH
Format 900g

Sosa - Coloured white chocolate coated, lime flavoured sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



Raspberry Popping Candy

Code 040.115.025
UoM EACH
Format 900g

Sosa - Coloured white chocolate coated, raspberry flavoured sparkling sugar, ideal for topping desserts or in chocolate bars and bonbons



Raspberry Crispy

Code 040.230.062
UoM EACH
Format 200g

Sosa - 5-8mm, crispy freeze-dried pieces of raspberry, ideal for topping desserts or in chocolate bars and bonbons



Blackcurrant Crispy

Code 040.230.010
UoM EACH
Format 200g

Sosa - 2-10mm, crispy freeze-dried pieces of blackcurrant, ideal for topping desserts or in chocolate bars and bonbons



Cherry Crispy

Code 040.230.015
UoM EACH
Format 300g

Sosa - 2-10mm, crispy freeze-dried pieces of cherry, ideal for topping desserts or in chocolate bars and bonbons



Strawberry Crispy

Code 040.230.070
UoM EACH
Format 250g

Sosa - 1-3mm, crispy freeze-dried pieces of strawberry, ideal for topping desserts or in chocolate bars and bonbons



Strawberry Crispy

Code 040.230.100
UoM EACH
Format 200g

Sosa - 2-10mm, crispy freeze-dried pieces of strawberry, ideal for topping desserts or in chocolate bars and bonbons



Banana Crispy

Code 040.230.005
UoM EACH
Format 250g

Sosa - 0-10 mm, crispy freeze-dried pieces of banana, ideal for topping desserts or in chocolate bars and bonbons



Lime Crispy

Code 040.230.025
UoM EACH
Format 250g

Sosa - 2-10mm, crispy freeze-dried pieces of lime, ideal for topping desserts or in chocolate bars and bonbons



Mango Crispy

Code 040.230.030
UoM EACH
Format 250g

Sosa - 2-10mm, crispy freeze-dried pieces of mango, ideal for topping desserts or in chocolate bars and bonbons



Passion Fruit Crispy

Code 040.230.040
UoM EACH
Format 200g

Sosa - 2-10mm, crispy freeze-dried pieces of passion fruit, ideal for topping desserts or in chocolate bars and bonbons



Pineapple Crispy

Code 040.230.050
UoM EACH
Format 200g

Sosa - 2-10mm, crispy freeze-dried pieces of pineapple, ideal for topping desserts or in chocolate bars and bonbons

CONFECTIONERY

FREEZE DRIED FRUITS + DECORATIVE TOPPINGS



Lime Crispy Wet Proof

Code 040.230.051
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of lime, ideal for topping desserts or in chocolate bars and bonbons



Cherry Crispy Wet Proof

Code 040.230.052
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of cherry, ideal for topping desserts or in chocolate bars and bonbons



Raspberry Crispy Wet Proof

Code 040.230.065
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of raspberry, ideal for topping desserts or in chocolate bars and bonbons



Passion Fruit Crispy Wet Proof

Code 040.230.045
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of passion fruit, ideal for topping desserts or in chocolate bars and bonbons



Mango Crispy Wet Proof

Code 040.230.049
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of mango, ideal for topping desserts or in chocolate bars and bonbons



Strawberry Crispy Wet Proof

Code 040.230.075
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of strawberry, ideal for topping desserts or in chocolate bars and bonbons



Yoghurt Crispy Wet Proof

Code 040.230.080
UoM EACH
Format 400g



Sosa - Humidity-resistant, coated crispy freeze-dried pieces of yoghurt, ideal for topping desserts or in chocolate bars and bonbons



Yoghurt Crispy

Code 040.230.085
UoM EACH
Format 280g



Sosa - Crispy freeze-dried pieces of yoghurt, ideal for topping desserts or in chocolate bars and bonbons



Caramel Crispy

Code 040.225.025
UoM EACH
Format 750g

Sosa - Crispy freeze-dried pieces of caramel, ideal for topping desserts or in chocolate bars and bonbons



Honey Crispy

Code 040.110.110
UoM EACH
Format 150g



Sosa - Crispy freeze-dried pieces of honey, ideal for topping desserts or in chocolate bars and bonbons



Mint Crispy

Code 120.500.040
UoM EACH
Format 650g



Sosa - Crispy freeze-dried pieces of mint syrup, ideal for topping desserts or in chocolate bars and bonbons



Crystallised Rose Petals

Code 150.600.055
UoM EACH
Format 300g



Sosa - Ideal to add texture and a sweet crunch on top of desserts or bonbons



Crystallised Violet Blossoms

Code 150.600.065
UoM EACH
Format 500g



Sosa - 1mm, ideal to add texture and a sweet crunch on top of desserts or bonbons



Violet Sugar

Code 040.110.025
UoM EACH
Format 450g



Sosa - Ideal to add texture and a sweet and fragrant crunch on top of desserts or bonbons



Strawberry Sugar

Code 040.110.010
UoM EACH
Format 450g



Sosa - Ideal to add texture and a sweet and fragrant crunch on top of desserts or bonbons

DECORATIVE TOPPINGS + POWDERS + EXTRACTS



Dark Choc. Espresso Crunch Topping

Code 040.225.107
UoM EACH
Format 400g



Jorda Food - The ultimate pairing, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



Salted Caramel Crumble Topping

Code 040.225.081
UoM EACH
Format 650g



Jorda Food - Great texture, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



Milk Choc. Biscuit Caramel Crunch Topping

Code 040.225.099
UoM EACH
Format 400g

Jorda Food - Great texture, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



Rice Crispies Topping

Code 040.225.106
UoM EACH
Format 1kg



Jorda Food - Puffed rice topping ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



Pailleté Feuilletine - Fine Wafer Pieces

Code 040.225.065
UoM EACH
Format 2.5kg

Cacao Barry - Fragments of very thin pancakes for pralines, bonbons and pastries



Raspberry Dentelles

Code 010.500.080
UoM EACH
Format x 125

Didess - Delicate thin discs that bring both flavour and colour to finish your desserts



Waffle Beetroot

Code 010.500.091
UoM EACH
Format x 180

Didess - Delicate thin waffles that bring both flavour and colour to finish desserts or cheese plates



Dulce de Leche Powder

Code 050.105.030
UoM EACH
Format 500g



Sosa - A concentrated powder ideal for confectionery, sauces and ice cream



Mediterranean Yoghurt Powder

Code 050.105.020
UoM EACH
Format 1kg



Sosa - Freeze-dried, natural extraction in powder



Organic Green Tea Matcha Powder

Code 120.500.005
UoM EACH
Format 350g



Sosa - Hataka, Japan powdered green matcha, grade C



Fizz Powder

Code 040.115.050
UoM EACH
Format 700g



Sosa - Effervescent and sweet, based on cream of tartar, icing sugar and bicarbonate



Dulce de Leche Paste

Code 040.220.100
UoM EACH
Format 1.5kg



Sosa - A concentrated paste ideal for confectionery, sauces and ice cream



Coffee Extract - Cold Brew

Code 120.400.008
UoM EACH
Format 1Ltr

Prova - Ready to use, all aromatic richness of cold brew coffee, in a unique and ready-to-use extract. Obtained through a slow cold infusion of 100% arabica beans

CONFECTIONERY

COLOURED COCOA BUTTER



Power Flowers Discovery Box

Code 040.300.001
UoM CASE
Format 4 x 50g



Mona Lisa - Classic colours assortment: red, yellow, blue, white + colour guide



Power Flowers Blue

Code 040.300.017
UoM EACH
Format 500g



Mona Lisa - Non AZO colour, can be used to color any fat-based recipe



Power Flowers Yellow

Code 040.300.014
UoM EACH
Format 500g



Mona Lisa - AZO colour, based on ultra-concentrated cocoa butter



Power Flowers Red

Code 040.300.021
UoM EACH
Format 500g



Mona Lisa - Non AZO colour, can be used to color any fat-based recipe



Cocoa Butter Sparkling Gold

Code 040.300.008
UoM EACH
Format 245g

Mona Lisa - Non AZO, gold food colour synthetic liquid



Cocoa Butter Sparkling Red

Code 040.300.009
UoM EACH
Format 245g

Mona Lisa - Non AZO, red food colour from natural origin



Cocoa Butter Sparkling Copper

Code 040.300.011
UoM EACH
Format 245g

Mona Lisa - Non AZO, copper food colour from natural origin



Cocoa Butter White

Code 040.300.065
UoM EACH
Format 245g

Mona Lisa - Non AZO, white food colour synthetic liquid



Cocoa Butter Yellow

Code 040.300.075
UoM EACH
Format 245g



Mona Lisa - E-free, Non AZO, yellow food colour based on natural safflower and lemon



Cocoa Butter Flame Red

Code 040.300.015
UoM EACH
Format 245g

Mona Lisa - AZO, red food colour synthetic liquid



Cocoa Butter Forsythia

Code 040.300.020
UoM EACH
Format 245g

Mona Lisa - AZO, bright orange food colour synthetic liquid



Cocoa Butter Green

Code 040.300.062
UoM EACH
Format 245g

Mona Lisa - E-Free, green food colour synthetic liquid



Cocoa Butter Turquoise

Code 040.300.006
UoM EACH
Format 245g

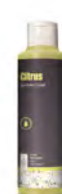
Mona Lisa - E-Free, bright blue colour synthetic liquid



Cocoa Butter Royal Blue

Code 040.300.050
UoM EACH
Format 245g

Mona Lisa - AZO, blue food colour synthetic liquid



Cocoa Butter Citrus

Code 040.300.010
UoM EACH
Format 245g

Mona Lisa - AZO, yellow-green food colour synthetic liquid



Cocoa Butter Pink

Code 040.300.045
UoM EACH
Format 245g

Mona Lisa - AZO, pink food colour synthetic liquid



COLOURED COCOA BUTTER + POWDER FOOD COLOURINGS



Cocoa Butter Purple

Code 040.300.060
UoM EACH
Format 245g



Mona Lisa - E-free, Non AZO, purple food colour based on natural carrot and hibiscus



Cocoa Butter Brown

Code 040.300.061
UoM EACH
Format 245g



Mona Lisa - E-free, Non AZO, brown food colour based on cocoa powder



Cocoa Butter Black

Code 040.300.000
UoM EACH
Format 245g



Mona Lisa - Non AZO, natural black food colorant based on cocoa powder and iron oxide



Food Colour Red

Code 040.320.011
UoM EACH
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice, considered ingredients not additives



Food Colour Yellow

Code 040.315.042
UoM EACH
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice, considered ingredients not additives



Food Colour Pink

Code 040.315.044
UoM EACH
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice, considered ingredients not additives



Black Natural Powder

Code 040.310.020
UoM EACH
Format 20g



Sosa - Natural water-soluble food colouring in powder, no allergens



White Natural Powder

Code 040.310.050
UoM EACH
Format 30g



Sosa - Natural water-soluble food colouring in powder, no allergens



Blue Powder

Code 040.310.005
UoM EACH
Format 50g



Sosa - Non AZO, synthetic water-soluble food colouring in powder



Egg Yolk Yellow Powder

Code 040.310.035
UoM EACH
Format 70g



Sosa - Synthetic water-soluble food colouring in powder, no allergens



Purple Powder

Code 040.310.030
UoM EACH
Format 200g



Sosa - Synthetic water-soluble food colouring in powder, no allergens



Mint Green Powder

Code 120.500.035
UoM EACH
Format 70g



Sosa - Synthetic water-soluble food colouring in powder, no allergens



Red Powder

Code 040.310.001
UoM EACH
Format 70g



Sosa - Synthetic water-soluble food colouring in powder



Green Laca Powder

Code 040.315.035
UoM EACH
Format 120g

Sosa - Synthetic oil-soluble food colouring in powder, no allergens



Blue Laca Powder

Code 040.315.030
UoM EACH
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens



Yellow Laca Powder

Code 040.315.025
UoM EACH
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens

CONFECTIONERY

POWDER FOOD COLOURINGS + SPARKLING PRODUCTS + SPRAYS



Orange Laca Powder

Code 040.315.010
UoM EACH
Format 30g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens



Red Laca Powder

Code 040.315.020
UoM EACH
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens



Creative Copper Powder

Code 040.320.035
UoM EACH
Format 25g



Mona Lisa - Food colour powder From Natural Origin



Copper Bronze Powder

Code 040.320.005
UoM EACH
Format 30g



Sosa - Use to decorate dishes, desserts, sweets or truffles, or in cocktails



Silver Powder

Code 040.320.023
UoM EACH
Format 25g

Use to decorate dishes, desserts, sweets or truffles, or in a cocktails



Gold Powder

Code 040.320.024
UoM EACH
Format 25g

Use to decorate dishes, desserts, sweets or truffles, or in a cocktails



23 Carats Gold Flakes

Code 040.235.010
UoM EACH
Format 1g



Use to decorate dishes, desserts, sweets or truffles, or in a cocktails



Gold Leaf Book

Code 040.235.000
UoM BOOK
Format x 25

8 x 8cm sheets, use to decorate dishes, desserts, sweets or truffles, or in a drink to bring the wow factor



Silver Leaf Book

Code 040.235.015
UoM BOOK
Format x 25

9 x 8cm sheets, use to decorate dishes, desserts, sweets or truffles, or in a drink to bring the wow factor



Creative Gold Spray

Code 110.400.498
UoM EACH
Format 150ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



Glitterspray Gold

Code 040.235.030
UoM EACH
Format 250ml

Mona Lisa - Non AZO, gold colouring spray for chocolate work and cakes



Glitterspray Silver

Code 040.235.025
UoM EACH
Format 250ml

Mona Lisa - Non AZO, silver colouring spray for chocolate work and cakes



Neutral Velvet Spray

Code 110.400.469
UoM CASE
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



Red Velvet Spray

Code 110.400.468
UoM EACH
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



Yellow Velvet Spray

Code 110.400.481
UoM EACH
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work



Brown Velvet Spray

Code 110.400.491
UoM EACH
Format 400ml



Mona Lisa - From natural origin, ideal to create texture on cakes and chocolate work

TECHNICAL SUGARS



Inulin Hot

Code 040.100.025
UoM EACH
Format 500g



Sosa - Highest level of texturising properties, very high purity developed to improve the texture of a range of food applications giving it a fatty sensation in the mouth. Neutral flavour



Inulin Cold

Code 040.100.026
UoM EACH
Format 500g



Sosa - Native inulin that can be applied to a wide range of food products, as a partial substitution for fat and sugar and to provide fibre. Gentle sweet flavour



Isomalt "F" Refined

Code 040.100.035
UoM EACH
Format 900g



Sosa - Derived from sucrose but with half the calories, can be substituted with sucrose in a 1:1 ratio, without changing the final product



Dextrose

Code 040.100.005
UoM EACH
Format 650g



Sosa - Ideal for the production of sweets and ice cream



Trehalose

Code 040.100.060
UoM EACH
Format 700g



Sosa - Derived from tapioca starch, bulking agent, protects and avoids the drying of membranes and proteins in the freezing process



Maltodextrin - Corn Based Starch

Code 040.100.045
UoM EACH
Format 500g



Sosa - Bulking agent to increase the volume of solids, without substantially changing the organoleptic elements



Inverted Sugar

Code 040.100.030
UoM EACH
Format 1.4kg



Sosa - Moisturising, it keeps pastry products softer when substituting 10-15% sucrose with inverted sugar



Liquid Glucose 60DE

Code 040.100.070
UoM EACH
Format 7kg



Sosa - Suitable for pastry and ice cream elaborations with high alcohol content, improves the preservation, replaces part or all of the sugar or glucose in the recipe



Liquid Glucose 40DE

Code 040.100.015
UoM EACH
Format 1.5kg



Sosa - Derived from starch, prevents recrystallisation of the sugar in sweets and gummies, provides elasticity and keeps products soft



Glucose Powder 33DE

Code 040.100.020
UoM EACH
Format 500g



Sosa - Prevents the crystallisation of sugar in candies and gummy sweets, provides elasticity and keeps products soft. 75g of powdered glucose substitutes 100g of liquid glucose



Oligofruct

Code 040.100.007
UoM EACH
Format 500g



Sosa - Chicory root powder, highly soluble product. Perfectly suitable for the replacement of sucrose. Integrate in a cold or hot preparation without prior hydration, to substitute partial or total sucrose in recipes



Mannitol

Code 040.100.050
UoM EACH
Format 500g



Sosa - Glucose derivative, low calorie sweetener, liquefies at 180 °C, caramelises very quickly, forming a very hard opaque caramel



Sorbitol Liquid

Code 040.100.055
UoM EACH
Format 1.3kg



Sosa - Sweetener, anti-crystallising, moisturizing, facilitates the durability of emulsions and slows the rancidity of the fats



Sorbitol Granulated

Code 040.100.056
UoM EACH
Format 750g



Sosa - Sweetener, anti-crystallising, moisturizing, facilitates the durability of emulsions and slows the rancidity of the fats

CONFECTIONERY

CLASSIC + SEASONAL CHOCOLATE DECORS



Happy Birthday Seal - 3D

Code F034750*
UoM CASE
Format x 96



Mona Lisa - 3.2 x 3.2cm, white chocolate
*Mona Lisa reference number



Happy Eyes - 2.5D

Code F035160*
UoM CASE
Format x 160



Mona Lisa - Ø1.5cm, white & dark chocolate. Chocolate dots may vary slightly
*Mona Lisa reference number



Scary Pumpkin

Code F036692*
UoM CASE
Format x 252



Mona Lisa - Ø3cm, dark chocolate
*Mona Lisa reference number



Heartbound

Code F033071*
UoM CASE
Format x 200



Mona Lisa - H2.8 x W4.5cm, dark chocolate
*Mona Lisa reference number



Yellow Flower - 3D

Code F035694*
UoM CASE
Format x 108



Mona Lisa - H2.8 x W2.8cm, white chocolate
*Mona Lisa reference number



Easter Wish

Code F035484*
UoM CASE
Format x 196



Mona Lisa - H4 x W3cm, white chocolate
*Mona Lisa reference number



Curvy Eggs - 3D

Code F033006*
UoM CASE
Format x 45



Mona Lisa - H3.7 x W2.4cm, dark chocolate - 3 designs
*Mona Lisa reference number



Spring Bee

Code F033094*
UoM CASE
Format x 252



Mona Lisa - H2.8 x W4.5cm, white chocolate
*Mona Lisa reference number



Curved Holly Leaves

Code F036394*
UoM CASE
Format x 224



Mona Lisa - H4.6 x W2.2cm, white chocolate. Curved shape makes length variable
*Mona Lisa reference number



Santa Belly Sphere

Code F031976*
UoM CASE
Format x 63



Mona Lisa - Ø2.5cm, dark chocolate
*Mona Lisa reference number



Original Snowflake

Code F032009*
UoM CASE
Format x 80



Mona Lisa - H5.5 x W5.6cm, dark chocolate. Dimensions may vary up to 0.5mm
*Mona Lisa reference number



Red Christmas Set

Code F031920*
UoM CASE
Format x 252



Mona Lisa - H3.1/3.3/3cm x W2.8/2.9/2.5cm, white chocolate
*Mona Lisa reference number



"Berry Holly Pine" Transfer Sheets

Code F0366989*
UoM CASE
Format x 30



Mona Lisa - 30 x 40cm, cocoa butter transfers, from the Christmas Range
*Mona Lisa reference number



"Winter Decor" Transfer Sheets

Code F034320*
UoM CASE
Format x 30



Mona Lisa - 30 x 40cm, cocoa butter transfers, from the Christmas Range
*Mona Lisa reference number



"Flowerful" Transfer Sheets

Code F032553*
UoM CASE
Format x 30



Mona Lisa - 30 x 40cm, cocoa butter transfers, from the Classic Range
*Mona Lisa reference number



"Granada" Transfer Sheets

Code F033753*
UoM CASE
Format x 30



Mona Lisa - 30 x 40cm, cocoa butter transfers, from the Classic Range
*Mona Lisa reference number





DAIRY



ISIGNY SAINTE-MÈRE

Dating back to 1909, Isigny Sainte-Mère is an independent dairy cooperative from Normandy, France. It comprises 650 dedicated farmers and boasts an impressive array of world-renowned pastry butter, table butter, crème fraîche, and cheeses.

The unique clay soil of the Isigny region, enriched by historical wetlands, ensures lush green grass, resulting in exceptionally fine milk. This distinct terroir, coupled with centuries-old traditions, has cemented the region's reputation for unparalleled dairy quality.

Recognising the importance of sustainability, Isigny Sainte-Mère has long been at the forefront of eco-friendly initiatives. In 2008, they installed a pioneering 15MW woodchip-fuelled biomass boiler, a first in the French food industry. In 2009, in recognition of their en-

vironmental management system, they achieved ISO 14001 certification and in 2017 earned the ISO 50001 certification for energy management. In 2022, they introduced compostable, wax paper packaging for butter portions.

Reaffirming their prominent role in dairy, their accolades tell its own story making Isigny Sainte-Mère the most decorated dairy company in France winning over 350 medals in various esteemed competitions.

Driven by core values of tradition, origin, excellence, savoir-faire, and terroir, Isigny Sainte-Mère ensures consistent product quality, making them a preferred choice for bakeries, restaurants, and hotels.

FREEZIN' FRIESIAN

Freezin' Friesian ice cream is the passion project of the Kiersey brothers, of Ballyhussa Farm, nestled between Ireland's stunning Comeragh Mountains and the Copper Coast. The family-owned County Waterford farm is renowned for its dedication to farm-fresh, sustainable dairy. The Friesian cows are part of a well-tended ecosystem, grazing freely on lush pasture, yielding high-quality, creamy milk central to Freezin' Friesian's luxurious ice cream.

Launched in 2018, Freezin' Friesian was inspired by the brothers' commitment to bring the best of farm-to-table indulgence to ice cream lovers across Ireland. Every scoop promotes rich flavours and natural ingredients, reflecting their

respect for traditional dairy practices paired with innovative production techniques. The Kiersey brothers believe in a process that values quality over quantity, letting their cows roam freely and use a robotic milking system that ensures the utmost comfort and health of their herd.

Freezin' Friesian isn't just ice cream, it is a taste of the Irish countryside, made with care, integrity, and a dedication to deliciousness that can only come from a family farm. This is artisan ice cream done right: simple, sustainable, and unforgettable.



DAIRY

CHEESE + CHEESE ACCOMPANIMENTS



Isigny Raw Milk Camembert

Code 050.100.040
UoM CASE
Format 6 x 250g



Normandy, France - Soft bloomy rind with delightfully strong fruity and nutty notes



Isigny Petit Pont l'Évêque - PDO

Code 050.100.043
UoM CASE
Format 6 x 220g



Normandy, France - Subtle and elegant cheese that exudes an exquisite aroma of hazelnuts



Isigny Mimolette Pre-Cut

Code 050.100.057
UoM CASE
Format 6 x -210g



Normandy, France - Sharp but mild cheese that is intensely fruity and nutty, with subtle notes of caramel



Old Groendal Cheese

Code 050.010.195
UoM KG
Format -10kg



Belgium - 18 months maturing, notes of caramel and butterscotch, crystal texture



Parmigiano Reggiano Vacche Rosse 36 mths

Code 050.015.080
UoM KG
Format Wheel



Italy - Made with Red Reggiana cow whole morning milk and previous evening's skimmed milk, then curdled, cooked and transformed, kept in brine for 3 weeks, then aged for 2+ years



Parmigiano Reggiano Cheese 24mths

Code 050.015.040
UoM KG
Format 4kg

Italy - PDO, fresh unpasteurized cow's milk, crumbly texture, umami and salty notes



Buffalo Mozzarella

Code 050.999.012
UoM CASE
Format 2kg



Italy - 125g each, creamy texture and slightly sour flavour



Buffalo Burrata

Code 050.999.013
UoM CASE
Format 2kg



Italy - 125g each, firm outside and extra creamy inside, slightly sour flavour



Tumarrano Pecorino Cheese

Code 050.010.198
UoM KG
Format -15kg



Italy - Pasteurized sheep's milk, semi hard cheese from Italy. Full buttery flavour strong with a long, round after-taste and strong hints of Sicilian herbs



Sour Fermented Walnuts

Code 080.500.045
UoM EACH
Format 600g

Orcio Jar - Early harvest walnuts in herbs and spices, thinly slice over beef or vanilla ice cream



Truffled Acacia Honey

Code 040.120.025
UoM EACH
Format 120g

Italy - Pure acacia honey infused with pieces of Umbrian black summer truffle



Pressed Fig and Almond Wheel

Code 010.500.015
UoM KG
Format -



Made with dried figs, almonds, cinnamon and star anise



Powdered Milk 1%

Code 100.300.035
UoM EACH
Format 500g



Sosa - Natural milk powder with 1% fat. Ideal for confectionery



Powdered Mediterranean Yoghurt

Code 050.105.020
UoM EACH
Format 1kg



Sosa - Natural yoghurt powder. Ideal for confectionery

BUTTER + CREAM + ICE CREAM



Isigny Organic Unsalted Pastry Butter

Code 050.100.029
UoM CASE
Format 10 x 1kg

Normandy, France - World-renowned pastry butter, perfect elasticity for viennoiserie making, rich butter flavour



Isigny 1909 Unsalted Pastry Butter

Code 050.100.060
UoM CASE
Format 10 x 1kg

Normandy, France - World-renowned pastry butter, perfect elasticity for viennoiserie making, rich butter flavour



Isigny Salted Butter Roll - PDO

Code 050.100.036
UoM CASE
Format 20 x 250g

Normandy, France - Made exclusively from the milks of Isigny terroir, long maturation of cream, golden stable colour



Isigny Unsalted Butter Roll - PDO

Code 050.100.037
UoM CASE
Format 20 x 250g

Normandy, France - Made exclusively from the milks of Isigny terroir, long maturation of cream, golden stable colour and Guérande salt flakes added



Isigny Butter with Sel de Guérande

Code 050.100.044
UoM CASE
Format 12 x 250g

Normandy, France - Made exclusively from the milks of Isigny terroir, long maturation of cream, golden stable colour



Glenilen Country Butter Roll

Code 050.100.000
UoM EACH
Format 454g

Made in Ireland - Made using fresh, local milk from grass-fed cows



Plant-Based Pastry Butter

Code 050.100.062
UoM CASE
Format 5 x 2kg

Be Better My Friend - Can be used in exactly the same amounts as cow butter - 1:1 swap



Plant-Based Butter

Code 050.100.063
UoM CASE
Format 16 x 500g

Be Better My Friend - Can be used in exactly the same amounts as cow butter - 1:1 swap



Isigny Fromage Blanc

Code 050.100.046
UoM EACH
Format 2kg

Normandy, France - Combination of freshness of Fromage Blanc and subtle acidity of AOP fresh cream, firm & silky texture



Isi. Chantilly Cream with Madag. Vanilla

Code 050.100.027
UoM CASE
Format 12 x 250ml

Normandy, France - Ideal to finish a dessert plate, with ice cream, cake or topping a cup of hot chocolate



Freezin' Friesian Bourbon Vanilla Ice Cream

Code 010.400.001
UoM EACH
Format 5 Ltr

Ireland - Artisan-made with fresh milk in Co. Waterford, and premium Madagascar Vanilla pods



Freezin' Friesian Chocolate Ice Cream

Code 010.400.002
UoM EACH
Format 5 Ltr

Ireland - Artisan-made with fresh milk in Co. Waterford and Cacao Barry Fleur de Cao dark chocolate



Freezin' Friesian Strawberry Ice Cream

Code 010.400.003
UoM EACH
Format 5 Ltr

Ireland - Artisan-made with fresh milk in Co. Waterford and Capfruit strawberry purée



Isigny Soft Serve Ice Cream Caramel Mix

Code 050.100.056
UoM CASE
Format 2 x 4.5kg

Normandy, France - Made from the finest Normandy milks (26% fat). Ready to use in soft serve machine, no mixing needed





FLOUR
+ STAPLES



SHIPTON MILL

John Lister started Shipton Mill in 1979, working from day one with like-minded farmers who promote biodiversity and who value and seek to look after the soil. The team sourced millstones made from hard-wearing French Burr stones to grind the flour, and carefully restored roller mills from the 1920's which are still in use to this day for some of the more refined, white flours.

John and his friends restored the mill from a derelict ruin into the working mill one can see today. A mill was first recorded on the site in the Domesday book of 1086 – the business and equipment has changed over the years, but the sense of place and continuity is at the heart of what they do.

Provenance is a key Shipton Mill value. They believe that yield and speed are not the correct way to measure the success of a crop. Instead, diversity and natural resilience, along with allowing wildlife to thrive and the soil to regenerate, should be the priority. Once the grains have been harvested, the Shipton millers put them through rigorous testing processes when they reach the mill, to understand their baking properties fully. This provides bakers with consistently excellent and reliable results.

Now, more bakers and chefs are interested in experimenting with a wide variety of grains and those grown using organic and regenerative methods. Shipton Mill have always championed these

grains as they believe it is important to encourage farmers to keep growing them to help retain biodiversity and heritage.

Shipton Mill has been guided from day one by the mission to leave the earth in a better place than when inherited. Putting the planet first, from the farmers who they work with, to 100% renewable power, to plastic-free packaging, are all examples of steps they take to try and protect the earth. They work with like-minded farmers who grow nourishing food, understanding their organic farms as an ecosystem, and who embrace biodiversity, and champion growing without pesticides.

A key project for Shipton Mill is the reforestation of Torosay Hills on the Isle of Mull: they have committed to plant 750,000 native, broadleaf trees as part of the regeneration of a Celtic rainforest that once stood upon the hills, grown from seedbanks on the island. The forest regeneration, if successful, will contribute to carbon sequestration, more biodiversity, and healthier soils.

Shipton Mill flours are for all cooks, chefs, and bakers of any ability, united by their passion for good food and with a common goal to achieve the best possible results.





FLOUR + STAPLES

CONVENTIONAL + GLUTEN-FREE + ORGANIC FLOUR



French Flour T55 Patisserie

Code 030.000.010
UoM EACH
Format 25kg

Shipton Mill - Blend of French, Canadian and English wheats, perfect for making baguettes, good extensibility of the dough and crumb structure



Italian White Flour "00" Pizza

Code 030.000.015
UoM EACH
Format 25kg

Shipton Mill - Fine wheat flour specially designed for Italian-style pizza dough



Plain White Flour 9%

Code 030.000.030
UoM EACH
Format 16kg

Shipton Mill - This high protein flour makes firmer, stronger dough



Premium No.1 Strong White Flour

Code 030.000.035
UoM EACH
Format 25kg



Shipton Mill - Blend of the finest wheats to provide greater extensibility to the dough, for farmhouse loaves, sourdoughs and long fermentation breads



Self-Raising White Flour

Code 030.000.045
UoM EACH
Format 16kg

Shipton Mill - Delivers best results when baking cakes or pancakes, raising agent begins to work as soon as water is added



Canadian Flour T65

Code 030.000.055
UoM EACH
Format 16kg

Shipton Mill - Perfectly suited to long fermentation breads and sourdoughs, although it can also be used for baking yeasted loaves



Wholemeal Flour

Code 030.000.065
UoM EACH
Format 25kg

Shipton Mill - Blend of Canadian and English organic wheat, a good all-purpose flour



Gluten Free Organic Buckwheat Flour

Code 030.005.055
UoM EACH
Format 16kg



Shipton Mill - Organic naturally gluten-free pseudo-grain flour, strong flavour that works well in savoury recipes



Gluten Free Organic White Rice Flour

Code 030.005.010
UoM EACH
Format 16kg



Shipton Mill - Great all rounder with a neutral taste, blends very well with other gluten-free flours like millet and tapioca



Gluten Free Sorghum Flour

Code 030.005.008
UoM EACH
Format 16kg



Shipton Mill - Mild sweet flour ideal for making breads, biscuits and cakes



Gluten Free Buckwheat Flour

Code 030.005.066
UoM EACH
Format 16kg



Shipton Mill - A strong flavour that works well in savoury recipes. Include in recipes where the protein helps to create a good rise, and blend it with millet flour to lighten it



Gluten Free Oat Flour

Code 030.005.011
UoM EACH
Format 16kg



Shipton Mill - Short flour, adds great texture to cookies and bread mixes, and can stand in for ground almonds



Organic Croissant Flour 13%

Code 030.010.030
UoM EACH
Format 25kg

Shipton Mill - Fine flour designed to be used for making fluffy, well laminated croissant and other viennoiseries



Organic Strong White No.4 12%

Code 030.010.120
UoM EACH
Format 16kg

Shipton Mill - Perfectly suited to long fermentation breads and sourdoughs, although it can also be used for baking yeasted loaves



Organic Dark Rye Flour

Code 030.010.035
UoM EACH
Format 25kg

Shipton Mill - Ideal to make dark rye breads



Organic Medium Rye Flour

Code 030.010.060
UoM EACH
Format 25kg

Shipton Mill - Produces a lighter crumb and less dense texture than dark rye flour

ORGANIC FLOUR + STARCHES + CEREAL MIXES



Organic Light Malthouse Flour

Code 030.010.050
UoM EACH
Format 25kg

Shipton Mill - Delicious blend of malted grains and wheat flour, adds richness and colour to loaves, for both yeasted and sourdough breads



Organic Cake Plain White Cream Flour

Code 030.010.075
UoM EACH
Format 25kg

Shipton Mill - Suited to create beautifully light sponges, cakes, batters and bakes



Organic Wholemeal Stoneground Flour

Code 030.010.115
UoM EACH
Format 25kg

Shipton Mill - Unique balance of flavours and textures, a superb, versatile flour, suitable for a wide range of breads



Organic Semolina Flour

Code 030.010.085
UoM EACH
Format 16kg

Shipton Mill - Fine grit which can be added to a dough to create texture and a great crust



Organic White Spelt Flour

Code 030.010.135
UoM EACH
Format 25kg

Shipton Mill - Produces a wonderful nutty flavoured white bread, can be used as an all purpose white flour for pastries, cakes and sauces



Org Spelt Wholemeal Stoneground Flour

Code 030.010.095
UoM EACH
Format 25kg

Shipton Mill - Produces a wonderful nutty flavoured wholemeal bread, can be used as an all purpose wholemeal flour for pastries, cakes and sauces



Raw Almond Flour Extra Refined

Code 030.015.015
UoM EACH
Format 1kg

Sosa - Valencia almonds are used for this sweet flour, ideal to make marzipan or as a flour substitute



Ground Blanched Almonds

Code 030.300.042
UoM EACH
Format 12.5kg

Spain - Great flour substitute, texturizer and gluten-free option for baking



Roasted Malt Extract Powder

Code 030.015.035
UoM EACH
Format 1kg

Slightly sweet, gives baked goods, rolls and bread a typical malty aroma, for colouring, flavour intensification and better crust browning



Large Tapioca Pearls

Code 030.015.045
UoM EACH
Format 400g

Popular binding agent for thickening desserts, can be easier to use than the flour, can be used on their own for texture



Small Tapioca Pearls

Code 030.015.040
UoM EACH
Format 400g

Popular binding agent for thickening desserts, can be easier to use than the flour, can be used on their own, for texture



Tapioca Starch Powder

Code 030.015.050
UoM EACH
Format 400g

Texturizer and thickener, provides elastic and glutinous texture, applicable to all kinds of liquids



Potato Starch

Code 030.015.030
UoM EACH
Format 500g

Use alone or in conjunction with wheat starch as a binding agent, gives cakes and pastries a loose consistency



Fruit Muesli Extra

Code 030.200.000
UoM EACH
Format 1kg

Cereal flakes, large raisins, apricots, sweetened cranberries, sweetened strawberries, banana chips, dates, sweetened pineapple



Granola

Code 030.200.005
UoM EACH
Format 1kg

Oat flakes, pumpkin seeds, almonds, cashew and raisins



Org. Dark Chocolate & Hazelnut Granola

Code 030.200.006
UoM EACH
Format 4kg

Crunchy organic muesli based on oat flakes with hazelnuts and chocolate

FLOUR + STAPLES

GRAIN + RICE + PULSES



Acquerello Carnaroli Rice

Code 030.105.015
UoM EACH
Format 2.5kg



Piedmont, Italy - Perfect for an al dente risotto, when cooked, the grains become bigger, firmer, do not stick together



Carnaroli Rice

Code 030.105.006
UoM EACH
Format 1kg

Italy - Considered one of the best Italian rices, excellent resistance to cooking, ideal for sophisticated risotto recipes



Tartana Bomba Rice

Code 030.105.080
UoM EACH
Format 1kg

Spain - Short-grain variety of rice that absorbs liquids flavours in a very special way, achieving exceptional taste



"Riso Venere Nero" Black Rice

Code 030.105.035
UoM EACH
Format 500g



Once cooked, this naturally black rice becomes a beautiful burgundy colour with distinct nutty overtones



Fregola Sarda Tostata

Code 030.100.005
UoM EACH
Format 500g

Toasted Sardinian semolina balls with saffron, great in soups and salads



Cous Cous Pearls 5mm

Code 030.110.120
UoM EACH
Format 800g



Adds a delicious chewy texture to dishes, serve these little semolina balls in hearty salads and stews



Spelt - Farro Perlato

Code 030.110.025
UoM EACH
Format 500g

Umbria, Italy - Lighter flavour than traditional whole wheat, slightly sweeter with a pleasant nuttiness



Pearl Barley - Orzo Perlato

Code 030.110.030
UoM EACH
Format 500g

High nutritious value and crunchy texture, great cooked in stocks or soups, to absorb all the flavours from the liquid



Whole & Peeled Organic Buckwheat

Code 030.110.085
UoM EACH
Format 1kg



Use in combination with wheat or rye to make bread, pastries and porridge



Freekeh - Green Wheat

Code 030.110.130
UoM EACH
Format 500g



Delicious smokey taste, versatile grain, can be used like quinoa, bulgur or brown rice



Seitan Fix

Code 030.000.040
UoM EACH
Format 750g



Powder mix for making seitan. Mixed with water, you get twice the basic weight of fresh raw seitan



Organic Yellow Polenta

Code 030.110.020
UoM EACH
Format 500g

Traditional Italian maize flour polenta with a coarse structure and creamy texture when cooked



Organic Puffed Quinoa

Code 030.110.021
UoM EACH
Format 1kg



Adds a crunch to salads or on top of desserts and finishing plates



Organic Beluga Lentils

Code 030.110.061
UoM EACH
Format 1kg

Delightfully nutty and slightly earthy flavour and aroma, fast cooking, require no pre-soaking and remain whole when done



RAW NUTS + SEEDS



Raw Almonds with Skin

Code 030.300.000
UoM EACH
Format 1kg



USA - Use as is or crushed over cakes or salads, you can also soak and peel these



Raw Blanched & Peeled Almonds

Code 030.300.010
UoM EACH
Format 1kg



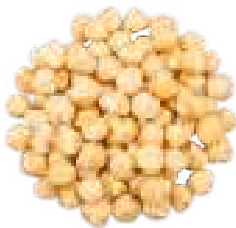
Spain - Use as is or crushed over cakes or salads, you can also roast or caramelize them



Raw & Blanched Hazelnuts

Code 030.300.065
UoM EACH
Format 1kg

Turkey - Use as is or crushed over cakes or salads, you can also roast or caramelize them



Raw Piedmont Hazelnuts

Code 030.300.060
UoM EACH
Format 1kg



Italy - Use as is or crushed over cakes or salads, you can also roast or caramelize them



Raw Macadamia Nuts Style 0

Code 030.300.075
UoM EACH
Format 1kg



Australia - Use as is or crushed over cakes or salads, you can also roast or caramelize them



Raw & Peeled Pistachios

Code 030.300.095
UoM EACH
Format 500g

Use as is or crushed over cakes or salads, you can also roast or caramelize them



Green Peeled Pistachios

Code 030.300.096
UoM EACH
Format 500g

Use as is or crushed over cakes or salads, you can also roast or caramelize them



Franquette Walnut Halves

Code 030.300.110
UoM EACH
Format 1kg

Extra Light - Use as is or crushed over cakes or salads, you can also roast or caramelize them



Chia Seeds

Code 030.315.010
UoM EACH
Format 1kg

Mild taste and take on the flavour of whatever food they are in. In liquid, they plump up and form a gelatinous coating



Cracked Linseed - Flaxseed

Code 030.315.020
UoM EACH
Format 1kg

Slightly mild, nutty flavour, ideal for adding to both sweet and savoury recipes



Poppy Seeds

Code 030.315.035
UoM EACH
Format 1kg



Gently nutty, little bit woody, used as a versatile topping to add texture to cakes, breads or in salads



Pumpkin Seeds

Code 030.315.040
UoM EACH
Format 1kg

Austria - Crunchy and salty, with almost a nutty flavour, adds texture to muffins, breads or in salads



White Sesame Seeds

Code 030.315.055
UoM EACH
Format 1kg



Sweet and nutty flavour, adds great crunch to all recipes



Black Onion - Nigella Seeds

Code 120.200.016
UoM EACH
Format 1kg

Use to give a smokey, nutty flavor to curries, vegetables, and beans



Ground Fennel Seeds

Code 120.200.075
UoM EACH
Format 1kg

Licorice-like flavor, use in sauces (especially tomato sauces) or with seafood, pork, in soups and stews, and in baked goods



A close-up photograph of a green salad, likely containing shredded lettuce, with a generous amount of shredded white cheese and sliced almonds on top. The background is a soft, out-of-focus green.

**FRUIT
+ DERIVATIVES**



CAPFRUIT

Established in 1999, Capfruit is an established leader in fruit purée production. Based near Lyon, France the company has a far-reaching customer base from elite chefs to international culinary authorities. Committed to excellence and the highest quality standards Capfruit purées are free from added colouring, flavourings, preservatives, and thickening agents, also omitting additional sugar.

Their slogan reads *"committed partner from the land to the plate"* and underpins a comprehensive farm-to-kitchen approach in their operations. Capfruit works in close collaboration with global fruit producers and provides unparalleled oversight over cultivation and harvesting, yielding fruits optimally suited to their growing conditions and minimising pesticide use.

The company's advanced fruit processing techniques ensure that the natural colour and flavour profile of each fruit variety is fully retained in their purées. Their rigorous selection criteria, based on ripeness, varieties, geographic origins, and cultivation techniques, result in purées and coulis that deliver exceptional taste profiles.

Their purées serve as versatile ingredients for a myriad of culinary applications, from desserts and ice creams to savoury dishes.

As a testament to their industry standing, Capfruit is the principal sponsor of the World Pastry Cup and is a premium partner of the Bocuse d'Or, one of the most prestigious global chef competitions, reinforcing their commitment to culinary excellence.

BROVER

As a premium brand within the Groupe Brousse portfolio, Brover typifies the art of French bakery and pastry ingredients. Established over 80 years ago, Groupe Brousse is a family-operated business that owns nine food-centric brands and operates in over 40 countries. Since 1979, Brover is the leading professional French brand of canned ingredients and dried fruits.

Brover is steadfast in its approach to ensuring exceptional quality. Through a global producer-direct supply chain the company upholds a rigorous food safety culture. This focus on excellence is measured in their tagline "from our families to yours" highlighting the importance of enduring partnerships and collaboration.

Keenly aware of current societal and environmental imperatives, the group entered a two-year collaboration in 2023 with a technology startup focused on decarbonising maritime transportation. Moreover, Brover has been proactive in responding to consumer demands for cleaner, healthier options by introducing its expanding "Clean Label" product range, which is free from additives, preservatives, and colouring.

From Amarena cherries in syrup to sliced mini-pineapples, and tear drop red and yellow peppers to tomato cherries preserved in a sweet-and-sour juice, Brover ingredients are unique and exclusive.



FRUIT + DERIVATIVES

PRESERVED + FROZEN FRUIT



William Pear Halves in Caramel

Code 060.010.006
UoM EACH
Format 850ml

Brover - Thin caramel sauce, perfect food solution for desserts



William Pear Halves

Code 060.010.050
UoM EACH
Format 4.25kg

Brover - Perfect food solution for desserts and in blue cheese salads



Mini William Pear Balls

Code 060.010.007
UoM EACH
Format 425ml

Brover - Ø1.5cm, ideal for topping desserts and in fruit salads or on cheese boards with blue cheese



Amarena Cherries in Syrup

Code 060.010.000
UoM EACH
Format 910g



Brover - Also available in 2.6kg, use in cocktails, desserts and with venison



Mini Pineapple Slices in Syrup

Code 060.010.020
UoM EACH
Format 850ml

Brover - 32 per tin, perfect food solution for desserts



Mandarin Segments in Syrup

Code 060.010.030
UoM EACH
Format 850ml

Brover - Perfect food solution for desserts and fruit salads



Diced Avocado

Code 060.005.066
UoM CASE
Format 1kg



Perfect food solution for salads and brunch dishes, just thaw and serve



Sea Buckthorn Berries

Code 060.005.042
UoM EACH
Format 2.5kg



Super food, packed with Vitamin C, juice and use to flavour sauces, jams, sweets or ice cream



Whole Cranberries

Code 060.005.044
UoM EACH
Format 1kg



Use these tart, vibrant red berries in sauces, stuffing, pies, puddings etc...



Kaffir Lime Leaves

Code 060.005.075
UoM EACH
Format 100g



Aromatic leaves, crush to infuse curries, soups, stir fries or stocks



Finger Limes

Code 060.005.080
UoM CASE
Format 1kg



-65 per case, slightly sweeter than a lemon, use its "pearls" as a topping or in salads

DRIED FRUIT



Dried Apricots

Code 060.015.005
UoM EACH
Format 1kg



More den Nuts - Turkey, slightly more intense and sour than fresh apricots



Shimane Dried Saijo Persimmon

Code 150.500.033
UoM PKT
Format 40g

Japan - A mild, sweet, fruity flavour with notes of honey, brown sugar, mango and papaya. Pairs well with fresh butter, walnuts, almonds, hazelnuts, cloves, anise, nutmeg, ginger, cinnamon, vanilla, old bourbon, honey, brown sugar



Dried Coconut Slices

Code 060.015.030
UoM EACH
Format 1kg



More den Nuts - Ideal for breakfast buffets, granola mixes or toppings



Dried Cranberries

Code 060.015.040
UoM EACH
Format 1kg



More den Nuts - Partially dehydrated fresh cranberries, popular in trail mix, salads, breads, with cereals



Pitted Dates

Code 060.015.050
UoM EACH
Format 1kg



More den Nuts - Firm flesh and a sweet, delicate flavour



Medjool Dates

Code 060.015.055
UoM EACH
Format 1kg



More den Nuts - Sweet and distinctively chewy, rich, almost caramel-like flavour



Dried Goji Berries

Code 060.015.070
UoM EACH
Format 1kg

More den Nuts - Distinct flavour reminiscent of a cranberry or a sour cherry



Dried Mango Slices

Code 060.015.075
UoM EACH
Format 1kg



More den Nuts - Philippines, concentrated sweetness and distinctively chewy



Pitted Prunes

Code 060.015.080
UoM EACH
Format 1kg



More den Nuts - Sweet with a deep rich taste, fruity aroma and luscious texture



Large Golden Raisins

Code 060.015.085
UoM EACH
Format 1kg

More den Nuts - Plump texture and fruity, sweet-tart flavour



Dried Sour Cherries

Code 060.015.110
UoM EACH
Format 1kg

More den Nuts - Blend of sweetness and acidity



Desiccated Coconut Powder

Code 060.015.035
UoM EACH
Format 1kg

More den Nuts - Made by shredding coconut flesh and sun-drying it, use to top or flavour cakes, biscuits and puddings



Healthy Fruit Mix

Code 060.015.120
UoM EACH
Format 1kg



More den Nuts - Raisins, Sultanas, Goji Berries, sweet and chewy



Pitted Tutti Frutti Mix

Code 060.015.125
UoM EACH
Format 1kg



More den Nuts - Turkish apricots, plums, apples, peaches and Australian Apricots, sweet and colourful



Honey-Roasted Banana Chips

Code 060.015.130
UoM EACH
Format 500g

More den Nuts - Distinct crunch with amazing sweetness

FRUIT + DERIVATIVES

FRUIT PURÉES



Acai Berry Purée

Code 060.020.311
UoM CASE
Format 60 x 100g



Slightly tart with an earthy touch, with notes of raspberry and pomegranate



Apricot Purée

Code 060.020.006
UoM CASE
Format 2 x 1kg



Capfruit - Bergeron variety, Rhône Alpes, France, cold processing to preserve organoleptic qualities, 10% added sugar



Banana Purée

Code 060.020.007
UoM CASE
Format 2 x 1kg



Capfruit - Blend of bananas sourced from Costa Rica, Ecuador and Ivory Coast, cold processing to preserve organoleptic qualities



Bergamot Purée

Code 060.020.008
UoM CASE
Format 2 x 1kg



Capfruit - Calabria, Italy, no added sugar, cold processing to preserve organoleptic qualities



Berriolette Purée

Code 060.020.009
UoM CASE
Format 2 x 1kg



Capfruit - Raspberry, Blueberry, Violet Mix, cold processing to preserve organoleptic qualities



Blackberry Purée

Code 060.020.011
UoM CASE
Format 2 x 1kg



Capfruit - Blend of wild and cultivated blackberries, cold processing to preserve organoleptic qualities



Blackcurrant Purée

Code 060.020.012
UoM CASE
Format 2 x 1kg



Capfruit - Generous texture and tartness, cold processing to preserve organoleptic qualities



Blood Orange Purée

Code 060.020.013
UoM CASE
Format 2 x 1kg



Capfruit - Sweet tartness, cold processing to preserve organoleptic qualities



Blueberry Purée

Code 060.020.016
UoM CASE
Format 2 x 1kg



Capfruit - Made with wild blueberries, cold processing to preserve organoleptic qualities



Calamansi Juice Purée

Code 060.020.017
UoM CASE
Format 2 x 1kg



Capfruit - Philippino citrus who offers a very tart combination of lemon, lime and orange taste, cold processing to preserve organoleptic qualities



Coconut Purée

Code 060.020.018
UoM CASE
Format 2 x 1kg



Capfruit - Vietnamese coconut, cold processing to preserve organoleptic qualities



Exotic Ginger, Passionfruit + Mango Purée

Code 060.020.086
UoM CASE
Format 2 x 1kg



Capfruit - A blend of sweet mango, sour passionfruit and zingy ginger, cold processing to preserve organoleptic qualities



Lemon Juice Purée

Code 060.020.131
UoM CASE
Format 2 x 1kg



Capfruit - Spanish and Sicilian lemon, cold processing to preserve organoleptic qualities



Lime Juice Purée

Code 060.020.146
UoM CASE
Format 2 x 1kg



Capfruit - Ivory Coast lime, cold processing to preserve organoleptic qualities



Granny Smith Apple Purée

Code 060.020.101
UoM CASE
Format 2 x 1kg



Capfruit - Fresh and tart, cold processing to preserve organoleptic qualities



Lychee - Raspberry - Rose Purée

Code 060.020.176
UoM CASE
Format 2 x 1kg



Capfruit - Perfect combination of the sweet and floral notes with sweet-sour taste of raspberry, cold processing to preserve organoleptic qualities

FRUIT PURÉES



Mandarin Purée

Code 060.020.181
UoM CASE
Format 2 x 1kg



Capfruit - Blend of sweetness and acidity, cold processing to preserve organoleptic qualities



Mango Alphonso Purée

Code 060.020.186
UoM CASE
Format 2 x 1kg



Capfruit - India, slightly sweet, ripe and fruity, cold processing to preserve organoleptic qualities



Mirabelle Plum Purée

Code 060.020.191
UoM CASE
Format 2 x 1kg



Capfruit - Lorraine region, France, sweet scent, cold processing to preserve organoleptic qualities



Orange Purée

Code 060.020.014
UoM CASE
Format 2 x 1kg



Capfruit - Fresh, sweet and refreshing, cold processing to preserve organoleptic qualities



Passion Fruit Purée

Code 060.020.211
UoM CASE
Format 2 x 1kg



Capfruit - Predominantly sweet with a slight sour tang, cold processing to preserve organoleptic qualities



Pineapple Purée

Code 060.020.221
UoM CASE
Format 2 x 1kg



Capfruit - Ivory Coast/Costa Rica - Extra Sweet, no sugar added, cold processing to preserve organoleptic qualities



Raspberry Fruit Purée

Code 060.020.232
UoM CASE
Format 2 x 1kg



Capfruit - Highly developed aroma, cold processing to preserve organoleptic qualities



Red Sour Cherry Purée

Code 060.020.241
UoM CASE
Format 2 x 1kg



Capfruit - Oblachinka variety, blend of sweetness and acidity, cold processing to preserve organoleptic qualities



Rhubarb Purée

Code 060.020.252
UoM CASE
Format 2 x 1kg



Capfruit - Bright balance of sweet and tart notes, cold processing to preserve organoleptic qualities



Sea Buckthorn Purée

Code 060.035.120
UoM EACH
Format 680g



Original notes varying from sour to tart, as well as quite fruity and slightly sweet



Strawberry Purée

Code 060.020.271
UoM CASE
Format 2 x 1kg



Capfruit - Multi-variety blend, harvested at peak maturity, cold processing to preserve organoleptic qualities



White Peach Purée

Code 060.020.281
UoM CASE
Format 2 x 1kg



Capfruit - Lovely, floral notes, cold processing to preserve organoleptic qualities



Wild Strawberry Purée

Code 060.020.285
UoM CASE
Format 2 x 1kg



Capfruit - A sweet and aromatic with a gentle acidity. Their flavour is more floral and concentrated than that of regular strawberries



William Pear Purée

Code 060.020.291
UoM CASE
Format 2 x 1kg



Capfruit - Juicy, smooth, buttery texture with a sweet flavour



Yuzu Juice Purée

Code 060.020.320
UoM CASE
Format 2 x 1kg



Capfruit - Japanese citrus, perfect combination of orange, lemon and grapefruit, cold processing to preserve organoleptic qualities



Cacaofruit Juice Concentrate

Code 060.020.002
UoM EACH
Format 1kg



Cabosse Naturals - 60 Brix, fruity honey scent, made from cacao pulp juice, intense fruity sweetness

FRUIT + DERIVATIVES

CANDIED FRUIT + ZEST + FRUIT IN SAUCE



Orange Zest

Code 060.020.201
UoM EACH
Format 2 x 500g



Capfruit - Fresh, sweet and refreshing



Lemon Zest

Code 060.020.142
UoM EACH
Format 2 x 500g



Capfruit - Spanish lemon, tart, refreshing and pleasantly sour



Lime Zest

Code 060.020.161
UoM EACH
Format 2 x 400g



Capfruit - Tart, refreshing and pleasantly sour



Lemon Peel Confit - Fine Cut

Code 060.040.030
UoM EACH
Format 1.25kg

Sosa - Candied pieces in sauce, made using the ColdConfit technique to retain all organoleptic properties



Lemon Strips Cold Confit

Code 060.040.007
UoM EACH
Format 3.5kg



Sosa - Candied strips made using the ColdConfit technique to retain all organoleptic properties



Orange Peel Confit - Fine Cut

Code 060.040.070
UoM EACH
Format 1.25kg

Sosa - Candied pieces in sauce, made using the ColdConfit technique to retain all organoleptic properties



Whole Wild Berries Fruit + Sauce

Code 060.040.100
UoM EACH
Format 1.5kg



Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately



Whole Strawberry Fruit + Sauce

Code 060.040.110
UoM EACH
Format 1.5kg



Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately



Sour Cherry Whole Fruit + Sauce

Code 060.040.105
UoM EACH
Format 1.5kg



Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately



Apple Tatin Fruit + Sauce

Code 060.040.115
UoM EACH
Format 1.3kg

Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately



Apple Cubes Fruit + Sauce

Code 060.040.116
UoM EACH
Format 1.5kg



Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately



Mango Cubes Fruit + Sauce

Code 060.040.055
UoM EACH
Format 1.5kg

Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately



Mandarin Skin Fruit + Sauce

Code 060.040.050
UoM EACH
Format 1.5kg



Sosa - High fruit concentration, use the sauce and pieces of fruit together or separately

FRUIT IN SAUCE



Cherry Paste Compound

Code 060.035.030
UoM EACH
Format 1.5kg



Sosa - Concentrated cherry paste, ideal for baking, making sauces, ice cream



Green Apple Paste Compound

Code 060.035.000
UoM EACH
Format 1.5kg



Sosa - Concentrated green apple paste, ideal for baking, making sauces, ice cream



Lemon Paste Compound

Code 060.035.007
UoM EACH
Format 1.5kg



Sosa - Concentrated lemon paste, ideal for baking, making sauces, ice cream



Orange Natural Paste Compound

Code 060.035.055
UoM EACH
Format 1.5kg



Sosa - Concentrated orange paste, ideal for baking, making sauces, ice cream



Passion Fruit Paste Compound

Code 060.035.065
UoM EACH
Format 1.5kg



Sosa - Concentrated passion fruit paste, ideal for baking, making sauces, ice cream



Blueberry Paste Compound

Code 060.035.025
UoM EACH
Format 1.5kg



Sosa - Concentrated blueberry paste, ideal for baking, making sauces, ice cream



Blackcurrant Paste Compound

Code 060.035.082
UoM EACH
Format 1.5kg



Sosa - Concentrated blackcurrant paste, ideal for baking, making sauces, ice cream



Raspberry Paste Compound

Code 060.035.080
UoM EACH
Format 1.5kg



Sosa - Concentrated raspberry paste, ideal for baking, making sauces, ice cream



Strawberry Paste Compound

Code 060.035.085
UoM EACH
Format 1.5kg



Sosa - Concentrated strawberry paste, ideal for baking, making sauces, ice cream



Wild Strawberry Natural Paste Compound

Code 060.035.086
UoM EACH
Format 1.5kg



Sosa - Concentrated wild strawberry paste, ideal for baking, making sauces, ice cream



Yuzu Paste Compound

Code 060.035.095
UoM EACH
Format 1.5kg



Sosa - Concentrated yuzu paste, ideal for baking, making sauces, ice cream



Green Mint Paste Compound

Code 060.035.170
UoM EACH
Format 1.5kg



Sosa - Concentrated mint paste, ideal for baking, making sauces, ice cream

FRUIT + DERIVATIVES

FREEZE-DRIED FRUIT



Freeze Dried Whole Blackberry

Code 060.025.010
UoM EACH
Format 80g

Sosa - Use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Whole Raspberry

Code 060.025.075
UoM EACH
Format 375g

+

Sosa - Use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Whole Sour Cherry

Code 060.025.045
UoM EACH
Format 80g

Sosa - Use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Apple Slices

Code 060.025.000
UoM EACH
Format 50g

Sosa - Use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Lemon Slices

Code 060.025.095
UoM EACH
Format 60g

Sosa - Use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Orange Slices

Code 060.025.020
UoM EACH
Format 60g

Sosa - Use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Strawberry Slices

Code 060.025.060
UoM EACH
Format 250g

Sosa - 5-7mm, use whole or slightly crumbled to finish a dessert or in chocolate work



Freeze Dried Strawberry Powder

Code 060.030.045
UoM EACH
Format 250g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



Freeze Dried Blackberry Powder

Code 060.025.061
UoM EACH
Format 650g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



Freeze Dried Coconut Milk Powder

Code 060.030.000
UoM EACH
Format 400g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



Freeze Dried Lime Powder

Code 060.030.010
UoM EACH
Format 600g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



Freeze Dried Mango Powder

Code 060.030.015
UoM EACH
Format 600g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



Freeze Dried Passion Fruit Powder

Code 060.030.025
UoM EACH
Format 700g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



Freeze Dried Raspberry Powder

Code 060.030.035
UoM EACH
Format 300g

Sosa - Use for decorating, flavouring or colouring ice cream, cakes, chocolate or jelly



KITCHEN
ESSENTIALS
+ SPECIALIST
GROCERIES



O - MED

O-Med, a prominent producer of high-quality Spanish olive oil and vinegar, is run by Paula and Juan de Dios, who are fourth generation olive cultivators. In 2004 they acquired an oil mill and farm in Ácula, a small town near Granada, where they continue their family's legacy of olive oil production.

The secret to their exceptional olive oil lies in their focus on early harvest olives, handpicked during a narrow timeframe in October. In pursuit of a superior product with maximum flavour, O-Med willingly forgoes larger yields, an approach that has won them numerous prestigious awards both nationally and internationally.

Sustainability is key in their business model. With efficient agricultural planning they transform waste from the pruning and production process into fertiliser, continuously monitor tree and soil health, and optimise water usage. O-Med play an active

role too in regional projects to enhance local biodiversity and are leaders in green energy, extracting and incinerating olive pits to generate electricity for the mill.

O-Med also specialises in vinegars, produced using organic wines and the Schützenbach method. Each vinegar variety embodies elegance, distinction, and a robust yet gentle acidity.

O-Med's accolades are many and attest to their unwavering commitment to quality and excellence.

KALIOS

From the sun-soaked groves of Kalamata, Peloponnese, this family enterprise is a tribute to a Greek heritage and the harvesting of Koroneiki olives. Kalios, a merging of 'Kalamata' and 'Helios' (the Greek term for the sun), was created over a decade ago by the Chantzios siblings, Gregory and Pierre-Julien. Their ambition was simple: showcase the brilliance of the Greek terroir.

Beyond their renowned olives and olive oil, Kalios collaborates with artisanal producers from across Greece, bringing treasures like 5-year oak-aged white balsamic, Mesolonghi smoked salt, smoked eel, and PDO barrel aged feta of Lemnos.

Their unwavering commitment to quality and sustainability shines through in every choice: pesticide-free cultivation, non-irrigated plots, and bird-friendly groves.

Primarily tailored to the foodservice industry, Kalios products are served in over 1,500 global restaurants, including the Ritz and Georges V in Paris, and boasts a presence in over 100 Michelin-starred establishments. The range are also available in famous retail outlets La Grande Epicerie De Paris and KaDeWe Berlin.



THE WASABI COMPANY

Based in Dorchester, UK, The Wasabi Company has curated an impressive selection of over 450 premium Japanese ingredients and food items during the past decade. The procurement process, driven by requests from eminent chefs across the UK and Europe, highlights the company's dedication to superior quality, rich provenance, and genuine authenticity.

Their portfolio showcases an outstanding array of products, including Marusho Vinegar's award-winning vinegars and organic forest-grown shiitake mushrooms, acknowledged with the Japanese Government's Grand Prize for Sustainability in 2020. Their offering also includes fresh, unpasteurised aged soy sauce, artisanally handcrafted double-fermented miso, aged vinegars, kombu and dashi stock, and an array of citrus juices and syrups.

As the UK's sole grower of fresh wasabi, The Wasabi Company leverages traditional Victorian watercress beds to recreate the plant's indigenous Japanese mountainside stream habitat. English-grown and Japanese-imported wasabi cater to Omakase and Kaiseki Japanese restaurants, as well as Michelin-starred European restaurants.

In reflecting the gastronomic trend towards Japanese-inspired cuisine, fermented foods, and unique artisan-crafted products, The Wasabi Company's product range serves as an invaluable chefs treasure trove.

JORDÀ

Jordà, inspired by the Catalan roots of its founder, Maarten, was conceived with the single-minded purpose of revolutionising the art of garnishing.

A seasoned chef and dedicated pâtissier, Maarten worked for several years in Michelin-starred kitchens across Belgium and the Netherlands before founding Jordà.

The company leads the way in the world of toppings with an array of sweet and savoury crumbles, puffed grains and seeds, a variety of salted and sweet crunchies, and zesty vinegar powders.

These original garnishes add intense flavour and exciting texture, transforming a dish into an immersive culinary experience.

In 2019, the uniqueness and creativity of Jordà's product line were recognised with the Gault & Millau Culinary Innovators Award.

Jordà's garnishes are available in Ireland in partnership with Redmond Fine Foods.





NISHIKIDÔRI

Nishikidôri, established in 2008, are an import specialist of premium Japanese artisanal food products to Europe. The company's journey began with the founder's fascination with the unique and high-quality flavours of Japan. Inspired by the passion and craftsmanship of Japanese producers, Nishikidôri has dedicated itself to sharing the richness of Japan's culinary traditions with European chefs, restaurateurs, and gourmet artisans.

Nishikidôri focuses on sourcing traditional, high-quality ingredients directly from small-scale Japanese producers who have mastered their craft over generations. Their extensive catalogue includes rare and exceptional products, ranging from artisanal soy sauces and miso to premium seafood, seaweed, and exquisite teas. By maintaining direct relationships with their

suppliers, the company ensures the highest levels of quality, traceability, and food safety in every product they offer.

Today, Nishikidôri is a key partner for Europe's top chefs, chocolatiers, and pastry makers who seek authentic and exceptional Japanese ingredients. The company's commitment to excellence and innovation allows it to continually set new trends in European gastronomy. Whether one is creating traditional Japanese dishes or fusing flavours from different cultures, Nishikidôri offers ingredients that inspire creativity and elevate culinary experiences.

KITCHEN ESSENTIALS + SPECIALIST GROCERY

PREMIUM VINEGARS



Cabernet Sauvignon Red Wine Vinegar

Code 080.100.031
UoM EACH
Format 2Ltr

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Chardonnay White Wine Vinegar

Code 080.100.046
UoM EACH
Format 2Ltr

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Pedro Ximenez Sherry Vinegar

Code 080.100.120
UoM EACH
Format 2Ltr

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Rosé Wine Vinegar

Code 080.100.122
UoM EACH
Format 2Ltr

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Cabernet Sauvignon Red Wine Vinegar

Code 080.100.030
UoM EACH
Format 250ml

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Chardonnay White Wine Vinegar

Code 080.100.045
UoM EACH
Format 250ml

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Pedro Ximenez Sherry Vinegar

Code 080.100.115
UoM EACH
Format 250ml

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Rosé Wine Vinegar

Code 080.100.123
UoM EACH
Format 250ml

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Sherry Vinegar - Jerez

Code 080.100.116
UoM EACH
Format 250ml

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Moscatel Vinegar

Code 080.100.220
UoM EACH
Format 250ml

O-Med, Spain, Artisan vinegar, French oak barrels, Schützenbach method



Kalios Fig Balsamic Syrs

Code 080.100.187
UoM EACH
Format 250ml

Kalios, Greece - 100% natural, prepared from dried Kalamata fig must and grape vinegar. Perfect balance between acidity and sweetness of the fig



Kalios White Balsamic

Code 080.100.188
UoM EACH
Format 250ml

Kalios, Greece - 100% natural, prepared from Peloponnese grapes and ages in oak barrel for 1 year. Notes of candied fruit and citrus



Villa Manodori Balsamic Vinegar

Code 080.100.185
UoM EACH
Format 250ml

By Massimo Bottura, Italy, aged 12 years, IGP Certification



Villa Manodori Cherry Balsamic Vinegar

Code 080.100.195
UoM EACH
Format 250ml

By Massimo Bottura, Italy, aged traditional balsamic in Vignola cherry wood barrels

KITCHEN ESSENTIALS + SPECIALIST GROCERY

PREMIUM VINEGARS



Balsamic Vinegar 2yrs

Code 080.100.015
UoM EACH
Format 5Ltr

Italy, IGP Certification



Modena Apple Balsamic

Code 080.100.001
UoM EACH
Format 250ml



Italy, ideal alternative to apple cider vinegar



Apple Cider Vinegar

Code 080.100.121
UoM EACH
Format 2Ltr



O-Med, Spain - Aroma of freshly cut apples with tartness of northern Spanish cider



Elderberry Vinegar

Code 080.100.065
UoM EACH
Format 250ml



Germany - Fragrant blend of white wine and brandy vinegar with fresh elderflowers



Banyuls Vinegar 5yrs

Code 080.100.025
UoM EACH
Format 500ml

Roussillon, France - Harmonious, fully mature and spicy, amber-coloured



Black Winter Truffle Vinegar

Code 080.210.060
UoM EACH
Format 500ml

France - A complementary drizzle on goose liver, winter salads, mushrooms, pies and veal



Verjus du Perigord

Code 080.100.180
UoM EACH
Format 750ml

France - Sweet and floral grape 'vinegar', with a very gentle acidity



Minus 8 Red Verjus

Code 080.100.090
UoM EACH
Format 500ml



Canada - 8 Brix - Ice-wine grapes, aromas of red fruits with slightly earthy and floral notes



Minus 8 White Verjus

Code 080.100.095
UoM EACH
Format 500ml



Canada - 8 Brix - Ice-wine grapes, aromas of green grassy, sauvignon blanc, dried chokecherry, apricot



Minus 8 IP8 Beer Vinegar

Code 080.100.091
UoM EACH
Format 200ml



Canada - Complex vinegar, earthy and resinous then candied apple and wild honey



Minus 8 Wine Vinegar 5%

Code 080.100.100
UoM EACH
Format 200ml



Canada - Ice-wine grapes, Very complex, quite aromatic, with a forward notes of ripe tropical fruit, apple butter, Asian spice, a combination of dried and baked fruit and nuances of toasted nuts

KITCHEN ESSENTIALS + SPECIALIST GROCERY

JAPANESE CONDIMENTS



Rice Koji - Malted Rice

Code 030.105.008
UoM EACH
Format 700g

Japan - A premium "starter" malt or sourdough for food fermentation. Digests starches and proteins, breaking them down into sugars and amino acids. Softens food fibers and enhance umami flavour, adding depth to ingredients



Wild Kombu Hidaka Seaweed

Code 150.500.022
UoM EACH
Format 1kg

Japan - Soft and easy to boil. Delicious boiled, use in dashi or with meat or steamed vegetables



Red Shiso Seasoning

Code 150.500.023
UoM EACH
Format 1.8Ltr

Japan - A fresh, fruity, slightly minty aroma. Tangy, fruity notes of hibiscus, ripe pomegranate, acerola and basil. Use in seafood or raw vegetable salads or on oysters



Yuzu Ponzu Spicy

Code 150.500.024
UoM EACH
Format 1.8Ltr

Japan - Fresh and vegetal, lovely acidity and hint of spiciness. For marinades or with raw vegetables, shellfish salads, beef tataki, raw seafood or grilled fish



Japanese Hoi Sin Sauce

Code 150.500.026
UoM EACH
Format 1Ltr

Japan - Powerful aroma of cocoa, dried fruit and spice accents. Use on meat tartares, duck, grilled pork and beef, grilled or steamed vegetables, pasta and potatoes



Tataki Sauce

Code 150.500.027
UoM EACH
Format 200ml

Japan - Made of premium soy sauce, rice vinegar, fermented bean & chilli paste and yuzu, a perfect accompaniment for the grilled fish or meat



Rice Vinegar with Sakura - Cherry Blossom

Code 150.500.028
UoM EACH
Format 900ml

Japan - Recommended for grated raw vegetables or red fruit salads, shell fish salads and seafood tartars, to deglaze offal. Can also be reduced for a full aroma



Tosazu with Rice Vinegar & Katsuobushi

Code 150.500.029
UoM EACH
Format 1.8Ltr

Japan - Slightly smoky and acidic, with rich umami and sweetness. Combine with oil on pickled vegetables or an tartare. Use undiluted as dipping sauce for fried foods or fresh oysters



Toyama Spring Onion Okasu Miso

Code 150.500.031
UoM EACH
Format 300g

Japan - Made with rice and soy miso and fresh spring onion. Fresh and mild, with a hint of acidity. Use on rice, tofu, goat's cheese, raw vegetable salads, meat or fish tartare



Whole Katsuobushi - Dried Bonito

Code 150.500.032
UoM PKT
Format ~200g

Japan - Strong umami flavour for soups, sauces or on top of rice. Use a traditional grater to reduce it to wafer thin slices



Shimane Dried Saijo Persimmon

Code 150.500.033
UoM PKT
Format 40g

Japan - Mild, sweet, fruity flavour with notes of honey, brown sugar, mango and papaya. Use with fresh butter, nuts, cloves, nutmeg, ginger and cinnamon or vanilla



Organic Red Yuzu Koshu

Code 150.500.034
UoM EACH
Format 200g

Japan - Refreshingly tangy and spicy flavour. Use for seasonings, marinades, sauces, on grilled fish, meats, shellfish or in mixed salads



Wasabi Rapeseed Oil

Code 150.500.035
UoM EACH
Format 95ml

Japan - Perfect with meat or fish carpaccios, mayonnaises and other salad sauces



Shiro White Miso

Code 150.500.036
UoM EACH
Format 500g

Japan - Discreet and light sweet taste followed by a miso flavour with a hint of chestnut blossom. Pair with dairy products or white meats



Nori & Sancho Tsukudani

Code 150.500.037
UoM EACH
Format 80g

Japan - An intense sweet and salty flavour. Do not cook. Pair with plain rice, egg dishes, shellfish carpaccio or goat's cheese



Artisanal Japanese Yuzu Jelly

Code 150.500.038
UoM EACH
Format 210g

Japan - Cooked in small batches in a traditional cauldron. Liveliness, freshness, invigorating acidity and tangy mouthfeel

KITCHEN ESSENTIALS + SPECIALIST GROCERY

JAPANESE + CHINESE CONDIMENTS



Champonzu Citrus Dark Ponzu

Code **080.000.105**
UoM **EACH**
Format **300ml**

Japan - Packed with citrus zing, sweetness of plum and amazake and a rich depth of flavour



Namashibori Yuzu Ponzu

Code **080.000.125**
UoM **EACH**
Format **300ml**



Japan - Traditional ponzu made with fresh yuzu, combines a citrus punch with a delicate sweetness and rich flavour



Sanbaizu Bonito Rice Vinegar

Code **080.100.140**
UoM **EACH**
Format **300ml**

Japan - High quality pure rice vinegar flavoured with fresh bonito soup stock and soy sauce, ideal for marinating vegetables



Rice Vinegar with Japanese Ume Plum

Code **080.100.233**
UoM **EACH**
Format **180ml**



Japan - Ripe ume plums macerated in a very fine rice vinegar made by master craftsmen. A tart, salty, festive condiment with beneficial organic acids



Rice Wine Vinegar with Mirin

Code **080.300.064**
UoM **EACH**
Format **300ml**

Japan - Rustic flavour of ancient Japanese vinegar. The addition of mirin gives the vinegar a natural and mild sweetness



Tosazu Dashi Vinegar

Code **080.100.170**
UoM **EACH**
Format **300ml**

Japan - High quality vinegar fermented in Japanese cedar casks and seasoned with 100% natural dashi stock



Chinkiang Black Rice Vinegar

Code **080.300.062**
UoM **EACH**
Format **550ml**



China - Sweet and sour, spicy, velvety texture, malty aroma



Shao Xing Rice Vinegar 14%

Code **080.100.232**
UoM **EACH**
Format **750ml**

China - Clear vinegar a dark amber colour, with a mildly sweet, fragrant aroma



Tamari Soy Sauce 2yr

Code **080.500.041**
UoM **EACH**
Format **100ml**



Japan - Liquid that forms naturally on the surface of fermenting miso. Thick and velvety, rich sauce with a less salty profile than soy sauce



Shiroshibori Shoyu White Soy Sauce

Code **080.000.100**
UoM **EACH**
Format **720ml**

Japan - Premium quality, all-natural white soy sauce, matured cedarwood casks with woody aroma and excellent balance of salt and umami



Vegetarian Fish Sauce

Code **080.100.176**
UoM **EACH**
Format **500ml**

Vietnam - Made from naturally fermented soybeans and wheat. Provides an umami-rich flavour to dishes such as stir-fries, soups or simply as a dipping sauce



KITCHEN ESSENTIALS + SPECIALIST GROCERY

COOKING ALCOHOLS



Cooking White Wine 11°

Code 080.300.135
UoM EACH
Format 5Ltr

Premium Seasoned Alcohol



Cooking Red Wine 11°

Code 080.300.140
UoM EACH
Format 5Ltr

Premium Seasoned Alcohol



Cooking Pedro Ximenez Sherry

Code 080.300.065
UoM EACH
Format 750ml

Premium Seasoned Alcohol



Cooking Brandy 40°

Code 080.300.100
UoM EACH
Format 1Ltr

Premium Seasoned Alcohol



Cooking Madeira 17°

Code 080.300.110
UoM EACH
Format 1Ltr

Premium Seasoned Alcohol



Cooking Porto 20°

Code 080.300.125
UoM EACH
Format 1Ltr

Premium Seasoned Alcohol



Cooking Choya Sake

Code 080.300.075
UoM EACH
Format 750ml

Japan - Delicately fragrant aroma with well-balanced acidity and subtle aromas of yellow fruits and pastries

KITCHEN ESSENTIALS + SPECIALIST GROCERY

PREMIUM OLIVE OILS



Kalios Extra Virgin Olive Oil #2

Code **080.200.032**
UoM **EACH**
Format **250ml**

Kalios, Greece - Monovarietal oil from hand-harvested Koroneiki olives, made mid-season - December



Picual XV Olive Oil

Code **080.200.025**
UoM **EACH**
Format **1Ltr**

O-Med, Spain - Notes of green fruitiness of fruits and grass, reminiscent of tomato plant and green almond



Arbequina XV Olive Oil

Code **080.200.030**
UoM **EACH**
Format **1Ltr**

O-Med, Spain - Smooth astringent notes of green banana and green almond



Novo Olive Oil 1st Day of Harvest

Code **080.200.033**
UoM **EACH**
Format **500ml**

O-Med, Spain - Created with Picual olive juice extracted on the first day of harvest, hand-picked at optimal ripeness



Molino XV Olive Oil

Code **080.200.020**
UoM **EACH**
Format **5Ltr**

O-Med, Spain - Mature olives harvested later in the year, notes of green banana and ripe apple, reminiscent of fruit compote



Neus Especial Arbequina XV Olive Oil

Code **080.200.015**
UoM **EACH**
Format **500ml**

Catalonia, Spain - Cold pressed and award-winning, unfiltered for full aromas

KITCHEN ESSENTIALS + SPECIALIST GROCERY

FLAVOURED + OTHER PRESSED OILS



Smoked Arbequina XV Olive Oil

Code **080.210.000**
UoM **EACH**
Format **250ml**

O-Med, Spain - Using the smoke of incandescent olive pits gives this oil a harmonious light touches of vanilla and caramel



Kalios Olive Oil Infused with Basil

Code **080.200.029**
UoM **EACH**
Format **250ml**

Kalios, Greece - Made from a bitterness-free olive oil, cold-infused, reveals all the fresh basil notes, drizzle over fresh vegetables, pasta or use as a dip with fresh bread



Yuzu XV Olive Oil

Code **080.210.005**
UoM **EACH**
Format **250ml**

O-Med, Spain - Yuzu has lower acidity and more complex aromatics than western citrus, adds unique flavours to soups, ceviches, homemade pastries or cocktails



Orange Oil

Code **080.210.065**
UoM **EACH**
Format **500ml**

Cold-pressed orange essential oil in rapeseed oil, offers a complex aroma and flavour



Villa Manadori Lemon XV Olive Oil

Code **080.210.010**
UoM **EACH**
Format **250ml**

by Massimo Bottura, Italy - Harmonious blend of essential plant oils and olive oil



Villa Manadori Red Pepper XV Olive Oil

Code **080.210.025**
UoM **EACH**
Format **250ml**

by Massimo Bottura, Italy - Harmonious blend of essential plant oils and olive oil



Black Summer Truffle Oil

Code **080.210.050**
UoM **EACH**
Format **250ml**

Italy - Extra virgin olive oil infused with premium black truffle - Tuber aestivum. Single Estate - Redmond Fine Foods Private Label



White Alba Truffle Oil

Code **080.210.055**
UoM **EACH**
Format **250ml**

Italy - Extra virgin olive oil infused with premium white truffle - Tuber magnatum. Single Estate - Redmond Fine Foods Private Label



Almond Oil

Code **080.205.061**
UoM **EACH**
Format **250ml**

Italy - Delicious in delicate fish dishes, herb salads and pesto



Pistachio Nut Oil

Code **080.205.030**
UoM **EACH**
Format **250ml**

France - Fresh and delicate pistachio aromas, ideal for carpaccio



Walnut Oil

Code **080.205.056**
UoM **EACH**
Format **500ml**

France - Blend of cold-pressed walnuts and refined walnut oil for a balanced taste



Hazelnut Oil

Code **080.205.025**
UoM **EACH**
Format **500ml**

France - Tangy, nutty taste ideal for salads



Pumpkin Seed Oil

Code **080.205.035**
UoM **EACH**
Format **250ml**

Austria - Delicious nutty flavour and warm earthy aroma. Use in salad dressings or breads, biscuits, marinades or risotto

KITCHEN ESSENTIALS + SPECIALIST GROCERY

INTERNATIONAL PASTES



Kalamata Olive Paste

Code 150.200.036
UoM EACH
Format 1.6kg

Kalios - Greece, pure black olive paste with drizzle of olive oil, powerful taste and delicate texture



Chalkidiki Olive Paste

Code 150.200.037
UoM EACH
Format 1.6kg

Kalios - Greece, pure green olive paste with drizzle of olive oil, fruity, buttery and pleasantly sour flavour



Red Miso Paste

Code 080.000.140
UoM EACH
Format 1kg

Japan - Hanamaruki family cooperative from Nagano prefecture, can be used as is or diluted in broth or sauce



White Miso Paste

Code 080.000.155
UoM EACH
Format 1kg

Japan - Hanamaruki family cooperative from Nagano prefecture, can be used as is or diluted in broth or sauce



Japanese Red Curry Paste

Code 080.000.058
UoM EACH
Format 1kg

Japan - Thicker and stickier than Indian curry, it is also not as strong and very fragrant. Subtle, fruity, intense aromas



Panang Red Curry Paste

Code 080.000.055
UoM EACH
Format 1kg

Thailand - Similar to red curry but with the addition of ground peanuts, rich and creamy, spicy yet balanced, with underlying notes of peanut and coconut



Thai Red Curry Paste

Code 080.005.190
UoM EACH
Format 1.3kg

Culinary Journey - Thailand-inspired, tangy and fresh with a great concentrated flavour, can be used directly or diluted in coconut milk



Massaman Curry Paste

Code 080.000.057
UoM EACH
Format 1kg

A fusion of Thai, Indian, and Malaysian cooking. Rich, flavourful, and mildly spicy



Gochujang Chilli Paste

Code 080.000.200
UoM EACH
Format 500g

Traditional spicy Korean condiment, can be used as is or diluted in broth or sauce



Lebanese Tahini Paste

Code 080.005.120
UoM EACH
Format 1kg

Sosa - Can be used directly or mixed in dressings and sauces



Tomato Paste 28/30

Code 150.300.110
UoM EACH
Format 850ml

Brover - Smooth paste, all natural ingredients, no added flavour



Dijon Mustard

Code 080.000.181
UoM EACH
Format 5kg

Brover - A classic French mustard with a tangy, sharp, and strong flavour with a bit of spice

KITCHEN ESSENTIALS + SPECIALIST GROCERY

STOCKS + SAUCES



Veal Stock 25%

Code 080.405.002
UoM EACH
Format 2kg x 3

Made in Ireland, Co. Kildare



Chicken Stock 30%

Code 080.405.003
UoM EACH
Format 2kg x 3

Made in Ireland, Co. Kildare



Pesto Genovese

Code 080.000.183
UoM CASE
Format 6 x 900g

Brover - Gluten-free pesto made in the traditional Genovese way, using fresh basil, Pecorino cheese, cashew nuts, pine nuts, oil and garlic



Sous Vide Massaman Curry Sauce

Code 160.110.015
UoM CASE
Format 8 x -907g



Slightly sweet, spicy, and tangy. The perfect sauce to complete any Thai-inspired dish. Reheat in boiling water for 20-25 minutes



Sous Vide Red Curry Sauce

Code 160.110.016
UoM CASE
Format 8 x -907g



Rich chilli and ginger flavour with coconut milk to compliment a variety of meats like chicken, beef, pork, duck or shrimp. Reheat in boiling water for 20-25 minutes



Sous Vide Green Curry Sauce

Code 160.110.018
UoM CASE
Format 8 x -907g



A sweet complex flavour with coconut milk and a mix of fresh herbs, with hints of basil, coriander, and a touch of green chili. Reheat in boiling water for 20-25 minutes



Sous Vide Panang Curry Sauce

Code 160.110.017
UoM CASE
Format 8 x -907g



Rich and creamy with a nutty, mellow flavour and texture of roasted peanuts ground into curry paste (spices, chili, and lemongrass). Reheat in boiling water for 20-25 minutes

KITCHEN ESSENTIALS + SPECIALIST GROCERY

PREMIUM OLIVES



Whole Kalamata Olives in Brine

Code 150.200.027
UoM EACH
Format 2kg

Kalios - Greece, hand-harvested, powerful, rich, smoky, fruity flavour



Pitted Kalamata Olives in Brine

Code 150.200.026
UoM EACH
Format 2kg

Kalios - Greece, hand-harvested, powerful, rich, smoky, fruity flavour



Pitted Chalkidiki Olives in Brine

Code 150.200.028
UoM EACH
Format 2kg

Kalios - Greece, hand-harvested, firm on the palate with a fruity, buttery and pleasantly sour flavour



Pitted Gordal Green Olives

Code 150.200.010
UoM EACH
Format 2kg

In Brine - Andalusia, Spain - Firm and juicy texture, it has an almost citrus-like taste



Whole Lucques Princess Green Olives

Code 150.200.045
UoM EACH
Format 2.2kg

Caliber 30-40 - In Brine - France - Meaty and sweet, fresh almonds and avocado aroma



Whole Bella Di Cerignola Olives

Code 150.200.070
UoM EACH
Format 5kg

Caliber 120-140 - In Brine - Italy - Mild, buttery flavour and tender bite



Whole Arbequina Brown Olives

Code 150.200.000
UoM EACH
Format 2.5kg

In Brine - Catalonia, Spain - Grassy, fruity and fresh aromatic notes



Pitted Taggiasche Black Olives

Code 150.200.030
UoM EACH
Format 2.7kg

+
In Brine - Liguria, Italy - Slightly bitter, nutty taste and soft texture



Whole Taggiasche Black Olives

Code 150.200.040
UoM EACH
Format 3.2kg

+
In Brine - Liguria, Italy - Slightly bitter, nutty taste and soft texture



Green Olives Stuffed with Anchovies

Code 150.200.051
UoM CASE
Format 24 x 50g

+
Spanish pitted green olives stuffed with anchovy paste in extra virgin olive oil



Green Olives Stuffed with Jalapeños

Code 150.200.052
UoM CASE
Format 24 x 50g

+
Large Greek pitted green olives stuffed with mild chilli jalapeno pepper and extra virgin olive oil

KITCHEN ESSENTIALS + SPECIALIST GROCERY

ANTIPASTI + TOMATO PRODUCTS



Artichoke in Sunflower Oil

Code 150.300.000
UoM EACH
Format 2.4kg

Puglia, Italy - With Stem, earthy flavour with herbaceous notes



Capucine Capers in Vinegar

Code 150.300.010
UoM EACH
Format 850ml

Brover - Intense flavour, all at once salty, sour and herbaceous



Long Sliced Gherkins

Code 150.300.035
UoM EACH
Format 2.4Ltr

Brover - Tart and sweet, with a briny flavour and crunch firm texture



Sliced Gherkins

Code 150.300.036
UoM EACH
Format 4.25Ltr

Brover - Tart and sweet, with a briny flavour and crunch firm texture



Fermented Black Garlic

Code 150.300.030
UoM EACH
Format 250g

South Korea - Slight tang like balsamic vinegar and mild sweetness like molasses with complex umami



Baby Onions in Balsamic Vinegar

Code 150.300.060
UoM EACH
Format 2.9kg

Bellei - Italy - Small, sweet hand-peeled marinated onions, perfect with pâtés, meats, savoury dishes or cheese plates



Pink Pickled Ginger

Code 150.300.045
UoM EACH
Format 1kg

Japan - Refreshingly sweet and sour with a spicy mouthfeel



Piquillo Peppers

Code 150.300.065
UoM EACH
Format 290g

Jar - Sweet Peppers in a garlic brine, no spiciness



Sweet Red Mini Pepper Drops

Code 150.300.070
UoM EACH
Format 850ml

Brover - Sweet and sour flavour with a crunchy texture



Sweet Yellow Mini Pepper Drops

Code 150.300.072
UoM EACH
Format 850ml

Brover - Slightly more sour than the red ones, with a crunchy texture



Tomato Pearls

Code 150.300.105
UoM EACH
Format 850ml

Brover - Concentrated tomato flavour, bright and sweet, thin, snappy peel and very juicy center



Peeled Whole Plum Tomatoes

Code 150.300.096
UoM CASE
Format 6 x 2.5kg

Strianese - Italy - Premium Quality, suitable for both pizza and pasta sauces



Peeled Plum Tomatoes - San Marzano

Code 150.300.090
UoM CASE
Format 6 x 2.5kg

Strianese - Italy - DOP, whole tomatoes, suitable for both pizza and pasta sauces



Chopped Tomatoes

Code 150.300.095
UoM CASE
Format 6 x 2.5kg

Strianese - Italy - Premium Quality



Semi-Dried Cherry Tomatoes

Code 150.300.100
UoM EACH
Format 2kg

Pachino, Sicily - Sun dried, chewy, salty and intense flavour



Sun-Dried Tomatoes in Oil

Code 150.300.101
UoM CASE
Format 6 X 850ml

Brover - Italy, preserved in oil with herbs

KITCHEN ESSENTIALS + SPECIALIST GROCERY

TOPPINGS + POWDERS



Yuzu Caviar Pearls

Code 080.210.033
UoM EACH
Format 50g



Spherification technique, ideal for toppings



Lemon & Lime Caviar Pearls

Code 080.210.036
UoM EACH
Format 365g



Spherification technique, ideal for toppings



Soy Sauce & Wasabi Crumble Topping

Code 040.225.084
UoM EACH
Format 500g



Innovative and convenient topping for finishing dishes



Crispy Quinoa Topping

Code 040.225.104
UoM EACH
Format 225g



Innovative and convenient topping for finishing dishes



Freeze Dried Beetroot Powder

Code 150.400.035
UoM EACH
Format 300g

Sosa - Use for dusting or decoration to dishes or to add flavour or colour



Freeze Dried Tomato Powder

Code 150.400.065
UoM EACH
Format 600g

Sosa - Use for dusting or decoration to dishes or to add flavour or colour



Freeze Dried Black Olive Flour

Code 150.400.080
UoM EACH
Format 150g



Sosa - Use for dusting or decoration to dishes or to add flavour or colour



Dashi no Moto Powder

Code 100.300.030
UoM EACH
Format 1kg

Japan - Powdered bonito soup stock, suitable for the preparation of soups, pasta dishes with a fish side or fish dishes



Balsamic Vinegar Powder

Code 080.000.010
UoM EACH
Format 200g



Sosa - Use to add a tart and slightly sweet flavour to seasonings, rubs, marinades, barbecue sauces, salad dressings, and dry mixes



Apple Vinegar Powder

Code 080.100.210
UoM EACH
Format 200g



Sosa - Use to add a tart and slightly sweet flavour to seasonings, rubs, marinades, barbecue sauces, salad dressings, and dry mixes



Powdered Mediterranean Yoghurt

Code 050.105.020
UoM EACH
Format 1kg



Sosa



Vegetable Charcoal Powder

Code 100.300.025
UoM EACH
Format 50g



AZO-free. Perfect for adding a deep onyx hue to bread and pastry recipes



Smoke Powder Natural

Code 100.100.000
UoM EACH
Format 500g



Sosa - Natural aroma to add smokey notes to recipes



KITCHEN ESSENTIALS + SPECIALIST GROCERY

FLAVOURED SEEDS + FLOWERS + SEAWEED



Sesame Seeds with Ume Plum

Code 120.300.180
UoM EACH
Format 250g

Terre Exotique - Distinct acidic taste of ume plum, sprinkle over noodles, cabbage salads or mix into a paste to flavour ice creams and pastries



Sesame Seeds with Wasabi

Code 120.300.181
UoM EACH
Format 500g

Terre Exotique - Heat of wasabi, ideal for tomato salads, basmati rice and salmon carpaccio



Sesame Seeds with Yuzu

Code 120.300.186
UoM EACH
Format 250g

Terre Exotique - Tart flavour profile underscored by hints of floral and herbal notes



Sesame Seeds with Kimchi

Code 120.300.187
UoM EACH
Format 500g

Terre Exotique - Gentle heat with notes of chilli, ginger and spring onions



Dried Rose Petals

Code 150.600.085
UoM EACH
Format 100g

Terre Exotique - 100% natural, use for infusions or flavouring



Freeze Dried Red Rose Petals

Code 150.600.011
UoM EACH
Format 5g

Sosa - Use for infusions or flavouring



Dried Hibiscus Petals

Code 150.600.015
UoM EACH
Format 100g

Sosa - Use for infusions, colouring or flavouring



Dried Cornflower Petals

Code 060.025.066
UoM EACH
Format 40g

Sosa - Use for infusions or colouring



Flower Petal Mix

Code 150.600.090
UoM EACH
Format 100g

Terre Exotique - French cornflower + marigold + rose petals, slight bitter and fruity notes



Dried Flower Mix

Code 060.025.067
UoM EACH
Format 50g

Sosa - Use for infusions, colouring or flavouring



Freeze Dried Marigold Petals

Code 150.600.062
UoM EACH
Format 7g

Sosa - Use as is, crystallised with sugar or to finish a dish



Hibiscus - Red Fruit Extract Powder

Code 150.600.035
UoM EACH
Format 500g

Sosa - Use for colouring or flavouring, slight red fruit bitterness



Kaiso Dried Seaweed Mix

Code 150.500.005
UoM EACH
Format 100g

Mix of 6 different seaweeds, just soak in cold water for 5 minutes, use immediately, dress with soy sauce or sesame dressing



Wakame Seaweed Salad

Code 150.500.021
UoM EACH
Format 1kg

Marinated Chinese seaweed salad with chili oil and sesame seeds

KITCHEN ESSENTIALS + SPECIALIST GROCERY

SHEETS + ASIAN INGREDIENTS + CHEESE ACCOMPANIMENTS



Beetroot Vegetable Sheets

Code 080.500.019
UoM PKT
Format x 10

R & D Food Revolution - Use as is, steam or deep fry for different texture and workability. Create bespoke tuiles, garnish and shapes



Potato Vegetable Sheets

Code 080.500.024
UoM PKT
Format x 10

R & D Food Revolution - Use as is, steam or deep fry for different texture and workability. Create bespoke tuiles, garnish and shapes



Carrot Vegetable Sheets

Code 080.500.027
UoM PKT
Format x 10

R & D Food Revolution - Use as is, steam or deep fry for different texture and workability. Create bespoke tuiles, garnish and shapes



Rice Paper Sheets

Code 080.500.015
UoM PKT
Format x 25

Ø28cm - Dried thin sheets made from rice flour, can be used for spring rolls or dumplings



Lemon Fruit Sheets

Code 080.500.028
UoM PKT
Format x 10

R & D Food Revolution - Use as is, steam or deep fry for different texture and workability. Create bespoke tuiles, garnish and shapes



Orange Fruit Sheets

Code 080.500.029
UoM PKT
Format x 10

R & D Food Revolution - Use as is, steam or deep fry for different texture and workability. Create bespoke tuiles, garnish and shapes



Mango Fruit Sheets

Code 080.500.031
UoM PKT
Format x 10

R & D Food Revolution - Use as is, steam or deep fry for different texture and workability. Create bespoke tuiles, garnish and shapes



Gyoza No Kawa Dough Round

Code 080.500.023
UoM CASE
Format 24 x 140g

Ø 8.5cm - Dumpling rice flour wrappers



Sour Fermented Walnuts

Code 080.500.045
UoM EACH
Format 600g

Orcio Jar - Early harvest walnuts in herbs and spices, thinly slice over beef of vanilla ice cream



Sweet Fermented Walnuts

Code 080.500.046
UoM EACH
Format 420g

Early harvest walnuts marinated in syrup, cloves, cinnamon and cardamom, delicious with game, meat and cheese



Truffled Acacia Honey

Code 040.120.025
UoM EACH
Format 120g

Italy - Pure acacia honey infused with pieces of Umbrian black summer truffle



Pressed Fig & Almond Wheel

Code 010.500.015
UoM KG
Format -

Made with dried figs, almonds, cinnamon and star anise



Panko Bread Crumbs

Code 080.500.005
UoM EACH
Format 1kg

Japan - Highest quality



Fried Onion Crispy

Code 150.400.020
UoM EACH
Format 300g

Sosa - Adds crunch and texture, perfect for finishing a dish



Bonito Flakes - Dried Smoked Tuna

Code 130.070.015
UoM EACH
Format 500g

Japanese Katsuobushi - Skipjack tuna, strong umami flavour for soups, sauces or on top of rice



Coconut Milk

Code 080.500.000
UoM EACH
Format 1Ltr

Thailand



MEAT
+ POULTRY
+ GAME



JAPANESE + AUSTRALIAN WAGYU BEEF - EVO MEATS

We source pure Japanese and Australian wagyu through our meat specialist partner Evo Meats, promoting three specific and unique wagyu beef brands.

Samurai Wagyu captures the essence of Japan's diverse culinary heritage, from Okinawa to Miyazaki. Each cut, influenced by the abundant grains of Gunma and the distinctive feed mixtures of Saitama, pays tribute to Japan's age-old samurai traditions.

From the Hyogo prefecture, Kobe Wine Beef is a luxurious A5 Wagyu. This beef's singular diet, enriched with fermented wine residues, results in exceptional tenderness and a unique flavour profile. Each cut comes with a Certificate of Authenticity, a testament to its excellence.

Finally, from the pastures of New South Wales and Queensland, Australia's Ultimus X is a fusion of Tajima wagyu and black angus cattle genetics. Each cut undergoes meticulous as-

essment by Ausmeat experts. The result is a perfect blend of Japanese ancestry with Australian expertise, culminating in an unparalleled Wagyu experience.

For further details, please contact us at Redmond Fine Foods.

IBERI Q

Based in the cultural heart of Salamanca, Spain, IberiQ is a family-owned business specialising in premium meats and hams derived from the distinctive Iberian pig. Testament to their reputation, they serve customers in over 30 countries, always adhering to the certified Iberian quality standards.

IberiQ's commitment to sustainable practices is paramount. They harness solar power for electricity, employ water conservation strategies, and promote recycling initiatives. Their business model incorporates high-quality meat production with conscientious environmental management.

The sole survivor of a once widespread Mediterranean species, the Iberian pig thrives uniquely in the Iberian Peninsula. It's characterised by its compact size, elongated snout, and an extraordinary capacity for

muscle fat development. These features represent an intriguing symbiosis with the 'dehesa' pasture, an ecologically rich landscape exclusive to Spain and Portugal.

IberiQ's Iberian pigs spend a minimum of one year roaming freely on the dehesa, playing an integral role in maintaining this distinctive ecosystem. This natural upbringing not only results in superior meat quality but also aids in preserving the unique landscape.

Historically, cured Iberian charcuterie was a cherished delicacy, whereas fresh Iberian meat was less familiar. IberiQ disrupted this pattern and pioneered the supply of fresh cuts to the world's most prestigious kitchens. The versatility and exceptional taste of IberiQ fresh Iberian meat have gained them an enviable reputation.



BEHER

How do you describe eating Jamón Iberico de Bellota? An indulgent, taste sensory experience... melt-in-the-mouth... savoury and sweet... deep flavour... rich and nutty... simply, a must!

Of course, the pre-requisite is quality.

In the 1930s Bernardo Hernández Blázquez sold his first cured, handmade pork product. His son Bernardo Hernández García took over in the 1970s and began an Iberico pig breeding programme, and the brand name Beher gained renown. The company has since developed into a large family business to international acclaim and today is led by third generation Bernardo and Jorge Hernández Tinoco.

For more than 30 years Beher has dedicated exclusively to the breeding of pure bred

Iberico pigs. The same breed factor, free-range breeding, specific and controlled feeding, and the guarantee of animal welfare ensures homogeneity across their products. With farms in Spain and Portugal, over 3,000 breeding dams and 70 sire pigs, all of which are pure bred Iberico, as well as their own insemination centre, Beher abides by very strict principles for breeding and the husbandry of their pigs.

Furthermore, Beher are focused on sustainable farming practices, maximising efficiency through control of air and temperature flow, investment into a circular economy, and transformation of waste into biomass. They also invest into clean energies including a near-term project rollout for solar panel installation across all farms. Beher is a heritage... their Jamón Iberico de Bellota a culinary must!

LES DÉLICES DE ST ORENS

Located in the French Southwest, Les Délices de Saint Orens is a farm producer of duck foie gras and duck meat. It was established in 2006 by founders Bruno Castaing and Guy Dehez. Castaing heralds from a third generation preserve makers, and Dehez's from a family of duck farmers and foie gras connoisseurs. Their joint expertise guarantees unmatched quality and authenticity in every product.

The farm raise their ducks on open ground for a period of 14 to 16 weeks, overseeing every part of their diet. The corn, harvested from their own fields, is the primary food for the ducks. As producers they focus on a sustainable, full-circle farming approach and manage the complete end-to-end process – from rearing to processing and packaging. This guarantees

authenticity and complete traceability.

In 2023, Les Délices de Saint Orens celebrated notable accolades securing a podium at the Concours Général Agricole for their preserved and semi-cooked foie gras, and a silver medal at Les Épicures competition, which celebrates fine foods.

Their award-winning products grace the tables of many distinguished chefs across France and their range is available in Ireland exclusively via Redmond Fine Foods.



PETER'S FARM

The Netherlands has a reputation for producing world-class milk-fed veal, a recognition earned through their stringent and humane animal welfare practices. In Apeldoorn, Peter's Farm sets an elevated standard for veal production, employing innovative, proprietary techniques in animal husbandry and care that surpass those set by the Dutch Society for the Protection of Animals.

Peter's Farm believes in the respectful and compassionate treatment of calves. They partner with conscientious farmers who rear calves in their natural herds, ensuring the well-being of each individual animal. This holistic approach promotes the health of the overall herd, guarantees similar size and weight among the calves, prevents malnutrition, and ensures continuous access to nourishment. They never use hormones or

other harmful additives, and the calves are nourished on a diet of specially formulated milk and grains.

Peter's Farm veal production methods are deeply rooted in the principles of exceptional farm management. The combination of conscientious farming techniques and thorough safety measures culminates in the production of superior-quality veal, distinguished by its unparalleled taste, succulent flavour, and exquisite tenderness.

THORNHILL DUCK

A recent Euro-Toques Farm category award winner, Thornhill Duck is a culinary must for meat enthusiasts - crispy golden-brown skin, deep pink flesh, rich and robust umami flavour.

Kenneth Moffitt and his family have been rearing ducks and geese at Thornhill Farm in Blacklion, Co. Cavan for over 25 years, a labour of love in their process and product.

Rearing ducks is a difficult and skilful undertaking. Unlike chicken, which will layer on meat with ease, the quality of duck meat is subject to a far greater number of variables, not least weather extremes, which play a huge part on the final product. Working yearly on the breed cycles direct with the hatcheries,

their Aylesbury-Pekin cross-bred duck is unique. Day old ducklings are brought in and reared in heated, straw bed pens over an 8-week period.

When the birds are ready to be processed, Thornhill ducks are dry plucked and wax finished. This labour-intensive process leaves the skin soft and velvety and, when cooking, the moisture is retained in the flesh while the skin itself becomes deliciously crispy.

Redmond Fine Foods is the proud distribution partner for Thornhill Duck in Ireland.



KINGSBURY IRISH WAGYU

While Irish beef has global renown, Irish wagyu beef is a relative newcomer. Wagyu beef, famous for its unmatched tenderness and rich marbling, is a culinary experience every meat lover must indulge in at least once, offering a melt-in-your-mouth sensation that redefines what beef eating is.

Founded in 2023, Kingsbury Wagyu, based in Co. Armagh, Ireland, combines rich heritage with modern expertise to produce the finest Irish Wagyu beef. Partnering exclusively with Bord Bia and Farm Quality Assured farms, Kingsbury ensures the highest standards of animal welfare and sustainability. Their cattle benefit from advanced feeding techniques, stress-free environments, and climate-controlled barns, ensuring premium quality and marbling within just 20 months.

By leveraging world-class genetics from renowned bulls like Diablo and Big Daddy, Kings-

bury consistently delivers Wagyu that meets the demanding standards of leading chefs.

Kingsbury's fully traceable beef is prized for its rich omega-3 content and exquisite marbling, backed by their commitment to eco-conscious farming practices. With methane inhibitors and biomass recycling at the heart of their operations, they ensure that every step of the production process reflects a dedication to both taste and sustainability.

Producing over 30 animals weekly, Kingsbury's integrated supply chain guarantees a reliable, consistent supply of tender, flavourful Wagyu. Each cut is graded using the AUS-MEAT Marble Score, consistently achieving a score of 7+, representing some of the highest quality Wagyu available.

For chefs, Kingsbury offers not just unparalleled flavour, but a promise of environmentally responsible farming and the highest standards of quality from farm to plate.

SILVERHILL DUCK

Silver Hill Duck, based in County Monaghan, Ireland, is celebrated for its unique Pekin-Aylesbury cross duck breed, known for its tender texture, rich flavour, and high meat-to-bone ratio. Founded in 1962, this family-run business has perfected sustainable and ethical duck farming, controlling every step from breeding and hatching to processing and packaging. This vertically integrated approach ensures consistent quality and freshness, meeting the demands of discerning chefs worldwide.

Beyond flavour, Silver Hill is a leader in sustainability, implementing renewable energy and recycling initiatives across its production process. The ducks are raised without antibiotics or growth hormones, emphasising the company's com-

mitment to animal welfare and superior taste. Silver Hill offers an extensive range of duck products - whole birds, portions, and speciality options - ideal for many kitchen applications.

With over six decades of expertise, Silver Hill Duck has become an internationally recognised brand, exporting to over 30 countries. Their dedication to husbandry, craftsmanship, and quality assurance at every stage makes them an obvious brand partner for Redmond Fine Foods and a perfect choice for chefs seeking a premium, flavourful, and ethically produced duck.



MEAT, POULTRY & GAME

JAPANESE + IRISH WAGYU BEEF



Full Blood Japanese Wagyu Fillet

Code 090.015.081
UoM KG
Format -4.5kg



Kobe Wine - House selection A5 - BMS 12, an exceptional meat recognised internationally for its intense marbling, lusciously smooth texture and profound flavours



Full Blood Japanese Wagyu Ribeye

Code 090.015.019
UoM KG
Format -3kg



Kobe Wine - House selection BMS 9+, other grades available, mouth-melting silkiness, full-flavoured character and distinct "umami" profile



Full Blood Japanese Wagyu Striploin

Code 090.015.009
UoM KG
Format -4kg



Kobe Wine - House selection A5 - mouth-melting silkiness, full-flavoured character and distinct "umami" profile



Full Blood Japanese Wagyu Chuck Roll

Code 090.015.088
UoM KG
Format -4kg



Kobe Wine - House selection A5 - mouth-melting silkiness, full-flavoured character and distinct "umami" profile



Irish Wagyu Ribeye - Whole

Code 090.015.163
UoM KG
Format -3kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Ribeye - Portion

Code 090.015.150
UoM PKT
Format 2 x 10oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Striploin

Code 090.015.153
UoM KG
Format -6kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Striploin

Code 090.015.155
UoM PKT
Format 2 x 10oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Rump Heart - Whole

Code 090.015.159
UoM KG
Format -2.5kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Rump Heart - Portion

Code 090.015.157
UoM PKT
Format 2 x 8oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Fillet

Code 090.015.160
UoM PKT
Format 2 x 8oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Fillet - Chain on

Code 090.015.168
UoM KG
Format -2.5kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Short Rib Bone-in

Code 090.015.154
UoM KG
Format -1.5kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Standing Rib

Code 090.015.172
UoM KG
Format -9kg



Ireland - Kingsbury - BMS 7+ - 5 bones



Irish Wagyu Picanha - Portion

Code 090.015.156
UoM PKT
Format 2 x 6oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Picanha - Portion

Code 090.015.165
UoM PKT
Format 2 x 8oz



Ireland - Kingsbury - BMS 7+

More cuts available, contact us for full range

IRISH WAGYU BEEF



Irish Wagyu Picanha Rump - Whole

Code 090.015.166
 UoM KG
 Format -1.5kg

Ireland - Kingsbury - BMS 7+



Irish Wagyu Flat Iron - Portion

Code 090.015.158
 UoM PKT
 Format 2 x 6oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Silverside Eye

Code 090.015.162
 UoM KG
 Format -1.5kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Featherblade

Code 090.015.174
 UoM KG
 Format -2.5kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Brisket - Flat

Code 090.015.173
 UoM KG
 Format -5kg



Ireland - Kingsbury - BMS 7+



Irish Wagyu Burgers - 8oz

Code 090.015.151
 UoM BOX
 Format 10 x 8oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Burgers - 6oz

Code 090.015.152
 UoM BOX
 Format 15 x 6oz



Ireland - Kingsbury - BMS 7+



Irish Wagyu Mince 75VL

Code 090.015.169
 UoM KG
 Format -1kg



Ireland - Kingsbury - BMS 7+

More cuts available, contact us for full range

MEAT, POULTRY & GAME

IBERICO PORK + MILK-FED VEAL



Iberico Pork Presa

Code 099.054.000
UoM KG
Format -750kg



Spain - IberiQ - Extremely marbled, sought-after for its softness and is a very red cut of meat with a large proportion of marbling



Iberico Pork Secreto - Flank

Code 099.054.015
UoM KG
Format -350g



Spain - IberiQ - A delicious tender and juicy cut, beautiful marbling and pink colour with a silky texture



Iberico Pork Skewers

Code 099.054.016
UoM KG
Format -6.5kg



Spain - IberiQ - 210 skewers, made from the highest quality iberico pork meat, exceptional tenderness and smooth flavour



Iberico Pork Burger

Code 099.054.027
UoM CASE
Format 50 x -140g



Spain - IberiQ - High amount of fat marbling making for succulent and juicy burgers



Milk-Fed Veal Pistola Tail-Skirt Off

Code 090.030.050
UoM KG
Format -35kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Cheek

Code 090.030.080
UoM KG
Format -



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Short Loin Kitchen Trim

Code 090.030.025
UoM KG
Format 4 x -2.2kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Short Loin Kitchen Trim

Code 099.030.025
UoM KG
Format -2.2kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Rump

Code 090.030.040
UoM KG
Format 5 x -2kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Loin with Fillet

Code 090.030.096
UoM KG
Format 2 x -9kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Topside Cap-Off

Code 090.030.097
UoM KG
Format 4 x -4.8kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



Milk-Fed Veal Liver

Code 090.030.095
UoM KG
Format -4.5kg



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat



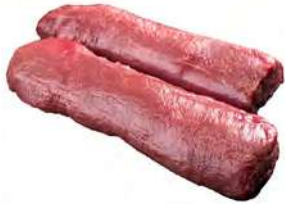
Milk-Fed Veal Heart Sweetbreads

Code 099.030.091
UoM KG
Format -500g



The Netherlands - Peter's Farm - Premium breeding, high quality, tenderness and flavour of the meat

VENISON + GAME



Wild Sika Venison Loin

Code 090.305.010
UoM KG
Format -1.5kg



Ireland - Rich and earthy flavour, often imbued with hints of the acorns, sage and herbs that the deers eat



Wild Sika Venison Haunch Bone In

Code 090.305.015
UoM KG
Format 3-5kg



Ireland - Rich and earthy flavour, often imbued with hints of the acorns, sage and herbs that the deers eat



Wild Venison Haunch Bone Out

Code 090.305.020
UoM KG
Format 2-4kg



Ireland - Rich and earthy flavour, often imbued with hints of the acorns, sage and herbs that the deers eat



Wild Venison Shoulder Bone Out

Code 090.305.026
UoM KG
Format -4.5kg



Ireland - Rich and earthy flavour, often imbued with hints of the acorns, sage and herbs that the deers eat



Wild Sika Venison Saddle

Code 090.305.005
UoM KG
Format 3-5kg



Ireland - Rich and earthy flavour, often imbued with hints of the acorns, sage and herbs that the deers eat



Wild Sika Venison Saddle

Code 090.305.000
UoM KG
Format 5-7kg



Ireland - Rich and earthy flavour, often imbued with hints of the acorns, sage and herbs that the deers eat



Pheasant Oven-Ready

Code 090.300.001
UoM EACH
Format 12 x 700g



UK - Nov to Jan - Tender meat, with a gamey taste, rich flesh, with a distinctive red colour. New-York Dressed birds also available on request



Red Leg Partridge Oven-Ready

Code 090.300.015
UoM EACH
Format x 20



UK - Nov to Jan - A slightly more gamey and sweet flavour compared to pheasant, partridge is strong enough to take on hearty flavours. New-York Dressed birds also available on request



Wild Mallard Oven-Ready

Code 090.300.024
UoM EACH
Format x 10



UK - Sept to Jan - Rich and full flavour similar to red meat, good amount of fat, best roasted. New-York Dressed birds also available on request

MEAT, POULTRY & GAME

DUCK PRODUCTS



Whole Duck - Dry Plucked

Code 090.200.000
UoM CASE
Format 6 x -2.2kg



Ireland - Thornhill Duck - Aylesbury-Pekin cross specifically bred for high flavour and is beautifully tender and sweet



Whole Duck - New York Dressed

Code 090.200.002
UoM CASE
Format 6 x -2.2kg



Ireland - Thornhill Duck - Aylesbury-Pekin cross specifically bred for high flavour and is beautifully tender and sweet



Whole Duck - Oven-Ready

Code 090.200.016
UoM CASE
Format 6 x -2kg



Ireland - Silverhill Duck - Aylesbury-Pekin cross specifically bred for high flavour and is beautifully tender and sweet



Silver Hill Fresh Duck Breast

Code 090.200.007
UoM BOX
Format 10 x 200g



Ireland - Unique breed of duck. Tender, succulent and bursting with flavour



Silver Hill Fresh Duck Breast

Code 090.200.014
UoM BOX
Format 10 x 225g



Ireland - Unique breed of duck. Tender, succulent and bursting with flavour



Silver Hill Fresh Duck Legs

Code 090.200.008
UoM BOX
Format 10 x 250g



Ireland - Unique breed of duck. Tender, succulent and bursting with flavour



Silver Hill Confit Duck Legs

Code 090.200.009
UoM BOX
Format 20 x 250g



Ireland - Unique breed of duck. Tender, succulent and bursting with flavour



Thornhill Duck Hearts

Code 090.200.020
UoM BAG
Format -1kg



Ireland - Thornhill Duck - Aylesbury-Peking cross specifically bred for high flavour and is beautifully tender and sweet



Thornhill Duck Liver

Code 090.200.025
UoM BAG
Format -1kg



Ireland - Thornhill Duck - Aylesbury-Peking cross specifically bred for high flavour and is beautifully tender and sweet



Silver Hill Duck Fat

Code 090.200.013
UoM CASE
Format 6 x 1.5kg



Ireland - Unique breed of duck. Tender, succulent and bursting with flavour



Duck Foie Gras Deveined Lobe

Code 090.400.100
UoM KG
Format -650g



France - Délices de St Orens - Open-air, fed locally-grown grain, highest quality duck meat and total traceability as all products are made on the farm



Duck Terrine with Foie Gras

Code 090.400.120
UoM KG
Format -1kg

France - Délices de St Orens - Open-air, fed locally-grown grain, highest quality duck meat and total traceability as all products are made on the farm



Duck Mousse with Foie Gras 10%

Code 090.400.145
UoM KG
Format -1kg

France - Délices de St Orens - Open-air, fed locally-grown grain, highest quality duck meat and total traceability as all products are made on the farm

SPANISH + ITALIAN CHARCUTERIE



Jamon 100% Iberico de Bellota Bone In

Code 090.500.000
UoM KG
Format -7kg



Spain - Beher Red Label - Acorn-fed, free-roaming Pata Negra pigs meat, smooth texture and rich, savoury taste



Jamon 100% Iberico de Bellota Bone Out

Code 090.500.005
UoM KG
Format -4.5kg

Spain - Beher Red Label - Acorn-fed, free-roaming Pata Negra pigs meat, smooth texture and rich, savoury taste



Jamon Serrano Reserva 24mths Bone Out

Code 090.500.045
UoM KG
Format -4.5kg

Spain - L'Espana - Intense, pleasant and balanced flavour, with just the right amount of fat



100% Paleta Iberico de Bellota Bone Out

Code 090.500.160
UoM KG
Format -2.5kg

Spain - Beher Red - Acorn-fed, free-roaming Pata Negra pigs meat, finest grade of jamon iberico, 18 to 24 months curing



Jamon 100% Iberico de Bellota Sliced

Code 090.500.104
UoM CASE
Format 20 x 100g

Spain - Beher - Acorn-fed, free-roaming Pata Negra pigs meat, smooth texture and rich, savoury taste



Jamon Iberico De Cebo Sliced

Code 090.500.047
UoM CASE
Format 500g

Spain - Premium grain-fed pigs' meat, 24 months curing



Jamon Serrano Reserve Sliced

Code 090.500.046
UoM EACH
Format 8 x 250g

Spain - IberiQ - Delicate flavour with low salt content. Pleasant aroma, uniform and non-fibrous consistency non-greasy firm texture



Salchichon 100% Iberico

Code 090.500.111
UoM KG
Format -1.2kg

Spain - Beher - Iberico pork loin and fat are mixed, seasoned with salt, garlic + spices, left to marinate then put in natural casing and cured for 3+ months



Chorizo 100% Iberico

Code 090.500.109
UoM KG
Format -1.2kg

Spain - Beher - Lean pork from the Iberico pig, mixed with pork fat, salt, pimentón, garlic, oregano + other spices and cured for 1+ month



Lomo 100% Iberico Cebo de Campo

Code 090.500.108
UoM KG
Format -1.25kg

Spain - Beher - Made from tenderloin of Iberico pig, cured in Spanish sea salt + pimentón then put in a natural casing and hung for 12+ months



Chorizo Ristra Picante for Cooking

Code 090.500.115
UoM KG
Format -2.5kg

Spain - Alvarez - Delicious dry-cured pork sausage is seasoned with spicy smoked paprika



Chorizo Oreado

Code 090.500.125
UoM EACH
Format 1kg

Spain - Alejandro - 100% natural, finest pork meat seasoned with paprika, salt and natural spices



Sobrasada Iberica

Code 090.500.155
UoM KG
Format -2.5kg

Spain - Casalba - Acorn fed, made with the lean meat, pancetta and jowls of Iberian pork and paprika de la Vera



Cooking Morcilla with Rice

Code 099.500.142
UoM CASE
Format 12 x 330g

Spain - Made with ground pork, pig's blood, high quality rice from Valencia, seasonings, spices and chopped onions



Nduja Di Spilinga

Code 090.505.065
UoM KG
Format -400g

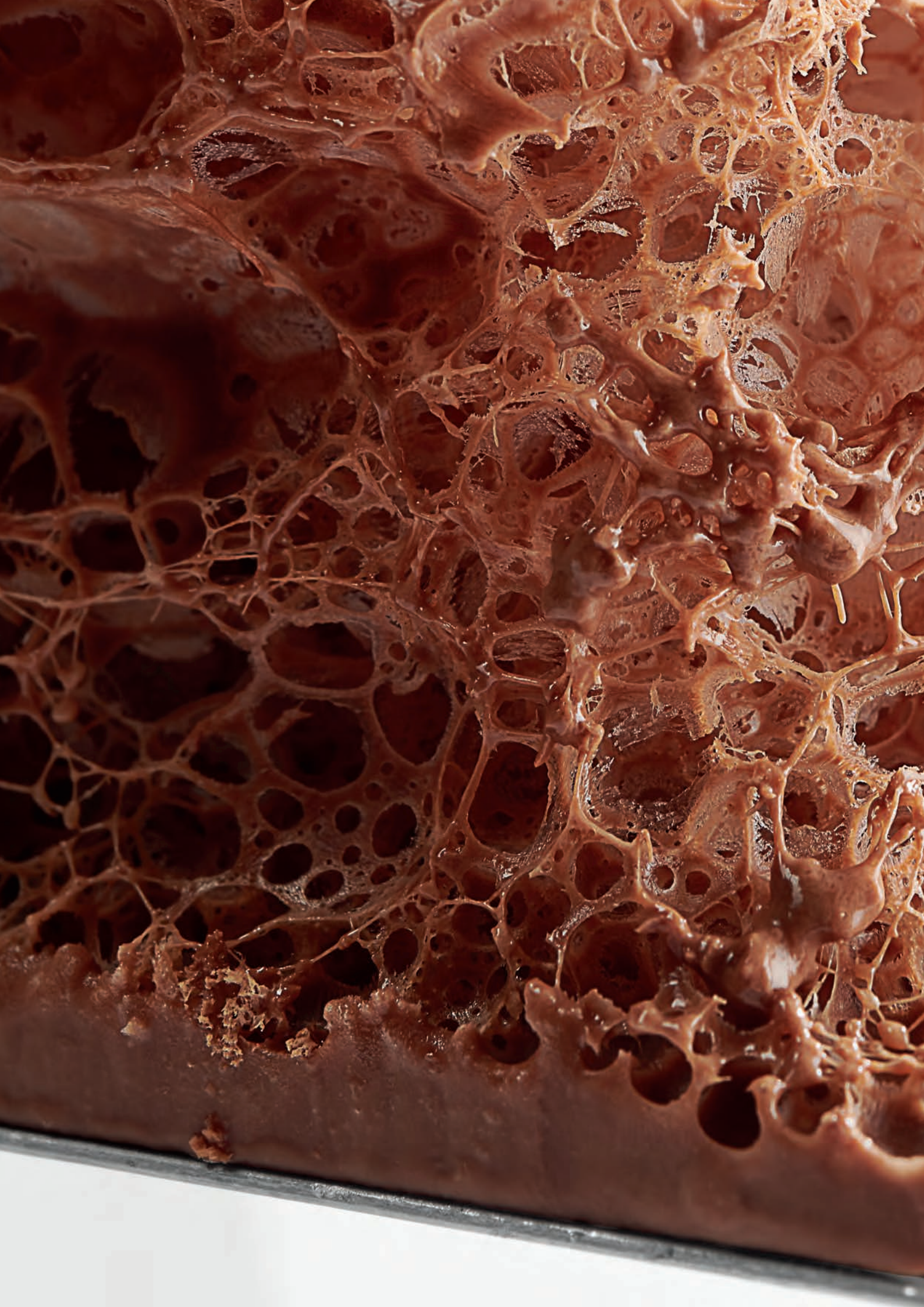
Italy - Calabrian specialty typically made with parts of the pig such as shoulder and belly as well as tripes, roasted peppers and chilli



Lardo di Colonnata

Code 090.505.015
UoM KG
Format -1.5kg

Italy - Pork fat aged for 6mths+ in marble basins rubbed with garlic and herbs then covered with salt and spices, exquisite flavour and smoothness



A close-up photograph of a chocolate mold. The mold is filled with a rich, brown chocolate that has been poured and then allowed to set, creating a complex, porous, honeycomb-like structure. The texture is intricate, with many small, interconnected cells. The lighting is warm and focused, highlighting the glossy sheen of the chocolate and the depth of the shadows within the cells. The background is a soft, out-of-focus light brown, suggesting a kitchen or bakery setting.

MODERN GASTRONOMY



SOSA INGREDIENTS

The company Sosa was founded in 1976 as a family business producing hand-crafted, traditional Catalan wafers and Christmas sweets. At the turn of this century, a new approach to gastronomy began presenting a fresh perspective on the world of modern cuisine. This movement was led by Ferran Adrià of famed restaurant El Bulli, northern Spain. In response to this, Sosa Ingredients (Sosa) was conceived to develop texturising agents and unique and novel gastronomic ingredients.

Today Sosa has two production sites, is present in more than 80 countries, and their range comprises of more than 10 unique product categories. The company is defined by the pillars of limitless creativity, knowledge exchange, and modern gastronomy. As they say at Sosa, "*we imagine tomorrow's gastronomy*". Their mission is to inspire and build a global community around innovation and creativity.

With a defined emphasis on natural ingredients, their entire catalogue of products brilliantly illustrates their unique approach: gelling, whipping and airming agents; technical sugars; crumbles and airbags; candied nuts, flours, pure nut pastes and pralines; freeze dried fruit and wet proof crispies; and preserved fruit and pastes... Sosa is a cornucopia of culinary possibilities. Recently, Sosa has put an emphasis on the benefits of plant-based food and helping customers conceive new recipes.

Redmond Fine Foods are working with Sosa since 2009, transitioning over the years from the chef's secret ingredient to today's gastronomic necessity.





MODERN GASTRONOMY

ACID



Cremor Tartar

Code 100.000.025
UoM EACH
Format 1kg



Sosa - Stabiliser and emulsifier, impedes crystallization of sugar. Apply directly in cold mix and incorporate blending. In combination with bicarbonate, increases volume of pastry dough. Helps stabilizing whipped egg whites and cream. Avoids crystallisation of sugar in caramel elaborations.



Powdered Citric Acid - Anhidra Thin

Code 100.055.005
UoM EACH
Format 1kg



Sosa - Acidity regulator used to substitute lemon juice in preparations. Used as a flavouring and acidifier in foods, it increases the gelling capacity of pectin. Use in recipes which require acidic application: jams, fruit spreads, preparations with fruits, fruit washes...



Ascorbic Acid

Code 100.055.010
UoM EACH
Format 1kg



Sosa - Acidifier, antioxidant and enhancer for bread. Used as an antioxidant or acidifier in foods, especially fruits and vegetables. Use in products that require an antioxidant: fruit washes, fruit in heavy syrup, fruit salads, juices...



Kit Ph + Sodium Citrate

Code 100.020.015
UoM EACH
Format 750g



Sosa - Sodium citrate and test strips. Sodium citrate, a fruit product, is an essential component of most refreshing beverages, to which it adds an acid touch and enhances the flavour. It is used as an antioxidant, and above all, in the case of spherification, as a pH corrector, reducing acidity.

AIRBAG



Pork Air Bag - Coarse

Code 100.200.000
UoM EACH
Format 750g

Sosa - Pieces of boiled and partially dehydrated pork skin that, once fried, swell up to 4 or 5 times their size, resulting in something similar to pork rinds.



Pork Air Bag - Fine

Code 100.200.005
UoM EACH
Format 600g

Sosa - Fine pieces of boiled and partially dehydrated pork skin that, once fried, swell up to 4 or 5 times their size, resulting in something similar to pork rinds.



Potato Air Bag - Coarse

Code 100.200.010
UoM EACH
Format 750g



Sosa - Product made of wheat flour and potato starch that, once fried, swell up to 4 or 5 times their size. Great for adding texture to vegan dishes

AIRBAG



Free Air Bag

Code 100.200.030
UoM EACH
Format 400g



Sosa - Powder to make air bags. Mix of rice starch and kuzu. It turns crunchy when mixed with any liquid, dried and then fried. Avoid mixing with oily substances or liquids with high levels of sugar.

AIRING AGENT



High Foamer - Proespuma - Cold

Code 100.005.015
UoM EACH
Format 700g



Sosa - Stabiliser for cold foams. Foaming effect. Dissolve in cold liquid or semi-liquid elaboration. Use for cold foams with siphon.



High Foamer - Proespuma - Hot

Code 100.005.020
UoM EACH
Format 500g



Sosa - Stabiliser for hot foams. Foaming effect, foam and emulsifier. Dissolve in desired preparation. Use with any kind of liquid or semi-liquid elaboration. Heat between 50 °C and 70 °C. Use for hot foams with siphon. Apply into cold mix then heat.



Bubble

Code 100.005.025
UoM EACH
Format 500g



Sosa - Powdered preparation from egg whites and xanthan. Base to make edible bubbles. Mix 23g of preparation in 1L of liquid, vacuum pack to eliminate air bubbles. Apply Foam kit Pro to produce bubbles, leave for a few minutes to stabilize and recover the bubbles generated with the help of a skimmer. Sosa flavourings can be added to the mix. Use for honey, beetroot, cocoa bubbles etc.

BULKING AGENT



Maltosec - Tapioca Maltodextrin

Code 100.040.000
UoM EACH
Format 500g



Sosa - Bulking agent to increase the volume of solids. In the preparation without substantially changing the organoleptic elements. Add to a cold or hot preparation with no need for prior hydration. Low texturing capacity, very good solubility in cold. Partial or full substitute for sucrose in recipes where it is normally used.

EMULSIFIER



Soy Lecithin

Code 100.000.000
UoM EACH
Format 400g



Sosa - Emulsifier, helps incorporation of air, in excess can modify flavour. Add to cold mix and beat in order to introduce air. Use with any kind of liquid but can have difficulties with alcohols and certain infusions.



Emulsifying Paste

Code 100.000.005
UoM EACH
Format 1kg



Sosa - Very stable emulsions. Apply directly in cold mix. Use with any kind of liquid elaboration with some fat content. Helps emulsify vinaigrettes, fruit or vegetable mayonnaises without egg. You can add a thickening agent in order to acquire a higher consistency (E.g. xantana, guar gum...)

MODERN GASTRONOMY

EMULSIFIER



Sucro Emul

Code 100.000.010
UoM EACH
Format 500g



Sosa - Emulsifier. Dissolve at the watery part of the elaboration and add to the rest afterwards. Use with any kind of liquid with some water content. It allows the elaboration of hot and alcoholic airs. Increases the volume of bread dough and bundt cakes, stabilizes lactic mixes, ice cream, pastry custards, airs, etc.



Natur Emul

Code 100.000.015
UoM EACH
Format 500g



Sosa - Humectant, stabilising agent and emulsifier. Fat substitute. Enables a more or less stable union of aqueous and fatty ingredients. Mix in one of the two phases (water or fat) of the preparation and integrate into the other phase, mixing continuously until you get the right emulsion. Use for mayonnaise without egg, creams, ganaches, whipped doughs (sponges in general), fermented doughs (bread and derivatives), ice-creams and drinks.



Glicemul

Code 100.000.030
UoM EACH
Format 400g



Sosa - Increases the fusion point of fat and helps create more or less solid textures. Dissolve in hot, from 60 °C on, and activate in cold. Always use with a fatty medium, liposoluble for texturized oils or nut butters.



Glycerine Liquid

Code 100.000.040
UoM EACH
Format 1.3kg



Sosa - Anti- freezing agent, emulsifier that helps the union between fat molecules and water.

ENZYME



Enzymatic Fruit Peeler

Code 100.050.000
UoM EACH
Format 50g



Sosa - Best used on citrus fruits. Dissolve 1 part enzyme per 10 parts water, submerge the fruit and wait for 20 minutes

GELLING AGENT - ANIMAL ORIGIN



Activa Eb - Meat Glue

Code 100.015.065
UoM EACH
Format 1kg



Transglutaminase enzyme. Tasteless, to bind meat protein together.



Instangel - Animal Gelatine

Code 100.025.005
UoM EACH
Format 500g

Sosa - Powder gelatine of animal origin (pork). Fast gelation speed. Dissolves in cold liquid and acts in about 20 minutes. Strength:180 bloom.



GELLING AGENT - ANIMAL ORIGIN



Beef Gelatin in Powder

Code 100.025.000
UoM EACH
Format 750g



Sosa - Powder gelatin of animal origin (beef). Dissolves well under strong agitation. Thermoreversible between 35°C and 40°C Freezing. Gelling temperature <15°C. Solubility at 45 ° C. Soft and flexible gel.



Silver Gelatine Sheets

Code 100.025.001
UoM EACH
Format 2kg



Sosa - Gelatine of animal origin (pork). Slow gelation speed. Dissolves in cold liquid and acts in about 20 minutes. Strength: 180 bloom.



Gold Gelatine Sheets

Code 100.025.003
UoM EACH
Format 2kg



Sosa - Gelatine of animal origin (pork). Fast gelation speed. Dissolves in cold liquid and acts in about 20 minutes. Strength: 230 bloom.

GELLING AGENT - VEGETABLE ORIGIN



Kappa Gum

Code 100.015.030
UoM EACH
Format 600g



Sosa - Carrageen gelling agent, can be used in any kind of liquid application like cold gelatines or foams. Produce multiple synergies and gels from 60°C.



Pectina Jaune - Slow Set

Code 100.015.045
UoM EACH
Format 500g



Sosa - This specific type of pectin has a low setting temperature compared to standard pectin and therefore its has significant advantages in the handling and production of confectionery. It is a gelling agent in an acidic environment and has a high level of sugar content. Use for jelly sweets, pâte de fruit and bakery fillings



Pectina Jaune - Citrus

Code 100.015.050
UoM EACH
Format 500g



Sosa - Thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, at a dose of 0,5 to 1,5% and a minimum 64% solids, depending on the formulation and texture required.



Pectina Acid Free

Code 100.015.046
UoM EACH
Format 500g



Sosa - Thickener specially indicated for the production of dairy and fermented products. Thermoreversible between 40 and 60 °C. Use for the gelation of dairy products and fermented products low in fat, stabilisation of creams, jellies without acid.

MODERN GASTRONOMY

GELLING AGENT - VEGETABLE ORIGIN



Fruit NH Pectin

Code 100.015.060
UoM EACH
Format 500g



Sosa - Thickener and/or gelling agent specially indicated for making glossy gelling agents. Use for neutral acidic or fruit-based iced glazing, thermoreversible jellies low in sugar or in creams.



Pectina Nappage X58

Code 100.015.055
UoM EACH
Format 500g



Sosa - Thickener and/or gelling agent suitable for use with all types of fatty or milky liquids. Can be frozen and is relatively slow acting (24 hours). Use to make chocolate toppings, milk glazes and calcium-rich products.



Freeze Veggie Gel

Code 100.015.075
UoM EACH
Format 500g



Sosa - Mixture of gelling agent, thickener and sweetener of plant origin. Fast gelling gelatin, little sweet, transparent and freeze-resistant. Use for encapsulation of solids, liquids and creamy textures. Elaboration of gel veils and gelatins, sweet and savoury, jellification for mousse stuffing.



Vegetable Gelling Agent

Code 100.015.000
UoM EACH
Format 500g



Sosa - Mixture of plant-based gelling agent extracted from red algae and locust bean gum. The gelatin it forms is very elastic, firm and easy to handle with no adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids. Use for elastic jelly for sweet or savoury applications, "fake pasta", no flour needed.



Vegan Mousse Gelatine

Code 100.025.006
UoM EACH
Format 500g



Sosa - Mixture of agar agar and tapioca starch. Gelling agent formulated specifically for the gelification of vegan mousses. Gelification temperature below 32-40 °C. Freeze resistant. It allows the gelling of all types of mousse with a wide pH range. Should always be applied to the aqueous part of the recipe. It is advised that the aerated part of the mousse is a meringue made using plant protein, so you can work at high temperatures and give enough time for the full incorporation of the aerated part before gelification occurs.



Agar Agar

Code 100.015.015
UoM EACH
Format 500g



Sosa - Plant-based gelling agent extracted from red algae. Slow, thermoreversible jellification between 70-80 °C. The differentiating feature of this product is that it jellifies at approximately 40°C, once jellified it resists temperatures up to 70-80°C. This means you don't have to heat up all the liquid you want to jellify, allowing you to keep a cool taste. This also allows other elements to be introduced into the formula before complete jellification. Use for hot and cold gelatins, solid caviars, aspics, grateable gelatins.



Pro Pannacotta

Code 100.015.035
UoM EACH
Format 800g



Sosa - Plant-based gelling agent extracted from red algae. Quick, thermoreversible jellification between 60-70°C. Smooth, elastic texture. The gelatin it forms becomes fluid when shaken and then resumes its original gelatin form. Improves its capacity with calcium-containing fluids. Use in flan-type desserts, panna cotta, egg-free puddings or drinkable gelatins. Also available in 3.5kg



GELLING AGENT - VEGETABLE ORIGIN



Gellan Gum

Code 100.015.040
UoM EACH
Format 500g



Sosa - Gelling agent obtained by fermentation of bacteria (Sphingonomas Elodea). Quick jellification. Forms gelatins that are resistant to high temperatures without melting, allowing them to be used for fillings for baking or very hot jellies. Use for heat-resistant gelatins, fillings for biscuits and pastries.



Metilgel

Code 100.015.020
UoM EACH
Format 300g



Sosa - Methylcellulose, cellulose derived from vegetable source. Gels in hot liquids or semi-liquids and resists freezing. Use for airs, foams, glues, gnocchis or gel noodles.



Gelbinder

Code 100.015.025
UoM EACH
Format 500g



Sosa - Mixture of alginate, calcium and retardant salts. Binding and thermo-irreversible gelling effect. It can jellify faster and get a harder texture with foods rich in calcium. With foods rich in salt or acids, it may have a slower and weaker jellification. Use for burgers, terrines, carpaccios, thermo irreversible gelatines.



Elastic

Code 100.015.010
UoM EACH
Format 650g



Sosa - Mix of carob bean gum and carrageen which makes a very elastic gelling agent, ideal for elastic gelatines. Mix with any liquid elaboration.

SPHERIFICATION



Alginat

Code 100.020.000
UoM EACH
Format 750g



Sosa - Product derived from different types of seaweeds (Fucus, Laminaria, Macrocystis), known for forming gels in the presence of calcium. As any other kind of hydrochloride, it needs some water content in order to hydrate. Use for direct or reverse spherification.



Clorur

Code 100.020.005
UoM EACH
Format 750g



Sosa - Sodium clorur is used to cause the reaction of Alginat in the spherification technique. Acts as the bath for carrying out direct spherification.



Gluconolactat

Code 100.020.010
UoM EACH
Format 500g



Sosa - Mix of two salts (Calcium gluconate and lactic calcium) which allows to incorporate calcium into a medium without adding any flavour. It helps us to add enough calcium in order to react with Alginat and create a sphere. Use with product mixes for reverse spherification which are poor in calcium.

MODERN GASTRONOMY

STABILISER



Garrofi - Carob Gum

Code 100.010.020
UoM EACH
Format 650g



Sosa - Thickener and stabiliser extracted from the seeds of the carob tree. Has the ability to produce very viscous solutions on an aqueous basis without masking the taste. Mix hot or cold in aqueous liquids with strong agitation. Thickens and stabilises liquids with a high percentage of fat. It is the most acid-resistant substance of this type. Use in soft drinks, soups, sauces, creams and ice creams, but also in confectionery, biscuits, special breads, jams and vegetable preserves, whipping cream, etc.



Guar Gum

Code 100.010.025
UoM EACH
Format 750g



Sosa - Thickening and stabiliser agent. Produces very viscous and stable solutions when integrated into aqueous liquids or emulsions. Thickens and stabilises liquids with a high percentage of fat. Texture is not affected by the presence of salts. It is able to hydrate in cold water, although the increase in temperature aids hydration. Use in sauces, creams, foams, mousses and ice creams, in products that must undergo high temperature sterilisation treatments and in other dairy derivatives.



Arabic Gum

Code 100.010.050
UoM EACH
Format 500g



Sosa - Polysaccharide with natural origin. Thickening agent, emulsifier and stabiliser. Apply in cold or hot mixes. Use with any liquid elaboration. Insoluble in alcohol and fat. Use for stabilizing foams, emulsions, chewable candy, filling agent.



Procrema 100 Cold

Code 100.035.000
UoM EACH
Format 3kg



Sosa - This ice cream stabiliser is made of a mixture of stabilisers, emulsifier, airming agent and technical sugars. Mix it with any liquid or semi-liquid preparation with a creamy base. Dose: 100g for 1kg



Procrema 100 Cold/Hot Natur

Code 100.035.001
UoM EACH
Format 3kg



Sosa - A mixture of stabilizers, thickeners, proteins, fibers and sugars to stabilize ice cream naturally while both hot and cold. Mix with any liquid or semi-liquid preparation, dairy or plant-based "milk".



ProSORbet 100 Cold

Code 100.035.010
UoM EACH
Format 3kg



Sosa - This sorbet stabiliser is made of a mixture of stabilisers, emulsifier, airming agent and technical sugars. Mix it with any liquid or semi-liquid preparation. Dose: 100g for 1kg



ProSORbet 5 Cold - Hot

Code 100.035.012
UoM EACH
Format 500g



Sosa - This sorbet stabiliser can be mixed with any liquid or semi liquid in the preparation of sorbets. Dose: 5g for 1kg



STABILISER



Promousse

Code 100.035.020
UoM EACH
Format 3kg



Sosa - This neutral base helps for the preparation of mousses, it is a thickening agent and stabiliser. Mix with electric mixer for complete incorporation, in any kind of liquid as e.g. milk, whipped cream, fruit pulps... No heat needed. It adds a creamy aspect to the mix and gives a pleasant softness without using eggs.



Promochi - Kuzu

Code 100.010.035
UoM EACH
Format 400g



Sosa - This kuzu powder has a high thickening capacity which gives a very translucent and shiny gelatinous texture to creations. In large quantities it is capable of forming thermo-irreversible gels with a very glutinous and elastic texture. Dissolve in cold liquid and then bring to a boil for about 3 minutes. It acquires denser texture as it cools. Good substitute for corn starch, applicable with all types of liquids. Use for sauces, purées, soups, replacing flours and starches.



Flaxfiber

Code 030.320.001
UoM EACH
Format 600g



Sosa - Fiber from brown and golden flax seeds, from which the mucilage is extracted. Its composition gives it outstanding thickening, stabilising, emulsifying and holding capabilities. It can act as a substitute for xanthan gum's stabilising and thickening properties when used in a 1:2 ratio. It is neutral in flavour and colour. Readily soluble/dispersible in hot or cold water across a wide pH range.



Gelcrem - Hot

Code 100.010.010
UoM EACH
Format 500g



Sosa - Refined corn starch, treated at high temperatures. Thickening agent resists high temperatures and is stable to put in the oven, allows freezing. Mix in cold preparation and heat until boiling. Use with any kind of liquid or semi-liquid elaboration. Use for cooked creams as e.g. pastry custards, hot creams, bechamel sauce.



Gelcrem - Cold

Code 100.010.015
UoM EACH
Format 500g



Sosa - Modified potato starch. Thickening agent gives a creamy texture (as e.g. pastry cream) in cold applications. Mix in cold or hot. Substitute for corn starch, for any kind of liquids. Viscosity stable in the oven, stable in acid mixes. Optimal application for creams like raw pastry cream, cold creams or texturized soups.



Xanthan Gum - Gelespessa

Code 100.010.005
UoM EACH
Format 500g



Sosa - Carbohydrate (bacterial fermentation of corn starch). Thickening agent, emulsifier, suspensor. Dissolve in cold or hot, mix with an electric mixer. Use with any kind of liquid with water content higher than 80%. Heat resistant, allows freezing, thermo irreversible. Use for sauces, raw coulis, vinaigrettes, texturized soups.



Clear Xanthan Gum

Code 100.010.000
UoM EACH
Format 500g



Sosa - Same properties as Xanthan gum but increased transparency. Thickening agent, emulsifier, suspensor. Dissolves in cold or hot, mix with an electric mixer. Any kind of liquid with water content higher than 80%. Resistant to heat and freezing, thermo irreversible. Use for sauces, raw coulis, fake vinaigrettes, soups, syrups.

MODERN GASTRONOMY

STABILISER



Ultratex

Code 100.010.040
UoM EACH
Format 400g



Sosa - Modified tapioca starch. Texturiser and thickener in cold applications. Add to liquid and beat until blended. The resulting mixture can be dried to create thin and crunchy tuiles. Application possible in all kinds of sauces, purées, toppings and baked products.

WHIPPING AGENT



Powdered Egg White - Albuwhip

Code 100.005.005
UoM EACH
Format 500g



Sosa - Egg albumin powder. Whipping, emulsifying and coagulant effect. Egg white substitute. Mix while cold in the liquid base with no fat content and disperse with strong agitation. Air retention capacity up to 60%. Coagulant capacity from 57 °C. 25% higher whipping capacity and 5 times more stable than fresh egg white. Use in meringues, sponge cakes, doughs, macarons, marshmallows, mousses, soufflé, foams...



Potatowhip

Code 100.005.011
UoM EACH
Format 400g



Sosa - Deodorized potato protein powder. Whipping and foaming effect. Emulsifying and coagulant capacity. It works both cold and hot. Substitute of egg white or albumin due to its coagulant capacity. Use for meringues, sponge cakes, doughs, macarons, marshmallows, mousses, soufflé, foams...



Soyawhip

Code 100.005.012
UoM EACH
Format 300g



Sosa - Vegetal protein from hydrolysed soybean, maltodextrin and xanthan gum. Whipping and foaming effect. Use: May be used for both cold and hot applications. Use with any aqueous liquid, regardless of its pH. Substitute of egg white or albumin due to its coagulant capacity. Use for meringues, sponge cakes, doughs, macarons, marshmallows, mousses, foams...



Prosoufflé

Code 100.035.025
UoM EACH
Format 500g



Sosa - Whipping Protein, base for stable soufflés. Powdered preparation based on egg white and xanthan gum. Mix cold, blend and whip any type of fat-free, enzyme-free liquid. Observations: 25 times more stable than egg white.

AROMAS



Smoke Aroma

Code 100.100.005
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Caramel Aroma

Code 100.400.480
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Bitter Almond Natural Aroma

Code 100.400.015
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Coconut Natural Aroma

Code 100.400.090
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Cotton Candy Aroma

Code 100.400.095
UoM EACH
Format 50g



Sosa - Water-soluble essence



Espresso Aroma

Code 100.400.110
UoM EACH
Format 50g



Sosa - Water-soluble essence



Ripe Strawberry Natural Aroma

Code 100.400.315
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Wild Strawberry Natural Aroma

Code 100.400.380
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Raspberry Natural Aroma

Code 100.400.405
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Blackcurrant Aroma

Code 100.400.040
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Ripe Mango Aroma

Code 100.400.310
UoM EACH
Format 50g



Sosa - Water-soluble essence



Passion Fruit Aroma

Code 100.400.255
UoM EACH
Format 50g



Sosa - Water-soluble essence



Pineapple Natural Aroma

Code 100.400.270
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Ripe Banana Aroma

Code 100.400.305
UoM EACH
Format 50g



Sosa - Natural water-soluble essence

MODERN GASTRONOMY

AROMAS + COCKTAIL BITTERS



Mandarin Natural Aroma

Code 100.400.230
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Sweet Orange Natural Aroma

Code 100.400.340
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Lime Natural Aroma

Code 100.400.210
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Yuzu Natural Aroma

Code 100.400.390
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Lemon Skin Natural Aroma

Code 100.400.190
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Peach Aroma

Code 100.400.260
UoM EACH
Format 50g



Sosa - Water-soluble essence



Pear Natural Aroma

Code 100.400.265
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Fig Aroma

Code 100.400.120
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Green Apple Aroma

Code 100.400.150
UoM EACH
Format 50g



Sosa - Water-soluble essence



Lemongrass Aroma

Code 100.400.200
UoM EACH
Format 50g



Sosa - Water-soluble essence



Glacial Mint Aroma

Code 100.400.135
UoM EACH
Format 50g



Sosa - Water-soluble essence



Violet Aroma

Code 100.400.365
UoM EACH
Format 50g



Sosa - Water-soluble essence



Lavender Natural Aroma

Code 100.400.180
UoM EACH
Format 50g



Sosa - Natural water-soluble essence



Droplets Indian Spices

Code 100.500.030
UoM EACH
Format 50g



Sosa - Natural non-alcoholic flavour addition, for spicing up cocktails, long drinks, soups, salads and pasta dishes



PLANT BASED
- VEGAN



REDEFINE MEAT

"At Redefine Meat, we love meat. Really, really love meat.

We believe that the world deserves new-meat, delicious plant-based meat that is good for the environment and kind to animals."*

Having studied the unique properties of animal meat and perfected cutting-edge technologies, Redefine Meat have developed a wide range of high-quality products that provide the full sensory experience of meat, including flavour profiles, texture and aroma, without compromise.

Founded in 2018, Redefine Meat is on a mission to become the world's biggest meat company. In 2021 they launched their products in Europe and became the first company to commercially launch whole-muscle cuts of new-meat, a remarkable technological advancement.

The Redefine Meat portfolio includes more than a dozen SKUs in three main categories: premium cuts, minced and pulled products, which are proudly served by leading chefs in fine dining, steakhouses, hotels, casual dining, caterers and hundreds of other foodservice sites across Ireland, the UK, France, Germany, and the Netherlands.

Beyond quality of product and consumer preferences, Redefine Meat's environmental impact is up to 98% less than that of conventional animal agriculture in terms of greenhouse gas emissions, land use, and water consumption.

Redefine Meat has over 250 employees globally and has local offices in various European countries. Their state-of-the-art European manufacturing plant in Best, the Netherlands and serves as its Experience and Training Centre.

*Does not contain animal-based ingredients.





SPARC KITCHEN

Sparc Kitchen, established in Amsterdam in 2015, was conceived in response to a growing appetite for high-quality, plant-based foods. Since launch, they've crafted an exceptional plant-based range, enjoyed in premium food establishments across Europe. With a mantra of 'eat good, do good', they endorse a plant-forward lifestyle, promoting climate resilience, health, and animal welfare.

Their delicious culinary creations like red-carrot burgers, kimchi cabbage burgers, breaded ebi fry, and thinly sliced vegan doner, emphasise flavour. They proudly use local, natural ingredients like vegetables and organic oats, forgoing soy in their recipes. Their protein-rich vegan doner is even the fuel of choice for the Olympic Dutch rowing team.

Sparc Kitchen is also a leader in sustainable practices. Vegetables are sourced directly from local farmers, grown in the open air, not greenhouses, ensuring a lower carbon footprint. Ingredients are transported in returnable crates, minimising packaging waste. After production, goods are frozen to extend shelf life, reducing food waste.

Their production facility operates exclusively on wind and solar energy, underscoring their commitment to a green future. Moreover, they value social responsibility, offering employment opportunities to those distanced from the labour market.

Redmond Fine Foods is a proud partner of this pioneering brand.





BE BETTER MY FRIEND

Emerging from an ambition to create a vegan pastry book to challenge, guide and motivate pastry professionals in making the transition to plant-based pastry, it became evident that existing plant-based alternatives for traditional butter and creams fell short of professional expectations. Instead of settling, Be Better chose to innovate, leading to the development of a revolutionary plant-butter tailored for both artisanal and industrial pastry applications.

Be Better is a passionate start-up, committed to providing pastry connoisseurs with a superior butter alternative. Pastries made with Be Better boast a pure taste and the product's low-processed, clean formulation is lactose-free.

Championing sustainability, every kilogram of Be Better butter used saves 9.5 kg of CO₂ and 260 litres of water, claims validated by independent agency Eaternity. Furthermore, by opting for Be Better, professionals also reduce ingredient expenditure, broadening their market appeal.

As the dynamics of the pastry industry shift, conventional dairy butter faces challenges such as potential scarcity, unpredictable pricing, health considerations, and evolving consumer views on dairy practices. Be Better positions itself as the ideal choice for pastry experts who value taste, quality, and sustainability in their craft and business ethos.

SAVOURY



Redefine Meat Premium Burger

Code 170.000.007
UoM CASE
Format 32 x 140g



A hearty plant-based new-meat burger created specifically to delight the senses



Redefine Meat Service Burger

Code 170.000.021
UoM CASE
Format 48 x 100g



A hearty plant-based new-meat burger created specifically to delight the senses



Redefine Meat Lamb Kebab Mix

Code 170.000.009
UoM CASE
Format 4 x 1kg



A tantalizing plant-based new-meat take on one of the signature delicacies of the Mediterranean basin



Redefine Meat Bratwurst

Code 170.000.011
UoM CASE
Format 40 x 100g



A plump, delicious plant-based new-meat sausage following in the tradition of classic pork-flavoured delicacies

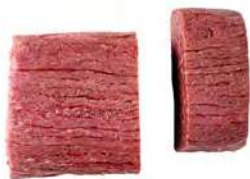


Redefine Meat Pulled Pork

Code 170.000.013
UoM CASE
Format 4 x 1kg



With its unmistakable flavour this plant-based new-meat pulled pork captures the essence of what makes traditional pulled pork a beloved and popular dish worldwide



Redefine Meat Flank Steak

Code 170.000.015
UoM CASE
Format 10 x 300g



Rich in flavour, this plant-based new-meat Beef Flank has earned a position of honour amongst the world's leading chefs



Vegan Red Carrot Burger

Code 170.000.001
UoM CASE
Format 30 x 130g



Sparc Kitchen - Made from fresh beetroot and carrot, beautiful structure and an unparalleled flavour. Ideal with Cristal Burger Bun, page 13



Vegan Red Carrot Medaillon

Code 170.000.019
UoM CASE
Format 100 x 30g



Sparc Kitchen - Made from fresh beetroot and carrot, beautiful structure and an unparalleled flavour. Ideal with Cristal Burger Bun, page 13



Vegan Celeriac + Fennel Burger

Code 170.000.017
UoM CASE
Format 30 x 130g



Sparc Kitchen - Made from freshly cut celeriac, fennel, oats, garlic, wheat flour and sunflower oil. It has an anise-like flavour and a firm texture



Vegan Celeriac + Fennel Medaillon

Code 170.000.018
UoM CASE
Format 100 x 30g



Sparc Kitchen - Made from freshly cut celeriac, fennel, oats, garlic, wheat flour and sunflower oil. It has an anise-like flavour and a firm texture



Vegan Kimchi Burger

Code 170.000.003
UoM CASE
Format 30 x 130g



Sparc Kitchen - Made from marinated cabbage, carrots, oatmeal and string beans, unparalleled flavour. Ideal with Vegan Brioche Bun, page 120



Vegan Doner Kebab Shavings

Code 170.000.002
UoM CASE
Format 2.5kg



Sparc Kitchen - Made from vegetable seitan, fine structure, can be cooked extra crispy. Ideal with Lebanese Flat Bread, page 120



Vegan Ebi Fry - Shrimp

Code 170.000.006
UoM CASE
Format 50 x 19g



Sparc Kitchen - Made from plant starches, soft texture with a crunchy breaded exterior. Perfect for starters and buffets



Vegan Avocado Edamame Burger

Code 170.000.005
UoM CASE
Format 18 x 110g



Delicious on its own or as part of a burger stack

PLANT-BASED - VEGAN

SAVOURY + BREAD PRODUCTS



Sous Vide Massaman Curry Sauce

Code 160.110.015
UoM CASE
Format 8 x -907g



Reheat in boiling water for 20-25 minutes



Sous Vide Red Curry Sauce

Code 160.110.016
UoM CASE
Format 8 x -907g



Reheat in boiling water for 20-25 minutes



Sous Vide Green Curry Sauce

Code 160.110.018
UoM CASE
Format 8 x -907g



Reheat in boiling water for 20-25 minutes



Sous Vide Panang Curry Sauce

Code 160.110.017
UoM CASE
Format 8 x -907g



Reheat in boiling water for 20-25 minutes



Sous Vide Vegan Chilli

Code 160.110.005
UoM CASE
Format 10 x -1kg



Steam Oven 15 min at 85°C



Coghlan's Vegan Brioche Bun

Code 010.025.002
UoM CASE
Format 48 x 70g



Made in Ireland - Ideal for burger or breakfast buffets, slightly sweet with a thick crust



Baguette à l'Ancienne

Code 010.010.015
UoM CASE
Format 20 x 280g



PanESCO - Wheat and rye sourdough



Sliced Sourdough Multigrain Loaf

Code 010.005.055
UoM CASE
Format 6 x 1kg



PanESCO - Wheat and rye sourdough with linseeds, sesame, sunflower seeds and oat flakes in baking-resistant bag



Miller Loaf

Code 010.005.025
UoM CASE
Format 10 x 600g



PanESCO - Wheat, rye flour & malt sourdough with sunflower & sesame seeds, wheat brans, linseed & oat grits



Lebanese White Flat Bread

Code 010.000.110
UoM CASE
Format 70 x 70g



PanESCO - Traditional Lebanese recipe, stone-baked



Lebanese Beetroot Flat Bread

Code 010.000.112
UoM CASE
Format 70 x 70g



PanESCO - Traditional Lebanese recipe, stone-baked



Sourdough Boulot White Loaf

Code 010.005.010
UoM CASE
Format 11 x 550g



PanESCO - Artisan rye bread



Sourdough Boulot Multiseed Loaf

Code 010.005.015
UoM CASE
Format 11 x 600g



PanESCO - Artisan rye and wheat bread

SWEET + PASTRY PRODUCTS



Vegan Croissant with Apricot Filling

Code 010.100.036
UoM CASE
Format 60 x 95g



Panesco - 20% apricot filling and orange apricot dust on top



Vegan Croissant with Strawberry Filling

Code 010.100.037
UoM CASE
Format 60 x 95g



Panesco - 20% strawberry filling and strawberry dust on top



Vegan Mini Danish Crown Mix

Code 010.100.176
UoM CASE
Format 120 x 40g



Panesco - Assortment of 3 flavours: plant-based custard & hazelnut, apple & buckthorn filling (+bag or orange icing) and cherry filling



Vegan Apple Pie

Code 010.310.084
UoM CASE
Format 9 x 90g



El Raiguer - Plant-based version of the traditional Apple Pie, with baked apple cubes, cinnamon and a crispy olive oil crumble



Vegan Passion + Mango Mousse Crumble

Code 010.305.081
UoM CASE
Format 15 x 70g



Panesco - Plant-based passion fruit and mango mousse from real fruit puree on a speculoos crumble, finished with a shiny mango glaze



Vegan Blackcurrant Mousse Crumble

Code 010.305.082
UoM CASE
Format 15 x 70g



Panesco - Plant-based blackcurrant mousse from real fruit puree on a speculoos crumble, finished with a shiny blackcurrant glaze



Plant-Based Pastry Butter

Code 050.100.062
UoM CASE
Format 5 x 2kg



Be Better My Friend - Use in exactly the same amounts as cow butter - 1:1 swap, similar melting point



Plant-Based Butter

Code 050.100.063
UoM CASE
Format 16 x 500g



Be Better My Friend - Use in exactly the same amounts as cow butter - 1:1 swap, similar melting point



Vegan Mousse Gelatine

Code 100.025.006
UoM EACH
Format 500g



Sosa - Gelling agent formulated specifically for the gelification of plant-based mousses



Vegan Puff Pastry Roll

Code 040.200.003
UoM EACH
Format ~4.25kg



L3.5m x W40cm x T2.5mm - Shelf life: 6 weeks



Mini Vegan Tart Shells

Code 040.205.034
UoM CASE
Format x 120



Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, sweet crisp shortbread texture



Individual Vegan Tart Shells

Code 040.205.037
UoM CASE
Format x 60



Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, sweet crisp shortbread texture



Mini Vegan Chocolate Tart Shells

Code 040.205.036
UoM CASE
Format x 120



Made in Ireland - Le Patissier - Ø4.8 x h2.1cm, sweet crisp shortbread texture



Indiv. Vegan Chocolate Tart Shells

Code 040.205.038
UoM CASE
Format x 60



Made in Ireland - Le Patissier - Ø7.8 x h2.1cm, sweet crisp shortbread texture





SALT
+ PEPPER
+ SPICES



TERRE EXOTIQUE

With an illustrious journey spanning over 25 years, Terre Exotique has crossed continents on a ceaseless quest to discover and source the world's most exceptional peppers, berries, seeds, and rare wild spices. Their mission has always been to equip culinary professionals with an unparalleled palette of premium, global ingredients to enhance gastronomic creations.

The essence of their expertise lies in the heart of the vibrant plantations they work with and the enduring partnerships with local farmers worldwide. Each spice is handpicked at the very peak of its harvest, assuring an unmatched freshness and the highest organoleptic qualities. They regard each spice as a gastronomic artifact with its own ethnological origin and botanical uniqueness.

Every Terre Exotique spice blend is crafted and packaged inhouse at their atelier in Tours, France. Having procured their spic-

es in whole form, each spice undergoes individual sieving, grinding, and roasting processes ensuring no additives, colouring, salt, or artificial flavour enhancers are added. This diligence to quality preserves the original robust aromas and natural flavours of each and every spice.

With Terre Exotique in your kitchen, you're embarking on a unique gastronomic journey, bringing exotic flavours of the world to dishes and creating unforgettable dining experiences.

PROVA GOURMET

Founded in 1946 in France, Prova is a leader in the global flavour industry, specialising in vanilla, cocoa, and coffee extracts.

Leveraging 75+ years of expertise, Prova excels in every facet of high-quality vanilla production, from orchid cultivation to finished product. The company combines modern technology with traditional methods to deliver premium vanilla and vanilla flavours used in a variety of food and beverage applications.

Prova distinguishes itself through ethical and sustainable sourcing practices, particularly in vanilla-rich regions like Madagascar. Committed to environmental and social responsibility, the company plays an active role in supporting local communities.

With a versatile product range, Prova continually adapts to meet the changing needs of professional kitchens, manufacturers, and consumers.



SALT, PEPPER + SPICES

VANILLA + SALT



Bourbon Planifolia Vanilla Beans

Code 120.400.013
UoM PKT
Format 250g

Madagascar - 65 gourmet quality beans, 18+cm



Pure Tahitian Premier Vanilla Beans

Code 120.400.001
UoM EACH
Format 1kg

Dark coloured oily pod with floral and fruity connotations. Extremely delicate, hint of liquorice, often used in cooking where heat is not needed



Tanzania Planifolia Vanilla Beans

Code 120.400.016
UoM PKT
Format 250g

Intense aromatic notes of wood and hay with powdery hints



Uganda Planifolia Vanilla Beans

Code 120.400.017
UoM PKT
Format 250g

Intense aromatic notes: woody, powdery and caramel



Bourbon Vanilla Paste - Compound

Code 120.400.025
UoM EACH
Format 1.5kg

Sosa - High concentration, great alternative to vanilla pods for custard, crème pâtissière, ice cream or mousse



Exhausted Vanilla Seeds

Code 120.400.014
UoM EACH
Format 500g

Made from seeds previously used in the production of vanilla extract, still contain a strong vanilla flavour and aroma



Vanilla Extract Madagascar with Seeds

Code 120.400.006
UoM EACH
Format 5Ltr

200gr/ltr - Made from 100% Bourbon Madagascan vanilla beans. High seed content and a stunning aroma



Vanilla Extract Madagascar with Seeds

Code 120.400.009
UoM EACH
Format 1Ltr

200gr/ltr - Made from 100% Bourbon Madagascan vanilla beans. High seed content and a stunning aroma



Organic Vanilla Extract Madag. with Seeds

Code 120.400.007
UoM EACH
Format 1Ltr

200gr/ltr - Made from 100% organic Bourbon Madagascan vanilla beans. High seed content and a stunning aroma



Vanilla Natural Aroma Madagascar

Code 120.400.018
UoM EACH
Format 1Ltr

A flavourful and natural recipe with caramel and creamy notes, ready-to-use, easy to dose and pour directly in all creations



Caviani Madagascar Vanilla Pure Paste

Code 120.400.050
UoM EACH
Format 100g

Exceptional ultra-concentrated product from the heart of the bean with a unique texture and aromatic excellence



Kalios Smoked Salt

Code 120.000.018
UoM EACH
Format 500g

Kalios - Greek salt smoked using 100% natural methods with cold with beech wood, offers intense and powerful aromas on the palate



Maldon Original Sea Salt

Code 120.000.000
UoM EACH
Format 1.5kg

Unique pyramid flakes with the perfect balance of minerals and fresh intensity



Crazy Salt

Code 120.100.132
UoM EACH
Format 500g

Terre Exotique - Spicy taste and vibrant red colour. Slightly hot and smoky, notes of Herbes de Provence. Ideal for dry marinades, stocks, grilled meat or in salads



Salish Salt Smoked

Code 120.000.160
UoM EACH
Format 1kg

Terre Exotique - USA - Precious crystals smoked by First Nations with red alderwood to enhance potatoes, eggs and cheeses

PEPPER



RFF House Black Pepper - Tellicherry

Code 120.100.131
UoM EACH
Format 1kg

Terre Exotique - India - With its vegetable aromas, discover this fine pepper, with intense and spicy notes and hints of citrus fruit releasing flavours of lemon and grapefruit



Timur Grapefruit Pepper

Code 120.100.080
UoM EACH
Format 500g

Terre Exotique - Nepal - Unique lemony, vegetable yet woody aroma, use cracked or infused in dishes, on shellfish, fish or chocolate desserts



Szechuan Red Peppercorns

Code 120.100.081
UoM EACH
Format 500g

Terre Exotique - China - Citrus yet spicy flavours, ideal with fish, foie gras, chocolate, strawberries or pineapple



Voatsiperifery Wild Pepper

Code 120.100.085
UoM EACH
Format 500g

Terre Exotique - Madagascar - Woody, floral notes and a fresh citrus hint, use cracked in dishes



Cubebe Tailed Pepper

Code 120.100.110
UoM EACH
Format 500g

Terre Exotique - Indonesia - Slight spiciness and its subtle, yet bitter aromatic notes of clove, use on its own or mixed with other peppers, use it to flavour sweet and sour dishes



Penja White Pepper

Code 120.100.075
UoM EACH
Format 250g

Terre Exotique - Cameroon - PGI - Fresh aromas of menthol and camphor with a long lasting flavour when cracked. Ideal with creamy ingredients or fruits



Passion Fruit Pepper

Code 120.100.095
UoM EACH
Format 250g

Terre Exotique - Ethiopia - Fruity and vegetal aroma of this berry is reminiscent of passion-fruit. Ideal on a roasted fish, infused in the sauce of poultry or in a caramelized pear tart



Timiz Pepper with Tail

Code 120.100.105
UoM EACH
Format 250g

Terre Exotique - Ethiopia - Intense aromas of Havana tobacco, resin and roast herbs. Use with chicken liver terrines, sweet-breads, lobster tail or bitter chocolate



Pink Peppercorns

Code 120.100.115
UoM EACH
Format 500g

Terre Exotique - Madagascar - Use crushed or whole, their resinous fragrance is perfect with salmon, foie gras or sweet root vegetables



Green Peppercorns in Brine

Code 120.100.070
UoM EACH
Format 800g

Aromatic, hot and spicy, ideal for seasoning all types of steak, pan-fried foods, soups or sauces

SALT, PEPPER + SPICES

CHILLI PRODUCTS



Whole Dried Ancho Chillies

Code 120.200.281
UoM EACH
Format 500g



Fruity, earthy flavour, mild, sweet-tasting variety of dried ripened poblano chilli, use for salsas or traditional Mexican sauces and stews



Angel Hair Chilli Pepper

Code 120.100.133
UoM EACH
Format 150g

Terre Exotique - China - Light chilli strands cut up after being harvested with hot notes and peppery fruity flavours. Use in soups, stews, sauces, verrines, or just to decorate dishes



Espelette Chilli Powder PDO

Code 120.200.065
UoM EACH
Format 250g

France - Fruity and fresh, with mild hints of heat, use sprinkled on salads or deviled eggs, or use it as a meat rub



Espelette Chilli Paste

Code 120.200.066
UoM EACH
Format 90g

France - Fruity and fresh, with mild hints of heat, use for marinades or in soups and sauces



Achiote Paste

Code 120.300.195
UoM EACH
Format 225g



Earthy, peppery flavour with a hint of bitterness, slightly floral or peppermint scent, use as a rub or marinade for meat



Aji Rojo Panca Chilli Paste

Code 120.300.196
UoM EACH
Format 225g



Dark red, mild pepper with a smoky, fruity taste, ideally added to marinated beef or chicken, then grilled



Amarillo - Yellow Chilli Paste

Code 120.300.197
UoM EACH
Format 225g

Peru - Very aromatic and moderately hot, use in Ceviche, Tiradito, Papas a la Huancaína or Escabeche



Sweet Smoked Paprika

Code 120.200.210
UoM EACH
Format 250g



Pimentón de la Vera - Spain - Smoke-dried with oakwood, use in slow cooked stews, marinades or as a rub



Spicy Smoked Paprika

Code 120.200.215
UoM EACH
Format 250g

Pimentón de la Vera - Spain - Smoke-dried with oakwood, use in slow cooked stews, marinades or as a rub



SPICE BLENDS



Madras Curry Powder

Code 120.300.055
UoM EACH
Format 500g

Terre Exotique - India - Turmeric, Coriander, Cumin, Black Pepper, Fennel, Mustard, Fenugreek, Ginger, Cardamom, Cinnamon, Cloves



Red Curry Blend

Code 120.300.133
UoM EACH
Format 500g

Terre Exotique - Thailand - Releases pungent, earthy, peppery flavour, with a hint of sweetness when cooked



Green Curry Blend

Code 120.300.134
UoM EACH
Format 500g

Terre Exotique - Thailand - Releases aromatic notes of lemon grass, ginger and chilli giving it both a slightly spicy and a deliciously fresh taste



Tandoori Masala

Code 120.300.130
UoM EACH
Format 500g

Terre Exotique - India - Paprika, Black Pepper, Coriander, Cumin, Garlic, Ginger, Caraway, Cinnamon, Cloves, Nutmeg



Garam Masala

Code 120.200.195
UoM EACH
Format 500g

Terre Exotique - Sicily/Turkey - Wild berry dried and mashed, an essential ingredient in Arabic cooking, noted for its sourness and astringency



Vadouvan Masala

Code 120.300.120
UoM EACH
Format 500g

Terre Exotique - France/India - An incredible mix of flavours such as onion, garlic, mustard seeds, black urad lentils, fenugreek, cumin, fennel, turmeric, curry leaves, castor - sesame - coconut oils



Colombo Curry Powder

Code 120.300.035
UoM EACH
Format 500g

Terre Exotique - West Indies - A spice blend of turmeric, mustard, black pepper, paprika, coriander cumin and fenugreek, used to flavour chicken, shrimp and lamb or in vegetarian dishes



Raz el Hanout

Code 120.300.145
UoM EACH
Format 500g

Terre Exotique - Turmeric, Coriander, Cumin, Black Pepper, Ginger, Cinnamon, Clove, Green Cardamom Allspice, Brown Sugar, Paprika, Nutmeg, Rose Petals



Oyster Pepper Blend

Code 120.100.076
UoM EACH
Format 500g

Terre Exotique - Black, Voatsiperifery, Cubeb, White Penja Peppers, Timur and Passion Berries, Allspice



Shichimi Togarashi Powder

Code 120.300.056
UoM EACH
Format 500g

Terre Exotique - Japan - Cayenne Pepper, Poppy Seed, Orange Powder, Sesame, Sansho Pepper, Ginger, Nori Seaweed



Trapper Spice Blend

Code 120.300.165
UoM EACH
Format 500g

Terre Exotique - Sugar, Coriander, Garlic, Onion, Red Bell Pepper, Sea Salt, Black Pepper, Maple Sugar



Dukkah Spice Blend

Code 120.300.185
UoM EACH
Format 250g

Terre Exotique - Egypt - Almond, Hazelnut, Coriander, Cumin, Sesame, Peppercorn, Salt, Sugar



Five Spice Blend

Code 120.300.131
UoM EACH
Format 500g

Terre Exotique - Pepper, Fennel, Anise, Cinnamon and Cloves. Renowned for its sweet hot and intense flavour



Thai Seven Spice Blend

Code 120.300.207
UoM EACH
Format 300g

Thailand - Coriander, Garlic, Cinnamon, Chilli, Aniseed, Lemongrass



Zathar Seasoning

Code 120.300.132
UoM EACH
Format 500g

Terre Exotique - Wild Thyme, Sesame Seeds, Sumac and Fleur de Sel



Satay Spice Blend

Code 120.300.166
UoM EACH
Format 500g

Terre Exotique - Indonesia - Roasted peanuts, dried shrimps, tomatoes, cumin, ginger. Perfect for enhancing stews, sauces, pan-fried vegetables

SALT, PEPPER + SPICES

SPICE BLENDS + POWDERED SPICES + WHOLE SPICES



Guacamole Spice Blend

Code 120.300.188
UoM EACH
Format 500g

Terre Exotique - Onion, paprika, cumin, salt, garlic, coriander, and cayenne pepper. Ready-to-use, can also be sprinkled on top of other dishes, salads or used as meat rubs



Chimichurri Pampeano Mix

Code 120.300.189
UoM EACH
Format 250g

Terre Exotique - Parsley, garlic, oregano, coriander, salt, and chilli. Use as a base for marinade or as an accompaniment sauce for BBQ cooked meats



Roasted Chicken Spice Blend

Code 120.300.191
UoM CASE
Format 6 x 70g

Terre Exotique - Spicy aromas of paprika, herby thyme, bitter notes of camphor from rosemary and hot Cayenne pepper. Ideal for meat rubs and roasts



Mapuche Seasoning

Code 120.300.192
UoM EACH
Format 500g

Terre Exotique - Chile - Basque chilli pepper, salt, smoked paprika, chipotle chili, coriander. Very versatile, can be used in marinades or simply as a seasoning



Saffron Powder

Code 120.200.160
UoM EACH
Format 10g

Subtly earthy and grassy flavour and aroma, yet sweet



Saffron Strands

Code 120.200.165
UoM EACH
Format 10g

Coupé Quality - Subtly earthy and grassy flavour and aroma, yet sweet



Sumac Powder

Code 120.200.250
UoM EACH
Format 500g

Terre Exotique - Turkey - Lemony and salty, ideal with guacamole, a lemon and olive oil dip and delicious with cheese



Onion Powder

Code 120.200.155
UoM EACH
Format 1kg

Sprinkle into soups and stews, creamy dips, casseroles or use it as a base for rubs and marinades



Wasabi Powder

Code 120.200.230
UoM EACH
Format 200g

Sosa - Use on fish or in mashed potatoes, eggs or salad dressings



Black Cardamom

Code 120.200.221
UoM EACH
Format 500g

Terre Exotique - A distinct smoky aroma and flavour, notes of resin and camphor, as well as menthol, a slightly minty aroma



Tonka Beans

Code 120.200.220
UoM EACH
Format 50g

Terre Exotique - Brazil - Warm and indulging notes of vanilla and caramel, use ground or grated in desserts, fish, vegetables, seafood or poultry



Alba Cinnamon Sticks

Code 120.200.000
UoM EACH
Format 1kg

Sri Lanka - 15cm, premium grade



Fennel Pollen

Code 120.200.276
UoM EACH
Format 20g

USA - First aniseed and earthy, then transforms into a citrusy, sweet finish, add to chicken, grains, pastas, soups or in baked goods



Licorice Natural Paste

Code 120.200.130
UoM EACH
Format 1.5kg

Sosa - Natural extract of licorice in concentrated paste, ideal for confectionery, sauces or ice creams



SEAFOOD
+ CAVIAR



HOUSE OF CAVIAR & FINE FOODS

House of Caviar & Fine Food are purveyors of caviar since 1999, supplying the world's most prestigious hotels, restaurants, and specialty retailers across Europe. Their reputation is built upon a commitment to excellence and a meticulous selection of the finest caviar.

Since the prohibition of wild caviar trading in 2010, all commercial caviar is sustainably farmed. Yet, for House of Caviar & Fine Foods and their years of expertise working with caviar masters, it would be difficult for even the most discerning customer to distinguish between wild and farmed caviar. Today, caviar is simply caviar again.

House of Caviar & Fine Foods set strict husbandry conditions when partnering with caviar farms. Key among these is an open-water system, enabling the sturgeons to swim freely in the flowing waters of rivers, lakes, or open seas. This natural habitat, coupled with a diet rich in water-borne nutrients and exposure to the rhythms of the four seasons, ensures their caviar's remarkable taste and texture.

Following the natural cycle of the sturgeon, harvesting caviar is done twice a year during spring and fall. During these crucial periods, experts reside on-site at the caviar farms, selecting the right sturgeons, delicately harvesting their eggs, and overseeing their transformation into caviar.

Only excellence suffices at House of Caviar & Fine Foods. Their professional work ethic and stringent quality standards have earned them deserved recognition as leaders in the world of caviar.





ARROM

Arrom, strategically located in Barcelona, Spain, are a fourth-generation family seafood business, led by Josep Comas Arrom. Their diverse product range features fresh and frozen seafood, with a distinctive emphasis on locally sourced produce from Spanish markets. This approach not only assures superior quality, but it also reflects Arrom's steadfast commitment to sustainability.

A standout in Arrom's offering is the super frozen Japan Grade Bluefin tuna. This premium product, harvested at peak fat content and *Ike Jime* sacrificed (a humane and traditional Japanese method of killing fish to maintain the quality of its meat), is immediately super frozen to -70°C, preserving its freshness and organoleptic properties. This is visibly demonstrated through the temporary contraction of the meat upon defrosting, akin to rigor mortis.

Arrom's exceptional service and uncompromising quality standards are endorsed by the Torres brothers of Cocina Hermanos Torres, 3 Michelin Stars, who serve as brand ambassadors.





CLEARWATER SEAFOODS

Established in 1976 in Nova Scotia, Canada, Clearwater Seafoods has evolved into a global leader in the seafood industry, renowned for its commitment to sustainable practices. In 2015, the company broadened its portfolio by acquiring Macduff Shellfish, a Scottish enterprise specialising in wild-caught shellfish.

Clearwater is distinguished for its exceptional product quality, rigorous food safety measures, species diversity, and reliable global distribution. One of its flagship products, the Canadian Sea Scallop, is responsibly sourced from the frigid, unspoiled waters of the Canadian North Atlantic. The scallops undergo a fresh-frozen process within an hour of capture, ensuring the retention of flavour, freshness, and nutritional value. Notably, these scallops earned the Silver Award in the 2022

British Frozen Food Awards for the Best New Fish Foodservice Product of the Year.

The company is firmly invested in community engagement, technological advancement, and scientific research. With a focus on responsible resource management, Clearwater plays an active role in preserving ocean health. They offer an extensive range of Marine Stewardship Council (MSC) certified species, recognised as the industry benchmark for third-party verification of sustainability.

Significantly, Clearwater maintains an indigenous ownership structure through the Mi'kmaq Coalition. Established to support the local communities of the Atlantic seaboard of Canada, this investment reinforces their enduring commitment to a sustainable seafood future that will benefit generations to come.

STERK SEAFOOD

Sterk Seafood, a family-run business since 1882, specialises in frozen natural fish and shellfish. With a rich heritage and generations of expertise, Sterk Seafood is committed to delivering the highest quality products. Their offerings include a diverse selection of sustainably sourced fish and shellfish, processed to ensure premium quality and taste.

Operating from the historic fishing port in Lemmer, Netherlands, Sterk Seafood serves markets across Europe, including Germany, Scandinavia, Belgium, France, and Austria. Their MSC certification underscores their commitment to responsible fishing practices, preserving marine ecosystems.

Sterk Seafood's state-of-the-art facilities enable them to package products according to customer specifications, maintaining high standards for each order. Their innovative approach and focus on quality make them a trusted partner in the seafood industry.

By choosing Sterk Seafood, customers benefit from over a century of experience, dedication to sustainability, and the finest frozen natural fish and shellfish.



SEAFOOD & CAVIAR



Iranian Beluga Caviar

Code 130.100.065
UoM EACH
Format 30g ,50g, 125g



The most exclusive caviar in the world, with the most complex and distinctive taste. One of the largest predatory fishes on Earth, the Beluga is also the oldest dating sturgeon, and produces the largest eggs, only from an age of 7+ years. Our Beluga caviar comes from our supplier's state-of-the-art farm in Iran, offering the ultimate caviar experience. It is almost indistinguishable from wild caviar. Grain Size: 3.2 - 3.4 mm , Colour: Light Grey. Flavour: Salty, creamy, nutty.



Asetra Caviar

Code 130.100.060
UoM EACH
Format 30g to 1.7kg



The taste of this beautiful caviar is mild and nutty on a salty background with a creamy aftertaste. Pressing the eggs gently against your palate, you will fully understand the reputation of this exceptional product. A true taste sensation. Grain Size: 2.0 - 3.0 mm, Colour: Brown to Black .



Perle Imperial Caviar

Code 130.100.020
UoM EACH
Format 30g to 1.7kg



Beautiful caviar sourced from a hybrid sturgeon, a cross between the Huso Dauricus and the Acipenser Schrenckii. Huso is from the Beluga family and Acipenser from the Asetra family. Grain Size: 2.0 - 3.0 mm, Colour: Amber or Light Brown, Flavour: Lightly salted, rich and creamy, complex.



Baeri Classic Caviar

Code 130.100.010
UoM EACH
Format 30g ,50g, 125g



Caviar from one of the most commonly farmed sturgeons, the Siberian sturgeon Acipenser Baerii. It is a perfect sauce caviar but also for simple taste indulgence. Colour: Anthracite or Black, Grain Size: 2.0 - 2.5 mm, Flavour: Briny, aromatic, with notes of spices and almonds



Powertrio Caviar

Code 130.100.001
UoM EACH
Format 3 x 10g



The Ideal Trio: Baeri, Asetra and Perle caviars in an elegant boxset. Ideal for retail or corporate gifts

PREMIUM SEAFOOD



Superfrozen Bluefin Tuna Akami Saku

Code 130.005.056
UoM KG
Format -500g



Arrom - Japan Grade, Superfrozen at sea at -60°C. Most commonly used cut of tuna and is cut from the loin. Low fat, high protein. Better for raw preparations such as tartare and nigiri



Superfrozen Bluefin Tuna Otoro Saku

Code 130.005.059
UoM KG
Format -500g



Arrom - Japan Grade, Superfrozen at sea at -60°C. Most prized cut from the belly, the fattiest part of the tuna. Undisputed star of raw dishes: sushi, tartar, and sashimi, also versatile: can be grilled or barbecued



Superfrozen Bluefin Akami Sashimi Cuts

Code 130.005.064
UoM KG
Format -500g



Arrom - Japan Grade, Superfrozen at sea at -60°C. Most commonly used cut of tuna and is cut from the loin. Low fat, high protein. Better for raw preparations such as tartare and nigiri



Wild Bluefin Tuna Loin Grill-Grade Steak

Code 130.005.066
UoM KG
Format -200g



Arrom - Perfect for grilling on a BBQ with some olive oil or after marinating



Superfrozen Yellowfin Tuna Loin

Code 130.005.063
UoM KG
Format -500g



Arrom - Japan Grade, Superfrozen at sea at -60°C. Most commonly used cut of tuna and is cut from the loin. Low fat, high protein. Better for raw preparations such as tartare and nigiri



Superfrozen Yellowfin Tuna Tartare

Code 130.005.061
UoM KG
Format 1kg



Arrom - Japan Grade, Thunnus Albacares, 1.5 x 1.5cm, superfrozen at sea at -60°C. Thaw and serve



Superior Quality Salmon Tartare

Code 130.005.062
UoM KG
Format 1kg



Arrom - Salmo Salar, 1.5 x 1.5cm, superfrozen at sea at -60°C. Thaw and serve



Superfrozen Hamachi Fillet

Code 130.005.065
UoM KG
Format -1.5 to 2.5 kg



Arrom - Japan Grade, Seriola Quinqueradiata, superfrozen at sea at -60°C. Firm texture and rich, buttery flavour with a slightly sweet and delicate taste



Wild Atlantic Scallops Roe-off - 10/20

Code 130.055.090
UoM BAG
Format 1kg



-35/bag - Roe-off, sustainably harvested, individually-quick-frozen (IQF) within an hour of harvesting for optimal freshness



Wild Atlantic Scallops Roe-off - 20/30

Code 130.055.091
UoM BAG
Format 1kg



-55/bag - Roe-off, sustainably harvested, individually-quick-frozen (IQF) within an hour of harvesting for optimal freshness



Boston Jumbo Cocktail Shrimp

Code 130.050.070
UoM EACH
Format 500g



Cooked and hand-peeled Pacific Ocean shrimps



Brown Shrimp Grade A

Code 130.050.065
UoM EACH
Format 500g



Cooked and hand-peeled North Sea - Dutch shrimps



Cooked Mussel Meat

Code 130.050.072
UoM EACH
Format 2kg



Cooked and ready to use. Ideal for adding flavour to chowders, curries and pasta dishes

SEAFOOD + CAVIAR

PREMIUM SEAFOOD + DERIVATIVES + SEAWEED



Ortiz Anchovies in Olive Oil

Code 130.070.070
UoM EACH
Format 450g

Spain - Large anchovies with a fleshy and firm texture



Ortiz White Tuna Flakes in Oil

Code 130.070.085
UoM EACH
Format 1.75kg

Spain - Also known as Bonito del Norte, soft texture and tenderness



Yellowfin Tuna in Sunflower Oil

Code 130.070.171
UoM EACH
Format 1kg

Shines - Made in Ireland - 70% loin in pouch, meaty texture and light flavour



Sardines in Olive Oil

Code 130.070.078
UoM EACH
Format 120g

Spain - Preserved sardines millesimé left to rest for months or years to confit in olive oil. Copper-coloured with an intense flavour and smooth texture, in which the skin and scales are not visible



Boquerones in Vinegar

Code 090.070.123
UoM EACH
Format 1kg

Spain - Anchovies in Vinegar, is a type of appetizer - tapas made by submerging fresh anchovy fillets in salt and water for a few hours, followed by vinegar for 6 hours, and finally packing them in olive oil



Smoked Eel Fillet

Code 099.070.121
UoM EACH
Format 100g

Smoked Eel traditionally salted, smoked, filleted manually and finally packed and vacuum sealed. The texture of the meat is soft yet firm, has a nice chew on it, and it doesn't have that fishy aftertaste



Pickled Rollmops - Herring

Code 130.050.071
UoM EACH
Format 3kg

Cured in a vinegar solution and rolled up. The vinegar's acidity dissolves all the small bones, leaving a soft and indulgent texture to this unique delicacy



Whole Katsuobushi - Dried Bonito

Code 150.500.032
UoM PKT
Format ~200g

Japan - Strong umami flavour for soups, sauces or on top of rice. Use a traditional grater to reduce it to wafer thin slices



Keta Salmon Roe

Code 130.105.010
UoM EACH
Format 100g

Beautiful, orange salted salmon roe, comes from king salmon and has an intense taste



Smoked Herring Fish Roe

Code 130.105.020
UoM EACH
Format 100g

Royal Harus - Black colour, lightly smoked and a touch of lime juice



Tobiko Flying Fish Roe Green

Code 130.105.025
UoM EACH
Format 80g

Natural green colour, featuring a mild salty taste and crunchy texture



Tuna Bottarga

Code 130.105.006
UoM KG
Format ~200g

Salted, cured fish roe pouch, adds rich umami flavour to dishes or consumed sliced as a snack



Squid Ink

Code 130.070.145
UoM EACH
Format 500g

Clean, briny flavour that complements grains and pasta perfectly



Bonito Flakes - Dried Smoked Tuna

Code 130.070.015
UoM EACH
Format 500g

Japanese Katsuobushi - Skipjack tuna, strong umami flavour for soups, sauces or on top of rice



Kaiso Dried Seaweed Mix

Code 150.500.005
UoM EACH
Format 100g

Mix of 6 varieties - soak in cold water for 5 minutes and use immediately, volume increases through soaking, dress with soy sauce or sesame dressing



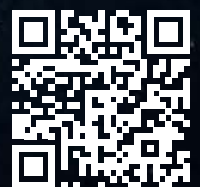
Wakame Seaweed Salad

Code 150.500.021
UoM EACH
Format 1kg

Marinated Chinese seaweed salad with chili oil and sesame seeds



SNACKING + CANAPÉS



MORE DEN NUTS

More Den nuts (with a small 'n') has been a long-standing partner of Redmond Fine Foods. Originally known as De Nootzaak Gotjé, this fourth-generation nut and dried fruit roasting business stands as a testament to quality and tradition. Founded in Amsterdam and named after its current owner, Dennis (Den), the company traces its roots back to his great-grandfather, Jan Gotjé.

In its early days, Jan sold roasted peanuts and cashews at a local street market, an unusual delicacy at the time. Today, as More Den nuts, the company has evolved to offer a vast array of products, including a range of nuts, dried fruits, and select bar-snacking crackers. These are sourced from an extensive global network of cultivators and merchants.

Known for its commitment to quality and service, More Den Nuts places a paramount emphasis on procuring premium-grade produce directly from the source. Using traditional methods, they roast in-house and blend nuts and mixes by hand. This commitment has long earned them the loyalty of leading hotels and restaurants worldwide.

Introducing More Den nuts' signature smoked almonds, or their delicious honey-roasted pecans, or their unique style O macadamia with Raz el Hanout seasoning, has invariably cultivated enduring client relationships for Redmond Fine Foods.





SNACKING + CANAPÉS

SEASONED NUTS + NUT MIXES



Art Bar Mix

Code 140.000.000
UoM EACH
Format 1kg



More Den Nuts - Small batch production, Peanuts, Cashews, Pecans, Almonds, Wasabi Nuts, Caramelised Peanuts, Katjang Pedis Spices



Amstel House Mix

Code 140.000.020
UoM EACH
Format 1kg



More Den Nuts - Small batch production, Peanuts, Cashews, Pumpkin Seeds, Pecans, Almonds, Katjang Pedis Spices



Sheraton Bar Mix with Wasabi

Code 140.000.055
UoM EACH
Format 1kg



More Den Nuts - Small batch production, Peanuts, Sticky Rice Crackers, Wasabi Peanuts, Jakarta Spices (chilli & curcuma)



Dylan Mix

Code 140.000.057
UoM EACH
Format 1kg



More Den Nuts - Small batch production, Macadamia nuts, cashew nuts, pecan nuts, raisins, cranberries, sugar, peanuts, wheat flour, corn starch, chilli, curcuma, soy sauce powder, wasabi seasoning



Smokehouse Mix

Code 140.000.075
UoM EACH
Format 1kg



More Den Nuts - Small batch production, Peanut, Almonds, Pistachios, Pecans, Cashews



Smokey Broadbean Mix

Code 140.000.094
UoM EACH
Format 800g



More Den Nuts - 20% Peanuts, Small batch production, custom made mix



Smokehouse Broad Beans

Code 140.000.092
UoM EACH
Format 1kg



More Den Nuts - Small batch production, very tasty, inexpensive bar snack



Smoked Almonds

Code 030.310.055
UoM EACH
Format 1kg



More Den Nuts - Very tasty bar snack and one of the best sellers



Wasabi Peanuts

Code 030.310.010
UoM EACH
Format 1kg



More Den Nuts - Roasted peanuts covered in a crunchy wasabi flavoured shell



Raz el Hanout Nut Mix

Code 140.000.087
UoM EACH
Format 1kg



More Den Nuts - Small batch production, Cashew, Pecan, Almond, Pumpkin Seeds, King Size Peanuts, Katjang Pedis Crispy Herb Layer



Corn with Raz el Hanout

Code 140.000.160
UoM EACH
Format 800g



More Den Nuts - Crunchy corn coated with traditional North African spices



Roasted Macadamia with Raz el Hanout

Code 030.310.030
UoM EACH
Format 1kg



More Den Nuts - Macadamia nuts coated with traditional North African spices



Cashew Nuts with Jakarta Spices

Code 030.310.012
UoM EACH
Format 1kg



More Den Nuts - Roasted Cashews in Jakarta Spices (chilli & curcuma)

NUT MIXES + CRACKERS



Honey-Roasted Peanuts

Code 030.305.045
UoM EACH
Format 1kg



More Den Nuts - Perfectly sweet and savoury roasted peanuts for a moreish taste



Honey-Roasted Pecan Nuts

Code 030.305.000
UoM EACH
Format 1kg

More Den Nuts - Californian pecans, exceptional taste and texture



Roasted + Salted Cashew Nuts

Code 030.310.020
UoM EACH
Format 1kg



More Den Nuts - Small batch production, classic snack



Roasted + Salted Pistachios in Shell

Code 030.310.040
UoM EACH
Format 1kg



More Den Nuts - Small batch production, baked and seasoned to order



Nori Tempura

Code 140.000.115
UoM EACH
Format 300g

Delicate umami and crunchy snack



Tasty Bites Nori Seaweed

Code 140.000.136
UoM TRAY
Format x 95

R + D Food Revolution - Deep-fry for 5 seconds at 180°C



Pesto Sticks

Code 140.000.100
UoM EACH
Format 500g

Mini Grissini breadsticks covered in pesto seasoning



Risotto Crackers

Code 140.000.155
UoM EACH
Format 350g



Popped rice crackers with a touch of soy sauce seasoning



Soy Crackers

Code 140.000.095
UoM EACH
Format 4kg



Crunchy crackers with roasted soy beans pieces



Mexicano Black Pepper Crackers

Code 140.000.105
UoM EACH
Format 2.5kg

Thin corn crackers with a cracked pepper seasoning



Mexicano Cheese Crackers

Code 140.000.106
UoM CASE
Format 3.4kg



Thin corn crackers with a moreish cheese seasoning



Mini Pretzels

Code 140.000.180
UoM EACH
Format 500g

Premium mini salted pretzels, ideal for bar snacks and amenities

ALL NUT MIXES AND CRACKERS ARE ALSO AVAILABLE IN CUSTOMISED JARS AND BAGS



SNACKING + CANAPÉS

SWEET SNACKING + BISCUITS



Perigord Chocolate Walnuts

Code 140.000.132
UoM EACH
Format 1kg



Premium Walnuts covered in chocolate, an indulgent snack or topping for desserts



Chocolate Cherries

Code 140.000.131
UoM EACH
Format 1kg



Classic sweet snack; also available in small bags, customised jars and mini bar formats



Chocolate Raisins

Code 140.000.114
UoM EACH
Format 1kg



Classic sweet snack; also available in small bags, customised jars and mini bar formats



Chocolate Yoghurt Raisins

Code 140.000.181
UoM EACH
Format 1kg

Classic sweet snack; also available in small bags, customised jars and mini bar formats



Vanilla Nougat

Code 010.500.000
UoM CASE
Format 4kg



-300 pieces - Traditional French recipe, chewy indulgent texture with pieces of almond



Crispy Coconut Biscuits

Code 010.500.050
UoM EACH
Format 650g

-95 pieces, fresh butter biscuits



Sprits Raspberry Biscuits

Code 010.500.055
UoM EACH
Format 750g

-120 pieces, traditional butter sprits dough, topped with raspberry jam



Palmiers

Code 010.500.060
UoM EACH
Format 700g

-142 pieces, traditional French recipe, crispy puff pastry topped with sugar



Coconut Rochers

Code 010.500.070
UoM EACH
Format 1.8kg

-135 pieces, traditional soft coconut pastries



Assorted Crunchy Butter Biscuits

Code 010.500.077
UoM EACH
Format 1.1kg

-145 pieces, delicate crunchy butter biscuits with caster sugar, classic vanilla and chocolate with chocolate chips



Assorted Mocques Biscuits

Code 010.500.076
UoM EACH
Format 1.5kg

-195 pieces, vanilla and chocolate butter biscuits with original patterns



Mini Butter Waffles Assortment

Code 010.500.072
UoM EACH
Format 1.2kg

-185 pieces, traditional Belgian recipe, classic waffle or chocolate flavour



SAVOURY CANAPÉS



Angus Beef Bitterballen

Code 010.200.055
 UoM CASE
 Format 42 x 30g



Traditional Dutch beef and gravy croquette recipe



Ibérico Ham & Crispy Bread Croquettes

Code 010.200.031
 UoM CASE
 Format 96 x 30g



An indulgent Gluten-free Spanish recipe of “Croquetas” with traditional Iberico Ham.



Parmesan & Tomato Croquettes

Code 010.200.032
 UoM CASE
 Format 96 x 30g



An indulgent Gluten-free Spanish recipe of “Croquetas” with a twist, using creamy parmesan and sun dried tomatoes



Goat's Cheese & Honey Pastry Canapés

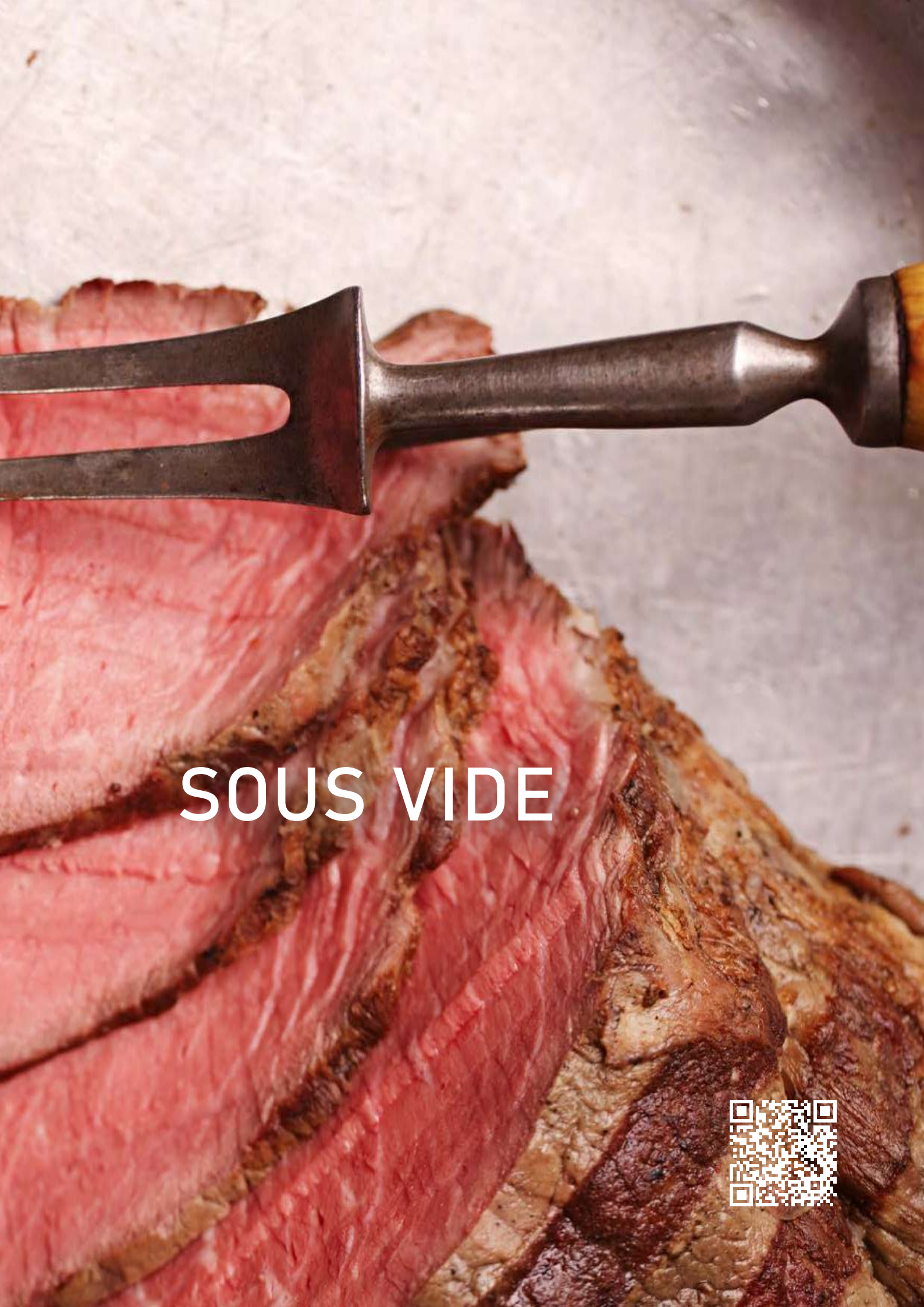
Code 099.200.012
 UoM CASE
 Format 100 x 15g



A Goat's Cheese and Honey puff pastry parcel, ideal for functions and buffets







SOUS VIDE





CUISINE SOLUTIONS

Cuisine Solutions are the world's leading manufacturer and distributor of sous-vide foods. They are recognised globally by leading chefs as the authority on sous-vide, an innovative slow-cooking technique that the company pioneered, perfected and popularised.

Their European headquarters are in northern France and have production facilities across the USA, and Far East. They supply a global network of international restaurants and restaurant chains, first-class and business class airlines and cruise liners, and premium hotels and hotel groups.

Cuisine Solutions' passion for perfection and innovation are their key attributes. Demanding only high-quality ingredients and with endless creativity, their development team invest many hours creating new and disruptive recipes. Notably, Cuisine Solutions prioritise Irish, grass-fed cattle for their beef supply.

Safety is of paramount importance to Cuisine

Solutions, and they are committed to maintaining the highest level of international standards, from raw materials to the finished product. All their sous-vide products are guaranteed and certified pathogen-free.

The company also place great importance on their corporate social responsibility engagement, particularly in terms of water reduction, waste and recycling, health and wellbeing at work and sustainable procurement.

In 2023, Cuisine Solutions veal chuck product was selected to feature in the renowned Snacking d'Or competition, revealing the innovations of tomorrow. This follows last year's selection of their unique scrambled eggs innovation.

Cuisine Solutions sous vide products support busy, quality-demanding kitchens, adding considerable time value back to the chefs and kitchen team.



Beef Chuck Short Rib

Code 160.090.001
UoM KG
Format 15 x -1.1kg



Irish Beef - Slow cooked for 56 hours in its own juices - Water bath or combi oven 15 min at 180°C



Irish Beef Topside Cap Sliced

Code 160.090.003
UoM CASE
Format 5 x -800g



Simple seasoning of salt and white pepper to bring out the premium beef flavour and tenderness - combi oven 30 minutes at 180°C



Lamb Shank Foreshank

Code 160.090.021
UoM CASE
Format 20 x -450g



Lamb Shank, bone-in, slow cooked in its thyme jus with salt, pepper and white wine - combi oven 20 min at 180°C



Pork Belly

Code 160.090.042
UoM CASE
Format 7 x -2kg



Marinated and slow-cook tender pork belly, ideal veggies and baked or roasted potatoes - combi oven 35 min at 180°C



Vegan Chilli

Code 160.110.005
UoM CASE
Format 10 x -1kg



Homestyle chilli (no meat) with kidney beans, tomatoes, green peppers, and onions slow-cooked in a sauce of garlic, chili powder, coriander, spices - combi oven 15 min at 85°C



Duo of Quinoa

Code 160.110.004
UoM CASE
Format 10 x -1kg



Vegan, mix of red and golden quinoa, lemon, cumin, black pepper. Ideal base for a summer grain salad or serve warm - combi oven 15 min at 85°C



Massaman Curry Sauce

Code 160.110.015
UoM CASE
Format 8 x -907g



Slightly sweet, spicy, and tangy. The perfect sauce to complete any Thai-inspired dish. Reheat in boiling water for 20-25 minutes



Red Curry Sauce

Code 160.110.016
UoM CASE
Format 8 x -907g



Rich chilli and ginger flavour with coconut milk to compliment a variety of meats like chicken, beef, pork, duck or shrimp. Reheat in boiling water for 20-25 minutes



Green Curry Sauce

Code 160.110.018
UoM CASE
Format 8 x -907g



A sweet complex flavour with coconut milk and a mix of fresh herbs, with hints of basil, coriander, and a touch of green chilli. Reheat in boiling water for 20-25 minutes



Panang Curry Sauce

Code 160.110.017
UoM CASE
Format 8 x -907g



Rich and creamy with a nutty, mellow flavour and texture of roasted peanuts ground into curry paste (spices, chilli, and lemongrass). Reheat in boiling water for 20-25 minutes



Lobster Sauce

Code 160.110.007
UoM CASE
Format -1kg x 10

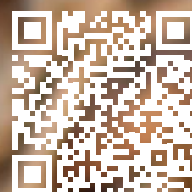


Made with lobster, classic recipe, velvety texture - 25 min at 180°C



A close-up photograph of a truffle, showing its intricate, honeycomb-like surface texture. The truffle is brown and appears to be resting on a dark, possibly wooden, surface. The lighting highlights the depth of the holes and ridges in the truffle's skin.

TRUFFLE
+ MUSHROOMS



IL TARTUFO DI PAOLO

Located in the heart of Umbria, Italy, Il Tartufo di Paolo is a family business with Giampaolo (Paolo) Menichini at its head. Deeply rooted in truffle hunting since the 1980s, today, Paolo and his son Emanuele continue to uphold their legacy, with each truffle hand-selected and graded to ensure exceptional quality – each season hallmarked by its firmness, distinguished structure, earthy aroma, and impeccable marbling.

Il Tartufo di Paolo takes pride in its consistent delivery of locally sourced fresh truffles and an array of other gastronomic truffle delicacies. Their products, ranging from truffle oils to truffle salsa and honey, are created using time-honoured family recipes, ensuring a truffle experience that resonates with authenticity, provenance, and simplicity.

Truffle Selections & Seasons:

- Spring Truffle (Tuber Albidum):
January - April (Peak: March)
- Summer Truffle (Tuber Aestivum):
May - September (Peak: July)
- Autumn Truffle (Tuber Uncinatum):
October - December (Peak: November)
- White Alba Truffle (Tuber Magnatum Pico):
October - December (Peak: November)
- Winter Truffle (Tuber Melanosporum):
December - March (Peak: January)

Il Tartufo di Paolo provide an exceptional truffle experience: summer truffles thinly shaved on fresh, warm pasta; black winter truffle layered under skin of roast farmhouse chicken; or white truffle – arguably the finest of all truffles – grated on but-tery scrambled eggs.

BORDE

Founded in 1920, Borde is a third-generation family-owned company that has built its success on the wild mushroom. Of high acclaim are their morels, ceps, and shiitake.

With the fluctuating nature of mushroom harvests and pricing, the strategic acquisition of supply is crucial. Borde has established a dependable network of mushroom suppliers, enabling a very high-quality selection of raw material.

Borde are among an elite group of 215 French SMEs that have been conferred with the PME+ certification, acknowledging their commitment to ethical and sustainable business practices. This accolade highlights Borde's actionable efforts in addressing societal challenges such as water consumption reduction, conducting

eco-flow analyses, creating eco-friendly packaging, promoting workplace wellbeing, and fostering community involvement.

Bordes customers always share the same passion for mushrooms and their long-standing collaboration with renowned chefs such as Regis Marcon of Restaurant Marcon, 3 Michelin Stars, and Philippe Brun of La Dune du Château de Sable, 1 Michelin Star, has significantly contributed to their product range development.

Conventionally, their wild mushroom range is available in frozen, dried and tinned formats. More recently, Borde introduced a unique and innovative range of culinary aids such as wild mushroom purées and duxelles and freeze-dried wild mushrooms.



TRUFFLE + MUSHROOMS

TRUFFLE + TRUFFLE PRODUCTS



White Alba Truffle

Code 070.000.000
UoM KG
Format -15-80g



Magnatum Pico - Extra quality selection - highly prized, pale cream to light brown in colour with inner white marbling, pungent with deep, earthy flavour - Sept-Dec, Piedmont, Italy



Black Winter Truffle

Code 070.000.010
UoM KG
Format -15-100g



Tuber Melanosporum - Extra quality selection - coarse outer flesh, black-white marbling, heady, earthy aroma, strong flavour - Nov-Feb, Umbria, Italy



White Spring Truffle

Code 070.000.020
UoM KG
Format -7-30g



Bianchetto - Extra quality selection - white-red marbling, garlicky, gassy aroma and flavour - Jan-Apr, Umbria, Italy



Black Summer Truffle

Code 070.000.015
UoM KG
Format -20-100g



Tuber Aestivum Vitt. - Extra quality selection - black outer with pale flesh, mushroom, earthy aroma, mild flavour - May-Sept, Umbria, Italy



Black Autumn Truffle

Code 070.000.005
UoM KG
Format -15-100g



Tuber Uncinatum - Extra quality selection - Very similar to summer truffle but more pronounced markings, aroma and flavour - Oct-Dec, Umbria, Italy



Summer Truffle Salsa

Code 080.000.075
UoM EACH
Format 500g



Italy - 10% Truffle - Redmond Fine Foods Private Label - Tastes delicious with meat, fish, artichokes or pasta



White Truffle Cream

Code 080.000.077
UoM EACH
Format 500g

Italy - White truffle cream with parmesan cheese. Ideal with white meat, fish, root vegetables or pasta



Black Winter Truffle Juice

Code 080.500.060
UoM EACH
Format 400g



Italy - Brings an authentic truffle flavour to sauces and gravies



Truffled Acacia Honey

Code 040.120.025
UoM EACH
Format 120g

Italy - Pure acacia honey infused with pieces of Umbrian black summer truffle



Black Summer Truffle Oil

Code 080.210.050
UoM EACH
Format 250ml

Italy - Extra virgin olive oil infused with premium black truffle - Tuber aestivum. Single Estate - Redmond Fine Foods Private Label



White Alba Truffle Oil

Code 080.210.055
UoM EACH
Format 250ml

Italy - Extra virgin olive oil infused with premium white truffle - Tuber magnatum. Single Estate - Redmond Fine Foods Private Label



Black Winter Truffle Vinegar

Code 080.210.060
UoM EACH
Format 500ml

Italy - White balsamic vinegar infused with pure Umbrian black winter truffles



MUSHROOM PRODUCTS



Dried Morels - Extra

Code 070.400.022
UoM EACH
Format 400g

Borde - Hand-picked Spring wild mushrooms, ideal with veal or chicken, asparagus, scallops or butternut squash



Dried Mini Morel

Code 070.400.012
UoM EACH
Format 500g

Borde - 0-3cm/No Stems, hand-picked Spring wild mushrooms, ideal with veal or chicken, asparagus, scallops or butternut squash



Dried Forest Mushroom Mix

Code 070.400.013
UoM EACH
Format 500g

Borde - Hand-picked wild mushrooms: cep, chanterelle, oyster mushroom and yellow boletus



Dried Whole Shiitake

Code 070.400.014
UoM EACH
Format 500g

Borde - Hand-picked wild mushrooms, pairs perfectly with white meat, sautéed on their own or with other vegetables



Dried Cep Powder

Code 070.400.016
UoM EACH
Format 454g

Borde - Use this powder for meat fonds, game, sauces and mushroom soups



Cep Purée

Code 070.400.017
UoM EACH
Format 750g

Borde - A true mushroom concentrate, dilute in dishes according to the strength of taste required



Cep Juice

Code 070.400.018
UoM EACH
Format 750g

Borde - Use as a base for soups, sauces or hydrating risottos, cook vegetables, deglaze a pan, make broth or espumas



Duxelles Mushroom & Cep Purée

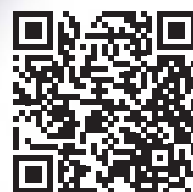
Code 070.400.019
UoM EACH
Format 750g

Borde - Intensely flavoured combination of finely chopped ceps and mixed mushrooms, shallots and fresh herbs, slowly cooked to a paste-like consistency





**NON-FOOD
+ GENERAL
+ EQUIPMENT**



100% CHEF - 100% BARMAN

100%Chef and 100%Barman were born from the passion for gastronomy of founder and CEO Ángel Salvador, who launched the brands in 2008. With more than 30 years of international experience, Salvador and his team have positioned both brands as global leaders in the professional gastronomic sector.

100%Chef focuses on innovative tools, machinery, and serveware that accompany chefs worldwide in their creative processes. The brand is renowned for advanced tools in smoking, distillation, spherification, sous-vide cooking, and nitrogen techniques. Signature products like the manual smoker, Girovap, and custom presentation pieces showcase their dedication to pushing culinary boundaries.

100%Barman responds to the global cocktail industry's evolution, providing professional bartenders with groundbreaking tools for modern mixology. From nitrogen solutions to sculpted glassware, their products elevate cocktail crafting to an art form.

Both brands prioritise innovation, quality, and craftsmanship, offering thousands of product references that inspire chefs and bartenders to create unique, unforgettable experiences. Through e-commerce and their exclusive content channel, YouCook, 100%Chef and 100%Barman continue to support and inspire culinary professionals around the world.



SILIKOMART

Based in Venice, Italy, Silikomart is the unrivalled partner for pastry chefs and avant-garde kitchens, boasting over 20 years in crafting food-grade silicon moulds and pastry equipment. Upholding the highest international standards, Silikomart fuses the best materials with refined Italian craftsmanship to ensure unparalleled excellence, safety, and the preservation of distinctive flavours.

Their diverse range includes moulds for travel cakes, viennoiseries, chocolates, and more. They offer trays for cakes and single portions, essential culinary accessories, and the unique opportunity to create personalised moulds for an exclusive touch. Thriving on innovation, Silikomart regularly launch new collections that elevate culinary creations.

Continually investing in new materials, Silikomart's TPLUS+ moulds are ideal for baking, withstanding high temperatures of up to 180°C, promising mould longevity and shape precision, even after recurrent dishwasher cycles. Their Tritan™ chocolate moulds offer high durability, superior impact resistance, and resilience against bumps, scratches, and dents, all while being BPA and bisphenol-free.

Silikomart champions sustainable practices with their 'think green' philosophy, utilising solar energy, promoting ethical sourcing practices, and using 100% compostable packaging.

Each mould and tool Silikomart produce embodies their commitment to the art of gastronomy, offering chefs the means to create extraordinary pastry and culinary experiences.



NON-FOOD GENERAL EQUIPMENT

CAVIAR + MATS + PASTRY TOOLS



Small Mother of Pearl Caviar Spoon

Code 110.100.025
UoM EACH
Format x 1

Natural composite material of mollusc, perfect for serving caviar



Caviar Ice Bag

Code 110.100.027
UoM EACH
Format x 1

Presentation bag to keep caviar at optimal temperature



Branded Coin Caviar Tin Opener

Code 110.100.029
UoM EACH
Format x 1

The ideal tool to easily open any caviar tin in style



House of Caviar Black Serving Unit

Code 110.200.121
UoM EACH
Format x 1

A stylish way to present caviar, available in 30g, 50g, 125g, 250g



Stainless Steel Truffle Slicer

Code 110.200.135
UoM EACH
Format x 1

Non-oxidising metal



Air Mat

Code 110.300.282
UoM EACH
Format x 1

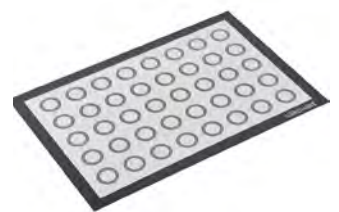
52 x 31.5cm



Silicone Macaron Mat

Code 110.300.283
UoM EACH
Format x 1

60 x 40cm



Fiberglass Macaron Mat

Code 110.300.344
UoM EACH
Format x 1

59.5 x 39.5cm



Teflon Sheets - Drycook XS

Code 110.500.025
UoM PKT
Format x 5

100% Chef - Teflon reusable paper, guaranteed minimum 500 uses per sheet. 30 x 28 cm



Teflon Sheets - Drycook XL

Code 110.500.026
UoM PKT
Format x 5

100% Chef - Teflon reusable paper, guaranteed minimum 500 uses per sheet. 40 x 38 cm



Guitare Sheets

Code 110.400.005
UoM CASE
Format x 50

40 x 60cm



Acetate - Rhodoid Sheets

Code 110.400.010
UoM CASE
Format x 30

39 x 59cm



Piping Bags

Code 110.200.004
UoM CASE
Format x 100

56 x 32cm



Chocolate Cooling Spray

Code 110.400.000
UoM EACH
Format 250ml

Instantly cools sugar or chocolate-based creations



Baking - Grease Spray

Code 110.200.006
UoM CASE
Format 6 x 600ml

Designed to bake and release perfect cakes from the mould or tray every time



SILIKOMART MOULDS



“Alvéolé 3” Imprint Mould

Code 110.400.012
UoM EACH
Format x 1



Ø7.5cm x H 0.3cm



“Quenelle 24” Mould

Code 110.300.290
UoM EACH
Format x 1



6.3 x 2.9 x H2.8cm



“Ring 65” Mould

Code 110.300.239
UoM EACH
Format x 1



Ø8.5 x 5 x H1.8cm x 6



“Stone 85” Mould

Code 110.300.396
UoM EACH
Format x 1



Ø6.5 x H3cm



“Decor Round 50” Mould

Code 110.400.011
UoM EACH
Format x 1



Ø6.7 x H1.5cm



“Mela, Ciliegia + Pesca 115” Mould

Code 110.300.281
UoM EACH
Format x 1



Ø6 x H5.5cm



“Limone 120” Mould

Code 110.300.374
UoM EACH
Format x 1



8.8 x 6.1 x H4.4cm



Savarin Mould

Code 110.300.402
UoM EACH
Format x 1



Ø6.5cm x 8



Kit “Tarte Ring Round”

Code 25.285.87.0065*
UoM EACH
Format x 1



Ø12 x H2cm - 4 tart rings + 2 top moulds

*Silikomart reference number



“Fashion Éclair” Mould

Code 110.300.003
UoM EACH
Format x 1



13 x 2.5 x H2.5cm



“Cylinder 75” Mould

Code 110.300.242
UoM EACH
Format x 1



Ø12.6 x 2.7 x H2.7cm x 10



“New York 270” Moulds

Code 25.012.20.0165*
UoM EACH
Format x 6



6.5 x 6.5 x H6.5cm

*Silikomart reference number



Kit “Tarte Ring Bubble”

Code 23.110.87.0065*
UoM EACH
Format x 1



Ring Size: Ø26.5 x 10.5 x H2cm - Mould
Size: Ø25 x 8.5 x H2cm

*Silikomart reference number



“Kaleido 1100” Mould

Code 30.477.87.0065*
UoM EACH
Format x 1



Ø19 x H6cm

*Silikomart reference number



“Andromeda 1080” Mould

Code 30.470.87.0065*
UoM EACH
Format x 1



18.5 x 18.5 x H4.2cm

*Silikomart reference number



“Elegance 1080” Mould

Code 20.416.87.0065*
UoM EACH
Format x 1



25 x H7.5cm

*Silikomart reference number

NON-FOOD GENERAL EQUIPMENT

SILIKOMART MOULDS + BUFFET EQUIPMENT



"Truffles 5" Mould

Code 110.300.284
UoM EACH
Format x 1



Ø2.2 x H1.9cm



"SF022" Mini Muffin Mould

Code 110.400.018
UoM EACH
Format x 1



5.1 x 2.8cm



Pomponette Mould

Code 110.300.401
UoM EACH
Format x 1



Ø3.4cm x 24



"Gel 01 MINI Classic" Ice Cream Mould

Code 110.400.021
UoM EACH
Format x 1



3.9 x 3.8 x H1.8cm



"Tutu 100" Topping Décor Mould

Code 36.382.87.0065
UoM EACH
Format x 1



Ø14 x H0.9cm



"Flora 80" Topping Décor Mould

Code 36.391.87.0065
UoM EACH
Format x 1



Ø14 x H1cm

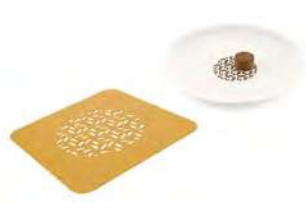


Stencil "Sakura"

Code 25.173.36.0065
UoM EACH
Format x 1



Dimensions of decoration: Ø10cm



Stencil "Foglia"

Code 25.171.36.0065
UoM EACH
Format x 1



Dimensions of decoration: Ø10cm



Lollipop Sticks - White

Code 110.100.005
UoM EACH
Format x 50



12cm



Bamboo Twister Skewer

Code 110.500.036
UoM BOX
Format x 100



100% Chef



Mini Wood Sticks

Code 110.300.291
UoM EACH
Format x 500



7.2cm



Wood Sticks

Code 110.400.022
UoM CASE
Format x 500



11.3cm



White Half-Lemon Wraps

Code 110.100.050
UoM EACH
Format x 100



Yellow Ties Included



Iberico Jamon Stand

Code 110.200.085
UoM EACH
Format x 1



Beher brand selection



Iberico Jamon Knife

Code 110.200.086
UoM EACH
Format x 1



Beher brand selection

NON-FOOD GENERAL EQUIPMENT

100% CHEF EQUIPMENT + ACCESSORIES



Glass Ice Cream Cone

Code 110.500.034
UoM CASE
Format x 4



100% Chef - A new way to present drinks or dishes. Made of borosilicate, designed to withstand hard daily work, blows and scratches



Coral Reef Glass

Code 110.500.019
UoM EACH
Format x 1



100% Chef - A new way to present drinks or dishes. Made of borosilicate, designed to withstand hard daily work, blows and scratches



Big Meduse Cup

Code 110.500.002
UoM EACH
Format x 1



100% Chef - 200ml, A new way to present drinks or dishes. Made of borosilicate, designed to withstand hard daily work, blows and scratches



Big Meduse Pink Cup

Code 110.500.003
UoM EACH
Format x 2



100% Chef - 200ml, A new way to present drinks or dishes. Made of borosilicate, designed to withstand hard daily work, blows and scratches



Pineapple Shaped Glass Bowl

Code 110.500.035
UoM EACH
Format x 1



100% Chef - Ideal for serving ice creams, mousses or cocktails. Hand-made from borosilicate glass resistant to extreme high and low temperatures like blowtorch or nitro baths



Juice Bottles

Code 110.500.024
UoM BOX
Format 50 x 250ml

100% Chef - Transparent PET bottles with black screw cap, available in three different sizes 125 ml, 250 ml and 500 ml



Black Marble Block

Code 110.500.027
UoM CASE
Format x 2



100% Chef - Designed to present exquisite snacks in an original way, enhancing their presentation



Broken Eggs Porcelain Cups

Code 110.500.030
UoM BOX
Format x 10



100% Chef - An extremely versatile container for serving egg-based recipes, whether savoury or sweet



Kasai Medium Barbecue

Code 110.500.028
UoM EACH
Format x 1



100% Chef - Improved professional version, reinforced stainless steel structure, allows charcoal to burn longer



Bincho Japanese Charcoal

Code 110.500.013
UoM CASE
Format 10kg

100% Chef - Works perfectly on 100% Chef's Konro grills, but can also be used instead of conventional charcoal on any barbecue



Coconut Charcoal

Code 110.500.029
UoM BOX
Format 5kg



100% Chef - Compressed charcoal cubic briquette from natural coconut shells, from certified natural plantations



Himalayan Salt Kit

Code 170-0006*
UoM EACH
Format x 1



100% Chef - 1 Stone Himalayan pink salt + 1 stainless steel support + 2 small alcohol stoves
* 100%Chef reference number



Professional Kitchen Brûlée Blowtorch

Code 110.500.007
UoM EACH
Format x 1

100% Chef - Culinary blowtorch made to flambé, caramelize or burn. Compatible with any butane gas can



Deko Spray Airbrush

Code 110.500.006
UoM EACH
Format x 1

100% Chef - Ideal to decorate moulds, plates or finish desserts



Chef Long Tongs

Code 110.500.014
UoM EACH
Format x 1

100% Chef - 20cm, for precision dish decoration



Lotus Spherification Spoon

Code 110.500.015
UoM EACH
Format x 1

100% Chef - Stainless steel perforated spoon

NON-FOOD GENERAL EQUIPMENT

100% CHEF EQUIPMENT



Slimmer Iron - Teflon-Coated

Code 110.500.046
UoM EACH
Format x 1



100% Chef - With a pressure capacity of 2000 Kg/cm², it is able to press any ingredient to a thickness of up to 1 millimetre while cooking



Squasher - Pressure Homogeniser

Code 100-0200*
UoM EACH
Format x 1



100% Chef - Helps to bring together all the flavours and aromas, dissolving them in a liquid. Its paddles crush the products, extracting and homogenising the contents, using measured and accurate pressure



Pacojet 4

Code 30-5000*
UoM EACH
Format x 1



100% Chef - Prepare micro-crushed textures under super-pressure without defrosting, preserving their smell, colour and taste. Ideal for sorbets, ice creams, concentrated pastes, soups, purées, frozen powders...



Freeze Dryer Lyo Chef L

Code 70-0049*
UoM EACH
Format x 1



100% Chef - 6 trays lyophilizer, integrated freeze-drying system reduces the space it takes up in your bakery and makes it as easy as possible to control the entire process



DryCook Dehydrator

Code 70-1000*
UoM EACH
Format x 1



100% Chef - 10 trays, temperature control with an accuracy of 5 degrees from 35°C to 80°C



Chocolate Refiner

Code 110.500.038
UoM EACH
Format x 1



100% Chef - Wet grinder, low-impact table-top model, specially designed for making chocolate and nut butters from scratch



Ice Chef - Ice Texturing Machine

Code 30-0131*
UoM EACH
Format x 1



100% Chef - Transform any liquid into a thin layer of ice instantly, creating unique textures. Turn any ingredient into snow, powder, flakes, shavings, flakes, or flexible ice cream sheets



CentriCook XL

Code 30-3012*
UoM EACH
Format x 1



100% Chef - Non-refrigerated centrifuge that reaches 4000 RPM in less than 15 sec. Clarifies all types of juices, broths or vegetable waters without using pectinases or thickeners or increasing the temperature



Hot Mat

Code 110.500.037
UoM EACH
Format x 1



100% Chef - A flexible food grade silicone mat with adjustable temperature, idea for sugar work, keeping dishes warm while prepping and finishing



DJ Decor Food Turntable

Code 110.500.001
UoM EACH
Format x 1



100% Chef - 230V / 110V, adjustable automatic rotating support to decorate plates, cakes, pies, trays, cups, and glasses in a simple way

* 100%Chef reference number

NON-FOOD GENERAL EQUIPMENT

100% CHEF EQUIPMENT + ACCESSORIES



Handheld Smoking Gun Aladin

Code 110.500.017
UoM EACH
Format x 1

100% Chef - Ideal for bar use, to smoke and flavour cocktails and different types of alcohol



Aladin Replacement Screens XS

Code 110.500.018
UoM EACH
Format x 5

100% Chef - Steel screens, compatible with Aladin and Super-Aladin



Jack Daniels Smoking Wood Chips

Code 110.500.011
UoM EACH
Format 900g

100% Chef - Fine wood chips made by aging Jack Daniel's Whiskey in charred white oak barrels



Aladin Beech Wood Chips - Forest Flavour

Code 110.500.012
UoM EACH
Format 80g

100% Chef - Natural beech wood chips for food smoking



Agave Straws

Code 110.500.023
UoM PKT
Format x 1

100% Chef - Resistant to humidity 24 hours immersed in a liquid, cold, acidic or hot



Wax "Food Times" Newspaper

Code 110.500.031
UoM BOX
Format x 500

100% Chef - Printed paper similar to newspaper made with vegetable inks and with a paraffined finish. Fat-resistant



Wax "Cocina de Vanguardia" Newspaper

Code 110.500.032
UoM BOX
Format x 500

100% Chef - Printed paper similar to newspaper made with vegetable inks and with a paraffined finish. Fat-resistant



Wax "New Fork Times" Newspaper

Code 110.500.033
UoM BOX
Format x 500

100% Chef - Printed paper similar to newspaper made with vegetable inks and with a paraffined finish. Fat-resistant



Custom Ice Marker

Code 800-0022*
UoM EACH
Format x 1

100% Chef - Pressure marker to easily customise ice cubes with your logo or motif, without any heat. Several sizes available
* 100%Chef reference number



Precision Weighing Scale

Code 110.500.008
UoM EACH
Format x 1

100% Chef - 0.01g precision, quick turn on response and stabilisation



N2O Charges - Cream Whip

Code 110.500.005
UoM PKT
Format x 10

100% Chef - For foams and mousses, suitable for all types of standard whippers



Non-Contact Infrared Thermometer

Code 110.500.009
UoM EACH
Format x 1

100% Chef - Accurately measure temperature in 1 second, lightweight and easy to use



Desiccant Silica Gel Bag

Code 110.500.010
UoM PKT
Format 10 x 100g

100% Chef - Protects products by absorbing moisture, protecting and preserving them



Dracula Food Pad Roll

Code 110.500.020
UoM EACH
Format x 1

100% Chef - 60m, place at the bottom of trays to preserve fish, seafood or raw meats, cheese, salads, flowers...



Pacojet Cleaning Tablets

Code 110.500.021
UoM PKT
Format x 60

100% Chef - Optimised solution for cleaning the Pacojet, both internally and externally



Vac & Cook Cooking Bags

Code 110.500.022
UoM PKT
Format x 500

100% Chef - 15 x 20cm, BPA-free, produced to maintain their properties for slow cooking and pasteurisation. Different sizes available

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