

FOOD AND BEVERAGES

There's a broad range of new items this month, from standard breads to coeliac-friendly varieties, from cool seafood to toastable cheeses, and from eco-friendly cocktail mixers to a revival of a chocolate favourite from the 1980s

1. TOPPING IDEA FOR NAAN

New bread ideas from Brakes include a teardrop-shaped Garlic and Coriander Naan bread (130g) which is flecked in colour and contains kalonji seeds. It comes with a ghee, garlic and coriander topping and is available in packs of 24.

The Bread Bowl makes an alternative meal accompaniment for serving chillies, curries, casseroles, soups and stews and is part-baked for convenience, supplied in packs of 12. Old favourite the Crusty White Bloomer (850g) is a part-baked unsliced loaf that can be finished off in the oven for freshly baked appeal and is available in packs of four.

To buy it, call
Brakes
0845 606 9090
www.brake.co.uk

2. SUCCULENT SORBET

William pears are used to make the latest smooth Mövenpick Pear Sorbet, giving it a boost of succulent fruity flavours. The sorbet is supplied in 2.4-litre packs and can be used as a palate cleanser for starter, main or dessert options.

Also available from Schöller are Erlenbacher lemon and caramel cheesecakes. The caramel variety is made from double-cream cheese rippled with creamy caramel on a typical American-style shortcrust pastry base.

Also made from double-cream cheese and shortcrust pastry is the

fruity, zingy lemon mix variety. Both cheesecakes weigh 1,450g and are supplied frozen and preportioned, with 12 slices per case.

To buy it, call
Schöller Desserts
01483 205500
www.scholleruk.com

MORE INFO

For all the latest news on hospitality and food service products go to
www.caterersearch.com/buyit
3. DRIFTING BACK AGAIN
Back from the 1980s is the Drifter chocolate bar from Nestlé



Professional. First launched in 1980, the Drifter is a crisp wafer bar dipped in chewy caramel and covered in milk chocolate. The grab-and-go twin bar is described as having a great texture and taste that fits into the workplace, further education, entertainment and leisure sectors.

To buy it, call
Nestlé Professional
0800 745 845
www.nestleprofessional.co.uk

4. QUEENIES KEEP COOL

Faroe Seafood scallops are caught by a specialist fishing boat in the Atlantic waters around the Faroe Islands, shucked

and presented as queenies before being frozen for sale.

The boat changes dredging areas each day to minimise damage to the

seabed and avoid stock depletion, and the processing factory is currently working to secure renewal of its British Retail Consortium accreditation while achieving its Marine Stewardship certification. The scallops will be supplied on demand in various sizes from 100g to bulk packs.

To buy it, call
Faroe Seafood
01472 265000
www.faroe.com

5. FOUR TIMES OMEGA 3

Four omega-3 breads have been added to DéliVital's healthier eating DéliVital range in response to consumer demand for healthier

foods. Each DéliVital bread, supplied frozen, is packed with flax seeds, sesame seeds and oat flakes, providing a textured and flavoursome product.

The bloomer (440g), boule (120g) and baguette (100g) are naturally rich in omega-3 fatty acids and fibre. A petit pain long (75g) is also available as an option for sandwiches or lighter snacks.

To buy it, call
DéliFrance
0116 257 1871
www.delifrance.com

6. GO WITHOUT GLUTEN

On the back of in-house research of 600 coeliacs which showed that 92% of

people don't think pubs and restaurants offer enough wheat- and gluten-free dishes, gluten-free food specialist Nutrition Point has teamed up with 3663 to stock a range of wheat- and gluten-free products.

3663 will stock products such as breads, pasta, pizza bases, crackers, biscuits, pretzels and frozen dishes, including spaghetti bolognese and tagliatelle with bacon and mushrooms, from Nutrition Point's Trufree and Dietary Specials brands.

As part of the collaboration, Nutrition Point's dietitian will be working with 3663's advice centre to help advise caterers on gluten-free menu options.

To buy it, call
3663
0870 366 3000
www.3663.co.uk

7. JACK MEETS RED

Mild buttery Monterey Jack cheese dates back to the 1800s, being first made by Franciscan monks in Monterey, California. The mildness of the cheese makes it a suitable accompaniment for many dishes, including nachos and enchiladas.

The richness of Red Leicester

cheese complements the mildness of Monterey Jack to create the Monterey Jack and Red Leicester Blend, which makes a colourful addition to dishes such as jacket potatoes or grilled sandwiches. The cheeses are supplied in 1kg grated packs as a handy time-saver for busy caterers.

To buy it, call
Bladen
01452 252301
www.the-big-cheese.co.uk

8. FUNKY COCKTAILS

Funkin single-serve (120g) Cocktail Pouches are made from 100% natural ingredients containing no artificial additives, preservatives, colours or flavours. The first four flavours have come to market and are Classic Mojito, Raspberry Mojito, Passion Fruit Margarita and Cosmopolitan.

Funkin's pouches offer the convenience of a conventional spirit and mixer, generate zero waste, require no training and have a 12-month shelf life which allows operators to easily offer a wide range of beverages.

To buy it, call
Funkin
020 7328 4440
www.funkin.eu

9. A NECESSITY OF VIRTU

Caterers can add flavour to their desserts and milkshakes with Virtu natural syrups. New flavours include

Irish Cream, Chocolate, Praline, Gingerbread and Almond, to accompany the existing Caramel, Hazelnut and Vanilla varieties.

In the pipeline are a range of 100% natural low-calorie milkshake syrups including Watermelon, Blackcurrant, Mango, Bubblegum and Kola Kube. All products are free from artificial colourings, preservatives and flavourings, and are supplied in recyclable 500ml PET bottles giving 50 servings.

To buy it, call
Virtu

01909 512188
www.virtu-world.com

10. A TARTLET IN THE HAND

Set in a butter pastry case are four new Love Pies! tartlets from Dunkleys – Spinach and Artichoke with a Parmesan Crust; Roast Mediterranean Vegetables in Chipotle Red Pesto topped with Goats' Cheese; Gruyère, Bacon and Potato; and finally, Chorizo and Roasted Red Peppers in a Chilli Cream Sauce.

The handmade tartlets join the existing range of pies, which includes Hereford Beef and Merlot; Chicken and Wiltshire Ham; and Salmon and Prawn Fishermans Pies.

To buy it, call
Dunkleys
01933 679400
www.welovepies.com





