



Speciality Foods



trading as
Cheese Cellar

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Welcome to Cheese Cellar

Cheese Cellar is a leading supplier of cheese, dairy and speciality foods to the UK foodservice and retail industries. In addition, we slice, wedge, shave and grate cheeses in-house.

Over 25 years ago we started as a small company with only three staff. Since then we have grown to a nationwide distributor and we continue to put our customers' needs first.

Over that time we have built a reputation for quality products, great service and unrivalled knowledge. Our customers are hotels, restaurants, contract caterers, travel caterers as well as quality food manufactures.

Our Service

We are committed to delivering exceptional customer service and are passionate about good food. Our dedicated staff, many of whom have been with the company for 15 years, offer unparalleled knowledge, expertise and advice. We aim to pass on this expertise and product knowledge to support you by providing cheese training, menu development assistance, product information sheets, a sampling programme and supplier visits.

Our Products

Our Speciality Foods range includes high-end brands such as Valrhona Chocolate, Viron flour, Ponthier fruit purées, chutneys and many other quality ingredients.

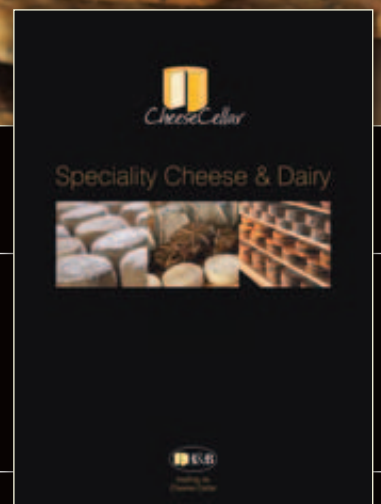
We also offer a wide range of fresh med deli products – please ask your Account Manager for more information.

Please note that some products may require lead time.



Cheese & Dairy catalogue – turn this brochure over for more

Featuring our full range of artisan cheeses, familiar brands, portions and wedged, grated, shaved and sliced cheeses.



Biscuits



Bath Oliver

Stocken & Garden Thin Oatcakes

Duchy Oaten

Miller's Damsels

Biscuits

product code	description	stocked at	unit
BI021	Bath Oliver	All	200g
BI027	Carr's Table Water	All	125g
BI097	Duchy Oaten – <i>Organic</i>	All	150g
BI001	Stockan and Gardens Cheese Oatcakes	to order	36x100g
BI015	Stockan and Gardens Sugar Free Oatcakes	All	36x100g
BI091	Stockan and Gardens Thick Triangle Oatcakes	All	24x200g
BI017	Stockan and Gardens Thin Oatcakes	All	36x100g

Miller's Damsels Wafers

product code	description	stocked at	unit
BI025	Assorted	All	12x125g
BI100	Charcoal	All	12x125g
BI103	Oat	All	12x125g
BI105	Original Wheat	All	12x125g
BI101	Spelt	All	12x125g
BI102	Three Seed	All	12x125g

Charcuterie



Salami Milano



Salami Napoli



Mortadella



Chorizo Mini

Cured Meats

product code	description	stocked at	unit
CA097	Blackie Ham 1/2	Central & North	2kg
CA181	Ham Ibérico – <i>sliced</i> – Julián Martín	All	100g
CA172	Oxsprings English – <i>air dried ham – sliced</i>	to order	250g
CA133	Pancetta – <i>smoked</i>	South	1.4kg
CA029	Parma Ham	All	6.5kg
CA137	Parma Ham – <i>sliced</i>	All	250g
CA145	Prosciutto Crudo	South	80g
CA049	Prosciutto Ham – <i>sliced</i>	All	500g
CA141	Salami Pepper – <i>block</i>	All	1.6kg
CA147	Prosciutto Di Parma	to order	7.5kg

Terrines & Foie Gras

product code	description		unit
CA101	Capon Terrine – <i>with chestnut and duck – Rougie</i>	Central & North	1kg
CA167	Poultry Liver Terrine – Rougie	All	1kg
CA111	Purée of Foie Gras (50%) – Rougie	All	320g
CA149	Rillet of Goose – Rougie	Central & North	1kg

Salami & Sausage

product code	description	stocked at	unit
CA104	Chorizo Artysane	All	2kg
CA180	Chorizo Ibérico – Julián Martín	All	180g
CA179	Chorizo Ibérico – Julián Martín	All	1.2kg
CA182	Chorizo Ibérico – <i>sliced</i> – Julián Martín	All	100g
CA178	Chorizo Ibérico – <i>whole cooking</i> – Julián Martín	All	70gx4
CA017	Chorizo Mini – <i>individual packs containing twelve sausages each</i>	All	4.3kg
CA107	Chorizo Vela	All	1.7kg
CA023	Chorizo Vela Picante	All	1.5kg
CA125	Mortadella – Negroni	All	3kg
CA155	Salami Milano	All	2.5kg
CA153	Salami Milano – <i>sliced</i>	All	500g
CA157	Salami Napoli	All	1.5kg
CA184	Salchichon Ibérico – Julián Martín	All	1.2kg
CA183	Salchichon Ibérico – <i>sliced</i> – Julián Martín	All	100g
CA161	Salsiccia Napoli – <i>sliced</i> <i>Coarse cut salami coated in peppers</i>	All	500g

Olives



The dell'ami range has been created especially for Cheese Cellar, providing our customers with the finest Mediterranean produce sourced from local artisan producers throughout the region.

The dell'ami team have spent the last 20 years sourcing an extensive range of produce from France, Italy, Spain, Greece and Morocco that simply brims with Mediterranean Passion, Provenance and Prestige.

Fresh Regional Whole Olives

Greek Olives

product code	description	stocked at	unit
DA101	Green Halkidiki – <i>very large whole green olives from northern Greece</i>	All	3kg
DA102	Kalamata – <i>large whole famously succulent purple / black olives from central Greece</i>	All	3kg
DA103	Volos – <i>large fleshy purple / black olive from central Greece</i>	All	3kg

French & Spanish Olives

product code	description	stocked at	unit
DA167	Petit Lucques – <i>first harvest of bright green olive from Carcassonne in south west France</i>	All	700g
DA168	Tanche – AOC – <i>black olive from Nyons in southern France</i>	All	700g
DA173	Picholine – <i>crispy bright green olives from Languedoc</i>	All	700g
DA166	Coquilles Nicoise – <i>very small purple / black olives grown in Andalucia</i>	All	700g

Italian Olives

product code	description	stocked at	unit
DA171	Bella Di Cerignola – <i>very large green olives from Puglia, the southern “heel” of Italy</i>	All	700g
DA175	Nocellara Del Belice – <i>early season harvest large bright green olive from Sicily</i>	All	3kg
DA170	Gaeta – <i>small fruity violet olive from Lazio region</i>	All	700g
DA172	Italian Mix – <i>mix of large Cerignola, bright green Nocellara and small purple Gaeta</i>	All	3kg

Fresh Plain Pitted Olives

product code	description	stocked at	unit
DA112	Halkidiki Green – <i>very large pitted green olives from northern Greece</i>	All	3kg
DA111	Kalamata – <i>large pitted famously succulent purple / black olives from central Greece</i>	All	3kg
DA165	Black Pitted – <i>naturally ripened Moroccan black olive</i>	All	3kg
DA174	Martini Pitted – <i>very large Greek pitted green Olives without oil</i>	All	3kg

Fresh Aromatised Cocktail Mix Olives - Whole

product code	description	stocked at	unit
DA121	Green With Herb – <i>large whole green olives from northern Greece with oregano, thyme & rosemary</i>	All	3kg
DA122	Med Cocktail – <i>whole green and purple olives with red pepper, sweet garlic and fresh bay leaves</i>	All	3kg
DA123	Tangiers – <i>medium sized whole green and purple olives with red pepper, cumin, garlic and chilli</i>	All	3kg

Fresh Aromatised Cocktail Mix Olives - Pitted

product code	description	stocked at	unit
DA131	Lemon & Mint – <i>very large Greek pitted green olives with fresh lemon slices and mint</i>	All	3kg
DA132	Basil & Garlic – <i>very large Greek pitted green olives with Italian basil and garlic</i>	All	3kg
DA133	Green With Herb – <i>large pitted green olives from northern Greece with oregano, thyme & rosemary</i>	All	3kg
DA135	Seasonal – <i>large whole green olives with silverskin onion, cornichon and fresh bay leaves</i>	All	3kg
DA137	Thessaloniki – <i>very large pitted Greek green olives with red pepper and fennel seed, a local speciality!</i>	All	3kg
DA138	Athena – <i>large pitted green Halkidiki olives with red pepper, whole sweet garlic & oregano</i>	All	3kg
DA139	Peri Peri – <i>very large pitted green olives flavoured with red pepper, garlic, smoked paprika and chilli</i>	All	3kg
DA113	Mixed Greek – <i>pitted green and purple olives with oregano, thyme & rosemary</i>	All	3kg
DA140	Marrakech Bar – <i>pitted green and purple olives flavoured with Moroccan chermola, red pepper and garlic</i>	All	3kg
DA141	Kefalonia – <i>pitted green and purple olives with red pepper, whole sweet garlic, oregano and chilli</i>	All	3kg
DA124	Crete – <i>pitted Kalamata with fresh orange wedges and rosemary sprigs</i>	All	3kg
DA164	Black Herb – <i>naturally ripened Moroccan black olive with oregano, thyme & rosemary</i>	All	3kg

Fresh Stuffed Olives

product code	description	stocked at	unit
DA151	Pimento – <i>very large Greek pitted green olives stuffed by hand with red pepper</i>	All	3kg
DA152	Garlic – <i>very large Greek pitted green olives stuffed by hand with sweet garlic</i>	All	3kg
DA153	Mixed Stuffed – <i>very large Greek pitted green olives stuffed by hand with sweet garlic and red pepper</i>	All	3kg
IN305	Stuffed With Almonds – <i>very large Greek pitted green olives stuffed by hand with almond</i>	All	2kg

Fresh Sliced Olives

product code	description	stocked at	unit
DA161	Green – <i>large pitted, sliced green olives from northern Greece</i>	All	3kg
DA162	Kalamata – <i>sliced famously succulent purple / black olives from central Greece</i>	All	3kg
DA143	Kalamata Quarters – <i>famously succulent purple / black olives from central Greece cut vertically</i>	All	5kg

Other dell'ami Lines

product code	description	stocked at	unit
MA007	Antipasti – <i>mix of artichokes, mushrooms, black olives, red pepper, cornichons, cipolline onions & thyme</i>	All	1kg
MM009	Capers Lilliput – <i>tiny picked buds of Mediterranean caper bush</i>	All	3kg
MM100	Capers Lilliput – <i>tiny picked buds of Mediterranean caper bush</i>	All	700g

Antipasti



Pappas stuffed with feta

Artichoke with stalk

Balsamic Onions

Sun-dried tomatoes

Dell'ami Mediterranean Foods

product code	description	stocked at	unit
MA201	Artichoke – <i>whole with stem</i>	All	2kg
MA200	Artichoke Grilled 1/2's	All	2kg
MA205	Artichoke Quarters – <i>in oil</i>	All	2kg
MA211	<i>Caponata of vegetables</i>	All	2kg
MA162	Grilled Artichoke – <i>with stem</i>	All	2kg
MA208	Grilled Aubergines	All	2kg
MA209	Grilled Courgettes	to order	2kg
MA157	Grilled Mixed Peppers	All	2kg
MA203	Pomodori di Puglia – <i>Semi-dried tomatoes – in oil</i>	All	1kg
MA160	Sun-dried Tomatoes – <i>in oil</i>	All	2kg
MA008	Sun Dried Tomatoes In Oil (Bag) – <i>Traditionally made sundried tomatoes in oil</i>	All	1kg

Pestos & Pastes

product code	description	stocked at	unit
DA601	Pesto Green – <i>finest</i> – Dell'ami	All	1kg
DA602	Pesto Green – <i>nut free</i> – Dell'ami	All	1kg
DA603	Pesto Green – <i>nut free</i> – Dell'ami	All	10kg
DA604	Pesto Red – <i>nut free</i> – Dell'ami	All	1kg
DA605	Pesto Red – <i>nut free</i> – Dell'ami	All	10kg
DA610	Pesto Rosso – Dell'ami	All	1kg
DA611	Harissa With Rose Petals – Dell'ami	All	1kg
HS278	Black Olive Paste – Dell'ami	All	1kg

Other

product code	description	stocked at	unit
MA204	Balsamic Onions	All	2kg
DA212	Caperberries – Dell'ami	All	2kg
DA216	Cornichons – Dell'ami	All	700g
MA004	Garlic White Plain – Dell'ami	All	2kg
MM070	Gherkins Sandwich Slice	All	2.4ltr
MA009	Green Peppers Stuffed With Cheese – Dell'ami	All	1kg
MA003	Grilled Button Mushrooms	All	2kg
MM009	Lilliput Capers – Dell'ami	All	3kg
MM100	Lilliput Capers – Dell'ami	All	700g
DA214	Mild Marinated Garlic – Dell'ami	All	1.9kg
MA206	Pequillo Peppers	All	220g
MA207	Pequillo Peppers	All	2.4kg
MA010	Red Peppers Stuffed With Cheese – Dell'ami	All	1kg
DA215	Spicy Marinated Garlic – Dell'ami	All	1.9kg
MA192	Tomates Du Soleil	All	1kg
MA011	Zefirino Peppers Stuffed With Cheese – Dell'ami	All	1kg

Oils

product code	description	stocked at	unit
HB004	Arbequina EVO Oil – <i>Spanish Arbequina oil is delicate with high fruitiness and balanced pungency</i> – Dell’ami	All	750ml
HB002	Selezione – Barbera EVO Oil – <i>This Italian ‘Selezione speciale’ has an extremely complex taste and yet pleasingly rounded</i>	All	500ml
HB003	Masia El Altet EVO Oil – <i>Vibrant Spanish oil with a grassy aroma and hints of tomato leaf and thyme</i>	All	500ml
HB005	Oleum Viride EVO Oil – <i>This delicately fruity Spanish oil is slightly peppery but smooth and sweet on the palate</i>	All	500ml
HB203	Soste Di Ulisse	All	500ml
DA405	Luca EVO Oil – <i>Superior quality olive oil made from Picual olives. Bold and peppery</i> – Dell’ami	All	5ltr
DA406	Leon Pommace – <i>Refined Pomace oil mixed with virgin olive oil</i> – Dell’ami	All	5ltr
DA407	Laila – Dell’ami	All	5ltr
DA408	Lusia – Dell’ami	All	5ltr

Other Oils

product code	description	stocked at	unit
HM098	Grape Seed Oil – Le Blanc	South	1ltr
HM094	Hazelnut Oil – Le Blanc	All	1ltr
HM096	Peanut Oil – Le Blanc	South	1ltr
HF056	Olive Oil – Le Blanc	South	1ltr
HM092	Walnut Oil – Le Blanc	Central & North	1ltr
HM301	Lemon Infused EVO Oil (Gargiulo)	All	500ml



Vinegars

Balsamic Vinegar

product code	description	stocked at	unit
DA501	Balsamico Di Modena – <i>Good quality, every day balsamic vinegar. Ideal for cooking</i>	All	5 ltr
VB003	Balsamic Vinegar – Dell'ami – <i>High quality Italian Balsamic. Sweet, rich and acidic in flavour. Comes in glass bottle</i>	All	500ml
VB060	Balsamic Vinegar – Dell'ami – <i>High quality Italian Balsamic. Sweet, rich and acidic in flavour. Comes in squeeze bottle</i>	All	250ml
VB061	White Balsamic	All	250ml

Other Vinegar

product code	description	stocked at	unit
VB064	Merlot Vinegar – <i>Bittersweet</i> – Dell'ami	All	250ml
VB062	Moscatel Vinegar – Dell'ami	All	250ml
VM200	Red Wine – aged	All	5 ltr
VB063	Riesling Wine Vinegar – <i>Bittersweet</i> – Dell'ami	All	250ml
VM145	Sherry – Valdespino	Central & North	75cl
VM004	Sherry Vinegar 20 Year Old	All	75cl
VM002	White Wine Vinegar	All	5 ltr



Not Just Cheese

Cheese Cellar has a long-standing reputation for being an expert on all things cheese. Now we have used our expertise to create a delicious range of chutneys to compliment our cheeses.

Made in small batches with fresh, high quality ingredients to give a real homemade taste and more importantly save you time.

No more shopping, chopping and cooking, with Croxtan Manor® chutneys it is all done for you and they are yummy too!



Red Onion & Blueberry Marmalade
Sliced red onions and wild blueberries produce this fantastic purple marmalade with a fusion of sweet and savoury, seasoned with coriander seed.



Comfy Onion Marmalade
Sliced onions cooked with redcurrants and spices until it is soft and sticky. Made to make you feel warm and...comfy!



Spiced Pear
Diced pears infused with Indian spices and gently cooked until the raisins are plump and juicy.



Smashed Apple
Apples cooked in Kentish Cider with plump raisins, spices, onions and seasoning. Cooked in an open pan until it's luxuriously sweet and sticky.



Sun-Dried Tomato & Red Pepper
Sun-dried tomatoes, chopped tomatoes, red pepper and white onion cooked in an open pan with ginger and mustard seeds to create a sweet tomato chutney.



Punchy Tomato Pickle
Tomatoes, onions, apples and crunchy carrots slowly cooked in an open pan with ginger, garlic and spices. A fruity flavour that really packs a punch!



Plum & Ginger
Deliciously sticky and sweet plum halves, cooked with diced apple and infused with ginger and cloves for a sweet, tangy chutney.

Croxtan Manor® stands for quality British produce. Look out for our branded butter and mild and mature Cheddar!

www.croxtanmanor.co.uk



Accompaniments & Condiments



Smashed Apple, Comfy Onion
& Punchy Tomato

Sun-dried Tomato & Red Pepper,
Red Onion & Blueberry, Spiced Pear

Tracklements Selection

Tracklements Green Tomato & Apple

Chutneys – Croxton Manor®

product code	description	stocked at	unit
CP051	Comfy Onion Marmalade – <i>Sliced onions cooked with redcurrants and spices until soft and sticky</i>	All	1kg
CP073	Plum & Ginger Chutney – <i>A smooth chutney with a slight Asian twist from sushi ginger and star anise</i>	All	1kg
CP075	Punchy Tomato – <i>Tomatoes, onions, apples and crunchy carrots slowly cooked in an open pan with ginger, garlic and spices. A fruity flavour that really packs a punch!</i>	All	1kg
CP079	Red Onion & Blueberry Marmalade – <i>Specially to compliment brie, camembert and goats' cheese</i>	All	1kg
CP047	Smashed Apple – <i>Apples cooked in Kentish Cider with plump raisins, spices, onions and seasoning. Cooked in an open pan until luxuriously sweet and sticky.</i>	All	1kg
CP083	Spiced Pear Chutney – <i>Inspired by mango chutney flavours, lifted by the freshness and texture of Williams Pear</i>	All	1kg
CP085	Sun-dried Tomato & Red Pepper Chutney – <i>A delicious chutney with a deep red colour, its full flavour comes from the sun-dried tomatoes and yellow mustard seeds</i>	All	1kg

Chutneys – Tracklements

product code	description	stocked at	unit
CP003	Apple & Cider Chutney – <i>Good accompaniment for cold roast pork, cheese, pies and gammon</i>	All	1.3kg
CP033	Apricot & Ginger Chutney – <i>Brilliant with any cold meat or cheese</i>	All	1.3kg
CP041	Chilli Jam – <i>Ideal for grilled or roasted meats or as a dipping sauce</i>	All	1.4kg
CP043	Green Tomato & Apple Chutney – <i>Very good for all ploughman's style lunches</i>	All	1.3kg
CP005	Onion Marmalade – <i>Perfect melted over sausages and with strong pâté or cheese</i>	All	1.5kg

Other Accompaniments

product code	description	stocked at	unit
CP041	Chilli Jam – Tracklements	All	1.4 ltr
CP091	Fig Ball – Baked	South	250g
CP077	Quince Jelly	All	800g
CP018	Quince Jelly	South	200g

Mustard

product code	description	stocked at	unit
VM201	Wholegrain Mustard – <i>Full-grain, coarsely ground spicy mustard</i>	to order	5kg
VM202	Dijon Mustard Preservative Free – <i>Classic Dijon mustard with a high proportion of brown and oriental mustard seeds</i>	All	5kg

Accompaniments & Condiments



Chilli Sauce



Mayonnaise



Cornish Sea Salt Pouch



Cornish Sea Salt Bag & Tub

Condiments

Mayonnaise

product code	description	stocked at	unit
IN035	Mayonnaise – Gyma	All	5 ltr
IN059	Mayonnaise – Kromberg	South	3 ltr
IN067	Mayonnaise – Sasco	All	10 ltr
IN069	Mayonnaise – Sasco	South	5 ltr
IN071	Mayonnaise Light – Sasco	South	5 ltr

Other

product code	description	stocked at	unit
CP095	Apple & Cider Brandy Sauce – Tracklements	to order	5kg
H135	Balsamic Glaze – <i>squeezy bottle</i>	All	500ml
CP037	Branston Pickle	All	2.55kg
IN001	Chilli Sauce – Lingham's <i>Made from 100% fresh chillies, a mild piquant relish and appetiser</i>	All	280 ml
CP001	Cumberland Sauce	All	1.2kg
CP067	Horseradish	All	1.1kg
HS264	Hummus Meze	All	1kg

Ingredients

Egg Products – *all in Tetra Pack container with nozzle*

product code	description	stocked at	unit
IN065	Pasteurised Liquid – <i>Whole</i>	All	1kg
IN061	Pasteurised Liquid White	All	1kg
IN063	Pasteurised Liquid Yolk	All	1kg

Other Egg Products

product code	description	stocked at	unit
IN077	Quails Eggs in Brine	South	45 – 48

Flavourings (continued overleaf)

product code	description	stocked at	unit
IN087	Black Pepper Cracked	South	1kg
IN075	Garlic Purée – Centaur	All	1kg
MM074	Green Peppercorns – <i>in brine</i> <i>More aromatic and less sharp than dried peppercorns</i>	All	850g
IN400	Paprika – Smoked Hot – <i>Ground, hot Capsicum pepper from SW Spain</i>	All	70g
IN401	Paprika – Smoked Sweet – <i>Sweet pepper from SW Spain. Milder in flavour than the Hot version</i>	All	70g

Ingredients



Cous Cous

Israeli Cous Cous

Vanilla Pods

Garlic Purée

Flavourings (continued)

product code	description	stocked at	unit
XX035	Saffron Stamens – <i>tin – Pina</i>	All	20g
XX203	Saffron Stamens	All	1g
XX204	Saffron Filament Strand	All	20g
IN165	Sea Salt – <i>bag – Cornish Sea Salt</i>	All	1kg
IN017	Sea Salt – <i>pouch – Cornish Sea Salt</i>	All	12x225g
IN019	Sea Salt – <i>tub – Cornish Sea Salt</i>	All	500g
IN105	Vanilla Aroma with grains – <i>Sevarome</i>	All	250g
IN103	Vanilla Aroma with grains – <i>Sevarome</i>	South	1kg
IN085	Vanilla Pods – <i>Madagascar – Sevarome</i>	All	50g
IN099	Vanilla Pods – <i>Papua New Guinea – Centaur</i>	All	50g

Rice

product code	description	stocked at	unit
DA301	Vialone Nano – <i>Semifino Vialone Nano from Italy. Perfect with fish, shellfish and vegetables – Dell'ami</i>	All	1kg
DA302	Carnaroli – <i>Superfino Carnaroli is the highest quality of Italian rice, ideal for preparations of high gastronomy – Dell'ami</i>	to order	500g
DA303	Arborio Risotto – <i>Arborio is a very versatile rice. Idea for soups, risotti and rice cooked in the oven – Dell'ami</i>	All	1kg

Pasta

product code	description	stocked at	unit
IN129	Gnocchi	South	6x500g
IN131	Lasagne Sheets	South	12x250g
IN137	Ravioli – <i>Artichoke</i>	South	8x250g
IN139	Ravioli – <i>Mushroom</i>	South	8x250g
IN141	Spaghetti	South	6x250g
IN135	Tagliatelle	South	6x500g
IN147	Tortellini – <i>Gorgonzola & Walnut</i>	South	8x250g
IN143	Tortellini – <i>Prosciutto Crudo</i>	South	8x250g
IN145	Tortellini – <i>Ricotta & Spinach</i>	South	8x250g



Less salt, more flavour

The tide is turning towards a new generation of British sea salt that cares as much about how it is harvested and the environment it is made in, as it does the way it tastes.

Hand-harvested just eight metres from the clearest Grade A classified waters – the highest to denote water purity – The award winning **Cornish Sea Salt** retains over sixty naturally-occurring trace elements essential for wellbeing and delivers more taste for less salt.



“The reason why I switched from Maldon to **Cornish Sea Salt** is simple. As with all good chefs its always about flavour. I was also impressed with the crisp bite of the crystal on the tongue.

JASON ATHERTON
Executive Chef, Maze,
Gordon Ramsay Holdings

To hear more about what the UK's leading chefs
and press are saying visit

www.cornishseasalt.co.uk



Ingredients

			
La Perruche Sugar – White & Brown	Mushrooms	Coconut Milk	Mushrooms

Truffle & Mushroom Products

product code	description	stocked at	unit
XM010	Cepes	All	500g
XX200	Mushroom Forest Mix	All	500g
XX201	Mushroom Porcini Cepes Extra	All	500g
XX202	Mushroom Morilles Extra Premium	All	250g

Sugars

product code	description	stocked at	unit
IN057	Caster Sugar	All	25kg
IN079	Sugar Brown – <i>cubes</i> – La Perruche	All	1kg
IN081	Sugar White – <i>cubes</i> – La Perruche	All	1kg

Miscellaneous

product code	description	stocked at	unit
BI077	Canape Cups	All	10x64
IN053	Coconut Milk	All	400ml
CA025	Duck Fat	All	3.6kg
IN107	Gelantine Bronze Leaf	All	1kg
IN003	Glucose Syrup	All	12.5kg
IN055	Goose Fat	All	3.6kg
IN095	Guinettes – <i>cherries marinated in Kirsch</i>	All	2 ltr
XN062	<i>Pine Nuts</i>	All	1kg
IN109	Trenwax – <i>non-stick oil – spray</i>	All	500ml

The chocolate that's classified
"Grand Cru de Terroir"



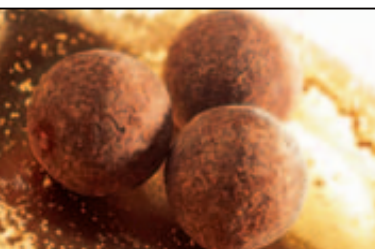
Nyangbo, Valrhona's new Grand Cru de Terroir, is made from cocoa beans raised in the sun-drenched terrain of Ghana that lies between the beaches of the Gulf of Guinea and Lake Volta. Dark as its native soil, the 68% chocolate coating, with its hint of acidity, carries you on a voyage of discovery – first through a burst of warm, round chocolaty notes, and then with a soft spicy breath of pure pleasure. www.valrhona.com



AUX SOURCES DU GRAND CHOCOLAT®



Valrhona Chocolate



Made with Valrhona Xocopili



Valrhona Clarified Butter



Valrhona Grain de Café



Valrhona Celaya Hot Chocolate

Blocks

product code	description	stocked at	unit
CH041	Cafe Noire	to order	3kg
CH159	Caraibe 66% – Caribbean – Grand Cru <i>Sustained fullness with hints of dried fruit and almond on a woody base</i>	to order	3kg
CH137	Caraque 56% – different origins – Grand Cru <i>Bitter-sweet, slightly acidic taste combined with dried fruit and orange-blossom</i>	to order	3kg
CH199	Equatorial Noire 55% <i>Well-balanced chocolate taste</i>	South	3kg
CH141	Extra Bitter 61% – Grand Cru <i>Powerful chocolate taste, slight bitterness, full and round</i>	All	3kg
CH148	Gran Couva 68% – from Trinidad – Grand Cru Single Plantation <i>Estate grown dark chocolate ideal for fillings (not suitable for coatings)</i>	South	1kg
CH207	Guanaja Lactée 41% – South America – Grand Cru <i>Characteristic cocoa taste, not very sweet</i>	South	3kg
CH147	Guanaja Noire 70% – South America – Grand Cru <i>Intense taste, exceptional bitter chocolate</i>	All	3kg
CH149	Ivoire 35% <i>White chocolate, not too sweet, with delicate flavours of fresh milk and vanilla</i>	All	3kg
CH153	Jivara Lactée 40% – Grand Cru <i>Sweet flavoured with notes of caramel and vanilla</i>	All	3kg
CH155	Manjari 64% – Madagascar – Grand Cru Single Country <i>Fresh acidic taste with intense notes of red fruit</i>	All	3kg
CH217	Orange Noire 57% <i>A tasty combination of fine cocoa flavours and the pervasive freshness of orange notes</i>	to order	3kg
CH231	Tanariva Lactée 33%– Madagascar – Grand Cru <i>With a pronounced caramel flavour</i>	South	3kg
CH078	Xocoline 65% – Sugar Free <i>Slightly acidulous, fruity notes blend with roasted flavours allowing a delicate bitterness with woody undertones</i>	to order	3kg

Valrhona Chocolate



Made with Andao Lactée



Made with Caramélia



Made with Coeur de Guanaja



Valrhona Chocolate Block

Chocolate Beans

product code	description	stocked at	unit
CH175	Abinao 85% – Mariages de Grands Crus – <i>Grand Cru</i> <i>The high cocoa content and the blend of the Forastero beans from Africa give Abinao a distinctive tannic bitterness</i>	South	3kg
CH267	Andao Lactée 39% – <i>organic – fairtrade certified – Grand Cru</i> <i>A soft and mellow chocolate, seduces with its milk smoothness and chocolate tenderness, enhanced by a bittersweet hint</i>	South	3kg
CH265	Andao Noire 70% – <i>organic – fairtrade certified – Grand Cru</i> <i>Heats the palate with refreshing and powerful bitter-sweetness developing into shades of freshness swirling the tasting experience</i>	South	3kg
CH135	Araguani 72% – Venezuela – <i>Grand Cru Single Country</i> <i>Taste of liquorice, currants and chestnuts with hints of honey and fresh warm bread</i>	All	3kg
CH251	Caraibe 66% – Caribbean – <i>Grand Cru</i> <i>Sustained fullness with hints of dried fruit and almond on a woody base</i>	All	3kg
CH263	Caramélia 34% <i>Milk chocolate with a distinct caramel flavour. According to Valrhona, this is the only milk chocolate on the market which is made with real caramel instead of caramel flavouring</i>	All	3kg
CH028	Coeur de Guanaja 80% – <i>Grand Cru</i> <i>The first concentrated chocolate for an outstanding strength of flavour. Recipes available in separate booklet.</i>	All	3kg
CH139	Equatorial Lactée 35% <i>Light colour, sweet creamy milk chocolate</i>	South	3kg
CH065	Equatorial Noire 55% <i>A chocolate renowned for balanced taste and its ease of use</i>	All	3kg
CH027	Guanaja 70% – South America – <i>Grand Cru</i> <i>Intense taste, exceptional bitter chocolate</i>	All	3kg
CH017	Ivoire 35% <i>White chocolate, not too sweet, with delicate flavours of fresh milk and vanilla</i>	All	3kg
CH019	Jivara Lactée 40% – <i>Grand Cru</i> <i>Sweet, with intense notes of caramel and vanilla</i>	All	3kg
CH023	Manjari 64% – Madagascar – <i>Grand Cru</i> <i>Fresh acidic taste with intense notes of red fruit</i>	All	3kg
CH212	Nyangbo 68% – Ghana – <i>Grand Cru Single Country</i> <i>The shy acidity allows a round chocolate warmth note to develop, followed by a soft and sweet spiciness. Its character is endorsed by a delicate bitter presence.</i>	Central & North	3kg
CH156	Orizaba Lactée 39% – South America – <i>Grand Cru</i> <i>An exceptionally delicious smooth fondant milk chocolate</i>	to order	3kg
CH227	Tainori Dominican Republic 64% – <i>Grand Cru de Terroir</i> <i>Flavours of candied yellow fruit following in the wake of roast almond and chocolate notes with a fresh and slightly camphorated background</i>	South	3kg
CH163	Tanariva Lactée 33% – Madagascar – <i>Grand Cru Single Country</i> <i>With a pronounced caramel flavour</i>	South	3kg

Valrhona Chocolate



Valrhona Chocolate

Made with Coeur de Gunaja

Made with Nyangbo

Ready for roasting at the factory

Chocolate Beans (continued)

product code	description	stocked at	unit
CH165	Tropilia Bitter 70%	All	20kg
CH276	Tropilia Bitter 70% – tub	All	2.5kg
CH233	Tropilia Dark 53%	South	20kg
CH277	Tropilia Dark 53% – tub	All	2.5kg
CH169	Tropilia Milk 29%	South	20kg
CH278	Tropilia Milk 29% – tub	All	2.5kg
CH167	Tropilia White 26%	South	20kg
CH279	Tropilia White 26% – tub	All	2.5kg

Pralines

product code	description	stocked at	unit
CH173	Almond Paste 70% – <i>Provence</i>	South	4kg
CH099	Praline 50% – 25% each of almond and hazelnut <i>Long roasting time for the nuts and prolonged cooking of the caramel. Well balanced with notes of caramel.</i>	South	1.5kg
CH179	Praline 50% – Almond and Hazelnut Paste 50% - 25% of each nut	South	5kg
CH181	Praline 60% almonds <i>Long roasting time for nuts and prolonged cooking of the caramel. Pronounced taste of almonds with strong caramel notes.</i>	South	5kg
CH209	Praline 60% hazelnut <i>Long roasting time for the nuts and prolonged cooking of the caramel. Pronounced hazelnut taste, very strong hints of caramel.</i>	All	5kg
CH101	Praline Fruity 50% – 25% each of almond and hazelnut <i>Nuts caramelized in sugar syrup until roasted. Very pronounced notes of nuts.</i>	to order	5kg
CH095	Praline 'Old-Fashioned' 50% – <i>crunchy texture</i> – 25% each of almond and hazelnut. <i>Long roasting of nuts and traditional stone-grinding.</i>	to order	5kg

Valrhona Chocolate



Batons



Ovalis Large



Truffle Shells



Caisette Ronde

Shapes

Flat Shapes

product code	description	stocked at	unit
CH183	Batons 55% <i>Ideal for Pain au Chocolat</i>	South	300/case

Cups

product code	description	stocked at	unit
CH043	Caisette Ronde 55% – <i>small cups</i>	to order	270/case
CH087	Ovalis Large 55% – <i>oval cups</i>	to order	45/case
CH111	Sphéris 55% – <i>boat shape</i>	to order	45/case

Truffle Shells – hollow

product code	description	stocked at	unit
CH221	Structura Ivoire 35%	All	504/case
CH223	Structura Lactée 35%	All	504/case
CH225	Structura Noir 55%	All	504/case

Giandujas

Cocoa beans and nuts are roasted separately at specific temperatures then mixed before being ground and conched together.

product code	description	stocked at	unit
CH215	Noisette Milk – 36% nuts – <i>block</i>	to order	3kg
CH203	Noisette Dark – 33% nuts – <i>block</i>	All	3kg

Valrhona Chocolate



Carré

deli k

Etnao Fondant Cores

Eclat

After Dinner Chocolates

product code	description	stocked at	unit
CH047	Carré Caraibe 66%	to order	200/case
CH055	Carré De Guanaja 70%	to order	200/case
CH055	Carré Guanaja 70%	to order	200/case
CH059	Carré Jivara 40%	to order	200/case
CH197	Deli k – <i>dark chocolate with crunchy filling</i>	to order	167/case
CH235	Eclat – <i>fine chocolate batons</i>	All	244/case

Other Valrhona Products

product code	description	stocked at	unit
CH177	Absolu Soft Chocolate Glaze 39% – <i>with dark chocolate</i>	to order	1kg
CH211	Celaya – <i>smooth hot chocolate drink</i>	All	1 ltr
CH275	Chocolate Sauce	All	12x250
CH185	Cocoa Butter	All	3kg
CH193	Cocoa Pate 100% – <i>block</i>	South	3kg
CH195	Cocoa Powder	All	3kg
CH205	Grain De Café 57%	South	1kg
CH143	Granule Fin Noir – <i>fine dark round chocolate vermicelli</i>	to order	1kg
CH145	Grue – <i>cocoa nibs from Venezuela</i> <i>To give a crunchy texture to your creations</i>	South	1kg
CH187	Liquid Clarified Butter <i>A liquid butter at ambient temperature for soft sponges</i>	South	2kg
CH213	Neutral Glaze <i>Ready to use glaze without taste, to add a glossy finish to desserts</i>	All	5kg
CH219	Pate Glacier Noire – <i>dark chocolate icing paste</i> <i>Dark chocolate icing paste to create crunchy icing for puddings</i>	South	5kg
CH157	Pearls Sac – <i>dark chocolate pearls</i>	South	4kg

Patisserie & Bakery

White General Baking Flour

product code	description	stocked at	unit
FL053	Blue Classique – T55 – soft white – Viron <i>Soft white flour, very versatile, use in baguettes, petit pains etc</i>	All	25kg
FL089	Traditional White Organic No4 – Shipton Mill <i>Organic English, multi-purpose flour for savoury and enriched breads</i>	All	16kg
FL090	White Bread No. 3 – Shipton Mill <i>English white multi-purpose flour</i>	All	16kg
FL077	La Tradition Francaise Retrodor – soft white – <i>Soft white flour for artisan recipes such as Boules or Pain de Campagne</i>	South	25kg

Non-White General Flour – Shipton Mill

product code	description	stocked at	unit
FL087	Dark Rye – <i>Organic</i>	South	25kg
FL085	Dark Swiss	South	32kg
FL069	Spelt – <i>organic</i> <i>Ideal to make products for people suffering from wheat allergy</i>	South	25kg
FL063	Wholemeal flour – <i>organic</i> <i>All-purpose flour</i>	All	25kg
FL071	Wholemeal – <i>stoneground</i> <i>All-purpose flour</i>	South	25kg

Specialist Baking Flour

product code	description	stocked at	unit
FL004	Ciabatta flour	Central & North	25kg

Specialist Baking Flour – Shipton Mill

product code	description	stocked at	unit
FL083	Semolina – <i>Organic – Shipton Mill</i>	South	16kg

Specialist Baking Flour – Viron

product code	description	stocked at	unit
FL001	6 Cereal 4 Grain – <i>wheat, rye, oats, sunflower, millet</i> <i>Ideal for bread rolls</i>	All	25kg
FL003	Beauceron 5 Grain – <i>rye, wheat, cereal grains</i> <i>Ideal for bread rolls</i>	All	25kg
FL051	La Campagne – <i>wheat, rye and leaven</i> <i>Ideal for dark crusted rustic bread</i>	South	25kg
FL055	La Complete – <i>made from entire wheat seed</i>	South	25kg
FL027	La T65 <i>For French white breads</i>	South	25kg
FL031	Melange Graine – <i>cereal, soya, linseed, millet, sunflower</i> <i>To cover bread dough</i>	South	25kg
FL005	Meule T110 – <i>high grain content and leaven</i> <i>For sour dough breads</i>	All	25kg
FL037	Pasta “00”	All	1kg
FL067	Pasta “00”	All	25kg

Spread the word

Wonderfully creamy British butter

Croxtan Manor[®] butter is made with fresh milk from British cows, raised and nurtured according to strict quality standards.

But it takes more than top quality British milk to make a superior butter like this. Skilled professionals with a passion for making delicious butter are essential. Despite technological advances in the creamery, the process is very much hands-on and the expert team meticulously control the salt, moisture and fat content.

Available in salted and unsalted varieties, Croxtan Manor[®] butter is the perfect choice for all your foodservice needs. From pastries through to savoury, Croxtan Manor[®] can provide the ideal flavour to compliment and enhance your dishes.




Croxtan Manor

www.croxtanmanor.co.uk



Patisserie & Bakery

Rye – Viron

product code	description	stocked at	unit
FL059	Le Raboliot- rye, wheat, raisins and nuts <i>Ideal for bread rolls</i>	South	15kg
FL073	Rye T130 – Le Seigle du Tsar – medium <i>Pure rye flour for blending to make rye bread or Pain de Campagne</i>	South	25kg
FL061	Rye T170 – Le Seigle du Tsar – dark <i>Pure rye flour for blending to make rye bread or Pain de Campagne</i>	South	25kg
FL057	Le Pave – rye, wheat and wild yeast <i>Ideal for bread rolls</i>	South	25kg
FL045	Rye T70 – extra white <i>Pure rye flour for blending to make rye bread or Pain de Campagne</i>	to order	25kg
FL043	Rye T85 – Le Seigle du Tsar – light <i>Pure rye flour for blending to make rye bread or Pain de Campagne</i>	to order	25kg

Pastry Flour – Viron

product code	description	stocked at	unit
FL047	Corde Americane <i>For Brioche, Danish pastry and bread</i>	South	25kg
FL039	St Germain T45 Gruau <i>For Patisserie and Viennese pastry</i>	South	25kg

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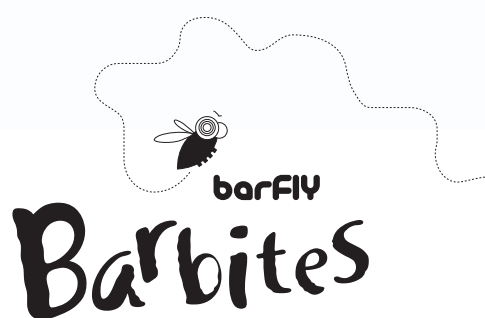
Purées







Raspberry Mango Lemon Coconut Apricot Banana Cherry – Morello

Chilled – Ponthier

product code	description	stocked at	unit
PU015	Apple – green	All	1kg
PU003	Apricot	All	1kg
PU005	Banana	All	1kg
PU007	Blackberry	All	1kg
PU009	Blackcurrant	All	1kg
PU001	Blood Orange	South	1kg
PU041	Blueberry	South	1kg
PU027	Cherry	All	1kg
PU011	Coconut	All	1kg
PU013	Exotic	South	1kg
PU043	Guava	South	1kg
PU017	Lemon	All	1kg
PU019	Lime	South	1kg
PU021	Lychee	South	1kg
PU023	Mandarin	South	1kg
PU025	Mango	All	1kg
PU029	Passion	All	1kg
PU039	Peach – white	All	1kg
PU031	Pear	All	1kg
PU045	Pineapple	South	1kg
PU033	Raspberry	All	1kg
PU035	Redcurrant	South	1kg
PU037	Strawberry	All	1kg



the solution to twin portion bar snacks

-  premium quality products
-  perfect for sharing
-  hygienic and portion controlled
-  unique packaging solution
-  strong branding for easy recognition
-  gas flushed to maximise shelf life
-  perfect for hotel mini-bars



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- Offers a long shelf life, eliminates product wastage and easy to store
- Suppliers to leading hotels, bars and caterers

Front of House



Wasabi Peanuts



Casino Mix



Chilli Nuts



Vegetable Crisps

Welco Nuts & Bar Snacks

product code	description	stocked at	unit
BS041	Almonds – <i>smoked flavour</i>	All	2.5kg
BS042	Bar Mix – <i>spicy peanuts & rice crackers</i>	All	2.5kg
BS051	Cashews – <i>roasted and salted</i>	All	2.5kg
BS044	Casino Mix – <i>thai nuts, chilli nuts & smoked almonds</i>	All	2.5kg
BS045	Chilli Crackers – <i>chilli flavoured rice crackers</i>	All	1.2kg
BS046	Chilli Nuts – <i>crunchy chilli spiced peanuts</i>	All	2.5kg
BS047	Hotel Mix – <i>wasabi peanuts, smoked almonds, cashews</i>	All	2.5kg
BS048	Luxury Rice Crackers	All	1.5kg
BS049	Nuts & Raisins – <i>no salt – hazelnuts, brazils, almonds, walnuts</i>	South	2.5kg
BS050	Pistachio – <i>roasted and salted</i>	All	2.5kg
BS052	Smoked Mix – <i>peanuts, cashews, hazelnuts, almonds, pecans</i>	All	2.5kg
BS053	Superior Mix – <i>macadamias, white & brown almonds, cashews, pecans</i>	All	2.5kg
BS054	Thai Nuts – <i>Thai-spiced peanuts</i>	All	2.5kg
BS055	Wasabi Mix – <i>peanuts, chilli crackers & thai nuts</i>	All	1.5kg
BS056	Wasabi Peanuts	All	2.5kg
BS057	Wasabi Peas	South	2kg

Other

product code	description	stocked at	unit
BS017	Mixed Vegetable Crisps	South	2x600g

Bowls

product code	description	stocked at	unit
DA700	Large Lipped Bowl – Dell'ami	All	22cm
DA701	Large Straight Bowl – Dell'ami	All	18cm
DA702	Small Lipped Bowl – Dell'ami	All	16cm
DA703	Small Straight Bowl – Dell'ami	All	13.5cm