

SUMMER SENSATIONS

Check out some of our delectable dairy & charcuterie offering sure to cap off any summer menu

A FRESH PERSPECTIVE

Richard O'Connell shares his guide to Summer ingredients & dishes

THE PINNACLE OF CULINARY EXCELLENCE

We take a quickbite with Harry Van Lierop, Team UK- Bocuse d'Or

WOODS

SUSTAINABLE FOODSERVICE

2025
SPRING/SUMMER

02

CONTENTS

Pick of the bunch
The fresh produce destined for summer menus /4

Best of British
The Finest homegrown ingredients /7

Stars of summer
New ingredient trends for summer /10

A fresh perspective
Richard O'Connell shares his summer must-haves /12

The pinnacle of culinary excellence
A quick bite with part of Bocuse d'Or Team UK, Harry Van Lierop /16

Symplicity
We met brand founder; renowned chef Neil Rankin /20

The art of exceptional events
How to craft exceptional menus to wow guests /24

Growing greener
Our commitment to sustainability and progress /26

INTRO

As we head into summer, I'm excited to share some of the latest developments at Woods Foodservice with you. This year has already been full of exciting changes, and there's plenty more to come.

One of the biggest highlights is the launch of Marketplace, our new exclusive online service designed to give you even more flexibility and access to an endless amount of finest produce. This new service will be launching very soon, and we're working with a number of the UK's leading producers and growers to give you access to top products.

We've also restructured our commercial team, including an experienced Commercial Director, who will be focused on increasing the offering of premium ingredients and introducing an economy range to help mitigate the impact of rising external costs, including energy rates, taxes, and rental expenses, for our customers.

Sustainability remains at the heart of our business, and we are fully committed to achieving Net Zero and becoming B-Corp certified. You may have already spotted our new electric trucks on the roads of London — a visible step in our ongoing efforts to reduce our environmental impact. We understand that making responsible choices matters just as much to you as it does to us, and we continue to work hard to ensure our practices reflect these shared values.

We're looking forward to hosting our annual event - Market Day on the 16th of September, where we'll be bringing together suppliers and customers for a great day of tastings, networking, and innovation. Plus, we have the pleasure of visiting some of our incredible suppliers with our clients, including Callebaut, Charbonneaux, and Rungis Market, to deepen our understanding of the exceptional products we offer.

With so much in the pipeline, I can't wait to see what the rest of the year has in store. Thank you for your continued support.

Darren Labbett
Managing Director, Woods Foodservice



Rising stars
Meet the young chefs shaping the future /28

Excellence never stops
Meet our Nights Manager, Anna /30

A new star
We sit down with John Chantarasa, AngloThai /34

Supporting chefs beyond the plate
Find out how we support chefs in every aspect /37

True gastro experience
The key to the success of the gastropub /38

Introducing Woods Marketplace
Our new platform for everything hospitality /41

Flavour with flair
Meet Savoursmith, a British supplier with bite /42

Spritz up summer
Summer cocktails with Kingsdown sparkling presse /45

Summer sensations
Delectable dairy & charcuterie offering, sure to cap off any summer menu. /48

A royal appointment
We met exec chef Chris Helgesen, Royal Norwegian Embassy /52

Paneer perfect
Meet All The Aunties & India's natural superfood /55

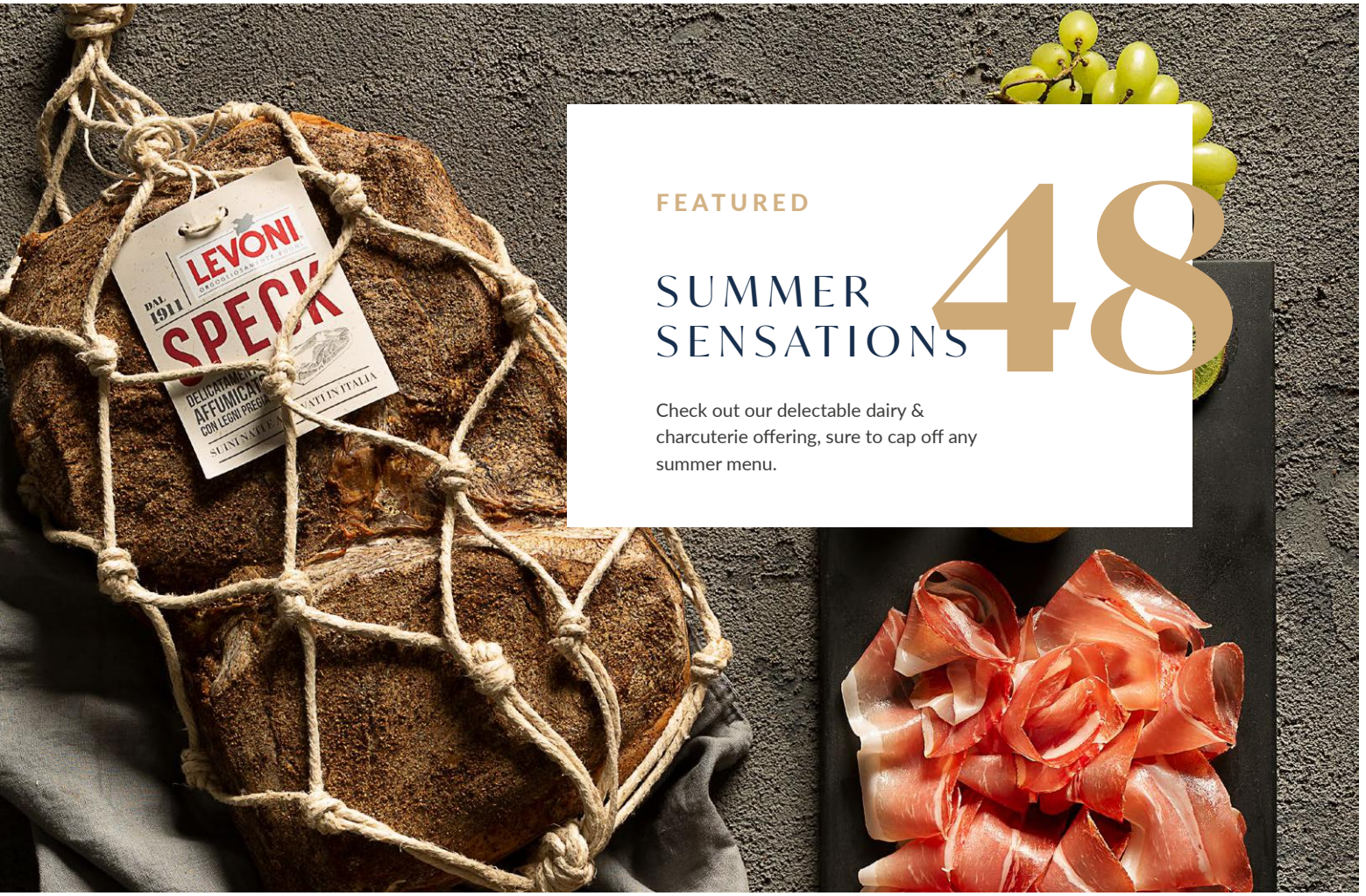
Flavours from around the globe
Amazing ingredients from around the world /56

Foodservice at your fingertips
Check out the new Woods app /59

Exceptional eggs from happy hens
Meet Mr & Mrs CackleBean /60

Product list
Check out our seasonal range /63

Become a customer
How and why you want to be with Woods /82



FEATURED

SUMMER SENSATIONS 48

Check out our delectable dairy & charcuterie offering, sure to cap off any summer menu.



04

PICK OF THE BUNCH

As the warm days of summer approach, the UK's agricultural landscape bursts into a vibrant array of seasonal fruits and vegetables. From May through August, nature's bounty offers a diverse and colourful selection of produce that not only entices the taste buds but also provides optimal nutrition. This period marks a transition from the tender spring crops to the robust summer harvest, showcasing the best of British agriculture and the rich variety of locally grown fruits and vegetables available to consumers.



VOTED WINNER OF FPC 2024

Here at Woods, we have been awarded the prestigious FPC Fresh Awards 2024! This award celebrate excellence across the UK's fresh produce industry, recognising outstanding achievements in all aspects of the fruit, vegetable, and flower supply chains. We are honoured to be recognised among the best in the industry. Our commitment to sustainability and customer care has been a cornerstone of our success, and we continue to strive for excellence.







MAY

Fruit: Rhubarb, Strawberries

Vegetables: Artichoke, Asparagus, Aubergine, Beetroot, Chicory, Chillies, Elderflowers, Lettuce, Marrow, New Potatoes, Peas, Peppers, Radishes, Rocket, Samphire, Sorrel, Spinach, Spring Greens, Spring Onions, Watercress

JUNE

Fruit: Blackcurrants, Cherries, Gooseberries, Raspberries, Redcurrants, Rhubarb, Strawberries, Tayberries

Vegetables: Asparagus, Aubergine, Beetroot, Broad Beans, Broccoli, Cauliflower, Chicory, Chillies, Courgettes, Cucumber, Elderflowers, Lettuce, Marrow, New Potatoes, Peas, Peppers, Radishes, Rocket, Runner Beans, Samphire, Sorrel, Spring Greens, Spring Onions, Summer Squash, Swiss Chard, Turnips, Watercress.

JULY

Fruit: Blackberries, Blackcurrants, Blueberries, Cherries, Gooseberries, Greengages, Loganberries, Raspberries, Redcurrants, Rhubarb, Strawberries

Vegetables: Aubergine, Beetroot, Broad Beans, Broccoli, Carrots, Cauliflower, Chicory, Chillies, Courgettes, Cucumber, Fennel, French Beans, Garlic, Kohlrabi, New Potatoes, Onions, Peas, Potatoes, Radishes, Rocket, Runner Beans, Samphire, Sorrel, Spring Greens, Spring Onions, Summer Squash, Swish Chard, Tomatoes, Turnips, Watercress

AUGUST

Fruit: Blackberries, Blackcurrants, Cherries, Damsons, Greengages, Loganberries, Plums, Raspberries, Redcurrants, Rhubarb, Strawberries

Vegetables: Aubergine, Beetroot, Broad Beans, Broccoli, Carrots, Cauliflower, Chicory, Chillies, Courgettes, Cucumber, Fennel, French Beans, Garlic, Kohlrabi, Leeks, Lettuce, Mangetout, Marrow, Mushrooms, Parsnips, Peas, Peppers, Potatoes, Pumpkin, Radishes, Rocket, Runner Beans, Samphire, Sorrel, Spring Greens, Spring Onions, Summer Squash, Sweetcorn, Swiss Chard, Tomatoes, Watercress





07

BEST OF BRITISH

Celebrate the height of summer with the finest British ingredients, sourced from the best producers across the country. We take pride in offering top-quality ingredients that bring flavour, freshness, and a true taste of British excellence to professional kitchens. From responsibly sourced seafood to heritage-grown produce, our Best of British collection highlights the very best the UK has to offer.

Cornish Sea Salt
Harvested from the crystal-clear waters of Cornwall, Cornish Sea Salt delivers pure, mineral-rich seasoning with an intense depth of flavour. Whether used as a finishing touch or blended into dishes, it enhances every plate.

Severn & Wye Smoked Salmon
Expertly smoked using traditional methods, this salmon boasts a refined flavour and silky texture. Ideal for canapés, salads, and elegant mains, it's a staple for chefs seeking excellence in seafood.

Rodda's
Rodda's Clotted Cream is a British classic, renowned for its rich, velvety texture and indulgent flavour. Crafted in Cornwall since 1890, this luxurious cream is made using traditional methods, gently baking the finest milk until it forms its signature golden crust.

Granny Gothard's Ice Cream
Handcrafted in Devon, this award-winning ice cream offers bold, rich flavours perfect for refined desserts. From classic clotted cream to refreshing fruit sorbets, there's a variety to complement your menu.

Nurtured in Norfolk
Designed for professional kitchens, these micro herbs and edible flowers bring finesse to plating and enhance depth of flavour. A must-have for chefs looking to add a fresh, visual touch to their dishes.

Wye Valley Asparagus
With its delicate sweetness and tender texture, Wye Valley asparagus is a true seasonal star. Perfect for light summer dishes, risottos, or as a centrepiece ingredient.

Tomato Stall Tomatoes
Grown in the Isle of Wight's optimal conditions, these tomatoes burst with flavour and natural sweetness. Ideal for vibrant salads, rich sauces, or chargrilled accompaniments.

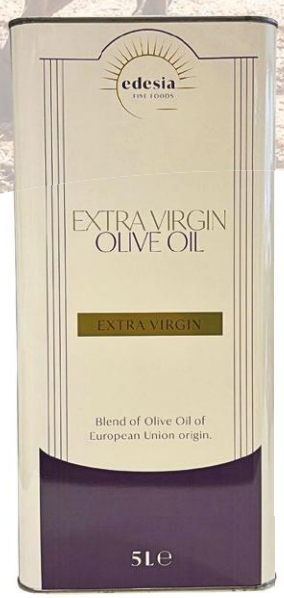
edesia

A MEDLEY OF THE MEDITERRANEAN

With our name derived from the Goddess of Feasting, we bring a hand-picked selection of the finest ingredients from across the far reaches of the Mediterranean.

The range is growing and filled with the most desired ingredients for your Summer menus

Olives; Whole, Pitted & Mixes
Capers & Caperberries
Tahini
Harissa
Flavoured Vinegars



Shop the range, including our recently launched 5LT Extra Virgin Olive Oil here

FINESSE OF THE FEAST









ORDER NOW

LambWeston®
SEEING POSSIBILITIES IN POTATOES



10 STARS OF SUMMER

With summer 2025 just around the corner, the food scene is heating up with exciting new flavours and ingredients that are set to take over restaurant menus and social media. This year, it's all about striking the perfect balance between health and indulgence—think nutrient-packed mushrooms, rich and creamy nuts, and vibrant, bite-sized superfruits that deliver both flavour and wellness in every bite.

LION'S MANE MUSHROOMS

Lion's mane mushrooms are the major trend right now, offering both health benefits and culinary versatility.

Health Benefits:

- May improve cognitive function and memory
- Potential to reduce anxiety and depression
- Could boost immune system function

Why It's Trending:

- More people are becoming interested in natural ways to boost brain function.
- This ingredient is incredibly versatile and can be used in a variety of dishes, even as a plant-based alternative to crab meat.
- It has a one-of-a-kind flavour that's often described as both delicious and earthy.





PISTACHIOS

Pistachio is continuing its reign as a top flavour trend, expanding beyond confectionery into various food categories such as ice-cream.

Health Benefits:

- Good source of protein and fibre
- Contains healthy fats and antioxidants

Why It's Trending:

- The "Dubai chocolate bars" craze is taking social media by storm.
- The brand is branching out into high-end bakery treats and indulgent ice cream flavours.
- It's a hit with consumers looking for a taste of "affordable luxury."

KIWI BERRIES

Kiwi berries are emerging as an exciting summer fruit trend, offering convenience and nutrition in a bite-sized package.

Health Benefits:

- Rich in vitamin C, fibre, potassium, and vitamin E
- More nutritious than regular kiwi fruits

Why It's Trending:

- Because their harvest season is so short, these berries are a rare treat in the UK, making them feel extra special.
- You can eat them whole—no peeling needed—making them a quick and easy snack.
- They're perfect for health-conscious people looking to try new, nutrient-packed superfoods.

This summer, health and flavour are coming together in the best way possible. Chefs are embracing these trends, crafting exciting new dishes that take their summer menus to the next level.



12

A FRESH PERSPECTIVE

The Spring/ Summer season brings a burst of excitement for cooking and fresh produce. We caught up with our in-house consultancy chef, Richard O'Connell, who shared his top picks for summer ingredients, along with some delicious recipes for chefs to try using these vibrant flavours!

"As a chef, I always find the stretch from November to April to be the longest—and frankly, the most uninspiring—season for vegetables. By the time March and April roll around, I'm more than ready to say goodbye to parsnips and cabbages (at least for a few months) and welcome the fresh, vibrant flavours that mark the start of something new.

There are two ingredients that I particularly look forward to each year, they are wild garlic & strawberries.



SHORTBREAD WITH STRAWBERRIES & CHANTILLY

Strawberries - British Behemoths

One of my favourite deserts to make in during the Spring/ Summer season are my classic Shortbread biscuits with Strawberries and Vanilla Chantilly. This is a dish that celebrates the best of British produce, effortlessly bringing classic flavours to your kitchen. Whether your serving in a professional setting or making it at home, this is a true taste of summer – simple, elegant and perfect for warm weather, and if the tennis is on even better!

Ingredients

220g butter
220g flour
110g caster sugar
110g rice flour
200ml double cream
1 tbsp icing sugar
½ tsp vanilla extract

Method

1. Preheat oven to 170°C.
2. Beat butter until soft, add sugar, and beat until pale and creamy.
3. Sieve flours together, then mix into the butter mixture.
4. Once it mixed let it rest for 1 hour in the fridge – then remove it and roll it out to a thickness of about 2 x pound coins on a floured table so it doesn't stick
5. Bake on a parchment paper for 40 mins until pale golden. Cool on a wire rack.
6. Whip cream, sugar, and vanilla until soft peaks form.
7. Strawberry & Cream Assembly
8. Wash and hull 500g fresh British strawberries (2 portions).
9. Slice and place them in a bowl with a pinch of caster sugar. Mix well.
10. Spoon strawberries into your favourite glass.
11. Add a generous dollop of vanilla Chantilly on top.
12. Garnish with basil baby cress or mint for a fresh finish.
13. Serve with shortbread biscuits on the side.

A simple yet luxurious desert, bringing the best of British ingredients, from Woods to you.



Richard provides a range of services to chefs, including kitchen design, accounting, recruitment, procurement, menu innovation, and more. To learn more about Richard's services, please reach out to your Business Relationship Manager.

WILD GARLIC PESTO

Wild Garlic – Nature's Green Gold

You know it's around before you even see it—the unmistakable aroma fills the air when you're out walking. But once it hits the kitchen? Game on.

One of my favourite ways to use wild garlic is in pesto—simply swap out the basil for wild garlic leaves, and you've got something incredibly versatile. Spread it on sandwiches, toss it through fresh gnocchi or pasta, stir it into a hollandaise for a punchy twist, or use it as a drizzle over roasted veg."

Ingredients

100g wild garlic leaves (washed and dried)
50g toasted pine nuts (or almonds for a variation)
50g Parmesan (or a vegetarian alternative)
100ml good-quality olive oil
Juice of half a lemon
Salt and pepper to taste

Method

1. Lightly toast the pine nuts in a dry pan until golden, then let them cool.
2. In a food processor, blend the wild garlic leaves, toasted pine nuts, and Parmesan.
3. Slowly drizzle in the olive oil while blending until you reach a smooth consistency.
4. Stir in the lemon juice, season with salt and pepper, and adjust to taste.
5. Store in an airtight jar with a thin layer of olive oil on top to keep it fresh.
6. Use it generously—this pesto is spring in a jar.







SET THE STANDARD

with our fine dining essentials

Bringing you access to over 6,000 products, including premium tableware, glassware, cutlery, and back-of-house solutions, ensuring every detail enhances your guests' experience. From elegantly crafted plates and precision-engineered cutlery to expertly designed glassware that elevates each pour, our range is carefully selected to meet the highest standards of professional kitchen.









Scan to see the range



Credit Jodi Hinds Photography

THE PINNACLE OF CULINARY EXCELLENCE

16

BOCUSE D'OR

The most prestigious cooking competition in the world, Bocuse d'Or is more than just a gastronomic competition, it's a celebration of chefs from across the globe. This year, the competition took place in Lyon on January 27th, where Team UK, led by candidate Tom Phillips and supported by Harry van Lierop, secured an impressive 5th place. Team UK competed against 23 other national teams for a place on the podium at the 20th anniversary of the contest.

At Woods, we are proud to support Team UK in the Bocuse d'Or for the second consecutive year, providing these exceptional chefs with the finest ingredients throughout their training process.

Bocuse d'Or Team UK comprised of President Clare Smyth, chef owner of Core by Clare Smyth and Oncore in Sydney, candidate Tom Phillips of Restaurant Story, coach Ian Musgrave of The Ritz and commis chef Harry van Lierop of The Ledbury. The restaurants hold nine Michelin stars between them.

To celebrate the 20th edition of the Bocuse d'Or world final, this year's themes paid homage to the competition's founder, the late, legendary chef Paul Bocuse whose cuisine was heavily influenced by his love for local produce, game and creating refined dishes. The candidates were encouraged to celebrate authentic cuisine, where cooking and technique reign supreme, and where the whole product is an integral part of the recipe.



Credit Jodi Hinds Photography



Credit Jodi Hinds Photography

BOCUSE D'OR TEAM UK MENU

A Walk in the woods - The revival of Britain's woodlands and orchards

For the platter
Roast Saddle of Roe deer with venison blood pudding.
Brushed in a traditional 'Pontack' glaze.
Venison loins wrapped in soft aromatic herbs.

'Top table Pie'
Venison shoulder and foie gras, crisp short crust pastry filled with macerated prunes and wild mushrooms from the New Forrest.

National tribute garnish - 'Orchard pear drop'
Baked late season red Williams pears, preserved English cherry and woodland berries.

The Sauce
Morel mushroom and Madeira blanquette.

Consommé Tea
Warming Roe deer consommé infused with 'Fujisan Souchong' tea. Garnished with a ravioli filled with sweet chestnut, British grown root vegetables, garden thyme and chive buds.

Coast to coast

For the plate
Stone bass highlighted with Brittany Lobster poached in an aromatic brown butter flavoured with spice of angels and lemon thyme.

Celeriac en croute
Celeriac baked in Maldon salt from The River Blackwater in Essex, England. Encased in a shortcrust pastry and filled with a sweet chestnut stuffing.

Celery branch
English walnut and fresh horseradish "salad", celeriac cream with a Cornish seaweed pearl condiment

Lobster Sabayon
Aerated with Clarence Court Burford Brown hens eggs.

Seaweed Butter Sauce
"Fen Farm" Butter sauce infused with kelp and finished with dulse seaweed from the Welsh Coast

Follow Bocuse d'Or on social media to find out more!
To support Team UK further follow them @bocusedoruk or check out their website bocusedoruk.com

A CULINARY FORCE

HARRY VAN LIEROP

We had the pleasure of catching up with Harry, the supporting chef for Team UK. He shared his journey as a chef and the valuable lessons learned from representing Team UK in the world's most prestigious culinary competition.

What inspired you to become a chef, and how did your journey in the culinary world begin?

From a young age, food has always been a big part of my life because both sides of my family work in the hospitality industry. My Mother's side of the family has worked in outside Catering for a long time while my father's side have opened and run several family-run restaurants in Cumbria such as Coco Mill.

I was more interested in the restaurant side, so I'd help my dad and uncle with any tasks that needed doing, including pot wash. Obviously not my first choice, but I was happy just being in the kitchen and immersing myself in the restaurant.

Since I was 8 years old, my parents started taking me to Michelin-starred restaurants. Each one left a big impression on me, and from there, my passion for fine dining grew.

When I was 15, I wrote to Simon Rogan's flagship restaurant L'Enclume asking for a job.

As a young aspiring chef, Simon Rogan was someone I really looked up to. He really inspired me because of his unique approach to farm-to-table cooking. He pushes the boundaries of traditional farm-to-table by experimenting with rare and foraged ingredients, many of which are grown on his farm. Through his innovative techniques and dedication to the seasons, he creates a deeper connection between the source of the ingredients and the dining



Credit Jodi Hinds Photography

experience. His ethos and style really resonated with me. Luckily, he said yes and gave me the job of apprentice chef. From that moment, my career and life as a chef was cemented. I was hooked and eager to learn. I had the privilege of working with Simon Rogan for 3 years. During that time my knowledge, skills and passion grew enormously. I'm extremely grateful for the opportunity he gave me. He set the course of my career.

How did your journey lead to you competing in the Bocuse d'Or competition?

When I joined Bocuse d'Or Team UK, Simon Rogan was the team president. Ian Musgrave was the national candidate; Adam Beaumont was commis, and Tom Philips was the coach. I was assisting the team doing tasks such as weighing mise en place; deep cleaning the kitchen after each of their cooking trials, so the chefs could reset; packing everything up for the World Final and travelling with them to Lyon to help set-up the competition kitchen.

At the time, Tom Phillips expressed his interest to enter the UK National Selection for a chance to represent the UK again and asked me if I would be his commis.

Tom and I went on to compete in the national selection in August 2023, and we succeeded! It was a huge achievement for me to become part of the Team and to have that



opportunity to represent the UK. After months of rigorous training and preparation, we competed in the European Final in Norway in March last year where we achieved 4th place and awarded "Best Theme on Plate". During the competition, I could feel all eyes on us and the expectation of Team UK getting that much closer to the podium.

From there, the pressure grew and our focus on training for the World Final was intense. This time around, my determination was that much stronger, and I could feel my confidence growing.

When the time came to compete in the World Final, we rose to the challenge brilliantly, I think, and we placed 5th in the world. It was an incredible achievement for the UK!

"I'm so proud of the team. They did the UK proud, and we keep getting better all the time. Fifth is something to be incredibly proud of. Harry has been absolutely phenomenal; it's been a highlight of this competition to watch this young man grow." – Clare Smyth

Tell us about your experience representing Team UK

There are not many chances in this industry to represent your country on a global platform so, I was extremely proud.

What valuable lessons did you learn whilst taking part in the competition?

Taking part in the Bocuse d'Or as a commis allows you to grow as a chef massively. One valuable lesson I've learned from it is how to deal with anything that comes your way.

Do you have a key memory that stuck out to you over the course of being part of Team UK?

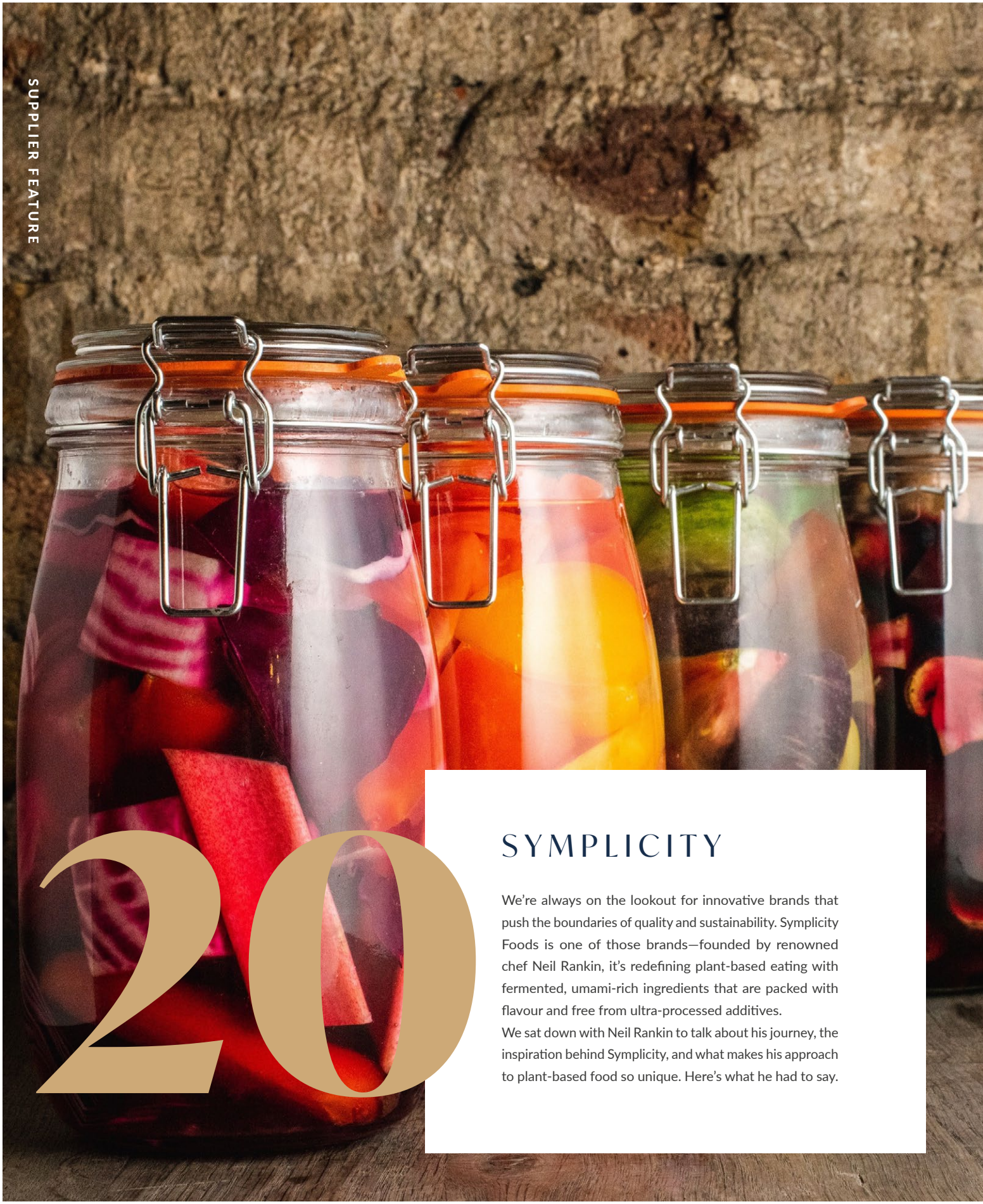
A favourite memory of mine from this recent cycle must be that moment of winning fourth place in the world, amongst the greatest chefs in the industry, at the recent World Final. Everything we worked towards for the last two years came down to that day. The atmosphere in that room is like nothing you'll ever experience. The best bit about the World Final is that every team is in the same position as you are.

If you could give one piece of advice to young aspiring chefs, what would it be?

I find it hard to give young chefs advice because I am a young chef myself.

But one piece of advice that has stuck with me which I have received is… if you work in successful restaurants, you cook successful food and you will become a successful chef.

Follow Harry directly on Instagram: @harryvanlierop



20

SYMPLICITY

We're always on the lookout for innovative brands that push the boundaries of quality and sustainability. Symplicity Foods is one of those brands—founded by renowned chef Neil Rankin, it's redefining plant-based eating with fermented, umami-rich ingredients that are packed with flavour and free from ultra-processed additives.

We sat down with Neil Rankin to talk about his journey, the inspiration behind Symplicity, and what makes his approach to plant-based food so unique. Here's what he had to say.





INTRODUCING FOUNDER & CHEF NEIL RANKIN

You've had a long and successful career as a chef, particularly in meat-focused cooking. What inspired you to create Simplicity Foods?

The main inspiration was a lack of choice within the industry for products that were not highly processed and that tasted great. Initially I just saw it as a creative challenge to make something that felt more natural and tasted much better but the more I got into it the more I began to realise that this was a problem that desperately needed s chefs eye because the only eyes on it currently were high volume manufacturers who are not always renowned for making high quality products.

Was there a defining moment that made you realise the need for a better alternative to existing plant-based meats?

I was working at a street food event for vegans and tasted my firsts plant-based burger. That started me on a journey of trying everything that was on the market. I was stunned that there was nothing artisan in the meat alternative space. I was more stunned that there was nothing I vaguely liked the taste off.

How has your experience as a chef influenced the way you approach creating plant-based products?

Massively. My focus from the start has been on using quality products and using traditional cooking methods to make products that taste great and are good for us. Chefs generally rely on food and methods they trust and understand. I think that's why we ended up with a product that we feel the market can trust and trust is a big part of what's been lacking from a lot of plant-based products.

Many plant-based products rely on additives or highly processed ingredients. How does Simplicity's approach stand out in terms of ingredients and production?

It's always been an artisan approach to this problem because that's the only way I know how to work. Very much a taste first focus. Also, quality but these things are always intrinsically linked. We are of course focused on cost and viability in our process because we need to grow and be affordable, but we are adamant that it never comes at the cost of taste or sustainability. We've never struggled with removing chemicals form our food because it's never been allowed in.

Sustainability is a big talking point in food. How does Simplicity Foods contribute to a more sustainable food system?

It is well known that a plant-based diet is better for the planet than a meat-based diet but even across the meat free manufacturers there are differences. Looking at our base protein, we believe we can get to "net zero protein" by autumn this year. We always look to tread lightly on the planet recognising that what we do today will reap reward for our children and theirs in years to come. Ensuring we

INTERVIEW CONTINUES OVERLEAF >

are non-UPF means that the energy used for our incoming materials will be lower. We have a natural intolerance of waste to the extent that we use the by-products of our process to create other products. Mushroom stock is a great example of this.

Some chefs and consumers are sceptical about plant-based meats. How do you convince them to give Simplicity a try?
This is really straightforward : try our products. The taste is top notch and will give consumers a reason to come back to our products time and again. We believe the consumer has been let down in this market with poor products where taste has been compromised For chefs, using our products gives them the opportunity to prepare great tasting dishes that truly satisfy their diners making them want to order over and over. We can help with our chef-training programme to call upon.

The plant-based market has seen rapid growth but also some backlash. Where do you see the future of plant-based eating heading?
Although the retail market has declined it will return to growth in the next year or so, but growth will be at a steadier level. We believe there will be market consolidation, and we have already seen a few companies go to the wall. As the market shakes out there will be a few players providing better, tastier food. There is also likely to be a move towards hybrid products which we are well placed to serve.

What's next for Simplicity? Are there any new products or innovations on the horizon that chefs should get excited about?
We're always innovating – that's what chefs do. We have some great ideas to share with the waiting public, but we feel that our existing range already stands on its own two feet. Our plan is to reach as many consumers (either through retail trade or out of home dining) as possible and get them turned on to great tasting meat free food. Recent additions to our range are a series of three pies which taste amazing.



HELLMANN'S
EST.1913

MORE THAN MAYO

WITH
THOM BATEMAN

THE ONE & ONLY



Key Benefits:

- Suitable for vegans & vegetarians
- Better nutrition, rich in Omega 3
- Sustainably sourced oils, no preservatives or artificial colours
- Ideal for mixing, blending, dipping and topping
- Sustainably sourced oils

NO PRESERVATIVES

NO ARTIFICIAL Colours

Scan the QR code to discover how to
get more from vegan mayo

Unilever Food Solutions



24

THE ART OF EXCEPTIONAL EVENTS

When it comes to catering for special occasions, chefs have the opportunity to create truly memorable dining experiences. Whether it's an elegant wedding, a vibrant summer soirée, or an exclusive private gathering, the right menu, ingredients, and atmosphere can set an event apart. Here's how to craft exceptional menus that impress guests and leave a lasting impact.





Bespoke & Personalised Menus
Couples and event hosts are looking for unique, meaningful dining experiences. Offering a bespoke menu tailored to their story—whether that's dishes inspired by travel, heritage flavours, or seasonal ingredients—adds an extra layer of personalisation.

Sustainable & Local Sourcing
Sustainability continues to be at the forefront of catering trends. Sourcing high-quality local produce, responsibly caught seafood, and ethically raised meats not only enhances flavour but also aligns with guests' increasing demand for ethical dining choices.

Interactive Dining & Live Cooking
From live-fire cooking and chef's stations to build-your-own canapés, interactive elements lift guest engagement. Think fresh burrata bars, bespoke taco stations, or even live butchery demonstrations.

Small Plates & Tasting Menus
Instead of traditional plated courses, multi-course tasting menus and family-style sharing platters continue to gain popularity. This allows guests to sample a variety of flavours while keeping the dining experience social and engaging.

Flavour-Driven Plant-Based Options
More than just a dietary requirement, plant-based dishes are now a highlight of special occasion menus. Think bold flavours like truffle-infused mushroom pâté, miso-glazed aubergine, and beetroot carpaccio with citrus vinaigrette.

AN ITALIAN SUMMER

Italian canapés or grazing boards featuring Levoni's premium Italian meats is an exquisite addition, bringing both authenticity and sophistication. Dishes that showcase a selection of Levoni's finest cured meats complemented by a range of carefully selected accompaniments such as seasonal fruits, artisan breads, gourmet cheeses like Parmigiano Reggiano and Pecorino Romano, as well as crunchy crackers, roasted nuts, and Mediterranean olives.





GROWING GREENER

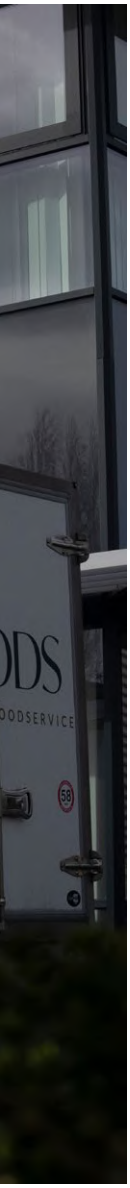
OUR COMMITMENT TO SUSTAINABILITY AND PROGRESS

26

Electric Fleet

We kicked off the year with a major leap by replacing 1/3 of our delivery fleet with electric vehicles. These innovative vans are custom-built with recyclable materials, solar panels, and the capacity to reduce carbon emissions by up to two tonnes per vehicle annually. Being the first kind in the UK foodservice sector, these bespoke electric vans have set a new standard for environmentally conscious logistics.

In addition to the new electric vans, we have introduced six brand-new 7.5 tonne lorries, with 2 on the way, these lorries, the first in the company's history, have been designed to handle larger deliveries, including fresh, ambient, chilled, and frozen goods, thanks to separate temperature-controlled compartments. We have also introduced fully electric forklifts which are now operational across all depots, and the company exclusively uses electric cars for its corporate cars.



"Sustainability is not just important to our customers; it is at the heart of everything we do. With ambitions to be a Net Zero Contributor by 2030, this is another major step in the right direction."

Darren Labbett, Managing Director

Reusable Crates
Reducing our packaging waste by up to 40%, implementing the eco-friendly measure of transitioning to washable and reusable crates for Fresh Produce deliveries has enabled us to reduce our carbon footprint significantly.

Locally Sourcing
At Woods, we place an emphasis on sourcing products locally wherever possible, patterning with suppliers who demonstrate clear environmental strategies and transparent business practices. We are pleased to have recently onboarded local suppliers as Cacklebean eggs and Cornish Sea salt.

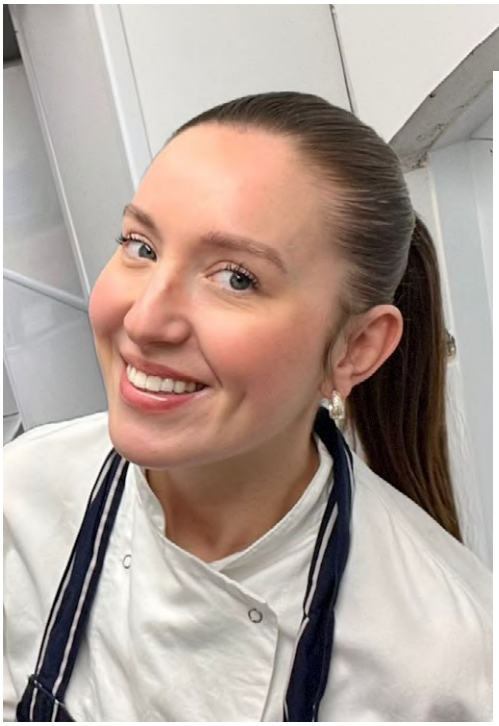
In our commitment to maintaining an ethical supply chain, we adhere to the CIPS ethical code of conduct, ensuring integrity and sustainability are embedded in every step of our operations. This is a crucial step of our journey in becoming a Certified B Corporation, which emphasises a holistic approach rather than solely focusing on a single social or environmental issue.

Investment in Technology
We have made a significant investment in technology to boost automation and efficiency, resulting in a 50% reduction in paper usage. This involved launching a brand-new website and app, partnering with Cerve to automate our entire order-taking process, and developing a marketplace feature that will enable our customers to rely on us as a comprehensive on-stop-shop supplier.

Future Plans
Some of the aspects we are currently working on is eliminating products linked to deforestation, using only RSPO-certified palm oil, sourcing sugar sachets sustainably and avoiding stocking genetically modified ingredients. We have decided to expand our plant-based lines by 20% aiming to replace animal-based foods with plant-based alternatives.

"With food accounting for 33% of global GHG emissions, food businesses face increasing pressure to report and reduce their carbon footprint. At Woods Foodservice, we're dedicated to not only reducing our own emissions but also partnering with our suppliers to drive change together.
– Felicidade Lopes – Director of Compliance

With an overarching goal of reducing our carbon emissions by 5% annually, educating our employees on reducing their carbon footprint is essential for progress. We aim to achieve this by implementing initiatives such as a cycle to work scheme and promoting "meat-free Mondays to reduce meat consumption.



28 RISING STARS

THE YOUNG CHEFS SHAPING THE FUTURE

The culinary world is filled with passionate and dedicated chefs who are shaping the future. To celebrate emerging talent, we invited our customers to nominate a 'rising star' from their institution. Read on to discover some of the incredible chefs making their mark!

ELLIE MACLEAN

Senior Sous Chef, Thomas Cubitt

Michael Lenton, executive chef at Cubitt House, nominated his exceptionally talented sous chef, Ellie. Having worked alongside her for two and a half years, Michael and his team have seen first-hand her incredible growth, unwavering dedication, and deep passion for her craft.

Ellie Maclean is a highly skilled chef known for her technical excellence and ability to create outstanding, seasonal desserts. Her creativity and attention to detail make her an invaluable asset to Cubitt House and The Thomas Cubitt.

Originally focused on pastry, she has evolved into a senior sous chef, now regarded as the strongest in the company. Beyond pastry, Ellie upholds high standards across all kitchen operations, managing the pass and main kitchen while mentoring junior chefs. She has significantly improved efficiency by refining HACCP procedures and stock control practices. Even under pressure, she remains calm, solutions-oriented, and fosters a positive work environment through her leadership and work ethic.

Ellie's journey from pastry chef at Scott's to senior sous chef showcases her growth, ambition, and leadership. Her passion for cooking and ability to balance technical expertise with mentorship make her an inspiring figure. Her impact continues to grow, and this nomination is a testament to her dedication and excellence.

"Ellie Maclean is not only a talented chef but also a natural leader whose impact will continue to grow in the years to come. Her presence elevates those around her, and we are certain that her future holds even greater achievements. It is with great enthusiasm that we nominate Ellie for this well-deserved recognition."

Michael Lenton, Executive Chef at Cubitt House

JOSH SUTTON

Events Head Chef, Rhubarb Events



"I am honoured to nominate this exceptional chef for recognition due to their unwavering passion, dedication, and impressive journey in the culinary world. From humble beginnings in work experience at Bachmanns Patisserie to becoming a head chef at Rhubarb Hospitality Collection, their career trajectory is a testament to their commitment to excellence and continuous learning." **Vikki**

Josh's journey began with an apprenticeship at Bachmanns Patisserie, where he honed his patisserie and confectionery skills. Pursuing professional education at Westminster Kingsway College and the University of West London, Josh gained a solid foundation in professional cookery, hospitality, and food safety. This educational background provided him with the technical expertise and discipline required to excel in high-pressure kitchen environments.

Josh's professional career took off at Rhubarb Food Design as a Chef de Partie, where he efficiently worked in a brigade system, managed deliveries, and contributed to recipe development. His creativity and leadership skills led to a promotion to Sous Chef and then Senior Sous Chef at Rhubarb Hospitality Collection, where he played a pivotal role in organising kitchen operations, mentoring staff, and ensuring the seamless execution of high-profile events.

A significant highlight of Josh's career was stepping into the role of "Acting Head Chef "in July 2023 and later securing the permanent position in January 2024. As Head Chef, Josh has successfully delivered prestigious events at historic Royal palaces, private residences, and international venues. His responsibilities include menu development, overseeing large-scale events, maintaining food safety standards, and training the next generation of chefs. Josh's ability to manage events ranging from intimate gatherings to large-scale functions for up to 1,000 guests demonstrates their exceptional organisational and leadership skills.

In addition to Josh's work in fine dining and event catering, he showcased his entrepreneurial spirit by founding Hazels Crèmerie during the COVID-19 pandemic. This ice cream business allowed him to express his creativity, develop new products, and navigate the challenges of running an independent business, gaining valuable experience in product development, cost analysis, and distribution.

Josh's diverse experiences, from working in retail and customer service roles at Marks & Spencer, John Lewis, and Tesco to excelling in professional kitchens, has given him a unique perspective on customer needs, operational efficiency, and business management. These skills have undoubtedly contributed to their success in the hospitality industry.

Beyond Josh's professional achievements, his dedication to personal growth is evident through continuous learning, obtaining Level 3 Food Safety certification, and a deep interest in culinary literature, his enthusiasm for exploring new food trends, street markets, and global cuisines further reflects Josh's passion for the industry.

To summarise, Josh's chef's journey is marked by resilience, ambition, and a relentless pursuit of culinary excellence. His ability to adapt, lead, and innovate in the fast-paced world of hospitality makes Josh a deserving nominee for this recognition. Josh's achievements thus far are impressive, and his future in the industry looks incredibly promising.

30

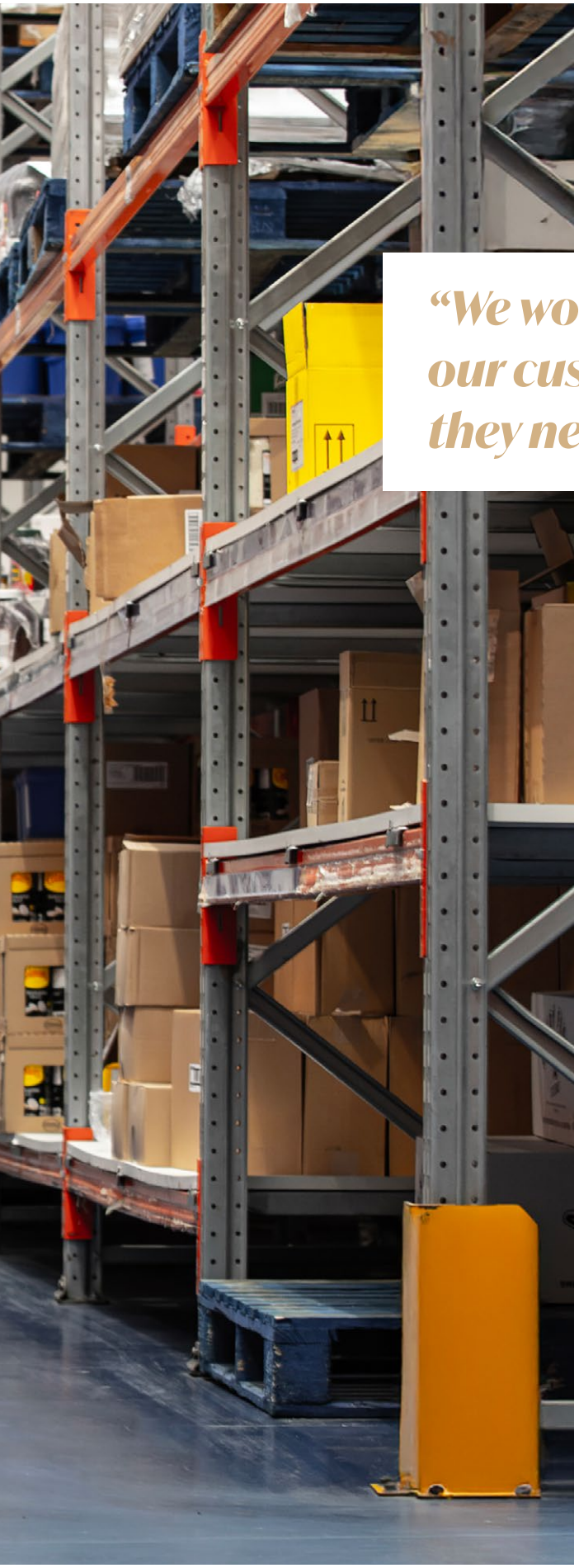
EXCELLENCE NEVER STOPS

ANNA OLSZANSKA

Nights Manager

Anna began her Journey at Woods during the peak of the Pandemic. With her vast knowledge in fresh produce, she was a huge help with adding over 2,000 fresh produce lines to the range and introducing the new offering out to our customers. Since then, she has worked in numerous roles within the company ranging from customer service and purchasing to now managing our entire nights operations team!

We recently had the opportunity to sit down with Anna and learn more about her journey and experiences. Below are her responses to our questions.



"We work together to make sure our customers receive exactly what they need, on time, every time.

Can you describe your professional journey here at Woods Food Service?

I started at Woods Food Service five years ago when we were introducing fresh produce as a new sector of sales. My role began helping set up the fresh produce range and ensuring everything was running smoothly. After that, I spent a year in customer service, processing orders and working both day and night shifts. I also experienced working within the procurement department, buying products for our customers. For the past year, I've been enjoying my new role as nights manager.

How have you found it being a night's manager?

Managing a team and ensuring everything runs smoothly is both challenging and rewarding. We work together to get orders out efficiently, making sure our customers receive exactly what they need, on time, every time. The pace is high-energy, and problem-solving on the go is a big part of the job. It's a great feeling to see everything come together by the end of the shift, knowing we've delivered top service to our customers.

What is like one of the challenges you are currently facing in your role now?

One of the biggest challenges in this role is managing the fast pace while ensuring accuracy. We have a limited window to get all orders picked, packed, and dispatched, so staying organised and keeping the team motivated is key. Managing people on a night shift also comes with its own challenges—making sure everyone stays focused, dealing with any issues that arise, and keeping morale high during unsociable hours. Despite the challenges, it's rewarding to hear positive feedback from our customers on our service.



"Within our team, we currently have six women, and the balance works well. The girls are absolutely smashing it!"

How are you finding it in this role as it tends to be male dominated normally?
We all work together as equals. I feel respected and treated the same as everyone else, which makes the job even more enjoyable. Within our team, we currently have six women, and the balance works well. The girls are absolutely smashing it!

Given their being new technologies out there, do you think that voice picking would improve your current work that you do?
Yes, transitioning to voice picking will allow the team to work hands-free with just a headset, increasing efficiency and reducing physical strain.

We anticipate several benefits, including faster picking times, improved accuracy, and easier training for new staff. While there's an initial adjustment period, we believe voice picking will significantly streamline our operations and enhance the working experience for our team.

Tell us what you enjoy doing in your spare time?
I love baking, it's something I do just for home, and it really helps me unwind and destress. After work, though, most of my time is spent with my child. My partner and I make the most of our free time to stay involved and focused on him, but whenever I get a quiet moment, baking is my go-to way to relax.

Anna story is not just about career progression, it's about the people and relationships that make Woods thrive. She embodies the spirit of Woods—hardworking, innovative, and always striving for excellence.

日本食研
NIPPON SHOKKEN

Japan's No.1 Liquid Seasoning Company





Enhancing Flavour
with Japanese Craftsmanship
Versatile, Authentic, Always Delicious.



Scan Me!

For more info & recipes

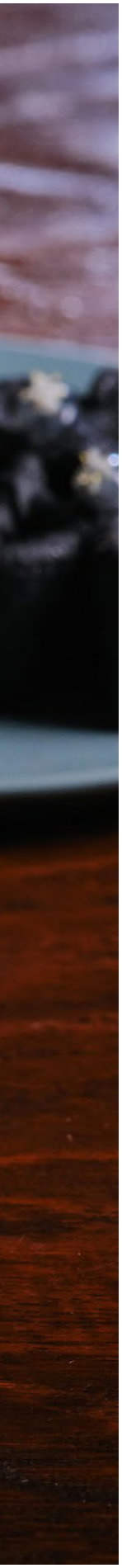


34

A NEW STAR

On Monday, February 10th, AngloThai—the debut restaurant from husband-and-wife duo John and Desiree Chantarasak, in collaboration with MJMK restaurants—was awarded a coveted Michelin Star in the Michelin Guide Great Britain & Ireland. This remarkable achievement comes just three months after AngloThai first opened its doors on November 11, 2024, in London's Marylebone.

We sat down with co-founder John to hear more about his journey to Michelin success. Keep reading to discover the story behind the star!







What inspired you to become a chef, and how did your journey in the culinary world begin?

I grew up in a household where my mum cooked meals from scratch every day for my siblings and I, at the time a very normal and humble upbringing but as I've got older and had children of my own, I now realise how important it was for me to grow up with home cooked meals and an understanding of where food comes from. That being said, I didn't start out thinking I would be destined for a career in hospitality. I actually retrained at Le Cordon Blu Dusit in Bangkok in 2014 after a career in music didn't pan out the way I had planned through my twenties. It was an amazing experience and from there I started working in Thai restaurants in Bangkok, I've never looked back and knew early on in my chef career I would want to start my own project one day.

How did your journey lead to the co-founding of AngloThai?

It was quite natural, I was cooking at a restaurant called Som Saa in East London, where our focus was on authentic region Thai cuisine. Over the years cooking at Som Saa, I became more and more interested in the UK seasonal calendar, local produce, and the supply chain of food. I started cooking pop-ups, before the name AngloThai existed, and in those early days I experimented cooking traditional Thai dishes using the same Asian techniques but substituting imported Asian ingredients for more commonly found season UK produce. Ten years later, AngloThai exists but with those same initial principles at its core.

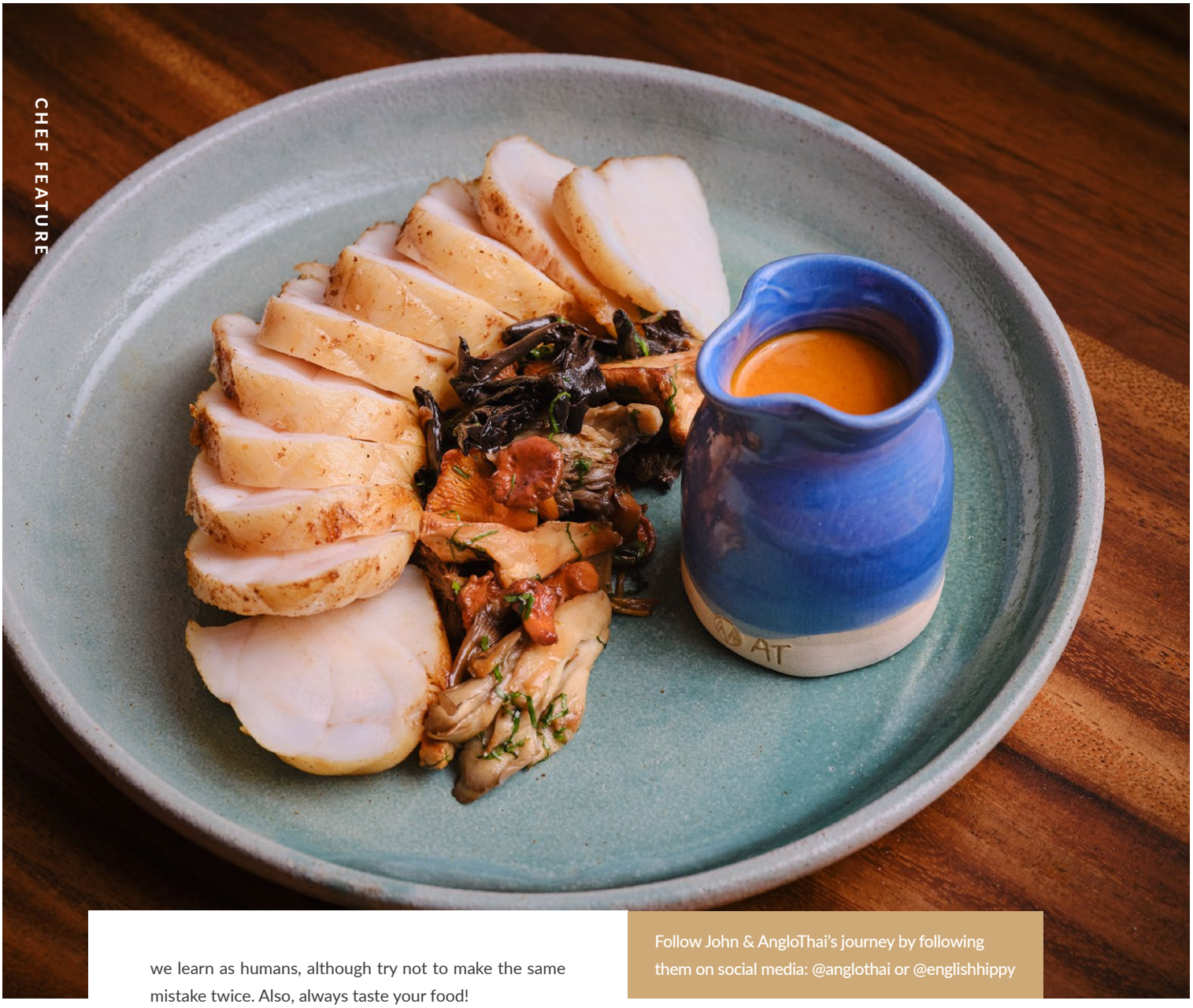
Congratulations on receiving the Michelin star! Can you share how it felt when you first heard the news?

To be honest the whole experience is still quite surreal and at the time I found it all a bit overwhelming. I've followed Michelin for a long time, many of my chef friends across the UK and Thailand hold stars so I had dreamed that one day I could follow in their footsteps. I think it will take some time to properly process but I do feel incredibly proud and happy of what my whole team has achieved in a relatively short space of time, although under the surface it also feels incredible to know the hard work for the years leading to this moment weren't gone unnoticed by the guide.

What advice would you give to young, aspiring chefs in the industry?

Focus and apply yourself. Be open to learning new things and find a kitchen and mentor that will help you to grow, there are plenty of inspiring chef figures out there. At times the work will be very tough but be persistent and practice at every opportunity, as this will make you a better cook. Don't be afraid to make mistakes as this is the only way

INTERVIEW CONTINUES OVERLEAF >



Follow John & AngloThai's journey by following them on social media: @anglothai or @englishhippy

we learn as humans, although try not to make the same mistake twice. Also, always taste your food!

Can you share a defining moment in your career that taught you a valuable lesson?

I cooked a pop-up at a wine bar in Lower Clapton many years ago, it wasn't my first pop-up but was a revered stop on the guest chef map for many of London's great cooks, so for me it was a big deal. I cooked for a week and every night it was packed to the rafters with people queuing out the door to come and try my food. I remember thinking after the dust settled on that week that I wanted to open my own place to cook my own food. I think that was the beginning of me seriously thinking about AngloThai.

Why do you work with Woods?

We use Woods as a supplier as they have a huge variety of goods that form the backbone of a lot of our cooking and recipes. We predominantly use the dry store arm of the company but have ordered fresh goods in the past, and the quality is always brilliant.

What is one of your go-to summer dishes to cook?

Thai grilled chicken (gai yang) on the barbecue over charcoal, served with tamarind and roasted chilli dipping sauce with a 'som tam' style salad and sticky rice.



SUPPORTING CHEFS BEYOND THE PLATE

We believe in being more than just a food supplier. We're committed to providing comprehensive solutions that support chefs in every aspect of their kitchen operations, ensuring they have the tools, resources, and expertise to thrive. We understand the pressures that chefs and restaurateurs face, here's a few ways we can help with efficiency, reduce stress, and provide the quality ingredients that chefs rely on.

Buying Analysis: Making Informed Decisions
Our Buying Analysis service helps chefs gain better insight into their purchasing decisions. By analysing purchase history and product pricing, we help kitchens optimise their buying habits and ensure they're getting the best value for money. This service provides chefs with the data they need to make informed decisions, streamline their ordering process, and improve their overall food cost management.

Consultant Chef: Expert Advice at Your Fingertips
Every kitchen is unique, and sometimes, expert advice can make all the difference. Our Consultant Chef service offers chefs access to a wealth of culinary expertise. Whether you're refining a menu, tackling kitchen challenges, or need advice on new techniques, our consultant chef provides tailored support. From menu planning to staff training, we collaborate with you to elevate your offering and ensure your kitchen runs smoothly, efficiently, and creatively.

Prepped Vegetables: Freshness and Convenience Combined
The demand for speed and quality in the kitchen often means that time-saving products are essential. Our prepped vegetable range is the perfect solution for busy kitchens. With a variety of pre-cut, washed, and ready-to-use vegetables, chefs can save valuable time on prep without compromising on freshness or quality. This allows your team to focus on the creative and culinary aspects of their work while maintaining high standards.

Convenience Foods: Efficiency Without Compromise
In today's fast-paced environment, convenience is key. Our convenience foods range includes a wide array of high-quality products that are designed to reduce prep time and improve consistency. From ready-made bar snacks to portion-controlled desserts, our products offer chefs the reliability they need in the kitchen, ensuring they can meet customer demand without sacrificing quality.

Innovation Product Sourcing: Discovering the Next Big Thing
At Woods Foodservice, we are always looking to push the boundaries of what's possible in the kitchen. Working closely with chefs, we source niche, trend-forward products that can set your menu apart, keeping it fresh and dynamic.



38

TRUE GASTRO EXPERIENCE

Gastropubs continue to be a favourite destination for food lovers seeking a combination of high-quality dishes and a relaxed, welcoming atmosphere. To stand out and offer a menu that delights both the casual diner and the discerning foodie, using the right ingredients can make all the difference.



Scootch Bar Snacks
Start the dining experience off right with something small but full of flavour. Scootch Bar Snacks bring traditional favourites like croquettes and arancini to a new level of quality and convenience. Whether it's rich, creamy croquettes with a decadent filling or arancini with their crispy, golden exterior and perfectly seasoned interior, these snacks are a great addition to your starters or bar snack menu. They're ideal for pairing with a cold pint!

Farmhouse Cuisine
Farmhouse Cuisine has been producing restaurant quality pâté & terrines for the hospitality industry for over 10 years. Using traditional hand-made methods and unique recipes developed over the years by our expert team & Marco Pierre White.

These artisanal products are made using traditional hand-made methods, ensuring deep, authentic flavours and a premium texture that chefs can rely on.



Premium Desserts
Desserts are a vital part of any gastropub menu, and Mademoiselle desserts brings premium quality to the table. Offering a range of indulgent options, these desserts can be served as a sweet end to a meal, providing consistency and ease in preparation.

TrueFoods
For gastropubs, crafting hearty, flavourful dishes that showcase depth is key. Truefoods stocks are the perfect base for sauces, soups, gravies, and braises. Made from high-quality, natural ingredients, they help create robust flavours that make your dishes stand out. Whether you're making a rich beef stew, a velvety chicken sauce, or a comforting vegetable soup, Truefoods stocks provide the backbone for delicious, easy-to-prepare dishes that will keep customers coming back for more.


SAVE THE DATE
EST. 1982
MARKET
DAY
WITH WOODS
16TH SEPTEMBER 2025
Scan the QR code to register your interest and be the first to
know the latest event accouncements



COMING SOON WOODS MARKETPLACE

We will be launching soon Woods Marketplace, a brand-new service that will be designed to give you unlimited access to an ever-expanding collection of high-quality brands and products. Available exclusively on our website, Woods Marketplace will allow you to discover and order exceptional products beyond our core range, all seamlessly invoiced through Woods Foodservice and delivered directly from the manufacturer.

Our collection will bring you a vast selection of premium products to elevate your dining experience. But this will be just the beginning. With Woods Marketplace, the possibilities will be endless, and we will be continuously expanding the range to bring you more of the industry's finest products.

Rosie, our Commercial & Procurement Manager, shares her excitement for the launch:

"Innovation has always been at the heart of Woods Foodservice, and we're constantly looking for ways to stay ahead."

With Woods Marketplace, we will be able to offer our customers an ever-growing selection of exciting new products. The list will be endless, and we can't wait to see how it evolves! Stay tuned as we roll out even more collections in the coming months.

Keep your eyes peeled for more information.



42

FLAVOUR WITH FLAIR

Our story starts in the fields of Cambridgeshire, where we grow our own potatoes on our family farm. Farming is in our blood, and we take pride in cultivating the finest British spuds, ensuring that every crisp starts with quality from the very first moment it's unearthed from the soil. But for us, a crisp is more than just a humble potato—it's a canvas for extraordinary flavours. We control every step of the process, from planting the seed to putting a finished bag in a box on our farm factory.



A BRITISH BRAND WITH BITE

Savoursmiths was born out of a desire to elevate snacking beyond the ordinary. We've swapped the predictable for the provocative, crafting crisps with unexpected, globally inspired flavours. From Wagyu Beef & Honey Mustard to Desert Salt & Vinegar, we push the boundaries of taste, bringing a sense of adventure to every bite.

And because indulgence should never come at the cost of quality, we use only the finest ingredients—locally sourced where possible and always free from artificial nasties. Every batch is cut thicker, cooked slower, and seasoned more generously for a richer, crunchier, and more satisfying crisp.

Luxury should be responsible, which is why sustainability sits at the heart of our ethos. Our farm-to-bag approach means we control the entire process, reducing waste and ensuring that every crisp is made with respect for the land that nurtures it. We're committed to sustainable farming practices, packaging innovations, and a supply chain that values ethics as much as excellence.

Savoursmiths isn't just about making great crisps—it's about redefining what a crisp can be. We believe in big flavours, bold ideas, and a touch of playful decadence. Whether you're a fine-dining aficionado or a lover of the unconventional, our crisps promise to bring a little luxury to your everyday moments.

From crop to crisp, every bite tells a story of quality, craftsmanship, and a commitment to making snacking something truly special. Because at Savoursmiths, we don't just make crisps—we make statements.

Join the snacking revolution. Welcome to the world of Savoursmiths.

LES VERGERS boiron®



*Contains naturally occurring sugar

N°1 fruit purees brand in the UK

| +50 flavours with no added sugar*
| Taste of fresh fruits
| Constant quality all year round

ACCESS OUR SERVICES

| Exclusive recipes
| Ice creams and sorbets calculator
| AI tool for recipes
| Table of use for balancing your preps
| Our fruit magazine



Let's cultivate fruit excellence

KINGSDOWN



SPRITZ UP SUMMER

As the summer months approach, there's no better way to cool down and enjoy the warmth than with refreshing summer cocktails. These drinks not only provide a delightful escape from the heat but also offer a variety of flavours to suit every palate. The Milanese, Vanilla Rhubarb Crush, and Elderflower Spritz are three unique cocktails that embody the essence of summer with their light, fruity, and slightly bitter notes. Making cold drinks like these is not just about the taste; it also comes with several health benefits. Drinking cold beverages can increase feelings of fullness, enhance energy levels, improve brain function, and regulate body temperature, making them perfect for hot summer days.

MILANESE

Named after the Italian city where Campari was created by Caspare Campari in 1860 The Milanese is wonderfully refreshing with a bitter edge, and with just three ingredients it's quick and easy to make.

How to craft

- 150ml Kingsdown Orange Sparkle
- 50ml Campari

Pour the Campari and the Kingsdown Orange Sparkle into a highball glass, add lots of ice and a twist of orange, serve.



MORE RECIPES OVERLEAF >





VANILLA RHUBARB CRUSH



Rhubarb and vanilla are one of those flavour combinations that is just meant to be. Our interpretation of this classic, in cocktail form, is the Vanilla Rhubarb Crush for the ultimate smooth creamy cocktail with a rhubarb vodka kick.

How to craft

- 150ml Kingsdown Rhubarb Sparkle
- 50ml Absolut Vanilla Vodka
- Crushed Ice

Pour the vanilla vodka and Kingsdown Rhubarb Sparkle into a highball glass, add crushed ice, serve.

ELDERFLOWER SPRITZ

A crisp and floral cocktail with a cucumber elderflower Spritz, this elegant drink combines the subtle sweetness of Kingsdown Elderflower Sparkle with crisp dry white wine.

How to craft

- 75ml Kingsdown Elderflower Sparkle
- 75ml Dry White Wine
- Cucumber

Pour the chilled dry white wine and Kingsdown Elderflower Sparkle into a wine glass, add a ribbon of cucumber, serve.



SHOP OUR FULL RANGE

These summer cocktails—are more than just refreshing drinks; they are experiences that combine flavour with the benefits of cold beverages. At Woods we also stock other flavours for you to enjoy!

NATURALLY FILTERED BRITISH SPRING WATER BOTTLED AT SOURCE

BEAUTIFUL DRINKS THAT TASTE AS GOOD AS THEY LOOK



SEVEN HANDCRAFTED PREMIUM SPARKLING PRESSÉS

MADE WITH NATURAL SPRING WATER, THE FINEST FRUIT JUICES

100% NATURAL INGREDIENTS & NO ARTIFICIAL FLAVOURS



48

SUMMER SENSATIONS

With summer in full swing, dairy becomes an essential part of the season! From its rich flavours to its nutritional benefits, dairy adds something special to warm-weather meals. This is the time when milk, cheese, yogurt, and ice cream are at their best! Whether you're sipping a cold glass of milk, enjoying a yogurt bowl topped with fresh fruit, or indulging in a caprese salad with creamy mozzarella, dairy products make the perfect addition to outdoor dining.

LEVONI

Levoni is a renowned Italian producer of premium cured meats, with over a century of expertise in traditional charcuterie. Founded in 1911, the family-owned company is dedicated to crafting high-quality salumi using 100% Italian pork, natural ingredients, and time-honoured techniques. Levoni's range includes classics like Salami Milano, Mortadella, and Spicy Nduja, all celebrated for their rich flavours and artisanal quality.





LSM

Meet LSM Group, our latest addition of award-winning Italian cheeses. We partner with LSM Group, a cooperative of passionate cheesemakers from Mantua, who share our commitment to quality and tradition. By carefully crafting their cheeses, such as Grana Padano D.O.P. and Parmigiano Reggiano, they help us bring you authentic Italian flavours with a rich history.



KOLIOS

Meet Kolios, our latest addition of authentic Greek dairy products. We partner with Kolios S.A., a renowned Greek dairy company that shares our commitment to quality and tradition. Since 1948, Kolios has been crafting exceptional cheeses and yogurts, including Feta P.D.O., which is exported to over 55 countries. Their dedication to excellence and adherence to international standards help us bring you authentic Greek flavours with a rich heritage.

Creating the perfect summer cheeseboard involves selecting a variety of cheeses that offer a delicious blend of textures and flavours, ideal for warm-weather enjoyment.

Gouda Cheese Slices
Our Gouda cheese slices are semi-hard cheese with a rich, creamy texture and a slightly sweet, nutty flavour. Gouda pairs well with fresh fruits like apples and pears, making it a delightful addition to any summer spread.

Feta
A crumbly, tangy cheese known for its salty and slightly sharp flavour. Yamas Feta Cheese Greek is tangy and tasty which is perfect for salads, olives and sun-dried tomatoes. Yamas feta cheese is suitable for vegetarians and is perfect to throw into a dish!

Brie
Brands like Montsalvy and Maubert Brie's both have a soft, creamy cheese with a delicate, buttery flavour and a bloomy rind. Brie is versatile and pairs well with a variety of fruits, nuts, and honey, making it a crowd-pleaser on any cheeseboard.

Cheddar
A firm cheese with a rich, sharp flavour that intensifies with age, Dairymaids versatility makes it a staple on cheese boards, pairing well with cured meats, pickles, and hearty breads.

Blue Cheese
Blue cheese is traditionally smooth and creamy but has a very deep flavour so making sure you pair it with the right items is key. The best pairings with sweet accompaniments like figs or honey.

These selections offer a balanced and delightful experience, perfect for summer gatherings.

Hash Browns

An easy way to re-shape your breakfast menu.

Gluten-free



ORDER NOW

LambWeston®
SEEING POSSIBILITIES IN POTATOES



30 years of being your second kitchen

For 30 years, Essential Cuisine has been the trusted partner of working kitchens, delivering high-quality ingredients that empower chefs to create with confidence. From bustling restaurants to catering kitchens, our range has remained a constant source of flavour, convenience, and inspiration, whilst saving valuable time and resources.

As we celebrate three decades of culinary excellence, we thank the chefs who've made us an essential part of their craft. Here's to 30 years of trust and taste – and many more to come.



HIGHEST QUALITY INGREDIENTS · GLUTEN GF FREE · UK FOOD MANUFACTURER · HIGHLY VERSATILE

advice@essentialcuisine.com **01606 541 490** **www.essentialcuisine.com**


25
25



A ROYAL APPOINTMENT

CHRIS HELGESEN

EXECUTIVE CHEF OF THE ROYAL NORWEGIAN EMBASSY

What inspired you to become a chef, and how did your journey begin?

Growing up in Northern Norway, I was surrounded by nature and its resources. That's where my interest in food started –Early on, I felt drawn to cooking to express my creativity. After some years of training and learning from chefs around the world working in Norway, I realized that food could bring so many great stories. This sparked my desire to pursue a career as a chef, and from there, I immersed myself in various culinary techniques and flavours to create my own style.

How did your journey lead to you becoming the Executive chef at the Royal Norwegian Embassy?

My journey has been filled with incredible experiences in various kitchens, each offering new perspectives on flavours and techniques. Over time, I developed a deep understanding of how food can bridge cultural & political divides. Working in diverse culinary settings helped me refine my skills and expand my palate, to find a moment when people can enjoy a meal together despite their different view on life.

When the opportunity to work at the Norwegian Embassy arose, it felt like the perfect way to combine my passion for food with my desire to represent Norway's culinary heritage on the international stage. It's a great honour to lead the kitchen, and this journey has been one of continuous learning, growth, and showcasing the clean and honest cuisine of Norwegian food.

What is the most memorable experience you have had as a chef?

I think one of the most memorable experiences for me as a chef has been the opportunity to work with so many talented individuals along the way. Whether it's collaborating with fellow chefs or receiving a positive reaction from a guest who appreciates a dish, those moments stick with me. For me, it's less about one specific event and more about the ongoing learning and growth that comes from being surrounded by inspiring people. Every experience shapes me, and it's always about striving to do better for the next service or the next guest.

What advice would you give to young, aspiring chefs?

I would say, first and foremost, always stay curious. Take the time to learn from chefs of all ages and backgrounds. Technique is important but understanding flavours and how to balance them is where the magic happens. Also, don't rush. It's a long journey, but if you stay passionate and humble, you'll find your way and style.

Why do you work with Woods Foodservice?

When I moved to London, I was fortunate to connect with my friend, Chef Edward Shaw at Nektar in Oslo, who gave me invaluable advice. I shared the unique needs I had for the Embassy, and without hesitation, he recommended Woods Foodservice as a great fit. Their dedication to quality and reliability has made them perfect for my needs, which is why I trust them to supply the ingredients that bring our vision and high activity at the Embassy to life. The demand we have for an ever-changing format is wide,

INTERVIEW CONTINUES OVERLEAF >

we are tailoring every kind of event to match the current conversation, so having Woods as a supplier helps us achieving that goal.

They consistently deliver on time with friendly drivers, making the process smooth. Their efficient online portal and excellent communication make ordering both easy and efficient.

What are your favourite summer ingredients to cook with?
Summer ushers in an abundance of fresh ingredients, and, like all chefs, I take great pleasure in working with seasonal produce. I particularly value the opportunity to incorporate local seafood, a practice I continue to embrace here in the United Kingdom. Additionally, I have a deep appreciation for root vegetables, which are profoundly tied to the culinary heritage of my homeland—a region characterized by eight months of winter. These vegetables lend themselves beautifully to roasting or pickling, providing a robust foundation that enhances summer dishes, complemented by the vibrant flavours of fresh berries and crisp salads.

Can you share a defining moment that shaped your career as a chef?
There have been many memorable moments, but a defining one for me was when I worked with a chef who taught me to approach tasks in more than one way. It may seem simple, but it opened a world of new perspectives on cooking.

It wasn't just about technique—it was about understanding the deeper connection to everything in the kitchen. That experience helped me grow both as a chef and as a person, shaping the way I approach food and people today, with an humble open mind.

Where do you see yourself in 10 years' time, career wise?
In 10 years, I hope to be continuing my journey in the culinary world, exploring new ways to innovate and educate others about Norwegian cuisine. I see myself inspiring young chefs, possibly running a class, and perhaps even writing a cookbook that shares my experiences and philosophy.





PANEER PERFECTION

All The Aunties are a family business on a mission to spice up a category in desperate need of a refresh by championing India's natural superfood, paneer.

One sold out supperclub after another, guests fell in love with Riya's homemade paneer - a recipe inspired by her mum (and co-founder Jack's mother in law).

Now, mum's the face of our original paneer. The other two Aunties, well we lied a little, they're technically our grandmas. Semantics, some might say!

All The Aunties paneer is made from 100% British dairy, contains more protein per serve than 3 eggs and is lovingly handmade in the UK. It is worlds apart from the paneer traditionally found hidden away on the 'speciality' aisles of supermarket shelves.

With our super-soft paneer, made using a slow & steady method, All The Aunties is the perfect staple for breakfast, lunch and dinner. A versatile and vegetarian protein option for all meal occasions. We are also the only company in the UK to offer delicious, flavoured paneer, which with infuse with aromatics throughout the production process.

We launched in March 2025 with 3 versatile flavours:

1. The Original – super soft & creamy. Amazing in curries, stir-frys or even whipped into a dip.
2. Cumin, Chilli & Turmeric – super earthy & umami. Great in curries, wraps or crumbled on top of toast.
3. Garlic & Herb – our East meets West hero. Fantastic in salads, soups and pasta.

As a small family business, we'd be buzzing at the opportunity to work with talented chefs to bring our products to life. We know good food, starts with great ingredients – and thanks to All The Aunties, that's what we grew up with.

We manufacture in small batches so, volume dependent, would love to get creative and explore bespoke flavoured batches – if you so desire!



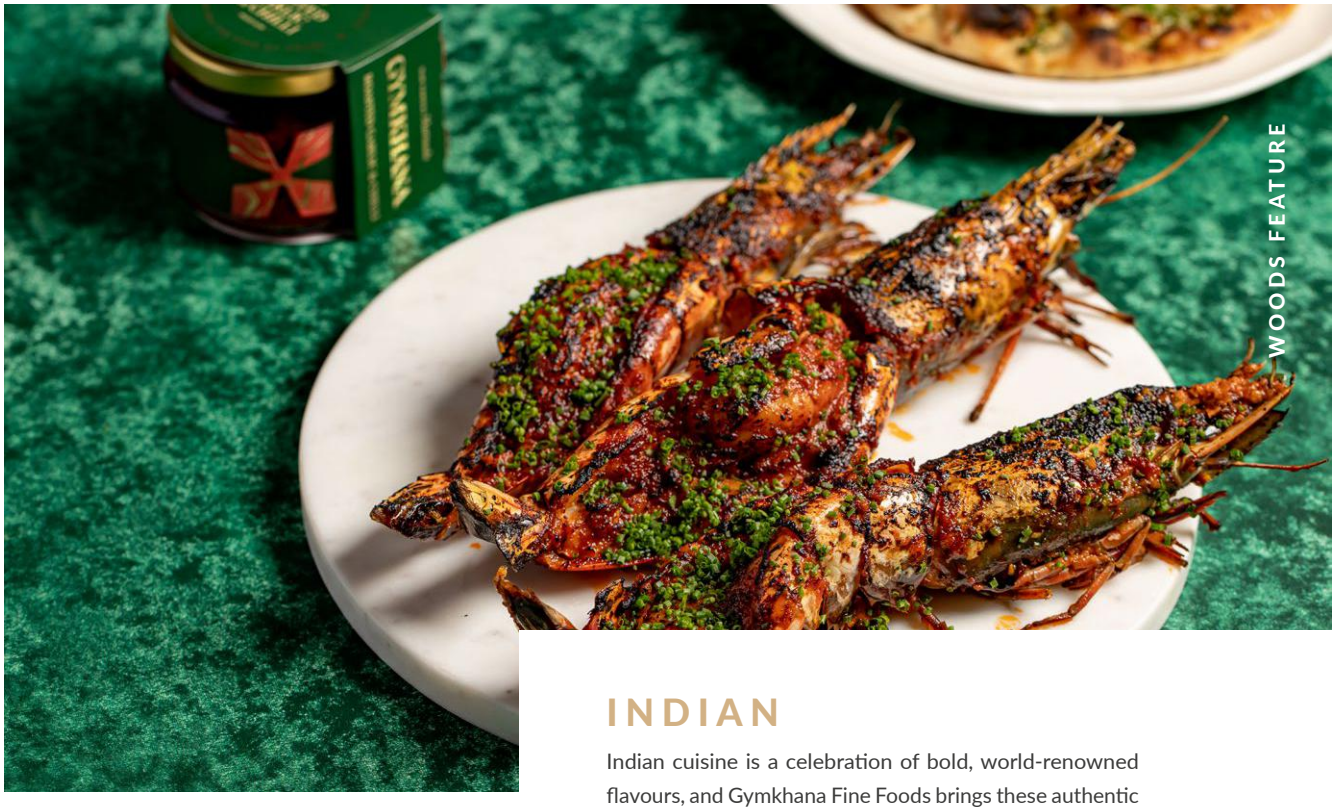
56

FLAVOURS FROM AROUND THE GLOBE

Food is a universal language, connecting cultures through taste, aroma, and tradition.

From the fiery heat of North African harissa to the delicate floral notes of Turkish rose blossom, every region has its signature flavours that define its cuisine. Whether it's the umami-rich gochujang of Korea, the tangy tamarind of Thailand, or the earthy cumin of Iran, these ingredients bring depth and character to countless dishes.





NORTH AFRICA

Harissa is a bold and aromatic North African chilli paste, commonly used to add heat and depth to a variety of dishes. Made with a blend of chilli peppers, garlic, olive oil, and spices, this paste brings a smoky heat to meats, vegetables, and stews. The perfect pairing is to use this paste and spiced harissa lamb pasties.

MIDDLE EASTERN

Za'atar is a fragrant and tangy Middle Eastern spice blend made from thyme, sesame seeds, sumac, and other herbs. It is widely used to season meats, vegetables, and breads. The perfect way to pair this would be to make roasted Za'atar sweet potato fries.

KOREAN

A staple in Korean cuisine, gochujang is a thick, spicy-sweet, fermented chilli paste that brings bold umami flavours to dishes like stir-fries, marinades, and soup why not use this chilli paste and make a spicy gochujang cauliflower wings!

INDIAN

Indian cuisine is a celebration of bold, world-renowned flavours, and Gymkhana Fine Foods brings these authentic tastes straight to professional kitchens. Now available exclusively to the foodservice sector, their range of sauces and marinades delivers the depth and vibrancy of true Indian cooking. From the rich, creamy Butter Masala inspired by North Indian curries to the Classic Tandoori Marinade packed with smoky Kashmiri chilli heat, these expertly crafted recipes help chefs create standout dishes with ease.

IRANIAN

Cumin is widely used as a seasoning, adding depth and flavour to dishes like lentils, curries, and stews. Its earthy, nutty flavour makes it versatile in Iranian kitchens.

A perfect pairing showcasing cumin's versatility is Cumin Beef Biang Biang Noodle creates a flavourful meal where cumin's warm, earthy note complements the beef and noodles, demonstrating its ability to elevate dishes across culinary traditions.

THAI

A tangy and slightly sweet ingredient, tamarind paste is used to balance flavours in Thai dishes, especially in sauces, marinades, and dressings. Pairing- Pad Thai with chicken and rice noodles The Tamarind chilli dressing keeps the sweet-sour balance while adding a gentle heat.



GRILLED HARISSA CHICKEN SKEWERS

Ingredients

1 lb boneless, skinless chicken breast or thighs, cut into bite-sized pieces

2 tbsp harissa paste (homemade or store-bought)

2 cloves garlic, minced

1 tsp ground cumin

1 tsp smoked paprika

1 tsp coriander

Salt and pepper to taste

2 tbsp olive oil

1 lemon, juiced

Fresh parsley or cilantro for garnish

Harissa aioli or yogurt sauce for serving (optional)

Instructions

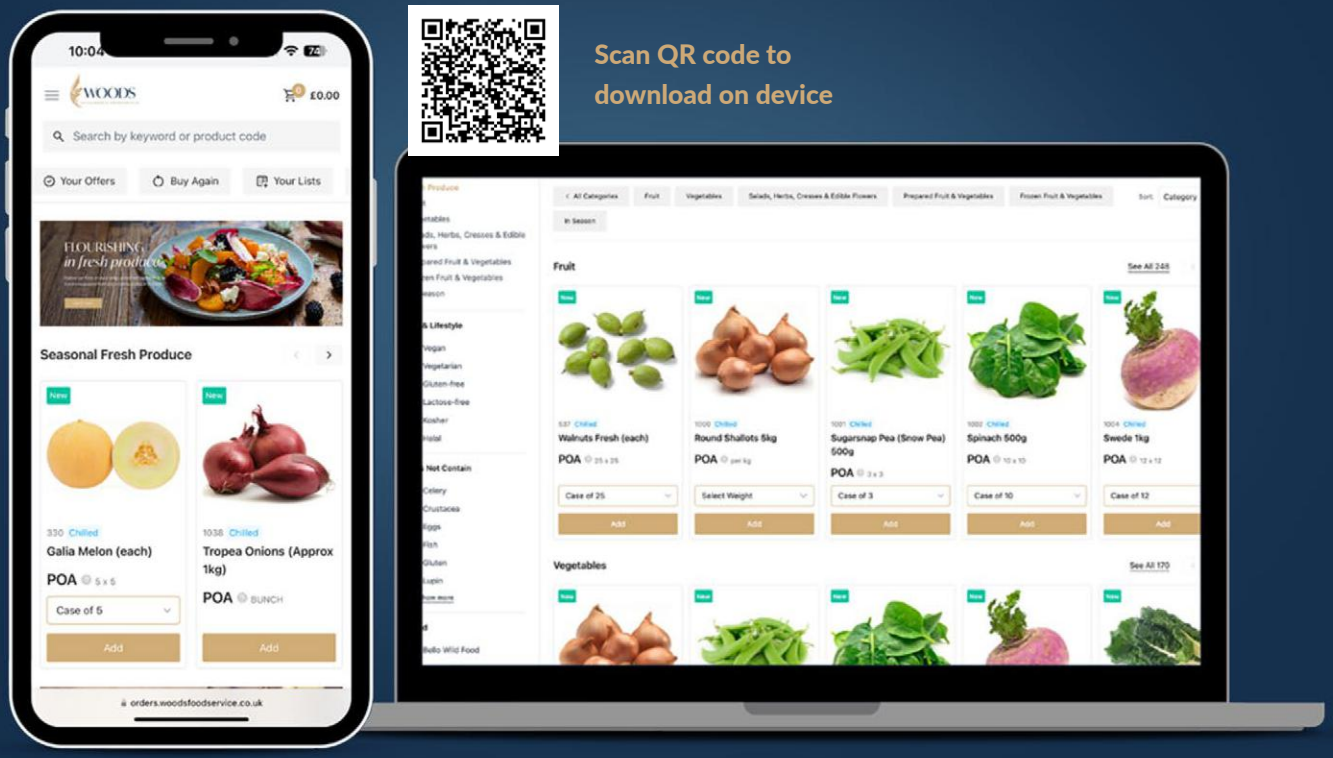
1. Prepare the Harissa Marinade: In a bowl, mix harissa paste, garlic, cumin, smoked paprika, coriander, salt, and pepper.
2. Marinate the Chicken: Add the chicken pieces to the marinade and mix well. Let it sit for at least 30 minutes or up to 2 hours in the refrigerator.
3. Thread the Skewers: Thread the marinated chicken onto skewers, leaving a little space between each piece.
4. Grill the Skewers: Preheat your grill to medium-low heat. Brush the grill with a little oil to prevent sticking. Grill the skewers for about 7 minutes on each side, or until the chicken is fully cooked.
5. Serve: Serve the skewers hot with a squeeze of lemon juice and a side of Harissa aioli or yogurt sauce if desired.

FOODSERVICE AT YOUR FINGERTIPS

At Woods Foodservice, we know that chefs and hospitality professionals need a seamless ordering experience, whether they're in the kitchen or on the go. Our website and mobile app make it easier than ever to browse our premium ingredients, place orders, and manage your account—all at your fingertips.

Signing up is quick and easy. Download the Woods Foodservice App today and experience hassle-free ordering built for chefs!

- **Convenience:** Browse products and place orders on the go!
- **Full product information:** Access full product specifications including allergen, dietary requirements and nutritional data.
- **Live chat box:** Speak directly to one of our team members regarding a product or order.
- **Easy Account Management:** View past orders and download invoices and credit notes in just a few taps.
- **Quick Reordering:** Save time by reordering your favourite products in seconds.
- **Stay Updated:** Receive the latest industry insights, seasonal product highlights, and chef-focused content right in the app.



Scan QR code to download on device



60

EXCEPTIONAL EGGS FROM HAPPY HENS

Nestled in the rolling countryside just outside Stow-on-the-Wold, Cackleberry Farm is home to some of the happiest hens in the UK. Spread across 12 acres of pristine land, the rare breed flocks enjoy a truly free-range lifestyle, roosting in traditional chicken houses and perching under open skies. Their dedication to ethical farming and premium-quality eggs has made CackleBean a name revered in professional kitchens.

THE HEART BEHIND THE EGGS

Paddy – Mr CackleBean

With a Higher National Diploma in poultry and a lifetime of hands-on experience, Paddy Bourns is, quite literally, fluent in chicken. After running an organic farm for a decade, he and Steph established Cackleberry Farm in 2010, and by 2013, CackleBean was born. Paddy's deep-rooted passion for poultry means his hens are his priority—he won't rest until every single one is safely tucked in for the night.

Steph – Mrs CackleBean

The farm wouldn't be the same without Steph, the glue that keeps it all together. Previously a nanny to three boys, her natural organisational skills are now put to good use keeping Paddy in check! Whether she's ensuring the farm's four-legged friends are content or brewing a well-earned cup of tea, Steph's role is as essential as the hens themselves.









WHY CACKLEBEAN EGGS ARE A CHEF'S FAVOURITE

CackleBean eggs are renowned for their rich golden yolks, exceptional flavour, and unbeatable freshness. Thanks to the farm's commitment to high welfare standards and traditional farming methods, these eggs are a staple in top restaurants, loved by chefs who value quality ingredients with provenance.

One of the standout varieties from CackleBean is the Arlington Whites Eggs. These beautifully white-shelled eggs are laid by a rare breed of hen, prized for their striking appearance and exceptional taste. With an intensely creamy yolk and a perfectly balanced flavour, Arlington Whites Eggs have become a firm favourite among top chefs who appreciate their superior quality and stunning aesthetic appeal on the plate

From Michelin-starred kitchens to passionate home cooks, those who use CackleBean eggs know they're working with something special—eggs laid by well-cared-for hens, nurtured by two people who truly love what they do.

HELLMANN'S
EST.1913

PROFESSIONAL MAYONNAISE DESIGNED FOR YOUR KITCHEN NEEDS



WORLD'S **№1** MAYONNAISE BRAND*

- Superior hold & bind
- Even more profitable
- Unmatched creaminess

Scan and discover more

Unilever Food Solutions

*Source: Euromonitor, Cooking Ingredients & Meals retail value sales – excluding foodservice. For more info at: unilever.com/brands/nutrition/hellmanns



Spring/Summer 2025

PRODUCT LIST

NEW PRODUCTS

WILDFARMED FLOURS

CODE	DESCRIPTION	SIZE	PACK
FLOHB01	DARK BROWN WHEAT FLOUR WILDFARMED	1.5KG	1
FLOHB02	DARK BROWN WHEAT FLOUR WILDFARMED	16KG	1
FLOHB03	MEDIUM BROWN T110 FLOUR WILDFARMED	1.5KG	1
FLOHB04	MEDIUM BROWN T110 FLOUR WILDFARMED	16KG	1
FLOW04	WHOLEMEAL WHEAT FLOUR WILDFARMED	1.5KG	1
FLOW05	WHOLEMEAL WHEAT FLOUR WILDFARMED	16KG	1
FLOP10	PLAIN WHEAT FLOUR WILDFARMED	1.5KG	1
FLOP11	PLAIN WHEAT FLOUR WILDFARMED	16KG	1
FLOR01	RUSTIC WHEAT FLOUR WILDFARMED	1.5KG	1
FLOR04	RUSTIC WHEAT FLOUR WILDFARMED	16KG	1
FLOS04	SELF RAISING WHEAT FLOUR WILDFARMED	1.5KG	1
FLOS05	SELF RAISING WHEAT FLOUR WILDFARMED	16KG	1
FLOB09	WHITE BREAD FLOUR WILDFARMED	1.5KG	1
FLOB11	WHITE BREAD FLOUR WILDFARMED	16KG	1
FLOP01	PIZZA WHEAT FLOUR WILDFARMED	1.5KG	1
FLOP05	PIZZA WHEAT FLOUR WILDFARMED	16KG	1
FLOB01	PATISSERIE WHEAT T55 FLOUR WILDFARMED	1.5KG	1
FLOB03	PATISSERIE WHEAT T55 FLOUR WILDFARMED	16KG	1

SYMPLICITY FOODS

CODE	DESCRIPTION	SIZE	PACK
FRZSB01	SYMPLICITY BURGER 115G	115G	42
FRZFM1	SYMPLICITY FENNEL MINCE 1KG	1KG	6
FRZCM1	SYMPLICITY CHORIZO MINCE 1KG	1KG	6
FRZSN1	SYMPLICITY N'DUJA 1KG	1KG	6
FRZSCM1	SYMPLICITY CUMIN MINCE 1KG	1KG	6
FRZMI01	SYMPLICITY MINCE 2KG	2KG	3
FRZSR1	SYMPLICITY RAGU 2KG	2KG	3
FRZBO1	SYMPLICITY 'BEEF' AND ONION MIX	2KG	3
FRZSM1	SYMPLICITY MEATBALL 30G	30G	200
FRZSS1	SYMPLICITY CUMBERLAND SAUSAGE 50G	50G	100
FRZSC1	SYMPLICITY CHORIZO SAUSAGE 50G	50G	100
FRZSB1	SYMPLICITY SMASH BURGER 80G	80G	72





TABLE SNACKS

CODE	DESCRIPTION	SIZE	PACK
FRZC56	ARANCINI CHEESE & TRUFFLE 60PCS FRZ SCOOTCH	2.2KG	1
FRZC52	ARANCINI PLANT BASED NDUJA 60PCS FRZ SCOOTCH	2.2KG	1
FRZC55	CROQUETTE SERRANO HAM 60PCS FRZ SCOOTCH	2.2KG	1
FRZC57	CROQUETTE MUSHROOM & BLACK PEPPER 60PK FRZ SCOOTCH	2.2KG	1
FRZC51	CROQUETTE VEGGIE CHORIZO 60PCS FRZ SCOOTCH	2.2KG	1
FRZC54	CROQUETTE CHICKEN KYIV 60PCS FRZ SCOOTCH	2.2KG	1
FRZC30	IBERICO HAM CROQUETAS 3/1KG FRZ YATECOMERE	1KG	3
FRZC40	IBERICO MUSHROOM CROQUETAS 3/1KG FRZ YATECOMERE	1KG	3

FARMHOUSE CUISINE

CODE	DESCRIPTION	SIZE	PACK
FRZT01	CHICKEN AND PANCETTA TERRINE FRZ 1.2KG	1.2KG	1
FRZP05	CHICKEN LIVER AND MUSHROOM PATE FRZ 500G	500G	1
FRZP04	CHICKEN LIVER PATE 500G FRZ	500G	1
FRZT07	SALMON TERRINE 500G FRZ	500G	1
CHAB06	DUCK LEG CONFIT VAC PACK (6 LEGS)	1.6KG	1
FRZP09	DUCK LIVER AND ORANGE PATE 500G FRZ	500G	1
FRZP06	DUCK LIVER AND PORT PATE 1.1KG FRZ	1.1KG	1
FRZT03	GAME TERRINE WITH PRUNES 500G FRZ	500G	1
FRZT05	HAM HOCK TERRINE 500G FRZ	500G	1
FRZM01	MARBLED CHICKEN & DUCK TERRINE 500G FRZ	500G	1



NEW PRODUCTS

CORNISH SEA SALT

CODE	DESCRIPTION	SIZE	PACK
SLTC53	CORNISH SEA SALT CRYSTALS 1.5KG	1.5KG	1
SLTF01	CORNISH SEA SALT FLAKES 1KG	1KG	1

KOLIOS GREEK CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSV09	KOLIOS GREEK VEGAN FETA 200G	200G	1
CHSG09	KOLIOS GREEK GOATS CHEESE BLOCK 2KG	2KG	1
CHSF09	KOLIOS GREEK FETA 900G	900G	1

RE-ROOTED MILKS

CODE	DESCRIPTION	SIZE	PACK
ORGA01	REROOTED ORGANIC ALMOND MILK	1LTR	1
ORGH01	REROOTED ORGANIC HAZELNUT MILK	1LTR	1
ORGOB1	REROOTED ORGANIC OAT BARISTA MILK	1LTR	1
ORGO01	REROOTED ORGANIC OAT MILK	1LTR	1
ORGOW1	REROOTED ORGANIC OAT MILK	1LTR	1
ORGC1	REROOTED ORGANIC CASHEW MILK	1LTR	1

SEASONAL PRODUCE

FRUITS

CODE	DESCRIPTION	SIZE	PACK
391	STRAWBERRIES - ENGLISH (400G)	PUNNET	1
371	STRAWBERRIES - GARIGUETTE	PUNNET	1
335	GRAPES - BLACK / RED - 1KG PRE PACK	1KG	5
380	GRAPES - MUSCAT - 1KG PRE PACK	1KG	5
336	GRAPES - WHITE - 1KG PRE PACK	1KG	5
317	MELON - CANTALOUPE	EACH	5
330	MELON - GALIA	EACH	5
337	MELON - HONEYDEW	EACH	8
396	NECTARINE - BLOOD	EACH	18
344	NECTARINE - YELLOW	EACH	18
345	NECTARINES - WHITE	EACH	18
354	PEACH - BLOOD	EACH	26
353	PEACH - FLAT - 1KG PRE PACK	1KG	7
352	PEACH - WHITE	EACH	9
351	PEACH - YELLOW	EACH	1
359	PINEAPPLE	EACH	12
362	POMEGRANATE	EACH	1
386	RASPBERRIES - 125G	PUNNET	1
392	RHUBARB - WYE VALLEY	EACH	12
9093	FRESH GREEN ALMONDS	5KG	1
309	APRICOT 1KG PRE PACK	1KG	1
320	CHERRIES 1KG PRE PACK	1KG	1
3113	GOOSEBERRIES GREEN ENGLISH	PUNNET	1
384	BLACKBERRIES - 125G	PUNNET	1
370	BLACKCURRANT	12	1
385	BLUEBERRIES - 125G	PUNNET	1
374	WATERMELON	EACH	6
356	PEARS - CONFERENCE	EACH	70
377	PEARS	EACH	40
357	PEARS - NASHI	EACH	36
355	PEARS - COMICE MOUNEYRAC - PRE PACK	1KG	4
445	MIRABELLE PLUMS	5KG	1
1990	COBNUTS	1KG	4



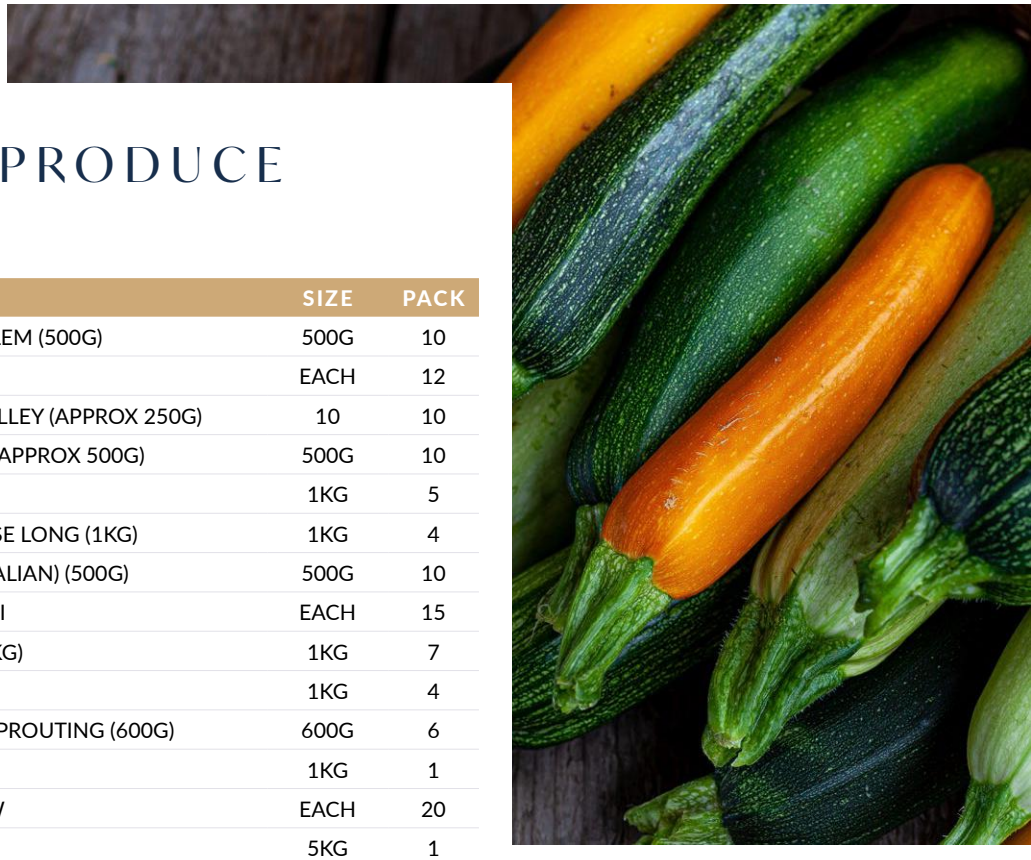




SEASONAL PRODUCE

VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
961	ARTICHOKE - JERUSALEM (500G)	500G	10
960	ARTICHOKE - GLOBE	EACH	12
1032	ASPARAGUS - WYE VALLEY (APPROX 250G)	10	10
903	ASPARAGUS - WHITE (APPROX 500G)	500G	10
906	AUBERGINE (1KG)	1KG	5
908	AUBERGINE - JAPANESE LONG (1KG)	1KG	4
907	AUBERGINE - PALE (ITALIAN) (500G)	500G	10
1047	AUBERGINE - GRAFFITI	EACH	15
1021	BORLOTTI - BEANS (1KG)	1KG	7
917	BROADBEANS (1KG)	1KG	4
919	BROCCOLI - PURPLE SPROUTING (600G)	600G	6
1054	CIME DE RAPE (1KG)	1KG	1
949	COURGETTE - YELLOW	EACH	20
1037	COURGETTE - ROMAN	5KG	1
950	COURGETTE - GREEN ROUND (500G)	500G	8
948	COURGETTE - GREEN	EACH	20
951	COURGETTES - YELLOW ROUND (500G)	500G	8
969	MONKS BEARD (PUNNET)	100G	1
1012	RADISH - BREAKFAST	BUNCH	1
1061	RADISH - RED MEAT (WATERMELON) (500G)	10	10
993	RADISH - ROUND (15 BUNCH)	BOX	15
1013	RADISH - RAINBOW	BUNCH	1
1059	RADISH - PURPLE MEAT (500G)	500G	10
1115	MUSHROOM - FRESH MOREL (500G)	2	2
1105	MUSHROOM - CHANTERELLES YELLOW (500G)	2	2
1106	MUSHROOM - CHANTERELLES GREY (500G)	2	2
1112	MUSHROOM - GIROLLES (500G)	2	2
1130	MUSHROOM - MAITAKE - 150G	PUNNET	1
1341	TOMATO - RED DATTERINI (500G)	6	6
1342	TOMATO - MERINDA (500G)	9	9
1326	TOMATOES - SAN MARZANO (APPROX 700G)	10	10
1307	TOMATOES - COW HEART - ISLE OF WIGHT	3KG	1
1303	TOMATOES - CHERRY VINE - ISLE OF WIGHT	3KG	1
1313	TOMATOES - CLASSIC VINE - ISLE OF WIGHT	5KG	1
1308	TOMATOES - MIXED HERITAGE - ISLE OF WIGHT	3KG	1









SEASONAL PRODUCE

VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
1509	POTATOES - MIDS (NEW POTATO) (1KG)	10	10
1506	POTATOES - JERSEY MIDS - 1KG PRE PACK	1KG	10
1507	POTATOES - JERSEY WARE - 1KG PRE PACK	1KG	6
704	BABY CANDY BEETROOT	BUNCH	1
731	BABY YUKON BEETROOT - GOLDEN	EACH	6
730	BABY YUKON BEETROOT - CANDY	EACH	6
732	BABY YUKON BEETROOT - RED	EACH	6
1017	CORN IN THE HUSK (ENGLISH)	30	BOX
947	CORN ON THE COB (PRE-PACKED)	1	12
985	PEAS - FRESH - 1KG PRE PACK	1KG	3
952	FENNEL (500G)	500G	10

SALAD, HERBS, CRESSES & EDIBLE FLOWERS

CODE	DESCRIPTION	SIZE	PACK
1715	LETTUCE - COS	10	10
1702	LETTUCE - BABY GEM (2 PACK)	2 PACK	20
1724	MIZUNA	500G	2
1731	RADICCHIO	9	9
1033	SPRING ONION - ENGLISH	20	20
1738	TARDIVO (WILD TREVISE) (300G)	10	10
1739	TREVISE (300G)	EACH	10
1901	LEMON BALM - 100G	BUNCH	1
2104	MICRO BORAGE CRESS (40G)	PUNNET	1
2117	MICRO FENNEL (30G)	PUNNET	1
2102	MICRO LEMON BALM CRESS (20G)	PUNNET	1
2126	MICRO MIX SALAD PUNNET (30G)	PUNNET	1
2134	MICRO RAINBOW CHARD (30G)	PUNNET	1
2223	MICRO SEA FENNEL (30G)	PUNNET	1
2141	SEA ASTER (100G)	PUNNET	1
2308	CRESS - BORAGE	16	16
2319	CRESS - LEMON BALM	16	16
2314	SEA FENNEL	50G	2
2504	BORAGE FLOWER (4G)	PUNNET	1
2507	CORNFLOWERS 9g	PUNNET	1
2527	CUCAMELONS (100G)	PUNNET	1
2526	ELDERFLOWERS ENGLISH	500G	1
2519	PREMIUM MIX FLOWERS	PUNNET	1
2522	VIOLA FLOWERS (4G)	PUNNET	1
2154	WOOD SORREL (500G)	PKT	1
718	COURGETTE FLOWER	EACH	15
2512	FUCHSIA FLOWERS (8G)	PUNNET	1

SEASONAL PRODUCE

PREPPED FRUIT & VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
2703	BATON COURGETTE (PREPPED) - ORDER BY 10PM	1KG	1
2705	BATON GREEN PEPPER (PREPPED) - ORDER BY 10PM	1KG	1
2706	BATON MIX PEPPER (PREPPED) - ORDER BY 10PM	1KG	1
2710	BATON RED PEPPER (PREPPED) - ORDER BY 10PM	1KG	1
2714	BATON YELLOW PEPPER (YELLOW) - ORDER BY 10PM	1KG	1
2709	BROCCOLI FLORETS (PREPPED) - ORDER BY 10PM	1KG	1
2719	COLESLAW MIX (PREPPED) - ORDER BY 10PM	1KG	1
2721	DICED AUBERGINE (PREPPED) - ORDER BY 10PM	1KG	1
2724	DICED COURGETTE (PREPPED) - ORDER BY 10PM	1KG	1
2725	DICED CUCUMBER (PREPPED) - ORDER BY 10PM	1KG	1
2925	DICED GREEN PEPPER - 5MM	1KG	1
2726	DICED GREEN PEPPER - 10MM (PREPPED) -ORDER BY 10PM	1KG	1
2727	DICED GREEN PEPPER 20MM (PREPPED) - ORDER BY 10PM	1KG	1
2728	DICED HONEYDEW MELON (PREPPED) - ORDER BY 10PM	1KG	1
2729	DICED KIWI (PREPPED) - ORDER BY 10PM	1KG	1
2731	DICED MANGO (PREPPED) - ORDER BY 10PM	1KG	1
2732	DICED MIX PEPPER - 10MM (PREPPED) - ORDER BY 10PM	1KG	1
2733	DICED MIX PEPPER - 20MM (PREPPED) - ORDER BY 10PM	1KG	1
2848	DICED ONION - 8MM (PREPPED) - ORDER BY 10PM	1KG	1
2734	DICED ONION (PREPPED) - ORDER BY 10PM	1KG	1
2736	DICED PINEAPPLE (PREPPED) - ORDER BY 10PM	1KG	1
2855	DICED POTATO 25MM - PARMENTIER - ORDER BY 10PM	1KG	1
2834	DICED POTATO 15MM - PARMENTIER - ORDER BY 10PM	1KG	1
2737	DICED POTATO 10MM - PARMENTIER (PREPPED) - ORDER BY 10PM	1KG	1
2841	DICED POTATO 20MM - PARMENTIER - ORDER BY 10PM	1KG	1
2749	DICED WATERMELON (PREPPED) - ORDER BY 10PM	1KG	1
2753	FRUIT SALAD (PREPPED) - ORDER BY 10PM	1KG	1
2870	JUILENNE VEG MIX (PREPPED)	1KG	1
2755	LEMON WEDGES (PREPPED) - ORDER BY 10PM	1KG	1
2756	LIME WEDGES (PREPPED) - ORDER BY 10PM	1KG	1
2837	PEELED JERUSALEM ARTICHOKES(PREPPED)ORDER BY 10PM	1KG	1
2772	SLICED AUBERGINE (PREPPED) - ORDER BY 10PM	1KG	1
2775	SLICED COURGETTE (PREPPED) - ORDER BY 10PM	1KG	1
2776	SLICED CUCUMBER (PREPPED) - ORDER BY 10PM	1KG	1
2781	SLICED LEMON (PREPPED) ORDER BY 10PM	1KG	1
2782	SLICED LIME (PREPPED) - ORDER BY 10PM	1KG	1
2790	SLICED SPRING ONION (PREPPED) - ORDER BY 10PM	1KG	1
2792	SLICED TOMATO (PREPPED) - ORDER BY 10PM	1KG	1









SEASONAL FROZEN

FRUIT PURÉES - BOIRON

CODE	DESCRIPTION	SIZE	PACK
FRZA03	ACAI BERRY PUREE 3/1KG FRZ BOIRON	1KG	3
FRPA20	APRICOT PUREE BOIRON FROZEN	1KG	1
FRPB10	BANANA PUREE BOIRON FROZEN	1KG	1
FRPB14	BLACKBERRY PUREE BOIRON FROZEN	1KG	1
FRPB20	BLACKCURRANT PUREE BOIRON FROZEN	1KG	1
FRPP01	BLOOD PEACH PUREE BOIRON FROZEN	1KG	1
FRPB30	BLUEBERRY PUREE BOIRON FROZEN	1KG	1
FRPC10	CHERRY BLACK PUREE BOIRON FROZEN	1KG	1
FRPC15	CHERRY MORELLO PUREE BOIRON FROZEN	1KG	1
FRPG12	GUAVA PUREE BOIRON FROZEN	1KG	1
FRPK20	KIWI PUREE BOIRON FROZEN	1KG	1
FRPL03	LEMON PUREE BOIRON FROZEN	1KG	1
FRPL15	LIME PUREE BOIRON FROZEN	1KG	1
FRPL10	LYCHEE PUREE BOIRON FROZEN	1KG	1
FRPM10	MANGO PUREE BOIRON FROZEN	1KG	1
FRPM20	MELON PUREE BOIRON FROZEN	1KG	1
FRPO10	ORANGE BLOOD PUREE BOIRON FROZEN	1KG	1
FRPP07	PASSIONFRUIT PUREE BOIRON FROZEN	1KG	1
FRPP11	PEACH WHITE PUREE BOIRION NO ADDED SUGAR	1KG	1
FRPP13	PEAR PUREE BOIRON FROZEN	1KG	1
FRPP15	PINEAPPLE PUREE BOIRON FROZEN	1KG	1
FRPP18	PINK GRAPEFRUIT PUREE BOIRON FROZEN	1KG	1
FRPR20	RASPBERRY PUREE BOIRON FROZEN	1KG	1
FRPR40	RED BERRY PUREE BOIRON FROZEN	1KG	1
FRZP03	RED PRICKLY PEAR PUREE 3/1KG FRZ BOIRON	1KG	3
FRPR50	RHUBARB PUREE BOIRON FROZEN	1KG	1
FRPS10	STRAWBERRY PUREE BOIRON FROZEN	1KG	1
FRPW11	WATERMELON PUREE BOIRON FROZEN	1KG	1

FROZEN WHOLE FRUITS

CODE	DESCRIPTION	SIZE	PACK
FRPA22	APRICOT FRUIT HALVES 1KG FRZ BOIRON	1KG	1
FRZB04	BLACKBERRY WHOLE FRUIT FRZ 1KG	1KG	1
FRZB03	BLACKCURRANTS WHOLE FRUIT FRZ 1KG	1KG	1
FRZB06	BLUEBERRY WHOLE FRUIT FRZ 1KG	1KG	1
FRPC29	MORELLO CHERRY FRUIT WHOLE 1KG FRZ BOIRON	1KG	1
FRPP33	PLUM FRUIT DARK RED BOIRON FROZEN	1KG	1
FRPP28	RASPBERRY FRUIT BROKEN BOIRON FROZEN	1KG	1
FRPP27	RASPBERRY FRUIT WHOLE BOIRON FROZEN	1KG	1
FRZR01	RASPBERRY PUNNET FRZ 1KG	1KG	1
FRZR15	RHUBARB WHOLE FRUIT 1KG FRZ	1KG	1
FRZS04	STRAWBERRY FRUIT WHOLE FRZ 1KG	1KG	1
FRZMB03	SUMMER MIX BERRIES FROZEN 5/1KG	1KG	5

SEASONAL FROZEN

ICE CREAM

CODE	DESCRIPTION	SIZE	PACK
FRIC70	BAILEYS ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC72	BRANDY ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC51	CHOCOLATE ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC77	CINNAMON ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC79	DARK CHERRY ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC36	EPICUREAN HONEYCOMB ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC40	EPICUREAN S.CARAMEL ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC30	EPICUREAN VANILLA ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIV42	EPICUREAN VEGAN VANILLA ICE CREAM GRANNY GOTHARDS	5LTR	1
FRIC59	HONEYCOMB ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC54	MADAGASCAN VANILLA ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC53	MINT CHOCOLATE ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC52	RASPBERRY RIPPLE ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC75	RUM & RAISIN ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC55	SALTED CARAMEL ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC50	STRAWBERRY ICE CREAM 5LTR MACKIE'S	5LTR	1
FRIC57	VERY HONEYBERRY ICE CREAM 5LTR MACKIE'S	5LTR	1



SORBETS

CODE	DESCRIPTION	SIZE	PACK
FRSG00	EPICUREAN BLOOD ORANGE SORBET 2.5L GRANNY GOTHARDS	2.5LTR	1
FRSG12	EPICUREAN LEMON SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG04	EPICUREAN MANGO SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG06	EPICUREAN PASSIONFRUIT SORBET 2.5L GRANNY GOTHARDS	2.5LTR	1
FRSG08	EPICUREAN PINEAPPLE SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG10	EPICUREAN RASPBERRY SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1







DAIRY & EGGS

MILK

CODE	DESCRIPTION	SIZE	PACK
MLKSG01	AMBIENT (GLASS BOTTLE) SEMI SKIMMED COW'S MILK	97ML	24
MLKB12	BUTTERMILK BV DAIRY	1LTR	1
MLKB15	BUTTERMILK BV DAIRY BULK	5LTR	1
MLKSO01	ORGANIC SEMI-SKIMMED MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKWO12	ORGANIC WHOLE MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKS06	SEMI-SKIMMED MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKP08	SEMI-SKIMMED MILK POTS 120/12ML UHT LAKELAND	1.7KG	1
MLKS16	SKIMMED MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKP16	SKIMMED MILK POWDER MILFRESH	2KG	1
MLKW12	WHOLE MILK 2LTR WELLS FARM DAIRY	2LTR	1

CREAM

CODE	DESCRIPTION	SIZE	PACK
CRMC15	CREME FRAICHE BV DAIRY	2KG	1
CRMD20	DOUBLE CREAM 2LTR WELLS FARM DAIRY	2LTR	1
CRMS04	SOURED CREAM BV DAIRY	2KG	1
CRMC30	VANILLA CLOTTED CREAM 453G RODDA'S	453G	1
CRMW15	WHIPPING CREAM 2LTR WELLS FARM DAIRY	2LTR	1
CRMW90	WHIPPING CREAM UHT 12/1LTR KERRYMAID	1LTR	12

BUTTER

CODE	DESCRIPTION	SIZE	PACK
BUTA06	BUTTER 20/200G ANCHOR	200G	20
BUTS14	BUTTER PORTIONS SALTED NETHEREND	15G	100
BUTU14	BUTTER PORTIONS UNSALTED NETHEREND	15G	100
BUTS12	BUTTER SALTED ARLA PRO	250G	40
BUTB10	BUTTER SALTED PORTIONS 7G (100PK) ANCHOR	700G	1
BUTU08	BUTTER UNSALTED ARLA PRO	250G	40
BUTU25	BUTTER UNSALTED BULK 25KG	25KG	1
BUTU10	BUTTER UNSALTED ROLLS LESCURE (GOLD)	250G	20





DAIRY & EGGS

EGGS & EGG PRODUCTS

CODE	DESCRIPTION	SIZE	PACK
EGGF27	FREE RANGE LARGE EGGS (15 DOZE	180EGG	1
EGGFR1	FREE RANGE LIQUID EGG WHOLE 1K	1KG	1
EGGFR2	FREE RANGE EGG WHITE LIQUID 1K	1KG	1
EGGFR3	FREE RANGE LIQUID EGG YOLK 1KG	1KG	1
EGGW08	COCOTINE LIQUID EGG WHITE 1KG	1KG	1
EGGW09	COCOTINE LIQUID WHOLE EGG 1KG	1KG	1
EGGY07	COCOTINE EGG LIQUID YOLK 1KG	1KG	1

YOGHURTS

CODE	DESCRIPTION	SIZE	PACK
YOGW01	LUXURY NATURAL YOGHURT 12PK GLASS JARS	140G	1
YOGF01	LUXURY YOGHURT MIXED FRUIT 12PK GLASS JARS	140G	1
YOGK01	ORGANIC NATURAL KEFIR 500ML YEO VALLEY	500ML	1
YOGG02	YOGHURT GREEK STYLE BV DAIRY	2KG	1
YOGC20	YOGHURT NATURAL COCONUT 400G COCOS	400G	1
YOGN22	YOGHURT NATURAL LOW FAT (1%) STIRRED	5KG	1



SUMMER CHARCUTERIE

CHARCUTERIE & MEAT

CODE	DESCRIPTION	SIZE	PACK
CHAB10	BRESAOLA PUNTA D'ANCA SLICED 80G LEVONI	80G	1
CHAC15	COPPA SLICED 80G LEVONI	80G	1
CHAP25	MATURED SEASONED LARD SLICED 80G LEVONI	80G	1
CHAM08	MIXED CURED MEATS SLICED 120G LEVONI	120G	1
CHAM01	MIXED SLICED CHARCUTERIE PLATTER 300G	300G	1
CHAP21	MORTADELLA HAM SLICED 100G LEVONI	100G	1
CHAP15	PROSCIUTTO CRUDO SLICED 70G LEVONI	70G	1
CHAP20	PROSCIUTTO PARMA HAM SLICED 70G LEVONI	70G	1
CHAP27	PROSCIUTTO SAN DANIELE HAM SLICED 70G LEVONI	70G	1
CHAS17	SALAMI HUNGARIAN SLICED 80G LEVONI	80G	1
CHAS27	SALAMI MILANO SLICED 80G LEVONI	80G	1
CHAS15	SALAMI NAPOLI SLICED 80G LEVONI	80G	1
CHAS25	SALAMI NOSTRANO SLICED 80G LEVONI	80G	1
CHAS23	SALAMI VENETA WITH GARLIC SLICED 80G LEVONI	80G	1
CHAS29	SALAMI WITH FENNEL SEEDS SLICED 80G LEVONI	80G	1
CHAC31	SLICED 100% IBERICO CHORIZO 100G BEHER	100G	1
CHAC37	SLICED BELLOTA DRIED SAUSAGE 100G BEHER	100G	1
CHAS35	SLICED BELLOTA HAM HAND CUT 90G PLATE BEHER	90G	1

CHEESES - CHEDDAR

CODE	DESCRIPTION	SIZE	PACK
CHED31	CHEDDAR MATURE 1/8 APRX.2.5KG QUICKES	APRX 2.5KG	1
CHED15	CHEDDAR MATURE 1/8 APRX.2.5KG MONTGOMERY	APRX 2.5KG	1
CHED52	MATURE CHEDDAR BLOCK APRX 5KG CORE	APRX 5KG	1
CHED51	MILD CHEDDAR BLOCK APRX 5KG CORE	APRX 5KG	1
CHSS42	SHROPSHIRE BLUE QUARTER APRX 2KG	APRX 2KG	1
CHED10	SMOKED CHEDDAR 1/2 WHEEL 1.5KG APPLEWOOD	1.5KG	1
CHED62	SMOKED CHEDDAR BLOCK APRX 1KG	APRX 1KG	1
CHED12	SMOKED SLICED CHEDDAR 500G APPLEWOOD	500G	1
CHED35	VINTAGE ORGANIC CHEDDAR 200G GODMINSTER	200G	1

SUMMER CHARCUTERIE

UK CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSS30	BLUE STILTON 1/4'S APRX 2KG LONG CLAWSON	2KG*	1
CHSS52	BLUE STILTON WEDGE 160G	160G	1
CHSC06	CASHEL BLUE CHEESE APRX 1.5KG	1.5KG*	1
CHSG12	GOATS CURD 1KG RIBBLESDALE	1KG	1
CHSL20	RED LEICESTER CHEESE APRX 2.5KG BROCKMOOR	2.5KG*	1
CHST10	TUNWORTH SOFT CHEESE 250G	250G	1
CHSW05	WENSLEYDALE & CRANBERRIES APRX 1KG MILL FARM	1KG*	1
CHSW10	WENSLEYDALE 1/4 WHEEL APRX 1KG	1KG*	1

FRENCH CHEESE



CODE	DESCRIPTION	SIZE	PACK
CHSB30	BLEU D'AUVERGNE APRX 1.2KG	1.2KG*	1
CHSB36	BRIE 1KG MONTSALVY	1KG	1
CHSC10	CAMEMBERT	250G	1
CHSC18	COMTE BLOCK APRX 2.5KG	2.5KG*	1
CHSE16	EMMENTAL FRENCH APRX 2KG	2KG*	1
CHSB32	RACLETTE CHEESE APRX 1.8KG	1.8KG*	1
CHSB47	ROQUEFORT APRX 1.4KG	1.4KG*	1
CHSB60	WHOLE BRIE 60% APRX 3KG LE MAUBERT	3KG*	1

ITALIAN CHEESE



CODE	DESCRIPTION	SIZE	PACK
CHSB87	BURRATA CHEESE 125G	125G	1
CHSG16	GORGONZOLA APRX-1.5KG DOLCE	1.5KG*	1
CHSG27	GRANA PADANO BLOCK 1KG ALBEIRO	1KG	1
CHSV35	GRATED ITALIAN VEGETARIAN HARD CHEESE 1KG	1KG	1
CHSG21	GRATED PARMESAN 1KG GRANA PADANO	1KG	1
CHSM57	MASCARPONE LAT BRI 82% FAT	500G	1
CHSM69	MOZZARELLA BOCCONCINO (BALLS) 1KG	1KG	1
CHSM77	MOZZARELLA DI BUFFALO (BALLS) EPIU	125G	1
CHSP26	PECORINO ROMANO WEDGE APRX 1KG	1KG*	1
CHSG29	PROVOLONE PICCANTE APRX 2KG	2KG*	1
CHSR27	REGGIANO PARMIGIANO 16/18 MONTH BLOCK APRX 1KG	1KG*	1
CHSR16	RICOTTA 1.5KG STERILGARDA	1.5KG	1
CH611	SMOKED (SCAMORZA) MOZZARELLA 250G TAMBURRO	250G	1
CHST01	TALEGGIO APRX-2.2KG	2.2KG*	1

*Approx



SUMMER CHARCUTERIE

VEGAN CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSV10	BURRELLA (FERMENTED SOYA) 115G JULIENNE	115G	1
CHEDV01	BRUNO CHEDDAR FLAVOUR BLOCK VEGAN 2.5KG VIOLIFE	2.5KG	1
CHSV25	CREMATTA (FERMENTED SOYA) 150G JULIENNE BRUNO	150G	1
CHEDV12	GRATED MOZZARELLA VEGAN 1KG VIOLIFE	1KG	1
CHSVF05	GREEK WHITE BLOCK (FETA) VEGAN 200G VIOLIFE	200G	1
CHEDV16	MEDITERRANEAN STYLE BLOCK VEGAN 200G VIOLIFE	200G	1
CHEDV20	PROSOCIANO (PARMESAN) WEDGE VEGAN 150G VIOLIFE	150G	1
CHEDV05	SMOKED VEGAN SLICES 200G APPLEWOOD	200G	1

REST OF THE WORLD CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSB28	DANISH BLUE CHEESE APRX 3.1KG CASTELLO DANABLU	3.1KG*	1
CHSE18	EDAM BALL 1.9KG FRICO	1.9KG	1
CHSG40	GOUDA APRX 4KG FRISCO	4KG*	1
CHSF54	GREEK FETA CHEESE 900G YAMAS	900G	1
CHSG04	GRUYERE SWISS CHEESE KING CUT APRX1.5KG	1.5KG*	1
CHSH20	HALLOUMI CHEESE 250G YAMAS	250G	1
CHSH22	HALLOUMI CHEESE BLOCK 1KG YAMAS	1KG	1
CHSH25	HALLOUMI CHEESE SLICES 1KG YAMAS	1KG	1
CHSF52	MEDITERRANEAN (FETA) STYLE CHEESE IN 500G TINS	500G	1
CHSM64	MOZZARELLA DANISH BLOCK 2.3KG ARLA PRO	2.3KG	1
CHSP16	PANEER CHEESE 225G APETINA	225G	1
CHSG19	RIPENED GOATS CHEESE LOG 1KG ALPHENAER	1KG	1



SUMMER CHARCUTERIE

OLIVE OILS

CODE	DESCRIPTION	SIZE	PACK
OILO01	BARBERA ITALIAN UNFILTERED EVOO	1LTR	1
OILL11	EDESIA EXTRA VIRGIN OLIVE OIL 1L	1L	1
OILO18	EXTRA VIRGIN OLIVE OIL ISLE OF WIGHT TOMATOES	500ML	1
OILL01	EXTRA VIRGIN OLIVE OIL WITH LEMON ZEST	250ML	1

OLIVES PITTED

CODE	DESCRIPTION	SIZE	PACK
OLIG15	GREEN OLIVES PITTED GORDAL 4.15KG PERELLÓ	4.15KG	1
OLIB09	OLIVES BLACK PITTED 4.15KG GOMO	4.15KG	1
OLIG06	OLIVES GREEN PITTED 4.15KG GOMO	4.15KG	1
OLIO45	OLIVES MIXED PITTED GARLIC & BASIL	2.9KG	1
OLIPK18	OLIVES PITTED KALAMATA TASTE OF SICILY	3KG	1
OLIP03	OLIVES PITTED MIXED LEMON & GARLIC MF	2.9KG	1



VEGETABLES IN OIL

CODE	DESCRIPTION	SIZE	PACK
MARA04	EDESIA CHARGRILLED ARTICHOKES HEARTS IN OIL 1.5KG	1.5KG	1
MARA25	EDESIA CHARGRILLED AUBERGINES IN OIL 1.4KG	1.4KG	1
40603	EDESIA CHARGRILLED COURGETTES IN OIL 1.4KG	1.4KG	1
MARP11	EDESIA CHARGRILLED PEPPERS IN OIL 1.4KG	1.4KG	1
MARA02	EDESIA CHARGRILLED ROMAN STYLE ARTICHOKES W/STEM	1.5KG	1
MART05	EDESIA SUNDRIED TOMATOES IN SUNFLOWER OIL 2.9KG	2.9KG	1
SCEP09	EDESIA VEGAN GREEN BASIL PESTO	950G	1
SCEP12	EDESIA VEGAN CHILLI PESTO	950G	1
SCEP07	EDESIA PESTO RED	950G	1



AFTERNOON TEA

JAMS,CURDS & MARMALADES

CODE	DESCRIPTION	SIZE	PACK
PREJA7	JAM APRICOT BULK TIPTREE	3KG	1
PREJA10	JAM APRICOT JARS TIPTREE	340G	6
PREJB9	JAM BLACK CHERRY JARS TIPTREE	340G	6
PREJB5	JAM BLACK CURRANT BULK TIPTREE	3KG	1
PREJR25	JAM RASPBERRY (SEEDLESS) BULK TIPTREE	3KG	1
PREJR22	JAM RASPBERRY BULK TIPTREE	3KG	1
PREJS31	JAM STRAWBERRY BULK TIPTREE	3KG	1
PREJS36	JAM STRAWBERRY JARS TIPTREE	340G	6
PREM17	MARMALADE ORANGE BULK TIPTREE	3KG	1
PREM21	MARMALADE ORANGE TIPTREE	340G	6

HONEY

CODE	DESCRIPTION	SIZE	PACK
PREH23	HONEY CLEAR MINI JARS TIPTREE	28G	72
PREH16	HONEY CLEAR SQUEEZY ROWSE	680G	6
PREH20	HONEY CLEAR TUB ROWSE	3.17KG	1
PREH28	HONEY CLEAR WILDFLOWER BOWES HILL	3KG	1

CREAM

CODE	DESCRIPTION	SIZE	PACK
CRMC40	CORNISH CLOTTED CREAM 48/40G RODDA'S	40G	48
CRMC20	CORNISH CLOTTED CREAM 907G RODDA'S	907G	1
CRMC15	CREME FRAICHE BV DAIRY	2KG	1
CRMD20	DOUBLE CREAM 2LTR WELLS FARM DAIRY	2LTR	1
CRMS04	SOURED CREAM BV DAIRY	2KG	1
CRMC30	VANILLA CLOTTED CREAM 453G RODDA'S	453G	1



AFTERNOON TEA

CALLEBAUT

CODE	DESCRIPTION	SIZE	PACK
CHOC51	CACAO BARRY 70.4% DARK CHOCOLATE PISTOLES	5KG	1
CHOC27	CALLEBAUT 100% COCOA NIBS	800G	1
CHOC20	CALLEBAUT 28% WHITE CHOCOLATE CALLETS	2.5KG	1
CHOC10	CALLEBAUT 28% WHITE CHOCOLATE BLOCK	5KG	1
CHOC18	CALLEBAUT 33.6% MILK CHOCOLATE CALLETS	2.5KG	1
CHOC12	CALLEBAUT 54.5% DARK CHOCOLATE CALLETS	2.5KG	1
CHOC16	CALLEBAUT 70.5% DARK CHOCOLATE CALLETS	2.5KG	1
MSSC01	CALLEBAUT DARK CHOCOLATE MOUSSE	800G	1
CHOP24	CALLEBAUT DARK CHOCOLATE STICK CROISSANT 8CM	1.6KG	1
CHOC50	CALLEBAUT GOLD WHITE CHOCOLATE W/CARAMEL CALLE	2.5KG	1
CHOC46	CALLEBAUT LARGE BAKESTABLE DARK CHOCOLATE DROPS	2.5KG	1
MSSC02	CALLEBAUT MILK CHOCOLATE MOUSSE	800G	1
CHOC38	CALLEBAUT MYCRYO COCOA BUTTER	600G	1
CHOC55	CALLEBAUT RUBY CHOCOLATE CALLETS	2.5KG	1
MSSC03	CALLEBAUT WHITE CHOCOLATE MOUSSE	800G	1
CHOCS02	MONA LISA CHOCOLATE CARAMEL BLOSSOMS	1KG	1
CHOCC01	MONA LISA DARK CHOCOLATE BLOSSOMS	1KG	1
CHOC43	MONA LISA DARK VERMICELLI SPRINKLES	5KG	1

TEA BAGS ENVELOPES

CODE	DESCRIPTION	SIZE	PACK
TEA-TOH01	TEA EARL GREY 1x100 TAYLORS	250G	1
TEA-TOH02	TEA ENGLISH BREAKFAST 1x100 TAYLORS	250G	1
TEAE12	TEA ENV 20 JASMINE GREEN TWININGS	40G	1
TEAE15	TEA ENV 20 LEMON & GINGER TWININGS	30G	1
TEAE03	TEA ENVELOPES 20 CHAMOMILE TWININGS	20G	1
TEAE10	TEA ENVELOPES 20 GREEN TWININGS	50G	1
TEAE07	TEA ENVELOPES 50 EARL GREY TWININGS	100G	1
TEA-TOH05	TEA ORGANIC CHAMOMILE 6x20 TAYLOR	30G	6





SPARKLING PRESSE

CODE	DESCRIPTION	SIZE	PACK
BEVA01	APPLE SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVE01	ELDERFLOWER SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVG13	GINGER SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVO01	ORANGE SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVR04	RHUBARB SPARKLE PRESSE 12PK KINGSDOWN	330ML	1

SAVOURSMITHS

CODE	DESCRIPTION	SIZE	PACK
CRIS06	SAVOURSMITHS CRISPS DESERT SALT & VINEGAR	40G	24
CRIS09	SAVOURSMITHS CRISPS HAM & UMAMI TRUFFLE GLAZE	40G	24
CRIS05	SAVOURSMITHS CRISPS ITALIAN CHEESE AND PORT	40G	24
CRIS12	SAVOURSMITHS CRISPS SOMERSET CHEDDAR & SHALLOT	40G	24
CRIS08	SAVOURSMITHS CRISPS TRUFFLE & ROSEMARY	40G	24
CRIS10	SAVOURSMITHS CRISPS WAGYU BEEF/HONEY & MUSTARD	40G	24
CRIS07	SAVOURSMITHS TINNED CRISPS CHEDDAR & SHALLOT	100G	12
CRIS02	SAVOURSMITHS TINNED CRISPS DESERT SALT	100G	12
CRIS04	SAVOURSMITHS TINNED CRISPS SALT & VINEGAR	100G	12

SEVERN & WYE

CODE	DESCRIPTION	SIZE	PACK
FISS37	SMOKED SALMON D-CUT SKIN OFF 500G SEVERN & WYE	500G	1
FISS33	SMOKED SALMON D-CUT SKIN ON 1KG SEVERN & WYE	1KG	1
FISS36	SMOKED SALMON JULIENNE TRIMMINGS SEVERN & WYE	500G	1
FISS35	SMOKED SALMON LONG SLICED SKIN ON 1KG SEVERN &	1KG	1
FISS34	SMOKED SALMON LONG SLICED SKIN OFF SEVERN & WYE	500G	1

Scan to shop our full range of products



BECOME A CUSTOMER

Join Woods Foodservice today to experience the finest produce and service excellence.

Scan the QR code for more information or contact **newenquiries@woodsfoodservice.co.uk**

CONVENIENT ORDERING

Place orders with ease on our e-commerce site and App.

CLIENT SUPPORT

Dedicated to enhancing your business operations.

DEDICATED TEAM

Tailored solutions to ensure customer satisfaction.

LIVE DELIVERY TRACKING

Check the status of your order in real time.

PRODUCT RANGE

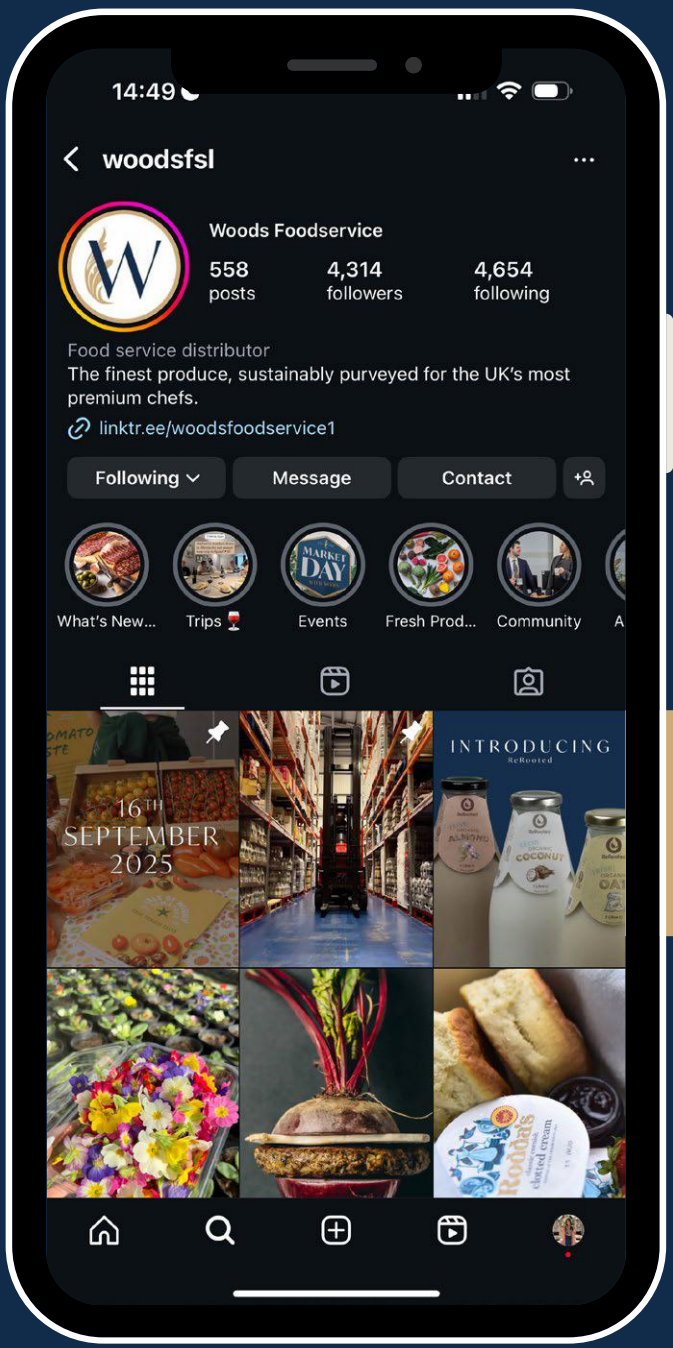
Access to over 2,500 premium-quality products.

NEXT DAY DELIVERY

Order before midnight for next day delivery.

WOODS
SUSTAINABLE FOODSERVICE

KEEP UP TO DATE WITH WOODS



WHAT TO EXPECT

- Hear from our customers
- Get to know our suppliers
- Fresh Produce Market reports & Product updates

SCAN FOR OUR LINKS

FOLLOW US

@woodsfsl

Woods Foodservice Limited



5 Riverside way, Uxbridge, UB8 2YF
www.woodsfoodservice.co.uk