

# Spring Greens

**HIGH PERFORMANCE**

**LOW FOOTPRINT**

*Wrapex EcoCling Film*

**THE QUICK BITE**

*with Nelson Barros*

**DELIVERING  
PERFORMANCE**

*Porsche Club racing*

TRY USING OUR ONLINE STORE FOR YOUR NEXT ORDER



**In what was an extremely busy lead up to Christmas with over 19,500 orders being placed by our customers in December! We hope you had a well-deserved break and enjoyed a wonderful Christmas spent with family and friends.**

2023 promises to be an exciting year for us! Work is in full swing at our new state-of-the-art Fresh Produce warehouse, with innovative evaporated coolers being recently installed to optimise air moisture and temperature of the produce. I am also delighted to report that we have achieved a BRC AA grade accreditation for another year, you can find out more on page 7 in our interview with Fe, Technical Manager.

We had the pleasure of attending the FWD Gold Medal Awards at the end of last year to celebrate outstanding performance in the wholesale industry. We were privileged to be nominated in two categories, out of thousands of applicants: Green Wholesaler and Data & Insight. It was a huge achievement to be shortlisted in such a prestigious awards evening and to be recognised at that level so I am extremely proud of the entire team.

We're glad to hear that so many of our customers have switched to placing their orders through our new ecommerce website, and find it easier to use. Our delivery routes to the thriving food cities of Brighton, Bristol and Manchester continue to grow and we are excited for the next Eats Out event which will be hosted in Bristol in March.

In this issue we sit down with Nelson Barros, Head Pastry Chef of South Place Hotel for our 'Quick Bite' series. We introduce the latest additions to the range, including Wrapex Eco-Cling Film, Hellmans Vegan Mayonnaise and, Campofrio and Fiorucci Charcuterie range. Lastly, 'Delivering Performance', the Woods team hit the tracks in our first ever Porsche Boxster racing cup.

We hope you enjoy reading this issue,

**Lana Bhikha**

Deputy Managing Director, Woods Foodservice



CarbonNeutral.com





## SPRING EDITION

Begin the new year with some of our refreshing features

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# N U R T U R E D I N N O R F O L K

**When we added fresh produce to our range, we were proud to welcome Nurtured in Norfolk as one of our dedicated suppliers of flowers, herbs, and oils.**

From professional chefs to micro cress growers, Allan Miller and Sue Drane's transition from one profession to another was brought about by the need for a more consistent product, and this is how their successful business

## **'Nurtured in Norfolk' blossomed.**

They value adding depth and flavour to the palate rather than just a garnish. They prioritised using Micro herbs that were strong in flavour and appealing on the plate using varieties that

are most popular with robust flavours such as Coriander, Lemon Balm, Mustard Frills, Red Vein Sorrel. Supplying a range of edible flowers in various colours and flavours and there are now over 280 different products all together. Growing the way nature intended is at the heart of Nurtured in Norfolk's values. To obtain strong and healthy plants they only use the highest quality seeds and soil and they nurture these with water and hands - on care. All their micro herbs, pea

shoots and edible flowers are grown on a natural soil base, where nutrients are present throughout the growing stages. To achieve the freshest and cleanest products possible they keep pest numbers to a minimum by reducing the use of chemicals to control pests. They rarely use pesticide or fungicide as they mainly rely on the predatory insects to do the work, as mother nature knows best! This enables their fresh produce to be picked 7 days a week in its most natural state.



### **Viola flowers**

**Origin: South Africa**

Can be used in syrups, jams and jellies

Petals can be gently pulled and sprinkled over salads, desserts and mains

Popular garnish to float atop cocktails, hot tea, and iced drink

Great for decorating cakes, cookies, brownies and more

Crisp velvety texture and light mint undertones



### **Snapdragon**

**Origin - South Africa, UK**

Decorative garnish for cakes, pastries, and other dessert preparations

Can be used to decorate cocktail glass rims

Ruffled edges, soft texture

Light bitter flavor

Named for its resemblance of a dragon's face when squeezed open



### **Pansy flowers**

**Origin - South Africa, UK**

Mild lettuce - like flavour

Sprinkle individual petals on salad or freeze them into cubes

Crisp texture, wintergreen scent and light mint edge

Compliments a range of herbs such as lavender, basil and thyme

Adds color and subtle flavoring to cocktail drinks





# Lemon berry shortcake with pressed Viola flowers

## Sponge Cake Ingredients:

3 Large eggs, at room temperature  
110g White caster sugar  
50g Unsalted butter, melted and cooled  
70g Cake flour, or low protein flour  
1 Tbsp Cornflour  
¼ Tsp Baking powder  
Pinch of salt

## Lemon Curd Ingredients:

Juice of one lemon  
2 Large eggs  
50g White caster sugar  
15g Unsalted butter  
Pinch of salt

## Whipped Cream Ingredients:

450g Heavy whipping cream  
Lemon zest  
80g Icing sugar  
½ tsp Vanilla bean paste (optional)

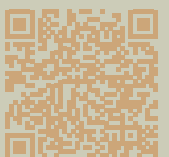
## Decoration Ingredients:

½ Cup of milk (full cream, skim or low fat, whichever you prefer)  
½ Cup each of fresh blueberries, strawberries, blackberries and kiwi berries (feel free to use any berries that are in season)  
Nurtured in Norfolk Pressed Violas  
Nurtured in Norfolk Pressed Baby Violas  
Edible leaf gold sheets or flakes (optional)  
8 Inch cake board or cake plate

*june*  
CAKES & DESSERTS

To view the full recipe, tap  
or scan this QR code.

Recipe by Yvonne  
@junescakesanddesserts





# HIGH PERFORMANCE,



# LOW FOOTPRINT

**Wrapex is the industry-leading producer of cling film, kitchen foil, baking parchment and dispensers for use in professional kitchens globally.**

**They recently introduced the Eco Cling Film, a fully recyclable cling film.**

Wrapex has recently launched the fully recyclable cling film to help the hospitality industry tackle climate change. Cling film is one of the most commonly used single use plastic that ends up either in a landfill site or worse, in the ocean. Just like their traditional Prowrap cling film, it is designed to meet the needs of professional chefs and caterers by extending the shelf life of food and reducing waste, but without harming the planet.

We're also pleased to say that the latest addition works perfectly with their Speedwrap dispenser and offers chefs the smoothest unwinding, prevents cross-contamination and improves kitchen efficiencies.

## BENEFITS

- ◆ PVC FREE
- ◆ FULLY RECYCLABLE
- ◆ EXTENDS THE SHELF LIFE OF FOOD
- ◆ REDUCES WASTE
- ◆ MADE IN THE UK
- ◆ WORKS WITH SPEEDWRAP DISPENSER

Making small changes in your kitchen can make a big difference in your company's commitment to becoming greener.

***Eco Cling is available to order at widths in both 300mm and 450mm.***



# KEEPING UP WITH BRC

FELICIDADE LOPES

TECHNICAL MANAGER

*"We are always improving our procedures and policies, making sure we have the highest standards in everything that we do".*



*Fe joined the team in October as Technical Manager, she discusses the importance of food safety in the industry and how Woods Foodservice achieved the highest grade in their recent BRC audit.*

## **Why is it important for Foodservice companies to have a Technical Manager?**

It is extremely important for companies like ours to have a Technical manager, although we do not manufacture or handle food directly, we distribute a lot of different food categories and so food safety, such as product recalls, cross contamination and allergen information needs to be monitored at all times. It's also important as a company to be aware of new food legislations and standards, such as Natasha's Law and Calorie labelling, making sure the correct procedures are followed by both employees and our suppliers to ensure the highest levels of food safety is provided across the supply chain.

## **What is BRCGS and how did we manage to maintain our AA grade?**

BRC is British Retail Consortium Global Standard for Food Safety which began in 1998 and is a recognised benchmark for best practice in food safety, quality and responsibility. They continue to refine the framework each year so this means that we are always improving our procedures and policies, making sure we have high standards in everything that we do, the hardwork of the entire team resulted in being awarded AA grade (the highest grade!)

## **What are your goals for Food Safety at Woods in the future?**

I am always looking at innovative ways of improving our standards, my goal is to conduct testing on products that we receive, like a rapid test, to provide us with in depth information on any cross-contamination. I recently held a training session for our supply team on allergens and they found it really helpful so I would also like to hold regular training sessions for all employees its a great way to educate the team and highlight how important their role is within the supply chain.

*Product nutritional and allergen information is available to view and download directly from our website.*

*For our latest BRC certificate please speak with your account manager and we can kindly provide you with the documentation.*





# THE DUKES<sup>®</sup> OF CHIPPINGDOM

Made from 100% British potatoes, our Dukes chips serve a hand-cut look without the hassle of peeling. With glorious golden edges and a richly rewarding taste, these Dukes grace every plate with a promise of quality.



Your partner in potatoes

Lamb Weston<sup>®</sup>   
SEEING POSSIBILITIES IN POTATOES



# DELIVERING PERFORMANCE

## Woods Porsche Racing Team



This year we headed to the tracks with two of our custom made Porsche Boxster racing cars in Porsche's 2022 Boxster Racing Cup. Competing in 12 races, Our MD Darren and our Logistics Manager Wayne discuss how they got on in their first ever racing cup.



*What started as a dream for Managing Director Darren and Logistics Manager Wayne, soon became a reality. By taking a leap of faith and signing up to the Porsche Boxster Cup 2022, they hit the tracks last year with two brand new custom built Porsche Boxster cars. For the very first time, we added 'Delivering Performance' to the Woods strapline, and they sure lived up to it!*

After competing in a total of 12 races, they were crowned third place in the Championship, just 8 points behind a 5 year veteran racer. We sat down with Darren to discuss where his passion for racing came from, how he got into the the Porsche Cup, and how he prepares for race days.

### ► So Darren, where does your passion for cars come from?

My Mum, Dad and Uncles were all car/motor racing nuts, I was surrounded by sports cars when I was young, my uncle was British stock car champion too.

### ► How did you get into Boxster Racing and why did you choose Porsche?

I bought a classic Porsche a few years ago and as a result became a member of Porsche club. By now having driven many brands of cars, Porsche had become a clear favourite. I came across an article in one of the monthly Porsche club magazines on the Boxster Classic cup. It described how this was originally set up for Porsche dealers to enter a car to represent their dealership. Anyway in this particular article Porsche Club opened up the competition to members. I decided to investigate and met with Chris and Mandy the organizers who convinced me to give it a go.





### ► How do you train for big race days?

We usually try to do 2 track days and one testing day with our trainers – both ex professional race drivers. As for mental preparation I have a secret coping mechanism to deal with the insane amount of adrenaline built up before each race.

### ► What were some of your highs?

I won the first race of the season at Donnington and got fastest lap – that was a high for sure!

### ► What were some of your lows?

The biggest lows was being knocked off the track whilst leading at Silverstone and ending up with a DNF and being involved in a 5 car pile up in lap one at Snetterton's second race, ending with over £5k of damage to the car a DNF and an hour in the medical room!



## Corporate Race Events

We are proud to announce our partnership with GB Porsche Club for 2023.

We will be hosting two race day corporate events this year at Silverstone and Brands Hatch, with full hospitality, VIP access to race viewings and more.

For more information contact  
[jade@woodsfoodservice.co.uk](mailto:jade@woodsfoodservice.co.uk)



# THE QUICK BITE

*The Woods Foodservice Quick Bite Series  
is a 10-second download from a top UK chef*



## Nelson Barros

Head Pastry Chef | Sothplace Hotel, London

### What inspired you to become a chef?

I've always been surrounded by food and growing up in Madeira, Portugal we very much have a seasonal eating attitude; responsible and ethical. And I fell in love with cooking when I moved to UK. The food scene is just amazing and really showcases lots of different cultures. For me, cooking is a way to express my artistic side and making people happy using the best ingredients available (which Woods helps me to achieve).

### What piece of golden advice would you give to anyone in the industry if they want to be successful?

*"Just have the urge to learn, I still want to learn every day and my head is constantly full of ideas. Also, accept everyone's ideas and respect their opinions. You are only as good as your team is, no idea is a bad idea. And just enjoy."*

### What would you say is the most defining moment in your career?

My defining moment in my career was achieving 1 Michelin star at Midsummer house, we worked hard and the day we found out we got the star still resonates with me till now and that was in 2001.





## Blackberry and thyme cheesecake

**Sable:** Cook - fan 3, 8min at 175C between a silpat and aeromat. Mix the flour, sugar, and butter until you have a sandy texture. Add the egg yolks and knead into dough. Rest for 20 min. Roll, cut and freeze.

**Thyme cheesecake:** Boil the milk with vanilla seeds, melt gelatine in it and add white chocolate. Stir it until melted completely. Beat the Crème fraiche and Philadelphia cheese and mix into milk and white chocolate mixture. Leave to set and beat before use.

**Leaves pate au brique:** Boil together, then brush paper with this and place leaves out of feuille de brique on top followed by another sheet bake at 180C for 5 to 7 mins till golden brown tray on top.

**Blackcurrant sorbet:** Using a pan, make the syrup then add then add the puree, chill, and churn.

**Blackcurrent jelly:** Boil, set, then whisk.

### **Blackcurrant sorbet**

1kg of puree  
13g of stab 2000  
130g glucose powder  
445 g of sugar  
1275g of water  
20g of trimoline

### **Blackcurrant jelly**

1kg of puree  
150g sugar  
168g gelatine mass

### **Sable**

280 g of Soft Butter  
200 g of Caster Sugar  
500 g of T55 Flour  
60 g of Egg Yolk

### **Thyme cheesecake**

500g Philadelphia cheese  
350g Crème Fraiche  
1 vanilla pod  
143g whole Milk  
225g White chocolate Ivoire  
84g Gelatine mass (soaked 1:6 water)  
20g lemon thyme

### **Leaves pate au brique**

600g sugar  
12g NH nappage pectin  
200g uht cream  
500g unsalted butter  
200g glucose



# NEW PRODUCTS

## CHARCUTERIE RANGE

We have a new range of quality European cured meats from Campofrio (Spain), Fiorucci (Italy) and Aoeste (France). All a part of Sigmas brand portfolio, the global leading food company known for its high standards in quality, hygiene and origin.

CODE	DESCRIPTION	SIZE
CHAC02	CHORIZO SAUSAGE COOKING CAMPOFRIO	330G
CHAC01	CHORIZO SAUSAGE SLICED CAMPOFRIO	300G
ASSO01	ITALIAN ANTIPASTO SELECTION	120G
CHAP01	PROSCIUTTO (PARMA) HAM SLICED CRUDO	500G
CHAS01	SALAMI MILANO SLICED	250G
CHAC03	SLICED COPPA	250G
CHAS02	SLICED SERRANO HAM	300G
CHAT01	TAPAS ASSORTMENT	120G

## HELLMANN'S VEGAN MAYONNAISE

We have also introduced Hellmann's Vegan Mayo as an alternative to traditional mayonnaise and it has the same great taste of Hellmann's that customers love. Hellmann's is committed to making mayonnaise from only 100% sustainably sourced oils and this vegan range is a great source of Omega 3 and also gluten free.

PRODUCT CODE	DESCRIPTION	SIZE
MAYHV03	MAYONNAISE VEGAN SQUEEZY HELLMANNS	430ML
MAYHV02	MAYONNAISE VEGAN SACHETS HELLMANNS	10G X 200
MAYHV01	MAYONNAISE VEGAN BUCKET HELLMANNS	2.5KG





THE TASTE YOUR  
CUSTOMERS LOVE,  
NOW VEGAN



VEGANISM HAS  
GROWN BY FOUR  
TIMES IN THE UK

\*The number of vegans in Great Britain quadrupled between 2014 and 2019. Source: [veganism.org.uk](https://www.veganism.org.uk)



Unilever  
Food  
Solutions

Support. Inspire. Progress.



# WELCOMING ON BOARD

From Roman-inspired feasts to locally sourced seafood, we are pleased to welcome our newest customers onboard. We're extremely thrilled to be supplying the finest ingredients and produce to the very best establishments across the nation.



## Bacchanalia | Mayfair

Bacchanalia is a stylish Mediterranean restaurant located in Mayfair, and it is the latest restaurant venture from Richard Caring. Bacchanalia's menu is designed by Culinary Director Athinagoras and focuses on a sharing plate concept featuring traditional Greek and Italian dishes, but with an added elevation! And let's not forget about the eye catching artwork and large marble statues throughout the restaurant that captures a real Greco-Roman vibe.

## The Copper Clam | Brighton

This seafood restaurant is located on the seafront of Brighton with spectacular views of the West Pier. The Copper Clam serves fresh seafood, delivered straight from the boat each morning. Their menu includes the copper clam speciality, lobsters- and they are known for serving the largest in town! As well as locally farmed Sussex steaks and an extensive list of fine wines.



## The Hoxton Hotel | Shepherd's Bush

The Hoxton group has recently expanded their London collection of hotels with the new opening in the creative neighbourhood of Shepherd bush. The hotel offers 237 stylish guest bedrooms, as well as a Thai-Americana restaurant "Chet's". Chet's offers breakfast, brunch, lunch and dinner with dishes that are inspired from the fragrant flavours and smoky textures of Thailand, with comforts from the classic American diner.



# OUR MILESTONES

ALWAYS IMPROVING

 MICHELIN  
**39 STARS**  
IN OUR CLIENT BASE

## DELIVERING TO



WE WORK WITH SEVERAL WELL-ESTABLISHED RESTAURANTS, HOTELS, PUBS, CAFES AND CATERING COMPANIES NATIONWIDE.

## BRAND NEW WEBSITE

ALLERGEN INFORMATION  
NUTRITIONAL INFORMATION  
LIVE STOCK UPDATES



## NEW WAREHOUSE

**11,300 ft<sup>2</sup>**

**5 STORAGE  
ROOMS**

FOR FRESH PRODUCE



## EXPANDING FLEET

**2** ELECTRIC DELIVERY VANS

**6** SPRINTER VANS

**2** LORRIES



## LIVING WAGE EMPLOYER



WE BELIEVE A  
HARD DAYS WORK  
DESERVES A FAIR DAYS PAY.

## AWARDS

SHORT LISTED FOR  
DATA INSIGHT AWARD  
GREEN WHOLESALER



LONDON'S  
PREMIER  
Foodservice company

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*"I believe the key is that products are consistent and more importantly the prices are competitive for the quality of products offered."*

Marco Calenzo | Executive Chef  
The Carlton Tower, Jumeirah Hotel



*"Committed to sourcing the produce that we need be it fresh, frozen, dry to ready to eat. Woods Food Service truly has something for everyone and anyone."*

Scott Stokes | Executive Head Chef  
Rhubarb Hospitality

