



FINE FOODS

REDMOND

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REDMONDFINEFOODS.IE





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## **WELCOME**

We are delighted to present our latest Redmond Fine Food brochure. It is full of exceptional ingredients and premium food solutions for the foodservice industry professional.

Procurement is central to our business. Since 2005, we have partnered with an extraordinary global network of market-leading professional food producers and brands. Each are representative of our passion in handling the highest quality of ingredients and food products.

This passion is built on sharing our customers' desire to always offer a consistently great, onward customer experience. We focus on quality, value, innovation, creativity, and uniqueness and this abounds throughout the brochure.


Our customer base is nationwide and includes premium hotels, high-street and fine-dining restaurants, gastro-pubs, cocktail bars, contract and event caterers, breweries, bakeries, chocolatiers, food manufacturers, select retailers, and wholesalers.

As we look back on the lock-down years, we are immensely grateful to our supportive customers and fantastic team. The challenges of the time have passed and morphed into many new opportunities. You will note our new logo – a unique letter R – representative of new beginnings and moving forward.

With renewed vigour and resolve, we look forward to working with you long into the future.

**Rocky Redmond, Ian Redmond, 2022**





**BAKERY,  
PASTRY  
+ DESSERTS**

## LA LORRAINE - PANESCO

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From humble beginnings as a flour mill in 1939 to the multi-national and diverse company they are today, craftsmanship is at the heart of what the La Lorraine Group does: offering artisan quality on a large scale.

La Lorraine Bakery Group is a 100% family-owned company headquartered in Belgium. They have more than 80 years of experience in the milling and bakery sector. La Lorraine operates under three main brands: La Lorraine, Panesco, and Donut Worry Be Happy.

Professional kitchens across Europe rely on their wide range of high quality products and unique presentation. The Panesco brand leads the way in terms of innovation and food trends across vi-

ennoiserie and breads. In meeting the growing trend for plant-based products, they also offer an extensive vegan Danish pastry collection.

Panesco is strongly committed to its corporate responsibility for the environment and wider society. They continuously strive to create healthier, nutritious breads and desserts, while reducing their climate impact and respecting natural resources. They do all they can to sustainably meet today's market needs with future generations in mind.

## EL RAIGUER OBRADOR

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

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

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

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

The resulting rustic bread has an intense smell, a marked crust and a high nutritional value.

Their delectable patisserie range of mini and individual desserts, coffee break cakes, viennoiseries, macarons and petits fours are developed and designed to support restaurants, hotels and catering events in delivering an exclusive, high impact sweet offering.





## POMONE

Pomone is a family business, having passed their passion and knowledge of the apple fruit through 5 generations. Based centrally in Pays de la Loire, a region in western France, the apple is the origin of Pomone's success.

In 1992, surrounded by their own apple orchards, they built their first factory to produce authentic and traditional, family-recipe tarts. The company is recognised in France as being at the forefront in the production of artisanal, commercial fruit tarts in all formats (raw, par-baked and fully baked).

Building on their success of fruit tarts, Pomone pioneered individual chocolate desserts in 2001 and are famed for their sublime chocolate fondant creations.

The company philosophy is simple "let's work together for healthy and sustainable French pastry". Ensuring sustainable farming practices is a leading commitment for the company, from their own eco-responsible certified orchards to regionally sourced fruit, a programme of comprehensive selection and traceability is paramount. For their chocolate, they work with sustainably sourced cocoa beans. All production lines are IFS (International Feature Standards) and BRC (British Retail Consortium) certified.

Pomone offer both food service and retail options, will shortly launch new vegan range, and are constructing a new production line dedicated to a "grab and go" concept for fondants.

## DIDESS

From a very young age, Dirk Peeters excelled as a pastry chef, chocolatier, and glacier. In 1996, Dirk setup Didess to produce artisanal biscuits and cakes according to Belgian tradition. The business quickly gained fame and prominence across Belgium. Today the company is a team of 40 employees, they offer an extensive and exclusive range of pastry treats and finishing components and toppings for desserts, and are distributed in more than 15 countries.

Dirk's vision is in sharing inspiration, creativity, and expertise with likeminded food-service professionals and to promote a rich variety of artisanal and innovative products. Didess was awarded IFS certificate (International Featured Standards) in 2008, illustrating their commitment to the highest quality of food production.

Didess supports foodservice professionals who are short on time, in hotels, restaurants, caterers, and coffee bars... anywhere where taste and quality are important values.

In 2012, Dirk and famed Belgian chef Rudi van Beylen founded the creative food company R&D Food Revolution, collaborating with Albert Adrià to pool expertise and create original food concepts - for bars (small, quick dishes packed with flavour), street food (ready to eat options) and gastro-establishments (refined and of very high quality).

Both businesses promote reusable packaging and recycled plastic. There is a focus on minimal sugar in food production, and there is a strong emphasis on waste reduction throughout the production process.



# BAKERY, PASTRY + DESSERTS

## SANDWICH + RUSTIC BREADS



### Sliced Ciabatta Square

Code 010.000.107  
UoM CASE  
Format 36 x 100g



PanESCO - Biga fermentation (a type of pre-fermentation used in Italian baking), open crumb texture



### Sliced Tuscan Flat Bread

Code 010.000.108  
UoM CASE  
Format 36 x 80g



PanESCO - Wheat flour focaccia with extra virgin olive oil



### Sliced Romana Flat White Bread

Code 010.000.109  
UoM CASE  
Format 32 x 100g



PanESCO - Stone-baked focaccia from wheat flour, open crumb structure, extra virgin olive oil



### Sliced Focaccia Roll with Herbs

Code 010.000.106  
UoM CASE  
Format 50 x 100g



PanESCO - Enriched with extra virgin olive oil, oregano and rosemary



### Sourdough Boulot White Loaf

Code 010.005.010  
UoM CASE  
Format 11 x 550g



PanESCO - Artisan rye bread



### Sourdough Boulot Multiseed Loaf

Code 010.005.015  
UoM CASE  
Format 11 x 600g



PanESCO - Artisan rye and wheat bread



### Rustic Sourdough White Loaf

Code 010.005.045  
UoM CASE  
Format 6 x 1.1kg



PanESCO - Traditional stone-baked French wheat bread with rye



### Rustic Sourdough Multigrain Loaf

Code 010.005.050  
UoM CASE  
Format 6 x 1.1kg



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



### Sliced Sourdough White Loaf

Code 010.005.060  
UoM CASE  
Format 6 x 1kg



PanESCO - Wheat and rye sourdough in baking-resistant bag



### Sliced Sourdough Multigrain Loaf

Code 010.005.055  
UoM CASE  
Format 6 x 1kg



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



### Pavé Garde-Fôrestier

Code 010.005.095  
UoM CASE  
Format 4 x 1.9kg



PanESCO - 3 flours country loaf



### Pavé Garde-Chasse

Code 010.005.100  
UoM CASE  
Format 4 x 1.9kg



PanESCO - Wheat sourdough



### Wheat-Spelt Loaf

Code 010.005.020  
UoM CASE  
Format 15 x 600g



PanESCO - Rustic spelt wholemeal sourdough



### Miller Loaf

Code 010.005.025  
UoM CASE  
Format 10 x 600g



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



### Organic Focaccia with Oil + Salt

Code 010.020.012  
UoM CASE  
Format 15 x 375g



El Raiguer - Traditional Italian recipe, high rise



### Organic Rustic Bread Dough

Code 010.020.013  
UoM CASE  
Format 4 x 2kg



El Raiguer - Defrost, prove, ready to knead

# BAKERY, PASTRY + DESSERTS

## BAGUETTES, MINI ROLLS + FLAT BREADS



### Baguette à l'Ancienne

Code 010.010.015  
UoM CASE  
Format 20 x 280g



PanESCO - Wheat and rye sourdough



### Barra Gallega Large

Code 010.010.010  
UoM CASE  
Format 18 x 260g



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



### Barra Gallega Medium

Code 010.015.015  
UoM CASE  
Format 50 x 125g



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



### Organic Pan de Cristal

Code 010.010.027  
UoM CASE  
Format 8 x 350g



El Raiguer - Spanish recipe, thin crispy crust with a light open-crumb structure



### Organic Assorted Mini Rolls

Code 010.020.011  
UoM CASE  
Format 50 x 35g



El Raiguer - Classic - Rustic - Cereals - Olives



### Assorted Mini Pagnottella Classico

Code 010.005.000  
UoM CASE  
Format 105 x 35g



PanESCO - White - Wholemeal - Dark wheat with barley malt



### Assorted Mini Rustic Rolls

Code 010.020.010  
UoM CASE  
Format 80 x 40g



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



### Walsh's Brioche Mini Roll

Code 010.025.070  
UoM CASE  
Format 56 x 30g



Made in Ireland - Ideal for mini sliders



### Coghlan's Brioche Burger Bun

Code 010.025.000  
UoM CASE  
Format 48 x 70g



Made in Ireland - Pre-cut



### Crystal Burger Bun

Code 010.025.001  
UoM CASE  
Format 30 x 80g



Premium burger bun with a thin, crispy crust and soft, airy crumb, made from wheat flour and sourdough with double malted beer



### Vikingbröd Round Flat Bread

Code 010.000.080  
UoM CASE  
Format 72 x 50g



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



### Soft White Corn Tortilla

Code 010.000.090  
UoM CASE  
Format 144 x 15cm



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



### White Naan Bread

Code 010.000.111  
UoM CASE  
Format 60 x 85g



PanESCO - Traditional Indian recipe, hand-folded, flame-baked in clay oven



### Lebanese Beetroot Flat Bread

Code 010.000.112  
UoM CASE  
Format 70 x 70g



PanESCO - Traditional Lebanese recipe, stone-baked



### Lebanese White Flat Bread

Code 010.000.110  
UoM CASE  
Format 70 x 70g



PanESCO - Traditional Lebanese recipe, stone-baked



### Soft Blue Corn Tortilla

Code 010.000.095  
UoM CASE  
Format 144 x 15cm



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

# BAKERY, PASTRY + DESSERTS

## VIENNOISERIES



### Maxi Butter Croissant

Code 010.100.005  
UoM CASE  
Format 60 x 80g



PanESCO - Rich butter croissant with open texture and flavour



### Double Raspberry Croissant

Code 010.100.025  
UoM CASE  
Format 40 x 90g



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



### Double Chocolate Croissant

Code 010.100.027  
UoM CASE  
Format 40 x 90g



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



### Almond Croissant

Code 010.100.026  
UoM CASE  
Format 60 x 100g



PanESCO - Butter pastry, fluffy layered croissant with almond filling, topped with roasted almonds slivers



### Pain aux Raisins

Code 010.100.055  
UoM CASE  
Format 72 x 100g



PanESCO - Butter pastry, classic French swirl of butter-rich, laminated yeast dough with custard and juicy raisins



### Pain au Chocolat Royal

Code 010.100.060  
UoM CASE  
Format 70 x 75g



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



### Maple Pecan Plait

Code 010.100.135  
UoM CASE  
Format 48 x 95g



PanESCO - Typical crispy Danish pastry with a smooth sweet filling of maple and crushed pecan nuts



### Brioche French Toast

Code 010.305.185  
UoM CASE  
Format 30 x 90g



Pomone - Traditional French recipe of "Pain Perdu"



### Mini Butter Croissant

Code 010.100.035  
UoM CASE  
Format 160 x 25g



PanESCO - Rich butter croissant with open texture and flavour



### Mini Pain au Chocolat

Code 010.100.065  
UoM CASE  
Format 160 x 25g



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



### Mini Pain aux Raisins

Code 010.100.070  
UoM CASE  
Format 150 x 30g



PanESCO - Butter pastry, classic French swirl, laminated yeast dough with custard and juicy raisins



### Mini Danish Mix

Code 010.100.125  
UoM CASE  
Format 110 x 40g



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



### Vegan Apricot Croissant

Code 010.100.036  
UoM CASE  
Format 60 x 95g



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



### Vegan Strawberry Croissant

Code 010.100.037  
UoM CASE  
Format 60 x 95g



PanESCO - 20% strawberry filling and strawberry dust on top



### Vegan Danish Crown Custard

Code 010.100.175  
UoM CASE  
Format 48 x 90g



PanESCO - Filled with creamy plant-based vanilla custard, caramelized brown sugar, chopped hazelnuts topping



### Vegan Danish Crown Apple

Code 010.100.180  
UoM CASE  
Format 48 x 88g



PanESCO - Filled with apple and buckthorn purée, bag of orange icing included

# BAKERY, PASTRY + DESSERTS

## SNACKING + BUFFET PASTRIES



### Large Chocolate + Hazelnut Muffin

Code 010.305.040  
UoM CASE  
Format 20 x 95g



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



### Large Caramel Muffin

Code 010.305.045  
UoM CASE  
Format 20 x 95g



Aerated texture with indulgent caramel filling, studded with caramel shards



### Large Blueberry Muffin

Code 010.305.050  
UoM CASE  
Format 20 x 95g



Aerated texture with indulgent blueberry filling, topped with vanilla crumble



### Belgian Sugar Waffle

Code 010.305.035  
UoM CASE  
Format 32 x 90g



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



### Mini Chocolate + Hazelnut Muffin

Code 010.300.025  
UoM CASE  
Format 42 x 26g



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



### Mini Caramel Muffin

Code 010.300.035  
UoM CASE  
Format 42 x 26g



Aerated texture with indulgent caramel filling, studded with caramel shards



### Mini Red Fruits Muffin

Code 010.300.030  
UoM CASE  
Format 42 x 26g



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



### Mini Belgian Sugar Waffle

Code 010.300.010  
UoM CASE  
Format 120 x 15g



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



### Mini Caramel Donut

Code 010.300.045  
UoM CASE  
Format 105 x 25g



PanESCO - Traditional beignet recipe



### Mini Chocolate + Hazelnut Donut

Code 010.300.050  
UoM CASE  
Format 105 x 25g



PanESCO - Traditional beignet recipe



### Mini Red Fruit Donut

Code 010.300.055  
UoM CASE  
Format 105 x 25g



PanESCO - Traditional beignet recipe



### Churros for Frying

Code 010.300.057  
UoM CASE  
Format 172 x 23g



Traditional Spanish recipe



### Crispy Coconut Biscuits

Code 010.500.050  
UoM EACH  
Format 650g

-95 pieces, all butter biscuits



### Sprits Raspberry Biscuits

Code 010.500.055  
UoM EACH  
Format 750g

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



### Palmiers

Code 010.500.060  
UoM EACH  
Format 700g

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



### Coconut Rochers

Code 010.500.070  
UoM EACH  
Format 1.8kg

-135 pieces, traditional soft coconut pastries

# BAKERY, PASTRY + DESSERTS

## SNACKING + MINI CAKES



### Assorted Crunchy Butter Biscuits

Code 010.500.077  
UoM EACH  
Format 1.1kg

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



### Assorted Mocques Biscuits

Code 010.500.076  
UoM EACH  
Format 1.5kg

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



### Mini Butter Soft Waffles

Code 010.500.072  
UoM EACH  
Format 1.2kg

-185 pieces, traditional Belgian recipe, soft mini classic and chocolate waffles, perfect for topping ice creams or eaten on their own



### Mini Madeleines

Code 010.500.065  
UoM EACH  
Format 1.2kg

-120 pieces, traditional French recipe



### Mini Vanilla Macaron

Code 010.310.063  
UoM CASE  
Format 36 x 15g

El Raiguer - Classic French recipe



### Mini Raspberry Macaron

Code 010.310.064  
UoM CASE  
Format 36 x 15g

El Raiguer - Classic French recipe



### Mini Dark Chocolate Macaron

Code 010.310.066  
UoM CASE  
Format 36 x 15g

El Raiguer - Classic French recipe



### Mini Apple + Basil Macaron

Code 010.310.077  
UoM CASE  
Format 36 x 15g

El Raiguer - Classic French recipe with a modern twist



### Mini Macarons de Paris Assortment

Code 010.310.135  
UoM CASE  
Format 96 x 12g

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



### Mini Tangerine + Bergamot Canapé

Code 010.310.078  
UoM CASE  
Format 30 x 25g

El Raiguer - Citrus mousse on sablé biscuit



### Mini Raspberry + Chocolate Sacher

Code 010.310.079  
UoM CASE  
Format 30 x 25g

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



### Mini Vanilla + Pistachio Cannoli

Code 010.310.081  
UoM CASE  
Format 30 x 20g

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



### Mini White Choc. Yoghurt + Strawberry

Code 010.310.083  
UoM CASE  
Format 30 x 25g

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



### Mini Carrot Cake

Code 010.310.082  
UoM CASE  
Format 30 x 25g

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



### Mini Pastel de Nata

Code 010.310.160  
UoM CASE  
Format 144 x 25g

PanESCO - Classic Portuguese recipe



## PETITS FOURS + INDIVIDUAL PORTIONS



### Crunchy Chocolate Almond Bite

Code 010.310.068  
UoM CASE  
Format 100 x 7g



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



### Raspberry Truffle

Code 010.310.067  
UoM CASE  
Format 100 x 7g



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

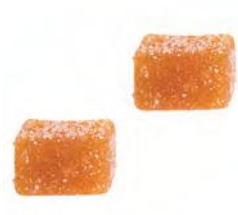


### Chocolate Hazelnut Truffle

Code 010.310.069  
UoM CASE  
Format 100 x 7g



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



### Apricot Pâte de Fruit

Code 010.310.073  
UoM CASE  
Format 150 x 5g



El Raiguer - Petit four, traditional French recipe



### Raiguer's Apple Tarte Tatin

Code 010.310.059  
UoM CASE  
Format 9 x 95g



El Raiguer - Spanish recipe



### Yoghurt Strawberry Lingot

Code 010.310.058  
UoM CASE  
Format 10 x 80g



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



### Soaked Rum Baba

Code 010.310.061  
UoM CASE  
Format 8 x 95g



El Raiguer - Classic French recipe, ideally served with vanilla chantilly page 51



### Hot Chocolate Sablé

Code 010.310.062  
UoM CASE  
Format 11 x 80g



El Raiguer - Chocolate soufflé in a buttery tart shell



### Apple Tarte Tatin

Code 010.310.074  
UoM CASE  
Format 20 x 120g



Pomone - Traditional French recipe



### Chocolate Mousse Cup

Code 010.305.190  
UoM CASE  
Format 15 x 105g



Deleye - Airy dark chocolate mousse topped with chocolate shavings



### Chocolate + Salted Caramel Delight

Code 010.305.072  
UoM CASE  
Format 30 x 70g



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



### Lemon Meringue Barlet

Code 010.305.074  
UoM CASE  
Format 18 x 85g



Panesco - Bar-shaped shortcrust pastry case, lemon curd, topped with Italian meringue



### Chocolate Fondant with Salted Caramel

Code 010.305.180  
UoM CASE  
Format 27 x 100g



Pomone - Dark chocolate classic recipe with an indulgent twist



### Gluten-Free Chocolate Fondant

Code 010.305.181  
UoM CASE  
Format 18 x 120g



Pomone - Dark chocolate fondant with molten heart



### Vegan Apple Pie

Code 010.310.084  
UoM CASE  
Format 9 x 90g



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



### Opéra Slice

Code 010.310.086  
UoM CASE  
Format 8 x 95g



El Raiguer - Classic version of the French recipe with Gioconda sponge cake, butter cream, coffee soak and chocolate cream

# BAKERY, PASTRY + DESSERTS

## LARGE CAKES + PANCAKES



### Sliced Tiramisu Tondo

Code 010.310.040  
UoM CASE  
Format 1.08kg



PanESCO - 14 portion, traditional Italian recipe



### Sliced Crostata al Limone

Code 010.310.011  
UoM CASE  
Format 1.4kg



PanESCO - 14 portion, traditional Italian recipe, shortcrust pastry case filled with a zingy lemon custard



### Sliced Apple Tart Maison

Code 010.310.015  
UoM CASE  
Format 2.5kg



PanESCO - 14 portion, shortcrust butter pastry case filled with cinnamon apples and sultanas



### Belgian Apple Ring Cake

Code 010.310.035  
UoM CASE  
Format 825g



PanESCO - 8 portion, soft sponge cake, filled with pieces of jonagold apple, topped with roasted almonds, apricot jelly and powder sugar



### Traditional Panettone

Code 010.315.018  
UoM EACH  
Format 1KG



Typical Italian Christmas dessert, more a bread than a cake with a sweet dough studded with candied fruits and raisins



### Flanders Sweet Pancakes

Code 010.305.030  
UoM CASE  
Format 108 x 55g



PanESCO - Rich butter batter for a fluffy texture



CEREAL  
+ PASTA

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## SHIPTON MILL

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

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

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

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

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

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

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

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



EXCEPTIONAL MILLERS  
OF QUALITY FLOUR

White Flour

25kg



## ROSA MADRE

Rosa Madre fresh egg pasta is produced daily in Dublin by Patrycja Trzaskowska and her team.

The pasta company was started during the pandemic years by Patrycja and her husband Luca De Marzio, the well known owner and founder of Rosa Madre Restaurant in Temple Bar, Dublin.

The team works with only three ingredients: free-range Irish eggs, salt, and semolina flour. Naturally, no preservatives are ever used in production as this adversely affects the unique flavour and texture of the pasta. After the pasta is made, it is pasteurised and chill blasted. All their pasta making processes are heritage based and implemented and monitored by chefs.

The semolina flour is the most important ingredient in their pasta. It hails from a small village near Rome, Italy. It is ground in such a way the pasta always has a perfect texture. This allows sauce to stick perfectly.

As Rosa Madre pasta is made to order it is available only on pre-order basis. However, Redmond Fine Foods ship it nationwide.

## CONVENTIONAL + GLUTEN-FREE FLOUR



### French Flour T55 Patisserie

Code 030.000.010  
UoM EACH  
Format 25kg

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



### French Flour T45

Code 030.000.011  
UoM EACH  
Format 25kg

Sipton Mill - Designed to be used for making fine puff pastry, made from the centre of the wheat berry for the finest flour



### Italian White Flour "00" Pizza

Code 030.000.015  
UoM EACH  
Format 25kg

Sipton Mill - Fine wheat flour specially designed for italian-style pizza dough



### Light Malthouse Flour

Code 030.000.020  
UoM EACH  
Format 25kg

Sipton Mill - Bread flour packed full of flavour, delicious blend of malted grains and wheat flour, adds a richness and colour to loaves



### Dark Rye Flour T135

Code 030.000.005  
UoM EACH  
Format 25kg

Sipton Mill - Wholemeal rye flour used to make dark rye breads



### Medium Rye Flour

Code 030.000.025  
UoM EACH  
Format 25kg

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



### Light Rye Flour

Code 030.000.026  
UoM EACH  
Format 25kg

Sipton Mill - Produces a lighter crumb and less dense texture than medium rye flour



### Plain White Flour 9%

Code 030.000.030  
UoM EACH  
Format 16kg

Sipton Mill - High protein flour for a firmer, stronger dough



### Premium No.1 Strong White Flour

Code 030.000.035  
UoM EACH  
Format 25kg

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



### Self-Raising White Flour

Code 030.000.045  
UoM EACH  
Format 16kg

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



### Canadian Flour T65

Code 030.000.055  
UoM EACH  
Format 16kg

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



### Wholemeal Flour

Code 030.000.065  
UoM EACH  
Format 25kg

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



### Gluten Free Organic Buckwheat Flour

Code 030.005.005  
UoM EACH  
Format 16kg

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



### Gluten Free Buckwheat Flour

Code 030.005.006  
UoM EACH  
Format 16kg

Sipton Mill - Naturally gluten-free pseudo-grain flour, strong flavour that works well in savoury recipes



### Gluten Free White Bread Mix

Code 030.005.007  
UoM EACH  
Format 16kg

Sipton Mill - Well balanced blend of selected teff and sorghum flour to create a soft light crumb



### Gluten Free Sorghum Flour

Code 030.005.008  
UoM EACH  
Format 16kg

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

# CEREAL + PASTA

## GLUTEN-FREE + ORGANIC FLOUR



### Gluten Free Organic White Rice Flour

Code 030.005.010  
UoM EACH  
Format 16kg



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



### Gluten Free Oat Flour

Code 030.005.011  
UoM EACH  
Format 16kg



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



### Organic Soft Cake + Pastry Flour

Code 030.010.015  
UoM CASE  
Format 6 x 1kg



Shipton Mill - Perfectly suited to creating beautifully light sponges, cakes, batters and bakes



### Organic Coarse Cut Wholemeal Flour

Code 030.010.025  
UoM EACH  
Format 25kg

Shipton Mill - Traditional wholemeal flour for making farmhouse wholemeal bread, produces bread packed with flavour and texture



### Organic Croissant Flour 13%

Code 030.010.030  
UoM EACH  
Format 25kg

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



### Organic Dark Rye Flour

Code 030.010.035  
UoM EACH  
Format 25kg

Shipton Mill - Organic wholemeal rye flour used to make dark rye breads



### Organic Medium Rye Flour

Code 030.010.060  
UoM EACH  
Format 25kg

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



### Organic Light Medium Rye Flour

Code 030.010.055  
UoM CASE  
Format 6 x 1kg

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



### Organic Light Malthouse Flour

Code 030.010.050  
UoM EACH  
Format 25kg

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



### Organic Malt Sunflower Brown Flour

Code 030.010.065  
UoM CASE  
Format 6 x 1kg



Shipton Mill - Whole grains of wheat, rye and barley are malted then gently blended with sunflower, linseed and pumpkin seeds



### Organic Cake Plain White Cream Flour

Code 030.010.075  
UoM EACH  
Format 25kg

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



### Organic Wholemeal Stoneground Flour

Code 030.010.115  
UoM EACH  
Format 25kg



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



### Org. Spelt Stoneground Wholemeal Flour

Code 030.010.095  
UoM EACH  
Format 25kg



Shipton Mill - Natural richness of minerals in this stoneground flour, lovely, nutty flavour not dissimilar to barley



### Organic Wholemeal Spelt Flour

Code 030.010.165  
UoM CASE  
Format 6 x 1kg



Shipton Mill - Lovely, nutty flavour not dissimilar to barley, high levels of fibre, protein and minerals



### Organic Semolina Flour

Code 030.010.085  
UoM EACH  
Format 16kg

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



### Organic Pinhead Oatmeal

Code 030.010.070  
UoM EACH  
Format 25kg



Shipton Mill - Using pinhead oats when baking provides a lovely texture to the baked product



## ORGANIC FLOUR + ALTERNATIVE STARCHES



### Organic Strong White No.4 - 12%

Code 030.010.121  
UoM EACH  
Format 25kg



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



### Organic Strong White Flour 13%

Code 030.010.122  
UoM EACH  
Format 25kg

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



### Organic Traditional White Flour

Code 030.010.125  
UoM CASE  
Format 6 x 1kg



Sipton Mill - Traditional blend to create consistent baking results each time



### Organic White Spelt Flour

Code 030.010.135  
UoM EACH  
Format 25kg



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



### Flour Improver Controlled Fermentation

Code 030.015.061  
UoM EACH  
Format 750g



Sosa - Controls fermentation, reinforces alveolation, increases strength of flour, improves water and gas retention in dough, prolongs bread conservation



### Flour Improver High Dampness

Code 030.015.063  
UoM EACH  
Format 750g



Sosa - Controls humidity, reinforces alveolation, increases strength of flour, improves water and gas retention in dough, prolongs bread conservation



### Gram Flour

Code 030.015.000  
UoM EACH  
Format 1kg



Pulse flour made from a type of ground chickpea. Useful for fritters, batters, pancakes, sauces and as a vegan egg substitute



### Raw Almond Flour Extra Refined

Code 030.015.015  
UoM EACH  
Format 1kg



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



### Almond Powder

Code 030.300.040  
UoM EACH  
Format 1kg



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



### Protempura

Code 030.015.025  
UoM EACH  
Format 1.3kg



Sosa - Mix of wheat fiber and wheat flour, to obtain crispier and non-oily batters



### Tempura Flour

Code 030.015.070  
UoM EACH  
Format 600g



Japan - Stir with water until smooth and use immediately, the breaded foods are then deep-fried, giving them a crispy crust



### Roasted Malt Extract Powder

Code 030.015.035  
UoM EACH  
Format 1kg



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



### Potato Starch

Code 030.015.030  
UoM EACH  
Format 500g



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



### Tapioca Starch Powder

Code 030.015.050  
UoM EACH  
Format 400g

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



### Small Tapioca Pearls

Code 030.015.041  
UoM EACH  
Format 400g

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



### Large Tapioca Pearls

Code 030.015.045  
UoM EACH  
Format 400g

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

# CEREAL + PASTA

## PASTA + GRAIN



### Fresh Tagliatelle Pasta

Code 030.100.039  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Tagliolini Pasta

Code 030.100.040  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Pappardelle Pasta

Code 030.100.041  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Gnocchetti Sardi Pasta

Code 030.100.042  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Casarecce Pasta

Code 030.100.043  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Medium Rigatoni Pasta

Code 030.100.044  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Lasagne Sheets Pasta

Code 030.100.045  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Spaghetti Pasta

Code 030.100.046  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Paccheri Pasta

Code 030.100.047  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fresh Corallini Pasta

Code 030.100.048  
UoM CASE  
Format 10 x 500g



Rosa Madre - Made in Dublin with only three ingredients: eggs salt and flour, no preservatives used as this adversely affects its unique flavour and texture



### Fregola Sarda Tostata

Code 030.100.005  
UoM EACH  
Format 500g

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



### Giant Couscous Pearls

Code 030.110.045  
UoM EACH  
Format 900g



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



### Spelt - Farro Perlato

Code 030.110.025  
UoM EACH  
Format 500g

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



### Spelt Berries

Code 030.110.040  
UoM EACH  
Format 500g

Co Louth, Ireland - High in fiber, low in gluten, can be cooked as a substitute for pasta or rice, eaten hot or cold



### Pearl Barley - Orzo Perlato

Code 030.110.030  
UoM EACH  
Format 500g

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

GRAIN, RICE + PULSES



**Coarse Bulgur Wheat**

Code 030.000.000  
UoM EACH  
Format 1kg



Nutty flavour and chewy texture once cooked, often used in the Middle East in stews and salads



**Whole + Peeled Organic Buckwheat**

Code 030.110.085  
UoM EACH  
Format 1kg



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



**Freekeh - Green Wheat**

Code 030.110.130  
UoM EACH  
Format 500g

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



**Carnaroli Rice AAFC**

Code 030.105.005  
UoM EACH  
Format 1kg

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



**Acquerello Carnaroli Rice**

Code 030.105.015  
UoM EACH  
Format 2.5kg



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



**Acquerello Carnaroli Rice**

Code 030.105.016  
UoM EACH  
Format 250g



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



**Tartana Bomba Rice**

Code 030.105.080  
UoM EACH  
Format 1kg

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



**“Riso Venere Nero” Black Rice**

Code 030.110.030  
UoM EACH  
Format 1kg



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



**“Riso Venere Nero” Black Rice**

Code 030.110.035  
UoM EACH  
Format 500g



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



**Organic Yellow Polenta**

Code 030.110.020  
UoM EACH  
Format 500g

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



**Organic Puffed Quinoa**

Code 030.110.021  
UoM EACH  
Format 1kg



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



**Organic Beluga Lentils**

Code 030.110.061  
UoM EACH  
Format 1kg

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



**Organic Green Puy Lentils**

Code 030.110.062  
UoM EACH  
Format 1kg



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



**Cannellini Beans**

Code 030.110.080  
UoM EACH  
Format 400g



Italy - When cooked, they have a fluffy creamy texture and slightly nutty, mild flavour

# CEREAL + PASTA

## RAW NUTS + SEEDS



### Raw Almonds with Skin

Code 030.300.000  
UoM EACH  
Format 1kg



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



### Raw Blanched + Peeled Almonds

Code 030.300.010  
UoM EACH  
Format 1kg

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



### Raw + Blanched Almonds Flakes

Code 030.300.015  
UoM EACH  
Format 1kg



Spain - Use as is or crushed over cakes or salads



### Raw Cashew Nuts

Code 030.300.055  
UoM EACH  
Format 1kg



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



### Raw Brazil Nuts - Skin Off

Code 030.300.050  
UoM EACH  
Format 1kg



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



### Large Jakarta Peanuts - Skin Off

Code 030.310.005  
UoM EACH  
Format 1kg



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



### Raw + Blanched Hazelnuts

Code 030.300.065  
UoM EACH  
Format 1kg

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



### Nibbed Hazelnut

Code 030.300.067  
UoM EACH  
Format 1kg



Use in or sprinkled over cakes or salads



### Raw Macadamia Nuts

Code 030.300.075  
UoM EACH  
Format 1kg



Australia - Style 0, use as is or crushed over cakes or salads, you can also roast or caramelize them



### Raw + Peeled Pistachios

Code 030.300.095  
UoM EACH  
Format 500g

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



### Green Peeled Pistachios

Code 030.300.096  
UoM EACH  
Format 500g

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



### Franquette Walnut Halves

Code 030.300.110  
UoM EACH  
Format 1kg

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



### Chia Seeds

Code 030.315.010  
UoM EACH  
Format 1kg

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



### Cracked Linseed - Flaxseed

Code 030.315.020  
UoM EACH  
Format 1kg

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



### Poppy Seeds

Code 030.315.035  
UoM EACH  
Format 1kg



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



### Pumpkin Seeds

Code 030.315.040  
UoM EACH  
Format 1kg



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

**CARAMELISED SEEDS + NUTS**



**White Sesame Seeds**

Code 030.315.055  
 UoM EACH  
 Format 1kg



Sweet and nutty flavour, adds great crunch to all recipes



**Caramelised Cantonese White Sesame Seeds**

Code 030.320.000  
 UoM EACH  
 Format 600g



Sosa - Fine caramelisation technique from the Chinese region of Canton, delicate taste and ideal texture for all desserts



**Caramelised Cantonese Black Sesame Seeds**

Code 030.320.020  
 UoM EACH  
 Format 600g



Sosa - Fine caramelisation technique from the Chinese region of Canton, delicate taste and ideal texture for all desserts



**Caramelised Cantonese Hazelnuts**

Code 030.305.030  
 UoM EACH  
 Format 600g



Sosa - Fine caramelisation technique from the Chinese region of Canton, delicate taste and ideal texture for all desserts



**Caramelised Cantonese Almonds**

Code 030.305.023  
 UoM EACH  
 Format 600g



Sosa - Fine caramelisation technique from the Chinese region of Canton, delicate taste and ideal texture for all desserts





# CONFECTIONERY

## CACAO BARRY

When it comes to innovative taste and storied tradition, there are few chocolatiers more esteemed than Cacao Barry. Founded in 1842 by French chocolatier Charles Barry, the company crafts some of the world's finest couverture chocolates. Cacao Barry are explorers of cacao flavour excellence and pride themselves on being protectors of its diversity. They are rooted in French pastry tradition, sharing the whole cacaofruit experience, from nature to plate, with farmers and chefs.

As a former coffee and tea merchant, the Barry family set the chocolate standard by travelling to Africa to seek out and harvest a selection of cocoa beans and transform them into the most refined and delicate cocoa and chocolate products. Bought by the enterprising La Carré family in 1923, the company invested in cocoa plantations, factories, and communities in both Africa and South America. This model of investment and reinvestment continues up to today.

By stimulating communities with a sustainable approach to harvesting and procurement, they empower creative chefs and future generations to realise their vision of nature. Central to their mission is helping elevate chef's creativity and fuel their desire in pushing boundaries with exciting fine flavours and thoughtful innovations.

Cacao Barry understand the need to protect nature and adopt a partnership in connection with farmers and chefs. Since October 2020, 100% of their chocolate are made with sustainably sourced cocoa beans. Through a collective commitment to the Cocoa Horizon Foundation, Cacao Barry is making a real difference in improving the lives of farmers, eradicating child labour, and moving closer each day to their own stated 2025 goals, in countering deforestation and their carbon footprint impact.

The company sees a future with a continued discovery of plant-based and sustainable products, including pure cocoa-based products, nut and praline products, as well as expanding on fine flavours. This will provide a diverse and exciting direction for chefs and chocolatiers to explore.

Cacao Barry make the chocolate craft an art form.







## IBC BELGIUM

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For over 30 years, IBC has specialised in colour applications, chocolate decorations and chocolate transfer sheets to support bakeries, pâtisseries, ice cream manufacturers and foodservice. In 2008, IBC became part of the Barry Callebaut family.

With a motto of “you eat with your eyes”, the in-house design team of IBC deliver a range of classic and on-trend designs for every season and occasion. IBC specialises in food decorations and colourings, printed transfer sheets, seasonal chocolate decorations, and offer a bespoke, personalised service for all applications. In addition, IBC produces an exclusive range of printed spheres, 3D figurines, truffle shells, and chocolate plaques.

Their chocolate decorations are made with premium Belgian chocolate and are all Cocoa Horizons Certified helping cocoa farm-

ers create self-sustaining communities to protect children from exploitation and preserve the local environment.

**If you want to create your own, customised design...**

1. Send us your design, logo, message, design briefing,
2. Choose your product type - transfer sheets, rolls, baking paper, blisters, chocolate,
3. Choose your desired size of transfer sheet, roll, baking paper, shape of stencil/blister, type of chocolate,
4. Choose your colour(s) with a maximum of five colours per design and your market-specific requirements

...and we'll do the rest within a 4 to 6-week period.

## CABOSSE NATURALS

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Cabosse Naturals, a brand by Barry Callebaut, was founded by a team of passionate entrepreneurs.

In conventional chocolate processing, 70% of the cacaofruit was discarded. Now, the seeds, peel, and the fresh and juicy pulp are crafted into nutritious and delicious, 100% pure cacaofruit ingredients.

One can recognise the cacaofruit pulp with its clean white colour and sweet fruity scent, while the cacaofruit juice and concentrate are defined by their golden colour and mead, honey aroma.

Like an apple or orange, the cacaofruit has its own, very unique taste. With notes of rhubarb, passion fruit and mango, the

nutrient-rich cacaofruit ingredients offer a totally new flavour experience.

The Cabosse Naturals cacaofruit range is produced as part of an upcycled and sustainable, low-waste supply chain. This revolutionary process turns the complete cacaofruit into high-quality natural ingredients.

Renowned international pastry chefs and Michelin-starred restaurants are now featuring this innovative ingredient in both savoury and sweet applications.

This product range is exclusively available through Redmond Fine Foods.





## LE PATISSIER

Dublin-based Le Pâtissier is an award winning, Irish-owned family business set up in 2012 by Robert Bullock. The company supplies the Irish foodservice and retail market with high quality patisserie, desserts, and tart shells.

A pastry chef by trade, Robert moved to Ireland in 2002 before setting up his business, which grew from a kitchen fledgling into what it is today. Their nationwide list of clients is extensive – supporting hotel afternoon-tea bites, and restaurant desserts to exquisite and complex corporate functions. Le Pâtissier supply Dunnes Stores under their Simply Better range and offer various delectables to the end consumer through their e-commerce site.

Having picked up several Blas na hÉireann food awards for their patisserie

range, the company recently broadened their offering to meet a growing demand in foodservice for ready-to-fill baked tart shells. Le Pâtissier spent over two years researching, designing, and developing the perfect tart shell produced with Irish butter and ingredients.

Their tart shell has a crisp buttery short bread texture giving it a distinctive difference in flavour and texture. Currently available in two sizes, individual (78mm x 21mm) and mini (48mm x 21mm), in chocolate and plain, and coated with cocoa butter. The tart shells are the perfect size for individual desserts or canape bites and are available exclusively through Redmond Fine Foods.

## PREMIUM COUVERTURE CHOCOLATE



### Equateur Origin Dark Couv. Chocolate 76%

Code 040.005.040  
UoM EACH  
Format 1kg



Cacao Barry - Ecuador, a powerful bitterness and an intense long-lasting fruity taste with aromatic woody notes. Pairing tips: Vanilla, Saffron, Banana, Sweet White Wine, Maple, Hazelnuts, Cocoa Nibs, Truffle, Sourdough Bread



### Tanzanie Origin Couverture Chocolate 75%

Code 040.005.021  
UoM EACH  
Format 2.5kg



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



### Venezuela Origin Dark Couv. Chocolate 72%

Code 040.005.010  
UoM EACH  
Format 2.5kg



Cacao Barry - Venezuela, the perfect balance of a powerful cocoa taste and intense woody notes. Pairing tips: Pepper, Pink Grapefruit, Bergamot, Mara Des Bois Strawberry, Red Plums, Grappa, Caramel, Pecans, Hazelnuts, Lapsang Souchong Tea, Wholegrain Bread



### St. Domingue Origin Dark Couv. Chocolate 70%

Code 040.005.015  
UoM EACH  
Format 2.5kg



Cacao Barry - Dominican Republic, a strong cocoa character marked by an appealing bitterness with a long floral and fruity aroma. Pairing tips: Cinnamon, Espelette Pepper, Saffron, Mango, Raspberry, Pineapple, Old Rum, Pecans, Sesame, Almonds, Walnuts, Olive Oil, Earl Grey Tea, Red Meat



### Evocao Wholefruit Dark Chocolate 70%

Code 040.000.001  
UoM EACH  
Format 2.5kg



Cacao Barry - Made from 100% pure cacaofruit, a revolutionary fresh, tangy and fruity experience. Pairing tips: Pink Pepper, Cloves, Hops, Nutmeg, Lemongrass, Lemon Balm, Basil, Jerusalem Artichoke, Beetroot, Herbs, Mint, Coriander, Rhubarb, Apple, Pink Grapefruit, Tomato, Ginger, Muscat Sweet Wine, Exotic Fruits, Juniper, Pine nuts, Balsamic Vinegar, Chamomile, Bergamot, Verbena, Coffee, Rose Water, Shiso



### Ocoa Q Fermentation Dark Couv. 70%

Code 040.010.000  
UoM EACH  
Format 5kg



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



### Fleur de Cao Couverture 70%

Code 040.010.005  
UoM EACH  
Format 5kg



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

All Cacao Barry Chocolate is fully traceable and sustainable

# CONFECTIONERY

## PREMIUM COUVERTURE CHOCOLATE



### Mexique Origin Dark Couv. Chocolate 66%

Code 040.005.000  
UoM EACH  
Format 2.5kg



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



### Alto El Sol Dark Couverture Chocolate 65%

Code 040.000.000  
UoM EACH  
Format 1kg



Cacao Barry - Peru, Single Plantation, a dominant sourness and red fruits with a very long lasting taste. Pairing tips: Vanilla, Speculoos, Tonka Beans, Eucalyptus, Apricot, Peach, Mango, Mirabelle Plum, Red Pepper, Tomato, Bergamot, Banana, Almonds, Pistachio, Olive Oil



### Madirofolo Dark Couverture Chocolate 65%

Code 040.000.005  
UoM EACH  
Format 1kg



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



### Inaya Q Fermentation Dark Couverture Chocolate 65%

Code 040.010.030  
UoM EACH  
Format 5kg



Cacao Barry - An intense cocoa taste with a good balance between bitterness and acidic notes. Pairing tips: Vanilla, Gingerbread, Cardamom, Coconut, Lime, Mango, Lemon, Candied Orange, Red Liqueur Wine, Honey, Hazelnuts, Truffle Oil, Red Meat, Sourdough Bread, Rice Pudding



### Extra-Bitter Guayaquil Couverture Chocolate 64%

Code 040.010.015  
UoM EACH  
Format 5kg



Cacao Barry - Ecuador, roasted notes has a powerful cocoa flavour delicately lifted with a hint of coffee and chestnut. Pairing tips: Espelette Pepper, Curry, Banana, Blood Orange, Chestnut, Old Rum, Orange Alcohol, Bordeaux Wine, Hazelnuts, Pistachio, Coffee, Truffle



### Excellence Q Fermentation Couverture Chocolate 55%

Code 040.010.020  
UoM EACH  
Format 5kg



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



### Alunga Q Fermentation Milk Couverture Chocolate 41%

Code 040.015.015  
UoM EACH  
Format 5kg



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

All Cacao Barry Chocolate is fully traceable and sustainable

## PREMIUM COUVERTURE CHOCOLATE



### Lactée Supérieure Couverture Chocolate 38.2%

Code 040.015.000  
UoM EACH  
Format 5kg



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



### Papouasie Origin Milk Couverture Chocolate 35.8%

Code 040.005.025  
UoM EACH  
Format 2.5kg



Cacao Barry - Papua New Guinea, very creamy with pretty fruity notes of hazelnuts, crowned with a hint of caramel. Pairing tips: Gingerbread, Liquorice, Raspberry, Candied Ginger, Caramel, Walnuts, Green Tea, Earl Grey Tea



### Zephyr Caramel Couverture Chocolate 35%

Code 040.015.030  
UoM EACH  
Format 2.5kg



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



### Lactée Caramel Couverture Chocolate 31.1%

Code 040.015.025  
UoM EACH  
Format 5kg



Cacao Barry - A fluid chocolate with a real taste of caramel gourmand. Pairing tips: Cinnamon, Fleur De Sel, Rosemary, Banana, White Peach, Yellow Plum, Sesame, Pine nut



### Zephyr White 34%

Code 040.020.000  
UoM EACH  
Format 5kg



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



### Blanc Satin White Chocolate 29%

Code 040.020.005  
UoM EACH  
Format 5kg



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

All Cacao Barry Chocolate is fully traceable and sustainable

# CONFECTIONERY

## VANILLA + CARAMELISED NUTS



### Bourbon Planifolia Vanilla Beans

Code 120.400.000  
UoM PKT  
Format 250g

Zazou Emporium - Madagascar - 65 gourmet quality beans



### Tahitensis Vanilla Beans

Code 120.400.004  
UoM PKT  
Format 250g

Zazou Emporium - Papua New Guinea - 65 gourmet quality beans



### Madagascar Vanilla Extract

Code 120.400.003  
UoM EACH  
Format 1kg

Zazou Emporium - Superior quality, 200g seed content per litre



### Exhausted Vanilla Grains Powder

Code 120.400.010  
UoM EACH  
Format 250g

Grains from spent pods of vanilla extract; use for vanilla aesthetics



### Natural Vanilla Powder

Code 120.400.011  
UoM EACH  
Format 1kg

Baking-stable powder ensures an even flavour distribution in creations



### Bourbon Vanilla Paste - Compound

Code 120.400.025  
UoM EACH  
Format 1.5kg

Sosa - Concentrated alternative to vanilla pods for custard crème pâtissière ice cream or mousse



### Cacaofruit Pulp IQF

Code 060.020.001  
UoM EACH  
Format 2kg

Cabosse Naturals - 8g pellets, pleasant zesty, fruity flavour, uniquely refreshing signature taste, natural sweetness



### Cacaofruit Juice Concentrate

Code 060.020.002  
UoM EACH  
Format 1kg

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



### Caramelised Cantonese Hazelnuts Whole

Code 030.305.030  
UoM EACH  
Format 600g

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



### Caramelised Cantonese Almond Whole

Code 030.305.023  
UoM EACH  
Format 600g

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



### Caramelised Cantonese White Sesame Seeds

Code 030.320.000  
UoM EACH  
Format 600g

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



### Caramelised Cantonese Black Sesame Seeds

Code 030.320.020  
UoM EACH  
Format 600g

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



## NUT PASTES + PRALINES



### Fruit'Elite Nut Purée Almond

Code 040.220.055  
UoM EACH  
Format 1kg



Capfruit - Blanched almonds, unpasteurised, fully natural purée, extremely smooth



### Fruit'Elite Nut Purée Hazelnut

Code 040.220.060  
UoM EACH  
Format 1kg



Capfruit - Roasted hazelnuts, unpasteurised, fully natural purée, extremely smooth



### Pure Cuneese Italian Hazelnut Paste

Code 040.220.215  
UoM EACH  
Format 1kg



Sosa - Cuneo Region, a concentrated paste ideal for baking, sauces and ice cream



### Pure Hazelnut Paste

Code 040.220.045  
UoM EACH  
Format 5kg

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



### Pure Toasted Peanut Paste

Code 040.220.155  
UoM EACH  
Format 1kg



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



### Pure Pistachio Paste

Code 040.220.065  
UoM EACH  
Format 1kg



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



### Pure Macadamia Paste

Code 040.220.250  
UoM EACH  
Format 1kg



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



### Pure Roasted Pine Nut Paste

Code 040.220.077  
UoM EACH  
Format 1kg



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



### Pure Walnut Paste

Code 040.220.076  
UoM EACH  
Format 1kg



Sosa - Californians walnuts, a concentrated paste ideal for baking, sauces and ice cream



### Hazelnut - Almond Praliné Paste 50%

Code 040.220.135  
UoM EACH  
Format 5kg

Cacao Barry - Classic nut blend praliné with a slow setting time



### Hazelnut Praliné 50%

Code 040.220.230  
UoM EACH  
Format 1.2kg



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



### Pistachio Pralicroc

Code 040.220.175  
UoM EACH  
Format 1.25kg

Sosa - Granulated pistachio praliné and crunchy wafer pieces, great alternative to traditional praline



### Gianduja Plaisir

Code 040.220.016  
UoM EACH  
Format 2.5kg

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



### Cara Crakine Paste

Code 040.220.185  
UoM EACH  
Format 5kg

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



### Café Crakine Paste

Code 040.220.186  
UoM EACH  
Format 5kg



Cacao Barry - Delightful intense coffee taste preparation with white chocolate and crunchy caramelized cocoa nibs

# CONFECTIONERY

## POWDERS, SUGARS + SWEETENERS



### Mascarpone Powder

Code 050.105.010  
UoM EACH  
Format 300g



Sosa - Freeze-dried, natural extraction in powder



### Mediterranean Yoghurt Powder

Code 050.105.020  
UoM EACH  
Format 1kg



Sosa - Freeze-dried, natural extraction in powder



### Organic Green Tea Matcha Powder

Code 120.500.005  
UoM EACH  
Format 350g



Sosa - Hataka, Japan powdered green matcha, grade C



### Antihumidity Sugar Powder

Code 040.100.002  
UoM EACH  
Format 10kg



Sosa - Icing sugar antihumidity powder, made of sucrose, vegetable fats, anti-caking and antioxidant. Resistant to moisture changes. Used for decorating pastry products and desserts



### Violet Sugar

Code 040.110.025  
UoM EACH  
Format 450g



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



### Coconut Flower Sugar

Code 040.105.000  
UoM EACH  
Format 1kg



A delicious caramel taste, dissolves easily in liquid, can be used as a substitute for regular sugar for cakes and desserts



### Pearl Sugar

Code 040.110.043  
UoM EACH  
Format 15kg



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



### Crystallised Violet Blossoms

Code 150.600.065  
UoM EACH  
Format 500g



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



### Crystallised Rose Petals

Code 150.600.055  
UoM EACH  
Format 300g



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



### Maple Syrup Grade A

Code 040.120.032  
UoM EACH  
Format 4Ltr

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



### Honey

Code 040.120.030  
UoM EACH  
Format 5kg

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

## COCOA PRODUCTS



### Extra Brute Intense Red Cocoa Powder

Code 040.030.010  
UoM EACH  
Format 2.5kg

Cacao Barry - Bright and intense red colour, this cocoa powder is ideal for coating or dusting desserts



### Powdered Chocolate - Drinking Chocolate

Code 040.030.015  
UoM EACH  
Format 1kg

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



### Deodorized Cocoa Butter Pistoles

Code 040.030.020  
UoM EACH  
Format 1kg

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



### Mycryo Cocoa Butter

Code 040.030.025  
UoM EACH  
Format 550g

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



### Grand Caraque Pure Cocoa Mass

Code 040.030.030  
UoM EACH  
Format 3kg

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



### Grué de Cacao Pure Cocoa Roasted Nibs

Code 040.030.040  
UoM EACH  
Format 1kg

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



### Caramelised Cantonese Cacao Nibs

Code 040.225.280  
UoM EACH  
Format 500g

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



### Brilliance Noire - Dark Chocolate Icing

Code 040.220.005  
UoM EACH  
Format 2kg

Cacao Barry - This dark chocolate icing, easy to spread, gives entremets a brilliantly dark color



### Brune - Dark Compound Coating

Code 040.220.015  
UoM EACH  
Format 5kg

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



### Ivoire - White Compound Coating

Code 040.220.025  
UoM EACH  
Format 5kg

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



### Baking Sticks Dark Chocolate 44%

Code 040.025.000  
UoM EACH  
Format 1.6kg

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



### Baking Sticks Milk Chocolate 30.2%

Code 040.025.015  
UoM EACH  
Format 1.6kg

Cacao Barry - 8cm, smooth milk chocolate, nice snap, resist oven temperatures up to 200°C without burning



### Truffle Shells - Dark Chocolate

Code 040.215.010  
UoM CASE  
Format x 504

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



### Truffle Shells - Milk Chocolate

Code 040.215.005  
UoM CASE  
Format x 504

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



### Truffle Shells - White Chocolate

Code 040.215.006  
UoM CASE  
Format x 504

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



### Dark Chocolate Drops Bake Stable 50%

Code 040.025.010  
UoM EACH  
Format 5kg

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

# CONFECTIONERY

## TART SHELLS, FRESH PASTRY, SWEET PASTES + WATERS



### Mini Tart Shells

Code 040.205.026  
UoM CASE  
Format x 125

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



### Individual Tart Shells

Code 040.205.027  
UoM CASE  
Format x 45

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



### Mini Chocolate Tart Shells

Code 040.205.028  
UoM CASE  
Format x 125

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



### Individual Chocolate Tart Shells

Code 040.205.029  
UoM CASE  
Format x 45

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



### Fresh Traditional Puff Pastry Roll

Code 040.200.001  
UoM ROLL  
Format -4.25kg

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



### Fresh Shortcrust Pastry Roll

Code 040.200.002  
UoM ROLL  
Format -4.25kg

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



### Fresh Vegan Puff Pastry Roll

Code 040.200.003  
UoM ROLL  
Format -4.25kg

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



### Puff Pastry Discs

Code 040.200.000  
UoM CASE  
Format 200 x 60g

Laminated in the traditional French method



### “Crema Catalana” Custard

Code 040.205.031  
UoM EACH  
Format 1.5kg

El Raiguer- Regional crème brûlée recipe with cinnamon; in tray, thaw and portion



### Rum and Raisin Paste

Code 040.220.080  
UoM EACH  
Format 1.5kg

Sosa - A classic ice cream flavour, ideal for confectionery, elaboration of sauces and ice creams



### Marc De Cava Paste

Code 040.220.087  
UoM EACH  
Format 1.5kg

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



### Dulce de Leche Paste

Code 040.220.100  
UoM EACH  
Format 1.5kg

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



### Mojito Paste

Code 040.220.086  
UoM EACH  
Format 1.2kg

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



### Pomegranate Syrup

Code 040.125.010  
UoM EACH  
Format 250ml

Sweet and sour taste, perfect to refine game and poultry dishes or round off fruit desserts



### Orange Blossom Water

Code 040.125.015  
UoM EACH  
Format 250ml

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



### Rose Water

Code 040.125.025  
UoM EACH  
Format 250ml

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

POPPING CANDY + FREEZE-DRIED FRUIT



**Neutral Popping Candy**

Code 040.115.000  
UoM EACH  
Format 700g

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



**Dark Chocolate Popping Candy**

Code 040.115.010  
UoM EACH  
Format 900g

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



**Milk Chocolate Popping Candy**

Code 040.115.011  
UoM EACH  
Format 900g

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



**White Chocolate Popping Candy**

Code 040.115.040  
UoM EACH  
Format 900g

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



**Lime Popping Candy**

Code 040.115.020  
UoM EACH  
Format 900g

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



**Raspberry Popping Candy**

Code 040.115.025  
UoM EACH  
Format 900g

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



**Raspberry Crispy**

Code 040.230.060  
UoM EACH  
Format 250g

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



**Blackcurrant Crispy**

Code 040.230.010  
UoM EACH  
Format 200g

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



**Cherry Crispy**

Code 040.230.015  
UoM EACH  
Format 300g

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



**Strawberry Crispy**

Code 040.230.070  
UoM EACH  
Format 250g

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



**Strawberry Crispy**

Code 040.230.100  
UoM EACH  
Format 200g

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



**Banana Crispy**

Code 040.230.005  
UoM EACH  
Format 250g

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



**Mango Crispy**

Code 040.230.030  
UoM EACH  
Format 250g

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



**Passion Fruit Crispy**

Code 040.230.040  
UoM EACH  
Format 200g

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



**Pineapple Crispy**

Code 040.230.050  
UoM EACH  
Format 200g

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

# CONFECTIONERY

## FREEZE-DRIED FRUITS + CRUNCHY TOPPINGS



### Lime Crispy Wet Proof

Code 040.230.051  
UoM EACH  
Format 400g



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



### Cherry Crispy Wet Proof

Code 040.230.052  
UoM EACH  
Format 400g



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



### Raspberry Crispy Wet Proof

Code 040.230.065  
UoM EACH  
Format 400g



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



### Passion Fruit Crispy Wet Proof

Code 040.230.045  
UoM EACH  
Format 400g



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



### Mango Crispy Wet Proof

Code 040.230.049  
UoM EACH  
Format 400g



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



### Strawberry Crispy Wet Proof

Code 040.230.075  
UoM EACH  
Format 400g



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



### Yoghurt Crispy Wet Proof

Code 040.230.080  
UoM EACH  
Format 400g



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



### Yoghurt Crispy

Code 040.230.085  
UoM EACH  
Format 280g



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



### Caramel Crispy

Code 040.225.025  
UoM EACH  
Format 750g

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



### Speculoos Biscuit Pieces

Code 040.225.045  
UoM EACH  
Format 1.3kg



Sosa - Traditional dutch biscuit pieces, ideal for topping desserts



### Pailleté Feuilletine - Fine Wafer Pieces

Code 040.225.065  
UoM EACH  
Format 2.5kg

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

## DESSERT TOPPINGS



### Dark Chocolate Espresso Crunch

Code 040.225.107  
UoM EACH  
Format 400g



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



### Milk Chocolate Peanut - Caramel Crunch

Code 040.225.086  
UoM EACH  
Format 1.25kg



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



### White Chocolate Raspberry - Yoghurt Crunch

Code 040.225.096  
UoM EACH  
Format 5kg



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



### White Chocolate Gingerbread Crunch

Code 040.225.098  
UoM EACH  
Format 5kg



Jorda Food - A seasonal regressive taste, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



### Brownie Crumble Topping

Code 040.225.101  
UoM EACH  
Format 650g

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



### Salted Caramel Crumble Topping

Code 040.225.081  
UoM EACH  
Format 650g



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



### Red Fruit Crumble Topping

Code 040.225.092  
UoM EACH  
Format 5kg



Jorda Food - A comforting fruit flavour, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



### Exotic Fruit Crumble Topping

Code 040.225.093  
UoM EACH  
Format 5kg



Jorda Food - Think outside of the box with this crumble, ready to use, ideal to finish a dessert, sprinkling it on top of ice cream, mousses or entremets



### Rice Crispies Topping

Code 040.225.106  
UoM EACH  
Format 1kg

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



### White Cotton Candy

Code 040.115.046  
UoM EACH  
Format 100g



Sosa - Bring dimensions, texture and a touch of fun to dishes with this ready-to-use cotton candy



### Amaretti Drops

Code 040.215.013  
UoM BOX  
Format 1.5kg



Mona Lisa - Versatile crunchy almond topping for desserts



### Amaretti Crumbs

Code 040.215.014  
UoM BOX  
Format 1.5kg



Mona Lisa - Versatile crunchy almond topping for desserts



### Strawberry Meringue Drops

Code 040.215.021  
UoM BOX  
Format 1.12kg



Mona Lisa - Versatile crunchy strawberry topping for desserts



### Meringue Crumbs

Code 040.215.016  
UoM BOX  
Format 1.5kg



Mona Lisa - Classic crunchy topping for desserts



### Salted Caramel Crispearls

Code 040.215.017  
UoM BOX  
Format 10kg



Mona Lisa - Indulgent topping for desserts, get creative and use on their own or mixed with other toppings of the range



### Mini Chocolate Crispearls

Code 040.215.018  
UoM BOX  
Format 10kg



Mona Lisa - Classic topping for desserts, get creative and use on their own or mixed with other toppings of the range

# CONFECTIONERY

## DESSERT DECORATIONS + FOOD COLOURING



### Marbled Chocolate Blossoms

Code 040.215.023  
UoM BOX  
Format 4 x 1kg



Mona Lisa - Classic topping for desserts, get creative and use on their own or mixed with other toppings of the range



### Dark Chocolate Chocolattos

Code 040.215.024  
UoM BOX  
Format x 12



Mona Lisa - Classic topping for desserts, get creative and use on their own or mixed with other toppings of the range



### Raspberry Dentelles

Code 010.500.080  
UoM EACH  
Format x 125

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



### Mint Dentelles

Code 010.500.087  
UoM EACH  
Format x 125



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



### 23-Carat Gold Flakes

Code 040.235.010  
UoM EACH  
Format 1g

Use to decorate dishes, desserts, sweets or truffles, or in a drink to bring the wow factor



### Gold Leaf Book

Code 040.235.000  
UoM BOOK  
Format x 25

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



### Silver Leaf Book

Code 040.235.015  
UoM BOOK  
Format x 25

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



### Waffle Beetroot

Code 010.500.091  
UoM EACH  
Format x 180

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



### Power Flowers Discovery Box

Code 040.300.001  
UoM CASE  
Format 4 x 50g



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



### Power Flowers White

Code 040.300.003  
UoM EACH  
Format 50g



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



### Power Flowers White

Code 040.300.016  
UoM EACH  
Format 500g



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



### Power Flowers Blue

Code 040.300.017  
UoM EACH  
Format 500g



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



### Power Flowers Yellow

Code 040.300.014  
UoM EACH  
Format 500g



IBC - Intense yellow food colour AZO based on ultra-concentrated cocoa butter



### Power Flowers Yellow

Code 040.300.019  
UoM EACH  
Format 500g



IBC - Intense yellow food colour AZO based on ultra-concentrated cocoa butter



### Power Flowers Red

Code 040.300.013  
UoM EACH  
Format 50g



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



### Power Flowers Red

Code 040.300.018  
UoM EACH  
Format 500g



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



COLOURED COCOA BUTTER



**Cocoa Butter Sparkling Silver**

Code 040.300.007  
UoM EACH  
Format 245g

IBC - Non AZO, silver food colour synthetic liquid



**Cocoa Butter Sparkling Gold**

Code 040.300.008  
UoM EACH  
Format 245g

IBC - Non AZO, gold food colour synthetic liquid



**Cocoa Butter Sparkling Red**

Code 040.300.009  
UoM EACH  
Format 245g

IBC - Non AZO, red food colour from natural origin



**Cocoa Butter Sparkling Copper**

Code 040.300.011  
UoM EACH  
Format 245g

IBC - Non AZO, copper food colour from natural origin



**Cocoa Butter White**

Code 040.300.065  
UoM EACH  
Format 245g

IBC - Non AZO, white food colour synthetic liquid



**Cocoa Butter Yellow**

Code 040.300.075  
UoM EACH  
Format 245g

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



**Cocoa Butter Flame Red**

Code 040.300.015  
UoM EACH  
Format 245g

IBC - AZO, red food colour synthetic liquid



**Cocoa Butter Forsythia**

Code 040.300.020  
UoM EACH  
Format 245g

IBC - AZO, bright orange food colour synthetic liquid



**Cocoa Butter Orange**

Code 040.300.040  
UoM EACH  
Format 245g

IBC - AZO, orange food colour synthetic liquid



**Cocoa Butter Royal Blue**

Code 040.300.050  
UoM EACH  
Format 245g

IBC - Non AZO, blue food colour synthetic liquid



**Cocoa Butter Citrus**

Code 040.300.010  
UoM EACH  
Format 245g

IBC - AZO yellow-green food colour synthetic liquid



**Cocoa Butter Green**

Code 040.300.025  
UoM EACH  
Format 245g

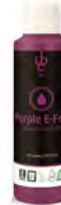
IBC - AZO, green food colour synthetic liquid. Also available in E-free version



**Cocoa Butter Pink**

Code 040.300.045  
UoM EACH  
Format 245g

IBC - AZO, pink food colour synthetic liquid



**Cocoa Butter Purple**

Code 040.300.060  
UoM EACH  
Format 245g

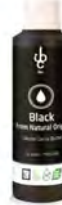
IBC - E-free, Non AZO, purple food colour based on natural carrot and hibiscus



**Cocoa Butter Brown**

Code 040.300.061  
UoM EACH  
Format 245g

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



**Cocoa Butter Black**

Code 040.300.000  
UoM EACH  
Format 245g

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

# CONFECTIONERY

## POWDERED FOOD COLOURING



### Food Colour Red

Code 040.320.011  
UoM EACH  
Format 200g



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



### Food Colour Green

Code 040.315.043  
UoM EACH  
Format 200g



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



### Food Colour Yellow

Code 040.315.042  
UoM EACH  
Format 200g



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



### Food Colour Pink

Code 040.315.044  
UoM EACH  
Format 200g



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



### Black Natural Powder

Code 040.310.020  
UoM EACH  
Format 20g



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



### White Natural Powder

Code 040.310.050  
UoM EACH  
Format 30g



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



### Pink Natural Powder

Code 040.310.090  
UoM EACH  
Format 70g



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



### Black Powder

Code 040.310.021  
UoM EACH  
Format 750g



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



### Red Powder

Code 040.310.001  
UoM EACH  
Format 70g



Sosa - Synthetic water-soluble food colouring in powder



### Blue Powder

Code 040.310.005  
UoM EACH  
Format 50g



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



### Kiwi Green Powder

Code 040.310.015  
UoM EACH  
Format 70g



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



### Olive Green Powder

Code 040.315.015  
UoM EACH  
Format 70g



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



### Brown Powder

Code 040.310.045  
UoM EACH  
Format 50g



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



### Orange Laca Powder

Code 040.315.010  
UoM EACH  
Format 30g



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



### Red Laca Powder

Code 040.315.020  
UoM EACH  
Format 20g



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



### Creative Copper Powder

Code 040.320.035  
UoM EACH  
Format 25g



IBC - Food colour powder From Natural Origin

**FOOD COLOURING, VELVET + GLITTER SPRAY**



**Neutral Velvet Spray**

Code 110.400.469  
 UoM CASE  
 Format 400ml



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



**Green Velvet Spray**

Code 110.400.482  
 UoM EACH  
 Format 400ml



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



**Red Velvet Spray**

Code 110.400.468  
 UoM EACH  
 Format 400ml



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



**Yellow Velvet Spray**

Code 110.400.481  
 UoM EACH  
 Format 400ml



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



**Chlorophyl Natural Green Colour**

Code 040.305.000  
 UoM EACH  
 Format 100g



Sosa - Natural oil-soluble food colouring



**Glitterspray Silver**

Code 040.235.025  
 UoM EACH  
 Format 250ml

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



**Glitterspray Gold**

Code 040.235.030  
 UoM EACH  
 Format 250ml

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



**Baking - Grease Spray**

Code 110.200.006  
 UoM CASE  
 Format 6 x 600ml

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

# CONFECTIONERY

## CLASSIC + SEASONAL CHOCOLATE DECORATIONS



### "Happy Birthday" Plaque

Code 110.400.349  
UoM CASE  
Format x 120



IBC - L8.5 x H7cm - White Chocolate, example of bespoke chocolate cake decoration, contact us for more details



### "Happy Eyes" 2D

Code 110.400.462  
UoM CASE  
Format 96 x 2



IBC - Ø1.5cm - Flat chocolate eyes made out of white and dark Belgian chocolate



### Sparkly Red Lips 3D

Code 110.400.470  
UoM CASE  
Format x 108



IBC - L4.6 x H2.3cm, white chocolate, from the Valentine's Day range



### Sketched Heart Seal 3D

Code 110.400.471  
UoM CASE  
Format x 70



IBC - L2.9 x H3cm, white chocolate, from the Valentine's Day range



### Snowman's Head 3D

Code 040.225.430  
UoM CASE  
Format x 63



IBC - Ø2.5cm, spherical white chocolate decoration, from the Christmas range



### Aiken Chocolate 2D Reindeer

Code 110.400.265  
UoM CASE  
Format x 168



IBC - L3.2 x W4.5cm, flat dark chocolate decoration, from the Christmas range



### Ainslie Chocolate 2D Antlers

Code 110.400.461  
UoM CASE  
Format x 160



IBC - L5.5 x W2.5cm, flat milk chocolate decoration, from the Christmas range



### Glitter Small 2D Rounds Assortment

Code 110.400.460  
UoM CASE  
Format x 432



IBC - Ø2cm, dark chocolate decoration, from the Christmas range



### Spring Bee 2D

Code 040.225.271  
UoM CASE  
Format x 252



IBC - Flat white chocolate decoration, from the Easter range



### Poulette 2D

Code 040.225.272  
UoM CASE  
Format x 168



IBC - L4 x H3.5cm, flat white chocolate decoration, from the Easter range



### Small Geometric Eggs 3D

Code 040.225.275  
UoM CASE  
Format x 45



IBC - L3.7 x W2.4cm, assortment of dark chocolate decorated eggs

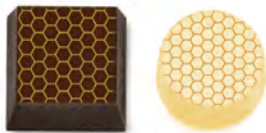


### Small Splatter Eggs 3D

Code 040.225.270  
UoM CASE  
Format x 45



IBC - L3.7 x W2.4cm, assortment of white chocolate decorated eggs



### "Honeycomb 5" Transfer Sheets

Code 110.400.474  
UoM CASE  
Format x 30



IBC - 30 x 40cm, cocoa butter transfers, from the Easter range



### "Kisses" Transfer Sheets

Code 110.400.467  
UoM CASE  
Format x 30



IBC - 30 x 40cm, cocoa butter transfers, from the Valentine's Day range



### "Citrus Leaves" Transfer Sheets

Code 110.400.487  
UoM CASE  
Format x 30



IBC - 30 x 40cm, cocoa butter transfers, from the classic range



### "Mosaic" Transfer Sheets

Code 110.400.489  
UoM CASE  
Format x 30



IBC - 30 x 40cm, cocoa butter transfers, from the classic range

For full range options and new seasonal items, please contact your area representative



Frozen



Pre-order



Gluten Free



Vegan



Additional Formats Available

## TECHNICAL SUGARS



### Pectina Nappage X58

Code 100.015.055  
UoM EACH  
Format 500g



Sosa - Thickener and/or gelling agent suitable for use with all types of fatty or milky liquids. Can be frozen and is relatively slow acting (24 hours).



### Glycerine Liquid

Code 100.000.040  
UoM EACH  
Format 1.3kg



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



### Cremsucre

Code 100.035.002  
UoM EACH  
Format 7kg



Sosa - Inverted sugar with creamy texture, good moisturizer help keep pastries, creams and ganache very tender



### Isomalt "F" Refined

Code 040.100.035  
UoM EACH  
Format 900g



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



### Dextrose

Code 040.100.005  
UoM EACH  
Format 650g



Sosa - Ideal for the production of sweets and ice cream



### Trehalose

Code 040.100.060  
UoM EACH  
Format 700g



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



### Maltodextrin - Corn Based Starch

Code 040.100.045  
UoM EACH  
Format 500g



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



### Inverted Sugar

Code 040.100.030  
UoM EACH  
Format 1.4kg



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



### Fructose Powder

Code 040.100.010  
UoM EACH  
Format 1kg



Sosa - Sweetener derived from high fructose corn syrup



### Liquid Glucose 60DE

Code 040.100.070  
UoM EACH  
Format 7kg



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



### Liquid Glucose 40DE

Code 040.100.015  
UoM EACH  
Format 1.5kg



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



### Glucose Powder 33DE

Code 040.100.020  
UoM EACH  
Format 500g



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



### Maltitol

Code 040.100.003  
UoM EACH  
Format 750g



Sosa - 1:1 substitute for sucrose, having the same technical properties but much higher browning in the case of maltitol



### Mannitol

Code 040.100.050  
UoM EACH  
Format 500g



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



### Sorbitol Liquid

Code 040.100.055  
UoM EACH  
Format 1.3kg



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



### Sorbitol Granulated

Code 040.100.056  
UoM EACH  
Format 750g



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





DAIRY

## IRISH DAIRY

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### **Ballylisk**

The Wright family has been farming in Ballylisk in Armagh since 1820. For five generations the family has worked the land and in 2015, started to make cheese. Their first cheese is the flagship Ballylisk Triple Cream called the Triple Rose. Its decadent richness is balanced by salty, lemony notes. It is made from pasteurised cow's morning milk with added cream.

### **Coolattin**

Tom Burgess has been producing top quality milk from his pasture-fed cows in West Wicklow for twenty years. Pasture to Cheddar the same day: The milk is processed in the summer months when the cows are grazing fresh clover-rich pasture which is the ideal diet for cheese processing milk. A gourmet experience of aroma, texture & full flavour which develops slowly from sweet fruit to a full nutty note.

### **Dingle Goats Cheese**

Handmade in the heart of the Dingle Peninsula, using the freshest organic goats' milk from their organic herd that freely graze on herbs, flowers and wild grasses, all of which add to the unique flavour and nutritional value of this cheese. The team worked hard developing their milking parlour and cheese production facilities, which won them 2 Blas na hEireann Food Awards in 2019 and 2020.

### **Galway Cheese**

Located just outside the town of Dunmore in North Co. Galway, Larry & Anne Maguire have been producing their range of multi

award-winning goat and cow milk cheeses since 2013. The cheese making starts early each morning, using the fresh milk collected earlier from two exclusive milk suppliers. All their products are pasteurised and use vegetarian rennet.

### **Irish Gourmet Butter**

Award-winning Irish Gourmet Butter was set up in 2017 by Billy and Mary Sharpe in Dunhill, Co. Waterford. Mary's grandmother was an All-Ireland butter making champion in the 1930's while Billy also remembers making butter as a child. They only use fresh produce to make their butter, a tradition started four generations ago.

### **J&L Grubb**

When Louis and Jane Grubb set out to make Cashel Blue in the early 1980's, their ambition was to create a farmhouse cheese that truly represents the outstanding quality of Tipperary grass-fed milk. Today, 40 years later and in the hands of the second generation, their cheeses are still made by hand on the same 200-acre farm. They also make Crozier Blue and Shepherd's Store, a hard sheep's milk cheese.

### **Killeen Farmhouse**

The heart of Killeen Farmhouse Cheese is the goat farm. Husband and wife, Haske Knippels and Marion Roeleveld, started the goat farm in 1990 and in 2004 they started making cheese. Today, they have 50 acres of land around their farm and 200 goats. The goats feed exclusively on fresh grass and cut silage.







## ISIGNY SAINTE MÈRE

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Isigny Sainte-Mère is a French, independent dairy cooperative of 650 farmers based in Normandy and have been manufacturing world recognised butter, crème fraîche, and cheeses since 1909. With over 350 awarded medals, Isigny Sainte-Mère is the most decorated dairy company in France.

The Isigny region used to be one of Europe's largest wetlands until the sea retreated in the sixteenth century. It left behind a clay soil with rich, alluvial sediments upon which green grass grows abundantly. For centuries, the region's dairy farmers have produced exceptionally fine milk, earning a well-established reputation for quality.

As an entity, Isigny Sainte-Mère are focused on investment measures to promote

sustainability. In 2008, to drastically reduce carbon emissions, they installed a 15MW biomass boiler fuelled with wood-chip, being the first on this scale installed by a French food industry business. In 2009, they received the ISO 14001 certification, underlining the cooperative's commitment to both developing the business and reducing its impact on the environment. Again in 2017, they were certified under ISO 50001 for energy management. In 2022, they introduced compostable, wax paper packaging on butter portions.

Isigny Sainte-Mère works and operates by their core values of tradition, origin, excellence, savoir-faire, and terroir. In this way, their customers - bakeries, restaurants, hotels - can always expect the highest quality and product consistency.

## KAASAFFINEURS VAN TRICHT

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The Van Tricht family is a business with a passion for cheese for over 50 years, and which has existed for three generations. They sell products that delight both at home in Antwerp, Belgium, and abroad.

In 1970, Frederic Van Tricht's grandparents started a luxury delicatessen on the Fruithoflaan in Berchem, Belgium, having run a pastry shop for many years. At that time their offer consisted of charcuterie, prepared meals, wines, beers, preserves, and of course cheese, which was a limited part of the offer.

Two generations later they specialised in cheese, working together with French cheese producers and affineurs (the French term for cheese ripening) and of-

fering them in their shop. This idea was new in Belgium but became a great success and customers came from far and wide to discover new cheeses. They then began supplying cheeses to restaurants in Antwerp and gradually grew into the company they are today.

Recognised as Belgium's foremost affineur and exporter, Frederic Van Tricht and family have perfected the business of cheese ripening and maturing. Working exclusively with artisanal cheeses, they perfect their flavour and texture. They realise each cheeses individual complexities to ensure their every customer enjoy the cheese only when it is at its peak.



# DAIRY

## IRISH DAIRY



### Dunmore Semi Soft Ripened Brie

Code 050.000.021  
UoM EACH  
Format 210g

Made in Ireland, Co. Galway - Pasteurised cow's milk, brie-style cheese, extremely creamy and light with lactic aromas



### Galway Goat Cheese "An Cnoc Dubh"

Code 050.000.017  
UoM CASE  
Format 12 x ~140g

Made in Ireland - An aged ash-rind goat milk cheese pyramid, light and fresh when young (2 to 3 weeks) then creamy deeper flavours, with peppery aftertones when older (3 to 6 weeks)



### Galway Goat Cheese "An Rolla Dubh"

Code 050.000.018  
UoM EACH  
Format ~230g

Made in Ireland - An aged ash-rind goat milk cheese log, light and fresh when young (2 to 3 weeks) then creamy deeper flavours, with peppery aftertones when older (3 to 6 weeks)



### Galway Goat Cheese Tomme

Code 050.000.019  
UoM KG  
Format Wheel

Made in Ireland - A natural rind semi soft goat milk cheese made in the Tomme style, aged a minimum of 2.5 months



### Ballylisk Triple Rose Cream Cheese

Code 050.000.002  
UoM EACH  
Format 130g

Made in Ireland, Co. Armagh - Single herd milk used with extra cream, full flavour balanced with salty, lemony undertones



### Bal. Triple Rose Smoked Cream Cheese

Code 050.000.003  
UoM EACH  
Format 130g

Made in Ireland, Co. Armagh - Single herd milk used with extra cream, full flavour balanced with salty, lemony undertones, delicately smoked using the finest beechwood



### Ballylisk Single Rose Brie Cheese

Code 050.000.008  
UoM EACH  
Format 110g

Made in Ireland, Co. Armagh - A decadent single herd white mould single cream Brie, mellow and creamy with a ripe aroma



### Killeen Goat Milk Cheese - 2mths+

Code 050.000.015  
UoM KG  
Format kg

Made in Ireland, Co. Galway - Mild smooth semi-hard cheese with nutty and earthy flavours, Dutch making method



### Cashel Blue Cheese

Code 050.000.036  
UoM KG  
Format ~1.5kg

Made in Ireland, Co. Tipperary - Becomes creamier with a more balanced flavour with time, as saltiness, blueness and gentle milky elements integrate together



### Coolattin Cheddar Cheese - 12mths+

Code 050.000.000  
UoM KG  
Format ~1.5kg

Made in Ireland, Co. Carlow - Summer-produced cow's milk, aged for 1 to 2 years, sweet and fruity flavour with a nutty aftertaste



### Shepherd's Store Sheep Milk Cheese

Code 050.000.060  
UoM KG  
Format ~1.25kg

Made in Ireland, Co. Tipperary - Traditional, semi-hard cheese made from Irish Friesland sheep milk, firm yet delicately creamy texture, complex mix of savoury and sweet notes



### Galway Fresh Goat's Cheese

Code 050.000.022  
UoM EACH  
Format 1kg

Made in Ireland using morning milk from local goats. Clean and fresh, mouthwateringly tangy flavours but not astringent



### Irish Gourmet Pastry Butter

Code 050.100.033  
UoM EACH  
Format 1kg

Designed for ease of use and delivers a deliciously and crisp flaky croissant, with a rich, authentic butter flavour



### Glenilen Country Butter Roll

Code 050.100.000  
UoM EACH  
Format 500g

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



### Glenilen Clotted Cream

Code 050.100.025  
UoM EACH  
Format 800g

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



### Galway Goat's Milk Yoghurt

Code 050.000.023  
UoM EACH  
Format 1kg

Made in Ireland using morning milk from local goats. Balanced savoury notes, use as a lighter alternative to crème fraiche

**FRENCH DAIRY**



**Isigny Organic Unsalted Pastry Butter**

Code 050.100.029  
UoM CASE  
Format 10 x 1kg

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



**Isigny Tourage Unsalted Pastry Butter**

Code 050.100.034  
UoM CASE  
Format 10 x 1kg

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



**Isigny Salted Butter Roll - PDO**

Code 050.100.036  
UoM CASE  
Format 20 x 250g

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



**Isigny Unsalted Butter Roll - PDO**

Code 050.100.037  
UoM CASE  
Format 20 x 250g

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



**Isigny UHT Cream 35.1%**

Code 050.100.026  
UoM CASE  
Format 6 x 1Ltr

Normandy, France - Stable and stands up to additional ingredients, very light and fluffy results when whipped, sweet flavour



**Isigny Crème Fraiche 40% - PDO**

Code 050.100.028  
UoM EACH  
Format 2Ltr

Normandy, France - Long maturation period (16-18 hours), smooth, silky texture and complex lactic aromas



**Isi. Chantilly Cream with Madag. Vanilla**

Code 050.100.027  
UoM CASE  
Format 12 x 250ml

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



**Isigny Raw Milk Camembert**

Code 050.100.040  
UoM CASE  
Format 6 x 250g

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



**Isigny Brie Le Queton**

Code 050.100.041  
UoM CASE  
Format 2 x -1kg

Normandy, France - Soft creamy heart, with a slightly salty taste and soft rind



**Isigny Petit Pont l'Évêque - PDO**

Code 050.100.043  
UoM CASE  
Format 6 x 220g

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



**Isigny Mimolette Pre-Cut**

Code 050.100.042  
UoM KG  
Format -1.6kg

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

# DAIRY

## EUROPEAN DAIRY + CHEESE ACCOMPANIMENTS



### Belper Knolle

Code 050.005.061  
UoM EACH  
Format 75g



Switzerland - Creamy texture, spicy with herbal and garlicky notes



### Old Groendal Cheese

Code 050.010.195  
UoM KG  
Format -10kg



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



### Greendal Cheese

Code 050.010.197  
UoM KG  
Format -10kg



Belgium - Emmenthal-style, perfect for a sandwich or toasting



### Drunk Monk Cheese

Code 050.010.196  
UoM KG  
Format -2.5kg



Belgium - Trappist style, beer washed rind, yeasty/bready flavour



### Parmigiano Reggiano Cheese 24mths

Code 050.015.040  
UoM KG  
Format 4kg

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



### Parmigiano Reggiano Vacche Rosse 36mths

Code 050.015.080  
UoM KG  
Format Wheel



Italy - Made from the milk of the Red Reggiana cow using whole morning milk and previous evening's skimmed milk, then curdling, cooking and transforming, kept in brine for 3 weeks, then aged 2+ years



### Buffalo Mozzarella

Code 050.999.012  
UoM CASE  
Format 2kg



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



### Buffalo Burrata

Code 050.999.013  
UoM CASE  
Format 2kg



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



### Truffled Acacia Honey

Code 040.120.025  
UoM EACH  
Format 120g

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



### Sour Fermented Walnuts

Code 080.500.045  
UoM EACH  
Format 600g

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



### Sweet Fermented Walnuts

Code 080.500.050  
UoM EACH  
Format 300g

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



### Pressed Fig and Almond Wheel

Code 010.500.015  
UoM KG  
Format

Made with dried figs, almonds, cinnamon and star anise



# FRUIT + DERIVATIVES

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[REDMONDFINEFOODS.IE](http://REDMONDFINEFOODS.IE)

## CAPFRUIT

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Capfruit is a French company based in Lyon, which specialises in the production of fruit purées. As the main sponsor and partner for the World Pastry Cup and silver sponsor of the Bocuse d'Or, Capfruit has gained a global recognition from top chefs and international ambassadors for their quality of product.

All Capfruit purées are without added colouring, flavourings, preservatives or thickening agents. Their philosophy is one of partnership - partnership with the fruit producers and with the end users.

Following a strict "farm-to-kitchen" process, they closely collaborate with fruit producers around the world to ensure the grown fruits are those best suited to the land and to offer total control over all aspects of their cultivation and harvesting. In so doing, Capfruit offer

authentic fruit varieties, cultivated on specific soil types, allowing all the natural taste come to the fore and enabling a mastery of cultivation methods to reduce the use of pesticides.

Capfruit's method for processing fruit allows them offer purée that retains all the natural colour and taste of the fruit. This is only possible thanks to a technological know-how and flash pasteurisation, as well as their very strict selection process (ripeness, varieties, regions, and farming methods). Their purée and coulis have outstanding taste, like a burst of fruit picked at the height of the perfect season.

Capfruit fruit purées are used globally by glaciers and pastry chefs, Michelin-starred chefs, and World Pastry Champions. They are ideal for making mousses, desserts, macarons, ice creams and sorbets, cocktails and smoothies.

## BROVER

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Since 1979, Brover is the leading professional French brand of canned ingredients and dried fruits for bakery and pastry. The company launched more than 40 years ago and belongs to Brousse Vergez, a family-run company over 76 years in business. It is headquartered in Marseille, France's main trade seaport, where products are imported daily from all over the world.

At Brousse Vergez, the team are passionate, dedicated, and focused on their customers' needs. The company develops and fosters value chains throughout the world to source high quality products of the best origin. It relies on strong and enduring relationships, built with trusted suppliers over decades of collaboration.

As a seller of agricultural products, Brousse Vergez is dedicated to ensuring the safety of the whole supply chain through rigorous quality and food safety practices. They are committed to growing produce sustainably while continuing to implement environmentally-sound business practices and sourcing processes. For instance, Brover recently launched a clean label range, offering a selection of canned fruits with no coloring, no additive, and no preservatives.

Brover's customer is the busy and creative baker or chef who demands consistency and quality of ingredients.





# FRUIT + DERIVATIVES

## PRESERVED + FROZEN FRUIT



### William Pear Halves

Code 060.010.005  
UoM EACH  
Format 850ml



Brover - Also available in 4.2kg, perfect food solution for desserts and in blue cheese salads



### William Pear Halves in Caramel

Code 060.010.006  
UoM EACH  
Format 850ml

Brover - Thin caramel sauce, perfect food solution for desserts



### Mini William Pear Balls

Code 060.010.007  
UoM EACH  
Format 425ml

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



### Amarena Cherries in Syrup

Code 060.010.000  
UoM EACH  
Format 910g



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



### Mini Pineapple Slices in Syrup

Code 060.010.020  
UoM EACH  
Format 850ml

Brover - 32 per tin, perfect food solution for desserts



### Mandarin Segments in Syrup

Code 060.010.030  
UoM EACH  
Format 850ml

Brover - Perfect food solution for desserts and fruit salads



### Demi Reine Claude Plums

Code 060.010.040  
UoM EACH  
Format 2.65kg

Brover - Perfect food solution for desserts and fruit salads



### Apifruit Mango Cubes

Code 060.010.002  
UoM EACH  
Format 1kg

Apifruit - Brunoise, conveniently cubed for easy portion control, cooked sous vide, no syrup, no coloring agents, no added sugar



### Sea Buckthorn Berries

Code 060.005.042  
UoM EACH  
Format 2.5kg



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



### Whole Cranberries

Code 060.005.044  
UoM EACH  
Format 1kg



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



### Diced Avocado Pieces

Code 060.005.063  
UoM CASE  
Format 12 x 500g



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



### Kaffir Lime Leaves

Code 060.005.075  
UoM EACH  
Format 100g



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



### Finger Limes

Code 060.005.080  
UoM CASE  
Format 1kg



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

## DRIED FRUIT



### Dried Apricots

Code 060.015.005  
UoM EACH  
Format 1kg



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



### Dried Coconut Slices

Code 060.015.030  
UoM EACH  
Format 1kg



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



### Dessicated Coconut Powder

Code 060.015.035  
UoM EACH  
Format 1kg

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



### Dried Cranberries

Code 060.015.040  
UoM EACH  
Format 1kg



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



### Pitted Dates

Code 060.015.050  
UoM EACH  
Format 1kg



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



### Medjool Dates

Code 060.015.055  
UoM EACH  
Format 1kg



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



### Dried Goji Berries

Code 060.015.070  
UoM EACH  
Format 1kg

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



### Dried Mango Slices

Code 060.015.075  
UoM EACH  
Format 1kg



More den Nuts - Philippines, concentrated sweetness and distinctively chewy



### Pitted Prunes

Code 060.015.080  
UoM EACH  
Format 1kg



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



### Large Golden Raisins

Code 060.015.085  
UoM EACH  
Format 1kg

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



### Small Golden Raisins

Code 060.015.095  
UoM EACH  
Format 1kg



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



### Sour Cherries

Code 060.015.110  
UoM EACH  
Format 1kg

More den Nuts - Blend of sweetness and acidity



### Healthy Fruit Mix

Code 060.015.120  
UoM EACH  
Format 1kg



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



### Pitted Tutti Frutti Mix

Code 060.015.125  
UoM EACH  
Format 1kg



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



### Honey-Roasted Banana Chips

Code 060.015.130  
UoM EACH  
Format 500g

More den Nuts - Distinct crunch with amazing sweetness



### Precooked Chestnuts

Code 060.015.190  
UoM EACH  
Format 1kg



Sosa - Tender meat with a slightly sweet flavour, vaccum packed

# FRUIT + DERIVATIVES

## FRUIT PURÉES



### Acai Berry Purée

Code 060.020.310  
UoM CASE  
Format 4 x 100g



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



### Apricot Purée

Code 060.020.005  
UoM EACH  
Format 1kg



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



### Banana Purée

Code 060.020.015  
UoM EACH  
Format 1kg



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



### Bergamot Purée

Code 060.020.025  
UoM EACH  
Format 1kg



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



### Berriolette Purée

Code 060.020.030  
UoM EACH  
Format 1kg



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



### Blackberry Purée

Code 060.020.035  
UoM EACH  
Format 1kg



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



### Blackcurrant Purée

Code 060.020.040  
UoM EACH  
Format 1kg



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



### Blood Orange Purée

Code 060.020.045  
UoM EACH  
Format 1kg



Capfruit - Sweet tartness, cold processing to preserve organoleptic qualities



### Blueberry Purée

Code 060.020.055  
UoM EACH  
Format 1kg



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



### Calamansi Juice Purée

Code 060.020.060  
UoM EACH  
Format 1kg



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



### Coconut Purée

Code 060.020.076  
UoM EACH  
Format 1kg



Capfruit - Vietnamese coconut, cold processing to preserve organoleptic qualities



### Exotic Ginger, Passionfruit + Mango Purée

Code 060.020.085  
UoM EACH  
Format 1kg



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



### Lemon Juice Purée

Code 060.020.130  
UoM EACH  
Format 1kg



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



### Lime Juice Purée

Code 060.020.145  
UoM EACH  
Format 1kg



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



### Granny Smith Apple Purée

Code 060.020.100  
UoM EACH  
Format 1kg



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



### Lychee, Raspberry + Rose Purée

Code 060.020.175  
UoM EACH  
Format 1kg



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



## FRUIT PURÉES



### Mandarin Purée

Code 060.020.180  
UoM EACH  
Format 1kg



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



### Mango Alphonso Purée

Code 060.020.185  
UoM EACH  
Format 1kg



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



### Mara des Bois Strawberry Purée

Code 060.020.260  
UoM EACH  
Format 1kg



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



### Mirabelle Plum Purée

Code 060.020.190  
UoM EACH  
Format 1kg



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



### Orange Purée

Code 060.020.046  
UoM EACH  
Format 1kg



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



### Passion Fruit Purée

Code 060.020.210  
UoM EACH  
Format 1kg



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



### Raspberry Fruit Purée

Code 060.020.230  
UoM EACH  
Format 1kg



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



### Red Sour Cherry Purée

Code 060.020.240  
UoM EACH  
Format 1kg



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



### Rhubarb Purée

Code 060.020.250  
UoM EACH  
Format 1kg



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



### Strawberry Purée

Code 060.020.270  
UoM EACH  
Format 1kg



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



### Sudachi Purée

Code 060.020.165  
UoM EACH  
Format 1kg



Capfruit - Japanese citrus, fresh sourness, cold processing to preserve organoleptic qualities



### White Peach Purée

Code 060.020.280  
UoM EACH  
Format 1kg



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



### Wild Strawberry Purée

Code 060.020.285  
UoM EACH  
Format 1kg



Capfruit - Sweet and aromatic with a gentle acidity, cold processing to preserve organoleptic qualities



### Yuzu Juice Purée

Code 060.020.300  
UoM EACH  
Format 1kg



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



### Sea Buckthorn Purée

Code 060.035.120  
UoM EACH  
Format 680g

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

# FRUIT + DERIVATIVES

## FRUIT ZEST, FREEZE DRIED FRUIT + CACAOFRUIT PRODUCTS



### Orange Zest

Code 060.020.137  
UoM EACH  
Format 4kg



Capfruit - Fresh, sweet and refreshing



### Orange Zest

Code 060.020.200  
UoM EACH  
Format 500g



Capfruit - Fresh, sweet and refreshing



### Lemon Zest

Code 060.020.136  
UoM EACH  
Format 4kg



Capfruit - Also available in 500g, Spanish lemon, tart, refreshing and pleasantly sour



### Lime Zest

Code 060.020.160  
UoM EACH  
Format 400g



Capfruit - Tart, refreshing and pleasantly sour



### Cacaofruit Pulp IQF

Code 060.020.001  
UoM EACH  
Format 2kg



Cabosse Naturals - 8g pellets, pleasant zesty, fruity flavour, uniquely refreshing signature taste, natural sweetness



### Cacaofruit Juice Concentrate

Code 060.020.002  
UoM EACH  
Format 1kg



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



### Cacaofruit Juice Concentrate

Code 060.020.003  
UoM EACH  
Format 25kg



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



### Freeze Dried Whole Blackberry

Code 060.025.010  
UoM EACH  
Format 80g



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



### Freeze Dried Whole Sour Cherry

Code 060.025.045  
UoM EACH  
Format 80g



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



### Freeze Dried Whole Raspberry

Code 060.025.075  
UoM EACH  
Format 375g



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



### Freeze Dried Whole Strawberry

Code 060.030.046  
UoM EACH  
Format 280g



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



### Freeze Dried Apple Slices

Code 060.025.000  
UoM EACH  
Format 50g



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



### Freeze Dried Lemon Slices

Code 060.025.095  
UoM EACH  
Format 60g



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



### Freeze Dried Orange Slices

Code 060.025.020  
UoM EACH  
Format 60g



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



### Freeze Dried Strawberry Slices

Code 060.025.060  
UoM EACH  
Format 250g



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

## FREEZE-DRIED FRUIT POWDER



### Freeze Dried Strawberry Powder

Code 060.030.045  
UoM EACH  
Format 250g



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



### Freeze Dried Banana Powder

Code 060.030.018  
UoM EACH  
Format 700g



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



### Freeze Dried Blackberry Powder

Code 060.025.061  
UoM EACH  
Format 650g



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



### Freeze Dried Blackcurrant Powder

Code 060.025.068  
UoM EACH  
Format 700g



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



### Freeze Dried Coconut Milk Powder

Code 060.030.000  
UoM EACH  
Format 400g



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



### Freeze Dried Fig Powder

Code 060.030.017  
UoM EACH  
Format 600g



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



### Freeze Dried Lime Powder

Code 060.030.010  
UoM EACH  
Format 600g



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



### Freeze Dried Lime Purée Powder

Code 060.030.016  
UoM EACH  
Format 400g



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



### Freeze Dried Mango Powder

Code 060.030.015  
UoM EACH  
Format 600g



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



### Freeze Dried Passion Fruit Powder

Code 060.030.025  
UoM EACH  
Format 700g



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



### Freeze Dried Raspberry Powder

Code 060.030.035  
UoM EACH  
Format 300g



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

# FRUIT + DERIVATIVES

## FRUIT COMPOUNDS



### Apricot Paste Compound

Code 060.035.010  
UoM EACH  
Format 1.5kg



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



### Blackberry Paste Compound

Code 060.035.020  
UoM EACH  
Format 1.5kg



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



### Blueberry Paste Compound

Code 060.035.025  
UoM EACH  
Format 1.5kg



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



### Cherry Paste Compound

Code 060.035.030  
UoM EACH  
Format 1.5kg

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



### Green Apple Paste

Code 060.035.000  
UoM EACH  
Format 1.5kg

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



### Lemon Paste Compound

Code 060.035.007  
UoM EACH  
Format 1.5kg



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



### Mandarin Paste Compound

Code 060.035.045  
UoM EACH  
Format 1.5kg



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



### Mango Paste Compound

Code 060.035.012  
UoM EACH  
Format 1.5kg

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



### Passion Fruit Paste Compound

Code 060.035.065  
UoM EACH  
Format 1.5kg



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



### Peach Paste Compound

Code 060.035.070  
UoM EACH  
Format 1.5kg



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



### Raspberry Paste Compound

Code 060.035.080  
UoM EACH  
Format 1.5kg

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



### Strawberry Paste Compound

Code 060.035.085  
UoM EACH  
Format 1.5kg

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



### White Mint Paste Compound

Code 060.035.171  
UoM EACH  
Format 1.5kg



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



### Wild Strawberry Natural Paste

Code 060.035.090  
UoM EACH  
Format 1.5kg



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



### Yuzu Paste Compound

Code 060.035.095  
UoM EACH  
Format 1.5kg

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



## CANDIED FRUIT + FRUIT IN SAUCE



### Orange Strips Cold Confit

Code 060.040.006  
UoM EACH  
Format 3.5kg



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



### Confit Orange Slices

Code 060.040.016  
UoM EACH  
Format 3.5kg



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



### Lemon Peel Confit - Fine Cut

Code 060.040.030  
UoM EACH  
Format 1.25kg

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



### Orange Peel Confit - Fine Cut

Code 060.040.070  
UoM EACH  
Format 1.25kg

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



### Apricot Pieces Fruit + Sauce

Code 060.035.011  
UoM EACH  
Format 1.5kg



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



### Mango Cubes Fruit + Sauce

Code 060.040.055  
UoM EACH  
Format 1.5kg

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



### Whole Wild Berries Fruit + Sauce

Code 060.040.100  
UoM EACH  
Format 1.5kg

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



### Sour Cherry Whole Fruit + Sauce

Code 060.040.105  
UoM EACH  
Format 1.5kg

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



### Whole Strawberry Fruit + Sauce

Code 060.040.110  
UoM EACH  
Format 1.5kg

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



### Apple Tatin Fruit + Sauce

Code 060.040.115  
UoM EACH  
Format 1.3kg

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



### Apple Cubes Fruit + Sauce

Code 060.040.116  
UoM EACH  
Format 1.5kg



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

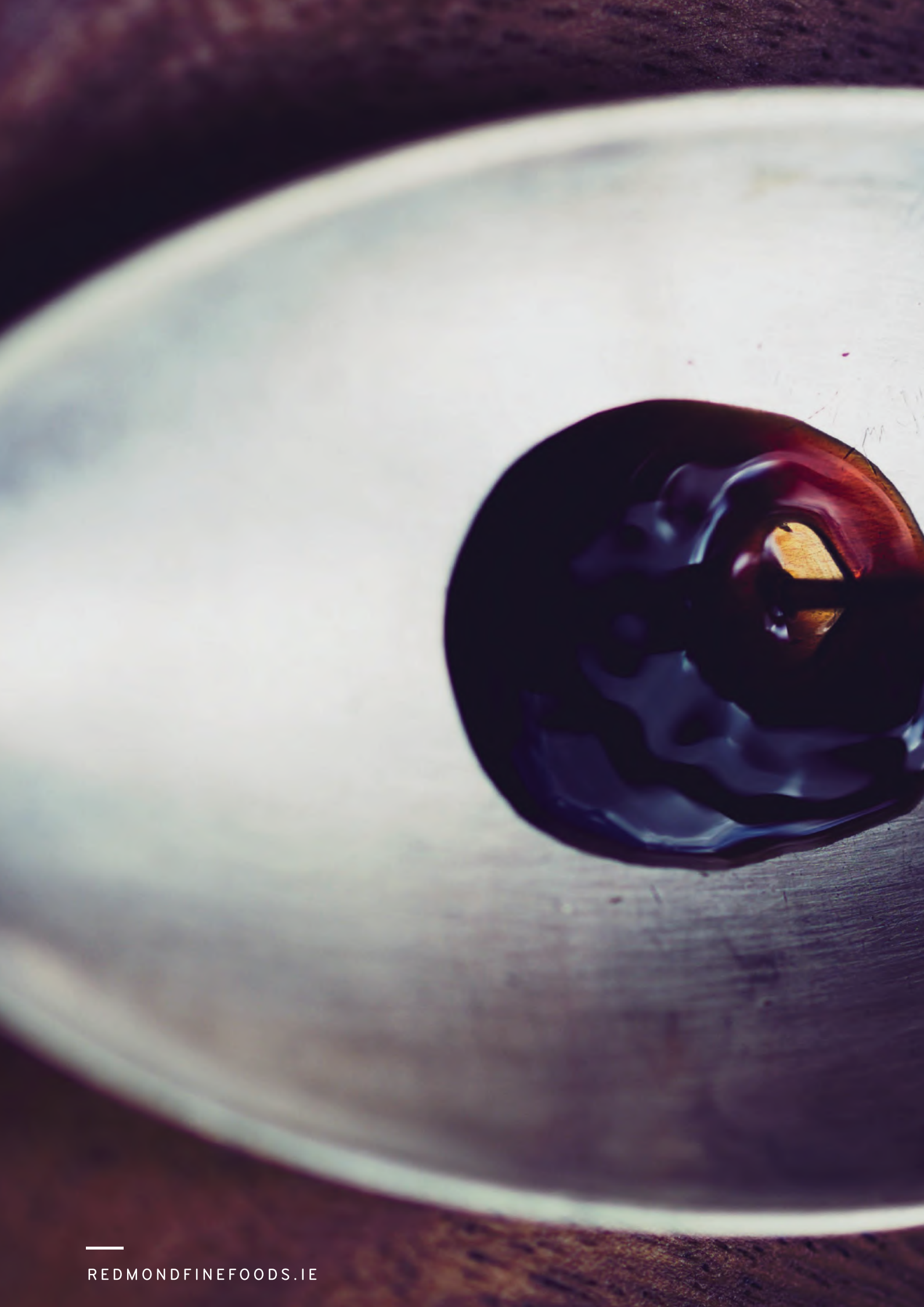


### Yuzu Fruit + Sauce

Code 060.040.120  
UoM EACH  
Format 1.5kg



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





**KITCHEN  
ESSENTIALS  
+ GROCERY**

## O - MED

O-Med is a premium Spanish olive oil producer and vinegar specialist. Its owners, sister and brother Paula and Juan de Dios, are fourth generation olive growers. In 2004, they acquired their own oil mill and farm in the town of Ácula, near Granada, continuing their father's work before them.

In the case of their olive oil, the O-Med team know that without good olives it is impossible to extract a good oil. This is why they only focus on early harvest olives, reaped during a short, few-hour period on one night in the month of October. They prefer sacrificing a certain quantity of oil to achieve a product with maximum flavour and nuances. This approach has garnered them many prestigious national and international awards.

In terms of sustainable business philosophy, O-Med uses the waste from prun-

ing and the production process as fertiliser. They continuously monitor tree and soil health, they optimise the use of water through buried drip irrigation, and work closely with local meteorological stations to help with agricultural planning. They are also actively engaged in a regional project to maximise proliferation of native flora and fauna, to protect and generate a rich and varied, local ecosystem.

Their second prolific business is that of vinegars. O-Med vinegars are made with organic wines and produced using the Schützenbach method. This is a slow, painstaking process, to extract and maintain the original flavour of the grape with a marked but gentle acidity. Each variety is aromatic, elegant, and distinct. They are available in Ireland exclusively through Redmond Fine Foods.

## SALSUS

No sauce, soup, broth or risotto can be made without a great stock. There is no substitute for it and a good stock is worth every penny.

Established in 2018, Salsus saw an opportunity in foodservice. Working from their high-tech production facility at Kongsvinger, in the heart of Norway, their main goal is as simple as it is difficult - to produce the world's best stocks and sauces for professional chefs.

With a skilled and knowledgeable in-house team, and following consultation with Norway's best chefs, Salsus produce broths and sauces using fresh, local raw materials, an exceptionally clean water source, and utilising efficient and environmentally friendly technology. Cook-

ing to traditional recipes, bones and vegetables are slow roasted. They do not use additives and their stocks and sauces are paleo and keto diet friendly.

Salsus brings a very natural taste and texture to their products, emphasising sustainable production and consumption, highlighting the benefits of health and wellbeing, and a general desire to reduce the number of artificial ingredients used in foods today.



## THE WASABI COMPANY

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With farms in Hampshire and Dorset, The Wasabi Company is the only grower of fresh wasabi in the UK. The plants are grown in disused Victorian watercress beds to mimic their native environment of streams on Japanese mountainside. With nuances unique to its local environment, the quality is outstanding. As well as growing wasabi, they also make a range of own-label products which incorporate the wasabi and other typical Japanese ingredients such as yuzu.

Increasingly, The Wasabi Company is recognised in Europe as the premium supplier for high-quality, Japanese ingredients. Over the last decade and inspired by requests from leading chefs in the UK and Europe, they have procured a Japanese product range of over 350 ingredi-

ents, all with a focus on quality, provenance, and authenticity. Their range includes fresh, unpasteurised soy sauce, handmade, double-fermented miso, aged vinegars, kombu and dashi stock, forest-grown shiitake mushrooms, yuzu citrus, and many more.

The range perfectly meets the culinary trend for Japanese-influenced cuisine, fermented foods, and rare, artisanal crafted products. Whether you are looking for inspiration to create a new dish or the finishing touch to an existing one, The Wasabi Company product range is an inspired resource.

## JORDÀ

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Jordà is Catalan for Jordaens, the family name of founder and owner Maarten.

Maarten trained as a chef and honed his skills working in Michelin star restaurants in Belgium and the Netherlands. As a skilled pâtissier, he developed a passion and interest in making tasty, crispy toppings and finishing decorations. Recognising the challenge that many kitchens may not have the staff, capacity, or necessary knowhow to create that unique and special dessert topping, Maarten emerged himself in the study of food technology before setting up Jordà.

Jordà produce a range of salty and sweet crumbles, crispy grains and seeds puffed in sunflower oil, salty and sweet crunches, and vinegar powders to use as

a topping on many different sweet and savoury creations. Maarten has duly earned the coveted company title of Chief Crumble Officer.

In 2019, Jordà received the Gault Millau Culinary Innovators Award for their unique product line. Their mission is to inspire chefs with crispy toppings and surprising ingredients. The range is available in Ireland exclusively through Redmond Fine Foods.



# KITCHEN ESSENTIALS + GROCERY

## PREMIUM VINEGARS



### Cabernet Sauvignon Red Wine Vinegar

Code 080.100.031  
UoM EACH  
Format 2Ltr



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



### Chardonnay White Wine Vinegar

Code 080.100.046  
UoM EACH  
Format 2Ltr



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



### Pedro Ximenez Sherry Vinegar

Code 080.100.120  
UoM EACH  
Format 2Ltr



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



### Rosé Wine Vinegar

Code 080.100.122  
UoM EACH  
Format 2Ltr



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



### Cabernet Sauvignon Red Wine Vinegar

Code 080.100.045  
UoM EACH  
Format 250ml



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



### Chardonnay White Wine Vinegar

Code 080.100.115  
UoM EACH  
Format 250ml



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



### Pedro Ximenez Sherry Vinegar

Code 080.100.030  
UoM EACH  
Format 250ml



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



### Rosé Wine Vinegar

Code 080.100.123  
UoM EACH  
Format 250ml



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



### Sherry Vinegar - Jerez

Code 080.100.116  
UoM EACH  
Format 250ml

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



### Moscatel Vinegar

Code 080.100.220  
UoM EACH  
Format 250ml

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



### Villa Manodori Balsamic Vinegar

Code 080.100.185  
UoM EACH  
Format 250ml

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



### Villa Manodori Cherry Balsamic Vinegar

Code 080.100.195  
UoM EACH  
Format 250ml

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



### Organic Balsamic Vinegar - Dark

Code 080.100.020  
UoM EACH  
Format 250ml

Soler Romero, Spain, blend of Pedro Ximenez and Malbec, 5 years in oak barrels



### Organic Balsamic Vinegar - White

Code 080.100.201  
UoM EACH  
Format 5Ltr



Soler Romero, Spain, blend of Pedro Ximenez and Malbec, 12 months in oak barrels



### Balsamic Vinegar 2yrs

Code 080.100.015  
UoM EACH  
Format 5Ltr

Italy, IGP Certification



### Modena Apple Balsamic

Code 080.100.001  
UoM EACH  
Format 250ml



Italy, ideal alternative to apple cider vinegar





## PREMIUM VINEGARS



### Organic Apple Cider Vinegar

Code 080.100.050  
UoM EACH  
Format 250ml

Soler Romero, Spain



### Apple Cider Vinegar

Code 080.100.121  
UoM EACH  
Format 2Ltr



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



### Apple Cider Vinegar 5%

Code 080.100.061  
UoM EACH  
Format 5Ltr



France - Mild acidity and fruit tartness



### Champagne Vinegar

Code 080.100.040  
UoM EACH  
Format 5Ltr



France - Delicate blend of chardonnay and pinot noir grapes



### Raspberry Wine Vinegar 7%

Code 080.100.125  
UoM EACH  
Format 500ml



France - Ideal for fruit salads, poultry sauces or sweet and sour desserts



### Elderberry Vinegar

Code 080.100.065  
UoM EACH  
Format 250ml



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



### Banyuls Vinegar 5yrs

Code 080.100.025  
UoM EACH  
Format 500ml



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



### Verjus du Perigord

Code 080.100.180  
UoM EACH  
Format 750ml

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



### Minus 8 Red Verjus

Code 080.100.090  
UoM EACH  
Format 500ml

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



### Minus 8 White Verjus

Code 080.100.095  
UoM EACH  
Format 500ml

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



### Minus 8 IP8 Beer Vinegar

Code 080.100.091  
UoM EACH  
Format 200ml



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



### Minus 8 Wine Vinegar 5%

Code 080.100.100  
UoM EACH  
Format 200ml



Canada - Icewine grapes, complex and aromatic with notes of ripe tropical fruit, apple butter and Asian spice

# KITCHEN ESSENTIALS + GROCERY

## JAPANESE + VARIOUS ASIAN CONDIMENTS



### Hon Mirin Rice Wine Vinegar

Code 080.300.063  
UoM EACH  
Format 300ml

Japan - Mikawa - 100% natural ingredients and minimum fermentation time of one year



### Nachi Kurokomesu Sticky Rice Vinegar

Code 080.000.107  
UoM EACH  
Format 300ml



Japan - The only black vinegar made from sticky rice, a process carried out entirely by hand over 500 days



### Shiro Shoyu White Soy Sauce

Code 080.000.101  
UoM EACH  
Format 360ml



Japan - Use to seasons stocks, broths, noodles, braised vegetables, seasoned rice, stir fries



### Champonzu Citrus Dark Ponzu Sauce

Code 080.000.105  
UoM EACH  
Format 300ml

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



### Namashibori Yuzu Ponzu

Code 080.000.125  
UoM EACH  
Format 300ml



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



### Sanbaizu Bonito Rice Vinegar

Code 080.100.140  
UoM EACH  
Format 300ml

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



### Tosazu Dashi Vinegar

Code 080.100.170  
UoM EACH  
Format 300ml

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



### Dark Ume Plum Vinegar

Code 080.100.142  
UoM EACH  
Format 290ml



Japan - Sweet ripe plum vinegar from Wakayama, perfect balance for acidity, fruit and sweetness



### Chinkiang Black Rice Vinegar

Code 080.300.062  
UoM EACH  
Format 550ml



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



## COOKING ALCOHOLS



### Cooking White Wine 11°

Code 080.300.135  
UoM EACH  
Format 5Ltr

Premium Seasoned Alcohol



### Cooking Red Wine 11°

Code 080.300.140  
UoM EACH  
Format 5Ltr

Premium Seasoned Alcohol



### Cooking Pedro Ximenez Sherry

Code 080.300.065  
UoM EACH  
Format 750ml

Premium Seasoned Alcohol



### Cooking Brandy 40°

Code 080.300.100  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Calvados 40°

Code 080.300.105  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Madeira 17°

Code 080.300.110  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Marsala 17°

Code 080.300.115  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Pastis 45°

Code 080.300.120  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Porto 20°

Code 080.300.125  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Rum 40°

Code 080.300.130  
UoM EACH  
Format 1Ltr

Premium Seasoned Alcohol



### Cooking Choya Sake

Code 080.300.075  
UoM EACH  
Format 750ml



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

# KITCHEN ESSENTIALS + GROCERY

## PREMIUM OLIVE OIL + OTHER PRESSED OILS



### Molino XV Olive Oil

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

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



### Picual XV Olive Oil

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

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



### Arbequina XV Olive Oil

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

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



### Smoked Arbequina XV Olive Oil

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

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



### Villa Manodori Lemon XV Olive Oil

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

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



### Villa Manodori Red Pepper XV Olive Oil

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

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



### Villa Manodori Rosemary XV Olive Oil

Code **080.210.020**  
UoM **EACH**  
Format **250ml**

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



### Yuzu XV Olive Oil

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

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



### Neus Especial Arbequina XV Olive Oil

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

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



### Coppini XV Olive Oil

Code **080.200.005**  
UoM **EACH**  
Format **5Ltr**

Italy - Cold-pressed blend



### Walnut Oil

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

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



### Hazelnut Oil

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

France - Tangy, nutty taste ideal for salads



### Avocado Oil

Code **080.205.010**  
UoM **EACH**  
Format **250ml**

Chile - Cold-pressed in the Andes, strong emerald-green colour with a fine, fruity and slightly nutty taste



### Almond Oil

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

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



### Pistachio Nut Oil

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

France - Fresh and delicate pistachio aromas, ideal for carpaccio



### Pumpkin Seed Oil

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

Austria - Intense nutty taste with a touch of bitterness

## TRUFFLE PRODUCTS + DISH TOPPINGS



### Black Summer Truffle Oil

Code 080.210.050  
UoM EACH  
Format 250ml

Italy - Extra virgin olive oil infused with premium black truffle - Tuber aestivum



### White Alba Truffle Oil

Code 080.210.055  
UoM EACH  
Format 250ml

Italy - Extra virgin olive oil infused with premium white truffle - Tuber magnatum



### Black Winter Truffle Vinegar

Code 080.210.060  
UoM EACH  
Format 500ml

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



### Black Winter Truffle Juice

Code 080.500.055  
UoM EACH  
Format 120g

Italy - Ideal for hot dishes



### Orange Oil

Code 080.210.065  
UoM EACH  
Format 500ml

Cold-pressed orange oil in rapeseed oil. Mix 1:3 with other oils



### Yuzu Caviar Pearls

Code 080.210.033  
UoM EACH  
Format 50g

Spherification technique, ideal for toppings



### Lemon + Pepper Caviar Pearls

Code 080.210.034  
UoM EACH  
Format 50g

Spherification technique, ideal for toppings



### Lemon + Lime Caviar Pearls

Code 080.210.036  
UoM EACH  
Format 365g

Spherification technique, ideal for toppings



### Soy Sauce + Wasabi Crumble Topping

Code 040.225.084  
UoM EACH  
Format 500g

Innovative and convenient topping for finishing dishes



### Caesar Crumble Topping

Code 040.225.102  
UoM EACH  
Format 500g

Innovative and convenient topping for finishing dishes



### Crispy Spelt Topping

Code 040.225.103  
UoM EACH  
Format 500g

Innovative and convenient topping for finishing dishes



### Crispy Quinoa Topping

Code 040.225.104  
UoM EACH  
Format 225g

Innovative and convenient topping for finishing dishes

# KITCHEN ESSENTIALS + GROCERY

## STOCKS, SAUCES + FONDS



### Chicken Fond

Code **080.400.005**  
UoM **EACH**  
Format **1.5kg**



Sosa - High concentration, jellified chicken broth, use as a base for sauces, soups or rice dishes



### Duck Fond

Code **080.400.010**  
UoM **EACH**  
Format **1.5kg**



Sosa - High concentration, jellified duck broth, use as a base for sauces, soups or rice dishes



### Veal Stock 25%

Code **080.405.002**  
UoM **EACH**  
Format **2kg x 3**

Made in Ireland, Co. Kildare



### Chicken Stock 30%

Code **080.405.003**  
UoM **EACH**  
Format **2kg x 3**

Made in Ireland, Co. Kildare



### Fish Stock

Code **080.405.011**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Brix 5 - Ready to use, made from meaty whitefish bones and pure spring water



### Fish Demi Glace

Code **080.405.007**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Brix 6 - Ready to use, made from meaty whitefish bones and pure spring water



### Langoustine Demi Glace

Code **080.405.009**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Brix 4.5 - Ready to use, made from wild-caught Norwegian langoustines and pure spring water



### Shellfish Demi Glace

Code **080.405.008**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Brix 8 - Ready to use, slow-cooked stock of shrimps from Lyngenfjorden, North Norway, and pure spring water, no added salt



### Ramen Shoyu

Code **080.405.014**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Brix 12 - Ready to use, traditional Japanese recipe



### Ramen Spicy

Code **080.405.016**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Brix 7 - Ready to use, traditional Japanese recipe



### Hollandaise Sauce

Code **080.405.012**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Ready to use, rich sauce made from reduced vegetable stock and butter



### Red Wine Sauce

Code **080.405.013**  
UoM **CASE**  
Format **1Ltr x 6**

Salsus - Ready to use, indulgent sauce made from reduced beef stock, red wine and butter

## INTERNATIONAL SAUCES + PASTES



### Spanish Smoked Salsa Brava

Code 080.005.160  
UoM EACH  
Format 1.1kg



Sosa - Ready to use, traditional spanish recipe, smooth smokey tomat flavour



### Japanese Teriyaki Sauce

Code 080.005.095  
UoM EACH  
Format 1.2kg



Sosa - Ready to use, traditional Japanese recipe, distinctly rich sweetness and saltiness with a little bit of tang



### Japanese Tonkatsu Sauce

Code 080.005.100  
UoM EACH  
Format 1.2kg



Sosa - Ready to use, traditional Japanese recipe, thick texture, sweet and tangy with a unique spicy flavour



### Lebanese Tahini Paste

Code 080.005.120  
UoM EACH  
Format 1kg

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



### Wasabi Mustard

Code 080.000.170  
UoM EACH  
Format 175g



The Wasabi Company - Great Taste Award, well balanced, medium heat



### Wasabi Mayonnaise

Code 080.000.171  
UoM EACH  
Format 175g

The Wasabi Company - Great Taste Award, all natural mayo perfectly balanced with the mild, authentic flavour of fresh wasabi



### Yuzu Mayonnaise

Code 080.000.172  
UoM EACH  
Format 175g

The Wasabi Company - Great Taste Award, aromatic and tart flavour of fresh yuzu combines exceptionally well with this all natural mayonnaise



### Yuzu Mustard

Code 080.000.173  
UoM EACH  
Format 175g

The Wasabi Company - Great Taste Award, unique, tart flavour of fresh yuzu in mild mustard



### Red Miso Paste

Code 080.000.140  
UoM EACH  
Format 1kg

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



### White Miso Paste

Code 080.000.155  
UoM EACH  
Format 1kg

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



### Gochujang Chilli Paste

Code 080.000.200  
UoM EACH  
Format 500g

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



### Grange-Island Hot Sauce

Code 080.000.026  
UoM EACH  
Format 200ml

Made in Ireland - Hand crafted and small batched produced in Co. Kildare

# KITCHEN ESSENTIALS + GROCERY

## ASIAN INGREDIENTS + FERMENTED PRODUCTS



### Gochugaru Chilli Flakes

Code 080.500.201  
UoM EACH  
Format 500g

Traditional spicy Korean chillies, can be used as is on grilled meat or mixed in sauces



### Panko Potato Flakes

Code 080.500.075  
UoM EACH  
Format 1kg



Sosa - made from dehydrated potato starch, extra crispy



### Gluten Free Panko Potato Flakes

Code 080.500.010  
UoM EACH  
Format 1kg



Sosa - made from dehydrated potato starch, extra crispy



### Panko Bread Crumbs

Code 080.500.005  
UoM EACH  
Format 1kg

Japan - highest quality



### Beetroot Vegetable Sheets

Code 080.500.019  
UoM PKT  
Format x 10

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



### Potato Vegetable Sheets

Code 080.500.024  
UoM PKT  
Format x 10



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



### Spinach + Potato Vegetable Sheets

Code 080.500.026  
UoM PKT  
Format x 10

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



### Gyoza No Kawa Dough Sheets

Code 080.500.023  
UoM PKT  
Format x 24



ø 8.5cm - Dumpling wrappers



### Bonito Flakes - Dried Smoked Tuna

Code 130.070.015  
UoM EACH  
Format 500g

Japanese Katsuobushi - Skipjack tuna, strong umami flavour for soups, sauces or rice topping



### Bonito Flakes - Dried Smoked Tuna

Code 130.070.016  
UoM CASE  
Format 20 x 25g

Japanese Katsuobushi - Skipjack tuna, strong umami flavour for soups, sauces or rice topping



### Sour Fermented Walnuts

Code 080.500.045  
UoM EACH  
Format 600g

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



### Sweet Fermented Walnuts

Code 080.500.050  
UoM EACH  
Format 300g

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



### Organic Tempeh

Code 080.500.017  
UoM EACH  
Format 200g



Fermented Soy Beans - Fry thin slices, then deglaze in the pan with peanut or chilli sauce



### Organic Smoked Tempeh

Code 080.500.022  
UoM EACH  
Format 170g



Fermented Soy Beans - Fry thin slices, then deglaze in the pan with peanut or chilli sauce



### Coconut Milk

Code 080.500.000  
UoM EACH  
Format 1Ltr

Thailand



### Organic Soft Tofu

Code 080.500.030  
UoM EACH  
Format 300g



Japan - Silken and smooth, ready to use, made with organic soy and fresh spring water





MEAT,  
POULTRY  
+ GAME

## BEHER

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

For more than 30 years Beher has been dedicated to the breeding of pure bred Iberico pigs and this is the key to their success. The same breed factor, free-range breeding, specific and controlled feeding, and the guarantee of animal welfare ensures homogeneity across their products. With farms in Spain and Portugal, over 3,000 breeding dams and 70 sire pigs, all of which are pure bred Iberico,

as well as their own insemination centre, Beher abides by very strict principles when it comes to breeding and their pigs.

Beher is focused on sustainable farming practices, maximising efficiency through control of air and temperature flow, investment into a circular economy, transformation of waste into biomass, and investments into clean energies including a near-term project rollout for solar panel installation across all farms.

In combining craftsmanship, tradition, experience, and innovation Beher guarantees the highest standards of excellence and quality to offer a unique and authentic consumer experience. Present in all five continents, the Beher brand of products are found in the most discerning professional kitchens and food markets.

## LES DÉLICES DE ST ORENS

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Les Délices de Saint Orens is a duck foie gras and duck meat producer, based near St-Jean-de-Luz in the French Southwest.

Founded in 2006 by Bruno Castaing and Guy Dehez, they raise ducks on their own farm in a small village of the Landes region. Castaing is a third generation preserves producer, while Dehez is from a long lineage of duck farmers and foie gras producers. Their combined experience and family know-how ensure the highest quality and authenticity of their exceptional products.

Their small team raise the ducks on fresh open ground for 14 to 16 weeks, carefully controlling all aspects of their nutrition. From their own fields, they harvest the

corn which is fed to the ducks. This circular approach to husbandry ensures an authentic final product with total traceability.

They are one of the only producers in France to use this full cycle process on their ducks and products, from rearing to slaughtering, smoking, or transforming and packaging.

Their award winning products are used by renowned chefs all over France and are available in Ireland through Redmond Fine Foods.



## WAGYU BEEF

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Redmond Fine Foods offer two brands of Wagyu beef - authentic Japanese Kobe Wagyu, Kobe Wine Beef, and Australian, pure Wagyu pedigree beef, 2GR.

**Kobe Wine Beef** is raised in the famous Hyogo prefecture in Kobe, Japan. While Kobe is famous for A5 Wagyu, it also boasts a booming wine industry. The farmers at Kobe Wine Beef Association partnered with the local wine manufacturers and the cows are fed grape lees, a by-product from the wine production. This fermented by-product raises the polyphenol levels in the cows, creating very low stress levels, which in turn yields exceptionally tender meat.

All Japanese A5 Wagyu arrives with a Certificate of Authenticity.

**2GR Australian Wagyu** cattle are free roaming animals, raised on the pristine pastures of New South Wales. With a 10,000 head

count of Japanese Black Wagyu pedigree, 2GR are one of the largest Wagyu programs outside Japan. They are uncompromising in their pursuit to deliver an exceptional Wagyu experience, with enhanced quality, texture, and flavour. The calves are naturally raised on mother's milk before weaning at 6 to 8 months old. The young cattle then graze on forage crops and from 18 months they are fed a nutritious formulation of wheat, barley, and corn for a minimum of 400 days. No chemicals, steroids, antibiotics or hormones are introduced to the feed.

With mouth-melting silkiness, full-flavoured character and distinct umami profile, 2GR's buttery Wagyu makes for an exceptional beef eating experience.

## IBERIQ IBERICO PORK

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IberiQ Spanish Meat is a family-owned business located in Salamanca, Spain. They specialise in the production of exquisite meats and hams from the unique Iberian pig and supply customers in more than 30 countries. IberiQ work according to the highest quality standards and all products are certified Iberian quality.

The Iberian pig is the last descendant of a species that once extended its dominance through the forests of the Mediterranean but is now only present in the Iberian Peninsula. A small animal, with slender legs and an elongated, narrow snout, it covers great distance in search of food and shows a remarkable capacity for muscle fat. These characteristics arise from the extraordinary symbiosis between the Iberian pig and its natu-

ral environment, the 'dehesa' pasture, a multi-agricultural system and cultural landscape specific to Spain and Portugal. IberiQ pigs are reared free-range, for a minimum of one year, on the dehesa. Their presence helps sustain and maintain this unique, natural environment.

For many years, consumers could enjoy cured Iberian pig charcuterie but fresh meat was a great unknown. This has changed and IberiQ supply their fresh cuts of Iberian pig into the finest kitchens around the world. The versatility of Iberian meat and its incredible flavour make it an essential kitchen indulgence.



## PETER'S FARM

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The Netherlands is renowned for its first-rate milk-fed veal, a reputation duly achieved due to its high animal welfare practices. Based in Apeldoorn, Peter's Farm has achieved an exemplary level of animal welfare thanks to their own, state-of-the-art, proprietary techniques in husbandry and care, and an approach which exceed the standards set by the Dutch Society for the Protection of Animals.

Peter's Farm prides itself on their considerate treatment of calves and their philosophy is based on five core values: quality, animal welfare, traceability, food safety and transparency. Their carefully selected farming partners raise calves in natural herds and with due care given to each individual animal. This system of natural animal husbandry maintains the health of the overall herd, ensuring the animals are of similar size and weight, preventing malnutrition,

while ensuring constant access to food. They never use hormones or other harmful additives, raising each calf on a diet of specially formulated milk and grains to encourage natural behaviour and development.

Peter's Farm sets the standard for veal production, founded on philosophies of excellence in farm management. Their methods combined with comprehensive safety measures results in a distinctly superior quality of veal with supreme taste, flavour and tenderness.

## THORNHILL DUCK

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In 2018, Thornhill Duck won the coveted Eurotoques Farm category award. This won't come as a surprise to anyone familiar with this excellent Irish product.

Kenneth Moffitt and his family have been rearing ducks and geese in Blacklion, Co. Cavan for over 25 years, a labour of love in relentlessly trying to improve their process and product.

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

Working yearly on the breed cycles direct with the hatcheries, their Aylesbury-Pekin cross-bred duck is unique. Day old ducklings are brought in and reared in heated, straw bed pens over an 8-week period. When the birds are ready to be processed, Thornhill ducks are dry plucked and wax finished. This labour intensive process leaves the skin soft and velvety and, when cooking, the moisture is retained in the flesh while the skin itself becomes deliciously crispy.

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



# MEAT, POULTRY + GAME

## WAGYU BEEF + IBERICO PORK



### Full Blood Japanese Wagyu Fillet

Code 090.015.081  
UoM KG  
Format -4.5kg



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



### FB Japanese Wagyu Ribeye Lip Off Cap Off

Code 090.015.019  
UoM KG  
Format -3kg



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



### FB Japanese Wagyu Striploin Chain On

Code 090.015.009  
UoM KG  
Format -3kg



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



### Full Blood Austr. Wagyu Fillet Chain Off

Code 090.015.006  
UoM KG  
Format -2.5kg



2GR - House Selection BMS 9+, other grades available, mouth-melting silkiness, full-flavoured character and distinct "umami" profile



### Full Blood Australian Wagyu Ribeye

Code 090.015.012  
UoM KG  
Format -5.5kg



2GR - House Selection BMS 9+, other grades available, mouth-melting silkiness, full-flavoured character and distinct "umami" profile



### Full Blood Australian Wagyu Striploin

Code 090.015.011  
UoM KG  
Format -3.5kg



2GR - House Selection BMS 9+, other grades available, mouth-melting silkiness, full-flavoured character and distinct "umami" profile



### Full Blood Australian Wagyu Rump Cap

Code 090.015.035  
UoM KG  
Format -1.2kg



2GR - House Selection BMS 9+, other grades available, mouth-melting silkiness, full-flavoured character and distinct "umami" profile



### Iberico Pork Presa

Code 099.054.000  
UoM KG  
Format -750kg



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



### Iberico Pork Cheek

Code 099.054.010  
UoM KG  
Format -1kg



Spain - IberiQ - Tender cut with a rich flavour profile with excellent marbling



### Iberico Pork Secreto - Flank

Code 099.054.015  
UoM KG  
Format -350g



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



### Iberico Pork Skewers

Code 099.054.016  
UoM KG  
Format -6.5kg



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



### Iberico Pork Carré - Rack

Code 099.054.026  
UoM KG  
Format -1.5kg



Spain - IberiQ - An exceptional cut with a rich flavour profile with excellent marbling



### Iberico Pork Loin

Code 099.054.030  
UoM KG  
Format -950g



Spain - IberiQ - The leanest cut of the Iberian pork, very versatile cut, juicy and very distinctive nutty flavour



**MILK-FED VEAL**



**Milk-Fed Veal Short Loin - Kitchen Trim**

Code 090.030.025  
UoM KG  
Format -2.2kg



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



**Milk-Fed Veal Rump**

Code 090.030.040  
UoM KG  
Format -2kg



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



**Milk-Fed Veal Pistola Tail-Skirt Off**

Code 090.030.050  
UoM KG  
Format -35kg



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



**Milk-Fed Veal Shoulder Bone Out**

Code 090.030.060  
UoM KG  
Format -6.5kg



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



**Milk-Fed Veal Osso Buco**

Code 090.030.075  
UoM KG  
Format



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



**Milk-Fed Veal Cheek**

Code 090.030.080  
UoM KG  
Format



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



**Milk-Fed Veal Liver**

Code 090.030.095  
UoM KG  
Format -4.5kg



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



**Milk-Fed Veal Heart Sweetbreads**

Code 099.030.090  
UoM KG  
Format -500g



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

# MEAT, POULTRY + GAME

## WILD GAME + VENISON



### Red Legged Partridge - Oven Ready

Code 090.300.015  
UoM CASE  
Format 5 x ~290g



Ireland - Nov to Jan - A slightly more gamey and sweet flavour compared to pheasant, partridge is strong enough to take on hearty flavours



### Pheasant - Oven Ready

Code 090.300.005  
UoM CASE  
Format 10 x ~650g



Ireland - Nov to Jan - Tender meat, with a mild gamey taste, rich flesh, with a distinctive red colour



### Wild Grouse - Oven Ready

Code 090.300.022  
UoM CASE  
Format 10 x ~330g



Ireland - Sept - Lean bird with a strong, distinctive aromatic flavour and a hint of smokeyness



### Wild Mallard - Oven Ready

Code 090.300.024  
UoM CASE  
Format 10 x ~600g



Ireland - Sept to Jan - Mild flavour similar to red meat, good amount of fat, best roasted



### Wood Pigeon

Code 090.300.021  
UoM CASE  
Format 5 x 250g



Ireland - All Year - Complex earthy, woodland taste thanks to the diversity of its wild diet



### Farmed Rabbit

Code 090.305.081  
UoM EACH  
Format ~1.4kg



France - All Year - Delicate flesh with earthy flavours, almost sweet with a gamey taste



### Wild Game Meat Mix - Bird and Game

Code 090.305.060  
UoM KG  
Format ~2.5kg



Ireland - Nov to March - Mallard, venison, rabbit, pheasant, partridge and grouse meats



### Wild Sika Venison Loin

Code 090.305.010  
UoM KG  
Format ~1.5kg



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



### Wild Sika Venison Saddle

Code 090.305.005  
UoM KG  
Format 3-5kg



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



### Wild Sika Venison Haunch Bone In

Code 090.305.015  
UoM KG  
Format 3-5kg



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



### Wild Sika Venison Haunch Bone Out

Code 090.305.020  
UoM KG  
Format 2-4kg



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

## DUCK PRODUCTS



### Whole Duck - Dry Plucked

Code 090.200.000  
UoM CASE  
Format 6 X -2.2kg



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



### Whole Duck - New York-Dressed

Code 090.200.002  
UoM CASE  
Format 6 X -2.2kg



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



### Duck Leg

Code 090.200.011  
UoM CASE  
Format 10 x -280g

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



### Duck Fat

Code 090.200.026  
UoM EACH  
Format 3.6kg



Rougié - Rendered and filtered pure duck fat from Moulard corn-fed ducks raised free-range. Incredibly flavourful with a rich, silky mouth feel



### Duck Foie Gras Lobe

Code 090.400.100  
UoM KG  
Format -650g

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



### Duck Terrine with Foie Gras

Code 090.400.120  
UoM KG  
Format -1kg

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



### Duck Breast Stuffed with Foie Gras

Code 090.400.135  
UoM KG  
Format -300g



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



### Oven-Cooked Duck Terrine

Code 090.400.125  
UoM KG  
Format -1.1kg



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



### Duck Mousse with Foie Gras 10%

Code 090.400.145  
UoM KG  
Format -1kg

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



### Rillettes of Duck Terrine

Code 090.400.140  
UoM KG  
Format -1kg



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



### Confit Duck Legs

Code 090.400.101  
UoM KG  
Format 1.25kg

France - Délices de St Orens - 5 legs, open-air ducks, fed locally-grown grain which ensure the highest quality duck meat and total traceability as all products are made on the farm



### Duck Magret

Code 090.400.105  
UoM KG  
Format 300g



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



### Smoked Duck Breast

Code 090.400.130  
UoM KG  
Format -300g



France - Délices de St Orens - Open-air ducks, fed locally-grown grain which ensure the highest quality duck meat

# MEAT, POULTRY + GAME

## SPANISH CHARCUTERIE



### Jamon 100% Iberico de Bellota Bone In

Code 090.500.000  
UoM KG  
Format -7kg



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



### Jamon 100% Iberico de Bellota Bone Out

Code 090.500.005  
UoM KG  
Format -4.5kg

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



### Jamon 100% Ibe. de Bel. Whole Leg Bone In

Code 090.500.015  
UoM KG  
Format -7kg



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



### Jamon Serrano Reserva 24mths Bone Out

Code 090.500.045  
UoM KG  
Format -4.5kg

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



### Paleta 100% Iberico de Bellota Bone Out

Code 090.500.160  
UoM KG  
Format -2.5kg

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



### Flat Spanish Pancetta

Code 090.500.070  
UoM KG  
Format -3kg

Spain - Alvarez - Perfect for slicing or dicing into lardons, brushed with a traditional marinade and left to cure naturally, resulting in an exquisite melt-in-the-mouth product



### Pancetta Iberico de Bellota

Code 090.500.075  
UoM KG  
Format -2.5kg



Spain - Casalba - Acorn-fed, free-roaming Pata Negra pigs meat, finest grade of ibérico, smooth texture and rich, savoury taste



### Salchichon 100% Iberico de Bel. Sliced

Code 090.500.102  
UoM CASE  
Format 20 x 100g



Spain - Beher - Iberico pork loin and fat minced then mixed, kneaded and seasoned with salt, garlic and spices. It is left to stand for 24 hours and then stuffed into a natural casing and hung up for 3+ months



### Chorizo 100% Iberico de Bel. Sliced

Code 090.500.101  
UoM CASE  
Format 20 x 100g



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



### Paleta 100% Iberico de Bel. Sliced

Code 090.500.106  
UoM CASE  
Format 20 x 100g



Spain - Beher - Acorn-fed, free-roaming Iberian pigs meat, finest grade of ibérico, 18 to 24 months curing



### Pata Negra Paleta 100% Iberico de Bel. Sliced

Code 090.500.112  
UoM CASE  
Format 20 x 100g



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



### Lomo 100% Iberico de Bellota Sliced

Code 090.500.107  
UoM CASE  
Format 20 x 100g



Spain - Beher - Made from tenderloin of Iberico pig, it is first cured in Spanish sea salt and pimenton then put in a natural casing and hung up for up to 12 months



### Salchichon 100% Iberico

Code 090.500.111  
UoM KG  
Format -1.2kg

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



### Chorizo 100% Iberico

Code 090.500.109  
UoM KG  
Format -1.2kg

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

## SPANISH, ITALIAN + IRISH CHARCUTERIE



### Lomo 100% Iberico Cebo de Campo

Code 090.500.108  
UoM KG  
Format -1.25kg

Spain - Beher - Spain - Beher - Made from tenderloin of Iberico pig, it is first cured in spanish sea salt and pimenton then put in a natural casing and hung for up to 12 months



### Chorizo Ristra Picante for Cooking

Code 090.500.115  
UoM KG  
Format -2.5kg

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



### Chorizo Oreado

Code 090.500.125  
UoM EACH  
Format 1kg

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



### Sobrasada Iberica

Code 090.500.155  
UoM KG  
Format -2.5kg

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



### Lardo di Colonnata

Code 090.505.015  
UoM KG  
Format -1.5kg

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



### Lardo di Montalcino

Code 090.505.016  
UoM KG  
Format -2kg

Italy - Tuscan specialty made from the best layers of bacon from adult pigs, rubbed with local spices, covered with salt and sprinkled with wild herbs



### Salame Strolghino di Culatello

Code 090.505.045  
UoM KG  
Format ~300g

Italy - Pallavicina - Thin and small salami typical of the Parma and Piacenza provinces, obtained from the lean trimmings of culatello and prosciutto



### Nduja Di Spilinga

Code 090.505.065  
UoM KG  
Format -400g

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



### San Daniele Prosciutto 14mths

Code 090.515.006  
UoM KG  
Format -8kg

Italy - Fine texture, pale pink colour, with a full, sweet bouquet and hints of melon and almonds



### Bresaola Sliced

Code 090.515.007  
UoM EACH  
Format 20 x 250g

Italy - Air-dried, salted beef, aged two or three months, made from top round cut, lean and tender, with a sweet, musty smell



### Traditional Irish Black Pudding

Code 090.050.016  
UoM EACH  
Format 1kg

Ireland - Tommy Doherty - Award winning Craft Butchers based in Kells, Co. Meath



### Traditional Irish White Pudding

Code 090.050.070  
UoM EACH  
Format 1kg

Ireland - Tommy Doherty - Award winning Craft Butchers based in Kells, Co. Meath





MODERN  
GASTRONOMY

## SOSA INGREDIENTS

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Sosa started out in 1976 as a family business producing handcrafted, traditional Catalan wafers and Christmas sweets. At the turn of this century, a new approach to gastronomy began, led by Ferran Adrià of famed restaurant El Bulli, nestled on the northeast coast of Spain. Adrià presented a fresh perspective on the world of modern cuisine, and one which required new and thoughtful gastronomic solutions. Guided by culinary professionals and industry peers, Sosa Ingredients (Sosa) began producing texturising agents and unique and novel, solution-led ingredients.

Today, Sosa has two production sites, is present in more than 80 countries, and their range comprises of more than 10 unique product categories.

The company is defined by the pillars of limitless creativity, knowledge exchange, and modern gastronomy. As they say at Sosa, “we imagine tomorrow’s gastronomy”.

Sosa’s mission is to inspire and build a global community around innovation and creativity. With a defined emphasis on natural ingredients, their entire catalogue of products brilliantly illustrates this point, and where each ingredients possible application is only limited by imagination. From gelling, whipping and airming agents to various technical sugars; from pork airbag – a classic Catalan inspiration – to potato air bag; and from Cantonese-style candied nuts to flours and pure nut pastes and pralines, the list goes on. From freeze

dried fruit, whole and powders, and wet proof crispies to natural colourings; from preserved fruit and peel to concentrated pastes and flavours, Sosa is the cornucopia of culinary possibilities.

For Sosa, the notion of provenance is a key fundamental when sourcing ingredients. In 2016 they acquired an almond selection and processing plant in Lleida at the heart of the almond plantations of Catalonia. In doing so, they gained complete control of this essential, pastry-making ingredient’s value chain.

Aside from other progressive measures such as generating 50% of their energy requirements through onsite, renewable energy sources, the ideals of sustainability are at the nucleus of responsible gastronomy for Sosa. For example, the company puts a huge focus on the benefits of plant-based food and helping customers make the transition away from meat-derived recipes. This is a very technical challenge and, to this end, Sosa recently launched a beautiful pastry brochure of plant-based indispensables. A product list curated to assist the pastry chef in offering an alternative to the classic dairy recipe without ever renouncing the maximum flavour and the perfect texture.

Redmond Fine Foods are working with Sosa since 2009. Back then, it was the chef’s secret range of kitchen ingredients, to help push the boundaries of taste and texture. Today, Sosa Ingredients are a gastronomic necessity.





# MODERN GASTRONOMY

## ACID



### Cremor Tartar

Code 100.000.025  
UoM EACH  
Format 1kg



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



### Powdered Citric Acid - Anhidra Thin

Code 100.055.005  
UoM EACH  
Format 1kg



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



### Ascorbic Acid

Code 100.055.010  
UoM EACH  
Format 1kg



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

## AIRBAG



### Pork Air Bag - Coarse

Code 100.200.000  
UoM EACH  
Format 750g

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



### Pork Air Bag - Fine

Code 100.200.005  
UoM EACH  
Format 600g

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



### Potato Air Bag - Coarse

Code 100.200.010  
UoM EACH  
Format 750g



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



### Free Air Bag

Code 100.200.030  
UoM EACH  
Format 400g



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



NATURAL COLOUR



**Vegetable Charcoal Powder**

Code 100.300.025  
UoM EACH  
Format 50g



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

FLAVOURS IN POWDER



**Smoke Powder Natural**

Code 100.100.000  
UoM EACH  
Format 500g



Sosa - Natural aroma to add smokey notes to recipes.

ENZYME



**Enzymatic Fruit Peeler**

Code 100.050.000  
UoM EACH  
Format 50g



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

AIRING AGENT



**High Foamer - Proespuma - Cold**

Code 100.005.015  
UoM EACH  
Format 700g



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



**High Foamer - Proespuma - Hot**

Code 100.005.020  
UoM EACH  
Format 500g



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



**Naturfoam**

Code 040.320.012  
UoM EACH  
Format 400g



Sosa - This product has emulsifying and aerating properties. It can be used to create foams using all kinds of liquid, as well as stable emulsions that combine water and 50% fat. Mix with a water base first as it is not soluble in fats. Once it has dispersed, aerate the liquid using an electric mixer or foam-maker. Dissolves easily in any hot or cold water-based liquid. It also dissolves in alcohols. Works with liquids with a wide pH range.



**Bubble**

Code 100.005.025  
UoM EACH  
Format 500g



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

# MODERN GASTRONOMY

## EMULSIFIER



### Wax Concept

Code 100.000.035  
UoM EACH  
Format 500g



Sosa - Thickener and coating agent made of bees wax. Dissolve it in fat at 65°C.



### Soy Lecithin

Code 100.000.000  
UoM EACH  
Format 400g



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



### Emulsifying Paste

Code 100.000.005  
UoM EACH  
Format 1kg



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



### Sucro Emul

Code 100.000.010  
UoM EACH  
Format 500g



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



### Natur Emul

Code 100.000.015  
UoM EACH  
Format 500g



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



### Glicemul

Code 100.000.030  
UoM EACH  
Format 400g



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



### Glycerine Liquid

Code 100.000.040  
UoM EACH  
Format 1.3kg



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



THICKENER



**Promochi - Kuzu**

Code 100.010.035  
UoM EACH  
Format 400g



Sosa - This kuzu powder has a high thickening capacity which gives a very translucent and shiny gelatinous texture to creations. In large quantities it is capable of forming thermo-irreversible gels with a very glutinous and elastic texture. Dissolve in cold liquid and then bring to a boil for about 3 minutes. It acquires denser texture as it cools. Good substitute for corn starch, applicable with all types of liquids. Use for sauces, purées, soups, replacing flours and starches.



**Gelcrem - Hot**

Code 100.010.010  
UoM EACH  
Format 500g



Sosa - Refined corn starch, treated at high temperatures. Thickening agent resists high temperatures and is stable to put in the oven, allows freezing. Mix in cold preparation and heat until boiling. Use with any kind of liquid or semi-liquid elaboration. Use for cooked creams as e.g. pastry custards, hot creams, bechamel sauce.



**Gelcrem - Cold**

Code 100.010.015  
UoM EACH  
Format 500g



Sosa - Modified potato starch. Thickening agent gives a creamy texture (as e.g. pastry cream) in cold applications. Mix in cold or hot. Substitute for corn starch, for any kind of liquids. Viscosity stable in the oven, stable in acid mixes. Optimal application for creams like raw pastry cream, cold creams or texturized soups.



**Xanthan Gum - Gelespessa**

Code 100.010.005  
UoM EACH  
Format 500g



Sosa - Carbohydrate (bacterial fermentation of corn starch). Thickening agent, emulsifier, suspensor. Dissolve in cold or hot, mix with an electric mixer. Use with any kind of liquid with water content higher than 80%. Heat resistant, allows freezing, thermo irreversible. Use for sauces, raw coulis, vinaigrettes, texturized soups.



**Clear Xanthan Gum**

Code 100.010.000  
UoM EACH  
Format 500g



Sosa - Same properties as Xanthan gum but increased transparency. Thickening agent, emulsifier, suspensor. Dissolves in cold or hot, mix with an electric mixer. Any kind of liquid with water content higher than 80%. Resistant to heat and freezing, thermo irreversible. Use for sauces, raw coulis, vinaigrettes, soups, syrups.



**Ultratex**

Code 100.010.040  
UoM EACH  
Format 400g



Sosa - Modified tapioca starch. Texturiser and thickener in cold applications. Add to liquid and beat until blended. The resulting mixture can be dried to create thin and crunchy tuiles. Application possible in all kinds of sauces, purées, toppings and baked products.



**Pro-Puré**

Code 100.015.081  
UoM EACH  
Format 350g



Sosa - Corn starch. Thickener. Use in both hot and cold liquids. Tomato-like flesh texture. Ideal for thickening juices, fruit and vegetable purées, coulis, etc.

# MODERN GASTRONOMY

## THICKENER



### Konjac Gum

Code 100.010.030  
UoM EACH  
Format 600g



Sosa - Thickener, stabiliser, gelling agent. Great capacity to absorb water. Has the ability to produce synergies with various additives. Synergy with sucrose and sweet products. Improved by the addition of calcium oxide. Use in thermo-irreversible gelatines with the ability to stick to themselves, cold jams or thermo-irreversible sauces and gels.

## WHIPPING AGENT



### Powdered Egg White - Albuwhip

Code 100.005.005  
UoM EACH  
Format 500g



Sosa - Egg albumin powder. Whipping, emulsifying and coagulant effect. Egg white substitute. Mix while cold in the liquid base with no fat content and disperse with strong agitation. Air retention capacity up to 60%. Coagulant capacity from 57 °C. 25% higher whipping capacity and 5 times more stable than fresh egg white. Use in meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...



### Potatowhip

Code 100.005.011  
UoM EACH  
Format 400g



Sosa - Deodorized potato protein powder. Whipping and foaming effect. Emulsifying and coagulant capacity. It works both cold and hot. Substitute of egg white or albumin due to its coagulant capacity. Use for meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...



### Soyawhip

Code 100.005.012  
UoM EACH  
Format 300g



Sosa - Vegetal protein from hydrolyzed soybean, maltodextrin and xanthan gum. Whipping and foaming effect. Use: May be used for both cold and hot applications. Use with any aqueous liquid, regardless of its pH. Substitute of egg white or albumin due to its coagulant capacity. Use for meringues, spongecakes, doughs, macarons, marshmallows, mousses, foams...

## EXTRACT



### Powdered Milk 1%

Code 100.300.035  
UoM EACH  
Format 500g



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

## FLOUR + CEREAL



### Flour Improver Controlled Fermented

Code 030.015.061  
UoM EACH  
Format 750g



Sosa - Mix of flours, antioxidants and emulsifier to improve fermentation processes in artisanal elaboration of bread. Improves colour, flavour and bread's "honeycomb" and increases flour strength. It also improves water and gas retention in dough and extends preservation of final product.



### Flour Improver High Dampness

Code 030.015.063  
UoM EACH  
Format 750g



Sosa - Mixture of flours, antioxidant and emulsifier to reinforce the fermentation processes in artisan bread making. It improves the colour and flavour of the bread, helps to reinforce the bread's "honeycomb", increases the strength of the flour, improves the retention of water and gas in the dough and prolongs the conservation of the bread.

GELLING AGENT - ANIMAL ORIGIN



**Activa Eb - Meat Glue**

Code 100.015.065  
UoM EACH  
Format 1kg



Transglutaminase enzyme. Tasteless, to bind meat protein together.



**Beef Gelatin in Powder**

Code 100.025.000  
UoM EACH  
Format 750g



Sosa - Powder gelatine of animal origin. Medium gelation speed. Dissolves in hot liquid through strong agitation. Strength: 220 bloom.



**Instagel - Animal Gelatine**

Code 100.025.005  
UoM EACH  
Format 500g



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



**Gelatine Leaf Silver**

Code 100.025.001  
UoM EACH  
Format 2kg



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



**Gold Gelatine Sheets**

Code 100.025.003  
UoM EACH  
Format 2kg



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

GELLING AGENT - VEGETABLE ORIGIN



**Kappa Gum**

Code 100.015.030  
UoM EACH  
Format 600g



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



**Pectina Jaune - Slow Set**

Code 100.015.045  
UoM EACH  
Format 500g



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

# MODERN GASTRONOMY

## GELLING AGENT - VEGETABLE ORIGIN



### Pectina Jaune - Citrus

Code 100.015.050  
UoM EACH  
Format 500g



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



### Pectina Acid Free

Code 100.015.046  
UoM EACH  
Format 500g



Sosa - Thickener specially indicated for the production of dairy and fermented products. Thermoreversible between 40 and 60 °C. Use for the gelation of dairy products and fermented products low in fat, stabilisation of creams, jellies without acid.



### Pectina Low Sugar

Code 100.015.047  
UoM EACH  
Format 500g



Sosa - Thickener and/or gelling agent specially indicated for making fruit preserves low in sugar or calcium, fruit jellies low in sugar or calcium.



### Fruit NH Pectin

Code 100.015.060  
UoM EACH  
Format 500g



Sosa - Thickener and/or gelling agent specially indicated for making glossy gelling agents. Use for neutral acidic or fruit-based iced glazing, thermoreversible jellies low in sugar or in creams.



### Freeze Veggie Gel

Code 100.015.075  
UoM EACH  
Format 500g



Sosa - Mixture of gelling agent, thickener and sweetener of plant origin. Fast gelling gelatin, little sweet, transparent and freeze-resistant. Use for encapsulation of solids, liquids and creamy textures. Elaboration of gel veils and gelatins, sweet and savoury, jellification for mousse stuffing.



### Pectina Nappage X58

Code 100.015.055  
UoM EACH  
Format 500g



Sosa - Thickener and/or gelling agent suitable for use with all types of fatty or milky liquids. Can be frozen and is relatively slow acting (24 hours). Use to make chocolate toppings, milk glazes and calcium-rich products.



### Vegetable Gelling Agent

Code 100.015.000  
UoM EACH  
Format 500g



Sosa - Mixture of plant-based gelling agent extracted from red algae and locust bean gum. The gelatin it forms is very elastic, firm and easy to handle with no adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids. Use for elastic jelly for sweet or savoury applications, "fake pasta", no flour needed.





GELLING AGENT - VEGETABLE ORIGIN



**Vegan Mousse Gelatine**

Code 100.025.006  
 UoM EACH  
 Format 500g



Sosa - Mixture of agar agar and tapioca starch. Gelling agent formulated specifically for the gelification of vegan mousses. Gelification temperature below 32-40 °C. Freeze resistant. It allows the gelling of all types of mousse with a wide pH range. Should always be applied to the aqueous part of the recipe. It is advised that the aerated part of the mousse is a meringue made using plant protein, so you can work at high temperatures and give enough time for the full incorporation of the aerated part before gelification occurs.



**Agar Agar**

Code 100.015.015  
 UoM EACH  
 Format 500g



Sosa - Plant-based gelling agent extracted from red algae. Slow, thermoreversible jellification between 70-80 °C. The differentiating feature of this product is that it jellifies at approximately 40°C, once jellified it resists temperatures up to 70-80°C. This means you don't have to heat up all the liquid you want to jellify, allowing you to keep a cool taste. This also allows other elements to be introduced into the formula before complete jellification. Use for hot and cold gelatins, solid caviars, aspics, gratable gelatins.



**Pro Pannacotta**

Code 100.015.035  
 UoM EACH  
 Format 800g



Sosa - Plant-based gelling agent extracted from red algae. Quick, thermoreversible jellification between 60-70°C. Smooth, elastic texture. The gelatin it forms becomes fluid when shaken and then resumes its original gelatin form. Improves its capacity with calcium-containing fluids. Use in flan-type desserts, panna cotta, egg-free puddings or drinkable gelatins. Also available in 3.5kg



**Gellan Gum**

Code 100.015.040  
 UoM EACH  
 Format 500g



Sosa - Gelling agent obtained by fermentation of bacteria (Sphingonomas Elodea). Quick jellification. Withstands very high temperatures without melting. Forms gelatins that are resistant to high temperatures without melting, allowing them to be used for fillings for baking or very hot jellies. Use for heat-resistant gelatins, fillings for biscuits and pastries.



**Metilgel**

Code 100.015.020  
 UoM EACH  
 Format 300g



Sosa - Methylcellulose, cellulose derived from vegetable source. Gels in hot liquids or semi-liquids and resists freezing. Use for airs, foams, glues, gnocchis or gel noodles.



**Gelbinder**

Code 100.015.025  
 UoM EACH  
 Format 500g



Sosa - Mixture of alginate, calcium and retardant salts. Binding and thermo-irreversible gelling effect. It can jellify faster and get a harder texture with foods rich in calcium. With foods rich in salt or acids, it may have a slower and weaker jellification. Use for burgers, terrines, carpaccios, thermo irreversible gelatines.



**Elastic**

Code 100.015.010  
 UoM EACH  
 Format 650g



Sosa - Mix of carob bean gum and carrageen which makes a very elastic gelling agent, ideal for elastic gelatines. Mix with any liquid elaboration.

# MODERN GASTRONOMY

## STABILISER



### Procrema 100 Cold

Code 100.035.000  
UoM EACH  
Format 3kg



Sosa - This ice cream stabiliser is made of a mixture of stabilisers, emulsifier, airing agent and technical sugars. Mix it with any liquid or semi-liquid preparation with a creamy base. Dose: 100g for 1kg



### Procrema 5 Neutral - Hot

Code 100.035.003  
UoM EACH  
Format 600g



Sosa - This ice cream stabiliser is made of a mixture of stabilisers and emulsifier. Mix it with any liquid or semi-liquid preparation with a creamy base. Dose: 5g for 1kg



### Pro Cream

Code 100.035.006  
UoM EACH  
Format 750g



Sosa - Whipped cream stabiliser. It provides stability and firmness. It regulates the level of creaminess and prevents the separation of the whey and water crystals in freezing and defrosting. Use: Mix with one part of the sugar and add when partially beaten. Dose: 5g for 1 litre



### Prosorbet 100 Cold

Code 100.035.010  
UoM EACH  
Format 3kg



Sosa - This sorbet stabiliser is made of a mixture of stabilisers, emulsifier, airing agent and technical sugars. Mix it with any liquid or semi-liquid preparation. Dose: 100g for 1kg



### Prosorbet 5 Cold - Hot

Code 100.035.012  
UoM EACH  
Format 500g



Sosa - This sorbet stabiliser can be mixed with any liquid or semi liquid in the preparation of sorbets. Dose: 5g for 1kg



### Promousse

Code 100.035.020  
UoM EACH  
Format 3kg



Sosa - This neutral base helps for the preparation of mousses, it is a thickening agent and stabiliser. Mix with electric mixer for complete incorporation, in any kind of liquid as e.g. milk, whipped cream, fruit pulps... No heat needed. It adds a creamy aspect to the mix and gives a pleasant softness without using eggs.



### Garrofi - Carob Gum

Code 100.010.020  
UoM EACH  
Format 650g



Sosa - Thickener and stabiliser extracted from the seeds of the carob tree. Has the ability to produce very viscous solutions on an aqueous basis without masking the taste. Mix hot or cold in aqueous liquids with strong agitation. Thickens and stabilises liquids with a high percentage of fat. It is the most acid-resistant substance of this type. Use in soft drinks, soups, sauces, creams and ice creams, but also in confectionery, biscuits, special breads, jams and vegetable preserves, whipping cream, etc.

STABILISER



**Guar Gum**

Code 100.010.025  
 UoM EACH  
 Format 750g



Sosa - Thickening and stabiliser agent. Produces very viscous and stable solutions when integrated into aqueous liquids or emulsions. Thickens and stabilises liquids with a high percentage of fat. Texture is not affected by the presence of salts. It is able to hydrate in cold water, although the increase in temperature aids hydration. Use in sauces, creams, foams, mousses and ice creams, in products that must undergo high temperature sterilisation treatments and in other dairy derivatives.



**Arabic Gum**

Code 100.010.050  
 UoM EACH  
 Format 500g



Sosa - Polysaccharide with natural origin. Thickening agent, emulsifier and stabiliser. Apply in cold or hot mixes. Use with any liquid elaboration. Insoluble in alcohol and fat. Use for stabilizing foams, emulsions, chewable candy, filling agent.

SPHERIFICATION



**Alginat**

Code 100.020.000  
 UoM EACH  
 Format 750g



Sosa - Product derived from different types of seaweeds (Fucus, Laminaria, Macrocystis), known for forming gels in the presence of calcium. As any other kind of hydrochloride, it needs some water content in order to hydrate. Use for direct or reverse spherification.



**Clorur**

Code 100.020.005  
 UoM EACH  
 Format 750g



Sosa - Sodium clorur is used to cause the reaction of Alginat in the spherification technique. Acts as the bath for carrying out direct spherification.



**Gluconolactat**

Code 100.020.010  
 UoM EACH  
 Format 500g



Sosa - Mix of two salts (Calcium gluconate and lactic calcium) which allows to incorporate calcium into a medium without adding any flavour. It helps us to add enough calcium in order to react with Alginat and create a sphere. Use with product mixes for reverse spherification which are poor in calcium.

BULKING AGENT



**Maltosec - Tapioca Maltodextrin**

Code 100.040.000  
 UoM EACH  
 Format 500g



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

# MODERN GASTRONOMY

## SAVOURY, NUT + FRUIT AROMAS



### Smoke Aroma

Code 100.100.005  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Liquorice Natural Aroma

Code 100.400.215  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Lobster Aroma

Code 100.400.225  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Black Truffle Aroma

Code 100.400.030  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### White Truffle Aroma

Code 100.400.031  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Caramel Aroma

Code 100.400.480  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Pistachio Natural Aroma

Code 100.400.275  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Bitter Almond Natural Aroma

Code 100.400.015  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Coconut Natural Aroma

Code 100.400.090  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Cherry Natural Aroma

Code 100.400.066  
UoM EACH  
Format 1kg



Sosa - Natural water-soluble essence



### Ripe Strawberry Natural Aroma

Code 100.400.315  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Wild Strawberry Natural Aroma

Code 100.400.380  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Raspberry Natural Aroma

Code 100.400.405  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Ripe Mango Aroma

Code 100.400.310  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



### Passion Fruit Aroma

Code 100.400.255  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



### Peach Aroma

Code 100.400.260  
UoM EACH  
Format 50g



Sosa - Water-soluble essence

FRUIT, HERBAL + ALCOHOL AROMAS



**Sweet Orange Natural Aroma**

Code 100.400.340  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



**Yuzu Natural Aroma**

Code 100.400.390  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



**Lemon Skin Natural Aroma**

Code 100.400.190  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



**Pear Natural Aroma**

Code 100.400.265  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



**Green Apple Aroma**

Code 100.400.150  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



**Rose Aroma**

Code 100.400.320  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



**Violet Aroma**

Code 100.400.365  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



**Fresh Basil Aroma**

Code 100.400.125  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



**Lavender Natural Aroma**

Code 100.400.180  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



**Rum Aroma**

Code 100.400.445  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



**Whisky Aroma**

Code 100.400.375  
UoM EACH  
Format 50g



Sosa - Water-soluble essence

# MODERN GASTRONOMY

## MIXOLOGY



### Droplets Fresh Ginger

Code **100.500.005**  
UoM **EACH**  
Format **50g**



Sosa - Natural non-alcoholic flavour addition, citrusy, spicy and fresh, the perfect way to precisely add ginger notes to dishes



### Droplets Freshly Cut Celery

Code **100.500.010**  
UoM **EACH**  
Format **50g**



Sosa - Natural non-alcoholic flavour addition, great with apple juice, add freshness to a Bloody Mary or to lift a Waldorf Salad



### Droplets Indian Spices

Code **100.500.030**  
UoM **EACH**  
Format **50g**



Sosa - Natural non-alcoholic flavour addition, for spicing up cocktails, long drinks, soups, salads and pasta dishes.



### Droplets Oak Smoke

Code **100.500.040**  
UoM **EACH**  
Format **50g**



Sosa - Natural non-alcoholic flavour addition, excellent way to add smoky notes to rum-based cocktails, teas and rice dishes



### Droplets Sweet Violets

Code **100.500.045**  
UoM **EACH**  
Format **50g**



Sosa - Natural non-alcoholic flavour addition, great way to add floral notes to your cocktails without sugar, also work well in a GandT, or when making meringue



### Droplets Tonka Bean

Code **100.500.050**  
UoM **EACH**  
Format **50g**



Sosa - Natural non-alcoholic flavour addition, delicate notes of almond, vanilla, clove and cinnamon, for cocktails, tropical fruit juice, or cakes



### Gin Flavour Cocktail Foam

Code **100.500.065**  
UoM **EACH**  
Format **400ml x 8**



RandD Food Revolution - 0% Alcohol, with a hint of almond milk and lime with a super fresh finish - Cartridges for Siphons page 162



### Vodka Flavour Cocktail Foam

Code **100.500.070**  
UoM **EACH**  
Format **400ml x 8**



RandD Food Revolution - 0% Alcohol, original vodka, lime and a touch of elderflower - Cartridges for Siphons page 162



### Salty Margarita Cocktail Foam

Code **100.500.071**  
UoM **EACH**  
Format **400ml x 8**



RandD Food Revolution - 0% Alcohol, ideal for salty foam instead of a salt rim on the glass, very tasty on tomato juice - Cartridges for Siphons page 162



### Sangria Flavour Cocktail Foam

Code **100.500.075**  
UoM **EACH**  
Format **400ml x 8**



RandD Food Revolution - 0% Alcohol, an intense aroma of red wine and rosemary with a touch of citrus and cinnamon - Cartridges for Siphons page 162





SALT,  
PEPPER  
+ SPICES

## ZAZOU EMPORIUM

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Zazou Emporium was started in 2017 by Vince and Sara Sullivan who were then joined by their son Harry in 2020. They are based in London. Their mission is simple: to supply the best vanilla products into the foodservice industry.

The fruit of two distinct vining orchids, Zazou primarily source vanilla planifolia (aka Bourbon vanilla after the former name of Réunion island, Île Bourbon) which is the classic black vanilla. The most highly prized comes from Madagascar which are rich and creamy in aroma and taste. Here, Zazou work through the Sustainability Initiative Programme, an environmental strategy to guarantee sustainability, traceability, and quality.

Planifolia beans are also sourced from

Papua New Guinea, noted for their flowery, fruity and anisic aroma, and through Uganda, which are distinctly chocolatey and earthy.

Zazou also procure exceptional and pure Tahitian vanilla. This unique bean is only found in the French Polynesia, grown and cured in Tahiti. These are a dark coloured oily pods with very floral and fruity notes. The Tahitensis vanilla variety is also sourced from Papua New Guinea. The beans are broader with floral aromas combined with cherry and oak.

Zazou work very closely with their global supply partners and demand responsible, sustainable, and traceable premium quality vanilla. In Ireland, their beans and extracts are available exclusively through Redmond Fine Foods.

## TERRE EXOTIQUE

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For over 25 years Kerex, better known as Terre Exotique, have travelled the world in search of the most outstanding peppers, berries, seeds, and other wild spices.

Their expertise is grounded in long term friendships built with local farmers at the heart of their plantations. They carefully select every spice, picked at the perfect moment each harvest, to guarantee freshness and their organoleptic quality. Highlighting the connection between civilisation and gastronomy, the Terre Exotique team treats each product in its entirety, taking into consideration its ethnological origin and botanical status.

Their spice blends are all created and packaged in their workshop, at the heart of the Touraine region in France. They purchase the spices whole, directly from producers all over the planet, which they then sieve, grind, and roast separately before creating a blend. Terre Exotique carefully control the ingredients of all their blends and ground spices. No additives, colouring, salt, or other flavour enhancers are added to the products in order to keep the original aromas intact.

The development team of Terre Exotique create all their own recipes, and with the help of artful tips from connoisseurs, add new mixes and exciting recipes to their repertoire every year.





# SALT, PEPPER + SPICES

## VANILLA + SALT



### Bourbon Planifolia Vanilla Beans

Code 120.400.000  
UoM PKT  
Format 250g

Zazou Emporium - Madagascar - 65 gourmet quality beans



### Tahitensis Vanilla Beans

Code 120.400.004  
UoM PKT  
Format 250g

Zazou Emporium - Papua New Guinea - 65 gourmet quality beans



### Madagascar Vanilla Extract

Code 120.400.003  
UoM EACH  
Format 1kg

Zazou Emporium - 200g seeds per litre



### Exhausted Vanilla Grains Powder

Code 120.400.010  
UoM EACH  
Format 250g

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



### Natural Vanilla Powder

Code 120.400.011  
UoM EACH  
Format 1kg

Bake-stable, encapsulated powder ensures an even flavour distribution in creations



### Bourbon Vanilla Paste - Compound

Code 120.400.025  
UoM EACH  
Format 1.5kg

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



### Maldon Original Sea Salt

Code 120.000.000  
UoM EACH  
Format 1.5kg

Unique pyramid flakes with the perfect balance of minerals and fresh intensity



### Sel de Guérande Sea Salt

Code 120.000.016  
UoM CASE  
Format 12 x 125g

France - Hand harvested and additive-free



### Smoked Salish Salt

Code 120.000.160  
UoM EACH  
Format 1kg

Terre Exotique - Native American alder wood-smoked salt crystals



### Bourbon Vanilla Salt

Code 120.000.046  
UoM EACH  
Format 180g

A sweet and savoury flavour profile, great addition to seashell dishes, raw fish, desserts

## PEPPER



### House Black Lampong Pepper

Code 120.100.130  
UoM EACH  
Format 1kg

Terre Exotique - House selection, woody vegetable notes, ideal to spice up a risotto, a fricassé of vegetables, grilled meat or fish



### Timur Grapefruit Pepper

Code 120.100.080  
UoM EACH  
Format 500g

Terre Exotique - Nepal - Unique lemony, vegetable yet woody aroma, use cracked or infused in dishes, on shellfish, fish or chocolate desserts



### Szechuan Red Peppercorns

Code 120.100.081  
UoM EACH  
Format 500g

Terre Exotique - China - Citrus yet spicy flavours, ideal with fish, foie gras, chocolate, strawberries or pineapple



### Voatsiperifery Wild Pepper

Code 120.100.085  
UoM EACH  
Format 500g

Terre Exotique - Madagascar - Woody, floral notes and a fresh citrus hint, use cracked in dishes



### Passion Fruit Pepper

Code 120.100.095  
UoM EACH  
Format 250g

Terre Exotique - Ethiopia - Fruity vegetable aroma with strong notes of passion fruit, crush and sprinkle over roasted fish or vegetables, infuse in a sweet or savoury creamy sauce



### Batak Pepper

Code 120.100.100  
UoM EACH  
Format 250g

Terre Exotique - Indonesia - Heady lemony aromas, similar to the Chinese Szechuan berry, use infused, grilled or cracked with seafood, marinades or chocolate desserts



### Timiz Tailed Pepper

Code 120.100.105  
UoM EACH  
Format 250g

Terre Exotique - Ethiopia - Intense aromas of tobacco and resin, use with chicken liver terrines, fresh goat's cheese with olive oil and fresh herbs or bitter chocolate desserts



### Cubeb Tailed Pepper

Code 120.100.110  
UoM EACH  
Format 500g

Terre Exotique - Indonesia - Slight spiciness and its subtle, yet bitter aromatic notes of clove, use on its own or mixed with other peppers, use it to flavour sweet and sour dishes



### Pink Peppercorns

Code 120.100.115  
UoM EACH  
Format 500g

Terre Exotique - Madagascar - Use crushed or whole, their resinous fragrance is perfect with salmon, foie gras or sweet root vegetables



### Patagonia Wild Pepper

Code 120.100.120  
UoM EACH  
Format 250g

Terre Exotique - Chile - Slightly spicy berries with hints of candied fruits and camphor, perfect with fish or shellfish



### Green Peppercorns in Brine

Code 120.100.070  
UoM EACH  
Format 800g

Aromatic, hot and spicy, ideal for seasoning all types of steak, pan-fried foods, soups or sauces



### Jamaican All Spice Powder

Code 120.300.206  
UoM EACH  
Format 1kg

Dominant note like clove oil, freshly grated nutmeg and burnt juniper berries, subtle touch of cinnamon, hint of pepper, fresh citrus and menthol notes

# SALT, PEPPER + SPICES

## SPICE MIXES



### Madras Curry Powder

Code 120.300.055  
UoM EACH  
Format 500g

Terre Exotique - India - Turmeric, Coriander, Cumin, Black Pepper, Fennel, Mustard, Fenugreek, Ginger, Cardamom, Cinnamon, Cloves



### Vadouvan Masala

Code 120.300.115  
UoM EACH  
Format 250g

India - Fermented coarse mix - Cumin, Curry Leaves, Fenugreek, Mustard Seeds, Garlic, Turmeric



### Tandoori Masala

Code 120.300.130  
UoM EACH  
Format 500g

Terre Exotique - India - Paprika, Black Pepper, Coriander, Cumin, Garlic, Ginger, Caraway, Cinnamon, Cloves, Nutmeg



### Colombo Curry Powder

Code 120.300.036  
UoM EACH  
Format 400g

Martinique and Guadeloupe - Coriander, Cumin, Yellow Mustard Seeds, Fenugreek, Fennel, Pepper, Turmeric, Allspice



### Roasted Black Curry Blend

Code 120.300.200  
UoM EACH  
Format 500g

Terre Exotique - Sri Lanka - Coriander, Cumin, Black Pepper, Clove, Green cardamom, Fennel, Black Cumin



### Raz el Hanout

Code 120.300.145  
UoM EACH  
Format 500g

Terre Exotique - Morocco - Turmeric, Coriander, Cumin, Black Pepper, Ginger, Cinnamon, Clove, Green Cardamom, Allspice, Brown Sugar, Paprika, Nutmeg, Rose Petals



### Oyster Pepper

Code 120.100.076  
UoM EACH  
Format 500g

Terre Exotique - Black, Voatsiperifery, Cubeb, White Penja Peppers, Timur and Passion Berries, Allspice



### Shichimi Togarashi Powder

Code 120.300.056  
UoM EACH  
Format 500g

Terre Exotique - Japan - Cayenne Pepper, Poppy Seed, Orange Powder, Sesame, Sansho Pepper, Ginger, Nori Seaweed



### Trapper Spice Blend

Code 120.300.165  
UoM EACH  
Format 500g

Terre Exotique - Sugar, Coriander, Garlic, Onion, Red Bell Pepper, Sea Salt, Black Pepper, Maple Sugar



### Pain d'Épices Gingerbread Spice

Code 120.300.190  
UoM EACH  
Format 500g

Terre Exotique - Cinnamon, Coriander, Anise, Fennel, Ginger, Cloves, Green Cardamom, Nutmeg, Black Pepper



### Dukkah Spice Blend

Code 120.300.185  
UoM EACH  
Format 250g

Terre Exotique - Egypt - Almond, Hazelnut, Coriander, Cumin, Sesame, Peppercorn, Salt, Sugar



### Za'atar Coarse

Code 120.300.125  
UoM EACH  
Format 500g

Palestine - Wild Thyme, Sesame Seeds, Sumac and Fleur de Sel



### Satay Spice Blend

Code 120.300.135  
UoM EACH  
Format 400g

Indonesia - Chilli Peppers, Peanuts, Sesame, Onion, Garlic, Colza Oil, Sugar and Salt



### Thai Seven Spice

Code 120.300.207  
UoM EACH  
Format 300g

Thailand - Coriander, Garlic, Cinnamon, Chilli, Aniseed, Lemongrass

## WHOLE, POWDERED SPICES + CHILLI PASTE



### Saffron Strands

Code 120.200.165  
UoM EACH  
Format 10g

Coupé Quality - Subtly earthy and grassy flavour and aroma, yet sweet



### Saffron Powder

Code 120.200.160  
UoM EACH  
Format 10g

Subtly earthy and grassy flavour and aroma, yet sweet



### Sumac Powder

Code 120.200.250  
UoM EACH  
Format 500g

Terre Exotique - Turkey - Lemony and salty, ideal with guacamole, a lemon and olive oil dip and delicious with cheese



### Onion Powder

Code 120.200.155  
UoM EACH  
Format 1kg

Sprinkle into soups and stews, creamy dips, casseroles or use it as a base for rubs and marinades



### Ground Nutmeg

Code 120.200.151  
UoM EACH  
Format 1kg

Add to cream desserts, fruit compotes, roast pike perch or grilled chicken with ginger



### Whole Nutmeg

Code 120.200.150  
UoM EACH  
Format 500g

Terre Exotique - Sri Lanka - Grate the nut, or chop the mace into cream desserts, fruit compotes, roast pike perch or grilled chicken with ginger



### Dried Black Cardamom

Code 120.200.030  
UoM EACH  
Format 50g

A distinct smoky aroma and flavour, notes of resin and camphor, as well as menthol, a slightly minty aroma



### Tonka Beans

Code 120.200.220  
UoM EACH  
Format 50g

Terre Exotique - Brazil - Warm and indulging notes of vanilla and caramel, use ground or grated in desserts, fish, vegetables, seafood or poultry



### Dry Black Lime

Code 120.200.305  
UoM EACH  
Format 100g

Terre Exotique - Iran - Acidic and smokey notes add unique flavour to desserts, also use whole or chopped to season stews, soups and sauces



### Small Verbena Leaves

Code 120.200.260  
UoM EACH  
Format 250g

Subtle lemon aroma, use in olive oil-based salad dressings, lemon ice cream or jelly, season poultry dishes, salsa verde and soups



### Fennel Pollen

Code 120.200.276  
UoM EACH  
Format 20g

USA - First anisey and earthy, then transforms into a citrusy, sweet finish, add to chicken before roasting, to grains, pastas, soups or in baked goods



### Alba Cinnamon Sticks

Code 120.200.345  
UoM EACH  
Format 250g

Terre Exotique -12cm - Bring a warm sweetness to tea, coffee, mulled wine and punch, can also be grated over desserts, poultry, game or rabbit dishes



### Cloves

Code 120.200.350  
UoM EACH  
Format 500g

Terre Exotique - Madagascar - Hand-harvested, aromas of burnt wood and bourbon vanilla, use in sauces and chocolate cakes



### Juniper Berries

Code 120.200.110  
UoM EACH  
Format 1kg

Fresh, woody and very green notes, fruity citrus flavour



### Achiote Paste

Code 120.300.195  
UoM EACH  
Format 225g

Earthy, peppery flavour with a hint of bitterness, slightly floral or peppermint scent, use as a rub or marinade for meat



### Aji Rojo Panca Chili Paste

Code 120.300.196  
UoM EACH  
Format 225g

Dark red, mild pepper with a smokey, fruity taste, ideally added to marinated beef or chicken, then grilled

# SALT, PEPPER + SPICES

## CHILLI PRODUCTS, SEEDS + DRIED FLOWERS



### Espelette Chilli Powder PDO

Code 120.200.065  
UoM EACH  
Format 250g

France - Fruity and fresh, with mild hints of heat, use sprinkled on salads or deviled eggs, or use it as a meat rub



### Espelette Chilli Paste

Code 120.200.066  
UoM EACH  
Format 90g

France - Fruity and fresh, with mild hints of heat, use for marinades or in soups and sauces



### Whole Dried Ancho Chillies

Code 120.200.281  
UoM EACH  
Format 500g

Fruity, earthy flavour, mild, sweet-tasting variety of dried ripened poblano chilli, use for salsas or traditional Mexican sauces and stews



### Sweet Smoked Paprika

Code 120.200.205  
UoM EACH  
Format 75g

Retail Item - Use in slow cooked stews, marinades or as a rub



### Sweet Smoked Paprika

Code 120.200.210  
UoM EACH  
Format 250g

Pimentón de la Vera - Spain - Smoke-dried with oakwood, use in slow cooked stews, marinades or as a rub



### Spicy Smoked Paprika

Code 120.200.215  
UoM EACH  
Format 250g

Pimentón de la Vera - Spain - Smoke-dried with oakwood, use in slow cooked stews, marinades or as a rub



### Wasabi Powder

Code 120.200.230  
UoM EACH  
Format 200g

Sosa - Use on fish or in mashed potatoes, eggs or salad dressings



### Black Onion - Nigella Seeds

Code 120.200.015  
UoM EACH  
Format 100g

Retail Item - Use to give a mokey, nutty flavor to curries, vegetables, and beans



### Black Onion - Nigella Seeds

Code 120.200.016  
UoM EACH  
Format 1kg

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



### Ground Fennel Seeds

Code 120.200.075  
UoM EACH  
Format 1kg

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



### Organic Hemp Seeds - Raw + Peeled

Code 120.200.100  
UoM EACH  
Format 1kg

Pleasantly nutty taste, like a cross between a sunflower seed and a pine nut, great healthy topping on yoghurt, granola or cakes



### Sesame Seeds with Ume Plum

Code 120.300.180  
UoM EACH  
Format 250g

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



### Sesame Seeds with Wasabi

Code 120.300.181  
UoM EACH  
Format 500g

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



### Dried Rose Petals

Code 150.600.085  
UoM EACH  
Format 100g

Terre Exotique - Delicately enchanting scent, use in infusions, crystallised with sugar or for flavouring jams and chocolate desserts



### Flower Petal Mix

Code 150.600.090  
UoM EACH  
Format 100g

Terre Exotique - Bright and colourful, fresh and fruity, add slight bitter notes to vegetable risottos, salads served with seeds, omelettes, vegetable soups



SEAFOOD  
+ CAVIAR

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REDMONDFINEFOODS.IE

## HOUSE OF CAVIAR + FINE FOOD

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Caviar are the unfertilised eggs of a female sturgeon. Simple and luxurious.

Since 1984, our partner, House of Caviar & Fine Food, have been supplying many of the world's leading hotels, restaurants, and speciality retailers. The company is highly regarded for its selection of the finest quality of caviar.

Since 2010, catching wild sturgeon, trading or possessing wild caviar has been prohibited and an offense that carries severe penalties. As such, all commercial caviar is now farmed and there is no requirement to distinguish between wild and farmed. Caviar is now just caviar again. After many years of experience and expertise gained by the caviar master, it is no longer possible for the discerning customer to distinguish between wild and farmed caviar.

House of Caviar & Fine Food only work with reputable caviar farms who comply with a strict selection process. These farms must meet critical conditions, such as using an open-water system in which the sturgeon can swim freely in flowing waters from a river, lake or open sea. From nursery, the sturgeon swim in a natural habitat and feed on the abundant nutrients from flowing waters, where they experience the four seasons and fluctuations in water temperature.

The caviar masters follow the natural cycle of the sturgeon and harvest caviar twice a year, in the spring and fall. At these times, House of Caviar & Fine Food place their own experts on site at the caviar farms, selecting the best sturgeons, harvesting the eggs and further processing them into caviar.







Hanson's Caviar  
FINE FOOD  
quality



CAVIAR  
RUSSIAN ASETRA

1999

FINE FOOD  
Hanson's Caviar

# CLEARWATER SEAFOODS

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Founded in 1976 as a small lobster retailer based out of Nova Scotia, Canada, Clearwater Seafoods has grown to become one of the world's largest, vertically integrated seafood companies, dedicated to sustainable seafood excellence. The company is well noted for its superior quality of product, food safety, diversity of species and reliable worldwide delivery of premium seafood.

Clearwater's Canadian Sea Scallops are sustainably harvested from the cold, clear, pristine waters of the Canadian North Atlantic. They are shucked and fresh-frozen at sea within an hour of catch. Clearwater's fresh-frozen process locks in flavour, freshness, purity, and tender texture, resulting in a dry scallop. The scallops have not been

soaked in any chemicals or additives, which results in minimal shrinking and a greater cook yield upon preparation.

The company is committed to investing in science, communities, people, and technological innovation, as well as resource management to sustain and grow their wild seafood resources and maintenance of healthy oceans.

Clearwater offers a wide selection of Marine Stewardship Council (MSC) certified species, the industry's gold standard for third party verification. In doing so, Clearwater is committed to creating a sustainable future that will provide seafood for many generations to come.

# JAN VAN AS

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Fresh fish trader Jan van As is a family business with a rich history. Starting out in 1949 from a central market in Amsterdam and trundling the narrow streets on a cargo bike, the Van As brothers supplied local residents and famous Amsterdam institutions such as Restaurant d'Vijff Vlieghe and Hotel Dikker & Thijs.

In 1982, they moved to the Food Center, Amsterdam, one of the largest food markets in the Netherlands. Jan Van As independently employ 130 people, and have a strategic partnership with Dutch food wholesale company, Hanos. Today, they are the largest trading seafood company in the Netherlands.

In 2008, Jan Van As pioneered and implemented their Fish & Season sustainabili-

ty program. It requires strict adherence to seasonal fishing and a commitment to restoring fish stocks worldwide. Jan Van As general operations are aimed at the highest certified quality and environmental standards. They are certified with the Marine Stewardship Council, the Aquaculture Stewardship Council, and with the European Organic Certifiers Council.

Jan van As buy fresh fish from most major sea ports across Europe and import fresh and frozen seafood from all over the world. Of note, they only counterpart with suppliers offering equal assurances to long term fish sustainability.



# SEAFOOD & CAVIAR

## CAVIAR



### Iranian Beluga Caviar

Code 130.100.065  
UoM EACH  
Format 50g



The most exclusive caviar in the world, with the most complex and distinctive taste. One of the largest predatory fishes on Earth, the Beluga is also the oldest dating sturgeon, and produces the largest eggs, only from an age of 7+ years. Our Beluga caviar comes from our suppliers state-of-the-art farm in Iran, offering the ultimate caviar experience. It is almost indistinguishable from wild caviar. Grain Size: 3.2 – 3.4 mm , Colour: Light Grey. Flavour: Salty, creamy, nutty



### Seafarm Asetra Caviar

Code 130.100.060  
UoM EACH  
Format 50g



The taste of this beautiful caviar is mild and nutty on a salty background with a creamy aftertaste. Pressing the eggs gently against your palate, you will fully understand the reputation of this exceptional product. A true taste sensation. Grain Size: 2.0 - 3.0 mm, Colour: Brown to Black



### Perle Imperial Caviar

Code 130.100.020  
UoM EACH  
Format 50g



Beautiful caviar sourced from a hybrid sturgeon, a cross between the Huso Dauricus and the Acipenser Schrenckii. Huso is from the Beluga family and Acipenser from the Asetra family. Grain Size: 2.0 - 3.0 mm, Colour: Amber or Light Brown, Flavour: Lightly salted, rich and creamy, complex



### Baeri Classic Caviar

Code 130.100.005  
UoM EACH  
Format 50g



Caviar from one of the most commonly farmed sturgeons, the Siberian sturgeon Acipenser Baerii. It is a perfect sauce caviar but also for simple taste indulgence. Colour: Anthracite or Black, Grain Size: 2.0 - 2.5 mm, Flavour: Briny, aromatic, with notes of spices and almonds



### Imperial Kaluga Caviar

Code 130.100.067  
UoM EACH  
Format 30g



Sourced from one of the smaller caviar producers, the quality is among the best as the sturgeon swim and feed in the glacier water of the Himalayas. Grain Size: 3-3.3mm , Colour: Bright amber and vibrant malachite. Flavour: Creamy , buttery with warm notes of brine



### Desietra Baeri Caviar

Code 130.100.066  
UoM EACH  
Format 30g



Of German aquaculture and the Acipenser Baerii sturgeon. It has a grain with a size of at least 2.5 mm. It is a fine-grained caviar known for its strong, elegant taste and exquisite finish, which is both fine and clear. Its colors range from black/gray to dark brown tones



### Desietra Osetra Caviar

Code 130.100.068  
UoM EACH  
Format 30g



The Osetra (Asetra) caviar is derived from the Acipenser Gueldenstaedtii, and from one of the few producers worldwide to offer genuine Osetra caviar. Its grain with a size of over 2.7mm has its typical nutty taste and a pleasantly firm skin. Its taste is considered fine and elegant, yet expressive. The colour spectrum ranges from olive green and light brown to gray and black

## PREMIUM SEAFOOD



### Umami Oyster No.3

Code 130.050.025  
UoM CASE  
Format x 48



Wild oyster seeded and grown in Irish waters over a 3 year period and then finished in nutrient-rich water baths in the Netherlands



### Brown Shrimp Grade A

Code 130.050.065  
UoM EACH  
Format 500g



Cooked and hand-peeled North Sea/ Dutch shrimps



### Boston Jumbo Cocktail Shrimp

Code 130.050.070  
UoM EACH  
Format 500g



Cooked and hand-peeled Pacific Ocean shrimps



### North Atlantic Wild Scallops - 10/20

Code 130.055.090  
UoM EACH  
Format 1kg



-35/-bag - Roe-off, sustainably harvested, individually-quick-frozen (IQF) within an hour of harvesting for optimal freshness



### Whole Octopus

Code 130.005.030  
UoM KG  
Format 2-3kg



Origin: South Atlantic Ocean, Mediterranean Sea and Indian Ocean



### Cooked Octopus Legs

Code 130.070.021  
UoM KG  
Format ~400g



x 2 legs - Octopus tentacles steamed and boiled in their own juice, then vacuum packed, intense purple-red skin colour with a very bright white flesh and a sweet taste



### Smoked Eel Fillet

Code 130.070.120  
UoM EACH  
Format 500g

Dutch fresh water eel, traditional salting and oak wood-smoked



### Black Cod Whole - Head Off

Code 130.005.000  
UoM KG  
Format ~7kg+

Also known as Sable Fish, found in the deep waters of Pacific Ocean, high fat content



### Wild Red Sockeye Salmon Fillet

Code 130.005.050  
UoM KG  
Format ~940g



Alaska - June to Sept - Oily fish, high in heart-healthy omega-3s, strong flavour, stands up well to grilling



### Ballycotton Smoked Salmon D-Cut

Code 130.070.097  
UoM EACH  
Format ~1kg

Smoked in Ireland - Delicate in flavour with a moist, silky texture



### Grilled Atlantic Salmon

Code 160.130.002  
UoM CASE  
Format ~155g x 36



South Atlantic - Slow cooked sous-vide in own juices, criss-cross grill marks - heat in combi oven 10 min at 180°C



### Lobster Sauce

Code 160.110.007  
UoM CASE  
Format ~1kg x 10



Sous-Vide. Made with lobster, classic recipe, velvety texture - heat for 25 min at 180°C



### Ortiz Anchovies in Olive Oil

Code 130.070.070  
UoM EACH  
Format 450g

Spain - Large anchovies with a fleshy and firm texture



### Ortiz Anchovies in Olive Oil

Code 130.070.075  
UoM CASE  
Format 47.50g x 50

Spain - Large anchovies with a fleshy and firm texture



### Ortiz White Tuna Flakes in Oil

Code 130.070.085  
UoM EACH  
Format 1.75kg

Spain - Also known as Bonito del Norte, soft texture and tenderness



### Yellowfin Tuna in Sunflower Oil

Code 130.070.171  
UoM EACH  
Format 1kg

Shines - Made in Ireland - 70% loin in pouch, meaty texture and light flavour

# SEAFOOD + CAVIAR

## SEAFOOD DERIVATIVES + SEAWEED



### Smoked Herring Fish Roe

Code 130.105.020  
UoM EACH  
Format 100g

Royal Harus - Black colour, lightly smoked and a touch of lime juice



### Squid Ink

Code 130.070.145  
UoM EACH  
Format 500g

Clean, briny flavour that complements grains and pasta perfectly



### Bottarga - Tuna

Code 130.105.006  
UoM KG  
Format



Italy - Dried and salted roe of yellowfin or bluefin tuna, crispy salty flavour, shave over seafood dishes or in sauces



### Bonito Flakes - Dried

Code 130.070.015  
UoM EACH  
Format 500g



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



### Hijiki Dried Seaweed

Code 150.500.000  
UoM EACH  
Format 453g



Black or dark brown seaweed, umami-rich, mushroom-like flavour with a sweet, clean, mineral smell



### Kaiso Dried Seaweed Mix

Code 150.500.005  
UoM EACH  
Format 100g



Mix of 6 varieties - soak in cold water for 5 minutes and use immediately, volume increases tenfold through soaking, dress with soy sauce or sesame dressing



### Wakame Seaweed Salad

Code 150.500.021  
UoM EACH  
Format 1kg



Marinated Chinese seaweed salad with chili oil and sesame seeds



# SNACKING

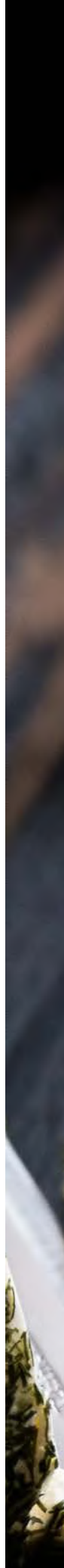
## MORE DEN NUTS

More Den Nuts holds a special place for Redmond Fine Foods as one of our first suppliers. When we started out in 2005, we would bring samples of their freshly baked and salted nuts into prospective customers. Each and every tasting guaranteed a new customer and the compliments were always a version of the same sentiment: "they are delicious!"

Formally known as De Nootzaak Gotjé, More Den Nuts is a fourth-generation, nut and dried fruit procurement and roasting company. They are based in Amsterdam. Like many food companies, Jan Gotjé (nicknamed Jan Peanut) started out on local markets, selling roasted peanuts and cashew nuts, a remarkably rare offering in those days. Over the years, the assortment greatly expanded, and they now source nuts, dried fruit, and various bar-snacking crackers through a global network of growers and traders.

More Den Nuts is renowned for their high-quality products and service. They only buy premium and, where possible, direct from source. They do all their own in-house roasting and mixing in the traditional way. This is their passion and why, around the world and over the years, More Den Nuts count many famous hotels and restaurants as life-long customers.

In Ireland too, over the years, any conversation we opened with a tasting of More Den Nuts special smoked almonds, or their secret recipe, honey-roasted pecans, or maybe their flawless, style 0 macadamia with raz el hanout spicing ensured a life-long customer for us too.







# SNACKING

## SEASONED NUTS + NUT MIXES



### Art Bar Mix

Code 140.000.000  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Peanuts, Cashews, Pecans, Almonds, Wasabi Nuts, Caramelised Peanuts, Katjang Pedis Spices; also available in small bags, customised jars and mini bar formats



### Amstel House Mix

Code 140.000.020  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Peanuts, Cashews, Pumpkin Seeds, Pecans, Almonds, Katjang Pedis Spices; also available in small bags, customised jars and mini bar formats



### Roof Top Bar Mix

Code 140.000.033  
UoM EACH  
Format 1kg

More Den Nuts - Small batch production, Peanuts, Sugar, Raisins, Cashew Nuts, Almonds, Corn, Papaya, Pineapple



### Sheraton Bar Mix with Wasabi

Code 140.000.055  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Peanuts, Sticky Rice Crakers, Wasabi Peanuts, Jakarta Spices



### Wasabi Peanuts

Code 030.310.010  
UoM EACH  
Format 1kg



More Den Nuts - Roasted peanuts covered in a crunchy wasabi flavoured shell; also available in small bags, customised jars and mini bar formats



### American Mix

Code 140.000.171  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Cashews, Pecans, Macadamias, Peanuts, Hazelnuts, Almonds; also available in small bags, customised jars and mini bar formats



### Gotje Mix

Code 140.000.170  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Peanuts, Cashew Nuts, Almonds, Raisins, Sugar, Mango, Pineapple, Wasabi Nuts; also available in small bags, customised jars and mini bar formats



### Smokehouse Mix

Code 140.000.075  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Peanut, Almonds, Pistachios, Pecans, Cashews



### Smokey Broadbean Mix

Code 140.000.094  
UoM EACH  
Format 800g



More Den Nuts - 20% Peanuts, Small batch production, custom made mix



### Smokehouse Broadbeans

Code 140.000.092  
UoM EACH  
Format 1kg

More Den Nuts - Small batch production, very tasty, inexpensive bar snack



### Smoked Almonds

Code 030.310.055  
UoM EACH  
Format 1kg



More Den Nuts - Very tasty bar snack, also available in small bags, customised jars and mini bar formats



### Raz el Hanout Nut Mix

Code 140.000.087  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, Cashew, Pecan, Almond, Pumpkin Seeds, King Size Peanuts, Katjang Pedis (Peanuts In A Crispy Herb Layer)



### Corn with Raz el Hanout

Code 140.000.160  
UoM EACH  
Format 800g

More Den Nuts - Crunchy corn coated with traditional North African spices



### Mixed Nuts Roasted + Salted

Code 030.310.052  
UoM CASE  
Format 20 x 100g



More Den Nuts - King size peanuts, roasted cashew nuts and almonds, mango, big blue raisins, pineapple, wasabi peanuts, ras el hanout



### Honey-Roasted Peanuts

Code 030.305.045  
UoM EACH  
Format 1kg



More Den Nuts - Perfectly sweet and savoury roasted peanuts for a moreish taste



### Honey-Roasted Pecan Nuts

Code 030.305.000  
UoM EACH  
Format 1kg

More Den Nuts - Californian pecans, exceptional taste and texture



**NUT MIXES + CRACKERS**



**Roasted + Salted Cashew Nuts**

Code 030.310.020  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, classic snack; also available in small bags, customised jars and mini bar formats



**Truffle Cashew Nuts**

Code 030.300.056  
UoM EACH  
Format 1kg



More Den Nuts - A twist to the classic snack with truffle oil and flour added to the roasting process for a luxurious taste



**Roasted + Salted Pistachios in Shell**

Code 030.310.040  
UoM EACH  
Format 1kg



More Den Nuts - Small batch production, baked and seasoned to order



**Tasty Bites Nori Seaweed**

Code 140.000.136  
UoM TRAY  
Format x 95

RandD Food Revolution - Deep-fry for 5 seconds at 180°C



**Nori Tempura**

Code 140.000.115  
UoM EACH  
Format 300g

Delicate umami and crunchy snack



**Nori Red Pepper Crackers**

Code 140.000.107  
UoM EACH  
Format 600g



Crunchy flavoured rice crackers wrapped in a sheet of nori seaweed



**Pesto Sticks**

Code 140.000.100  
UoM EACH  
Format 500g

Mini Grissini breadsticks covered in pesto seasoning



**Risotto Crackers**

Code 140.000.155  
UoM EACH  
Format 350g



Popped rice crackers with a touch of soy sauce seasoning



**Soy Crackers**

Code 140.000.095  
UoM EACH  
Format 4kg



Crunchy crackers with roasted soy beans pieces



**Mexicano Black Pepper Crackers**

Code 140.000.105  
UoM EACH  
Format 2.5kg

Thin corn crackers with a cracked pepper seasoning



**Mexicano Cheese Crackers**

Code 140.000.106  
UoM CASE  
Format 3.4kg

Thin corn crackers with a moreish cheese seasoning

**EXAMPLES OF CUSTOMISED JARS AND BAGS**



# SNACKING

## BISCUITS + CHOCOLATE NUTS



### Crispy Coconut Biscuits

Code 010.500.050  
UoM EACH  
Format 650g

-95 pieces, fresh butter biscuits



### Sprits Raspberry Biscuits

Code 010.500.055  
UoM EACH  
Format 750g

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



### Palmiers

Code 010.500.060  
UoM EACH  
Format 700g

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



### Coconut Rochers

Code 010.500.070  
UoM EACH  
Format 1.8kg

-135 pieces, traditional soft coconut pastries



### Assorted Crunchy Butter Biscuits

Code 010.500.077  
UoM EACH  
Format 1.1kg

-145 pieces, delicate crunchy butter biscuits with caster sugar, classic vanilla and chocolate with choc. chips



### Assorted Mocques Biscuits

Code 010.500.076  
UoM EACH  
Format 1.5kg

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



### Mini Butter Waffles Assortment

Code 010.500.072  
UoM EACH  
Format 1.2kg

-185 pieces, traditional Belgian recipe, soft mini classic and chocolate waffles, for topping ice creams or for amenities



### Mini Madeines

Code 010.500.065  
UoM EACH  
Format 1.2kg

-120 pieces, traditional French recipe, perfect for tea or coffee time or for amenities



### Vanilla Nougat

Code 010.500.000  
UoM CASE  
Format 4kg

-300 pieces - Traditional French recipe, chewy indulgent texture with pieces of almond



### Perigord Chocolate Walnuts

Code 140.000.132  
UoM EACH  
Format 1kg

Premium Walnuts covered in chocolate, an indulgent snack or topping for desserts



### Chocolate Raisins

Code 140.000.114  
UoM EACH  
Format 1kg

Classic sweet snack



### Chocolate Cherries

Code 140.000.131  
UoM EACH  
Format 1kg

Classic sweet snack



S O U S  
V I D E

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REDMONDFINEFOODS.IE



## CUISINE SOLUTIONS

Cuisine Solutions are the world's leading manufacturer and distributor of sous-vide foods. They are recognised globally by leading chefs as the authority on sous-vide, an innovative slow-cooking technique that the company pioneered, perfected and popularised.

Their European headquarters are in Louviers, northern France and have production facilities across the USA, the Middle East, and Far East. They supply a global network of international restaurants and restaurant chains, first-class airlines and cruise liners, and premium hotels and hotel groups.

Cuisine Solutions' passion for perfection and innovation are their key attributes. Demanding only high-quality ingredients and with endless creativity, their development team invest many hours crafting new and disruptive recipes. Notably, Cui-

sine Solutions prioritise Irish, grass-fed cattle for their beef supply.

Safety is of paramount importance to Cuisine Solutions, and they are committed to maintaining the highest level of international standards, from raw materials to the finished product. All their sous vide products are guaranteed and certified pathogen-free.

The company also place great importance on their corporate social responsibility engagement, particularly in terms of water reduction, waste and recycling, and sustainable procurement.

Cuisine Solutions sous vide product support busy, quality-demanding kitchens, adding considerable time value back to the chefs and kitchen team.



## Beef Chuck Short Rib

Code 160.090.001  
UoM KG  
Format -1.1kg x 15

Irish Beef - Slow cooked for 56 hours in its own juices - pan colour whole, combi oven 15 min at 180°C



## Jacob's Ladder with Bone

Code 160.090.006  
UoM KG  
Format -800g x 10

Irish Beef - Slow cooked in its own juices - pan colour whole, combi oven 15 min at 180°C



## Beef Cheek

Code 160.090.009  
UoM KG  
Format -500g x 14

Trimmed cut, slow cooked in its own juices - combi oven 15 min at 180°C



## Lamb Shank

Code 160.090.021  
UoM CASE  
Format -350g x 25

NZ Lamb - Slow cooked in its own juices, clean bone - combi oven 20 min at 180°C



## Lamb Shoulder Confit

Code 160.090.022  
UoM CASE  
Format -250g x 50

IE/NZ Lamb - Slow cooked in its own juices, trimmed cut - combi oven 15 min at 180°C



## Spiced Pork Ribs on Bone

Code 160.090.041  
UoM CASE  
Format -380g x 15

French Pork - Marinated with honey and Chinese five spice, slow cooked in its own juices - pan colour, combi oven 10 min at 180°C



## Pork Belly - Skin Off

Code 160.090.042  
UoM KG  
Format -500g x 10

French Pork - Slow cooked in its own juices - pan colour, combi oven 15 min at 180°C



## Turkey Breast - 4mm Slice

Code 160.090.054  
UoM KG  
Format -1kg x 5

French Turkey - Slow cooked in its own juices, precision sliced - 35 min in foil at 180°C



## Seared Chicken Breast

Code 160.090.055  
UoM CASE  
Format -135g x 40

EU Chicken - Slow cooked in its own juices - combi oven 10 min at 180°C



## Whole Poached Octopus

Code 160.110.006  
UoM KG  
Format -1.5kg x 5

Spanish Octopus - Slow cooked in own juices - Grill or plancha



## Salmon Flakes

Code 160.130.001  
UoM CASE  
Format 1kg x 4

South Atlantic - Ideal for toppings in salads, sandwiches, pasta - thaw 12 hours at 0°- 4°C and serve



## Grilled Atlantic Salmon

Code 160.130.002  
UoM CASE  
Format -155g x 36

South Atlantic - Slow cooked in own juices, criss-cross grill marks - combi oven 10 min at 180°C



## Lobster Sauce

Code 160.110.007  
UoM CASE  
Format -1kg x 10

Made with lobster, classic recipe, velvety texture - 25 min at 180°C



## Duo of Quinoa

Code 160.110.004  
UoM CASE  
Format -1kg x 10

Vegan, mix of red and golden quinoa, lemon, cumin, black pepper. Ideal base for a summer grain salad or serve warm - combi oven 15 min at 85°C



## Vegan Chili

Code 160.110.005  
UoM CASE  
Format -1kg x 10

Homestyle chili with kidney beans, tomatoes, green peppers, and onions slow-cooked in a sauce of garlic, chili powder, coriander, spices - combi oven 15 min at 85°C



## Organic 6 Grain Mix

Code 160.110.014  
UoM CASE  
Format -1kg x 4

Pearl barley, chickpea, spelt bulgur, quinoa duo, grilled buckwheat seed, Kasha for a light smoky taste - combi oven 15 min at 85°C







TRUFFLE  
+ MUSHROOMS



## IL TARTUFO DI PAOLO

Truffles, for some, epitomise the joy of eating: mild summer truffles thinly shaved on fresh, warm pasta; black winter truffle slices layered between the skin and flesh of a farmhouse chicken before roasting; or the Magnatum Pico – arguably the finest of all truffles and certainly the most expensive – grated on buttered, scrambled eggs. There is no “wrong way” with truffles.

Il Tartufo di Paolo is a family business, rooted for generations in the heart of Umbria in Italy. The owner, Giampaolo (Paolo) Menichini, and his family are experts in the gathering of fresh truffles, processing, packaging, and shipping them to wherever the demanding palate resides.

Paolo started truffle hunting in the early 1980s and his venture progressively grew

into the renowned home of truffles it is today. Il Tartufo di Paolo is widely recognised for their quality of locally gathered fresh truffles and their range of gastronomic truffle specialties. Following the natural succession of the seasons to harvest, each truffle is personally selected by Paolo and his son Emanuele, and they know a good truffle – nice structure, a deep earthy scent, clear marbling, and firm feel. Il Tartufo di Paolo personify the defining pillars of their business – authenticity, provenance and simplicity.

When preparing their truffle specialties, such as truffle oils, truffle salsa, and truffle honey they follow century-old, secret family recipes. The preservation of originality and love for their work guarantees an exceptional truffle experience.

# TRUFFLE + MUSHROOMS



## White Alba Truffle

Code 070.000.000  
UoM KG  
Format -15-80g



Magnatum Pico - Extra quality selection - highly prized, pale cream to light brown in colour with inner white marbling, pungent with deep, earthy flavour - Sept-Dec, Piedmont, Italy



## Black Winter Truffle

Code 070.000.010  
UoM KG  
Format -15-100g



Tuber Melanosporum - Extra quality selection - coarse outer flesh, black-white marbling, heady, earthy aroma, strong flavour - Nov-Feb, Umbria, Italy



## White Spring Truffle

Code 070.000.020  
UoM KG  
Format -7-30g



Bianchetto - Extra quality selection - white-red marbling, garlicky, gassy aroma and flavour - Jan-Apr, Umbria, Italy



## Black Summer Truffle

Code 070.000.015  
UoM KG  
Format -20-100g



Tuber Aestivum Vitt. - Extra quality selection - black outer with pale flesh, mushroom, earthy aroma, mild flavour - May-Sept, Umbria, Italy



## Black Autumn Truffle

Code 070.000.005  
UoM KG  
Format -15-100g



Tuber Uncinatum - Extra quality selection - Very similar to summer truffle but more pronounced markings, aroma and flavour - Oct-Dec, Umbria, Italy



## Dried Mini Morels

Code 070.400.020  
UoM EACH  
Format 500g



Delicate umami flavour, nutty, meaty, earthy, rich and fragrant



## Cep Powder

Code 070.400.006  
UoM EACH  
Format 95g



Use in risottos, marinades or rubbed straight into meat before cooking to infuse with savoury umami flavours



## Summer Truffle Salsa

Code 080.000.075  
UoM EACH  
Format 500g



Italy - 10% Truffle - Redmond Fine Foods Private Label - Tastes delicious with meat, fish, artichokes or pasta



## Black Winter Truffle Juice

Code 080.500.055  
UoM EACH  
Format 120g



Italy - Brings an authentic truffle flavour to sauces and gravies



## Black Winter Truffle Juice

Code 080.500.060  
UoM EACH  
Format 400g



Italy - Brings an authentic truffle flavour to sauces and gravies



## Black Winter Truffle Oil

Code 080.210.050  
UoM EACH  
Format 250ml

Italy, Single Estate - Redmond Fine Foods Private Label



## White Alba Truffle Oil

Code 080.210.055  
UoM EACH  
Format 250ml

Italy, Single Estate - Redmond Fine Foods Private Label



## Black Winter Truffle Vinegar

Code 080.210.060  
UoM EACH  
Format 500ml

Italy - White balsamic vinegar infused with pure Umbrian black winter truffles



## Truffled Acacia Honey

Code 040.120.025  
UoM EACH  
Format 120g

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



## Black Truffle Aroma

Code 100.400.030  
UoM EACH  
Format 50g



Sosa - Oil soluble, dosage 6 drops per kilo



## White Truffle Aroma

Code 100.400.031  
UoM EACH  
Format 50g



Sosa - Oil soluble, dosage 6 drops per kilo





VEGAN

## SPARC KITCHEN

Sparc Kitchen was founded in Amsterdam in 2015 to respond to an increasing demand in professional kitchens for high-quality, plant-based products. In the seven years since, they have developed a unique and delicious vegan range and their market spans premium foods service establishments across Europe. Their motto: Eat good, do good!

Sparc Kitchen encourage people to eat more plant-based foods more often, making a positive contribution to climate change, health, and animal welfare. Each of their products are based on an artisanal recipe. In procurement, they prioritise local ingredients such as oatmeal, wheat, and readily available fresh vegetables. No soy is used in their recipes.

Sparc Kitchens range is not developed to imitate meat. Instead, the team focus on making delicious food, such as their red carrot or kimchi carrot burger, breaded ebi fry, and their deliciously moreish and wafer-thinly sliced vegan doner. Fun fact - their protein rich doner is included on the training menu for the Olympic Dutch rowing team thanks to its attractive amino acid profile.

As the demand for plant-based products continues to grow at pace, Redmond Fine Foods is proud to partner with this pioneering company. Think street food - fresh Lebanese style beetroot flatbread stuffed with crispy doner shavings, home-made coleslaw, drizzled with lemon mayonnaise... or kimchi carrot burger topped with melted cheese in a cristal beer bun bread - delicious!



# VEGAN

## PASTRIES, BREAD + TOPPINGS



### Vegan Croissant with Apricot Filling

Code 010.100.036  
UoM CASE  
Format 60 x 95g



Panesco - 20% apricot filling and orange apricot dust on top



### Vegan Croissant with Strawberry Filling

Code 010.100.037  
UoM CASE  
Format 60 x 95g



Panesco - 20% strawberry filling and strawberry dust on top



### Vegan Danish Crown Custard

Code 010.100.175  
UoM CASE  
Format 48 x 90g



Panesco - Filled with creamy plant-based vanilla custard, caramelized brown sugar, chopped hazelnuts topping



### Vegan Danish Crown Apple

Code 010.100.180  
UoM CASE  
Format 48 x 88g



Panesco - Filled with apple and buckthorn purée, bag of orange icing included



### Lebanese Beetroot Flat Bread

Code 010.000.112  
UoM CASE  
Format 70 x 70g



Panesco - Traditional Lebanese recipe, stone-baked



### Lebanese White Flat Bread

Code 010.000.110  
UoM CASE  
Format 70 x 70g



Panesco - Traditional Lebanese recipe, stone-baked



### Crystal Pre-cut Beer Roll

Code 010.025.001  
UoM CASE  
Format 30 x 80g



Panesco - Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and sourdough with double malted beer



### Coghlan's Vegan Brioche Bun

Code 010.025.002  
UoM CASE  
Format 48 x 70g



Made in Ireland - Ideal for burger or breakfast buffets, slightly sweet with a thick crust



### Sourdough Boulot White Loaf

Code 010.005.010  
UoM CASE  
Format 11 x 550g



Panesco - Artisan rye bread



### Sourdough Boulot Multiseed Loaf

Code 010.005.015  
UoM CASE  
Format 11 x 600g



Panesco - Artisan rye and wheat bread



### Baguette à l'Ancienne

Code 010.010.015  
UoM CASE  
Format 20 x 280g



Panesco - Wheat and rye sourdough



### Sliced Sourdough Multigrain Loaf

Code 010.005.055  
UoM CASE  
Format 6 x 1kg



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



### Vegan Apple Pie

Code 010.310.084  
UoM CASE  
Format 9 x 90g



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



### Fresh Vegan Puff Pastry Roll

Code 040.200.003  
UoM EACH  
Format ~4.25kg



Ready to use - Length: 3.5m, Width: 40cm, Thickness: 2.5mm



### Red Fruit Crumble

Code 040.225.092  
UoM EACH  
Format 5kg



Jorda Food - A comforting fruit flavour, ready to use, sprinkle on top of desserts



### Rice Crispies Topping

Code 040.225.106  
UoM EACH  
Format 1kg



Jorda Food - Puffed rice topping ready to use, sprinkle on top of desserts



**PROTEINS + SIDES**



**Vegan Red Carrot Burger**

Code 170.000.001  
UoM CASE  
Format 30 x 130g



Ideal with Crystal Burger Bun, page 148



**Vegan Red Carrot Medaillon**

Code 170.000.004  
UoM CASE  
Format 100 x 30g



Ideal with Mini Brioche Bun, page 12



**Vegan Kimchi Burger**

Code 170.000.003  
UoM CASE  
Format 30 x 130g



Ideal with Crystal Burger Bun, page 148



**Vegan Avocado Edamame Burger**

Code 170.000.005  
UoM CASE  
Format 18 x 110g



Delicious on its own or as part of a burger stack



**Vegan Doner Kebab Shavings**

Code 170.000.002  
UoM CASE  
Format 2.5kg



Ideal with Lebanese Flat Bread, page 148



**Sous Vide Vegan Chili**

Code 160.110.005  
UoM CASE  
Format -1kg x 10



Steam Oven 15 min at 85°C



**Sous Vide Organic 6 Grain Mix**

Code 160.110.014  
UoM CASE  
Format -1kg x 4



Steam Oven 15 min at 85°C



**Sous Vide Duo of Quinoa**

Code 160.110.004  
UoM CASE  
Format -1kg x 10



Steam Oven 15 min at 85°C

# VEGAN

## CHOCOLATE PRODUCTS



### Equateur Origin Dark Couv. Choc. 76%

Code 040.005.040  
UoM EACH  
Format 1kg



Cacao Barry - Ecuador, a powerful bitterness and an intense long-lasting fruity taste with aromatic woody notes



### Tanzanie Origin Couverture Choc. 75%

Code 040.005.021  
UoM EACH  
Format 2.5kg



Cacao Barry - Tanzania, the perfect balance of acidity and intense cocoa bitterness, lifted by floral notes



### Venezuela Origin Dark Couv. Choc. 72%

Code 040.005.010  
UoM EACH  
Format 2.5kg



Cacao Barry - Venezuela, the perfect balance of a powerful cocoa taste and intense woody notes



### St. Domingue Origin Dark Couv. Choc. 70%

Code 040.005.015  
UoM EACH  
Format 2.5kg



Cacao Barry - Dominican Republic, a strong cocoa character marked by an appealing bitterness with a long floral and fruity aroma



### Evocao Wholefruit Dark Chocolate 70%

Code 040.000.001  
UoM EACH  
Format 2.5kg



Cacao Barry - Made from 100% pure cacaofruit, a revolutionary fresh, tangy and fruity experience



### Ocoa Q Fermentation Dark Couv. 70%

Code 040.010.000  
UoM EACH  
Format 5kg



Cacao Barry - A distinctive dark chocolate with good cocoa taste and a hint of acidity



### Fleur de Cao Couverture 70%

Code 040.010.005  
UoM EACH  
Format 5kg



Cacao Barry - A powerful cocoa flavour enriched with subtle floral and fruity-sourish notes



### Mexique Origin Dark Couv. Choc. 66%

Code 040.005.000  
UoM EACH  
Format 2.5kg



Cacao Barry - Mexico, a slightly sourish initial taste then spicy and woody notes, with a hint of liquorice



### Alto El Sol Dark Couv. Choc 65%

Code 040.000.000  
UoM EACH  
Format 1kg



Cacao Barry - Peru, Single Plantation, a dominant sourness and red fruits with a very long lasting taste



### Madirofolo Dark Couv. Chocolate 65%

Code 040.000.005  
UoM EACH  
Format 1kg



Cacao Barry - Madagascar, Single Plantation, very sour with a high cocoa content and a certain bitterness of fruity and citrus notes



### Inaya Q Fermentation Dark Couv. Choc. 65%

Code 040.010.030  
UoM EACH  
Format 5kg



Cacao Barry - An intense cocoa taste with a good balance between bitterness and acidic notes



### Extra-Bitter Guayaquil Couv. Choc. 64%

Code 040.010.015  
UoM EACH  
Format 5kg



Cacao Barry - Ecuador, roasted notes has a powerful cocoa flavour delicately lifted with a hint of coffee and chestnut



### Excellence Q Fermentation Couv. 55%

Code 040.010.020  
UoM EACH  
Format 5kg



Cacao Barry - An intense cocoa body, balanced taste and light sweetness



### Dark Chocolate Drops Bake Stable 50%

Code 040.025.010  
UoM EACH  
Format 5kg



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



### Truffle Shells - Dark Chocolate

Code 040.215.010  
UoM CASE  
Format x 504



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



### Dark Chocolate Chocolattos

Code 040.215.024  
UoM BOX  
Format x 12



Mona Lisa - Classic topping for desserts, get creative and use on their own or mixed with other toppings

**CONFECTIONERY PRODUCTS**



**Cocoa Butter Yellow**

Code 040.300.075  
UoM EACH  
Format 245g



IBC - E-free, Non AZO, yellow food colour based on natural safflower and lemon. Other colours available



**Cocoa Butter Turquoise**

Code 040.300.006  
UoM EACH  
Format 245g



IBC - E-free, Non AZO, blue food color based on natural spirulina. Other colours available



**Cocoa Butter Purple**

Code 040.300.060  
UoM EACH  
Format 245g



IBC - E-free, Non AZO, purple food colour based on natural carrot and hibiscus. Other colours available



**Cocoa Butter Brown**

Code 040.300.061  
UoM EACH  
Format 245g



IBC - E-free, Non AZO, brown food colour based on cocoa powder. Other colours available



**Cocoa Butter Black**

Code 040.300.000  
UoM EACH  
Format 245g



IBC - Non AZO, natural black food colourant based on cocoa powder and iron oxide. Other colours available



**Orange Laca Powder**

Code 040.315.010  
UoM EACH  
Format 30g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens. Other colours available



**Red Laca Powder**

Code 040.315.020  
UoM EACH  
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens. Other colours available



**Yellow Laca Powder**

Code 040.315.025  
UoM EACH  
Format 20g



Sosa - Synthetic oil-soluble food colouring in powder, no allergens. Other colours available



**Blue Powder**

Code 040.310.005  
UoM EACH  
Format 50g



Sosa - Non AZO, synthetic water-soluble food colouring in powder. Other colours available



**Pink Natural Powder**

Code 040.310.090  
UoM EACH  
Format 70g



Sosa - Natural water-soluble food colouring in powder, no allergens. Other colours available



**Food Colour Green**

Code 040.315.043  
UoM EACH  
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice. Other colours available



**Food Colour Yellow**

Code 040.315.042  
UoM EACH  
Format 200g



Sosa - Natural food colouring in powder, no allergens, extracted from fruit and vegetable juice. Other colours available



**Neutral Velvet Spray**

Code 110.400.469  
UoM CASE  
Format 400ml



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



**Red Velvet Spray**

Code 110.400.468  
UoM EACH  
Format 400ml



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



**Yellow Velvet Spray**

Code 110.400.481  
UoM EACH  
Format 400ml



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



**Green Velvet Spray**

Code 110.400.482  
UoM EACH  
Format 400ml



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

# VEGAN

## MODERN GASDTRONOMY



### Potato Whip

Code 100.005.011  
UoM EACH  
Format 400g



Sosa - Vegan alternative to albumin



### Pectina Nappage X58

Code 100.015.055  
UoM EACH  
Format 500g



Sosa - For vegan cake glazes or nut mousses



### Cremsucre

Code 100.035.002  
UoM EACH  
Format 7kg



Sosa - Inverted sugar with creamy texture, good moisturizer help keep pastries, creams and ganache very tender



### Maltitol

Code 040.100.003  
UoM EACH  
Format 750g



Sosa - 1:1 substitute for sucrose, having the same technical properties but much higher browning



### Freeze Veggie Gel

Code 100.015.075  
UoM EACH  
Format 500g



Sosa - Fast gelling gelatin, little sweet, transparent and freeze-resistant. Use for encapsulation of solids, liquids and creamy textures



### Vegan Mousse Gelatine

Code 100.025.006  
UoM EACH  
Format 500g



Sosa - Gelling agent formulated specifically for the gelification of vegan mousses



### Gelbinder

Code 100.015.025  
UoM EACH  
Format 500g



Sosa - Binding and thermo-irreversible gelling effect, use for vegan burgers, terrines, carpaccios, thermo irreversible gelatines



### Konjac Gum

Code 100.010.030  
UoM EACH  
Format 600g



Sosa - Thickener, stabiliser, gelling agent. Great capacity to absorb water, use in thermo-irreversible gelatines, sauces, gels and cold jams



### Free Air Bag

Code 100.200.030  
UoM EACH  
Format 400g



Sosa - Powder to make vegan air bags. Mix of rice starch and kuzu. It turns crunchy when mixed with any liquid, dried and then fried



### Pro-Puré

Code 100.015.081  
UoM EACH  
Format 350g



Sosa - Use in both hot and cold liquids. Tomato-like flesh texture. Ideal for thickening juices, fruit and vegetable purées and coulis



### Prosorbet 5 Cold - Hot

Code 100.035.012  
UoM EACH  
Format 500g



Sosa - This sorbet stabiliser can be mixed with any liquid or semi liquid in the preparation of sorbets. Dose: 5g for 1kg



### Procrema 5 Neutral - Hot

Code 100.035.003  
UoM EACH  
Format 600g



Sosa - This ice cream stabiliser is made of a mixture of stabilisers and emulsifiers. Mix it with any liquid or semi-liquid preparation with a creamy base



### Yuzu Natural Aroma

Code 100.400.390  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Fresh Basil Aroma

Code 100.400.125  
UoM EACH  
Format 50g



Sosa - Water-soluble essence



### Black Truffle Aroma

Code 100.400.030  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



### Bread Crust Aroma

Code 100.400.410  
UoM EACH  
Format 50g



Sosa - Natural water-soluble essence



VEGETABLE,  
FLOWERS  
+ SEAWEED

# VEGETABLE, SEAWEED + FLOWERS

## OLIVES + ANTIPASTI



### Whole Gordal Olives

Code 150.200.033  
UoM EACH  
Format 198g



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



### Pitted Gordal Green Olives

Code 150.200.010  
UoM EACH  
Format 2kg

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



### Whole Lucques Princess Green Olives

Code 150.200.045  
UoM EACH  
Format 2.2kg

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



### Whole Bella Di Cerignola Olives

Code 150.200.070  
UoM EACH  
Format 5kg

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



### Pitted Kalamata Olives

Code 150.200.020  
UoM EACH  
Format 1.8kg

In Brine - Greece - Mild taste, almost sweet and fruity



### Whole Kalamata Olives

Code 150.200.025  
UoM EACH  
Format 2kg

In Brine - Greece - Mild taste, almost sweet and fruity



### Whole Arbequina Brown Olives

Code 150.200.000  
UoM EACH  
Format 2.5kg

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



### Pitted Taggiasche Black Olives

Code 150.200.030  
UoM EACH  
Format 2.7kg



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



### Pitted Taggiasche Black Olives

Code 150.200.035  
UoM EACH  
Format 6.2kg



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



### Whole Taggiasche Black Olives

Code 150.200.040  
UoM EACH  
Format 3.2kg



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



### Pitted Taggiasche Black Olives in Oil

Code 150.200.031  
UoM CASE  
Format 12 x 90g



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



### Whole Taggiasche Black Olives

Code 150.200.032  
UoM CASE  
Format 12 x 90g



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



### Artichoke in Sunflower Oil

Code 150.300.000  
UoM EACH  
Format 2.4kg

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



### Capers in Wine Vinegar

Code 150.300.006  
UoM EACH  
Format 90g



Intense flavour, all at once salty, sour and herbacious



### Caper Berries

Code 150.300.007  
UoM EACH  
Format 950g



Spicy and tart, slightly bitter flavour and a little hot



### Capucine Capers in Vinegar

Code 150.300.010  
UoM EACH  
Format 850ml

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

# VEGETABLE, SEAWEED + FLOWERS

## ANTIPASTI, TOMATO PRODUCTS + FREEZE-DRIED VEGETABLE



### Long Sliced Gherkins

Code 150.300.035  
UoM EACH  
Format 2.4Ltr

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



### Sliced Gherkins

Code 150.300.036  
UoM EACH  
Format 4.25Ltr

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



### Fermented Black Garlic

Code 150.300.030  
UoM EACH  
Format 250g

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



### Baby Onions in Balsamic Vinegar

Code 150.300.060  
UoM EACH  
Format 2.9kg

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



### Pink Pickled Ginger

Code 150.300.045  
UoM EACH  
Format 1kg

Japan - Refreshingly sweet and sour with a spicy mouthfeel



### Piquillo Peppers

Code 150.300.065  
UoM EACH  
Format 290g

Jar - Sweet Peppers in a garlic brine, no spiciness



### Sweet Mini Pepper Drops

Code 150.300.070  
UoM EACH  
Format 850ml

Brover - Sweet and sour flavour with a crunchy texture



### Tomato Pearls

Code 150.300.105  
UoM EACH  
Format 850ml

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



### Peeled Whole Plum Tomatoes

Code 150.300.090  
UoM EACH  
Format 6 x 2.5kg

Strianese - Italy - Premium Quality



### Chopped Tomatoes

Code 150.300.095  
UoM EACH  
Format 6 x 2.5kg

Strianese - Italy - Premium Quality



### Semi-Dried Cherry Tomatoes

Code 150.300.100  
UoM EACH  
Format 2kg

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



### Tomato Paste 28/30

Code 150.300.110  
UoM EACH  
Format 850ml

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



### Freeze Dried Peas

Code 150.400.010  
UoM EACH  
Format 150g

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



### Fried Onion Crispy

Code 150.400.020  
UoM EACH  
Format 300g

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

# VEGETABLE, SEAWEED + FLOWERS

## VEGETABLE POWDER, SEAWEED + FLOWERS



### Freeze Dried Beetroot Powder

Code 150.400.035  
UoM EACH  
Format 300g

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



### Freeze Dried Tomato Powder

Code 150.400.065  
UoM EACH  
Format 600g

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



### Freeze Dried Black Olive Flour

Code 150.400.080  
UoM EACH  
Format 150g

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



### Freeze Dried Green Olive Powder

Code 150.400.085  
UoM EACH  
Format 400g

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



### Hijiki Dried Seaweed

Code 150.500.000  
UoM EACH  
Format 453g

Black or dark brown seaweed, umami-rich, mushroom-like flavour with a sweet, clean, mineral smell



### Kaiso Dried Seaweed Mix

Code 150.500.005  
UoM EACH  
Format 100g

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



### Wakame Seaweed Salad

Code 150.500.021  
UoM EACH  
Format 1kg

Marinated Chinese seaweed salad with chili oil and sesame seeds



### Dried Magnolia (Hoba) Leaves

Code 150.000.016  
UoM PKT  
Format x 100

Japan - Use to wrap miso-marinated beef before grilling on BBQ



### Dried Rose Petals

Code 150.600.085  
UoM EACH  
Format 100g

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



### Freeze Dried Red Rose Petals

Code 150.600.011  
UoM EACH  
Format 5g

Sosa - Use for infusions or flavouring



### Dried Hibiscus Petals

Code 150.600.015  
UoM EACH  
Format 100g

Sosa - Use for infusions, colouring or flavouring



### Dried Cornflower Blossom

Code 150.600.010  
UoM EACH  
Format 40g

Sosa - Use for infusions or colouring



### Flower Petal Mix

Code 150.600.090  
UoM EACH  
Format 100g

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



### Freeze-Dried Bicolour Viola Petals

Code 150.600.061  
UoM EACH  
Format 5g

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



### Hibiscus - Red Fruit Extract Powder

Code 150.600.035  
UoM EACH  
Format 500g

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





NON-FOOD,  
GENERAL  
+ EQUIPMENT

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REDMONDFINEFOODS.IE

## SILIKOMART

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Based near Venice, Italy, Silikomart has been producing pastry equipment and silicon moulds for over 20 years. The passion for the art of pastry-making is in their DNA.

Silikomart design and produce avant-garde moulds and support the pioneers in the art of pastry. They transform the creative genius of some of the greatest pastry chefs of our time into extraordinary and revolutionary works of art. Their moulds and tools are endorsed by award-winning chefs all over the world and come with useful application tips and recipes. Silikomart are also the sponsor of many international pastry competitions and championships over the years.

Of Italian design and production, they offer a guarantee of quality and excellence throughout the world. Their products are certified as compliant with the strictest Italian and international laws. The silicon products use the highest grade of LSR (Liquid Silicon Rubber) BPA-free (Bisphenol A) raw material, which is put through a stable aging process to ensure longevity and product safety. The odourless and smokeless silicone moulds always preserve the quality and taste of any preparation.

Safeguarding the environment is a priority for Silikomart's team. Everyday gestures in their factory become sustainable actions thanks to their use of the cleanest and most natural resource

available, the sun. They have developed a "think green" initiative to ensure their production doesn't adversely impact the environment. They also carefully select ethical raw materials to reduce energy consumption and waste.

They use 100% compostable packaging and have launched a range of items made with new materials, completely safe for the environment. Finally, they carefully select their suppliers, choosing only those who share their "think green" vision and apply it.

Silikomart is constantly evolving with new, inspired collections launched every season.





# NON-FOOD, GENERAL + EQUIPMENT

## MATS, CAVIAR + PASTRY TOOLS



### Small Mother of Pearl Caviar Spoon

Code 110.100.025  
UoM EACH  
Format x 1



Natural composite material of mollusc, perfect for serving caviar



### Large Mother of Pearl Caviar Spoon

Code 110.100.026  
UoM EACH  
Format x 1



Natural composite material of mollusc, perfect for serving caviar



### Caviar Ice Bag

Code 110.100.027  
UoM EACH  
Format x 1

Presentation bag to keep caviar at optimal temperature



### Empty Caviar Tin

Code 110.200.165  
UoM EACH  
Format 12 x 30ml



For spherification presentation. Refer to our Modern Gastronomy section for ingredients



### Stainless Steel Truffle Slicer

Code 110.200.135  
UoM EACH  
Format x 1



Non-oxydising metal



### Wasabi Grater

Code 110.200.136  
UoM EACH  
Format x 1



Non-oxydising metal



### Medium Leaf Spatula

Code 110.300.392  
UoM EACH  
Format x 1



5 x 3.5cm - for Chocolate Work



### Large Leaf Spatula

Code 110.300.393  
UoM EACH  
Format x 1



6 x 4.5cm - for Chocolate Work

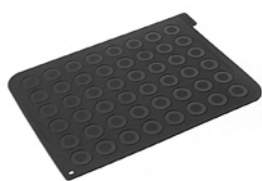


### Air Mat

Code 110.300.282  
UoM EACH  
Format x 1



52 x 31.5cm

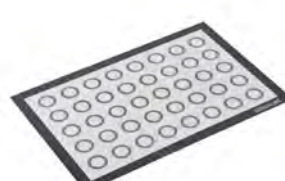


### Silicone Macaron Mat

Code 110.300.283  
UoM EACH  
Format x 1



60 x 40cm



### Fiberglass Macaron Mat

Code 110.300.344  
UoM EACH  
Format x 1



59.5 x 39.5cm



### Fiberglass Mat 3 - White

Code 110.300.249  
UoM EACH  
Format x 1



62 x 42cm



### Guitare Sheets

Code 110.400.005  
UoM CASE  
Format x 50

40 x 60cm



### Acetate - Rhodoid Sheets

Code 110.400.010  
UoM CASE  
Format x 30

39 x 59cm



### Piping Bags

Code 110.200.004  
UoM CASE  
Format x 100

56 x 32cm



### Chocolate Cooling Spray

Code 110.400.000  
UoM EACH  
Format 250ml

Instantly cools sugar or chocolate-based creations

## SILIKOMART MOULDS



**“Plume” Feather Imprint Mould**

Code 110.300.021  
UoM EACH  
Format x 1



8.4 x 3.8 x H0.2cm x 10



**“Coral” Imprint Mould**

Code 110.300.022  
UoM EACH  
Format x 1



7.5 x 5.9 x H0.2cm x 8



**“Alvéolé 3” Imprint Mould**

Code 110.400.012  
UoM EACH  
Format x 1



Ø7.5cm x H 0.3cm



**“Goccia” Drops Strip Mould**

Code 110.300.409  
UoM KIT  
Format x 1



Ø26cm x H0.45cm + Scraper and Acetate



**“Quenelle 24” Mould**

Code 110.300.290  
UoM EACH  
Format x 1



6.3 x 2.9 x H2.8cm



**“Ring 65” Mould**

Code 110.300.239  
UoM EACH  
Format x 1



Ø8.5 x 5 x H1.8cm x 6



**“Stone 85” Mould**

Code 110.300.396  
UoM EACH  
Format x 1



Ø6.5 x H3cm



**“Decor Round 50” Mould**

Code 110.400.011  
UoM EACH  
Format x 1



Ø6.7 x H1.5cm



**“Eclipse 1000” Mould**

Code 110.300.305  
UoM EACH  
Format x 1



Ø18 x H4.5cm



**“Gem 600” Mould**

Code 110.300.306  
UoM EACH  
Format x 1



13.2 x 13.2 x H4cm



**“Sakura Origami 600” Mould**

Code 110.300.379  
UoM EACH  
Format x 1



Ø17 x H3cm



**“Decor Square” Insert Mould**

Code 110.300.307  
UoM EACH  
Format x 1



26cm x 26cm



**“Mela, Ciliegia + Pesca 115” Mould**

Code 110.300.281  
UoM EACH  
Format x 1



Ø6 x H5.5cm



**“Fragola 120” Mould**

Code 110.300.373  
UoM EACH  
Format x 1



6 x 7.7 x H5.4cm



**“Limone 120” Mould**

Code 110.300.374  
UoM EACH  
Format x 1



8.8 x 6.1 x H4.4cm



**“Pera + Fico 115” Mould**

Code 110.300.375  
UoM EACH  
Format x 1



6 x 5.5 x H7.6cm

# NON-FOOD, GENERAL + EQUIPMENT

## MOULDS, FOAM + SMOKING EQUIPMENT



### "Oblong Tarte" Rings

Code 110.300.384  
UoM CASE  
Format x 6



14.6 x 3.4 x H2cm



### "Fashion Éclair" Mould

Code 110.300.003  
UoM EACH  
Format x1



13 x 2.5x H2.5cm



### "Cylinder 75" Mould

Code 110.300.242  
UoM EACH  
Format x1



Ø12.6 x 2.7 x H2.7cm x 10



### "Dolce Sogno 1500" Mould

Code 110.300.385  
UoM EACH  
Format x1



30 x 10 x H3.5cm



### Individual Cylinders Mould

Code 110.300.400  
UoM EACH  
Format x1



Ø6 x H3.5cm x 8



### Pomponette Mould

Code 110.300.401  
UoM EACH  
Format x1



Ø3.4cm x 24



### Savarin Mould

Code 110.300.402  
UoM EACH  
Format x1



Ø6.5cm x 8



### "Truffles 5" Mould

Code 110.300.284  
UoM EACH  
Format x1



Ø2.2 x H1.9cm



### Siphon Silver - EasyFoam Kit

Code 110.000.027  
UoM EACH  
Format 400ml

Sold with Cocktail Foams page 114



### Siphon Gold - EasyFoam Kit

Code 110.000.028  
UoM EACH  
Format 400ml

Sold with Cocktail Foams page 114



### Siphon Soda Cartridges

Code 110.200.020  
UoM EACH  
Format x10

For Classic Siphons



### Super Aladin Smoke Machine

Code 110.000.025  
UoM EACH  
Format x1



Easy to clean, multiple fuels use, can be used on dishes or cocktails



### Smoke Machine Cloche

Code 110.000.031  
UoM EACH  
Format x1



18cm - For Super Aladin Smoke Machine

# NON-FOOD, GENERAL + EQUIPMENT

## BUFFET EQUIPMENT



### White Half-Lemon Wraps

Code 110.100.050  
UoM EACH  
Format x 100

Yellow Ties Included



### Lollipop Sticks - White

Code 110.100.005  
UoM EACH  
Format x 50



12cm



### Mini Wood Sticks

Code 110.300.291  
UoM EACH  
Format x 500



14cm



### Iberico Jamon Stand

Code 110.200.085  
UoM EACH  
Format x 1



Beher brand selection



### Iberico Jamon Knife

Code 110.200.086  
UoM EACH  
Format x 1

Beher brand selection

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