

A fresh focus

Sustainable Foodservice
Woods for the trees

Season's Spotlight
Best of British produce

Quick Bite
Nobu's Executive Chef
Regis Cursan

2024
Food trends





January 2024 edition

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Awards and Accreditations



WELCOME

I hope everyone had a wonderful Christmas and New Year! As we head into the vibrant and blooming months of Spring, we have lots of exciting news that is sure to leave you feeling inspired and enthusiastic for the year ahead.

Firstly, I am thrilled to announce that 2024 marks a new chapter for Woods Foodservice with a fresh rebrand. Our brand continues to reflect our dedication to providing only the finest products and services but with a new look and feel, reflecting our commitment to sustainability, innovation, and quality.

Sustainability has always been a key focus for us, we strongly believe in making a positive impact on the environment and are committed to finding sustainable solutions in every aspect of our business. By prioritizing sustainability, we aim to contribute to a greener and more sustainable future for all.

In line with our commitment to providing you with the best selection of products, I am delighted to announce our upcoming partnership with The Bread Factory, which is renowned for its exceptional, freshly baked goods. From artisan pastries to gluten free breads, it is committed to crafting products using the finest ingredients. More news on the launch will be announced soon.

Furthermore, I am pleased to inform you that the coming year is packed with exciting events and trips, these are designed to foster collaboration, networking, and knowledge-sharing. One of the highlights of our events calendar is our Food Fair, so make sure you save the 14th May in your diaries! The event will be our biggest yet with a huge collection of supplier stands, exclusive product demos, entertainment and food and drinks.

Lastly, I am excited to announce that we have confirmed our sponsorship with Porsche Boxster Cup for the next two years. This partnership was a fantastic success last year and we are so glad that our suppliers and customers enjoyed joining us at the iconic Silverstone and Brands Hatch circuits. We would like to wish our Managing Director Darren and Operations Manager Wayne the best of luck in this year's race season. Keep your eyes peeled for this year's event details!

We would like to express our sincere gratitude for your continued support and we look forward to what the coming months have in store.

Best wishes,

Lana Bhikha
Deputy Managing Director

Road to Net Zero

with Greenly

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Our vision is to be the best premium foodservice provider nation-wide. To be customer centric, innovative, economically viable, and to drive positive change.

The road to Net Zero

Sustainability is at the heart of what we do and we are passionate about making a difference. While we have been Carbon Neutral for the last three years, we believe in continuous improvement and our aim is to become a Net Zero Contributor.

greenly

We've teamed up with Greenly to implement strategies that minimise our carbon footprint and contribute to a more sustainable future. "Net Zero Contributor" certification attests to the fact that our carbon emissions have been measured and reduced as much as possible, before being offset through certified carbon contribution projects.

Greenly assesses our environmental impact, including analysis of energy consumption, waste management, supply chain processes, and overall carbon emissions.

The collaboration also extends to engaging with the team, through employee training programs and communication strategies, it instils a sense of environmental consciousness among the entire team.

Having a better understanding of our carbon footprint and where our emissions come from, allows us to take concrete steps in reducing our main emission sources and to build a sustainable foundation.

Our key focus areas:



Climate change & greenhouse gases



Waste reduction



Clean energy & resource usage



Sustainable agriculture & soil degradation



Biodiversity & overfishing



Our Landscape

Who we are

Woods Foodservice is the chefs choice for the finest selection of ambient, chilled, frozen, and fresh produce. We pride ourselves on unwavering customer excellence and commitment to sourcing high-quality, sustainable ingredients. We work with top culinary talent in some of UK's hottest restaurants, gastropubs, hotels, and event caterers to create a truly unforgettable dining experience for their customers.

Delivery areas

London & surrounding areas

6 days a week, Monday - Saturday

Brighton & Hove

6 days a week, Monday- Saturday

Bristol

6 days a week Monday- Saturday

Birmingham

6 days a week Monday - Saturday

Manchester

6 days a week, Monday - Saturday



Bristol Depot: Coming soon!

We are excited to announce the opening of a new depot in Bristol in April 2024. This strategic move will enhance the company's service capabilities in the Bristol and Devon regions, but also allow us to expand to Wales, offering our clients with fantastic produce at reduced delivery times and more convenience.





[20 Stories Restaurant](#)

Offering guests a vibrant and unique dining experience with breathtaking panoramic views of the city skyline. The menu exemplifies the finest in modern British cuisine, highlighting locally sourced ingredients and innovative culinary techniques.



[Trentina](#)

The independent Italian restaurant provides a one-of-a-kind dining experience that combines traditional Italian flavours with a British modern twist. They create classic Italian pasta dishes and small plates, using quality British producers who share their love of Italian cuisine.



[Spook](#)

Spook is a unique and innovative modern catering service that aims to provide an extraordinary dining experience for its clients. From intimate dinners to corporate events, SPOOK is committed to creating visually stunning and memorable culinary experiences for all types of occasions.



[FUMI Restaurant](#)

Japanese neighbourhood restaurant FUMI, is located in the heart of Brighton. Fresh, exciting and seasonal flavours drive FUMI's simple yet innovative menu. They source their ingredients from local suppliers with everything being farm to fork.



[COR Restaurant](#)

COR restaurant is a dining gem located in the buzzing city of Bristol. The family-run restaurant focuses on the love of the Mediterranean. With an emphasis on sustainability and supporting local farmers, the menu is ever-changing, offering guests the chance to explore the best of Bristol's culinary delights.



Season's Spotlight

Best of British produce

With the arrival of spring, the British culinary scene undergoes a refreshing transformation. Embrace the opportunity to source the best local and seasonal produce whilst contributing to reducing your carbon footprint and supporting local farmers. From crisp Wye Valley Rhubarb and Asparagus to the vibrant and uniquely sweet purple sprouting broccoli. This delicious fresh produce serves as the foundation for countless dishes, and their arrival signifies the start of spring.

Asparagus and Rhubarb, Wye Valley

Renowned for its lush landscapes and fertile soil, the Wye Valley region near Herefordshire has emerged as a prominent hub for the cultivation of two celebrated British crops. With its mild temperatures and abundant rainfall, Wye Valley provides the perfect conditions for nurturing asparagus and rhubarb, which are prized for their exceptional quality and flavour.



Jerusalem Artichokes

British Jerusalem artichokes are often referred to as “earth apples,” they boast a rich history and a unique flavour profile of a nutty, slightly sweet taste. They have found their way into many culinary creations, from hearty soups and stews to delicate purees and crisps, adding depth and complexity to a diverse range of dishes.



Spring Greens

These leafy greens thrive in the cool valley's and are a popular addition to seasonal menus. Often celebrated for their tender texture and mild but refreshing taste, Spring Greens hold a special place in the hearts of UK chefs. They are frequently enjoyed in vibrant salads, hearty stir-fries or simply a nutritious side dish.



Purple Sprouting Broccoli

Purple sprouting broccoli is available all year round, but it is at its best in the UK from January to April, making it an anticipated highlight of the British culinary calendar. Its striking purple hues and delicate, earthy taste offers a refreshing twist on the classic green vegetable, having the ability to add a touch of elegance into any dish.





Why choose Les Vergers Boiron purées?

100% TASTE

Exceptional and authentic flavor, color and texture that rival those of the fresh fruits.

100% NATURAL

No artificial colorings, flavorings, thickeners or preservatives. Incredibly subtle fruit flavors.

100% CONVIENT

No more washing, skinning, peeling, pitting, de-seeding, mixing and nowaste. Time and cost saving with ready, easy to use and available products all year long.

100% RELIABLE

Products with consistent organoleptic qualities and guaranteed physicochemical and microbiologic features.

All this with a strict traceability.

100% COMMITTED

We've opted to expedite our CSR strategy and refine our roadmap. This entails establishing a resilient fruit supply chain and reducing our carbon footprint within a conscientious ecosystem.



The Quick Bite

With Nobu Restaurant's Executive Pastry Chef, Regis Cursan



A patisserie expert with a wealth of experience spanning over three decades, Regis joined Nobu restaurants in 2006 and has since crafted many exquisite desserts for their menu.

[Nobu restaurant](#), located in the upscale district of Mayfair, perfectly embodies the essence of traditional Japanese cuisine with Peruvian influences.

What inspired you to become a chef?

My grandma was an incredible cook. Her baking was unforgettable, so for as long as I can remember, I wanted to be a chef and work with pastry.

What is your most defining moment in your career?

Becoming Executive Pastry Chef for Nobu in 2006. I really felt as though I had found my unique style as a chef, and with this appointment, everything fell into place.

How has your culinary journey influenced your cooking style?

I have taken elements of my entire life and tied them into my culinary journey. When I was a young chef in France, our food culture was all about fresh, and very high quality ingredients. I also trained with Spanish pastry chefs, where I learnt a lot about flavour, as well as the delicacy of Japanese ingredients.

What piece of golden advice would you give to anyone starting out in the industry?

Be disciplined and work hard. Never stop learning – there are always new ideas and techniques to research, so never sit back and think that you're finished



Moshido

Sweet Potato Mochi Donuts

Method

1. Combine all the dry ingredients – glutinous rice flour, rice flour, baking soda, baking powder, caster sugar and salt in a large mixing bowl.

2. Add the sweet potato puree and softened butter and combine with the dry mixture.

3. Add a little hot water at a time until a crumbly dough forms. Scrape down the edges and bottom of the bowl with a spatula to bring everything together, add a little more water and knead until the dough becomes softer. It won't become as elastic as bread dough, so there's no need to overwork it.

4. Cover the bowl with clingfilm and rest the dough for thirty minutes. While the dough is resting, make your miso toffee.

5. Warm your cream up to around 40C. In a separate pan, heat up your glucose and add your sugar little by little until it dissolves and turns a light golden colour. Reduce your heat to the lowest setting, and slowly pour in the warm cream, stirring continuously until the mixture is smooth.

6. Start by adding 10g miso paste, adjusting until you are happy with the flavour. If necessary, sieve the caramel before allowing to cool and placing in the fridge.

7. Once the dough has rested, roll the dough into approximately 20g balls. At this point, you can freeze the donuts if you would like to or move straight on to frying them.

8. Heat up your oil to 165C and drop in a few donuts at a time. Cook until golden brown, remove from the oil with a slotted spoon and place on greaseproof paper to drain off the excess oil.

9. When ready to fill, poke a hole in each donut with a chopstick or knife. Fill each donut with miso toffee using a piping bag.

10. Plate and eat, serving with extra miso toffee, or maple syrup for dipping, if desired.

Ingredients

Donuts

750g glutinous rice flour
25g rice flour
1½tsp baking soda
1tsp baking powder
150g caster sugar
1tsp salt
100g unsalted butter softened
250-300g boiling water
400g sweet potato purée
Any mild-tasting oil for frying

Miso Toffee

12g glucose
240g caster sugar
300g cream
Miso paste, to taste



Moshido Dessert, Nobu Restaurant

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ENHANCES TASTE**



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www.greenfieldsuk.co.uk

Zero to Hero

Culinary heroes crafted from food waste, a collection of easy but delicious recipes.

1

Mushroom Arancini

Made using leftover wild mushroom risotto, simply blitz 2 slices of stale or frozen end slices of bread and a sprig of rosemary to make your breadcrumbs. Take a small amount of the cold risotto and form into small balls. Dip the balls into seasoned flour, then egg mix, and lastly coat with the bread crumbs. Fry in a deep oil pan until golden, and enjoy!



2

Veggie Kimchi

Kimchi, traditionally made by lacto-fermenting korean cabbage can also be used with a number of different leftover vegetables such as cauliflower leaves and stalks, carrots and cucumber. Roughly cut your vegetables up and put into a bowl. Blend together garlic, onion, apple, pear and korean chilli powder with 120ml of water. Pour the paste over the vegetables and mix together. Put the mixture into a airtight container and press the mixture down tight, leave at room temperature for four days until it starts bubbling and fermenting. Enjoy served with fried rice or as a delicious condiment.



3

Coffee Ice Cream

Used coffee grounds often end up in the bin, but they can be re-used for a delicious coffee flavouring for ice cream. Add the used coffee grounds into milk and simmer on a gentle heat, then strain using a muslin cloth. Add double cream and sugar and heat until warm. In a separate bowl whisk egg yolks together and slowly pour the coffee milk mixture in with the yolks whilst whisking. Put back onto the hob and gently heat until it becomes a custard texture, chill the mixture and then churn it in an ice cream maker.



Did you know?

We work closely with FareShare, the UK's national network of charitable food redistributors, ensuring surplus food is used to support many frontline charities. We are pleased to share that this year we have supported 72 local charities, providing a total of over 4,000 meal equivalents.

Find out how you can support [here](#)



Service Excellence

With our Commercial Team

We understand that each year brings its own set of unique obstacles and challenges, but we want to assure you that our dedicated client support team are here to support you every step of the way. From ingredient sourcing for new menus, to providing guidance on how you could be buying more economically.

Rosie | Client Services Manager

Tell us about your role?

My role involves ensuring our customers can experience the highest quality of service possible, by supporting and guiding our valued customer service team, as well as directly communicating with clients and meeting them in person on a regular basis. I also emphasise sharing customer feedback with other departments here at Woods, to ensure we are always responsive and proactive to our clients.



How can clients utilise the support of their suppliers to overcome the challenges of price inflation?

We have a reliable team on hand to advise clients on actions they can take to keep costs low. Though we pride ourselves on premium products and would never compromise quality, we have a great range of essential products under our CORE range which offer a fantastic economical alternative to those mainstream brands. We are able to produce economical buying sheets to highlight lines that customers are currently purchasing, and where we are able to offer more economical alternatives.



Dean | Business Development Manager

What type of events do Woods host to help chefs expand their skillset?

We have a variety of events planned for 2024 to elevate chefs' skills, from engaging chocolate demo's incorporating advanced recipes with dairy free and vegan options, to innovative molecular demos using ingredients such as stabilisers and foams. All our demos are carried out here at Woods HQ in our fantastic kitchen and we also give our customers the opportunity to tour our amazing facilities!

What new product would you recommend and why?

I highly recommend Koffman Les Pomme Frites due to their satisfying crispiness, fluffy interior, and great taste. Anyone knows, I love chips, and these are super delicious and easy to use. We are now stocking 7mm, 10mm and 14mm thickness so there's a variety of options depending on the accompaniment.

Ross | Business Development Manager

What do you enjoy the most about your role?

The freedom and ability to dictate my own way of working. If I am getting results, Woods are happy for me to accomplish things in my own way. I also enjoy that I am not in an office all day every day. I get the opportunity to walk around cities to bring on new business and meet new people.



How can Woods support clients with their sustainability goals?

As a net zero contributor, clients can rest assured knowing that Woods are committed to reducing their carbon footprint in everything they do. Woods also offers a free oil, cardboard and plastic collection service to help clients recycle correctly.

The Future of Food

Future trends and menu innovation are crucial for standing out and making a mark in the food industry. As we embark on a journey into the culinary landscape of tomorrow, anticipate a fusion of innovation, sustainability, and flavours that redefine your menus.

Wild foraging

Wild foraging has become a popular and exciting food trend in the UK, with chefs venturing into nature to harvest a variety of wild ingredients that can elevate their menus. From wild mushrooms, to nettles and pinecones, the British countryside offers a plethora of treasures.

Heritage grains

Grains including farro, quinoa, millet, and spelt have gained popularity due to their unique flavours, nutritional benefits, and versatility in a variety of dishes. These grains are hailed for their ancient origins, as they have been cultivated and consumed for thousands of years but have more recently become popular due to the growing interest in traditional and natural food sources, as well as an increased focus on holistic wellbeing.

Fermented foods

Once relegated to niche health stores, the traditional and time-honoured fermented delicacies continued to seep into the culinary scene. With an increasing focus on gut health, sustainability, and unique flavour profiles, it's no surprise that chefs are experimenting with fermented foods such as kimchi, kombucha and miso.

Artificial Intelligence

Businesses can utilise AI to generate new opportunities and improve efficiencies. Such as using data to help identify what appeals to your customer base and even offer recommendations and personalised menu offerings.



Chefs Top Tip

“Using the freshest ingredients in the proximity that is nearest to you is what makes a great meal into a fantastic one.”

Dan Pelles, Executive Chef
Coal Office




WOODS

FOOD FAIR 2024

SIGN UP FOR A FREE TICKET



14th May 2024



More to be announced soon!



BOCUSE D'OR

TEAM UK

The world's most prestigious, rigorous live cooking competition, taking place across 2 days in Lyon, France. After 65 national and 4 continental qualifying events, the top 24 countries compete at the World Final. In an arena filled with thousands of cheering fans, the chefs must prepare 14 individual portions in response to the Theme on the Plate brief and present it in front of a jury made up of the world's most renowned chefs.

THE TEAM



Chairman
Andreas Antona

Andreas is founder and chairman of the Bocuse d'Or UK Academy a multi award winning chef, restaurateur and owner of Michelin starred restaurants Simpsons and The Cross.



President
Clare Smyth MBE

Clare is the first and only British female chef to earn three Michelin stars for her restaurant Core by Clare Smyth in London, and the fourth British chef in history to receive the honour.



Technical Director
Adam Bennet

Adam is chef director of Michelin-starred The Cross in Kenilworth where he earned a Michelin star within his first twelve months of taking over the kitchen.



Candidate
Tom Phillips

Tom is executive chef of two Michelin-starred Restaurant Story and Story Cellar in London. Starting his career at the Ritz London, he further honed his skills at world renowned restaurants like Per Se in New York.

PROUD SPONSORS

Bocuse d'Or fundraising gala was held on 22nd January at the iconic Raffles London at The OWO. Joining forces to create a gastronomic masterpiece menu is 8 of the UK's 3 Michelin star chefs. Clare Smyth, CORE by Clare Smyth, Alain Roux, The Waterside Inn, Daniel Stucki, The Lecture Room & Library at sketch, Edward Cooke, The Fat Duck, Jean-Philippe Blondet, Alain Ducasse at The Dorchester, Marco Zampese, Hélène Darroze at The Connaught, Matt Abé, Restaurant Gordon Ramsay and Simon Rogan, L'Enclume.

The gala dinner helped to raise funds for Team UK and also The Cancer Platform, a movement to improve cancer navigation, led by The Cancer Awareness Trust.

[Find out more](#)



NEW products

THE VEGAN RANGE



Product Code	Description	Unit Size	Pack Size
FRIC44	Vegan Chocolate Ice Cream GG	5ltr	1
FRIV42	Vegan Vanilla Ice Cream GG	5ltr	1
FRIS40	Vegan Strawberry Ice Cream GG	5ltr	1
CRMD30	Flora Professional Plant Based Double Cream	1ltr	1
PTNO01	Lakeland Oat Milk Sticks UHT	10ml	240

THE DAIRY RANGE



Product Code	Description	Unit Size	Pack Size
CHSW01	Brockmoor Wensleydale & Cranberry Cheese	150g	1
CHSM80	Core Mozzarella Cheese Slices	20g	50
CHSH25	YAMAS! Halloumi Cheese Slices	1kg	1

DRY & SPECIALIST



Product Code	Description	Unit Size	Pack Size
STKM00	Chef Mushroom Liquid Concentrate	980ml	1
BRER12	Mini Brioche Burger Buns St Pierre	10 each	1
PTNC10	Cadburys Instant Hot Chocolate Sticks	28g	50
FRPQ13	Boiron Quince Puree (Frozen)	1kg	1



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Testimonials

“Woods has demonstrated a commitment to providing fresh and premium ingredients that have positively impacted the offerings at our establishment. The quality of their produce has played a significant role in maintaining the standard of our culinary creations and has been well-received by our customers.

In a business where consistency is crucial, this supplier has proven to be a dependable partner. I recommend Woods Foodservice to businesses seeking a reliable food supplier, appreciating their dedication to quality and service. Their contribution has undoubtedly played a role in the success and growth of our restaurants.

Nikita Lapickij, Head of Food Purchasing
D&D London

“Woods has never failed to provide the quality of goods and the level of customer service we require to execute our complex and ever-changing menus. We work with the very best produce and we consider Woods to be one of our very best suppliers.”

Karl Jaques, Senior Sous Chef
The Fat Duck

