



Best of British



kff
a Sysco company

CONTENTS

WELCOME TO THE BEST OF BRITISH GUIDE

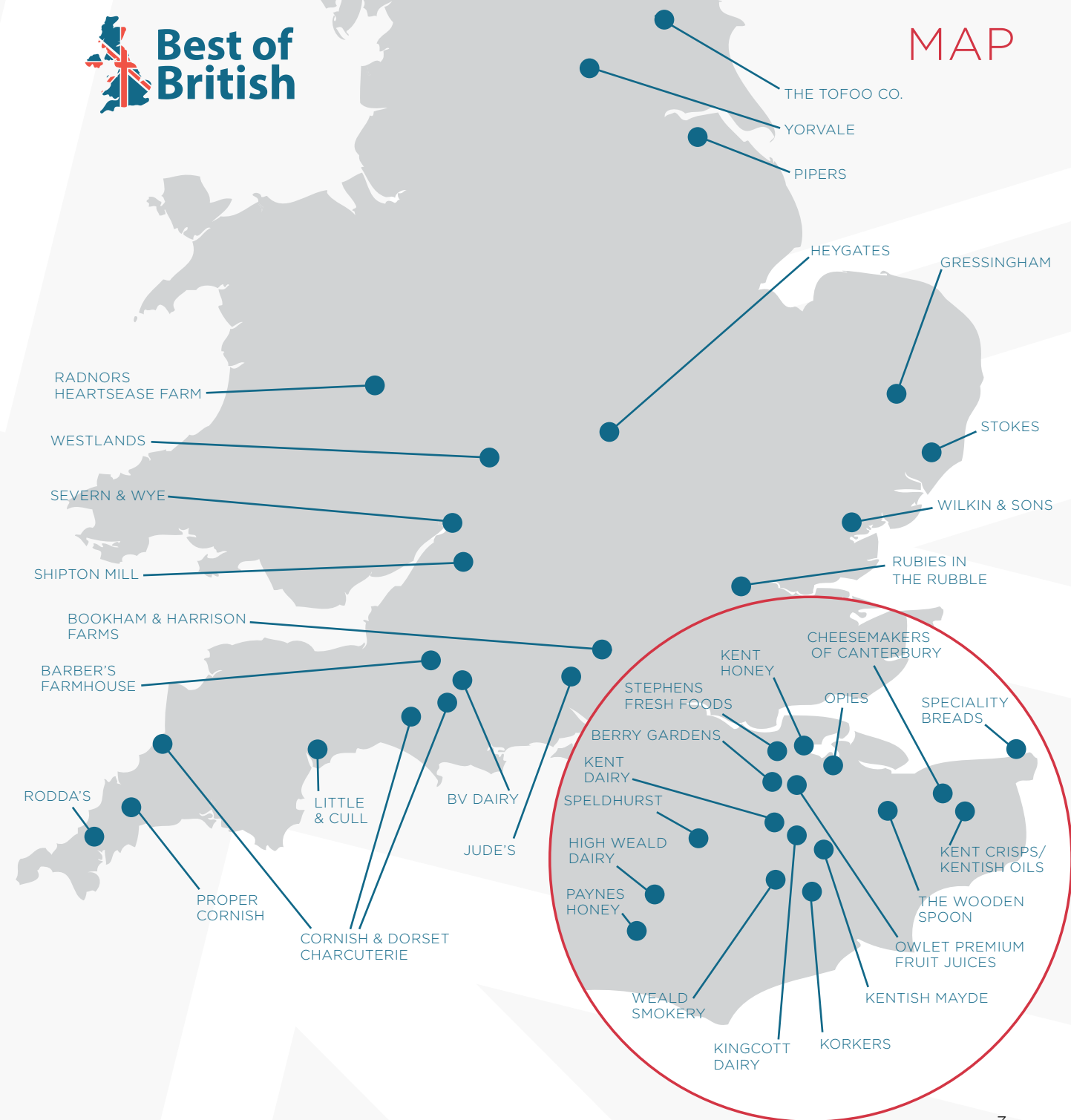
Our Best of British Guide is an extensive and diverse collection of fine food and drink featuring multiple award-winning products, sourced exclusively from Britain. By working in partnership with British suppliers, kff have developed perhaps the most extensive range of produce.

This brochure is not only about great local products – but the story behind them, told by the owners (many of them families) who have spent their lives dedicated to manufacturing high quality food and drink for the local market often using traditional methods of production. You can read the story behind each range and convey it on your own menu if you so wish - helping you achieve a point of difference in the marketplace.

Why buy British? Buying British provides vast environmental and social benefits, reducing the number of miles food travels, supporting UK farmers, dairies and other British producers whilst satisfying the growing consumer demand for fresh produce, provenance and traceability.

Visit www.kff.co.uk

BERRY GARDENS	6
WESTLANDS	7
CHEESEMAKERS OF CANTERBURY	8
BARBER'S FARMHOUSE	10
HIGH WEALD DAIRY	11
BRITISH CHEESES	12
KINGCOTT DAIRY	14
KENT DAIRY	15
BV DAIRY	16
RODDA'S	18
BOOKHAM & HARRISON FARMS	19
HEYGATES	20
SHIPTON MILL	21
WEALD SMOKERY	22
CORNISH & DORSET CHARCUTERIE	24
SEVERN & WYE	26
GRESSINGHAM	28
STEPHENS FRESH FOODS	29
THE TOFOO CO.	30
LITTLE & CULL	32
PROPER CORNISH	33
KENTISH MAYDE	34
KORKERS	36
SPELDHURST	38
SPECIALITY BREADS	39
STOKES	40
THE WOODEN SPOON PRESERVING COMPANY	42
OPIES	44
WILKIN & SONS	44
KENT HONEY	45
PAYNES HONEY	45
RUBIES IN THE RUBBLE	46
PIPERS	47
OWLET PREMIUM FRUIT JUICES	48
RADNORS HEARTSEASE FARM	49
KENT CRISPS & KENTISH OILS	50
YORVALE	52
JUDE'S	54





PASSIONATE ABOUT BRITISH PRODUCE

At kff, we offer you an outstanding range. Choose from produce to dairy, or fish and seafood to artisan local products. We are committed to bringing you the Best of British. We understand the increasing need to supply a greater seasonal British range, to both enhance quality, support British suppliers and to achieve shared sustainability goals with our customers. We are totally committed to sourcing British products and ingredients wherever possible.

“we are committed to bringing you the Best of British”

Choosing British produce delivers significant sustainability benefits for both us and our customers through reduced food miles. From farm-fresh British produce and fish and seafood landed daily, to fine delicatessen and foraged specialities, our experts across all our speciality businesses are at hand to supply the best possible ingredients for your menus.

PROVENANCE FOR YOUR MENUS

We are delighted to be able to bring our customers even more in season UK produce than ever before. Our extensive range is delivered to your kitchen door by expert British producers, from growers to farmers, fishermen to dairy processors, bakers to local suppliers, and foragers. Expertly selected seasonal British ingredients are guaranteed to add a talking point for your customers and excellent provenance stories to your menus.

SOURCING RESPONSIBLY

The quality and integrity of the products and ingredients we source are key to us and our customers. You can rest assured that all our products come with a fully traceable supply chain, in which safe and ethical practices are complied with at every stage. Our depots are BRC accredited, and to maintain the most stringent standards of food quality, safety and consistency.

BERRY GARDENS

OUR STORY

Founded over 40 years ago, Berry Gardens is the UK's leading berry and stone fruit production and marketing company. We are specialists in our field, and this means that year round berries and UK stone fruit are all that we do! We have a genuine passion and pride in our product, clearly seen through our commitment to quality and our year-round offering of the very best tasting fruit.

As farmers and producers ourselves, we respect our land and our environment; as marketers and distributors, we respect the expertise and needs of everyone in the chain and with our unrivalled expertise and passion for the product we aim to ensure the best possible eating experience.

In October 2019, Berry Gardens officially opened its doors to a new £20million eco-friendly fruit packing and storage facility in Linton, near Maidstone which is less than 9 miles from the kff head office. This facility is the biggest soft fruit pack house in the UK.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
DV0090	Strawberries	400g
DV0093	Blueberries	200g
DV0091	Raspberries	200g
DV0097	Blackberries	150g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



WESTLANDS

OUR STORY

Taking inspiration from our Dutch heritage, Westlands' namesake originates from a region in western Netherlands. Now, 80 years after our beginning in the Vale of Evesham, the same principles of personal care and product quality have been passed down from generation to generation. As British growers, all of our ranges are grown here in Evesham and, with our own unique mix of fertilisers and innovative growing methods, we are able to grow most of our speciality produce all year round.

It's so important to us that every single product is delivered in the very freshest condition. That's why, from pick, to pack, to plate, our produce is handled as little as possible and kept cool until it arrives at your kitchen.

Safeguarding our planet for future generations is high on the agenda. Water recycling is a top priority with rainwater collected from the roofs of the glasshouses, cleaned and recycled for the irrigation of crops.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
DV0238	Micro Mint Leaves	30g
DV0239	Micro Thai Basil	30g
DV0190	Micro Green Basil	30g
DV0242	Micro Green Basil	16x30g
DV0249	Micro Parsley	25g
DV0250	Micro Parsley	16x25g
DV0191	Micro Coriander	30g
DV0248	Micro Lemon Balm	15g
DV0237	Micro Red Chard	12x30g
DV0245	Micro Red Chard	30g
DV0240	Micro Red Amaranth	16x25g
DV0189	Micro Red Amaranth	25g
DV0251	Micro Rocket	30g
DV0252	Micro Rocket	16x30g
DV0244	Micro Celery	25g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



CHEESEMAKERS OF CANTERBURY

OUR COMPANY

Operating from Lamberhurst Farm in Faversham, Kent, The Cheesemakers of Canterbury produce a range of full flavoured cheeses, made using mostly unpasteurised British Friesian cows milk and British goats milk sourced locally from the surrounding farms in and around Canterbury.

Almost all our cheeses are unpasteurised and use vegetarian friendly rennet. This stems from a strong belief that pasteurisation destroys those subtle flavours that make all the difference. Our range includes several award winning products from the prestigious World Cheese Awards!

“Our sole aim has been to elevate Kent from a county with excellent milk, cream and butter to one that can provide naturally rinded unpasteurised cheeses to the highest standard.”

Jane Bowyer - Cheesemakers of Canterbury

OUR STORY

Using her previous dairy experience, owner and cheesemaker Jane Bowyer sources only the best, most suitable milk from local farms.

The extensive cheese making process is carried out by a small team using traditional handmade methods. After milling, the cheese is wrapped in muslin and pressed for two days in original 19th century presses. Following this stage, the cheese is unwrapped and placed “nude” on old pine shelves in the maturing room for several months. During this time, every cheese is checked and turned over daily.



Canterbury Cobble



Kentish
Cheeseboard
Selection

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
040850	Kentish Cheeseboard Selection A fantastic selection of our finest cheeses including Canterbury Cobble, Kelly's Goat, Chaucers Camembert, Ashmore Farmhouse and Kentish Blue.	1x5
040851	Canterbury Cobble A semi-hard cheese made with a natural rind which adds distinctive flavour and depth.	1kg
040852	Kelly's Goat A hard white Cheddar style cheese with a slightly sweet flavour produced with a natural rind. Handmade using British goats' milk, the cheese is then matured for a minimum of two months. This product has won numerous awards which include British and World Cheese Awards along with Great Taste Awards.	1kg
040853	Chaucers Camembert A soft style camembert cheese made with a white edible rind. Produced in small rounds and matured for approximately one month.	180g
040854	Ashmore Farmhouse A traditional hard style cheese handmade from British Friesian cows milk which is matured for at least six months. This product has won several awards including British and World Cheese Awards plus Great Taste Awards.	1kg
040855	Bowyers Brie Brie-style British Friesian cows milk cheese matured for two to six weeks. Rich, runny, voluptuous. This will remind you why Brie became known as one of the most indulgent of cheeses.	500g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

BARBER'S FARMHOUSE

OUR COMPANY

The Barber family have been making Cheddar cheese for longer than anyone else worldwide. So, when it comes to combining the finest West Country milk with traditional manufacturing methods to produce award-winning cheese, we'd like to think that we've learnt a thing or two.

In 1833, our ancestor Daniel Barber began making cheese on his Somerset farm. Nearly two centuries later and we're still here, now the oldest surviving Cheddar-makers in the world. We've made a few changes along the way, but we're still committed to making the finest farmhouse Cheddar.

To make the best cheese, we need the best West Country milk. Our dairy cows graze the lush pastures of Somerset and Dorset to produce rich, creamy milk that we transform into PDO-accredited Cheddar. We are also proud to work with more than 100 local farming families, who supply us with quality milk to make our award-winning Cheddar.



“committed to making the finest farmhouse Cheddar.”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
040166	Farmhouse Vintage Cheddar Block	2.5kg
040196	Farmhouse Mellow Cheddar Block	2.5kg
040211	Farmhouse Mature Cheddar Block	2.5kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



HIGH WEALD DAIRY

OUR COMPANY

Certified by the Soil Association, High Weald Dairy is a successful family run business producing fantastic cheeses from an organic dairy farm in Haywards Heath, West Sussex. We craft a delicious range of award-winning cheeses made from British organic cows milk, conventional and organic sheeps milk and Kentish goats milk. The organic cows milk comes from the herd of 250 Friesian cows which live on our very own farmland. All of our cheeses are made from pasteurised milk and vegetarian friendly rennet.

Established in 1988 within the Ashdown Forest, we moved to our new 300 acre site in the High Weald of West Sussex after our business outgrew its existing plot. Since then, we have won numerous awards for our range of cheeses including gold, silver and bronze at the International Cheese Awards, British Cheese Awards and World Cheese Awards.



“a delicious range of award-winning cheeses...”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
040310	Sussex Cheeseboard Sussex Slipcote, Sister Sarah, Brighton Blue, Tremains Organic Cheddar, Smoked Ashdown Foresters.	1x5
040841	Brighton Blue Cheese A mild, semi-soft cheese with a mellow blue flavour and a slightly salty finish. The blue green veins deepen as the cheese matures, and the taste of the blue strengthens. It has an attractive natural edible rind and has won numerous awards.	900g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



BRITISH CHEESES



040313 Wild Harvest Fine Cheese Selection 1x5

Baron Bigod (250g)

Handmade at Fen Farm from our own raw grass-fed Montbeliarde cows milk. This farmhouse brie style cheese will be hand wrapped in wax paper and packed in its own beautiful wooden box. Tasting notes: Warm milky flavours, notes of mushrooms, earth and farmyard with a nutty rind.

Book & Bucket Hardy's (200g)

Our Signature Dorset Hard Cheese liked by many to a mature Manchego. This cheese is sealed with a local rapeseed oil when it is first made and then left to develop a natural mould rind. Pressed for around 18 hours and then aged to around 9 months, giving a nutty sweetness.

Feltham's Farm Rebel Nun (200g)

A washed rind cheese, slightly milder than its sister cheese Renegade Monk, that is washed in ale from a local brewer and produced with milk from a local organic dairy. It's a pungent and powerful soft cheese, similar to Époisses de Bourgogne, but with an added hint of blue.

White Lake Pave Cobble (200g)

This uniquely truncate shaped cheese has a soft and springy texture which becomes meltingly creamy with age. Coated lightly in ash to create the geotrichum rind and leave a very subtle peppery undertone, boasting a silver/grey colour which then becomes dominated by blues and greens as it ages. Initial flavours of sweet cream followed by nutty notes and a soft tasting, rich, opulent and smooth flavour - developing more complexity when aged.

Blue Clouds (160g)

Rebel Nun is a soft, blue, rind-washed cheese, delicately bathed in organic ale and created by Feltham's Farm. A mild creamy blue with a slight salty tang. It has a doughy aroma and a good length of flavour. The edible rind adds a distinct earthy note. The milk is gently pasteurised and the cheese is suitable for vegetarians. This cheese is matured for around eight weeks then wrapped in a perforated foil to help the blue cheese breathe.

040311 Vegan Deli Board Selection 1x3

I Am Nut Ok Miner Threat
Smoky Charcoal (120g)

A bold, smoky cashew cheese ripened in a coat of activated coconut charcoal ash which features a gorgeous black vein running down the center. A depth of woody, hickory flavours give body to the cashew nut's natural creaminess.

I Am Nut Ok PapaRica Spicy Paprika (120g)

The grandfather of cheeses. This delicious geezer has been aged to perfection and donned in a jacket of smoked paprika. Civilised, but with a hint of spice!

Palace Culture Sacre Bleu (150g)

Aged and slightly picante with subtle notes of roquefort and white wine. This cheese is creamy and more like a Gorgonzola, infused with Italian sweet wine.



040312 Best of British Seasonal Cheeseboard 1x5

Rosary Goat with Ash (275g)

Rosary ash is a fresh, soft goats' cheese with an edible ash coating. It is faintly acidic with a gorgeous creamy texture.

Quickes Vintage Cheddar (150g)

Handcrafted using milk from their own grass-fed cows, clothbound and naturally matured, typically for 24 months. The oldest in the range, this is a rich cheese with a delightfully crumbly texture and huge depth of flavour.

Tunworth (220g)

Tunworth has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour. It is made markedly different thanks to the rounded green hills and lush grazing of its rural Hampshire terroir.

Ewe Eat Me (160g)

A hard cheese; creamy tasting with nutty undertones, in a red rind.

Yorkshire Blue Wedge (180g)

A mild, soft, creamy and blue veined - this wonderful cheese is sweet and buttery with no sharp bite.



We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



KINGCOTT DAIRY

OUR COMPANY

Cheesemaking started for Kingcott Dairy & the Reynolds family on our farm in 2009 but we have been dairy farming in the heart of Kent since 1990! Happy, healthy cows is the main priority for the family and giving our wonderful girls the very best results in rich, creamy milk which is then used to make their award-winning cheese. The Kentish Blue cheese is made on the farm and stored for between two and four months, allowing the texture, flavour and moulds to develop. When ready, it is checked and wrapped ready to be enjoyed!

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
040932	Kentish Blue Cheese	1.4kg
A young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste. Delicious raw milk gives it a unique taste. Serve on its own or crumbled onto salads, pasta and soups.		



We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

KENT DAIRY

OUR COMPANY

In 2010 on an Organic Farm in Edenbridge, Managing Director for Pensworth, Arthur Dunne, met with Dave Terry to develop a dairy distribution network in and around Kent on behalf of Pensworth. With Dave's many years of logistic experience, dairy knowledge and customer relations, Arthur knew that Dave would be the ideal person for this venture and asked him to become a member of the Pensworth group.

After much discussion (and lots of coffee), a single handshake sealed the deal and Kent Dairy Company was born. They now deliver high quality, farm fresh milk and dairy produce in Kent, Surrey, East Sussex and London South of the River Thames.



“high quality, farm fresh milk and dairy produce...”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
044414	Semi Skimmed Milk	20x189ml
044416	Whole Milk	20x189ml
044429	Semi Skimmed Milk	1pint
044428	Skimmed Milk	2ltr
044426	Semi Skimmed Milk	2ltr
044427	Whole Milk	2ltr
044413	Semi Skimmed Milk	13.6ltr
046013	UHT Semi Skimmed Milk	12x1ltr



We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

BV DAIRY

OUR COMPANY

BV Dairy was established in 1958 and we have come a long way since our award winning Clotted Cream was sold in the local area. Now run by the third generation of the Highnam family, both the business and the range of speciality products has grown and developed to form one of the most respected and successful independent dairies in the South West of England today.

Milk is sourced directly from within the local community from dairy farms within a 30 mile radius of the production facility in Shaftesbury. These farms are regularly inspected as part of the Red Tractor Farm Assured Scheme and are required to comply with this standard. In addition BV Dairy’s own Farm Liaison Team work closely with their Farmers in applying modern best-practice principles and helping them maintain herds of healthy, happy cows supplying high quality, rich, tasty and nutritious milk.



“one of the most respected and successful independent dairies in the South West”



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
044497	Buttermilk	1ltr
044496	Buttermilk	5kg
045064	Set Soured Cream	1kg
045066	Set Soured Cream	2kg
045080	Crème Fraiche	2kg
045082	Crème Fraiche (Reduced Fat)	2kg
045045	Clotted Cream	1kg
044498	3% Fat Natural Stirred Yoghurt	2kg
044495	Low Fat Natural Yoghurt	5kg
044499	Greek Style Natural Yoghurt	1kg
044480	Greek Style Natural Yoghurt	5kg
044481	Reduced Fat Greek Style Yoghurt	5kg
044520	Reduced Fat Soft Cheese	2kg
044540	Full Fat Soft Cheese	2kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

RODDA'S

OUR COMPANY

In 1890 our great-great-grandmother, Eliza Jane Rodda started making Cornish clotted cream in her farmhouse kitchen in the heart of Cornwall. Now we are in the fifth generation of the family business, and we still craft our Cornish Clotted Cream in the very same way!

What makes Rodda's Cornish Clotted Cream so special? Well, it is the delicate golden crust, it's a mark of quality and our family expertise to get it just right. The cream is gently baked, and this is where the magic happens, the crust starts to appear as the tastiest and richest bits rise to the top in the cooking process. Nothing beats breaking through the seal with a spoon to experience the smoothness of the cream below.



“this is where the magic happens...”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
407215	Cornish Clotted Cream Portions	96x28g
407216	Cornish Clotted Cream Tub	453g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

BOOKHAM & HARRISON FARMS

OUR COMPANY

Bookham Harrison Farms was born in 2007 from a strong relationship that was forged between two families, the Harrisons and the Bookhams.

In 1952, from a farm in the village of Rugwick on the Sussex border with Surrey, the Harrisons started with just nine cows, since then, that tiny herd has been transformed into a successful agricultural enterprise.

Over in Mid-Sussex, the Bookhams, were making South Downs Butter, using milk from the Harrisons dairy forming a cheese-making alliance which has grown extensively, supplying cheese right across the UK and beyond. A strong relationship lead us to create a unique and very special cheese: Sussex Charmer.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
045597	South Downs Slightly Salted Butter	12x200g
045568	South Downs Slightly Salted Butter	2kg
045569	South Downs Slightly Salted Butter	100x15g
040874	Sussex Charmer	1kg

Sussex Charmer is the marriage of two very separate cheese production methods, each one ancient and prestigious in its own right. Combining the creaminess of a mature farmhouse Cheddar with the zing of an Italian Style Hard Cheese, this versatile cheese represents a stunning addition to the cheese board. In 2008, it won Best New Dairy Product at the largest cheese awards in the world, hosted in Nantwich, Cheshire. It has since picked up a further seven gold medals, claiming Best Catering Cheese in Show in 2014. In 2017, it was awarded Best British Cheddar at the prestigious Quality Food Awards. Sussex Charmer has the perfect taste credentials to complement fruit of any description. Its long taste profile in the kitchen soon becomes a chef's best friend. Endowed with great meltability, it adds a sublimely creamy taste when grated over pasta. Our famous, signature dish 'Charmer on Toast' has no rivals, as many will vouch!

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

HEYGATES

OUR COMPANY

The Heygate group is a family business which has farmed in Northamptonshire since 1562 and moved into milling in the 19th Century. Today, Heygates is steeped in history and traditional values, but run as a modern 21st century business by the grandsons of Arthur Robert Heygate Snr with continued passion, enthusiasm and commitment to the British milling industry and to supplying quality product to its customers.

HEYGATE GRAIN

As producers and manufacturers, our knowledge on the subject of wheat is extensive. Each variety has its own individual characteristic and fits specifically into the pocket of flour functionality. Due to geography and tradition, we remain strong supporters of British agriculture and will always favour locally sourced wheat in preference to imported substitution whenever possible.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
054618	Fine Lady Strong Bread Flour	1.5kg
054619	Fine Lady Plain Flour	1.5kg
054621	Fine Lady Self Raising Flour	1.5kg
054624	Fine Lady Strong Wholemeal Flour	1.5kg
054622	Fine Lady Plain Flour	3kg
054623	Fine Lady Self Raising Flour	3kg
054625	Plain Flour (Culinary) A soft English flour milled from quality blended wheats balanced to produce excellent pastries, pies and cakes.	16kg
054626	Self Raising Flour A culinary flour with a strictly controlled addition of raising agents to be used in sponges, scones and pastry goods.	16kg
054627	All Purpose Strong Flour A very strong white flour ideal for specialist doughs requiring a very long bulk fermentation. It is ideal for making authentic bagels.	16kg



We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

SHIPTON MILL

OUR COMPANY

At Shipton Mill, there is more to us than just being a speciality miller of organic flour. We have a deep-seated belief in how we do what we do, as much as making sure that what we do, we do better than anybody.

OUR HISTORY

It is recorded in the Domesday Book that a mill stood in this place. Today, our stoneground flours that now bear the historic name of Shipton Mill are ground with traditional French Burr millstones, just as they would have been in mediaeval times.

OUR FLOUR

The grain ground at Shipton Mill provides flours that are unsurpassed in texture and flavour and have built a well-earned reputation among professional, artisan and home-bakers all over the country.

By really understanding our grains, the flour we make and its application, we help you to achieve something magnificent.



“we help you achieve something magnificent...”



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
WH0036	Organic Strong White Flour 12%	16kg
WH0038	T45 Cake Flour 8.5%	25kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

WEALD SMOKERY

OUR COMPANY

Founded on a heritage of ancient food preserving methods, The Weald Smokery has grown considerably to become one of the leading smokehouses in Britain. Using the finest quality raw produce, all our meats and fish are smoked using two traditional methods.

The first is “Hot Smoking” whereby the product is cooked during the process over burning oak logs and chippings in traditional brick-built kilns. The other method, “Cold Smoking” is used when the product requires no cooking – instead smouldering oak chippings are used to gently infuse the smoky flavour.



OUR STORY

Starting off as a small shop selling a few home smoked products, we are now proud to boast one of the finest, specialist smoked product ranges in the South-East from our site in Flimwell, East Sussex. Nowadays our team of experienced smokers utilise their expertise daily at our artisan smokehouse, producing an extensive range of superior smoked meats and fish. This has proven to be a successful combination as we continue to receive product recognition at the Great Taste Awards, year after year.



Sliced Smoked Venison



Smoked Rainbow Trout Fillets

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
035510	Smoked Chicken Breasts Our chicken breasts are hot smoked over an oak fire so they are cooked, suitable to be eaten cold. A further hour in the oak smoke produces a subtle yet robust flavour, bringing depth and intensity.	2x200g
035511	Smoked Duck Breast The cured duck breasts are hot smoked over an oak fire, where they then spend further time in the kiln, steeping in the fresh, fragrant smoke	300g
030800	English Wild Boar & Venison Salami	100g
035516	Sliced Smoked Venison Deer are plentiful in the Weald of Kent – vast tracts of it were once royal hunting forest – so venison has been enjoyed here for centuries. We take big, lean haunch cuts, cure them with our own blend of ingredients, then cold-smoke them over oak shavings for up to seven days. Great Taste Award winner 2017, 2018 & 2019.	200g
035515	Long Sliced Smoked Salmon Reared on the west coast of Scotland, where the cold water produces strong, healthy fish with firm, even-textured flesh. Cold-smoked over local oak chippings in our traditional brick kilns, the fish takes on a delicate colour and subtle, smoky flavour. Great Taste Award winner 2018 & 2020.	1kg
035500	Hot Roast Salmon Unsliced Side (Trimmed) Reared on the west coast of Scotland, where the cold water produces strong, healthy fish with firm, even-textured flesh. Cold-smoked over local oak chippings in our traditional brick kilns, the fish takes on a delicate colour and subtle, smoky flavour. Great Taste Award winner 2018 & 2020.	1kg
035505	Smoked Rainbow Trout Fillets Hot smoked over local oak logs producing a firm flesh and a subtle smoky taste, rich in healthy omega-3s. Great Taste Award winner 2018, 2019 & 2020.	1x4

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

CORNISH & DORSET CHARCUTERIE

CAPREOLUS (DORSET)

We are a multi-award winning, family-owned English artisan charcuterie producer in Rampisham, West Dorset. Quality and provenance are of the utmost importance to us, and we source locally bred and reared free-range meat from traditional and rare breeds wherever possible and seasonal wild meats from the West Country.

Curing of the meat follows age-old traditional techniques combined with a flair and instinct for flavour. Air-drying of the cured meat is carried out in temperature and humidity-controlled rooms to overcome the vagaries of the British weather. Smoke is used to enhance the flavour of some of the meats using beech wood chips which give a delicate flavour that never dominates the fine qualities of the meats.

“quality and provenance are of the utmost importance...”

DELI FARM CHARCUTERIE (CORNWALL)

At Deli Farm Charcuterie we base our methods on the Italian winter salami; combining these techniques with modern technology has enabled us to create the perfect climatic conditions for drying and maturing.

Using prime cuts of meat that are sourced from selected producers; these are mixed with freshly ground herbs and spices and carefully hand crafted into natural casings. They are then hung up and left to slowly dry; air-dried products have a long shelf life and like a good wine improve with time.

THE REAL CURE (DORSET)

We use traditional curing, air drying and smoking techniques to make exceptional British charcuterie.

Meat is the most important ingredient in charcuterie, and we make our award-winning range of cured meats using free range British pigs and sustainably sourced wild venison. The pigs we use produce wonderfully marbled meat with just the right amount of fat making them ideal for British charcuterie.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
030791	Dorset Rosette Salami This salami is made with free-range West Country pork seasoned with salt, black pepper, garlic and a classic French blend of spices called Quatre Epices.	80g
030792	Pork & Wild Venison Pepperoni Smoky with a spicy hit of heat, the caraway seeds give a subtle aniseed flavour to finish. Made using wild British venison, this pepperoni is smoked over oak for 3 days before being air dried.	80g
030793	Pink Pepper & Purbeck Cider Salami Free range pork salami made using Dorset cider from the Isle of Purbeck. The aromatic pink peppercorns combine to make this delicious and unique salami.	80g
030794	Wild Venison Bresaola Whole muscles from the hindquarters of Wild West Country Venison, dry cured in a blend of salts, sugar and spices and slowly air dried. It has a rich 'gamey' flavour and soft texture.	80g
030795	British Meat Selection Contains; Dorset Rosette Salami, Dorset Chorizo Picante, Pink Pepper & Purbeck Cider Salami, Hartgrove Coppa.	80g
030796	British Game Meat Selection Contains; Pork & Venison Pepperoni, Sloe & Garlic Wild Venison Salami, Venison Chorizo, Wild Venison Bresaola.	80g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



SEVERN & WYE

OUR COMPANY

The Severn & Wye Smokery is situated between these two great salmon rivers on the edge of the Royal Forest of Dean. Starting with two flagship products, smoked wild salmon and smoked eel, the business has grown to produce a full range of smoked fish products.



“we supply some of the country’s top chefs and food halls”

OUR SMOKERY

This award-winning part of the business has the benefit of direct access to the source of our fresh fish collection network. The success and quality of our products can be gauged by the fact that we supply some of the country’s top chefs and food halls.

Our production techniques and smoking processes are still very traditional and our grading, filleting, curing and cutting are still mostly done by hand. We chip all our own oak wood for smoking, which gives our smoked products a unique distinctive taste.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
354113	Long Sliced Smoked Salmon	228g
354131	Long Sliced Smoked Salmon	454g
354143	D Cut Sliced Smoked Salmon	454g
354121	D Cut Sliced Smoked Salmon	1kg
354142	Short Sliced Smoked Salmon (Bagel Cut)	454g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



GRESSINGHAM

OUR COMPANY

Our story begins in 1971, when Gressingham's founders Maurice and Miriam Buchanan moved from Northern Ireland and started their farm in Debach, Suffolk.

Maurice built two sheds by hand and started farming chickens, but they soon realised they wanted to try something different.

They got in contact with a small-scale duck farmer in the Lake District, who had begun to develop a new, tasty breed of duck – a cross between the succulent Peking duck and the flavoursome Wild Mallard.

In 1989, the first Gressingham Ducks arrived at the family farm in Debach – by train! 200 ducklings were taken on the train from Peterborough and were picked up in Cambridge by Maurice and Miriam.

Over the following two years, they perfected the breed and the remarkable Gressingham Duck was born.

One generation on, we are still rearing delicious Gressingham Duck from our Red Tractor assured farms in Great Britain. The health and welfare of our poultry is an absolute priority for us and is at the heart of all that we do. We breed, hatch, and rear our ducks on Red Tractor assured farms which means they are regularly, independently audited across a wide range of standards covering animal welfare, bio security, food safety, stockmanship and the environment.



“...a new, tasty breed of duck...”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
403853	Traditional Duck Confit	285g
403854	Duck Legs (5/7 legs)	1kg
403855	Duck Breast 200/225g	200-225g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



STEPHENS FRESH FOODS

OUR COMPANY

Established in 1974 and still going strong today, we are a family owned and run business specialising in the manufacturing of traditional cooked meats. We employ tried and tested curing methods using modern technology to produce our hams. Our aim is always to delight the customer and deliver remarkable products.

Our Kentish Honey Baked Ham is prepared by a team of highly skilled butchers based in Chatham. The meat is soaked in salt brine with a secret mix of added ingredients before being gently steam cooked for at least twelve hours. Then, before being twice baked, the ham joint is lavishly coated with an extra thick layer of local Kent honey, supplied from Graveney Honey based in Faversham, Kent.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
030542	Sliced 100% Premium Roast Turkey Crown	500g
030595	Cooked Extra Dry Kent Honey Baked Ham	2kg
030605	Sliced Extra Dry Kent Honey Baked Ham	500g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



THE TOFOO CO.

OUR COMPANY

In 2015, husband and wife team David and Lydia saw a gap in the tofu game and between them, they decided to rip up the rulebook and hatched a plan to give that block of white stuff some love!

David and Lydia begged, borrowed and blagged enough cash to buy a small artisan tofu business in Malton, which was already making the best organic tofu, to a traditional Japanese recipe. Handy!

After a year's extensive research, brand building and schmoozing buyers, their first products hit the supermarkets.

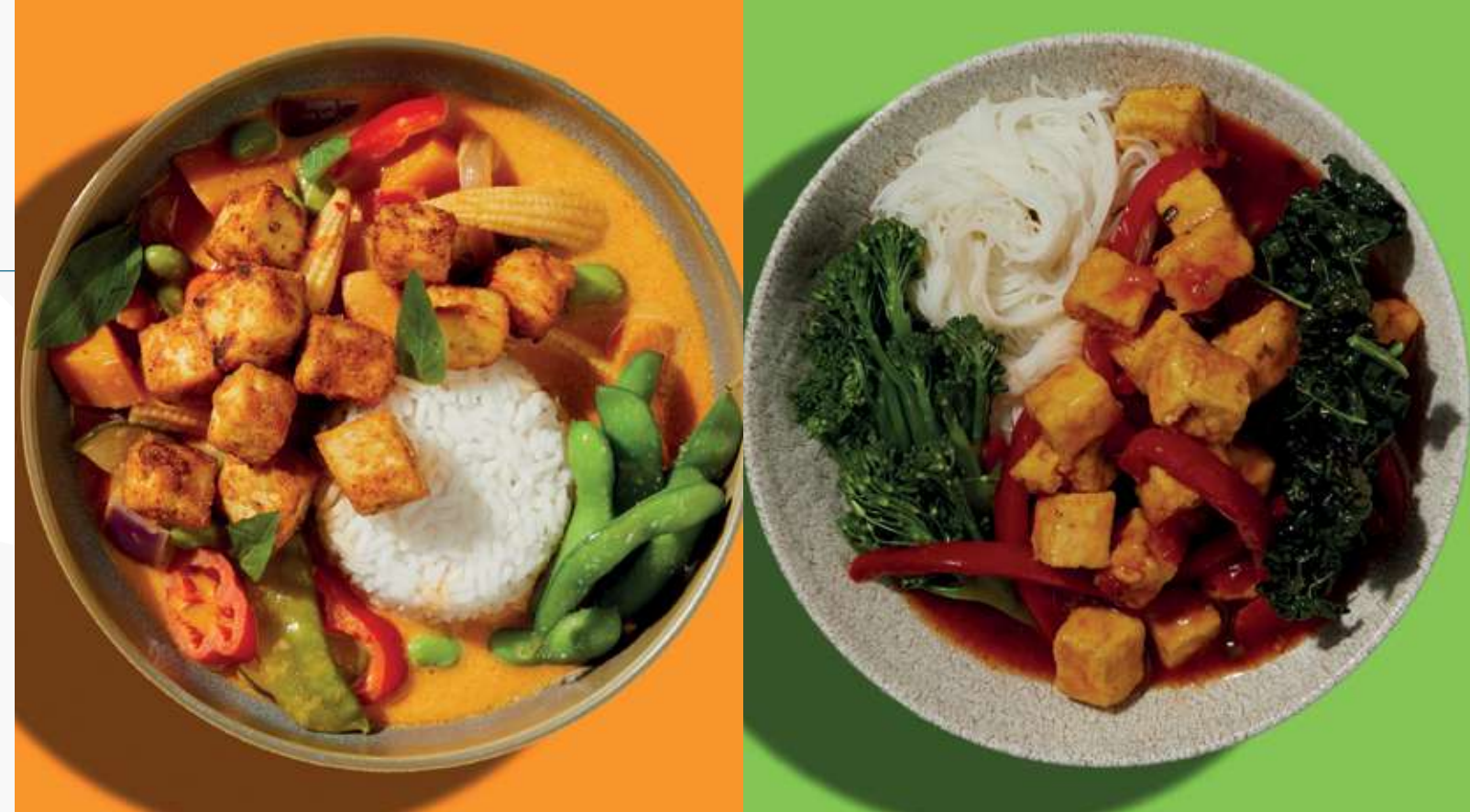
In 2018 they refit the factory and get themselves a new shiny toy – a Japanese soy milk cooker which means twice the capacity, twice the joy!

Five years later, David and Lydia are still on a mission to show the world that tofu is really rather brilliant, not the soggy tasteless stuff you might be thinking of!

“...on a mission to show the world that tofu is really rather brilliant”

We are not like other tofu and here is why....

- Our Tofoo is made to a traditional Japanese recipe using only three ingredients: water, soya beans and nigari.
- We use nigari (an all-natural extract made from seawater) to bind our tofu while many others use calcium sulphate.
- Our Tofoo looks a little wonky but that's because every block of our delicious tofu is handmade in Yorkshire.
- Our Tofoo is so organic we caught the attention of The Soil Association who gave us a certificate!
- Who's got time to press their own tofu? Not you. So, our Tofoo always comes extra firm and ready for action.
- All our beans will always be GM free, organic and sustainable. We promise!



Straight to Wok Ginger & Chilli

Straight to Wok Naked

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
250907	Straight to Wok Ginger & Chilli	2x1kg
250906	Straight to Wok Naked	2x1kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



LITTLE & CULL

OUR COMPANY

Based in the heart of Devon, we source our ingredients as close to home as possible and make full use of the wonderful produce available in the West Country and the UK.

Tom Harb-Little and Tom Cull developed Little & Cull in response to strong demand for superior quality prepared products.

Our capabilities have been expanded with passion and enthusiasm to deliver imaginative ever-evolving products.



Ham Hock & Pea Terrine

“...superior quality prepared products.”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
253116	Ham Hock & Pea Terrine Pressed terrine with slow cooked ham hock, peas, mustard and honey.	3x500g
253127	Maple Glazed Ham Hock Terrine A pressed terrine of slow cooked ham hock with maple syrup.	3x500g
253119	Chicken & Duck with Red Onion Marmalade Terrine Pressed terrine of British chicken thigh and duck leg with red onion marmalade and herbs.	3x500g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

PROPER CORNISH

OUR COMPANY

Proper Cornish is passionate about quality pastry, filled with great tasting ingredients, made properly in Cornwall for people who love food.

Since 1988, our purpose has made us the UK’s leading handmade Cornish pasty manufacturer and experts in filled savoury pastry products.

From the farms where ingredients come from and how products are made, we are open

and truthful and deliver what we say. We only accept and expect the best: the best ingredients sourced locally where possible and the best recipes made in our efficient bakery.

We really care about what we do. That’s why we still hand crimp over 50,000 pasties a day and why we lobbied to protect its geographical status. When it comes to pastry products, we know our stuff!

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
500693	Steak Pasties	18x368g
500694	Steak Pasties	20x283g
500696	Steak & Stilton Pasties	20x283g
500697	Lamb & Mint Pasties	20x283g
500698	Spicy Chicken & Chorizo Pasties	20x283g
500699	Cheese & Onion Pasties	20x283g
500704	Vegetable Pasties	20x283g
500703	Vegan Pasties	1x20
501256	6" Vegan Rolls	1x50
500702	Bacon & Cheese Turnovers	40x140g

“we really care about what we do.”

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

KENTISH MAYDE

OUR COMPANY

We are a family run company formed in 2001 to supply quality pastry products to the retail and wholesale market.

During the last twenty years we have created an extensive range of pastry products including savoury pies in various sizes, pasties, high quality sausage rolls, speciality pork pies and much more!

To maintain quality, we take a very hands-on approach. All our meat is butchered by our own skilled team of butchers ensuring we use only the best quality meats with our products.

Our savoury fillings are produced in our kitchens in Biddenden, Kent and together with our freshly butchered meat only the finest ingredients are selected and used to produce the finest of pie fillings.

The past nineteen years has created us a reputation for producing quality products. We have been awarded over 45 British Pie Awards for our products!

We care about our products; we are proud of the quality and reputation they have earned us. We have trust in them to provide you with the finest products.



Apricot & Applewood Cheese Pork Pie

“to maintain quality
we take a very
hands-on approach”



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
511915	Steak, Ale & Horseradish Pie Tender hand diced steak with a hint of horseradish in a classic ale sauce.	10pre-ptn
511935	Chicken & Ham Pies Tender hand diced chicken cooked with leeks and chunks of ham in a chicken stock and cream sauce enhanced with garden peas.	12x275g

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
511940	Steak, Horseradish & Ale Pies Tender hand diced steak with a hint of horseradish in a classic ale sauce.	12x275g
511960	Steak & Ale Pies Our 'award winning' pie – hand diced British beef, cooked with onions and dark ale in a rich meat sauce.	12x360g
500471	Steak & Kidney Puddings Hand diced British beef, cooked with onions and lambs' kidneys in a rich meat sauce.	12x380g
447086	Spinach, Mushroom & Brie Wellingtons A creamy mushroom, Brie and spinach mix combined with diced root vegetables and local cider.	1x12
447174	Goats Cheese & Caramelised Onion Tarts Tangy goats cheese mixed together with rich red onion marmalade compote, in a rich shortcrust pastry.	12x300g
447176	Roasted Vegetable Tarts A large individual tart packed with cauliflower, sweet potato, mixed peppers, onions and courgettes in a tomato sauce.	12x300g
501228	Mini Pork & Caramelised Onion Sausage Rolls	1x36
501229	Mini Pork & Chorizo Sausage Rolls	1x36
501230	Mini Pork & Stilton Sausage Rolls	1x36
033220	Turkey & Cranberry Cold Cutting Pie Thick turkey breast, pork sausagemeat and sweet cranberries flavoured with a mix of spices then encased in a traditional pastry.	1.5kg
033225	Chicken & Ham Cold Cutting Pie Layers of thick honey roast ham, fresh chicken breast and pork sausagemeat flavoured with mixed spices and encased in a traditional pastry.	1.5kg
033230	Traditional Cold Cutting Pork Pie A classic pork pie made with a mix of diced shoulder of pork and sausagemeat, flavoured with fresh sage, cinnamon, nutmeg and white pepper.	1.5kg
033235	Apricot & Applewood Cheese Pork Pie A layer of smoked applewood cheese and diced shoulder of pork combined with pork sausagemeat, flavoured with cinnamon, nutmeg, fine spices, fresh sage and white pepper, studded with diced apricots.	1.5kg
033240	Cheese & Pickle Cold Cutting Pie A layer of mature Cheddar cheese and pickle surrounded by pork sausagemeat, encased in a traditional pastry.	1.5kg
033245	Gala Cold Cutting Pork Pie Hard boiled eggs surrounded by pork sausagemeat, encased in a traditional pastry.	1.5kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

KORKERS

OUR COMPANY

Produced in Rolvenden Kent, our premium sausages are produced in an old-fashioned manner using hand piped methods to ensure a coarse textured end product. Where other sausage producers may switch to cheaper ingredients, the Korkers brand continues to use the finest, fresh pork combined with fresh herbs and spices to achieve an uncompromising quality.

OUR STORY

Established in 1954 as a small butchers shop, it quickly became apparent that the shop premises were not large enough to cope with the growing demand for our premium sausages. The success grew so quickly, the shop was closed to change focus to the wholesale production of Korkers sausages.

Since then, the company and the Korkers brand has grown from strength to strength to become one of the leading sausage wholesalers in the South-East.



“The success of the Korker brand is undoubtedly down to the quality of the ingredients we source. Our fresh pork, herbs and spices make for exceptional flavour, combined with the traditional method of manufacturing that we use.”

Eddie Hoad - Korkers Sausages



OUR PRODUCTS

KORKERS CATERING SAUSAGES

Using fresh pork mixed with our 'honeyroast' seasoning, our catering sausages are produced to achieve a coarse textured end product.

CODE	DESCRIPTION	PACK SIZE
400400	Catering Sausages 4's	4.54kg
400420	Catering Sausages 8's	4.54kg

KORKERS ORIGINAL SAUSAGES

Our traditional sausages contain fresh pork, sage and spices. The Korkers original range includes standard pork sausages, jumbo pork sausages and pork cocktail chipolatas.

CODE	DESCRIPTION	PACK SIZE
400440	Jumbo Pork Sausages 4's	4.54kg
400460	Pork Sausages 8's	4.54kg
400465	Gluten Free Pork Sausages	4.54kg
400500	Pork Cocktail Sausages	1kg
400480	Pork Sausage Meat Our minced pork sausagemeat is produced using fresh herbs, spices and seasoning to create a unique product which can be used to make sausage rolls, pies, pasties or meatballs.	4.54kg
501300	6" Sausage Rolls Produced using our Korkers seasoning combined with additional spices, gives the sausage rolls a real bite. They have become an instant success since being launched - customers love the puff pastry we use!	1x36

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



SPELDHURST

OUR COMPANY

The finest quality fresh pork sausages are made in Royal Tunbridge Wells, Kent using a unique and traditional Kentish recipe dating back over 50 years. Speldhurst hand-linked sausages are high in nutrition and low in fat, with natural casings, produced using locally sourced ingredients where possible. Made regionally but recognised nationwide, the Speldhurst brand is renowned throughout the UK for its superb fresh sausages.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
030408	Traditional Pork Sausages 4's	4.54kg
030401	Traditional Pork Sausages 8's	4.54kg
030402	Pork Cumberland Sausages 8's	4.54kg
030403	Pork & Leek Sausages 6's	4.54kg
030405	Pork & Cracked Black Pepper Sausages 6's	4.54kg
030406	Honey & Mustard Pork Sausages 6's	4.54kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



SPECIALITY BREADS

OUR COMPANY

We love baking and our approach to baking is very simple – we bring together the best elements of traditional baking skills and modern food trends to create stunning breads and sweet bakery products. We hand-craft our breads wherever possible to add that personal touch and to keep real bread making skills alive. We only use the best raw ingredients, carefully sourcing our key ingredients, like flour from family millers and

rapeseed oil from local farmers. We love what we do, and we'd like to think that you can taste that in our products.

Everything we produce is Red Tractor certified from start to finish, field to plate, including our core ingredient, Marriages flour. These wonderful award-winning British flours are at the heart and soul of our artisan breads.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
547025	Ciabattas This popular bread has a multitude of culinary purposes, whether it's simply buttered, toasted for panini, used for sandwiches or the base of a perfect bruschetta.	20x220g
547200	Ciabatta Rolls The traditional open texture, unique flavour and good looks makes this a big favourite, teamed to perfection with salads, soups, casseroles and main courses.	40x100g
547210	Mini Multigrain Tin Loaves A miniature version of our delicious multigrain loaf, perfect with soup, ploughman's and meal accompaniments.	48x55g
547220	Rosemary Focaccia Rolls This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust.	40x100g
547235	Brioche Loaves An exceptionally rich and delicious cross between bread and cake. This authentic French recipe loaf will add a touch of class to any menu.	9x270g
616782	Original Scioche (Fruit Scone/ Brioche) The original Scioche®. A glazed top, packed with a generous amount of fruit and a buttery inside, this is so much more than a scone! Either split and top with cream and jam or toast and serve with stewed fruit. As we don't use any preservatives in our products we recommend that our Scioche® are eaten the same day just as you would with a homemade scone.	20x140g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



STOKES

OUR COMPANY

Based in Rendlesham Hall near Woodbridge in Suffolk, we have worked with a rare passion to refine the taste, texture and quality of our locally-produced ketchups, sauces, condiments, preserves and mayonnaise.

We hand produce our sauces to carefully created and closely guarded recipes using the finest quality ingredients.

Make your food offerings extra special with Stokes sauces - there is plenty to choose from to add something different to your dishes.

WHEN WE STARTED AND WHY

Stokes Sauces was founded in 2004 by Rick Sheepshanks when he was looking for a real food sauce that would encourage his daughter to eat more vegetables. Stokes is a food business born from the belief that food should be honest, simple and delicious. We carefully create unique recipes using great quality real food ingredients for real food flavours. Our aim is to make the very best sauce available.

HOW OUR BUSINESS HAS EVOLVED

Based at our 'Suffolk Saucery' in rural Suffolk, we have since grown to a team of over 70 incredibly hard-working individuals and have expanded our range to include over 60 different delicious sauces, mayonnaises, traditional condiments, chutneys & relishes, and jams & marmalades, all made with the same original passion. Furthermore, we are always striving to create innovative solutions, and as a result, have 'real world portion' sized sachets, reusable 2kg catering tubs and exquisitely packaged glass table sauces all as part of our range to put smiles on the faces of happy diners!



“they hand produce their sauces to carefully created and closely guarded recipes...”



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
051853	Red Pepper, Onion & Tomato Burger Relish	2kg
051854	Fig Relish	2kg
051852	Sticky Pickle	2kg
051870	Tomato Chutney	2kg
051871	Red Onion Marmalade	2kg
051872	Piccalilli	2kg
051873	Chilli Jam	2kg
051874	Beetroot Relish	2kg
051877	Mayonnaise	2kg
051878	Bloody Mary Ketchup	2kg
051864	Original BBQ Sauce	2kg
051911	Tomato Ketchup Table Sauce	12x300g
051912	Brown Table Sauce	12x320g
052315	Tomato Ketchup Sachets	1x80
052316	Brown Sauce Sachets	1x80
052317	Smokey BBQ Sauce Sachets	1x80
052318	Mayonnaise Sachets	1x80
052319	Tartare Sauce Sachets	1x80

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

THE WOODEN SPOON PRESERVING COMPANY

OUR COMPANY

Operating from a converted Oast House, located outside the picturesque village of Wye in Kent, our family-owned business has been producing stunning jams, marmalades and chutneys by hand for over 30 years using almost exclusively Kentish, but always British fruit.

OUR STORY

‘By hand’ literally means the preparation, cooking, stirring (with wooden spoons and spatulas!) potting, capping and labelling. As a result, we can rarely produce more than 100 jars per pan which means each individual finished jar is inspected at least three times before being packaged! Our kitchen is staffed by highly skilled master preservers, who take great pride in their work to produce consistent, high quality preserves time after time.



Wye Strawberry Jam



“Our challenge from the outset was to produce the highest quality jams, marmalades and other preserves which individually would be approved by the discerning ‘homemade’ connoisseur. The company name encapsulates the essence of what we do, hand making delicious preserves using natural, local ingredients.”

Jeff Higgins - The Wooden Spoon

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
055784	Piccalilli The perfect accompaniment for cold meats, cheese or a ploughman's lunch.	1.2kg
055796	Chilli Jam This chilli jam has a hot yet sweet flavour as the chillies combine with the garlic, onion and chopped root ginger.	1.2kg
055799	Apricot & Ginger Chutney A chutney with a bit of zing, perfect served with cold meats and cheeses.	1.2kg
055804	Wye Strawberry Jam This classic jam takes its name from the Wooden Spoon's home village of Wye, where the factory is based and all the production takes place. When in season, local strawberries are used!	1.2kg
055806	Red Onion Marmalade A truly distinctive hand-made chutney containing nothing but the finest natural ingredients. This sublime sweet sticky onion marmalade has now become a modern classic.	1.2kg
055808	Peach, Apricot, Apple & Whitstable Ale Chutney Made with Shepherd Neame's Whitstable Ale, this truly distinctive chutney tastes delicious served with cheese, cold meats, salads and pies.	1.2kg
055809	Fig, Apple & Bishops Finger Ale Chutney Lovingly prepared artisan chutney made with Bramley apples, figs, dates, spices and Bishops Finger ale, a superb accompaniment.	1.2kg

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

OPIES

OUR COMPANY

Opies was founded in 1880 by Bennett Opie and is located in the heart of the Garden of England, in Sittingbourne, Kent. Our family-owned company is committed to producing quality foods and specialities.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
055523	Kentish Bramley Apple Chutney	1.25kg



WILKIN & SONS

OUR COMPANY

The Wilkin family have been farming at Tiptree, Essex, since 1757, and making quality preserves since 1885. We grow a wide range of traditional English fruits that are used to make preserves and condiments which are hand cooked in small batches using traditional, copper-bottomed pans.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
055300	Strawberry Preserve	72x28g
055320	Raspberry Preserve	72x28g
055340	Blackcurrant Preserve	72x28g
055360	Apricot Preserve	72x28g
055380	Fine Cut Marmalade	72x28g
055400	Pure Clear Honey	72x28g
055325	Raspberry Preserve	3kg



We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

KENT HONEY

Blue Bell Hill Apiaries is a family run business based in Chatham, Kent which has been farming bees since 1994. We have twice won the Taste of Kent Award for Best Local Food Producer. Our honey is made by bees kept throughout Kent, primarily cited on orchard farms, ensuring a wonderfully sweet product.

Unlike commercial honey, Blue Bell Hill honey is not fine filtered and is only gently warmed during extraction and cleaning. The cleaning is a simple sedimentation process, the honey is then bottled immediately afterwards, making sure the aroma and texture is protected.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
055425	Kent Squeezy Honey	340g



PAYNES HONEY

Paynes was started in 1922 by Fred Payne with around 300 hives. He was well known in the area for his kind and gentle nature - just like his bees. Over the past 90 years, Paynes has continued in its family traditions but has grown! Fred's two sons, Paul and Peter, along with the

grandchildren, Mark and Roger, now maintain over 1000 colonies, spread across Sussex, enjoying the wild fields of the South Downs as well as the rural gardens of the local villages and towns.

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
WH0043	English Heather Cut Comb Honey This is honeycomb at its finest. Cut out of the honey frame from the hive, it has nothing added to it and nothing removed so that it maintains all of its nutritional benefits. This is English Heather Honey which has a more distinct taste than the mixed flower cut comb.	180g



We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

RUBIES IN THE RUBBLE

OUR COMPANY

Did you know that a third of all food produced globally is wasted?

Surviving the journey from farm to fork is a complicated process with many hurdles along the way but Rubies in the Rubble believe that food should be valued and for the past 10 years, founder Jenny has been one of the pioneering voices in food sustainability.

It all started in New Covent Garden when Jenny began rescuing produce from the market and experimenting in the kitchen with childhood recipes for jams and chutneys. Fast forward to 2022 and Rubies has an extensive award-winning range of sauces and condiments, stocked nationwide.

“...one of the pioneering voices in food sustainability.”



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
052506	Tomato Ketchup Our award-winning ketchup is made gooder by using delicious ingredients that would otherwise have gone to waste – often simply because they’re the wrong shape, size or colour. It’s jam-packed with surplus pears, meaning it has double the fruit content and half the refined sugar than other leading brands. Some say it’s a load of rubbish, we take that as a compliment.	10ltr

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

PIPERS

OUR COMPANY

The Pipers story began in 2004 when three farmers - Alex Albone, Simon Herring and James Sweeting - joined forces to produce great tasting, quality crisps using the finest potatoes.

Working with carefully selected flavour partners who care as much about their products as we do about ours. The Pipers brand is made up of passionate people driven by one thing and that is to deliver the best taste and quality possible.

This passion for taste and quality is common across the Pipers team.

It’s about crisps as they should taste.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
058045	Kirkby Malham Chorizo	24x40g
058050	Anglesey Sea Salt	24x40g
058052	Great Berwick Longhorn Beef	24x40g
058055	Burrow Hill Cider Vinegar & Sea Salt	24x40g
058065	Lye Cross Cheddar & Onion	24x40g
058070	Karnataka Black Pepper & Sea Salt	24x40g
058074	Wild Thyme & Rosemary	24x40g
058075	Arreton Tomato	24x40g
078075	Biggleswade Sweet Chilli	24x40g
058069	Anglesey Sea Salt (Tub)	600g
058072	Anglesey Sea Salt	15x150g

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



OWLET PREMIUM FRUIT JUICES

OUR COMPANY

Pure and refreshingly healthy, our multi-award-winning Owlet fruit juices are pressed from the finest Kentish fruit grown in the orchards of our farm located in Lamberhurst, Kent.

With over 20 years’ experience in growing and pressing varieties of apples and pears into fantastic premium fruit juices without the use of added sugar, artificial colours or preservatives, offering customers a true point of difference in the market place. At the end of production, the juice is lightly pasteurised to ensure a longer shelf life and minimise any wastage.



“...fruit juices without the use of added sugar, artificial colours or preservatives.”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
054932	Apple & Raspberry Juice A refreshing blend of mellow apple juice and sharp raspberry. This juice is filtered to produce a striking pink colour.	24x250ml
054933	Apple & Elderflower Juice The evocative scent of English elderflower creates a delicately perfumed juice, perfect for mixing with sparkling mineral water to make a spritzer.	24x250ml
054688	Kent Apple Juice A refreshing apple juice made from 100% Kent apples grown at Loddington Farm.	24x250ml

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

RADNOR HEARTSEASE FARM

OUR COMPANY

Heartsease Farm is based in mid Wales, on the border of England and Wales. Here, the Watkins family have lived and farmed since 1903. In 1990, William who was the son of the 5th generation farmer, decided to diversify from farming into soft drinks after discovering a pure spring water source running below the farm. From then onwards our passion has been to craft the best tasting soft drinks Wales has to offer!

Traditional Lemonade

We make our Traditional Lemonade with sun-mellowed Sicilian lemons grown in mineral-rich soils around Mount Etna. With 100% natural ingredients and Radnorshire spring water, it balances zesty and sweet tones for an uplifting and nostalgic drink.

Wild Elderflower Pressé

Elderflower is the quintessential scent of British summer. We use hand-picked sprays to make our delicately floral presse.



Fiery Ginger Beer

The warmth of the ginger meets the zing of the sun-kissed Sicilian lemons in this fiery ginger beer.

Raspberry Lemonade

A blend of hand-picked British raspberries takes centre stage in our twist on traditional lemonade.

“...great flavour and the very best quality.”

OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
055006	Traditional Lemonade	12x330ml
055007	Wild Elderflower Pressé	12x330ml
055008	Raspberry Lemonade	12x330ml
055013	Fiery Ginger Beer	12x330ml

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

KENT CRISPS & KENTISH OILS

OUR CRISPS

At Kent Crisps we carefully select and partner with the best British producers to combine the country's finest products to bring you flavours we all know and love. We have become one of the leading names in the UK snack sector. Proudly, we were one of the first UK hand-cooked crisp brands to use real products and incorporate them into seasonings, carefully selecting the best British producers to work closely in partnership with, promoting the economy and tourism in the UK. Our packaging is specifically designed to stand out and champion the landscapes of Kent. Furthermore, all our products are produced in small batches and gently hand-cooked in sunflower oil, which is naturally very low in saturated fat.



OUR PRODUCTS		
CODE	DESCRIPTION	PACK SIZE
058036	Ham & Mustard	20x40g
058037	Ashmore Cheese & Onion	20x40g
058038	Oyster & Vinegar	20x40g
058039	Sea Salt & Cider Vinegar	20x40g
058041	Sea Salt	20x40g
058043	Smoke Chipotle Chilli	20x40g
059238	Lamb & Rosemary	20x40g
058044	Sea Salt	10x150g



OUR OILS

Every bottle of Kentish Oil has been produced by hand in small batches, quality checked and packaged with love. We have been producing cold pressed rapeseed oil at an accredited farm-based unit since 2008. The rapeseed is grown on the fields surrounding our premises, offering 100% traceability of every bottle produced, back to the field it's grown in. We carefully select varieties of rapeseed to give you nutritious and tasty oils. Our whole range of Kentish Oils products are Red Tractor certified, so not only can you trust in the provenance, but we can also guarantee your 'Farm to Fork' experience. Kentish Oils are championed by some of the UK's top chefs and have been described as 'liquid gold'.

“...select and partner with the best British producers to combine the country's finest products and bring you flavours we all know and love.”



OUR PRODUCTS		
CODE	DESCRIPTION	PACK SIZE
051181	Kentish Cold Pressed Rapeseed Oil	5ltr
051190	Kentish Extra Virgin Rapeseed Oil	500ml
051187	Kentish Cold Pressed Rapeseed Oil Blended with Truffle	250ml
051192	Jalapeño & Chilli Infused Rapeseed Oil	250ml
051193	Garlic & Herb Infused Rapeseed Oil	250ml
051194	Lemon Infused Rapeseed Oil	250ml

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.

YORVALE

OUR COMPANY

For almost 30 years Fossfield Farm has been the home of York's only real dairy ice cream, Yorvale. Using traditional methods and the finest natural ingredients we produce rich and creamy dairy ice cream and real fruit sorbets. Our herd of dairy cow's graze on lush Yorkshire grass and because they only ever produce milk for us, the result is stress free cows that produce really creamy milk which is pasteurised on the farm before being mixed with the finest natural ingredients to create their exquisite products.



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
708375	Strawberry Sensation Ice Cream Tubs	24x120ml
708385	Vanilla Pod Ice Cream Tubs	24x120ml
708390	Double Choc Chip Ice Cream Tubs	24x120ml
708395	Caramel Honeycomb Ice Cream Tubs	24x120ml
708315	Mediterranean Lemon Sorbet	2ltr
708335	Blackcurrant Sorbet	2ltr
708345	Passion Fruit Sorbet	2ltr
708346	Mandarin Sorbet	2ltr
708355	Mango Sorbet	2ltr
708365	Champagne Sorbet	2ltr
708371	Raspberry Sorbet	2ltr



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
708005	Bourbon Vanilla Ice Cream	5ltr
708010	Jamaican Rum & Raisin Ice Cream	5ltr
708015	Coconut Ice Cream	5ltr
708025	Strawberry Sensation Ice Cream	5ltr
708035	Rocky Road Ice Cream	5ltr
708045	Mint Choc Chip Ice Cream	5ltr
708060	Peaches & Cream Ice Cream	5ltr
708080	English Butter Toffee Ice Cream	5ltr
708090	Red Cherry Ice Cream	5ltr
708100	Double Chocolate Chip Ice Cream	5ltr
708101	Chocolate Orange Ice Cream	5ltr
708102	Clotted Cream Ice Cream	5ltr
708104	Sea Salted Caramel Ice Cream	5ltr
708111	Bubblegum Ice Cream	5ltr
708200	Natural Pistachio Ice Cream	5ltr
708270	Caramel Honeycomb Ice Cream	5ltr
708114	Strawberry Cream Tea & Clotted Cream Ice Cream	5ltr
708232	Non Dairy Coconut & Vanilla Ice Cream	2ltr

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.





JUDE’S

OUR COMPANY

We’re Jude’s, a family who love crafting utterly delicious ice cream. It all started with one man mixing and churning in a Hampshire dairy barn. His creations were lip-smackingly good, so good he gave them his wife’s name, Jude.

Making our ice cream in small batches we carefully select the best tasting ingredients; for example, single estate Colombian cacao, Madagascan bourbon vanilla, and milk from Matterley Farm, just down the road in Hampshire.

We’ve tasted and tested literally thousands of different recipes over the years and have picked up over 50 Great Taste Awards to date!

We are fortunate to live and work in an incredibly beautiful corner of our incredibly beautiful planet. The rolling hills of the South Downs remind us daily that we have a responsibility to protect our natural environment, so we have responded to the climate emergency by making Jude’s carbon negative.



“A family who love crafting utterly delicious ice cream.”



OUR PRODUCTS

CODE	DESCRIPTION	PACK SIZE
718299	Plant-Based Chocolate Tubs	24x100ml
718298	Plant-Based Vanilla Bean Tubs	24x100ml
718297	Plant-Based Salted Caramel Tubs	24x100ml
718362	Plant-Based Vanilla	4ltr
718363	Plant-Based Chocolate	4ltr
718365	Plant-Based Strawberry	4ltr
718364	Plant-Based Salted Caramel	4ltr
718366	Plant-Based Mint Choc Chip	4ltr
718301	Very Vanilla Ice Cream	4ltr

We partner with British suppliers when product is in season, as a result our suppliers may vary to ensure all year round supply to our customers.



a Sysco company

kff

Kent House, Priory Park, Mills Road,
Aylesford, Kent ME20 7PP

Opening times:

8.30am - 5.45pm (Monday-Friday)

11.00am - 4.00pm (Sunday)

Telephone Sales: 01622 612345

Customer Care: 0808 582 9798

Visit www.kff.co.uk



Issue 1: July 2022

