



Food & Drink Wales Speciality & Fine Food Fair 2018

Stands 1916 | 1920 | 2016 | 2020

Food & Drink Wales
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Brybeque Sauce

A collection of award winning unique handmade BBQ sauces produced by two passionate BBQ lovers using natural ingredients and real smoke!

GTA 2018: Brybeque Sauce Original 1*
Brybeque Sauce Brytroot 1*

Contact: Huw Bryant
e: huw@brybeque.co.uk
w: brybeque.co.uk



Brookes Wye Valley Dairy Company

Family run farm in Wales producing artisan ice creams, sorbets and soft cheese using milk from our pedigree herd of Jersey cows. The creamy milk is perfect for producing luxurious products which we can tailor to meet the requirements of our customers.

GTA 2018: Rum and Raisin ice cream 1*

Contact: Hannah Turner
e: enquiries@brookesdairy.com
w: brookesdairy.com



FOOD & DRINK WALES STAND

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Aber Falls Distillery Ltd

Aber Falls produces an exceptional range of premium award winning flavoured gins and liqueurs, all made using Welsh-inspired ingredients and botanicals, heralding the area and its natural beauty.

w: aberfallsdistillery.com



Cradoc's Savoury Biscuits

Handmade delicious savoury crackers baked with vegetables, fruits, herbs and spices. Creativity focused on flavour, we love to eat share and celebrate! Suitable for vegetarians and vegans.

New Product Development: New cracker range – Lemongrass, Coconut and Chilli, Szechuan Peppercorn and Red Onion Miso and Wasabi Seasoning with Fennel Stilton and Cranberry Cheddar and Onion Chutney Checkers

w: cradocssavourybiscuits.co.uk



Moose Maple UK Ltd

Fresh Welsh butter blended with pure Grade A Canadian maple syrup and an added dash of sea salt. A wholesome and natural alternative to refined sugar spreads.

w: moosemaple.co.uk



Rogue Preserves

Luxury preserves, chutneys, marmalades and jams handmade in small batches using locally sourced and natural ingredients for retail and foodservice. We are continuously experimenting with new flavours including seasonal specials.

w: roguepreserves.com



Snowdonia Cheese Company Ltd

Hand crafted range of characterful cheeses each with its own distinct name and enrobed in vibrant wax. The cheeses are made using the finest ingredients and expertise to ensure the distinct taste and texture which makes them unique. Made with pride bursting with character.

New Product Development: Nature's Nectar – mature cheddar with Rum marinated figs and honey

GTA 2018: 1* Snowdonia Beechwood

w: snowdoniachese.co.uk



Terry's Patisserie Ltd

Family run company producing a wide range of luxury handmade award winning desserts offering bespoke catering solutions to customers, the desserts can be supplied chilled or frozen. Our range is continuously developing based on customer requirements.

New Product Development: Christmas afternoon tea box

GTA 2018: 1* Bara Brith & Brioche Bread and Butter Pudding

w: terryspatisserie.co.uk



The Anglesey Sea Salt Company – Halen Môn

Halen Môn Sea Salt is made from the clean waters around the beautiful Isle of Anglesey and absolutely nothing else. With Protected Destination of Origin status (PDO), our sea salt and blends can be found in some of the best restaurants and products in the world.

New Product Development: Salt and vinegar, smoky wholegrain mustard, smoky Dijon mustard, smoky barbecue ketchup

GTA 2018: 1* Halen Môn Sea Salt with Celery Seeds

w: halenmon.com



The Bake Shed

A range of super tasty tray bakes such as chocolate brownies, cakes, shortcakes and flapjacks for the coffee shop and hospitality trade, including a gluten free and vegan range.

w: thebakeshed.com



The Mountain Chocolate Company

Hand crafted chocolate postcard in the style of vintage 1940's posters. The unique product captures a sense of place and great taste. Custom bars can be produced for any major tourist attraction, business or location.

New Product Development:

Whole range

w: mountain-chocolate.co.uk

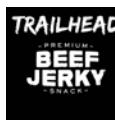


The Patchwork Traditional Food Company

Fine foods created using locally produced ingredients wherever possible. The range covers chilled and frozen pâtés, chutneys, pickles and relishes in pack sizes to meet all customer needs.

New Product Development: Sian Lloyd's – Best Welsh Pâté in five flavours, 65g Vegan Pâtés Pucks, Traditional Parfait – frozen, Light Pâtés – low calorie, high protein, wheat free

w: patchworkfoods.com



Trailhead Fine Foods

A range of artisan beef Jerky produced from hand selected cuts of British Silverside and marinated in our own bespoke marinade recipes with no artificial flavours or preservatives.

w: trailheadfinefoods.co.uk



Wrexham Lager

The UK's oldest commercial lager brewery originally founded in 1882. Today it is brewed in a micro brewery in Wrexham in 330ml bottles for the retail sector and 50ltr kegs for the on-trade.

w: wrexhamlager.co.uk



Aber Falls Whisky Distillery

Aber Falls Whisky Distillery, the first of its kind in North Wales for more than 100 years, produces an exceptional range of handcrafted, premium flavoured gins and liqueurs; all made using Welsh-inspired ingredients and botanicals, heralding the area and its natural beauty. The 6,000m² distillery is located at the foot of the famous Aber Falls waterfall in the village of Abergwyngregyn. Aber Falls' flagship single-malt whisky, made using the finest Welsh barley, will be available from 2020.

Contact Person:

James Wright

Job Title:

Managing Director

Mobile Number:

+44 (0)7718 635154

Email:

James@aberfallsdistillery.com

Website:

www.aberfallsdistillery.com

Address:

Station Road, Llanfairfechan LL33 0LB

Year Established:

2018

Technical Accreditations:

BRC

Brief Product Description:

- **Aber Falls Rhubarb & Ginger Gin, 41.3% ABV**
Subtle spices and tart rhubarb are perfectly balanced with the distinctive pine notes of juniper, warming the palate and finishing with a hint of ginger
- **Aber Falls Orange Marmalade Gin, 41.3% ABV**
With a subtle tartness on the palate, this light, delicate gin offers a citrus hit and warming aftertaste
- **Aber Falls Violet Liqueur, 20.8% ABV**
This liqueur boasts a unique Parma Violet floral base, with a light, delicate flavour and a perfumed finish to contrast the palate
- **Aber Falls Salted Toffee Liqueur, 20.3% ABV**
Sourced directly from the Menai Strait, the clean, intense notes of Anglesey Sea Salt combine with rich toffee flavour for the perfect combination of salty and sweet
- **Aber Falls Coffee & Dark Chocolate Liqueur, 20.6% ABV**
The exquisite flavour combines bitter-sweet cocoa notes, with smooth roasted coffee, for a perfectly balanced liqueur that boasts deliciously rich flavours and a velvety, sweet finish
- **NEW Aber Falls Welsh Dry Gin, 41.3%**
This traditional, copper pot distilled small-batch Welsh Dry Gin leads with juniper and gives grapefruit, lemon and orange prominent roles, resulting in a bright and fresh liquid with a subtly spicy and sweet finish

Company Size:

£750k- £1.2m

USP:

- First whisky distillery in North Wales for more than 100 years
- Aber Falls embodies the Spirit of North Wales and puts Wales firmly on the whisky and spirits map
- All spirits are made using local Welsh water
- Sustainably sourced ingredients and Welsh-inspired botanicals
- Aber Falls has been given its own unique Triquetra, also known as a trinity knot, which adorns the bottle design

Product Range:

- Aber Falls Orange Marmalade Gin
- Aber Falls Rhubarb & Ginger Gin
- Aber Falls Violet Liqueur
- Aber Falls Salted Toffee Liqueur
- Aber Falls Dark Chocolate & Coffee Liqueur

NPD:

Aber Falls Welsh Dry Gin

Temperature Format:

Ambient

Sales Channel:

Wholesalers

Export:

Yes

Supply Private Label:

No





Moose Maple UK Ltd

It was time to put the buzz back into breakfast and snacking and it could be wholesome and delicious... and fast! Fresh Welsh butter from the Gower, South Wales, perfectly blended with pure Grade A maple syrup, directly sourced from a regional cooperative in Quebec, Canada with an added dash of sea salt. The product is versatile and adds a delicious twist to revamp the use of traditional spreads in staple meals. Moose Maple butter is a wholesome alternative to refined sugar spreads with only three natural ingredients used to create the perfect blend for your taste buds.

Contact Person:

Farrah Charania Boutia

Job Title:

Founder/CEO

Mobile Number:

+44 (0)7768 880222

Email:

farrah@moosemaple.co.uk

Website:

www.moosemaple.co.uk

Address:

Plot 2, Unit B, Heol Ty Newydd, Cross Hands Food Park, Carmarthenshire SA14 6RF

Year Established:

2016

Awards:

- Great Taste Award 2017 1 Star Moose Maple Butter
- Nantwich 2017 GOLD Best flavoured butter
- Nantwich 2017 SILVER Best new dairy product of the year
- Nantwich 2018 GOLD Best flavoured butter
- World Dairy Innovation Awards – Best Butter Spread winner
- Clean Eating Awards – winner
- Great British Food – shortlisted 2018

Technical Accreditations:

BRC

Brief Product Description:

Fresh Welsh butter blended with pure grade A Canadian maple syrup

Company Size:

Under £150k

USP:

A wholesome and natural alternative to jams, marmalades and chocolate spreads. Produced using Welsh sea salted butter with no added sugar or artificial flavouring, it is a natural clean product produced in a family production unit in Wales

Product Range:

- Moose Maple Butter
- Shelf Life: Best Before Date: 60 days
- Pack weight: 150g sealed pot

Temperature Format:

Chilled

Provenance of Ingredients:

Vegetarian, Welsh butter, no added sugar, nothing artificial

Sales Channel:

Speciality Retail, Deli, Major or Multiple Retailer

Export:

No

Supply Private Label:

Yes



ROGUE preserves



Rogue Preserves

Handmade in small batches, Rogue uses traditional cooking methods to create luxury preserves with a provocative twist. Whenever possible we look to source our produce locally from Welsh orchards, farms, breweries and allotments. To add variety to our range we include global fruit, vegetables, alcohol and spices. Our generous size jars are filled with natural ingredients. There are no artificial flavours, colouring or preservatives used – ever.

Contact Person:

Asher Flowers

Job Title:

Founder

Mobile Number:

+44 (0)7791 905525

Email:

info@roguepreserves.com

Website:

www.roguepreserves.com

Address:

64 Wern Street, Clydach Vale, Tonypanyd, Rhondda Cynon Taf
CF40 2DJ

Year Established:

2017

Technical Accreditations:

Working towards BRC & SALSA

Brief Product Description:

We create luxury preserves, chutneys, marmalades and jams

Company Size:

Under £100k

USP:

- Provocative flavours
- Quality ingredients
- We experiment

Product Range:

- Spicy Carrot Chutney
- Bravado Chilli Preserve
- Bloody Mary Chutney
- Kickin' & Smokin' Savoury Jam
- Raspberry & Red Onion Chutney
- Shwmae Cwm Clydach Chutney
- Lavender in Amber Marmalade
- Espresso Martini Marmalade
- Tutti Frutti Jam

1 year shelf life, 12oz square jars. 1 kilo sizes of our most popular flavours will be released for food service later this year

NPD:

- Our collaboration with Coaltown Coffee's award winning beans will be an Espresso Martini Marmalade
- We are also very new to the market so our other flavours are just as exciting

Temperature Format:

Ambient

Sales Channel:

Speciality Retail & Deli

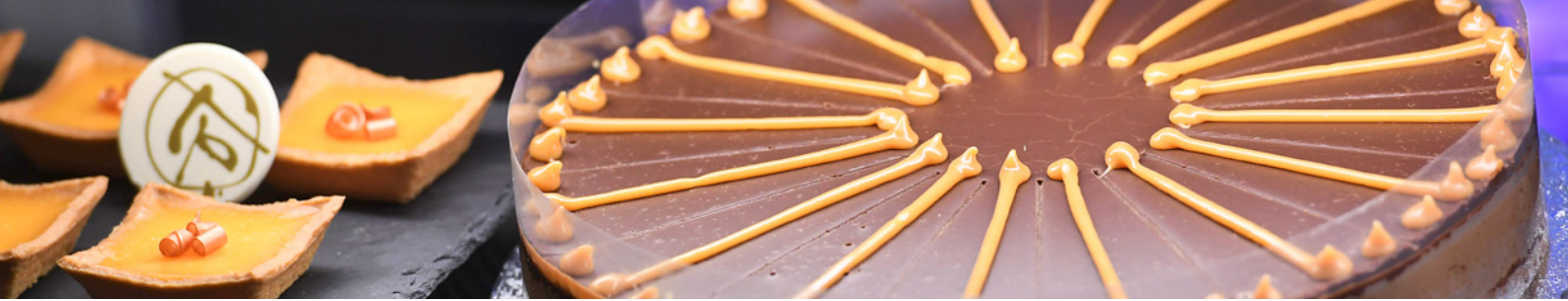
Export:

No

Supply Private Label:

No





Terry's Patisserie

A family run company producing a wide range of luxury handmade desserts offering bespoke catering solutions to customers. Supplying direct to trade and distribute nationally through food service distributors the desserts can be supplied chilled or frozen. Our desserts have won 5 consecutive Great Taste Awards from 2014 to 2018. Our range is continuously developing based on customer requirements.

Contact Person:

Rhys Williams

Job Title:

Business Development Director

Telephone Number:

+44 (0)1443 828150

Mobile Number:

+44 (0)7715 102898

Email:

rhys@terrystpatisserie.co.uk

Website:

www.terrystpatisserie.co.uk

Address:

Ty Allforol, Euro Business Park, Angel Lane, Aberbargoed CF81 9AG

Year Established:

2011

Awards:**Great Taste Awards:**

- 2018 1 star Bara Brith & Brioche Bread and Butter Pudding
- 2017 1 star Passionfruit delice
- 2016 1 star Lemon tart
- 2016 1 star Salted Caramel chocolate torte
- 2015 2 star Penderyn chocolate torte
- 2014 1 star Penderyn chocolate torte

Technical Accreditations:

SALSA

Brief Product Description:

High end patisserie that can offer a personal touch

Company Size:

Under £300k

USP:

- Bespoke solutions such as our afternoon tea box
- Handmade to order
- New product development tailored to customer requirements
- Supplied chilled or frozen
- Consistency in quality proven through 5 consecutive years of great taste award success make us a 'great taste producer'

Product Range:

- Salted caramel torte
1 x 1.7kg
Shelf life 180 days from production
- Afternoon tea box
4 x 5 items
Shelf life 180 days from production

NPD:

- Christmas afternoon tea box – Offering a complete afternoon tea solution with ingenious touches

Temperature Format:

Chilled/Frozen

Sales Channel:

Food Service

Export:

Interested in Export

Supply Private Label:

Yes





The Mountain Chocolate Company Ltd

The Mountain Chocolate Company produces a souvenir edible product that fills the gap between artisan and mass-produced chocolate providing an instantly recognisable chocolate postcard bar in the style of the vintage posters of the 1940's. Hand crafted in Wales the unique product captures a sense of place and great taste. Custom bars can be produced for any major tourist attraction, business or location.

Contact Person:

Phil Nelson & Alun Jones

Job Title:

Directors

Mobile Number:

+44 (0)7905 239601

Email:

info@mountain-chocolate.co.uk

Website:

www.mountain-chocolate.co.uk

Address:

G56 M-Sparc, Menai Science Park, Gaerwen, Ynys Môn LL60 6HE

Year Established:

2018

Brief Product Description:

The Chocolate Bar you can post

Company Size:

Under £100k

USP:

Timeless postcards from the UK's most stunning locations are perfect gifts for chocolate lovers

Product Range:

Chocolate bar postcard themes - all 85g bars with 12 months shelf life-

- Snowdon
- London Skyline
- Tower Bridge
- Stonehenge
- Cardiff Bay
- Oxford Skyline
- Edinburgh
- Lands End

NPD:

All new products

Temperature Format:

Ambient

Provenance of Ingredients:

Made in Wales

Export:

Interested in Export





Trailhead Fine Foods

We are a small artisan producer of Jerky. Based in the beautiful market town of Welshpool in the heart of the Mid Wales countryside. We produce a range of Beef Jerky products from hand selected cuts of British Silverside that we carefully trim and the lovingly marinate for 24 hours in our own bespoke marinade recipes, they are then dried in our state of the art ovens for up to 12 hours, then each piece is individually cut by hand and packaged. The rich meat flavors must not be masked, but they must be allowed to come through in the final marinated product to create a satisfying taste experience. Our Jerky does not have any artificial flavors, preservatives, MSG, nitrates or nitrites. Our Jerky is not a cured then sliced product. It is not sliced biltong. Sliced biltong is sliced biltong! Our Jerky is being supplied to people from all walks of life pursuing many diverse activities. We strive to make Jerky for what our customers want we listen to our customers and deliver!

Contact Person:

Arwyn Morris

Job Title:

Production Manager

Telephone Number:

+44 (0)1938 556890

Mobile Number:

+44 (0)7788 922958

Email:

arwyn.morris@cambriantraining.com

Website:

www.trailheadfinefoods.co.uk

Address:

Tŷ Cambrian, Unit 10 Offas Dyke Business Park,
Fisher Road, Welshpool SY21 8JF

Year Established:

2011 under new ownership 2018

Awards:

- 2015 Great Taste 1 Gold Star Award – Black Pepper Beef Jerky
- 2016 Great Taste 1 Gold Star Award – Original Beef Jerky
- 2016 Great Taste 2 Gold Star Award – Spicy Chili Beef Jerky

Technical Accreditations:

EC Number

Brief Product Description:

Beef Jerky - Marinated strips of beef that is air dried

Company Size:

Under £100k

USP:

- Each piece is hand cut
- From British Beef silverside
- Only the finest ingredients from around the world

Product Range:

- Trailhead Beef Jerky Original Flavour 6 month shelf life – Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99
- Trailhead Beef Jerky Black Pepper Flavour 6 month shelf life – Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99
- Trailhead Beef Jerky BBQ Flavour 6 month shelf life – Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99
- Trailhead Beef Jerky Teriyaki and Toasted Sesame Seed Flavour 6 month shelf life – Printed Met/Pet/Evoh Packs – 50g weight
- Trailhead Beef Jerky Black Garlic and Ginger Flavour 6 month shelf life - Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99
- Trailhead Beef Jerky Spicy Chili Flavour 6 month shelf life - Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99
- Trailhead Beef Jerky Hot Smoked Chipotle Flavour 6 month shelf life - Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99
- Trailhead Beef Jerky Raging Bull Flavour 6 month shelf life - Printed Met/Pet/Evoh Packs – 50g weight retail price £2.99

NPD:

Gluten Free range

Temperature Format:

Ambient

Provenance of Ingredients:

Free from MSG, nitrates, nitrites, artificial flavours, artificial preservatives

Sales Channel:

Speciality Retail or Deli

Export:

No

Supply Private Label:

No





Wrexham Lager Beer Co. Ltd

The UK's oldest commercial lager brewery originally founded in 1886. It can trace its history through such links as being on board the Titanic and the first lager in Australia and Africa. Today it is brewed in a micro brewery in Wrexham in 50ltr kegs and 330ml bottles for the retail sector and in kegs for the on trade.

Contact Person:

Mark Roberts

Job Title:

Director

Telephone Number:

+44 (0)1978 266222

Email:

mark.roberts@wrexhamlager.co.uk

Website:

www.wrexhamlager.co.uk

Address:

42 St. Georges Crescent, Wrexham LL13 8DB

Year Established:

2011

Technical Accreditations:

SALSA

Brief Product Description:

Lager in 330ml bottles and kegs

Company Size:

£500k - £1m

USP:

Light refreshing pilsner lager brewed with premium malt aromatic hops resulting in a smooth and refreshing beer.

Product Range:

Export 330ml bottles/18mth shelf life/24 bottles @ 13.5Kgs

NPD:

- New draft lager - Wrexham Export 5%
- New - Cans Wrexham Lager 4%

Temperature Format:

Chilled

Provenance of Ingredients:

Vegetarian and vegan compliant

Sales Channel:

Farm Shops, Supermarkets, Off Licences/Public Houses/ Restaurants

Export:

Yes

Supply Private Label:

Would consider





Cradoc's Savoury Biscuits

Celebrating 10 years in Business Cradocs is an artisan premium producer based in the Brecon Beacons. The range of handmade savoury crackers are baked with vegetables, fruits, herbs and spices and are suitable for vegetarians and vegans. Cradoc's are a friendly, professional, efficient and reliable family owned company with latent creativity focused on flavour, we love to eat share and celebrate!

Contact Person:

Allie Thomas

Job Title:

Managing Director

Telephone Number:

+44 (0)1874 624339

Mobile Number:

+44 (0)7531 694019

Email:

info@cradocs.co.uk

Website:

www.cradocssavourybiscuits.co.uk

Address:

34 Cradoc Road, Brecon LD3 9LH

Year Established:

2008

Awards:

Great Taste Award – 1 star Spinach and Celery Seed

Technical Accreditations:

Full verified HACCP

Brief Product Description:

Delicious savoury crackers baked with vegetables, fruits, herbs and spices

Company Size:

Under £100k

USP:

- Vegetable content up to 38%
- No added sugar in 10 recipes
- Clean recipes
- No additives, enhancers, enzymes, preservatives
- Natural whole vegetables
- Real ingredients. (Real grade 1 quality Cheeses)
- Focus on savoury crackers and snacks
- Cradocs are experienced biscuit experts
- Like to partner and collaborate
- Agile and responsive

Product Range:

Vegetable Crackers

- Beetroot and Garlic 80g/9 months/case of 6 skus
- Spinach and Celery Seed 80g/9 months/case of 6 skus
- Chilli, Ginger and Garlic 80g/9 months/case of 6 skus
- Leek and Caerphilli Cheese 80g/9 months/case of 6 skus
- Pear and Earl Grey Tea 80g/9 months/case of 6 skus
- Stilton and Cranberry 80g/9 months/case of 6 skus
- Cheddar and Onion Chutney 80g/9 months/case of 6 skus

Big Asia Flavours

- Lemongrass, Coconut and Chilli 80g/9 months/case of 6 skus
- Szechuan Peppercorn and Red Onion 80g/9 months/case of 6 skus
- Miso and Wasabi seasoning with fennel 80g/9 months/case of 6 skus

Food Service – Mixed case of six 100g flavours

- Vegetable Checkers crackers and cocktail biscuits 600g/9 months/case of 6 skus
- Big Asia Flavours 100g/9 months/ case of 6 skus
- Black and white Salt and pepper crackers, mixed seed 100g/9 months/ case of 6 skus

When Cheese is King

- Black and White Checkers, water and charcoal 9 months/case of 6 skus

NPD:

- Lemongrass, Coconut and Chilli
- Szechuan Peppercorn and Red Onion
- Miso and Wasabi Seasoning with Fennel
- Stilton and Cranberry
- Cheddar and Onion Chutney
- Checkers

Temperature Format:

Ambient

Provenance of Ingredients:

Hand made, vegetarian, vegan

Sales Channel:

Food Service, Speciality, Retail, Deli, Multiple Retailer, Private Label

Export:

Yes

Supply Private Label:

Yes



Snowdonia Cheese Company Ltd

Against the backdrop of beautiful valleys, lakes and mountains in North Wales is an award-winning cheese company, founded by dairy farmers and led today by the sons of dairy farmers. Snowdonia Cheese Company hand craft a range of ten characterful cheeses each with its own distinct name and enrobed in vibrant wax. The cheeses are made using the finest ingredients and expertise to ensure the distinct taste and texture which makes them unique. Made with pride bursting with character.

Contact Person:

Rebecca Atkinson and David Leadbeater

Job Title:

International Business Manager & National Sales Manager

Telephone Number:

+44 (0)1745 360246

Mobile Number:

+44 (0)7889 397152

Email:

rebecca.atkinson@snowdonia-cheese.co.uk
david.leadbeater@snowdonia-cheese.co.uk

Website:

www.snowdoniachese.co.uk

Address:

Unit 14, Cefndy Employment Park, Rhyl LL18 2HJ

Year Established:

2001

Awards:

- Black Bomber voted Best British Cheese in a survey by the Fine Food Digest (2018/2017/2015)
- Bouncing Berry 2016 Bronze British Cheese Awards
- Green Thunder 2016 Gold Global Cheese Awards Frome
- Beechwood 2016 1 Star Guild of Fine Food Great Taste Award
- Beechwood 2016 Gold British Cheese Awards
- Amber Mist 2016 Gold Nantwich International Cheese Awards
- Ginger Spice 2016 Silver British Cheese Awards
- Red Storm 2016 Silver Global Cheese Awards Frome
- Ruby Mist 2016 Gold British Cheese Awards
- Bouncing Berry Gold – British Cheese awards 2017
- Ruby Mist Gold – British Cheese awards 2017
- Red Storm Bronze – British Cheese awards 2017
- Black Bomber Silver – British Cheese awards 2017
- Ginger Spice Silver – British Cheese awards 2017

Technical Accreditations:

BRC AA rating

Brief Product Description:

A range of iconic and award-winning cheeses. Each wrapped in luxurious colored wax and bursting with its own character

Company Size:

£5m - £10m

USP:

- Contemporary rather than old fashioned
- Attractive range of colorful waxed cheeses
- Premium quality and distinct character

Product Range:

- Shelf life 170 days from manufacture date (excluding Bouncing Berry & Pickle Power – shelf life 112 days from manufacture date)
- Blended Cheese in Wax coating in pack format 6x200g, 1x2kg, 1x3kg

NPD:

Nature's Nectar – mature cheddar with Rum marinated figs and honey

Temperature Format:

Chilled

Provenance of Ingredients:

Suitable for vegetarians & coeliacs

Sales Channel:

Retail, Deli, & Foodservice

Export:

Yes

Supply Private Label:

No





The Anglesey Sea Salt Company / Halen Môn

Halen Môn Sea Salt is made from the clean waters around the beautiful Isle of Anglesey and absolutely nothing else. With the same Protected Destination of Origin status (PDO) as Champagne and Parma Ham, our sea salt and blends can be found in some of the best restaurants and products in the world. We have an innovative smoker on-site where we smoke our own salt and are fast becoming famous for our smoked water too - a magical natural ingredient that adds depth and flavour to a whole host of foods.

Contact Person:

Alison Lea-Wilson

Job Title:

Sales Director

Telephone Number:

+44 (0)1248 430871

Mobile Number:

+44 (0)7721 531898

Email:

alison@halenmon.com

Website:

www.halenmon.com

Address:

Ty Halen, Brynsiencyn, Llanfairpwllgwyngyll, Anglesey LL61 6TQ

Year Established:

1996

Awards:

- GTA
- European Gastronomy Award
- Queen's Award for Sustainable Enterprise

Technical Accreditations:

BRC Grade AA, A Soil Association Approved product, Protected Designation of Origin (PDO), Kosher

Brief Product Description:

Wide variety of pack sizes and styles of sea salt crystals. 100g resealable pouches of pure and flavoured sea salts, small and large clamp top jars, smoked waters and gift sets. In-house grinding and sieving for bespoke sea salt flake sizes suitable for all manufacturing

Company Size:

£1m - £5m

USP:

A sustainable, family business producing hand-harvested sea salt that makes everything taste better. Capability for many bespoke orders and blends, with an in-house smokery for bespoke smoked water, sea salts and sugars

Product Range:

- 100g pouches: pure, fine pure, oak smoked, umami No2, celery seed, roasted garlic, chilli garlic, organic spiced, peppercorns.
- Mini clamp top jars: chilli, roasted garlic, umami, charcoal
- Large clamp top jars: pure
- Oak and Hickory Smoked Waters in retail and ingredient/food service, bloody Mary ketchup and black garlic ketchup, sweet and salty spreads, smoked sugars packaging
- Sea Salt and Pepper Sets
- Salted Caramel Sauce
- PinchMe tins
- Famous Five sets

Please note we also do most of our lines in foodservice packs too. 5 year shelf life for pure sea salts, 2 years for seasoned; 18 months for smoked waters

NPD:

Salt and vinegar, smoky wholegrain mustard, smoky Dijon mustard, smoky barbecue ketchup

Temperature Format:

Ambient

Provenance of Ingredients:

Pure sea salt from Anglesey, spices and herbs from various countries, marked on the pack but dependent on supply

Sales Channel:

All

Export:

Yes

Supply Private Label:

Yes





The Bake Shed

We are The Bake Shed and we produce a range of super tasty tray bakes such as chocolate brownies, cakes, shortcakes and flapjacks for the coffee shop and hospitality trade:

- Gluten free and vegan available
- Order easily online
- Pallet shipments available for distributors
- Products arrive frozen
- Made and finished by hand

As well as the core range of delicious products, The Bake Shed are always looking to innovate with new products and add creative twists to the current ones.

Contact Person:

William Rhys-Davies

Job Title:

Owner

Mobile Number:

(+44) 7817 296192

Email:

thebrownieman@thebakeshed.com

Website:

www.thebakeshed.com

Address:

Unit 13, Albion Industrial Estate, Cilfynydd, Pontypridd
Rhondda Cynon Taf CF37 4NX

Year Established:

2012

Technical Accreditations:

SALSA

Brief Product Description:

Range of super yummy and delicious looking tray bakes including a wide range of speciality products such as gluten free and vegan

Company Size:

Under £500k

USP:

- Unrivalled quality
- Hand made and hand packaged
- Free range eggs
- Innovate & creative products
- Speciality ranges such as gluten free and vegan
- Strong customer relationships

Product Range:

- Badass Brownies
- Tremendous Tray Cakes
- The Shed's Shortcakes
- Flirtatious Flapjacks
- Gluten Free
- Vegan

NPD:

- VEGAN Dark Chocolate Brownie
- VEGAN Chocolate Orange Slice
- Chocolate, Orange and Vanilla Slice (GF)
- Black Cherry and Almond Slice (GF)
- Ginger, Lime and Parsnip Slice (GF+Vegan)
- Cranberry and Roasted Nut Bar (Vegan)
- Lemon Slice (GF)
- Honey Caramelised Almond Brownie (GF)

Temperature Format:

Frozen

Provenance of Ingredients:

Belgian chocolate, Vegetarian, Gluten Free

Sales Channel:

Food Service, Independent/Small Chain Coffee Shops, Farm Shops/Delis, Hospitality/Catering

Supply Private Label:

Yes





The Patchwork Traditional Food Company



Founded in 1982 by Margaret Carter, the Patchwork Traditional Food Company creates its fine foods using locally produced ingredients wherever possible. Each product is skillfully cooked by hand with an eye for perfection to create that traditional taste for Patchwork's growing number of discerning customers. The range covers chilled and frozen pâtés as well as chutneys, pickles and relishes in pack sizes to meet all customer needs. Winner of numerous Great Taste awards including the Golden Fork in 2014 the company markets its range to retail and foodservice outlets.

Contact Person:

Rufus Carter

Job Title:

Director

Telephone Number:

+44 (0)1824 705832

Mobile Number:

+44 (0)7970 838316

Email:

rufus@patchwork-pate.co.uk

Website:

www.patchwork-pate.co.uk

Address:

Llys Parcwr, Ruthin, Denbighshire LL15 1NJ

Year Established:

1981

Awards:

87 Great Taste award from 1996-2016 & 1 Golden Fork

Technical Accreditations:

SALSA

Brief Product Description:

Huge range of Retail Frozen & Chilled Pâtés. Retail Ambient Relishes. Food service pates and relishes in a variety of pack formats and sizes

Company Size:

£1m - £5m

USP:

All our products complement the growing Foodservice requirements of both retail and traditional foodservice.

Product Range:**Retail Frozen & Chilled Pâtés:**

- 120g retail pack
- 450g cutting pâtés

Retail Ambient Relishes

- 110g Jars

Food service pâtés and relishes

- 1kg Tubs & 500g Piping Bags
- Bacon Jam
- Mushroom Marmalade
- Fruit Chilli Jams
- The UK's first dairy free frozen Parfait

NPD:

- Sian Lloyd's – Best Welsh Pâté in 5 flavours
- 65g Vegan Pâtés Pucks
- Traditional Parfait – frozen
- Light Pâtés - low calorie, high protein, wheat free

Temperature Format:

Ambient, Chilled & Frozen

Sales Channel:

Speciality Retail, Foodservice, Private label, Ingredients

Export:

Yes

Supply Private Label:

Yes





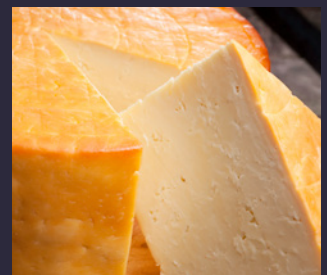
BlasCymru TasteWales

Digwyddiad Masnach Llywodraeth Cymru ar gyfer prynwyr rhyngwladol a'r DU
Welsh Government Trade Event for International & UK Buyers

20-21 MARCH 2019

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