WHAT'S HOT!

www.colbeck.co.uk

Issue 125 January/February 2019



The leading exhibition for Fish & Chip Takeaways and Fish & Chip Restaurants!

PLUS! Pizza Products, Kebabs and Burgers too!

Over 80 Stands!

Exclusive Offers -

Only available at What's Cooking?

Money-making ideas for your menus

Prize Draws and Competitions

'Chip-in!' - we want your views!

Don't Miss Out!

Sunday March 3rd Royal Highland Centre Edinburgh

IN THIS ISSUE

NEW!

Bacon Patties Meat Koftas Page 15





Don't forget

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SILVER Frying Oil

the hallmark of an exceptional frying oil

Your frying oil is a precious part of your business. So when you choose your pure vegetable frying oil, be sure to choose the best. Q Silver is a sterling example of excellence, boasting an exceptional frying life by coping with even the harshest frying conditions. That's less waste, less hassle and more reliable results every time.

- Unique blend of 3 all-vegetable frying oils
- Exceptional frying life blend withstands breakdown at high temperatures and performs in the most robust frying conditions
- Distinctive savoury taste and aroma that appeals to fryers who use dripping and want to change to vegetable oil

- Available in 12.5kg packs
- Eligible for Save & Select loyalty points



For more information please talk to your Henry Colbeck sales contact.



We are Proud Sponsors of
The National Fish & Chip Awards 2019.
At the time of going to press, nearly
every category finalist had been
announced! The winners will be
revealed on January 24th at the
National Fish & Chip Awards
ceremony in London.

EXCLUSIVE PRIZE – WIN A FREE TICKET TO JOIN US AT THE

FINALS! – simply send your name and account number to **marketing@colbeck.co.uk** and we'll randomly draw a lucky winner on January 10th.

Congratulations and Good Luck to everyone in the finals! From our distribution area we're cheering for;

Fish & Chip Shop of the Year

Angel Lane Chippie, Penrith, Cumbria Low's Traditional Fish & Chips, Westhill, Aberdeenshire

Mister C's, Selby, North Yorkshire

Deciding who makes it in to the top 10 shops isn't as easy as just tasting the delicious fish and chips. Each shop is also assessed on sustainable sourcing, menu innovation, marketing, staff training and customer service.

Marcus Coleman, Chief Executive
Officer at Seafish, the awards organiser,
said: "It's not possible to reach this stage
of the competition without displaying
true quality in every aspect of running a
fish and chip business, so these 10 shops
should be extremely proud of what
they've achieved so far. It's that
commitment to quality in all areas that
make The National Fish & Chip Awards
such a great experience for all involved!"

Fish & Chip Restaurant of the Year

Trenchers Restaurant, Whitby, North Yorkshire

Drywite Young Fish Frier of the Year

Maria Magdalena Ganea, Papas Fish & Chips, Scarborough, North Yorkshire

Alex Walker, Lows Traditional Fish & Chips, Westhill, Aberdeenshire

James Workman, Millers Fish & Chips, Haxby, North Yorkshire

Best Mobile Operator

The Little Fishy, Newcastle, Tyne & Wear

Dodson's Fresh Catch, West Yorkshire

Healthiest Fish & Chip Businesses

Papa's Fish & Chips, Willerby, Hull

Best Fish & Chip Newcomers

Hook & Line, Leeds

Bearded Sailor, Leeds

The Friary, Beauly, Inverness-shire

NFFF Quality Award Finalists

Mister C's, Selby, North Yorkshire

Staff Training & Development

Mister C's, Selby, North Yorkshire

Papa's Fish & Chips, with branches in Hull, North Yorkshire, East Yorkshire and Scarborough

Marketing Innovation

Fish Hoose, Thornton, Fife

Mister C's, Selby, North Yorkshire

Papa's Fish & Chips, wit branches in Hull, North Yorkshire, East Yorkshire and Scarborough

Foodservice Operator

The Woodman's Arms, Whickham, Newcastle

If you'd like to be part of the awards next year visit **www.fishandchipawards.com** for full details of each of the categories, how to enter and what it could mean for your business, or speak to your Henry Colbeck Sales Manager or Telesales Partner.







CONGRATULATIONS

TO ALL OUR WINNERS & RUNNERS UP

HERE'S TO 2019

www.italianawards.co.uk

Scottish Italian Awards 2018

Including the Best Scottish Italian Fish & Chips proudly sponsored by Henry Colbeck!

The Hilton Doubletree in Glasgow was the venue for the 2018 6th Annual Scottish Italian Awards!

600 guests were wined, dined, entertained and awarded at the gala final on Sunday 11th November. The Best Scottish Italian Fish & Chips was contested by no less than 15 finalists!

Giovanni's Fish Bar, Broadway, Edinburgh scooped the honour, with **The Café Royal**, **Dumfries** and **Mario's**, **Giffnock** awarded as very worthy Runners-Up!

The Winners!

Giovanni's, Broadway, Edinburgh Best Scottish Italian Fish & Chips

Mario's, Giffnock Runners Up The Café Royal, Dumfries Runners Up

The awards recognise the very best that Scottish Italian businesses have to offer. If you want to get involved next year visit www.italianawards.co.uk for more information.

The Winners!



Giovanni's, Broadway, Edinburgh



Mario's, Giffnock



The Café Royal, Dumfries



We're looking forward to welcoming you to What's Cooking? 2019

Sunday March 3rd 2019

Royal Highland Centre Edinburgh

What's On?

Come along and find out about all the latest new products and ideas for the Fish & Chip Market, plus there'll be pizza products, burger and kebabs too!

Make sure you don't miss it, there'll be so much going on!

- Find out about money-making ideas for your menu.
- Get advice about packaging that can help you to increase your profits.
- We'll reveal the latest innovation in corrugated box packaging.
- Sample products specifically for Scottish Fish & Chip Shops.
- "Chip-in" and take our survey! We want your views and feedback.
- Be the first to find out about the exciting new rewards we're launching as part of our Save & Select Customer Loyalty Scheme.

All this, plus over 80 stands giving you lots of opportunities to taste products and take advantage of exclusive offers only available at the exhibition!

We'll be posting out your FREE OF CHARGE entry tickets a few weeks beforehand; if you're not yet a customer please email marketing@colbeck.co.uk with your shop name and address and we'll be happy to send you some FREE tickets.

For further information contact:

Jackie Pearson, Head of Marketing jackie.pearson@colbeck.co.uk
or Heather Ainsworth, Marketing Co-ordinator heather.ainsworth@colbeck.co.uk
or, ask your Henry Colbeck Sales Contact

Henry Colbeck More Than Just a Supplier!

Increase Your Sales -

Debit card payments have overtaken cash as the most popular form of payment in the UK for the first time, according to banking industry figures. If you don't offer card payments, you'll almost certainly be missing out on valuable sales.



Did you know?

- Debit cards were used 13.2bn times last year, up 14%, whilst cash transactions fell by 15%, according to UK Finance, the UK banking and financial services sector trade body.
- Contactless card use almost doubled to 5.6bn transactions.
- Contactless is more popular than UK chip and pin transactions reports Worldpay, the payments technology company.
- 63% of people in the UK now use contactless payments.
- 3.4m people almost never use cash and rely on cards.





- 2. Remain competitive. Your competitors are already accepting cards! Offering the same service will help you to remain competitive and profitable.
- **3. More sales.** Cards encourage impulse buying. Customers want to complete their purchases quickly and easily without having to run to a cash point machine. Studies have proven that customers spend more when they're paying by card, especially when it comes to impulse purchases.
- **4. Customer Service.** Your customers want to choose the method of payment that's most convenient and beneficial for them. Cards are not only easy, but can also offer points, mileage or rewards that encourage customers to use them for as many purchases as possible.



It's written in the cards!

Offering card payments makes great business sense, but don't just take our word for it – if you would like to speak to another Henry Colbeck customer that has found the success of accepting card payments just email your name and account number to Marketing@colbeck.co.uk and we'll put you in touch.

Find out more

If you would like support in setting up card payments, Chip & Pin Solutions are associate members of the NFFF and can help to get you started. Visit them at www.chipandpinsolutions.co.uk

NFFF members can receive discounted rates on machines alongside a £25 voucher which they can redeem against their membership.

We're here to support you and have created a **free of charge A4 double sided poster** for you to advertise that you take card payments, just ask your Telesales Partner when you speak to them next.







Allergens what you need to know!



Over the past year there have been several tragic cases reported of the consequences of food allergies in catering establishments. It's always worthwhile revisiting the rules relating to allergens which are a LEGAL REQUIREMENT.

ALL Food Takeaways and Restaurants must be able to identify to their customers if any of the 14 key allergens are contained in the food items that they serve, including food which is home delivered. It is a legal requirement.



The 14 allergies are;



- cereals that contain gluten including wheat (such as spelt and khorasan), rye, barley and oats
- crustaceans such as prawns, crabs and lobsters
- eggs
- fish
- lupin
- molluscs such as mussels and oysters
- mustard
- tree nuts including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts
- peanuts
- sesame seeds
- sovbeans
- sulphur dioxide and sulphites







Where to start;

- Check the packaging of all food that is delivered into your business.
- It's a legal requirement for food manufacturers to make sure that any allergens in their products are listed in bold in the ingredients panel on the packaging.
- Think about anything you prepare from scratch and make sure you have a recipe sheet which highlights any of the 14 allergies.
- Thinking about the recipe is different to knowing what are in your ingredients. For example, Worcestershire sauce is an ingredient you might use in a recipe and while it may not sound like it has an allergen, it contains anchovies which are fish.

Communicate Allergens to your Customers;

Details of these allergens have to be listed clearly in an obvious place such as a Menu, Menu Board, Chalkboard or Information Pack.

- If you choose to have an information pack / file available, you will need to signpost where it can be found. The signpost or poster could simply state "Allergens and Food Intolerances - before ordering please talk to a member of our team about your requirements."
- If you choose to put up a signpost/poster and then provide verbal or
 written information by referring to recipes or the ingredients label on
 products you buy, you must have a process in place so that all members
 of your team provide the information in a consistent and accurate
 manner, which involves staff training.
- And remember that if you take orders over the phone for collection or delivery that you need to provide allergen information during the call or in a written format when the food is delivered.

Keep Checking Regularly;

- Check ingredients on a regular basis to make sure your customer information is kept up-to-date - how often you do this will depend upon how often you change recipes or ingredients products or suppliers of pre-packed foods.
- We are happy to provide you with product specifications upfront and give you advice, but it's important to remember that the law states that the caterer is ultimately responsible for what is served to the customer, so to play it safe always follow the allergens list on the packaging.





Meet our Customer Service Team

Our experienced teams in Gateshead and Coatbridge are dedicated to delivering you an excellent customer service experience, whether it's when you place an order with us or if you have a query.

Our teams are both knowledgeable about the wide range of products we sell and the Fish and Chip/Catering sector. Managers Helen and Carol not only ensure that orders are processed efficiently, but that the teams are well placed to provide advice and guidance that makes our customers businesses more profitable.

Our Advisors have a schedule of calls and will call you on the day and at the time that suits you – if you would like to amend the day or time just let us know. If we don't call you and you would like us to, please get in touch and we'd be happy to arrange that

Some of you may have already met the team member that calls you, but if you haven't then it would be good to meet you at the What's Cooking? exhibition on March 3rd.

ENGLAND



Telesales Manager



Telesales Advisor



Telesales Advisor

Happy to help!



0191 482 4242



sales@colbeck.co.uk



Telesales Advisor



Telesales Advisor



Telesales Advisor



Telesales Advisor



Receptionist

SCOTLAND



Telesales Manager



Telesales Advisor



Telesales Advisor



Telesales Advisor



Telesales Advisor



Telesales Advisor



Telesales Advisor



Telesales Advisor

Happy to help!



01236 425 656



coatbridgesales@colbeck.co.uk



Receptionist



Telesales Advisor



2 oz Classic Sausage

80 x 2oz

Code 900013



Only £9.50



2 oz Sausage

80 x 2oz

Code 900009



Only £9.50

It's all about the ingredients

Delicious, deep filled pies wrapped in a golden, shortcrust pastry Henry's Pies have been specially developed for The Fish & Chip Market.



Free Posters **Available** Just Ask!



Only

£8.50

12 x 217g Code 900191



Only

£9.50

Steak

12 x 217g

Code 900192





Chicken & Mushroom

Only £8.80



12 x 160g Code 900190





4 x 2.5kg Code 900184

Bravi 15mm Frozen Chips





12 What's Hot

Code 900006

80 x 2oz





McMillan Haggis

24 x 5oz Code 890132



McMillan Jumbo Haggis

30 x 220g Code 890136



£11.90

Only

£9.90



MacTavish White Pudding

24 x 142g *Code 890120*



MacTavish Black Pudding

24 x 142g Code 890121



Only

£5.90

MacTavish Haggis

24 x 142g *Code 890122*



Ready Made Beef Lasagne



Layers of lasagne, meat bolognese and béchamel sauce topped with grated cheese.



Handy pack sizes of 4 x 400g
Code 900275



Ready Made Macaroni Cheese



Macaroni in a thick and creamy cheese sauce



Handy pack sizes of 4 x 400g Code 900276

Ready Made Macaroni Cheese



Macaroni pasta in a creamy cheese sauce topped with Cheddar cheese.



10 x 450g Code 900282



Super Green Dried Marrowfat Peas







12.5kg *Code 019073*

Q Dried Marrowfat Peas







12.5kg *Code 019060*

Q Tinned Mushy Peas







6 x 3kg Code 019057

Dinaclass Irish Curry Sauce Mix





12 x 500g Code 014164



Dinaclass Curry Sauce Mix (No Fruit)





10kg Bags *Code 019019*



Q Curry Sauce Mix (No Fruit)





10kg Bags *Code 019033*



NEW! Bacon Patties

NEW! Construct rest family food Construction of the state of the sta



NEW! Meat Koftas





Only £1.90

10 x 50g *Code 915375*

Henry Colbeck Old Fashioned Fishcakes



Our Old Fashioned Fishcakes are created from **50% cod** blended with diced **Maris Piper** potatoes seasoned with parsley and white pepper in a crisp golden crumb.

Give your customers the taste of a real old fashioned fishcake!

Only 27p each

24 x 113g *Code 900038*

Only **£6.50**

Scottish Haddock Fishcakes

Illustrative purposes only.

Only **£6.50**



24 x 113g *Code 900027*

Luxury Cod & Parsley Fishcakes

Made with cod and rosti potato, lightly seasoned and coated in a crispy breadcrumb.

Only £12.90



24 x 114g *Code 900050*



Tango Orange



Tango Apple



24 x 330ml Code 021075

7UP





24 x 330ml Code 021098

24 x 330ml Code 021077

Zodiac Sparkling Drinks 12 x 330ml



Bubblegum Blue Lemonade Orangeade

021502 021503 021504

Only

£8.90

Cola Raspberry

021505 021506 Dandelion & Burdoch 021507

Only

£1.50

Only 13p er bottle

Nescafe Granules



Only £20.50

750g, 416 cups approximately Code 021491

PG Tips Tea Bags



460 Code 021489

Bio Knives (Large) **Bio Knives (Large)**



Approximately 167mm, 6.5" 1000

Code 027017

Bio Fri Forks

Only 3.5p

Only £34.90 Approximately 167mm, 6.5"

1000 Code 027018



Only **3p**

Approximately 127mm, 5" 500

Code 027023

Coca Cola 1.5 litres



Diet Coke 1.5 litres



Coca Cola 500ml



Diet Coke 500ml



Pepsi 500ml



Pepsi Max 500ml



Code 021155

Deepio Powder



6kg *Code 050085*

Deepio Washing Up Liquid



5 litresCode 050579

Deepio Spray



750ml *Code 050087*



Vileda Scouring



6kg *Code 052062*

Rice Weave Tea



Towels

FOR 10



Only

£6.90

100% cotton 47 x 70cms Code 051200

Coarse Dishcloths



FOR 10



Packed in 10s Code 049587

Nilco 1 litre sprays







Glass Cleaner

Code 051575



Kitchen Grease Buster

Code 051578



Anti-Bacterial Spray Code 051576



Cleaner Degreaser Code 051579



Toilet Cleaner

Code 051580

Nilco Glass Cleaner



Only £6.90

Refil for 1 litre spray Code 051585

Nilco Anti-Bacterial Cleaner Sanitiser



Refil for 1 litre spray Code 051586

Drywite Mop Head (Red)



Code 045505



Only

£7.50

Drywite Red Handle



Only **£5.90**

Larry's Cheese & Onion Savouries





24 x 113g (4oz) *Code 900185*

Larry's Corned Beef Savouries





Only 27p each

24 x 113g (4oz) *Code 900186*

ClasSeaco Batter Flour



12.5kg Code 011337



Q Rice Cones



12.5kg *Code 011576*

Only

£14.90



Whitworths Rice Flour



25kg *Code 011583*

Long Grain Rice



20kg *Code 009650*

Only

£18.90

Top Sail Cooked Ham



11lbs *Code 019087*

NEW! Hellman's Squeezy!







Tomato Ketchup Squeezy 8 x 430ml Code 023918



Hellman's Real Mayonnaise 10 Litres

Code 024076





FREE Hellmann's Caddy with purchase.

Ask your Henry Colbeck Sales contact for details

Henry Colbeck Limited

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Henry Colbeck is MSC Certified

www.colbeck.co.uk







Colbeck Stock Statement:

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