

WHAT'S HOT!

www.colbeck.co.uk

Issue 137 September 2020



Deals, Deliveries & Technology

The new normal for the British Takeaway and Foodservice Markets

Like us on

See pages 8 & 9



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Welcome to our September edition of What's Hot

I hope that you have all had a busy Summer trading period and found some time to relax, it certainly felt like the fastest summer ever at Henry Colbeck.

We are now approaching 6 months since lockdown was imposed on our personal lives and our businesses. Our industry has adapted extremely well to the new ways of working that were essential to allow us to continue to trade.

The COVID-19 virus continues to disrupt life and business and we are likely to face more challenges over the coming months. We also have the not insubstantial issues of Brexit, new legislation on Plastic Packaging and a potential impact on crop quality and prices following a very wet autumn/winter and a dry, hot spring.

The Fish & Chip industry is a resilient one and it has weathered the COVID related storms far better than many other sectors. With the support of each other and government initiatives such as the temporary reduction in VAT we can not only survive but thrive.

Finally, a huge thank you to NEODA and everyone involved in helping to re-arrange National Fish & Chip Day to this Friday, 4th September. Please get behind this event to help to increase exposure and awareness of the fantastic industry in which we operate.

Stay safe



Paul

Paul Holliday
Managing Director

Thank You For Choosing Henry Colbeck!

NEW WAY TO PAY!

Keeping you and your team even safer!

All Henry Colbeck drivers are now equipped with payment terminals.

It's a quick, easy and safer method of payment and one that you'll already be familiar with; the terminals are the same as those that you find in shops, bars, restaurants etc. When our driver has completed your delivery, you'll be asked to check that the amount displayed on-screen is correct, all you have to do is input your credit or debit card and PIN number. For payments up to £45.00 you can just swipe.

You'll be issued with a receipt for any transaction where you have used your PIN number. You can also use this method to pay for any other invoices on your account.

Other ways you can pay to help keep you and your team safe

- Direct Debit
- Over The Phone
- Simply and easy to set up
- Using your debit or credit card

For more information

call the Henry Colbeck Accounts Team on 0191 482 42 33



Winners!

Massive congratulations to **Donna & Alan Dallas, owners of the Dolphin Chip Shop in Nairn**, our lucky winner of a fabulous set of National Fish & Chip Day Merchandise to help them celebrate and advertise this amazing day.

The Dolphin Chip Shop, Nairn

We are celebrating National Fish and Chip Day on Friday 4th September and combining it with a charity day to help raise awareness for mental health. We will be donating £1 from every supper sold and will have charity boxes on the counter. **All money raised will go toward "Reece's Line".**

This is a local charity/foundation which is in the process of being set up after a young man from Nairn decided that suicide was his only option. The charity is being set up by Reece's family to raise awareness to everybody who might be going through a similar ordeal which led to this young man taking his own life. We will "Chip" in to help out and hopefully give them an avenue where they can seek help and prevent another youngster and their family going through a tragedy like Reece's family are now.



Donna & Alan Dallas, owners of The Dolphin Chip Shop in Nairn and the lucky winners

National Fish & Chip Day is on September 4th and it's a day for us all to shout out about the Nation's Favourite Takeaway. You can follow it on social media and tweet your pics on Twitter using **#nationalfishandchipday**.

PLUS

email **marketing@colbeck.co.uk** your images of the day and we'll feature some of them in the next issue of What's Hot.

Whatever you do, we hope you all have a fun and successful day.



ARE YOU LOOKING TO REFRESH YOUR STAFF UNIFORMS?

**FREE
ARTWORK
& SHIPPING**
(Worth £27)

We believe a clean, professional and branded uniform delivers a **lasting impression** on your customers and will always make a **tasty difference** to your catering business.



Banksford will help you combine quality and suitable garments from leading manufacturers along with the application of your embroidered or printed logo to create the perfect custom uniform solution which is suitable for purpose. We make it simple for you!

Based in the North East of England, we deliver uniform orders and projects to an extensive range of small, medium and large sized fish and chip shop restaurants and takeaways throughout the UK.

You can order staff uniforms online or get any questions on uniforms answered by speaking directly to Mark or Louise on 0191 666 1234

We will assist with garment choice, fabric advice, logo creation, uniform visuals, sizing guidance and any logo application requirements.

**YOUR
SPECIAL
OFFER**

FREE Logo Setup for Embroidery or Print (worth £17.99) and **FREE UK Delivery** (worth £9.59) on your first order.

**PLEASE QUOTE 'HENRY COLBECK' WITH
ANY COMMUNICATION.**

VALID UNTIL November 1st 2020



BANKSFORD

www.banksford.co.uk | hello@banksford.co.uk | 0191 666 1234



WHY IS UNIFORM FABRIC CHOICE IMPORTANT?

Finding the right kind of fabric for your daily uniform is important, especially in the current climate where hygiene and increased washing is of a high priority. Our handy guide helps to explain the difference between the most common fabrics used and the pros and cons of each popular fabric type.

Polyester is a newer material that is commonly used in gym clothing and worn by athletes due to its ability to dry quickly.

Compared to other materials, polyester garments provide a smooth texture and allow for a highly breathable clothing item.

Again, this is great for the workplace, often used more so in hot environments such as kitchens.

Due to the strong fibres in polyester clothing, garments are good at keeping their shape after washing, and are more resistant to staining than natural materials.

Often the best pick for all uses is a blend of **Cotton and Polyester**. The 50/50 blend of cotton and polyester is breathable but also provides warmth in the cold.

While cotton alone is not as stretchable, the blended garments certainly are and offer better durability and washability.

They also retain their colour for longer and are easier to iron. Often slightly more pricey than either polyester or cotton alone, the blended garments offer the best of both worlds.

Cotton has been commonly used in clothing for millennia, and for good reason. It's warm, soft, lightweight and breathable, which makes cotton uniform a comfortable option.

As cotton is a natural fibre it is also hypoallergenic so it is less likely to cause skin irritation.

On the negative side it can lose its shape more easily after washing, and is also known to stain easily as it is very absorbent.

Washing Guidelines.

Both cotton and polyester can be washed using industrial and home laundries, however lower temperatures are recommended for cotton garments.

During the **Coronavirus outbreak**, the Government has stated that all items should be washed in accordance to manufacturers instructions, but that no extra washing is required. They do recommend that dirty laundry is not shaken prior to washing to reduce the possibility of any virus particles being shaken into the air.



In summary, when looking for uniform make sure that the fabric you choose is considered as important as the style – make sure it is a uniform fit for purpose.



A MESSAGE FROM THE NFFF

As we approach winter now is a good time to start preparing our business for what could be a tough period. Improvements in Coronavirus testing means we can get results much more quickly, but we could find we need to cover employees, or in extreme cases close, until test results come through. Hopefully we won't see much of this but we need to make sure we are prepared and ready and have enough team members to cover every eventuality. I would recommend training team members to be able to perform any role just in case key members are missing.

We are being helped through the second half of the year by the VAT reduction, we need to show the Government that by not over taxing us we can provide great employment opportunities. To help support our members, and to help raise standards, the NFFF are teaming up with HIT Training to launch some bespoke online training courses. Training not only has a positive impact on your business, it can also be a great marketing tool to show that you are a professional operation. Your team will feel a sense of achievement when they complete any courses, what is more these courses are fully funded in most of the UK, please feel free to contact the NFFF to learn more.

The VAT reduction is a great help, the NFFF will be lobbying to try to keep VAT sensible for the hospitality sector, we are a special case, such as the antiques trade or car dealers who also have zero rated inputs and vatable outputs so are allowed to use the margin scheme. We will keep the industry in the loop as things develop.

It has certainly been a long year in businesses, but we have a great product which can easily be adapted to hit a price point if needed. We also have the network to be able to react quickly if we need to. The friendships formed at industry events, at exhibitions and online have been so important during this crisis and it will be these relationships that take the industry forward. Our biggest assets are the great people in the industry, both on the supply side and in the nations fish and chip shops, and with a line up like that fish and chips will be around for a long time to come!

Andrew Crook, NFFF President and the NFFF Board

BECOME A MEMBER WITH NFFF PAY MONTHLY!



Whether you are an existing member or looking to join as a member it has never been easier. You can now join the NFFF by paying in 12 handy instalments.



PAY YEARLY
ONE OFF PAYMENT OF
£210.90*



PAY MONTHLY
11 PAYMENTS OF
£18.41*

INITIAL PAYMENT OF £50.57*
*ALL PRICES INCLUDE VAT

JOIN TODAY AT NFFF.CO.UK

FOLLOW US



@NFFFLeeds



@NFFF_UK



@NFFF_UK

PROUD TO BE MEMBERS

Henry Colbeck are proud to be members of the NFFF.

As part of our commitment to being 'more than just a supplier!' we are taking the NFFF - WE ARE MEMBERS sign on tour to our customers.

If you want a picture with the sign all you need to do is send an email to marketing@colbeck.co.uk with the heading NFFF - WE ARE MEMBERS and leave your name and shop details and we will bring the 'NFFF - We are members' sign to your shop for a photo.



NFFF TRAINING ACADEMY - UPDATE

To help shops desperately in need of training the NFFF Training team have been working hard to get our Training Academy open and Covid-19 Secure. The NFFF are now in a position to deliver much sought after courses to the many trainees who really need to get their new business ventures open safely.

The work involved has made the Training Academy a Covid-19 safe environment, adheres to government guidelines and social distancing measures.

Over the past couple of weeks the Training Academy has run several successful trial courses, both 1 day training course and 3 day courses with one student and one trainer.

Please be advised, these courses are proving to be very popular and course dates a booking up quickly.

Further information on the course, its content and the costs involved please contact the NFFF.



NFFF TRAINING ACADEMY - COMING SOON

Working with HIT Training, the NFFF will soon be able to offer you apprenticeships which can be funded by the employer (5% contribution) or in some areas to have the apprenticeships fully funded!

A selection of some of the courses which we will be able to offer you are listed below;

Management

- Hospitality Manager Apprenticeship
- Hospitality Supervisor Apprenticeship

FOH

- Hospitality Team Member Apprenticeship
- Customer Service Specialist Apprenticeship

Kitchen

- Fish Frier Production Chef

AEB

- Level 2 Team Leader

All of these courses are delivered online utilising Zoom conference call to deliver an interactive training programme.

Further courses are being developed, information will be sent to members once this is available.

To register your interest for further information once these courses are available please contact the NFFF Training Department on 0113 230 7044 or simply email training@nfff.co.uk

CONTACT US

0113 230 7044

MAIL@NFFF.CO.UK

WWW.NFFF.CO.UK

Deals, Delivery and Increased Use of Technology!

These are the three key components that will be the 'new normal' in the British Takeaway and Foodservice Markets and will help them to get sales back on track, according to the NPD Group.

The NPD group is a global leader in market research. They measure and analyse data from the millions of consumer surveys that they conduct every year and Foodservice (including takeaways and the fast food industry) is one of the key markets that they research.

Their data is used by some of the world's most famous brands as it is viewed as one of the most reliable sources of information.

How can you make the most of their latest research?

Deals

As your customers and potential customers start to look at the affect that Covid 19 has had on their finances, the NPD report states that deals will play a key part in getting everyone out of their homes and opening their wallets! This doesn't mean that you have to reduce prices and sacrifice your all-important margin; customers view anything that is good-value as being a good-deal!

You'll already have good-value menu items that you could highlight to your customers or potential customers walking past your shop, BUT without needing to reduce the price. For example;

- Jumbo sausage and chips. Who doesn't love a tasty, battered sausage with chips, especially a meaty 42nd Street Sausage? On average, the selling price is around £4.00 (that's cheaper than some sandwiches deals) but your customer is getting a full meal for the same price! If it's hidden away on your menu then it could easily be missed. Don't hide it – **SHOUT ABOUT IT!**
- Lite-BITE – we've mentioned this a few times recently (you may have noticed!) but for good reason; Lite-BITE gives your customers a good-sized portion of Fish & Chips without a reduction in margin for you. **IT'S A GREAT DEAL!**
- Pies!! A favourite all year round, but even more appealing now that the cooler nights are coming! Pie & Chips is a great value meal that you could promote without price-cutting.

FREE Posters!

Don't forget, we have **FREE** Point of Sale to help you increase your sales!

Ask your **Henry Colbeck Sales Contact** for yours or call us on **0191 482 4242 England** or **01236 425 656 Scotland**



NEW Point of Sale



Delivery

Home delivery is nothing new, but it is a key feature of the pandemic. Just Eat reported a **33% growth in orders for home delivery** during April and May. The NPD group believes that ordering food on-line will continue, especially among people who have never used home delivery before and are seeing the benefits of ordering food from the comfort of their homes and finding out just how easy it is.

If you're thinking about home delivery, SweetHeat have a choice of heated delivery bags - **perfect for keeping your Fish & Chips hot and crisp!**

Visit www.sweetheat.co.uk to see the full range of products or call them direct on 01924 488 619.



Some interesting facts and figures about our on-line food ordering habits and how they adapted during life in lockdown!*

- Orders for evening meals came in earlier at around 5pm instead of the usual 7.30pm. Without the daily commute home, it appears we don't want to wait around for our food.
- Breakfast deliveries increased by 50% and lunch deliveries by an incredible 80%!
- There was a 36% rise in dessert orders coupled with an increase in soft drinks and side dishes. It seems comfort eating was the order of the day!
- As the days blurred into each other, the Friday night treat was still evident but there was a rise of food being delivered earlier in the week – maybe a reward for getting through Monday or maybe sheer boredom, who knows?
- Vegan and vegetarian options saw an increase of 29%.
- More households ordered meals for three or more people. Perhaps more of us were eating together or it may just be that we had nowhere to go.

Make the most of this by adding sides and veggie options to your menu. See our offers on page 15!

*Source; Just Eat

Technology

Other factors that have become important during the pandemic have been 'Click & Collect' and Contactless Payment, both driven by technology.

Technology has kept us connected and has been an important contributor in helping our businesses stay in business! Click & Collect has a lot of benefits for your customers; easy ordering, no need to wait in a queue and that all-important contactless payment.

One of the other major benefits for **YOU** is the impulse purchase. Just-Eat reported an increase in orders for side dishes and soft drinks during lockdown. Make sure that the software you're using is working hard to tease extra expenditure from your customers. Preoday have this covered, with their integrated online ordering system you can be up and running within 48 hours with no-set up costs and no long-term contract.

For more information visit www.preoday.com

Jacqueline Pearson

Head of Marketing, Henry Colbeck



EPOS

RAMMI  **oceanPremium®**
EXCLUSIVE to Henry Colbeck

Serve up a Taste of the Sea

We are proud to be 'More Than Just a Supplier!', we are a leading Fish Supplier and as part of the Q Partnership we are proud to exclusively bring you the finest Frozen At Sea fillets direct from Rammi - **You won't find finer fish for frying!**

Who are Rammi?

Rammi is an Icelandic family-owned fishing company who have been catching and supplying the finest quality cod and haddock for almost 50 years. Based at its home port of Siglufjörður on the North coast of Iceland, Rammi catch their fish in the North Atlantic, where fishing is carefully regulated by quotas to guarantee a sustainable balance in the environment.

Rammi's oceanPremium is a fantastic quality natural, boneless, skinless, tighter graded fillet. Why don't you try it for yourself and serve up a taste of the sea!

From the Sea to You – Locked in Freshness.

Using state-of-the-art technology aboard their vessel The Solberg (this translates literally as Sun Mountain), Rammi fish for healthy fresh fish and freeze them at sea in just 2 hours after being caught. This not only reduces deterioration from drip loss, but it locks in the freshness, flavour and goodness, so we can bring you natural boneless skinless fillets ready to cook – now that's FRESH!

Why Choose Rammi?

Rammi fish will have your customers coming back for more.

- Highest quality natural fish fillets frozen at sea.
- Caught in the clear cold waters of the North Atlantic where quotas guarantee a sustainable environmental balance.
- Tighter grades for improved portion control.
- Boneless fish means up to 10% yield gained by not having to cut and remove the Pin Bone - & it's skinless too.
- Less preparation, saving you time and money - more time for you!

Rammi oceanPremium cod & haddock are available in 4-6oz, 6-8oz, 8-10oz, 10-12oz, 12-16oz and 16-32oz fillets. Simply thaw, batter, fry and serve.

The quality of Rammi fish is obvious, from the frozen at Sea process on the Solberg through to the end product, thawed battered and Fried! Consistency is a high priority for customers and Rammi certainly ticks that box!

Callum Bellshaw, Fish Buyer, Henry Colbeck

Rammi ocean Premium - Quality Icelandic Fish. Caught with Care. Handled with Experience.

Speak to our Customer Service Team or your Regional Sales Manager today, try Rammi ocean Premium for yourself – and delight your customers!





RAMMI  Ocean Premium[®]

A Taste of the Sea

Natural Boneless Skinless Cod and Haddock Fillets

Rammi fish is caught with care and experience. Caught and frozen at sea using state-of-the-art technology which locks in the flavour and goodness to give you the finest quality of fish for frying!

SENSATIONAL SUNFLOWER SUMMER SAVER

Eclipse High Oleic Sunflower Oil – it puts others in the shade!

High oleic sunflower oil is gaining popularity with Fryers as their oil of choice. With its exceptional performance at high temperatures, high oleic sunflower oil is already used in many production frying environments within the food industry.

Longer frying life - eclipse® has a potential frying life **TWICE** that of standard rapeseed oil.

eclipse® is produced from a very specific strain of sunflower seeds, which make it high in monounsaturated fat and it's this high concentration that makes it ideal for deep frying.

Low in saturated fat - with typically 9% saturated fat content, eclipse offers lower saturated fats than other oils used in the deep-frying environment such as palm oil which contains 48%. Clear & Pure – eclipse looks clear and pure because it's been 'winterised' at source. Winterising is where the oil is specially refined to remove wax deposits from the oil, which gives it a clear appearance and long life frying performance.

Let the flavour of your food shine through! With a neutral palate flavour, eclipse allows your food to be the star of the show.

- * **NO HYDROGENATED FAT**
- * **NO ADDITIVES**
- * **NO USE OF GENETICALLY MODIFIED SEED**

Smoke Point 230°C & Flash Point 320°C

FANTASTIC LOW PRICE FOR SEPTEMBER

Delivered to your door.

Exclusive to Henry Colbeck & The Q Partnership!



eclipse® High Oleic Sunflower Oil

Size: 20 litres

Code 000158

ONLY
£23.50



Feast your pies on these offers!

Shortcrust base with a puff pastry lid, Qualipies are packed full of the finest quality ingredients. They're fully baked and best re-heated from thawed in a pie heater or conventional oven.

All 12 x 225g pies per box

 Collect 1 Save & Select Point per BOX!

Mince & Onion Code 900222
Meat & Potato Code 900226

ONLY
£8.90

Chicken & Mushroom Code 900223
Steak & Onion Code 900224
Steak & Kidney Code 900225

ONLY
£9.90

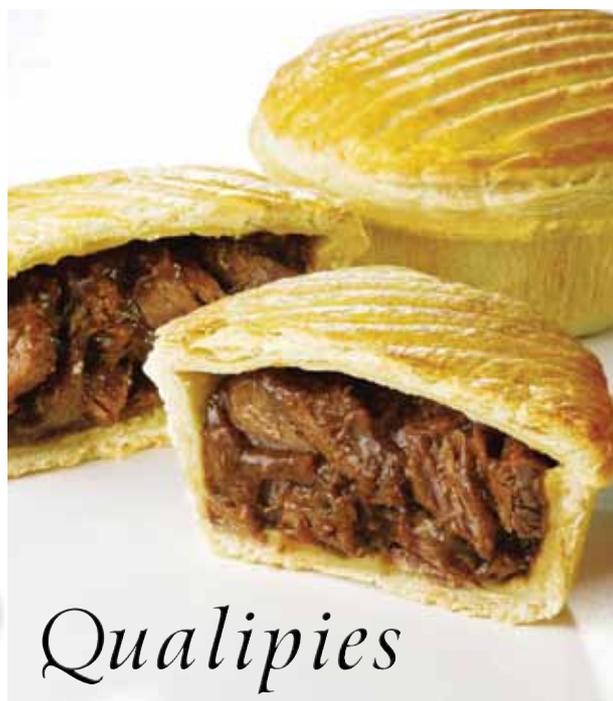
Steak Code 900221

ONLY
£11.50

That's ONLY
74p
per Pie!

That's ONLY!
82.5p
per Pie!

That's ONLY
96p
per Pie!



Qualipies

Colbeck Palm

 Collect 2 Save & Select Points!

Produced from fully sustainable palm oil, Colbeck Palm is a premium palm oil which gives consistently good results.

12.5kg
Code 000891



ONLY
£11.90
for 12.5kg!



The Roundtable on Sustainable Palm Oil was established in 2004 with the objective of promoting the growth and use of sustainable oil palm products. You can find out more about the work they do by visiting www.rspo.org

If you're looking for Palm Oil that is RSPO Certified, then we have a few more options for you to choose from.

FriWite

12.5kg
Code 000899



Q Gold

2x5kg
Code 000898



Q Palm

12.5kg
Code 000879



Ask your Henry Colbeck Sales Contact
for more information

Flavoured Still Waters

Five flavours to choose from
 Natural flavourings
 No added sugar
 Added vitamins A,B & C
 Non spill sports cap
 Perfect for children's meals

ONLY
£5.30
 per case!

ONLY
 44p
 per bottle!



12x270ml

Funky Monkey Orange Water

Code 021564

Perky Penguin Mixed Fruit Water

Code 021565

Ellie Elephant Blackcurrant Water

Code 021566

Happy Hippo Strawberry Water

Code 021567

Yummy Unicorn Raspberry Water

Code 025194

Fanta, Sprite & Dr Pepper

ONLY
£6.90
 per case!

ONLY
 57.5p
 per bottle!



12x500ml

Fanta Orange Code 021062

Fanta Lemon Code 021063

Fanta Fruit Twist Code 021064

Sprite Code 021065

Dr Pepper Code 021066

Nescafe Coffee Granules

Makes 416 cups of coffee!

750g

Code 021491

ONLY
£16.99



P.G.Tips Tea Bags

440

Code 021489



ONLY
£7.90

Granulated Sugar

25kg

Code 018248

ONLY
£16.90



White Sugar Sticks

1000

Code 018243

ONLY
£5.30

Sides With Saus!



CheesOs Cheese & Onion Rings

Giant rings of Monterey Jack and Cheddar cheese with chopped red onion in a light panko crumb. Perfect as a side, for stacking or sharing!

Quick and easy to prepare - deep fry from frozen in just 2 minutes!

Suitable for vegetarians

22 per bag
Code 810051

ONLY
£5.70
for a 1kg Bag!



Macaroni Cheese Bites

Bite-sized macaroni and cheese within a breadcrumb coating with rice flake highlights.

Deep fry from frozen in just 4 minutes

33 per bag
Code 890054

ONLY
£5.50
for a 1kg Bag!

Don't forget the traditional favourites!



Maggi Gravy Mix

2x1.81kg
Code 014149

ONLY
£13.99

Dinaclass Curry No Fruit



Collect 4 Save & Select Points!

10kg
Code 019019

ONLY
£26.90



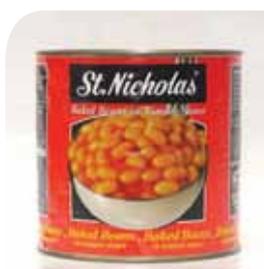
Q Dried Marrowfat Peas



Collect 1 Save & Select Point

12.5kg
Code 019060

ONLY
£9.90



St Nicholas Baked Beans



Collect 1 Save & Select Point

6x2.61kg
Code 015401

ONLY
£12.90

Batchelor's Instant Cheese Sauce Mix

Add hot water and stir! Ideal for cheesy chips.

Suitable for vegetarians

1.68kg
Code 015050

ONLY
£12.90



Super Green Marrowfat Peas



Collect 1 Save & Select Point

Super Greens are grown in the UK and produced from the award-winning Japanese Sakura seed; they're greener, steep to a larger pea and have a tastier flavour compared with standard dried peas.

12.5kg
Code 019073



ONLY
£10.90

Dinaclass Irish Curry
now available in 10kg! See page 3 for special offer!

GIVE YOUR CHICKEN SALES A BOOST WITH THESE HOT & SPICY OPTIONS!

Meadowvale Homestyle Hot & Spicy Chicken Fillets

Chicken breast fillets, fully cooked and coated in a delicious crunchy hot & spicy coating.

960g 8 fillets per bag
Code 890210

ONLY
94p
each!



ONLY
£7.50

Meadowvale Homestyle Hot & Spicy Chicken Strips

Pieces of chicken breast fillets, fully cooked and coated in a delicious crunchy hot & spicy coating

1kg 30 per bag, average count
Code 890212

ONLY
25p
each!



ONLY
£7.50

Meadowvale Mini Chicken Fillets

Fully cooked chicken inner fillets in a golden crispy breadcrumb coating

2kg
Code 900154

ONLY
£14.90

ONLY
25p
each!



SUPER PRICES for Super Tops Chicken

1kg
Super Tops Chicken Tikka
Code 819013
Super Tops Spicy Chicken
Code 819023
Super Tops BBQ Chicken
Code 819033

ONLY
£6.90
for a 1kg bag!



Image for illustrative purposes only

2.5kg
Plain Diced Chicken
Code 900097
ONLY
£12.90
for a 2.5kg bag!

42ND STREET®

42nd Street Chicken Fillets



Collect 1 Save & Select Point

Succulent chicken fillets produced from 100% whole muscle chicken breast, fully cooked and coated in a delicious crispy batter!

20x120g
Code 900089
ONLY
£15.50

ONLY
77.5p
each!



42nd Street Chicken Fillet Bites



Collect 2 Save & Select Points!

42nd Street chicken fillet bites are produced from 100% whole chicken breast fillets, hand-portioned into bite size pieces and coated in a lightly seasoned crispy golden batter.

2kg
Code 900128
ONLY
£12.50



Ocean Sound Scampi

Premium quality, succulent scampi coated in a light, crispy breadcrumb. Ocean Sound Scampi is larger than some other scampi options so your customers get more!

It's exclusively available from Henry Colbeck as a member of the Q Partnership.

Packed in 10x450g bags with each bag containing enough for 3 main portions of 8 pieces.

TRY IT NOW!

10x450g
Code 900030

ONLY
£34.99
per case



James Cook Reformed Scampi



Collect 1 Save & Select Point

In crispy breadcrumbs
454g
Code 900040



ONLY
£3.90

Reduced to clear!

Take advantage of these special deals now - when they're gone, they're gone!

Sovereign Bread Flour



Collect 1 Save & Select Point

16kg
Code 011314

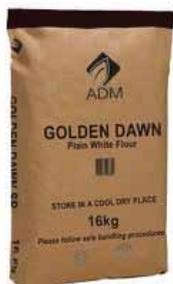
ONLY
£7.00



Atta Self Raising Flour

16kg
Code 011313

ONLY
£9.90



Golden Dawn Soft Plain Flour

16kg
Code 011324

ONLY
£6.90



Sage & Onion Stuffing Balls

Breadcrumb based sage & onion stuffing balls.

Deep fry from frozen in just 4 minutes.

1kg
Code 890065

ONLY
£1.50

Whitby Wholetail Battered Scampi

450g
Code 900026

ONLY
£5.90



Image for illustrative purposes only

Hot & Spicy Chilli Cheese Bites

A mix of cheese and green peppers with jalapenos for a spicy kick, in a breadcrumb coating. Simply deep fry from frozen for 3 minutes.

1kg
Code 890058

ONLY
£5.50



Save £££s on Golden Sheaf & Henry Jones Batter Flours

Golden Sheaf

ONLY
£17.90
for a
16kg bag!



**Scotch Red
16kg**
Code 011351



**Scotch Blue
16kg**
Code 011350



**Standard
16kg**
Code 011310



**Scotch Gold
16kg**
Code 011352



**Light
16kg**
Code 011358



**Smart
16kg**
Code 010716



**Formula
16kg**
Code 011361



**A1 Light
16kg**
Code 011364



**A1 Standard
16kg**
Code 011360



**Sunrise
16kg**
Code 010697



**G50
16kg**
Code 011359



Collect 3 Save & Select Points per bag!

Henry Jones



Thistle



Collect 3 Save & Select Points per bag!

20kg
Code 010693

ONLY
£19.90
for a
20kg bag!



**Chicken Train
Southern Fry Breader**



Collect 2 Save & Select Points!

12.5kg
Code 014989

ONLY
£14.90

Amity Scottish Gourmet Scampi

Now available in single bags with a multi-buy offer!

With one of Scotland's best-loved skippers, Jimmy Buchan, at the helm, the Amity Fish Company is dedicated to sourcing and supplying the very best Scottish seafood with a true story of provenance and traceability. Amity Scampi is harvested in the rich, icy waters around the Scottish coastline and its taste is second to none.

The quality of the catch is consistent, and the Amity Fish Company is MSC accredited, giving you guaranteed sustainability.



Amity Scottish Gourmet Breaded Scampi

Breaded single langoustine wholetail scampi - ready to fry from frozen.

1kg bag, 55-65 pieces of scampi

Code 900073

Special Offer!
£14.50 per 1kg bag
Buy 5 bags for only £13.40
each and save £1.10 per bag!



Amity Scottish Gourmet Scampi

Uncoated peeled langoustine tails. Ideal for frying, grilling, marinating, breading or battering. Quick and easy to cook either straight from the freezer or defrosted.

If you're offering a gluten free menu, why not add Amity Scampi to it?

Simply use the uncoated option and coat it with your usual gluten free batter giving your customers even more choice!

500g, 45-60 pieces of scampi

Code 900072

Special Offer!
£14.50 per 500g bag
Buy 10 bags for only £13.50
each and save £1.00 per bag!

Henry Colbeck Limited

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Henry Colbeck is MSC Certified
 MSC-C-51570

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2-0638-16-000-00



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