

WHAT'S HOT!

www.colbeck.co.uk

Issue 148 September/October 2021

FOR YOUR FRIES ONLY

Rendezvous with the
perfect frying agent.

See Page 007



IN THIS ISSUE

NEW



Breaded
Butterfly
King Prawns

See page 11

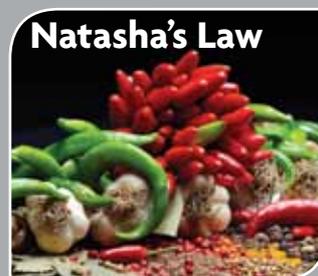
NEW



Crab Crouton
Bites

See page 11

ARE YOU READY?



Natasha's Law

See pages 4 & 5

WIN



Chicken Fillet
Bites for Bite
Night!

See pages 12 & 13

WELCOME to our September Whats Hot Magazine

Thank You for Being So Kind

I wanted to say a huge thank you to everyone that's supported our Colleagues over the busy Summer months as they go about their roles trying to deliver the high levels of Customer Service that we expect you to receive.

We know how everyone in the Industry has been challenged and as the Company Mental Health Contact I know how your kind words and deeds have been so much appreciated by our Teams. When our family business ethos and culture is to be 'More than just a supplier!' we've all been feeling the pressure when inevitably we've not hit the standards we expect to give you when we've experienced several issues beyond our control, such as stock availability deficits or Driver shortages – managing the pingdemic has been a sizeable challenge in itself!

Want to support good mental health for all?

We've got 5 Mental Health Foundation masks and pin badge ribbons to give away.

Email marketing@colbeck.co.uk.

Thank you again, Georgina



FREE P&G Pumps

In our July magazine we ran a feature about turning 'Fear Of Dining Out' into 'Joy Of Dining Out' and it featured this image. Several Customers asked where they could get the pumps in the photo.

We contacted P&G on the number on the pack (0800 716 854) and asked that question.

They've sent us 25 pumps, which we're giving away!

Just email: marketing@colbeck.co.uk and the first 25 applicants will receive their free pumps.



We're Staying (Food) Safe!

We know that having and maintaining a strong and positive Food Safety Culture is key in your businesses. We want to reassure you that as a Food Wholesaler we feel the same!

To demonstrate this to you we have introduced a new Company Key Performance Indicator and are now committed to training EVERY Colleague at Henry Colbeck to Level 2 Food Hygiene & Safety for Retail by the end of the year – and that's over 150 of us! We'll let you know when the training has been completed.

Our Sales Managers have been trained by the NFFF too!

NFFF training gives:

- Impartial advice on industry equipment & products - use and maintenance
- Training with traditional & high efficiency ranges
- Learning on the how's and why's from leading industry experts
- Learning on how to maximise business profits from experts
- Award winning guest friers able to demonstrate what they do to win!

Treat our Sales Managers as your Business Consultants. They can give you:

- Advice about choosing the right products for your business and area
- Product samples and demonstrations
- Guidance on improving margins & profit generation
- Information about our free marketing materials – posters, shelf wobblers & window stickers
- Technical help – when something goes wrong, if our Team can't help, then they'll know someone who can!

There are 3 routes to access NFFF training:

- Complete Guide to Shop Management – 3 day course
- A Practical Guide to Fish Frying – 1 day course
- In Shop Training

Whilst due to Covid 19 the NFFF is running a limited training schedule at the moment, there's never been a better time to plan Team training into your diary. For training enquiries please email training@nfff.co.uk.

Thank you for taking the time to read What's Hot!

Georgina Colbeck



20th March • Edinburgh

After missing a year we're delighted to ask you to

Save the Date!

What's Cooking? 2022

The leading exhibition for Fish & Chips,
Pizzas, Kebabs and so much more!

Sunday 20th March

Royal Highland Centre Edinburgh EH28 8NB

More details to follow!

THE CONTACTLESS CARD LIMIT IS INCREASING TO £100 FROM 15TH OCTOBER 2021

Contactless is a popular choice for your Customers, making it easier and quicker to pay – and it's more Covid safe too! Cash payments have dropped from 56% in 2010 to 17% in 2020. The increase to £100 has never come at a better time - there are benefits:

- Faster transaction times, as more of your Customers will be able to pay by contactless.
- Customers who don't have access to mobile technology e.g. Apple Pay will have access to higher value contactless payments.



FREE POS – Are you now accepting card payments? Just ask your sales contact or email marketing@colbeck.co.uk.



REMEMBER:

Don't forget to update any point of sale you have to show the new increased limit. If the new limit will benefit your business why not post a Social message to your Customers?

WHY NOT PAY HENRY COLBECK CONTACTLESS?

Our Drivers are equipped with contactless terminals, so if your delivery is £100 or less, or you want to part pay by card, then feel free to pay contactless – **it's so easy and it helps speed up the time our Drivers will spend at your premises counting cash.**

Henry Colbeck
More than just a supplier!

Are You Ready For Natasha's Law?

What Is Natasha's Law?

The UK Food Information Amendment (also known as Natasha's Law), comes into effect from 1st October 2021 and requires food businesses to provide full ingredient lists and allergen labelling on foods prepackaged for direct sale (PPDS) on the premises.

Why is the law being introduced?

The legislation is being introduced to protect food allergy sufferers and give them greater confidence in the food they buy. It has been named after Natasha Ednan-Laperouse, a teenager who died after suffering an allergic reaction to an undeclared ingredient in a prepacked meal. It is estimated that almost 1 in 5 people in the UK suffer from an allergy.

What foods are classified as 'Prepacked Foods for Direct Sale' (PPDS)?

These are foods that have been packed on the same premises from which they are being sold. For example, a packaged sandwich or salad/coleslaw or tartare sauce made by staff earlier in the day and placed on a shelf for purchase. This is food which is packaged at the same place it is offered to customers and is in the packaging before it is ordered or selected.

This can include salads and sandwiches that customers select themselves and pre-wrapped foods kept behind a counter, as well as some products packaged and sold at mobile or temporary outlets.

Are fast food and takeaway businesses affected by Natasha's Law?

Fast food and takeaway businesses could be affected by the changes in the legislation depending on their businesses models and how they operate (for instance, some businesses may produce some foods in advance and package them at busier times).

It effectively comes down to the moment when a customer orders and when the food is packaged. Where the food is packaged before the customer has ordered it is considered PPDS. If it is packaged after it is ordered, it is considered to be 'non-prepacked food', even if the food is then provided in packaging.

The reason for the distinction is that if the food is in packaging before it is ordered, then the customer can't change it and it requires a label. If the food is packaged after it is ordered then, in theory, the Customer could request that items are removed which would change the contents. Therefore, this is considered to be 'non-prepacked' and a label is not required.

Some businesses will produce PPDS and non-prepacked food side by side and in exactly the same way. However, a burger that has been prepared and packaged ready for a customer to order is effectively the same as a sandwich that has been made earlier that day ready for a customer to select it. Both are prepacked foods that can't be changed and will require a label.

What do food businesses need to do?

According to the new rules, PPDS foods must clearly display the following information on the packaging:

- **The name of the food** eg: Coleslaw, Tartare Sauce, pre prepped meals to take home and cook ie macaroni cheese / lasagne.
- **A full ingredients list**, with allergens emphasised (for example in bold, italics or a different colour) eg: eggs – crustaceans – mustard.
- **These changes will apply to businesses in England, Scotland, Wales and Northern Ireland.**



Here's a handy checklist...

Nutrition and food information management software company Nutritics (with Manchester Metropolitan University, EuroFir and Quadram Institute) are the founders of the UK Food Labelling Resource and have put together a checklist to help Companies adhere to the new rules.

1. Suppliers and Stock:

- Make a list of all the suppliers you use and audit all of your ingredients and products.
- What information do you receive from your suppliers and what format is it currently in?
- Can you ensure this information is accurately retained and transferred to labels?

Whilst we hold a manufacturing specification for every food product, the law holds the Caterer fully responsible for displaying allergen information, so we urge you to check the actual packaging on the food products we deliver as the manufacturer must ensure that this is current/correct.

2. Software & Hardware:

Software and hardware developed specifically for the field of food labelling to improve, automate and make time-consuming analysis more efficient and less susceptible to accidental human error, is invaluable.

- Is the system you have in place suitable for complying with Natasha's Law and minimising the risks of inaccuracies or human error?
- Does it capture supplier information or do you have to input this manually?
- If there is a change to an ingredient, does it automatically update or do you have to go through each stage of the recipe management process and manually make a change?
- If you have a printer, is it suitable for the volume of labels you will now need for PPDS products and is it freezer and heatproof to account for how your products might be stored or cooked?

3. Staff Education & Training:

Staff training and education should be ongoing. Step back and take an overall look at integrating allergen awareness training across your food production process. Appoint an allergen champion that has a deeper understanding and can provide more detailed information to Customers and additional training to staff.

Ensure all staff are fully aware of Natasha's Law, whether they are involved in ordering ingredients, managing software, producing PPDS food or selling to Customers.

4. Trial Run:

Make sure to organise a trial run of your setup once you have trained your staff, added your supplier information recipes and created labels in your chosen software system. Stress test all essential aspects of your supply chain for compliance with Natasha's Law.

5. Review, Refinement and Readiness:

Before October 1st make sure the process is as smooth and risk-free in your business as it can be. Review all suppliers and supplies and add on any new information. Check the deliveries you receive and identify how best to manage substitutions and changes and check the label generation process.

- Are the fonts correct, is the information clear and legible to Customers?
- Are your staff clear on why these changes are being introduced and what to do if Customers ask questions regarding Natasha's Law and PPDS?

What are the 14 categories of food allergens that must be declared by law?

- | | |
|------------------------------|-----------------------------------|
| 1. Cereals containing gluten | 8. Nuts |
| 2. Crustaceans. | 9. Celery. |
| 3. Eggs. | 10. Mustard. |
| 4. Fish. | 11. Sesame Seeds. |
| 5. Peanuts. | 12. Sulphur Dioxide and sulphites |
| 6. Soybeans. | 13. Lupin. |
| 7. Milk. | 14. Molluscs |

For more information about the new law
 visit www.natashas-law.com
 The 'resources' and FAQ's are helpful too.





IT'S TIME TO FRY!

IS YOUR MISSION TO FRY THE BEST?

Then choose a Secret Agent that's always ahead of the pack. The highly classified Q Frying Oils & Fats Team deliver Choice, Performance & Quality. From high performance vegetable & sustainable palm oils, to full flavour, longer life deodorised dripping. Meet the Elite! Our Team of Special Frying Agents...

THE P TEAM (PALM).

Q PLATINUM - Power & Performance.

SKILLS: A high quality blend of two all-veg frying oils for a longer life. Resistant to breakdown during use. No trans fats. 12.5kg.
MISSION: Looking for an all-veg oil that resists breakdown in a busy environment? Choose Q Platinum.

Q SILVER - Extreme Quality for Extreme Temperature.

SKILLS: A high quality blend of 3 all-veg frying oils for a longer life. No trans fats. 12.5kg.
MISSION: Looking for a vegetable oil that compares with dripping on taste and gives a longer frying life? Choose Q Silver.

Q GOLD - The Natural Choice.

SKILLS: Naturally coloured, premium Palm with no hydrogenated fats. RSPO certifiably sustainable Easy to handle 2 x 5kg.
MISSION: Looking for a naturally coloured quality palm that's fully sustainable? Choose Q Gold.

Q PALM - The Premium Palm.

SKILLS: Low in trans fat, no hydrogenated fat - RSPO certifiably sustainable. 12.5kg.
MISSION: Looking for a straightforward palm oil that's sustainable? Choose Q Palm.

THE D TEAM (DRIPPING).

Q 10.8 - Longer Frying Life.

SKILLS: Refined & deodorised quality beef dripping from Europe. Easy to handle 4 x 2.5kg.
MISSION: Looking for a consistently good dripping with an extended frying life? Choose Q 10.8.

Q BRONZE - Improved Frying Performance.

SKILLS: Refined & deodorised high standard beef dripping from Germany. Includes antioxidants to resist oil breakdown. 12.5kg.
MISSION: Looking for a long-lasting dripping without the frying odour? Choose Q Bronze.

Q TORENO - Premier Jus for Premier Results.

SKILLS: Refined & deodorised Irish Premier Jus dripping. Made only from harder caul & kidney fat (no soft body fat) to withstand higher frying temperatures. 2 x 5kg (12.5kg in Scotland).
MISSION: Looking for long lasting, finest quality Irish dripping? Choose Q Toreno.

QXL - Frying Excellence.

SKILLS: Refined & deodorised premium grade beef dripping from Europe. Easy to handle 4 x 5kg.
MISSION: Looking for a reliable dripping that produces traditional tasting fried food? Choose Q XL.

Q PLUS - Long Lasting.

SKILLS: Semi-solid blend of Palm & Rapeseed oil. Lasts 3 x longer than standard liquid vegetable oil. 15L.
MISSION: Looking for a vegetable oil with an ultra-long frying performance? Choose Q Plus.

Everyone's got a favourite Q Frying Agent - WHICH ONE'S YOURS?



WANT TO FIND OUT MORE?

Call us today and ask to speak to Q - it's time to fry!
Gateshead: 0191 482 4242 - Glasgow: 01236 425 565

CONFIDENTIAL

FOR YOUR FRIES ONLY



“ Rendezvous with the perfect frying agent.

Is your mission to fry the best? Then choose a secret agent that's always ahead of the pack.

This highly classified team deliver choice, performance & quality.

From high performance vegetable & sustainable palm oils, to full flavour, longer life deodorised dripping.



Choose **Q** Frying Agents - it's time to fry!

Licenced to Kilt!

Tartan designer Michael Lemetti has seen his creations worn by stars like Paolo Nutini, Al Pacino, Michael Buble and even the Pope. But nothing gives the Scots-Italian greater pride than seeing his new tartan being sold to fund research into heart disease.

Michael, 63, was in his 20s when he found out his blood pressure was dangerously high. He was 55 when he suffered a stroke and 59 when he had major heart surgery. Now he has designed a new tartan to mark the 60th anniversary of the British Heart Foundation. Michael, of Falkirk, said: *"I wouldn't be alive today if it wasn't for the money raised to fund research into heart disease. It's wonderful to think my designs might play a role in saving other people's lives."*

Michael was running his family chip shop in Camelon, Falkirk, when he first came up with the original idea of designing a tartan in honour of the 85,000-strong community of Scots with Italian heritage. In 2004 Michael registered the design with the Scottish Tartan Authorities and received approval from the Italian Government. Since then, he has set up **'Clan Italia'** where he sells a range of his tartan products – including golf trousers, ties, bags and T-shirts through his Clan Italia website – www.clanitalia.com. Choose Tartan & Support the BHF: The BHF tartan has been turned

into several products including face masks and scarves, which are being sold at BHF Scotland shops and online. All profits will go to the charity.

Visit <https://giftshop.bhf.org.uk/exclusively-designed-british-heart-foundation-tartan-face-covering> & <https://giftshop.bhf.org.uk/exclusively-designed-british-heart-foundation-tartan-scarf>

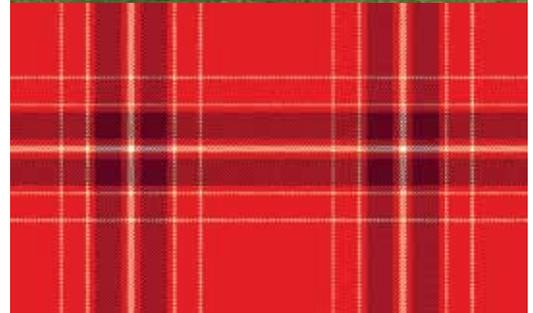
James Jopling, head of BHF Scotland, said: *"We are so grateful to Michael for everything he does to support the BHF. His personal experience and boundless energy to help raise awareness of the importance of research into heart and circulatory diseases is so inspiring and we're really proud of the BHF tartan he has produced for us to help raise vital funds."*

WIN: BHF Tartan Goodies

We're proud to support the BHF and are offering 4 Tartan Scarves in our Free Prize Draw.

All you need to do is send an email to marketing@colbeck.co.uk with your name and shop details. 4 winners will be drawn on Friday 8th October.

Buona Fortuna & Good Luck!



Sunday Mail 4th July 2021





WHY NOT TRY?...
**PUDDING
 BITES!**

Do you have Customers
 who can't choose which
 pudding to buy?

Do they choose black,
 red or white pudding...

or what about haggis?

Why not give them it all?

Why not sell
PUDDING BITES?

Simply cut, batter and fry
 – a delicious solution!



McMillan

McMillan Black Pudding

24 x 5oz
 Code 890130

McMillan Red Pudding

24 x 5oz
 Code 890133

McMillan White Pudding

24 x 5oz
 Code 890131

McMillan Haggis

24 x 5oz
 Code 890132

McMillan Haggis Balls

8 x 450g
 Code 890128

MacTavish

MacTavish White Pudding

24 x 142g
 Code 890120

MacTavish Black Pudding

24 x 142g
 Code 890121

MacTavish Haggis

18 x 227g
 Code 890101

MacTavish Black Pudding

18 x 227g
 Code 890100

MacTavish Red Puddings

24 x 142g
 Code 890151



ONLY
£8.60

ONLY
£9.40

ONLY
£10.40

ONLY
£10.40

ONLY
£13.20

NEW CHICKEN PRODUCTS!



Keep it real – Keep it Tyson!

Continuity of supply is key, so we've introduced an additional range of high quality chicken products...

Try them today!



Tyson Chicken Fillet Chunks

1kg – 30g each
Code 900064

ONLY
£6.00



Tyson Southern Fried Chicken Breast Fillets

1.2kg – 12 x 100g each
Code 900096

ONLY
£8.40



Tyson Southern Fried Chicken Mini Fillets

1kg – 53g each
Code 900092

ONLY
£7.30



Tyson Southern Fried Chicken Breast Strips

1kg – 22g each
Code 900093

ONLY
£7.30



Tyson Battered Chicken Breast Fillets

2.4kg – 120g each
Code 900095

ONLY
£16.80

Say Hello...or Welcome Back!

Looking for something new and a bit different for your starter or sharing menu?
Look no further than these 2 high quality King Prawn & Crab products from Pacific West.

Delivering the World's Finest Seafood!



NEW – Say Hello! Pacific West Breaded Butterfly King Prawns

23 – 28 pieces per inner. Take a look at our frozen raw peeled, tail on Butterfly King Prawns coated in a light crispy breadcrumb, ready for you to deep fry and serve. King Prawns are tasty and give a delightful bite, serve with a dip and salad or as part of a Seafood Platter. Deep Fry. Preheat oil to 180°C. Deep fry frozen prawns for 3-4 minutes or until golden brown.

500G
Code 890204

ONLY
£7.50



NEW – Say Hello! Pacific West Crab Crouton Bites

These innovative Crab Crouton Bites are deliciously crispy and packed full of tasty seasoned Crab. With a crunchy crouton coating, your Customers will be delighted with their menu choice. Serve simply as a starter or as part of your Sharing Platter or Street Food Menu. Deep Fry. Preheat oil to 160-165°C. Deep fry frozen product for 4-6 minutes.

1kg
Code Code 890203

ONLY
£18.30

They've been away - but we're
delighted to welcome them back....
NOW IN STOCK.



Welcome Back! Colbeck Jumbo Range Rib

20 x 140g
Code 890992



NEW – Say Hello! Saxa Salt Table Mini Pot

12 x 70g
Code 014944

ONLY
£8.50

Henry Colbeck
More than just a supplier!

WIN your height in 42nd Street Chicken Fillet Bites!

There'll be no frights this Bite Night - you're in safe hands this Halloween with 42nd Street Chicken Fillet Bites!



There's nothing scary about our best selling 42nd Street Chicken Fillet Bites – they're a perfect combo of 100% whole muscle chicken breast with a specially developed coating that adds to the great flavour and succulent crispy texture that we all love. And it's for this reason that we are celebrating the fantastic 42nd Street fillet bite with its very own Halloween bite night!

There'll be no frights this 42nd Street® bite night... but you could win your height in Fillet Bites!

There's a FREE 'Bite Night' poster & till wobblers – just ask your Sales contact or email marketing@colbeck.co.uk. In addition to increasing sales, your shop could be in with the chance of grabbing the prize of your height in Fillet Bites! *

If you don't already sell 42nd Street Chicken Fillet Bites then this is a great opportunity to add something extra to your menu, whether it be lunchtime specials, kids' meals or even as a spooky side dish! We've got FREE eye catching posters – just ask and we'll send them to you.



42nd St Chicken Fillet Bites



Collect 1 Save & Select Point!

100% whole chicken breast fillets, hand portioned into bite size pieces and coated in a lightly seasoned crispy golden batter. The ideal choice for Customers who want to offer the best quality chicken bite to children and adults! Grain fed and welfare audited poultry. Fully cooked. Deep fry from frozen for 4-5 minutes at 180°C.

2kg 67 Bites 20-35g each

Code 900128

ONLY
£12.70

Running from 1st September until 31st October 2021, every purchase of 42nd Street Chicken Fillet Bites will automatically enter your shop into this competition, with every box purchased giving an additional entry. The final nail in the coffin to have a chance to win is to send in your 'scariest' Halloween photo of your shop or your team with a portion of 42nd Street Chicken Fillet Bites. Winners will be announced during the 1st week of November. There are 2 prizes available – 1 in England and 1 in Scotland

Good luck & Have a scarily good Halloween!

*'Height' will be worked out from the 42nd Street Chicken Fillet Bite packaging artwork height against the owner or manager's height.

You can find more information and full Terms and Conditions by heading to our website
www.henrycolbeck.co.uk/bitenight

There'll be no frights this bite night...

with 42nd Street Chicken Fillet Bites™



Win your Height in Fillet Bites!

The Original 42nd Street Chicken Fillet Bites™



Henry Colbeck
More than just a supplier!



SOFT DRINKS

KEEP COOL THIS SUMMER



Only 45p each!



Only 35p each!

Flavoured Waters ONLY

£5.50

All 12 x 270ml

- 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

Mac B Flavoured Waters ONLY

£4.20

Glasgow Depot Only

All 12 x 500ml

- Cranberry & Raspberry Code 021168
- Strawberry & Kiwi Code 021170
- Apple & Blackcurrant Code 021171
- Mac B Peach Code 021172
- Lemon & Lime Code 021174



Only 64p each!

ONLY

£7.70

NEW Orange Juice Burst

12x500ml
Code 021150



NEW Apple Juice Burst

12x500ml
Code 021151

Rubicon Cans

All 24 x 330ml

- Mango Code 021165
- Guava Code 021166
- Passion Fruit Code 021167

ONLY

£9.20



Strathmore Still Water Screw Cap

Glasgow Depot Only

24 x 500ml
Code 021276

ONLY

£5.90



Smart Water

24 x 600ml
Code 021184

ONLY

£6.90



IT BE WHITBY!!!



Only £3.51 per bag!

James Cook Reformed Scampi

454g
Code 900040

ONLY
£3.70



Ocean Sound Wholetail Scampi (Box)

Tasty wholetails of scampi coated in a crisp, golden crumb. These scampi are larger in size which can make them look very appetising and means your customer gets more scampi within the coating, making this a high-quality and succulent product that your customers will come back for.

- Light, crispy & golden breadcrumb
- Tastes great, using quality ingredients
- Each bag contains enough for 3 main course portions (if the portion size is 8 scampi).
- With 10 bags in a case – this gives you 30 main courses!

10x450g
Code 900030

ONLY
£35.10



Endeavour Scampi Blue Bag

Succulent scampi tails enhanced by Whitby Seafoods' special recipe. Same unique sourcing of tails as with premium products. Multi-tail spec to give regular piece size. Wrapped in crispy breadcrumb coating. Regular count – around 30 per 450g pack. Excellent portion control. Deep fry from frozen for 4 minutes at

180°C.

450g
Code 900025

ONLY
£4.85



Whitby Chunky Cod Goujon

100% cod fillet cut into chunky strips and coated in a crispy breadcrumb. Appeal to kids and adults alike! Great finger food. Help children to develop a taste for fish at an early age.

450g
Code 900153

ONLY
£3.25

Whitby Resolution Scampi

Breaded wholetail scampi in a crispy breadcrumb coating. Lets you avoid "reformed" statement on your menu. In short, wholetail on a reformed budget. Tails sourced to the Whitby Seafoods scampi specification.

450g
Code 890995

ONLY
£4.60

Dinaclass

GRAVY DELIVERS!

There's a Dinaclass Gravy for every catering need - ready mixed and ready to go.

Choose from an authentic chip shop style for pouring and dipping, to a glossy rich gravy to complement meals (with or without onion bits) or choose the everyday classic original style. Save valuable prep time and choose Dinaclass Gravy.

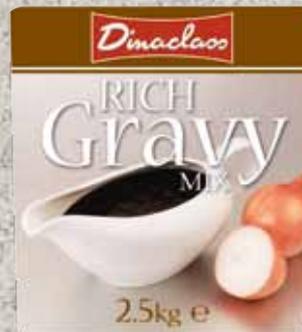


Dinaclass Chip Shop Gravy Mix

Collect 2 Save & Select Points!

2.5kg
Code 014165

ONLY
£7.25



Dinaclass Rich Gravy Mix

Collect 4 Save & Select Points!

2 x 2.5kg
Code 014168

ONLY
£12.00



Dinaclass Rich Onion Gravy

Collect 4 Save & Select Points!

2 x 2.5kg
Code 014152

ONLY
£13.00



Dinaclass Original Gravy

Collect 4 Save & Select Points!

2 x 2.5kg
Code 014161

ONLY
£14.60

**NO GLUTEN
NO COMPROMISE
NO PROBLEM!**

WELCOME TO GLUTEN FREEDOM!

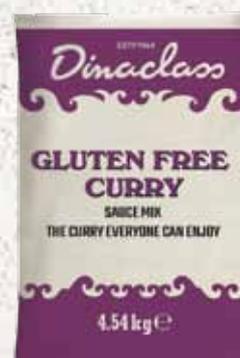
Now you can serve a traditional batter or curry everyone can enjoy, with the same authentic Goldensheaf or Dinaclass taste and quality. Both are Gluten Free so they're suitable for everyone – both those with and those without Gluten intolerances.



Goldensheaf Gluten Free Batter Flour

2x2.5kg
Code 012871

ONLY
£15.50



Dinaclass Gluten Free Curry

4.54kg
Code 019048

ONLY
£15.70



Let's get spicy for National Curry Week! 5-11 October



Chicken Tikka Bites

1kg
Code 905848

ONLY
£6.00



Asia Tandoori Vegetable Pakora

Glasgow Depot Only

2x1kg
Code 890071

ONLY
£10.80



Daloon Curry Rolls

Save & Select | Collect 2 Save & Select Points!

A delicious filling of curried vegetables and chicken wrapped in a crispy pancake roll. Perfect as a side, part of a meal or as a hand held snack on the go.

40x90g
Code 915356

ONLY
£12.30



Asia Tandoori Chicken Pakora

The chicken used to make the pakora is premium fresh fillet.

Gluten free.

Each 2 x 1kg order contains 6 pots of red chilli pakora sauce.

Glasgow Depot Only.

2x1kg
Code 890070

ONLY
£19.80

Why not make your own spicy & creamy HOT SAUCE?

Let Crucials & Heinz give you a signature spicy sauce to liven up any dish.

We'd like to suggest the following combination:

Mild - 0.5 part sauce to 3.5 parts Mayo

Medium - 1 part to 3 parts Mayo

Hot - 1.5 parts sauce to 2.5 parts Mayo



Crucials Hot Chilli Sauce

5L
Code 024071

ONLY
£6.25



Heinz Mayonnaise

10L
Code 024069

ONLY
£18.50

Vote in the Curry World Cup and be in with the chance of winning a holiday!

Visit www.nationalcurryweek.co.uk

Buy 4 – Save More...

If you buy Keep It Clean products why not buy 4 and save some more?

For September & October we're offering 4 packs of all KIC products at our Best Case Rate (BCR) plus with an extra saving.

WHY?

We like to offer extra value deals.

Delivering a case rather than a couple of singles reduces damages and mess in the supply chain and importantly in your outlet!

Picking a case is quicker in the supply chain so it reduces delivery time overall – less waiting for you.



ALL 5L

Antibacterial Washing Up Liquid

Code 049983

ONLY
£23.00
SAVE £1 off BCR

Thick Bleach

Code 051373

ONLY
£13.80
SAVE £1 off BCR

Pine Disinfectant

Code 049984

ONLY
£8.70
SAVE £1 off BCR

Orange Cleaner

Code 051377

ONLY
£27.00
SAVE £1 off BCR

Degreaser

Code 051379

ONLY
£17.40
SAVE £1 off BCR

Washing Up Liquid

Code 051372

ONLY
£13.00
SAVE £1 off BCR

Pine Floor Gel

Code 051378

ONLY
£22.20
SAVE £1 off BCR

High Active

Code 051380

ONLY
£16.30
SAVE £1 off BCR



Deepio Spray

Powerful and highly effective powder degreaser for cleaning all greasy surfaces

- Cuts through tough grease easily and effectively
- Non tainting-no perfume or dye
- Very economical in use
- Safe to use in the kitchen

750ml
Code 050087

ONLY
£2.50



Deepio Powder

Perfect for cleaning greasy surfaces in professional kitchens.

This powerful powder degreaser handles all your kitchen grease problems easily in one-product detergent!

Highly effective for degreasing kitchen floors, work surfaces, walls, kitchen equipment, cookers, hoods, fryers, pots, pans, utensils and table ware.

Combining big pack sizes and concentrated formula, this 6 Kg carton gives you up to 700L of degreasing solution. Suitable for food contact surfaces. Contains no perfumes or dyes.

6kg
Code 050085

ONLY
£12.90

Want to Switch to Sarson's?

Claim your **FREE** 20ltr sample & POS kit @ www.switchtosarsons.co.uk/?brand=sarsons
200 FREE SAMPLES TO BE CLAIMED.

Already Proud to Serve Sarson's?

And want to claim your **FREE** POS kit? Visit www.switchtosarsons.co.uk/?brand=sarsons and claim your **FREE**

- 'Proud to Serve Sarson's' Poster & Sticker so your customers can see you're proud to serve the UK's No.1 Malt Vinegar.
- Tent Card to help communicate Sarson's quality and heritage, as well as its unique kick, direct to your customers.
- Shelf Wobbler to help you sell our 300ml Malt Vinegar bottles in store to your customers

Interested in becoming accredited yourself? For more information visit qualityfishandchips.co.uk.

Prices from £150 for NFFF members. Non-members welcome to join too!



NEW Bag in box

20L
Code 023858

ONLY
£12.90

Only 91p per bottle!



NEW Bottles

12 x 300ml
Code 023856

ONLY
£10.90



NEW Sachets

7g x 200
Code 023857

ONLY
£7.90

SUPPORTING YOU WITH...

FREE POS Kit

FREE Stay Safe with Sarson's Social Distancing Signage Kit

NEW Facebook Page @SarsonsforChippies



www.switchtosarsons.co.uk

Free sample & POS T&C's apply. Full details at www.switchtosarsons.co.uk

• FOR LEASE OR FOR SALE •

FOR LEASE OR FOR SALE: Portknockie Fish & Chip Shop

Portknockie, Buckie, Scotland



Immaculately presented and recently renovated fish and chip shop with stunning 3-bedroom family home in the ever popular seaside village of Portknockie - desirable residential and business location.

Consistently trading extremely well with a rising turnover and high adjusted net profit.

Easy-to-operate business model, trading year-round with seasonally adjusted opening hours, benefitting from strong local clientele and tourist trade.

Beautifully appointed trading areas extending to c48.41m2 with a modern shop frontage, high quality equipment plus ample preparation and storage areas.

The business represents a 100% turn-key operation for potential new owners.

CCL Property on 01343 610520.
Property Ref No: 18347470



Asking Price: £460,000 (or offers over) FREEHOLD
£190,000 (LEASEHOLD)

• FOR SALE • FOR SALE •

FOR SALE: Perfecta 2-Pan HE Gas Range - Stranraer



Are you looking for a great value pre-loved range?

Then look no further.

This Perfecta 2-Pan HE (High Efficiency) gas range comes complete with a Bain Marie, Chip Box & Counter.

It is in use every day and is in excellent working order.

It has been serviced every year since purchase and 25 months ago pan 1 was replaced at a cost of just under £7,000.

All invoices and service proofs are available.

The buyer will either need to remove the range and take it away or it can be removed ready to go but the Buyer would need to be on-site on removal day to take it away.

The counter is included in the sale, is in pristine condition and would cost approx. £3,000 to replace.

The range is for sale due to a refurbishment and it will need to be removed between 8 - 22 November 2021.

For further information, or to arrange a viewing, please call Romano Petrucci on 07711 034200

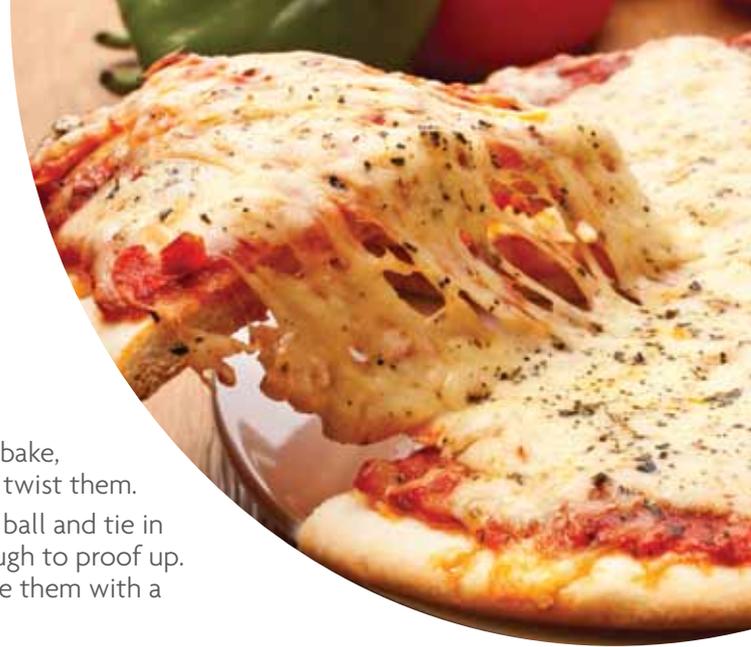


Asking Price: £5,000 (if the Buyer removes the range)*

*£6,000 if the Seller has to have the range uninstalled

Henry Colbeck
More than just a supplier!

Versatile Doughballs



Our dough balls make excellent pizza, but they're so versatile. Alternative uses include:

Breadsticks – Make uniform strips from a flat dough ball and bake, or maybe brush with garlic butter, sprinkle with Parmesan and twist them.

Garlic Knots – Make shorter uniform strips from a flat dough ball and tie in an overhand knot, keeping it loose so there's room for the dough to proof up. You can top with Parmesan and garlic butter and bake, or serve them with a delicious dip



Collect 0.5 Save & Select Points on ALL!

Kara Standard Doughballs

60 x 9"

Code 905803

30 x 12"

Code 900231

Kara Deep Doughballs

20 x 12"

Code 905804

40 x 9"

Code 905802

ONLY
£15.90

SAVE TIME WITH PIZZA BASES



Image for illustrative purposes only

Thin & Crispy Pizza Crust

48 x 7" **ONLY**
Code 905826 **£11.20**

20 x 12" **ONLY**
Code 905836 **£11.30**

48 x 9" **ONLY**
Code 905835 **£15.10**

20 x 14" **ONLY**
Code 905838 **£14.10**

Deep Pan Pizza Crust

28 x 9" **ONLY**
Code 905837 **£13.80**

10 x 12" **ONLY**
Code 905822 **£9.20**



Image for illustrative purposes only

Garlic Bread Slices

120
Code 905806

ONLY
£15.10

Henry Colbeck Limited

Seventh Avenue, Team Valley Trading Estate, Gateshead, Tyne and Wear NE11 0HG Tel: 0191 482 4242 E-mail: sales@colbeck.co.uk
South Caldeen Road, Calder Street Business Park, Coatbridge, Lanarkshire ML5 4EG Tel: 01236 425 656 E-mail: coatbridgesales@colbeck.co.uk



Henry Colbeck is MSC Certified
MSC-C-51570

We proudly support



www.colbeck.co.uk



2-0638-16-000-00



All products and promotions subject to availability. All prices plus VAT where applicable. Errors & Omissions excluded.

Colbeck Stock Statement:

The paper What's Hot is printed on is the first volume coated product to achieve Forestry Stewardship Council (FSC) certification in the UK and is ISO14001 certified. It only uses celluloses with an ECF bleaching process.

