

WHAT'S HOT!

www.colbeck.co.uk

Issue 149 October 2021

Give Your Christmas Save & Select Rewards a BOOST!

TRIPLE POINTS ON
Oils & Fats, Flour,
Frozen, Drinks
& Packaging
in October.



An exclusive **THANK YOU**
to Henry Colbeck customers!
More Gifts for Everyone –
From our Family to Yours!

IN THIS ISSUE

NEW



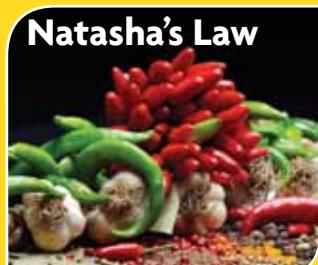
See page 21

IT'S TIME TO FRY!



See page 007

ARE YOU READY?



See pages 8 & 9

WIN



See pages 13 & 14

WELCOME to our October Whats Hot Magazine

Thank You for being a Henry Colbeck Customer!

It's fantastic to be able to not only say **Thank You** for choosing us as your Supplier – *but it's even better to be able to give you something back!*

This year we're not only offering a **TRIPLE POINTS BOOST** in our Save + Select Reward Scheme, but once you've saved your points you can redeem them for a choice of **MORE REWARDS** too!

From Our Family – to Yours. Thank you!

Give Your Christmas Save + Select Rewards a BOOST!



Earn **TRIPLE POINTS** on Oils & Fats, Flour, Frozen, Drinks & Packaging in October.

It's so easy to boost your Save + Select points total this month – all you have to do is buy products from every one of the following categories in October and we'll automatically triple the points you've earned on every product with Save + Select points within those five groups for the month.

- Oils & Fats
- Flour
- Frozen
- Drinks
- Packaging

We hope you enjoy **SAVING** triple points, so you can get **SELECTING MORE** rewards for Christmas.



MORE Gifts for Everyone this Christmas!

This year there really are **MORE** Gifts available than ever before from our Customer Loyalty Rewards Programme 'Save + Select'. Watch out for the post – we'll be sending you your personalised statement in early November so you can get shopping ready for Christmas.

NEW FOR 2021!

This year we've introduced a **NEW REWARD** so you can access **MORE** great brands with **LOVE2SHOP E-GIFT CARDS!** Choose an E-gift Card and you can shop online with Next, Primark, TK Maxx, Currys, Waitrose, Morrisons, John Lewis and many many more! Plus you can still receive the ever popular **LOVE2SHOP, AMAZON, & SAINSBURY'S CARDS delivered direct to your door.**

EXTRA 10% FREE!

If you choose **HENRY COLBECK CREDIT REWARDS** we'll convert the points you've saved into a Henry Colbeck credit on your account – and this year we'll even add an extra 10% to it **FREE!**

Who else gives you more?

DONATE:

You can also donate the sum of your choice to **THE FISHERMEN'S MISSION**, our long standing chosen charity partner. If you're new to Henry Colbeck and you want to find out more about our exclusive loyalty scheme: visit www.colbeck.co.uk/save-select/ for full details.

If you can't wait to receive your pack, just ask your Customer Service or Sales contacts and they'll tell you how many points you have. You can then redeem them today at: www.colbeck.co.uk/save-select/

Happy Spending!

PLUS

Watch out for our What's Hot bumper Christmas issue!

We're back in print for our November/December issue and it'll be a bumper edition!

Not only will you receive your magazine, but we're sending you your order history sheets and 2022 calendar direct (once again in conjunction with The Fishermen's Mission).



Keep an eye out for the Postie in November!



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.



More Rewards for Everyone!

From our Family
to Yours!



This year there are **More Rewards** available than ever before with our Customer Loyalty Rewards Programme 'Save+Select'.

NEW E-GIFT CARDS ONLINE - Access MORE great brands with Love2Shop e-gift cards and shop online with Next, Primark, TK Maxx, Currys, Waitrose, Tesco, Morrisons, M&S, John Lewis and many more brands, retailers and services!

PLUS - You can receive the ever popular Love2Shop, Amazon and Sainsbury's cards too.

BACK AGAIN FOR 2021! - Get an extra **10% boost** when you choose Henry Colbeck Credit Rewards!

DONATE - The Fishermen's Mission are happy to receive any donations - we'll turn your points into pounds and donate them for you.

OR, With enough points, you can mix it up and choose all of the reward choices!

WHEN WILL YOU REDEEM YOURS? - You can redeem your points at any time, just visit www.colbeck.co.uk/save-select/ - but don't forget, you've got October's TRIPLE POINTS BOOST to maximise your rewards this year!



Who else gives you MORE!

From Our Family to Yours – Thank You & Enjoy Your Christmas Shopping!



WE NEED TO REBUILD

Written by Andrew Crook, NFFF President

Over recent weeks there have been opportunities for operators to attend events again. Some were lucky enough to go to the British Takeaway Awards, others the informative Isle of Ely Open Day and then the KFE Ball. It was great to see people again after such a long time apart and the social side of the industry is something we need to ensure we manage to rebuild. I remember Fred Capel, when he was awarded the Outstanding Achievement at the National Fish and Chip Awards, saying on stage that many of his best friends are in this room and industry and it is that which makes us so different.

I have often said that the industry is like one big family, yes, we have our disagreements as all families do, but we all want the same thing and now more than ever we need to be supporting each other and helping each other to grow as operators and as people.

So, it's great to see both Henry Colbeck's and Friars Pride having respectively announced dates for trade shows next year. Henry Colbeck's What's Hot is taking place in Edinburgh on Sunday 20th March and Friars Prides show FRY IT is taking place in Malvern on the 6th March, make sure you attend these events.

I have been in this great industry for 22 years now, and I have met many characters during my career, through my involvement with the NFFF I have worked alongside some amazing people and I am lucky enough to call them friends. It is these friendships that spur you on through the tough times, and that they have had the same experiences in the past, a problem shared is a problem halved as they say. These friends are also the people who challenge you when needs be, and everyone needs that at times.

Winter is likely to throw up some challenges, with flu looking like a threat. Normally Australia has an outbreak first and we use that to base our yearly vaccine on, this year Australia has been in lockdown, and we have missed a year of infections ourselves so we may have more cases this winter. Masks may help to protect our businesses from infection spreading once again so please keep looking at your risk assessments and revising them when needed.

We face a tough economic climate in a changing trading environment and with a shortage of employees to add to our woes. We need to be standing together, back-to-back, and fighting outwards to ensure we come out of this in the best shape possible.

There may be a few casualties along the way but hopefully, we can keep them to a minimum. We are facing a high rate of inflation which means our sale prices will need to increase but the likelihood is consumers will have less to spend. Compound this with more choice and many existing businesses who were fine in only, now continuing takeaway and delivery, we may have a challenge on our hands but with a great product and fantastic service, we stand a good chance.

We must also support the supply chain from the wholesalers to our other suppliers, who are involved in the fish and chip industry. These companies also face increased demands from wholesalers struggling with continuity of supply, driver shortages, and price increases. We all need to understand and work with suppliers in these very challenging times.

We now have much stronger connections with the rest of hospitality and with the Government. Whilst we may have some competition between us for customers, we certainly have many of the same needs and by working together we can achieve much more. It is the independent businesses that add colour to our villages, town, and cities and we are very important to our communities.

BECOME A MEMBER TODAY FROM:

**SUPPORT THE FEDERATION THAT
SUPPORTS YOU!**

PAY YEARLY

ONE OFF PAYMENT OF

£216.28*

*ALL PRICES INCLUDE VAT

PAY MONTHLY

11 PAYMENTS OF

£18.88*

INITIAL PAYMENT OF £51.86

JOIN TODAY AT NFFF.CO.UK





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 (DРИPPING).

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.



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!

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 business 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:

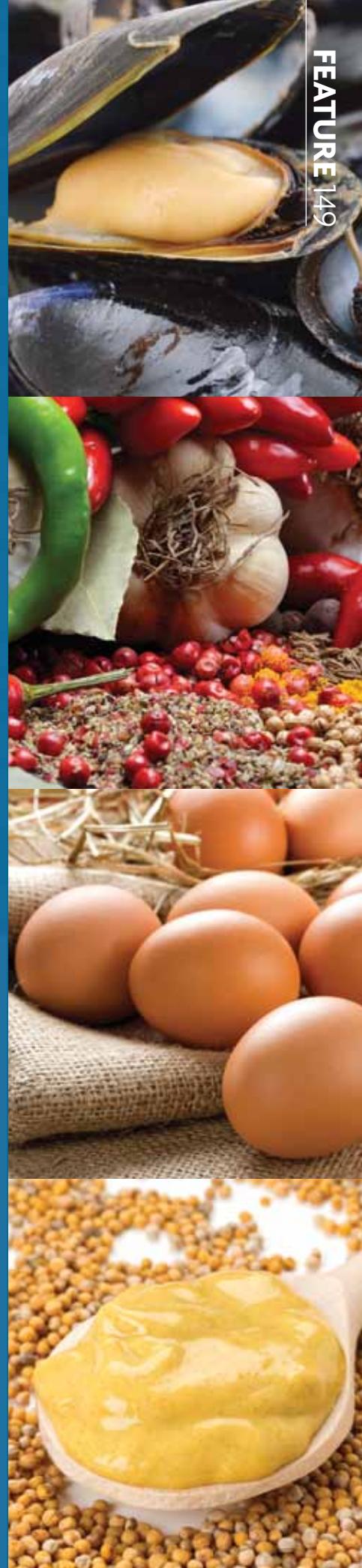
Before October 1st make sure the process is as smooth and risk-free in your business as it can be. Review all suppliers and supplies and add on any new information. Check the deliveries you receive and identify how best to manage substitutions and changes and check the label generation process.

- 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.



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>

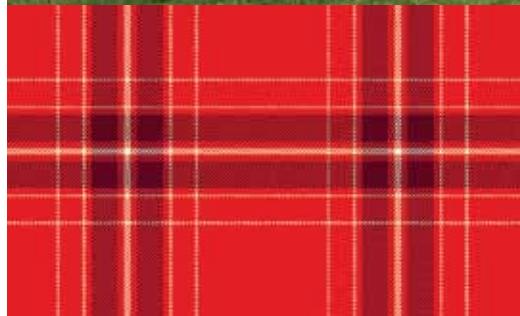
James Jopling, head of BHF Scotland, said: “*We are so grateful to Michael for everything he does to support the BHF. His personal experience and boundless energy to help raise awareness of the importance of research into heart and circulatory diseases is so inspiring and we're really proud of the BHF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

British Heart Foundation - Scotland

Our Medical Director, Professor Sir Nilesh Samani, tells us why our mission has never been more important and how research leaders are tackling Covid-19 and cardiovascular disease together: <https://soampl.it/hu54>

BHF.ORG.UK
Our research has never been more important
Our Medical Director, Professor Sir Nilesh Samani, tells us w...



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

ONLY

£8.60

MacTavish Black Pudding

24 x 142g
Code 890121

ONLY

£9.40

MacTavish Haggis

18 x 227g
Code 890101

ONLY

£10.40

MacTavish Black Pudding

18 x 227g
Code 890100

ONLY

£10.40

MacTavish Red Puddings

24 x 142g
Code 890151

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 Breast Strips

1kg – 22g each
Code 900093

ONLY
£7.30



Tyson Southern Fried Chicken Mini Fillets

1kg – 53g each
Code 900092

ONLY
£7.30



Tyson Battered Chicken Breast Fillets

2.4kg – 120g each
Code 900095

ONLY
£16.80

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 wobbler – 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! *



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

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.



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 Deals



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



NEW Orange Juice Burst

12x500ml
Code 021150



NEW Apple Juice Burst

12x500ml
Code 021151

Strathmore Still Water Screw Cap

Glasgow Depot Only

24 x 500ml
Code 021276

ONLY
£5.90



Mac B Flavoured Waters

Glasgow Depot Only

All 12 x 500ml

ONLY
£4.20

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



Rubicon Cans

All 24 x 330ml

Mango Code 021165
Guava Code 021166
Passion Fruit Code 021167

ONLY
£9.20

Smart Water

24 x 600ml
Code 021184



ONLY
£6.90

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.

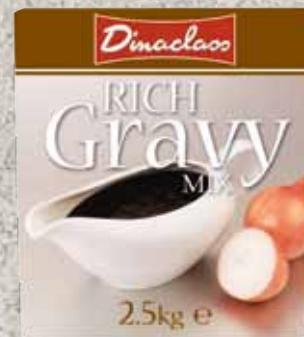


Dinaclass Chip Shop Gravy Mix

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

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

Washing Up Liquid

Code 051372

**ONLY
£13.00**
SAVE £1 off BCR

Orange Cleaner

Code 051377

**ONLY
£27.00**
SAVE £1 off BCR

Pine Floor Gel

Code 051378

**ONLY
£22.20**
SAVE £1 off BCR

Degreaser

Code 051379

**ONLY
£17.40**
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

**ONLY
£2.50**
750ml
Code 050087



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.

**ONLY
£12.90**
6kg
Code 050085

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



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: Redcloak Fish Bar

Stonehaven, south of Aberdeen.



A fantastic opportunity to acquire a sub lease on the Redcloak Fish Bar. This well established and award winning takeaway is based in the pretty harbour town of Stonehaven, south of Aberdeen.

Located in a residential area away from the seafront and with a school opposite, Redcloak attracts a wide-ranging customer base and the menu reflects this with pies, puddings, pizzas, burgers & more, whilst still specialising in fish & chips.

Trading is currently 7 days a week and offers home deliveries:

Lunchtime - Monday to Friday 12:15 - 13:30

Evening - Wednesday to Sunday 17:00 - 20:00.

The premises are held on a secure lease, sensible rent and comprise of:

The Range – 2 pans, 2 chip pans, chip box, 2 cabinets, fish drainer, mobile scrap box & 2 shelf areas.

There is a Back Shop/Kitchen/Chiller & Staff Area. Sold with a wide range of equipment, including: till, receipt printer & card machine. Fridge, drinks fridge, freezer, electric griddle, combi/microwave/oven, washer/tumble drier, bain maries & salad bars.

...plus too much to mention here!

Fully security alarmed and with CCTV too.

For further information, for a full list of the contents of sale, or to arrange a viewing, please contact the Seller,

Norma Thomson on **0789 5410719** or email **normathomson19@gmail.com**

Asking Price: On application

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

NEW 'GO LARGE' SOFT DRINKS

Perfect for home deliveries too!



Sprite

12 x 1.5L
Code 021163



Fanta Orange

12 x 1.25L
Code 021162

ONLY
£12.50

ONLY
£12.50

Deliver the Perfect Batter

(for Home Delivery)

To celebrate 30 years of trading Middleton's created a special batter mix - Blend 30. This celebration blend is the ultimate product for crispness, increased holding time and quality.



ONLY
£16.99

NEW
Middleton Kings Heritage Blend-30



Collect 3 Save & Select Points!

16kg
Code 011374

- Fries EXTRA CRISPY with a light golden colour
- SITS LONGER in the hot holding cabinet
- COOKS QUICKER than regular batter
- Perfect for delivery and takeaway



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



We proudly support

www.colbeck.co.uk

Henry Colbeck is MSC Certified
MSC-C-51570



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.

