

WHAT'S HOT!

www.colbeck.co.uk

Issue 160a December 2022

DON'T MISS YOUR CHANCE TO CLAIM YOUR REWARDS!

Claim by 5th December to redeem in time for Christmas!



IT'S CHRISTMAS...

time to redeem your
Save + Select Rewards!

See Pages 4 & 5

WHAT'S NEW FOR DECEMBER

IN THIS ISSUE

OPINIONS MATTER!

£100 ON OFFER



See page 2

NEW MENU IDEAS



Pages 7, 11, 13 & 15

XMAS PACKAGING

Whilst stocks last!



See page 12

SAVE



See page 19

What's Hot December 2022 WELCOME!

Season's Greetings to You & Your Families, Teams & Customers!

All of our Henry Colbeck Colleagues would like to take the opportunity of thanking you for your custom in 2022 – and we wish you all a merry (and busy) pre Xmas trading period and a happy New Year.

REWARD YOURSELF!

We hope our TRIPLE Save + Select Points in September and October boosted your rewards and that you'll all enjoy redeeming your Save + Select Rewards this Christmas – or perhaps you're saving up to redeem them towards a treat or leisure break next year? Keep an eye out for something new for Save + Select next year... **our Rewards Club just keeps on getting better!**



£100 REWARD...

We're looking for customers who don't mind telling us what they like about our Save + Select Club and are willing to be featured in a future edition of our magazine – email Marketing@colbeck.co.uk and we'll get right back to you. We're also very open to opinions about what we can do better too, so please do get in touch.

WELCOME 2023 HAPPY BIRTHDAY

We're (almost) 130 Years Young!

In 2023 we're really looking forward to celebrating the fact that we've got 130 candles to blow out on our cake as a Company – **and also 25 in Scotland!**

We're planning a whole year of giving something back to you for choosing us – giveaways, competitions, events and more, as a big THANK YOU to all of you!

Warmest wishes for a season of festive cheer!

Georgina & Douglas Colbeck



XMAS OPENING HOURS 2022

If you're calling up or dropping in over the festive season, here are our Depot Trade Counter Opening Times and Customer Service Telephone Lines Opening Times. The out of hours answerphone will be on but will not be replied to until the office is manned.

XMAS DELIVERY DATES

There may be some changes in delivery dates due to the change in dates that Xmas falls. These will be clearly communicated in advance by our Sales Teams.

GATESHEAD DEPOT:

December

Friday 23rd 9am - 1pm Trade Counter/9am - 3pm Telesales

Xmas Eve Saturday 24th Closed

Xmas Day Sunday 25th Closed

Boxing Day Monday 26th Closed

Tuesday 27th Closed

Wednesday 28th, Thursday 29th Normal Trading Hours
9am - 5pm

Friday 30th 9am - 1pm Trade Counter/9am - 3pm Telesales

New Year's Eve Saturday 31st Closed

January

New Year's Day Sunday 1st Closed

Monday 2nd Closed

GLASGOW DEPOT:

December

Friday 23rd 9am - 1pm Trade Counter/9am - 3pm Telesales

Xmas Eve Saturday 24th Closed

Xmas Day Sunday 25th Closed

Boxing Day Monday 26th Closed

Tuesday 27th Closed

Wednesday 28th, Thursday 29th Normal Trading Hours
9am - 5pm

Friday 30th 9am - 1pm Trade Counter/9am - 3pm Telesales

Hogmanay Saturday 31st Closed

January

New Year's Day Sunday 1st Closed

Monday 2nd Closed

Tuesday 3rd Closed

GET A GREAT PAY RATE £££ FOR YOUR USED COOKING OIL!

TOP TIER

66p per litre (inc VAT)
55p per litre (ex VAT)

HOW? By buying
20 oil/fat & 5 flour
per calendar month.

MIDDLE TIER

54p per litre (inc VAT)
45p per litre (ex VAT)

HOW? By buying 20
oil/fat per calendar
month.

EVERYDAY TIER

48p per litre (inc VAT)
40p per litre (ex VAT)

HOW TO QUALIFY?
Simply let us collect
your used cooking oil.

NEW TO HENRY COLBECK USED COOKING OIL?

Are you looking for a registered used oils & fats
operator that pays for your waste oil?

THEN LOOK NO FURTHER!

Call Scotland 01236 425656 or England 0191 4824242
and start earning more today.

SAVE THE DATE Our next **WHAT'S COOKING EXHIBITION** is on
SUNDAY 26th March 2023 in Harrogate, Yorkshire.

• NEWS • NEWS • NEWS • NEWS •

Join the Sustainable Palm Oil Community Campaign...

... and become a Sustainable Palm Oil Champion too!



The Sustainable Palm Oil Communities Campaign aims to increase the demand for sustainable palm oil one community at a time. If you're based in Hull or the East Riding of Yorkshire why not join in and become a Sustainable Palm Oil Champion.

Henry Colbeck has joined forces with The Deep in Hull and Chester Zoo - together we can transform the market and ensure that sustainable palm oil is used as widely as possible, protecting our planet's wonderful rainforests and the amazing species that call them home.

Palm oil, when produced unsustainably, is linked to many negative environmental impacts including deforestation, a major key driver of climate change and biodiversity loss. However, certified sustainable palm oil (CSPO) which is grown in a way that protects rainforests and prevents further deforestation is a fantastic product!

By increasing the demand for sustainable palm oil, by choosing to only buy and sell products that contain certified sustainable palm oil, you are helping to protect wildlife and habitats all over the world.

Together we invite you to start your sustainable palm oil journey. By purchasing your palm oil for frying from Henry Colbeck you can guarantee its certified sustainable segregated CSPO status. This could be the first step in your sustainable palm oil journey!

What next?

Please consider signing up to the campaign in Hull with the Deep!

Make one change such as starting to fry in sustainable palm oil. Tell everyone about it by writing a statement to put on your website stating that you are working towards sourcing, using and selling only sustainable palm oil products **(The Deep can help you with this!)...**

And then you are a Sustainable Palm Oil Champion!

The Deep will add you to their list of Champions and give you a big shout out on social media. Henry Colbeck is proud to be an active member of the association, especially because of the benefits it brings to you, our valued customers!



Want to know more?

Please feel free to get in touch by emailing marketing@thedeep.co.uk, they'd love to talk to you. Alternatively visit them at our **'What's Cooking?' exhibition on 26th March 2023 in Harrogate!**

Working together we can support the production of sustainable palm oil and prevent extinction!



Henry Colbeck is proud to be a Sustainable Palm Oil Champion!



Henry Colbeck only sells 100% certified sustainable segregated Palm Oil.

Reward Yourself!

Redeem your Save + Select Points online:

www.colbeck.co.uk/save-select/

Choose from:

Love2Shop E-gift Cards.

Redeem your points for a Love2Shop E-gift card, which can be used at your own convenience to shop online. You will receive your code via email, which can then be exchanged online and you can choose from a massive range of shops and brands like: Next - Asda - Morrisons - Tesco - M&S - John Lewis & Waitrose - Primark - TK Maxx - Sports Direct & Curry's. You can even shop online to buy physical gift cards and send them as gifts. For a full list of participants, go to:

www.love2shop.co.uk/Common/pdfs/love2shop-e-gift-cards-where-to-spend.pdf

Henry Colbeck Credit Rewards (Plus 10% EXTRA FREE).

Use the points you've saved against your account and we'll apply it as a credit to you. **Plus if you do, we'll give you a 10% BOOST!**

Eg. redeem £100 of points and we'll apply £110 of credit as an extra thank you!

Love2Shop Gift Cards.

The ever popular Love2shop gift card is accepted at over 90 leading retailers, including shops, restaurants and attractions. For a full list of retailers, go to:

www.appreciate.co.uk/where-to-spend-love2shop-gift-cards/

Amazon Gift Cards.

Redeem your gift card against millions of items at Amazon.co.uk. There's a world of choice!

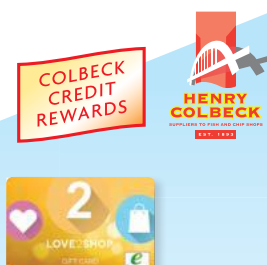
Sainsbury's Gift Cards.

Choose from food & drinks, entertainment, homewear, TU clothing and electricals at more than 1,400 locations across the UK.

Plus, when you spend them you can claim Nectar Reward Points too - Bonus!

The Fishermen's Mission Charity Donation.

Any donation would be gratefully received by 'The Mish' to carry on with the excellent work they do - **Thank You!**



There's never been more **Choice!**



Thank you for choosing Henry Colbeck
- we hope you enjoy your Save + Select Rewards!



Rewards Order Form

To redeem your points, head over to www.colbeck.co.uk/save-select/ fill in your details and we'll get your rewards sent out to you.

Alternatively, complete the form below, take a picture of it and email to marketing@colbeck.co.uk. Or, post it back to us: **Henry Colbeck, Seventh Avenue, Team Valley Trading Estate, Gateshead, Tyne and Wear NE11 0HG.**

Your rewards: Please indicate below how you wish to redeem your points:

Choose Your Reward:	Points	Value	Points Redeemed	No. of Cards*
£10 Love2Shop E-Gift Card	250			▼
£10 Love2Shop Gift Card	250*			
£10 Sainsbury's Gift Card	250*			
£10 Amazon Gift Card - <i>Full amount on one card</i>	250			
£10 Henry Colbeck Credit Reward <i>Plus EXTRA 10% FREE</i>	250			
£10 The Fishermen's Mission Charity Donation	250			
TOTAL				

*** Need more than one of the same card?**

Please indicate how many in the space above. VALUE and POINTS entered for those cards will be divided equally over the number of cards applied for.



Your Details:	
Account Number:	
Shop Name:	Your Name:
Delivery Address:	
	Postcode:
Email:	Tel/Mobile:
Signature:	Date:

For full terms and conditions go to www.colbeck.co.uk/save-select/

We'd like to send you our email news, including our email newsletter, containing special offers and industry-related articles Please tick the box that applies to you:

☐ Yes, please, I'd like to receive promotional information via email.
(We'll handle your personal data very carefully and we'll never sell or give it to anyone).

From time to time we may want to send you an SMS message with the latest special offers, please tick below if you agree to receive SMS marketing:

☐ I agree to receive SMS marketing from Henry Colbeck



CALUM MEANS BUSINESS!

Have you ever thought of working with a business coach?

We've been hearing from Calum Richardson, Chef Director at The Bay in Stonehaven, who told us about the self-development programme he recently subscribed to, designed to improve both his business performance and his personal health, and what this has now inspired him to do. Calum is keen to share his experience, and what he has learned over the past 12 months and throughout his long and successful career in hospitality, in order to help others to reach their highest potential. Calum would love to hear from anyone who feels they may benefit from his help and has shared the following insights with us.

Calum said, "After 25 years in the hospitality industry and dipping in and out of fitness and mindset training, I recently found myself in a bit of a slump and I knew I had to do something about it. So, I got in touch with a coach and author who's impacted thousands of people all over the world. He now dedicates his time towards coaching people in ways designed to elevate themselves personally and in business life and helping them to achieve their goals. He's taught me a lot of about myself, and I want to use this now to help others.

The coaching sessions I've had have really highlighted the fact that I simply love helping and connecting people. Even though I've spent a lot of time consulting all over the world, getting back to basics and appreciating what I love doing best, and sharing it with other people, has helped me personally take things to the next level in my career.

The biggest lesson I've learned in the past year about coaching and self-development is that everything starts with your own mindset. Basically, a healthy body creates a healthy mind. The coaching I've had has encouraged me to start my own programme called "**Forked-up with Calum Richardson**".



I'm now offering a 90-day 1-1 programme to help people from the food and drink industry to find their highest potential, take their business and personal life to the next level, and find balance in life. Very often people are scared to dream, but dreaming is what moves our lives forward.

Because dreams can become reality.

People always say they don't have time for things. I say, show me your calendar. People make themselves busy by trying to look busy. The key to success is to run a busy business but with less hours and less effort. I've spent more money on self-development in the past 12 months than I have in a lifetime, collectively. I've never felt better, and my business has never run more smoothly. Everyone must learn to ask **WHO**, not **HOW**. **WHO** can do **THIS** job for me, not **HOW DO I DO** this job. I want to share the creation of self-belief, leading to a reduction in work hours, the means to a more profitable business and a more rewarding personal life is something well within everyone's reach. My first coaching group starts on Monday 23rd of January 2023, but the sign-up is available now, and there's also some preparation that participants will need to do in advance."

Calum Richardson can be contacted on his social media platforms or email him direct at calum@thebayfishandchips.com



Calum and Viktorija Richardson



Calum with Hardeep Singh Kholi



Calum with Jimmy Buchan



Calum Richardson and Paul Mort,
Author and Life Coach

WINNING WAYS!

Here at Henry Colbeck, we're very much aware of the challenges that everyone is facing. Not only have we all been impacted by rising costs and a need to improve profitability, but we're also living through significant changes in consumer behaviour. Because of this, we've decided to ask you – our valued customers – what you are doing to 'Win' in the current climate, and we really want your input. We'd like to kick this off with some food for thought!



With COVID driving a significant shift towards increased online ordering, and factoring in the influence of the latest generation of takeaway lovers, now may be the time to rethink what's on offer on your menu so you can reach the widest audience and maximise your selling success!

So, let's start by talking about the new(est) comers to the takeaway table. Gen-Z – or the 'Zoomers' as they are often known – are not as loyally devoted to the British institution that is 'fish & chips' as their parents and grandparents. These 10–25-year-olds know they have choice, they also want value for money, and they want an overall eating experience. These are the consumers of the future, and they literally have a world of cuisine at their fingertips, thanks to technology. So, we asked ourselves **'how can we stay relevant and appeal to this audience?'**

We've met with a few customers recently who have started to think differently. With so many choices available (via apps and online shops) variety and visual appeal, price point, consistency, delivery service, packaging and the excitement of 'unboxing' and sharing (images and food!) all have a part to play.

As well as selling traditional fish & chips, curry, gravy, peas and sides, savvy customers are grabbing the opportunity to diversify their menus to draw in a wider audience, and to maximise profits and margins, whilst minimising waste.

It can be as simple as taking chips, pre-made sauces and ingredients, some fresh garnishes, and adding things like salt and chilli seasoning or sesame seeds to introduce a touch of theatre, and then making sure the meal is all packaged up to keep it warm but equally make it photogenic!

One of the customers we spoke to back in October is doing a roaring trade in street food, pizzas, burgers, dirty fries and munchie boxes. Not only is this generating its own income, but it's also bringing in younger customers, and boosting trade online and instore of regular fish & chip sales too.

The customer said: "As well as offering a more diverse menu, which involves little more than some preparation and imagination, I have also embraced the power of social media. The saying **'you eat with your eyes'** has never been more true! Putting out regular social media content, which gets lots of attention, likes and shares, and also fuels word of mouth, is pulling in new customers constantly. Plus, the quality, consistency and having an expanded menu now means there's something for all the family and people keep coming back for more!"

They also went on to say: "Presentation is key and 'it's all about the build' when it comes to creating appetising takeaway meals. And by choosing the right packaging, being innovative in the way you use the equipment you have, and by piling toppings, sauces and garnishes on top of fries, pizza bases, burgers and fish strips, you can create something that looks really theatrical, looks proportionally very generous and offers more of **'an overall experience'** – something customers are always looking for, particularly the younger ones. And this, in itself, then generates more social posts! It's effectively free advertising!

Plus, by using simple, cost-effective ingredients that maximise margins, taking this approach can help offset the other more expensive menu options in the shop, where margins may be getting squeezed."

In this edition of What's Hot? we've featured some simple menu ideas, plus promos on ingredients, packaging, equipment and drinks that will hopefully get your creative juices flowing! Starting from this month, we'd love to hear what you think, and we'd love to get you involved!



"WINNING WAYS!"

– New Feature Article

If you have found ways to keep your menu profitable, new, fresh and inviting and you'd be happy to share these with our Henry Colbeck family of customers, we'd love to hear from you!

Please get in touch by emailing marketing@colbeck.co.uk. We'd like to run this page as a regular article, and will be offering **£100 worth of Save + Select points for every feature published**.

Louise Bebbington
Marketing Manager



Tasty!

Some Like it HOT!~ Spicy Chilli Pickin Chicken Pizza

- Create a pizza base – we used a Kara 12" Deep Doughball
- Spoon on some tomato-based pizza sauce
- Sprinkle on a handful of grated cheese, and some finely sliced, fresh red chillies
- Cook the pizza according to instructions
- Fry off some chicken pieces, Meadowvale Pickin Chicken works well!
- Once both are ready, add the cooked chicken bites to the pizza
- Squeeze over some hot and spicy chilli sauce, and scatter with chopped spring onions for freshness
- Why not try it with a curry sauce base instead of traditional tomato, or serve with a choice of dipping sauces see pages 8 & 9 for more offers!

Enjoy!



Meadowvale Pickin Chicken

1kg
Code 900147OFFER PRICE
£9.80

42ND STREET Pizza Sauce



Collect 1 Save & Select Point!

3 x 2.95kg
Code 019030GREAT PRICE
£15.50

Very Hot Chilli Sauce



Collect 1 Save & Select Point!

1L
Code 023960OFFER PRICE
£2.40

Batchelors Curry Sauce

2.5kg
Code 019047OFFER PRICE
£13.20

Kara Doughballs



Collect 0.5 Save & Select Points!

30 x 12" (Standard)
Code 90023160 x 9" (Standard)
Code 90580340 x 9" (Deep)
Code 90580220 x 12" (Deep)
Code 905804OFFER PRICE
£19.30

IRN BRU GETS YOU THROUGH

Irn Bru Bottles

12 x 500ml
Code 021116



ONLY
£9.20

Barrs Irn Bru Cans

24 x 330ml
Code 021095



ONLY
£9.20



Sugar Free Irn Bru Bottles

12 x 500ml
Code 021126

ONLY
£9.20



Sugar Free Irn Bru Cans

24 x 330ml
Code 021094

ONLY
£9.20



Collect 2 Save & Select Points on ALL!

DEEPLY DIPPY

HARRISONS DIP POTS

ALL 100 x 25g



Tomato Ketchup

Code 023164 ONLY
£11.50



Smokey Barbecue

Code 023166 ONLY
£11.60



Sweet Chilli

Code 024078 ONLY
£12.00

LET'S GET THE PARTY STARTED!



Chopped & Battered Onion Rings

450g

Code 900058

ONLY
£0.95



Black Pudding Bon Bons

1kg

Code 890153

ONLY
£7.50



Whole Onion Ring Battered

500g

Code 900067

ONLY
£1.70



Haggis Bon Bons

1kg

Code 890154

ONLY
£7.50



Drivers Burger Relish



Collect 1 Save & Select Point!

2.25kg

Code 024070

ONLY
£5.50

Branston Baked Beans

6x2.65kg

Code 015402

ONLY
£14.80



Garlic Mayonnaise

Code 023167

ONLY
£13.20



Chilli

Code 023168

ONLY
£13.20



Garlic & Herb

Code 023169

ONLY
£13.20



Sweet & Sour

Code 023165

ONLY
£13.50



Henry Colbeck has been a member of the Q Partnership Group (QP) since 1986, and the working relationship between the QP and its suppliers often spans decades. The strongest links are strengthened further by investments made by both parties towards creating and cementing personal relationships, which in turn benefit our customers.

As opportunities to travel and meet face to face have been difficult in recent times, it was exciting that members from the QP (Henry Colbeck, Friar's Pride & VA Whitley) had the opportunity to visit Iceland in September to meet our key Frozen at Sea (FAS) fish partner, Rammi.

Callum Bellshaw, our FAS Fish Buyer said: *"We went with two main objectives; 1) To have discussions about market conditions and 2) To benefit from an educational trip onboard Rammi's super-trawler the Solberg, to see exactly what happens, first-hand, whilst at sea!"*

The QP team boarded the vessel at Akureyri, in northern Iceland, and sailed through to Siglufjörður where Rammi is based and where the FAS fish is unloaded. Onboard the Solberg, the team had time to meet the Captain and the crew to learn more about the processes on the vessel, as well as learning about the high-tech systems they use to optimise their catch.



Callum said: *"The QP have partnered together with Rammi for many years and we have a strong working relationship. Rammi's Marketing Director Bjorn Valdimarsson works closely with us throughout our supply journey. It was great to catch up with him again in person and to share our common perspectives.*

From a supply chain point of view, we have consistently received a continuous flow of fish across Pinbone In (PBI) and Skinless Boneless (SLBL) Cod and Haddock and we were assured that all being equal with the catch this will remain the case.

Icelandic fish is the primary source of FAS fish for our customers, and it is sustainably caught in line with the MSC accreditations. Rammi's prominent selling point has always been the consistency and quality of the fish it catches. With all fish being fully processed within 2 hours, and meticulous attention to detail applied throughout all processing stages, it is clear why all Rammi fish is of the highest quality available."

After the journey, discussions took place at Rammi's head office regarding fish supply and market conditions. Our team highlighted the current challenges facing our customers and the industry and Rammi understood that and took it on board. It was agreed that a strong and continuous partnership will generate the best mechanism to help alleviate current and future pinch points.

Our Managing Director Paul Holliday said: *The trip gave us the opportunity to meet more of the team at Rammi, to build up further contacts across departments, and to discuss the wider marketplace. We were invited to spend a night sailing on the vessel, Solberg, where we learnt more about how our high quality Frozen at Sea (FAS) fish is physically processed. We also had the chance to present the current situation and trading conditions in our own marketplace, in a very appropriate setting, ensuring Rammi is aware of the present difficulties faced by our Customers and the UK Fish & Chip Industry.*

Turbulent market conditions and pricing, along with the uncertainty of what is to come of the situation regarding Russia and Ukraine, were top of the agenda. We also discussed the changes on quotas in both Icelandic and Barents Sea waters. We asked that a more equal distribution across sizes and configurations to supply our industry could be supported but acknowledged there can be no guarantees due to the weight and sizes of the species caught."

The trip was a great success, and the relationship and the supply chain links remain strong. We will continue to trade with an exclusivity agreement between Rammi and the QP, to provide top quality and consistent FAS fish for our marketplace.

Many thanks to Bjorn and the Rammi team for their generous hospitality and we look forward to hosting them at our What's Cooking? Exhibition in Harrogate on Sunday March 26th 2023 – **visit the Rammi stand and meet the team** – they'd love to answer your questions.

SIGN UP
TO RECEIVE OUR FISH
AVAILABILITY LIST BY CLICKING
ON **THE LINK BELOW**

Following a period of volatility in the market we recently stopped publishing our fish availability list on a weekly basis. We are now reinstating this for all customers who have already signed up, and welcome new customers who wish to receive this information every Friday from 9 Dec. If you wish to unsubscribe email marketing@colbeck.co.uk

THIS WEEKS FISH LIST!

The Ultimate Battered Fish Sandwich

- Warm or toast some bread – we used a Deli Brioche bun
- Spoon tartare sauce generously on the inside of both top and bottom bread layers
- Layer on some chopped crunchy Lettuce
- Add freshly fried Cod Goujons or battered Fish strips
- Top with a large helping of creamy mushy peas
- Serve in Hook & Fish packaging for authenticity!
- Add a slice of Lemon for a bit of flare!

Enjoy!



mmmm!

Whitby Chunky Cod Goujons



Collect 1 Save & Select Point!

OFFER PRICE

£4.20

450g

Code 900153

Deli Delicious Brioche Bun

40 x 100g

Code 905842

OFFER PRICE

£15.70

Q Brand Mushy Peas



Collect 4 Save & Select Points!

GREAT PRICE

£21.10

6 x 3kg

Code 019057

Drivers Tartare Sauce

2.27ltr

Code 023805

OFFER PRICE

£5.40

Hook & Fish Greaseproof Sheets

1000

Code 037119

OFFER PRICE

£9.90



CATCH EVEN MORE POINTS!
We've added 10 Save + Select points onto every case of Rammi Fish. November + December too!

It's beginning to look a lot like Christmas!



McWhinney Bigfoot Sausages

30 x 6oz
Code 900164

ONLY
£21.50

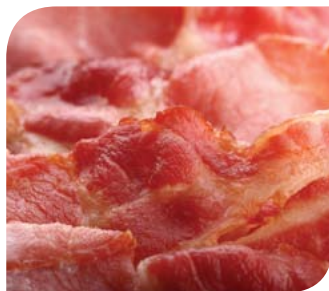


Image for illustrative purposes only

Rindless Back Bacon

2.27kg
Code 915362

ONLY
£8.90



Blakeman's Pigs in Blankets

1kg
Code 0891001

ONLY
£8.20



NEW Xmas Sticker Packs While Stocks Last!

56
Code 034900

ONLY
£3.50



Christmas Greaseproof Paper While Stocks Last!

1000 Sheets - 300 x 200mm
Code 034901

ONLY
£11.50



Christmas Kids Meal Box

Cut out and keep tree decorations on every box.

While Stocks Last!

250 boxes per pack
Code 026725

ONLY
£28.00

Pigs in Blankets – Cosy Eats!

- Make up some stuffing balls
– we used Lucas Gold Sage and Onion stuffing mix
- Cook according to preference
– we oven baked ours, but these are also delicious battered and deep fried too!
- Fry off some chips and some premade Pigs in Blankets
- Or 'go large' and create your own 'Big Pig' with a McWhinney Bigfoot Sausage wrapped in bacon
- Build a munchie box and add in gravy, peas or sides of your choice

Enjoy!



Blakeman's Pigs in Blankets



Collect 2 Save & Select Points!

1kg
Code 891001

OFFER PRICE
£8.20

Christmas Greaseproof Paper

300 x 200 34gsm
Code 034901

OFFER PRICE
£11.50

Lucas Gold Sage and Onion Stuffing

4kg
Code 013368

OFFER PRICE
£10.80

Batchelors Gravy Mix

2.5kg
Code 014158

OFFER PRICE
£10.50

MUNCHIES BOXES DESERVE MUNCHIE BOTTLES!

Family-Size Drinks Deals

Zodiac Bottles



Collect 0.3 Save & Select Points on ALL Flavours!

All 6 x 2L

Orangeade Code 021509

Cola Code 021510

Dandelion & Burdock Code 021511

Cherryade Code 021512

ONLY

£3.00



Coke

6 x 1.75L

Code 021083

ONLY

£12.50



Diet Coke

6 x 1.75L

Code 021085

ONLY

£10.20



Sugar Free Irn Bru Bottles

6 X 2L

Code 021127

ONLY

£9.90



Irn Bru Bottles

6 X 2L

Code 021134

ONLY

£9.90



Henry Colbeck

Because we know sharing is caring!

Easy!

- Munchie boxes are a great way to include a mix of Lots of different flavours!
- We cooked off Salt & Chilli Chicken, CheesOs, Breaded Jalapeno Peppers and Macaroni Cheese Bites
- Grabbed a handful of chips and melted grated cheese over the top, and boxed them all together
- Drizzled Thai Sticky Honey Sauce over the top, and finished with finely sliced chillies, spring onions and sesame seeds for colour and crunch!

Enjoy!

Meadowvale Salt & Pepper Shredded Chicken



Collect 1 Save & Select Point!

OFFER PRICE

£9.20

1kg
Code 900143

Meadowvale Salt & Chilli Shredded Chicken



Collect 1 Save & Select Point!

OFFER PRICE

£9.20

1kg
Code 900145

Thai Sticky Honey & Chilli Munchie Box

Sliced Jalapeno Peppers

2.9kg
Code 019077

OFFER PRICE

£4.00

Macaroni & Cheese Bites



Collect 1 Save & Select Point!

OFFER PRICE

£6.40

1kg
Code 890054

Breaded Jalapeno Peppers



Collect 1 Save & Select Point!

OFFER PRICE

£7.70

1kg
Code 810054

CheesOs Cheese & Onion Rings



Collect 1 Save & Select Point!

OFFER PRICE

£7.40

1kg
Code 810051

Crispy Garlic Mushrooms

1kg
Code 890051

OFFER PRICE

£3.90

Lion Thai Sticky Honey Sauce



Collect 1 Save & Select Point!

OFFER PRICE

£3.50

1L
Code 023664





RIGHT EQUIPMENT FOR THE JOB?



Stainless Steel Food Tongs



Collect 1 Save & Select Point!

Code 041174

ONLY

£6.75

8" Square Wire Fish Lifter



Collect 1 Save & Select Point!

With 21" Handle

Code 045545

ONLY

£20.61



Drywite Stainless Steel Fish Tongs



Collect 1 Save & Select Point!

Code 045501

ONLY

£8.19



Plastic Tomato Sauce Bottle



Collect 1 Save & Select Point!

Code 045527

ONLY

£2.07



Stainless Steel Food Tongs



Collect 1 Save & Select Point!

Code 045552

ONLY

£5.40

Plastic Brown Sauce Bottle



Collect 1 Save & Select Point!

Code 045528

ONLY

£2.07



Duetto Food Tongs



Collect 1 Save & Select Point!

3 x 3.5" Blade

041175

ONLY

£12.51



Plastic Yellow Sauce Bottle

Code NSSG-S

ONLY

£2.16

All items are sold as single units

STOCK UP YOUR STORE CUPBOARD...

Packaging and Store cupboard Essentials



NEW Xmas Sticker Packs

While Stocks Last!

56
Code 034900

ONLY
£3.50



Plain Brown Medium Fish and Chip Boxes

100
Code 026858

ONLY
£11.80

Plain Brown Burger Boxes

100
Code 026300

ONLY
£12.50

Plain Brown Pizza Boxes

50 x 14"
Code 026651

ONLY
£11.00

50 x 16"
Code 026664

ONLY
£13.50



Plain Brown Mini Boxes

A fantastic extension to our brown corrugated packaging range, our mini boxes give you the opportunity to offer a smaller portion-controlled meal to your customers.

100
220 x 140 x 55mm

Code 026626

ONLY
£10.50



Clingfilm in a Cutterbox

ONLY
£7.50

Save+Select | Collect 1 Save & Select Point!

450mm x 300m
Code 035809



Aluminium Foil

ONLY
£7.80

Save+Select | Collect 1 Save & Select Point!

Big enough for your Xmas turkey!

450mm x 75m
Code 035810

A GOLDEN OPPORTUNITY!

If you're looking for a wide range of choice, there's something for everyone with the Goldensheaf Range.

Take your pick and at special offer prices too!



Collect 3 Save & Select Points on each of the Flours below!



Scotch Blue Batter Flour

A creamy colour when mixed with water, this batter mix fries to a golden batter with a rippled texture.

16kg

Code 011350

ONLY

£19.00



Scotch Red Batter Flour

A creamy, golden colour when mixed with water, this batter mix fries to a rich gold coloured batter with a rippled texture.

16kg

Code 011351

ONLY

£19.00



Light Batter Flour

A light, creamy colour when mixed with water, this batter mix fries to a light gold batter that has a crisp, smooth finish with plenty of bite.

16kg

Code 011358

ONLY

£19.90



Standard Batter Flour

The market-leading batter mix is a creamy, yellow colour when mixed with water and fries to a golden brown batter that's crisp and smooth, with plenty of bite.

16kg

Code 011310

ONLY

£19.90

DON'T WORRY - WE'VE GOT CURRY SAUCE!



Collect 4 Save & Select Points on EACH Curry!



Fine Dine Curry No Fruit (Bag)

10kg

Code 014179

ONLY

£31.90



Q Curry No Fruit (Bag)

10kg

Code 019033

ONLY

£32.50



Dinaclass Irish Curry (Bag)

10kg

Code 019050

ONLY

£33.90



Dinaclass Curry No Fruit (Bag)

10kg

Code 019019

ONLY

£34.30



THE GLUTEN FREE SOLUTION



**Kerry Gluten
Free Batter**

2 x 2.5kg
Code 012871

ONLY

£15.50



WITH THIS GLUTEN FREE SOLUTION YOU CAN BE CONFIDENT YOU'RE OFFERING TOP QUALITY MEALS THAT EVERYONE CAN ENJOY.

WHETHER COELIAC OR HEALTH CONSCIOUS, WITH THIS GLUTEN FREE SOLUTION THERE'S NO COMPROMISE ON TASTE, QUALITY OR CUSTOMER SATISFACTION.

WHY NOT INCLUDE GOLDENSHEAF GLUTEN FREE BATTER ON YOUR MENU?

CONTACT KERRY ON 0800 138 1938 TO FIND OUT HOW THEY CAN SUPPORT YOUR BUSINESS.



KERRY

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Dinaaclass



WHY NOT TRY SOMETHING NEW?

FREE

A3 POSTERS AVAILABLE
ALL YOU NEED IS A MARKER PEN!

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EMAIL MARKETING@COLBECK.CO.UK

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GOLDEN FILLET

Plant-Based Fried
Fish-Style Fillets

READY IN 4-5 MINUTES



Only
90P
per 70g/2.5oz
fillet!

**NEW LOW PRICE
– SMALLER PACK**



**100%
PLANT
PROTEIN**

Serving Suggestion

Great taste & texture:

Golden-crusted and succulent inside,
has the flakiness and tenderness
of real fish

NEW Vegan Fish Fillets

1 x 1.4kg bag
Code 900063

**ONLY
£17.00**

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Ask your sales contact for more information about our vegan ranges!

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Trade Show for Fish & Chip, Takeaway and Food Service Professionals

As a leading supplier within a unique industry, Henry Colbeck is 130 years old in 2023,
and we'd love you to join in the celebrations!

Yorkshire Event Centre, Great Yorkshire Showground, Harrogate - 10am – 4pm

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- On the Day Special Offers
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CRUNCHY
COATING

MADE FROM
PEA PROTEIN



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