



WHAT'S *HOT?*

Issue 163
May/June 2023



WIN with Heinz £££'s!
PAGE 6



New Lines!

NEW!
PAGES 12 - 18



500 Boxes!

GIVEAWAY
- Oils & Fats
PAGES 8 & 9

NATIONAL
FISH & CHIP DAY
FRYDAY 2 JUNE 2023

#NationalFishandChipDay
See Page 4 for more details

GET IN TOUCH - Call 0191 482 4242 or 01236 425 656

Welcome!



What's Hot in May & June?

Firstly, let's open with a huge thank you to everyone that took part in making What's Cooking? – our annual trade show – a resounding success!

Thanks go to Colbeck colleagues, including those who worked tirelessly behind the scenes before and after the show, all our exhibitors, customers and guests, our QP colleagues, the contractors and entertainment staff, and most of all the Colbeck family for hosting. It was great to see so many happy faces and we even had some sunshine for part of the weekend!

With the show over for another year, we're now turning our attention to **National Fish & Chip Day**



and ways in which we can support our customers achieve success as the warmer months (hopefully!) and the Summer approaches us all! As one of the headline sponsors of National Fish & Chip Day on 2nd June, we are looking forward to rolling out merchandise and supporting events with our customers across England and Scotland.

We have some great deals in this edition, and some competitions for you to enter, including an Oil & Fat Giveaway throughout May and June, and opportunities to win cash credits with Heinz and as part of our Save + Select Reward Club!

Happy browsing!!

Louise Bebbington
Marketing Manager

SUPPLIER OF THE YEAR WINNER



Another reason to express our thanks is to acknowledge those who voted for us as part of the National Fish & Chip Awards, where we won **"Supplier of the Year 2023"**.

It meant so much for us just to be nominated in the first place, but then to win it... it just blew us all away!

A very heartfelt thanks to everyone who took the time to vote!

Celebrating with winning customers!

The evening before What's Cooking? we hosted a gala dinner with colleagues, suppliers and special guests. Present were **Geoff Whitehead, of Whitehead's Fish and Chips, Hornsea**, winner of Fish & Chip Takeaway of the Year, as well as **Anne and Stevie Blakeburn, of Balls of Prudhoe**, winners of our Save + Select Competition in February!



Georgina and Douglas Colbeck

NEW! Product and Services Guide 2023

Our latest brochure is now available. This contains the most up to date list of all our products, the services we can offer to support your business, details of our Save + Select Reward Club, plus POS and Marketing support tools. **If you'd like a copy dropped in or sent out to you, please get in touch with your sales or telesales representative!**



If you have any news, initiatives, events or things you'd simply like to share with us to include in 'What's Hot', get in touch with us by email marketing@colbeck.co.uk or call on **0191 482 4242**

SUPPORTING THE FISH MISH!

Henry Colbeck continues to be a committed supporter of the Fishermen's Mission, and it was great to have Dean Lawrence join us for the charity auction at our gala dinner and also take a stand at our show the following day.

And... we are delighted to announce that with the help of our colleagues, suppliers and partners that **we managed to raise £1,536 at the auction** to support this great cause!

COULD YOU BE A CHARITY PARTNER TOO?

Fishing remains the most dangerous peacetime occupation in the UK, and the Fishermen's Mission is the only charity to support both active and retired fishermen.

You could support this charity, and the UK's fishing communities, by encouraging your wonderful customers to donate. By simply having an "Albert" (the charity's bespoke collection box) on your shop counter or applying a donation onto a restaurant bill this could have an enormous impact on the lives of fishermen and their families.



Georgina Colbeck with Dean Lawrence



THE FISHERMEN'S MISSION

To find out more information about becoming a charity partner, as a chip shop champ or a hospitality champion, please contact Dean from the fundraising team on **01489 566926** or via email on **deanlawrence@fishermensmission.org.uk**

The Fry Awards for the 50 Best Fish & Chip Takeaways and 10 Best Fish & Chip Restaurants – and the results are in!



Congratulations to all the businesses in our area that were recognised in The Fry Awards 2023, where we were delighted again to be one of the sponsors!

The latest competition opened back in 2022, with mystery judges going into premises unannounced and secretly scrutinising a host of aspects including the quality of the food, the cleanliness of the premises, staff knowledge, value for money, ease of ordering and social media presence. Judges' comments included "the service was excellent", "the food was perfectly packaged", "the portions were good value", "staff were clean, tidy and presentable" and "they wore name badges and hair nets but most importantly they all wore a big smile."

We were thrilled to see 20 of the following businesses recognised in the 50 Best Fish & Chip Takeaways category:

- Auckley Friery, Doncaster
- Catch Netherlee, Glasgow
- Croft Street Fisheries, Leeds
- Dunkeld Fish Bar, Perth
- Ernie's Fish and Chips, S. Yorkshire
- Fish and Chips on The Waterfront, Fife
- Garioch Fish Bar, Aberdeenshire
- Hill Top Fisheries, W. Yorkshire
- Hillycroft Fisheries, Leeds
- Kirbys of Horsforth, Leeds
- Kirbys of Meanwood, Leeds
- Land & Sea, N. Yorkshire
- Lily's @ Hornsea, E. Yorkshire
- Lighthouse Fisheries of Flamborough, E. Yorkshire
- Portside Fish & Chips, Leeds
- Sea Salt + Sole, Aberdeen
- The Bearded Sailor, Leeds
- The Chippy Van, Cumbria
- The Fish Works, N. Ayrshire
- The Real Food Café, Stirling

And equally thrilled to see a further 5 ranked in the 10 Best Fish & Chip Restaurants category!

- Catch, West End, Glasgow
- Dunkeld Fish Bar, Perth
- Fisherman's Bay, Tyne & Wear
- Mary Lambert, Co. Durham
- Quayside Restaurant, Aberdeenshire

Reece Head, Publisher of Fry Magazine and Event Director, was at What's Cooking? in March and told us afterwards: "I spoke to one of the winners in the takeaway category at your exhibition. They told me that, after announcing they'd made the 50 Best Takeaways category, they promptly sold out of fish the following Tuesday, then went on to have their busiest Friday ever by +10%!"

All takeaways, restaurants and mobiles that entered will receive their mystery dining reports, and a winner's poster and plaque to proudly display in their shops. **Well done to everyone who took part!**

SPOTLIGHT ON NATIONAL FISH & CHIP DAY 2023!



Henry Colbeck opened its doors in 1893 and, as many of you may already know, this year sees us celebrate our 130-year anniversary and 25 years since we opened our Coatbridge depot in Scotland, as well as win 'Supplier of the Year' recently at the National Fish & Chip Awards 2023.

We remain firmly committed to the industry we love to be a part of, and appreciate that 2023 may prove challenging for many of our customers, so we've decided to work together with our Q Partnership colleagues at Friars Pride and V A Whitley to invest even further and promote our national dish by becoming joint headline sponsors with Middletons of **National Fish & Chip Day 2023**.

National Fish & Chip Day is organised by and is the brainchild of NEODA (the National Edible Oil Distributor's Association). This awareness day delivered £1.2m of coverage for the Fish & Chip industry in 2022 alone. So, investing in it as a joint headline sponsor means that we are supporting NEODA with the resources to continue to deliver yet more activity in 2023, which in turn helps generate more positive PR, and reinforce the great things we know about Fish & Chips to everyone – *especially the younger generation of consumers.*



FREE Poster!

Working with our partner sponsors we've been delighted to ring in the changes via the yellow, red, blue and green colours of this years' merchandise which you can order directly on the NEODA website, where you can also register to get a free, downloadable toolkit containing ideas, posters, PR and logos:

www.neoda.org.uk/national-fish-and-chip-day/

Our Marketing Director, Georgina Colbeck, has been actively promoting the new merch range by wearing her 'lucky pinny' at the National Fish & Chip Awards and at recent spring trade shows!



This year we're supporting a national consumer promotion where a lucky chip shop customer could win a £1,000 tech package. Henry Colbeck will be issuing **free posters throughout April and May** – meaning every shop can get involved for free! Simply put the free poster up in your shop and your customers can enter by scanning the QR code.

If you can think of any ways that we can help you to use National Fish & Chip Day to drive sales for your business then please do get in touch with us by emailing marketing@colbeck.co.uk

**NATIONAL
FISH & CHIP DAY**
FRYDAY 2 JUNE 2023



EXHIBITION HALL



PACKAGING HUB



NATIONAL FISH & CHIP DAY



SUNDAY KITCHEN



FREE KIDSZONE



DAVID MILLER - NFFF



FISH MISH



DRIVING SIMULATOR



UNIFORMS & WORKWEAR



NFFF



RAMMI AND FASFA



GIANT CHEFS

HEINZ
ESTD 1869

FOUR PRIZES
TO BE **WON!**

GET YOUR SHARE OF £20,000

Buy a case for a chance to win
one of our **£1,000** prizes*



YOUR FISH AND CHIPS DESERVE THE #1 SAUCE

Valid from 7th April to 23rd June 2023

*Open to residents in the UK through Henry Colbeck and other qualifying wholesalers. (Details of other qualifying wholesalers can be found at www.frymagazine.com/heinz20kgiveaway). Participants will be automatically entered into the prize draw when they purchase 1 Heinz SqueezMe case of any flavour between 07.04.23 - 23.06.23. Entry is limited to 1 per food service outlet. The prize amount is £1,000 of wholesaler credit, this is non-transferable and cannot be exchanged for cash or any other alternative. Winners will be contacted by their sales representative during and after the competition closing date.

BIN IT + WIN IT!



WE'RE RUNNING ANOTHER **SAVE + SELECT GIVEAWAY** AND MAKING IT A **DOUBLE-WHAMMY WIN!**

Following on from our Harrogate Weekend and 42ND Street Trip competitions, we are running another exclusive Save + Select Rewards Club Prize Draw. This time we're offering **two lucky customers**, who have their used cooking oil collected by Henry Colbeck, the chance to each **win £500 of Henry Colbeck credit to spend against future purchases in 2023.**

Entry is simple – all you need to do is have your used cooking oil collected by Henry Colbeck and for every litre collected during May and June, not only will we pay you for it, but you will also automatically qualify for one Save + Select competition entry. We'll be picking **two winners at random** after the competition closes on 30th June 2023. Each winner will have **£500 of credit applied to their account**, to spend on Henry Colbeck purchases during 2023.

With Save + Select in 2023 we're giving Henry Colbeck customers the chance not only to accrue Save + Select points on purchases, but as part of the Club there will be 3 more great prize draws to win experiences, goods and more!



50 LUCKY CUSTOMERS CAN WIN A SHARE OF OUR 500 BOX OIL OR FAT GIVEAWAY

- We have 500 boxes of oils and fats to giveaway between 1 May and 30 June!
- From 1 May, **5 lucky customers** will be eligible to win **10 x boxes of oil or fat FREE OF CHARGE** every week.
- And at the end of June, **another 5 lucky customers** will win a **further 10 x boxes of oil or fat**, also **FREE OF CHARGE**.



VEGETABLE FRYING FATS



Q PLATINUM

12.5kg
Code 001769



Q SILVER

12.5kg
Code 001768



Q GOLD

2 x 5kg
Code 000898



Q PALM

12.5kg
Code 000879



COLBECK PALM OIL

12.5kg
Code 000891



FRIWITE

12.5kg
Code 000899



FRYMAX PALM OIL

12.5kg
Code 000890

TRADITIONAL BEEF DRIPPINGS



**COLBECK TRADITIONAL
PURE BEEF DRIPPING**

10kg - 2 x 5kg
Code 004953



**COLBECK PREMIUM (CP)
BEEF DRIPPING**

12.5kg
Code 004661



**COLBECK
PREMIER JUS
BEEF DRIPPING**

12.5kg
Code 004960

DEODORISED BEEF DRIPPINGS



Q TORENO PREMIER JUS

Gateshead 10kg - 2 x 5kg

Code 004558

Glasgow 12.5kg

Code 004967



Q BRONZE

12.5kg

Code 004362



Q 10.8

10kg - 4 x 2.5kg

Code 004949



Q XL

20kg - 4 x 5kg

Code 004853



PRIME FRY

20kg - 4 x 5kg

Code 004752



COLBECK REFINED

12.5kg

Code 004959



WHITE ROSE

10kg - 2 x 5kg

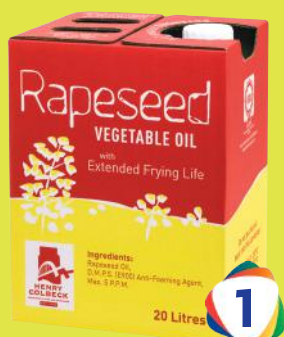
Code 004955



PREMIER WHITE

10kg - 2 x 5kg

Code 004975



COLBECK RAPESEED OIL

20L

Code 000240



PERFORM LONG LIFE VEGETABLE OIL

20L

Code 000762



ECLIPSE® HIGH OLEIC SUNFLOWER OIL

20L

Code 000158



COLBECK SUNFLOWER OIL

20L

Code 000210



FRYMAX LIQUID OIL

20L - 2 x 10L

Code 000886

LIQUID VEGETABLE OILS

Competition terms and conditions:

- Entry is automatic • Each box of oil or fat purchased from Henry Colbeck between 1st May and 30th June 2023 will qualify for one entry into the prize draw for that week
- The free prize of 10 boxes of product will be for the same oil or fat that qualified for the prize draw entry • On 30th June, we will make a further draw, based on all purchases of qualifying products between 1st May and 30th June 2023 • No cash alternative is available • We reserve the right to make changes to this offer, based on product availability • Offer only applies to products shown.

WHY NOT TRY FROZEN AT SEA FISH?

At Henry Colbeck, we sell Frozen at Sea Fish (FAS). We stock and sell it by brand and species, pinbone-in or out, and in boxes that are graded according to fillet weight, starting from 4-6 oz small fillets, up to 16-32 oz at the larger end. If you've not tried FAS Fish before here are some insights that may be useful, some of which were delivered to a live audience at our recent What's Cooking? 2023 trade show!

Firstly – a bit about where we get our FAS from!

A key partner to Henry Colbeck is Rammi, our Icelandic fish supplier. Rammi has supplied the industry for many years, delivering thousands of fillets into the UK. The Sólberg, Rammi's super-trawler, enables the sourcing, processing and freezing of a catch within 2 hours, ensuring that both flavour and quality are locked into the product, without the need for preservatives. By using advanced technical procedures, state-of-the-art filleting, cutting, freezing and packing equipment and applying a keen eye for quality control, you can be assured that fish from this vessel will probably be the best you can get!



What fillet size should I buy and what packaging do I need?

What you buy can very much depend on a range of factors – your budget, your experience of cutting fish, your customers and their preferences, and also your menu and what size meals you offer. When matching fish with packaging 4-6 oz fillets are a lighter portion, 6-8 oz small/medium and 8-10 oz upwards is a large, extra-large etc...

We sell a range of branded and plain packaging solutions to cater for all sizes that is compliant with single use plastic legislation. This includes single and double compartment boxes, trays, paper for wrapping, bags and containers for sides. Our full packaging range is extensive, and it can be found in our **new 2023 Products & Services Brochure**.

Make sure you ask your sales representative for a copy!

Which species do we sell and how is it sold?

We predominantly sell cod and haddock, where most of the fish are caught in the wild, in the well-managed waters of Iceland, the North Atlantic and the Barents Sea. They are sold packed as 'skinless, boneless' or 'pinbone-in' fish.

- 'Skinless, boneless fish' is ready to go – *just defrost, batter and fry!*
- 'Pinbone-in fish' is cheaper to buy, but requires more skill and preparation time to cut it to size prior to frying.

How many fish are there in each box and what is the rough cost of each fillet?

No FAS Fish comes in a box labelled with the number of fillets written on it – it's a natural product, so there is always variation! The fish is graded and boxed according to weight. So, to calculate rough fillet yield per box we recommend dividing the weight of the box by the average fillet size it contains. **For example**, 6-8 oz fillets sold in a 20kg box (equivalent to 706 oz) would mean your average yield is going to be approximately $706/7 = 101$ fillets. But keep in mind it's not an exact science and so if they were all 6oz fillets you would get more, and if they were all 8oz you would get less.

The benefits of being 'frozen at sea'!

- Fish is processed and frozen within as little as 2 hours – this immediately locks in the nutrients, freshness, and taste, giving you a long shelf life without the use of preservatives or additives.
- Wastage is minimised – just defrost what you need when you need it, which means it could also be a good back up to wet fresh fish.
- Most vessels are MSC accredited, meaning sustainability credentials are high.
- Due to careful management, fish stock levels and quality continue to improve and have done for over 70 years; where fishing activity and supply are now secured via quotas that are monitored annually to ensure that fish will be available for future generations.
- FAS Fish prices and availability are generally more consistent than fresh fillets due to the reduced influence of seasonality and associated impact of weather conditions.
- FAS Fish comes with the assurance of excellent traceability – from source to plate!

**BONUS
POINTS**

**16-32oz RAMMI
COD**
(SKINLESS, PINBONE-IN)

20kg
Code 921450



**6-8oz RAMMI
HADDOCK**
(SKINLESS BONELESS)

20kg
Code 921445



We invited David Miller, Head of Training at the National Federation of Fish Friers (NFFF) and proprietor at Millers Fish & Chips, Haxby, near York, to our annual trade show "What's Cooking? 2023". David offered some great, first-hand advice via our Sunday Kitchen live demo stand on cutting fish and also shared some tips about the defrosting process.

"Every shop will have different ways to defrost fish depending upon a range of factors specific to the owner and the premises. Defrosting FAS fish needs a bit of care and attention, but it's worth it!

To start with, retaining the protein in the fish is paramount; the protein is the liquid that come out of the fish while it's defrosting, and is what gives the fish its superb taste and keeps it succulent after cooking. Also, protein = weight, so letting too much escape will result in smaller portions."

"Defrosting should be done slowly in a fridge or defrosting cabinet, as it will always produce excellent results. The fish needs to have a little ice left in the core but still be pliable to cut at around 0-2 degrees."

"Never defrost in water, as this will also pull out the protein and result in an inferior fish, and an inferior taste."

"Finally, after cutting your defrosted fish only stack a couple of layers together at any one time, as too many layers will result in the protein being squeezed out from the bottom layer(s), resulting in a loss of weight, protein and moisture. Once done store your fish fillets at 2 degrees, and for best results use within 24hrs." said David.

Whilst demonstrating cutting techniques using Rammi 16-32 pinbone-in cod, David told the live audience that when buying and preparing larger fish fillets to think about maximising sales. He explained that a yield of two regular and one large fish portion, can easily become four: Three regular and one LITE-Bite, creating a fantastic opportunity for upselling. Specifically, by adding on peas, curry, tartare sauce, chips, bread buns and drinks, then suddenly four fillets become four full meals, and an improved overall profit margin due to the increase in sales of sides and drinks.



At Henry Colbeck, we will do our best to be more than just a fish supplier by offering honest insights into the market and advice on continuity. So, when you are placing your next order for fish, please consider us and contact our sales team to ask about our availability. We would love to supply you in the future!



WIN NFFF TRAINING SESSIONS

The NFFF Training Academy offers a series of Zoom workshops featuring the core products that you use on a daily basis. Designed to save you time, money and help you actually make money, courses typically cost between £95 - £150 for non-members, but if you'd like to win one of these, **we have 4 to give away!** Simply check out the excellent workshops below and email marketing@colbeck.co.uk, with the name of the course in the subject line. **We'll draw 4 lucky winners at random on 31st May 2023!**

Oil Management - Know your limits! (5 June 2023 @ 8.30am – course duration 2 hours)

The course will cover all aspects of oil management, to ensure a consistently good end product.

Potato Prep - Know your Spuds! (5 June 2023 @ 10.30am – course duration 2 hours)

Get the best out of a 25kg sack of potatoes, as well as choosing your supplier, variety and much more.

Batter Preparation - Follow the Flow! (6 June 2023 @ 8.30am – course duration 2 hours)

Create the best batter for your fish and other products and maintain consistency from one shift to another.

Fish Cutting - Made simple! (6 June 2023 @ 10.30am – course duration 2.5 hours)

Get the best out of the species of fish you are working with and learn skills to make your business more profitable.



WHAT'S NEW?



NEW HOT & SPICY
CHILLI CHEESE
NUGGETS

1kg
Code 890058

ONLY
£7.30



NEW BATTERED
CAULIFLOWER
FLORETS

1kg
Code 890059

ONLY
£5.00



NEW MARGHERITA
PIZZA BITES

1kg
Code 890060

ONLY
£8.70



NEW
BBQ
SEASONING
GLAZE

2.5kg
Code 015016

ONLY
£17.50

Why not enhance the flavour of your ribs,
using our NEW BBQ Seasoning Glaze?

1. Take your frozen ribs and coat evenly with the dry seasoning mix.
2. You can do this in batches and either return your coated frozen ribs to the freezer for future use, or use immediately.
3. The batter coating and steam created during the frying process will transform the seasoning into a succulent glaze inside the crispy batter.

Enjoy!



COLBECK
JUMBO BBQ
RANGE RIBS

20 x 140g
Code 890992

ONLY
£17.50



FRIBO
RANGE
RIBS

30 x 113g
Code 900091

ONLY
£18.50



NEW
BIG AL'S FULLY COOKED BEEF BURGERS

2 x 2.16kg (48 x 4oz)
Code 890098

ONLY
£40.95



Big Al's Fully Cooked Burgers bring flame-cooked flavours to your customers, without the fire!

Simply pop in the oven or microwave to serve up in minutes, giving you greater flexibility to offer everything from kids' meals, show-stopping mains and double-stacked burgers.

Give your menu a hot, new flame cooked appeal without the need for a BBQ!

NEW
HALLAMSHIRE TOMATO KETCHUP

20kg
Code 023849

ONLY
£25.20



Image for illustrative purposes only

KERRYMAID BURGER SLICES

112
Code 810049

ONLY
£7.80



NEW
PICKLED DILL GHERKIN SLICES

4 x 2.45kg
Code 022076

ONLY
£21.00



NEW
AMERICAN CHIP SPICE

2.5kg
Code 014054

ONLY
£8.50



INFINITY MP10 BOX (RECYCLABLE) BROWN

450
Code 026632

ONLY
£32.90

PIES TO DEEP FRY!

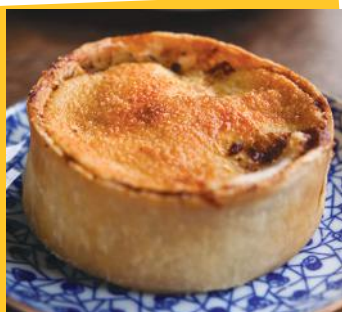


Image for illustrative purposes only

COLBECK SCOTCH PIES

12 x 240g
Code 900165

ONLY
£10.80



NEW COLBECK MACARONI FRY-PIES (DEEP FILL)

Medium - Round

12 x 180g
Code 900173

ONLY
£11.30

NEW COLBECK MINCE GRAVY FRY-PIES

Medium - Round

12 x 180g
Code 900168

ONLY
£9.00



Image for illustrative purposes only

CLEARANCE OFFER – *Whilst stocks last*

COLBECK MACARONI FRY-PIES (REGULAR FILL)

Small Medium - Round

12 x 140g
Code 900167

ONLY
£10.30



Image for illustrative purposes only

NEW COLBECK CHICKEN SUPREME FRY-PIES

Medium - Round

12 x 180g
Code 900178

ONLY
£14.90



NEW COLBECK SPICY HAGGIS BUNGS

12
Code 900174

ONLY
£15.70

NEW COLBECK BAKED STEAK PIES

Large - Oval

12
Code 900202

ONLY
£12.30

NEW COLBECK STEAK GRAVY FRY-PIES

Medium - Round

12 x 180g
Code 900172

ONLY
£11.70



NEW ROOSTERS SOUTHERN FRY GRAVY

2kg
Code 015011

ONLY
£8.50

KEBABS

Take your customers' tastebuds on a wild ride with the sizzling taste of our new kebabs and our new very hot chilli sauce!



Image for illustrative purposes only

NEW 12" TURKA TORTILLA WRAPS

100 x 80g
Code 819025

ONLY
£14.50



AVA KEBAB WRAP

1000
Code 036003

ONLY
£29.00



VERY HOT CHILLI SAUCE

1L
Code 023960

ONLY
£2.30

NEW PARAGON TURKISH BEST KEBAB

15kg
Code 819045

ONLY
£69.00

NEW PARAGON TURKISH BEST KEBAB

20kg
Code 819043

ONLY
£93.00

 Suitable for Vegans  Suitable for Vegetarians  Gluten Free  Halal

NO GLUTEN NO COMPROMISE NO PROBLEM!

NOW YOU CAN SERVE A BATTER EVERYONE CAN ENJOY. WITH THE FAMOUS GOLDENSHEAF AUTHENTIC TASTE AND QUALITY, GOLDENSHEAF GLUTEN FREE BATTER IS SUITABLE FOR EVERYONE.

2



GOLDENSHEAF GLUTEN FREE BATTER FLOUR

2 x 2.5kg
Code 012871 

ONLY
£16.70

KERRYMAID
Angelito
DaVinci
GOURMET

The Ice Cream Dream Team



HEAVENLY DESSERT CREATIONS WITH ANGELITO & DAVINCI

Kerrymaid Angelito Mix is the no.1 delicious and smooth base for endless sundae and shake creations, topped off with the rich and indulgent flavours of DaVinci Sauces and Drizzles.



ANGELITO VANILLA ICE CREAM MIX

12 x 1L

Code 015193

ONLY



£18.75

DAVINCI DRIZZLES

BELGIAN CHOCOLATE

12 x 500g

Code 015100

ONLY

£29.20

STRAWBERRY DRIZZLE

12 x 500g

Code 015102

ONLY

£27.20

RASPBERRY DRIZZLE

12 x 500g

Code 015101

ONLY

£27.60

TOFFEE DEVON CREAM DRIZZLE

12 x 500g

Code 015103

ONLY

£29.20



SUMMER IS ON ITS WAY TIME TO DREAM OF ICE CREAM!

Summer officially starts on 21st June,
so why not promote your ice cream sales with
a 6ft 3-D Ice Cream Display outside your shop!

Worth over £500 each, we have four of these to give away.

To enter, simply buy one case of Angelito Ice Cream Mix
during May or June, and you will automatically
be entered into a prize draw.

Winners will be chosen at random and contacted by their sales representative
after the competition closes on 30th June.



GET XTRA WITH IRN-BRU!

In stock and bursting with flavour, why not try IRN-BRU Xtra?
Even more of the unique IRN-BRU flavour but without the sugar!

Plus EVERY customer buying a case of IRN-BRU Xtra
during May will automatically be entered into a draw
to win a ruck sack of branded merch from Barrs.

4 CHANCES TO WIN - SO DON'T MISS OUT ON XTRA!



NEW BARRS
IRN BRU XTRA

24 x 330ml
Code 021088

ONLY

£9.90



BEN SHAWS
SUMMER BERRIES

12 x 500ml
Code 021572

ONLY

£5.50



NEW
COCA COLA ZERO

24 x 330ml
Code 021179

ONLY

£8.70

WIN IRN BRU MERCH



EXTRA TASTE AND NO SUGAR

TO INFINITY AND BEYOND!

The Infinity® range is an innovation in sustainable food-to-go packaging. Made from recyclable Expanded PolyPropylene (EPP), it offers a replacement to banned single use plastics/polystyrene (SUP's).



**INFINITY HP 6 BOX
(RECYCLABLE) WHITE**

220

Code 026631

ONLY

£14.50



**INFINITY HP 2 BOX
(RECYCLABLE) WHITE**

220

Code 026630

ONLY

£17.30



**INFINITY TT10 BOX
(RECYCLABLE) WHITE**

220

Code 026629

ONLY

£20.90



**NEW INFINITY 3D
BROWN TRAY**

1000

Code 026565

ONLY

£63.50

RED, WHITE & BLUE RANGE

If you are looking for a new cost effective range of 2 compartment corrugated boxes for your business, then look no further than our Red, White & Blue range, which comes in 3 different sizes.



RED, WHITE & BLUE SMALL 2 COMPARTMENT BOX

100

Code 026475

ONLY

£17.90

RED, WHITE & BLUE MEDIUM 2 COMPARTMENT BOX

100

Code 026476

ONLY

£19.00

RED, WHITE & BLUE LARGE 2 COMPARTMENT BOX

100

Code 026477

ONLY

£19.80

Single compartment
Red, White & Blue Mini Box
also available!

RED, WHITE & BLUE MINI SINGLE COMPARTMENT BOX

100

Code 026474

ONLY

£12.50

Henry Colbeck Limited

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We proudly support



Henry Colbeck
is MSC Certified
MSC-C-51570

FOODSERVICE
PACKAGING
ASSOCIATION

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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.

ALL THE OFFERS IN THIS ISSUE AT A GLANCE

OILS & FATS - GIVEAWAY

Page	Product	Pack	Code	Price	S+S
8	Q Platinum	12.5kg	001769		2
8	Q Gold	2x5kg	000898		2
8	Q Silver	12.5kg	001768		2
8	Q Palm	12.5kg	000879		2
8	Colbeck Palm Oil	12.5kg	000891		2
8	FriWite	12.5kg	000899		2
8	Frymax Palm Oil	12.5kg	000890		2
8	Colbeck Traditional Pure Beef Dripping	10kg - 2x5kg	004953		1
8	Colbeck Premium (CP) Beef Dripping	12.5 kg	004661		1
8	Colbeck Premier Jus Beef Dripping	12.5kg	004960		1
9	Q Toreno Premier Jus Beef Dripping	10kg - 2 x 5kg	004558		1
9	Q Toreno Premier Jus Beef Dripping	12.5kg	004967		1
9	Q Bronze	12.5kg	004362		2
9	Q 10.8	10kg - 4 x 2.5kg	004949		2
9	Q XL	20kg	004853		4
9	Prime Fry Deodorised Beef Dripping	20kg - 4 x 5kg	004752		2
9	Premier White Deodorised Beef Dripping	10kg - 2 x 5kg	004975		1
9	Colbeck Beef Dripping	12.5 kg	004959		1
9	White Rose	10kg - 2 x 5kg	004955		1
9	Colbeck Rapeseed Oil	20L	000240		1
9	Perform Long Life Vegetable Oil	20L	000762		1
9	eclipse® High Oleic Sunflower Oil	20L	000158		1
9	Colbeck Sunflower Oil	20L	000210		1
9	Frymax Liquid Oil	20L - 2 x 10L	000886		1

FISH - SAVE + SELECT OFFER

10	16-32oz Rammi Cod (Skinless, Pinbone-In)	20kg	921450		10
10	6-8 oz Rammi Haddock (Skinless Boneless)	20kg	921445		10

FROZEN FOOD

12	NEW Hot & Spicy Chilli Cheese Nuggets	1kg	890058	£7.30	1
12	NEW Battered Cauliflower Florets	1kg	890059	£5.00	1
12	NEW Margherita Pizza Bites	1kg	890060	£8.70	1
12	Colbeck Jumbo BBQ Range Ribs	20 x 140g	890992	£17.50	2.5
12	Fribo Range Ribs	30 x 113g	900091	£18.50	2.5
13	NEW Big Al's Fully Cooked Beef Burgers	2 x 2.16kg (48 x 4oz)	890098	£40.95	
13	Kerrymaid Burger Slices	112	810049	£7.80	1
14	Colbeck Scotch Pies	12 x 240g	900165	£10.80	
14	NEW Colbeck Macaroni Fry-Pies (Deep Fill) Medium - Round	12 x 180g	900173	£11.30	
14	NEW Colbeck Medium Macaroni Fry-Pies (Regular Fill) Small Medium - Round	12 x 140g	900167	£10.30	
14	NEW Colbeck Mince Gravy Fry-Pies	12 x 180g	900168	£9.00	

FROZEN FOOD (Cont.)

Page	Product	Pack	Code	Price	S+S
14	NEW Colbeck Baked Steak Pies Large - Oval	12 x 260g	900202	£12.30	
14	NEW Colbeck Steak Gravy Fry-Pies Medium - Round	12 x 180g	900172	£11.70	
14	NEW Colbeck Chicken Supreme Fry-Pies Medium - Round	12 x 180g	900178	£14.90	
14	NEW Colbeck Spicy Haggis Bungs	12	900174	£15.70	
15	NEW Turka 12" Tortilla Wraps	100 x 80g	819025	£14.50	
15	NEW Paragon Turkish Best Kebab	20kg	819043	£93.00	
15	NEW Paragon Turkish Best Kebab	15kg	819045	£69.00	

PICKLES & SEASONINGS

12	NEW BBQ Seasoning Glaze	2.5kg	015016	£17.50	1
13	NEW Pickled Dill Gherkin Slices	4x2.45kg	022076	£21.00	
13	NEW American Chip Spice	2.5kg	014054	£8.50	

CONDIMENTS

13	Hallamshire Tomato Ketchup	20kg	023849	£25.20	1
15	Very Hot Chilli Sauce	1L	023960	£2.30	1

CURRY & GRAVY

14	Roosters Southern Fry Gravy	2kg	015011	£8.50	1
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BATTER & FLOUR

15	Goldensheaf Gluten Free Batter Flour	2 x 2.5kg	012871	£16.70	2
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ITALIAN PRODUCTS

16	Angelito Vanilla Ice Cream Mix	12x1L	015193	£18.75	12
16	DaVinci Belgian Chocolate Drizzle	12x500g	015100	£29.20	
16	DaVinci Raspberry Drizzle	12x500g	015101	£27.60	
16	DaVinci Strawberry Drizzle	12x500g	015102	£27.20	
16	DaVinci Toffee Devon Cream Drizzle	12x500g	015103	£29.20	

DRINKS

17	NEW Coca Cola Zero	24x330ml	021179	£8.70	
17	Ben Shaws Summer Berries	12x500ml	021572	£5.50	
17	NEW Barrs Irn Bru Xtra	24x330ml	021088	£9.90	

PACKAGING

13	Infinity MP10 Box (Recyclable) Brown	450	026632	£32.90	1.5
15	Ava Kebab Wrap	1000	036003	£29.00	
18	NEW Infinity 3D Brown Tray	1000	026565	£63.50	1
18	Infinity TT10 Box (Recyclable) White	220	026629	£20.90	1.5
18	Infinity HP 2 Box (Recyclable) White	220	026630	£17.30	1.5
18	Infinity HP 6 Box (Recyclable) White	220	026631	£14.50	1.5
19	Red, White & Blue Small 2 Compartment Box	100	026475	£17.90	
19	Red, White & Blue Medium 2 Compartment Box	100	026476	£19.00	
19	Red, White & Blue Large 2 Compartment Box	100	026477	£19.80	
19	Red, White & Blue Mini Single Compartment Box	100	026474	£12.50	