



evolving food

food for thought: complete solutions



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our mission...

Kerry Foodservice will be a leading supplier of added-value food and beverage solutions to the UK market and selected European customers.





introducing Kerry Foodservice

Who are we?

The name says it all. At Kerry Foodservice we're specialists in what we do. And what we do is foodservice.

As part of the Kerry Group, we draw on global resources to deliver a localised service, always acting in the interests of our customers.

What do we do?

We provide tailored solutions for our customers.

That means supplying an extensive range of branded food and beverage items catering for customers' every need.

It also means working with customers to develop bespoke products suited to their own business.

We draw on our global buying powers, and international manufacturing capabilities to deliver the right solutions, to the right customers, according to their needs.

Who do we supply?

The word 'Foodservice' covers an immense range of different businesses. We supply most of them.

Pub, restaurant, hotel and café groups, independent venues, wholesalers (delivered and cash & carry) - the chances are, wherever you are in the foodservice supply chain you'll have benefited from a Kerry Foodservice solution (directly or otherwise).

And if you haven't, the chances are you're missing out.

What can we do for your business?

The foodservice market is huge. And it's only going to get bigger. By the year 2020 an estimated 50% of food consumption will be out of home.

We work in partnership with customers to help realise that market potential:

- ▶ We can supply you with a portfolio of products ideally suited to your business
- ▶ We can identify the trends specific to your sector, and develop products to meet those trends
- ▶ In short, we can produce solutions to your foodservice problems



Kerry Worldwide

Kerry Foodservice is Kerry Group business. The Kerry Group is a global food and ingredients company with sales in excess of €4 billion across 140 different countries.

The size and international reach of the Kerry Group ensures that all affiliated companies - such as Kerry Foodservice - can draw on an impressive array of expertise across the world, from suppliers through to chefs, technologists to factories.

Naturally, we then pass on those benefits directly to our customers. By utilising the resources available, and adding our own individual approach, we can offer genuine market innovation within foodservice.

consumer foods

With Kerry Foodservice focussed on the out-of-home market, another division of the Group - Kerry Foods - is responsible for the retail business within the UK and Ireland.

Supplying major retailers with a varied selection of branded and own brand products, Kerry Foods brands include Wall's, Mattessons and Homepride Flour.

food ingredients

The Kerry Ingredients division makes up another key part of the Kerry Group. Boasting manufacturing operations in nine European countries, this global division researches and supplies a huge array of ingredients to industrial and manufacturing clients around the world.

And once again, where there's a benefit to us, there's a benefit to our foodservice customers.



customer solutions



Unlike many of our competitors, we're not limited by our branded offering.

A huge amount of effort goes into our bespoke and own brand solutions.

We work closely with customers, using our extensive industry knowledge to deliver product solutions exclusively for them. We draw on key resources - including premium suppliers and innovative manufacturers - to create products they need, to suit their customers' needs.

The scope is hugely varied - from sweet accompaniments, through to fruit-based solutions and on to savoury products and innovative beverages.

our leading brands

We're proud of our brand portfolio at Kerry Foodservice. With over 10 quality brands, who wouldn't be? We particularly like the fact that our full range of branded goods really does offer something for everyone.

Yet each brand still retains its own distinct identity. Each brand adds value in its own, unique way. And each brand enhances menus across the country.



savoury solutions

Pubs, hotels, restaurants. Children or adults. Whatever your establishment, whoever you cater for, savoury items can make or break a dish.

Bearing that in mind, we've developed a range of products that deliver quality and taste, whilst also adding value.

And it's an ever-evolving process. Consumer trends change and taste preferences move on. So we're constantly looking at new ideas, trialling new products, and working with our customers to deliver ingredients that answer their savoury needs.

Our full selection takes in chilled and frozen goods, through to dairy solutions and store-cupboard essentials such as classic catering sauces and tasty meat accompaniments. Here's a taster of our complete offering...



Stocks, Sauces & Gravy

They're the backbone of any decent kitchen: premium stock bases, classic sauces such as Demi-Glace and Bechamel, and traditional gravy varieties. We've applied our expertise into creating the perfect savoury bases, so you don't have to.



Batter, Breadcrumbs & Stuffing

Golden and natural breadcrumbs, flavoursome stuffings and deep, golden batters - all essential ingredients, guaranteed to add instant flavour to a huge variety of dishes.



Bouillon Mixes & Pastes

Ideal for adding depth of flavour to any dish, our bouillon mix and pastes deliver a clean, quality bouillon, making ideal bases for sauces, gravies and soups.



Meat Accompaniments

Drawing on our expertise in the fruit marketplace, we've developed a range of essential meat accompaniments - from a tangy Cranberry Sauce and Redcurrant Jelly through to a moreish Apple Sauce.

Cheese & Dairy

Superior quality processed cheese, bespoke natural cheese - from Cheddar to Mozzarella, grated to shaved, and leading dairy spreads.



sweet solutions

At Kerry Foodservice, we pride ourselves on our sweet tooth. We've been producing some of the country's most popular dessert sauces, preserves and fruit toppings for several years now.

After all, we know that for caterers to deliver memorable dishes, they need memorable ingredients.



Chefs might create a dish from scratch, and finish it with a simple Red Cherry topping, for example. They could dress an ice cream sundae with a choice of tasty sprinkles and sauces. They could even use a combination of products as the sole ingredients for one of their desserts.

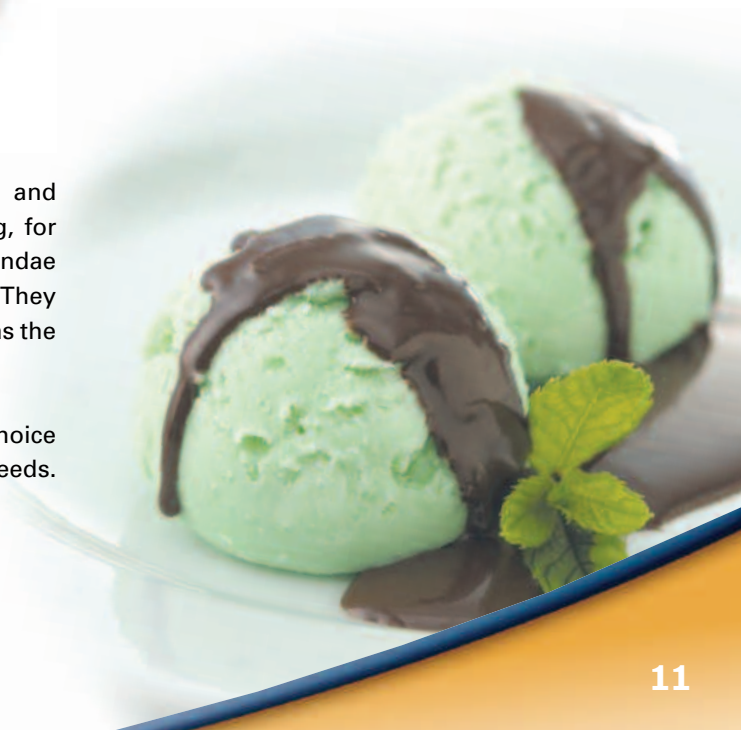
Our full range of sweet solutions delivers choice and versatility - the two things every chef needs.

our brands

As with all of our products, our range of sweet solutions is available in both branded and own brand varieties. That said, some of our sweet brands are rather famous in their own right. Take the Margetts brand, for example.

Margetts needs no introduction. You'll find Margetts products in kitchens all across the country, from their well-loved dessert sauces, through to their extensive range of fruit toppings and preserves.

Meanwhile, the Ravifruit brand - comprising top quality, frozen fruit products - comes personally recommended by Paul Bocuse, the internationally acclaimed three-Michelin-starred chef. It's a blessing that speaks volumes.



dessert sauces

Our Margetts range of dessert sauces are the ultimate iconic dessert sauces - ideal for ice cream, and loved by children and adults alike. Flavours range from Strawberry and Raspberry through to Chocolate, Butterscotch and Caramel.

ice cream

The largest supply of UHT soft-serve ice cream mixes, plus a comprehensive range of thick shake mixes.



toppings

A selection of tasty topping treats have been created to enhance any number of dishes - from Ice Cream through to Brownies and Cheesecakes. Currently available in five fantastic flavours under the Margetts Sprinkles brand name, they add a touch of colour, excitement and fun to any dessert menu.



custards & UHT creams

Our full range of custards and UHT creams are well known - and well-respected - throughout the trade for their versatility, stability and flavour. The range includes tailor-made products as well as branded solutions such as Aerosol creams, single and whipping creams.

fruit toppings & fillings

Fantastic fruit to make fantastic dishes. Includes Red Cherry, Blueberry and Blackcurrant, as well as classics like Bramley Apple and Garden Fruits.



fruit purées, coulis & I.Q.F's

Drawing on our global fruit resources, and innovative manufacturing procedures, we're able to supply a full selection of quality, frozen fruit products ideal for use in sweet and savoury dishes.

We've access to the very best crops, whose natural flavours we carefully preserve in a variety of products.

Ideal for discerning caterers, our purées contain 90% pure fruit, whilst our coulis offer an easy means for chefs to dress dishes. Meanwhile, our Individually Quick Frozen fruits (I.Q.F's) ensure year-long availability and excellent portion control.

preserves

Our preserves deliver classic flavours and high fruit content to ensure a quality product, suitable for use in the kitchen and front of house - covering every conceivable flavour from Apricot and Strawberry through to Red Plum and Lemon Curd.



beverage solutions



The out of home drinks market has changed massively over the last few years.

Not only do caterers have to contend with a booming café culture, lifestyle changes are turning consumers away from fizzy drinks to healthier alternatives.

As customers demand added value - from both hot and cold drinks - caterers must adapt their offering accordingly.

Which is why we've been working hard to help coffee shops, restaurants, hotels and bars grow their business accordingly, and meet consumers' changing needs.

We've filtered all our experience and expertise into a range of beverage solutions perfectly suited to today's market. So instead of following fashion, you can set it.



milkshake & slush syrup

Available in a variety of flavours, our milkshake and slush syrups are ideal for use with kiosk machines, offering instant appeal to children and young-hearted adults alike.

thick shakes

For the ultimate American style thick shake, make the most of our custom-made mixes.

syrups & smoothies

Our range of great-tasting coffee syrups are ideal for adding a touch of indulgence to hot drinks. Meanwhile, our selection of fruit-based smoothie mixes help create great-tasting smoothies with the simple addition of ice.

Our full range of flavours is continually updated according to industry trends, and include classic favourites such as Mango and Summerfruits.

frappés

Perfect for blending an Iced Coffee or Vanilla Crème frappé, our delicious frappé mixes offer an instant and innovative alternative to hot drinks. Our frappé mixes are available in liquid or powder format.



breakfast solutions

Embrace the trend for healthy, hot breakfasts with V*Go Porridge pots.

A unique new concept in breakfast snacking, the V*Go range of Porridge has been created especially for the 'on-the-go' market.

Available in 3 different flavours, V*Go taps into the growing consumer trend for luxury porridge. Customers simply pick a flavour on display, the operator then adds hot milk or water, and hey presto – there's a great breakfast snack to go.

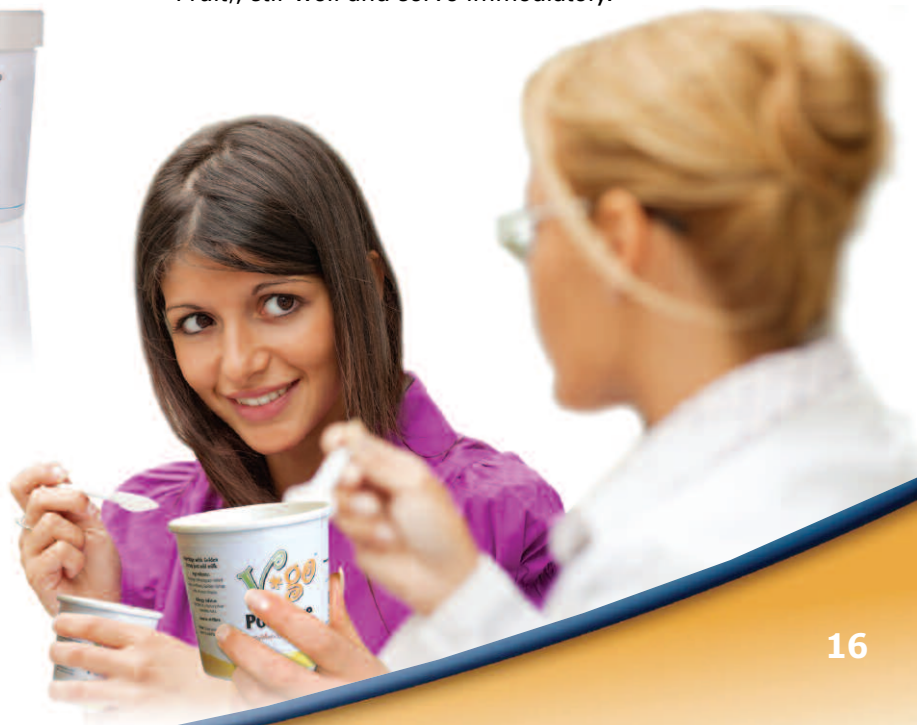
So boost your breakfast sales now - with V*Go.



how they work

Making up a V*Go Porridge pot couldn't be simpler. All you need is easy access to hot milk or hot water. The milk can be heated via the steam wand of an espresso machine (as long as it's not frothed), or even in a microwave.

The hot water can also come from an espresso machine, or directly from a kettle. Then all you need to do is decant the porridge into the pot, add the hot milk or water, and any additional ingredients if chosen (e.g Golden Syrup or Dried Fruit), stir well and serve immediately.



Discover more about Kerry Foodservice and our brands:
www.kerryfoodservice.co.uk Tel: **0800 917 3571**

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