

PLANT BASED BROCHURE 23/24

TREVORS FOODSERVICE

PLANT BASED CATERING
THE DO'S AND DONT'S

PLANT BASED FAVOURITES

SWEET TREATS
SAVOURY SNACKS
DRESSING UP

What's Influencing the Rise in Vegan and Plant-Based Diets?

It is easy to fall into the trap of automatically assuming that the term 'vegan' or 'plant-based' refers only to what is on our plates, however as more people around the world seek to embrace a compassionate way of living, all consumer sectors are sitting up and taking note. There is no doubt that restaurants and foodservice operators will continue to play a critical role in driving long-term growth of plant-based products – but there are many other influences too. When taking a closer look at the factors shaping the vegan and plant-based market, it is clear to see that if you are not yet serving this customer segment, you will soon be left behind!

Celeb Culture: From Ariana Grande, Billie Eilish and Beyonce to Katy Perry, celebrities all around the world are announcing their decision to adopt a vegan lifestyle, with many teaming up with cosmetics and fashion brands, using their immense social media power to encourage and influence fans.

A Change In Perception: Vegan athletes are changing people's perceptions of a plant-based diet, with many claiming their vegan diet improves their performance. Consumers no longer assimilate veganism

with a poor diet, instead they now see it as a way to improve their diet and lead a healthier lifestyle. Venus Williams credits her vegan diet for helping her stay at the top of her game and Formula 1 champion Lewis Hamilton regularly urges his fans to stop eating meat, claiming he has never felt better since adopting a vegan lifestyle.

Improved Availability: The increased availability of plant-based and vegan food has made it much easier for consumers to reduce their meat intake – whether shopping at a supermarket or dining out. The Good Food Institute reported that plant-based food sales grew nearly three times faster than total food sales from 2018-2020. This reflects not only the high levels of current demand, but also a latent appetite that is revealing itself as vegan and plant-based products become commonplace.

A Flexitarian Approach: The flexitarian market offers the most significant opportunity for growth in plant-based meals, with 30% of the meat-eating population now identifying as flexitarian. According to research by Mintel, over half of UK adults have eaten a meat substitute, rising to two thirds of the under-25 population.

Investing in Innovation: In 2019, the Vegan Society registered 14,262 products with the Vegan Trademark, up 49% on the previous year. Products made by companies including Flora, Alpro, Asda, Aldi, LUSH, Mars, Costa Coffee, Nestle, New Look and Café Nero now carry the Vegan Trademark and a record breaking

Sir David Attenborough's documentary "A Life On Our Planet" calls for people to adopt a 'mostly plant-based diet to save wildlife and the planet.



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In September 2020, Asda announced they will become the first UK supermarket to launch an ambient vegan aisle

259 new vegan menus were added to restaurant chains for Veganuary 2021

5661 new vegan products will be launched into supermarkets in time for Veganuary 2022. Food manufacturers in particular are focussing investments on improving the flavour and texture of key staples such as vegan cheese and yoghurt.

Food Intolerance: With an increasing number of consumers suffering from food allergies and intolerances, a vegan diet is welcomed by consumers who seek to cut specific ingredients such as cheese, milk or eggs from their diet.

The Domino Effect: Although a plant-based diet refers specifically to food, veganism is all encompassing. Industries such as fashion, cosmetics and homewares are booming, driving further interest in other categories. In 2019, Vogue reported that stock of vegan fashion products increased by 258%. Across the UK and US, the global vegan woman's fashion market was valued at \$369.9 billion in 2019 with revenue forecasted to reach \$1095.6 billion in 2027.

¹The Vegan Society

²The Grocer (March 2021) Veganuary inspires up to 1.5 million Brits

Vegan, Plant-Based & Vegetarian

WHAT'S THE DIFFERENCE & DOES IT MATTER?

Despite having been around for a number of years now, there is still a large amount of confusion around the difference between vegan and plant-based diets – layer vegetarianism on top of that and it becomes easy to see how terms get misapplied and miss-used.

Created in 1944 by The Vegan Society founder Donald Watson, the term 'vegan' describes someone who wants to identify as a person who avoids consuming or using products from animal derivatives in all aspects of their lifestyle on ethical grounds, preventing cruelty or exploitation of animals. Dairy, eggs, meat, fish, poultry and honey are therefore excluded from a vegan diet and animal derivatives such as leather, fats or bone that exist in other consumer products are also avoided.

Fast-forward 36 years and American biochemist Dr T. Colin Campbell introduced the term 'plant-based diet' to define a low fat, high fibre, vegetable-based diet which focusses purely on the health benefits of avoiding animal products. Some consumers adopt a 100% plant-based diet, cutting all animal products in the same way a vegan diet does, but other consumers adopt a 'plant-based' approach which may still include small amounts of dairy or honey.

A vegetarian diet is more akin to a plant-based approach, however consumption of dairy products and honey are not limited. Understanding the differences, as nuanced as they may seem in some instances, is important when describing dishes and connecting with your consumers. A slight error may lead to causing offence or falling foul of the Trade Descriptions Act 1968.



Still confused? Not to worry, we have created a handy quick-reference table to clarify the situation!

	VEGAN	100% PLANT-BASED	PLANT-BASED	VEGETARIAN
Reasons for choice	Ethical and environmental. Consumers want to prevent cruelty and exploitation of animals.	Health and the environment are the primary motivators.	Health and the environment are the primary motivators.	Health, the environment or religious beliefs are the primary motivators.
Extent of adoption	It involves the avoidance of animal products in all aspects of their lifestyle including food, clothing, cosmetics, homewares etc.	It is a dietary choice only	It is a dietary choice only	It is a dietary choice only
Does the diet include meat, fish or seafood?	No	No	No	No
Does the diet include dairy or honey?	No	No	Yes (small amounts)	Yes
Does the diet include processed foods?	Yes	Whole food ingredients that are processed as little as possible are preferred	Whole food ingredients that are processed as little as possible are preferred	Yes

What's Holding Back The Tide?

WHY CONSUMERS ARE CHOOSING NOT TO ADOPT A VEGAN OR PLANT-BASED DIET

As campaigners, environmentalists, scientists and celebrities continue to hit the headlines extolling the long-term need and virtues of a vegan diet, it is surprising that consumer numbers are not higher.

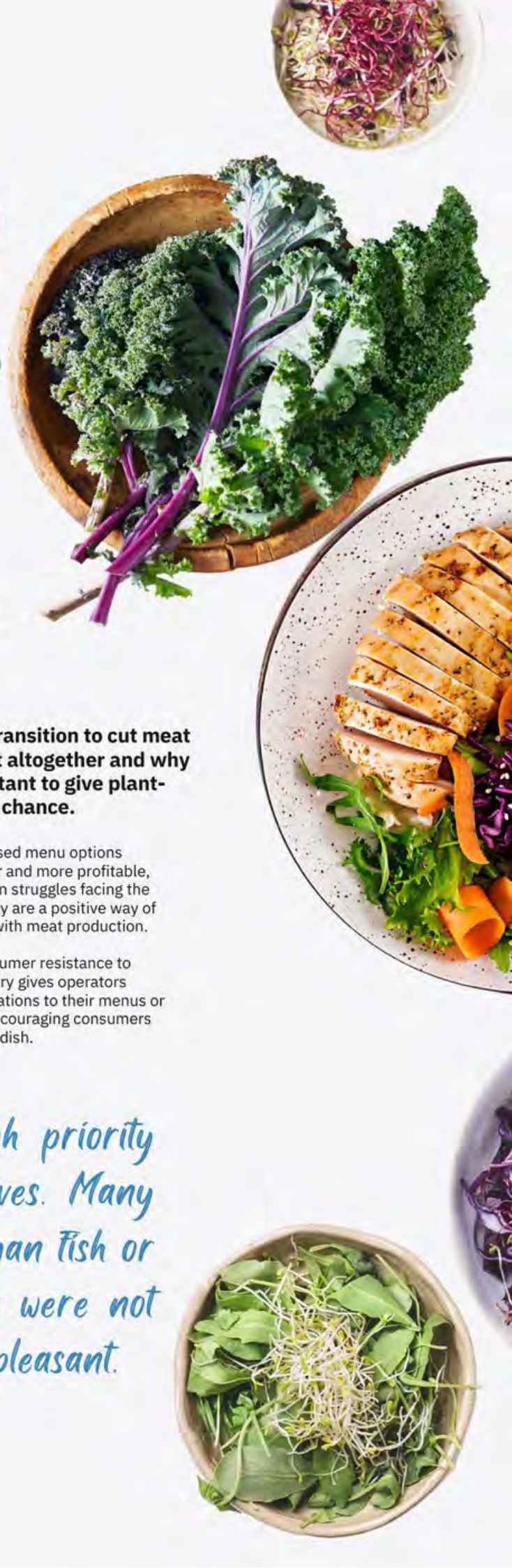
Research undertaken to uncover the perceived hurdles to adopting a vegan or plant-based diet has uncovered some interesting findings, explaining why 30% of meat eaters identify as flexitarian

but are yet to transition to cut meat out of their diet altogether and why many are reluctant to give plant-based dishes a chance.

Vegan and plant-based menu options are not only cheaper and more profitable, with the supply chain struggles facing the sector currently, they are a positive way of overcoming issues with meat production.

Understanding consumer resistance to avoiding meat or dairy gives operators scope to make alterations to their menus or communications, encouraging consumers to try a plant-based dish.

Texture and 'mouthfeel' is a high priority when it comes to meat alternatives. Many consumers are sceptical about vegan fish or meat because early introductions were not appetising and the texture was unpleasant.



aah!
VEGAN



CERTIFIED BY THE VEGAN SOCIETY

CODE	PRODUCT	CASE	CODE	PRODUCT	CASE
77054	Bisto Original Gravy Granules	1 x 1.8kg	4988	Bisto Vegetarian Gravy Granules	1 x 1.8kg
51099	Bisto Reduced Salt Gravy Granules	1 x 1.8kg	68815	Bisto Gluten Free Gravy Granules	1 x 1.8kg

WWW.PREMIERFOODSERVICE.CO.UK

@PremierFoods_FS
 PremierFoods_FS
 @PremierFoodsFoodservice

BARRIER

30% of consumers surveyed felt that current plant-based foods do not give them the nutrition they need. The protein trend is a big consumer driver influencing meat sales, highlighting the need for a plant-based alternative.



Identify protein in dishes such as chickpeas, lentils and millet. Find a simple but effective method to communicate how many of their 5 a day are present and here a vitamin rich vegetable such as broccoli, spinach, carrots or red cabbage to overcome concerns about nutrition.

Some plant-based meals are not as fulfilling to eat, leaving consumers feeling hungry.



Adding proteins such as legumes to dishes help to sustain a feeling of fullness for longer. Oats are also a great addition to dishes such as vegetable crumbles, soups, tart cases and meat-free meatballs because they are well known for being fulfilling.

40% of consumers surveyed were put off by 'weird' ingredients.



Demystifying unusual or new ingredients such as tempeh is important to help consumers understand more about what they are eating. Recipes which hero anything that may not be recognised should be given a feature spot and staff trained properly on how to describe/sell it.

Texture and 'mouthfeel' is a high priority when it comes to meat alternatives. Many consumers are sceptical about vegan fish or meat because early introductions were not appetising and the texture was unpleasant.



Fish and meat substitutes should only be introduced if you as the operator are convinced it is a strong likeness. Try to give dishes a variety of textures, making specific ingredients identifiable and the dish more enjoyable to eat.

There is a misconception that a diet without meat, fish or dairy is unhealthy.



As consumers continue to seek ways to improve their health and wellbeing, it is a great opportunity to highlight the vitamins, fibre or protein in a plant-based meal, celebrating its health credentials.

Consumers are seeking greater variety of plant-based or vegan cuisine.



From pies and pastries to curries and pizza, it's time to open up your kitchen to a world of flavour. Introducing vegan Mexican food or Thai food that's full of herbs and spices, not only satisfies consumer demand for flavour, but it also highlights that plant-based dishes can be exciting too.

Not being able to give up cheese is the main reasons for flexitarians not becoming vegan.



Cheese has undoubtedly been the dairy product that has struggled with flavour, texture and performance, however with fresh innovation coming through, it will not be long before vegan cheese matches its dairy counterpart, so keep trying and testing products as they launch!

A YouGov survey in 2019 found that 29% of 11-18 year olds wanted to reduce their meat consumption, but felt there were not enough options available in school and restaurant menus. This was also reflected in a further survey where options and availability restrictions were cited as the second⁴ biggest reason for not being vegan.



Historically, operators featured one vegan/vegetarian dish as a starter, main course and dessert, giving meat eaters much more variety. Attracting consumers in the vegan or plant-based space means that operators need to broaden the options available, so that meat free dishes are more than just a 'token gesture' on the menu.

¹MDPI (2019) Attitudes Towards Vegetarian and Vegan Diets in the United Kingdom

²Gold & Green Foods (2020) Toluna 500 Consumers

³YouGov (2019) Eating Better 2019 Youth Survey

⁴MDPI (2019) Attitudes Towards Vegetarian and Vegan Diets in the United Kingdom

The Dos and Don'ts of Plant-Based Catering

PLANT-BASED MENU SOLUTIONS GUIDE

Whether you are a care caterer, cost sector caterer, event caterer or restaurant owner, we know there are numerous things to consider when creating your menu and providing the day's service.

For many, adding plant-based dishes to the menu can feel like a daunting prospect. With the aid of our expert chefs, we have developed a few simple tips to prevent you from making some common mistakes.

DON'T FORGET THE SEASONING

In the same way that a steak needs seasoning, so do plant-based ingredients such as tofu and chickpeas. Amplifying flavour with a touch of salt and pepper or a few herbs and spices can turn a bland dish into something your customers want to come back for time and again. Some of our experts shared that they create a series of seasoning blends for use in the kitchen to instantly add umami, sweet, bbq or spice flavours to a dish, so pop open the tops to your spice jars and get creating!

DON'T OVERCROWD THE PAN

Many plant-based ingredients contain a lot of water so if you add too many to a pan, it is likely to result in a soggy mess because despite the heat, the moisture released has no-where to go, getting trapped under the layers above, resulting in steaming the food as opposed to frying.

DO GIVE CONSUMERS CHOICE

According to the CGA's Food Insight report, 25% of diners would choose a vegan dish when eating out but are frustrated by lack of options, so make sure you consider dishes that can be indulgent, healthy, quick bites or a satisfying main meal. Just as consumers who eat meat don't necessarily all want to eat beef or lamb, not all vegan or plant-based consumers will want to eat the same dish either.

DO BUILD FROM A VEGAN BASE

Whether you start with a vegan sweet chilli falafel wrap and offer halloumi as an extra, use a vegan chilli con carne as a main course and topper for nachos or build upon a vegan stew by adding sausages, a poached egg or seafood, starting with a vegan base immediately creates a plant-based option for your consumers. "When space back-of-house is limited, using a vegan base is a great way to save space and satisfy your vegan, veggie and meat-eating customers." Suggests Jenny Kenyon, Marketing Director, Paramount.

DON'T ASSUME ALL MEAT SUBSTITUTES ARE EQUALLY NUTRITIOUS

Legumes, vegetables, nuts and seeds all contain varying levels of fibre, protein, vitamins and minerals. Just because an ingredient may be trending, doesn't mean that it is delivering the nutrients your consumers need. "The most common misconception is adding Jackfruit to dishes. Whilst it is rich in fibre, it is not as high in protein. Unfortunately, jackfruit by itself cannot be a sufficient meat-replacement due to the lack of protein. Adding pulses, legumes, tofu or even nuts would boost the protein in the dish" says Justina Bajorinaite, Chef, V for Life.

DO PAT-DRY INGREDIENTS BEFORE MARINADING

Tempeh, seitan and tofu can be soggy and dry rubs won't stick if you do not squeeze some of the moisture out of them before cooking.

DO COMBINE PROCESSED FOODS WITH FRESH INGREDIENTS

Vegan dishes can become unhealthy very quickly if you rely too heavily on processed foods such as meat-free chicken and vegan bacon, it can also put consumers off because they don't know what they are eating. "Simply replacing meat ingredients in a pepperoni pizza with meat-free pepperoni and dairy free cheese can alienate a flexitarian consumer because they are unfamiliar or perceived as over-processed. Incorporating fresh and natural ingredients into the recipe, such as kale, spinach and peppers, creates a sense of familiarity, as well as improving the taste experience and nutritional credentials" suggests Matteo Ferrari, Chef & Co-Founder of White Rabbit Pizza.

DON'T WASTE CHICKPEA WATER!

Chickpea water – or aquafaba – is liquid gold in vegan kitchens and can be whipped up using a mixer to create chocolate mousse, pancake batter or meringues.

DO KEEP EXPERIMENTING

Vegan and plant-based food is evolving incredibly quickly so make sure you keep up to date with the latest product launches, put new ingredients to the test and continue getting creative in the kitchen.

Just because an ingredient may be trending, doesn't mean that it is delivering the nutrients your consumers need.

Snacks & dried fruit



CODE	DESCRIPTION	SIZE
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SNACKS + DRIED FRUIT

19368	Properchips BBQ Lentil Chips	24x20gm
10522	ProperCorn Sweet & Salty Popcorn	24x30gm
73150	Propercorn Salted Caramel Popcorn	24x28gm
26871	Country Range Currants	1x3kg
73128	Country Range Dried Apricots	1x3kg
99625	Country Range Dried Mixed Fruit	1x3kg
90877	Country Range Dried Pitted Prunes	1x3kg
64380	Country Range Pitted Dates	1x3kg
18122	Country Range Raisins	1x3kg



CODE:
73150



CODE:
19368



CODE:
10522



CODE:
19368



CODE:
19368



CODE:
19368

CODE	DESCRIPTION
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SNACKS + DRIED FRUIT

18374	Country Range Sultanas	1x3kg
40084	Curtis Banana Chips	1x1kg
48832	Funtime Sultana & Raisins	60x25gm
39989	Country Range Coconut Dessicated	1x2kg
25121	Country Range Flaked Almonds	1x1kg
96777	Country Range Hazelnuts	1x1kg
70532	Country Range Pecan Nuts	1x1kg
48228	Country Range Walnuts Halves	1x1kg

Dried Fruits are healthy and full of benefits for your body!

Breads, Bakes & Pasta



CODE	DESCRIPTION	SIZE
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BREADS + BAKES

75843	Katerbake Bao Hirata Bun 50gm	1x30x50g
45071	Katerbake Lebanese Flatbread 10inch	125x10"
55160	Katerbake White Pitta Bread	12x6s
47691	Kara Malted Wheat Petit Pain	1x70s
30881	Kara Bakers Basket asst bread rolls	1x54
88366	Country Range MK5 white sliced Floured Baps	1x48s
69369	Kara English Muffins	1x48x72g
76600	Kara Floured White Bap 4 Inch	1x48s
86579	Kara Mk4 High Fibre bread Bun	1x48s
81624	Baronia Wholewheat Penne pasta	1x3kg
81876	Baronia Wholewheat Spaghetti pasta	1x3kg
67454	Baronia Wholewheat Spirals	1x3kg
71577	Country Range Tricolour Spirals Fusilli pasta	12x500g
93626	Felicia Gluten Free Fusilli	12x500gm

CODE	DESCRIPTION	SIZE
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BREADS + BAKES

36127	Kara white Seeded Burger Bun 5 inch	1x48s
16774	Vegan Brioche Bun Mk4	1x48
35538	Del Farmhouse Banqueting Rolls F/B	1x250s
88022	Sourdough Bloomer Unsliced	12x650g
52721	Mini Tear Drop Naan	24x75gm
85703	Baked Crumpets Frozen	1x72
68815	Kara Frozen Sliced Vegan Brioche Style Buns	1x25lt
68815	Kara Frozen Sliced Vegan Brioche Style Buns	1x25lt
68815	Kara Frozen Sliced Vegan Brioche Style Buns	1x25lt

Our vegan baked goods range Feature bread, rolls, buns and flat breads...



CODE:
75843

CODE:
16774



CODE:
71577



CODE:
52721



Sauces & Pastes



CODE	DESCRIPTION	SIZE
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SAUCES + PASTES

51882	Cooks & Co Spiced Pizza Sauce	1x3kg
88864	Fontinella Plain Pizza Sauce	1x2.5kg
43679	Fontinella Spiced Pizza Sauce	1x2.5kg
70609	Maggi Rich & Rustic Tomato base	1x3kg
44363	Maggi Rich & Rustic Tomato base	1x800gm
26508	Knorr Arrabbiata Sauce	1x2.2lt
99267	Knorr Black Bean Sauce	1x2.2lt
92477	Knorr Tikka Masala Indian Paste	1x1.1kg
33542	Knorr Tandoori Indian Paste	1x1.1kg
73973	Lee Kum Kee Sweet & Sour	1x2.3kg
38201	Essential Cuisine Premium Instant Gravy	2x950gm
14532	Essential Cuisine Vegetable stock	1x800gm
68394	Essential Cuisine Wild Mushroom Sauce	1x800gm

CODE	DESCRIPTION	SIZE
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SAUCES + PASTES

46180	Knorr Madras Indian Paste	1x1.1kg
42339	Knorr Korma Indian Paste	1x1.1kg
10974	Knorr Balti Indian Paste	1x1.1kg
51611	Country Range Vegetable Bouillon Paste	1x1kg
84569	Major Vegetable Stock base Paste	1x1kg
12936	Bisto Vegetable Bouillon Paste	1x1kg
68815	Bisto Gluten Free Vegan Granules	1x25lt
51099	Bisto Gravy Blue reduced salt	1x25lt
77054	Bisto Gravy Granules Red	1x25lt
49888	Bisto Vegetarian Gravy granules	1x25ltr
33542	Knorr Tandoori Indian Paste	1x1.1kg
34752	Lee Kum Kee Thai Sweet Chilli	1x2.35kg
24374	Lee Kum Kee Hoi Sin Sauce	1x2.45kg
46596	Lee Kum Kee Plum Sauce	1x2.6 Kg



LOAD ME UP. WHOLE'SALE STYLE

Hey listen up. I might be sizzling on the back burner but I'm no substitute. My badass meatless vegan range is mouth-wateringly good for you, your customers and the planet. The messier, the better. My juicy, succulent moreish products can flex from fine dining to food trucks. Dress me up with sticky sauces or strip me back for naked glory. C'mon you know you want me.



QUORN VEGAN
BUTTERMILK STYLE
BURGER
78080
PER 2KG



SCAN FOR MORE.
I'VE GOT LOADS TO
SHARE OR HEN-PECK
YOUR SALES GUY

CHIQUIN

Condiments + ingredients

CODE	DESCRIPTION	SIZE
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CONDIMENTS + JAMS

17134	Country Range Assorted Jam Portions	100x20gm
25882	Country Range Strawberry Jam Portions	100x20gm
25631	Country Range Marmalade Portions	1x2.5kg
39886	Opies Spicy Tomato Chutney	1x1.15kg
48635	Opies Bramley Apple Cider Chutney	1x1.15kg
92718	Hellman's Vegan Mayonnaise	1x2.62lt
52578	Lion Vegan Mayonnaise	1x1ltr
58645	Country Range Premium Vegan Mayonnaise	1x1.1kg
56965	Country Range Dijon Mustard	1x2.27lt
16743	Country Range English Mustard	1x2.27lt
46000	Lion Wholegrain Mustard	1x2.27lt



CODE:
41516



CODE:
88214



CODE:
92718

CODE	DESCRIPTION	SIZE
------	-------------	------

CONDIMENTS + JAMS

79867	Lee Kum Kee Light Soy Sauce	1x1.9ltr
17644	Lee Kum Kee Dark Soy Sauce	1x1.9ltr
17246	Country Range Brown Sauce Bottle	1x4.3kg
98497	Country Range Tomato Sauce Bottle	1x4.5kg
69370	Country Range Mint Sauce	1x2.27lt
88214	Harrison Brown sauce Sachets 10gm	1x200s
41516	Harrisons Tomato sauce Sachets 10gm	1x200

CODE:
58645



CODE	DESCRIPTION	SIZE
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INGREDIENTS

32956	Gluten Free White Bread/Pizza Mix	1x3kg
21090	Middleton Gluten Free S/R Flour	1x3kg
31629	Middleton Gluten Free Plain Flour	1x3kg
41593	Middleton Gluten Free Oats	1x2.5kg
32796	Paxo Sage & Onion Stuffing	1x2.5kg
53158	Oxo Vegetable Stock Cubes	1x60

Feeling a little saucy?

Dairy Alternative



CODE	DESCRIPTION	SIZE
DAIRY ALTERNATIVES		
48460	Alpro Almond Milk Original	8x1ltr
51730	Alpro Prof Oat Milk Yellow	12x1lt
51478	Alpro Prof Soya Green	12x1lt
86472	Alpro Soya Sweet Original Blue	8x1lt
75891	Vitalite Dairy Free spread	1x2kg
27911	C/R 2kg Cooking & Baking margerine	1x2kg
80310	C/R Cooking & Baking Packet marg	36x250gm
87657	C/R Sunflower Spread Portion	1x100s
15264	Flora plant cream	1x1lt
31076	Violife Vegan Cheese	1x200gm



CODE:
31076



Dairy alternatives can provide a similar nutritional profile to dairy products and can be used in many of the same ways...

DOES EVERYTHING DAIRY DOES AND MORE



Rich and creamy
alternative to dairy

Violife
PROFESSIONAL

Meat Alternative



CODE	DESCRIPTION	SIZE
------	-------------	------

MEAT ALTERNATIVES

69542	KaterVeg Vegan Meatballs 14gm	1x1.5kg
44991	KaterVeg Vegan Mince	1kg
37577	KaterVeg Vegan Quarter pounder	24x113gm
92144	KaterVeg! Vegan Sausage	40x50g
20037	Spicy Beanburger	24x100gm
62000	Ratatouille	1x1kg
16803	Barbeque Jackfruit	1x1kg
44455	Luxury Traditional Nut Roast	24x200gm
13658	Breaded Fishless Fingers	1x1kg
20903	Garden Gourmet Fillet Pieces	1x2kg
28057	Garden Gourmet Sensational Burger	1x2kg
46597	Garden Gourmet Vegan Meatball	1x2kg
31476	Garden Gourmet Vegan Nuggets	1x2kg



CODE:
12558



CODE:
69542



CODE:
67300



CODE:
73314

CODE	DESCRIPTION	SIZE
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MEAT ALTERNATIVES

80399	Jackfruit Bao Buns	1x1.1kg
12558	Country Range Vegan Pasty	24x286gm
21306	C/R Vegan Sausage Roll 6 inch	66x132gm
78080	Quorn Buttermilk Style Burger	1x2kg
73314	Quorn Cumberland Sausages	1x2kg
29650	Quorn Vegan Fillet	1x2kg
67300	Quorn Vegan Fishless Fingers	8x200gm
58552	Quorn Vegan Nuggets 21gm	1x2kg
17298	Quorn Vegan Sausages	1x2kg

LET'S GET READY FOR VEGANUARY



TRIAL GARDEN
GOURMET® THIS
JANUARY WITH OUR
EXTRA DEALS



SERVING SUGGESTION



SCAN FOR
VEGANUARY
RECIPE
INSPIRATION

Garden
Gourmet®

GARDEN GOURMET® - REG. TRADEMARK USED IN AGREEMENT WITH THE TRADEMARK OWNER.

Drinks



CODE	DESCRIPTION	SIZE
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FRUIT DRINKS

44807	Rubicon Black Cherry Raspberry can	12x330ml
19553	Rubicon Mango Cans	24x330ml
10804	Rubicon Passion Fruit Cans	24x330ml
53988	Country Range Nas Apple & Blackcurrant Cordial	2x5lt
18994	Country Range Nas Lemon Cordial	2x5lt
36491	Country Range Nas Orange Cordial	2x5lt
26035	Freshers NAS Blackcurrant Cordial	2x5lt
83488	Freshers NAS Orange Cordial	2x5lt
91497	Country Range Nas Blackcurrant Cordial	2x5lt
63721	Radnor Fruits Apple & Raspberry	24x330ml
50565	Radnor Fruits Cherry & Vanilla	24x330ml
75993	Radnor Fruits Sparkling Lemon & Lime	24x330ml
69814	Radnor Fruits Orange & Mango	24x330ml

MILKSHAKE FLAVOURS

43466	Freshers Reduced Fat Cocoa Powder	1x500gm
89623	Crusha Milkshake Banana	1x1lt
25618	Crusha Milkshake Raspberry	1x1lt
34366	Crusha Milkshake Chocolate	1x1lt
43115	Crusha Milkshake Strawberry	1x1lt
98372	Crusha *Nas* Chocolate milkshake	1x740ml
63378	Crusha *Nas* Strawberry milkshake	1x1lt

Take a sip and let our
drinks take you on a trip!



CODE:
73314



CODE:
34366



Radnor FRUITS



SPARKLING

Vegan

Made with **45%**
fruit juice

Preservative FREE
No added sugar

1 of **5**
your a day



@Radnor_Fam

Desserts



CODE	DESCRIPTION	SIZE
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DESSERTS

82757	Love Vegan Chocolate Ripple	1x5lt
18548	Love Vegan Vanilla Bean	1x5lt
30476	Biscoff Vegan Speculoos Cheesecake	1x14ptn
84300	Country Range Vegan black forest fudge cake	1x14ptn
64083	We love cake Gluten Free Lemon Tart	1x12
89817	We Love Cake Chocolate Orange Tart Gluten Free	1x12
26035	We Love Cake Salted Caramel Chocolate Tart	1x12
11135	Vanilla Non Dairy Ice Cream	1x900gm
22466	Alpro Caramel Dessert	6x4x125g
13718	Alpro Smooth Choc Dessert	6x4x125g
31215	Alpro Vanilla Dessert	6x4x125g
21872	Dawn Chocolate Chunk Vegan Cookie	1x30



CODE:
82757



CODE:
18548



CODE:
84300

CODE	DESCRIPTION	SIZE
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JELLY AND CUSTARDS

19923	Birds Custard Powder	1x3kg
94518	Birds Chocolate Custard Powder	1x2.5kg
34261	Birds Strawberry Custard Powder	1x2.5kg
34025	McDougalls Vegetarian Orange Jelly Crystals	3.5kg
16402	McDougalls Vegetarian Raspberry Jelly Crystals	3.5kg
24774	McDougalls Vegetarian Strawberry Jelly Crystals	3.5kg

CODE:
34025



CODE:
18548



Desserts you can really be proud of...

Small bites and Sides



CODE	DESCRIPTION	SIZE
------	-------------	------

SIDES & FRIES

99386	Country Range DC Seasoned Wedges	1x2.5kg
91885	Country Range Double Crunch Sweet Potato Fries	4x2.5kg
77966	Country Range Double Crunch Shoestring Fries	1x2.5kg
12296	Country Range Double Crunch fries black 10mm	1x2.5kg
27034	Country Range Seasoned Waffle Fries	4x2.5kg
52432	Country Range Double crunch Fries 14mm green	1x2.5kg
82644	Country Range Triple Cooked Fries 19mm red	1x2.5kg
85133	Country Range Roasted Potatoes	4x2.5kg
96723	Country Range 9mm Crispy Coat Fries	4x2.5kg
44735	Country Range Freeze Chill Steak Chips	4x2.5kg
27238	Country Range Sweet Potato Fries	1x2.5kg
62232	Country Range Freeze Chill Chips 7mm	4x2.5kg
20217	Country Range Beer Battered Onion Rings	4x2.5kg
36848	Lamb Weston Potato Dippers	1x2.5kg

CODE	DESCRIPTION	SIZE
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SMALL BITES

66894	Ajinomoto Apple Gyoza	1x400gm
34297	Lamb Weston Seasoned Crispy Cubes	1x2.5kg
99056	Lamb Weston Potato Puffs	1x1kg
23284	Lamb Weston Seasoned Twisters	1x2.5kg
44727	Gluten free Vegetables Indian Selection	3x20
79626	Daloon Onion Bhajis	50x35gm
79651	Daloon Mini Vegetable Spring Roll	100x20gm
24369	Daloon Mini Vegetable Samosa	80x30gm
15872	Daloon Mini Vegetable Spring Rolls	90x20gm
33117	Daloon Vegetable Samosa	40x70gm
54135	Daloon Falafel 25gm	60x25gm
73176	Proper Cornish Secondary Pizza Roll	60x124gm
28606	Katerveg unbaked 6inch Vegan Sausage Roll	40x100g
31792	KaterVeg Mediterranean Vegetable Tart	12x260g
93725	Gluten free Vegan Moroccan Cauliflower Bites	1x1kg

delicious small bites and sides
bursting flavour.

CODE:
36848



CODE:
33117



CODE:
93725



Country Range Plant-Based Favourites

Whether you are looking to broaden your menu with some quick and easy plant-based snacks or develop more dishes with a vegan base, The Country Range Brand has over 300 vegan and plant-based items in stock to support your catering needs. Here are a few of our most popular items and firm favourites:



DRESSING UP

Simplify your store cupboard with our range of relishes, dressings, sauces and mayo, designed to accompany any salad, wrap or burger. Launched earlier this year, our vegan mayo has been hugely popular and has received rave reviews from taste tests, with many not able to tell the difference between vegan and non-vegan products.

SWEET TREAT

Decadent and full of flavour, our vegan Black Forrest Fudge Cake is Pre Portioned for ease and efficiency in the kitchen.

Vegan Black Forest Fudge Cake



Vegan Sausage Rolls

SAVOURY SNACKS

Our frozen vegan sausage rolls and pasties are ideal for cafes and pub restaurants, providing a hearty treat that is simple to prepare for eat in or takeaway meals.

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