

Bespoke Foods

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Since starting out in 1982, when it began selling Belgian butter biscuits to Harrods, Bespoke Foods has grown its range of imported goods to 87 brands from around the world. Sourcing its products from Europe, America, Asia and Africa, Bespoke supplies a range of products from traditional Italian pasta to German gingerbread and Madagascar chocolate. The company distributes to over 700 delis and farm shops throughout the UK, in addition to department stores and supermarkets.

Nem Viet

Made using traditional recipes, this range of Vietnamese meal kits and sauces is produced and packaged



exclusively in Southeast Asia. Each product features an on-pack recipe, product information and cooking tips to help create a real Vietnamese experience. This range includes a spring roll kit with a trade price of £1.70 per 156g pack.

Delouis Mayonnaise

Made using authentic French recipes, this mayonnaise is created using sunflower oil, fresh lemon and free range eggs. This product, which was relaunched this year with a new fresh and modern look, is available in 250g packs from £1.88

lbsa

This Spanish-made range of products includes roasted peppers, caramelized onions and two tortilla mixes. These "simple and easy to prepare" mixes make



traditional Spanish omelettes in two flavours – potato and potato & onion – and are available in 350g packs (trade £2.08).

Brands include:

Amaretti del Chiostro, Briannas, Buiteman, Connétable, Delouis, Filet Bleu, Filotea, Frank's RedHot, French's, Jardine's, La Mortuacienne, La Truffe Cendréem, Leksands Knäckebröd, Madécasse, Malay Taste, Marine Gourmet, Maretti Bruschette, Ndali, Nem Viet, Peanut Butter & Co, Pertzborn, Plaza del Sol, Quinta D'Avo, Rufus Teague, S&B, San Marcos, Soul, Thai Taste.

Infinity Foods

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Since starting up in 1971 with a small shop in Brighton, Infinity Foods has expanded into a national distributor of organic, Fairtrade and natural products.

It boasts an extensive range of vegetarian and gluten-free products, from store cupboard essentials to freshly baked bread and seasonal fruit and vegetables.

The West Sussex-based company sources its fairtrade products from around the world. The first company in the UK to stock Fairtrade organic Basmati rice from Pakistan, its range now includes quinoa from Ecuador and dates from Tunisia as well as cashew nuts, brazil nuts, sesame seeds, mango and various rices.

Its Infinity Foods organic range is all certified by The Soil Association.

Alongside hundreds of food lines, the company also supplies a variety of non-food items including cleaning products, packaging and publications.

Anthony Rowcliffe & Son

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Founded in the late '60s, Anthony Rowcliffe & Son supplies artisan Continental and British farmhouse cheese to independent retailers, selected multiples and the foodservice trade.

But just because his family's firm has been around a long time doesn't mean that chairman Tim Rowcliffe (left) isn't looking to improve its offer.

"We were in danger of becoming a 'Play It Again Sam' company," Rowcliffe tells FFD. "We needed to up our game with the supply base. Just about anybody can bring in cheese from France or Italy."

Over the last couple of years, Rowcliffe has secured deals to become the sole UK agent for a number of Continental exporters. Its catalogue now features exclusives such as Le Cret Gruyère, Cantile Mozzarella di Bufala and Arrigoni Taleggio.

Currently Rowcliffe is working on his firm's Spanish offer. He is particularly proud of the Don Juan Manchego from Alimentias and recent addition Monte Enebro.

He now plans to upgrade the company's offering of Spanish charcuterie. He also has his eye on some lesser-known gems from French producers. While his current focus is on redeveloping the Continental side, Rowcliffe stresses the company is still very committed to supporting British artisan cheese-makers.

Among the other products Rowcliffe offers exclusively are Castellino olives, Deli-cious On Tap oils & vinegars and Negroni charcuterie.

Monte Enebro

Described by Rowcliffe as "perhaps Spain's greatest goats' milk cheese", Monte Enebro is made by Rafael Baez, a retired builder-turned-cheese-maker, and his daughter in Ávila. "Mild, bright and tangy" when young and more pungent as they mature, only 7,000 of these pasteurised cheeses are produced every year.



Trou de Cru

This miniature Epoisses was developed by cheese-maker Robert Berthaut in France's Bourgogne region. Ivory in colour with an orange edible sticky rind, it is moulded in small rounds and washed with Marc de Bourgogne brandy.

