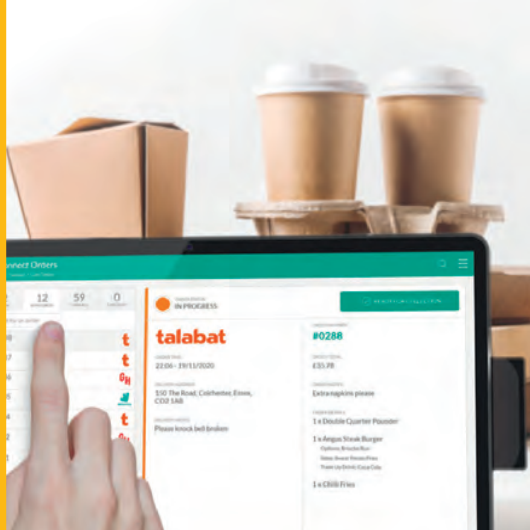




THE CATERER SUPPLIER AWARDS 2021



Welcome



The Caterer's 2021 Supplier Award winners represent a range of manufacturers, producers and suppliers who succeeded in the past year by developing

new products and equipment to inspire your guests.

We spoke to many businesses last year who commended their suppliers for their support during a challenging time for the industry. From finding solutions to shortages to extending credit and stockpiling equipment, suppliers have gone the extra mile to ensure sites stay open.

The winners detailed over the next few pages provide a range of products that add value to your business, and have supported the NHS, the homeless and those in desperate need of food, drink, and cooking facilities throughout the pandemic.

Lisa Jenkins
Managing editor
The Caterer

The judges



Andrew Aston
Head of wellness and nutrition, BaxterStorey



Julie Barker
Foodservice consultant



Adam Bateman
Culinary director, the Grand hotel Birmingham



David Bentley
Consultant, Bentley Associates



Ed Bircham
Director, Humble Arnold Associates



Al Crisci
Directorate of safety and rehabilitation, HMPPS



Julian Edwards
Consultant, Foodservice Allergen Management



Kate Gould
Consultant, Keg Catering Equipment Evaluation Services



Mark Kendall
Commercial director, CedaBond



Vic Laws
Consultant, AVL Consultancy



Steve Munkley
Vice-president Craft Guild of Chefs and consultant chef, Steve Munkley Associates



Charlotte Partridge
Senior procurement analyst, CH&Co



Jane Pendlebury
Chief executive, Hospa



Neil Phillips,
Drinks specialist and the Wine Tipster



Charlotte Rouse
Head of mobilisations and supply chain for London, BaxterStorey



Mark Taylor
Director, Bloom Foodservice



Jamie Warley
Head pastry chef, Sofitel London St James



Carl Weldon
Chief operating officer, HFTP



Charlie Weller
Key account manager, Space Group



Ken Winch,
Consultant, Ken Winch Design



Bakery product of the year

Doughboys, Sourdough Pizza Base

These pizza bases use locally sourced Italian ingredients including seawater and a natural liquid yeast sourdough before being proofed for 24 to 48 hours. They are hand-stretched in Italy before being par-stone baked and sealed fresh for delivery. Just add sauce and toppings and bake for three minutes in a pizza oven, or eight minutes in a standard oven.

Judges' comments: "These taste fantastic – authentic with just the right amount of salt and olive oil flavour. There is a homemade style with a great aeration and no proving required, just top and cook."

www.doughboys-pizza.co.uk/foodservice



Cold beverage award

Anon, Bittersweet Aperitif

Designed for spritzing, mixing and Negroni-making, the bittersweet apéritif from Anon Drinks blends natural flavours and botanicals including wormwood, vermouth, orange, gentian and quassia extracts. The palate profile is complex and developed with hints of orange, citrus and herbs.

Judges' comments: "A good strong taste with a delicious aroma, sweetness and bitterness. The bottle would look great on the back bar."

www.anondrinks.com



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COMBINE NATURAL
BOTANICALS AND
FLAVOURINGS TO
CREATE DELICIOUS
NON-ALCOHOLIC
LIBATIONS

www.anondrinks.com

Products

Dessert of the year

Brakes, Vegan Belgian Sweet Waffles

Vegans and non-vegans alike will be able to enjoy these vanilla-flavour vegan waffles. They come individually wrapped to be used as needed after defrosting at ambient temperature for one hour.

Judges' comments: "This is a substantial waffle, and an excellent vegan product too. Convenient for service, just unwrap and warm up. It is appropriately sweet."

www.brake.co.uk

Hot beverage award

Easy Joe Coffee Roasters, Mayni Indigenous Community Coffee

The Mayni in Junin, Peru, grow this coffee beneath the forest canopy, without the need for the destruction commonly associated with traditional coffee farms. The growers harness their natural landscape while protecting the natural eco-system, foliage and wildlife, handpicking their crop of coffee beans to minimise any damage.

Judges' comments: "This is an outstanding coffee – one of the best I've tasted in a long time. It's smooth and a great all-rounder with a nutty, chocolate flavour and aroma. It has a great CSR story and is an excellent product."

www.easyjosecoffee.co.uk/the-mayni

Larder and Dairy product of the year

Belazu Ingredient Company, Fig Leaf Vinegar

Belazu has created a Cabernet Sauvignon wine vinegar balanced with fig leaves. It is acidic and sweet with notes of toffee and almond, which the company says could make it an interesting ingredient for cocktail makers.

Judges' comments: "This is a delicious vinegar, it's very well balanced with a subtle back note of fig that softens the vinegar, so it's not too sharp. Great product as an alternative to balsamic or a simple salad dressing."

www.belazu.com

Plant-based product of the year

Gold&Green, Protein Flakes

Protein Flakes are made from oat bran, pea and fava bean protein, making them high in protein and fibre. They have a neutral flavour, providing an alternative to meat in a variety of applications, from Italian and Indian to Chinese.

Judges' comments: "This is a very versatile product. It has a similar texture to mince and a great story around regenerative farming. This is tasty – I'd eat this without questioning if it was a plant-based product, it's a great base for everything."

www.goldandgreenfoods.com/uk/food-service



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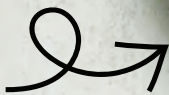
PROTEIN INGREDIENTS

GAME CHANGING PLANT BASED PROTEIN
FOR MANUFACTURERS AND CHEFS

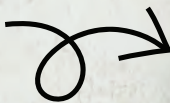


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of the Year



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we reserve the right to withdraw sample offer at any time.

Products

Seafood product of the year

Brakes, Dockside Argentinian Rosso Shrimps (peeled and deveined)

The large dockside Argentinian rosso shrimps have been peeled and deveined and individually quick-frozen. This variety is pink in colour when raw.

Judges' comments: "The flavour of these is really good – and they look great on the plate. They are a generous size and cook up well."

www.brake.co.uk



Meat or poultry product of the year

Brakes, South American Angus Ribeye Steak (28-day aged)

Aged for 28 days for superior flavour and texture, these steaks are trimmed for consistent weight and thickness for portion control and to minimise waste. Ribeye is from the forerib and features a central marbling of fat, delivering flavour and succulence.

Judges' comments: "This is a very good steak at a good price. It has excellent fat and flavour and cooks well at medium-rare."

www.brake.co.uk

Beverage equipment award

Franke, A300

With its interactive screen and patented automatic EasyClean system, the A300 automatic coffee machine, is a smaller alternative that can be used in venues where space is limited.

Judges' comments: "The A300 is a great all-rounder and ideal for smaller locations. The automated cleaning is a real bonus for operators."

www.franke.com/ch/en/cs.html



Brakes' South American Angus Ribeye Steak (28-day aged)

THE AWARD-WINNING FRANKE A300

BIG IMPACT, SMALL FOOTPRINT

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reddot winner 2021



Franke A300

Short on space but high ambitions? Then the Franke A300 can help by bringing great coffee experiences into places where space is limited. With its intuitive, easy-to-use touchscreen, automatic EasyClean system and the integrated FoamMaster™, your premium quality coffee is just seconds away.

Want to know more? Contact us at Franke Coffee Systems Ltd, Handley Page Way, St Albans, Herts AL22DQ. Tel : 01923.635700, coffee.franke.com

FRANKE

MAKE IT WONDERFUL

Products

FOG or waste management equipment

Filta, FiltaFOG Cyclone

The FiltaFOG Cyclone system uses eight hydro cyclones to separate and recover grease in two stages. Energy consumption costs as little as 3p a day to run as there is no heater element. High-quality recovered oil can be added to UCO for use as biofuel as the moisture content is less than 1%.

Judges' comments: "This is a great system offering a two-stage fat and grease separation and recovery. There's no need for staff to remove covers, so that means a reduced cleaning time, better hygiene, and no smell."

www.filta.co.uk



Hygiene product of the year

Mechline, HyGenikx HGX-W-10F

This wall-mounted sanitisation system removes 99.99% of airborne viruses, including Covid-19, in under three hours. It is designed for use in foodservice such as cold rooms and food prep areas. It can cover 10m².

Judges' comments: "This is such a smart piece of kit with advanced technology – it's a practical piece of kit and there should be one or two in every kitchen."

www.mechline.com



Light equipment product of the year

Wrapmaster, Wrapmaster Flexsil-Lid

A range of reusable, food-grade silicone lids that fit most international sizes of gastronorm trays and steam pans. These lids have been certified by the National Sanitation Foundation, and have a patented, lip-lock design that reduces food waste with an airtight seal.

Judges' comments: "These are such versatile pieces to have in the kitchen, particularly from a hygiene and sustainability perspective."

www.wrapmaster.global/en



Silicone Gastronorm Lids

A range of reusable food-grade silicone lids that fit most international sizes of gastronorm trays and steam pans, including stainless steel, plastic, polycarbonate, melamine and ceramic.



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www.wrapmaster.global



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Products



Multi-functional cooking product of the year – joint winners

Rational, iVario Multifunctional Cooking System

The iVario multifunctional cooking system boils, fries and deep-fries and therefore can stand in for almost all conventional cooking appliances. It has an intelligent assistant while cooking up to four times as fast, and with up to 40% less energy compared to conventional cooking appliances.

Judges' comments: "This modern tilting pan has more advanced technologies as standard, as well as a higher searing capacity than the previous model. It's great in terms of energy efficiency and provides such a lot of flexibility in the kitchen."

www.rational-online.com

Synergy Grill Technology, CharGo

The Synergy CharGo operates as both an oven and a grill and can be used indoors under extraction and replace a standard chargrill or charcoal oven.

Judges' comments: "Such a versatile piece of British-made equipment. This can be used to steam, smoke, slow-cook and grill all from one unit, allowing maximum flexibility."

synergygrill.com

Prime cooking product of the year

Synergy Grill Technology, Synergy eGrill

The eGrill technology provides an electric solution for commercial kitchens. It turns the liquid that comes from the food back into a vapour which helps baste the food as it cooks. Synergy eGrill is built around a system of elements, hot plates and an air vortex system, delivering high heat with 25% less electricity consumption.

Judges' comments: "Synergy Grill has a great reputation for its gas grills and there is a place for an electric one. This delivers such high heat too and uses a lot less energy than other grills."

synergygrill.com

Technology – workforce management award

Bizimply Workforce Management Software

Bizimply has created an all-in-one workforce management system, including scheduling, time and attendance, payroll, timesheets, mobile apps, GPS clock-in and pre-shift checklists.

Judges' comments: "This allows the operator to manage all their processes in one place. Why wouldn't you want to use a system like this – it simplifies so many tasks giving you instant records."

www.bizimply.com



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Products

Rapid cooking product of the year

Unox, Bakerlux SPEED.Pro

This speed-baking oven saves kitchen space by combining convection and high-speed ovens. It accelerates cooking times using convection, microwave and conduction in a compact unit measuring 0.4m².

Judges' comments: "Fast and efficient and pretty useful in any kitchen. It's great that it's so flexible, providing multiple ways to cook, with convection, microwave and conduction."

www.unox.com/en_gb

Sustainable product award

Sous Vide Tools, Sustaina Pouch

The sustaina pouch is a 100% compostable vacuum tool for storage and cooking. It breaks down to granular levels within 26 weeks, and can be used for sous vide cooking, steaming, microwaving or boiling in a pan. They are transparent, allowing for easy identification of the product.

Judges' comments: "These are fantastic – what a great innovation. They are made from rice, potatoes, corn and a fossil fuel copolymer – making them a very environmentally friendly product."

www.sousvidetools.com

Technology – innovation of the year

Wi-Q Connect

Wi-Q Connect is a delivery integration solution designed to help hospitality venues bridge the gap between multiple delivery partners and a venue's point of sale or property management system.

Judges' comments: "This is a practical and useful piece of technology, saving time for the operator and allowing them to manage delivery partners, stock and orders from one place to create a smooth operation."

www.wi-q.com

Warewasher of the year

Hobart, Profi Two Level Washer

This warewasher builds up, not out, with two stacked wash chambers doubling the capacity and productivity of a conventional hood-type machine without doubling its footprint or energy/detergent use.

Judges' comments: "The water saving credentials of this machine are impressive, doubling the capacity and productivity of a conventional hood-type machine but without increasing the footprint in kitchens already struggling for space."

www.hobartuk.com/products/warewashing/two-level-washer

All prices are available from the suppliers direct





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* When compared to a standard hood-type warewash machine.

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