

Essential Products

Explore the hottest products on the market this season with our showcase of speciality stock



Time for an Oil Change

Long established and widely recognised brand, Oleifera offers consumers one of the very best home grown cold pressed rapeseed oils. Wonderfully versatile in the kitchen, Oleifera is a multi-purpose oil, particularly good for stir-frying, roasting, dressings, mayonnaises, marinades and baking. Winning accolades and awards for its mellow tones and wonderful subtle nutty flavour, Oleifera enhances natural flavours and the simple process of cold pressing means nothing is added or taken away.

The result? A tasty product that is perfectly pure. Featured in 2010's *Great British Menu* and a component part of the winning dish, Oleifera has more recently appeared on Channel 4's *Cookery School* and *Saturday Kitchen*. Healthier than the alternatives (1/2 the saturated fat and 10 x more Omega 3 than Olive Oil), it is a good source of natural Vitamin E. Oleifera is a Great Taste Award winning cold pressed rapeseed oil; a wonderfully simple product packed full of natural goodness.

New Yoghurts

Two brand new lines have been launched by Tims Dairy's family based business in Buckinghamshire, after the success of the retail range of yogurts launched in April 2009.

Tiny Tims Kids Wholemilk Yogurts (4 pack x 85g) represent a break into the children's category. Suitable for children from the age of six months these 'no bits' wholemilk yogurts which include banana, strawberry, peach and raspberry flavours offer parents a great tasting, nutritious option for a snack or dessert with no hidden nasties.

Greek Style Yogurt with Raspberry (175g) is an addition to the popular range of medium pot Greek style yogurts which are ideal for snack or dessert options, and include natural, honey and blackcurrant. Made with fresh British milk and only natural ingredients, these new yogurts are a fantastic addition to the range.

The eye-catching packaging gives the product excellent shelf presence and the existing range has proved very popular in farm shops, delis, independent retailers, specialist food halls and catering outlets.

**For more information please contact
Tims Dairy, E: sales@timsdairy.co.uk,
W: www.timsdairy.co.uk.**



Pure Heaven from Devon

For fresh tasting cream that lasts and lasts look no further than the delicious and exciting range of products from The Devon Cream Co. The company take the freshest Devonshire cream, give it an extended life of up to 12 months and package it in recyclable churn shaped glass jars which look great in any deli or farm shop.

The delicious flavour ensures repeat sales whilst the extended shelf life means no wastage for retailers. Sell fresh berries or scones near the Double Devon or Clotted Cream, meringues near the Strawberry Crème Fraiche or Lemon Crème Fraiche, fresh pasta near the Crème Fraiche or mince pies and Christmas pudding alongside the Clotted Cream with Brandy.

**For more information please contact Coombe Castle T: 01225 812712,
E: mary@coombecastle.com**



An Intense Range of Mint

Profiting from the success of its range of award-winning peppermint chocolates and teas, Summerdown has just launched two new peppermint scent diffusers: lavender & peppermint; and camomile, lavender & peppermint. Both capture the timeless essence of the English countryside.

Over the last decade, Summerdown has reintroduced pure English mint – traditional Black Mitcham peppermint – to this country, relearning lost farming skills from America and combining them with the latest technology at its farm in the foothills of the Hampshire downs.

The resulting single estate peppermint oil, distilled on the farm, has a cooler, more intense flavour and scent than other varieties and is used to make Summerdown's delicious chocolates and teas.

Now, by combining this oil with the oils from other aromatic plants also harvested on the farm, these two exciting new scent diffusers have been produced. Naturally, they both create a clean, fresh and captivating atmosphere in the home.

**For more information please contact
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W: www.summerdownmint.com**