



**Nudo** is a British company based in rural Italy, with a unique scheme whereby people can adopt one of the olive trees in the company's grove. They then receive the produce from their tree over the course of the year - olive oil, lemon oil and olive oil soaps. By adding local producers into the adoption scheme and forming co-operatives, the company is helping the economic vitality of the region and encouraging other olive groves to convert to organic farming.

Nudo's other claim to eco-fame is that it's one of the few companies and is highly carbon negative, setting aside a quarter of its land to forest to offset its carbon footprint. It even uses dissolvable maize baubles as its packing filling and a portion of profits go into planting new baby olive trees. For every olive tree adopted, Nudo donates a pound to the Woodland Trust's 'Trees for All' programme.

### No nasties, naturally

Former chef, Sue Widdicombe established **The Intolerable Food Company** in 2005. Initially, she wanted to produce quality ready meals from local produce but after discovering she suffered from food intolerances and allergies, as do one in 12 people in the UK, Sue decided to focus on creating a range of ready meals suitable for people with food intolerances.

Sue adapts traditional recipes for her meals by using gluten, wheat and dairy-free ingredients. Most are also free from additives preservatives, sulphites, sesame seeds, MSG, eggs, and shellfish.

**The Original Candy Company** was one of the pioneers of natural flavours and colours for its sweets and this policy has won its products a place in Hamleys, the Tower of London and the Tussauds Group - family attractions looking for a healthier alternative.

Bringing a taste of tradition to the confectionery sector, **Summerdown Pure Mint** will be launching its new

chocolate mint crisps through its distributors, The Fine Confectionery Company and Atkins and Potts.

During the last decade, Summerdown has reintroduced 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.

What it has developed is a rare, single estate peppermint oil now used in the manufacture of all its peppermint products. Bright, fresh and aromatic, it is very different from the harsher, blended, imported peppermint of the past 60

### In the bag

The name **Ecobags** says it all. The family-run company, founded in 2003, has developed into a brand name for eco-friendly alternatives to throw-away carrier bags, specialising in the design and supply of high quality, custom made re-usable bags. The show sees the launch of a new range of totally biodegradable Jute bags that do not require the natural plant fibres to be laminated.

### Olives, olive oils and speciality oils

Amongst its range, **Odysea** sells traditionally cured loose Organic Kalamata Olives. Hand selected from Rovies, an agricultural co-operative on the island of Evia, this is one of only a handful of Greek groves to use traditional methods of hand selection to harvest its olives, which are produced without the use of chemical fertilisers and pesticides.

**Golden Oils Ltd** was established a year ago as a result of the founder's interest in the relationship between natural edible oils and the maintenance of the cardiovascular system. Building on knowledge of the specific properties of Siberian pine nut oil and its extensive health benefits, Golden Oils offers a unique range of tasty nut and seed oil blends suitable for garnishing salads and hot dishes.

### Marinades, sauces and condiments

**The Amazing Food Company** will be using the show to launch Dulcet Cuisine's delicious range of gourmet and award-winning all-natural marinades, sauces, mustards, rubs and spices into the UK market. The products are all natural, vegetarian and wheat and gluten-free.

### Nuts and Snacks

**Passion Shed** will be exhibiting its new range of premium sweet and savoury snacks inspired by tastes from some of the culinary capitals of the world - Spain, Italy, Morocco and Switzerland.

Passion Shed's Brian Cardy and friends Sarah James, Lily Barlow and Richard Millington scoured Europe to source the very best ingredients and create the five exquisite flavours using premium extra virgin olive oils, the finest Modena balsamic vinegars, the best quality nuts and the ultimate indulgent ingredient - Swiss chocolate.



### Conserves, Jellies and Curds

**Thursday Cottage** started making hand poured conserves, marmalades, jellies and curds 45 years ago in Somerset in a cottage kitchen of the same name. Now located in Essex, it is launching a new range of organic English preserves and marmalades at the show featuring traditional seasonal fruit such as Damson, Greengage and Quince.

**Mondo Berry Ltd** is the first company in the UK to produce Sea Buckthorn and Aronia berry jams. Sea Buckthorn berries have been widely used for food and for medicinal purposes in Scandinavia, Russia and China for centuries but it is a forgotten berry in the UK - even though it grows here. Both Sea Buckthorn and Aronia berries offer outstanding nutritional properties, bringing a new experience to consumers.



### Speciality sugars

**Quai Sud** of France, describes itself as a "high quality flavour designer". It began with vanilla from Madagascar, moved into flavoured cane sugars, and now the company has more than 1000 lines, including cocoa beans, salts and spice mixes. One innovative



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