

Bringing exciting new tastes from the UK to Ireland

Conrad Hotel, Earlsfort Terrace, Dublin 2 • Wednesday 4th November 11.30 a.m. – 2.30 p.m.

UKTI and FDEA are delighted to introduce some of the UK's most interesting food and drink producers to the Irish market.

UK Trade & Investment (UKTI) is the British Government's Trade and Investment development body. We work with UK-based businesses to ensure their success in international markets, and encourage Irish companies to look to the UK as their global partner of choice. With close to 50 billion Euro of trade in goods and services flowing between the UK and Ireland every year, our countries are natural business partners. To find out how UKTI can help your business prosper and

grow, contact our team at the British Embassy in Dublin: Tel: +353 (0)1 205 3775, www.britishembassy.ie

FDEA represents and supports UK Food & Drink Exporters as they strive to continue the amazing export performance of the past few years. Our members range from large well known food and drink companies to small specialist producers and the FDEA is able to help you source products from all over the UK. We will be available on the 4th November to help you find new suppliers. You can contact us via www.UKFDEA.com or email us: enquiries@UKFDEA.com.

The Anglesey Sea Salt Company

Brynsiencyn, Llanfairpwllgwyngyll, Anglesey, LL61 6TQ, Wales.

T: +44 (0)1248 430871 • F: +44 (0) 1248 430399 • www.seasalt.co.uk

Contact: Alison Lea-Wilson E: alison@seasalt.co.uk M: +44 (0)7721 531898

Multi award winning hand harvested Halen Môn sea salt is available in different sized pure flakes, combined with warm organic spices, cut with Tahitian vanilla, smoked over Welsh oak and mixed with organic celery seeds. Packed in professional chefs' cartons, bulk packed for ingredients and for the retail and gift market.



B + K Augustin Ltd

4 St. Francis Drive, Chatteris, Cambridgeshire, PE16 6BS, England.

T: +44 [0] 1354 693 476 • www.kimbeau.co.uk (coming soon)

Contact: Kim Kent-Augustin E: kim@la-trinity.co.uk M: + 44 [0]7868735483

Kimbeau invites you to share in an exciting authentic range of products.

A young company, Kimbeau registered as B + K Augustin Ltd; has spent the last three years developing and refining each of its range of products. Made with authentic tropical produce to capture authentic Caribbean flavours, our products have been readily accepted on the niche market and we now seek to have them carried in selected stores. We envisage Kimbeau becoming the largest manufacturer of authentic Caribbean products in the UK.



Brazilian Flavours Limited

Commerce Court, Challenge Way, Cutler Heights Lane, Bradford, West Yorkshire, BD4 8NW, England.

T: + 44 [0]871 231 3399 • F: + 44 [0] 1274 667 277 • www.brazilianflavours.net • E: sales@brazilianflavours.net

Contact: Isabel Gordon | E: bel@brazilianflavours.net M: + 44 [0]7947 795 651

Isabel's Brazilian Flavours is a relative new-comer to the gluten-free market with a small range of naturally gluten and wheat free home-baking mixes, which have been very well received by the coeliac community, with huge positive consumer reviews. The products have an innovative and chewy texture - almost gluten-like, which is something that is distinctly lacking in most other gluten-free products available today. Furthermore, the dough can be frozen and baked direct from frozen. Available from Waitrose and quality food stores.

- Gluten & Wheat-Free • No Artificial Preservatives, Colours or Flavour • No Sugar & Low in salt
- Suitable for Vegetarians



Breconshire Brewery

Ffrwdgrech Road, Brecon, Powys, LD3 8LA. Wales.

T: +44 [0] 1874 623731 • F: +44[0] 1874 611434 • E: sales@breconshirebrewery.co.uk • www.breconshirebrewery.com

Contacts: Howard Marlow M: +44[0] 7970547690 Graham Powell +44 [0]7813013388.

Traditional Ales & Bottled Beers brewed in the heart of the Brecon Beacons National Park using water drawn from under the surrounding mountains and using only the freshest and best of the country's grown Malt and Hops

Products: RAMBLERS RUIN, Gold Medal winner International Beer Challenge 2009 and Champion Old Ale of Wales 2008. GOLDEN VALLEY Champion beer of Wales 2004/5. CRIBYN Champion best bitter 2009.



Caribbean Savouries Ltd

PO Box 60911, London, W12 8HY, England

Dublin Office: 61 Monastery Drive, Clondalkin, Dublin, Rep of Ireland

T: +44 [0] 2087467883 • F: +44 [0] 2087434713 • E: info@caribbeansavouriesltd.com • www.caribbeansavouriesltd.com

Contacts: Susan Kelly – email: SusanKelly@caribbeansavouriesltd.com T: 00353872106042

Derek Kelly – email: DerekKelly@caribbeansavouriesltd.com T: 00353863624579

Short listed - World Food Award 2009 - Best New Product

The Jamaican patty is equivalent to a hamburger or a sandwich. It is made from slightly crusty pastry dough formed into a semi-circle envelope filled with the most delicious fillings, Beef (Spicy and Mild), Jerk Chicken, Curry Chicken and Vegetables. The Vegetable patty is wrapped in a whole wheat crust. Once tasted never forgotten.

The patties are frozen, microwaveable and individually wrapped in the state of the art microwave susceptor to maintain that crispy texture for convenient heating in minutes.

The patties can be oven baked - it only takes twelve to fifteen minutes.

Caribbean cuisine is a market trend which is gaining acceptance in the USA, UK and around the world with its huge potential for growth.

Chase Distillery Ltd

Rosemaund, Herefordshire, HR1 3PG, England.

T: +44 [0] 1432 820920 • www.chasedistillery.co.uk

Contact: George Shropshire E: george@williamschase.co.uk M: +44 [0]7827 344922

Chase English Potato Vodka – The Spirit of Herefordshire

Chase Vodka is Britain's first potato vodka! Using potatoes grown on the farm, this super premium vodka is distilled five times in a bespoke, handcrafted copper still and 70ft rectifier, with 42 bubble plates, before being chill filtered and hand bottled. A truly artisan product. Extremely smooth, with a mild creamy quality and a note of almonds. Chase Distillery is housed in a retro-style hop kiln building on owner William Chase's farm in Herefordshire. Chase Distillery has also used its' luxurious vodka to produce a range of award winning fresh fruit liqueurs: rhubarb, raspberry, blackcurrant, elderflower and white peach.

Cool Apple Ltd

PO Box 1091, Cheltenham, GL50 9LN, Gloucestershire, England.

T: +44 [0]242 231120 • E: glen@coolapple.co.uk

Contact: Glen Friel

Friels cider is a 100% apple, medium dry cider made to the highest standards using only natural ingredients. We are the first bottled cider not to use additional sulphites enabling us to create a clean and refreshing taste.

- 100% apple cider
 - No added sugar or sweeteners
 - No added colourings
 - No added flavourings
 - No added sulphites
-

Cotswold Fayre Ltd

Units 9-11, Manor Farm, Peppard Common, Henley-on-Thames, RG9 5LA, England.

T: +44 [0] 8456-121201 • F: +44 [0] 8456-121202 • E: sales@cotswoldfayre.co.uk • www.cotswoldfayre.co.uk

Contact: Paul Hargreaves, Managing Director M: +44 [0] 7956-361468 E: paul@cotswoldfayre.co.uk

Cotswold Fayre has grown over 10 year to be the premier distributor of British Specialty Food and Drink in the UK. The company is continually bringing the latest innovative and interesting products into its range and currently has over 1,600 lines from over 120 artisan producers. On a small scale Cotswold Fayre has been supplying independent retailers in Ireland for the last few years, but now senses an opportunity to grow this business. As well as the best range of products available, Cotswold Fayre offers 2-3 day direct pallet deliveries, excellent and friendly service, and payment in either Euros or sterling.

Devine Foods Ltd

2 - 3 Arches Business Centre, Mill Road, Rugby, CV21 1QW, England.

T:+44 [0] 1788 570075 • E: info@devinefoods.co.uk • www.devinefoods.co.uk

Contact: Rosemary Ndukuba, E: info@devinefoods.co.uk • M: +44 [0]7961 299 674

Devine Foods is an award winning family business that specialises in manufacturing specialist chilli based products which are supplied to Caterers, Food Manufacturers, Hotels, Ethnic Food Companies, Food Service sector and independent food companies in UK and Europe. This is all done in our well equipped and modern contract packing department kitchen. Our products portray a true taste of African authentic flavour making it an important ingredient in most African, Asian, Continental, English and Oriental dishes.



The Hawkshead Relish Company

The Square, Hawkshead, Cumbria, LA22 0NZ, England.

T: +44 [0] 15394 36614 • F: +44 [0] 15394 36728 • E: info@hawksheadrelish.com • www.hawksheadrelish.com

Contact: Kate Nicholson Sales/Marketing Manager E: Kate@hawksheadrelish.com

M: +44 [0] 7854 167496

The Hawkshead Relish Company are artisan producers of award winning preserves ranging from jams to chutneys, mustards to mayonnaises, sauces to savoury jellies. Based in the Lake District; the distinctive range boasts the finest locally sourced ingredients, handmade without any artificial colourings, flavourings or preservatives. Hawkshead Relish has become synonymous with the art of culinary excellence supplying retail, gift and food service. With over 100 innovative products the range promises to raise the consumer to a higher threshold of gastronomic gusto.



Impex International

Importers & Exporters Limited, PO Box 66161, London, SE1P 5SA, England.

T/F: +44 [0] 2072378428 • E: sales@iiiiae.co.uk • www.iiiiae.co.uk

Contact: Zoe Stevens E: zoe@iiiiae.co.uk M: +44[0] 7960526151

Impex International is the UK's number one exporter of British award winning foods in the categories of Fine Food, Speciality Food and Organic Food. We specialise in exporting to niche markets, working closely with small and medium sized UK companies, including some of the most passionate and talented organic and fine food producers. Our wish is to introduce to consumers world-wide the fine taste of British food and drink. So don't miss out, come and visit our stand at the show.



Invest Northern Ireland – Food Division

Drumalane Mill, The Quays, Newry, BT358QS, Northern Ireland

T: + 44 [0] 28 9069 8530 • F: + 44 [0]28 9043 6536 • E: foodmarketing@investni.com • www.buynifood.com

Contact: Shane McArdle ROI Food Sector Marketing Advisor E: shane.mcardle@investni.com

M: +44 (0) 7817173516

Invest NI is the region's economic development agency, providing tailored support to the food and drink sector domestically and internationally in respect of Northern Ireland. Want fresh food and drink ideas? At Invest NI, our specialist team can offer personal guidance on thousands of products from over 450 suppliers in Northern Ireland and can assist with introductions, sampling, menu development and much more.

buynifood.com

ACCESS TO 100S OF QUALITY NI PRODUCTS

It's Only Natural Ltd

143 Harvist Road, London NW6 6HB, England

T: + 44 [0] 208 968 0328 • E: itsonlynaturaluk@gmail.com • www.itsonlynatural.eu

Contact: Dan Brown E: dan@itsonlynatural.eu • M: +44 7903 834 698

It's Only Natural are introducing the Fruit Freezie – a 100% natural squeeze-up ice lolly made from fresh fruit juice and purees. It contains no added sugar or sweeteners, no concentrate and absolutely no artificial additives. Available in Orange & Mango and Apple & Pear. With fun and vibrant kid-friendly packaging, Fruit Freezies are both a desirable treat for children and a reassuringly healthy alternative for parents.



Little Valley Brewery

Turkey Lodge Farm, New Road, Cragg Vale, West Yorkshire. HX7 5TT, England.

T: +44 [0]1422 883 888 • F: +44 [0] 1422 883 222 • www.littlevalleybrewery.co.uk

Contacts: Sue Cooper & Wim van der Spek E: sue@littlevalleybrewery.co.uk wim@littlevalleybrewery.co.uk

Little Valley Brewery is situated in the Upper Calder Valley in West Yorkshire, England.

Our beers are organically produced and environmentally sound from the quality of the ingredients through to delivery. This assures you of a pure, natural and fresh tasting range of beers.

Little Valley uses the most pure, organic and natural ingredients and brewing know-how for every brew. We offer a range of bottle conditioned beers for a broad range of tastes – from Traditional English to Continental Styles and Specialities. Little Valley is approved by the Soil Association and the Vegan Society – we do not use isinglass in our beers. Little Valley is also a licensee of the Fairtrade Foundation for its Ginger Pale Ale.

Mad Hatter Tea Company

10 Racecourse Road, Richmond, North Yorkshire, DL10 4TG, England.

T: + 44 [0] 1748 850 850 • F: + 44 [0] 1748 822 151 • E: info@mad-hatter-tea.com • www.mad-hatter-tea.com

Contact: Michael J. Harrison E: ceo@mad-hatter-tea.com M: +44 [0] 07976 722 723

Michael's spirited journey from conception to fulfilling his dream of launching a new tea-brand has taken almost a decade - from painstaking research, links with the Indian Tea Board and many overseas trips, visiting different tea plantations before discovering the right combination that offered consistent quality, flavour and taste. The final perfectly balanced blend - 80% sourced from a variety of tea plantations in India and 20% from Kenya - offers great depth of colour, combined with a rich smooth and curiously refreshing clean taste that appeal to both adults and children alike. 'A Taste of Wonderland' guaranteed with every sip.



Mortimer Chocolate Company Ltd

66 Windmill Road, Mortimer Common, Berkshire, RG7 3RL, England.

T: +44 [0]118 9332073 • F: +44 [0]118 9332073 • www.mortimerchocolate.co.uk

Contact: Adrian Smith: Managing Director E: Adrian.smith@mortimerchocolate.co.uk • M: +44 [0] 7710006628

Gorgeous, full-flavoured pure dark chocolate powders made by us in the UK, from origin cocoa mass. High in cocoa solids (70%).

Currently 4 in the range: West African, Ecuador, Ghana and South American.

A unique gentle process retains all the chocolate flavour in a powder, which readily dissolves making a rich chocolate drink. The powders also melt easily to deliver intense chocolate flavour in your recipes.

These premium quality fine chocolate powders, have fantastic flavours characteristic of the origin cocoas. They are fun to use and very versatile – drink, cook, sprinkle over cappuccino or just eat!

Samsi Japanese

36-38 Whitworth Street, Manchester M1 3NR, England.

T: +44 [0]161 279 0022 • F: T: +44 [0]161 279 0023 • E: newsamsi@aol.com • www.samsi.co.uk

Contact: Sam Gore

Samsi Japanese cuisine was established in 1993, beginning as highly acclaimed, award nominated chain of restaurants. After the success of the restaurants, the shops and Delis began to be opened in 2002.

Due to demand we are delighted to launch our own brand new range of sauces and ready meals.

The UK is renowned for its expertise and innovation in ethnic foods, even amongst the experts, Samsi shines and in 2009 was nominated by the NWDA for a prestigious innovation award for their ready meals which offer restaurant quality, healthy options for retail.

For food service the meals are the perfect substitute for an in-house Japanese chef. From Japanese breakfasts to fine dining options as fresh, frozen and ambient choices.

Village Dairy

Tal-y-Bryn, Llanefydd, Denbeigh, LL16 5R, North Wales.

T: +44 [0]1745540256 • F: +44 [0] 1745540278 • E: Llaeth@villagedairy.co.uk • www.villagedairy.co.uk

Contact: Owain Roberts M: +44 [0]7919416988

Village Dairy yoghurts are produced on the family farm in the heart of the Welsh countryside and have been awarded Gold Awards at The Great Taste of London over the last five years. The creamy delicious yoghurt comes in 14 different mouth watering flavours. Our luxury range suitable for any top table come in 4 exciting flavours Lemon & Limoncello, Dark Rum & Raisin, Celtic Coffee (Inc Irish Whiskey) Apricot Brandy

A low fat healthy dessert to eat any time of the day.

Womersley Fine Foods

Womersley House, Albert Street, Benson Lane, Normanton, WF6 2HX, West Yorkshire, England [New address from Dec 09]

T: +44 [0]1977 602293 (Current phone number) • E: sales@womersleyfinefoods.co.uk • www.womersleyfinefoods.co.uk

Contact: Wendy Preston M: +44 [0] 7841202697 Rupert Parsons M: +44 [0]7968134046

Womersley Fine Foods is a family-run food producer based in Yorkshire. Over the past thirty years, the Parsons family has used the finest ingredients to develop their range of delicious fruit and herb based dressings and jellies for use at home and in the professional kitchen. Using only natural ingredients, we are proud that our products all show fabulous intensity of flavour that perfectly reflect the aromas and tastes of their herb and fruit titles. Our versatile flavours can transform any dish, sweet or savoury, producing a high-class treat for everyone's taste buds.

Yorvale Ltd

Fossfield Farm, Acaster Malbis, York YO23 2 XA, England

T: +44 [0]1904 706702 • F: +44 [0]1904 702378 • E: icecream@yorvale.co.uk • www.yorvale.co.uk

Contact: Lesley Buxton (owner/director) • M: +44[0]7900990609 • E: lesley@yorvale.co.uk

At Yorvale, we use the finest ingredients to produce rich, creamy dairy ice cream from our family farm in the heart of Yorkshire. Our cows graze on lush Yorkshire grass and, as they only ever produce milk for our ice cream, they enjoy a stress free life and produce really creamy milk. Within 45 minutes of milking, we mix the milk with double cream and we use only natural ingredients, flavourings and colourings to create ice cream that tastes divine. Our ice cream and sorbets are packed full of fruit and we create unusual flavour combinations that whet the appetite.

