



UNIVERSAL COOKERY AND FOOD FESTIVAL 2021

FESTIVAL PROGRAMME & EXHIBITION GUIDE



14th September 2021

Mudwalls Farm, Warwickshire



HEADLINE SPONSORS



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@cookeryfoodfest #UCFF2021



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COLOURS OR FLAVOURS



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or scan the QR Code



OVERALL TIMETABLE

AT A GLANCE

TIME	MAIN STAGE	GLOBAL KITCHEN STAGE	FORAGING TOURS	ORCHARD WALK	
09:00					
09:15	Past Perfect - history of British Food				
09:30					
09:45		Filipino Cuisine			
10:00			Tour 1		
10:15	The Birds and the Bees - truth about pesticides, sustainability and all that!				
10:30					
10:45				Tour 1	
11:00					
11:15	Keeping it social!				
11:30		Modern British Game	Tour 2		
11:45					
12:00					
12:15				Tour 2	
12:30					
12:45					
13:00		Modern East End	Tour 3		
13:15					
13:30	Silence sucks... let's talk!				
13:45				Tour 3	
14:00					
14:15					
14:30	Local Heroes		Tour 4		
14:45		Catalan Cuisine			
15:00					
15:15				Tour 4	
15:30	Brand & Deliver - death of the high street?				
15:45					
16:00			Tour 5		
16:15					
16:30					

Join us for Beer & BBQ from 5pm with live music from a local band.

Please note: Speakers, timings & topics are subject to change.

MENU

BREAKFAST

Morning Glory!!! – That first whiff of grilled bacon in a soft bap!
Gluten free options available

“THE BREKKONETTO” – breakfast in a cone with piggy sprinkles

Veggie Toastie – with plant cheese and ezme
(VG) Gluten free options available

Sponsors: *Speciality Breads, Bidfood, Jestic Ltd,
PlantNation, Oliver Kay Produce,
Belazu Ingredients Company, Essential Cuisine, Westlands*

LUNCH

Selection of Pizzas

The Farmers Kitchen – Roasted vegetables,
tomatoes, cheese *(VG)*

Truffle Snuffler – Peka Kroef gratin potatoes,
truffled cheese, spinach

The Duchy Spanish Pig – Duchy Charcuterie Nduja,
burnt lemon and pesto

Persian – Apricot harissa Pure South lamb,
yogurt and pomegranate

Applewood Smoked Pork Shoulder – smoked chilli ketchup *(VG)*
Gluten free options available

Farmers Garden Slaw *(GF, V)*

Wings of ucff Love

Sponsors: *Pan Artisan, Jestic Ltd, Duchy Charcuterie, Bidfood,
Consistent Shred, Belazu Ingredients Company,
Oliver Kay Produce, Custom Culinary, Peka Kroef B.V.,
Alliance Farmers' Produce, Westlands*

BBQ

Korean BBQ Brisket – with rice and liquor *(GF)*

Southern Indian – spiced chicken *(GF)*

Lemon Pepper Vegetable Kebab –
with spicy orange dressing *(GF, V)*

Sponsors: *Custom Culinary, Bidfood, Oliver Kay Produce,
Jestic Ltd, Westlands, Essential Cuisine*

THANK YOU

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HEADLINE SPONSORS



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TOGETHER WE ARE STRONGER



Hospitality
Action



SUPPORTED BY



CHAPTER
COFFEE ROASTERS



EXHIBITORS A – Z

STAND 40

Adlington Ltd

Pheasant Oak Farm, Hob Lane,
Balsall Common CV7 7GX

T 01676 532681

W www.adlingtonltd.com

SUPPORTER

Alliance Farmers' Produce



ALLIANCE

FARMERS' PRODUCE

SINCE 1948

Unit 6 Shepherdess Walk Buildings, 25a
Underwood Street, London N1 7LG

T 020 7566 5000

E foodservice@alliancenz.co.uk

W www.alliance.co.nz

TOGETHER WE ARE STRONGER

Association of Pastry Chefs



E info@ukapc.co.uk

W www.facebook.com/Association-of-Pastry-Chefs-UK-77633904258

Our aim is to promote the highest standards of pastry and education and to encourage young people into the industry, promote produce and share ideas.



J E S T I C
FOODSERVICE SOLUTIONS

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jestic.co.uk

info@jestic.co.uk

01892 831 960



SPONSOR

EXHIBITORS A – Z

STAND 57

Atkins & Potts Ltd

Unit 3 Studland Estate, Gore End Road,
Newbury, RG20 0PW

T 07841 987782

E nicola.young@atkinsandpotts.co.uk

W www.atkinsandpotts.co.uk

Atkins & Potts is a family business,
producing award-winning exceptional
quality food since 2005.

All Atkins and Potts products are lovingly
made by a fabulous team. All our
products boast proper proportions of
the key components; not token amounts,
just generous quantities of the freshest
finest ingredients, giving them a depth of
flavour, which has become our signature.

SUPPORTER

BASC



Marford Mill, Rossett, Wrexham LL12 0HL

T 01244 573 000

W www.basc.org.uk

The British Association for Shooting and
Conservation (BASC) promotes best
practice in sustainable shooting in the
UK and the game meat that live quarry
shooting produces, whether that be
wildfowl, game birds, rabbit or venison.

STAND 23

Belazu Ingredient Company

74 Long Dr, Greenford UB6 8NB

E marketing@belazu.com

W www.belazu.com

It all started in 1991 when George, our
co-founder, took a trip to see his mum
in Provence. He returned to the UK a
few quid lighter, but with a van full of
fresh olives and a big dream. 30 years
later and we have come along way,
but we are still searching for the best
the Med has to offer, still hungry to
find what's new and still striving for the
highest quality.

STAND 19

Bidfood

814 Leigh Road, Slough SL1 4BD

T 01494 555 900

E benwoodhouse@bidfood.co.uk

W www.bidfood.co.uk

Proud to be one of the UK's leading
foodservice providers, Bidfood works
behind the scenes delivering food
to over 40,000 customers who feed
people out-of-home, 365 days a year,
in all walks of life, including hotels,
restaurants, pubs, workplace, travel
and leisure venues, prisons, care homes,
hospitals, schools and universities.

STAND 50

Bradley Smoker

Halwell Business Park, Unit 9, TQ9 8LQ

T 01803 712712

E dan@grakka.com

W www.bradleysmoker.co.uk

We didn't invent food smoking, we
perfected it!™ For restaurateurs, home
chefs, and all smoking enthusiasts.

STAND 38

TOGETHER WE ARE STRONGER

British Culinary Federation



80 Farmer Ward Road, Kenilworth,
Warwickshire CV8 2DN

T 07859 950858

E secretary@

britishculinaryfederation.com

W www.britishculinaryfederation.com

The formation of the British Culinary
Federation is the result of the Midlands
Association of Chefs and the Chefs &
Cooks Circle joining together. The Chefs
& Cooks Circle was the most senior
chefs' association, founded in 1948 and
the Midlands Association of Chefs was
an immediate success story, following its
foundation in 1978.

FLOORPLAN 2021

REGISTRATION



REFRESHMENT
SMITHS OF LONDON
ESPRESSO BAR

54 53

61	57	59	52
62	63	69	

EXIT

41	44	60	55	30
43	45	47	48	49

31	40	68	38	37
32	33	34	42	36

46	27	23	22
24			26

EXIT



Global Kitchen
Stage

- R** Smiths of London
- R** Chapter Coffee Roasters
- 1** The Tomato Stall
- 2** The Real Olive Company
- 3** Just Rachel Ice Cream Ltd
- 5** Farrington's Mellow Yellow
- 6** The Craft Guild of Chefs
- 7** Grande Cuisine Ltd
- 8** Westlands
- 9** Dudson
- 10** Worcester Produce
- 11** PlantNation
- 12** Consistent Shred
- 13** Hillfarm Oils Ltd
- 14** Hospitality Allergen Support UK
- 16** Williams Refrigeration

- 17** Essential Cuisine
- 18** Oliver Kay Produce
- 19** Bidfood
- 20** GFT Retail UK Ltd
- 21** Custom Culinary
- 22** Speciality Breads Ltd
- 23** Belazu Ingredient Company
- 24** Menter a Business
- 25** Manik Ventures Ltd
- 26** Family Secret Ltd
- 27** Precision Refrigeration
- 30** Capreolus Fine Foods Ltd
- 31** White Rabbit Pizza
- 32** Zero Carbon Farms Ltd
(Growing Underground)
- 33** Netherend Farm

FLOORPLAN 2021

REFRESHMENT
CHAPTER
COFFEE
ROASTERS

1 2 3 5 6 7

12 11 10 9 8
13 14 16 17

21 20 19 18



Main
Stage



ENTRANCE

51
CUSTOM CULINARY
FOOD TRUCK

ORGANISERS OFFICE

REFRIGERATED
TRUCK

PREP KITCHEN

67
JESTIC LTD

65
MUDWALLS
FARM

25
MANIK
VENTURES LTD

50
BRADLEY
SMOKER

34 Peka Kroef B.V.

36 Tracklements

37 Pimhill Farm Ltd

38 British Culinary Federation

40 Adlington Ltd

41 Quincely

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43 FWP Matthews

44 The Shropshire Spice Company

45 Jess's Ladies Organic Farm Milk

46 ChicP

47 Godminster

48 Mr Trotter Ltd

49 Wild and Game Ltd

50 Bradley Smoker

51 Custom Culinary Food Truck

52 Wenlock Spring Water

53 The Master Chefs of Great Britain

54 Droitwich Salt

55 Cambrook Foods Ltd

57 Atkins and Potts Ltd

59 Kits Kitchen

60 Trailhead Fine Foods Ltd

61 Fatherson Bakery

62 The Snaffling Pig Co.

63 Institute of Hospitality

65 Mudwalls Farm Limited

65 University of Warwick
Crop Centre

67 Jestic Ltd

68 The Guild of Fine Foods

69 Cottage Delight Limited

EXHIBITORS A – Z

SUPPORTER

BWT UK Ltd



- T** 01494 838128
E waterandmore@bwt-uk.co.uk
W www.bwt.com/en-gb/

Our globally leading expertise, innovative technologies and high-quality products enable us to deliver water in the perfect quality for every need in life's undertakings, and to reliably ensure maximum safety, hygiene and health in our daily contact with water.

STAND 55

Cambrook Foods Ltd

Unit B1 / B2, Howard Tenens Estate,
Macadam Way, Andover SP10 3LF

- T** 01264 319980
E info@cambrookfoods.co.uk
W www.cambrookfoods.co.uk

Specialists at baking, seasoning and caramelising the best grades of nuts.

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INTRODUCING CONSISTENT SHRED™ PIZZA CHEESE



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& TEXTURE

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TO REDUCE
WASTE

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STRETCH



Find us at **Stand 12** in the **Farmers Market** at Universal Cookery & Food Festival

SPINNEYFIELDS

EXHIBITORS A – Z

STAND 30

Capreolus Fine Foods Ltd

Uphall Farmhouse, Rampisham,
Dorset DT2 0PP

T 01935 83883

E david@capreolusfinefoods.co.uk

W www.capreolusfinefoods.co.uk

Capreolus is a family-run charcuterie producer in Dorset. They follow timeless artisan techniques to make a wide range of charcuterie. They have won numerous awards including six products with 3 Stars, six with 2 Stars, and five with 1 Star at the 2019/2020 Great Taste Awards.

SUPPORTER

ceda



PO BOX 683, Inkberrow,
Worcestershire WR7 4WQ

T 01386 793911

E info@ceda.co.uk

W www.ceda.co.uk

ceda represents over 100 of the most dynamic companies in the country that design, install and service commercial catering facilities. ceda promotes an atmosphere of enterprise, innovation and fair competition where Members operate ethically, encourage excellence and strive for improved standards in both their businesses and the wider Industry.

STAND R

SUPPORTER

Chapter Coffee Roasters

CHAPTER

COFFEE ROASTERS

137 North End Road, London W14 8XU

T 020 3875 3655

E hello@chaptercoffee.com

W www.chaptercoffee.com

Chapter Coffee is a multi award-winning speciality coffee roastery, based in the vibrant area of West Kensington in London, that supplies a range of delicious Single Origins and blends, equipment including Espresso machines and Grinders, as well as training and support.

STAND 46

ChicP

24 Southborough Road, London E9 7EF

T 07788 474803

E hannah@chicp.co.uk

W www.chicp.co.uk

ChicP is a sustainable plant-based food brand which produces nutritious veggie bites and delicious healthy hummus. Founded on a passionate commitment to reduce food waste and eating healthier, sustainable food.

EXHIBITORS A – Z

STAND 12

SPONSOR

Consistent Shred



Ornua Ingredients Europe (UK),
Spinneyfields Farm/Main Road,
Nantwich CW5 6DN

T 01270 611112

E sales@consistentshred.com

W www.consistentshred.com

Consistent Shred™ is the perfect cheese for commercial kitchens and takeaways. Developed with our unique TCS™ technology to produce a great tasting pizza cheese that is easier to handle with no clumping or fines, to give outstanding performance in an array of applications. Consistent quality. Less waste. More profit.

STAND 69

Cottage Delight Limited

Leekbrook, Leek, Staffordshire ST13 7QF

T 01538 398839

E marketing@cottagedelight.co.uk

W www.cottagedelight.co.uk

Cottage Delight was founded in 1974, originally creating handmade butter fudge. Over the subsequent years Cottage Delight range grew to include jams, marmalades, curds, chutneys, table sauces and many more delectable delights. Four delicious decades later, we are still residing at our home in the heart of the Staffordshire Moorlands and continue to create our original fudge recipe today.



GREEN

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How to design waste out of the commercial kitchen



To see how MEIKO can help your business visit
www.meiko-uk.co.uk

EXHIBITORS A – Z

TOGETHER WE ARE STRONGER

Culinary Association of Wales



- T** 01938555893
E office@culinaryassociation.wales
W www.culinaryassociation.wales

Culinary Association of Wales exists to promote excellence in the art of professional cookery and craft skills within Wales. The Association is a partnership of Professional Chefs, Master Butchers and Caterers whose mission is to develop and raise the culinary profile of Wales

STAND 21 & FOOD TRUCK

HEADLINE SPONSOR

Custom Culinary®



BE TRUE TO THE FOOD®

- T** 01773 837000
E customculinaryeurope@customculinary.com
W www.customculinary.global

Throughout our 75-plus year history, Custom Culinary® has never wavered from the commitment to providing foodservice professionals with true and authentic culinary flavour solutions. Helping our customers stay ahead of evolving consumer tastes and needs is at the core of what we do: turning insights into inspiration – elevating our customers' offerings to enable the creation of their own signature dishes that nourish the world.

The work we do at Custom Culinary® is truly a celebration of food combined with passion for the industry, supporting chef's needs to keep their menus fresh, appealing, exciting and—most importantly—relevant.

STAND 54

Droitwich Salt

Churchfields Farm Salwarpe Droitwich
Worcs WR9 0AH

- T** 01905 451289
E gillian@droitwichsalt.com
W www.droitwichsalt.com

Droitwich Salt producer of Brine Salt

STAND 9

Dudson

Churchill China PLC, No. 1 Marlborough
Way, Tunstall, Stoke-on-Trent ST6 5NZ

- T** 01782 524517
E info@dudson.com
W www.dudson.com

For more than 220 years, the Dudson brand has been known for creating inspirational and authentic tableware. Through a rich heritage, combined with craft potter expertise and industrial toughness, ranges are developed with the chef and service in mind.

STAND 17

Essential Cuisine

essential
cuisine

Our passion. Your creation.

Browning Way, Woodford Park Ind
Estate, Winsford, Cheshire CW7 2RH

- T** 01606 541490
E advice@essentialcuisine.com
W www.essentialcuisine.com

We are passionate about creating great tasting, easy to use products that recognise the demands of working kitchens. We're so proud of our gluten free stocks, jus, gravies and sauce bases. Many of our products are suitable for vegans, vegetarians and meet DOH 2017 salt guidelines.

EXHIBITORS A – Z

STAND 26

Family Secret Ltd

Cradley Enterprise Centre UNIT 2D
Maypolefields B63 2QB

T 07939 999005

E sunny@familysecret.co.uk

W www.familysecret.co.uk

Our aim is to provide good tasting healthy foods, more importantly, to provide recipe ideas for good tasting meal solutions. We focus on making sure our food is good to eat too! With low fat, low salt and sugar but maximum authentic flavours; it is great for all the family.

STAND 5

Farrington's Mellow Yellow

Bottom Farm, Brook Street, Hargrave,
Northamptonshire NN9 6BP

T 01933 622809

E sales@farrington-oils.co.uk

W www.farrington-oils.co.uk

Farrington's Mellow Yellow: Award winning British cold pressed rapeseed oil. Superb health credentials, subtle nutty flavour and versatile; it's ideal for high temperature cooking as well as baking and frying. Sustainably grown to LEAF Marque standards, we are carbon and plastic neutral and in 2021, we were awarded a Queen's Award for Enterprise for Sustainable Development.



**We are a British speciality grower of
Micro Leaves, Edible Flowers,
Sea Vegetables, Inspired Leaves
and Speciality Tomatoes.**

Our delicious produce is grown in the Vale
of Evesham using sustainable techniques and
cutting edge technology.



PLEASE POP BY OUR STALL AND SAY HELLO!

WESTLANDSUK.CO.UK

EXHIBITORS A – Z

STAND 61

Fatherson Bakery

Unit 28, Tything Road West, Alcester,
Warwickshire B49 6EP

T 01789 766 779 Option 2

E bill.lee@fathersonbakery.co.uk

W www.fathersonbakery.com

Fatherson Bakery use traditional handmade methods identical to those used in kitchens up and down the country. We combine the finest ingredients sourced from quality trusted suppliers. As a result our bakery ovens produce unique Fatherson Creations that have risen from our bakery tins with that “taste of homemade.

STAND 43

FWP Matthews

Station Road, Shipton-under-
Wychwood, Chipping Norton,
Oxfordshire OX7 6BH

T 07741 553038

E emilye@fwpmatthews.co.uk

W www.fwpmatthews.co.uk

We are proud to offer premium quality organic and stoneground wholegrain flour, using grain from local farmers and time-honoured milling techniques.

STAND 20

GFT Retail UK Ltd

Ember House, The Green, Hersham,
Surrey KT12 4HR

T 01932 267470

E sales@gftretail.com

W www.gftretail.com

GFT Retail is one of the most innovative providers of snacking solutions providing big brand snacks for consumers seeking authentic tastes. Our focus brands for this trade show will be Rico's Cheese & Nacho concept, Good & Honest popped crisps and Dare Bear Paws, a soft cookie.

STAND 47

Godminster

Station Road, Bruton BA10 0EH

T 01749 813733

E sales@godminster.com

W www.godminster.com

“Nature repays those who treat her kindly” is Godminster's motto and it's from nature's finest ingredients create award-winning cheddar. Here at Godminster we like to think that all the love and care we put into our farm is repaid in kind, making award-winning cheese for everyone to enjoy.

STAND 7

Grande Cuisine Ltd

Unit 7 Lodge Farm Business Centre,
Wolverton Road, Castlethorpe,
Milton Keynes MK19 7ES

T 01908 745540

E info@grandecuisine.co.uk

W www.grandecuisine.co.uk

Grande Cuisine is a leading UK supplier of professional cooking appliances from some of the catering and hospitality industry's leading manufacturers. Backed by 50 years of industry expertise, Grande Cuisine can assist you with the design, specification and installation of equipment for the perfect cooking environment.

STAND 13

Hillfarm Oils Ltd

Cart Lodge Office, Hill Farm,
Heveningham, Suffolk IP19 0ED

T 01986 798660

E lawrence@hillfarmoils.com

W www.hillfarmoils.com

Hillfarm Oils Ltd is part of a farming business that grows, presses and bottles Hillfarm Cold Pressed Rapeseed Oil. The oil is then used to produce a range of other complimentary products all of which fit with the Hillfarm mantra of producing healthy, tasty, wholesome foods in the most sustainable way we possibly can.

EXHIBITORS A – Z

TOGETHER WE ARE STRONGER

Hospitality Action

Hospitality Action

62 Britton Street, London EC1M 5UY

T 020 3004 5504

E info@hospitalityaction.org.uk

W www.hospitalityaction.org.uk

Hospitality Action provides financial relief to alleviate poverty for people who work or have worked in UK hospitality. They offer counselling, advice and signposting to people facing mental health challenges or dealing with illness, bereavement, debt or addiction. They also run an outreach programme to keep loneliness at bay for hospitality retirees.

STAND 14

Hospitality Allergen Support UK

249 Fair Oak Road,
Bishopstoke SO50 8JU

T 07732 637292

E marketing@fatc.co.uk

W www.foodallergyaware.co.uk/services

Food Allergy Aware & Jacs Allergen Management are collaborating as Hospitality Allergen Management UK - supporting food service businesses across the UK with their allergen management controls, training, auditing, FreeFrom suppliers market place and FREE resources (fact sheets).

STAND 63

TOGETHER WE ARE STRONGER

Institute of Hospitality



Institute
of Hospitality

14 Palmerston Road, Sutton,
Surrey SM1 4QL

T 020 8661 4900

E duvall.james@instituteofhospitality.org

W www.instituteofhospitality.org

The Institute of Hospitality (IoH) is the world's leading professional body for hospitality professionals. Our purpose is to promote professionalism through lifelong learning. We inspire hospitality professionals to perform at their very best and earn the recognition they deserve.

STAND 45

Jess's Ladies Organic Farm Milk

Hardwicke Farm, Hardwicke,
Gloucester GL2 3QE

T 07974 024028

E jess@theladiesorganicmilk.co.uk

W www.theladiesorganickefir.co.uk

Unhomogenised Organic Kefir, Yoghurt, Cultured Buttermilk, Cream and Milk all produced with the help of our herd of 70 cows (or the ladies to their friends!) onsite at our family farm in Gloucestershire. 80 great Taste Awards, Golden Fork Award, Observer Best Producer 2019. It's all about letting the natural flavour shine through-available for nationwide delivery.

EXHIBITORS A – Z

STAND 67

SPONSOR

Jestic Ltd



JESTIC
FOODSERVICE SOLUTIONS

Unit 3-4 Dana Estate Transfesa Road,
Paddock Wood TN12 6UU

T 01892 831960

E info@jestic.co.uk

W www.jestic.co.uk

Jestic is delighted to be returning to UCCF 2021 - Culinary Director, Michael Eyre and his team will be supporting Alan Paton cooking for the delegates using a Mibrasa grill, Henny Penny's pressure fryer, Alfa Pro's pizza oven, Moduline's regeneration oven and an Ictro soft ice cream machine.

STAND 3

Just Rachel Ice Creams Ltd

Units 53/53A The Hop Store, The Hop
Pocket Craft Centre, Bishop's Frome,
Worcester WR6 5BT

T 01531 650639

E Fenella@justrachel.com

W www.berrysicecream.co.uk

Just Rachel Ice Creams Ltd is in the process of re-branding and becoming Berry's Luxury Ice Cream. We are an award-winning ice cream business which has been making delicious ice creams, tangy sorbets and fabulous desserts in Herefordshire for over 3 decades.

STAND 59

Kits Kitchen

Upper Wolverton Farm, Egdon,
Worcester WR7 4QP

T 01905 345491

E kits.kitchen@btconnect.com

W www.kitskitchen.co.uk

Manufacture of award winning
Chutneys, Pickles and Dressings.

STAND 65

Manik Ventures Ltd

Barclays Bank Chambers, Bridge Street,
Stratford-Upon-Avon CV37 6AH

T 01386 425808

E tw@missionheru.co.uk

W www.myheru.com

The HERU takes everyday items, which would have been destined for disposal, such as coffee cups, plastics and nappies, and converts them into energy to heat water for the occupants of the home or commercial building.

SPONSOR

Meiko UK Limited



The clean solution

393 Edinburgh Ave, Slough SL1 4UF

T 01753 215120

E MeikoUK@meiko-uk.co.uk

W www.meiko-uk.co.uk/en

Meiko is the UK market leader in warewashing and has a reputation for exceptional equipment, in terms of sustainable performance in energy, water and chemicals savings. Our team of Regional Sales Managers offer experience and sound advice including Meiko's 3 and 5 year No Bills extended warranties. Breakdown and maintenance support is provided by Meiko Technical Services, the most highly regarded in the UK industry.

EXHIBITORS A – Z

STAND 24

Menter a Business

Unit 9, Ffordd Y Parc, Parc Menai,
Bangor, Gwynedd

T 01248 660378

E jayne.jones@menterabusnes.co.uk

W www.menterabusnes.cymru/cywain/en

Food and Drink Wales Fine Food Cluster provides a platform for ambitious Welsh food and drink businesses to identify and solve common problems together through knowledge sharing, training and by exploiting commercial opportunities collaboratively as a cluster.

STAND 48

Mr Trotter Ltd



Riverside House, Power Station Road,
Rugeley WS15 2YR

T 01889 583025

E contact@mrtrotters.com

W www.mrtrotters.com

Mr Trotter's Great British Pork Snacks have been created to set new standards for munch, crunch and punch when it comes to light bites, tasty treats and super snacks. Distinctive, delicious and damned good.

STAND 65

Mudwalls Farm Limited



Dunnington Heath Farm, Alcester,
Warwickshire B49 5PA

T 07831 293956

E george@mudwallsfarm.co.uk

W www.mudwallsfarm.co.uk

For decades Mudwalls Farm has been growing fresh produce across many acres in the heart of the Ragley Estate in Warwickshire. We are proud of our related history too. Mudwalls Farm originally produced fruit for canning in the 1960's, before becoming one of the largest 'pick your own' farms in the country in the 1970's.

SUPPORTER

Naked Foodies



T 07775 909850

E social@nakedfoodies.com

W www.nakedfoodies.com

Naked Foodies has been set up as a global food community. Offering professionals the platform to showcase, teach, explore, and offer adventures of everything culinary. It is the only platform that offers the contributors a large chunk of the profits earned. We cover video, blogging, recipes, magazine, podcasts, jobs and an annual recipe book.

EXHIBITORS A – Z

STAND 33

Netherend Farm



Woodside Woolaston,
Gloucestershire GL15 6PB

T 07881 633467
E shopdirect@netherendfarmbutter.co.uk
W www.netherendfarmbutter.co.uk

We are a family-run business based in Gloucestershire and we are passionate about producing the finest artisan butter. We use the freshest local dairy cream and it is still traditionally churned in small batches with great care to give it that unique creamy taste.

STAND 18

Oliver Kay Produce

Roydsdale Way, Euroway Industrial Estate, Oakenshaw, Bradford BD4 6SE

T 01204 385463
E enquiries@oliverkayproduce.co.uk
W www.oliverkayproduce.co.uk

Oliver Kay have been established for over 30 years, supplying fresh fruit and vegetables, dairy, and dry store ingredients each day, directly to professional kitchens.

STAND 34

Peka Kroef B.V.

Beukenlaan 61, 5409 SX Odiliapeel, Netherlands

T +31 4132 79212
E nick.jones@pekakroef.com
W www.pekakroef.com

Peka Kroef B.V. produce a wide range sous-vide potato products including Roast Potatoes & Mashed Potatoes. We supply both Foodservice and retail across Europe.

STAND 37

Pimhill Farm Ltd

Lea Hall, Harmer Hill,
Shrewsbury SY4 3DY

T 07860 249893
E ian@pimhill.com
W www.pimhill.com

Pimhill Farm has been organic since 1949. Still run in Shropshire by the original family Pimhill produces a range of oat products, mueslis and flour. All products are packed in paper packaging.

STAND 11

SPONSOR

PlantNation



Ornua Ingredients Europe (UK),
Spinneyfields Farm/Main Road,
Nantwich CW5 6DN

T 01270 611112
E sales@theplantnation.co.uk
W www.theplantnation.co.uk

A new range of plant-based ingredients that deliver exceptional levels of taste and visual appeal and perform in ways that make them as practical and versatile as their dairy comparisons. PlantNation grated vegan-approved 'cheese alternatives' are deliciously good for everything from pizza to pasta, from bakes to burgers.

STAND 27

Precision Refrigeration

Stephenson Way, Thetford,
Norfolk IP24 3RU

T 07525 124285
E kandie.harrison@precision-refrigeration.com
W www.precision-refrigeration.co.uk
Refrigeration Manufacturer.

EXHIBITORS A – Z

STAND 41

Quincely

T 07734 104250

E Talk2us@quincely.com

W www.quincely.com

Quincely Pro is "The New Standard in Food Safety". Designed for small operators and producers, to SALSA standards, Quincely Pro is a simple to use replacement for pen and paper for record keeping, but uniquely provides a better standard of compliance and trust in the records that are recorded.

TOGETHER WE ARE STRONGER

Royal Academy of Culinary Arts



PATRON: H.E. ROYAL HIGHNESS THE PRINCE OF WALES

53 Cavendish Road, London SW12 0BL

T 020 8673 6300

E info@royalacademyofculinaryarts.org.uk

W www.royalacademyofculinaryarts.org.uk

The Royal Academy of Culinary Arts is Britain's leading professional membership association of head chefs, head pastry chefs, restaurant managers and suppliers (associates) providing education, career opportunities and the recognition of talent and skills of current and future hospitality professionals.

STAND 22

Speciality Breads Ltd

Westwood Industrial Estate, Nash Road, Westwood, Margate CT9 4JF

T 07867 310371

E neil@specialitybreads.co.uk

W www.specialitybreads.co.uk

Supplier of frozen fully baked artisan breads, frozen doughs & sweet bakery to the food service industry.

STAND R

Smiths of London



Arabica House, Ebbens Road, Hemel Hempstead, Hertfordshire HP3 9RD

T 01442 234239

E sales@smithscoffee.co.uk

W www.smithscoffee.co.uk

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STAND 6

HEADLINE SPONSOR

The Craft Guild of Chefs



1 Victoria Parade, By 331 Sandycombe Road, Richmond, Surrey TW9 3NB

T 07432 257759

E andrew.green@craftguildofchefs.org

W www.craftguildofchefs.org

The Craft Guild of Chefs encourage Chefs of all levels and from all sectors, hotels, restaurants, contract catering, pubs, to join, and importantly get involved. We have been around since 1885, under our previous name, and actively run many competitions, events, masterclasses for all to be involved in and gain additional knowledge. National Chef of the Year is the coveted competition that we run, along with our Graduate Awards, and British Student Culinary Championships. Education and involvement with colleges are also a strong area of ours as we believe in the next generation of young Chefs. We offer up a mentoring programme to our members also as a new one of our many benefits.

EXHIBITORS A – Z

STAND 68

SUPPORTER

The Guild of Fine Foods



Guild House, 23b Kingsmead
Business Park, Shaftesbury Road,
Gillingham SP8 5FB

T 01747 825200

W www.gff.co.uk

Formed in 1995, the Guild of Fine Food has a mission to support, celebrate, and encourage independent food and drink retailers and the producers that supply them.

STAND 53

TOGETHER WE ARE STRONGER

The Master Chefs of Great Britain



7 Clifton Hall Dr, Clifton,
Nottingham NG11 8NJ

T 07779 666521

E membershipsecretary@masterchefsgb.co.uk

W www.masterchefsgb.co.uk

Trade Membership Organisation,
promoting and supporting the careers
of young chefs.

STAND 2

The Real Olive Company



Charlton Road, Brentry, Bristol BS10 6NF

T 01179 501058

E jain.bennett@therealolivecompany.co.uk

W www.therealolivecompany.co.uk

Specialising in fresh olives and antipasti, Real Olive Company source their olives from trusted artisan growers on the shores of the Mediterranean – real people who understand the unhurried rhythms of the olive tree.

STAND 44

The Shropshire Spice Company Ltd

The Green Industrial Estate, Clun,
Craven Arms SY7 8LG

T 01588 640100

E sales@shropshire-spice.co.uk

W www.shropshire-spice.co.uk

Producer of Gourmet Stuffing Mixes, 'So Simple' Cook-in Spice Blends, Breadcrumb Coatings & Herbs and Spices.

STAND 62

The Snaffling Pig Co.

Central Pork, The Old Cartshed,
Haw Farm, Hamsstead Norreys,
Thatcham RG18 0TP

T 020 3096 5200

E hungry@snafflingpig.co.uk

W www.snafflingpig.co.uk

We think the humble pork crackling and scratching are AWESOME, but that they have been a bit neglected – left in the shadows while new-fangled 'cooler' foods had their ten minutes of fame. That belief morphed into an obsession – to the point that after we launched a range of frankly awesome flavoured pork crackling along came whopping great big advent calendars, wedding favours, a beer, a hot sauce, a cookbook and a huge range of gifts.

EXHIBITORS A – Z

STAND 1

The Tomato Stall

Main Road, Hale Common, Arreton,
Isle of Wight PO30 3AR

T 01983 866907

E hello@thetomatostall.co.uk

W www.thetomatostall.co.uk

We believe in growing only the finest varieties and picking them when perfectly ripe so you can enjoy tomatoes as they should be. Combining the green fingered, expertise of our head growers and mindful growing practises we are able to grow up to 200 different varieties each year. This means we can deliver exciting, new varieties every year and continue our search for the next best tomato!

STAND 42

Thermomix

T 07572 870223

E miranda.godfrey@westking.ac.uk

W www.mirandaquantrill.co.uk

This revolutionary kitchen assistant replaces over 20 appliances in one sleek, compact unit that packs enormous power, versatility and innovation. With one stainless-steel bowl, state-of-the-art mixing knife, precision heating element and an integrated scale the TM6 does it all!

STAND 36

Tracklements

Whitewalls, B4040,
Malmesbury SN16 ORD

T 01666 827044

E becca.chapman@tracklements.co.uk

W www.tracklements.co.uk

Tracklements handmade a range of over 50 award-winning condiments using only the very best, natural ingredients. As good as the best homemade, their products are available in catering tubs, jars for your tables and mini jars for room service and sharing boards. After all, your handcrafted meals deserve award-winning condiments.

STAND 60

Trailhead Fine Foods Ltd

Ty Cambrian Unit 10 Offas, Dyke
Business Park, Welshpool SY21 8JF

T 07508 892007

E sales@trailheadfinefoods.co.uk

W www.trailheadfinefoods.co.uk

Trailhead, Get Jerky manufactures and supplies stockists of all sizes across the UK with a unique & award winning range of artisan, hand-made Welsh beef jerky snack packs that are high in protein, gluten free, low in fat and sugar.

STAND 65

University of Warwick Crop Centre

School of Life Sciences, Warwick
Innovation Campus, Wellesbourne,
Warwickshire CV35 9EF

T 07761 297461

E eric.holub@warwick.ac.uk

W www.2BHealthyGB.com

Crop science has been conducted at the University of Warwick Crop Centre for more than 70 years (formerly the National Vegetable Research Station) with a focus on supporting and collaborating with the horticulture and fresh produce industries to promote competitive and sustainable farming. We train postgraduate students for careers in food production.

SUPPORTER

Vegware



39 Melville Street, Edinburgh EH3 7JF

T 03333 055 400

E info@vegware.co.uk

W www.vegware.com

Vegware make plant-based foodservice packaging. From cups to containers and cutlery, Vegware is commercially compostable, with trade waste collections in 56 of the UK's largest cities.

EXHIBITORS A – Z

STAND 52

SUPPORTER

Wenlock Spring Water



**wenlock
SPRING**

Wolverton, Church Stretton,
Shropshire SY6 6RR

T 01694 781277

E stephen@wenlockspring.co.uk

W www.wenlockspring.co.uk

Clouds Rain Rock All that is needed to create Wenlock Spring Water - our refreshing water with a taste that you won't find anywhere else. How? A unique blend of minerals filtered through layers of limestone rock. Bottled at source, nothing added, nothing taken away - just as nature intended.

STAND 8

SPONSOR

Westlands



3 Station Road, South Littleton,
Evesham WR11 8TG

T 07792 566647

E coralpayne@westlandsuk.co.uk

W www.westlandsuk.co.uk

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STAND 31

White Rabbit Pizza

25, 26 Monument Rd, Chalgrove,
Oxford OX44 7RN

T 07507 298502

E annie@whiterabbitpizza.co.uk

W www.whiterabbitpizza.co.uk

At White Rabbit we make delicious Italian food for everyone to enjoy!

STAND 49

Wild and Game Ltd

Unit 1 Westbury Court, Church Road,
Westbury on Trym, Bristol BS9 3EF

T 08004 334334

E Info@wildandgame.co.uk

W www.wildandgame.co.uk

Wild and Game was founded in 2017 with a mission to create a demand for wild UK Game meat. From humble beginnings we have developed a range of products using British game such as pies, pates, sausages, burgers and ready meals to name a few. We also supply raw meat fresh and frozen not just to the general public but we also supply many chefs due to our consistent quality and availability.

STAND 16

Williams Refrigeration

Bryggen Road, North Lynn Industrial
Estate, King's Lynn, Norfolk PE30 2HZ

T 01553 817000

E info@williams-refrigeration.co.uk

W www.williams-refrigeration.co.uk

Williams Refrigeration is one of the world's leading manufacturers and suppliers of professional refrigeration, with a global reputation for performance, quality and value for money.

EXHIBITORS A – Z

STAND 10

Worcester Produce

Ascot Road, Pershore WR10 2JJ

T 01386 562402

E sales@worcesterproduce.co.uk

W www.worcesterproduce.co.uk

Located in Pershore, Worcestershire, Worcester Produce provide a comprehensive fresh produce service to a wide range of caterers across the Midlands. As well as our own farm we have long standing relationships with many growers, giving us a greater understanding and knowledge of the journey from field to kitchen.

STAND 32

Zero Carbon Farms Ltd (Growing Underground)

GROWING UNDER GROUND

1a Carpenter's Place, Clapham SW4 7TD

T 0207 627 1027

E info@zerocarbonfarms.co.uk

W www.zerocarbonfarms.co.uk

W www.growing-underground.com

Growing Underground grows the freshest, most flavourful micro-green, herb and baby leaf salads with no impact on the environment aka no pesticides, reduced food miles and renewable energy only. Which leaves all the room for flavour, quality and consistency supplied to the UK's best restaurants day in and day out!



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www.mcculloughmoore.co.uk



Craft Guild of Chefs

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sponsors of ucff 2021**

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STAND 6

1 Victoria Parade, By 331 Sandycombe Road,
Richmond, Surrey TW9 3NB

Call: **07432 257759**

Email: **andrew.green@craftguildofchefs.org**

www.craftguildofchefs.org

OVERALL SITE PLAN 2021

