



## BFFF MEMBERS WIN EXCELLENCE AWARDS

BFFF members featured strongly amongst the winning companies of the Caterer Group Food and Drink Awards held at the Dorchester which is sponsored by 3663, First for Foodservice. It was good to see our members rewarded for their commitment to quality ingredients and well-thought out products created for foodservice. We are delighted that the overall winner was our member **Vittles Foods**, established by Martin and Julie Zalesny. As well as winning the Bakery category, the **Olive Oil and Polenta Cake** from Vittles so impressed the judges with its quality that they awarded Vittles the Gold Award as the overall winner of the categories. Created for the coffee shop and afternoon tea market, the product is a hand-finished cake using polenta, virgin olive oil and fresh lemons. Supplied frozen, the simple, high quality ingredients appealed to the judges, one of whom commented, "How nice to taste something so fresh".

**apetito** won the Main Course category with **Baked Haddock, Potato, Prawn and Rosti Top Square Pie**, which was developed for the Greene King Pub company. The recipe was designed for consumers who are looking for a healthier alternative to the all-pastry traditional pie offering. With smoked haddock being popular with consumers and the rosti topping providing an enjoyable option of reducing fat content, this winning recipe also impressed the judges with its "good quality ingredients" and good flavours and texture.

Winning the category of Kids' Snacks and Drinks was **Brakes** with "**Shake**" **Chocolate Flavoured Milk**. This product brought an unanimous response of approval from the children who judged this product. Specifically developed to move away from the carbonated drinks prevalent in the children's sector, the chocolate flavoured milk contains no artificial flavours, colourings, sweeteners or preservatives.

**Snowbird Foods** won the category for Meat, Game, Poultry and Fish with **Gourmet Pork and Mustard Sausages**. Specially designed to be low fat, low salt and low carbohydrate, the sausages are made from the finest fresh ingredients. The judges were impressed that this product proved to live up to expectations and delivered great taste and fantastic appearance. The fact that the product proved to be perfectly cooked and browned in just under two minutes in a microwave ensured it appealed to the foodservice judges who felt this product would be "a boon for pubs – so easy and a fantastic eat".

The winner of the Vegetarian category was a recipe that offered a point of difference for the vegetarian and for people opting for an interesting healthier option to a meat-based centre of plate. **Brakes** won the category with **Vegetable B'Stilla** which offered a Moroccan-style savoury filo pastry topped with cinnamon coated nuts and filled with onions, potatoes, peppers, seasoned with Baharat spices and feta cheese in a tomato sauce. The judges felt this product offered a real point of difference from other vegetarian offerings.

We congratulate our members on winning these awards which all show that the recipe developers of our industry can aspire to creating excellent products using simple, high quality ingredients whilst still satisfying the trends to health-conscious appeal.

**BFFF**

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