

British Frozen Food Federation

2007 ANNUAL AWARDS

PRESS INFORMATION



CATERING SECTOR

Best New Dessert/Ice Cream/Confectionery Product

“MÖVENPICK” MANDARIN & CRANBERRY ICE CREAM

from

SCHÖLLER ICE CREAM LTD.

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SCHÖLLER ICE CREAM SCOOPS YET ANOTHER GOLD AWARD

At a Presentation Ceremony which was held at a Gala Dinner Dance at the London Hilton Hotel on the 14th June, the British Frozen Food Federation announced that the winner of the **Best New Dessert/Ice Cream/Confectionery Product** Category of the **Catering Sector** for 2007 is **“MÖVENPICK” MANDARIN & CRANBERRY ICE CREAM from SCHÖLLER ICE CREAM LTD.**

In 2002, Schöller Ice Cream Ltd. was bought by Nestlé and now forms part of the largest food company in the world. The product uses only the finest ingredients, prepared with old fashioned care and garnished with imagination. Mövenpick products reflect the integrity in naturalness of their Swiss heritage. Carefully selected exclusive raw ingredients from the world's finest possible sources – only fresh cream, fruit pieces and purees and no artificial additives. This product simply wowed our catering judges with one describing it as “having excellent flavour, really refreshing, smooth and creamy and the zest of the mandarin is a great idea”. Whilst another said “a nice visual product with a lovely refreshing flavour”. “A very good product”.

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The Silver Award went to 3G Food Service Ltd. with their “3G Select” Baked Raspberry & Vanilla Cheesecake. The Silver Award product features a luxury oatmeal biscuit crumb base, topped with a rich and creamy vanilla cheesecake containing two circles of raspberry compote running through the centre of the gâteau and decorated with the same on top. The cheesecake is glazed and finished with a light dusting of icing sugar.

The Bronze Award this year has gone to “Brakes” Tray of Profiteroles & Chocolate Mousse by Aulds (Food) Ltd. The product is a unique presentation, combining layers of white chocolate and dark chocolate mousse, topped with cream filled profiteroles, covered with dark chocolate sauce and sprinkled with white chocolate flakes. Certainly our catering judges were impressed with the product as one said “good product, as a whole very good, very good white and dark chocolate mousse, eats very well”. Whilst another said “visually impressive – taste too”.

Silver Award “3G Select” Baked Raspberry & Vanilla Cheesecake from
3G Food Service Ltd.

Bronze Award “Brakes” Tray of Profiteroles & Chocolate Mousse from
Aulds (Food) Ltd.

CONTACTS

Schöller Ice Cream Ltd.
Contact: **Mr. M. Godwin**
Tel: **01483 205500**

Aulds (Food) Ltd
Contact: **Mr.P.Stewart**
Tel: **0141 8121126**

3G Food Service Ltd.
Contact: **Mr. T. Shearer**
Tel: **01482 593700**

British Frozen Food Federation
Tel: **01476 515300**
www.bfff.co.uk