

TUCO North-East Regional Meeting

Tuesday 3rd October 2023 at 10:00 am via Teams

MINUTES

Attendees:	Kim Ashley (Chair)	TUCO Category Manager
	Tracy Carr	Sheffield
	Mike Haslin	TUCO CEO
	Judith Hoyle	TUCO
	Joanne Jordan	Leeds
	Sarah McLoughlin	TUCO Academy
	Darren Milligan	Newcastle
	Mark Mullaney	Hull
	Carl Taylor	Newcastle
Apologies:	Peter Anstess [Chair]	Sheffield
	Mark Agar	Leeds
	Tom Armstrong	Huddersfield
	Sarah Hodgson	Huddersfield
	Richard Mangan	Leeds Beckett
	Anita Northing	Leeds Beckett
	Lee Sanderson	Sheffield College
	Julie Tong	Leeds
	Chris Whaley	Lincoln

1. Apologies for Absence

Apologies were as above. Kim welcomed everyone to the meeting.

2. Board Update by Mike Haslin, TUCO CEO

Mike explained to the regional members about TUCO's plans to introduce the TUCO Foundation, which will be a charitable arm of TUCO which will encompass the Academy and to which we can input additional funds to improve our Learning and Development offering to members.

3. Presentation by Katie Young from Green Eco Technologies

The presentation is attached to these Minutes.

4. TUCO Framework Update (Kim)

The UKUPC Impact Document is available to view and the latest TUCO Intelligence Report will be available shortly. The TUCO VFM reports will be released in November.

In line with the previous supplier presentations at regional meetings, market reports for Fresh Fruit & Vegetables are updated weekly and available to view online. Kim emailed all

NE regional members with their April-June quarterly reports. KA asked for members to feed back if there was any data/suppliers missing from the reports. Members have noted that there are some suppliers missing data.

Regarding current tender activity, Hot Beverage is at SQ stage. There will be an extension to the current agreement and the new agreement is due to go live on 1st March 2024 (members having contracts that expire between 6th Jan and then are advised to extend) Convenience Retail is at the Research and Strategy stage. Kim would like volunteers for the Tender Working Party for this. Disposables and Kitchen Chemicals tender will be released to the market in late November. The current agreement will be extended to cover interim period. Food Waste will be extended until October 2025. The Greenhouse Gas Calculator System (a new DPS Agreement) is due to go live at the beginning of November.

In relation to general framework updates, new pricing on Alcohol came into effect on 1st August to include duty changes. The new Catering Light and Heavy framework went live on 10th July '23.. Kitchen Equipment Maintenance went live in June. On the Milk, Dairy and Morning Goods agreement, Fresh Pastures went into administration on 24th July.

Annual contract review meetings have been held recently and the Minutes are online. Annual review meetings for Vending, Sandwiches and Soft Drinks and Food Waste are coming up and Kim asked members for feedback as a pre-review questionnaire is issued ahead of each category review.

Vegetarian Express – we have a new Account Manager, Bushra Al-Salehi who will be presenting to us later in the meeting, 07586 692037 Bushra.Al-Salehi@vegexp.co.uk. Presentation attached.

Twinnings and Pukka have some excellent new teas and tea recipes with food pairing advice. Available via most of the distributors Pukka – James.Trevena@lipton.com & Twinings Aisha.khonat@twinings.com

McCains have some funds available to members wishing to run promotions around the new cheese products that were sampled at conference. Please contact Juliet.Robinson@mccain.co.uk

Unilever are keen to provide support to members on their products including Ben & Jerry's scoop shop. Please contact Lauren.Crook@unilever.com

CCEP products can be purchased via the GFC & Convenience Retail distributors, members should see the slides for details or contact Adam Bostock abostock@ccep.com

Regarding the CCEP rebate, your local CCEP representative can make the necessary calculations for you.

The NPD section of the website is up and running for members to sample new products and give their feedback.

Kim will be writing an article for the TUCO magazine on the sustainability of the cocoa supply chain and asked for members to email her directly with any questions they may have regarding this.

5. TUCO Academy

We have set up an Academy Steering Group with good representation from Scotland and the South and held our first post-COVID meeting last week. Before COVID we were running around 11-20 courses per year and we have now already run over 60 courses over the last financial year. Anybody within the university is welcome to join the courses not just catering/retail/hospitality staff. Darren asked about possible training for students to use as members or if it is just for staff and faculty.

Study Tours are back to pre-COVID levels and we have a good strategic partnership with STW and have spoken to a number of universities abroad including Korea, where we are hoping to have a study tour to the Conference in May and perhaps Japan in 2025. There will be a Colombia Coffee Study Tour in May 2024. There will also be a tour to Italy to look at beer/wine/olive oil in 2024 in partnership with LWC. Our strategic partnership with CIA will help to create online chef skills resources. NetPositive is looking at a resource to monitor the principles of MoC. Sarah is also looking into training around medical nutrition alongside Culinary Medicine who work with medical practitioners to increase their knowledge of healthy nutrition.

Winter Conference will be taking place at the University of Kent on Wednesday 6th December and will be focusing on the Cost of Living Crisis. James Payne will be speaking on his Future Price Projections.

6. Sustainability and Menus of Change

The recent Plastics Webinar covered the change in legislation from 1st October and this is still available to view. We are looking at getting Menus of Change accredited with People and Planet. Staff members are currently working with local suppliers.

7. TUCO Chefs' Forum

The first meeting took place face-to-face at the St Andrews Conference. It is planned to have regional representation and we are hoping to create a training system.

8. Member Updates

Newcastle

Darren explained that the retail side had struggled over the past couple of years but things are returning to normal after COVID, particularly with coffee sales. They currently have 11 outlets open as opposed to 22 before COVID. Some have been closed completely but some will re-open.

Leeds

They have had a new Waste contract in place since July and are doing some audits around the bins in Catering. Joanne is looking to tender for marquees through the Temporary Structures DPS. They will also be looking at the Coffee Tender.

Hull

Students are back on campus so retail outlets are busy again. Mark is working on a new EPOS tender. They are also looking into TUCO Online e-Procurement system. Their biggest challenge is the international food offers for authentic catering for their international students. Sarah commented that Huddersfield have done a lot of work on catering for international students. Carl added that Newcastle are currently looking at local shops to source authentic ingredients. He also looks after event catering which has bounced back to pre-COVID levels.

9. Presentation by Bushra from Vegetarian Express

Mark asked about feeding their international students, particularly as they had large numbers of Nigerian students on campus.

10. Any Other Business

Mark M commented that the attendance for the meeting was low. He wondered if we could do more to encourage participation across the region. He suggested that, as it had been a long time since a face to face meeting had been held, perhaps the next meeting could be face to face. Action KA to raise with Regional Chair.

11. Dates and Venues for Future Meetings

Thursday 28th February 2024 which it is hoped to hold in person at University of Sheffield.



WasteMaster

Sustainably Reducing, Measuring & Valorising Food Waste

TUCO – Food Waste Management Services DPS

Lot 1 – On Site Food Waste Innovation



FINALIST

13 CLIMATE ACTION

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

11 SUSTAINABLE CITIES AND COMMUNITIES

9 INDUSTRY, INNOVATION AND INFRASTRUCTURE

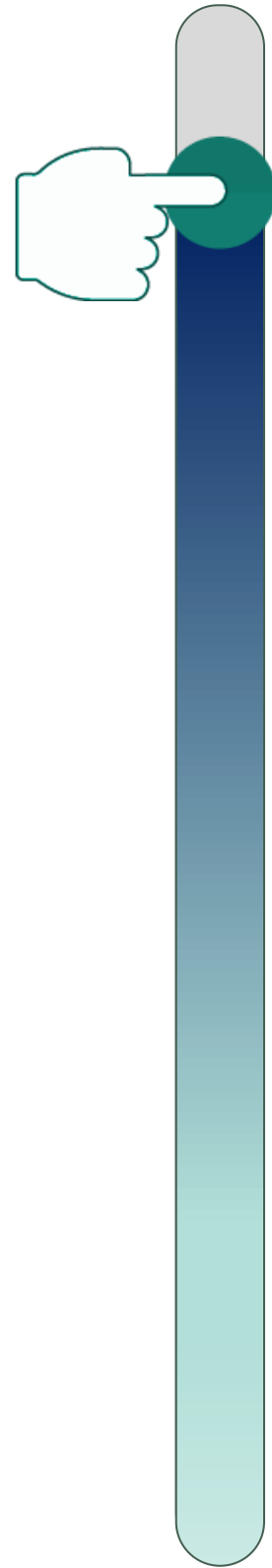
About Us



- ✓ CE Certified, innovative patented technology
- ✓ Comprehensive testing against OH&S, and Environmental Standards
- ✓ WasteMaster model sizes WM200, WM400 & WM800 with WM5000 in development

Green Eco Technologies developed the WasteMaster technology to provide a sustainable solution to managing unavoidable food waste and help combat climate change by reducing the damaging emissions from organic waste.

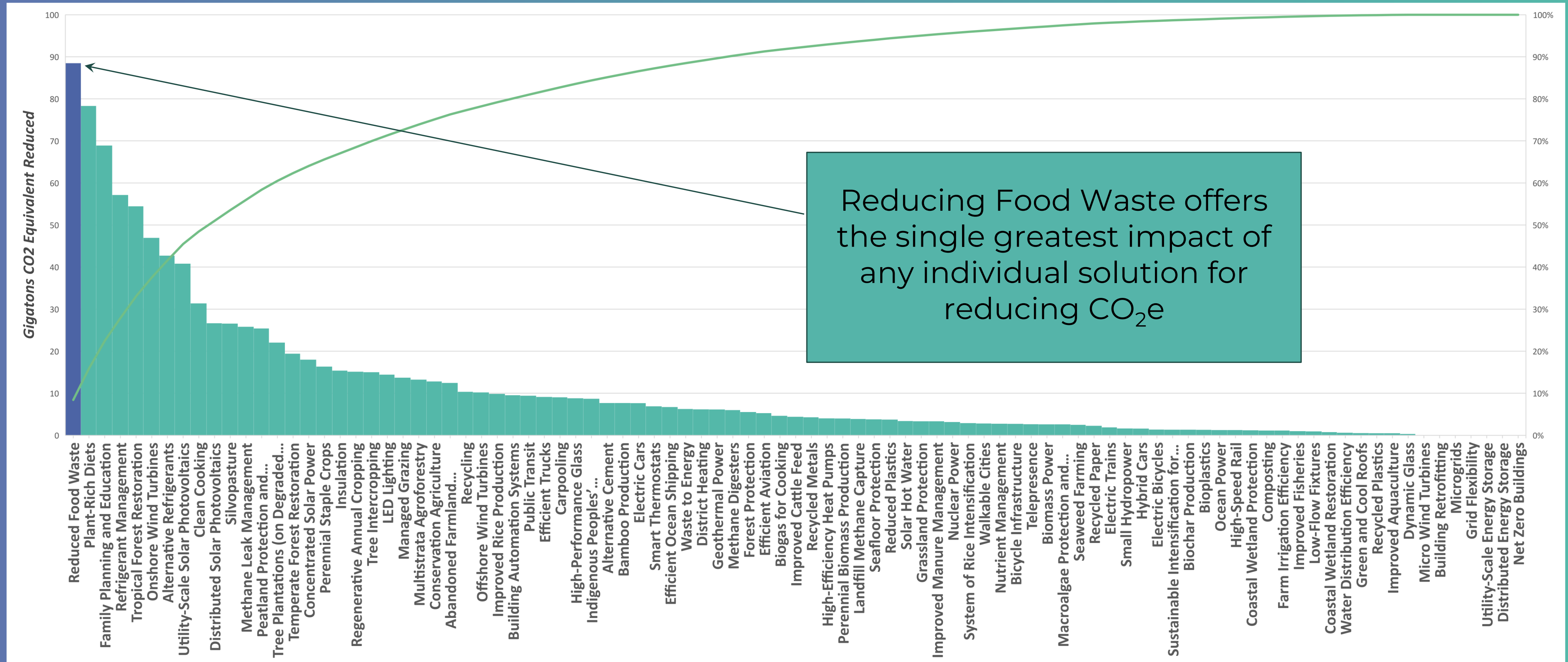
Action On Food Waste



- Food waste is estimated to contribute 8-10% of all global greenhouse gas emissions.
- The UK has made progress in recent years, but 9.5 million tonnes of food is still wasted per annum.
- Government commitments on carbon emissions spurring regulatory change to food waste segregation and measurement
- WasteMaster system allows organisations to take responsibility onsite for their food waste
- WasteMaster cost effectively reduces and repurposes food and organic waste into a resource
- WasteMaster encourages food waste reduction by providing accurate waste data

Food Waste

The No. 1 Priority



WasteMaster The Solution

FOOD WASTE RECYCLER

An innovative, efficient, cost-effective solution for the on-site conversion and re-purposing of food waste as reusable resources.



Cleanly and efficiently recycles food, organic & compostable packaging waste*



Reduces food waste volume by up to 80% within 24 hrs



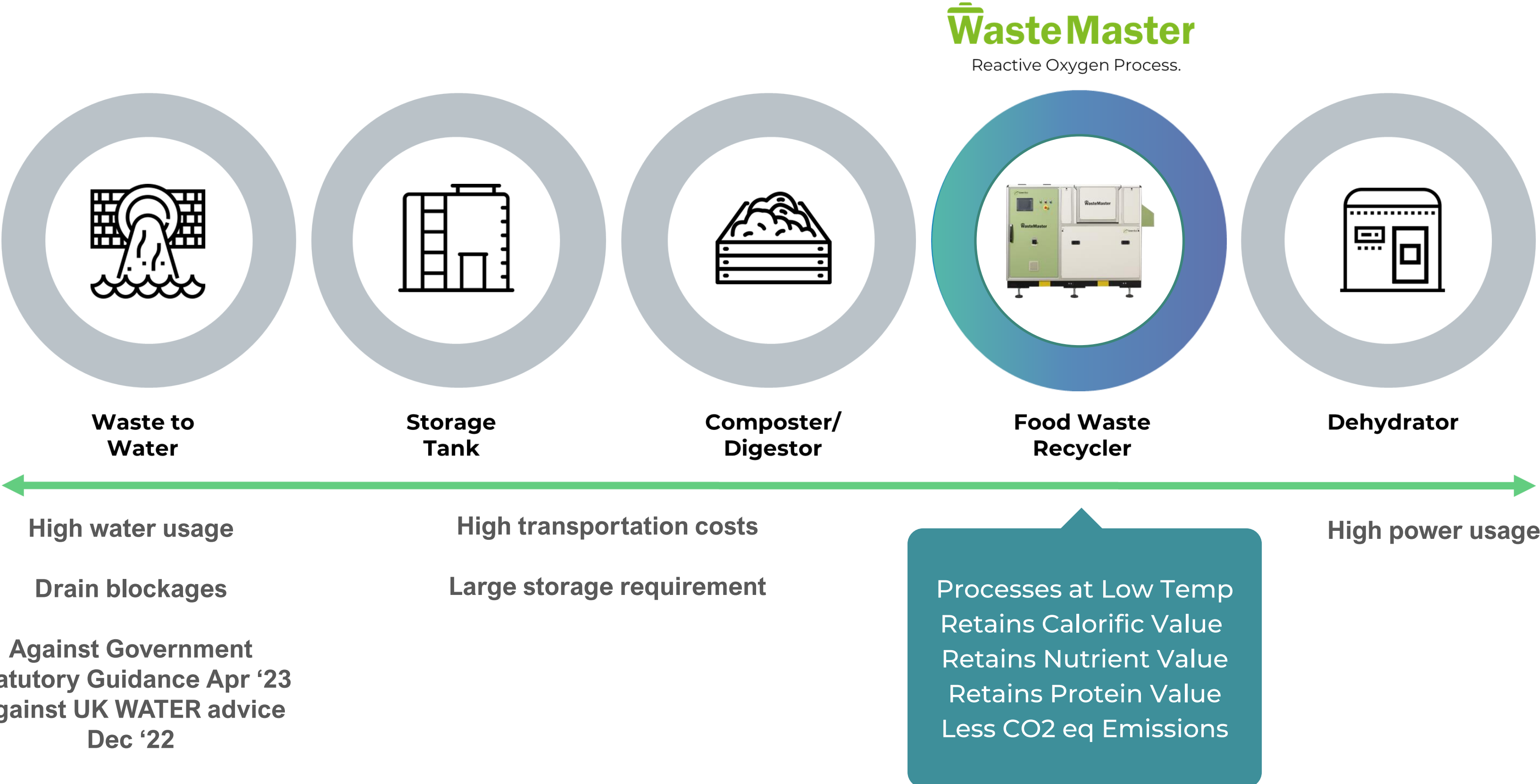
Reactive oxygen process is enzyme & bacteria free



Residue is odourless, & sanitised from E Coli, Salmonella & Listeria

*compostable packaging to meet WasteMaster standards of compostability within 24hrs

What is unique about WasteMaster



Features of the WasteMaster



Integrated Bin Lifter



Auto Load and Offload
No Manual Handling



1 Button Operation /
Load & Leave



No strict feeding
schedule



Loading to Suit
Customer



Residue can be stored



Remote Diagnostics
and Management



Auto Measurement &
Reporting of Waste



WasteMaster

The Benefits



- ✓ Improved segregation leading to cost reduction
- ✓ Improved carbon footprint by 84% compared to landfill
- ✓ Cost saving opportunities from monitoring food waste
- ✓ Improved hygiene and reduction in pest control costs
- ✓ Complies with government statutory guidance
- ✓ Proven in NHS, education, conference & event venues, food manufacturers, hotels, shopping centres

WasteMaster

Technical Summary



WM200 – processing up to 200kg / 24 hrs

WM400 – processing up to 400kg / 24 hrs

WM800 – processing up to 800kg / 24 hrs



WM5000 - currently in development to process 5 tonne / 24 hrs



Level area, 3 Phase power supply, vent to atmosphere, no drainage required

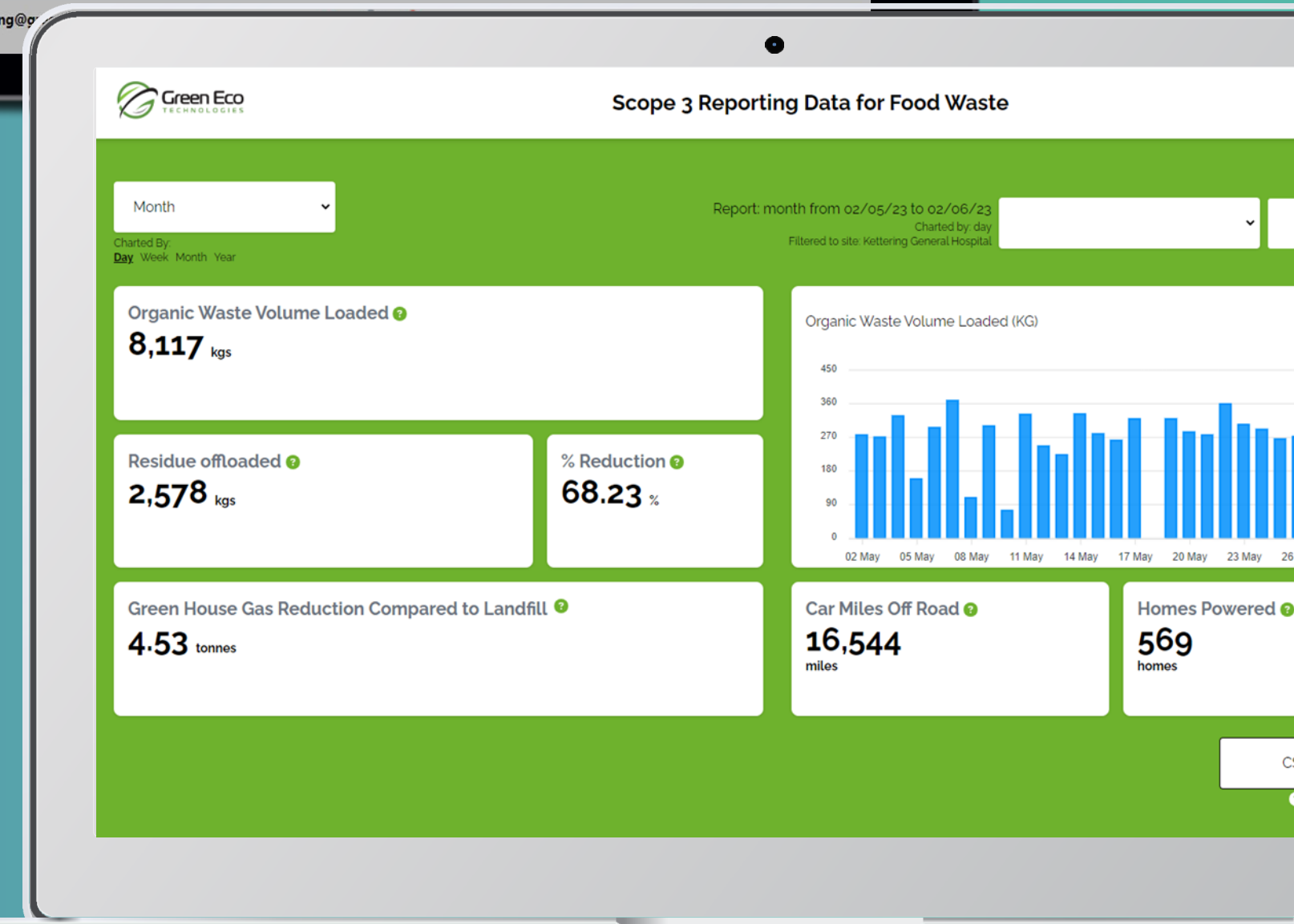


No water added or discharged, no enzymes, no additives and no microbes required

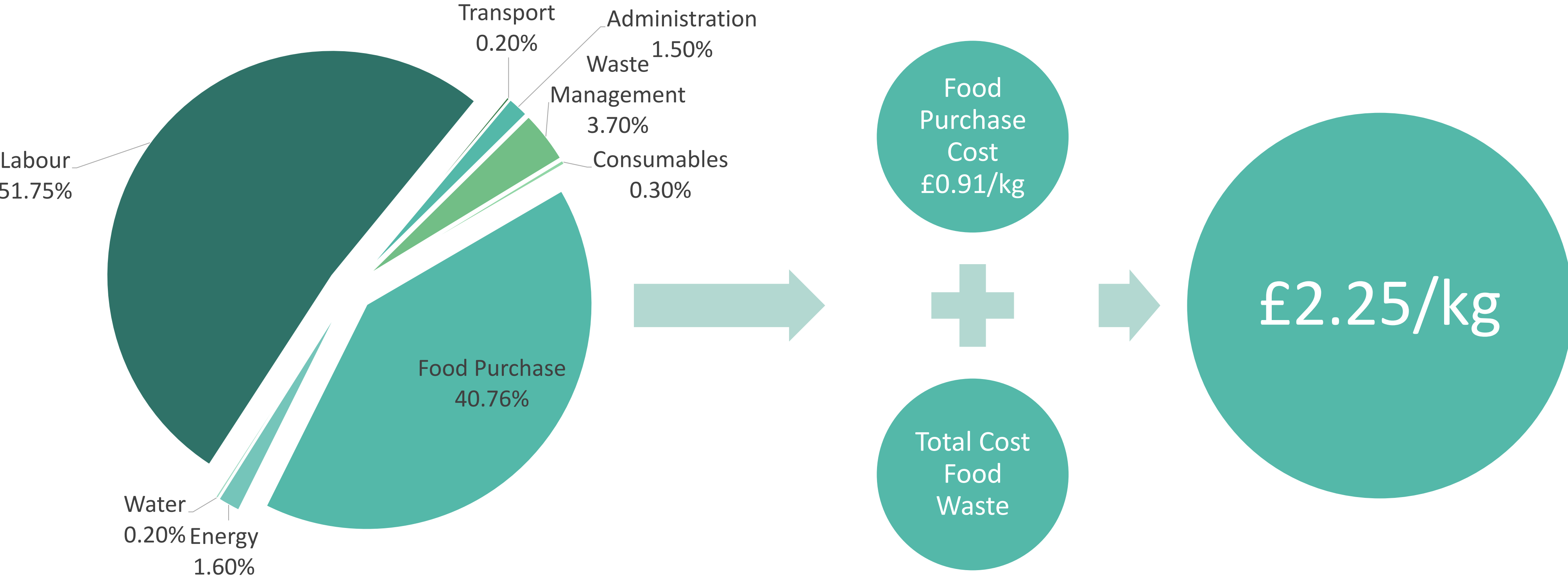


ESG, Monitoring & Scope 3 Reporting

- 4G connectivity enabling monitoring and remote diagnostics around the clock.
- Comprehensive data capture - ideal for capturing cost and CO₂e reduction, ESG reporting and claiming carbon offsets.
- Optional RFID technology allows for targeted food waste measurement by bin load.

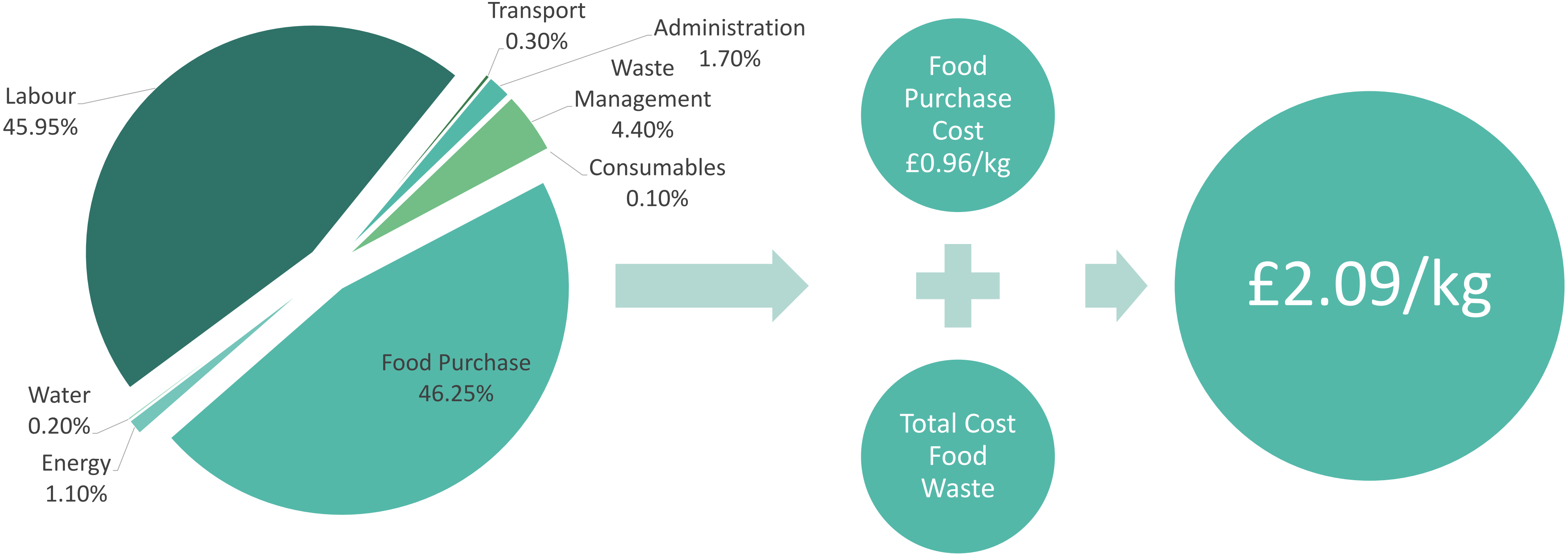


Education Food Waste Total Cost Breakdown



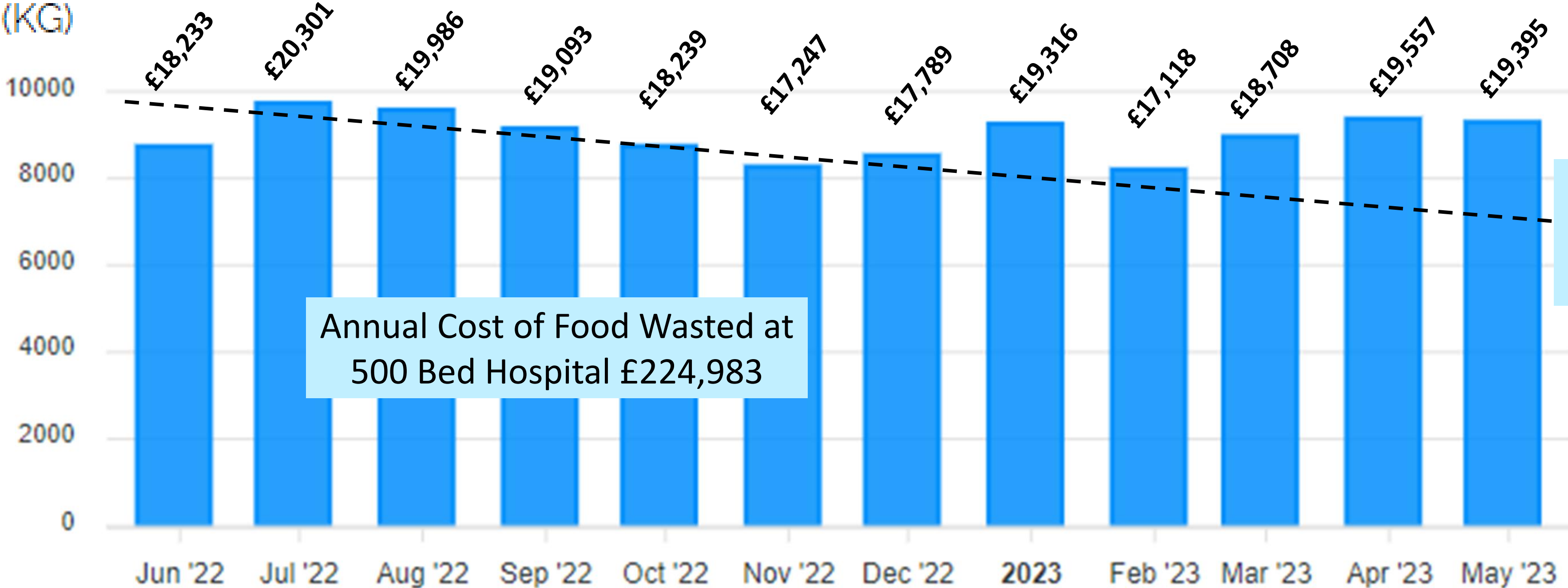
Source : WRAP The True Cost of Food Waste 2021

NHS Food Waste Total Cost Breakdown



Source : WRAP The True Cost of Food Waste 2021

NHS Food Waste Saving Opportunity

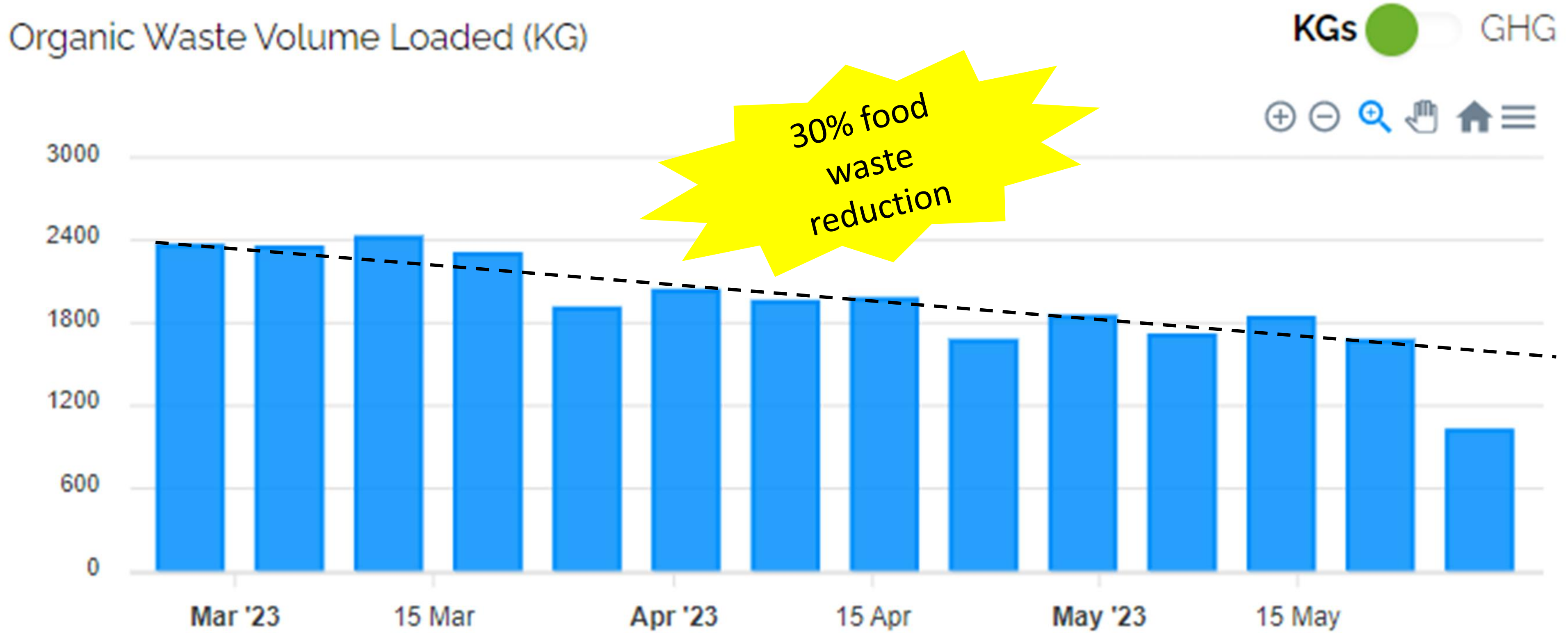


Annual Cost of Food Wasted at 500 Bed Hospital £224,983

25% reduction will save £56,246 p.a.

WasteMaster Customer Success

Enabling Food Waste Reduction





TUCO – Food Waste Management Services DPS

Lot 1 – On Site Food Waste Innovation

www.greenecotec.com

katieyoung@greenecotec.com

07584 190330

Some of our sustainable partners:



East Suffolk and North Essex NHS Foundation Trust deliver a greener NHS using the WasteMaster to manage their food waste



COMPANY: East Suffolk and North Essex NHS Foundation Trust
SITE NAME AND LOCATION: Colchester General & Ipswich Hospitals
INSTALL DATE: May 2021 & November 2021
INDUSTRY: Healthcare
PUBLISHED: March 2022

BRIEF BACKGROUND OF CUSTOMER

East Suffolk and North Essex NHS Foundation Trust provides healthcare to 800,000 people living in East Anglia. The Trust operates the Colchester General and Ipswich Hospitals and is one of the largest Trusts in the East of England.

Prior to installing the WasteMaster technology, Colchester Hospital disposed of their food waste into the drains via macerators which had high water usage and required frequent maintenance. Ipswich Hospital had their food waste collected and taken to landfill.

THE CUSTOMER CHALLENGE

The Trust sought a solution that was cost effective, reduced the water wastage encountered by the macerators and could also provide long term sustainability. Sending food waste to landfill had environmental impacts and with the widely predicted legislation changes surrounding the use of macerators the Trust wanted to find a solution that was fit for purpose and fit for the future.

The Trust looked at several options for managing food waste, but many posed a problem with either the need to store food waste, health and safety risks, frequent vehicle collections or simply not being environmentally friendly.

CLEAR BENEFITS

Green Eco Technologies provided reduced energy and water consumption and allowed the waste to be repurposed for green energy. The WasteMaster provided reduced energy and water consumption and allowed the waste to be repurposed for green energy. Removing the waste disposal from the kitchen also eliminated any health and safety risks associated with disposal in the kitchen and food waste no longer had to be stored on site.

With the simplicity of installation and regular service provided by Green Eco Technologies, the WasteMaster was chosen as the perfect solution.

QUANTIFIABLE RESULTS

- Savings of £21,600 per annum for the Trust.
- East Suffolk and North Essex NHS Foundation Trust provides healthcare to 800,000 people living in East Anglia.
- Colchester General will divert 80 tonnes of food waste from the sewer system.
- Ipswich Hospital will divert 54 tonnes from landfill.
- Zero water usage required in the use of the WasteMaster.
- East Suffolk and North Essex NHS Foundation Trust now have live and accurate reporting of their food waste volumes which can be monitored and measured and fed into their annual ERIC reporting submissions.

POSITIVE OUTCOMES

- 42 tonnes per annum of repurposed food waste residue sent to anaerobic digestion to create green energy.
- Reduced carbon emissions by removing 54 tonnes of food waste from landfill.
- Reduced greenhouse gas emissions as a result of fewer vehicles collecting food waste.
- Clean, efficient, simple and sustainable food waste management process in place.
- Unpleasant odour from storing food waste now removed.



East Suffolk and North Essex NHS Foundation Trust

"We were looking for a solution to manage our food waste and the WasteMaster did what we needed. It was the only process we found that ticked all the boxes. It provides us with a simple and environmentally sustainable way to manage our food waste. Green Eco Technologies provide an excellent service, they are responsive and get things sorted – they manage our food waste."

Scott Yearling – Portering & Waste Manager, Estates & Facilities
East Suffolk and North Essex NHS Foundation Trust



For further information:

Green Eco Technologies

P 0800 634 8644

E enquiries@greenecotec.com

W www.greenecotec.com



Westfield Stratford City install the innovative WasteMaster technology as part of their vision for Better Spaces improving the eco-efficiency of their food waste.



COMPANY: Unibail-Rodamco-Westfield
SITE NAME AND LOCATION: Westfield Stratford City, London (UK)
COMMISSION/INSTALL DATE: January 2021
INDUSTRY: Shopping Centre

BACKGROUND & OBJECTIVE

Westfield Stratford City became a catalyst for the regeneration of East London, opening September 2011, just before the UK hosted London 2012 Olympic Games. Now the most popular centre in the UK, Westfield Stratford City attracts more than 50 million shoppers annually.

Unibail-Rodamco-Westfield have an ambitious Corporate Social Responsibility strategy - Better Places 2030. This strategy rests on three pillars; Better Spaces, Better Communities & Better Together, which aims to future proof their portfolio, give purpose to their teams, drive to their retailers, experience to their visitors and shared value to their community.



For further information:

Green Eco Technologies

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THE CUSTOMER CHALLENGE

Westfield sought a solution for their food waste that met their CSR ambitions. Already operating with zero waste to landfill, the centre is focussed on improvement and a goal to cut carbon emissions of Operations by 80% within their Better Spaces vision. The existing solution for food waste was becoming unreliable, frequent breakdowns, temperamental to operate, costly repairs and predicted to become obsolete from future waste to water legislation. With over 550 tonne of unavoidable food waste per annum they needed a solution that was reliable, sustainable, future proof and cost effective.



CLEAR BENEFITS

Since the launch in the UK, the WasteMaster has transformed how food waste can be managed onsite. The WasteMaster provides ease of use, no manual handling, flexible loading, reduced contamination and the reduction of food waste volume by up to 80% within a 24 hour period to a safe and odour free residue.

Unibail-Rodamco-Westfield are market leaders with a keen eye for innovation. They had a clear set of requirements for their food waste; sustainability, reliability and simplicity of use. Westfield decided the WasteMaster was fit for purpose and met all their requirements.

In addition, Westfield were also able to improve their carbon footprint and increase their recycle rate by sending the highly calorific food waste residue to a local Anaerobic Digestion plant to create green energy. The reduced and stabilised volume of food waste allowed for fewer truck collections than standard food waste, thereby reducing greenhouse gases even further.

“Westfield needed a solution that was reliable, sustainable, future proof and cost effective. Westfield were also able to improve their carbon footprint and increase their recycle rate.”

QUANTIFIABLE RESULTS

- Since the installation of the WasteMaster system, Westfield have achieved zero waste to water and diverted nearly 150 tonnes per annum of treated food waste away from the already overloaded sewer system.
- At least 105,000 litres of water has been saved per annum by removing an old waste to water machine.
- 100% of all food waste is now sent to Anaerobic Digestion to create green energy.
- Westfield's food waste volume is reduced by up to 70% in the WasteMaster resulting in far fewer vehicle movements and the associated greenhouse gas emissions than traditional methods.



POSITIVE OUTCOMES

- Food waste from Westfield Stratford City can produce 118,200 kWh of energy per year, enough to power 41 homes every month.
- Zero water is required in the treating of food waste via the WasteMaster, saving this valuable resource and a significant cost.
- Reducing food waste volume onsite, Westfield avoid over 29 additional vehicle collections per annum and saving 1.02 tonnes CO₂e.
- The WasteMaster provides Westfield with access to accurate daily food waste data.





TUCO Regional Meeting



DELIVERING

INGREDIENTS
IDEAS &
INSPIRATION

SINCE 1987



The original plant-based foodies

The UK's specialist plant-based foodservice supplier

Largest range in UK

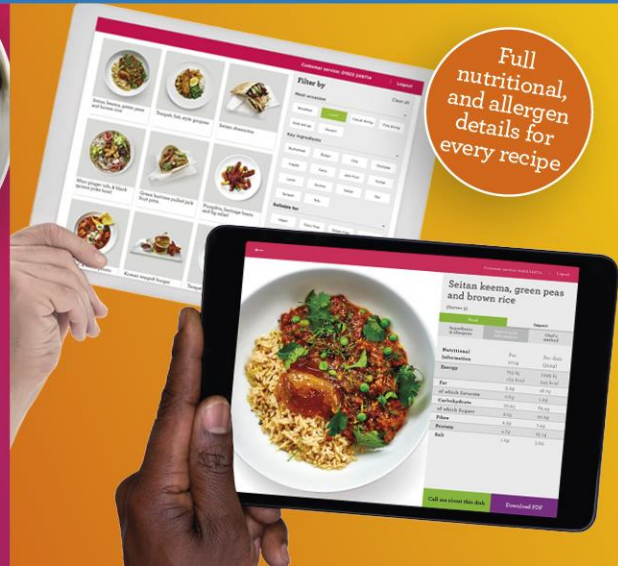
1200+ plant-based ingredients, from plant-proteins such as tempeh, seitan and tofu, to the finest rare and hard to get ingredients, our larder is packed with everything you need to make exceptional food.

Cutting edge innovation

Mind-boggling plant-based innovation from some of the most exciting brands in the world. Plant-based fish, egg, lamb, and stunning new plant proteins, some of which are exclusive to us in the UK.

Plant-based expertise

Get all the help and advice you need with plant-based ingredients. Expert support available from our chefs and sales team, plus our **free** online portal, **seed-bank.co.uk** with over 250 chef crafted recipes.



a ***larder full*** of ***plant-based*** ***ingredients***

We search the world to bring you the most vibrant, innovative and authentic ingredients available and have over 1,300 plant-based and free-from products in our range.



Plant proteins



Meat Alternatives



Breakfast



Herbs & Spices



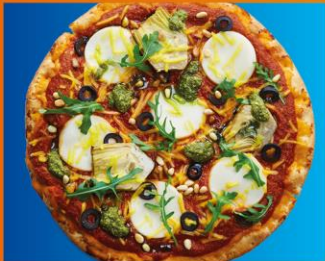
Grains & Pulses



Fruit, snacks and seeds



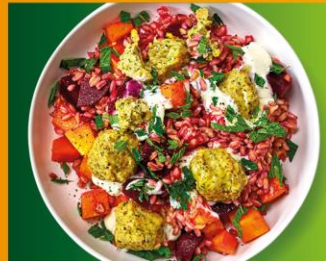
Bakery & Gluten Free



Dairy alternatives



Glazes, dressings & marinades



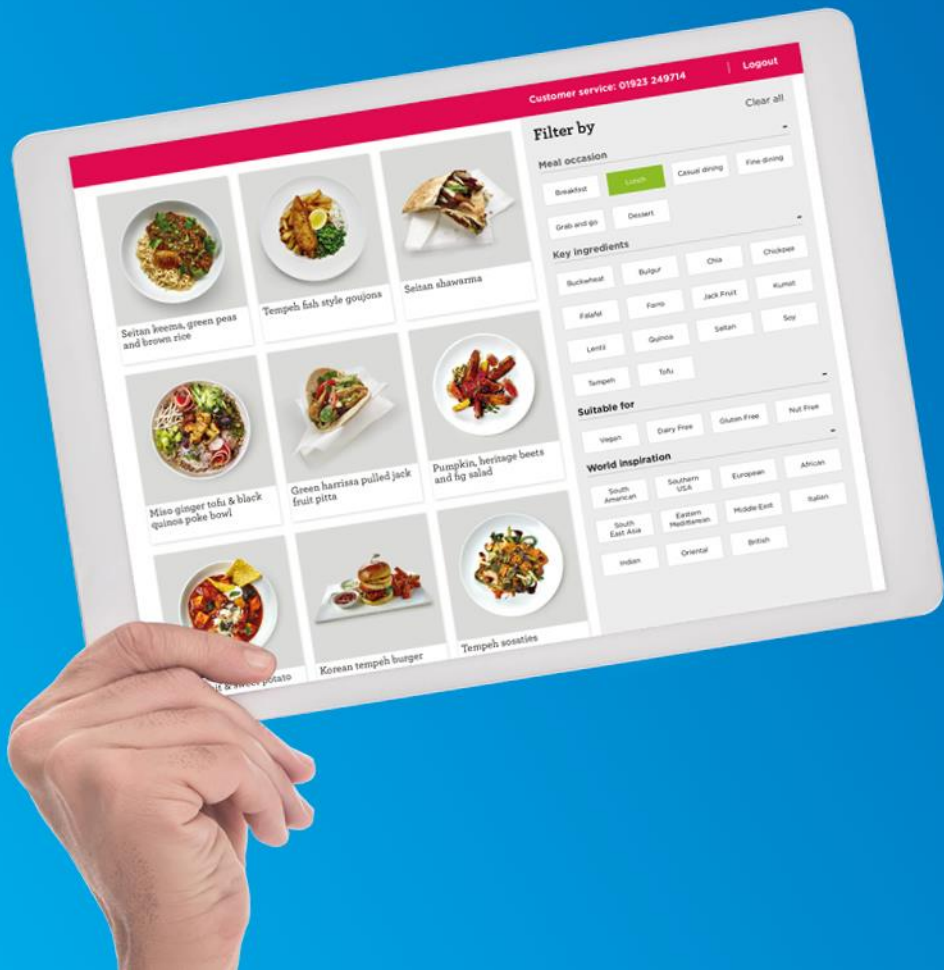
Falafel & Dips



Baking ingredients



World flavours



Introducing *Seed-bank*



Customer Impact Reports

Your Food Company's
IMPACT REPORT

**CONGRATULATIONS
YOU'VE SAVED...**

**149,305
kg**

of GHG over the last
12 months

The emissions you've saved
tracked year on year. **22.32%**
From Mar - Jun 20 increase on
last year

Month	Current Year (Red)	Previous Year (Green)
Jan	10	15
Feb	10	12
Mar	10	12
Apr	10	12
May	10	15
Jun	10	15
Jul	10	12
Aug	10	12
Sep	10	15
Oct	10	15
Nov	10	15
Dec	10	12



Your Food Company's IMPACT REPORT



March 2020
Your emissions savings over the last 12 months at a glance

By using plant-based ingredients on your menus you are not only creating delicious dishes but are also making a positive impact on our environment. Plant-based food uses fewer natural resources and emit fewer greenhouse gas. Here's the estimated greenhouse gas savings based on the purchases you have made with us over the last 12 months.

CONGRATULATIONS YOU'VE SAVED...



of GHG over the last 12 months

THAT'S THE SAME AMOUNT OF GHG MADE BY...



Driving the Earth's circumference 65.2 times

OR FLYING ECONOMY CLASS FROM...



London to New York 249.9 times

The emissions you've saved tracked year on year.

From Mar - Jun 20

22.32%

increase on last year



Want to get more plant-based food on your menus?

We can help! Speak to **Karla**, your account manager on **01923**

249 714 or visit **seed-bank.co.uk** the easy way to get plant-based food on your menus.

Together we can make even more of an impact.

We're brimming with ideas on how to maximise your positive impact on the environment. For a start, head over to **seed-bank.co.uk** for plant-based recipes to suit every chef and every menu. Want more inspiration? - Call us.



How do we calculate your Carbon saving?

We estimate the greenhouse gas emissions you are saving when you buy certain products from us, instead of buying their meat equivalents. These calculations have been reviewed by industry experts and include CO₂ and other important gases such as methane. Whilst all carbon footprint data comes with some built in estimates, the data used here is in line with available research and, as such, represents a valid approach to helping foodservice businesses to understand the impact of their sustainability initiatives.

Your personalised report

- Tracks GHG emissions saved
- Based on **your** purchases of certain products instead of their meat equivalents
- Shows YOY and tracking by month

How?

- Produced with industry experts
- Using the latest research

Why?

- To support our customers with their ESG agendas
- So you can confidently share this with your clients to support your plant-based menu initiatives
- As a B-Corp, we take using business as a positive force for change seriously

FLAVOURS

Our monthly plant-based ideas,
ingredients and inspiration

Packed full of:

- Food Trends
- World Flavour inspiration
- Latest innovations in plant-based
- Seed-bank recipes (created by chefs for chefs)
- Tips from our Development Chefs

Making it **simple** to get
amazing plant-based
food on **your** menu.



Thai New Year

Taking place from April 13-15th, Thai New Year is a great opportunity to get amazing world flavours on your menu.

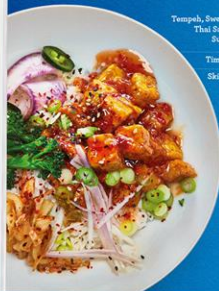
If you want authentic Thai food, the secret is a balance of the key flavours: pucker. These are salty, sweet, spicy and sour. Check out seed-bank.co.uk for amazing recipe inspiration.

Marinated Tempah skewers
Time ●●●●
Skill ●●●●



Tempah, Sweet Chili Thai Sauce and Sushi Rice

Time ●●●●
Skill ●●●●



Tempah's ability to take on flavour makes it a fantastic choice for Thai New Year too!

It takes on marinades quicker than meat, with a maximum time of around just 30 minutes. Making it easy to prep in advance and giving you great flexibility to experiment with new marinade ideas.

MADE TO OUR CHEFS OWN RECIPE

Our quest to find the best in authentic world ingredients never stops.

Introducing our chef's favourite to get the balance just right, our new range of sauces and dips. We know an intensity of flavour makes your recipes special, so we're respecting that with our new range!

They're made fresh to the day, so you can enjoy them with confidence. They'll make your dishes taste like you're in the kitchen.



Tom Yam Paste
●●●●



Laksa Curry Paste
●●●●



Pad Thai Sauce
●●●●

Omni Pork Pie
●●●●

●●●●

Find all our recipes and more on [seed-bank](http://seed-bank.co.uk)



Perfect in all Asian food

Omni have nailed plant-based pork for good. Hard on the heels of their incredibly popular and versatile pork-style sauce comes another pork must-have, pork-style strips, still with the same crazy pork-like taste.

Omni Plant-based Pork-Style Strips
●●●●



Sticky Omnipork Noodles, Cashews and Peppers

Time ●●●●
Skill ●●●●

Chef says:

The Pork-Style Strips take on flavours and spices well, so they are perfect for stir-fries and healthy dishes, but equally they work great in soups, stews and casseroles. Try to cook from frozen and give it a longer fry for crispy bacon-like strips.



Scan the QR to get even more Omni recipes!

British classics the Omni way

Omni Pork Sausage Roll
●●●●
●●●●

Just like pork sausage. It's well loved, healthy, juicy with a rich meaty flavour and incredibly versatile. Perfect for use in Asian. In any dish that needs pork mince, including pork pies, sausage rolls, burgers and meatballs.

Chef Plant-based Pork Mince
●●●●



Omni Pork Pie
●●●●
●●●●

Find all our recipes and more on [seed-bank](http://seed-bank.co.uk)

A look inside...



CHEF INSIGHTS

Our Innovation Chef Dan has had his eye on the landscape and has some great insights on hot new flavours and trends which are set to be the next big things.



SMALL PLATES & SIDES

Small plates are increasing in popularity. Consumers want to try different dishes and flavours, and small plates allow them to try multiple. Frequently ordered as an alternative to starters or to have alongside a drink, they often offer a cheaper option to enjoy eating out from home.



COMMUNAL EATING

With the easing of social distancing, communal eating grew in popularity and has shown no signs of slowing. Food courts, indoors and outdoors, like *Mercato Metropolitan*, allow customers to sit together and eat from different outlets. Long canteen-style tables can also be found in several restaurants, including the likes of *Hackney's Mare Street Market*.



NIKKEI CUISINE

Japanese-Peruvian dishes on the rise.

You may be aware of the Japanese diaspora in Latin America, but not many are familiar with the resulting cuisine. Named after the Japanese word for emigrants, Nikkei. This is much bigger than the small population it originated from. A fusion of Japanese delicacy alongside the strong vibrant and spicy flavours of Peru. These flavours are set to be the next big thing.



ANCESTRAL FOOD - FLAVOURS

In contrast to world flavours, people are looking for authentic regional flavours embracing their roots. Trends in British Caribbean foods and regional specialities of Irish, Scottish and Welsh origins are on the rise. With a surge in highlighting home nation's recipes on menus.

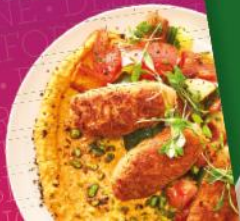


NEW PLANT-BASED FOOD TRENDS FOR 2023 AVAILABLE ON SEED-BANK!

Plant-based versions of amazing...
Portugese, Californian, Levantine,
Desserts & Smokehouse dishes



FOOD TRENDS 2023
Our plant-based take



Trends 2023

PORTUGUESE

Dominated by seafood, especially salt cod, tuna and shellfish, Portuguese cuisine is making waves in the UK.



Daikon boquerones

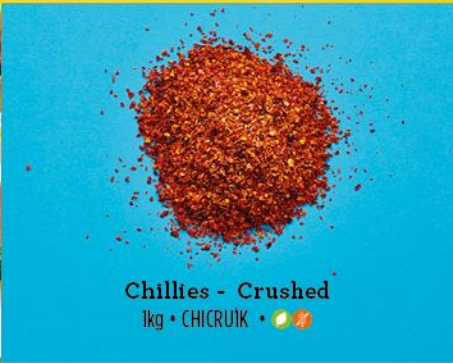


Marinated tuna, pickled onions, tomatoes

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Saffron
4g • SAF4G •  



Chillies - Crushed
1kg • CHICRU1K •  



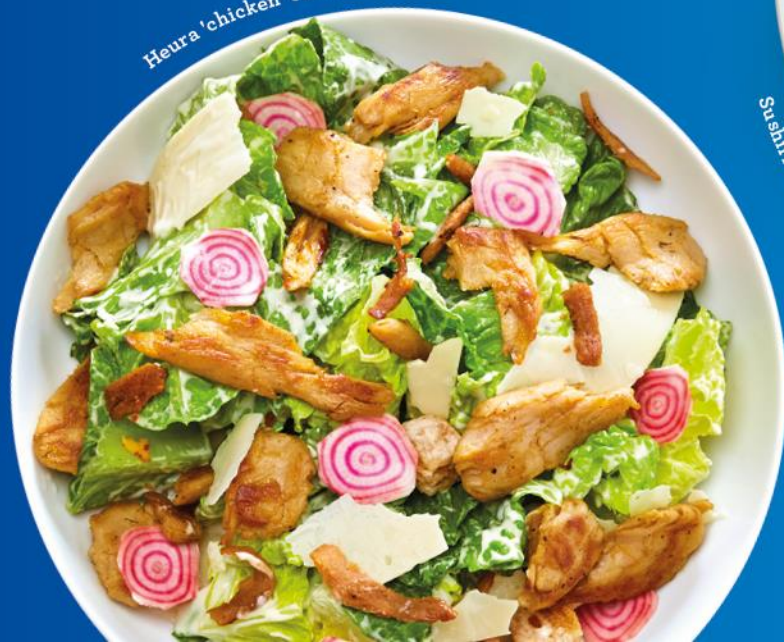
Vegan Zeastar Sashimi No Tuna
310g • SASHTUN •   

Trends 2023

CALIFORNIAN

The fresh, vibrant cuisine of California has been noted as one to watch. In the UK, restaurants such as SoLa in Soho have been championing this, recently winning a Michelin star for their efforts.

Heura 'chicken' caesar salad



Sushirrito - salmon, piquillo peppers, avocado & furikake



Rice Paper - 22cm
500g • PAPRIC22CM • 



Avocado - Diced
500g • AVODIC500G • 



Chia Seeds
500g • SEECHI500G • 

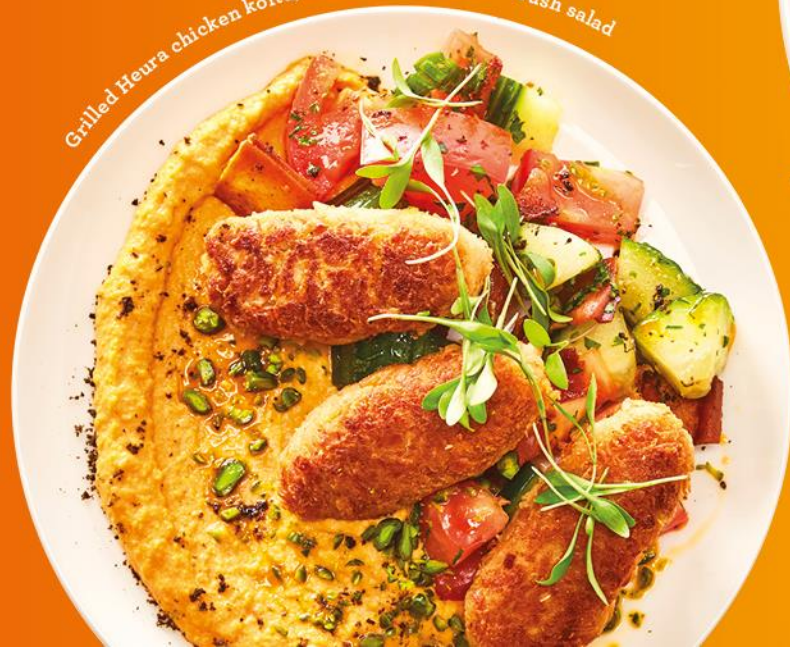
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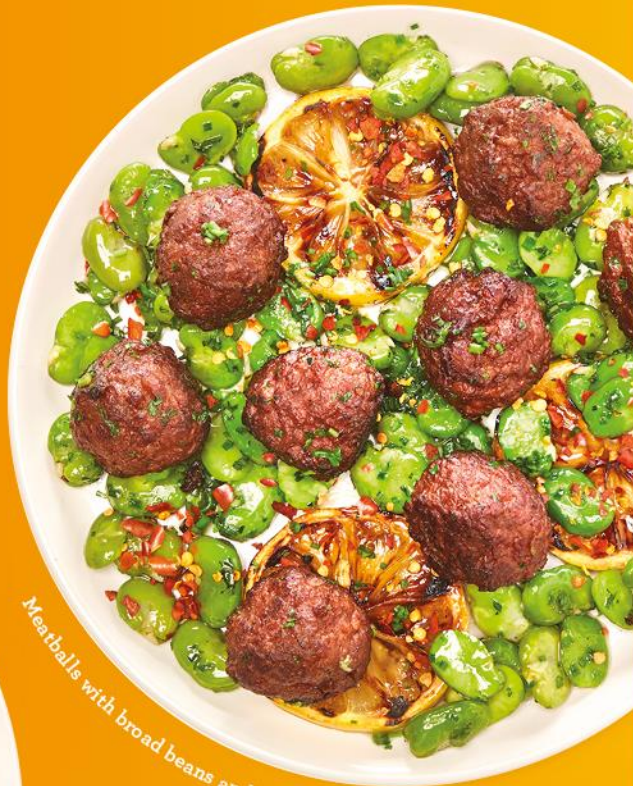
LEVANTINE

Countries such as Israel, Lebanon, Syria and others in the Eastern Mediterranean region of Western Asia have long been the origins of some of the best in plant-based dishes.


Grilled Heura chicken kofta, harissa houmous, fattoush salad



Meatballs with broad beans and lemon



Houmous - Harissa

1kg • HOUHAR • 



Baharat Spice

500g • BAH500G • 



Cashews - Whole

1kg • NUTCASWHO1K • 



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BBQ & SMOKEHOUSE

People have been smoking meat since the dawn of time, now it's time to give the meat a break and look for alternatives.


Charred hispi cabbage, szechuan pepper and lime butter, star anise, toasted sunflower seeds puree



Mesquite BBQ glazed celeriac, puffed grain granola



Smoky Barbecue Spice / Rub

1kg • RUBSMOBBQ1KG • 



Whole Sichuan Pepper

100g • PEPSIC100G • 



Puffed millet

500g • MILPUF • 



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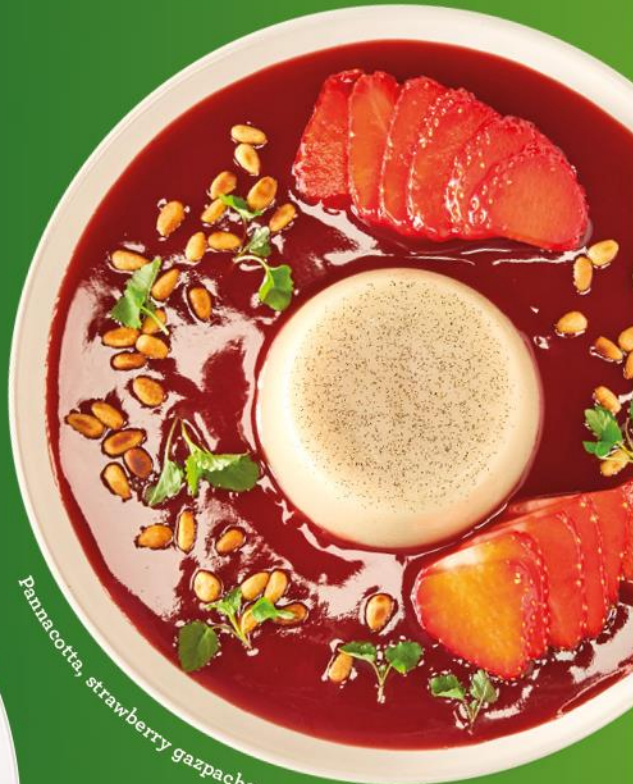
DESSERT BAR

Ever since the 'world's best Pastry Chef', Albert Adria, unveiled his high-end Cakes & Bubbles dessert and champagne bar on Regent Street they have been popping up everywhere from Glasgow to Soho and at varying levels of elegance. Now people can skip the savoury and get straight to the best bit.

Hot chocolate pudding and buckwheat popcorn



Pannacotta, strawberry gazpacho, pine nut caramel



Vegan Matcha Ice Cream

2L • ICECREMAT • 🍌🍵❄️



Cacao Nibs

1kg • CACNIB1 • 🍌🍵🍫



Willie's Cacao Chocolate
Chef Drops - Chulucanas 70%

1kg • CHOCCHULU • 🍌🍵



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WE'RE ON A
mission

— TO FILL
your plate with

**PLANT
BASED**

— GOODNESS —

