ADVERTISING FEATURE

Andrew Stanton of Glenfields Foods making smash burgers.

Left to right: Caterfood Buying Group business development director Gavin Scott with Cimandis' general manager Julie Baker and managing director Nigel Holliday.

Food glorious food

A whole host of tasty products were launched locally at foodservice provider Cimandis' recent B2B show

ISLANDERS could be enjoying a host of new foods and drinks soon, thanks to Cimandis.

The company – the largest foodservice provider in the Channel Islands – recently held its first B2B show at Marvin's Sports Bar and Eatery, showcasing a number of product launches.

Representatives from across the island's hospitality industry attended the premier and artisan trade show, where they found premium suppliers demonstrating tempting items including ice cream (and a version for dogs), pasta, cheeses, chutneys, sauces, pastries, pizza and bread.

'We've been doing a lot of work to refine and elevate our product offering over the last few months and we're really excited to showcase the quality of these new products, opening new conversations with our customers,' said Nigel Holliday, managing director of Cimandis.

'Naturally, our hospitality industry is so important to island life and we want to make sure that our customers have the best products in order to create the best experiences for their guests. There's a lot of good things going on at Cimandis at the moment and we're really pleased with the turnout today.'

Foods available to taste included the prestigious Koffmann's range of fries, smash burgers from Glenfields Foods that cook in under two minutes, and Italian hand-made pizzas from Passione Pizza.

Tessa Dyer of La Lorraine.

Andrew King from La Tua Pasta – suppliers to Gordon Ramsey and Marco-Pierre White among others – was cooking spinach and ricotta, shin of beef, pasta, and had a range of products on show.

One company, Symplicity Foods, makes all its food from naturally nutritious vegetables, with the range including sausages, mince, 'chorizo' mince and other mouth-watering flavours.

For those with a sweet tooth, there were doughnuts from La Lorraine, ice cream from Yarde Farm, and a wide selection of top-quality breads and pastries from Bridor.

Cimandis is part of the Caterfood Buying Group, and supports many hospitality and independent establishments, from beach-side vendors to some of the best hotels, with a wide range of products to match.

Director of business development, Gavin Scott, said that introducing new, quality products to the island helped the tourism sector.

'The range of foods and drinks hotels and restaurants can offer their guests will be greatly expanded,' he said. 'We've also seen a rise in high-quality, gluten-free foods from suppliers, which is fantastic and makes catering for gluten-free customers so much easier.'

The full product launch includes 190 new products and covers everything from fresh juices to micro herbs to handmade cakes and British beef, all of which are available exclusively through Cimandis. Customers who missed the show will be offered presentations by the Cimandis sales team over the coming weeks.

The full range of suppliers was:

Caterfood Collection
Panesco/La Lorraine
Odysea
Passione Pizza
Daily Dose
Koffmann's
Bridor
Doughlicious/La Tua
Seara
Destiny Desserts
Symplicity
Zeus Packaging
Karimix
Essential Cuisine
Henley Bridge
Northern Bloc
Yarde Farm
Belazu
Glenfields Foods

Left: Adam Cutler of Bridor.

Robert Hegarty and Tais Zanetti of Seara.

■ **If you'd like to find out more about stocking these great new products from Cimandis, contact general manager Julie Baker on juliebaker@cimandis.com**