



PRODUCTS

Wine 'n' dine in style

By Megan Kessler.



Ensure your customers fully appreciate their wine at the right temperature with innovative new wine cooler WICE. It is the perfect product to help keep your wine and champagne cool, presentable and drip free.

WICE is an Italian designed wine cooler that helps to keep bottles at the right temperature; it is suitable for restaurants, bars and functions. The design ensures the label of the bottle is always on display and makes it is easy for customers and staff to handle.

The cooler has a removable core that is filled with liquid and once frozen acts as a refrigerator. It can be placed in the freezer two hours before use, and then placed in the stand once frozen. It will cool bottles in 30 minutes at room temperature and keep bottles cold for up to three hours.

WICE is made from non-toxic recycled material and is reusable. It is available in grey, white, red, black and stainless steel.

● www.wice.com.au

Get piping

Belgian family-owned company Rolph & Rolph have released a new range of frozen products to make dessert preparation easier. The 500g muffin piping bags contain a muffin mix that can be defrosted in four hours at room temperature and is ready to bake.

The piping bags allow you to get



creative and personalise the size and form of your muffins – small to go with coffee or large to be served as individual desserts. Baking time is 10-15 minutes, depending on the size of the muffin.

There are four indulgent flavours to choose from: chocolate moelleux, almond, chocolate chip or apple and cinnamon. The rich flavours are already there so there is no need to add additional ingredients.

● www.rolph-rolph.com



Mineral water brand sparkles

To celebrate Bulgari's 125th anniversary, iconic Italian brands S.Pellegrino and Bulgari have paired up to create a limited edition bottle that symbolises glamour, heritage and quality.

Bulgari (famously known for their jewellery) chose a vintage yellow gold necklace covered with diamonds, emeralds and amethysts to feature on the bottle of mineral water.

The exclusive bottle is part of the "S.Pellegrino meets Italian talent" project and will be available to fine dining restaurants for a limited time.

● www.sanpellegrino.com

Rising star Holco

Holco Fine Meat Suppliers is South Australia's leading meat wholesaler, with the company processing and delivering around 300 tonnes of fresh chicken, beef, lamb and pork each week.

Holco delivers meat to more than 250 hotels as well as restaurants, cafes, commercial caterers and health organisations in South Australia, Western Australia and



Northern Territory.

The company has recently won the 2011 Rising Star Award at the In-Business Top 100 Awards in Adelaide.

"This award was based on our performance over the past 12 months, and I was pleased to accept it on behalf of my hard working team at Holco" says managing director Mike Rankin.

In early September 2011 Holco opened a new processing plant in Brisbane to expand business. Their extensive range of premium meat includes veal, kangaroo, poultry, sausages and small goods. The meat is portion controlled so that there is less wastage, saving on costs.

● www.holcofinemeatsuppliers.com.au

Finest Sea Salt from Cornwall

Cornish Sea Salt is the UK's best selling sea salt and it is now available to commercial kitchens in Australia. The product is highly regarded among chefs in the UK who appreciate it for its flavour,



Award winning cheese

Manon cheese from Woodside Cheese Wrights has won three awards in the first three months of its release, including "best fresh cured cheese" at the Brisbane Cheese Awards, "champion fresh curd" in the Australian Specialty Cheese Makers Association Melbourne Competition and "champion sheep, buffalo and goat cheese" in the Royal Melbourne Fine Food Awards.

The cheese is a blend of Woodside chevre and hand harvested garlic,

texture and purity, with chef and TV presenter James Martin calling it the "Gucci of British Sea Salts".

The high quality sea salt is hand harvested, completely natural and the only English sea salt to be awarded the UK Soil Association "Certified Product Status". It is collected via a process where salt water is steam evaporated leaving a mountain of white, flaky sea salt crystals.

Products include Original Cornish Sea Salt and Smoked Cornish Sea Salt, which is smoked over apple and cherry wood. They are available in 500g chefs tubs along with 1kg re-fill bags, making them practical and convenient for foodservice.

● www.noshfinefoods.com

Coffee at the touch of a button

It can be hard to keep up with a busy coffee rush which is why Nespresso is offering businesses Aquila, a new professional coffee machine that maximises speed while delivering a great tasting drink.

The coffee machine is made to deal with high volumes and peak times. With four extraction heads and milk frothing technology, it can simultaneously make four coffees in less than 20 seconds.

Aquila combines traditional coffee

both from South Australia. The cheese is made from fresh local goat milk and has a very light, creamy texture. The hint of garlic gives the cheese a sweet flavour that is finished off with black pepper.

Hand shaped into a ball and wrapped in vine leaves, Manon is then left for five to six days to mature. The cheese is intended for tapas or cheese boards, and can be served with crusty bread and a drizzle of olive oil.

making methods from Nespresso with technology from Swiss company Thermoplan AG, known for its milk systems. All staff need to do to prepare made-to-order hot drinks is push a button, making it easy for anyone to use.

When not in use, the Aquila automatically turns off after 30 minutes of inactivity, saving power. The Aquila also features

a built in SIM card which enables Nespresso to monitor the machine's status and maintenance requirements, so that service can be immediately offered if needed.

● www.nespresso.com



Market your restaurant online

Marketing4Restaurants is a revolutionary way of marketing your restaurant, cafe or take-away shop online.

A website is vital for restaurants as customers will often go online to find the location or look up menus before visiting. Marketing4Restaurants can help by creating a website for a low cost where the client can control customer feedback, display and update menus, and run email marketing campaigns. Customers will be able to access the website on their phones, view the current menu and interact through Facebook and Twitter.

"Far too many restaurants and cafes spend too much for websites that don't work," says James Eling, managing director of Marketing4Restaurants. "I've also seen some appalling websites built by family friends that portrays such a bad image of the restaurant that it actually puts potential customers off."

● www.marketing4restaurants.com

Comfort in the kitchen

It is important to be comfortable during long days at work which is why Crocs have designed the Bistro shoe, perfect for people in the restaurant, foodservice and healthcare industries who spend long periods of time on their feet.

The shoes are slip-resistant and have a thick closed-toe design for maximum safety in the workplace. Comfort is guaranteed with an orthotic foot bed that naturally conforms to the shape of your foot. They are also waterproof, easy to clean and dry quickly.

The Bistro shoe is made with Croslite material that is light weight and durable; perfect for wearing all day. Additional features include odour-resistance, arch support and heel strap for a secure fit.

● www.crocsaustralia.com.au

