

PRODUCT CATALOGUE

www.simplotfoodservice.com.au

JANUARY 2021

















100% NOT

A Message from our Managing Director

At Simplot Australia, we're in the business of bringing Earth's resources to life, and this enables us to deliver on our company purpose of contributing to feeding our world.

We do this by providing quality, sustainable, and nourishing food to meet consumers' and customers' ever-changing needs. Each member of our team is committed to continually meeting the needs of our many customers. We strive to be product innovators, accessing, producing and marketing products to address a growing and continuously changing market place.

As one of Australia's largest suppliers of foodservice products, we are committed to offering a wide range of high quality, competitively priced products, with the best available service.

You'll find our foodservice products in pubs, clubs, restaurants, cafes, hospitals and aged care facilities, aeroplanes, stadiums, quick service restaurants, your local take-away and many more locations.

This year – 2020 – marks a significant milestone for our business, as we celebrate 25 years of Simplot ownership. Over this period, we have continued to grow and build a stable of market-leading brands across our Retail and Foodservice divisions, supported by an excellent supply chain.



We've stood by Australian growers through it all, working hard to source as much food as possible from local growers around the country. We are proud to work with over 300 growers across Australia, some of whose families have been growing potatoes and vegetables for generations. We believe that supporting and innovating with Australian growers will not only ensure the viability of our farming communities; it is the key to a sustainable future for all Australians.

Looking to the future, it's important we continue to remain aligned with the values that first inspired this company to succeed. Our founder, J.R. Simplot's Spirit of Innovation, Respect for Resources and Passion for People, has underpinned how we have operated for generations and continues to inspire everyone at Simplot and shape our decision-making.

Driven by our purpose to contribute to feeding our world and guided by these values, we are focused on making a difference and building on a legacy that will benefit customers, consumers and communities for years to come.

Thank you for your ongoing support.

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Graham Dugdale
Managing Director Simplot Australia

Simplot Foodservice... Solution Providers

Our Foodservice division includes well-loved and trusted brands such as Edgell, I&J, Chiko and Leggo's and specific foodservice brands including Culinary Select, Captain's Catch and Colonial Farm

In Australia, our products and brands can be found in many of the 80,000+ out-of-home foodservice establishments which are distributed through an extensive network of wholesalers, ensuring availability at all times.

Simplot Foodservice is committed to developing products and services that help foodservice operators grow their business. Our goal is to be the customer's first choice for high-quality, high-value food solutions and we do this through our expertise in innovation, the ability to anticipate, meet and exceed the foodservice industry's changing demands.

We are also the publisher of the leading foodservice magazine, 'Food for Thought', which covers great industry-relevant topics such as food inspiration, industry trends and enduser interviews, and is circulated to over 50,000 customers quarterly.

The Right Products for Today

From Aussie made chips grown from Tasmanian potatoes to value-added seafood and our extensive range of vegetables, Simplot brings you an extraordinary selection of menu items perfect for today's consumer preferences.

As an example, with the increase in demand for delivery the Edgell Supa Crunch Delivery Chip was developed with a hold time of 40 minutes, to stay hot and crunchy to the last bite — the perfect solution for all customers wanting a great delivery system chip.







The Home of Australia's Favourite Food Brands



Edgell is an Australian icon that has been a mainstay of kitchens since 1926. No matter where you travel across this land, Edgell is known for the superior goodness and flavour of its potatoes and vegetables.

Each season, Edgell partners with over 140 potato farmers to uphold the Edgell reputation with a deep respect for the land. Calling on generations of experience, farmers cultivate and harvest the finest produce with uncompromising care and pride.

At the same time, Edgell never stops innovating — finding better ways to support busy kitchens and bring wholesome, tasty veggies to the table.

When customers welcome Edgell into their kitchens, it's not something that is take for granted. In fact, it drives us every day to deliver perfection from paddock to plate.



People have been rolling home with this Aussie icon for more than 50 years. Today, Chiko is as popular as ever and features a number of products that 'hit the spot', including the all-time Aussie favourite, the Chiko roll. When was your last Chiko?



I&J has been delivering quality and innovation to the foodservice industry since the 1960's.

This relentless pursuit continues today, so when you see I&J on any product you can be assured it's been developed with quality, experience and expertise.



Leggo's is steeped in fine Italian cooking traditions and has been part of the Australian culinary landscape since 1894. Since its beginnings Leggo's has been famous for its rich flavoursome sauces that form the heart of great cooking. Leggo's has always been made from the finest ingredients and this is as true today as it was over 100 years ago.





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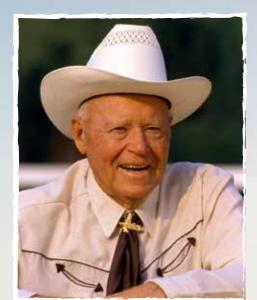








From our First Farms to Today



The Simplot Company had humble beginnings from a one man farming operation, founded in 1929 by the energetic J.R. (Jack) Simplot in Boise, Idaho.

Today, it is still a privately held company headquartered in Boise, Idaho but has grown into an international food and agriculture company. More than 13,000 employees run operations around the globe and distribute products to more than 60 countries worldwide. The company's integrated portfolio includes phosphate mining, fertilizer manufacturing, farming, ranching, food processing, food brands, and other agriculture related interests.

Farming is clearly in our DNA and we are committed to supporting the long term viability of our farmers. Each year in Australia, we source more than 450,000 tonnes of potatoes and vegetables from Australian growers which means we play an important role in delivering locally grown produce to Australian consumers.

Our agricultural services team works collaboratively with our growers to help improve their capabilities and competitiveness.

Groundbreaking agricultural research and innovation are underpinned by a respect for resources.

This research and development ranges from scientifically enhancing fertiliser, crop rotation best practices, seed development, reducing water usage and integrated pest management. The aim is to help farmers enhance yields, reduce the cost to operate and ensure our customers and consumers have the best Australian grown produce available.

As the last Australian grown frozen and shelf stable vegetable provider of any scale in Australia, we are proud to work with over 300 potato and vegetable growers, many of which we have been working with for generations.

Phillip Loane is a third generation grower for Edgell, happy to be producing peas for us just as his family has done for over 40 years. Phillip's farm is in Tassie's fertile East Devonport where he cultivates tender baby peas in the richly productive red volcanic soil.



Respect for Resources

Our commitment to sustainability means we are constantly looking for new ways to produce more with less of our Earth's resources as we believe this is good for our business and simply the right thing to do.

Undertaking sustainable practices on land and in the sea is key to the way we operate and is reflected by one of our core values, 'Respect for Resources'.

For us, sustainability comprises the vision to meet the economic, environmental and social needs of our employees and communities, while preserving the opportunity for future generations to do the same.

Many of our customers have developed sustainability strategies that include ambitious targets in areas such as energy use, greenhouse gas emissions, waste and sustainable seafood. We see this as an opportunity to share our expertise and explore opportunities for joint initiatives.

Social, environmental and ethical issues matter to Simplot and we are committed to ensuring that our suppliers adhere to all applicable laws and regulations in their countries of operation. We also have an ethical and responsible sourcing programme that details the ethical, social and environmental standards that we expect our suppliers to meet.

Simplot Australia is also a signatory to the Retail and Supplier Roundtable Sustainability Council's Pledge Against Forced Labour and has a dedicated project team focussing on compliance with the Australian Modern Slavery Act.

We're focused on 'Bringing Earth's Resources to Life' in a sustainable way, so that we can all eat well and enjoy great food for generations to come.



Energy Efficiency



Water Efficiency

processed) has improved by 9.3%



Landfill Efficiency



GHG Efficiency



Packaging



Spirit of Innovation

We know that better solutions are always out there, so we embrace fresh thinking that creates value for our customers and consumers.

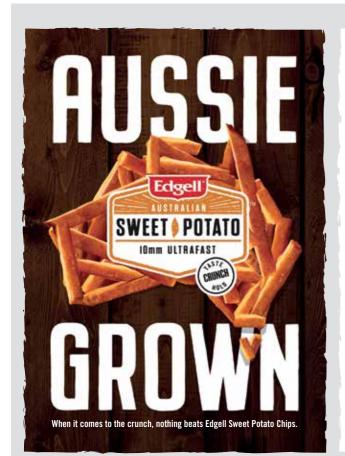
Our capabilities and expertise ranges from pioneering innovations in seed development and food processing through to improving crop yields and developing delicious and nourishing new products.

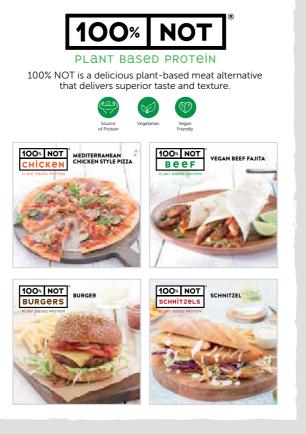
Everyday our teams work with our valued customers and consumers to deliver insight-driven innovation to create the best products, solutions, services and value. We aim to satisfy changing consumer needs and tastes with products like our 100% NOT plant-based protein range and our Aussie-grown Edgell Sweet Potato Chips.

Innovation is the engine that drives Simplot forward.









Manufacturing Expertise



Our manufacturing operations directly employ 1,400 people, although the indirect benefits to the communities in which we operate are significant and far reaching.

We continue to invest in our manufacturing operations and draw on some of the most advanced technologies to ensure we remain leaders in our field. Our ongoing commitment to Australian manufacturing is highlighted by the investment that we are making at our Ulverstone potato manufacturing facility. The expansion of the facility will help to ensure we can continue to meet market demands, and address changing consumption patterns and intensifying international competition.

Product Food Safety and Quality

Simplot is trusted as a leading provider of quality, sustainable and nourishing food for the ever-changing needs of consumers and customers in Australia, New Zealand and chosen Asia pacific growth markets.

There is no higher priority for a food company than the safety of its products. Simplot has many rigorous measures in place across our supply chain to ensure that the food we manufacture and sell is safe for consumption. From the sourcing of raw products in the fields to in-plant processing to the delivery of the finished product, every step is closely monitored to ensure we consistently meet our customers' expectations. We have been certified to a GFSI accredited standard (SQF) across our manufacturing facilities which assures customers that our products meet the highest standards of food safety.

Customers and consumers are increasingly demanding assurance that their food is made from high quality ingredients and produced using agricultural best practices. We are meeting this need by ensuring that more than 95% of our potato and vegetables are grown by Australian farmers in fresh, clean, natural environments.

Our internal Quality In Every Bite program is focused on the importance of food safety and quality through every aspect of our business. Our ambition is to always delight our customers and consumers, be known as market leaders in quality and we do this through having pride and passion in our food. We are committed to continue to deliver safe food products of consistent quality that meet or exceed our customer and consumer expectations.

Contributing to our Communities

Simplot Australia and its employees understand that customer satisfaction and profitability are important, but they're only part of the equation. A successful company must also be a responsible member of its local communities. Simplot is part of many communities, and maintaining a strong and supportive relationship with all of them is vital to our success. We strive to act responsibly with integrity, maintaining balance and creating value for all from our employees to our customers to our neighbours around the world. One of the ways we demonstrate this commitment is by supporting organisations and programs that benefit both the communities in which we operate and society as a whole, and align with our purpose.

We have long established community partnerships with Foodbank and SecondBite. In 2019, 796,000 meals and 32,000kgs of pasta sauce were donated to Foodbank to help people in need. Through our Indigenous Communities Program, we support the delivery of food and supplies into the remote aboriginal communities of Kabulwarnamyo, Manmoyi and Kamarrkawarn in west Arnhem Land, an area of global significance for its natural and cultural value. We also partner with WWF-Australia, and are jointly funding the John West Pacific Islands Conservation Project with the Australian Department of Foreign Affairs and Trade. This project supports community-based fishing and microfinancing for women in Ghizo in the Solomon Islands and Madang in Papua New Guinea. The aim of the project is to protect over-exploited reef ecosystems, create food security, boost local economies, and to support business opportunities for local women.







Passion for People

Our passion for cultivating a better future propels us forward and this is only achievable by having a passionate and talented team.

Across every level of our business you will find industry experts and leaders in their chosen field. Together, we work to ensure that Simplot Australia continues to enjoy its market leading position. Working together as a global team, we purposefully leverage our knowledge, expertise and investments to increase our value and relevance to our customers.

Inclusion and diversity in all aspects, including skill, thought and knowledge, are at our core. As an organisation, we believe we are strengthened by our diversity and it provides a competitive advantage.

Simplot Australia is a rewarding place to work, where we truly care about one another. We believe that as our business grows

so should our people. We support our people in helping them to achieve their future career aspirations and recognise and celebrate their success. With a passion for food, we lead and inspire to bring Earth's natural ingredients to life on every plate.

Simplot's Culinary Centre

Simplot's Culinary Centre is a state of the art facility, featuring the latest technology and restaurant quality equipment.

The Centre has been designed by chefs to support the various stages of product development, from ideation to bench top concepts, through to prototype development and successful launch.

Our chefs carry among them years of experience in both the culinary and research worlds. They are at the cutting edge of flavour development and food trends, in an environment where culinary skills are combined with food science.

Health and Nutrition



Simplicity

Nutritionally balanced, easy to use range of solutions in convenient formats reducing preparation and clean-up.



Variet

Solutions to meet cultural, religious and personal preferences as well as special medical and dietary needs.



Balanced

A range of products designed to provide a good balance of protein, starch and vegetables, delivering nutrition, dietary fibre and antioxidants At Simplot, we believe we have a responsibility to help foster good health plus promote healthier food choices through access to safe, affordable and nutritious food. We do this through several mechanisms, including using nutrition science to guide product innovation which enhances the nutritional value of our portfolio. In addition, we support nutrition research and education by collaborating with reputable health and nutrition partners. We also offer a wide variety of wholesome foods to meet consumer needs and aspirations and communicate serving sizes, serving suggestions and recipes consistent with a balanced diet and lifestyle.

Healthy Ageing

Our skilled team of chefs, hospitality specialists and dietitians work to develop solutions that meet the complex requirements of today's ageing population. Our wide range of delicious, nutritionally balanced ingredients and inspiring menu solutions have been designed specifically for the Aged Care sector.





On behalf of the team at Simplot Foodservice thank you to our suppliers, customers and consumers for supporting our purpose to Contribute to Feeding Our World, through our mission of Bringing Earth's Resources to Life.









SEAFOOD FOR ALL OCCASIONS 40







DEFINITIONS

SEAFOOD CERTIFICATION



ASC Certified (Aquaculture Stewardship Council)
These products have been certified by the Aquaculture
Stewardship Council (ASC) as meeting global
standards for responsibly farmed seafood. This product
comes from a farm that has been independently
certified to the ASC's standard for a responsibly
farmed seafood. www.asc-aqua.org



MSC Certified (Marine Stewardship Council)

This product comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org

GLUTEN

Gluten is found in wheat and wheat varieties, rye, barley, triticale and oats. People with an intolerance or sensitivity to gluten may be able to tolerate small amounts of gluten and may select 'low gluten foods'. However, people with coeliac disease have difficulty digesting gluten and may require 'gluten free' foods.



Gluten Free, Endorsed

These food products are endorsed by Coeliac Australia, and carry the Crossed Grained Logo above. The Crossed Grain Logo is a trademark owned and administered by Coeliac Australia. Food products that use this logo are gluten free as prescribed by the ANZ Food Standards Code and are independently approved by Coeliac Australia and contain no detectable gluten by testing.



Gluten Free

Food products that use this logo contain no detectable gluten and are suitable for people avoiding dietary gluten.



Low Gluten

Low gluten food products contain no more than 20mg gluten per 100g of food. Please note: these products are not gluten free, which means there must be no detectable gluten present in the food. Low gluten foods will not remain low gluten if combined with ingredients that contain gluten (e.g. wheat flour).



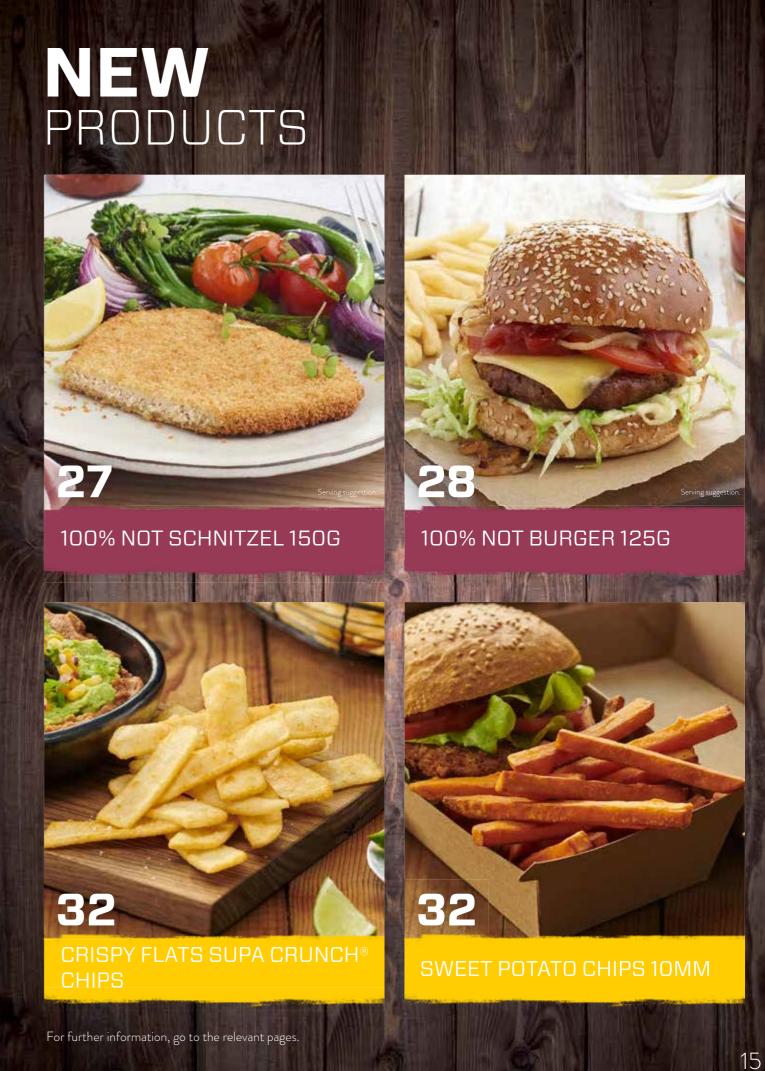
Vegetarian

These products contain no animal flesh i.e. no meat, fish, seafood or poultry. They may include milk, dairy products or egg. Whilst we do not have dedicated production lines, Simplot follows best practice hygiene and sanitation to prevent contamination from non-vegetarian products.



Vegan

These products contain no animal derived ingredients i.e. no meat, fish, seafood or poultry, milk, dairy products, egg or honey. Whilst we do not have dedicated production lines, Simplot follows best practice hygiene and sanitation to prevent contamination from non-vegan products.







Bao Bun White

Authentic, hand-folded bao buns. Soft and fluffy, suitable for savoury and sweet applications.

OUTER	INNER	SERVES	STATUS
9.6kg	20 x 480g	300 x 32g	Frozen

PREPARATION METHODS





Bao Bun Charcoal

Our charcoal bao buns deliver the same profile as our white buns but the unique black colour is set to stand-out as something new and different on your menu.

OUTER	INNER	SERVES	STATUS
9.6kg	20 x 480g	300 x 32g	Froze

PREPARATION METHODS



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02129

Cocktail Spring Rolls

Blend of Chinese vegetables, vermicelli and authentic spices in a crisp light pastry.

OUTER STATUS 11.52kg $8 \times 1.44 \text{kg}$ 768 x 15g Uncooked PREPARATION METHODS

(V)

 * These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).



02130

Cocktail Samosas

Blend of vegetables and authentic curry spices in a crisp, light

OUTER STATUS 8 x 1.44kg 11.52kg 768 x15g Uncooked

PREPARATION METHODS

*These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).











Mini Dim Sims Beef

Your favourite dim sim only mini sized, filled with meat and vegetables. Perfect as a finger food or snack.

PREPARATION METHODS APPROX. SERVES STATUS OUTER 5kg 5 x 1kg 294 x 17g Fully Cooked



07463

Mini Dim Sims Chicken

Your favourite dim sim only mini sized, filled with chicken and vegetables. Perfect as a finger food or snack.

OUTER INNER SERVES STATUS 294 x 17g 5kg 5 x 1kg Fully Cooked

PREPARATION METHODS







07464

Mini Dim Sims Vegetables

Your favourite dim sim only mini sized, filled with selected vegetables. Perfect as a finger food or snack.

SERVES STATUS OUTER 294 x 17g 5 x 1kg Fully Cooked

(V)

PREPARATION METHODS



*These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).



Cocktail Spring Rolls

Oven ready crispy pastry, filled with authentic style Asian vegetables.

OUTER APPROX. SERVES STATUS 8.26kg

9 x 918g 485 x 17g Par-Fried PREPARATION METHODS







Angus Beef Slider Kit

A versatile complete kit with a 100% Australian Angus beef patty and a brioche bun baked for your convenience. Perfect as a bar snack or tapas option.

OUTER PREPARATION METHODS 2.4kg 40 x 60g Par-Cooked Patty Oven bake for the bun; oven bake or pan fry for the patty

















SNACKS AND FINGER FOODS

Petite Pie Lamb & Rosemary

Delicious pastry filled with minced lamb, onion, rosemary and spices, garnished with mixed herbs.

OUTER INNFR SERVES STATUS 2.4kg N/A 48 x 50g Fully Cooked PREPARATION METHODS





Petite Variety Pies #1

A selection pack of four gourmet party pies - pepper steak and mushroom, Thai chicken, beef and caramelised onion and Moroccan lamb.

OUTER INNFR SERVES STATUS 2.4kg N/A 48 x 50g Fully Cooked

PREPARATION METHODS





Chicken Nuggets

Tender chicken nuggets lightly coated in our special golden crumb.

OUTER SERVES SILITATS 5kg 5 x 1kg 250 x 20g Par-Fried

PREPARATION METHODS







Garlic Chicken Balls

Premium chicken breast balls filled with a garlic kiev style centre and coated in a golden crumb.

OUTER INNER SERVES STATUS 125 x 40g 5kg 5 x 1kg Par-Fried

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PREPARATION METHODS



07457

Fully Cooked Beef Meatballs

Traditional, delicious fully cooked meatballs made to our famous recipe.

OUTER SERVES STATUS 335 x 15g Fully Cooked 5kg 5 x 1kg

PREPARATION METHODS







Falafel

Traditional falafel made to an authentic Middle Eastern recipe full of tasty herbs and spices.

OUTER INNER SERVES STATUS 333 x 15g Par-Fried 5kg 5 x 1kg

PREPARATION METHODS



*These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).



02090

Pluto Pups®

The original and irresistible snack on a stick. A tender tasty Frankfurt encased in a crisp golden batter.

INNER OUTER SERVES STATUS 2.25kg N/A 20 x 112.5g Par-Fried

PREPARATION METHODS





75900

Corn Jacks®

Our famous Chiko® Corn Jacks - golden crunchy casing full of sweet corn kernels, perfect on the go.

OUTER INNER STATUS 11.52kg 8 x 1.44kg 96 x 120g Par-Fried

PREPARATION METHODS

















Chiko Rolls®

The iconic single handed snack. Crisp, crunchy pastry outer filled with meat and vegetables.

OUTER 12kg 6 x 2kg SERVES 72 x 170g

STATUS

Par-Fried

PREPARATION METHODS

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Beef Croquettes

INNER

Traditional potato croquettes with delicious savoury beef centre and rolled in golden breadcrumbs.

OUTER 2kg

SERVES 40 x 50g STATUS Par-Fried

PREPARATION METHODS





75170

Chiko® Dimees

Delicious filling of vegetables and Aussie lamb encased in an authentic Chinese style pastry.

OUTER 12kg 4 x 3kg

PREPARATION METHODS

F (11) *Includes serving bags.

240 x 50g

STATUS

Fully Cooked







02178

Crumbed Onion Rings

Original style onion rings in a crisp, crunchy golden crumb.

SERVES STATUS INNER Par-Fried 5 x 1kg 325 x 15.4g









BEEF MAINS

Aussie Classic Beef Burger 120g

A quality, thicker patty and par-cooked for consistent size. The Aussie Classic Beef Burger is made with Australian beef. A great base to build the ultimate burger.

60 x 120g

STATUS

Par-Cooked

3 x 2.4kg 7.2kg



OUTER





INNER



07478

Great Aussie Burger

This 'in-house-style' burger patty is made with selected beef mince, chunks of onion and a touch of seasoning. Par-cooked to seal in the flavour and to ensure the patty size remains constant.

OUTER N/A 5.76kg

PREPARATION METHODS

48 x 120g

Par-Cooked



Aussie Classic Beef Burger 85g

A quality, tender par-cooked Aussie Classic Beef patty, made with 100% Australian beef and onion.

SERVES

INNER 3 x 1.7kg

STATUS 60 x 85g Par-Cooked

PREPARATION METHODS







07447

Quarter Pound Hamburger

Our thick and juicy Quarter Pound Patty is seasoned for the perfect flavour. The patty's are uncooked and individually snap frozen for easy use.

5.42kg

N/A

48 x 113g

Uncooked

PREPARATION METHODS



07445

IQF Hamburger

Quality uncooked beef patties perfectly seasoned and individually snap frozen for easy portion control.

OUTER INNER 4.8kg

PREPARATION METHODS

SERVES 48 x 100g

SILITATS Uncooked

Fully Cooked Lean Burger

Traditional sized burger made with quality beef and fully cooked to seal in our famous flavour.

SERVES

OUTER INNER 4.32kg

PREPARATION METHODS

48 x 90g

STATUS Fully Cooked





07446

Fully Cooked Burger

Fully cooked burger blended with onions and seasoned to perfection, just heat and serve.

OUTER 4.5kg N/A

PREPARATION METHODS

SERVES 60 x 75g STATUS Fully Cooked

07453

Fully Cooked Rissoles

Quality beef combined with carrots and onions, fully cooked to seal in the goodness. A larger serving that delivers on taste.

OUTER 6kg

SERVES 60 x 100g

STATUS Fully Cooked

PREPARATION METHODS

N/A























220g Chicken Schnitzel

A 220g schnitzel made with 100% Australian chicken breast. Quick cook time offers speed and convenience. Ideal for high volume demands.

SERVES

30 x 220g

STATUS

Uncooked

6.6kg PREPARATION METHODS

INNFR

N/A



OUTER



Chicken Schnitzel (Sandwich Size)

A par-fried crumbed chicken breast in a traditional schnitzel shape, slightly smaller so perfect for a sandwich.

INNER STATUS OUTER SERVES 23 x 125g 2.87kg N/A Par-Fried



PREPARATION METHODS



100% NOT® Chicken

Plant based chicken-style pieces, perfect for vegetarian, vegan and flexitarian dishes. Guaranteed to satisfy any customer who still enjoys the taste and texture of chicken.

OUTER	INNER	SERVES	STATUS
3kg	3 x 1kg	30 x 100g	Frozen
PREPARATION ME	THODS		





12694

100% NOT® Beef

Plant based beef-style strips, perfect for vegetarian, vegan and flexitarian dishes. Guaranteed to satisfy any customer who still enjoys the taste and texture of beef.

OUTER	INNER	SERVES	STATUS
3kg	3 x 1kg	30 x 100g	Frozer
PREPARATIO			









07430

Chicken Kiev Traditional

Prime chicken breast individually hand filled with garlic butter and lightly coated with our golden crumb.

OUTER SERVES STATUS Par-Fried 3.75kg N/A 15 x 250g

PREPARATION METHODS F H





07432

Chicken Kiev Boneless

Great tasting boneless chicken kiev filled with garlic butter and parsley encased in our unique golden crumb.

OUTER SERVES STATUS 40 x 120g 4.8kg N/A Par-Fried PREPARATION METHODS





12687

100% NOT® Schnitzel 150g

Perfect for the growing vegetarian, vegan and flexitarian customer-base who still enjoy the taste and texture of chicken and miss pub-staples like schnitzels and parmigianas.

OUTER APPROX. SERVES STATUS 3.6kg 24 x 150g

PREPARATION METHODS





























100% NOT® Burger 125g

When a veggie patty just won't do, these burger patties are perfect for the growing vegetarian, vegan and flexitarian customer-base who still enjoy the taste and texture of beef.

OUTER 3kg

24 x 125g

APPROX. SERVES STATUS

PREPARATION METHODS









41957

Vegetable Patties

Vegetarian burger that contains corn, carrot, peas, onion and potato lightly coated in a golden crumb.

OUTER 4.06kg N/A

SERVES 36 x 113g

STATUS

Par-Fried

PREPARATION METHODS

 * These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).



40960

Spinach & Ricotta Burger

A delicious burger made with a blend of ricotta and spinach with a crisp coating.

OUTER 3kg

SERVES 30 x 100g STATUS Par-Fried

PREPARATION METHODS

N/A



*These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).









CHIPS AND POTATO

Vegetable Chips

Made from carrot, beetroot and parsnip. Lightly coated for added taste and texture. A delicious vegetable alternative to the classic potato chips. Perfect as a side or to pair with protein.

OUTER 9kg 6 x 1.5kg

PREPARATION METHODS

F H



90 x 100g

APPROX. SERVES STATUS



Par-Fried







Beer Battered Sidewinders[®]Chips

With tremendous plate coverage and outstanding hold time and crunch. Sidewinders® chips are coated in a distinctive craft pale ale for a delicious pub style taste. Perfect as a side or loading with toppings.

APPROX. SERVES STATUS OUTER 12kg 120 x 100g Par-Fried 6 x 2kg

PREPARATION METHODS











Supa Crunch® 7mm Shoestring Chips

These chips contain our signature Supa Crunch® coating delivering the delicious taste and flavour. Long and thin in profile, these chips have the fastest cooking time and will deliver maximum yield to keep your plate costs down.

OUTER 12kg 6 x 2kg









STATUS

Par-Fried











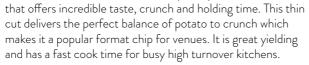
OUTER

12kg

40729







APPROX. SERVES STATUS 120 x 100g Par-Fried





Supa Crunch® 10mm Skin On Chips

These homemade style skin on chips, offer something different on your menu, whilst save you time in the kitchen compared to preparing from scratch.

OUTER APPROX. SERVES STATUS 6 x 2kg 120 x 100g Par-Fried 12kg

PREPARATION METHODS













OUTER

12kg

Supa Crunch®

6 x 2kg

13mm Classic Chips

Coated in our renowned Supa Crunch® batter, these chips deliver

on taste and great hold time. Our 13mm has more potato flavour,

due to the thicker cut which makes it the perfect fish n chip offer.

APPROX. SERVES

120 x 100g



STATUS

Par-Fried







12536

Supa Crunch® 10mm Delivery Chips

Edgell Supa Crunch® Delivery chips stay hot and crunchy for longer with a hold time of up to 40 minutes during the delivery window. Made with a special seasoned batter to deliver taste and ultimate hold.

OUTER INNER APPROX. SERVES STATUS 12kg 6 x 2kg 120 x 100g Par-Fried PREPARATION METHODS









Supa Crunch® 10mm x 19mm Steakhouse Chips

Our steakhouse is densely cut from A-grade Tasmanian potatoes for extra potato taste. Coated in our unique Supa Crunch® coating for incredible taste, crunch, whilst delivering a great hold time. Perfect to pair as a side or with a steak.

12kg

6 x 2kg PREPARATION METHODS

APPROX. SERVES STATUS 120 x 100g

Par-Fried













APPROX. SERVES

120 x 100g











6 x 2kg

Supa Crunch®

10mm Ultrafast Chips

Our 10mm cut is coated in our unique Supa Crunch® batter

















CHIPS AND POTATO

Supa Crunch® Wedges Battered Chips

Our wedges are made from a special variety of Tasmanian potato to ensure uniformity and length. Light and fluffy on the inside combined with the superior crunch and flavour of our Supa Crunch® batter.

OUTER INNER APPROX. SERVES STATUS 120 x 100g Par-Fried 12kg 6 x 2kg



WEET | POTATO







NEW







Crispy Flats Supa Crunch® Chips

Made from Tasmanian potatoes, our Edgell Crispy Flats chips are a unique 5mm x 22mm flat style cut that delivers generous plate coverage and delicious crunch. Whether you stack, dip or load them, this versatile chip makes an excellent addition to your menu as a side, appetiser or second fry.

APPROX. SERVES STATUS INNER 6 x 1.5kg 90 x 100g Par-Fried 9kg

PREPARATION METHODS







Sweet Potato Chips 10mm

Made with Australian sweet potatoes sourced from Bundaberg, our 10mm chips contain our signature coating, delivering the perfect balance of delicious savoury flavour with that all important CRUNCH.

OUTER 9kg 6 x 1.5kg

PREPARATION METHODS



12740

APPROX. SERVES STATUS 90 x100g

Par-Fried







Diamond Cut Rosemary and Sea Salt Chips

This unique diamond cut has superior crunch and texture, seasoned with rosemary and sea salt, it will delight the most discerning of customers. Provides excellent plate coverage and high yield to maximise your profits per serve.

APPROX. SERVES STATUS 6 x 2kg 120 x 100g Par-Fried

PREPARATION METHODS











Diamond Cut Beer Battered Chips

These chips are impressive to the eye with their unique diamond cut for enviable crunch and superior plate coverage to maximise your yield and profits per serve. Coated in our signature full-flavoured beer batter.

OUTER	INNER	APPROX. SERVES	STATUS
12kg	6 x 2kg	120 x 100g	Par-Fried

PREPARATION METHODS











OUTER

12kg

F



Par-Fried





Beer Battered

13mm Classic Chips

batter that is flavoursome and crunchy.

6 x 2kg

PREPARATION METHODS

Our Classic Beer Battered Chips are made from quality

A-grade Tasmanian potatoes and coated in our signature beer

APPROX. SERVES

120 x 100g

43092

Beer Battered 10mm x 19mm Steakhouse Chips

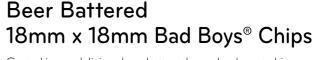
Our steakhouse cut chips are densely cut from A-grade Tasmanian potatoes and coated in our delicious signature beer batter that is flavoursome and crunchy.

outer	INNER	APPROX. SERVES	STATUS Par-Fried
12kg	6 x 2kg	120 x 100g	
PREPARATION M	ETHODS		









Coated in our delicious beer batter, these chunky cut chips deliver great potato taste and amazing plate presence. This bold chip cut is sure to enhance your plate-cross stack alongside an impressive rib eye steak for consistent plating everytime.

APPROX. SERVES STATUS 120 x 100g Par-Fried 12kg 6 x 2kg

PREPARATION METHODS







































7mm Shoestring Chips

Long and thin, this 7mm shoestring has the fastest cook time and highest yield, due to the lattice effect of the chips when plated.

APPROX. SERVES STATUS OUTER INNFR 4 x 3kg 120 x 100g Par-Fried 12kg

PREPARATION METHODS ئى ئ









10mm Ultrafast Chips

The perfect all rounder, this popular $10\,\mathrm{mm}$ cut is versatile in application and usage.

APPROX. SERVES STATUS OUTER INNER 14kg 4 x 3.5kg 140 x100g Par-Fried

PREPARATION METHODS











43080

13mm Classic Chips

Our classic cut has great traditional potato flavour, texture and versatility. These chips are perfect for Fish and Chips.

APPROX. SERVES STATUS OUTER 4 x 3.75kg 150 x 100g Par-Fried 15kg

PREPARATION METHODS









12706



Par-Fried









10mm x 19mm Steakhouse Chips

Our traditional steakhouse cut chips are densely cut for extra potato taste.

APPROX. SERVES STATUS OUTER 15kg 150 x 100g Par-Fried 4 x 3.75kg

PREPARATION METHODS











Choice 10mm Freeze Chill Chips

This chip is made in a popular 10mm cut for quicker cook time with the added benefit of offering great flexibility for venues with limited storage, this chip can be cooked from frozen or chilled.

APPROX. SERVES STATUS OUTER 14kg 4 x 3.5kg 140 x 100g Par-Fried

PREPARATION METHODS











43084

Choice 10mm x 13mm Freeze Chill Chips

This chip is made in a unique 10mm x 13mm cut for quicker cook time with the added benefit of offering great flexibility for venues with limited storage. This chip can be cooked from frozen or chilled

OUTER APPROX. SERVES STATUS 14kg $4 \times 3.5 kg$ 140 x 100g Par-Fried

PREPARATION METHODS









43083

Choice 13mm Freeze Chill Chips

This popular 13mm classic format offers great flexibility for venues with limited storage. This chip can be cooked from frozen or chilled.

APPROX. SERVES STATUS OUTER INNER 15kg 4 x 3.75kg 150 x 100g Par-Fried

PREPARATION METHODS



























4 x 3kg

13mm Crinkle Cut Chips

Distinctive retro appearance enhances plates, baskets and

platters in a variety of outlets. Using only A-grade quality

potato to provide extra crisp outsides with tender centres.

















CHIPS AND POTATO

Seasoned Wedges

Edgell's original and most popular wedge. Premium potato lightly seasoned with spices including paprika and garlic, all encased to prevent oil contamination.

APPROX. SERVES STATUS OUTER INNER 12kg 6 x 2kg 120 x 100g Par-Fried

PREPARATION METHODS

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Ready to Roast Rustic Cut Potato

Rustic cut skin-off Tasmanian potato coated in a soft seasoned batter. A great side of plate offering.

APPROX. SERVES STATUS OUTER INNER 120 x 100g Par-Fried 12kg 6 x 2kg

PREPARATION METHODS











Hashbrown Triangles

Full-sized triangle shaped hashbrown with a crisp coating and fluffy centre.

OUTER APPROX. SERVES STATUS 12kg 6 x 2kg 300 x 40g Par-Fried

PREPARATION METHODS









Mini Hashbrown Triangles

Mini triangle shaped hashbrown with a crisp exterior and fluffy centre.

SERVES STATUS OUTER 12kg 6 x 2kg 426 x 28g Par-Fried

PREPARATION METHODS









12588

Potato Cakes

Soft on the inside and coated in a delicious and crispy tempura batter, delivering on superior hold time with that all important CRUNCH!

1 x 9kg 120g PREPARATION METHODS

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OUTER





Par-Fried





40160

Potato Gems®

Convenient size for kids, Potato Gems® have a crisp coating and fluffy centre.

OUTER APPROX. SERVES STATUS INNFR 12kg 6 x 2kg 120 x 100g Par-Fried

PREPARATION METHODS









Oval Hashbrown

This traditional oval shaped hashbrown contains a crisp coating and fluffy centre.

OUTER 187 x 64g 12kg 6 x 2kg Par-Fried

PREPARATION METHODS

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40309

Potato Rosti

Round uniform size with Tasmanian Russet Burbank potato and a hint of onion. Excellent portion control with quick preparation time.

SERVES Par-Fried 8kg 4 x 2kg 222 x 36g

PREPARATION METHODS



































Real Mash

#Based on reconstituted product.

A premium easy to prepare, gluten free mash that looks and tastes just like the real thing. Save preparation time, we have done all the hard work for you.

OUTER 8.82kg

6 x 1.47kg

708 x 75g#

APPROX. SERVES STATUS Dehydrated

PREPARATION METHODS











10256

Instant Mash Potato

Classic instant mash potato granule in 14kg plastic pail. Mix with boiling water or milk and add butter to taste. Ideal as thickening/bulking ingredient for texture modified meals.

14kg

N/A

APPROX. SERVES STATUS 560 x 150g# Dehydrated

PREPARATION METHODS

#Based on reconstituted product.



10260

Potato Granule Milk

Potato granule with milk powder in 25kg bulk bag. Mix with boiling water. Ideal as thickening/bulking ingredient for texture modified meals.

OUTER INNER N/A 25kg

APPROX. SERVES STATUS 1375 x 100g# Dehydrated

PREPARATION METHODS

#Based on reconstituted product.





10mm Chips

Value for money 10mm cut with consistent texture, uniformity and length.

OUTER INNER 14kg

F I

PREPARATION METHODS

4 x 3.5kg

APPROX. SERVES STATUS 140 x 100g Par-Fried

(v)



43088

13mm Chips

Value for money 13mm cut with consistent texture, uniformity and length.

OUTER INNER 4 x 3.75kg 15kg

APPROX. SERVES STATUS 150 x 100g

Par-Fried

PREPARATION METHODS







75083

Chiko® 13mm x 15mm Chips

Made from Tasmanian potatoes, this traditional 13mm x 15mm chunky chip is ideal for fish and chips shops and takeaways. With a longer cook time of 4-5mins – it is the perfect chip to cook together with other components such as fish, dim sims, or potato cakes.

OUTER

15kg

150 x 100g

APPROX. SERVES STATUS

PREPARATION METHODS **F**

















 $4 \times 3.75 kg$







Crispy Battered MSC Hoki Fillets 140g

MSC certified, wild, NZ ocean caught natural hand cut skinless fillets paired with a hand dipped crispy batter...the perfect

3.08kg

PREPARATION METHODS

22 x 140g

Par-Fried

South American Crispy **Battered Flathead Fillets**

Skinless flathead fillets in a delicious, golden, crispy batter.

3kg

APPROX. SERVES 60 x 50g*

PREPARATION METHODS



*Weight and size of fillets may vary slightly.



Crispy Battered MSC Hoki Fillets 50g

MSC certified, wild NZ ocean-caught, natural hand-cut skinless fillets paired with a hand dipped golden crispy batter.

3kg

APPROX. SERVES STATUS
60 x 50g* Par-Fr

*Weight and size of fillets may vary slightly







VALUED ADDED CRUMBED AND

BATTERED FISH

Crunchy Crumbed MSC Hoki Fillets 140g

MSC certified, wild, NZ ocean caught natural hand cut skinless fillets paired with a freshly made bread crumb for a crunchy crumb fillet.

APPROX. SERVES STATUS

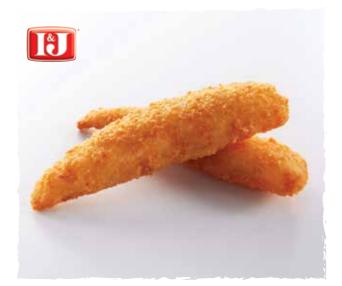
Uncooked

22 x 140g*

3.08kg N/A PREPARATION METHODS

OUTER

*Weight and size of fillets may vary slightly.



Crumbed Whiting Fillets

Australian whiting fillets in a crisp, light golden crumb.

APPROX. SERVES STATUS OUTER INNER N/A 120 x 21g* Uncooked 2.5kg

PREPARATION METHODS

*Weight and size of fillets may vary slightly



Panko Crumbed MSC Whiting Strips

Small delicate whiting fillets coated in a delicious golden crunchy panko crumb. Perfect as a finger food or snack.

APPROX. SERVES STATUS INNER 120 x 25g* Uncooked



*Weight and size of fillets may vary slightly

PREPARATION METHODS



Crispy Battered MSC Alaskan Pollock 140g

White fish portion coated in a crispy golden batter.

APPROX. SERVES STATUS OUTER INNER 3.36kg N/A 24 x 140g Par-Fried PREPARATION METHODS





Crispy Battered MSC Alaskan Pollock 110g

White fish portion coated in a crispy golden batter.

APPROX. SERVES STATUS OUTER INNER 2.64kg 24 x 110g Par-Fried

PREPARATION METHODS

Captain's Catch





Crispy Battered MSC Whiting 85g

MSC certified, wild, NZ ocean caught natural hand cut skinless fillets paired with a hand dipped golden crispy batter.

APPROX. SERVES STATUS OUTER 2.04kg 24 x 85g Par-Fried

PREPARATION METHODS





Crunchy Crumbed MSC Alaskan Pollock 140g

Captain's Catch is quality white fish which is portioned to provide consistency in shape and weight. Coated in a crunchy crumb that is designed to be deep fried or oven baked.

OUTER SERVES 3.36kg N/A 24 x 140g Par-Fried

PREPARATION METHODS







Crunchy Crumbed MSC Alaskan Pollock 110g

Captain's Catch is quality white fish which is portioned to provide consistency in shape and weight. Coated in a crunchy crumb that is designed to be deep fried or oven baked.

OUTER SERVES 2.64kg 24 x 110g Par-Fried

PREPARATION METHODS





Key: Deep Fry Key: Convection Oven Deep Fry

Whiting 110g

MSC certified crunchy crumbed 100% New Zealand caught Southern Blue Whiting portion.

2.64kg N/A Par-Fried 24 x 110g



VALUED ADDED CRUMBED AND BATTERED FISH



PREPARATION METHODS



Double Crunch Spicy Prawns

Tender tail on prawns with a double-coating for extra crunch and a mildly spiced seasoning.

APPROX. SERVES STATUS OUTER INNER 5 x 1kg 294 x 17g Uncooked PREPARATION METHODS





Crispy Crumbed MSC Alaskan Pollock 84g

Captain's Catch is quality white fish which is portioned to provide consistency in shape and weight. Coated in a crispy crumb that is designed to deliver optimum results when oven baking.

APPROX. SERVES STATUS 3.78kg N/A 45 x 84g Par-Fried

PREPARATION METHODS





45132

Potato Spun Prawns

Unique combination of black tiger tail on prawns wrapped in a crunchy potato noodle.

OUTER STATUS 8 x 900g 240 x 30g Par-Fried 7.2kg PREPARATION METHODS





12184

Double Crunch Salt and Pepper Prawns

Tender prawn pieces with a crunchy double-coating, with a lively salt and pepper tang.

OUTER APPROX. SERVES STATUS PREPARATION METHODS 5kg 5 x 1kg 294 x 17g Uncooked



Coconut Crumbed Prawns

Torpedo cut prawns in a golden, crunchy coconut crumb.

INNER OUTER SERVES 10kg 10 x 1kg 500 x 20g Par-Fried PREPARATION METHODS 睏



Shrimp & Chive Gyoza

These delicately hand-made gyoza, filled with premium prawns, ginger and fresh chives, offer an authentic, premium finger food offering.

8.4kg 240 x 35g 10 x 840g Uncooked

PREPARATION METHODS

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Key: Deep Fry W Steam





Prawn Shaomai

These traditional shaomai, filled with hand-cut prawns, offer an authentic premium finger food item.

OUTER INNFR SERVES SILITATS 240 x 35g 8.4kg 10 x 840g Uncooked PREPARATION METHODS





Classic Salt & Pepper Squid

Tender hand-cut bartramii squid in a crunchy, lightly seasoned classic southern-style coating.

OUTER INNER APPROX. SERVES STATUS 150 x 20g 3 x 1kg Par-Fried PREPARATION METHODS





Salt & Pepper Squid Sticks

Pineapple cut squid sticks, covered in a moreish crispy salt and pepper coating.

OUTER APPROX. SERVES STATUS PREPARATION METHODS 5kg 5 x 1kg 250 x 20g Uncooked



12422

46

Salt & Cracked Black Pepper Squid

Tender hand-cut bartramii squid paired with a premium coating of cracked black pepper, salt and spices.

APPROX. SERVES STATUS PREPARATION METHODS 3kg 3 x 1kg 150 x 20g Par-Fried



Panko Crumb Natural Squid Rings

Tender natural squid rings in a crispy panko crumb.

APPROX. SERVES STATUS OUTER 5kg 5 x 1kg 238 x 21g Uncooked

PREPARATION METHODS

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45098

Crumbed Formed Calamari Rings

Crumbed formed calamari rings coated in a crunchy, golden crumb.

STATUS 143 x 35g Uncooked

PREPARATION METHODS







Fish IN Chips

A hand-cut portion of juicy fish, sandwiched between crispy chips then dipped in a golden batter ready for the deep fryer. Get mouths watering with the latest IN snacking - Fish IN Chips. Winner of Fine Food's "Best New Foodservice Product 2019", these crowd-pleasers are perfect IN pubs, terrific IN takeaways and brilliant IN catering.

5kg

5 x 1kg

100 x 50g

APPROX. SERVES STATUS Uncooked PREPARATION METHODS F III



01943

Seafood Basket

 $\ensuremath{\mathsf{A}}$ selection of quality crumbed and battered seafood products. Contains 2 tempura fish fillets, 2 crumbed prawn cutlets, 2 crumbed squid rings, 2 seafood bites and 3 crumbed natural scallops.

20 bags x 210g 20 bags Par-Fried 4.2kg

PREPARATION METHODS





Tempura Seafood Sticks

Tender crab flavoured sticks dipped in a crispy tempura batter.

OUTER INNER SERVES STATUS 3.2kg N/A 50 x 64g Par-Fried PREPARATION METHODS





01910

Fish Fingers

Delicious white fish fingers, coated in a crunchy crumb, perfect for every kids menu.

320 x 25g

OUTER INNER 8kg 8 x 1kg APPROX. SERVES STATUS

PREPARATION METHODS



Crumbed Fish Goujons

Finger food sized premium skin-on strips of Capensis Hake fillets coated in golden, crunchy crumb.

OUTER APPROX. SERVES STATUS INNFR 3kg N/A 187 x 16g* Uncooked

PREPARATION METHODS

E H

*Weight and size may vary of fillets may vary slightly.



75169

Fish Cakes

Classic fish, potato and onion patty lightly seasoned and coated in a crisp golden breadcrumb.

OUTER SERVES STATUS 3.6kg N/A 36 x 100g Par-Fried PREPARATION METHODS

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Chunky Avocado Pulp

Chunky Avocado Pulp delivered frozen and ready to thaw to give you a deliciously ripe avocado whenever you need it. Say goodbye to skins, pips and over-ripe avos!

OUTER INNER SERVES STATUS 3.6kg 8 x 454g 48 x 75g Frozen

PREPARATION METHODS











Grilled Yellow Capsicum Cheeks

Visible grill marks for an authentic flame grilled look, pre-cut to reduce time and waste in the kitchen. The perfect pizza topping, sandwich and veggie lasagne filling or stir fry ingredient.

OUTER INNER SERVES STATUS 9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF)

PREPARATION METHODS









Grilled Red Capsicum Cheeks

Visible grill marks for an authentic flame grilled look, individually portioned to reduce time and waste in the kitchen. The perfect pizza topping, sandwich and veggie lasagne filling or stir fry ingredient.

OUTER INNER SERVES STATUS

9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF)

PREPARATION METHODS



(IG) (Ø) (V)



Grilled Zucchini Slabs

Visible grill marks for an authentic flame grilled look, pre-sliced to reduce time and waste in the kitchen. The perfect pizza topping, sandwich and veggie lasagne filling or most vegetarian dishes.

OUTER INNER SERVES STATUS 9kg 6×1.5 kg 120×75 g Individually Quick Frozen (IQF)

PREPARATION METHODS







aw preparation method not recommended for Aged Care/Hospitals.











FROZEN VEGETABLES

Grilled Eggplant Slabs

Visible grill marks for an authentic flame grilled look, pre-sliced to reduce time and waste in the kitchen. Great for gourmet rolls, veggie lasagne or gluten free cannelloni.

APPROX. SERVES STATUS PREPARATION METHODS Individually Quick Frozen (IQF) 6 x 1.5kg 120 x 75g F Z 4

*Thaw preparation method not recommended for Aged Care/Hospitals



Grilled Chunky Cut Vegetable Mix

Visible grill marks for an authentic flame grilled look, pre-cut to reduce time and waste in the kitchen. Perfect for a multitude of applications.

SERVES STATUS OUTER INNER 9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF) PREPARATION METHODS







*Thaw preparation method not recommended for Aged Care/Hospitals.



(IG) (Ø) (V)

12333

Grilled Sliced Vegetable Mix

Visible grill marks for an authentic flame grilled look, presliced to reduce time and waste in the kitchen. Perfect for pizza, Mexican or stir fries.

OUTER INNER SERVES STATUS 9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF)

PREPARATION METHODS





Thaw preparation method not recommended for Aged Care/Hospitals.



40242

Corn Kernels

Soft and juicy golden corn kernels.

INNER 160 x 75g Steam Blanched 12kg 6 x 2kg PREPARATION METHODS







Supersweet Corn Cobettes 50g

Supersweet and juicy corn cobettes with individual foil serving

OUTER SERVES STATUS 4.5kg 50 x 50g# Steam Blanched









Supersweet Corn Cobettes 69g

Supersweet and juicy corn cobettes.

OUTER INNER SERVES STATUS $100 \times 69 g\#$ Steam Blanched 13.5kg PREPARATION METHODS

#Relates to edible portion only.

48129

(IG) (Ø) (V)

Ready To Roast Mini Corn Cobs

Sweet and juicy mini corn cobs that are ready to roast.

OUTER INNER SERVES STATUS 6 x 2kg 288 x 21g# Steam Blanched 12kg PREPARATION METHODS

#Relates to edible portion only. (G) (A)





























FROZEN VEGETABLES

Carrot Rings

Sliced crinkle cut carrot rings.

INNER

6 x 2kg

PREPARATION METHODS



160 x 75g



Steam Blanched



40210

Diced Carrots

Small 10mm dice, precut to reduce time and wastage.

INNER SERVES STATUS 160 x 75g Steam Blanched 6 x 2kg

PREPARATION METHODS







Whole Baby Beans

Young and tender whole baby beans.

160 x 75g Steam Blanched 6 x 2kg 12kg PREPARATION METHODS





Sliced Green Beans

Tender green beans, sliced into lengths.

OUTER INNER SERVES STATUS 160 x 75g 6 x 2kg Steam Blanched PREPARATION METHODS





40617

Bias Cut Carrots

Sliced carrot rings cut on a bias angle.

OUTER INNER SERVES 6 x 2kg 12kg

160 x 75g

STATUS Steam Blanched

(LG) (Ø) (V)

PREPARATION METHODS F Z W

Baby Carrots

Whole peeled baby carrots.

INNER

6 x 2kg

SERVES 160 x 75g Steam Blanched

(IG) (Ø) (V)

STATUS



40107

Cross Cut Beans

Tender green beans, cross cut into small pieces.

OUTER INNER SERVES STATUS 160 x 75g Steam Blanched 12kg 6 x 2kg PREPARATION METHODS

(IG) (Ø) (V)



Cross Cut Yellow Beans

Tender yellow beans cross cut into small pieces.

OUTER INNER SERVES STATUS 6 x 2kg 160 x 75g Steam Blanched 12kg

PREPARATION METHODS



(IG) (Ø) (V)



PREPARATION METHODS





































12kg

Aussie Beans Mix

Tender cross cut green and yellow beans.

OUTER INNER SERVES 6 x 2kg

PREPARATION METHODS



Steam Blanched

STATUS

160 x 75g



40009

Peas

Green garden peas harvested young.

INNER OUTER SERVES STATUS 6 x 2kg 160 x 75g Steam Blanched 12kg

PREPARATION METHODS







Broccoli Florets

Individually quick frozen broccoli florets harvested by hand.

OUTER INNER SERVES STATUS 9kg 6 x 1.5kg 120 x 75g Steam Blanched PREPARATION METHODS







Cauliflower Florets

Individually quick frozen cauliflower florets harvested by hand.

OUTER INNER SERVES STATUS 160 x 75g 12kg 6 x 2kg Steam Blanched PREPARATION METHODS







40273

Chopped Onion

Rough cut chopped onions.

OUTER INNER SERVES STATUS 6 x 2kg 160 x 75g Uncooked 12kg

PREPARATION METHODS





41154

Sliced Onion

Rough cut sliced onions.

INNER SERVES STATUS 6 x 1.5kg 120 x 75g Uncooked PREPARATION METHODS







Brussels Sprouts

Individually quick frozen whole brussels sprouts harvested young.

OUTER STATUS 6 x 2kg 160 x 75g Steam Blanched 12kg

PREPARATION METHODS



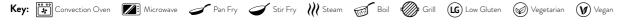


Jardin® Vegetable Mix

A premium blend of carrot, cauliflower, baby corn, broccoli and sugar snap peas.

OUTER INNER SERVES STATUS 9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF) PREPARATION METHODS

(G) (Ø) (V)







































Mexican Vegetables Mix

A delicious mix of pre-diced red capsicum, corn kernels and black beans to give you Mexican in minutes. As each piece is individually quick frozen, you can take out what you need and put the rest back in the freezer until it's needed again, saving your kitchen on both time and food waste. A great mix for quick and easy tacos.

OUTER INNER SERVES STATUS 9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF) PREPARATION METHODS









42185

Buffet Vegetable Mix

A premium buffet style vegetable mix with bias cut carrots, mini corn cobs, broccoli florets and whole beans.

OUTER 12kg 6 x 2kg

PREPARATION METHODS

160 x 75g

Steam Blanched

STATUS

(IG) (Ø) (V)





Chinoise® Vegetable Mix

A premium vegetable mix consisting of carrot, sugar snap peas, red capsicum, baby corn and celery.

OUTER	INNER	SERVES	STATUS	
9kg	6 x 1.5kg	120 x 75g	Steam Blanched	
PDED A DATION METHODS				







Melange® Vegetable Mix

A premium assortment of vegetables consisting of broccoli, green beans, carrot, cauliflower, red capsicum and yellow

SERVES STATUS 9kg 6 x 1.5kg 120 x 75g Individually Quick Frozen (IQF) PREPARATION METHODS







Panache® Vegetable Mix

A premium vegetable mix made up of broccoli, carrot, red capsicum, baby corn and sugar snap peas.

OUTER	INNER	SERVES	STATUS
9kg	6 x 1.5kg	120 x 75g	Steam Blanche

PREPARATION METHODS







Mixed Vegetables

A blend of peas, diced cauliflower, carrots, green beans and corn kernels.

OUTER	INNER	SERVES	STATUS
12kg	6 x 2kg	160 x 75g	Individually Quick Frozen (IQF)
PREPARA	ATION METHO	DS	

(v) (v)



42033

Beans, Carrot & Corn Mix

A blend of green beans, carrot rings and corn kernels.

OUTER INNER SERVES STATUS 12kg 6 x 2kg 160 x 75g Individually Quick Frozen (IQF) PREPARATION METHODS







Carrot, Cauliflower & Broccoli Mix

A blend of baton carrots, cauliflower and broccoli florets.

OUTER INNER SERVES STATUS 12kg 6 x 2kg 160 x 75g Individually Quick Frozen (IQF) PREPARATION METHODS









































Peas, Corn & Capsicum Mix

A blend of peas, corn kernels and diced red capsicum.

APPROX. SERVES STATUS OUTER 6 x 2kg 160 x 75g Individually Quick Frozen (IQF) 12kg

*Thaw preparation method not recommended for Aged Care/Hospitals



11390

Cauliflower with Cheese

A tasty mix of cauliflower and cheese sauce with all of the hard work done.

OUTER INNER SERVES STATUS

9kg 6 x 1.5kg 60 x 150g Individually Quick Frozen (IQF) PREPARATION METHODS



 * These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).



PREPARATION METHODS

(A) (B) (D)

Quinoa with Brown Rice

A delicious blend of quinoa, brown rice, cherry tomatoes, onion, capsicum, peas, wild rice and orzo pasta with a hint of garlic and oregano.

SERVES STATUS 6 x 1.5kg 60 x 150g Individually Quick Frozen (IQF)

PREPARATION METHODS







*These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).



Pearl Couscous

A vibrant mix of pearl couscous, chick peas, carrot, peas, spinach, onion and capsicum with a hint of paprika, chilli and cinnamon.

OUTER INNER SERVES STATUS 9kg 6 x 1.5kg 60 x 150g Individually Quick Frozen (IQF)

PREPARATION METHODS





*These products contain only vegetarian ingredients but may experience cross contact with non-vegetarian ingredients (e.g. meat or fish and crustacea).





42662

Creamed Corn

Premium creamed corn lightly pureed for your convenience. Perfect for soups, pasta bakes, casseroles and curries.

OUTER INNER SERVES STATUS 6.3kg 15 x 420g 49 x 125g Shelf Stable

PREPARATION METHODS







42663

Corn Kernels

Premium corn kernels. Perfect for Mexican and Asian dishes, salads or side of plate.

OUTER STATUS 6.3kg 15 x 420g 48 X 75g# Shelf Stable

PREPARATION METHODS

#Relates to drained weight.





10132

Sliced Beetroot

Premium Australian grown beetroot sliced for your convenience. Perfect addition to sandwiches and burgers.

OUTER SERVES STATUS 3 x 3kg 90 x 60g# Shelf Stable 9kg

PREPARATION METHODS



#Relates to drained weight. Also available in 12 x 825g cans (42672) & 16 x 425g cans (43151).











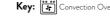


























SHELF VEGETABLES AND LEGUMES

Diced Beetroot

Finest Australian grown beetroot diced and ready to use. Ideal for making dips, salads, wraps or as a pizza topping.

OUTER INNER SERVES STATUS 90 x 60g# 9kg Shelf stable

PREPARATION METHODS

#Relates to drained weight.









Mexican Mix

The perfect mix of black beans, pinto beans & red kidney beans. Great for burritos, tacos and any other Mexican dishes.

outer	INNER	SERVES	STATUS Shelf stable
9.15kg	3 x 3.05kg	73 x 75g#	
PREPARATION	I METHODS	· ·	





Edgell



Chick Peas

Tender chick peas in brine. Ideal for dips, salads and curries.

OUTER	INNER	SERVES	STATUS
9.15kg	3 x 3.05kg	73 x 75g#	Shelf stab
PREPARATION	METHODS		



#Relates to drained weight. Also available in 400g (42670).

Edgell





Black Beans

Tender black beans in brine. Perfect for Mexican-style dishes, soups, vegetarian dishes and patties.

OUTER	INNER	SERVES	STATUS
9.15kg	3 x 3.05kg	73 x 75g#	Shelf stable



#Relates to drained weight.







11376

Four Bean Mix

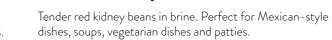
The perfect blend of chick peas, baby lima beans, red kidney beans and butter beans. Ideal for salads, soups and casseroles.

OUTER	INNER	SERVES	STATUS
9.15kg	3 x 3.05kg	73 x 75g#	Shelf stable

PREPARATION METHODS



Relates to drained weight. Also available in 400g (11652) and 750g (10090).



OUTER

9.15kg

 $3 \times 3.05 kg$

Red Kidney Beans

73 x 75g#

(V)

Shelf stable

STATUS

Relates to drained weight. Also available in 400g (11653) and 750g (10171).

PREPARATION METHODS



10 x 400g

Black Beans

patties, salads and casseroles.

PREPARATION METHODS

#Relates to drained weight. Also available in 400g (42670).

32 X 75g#

Small, tasty black glossy beans. Perfect in Mexican dishes,

Shelf stable

(IG) (Ø) (V)



42703

Sliced Mushrooms

Mushrooms in rich butter sauce. Great for sauces and pie fillings.

OUTER SERVES STATUS 4.92kg 12 x 410g 49 x 100g Shelf stable

PREPARATION METHODS



















10865

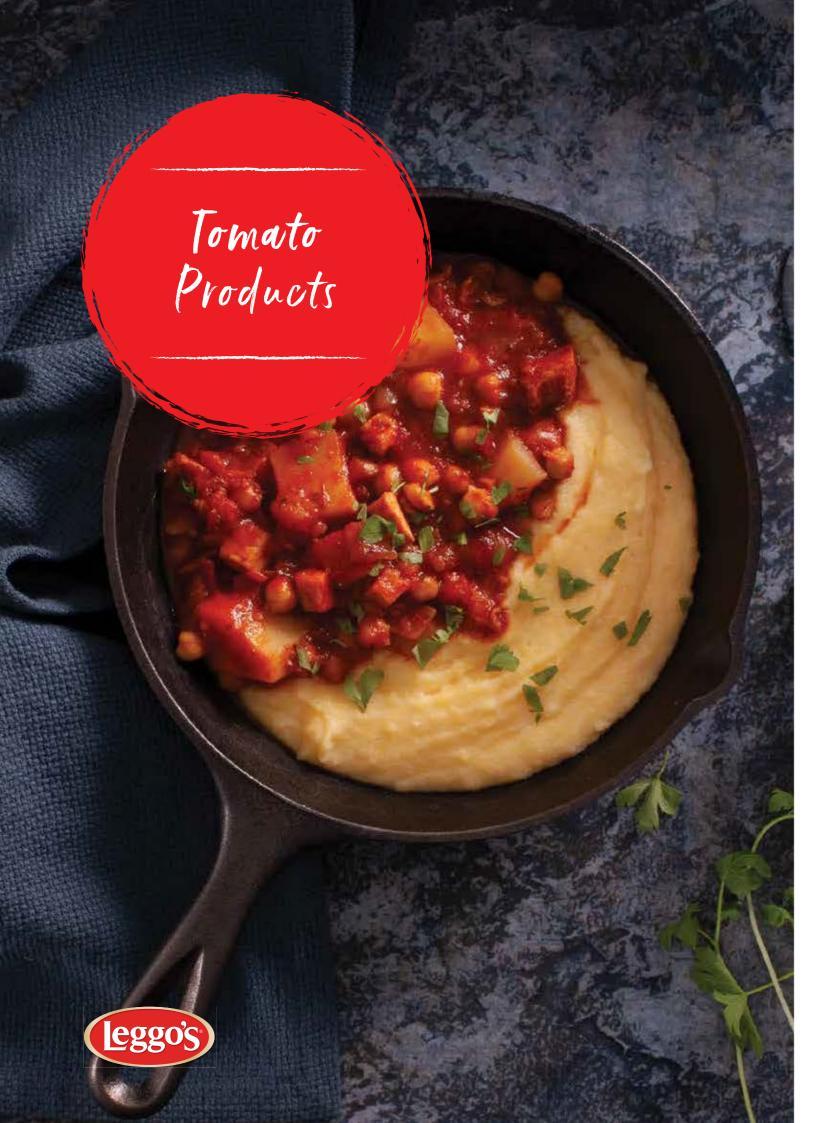
4kg













Tomato Paste 500g

Made to an authentic Italian recipe. It adds the master touch of rich tomato flavour to any hearty dish. Now available in this smaller 500g size to save on food wastage.

3kg

STATUS Shelf stable PREPARATION METHODS



Also available in 500g (11442) and 375g (11444).



Tomato Paste 3kg

Made to an authentic Italian recipe. It adds the master touch of rich tomato flavour to any hearty dish.

9kg

PREPARATION METHODS

3 x 3kg

. Also available in 500g (11442) and 375g (11444)

90 x 100g

Shelf stable

GF ⊘ V

08703 **Crushed Tomatoes**

Plump, ripe tomatoes crushed to form a delicious tomato base which is free from artificial flavours.

OUTER 8.7kg

SERVES 3 x 2.9kg 87 x 100g

STATUS Shelf stable

(leggos)

PREPARATION METHODS















Tomato Puree

Plump, ripe tomatoes that are peeled and seeded. The tomatoes are then concentrated into a smooth puree.

OUTER 8.7kg INNER 3 x 2.9kg

87 x 100g

Shelf stable

PREPARATION METHODS





05573

Napoli Sauce

Traditional sauce made using plump, ripe tomatoes, onion, garlic, herbs and spices. Serve with your favourite pasta or as a base for finished meals.

8.85kg

3 x 2.95kg

88 x 100g

Shelf stable

PREPARATION METHODS





05574

Classic Herb Sauce

Smooth sauce made using plump, ripe tomatoes, basil, oregano, parsley and spices delivering a classic herb sauce.

8.85kg

3 x 2.95kg

SERVES

88 x 100g

STATUS Shelf stable

PREPARATION METHODS













DESSERTS

Homestyle Apple Pie

Apple pie has a shortcrust pastry base and top, baked with a filling of diced apple.

OUTER SERVES STATUS 96 x 125g Fully Cooked 12kg 6 x 2kg

PREPARATION METHODS



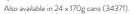


Passionfruit Pulp

Premium passion fruit flesh, lightly sweetened. The perfect addition to cakes, desserts, cocktails or sweet sauces.

OUTER	INNER	SERVES	STATUS	
11.58kg	12 x 840g	240 x 42g	Shelf stable	
PREPARATION METHODS				









Black Forest Tray Cake

Two layers of chocolate sponge with sour cherries and a sweet creamy white filling, sprinkled all over with large pieces of shaved chocolate.

OUTER	INNER	serves	status
9.8kg	4 x 2.45kg	128 x 76g	Fully Cooked
PREPARATION METHODS			





Tiramisu Style Tray Cake

Two layers of plain sponge with a rich coffee and marsala flavoured filling, sprinkled with chocolate biscuit crumbs in a diagonal stripe.

OUTER SERVES STATUS 8.8kg 4 x 2.2kg 115 x 78g Fully Cooked PREPARATION METHODS





02378

Apple Strudel

Gourmet log shaped strudel which consists of a spicy apple and sultana filling wrapped in puff pastry.

9kg

68

72 x 125g

Fully Cooked





02503

Mango Cheesecake Tray Cake

Consists of a bottom layer of sponge, spread with a creamy white cheese filling. Topped with pulped mango puree and

OUTER SERVES STATUS 10kg 4 x 2.5kg 128 x 78g Fully Cooked

PREPARATION METHODS









02504

Strawberry Cheesecake Tray Cake

Consists of a bottom layer of sponge, spread with a creamy white cheese filling. Topped with pulped strawberry puree and decorated with a swirl.

OUTER STATUS 10kg 4 x 2.5kg 128 x 78g Fully Cooked PREPARATION METHODS

















NOTES	NOTES

FOR FURTHER INFORMATION & SERVICE, CONTACT YOUR NEAREST SIMPLOT AUSTRALIA FOODSERVICE SALES OFFICE

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