

Champagne

FOODS LIMITED

Speciality Ingredients for Ready Meals

Welcome to Champagne Foods!

Established in 1991 to supply high quality food ingredients sourced from around the world. Operating from offices in Weybridge, Surrey, we service the U.K. and selected overseas markets and count many multi-national food companies amongst our customers. Champagne Foods works as a Sales and Marketing Company, mutually and exclusively with our Principals – we are not a trading company. We are particularly strong in the snack, seasonings and coatings sectors but cover the whole food industry and we are particularly keen to enhance our offer to the Ready Meals sector.

We can supply many unique ingredients to help you develop new and innovative recipes. Some examples from our portfolio are:



Roasted spices from AVT McCormick in Cochin, India.

Roasted Cumin, Coriander, Fennel, Fenugreek, Chillies, Garlic and Turmeric

Many Indian recipes are prepared by first roasting the spices – this gives a wonderfully aromatic flavour to the dish. These are roasted in India and will give a more authentic flavour to your finished product.



Provenance Mexican Chillies from Culinary Farms in California, USA.

- Ancho, Chilaca, Chipotle, De Arbol. Guajillo and Pasilla.

Mexican chilli products allow customers to give a genuine Tex-Mex flavour and declare a provenance for their seasonings, soups, stews and traditional moles,



Pre-cooked / Quick cook pulses, legumes, seeds and grains from InfraReady Products in Saskatoon, Canada.

- Kidney Beans, Lentils, Chick Peas, Green Peas, Wild Rice, Flax and Hemp Seeds and Speciality Grains (Spelt, Quinoa, Kamut, Etc).

With no pre-soaking required, ideal for casseroles, soups, prepared salads and other meal applications.



Partially dehydrated IQF vegetables from White Oak Frozen Foods in California, USA.

- No heat jalapenos (allowing good scoville control), Vine Ripened Tomatoes, Courgettes, Mushrooms, Onions, Bell Peppers.

These partially dehydrated IQF ingredients show no syneresis (the free water is already removed) and the flavour is intensified. Also cell damage is minimised and the texture improved.



Heat treated native flours from Westhove in Arques, France.

- Viable alternatives to modified starches, these functional cereal flours allow for viscosity control as well as a clean ingredient declaration for chilled and frozen sauces. Together with our Principal in France, we will work to find the perfect solution to the challenge of consistency in conjunction with the requirement to be “all natural”.

Champagne Foods can also offer;

Onion and Garlic Powders
Gums and Hydrocolloids – blended solutions to meet your demands
Paprika Powder and Oleoresin from Murcia, Spain.
Sweet Potato Powder and Flake from Louisiana, USA

Please visit our website for further details - www.champagnefoods.com and don't hesitate to contact us.

We look forward to hearing from you!

The Champagne Foods Team.