

**Strawberry  
Red™**

**CHEF INGREDIENTS  
FOR HOME BAKERS**

**Product catalogue**

July 2021

## CHEF INGREDIENTS FOR HOME BAKERS

Strawberry  
Red™

Whether you are a professional running a patisserie business or simply a passionate baker willing to achieve satisfying results, we give you access to chefs secret ingredients. We provide exceptional products in affordable and suitable pack size that will make your creations an amazing success.

Strawberry Red was born to serve you in the same way as the best pastry chefs in the most prestigious establishments in the country.

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# Vanilla

## The Ranja Family

Since 1924 the Ranja Family are planters - refiners of the most authentic quality of Bourbon Vanilla in the Sava Region in Madagascar. With a unique set up in Europe they distribute without intermediaries. Well known of a long series of Michelin star restaurants, award winning chocolatiers, ice cream makers and the Queen Palaces, they provide the highest quality at the most affordable price.



Code	Product	Pack Size	Selling Price	Availability
VAN001	Bourbon Madagascan Vanilla Gourmet 14-18cm	2 pods	£ 5,50	In Stock
VAN002	Bourbon Madagascan Vanilla Gourmet 14-18cm	10 pods	£ 22,00	In Stock
VAN003	Bourbon Madagascan Vanilla Gourmet 14-18cm	100g	£ 40,00	In Stock
VAN004	Bourbon Madagascan Vanilla Gourmet 14-18cm	250g	£ 85,00	In Stock
VAN005	Bourbon Madagascan Vanilla Natural Extract without Seeds	200ml	£ 14,00	In Stock
VAN006	Bourbon Madagascan Vanilla Natural Extract with Seeds	200ml	£ 14,00	In Stock
VAN007	Bourbon Madagascan Vanilla Pure Powder	50g	£ 20,00	In Stock
VAN009	Bourbon Madagascan Vanilla Paste	125 ml	£ 7,00	In Stock
VAN008	Tahiti Grand Cru Alain Abel	100g	£ 60,00	In Stock

# Freeze Dried Fruits

## Chaucer

World leader in Freeze Dried Ingredients, Chaucer foods supply a series of industrial as well as some of the most prestigious artisan manufacturers with the highest quality of sustainable and organic freeze dried products. This year they are launching their range tailor made for the Foodservice Industry and Home Bakers.



Code	Product	Pack Size	Selling Price	Availability
FZD001	Freeze Dried Strawberry Powder Seedless	350g	£ 22.50	In Stock
FZD002	Freeze Dried Raspberry Powder Seedless	350g	£ 25.50	In Stock
FZD003	Freeze Dried Strawberry Slices	65g	£ 8,40	Pre order
FZD004	Freeze Dried Whole Raspberry	80g	£ 8.50	In Stock
FZD005	Freeze Dried Raspberry 1-6mm	100g	£ 7,75	In Stock
FZD006	Freeze Dried Strawberry 1-6mm	90g	£ 8,50	In Stock

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# Chocolate

## Cacao Barry & Callebaut

**Cacao Barry**: Cacao Barry® carefully selects the best beans and has a commitment to innovation to constantly reinvent its ranges while respecting nature and cocoa farmers. Each chocolate offers a bouquet of aromas that are unique to a very specific region, country or plantation.

Each chocolate range has specific benefits such as distinctive flavour characteristics and optimized fluidity. They afford chefs great stories offering upselling possibilities addressing customers' needs for indulgent, sustainable, traceable and organic products.



**Callebaut**: Using only the finest ingredients, Callebaut has been crafting its Finest Belgian Chocolate in the heart of Belgium for more than 100 years. Made with dedication passed on from generation to generation, Callebaut chocolate is relied on every day by chefs and chocolatiers to create great tasting delights.

Code	Product	Pack Size	Selling Price Excl 20% VAT	Availability
CHO001	Callebaut Dark Chocolate 54.5%	1Kg	£ 5,90	10/03/2020
CHO002	Callebaut Dark Chocolate 70%	1Kg	£ 6,50	10/03/2020
CHO003	Callebaut White Chocolate 28%	1Kg	£ 8,50	10/03/2020
CHO004	Callebaut Milk Chocolate 33.6%	1Kg	£ 8,50	10/03/2020
CHO006	Cacao Barry Couverture Dark Chocolate Mexique 66.1%	250g	£ 8,06	End of April
CHO007	Cacao Barry Couverture Milk Chocolate Papouasie 35.8%	250g	£ 7,06	End of April
CHO008	Cacao Barry Couverture White Chocolate 30.3%	250g	£ 7,06	End of April
CHO009	Mycryo Cocoa Butter Powder	40g	£ 4,98	End of April
CHO010	Cocoa Powder C Barry Extra Brut	1Kg	£ 9,50	End of April
CHO011	Callebaut Ruby Chocolate	1Kg	£ 11,20	End of April
	FOR LARGER PACKS PLEASE CONTACT US			
	MORE LINES AVAILABLE PLEASE CONTACT US			

# Chocolate

## Valrhona



Code	Product	Pack Size	Selling Price Excl 20% VAT	Availability
CHO020	Manjari 64%	3Kg	£ 51.50	In stock
CHO021	Guanaja 70%	3Kg	£ 52.50	In stock
CHO023	Jivara Lactee Milk Chocolate 40%	3Kg	£ 49.50	In stock
CHO024	Opalys 33%	3Kg	£ 58.50	In stock
CHO026	Dulcey Blond 32%	3Kg	£ 58.50	In stock
CHO027	Ivoire White 35%	3Kg	£ 53.90	In stock
CHO008	Inspiration Yuzu	3Kg	£ 75.15	In stock
CHO009	Inspiration Passion Fruit	3Kg	£ 60.00	In stock

# Cake Decoration

## Patisdecor

The Patisdecor brand is dedicated to all the products of pastry decorations and their creations: chocolates, spices, sugar pastes, almond pastes, flavoured sugars, popping candy, dyes, icing pens, candied fruit, food glue and varnish, thickeners, gels, pastry fondant, cocoa butter, glitter, mini marbles, pearl beads, glitter powders, etc..

Code	Product	Pack Size	Selling Price	Availability
DEC001	Decorating Icing Tube - White Vanilla	31g	£ 2,80	In stock
DEC002	Decorating Icing Tube - Brown Chocolate	31g	£ 2,80	In stock
DEC003	Glitter Spray Gold	10g	£ 8,86	In stock
DEC004	Glitter Spray Ruby Red	10g	£ 6,25	In stock
DEC005	Gold leaf 23ct x 25 leaves Connoisseur	25 leaves	£ 34.30	In stock
DEC006	Silver leaf x 25 leaves Connoisseur	25 leaves	£ 12.80	In stock

# Nuts, pastes, pralines, inclusions

## Flavors & Chefs

Flavors & Chefs is the fusion of the know-how of the most prestigious French pastry professionals with the best ingredients from the Tradition but intended to the most demanding and creative uses.



Code	Product	Pack Size	Selling Price	Availability
NUT001	Almond Powder Extra Fine special macarons	1Kg	£ 9.50	In Stock
NUT002	Tant pour Tant special macarons	1 Kg	£ 7.00	In stock
NUT003	Pistachio Peeled Extra Green	1 Kg	£ 40.00	In stock
NUT004	Pistachio Peeled regular	1 Kg	£ 21.00	In stock
NUT005	Almond batonnets	1 Kg	£ 9.75	In stock
NUT006	SOSA Pure pistachio paste	1 Kg	£ 60.00	In Stock
NUT007	Flaked almonds	1 kg	£ 9.10	In stock
BIS001	Paillete feuilletine	2 Kg	£ 12.00	In stock

# Fruit Purées, candied fruits

## Flavors & Chefs

Flavors & Chefs is the fusion of the know-how of the most prestigious French pastry professionals with the best ingredients from the Tradition but intended to the most demanding and creative uses.



Code	Product	Pack Size	Selling Price	Availability
FRU001	Leonce Blanc Strawberry Puree Ambient	1Kg	£ 4.86	In stock
FRU002	Leonce Blanc Raspberry Puree Ambient	1Kg	£ 6.20	In stock
FRU003	Leonce Blanc Mango Puree Ambient	1Kg	£ 5.22	In stock
FRU004	Leonce Blanc Passion Fruit Puree Ambient	1Kg	£ 6.19	In stock
FRU005	Leonce Blanc White Peach Puree Ambient	1Kg	£ 5.21	17/07/21
FRU006	Leonce Blanc Apricot Puree Ambient	1Kg	£ 4.58	17/07/21
FRU010	Extra candied Orange sticks	1Kg	£ 12.00	In stock
FRU011	Extra candied Sicilian Lemon sticks	1Kg	£ 15.00	17/07/21
FRU012	Extra candied Ginger sticks	1Kg	£ 13.00	In stock

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# Technical ingredients 1/2

The Patisdecor brand is dedicated to all the products of pastry decorations and their creations: chocolates, spices, sugar pastes, almond pastes, flavoured sugars, popping candy, dyes, icing pens, candied fruit, food glue and varnish, thickeners, gels, pastry fondant, cocoa butter, glitter, mini marbles, pearl beads, glitter powders, etc..

Code	Product	Pack Size	Selling Price	Availability
SUG001	Glucose Syrup	300g	£ 3,52	In stock
SUG002	Trimoline - Inverted Sugar	300g	£ 4,98	In stock
TEC001	Hydro Lemon Yellow Colour Powder	50g	£ 6,54	In stock
TEC002	Hydro Orange Colour Powder	50g	£ 9,81	In stock
TEC003	Hydro Pistachio Green Colour Powder	50g	£ 14,23	In stock
TEC004	Hydro Strawberry Red Colour Powder	50g	£ 6,54	In stock
TEC012	Hydro Carmin Red Colour Powder	50g	£ 7,54	In stock
TEC005	Yellow Pectin	125g	£ 9,57	In stock
TEC006	Pectin NH	1Kg	£ 41.50	In stock
TEC007	Pectin NH	125g	£ 6.80	In stock
TEC008	Agar Agar SOSA	500g	£ 38	In stock
TEC009	Beef Gelatine Powder 200 Bloom	50g	£ 3,80	In stock
TEC010	Dark Chocolate Miroir Glaze	300g	£ 5,88	In stock
TEC011	Apricot Nappage	300g	£ 4,98	In stock

# Technical ingredients 2/2

The Patisdecor brand is dedicated to all the products of pastry decorations and their creations: chocolates, spices, sugar pastes, almond pastes, flavoured sugars, popping candy, dyes, icing pens, candied fruit, food glue and varnish, thickeners, gels, pastry fondant, cocoa butter, glitter, mini marbles, pearl beads, glitter powders, etc..

Code	Product	Pack Size	Selling Price	Availability
TEC012	Red Miroir Glaze	300g	£ 5,25	End of April
TEC013	Neutral Miroir Glaze	300g	£ 5,25	End of April
TEC014	Ivory Miroir Glaze	300g	£ 6,34	End of April
TEC015	Neutral Nappage Spray	200ml	£ 4,43	End of April
TEC016	Natural Aroma Orange Blossom	50ml	£ 5,34	End of April
TEC017	Natural Aroma Orange	50ml	£ 5,34	End of April
TEC018	Natural Aroma Lemon	50ml	£ 5,88	End of April
TEC019	Natural Aroma Vanilla	50ml	£ 5,34	End of April
TEC020	Rose Extract	50ml	£ 4,43	End of April
TEC021	Orange Blossom Extract	50ml	£ 4,43	End of April
TEC022	Lemon Extract	50ml	£ 4,43	End of April
TEC023	Coffee Extract	50ml	£ 4,43	End of April

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[www.strawberry-red.co.uk](http://www.strawberry-red.co.uk)

# Terms and Conditions

## Orders

Orders must be placed by email at [info@strawberry-red.co.uk](mailto:info@strawberry-red.co.uk) or by phone on 07943 505537. We will then confirm the availability and send a link by email or text for you to make the payment securely. Orders are confirmed and despatched once we receive your payment in full.

## Product Information and Prices

All product information is provided in good faith, based on product information supplied to us by our suppliers and with the best of our ability. We will not be held accountable for any mistake or omission. Moreover, information such as pack sizes, descriptions and prices provided on the catalogue may be accurate at its edition and become inaccurate late in time. We will make necessary efforts to provide catalogue updates regularly. All prices include VAT (unless specified) and exclude transport. Prices may be subject to alteration at any time and without prior notification. Prices are as stated on the catalogue unless otherwise notified over the phone or on the proforma invoice/receipt. We are not accountable for possible human mistakes or omissions.

## Returns & Refunds

You can return goods purchased with us within 14 days from the dispatch date for the only reason that you no longer want the product. All goods must be kept unopened and in perfect conditions. We will refund the cost of the product in full within reasonable time. The transport charge of sending to product to you is not refundable. The return cost is at the customer own charge and risk. If you received the wrong item, the product is faulty or the parcel was damaged on arrival please report this to us by email attaching pictures within 48 hours of receipt and we will refund in full including transport costs.

## Liability

Strawberry Red shall not be liable for any consequential loss of any kind howsoever caused. Customers should always refer to the product label for information on ingredients, allergens and nutritional information. Strawberry Red is acting in the capacity of distributor of goods only. Strawberry Red is a trading name of SLJ Foodservice Ltd. 8 West Hatch Manor, Ruislip HA48QT. Greater London.

## Deliveries

We deliver in Mainland UK (England, Wales and Scotland excluding Highlands). Orders placed before 1pm will be delivered the next working day. We do apply a flat rate delivery charge of £7 for each consignment. We offer free deliveries for orders over £50.

## Use of your data

We collect minimal data in order to process and delivery your order. We do not share your data with third parties except where necessary. With your consent we will collect data by email, through our website or by phone. This will include only names, emails, phone numbers, addresses. We do process personal data safely. Third parties whom we share your data with may include our carriers DPD and the Post Office.

We shall not use your data for marketing purposes such as newsletters or promotions unless clearly permitted by you by email or via our website.

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