

PENSWORTH

Daily Foodservice Specialists

thanks the



NHS

thank you

Dear valued customer

As life for all of us has changed over the recent months with the pandemic of the coronavirus (COVID-19), together, we are facing a truly unprecedented situation. The global pandemic is affecting all of our families, our businesses, our communities and our way of life. During this time, we wanted to reach out and send thanks to everyone.

Firstly, our hearts go out to anyone who's been impacted by the virus, either directly or indirectly. Our thoughts are especially with those who are sick, to whom we extend our heartfelt wishes for a full recovery. We're truly inspired by the selfless healthcare workers around the world who are on the frontlines, working tirelessly to care for people in need.

We thank our heroes, our NHS and care workers!

Secondly, we would like to thank our teams at all of our distribution centres that have had to adapt to a lot of changes in this time. We are very proud of the adjustments they have made to keep delivering and staying safe as well!

We thank you all!

Thirdly, to our suppliers, who have also had to adjust to extreme measures in order for us to continue to support our customers.

We thank you!

Finally, we want to dedicate this edition of our brochure to all of our customers for supporting us through this time.

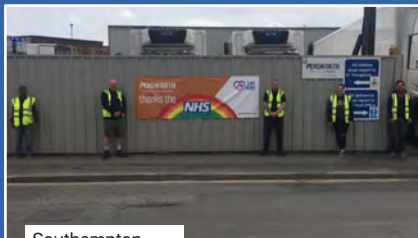
We wouldn't be here without you all - so thank you!



Bristol



Kent Dairy



Southampton



Kirby & West



Cheshunt



Brandon

Arthur Dunne
CEO

Bernard Plumb
Chairman

Dave Terry
Managing Director

Dave Willis
Wholesale Director

Jamie Griggs
Foodservice Director

David Kent
Trading Director

Michael Mitchell
Finance Director

Robert Fowler
Operations Director

Eton mess cheesecake

PREP: 1 - 2 HOURS

COOK: OVER 2 HOURS

SERVES: 10 - 12



Using our

Double Cream - see page 7

Unsalted Butter - see page 8

Cream Cheese - see page 9

Egg Whites - see page 13

Ingredients

For the cheesecake

250g/9 oz digestive biscuits, crushed

100g/3½ oz unsalted butter, melted,
plus extra for greasing

300ml/10fl oz double cream

100g/3½ oz icing sugar

1 tbsp vanilla bean paste

600g/1lb 5 oz full-fat cream cheese

18g/¾ oz freeze-dried strawberry pieces

For the sauce

200g/7 oz strawberries, hulled

15g/½ oz icing sugar

1 tsp lemon juice

For the mini meringues

50g/1¼ oz free-range egg whites

100g/3½ oz caster sugar

red food colouring

To decorate

15 strawberries

100g/3½ oz white chocolate, broken into pieces

Method

Grease a loose-bottomed 23cm/9in round cake tin and line with baking paper.

For the base, put the crushed biscuits into a bowl with the melted butter and mix together. The mixture should resemble wet sand. Pour into the cake tin and pack tightly using the back of a spoon, then cover and place in the fridge for 15 minutes.

Pour the cream into a large bowl, add the icing sugar and vanilla and whisk into soft peaks. Put the cream cheese into another bowl and stir to slacken.

Add the cream mixture and the freeze-dried strawberry pieces to the cream cheese and fold together gently. Spoon on to the chilled base and level off. Put the cheesecake back into the fridge.

For the strawberry sauce, put the strawberries, icing sugar and lemon juice into a food processor and pulse to a purée. Transfer to a bowl and put in the fridge.

To make the mini meringues, preheat the oven to 120C/100C Fan/Gas ½. Line a baking tray with baking paper. Fit a piping bag with a 1½cm/½in star-tip nozzle and turn inside out. Stand it in a tall glass or jug until you need it.

Put the egg whites into a large clean, glass bowl and whisk with an electric whisk or stand mixer. After 2 minutes the mixture should be

frothy and increased in volume. Start adding the sugar a little at a time. Once all the sugar is added, keep whisking until you have stiff peaks.

Using a brush and red food colouring, paint the inside of the piping bag with red stripes, starting with the tip and painting only as far as you will fill the bag. Fill the bag with the meringue mixture and pipe little kisses on to the tray.

Bake the meringues for 1 hour. Turn off the oven and leave the door open, and leave the meringues in the oven for another hour. Remove them from the oven and take them off the paper.

For the white chocolate-dipped strawberries, gently melt the chocolate in a bowl over a pan of simmering water (do not let the bowl touch the water.) Using the same tray you made the meringues on, flip the paper over. Hold the strawberries by the stalk and dip them into the white chocolate to come three-quarters of the way up. Place on the tray to set – you can put them into the fridge to speed up the setting.

Take the cheesecake out of the fridge, remove from the tin and place on a serving board. Just before serving, pour over enough sauce to just cover the top – you may not need it all. Top with the dipped strawberries, meringues and lusted dehydrated strawberry slices.

We are going paperless!

Pensworth are always looking for ways to help the environment, whether it's making sure we are keeping our 'foodmiles' to a minimum by using the most fuel efficient vehicles or sourcing plastic bottles that are made from recyclable materials!

To add to our initiatives from May 2020, we will be going paperless with our 'Daily Paper Delivery' notes!

We acknowledge that some of our customers may require a delivery note on each delivery we make, so our very clever system will automatically email you a delivery note after it has been made!

Receiving delivery notes through e-mail helps us all!

- Support a healthier environment
- Allows customers to file their documents electronically

What we need you to do next

To ensure we have your details up-to-date, please email at us enquiry@pensworth.co.uk with the following information:

Account number • Account name • Contact name

Email address • Contact number

If you have any further queries on this, please do not hesitate to contact us.

Many thanks for your continued support.

Jade Brockwell
Sales & Marketing Manager

Our products

During this time, the range of products we offer is continuously changing. Please do not hesitate to contact your local delivery centre for anything specific - we may be able to help!

A full range of our current products can be found on the following pages...



Cream Products

	Unit Size
UHT Single Cream	1 litre
UHT Whipping Cream	1 litre
Double Cream	4 pints
Single Cream	4 pints
Whipping Cream	4 pints
Sour Cream	2kg
Crème Fraîche	2kg
Double Cream	284ml
Single Cream	284ml
Whipping Cream	284ml
Crème Fraîche H/F	200g
Sour Cream	200g
Clotted Cream	454g / 1lb
Clotted Cream	1kg
Buttermilk	1 litre
Buttermilk	5kg

cream



	Unit Size
Unsalted butter	250g
Salted butter	250g
Butter Portions	1 x 100 No 7
Flora Portions	1 x 100
Sunflower Portions	1 x 100 x 10g
Soft Spread	2 kg
Kerrymaid Spread	2 kg
Flora Spread	2 kg
Utterly Butterly	2 kg
Clover	2 kg
Premium Baking Margarine	250g

Butter

British Cheese

Mature Cheddar	200g
Extra Mature Cheddar	200g
Red Leicester	200g
Cathedral City Mature	350g
Grated Cheddar Mild	2kg
Cheddar Portions	40x20g
Cheese Portions Assorted	40x20g
Cheese Slices Mild (50)	1kg
Cheese Slices Mature (50)	1kg
Grated Cheddar Mature	2kg
Mild Cheddar	5kg
Mature Cheddar	5kg
Red Leicester	5kg
Stilton	2kg
Stilton Wedge	220g

Italian Cheese

	Unit Size
Parmesan Grated Powder	1kg
Parmesan	2.4kg
Shaved Italian Hard Cheese	1kg
Grana Padano Grated	1kg
Cream Cheese Soft	2kg
Ricotta	1.5kg
Mascapone	2kg
Mozzarella Bocconcini	1kg
Mozzarella Grated	2kg
Cheddar Mozzarella Mix Grated	2kg
Mozzarella Ball (cows)	125g
Buffalo Mozzarella	200g

Dutch Cheese

Babybel Mini Nets	6x20g
Danish Mozzarella	2.3kg

French Cheese

Goats Log	1kg
Brie French	1kg
Camembert	250g
Emmental Slices (50)	1kg

Greek Cheese

Feta	900g
Halloumi	250g

Soft Cheese

Cottage Cheese	2kg
Philadelphia	1.65kg



cheese



Fresh Organic Milk

	Unit Size
Whole Milk	1 pint
	1 litre
	2 litres
Semi Skimmed	1 pint
	1 litre
	2 litres
Skimmed	1 pint
	1 litre
	2 litres
Pergall Whole	3 gallon
Pergall Semi	3 gallon

Sterilised Milk (Glass)

	Unit Size
Strawberry	500ml
Banana	500ml
Chocolate	500ml
Whole	500ml
Skimmed	500ml

Fresh Milk

	Unit Size
Glass Whole	1 pint
	1 pint
	1 pint
Glass Skimmed	1 pint
	189ml Carton
	1 pint
Whole Milk	189ml Carton
	1 pint
	1 litre
Semi Skimmed	2 litres
	189ml Carton
	1 pint
Skimmed	1 litre
	2 litres
	2 litres
Pergall Whole	3 gallon
Pergall Semi Skimmed	3 gallon

Fresh Goats Milk

	Unit Size
Whole Goats Milk	1 litre

Fresh Juice

	Unit Size
Juice Pure Orange Glass	1 pint
Orange Juice	1 litre
Apple Juice	1 litre
Cranberry Juice	1 litre
Pineapple Juice	1 litre
Tropical Juice	1 litre
Grapefruit Juice	1 litre
Orange Juice (schools approved)	200ml
Apple Juice (schools approved)	200ml
Mini Orange Juice	200ml
Mini Apple Juice	200ml
Fresh Orange Juice	2.27 litre
Fresh Apple Juice	2.27 litre

Spring Water

	Unit Size
New Forest Still	1.5 litre
New Forest Still	500ml
New Forest Sparkling	500ml
New Forest Sports Cap	500ml
New Forest Still	330ml
New Forest Still	750ml





Fresh Yoghurts

	Unit Size		
Tims Thick & Creamy	12 x 125g	Tims Greek Honey	450g
Tims VLF Fruit	12 x 110g	Tims Greek Raspberry	450g
Tims Low Fat Fruit	12 x 125g	Tims Greek Style Natural	500g
Tims Natural	12 x 125g	Tims Low Fat Natural	500g
Muller Thick & Creamy Smooth	12 x 110g	Tims Greek Style	2kg
Muller Light Mix Flavour	12 x 160g	Tims 0% VLF Natural	5kg
Muller Fruit Corner	12 x 150g	Tims VLF Strawberry	4.6 litre
Tims Nat Individual	125g	Tims VLF Raspberry	4.6 litre
Tims Low Fat Fruit	125g	Tims VLF Black Cherry	4.6 litre
Tims Whole Milk Strawberry	150g	Tims VLF Peach	4.6 litre
Tims Whole Milk Rasp	150g	Tims Greek Style Natural Bio	5kg
Tims Whole Milk Cherry	150g	Tims Greek Set Natural (pre order)	5kg
Tims Whole Milk Toffee	150g	Tims Greek Style 0%	kg
Tims Greek Natural	200g	Tims 1% Low Fat Set Yogurt	5kg
		Tims Thick & Creamy Smooth	12 x 110g

more products

Alternative Milk Drinks

	Unit Size
Lactose Free Semi-Skimmed Milk	1 litre
Coconut Milk	1 litre
Oat Milk	1 litre
Soya Unsweetened	1 litre
Alpro Soya Professional	1 litre
Alpro Almond Original	1 litre
Alpro Almond Unsweetened	1 litre

UHT Cream

	Unit Size
Aerosol Cream	500g
UHT Cream Portions	120 x 12 ml

Lion Coded Colony Eggs

	Unit Size
Medium Eggs Keyes Tray	5 doz
Medium Eggs Keyes Tray	15 doz
Medium Eggs	1/2 doz
Large Eggs	1/2 doz

Lion Coded Free Range Eggs

	Unit Size
Medium Eggs Keyes Tray	5 doz
Medium Eggs Keyes Tray	15 doz
Medium Eggs	1/2 doz
Large Eggs	1/2 doz

Morning Goods

	Unit Size
Rolls Soft Wholemeal	1 x 6
Rolls Soft White	1 x 6
Muffins	1 x 4

Other

	Unit Size
Broken Biscuits Plain	1.3kg

Catering

	Unit Size
Hard Boiled Eggs	4 doz
Mayonnaise	5 litre
Mayonnaise Light	5 litre
Jam Portions	96 x 20 g
Marmalade Portions	96 x 20 g
Prime Unsmoked Back Bacon	170 g
Prime Smoked Back Bacon	170 g
Prime Unsmoked Back Bacon	2.25 kg
Prime Smoked Back Bacon	2.25 kg

Bread

	Unit Size
Hovis White Medium	800 g
Hovis White Thick	800 g
Hovis Farmhouse White Medium	800 g
Hovis Farmhouse Wholemeal Medium	800 g
Hovis Wholemeal Medium	800 g
Hovis Wholemeal Thick	800 g
Hovis Granary Medium	800 g
Hovis Granary Thick	800 g
Hovis Seed Sensations	800 g
Hovis 7 Seeds Original	800 g
Hovis 7 Seeds Wholemeal	800 g
Hovis Best of Both Medium	750 g
Hovis Best of Both Thick	750 g
Hovis White	400 g
Hovis Wholemeal	400 g
Hovis Granary	400 g

Liquid Egg

	Unit Size
Egg Liquid Whole	1kg
Egg Liquid Yolk	1kg
Egg Liquid Whites	1kg

new products



NuVu Life provides you with a new view on nutrition. Our experts create appetising, functional and nutrient-rich products specifically for people who battle to keep weight on.

Our mission is to offer a range of appetising high-quality products that are nutrient focused and tailored to help people. If we can impact people's lives for the better, then our main objective is complete.

One shake (made with 200ml of whole milk) will provide you with 399kcal, 24g of protein, 24g of fat and 100% RI of 14 essential vitamins and minerals

At NuVu Life we have developed a nutrient-rich powdered drink/desert mix which contains:

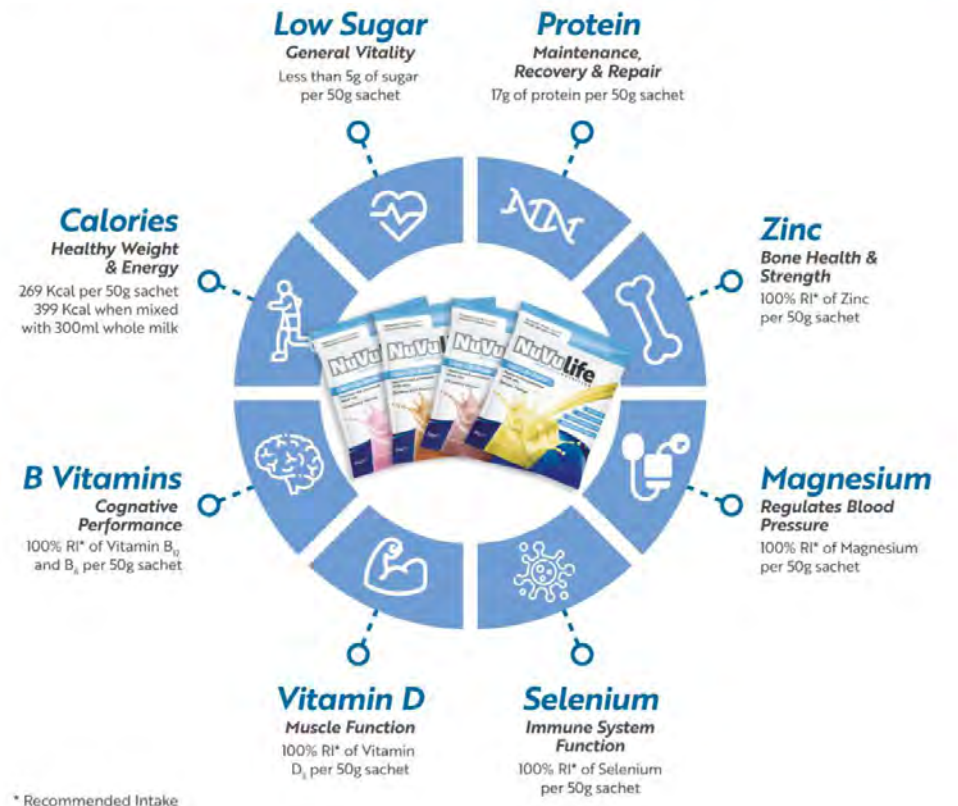
- **Protein** to improve muscle strength and gain weight
- **Selenium** which is essential for the immune system
- **Zinc** for skin health and wound healing
- **Iron** to support red blood cell production

Now available to order from your local depot

One Liqui-Life shake contains 100% of your recommended daily intakes of the essential minerals: zinc, selenium, magnesium.

It also contains 100% or above of the recommended intakes for vitamins B6, B12 and D3 and folic acid. Providing you with a nutrient-dense formulation to promote health and well-being.

Liqui-Life Shake



**Order by 11pm
for your next available
delivery day**

**Orders received
by 11pm will be
delivered to you on
your next available
delivery day!**



Southampton Foodservice

T: 02380 248 039

E: foodservice@pensworth.co.uk

Brandon Foodservice

T: 01842 813 534

E: brandon@pensworth.co.uk

Bristol Foodservice

T: 01454 618 353

E: bristol@pensworth.co.uk

Cheshunt Foodservice

T: 01992 645 020

E: cheshunt@pensworth.co.uk

Kent Dairy Company Ltd

T: 01580 212 049

E: orders@kentdairy.co.uk

Kirby & West

T: 01162 220 000

E: retail@kirbyandwest.co.uk

PENS WORTH
Daily Foodservice Specialists

KIRBY & WEST
FOODSERVICE

KENT
DAIRY
COMPANY

To view all our products, visit pensworth.co.uk

Butter • Eggs • Milk • Cream • Cheese • Bread • plus much more...