PURVEYORS OF
THE FINEST YACHT PROVISIONS

Suppliers to superyachts globally since 2003

Product Directory
Superyacht Supplies deliver excellence, whether you are on the French or Italian Riviera, Sardinia, Corsica, The Netherlands, Germany, Spain & Balearics, Montenegro, Malta, Greece & Greek Islands, Turkey, Egypt, Oman, Dubai, Maldives, Seychelles, Thailand, India, Andaman Islands, Antigua, St Maarten and Caribbean Islands and beyond*.

We serve the French Riviera using our own fleet of refrigerated vehicles, also delivering directly to Italy, Sardinia and Corsica and further afield.

Our experience in international logistics within the food and drinks industry enables us to deliver efficiently and economically to other destinations using airfreight out of London, the world’s largest cargo hub, with more direct flights and competitively priced routes, important factors when shipping perishables.

In turn we work closely with established and experienced agents in the destination countries to ensure that your goods are cleared and delivered promptly to your berth or anchorage.

*subject to import regulations
We source our beef from the Highlands of Scotland and the South West of England because these are areas with vast clean pastures far from industry with pure spring water where the large herds are reared with expert care from selection in conception through to slaughter.

Three things are essential in the rearing of the best beef: environment, welfare, and using only selected suckler herds. Diet and welfare have the greatest influence on eating quality.

Definition of suckler herds: The majority of beef eaten in the UK and on the Continent is dairy beef – that is to say a by-product of the dairy industry where cows must calf each year, and the calves raised as part of the business. Suckler herds are specially bred cattle for beef where the herd run together and the young calf suckle from their mothers milk as nature intended.

We have long since thought that Cornwall and Devon are the perfect places to grow lamb. Granite based pastures is a haven for natural wild herbs to grow. The slightly warmer climate and clean air due to the lack of road pollution and wonderful sea breezes helps to develop the natural flavour, and the rugged but non-mountainous terrain mean that the lambs are worked enough so as to reduce unwanted fat but not so much as to create too much muscle.

SCOTCH AND BRITISH BEEF

We offer a full range of cuts. Below is a small selection. All our beef is traditionally dry aged for a minimum of 21 days and is the finest available.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet of beef whole</td>
<td>- Lader trim</td>
</tr>
<tr>
<td>Fillet beef centre</td>
<td>- Lader trim</td>
</tr>
<tr>
<td>Fillet steak medallion</td>
<td></td>
</tr>
<tr>
<td>Fillet Steak on bone</td>
<td>[sous vide]</td>
</tr>
<tr>
<td>Fillet steak</td>
<td>- special trim</td>
</tr>
<tr>
<td>Fillet steak standard</td>
<td></td>
</tr>
<tr>
<td>Fillet steak tournedos</td>
<td></td>
</tr>
</tbody>
</table>

WAGYU

The ‘Oasis’ of Beef. Arguably the very best beef in the world. The meat from these extraordinary breeds of cattle is heavily marbled with fat, giving it a luxurious and unctuous flavour and texture. Graded by Marble Score, Marble Score 9 being the highest grade readily available and the most popular amongst our private clients, offering the highest degree of marbling.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rib of Beef - Eye rib</td>
<td></td>
</tr>
<tr>
<td>Rib of Beef boned and rolled</td>
<td></td>
</tr>
<tr>
<td>Rib Eye rib - online</td>
<td></td>
</tr>
<tr>
<td>Rib Eye steak</td>
<td></td>
</tr>
<tr>
<td>Rib eye steak</td>
<td></td>
</tr>
<tr>
<td>Rump Cap Steak</td>
<td></td>
</tr>
<tr>
<td>Rump Joint Boneless</td>
<td>approx. 3 kilo</td>
</tr>
<tr>
<td>Sirloin steak on the bone</td>
<td>12oz</td>
</tr>
<tr>
<td>Sirloin steak - special trim</td>
<td></td>
</tr>
<tr>
<td>Striploin - short cut</td>
<td></td>
</tr>
<tr>
<td>Topside rolled</td>
<td></td>
</tr>
</tbody>
</table>

The legendary Wagyu beef, called Kobe beef when born and raised in the Kobe prefecture in Japan, is arguably the very best beef in the world. Heavily marbled, the meat is sublime tender with a deeply satisfying, luxurious rich flavour. Ancient Wagyu bloodlines are crossed with, typically, Aberdeen Angus cows and the offspring are finished on a specially developed grain mix diet for about 400 days. All Wagyu beef is graded according to strict criteria. The colour of the meat and fat and the amount of marbling is assessed, and a ‘BMS’ score from 0-9 is awarded, with 9 being the very best. We offer a range of cuts in BMS 4-5, BMS 6-7 and BMS 8-9. Japan is forbidden to export beef to EU, so our Wagyu beef is sourced from Australia and Chile.

U.S. BEEF

Tender, juicy and beautifully marbled, U.S. beef from ’grain -finished cattle, is recognised worldwide for its succulence and flavour.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Sirloin centre cut Rump</td>
<td>(+/- 3kg)</td>
</tr>
<tr>
<td>Ribeye, Lip off</td>
<td>(+/- 3kg)</td>
</tr>
<tr>
<td>Tenderloin, chain off</td>
<td>(+/- 2.5kg)</td>
</tr>
<tr>
<td>Striploin - (+/- 3kg)</td>
<td></td>
</tr>
</tbody>
</table>

LAMB

We favour Lamb raised in Cornwall. By dry ageing our lamb for 5/6 days we ensure our Lamb has the finest appearance and eating qualities.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rack French trim 3, 6, 7 and 8 rib</td>
<td></td>
</tr>
<tr>
<td>Mini rack French trimmed &amp; ribs</td>
<td></td>
</tr>
<tr>
<td>Whole saddle -西冷 and s/loin</td>
<td></td>
</tr>
<tr>
<td>Cutlets French trimmed</td>
<td>2-3oz</td>
</tr>
<tr>
<td>Beef end - whole</td>
<td></td>
</tr>
<tr>
<td>Chump 7oz</td>
<td></td>
</tr>
<tr>
<td>Carcass - Lader trimmed</td>
<td></td>
</tr>
<tr>
<td>Pencil Fillet</td>
<td></td>
</tr>
<tr>
<td>Kliofico - shoulder</td>
<td></td>
</tr>
</tbody>
</table>

VEAL

Succulent Dutch milk fed veal full traceability and a consistently great taste. Animal welfare is key in both rearing, transporting and slaughtering of this outstanding meat.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet Escalopes veal 6-7oz - ex cushion</td>
<td></td>
</tr>
<tr>
<td>Loin - boned and rolled</td>
<td></td>
</tr>
<tr>
<td>Loin - kidney</td>
<td></td>
</tr>
<tr>
<td>Loin Noisette 6oz</td>
<td></td>
</tr>
<tr>
<td>Rack T-bone chops 10oz</td>
<td></td>
</tr>
<tr>
<td>Carnon 5oz</td>
<td></td>
</tr>
<tr>
<td>Cushion</td>
<td></td>
</tr>
</tbody>
</table>

The Source - The English veal market cannot supply anything but the very smallest quantities and Britain now imports 99.4% of it’s veal. We looked into where we could source veal ethically and with consistent taste. France have banned ageing veal or –finished cattle, is recognised worldwide for its succulence and flavour.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet Escalopes veal 6-7oz - ex cushion</td>
<td></td>
</tr>
<tr>
<td>Loin - boned and rolled</td>
<td></td>
</tr>
<tr>
<td>Loin - kidney</td>
<td></td>
</tr>
<tr>
<td>Loin Noisette 6oz</td>
<td></td>
</tr>
<tr>
<td>Rack T-bone chops 10oz</td>
<td></td>
</tr>
<tr>
<td>Carnon 5oz</td>
<td></td>
</tr>
<tr>
<td>Cushion</td>
<td></td>
</tr>
</tbody>
</table>

The two main types of Spanish cured hams are Serrano “white hoot” (pata blanca) and Iberian “black hoot” (pata negra or ibérico). These two types have distinct aroma, flavour and colour. The curing of Serrano Ham entails updating of traditional methods while respecting the natural processes of the past and the absence of additives. For this, only sea salt is used. The duration of the salting period is determined by the weight of each ham.

PORK - SPANISH

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Castilla y Leon, belly - bone in +/-5kg</td>
<td></td>
</tr>
<tr>
<td>Castilla y Leon, Neck - boneless +/-2.5kg</td>
<td></td>
</tr>
<tr>
<td>Castilla y Leon Suckling Pig - 3-7kg</td>
<td></td>
</tr>
</tbody>
</table>

ENGLISH PORK

Free range and rare breed pork, from Suffolk and Lincolnshire; versatile and cost effective.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby back ribs of pork</td>
<td></td>
</tr>
<tr>
<td>Belly pork - white</td>
<td></td>
</tr>
<tr>
<td>Leg of pork - boneless weight</td>
<td></td>
</tr>
<tr>
<td>Leg of pork continental</td>
<td></td>
</tr>
<tr>
<td>Pork BBQ rib box</td>
<td></td>
</tr>
<tr>
<td>Pork chops T-bone style size, 8oz</td>
<td></td>
</tr>
<tr>
<td>Pork collar - French trimmed lard</td>
<td></td>
</tr>
</tbody>
</table>

PORK - SPANISH

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Castilla y Leon, belly - bone in +/-5kg</td>
<td></td>
</tr>
<tr>
<td>Castilla y Leon, Neck - boneless +/-2.5kg</td>
<td></td>
</tr>
<tr>
<td>Castilla y Leon Suckling Pig - 3-7kg</td>
<td></td>
</tr>
</tbody>
</table>

The Source - The English veal market cannot supply anything but the very smallest quantities and Britain now imports 99.4% of it’s veal. We looked into where we could source veal ethically and with consistent taste. France have banned ageing veal or –finished cattle, is recognised worldwide for its succulence and flavour.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet Escalopes veal 6-7oz - ex cushion</td>
<td></td>
</tr>
<tr>
<td>Loin - boned and rolled</td>
<td></td>
</tr>
<tr>
<td>Loin - kidney</td>
<td></td>
</tr>
<tr>
<td>Loin Noisette 6oz</td>
<td></td>
</tr>
<tr>
<td>Rack T-bone chops 10oz</td>
<td></td>
</tr>
<tr>
<td>Carnon 5oz</td>
<td></td>
</tr>
<tr>
<td>Cushion</td>
<td></td>
</tr>
</tbody>
</table>

The Source - The English veal market cannot supply anything but the very smallest quantities and Britain now imports 99.4% of it’s veal. We looked into where we could source veal ethically and with consistent taste. France have banned ageing veal or –finished cattle, is recognised worldwide for its succulence and flavour.

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet Escalopes veal 6-7oz - ex cushion</td>
<td></td>
</tr>
<tr>
<td>Loin - boned and rolled</td>
<td></td>
</tr>
<tr>
<td>Loin - kidney</td>
<td></td>
</tr>
<tr>
<td>Loin Noisette 6oz</td>
<td></td>
</tr>
<tr>
<td>Rack T-bone chops 10oz</td>
<td></td>
</tr>
<tr>
<td>Carnon 5oz</td>
<td></td>
</tr>
<tr>
<td>Cushion</td>
<td></td>
</tr>
</tbody>
</table>

The two main types of Spanish cured hams are Serrano “white hoot” (pata blanca) and Iberian “black hoot” (pata negra or ibérico). These two types have distinct aroma, flavour and colour. The curing of Serrano Ham entails updating of traditional methods while respecting the natural processes of the past and the absence of additives. For this, only sea salt is used. The duration of the salting period is determined by the weight of each ham.

PORK - SPANISH

<table>
<thead>
<tr>
<th>Cut</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Castilla y Leon, belly - bone in +/-5kg</td>
<td></td>
</tr>
<tr>
<td>Castilla y Leon, Neck - boneless +/-2.5kg</td>
<td></td>
</tr>
<tr>
<td>Castilla y Leon Suckling Pig - 3-7kg</td>
<td></td>
</tr>
</tbody>
</table>

The two main types of Spanish cured hams are Serrano “white hoot” (pata blanca) and Iberian “black hoot” (pata negra or ibérico). These two types have distinct aroma, flavour and colour. The curing of Serrano Ham entails updating of traditional methods while respecting the natural processes of the past and the absence of additives. For this, only sea salt is used. The duration of the salting period is determined by the weight of each ham.
### Bacon
- Premium Cured English Bacon and Gammons. Unlike other bacons they contain no added water, phosphates or proteins. Available plain or traditionally smoked over beech or oak.
  - Wiltshire Dry Cured streaky sliced
  - Wiltshire Dry Cured short back
  - Short back - boneless / smoked
  - Middle Bacon rashers - rind less / smoked

### Chicken
- The finest Poultry from the UK and France. Our Label Anglais Free range Gourmet Chickens are fed on a vegetable only diet containing no GM ingredients, growth promoters or other drugs.
  - Fresh whole chicken - 3.1kg /8.6lbs
  - Corn fed chicken
  - Corn fed chicken legs
  - Chicken breast - skin off
  - Chicken livers
  - Chicken fillet - skin off
  - Chicken giblets
  - Chicken supreme - 6.7oz
  - Chicken wings

### Game & Free Range
- Our game originates from the UK, France and is prepared in approved plants. Some game products are seasonal, however frozen stock may be available.
  - French Rabbit
  - French Rabbit Legs
  - French Rabbit Saddle
  - Guinea Fowl French
  - Guinea Fowl Supreme
  - Quail
  - Quail eggs

### Wild Boar
- We supply both Australian & European wild boar. Both are culled from wild animals to produce a firm textured, full flavoured meat.
  - Shoulder - prime cut
  - T-Bone Chop - 6oz
  - Steaks - 6oz

### Field & Exotic Meat
- We offer a full range of African Game and other exotic meats.
  - Springbok, Ostrich, Bison, Kangaroo, Crocodile

### Duck
- Our ducks are exclusively bred in the heart of East Anglia, producing succulent, meaty and flavoursome duck. The duck has a rich gamy flavour and around 20% more breast meat than other duck. The duck liver is ideal for salami, pâtés and casserole. The ducks are traditionally dry plucked which means not only do they look better, they shrink less during cooking and have a crisp and flavoursome skin.
  - Barberry Duck Breast
  - Corn Fed Duck
  - Duck Legs
  - French Duck leg

### Turkey
- Robert Caldecott Turkey - Our year round Turkey producer Robert Caldecott produces small quantities of top quality rare breed turkeys and we have first refusal on the primary yield. We regularly visit the farm in Worcestershire and take chefs to see the provenance first hand.
  - Whole Turkeys
  - Turkey Crown
  - Turkey Breasts

### Charcuterie
- A comprehensive range to meet every requirement.
  - Antipasto pack comprising:
  - Prosciutto di Palma, Coppa & Milano Salami
  - Bruschetta
  - Chorizo ibérico pata negra
  - Chorizo La Sierra
  - Chorizo Picante
  - Frankfurter Sausage
  - Lardo - back fat
  - Mortadella Suprema
  - Italian Boneless Sliced Parma Ham - whole, skin on or off
  - Parma Ham sliced 80g packets
  - Pastrami
  - Salami Selection
  - Serrano Ham - sliced 50g

### Steak & Burgers
- We offer a bespoke butchery service for Chefs who need to adhere to a budget for the Crew. You can order pre-packs, for any number of Crew, portion controlled ready for use. Superyacht Supplies will prepare quotations to meet your quality standards and your budget. Competitive tailored packages are also available across the range of foods.

### Stocks and Jus
- We are pleased to be able to produce products from Essential Cuisine. We offer a range of stocks, jus, gravy, demi-glace and glaces which taste and perform like your own.

#### Stocks
- Vegetable, Light Vegetable, Beef, Turkey, Chicken, Roast Chicken, Mushroom, Fish, Ham, Lamb, Veal and Cheese.

#### Jus
- Classic Demi Glace, Beef, Veal and Chicken. Perfect base for sauces; gravy, braises and all your banqueting needs.

#### Signature Range
- Beef, Chicken Stock Reduction, Red Wine Jus and Hollandaise Sauce. Ready to use quality and convenience.

#### Classic Range
- Beef, Chicken, Port, Plum and Port Jus. These authentic stock reductions provide great taste and flavour and the intensity of flavour delivery perfect to finish any sauce.

### Meat

### Exotic Meat & Game

### Gourmet Burgers
- Made to order:
  - Wagyu
  - Scotch Beef Burger
  - US Grass Fed
  - Kangaroo
  - Ostrich

### Venison
- The Balmoral Estate has been the Scottish home of the Royal Family since 1855 and we are pleased to offer fresh venison from the estate from August 1st to April 30th. It will then be available frozen. We also offer Organic Venison from other leading estates.

### Foie Gras
- Raw, Mi Cuit and Terrines from the finest producers.
- Duck Liver
- Foie Gras
- - Lobes Extra Grade, Fresh 600g

### Stocks and Jus by Essential Cuisine
- Beers, Steak, Game, Vegetable Mirepoix and Lamb. These authentic stock reductions provide great taste and flavour and the intensity of flavour delivery perfect to finish any sauce.

### Signature Range
- Beef, Chicken, Pork, and Veal Jus. These authentic stock reductions provide great taste and flavour and the intensity of flavour delivery perfect to finish any sauce.

### Classic Range
- Beef, Chicken, Port, and Plum Jus. These authentic stock reductions provide great taste and flavour and the intensity of flavour delivery perfect to finish any sauce.

### Halal Stock
- Vegetable, Lamb, Beef and Chicken. HFA approved and produced under strict Halal conditions.

Full range of alternative brands of stocks and jus also available.
SMOKED SCOTTISH SALMON
Salmon is the oldest gourmet food known to man. Throughout the ages this magnificent 'King' of fish has adored the table of many a royal feast and banquet. The curing and smoking of salmon are crafts taking years to master. Our supplier takes pride in maintaining the excellent traditions of Salmon, so that our Genuine Wild Smoked Scottish Salmon from the River Tay is justly regarded as the World's Finest.

Caviar

Superyacht Supplies offer a wide selection of Caviars both wild and farmed Beluga, Osetra and Sevruga all carrying CITES certification and meeting EU and UK DEFRA regulations. Please enquire regarding availability of wild caviars or details on our range of farmed caviars, we can highly recommend Zwyer Caviar please see below.

Zwyer Caviar
Zwyer caviar sturgeon are wild raised (boutique farmed) in the dynamic water flows of Fresh Spring water in National Reserves within Uruguay. All Zwyer caviar is from Osetra Sturgeon - the Grand Cru is a Russian Osetira. Premier and Classic Cru are from Siberian Osetira. The caviar is sustainable, wild raised and oozes luxury!

SUSHI

(User prepared) Mixed platters and individual pieces, as well as ready prepared for receptions, parties and functions. Available in 30gr, 50gr, 105gr & 150gr quantities.

FRESH / LIVESTYLE

Live Scottish Lobsters
Cold water Canadian Lobster Tails - 3-5oz
Crab Meat

Scallop
Seafood Cocktail - squid, baby clams, octopus, cuttlefish and prawns

Selected - brown meat, picked claw
Squid - baby, tubers, rings

Wild Alaska halibut cheeks

SNAILS (ESCARGOTS)
Shells on - large x 34
Shells off - 8kgs

FROZEN SEAFOOD

Tiger Prawns 21/25 & 31/50 farmed

Prawns peeled, tail on 21/25 & 31/50

Royal Greenland Prawns - min glance

King Crab Claws

Royal Greenland Dodo

Smoked Oysters

Sardines in Oil / Tomato Sauce

Peeled Crevettes - tail on / head off

King (Tiger) Prawns - head on / head off

CANNED FISH & SEAFOOD

Grand Cru

Premier Cru

Classic

CANNED FISH & SEAFOOD – ORTIZ

Anchovy Fillets

Bonito Fillets

Prawns peeled, tail on 21/25 and

CANNED FISH & SEAFOOD

Anchovy Fillets Baby Clams

Dry Anchovy Fillets

Anchovy Fillets

Fish Balls Dodo 200g

Mediterranean Crevettes

Cannac Prawns

Tuna Chikuwa Grilled Fish Roll

Peeled Crevettes - tail on / head off

Mediterranean Seabass - frozen

Mediterranean Sea Bass - frozen

CANNED FISH & SEAFOOD

Anchovy Fillets

Bonito Fillets

Prawns peeled, tail on 21/25 and

Shells on - large x 34

Shells off - 8kgs

FROZEN SHELFISH

King Crab Claws

Mediterrean Diced

Peeled Crevettes - tail on / head off

FRESH SHELFISH

King Crab Claws

Royal Greenland Dodo

Smoked Oysters

Sardines in Oil / Tomato Sauce

Peeled Crevettes - tail on / head off

FISH PRODUCTS (OTHER)

Dill sauce – for Gravadlax

Squid Ink - 5 sachets
Fruit & Vegetables

Sourced from Local and International fresh markets as well as direct from growers. From standard to the exotic, all year round.

As part of our packaging we include a unique pod to ensure your products arrive in the freshest condition.

FRUIT

Apple: Cox, Pink Lady, Russet, Braeburn, Bramley, Fiji, Golden Delicious, Granny Smith, Red, Royal Gala,
Apricots
Babaos
Baby Banana
Bananas
Blackberries
Blackcurrants
Blood Orange
Blueberries
Cherries
Clementines
Coconuts
Crabapples Fresh - Seasonal
Figs - Fresh
Golden Raisins
Gooseberries
Grapefruit
Grapefruit Pink
Grapes - Black/White/Green Sweeties
Green Pears
Guava
Hass Avocado
Kiwano Kiwi
Kumquats
Lemon Leafy
Lemons
Limes
Lychees
Mangoes
Mangosteen
Melons - Daia, Cantaloupe, Cantaloupe, Honeydew, Watermelon

SPECIALS & EXOTIC

Comprehensive range of seasonal exotic fruit & vegetables. Pre ordering advisable.

MICRO HERBS & CRESSES

Amaranth
Arni Blossom
Celery Leaf
Garlic Chives
Kiepert Sea Box
Pea Shoots
Red Basil
Red Chard
Red Mustard Frills
Cresses
Aftilla
Asina
Basil
Borage
Brocco
Chili

HERBS, EDIBLE FLOWERS & SPICES

Banana Leaves
Basil
Bay Leaves
Beet Leaf
Chervil
Chives
Coriander
Curry Leaf
Dill
Flat Parsley
Flowers Mixed Edible
Garlic
Garlic Chives
Ginger
Ivy
Lavender
Lemon Balm
Lemon Grass
Lime Leaves

ASIAN PRODUCE

Asparagus Thai
Aubergines Thai White
Bok Choi
Chinese Broccoli
Galangal (Thai Ginger)

VEGETABLES

Artichokes Globe & Jerusalem
Asparagus
Asparagus Jumbo
Asparagus White
Aubergines
Italian Pale Aubergine
Beans - Bistro, Bonniti, Broad Beans
Broccoli
Broccoli - Purple Sprouting
Brussels Sprouts
Butter Nut Squash
Squashes - Mixed
Cabbages - Black, Higos, Prime, Red, Savoy, White
Capricums - Red/Green chilli, Jalapeno chilli, Green, Orange, Red, Yellow, Mixed
Carrots - Large bag, Bunched, Dutch Finger, Cherry
Cassava
Cauliflower
Celery
Chard Red
Chard Swiss
Chicory Red
Cima Di Rapa
Cilantro Onion - baby
Courgette Flowers
Courgettes - Yellow
Crossais (Japanese Artichokes)
Curly Kale

BABY VEGETABLES

Aubergines
Beetroot
Broccoli
Cabbage
Carnis
Cauliflower
Chicory
Corn Courgette
Courgette Flowers
Courgettes
Fennel

Fresh fruit and vegetables are sourced by our buyers from leading international markets such as New Covent Garden in London, the M.I.N in Nice, Rungis in Paris and for the Caribbean, we also source from producers in the Netherlands as well as the USA all offering the very best of seasonal and international produce. We also provide Phyto-sanitary certification, along with Veterinary and Export Health certificates when destinations require.

PREPARED VEGETABLES

Full range of prepared vegetables upon request, plus freshly squeezed juices.

All available fresh in season or dried.
### Fruit & Vegetables

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Summer Truffles</td>
<td>Urbani Truffle Products</td>
</tr>
<tr>
<td>Black Winter Truffle Juice</td>
<td>Urbani Truffle Products</td>
</tr>
<tr>
<td>Black Summer Truffle Peelings</td>
<td>Urbani Truffle Products</td>
</tr>
<tr>
<td>Corn</td>
<td>Available in assorted containers from 250 gr up to 3 kg enabling you to decant into your own storage</td>
</tr>
<tr>
<td>Chestnuts (Marrons)</td>
<td>Available in whole and vacuum-packed</td>
</tr>
<tr>
<td>Black Chinese Truffles Frozen</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Vegetables</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peppers</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Sweetcorn</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Lentils</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Carrots</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Brussels Sprouts</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Peas</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Artichokes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Asparagus</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Tomatoes</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Green Beans</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Cauliflower</td>
<td>Fresh in season or preserved in jars</td>
</tr>
<tr>
<td>Canned Broccoli</td>
<td>Fresh in season or preserved in jars</td>
</tr>
</tbody>
</table>
**ENGLISH - TERRITORIAL**

Cheese & Dairy

<table>
<thead>
<tr>
<th>Area</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caerphilly</td>
<td>Lancashire Strong</td>
</tr>
<tr>
<td>Cheshire Red/White</td>
<td>Red Leicester Farmhouse</td>
</tr>
<tr>
<td>Double Gloucester</td>
<td>Sage Derby</td>
</tr>
<tr>
<td>Hereford Red</td>
<td>Single Gloucester Martell</td>
</tr>
<tr>
<td>Caerphilly</td>
<td>Lancashire Strong</td>
</tr>
<tr>
<td>Cheshire Red/White</td>
<td>Red Leicester Farmhouse</td>
</tr>
<tr>
<td>Double Gloucester</td>
<td>Sage Derby</td>
</tr>
<tr>
<td>Hereford Red</td>
<td>Single Gloucester Martell</td>
</tr>
</tbody>
</table>

**FRENCH BRIE**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic Montsalvy</td>
<td>De Melun</td>
</tr>
<tr>
<td>Belle Laitiere</td>
<td>Nangis</td>
</tr>
<tr>
<td>Douce France</td>
<td>De Meaux Rouzoue</td>
</tr>
<tr>
<td>President</td>
<td>De Pans</td>
</tr>
<tr>
<td>Le Rustique</td>
<td>Brick</td>
</tr>
</tbody>
</table>

**FRENCH CAMEMBERT**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan</td>
<td>Le Rustique</td>
</tr>
<tr>
<td>Calvados</td>
<td>President</td>
</tr>
</tbody>
</table>

**FRENCH COW’S MILK**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaufort</td>
<td>Montsale Emmental</td>
</tr>
<tr>
<td>Cancale</td>
<td>Morbier Au Lait Cru</td>
</tr>
<tr>
<td>Chaumes</td>
<td>Pyrenees Green Pepper</td>
</tr>
<tr>
<td>Comte Blois Vagne</td>
<td>Pyrenees Plain Per Tournou</td>
</tr>
<tr>
<td>Morbier Au Lait Cru</td>
<td>Raclette Pasteurise Milliodele</td>
</tr>
<tr>
<td>Raclette Au Lait Cru</td>
<td>Rombi Walnut Incorporad</td>
</tr>
<tr>
<td>D’Angly Le Supreme</td>
<td>St Albay</td>
</tr>
<tr>
<td>Delice De Bourgogne</td>
<td>St Andre</td>
</tr>
<tr>
<td>Epoissa Coupe German</td>
<td>St Nectarac Waclhi</td>
</tr>
<tr>
<td>Explorateur</td>
<td>St Paulin Rivaud</td>
</tr>
<tr>
<td>Fo Epj</td>
<td>Tomme De Savio Yenne</td>
</tr>
<tr>
<td>Goumellin</td>
<td>Tomme De Saviere Fermier - Artisan</td>
</tr>
<tr>
<td>Gruyeres</td>
<td>Tourne - Special Order</td>
</tr>
<tr>
<td>Langres Coupe Schertenleib</td>
<td>Vignotta</td>
</tr>
<tr>
<td>L’Ecorce De Sapin Perrin</td>
<td>Walnut Decorated Champ Martin</td>
</tr>
<tr>
<td>Livarot Coupe Grandorge</td>
<td></td>
</tr>
<tr>
<td>Montesats</td>
<td></td>
</tr>
</tbody>
</table>

**FRENCH GOAT’S MILK**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Log - Ash, Capra, Herv, Black</td>
<td>Pyramidal Ash</td>
</tr>
<tr>
<td>Pepper, Soignon</td>
<td>Pyrenees Pardou Cheve De Montagne</td>
</tr>
<tr>
<td>Jacquin Pepper</td>
<td>Tomme Cheve Affine Au Muscadet</td>
</tr>
</tbody>
</table>

**FRENCH GOAT’S MILK INDIVIDUAL**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boucon Goat Log - White First</td>
<td>Pyramidal White French</td>
</tr>
<tr>
<td>Charroux</td>
<td>Poulingy St. Pierre Hardy</td>
</tr>
<tr>
<td>Chevre Soignon Log Ash - No First</td>
<td>Sellies Sur Cher Jacquin Hardy</td>
</tr>
<tr>
<td>Closche Artisaal Cheveeichard</td>
<td>Sis Morre Cindre Jacquin (Ash)</td>
</tr>
<tr>
<td>Crottin de Chasignol</td>
<td>Sis Morre Tauirne Blanc (Hardy)</td>
</tr>
<tr>
<td>Crottin Fermier Potou</td>
<td>Valency Bercue Jacquin</td>
</tr>
</tbody>
</table>

**FRENCH SHEEP’S MILK**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brebis Osseau -ravy</td>
<td>Pays druf</td>
</tr>
<tr>
<td>Etraki</td>
<td>Feta French Valbresso (Tubi)</td>
</tr>
</tbody>
</table>

**FRENCH SHEEP’S MILK INDIVIDUAL**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Briquette De Brebis Perac</td>
<td>Grand Mouton d’Auviegle</td>
</tr>
<tr>
<td>Corse Brebis Sm Fleur Du Maquis</td>
<td>Langres Du Plateaux Schertenleib</td>
</tr>
<tr>
<td>Peral De Brebis</td>
<td>Livarot</td>
</tr>
</tbody>
</table>

**FRENCH COW’S MILK INDIVIDUAL**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baron Cow Grand Mars Feuille</td>
<td>Grand Mouton d’Auviegle</td>
</tr>
<tr>
<td>Bouffette D’Aixenelles</td>
<td>Langres Du Plateaux Schertenleib</td>
</tr>
<tr>
<td>Boursault</td>
<td>Livarot</td>
</tr>
<tr>
<td>Caprice Des Deux</td>
<td>Mariolle Min Leduc</td>
</tr>
<tr>
<td>Carre De L’Est</td>
<td>Vacherin</td>
</tr>
<tr>
<td>Chese Breuse Bleu</td>
<td>Mini Walnut Cheese</td>
</tr>
<tr>
<td>Chablis Germain</td>
<td>Munster</td>
</tr>
<tr>
<td>Chaource Rouzare</td>
<td>Puie D’Anglais</td>
</tr>
<tr>
<td>Chaumes</td>
<td>Pierre Robert Rouzare</td>
</tr>
<tr>
<td>Gigalon Jur (Rigottes In Oil)</td>
<td>Pont L’Equeo Graindorge</td>
</tr>
<tr>
<td>Coeur De Neufchatel Viliers</td>
<td>Pont Sau Le Creames</td>
</tr>
<tr>
<td>Coumoumeries Straw Livet St Julien</td>
<td>Reblochon</td>
</tr>
<tr>
<td>Episses En Boite German</td>
<td>Roche Baron</td>
</tr>
<tr>
<td>Chambertin Ami Du</td>
<td>St Andre Mti</td>
</tr>
<tr>
<td>Explorateur</td>
<td>St Marcellin 50% Coimbre</td>
</tr>
<tr>
<td>Fougenous Rouzare</td>
<td>St Albay</td>
</tr>
<tr>
<td>Sagaron Cello</td>
<td>Vignotte</td>
</tr>
</tbody>
</table>

**FRENCH BLUE CHEESE**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bleu D’Auviergue</td>
<td>Fourme D’amberf</td>
</tr>
<tr>
<td>Bleu Des Causses</td>
<td>Riquefort - Paperin / Organic, Socias, St Agur</td>
</tr>
<tr>
<td>Breise Bleu</td>
<td>Cut Riquefort</td>
</tr>
</tbody>
</table>

**ITALIAN MOZZARELLA**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Block Galtani</td>
<td>Di Butala</td>
</tr>
<tr>
<td>Whay Bags</td>
<td>Filante</td>
</tr>
<tr>
<td>Bocconcino</td>
<td>Pearls</td>
</tr>
<tr>
<td>Burrata - to order</td>
<td>Scamorza - smoked</td>
</tr>
</tbody>
</table>

**ITALIAN MASCARPONE / RICOTTA**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mascarpone</td>
<td></td>
</tr>
<tr>
<td>Ricotta</td>
<td></td>
</tr>
</tbody>
</table>

**ITALIAN**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asago</td>
<td>Pecorino - Romare, Sanlo (Sanlino), Black Pepper</td>
</tr>
<tr>
<td>Bel Paese</td>
<td>Dolcicatello</td>
</tr>
<tr>
<td>Fontal Cisalmino</td>
<td>Provolone - Taleggi</td>
</tr>
<tr>
<td>Fontina Farmhouse</td>
<td>Toma &amp; Tomini</td>
</tr>
</tbody>
</table>

**GERMAN / AUSTRIAN**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brie De Luxe Plain</td>
<td>Smoked Log</td>
</tr>
<tr>
<td>Combolzina</td>
<td>Tilsiter</td>
</tr>
<tr>
<td>Rougette Baby</td>
<td></td>
</tr>
</tbody>
</table>

**DUTCH**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Edam - also aged</td>
<td>Maasdam</td>
</tr>
<tr>
<td>Gouda Leyden</td>
<td>Old Amsterdam</td>
</tr>
<tr>
<td>Picos Blue</td>
<td>Red Hot Dutch</td>
</tr>
</tbody>
</table>

**SPANISH**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Mancha Mahon</td>
<td>Manchego</td>
</tr>
<tr>
<td>Monts Enebro</td>
<td>Murcia Alto</td>
</tr>
</tbody>
</table>

**SWISS**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appenzell / Surchoix</td>
<td>Gruyere - Raclette Swiss, Basino</td>
</tr>
<tr>
<td>Fondue Mix</td>
<td>Emmental - Titli First Label Quarters, Tieta De Mone</td>
</tr>
</tbody>
</table>

**NORWEGIAN**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jarlsøberg</td>
<td>Ridder</td>
</tr>
<tr>
<td>Gjostot</td>
<td></td>
</tr>
</tbody>
</table>

**GREECE AND CYPRUS**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feta</td>
<td>Halloumi</td>
</tr>
</tbody>
</table>

**DANISH**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Danish Blue</td>
<td>Havarti Block</td>
</tr>
<tr>
<td>Feta</td>
<td>Mozzarella Danish</td>
</tr>
</tbody>
</table>

**SWEDISH**

<table>
<thead>
<tr>
<th>Location</th>
<th>Cheese Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grova</td>
<td>Prad</td>
</tr>
<tr>
<td>Haggard</td>
<td></td>
</tr>
</tbody>
</table>
Cheese & Dairy [Butter, Yoghurt, Milk, Ice Cream etc]  

International Foods, Pantry Goods & Ingredients

CATERING MINI PORTIONS

Babybel  
Bel Paese  
Boursin  
Brie Mini Button Le Rotiulet  
Cheddar Portions  
Danish Blue Mini Cubes  
Edam Portions  
German Smoked Mini  
Douba Portions  
Light Philadelphia Mini  
Original Philadelphia  

GRATED / FLAKED RANGE

Cheeddar Grated Mild  
Cheeddar Mature Grated  
Emmental French Grated  
Flakes Fresh Grana Padano  
Grana Fresh Flaked (Vegetarian)  
Grana Shredded  
Grated Fresh Grana Padano  
Duyre Gratified French Valmartin  
Italian Style Cheese Powder  
Italian Style Powdered Cheese - Drum  
Mozzarella Grated  
Red Cheese Grated  

CREAM / SOFT CHEESE

Philadelphia Original and Light  
Soured Cream  
Blackmore Vale Clotted Cream  
Cornish Clotted Cream  
Ridda’s Clotted Cream  
Cottage Cheese Company  

Dairy & Cream Products

Almond Milk  
Buttermilk  
Carnation Evaporated Milk  
Condensed Milk  
Milk Powder Milled  
Nestles Thick Cream  
Rice Milk  
Soja Milk Alpro - range  

Margarine & Fats

Clarified butter  
Margarine  
Duck Fat  
Goose Fat  
Italian butter unsalted  
Vegetable Ohee  

French Butter

Rolls - lightly salted  
Rolls / Rolls - unsalted  
Echalin - salted/unsalted  
Lescure - salted & unsalted  
Plaque (Dry 14%)  

English / Branded Butter

Butter  
Plain  
Salted  
Unsalted  

EGGS & EGG PRODUCTS

Free Range Eggs  
Eggs Fresh Box  
Duck Eggs  
Quail Quails  
Pasteurised Whole Egg  

EGGS & EGG PRODUCTS

Cheese Wires Stranded 1 x 12  
Cheese Wires Plain 60/90cm x 12  
Pair Of Handles with 2 x 90cm Wires  
Cheese Cutter Plastic & 12 Wires  

Biscuits for Cheese

We offer a wide selection of Biscuits for Cheese  
Articake  
Carri Table Water Biscuits  
The Fine Cheese Co. European & English Selection  
Jacobs Cream Crackers  
Millers Toast  
Millers Damsel Biscuits  

Shaoxing Rice Wine Taijade  
Bean Sauce Sweet (M/Shang)  
Char Siu Sauce  
Chilli Garlic Sauce  
Chilli Guin Sauce  
Chilli Sauce Linghams  
Chilli Sauce Maggi  
Chilli Sauce Sriracha F/G  
Chilli Sauce Sriracha Strong Thai  
Hoi Sin Sauce Aroy  
Hoi Sin Sauce B/Dragon  
Hoi Sin Sauce Lee Kum Kee  
Japanese Dressing Wasabi & Yuzu Nis  
Oyster Sauce Lee Kum Kee  
Oyster Sauce Vegetarian Llk  
Pad Thai Sauce Moe Ploy  
Palm Sugar  
Podna Sauce Glass Bottle  
Sambal Olek Paste Yes  
Satay Sauce Jimmy  
Satay Sauce Yis  
Soy Sauce [Leaf]oof Lkk  
Soy Sauce Blue Dragon  
Soy Sauce Kepal Mains [Swallow] Abc  
Soy Sauce Kikkanman  
Soy Sauce Light Bulk Prb  
Soy Sauce Sweet  
Soy Sauce Light H/Maru  
Sweet Chilli Sauce Linghams  
Sweet Chilli Sauce Moe Ploy  
Sweet Chilli Sauce Yoe’s  
Tamari Sauce Kikkoman  
Teriyaki Marinade N.Shokken  
Thai Fish Sauce  
Thai Sweet Chilli Lee Kum Kee  
Tonkatsu Sauce D/Pakku  
Yellow Bean Sauce Crushed Amony  
Yuzu Dressing M Cormick  
Yuzu Juice  

An unparalleled range of international groceries and ingredients to satisfy the most demanding chefs who are constantly looking for something special and a little different.  

Alternative brands and pack sizes are available, just ask. As with all our ranges this is not an exhaustive list please contact us if their are items or brands you cannot see.
Bread & Baking

**BREAD**
- White/Brown, Sliced/Unsliced
- Focaccia
- French Stick
- Fresh Ciabatta
- Jacksons Sliced
- Other types available on request

**FINE MORNING GOODS AND PART BAKED PRODUCTS**
- Baguette Flute
- Rolls - Large Hard Baked Variety
- Brioche
- Cibatta - Plain/Black Olive/Sunried tomato
- English Bread - Full Range
- Morning Goods - Croissants, Pain Au Chocolat, Pain Aux Raisin, Croissant Aux Amandes, Muffins

**FLAVOURS AND MIXES**
- American Rose Wheat
- Baguette Mix
- Pancake/Waffle Mix
- Campagne Moul Bie
- Chapati
- Chocolate Sponge Mix
- Corn Meal Medium
- Corn Starch
- Cornflour
- Crumble Mix
- Fish Batter
- Glutinous Rice Flour Thai
- Gram
- Hovey Strong White/Granary Moul Bie
- Pain De Campagne
- Pakora Mix

**PASTRIES**
- Feuille De Bric
- Filo Pastry
- Fresh Puff Pastry
- Kataifi Nests
- Puff Pastry
- Shortcrust Pastry
- Vanilam Spring Roll Pastry
- Blini Cocktail/Large

**FINEST QUALITY BREAD FLOURS**
- 00 Pasta Flour
- 145 Moul Bie
- 155 Blue
- 185 Rye
- 1100
- 1100 Moul
- 1300 Rye
- 1100 Farine De Siegle
- 1100 Rye
- Canadian String Chestnut
- eCereal, 4 Grain
- Corde americaine
- Dark Rye Organic
- Durum/Semola Wheat
- Light Rye
- Wholemeal
- White Number 3
- White Organic No.6
- Wholemeal English/Organic
- Yellow Maize (Bramata)
- Other Flours
- Buckwheat
- Carob
- Cashew
- Chick Pea
- Durum Wheat Semola
- Emmer (Organic Wholemeal)
- Flour (Farina) for Pizza
- Flour for fresh pasta
- Flour for quick Polenta
- Flour Manitoba (Flour for cakes)
- Organic
- Gluten Free Flour
- Polenta Bramata
- Polenta Quick Cook
- Potato
- Spelt
- Stoneground/Organic/Canadian/Wholemeal
- Swiss Dark (0%)
- Rice
- Rye
- Sourdough Bread - Sourdough Flours
- Russian Rye, Apple
- Delice de France - Frozen Range
- Part-baked baguettes, Rolls, Bloomers and Loaves, Pastries, Mini Sweets, Traditional Baked Goods, Pastries and Pies and Pies and Prepared Pastries

**BISCUITS**
- Full range of sweet and savoury biscuits. English, American, Australian and Continental. Plus specialty range of biscuits for cheese.

**PASTRY BUFFET & CANAPÉ PRODUCTS**
- Cocktail Canapé Cups
- Croustade Barquetti
- Gourmandises IOC
- Mignardises Feuille
- Mini Choux Buns
- Quiche Fougives
- Tartlette Savory/Sweet Mini
- Vol Au Vents / Mini

**BAKERING EQUIPMENT**
- Slip Mats (Reusable Sheets)
- Bread Baking Sheets (Open Mesh Non Stick Sheets)
- Slip Mats (Reusable Sheets)

**COLOURINGS**
- All the colours of the rainbow, for liquid and patisserie work
- All the same with different shades in powder for royal icing, sugar pastes and white chocolate - Paste colours from Autumn Leaf and Christmas Red to Spruce Green and Tangerine. Lustre colours in metallic and shimmer colours from Silver and Gold to Shimmer Pink and Shiny Peach

**COOKING OILS**
- Pressed from the plant or fruit and then purified
- Oils and plants are chosen for their unique flavour characteristics
- Oils offer excellent value for money, ease of use and have an extensive shelf life

**COOKING ESSENTIALS**
- All suitable for foams, ice cream, mousse, cocktails and jellies

**FLAVOUR DROPS**
- water soluble intense
- Drinks from Amaretto to Tizer
- Fruits from Apricot to Watermelon

**ESSENCES & FLAVOURINGS**
- Almond
- Brandy
- Lemon
- Orange flower water
- Pandan
- Peppermint
- Rose water
- Vanilla essence/ flavouring

**FLAVOURING OILS**
- FLAVOUR DROPS
- FLAVOURING COMPOUNDS
- LUXURY ALCOHOL CONCENTRATES
- NATURAL EXTRACTS
- GELLING AGENS & SPHERIFICATION FOAMS
- “TRICKS OF THE TRADE” including:
- “Art Juices”, Film Powder, Amaranth Gum, Chia Seed & many more

From specialist flour, baking and patisserie ingredients to part baked, fresh bread and morning goods . . .
**Groceries & Ingredients**

The widest possible selection available in individual packs or cases.

We also supply organic, fair trade, vegan and dietary products - please ask if you cannot see what your require.

---

**OILS FOR COOKING & SALADS**

- Almond
- Avocado
- Blended Sesame Seed
- Cepes Porcini
- Corn Oil Dried
- Cotton Seed
- Extra Virgin Olive Italian /Spanish
- Dried Sage
- Groundnut
- Hazelnut
- Lemon
- Long-life Cooking
- Mustard
- Olive Oil
- Extra Virgin Olive Oil [Large Selectors]
- Olive Pomace
- Olive Pure
- Olives Salad
- Palm Unrefined

**VINEGARS**

- Balsamic
- Balsamic 8/12/20/25 Year Old
- Balsamic Glaze
- Balsamic White
- Balsamic Dressing 500ml
- Cabernet Sauvignon
- Champagne
- Chinese Black
- Chinese Red
- Cider
- Coconut
- Distilled

---

**VINEGARS**

- Le Blanc Vinegars -
  - Banyuls, Champagne, Cider, Raspberry, Tarragon, Walnut
- Matt Vinegar
- Picking
- Raspberry
- Red Wine
- Rice
- Sherry
- Tarragon
- Verjus
- Walnut
- White Wine

---

**MUSTARDS**

- Coarse Grain - French Dijon
- English Mustard Colman’s
- English Mustard Colman’s Powder
- French Mustard
- French’s Classic Mustard (Squeeze)

---

**SAUCES & SAUCE MIXES**

- Tomato Ketchup Heinz
- HP Sauce Original
- HP Sweetness Sauce
- Lea & Perrins Worcestershire Sauce
- Tabasco
- Tabasco Sauce Red
- Chipotle Sauce
- Green Pepper Sauce
- Habanero Sauce
- Aj Ambarillo Yellow Chilli Paste
- Aj Papanaca Pepper Sauce
- Anchovy Essence Sauce
- Anchovy Sauce
- Apple Sauce
- Barbecue Sauce
- Bolognese Sauce
- Balsamic Dressing 500ml
- Balsamic Glaze
- Balsamic 8/12/20/25 Year Old
- Balsamic Vinegars

---

**BREAKFAST CEREALS**

Full range of Kellogg’s, Nestle, Nabisco, Jordans, Dorset cereals - UK, USA & International brands and packs

---

**SUGAR & SUGAR PRODUCTS**

- Amber Sugar Cystals for Coffee
- Brown Unwrapped Sugar Cubes
- Caster Sugar
- Dark Brown Soft Sugar
- Demerara Sugar
- Golden Caster Sugar
- Granulated Sugar
- Ice Sugar
- Jaggery
- Jami Pectin Sugar

---

**DESSERT PRODUCTS**

- Carte D’Or Chocolate Sauce
- Rowe Chocolate Sauce
- Carte D’Or Creme Anglaise
- Rowe Luxury Toffee Sauce
- Creme Anglaise
CHOCOLATE PRODUCTS
Covered Coffee Beans
Marie Charlotte Josée Cups
Chocolate Scented Cup, Dark Chocolate Stick, Dark 20cm
Chocolate Stick, White, 8.5cm Gaugain
Truffle Shells, Dark Gaugain
Truffles Dark, Dieudonne
Truffles White, Dieudonne

VALRHONA CHOCOLATE PRODUCTS
Blend of Grand Cru
Dark Chocolate
Beans:
- Abinao 85%
- Andoa Noire 70%
- Caraibe 66%
- Extra bitter 61%
- Guanaja 70%
Blocks:
- Caraibe 56%
- Extra bitter 61%
- Caraibe 66%
- Guanaja 50%

DIABETIC AND SPECIAL DIETARY PRODUCE
A comprehensive range of special dietary foods and products are available along with advice. We can assist you in providing for Gluten Free, Vegetarian, Vegan, Fruitarian, Lactose Free & Organic diets. Kosher and Halal foods also supplied.

CONSERVES, MARMALADES & HONEY
St Dalfour
Apricot - thick
Black Cherry
Blackcurrant
Blueberry - wild
Cranberry & Blueberry
Fig Royale
Kumquat Spread
Mirabelle Plum
Orange & Ginger
Orange - thick cut
Peach
Imperial Pear
Pineapple & Mango
Raspberry
Strawberry
Raspberry & Pomegranate Spread

BELGIAN CHOCOLATE
A range of imported Belgian, hand finished, chocolates. All are made with a high cocoa mass content and cocoa butter making them taste very chocolatey indeed. This scrumptious range includes truffles, pralines and fresh creams, incorporating flavours like nuts, vanilla, strawberry, whiskey and coffee
Exquisite hand made range of chocolates available to order

SYRUPS
Almond milk
Caramel
Cinnamon
Golden
Gomme
Grenadine
Hazel nut

CONFECTIONERY & SWEETS
Full international brand range can be supplied

We can cater for all your ‘sweet tooth’ needs from standard bars of Cadbury’s and Mars bars all the way to sensational Valrhona chocolate and exquisite handmade Neuhaus Belgian chocolate’s. We can also source your favourite old fashioned and nostalgic sweets from aniseed balls to white mice.

We also supply Barry & Callebaut


We also supply Barry & Callebaut
Fine teas and coffees. We will source your preferred brands and blends.

TEA

**TWINNINGS**

**SPECIALITY TEAS** - loose:
- Assam
- Darjeeling
- Earl Grey
- English Breakfast
- Lady Grey
- Lapsang Souchong

**Traditional Afternoon**

**SPECIALITY TEA** - teabags:
- Assam
- Ceylon
- Chai
- Darjeeling
- Earl Grey
- Sunshine Grey

**English Breakfast**

**Lady Grey**

**Lapsang Souchong**

**Traditional Afternoon**

**Twinings**

**Speciality Teas**

- loose:
  - Assam
  - Darjeeling
  - Earl Grey
  - English Breakfast
  - Lady Grey
  - Lapsang Souchong
  - Traditional Afternoon

**Speciality Tea**

- teabags:
  - Assam
  - Ceylon
  - Chai
  - Darjeeling
  - Earl Grey
  - Sunshine Grey
  - English Breakfast
  - Lady Grey
  - Lapsang Souchong
  - Traditional Afternoon

**INFUSIONS**

- teabags:
  - African Honeybush, Mandarin & Orange
  - Blackcurrant, Ginseng & Vanilla
  - Blueberry & Apple
  - Camomile & Limeshower
  - Camomile & Spearmint

**MIGHTY LEAF TEAS**

Catering for the traditional Tea drinker, the health conscious or those wishing to try something different. Superyacht Supplies offer an attractive presentation box which holds your selection of 6 or 9 foil wrapped sachets.

We personalise the box with your Yacht’s name and logo. A test tube version is available for loose teas allowing you to sample the aromas.

9 UNIT STARTER KIT - Black/Brown presentation box with menu:
1 Black Multipack, 1 Green Multi Pack, 1 Herbal Multi Pack

6 UNIT STARTER KIT - Black/Brown presentation box with menu:
1 Black Green/Herbal Multi Pack

**TEA**

- Camomile & Spiced Apple
- Camomile, Honey & Vanilla
- Cranberry & Pomegranate
- Cranberry & Sanguinello Orange
- Cranberry, Raspberry & Elderflower
- Echinacea & Raspberry
- Fennel
- Honeybush & Lavender
- Lemon & Ginger
- Nettle & Peppermint
- Orange, Mango & Cinnamon
- Peppermint & Eucalyptus
- Pomegranate & Raspberry
- Pure Camomile
- Pure Peppermint
- Raspberry, Strawberry & Loganberry
- Rosehip, Strawberry & Vanilla
- Strawberry & Mango
- Selection of Green Tea
- While Tea

**Redbush** - Caffeine Free, Teabags

- Ty-roe
- Pigeon
- Tetley
- Tea Pigs Full Range available

**COFFEE**

**Nescafe**

- Decaffeinated Coffee
- Coffee Granules

**Gold Blend Coffee**

**COFFEE BEANS**

- Illy Range
- Lavazza Super Oro
- Super Crema
- Qualita’ Rossa

**Others on request.**

**GROUND COFFEE**

- Dark Decaffeinated
- Caffe Mokambo - full range on request

**Other Brands available on request**

**NESPRESSO**

Full range of Nespresso coffee capsules and machines.

**OTHER HOT DRINKS**

- Horlicks
- Drinking Chocolate
- Oatmeal

**SOFT DRINKS**

Local and international brands in cans and bottles.

**JUICES**

- Apple
- Apricot nectar
- Carrot
- Cranberry ‘Ocean Spray’
- Grapefruit
- Guanabana
- Guava
- Lychee
- Mango
- Tomato

**Squash**

- Blackcurrant Squash
- Lemon & Orange Barley Water
- Robinsons’
- Lemon Squash
- Rose’s Lime Cordial
- Orange Squash
- Ribena
- Robinsons Squash - Various Flavours

**CANNED SOFT DRINKS**

- Coca-Cola
- Pepsi
- Diet/ Light Coca-Cola
- Diet Pepsi
- 7 Up
- Sprite
- Brine Tomato Juice
- Dr Pepper
- Fanta
- Lilt
- Lilt Tropical Mango

**PowerAde** - Various flavours

- Red Bull
- Schweppes:
  - Bitter Lemon
  - Lemonade
  - Shiner’s Tonic Water
  - Soda Water
  - Tonic Water

- Tango
- Canada Dry Ginger Ale
- Old Jamaica Ginger Beer
FINE WINES, SPIRITS, BEERS & CIGARS

FINE AND VINTAGE WINES
Alsace, Argentina, Australia, Beaujolais, Bordeaux Red, Bordeaux White, Burgundy Red and White, Chablis, Champagne, Chile, Italy, Languedoc, Lebanon, Loro, New Zealand, Rhône Red and Rosé, Sancerre, Saumur, South Africa, Spain.

Old and New World Wines. We access a stock of over 50,000 bottles, spanning 60 Vintages and there is a wine for every occasion. If we do not have your chosen Vintage in stock we will do our utmost to source it for you in time for that special occasion.

SPRITS
Full range of spirits available.

COGNAC
Full range available.

BEERS AND LAGER
Beers from around the world in cans and bottles.
Full range of International Beers available
Budweiser
Corona
Heineken
Sapporo
Modello
Krucovise

MINERAL AND SPRING WATER
Armani
Fiji
Evian
Hildon - Sparkling / Still
Perrier
San Pellegrino - Still / Sparkling
Sole
Ty Nant Blue or Red - Lightly Carbonated / Still
Volvic
Voss

Please contact us for our separate extensive list and prices on wines, champagne, spirits, beers etc.

SMOKING:

HAVANA CIGARS
Full range of fine cigars are available in individual tubes, 3s and boxes of 25. Superyacht Supplies offer a specialist service including the supply of Humidors and training at the unique cigar school in the UK.
We will be pleased to advise on selecting cigars for the connoisseur or casual cigar smoker:

Cohiba
Partagas - Full Flavour
Monte Cristo - Medium to Full Flavour
Romeo y Julieta - Medium Flavour

Other Handmade Havanas on request

SMOKERS SUNDRIES
Range of matches, lighters etc. on request

BAR EQUIPMENT
Just ask we’ll source.

THE EMS GUARANTEE
EMS stands for “English Market Selection” a description used in Cuba for over a century to identify the quality of cigars designated for the British market. It is the Cornerstone of the UK’s long established reputation as a world centre for the finest Havanas. The EMS stamp is an important safeguard against the growing tide of counterfeit Havanas that find their way onto the world market. Every EMS Guaranteed box has been shipped and stored by experts and has passed a UK quality check. We also offer training on board or at the unique London cigar school.

KEEPING HABANOS
Habanos can be kept for a good 15 years, sometimes longer and like exceptional wines, improve with age.

THE RIGHT CONDITIONS
Habanos should be stored at between 16°C and 18°C and in a relative humidity of 65 to 70%. Humidity is most crucial. If a Habano becomes too wet it will not smoke. If it dries out, it will taste harsh.
As humidity varies with temperature changes, it is also important to keep the temperature constant.

HUMIDORS
These are boxes, cupboards or even whole rooms that are specially designed for cigars and contain moisture sources. We can help with the selection of Humidors whether free standing or built-in during refits or new builds.
Your cigars will take a few days to acclimatise to the conditions inside your humidor so it is a good idea to purchase one with a tray that allows new arrivals to be separated from the old. Putting Habanos in the fridge is no alternative. Fridges are drier than you might think and fine cigars readily absorb smells.

TROUBLESHOOTING
A number of problems may arise when storing fine cigars. For example, they may become too wet or too dry. Dryness is worst because after two or three months they will start to lose their flavour, which will never be regained. If re-humidifying dry cigars do so gently in stages or you will risk the wrappers bursting as the leaves absorb moisture.
Prolonged wetness rots tobacco, but you are much more likely to encounter ‘bloom’. This is a white, powdery mould that occurs naturally on a Habano when it is subjected to a sudden increase in humidity. It is a sign that the cigar is alive and well and should simply be removed with a brush.
Toiletries & Interior Supplies

Luxury toiletries, welcome gifts, flowers and much more.

JO MALONE

Jo Malone fragrances capture an experience or moment in time. Today the World of Jo Malone™ continues to both constantly challenge convention and educate on the way that fragrance can enhance our everyday lives.

Jo Malone’s Colognes – Spicy, Citrus, Fruity, Light Green Floral, Floral, Woody Fragrance
30ml Cologne
100ml Cologne
Fragrance Combining™ Duo (2 x 30ml Cologne)

BATH & BODY
Shower Gel 100ml, 250ml
Bath Oil 30ml, 200ml (glass decanter)
Bath Oil 100ml, 250ml
Bath Oil Collection 6 or 12 x 30ml (glass decanter)
Body Crème
Body Lotion 100ml, 250ml
Shampoo & Conditioner – Lime Basil & Mandarin 250ml
Bath Soap 3 x 10g
Guest Soap 10 x 50g

CLEANSERS
Avocado Cleansing Milk 250ml
Eucalyptus & Mint Frothing Cleansing Cream 200ml
Rosemary & Lavender Skin Tonic 250ml

MOISTURISERS
Moisturising Day Creme
Orange & Geranium Night Cream 50ml
Green Tea & Honey Eye Cream 15ml

ABAHNA

Bath Foam 500ml
Bath Oil 100ml
Body Lotion 250ml & 100ml Gift Sets
Hand Cream 250ml & 100ml
Hand Wash 250ml & 100ml
Room Diffuser
Room Spray
Scented Candles & 75g
Shower Gel 250ml & 50ml
Soap 175g & 50g

Aromas Available:
Mandarin & Sicilian Bergamot
Lilac, Rose & Geranium
White Grapefruit & My Chang
Frangipani & Orange Blossom

SPECIALIST TREATMENTS
Protein Skin Serum 30ml
Vitamin E Gel 30ml
Vitamin E Nourishing Hand Treatment 100ml
Vitamin E Lip Conditioner SPF 15 15ml
Vitamin E Body Treatment Scrub 60g
Vitamin E Balm

LIVING RANGE
Fragrance
Living Cologne 200ml
Linen Spray 100ml

SCENTED CANDLES
Home Candle 200g
Home Candle Lid Set
Deluxe Candle 400g
Luxury Candle 2.5kg
Travel Candle Set 3 x 40g
Fragrance Combining™ Candle 300g
Fragrance Combining™ Candle Refill
100g Scent Surround™ Cube Scent Surround™ Cube Refill

COLLECTIONS
Fragrance Wardrobe 12 x 100ml Cologne
Ultimate Linens Gift Box
Fragrance Combining™ Set 6 x 9ml Cologne
Skin Care Starter Set
Men’s Grooming Starter Set

ASPREY PURPLE WATER

In 2004, Asprey launched Purple Water, a fresh unisex citrus fragrance blended with spicy undertones. Using the purest ingredients Asprey have now extended the Purple Water line into an all over body range of products.

Our range is available for the Superyacht sector exclusively through Superyacht Supplies to clients who appreciate luxury and elegance associated with the Asprey brand.

Our range, packaged in unbreakable bottles consists of the following products:

Shampoo, conditioner, shower gel and body lotion - 50ml
Shampoo, conditioner, shower gel and body lotion - 75ml
Soap (solid) 100g
Soap (liquid) - 100ml
Vanity set; shower cap
Bath salts
Refreshing towel

MOLTON BROWN

Full range available.

L’OCCITANE

Full range available.

BVLGARI

White tea, green tea and red tea full range

We can offer a wide range of toiletries and fragrances’ suited to every preference, interior and style. Our interior department also supplies the finest bespoke linens, towels and baskets as well as glassware, china, silverware, in fact everything for the interior whether you are stocking for the season, special requests for a charter or undergoing re-fit or a new-build.

FLOWERS

Cut flowers direct from Holland and international markets delivered throughout the world.

BESPOKE LINEN

BED LINEN - Our bespoke linens are handmade in Italy with the very highest standards of workmanship and attention to detail.

We offer a range of Egyptian cottons and thread counts to suit most preferences and applications, finished with bespoke embroidery and monograms as required.

TOWELS AND BATH ROBES – our range of linens is complimented by our range of towelling and accessories.

Slippers are available, plain or embroidered.

CLOTHING AND SHOES

Birkenstock
Dubarry
Seabago

and other brands.

ACCESSORIES

Sea Sickness Watches
Cameras
Under Water Equipment

NEWSPAPERS, MAGAZINES AND BOOKS

All English and Foreign Language Titles on request. We will do our utmost to supply the latest and most recent issues.

PROFESSIONAL CATERING SUPPLIES

Knives, Pans, Equipment and Chefs supplies, Utensils, Machines, Glassware, Flatware, Bar Accessories- Full Range.

COOK BOOKS

– full range, including latest titles, available – just ask.
DELPHIS ECO

Delphis products represent a major breakthrough in ecological cleaning. Developed from plant-based organic surfactants, they are non-toxic, non-harmful, non-hazardous, totally biodegradable and extremely cost effective. Using the Delphis range will save money by replacing multiple, hazardous chemical cleaners with more effective Delphis products that will improve health & safety for employees and customers, optimise storage space and help the environment.

Hazardous chemicals, detergents, soap and effluent can no longer be dumped recklessly into water courses or flushed down drains. Environmental safety and responsibility are now of prime consideration and Delphis have developed an innovative, new range of products that clean effectively, whilst at the same time protect the environment and the people using them.

All our products are based on environmentally-friendly ingredients making them extremely user-friendly and biodegradable. They are:

- Non-toxic
- Non-carcinogenic
- Non-flammable
- Non-comedogenic to skin
- Non-harmful to aquatic life
- Derived from sustainable resources
- Compliant with environmental legislation

Effective cleaning technology

Our products:

- Decrease inventory
- Improve cleaning efficiency
- Reduce risks and hazards
- Reduce costs / increase profits
- Improve health and safety
- Reduce carbon footprint
- Improve green customer credibility

NEW BUILD & REFIT

Superyacht Supplies offer a full service for the the complete supply and management of interior items for both new-builds and re-fits, from basic galley items through to bespoke linen and silverware. Please contact us to discuss your requirements. We will be pleased to provide quotations, the very best products and exemplary service at realistic and competitive prices.

DELOPHIS ECO PRODUCTS

- Anti-Bacterial Sanitizer
- Bio-Fizzy Tablets
- Bio-Mop Water Treatment
- Cream Cleaner
- Daily Use Toilet Cleaner
- Dishwasher Liquid
- Dishwasher Rinse Aid
- Floor Maintainer
- Glass & Stainless Steel Cleaner
- Hand Soap
- Heavy Duty Degreaser
- Lemon Gel Cleaner
- Multi-Purpose Cleaner
- Neutral Detergent
- Scented Air Freshener
- Stone & Masonry Cleaner

DISPOSABLE PRODUCTS

High quality disposable paper products from Swantex. Please ask if you do not see what you require.

OFFICE SUPPLIES

Everything for the office from computer cartridges, pens, files and binders through to paper.
import duties and taxes (after deducting the price of any Goods or Services or instalments previously paid or agreed to be paid). Any use by the Customer of agents or representatives of the Supplier shall be made subject to the written authorisation of the Supplier. Any such agents or representatives shall be acting solely as agents or representatives of the Supplier, and not as agents of the Customer, and shall have no power to bind the Supplier or to make any representation or warranty on its behalf.

Any order, or any delivery of Goods or Services by the Supplier, is only valid for a period of 7 working days from the date of the Order Confirmation, supplied by the Supplier to the Customer: the person or firm who purchases the Goods and/or Services or instalments specified in the Order Confirmation, is referred to as the ‘Customer’. The Customer shall be responsible for all acts and omissions of its agents or contractors, but shall have the right to suspend the performance of the Services or all further performance of any of its obligations; and

The Supplier may at any time assign, transfer, charge, sub-contract or otherwise dispose of any of its rights and obligations under the Contract or any other agreement with the Customer, or any other person, without the Customer’s consent. Any such assignment, transfer, charge, sub-contract or other disposition shall not affect the rights and obligations of the Customer or any other person under the Contract or any other agreement with the Supplier, or any other person, to the extent that any such assignment, transfer, charge, sub-contract or other disposition is made contrary to any right upon the Customer to use any of the Supplier’s trade marks, trade names or logos or any right in a proprietary or other system or method of production, or any other such Intellectual Property Rights.

The Customer acknowledges that the Supplier has no control over these charges and cannot predict their amount, or control the provisions of any agreement with the Services before the date on which the Services are to be performed by the Customer.

The risk in the Goods shall pass to the Customer on delivery to the Delivery Location. The Customer (or its agent or representative) must take delivery of the Goods. The Customer or its agent or representative will be deemed to have accepted delivery of the Goods at the Delivery Location if the Customer or its agent or representative fails to take delivery of the Goods within 5 working days of the delivery date. The Customer is responsible for storing the Goods appropriately so that they remain readily identifiable and useable. If the Customer fails to store the Goods appropriately, hold the Goods on a fiduciary basis as the Supplier’s bailee; remove the Goods from the Customer’s premises at the Customer’s cost; retain title to all Goods or repossess the Goods; or, for the Services, perform the Services using the Goods. The Customer shall be liable for all costs, expenses and losses incurred by the Supplier in connection with or resulting from the Supplier’s inability to store the Goods appropriately and the Customer or its agent or representative shall hold the Goods on a fiduciary basis as the Supplier’s bailee.

The Supplier shall not be liable to the Customer for any losses, damages, costs, expenses, or other liabilities or expenses suffered or incurred by the Customer as a result of a Force Majeure Event, or the Customer’s failure to provide the Supplier with the Goods or Services, or any other act or omission of the Customer, which results in the Supplier being unable to supply or deliver the Goods or Services specified in the Order Confirmation or to perform the Services specified in the Order Confirmation.

The Customer acknowledges that the Supplier has no control over these charges and cannot predict their amount, or control the provisions of any agreement with the Services before the date on which the Services are to be performed by the Customer.

Any order, or any delivery of Goods or Services by the Supplier, is only valid for a period of 7 working days from the date of the Order Confirmation, supplied by the Supplier to the Customer: the person or firm who purchases the Goods and/or Services or instalments specified in the Order Confirmation, is referred to as the ‘Customer’. The Customer shall be responsible for all acts and omissions of its agents or contractors, but shall have the right to suspend the performance of the Services or all further performance of any of its obligations; and

The Supplier may at any time assign, transfer, charge, sub-contract or otherwise dispose of any of its rights and obligations under the Contract or any other agreement with the Customer, or any other person, without the Customer’s consent. Any such assignment, transfer, charge, sub-contract or other disposition shall not affect the rights and obligations of the Customer or any other person under the Contract or any other agreement with the Supplier, or any other person, to the extent that any such assignment, transfer, charge, sub-contract or other disposition is made contrary to any right upon the Customer to use any of the Supplier’s trade marks, trade names or logos or any right in a proprietary or other system or method of production, or any other such Intellectual Property Rights.

The Customer acknowledges that the Supplier has no control over these charges and cannot predict their amount, or control the provisions of any agreement with the Services before the date on which the Services are to be performed by the Customer.

Any order, or any delivery of Goods or Services by the Supplier, is only valid for a period of 7 working days from the date of the Order Confirmation, supplied by the Supplier to the Customer: the person or firm who purchases the Goods and/or Services or instalments specified in the Order Confirmation, is referred to as the ‘Customer’. The Customer shall be responsible for all acts and omissions of its agents or contractors, but shall have the right to suspend the performance of the Services or all further performance of any of its obligations; and

The Supplier may at any time assign, transfer, charge, sub-contract or otherwise dispose of any of its rights and obligations under the Contract or any other agreement with the Customer, or any other person, without the Customer’s consent. Any such assignment, transfer, charge, sub-contract or other disposition shall not affect the rights and obligations of the Customer or any other person under the Contract or any other agreement with the Supplier, or any other person, to the extent that any such assignment, transfer, charge, sub-contract or other disposition is made contrary to any right upon the Customer to use any of the Supplier’s trade marks, trade names or logos or any right in a proprietary or other system or method of production, or any other such Intellectual Property Rights.
To place an order or to discuss how we can be of service, contact our office on:

**telephone**
UK +44 (0) 1964 536668

**facsimile**
+44 (0) 1964 536669

**e-mail**
sales@superyachtsupplies.co.uk

**web**
www.superyachtsupplies.co.uk