



November/December '19
Valid to 31st December, 2019

THE MENU MAGAZINE



In this issue:

Starters

Main Courses

Desserts

X-mas Baking

Party & Finger Food

Take Away Specials

Delicious Deli

Non-Food Essentials

Minerals

Festive Season Edition



One Stop Shop to the Foodservice Industry

Plassey Food & Distribution Co. Ltd., Rathkeale Industrial Estate, Co. Limerick.

Tel: **069 63500** Email: sales@plasseyfood.ie www.plasseyfood.ie





♥ Love good food?
Love Plassey Food.



Meats



Poultry



Seafood



Breads



Confectionery



Ready-to-fill Pastry



Caterers Kitchen



Sauces & Bouillons



Potato Products



Gluten Free



Desserts



Mediterranean



Pizza & Ready Meals



Cheese & Dairy



Dry Goods

Details in this publication are subject to change without notice.
Whilst we make every effort to provide you the most accurate,
up-to-date information, errors may occasionally occur.

Plassey Food – The Menu Magazine

November/December '19

*Wishing you all
a fantastic festive
season and a great
start to 2020*

THE MENU MAGAZINE



We are closing 2019 with this festive edition of our Plassey Food The Menu Magazine.

We like to thank you for your support and custom in 2019 and look forward to working with you all in the New Year.

Let's make it a great year!

Best regards,

Don Flynn & Tom Magner
Directors

Please contact your sales team for our full range of essential Christmas products, turkeys, hams, sprouts, vol a vents, condiments and much, much more!

Opening Times Festive Season

2019

24/12	9.00am - noon
25/12-26/12	Closed
27/12	9.00am - 5.30pm
31/12	9.00am - 5.00pm

2020

01/01	Closed
02/01	9.00am - 5.30pm

FESTIVE STARTERS

THE **MENU**
MAGAZINE

CHEESE

Brie Wheel

Approx Weight: 3kg / Code: 1005

Unit Price: €6.95

Goats Cheese Log

Quantity: 1kg / Code: 71250

Costing: €10.50

Buffalo Mozzarella

Weight 125g x20pce / Code: 210046

Costing: €15.50

MEAT



Glenquin Sliced Black Pudding

Weight: 100 slices / Code: 640013

Costing: €12.50



Diggers Steam Cooked Wings

Quantity: 5 x 1kg / Code: 80605

Costing: €18.00

Parma Ham

Weight: 500g x 4pce / Code: 205

Unit Price: €20.50



Diggers Duck Spring Rolls

Weight: 40 x60grm / Code: 18000

Costing: €31.00

FISH & SEA FOOD



Seafood Chowder

Weight: 1kg / Code: 181

Costing: €8.75

Smoked Salmon Sliced

Approx. Weight: 1kg / Code: 75010

Costing: €24.00



King Scallops Roe On 10/15

Approx Weight: 1kg x10 / Code: 76043

Unit Price: €18.00



Cooked & Peeled Prawns 90/125

Weight: 2kg x5 / Code: 76042

Unit Price: €19.50



Whole tail Scampi

Quantity: 1lb x10 / Code: 76033

Unit Price: € 4.75

ESSENTIALS

Rich Sauce Citrus & Balsamic Dressing

Quantity: 2.25 x2 / Code: 13121

Unit Price: €18.00

Sundried Tomatoes

Weight: 1.1kg x 3pce / Code: 069

Unit Price: €9.50

BAKERY



Cooked Vol au Vents

Quantity: 90 pcs / Code: 67215093

Costing: €21.00



Farmhouse Sliced Wheaten Loaf

Weight : 440g x12 / Code: 42011

Costing: €14.00



Pan seared scallops on black pudding & crème fraîche.

Ingredients

8 large scallops (roe removed, cleaned)
8 slices of black pudding (sliced into 1cm discs)
150 g fresh rocket leaves
8 tblsp. crème fraîche

For the Black Pudding: In a small frying pan, fry off the black pudding until it is crisp on either side. Set aside and keep warm.

For the Scallops: Season the scallops on both sides with salt and pepper.

In a frying pan heat a tablespoon of the oil. Lay the scallops on the pan to fry for 50 seconds on each side and lightly golden. Set aside and keep warm.

Serving: Place the crème fraîche on the black pudding and place the scallop on top. Serve with rocket leaves with optional dressing of red wine vinegar with 1tblsp whole grain mustard and seasoned with salt and freshly ground black pepper.

Smoked Salmon with celeriac & fennel

Ingredients

350-400g smoked salmon

For the dressing

1 tsp wholegrain mustard

1 ½ tsp honey

2 garlic cloves, crushed

5 tsp cider vinegar

7 tbsp extra virgin olive oil

(a fruity one, not a bitter Tuscan one)

2 tbsp single cream

For the salad

juice 1 lemon (you may not need it at all)

300g celeriac

1 large fennel bulb

¼ red onion

1 small red apple

1 small green apple

15g bunch dill, leaves only, roughly chopped



Source: BBC Good Food

FULL RECIPE on our website:

www.plasseyfood.ie/smoked-salmon-starter



**Or go for a trusted
favourite:**

Parma ham & melon

**The Cantaloupe melon
is the best and also the
sweetest one of all with
notes of honey.**

CHRISTMAS MAIN COURSE



LAMB



Leg of Lamb
Code: 61002

Costing: €10.00/kg



Lamb Shank
Code: 61003

Costing: €10.00/kg

BEEF



**KCC Aberdeen Angus
Striploin 6kg+**
Weight@ 6kg + / Code: 6006

Costing: POA per kg



KCC Tied LMC

Costing: POA per kg

FISH

Salmon Portions
Weight: 5-6oz / Code: 51602
Code@ 6003

Costing: €29.00

POTATO PRODUCTS



McCain Croquettes
Quantity: 2.5kg x4 / Code: 3335

Costing: €21.00



Aviko Cream & Cheese Gratin
Weight: 1.5kg x6 / Code: 803604

Costing: €42.00

ESSENTIALS



Rich Sauces Tartar Sauce Unit Price: €9.80
Quantity: 2.25ltr x2 / Code: 131120



Rich Sauces Horseradish Sauce Unit Price: €7.50
Quantity: 2.5ltr x 2 / Code: 131118

Fragrant Slow Roast Leg of Lamb

Serves: 6-8 people
Cooks in: approx. 2 hrs

Ingredients

8 garlic cloves
finely grated rind of 2 lemons
1 tsp sweet paprika
2 tbsp ground cumin
2 tbsp chopped fresh rosemary
2 tbsp chopped fresh thyme
120ml (4fl oz) olive oil
2.3kg (5-6lb) leg of lamb
1kg (2¼ lb) waxy potatoes, halved (such as Organic Nichola)
5 fresh bay leaves
juice of 2 lemons

Source: Bord Bia / Nevan Maguire

FULL RECIPE on our website:
www.plasseyfood.ie/nevens-leg-of-lamb

Ham with Port, Orange & Redcurrant Glaze

Ingredients

1 whole ham	Zest and juice of ½ orange
1-2 carrots, chopped	Zest and juice of ½ lemon
1-2 sticks of celery, chopped	¼ tsp. ground allspice
1 onion, halved	4 tablesp. redcurrant jelly
1 tablesp. peppercorns	2 tablesp. light muscovado
1 bay leaf	sugar 2 tablesp. port
1 tablesp. whole cloves	1 large cinnamon stick

Serves: 20 people
Cooks in: 3 hrs 30 mins

Source: Bord Bia

FULL RECIPE on our website:
www.plasseyfood.ie/ham-with-port



PORK / HAM



Glen Aine Limerick Gammon Ham
Weight: 4.5kg approx. / Code: 63201

Costing: €8.50/kg



Glen Aine Baked Limerick Gammon Ham
Weight: 4.5kg approx. / Code: 63007

Costing: €8.50/kg



Sausage Meat
Weight: 5kg / Code: 62021

Costing: €16.00

GRAVY, DEMI GLAZE & BOUILLON

Knorr Roast Gravy
Quantity 12ltr/Code: 79891

Costing: €28.00

Knorr Demi Glaze
Quantity: 1ltr x12ltr/ Code:75808

Costing: €20.00

Knorr Chicken / Veg/ Beef Bouillon
Quantity: 80ltr / Code: 75851, 75852, 75853

Costing: €46.00

CONDIMENTS / SAUCES

Hellmanns Real Mayo
Quantity:10ltr / Code:74459

Costing: €25.00



Ballymaloe Cranberry Sauce
Quantity: 2.65kg / Code: 75773

Costing: €16.00



Ballymaloe Relish
Quantity: 5kg x1 / Code: 73523

Costing: €26.50

CHRISTMAS MAIN COURSE



Turkey Guideline

Cooking Time:
 2kgs - 1hr 10 mins
 4kgs - 2hr 20 mins
 6kgs - 3hr 30 mins
 8kgs - 4hr 10 mins


Servings:
 3kg serves 6-7
 4kg serves 8-9
 6kg serves 12-13
 8kg serves 16-18


POULTRY

Plassey Turkey Butterfly Costing: POA per kg
 Weight: POD / Code: 98546

Skeaghanore Fresh Whole Duck Costing: €5.50/kg
 Weight 2.2kg x2 / Code: 72012

Chicken Fillet 210-230 Costing: €39.80
 Quantity: 9kg / Code 0081

 **Corn Fed Chicken Supreme** Costing: €18.00
 Quantity: 200g/220g x 10 / Code: 7370

 **Manor Farm 8 cut chicken** Costing: €33.00
 Quantity 1600g x8 / Code: 51816

Kilbride Turkey & Ham Portions: Costing: €17.25
 Weight: 270g x 6 / Code: 3632

STUFFING

Frozen Savoury Stuffing Costing: €16.90
 Quantity: 2kg x2 / Code: 80058

Source: Bord Bia / MacNean

FULL RECIPE on our website:
www.plasseyfood.ie/turkey-with-chestnut

Serves: 10-12 people
Cooks in: approx. 4 hrs 30 mins

Roast Turkey with Chestnut and Dried Cranberry Stuffing

Ingredients

6kg (12lb) oven-ready turkey,
 4 rindless streaky bacon rashers
 8 ready-to-eat pitted prunes
 450g (1oz) cocktail sausages
 175g (6oz) butter, at room temperature
 1 tbsp plain flour
 3 tbsp Madeira
 600ml (1 pint) turkey or chicken stock



ESSENTIALS FOR YOUR MAIN COURSE




VEGETABLES

	Pasfrost frozen Broccoli Weight 2.5kg x 4pce / Code: 8302	Costing: €14.00
	Pasfrost Frozen Brussels Sprouts Weight 2.5kg x 4pce / Code: 8287	Costing: €11.00
	Pasfrost Frozen Peas Quantity 10kg / Code 8303	Costing: €12.00
	Pasfrost Frozen Mixed Veg Quantity 10kg / Code: 8282	Costing: €9.75

SEASONING

	Gem Salt Tub Weight 6kg / Code: 74577	Unit Price: €6.50
	Caterers Kitchen Cracked Black Pepper Weight: 500g x 6pce / Code: 972027	Unit Price: €7.50
	Caterers Kitchen Thyme Weight: 200g x 6pce / Code: 972014	Unit Price: €2.75
	Caterers Kitchen Sage Weight: 150g x 6pce / Code: 972010	Unit Price: €2.00
	Caterers Kitchen Mixed Herbs Weight: 180g x 6pce / Code: 972003	Unit Price €2.20

DAIRY

	Avonmore Whipping Cream Quantity: 4ltr / Code: 96321	Costing: €13.50
	Dairyland Milk Quantity: 2ltr x6 / Code: 01038596	Costing: €9.75
	North Cork Butter Weight: 454g x28 / Code: 231	Costing: €69.00

DELICIOUS DESSERTS


**PÂTISSERIE
ROYALE**
EST. 1998



Patisserie Royale
Yule Log
Weight: 1500g
Code: 12559
Costing: €11.85



Patisserie Royale
Christmas Pudding Log
Quantity: 1500g x1
Code: 12557
Costing: €8.50



Patisserie Royale
Lemon Drizzle
Quantity: 12ptn
Code: 11585
Costing: €12.50



Patisserie Royale
Carrot Cake
Quantity: 12ptn
Code: 11571
Costing: €14.00



Patisserie Royale
Mince Pies
Quantity: 70g x 48
Code: 12555
Costing: €17.50



Patisserie Royale
Deep Dish Apple Pie
Quantity: 2000g
Code: 11570
Costing: €8.95



Patisserie Royale
Baileys Cheesecake
Quantity: 12ptn
Code: 11574
Costing: €11.85



Wicked Desserts
Baileys & Chocolate
Cake 1360g
Quantity 12ptn
Code: 840003
Costing: €16.00



Ashford Dairy

Ice Cream

~ Premium Quality ~

ICE CREAM

-  **Ashford Dairy Premium Vanilla Ice Cream**
Costing: €9.75
Quantity: 4.7ltr x1 / Code: 060601
-  **Ashford Dairy Premium Strawberry Ice Cream**
Costing: €10.00
Quantity: 4.7ltr x1 / Code: 060101
-  **Ashford Dairy Premium Chocolate Ice Cream**
Costing: €10.00
Quantity: 4.7ltr x1 / Code: 060104
-  **Ashford Dairy Soft Scoop Honeycomb Ice-Cream**
Costing: €4.50
Quantity: 4ltr x4 / Code: 010605



Wicked Date &
Butterscotch Pudding
Quantity: 115g x 15
Code: 840008
Costing: €12.50





Triple Choc Ind
Mousse
Quantity: 100g x 28
Code: 840004
Costing: €40.00





Wicked Desserts
Ind Baileys & Malteser
Cheesecake
Quantity: 95g x 28
Code: 840005
Costing: €31.50




Patisserie Royale
Apple Crumble
Traybake
Quantity: 44ptn
Code: 84067
Costing: €24.50


Patisserie Royale
Choc brownie
Traybake
Quantity: 44ptn
Code: 11574
Costing: €24.50




Patisserie Royale
Strawberry
cheesecake
Quantity: 44ptn
Code: 11597
Costing: €24.50




Patisserie Royale
Carrot Cake
Traybake
Quantity: 44ptn
Code: 11169
Costing: €24.50



CHRISTMAS BAKING

THE **MENU**
MAGAZINE

The Ultimate Mince Pie with Irish Whiskey Cream

Want to make the ultimate mince pie yourself?

We found the perfect recipe!

JR Ryall, head pastry chef at Ballymaloe House, gives us a masterclass in Christmas baking with his mouth-watering mince pie recipe

Source: JR Ryall, Ballymaloe House, Co. Cork

FULL RECIPE on our website:
www.plasseyfood.ie/Ballymaloe-house-mince-pies

Gem Raisins

Quantity: 3kg x4pce / Code: 218

Gem Sultanas

Quantity: 3kg x4pce / Code: 219

Gem Flaked Almonds

Quantity: 1kg x10pce / Code: 227

Gem Glace Cherries

Weight : 1kg x4pce / Code: 74801

Gem Pitted Prunes

Weight: 3kg x4 / Code: 74824



Gem Custard Powder

Quantity: 3kg x 4pce / Code: 74087



Annags Farm Medium Eggs

Quantity: 360pce / Code: 80003

Carnations Condensed Milk

Weight: 397g x 24pce / Code: 51202

Caterers Kitchen Baking Powder

Weight: 800g Code: 972018

Milk Chocolate Drops

Weight: 2.5kg x4 / Code: 71633

Unit Costing: €9.50

Unit Cost: €9.50

Unit Cost: €14.75

Unit Cost: €8.00

Costing: €27.50

Unit Cost: €5.50

Costing: €36.00

Costing: €58.50

Costing: €3.50

Costing: €30.00



Ginger Bread Treats

Makes: 12-14 Time: approx. 40 mins

Ingredients

300 g plain flour
1 teaspoon bicarbonate of soda
2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
125 g unsalted butter
100 g soft light brown sugar
3 tablespoons golden syrup

Source: Jamie Oliver

FULL RECIPE on our website:
www.plasseyfood.ie/ginger-bread-treats

BS Caster Sugar

Quantity: 25kg x1 / Code: 579

Costing: €21.00

Self Raising Flour

Weight: 16kg / Code: 191015

Costing: €9.75

Plain Flour

Weight: 16kg / Code: 191016

Costing: €9.75

Caterers Kitchen Baking Powder

Weight: 800g / Code: 972018

Unit Cost: €3.50

Pidy Tartlet Sablee

Quantity 9.5cm x108pce / Code: 90046010

Costing: €30.00

Pidy Quiche Base & Aluminum

Quantity 11 x 42pce / Code: 76000042

Costing: €28.50

Chivers Strawberry Jelly

Quantity: 135 x36pce / Code:200045

Unit Cost: €7.50





A TASTY SELECTION OF FINGER FOOD



Beckers Mini Veg Spring Rolls
Weight/Quantity 20g x 60pce / Code: 5221

Now: €16.50



Pacific West Panko Coated Prawns
Quantity: 500g x10 / Code: 69061

Unit Price: €7.25



King Prawn in Filo
Quantity: 500g / Code: 76046

Costing: €6.50



Diggers Breaded Garlic Mushrooms
Quantity: 1kg x5 / Code: 1901

Costing: €24.00



Diggers Onion Rings
Quantity: 1kg x6 / Code: 12930

Costing: €12.95



Breaded Brie Wedges
Quantity: 37g x24 Pcs / Code: 1379

Costing: €12.00



Glenquin Cocktail Sausages
Quantity: 4.54kg / Code: 239

Costing: €13.50



Big Al's Southern Fried Goujons
Quantity: 4kg / Code: 958380

Costing: €33.00



Big Al's Breaded Chicken Goujons
Quantity 4kg / Code: 958370

Costing: €33.00



Southern Fried Drumstick
Quantity: 110g x60pcs / Code: 3728

Costing: €51.00



Kepak Pork Rib Rack
Quantity: 1.04kg x 10 / Code: 959043

Costing: €84.00



Kitchen Club BBQ Wings
Quantity: 5x 1kg / Code: 70065

Costing: €26.50



McCain Spicy
Wedges
Quantity: 10kg
Code: 170400
Costing: €15.00



McCain Mozzarella
Cheese Sticks
Quantity: 1kg x8
Code: 5927
Costing: €8.50



McCain Fry N Dip
Quantity: 2.5kg x5
Code: 400005
Costing: €19.00





Festive Snack? The Yule Tide Sandwich

Ingredients

- Quarter of an avocado
- Drizzle of olive oil
- Sea salt, freshly cracked black pepper
- 2x teaspoons Ballymaloe Original Relish (10gr x 2)
- 1x slice of ham (20g)
- 1x slice of chicken (28g)
- Grated cheddar cheese 15g
- 1x large leaf of fresh sage
- Handful of watercress or rocket
- 2x slices of sourdough

Source: Jamie Oliver

FULL RECIPE on our website:
www.plasseyfood.ie/yule-tide-sandwich



Ballymaloe Relish

Quantity: 5kg x1

Code: 73523

Costing: €26.50



Mini Filled Bretzel Navettes

Quantity: 21pce

Code: 100586

Price: €12.00



Mini Hot Dogs

Quantity: 30pce

Code: 100215

Price: €8.50



Mini Slider Cheeseburgers

Quantity: 40pce

Code: 100740

Price: €11.50





Seara Breaded
Goujons
Quantity: 10kg
Code: 218569
Costing: €56.00



Seara Battered
Nuggets
Quantity: 10kg
Code: 218929
Costing: €38.00



Seara Cooked Breast
Weight 9/11oz 40pce
Code: C21QF
Costing: €50.00



Diggers Shredded
Chicken
Quantity: 5kg
Code: 13383
Costing: €38.00



Big Al's American 4oz
Burger
Quantity: 4oz x
120pce
Code: 902014
Costing: €30.00



Big Al's American
2oz Burger
Quantity: 2oz x 96pce
Code: 902022
Costing: €30.00



Americana 4 1/2
Seeded Bun
Quantity: 4.5" x 48pce
Code: 176
Costing: €7.50



Americana 4" Seeded
Bun
Quantity: 4" x 48pce
Code: 144
Costing: €5.50



Bandon Vale
Grated Red
Weight: 2kg x 5pce
Code: 963751
Cost Per Unit: €9.50



Kerrygold Cheese
Slices
Quantity: 1.4kg x
8pce
Code: 21216
Cost per Unit: €8.00



McDonnells Curry
Weight: 500g x 12
Code: 1414
Costing: €55.00



Grated Mozzarella
Weight: 2kg x 5pce
Code: 147891
Unit Cost: €9.50



Global Sauce Real
Mayo
Weight: 10ltr
Code: 111001
Costing: €19.50



Global Sauce Thick
Garlic Mayo
Weight: 10ltr
Code: 111002
Costing: €21.00



Global Sauces
Tomato Ketchup
Weight: 10ltr
Code: 111007
Costing: €10.00



Global Burger Sauce
Quantity: 10ltr
Code: 1406
Costing: €23.50



Smedes Batter Flour
Quantity: 12.5kg
Code: 2089
Costing: €12.00



Caterers Kitchen
Vegetable Oil
Quantity: 20ltr
Code: 1261
Costing: €21.00



Caterers kitchen
12mm & 14mm Chips
Quantity: 10kg
Code: 1033713
Costing: €10.00



Caterers Kitchen
Shoe String Chips
Quantity: 2.5kg x 4
Code: 10337167
Costing: €10.00



TAKE AWAY SPECIALS



DELI Delicious

Plassey Food Demi Baguette

Quantity: 135g x70pce / Code:0310

Costing €14.50



Plassey Food Brown Demi Baguette

Weight: 135g x7pce / Code: 0327

Costing: €16.25



Plassey Food Petit Pain

Weight: 85g x105pce / Code: 811007

Costing €16.50



Plassey Food Soup Rolls

Weight: 35g x216 / Code: 99861

Costing: €13.00



Deli Delicious Seeded Ciabatta

Quantity: 56pce / Code: 959017

Costing: €20.00



Deli Delicious Large Ciabatta

Quantity: 32pce / Code: 959015

Costing: €13.50



Deli Delicious Sandwich Panini

Quantity: 56pce / Code: 959018

Costing: €18.50



Sesame & Nigella Panini

Quantity: 18pce / Code: 28100

Costing: €7.50

RELISH, SAUCE & CONDIMENTS



Ballymaloe Relish

Quantity: 5kg x1 / Code: 73523

Costing: €26.50



Ballymaloe Cranberry Sauce

Quantity: 2.65kg / Code: 75773

Costing: €16.00

Alfee's Sweet Chilli Sauce

Quantity: 2.5kg x2 / Code: 13111

Costing: €15.00

Alfee's Thick & Creamy Mayonnaise

Quantity: 10kg / Code: 1307

Costing: €16.75

Alfee's Garlic Mayonnaise

Weight: 10kg / Code: 7078

Costing: €25.00

POTATO PRODUCTS



Aviko Hash Browns

Quantity: 2kg x5 / Code: 2108001

Costing: €16.50



McCain Spicy Potato Wedges

Quantity: 2.5kg x4 / Code: 170400

Costing: €15.00

DELI ESSENTIALS



Golden Bake 3.5" sausage Roll

Quantity: 150pce / Code: 64030

Costing: €22.00



Ham & Cheese Jambon

Quantity: 115g x 40 / Code: 4258

Costing: €21.50



Ham & Turkey leftovers?

Ballymaloe Christmas Whopper

FULL RECIPE on our website:
www.plasseyfood.ie/xmas-whopper



DELI DELICIOUS

NON-FOOD ESSENTIALS



1Lbs Lined
Greaseproof Bag
Weight: 5kg
Code: 120020
Costing: €11.50



2Lb Lined
Greaseproof Bag
Weight: 5kg
Code: 160201
Costing: €8.50



3Lb Lined
Greaseproof Bag
Weight: 5kg
Code: 160164
Costing: €8.50



6 Quart Lined bag
Weight: 5kg
Code: 11133
Costing: €8.50



Large Carrier Bags
Quantity: 5kg
Code: 1676
Costing: €14.50



Red Burger Wraps
Quantity: 2000pce
Code: 161094
Costing: €26.00



4oz Dart Cups
Quantity: 1000pce
Code: 120020
Costing: €20.00



4oz Dart Lids
Quantity: 1000pce
Code: 120021
Costing: €12.85



Spirit Rigid Plastic
Forks
Quantity: 2000pce
Code: 105692
Costing: €19.00



Caterers Kitchen
Cling Film Extra Wide
Quantity: 450mm x
300m
Code: 61588
Unit Cost: €5.50



Caterers Kitchen
Baking Parchment
Quantity: 450mm x
50m
Code: 169023
Unit Cost: €4.00



Greaseproof Sheets
Weight: 350mm x
450mm
Code: 1081425
Costing: €18.00



Evans Heavy Duty
Degreaser
Quantity: 5ltr x 2
Code: 058827
Unit Cost: €10.50



Evans Wash Up
Liquid
Quantity: 5ltr x 2pce
Code: 055401
Unit Cost: €6.25



Evans Esteem
Cleaner/Sanitiser
Quantity: 5ltr x 2
Code: 051114
Unit Cost: €10.50



Evans Sterilising
Fluid
Quantity: 5ltr x 2
Code: 051022
Unit Cost: €6.00

CANS & BOTTLES MINERALS



Coca Cola Cans
Quantity: 330ml x 24
Code: 104001
Costing: €10.50



Diet Coca Cola Cans
Quantity: 330ml x 24
Code: 104002
Costing: €9.00



Coca Cola Zero
Quantity: 330ml x 24
Code: 63016
Costing: €9.00



Pepsi Cans
Quantity: 330ml x 24
Code: 63020
Costing: €12.50



7up Cans
Quantity: 330ml x 24
Code: 65302
Costing: €9.00



7up Free Cans
Quantity: 330ml x 24
Code: 63010
Costing: €9.50



Club Orange Cans
Quantity: 330ml x 24
Code: 63013
Costing: €12.50



Fanta Orange Cans
Quantity: 330ml x 24
Code: 51150
Costing: €9.00



Coca Cola Bottles
Quantity: 500ml x 24
Code: 65007
Costing: €19.50



Diet Coca Cola Bottles
Quantity: 500ml x 24
Code: 65008
Costing: €16.00



7up Bottles
Quantity: 500ml x 24
Code: 65006
Costing: €18.00



Club Orange Bottles
Quantity: 500ml x 24
Code: 65012
Costing: €22.00



Ishka Still Water
Quantity: 500ml x 12
Code: 65480
Costing: €4.50



Coca Cola Bottles
Quantity: 1.25ltr x 12
Code: 65370
Costing: €19.50



Diet Coca Cola Bottles
Quantity: 1.25Ltr x 12
Code: 65357
Costing: €17.50



**Wishing you a
Merry Christmas
and a
Happy New Year**

