



NACC CARE CHEF OF THE YEAR COMPETITION

As part of the competition you need to use at least one product from the specified catering range of Unilever Food Solutions

**All the products that are included in the competition are listed on the reverse of this leaflet*



www.unileverfoodsolutions.co.uk



@UnileverFS_UK



www.linkedin.com/company/unileverfoodsolutions-ukie/

Unilever Food Solutions products

At least one product from the specified list below

MUST be used in your submitted menu



PRODUCT DESCRIPTION	CASE SIZE
KNORR® PROFESSIONAL Powder Bouillon	
Vegetable	1 x 3kg
Chicken	1 x 3kg
Beef	1 x 3kg
KNORR® PROFESSIONAL Paste Bouillon	
Vegetable	2 x 1kg
Chicken	2 x 1kg
Beef	2 x 1kg
Ham	2 x 1kg
Lamb	2 x 1kg
Mushroom	2 x 1kg
Rich Vegetable	2 x 1kg
Roast Beef	2 x 1kg
Clear Vegetable	2 x 1kg
Clear Fish	2 x 1kg
KNORR® PROFESSIONAL Jelly Bouillon	
Vegetable	2 x 800g
Chicken	2 x 800g
Beef	2 x 800g
KNORR® PROFESSIONAL Gravy Granules	
Poultry Dishes	1 x 1.88kg
Meat Dishes	1 x 1.88kg
KNORR® PROFESSIONAL Patak's™ Indian Pastes	
Balti*	4 x 1.1kg
Jalfrezi*	4 x 1.1kg
Korma*	4 x 1.1kg
Madras*	4 x 1.1kg
Rogan Josh*	4 x 1.1kg
Tandoori*	4 x 1.1kg
Tikka Masala*	4 x 1.1kg
Tikka*	4 x 1.1kg

PRODUCT DESCRIPTION	CASE SIZE
KNORR® PROFESSIONAL Blue Dragon™ Oriental Pastes	
Thai Green Curry	4 x 1.1kg
Thai Red Curry	4 x 1.1kg
KNORR® PROFESSIONAL Blue Dragon™ Oriental Ready To Use Sauces	
Sweet Chilli Dipping	2 x 2.2L
KNORR® PROFESSIONAL Puréed Herbs and Spices	
Garlic	2 x 750g
Ginger	2 x 750g
THE VEGETARIAN BUTCHER	
NoMince	1 x 2kg
NoChicken Chunks	1 x 1.75kg
COLMAN'S Mustards	
Dijon Mustard	2 x 2.25L
French Mustard	2 x 2.25L
English Mustard	2 x 2.25L
Wholegrain Mustard	2 x 2.25L
HELLMANN'S Mayonnaise	
Professional	1 x 10L
Real Mayonnaise	1 x 5L
Extra Thick Mayonnaise	1 x 5L
Vegan Mayo	1 x 2.6L
MARMITE	
Marmite Tub	1 x 600g
CARTE D'OR Desserts	
Crème Brûlée / Crème Caramel	6 x 1.25kg
Panna Cotta	6 x 520g
Chocolate Mousse	6 x 720g
Lemon Mousse	6 x 600g
Strawberry Mousse	6 x 3 x 210g
Mango Mousse	6 x 570g
The Carte D'Or products above can only be used as a component within your dessert menu	