

Product placement

Objectification

EATEN ALIVE GOLDEN KIMCHI

Based in Battersea, Eaten Alive supplies the likes of Nanban, Chick 'n' Sours and Tonkotsu with fermented products.

Its Golden Kimchi is vegan (most kimchi isn't) and has been developed by ex-chefs Pat Bingley and Glyn Gordon to be slightly milder for people who may not be traditional kimchi lovers. They also make a mean fermented hot sauce.

eatenalive.co.uk



Shopping forecast

Good vibes with Italian machine

It looks a bit like a waterbath, and in a way it is. This Italian-made machine uses ultrasonic vibrations to accelerate the maturation of foods, a process called 'induced maturation'. Like traditional maturation, the machine can potentially tenderise and boost the flavour and aromas of ingredients. Its inventors say the product has low running costs and can significantly reduce food costs.

waveco.it



appointed HB Ingredients as its UK distributor. It currently supplies the likes of Paul A Young, Adam



Handling and Crosstown Doughnuts. Its range of couvertures includes single origin, blends, fair trade and organic chocolate and is sold in a mix of 500g bars and 3kg pouches.

hbingredients.co.uk

Vegan ice cream at the double

New Forest Ice Cream has moved into the plant-based market with two vegan flavours: vanilla pod and salted caramel.



The chosen flavours represent the top-selling favourites from the company's dairy range. The dairy-free recipe is said to "delivers the indulgent, soft texture for which New Forest Ice Cream is renowned". Both flavours are available in 2.4-litre catering tubs.

newforesticecream.com

Guittard names choc distributor

Following its UK launch last year, the US-based Guittard Chocolate Company has

Compliance service by Checkit

Temperature monitoring and operations management company Checkit has launched a compliance and risk management service headed by industry veteran Chris Hassall. The new service is designed to challenge 'traditional' compliance advice and consultancy, combining Checkit's technology with 'highly qualified expertise'. "With in excess of 10 years of experience in environmental health, our compliance and risk management services director Chris Hassall leads a team packed with cross-sector regulatory and compliance technology know-how," says a Checkit spokesperson. "In partnership with local authorities and a national network of consultants, the team can assist with any due diligence requirements, from general health and safety to fire safety and food standards."

checkit.net

Meet the supplier: Kitchen CUT

Hospitality technology specialist Kitchen CUT believes that back-of-house tech has not kept pace with front-of-house tech, and provides 'disruptive technology' to help those behind the scenes of the hospitality industry while seamlessly integrating with complementary third-party systems.

Kitchen CUT's Enterprise-grade F&B SaaS solution is built specifically for the sector, sitting at the heart of all hospitality enterprises, managing and operating the 'engine room'. Accessible anywhere, from any device, the system is there to "support, engage, educate and transform the way your teams operate every day".

The system is billed as comprehensive and includes purchase to pay, supplier management, recipe costing, menu planning, allergen tracking, nutritional



analysis, stock depletion, inventory management, wastage tracking as well as the Vendor Gateway, connecting operations directly with their suppliers. Detailed sales analytics, GP insights and a scalable configuration make Kitchen CUT the ideal solution for any F&B business, combining an "understanding of operational pressures with

detailed financial performance reporting, whatever the size of your business - from a single unit, to a multi-site operation that spans different regions or even countries".

"Kitchen CUT has been designed from the ground up to tackle back-of-house operational issues by improving process management. Adopting Kitchen CUT reduces the duplication of tasks and actions, improves visibility and consistency of product and processes, and engages teams on every level," explains Simon Haynes, CTO of Kitchen CUT."



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