



Open House Food Service January, 2010

Page: 20
Section: General News
Region: National, AU
Circulation: 20304
Type: Magazines Trade
Size: 2,217.51 sq.cms.

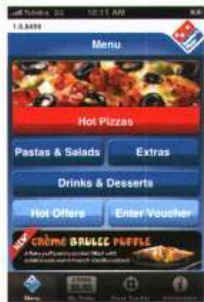


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PRODUCTS

Pizza goes mobile



Domino's Pizza has joined the mobile phone application revolution, launching a new iPhone app (Apple-speak for application) for ordering and tracking deliveries.

The new app, Pizza Tracker, enables customers to order menu items and

track their delivery status. Status updates let customers know when their order has been received, when it's placed in the oven, when it's ready for collection or on the road, where it's at en route and even when the delivery person has made it back to the store. The app is available for download on iTunes.

Liquid gold

Cobram Estate's single varietal hojiblanca extra virgin olive oil was named Best Olive Oil in Show at the 13th National Australian Olive Association Extra Virgin Olive Oil Awards, beating more than 200 other entrants.

Mild and mellow with tropical fruit flavours and aromas, the Cobram Estate Hojiblanca is perfect for drizzling on seafood and mashed potato, making mayonnaise and using as a substitute for butter or other mild oils in sweet and savoury recipes.

● www.cobramestate.com.au



NZ-grown vanilla

A family-owned company in New Zealand has produced the first ever vanilla harvest outside the tropics.

Retired farmer, John Ross, his daughter, Jennifer Boggiss and her husband Garth Boggiss grow their unique brand of Heilala Vanilla (named after Tonga's national flower) in a computer-controlled plastic house in their hometown of Tauranga.

The house replicates the conditions of their farm in Tonga, where they have been growing Madagascar Bourbon vanilla in accordance with organic and sustainable practices since 2002. The company says its production methods complement the Tongan lifestyle – "unhurried" – which results in plump, shiny pods with a rich, creamy, sweet flavour and poignant aroma. The

Tongan production of Heilala Vanilla is already exported to Australia, Singapore and Malaysia and distribution is being finalised in the UK and California. It already has a loyal following in the foodservice sector, with Melbourne's The European and Cutler & Co, Sydney's Aqua Dining and Jonah's among those already including it on their menus.

● www.heilalavanilla.co.nz

Smashing idea

Byron Bay Brewery is releasing a proportion of its Premium Pale Ale in lightweight, shatter-resistant and recyclable plastic bottles in response to new liquor licensing laws banning glass in certain venues after midnight and the recent spate of 'glassing' attacks.

The brewery worked with packaging company, Visy, to develop a PET (polyethylene terephthalate) beer bottle that wouldn't compromise the taste of the beverage. According to the brewery, the new packaging is lighter and more storage-friendly than glass alternatives, meaning they can also help businesses reduce their carbon footprints. Airline V-Australia, Sydney's Coogee Beach Hotel and the Gold Coast's Jupiter's Casino are among the first to order the beer in its new packaging.

● www.byronbaybrewery.com.au

Asian persuasion

Given traditional wine varieties evolved in Europe to complement European cuisine, it is hardly surprising few are also perfect matches for Asian food.

Popular reds, such as shiraz and cab sav, tend to overpower delicate Asian flavours and taste almost metallic when eaten with spicy food. While whites can make a better match, most chardonnays end up tasting bitter and sauvignon blancs overly acidic and astringent. Aussie business partners, David Mulham and Mark Silcoks, have taken matters into their own hands, developing new wines to pair with Asian food. Their first blend, Aja – a fruity white with a crisp, citrus finish – has already proved popular, appearing on wine lists of top Asian restaurants such as Blue Ginger, Longrain, Rambutan and Zaaffran. Their new blend, Aja Blush, is a lightly-sparkling Moscato blush wine with a relatively low alcohol content. The natural sweetness of the wine, balanced by the acidity and carbonation, make it an ideal accompaniment to spicy dishes, but it's still light and refreshing enough to complement more delicate Asian ingredients. RRP\$20.

● www.ajawines.com.au



The Anolon Chef's Essentials set.

Matt Moran cookware

Renowned Sydney restaurateur, Matt Moran, has teamed with Meyer Cookware-owned brand, Anolon, to develop a premium range of kitchen tools designed to inspire the home cook to experiment.

The new Cooking Techniques range consists of three sets: Home Chef's Essentials, Essential Skillets and Roasting and Casseroles. The Home Chef's Essentials set includes a deep, hard-anodised, non-stick pan and all-purpose knife made from German carbon steel; the Essential Skillets set includes a hard-anodised pan and skillet, both with silicon handles, and the Roasting and Casseroles set includes a hard-anodised roasting dish and cast iron casserole dish.

● www.anolon.com.au

Dried fruit

Family-run dried fruit company, Clyne Foods, was named Regional Exporter of the Year at the 2009 Governor of Victoria Export Awards.

In just five years, the company, based in Warracknabeal, Victoria, has become a major grower and processor of dried vine and tree fruits, supplying about 50 per cent of the domestic market and between 40 and 50 per cent of exports. The fruit, including sultanas (organic and non-organic), currants, mixed fruit and fruit medley, are sourced from the company's own 100-plus hectare farm and 200 other growers across the Barossa Valley, Riverina and Sunraysia regions in Victoria. The company supplies more than 20,000 bakeries and food manufacturers in the UK, Europe, Southeast Asia and New Zealand with their dried fruits, which meet SQF, HACCP, AQIS, Kosher and NASAA Organic Quality Standards. Packages range from 35g retail branded shelf packs to 400kg bulk industrial deliveries.

● www.clynefoods.com

Prescription ice-cream?

Researchers at New Zealand's University of Auckland are working with dairy giant Fonterra to create a 'medical dessert' that combats the side-effects of chemotherapy in cancer patients.

The ice-cream, called ReCharge, combines two bio-active milk ingredients to relieve diarrhoea, anemia and lack of appetite in those undergoing chemo. The 200 patients participating in the trials have been diligently consuming 100g tubs of the strawberry-flavoured ice-cream each day. Results of the trials, approved by New Zealand's Ministry of Health, are expected to be out by the end of the year.

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Soy for baristas

As any soy coffee connoisseur well knows, espresso-based coffees such as cappuccinos, flat whites and lattes, are often let down (or rendered undrinkable) by bad-tasting soymilk.

Realising as much, Vitasoy has teamed with David Makin, a two-time Australian Barista Champion and runner-up at the 2008 World Barista Championships, to develop a new soymilk especially for espresso coffee. Made from Australian-grown, non-GE soybeans, 98.5 per cent fat free and free from gluten, dairy or cholesterol, Vitasoy Café for Baristas is perfectly-suited to busy foodservice operations.

● www.vitasoy.com.au



Staying at the Singapore Hilton Hotel, you will be treated to a guided tour of the world's largest in-flight catering facility, SATS Inflight Catering Centre, and dinner at two city restaurants, with plenty of free time left over to explore. To enter, buy a case of Praise dressings, a case of Praise or ETA single-serve sachets or a 15kg pail of Praise mayonnaise and answer the following question in 25 words or less: *In what ways are Praise dressings and/or mayonnaise good for your business?* Entries must be received by February 28,

2010. For full terms and conditions, head to www.gffoodservice.com.au. As an added bonus, you'll earn double the usual Foodservice Rewards points for the duration of the promotional period.

● www.foodservicerewards.com

Pearly whites

With their jewel-like white chocolate exterior and crunchy, toasted biscuit centre, Callebaut's new Crispearls can be used to add visual appeal, flavour and texture to pretty much any sweet treat that takes your fancy.

Dark chocolate Crispearls have proved such a hit with chefs since their Australian launch earlier this year that Callebaut has decided to fast-track the introduction of their white chocolate cousins. Made with premium cocoa beans, the Crispearls' glossy texture is achieved through a process called dragee, which doesn't require any shining agents.



Win a Singapore fling

Sing the praises of Praise dressings or mayonnaise and you could score yourself a luxury, five-night holiday in Singapore timed to coincide with famous foodservice and hospitality trade show, the FHA Expo 2010.



Use them to add colour, crunch and creamy white chocolate flavour to sweets as varied as petits fours, cakes, cupcakes, ice-creams, mousses and panna cottas.

● www.mayers.com.au



Concentrate on cost-saving

If, like most foodservice businesses, you're looking to cut back on food costs and maximise storage space, check out the new cordials and jelly crystals from Edlyn Foods.

Ultra Smart cordials and jelly crystals are concentrated so you need to use only about half as much as you would ordinarily. Edlyn Foods contends the packaging is half the size and weight of standard products too.

● www.edlyn.com.au