



suppliers of quality wholesale foods

# ABOUT US



## Our History

Eurostar Commodities Ltd is a family owned and operated business, and has been growing since it began in Huddersfield, West Yorkshire in 1994. With an unrivalled commitment to quality, we have been supplying the finest commodities and ingredients to the most demanding customers in the UK and Ireland. Our wide range of products are supplied to various sectors of the market, including food manufacturing, wholesale, foodservice, and retail. Eurostar currently supply across the UK and Europe, and import many products from around the world from only the finest suppliers - who all achieve high safety standards and accreditations, including BRC / ISO / IFS / HACCP.



We possess the sole UK agency rights for Molino Alimonti SPA (Italy's largest flour miller) and Security Feel Better - the world's leading non-alcoholic digestive drink. Predominantly providing our own branded products and supplier's brands, we do have the capability to produce products tailored to specific customer requirements - including new, innovative products and own label / contract manufacturing. Having established strong and firm relationships with world renowned suppliers and a distinct commitment to providing only the finest goods and brands, you can be sure that Eurostar Commodities Ltd will exceed your expectations and be the perfect partner for commodities sourcing, supply, and after sale customer service.



## Warehousing & Distribution

We currently occupy new and modern warehouse facilities in the heart of England - giving us access to all major roads and motorways and the ability for fast and efficient turnaround on delivery of products. We have a rapid supply capability to the whole of the UK, and our warehouse boasts the following:

- ISO 9001 : 2000 accredited
- Full pest control system including fly traps and regular control inspections
- Food grade warehouse
- Fully computerised stock control system
- New, modern, insulated facility

The quality of our products is reflected in the quality of our distribution and after sales service - It is just as important to us that the product reaches you in good condition and in a timely manner as to the quality of the product itself.



## Commitment to Quality

At Eurostar, we have a passion for high-quality products. As such, we ensure all our suppliers meet the highest standards of quality control as demanded by today's consumers. We possess the following:

Eurostar / Alimonti Branded Products  
BRC  
HACCP  
ISO 9001:2000  
IFS



# FINEST rice



## Chinese Emperor Finest Quality USA Long Grain Rice - 45kg & 20Kg

Chinese Emperor USA long grain rice is of the highest quality from the finest sources in the USA. 100% USA rice - this was re-launched in 2009 to satisfy the ever growing demand for USA rice on the UK market and to enable us to service our customers with a wider range of rice. Milled to a strict specification to guarantee quality and double water jet polished, this rice is fantastic for all sectors of the market and its cooking characteristics and fragrance make it a must have addition to any ethnic menu. Currently supplied to all major Chinese wholesalers and as seen on Chinese TV stations regularly across Europe, Chinese Emperor is fast becoming a leading brand in the UK market. Packed in 45kg and 20kg BOPP bags - suitable for all wholesale/foodservice/manufacturing and retail customers. Emperor USA also has regular promotions - including 10% extra free.



## 668 Brand - Finest Quality Restaurant Rice 20kg

668 brand is the latest addition to Eurostar's Rice lines. Taking into account every Chinese restaurant / takeaway's needs, Eurostar have developed a high-spec European rice specifically for their high-end establishments that meets all cooking characteristics and yields. Water-jet polished with a low broken content, 668 is the staple rice for any restaurant.



## Chinese Emperor Superior European Long Grain Rice - 45kg & 20kg

Chinese Emperor European is now one of the foremost European brands on the UK market and has enjoyed successive sales growth since 2004 and nationwide availability. Milled to a high specification and water-jet polished, this product is ideal as an alternative to American / USA rice with very similar cooking characteristics and is suitable for use in all markets - including manufacturing, wholesale, retail and foodservice. Packed in hessian bags - this ensures durability and less damages.



## Dhow Brand Superior European Long Grain Rice - 45kg & 20kg

Eurostar import only the highest quality long grain rice from within Europe as an alternative to USA rice. Milled to a demanding specification, Dhow brand rice has been used all over the UK since 2006 and was one of the first European rice's to be sold into the ethnic wholesale market in the UK. Aimed at the Bengali / Indian sector of the UK market, this superior long grain rice is a fantastic addition to any ethnic menu and suitable for wholesale / retail and manufacturing.



# SPECIALITY flour/semolina



## Eurostar Coarse Semolina 25kg

Durum wheat semolina with a coarse granulation and high colour, this is mainly used in the production of industrial dry pasta, and fresh pasta. Currently supplied to wholesalers, major retail chains, and manufacturers all across the UK.



## Eurostar Extra Coarse Semolina 25kg

Durum wheat semolina with an extra coarse granulation and high colour, this is mainly used in the ethnic. Currently supplied to wholesalers, major retail chains, and manufacturers all across the UK. Eurostar's extra coarse semolina has gained notoriety on the UK market for being the most coarse and highest quality available today.



## Eurostar Fine Semolina 25kg

Durum wheat semolina with a fine granulation, perfect for use in the production of fresh & dried pasta. Mainly supplied to food manufacturers, major retail chains and ethnic markets in the UK.



## '00' Eurostar 'Low Ash' Specialist Flour - 25kg

A truly innovative, specialist, natural flour - primarily used for producing high-quality pasta. This flour is very white and fluffy, high in protein, and is produced as a result of the hard working team in the research and development lab at Molino Alimonti - proving once again their commitment to innovative products. Low ash refers to the whiteness of the flour and this flour is even whiter than a standard '00' flour - perfect for making the end pasta product stand out from the rest on the shelves - be it dried or fresh pasta, or even noodles. Currently supplied to manufacturers who produce pasta & noodles for all major retail chains.



# MAIZE products

# FOOD colouring



## Maize Products

Also supplied under the Eurostar brand are a range of maize products - all manufactured to high levels of control of oil content, granulation and moisture. These include maize flours, polenta, and grits.

**Maize flour - 25kg** (fine cornmeal) for use in extruded snack products, coatings, batter mixes and for carrying of flavours.

**Medium Polenta - 25kg** (medium cornmeal) for use in coatings, batter mixes, bakery and specialist products markets.

**Coarse maize - 25kg** (fine grits) for use in snack food production, breakfast cereals, coatings and as an adjunct in the brewing industry.

## Chinese Emperor High Concentrate Food Colouring

Chinese Emperor high-concentrate food colour powder is suitable for use in all Chinese / oriental cooking. High concentrate to provide fantastic colour, this high quality product is currently sold all over the UK. Packaging is in PET bottles with a pour and sprinkle cap for ease of use. Colours available are:



- Yellow (7752) 20x500g
- Bright Red (9326) 20x500g
- Orange (5507) 20x500g
- Deep Orange (9876) 20x500g

# SUPPLIERS

## brands



### Molino Alimonti SPA:

The Alimonti flours are made from two fundamental ingredients - a tradition that has been handed down for three generations since 1938, and the innovation of these products thanks to continuous research. Alimonti's motto says it all - Flour, Love, Innovation. They are now the largest flour miller in Italy, with 4 imposing mills equipped with highly technological machinery, and the ability to produce a minimum of 500 tonnes per day in each mill. The wide range of Alimonti flours have a specific variety of innovative characteristics - made possible through constant research and development - in order to satisfy the requirements of professionals.

In brief we have:

- Full research and development department
- Full test lab to ensure consistent quality and to match with HACCP/ISO/BRC/IFS standards
- Test bakery facilities for bakery courses/product demonstration
- Superior buying power - source only the finest wheat's from around the world
- For more information on Molino Alimonti, please see enclosed brochures.



### Commimtmnt to Quality

At Eurostar, we have a passion for high-quality products. As such, we ensure all our suppliers meet the highest standards of quality control as demanded by today's consumers. Our suppliers possess the following:

#### **Molino Alimonti SPA**

Quality System - ISO 9001:2000  
Biological Agriculture  
BRC - British Retail Consortium  
IFS - International Food Standard  
HACCP

#### **Eurostar Branded Products**

BRC  
HACCP  
ISO 9001:2000



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