

Big Al's launches pulled pork sandwich filler

BIG Al's Foodservice is tapping into the growing pulled meats trend with the launch of two new pre-cooked pulled pork products, including a sandwich filler.

The company is adding to its range of flame-cooked burgers, chicken steaks, BBQ pork ribsteak and mesquite chicken wings with the launch, which includes a pulled pork sandwich filler and a sandwich topper.

"Pulled pork has really struck a chord with consumers, who love its tender, juicy flavours and American barbeque taste," says Ed Robinson, UK Foodservice Manager for Big Al's Foodservice. "But pulled pork takes hours of preparation and slow-roasting to cook from scratch. That's why Big Al's



has done the work for our customers.

"Our pulled pork has been slow cooked and shredded before being smothered in tangy BBQ sauce – so foodservice operators simply microwave the individually portioned pouch of tender meat for 40-60 seconds to deliver a mouth-watering dish on demand."

Big Al's pulled pork

portions are available in two formats: sandwich fillers (85g, 30 per pack), which are ideal as fillings for burgers, sandwiches or baguettes, or smaller sandwich toppers (50g, 50 per pack) which make the perfect additional topping for burgers or sandwiches.

As the products are served in individual sachets there is no waste involved, and they

are quick and simple to prepare, making them ideal for fast-turnover lunchtime menus or in times of high footfall. Only a freezer and a microwave are required to store and prepare them, meaning they are ideal for outlets with limited staff or equipment.

"As Big Al's pulled pork is pre-cooked, a consistently tasty, worry-free result is guaranteed every time," says Ed. "This launch presents the perfect opportunity for any outlet looking to tap into an unmissable opportunity and deliver on-trend dishes which will have great appeal for both new and existing customers."

Big Al's Pulled Pork products are available from 3663 and other regional foodservice wholesalers.

L'Aquila launches new roasted tomatoes

L'Aquila has embraced the health-conscious trend with its new roasted tomatoes 'Au Natural', which featured recently at IFE.

The innovative dried product retains its freshness and flavour without compromising on fat, calories or salt content. It consists of sun-ripened tomato quarters, oven dried and preserved in the water they are roasted in.

"Preserving in cooking water helps to retain a fresh taste and colour as the coloured molecules in tomatoes are liposoluble," explains Simona Petroniti, technical manager.

Extremely versatile and ready to be used in a variety of recipes, from sandwiches, salads, wraps and focaccia, the product helps companies comply with healthy guidelines, it says.

L'Aquila has also launched another new product: Balsamic Onion Pearls. These are tiny sweet and crunchy pearl onions marinated with balsamic vinegar for extra sweetness.

www.laquila.co.uk



Chapati Man takes stock in the City of London!

CHAPATI Man has brought its spicy indian wraps to the City of London's premier street food pitches of Finsbury Avenue Square and Exchange Square, both based at Broadgate London.

The Chapati Man purpose-built trailer, manned by husband and wife team Chris and Andrea Rai, and emblazoned with the striking Indian elephant design, has become a festival landmark since 2007. With its product in major supermarkets too, the brand is proving its flexibility to operate in any market.

Trading with StreetDots at Broadgate London, Chapati Man has joined a line up of street food traders

that serve lunch to the city workers across Broadgate London, on a Monday to Friday basis.

Andrea said: "StreetDots.co.uk have been great in facilitating us getting such prestigious pitches against stiff competition. We are doing a few lunchtimes a week but more sites are becoming available. The word must have spread because we are selling out and getting large take-away orders too".

The company serves lines such as chicken saag and keema aloo, with vegetarian options like chana aloo, laced with crisp salads and cooling raitas.