

## Hiltfields Yesterday, Today & Tomorrow



Formed in 1979 by the late Bill Simm, Hiltfields' roots are steeped in garlic and ginger. Bill originally imported high quality dehydrated ingredients but quickly saw the requirement for firstly IQF herbs which were imported from France and then to actually grow and sell IQF herbs himself through a sister company – Frozen Herbs Ltd. At the time this idea of IQF as opposed to dry herbs was literally revolutionary to the UK.



This enthusiasm has driven Hiltfields' appetite for excellence as we invested in purpose-built plants in Norfolk to produce pre-blended ingredients. We work closely with our customers to produce some of the best tasting and most famous name brands in ready meals.

Over the years the company has forged a formidable worldwide buying network which sources not only our basic materials such as garlic, ginger, chillies and zests, but herbs

and spices to authentically produce the pre-blended ingredients for literally any recipe, from anywhere in the world.

Today the company remains a family concern with a 'family ethos' running through the culture of the entire team. Norfolk companies traditionally inspire loyalty and dedication and Hiltfields are no exception, boasting some of the best food technologists in the UK and a team that really cares deeply about our products, our reputation and our customers. We think our secret is simply encouraging a happy and creative atmosphere.

We pride ourselves on our flexibility and speed in developing new products, thereby providing our European-wide customer base with a truly first-rate, reliable and fully traceable service.

## Product Development



Our highly experienced food technologists are constantly developing new recipes and flavours for our customers. Indeed our sauces have been 'drizzled' over some of the best-known TV commercials.

At Hiltfields we are FAST TRACK – our record to date from initial trial development to a full production run is 12 working days. We can even supply focus tasting groups. You can be assured of high ethical standards in our buying and whether your final requirement is a 300g sample or a 10 tonne bulk delivery we have the logistical capability and keen desire to satisfy you.

## Chef's Samples

We're here to listen, advise and develop with you. We work quickly, and with our international buying experience know exactly where we can source the latest 'must have ingredient' at the best price. We can ensure we have the TASTIEST ingredients to fulfil your bespoke requirements.

Speed and price need never compromise taste or flavour! Please call or email for chef's samples or to simply 'pick our brains'. Our food technologists really want to help you develop wonderful food.

Please contact us on [chefs@hiltfields.co.uk](mailto:chefs@hiltfields.co.uk) and/or visit [www.hiltfields.com](http://www.hiltfields.com)



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*Serving Up Fresh Ideas*



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Custom blends for the food processing industry

## Our Company



The Hiltfield passion for great food is instilled in a culture running right through our company that screams out excellence in innovation, quality, taste and flavour. Recent years have seen substantial investment in our computer-aided manufacturing (CAM) capability and our industry-leading Traceability system.

This, in turn, underpins our renowned teams of food technologists and worldwide ethically-minded buyers, which ensures peace of mind for all the major UK and mainland European supermarkets and food processors who choose Hiltfields to keep their customers satisfied.



## A Selection from our Product Range

### Purées

- Asparagus
- Galangal
- Garlic
- Ginger
- Green Pepper
- Krachai
- Lemon Grass
- Lemon Zest
- Lime Leaves
- Onion
- Orange Zest
- Red Pepper
- Red & Green Chillies
- Roasted Garlic
- Yellow Pepper

### Spreads

- Garlic & Parsley
- Ginger & Coriander
- Green Pesto
- Lemon & Herb
- Pizza Spread
- Roast Garlic & Rosemary
- Roast Onion & Cheese
- Roast Red Pepper
- Sweet Chilli & Lemon
- Sweet Corn & Coriander
- Tikka Masala
- Tomato & Garlic

### Roasted

- Apple
- Artichoke
- Aubergine
- Courgette
- Garlic
- Green Pepper
- Mushroom
- Onion
- Pineapple
- Red Pepper
- Shallot
- Sweet Corn
- Tomato
- Strawberry

### Custom Blend

Packaging, with individual labelling, can be supplied to suit your ready-market requirement, from microwaveable sachets and pots to 250 litre industrial packaging. We also offer a full range of dip pots available from 20g upwards in Fresh, Frozen or Ambient form.

### Sauces

- Caribbean
- Chermoula
- Cranberry & Apricot
- Green Pesto
- Green Thai
- Harissa Marinade
- Mango & Papaya Salsa
- Mediterranean
- Red Thai
- Roast Red Pepper Pesto
- Salsa Verde
- Soy & Ginger Drizzle
- Sun Dried Tomato
- Wild Mushroom Salsa

### Pellets

- Blue Cheese & Pepper
- Chilli, Lime & Coriander
- Garlic & Herb Butter
- Green Pesto Butter
- Green Thai Butter
- Italian Herb Butter
- Lemon & Herb Butter
- Maple & Orange Butter
- Mushroom Paté
- Roast Garlic & Herb Butter
- Sea Salt & Black Pepper
- Sun Dried Tomato Butter

### Ambient

- Garlic & Citric
- Ginger & Citric
- Green Chilli
- Green Jalapeños
- Pasteurised Garlic
- Pasteurised Ginger
- Red Chilli Purée

### Herbs

Available as IQF or fresh washed and chopped to customers specifications.

- Basil
- Coriander
- Dill
- Lemon Grass
- Lime Leaves
- Mint
- Parsley
- Rocket
- Rosemary
- Sage
- Spinach
- Tarragon
- Thyme
- Watercress

### Fruit Products

- Apple
- Apricot
- Cranberry
- Mango
- Pineapple
- Strawberry

Fruits can be Roasted, Puréed, and mixed with a variety of other ingredients to produce sauces, salsas and pellets.



## Traceability

The MARCO traceability and stock control system allows us to trace the source and final destination of ALL food ingredients coming into and out of our premises WITHIN HOURS - usually within minutes!!

The software suite utilises 4 PC-based Datamaster workstations around our plant which in turn link through our LAN to give instant stock and usage information. All records are stored both on and off site.

The system is based upon unique trace codes which are assigned and affixed to all products and sub-mixed batches as barcodes or tags at the goods-in stage. There are further workstations in the Mixing Room, Butter Room and Cooking Room where even incorrect food mixes will be immediately highlighted, as any diversion from recipe is automatically red-flagged. The MARCO system also helps reinforce our strict hygiene and diligent use-by-date disciplines.