

imaginative cuisine

Brush, drizzle, garnish, decorate

Established in 2003 to create and supply **fresh and exciting new products** to food service and retail. We add that vital extra ingredient to **make a good dish great** by providing versatile, thought provoking ranges.

There's no limit to your imagination!



Gastrodust[®]

shake, garnish & dust

Gastrodusts are a selection of herbs, vegetables and fruit that have been carefully selected for quality before processing into super fine powders.

These colourful and flavoursome powders are used to garnish the plates by dusting. Very simple, easy to use and cost effective.

By flavour pairing, the chef is able to create a visually stunning dish that tastes great with minimum skill and labour cost with consistent gourmet results. Ease of use is simplified by the convenient, practical re-useable stainless steel shaker.



goat cheese
canapés
scallops

BEETROOT
68017 20gm **£5.95**



sour cream
potatoes
dirty fries
butter
bread

CHIVE
44881 20gm **£5.95**



salmon
gravadlax
butter
soup
seafood

DILL
95174 20gm **£5.95**



pomme puree
vegetables
cod
butter

PARSLEY
87574 20gm **£5.95**



mussels
fish dishes
mushrooms
hollandaise
butter

TARRAGON
85623 20gm **£5.95**



beef
chicken
soft cheese
butter
soup

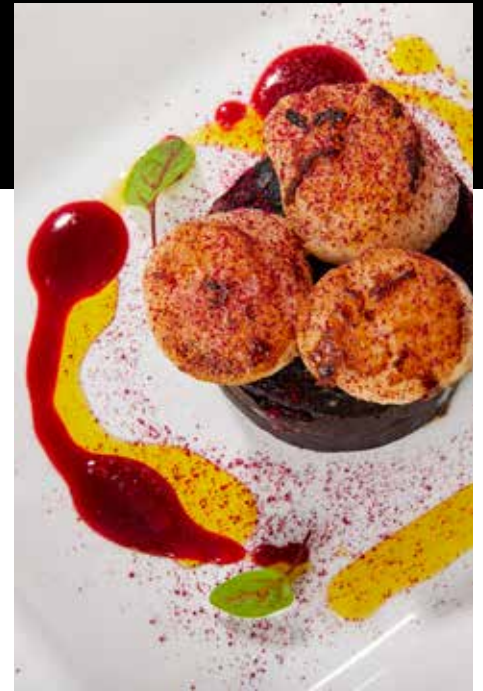
THYME
43998 20gm **£5.95**

Yorkshire 01484 536688 North West 01254 828330

www.totalfoodservice.co.uk

Garnishing Oils

drizzle, garnish & decorate



These garnishing oils bring a new dimension to oil.

A delicious and colourful alternative to the more traditional olive and infused oil, its addition also gives your dishes that refreshing visual edge normally reserved for top restaurants.

Bottled in a convenient light plastic bottle with a dispensing plug for greater control. To ensure an oil tight seal, leave the seal intact around the rim of the bottle and pierce the middle of the seal with a sharp knife. Screw the cap back down tightly compressing the remaining wad.



BASIL
66506 250ml
£6.95

sliced mozzarella
and tomatoes
chicken, lamb or
seafood
dipping bread
salad



CHILLI
34975 250ml
£6.95

pizza
pasta
salad
seafood
stir-fry



CHIVE
35801 250ml
£6.95

sour cream
potatoes
dirty fries
butter
bread



CORIANDER
58772 250ml
£6.95

prawns
thai dishes
carrot
middle Eastern
dishes



DILL
55173 250ml
£6.95

salmon
gravadlax
butter
soup
seafood



LEMON
36409 250ml
£6.95

grilled fish &
seafood
asparagus
chicken
pasta



MINT
53838 250ml
£6.95

lamb
couscous
fresh fruit
strawberries
chocolate



PARSLEY
38039 250ml
£6.95

pomme puree
vegetables
cod
butter



ROSEMARY
18972 250ml
£6.95

sweet potato fries
lamb
pork
chicken
butter



TARRAGON
70940 250ml
£6.95

mussels
fish dishes
mushrooms
hollandaise
butter



WATERCRESS
78920 250ml
£6.95

chargrilled steak
poached salmon
decorative plate
finish.



YUZU
80899 250ml
£6.95

Citrus Japanese fruit
complex flavours of
grapefruit, lemon,
mandarin
seafood and
smoked salmon

vegetarian
 vegan
 made without gluten

fully baked
 ready to bake
 subject to VAT

individually wrapped
 pre sliced

whole
 pre portioned
 individual

Dipping Sauces




dip, marinade & smother



A fantastic addition to the range, these Asian dipping sauces will leave your taste buds tingling!

Originating from the fertile soils of Thailand where rich pickings of chillies, garlic, lime leaves, galangal and ginger are in abundance – classic ingredients that are spicy, fresh and delicious just like Asian cuisine.



YELLOW PEPPER & GINGER  
73040  1ltr **£6.95**

Made with fresh chopped root ginger and pickled yellow pepper mash.

spring rolls
fried chicken
chargrilled chicken
tuna steak



SWEET RED CHILLI  
31926  1ltr **£6.95**

Packed full of chilli creating a visually appealing and delicious accompaniment.

noodles
prawns
fried cheese
BBQ



GREEN CHILLI & THAI BASIL  
83333  1ltr **£6.95**

Viscous, translucent green dipping sauce with spicy green chilli & Thai basil.

fried or grilled chicken
salmon or tuna
coconut infused sticky rice



Balsamico[®]

rich balsamic glaze

Produced from the very finest grapes. Reduced & fermented in oak, juniper & cherry barrels, then carefully blended with well-aged balsamic vinegar.



CHERRY  
34383  150ml **£4.95**

brushed on peppered pork, lamb chops or slow roasted joints of meat
drizzle over ice cream with warm pancakes or waffles



RASPBERRY  
74654  150ml **£4.95**

ideal for salads
works well with walnuts, avocado and pan-fried chicken livers

Gastropaint[®]

the first plate paint



Create master brush strokes for a striking presentation on plates with this amazing, innovative edible plate paint.

BEETROOT  
90784  150gm **£8.95**

serve with something acidic like goats cheese or feta but works equally well with meats or dark bitter chocolate torte

Garnishing Glaze

drizzle, garnish, decorate



Delicious, colourful, fresh and tasty decorating sauce. Fantastic nuances of dark fruit berries.

BEETROOT  
36318  250ml **£6.95**

goats cheese or baked brie
decorative drizzle over ice cream or chocolate desserts.