More healthy eating from Berrydales.

Contributors

Berrydales (Firm)

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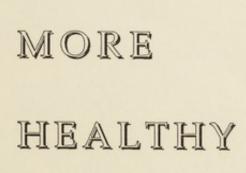
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EATING

from

Having established our luxury, tofu based ices in the market place, we are looking to extend our range into other areas of healthy eating.

We are investigating:

Frozen ready meals
Alternative (not ice cream) frozen desserts
Baked goods and
Confectionary

Each range would be vegetarian, organic where possible and, like our ices, made only from the finest natural ingredients and according to original wholefood recipes.

Each range would also include products which were dairy, gluten, egg and sugar free.

The ranges would be available to both the retail and catering markets.

For more information call Michelle Berriedale-Johnson: Tel. 071 722 2866 / Fax. 071 722 7685



market a range of luxury organic soya based ices, Berrydales Special no-cream Ices, which are widely available in health food shops and in an increasing number of the major multiples.

publish an information packed quarterly magazine, Berrydales Special Diet News, available free to health professionals, health food shops and restaurants and on subscription to members of the public.

publish a series of special diet recipe booklets (Christmas Feasts for those on Restricted Diets, Festive Feasts for those on Restricted Diets etc) for those with dairy, gluten, egg or sugar intolerance.

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