

CLOVER HILL FOOD INGREDIENTS LTD.

Christmas Catalogue 2016



CLOVER HILL FOOD INGREDIENTS LTD.

Mountleader Industrial Estate, Millstreet, Co. Cork. P51 E8PY

Tel: 029 - 21844 • Fax: 029 - 21845

Email: sales@cloverhill.ie

Dear Customer,

Clover Hill is delighted to present our 2016 Christmas Catalogue and this year we have assembled our most exciting range ever!!!

New edible and non-edible decorations, packaging solutions and recipe suggestions, will help you to deliver an exciting and profitable range to your customers.

Orders before September 30th will receive priority and deliveries will commence from 7th of November. Orders placed after September 30th up to Christmas week will be subject to availability.

Marie, Edel and Anneka in our customer service team, are on hand to advise and help with your selection and any queries you may have regarding your Christmas orders.

Wishing you a happy and prosperous Christmas.

Contact us today at:

T: +353 (0) 29 21844

F: +353 (0) 29 21845

E: sales@cloverhill.ie







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CONTENTS

Sugarette Decorations	1
Chocolate Decorations	1
Non Edible Decorations	2
Muffin, Cupcake Cases and Packaging Options	3
Christmas Cake Ribbons	4
Frostings, Icings and Glazes	4
Christmas Essentials	5
Christmas Recipes	6
Order Sheet	10





SUGARETTE DECORATIONS



396 Pack, 19mm



Assorted Santa Head Sugar Piping 196 Pack, 35mm



Assorted Children's **Christmas Sugarette Discs** 448 Pack, 30mm



Sugar Piping

200 Pack, 25-30mm





CHOCOLATE DECORATIONS



Chocolate Christmas Tree 135 Pack, 29-29mm



Chocolate Christmas Baubles 72 Pack, 39 x 45mm



Assorted Chocolate Christmas Plaques 72 Pack, 44 x 35mm



Triangle Chocolate Christmas Tree 153 Pack, 47-30mm



Chocolate Christmas Puzzles 198 Pack, 21 x 27mm



Oval Chocolate Merry Christmas Motto 60 Pack, 55 x 35mm



Chocolate Santa Claus 72 Pack, 46 x 35.6mm



Chocolate Christmas Strip 'Ho Ho Ho' 198 Pack, 40 x 12mm

CHOCOLATE DECORATIONS



Christmas Trees 135 Pack, 34 x 27mm



White Chocolate **Holly Discs** 198 Pack, 24mm



Assorted White Chocolate Discs 198 Pack, 24mm



White Chocolate Reindeer 54 Pack, 48 x 45.5mm







NON EDIBLE DECORATIONS



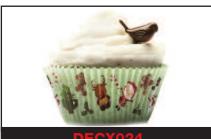
Plastic Assorted Reindeer and Santa Rings 144 Pack, 46 x 40mm



Plastic Santa with Toys 6 Pack, 45mm



Plastic Green Christmas Fir Tree 50 Pack, 6.5mm



Plastic Robin on Peg 50 Pack, 23mm



Plastic Reindeer 144 Pack, 55mm



Plastic Holly with Red Berries 200 Pack, 38mm



Plastic Happy Christmas Red and Gold 100 Pack, 70mm



Plastic Red Berry Holly and Merry Christmas 50 Pack, 38mm



Happy Christmas Green and Gold Paper Motto 100 Pack, 70mm

MUFFIN, CUPCAKE CASES AND PACKAGING OPTIONS



BACA089 Red Tulip Muffin Wraps 160 x 160 x 50mm 600 Pack



BACA090 / BACA091 Red Cupcake Cases / Red Queen Cake Cases 50 x 38mm / 45 x 25mm 360 Pack / 1000 Pack



BACA013 Petit Fours Cases 25 x 19mm 1000 Pack



BACA085 Multi Coloured Muffin Wraps 160 x 160 x 50mm 4800 Pack



BACA104 / BACA105 Snow Scene Queen Cake Cases / Muffin Cases 45 x 25mm / 50 x 38mm 500 Pack



Christmas Wreath
Queen Cake Cases / Muffin Cases
45 x 25mm / 50 x 38mm
500 Pack



BACA100 / BACA101 Season Greetings Queen Cake Cases / Muffin Cases 45 x 25mm / 50 x 38mm 500 Pack



BACA106 / BACA107 Merry Christmas Characters Queen Cake Cases / Muffin Cases 45 x 25mm / 50 x 38mm 500 Pack



CONTO01/CONTO02/CONTO03
Plastic Pudding Bowls and
Lids
1lb/2lb/3lb, 20 Units



Christmas Log Box 25 Pack, 8" x 4" x 4"



PACK031 Christmas 6 Cupcake Window Box 25 Pack, 240 x 165 x 77mm



PACK004 Christmas Cake Box 25 Pack, 8" x 8" x 4"



Selection of Cake Boards
Round and Square



PACK032
Petit Fours Box
24 Pack, 195 x 140 x 38mm



CARBU21 Christmas Log Cards 25 Pack, 8" x 4"



FOIL CASES
Selection of Foil Cases
Available

CHRISTMAS CAKE RIBBONS



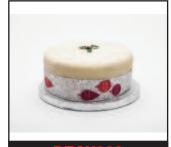
White Frill with Holly on Silver Band 21.9m



Christmas Cake Frill Red with Gold Writing 21.9m



Snowmen and Reindeer on Orange Ribbon 40mm x 20m



Christmas Bauble Red on White Ribbon 40mm x 20m



Snowman Blue on White Ribbons 25mm / 40mm x 20m



Santa Suit Ribbon 40mm x 20m

FROSTINGS, ICINGS AND GLAZES



Regal Icing White 5Kg
TOFI036
Regalice Celebration 5Kg



Almond Paste 5Kg



Milk / Dark
Nooki Truffle and Ganache
Mix 6Kg



Sacher Supreme Chocolate Coating 6Kg





CHRISTMAS ESSENTIALS

Dried Fruit

CodeProductFRDR043Dried CranberriesFRDR013/015Mixed PeelFRDR002/007CurrantsFRDR012RaisinsFRDR016/020/040Natural/Whole and Broken Cherries

FRDR011/034 Sultanas JAFR010 Mincemeat Unit/Size 11.34kg 10kg/1kg 12.5kg/3kg 12.5kg 10kg/10kg/5kg 3kg/12.5kg 12.5kg



Spices

 Code
 Product
 Unit/Size

 HESP041/044
 Mixed Spice
 2.5kg/25kg

 HESP011/100
 Cinnamon
 2.5kg/25kg

 HESP025/026
 Ground Ginger
 2.5kg/25kg



Unit/Size Code **Product** FOCO072 Red Velvet Flavour and Colour 11 FOCO020 Green Colour 500ml FOCO076 Banana Flavour Paste 1kg Crème De Menthe Flavour Paste FOCO077 1kg FOCO078 Latte Macchiato Flavour Paste 1kg



Nuts

Unit/Size Code **Product** 25kg/2kg NUOT001/034 Fine Desiccated Coconut NUOT010 Medium Desiccated Coconut 2kg Light Amber Broken Walnuts 10kg NUOT009 NULA016 Flaked Almonds 12.5kg **Ground Almonds** NUAL004 10kg



Cakes and Bases

Code **Product Unit/Size** CAMX055 Farmhouse Cake Mix 12.5ka TOFI142 Meringue Powder 2kg **Digestive Crumb** 25kg/14kg/5kg CAMX013/070/077 CAMX096 Cloverhill Coconut Mix 12.5kg Sponge Mix CAMX034 12.5kg CAMX047 Crème Cake Mix 12.5kg Chocolate Crème Cake Mix CAMX048 12.5kg CAMX052 Plain Genoese Mix 12.5kg CAMX087 Chocolate Genoese Mix 12.5kg CAMX023 Madeira Mix 12.5kg CAMX097 **Broken Biscuits** 25kg



Bakers Accessories

Code **Product** PAPE001 **Baking Parchment** PAPE003 Greaseproof Paper PAPE004 Silicone Paper 21" Disposable Piping Bags PIBA002 Medium Piping Bags PIBA004 Large Piping Bag PIBA005 Piping Tubes Plain PIBA011 PIBA012 **Piping Tubes Star**

Unit/Size

50Mt 450x750 Ream 450x750 Ream 100 5cm - 50cm 7cm - 60cm Pack 6 Pack 6



Christmas Luxury Scone



Code	Product	Weight	
BRMX048	Clover Hill Luxury Scone Mix	1.3kg	
MASH021	Salted Butter	255g	
N/A	Water	62g	
REFR020	Buttermilk	290g	
FRDR043	Dried Cranberries	200g	
N/A	Dried Apricots	190g	
REFR005	Pasteurised Liquid Egg	330g	
Yield	19 x 120g Christmas Luxury Scones		

Recipe

- Add the mix to the bowl and then add room temperature butter.
- Mixing on slow speed, add the water and buttermilk in a steady stream over 1-2 minutes. Add in dried cranberries and dried apricots and mix evenly.
- Turn onto a floured board and gently knead to remove any cracks.
- Roll out lightly to 1" thickness. Cut scones with round cutter, place on floured preheated tray/sheet.
- Using a pastry brush, brush the scone with egg.
- Bake in a deck oven at 210°C for 20-24 minutes.
- Bake in a rack oven at 170°C for 20-25 minutes.





Christmas Tear and Share Brioche



Code	Product	Weight		
CAMX064	Berliner 100 Plus	3kg		
N/A	Water	1.18kg		
GROI003	Cooking Oil	218g		
REFR022	Yeast	188g		
FRDR034	Sultanas – Turkish	250g		
FRDR043	Dried Cranberries	100g		
FRDR020	Whole and Broken Cherries	50g		
FRDR013	Mixed Peel	50g		
N/A	Dried Apricots	50g		
NUOT009	Light Amber Broken Walnuts	50g		
HESP100	Cinnamon	20g		
TOFI061	Vanilla Fudge Icing	420g		
NUAL016	Flaked Almonds	210g		
Yield	10 x 490g Christma	0g Christmas Tear and Share Brioche		

Recipe

- Mix berliner 100, water, yeast and oil on slow speed for 2 minutes and fast speed for 7 minutes.
- Mix in the sultanas, dried cranberries, whole and broken cherries, mixed peel, dried apricot, light amber broken walnuts and cinnamon through the dough on slow speed. Rest the dough for 10 minutes.
- Scale at 70g pieces and shape in balls.
- Place 7 balls in a circular tray or mould.
- Proof for 40-45 minutes.
- Bake at 210°C for 30-35 minutes.
- When cooled cover each bun with Vanilla Fudge Icing and sprinkle with flaked almonds.

For a more comprehensive range of Christmas recipes contact customer service and we will email you our "Christmas Made Easy" range.

Christmas Chocolate Cake



Code	Product	Weight	
CAMX087	Chocolate Genoese	Mix 1kg	
GROI003	Cooking Oil	100g	
N\A	Water 1	415g	
CHOC125	Chocolate Chunks Dark	240g	
N\A	Water 2	200g	
N\A	Fresh Cream	2Kg	
TOFI084	Sahnissimo Deluxe Neutral Cheesecake Mix	500g	
N\A	Water 3	500g	
FOCO079	Orange Flavour Paste	210g	
CHOC023	Dark Chocolate Curls	680g	
TOFI148	Sacher Supreme Chocolate Coating	1.6kg	
DECX104	Chocolate Christmas Baubles	12	
TOFI151	Decorar Blanco (White) Chocolate Coating	150g	
Yield	4 x 1.3kg Christmas Chocol	4 x 1.3kg Christmas Chocolate Cakes	

<u>Recipe</u>

- Mix the chocolate genoese mix, water 1 and the oil for 1 minute on slow speed.
- Scrape it down and mix it for 3 minutes on medium speed. Add water 2 and the chocolate chunks and mix for 1 minute on slow speed.
- Scale one layer at 150g in a sponge tin, this will be the bottom layer, layer A. Scale another layer at 275g in a sponge tin, this will be cut into two later and will be the middle layer, layer B and top layer, layer C, respectively. Bake at 180°C for 20 minutes.
- Lightly whip the cream. Mix the sahnissimo neutral, the water 3, orange flavour and 200g of dark chocolate curls. Mix the sahnissimo mix and the cream.
- Pipe 400g of the cream mix on top of the bottom layer, layer A. Cut the top layer into two. Place one of these layers, layer B, on top of the creamed bottom layer. Pipe 400g of the cream mix on top of the layer B. Finish off with layer C.
- Place these layers in the freezer for 15-20 minutes.
- While the cakes are in the freezer, heat the sacher supreme and the decorar blanco. Place the decorar blanco in the piping bag.
- Take the cakes out of the freezer and pour the sacher supreme on top and make sure that the sides of the cake have been covered. When still wet, apply 120g of dark chocolate curls on the sides of each cake.
- Finish off with 3 chocolate christmas baubles and use the decorar blanco to draw line from the baubles.

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Christmas Truffles



Code	Product	Weight	
TOFI146	Milk Nooki Truffle and Ganache Mix	1kg	
TOFI147	Dark Nooki Truffle and Ganache Mix	1kg	
TOFI120	Strawberry and Cream Crunch	166g	
NUOT001	Fine Desiccated Coconut	83g	
HESP011	Cinnamon	7g	
COCO001	Cocoa Powder	76g	
CHOC128	Scaglietta Dark	166g	
BACA013	Petite Four Cases	166 cases	
Yield	166 x 16g Christmas Truffles		

Recipe

- Using a warm spoon, spoon out 12g of Nooki.
- Roll the Milk Nooki Truffle and Ganache mix into balls and roll in either Strawberry and Cream Crunch or Fine Desiccated Coconut.
- Roll the Dark Nooki Truffle and Ganache mix into balls and roll it in the Dark Scaglietta.
- Mix together the 7g of Cinnamon and 76g of Cocoa powder. Roll the balled Dark Nooki Truffle and Ganache mix in the Cinnamon and Cocoa powder mix.





ORDER FORM

Order by phone, fax or email.

P: +353 (0) 29 21844 F: +353 (0) 29 21845 E: sales@cloverhill.ie

Store Name;		Store Number;		
Code	Product	Size	Pack	Order
BACA013	Petit Four Cases	25 x 19mm	1000	
BACA085	Multi Coloured Muffin Wraps	160 x 160 x 50mm	4800	
BACA089	Red Tulip Muffin Wraps	160 x 160 x 55mm	600	
BACA090	Red Cupcake Cases	50 x 38mm	360	
BACA091	Red Queen Cake Cases	45 x 25mm	1000	
BACA100	Season Greetings Queen Cases	45 x 25mm	500	
BACA101	Season Greetings Muffin Cases	50 x 38mm	500	
BACA102	Christmas Wreath Queen Cases	45 x 25mm	500	
BACA103	Christmas Wreath Muffin Cases	50 x 38mm	500	
BACA104	Snow Scene Queen Cases	45 x 25mm	500	
BACA105	Snow Scene Muffin Cases	50 x 38mm	500	
BACA106	Merry Christmas Characters Queen Cases	45 x 25mm	500	
BACA107	Merry Christmas Characters Muffin Cases	50 x 38mm	500	
BRMX048	Cloverhill Luxury Scone Mix	12.5kg	1	
CAKB001	Round Cake Drum	6"	5	
CAKB003	Round Cut Edge Cards	6"	100	
CAKB004	Square Cake Drum	6"	5	
CAKB005	Square Cut Edge Cards	6"	100	
CAKB006	Round Cake Drum	7"	5	
CAKB007	Round Cut Edge Cards	7"	100	
CAKB008	Square Cake Drum	7"	5	
CAKB009	Square Cut Edge Cards	7"	100	
CAKB012	Round Cake Drum	8"	5	
CAKB013	Round Cake Drum Gold	8"	5	
CAKB014	Round Cut Edge Cards	8"	100	
CAKB015	Round Single Thick Shrink	8"	25	
CAKB016	Square Cake Drum	8"	5	
CAKB018	Square Cut Edge Cards	8"	100	
CAKB019	Square Single Thick Shrink	8"	25	
CAKB020	Strawboard	8" x 4"	25	1
CAKB021	Christmas Log Cards	8" x 4"	25	
CAKB022	Round Cake Drum	9"	5	
CAKB024	Round Cut Edge Cards	9"	100	A Company
CAKB025	Round Single Thick Shrink	9"	25	3/10/3
CAKB026	Square Cake Drum	9"	5	+ (x) 0
CAKB027	Square Cake Drum Gold	9"	5	TOTAL TOTAL
CAKB029	Square Cut Edge Cards	9"	100	
CAKB030	Square Single Thick Shrink	9"	25	

Store Nam	e;	Store Number	,	
Code	Product	Size	Pack	Order
CAKB031	Round Cake Drum	10"	5	
CAKB032	Round Cut Edge Cards	10"	50	
CAKB034	Round Single Thick Shrink	10"	25	
CAKB035	Square Cake Drum	10"	5	
CAKB037	Square Cut Edge Cards	10"	50	
CAKB038	Square Single Thick Shrink	10"	25	
CAKB039	Round Cake Drum	11"	5	
CAKB040	Round Cut Edge Cards	11"	50	
CAKB042	Round Gold Cake Drum	11"	5	
CAKB043	Round Single Thick Shrink	11"	25	
CAKB044	Square Cake Drum Board	11"	5	
CAKB047	Square Cut Edge Cards	11"	50	
CAKB049	Square Single Thick Shrink	11"	25	
CAKB050	Round Cake Drum	12"	5	
CAKB051	Round Cake Drum Gold	12"	5	
CAKB052	Round Cut Edge Cards	12"	50	
CAKB054	Round Single Thick Shrink	12"	25	
CAKB055	Square Cake Drum	12"	5	
CAKB057	Square Cut Edge Cards	12"	50	
CAKB058	Square Single Thick Shrink	12"	25	
CAKB059	Oblong cake Drum	13" x 9"	5	
CAKB060	Round Cake Drum	13"	5	
CAKB061	Round Cut Edge Cards	13"	50	
CAKB061	Round Single Thick Shrink	13"	25	
CAKB062	Square Cake Drum	13"	5	
CAKB063	Square Cake Drum Gold	13"	5	
CAKB065	Square Cut Edge Cards	13"	50	
CAKB065	Square Single Thick Shrink	13"	25	
CAKB067	Cake Drum	14 x 12"	5	
		14 % 12		
CAKB069	Round Cald Calc Drum	14"	5	
CAKB071	Round Gold Cake Drum Board		5	
CAKB072	Round Single Thick Shrink	14"	25	
CAKB073	Square Cake Drum	14"	5	
CAKB074	Square Cut Edge	14"	50	
CAKB077	Square Single Thick Shrink	14"	25	
CAKB079	Round Cake Drum	15"	5	
CAKB080	Round Cake Drum Gold	15"	5	_
CAKB081	Round Single Thick Shrink	15"	25	
CAKB082	Square Cake Drum	15"	5	
CAKB083	Square Single Thick Shrink	15"	25	1
CAKB084	Round Cake Drum	16"	5	
CAKB085	Round Gold Cake Drum	16"	5	200
CAKB086	Round Single Thick Shrink	16"	25	+ 3 × 9
CAKB087	Square Cake Drum	16"	5	
CAKB088	Square Double Thick Strawboards	16"	10	The second second
CAKB090	Square Single Thick Shrink	16"	25	
CAKB091	Round Cake Drum	17"	5	

Store Name; Store Number;				
Code	Product	Size	Pack	Order
CAKB092	Square Cake Drum	17"	5	
CAKB093	Round Cake Drum	18"	5	
CAKB094	Square Cake Drum	18"	5	
CAKB095	Silver Rectangular Cake Drum Board	30" x 18"	1	
CAKB097	Cake Board	16" x 12"	5	
CAKB104	Cut Edge	14" x 7"	100	
CAKB105	Round Cut Edge	3"	2000	
CAKB107	Square Cake Drum Gold	8"	5	
CAKB108	Square Cake Drum Gold	12"	5	
CAKB109	Round Double Thick Strawboards	18"	10	
CAKB110	Round Strawboard	7"	25	
CAKB112	Square Strawboard	6"	25	
CAKB113	Square Strawboards	7"	25	
CAKB114	Square Double Thick Shrink Strawboards	10"	10	
CAKB115	Square Double Thick Shrink Strawboards	12"	10	
CAKB116	Square Double Thick Shrink Strawboards	14"	10	
CAMX013	Digestive Crumb	25kg	1	
CAMX023	Madeira Mix	12.5kg	1	
CAMX034	Sponge Mix	12.5kg	1	
CAMX047	Crème Cake Mix	12.5kg	1	
CAMX048	Chocolate Crème Cake Mix	12.5kg	1	
CAMX052	Plain Genoese Mix	12.5kg	1	
CAMX055	Farmhouse Cake Mix	12.5kg	1	
CAMX064	Berliner 100 Plus	25kg	1	
CAMX070	Digestive Crumb	14kg	1	
CAMX077	Digestive Crumb	5kg	1	
CAMX087	Chocolate Genoese Mix	12.5kg	1	
CAMX096	Cloverhill Coconut Mix	12.5kg	1	
CAMX097	Broken Biscuits	25kg	1	
CHOC023	Dark Chocolate Curls	2kg	1	
CHOC125	Chocolate Chunks Dark	10kg	1	
CHOC128	Scaglietta Dark	5kg	1	
COCO001	Cocoa Powder	25kg	1	
COCO002	Cocoa Powder	5kg	1	
CONT001	Pudding Bowls and Lids	1lb	20	
CONT002	Pudding Bowls and Lids	2lb	20	
CONT002	Pudding Bowls and Lids	3lb	20	
CONT004	Quiche Foils	6"	1000	1
CONTO04	Foil Plates	9"	1000	
CONT010	Deep Custard Cups	3"	217	
CONTO10	Deep Custard Cups	3"	6400	
CONTOT1 CONT014	Mini Pie Cases Sleeves	2.5"	275	
CONT014	Large Take Away Foils	6"x 2.5"x 2"	500	0
CONTOT7	Shallow Rectangular Tray	12" x 7.5"	240	
<u> </u>	Foil Plates	7.75"		TOTAL PROPERTY.
CONT034			1000	STATE OF THE PARTY
CONT037	Mini Pie Cases Box	38 x 22mm	13000	
CONT041	Tart Foil Plates	9"	50	

Store Name	»;	Store Number;		
Code	Product	Size	Pack	Order
CONT046	Black Plastic Lid for Sponge Container	8"	210	
CONT047	Black Plastic Base for Sponge Container	8"	210	
CONT080	Hinged 1lb Plastic Container	1lb	240	
CONT138	Tin Foil	18" 90m	1	
CONT182	Two Compartment Hinged Tray	198 x 100 x 25mm	200	
CONT184	Container Swiss Roll Hinged	268 x 155 x 103mm	280	
CONT185	Rectangular Container Black Eclair Base	207 x 113 x 70mm	450	
CONT186	Rectangular Container Clear Eclair Lid	207 x 113 x 70mm	450	
CONT187	Tart Window Box	9 x 9 x 2	150	
CONT190	6 Division Hinged Plastic Queen Cake Containers	208 x 140 x 79mm	110	
CONT194	2 Slice Cake Hinge Containers	29 x 269mm	680	
CONT195	Large Rect. Hinged Cake Containers	87 x 285mm	270	
CONT201	2 Pack Cupcake Container	158 x 164 x 83mm	510	
CONT202	Celebration Bases	10"	180	
CONT203	Celebration Lids	10"	180	
CONT209	4 Division Plastic Hinged Muffin Container	200 x 190 x 75mm	320	
CONT210	Deep Foils	8"	650	
DECS016	Plain Gingerbread Trees	135 x 110mm	105	
DECS017	Plain Gingerbread Men	163 X 77mm	105	
DECX006	White Frill with Holly on Sliver Band	21.9m	1	
DECX018	Plastic Green Christmas Fir Tree	6.5cm	50	
DECX024	Plastic Robin on Peg	23mm	50	
DECX048	Plastic Reindeer	55mm	144	
DECX053	Christmas Cake Frill Red with Gold Writing	21.9m	1	
DECX056	Happy Christmas Green and Gold Paper Motto	70mm	100	
DECX082	Plastic Holly with Red Berries	38mm	200	
DECX084	Plastic Red Berry Holly and Merry Christmas	38mm	50	
DECX085	Plastic Happy Christmas Red and Gold Motto	70mm	100	
DECX086	Assorted Christmas Sugar Piping	30mm	250	
DECX087	Assorted Santa Head Sugar Piping	35mm	196	
DECX088	Assorted Children's Friend's Sugar Piping	25-30mm	200	
DECX091	Santa Suit Ribbons	40mm x 20m	1	
DECX093	Snowman Blue on White Ribbons	25mm x 20m	1	
DECX094	Snowman Blue on White Ribbons	40mm x 20m	1	
DECX097	Snowmen and Reindeer on Orange Ribbons	40mm x 20m	1	
DECX098	Christmas Bauble Red on White Ribbons	40mm x 20m	1	
DECX100	Gold Lustre Sugar Star	19mm	396	TAT
DECX101	Assorted Children's Christmas Sugarettes	30mm	448	400
DECX102	Assorted Christmas Icons Sugar Piping	30mm	200	
DECX103	Chocolate Christmas Tree	29-29mm	135	200
DECX104	Chocolate Christmas Baubles	39 x 45mm	72	1000
DECX105	Assorted Chocolate Christmas Plaques	44 x 35mm	72	
DECX106	Triangle Chocolate Christmas Tree	47-30mm	153	4
DECX107	Chocolate Christmas Puzzles	21 x 27mm	198	
DECX108	Oval Chocolate Merry Christmas Motto	55 x 35mm	60	
DECX109	Chocolate Santa Claus	46 x 35.6mm	72	
DECX110	Chocolate Christmas Strip 'Ho Ho Ho'	40 x 12mm	198	

Store Name	;	Store Number;		
Code	Product	Size	Pack	Order
DECX111	White Chocolate Assorted Christmas Trees	34 x 27mm	135	
DECX112	White Chocolate Holly Discs	24mm	198	
DECX113	Assorted White Chocolate Discs	24mm	198	
DECX114	White Chocolate Reindeer	48 x 45.5mm	54	
DECX115	Assorted White Chocolate Square Decorations	29 x 29mm	135	
DECX116	Plastic Assorted Reindeer and Santa Rings	46 x 40mm	144	
DECX117	Plastic Santa with Toys	45mm	6	
FOCO020	Green Colour	500ml	1	
FOCO072	Red Velvet Flavour and Colour	1L	1	
FOCO076	Banana Flavour Paste	1kg	1	
FOCO077	Crème De Menthe Paste	1kg	1	
FOCO078	Latte Macchiato Flavour Paste	1kg	1	
FOCO079	Orange Flavour Paste	1kg	1	
FRDR002	Currants	12.5kg	1	
FRDR007	Currants	3kg	1	
FRDR011	Sultanas	3kg	1	
FRDR012	Raisins	12.5kg	1	
FRDR013	Mixed Peel	10kg	1	
FRDR015	Mixed Peel	1kg	1	
FRDR016	Natural Whole and Broken Colour Cherries	10kg	1	
FRDR020	Whole and Broken Cherries	10kg	1	
FRDR034	Sultanas – Turkish	12.5kg	1	
FRDR040	Whole Cherries	5kg	1	
FRDR043	Dried Cranberries	11.34kg	1	
GROI003	Cooking Oil	20L	1	
HESP011	Cinnamon	2.5kg	1	
HESP025	Ground Ginger	2.5kg	1	
HESP026	Ground Ginger	25kg	1	
HESP041	Mixed Spice	2.5kg	1	
HESP044	Mixed Spice	25kg	1	
HESP100	Cinnamon	25kg	1	
JAFR010	Mincemeat	12.5kg	1	
MASH21	Salted Butter	25kg	1	
NUAL004	Ground Almonds	10kg	1	
NUAL016	Flaked Almonds	12.5kg	1	
NUOT001	Fine Desiccated Coconut	25kg	1	
NUOT009	Light Amber Broken Walnuts	10kg	1	
NUOT010	Medium Desiccated Coconut	2kg	1	745
PACK002	Christmas Log Box	8" x 4" x 4"	25	
PACK004	Christmas Cake Box	8" x 8" x 4"	25	
PACK031	Christmas 6 Cupcake Window Box	240 x 165 x 77mm	25	
PACK032	Petit Four Box	195 x 140 x 38mm	24	
PAPE001	Baking Parchment	50mt	1	
PAPE003	Greaseproof Paper	450 x 750 Ream	1	
PAPE004	Silicone Paper	450 x 750 Ream	1	
. /				MATERIAL STATE OF THE PARTY OF
PIBA002	Disposable Piping Bags	21"	100	

Store Name;		Store Number;		
Code	Product	Size	Pack	Order
PIBA005	Large Piping Bags	7cm-60cm	6	
PIBA011	Piping Tubes Plain	13mm	6	
PIBA012	Piping Tubes Star	13mm	6	
REFR005	Pasteurised Liquid Egg	15kg	1	
REFR020	Buttermilk	20L	1	
REFR022	Yeast	10kg	1	
TOFI034	Regal Icing White	5kg	1	
TOFI036	Regalice Celebration	5kg	1	
TOFI040	Almond Paste	5kg	1	
TOFI061	Vanilla Fudge Icing	12.5kg	1	
TOFI084	Sahnissimo Deluxe Neutral Cheesecake Mix	1kg	1	
TOFI120	Sweetberry and Cream Crunch	2.5kg	1	
TOFI142	Meringue Powder	2kg	1	
TOFI146	Milk Nooki Truffle and Ganache Mix	6kg	1	
TOFI147	Dark Nooki Truffle and Ganache Mix	6kg	1	
TOFI148	Sacher Supreme Chocolate Coating	6kg	1	
TOFI151	Decorar Blanco (White) Chocolate Coating	6kg	1	

All orders need to be placed in written form either email or fax. E: sales@cloverhill.ie F: +353 (0) 29 21845



*Due to the seasonal nature, no returns of decorations can be accepted. All orders subject to availability. Final orders for the Christmas lines will be accepted until your last scheduled delivery day on or before the 22nd of December.





From all of us at Clover Hill we would like to thank you for your continued support and wish you and yours a Happy Christmas and a Prosperous New Year.

