

PENSWORTH



Daily Foodservice Specialists

Educational Specialist

BACK TO SCHOOL

*Delivering all your
foodservice needs to
the Education Sector!*

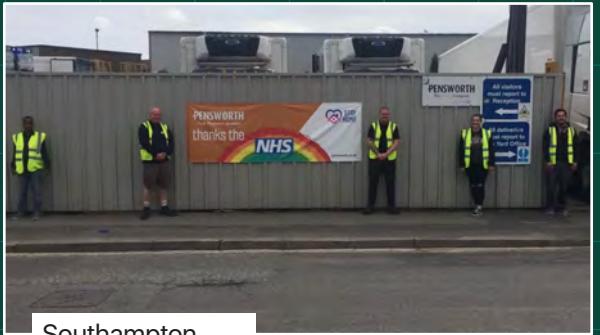
thank you



Bristol



Kent Dairy



Southampton



Kirby & West



Cheshunt



Brandon

Welcome to our first Back to School Club brochure!

We are aware immensely of the changes everyone has made this year with the global pandemic COVID-19 and we fully appreciate the changes the Educational Sector have had to make in order to keep everyone safe!

We wanted to put this bespoke educational brochure together not only to remind you that we are still here for you but to let you know the range of products we can supply you!

We have tried to make this as easy and clear as possible by also adding the allergens you need to know.

See what some of our customers have to say...

"The University of Winchester prides itself on supporting local and sustainably driven companies and Pensworth certainly strive to meet our aspirations.

They are always able to support our business needs, whether it's providing local cheese for Freshers' tasting sessions, organic milk for our coffee bars or New Forest bottled water for our conference and hospitality guests. Their excellent customer service and values driven business ethic, perfectly complements our offer."

"Might I take this opportunity to thank Pensworth for your support during such difficult trading conditions.

Whilst at times we could not always see the light at the end of the tunnel, Pensworth has supported and gone the extra mile to allow us to continue to support our pupils and key workers."



Retro Sprinkle Tray Bake

PREP: LESS THAN 30 MINUTES • COOK: 25 - 30 MINUTES

SERVES: 20 SLICES 

Using our

Butter - see page 8

Milk - see page 10

Eggs - see page 13

Ingredients

Sponge Cake

300g butter

300g caster sugar

300g self raising flour

5 large eggs

95 ml milk

1 tsp vanilla essence

Icing

400g icing sugar

8 tbsp milk

50g sprinkles

Method

Preheat the oven to 160°C / 325 °F or Gas Mark 3.

Line a 30cm x 23 cm x 3.5cm square tin with greaseproof paper. Set aside.

For a soft and spongy cake make sure that you have left the butter in room temperature.

Cream the butter and sugar together until smooth. Add the eggs one by one and mix well.

Once all the eggs have been added, add in the flour using 2 tablespoons at a time to make sure the mixture is smooth.

Add in the milk and vanilla essence and mix well.

Pour the sponge cake mixture into the tray and bake for around 25-30 minutes.

Keep an eye on the cake until it turns golden brown. You can see if the cake is done by inserting a knife into the middle of the cake. If it comes out clean then your sponge cake is done. Leave the cake to cool in the tin for about 15 minutes before turning it out onto a wire rack.

Once the cake has fully cooled down, make the icing by adding the milk into the icing sugar.

Add half of the milk first to test the consistency. If you like your icing to be quite thick, once the icing is done pour it into the middle of the cake and spread carefully with a spatula. Let the icing run along the sides of the cake for effect. Then add the sprinkles!

Source: ohlaliving.com

Useful conversions

Pints / litres

1 pint = 0.57 litres
1 gallon = 4.54 litres

Litres / pints

1 litre = 1.8 pints
2 litres = 0.44 gallons
5 litres = 1.1 gallons
10 litres = 2.2 gallons

oz	g	lb	kg
1	28	1	0.45
2	57	2	0.91
4	113	4	1.81
8	227	8	3.63
16	454	16	7.26

Imperial / metric

Ounces to grams: multiply by 28.350
Grams to ounces: multiply by 0.035
Pounds to kilograms: multiply by 0.453
Kilograms to pounds: multiply by 2.204



Our accreditations



A leading food safety and health & safety consultancy and training organisation, STS provide Certification (including BRC), documented systems, audits, training, supplier assessment and consultancy advise. STS provide Certification for suppliers including BRC Global Food Standard, STS & Public Sector Codes of Practice.



BRC certification is an internationally recognised mark of food safety and quality. Certification is achieved by undertaking a third-party audit against Standard requirements by an accredited certification body (CB). BRC rates CBs on their technical performance and efficiency in customer service.

Red Tractor is the largest food assurance scheme in the United Kingdom. It claims to ensure the food is traceable, safe to eat and has been produced responsibly. The Union Flag in the Red Tractor logo indicates the food has been farmed, processed and packed in the United Kingdom.

Your bespoke product range

We are always trying to improve our product range, especially to the educational sector. If you feel there is a product we should be supplying, please call your Sales Manager. We would really appreciate your feedback.



Vegetarian



Vegan



Gluten Free

Cream Products

Unit Size

Aerosol Cream	V G	500g
Double Cream	V G	4 pints
Single Cream	V G	4 pints
Whipping Cream	V G	4 pints



cream

butter & spreads

Butter & Spreads

	Unit Size
Butter dishes	V G 100 x 10
Butter portions No 7	V G 1 x 100
Butter Salted	V G 250g
Butter Unsalted	V G 250g
Buttermilk	V G 1 litre
Buttermilk	V G 5kg
Flora portions	V G 1 x 100
Flora spread	V G 2kg
Flora tub	V G 250g
Kerrymaid spread	V G 2kg
Premium baking margarine	V G 250g
Soft spread	V G 2kg
Sunflower portions 10g	V G 1 x 100g
Utterly Butterly	V G 2kg

Cheese Products

	Unit Size
Grated Mozz/Ched Mix	V G 2kg
Cheddar Portions	V G 40 x 20g
Cheese Portions Assorted	V G 40 x 20g
Cheese Slices Mature (50)	V G 1kg
Cheese Slices Mild (50)	V G 1kg
Creme Fraiche	V G 2kg
Feta	V G 900g
Grated Cheddar Mature	V G 2kg
Grated Cheddar Mild	V G 2kg
Halloumi	V G 250g
Mature Cheddar by Weight	V G 5kg
Mild Cheddar by Weight	V G 5kg
Mozzarella Ball (cows)	V G 125g
Mozzarella Block	V G 1kg
Mozzarella Grated	V G 2kg
Parmesan by Weight	G 2.4kg
Parmesan Grated Powder	G 1kg
Philadelphia	V G 1.65kg
Red Leicester	V G 200g
Red Leicester by Weight	V G 5kg
Ricotta	V G 1.5kg
Stilton by Weight	V G 2kg
Stilton Wedge	V G 220g

September 2020 • Back to school with PENSWORTH | 09

Milk Products

	Unit Size
Whole (thirds) V G	189ml
Semi Skimmed (thirds) V G	189ml
Whole V G	1 pint
Semi Skimmed V G	1 pint
Skimmed V G	1 pint
Whole V G	1 litre
Semi Skimmed V G	1 litre
Skimmed V G	1 litre
Whole V G	2 litres
Semi Skimmed V G	2 litres
Skimmed V G	2 litres
Pergal Whole V G	3 gallons
Pergal Semi Skimmed V G	3 gallons
Banana Milk V G	200ml
Chocolate Milk V G	200ml
Strawberry Milk V G	200ml
Banana Milk V G	500ml
Chocolate Milk V G	500ml
Strawberry Milk V G	500ml
Lactose Free Semi Skim V Ve G	1 litre
UHT Whole V G	1 litre
UHT Semi-skimmed V G	1 litre
UHT Skimmed V G	1 litre
Yakult V G	7 x 65ml



Organic Milk

	Unit Size
Whole V G	1 pint
Semi Skimmed V G	1 pint
Skimmed V G	1 pint
Whole V G	1 litre
Semi Skimmed V G	1 litre
Skimmed V G	1 litre
Whole V G	2 litres
Semi Skimmed V G	2 litres
Skimmed V G	2 litres
Pergal Whole V G	3 gallons
Pergal Semi Skim V G	3 gallons

Alternative Drinks

	Unit Size
Rice Drink V G	1 litre
Alpro Almond Original V G	1 litre
Alpro Coconut Original V G	1 litre
Alpro Almond Unsweet'ed V G	1 litre
Alpro Coconut Prof V G	1 litre
Alpro Soya Professional V G	1 litre
Alpro Almond Professional V G	1 litre
Glebe Oat Drink V G	1 litre

Bread Products

	Unit Size
Hovis 7 Seeds Original V Ve	800g
Hovis 7 Seeds Wholemeal V Ve	800g
Hovis Best Of Both Medium V Ve	750g
Hovis Best Of Both Thick V Ve	750g
Hovis Brown V Ve	400g
Hovis Farmhouse W/meal V Ve	800g
Hovis Farmhouse White V Ve	800g
Hovis Granary V Ve	400g
Hovis Granary Medium V Ve	800g
Hovis Granary Thick V Ve	800g
Hovis Granary Wholemeal V Ve	800g
Hovis Seeded Gran Batch V Ve	800g
Hovis Seeded Sensation V Ve	800g
Hovis Small Wholemeal V Ve	400g
Hovis Wheatgerm V Ve	400g
Hovis White V Ve	400g
Hovis White Medium V Ve	800g
Hovis White Thick V Ve	800g
Hovis White Extra Thick V Ve	800g
Hovis Wholemeal Medium V Ve	800g
Hovis Wholemeal Thick V Ve	800g
M/P White Medium V Ve	800g
M/P White Thick V Ve	800g
M/P Wholemeal Medium V Ve	800g
M/P Wholemeal Thick V Ve	800g
Muffins V Ve	x 4
Rolls Brown Wholemeal V Ve	x 6
Rolls Soft White V Ve	x 6
Tea Cakes V Ve	x 4

yogurts

Yogurt Products

Unit Size

Tims 0% VLF Natural	V G	5kg	Low Fat Natural	V G	450g
Tims 1% L/fat Set Yogurt	V G	5kg	Natural	V G	12 x 125g
Tims Greek Style 0%	V G	5kg	Tims Thick & Creamy	V G	12 x 125g
Greek Style	V G	2kg	Thick & Creamy Smooth	V G	12 x 110g
Greek Style Natural	V G	500g	Tims VLF Fruit	V G	12 x 110g
Tims Greek Style Natural Bio	V G	5Kg	Tims VLF Peach	V G	4.6 litre
Tims L/fat Fruit	V G	12 x 125g	Tims VLF Strawberry	V G	4.6 litre
Tims L/fat Fruit (individual)	V G	125g			



Fresh juices, UHT Juices and Juice drinks

Unit Size

Fresh Apple Juice	V Ve G	2.27 litre
Fresh Orange Juice	V Ve G	2.27 litre
UHT Apple Juice	V Ve G	1 litre
UHT Cranberry Juice Drink	V Ve G	1 litre
UHT Orange Juice	V Ve G	1 litre
UHT Tomato Juice	V Ve G	1 litre
UHT Tropical Juice Drink	V Ve G	1 litre
UHT Mini Apple Juice	V Ve G	200ml
UHT Mini Orange Juice	V Ve G	200ml



Eggs

British Lion Quality

Unit Size

Egg Liquid Whites	V G	1kg
Egg Liquid Whole	V G	1kg
Egg Liquid Yolk	V G	1kg
Eggs Free Range Medium (6 Trays)	V G	15 Doz
Eggs Free Range Large (2 Trays)	V G	5 Doz
Eggs Free Range Medium (2 Trays)	V G	5 Doz
Eggs Hard Boiled Free Range	V G	4 Doz
Eggs Large (6 Trays)	V G	15 Doz
Eggs Large (2 Trays)	V G	5 Doz
Eggs Medium (6 Trays)	V G	15 Doz
Eggs Medium (2 Trays)	V G	5 Doz



Spring Water Products

	Unit Size
New Forest Sparkling	1.5 litre
New Forest Sparkling	500ml
New Forest Sports	500ml
New Forest Sparkling Glass	330ml
New Forest Sparkling Glass	750ml
New Forest Still	1.5 litre
New Forest Still Glass	330ml
New Forest Still	500ml
New Forest Still Glass	750ml
New Forest Water Sparkling 6 x 1.5 litre	
New Forest Water Still 6 x 1.5 litre	

Other Products

	Unit Size
Bacon Unsmoked	G 2.27Kg
Jam Pts Mixed Fruit	V G 96 x 20gsm
Marmalade Portions	V G 96 x 20g
Mayonnaise	V G 5 litre
Mayonnaise Light	V G 5 litre



water

Refreshingly tasty and have been
lovingly created for you and count
towards your 5-a-day.

School approved

	Unit Size
UHT Apple School Juice Drink	24 x 200ml
UHT Orange School Juice Drink	24 x 200ml

Order by 11pm for your next available delivery day

Orders received by 11pm will be delivered to you on your next available delivery day!

1. Southampton Foodservice

T: 02380 248 039

E: foodservice@pensworth.co.uk

2. Brandon Foodservice

T: 01842 813 534

E: brandon@pensworth.co.uk

3. Bristol Foodservice

T: 01454 618 353

E: bristol@pensworth.co.uk

4. Cheshunt Foodservice

T: 01992 645 020

E: cheshunt@pensworth.co.uk

5. Kent Dairy Company Ltd

T: 01580 212 049

E: orders@kentdairy.co.uk

6. Kirby & West

T: 01162 220 000

E: retail@kirbyandwest.co.uk



KIRBY & WEST
FOODSERVICE

PENSWORTH
Daily Foodservice Specialists

KENT DAIRY COMPANY

To view all our products, visit pensworth.co.uk

Butter • Eggs • Milk • Cream • Cheese • Bread • plus much more...