

NEW PRODUCTS

Fine food



Confiture de Myrtille & Citron Vert

An explosive combination where lime stings the blueberry with a breath of fresh air. A discovery for the palate, acclaimed by our cheese lovers, with dairy products or a fresh goat cheese. Prepared with 59% fruit per 100g. Available in 200g jars. French manufacturing (Hauts de France).

La chambre aux confitures, stand A128



Flavoured Crackers Gluten-free Extra Virgin Olive Oil & Sea Salt Crackers

Crackers to partner cheese with flavours that are intentionally subtle, so that the cheese is never overwhelmed. Adding flavour to a cracker that partners a specific cheese makes enjoying cheese a completely new adventure. Made from a blend of gluten-free cereals, tapioca, buttermilk, extra virgin olive oil and sea salt.

The fine cheese co, stand C023



Pear, date, cognac chutney

Rich and deep fruity flavour, the soft Snow Pears are complimented by aromatic French Cognac and dark dates from the Middle East.

Snowdonia, stand F084