

EMERGING BRANDS

Scott Winston Harrods, London



As purchasing manager for Harrods' food halls, Scott Winston was a Great Taste supreme judge in 2012 and a member of our Feed The Dragon buyers' panel at Harrogate Speciality Food Show. His new additions this year include many specialities that other retailers won't be getting hold of, such as mince pies and hedgerow fruit preserves developed exclusively for Harrods by food writer Rose Prince. Others are available to the wider trade...

Hobbs House Bakery bread

"We recently listed artisan bakery Hobbs House of 'Fabulous Baking Brothers' fame. The guys are fantastic and the bread is even better. My particular favourite is Country Grain Loaf, packed with flavour from the linseed, oat flakes, sunflower and sesame seeds."



Blu '61 Cheese

"This soft, cows' milk blue from La Casearia Carpenedo, based near Treviso in Italy, was a revelation to me when I first tried it. It's aged for 60 days before being matured in red wine, and is packed with rich flavours and character."



TWG Tea's Silver Moon green tea

"Singapore brand TWG burst onto the tea scene a few years back. Their delicate flavoured teas are truly amazing and have been a big hit with our customers. The Silver Moon green tea is a particular favourite of mine, displaying a typically mellow green tea character."



En-k by Kaviari

"Some products are always presented in a traditional format, which really highlights things that come along breaking the mould. En-K was that product for me this year. The 10g 'shots' of good quality farmed Bari caviar are presented in a unique, custom designed tin, available in vibrant and sophisticated colours. They have many applications, from gifting to dinner parties, and are really fun."

William Curley Chocolates

"William Curley's exclusive Belgravia boutique is only a stone's throw from our shop so listing him as a concession partner made perfect sense to us. The quality and presentation of these exclusive chocolates blew me away when I first tried them. In particular, seek out the rosemary & olive oil, Japanese black vinegar and Yuzu chocolates. William combines these alternative flavours to his couverture of choice, Amedei, to produce glossy, delicate, perfectly balanced results."



Paul Castle

Farringtons Farm Shop, nr Bristol

Many of the best new lines of 2012 at the multi-award winning Farrington's were own-label products, says business manager Paul Castle, but here are some of this year's other stand-out additions.



Bear pure fruit Yo Yo rolls

"Our sales of these new-design products just go from strength to strength. The wording on the product is just excellent, and the fact they say 'with no added nonsense' just sums it up."



GS Food pesto

"The pesto Simon Richardson provides for our deli is amazing. The texture is robust, giving you the experience of each ingredient coming together in one delightful flavour. The basil and pine nuts are easily identified with just a hint of garlic, none of which excludes the smooth flavour of the Pecorino"

Bath Harvest cold pressed rapeseed oil.

"This looks amazing on-shelf as well as being fantastic to cook with. A smooth, fresh, mild taste gives the hint that it's a true rapeseed oil without that overpowering greasy texture often experienced in poorer quality oils."



Heavenly Hedgerows preserves & liqueurs

"These are hand-made artisan products with excellent fruits and berries turned into the most amazing jams, preserves and even sloe gin."

Saison condiments for cooks

"Great flavours, plenty of testers and a really versatile product to cross-merchandise. When customers smell the 'sniff me' testers you see their taste-buds working overtime."



Mrs Crimbles gluten- and wheat-free products

"These are high quality in taste and look, so you're not treating customers with allergies as second-class citizens. The care that has gone into these products is apparent from the words used to describe them: 'Let's bake love', and with more and more people suffering with intolerances this is a