



EUROSTAR

COMMODITIES

Your trusted partner for quality
ingredients





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Since 1994, we've supplied the finest commodities and ingredients to our loyal and quality-conscious customers.

Covering food manufacturing, wholesale, foodservice, ethnic and retail markets, our quality collection of products is sourced worldwide and comes direct from the very best suppliers and producers.

Whatever your requirements, we're here to help fulfil them. Our products are available to purchase in bulk - in 15, 20 or 25kg bags and for foodservice, wholesale and retail, we stock pre-packaged ranges in sizes 500g to 5kg for optimum convenience.

Eurostar Commodities Ltd – YOUR TRUSTED INGREDIENTS PARTNER

Here at Eurostar Commodities Ltd, we've established strong, long-standing relationships with a host of world-renowned producers – and we've supplied great quality ingredients since 1994. With a strong commitment to providing only the finest goods and brands, our aim is to exceed your expectations from the off.

Your perfect partner for commodities sourcing, supply and aftersales customer service, we're known for our own-branded collection, as well as our suppliers' products – and via our modern premises, we have the capacity to supply flour, rice, maize and more.

Put your trust in us to create new and innovative products and own label/contract manufacturing – and you can be sure our technical sales team is on hand for consultations and demos, as and when you require them.





WAREHOUSING

Our modern warehouse facilities can be found in Brighouse, West Yorkshire. Located in the heart of England, Eurostar Commodities Ltd is well-positioned for convenient access to all major roads and motorways. Offering swift and efficient turnaround on product delivery, we can quickly supply your favourite ingredients throughout the UK and Ireland.

DISTRIBUTION

The quality of our products is matched by our commitment to distribution and aftersales service. We put our all into providing a great collection, and our great customer service and delivery performance, which is second to none, is equally important to us.

We work with palletised containers and bulk distribution, with a turnaround of one to three days on most products. Carrying up to 700 pallets of stock at any one time, we can often meet your order requirements in a short timeframe.

COMMITMENT TO QUALITY

At Eurostar Commodities Ltd, we have a passion for high-quality products.

With that in mind, you can be sure our suppliers' products meet the highest standards of quality control as demanded by today's consumers. We insist that either BRC or GFSI accreditations are held by those we partner with, and we hold the Agents & Brokers BRC accreditation.



PREMIUM RICE

Eurostar Commodities high-quality collection of rice has been selling to wholesale, food service, food manufacturing and retail since 1994.

We are one of the largest suppliers of sushi rice in the UK by volume, and our market leading Kintaro brand supports the most famous UK high street sushi brands as well as food service and food manufacturing. Our best selling flagship long grain rice, Confucius, is our leading brand of premium long grain rice in the UK oriental sector.



Kintaro Sushi Rice

With properties very similar to traditional Japanese sushi rice, Kintaro Premium grade sushi rice is a round grain rice, produced using a carefully selected variety specifically for sushi and milled on state of the art Japanese milling machinery. Sourced from one of the finest rice mills, Kintaro has grown to be one of the most widely used sushi rices in the UK. Hard milled for brightness, it possesses superior cooking characteristics ensuring an authentic end product.



Confucius Long Grain

A best selling flagship brand, Confucius premium grade long grain rice is specially selected for unique cooking characteristics which have made it a staple brand with food service operators and restaurants in the UK oriental sector.



Chinese Emperor Thai Hom Mali

The purest grade of fragrant rice, imported directly from Thailand. With less than 4% broken content, double water polished for a silky finish and a strong fragrant aroma. Guaranteed to impress chefs and home users alike. DNA tested to guarantee purity.



Chinese Emperor Long Grain

Premium grade USA long grain rice

Our well established relationships with our global network of suppliers means we can offer any type of rice and we regularly stock arborio, brown, wild mix, red, easy cook and basmati.





PREMIUM ITALIAN FLOURS

Put your trust in Eurostar Commodities Ltd to supply quality Italian “00” flour. Loved by chefs up and down the country, our flour is a premium product known for its flavour.

Strong competitors in the market, we’ve been established for well over 15 years and are dedicated to the professional creation of bread, pizza and pastry. Guaranteeing high performance and the very best results, our wholesale premium flours are known for their quality and strength and can be used in high-quality pasta, as well as bakery items.



Eurostar “00” Yellow Strong Flour

Thanks to its high protein content and high W value, this extremely strong flour is hugely popular. Offering high tolerance and bulk fermentation properties, it provides a fantastic yield, due to a high water absorption rate.

Specially formulated for producing quality puff pastry, cakes, croissants, pies and pastries, Eurostar ‘00’ Yellow is perfect for slow-rising dough and long fermentation in the production of sourdough – or the ‘BIGA’ method.



Eurostar “00” Rinforzato Flour

A premium flour, Eurostar “00” Rinforzato offers greater crust retention and excellent volume. Providing generous protein content and higher extensibility, this is a medium to high strength flour which has been specially formulated for producing ciabatta bread, Kaiser rolls, French rolls and bagels. Ideal for use in high-end pizza using the sourdough/Italian ‘BIGA’ method.



Eurostar “00” Low Ash High Protein Flour

Offering a truly innovative, specialist and natural flour, Eurostar “00” Low Ash High Protein Flour is primarily used for producing noodles and pasta. Very white in colour, fluffy and high in protein, this flour is extremely finely milled and its whiteness makes the end product stand out from the rest on the shelves, whether dried or fresh. Much-loved by our customers



Eurostar Gluten Free Flour

Developed in response to consumer demand, this is a premium quality all-round flour, developed for versatility in producing a variety of high quality products, including pizza dough. Gluten free, coeliac friendly and vegan, it handles like a traditional flour.

Milled in Italy and developed for excellent, consistent performance for bakery, cakes and desserts as well as all styles of gluten free pizza bases, plus speciality breads like focaccia and ciabatta.

Other flours in our range include Frumenta “00” pasta flour, spelt, rye, cake, batter flour and various vegetable flours.



SEMOLINA, MAIZE FLOUR, RICE FLOUR, NOODLE FLOUR & STARCHES

Offering market-leading products, Eurostar Commodities is renowned for its premium quality semolina, maize, rice, and noodle flours, as well as potato and corn starches. Our loyal customers keep coming back to experience our exceptional levels of service, while our high-end range has earned its place in the world of catering, food service, manufacturing and ethnic markets.



Eurostar Fine & Coarse Semolina

Enjoy the finest quality durum wheat semolina – perfect when making fresh and dried pasta, gnocchi and bread.



Eurostar Fine Maize Flour

For use in extruded snack products and specialist items, coatings, batter mixes and for carrying flavours, our fine maize flour and maize polenta (also known as cornmeal) can be used for a wide range of bakery applications. Maize flour is also gluten free.



Eurostar Rice Flour – Superfine, Fine, Coarse

Offers a variety of uses, as a wheat substitute when producing doughs for noodles, crackers, crepes, cakes and dumplings, pancakes and puddings or as a thickener for soups, sauces and gravies. Popular in Asian cuisine, it's naturally gluten free and is ideal for fried food coatings, batter mixes, biscuits, sweets, cakes and poppadoms.



Eurostar “OO” Specialist Noodle Flour

Our innovative noodle flour is a specially developed and produced fine wheat flour. Extremely white and high in protein and gluten, it's used to produce the finest fresh, steamed and dried noodles. Perfect for the manufacture of Dim Sum, it's a staple ingredient for Oriental cuisine.

We also stock white maize, re-milled semolina, Udon noodle flour, cornflour/maize starch, potato starch, tapioca starch, Thai glutinous rice flour and many other favourites.



ITALIAN PIZZA FLOUR

**GRANDI
MOLINI
ITALIANI**

A strong competitor in the pizza flour market, we're an exclusive distributor for the Grandi Molini Italiani (GMI) flour range in the UK. Partnering with one of the leading milling groups in Europe, together we can guarantee high performance and the best results for professionals of pizza.

Offering a quality range, covering different strengths and protein levels, we also offer a gluten-free pizza flour.

**Pizza
Dorata**

GMI Pizza Dorata

Pizza Dorata is produced from Manitoba grains, a mix of Canadian and North American for great strength and protein content. Requires rising times of 10-16 hours at room temperature and can be stored chilled at 4°C for 3 to 6 days. Makes a flavoursome pizza, suitable for all types.

**Pizza
Verace**

GMI Pizza Verace

A soft white wheat flour ideal for all pizza types. Requires long rising time 10-16 hours at room temperature, can be stored chilled at 4°C for up to 3 days. Makes an easily digestible pizza, crispy with a substantial golden crust.

**Pizza
Italiana**

GMI Pizza Italiana

Pizza Italiana makes a light and fragrant, easily digestible pizza. Requires medium rising times, 6-10 hours at room temperature, and is suitable for chilled storage at 4°C for up to 2 days. Especially suitable for deep dish pizza.


DELLA TERRA

Della Terra Pizza Flour

A premium grade pizza flour suitable for all types of pizza bases including Neapolitan, this flour offers higher protein levels and high absorption of water. Suitable for long fermentation times, it develops a good crust and provides the sought after bubbles in the cooked product.

We also stock gluten-free pizza flour, Crispy Bite "OO" pizza flour, as well as gluten free pizza flour base premixes with vegetable powders.





ITALIAN INGREDIENTS

Over the years we have grown in this sector, building solid customer relationships thanks to our quality and wholesome range of Italian ingredients

We offer our own Italian brand, Della Terra, alongside our suppliers brands. Renowned in the industry, we've established long-standing partnerships with some of the most well established Italian suppliers and producers.

We work hard to respond to demand from our customers, too, continually adapting our range and selling to a variety of sectors, including food service and manufacturing, as well as top UK restaurant chains.



Della Terra Peeled Plum Tomatoes, Pizza Ready Sauce, & Chopped Tomatoes

These perfectly ripe tomatoes from selected Italian varieties offer high quality and a striking, bright red colour. Providing a firm consistency and a pure fresh tomato taste, this is one of our best-selling ranges. Ideal for pizza, pasta and many Italian recipes, it can be used extensively in restaurant kitchens.



Donna Chiara Dried Pasta

Available exclusively from Eurostar Commodities in the UK, our Donna Chiara range of pasta has been created in Italy from quality durum wheat semolina sourced exclusively from Puglia. Quality standards ensure the wheat contains good quality gluten that is strong and elastic.

Available in various shapes, with varied cooking times, the pasta is golden yellow in colour and rich in protein.



Della Terra Frozen Sourdough & Vegetable Powder Pizza Base Doughballs

Developed by our own Neapolitan pizza expert, Davide D'Auria, our sourdough pizza dough balls are made with our Italian '00' flour and natural yeast. Using a traditional recipe, the product offers a stunning flavour and allows you to serve a consistent pizza product to your customers. Also available combined with beetroot, spinach and sweet potato powder, this Italian staple is a real favourite.



Fior di Maiella Italian Seasoning for Pizza, Pasta, Bruschetta & Sauces

An aromatic combination of herbs – including oregano, thyme, rosemary, sweet pepper and sage – this product is ideal for pizza, pasta or pasta sauce. With no added preservatives, dyes or flavours, it's available in spicy or non-spicy varieties.

We also stock Wholemeal Spelt frozen pizza doughballs, premium "00" Italian pizza flour, Italian pasta flour, and natural yeasts.



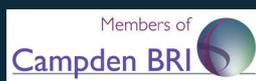
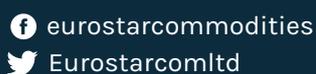
TECHNICAL SALES SUPPORT – PIZZA

We support our pizza flour customers with technical demonstrations and product development helping them to get the best from our range of premium Italian pizza flours and pizza ingredients.

Consultancy is also available working with customers to develop and expand their pizza business.



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Unit 2,
Heywood Industrial Park,
Birds Royd Lane,
Brighouse
HD6 1NA

+44 (0) 1484 320 516
sales@eurostarfoods.co.uk