

An Insight into... Can't Slow Down

We might have been in lockdown for several months over the last year, and we have missed those staff who have been furloughed during that time, but it doesn't mean we haven't been busy. In fact quite the opposite. We have been developing a whole new range of products with our new Italian Partners - Comprital and Martini. To find out more join us live for our Seasonal Highlights (see details below). We are excited to be giving our customers even more choice to make delicious flavours as we see our parlours, cafés and restaurants opening over the coming months. Do get in touch with your Business Relationship Manager for full details.



To keep up with increasing costs, prices will be going up from 1st April after a 1 month delay to gain more confidence about cost changes. Our earlier forecasts are accurate and prices will change as previously announced, with 5% on imports and 1.5% on Antonelli made cones and wafers.

It is fair to say that the team at Antonelli is certainly not slowing down, in fact we are busier than ever ensuring everything is in place to provide our continued high level of service to you our customers. If you have any questions please contact us.



Focus on Flavours - Hello ... is it me you're looking for?

Luxurious cream ripples are a stock item for many of our customers. We now have more flavours than ever before. Apart from the classic chocolate and hazelnut, caramel and pistachio, we now have fruit flavours and cream ripples with freeze dried raspberries and crunchy pieces. To find out more see our [blog about cream ripples](#). These versatile products can be used as an inclusion or a variegati and they make fantastic cremino pans or you can use them just as a sauce for waffles and desserts. It is even possible to use some of these products to make a quick ice cream or gelato when time is short, just add to your base and freeze.



Bakery News On the Night Shift

After a year of low production due to reduced demand for obvious reasons, we are pleased to be able to tell you that our night shift has now resumed and the whirring of our waffle cones machine can now be heard again during the hours of darkness. You can rest assured that our warehouse is well stocked and we are ready to supply your cone requirements as soon as you are able to open again. You also have the reassurance that they are made in the UK so will not have travelled too far or have been held up due to post Brexit customs complications. These are just some of the benefits of buying UK made cones.



An Invitation to
Antonelli
Ingredients
for
Making
Ice Cream

Do you Know? - You Can Join Us Live - Truly ... well virtually...

On Thursday 25th March we are holding our first live presentation by our technical team, providing customers with an insight into our season highlights all featured in our new brochure. If you would like to join us at 11am on Thursday look out for our invitation email, or if you haven't received your invitation then email jonnathan.ireland@antonelli.co.uk with the subject SEASONAL HIGHLIGHTS. We hope you can join us. If you are unavailable at this time don't worry as we are recording the presentation so you can watch it at a later date, so just register your interest by email and we will send you a link.

Best wishes from us all *Mark Antonelli*

*PS. Did you notice what we did with our headings this issue?
Look out for the next issue to see if you can puzzle out the theme next time.*