









30 JUNE 2014



























Cork City Council









Ca Oifig Fiontair Áitiúil Local Enterprise Office

Welcome to the 2014 Cork & Kerry Food Forum event.



We are delighted to present our 2014 event to promote Cork and Kerry artisan food producers, this is the 5th food forum event by a partnership including the Local Enterprise Offices, Cork & Kerry; Cork County Council; Cork City Council; Kerry County Council; Bord Bia and leading Irish retailer SuperValu.

| 8.30am-10.30am | Trade Event in The Concert Hall. Strictly Trade Buyers. Open to SuperValu store owners and managers, Independent Retailers and Foodservices. | | |
|----------------------------|---|-------|--|
| 10.30am-12.15pm | Conference in the Millennium Hall: 'The Importance of Supporting Local Producers and Local Jobs' | | |
| 10.30-10.35am | Joe Burke, Local Enterprise Office South Cork - Welcome and Introduction. | | |
| 10.35-10.55am | Simon Coveney, T.D. Minister for Agriculture, Marine and Food - The Importance of the Irish Food Sector. | | |
| 10.55-11.15am | Aidan Cotter, CEO, Bord Bia - Ireland, A Changing Marketplace. | FRESH | |
| 11.15-11.35am | Martin Kelleher, Managing Director, SuperValu SuperValu Supporting Local. | PRODU | |
| 11.35-11.55am | Eamon Howell, Trading Director, SuperValu - SuperValu Supplier Partnerships | | |
| 11.55-12.15pm | Questions & Answers | | |
| 12.30pm-3.30pm | Open Event - The Largest Artisan Food Market, held in the Concert Hall | | |
| 1.35pm, 2.15pm & 3.05pm | | | |
| 1.10pm, 2.00pm & 2.40pm | Kiddies Activities: Patricia O'Flaherty from "A Touch of Magic" will provide some fun kiddies decorating cakes activities. | | |

SRL Sensory Food Experience Awards

Sensory Research Ltd, based at UCC, Cork will launch the inaugural SRL Sensory Food Experience Awards. The awards celebrate the kind of foods we all love to eat: interesting, authentic, great quality and value, and above all delicious. In its first year, SRL will award this honor to producers who push the boundaries in the sensory experience.

As well as an overall Sensory Experience Award, certificates will be given to winners in 3 categories: Frozen, Chilled and Ambient.

This award will assure consumers that they have found something exceptionally delicious that also delivers great quality and value, an overall 'Excellent Food Sensory Experience'.

Sensory Research Ltd, specialises in product understanding through the application of sensory and consumer research, providing industry with business and technical solutions for confident decision-making. The SRL's judges have many years' experience in food tasting and have gained a vast store of knowledge assessing food products for both national and international clients.

The SRL judges will apply this sensory experience and knowledge in judging the sensory quality of the products. A team of 5 judges will examine each product on the following criteria; Overall product concept, Appearance, Aroma, Texture, Flavour & Overall eating experience.

The sensory food experience is not just about the sense of taste and smell, as all five senses, sight, sound, smell, taste and touch are important.

For these awards we don't taste the products blind because, as well as assessing the smell and taste of the products, we are also very interested in the overall product concept and presentation.

These are important in connecting the product with the consumer and elucidating an emotional response in line with consumer expectations.

Awards:

- Three category awards for: Frozen, Chilled and Ambient.
- A certificate of food excellence will be awarded for each category winner. In addition an overall prize will be given, which will consist of a trophy etched with Cork Kerry Food Forum Food Sensory Experience Award 2014, sponsored by SRL (Sensory Research Ltd.) and a bursary award of €500 SRL consultancy.









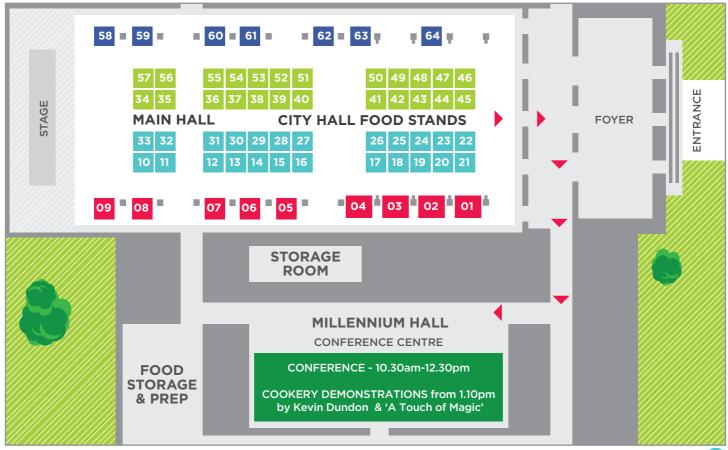
| Direc | ctory | Stand Colour Code | es: | CEPT ID 01-09 STAN | IENT CHILLED FROZEN D 10-33 STAND 34-57 STAND 62-68 |
|---------|--------------|---|---------|-----------------------|--|
| Туре | Stall Number | Company | Туре | Stall Number | Company |
| Concept | 1 | Healthy You Salads | Chilled | 35 | Ardsallgh Goats Cheese |
| Concept | 2 | KilLarney Toffee | Chilled | 36 | Mediterran Flavours |
| Concept | 3 | Hulberts Fine Foods | Chilled | 37 | On The Pigs Back |
| Concept | 4 | IASC Seafood | Chilled | 38 | Taste A Memory Foods |
| Concept | 5 | Kefare Foods | Chilled | 39 | Union Hall Smoked Seafood |
| Concept | 6 | Joe's FarM Vegetable Crisps | Chilled | 40 | West Cork Handmade Pies |
| Govt | 7 | Bord Bia | Chilled | 41 | Oncle Bob's Noodle Pots |
| Govt | 8 | Discover Ireland | Chilled | 42 | McCarthys Of Kanturk |
| Govt | 9 | CIT | Chilled | 43 | De Roiste Puddings |
| Ambient | 10 | Cookies of Character | Chilled | 44 | Sasta Sausages & Puddings |
| Ambient | 11 | O' Donnells Bakery Granola | Chilled | 45 | R & S Fine Foods |
| Ambient | 12 | Ballyhoura Apple Juice | Chilled | 46 | Ummera Smokehouse |
| Ambient | 13 | Blúiríní Blasta Teo - Little Dingle Food Co | Chilled | 47 | Yawl Bay Seafoods |
| Ambient | 14 | A Taste of Irish Spirit | Chilled | 48 | Kush Seafarms |
| Ambient | 15 | Rebelicious Gluten Free Cereals | Chilled | 49 | Carrigaline Farmhouse Cheese |
| Ambient | 16 | Baking Emporium | Chilled | 50 | Toirtini |
| Ambient | 17 | Wellness Baking and Tokaji Wine | Chilled | 51 | Wicked Desserts |
| Ambient | 18 | Irish Larder Company | Chilled | 52 | Clotilde's Compôte |
| Ambient | 19 | Cloudberry Bakery | Chilled | 53 | McCarthy's Natural Dairy |
| Ambient | 20 | Simplee Salt | Chilled | 54 | In for Lunch |
| Ambient | 21 | Harty's Chilli Jams | Chilled | 55 | Martina's Delicious Meals |
| Ambient | 22 | Irish Atlantic Seasalt | Chilled | 56 | Finders Foods |
| Ambient | 24 | Clinton Desserts | Chilled | 57 | Just Food Organic |
| Ambient | 25 | Heavens Cakes | Govt | 58 | UCC |
| Ambient | 26 | Chocolettes | Frozen | 59 | The Farmers Table |
| Ambient | 34 | Ballymaloe Country Relish | Frozen | 60 | Beara Seafoods |
| Ambient | 28 | Davids Chocolate | Frozen | 61 | Bitesize |
| Ambient | 29 | Mella's Fudge | Frozen | 62 | Brendan's Burritos |
| Ambient | 30 | O'Connaill Chocolates | Frozen | 63 | Fastnet Catch |
| Ambient | 31 | MILSEAN Chocolates | Frozen | 64 | Kinsale Gourmet Seafood Meals |
| Ambient | 32 | Dovinia Chocolates | Govt | STAGE | Local Enterprise Offices - Cork & Kerry |
| Ambient | 33 | Irish Bio Salt | Govt | STAGE | Cork & Kerry County Council / Cork City Council |
| Chilled | 34 | Durrus Cheese | Govt | STAGE | Teagasc |

Map

Stand Colour Codes:

CONCEPT STAND 01-09

AMBIENT STAND 10-33 CHILLED STAND 34-57 FROZEN STAND 62-68



The Food Academy Start Programme

The Local Enterprise Offices (LEOs), Bord Bia and SuperValu understand the importance of supporting artisan food producers within communities throughout Ireland. Across SuperValu's network of 223 stores, a large range of locally produced Irish products are stocked. The LEO's, Bord Bia and SuperValu actively assist the business development of artisan food producers and the Cork & Kerry Food Forum has given them the opportunity to showcase their products. In 2013, SuperValu, Bord Bia and the LEOs created the "Food Academy Start" Programme.

The Food Academy Start programme works with and nurtures artisan food producers through their journey from start up to obtaining their first retail listing with SuperValu. 'Food Academy' is currently working with over 200 producers throughout the country. The programme consists of intensive training, workshops and mentoring given by experienced food marketing consultants. As part of the programme, there is an opportunity for producers to pitch their products to local SuperValu representatives, obtain their feedback and secure a three month trial in their local SuperValu store.

In addition, the LEOs can assist food producers with capital, salary and marketing investment and Bord Bia can provide marketing grant, market information and export opportunities.

The following food companies participated in the new Food Academy Start Programme 2014 and were successful in going to trial with SuperValu. They are exhibiting at the event today, so take the opportunity to meet with them.

Oifig Fiontair Áitiúil Local Enterprise Office







Food companies successful in going to trial with SuperValu

| FOOD COMPANY | NAME | PRODUCT | |
|-------------------------|---------------------|--|--|
| Fastnet Catch | John Kearney | Gluten Free Breaded Fish Fillets | |
| West Cork Pies | Paul Phillips | Savoury Meat Pies | |
| A Taste of Irish Spirit | Betty Smith | Poitín Marmalade | |
| Davids Chocolate | David Shorten | Handmade Chocolate | |
| De Roiste Puddings | Jimmy Allen | Traditional Black & White Breakfast Puddings | |
| Bitesize | Jason Colbert | Sweet & Savoury Canapés | |
| Kinsale Gourmet | Owen O'Brien | Seafood Ready Meals | |
| Martina's Delicious | Derry Horgan | Seafood Ready Meals | |
| Clotilde Compôte | Clotilde Fitzgibbon | 100% Fruit Compotes | |
| The Farmers Table | Michael O'Riordan | Potato Skins | |
| Brendan's Burritos | Michael Currane | Mexican Burritos | |
| O'Donnells Bakery | Josie O'Donnell | Oven Roasted Muesli & Granola | |
| Irish BioSalt | John Thornton | Low Sodium Seasalt with Seaweed | |
| Cloudberry Bakery | Sam Harrison | Chocolate & Caramel Sauces | |











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