PIMPERNELWHARF

- CHEESE & FINE FOOD SPECIALISTS -

BRIE | PROSCIUTTO

SALAMI | **HALLOUMI**

GORGONZOLA | SPECK

PARMA | **GRANO PADANO**

MASCARPONE | BRESAOLA

SERRANO | **MOZZARELLA**

PARMESAN | PANCETTA

SALSICCIA | **GREEK FETA**

RICOTTA | MORTADELLA

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With an established history as continental cheese procurement specialists, the origins of Pimpernel Wharf can be traced back to the 1960s.

We are proud of our business and, more importantly, the service we offer to our customers:

- Unique and comprehensive cheese and continental meat procurement service solutions;
- Quality produce from all parts of the globe;
- Long established and extensive supplier relationships;
- Proven buying power providing low prices;
- An experienced technical team; and
- Reliable and efficient supply of fresh produce directly from the producers.

Our goal has always been to make cheese and continental meat procurement hassle free and great value, which is exactly what we do for our customers. As a result, we have grown to become market leaders with an unrivalled ability to supply mainstream and specialist cheeses and continental meats. We now supply a large part of the UK food industry, including major supermarket chains, high profile restaurants and national retailers.

Put simply, we know cheese and continental meat procurement.

"Our team is dedicated to 100% customer satisfaction."

OUR SERVICES

Our services include:
- Cheese consultancy and advice;
- Technical consulting;
- Compliance with food standards;
- Assistance with packaging;
- Logistics advice and implementation;
- Product delivery;
- Unique and bespoke integrated solutions.

Our approach
Our team ensure that your goods are ordered and delivered to the high standards which our customers have come to expect from us, ensuring 100% satisfaction. Our delivery system sees that your product is delivered direct from the manufacturer, thus eliminating the cost and delay of holding stock in the UK before onward shipping to customers. This provides for competitive pricing as well as our trademark first class service levels.

Why us?
- Proven to deliver competitive prices;
- Highest quality product;
- Wide range of products;
- Efficient and direct delivery;
- Longstanding relationship with producers: we know we can deliver;
- Value added services;
- Knowledge of products;
- Excellent technical capability;
- Experience and proven track record;
- Satisfied customers include major UK supermarkets.

"Our track record on reliable delivery and customer satisfaction is extraordinary."

Cheeses (opposite)

Baking Camembert
Dehydrated Cheese
Grana Padano Wedge
Parmesan Reggiano
Gorgonzola Dolce
Grated Parmesan Reggia
Brie Wedge
Gorgonzola Picanti
Hard Cheese Wedge
Buffalo Mozzarella
Grana Padano Grated
Italian Mozzarella Block

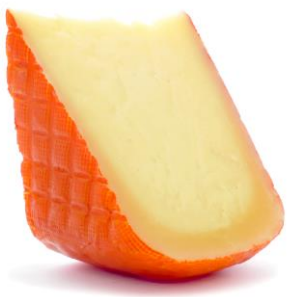
CHEESE

"We have an unrivalled ability to supply mainstream and specialist cheeses to the UK and international markets."

Cheeses (opposite)

Light Mozzarella Ball
Mascarpone Cheese
Mozzarella Ball
Mozzarella Bocconcini
Parmesan Reggiano Shaving
Parmesan Reggiano Wedge
Pecorino Romano Wedge
Ricotta Cheese
Idiazabal
Mahon
Manchego
Tetilla

"Our pedigree and knowledge of cheese is well established and we are a proven supplier of high quality continental cheeses to major international customers."



“Our 100% Cypriot halloumi is of the highest quality.”

HALLOUMI

Halloumi is a traditional Cypriot cheese product. This exquisite semi hard Cypriot cheese is made from sheep, goat and in some cases cow's milk. It is high in protein and calcium and, together with its other physical properties, is increasingly used as a meat substitute.

Halloumi is a wonderful cheese and is already highly popular in the UK, with its popularity also growing internationally. We expect this to continue and are ready to deliver a product with truly exceptional quality.

Vegan cheeses (opposite)

Vegan Gouda
Vegan Cheddar
Vegan White

Vegan Gouda
Vegan Cheddar
Vegan White

Vegan Mozzarella
Vegan Smoked Gouda
ParmVegano

Vegan Mozzarella
Vegan Cream Cheese
ParmVegano

VEGAN CHEESE

"We supply a diverse range of customers within the UK food industry, including high profile restaurants and major supermarkets and retailers."

Continental meats (opposite)

Bresaola	*Mortadella*	*Pancetta Magra*	*Prosciutto Cotto*
Prosciutto Crudo	*Salami*	*Salsiccia Piccante*	*Speck*
Chorizo	*Iberico*	*Parma*	*Serrano*

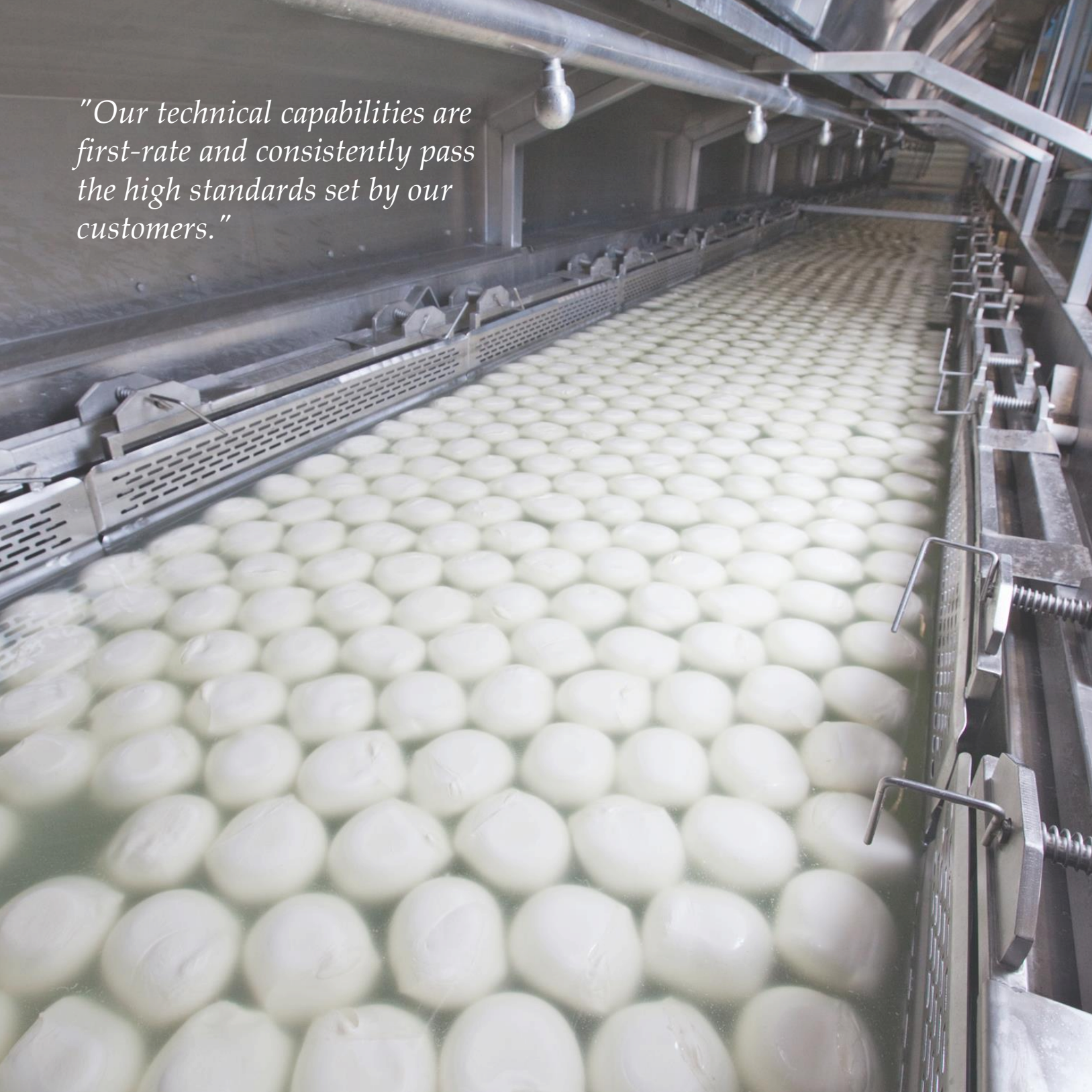
CONTINENTAL MEATS

"We have a wide range of acclaimed and innovative tapas products to offer."

Tapas (opposite)

Filled bacon rolls
Brie with chive
Salami with goat cheese
Cheese cubes
Coppa di Parma
Cream cheese with tomato
Chorizo rolls with cheddar
Cream cheese with papaya
Brie with filling
Brie with paprika and pepper
Rye bread
Serrano rolls

TAPAS



"Our technical capabilities are first-rate and consistently pass the high standards set by our customers."

TECHNICAL

Pimpernel Wharf's technical department works closely with suppliers and is accredited with all of the relevant qualifications. This ensures that customers specific requirements and highest expectations, when it comes to technical standards, are met.

We frequently receive positive feedback about our technical team and are rightly proud of this.

"Many blue chip customers rely on us to fulfil their food procurement requirements."

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