

From the Cornish Countryside to...

MAWS

FINE FOODS



...Your Perfect Scoop

Individual Theatre Ice Cream Tubs - 24 x 125ml



Strawberry
Vanilla
Chocolate

Honeycombe
Cornish Sea Salted
Caramel

4 Litre Ice Creams

Clotted Cream Vanilla
Premiere Clotted Vanilla Bean
Belgian Chocolate
Honeycomb
Cornish Sea Salted Caramel
Strawberry Clotted Cream
Mint Chocolate Crisp

5 Litre Ice Creams

White Chocolate & Raspberry
Blackcurrants & Cream
Banana Rumble

Napoli 5 Litre Ice Creams

Iced Latté	Rum & Raisin
Belgian Chocolate	Sea Salted Caramel
Clotted Cream Vanilla	Strawberry & Clotted Cream
Honeycombe	
Lemon Swirl	

Vanilla (Vegan) Ice Cream 2.4lt

Ice Cream Accessories

Tall Sprinkle Waffle Cone x 72
Café Curls x 300



2 Litre Sorbets

Lemon
Mango
Raspberry
Passionfruit
Pink Champagne
Elderflower
Blood Orange
Gin & Lemon

"Maws into your kitchen"

Summer on the plate!

BBQ & Grill

We do Korkers Sausages and Burgers, Grilling Cheeses, Salmon and Plant Based options.

Summer Favourites Whole Prawns & Seabass



Seasonal Sides & Sauces

perfect for boards and sandwiches.

Grilled Artichokes
Red Peppers Stuffed with cream cheese,
Gherkins, cornichons, pickled Hot peppers,
Sliced Jalapenos, sliced beetroot, BBQ sauces &
Mustards (*English, American, Dijon, Wholegrain*)

*'Heat & colour in every bite
ideal for bold summer flavours.'*

Crafted for the Season

Superior Breads for Summer Service



Floured Bap
(Vegan) 50 x 70g



Pretzel Burger Bun
(Vegan) x 42



Brioche Sub Rolls
18cm 40 x 85



Mini Brioche Sliders
(Plant Based) 60 x 30g



Half Baguette Stone Oven
25 x 140g



French Brioche Glazed Burger Bun
(Sliced) 48 x 70g



Rustic Baguettes 15 x 250g

La Fruitère® Frozen Fruit Puree's

Baking & Desserts: Use fruit purées in cakes, muffins, and brownies as a fat or egg substitute. They are also excellent for flavouring buttercream, creating fruit mousses, and as a filling in tarts and cakes.

Beverages: Blend purees into smoothies, milkshakes, or mix with sparkling water. They are ideal for crafting cocktails and mocktails.

Frozen Treats: Use as a base for homemade sorbets, ice creams, and popsicles.

Breakfast Boosters: Stir into Greek yogurt, oatmeal, or spread onto pancakes and waffles.

Sauces & Glazes: Use for meat marinades (e.g. mango for chicken) or as a reduction sauce for plated desserts.

Key Benefits

Consistency: Unlike fresh fruit, purees offer a consistent, year-round flavour profile

Shelf-stable: Easy to store and immediately ready for use, reducing prep time.

Healthy Alternative: Acts as a fat substitute and introduces high-fibre nutrition to recipes.

Flavour Intensity: Brings intense flavour, colour and aroma to products without adding extra moisture, making them ideal for specialized pastry items.

Available Now from Maws !!!!
Ask your Sales Manager for the full La Fruitère range and current pricing.

*Professional fruit.
Professional results.*



Asian Cuisine *Ingredients & Authenticity*

A Legacy of Flavour in Every Drop.

For years, we've traversed the vibrant markets of Asia to bring you a range that balances tradition with modern kitchen demands. These ingredients have been meticulously tweaked to ensure they offer the exact punch, aroma, and texture that discerning chefs require. From foundational soy sauces to specialty ferments, discover the secret to elevating your menu.