










nicholson fine foods

Leading innovation and excellence in cuisine



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Nicholson Fine Foods is an artisan food company that creates and develops an eclectic range of innovative food products for professional chefs and home cooks.

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About Nicholson Fine Foods

Peter Nicholson began the operations of Nicholson Fine Foods in 2002 from a modern purpose built factory based in Yamba NSW. The town is located between two of Australia's fastest growing markets, Sydney and the Brisbane / Gold Coast region.

The company specialises in the research, design, formulation and production of niche market high quality specialty foods for retail, food service and manufacturing industries.

The current sales profile of the company's ranges spread across Australia, New Zealand, Singapore, Hong Kong and the United Kingdom.

All product design and formulation comes from Peter's experience as a chef, career tertiary qualifications in Food Technology, Hospitality, business management and a life time of world travel.

Where possible the company enters its ranges of products into industry competitions. Results of these competitions are used to highlight and confirm quality to customers and consumers. They are also used in marketing and promotional activities.

The company makes strategic investments in its social, economic and environmental performance indicators in local, regional and national settings. We are one of the few food manufacturing companies in Australia to commit to running all our operations on 100% Green electricity.

Niche market product design using natural ingredients and innovation which offer consumers truly memorable food experiences are the key drivers of Nicholson Fine Foods.

The company mission statement puts everything in context.

**Apply Creativity + Innovation + Passion
To Fine Ingredients + Relationships
Add Honesty + Integrity + Commitment
Result A strong business with great products**

Thankyou for you consideration and time.

With kind regards,

Peter Nicholson
CEO Nicholson Fine Foods Australia



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Company Timeline

2002

- Nicholson Fine Foods begins operations in Yamba, New South Wales
- Launch Chocolate Soufflé product at Brisbane Fine Food Trade Show

2003

- Ocean Trout and Atlantic Salmon Caviar production begins
- Belgian Chocolate Mousse Classic Chocolate begins production
- Design and commence production of Essence of Hibiscus Flowers

2004

- Win category prize Innovation Awards for Northern Rivers. Product Belgian Chocolate Mousse

2005

- Design and begin production on Belgian Chocolate Mousse White Chocolate
- Design and begin production on Spiced Black Cherries and Dessert Cherries product range.

2006

- Win Grand Champion award Royal Sydney Show Italian Style Sweet Black Cherry Vinegar. Product judged best at show from 9500 products

2007

- Finalist Presidents Medal R.A.S. Meet with Australian Prime Minister John Howard at awards presentation.
- Belgian Chocolate Mousse White Chocolate wins Reserve Champion trophy Royal Hobart Fine Food awards
- Italian style Blood Plum Finishing Vinegar wins Champion trophy at Royal Hobart Fine Food awards
- Company wins a total of 7 gold 6 Silver and 2 Bronze medals in industry competitions

2008

- Essence of Hibiscus Flowers wins Champion trophy at Royal Hobart Fine Food awards
- Design and begin production of Mango, hibiscus and raspberry finishing vinegars
- Company wins a total of 7 gold 7 Silver and 5 Bronze medals in industry competitions
- 2009
- Design and begin production of BioBurger – whole food 4 whole life

2009

- Win Highly Commended sustainable manufacturing award, Australian Food Challenge 2009
- Company wins a total of 8 gold 8 Silver and 10 Bronze medals in industry competitions

2010 to date

- Euro Style Spiced Beetroot Finishing Vinegar wins two National Champion Trophies and a Gold Medal at the Sydney Royal
- First international show results, 4 Gold Medals Great Taste Awards, London UK.
- Win Major category trophy Soups and Prepared Foods award, Australian Food Challenge
- Italian style Blood Plum Finishing Vinegar wins Champion trophy at Royal Hobart Fine Food awards



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National and International Awards 2010

Nicholson Fine Foods is pleased to announce the following competition results for the retail and foodservice product ranges. These results give great confidence for the future of Nicholson Fine Foods and its unique range of products in Australia and Internationally.

SYDNEY ROYAL 2010 NATIONAL

Champion Trophy Regional Food Product

- Euro Style Spiced Beetroot Finishing Vinegar

National Champion Trophy Savoury Food Product

- Euro Style Spiced Beetroot Finishing Vinegar

Silver Medal

- Italian Style Blood Plum Finishing Vinegar

Bronze Medal

- Italian Style Sweet Black Cherry Vinegar
- Golden Orange Balsamic
- BioBurger whole food 4 whole life

ROYAL HOBART FINE FOOD 2010

National Champion Trophy

- Italian Style Blood Plum Finishing Vinegar

Gold Medal

- Euro Style Spiced Beetroot Finishing Vinegar
- Italian Style Blood Plum Finishing Vinegar
- Italian Style Sweet Black Cherry Vinegar
- Golden Orange Balsamic
- Essence of Hibiscus Flowers
- Belgian White Chocolate Mousse
- Belgian White Christmas Mousse
- Belgian Classic Chocolate Mousse
- Swiss Dark Chocolate Mousse

Silver Medal

- Summer Mango Finishing Vinegar
- Raspberry Passion
- Northern Rivers BBQ Essence

GREAT TASTE AWARDS. LONDON, UNITED KINGDOM 2010

Gold Medal

- Euro Style Spiced Beetroot Finishing Vinegar
- Italian Style Sweet Black Cherry Vinegar
- Summer Mango Finishing Vinegar
- Essence of Wild Hibiscus

AUSTRALIAN FOOD CHALLENGE AWARDS 2010

Winner Category Soups and Prepared Foods

- Euro Style Spiced Beetroot Finishing Vinegar

ROYAL QUEENSLAND SHOW DAIRY COMPETITION 2010

Gold Medal

- Swiss Dark Chocolate Mousse

Silver medal

- Belgian Classic Chocolate Mousse

Bronze Medal

- Belgian White Chocolate Mousse
- Belgian White Christmas Mousse

Previous years results are available from

www.nicholsonfinefoods.com.au



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Belgian Chocolate Mousse



Description

These wonderful multi award winning dessert mousses are certified egg and gluten free. Simple to make, just add water, stir for 60 second and fold through your choice of dairy, either thickened cream, Greek style yoghurt or ricotta cheese. They make a great pantry staple just waiting for the special dinner party, family function or a gourmet treat.

One pack makes approximately 700mls or enough for 6 serves.

Serving

The mousse flavours need a couple of hours to integrate, however it can be eaten straight away if you can't wait. It can also be frozen and served as icecream or half frozen as an Italian style "Semi Fredo"

When serving, accompany the mousse or semi fredo with fresh or poached fruits and a special biscuit to garnish.

Alternatives

Substitute cream for thick natural yoghurt, ricotta cheese or soy cream substitutes See recipe card inside pack.

Contents

Cane sugar, cocoa powder, Belgian couverture milk chocolate (sugar, cocoa mass, cocoa butter, whole milk powder, Emulsifier: Soya lecithin, Flavour vanillin) corn starch, natural vanilla

Environment

Nicholson Fine Foods is powered by 100% renewable GreenPower and is a green values company



Sample Recipes For Belgian Chocolate Mousse

CHOCOLATE AND APRICOT WONTON STACK

Ingredients

- Wonton wrappers
- Cinnamon and nutmeg castor sugar.
- Australian dried apricots soaked overnight in cold water.
- 500gms sugar, 1 lemon zested and juiced for each kg of apricots
- Prepared mousse, as per standard recipe.

Method

- Gently poach soaked apricots in lemon sugar syrup until tender (20 min) then allow cooling.
- Deep fry wonton wrappers, drain on paper. Dredge in spiced sugar and store in airtight container.
- Assemble stack by piping some mousse onto the centre of the plate.
- Top with a wonton wrapper.
- Place an apricot on top and top with a wrapper.
- Pipe some mousse on top and top with a wrapper
- Top with an apricot and a half strawberry
- Use the apricot syrup to decorate the plate.
- Pistachio praline could also be used for a garnish.

WHITE CHOCOLATE AND RASPBERRY SEMI FREDO

Method

Wet and line a pudding bowl with plastic wrap. Make up the white chocolate mousse and fold through a cup full of frozen raspberries per litre of mousse. Fill into the pudding bowl cover with plastic and freeze.

To serve.

Un-mould the ice-cream and place onto a cutting board Cut thick wedges and place onto a serving plate. Accompany the semi fredo with a raspberry sauce and Italian biscotti Garnish with icing sugar and a herb sprig or flower.



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Belgian Chocolate Mousse

Having fun ! with your Belgian Chocolate Mousse

- Pipe mousse into glasses and top with crushed strawberries
- Make the ultimate Belgian chocolate Tira mi su by using the Nicholson's recipe.
- Pipe mousse into the bottom of an ice-cream cone and top with a ball of ice-cream.
- Crush amoretti biscuits, add melted butter, mix well and press into muffin tins, cool to harden and fill with mousse. Garnish with cream and fruit.
- Buy or make profiteroles and fill with mousse, dip in melted chocolate to garnish.
- Fill into prepared chocolate cups and top with berries.
- Use as part of a chocolate banana split.
- Make the ultimate chocolate thick shake with milk, mousse powder, ice-cream and a marshmallow.
- Use as a filling for chocolate pancakes.
- Flood over a sponge cake to make a chocolate mousse cake.
- Use sponge pieces soaked in amaretto, chocolate mousse, berries, and whipped cream to create a trifle to die for.

In store tasting

Tasting order: White Chocolate, Classic Chocolate, Swiss dark.

If mousse is made up in store then make a couple days prior to tasting for best flavour and texture.





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Belgian Chocolate Mousse

It's the simple way to entertain.

Just like having a chef in your kitchen!

Available in

Classic chocolate

White chocolate

Swiss dark

White Christmas

Certified Egg and Gluten Free

Just add water stir for 60 seconds

Then fold through whipped cream yoghurt or ricotta

Winner of National Champion trophy

Many Gold Silver and Bronze Medals

See the recipe videos on youtube or

www.nicholsonfinefoods.com.au

Print copies of pages to use as in store information flyers



www.nicholsonfinefoods.com.au



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Finishing Vinegars



Description

These wonderful vinegars have balanced acidity with full natural fruit flavour. They are designed to be used at the end of cooking, to dress, garnish and season food. They have a slightly thick texture so when used; they cling to foods and can be used for plate swirl garnishing. This means when dressing a salad you no longer need to use oil to balance the acidity or add texture of a dressing. Just do as the label suggests and Splash it on!

Italian Style Sweet Black Cherry Vinegar

Beautiful complex fruit flavours. Uses include: dressings, deglazing, pouring over seasoning for meats. Great with fresh goats cheese, berries, yoghurt, ice creams. National Champion Sydney Royal Show 2006 Gold Medals Melbourne, Hobart and Sydney Royal shows 2008, 2009 and 2010

Italian Style Blood Plum Finishing Vinegar

Beautiful complex plum flavours. Uses include: dressings, deglazing, pouring over seasoning for meats. Great with fresh goat's cheese, berries, yoghurt, ice creams. National Champion Royal Hobart Fine Food Shows 2008 and 2010. Gold medals in Melbourne, Hobart and Sydney Royal shows 2008, 2009 and 2010

Summer Mango Finishing Vinegar

Beautiful fruit flavours balanced with sugar and acid. Lovely soft mouth feel and coating texture. Ideal with sweet meats like chicken, turkey, ham, lamb pork and seafood. Gold Medals Melbourne, Hobart and Sydney Royal shows 2008, 2009 and 2010



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Finishing Vinegars

Euro Style Spiced Beetroot Finishing Vinegar

This shows a wonderful spiced earthiness, with elegant beetroot flavours. Spectacular salad dressing and splashed on cooked meats and cheeses.

Gold Medal Sydney Royal 2009, Royal Hobart Fine Food show 2009 and 2010

Spiced Raspberry Finishing Vinegar

Full flavoured raspberries and subtle spice combine to create a wonderful sweet sour flavour with combines well with sweet meats like pork, chicken, ham, lamb and turkey. It can also be used with summer berries and dairy desserts.

Hibiscus Flower Finishing Vinegar

All the best flavours of hibiscus flowers are refined into this distinctive vinegar. It combines well with sweet meats like pork, chicken, ham, lamb and turkey. It can also be used with summer salads and grilled seafood.

In store tasting

Use baby spinach leave for dipping into the vinegars Taste from lightest colour to the darkest eg, Hibiscus first to Blood plum last.





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Finishing Vinegars

HOW CAN I USE THEM IN MY SUMMER COOKING?

Sweet Black Cherry.

Drizzle over

- Your favourite salad or even summer berries
- your favourite pasta or risotto dishes
- roasted vegetables
- roasted meats like chicken, lamb and pork

Blood Plum.

Drizzle over

- Your favourite salad or even summer berries
- Grilled steaks like rib eye or rump, its sublime, a simple steak will never be the same!
- your favourite pasta or risotto dishes
- roasted vegetables
- roasted meats like chicken, lamb and pork

Summer Mango or Euro Style Spiced Beetroot Finishing Vinegar

Drizzle over

- Your favourite salad, including avocado
- your favourite pasta or risotto dishes with seafood or chicken
- roasted meats like chicken, lamb and pork
- finish stir fry dishes like chicken, seafood, tofu or pork
- fried rice
- fish and chips!
- Stir through mayonnaise for an interesting sauce.

Spiced Raspberry or Hibiscus Flower finishing Vinegar

Drizzle over

- Baked figs and prosciutto ham
- roasted meats like chicken, lamb, duck and pork
- grilled steaks of pork, lamb or ham.

Winner of National Champion trophies and many Gold, Silver and Bronze Medals
Video More info and recipes at www.nicholsonfinefoods.com.au

Print copies of pages to use as in store information flyers



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Essence Sauces



HIBISCUS FLOWERS

Description

12 flowers in beautiful vanilla sweet/sour syrup.

The flavours of the Hibiscus are hints of plum, raspberry, rhubarb and watermelon

Use

Pour the syrup and place a flower in a glass of sparkling wine or even a gin or vodka and tonic. Use the syrup and flowers to garnish sweet roasted meats like duck, chicken, lamb or pork. The flowers and syrup also work well with desserts including chocolate mousse and fresh fruits.

RASPBERRY PASSION..

Pour on anything or anyone you love!

Description

Made with the finest raspberries, vanilla and Grand Marnier

Use

Pour the sauce on desserts, cake, pan cakes, Greek yoghurt.



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Essence Sauces

NORTHERN RIVERS BBQ ESSENCE

Description

This sauce has a sublime blend of east meets west flavours which is totally addictive.

Use

The sauce can be used as a pour over, dipper, marinade, baste and stir fry additive.

Recipes

Try marinating salmon fillets with a light coating of the sauce for 24 hours then grill or bake for 10 minutes. While the salmon is cooking stir fry bok choy, spring onions and red capsicum and finish with the BBQ essence and some chopped coriander. Plate the stir fry vegetables and present the salmon on top. Serve with lemon or lime. This recipe can also be used with lamb back strap with great success.

Video www.nicholsonfinefoods.com.au

In store tasting

This should be the last taste offered due to its strong flavour. Best offer on a plastic spoon. Flavours of tomato, paprika, cinnamon, celery seeds, cumin, white pepper and chilli become evident as the flavour develops on the palate.





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BioBurger™ Whole Food 4 Whole Life



Nicholson Fine Foods

Developed the Bio Burger in response to a need we saw in the market for a product that takes ownership of the full consequences of growing, manufacturing, retailing and consuming.

Growing

Almost all (95%) of the ingredients are from biodynamic or organic farming systems. This minimises the impact on the environment.

Manufacturing.

The manufacturing of this product takes place in a factory that buys 100% renewable Green Power sourced from hydro, wind and solar generators. Currently the only food manufacturer in Australia to do so.

The packaging components are

Outer wrap.

- Made from 100% chlorine and acid free recycled paper and is recyclable
- Printed with vegetable based inks
- Secured with staples not petrochemical glues

Box

- Made from farmed bamboo pulp that is Euro standard certified compostable

Inner bag.

- Made from LDPE recyclable plastic



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BioBurger™

Whole Food 4 Whole Life

Retailing environment

- Doesn't require refrigeration
- Has a long stable shelf life
- Has funky tribal artwork and is stackable in store
- Has full consumer information panels including package disposal hints and usage ideas.

Consumer

The consumer is able to eat a healthy, natural, tasty and versatile food product based on whole foods farmed in a sustainable biodynamic or organic system.

- Either Vegan, Vegetarian or Non vegetarian
- Recyclable and compostable packaging
- Gluten Free ingredients only
- Egg free
- Soy Free
- No genetically modified ingredients
- Low sodium
- Low sugar
- Low GI
- High in insoluble dietary fibre

Simple to make

Just add hot water cook and serve

Or add hot water and grated vegetables cook and serve

Or add hot water, grated vegetables and dairy products, cook and serve

Or add hot water, grated vegetables and minced meat, cook and serve



BioBurger™ Recipe Formulas

FORMULA 1 LAMB AND RAISIN

1 part Bio Burger eg 1kg + 1 litre +600gms + 100gms + 200gms + 100gms = 3kgs
1 part boiling water
0.6 part minced lamb
0.1 part chopped green herbs (mint, parsley, coriander)
0.2 part dried seedless raisins
0.1 part nuts or seeds (pine nuts, hazelnuts, sesame seeds, pumpkin seeds)
season with salt or soy sauce to taste

Method

Pour boiling water over bio burger and raisins then mix well until fully absorbed. Cover and stand for 20 minutes Add minced lamb and chopped green herbs Mix well for 5 minutes until fully blended. Form into shapes and cook on grill, deep fry or bake. Cool and or cook

FORMULA 2 PORK AND APPLE

1 part Bio Burger
1 part boiling water
0.6 part minced pork
0.1 part chopped green herbs (dill, parsley, coriander)
0.3 part grated apple
season with salt or soy sauce to taste

Method

Pour boiling water over bio burger then mix well until fully absorbed. Cover and stand for 20 minutes Add minced pork, grated apple and chopped green herbs Mix well for 5 minutes until fully blended. Form into shapes and cook on grill, deep fry or bake. Cool and or cook

FORMULA 3 TURKEY AND CRANBERRY

1 part Bio Burger
1 part boiling water
0.6 part minced turkey
0.1 part chopped green herbs (mint, parsley, coriander) .2 part dried cranberry pieces .
1 part dried currants
season with salt or soy sauce to taste

Method

Pour boiling water over bio burger, currants and cranberry pieces then mix well until fully absorbed. Cover and stand for 20 minutes Add minced turkey and chopped green herbs. Mix well for 5 minutes until fully blended. Form into shapes and cook on grill, deep fry or bake. Cool and or cook



FORMULA 4 CHICKEN, BACON AND LEMON

1 part Bio Burger
1 part boiling water
0.6 part minced chicken
0.1 part chopped green herbs (mint, parsley, coriander)
0.2 part minced bacon
0.1 part minced lemon
season with salt or soy sauce to taste

Method

Pour boiling water over bio burger then mix well until fully absorbed. Cover and stand for 20 minutes Add minced chicken, bacon, lemon and chopped green herbs Mix well for 5 minutes until fully blended. Form into shapes and package

FORMULA 5 VEGETARIAN BURGERS OR SAUSAGES

1 part Bio Burger
1 part boiling water
0.6 part grated raw sweet potato
0.1 part chopped green herbs (mint, parsley, coriander)
0.1 part grated cheese
0.1 part beaten egg
Season with salt or soy sauce to taste

Method

Pour boiling water over bio burger then mix well until fully absorbed. Cover and stand for 20 minutes Add grated sweet potato, cheese and chopped green herbs Mix well for 5 minutes until fully blended. Add egg and mix well again Form into shapes and cook on grill, deep fry or bake.

FORMULA 6 VEGAN BURGERS OR SAUSAGES

1 part Bio Burger
1 part boiling water
0.6 part grated raw sweet potato
0.1 part chopped green herbs (mint, parsley, coriander)
0.1 part grated carrot
0.1 part crumbled hard tofu
season with salt or soy sauce to taste

Method

Pour boiling water over bio burger then mix well until fully absorbed. Cover and stand for 20 minutes Add grated sweet potato, tofu, carrot and chopped green herbs Mix well for 5 minutes until fully blended. Form into shapes and cook on grill, deep fry or bake. Cool and or cook

Video www.nicholsonfinefoods.com.au

In store tasting

Ideally cooked on a sandwich press grill. Make individual mini patties or one large pattie and cut into pieces Serve with BBQ sauce.



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Using this manual.

- Print copies of pages to use as in store information flyers
- Use to inform and train staff
- Use hints when doing in store tastings
- Further information please call Nicholson Fine Foods +61 2 66463191



P.O. Box 423, Yamba, NSW, 2464, Australia

T +61 2 6646 3191 | F +61 2 6646 3191

General Information: peter@nicholsonfinefoods.com.au

Sales and Support: peter@nicholsonfinefoods.com.au



www.nicholsonfinefoods.com.au