

A person's hands are shown from the top, sifting a fine white powder (likely flour) into a dark bowl. The powder is captured mid-air, creating a dense, shimmering cloud. In the foreground, a wooden surface holds a pile of the sifted powder, a whisk, a bowl of eggs, and a brown paper bag. The word "WISK" is overlaid in large, stylized, metallic letters across the center of the image.

# WISK

We care deeply where an  
ingredient is from - but we get most  
excited about the places it can take you



## OUR STORY

Vestey Holdings Ltd, a fourth generation family business, has been in the food business for 125 years. Vestey is now beginning a new chapter with the creation of WISK which will bring the distribution of fine foods to a new level.

Vestey has always been a pioneer of new ways to source and distribute food and WISK continues this tradition, feeding your imagination, finding unusual variants, supporting specialities and sourcing the products you never knew you could get. Inspiration can come from anywhere but, wherever you are, we will make sure it finds its way to you.

At WISK we recognise the responsibilities we have towards environmental sustainability and societal impact, and together with our fantastic team we are striving for the highest standards of social and environmental performance.

Food and social interaction are deeply entwined in human psyche. Food brings people together and each finished dish is testament to the team needed to create it. WISK will bring together passionate producers and exacting chefs across the world.

## OUR SERVICES

- Supply of trusted quality products
- Quality assurance
- Multinational food expertise
- Multinational sales expertise
- Multinational distribution expertise
- Provide exclusive transformation services such as meat cutting and processing

*Let's collaborate and create incredible things.*

*With Warm Regards,*  
**THE WISK TEAM**



## WE BELIEVE IN

### CREATIVE EXPRESSION

Fine food isn't functional, it's art. We empower chefs to be creative. The produce we sell fuels ambition & sparks creativity. We care deeply about where an ingredient is from - but we get most excited about the places it can take you!

### VARIETY & CHOICE

Alongside essential produce, we're dedicated to sharing the unusual, the speciality & the exclusive. Our offer never stands still - it always feels fresh & reflects the best of the seasons & the latest discoveries we've made.

### INCLUSIVITY

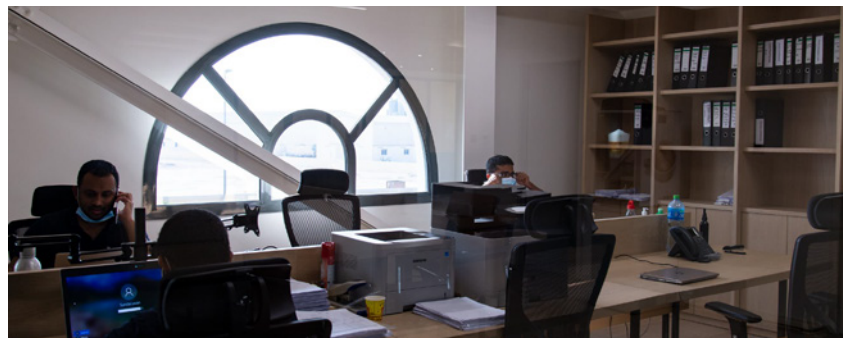
We're part of a contemporary new wave, free from establishment & top down rules. We look beyond the world's traditional culinary centres & share the very finest produce with anyone who steps forward to do it justice.

### CLOSE RELATIONSHIPS

We work hard to build close relationships & rapport with our customers. By getting to know their philosophy, their style & their customers. We hire those who engage with chefs, enthuse about food and understand the reality of life in the kitchen.

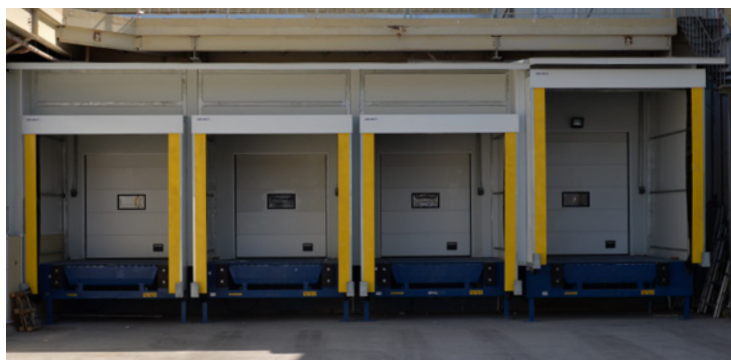
### FOOD, NOT LOGISTICS

With decades of experience in kitchens, we realise that efficiency & dependability counts. But we stand for much more. That's why we don't refer to ourselves as importers or distributors or spend time communicating generic traits of quality or speed. We're a pantry, a provider, a circle of passionate producers & exacting Chefs. We're at home in the heat & speak the expressive language of food, confident in our passion & generous with our knowledge.



# OFFICE

# WAREHOUSE





# MARKETING

Catalogues



General Catalogue



Fresh Seafood Catalogue



Fruits and Vegetables Catalogue

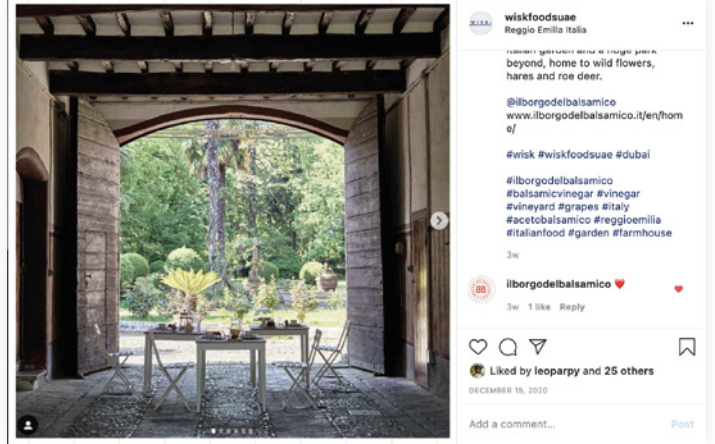
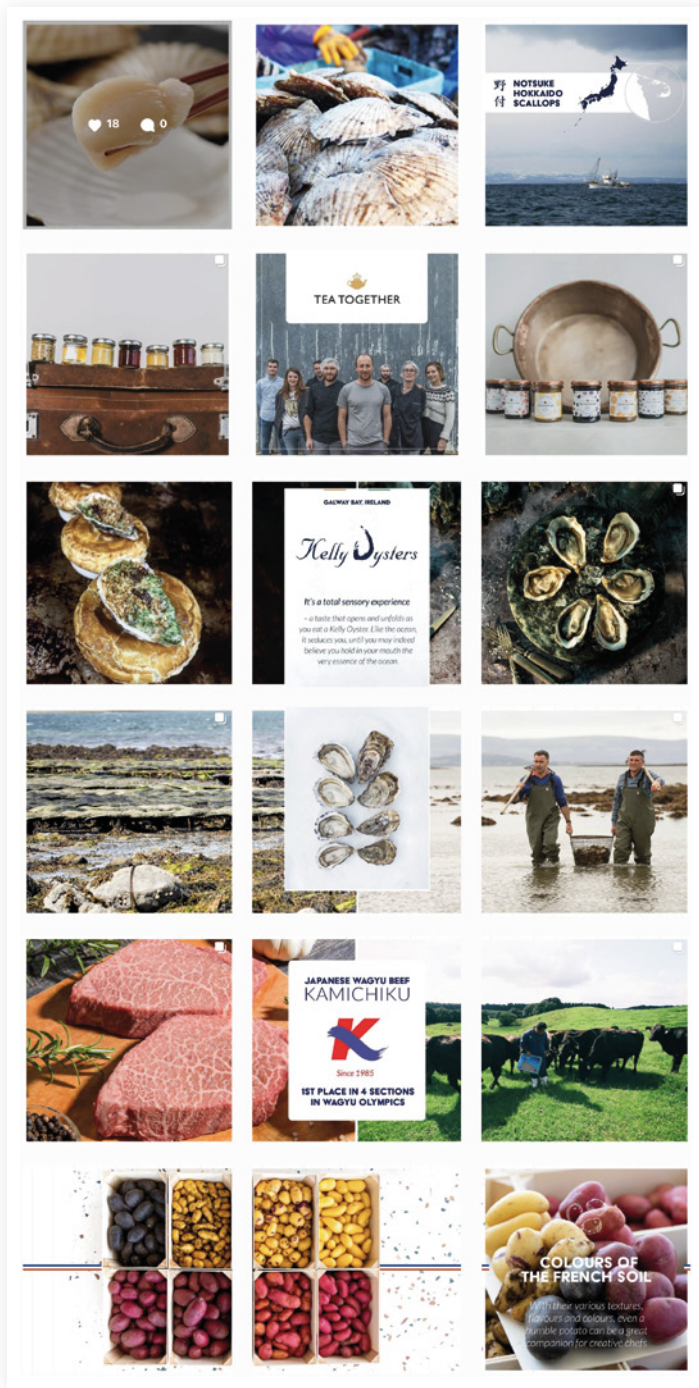


Japanese Catalogue




# MARKETING

## Social Media




# MARKETING

Brochures




## ARTISANAL TRUFFLE CHEESE SELECTION

*The perfect pairing for the winter season*




The season of the winter truffle (tuber melanosporum) is here! This selection will allow you to taste the flavours and textures of cheeses from different origins paired with truffle.




**SERVING TIPS**

For the best tasting experience start with the softness of the Brie. Move to the creaminess of the Camembert followed by the smooth St Felicien. Finish with the firmness of the Pecorino.


Make sure to take these cheeses out of the fridge 30 minutes before serving to release the full aroma and have the optimal taste.

**CAMEMBERT AUX TRUFFES** 


The Black Truffle stuffed Camembert is the result of combining two legends of the french gastronomy, two summits of taste and aromatic richness - Camembert and the real Black Winter Truffle "Tuber Melanosporum". The camembert is chosen lightly matured to compliment the Tuber Melanosporum elegant taste and length.

**SAINT FELICIEAN AUX TRUFFES** 


The Saint Felicien has its roots in the Ardèche region. It is enriched with cream for a smoother texture. It is only natural to get some black truffle from the neighbouring Drome region to stuff this cheese in autumn and winter season.

**BRIE AUX TRUFFES** 


The most well known cheese for Christmas. The brie is chosen lightly matured to balance well the delicate flavour of Tuber Melanosporum's elegant taste.

**THE PECORINO MOLITERNO AUX TRUFFES** 

Excellent combination of the Pecorino and the black truffle. The truffles are added during the maturation of cheese to get this marbled effect. During the maturation, the Moliterno is turned and coated with olive oil. The taste is powerful and long therefore it should be tasted as the last one from the selection.



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**SEASONAL HIGHLIGHTS**  
**NOVEMBER**  
*The time of year when the refreshing smells of citrus start to surround European villages*

The unparalleled taste, juiciness and amazing fragrance of these citrus come from the Mediterranean climate. The perfect ripening process is achieved due to the ideal weather conditions and great temperature difference between day and night

Buddha Hand, Morocco/Israel



Yellow Yuzu Lemon, Spain



Clementine, Spain



Finger Lime, Spain



Loquat (Nefle), Spain



Cime di Rapa, Italy



Khaki Persimmon, Spain



Terna Artichokes, Italy



Puntarelle, Italy



Terna Artichokes, Italy



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**CITRUSES**  
*in season*

- Finger Lime *France*
- Clementine *Soculente, Spain*
- Clementine with leaves *Spain*
- Clementine with leaves *Corsica France*
- Combawa *Morocco*
- Buddha Hand *Morocco/Israel*
- Yellow Yuzu Lemon *Spain*
- Bergamote *Italy*
- Meyer lemon *Morocco*
- Cedrat lemon *Italy*
- Limequat *Israel*

**OTHER FRUITS & VEG**  
*in season*

- Loquat (Nefle) *Spain*
- Red love Apple (red flesh) *Pointet, France*
- Annurca Apple *Italy*
- Martin Sec Pear *Italy*
- Khaki Persimmon *Spain*
- Kiwi *Italy*
- Chantenay Heirloom Carrots *UK*
- Terna Artichokes *Italy*
- Radichio Tradivo *Italy*
- Cime di Rapa *Italy*
- Puntarelle *Italy*



# MARKETING

## Brochures



### IL BORGO DEL BALSAMICO

Balsamic vinegar and extra virgin olive oil



**SINGLE-DOSE**

**Perfectly sealed**  
No leakage and aroma dispersion thanks to the perfectly sealed single-dose packaging.

**Easy and hygienic**  
Fold and squeeze the bag to release its liquid. One time touch - the safest way to enjoy great taste during pandemic.

**Cost effective and presentable**  
Great solution for not throwing away or giving your guests used bottle of liquid. Simple and very presentable.

**Portable**  
Every single-dose bag measures 55\*70mm and it's perfect for takeaway usage.







**ORANGE LABEL CONDIMENTO DEL BORGO BALSAMIC VINEGAR**  
Single-Dose

This medium-aged condiment is best suited for pasta dishes, sauces made from greens or vegetables, and risottos. Perfect with meat and grilled vegetables. Produced from acidified grape-must that has been concentrated by evaporation.

**ABOUT IL BORGO DEL BALSAMICO**

Il Borgo del Balsamico is a place of peace where the ancient stones and landscape of Italy speak of an long history. The vinegar making process takes place in secluded areas, far from inquisitive eyes. Here the seasons passing and the natural temperature variations give a unique contribution about the gradual formation of this dark nectar.

Il Borgo del Balsamico vinegar-making concern boasts many ancient barrels passed down to us from noble families that once lived in the provinces of Reggio Emilia and Modena. This precious liquid is laid down to age in barrels of French oak. The wooden casks gradually release their precious bouquets, helping us in the painstaking task of preparing top-quality products. Made only from the best raw materials and presented with exquisite taste, the final product brings to the table the echoes of an ancient tradition.




**THE EXTRA VIRGIN OLIVE OIL**  
Single-Dose

This extra-virgin olive oil is 100% Made in Italy. The cold extraction allows the green and healthy olives to preserve their organoleptic and olfactory characteristics. The harmony between bitter and spicy tastes reveals a high presence of polyphenols.



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## FRESH CHEESE AND COCONUT TART

Preparation time 25 minutes
Baking time 1 hour
Good for 6 people

**INGREDIENTS**

*For the dough*


- 3cl of **milk**
- 1 teaspoon of **baker's yeast**
- 250g of **flour**
- 40g of **sugar**
- 1 pinch of **salt**
- 1 **egg**
- 100g of **butter**

*For the garnish*


- 400g of **fresh cheese**
- 100g of **grated coconut**
- 3 **eggs**
- 100g of **white sugar**
- zest of 1 **lime**

**PREPARATION**

1. Prepare the mix dough the baker's yeast in the warm milk and leave on the side for 10 m. Pour the flour in a bowl and mix the sugar and salt. Make a well of flour, pour in the whipped egg, the milk with baker's yeast and the smooth butter. Knead the dough homogeneously (if needed add a little flour or warm water) then make a bowl. Cover and leave in a warm place during 45 minutes.
2. Flatten the dough and roll out in a fourtierre mold or a mold with high side. Let the dough rest.
3. Pre heat the oven at 165 degrees (th 5/6). Prepare the garnish/ in a bowl, whip the eggs with the sugar until you get a frothy dough then add the fresh cheese, the grated coconut and the lime zest. Mix well and pour on the dough.
4. Put the tart in the oven. After 15 mn turned down the temperature of the oven to 140°C (th 4/5) and carry on the cooking for 40 min. Let cool down in the switch off oven, then put the tart in the fridge for 4-hours. Served fresh. You may grate some coconut on top of the tart.



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# EVENTS







WISK®  
ESTABLISHED IN 1987

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