



EUROSTAR

COMMODITIES



Your trusted partner for quality ingredients



Since 1994, we've supplied the finest commodities and ingredients to our loyal and quality-conscious customers.

Covering food manufacturing, wholesale, foodservice, ethnic and retail markets, our quality collection of products is sourced worldwide and comes direct from the very best suppliers and producers.

Recognising the increasing need for high quality gluten free food products, we've invested significantly in a new Yorkshire manufacturing facility allowing production of gluten free flours in a safe and allergen free environment.

We are the first UK manufacturer to create, and bring to market a range of gluten free, clean label, chapati flours. This is a breakthrough product that has enabled people who have gone without bread for years to have the freedom to eat what they want. This product was awarded a great taste award in 2021.

Whatever your requirements, we're here to help fulfil them. Our products are available to purchase in bulk – in 10, 15, 16, 20 or 25kg bags and for foodservice, wholesale and retail, we stock pre-packaged ranges in sizes 500g to 5kg for optimum convenience.

Eurostar Commodities YOUR TRUSTED INGREDIENTS PARTNER

Here at Eurostar Commodities Ltd, we've established strong, long-standing relationships with a host of world-renowned producers – and we've supplied great quality ingredients since 1994. With a strong commitment to providing only the finest goods and brands, our aim is to exceed your expectations from the off.

Your perfect partner for commodities sourcing, supply and aftersales customer service, we're known for our own-branded collection, as well as our suppliers' products – and via our modern premises, we have the capacity to supply flour, rice, maize and more.

Put your trust in us to create new and innovative products and own label/contract manufacturing – and you can be sure our technical sales team is on hand for consultations and demos, as and when you require them.



WAREHOUSING

Our modern warehouse facilities can be found in Brighouse, West Yorkshire. Located in the heart of England, Eurostar Commodities Ltd is well-positioned for convenient access to all major roads and motorways. Offering swift and efficient turnaround on product delivery throughout the UK, we can supply your favourite ingredients throughout the UK and Ireland.

DISTRIBUTION

The quality of our products is matched by our commitment to distribution and aftersales service. We put our all into providing a great collection, and our great customer service and delivery performance, which is second to none, is equally important to us.

We work with palletised containers and bulk distribution, with a turnaround of one to three days on most products. Carrying up to 1500 pallets of stock at any one time, we can often meet your order requirements in a short timeframe.

COMMITMENT TO QUALITY

With that in mind, you can be sure our suppliers' products meet the highest standards of quality control as demanded by today's consumers. We insist that either BRCGS or GFSI accreditations are held by those we partner with.

We hold both the BRGCS and SALSA accreditation. Having been awarded AA BRCGS accreditation for Storage and Distribution, this means we have been independently assessed by one of the world's most recognised system of food safety and quality management. You can be sure we follow the most vigorous standards and that you can trust us to produce safe food, managing product quality to exceed all customer expectations.

PREMIUM RICE

Eurostar Commodities high-quality collection of rice has been selling to wholesale, food service, food manufacturing and retail since 1994.

We are one of the largest suppliers of sushi rice in the UK by volume, and our market leading Kintaro brand supports the most famous UK high street sushi brands as well as food service and food manufacturing. Our best selling flagship long grain rice, Confucius, is our leading brand of premium long grain rice in the UK oriental sector.



Kintaro Gold Sushi Rice

A premium grade sushi rice, from Vietnam. Carefully selected and milled for sushi and oriental dishes. Kintaro brand has grown to be one of the most widely used Sushi rices in the UK. A quality round grain rice which offers superior end results.



Kintaro Gold Brown Sushi Rice

Premium grade brown sushi rice. A nutritionally compact brown rice that is higher in fibre.



Kintaro Sushi Rice

With properties very similar to traditional Japanese sushi rice, Kintaro Premium grade sushi rice is a round grain rice, produced using a carefully selected variety specifically for sushi and milled on state of the art Japanese milling machinery. Sourced from one of the finest mills in Italy this rice is hard milled for brightness, it possesses superior cooking characteristics ensuing an authentic end product.



Confucius Long Grain Rice

A best selling flagship brand, Confucius premium grade long grain rice is specially selected for unique cooking characteristics which have made it a staple brand with food service operators and restaurants in the UK oriental sector.



Confucius Premium Fragrant Long Grain Rice

Specially selected for its aroma and robust cooking characteristics. Unrivalled restaurant quality rice, the Confucius brand has become one of the most superior brands on the market. Suitable for all types of rice-based dishes including boiled and fried.



Confucius Jade Long Grain Rice

A superior variety of long grain rice, a rice that is as versatile and offers premium quality. White, polished and suitable for both fried and boiled rice makes it the perfect go to rice for the kitchen.



Chinese Emperor Thai Hom Mali Fragrant Rice

The purest grade of fragrant rice, imported directly from Thailand. With less than 4% broken content, double water polished for a silky finish and a strong fragrant aroma. Guaranteed to impress chefs and home users alike. DNA tested to guarantee purity.



Chinese Emperor USA Long Grain Rice

High quality Chinese Emperor USA long grain rice, the chefs choice for light and fluffy rice, great for boiled and fried rice. Launched to satisfy the ever growing demand for USA rice on the UK market, and this brand has grown to be one of the biggest in the UK Chinese wholesale sector.



Eurostar Brown Rice

A high-quality nutrient-packed alternative to white rice with a tasty, nutty flavour. Offers delicious end results.

Our well established relationships with our global network of suppliers means we can offer any type of rice and we regularly stock arborio, brown, wild mix, red, easy cook and basmati.





PREMIUM ITALIAN FLOURS

Put your trust in Eurostar Commodities to supply quality Italian “00” flour. Loved by chefs up and down the country, our flour is a premium product known for its flavour.

Strong competitors in the market, we’ve been established for well over 15 years and are dedicated to the professional creation of bread, pizza and pastry. Guaranteeing high performance and the very best results, our wholesale premium flours are known for their quality and strength and can be used in high-quality pasta, as well as bakery items.



Eurostar “00” Yellow Strong Flour

Thanks to its high protein content and high W value, this extremely strong flour is hugely popular. Offering high tolerance and bulk fermentation properties, it provides a fantastic yield, due to a high water absorption rate.

Specially formulated for producing quality puff pastry, cakes, croissants, pies and pastries, Eurostar ‘00’ Yellow is perfect for slow-rising dough and long fermentation in the production of sourdough – or the ‘BIGA’ method.



Eurostar “00” Rinzorato Flour

A premium flour, Eurostar “00” Rinzorato offers greater crust retention and excellent volume. Providing generous protein content and higher extensibility, this is a medium to high strength flour which has been specially formulated for producing ciabatta bread, Kaiser rolls, French rolls and bagels. Ideal for use in high-end pizza using the sourdough/Italian ‘BIGA’ method.



Eurostar “00” Low Ash High Protein Flour

Offering a truly innovative, specialist and natural flour, Eurostar “00” Low Ash High Protein Flour is primarily used for producing noodles and pasta. Very white in colour, fluffy and high in protein, this flour is extremely finely milled and its whiteness makes the end product stand out from the rest on the shelves, whether dried or fresh. Much-loved by our customers



Della Terra Peeled Plum Tomatoes, Pizza Ready Sauce, & Chopped Tomatoes

These perfectly ripe tomatoes from selected Italian varieties offer high quality and a striking, bright red colour. Providing a firm consistency and a pure fresh tomato taste, this range is one of our best-selling. Ideal for pizza, pasta and many Italian recipes, it can be used extensively in restaurant kitchens.

Other flours in the range include Frumenta “00” pasta flour.

SEMOLINA, MAIZE FLOUR, RICE FLOUR, NOODLE FLOUR & STARCHES

Offering market-leading products, Eurostar Commodities is renowned for its premium quality semolina, maize, rice, and noodle flours, as well as potato and corn starches. Our loyal customers keep coming back to experience our exceptional levels of service, while our high-end range has earned its place in the world of catering, food service, manufacturing and ethnic markets.



Eurostar Fine & Coarse Semolina

Enjoy the finest quality durum wheat semolina – perfect when making fresh and dried pasta, gnocchi and bread.



Eurostar Maize Flour, Maize Polenta and Grits

For use in extruded snack products and specialist items, coatings, batter mixes and carrying flavours, our fine maize flour and maize polenta (also known as cornmeal) can be used for bakery items too.



Eurostar Rice Flour

Offers a variety of uses, as a wheat substitute when producing doughs for noodles, crackers, crepes, cakes and dumplings, pancakes and puddings or as a thickener for soups, sauces and gravies. Popular in Asian cuisine, it’s naturally low in gluten and is ideal for fried food coatings, batter mixes, biscuits, sweets, cakes and poppadoms.



Eurostar “00” Specialist Noodle Flour

Our innovative noodle flour is a specially developed and produced fine wheat flour. Extremely white and high in protein and gluten, it’s used to produce the finest fresh, steamed and dried noodles. Perfect for the manufacture of Dim Sum, it’s a staple ingredient for Oriental cuisine.



Eurostar Cornflour

A highly useful and versatile ingredient can be used for thickening sauces, stews or soups, light batters for coating fish or meat or for types of cakes and biscuits.

We also stock white maize, re-milled semolina, Udon noodle flour, cornflour/maize starch, potato starch, tapioca starch, Thai glutinous rice flour and many other favourites.



ITALIAN PIZZA FLOUR



A strong competitor in the pizza flour market, we're an exclusive distributor for the Grandi Molini Italiani (GMI) flour range in the UK. Partnering with one of the leading milling groups in Europe, together we can guarantee high performance and the best results for professionals of pizza.

Offering a quality range, covering different strengths and protein levels, we also offer a gluten-free pizza flour.



GMI Pizza Dorata

Pizza Dorata is produced from Manitoba grains, a mix of Canadian and North American for great strength and protein content. Requires rising times of 10-16 hours at room temperature and can be stored chilled at 4°C for 3 to 6 days. Makes a flavoursome pizza, suitable for all types.



GMI Pizza Verace

A soft white wheat flour ideal for all pizza types. Requires long rising time 10-16 hours at room temperature, can be stored chilled at 4°C for up to 3 days. Makes an easily digestible pizza, crispy with a substantial golden crust.



GMI Pizza Italiana

Pizza Italiana makes a light and fragrant, easily digestible pizza. Requires medium rising times, 6-10 hours at room temperature, and is suitable for chilled storage at 4°C for up to 2 days. Especially suitable for deep dish pizza.



Della Terra Pizza Flour

A premium grade pizza flour suitable for all types of pizza bases including Neapolitan, this flour offers higher protein levels and high absorption of water. Suitable for long fermentation times, it develops a good crust and provides the sought after bubbles in the cooked product.



GMI Pinsa Romana

Pinsa Romana flour creates a light and digestible pizza base that is crispy on the outside and soft in the middle. High hydration, semi-finished product is ideal for making Pinsa in all the different leavening and fermentation modes and for all types of processing.



GMI Frumenta Italian Pizza Flour

Type 0 wheat flour, specially designed for producing homemade pizzas! Also ideal for ciabatta and focaccia breads. 11% protein.





Gluten Free

EUROSTAR GLUTEN FREE

We are very proud to have created and manufactured a range of high-quality gluten free flours. Produced and packaged in our dedicated wheat free, and allergen free factory. Our gluten free flours are a great alternative to wheat-based flours and can be used for any cooking or baking occasion.



Eurostar Gluten Free Chapati Flour

We are the first UK manufacturer to create, and bring to market a range of gluten free, clean label, chapati flours. We have three varieties available in white, medium brown and brown. Our Gluten Free White Chapati Flour was awarded a great taste award in 2021*. Our tasty high-quality gluten free chapati flours are high in fibre, and a great alternative to the traditional flour. Our flour produces a workable dough that makes high quality, tasty chapati, still with softness and flexibility, giving great results.



Eurostar Gluten Free Plain & Gluten Free Self-Raising Flour

A high-quality gluten free flour created using a mix of premium functional ingredients that offers higher quality bakes, cakes, and breads. The perfect wheat flour substitute for everyday use.



Eurostar Gluten Free Mediterranean Style Flatbread Flour

Perfect for creating tasty flatbreads. This gluten free flour makes reliably high quality bread, and is also higher in fibre than other flours.



Eurostar Gluten Free Tortilla Flour

Specially blended wholesome gluten free flour for tortillas, tacos and wraps. High in fibre and wheat free. Available in white and brown variety.



Della Terra Gluten Free Pizza Flour

A premium gluten free pizza flour that is versatile. A popular choice for pizza bases, it can also be used as a wheat flour substitute for bread, cakes, pastries, and pancakes! It gives the same consistent results with the added benefits of being gluten-free and higher in fibre.



Granoro Gluten Free Pasta

Italian pasta specialists Granoro have launched an impressive range of gluten free pastas. We have seven varieties of gluten free pasta available, made from gluten free ingredients such as corn flour, rice flour and quinoa flour this delicious gluten free option looks, acts, and tastes very similar to durum wheat pasta. A fantastic and flavoursome gluten free alternative.



* Eurostar Gluten Free 'white' chapati flour was awarded a 1-star gold award in the 2021 Great Taste Awards

EUROSTAR PIZZA SCHOOL OF EXCELLENCE & TECHNICAL SALES SUPPORT

We support our pizza flour customers with technical demonstrations and product development helping them to get the best from our range of premium Italian pizza flours and pizza ingredients.

Our new pizza school of excellence is now open for bookings. Classes are available to professional chefs, and development teams. We aim to bring together the best in traditional Italian pizza making with the highest quality ingredients.

Consultancy is also available working with customers to develop and expand their pizza business.



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