



**C&D** EST.1985

*Food and Wines*



*Product  
Catalogue*  
**2023**



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# New Products

## NEW CHEESES

Code	Product description	Quantity
6011001	Manchego Curado, Flor de Mi Pueblo, La Mancha	1x3.3Kg

## NEW CHARCUTERIE

Code	Product description	Quantity
6000134	Don Agustin Bellota Jamon Iberico Guijelo ON bone Superior quality 100% Iberian acorn-fed ham is the pinnacle of Iberian ham.	1x9.0kg
6000130	Jamon Ibérico 75% Cebo de Campo Guijelo ON bone 75% iberico ham, enriched flavour due to the pigs roaming free range. Quality is between cebo and bellota	1x7.9kg
6002120	Cooking Chorizo Oreado Torre Nunez Galician style smoked cooking chorizo	8x1kg
6004022	Lomito Iberico Don Agustin Revisan Acorn-fed Iberian pork Lomito is a gastronomic treasure	1x0.5kg
6400068	Paleta Iberica Revisan Shoulder The taste is exquisite on the palate and the aroma arrives first, announcing an authentic treat for the senses.	1x2.5kg

## NEW FROZEN MEAT

Code	Product description	Quantity
6400045	Rack of Suckling Pig Tabladillo Raw and frozen ribs, ready for your Chef's touch	6x2.5kg
6400043	Suckling Pig Legs Tabladillo Raw and frozen, something all meat eaters will like!	10x650g

## NEW OLIVE OIL SIZE

Code	Product description	Quantity	Price/Cs
6032012	Aceite de Oliva Arbequina Extra Virgen, Bonarbe High quality Arbequina oil now in smaller size	12x0.5l	£46.97

## NEW CROQUETAS

Code	Product description	Quantity
6271508	Croquetas de Chipirones Black Ink Squid Battered and deep fried with diced baby squid	3x1kg



# CURED MEATS AND CHARCUTERIE - IBÉRICOS



The woodlands of the Iberian peninsular southwest guarantee the best acorn-based diet for an unique race that have been preserved since 1879. The main oleic acids of the acorns infiltrate the meat of this so very pure and singular species native to our peninsula during the acorn-rich montanera season, transferring exquisite aromas and flavours to the ham and giving rise to a unique quality piece – truly one of Spain's National Treasures.

## IBÉRICO JABUGO\*

Code	Product description	Quantity
6005015	Jamón Ibérico Loncheado 50% Puro Cured Iberian ham sliced (Vacuum packed). A ham distinguished by its refined flavor and silhouette (Vacuum packed).	30x80g



**“ This Company is one of the finest producers of the Iberian products. ”**

\* A characteristic of ibérico is its high level of fat. Please consider this before ordering as we cannot accept returns for this reason.



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# CURED MEATS AND CHARCUTERIE - IBÉRICOS

Guijuelo is a municipality located in the province of Salamanca, Castile and León,(Spain). It is the location of the central offices of the Guijuelo Designation of Origin, created over 20 years ago and a pioneer in the ham sector. Guijuelo jamon stands out from the others on account of its delicate flavour. It is the coldest of all the regions where Iberian jamon is cured, allowing less salt to be used and the jamones to rest for a longer period.

## IBÉRICOS GUIJUELO

Code	Product description	Quantity
6000134	Don Agustin Bellota Jamon Iberico Guijelo ON BONE <b>NEW</b> Superior quality 100% Iberian acorn-fed ham is the pinnacle of Iberian ham.	6-8kg
6000130	Jamon Ibérico 75% Cebo de Campo Guijelo ON BONE <b>NEW</b> 75% iberico ham, enriched flavour due to the pigs roaming free range. Quality is between cebo and bellota	1x7.5kg
6000340	Jamón Ibérico Sin Hueso, Revisan OFF BONE High quality Iberian Ham OFF the bone. Cured for 24 months.	1x4.7kg
6003110	Chorizo Ibérico Bellota, Revisan High quality chorizo in sticks.	1x1kg
6004030	Salchichón Ibérico Bellota, Revisan Chopped cured sausage, made with lean pork, salt and spices.	1x1kg
6004034	Sobrasada Ibérica Bellota, Revisan Tasty sausage meat, delicate and easy to spread.	1x1.25kg



# CURED MEATS AND CHARCUTERIE - SERRANOS



Teruel's ham is produced entirely in the province of Teruel (Aragon) in Northeast Spain. It is made from animals that are a crossed breed of the Duroc black pig and Landrace or Largewhite pigs. They are raised in Ter-uel feeding on cereal grown from the region: wheat, barley and corn which provide the animal with a healthy natural diet. Teruel ham is cured at an altitude of at least 800 metres and for a minimum of 18 months. An essential feature is the glutinous fat marbling the meat giving it a succulent flavour.

## ROKELIN HAM FROM TERUEL



Code	Product description	Quantity
6000120	Jamón Con Hueso Gran Reserva (DOP Teruel) Excellent ham ON the bone. Aged for a minimum of 14 months. Officially classified Denominación de Origen Protegida (DOP).	1x8.5kg
6000330	Jamón Sin Hueso Gran Reserva (DOP Teruel) Excellent value ham OFF the bone. Very lean meat. Aged for a minimum of 14 months and ready-to-slice.	1x4.5kg
6004012	Lomo Embuchado Reserva Artesano (DOP Teruel) Lean cured Pork Loin seasoned with paprika. Ideal for slicing.	1x1kg



Dedicated to the production of ham since 1898. Jamones Segovia is a fourth generation family-owned business and has continued to uphold the high standard of curing ham as their ancestors did: slowly and naturally with the air of the mountains. The quality, the advanced control systems during the production process and the strict hygienic standards have made Jamones Segovia well-known and appreciated in more than thirty countries worldwide.

## FROM SEGOVIA

Code	Product description	Quantity
6000204	Jamón Serrano Sin Hueso Serrano Ham OFF the Bone. Cured for a minimum period of 15 months.	1x5kg
6000212	Jamón Serrano Loncheado Sliced Serrano Ham ready to be served as tapas or as a main course.	5x500g



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# CURED MEATS & CHARCUTERIE - OTHER CHARCUTERIE

## SLICING CHARCUTERIE

Code	Product description	Quantity
6003104	Chorizo de Vela Dulce, Artysan Thick mild slicing chorizo from La Rioja.	3x1.8kg
6003204	Chorizo de Vela Picante, Artysan Thick spicy slicing chorizo from La Rioja.	3x1.8kg

## COOKING CHARCUTERIE

Code	Product description	Quantity
6002120	Cooking Chorizo Oreado Torre Nunez (Galicia) <b>NEW</b> Smoked Galician style cooking chorizo.	8x1kg
6002104	Chorizo Gallego, Pazo Manzaneda (Galicia) Coarsely minced and slightly smoked cooking chorizo. Presented in vacuum packs of 8 units.	6x650g
6002110	Cooking Chorizo Extra, Carlasa (Asturias) A premium quality smoked chorizo, very lean.	2x2.5kg
6002205	Artysan Spicy Cooking Chorizo (La Rioja) Full of flavour chorizo, excellent for barbeques!	3x2.5kg
6004015	Chistorra, Rokelin (Teruel) Long and thin chorizo. It is made from lean pork and has been seasoned with paprika.	3x1.5kg
6002301	Mini Cooking Chorizo, Rokelin (Teruel) Succulent lean chorizo meat made into small sized sausages.	2x2Kg
6004110	Aunténtica Morcilla de Burgos Artysan <b>GLUTEN FREE</b> High quality black pudding made with rice and spices from Burgos.	12x300g
6004203	Panceta Adobada, Carlasa Smoked cured pork belly seasoned with paprika and garlic.	1X700g
6002303	Large Spicy Cooking Chorizo Rokelin Large traditional chorizo from Teruel. High proportion of meat.	2 x 2Kg



# CHEESES

## COW'S MILK SPECIALITIES

Code	Product description	Quantity
6012004	Queso Azul de Hoja, La Fueya, Picos de Europa Blue cheese from the northern Spanish mountains made with pasteurised cow's milk. Wrapped in maple leaves and with fairly strong flavour.	1x3kg
6012005	Queso Semi-curado Mahon (D.O Coinga-Menorca) Firm textured cow's milk cheese with a mature flavour. The most popular cheese from the Balearic Islands.	1x3kg
6012006	Queso de Tetilla (Galicia) Mild creamy cheese. Cone shaped with soft and tender texture.	1x840g

## BLENDED CHEESES (COW, GOAT AND SHEEP)

6014004	Queso Semicurado Mezcla, Guadamur Blended semicured cheese, made from Cow's, Goats's & Ewe's milk. Matured for 3 months, mild and creamy in texture.	1x3kg
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## The Perfect Pairing: Quince Membrillo



**100% Natural Quince Paste ready to served.**



**All the essence of the quince pulp in its purest state, completely natural and additive-free.**

\*See prices at page 22



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# CHEESES

Spain produces a large selection of different Cheeses made from Cow's, Goat's and Ewe's milk. They are of a very high quality and tend to be aged longer than in other countries.

## GOAT'S MILK SPECIALITIES

Code	Product description	Quantity
6017005	Queso de Cabra al Vino Tinto <b>NEW</b> Cheese made from pasteurised goats milk marinated in wine. The mild pleasant flavour is a treat for the senses	1x1Kg
6013003	Queso Cabra, Toledo (Campos De Guadamur) Semi- cured cheese with a smooth flavour made with pasteurised goat's milk.	1x3kg

## SHEEP'S MILK SPECIALITIES (EWE)

6011001	Manchego Curado, Flor de mii Pueblo, La Mancha <b>NEW</b> Cured cheese, creamy in the mouth with piquant, salty notes.	1x3.3kg
6011002	Manchego Semi-curado, Flor de mi Pueblo, La Mancha Firm and friable texture, this cheese has a great intense flavour with acid lactic notes such as yogourt and cream	1x3.3kg
6012102	Queso de Oveja al Romero <b>NEW</b> Matured sheep cheese coated in rosemary to give an intense flavour	1x1Kg
6014002	Idiazabal Sancho El Fuerte, Navarra Smooth, ivory-colored bark. Characteristic and intense flavour, pleasant aroma and slightly spicy.	1x3kg



# SPANISH MEATS

## FRESH MEATS

Code	Product description	Quantity
6004000	Lomo Adobado, Artysan Fresh pork loin marinated with paprika. Ready to cook, ideal for grilling or frying.	2x2.8kg

## FROZEN MEATS

Code	Product description	Quantity
6400041	Piglet Ribs Rack Bopepor <b>NEW</b> Raw and frozen, ready for your Chef's touch.	6x2kg
6400042	Suckling Pig Quarters Bopepor <b>NEW</b> Raw and frozen, something all meat eaters will like!	1x2.5kg
6400114	Pierna de Lechazo Pequeña Baby lamb legs. These lambs are fed on an exclusive diet of milk and grass, giving the meat and extraordinary flavour.	1x700g
6400095	Carrillera Artesana Jaw meat of the Duroc pig.	1x5kg
6400099	Costilla Artesana Pork Ribs from Teruel.	1x11-12kg

## IBERICO JABUGO

6400053	Secreto Iberico The secreto is a part of the top extreme of the lap and next to the loin's top. Perfect to cook under the grill, on a barbeque or simply fried.	1x5kg
6400054	Preso Iberica The head of the loin found at the top of the shoulder. Due to the marbling of fat, this is one of the most delicious parts of the iberico pig.	1x10kg
6400056	Solomillo Iberico Tenderloin. This has traditionally been the most popular cut.	1x10kg

## IBERICO REVISAN

6400060	Preso Iberica Preso Iberica is a meat cut from the Iberico pork attached to the shoulder, and located near the head of the loin.	1x4-5kg
6400064	Secreto Iberico The secreto is a part of the top extreme of the lap and next to the loin's top. Perfect to cook under the grill, on a barbeque or simply fried.	1x4-5kg



# FROZEN FISH AND SEAFOOD

## FROZEN FISH

Code	Product description	Quantity
6271601	Boquerones del Mediterráneo (para freir) Fresh boquerones, frozen at source to maintain the great quality. Excellent for frying.	6x1kg
6250600	Lomo de Bacalao Extra Frozen Cod Fillets, midly salted and delicious.	1x5kg
6250055	Patas Enteras de Pulpo Cocidas 100-150g Whole large octopus legs, cooked and ready to slice	4x1.5kg
6250060	Pulpo Entero Crudo Whole raw octopus, very tender.	4x3-4kg
6250052	Patas de Pulpo Sliced Sliced octopus legs.	16x375g

**375gr**



**125gr**



**125gr**

**125gr**

Code	Product description	Quantity
6250100	Gambón Rojo Crudo Raw giant prawns, naturally red before cooking	6x2kg
6250211	Baby Squid - Calamar Lanzal Great fried or coated with our Vaporcito flour.	8x900g
6250220	Puntilla Enharinada Tiny squid coated in a light tempura, ready for frying.	2Kg



# FISH AND SEAFOOD

## PREPARED AND PRESERVED FISH

Code	Product description	Quantity
6020534	Boquerones Marinados Fresh white anchovies from the Mediterranean sea marinated in vinegar. Please keep refrigerated at all times.	4x700g
6020531	Anchoas del Cantábrico en Aceite de Oliva Dark pink anchovies which are a delicacy from Spain. Serve them on their own, with baby lettuce hearts or salads.	4x290g
6024520	La Gula del Norte al Ajillo Made of a blend of pollock and hake, a warm cazuela of tender La Gula del Norte has a rich garlic flavor with a touch of spice.	30x110g
6020535	Lomos de sardina suprema Smoked supreme quality sardine loin. Try them on your salads!	4x400g

## CANNED FISH AND SEAFOOD CONSERVAS ALBO

Code	Product description	Quantity
6020001	Atún Blanco en Aceite de Oliva White tuna in olive oil.	24x112g
6020011	Atún Claro en Aceite de Oliva Yellowfin tuna in olive oil.	24x112g
6020013	Atún Claro en Aceite de Oliva Yellowfin tuna in olive oil.	12x228g
6021502	Sardinas en Aceite de Oliva Sardines in olive oil.	24x120g
6021503	Sardinas en Salsa Picante Sardines in spicy sauce.	24x120g
6022002	Calamar en Salsa Americana Squid in American Sauce.	24x112g
6022004	Calamar en su tinta Diced squid in its own ink.	24x112g
6022501	Pulpo en Aceite de Oliva Octopus in olive oil.	24x116g
6023502	Caballa en Aceite de Oliva Mackerel fillets in olive oil.	24x120g
6023001	Mejillones en Escabeche Mussels in escabeche, a Spanish pickle sauce.	24x115g



# FROZEN PREPARED FOOD

## PREPARED AND PRESERVED FISH

Code	Product description	Quantity
6237210	Tortilla Española (Small)	10x220g
6237200	Tortilla Española (Large) Gorgeous, creamy and buttery onion and potato omelette	10x800g
6271504	Croquetas de Cocido, Maheso Traditional bites made with a thick bechamel sauce and broth of the traditional Spanish cocido (cured ham leg and chorizo, panceta with pieces of meat) then shaped, battered and deep-fried.	4x1kg
6271503	Croquetas de Jamón Ibérico, Maheso Battered and deep fried with Jamón Ibérico. Excellent value.	4x1kg
6271505	Croquetas de Bacalao, Maheso Packed with cod for a delightful flavour.	8x500g
6271507	Croquetas de Setas, Maheso Creamy mushroom flavour. Made with champiñones, Nameko, Cardo baby, Shiitake, Boletus	12x350g
6271401	Buñuelos de Bacalao de la Abuela Spanish traditonal cod bites made with salted cod.	5x800g
6270015	Obleas para empanadillas Puff pastry which is used to make Empanadillas.	30x100g



# FROZEN PREPARED FOOD



**foodVAC** is a company focused on making the food professional's work easier by elaborating convenience food and haute-cuisine products. Products are elaborated through long time vacuum cooking getting surprising textures and keeping its traditional taste.

## GLUTEN FREE PRODUCTS

Code	Product description	Quantity
6400201	F-VAC Cordero Deshuesado Boned Spanish lamb. Juicy and very tasteful.	16x185g
6400220	F-VAC Secreto Ibérico / Iberian Pork Fillets This is a cut of meat, which comes from between the shoulder blade and the loin of the prized Iberian pigs.	12x225g
6400225	F-VAC Codillo con Hueso A full-flavoured dish of slow-cooked pork on the bone.	10x300g
6400272	Chocolate Coulant / Chocolate Fondant Delicious gluten free chocolate fondant.	36x100g



## CALDO PARA PAELLA

Code	Product description	Quantity
6089100	Caldo de Carne	6x850g
6089200	Caldo de Pescado	6x850g
6089202	Caldo de Verduras	6x850g

Fish, meat and vegetable stock. Great to give your paella extra flavour. A little goes a long way



# RICE, PULSES, FLOUR AND PRE-COOKED DISHES

## RICE AND FLOUR

Code	Product description	Quantity
6065610	Arroz Bomba Great capacity to absorb flavours and aromas and when cooked it is always "al dente", loose and whole.	10x1Kg
6065615	Arroz Redondo High quality paella rice	10x1Kg
6065600	Harina de Trigo (ideal para frituras de pescado) High quality flour, ideal for frying.	1x5kg

## COOKED PULSES

Code	Product description	Quantity
6066001	Alubias Cocidas Blancas, Penelas Cooked white beans.	12x570g

## PRE-COOKED DISHES

Code	Product description	Quantity
6081000	Fabada Diamir A well known casserole prepared with the large, white 'fabada' beans from Northern Spain. Flavoured with chorizo, ham and pimenton.	12x400g



# VEGETABLES (FRESH, CANNED AND FROZEN)

## GUINDILLAS/HOT PEPPERS FROM NAVARRA

Code	Product description	Quantity
6271005	Guindillas PiFritos Rebozados Chillis from Navarra coated in Tempura.	2x1kg

## CANNED VEGETABLES & FRUIT

Code	Product description	Quantity
6055001	Pimientos Morrones Rojos, Sol de Archena Sweet Red Peppers.	24x390g
6055005	Pimientos Morrones Rojos, Sol de Archena Sweet Red Peppers.	6x2.5kg
6055212	Espárragos Blancos Thick White Asparagus.	12x660g
6055213	Pimientos de Piquillo Asados Extra, Diamir Roasted Piquillo Peppers.	6x2.5kg
6055401	Corazones de Alcachofas, Sol de Archena Artichoke Hearts.	24x390g
6055410	Corazones de Alcachofa a la Romana, Cynara Artichoke Hearts Roman Style.	6x2.4kg
6055415	Corazones de Alcachofa a la Romana, Cynara Artichoke Hearts Roman Style.	6x500g
6055605	Fritada del Bierzo, IBSA Tomatoes, Onions & Peppers Cooked In Olive Oil.	6x2.5kg
6055610	Pisto con Aceite de Oliva, Hida Onions, Peppers, Aubergine & Tomatoes Fried In Olive Oil.	6x2.5kg
6055614	Pisto con Aceite de Oliva, Hida Onions, Peppers, Aubergine & Tomatoes Fried In Olive Oil.	15x400g
6055654	Tomate Frito en Aceite de Oliva, Hida Tomatotes Fried In Olive Oil.	15x400g
6055657	Tomate Frito en Aceite de Oliva, Hida Tomatotes Fried In Olive Oil.	6x2.5kg





# OLIVE OIL AND SPICES

## OLIVE OIL

Code	Product description	Quantity
6032010	Aceite de Oliva Arbequina Extra Virgen, Bonarbe	3x5l
6032012	High quality olive oil from Rioja made from Arbequina, an olive well known for its flavour and elegance.	12x0.5l

## SPICES

6090060	Azafrán de España, La Dalia Real saffron from Spain.	1x0.5g
6090015	Pimentón de la Vera Dulce, Jaseret, Extremadura Sweet Paprika. Oak smoked.	1x800g
6090025	Pimentón de la Vera Dulce, Jaseret, Extremadura Sweet Paprika. Oak smoked.	1x70g
6090020	Pimentón de la Vera Picante, Jaseret, Extremadura Hot Paprika. Oak smoked.	1x800g
6090030	Pimentón de la Vera Picante, Jaseret, Extremadura Hot Paprika. Oak smoked.	1x70g
6090040	Condimento Colorante para Paellas, La Dalia Paella colouring.	1x1kg
6090045	Colorante para Paellas con Azafrán, La Dalia Paella colouring with Saffron.	1x900g
6090050	Espicias mixtas para Pinchos, La Dalia Mixed spices for brochette dishes	1x900g



# OLIVES AND OTHER PICKLES

## PREMIUM OLIVES - AMANIDA



### The Best Olives and Pickles from the Mediterranean!

Amanida is a Spanish-Italian family company founded in 1960. Since then it has been recognized as the specialist in the creation of premium olives and pickles with unique and innovative Mediterranean recipes. They have been striving to offer it to customers as “the best to the best”.



Code	Product description	Quantity
6041201	Whole Green Olives The best quality olives from Spain. fine and full flesh, crunchy texture and excellent flavour.	1x4kg

## OLIVES - KARINA

Karina is delivering the best quality since 1975. From the region of Murcia they have a wide variety of styles. Karina is a company with enviromental responsability and proves this year after year.

Code	Product description	Quantity
6041009	Aceitunas Verdes Manzanilla Con Hueso (Tarro) Whole green manzanilla olives kept in jars.	6x620g
6041001	Aceitunas Verdes Manzanilla Con Hueso (Lata) Whole green manzanilla olives on the bone. Canned.	1x4.4kg
6041005	Aceitunas verdes rellenas de Anchoas (Lata) Green olives stuffed with anchovies. Canned.	1x4.3kg
6041002	Aceitunas Verdes Deshuesadas Green pitted olives.	1x4.3kg
6041003	Aceitunas Gordal Pitted Olives Queen olives pitted	<b>NEW</b> 1x4.3kg
6041007	Aceitunas Negras Con Hueso Black whole olives.	<b>NEW</b> 1x4.3kg
6041008	Aceitunas Negras Deshuesadas Black pitted olives.	<b>NEW</b> 1x4.3kg

## OLIVES - OTHER

6049005	Cocktail, Karina A cocktail of pickled olives, onions and gherkins.	1x4.325kg
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# SNACKS

## SNACKS

Code	Product description	Quantity
6560005	Almendras Comuna Crudas Raw peeled almonds.	1x1kg
6560001	Almendras Comuna Fritas (Tarro) Delicious slightly salted almonds. Ideal at any time as an appetizer.	1x2.5kg
6560100	Picos con Aceite (Gourmet) Crispy bread rolls traditionally served with Jamón. They are made with olive oil.	18x500g
6560002	Kikos, Apercat Delicious fried corn kernals (Corn nuts).	1x1.75kg
6560004	Habas Fritas, Apercat Delicious fried Broad beans (slightly salted).	1x1.75kg
6560200	Cortezas de Cerdo, Aperitivos Tapa Pork rind. Light, crunchy crackling for frying.	2x2kg



# SWEET THINGS AND FROZEN DESSERTS

## SWEET THINGS

Code	Product description	Quantity
6270011	Churros Lazo Star-shaped, cylindrical pastry which is deep fried and typically covered with sugar.	1x4kg
6270012	Churros al Horno Star-shaped, cylindrical pastry which can be baked in the oven or toaster. No oil needed.	6x500g
6110010	Chocolate Powder, Valor Makes thick, sweet hot chocolate - the original chocolate to eat with Churros! Or a refreshing cold chocolate drink when mixed with cold milk.	12x500g
6110020	Valor Cao Chocolate Dipping Sauce <b>NEW</b> Thick, sweet hot chocolate for dipping churros. Ready to use, just warm up	6x1Ltr
6055216	Honey (Miel de Milflores) Traditional Spanish honey.	6x1kg
6052001	Pasta de Membrillo, El Quijote Quince Paste to compliment our premium selection of cheeses.	12x400g
6052002	Carne de Membrillo Natural, El Quijote 100% Natural Quince. All the essence of the quince pulp in its purest state, completely natural and additive-free.	2x1.6kg



*The Perfect  
Combination:  
Churros con  
Chocolate*



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# SWEET THINGS AND FROZEN DESSERTS

## FROZEN DESSERTS

Code	Product description	Quantity
6216200	Tarta de Santiago de Almendras Delicias Coruña Moist Almond cake. Defrost then ready to serve	8x700g
6216320	Selva Negra Black Forest Gateau.	1x1800g
6350518	Sorbete de Limón Lemon Sorbet in a lemon skin.	6u/Cs
6350601	Crema Catalana French vanilla ice cream, covered with crème caramel sauce presented in a round black terracota dish.	8u/Cs



# PAELLA PANS AND TERRACOTAS

## PAELLA PANS NON-STICK

Code	Product description
6501624	Paella Esmaltada para 1 personas (24cm) Non-Stick Paella pan for 1 people
6501626	Paella Esmaltada para 2 personas (26cm) Non-Stick Paella pan for 2 people
6501628	Paella Esmaltada para 3 personas (28cm) Non-Stick Paella pan for 3 people
6501630	Paella Esmaltada para 4 personas (30cm) Non-Stick Paella pan for 4 people
6501634	Paella Esmaltada para 6 personas (34cm) Non-Stick Paella pan for 6 people
6501636	Paella Esmaltada para 7 personas (36cm) Non-Stick Paella pan for 7 people
6501638	Paella Esmaltada para 8 personas (38cm) Non-Stick Paella pan for 8 people
6501642	Paella Esmaltada para 10 personas (42cm) Non-Stick Paella pan for 10 people
6501646	Paella Esmaltada para 12 personas (46cm) Non-Stick Paella pan for 12 people
6501655	Paella Esmaltada para 16 personas (55cm) Non-Stick Paella pan for 16 people
6501700	Paella Esmaltada para 85 personas (100cm) Non-Stick Paella pan for 85 people

## TAPAS PAN - NON-STICK

Code	Product description
6501714	Sartén honda Esmaltada para tapas (14cm) Non-Stick tapas pan
6501716	Sartén honda Esmaltada para tapas (16cm) Non-Stick tapas pan
6501718	Sartén honda Esmaltada para tapas (18cm) Non-Stick tapas pan



# PAELLA PANS AND TERRACOTAS

## TERRACOTA

Code	Product description	Quantity
6520012	Cazuela Redonda 12cm Round shallow Dish.	48u/Cs
6520014	Cazuela Redonda 14cm Round shallow Dish.	48u/Cs
6520017	Cazuela Redonda 17cm Round shallow Dish.	24u/Cs
6520019	Cazuela Redonda 19cm Round shallow Dish.	20u/Cs
6525001	Jarra de Sangría 1l Sangría Jug.	6u/Cs
6525015	Jarra de Sangría 1.5l Sangría Jug.	6u/Cs



# Terms & Conditions

The C&D Team work very hard to bring you a better, more complete and affordable selection of Food and Wines from Spain. We have been totally committed to doing everything we can to help your business grow up with a greater selection of fine products.

For more than 30 years our team have tasted each product to select the best of the market and bring the flavour of Spain to the UK.

luckily this year we have been able to absorb many of the cost increases meaning that very few products are going up in price!

## Terms & Conditions

In addition to the terms and conditions for C&D's supply of wines, beers, spirits etc., as detailed at the back of our Credit Account Application Form (signed by all our customers at the time of opening a new account), the following will apply regarding the supply of foods.

### PRICES:

The price of food is susceptible to changes in the market and exchange rate. C&D reserves the right to change our prices at short notice.

### DELIVERIES:

We need to know within 24 hours of delivery if there are any shortages or damage to the goods. Check the goods carefully on arrival. If there is any sign of damage to the boxes, please note this on the delivery note. We will not accept responsibility for damaged goods received but not signed as such. Please also make sure that the number of boxes delivered agrees with the delivery note.

### DELIVERY TERMS AND CHARGES

Our prices include delivery via refrigerated transport. Due to the high costs of transportation a delivery charge will be made for food when outside the delivery area of our own van (in and around the M25), and if orders are less than the minimum value:

**Inside M25:** Minimum value of orders: £100. We will not be able to deliver orders below £30 and reserve the right to charge £10 for orders between £30 and £100

**Outside M25:** Minimum value of orders: £300. We will not be able to deliver orders below £100 and reserve the right to charge £10 for orders between £200 and £300 and £20 for orders between £100 and £200

### PAYMENT TERMS:

We refer you to our standard payment terms as per our 'Credit Account Form'. However, due to the fact that we use outside transport we are unable to accept C.O.D. orders.

(Please note VAT will be charged to some of the products of our "foods" range, pottery & paella pans for example)

