

LABOUR **SAVING**



A complete range of part prepared products, which we consider the basic mise en place, for of any kitchen.

MEET YOUR NEW COMMIS CHEF

THE BRAKES BENEFIT

THE PRODUCTS

BRAKE.CO.UK

Meet your new Commis Chef

Brakes has a 60 year history of working with professionals like you, to deliver delicious crowd pleasing dishes. Now more than ever as the shortage of team members as well as spiralling energy, ingredient & wage inflation starts to land, you can lean on us to get ready for your service.

We have been led by chefs, for chefs, since our inception and have developed a complete range of part prepared products which we consider to be the basic mise en place of any kitchen.

By using these products you can ensure that yield, waste, energy, labour and any other associated costs are accounted for. So while the ingredient cost may be a little higher, with the Brakes range of part prepared dishes, all your “hidden” costs are removed and you can easily see the true cost of getting your mise en place ready for service.

LABOUR SAVING



HIGHER COSTS
(FOOD PRICE & PREP COMPLEXITY)

REDUCED COSTS
(FOOD PRICE & PREP COMPLEXITY)



VS



On the next page we have some labour saving, and waste reduction ideas to ensure that you are operating at peak efficiency.

Have a look at some of the great service- ready products, selected by our team of experienced industry chefs, and explore the range further on our website at brake.co.uk

Check on chef!

brakes
a Sysco company

The Brakes benefit

Food tips...



Buying quality frozen means that not only is the quality often better than fresh, product spoilage is also avoided. Most products are part prepared, saving time, labour and wastage.



Great simple desserts can be bought and dressed to the season. Our award winning, gluten free vanilla cheesecake is an example.



Part prepared frozen vegetables can be bought and reheated from frozen, we have a range of bulk and portion controlled solutions.



Frozen straight from the oven, your frozen bread solution is usually fresher than the 'fresh' bread which is often at least three days old by the time it gets to you.



Picked and frozen at peak ripeness, berries and fruits can be used in everything from desserts to bakery to breakfast items from frozen.



Freshly caught fish and shellfish quickly frozen, retains its textures and flavours and easily compares to wet fish that has taken a few days to get from the water to your customer.

LABOUR SAVING



Kitchen tips...



Use great quality components for your dishes, reducing labour, waste and energy, at the same time as driving consistency, without losing creativity.



Simplify dishes by reducing the use of fussy garnishes, allowing the dishes themselves to be the star of your menu, cutting down on prep time and food waste.



Invest to save. Having the right equipment, hiring the best candidate and spending time to cross-train the team will pay dividends and improve morale.



Minimising waste by using individually packed products. We have moved many high cost proteins into individual packs to lengthen shelf life and reduce spoilage.



Set menus and/or reduced menu with fixed booking numbers will help reduce the amount of prep required, while maintaining the quality you are known for.



Staff Rota vs Customer Demand. Smarter scheduling on less busy days, with later starts and earlier finishes can reduce both fatigue and costs, whilst keeping customers served.

The Products

LABOUR SAVING



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



PREPARED PROTEINS

F 131046	1 Brakes Mushroom & Mixed Lentil Bolognese  	12 x 300g
F 117911	Brakes Slow Cooked Hickory Smoked BBQ Beef Brisket	8 x 250g
F 122807	Slow Cooked Beef Featherblade 	10 x 210g
F 104243	Roberts Lamb Shank with Mint Gravy 	10 x 450g
F 34551	Big Al's Fully Cooked 6oz Beefburgers	16 x 170g
F 32682	Brakes Duck Leg Confit 	10 x 220-260g
F 33083	Brakes Slow Cooked Belly of Pork 	8 x 315g (av)
F 110294	Brakes Cooked Turkey Saddle 	1 x 3.5kg
F 30311	Brakes Cooked Roasted Turkey Saddle 	1 x 3.5kg
F 34448	Brakes Chicken & Serrano Ham Schnitzels	8 x 225g
C 133959	2 Cooked Pork Belly	4 x 1-3kg
C 133958	Cooked Chicken Thigh Joint	4 x 2kg
C 133957	Cooked Beef Topside	4 x 2-3kg
C 133956	Cooked Beef Brisket	4 x 1-3kg
F 129182	Lamb Shoulder Rack Slow Cooked	8 x 300-400g
F 129183	Slow Cooked Lamb Fore Shank	8 x 250g-300g
F 129179	Slow Cooked Beef Barbacoa	4x1kg
F 131250	Cooked Rack of Pork Ribs	20 x 575g

FROZEN VEG & POTATO GARNISHES

F 13452	Bannisters Yorkshire Family Farm Baby Hasselback Potatoes  	1 x 2.1kg
F 130259	Mashed Potatoes with Paris Mushroom and Ceps	2 x 1.5kg
F 132543	Penguin Mix Green Vegetable Pouches  	36 x 120g
F 132544	Penguin Mix Kale & Savoy Cabbage Pouches  	36 x 120g
F 31559	Brakes Mashed Potato with Cracked Black Pepper  	1 x 2.5kg
F 120502	Brakes Crispy Coated Roasting Potatoes  	1 x 2.5kg
F 11085	Crops Cauliflower Cheese  	1 x 2.5kg
F 121197	Crops Tabbouleh 	1 x 2.5kg
F 121212	3 Pommes Anna 	1 x 40
F 106614	KM Roasted Mediterranean Vegetables  	1 x 10kg
F 114427	Ardo Red Cabbage & Apple  	1 x 2.5kg
F 30866	Ardo Freeflow Spinach Leaves  	1 x 1kg
F 124560	Ardo Honey Roast Parsnips  	1 x 2.5kg

STORECUPBOARD & FROZEN SAUCES

A 102981	Essential Cuisine Premier Veal Jus 	2 x 1kg (makes 16ltr)
A 119439	Essential Cuisine Fish Stock Mix 	2 x 700g (makes 80ltr)
A 119441	Essential Cuisine Red Wine Jus 	2 x 1.2kg (makes 16ltr)
A 125992	Essential Cuisine Wild Mushroom Sauce Base  	1 x 800g (makes 5ltr)
A 125993	Essential Cuisine Peppercorn Sauce Base 	1 x 800g (makes 5ltr)
A 134349	Essential Cuisine Signature Beef Jus 	1 x 1ltr
A 115043	Maggi Rich & Rustic Tomato Sauce  	12 x 800g
A 128812	Essential Cuisine Lobster Sauce Base 	1 x 800g (makes 5ltr)
F 128742	Brakes Beef and Red Wine Gravy 	24 x 75g
F 134023	Brakes Pepper Sauce  	24 x 75g
F 134022	Brakes Diane Sauce  	24 x 75g
A 116408	Essential Cuisine Bechamel Sauce Mix  	1 x 1.5kg (makes 12.5ltr)



The Products *(continued)*

LABOUR SAVING



CHILLED & FROZEN COMPOUND SALAD

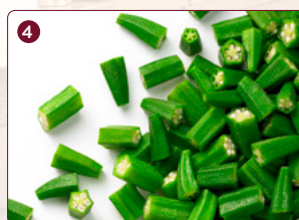
F 132873	1 Greens Cuisin'easy Green Valley Frozen Salad	1 x 1.25kg
F 132874	Greens Cuisin'easy Sunny Vibes Frozen Salads	1 x 1.25kg
F 132877	Greens Cuisin'easy Indian Summer Frozen Salad	1 x 1.25kg
C 134752	2 Wheatberry & Cranberry Salad	1 x 1kg
C 134759	Rainbow Salad	1 x 1kg
C 134753	Harissa Chickpea & Orange Salad	1 x 1kg

FROZEN CHOPPED & PREPPED

F 110718	Greens Garlic Herbs	1 x 250g
F 117818	3 Ardo Chopped Red Chili	1 x 250g
F 117819	Ardo Diced Ginger	1 x 250g
F 119851	4 Ardo Sliced Okra	1 x 1kg

STORE CUPBOARD DESSERTS

A 121614	5 Essential Cuisine Creme Anglaise	2 x 1.02kg (makes 12ltr)
A 87960	Macphie Pannacotta Base Mix	1 x 1ltr
A 21829	Macphie Crème Brulee Dessert	1 x 1ltr



OTHER GREAT LABOUR SAVERS!

A 126630	6 Brioche Pasquier Ficelles de Pain (Petites Baguettes) Brioche	10 x 16 slices
A 126628	Brioche Pasquier Mini Toasts	24 x 36 slices
F 109978	7 Little & Cull Ham Hock & Pea Terrine	3 x 500g
F 113202	Little & Cull Chicken, Apricot & Pancetta Terrine	3 x 500g
F 128018	Castle MacLellan Smoked Salmon Terrine With Galloway Gin Portion	18 x 2 x 60g
F 134111	Little & Cull Chicken Liver & Brandy Parfait	36 x 50g
C 121410	8 Golden Beetroot Piccalilli	1 x 1kg
F 126699	M&J Seafood Mac & Cheese Smoked MSC Haddock Fishcakes	25 x 100g
A 4812	9 M&J Seafood Smoked Salmon Canapés	1 x 72
F 132529	Little & Cull Carrot Red Lentil and Coriander Soup	36 x 200g
F 132531	Little & Cull Chunky Leek and Potato Soup	36 x 200g
F 128999	10 Duck Gyoza	30 x 20g
F 129000	Ajinomoto Chicken Gyoza	30 x 20g
F 129001	Ajinomoto 5 Vegetable Green Gyoza	30 x 20g