



Trade Press Release.



Argentina's delightful Dulce de Leche, has penetrated the UK food industry and is here to stay. Dulce de Leche San Ignacio, a quintessential milk toffee spread from the Argentine Pampas, has won the Silver medal at the Great Taste Awards in 2004 after being launched at the Speciality Fine Foods Fair last year.

Building Bridges Ltd is working hand-in-hand with wholesalers, who are reaching over 250 outlets, among them Harvey Nichols, Elizabeth Shaw, Partridges, Kennard's among many others.

With big ice cream makers like Haagen Dasz and stores like Harvey Nichols and Partridges stocking this fabulous spread its availability and popularity in the UK is on the rise. Dulce de Leche is a versatile silky smooth spread that will satisfy any sweet tooth. It is also low in fat at 5,9 grams per 100 grams compared to other spreads in its category.

David Palmer Catering, FIFI's, Mexifoods and Funnybones are distributing the easy to open cans, which are becoming more widely used in restaurants like Armadillo, El Gaucho, The Gaucho Grill, La Pampa Grill, The Ship in Wandsworth, The Grove in Balham, Earl of Spencer (pub of the year 2004) in Southfields and many more.

Dulce de Leche is the fastest growing ice cream flavour and is being used by the likes of Haagen Dasz, Cream O'Galloway, Starbucks, Hadley's, and others all available from Caterlink.