



FIRST GRADE
INTERNATIONAL LTD

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PRODUCT PORTFOLIO

About Us

First Grade International was launched in 2003 and built on foundations that date back to the 1970s. We are fortunate to have a fantastic heritage of experience and industry knowledge throughout the business.

First Grade International remains unique, originally specialising in coconut, therefore coconut runs through the veins of our business and we offer a comprehensive portfolio of coconut ingredients.

Over the years, we have been actively growing our range and knowledge to include a wide variety of dried fruits, tree fruits, cocoa, chocolate, nuts and dairy alternatives.

Our staff receive comprehensive in-house training of the highest quality, so they have the skills and knowledge it takes to run a sophisticated business like ours. Over 50% of our staff have more than 10 years of service.

We are proud of the producers we represent and the quality accreditations we have won and held such as BRCGS Grade AA for Agents and Brokers.



Technical & Quality

Certification & Memberships

Here at First Grade International, we are certified against the BRCGS Agents and Brokers Standard and are members of Campden BRI. We require that our suppliers, factories and key partners are certified against GFSI-recognised standards such as BRCGS, IFS, FSSC and SQF. These standards are the foundation of our supplier approval process and provide reassurance to our customers and us that our high standards are being met and maintained.

Responsible Sourcing

First Grade International is an active member of SEDEX, the leading organisation for companies committed to sourcing responsibly and improving conditions for all parties within the supply chain. We prompt all our suppliers to register to become members of SEDEX before supplier approval and encourage them to participate in a third-party SMETA Audit to allow for transparency throughout our supply chain.

Organic Products

We offer a wide range of Organic certified products in the UK market including Organic Coconut Water (Single Strength), Organic Desiccated Coconut, Organic Raw Coconut Chip, Organic Coconut Sugar, Organic Coconut Milk, Organic Creamed Coconut, Organic Sultanas, Organic Raisins, Organic Cocoa Powder, and Organic Cocoa Butter.

Supply Chain Management

Our supply chains can be both complex and extensive with our suppliers providing a range of raw materials and finished goods. To support this, First Grade International has a dedicated and experienced technical team that carefully monitors and audits suppliers' sites to ensure that both UK and International Laws are met. We incorporate the principles of HACCP, TACCP and VACCP into our audit process and strive to achieve and build a rapport with our suppliers to ensure transparency and trust.

Modern Slavery Policy

It is required under the Modern Slavery Act 2015 that businesses state the actions they have taken during the financial year to ensure that modern slavery is not taking place in both their operations and supply chains. Here at First Grade International, we see slavery, forced labour and human trafficking as fundamentally unacceptable. As a company, we firmly support the movement for transparency and collaboration from businesses to eliminate this risk.

Coconut Harvesting & Monkey Abuse Policy

First Grade International Limited, being the largest importer of coconut products in the UK, are able to offer absolute assurance that there is no abuse of monkeys in our plantations in Indonesia or our supply base in the Philippines.



Product Categories



Coconut

Coconut is at the very heart of our business and with strong connections built with specialist producers across the Far East, we are ideally placed to offer a comprehensive range of coconut ingredients for all uses.



Dried Fruit

Our Dried Fruit department searches worldwide to find the highest quality fruits at the most competitive prices. We have developed great partnerships with growers who can offer the best varieties from Turkey, USA, Chile, Greece, Australia, South Africa and China.



Nuts

We work with specialist, quality suppliers to import both Walnuts and Pecans to the global market offering nuts that are rich and buttery in flavour. We can offer a wide variety of chop sizes in either pallet quantities or full container loads.



Cocoa Derivatives

Our Cocoa division started with humble beginnings in 2003 with small orders of cocoa powder, which has now grown to supply thousands of tonnes annually of cocoa based ingredients including cocoa powders, butter, liquor and cake.



Chocolate Products

This division of our business has been one of the most dynamic recently with huge growth across all areas. We can offer a range of chocolate products which have multiple uses in the industry including chocolate making, bakery, coating, and more.



Chocolate Inclusions

Chocolate inclusions are a popular part of the bakery industry, and our range of chocolate inclusions offer a rich chocolate flavour to bakery products including biscuits, cookies, brownies, cakes, muffins, breakfast bars, pastries and more.



Plant-Based

We offer a delicious range of Plant-Based Alternatives including yogurt, cheese, and plant-based protein isolate powders which are similar in taste and functionality to their dairy equivalents.



COCONUT

Desiccated Coconut

Desiccated Coconut is the stalwart of the coconut range, and remains an ideal way to add flavour and texture to a wide range of dishes. We stock an assortment of specialist varieties to ensure we can offer the widest range to our customer base. Desiccated Coconut is ideal for use in baked goods such as cakes, biscuits, cakes, muffins, bread, and macarons as well as curries, ice cream, and breakfast granolas.



Fine & Medium

Fine and Medium Desiccated Coconut are by far the most popular varieties, with various options available depending on recipes requirement. We can offer So2 Free, with So2, Organic, High Fat (65%), Reduced Fat (58%), Low Fat (50%), and M&S Approved varieties.



Extra Fine

Sometimes used as an alternative to Coconut Flour, this very fine desiccated coconut offers a finer texture for smaller biscuit manufacturing, and works well in a blend or mix.



Toasted Medium

Dark Toasted Desiccated Coconut adds a rich flavour dimension and a striking visual impact compared to traditional desiccated coconut. Ideal for bakery products such as biscuits, cookies, bars and decoration for cakes and ice cream.



Coconut Flour

Coconut Flour is a staple within Asian cuisine and is famously used in Peshwari Naan Bread and gluten-free baking. Our coconut flour goes through a specialist milling process to ensure the product is powdery and light.



Tender Fresh

Tender Fresh is a specialist sweetened product with a high moisture level to create a unique, fresh flavour and texture, different to traditional dried desiccated coconut.



Angel Blend

Angel Blend is ideal for applications where flavour is more important than size. Ideal for use in bakery mixes and blends rather than for decorative purposes.



Golden & Sweetened

Golden and Sweetened Coconut is uniformly toasted for a distinctive, sugar-roasted coconut flavour and used as a delicious topping in bakery or ice cream products.



Long Shred

Long Shred is extra long strands of Desiccated Coconut, which adds impressive visual impact as a bakery decoration for cakes or cupcakes, with a lovely coconut texture and flavour.



Coconut Chip

We supply a range of Coconut Chips in both Raw Chip and Toasted Chip, also available in Sweetened, Toasted or Organic on request. These are ideal for specialist bakery, confectionery and breakfast cereal work where high quality is essential. Our Coconut Chips are sulphite-free as standard, and we only work with suppliers that can meet the high standards required for the UK and EU food industries.



Raw Chip

Raw Coconut Chip is commonly used in the breakfast cereal industry for tasty granolas, but is also popular as a decoration in bakery for a big visual impact and crunchy texture.



Toasted Chip

Toasted Coconut Chip adds a rich, caramelised flavour and toasted appearance and popular within the breakfast foods industry. Toasted Chip is particularly striking when used as a decoration or topping.

Coconut Milk & Cream

Aseptic Coconut Milks are hugely popular with demand coming from a wide range of users across the food industry. Only the best quality coconuts are selected to produce the highest quality coconut cream using state-of-the-art manufacturing technology and equipment. Our coconut milk and creams contain no additives or stabilisers and are fully homogenised, providing a perfect blend during food manufacturing with no separation.



Coconut Milk

Our 17% Fat Coconut Milk is additive and stabiliser free, and uniquely processed to ensure mixing without splitting. Ideal for use in savoury cooking and dessert recipes.



Coconut Cream

Liquid Coconut Cream (24% Fat) is thicker than its Coconut Milk counterpart, and offers a delicious, creamy coconut flavour, ideal for curries, beverages and dairy-free ice cream.



Creamed Coconut

This is a specialist coconut ingredient which we are proud to have developed. Our Creamed Coconut is manufactured conveniently for handling and use in both small and large-scale food production. Using a unique manufacturing process, we form the product into uniform, free-flowing, squares that melt evenly when used. This product can be the most cost-effective and sustainable method of putting coconut fat and flavour into both sweet and savoury dishes.



Standard

Our Standard Creamed Coconut has classic coconut texture and flavour making this a popular option for coconut ice-cream, desserts, curries, and sauces. We offer varieties such as So2 free, with So2, Organic, and M&S Approved.



Ultrasmooth

Our So2 free Ultrasmooth Creamed Coconut offers a hit of coconut flavour and the smooth texture makes this a popular alternative to liquid coconut milk or cream.

Coconut Milk Powder

Coconut Milk Powder is ideal for use in dips, sauces and dressings, especially where there is no further heat treatment carried out. It dissolves easily and is an excellent shelf-stable ingredient for confectionery or savoury dishes. Combine with hot water to replicate coconut milk, then use it as a flavouring for ice cream, yoghurt, sauces, and beverages.



Conventional 65% Fat

Coconut Milk Powder is a long-life alternative to liquid coconut milk with a multitude of applications in both sweet and savoury food and beverages.



Vegan 50% Fat

Vegan Coconut Milk Powder has strong demand within the food industry as plant-based bakery and cooking demand rises in both home bakery and foodservice.



Organic Coconut Sugar

The availability of Coconut Sugar has meant that many manufacturers are considering its uses very carefully. The Low GI rating makes it a fantastic ingredient and can be used as a 1:1 replacement for cane sugar. Its use in ethnic cooking has been widespread for years but due to difficulties in the supply chain, manufacturers often use cane sugar. Coconut Sugar has a rich, caramel flavour which is especially appealing in bakery or desserts, as well as savoury dishes.



Organic Fine Sugar

Fine Coconut Sugar is ideal for confectionary manufacturing. With its powdery texture, this fine sugar mixes well and adds an intense caramel flavour.



Organic Coarse Sugar

Coarse Coconut Sugar is perfect for baking, and can be used as a replacement for traditional cane sugar and adds a rich, caramelised flavour.

Coconut Water

The demand for Coconut Water has risen dramatically over the past few years, it has now become a staple in the beverage industry as well as a very useful ingredient to dilute the more expensive fruit juices and reduce the overall sugar content of fruit juices. Coconut Water is known for its natural source of minerals, anti-oxidant properties, and health benefits.



Single Strength

Single Strength Coconut Water is available in 200kg Drums and 1000kg IBC Containers. Our supply partners hold the latest certifications in food safety offering a high quality and safe coconut water.



Frozen Concentrate

Available to order, our Frozen Coconut Water Concentrate has a high brix level and a long shelf life unlike its ambient counterpart.



Coconut Oil

Coconut Oil is a versatile, natural oil that is extracted from the meat of mature coconuts. It is commonly used in cooking, beauty and cosmetics, and for various health purposes. We supply both Virgin Coconut Oil and Refined (RBD) Coconut Oil to the food industry, and both varieties have a multitude of uses within food production.



Refined Coconut Oil

Refined (RBD) Coconut Oil has a neutral flavour and odour making this product a popular alternative to palm oil for use in a wide range of food and cosmetic products.



Virgin Coconut Oil

Virgin Coconut Oil has various uses such as a cooking oil alternative, sweet and savoury dishes, and the cosmetics and beauty industry.

A still life photograph featuring a variety of dried fruits and nuts. In the foreground, two shallow wooden bowls are filled with a mix of items: dark, wrinkled dates, bright orange dried apricots, and several types of nuts including pecans, hazelnuts, and almonds. Some of these items are scattered on the dark, textured wooden surface around the bowls. In the background, a larger wooden bowl is also filled with a similar mix of dried fruit and nuts, slightly out of focus. The lighting is warm and directional, creating soft shadows and highlighting the textures of the ingredients. The overall composition is rustic and appetizing.

D R I E D F R U I T & N U T S

Raisins & Sultanas

Raisins and Sultanas are dried fruits that are made from the drying of grapes. Raisins are made from drying varieties of grapes such as Thompson seedless or Muscat grapes and the drying process gives raisins their dark brown colour. Sultanas are made from a specific variety of grape called the Sultana grape which are seedless and golden in colour. Sultanas are slightly sweeter and softer compared to raisins, but both raisins and sultanas are widely used in cooking and baking, particularly in desserts, cakes, biscuits and breakfast cereals.



RTU Raisins

Our conventional Raisins come from a leading Turkish processor renowned for quality, ready-to-use Raisins by using the latest processing machinery such as laser scanners, optical sorters, and more. We are also the only UK supplier who can offer a low micro Raisin.



RTU Sultanas

Our Turkish processed Sultanas are processed using the state-of-the-art equipment to ensure the highest quality fruit at a competitive price. Sultanas are ideal for bakery products including cakes, breads and pastries.



Thompson Raisins

Thompsons Raisins are a mainstay in the dried fruit market, offering a huge punch of flavour and visual impact in both bakery and savoury cooking.



Midget Raisins

Midget and Mini-Midget Raisins are a speciality dried fruit product with a high berry count for niche products in the bakery manufacturing sectors such as biscuits or small cakes.



Flame Raisins

Flame Raisins have red colouration and add a succulent, moist flavour to bakery products and are available in medium or jumbo sizing.



Low or High Moisture

We can offer Low or High Moisture Raisins which are a requirement for speciality bakery or confectionary including coating or chocolate bars.



Pasteurised

These Raisins are treated with the pasteurisation process to ensure safety and extend their shelf life. The pasteurisation process helps to improve the overall quality of the raisins.



Dried Apricots

Deliciously golden and wonderfully sweet, the Turkish Dried Apricot remains extremely popular with a wide range of uses such as breakfast cereals, cakes, and biscuits. Only the highest quality will do; this ingredient is mixed straight into blends with no further cooking or cleaning required. We can offer various chop sizes of diced products, and even a specialist 'cheese grade' product.



Diced Sulphured

Diced Sulphured Apricots bright colouration adds a stunning visual impact in bakery and savoury dishes. With a sweet, tart flavour, Apricots work well in baked products to increase the flavour profile. Available in 3 different dice sizes: 3-5mm, 6-9mm, and 8-10mm.



Diced Natural

Diced Natural Apricots are ideal for products requiring the delicious flavour of apricots, without the bright colouration. Natural Apricots work well in health bars. Available in 2 different dice sizes: 5-8mm and 8-10mm.



Whole Sulphured

Whole Apricots are a popular seasonal snack product popular in the food industry. They offer a sweet and tart flavour and visual impact in snack foods.



Low Micro

Our Low-Micro Diced Apricots are simply the finest variety of Diced Apricot available. With additional processing to ensure stability in cheese making, they offer a sweet, tangy flavour for seasonal cheeses.



Premium Diced 5-6mm

Our Premium Diced Apricots are more uniform in chop size, ideal for applications where visual standards are high, and nothing but the highest quality is suitable.



Dates

Our BRCGS-accredited Turkish fruit supply partner has installed a modern processing facility including the latest x-ray, laser and magnet technology so we can offer superb, ready-to-use Whole Dates, Chopped Dates and Date Paste, without the risks of foreign bodies associated with origin-sourced dates. Our products are regularly used in the most demanding parts of the food industry such as breakfast cereals and bakeries where quality and consistency is essential.



Chopped Dates

Chopped Dates are a popular item in health bar manufacturing. We use state-of-the-art machinery to offer a high-quality and consistent product.



Date Paste

Date Paste is a staple in the dessert industry and can be offered in a variety of moisture levels to suit different applications. Popular in sticky toffee puddings and snack bar manufacturing.

Currants

Greece has been the home of Currants for many years, but we are seeing South Africa start to produce some very high-quality and competitive fruit. Currants provide a sweet and tart flavour, and their unique colour makes them a versatile ingredient and offers a unique dried fruit experience. They remain popular in classic uses in the fruit cake and the British favourite, the Eccles Cake.



Greek Currants

Greek Currants are available in small and medium sizing and hugely popular as an alternative to Raisins due to their small size and sweet, fruity flavour. Ideal for use in fruit cakes, mince pies, eccles cakes and Welsh cakes.



South African Currants

These Currants are a very small, delicious currant from South Africa and add a tart and sweet flavour to biscuits, cakes and more. The small size makes this variety ideal for biscuits.



Dried Banana Chips

Due to our strong coconut connections in the Philippines, we have been able to visit a wide range of producers to seek out the most suitable, who can also meet our high standards. We are regular suppliers to both breakfast cereal producers as well as snack manufacturers. We have also seen a widening interest in using Banana Chips for decoration and inclusion in cakes, biscuits and bars.



Whole Slices

Whole Slice Banana Chips are available Sweetened or Unsweetened and in thin or thick cut. Banana chips are a popular addition to breakfast cereal mixes such as granola, snack bars, or for chocolate coating.



Broken Bits

Broken Banana Bits are a great inclusion to breakfast bars or protein bars where Whole Slices are too large. Available as Sweetened or Unsweetened.

Pineapple

Pineapple is an ideal product for the food and beverage industry and is available in numerous varieties to suit different applications. The pineapple fruit is grown between the coconut palms, utilising the space and similar growing conditions to have a lower impact on the environment. Pineapple has a variety of uses in bakeries, beverages, and savoury dishes to add a sweet flavour or moistness to sponges.



Crushed Pineapple

Pineapple Crush in Natural Juice is a interesting product which can be used added to cake mixes for additional moisture and sweetness, or in seasonal soft cheeses or cheesecakes.



Pineapple Pieces

Pineapple Pieces are a popular item in the food industry and can be used in desserts, curries, sauces, jams, and as a pizza topping. We can offer pieces in both Chunks and Tidbits with options for natural juice, light syrup and heavy syrup.



Pineapple in Foil Pouch

We can offer both Pineapple Pieces or Crush in 3kg Foil Pouches which are ideal for production lines where canning isn't an option.



Pineapple in Aseptic BIB

Available to order, we can offer Pineapple Crush in aseptic bags in 22.7kg cartons or 217kg Drums. This popular format allows for easier use within production lines without the need for specialist canning machinery.



Pineapple Juice

We can offer a range of Pineapple Juice including concentrate (frozen or ambient) and single strength (NFC), which is available in 20kg cartons or 250kg drums.



Cranberries

Cranberries have added a new dimension to our range. This North American staple is beginning to become a firm favourite in the UK and Europe with its well-recognised sharp fruit flavour. A fabulous partner with cheese and classic seasonal dishes it is now becoming a year-round favourite. Available in sugar-infused, fruit juice-infused, whole, sliced and diced formats and even a specialist 'cheese grade' product.



Whole or Sliced

Sweetened Dried Cranberries offer a sweet and tart flavour to food. We can also offer low moisture Cranberries specifically for seasonal Cheeses.



Juice Infused

Available to order, Juice Infused Cranberries can be offered with numerous flavour infusions to add a new dimension to finished products.

Walnuts

Chilean Walnuts are among the most popular varieties of walnuts in the world. Chile is the largest exporter of walnuts in the southern hemisphere and the second-largest globally. Due to their excellent weather conditions, Chilean walnuts are seen as the best quality walnuts with a creamy, buttery flavour without the bitterness expected from other origins while being rich in nutritional value. We offer a wide range of colours and piece sizes direct from origin.



Whole in Shell

Sourced from Chile, our Whole-in-Shell Walnuts are available in bulk and ideal for retail packing and seasonal food mixes.



Pieces

Walnut Pieces are a popular decoration for bakery products such as cakes, including the favourite Coffee & Walnut cake. We offer a wide range of sizes and colour grades.



Pecans

Pecans are a type of tree nut native to North America. Thanks to their rich buttery flavour, they're a common ingredient in appetisers, desserts, and main dishes alike. Pecans are rich in several important nutrients, including fibre, copper, thiamine, and zinc. We are working with specialist suppliers to offer a range of pecan piece sizes of excellent quality at competitive pricing levels.



Halves

Pecan Halves are visually striking when used as a decoration and widely popular in seasonal retail packs and mixes.



Pieces

Pecan Pieces are available in Mammoth, XL, Large, Medium, and Small. The varying sizes allow flexibility for different bakery applications.

A top-down view of three wooden bowls containing cocoa powder, butter, and chocolate pieces, surrounded by almonds and a sprig of mint on a dark surface.

C O C C O A & C H O C C O L A T E

Cocoa Powder

Cocoa Powder is the powdered form of dry cocoa solids with a small remaining amount of cocoa butter offering either reduced fat (10-12%) or high fat (20-22%) varieties. Cocoa Powders have broad uses across the food industry from simple colouring to adding exquisite aromas and flavours. We stock a wide range of colour variations to ensure we can provide our customers with the perfect powder for their application. We can also provide Rainforest Alliance Mass Balance Certified Cocoa for members, and organic certified subject to minimum order quantities.



Natural Unalkalised

Natural Cocoa Powder undergoes no alkalisation process and has a more acidic flavour and light brown colouration.



Brown Alkalised

Alkalised Cocoa Powders are available from light to dark in colouration and are the closest match to a 'chocolate' flavour making them the most popular choice in bakery applications.



Red Alkalised

Red Cocoa Powders offer a striking red colouration and give finished products a richer, and more inviting appearance.



Black Alkalised

Black Cocoa Powders are famous for their usage in 'cookies and crème' flavours and have a bitter cocoa flavour with jet black colouration.



Reduced Fat

10-12% Fat Cocoa Powders have lower fat content which increases the versatility of the powder being incorporated in recipe mixes and blends. Ideal for use in drinking chocolates, cake mixes, cookies, biscuits, and more.



High Fat

High Fat Cocoa Powders have a high fat percentage of 20-22% and give a rich cocoa flavour and is the perfect choice for ice cream, sauces and ganache.



Bespoke Varieties

Subject to minimum order quantities, we can create a bespoke cocoa powder to achieve the colouration, flavour, and fat percentage that you desire for your finished product.



Cocoa Butter

Cocoa Butter is the edible fat extracted during the processing of cocoa beans. This is an essential ingredient in chocolate making, however, it can also be used in confectionery, desserts, and cosmetics. We want our customers to enjoy wider choices so we can offer cocoa butter in block and liquid format, with certifications such as Rainforest Alliance Mass Balance, or Organic.



Deodorised

Deodorised Cocoa Butter is a popular ingredient used in confectionery and desserts to add a silky texture. The deodorisation process removes the very strong natural aroma, while leaving a delicious cocoa flavour.



Natural

Available on demand, Natural Cocoa Butter is referred to as the purest form of Cocoa Butter and makes an ideal ingredient in chocolate making, primarily compound chocolate.

Cocoa Liquor

Cocoa Liquor is 100% cocoa mass available in solid or liquid form. It contains both cocoa solids and cocoa butter in roughly equal proportion and is produced from cocoa beans that have been dried, roasted, and separated from their skins. Cocoa Liquor is a key ingredient in chocolate making, but can also be pressed to create cocoa cake (precursor to cocoa powder) and cocoa butter. We can also provide both Organic or Rainforest Alliance Mass Balance certification for members.



Conventional

Our Conventional Cocoa Liquor is available in kibbled format, allowing for a easy and convenient manufacturing format for chocolate production.



Single Origin

Available on request and subject to minimum order quantities, we can source a range of Single Origin Cocoa Liquor from regions including Africa, Central America, South American, and Asia.



Cocoa Cake

Cocoa beans are cleaned, roasted, and milled to obtain a liquid slurry called cocoa liquor, the main ingredient for chocolate. The cocoa liquor is then hydraulically pressed, which results in two components: cocoa butter and cocoa cake. The cocoa cake can then be further processed into various cocoa powder varieties such as natural, alkalisied, or high-fat. We offer this unique material to cocoa processors globally.



Reduced Fat

Reduced Fat Cocoa Cake is available in varying fat percentage from 8-14% ready for manufacturing into reduced fat cocoa powders.



High Fat

High Fat Cocoa Cake has a fat percentage of approximately 18-24% which is ideal for both reduced fat or high fat cocoa powder manufacturing.

Chocolate & Inclusions

Chocolate is primarily made from a mixture of cocoa liquor (or mass), cocoa butter, milk powder, and sugar. We are able to offer a wide range of high-quality chocolate for a multitude of applications such as coating, baking, desserts, chocolate bar making, decoration, and more. Chocolate Inclusions add extra chocolate flavour, texture, and bite to your end product and can be used in a variety of consumer-ready products such as bakery, dessert, confectionery, and more. Our Chocolate is available with Rainforest Alliance Mass Balance certification for a more sustainable option to members of the platform.



Dark Chocolate Buttons

Our Dark Chocolate has a delicious, rich flavour, and can be used in confectionery and coating for chocolate, breakfast and nutrition bars.



Milk Chocolate Buttons

Our Milk Chocolate Buttons have a creamy flavour and add flavour impact in a variety of applications such as sauces, coatings, ganache's and more.



White Chocolate Buttons

Our White Chocolate is sweet and rich and adds a creamy flavour to a wide variety of bakery products. Ideal for coating, chocolate-making, and white chocolate sauces or ganache.



Cadbury 99 Flakes

Our Cadbury Milk Chocolate 99 Flakes offer the classic Cadbury flavour. This product is a foodservice staple for use in the ice cream, beverage and dessert industries.



Chocolate Chips

Our bake stable Chocolate Chips are available in dark, milk and white varieties and work great in biscuits, cookies, cakes and as decorations.



Chocolate Chunks

Our Chocolate Chunks are 8x7x4mm in size and bake stable up to 200°C and available in dark, milk and white chocolate varieties.



Protein Choco Balls

Protein Choco Balls are ideal for bar manufacturing. High in protein and low in sugar, they add the right amount of chocolate flavour and protein content, without the sugar.



A glass pitcher filled with a creamy, off-white liquid, likely oat milk, sits on a piece of light-colored burlap fabric. The pitcher is placed on a dark, rustic wooden surface. Scattered around the base of the pitcher and on the burlap are several whole oat grains and some wheat stalks. The lighting is soft, highlighting the texture of the wood and the fabric.

PLANT-BASED ALTERNATIVES

Faba Bean Protein Isolate Powder

Faba Bean Protein Isolate Powder is a new plant-based protein that's more pleasant than other plant protein types, making it an excellent alternative to pea protein. It's clean tasting with a smooth texture, characteristics often not associated with plant proteins. Faba Bean has a neutral colour, taste and odour which has little effect on the colour and taste of the final products. Additionally, Faba Bean has a consistent protein content of 87% and high solubility making it a fantastic addition to the bakery or beverage industry, but specifically the growing fitness-focused food industry.



Faba Bean Powder

Our Faba Bean Protein Isolate Powder is neutral in flavour, colour and odour, high in protein content and sustainably grown, making this plant-based protein a ideal alternative to dairy whey protein, without any undesirable flavours or odours common in other plant-based proteins.



Wessex Oat Bulk Milk

Oat Milk is the most popular and versatile plant-based milk on the market and can be used in a range of industrial applications including beverages, bakery, ready meals, and more. Being naturally rich in vitamins and minerals, Oat Milk allows a clean swap from dairy to plant-based final products with a neutral flavour profile. We offer three standard varieties, with bespoke recipe development available, subject to minimum order quantity. Our Oat Milk is made with British-grown oats, in a British factory for fantastic sustainability credentials for domestic users.



Oat Milk Base

Our Wessex Oat Milk Base is perfect for dilution into a larger recipe with a variety of industry uses such as sauces, smoothies, and bakery mixes.



Whole Milk Alternative

Our Whole Milk Alternative is a functioning drink enriched with vitamins with a creamy, full-bodied flavour similar to whole milk, and will froth in beverages like coffees.



Semi Milk Alternative

Wessex Oat Semi-Skimmed is ready-to-drink and can be used as a 'barista' milk alternative that is neutral in flavour and low in sugar.

Milk Alternatives

We offer a delicious range of coconut-based milk alternatives which are similar in taste and functionality to their dairy equivalents. Our products have been developed for food manufacturers following years of maintaining a successful range of branded products, actively sold in the retail sector. Our plant-based dairy alternatives have new and improved recipes to rival their dairy equivalents.



Original Recipe

Our Original Recipe dairy milk alternative is coconut-based but free of coconut flavour and offers a fantastic plant-based alternative to people who are dairy intolerant or following specialist diets. The improved recipe is low in sugar, a source of protein, and even more dairy like.



Unsweetened Recipe

Our Unsweetened Recipe dairy milk alternative is free of added sugars, offering a low-calorie, dairy-free milk alternative that is great in teas or coffees or sweet and savoury cooking. The improved recipe is high in protein and low in fat.

Plant-Based Yogurt

Our Plant-Based Yogurt range of products has been developed using the extensive knowledge and experience we gained maintaining a successful range of branded products. Our plant-based dairy alternatives are highly versatile and can be used in both traditional and plant-based food products.



Plain Base Yogurt

Our Plain Base Yogurt is ideal as a base ingredient for plant-based recipes where flavours can be added to suit any recipe requirement.



Greek Style

Our plant-based Greek Style yogurt offers a traditional sour flavour you would expect from its dairy equivalent, and can be used as a base for plant-based recipes such as dips or smoothies.



Plant-Based Cheese

Our selection of Plant-Based Cheeses look, taste and perform fantastically and differ from other plant-based cheeses currently available in the plant-based sector. Our grated range melts giving that desired “ooze”, which is a challenge for most plant-based cheeses. The products have an excellent shelf life and are manufactured in a dedicated production facility. The pack formats make them perfect for the food service sector.



Soft Cheese Spread

With a taste and texture that can be compared to its dairy equivalents, our popular Soft Cheese Spread can be used in plant-based desserts such as cheesecakes.



Cheddar Alternative

Our Cheddar is a great alternative to dairy cheese for those with a dairy intolerance or following a vegetarian or plant-based diet.

Plant-Based Cheese

Our selection of Plant-Based Cheeses look, taste and perform fantastically and differ from other plant-based cheeses currently available in the plant-based sector. Our grated range melts giving that desired “ooze”, which is a challenge for most plant-based cheeses. The products have an excellent shelf life and are manufactured in a dedicated production facility. The pack formats make them perfect for the food service sector.



Soft Cheese

With a taste and texture that can be compared to its dairy equivalents, our popular Soft Cheese can be used in plant-based desserts such as cheesecakes.



Cheddar Cheese

Our Cheddar is a great alternative to dairy cheese for those with a dairy intolerance or following a vegetarian or plant-based diet. We can offer cheddar in either slices or 20kg blocks.



Smoked Cheddar Slices

Our Smoked Cheddar work great on plant-based or vegetarian sandwiches and has a smoky, savoury flavour.



Mozzarella

Our Grated or Sliced Mozzarella can be used on plant-based pizza's and pasta and designed to offer that 'ooze' popular with its dairy counterpart.



Grated Parmesan

This Grated Parmesan has the delicious, slightly salty flavour popular with conventional Parmesan.



Grated Gouda

Our plant-based Gouda is available grated and offers a stronger flavour than our Cheddar.



Feta

This plant-based Feta is close to its dairy counterpart and is a delicious alternative that can be used in plant-based Mediterranean cuisine.



We Provide Exciting Ingredients You Can Trust

+44 (0) 1564 731 980

www.fg-int.co.uk

bulksales@fg-int.co.uk

Innovative Products

We're constantly developing and introducing new, exciting products into our range to lead food ingredient development.

Market Insights

Our procurement team share regular market updates with our customer base to support you in making the best purchasing decisions.

UK & EU Warehouses

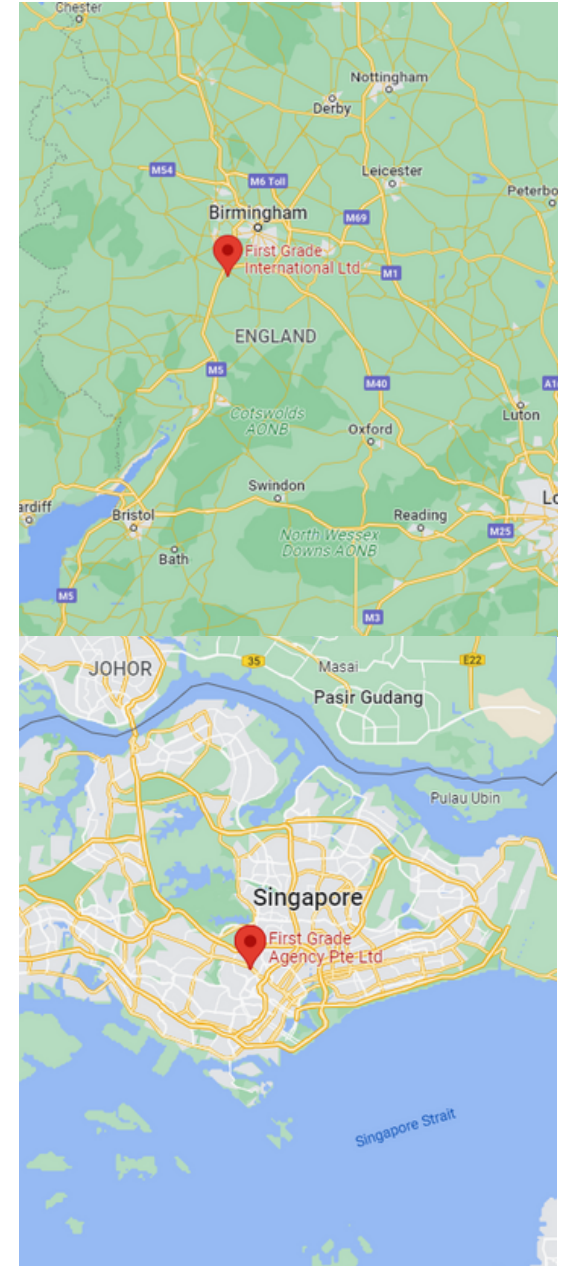
We keep high stock levels across our UK and three EU-based warehouses, ensuring we can fulfil our core product lines with short lead times and excellent reliability.

First Grade International

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First Grade Agency

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