



GCL

Food Ingredients
The Chef's Choice



2025 CONCEPT SORT



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SCAN ME
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FILLED PASTA

We manufacture various different pasta shapes ranging from Tortelloni, Mezzaluna, Girasole, Ravioli, Quadrotti & Canneloni which can be tailored with different flecks.

Premium Range

- Honey & Nduja & Mezzaluna
- Spicy Chicken and Chorizo Ravioli
- Sundried Tomato, Olive & Pecorino Girasole
- Goats Cheese & Hot Honey Girasole
- Prawn, Crab & Black butter Medaglioni
- Basilicata sausage Cannelloni

Core Range

- Pumpkin Tortelloni
- Spinach and Ricotta Tortelloni
- Spinach and Ricotta Ravioli
- Bolognese Ravioli
- Porcini and truffle ravioli
- Smokey four cheese in a charcoal Tortelloni

MEAT CRUMBS & TOPPINGS

Our meat plant gives us the ability to manufacture various different crumbs and toppings according to our customer's requirements.

We offer a range of highly flavoured meat crumbs

Basilicata - Spicy Italian Sausage
Lucanica Sausage
Pork, Pancetta & Red Pepper
Nduja and Pork
Smokey Pork
Pigs In Blanket
Breakfast Sausage
Pork & Black pudding
Lebanese Flavoured
Middle Eastern Lamb
Donner Kebab
Thai Chicken
Teriyaki Duck
Miso Pork
Jerk Chicken
Lamb Curry

FRESH PASTA & NOODLES

Our fresh long pasta & Noodles are available in a range of different shapes and sizes starting from 1kg trays to 2kg bags, all of which is portion controlled dependent on our food service and industrial customer requirements.

We offer a range of both fresh pasta and fresh noodles which include:

Spaghetti
Linguine
Tagliatelle
Mafalde
Pappardelle
Ramen
Soba
Sweet Noodles

Our fresh gnocchi are available in a variety of flavours and sizes starting from 400G trays up to 2kg bags. We can manufacture the original Italian potato gnocchi and flavour this according to all customer requirements. We are also able to offer a full range of filled gnocchi, including pesto filled and basil flavoured, which we bring in from our Italian partners.

C.Q.C

Our cook quench chill line is an advanced food processing system designed to rapidly and precisely cool cooked food products. Its purpose is to swiftly reduce the temperature of hot foods, effectively halting the cooking process to maintain food quality, texture, and taste. This innovative line ensures food safety by chilling products, inhibiting bacterial growth, and extending shelf life while preserving nutritional integrity.

Our Cook Quench Chill capabilities allow us to manufacture:

Short Pastas (Penne, Rigatoni, Macaroni, Fusilli)

Noodles (Udon, Vermecili, Flat Rice)

White Rice

Brown Rice

Wild rice

Mixed grains (tabbouleh, quinoa, bulgar wheat etc)

This line can be calibrated to affect any level of al dente to meet your requirements.

MEAT BASED

Our premium quality cooked meats are available in a range of formats such as crispy, diced or pulled and can be flavoured and seasoned according to any food service requirement. The above cooked formats are all available in sliced, diced, minced, chunks and lardons in a variety of dimensions, all of which come packed in different formats.

Our Meat Plant capabilities allow us to manufacture:

Meatballs
Chicken Chunks
Crispy Shredded Beef
Crispy Shredded Chicken
Shredded Duck
Cooked Pulled Meats
Pork Chicharrones
Lamb Koftas
Lasagna Bites

Our technique involves cooking food in vacuum-sealed pouches, submerged in steam at a controlled temperature for long periods of time. This cooking technique results in foods with incomparable taste and texture.

FORMING LINE

Our Forming line is designed for optimal throughput, ensuring a rapid and efficient production process.

With advanced automation and precision engineering, the line minimizes downtime and maximizes the number of balls per minute, meeting the high-volume demands.

Our Forming line capabilities allow us to manufacture:

Arancini
Croquetas
Stuffing Balls
Fritters
Empanadas
panzerotti
Arepas

We can create these products ranging in different sizes to meet your customer needs. We can also offer a bespoke tailored flavour profile as well as a range of core flavours in different pack formats.

PLANT BASED

Our Meat Free line is designed to elevate your culinary offerings and cater to the growing demand for plant-based options. We have a commitment to exceptional taste, our range of meat-free products brings forth a delectable fusion of flavours, textures, and nutritional benefits.

Our Plant Based capabilities allow us to manufacture:

Vegan Sausages
Vegan Burgers
Vegan Meatballs
Vegan Filled Pasta
Vegan Arancini
Vegan Crumb

Our automated cooking system gives you the exact cook consistency every time and we will work with you to find the perfect cook time for your end user.

This means there is no need to worry about consistency from store to store.

SAUCES

All our sauces are available in various individual sizes depending on your needs. Our sauces are packaged frozen, in bulk format, comes in pack sizes of 1kg, or 2kg bags.

Our sauce capabilities include:

Caramelising
Kettle Cooking
Oven Roasting
Pureeing
Ability to add ingredients
throughout the cooking
process

Sauce Types

Cream Based
Tomato Based
Glazes
Jus & Gravy
Veloute
Ragu



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