



A Barossa Food Tradition

MEMBER: FOOD ADELAIDE EXPORTERS GROUP



FOOD ADELAIDE IS AN INDUSTRY ASSOCIATION OF LEADING FOOD AND BEVERAGE COMPANIES.

THE ASSOCIATION, BACKED BY GOVERNMENT, OFFERS EASY ACCESS TO A COMPREHENSIVE PORTFOLIO OF AUSTRALIA'S FINEST PRODUCTS.

Famous gourmet fare

Maggie Beer is one of Australia's leading producers of gourmet pates, verjuice, sauces, fruit pastes, jams, oils, vinegars, and preserved fruits.

Products carrying the Pheasant Farm and Maggie Beer brands have become Australian icons for quality and innovation - and discerning buyers worldwide are discovering the delights for themselves.

Maggie and Colin Beer first open the Farm Shop to sell direct to the public. This became the Pheasant Farm Restaurant and a show case for Colin's game birds.

The Pheasant Farm Restaurant' won a string of awards culminated in the 1991 Remy Martin Cognac/ Australian Gourmet Traveller Restaurant of the Year, the highest award given in the Australian industry.

At this time, Maggie had become something of an expert in the cooking and preparation of game and so started a food career that has spanned over 25 years.

Innovation, energy and growth

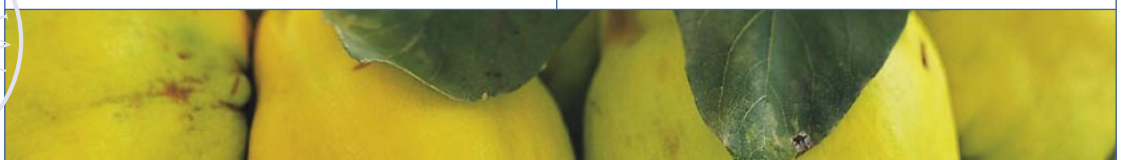
The food distribution business commenced in 1984 with what had become one of the restaurant's signature dishes "Pheasant Farm Pate". The first

commercially produced Verjuice was also produced that year. Customers were found in all states of Australia and soon the word was spreading and distributors were appointed to cope with the ever-increasing demand.

And export accredited kitchen was built in 1996 with a view to establishing export markets for the pate range. The company's list of products has expanded and now the brand is ranged in specialty food stores all over the globe.

Maggie herself is the guiding quality principal: personally tasting and approving all production, to maintain the 'country cooking' style which has underpinned the brands

leading position.





THROUGH FOOD ADELAIDE, BUYERS CAN CONNECT WITH SUPPLIERS FROM THE VARIED FOOD AND BEVERAGE OFFERING OF AUSTRALIA.

THE ORCHARDS, DAIRY PASTURES AND VINEYARDS OF THE TEMPERATE ADELAIDE HILLS;

THE EXTENSIVE HORTICULTURAL AND VEGETABLE PRODUCTION OF THE ADELAIDE PLAINS;

THE FRUITS, NUTS AND VEGETABLES PRODUCED IN THE WARM MEDITERRANEAN-STYLE ENVIRONMENT OF THE RIVERLAND;

THE WIDE STRETCHING GRAIN AREAS OF THE MID NORTH AND LUSH GRAZING LANDS OF THE SOUTH EAST;

AND THE CLEAN OCEAN WHICH CONTAINS PRISTINE FISHING WATERS AND AUSTRALIA'S CENTRE FOR AQUACULTURE OPERATIONS.



Products range

Paté and desserts

The Pheasant Farm pate is the flagship product, with a 28-day shelf life and requiring a regimented chill chain distribution system.

All **chilled goods** are free of added preservatives and only the best of raw ingredients are used. Products are cooked in small batches to ensure the original recipe is replicated without ever losing the flavour, texture and taste. Products are: Pheasant Farm Paté (220g and 120g), duck and vino Cotto Pate (120g), duck, sherry and green peppercorn pate (120g), Vegetarian Mushroom Paté (120g); Vegetarian Capsicum Paté (120g); Onion Confit (130g), Crème Caramel Dessert (120g).

Fruit pastes

These are the perfect partners for cheese platters and general accompaniments. Products are: Quince Paste (2Kg, 1kg, 250g, 100g, 15g); Cabernet Paste (1kg, 100g); Fig and Fennel Paste (1kg, 100g); Plum Paste (1kg, 100g); Spiced Pear Paste (1kg, 100g, 15g), Apple and Rosemary Paste (1kg, 100g)

Jams, Jellies and Glazes

The Burnt Fig Jam heads the range, delivering dark, almost paste-like texture with a gentle bitter edge to offset the sweetness. Products are: Burnt Fig Jam (380g); Seville Marmalade (380g); Blood Plum Jam (380g); Cabernet Jelly (360g), Vino Cotto Jelly (350g), Seville Glaze (360g), Quince Glaze (360g)

Preserves

Preserving fruits and vegetables is an old Barossa tradition and one in which Maggie Beer and her team take great pride. Products are: Preserved Lemons (380g jars), Pickled Figs (360g jars), Tomato and Sultana Chutney (270g), Tomato, Verjuice and Saffron Chutney (270g).

Oil and Sauces

Maggie is an absolute advocate of good quality Extra Virgin Olive Oil, knowing how important it is to the end result of good cooking. Maggie has studied and tasted oils from all over the world, being a frequent official and judge at national shows. Her sauces are a Barossa tradition and make any barbeque better. Sugo is Maggie's idea of 'fast food'; a densely rich tomato sauce for pasta or pizza bases. Products are, Extra Virgin Olive Oil (500ml, 375ml, 250ml), Cabernet Sauce (1Lt, 250ml); Chilli Ginger Sauce (250ml), Barossa Tomato Sauce (250ml), Pasta Sugo with Basil (500ml), Pasta Sugo with Chilli (500ml)

Verjuice and Vinegars

Maggie was the first in Australia to commercially produce Verjuice. It is made from the juice of unripened grapes and is a gentle acidulant that heightens the flavour of foods. Sangiovese Verjuice is made in the same way using red grapes and is perfect for poaching fruit or using in desserts. Maggie's Read Wine Vinegar is made using the traditional Orleans method. Products are: 750mL Verjuice (2Lt, 750ml, 375ml) and Sangiovese Verjuice (2Lt, 375ml), Aged Red Wine Vinegar (2Lt, 375ml), Vino Cotto (1Lt, 250ml), Fig Vino Cotto (250ml).



Maggie Beer's Apple and Rosemary Paste.



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