



Caramel & honeycomb ice cream and elderflower & gooseberry ice cream from **Thymar** have “wonderful texture and perfectly balanced flavours” according to Great Taste Awards judges. The new caramel & honeycomb flavour combination was launched earlier this year, bringing the range of ice creams and sorbets made to over 35. Thymar has been making ice cream at Haughton Park Farm in north Nottinghamshire for 23 years, using fresh milk and double cream from the neighbouring dairy. www.thymaricecream.co.uk

San Francisco Sourdough is made using Rachel's Organic wholemilk yoghurt and strong unbleached, white North American flour. It is a rustic, full-flavoured sourdough that takes 72 hours to make – although **The Bread Factory** says it has been nurturing the sourdough starter for this loaf for 15 years. The one-star gold winner is supplied loose and un packaged and available as 500g long/round or 1000g long/round. The Bread Factory also picked up awards for six other products, including an apple tin cake, chocolate toffee tartlet and American-style pumpernickel. www.breaditd.co.uk



Thursday Cottage Bitter Orange Marmalade (one-star gold) is made with fresh bitter oranges from Seville. The recipe is simple, says the company – just oranges, fruit pectin and pure cane sugar. It is then hand-poured into jars to maintain a good mix of peel and fruit throughout the jar. A traditional 1lb jar has an RRP of £2.35. The trade price is £10.58 for a case of six. The company's greengage jam also won a one-star gold. www.thursday-cottage.com



Tims Dairy in Buckinghamshire has been making yoghurt using British milk for over 60 years. This year its Greek-style natural yogurt and Greek-style yogurt with honey have won one-star gold awards. As well as yoghurts, Tims Dairy also makes soured cream and crème fraîche. The retail range was launched in 2009 after many years of supplying foodservice customers. www.timsdairy.co.uk

Uig Lodge smoked salmon is sourced from ethically-run, SPCA (the Scottish animal welfare charity) accredited salmon farms. When it arrives at the smokehouse on the Isle of Lewis each fish is treated individually, says Uig Lodge. Even the prevailing weather conditions at the time of smoking are taken into account and the curing and smoking process is all done by hand. RRP for this three-star gold winner range from £12 for a 230g pack (trade price £8) to £20 for a 450g (trade price £15). www.uiglodge.co.uk



Spiced Apricot & Cranberry Chutney from **Hawkshhead Relish** won a one-star gold. This is one of the company's best-sellers and described as “spiced, sticky and fruity”, and ideal with cheese, cold meats, pies and pâté. Hawkshhead Relish, which is based in The Lake District, has now won 44 Great Taste Awards for its products. Its range of almost 130 lines is all made by hand in traditional open pans without additives, preservatives or flavourings. www.hawkshheadrelish.com

The Cracking Good Food Company has won two-star gold for its Pecan & Sundried Berries Cracotti. Judges said they looked good, had great texture and were “altogether very tasty with the seeds, raisins and pecan nuts all delivering in a nice balance”. Double-baked like biscotti, Cracotti are also available in Cranberry & Hazelnut and Fig & Olive flavours. They are designed as an accompaniment to cheeses, cold meats, smoked salmon and dips. The 75g packs have an RRP of around £3.00. www.crackinggoodfood.com

