

# A fresh approach to gelato

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- Free next day delivery on orders placed before 2pm
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# A fresh approach to gelato

Keylink have over 50 years' experience of supplying specialist products to the confectionery sector. With a fresh approach to making and flavouring premium gelato, we have focused on expanding our offerings to deliver a complete and balanced range.

- Real Belgian chocolate gelato made with our Callebaut ChocoGelato range of bases.
- Vegan/plant based gelato, both bases and ingredients to create from scratch to serve the largest growing sector.
- Flavourings, ripples, sauces and decorations so you can create your own specific flavours and finishing touches.
- Machinery offers for soft serve, batch and FrappShakes.
- Cones and accessories.
- With no minimum order, next day delivery, and free delivery on orders over £150, ordering from Keylink is quick and easy.

## SPECIAL OFFER

Purchase either of these gelato batch machines from Machinery World and we'll get you started with 100kg of free ChocoGelato base mixes: worth about **£1,000\***.

**This has the potential to generate £5,000 of net profit!**



\* While stocks last

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Visit  
[www.keylink.org](http://www.keylink.org)  
for lots of recipes  
and ideas

## SPECIAL OFFER

Purchase the IS-cream soft serve machine and we'll get you started with 100kg of free ChocoGelato base mixes: worth about **£1,000\***.

**This has the potential to generate £5,000 of net profit!**

*\* While stocks last*



## FREE

20kg case of Colac Neutral Base Mix  
with every FrappShake machine purchased



# GELATO BASES

All our high quality gelato bases are “complete” bases. Each base comprises the correct proportion of all the ingredients necessary for a balanced mix (stabiliser, emulsifier, etc.) which means that all you generally need to add is the liquid and the flavourings. The convenience of a complete base means that you can save considerable time when preparing gelato or ice-cream.

## EXPLODING THE MYTH!

Discover bases that will

- simplify your processes,
- save you time,
- reduce your labour costs,
- reduce your inventory of raw materials, and
- give you consistent results every time

Our range of complete bases will really surprise you with their quality!

### Callebaut ChocoBase

Callebaut ChocoBase has been developed to allow you to use any dark or milk chocolate you like to create the ultimate in chocolate gelato. Your gelato will have the distinctive and authentic taste of the actual chocolate you use, whether it is an origin chocolate or even your own signature chocolate.

**Recipe:** 800g ChocoBase + 800g chocolate + 2400g milk/water + flavourings (optional).

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1000</b>	ChocoBase; Base for Chocolate Gelato	10% Dark Chocolate	<b>£8.66</b>	800g bag	£10.82
<b>SGC1002</b>	ChocoBase Milk; Base for Chocolate Gelato	20% Milk Chocolate	<b>£10.20</b>	800g bag	£12.75

### Callebaut ChocoGelato

Callebaut ChocoGelato is a range of complete mixes with the chocolate already added in. Each base typically contains around 60% chocolate to make an incredible chocolate gelato which cannot be rivalled for taste or convenience.

**Recipe:** 1600g ChocoGelato + 2400g milk/water + flavourings (optional).

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SGC2000</b>	ChocoGelato Nero	52.5% Extra Dark Chocolate	<b>£16.08</b>	1.6kg bag	£10.05
<b>SGC2002</b>	ChocoGelato Extra Fondente	60% Dark Chocolate	<b>£15.20</b>	1.6kg bag	£9.50
<b>SGC2004</b>	ChocoGelato Fondente	61.5% Dark Chocolate	<b>£15.04</b>	1.6kg bag	£9.40
<b>SGC2006</b>	ChocoGelato Gold	60% Caramel Chocolate	<b>£17.84</b>	1.6kg bag	£11.15
<b>SGC2008</b>	ChocoGelato Bianco	70% White Chocolate	<b>£16.01</b>	1.6kg bag	£10.00
<b>SGC2010</b>	ChocoGelato Fior di Cao	12% Cocoa Butter	<b>£17.84</b>	1.6kg bag	£11.15





The number of vegans in Great Britain quadrupled between 2014 and 2019. In 2019 there were 600,000 vegans, or 1.16% of the population; 276,000 (0.46%) in 2016; and 150,000 (0.25%) in 2014.\* With our Essenza bases and products you can ensure you have an offering for the vegan market.

\* Sources: Ipsos Mori surveys, commissioned by The Vegan Society, 2016 and 2019, and The Food & You surveys, organised by the Food Standards Agency (FSA) and the National Centre for Social Science Research



## Essenza Plant Based Bases (complete bases)

Based in Italy, Essenza have developed a revolutionary and innovative range of dairy-free, gelato base recipes and additives. The bases are clean label and use vegetable fibres and proteins as emulsifiers and stabilisers. There are four different complete bases to create great tasting, dairy-free gelato flavours that vegans and non-vegans alike will love!

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1200</b>	Neutral Suitable for vanilla, caramel & nut flavours	<b>£9.41</b>	1kg bag	£9.41
<b>SGC1205</b>	Citrus Suitable for citrus fruit flavours	<b>£11.28</b>	1.2kg bag	£9.40
<b>SGC1210</b>	Pulp Fruits Suitable for non-citrus fruit flavours	<b>£9.49</b>	1.12kg bag	£8.48
<b>SGC1212</b>	Dark Chocolate Use with 70% or above dark chocolate solids	<b>£10.18</b>	1kg bag	£10.18



## Essenza Plant Based Ingredients (for preparation from scratch)

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1218</b>	Nucleus for Gelato	<b>£39.34</b>	1kg bag	£39.34

Nucleus for gelato is used to give stability to gelato through its emulsifying properties. It is a blend of vegetable fibres and vegetable proteins, is completely allergen free and vegan. Dosage 0.5 to 0.7%.

<b>SGC1220</b> <b>NEW</b>	Nucleus for Vegan Gelato and Sorbet	<b>£39.24</b>	1kg bag	£39.24
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This product also gives stability to gelato and sorbets and has the ability to bind greater quantities of water whilst obtaining a good level of creaminess. It is a way to create the fatty texture needed in gelato and sorbet when there is an absence of fat. It is completely allergen free and vegan with a lower pH than the nucleus for gelato. Dosage 0.5 to 0.7%.

<b>SGC1230</b> <b>NEW</b>	LESSenza Vegetable Fibre Syrup	<b>£60.21</b>	5kg	£12.04
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Vegetable fibre syrup is an innovative product made from chickpea and maize fibres and has a multitude of applications. In gelato it acts as a texture improver, thickening agent, stabiliser and protects crystallization in the freezing process (hydrocolloid).

<b>SGC1235</b> <b>NEW</b>	Essenza Fibrecream Vegetable Fibre and Protein Improver	<b>£26.86</b>	1kg bag	£26.86
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Fibrecream is a blend of vegetable fibres and vegetable protein and is used when you want to create a softer gelato with increased overrun. As an improver it is used alongside the gelato base and nuclei. Fibrecream can be used in dairy and vegan flavours. Dosage 0.4 to 0.5 %.

<b>SGC1240</b> <b>NEW</b>	'Linda' Vegetable Fibre Fat Replacer	<b>£18.21</b>	1kg bag	£18.21
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This product is an improver and can be used to replace fat such as in sorbets. In dairy gelato it can be used to reduce the amount of fat (cream) required and can also be used in vegan gelato in place of vegetable fats. It originates from vegetable fibres and is a long chain fibre which can replace the mouthfeel of emulsifiers. Dosage approx. 4 to 5%, heat at 50°.



**Essenza:**  
*Plant Based  
Gelato*

See page 31 for  
recipes ideas and  
further info.



## Colac Bases

Colac™ gelato powder bases are complete bases specially developed to give gelato a delicious taste and smooth creamy texture. The neutral white base is a perfect carrier for all flavours and is very economical to use.



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Online  
[keylink.org](http://keylink.org)

**Recipe:** 1000g base mix + 3000g milk/water + flavourings

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1006</b>	Neutral Base Mix	<b>£117.61</b>	20kg box	£5.88
<b>SGC1006P</b>	Neutral Base Mix	<b>£12.53</b>	2kg bag	£6.26
<b>SGC1008</b>	Vanilla Base Mix	<b>£120.89</b>	20kg box	£6.04
<b>SGC1008P</b>	Vanilla Base Mix	<b>£13.08</b>	2kg bag	£6.54
<b>SGC1010</b>	Soft Serve Vanilla Base Mix	<b>£132.01</b>	20kg bag	£6.60
<b>SGC1010P</b>	Soft Serve Vanilla Base Mix	<b>£14.31</b>	2kg bag	£7.15



## Ice Cream Paste (SGC1022)

The original “Heritage” Ice Cream mix made the same way for over 40 years.

This paste is made from fresh cream, giving it a unique taste profile that simply cannot be compared with Gelato made from a powder base.

It is fully homogenised in a two- step process, which ensures its incredibly smooth texture.

It is also very easy to use – just add milk and sugar!





## Custom Base. Keep your own recipe - save time and cost!

- This eliminates the need for you to buy, weigh and mix separate ingredients
- Reduces the process time and risk of mistakes
- Can be formulated to match your existing recipe
- Minimum order quantity of only 200kg
- Just add sugar and liquid

### COLAC MADE OF PURE CHEESE Colac Ingredients

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1012</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Glucose-Fructose Syrup	<b>£3.54</b>	1kg	£3.54
<b>SGC1014</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Ice Cream Softener	<b>£10.83</b>	1kg	£10.83
The ice cream softener makes gelato more scoopable. Dosage is 5-15g per litre of base				
<b>SGC1016</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Stabiliser for Ice cream <span style="float: right; border: 1px solid black; padding: 1px;">T6</span>	<b>£16.51</b>	2kg	£8.26
Dosage is 5-7g per litre of base				
<b>SGC1018</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Improver <span style="float: right; border: 1px solid black; padding: 1px;">T6</span>	<b>£11.38</b>	2kg	£5.69
Generally acts to make your gelato better, particularly if it is not very well balanced in the first place. Special – no colour, subtle vanilla flavour. DV – slight yellow colour. Dosage is 30-70g per litre of base				
<b>SGC1020</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Emulsifier <span style="float: right; border: 1px solid black; padding: 1px;">T6</span>	<b>£10.53</b>	2kg	£5.27
Dosage is 5-10g per litre of base				
<b>SGC1022</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Ice Cream Paste	<b>£44.00</b>	5.57kg	£7.90
Unique ice cream taste made from fresh cream. Fully homogenized for an excellent taste and smooth texture. Very high quality product for a very high quality ice cream. Just add sugar and milk. No comparable product on the market.				



# COCOA POWDER



## Van Houten

Six remarkable dutched cocoa powders from Van Houten in distinctive shades and flavours.

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCC470</b>	Rich Deep Brown Cocoa Mass Powder	Alkalized; Cocoa 95.5%; Fat 52.5%	<b>£9.60</b>	1 kg bag	£9.60
<b>SCC471</b>	Round Dark Brown Cocoa Powder	Reduced Fat; Alkalized; Cocoa 100%; Fat 1%	<b>£11.50</b>	750g bag	£15.33
<b>SCC472</b>	Intense Deep Black Cocoa Powder	Reduced Fat; Alkalized; Cocoa 100%; Fat 11%	<b>£8.54</b>	1 kg bag	£8.54
<b>SCC473</b>	Robust Red Cameroon Cocoa Powder	Alkalized; Cocoa 100%; Fat 21%	<b>£6.64</b>	1 kg bag	£6.64
<b>SCC474</b>	Full Bodied Warm Brown Cocoa Powder	Alkalized; Cocoa 93%; Fat 23%	<b>£6.41</b>	1 kg bag	£6.41
<b>SCC475</b>	Natural Light Brown Cocoa Powder	Fat Reduced; Cocoa 100%; Fat 11%	<b>£5.50</b>	1 kg bag	£5.50



The image above shows the colour of Van Houten cocoa powders when used in gelato. Colours can vary depending on the quantity used or products being produced.



## Cacao Barry

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCC450</b>	Cocoa Powder; Plein Arôme	Dark Brown; F 22/24%	<b>£8.85</b>	1 kg sachet	£8.85
<b>SCC455</b>	Cocoa Powder; Extra-brute	Red; F 22/24%	<b>£8.50</b>	1 kg sachet	£8.50



## Callebaut

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCC436</b>	Cocoa Powder	Warm Brown	<b>£8.61</b>	1 kg bag	£8.61



## Luker Chocolate

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCC930</b>	Cocoa Powder - Colombian	100% Natural; Very light brown; F22-24%	<b>£7.09</b>	1 kg bag	£7.09

Check online  
for latest  
prices ★

# Why not experiment with real chocolate for your gelato and ice-cream?

Every chocolate has its own flavour and personality and we stock over 140 different grades of chocolate from 12 different manufacturers - ensuring that every taste is covered and available to you in one place.

Visit [www.keylink.org](http://www.keylink.org) for our comprehensive range.



 Keylink

# COATINGS/ICE CHOCOLATES

Dipping your ice cream sticks and cones in Callebaut ICE Chocolate couverture creates a tasty and dense chocolate layer with an irresistible hard crack in only seconds. It is rich with cocoa butter and will melt immediately in the mouth. You don't have to temper ice chocolate; simply melt. You can also use it to create stracciatella in your gelato or in chocolate fountains.



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keylink.org

## Callebaut

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
SCC616	Ruby Chocolate	53.6% Min C/S	£27.23	2.5kg	£10.89
SCC618	Gold Chocolate	35.9% Min C/S	£25.09	2.5kg	£10.04
SCC610B	Milk Chocolate Couverture	40.7% Min C/S	£21.88	2.5kg	£8.75
SCC612	Dark Chocolate Couverture	56.4% Min C/S	£20.63	2.5kg	£8.25
SGC3500	Pinguino Fondente		£27.83	5kg bucket	£5.57
SGC3502	Pinguino Extra Fondente	73% Dark chocolate	£27.83	5kg bucket	£5.57
SGC3504	Pinguino Bianco	80% White chocolate	£36.10	5kg bucket	£7.22



# RIPPLES & FLAVOURINGS

The ChocoCrema ripples and caramel products are made for swirling through your gelato, adding texture and luxurious flavours. You can even use the ChocoCrema to actually flavour the gelato itself.

## Callebaut ChocoCrema ripples

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
SGC3000	Doppia Nocciola	18% Hazelnuts	£18.58	3kg bucket	£6.19
SGC3002	Nocciola	12% Hazelnuts	£12.85	3kg bucket	£4.28
SGC3004	Nero	16% Dark Chocolate	£18.35	3kg bucket	£6.12
SGC3006	Gold		£21.33	3kg bucket	£7.11
SGC3008	Bianco	5% White Chocolate	£19.07	3kg bucket	£6.36



## Nigay caramels

Nigay salted butter caramel is a premium product with a rich, indulgent caramel flavour and just the perfect level of salt. French company Nigay is known as “the expert in caramels”.

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SGC3100</b>	Caramel with Salted Butter (Guerande salt)	Ripples for Gelato/Ice Cream	<b>£46.84</b>	6kg tub	£7.81
<b>SGC3102</b>	Caramel au Lait	Ripples for Gelato/Ice Cream	<b>£40.93</b>	6.5kg tub	£6.30

## Dulce de Leche

Dulce de Leche is a soft milk toffee filling with a silky smooth texture and a deliciously indulgent taste.

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCM326</b>	Dulce de Leche 'Che'	Soft milk toffee flavouring	<b>£7.66</b>	1kg tub	£7.66



## NUT PASTES

Use nut pastes to flavour and swirl through your gelato, adding high quality flavour.



### Natural World™ Nut Pastes

These luxuriously smooth artisan nut butters are made with 100% nuts and are produced using traditional stone grinders. All the Natural World™ nut butters are vegan and have no added sugar, syrup, sweeteners, salt, oil or artificial flavours.



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Online  
[keylink.org](http://keylink.org)

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCM180</b>	Coconut Cream; Smooth Nut Paste	100% Coconut	<b>£12.16</b>	1kg tub	£12.16
<b>SCM182</b>	Hazelnut Smooth Nut Paste	100% Hazelnuts	<b>£17.12</b>	1kg tub	£17.12
<b>SCM184</b>	Almond Smooth Nut Paste	100% Almonds	<b>£18.48</b>	1kg tub	£18.48
<b>SCM186</b>	Cashew Smooth Nut Paste	100% Cashew	<b>£22.00</b>	1kg tub	£22.00
<b>SCM188</b>	Pecan Smooth Nut Paste	100% Pecan	<b>£31.04</b>	1kg tub	£31.04
<b>SCM190</b>	Pine Nut Smooth Nut Paste	100% Pine Nuts	<b>£37.44</b>	1kg tub	£37.44
<b>SCM192</b>	Pistachio Smooth Nut Paste	100% Pistachio	<b>£42.80</b>	1kg tub	£42.80

Check online  
for latest  
prices 



### Kessko

<b>SCF0540A</b>	Peanut Paste; Unsweetened	100% Roasted Peanuts; Brown Colour	<b>£37.17</b>	5kg tub	£7.43
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### Callebaut Nut Pastes

Perfect for flavouring ice cream, the higher the nut content, the richer your finished product.

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCM155A</b>	Pure Semi-Liquid Hazelnut Paste (PNP)	100% Hazelnuts	<b>£129.32</b>	5kg tub	£25.86
<b>SCM156</b>	Pure Pistachio Paste (NPO-PI1)	100% Pistachios	<b>£76.80</b>	1kg tub	£76.80



## AMBIENT FRUIT PURÉES FROM RAVIFRUIT

Ravifruit are acknowledged worldwide as a leader in high quality fruit purées. Available in twenty flavours and made using 90% fruit and 10% sugar, you can use them to provide the natural flavour of your chosen fruit, or in combination with fruit flavour pastes to create interesting flavour pairings.

Check online for latest prices

DESCRIPTION	CODE	£ PER PACK	PACK SIZE	£ PER KG	CODE	£ PER PACK	PACK SIZE	£ PER KG
Apple Purée	SCF0850A	£4.26	1kg carton	£4.26	SCF0850	£22.65	6x1kg box	£3.77
Apricot Purée	SCF0851A	£5.23	1kg carton	£5.23	SCF0851	£27.86	6x1kg box	£4.64
Banana Purée	SCF0852A	£6.83	1kg carton	£6.83	SCF0852	£36.34	6x1kg box	£6.05
Blackcurrant Purée	SCF0853A	£6.18	1kg carton	£6.18	SCF0853	£32.91	6x1kg box	£5.48
Blueberry Purée	SCF0854A	£10.72	1kg carton	£10.72	SCF0854	£57.01	6x1kg box	£9.50
Lemon Purée	SCF0856A	£6.02	1kg carton	£6.02	SCF0856	£32.02	6x1kg box	£5.34
Lychee Purée	SCF0857A	£8.79	1kg carton	£8.79	SCF0857	£46.77	6x1kg box	£7.79
Mandarin Purée	SCF0858A	£6.33	1kg carton	£6.33	SCF0858	£33.63	6x1kg box	£5.60
Mango Purée	SCF0859A	£5.87	1kg carton	£8.87	SCF0859	£31.25	6x1kg box	£5.21
Morello Cherry Purée	SCF0860A	£8.61	1kg carton	£8.61	SCF0860	£45.79	6x1kg box	£7.63
Passion Fruit Purée	SCF0861A	£7.44	1kg carton	£7.44	SCF0861	£39.57	6x1kg box	£6.59
Peach (White) Purée	SCF0862A	£5.08	1kg carton	£5.08	SCF0862	£27.06	6x1kg box	£4.51
Pear William Purée	SCF0863A	£4.53	1kg carton	£4.53	SCF0863	£24.10	6x1kg box	£4.02
Pineapple Purée	SCF0864A	£7.48	1kg carton	£7.48	SCF0864	£39.80	6x1kg box	£6.63
Raspberry Purée	SCF0865A	£7.18	1kg carton	£7.18	SCF0865	£38.21	6x1kg box	£6.37
Strawberry Purée	SCF0866A	£6.18	1kg carton	£6.18	SCF0866	£32.89	6x1kg box	£5.48
Mojito Purée	SCF0867A	£5.41	1kg carton	£5.41	SCF0867	£28.75	6x1kg box	£4.79
Pabana Purée	SCF0868A	£8.02	1kg carton	£8.02	SCF0868	£42.67	6x1kg box	£7.11
Pina Colada Purée	SCF0869A	£6.82	1kg carton	£6.82	SCF0869	£36.27	6x1kg box	£6.04
Red Fruits Mix Purée	SCF0870A	£7.19	1kg carton	£7.19	SCF0870	£38.04	6x1kg box	£6.34



## COLAC FLAVOUR PASTES

Building on our long experience of working with artisan chocolatiers to create new and exciting flavours and flavour combinations, we strongly believe in the value of creating your own unique flavour profiles tailored to your own customers' preferences. In this approach, we differ from many traditional gelato product suppliers who simply propose a "one size fits all", pre-mixed flavouring compound for each different flavour.

Instead, at Keylink we are happy to work with you to develop the exact flavour profile you're looking for by combining compounds, fruit purées, nut pastes, flavour drops and essential oils!



Discover More  
Online  
[keylink.org](http://keylink.org)

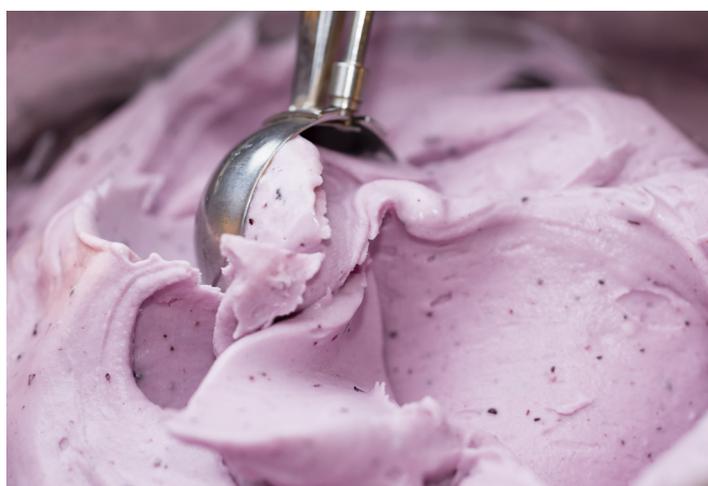


Switch to Colac and relax in the knowledge that you're using true, fresh flavours in your gelato.

Founded in 1981, Colac is a Belgian family company supplying very high quality, artisanal products for gelato.

CODE	CODE	£ PER PACK	PACK SIZE	£ PER KG	CODE	£ PER PACK	PACK SIZE
Banana	<b>SGF1800</b>	<b>£10.65</b>	1.15kg tub	£9.26	<b>SGF1800A</b>	<b>£90.69</b>	12kg*
Cherry	<b>SGF1802</b>	<b>£14.61</b>	1.15kg tub	£12.70	<b>SGF1802A</b>	<b>£127.78</b>	12kg*
Forest Fruit	<b>SGF1804</b>	<b>£16.30</b>	1.15kg tub	£14.17	<b>SGF1804A</b>	<b>£144.28</b>	12kg*
Hazelnut	<b>SGF1806</b>	<b>£24.84</b>	1.15kg tub	£21.60	<b>SGF1806A</b>	<b>£235.52</b>	12kg*
Lemon	<b>SGF1808</b>	<b>£16.23</b>	1.15kg tub	£14.11	<b>SGF1808A</b>	<b>£142.77</b>	12kg*
Mocha	<b>SGF1810</b>	<b>£18.70</b>	1.15kg tub	£16.26	<b>SGF1810A</b>	<b>£166.17</b>	12kg*
Orange	<b>SGF1812</b>	<b>£13.17</b>	1.15kg tub	£11.45	<b>SGF1812A</b>	<b>£114.98</b>	12kg*
Passion Fruit	<b>SGF1814</b>	<b>£11.94</b>	1.15kg tub	£10.38	<b>SGF1814A</b>	<b>£102.74</b>	12kg*
Raspberry	<b>SGF1816</b>	<b>£13.34</b>	1.15kg tub	£11.60	<b>SGF1816A</b>	<b>£115.91</b>	12kg*
Salted Caramel	<b>SGF1818</b>	<b>£10.19</b>	1.15kg tub	£8.86	<b>SGF1818A</b>	<b>£86.98</b>	12kg*
Speculoos (Spiced Biscuit)	<b>SGF1820</b>	<b>£10.40</b>	1.3kg tub	£8.00	<b>SGF1820A</b>	<b>£77.52</b>	12kg*
Strawberry	<b>SGF1822</b>	<b>£14.87</b>	1.15kg tub	£12.93	<b>SGF1822A</b>	<b>£130.93</b>	12kg*
Lime & Cactus Fruit	<b>SGF1824</b>	<b>£13.47</b>	1.15kg tub	£11.71	<b>SGF1824A</b>	<b>£117.77</b>	12kg*
Vanilla	<b>SGF1826</b>	<b>£49.84</b>	850ml tub	£58.63			

\*12kg cases are subject to a minimum order of 300kg



# SUNDAE TOPPINGS

Containing real chunks of fruit, these taste divine layered into sundae or ‘vaschetta di gelato’ (tub of ice cream)!



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Online  
[keylink.org](http://keylink.org)

## COLAC

Check online  
for latest  
prices ★

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
SGF1750	Cherry	£7.09	1.15kg jar	£6.17
SGF1752	Tropical Fruit	£8.60	1.15kg jar	£7.48
SGF1754	Rum & Raisin	£8.37	1.15kg jar	£7.28
SGF1756	Strawberry	£8.27	1.15kg jar	£7.20
SGF1758	Apple/Raisin/Cinnamon	£7.99	1.15kg jar	£6.95
SGF1760	Forest Fruit	£7.27	1.15kg jar	£6.33

# COULIS

With a high percentage of fruit, Colac coulis are ideal for decorating desserts and gelato.

## COLAC

Check online  
for latest  
prices ★

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
SGF1746	<b>NEW</b> Red Fruit Coulis; 60% Fruit	£7.36	1kg	£7.36
SGF1748	<b>NEW</b> Tropical Fruit Coulis; 60% Fruit	£7.42	1kg	£7.42
SGF1749	<b>NEW</b> Apple, Kiwi, Lime Coulis	£6.84	1kg	£6.84



## TOPPING SAUCES

### Callebaut

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SGF1900</b>	Dark Chocolate Flavour	<b>£6.36</b>	1 kg bottle	£6.36
<b>SGF1902</b>	Caramel	<b>£6.34</b>	1 kg bottle	£6.34
<b>SGF1904</b>	Red Fruit	<b>£6.41</b>	1 kg bottle	£6.41

### Colac

No more sugary, synthetic-tasting sauces! Colac sauces have a rich authentic flavour. Ideal for finishing off your cones, sundae servings and FrappShakes. Statistics show that only 16% of consumers prefer their ice cream or gelato without a topping!

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG	CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SGF1700</b>	Strawberry	<b>£5.87</b>	1 kg bottle	£5.87	<b>SGF1720</b>	Passion Fruit	<b>£6.22</b>	1 kg bottle	£6.22
<b>SGF1700A</b>	Strawberry	<b>£52.93</b>	12.8kg	£4.14	<b>SGF1722</b>	White Chocolate	<b>£6.54</b>	1 kg bottle	£6.54
<b>SGF1702</b>	Banana	<b>£5.97</b>	1 kg bottle	£5.97	<b>SGF1724</b>	Chocolate Reduced Sugar	<b>£7.31</b>	1 kg bottle	£7.31
<b>SGF1704</b>	Caramel	<b>£5.64</b>	1 kg bottle	£5.64	<b>SGF1726</b>	Strawberry Reduced Sugar	<b>£7.13</b>	1 kg bottle	£7.13
<b>SGF1704A</b>	Caramel	<b>£51.90</b>	13.5kg	£3.84	<b>SGF1728</b>	Coconut: contains desiccated coconut	<b>£6.22</b>	1 kg bottle	£6.22
<b>SGF1706</b>	Raspberry	<b>£6.28</b>	1 kg bottle	£6.28	<b>SGF1730</b>	Mint	<b>£5.78</b>	1 kg bottle	£5.78
<b>SGF1708</b>	Salted Caramel	<b>£6.44</b>	1 kg bottle	£6.44	<b>SGF1732</b>	Milk Chocolate	<b>£6.37</b>	1 kg bottle	£6.37
<b>SGF1710</b>	Hazelnut	<b>£7.52</b>	1 kg bottle	£7.52	<b>SGF1734</b>	Unicorn Raspberry	<b>£5.84</b>	1 kg bottle	£5.84
<b>SGF1712</b>	Chocolate	<b>£5.65</b>	1 kg bottle	£5.65	<b>SGF1736</b>	Blue Bear Bubblegum	<b>£5.73</b>	1 kg bottle	£5.73
<b>SGF1712A</b>	Chocolate	<b>£51.90</b>	13.5kg	£3.84	<b>SGF1738</b>	Gold Banoffee	<b>£6.45</b>	1 kg bottle	£6.45
<b>SGF1714</b>	Caramel & Toffee	<b>£5.92</b>	1 kg bottle	£5.92	<b>SGF1740</b>	<b>NEW</b> Vegan Salted Caramel	<b>£7.99</b>	1 kg bottle	£7.99
<b>SGF1716</b>	Lemon	<b>£5.76</b>	1 kg bottle	£5.76	<b>SGF1742</b>	<b>NEW</b> Pistachio	<b>£11.72</b>	1 kg bottle	£11.72
<b>SGF1718</b>	Mango	<b>£6.22</b>	1 kg bottle	£6.22	<b>SGF1744</b>	<b>NEW</b> Liquorice	<b>£5.97</b>	1 kg bottle	£5.97



## FLAVOUR DROPS, BURSTS AND FLOWERS

The following flavour drops and oils represent just a small selection of what we offer. Please visit our website at [www.keylink.org](http://www.keylink.org) to see our full range

### Flavour Oils & Drops

CODE	DESCRIPTION		£ PER PACK	PACK SIZE
SCF0709	French Lavender Flavour Drops	Oil soluble	£11.99	30ml
SCF0693	Marshmallow Flavour Drops	Water soluble	£17.99	30ml
SCF0691	Rhubarb & Custard Style Flavour Drops	Water soluble	£17.99	30ml
SCF0582	Bubblegum Flavour Drops	Water soluble	£17.99	30ml

### Flavour Bursts & Seeds

CODE	DESCRIPTION		£ PER PACK	PACK SIZE
SCF1200	Gin	Water soluble	£16.62	100ml
SCF1268	Yuzu	Oil soluble	£17.90	100ml
SCF1078	Tahitian Vanilla	Water soluble	£12.80	100ml
SCF0560	Vanilla Seeds		£18.48	50g

### Flavor Flowers™ - add both colour and flavour

CODE	DESCRIPTION		£ PER PACK	PACK SIZE
SCR300	Flavor Flowers; Hibiscus; 100% Natural Flav/col	50g; 50 Pieces	£10.21	50g tub
SCR305	Flavor Flowers; Matcha; 100% Natural Flav/col	50g; 50 Pieces	£10.21	50g tub

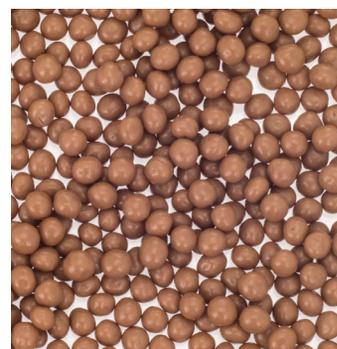
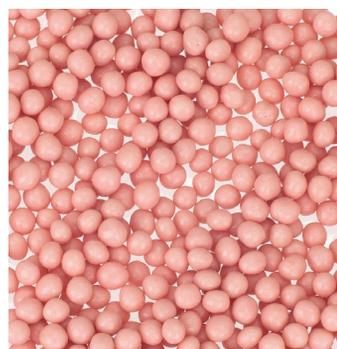


# DÉCOR AND INCLUSIONS

Our décor section offers a selection of different types of decorations to add those finishing touches to your gelato offerings.

## Chocolate Décor

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SDS856</b>	Dark Chocolate Shavings; Standard	Min C/S 54.45%	<b>£16.40</b>	2.5kg box	£6.56
<b>SDS857</b>	Milk Chocolate Shavings; Standard	Min C/S 35.5%	<b>£17.21</b>	2.5kg box	£6.88
<b>SDS858</b>	White Chocolate Shavings; Standard	Min C/S 29.17%	<b>£17.25</b>	2.5kg box	£6.90
<b>SDS860</b>	Dark Chocolate Curls/Blossoms; Standard	Min C/S 54.45%	<b>£26.33</b>	4kg box	£6.58
<b>SDS860P</b>	Dark Chocolate Curls/Blossoms; Standard	Min C/S 54.45%	<b>£4.86</b>	500g tub	£9.72
<b>SDS861</b>	Milk Chocolate Curls/Blossoms; Standard	Min C/S 35.5%	<b>£27.39</b>	4kg box	£6.85
<b>SDS861P</b>	Milk Chocolate Curls/Blossoms; Standard	Min C/S 35.5%	<b>£4.99</b>	500g tub	£9.98
<b>SDS862</b>	White Chocolate Curls/Blossoms; Standard	Min C/S 29.17%	<b>£28.05</b>	4kg box	£7.01
<b>SDS862P</b>	White Chocolate Curls/Blossoms; Standard	Min C/S 29.17%	<b>£5.07</b>	500g tub	£10.14
<b>SDS870</b>	Dark Chocolate Spaghetti	Min C/S 54.45%	<b>£17.82</b>	2.5kg	£7.13
<b>SDS870P</b>	Dark Chocolate Spaghetti	Min C/S 54.45%	<b>£5.13</b>	500g tub	£10.26
<b>SDS871</b>	Milk Chocolate Spaghetti	Min C/S 35.5%	<b>£18.89</b>	2.5kg	£7.56
<b>SDS871P</b>	Milk Chocolate Spaghetti	Min C/S 35.5%	<b>£5.35</b>	500g tub	£10.70
<b>SDS875</b>	Multi Coloured Marbled Curls/Blossoms	Approx. C/S 41.81% Average	<b>£27.13</b>	4kg	£6.78
<b>SDS875P</b>	Multi Coloured Marbled Curls/Blossoms	Approx. C/S 41.81% Average	<b>£4.96</b>	500g tub	£9.92
<b>SDS878</b>	Caramel Curls/Blossoms	Min C/S 23.9%	<b>£24.06</b>	2.5kg Bag	£9.62
<b>SDS880</b>	Strawberry Curls/Blossoms	Min C/S 30.0%	<b>£12.27</b>	1.0kg	£12.27
<b>SDS884</b>	Crispearls in Dark Chocolate	Approx 4mm dia	<b>£9.14</b>	800g	£11.42
<b>SDS885</b>	Crispearls in White Chocolate	Approx 4mm dia	<b>£9.74</b>	800g	£12.17
<b>SDS886</b>	Crispearls in Milk Chocolate	Approx 4mm dia	<b>£9.47</b>	800g	£11.83
<b>SDS891</b>	<b>NEW</b> Crispearls in Ruby Chocolate	Approx 4mm dia	<b>£10.44</b>	800g	£13.05
<b>SDS892</b>	Strawberry Crispearls	Approx 4mm dia	<b>£10.23</b>	800g	£12.78
<b>SDS893</b>	Salted Caramel Crispearls	Approx 4mm dia	<b>£11.06</b>	800g	£13.82



## Chocolate Choffies & Chips

An essential range of chocolate products to use as inclusions in ice-cream and gelato applications

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
SCM471	Dark Semi-Bitter Chips	Approx 6,500 per kg; Min C/S 48%	<b>£15.16</b>	2.5kg bag	£6.06
SCM470	Dark Semi-Bitter Chips	Approx 6,500 per kg; Min C/S 48%	<b>£55.02</b>	10kg bag	£5.50
SCM470A	Dark Semi-Bitter Chips	Approx 15,500 per kg; Min C/S 47.6%	<b>£55.02</b>	10kg bag	£5.50
SCM556	Misterio Dark Chocolate Chips	Approx 8,000-9,000 per kg; min c/s 58%	<b>£16.57</b>	2.5kg	£6.63
SCM540	Dark Washington Bits Chips	Approx 7,500 per kg; Min C/S 51.3%	<b>£106.56</b>	25kg box	£4.26
SCM481	Choffies Dark Choc Chips	Approx 7,500 per kg; Min C/S 39.1%	<b>£99.84</b>	25kg box	£3.99
SCM482	<b>NEW</b> Choffies Dark Choc Chips	Approx 22,000 per kg; Min C/S 39.1%	<b>£99.84</b>	25kg box	£3.99
SCM542	Dark Semi Sweet Chips	Approx 22,000 per kg; Min C/S 43.5%	<b>£110.05</b>	20kg box	£5.50
SCM472	Milk Chocolate Bakestable Chips	Approx 7,500 per kg; Min C/S 29.8%	<b>£17.27</b>	2.5kg bag	£6.91
SCM495	Milk Choc Chips	Approx 7,500 per kg; Min C/S 24%	<b>£143.68</b>	25kg box	£5.75
SCM473	White Chocolate Bakestable Chips	Approx 7,500 per kg; Min C/S 20%	<b>£17.18</b>	2.5kg bag	£6.87
SCM510A	White Choc Chips (W0011213-540)	Approx 7,500 per kg; Min C/S 20.0%	<b>£127.04</b>	25kg box	£5.08



## Dairy Free Chocolate Chips

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
SCC591	<b>NEW</b> Dairy Free Milk Chocolate Alternative	Small Drops; Min C/S 33.0%	<b>£18.37</b>	2.0kg bag	£9.19
SCC593	<b>NEW</b> Dairy Free Dark Chocolate Couverture	Small Drops; Min C/S 50.0%	<b>£19.31</b>	2.0kg bag	£9.65

## Chocolate Chunks

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
SCM515	Dark Choc Chunks	10x10x4mm Chunks; Min C/S 45.4%	<b>£12.94</b>	2.5kg bag	£5.18
SCM516	Milk Choc Chunks	10x10x4mm Chunks; Min C/S 25.8%	<b>£16.69</b>	2.5kg bag	£6.68
SCM517	White Chocolate Chunks	10x10x4mm Chunks; Min C/S 22.6%	<b>£16.45</b>	2.5kg bag	£6.58
SCM531	Dark Chocolate Chunks	8x8x6mm Chunks; Min C/S 39.1%	<b>£101.12</b>	25kg box	£4.04
SCM499	Milk Choc Chunks; Belgian chocolate	8x8x6mm Chunks; Min C/S 30.6%	<b>£147.84</b>	25kg box	£5.91
SCM532A	White Chocolate Chunks	10x10x6mm Chunks; Min C/S 21.0%	<b>£108.29</b>	20kg box	£5.41



## Chocolate Sticks for Gelato

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
SCM555	Colombian Dark Chocolate Croissant Sticks	78mm long; min c/s 58%	<b>£10.01</b>	1.5kg	£6.67
SCM465	Dark Choc Croissant Sticks	Approx 300 per box; 8cm long; Min C/S 43.9%	<b>£6.96</b>	1.6kg box	£4.35

SCC593



SCM555



SCC591



SCM556





SCM471



SCM470



SCM470A



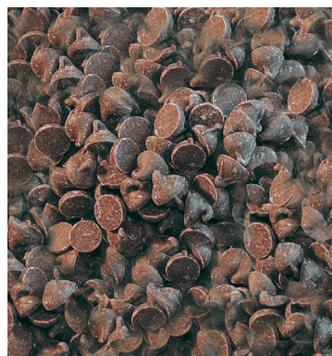
SCM540



SCM481



SCM482



SCM542



SCM472



SCM495



SCM473



SCM510A



SCM515



SCM516



SCM517



SCM531



SCM499



SCM532A



SCM465

## Marshmallows

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SCM448</b>	Mini Marshmallows; Pink and White	<b>£4.96</b>	1kg bag	£4.96

## Popping Candy

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SDS900</b>	Popping Candy; Milk Chocolate Coated Usage; Decoration	<b>£23.64</b>	1kg bottle	£23.64

## Traditional Style Honeycomb

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ PER KG
<b>SCM422</b>	Honeycomb Nibbles; Fat Coated Varying size between 4-8mm	<b>£18.03</b>	3kg box	£6.01
<b>SCM422P</b>	Honeycomb Nibbles; Fat Coated Varying size between 4-8mm	<b>£4.29</b>	500g tub	£8.58
<i>Honeycomb nibbles make an ideal inclusion for chocolate bars and rocky road, moulded chocolate, or for sprinkling onto desserts and gelato.</i>				
<b>SCM424</b>	Honeycomb Bites; Fat Coated Varying size between 5-20mm	<b>£18.03</b>	3kg box	£6.01
<b>SCM424P</b>	Honeycomb Bites; Fat Coated Varying size between 5-20mm	<b>£4.29</b>	500g tub	£8.58
<i>Honeycomb bites make an ideal gelato inclusion, and can also be added to desserts and gelato as you serve.</i>				

SCM488



SDS900

SDS422/  
SDS422PSDS424/  
SDS424P

This is just a small selection of our huge range of décor and chocolate products.

Visit [www.keylink.org](http://www.keylink.org) to discover more!

## Toffee, Caramel and Fudge

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCM456A</b>	Chocolate Fudge Brownie Pieces	4-10mm Pieces	<b>£69.78</b>	10kg box	£6.98
<b>SCM456P</b>	Chocolate Fudge Brownie Pieces	4-10mm Pieces	<b>£10.16</b>	1kg tub	£10.16
<b>SCM458A</b>	Caramel Fudge Pieces	6mm Cubes	<b>£69.21</b>	10kg box	£6.92
<b>SCM458P</b>	Caramel Fudge Pieces	6mm Cubes	<b>£10.13</b>	1kg tub	£10.13
<b>SCM463A</b>	Toffee Pieces	Varying size between 3-10mm	<b>£37.18</b>	5kg box	£7.44
<b>SCM463P</b>	Toffee Pieces	Varying size between 3-10mm	<b>£10.61</b>	1kg tub	£10.61



## Nigay caramels

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SGD1000</b>	Caramel Flakes	Fat coated for Gelato/Ice Cream	<b>£138.00</b>	12kg tub	£11.50
<b>SGD1000P</b>	Caramel Flakes	Fat coated for Gelato/Ice Cream	<b>£7.54</b>	500g tub	£15.08
<b>SGD1001</b>	Crunchy Salted Caramel Flakes	Fat coated for Gelato/Ice Cream	<b>£130.21</b>	10kg tub	£13.02
<b>SGD1001P</b>	Crunchy Salted Caramel Flakes	Fat coated for Gelato/Ice Cream	<b>£8.39</b>	500g tub	£16.78

## Nuts

This is a small selection of the nuts we have available. Please see our website for the full range.

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SCN234C</b>	Caramelised Nibbed Hazelnuts (BRES)	Hazelnuts 37% Sugar 63% F 22.3%	<b>£13.76</b>	1kg bag	£13.76
<b>SCN240</b>	Whole Caramelised Hazelnuts	Hazelnuts Morella 70%; Sugar 30%	<b>£22.16</b>	1kg bag	£22.16
<b>SCN250A</b>	Pistachios; Whole; Shelled; Unpeeled	100% Pistachios	<b>£25.66</b>	1kg bag	£25.66
<b>SCN264A</b>	Coconut; Medium; Desiccated	99.995% Coconut; 0.005% E220; 1-4mm	<b>£3.82</b>	1kg bag	£3.82
<b>SCN170</b>	Pistachios; Peeled; Green	100% Pistachios	<b>£119.27</b>	1.5kg tub	£79.51
<b>SCN170P</b>	Pistachios; Peeled; Green	100% Pistachios	<b>£21.36</b>	250g tub	£85.44
<b>SCN180</b>	Broken Walnut Kernels; Roasted; Caramelised	80% Walnuts; 18% Sugar	<b>£34.56</b>	1.5kg tin	£23.04
<b>SCN142</b>	Slivered Almonds	100% Almonds	<b>£13.00</b>	1kg	£13.00
<b>SCN148</b>	Blanched Hazelnuts	100% Hazelnuts	<b>£14.19</b>	1kg	£14.19
<b>SCN152</b>	Sliced Almonds; Blanched	100% Almonds	<b>£13.00</b>	1kg	£13.00
<b>SCN158</b>	Sliced Hazelnuts	100% Hazelnuts	<b>£14.64</b>	1kg	£14.64



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# CUPS, CONES & ACCESSORIES



Cone Stands



Pump Dispenser



Gelato Cones  
Gelato & FrappShake Cups



## Gelato Cones

CODE	DESCRIPTION	HEIGHT	WIDTH	£ PER PACK	PACK SIZE	£ EACH
<b>SGA1200</b>	Small Waffle Cone	Height 140mm	Width 52mm	<b>£39.97</b>	Box of 420*	£0.10
<b>SGA1202</b>	Medium Waffle Cone	Height 175mm	Width 66mm	<b>£33.56</b>	Box of 228*	£0.15
<b>SGA1250</b>	Premium moulded cone for soft serve	Height 132mm	Dia. Int 30mm/Ext 56mm	<b>£35.80</b>	Box of 525*	£0.07

Check online for latest prices ★

## Gelato Cups - Recyclable

\*Subject to a minimum order of 6 boxes for delivery on a pallet to avoid breakages

CODE	DESCRIPTION	SIZE	FOR	£ PER PACK	PACK SIZE	£ EACH
<b>SGA1310</b>	135cc; Gold Swirl Design	(D) 70mm x (H) 49mm	For scoop	<b>£111.26</b>	Pack 1680	£0.07
<b>SGA1310P</b>	135cc; Gold Swirl Design	(D) 70mm x (H) 49mm	For 1 scoop	<b>£3.05</b>	Pack of 42	£0.07
<b>SGA1312</b>	155cc; Gold Swirl Design	(D) 82mm x (H) 44mm	For 1-2 scoops	<b>£106.46</b>	Pack 1485	£0.07
<b>SGA1312P</b>	155cc; Gold Swirl Design	(D) 82mm x (H) 44mm	For 1-2 scoops	<b>£3.54</b>	Pack of 45	£0.08
<b>SGA1314</b>	200cc; Gold Swirl Design	(D) 82mm x (H) 50mm	For 2-3 scoops	<b>£150.00</b>	Pack 2010	£0.07
<b>SGA1314P</b>	200cc; Gold Swirl Design	(D) 82mm x (H) 50mm	For 2-3 scoops	<b>£5.48</b>	Pack of 67	£0.08

Check online for latest prices ★

## FrappShake Cups & Straws - Recyclable

CODE	DESCRIPTION	CODE	£ PER PACK	PACK SIZE	£ EACH	CODE	£ PER PACK	PACK SIZE	£ EACH
Medium 12-14oz PET Cup (440ml)	<b>SGA1350</b>	<b>£46.46</b>	1000 cups	£0.05	<b>SGA1350P</b>	<b>£12.51</b>	250 cups	£0.05	
Large 20oz PET Cup (590ml)	<b>SGA1355</b>	<b>£51.22</b>	1000 cups	£0.05	<b>SGA1355P</b>	<b>£13.79</b>	250 cups	£0.06	
Dome Lid	<b>SGA1360</b>	<b>£29.52</b>	1000 cups	£0.03	<b>SGA1360P</b>	<b>£1.59</b>	50 cups	£0.01	
Jumbo Paper Straws; Black, Diameter 8mm, Length 227mm	<b>SGA1365</b>	<b>£24.67</b>	1000 cups	£0.02	<b>SGA1365P</b>	<b>£6.64</b>	250 cups	£0.03	

## Accessories

CODE	DESCRIPTION	£ PER PACK	PACK SIZE	£ EACH
<b>SGA1050</b>	Ice-Cream Spatula in stainless steel with white polycarbonate handle (26cm long)	<b>£4.83</b>	each	£4.83
<b>SGA1100</b>	Ice-Cream Cone Holder; stainless steel (holds 3 cones)	<b>£30.73</b>	each	£30.73
<b>SGA1102</b>	Ice-Cream Cone Holder; stainless steel (holds 4 cones)	<b>£33.69</b>	each	£33.69
<b>SGA1104</b> <span style="background-color: red; color: white; padding: 2px;">NEW</span>	Pump Dispenser For Colac Topping Sauce bottles	<b>£5.56</b>	each	£5.56

Check online for latest prices ★

# MACHINERY AND EQUIPMENT

## Soft Serve and FrappShake Machinery

CODE	DESCRIPTION		£ PER PACK	PACK SIZE
<b>SEM600</b>	IS-CREAM Soft-Serve Gelato Machine (Black)	Capacity 4+2L; W26xD57xH72cm; 240V 1300W	<b>£3,700.00</b>	each
<b>SEM602</b>	Point of Sale Panel for SEM600	Dark, Milk, White and Caramel	<b>£120.00</b>	per set of 4
<b>SEM605</b>	B-FROZEN Smart 6.1 Frappé Machine	Capacity 6L; W20xD50xH60cm; 240V 460W	<b>£850.00</b>	each
<b>SEM610</b>	B-FROZEN Smart 6.2 Frappé Machine	Capacity 2x6L; W40xD50xH60cm; 240V 1100W	<b>£1,450.00</b>	each



SEM600



SEM605



SEM610

The B-FROZEN Frappé machine is also available as a 'Triple' with 3 bowls. In addition, the single, double and triple bowl machines are all available with larger 10L bowls instead of 6L. Please enquire for details.

# Soft serve Gelato

The compact, stylish IS-cream soft-serve gelato machine costs £3,700 (ex VAT) and you should easily be able to repay this investment within 2-3 months.

All you need is a little bit of counter space and a spare 13A socket. The machine is very simple to operate and we provide the recipes and point of sale panels for the machine.

Compared to ice cream, gelato is made with fresher, higher quality ingredients and served at a much warmer temperature. Where ice cream is fat and fluffy, gelato is dense and intense!

Callebaut ChocoGelato is the only chocolate gelato made with real Belgian chocolate instead of cocoa powder and your customers will really appreciate the difference!

Servings per day	25	50	100
Profit per day	£40	£81	£161
Profit per month	£1,006	£2,013	£4,025

(assumes Callebaut ChocoGelato, 100g servings at £2.50 each, 10% batch wastage)



*It's simple  
to get started!*

Call **0114 245 5400** today to order your machine and claim your FREE point-of-sale and 100kg of FREE ChocoGelato bases.

# It's easy to start serving soft-serve gelato...

...and here are four classic, simple, chocolate based flavours to get you started.

## Typical Preparation

- 1 Heat milk or water (70-85 °c).
- 2 Add the ChocoGelato base and blend for 2+ minutes.
- 3 Leave to cool for approx. 30 minutes.
- 4 Then pour into your soft serve machine and churn.



## Dark Chocolate



Tip

Dip your cone in chocolate and decorations before serving.

## Milk Chocolate



# SPECIAL OFFER

Purchase the IS-cream soft serve machine and we'll get you started with 100kg of free ChocoGelato base mixes: **worth about £1,000\***.

**This has the potential to generate £5,000 of net profit!**

*\* While stocks last*

## White Chocolate with vanilla



Free point of sale panels with every machine purchased.

## Caramel



# SPECIAL OFFER

Purchase either of these gelato batch machines from Machinery World and we'll get you started with 100kg of free ChocoGelato base mixes:

worth about **£1,000\***.

**This has the potential to generate £5,000 of net profit!**

*\* While stocks last*



### Cattabriga K20 batch freezer

Delivered List Price: £9,400 (exVAT)

Discounted Price: **£6,650** (exVAT)

- Creates 1.5 - 2.5 litres of gelato/ice cream per cycle
- 15-17 litres per hour
- Single-phase and air-cooled.
- Size: W365mm x D715mm x H660mm
- Approx 116kg weight



### Stargel 4: Electronic Counter Top Batch Freezer

Delivered List Price: £14,450 (exVAT)

Discounted Price: **£9,950** (exVAT)

- 1.5 - 5.0 litres of gelato/ice cream per cycle
- 20-30 litres per hour
- Single-phase and air-cooled.
- Size: W475mm x D650mm x H760mm
- Approx 130kg weight

**How to claim your free 100kg of ChocoGelato base mixes worth £1000!**

**1. Purchase one of these two machines from Machinery World**

**2. Show us your proof of purchase dated after Feb 1st 2020**

**3. Done! We'll send 100kg of your choice of base mixes directly to you.**

**MW**  
**MACHINERY WORLD**

Tel: 01455 220179

Email: [phil@machineryworld.co.uk](mailto:phil@machineryworld.co.uk)

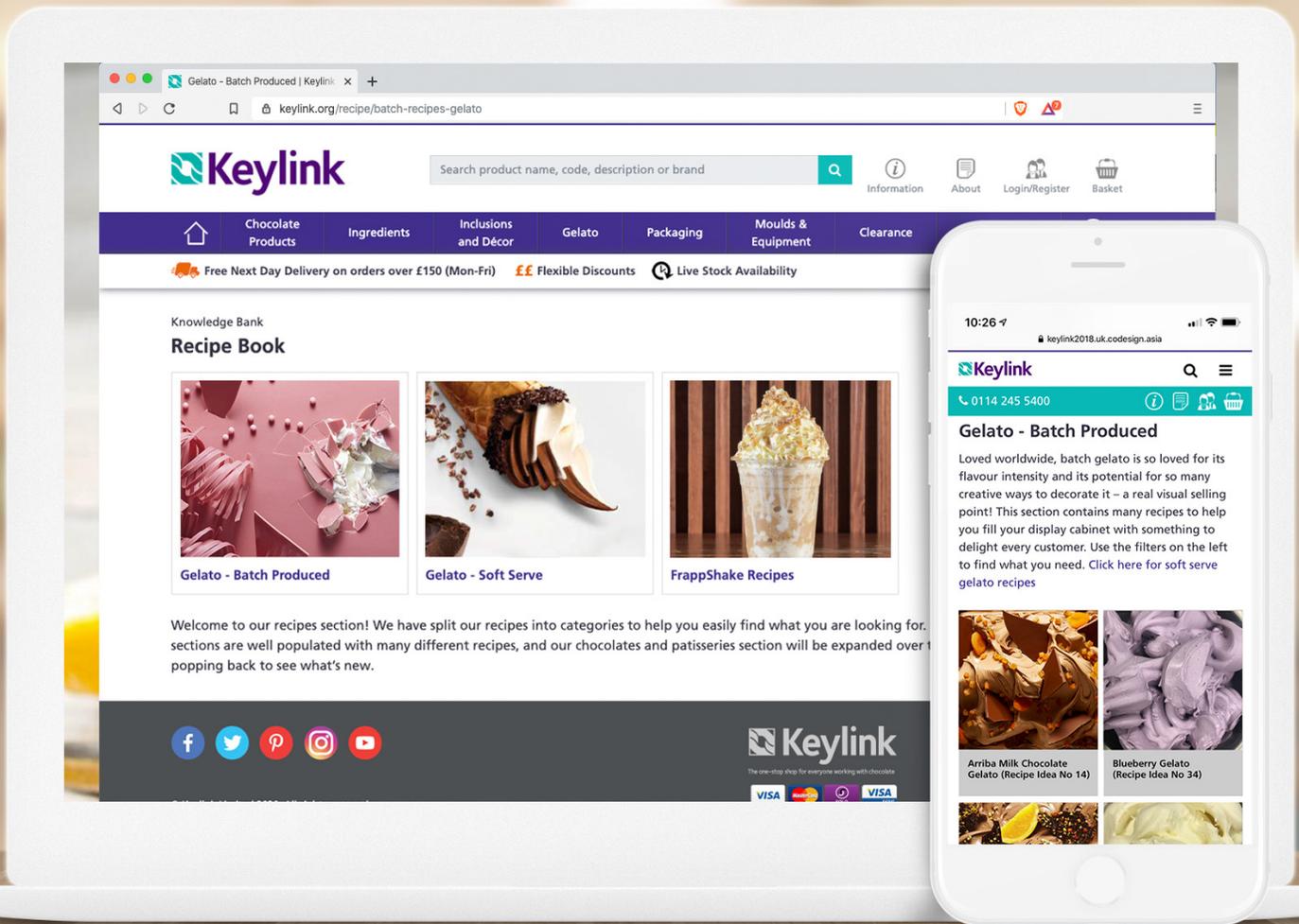
[www.machineryworld.com](http://www.machineryworld.com)

Wolvey Lodge Business Centre, Wolvey,  
Leicestershire, LE10 3HB, UK

Open: Mon - Fri 8.30-5.00pm

# Your new recipe book

Over 100 fully costed recipes for gelato and FrappShakes now available at [keylink.org/recipes](http://keylink.org/recipes).



Welcome to the recipes section of our website! Our gelato and FrappShake sections are well populated with many different recipes, but keep coming back as we will be adding lots of chocolate and patisseries recipes as well.

With soft-serve, batch and FrappShake recipes, you'll have no trouble filling your display cabinet with something to delight every customer.

Visit [keylink.org/recipes](http://keylink.org/recipes) today (or this evening or on the train home).

Follow us on social media



Follow us on Instagram  
[instagram.com/KeylinkLtd](https://www.instagram.com/KeylinkLtd)



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# FrappShakes



**FREE**  
20kg case of Colac  
Neutral Base Mix  
with every  
FrappShake machine  
purchased

Somewhere between an ice-blended frappé and a super-thick milkshake, our FrappShakes are a delicious and refreshing treat that will have your customers coming back for more!

From coffee shops and dessert parlours to McDonald's and Costa, everyone has their own version of a frappé. People just can't resist them! Industry leaders indicate that the frappé market size has doubled in the last 3 years and has an expected growth of 25% in the next 3 years. With a FrappShake machine from Keylink, you can not only serve your customers a refreshing and creamy treat, including vegan options, but you can also use your own signature coffee or even house chocolate to offer something they won't find elsewhere.

The compact single flavour and double flavour FrappShake machines cost £850 and £1,450 (ex VAT) respectively and you should be able to easily repay this investment within 1-2 months at most.

Servings per day	20	40	60
Profit per day	£35	£70	£104
Profit per month	£870	£1,740	£2,611

(assumes regular 340g servings at £2.95 each, 10% batch wastage)

All you need is a little bit of counter space and a spare 13A socket. The machine is very simple to operate and we provide the recipes or you can create your own.

## FrappShake Recipes

Visit [www.keylink.org](http://www.keylink.org) for a large selection of recipes for gelato and FrappShakes

## We've created seven really simple FrappShake recipes!

Only a few ingredients and a maximum of five steps to glorious FrappShake joy! (here's an example)...

### ALL YOU NEED IS

- A large jug
- A hand blender
- A few minutes to prepare

### TYPICAL PREPARATION

- 1 Heat milk.
- 2 Add Colac base and blend for 2+ minutes, leave to cool.
- 3 Add the flavouring, water and blend.
- 4 Pour into the frappé machine and churn.
- 5 Extract and decorate as your customers purchase.

We have developed vegan FrappShake recipes using **Essenza bases**  
Visit [keylink.org](http://keylink.org)



# The Keylink **discount policy** is here to help you get the best deal for your business!

## PRICE BAND DISCOUNT

If you spend £5000 or more **per year**, you will **automatically** receive a price band discount as shown in the table.

Annual Turnover (ex VAT)	Price Band Discount*
£5,000 - £9,999	<b>3%</b>
£10,000 - £14,999	<b>5%</b>
£15,000+	<b>10%</b>

## 'ORDER VALUE' DISCOUNT

If you are **not** on a price band discount, you can still qualify for one-off discounts based on your order value as shown in the table.

Single Order Value (ex VAT)	Discount*
£500 - £999	<b>5%</b>
£1,000+	<b>10%</b>

## FREE DELIVERY

On all orders over **£150 (ex VAT)**

On orders below £150 (ex VAT) our standard delivery charge\* is just £7!

\* See terms and conditions on page 39 or [www.keylink.org](http://www.keylink.org)

*“Buying from Keylink has never been easier or more rewarding!”*

## FAQs

How often will price band discounts be reviewed?	<b>Every quarter</b> , on the 1st of January, April, July and October.
How will my price band be set?	On each quarterly review date, your price band will be <b>reset automatically</b> based on your turnover for the <b>previous 12 months</b> . For example, if on 1st October 2019 your turnover for the period from 1st October 2018 to 30th September 2019 was £15,300, we would put you on a 10% price band giving you a 10% discount on all orders you place for the following 3 months.
What if I'd rather get order value based discounts?	Just let us know and this will be applied from the following quarter. Please note that if you choose to get order value based discounts, then you will need to remain on this structure for the following 12 months.
What if I order online?	All applicable discounts will be applied automatically when you order online.
How will I know what discount or price band I'm getting?	This will be printed on every invoice.

# Essenza: *Plant based gelato*

*We are working in partnership with Essenza -  
experts in versatile and innovative plant-based gelato products.*

# Why work with Essenza's plant-based product range?

The Essenza range contains all the products you need to be able to deliver plant-based gelato made with natural ingredients.

Essenza products use only vegetable fibres and proteins, natural polymers and enzymes.

- NO additives
- NO palm oil or hydrogenated fats
- NO monoglycerides
- NO gums (NO natural gum either)
- ALL gluten free

## 'Natural Ingredients' Versus 'Extracts'

What exactly do we mean by 'natural ingredients'?

When we talk about natural products, we mean that they are natural by origin rather than being extracted from something else. An example of this is lecithin, which is an extract. It is a naturally occurring ingredient in an egg, however to extract the lecithin from the egg, a complicated chemical process is used. Essenza use only natural products, not extracts.

## Essenza face up to the challenge!

As a company, Essenza's whole research programme focuses on using plant-based ingredients as replacements for the elements you take away.

**For example:** In regular gelato you have milk, sugar, fats and additives/stabilisers. In development, for every part you want to take away, you have to replace it with something that delivers the same taste or functional benefits. For example, if you want to make a vegan base, you need to remove the dairy element but you then have to replace the lost protein, fat and sugar from another source, e.g: non-dairy milks. Sometimes these other liquids have less 'body' than milk and you can use the Essenza vegetable fibre syrup to make up for the lack of solids.

This example highlights the goal; every element you take away needs replacing with a natural ingredient to ensure the product stays balanced. This balance is the key to a great gelato structure!



## Why use vegetable fibres?

Vegetable fibres are natural and high-performing raw ingredients. Perfect for creating gelato and ice cream with a great taste. Essenza's main sources of plant-based ingredients are:

### **Baobab**

Considered as the 'Tree of Life', the pulp from the Baobab fruit in Africa has probiotic functions and principles. These characteristics support the intestine and strengthen the immune defences, thanks to the high content of calcium, iron, potassium, manganese, zinc and magnesium. The structure of the fibre has the ability to be an excellent thickener and stabiliser.

### **Arrowroot**

This starch derives from a tropical plant and has incredible gelling power. It is rich in folic acid, vitamin B, iron and potassium. It is easily digestible, has a very low glycaemic index and it's perfect for those who are intolerant of gluten. It is also a great source of potassium.

### **Kudzu**

The starch, obtained from the roots of the plant, is rich in antioxidants and is a powerful antimicrobial and anti-inflammatory. The composition of its fibre has considerable thickening properties.



## BASES

The Essenza gelato range of bases are all plant-based with no animal origins. They are creamy in texture and can be used with water, or non-dairy milk products. The bases have been formulated to be able to be teamed with different flavourings. They contain all-natural ingredients; no palm oil or hydrogenated fats; are easily digestible; and use plant fibres and proteins instead of emulsifiers. Below we have described each style of Essenza base along with an example recipe.



### SGC1200

#### Complete Vegan Base for neutral flavours

Suitable for vanilla, caramel & nut flavours.

This complete vegan neutral base is perfect for vanilla, caramel and nut flavours. Make with non-dairy milks or water to create rich, creamy and delicious gelato.

#### INGREDIENTS

- 1kg of Complete Vegan Neutral Base – Base Vegana 19 (SGC1200)
- 2712ml Soya Milk
- 2g Vanilla Seeds (SCF0560)
- 4g Tahitian Vanilla Flavour Bursts (SCF1078)
- 280g Sunflower Oil

#### PREPARATION

- 1 Warm the soya milk to 50°C.
- 2 Add the base and blend with a high powered blender for 2+ minutes.
- 3 Add the vanilla flavour, seeds and sunflower oil and blend again.
- 4 Then churn, decorate and store as you would normally.



### SGC1205

#### Complete Vegan Base for citrus flavours

Suitable for citrus fruit flavours.

This complete vegan citrus base is perfect for citrus flavours; lemon, lime, orange and grapefruit as examples. Make with water and non-dairy milks to create refreshingly delicious gelato.

#### INGREDIENTS

- 1.2kg of Complete Vegan Citrus Base – Base Limone 19 (SGC1205)
- 2400ml Water
- 400g Lemon Paste (SGF1808)
- 40g Lemon Purée (SCF0856a)

#### PREPARATION

- 1 Warm the water to 50°C.
- 2 Add the base and blend with a high powered blender for 2+ minutes.
- 3 Allow to cool, add the lemon paste and purée and blend again.
- 4 Then churn, decorate and store as you would normally.



### SGC1210

#### Complete Vegan Base for pulp fruits

Suitable for non-citrus fruit flavours.

This complete vegan pulp fruit base is perfect for fruit flavours such as raspberry, strawberry, blueberry etc. Make with water and non-dairy milks to create refreshingly tangy gelato.

#### INGREDIENTS

- 1120g of Complete Vegan Pulp Fruit Base (SGC1210)
- 1200ml Water
- 1680g Raspberry Purée (SCF0865a)

#### PREPARATION

- The vegan base is cold preparation so there is no need to heat the water.
- 1 Combine the water and base and blend for 2 minutes.
  - 2 Add the raspberry purée and blend again.
  - 3 Then churn, decorate and store as you would normally.



### SGC1212

#### Complete Vegan Base for dark chocolate

This complete vegan dark chocolate base is perfect for using with dark chocolates with 70% cocoa solids and above. Make with water so the flavour profile of your chocolate comes through beautifully or use non-dairy milks for a creamier mouthfeel.

#### INGREDIENTS

- 1kg of Complete Vegan Gelato Base: Dark Chocolate – Base Sorbetto Cioccolato (SGC1212)
- 2250ml Soya Milk
- 917g Power 80 Chocolate (SCC586)

#### PREPARATION

- 1 Warm the soya milk to 50°C
- 2 Add the base and blend with a high powered blender for 2+ minutes.
- 3 Add the chocolate and blend again until the chocolate is dissolved.
- 4 Then churn, decorate and store as you would normally.

## ESSENZA INGREDIENTS

These ingredients allow you to create your gelato from scratch using plant based, clean label ingredients. You can take advantage of this to continue to create vegan or plant-based gelato, or you can use milk and cream to create dairy gelato.

### SGC1218

#### Nucleus for Gelato

Dosage 10g/1kg

Nucleus for gelato is used to give stability to gelato through its emulsifying properties. It contains vegetable fibres and proteins, is completely allergen free and vegan based.

### SGC1220

#### Nucleus for Vegan Gelato and Sorbet

Dosage 10g/per 1kg

This product gives stability to gelato and sorbets and has the ability to bind greater quantities of water whilst obtaining a good level of creaminess.

It is a way to create the fatty texture needed in gelato and sorbet when there is an absence of fat. It is completely allergen free and vegan with a lower pH than the nucleus for gelato.

### SGC1230

#### LESSenza Vegetable Fibre Syrup

Add to a vegan base mix to:

- enhance structure
- contains less than 1% of sugar

LESSenza looks like a syrup or honey in texture. It is suitable for sugar-free applications. It acts as humectant, texturiser, thickener, and it decreases the freezing point. It can be easily dissolved in water. It is based on natural vegetable fibres. Essentially, because it is not a sugar, and it's not a chemical additive, it is based on natural vegetable fibres.

LESSenza won the the Ethical Food Design Award - 1st Edition! This award recognised Essenza for the usage of sustainable resources.



### SGC1235

#### Essenza Fibrecream

Vegetable fibre and protein improver

It enhances the volume of the gelato improving the structure and the texture most of all if used with the vegetable fibre mix and bases.

Fibrecream is an improver, designed to enhance the volume of the gelato, improving the structure and the texture, especially if used with vegetable fibre mix and bases. Perfect for creamy flavours.

Essenza suggest to use Fibrecream when the goal is to have a softer gelato with a better overrun. Fibrecream can be used in dairy and vegan gelato with a dosage that we recommend at 0.4 – 0.5 %. In some cases, especially when the solids are much lower, it can be used at 0.8-1%. Fibrecream is an allergen-free and totally vegan base.

### SGC1240

#### 'Linda' Vegetable Fibre Fat Replacer

This product is an improver and can be used to reduce or replace fat, but also create the presence of fat in products where there is little, such as in sorbets.

In dairy gelato it can be used to reduce the amount of fat (cream) required and can also be used in vegan gelato in place of vegetable fats. It originates from vegetable fibres and is a long chain fibre which can replace the mouthfeel of emulsifiers. The dosage depends on your goal, but the average quantity to use is around 4-5% and heated to 50°C.

The Essenza gelato range of bases are all plant-based with no animal origins. They are creamy in texture and can be used with water, or non-dairy milk products. The bases have been formulated to be able to be teamed with different flavourings. They contain all-natural ingredients; no palm oil or hydrogenated fats; are easily digestible; and use plant fibres and proteins instead of emulsifiers.





The number of vegans in Great Britain quadrupled between 2014 and 2019. In 2019 there were 600,000 vegans, or 1.16% of the population; 276,000 (0.46%) in 2016; and 150,000 (0.25%) in 2014.\* With our Essenza bases and products you can ensure you have an offering for the vegan market.

\* Sources: Ipsos Mori surveys, commissioned by The Vegan Society, 2016 and 2019, and The Food & You surveys, organised by the Food Standards Agency (FSA) and the National Centre for Social Science Research



## Essenza Plant Based Bases (complete bases)

Based in Italy, Essenza have developed a revolutionary and innovative range of dairy-free, gelato base recipes and additives. The bases are clean label and use vegetable fibres and proteins as emulsifiers and stabilisers. There are four different complete bases to create great tasting, dairy-free gelato flavours that vegans and non-vegans alike will love!

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1200</b>	Neutral	Suitable for vanilla, caramel & nut flavours	<b>£9.41</b>	1kg bag	£9.41
<b>SGC1205</b>	Citrus	Suitable for citrus fruit flavours	<b>£11.28</b>	1.2kg bag	£9.40
<b>SGC1210</b>	Pulp Fruits	Suitable for non-citrus fruit flavours	<b>£9.49</b>	1.12kg bag	£8.48
<b>SGC1212</b>	Dark Chocolate	Use with 70% or above dark chocolate solids	<b>£10.18</b>	1kg bag	£10.18



## Essenza Plant Based Ingredients (for preparation from scratch)

CODE	DESCRIPTION		£ PER PACK	PACK SIZE	£ PER KG
<b>SGC1218</b>	Nucleus for Gelato		<b>£39.34</b>	1kg bag	£39.34

Nucleus for gelato is used to give stability to gelato through its emulsifying properties. It is a blend of vegetable fibres and vegetable proteins, is completely allergen free and vegan. Dosage 0.5 to 0.7%.

<b>SGC1220</b>	<b>NEW</b> Nucleus for Vegan Gelato and Sorbet		<b>£39.24</b>	1kg bag	£39.24
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This product also gives stability to gelato and sorbets and has the ability to bind greater quantities of water whilst obtaining a good level of creaminess. It is a way to create the fatty texture needed in gelato and sorbet when there is an absence of fat. It is completely allergen free and vegan with a lower pH than the nucleus for gelato. Dosage 0.5 to 0.7%.

<b>SGC1230</b>	<b>NEW</b> LESSenza Vegetable Fibre Syrup		<b>£60.21</b>	5kg	£12.04
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Vegetable fibre syrup is an innovative product made from chickpea and maize fibres and has a multitude of applications. In gelato it acts as a texture improver, thickening agent, stabiliser and protects crystallization in the freezing process (hydrocolloid).

<b>SGC1235</b>	<b>NEW</b> Essenza Fibrecream	Vegetable Fibre and Protein Improver	<b>£26.86</b>	1kg bag	£26.86
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Fibrecream is a blend of vegetable fibres and vegetable protein and is used when you want to create a softer gelato with increased overrun. As an improver it is used alongside the gelato base and nuclei. Fibrecream can be used in dairy and vegan flavours. Dosage 0.4 to 0.5 %.

<b>SGC1240</b>	<b>NEW</b> 'Linda' Vegetable Fibre Fat Replacer		<b>£18.21</b>	1kg bag	£18.21
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This product is an improver and can be used to replace fat such as in sorbets. In dairy gelato it can be used to reduce the amount of fat (cream) required and can also be used in vegan gelato in place of vegetable fats. It originates from vegetable fibres and is a long chain fibre which can replace the mouthfeel of emulsifiers. Dosage approx. 4 to 5%, heat at 50°.



## VANILLA GELATO MADE WITH DIFFERENT LIQUIDS

We worked with SGC1200 – Complete Vegan Base using different plant milks, water, oil and fibre syrup. As you can see from the image, this resulted in colour differences across the gelatos as well as varying taste profiles. All were vanilla flavours created with:

- Soy
- Almond milk
- Water with cocoa butter
- Water with LESSenza vegetable fibre syrup
- Coconut milk
- Oat milk

When working with different milks and butters, high speed blending is a very important part of the process and some flavours work better in a heated preparation.



## ALL ABOUT ESSENZA

Essenza founder Antonio Lazetta managed a successful gelateria, in Modena in the north of Italy, for over 30 years. Antonio had concerns as his business grew about the lack of natural products used in developing gelato. He brought his son, Gian Luca into the business to help him research and develop with natural ingredients. And so Essenza was established in March 2016. They had a precise idea how they wanted to develop their gelato using natural raw ingredients, with a great taste. They achieved this through plant fibres, vegetable fibres and vegetable proteins.

### The Essenza Mission

Essenza's company mission is to be different, to deeply focus on their continuing research and development of completely plant based, natural ingredients that are processed in a fully natural way. Developing and producing 'clean label' gelato products, bases and ingredients that enable anyone working with gelato, gelaterias, chocolatiers, bakery and patisserie to produce natural gelato products, their own way, be it from base or from scratch.

### Development

Antonio and Gian Luca developed a partnership with Parma University in Italy, working on a development programme that furthered their own discoveries, as well as Essenza's mission.



# STANDARD TERMS AND CONDITIONS OF SALE

## Payment Terms & Title

If you have an established credit account, our terms are 30 days from invoice date and all goods will remain the property of Keylink Limited until paid for in full. If you do not have a credit account, your order will only be processed once full payment has been received. Payment can be made in any of the following ways:

**GBP** by credit/debit card, direct bank transfer or cheque (subject to a delay of 5 working days for clearance)

**Euros** by credit/debit card or direct bank transfer. We regret we do not accept cheques denominated in euros.

Please note that as part of our Fraud Prevention Measures, all payments by credit or debit card are subjected to stringent security checks including address and postcode verification. Any transactions where one or more of these checks are failed may be rejected by our Payment Services Provider. For your added protection, we do not store your card details.

## Setting up a Credit Account

To set up an account, you should fill in a customer details form which can be sent to you or downloaded from our website. Please note that credit facilities may be reduced or withdrawn without notice if invoices are not paid in accordance with our standard payment terms.

## Prices & VAT

All prices are quoted net of VAT and may be subject to alteration at any time and without prior notification. Prices are correct at time of going to press, errors and omissions excepted. Please note that we will always endeavour to maintain up-to-date prices on our website. For orders dispatched and invoiced to customers in EU countries, VAT will not be charged provided we have a verified local VAT number for you.

## Invoices and statements

Invoices and statements are delivered by email. From January 2020, customers requiring invoices and statements to be posted will be charged £1.50 + VAT per order. Customers can update their email preferences at: [www.keylink.org/consentmanager](http://www.keylink.org/consentmanager) or call 0114 245 5400.

## Discount Policy

You can benefit from one of the following discount structures based on your annual turnover

**Price Band Discounts** – if eligible, you will receive a fixed discount of 3%, 5% or 10% on all your orders, depending on your turnover with us over the previous 12 months. Price band discounts will be reviewed and automatically amended as appropriate every 3 months.

**Order Value Discounts** – if you are not on a price band, you will get a 5% discount on orders over £500 or a 10% discount on orders over £1000 (excl VAT).

Please note that if you opt to benefit from order value based discounts, you cannot switch back to price bands for 12 months. Your discounts may be withdrawn without notice if invoices are not paid in accordance with our standard payment terms. Keylink also reserve the right to make changes to the discount structure without prior notice at any time. All machinery (product codes beginning SEM) is excluded from discount structures.

## Stock Availability & Delivery Options

### Guaranteed Same Day Dispatch

Your order will be sent out on the same day for next business day delivery (UK mainland only) provided that:

- your order is received by us before 2pm (before 11am for palletised orders)
- all the items on your order are in stock and no samples, cutting, assembly or foil-blocking are required as part of the order
- there are no outstanding account/credit related issues

Please note that if you opt to benefit from order value based discounts, you cannot switch back to price bands for 12 months. Your discounts may be withdrawn without notice if invoices are not paid in accordance with our standard payment terms. Keylink also reserve the right to make changes to the discount structure without prior notice at any time.

### Out-of-Stock Items

If most items on your order are available, we will normally send out what we can with the balance to follow in a single delivery at our cost once all the remaining items become available. If a significant proportion of the items on your order are not in stock, we reserve the right to delay dispatch of the whole order until everything becomes available.

Please note that if you are based in the Scottish Highlands or offshore, we will only dispatch out-of-stock items with your next order.

## Delivery Charges & Times

### UK Mainland (excl. Scottish Highlands)

Orders over £150 ex VAT are delivered free of charge. For orders below £150 ex VAT, there will be a delivery charge of £7 (plus VAT). Delivery will be on a next day service.

### UK Highlands/Islands and Republic of Ireland

Delivery will be on a 2 day service with delivery charged as a percentage of order value, subject to a minimum delivery charge per order.

Region	Delivery Charge %	Minimum Charge
Northern Ireland	7%	£12.00
Scottish Highlands	5%	£10.00
Channel Isles & Isle of Man	7%	£12.00
Scottish Islands	5%	£10.00
Scilly Isles	20%	£12.50
Republic of Ireland	8%	£16.00

## Orders from EU Countries

Delivery will be charged as a percentage of order value, subject to a minimum delivery charge per order. Please refer to our website for an up-to-date tariff, transit times and exclusions.

For all other countries, or for larger orders, please contact us directly as we may be able to offer you better carriage rates.

Where delivery dates are given, they are given in good faith and in the event of a delay, Keylink Limited will not be liable for any consequences of such a delay and shall remain entitled to deliver the goods to you and to receive payment for them. Where a delivery date has not been specified by you, or you have not taken delivery of an order within one month of the scheduled delivery date, we will be entitled to deliver the goods to you and to receive payment for them.

## Shelf Life

Many products have a specified shelf life from the date of manufacture. As products may reach us with only half of their full shelf life remaining and, as they may then be in stock at Keylink for a short period, we can only endeavour to ensure that products have at least one third of their shelf life remaining at the time they are supplied to you. If this is not acceptable to you, please notify us at the time of placing your order.

## Timed Deliveries

Where a delivery has to be booked in or is requested for a specific time, an extra charge may be made for this service.

## Aborted Collections (UK Orders only)

If a collection is aborted because there is no one at the collection address, a charge of £10 may be made to cover the additional costs invoiced to us by our carrier.

## Returns, Refunds & Cancellations

No goods are sold on a "Sale or Return" basis.

Orders for standard items may be cancelled at any time prior to dispatch with our consent however we reserve the right to refuse consent where items have been bought in especially for you.

Goods should be inspected at the time of delivery and any damages or shortages must be reported to us within 3 days of receipt of the goods for a credit to be given. If you are unable to inspect the goods at the time of delivery, please ensure that the goods are signed for as "goods unchecked" from the carrier. Without this, we will be unable to make a claim from the carrier for damages.

If goods are ordered incorrectly and where we are able to accept them back, there may be a handling charge linked to the size of the consignment. In no circumstances will we accept goods back if they have been opened or returned to us in poor condition or with the original packaging marked or damaged. Orders for personalised products or 'To Order' items that have been brought in especially for you cannot be cancelled after confirmation of the order.

## Liability

Keylink Limited shall not be liable to the customer for any consequential loss of any kind howsoever caused. In particular:

1. Customers should not rely on website filters but should always refer to the product specification
2. Customers should always check that they have the most recent version of a product specification

## Privacy Policy

Our privacy policy explains how we manage your data, how it is shared, and why it is important to us. We only collect and use data in the normal course of running our business. We do not share your data with third parties except where necessary to fulfil your orders or send you information such as our catalogue.

### WE USE YOUR DATA TO PROCESS YOUR ORDERS

This will be your name, company details, invoice address, delivery address, email address, phone number and VAT number (if outside the UK). This data is shared with our carriers (DPD) to enable them to deliver your order to you.

With your consent, Keylink/DPD will also:

- (a) use your mobile number and/or email address to enable you to manage your delivery slot.
- (b) Use your email address to send you order acknowledgements, invoices and statements

### WE USE YOUR DATA TO UPDATE YOU ABOUT PRODUCTS OR TYPES OF PRODUCTS YOU HAVE RECENTLY BOUGHT OR ORDERED, OR GENERAL KEYLINK AND INDUSTRY NEWS

This information will be sent to you by Keylink in one of the following two ways:

- (i) online by message in your mailbox on the Keylink website
- (ii) offline by post or with an order

In the case of online messages, with your consent we will also use your email address to send you a copy of the message by email.

### HOW WE COLLECT AND MANAGE YOUR DATA

We will collect data through the Keylink website or by phone, fax or mail.

We promise to collect, process, store and share your data safely and securely. We'll also endeavour to ensure that the other businesses we work with are just as careful with your data.

You can review and change your consent settings at any time through the 'Consent Manager' page in the 'My Account' area of the Keylink website.



## Ordering is easy...



Order online:  
[www.keylink.org](http://www.keylink.org)



Order by phone:  
**0114 245 5400**



Order by email:  
[sales@keylink.org](mailto:sales@keylink.org)



Follow us on Instagram  
[instagram.com/KeylinkLtd](https://www.instagram.com/KeylinkLtd)



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