



P R E S S R E L E A S E

Dorset grown single variety rapeseed oil for caterers, retailers and producers

Chalk & Cheese Stand A1 Solent Hall

The Seed Company of Sherborne, Dorset is showing its Dorset grown, premium quality, single variety rapeseed oil at the Bournemouth Hotel & Catering Show which takes place at the Bournemouth International Centre on 11th and 12th March. The Seed Company, exhibiting on the Chalk & Cheese stand, will explain the versatility of its Dorset grown rapeseed oil to chefs, producers and retailers.

“This is the first time for us at the Hotel & Catering Show and it gives us a great opportunity to meet people from the hotel and catering industry face to face. We are growing a particular variety of rapeseed which we selected from many different seed varieties because of its superior flavour. It is this flavour, together with the versatility of the oil in cooking, that is so beneficial to chefs and producers,” explained Ken Tuffin, from The Seed Company.

Farmers in Dorset, who grow the single variety of seed, sell the resulting crop back to The Seed Company to cold press and bottle as fully traceable, premium culinary oil. The oil, which is high in Omega 3, 6 and 9, has fifty per cent less saturated fat than olive oil and a subtle nutty flavour. In its first year of production The Seed Company has supplied to top food retailers, local farm shops, delis, producers and chefs.

For more information please contact Paul Roberts on Tel 08458 737 222 or visit www.theseedcompany.co.uk

For further press information please contact Joanne Myram, Positive PR, Tel 01935 389497 or email joanne@positivepr.co.uk

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