



Make profits while the sun shines

With the UK holidaying at home this summer, now's the time to get in on the huge demand for ice cream and gelato.



Keylink

A fresh approach to gelato

With the UK holidaying at home this summer, now's the time to get in on what promises to be a huge demand for ice cream and gelato.

As travel to most holiday destinations abroad remains difficult for the time being, lockdown-weary Brits are flocking to the UK's many holiday hotspots for a well-deserved getaway. And no British break would be the same without ice cream and gelato!

It's time to make profits while the sun shines...

What does Keylink offer?

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

- No minimum order
- Free next working day delivery on orders placed before 2pm
- Orders below £150 only £7 delivery
- Order value discounts
5% on orders over £500
10% on orders over £1000
- Order 24/7 online: www.keylink.org



inspire



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FREE POINT OF SALE PANELS

With every soft serve gelato machine (SEM600) purchased worth £120

A set of 4 point of sale panels to entice your customers - one set for each of four flavours supplied free when you buy a softserve machine.

SEE PAGE 33

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

SEE PAGE 36



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.

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		£ / PACK	PACK SIZE	£ / KG
SGC1000	ChocoBase; Base for Chocolate Gelato	10% Dark Chocolate	£8.66	800g bag	£10.83
SGC1002	ChocoBase Milk; Base for Chocolate Gelato	20% Milk Chocolate	£10.20	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		£ / PACK	PACK SIZE	£ / KG
SGC2002	ChocoGelato Extra Fondente	60% Dark Chocolate	£16.22	1.6kg bag	£10.14
SGC2004	ChocoGelato Fondente	61.5% Dark Chocolate	£16.02	1.6kg bag	£10.01
SGC2006	ChocoGelato Gold	60% Caramel Chocolate	£19.05	1.6kg bag	£11.91
SGC2008	ChocoGelato Bianco	70% White Chocolate	£17.08	1.6kg bag	£10.68

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!

 **Buy Now**
CLICK HERE



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		£ / PACK	PACK SIZE	£ / KG
SGC1200	Neutral	Suitable for vanilla, caramel & nut flavours	£9.92	1kg bag	£9.92
SGC1205	Citrus	Suitable for citrus fruit flavours	£11.90	1.2kg bag	£9.92
SGC1210	Pulp Fruits	Suitable for non-citrus fruit flavours	£10.01	1.12kg bag	£8.94
SGC1212	Dark Chocolate		£10.74	1kg bag	£10.74

Essenza Plant Based Ingredients (for preparation from scratch)

CODE	DESCRIPTION		£ / PACK	PACK SIZE	£ / KG
SGC1218	Nucleus for Gelato 		£41.49	1kg bag	£41.49

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%.

SGC1220	Nucleus for Vegan Gelato and Sorbet 		£41.38	1kg bag	£41.38
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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%.

SGC1230	LESSenza Vegetable Fibre Syrup 		£63.49	5kg	£12.70
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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).

SGC1235	Essenza Fibrecream	Vegetable Fibre and Protein Improver	£28.33	1kg bag	£28.33
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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%.

SGC1240	'Linda' Vegetable Fibre Fat Replacer 		£192.00	10kg bag	£192.00
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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°.

 **Buy Now**
CLICK HERE



Essenza:
Plant Based
Gelato

See page 39 for
recipes ideas and
further info.

COLAC 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.



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

CODE	DESCRIPTION	€ / PACK	PACK SIZE	€ / KG
SGC1006P	Neutral Base Mix	€14.09	2kg bag	€7.05
SGC1006	Neutral Base Mix	€132.32	20kg box	€6.62
SGC1007 NEW	Neutral Base Mix T₆	€149.09	25kg sack	€5.96
SGC1008P	Vanilla Base Mix	€14.95	2kg bag	€7.47
SGC1008	Vanilla Base Mix	€138.19	20kg box	€6.91
SGC1009 NEW	Vanilla Base Mix T₆	€172.67	25kg sack	€6.91
SGC1010P	Soft Serve Vanilla Base Mix	€15.91	2kg bag	€7.96
SGC1010	Soft Serve Vanilla Base Mix	€146.81	20kg bag	€7.34
SGC1022 NEW	Ice Cream Paste	€47.45	5.57kg	€8.52

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.



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!



COLAC Colac Ingredients

CODE	DESCRIPTION	€ / PACK	PACK SIZE	€ / KG
SGC1012 NEW	Glucose-Fructose Syrup	€3.82	1kg	€3.82
SGC1014 NEW	Ice Cream Softener	€11.66	1kg	€11.66
The ice cream softener makes gelato more scoopable. Dosage is 5-15g per litre of base				
SGC1016 NEW	Stabiliser for Ice cream T₆	€106.74	6kg	€17.79
Dosage is 5-7g per litre of base				
SGC1020 NEW	Emulsifier T₆	€67.98	6kg	€11.33
Dosage is 5-10g per litre of base				



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



COCOA POWDER



Van Houten

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

 Buy Now
CLICK HERE

CODE	DESCRIPTION		£ / PACK	PACK SIZE	£ / KG
SCC470	Rich Deep Brown Cocoa Mass Powder	Alkalized; Cocoa 95.5%; Fat 52.5%	£10.56	1kg bag	£10.56
SCC471	Round Dark Brown Cocoa Powder	Reduced Fat; Alkalized; Cocoa 100%; Fat 1%	£12.65	750g bag	£16.87
SCC472	Intense Deep Black Cocoa Powder	Reduced Fat; Alkalized; Cocoa 100%; Fat 11%	£9.39	1kg bag	£9.39
SCC473	Robust Red Cameroon Cocoa Powder	Alkalized; Cocoa 100%; Fat 21%	£7.29	1kg bag	£7.29
SCC474	Full Bodied Warm Brown Cocoa Powder	Alkalized; Cocoa 93%; Fat 23%	£7.04	1kg bag	£7.04
SCC475	Natural Light Brown Cocoa Powder	Fat Reduced; Cocoa 100%; Fat 11%	£6.05	1kg bag	£6.05



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

Cacao Barry

CODE	DESCRIPTION		£ / PACK	PACK SIZE	£ / KG
SCC450	Cocoa Powder; Plein Arome	Dark Brown; F 22/24%	£9.65	1kg sachet	£9.65
SCC455	Cocoa Powder; Extra-brute	Red; F 22/24%	£9.26	1kg sachet	£9.26

Callebaut

CODE	DESCRIPTION		£ / PACK	PACK SIZE	£ / KG
SCC436	Cocoa Powder	Warm Brown	£9.40	1kg bag	£9.40

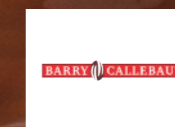
Luker Chocolate

CODE	DESCRIPTION		£ / PACK	PACK SIZE	£ / KG
SCC930	Cocoa Powder - Colombian	100% Natural; Very light brown; F22-24%	£7.48	1kg bag	£7.48

Taste the difference by using real chocolate in your gelato and ice cream

Every chocolate has its own flavour
and personality and we stock over 140
different grades of chocolate from 13 different
manufacturers - ensuring that every taste
is covered and available to you in one place.

Visit www.keylink.org for our full 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.



Callebaut

CODE	DESCRIPTION	MIN C/S	€ / PACK	PACK SIZE	€ / KG
SCC616	ICE Chocolate; Ruby	53.6%	£29.94	2.5kg	£11.98
SCC618	ICE Chocolate; Gold	35.9%	£27.58	2.5kg	£11.03
SCC610B	ICE Chocolate; Milk	40.7%	£24.05	2.5kg	£9.62
SCC612	ICE Chocolate; Dark	56.4%	£22.67	2.5kg	£9.07
SGC3500	Pinguino Fondente		£29.66	5kg bucket	£5.93
SGC3502	Pinguino Extra Fondente	73% Dark chocolate	£29.66	5kg bucket	£5.93
SGC3504	Pinguino Bianco	80% White chocolate	£38.55	5kg bucket	£7.71



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	€ / PACK	PACK SIZE	€ / KG	
SGC3002	Nocciola	12% Hazelnuts	£13.69	3kg bucket	£4.56
SGC3004	Nero	16% Dark Chocolate	£19.56	3kg bucket	£6.52
SGC3006	Gold		£22.76	3kg bucket	£7.59
SGC3008	Bianco	5% White Chocolate	£20.36	3kg bucket	£6.79



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	€ / PACK	PACK SIZE	€ / KG	
SGC3100	Caramel with Guerande Salted Butter	Filling for Gelato/Ice Cream	£49.84	6kg tub	£8.31
SGC3102	Caramel au Lait	Filling for Gelato/Ice Cream	£43.82	6.5kg tub	£6.74

Dulce de Leche

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

CODE	DESCRIPTION	€ / PACK	PACK SIZE	€ / KG	
SCM326	Dulce de Leche 'Che'	Soft milk toffee filling	£8.30	1kg tub	£8.30



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.

CODE	DESCRIPTION	€ / PACK	PACK SIZE	€ / KG	
SCM180	Coconut Cream; Smooth Nut Paste	100% Coconut	£10.96	1kg tub	£10.96
SCM182	Hazelnut Smooth Nut Paste	100% Hazelnuts	£20.64	1kg tub	£20.64
SCM184	Almond Smooth Nut Paste	100% Almonds	£18.48	1kg tub	£18.48
SCM186	Cashew Smooth Nut Paste	100% Cashew	£15.28	1kg tub	£15.28
SCM188	Pecan Smooth Nut Paste	100% Pecan	£28.80	1kg tub	£28.80
SCM190	Pine Nut Smooth Nut Paste	100% Pine Nuts	£47.76	1kg tub	£47.76
SCM192	Pistachio Smooth Nut Paste	100% Pistachio	£39.60	1kg tub	£39.60



Kessko

SCF0540A	Peanut Paste; Unsweetened	100% Roasted Peanuts; Brown Colour	£42.00	5kg tub	£8.40
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Callebaut Nut Pastes

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

CODE	DESCRIPTION	€ / PACK	PACK SIZE	€ / KG	
SCM155A	Pure Semi-Liquid Hazelnut Paste (PNP)	100% Hazelnuts	£148.03	5kg tub	£29.61
SCM156	Pure Pistachio Paste (NPO-P11)	100% Pistachios	£79.10	1kg tub	£79.10



AMBIENT FRUIT PURÉES FROM RAVIFRUIT

Ravifruit are acknowledged worldwide as a leader in high quality fruit purées. Available in 16 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.

DESCRIPTION	CODE	€ / PACK	PACK SIZE	€ / KG	CODE	€ / PACK	PACK SIZE	€ / KG
Apricot Purée	SCF0851A	€6.23	1kg carton	€6.23	SCF0851	€33.18	6x1kg box	€5.53
Banana Purée	SCF0852A	€8.22	1kg carton	€8.22	SCF0852	€43.74	6x1kg box	€7.29
Blackcurrant Purée	SCF0853A	€6.96	1kg carton	€6.96	SCF0853	€37.08	6x1kg box	€6.18
Lemon Purée	SCF0856A	€6.46	1kg carton	€6.46	SCF0856	€34.36	6x1kg box	€5.73
Lychee Purée	SCF0857A	€9.93	1kg carton	€9.93	SCF0857	€52.86	6x1kg box	€8.81
Mango Purée	SCF0859A	€6.82	1kg carton	€6.82	SCF0859	€36.26	6x1kg box	€6.04
Morello Cherry Purée	SCF0860A	€9.27	1kg carton	€9.27	SCF0860	€49.32	6x1kg box	€8.22
Passion Fruit Purée	SCF0861A	€8.27	1kg carton	€8.27	SCF0861	€43.97	6x1kg box	€7.33
Peach (White) Purée	SCF0862A	€5.79	1kg carton	€5.79	SCF0862	€30.82	6x1kg box	€5.14
Pear William Purée	SCF0863A	€5.19	1kg carton	€5.19	SCF0863	€27.62	6x1kg box	€4.60
Pineapple Purée	SCF0864A	€8.08	1kg carton	€8.08	SCF0864	€42.98	6x1kg box	€7.16
Raspberry Purée	SCF0865A	€8.45	1kg carton	€8.45	SCF0865	€44.96	6x1kg box	€7.49
Strawberry Purée	SCF0866A	€6.76	1kg carton	€6.76	SCF0866	€35.96	6x1kg box	€5.99
Mojito Purée	SCF0867A	€5.78	1kg carton	€5.78	SCF0867	€30.73	6x1kg box	€5.12
Pina Colada Purée	SCF0869A	€7.47	1kg carton	€7.47	SCF0869	€39.77	6x1kg box	€6.63
Red Fruits Mix Purée	SCF0870A	€8.48	1kg carton	€8.48	SCF0870	€44.85	6x1kg box	€7.48



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!

Colac

[Buy Now](#)
CLICK HERE

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	€ / PACK	PACK SIZE
Banana	SGF1800	€11.46	1.15kg tub	€9.96	SGF1800A Tc	€117.55	12kg
Cherry	SGF1802	€15.74	1.15kg tub	€13.69	SGF1802A Tc	€161.35	12kg
Forest Fruit	SGF1804	€17.54	1.15kg tub	€15.25	SGF1804A Tc	€180.70	12kg
Hazelnut	SGF1806	€26.72	1.10kg tub	€23.24	SGF1806A Tc	€275.55	12kg
Lemon	SGF1808	€17.47	1.15kg tub	€15.19	SGF1808A Tc	€178.92	12kg
Mocha	SGF1810	€20.14	1.15kg tub	€17.51	SGF1810A Tc	€206.52	12kg
Orange	SGF1812	€14.18	1.15kg tub	€12.33	SGF1812A Tc	€146.28	12kg
Passion Fruit	SGF1814	€12.85	1.15kg tub	€11.17	SGF1814A Tc	€131.81	12kg
Raspberry	SGF1816	€14.37	1.15kg tub	€12.49	SGF1816A Tc	€147.26	12kg
Salted Caramel	SGF1818	€10.97	1.15kg tub	€9.54	SGF1818A Tc	€113.23	12kg
Speculoos (Spiced Biscuit)	SGF1820	€11.21	1.30kg tub	€8.62	SGF1820A Tc	€115.58	12kg
Strawberry	SGF1822	€16.01	1.15kg tub	€13.92	SGF1822A Tc	€165.06	12kg
Lime & Cactus Fruit	SGF1824	€14.50	1.15kg tub	€12.60	SGF1824A Tc	€149.42	12kg
Vanilla	SGF1826	€56.73	850ml	€66.74			
Mango NEW	SGF1830	€14.73	1.15kg tub	€12.81			
Raspberry (Cuberton) NEW	SGF1832	€19.22	1.15kg tub	€16.71			

Tc 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' (tubs of ice cream)!

Colac

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SGF1750	Cherry	£7.13	1.15kg jar	£6.20
SGF1752	Tropical Fruit	£9.46	1.15kg jar	£8.23
SGF1754	Rum & Raisin	£9.21	1.15kg jar	£8.01
SGF1756	Strawberry	£9.09	1.15kg jar	£7.91
SGF1758	Apple/Raisin/Cinnamon	£8.79	1.15kg jar	£7.65
SGF1760	Forest Fruit	£8.00	1.15kg jar	£6.96

COULIS

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

Colac

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SGF1746	NEW Red Fruit Coulis 60% Fruit	£7.93	1kg	£7.93
SGF1748	NEW Tropical Fruit Coulis 60% Fruit	£7.99	1kg	£7.99



TOPPING SAUCES

Callebaut

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SGF1900	Dark Chocolate Flavour	£7.23	1kg bottle	£7.23
SGF1902	Caramel	£7.22	1kg bottle	£7.22
SGF1904	Red Fruit	£7.29	1kg bottle	£7.29

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	£ / PACK	PACK SIZE	£ / KG
SGF1700	Strawberry	£6.34	1kg bottle	£6.34
SGF1700A	Strawberry	£55.39	12.8kg	£4.33
SGF1702	Banana	£6.44	1kg bottle	£6.44
SGF1704	Caramel	£6.13	1kg bottle	£6.13
SGF1704A	Caramel	£54.72	13.5kg	£4.05
SGF1706	Raspberry	£6.76	1kg bottle	£6.76
SGF1708	Salted Caramel	£6.96	1kg bottle	£6.96
SGF1710	Hazelnut	£8.11	1kg bottle	£8.11
SGF1712	Chocolate	£6.14	1kg bottle	£6.14
SGF1712A	Chocolate	£54.73	13.5kg	£4.05
SGF1713	NEW Choc-o-nut	£10.87	1kg bottle	£10.87
SGF1714	Caramel & Toffee	£6.44	1kg bottle	£6.44
SGF1715	NEW Cherry	£7.67	1kg bottle	£7.67
SGF1716	Lemon	£6.18	1kg bottle	£6.18
SGF1718	Mango	£6.70	1kg bottle	£6.70

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SGF1720	Passion Fruit	£6.70	1kg bottle	£6.70
SGF1722	White Chocolate	£7.05	1kg bottle	£7.05
SGF1724	Chocolate Reduced Sugar	£7.88	1kg bottle	£7.88
SGF1726	Strawberry Reduced Sugar	£7.68	1kg bottle	£7.68
SGF1728	Coconut: contains desiccated coconut	£6.70	1kg bottle	£6.70
SGF1730	Mint	£6.22	1kg bottle	£6.22
SGF1732	Milk Chocolate	£6.86	1kg bottle	£6.86
SGF1734	Unicorn Raspberry	£6.30	1kg bottle	£6.30
SGF1736	Blue Bear Bubblegum	£6.18	1kg bottle	£6.18
SGF1738	Gold Banoffee	£6.97	1kg bottle	£6.97
SGF1740	NEW Vegan Salted Caramel	£8.60	1kg	£8.60
SGF1742	NEW Pistachio	£12.61	1kg	£12.61
SGF1745	NEW Speculoos (Spiced Biscuit)	£8.61	1kg	£8.61





PUT YOUR LOGO ON CHOCOLATE PLAQUETTES

Our customer, Jannettas Gelateria in St Andrews, uses our personalised chocolate plaquettes in their world-famous gelato

The more your customers see and taste your brand, the more likely they are to remember and buy your products again... personalised plaquettes can be made from dark, milk or white chocolate and your logo/design can be printed in almost any colour!

Plaquettes - various shapes and sizes - min order 12 boxes		
No of Colours	Origination	Price per Box
1 Colour	£125.23	£60.20
2 Colour	£164.77	£62.07
3 Colour	£190.91	£64.52
4 Colour	£214.77	£66.27
5 Colour	£245.45	£87.69

Choose your plaque shape...

There are hundreds of shapes and styles to choose from, simply use this link to find out more.

<https://bit.ly/3GRiyuA>

Creating personalised chocolate plaquettes is a very straightforward and relatively quick process

All you need to do is...

- 1 Submit your artwork
- 2 Sign off your proofs
- 3 Place your order

Lead Times: Approximately 6-8 weeks from placement of your confirmed order.

FLAVOUR DROPS AND BURSTS

The following flavour drops and oils represent just a small selection of what we offer. These can be used on their own or combined with our range of flavour pastes to achieve a unique combination. Please visit our website at www.keylink.org to see the full range

Flavour Oils & Drops

CODE	DESCRIPTION		€ / PACK	PACK SIZE
SCF0672	Violet Flavour Drops	Water soluble	£17.99	30ml
SCF0673	Raspberry Jam Flavour Drops	Water soluble	£17.99	30ml
SCF0679	Coconut Flavour Drops	Water soluble	£17.99	30ml
SCF0681	Coffee Flavour Oil	Water soluble	£17.99	30ml

Flavour Bursts & Seeds

CODE	DESCRIPTION		€ / 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
SCF0560A	Vanilla Seeds		£18.48	50g
SCF0568	Madagascar Vanilla Seeds		£16.17	50g





Chocolate Assorted Cups
SCS660/SCS662

MONA LISA CUPS & DÉCOR

Made using sustainable cocoa, Mona Lisa is a collection of chocolate cups and decorations designed to facilitate your expertise and creativity. From beautifully sculpted petit-fours cups to tightly rolled 'buttercurlies' and chocolate pencils, you have at your fingertips everything you need to finish desserts and patisserie with a delectable and stylish finish.

CODE	DESCRIPTION		€ / PACK	PACK SIZE	€ / KG
SCS660	Dark Chocolate Assortment Cups	22mm high x 38mm wide	£35.45	Box of 200	€0.18
SCS662	Dark Chocolate Assortment Cups	22mm high x 38mm wide	£7.42	Box of 40	€0.19
SCS630	Dark Chocolate Snobinettes	26mm high x 27mm dia; 13ml	£14.69	Box of 90	€0.16
SCS635	Dark Chocolate Mini Snobinettes	21mm high x 27mm dia; 9ml	£15.28	Box of 90	€0.17
SCS640	Petits Fours Marble Assortment	34mm high x 37.5mm dia; 14.5g	£49.90	Box of 152	€0.33
SCS645	Petits Fours Pastel Assortment	34mm high x 37.5mm dia; 14.5g	£56.27	Box of 152	€0.37
SCS650	Dark Chocolate Rectangle Cups	25mm high x 30x105mm; 37g	£8.42	Box of 20	€0.42
SCS655	Dark Chocolate Mini Cups	14mm high x 41mm dia	£37.87	Box of 210	€0.18
SCS665	Marbled Chocolate Spoons	19mm wide x 95mm long	£18.85	Box of 108	€0.17
SDS910	Dark Chocolate Buttercurlies	approx 16mm dia.	£13.96	400g box	€34.89
SDS912	White Chocolate Buttercurlies	approx 16mm dia.	£13.06	400g box	€32.65
SDS914	Marbled Chocolate Buttercurlies	approx 16mm dia.	£13.23	400g box	€33.07

Chocolate Snobinettes



Chocolate Spoons



Petit Fours Cups



Chocolate Buttercurlies



Rectangle Cups

Mini Cups



CODE	DESCRIPTION		€ / PACK	PACK SIZE	€ / KG
SDS960	NEW Dark Chocolate Small Pencils	45mm long	£11.93	700g box	£17.04
SDS962	NEW Marbled Chocolate Small Pencils	45mm long	£16.95	700g box	£24.21
SDS920	Dark Chocolate Extra Large Pencils	200mm long	£15.43	900g box	£17.14
SDS922	White Extra Large Chocolate Pencils	200mm long	£14.59	900g box	£16.21
SDS924	Marbled Extra Large Pencils	200mm long	£17.00	900g box	£18.89
SDS966	NEW Orange Coloured Extra Large Pencils	200mm long	£15.90	900g box	£17.66
SDS968	NEW Green Coloured Extra Large Pencils	200mm long	£18.44	900g box	£20.48
SDS970	NEW Pink Coloured Extra Large Pencils	200mm long	£19.06	900g box	£21.18
SDS930	Dark Chocolate Chocolattos	107mm long	£7.45	397g box	£18.77
SDS932	White Chocolate Chocolattos	107mm long	£8.04	397g box	£20.25
SDS934	Duo Chocolattos	107mm long	£9.71	397g box	£24.47
SDS884	Crispearls in Dark Chocolate	Approx 4mm dia	£10.07	800g	£12.59
SDS885	Crispearls in White Chocolate	Approx 4mm dia	£10.57	800g	£13.21
SDS886	Crispearls in Milk Chocolate	Approx 4mm dia	£10.47	800g	£13.09
SDS891	Crispearls in Ruby Chocolate	Approx 4mm dia	£10.75	800g	£13.44
SDS893	Salted Caramel Crispearls	Approx 4mm dia	£11.87	800g	£14.84
SDS902	Dark Chocolate Blossoms	Length 7.5 - 10.5mm	£9.71	1kg box	£9.71
SDS895	NEW Dark Chocolate Blossoms	Length 7.5 - 10.5mm	£16.18	2.5kg bag	£6.47
SDS904	NEW Milk Chocolate Blossoms	Length 7.5 - 10.5mm	£10.44	1kg box	£10.44
SDS894	NEW Milk Chocolate Blossoms	Length 7.5 - 10.5mm	£18.22	2.5kg bag	£7.29
SDS906	NEW White Chocolate Blossoms	Length 7.5 - 10.5mm	£10.48	1kg box	£10.48
SDS897	NEW White Chocolate Blossoms	Length 7.5 - 10.5mm	£14.25	2.5kg bag	£5.70
SDS908	NEW White and Dark Chocolate Blossoms	Length 7.5 - 10.5mm	£11.48	1kg box	£11.48
SDS940	NEW Caramel Chocolate Blossoms	Length 7.5 - 10.5mm	£14.81	1kg box	£14.81
SDS942	NEW Caramel Chocolate Blossoms	Length 7.5 - 10.5mm	£30.13	2.5kg box	£12.05
SDS945	NEW Strawberry Chocolate Blossoms	Length 7.5 - 10.5mm	£15.35	1kg box	£15.35
SDS944	NEW Strawberry Chocolate Blossoms	Length 7.5 - 10.5mm	£26.86	2.5kg box	£10.74
SDS950	Dark Chocolate Spring Shavings		£15.20	2.5kg box	£6.08
SDS952	Milk Chocolate Spring Shavings		£14.96	2.5kg box	£5.98
SDS954	White Chocolate Spring Shavings		£15.87	2.5kg box	£6.35





SDS895 **NEW**

SDS906 / SDS897 **NEW**

SDS908 **NEW**

Chocolate Blossoms



SDS894 / SDS904 **NEW**



NEW
SDS940 / SDS942



NEW
SDS944 / SDS945

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SDS950



Chocolate Shavings



SDS952



SDS954



SDS860 / SDS860P

SDS861 / SDS861P

SDS862 / SDS862P

SSDS850 / SDS856



SDS852 / SDS857

SDS854 / SDS858

SDS870

SDS871

CHOCOLATE DÉCOR & INCLUSIONS

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

CODE	DESCRIPTION		E / PACK	PACK SIZE	E / KG
<i>Ulmer</i> Ulmer					
SDS850	Dark Chocolate Shavings; Standard	Min C/S 40%	£18.03	2.5kg box	£7.21
SDS852	Milk Chocolate Shavings; Standard	Min C/S 25%	£18.07	2.5kg box	£7.23
SDS854	White Chocolate Shavings; Standard	Min C/S 25%	£22.70	2.5kg box	£9.08
<i>Cargill</i> Cargill					
SDS856	Dark Chocolate Shavings; Standard	Min C/S 54.45%	£16.40	2.5kg box	£6.56
SDS857	Milk Chocolate Shavings; Standard	Min C/S 35.5%	£17.20	2.5kg box	£6.88
SDS858	White Chocolate Shavings; Standard	Min C/S 29.17%	£17.25	2.5kg box	£6.90
SDS860	Dark Chocolate Curls/Blossoms; Standard	Min C/S 54.45%	£26.33	4kg box	£6.58
SDS860P	Dark Chocolate Curls/Blossoms; Standard	Min C/S 54.45%	£4.86	500g tub	£9.72
SDS861	Milk Chocolate Curls/Blossoms; Standard	Min C/S 35.5%	£27.39	4kg box	£6.85
SDS861P	Milk Chocolate Curls/Blossoms; Standard	Min C/S 35.5%	£4.99	500g tub	£9.98
SDS862	White Chocolate Curls/Blossoms; Standard	Min C/S 29.17%	£28.05	4kg box	£7.01
SDS862P	White Chocolate Curls/Blossoms; Standard	Min C/S 29.17%	£5.07	500g tub	£10.14
SDS875	Multi Coloured Marbled Curls/Blossoms	Approx. C/S 41.81% Average	£27.13	4kg	£6.78
SDS875P	Multi Coloured Marbled Curls/Blossoms	Approx. C/S 41.81% Average	£4.96	500g tub	£9.92
SDS870	Dark Chocolate Spaghetti	Min C/S 54.45%	£17.82	2.5kg	£7.13
SDS871	Milk Chocolate Spaghetti	Min C/S 35.5%	£18.89	2.5kg	£7.56



CODE	DESCRIPTION	€ / PACK	PACK SIZE	€ / KG	
Luker Chocolate					
SCM555	Misterio Dark Chocolate Croissant Sticks	78mm long; min c/s 58%	£10.56	1.5kg	£7.04
SCM556	Misterio Dark Chocolate Chips	Approx 8,000-9,000 per kg; min c/s 58%	£17.47	2.5kg	£6.99
Callebaut					
SCM470	Dark Semi-Bitter Chips	Approx 6,500 per kg; Min C/S 48%	£60.19	10kg bag	£6.02
SCM470A	Dark Semi-Bitter Chips	Approx 15,500 per kg; Min C/S 47.6%	£60.19	10kg bag	£6.02
SCM470B	Dark Semi-Bitter Chips	Approx 15,500 per kg; Min C/S 47.6%	£7.26	1kg bag	£7.26
SCM471	Dark Semi-Bitter Chips	Approx 6,500 per kg; Min C/S 48%	£16.58	2.5kg bag	£6.63
SCM542	Dark Semi Sweet Chips	Approx 22,000 per kg; Min C/S 43.5%	£120.39	20kg box	£6.02
SCM472	Milk Chocolate Bakestable Chips	Approx 7,500 per kg; Min C/S 29.8%	£18.29	2.5kg bag	£7.32
SCM473	White Chocolate Bakestable Chips	Approx 7,500 per kg; Min C/S 20%	£19.55	2.5kg bag	£7.82
SCM515	Dark Choc Chunks	10x10x4mm Chunks; Min C/S 45.4%	£14.15	2.5kg bag	£5.66
SCM515A	Dark Choc Chunks	10x10x4mm Chunks; Min C/S 45.4%	£7.14	1kg bag	£7.14
SCM516	Milk Choc Chunks	10x10x4mm Chunks; Min C/S 25.8%	£17.66	2.5kg bag	£7.06
SCM516A	Milk Choc Chunks	10x10x4mm Chunks; Min C/S 25.8%	£8.55	1kg bag	£8.55
SCM517	White Chocolate Chunks	10x10x4mm Chunks; Min C/S 22.6%	£17.41	2.5kg bag	£6.96
SCM517A	White Chocolate Chunks	10x10x4mm Chunks; Min C/S 22.6%	£8.35	1kg bag	£8.35
SCM465	Dark Choc Croissant Sticks	Approx 300 per box; 8cm long; Min C/S 43.9%	£7.61	1.6kg box	£4.76
Barry Callebaut					
SCM481	Choffies Dark Choc Chips	Approx 7,500 per kg; Min C/S 39.1%	£109.10	25kg box	£4.36
SCM482	Choffies Dark Choc Chips	Approx 22,000 per kg; Min C/S 39.1%	£109.10	25kg box	£4.36
SCM495	Milk Choc Chips	Approx 7,500 per kg; Min C/S 24%	£163.48	25kg box	£6.54
SCM499	Milk Choc Chunks; Belgian chocolate	8x8x6mm Chunks; Min C/S 30.6%	£156.56	25kg box	£6.26
SCM510A	White Choc Chips (W0011213-540)	Approx 7,500 per kg; Min C/S 20.0%	£134.48	25kg box	£5.38
SCM531	Dark Chocolate Chunks	8x8x6mm Chunks; Min C/S 39.1%	£110.41	25kg box	£4.42
SCM532A	White Chocolate Chunks	10x10x6mm Chunks; Min C/S 21.0%	£114.70	20kg box	£5.74
SCM540	Dark Washington Bits Chips	Approx 7,500 per kg; Min C/S 51.3%	£116.68	25kg box	£4.67



Marshmallows

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

Popping Candy

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SDS900	Popping Candy; Milk Chocolate Coated Usage; Decoration	£22.10	1kg bottle	£22.10

Traditional Style Honeycomb

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SCM422	Honeycomb Nibbles; Fat Coated Varying size between 4-8mm	£18.03	3kg box	£6.01
SCM422P	Honeycomb Nibbles; Fat Coated Varying size between 4-8mm	£4.29	500g tub	£8.58
Honeycomb nibbles make an ideal inclusion for chocolate bars and rocky road, moulded chocolate, or for sprinkling onto desserts and gelato.				
SCM424	Honeycomb Bites; Fat Coated Varying size between 5-20mm	£18.03	3kg box	£6.01
SCM424P	Honeycomb Bites; Fat Coated Varying size between 5-20mm	£4.29	500g tub	£8.58

Honeycomb bites make an ideal gelato inclusion, and can also be added to desserts and gelato as you serve.



 This is just a small selection of our huge range of décor and chocolate products. Visit www.keylink.org to discover more!

Toffee, Caramel and Fudge

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SCM456A	Chocolate Fudge Brownie Pieces 6mm Pieces	£76.07	10kg box	£7.61
SCM456P	Chocolate Fudge Brownie Pieces 6mm Pieces	£10.94	1kg tub	£10.94
SCM458A	Caramel Fudge Pieces 6mm Cubes	£75.64	10kg box	£7.56
SCM458P	Caramel Fudge Pieces 6mm Cubes	£10.94	1kg tub	£10.94
SCM463A	Toffee Pieces Varying size between 3-10mm	£37.18	5kg box	£7.44
SCM463P	Toffee Pieces Varying size between 3-10mm	£10.61	1kg tub	£10.61

Nigay caramel

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SGD1000	Caramel Flakes Fat coated for Gelato/Ice Cream	£145.53	12kg tub	£12.13

Nuts and Fruits

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

CODE	DESCRIPTION	£ / PACK	PACK SIZE	£ / KG
SCN142	Slivered Almonds 100% Almonds	£11.74	1kg	£11.74
SCN152	Sliced Almonds; Blanched 100% Almonds	£11.58	1kg	£11.58
SCN170	Pistachios; Peeled; Green 100% Pistachios	£128.10	1.5kg tub	£85.40
SCN180	Broken Walnut Kernels; Roasted; Caramelised 80% Walnuts; 18% Sugar	£37.80	1.5kg tin	£25.20
SCN233	Chopped Roasted & Caramelised Almonds Almonds 37% Sugar 63%	£16.34	1kg bag	£16.34
SCN234C	Caramelised Nibbed Hazelnuts (BRES) Hazelnuts 37% Sugar 63% F 22.3%	£15.07	1kg bag	£15.07
SCN250A	Pistachios; Whole; Shelled; Unpeeled 100% Pistachios	£25.75	1kg bag	£25.75
SCN252A	Almonds; Whole; Roasted; Shelled 100% Almonds	£9.83	1kg bag	£9.83
SCN255A	Peanuts; Roasted; Blanched; Nibbed 100% Peanut; 2-6mm	£4.65	1kg bag	£4.65
SCN256A	Pecan Nut Pieces 100% Pecans; 10-15mm	£10.50	1kg bag	£10.50
SCN260A	Macadamia Nuts; Blanched 100% Macadamias	£25.69	1kg bag	£25.69
SCN264A	Coconut; Medium; Desiccated 99.995% Coconut; 0.005% E220; 1-4mm	£4.22	1kg bag	£4.22
SCN268	Whole Roasted Hazelnuts 100% Hazelnuts	£12.80	1kg box	£12.80
SCN290A	Raisins; (approx 250-350 per 100g) 99% min Raisins, 1% max Oil	£3.51	1kg bag	£3.51
SCN292A	Sultanas; Turkish (approx 300-350 per 100g) 99.5% Sultanas 0.5% Veg Oil	£3.33	1kg bag	£3.33
SCN294A	Cranberries; Whole 69-76% Cranberries, 23-30% Sugar, 1% Sunf Oil	£5.46	1kg bag	£5.46
SCN296A	Apricots; Chopped 94-95% Apricots; 5-6% rice flour	£4.43	1kg bag	£4.43
SCN298A	Cut Mixed Peel 45% Orange; 11% Lemon	£2.71	1kg bag	£2.71



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

A FRESH APPROACH TO GELATO



Time to make
profits while the
sun shines!



CUPS, CONES & ACCESSORIES



Gelato Cones

CODE	DESCRIPTION		€ / PACK	PACK SIZE	€ / KG
SGA1200	Small Waffle Cone	Height 140mm x Width 52mm	£44.65	Box of 420*	£0.11
SGA1202	Medium Waffle Cone	Height 175mm x Width 66mm	£37.32	Box of 228*	£0.16
SGA1250	Premium moulded cone for soft serve	Height 132mm x Dia. Int 30mm/Ext 56mm	£40.15	Box of 525*	£0.08

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

Gelato Cups - Recyclable

CODE	DESCRIPTION		€ / PACK	PACK SIZE	€ / KG
SGA1310	135cc; Gold Swirl Design	(D) 70mm x (H) 49mm; For 1 scoop	£117.33	Pack 1680	£0.07
SGA1310P	135cc; Gold Swirl Design	(D) 70mm x (H) 49mm; For 1 scoop	£3.22	Pack of 42	£0.08
SGA1312	155cc; Gold Swirl Design	(D) 82mm x (H) 44mm; For 1-2 scoops	£112.27	Pack 1485	£0.08
SGA1312P	155cc; Gold Swirl Design	(D) 82mm x (H) 44mm; For 1-2 scoops	£3.73	Pack of 45	£0.08
SGA1314	200cc; Gold Swirl Design	(D) 82mm x (H) 50mm; For 2-3 scoops	£158.18	Pack 2010	£0.08
SGA1314P	200cc; Gold Swirl Design	(D) 82mm x (H) 50mm; For 2-3 scoops	£5.78	Pack of 67	£0.09

FrappShake Cups & Straws - Recyclable

CODE	DESCRIPTION	€ PER PACK	PACK SIZE	€ EACH	CODE	€ / PACK	PACK SIZE	€ EACH
Medium 12-14oz PET Cup (440ml)	SGA1350	£57.20	1000 cups	£0.06	SGA1350P	£15.40	250 cups	£0.06
Large 20oz PET Cup (590ml)	SGA1355	£62.92	1000 cups	£0.06	SGA1355P	£16.94	250 cups	£0.07
Dome Lid	SGA1360	£38.62	1000 cups	£0.04	SGA1360P	£2.08	50 cups	£0.01
Jumbo Paper Straws Black, Diameter 8mm, Length 227mm	SGA1365	£26.82	1000 cups	£0.03	SGA1365P	£7.22	250 cups	£0.03

Accessories

CODE	DESCRIPTION		€ / PACK	PACK SIZE	€ / KG
SGA1050	Ice-Cream Spatula in stainless steel	with white polycarbonate handle (26cm long)	£5.09	each	£5.09
SGA1100	Ice-Cream Cone Holder; stainless steel	(holds 3 cones)	£32.41	each	£32.41
SGA1102	Ice-Cream Cone Holder; stainless steel	(holds 4 cones)	£35.53	each	£35.53
SGA1104	Pump Dispenser for Colac Topping Sauce		£5.98	each	£5.98



MACHINERY AND EQUIPMENT

Soft Serve and FrappShake Machinery

CODE	DESCRIPTION		€ / PACK	PACK SIZE
SEM600	IS-CREAM Soft-Serve Gelato Machine (Black)	Capacity 4+2L; W26xD57xH72cm; 240V 1300W	£3,900.00	each
SEM602	Point of Sale Panel for SEM600	Dark, Milk, White and Caramel	£120.00	per set
SEM605	B-FROZEN Smart 6.1 Frappe Machine	Capacity 6L; W20xD50xH60cm; 240V 460W	£896.00	each
SEM610	B-FROZEN Smart 6.2 Frappe Machine	Capacity 2x6L; W40xD50xH60cm; 240V 700W	£1,529.00	each



See page 33
for offers when
buying these
machines.

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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 ask for details.



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	£80	£160
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 panels.



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



Milk Chocolate



FREE
POINT OF SALE
PANELS

With every machine purchased worth £120

A set of 4 point of sale panels to entice your customers - one set for each of these four flavours supplied free when you buy a softserve machine.



Tip

Dip your cone in chocolate and decorations before serving.



White Chocolate with vanilla



Caramel



Make the perfect batch every time



Cattabriga K20 batch freezer

The Cattabriga Mantematic K20/S is a perfect counter-top batch freezer for start-up ice cream businesses, restaurants, gelaterias, colleges, cafes or anyone looking to produce high quality gelato.

Delivered List Price: £9,400 (ex VAT)
Discounted Price: **£6,650** (ex VAT)

- 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

The Promag Stargel 4 is an air-cooled compact countertop single-phase batch freezer suitable for catering and restaurants, used to produce excellent artisan gelato/ice cream.

Delivered List Price: £14,450 (ex VAT)
Discounted Price: **£9,950** (ex VAT)

- 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

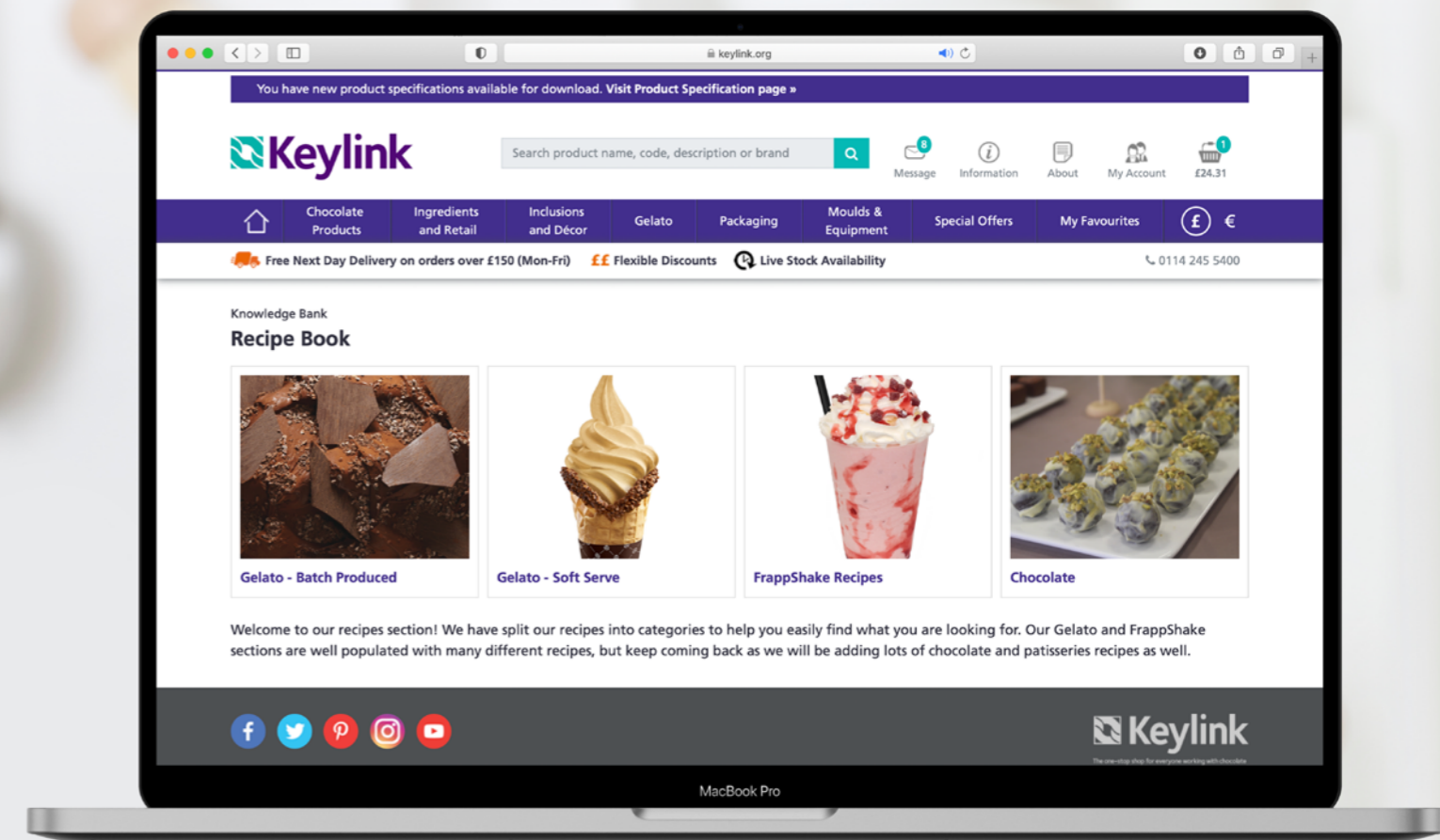
Visit www.machineryworld.com to find out more and purchase

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Your new recipe book

Over 100 fully costed recipes for gelato and FrappShakes now available at 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 patisserie 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 today.

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Frapp Shakes



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	£32	£64	£96
Profit per month	£800	£1,600	£2,400

(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 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



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

PRICE BAND DISCOUNT

If you spend £8000 or more per year, you will automatically receive a price band discount as shown in the table.

Annual Turnover (ex VAT)	Price Band Discount*
£8,000 - £11,999	3%
£12,000 - £19,999	5%
£20,000+	10%

'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	5%
£1,000+	10%

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 opposite or www.keylink.org

"Buying from Keylink has never been easier or more rewarding!"

FAQs

How often will price band discounts be reviewed?	Every quarter, on the 1st of January, April, July and October.
How will my price band be set?	On each quarterly review date, your price will be reset automatically based on your turnover for the previous 12 months . For example, if on 1st January 2022 your turnover for the period from 1st January 2021 to 31st December 2021 was £12,500, we would put you on a 5% price band giving you a 5% 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.

*Please note that all machinery (product codes beginning SEM) are not included in the discount structure.

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.

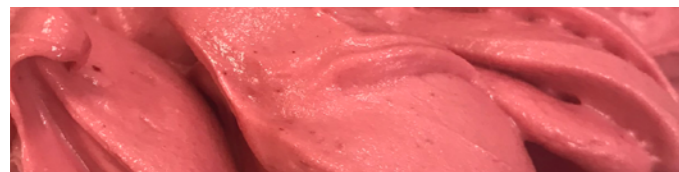
This complete vegan neutral base is perfect for vanilla, caramel and nut flavours. Make with non-dairy milks or water to create rich, creamy and delicious gelato.

INGREDIENTS

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

PREPARATION

- 1 Warm the oat 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.



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.



SGC1205 Complete Vegan Base for citrus flavours

Suitable for citrus fruit flavours.

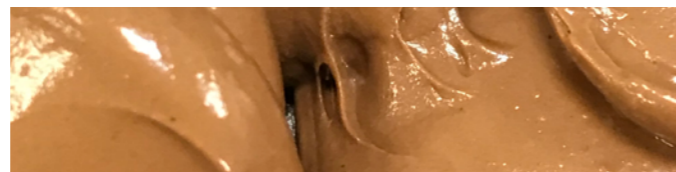
This complete vegan citrus base is perfect for citrus flavours; lemon, lime, orange and grapefruit as examples. Make with water and non-dairy milks to create refreshingly delicious gelato.

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.



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 Oat Milk
- 917g Power 80 Chocolate (SCC586)

PREPARATION

- 1 Warm the oat 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		£ / PACK	PACK SIZE	£ / KG
SGC1200	Neutral	Suitable for vanilla, caramel & nut flavours	£9.92	1kg bag	£9.92
SGC1205	Citrus	Suitable for citrus fruit flavours	£11.90	1.2kg bag	£9.92
SGC1210	Pulp Fruits	Suitable for non-citrus fruit flavours	£10.01	1.12kg bag	£8.94
SGC1212	Dark Chocolate		£10.74	1kg bag	£10.74

Essenza Plant Based Ingredients (for preparation from scratch)

CODE	DESCRIPTION		£ / PACK	PACK SIZE	£ / KG
SGC1218	Nucleus for Gelato		£41.49	1kg bag	£41.49

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%.

SGC1220	Nucleus for Vegan Gelato and Sorbet		£41.38	1kg bag	£41.38
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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%.

SGC1230	LESSenza Vegetable Fibre Syrup		£63.49	5kg	£12.70
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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).

SGC1235	Essenza Fibrecream	Vegetable Fibre and Protein Improver	£28.33	1kg bag	£28.33
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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 %.

SGC1240	'Linda' Vegetable Fibre Fat Replacer		£192.00	10kg bag	£192.00
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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°.



Visit [keylink.org](https://www.keylink.org) for our full range and up-to-date pricing

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:

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

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

EURO payments - 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, UK VAT will not be charged provided we have a verified local EORI number for you. Import duties may also be payable by you separately, if applicable.

Invoices and statements

Invoices and statements are delivered by email. 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 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.

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:

- Keylink is open and trading on that day.
- 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 in exceptional circumstances, particularly in the run-up to Christmas, we reserve the right to change the terms of this guarantee or suspend it entirely, without prior notice, although we will still always do our best to dispatch urgent orders the same day.

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 overseas, 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 and Islands

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 & Islands	5%	£10.00
Channel Isles & Isle of Man	7%	£12.00
Scilly Isles	20%	£12.50

Orders from EU Countries and Rest of World

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 larger orders, please contact us directly as we may be able to offer you better carriage rates. In addition, our carriers may charge a separate customs clearance charge which will be payable directly by you.

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.



The Chocolatier's One-Stop Shop

Ordering is easy...



www.keylink.org



0114 245 5400



sales@keylink.org



The Chocolatier's One-Stop Shop

Keylink Ltd

T : 0114 245 5400

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www.keylink.org



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