



JUST

Gourmet

FOODS

# Loison

PASTICCERI DAL 1938

Loison's ovens have been burning for three generations, cultivating even older traditional baking methods passed down through the ages. The history of the Loison bakery is scented with vanilla, candied fruit and slow-rising dough and their expertise goes into every item, creating products that help you to mark the seasons with flavour and elegance. The traditional methods that Loison uses are embedded in the culture of the Veneto region in northeast Italy, and yet their products have an audience across the globe, due to them being of exceptional quality and presentation.

The Easter Colomba is the epitome of the Italian pastry tradition; a soft golden dough, delicately mixed with Sicilian orange peel, and topped with a fragrant almond glaze, whole almonds and crystallised ginger. It is subject to a 72 hour-long process, involving the slow rise of the sourdough before being baked, glazed and decorated. Loison's Colomba is perfect for Easter celebrations with friends and family and is a light, refreshing breakfast or teatime treat to enjoy as we welcome the first signs of Spring.





**TRASPARENZE  
CLASSIC COLOMBA**

CODE: 51oi069  
 WEIGHT: 750G  
 UNITS X CASE: 6  
 PRICE X UNIT: £15.00



**TRASPARENZE  
LEMON COLOMBA**

CODE: 51oi070  
 WEIGHT: 750G  
 UNITS X CASE: 6  
 PRICE X UNIT: £15.70



**EVERYDAY  
CLASSIC COLOMBA**

CODE: 51oi073  
 WEIGHT: 1KG  
 UNITS X CASE: 6  
 PRICE X UNIT: £12.90



**EVERYDAY  
CHOCOLATE COLOMBA**

CODE: 51oi074  
 WEIGHT: 1KG  
 UNITS X CASE: 6  
 PRICE X UNIT: £13.40



**EVERYDAY  
SABAYON COLOMBA**

CODE: 51oi075  
 WEIGHT: 1KG  
 UNITS X CASE: 6  
 PRICE X UNIT: £13.40

# Terms & Conditions

**Orders must be placed by phone or email. The minimum order for free delivery within the M25 is £250. Outside the M25, the minimum order is £500.**

## **PRICES**

All our prices exclude VAT and delivery charge. We aim to hold our prices for the duration of this catalogue, but they may change at any time due to currency, market or duty fluctuations.

## **PAYMENT TERMS**

If you do not have a credit account with Just Gourmet Foods Limited payment must be made before goods are dispatched or if agreed, on receipt of the goods. If you have a credit account with Just Gourmet Foods Limited, settlement of all invoices must be made within 30 days of the invoice date.

All cheques are to be made payable to "Just Gourmet Foods Limited" and posted to the address on the invoice. Payment by BACS should be made to the Bank indicated on the invoice.

## **CLAIMS**

All goods must be checked upon delivery. Claims for damages and/or non-delivered goods must be indicated on the delivery note or within 24 hours of delivery by emailing [orders@justgourmetfoods.co.uk](mailto:orders@justgourmetfoods.co.uk). No claim for missing or damaged goods can be made beyond this timeframe.

## **TITLE OF GOODS**


Please note that products remain the property of Just Gourmet Foods Limited until outstanding accounts are settled in full.





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