

The Cuisine Centre Launches its Moreish Frozen Food Offer

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[Compass](#) One's Cuisine Centre has announced the launch of Moreish – a high-quality, nutritious frozen range, which locks in flavour and can cut waste. Moreish offers a comprehensive menu of over 100 options, including main meals and side dishes creating choice for patients, clients and customers.

Expertly created by the Cuisine Centre's Chefs and approved by Dietitians, each new product is shaped to incorporate patient and client feedback, food trends and innovation. Moreish offers a wide range of multiportion dishes, to support flexibility for end customers. Meals include traditional favourites like their tender beef roast dinner with herb-buttered vegetables to exciting, authentic flavours such as peri peri chicken and chickpea and sweet potato curry. 40% of the main courses and soups are vegetarian or vegan, plus it covers a range of dietary requirements. All meet the nutrition criteria in the British Dietetic Association's Nutrition and Hydration Digest, which sets industry standards.

The Moreish offer is made to maintain taste, quality and nutrition as they are cooked from frozen. Alongside this, the meals improve everyday kitchen pressures, by supporting any potential existing food offers, streamlining cooking, storage and serving.

Moreish has been trialled in hospitals and is now available for a range of settings including healthcare, care and residential homes and workplaces throughout the UK.

The Cuisine Centre serves 12 million meals per year. The facilities are accredited by the British Retail Consortium Global Standards.

Greg Harrison, MD, The Cuisine Centre commented: "We have listened to the market and wanted to launch a frozen meal option for our clients and customers. Frozen meals are a great alternative to our fresh

cooked system – we know that they provide even greater flexibility, whilst still maintaining choice, quality, convenience and taste. I am looking forward to delivering the Moreish range across our estate moving forward and providing another option in addition to Steamplicity and chilled plated ranges."

Maxine Cartz, Dietitian, Healthcare – Compass Group UK & Ireland said: "We have been working to create the Moreish range, with a focus on maintaining nutritional value and taste. It's also important that we cater for a range of dietary needs, so I am pleased we're providing good quality meals that will tempt our customers, but that also meet a range of special dietary requirements. Working alongside our New Product team and Chefs, we have created a great offer that we're very proud of."