



MADE ON THE  
*Family Farm*





# About us WALLINGS

MADE IN  
Lancashire



## A FAMILY RUN BUSINESS SINCE 1948

The farm was purchased by our great grandfather Tom Walling back in 1948. During that post war period, farming enjoyed good times and the countryside was a thriving place to live and work. However, since the late 1970's it has taken a bit of a battering from one thing and another. Incomes have fallen and farms have had to increase in size and specialise in order to survive.

The need to diversify and adapt continues today and here at Wallings we have always worked hard to remain ahead of the game in order to provide a sustainable business model in a rural setting. The Farm is still a working farm and a valuable part of our family business.

Three generations of the Walling family currently operate this working Lancashire dairy farm, providing employment for local people, playing a vital role for the local economy.

**Dad (Peter) - 'The Original Ice Cream Maker' and now the General Manager**

**Uncle Alan & Angus - The Farmers**

**Rob - Operations Manager**

**Phil - Wholesale Manager**

**Anna - Retail Sales Manager / Gelato Maker**

We started producing ice cream on the farm in 1986. The Cows provide our ice cream production team with its major raw material, fresh Milk.

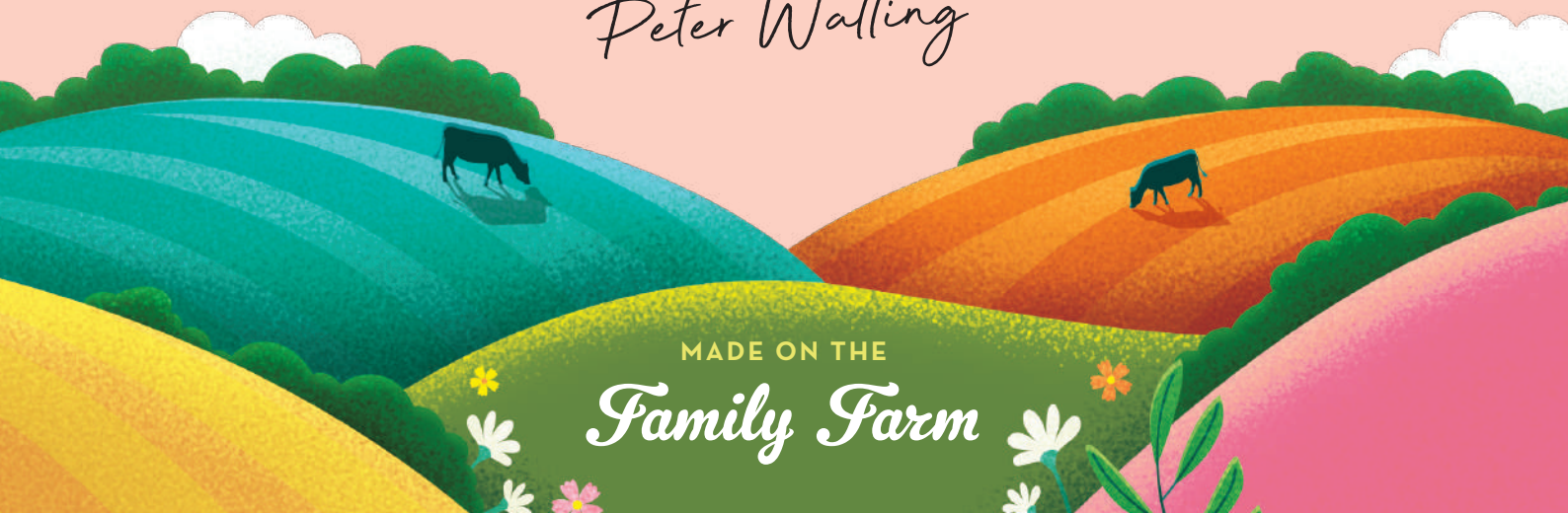
We are all very passionate about our ice cream and proud of the success of the brand.

We supply our range of real dairy ice cream, non dairy ice cream and gelato style sorbets to a whole host of commercial outlets including restaurants, hotels, retail outlets, visitor attractions, theatres, ice cream parlours and delicatessens.

Our ice cream and sorbets are delivered by our own fleet of freezer vans, directly to your business from our farm.

Hope we can do some business with you soon.

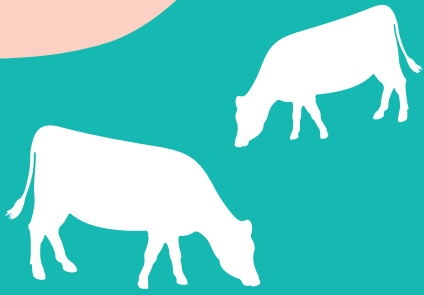
*Peter Walling*



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# *The* PROCESS



1.

Farmer Alan's herd of British Friesians provide the Milk which is collected from the farm dairy across the cobbled yard

*Then the magic begins*



2.

The Milk is first pasteurised, along with the cream, sugar and stabilisers

4.



A plate cooler then brings down the temperature of the mix so it can be stored overnight in an ageing vat

3.



Once rested, the mix is sent through the homogenizer, this enhances the creamy taste of the ice cream mix

6.



Fast forward a few hard working hours and our product is then stored in our large freezer facility across the road, ready to go

5.



At this point, the flavourings and colourings are added. Our production team then begin making our famous flavours



7.



It's then in the hands of our drivers, our fleet of vans then deliver the ice cream to your door

# *Cones &* **SUNDRIES**



**FIESTA CONES**  
(360 per box)



**TEDDY BEAR CONES**  
(175 per box)



**TWINTOP CONES**  
(180 per box)



**WAFFLE CONE  
SUPER LARGE**  
(189 per box)



**ANTONELLI  
SUGAR CONES**  
(304 per box)



**125ml POTS**  
(46 per sleeves)



**500ml POTS**  
(50 per sleeves)



**99' FLAKES**  
(140 per box)



**LONG PLASTIC  
SPOONS**  
Biodegradable  
(150mm/250 per bag)



**SMALL PLASTIC  
SPOONS**  
Biodegradable  
(95mm/765 per bag)

# Wholesale & Retail PRODUCTS

AVAILABLE SIZES: Napoli Dopla 4.75 L, 4 L, 1L and 2L Retail, 125ml

ALL PRICES EXCLUDE VAT

FLAVOURS	NAPOLI DOPLA (4.75L)	4 LITRE	2 LITRE	1 LITRE	125 ML X 24 (BOX)
VANILLA	✓	✓	✓	✓	✓
VANILLA POD	✓	✓			
BLUE BANANA	✓	✓			
BUBBLEGUM (BLUE)	✓	✓			
BUBBLEGUM (PINK)	✓	✓			
STRAWBERRY	✓	✓		✓	✓
BANOFFEE	✓	✓		✓	
CHOCOLATE	✓	✓		✓	✓
BLACK CHERRY RIPPLE	✓	✓		✓	
BONFIRE TOFFEE (SEASONAL)	✓	✓			
COCONUT	✓	✓		✓	
COOKIES & CREAM	✓	✓			
RAINBOW	✓	✓			
SALTED CARAMEL	✓	✓		✓	✓
UNICORN	✓	✓			
CHOCOLATE ORANGE (NEW)	✓	✓			
BLACKCURRANT SWIRL (NEW)	✓	✓			
COOKIE DOUGH	✓	✓			
MINT CHOCOLATE CHIP	✓	✓		✓	
RASPBERRY SWIRL	✓	✓		✓	✓
SAUCY CAPPUCCINO	✓	✓		✓	
TOFFEE CRUNCH	✓	✓		✓	
BLACKCURRANT CHEESECAKE	✓	✓		✓	
CHRISTMAS PUDDING (SEASONAL)	✓	✓			
CREAM EGG	✓	✓			
ETON MESS	✓	✓		✓	
CARAMEL CHOCOLATE BROWNIE (NEW)	✓	✓			
JAMMY D	✓	✓			
LEMON MERINGUE	✓	✓		✓	
RUM & RAISIN	✓	✓		✓	
STICKY TOFFEE PUDDING (NEW)	✓	✓			
WHITE CHOCOLATE	✓	✓			
DELUXE					
APPLE PIE	✓	✓			
STRAWBERRY CHEESECAKE (NEW)	✓	✓			
ROCHER	✓	✓			
TRIPLE CHOCOLATE	✓	✓		✓	
STRAWBERRIES & CREAM	✓	✓		✓	
BISCOFF	✓	✓			
MALTY TEASER	✓	✓			
ROCKY ROAD	✓	✓			
BUENO	✓	✓			
PISTACHIO	✓	✓			



# Dairy Free PRODUCTS



A REFRESHING ALTERNATIVE TO OUR DAIRY ICE CREAM. SUITABLE FOR VEGETARIANS, VEGANS OR ANYONE LACTOSE INTOLERANT.

A fat free dessert made in our artisan gelato kitchen, each tub lovingly prepared by hand. Plenty of flavours to choose from, which can compliment desserts or can be served as a palate cleanser between courses.

SORBETS			
	NAPOLI DOPLA (4.75L)	2 LITRE	125 ML X 24 (BOX)
LEMON	✓	✓	
ORANGE	✓	✓	
PEACH SORBET (NEW)	✓	✓	✓
MANGO	✓	✓	
RASPBERRY		✓	
STRAWBERRY		✓	
CHAMPAGNE		✓	
VEGAN ICE CREAM			
	NAPOLI DOPLA (4.75L)	4 LITRE	
VANILLA POD	✓	✓	
CHOCOLATE	✓	✓	
STRAWBERRY	✓	✓	

PLANT-BASED  
*Dairy Free*

# ALLERGENS

ICE CREAMS	MILK	EGG	GLUTEN	SOYA	NUT
VANILLA	YES				
APPLE PIE	YES				
BANOFFEE	YES				
BISCOFF	YES		YES	YES	
BLACK CHERRY RIPPLE	YES				
BLACKCURRANT CHEESECAKE	YES				
BLUE BANANA	YES				
BONFIRE TOFFEE	YES				
BUBBLEGUM	YES				
CARAMEL CHOCOLATE BROWNIE	YES	YES	YES	YES	
CHOCOLATE	YES			YES	
CHRISTMAS PUDDING	YES				YES
COOKIE DOUGH	YES			YES	
COCONUT	YES				
COOKIES AND CREAM	YES		YES		
CREAM EGG	YES				
ETON MESS	YES	YES	YES		
LEMON MERINGUE	YES	YES	YES		
MALTY TEASER	YES		YES	YES	
MINT CHOCOLATE CHIP	YES			YES	
PISTACHIO	YES			YES	YES
RAINBOW	YES			YES	
RASPBERRY SWIRL	YES				
ROCHER	YES			YES	YES
ROCKY ROAD	YES	YES	YES	YES	
RUM & RAISIN	YES				
SALTED CARAMEL	YES				
SAUCY CAPPUCCINO	YES				
STICKY TOFFEE PUDDING	YES	YES	YES	YES	
STRAWBERRY CHEESECAKE	YES				
STRAWBERRIES & CREAM	YES				
STRAWBERRY	YES				
TOFFEE CRUNCH	YES				
TRIPLE CHOCOLATE	YES			YES	
UNICORN	YES				
VANILLA POD	YES				
WALLINGS BUENO	YES		YES	YES	YES
WHITE CHOCOLATE	YES			YES	
JAMMY D	YES	YES			
CHOCOLATE ORANGE	YES				
BLACKCURRANT SWIRL	YES				
CHAMPAGNE SORBET					
LEMON SORBET					
MANGO SORBET					
ORANGE SORBET					
PEACH SORBET					
RASPBERRY SORBET					
STRAWBERRY SORBET					
VEGAN VANILLA POD					
VEGAN CHOCOLATE					
VEGAN STRAWBERRY					

**Advisory Note:** Although we are confident that the above allergen information is correct for our factory, our suppliers have made us aware that some of the ingredients we use are produced in an environment where the following allergens are present.

**Celery • Cereals (Gluten) • Crustaceans • Eggs • Fish • Lupin • Milk • Molluscs • Mustard  
Tree Nuts • Peanuts • Sesame Seeds • Sulphites • Soya**

Therefore we cannot guarantee 100% that our products are free from trace amounts of the above allergens.

# Point of SALE



WALL FLAG



FLAVOUR STABBERS



CONE HOLDER  
& SCOOP

FEATHER  
FLAG BANNER



BLACKBOARD  
VARIOUS SIZES

FLAVOUR BOARD  
2 SIZES AVAILABLE



125ML TUB  
POSTER



125ML SWINGBOARD



SWINGBOARD SIGN



# *How to* **CONTACT US**

Email: [sales@wallings.co.uk](mailto:sales@wallings.co.uk)

Call: 01524 791 100

*Option 2 for orders (24 hour order line)*

*Option 4 for office and accounts*

## **WHOLESALE SALES MANAGER - PHIL WALLING**

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

Call: 07715 442506

### **Wallings Ice Cream**

*Higher Crookhey Farm,  
Cockerham,  
Garstang Road,  
Lancaster LA2 0HA*

**[www.wallings.co.uk](http://www.wallings.co.uk)**



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The Walling Family are proud to be members of the ICA, Ice Cream Alliance, which supports independent ice cream producers throughout the UK. The Alliance recognises excellence within the ice cream industry, from which Walling have won several awards, and hoping to gain more in the future, fingers crossed.

