R&D
FOOD REVOLUTION
and Albert Adrià
CULINARY INNOVATORS OF THE YEAR
CULINARYNNOVATORS
Gault&Millau
WE ARE CREATIVITY

BLACK LABEL

Cocktail-Bites NEW

These new Cocktail-Bites are a response to the trend for original Barfood which can add a spectacular boost to the cocktail experience.

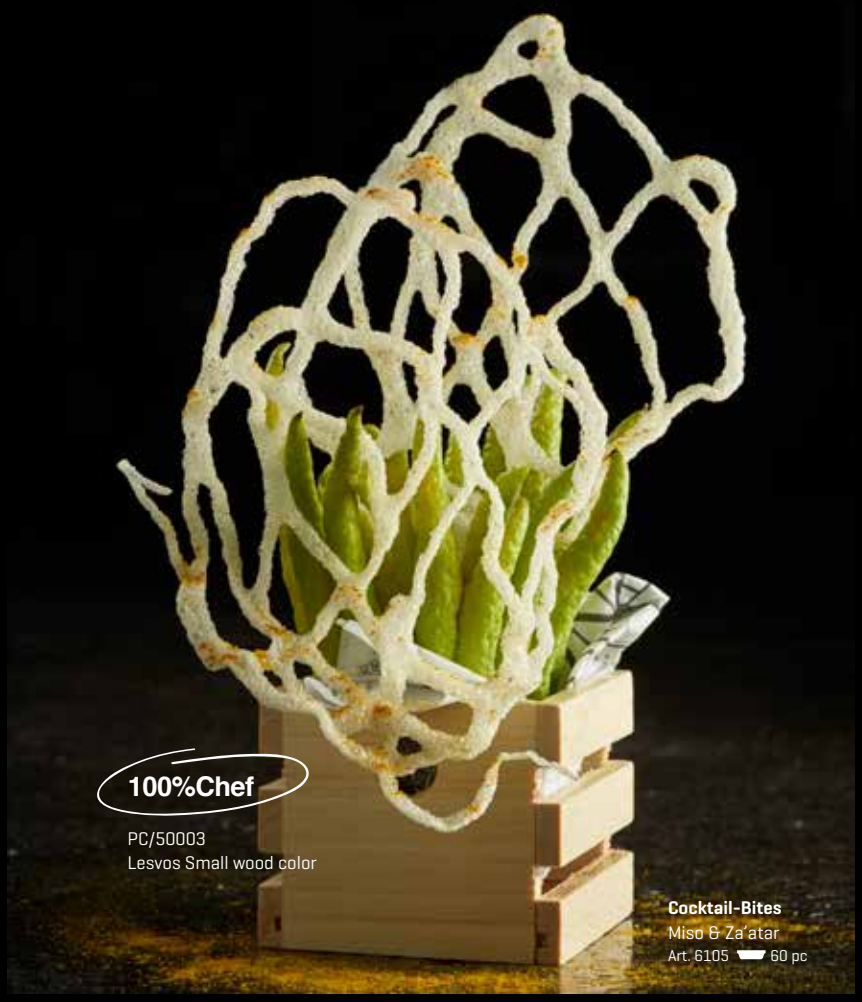
So often, when you go to a cocktail bar, you'll be served a fabulous cocktail. But what do you get to go with it? Sometimes nothing more than a bowl of cheap peanuts or cracker-coated nuts. We think it's a missed opportunity for the hospitality industry. That's why, at R&D Food Revolution, together with Albert Adrià , we developed a line of Cocktail-Bites. Cocktail-Bites are sensational little chips in crazy shapes and flavours, that are perfect for hospitality establishments that want to surprise their guests with an original bite to accompany their cocktails and drinks. Cocktail-Bites are available in 5 flavours and shapes: Bonito-Takoyaki, Codium-Samphire, Miso Za'atar, Kafir-Thai and Duvel-Gomasio and for preparation, you simply deep fry them and season with the spice mix provided. The curly shape of the Miso and the Codium have even been specially designed to hang on a glass. This eyecatcher is bound to be shared on social media and will certainly attract new customers to your bar or restaurant.

Cocktail-Bites
Bonito & Takoyaki
Art. 6103 105 pc

Cocktail-Bites
Duvel & Gomasio
Art. 6102 185 pc

Cocktail-Bites
Kafir & Thai
Art. 6104 190 pc

Cocktail-Bites
Codium & Samphire
Art. 6101 60 pc



190/0022
Fortune

160/0088
Mini Coral Reef Glass

100/0138
Black Mother Of Pearl
Shell XL

How to work with ... Cocktail-Bites?

INSTRUCTIONS FOR USE

Deep-fry for several seconds at 180°C.
Season immediately while the bites are still warm.

STORAGE ADVICE

Store at room temperature in closed packaging.

PACKAGING

Black resealable box

100/0133
Rectangular
Giant Golden Can

EasyFoam®
Siphon-Kit

NEW

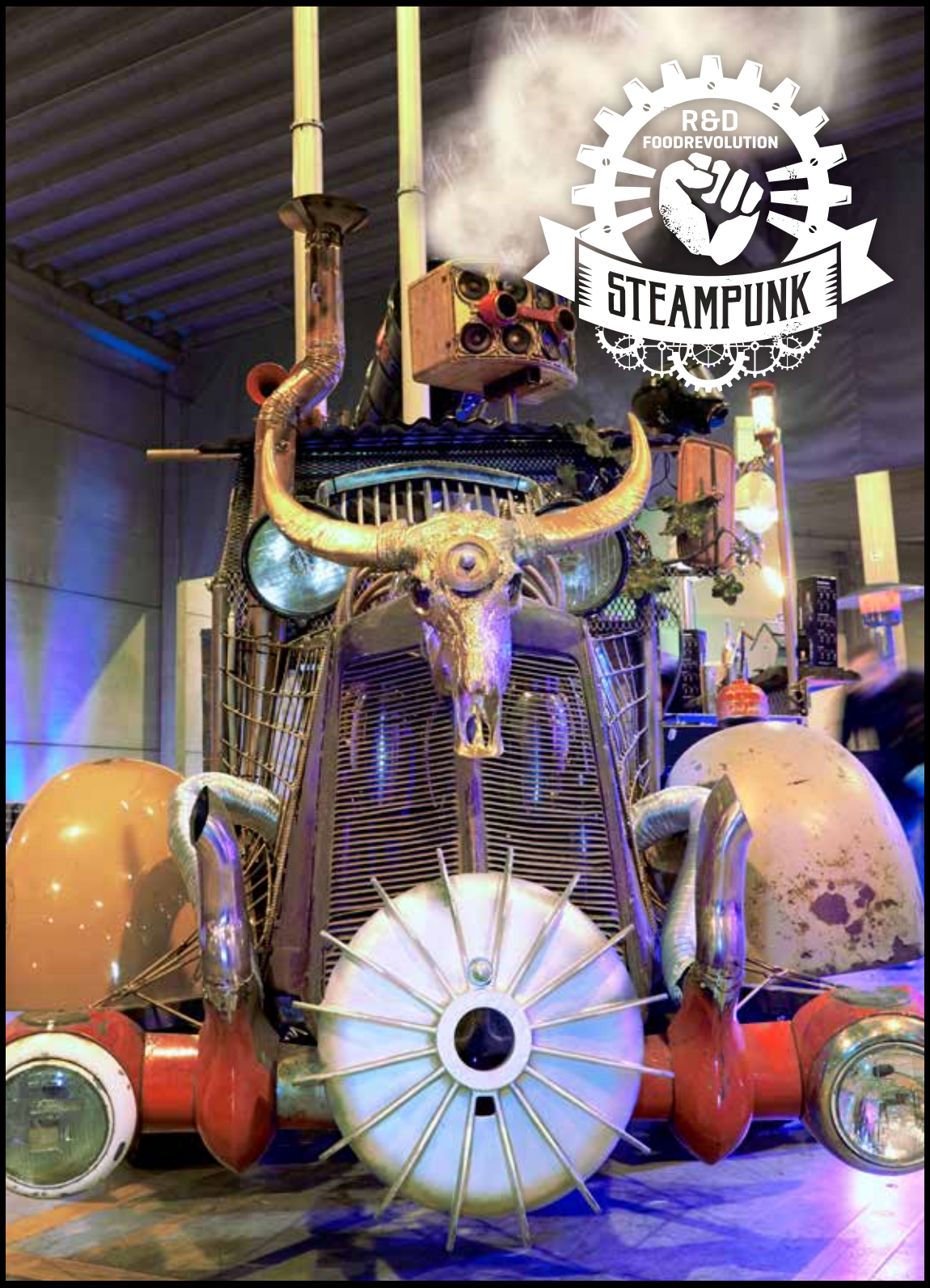
This Siphon-Kit is the solution for professionally using ready-made EasyFoam® products before your guest's eyes. The advantage is that guests will see no difference between a homemade foam and ready-made foam from R&D Food Revolution. You can only use the EasyFoam® as a cartridge for the Siphon-Kit. The siphon can be used over and over for different EasyFoam® variants such as Fruit-Espuma, airy sauces and Cocktail-Foam.

EasyFoam®
Siphon-Kit Silver
Art. 9900

EasyFoam®
Siphon-Kit Gold
Art. 9901

Perfect visual solution for frontcooking chefs or bartenders.

Warning: This kit is only compatible with the EasyFoam® product range from R&D Food Revolution & Albert Adrià.



The mobile cocktail bar '**The Steampunk Beast**' is a simple golf cart that has been converted into a copper eyecatcher including its own sound system, smoke cannon, laser beams, siren and bubble blowing machine. The hood of The Beast is made from the very first siphons to be put on the market. It is an ode to the Siphon and has proven to be totally outrageous bar for launching the new Siphon-Kits and Cocktail-Foams that are R&D's pride and joy.

BLACK LABEL

EasyFoam®
Cocktail-Foam

2016 Golden Tavola winner

Cocktail-foam is suitable for finishing or flavouring your drinks, deserts and dishes. Extra light and airy cocktail foam with the flavours **Gin, Sangria and Vodka.**

TIP: ***100% CHEF FOR THE 100% BARMAN***
Simply order the serving equipment and bartools from 100% chef through your wholesaler or via the webshop ***www.100x100chef.be***

EasyFoam®
Gin
Art. 5130

EasyFoam®
Vodka
Art. 5131

EasyFoam®
Sangria
Art. 5132

How to work with ... Cocktail-Foam?

INSTRUCTIONS FOR USE

Shake well and dose as desired, holding the siphon upside down. Clean the nozzle after each use with water.

Cocktail-Foam will remain intact for 5 to 15 minutes. Foam will last even longer:
- *In a tall, narrow glass*
- *In a glass that narrows at the top*
- *The lower the alcohol percentage*

BLACK LABEL

EasyFoam® NEW

Cocktail-Foam alcohol-free

With these 5 brand-new alcohol free Cocktail-Foams, we are responding to the current trends in the hospitality industry for alcohol free beverages, originality, experience, convenience and flavour.

EasyFoam®
Mint & Lime
Art. 5151

Matches with non-alcoholic Mojito

EasyFoam®
Ginger & Lemongrass
Art. 5154

Genius with Ginger Ale

EasyFoam®
Salty Margarita
Art. 5150

Mmm... on tomato juice

EasyFoam®
Cocoa & Yuzu
Art. 5153

Delicious on Ice Tea

EasyFoam®
Blackberry & Tarragon
Art. 5152

Nice on apple juice

STORAGE ADVICE

Store at roomtemperature. After opening, the canister can be stored at room temperature until the best-before date, as long as you thoroughly clean the nozzle after each use.

PACKAGING

Packaged in recyclable and disposable siphons.

DOSAGE

Contents: 400 ml

Number of servings of EasyFoam® expressed in 50 ml jiggers is indicated on the label.

TIP: HOT-COLD SENSATION

Serve your cocktail in an ice-cold blast from 100 % chef. Give your cocktail a spectacular cold-hot mouthfeel by first warming the siphon to maximum 50°C in the Noon from 100% chef.

[100% Chef - Noon: Art. 80/0058 - Whip Clip: 80/0055]

Coral Reef Cup
160/0087

BLACK LABEL

EasyFoam®
Fruit-Espumas

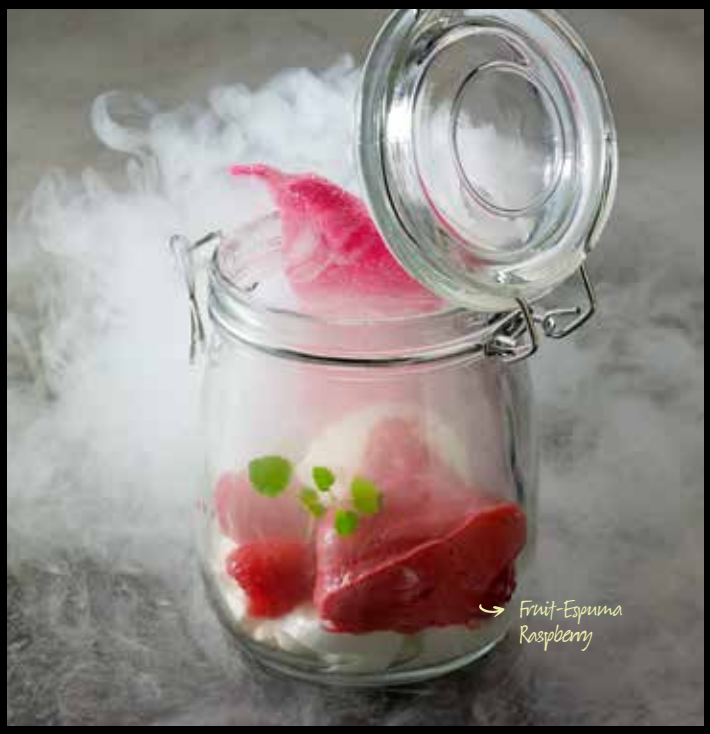
Three light, healthy espumas made from fresh fruit. Discover the flavours: **Mango, Passion Fruit and Raspberry.**

Take your dishes to a higher level with these fresh Fruit Espumas. Thanks to a special technology, you can serve an extremely light, fresh fruit espuma directly from the whipper.

EasyFoam®
Passion fruit espuma
Art. 2501

EasyFoam®
Mango espuma
Art. 2500

EasyFoam®
Raspberry espuma
Art. 2502



Discover great serving tips on our website

How to work with ... Fruit-Espuma?

INSTRUCTIONS FOR USE

Shake the siphon vigorously and dose as desired, holding the siphon upside down. Clean the nozzle with water after each use. Serve cold.

STORAGE ADVICE

Store in the refrigerator between 0 and 7 degrees. After opening, the siphon can be stored in the refrigerator until the best-before date, as long as you thoroughly clean the nozzle after each use.

PACKAGING

Packaged in recyclable and disposable siphons.

DOSAGE

Contents: 400 ml

Number of servings of EasyFoam® expressed in 50 ml jiggers is indicated on the label.

BLACK LABEL

EasyFoam®
Sauces

Three light, delicate sauce-emulsions, bursting with intense flavour nuances:
Mushroom, Pepper or Choron.

Developed by Albert Adrià, the man who introduced the whipper technique to contemporary cooking. They add a burst of flavour and finesse to your dishes. The intensity of the flavour makes it economical. A little goes a long way. Gives your dish that extra finishing touch.

EasyFoam®
Choron-Sauce
Art. 5103

EasyFoam®
Pepper-Sauce
Art. 5104

EasyFoam®
Mushroom-Sauce
Art. 5105

How to work with ... the Sauces?

INSTRUCTIONS FOR USE

For professional use:

1. *Heat the whipper 'au bain Marie' or in the Noon from 100% Chef at 50 - 60 °C.*
2. *Shake the siphon vigorously and dose as desired, holding the siphon upside down.*

Small amounts:

1. *Shake the siphon vigorously and dose as desired, holding the siphon upside down.*
2. *Heat the sauce for about 8 seconds in the microwave at 900W.*
3. *Gently stir and serve.*
   Caution: do not overheat the sauce.
4. *You can dose these intensely flavoured sauce-emulsions with a spoon.*

STORAGE ADVICE

Store in the refrigerator between 0 and 7 degrees. After opening, the siphon can be stored in the refrigerator until the best-before date, as long as you thoroughly clean the nozzle after each use.

PACKAGING

Packaged in recyclable and disposable siphons.

DOSAGE

Contents: 400 ml

One bottle contains 50 tablespoons of sauce-emulsion, enough to garnish 200 spoon hors d'oeuvres.

Number of servings of EasyFoam® expressed in 50 ml jiggers is indicated on the label.

BLACK LABEL

Tasty-Bites

2014 Golden Tavola winner

It's simple to serve Tasty-Bites as a bar snack, as basis for hors d'oeuvres or as decorative garnish. A stimulating sensation. Hearty. Light. Intense. A playful and original touch.

Surprise your guests with creative shapes and original flavours. A feast for the eyes and a pleasure for the mouth. Each Tasty-Bite has a unique mix of seasoning, specially composed by Albert Adrià.

Tasty-Bites
Starfish & Curry
Art. 5002 30 pc

Tasty-Bites
Cep & Mushroomsalt
Art. 5004 175 pc

Tasty-Bites
Seaweed & Nori
Art. 5003 95 pc

Tasty-Bites
Octopus & Kimshi
Art. 5001 215 pc

Tasty-Bites Octopus & Kimshi

More great serving tips are available on our website

How to work with ... Tasty-Bites?

INSTRUCTIONS FOR USE

Deep-fry for several seconds at 180°C.
Season immediately while the bites are still warm.

STORAGE ADVICE

Store at room temperature in closed packaging.

PACKAGING

Black resealable box

Unique mix of seasoning, specially composed by Albert Adrià

BLACK LABEL

Sweet-Bites

Experience a true sensation from the kitchen of Albert Adrià: Sweet-Bites. Sweet, airy, crispy bites flavoured with **matcha, raspberry and coffee,** ready in no time and perfect for creative use.

For each flavour, we've created a matching sweet topping that provides an intense taste and a tingling mouth feel. An original touch in hors d'oeuvres, desserts or with coffee or tea.

Sweet-Bites
Matcha & Ginger
Art. 5500 450 pc

Sweet-Bites
Raspberry & Yoghurt
Art. 5501 405 pc

Sweet-Bites
Coffee-Cinnamon
Art. 5503 530 pc

How to work with … Sweet-Bites?

INSTRUCTIONS FOR USE

Deep-fry for several seconds at 180°C. Allow to cool and sprinkle with the sweet topping that comes with the Sweet-Bites.

STORAGE ADVICE

Store at room temperature in closed packaging.

PACKAGING

Black resealable box

BLACK LABEL

Crispy-Foam

Crispy foams that melt in your mouth: a new texture experience.
Enhanced with intense flavours: **Coffee-Cacao, Beetroot-Yoghurt and Lychee-Passion Fruit**

Crispy-Foams are light, crispy foams just like Albert Adrià serves in his restaurants. Incredibly airy yet delightfully soft.
Crispy-Foams give an unexpected, pleasurable mouth feel.

Crispy-Foam
Coffee & Cacao
Art. 5304 30 pc

Crispy-Foam
Beetroot & Yoghurt
Art. 5302 30 pc

Crispy-Foam
Lychee & Passion
Art. 5303 30 pc

How to work with ... Crispy-Foam?

room temp.

INSTRUCTIONS FOR USE

Crispy-Foams are sensitive to humidity. That's why it's important to serve the product à la minute, especially if you are going to fill or garnish the Crispy-Foam.

STORAGE ADVICE

Close the lid of the box as quickly as possible after each use. If the Crispy-Foams have nevertheless absorbed moisture, they can be dried in the oven at 40°C until crispy again

PACKAGING

Black resealable box

More great serving tips are available on our website

BLACK LABEL

Pickles-Cream

Original Pickles with the typical flavours from Albert Adrià's various restaurants.

Belgian Pickles... remember those yellow jars of sour pickle and cauliflower piccalilli? That's right, that's the basis for the new Pickles-Cream from R&D Food Revolution. But instead of the yellow jars, they're now available in all kinds of colours and flavours. Albert Adria incorporated the typical flavours and spices of the world as used in his various restaurants into our original Belgian recipes. That's why the different flavours are named after Albert's restaurants; **Pakta, Tickets, Bodega 1900, Niño Viejo, Hoja Santa.**

How to work with ... Pickles-Cream?

0-7 °C

INSTRUCTIONS FOR USE

- *Delicious as a cream on a cocktail bite.*
- *Use as a refreshing dip.*
- *Use it to flavour hamburgers, hip hotdogs and culinary streetfood.*
- *Make a delectable mayonnaise by adding 200 g Pickles-Cream to 1 kg mayonnaise.*
- *Add a spoonful of Pickles-Cream to your meat drippings for a delicious, tangy sauce.*

TIP: Fill a pastry bag or squeeze bottle with Pickles-Cream for easy dosage.

STORAGE ADVICE

Store at 0 - 7 °C. After opening, refrigerate & use within 3 months.
Pickles-Creams can also be frozen.

PACKAGING

Black resealable box

More great serving tips are available on our website

With his restaurant Sagartoki and original products, Chef Senén Gonzalez has won many prizes. And since we believe in the outstanding quality of his products, we have a set up a close collaboration with R&D Food Revolution. His vegetable sheets are of sublime quality and with his gluten-free croquettes and Egg Pintxo, you can have access to the finest pintxos of Spain.

Vegetable sheets from Senén

The original vegetable sheets from Senén are excellent for use in preparing sushi. What's unique about these sheets is that you can also steam or deep-fry them.

Vegetable Sheets
Beetroot
Art. 60040 10 pc

Vegetable Sheets
Spinach
Art. 60020 10 pc

Vegetable Sheets
Potato
Art. 60030 10 pc

Vegetable Sheets
Carrot
Art. 60010 10 pc

Vegetable Sheets
Pepper
Art. 60050 10 pc

Discover great serving tips on our website

How to work with ... vegetable sheets?

INSTRUCTIONS FOR USE

The vegetable sheets can be used in different ways:

Sushi: *Ready to use, simply remove the paper. Moisten if desired for better adhesion.*

Vegetable pasta: *Place the vegetable sheets vertically between the rollers of your pasta maker and make vegetable spaghetti or noodles. If you like, you can then deep fry them for a few seconds at 170°C.*

In the deep fryer: *Cut the vegetable sheets first into the desired shape and deep-fry for several seconds at 170 °C. If the vegetable sheet is warm you can still fold it into the desired shape. The vegetable sheet will harden once it cools.*

As ravioli: *Place meat and vegetables on the shiny side of the vegetable sheet. Cover with another sheet and stick the two sheets together with a few drops of water. Steam for 90 seconds at 90°C, at 100% humidity.*

STORAGE ADVICE

Store at room temperature. After opening, the sheets can be stored at room temperature until the use-by date, if the bag is sealed tightly after each use.

PACKAGING

Resealable envelope

Gluten-free tapas croquettes and pintxos by Senén

These authentic Spanish croquettes are made in the kitchen of Senen Gonzalez. **Discover the 5 irresistible, homemade, creamy yet crunchy varieties.** The mild bechamel provides a surprising texture in combination with the different ingredients. 100% natural and gluten free.
In addition to the croquettes, there is also the delicious egg pinxto: a runny egg yolk in a crispy vegetable sheet made from potato. These are Spanish tapas taken to the highest level.

Egg Pintxo with Potatoes & Bacon
Senen horeca art. 6030 — 25 pc x 23g
Senen retail art. 60301 — 6 pc x 23g

Cod and caramelized onion croquettes
Senen horeca art. 6031 — 32 pc x 30g
Senen retail art. 60311 — 8 pc x 25g

Boletus mushrooms and potato croquettes
Senen horeca art. 6032 — 32 pc x 30g
Senen retail art. 60321 — 8 pc x 25g

Iberian ham and crusty bread croquettes
Senen horeca art. 6033 — 32 pc x 30g
Senen retail art. 60331 — 8 pc x 25g

Parmesan cheese and tomato croquettes
Senen horeca art. 6034 — 32 pc x 30g
Senen retail art. 60341 — 8 pc x 25g

Blue cheese and walnut croquettes
Senen horeca art. 6035 — 32 pc x 30g
Senen retail art. 60351 — 8 pc x 25g

BLACK LABEL

Cheese-Bread

Golden Tavola winner

Your carefully-selected cheeses deserve the finest bread. Five different loaves, each with a hearty character of its own that pairs with five different cheese groups.

Add a new dimension to your enjoyment of cheese with flavourful, straight from the freezer and freshly baked artisanal breads. Specially developed to take culinary pairings with cheese to the next level. These breads are also delicious as a base for a canapé or combined with charcuterie.

Cheese-Bread
Tomato & Oregano
Art. 52010 - 130 g

Cheese-Bread
Beer & Whisky
Art. 52020 - 130 g

Cheese-Bread
Apple & Cinnamon
Art. 52030 - 130 g

Cheese-Bread
Melasse & Fennel
Art. 52040 - 130 g

Cheese-Bread
Port & Pecan
Art. 52050 - 130 g

SERVING TIP:

Serve 5 pieces of Cheese-Bread with 5 pieces of coordinated cheese and treat your guests to a tasting experience of bread and cheese pairings.

How to work with ... Cheese-Bread

-18 °C

INSTRUCTIONS FOR USE

Allow bread to thaw for +/- 1 hour or heat briefly in the oven.

STORAGE ADVICE

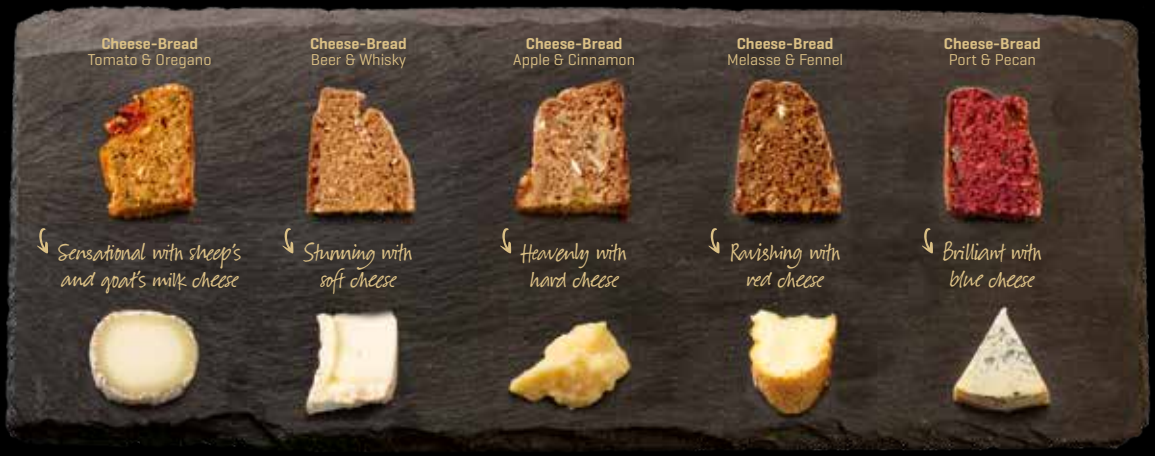
Store at -18°C. After thawing, store maximum 24 hours at 0 to 4°C. Never refreeze products that have been thawed.

DOSAGE

Take a profit from your bread, portion in 14 pieces.

PACKAGING

Available as mix-box per 5 pieces or individually wrapped.



Cheese-Bread
Mix
Art. 5206 - 5x130 g

Salsas

These delicious recipes are inspired by traditional flavours. Classic, professional, practical, natural and reliable. They match with a range of dishes and can serve as a basis for your own recipe. They are personally developed and tested by Albert Adrià, so they're made from the finest ingredients. The sauces contain no added flavouring. **Available in seven delicious flavours.**

"Taste the same as traditional home-made sauces and are always ready. They're what I use in my restaurants"
- Albert Adrià

SERVING TIP:
Serve Salsa Aioli as dip with deep-fried Vegetable Sheets.

Salsa
Miso
Miso comes from Asian cuisine. It is a salty brown sauce derived from fermented soy beans.

Art. 5605 1kg

Salsa
Ponzu
Ponzu is made from original Japanese ingredients and combines an infusion of dashi and sake with soy sauce and lime juice.

Art. 5604 1kg

Salsa
Sofrito
Basic mixture of tomatoes, garlic, oil and spices. It is the starting point for many Spanish dishes.

Art. 5603 1kg

Salsa
Marinera
Sauce made from garlic, diced onion, the finest quality tomatoes, herbs and white wine.

Art. 5602 1kg

Salsa
Aioli
A thick, mayonnaise-like sauce made from garlic, eggs and oil. This recipe has an extremely delicate, silky texture.

Art. 5606 1kg

Salsa
Brava
The typical piquant sauce of Spanish gastronomy. The main ingredients are tomato sauce and cayenne pepper, with a slightly smoky seasoning.

Art. 5601 1kg

Salsa
Romesco
Romesco is a traditional Catalonian sauce with a distinctive flavour of roasted nuts.

Art. 5607 1kg

How to work with ... Salsas?

1-5 °C

INSTRUCTIONS FOR USE
Use pure or as a flavour accent in sauces or soups.

STORAGE ADVICE
Store at 1 - 5 °C. After opening, refrigerate & use within 7 days.

PACKAGING
Handy, resealable jar

Caviaroli

Caviaroli are pearls of intense, high-quality oils. The pearls are made using a special technology that creates a caviar-like texture. An intense taste is released at the moment that the pearls reach the mouth. Caviaroli presents beautifully and is versatile in use. New to the range are the caviaroli drops: The original spherical olives, just like Albert Adrià serves in his restaurants.

Caviaroli
Arbequina
Art. 0100 200g

Caviaroli
Soy Sauce
Art. 01001 220g

Caviaroli
Lemon Juice
Art. 01002 220g

Caviaroli
Wasabi
Art. 0107 50g

Caviaroli
Garlic
Art. 0108 50g

Caviaroli
Arbequina
Art. 0106 50g

Caviaroli
Rosemary
Art. 0102 50g

Caviaroli
Hazelnut
Art. 0105 50g

Caviaroli
Sesam
Art. 0104 50g

Caviaroli
Basil
Art. 0101 50g

Caviaroli
Piment
Art. 0103 50g

Caviaroli
Truffle
Art. 0110 50g

Caviaroli
Balsamic Vinegar Modena
Art. 0120 50g

Caviaroli
Vinegar Pedro Ximénez
Art. 0121 50g

Caviaroli Drops
Art. 0109 215g

Discover great serving tips on our website

How to work with ... Caviaroli

6-26 °C

INSTRUCTIONS FOR USE

Use as a garnish for cold and hot dishes.

STORAGE ADVICE

Store in a cool, dry place at 6 to 26°C. Refrigerate after opening and use within 4 weeks. The oil pearls can withstand temperatures up to 60 °C.

PACKAGING

Glass jar

100% Chef

Founder Angel Salvador is the brain behind many chefs. He is constantly developing new concepts, materials and equipment for the global gastronomic sector. He incorporates the latest technology, uncompromising quality and functional design. The 100% Chef product range includes the concepts of the Aladin Smoker, the Noon, the Nitro and a wide assortment of kitchen tools and serving ideas.

100%Chef Have a look at the webshop: **100x100chef.be**

R&D Food Revolution

R&D food Revolution stands for innovation in the culinary world. **Rudi Van Beylen** and **Dirk Peeters** have brought the flavours of **Albert Adrià** to the market. Pooling their expertise and creativity has resulted in original concepts that are already currently used by many chefs. R&D Food Revolution has just one goal: "To become creativity-suppliers by offering a range of innovative, top-quality products!"

Albert Adrià

The life story of Albert Adrià forms a succession of culinary highlights and international successes. After elBulli, Albert Adrià started in 2011 the ongoing project elBarri in the Parallel neighbourhood of Barcelona which consists of 6 unique concepts: Tickets, Pakta, Bodega 1900, Nino Viejo, Hoja Santa and Enigma.

With R&D Food Revolution, Albert Adrià is concentrating together with Rudi van Beylen and Dirk Peeters, on research work in order to develop a series of new products for the catering industry and food specialists. The aim is to make top quality products accessible to any caterer or restaurant owner. And so, he is literally bringing the creations from his restaurants into our kitchens. From cocktail-foam and cocktail-bites to crispy foams and sweet-bites. From the initial idea to the final ingredient they will bear the stamp of Albert Adrià.

BLACK LABEL

The Black Label indicates that a product has been **specially developed by and for Albert Adrià** in collaboration with the R&D Food Revolution team.

BLUE LABEL

We are also constantly exposed to the outstanding concepts that are being developed in Spain. That is why, especially for the Benelux countries, we are launching our Blue Label – **a collection of selected products by Albert Adrià.**

Special thanks to photographer Frank Croes for the breathtaking photography and our great working relationship.

CULINARY INNOVATORS OF THE YEAR
CULINARYNNOVATORS
Gault&Millau

Awards

R&D Food Revolution wins the award '**Culinary Innovator of the Year**'. During a unique event at Verbeke Foundation at Kemzeke, **Gault&Millau** has presented the first Culinary Innovator ever. 8 winners were awarded in 8 different categories. Ben Weyts presented the main award of the evening, for the most innovative culinary enterprise, R&D Food Revolution. During this special event nearly 500 guests could enjoy culinary delights from top chefs like Albert Adrià, Peter Goossens, The Northsea Chefs and many other international top chefs.

In 2014 R&D Food Revolution won a **Golden Tavola** with the Tasty-Bites and Cheese-Breads. In 2016 we won 2 more Golden Tavolas with Cocktail-Foams and Pickles-Creams.

GOLDEN TAVOLA

Welcome to the online world of R&D Food Revolution

in recent months, we have created a brand-new website, with extensive product information and lots of inspiring photos and videos.

Check it out on
www.rdfoodrevolution.com.
You can also follow us on our YouTube channel, Instagram, Twitter and Facebook.

If you would like to stay up-to-date on the latest products, then you can register for our inspiring newsletter on our website or send an e-mail to **info@rdfoodrevolution.com**.