

TRACKLEMENTS PRODUCTS FROM ENGLAND FEATURE A DIVERSE ARRAY OF DELECTABLE CONDIMENTS AVAILABLE FROM THE QUALIFIRST GROUP

When William Tullberg created the first wholegrain English mustard in the heart of the Wiltshire countryside nearly 40 years ago, he had no idea that the small batch he would make in a coffee grinder would eventually lead to an entire line of outstanding condiments that would be distributed worldwide.

Tracklements takes its name from the word that Tullberg's Lincolnshire grandmother used to signify for all meat accompaniments. Today, the company makes specialty chutneys, sauces, jellies, relishes, pickles, ketchups and mustards from its base in the United Kingdom. It's a big leap forward from four decades back when the only readily available mustards in England were Colman's yellow or brown in little pots. William Tullberg's initial attempt to make wholegrain mustard in a coffee grinder led to second trial, this time in an industrial coffee mill adapted to grind mustard seed correctly. After friends and relatives embraced the product and a local pub asked for a couple dozen jars, Tullberg knew he had a winner.

Since then, Tullberg, his son Guy and a growing family of co-workers have been making an ever-expanding line of delectable condiments, including Chili Jam, Apple & Mint Jelly, Organic Fig Relish, Apricot & Ginger Chutney, and Horseradish & Cream Sauce. But expansion has not meant abandoning the principles that made the company strong from the start. Products are still hand-made in small batches using only the best quality ingredients. Tracklements uses no flavourings, colourings, thickeners or artificial preservatives, and all of its products are gluten free.

Tracklements condiments are distributed in Canada by The Qualifirst Group, a leading importer and distributor of exotic, gourmet food products used and/or carried by more than 1500 restaurants, 1000 retailers and hundreds of specialty shops across Canada. For the complete lists of Tracklements products distributed by The Qualifirst Group, please visit www.epicureal.com

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For more information or to request review samples of Qualifirst products available on www.epicureal.com, contact:
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