

# Rizza's cream of the crop

HUNTLY ice cream manufacturers Rizza's scooped their best ever set of awards in the annual competitions hosted by the Ice Cream Alliance.

Seven products made at the company's production base on the industrial estate were entered and all seven won awards.

The recognition spanned the categories as follows: Ice Cream Open – Gold Top Vanilla – Silver Medal; Dairy Ice Cream Artisan – Gold Top Vanilla – Bronze medal; Ice Cream Continuous – Standard Vanilla – Diploma of Merit; Dairy Ice Cream Continuous – Dairy Vanilla – Special Diploma of Merit; 2nd Flavour – Cookies – Dairy Oreo Cookies – Diploma of Merit; 3rd Flavour – Raspberry Pavlova – Dairy Raspberry Pavlova – Special Diploma of Merit; 1st Sorbet – Lemon – Diploma of Merit.

The awards haul has delighted bosses at the family-owned firm, which produces around 1500 litres of ice cream every hour – which amounts to 60,000 litres a week.

Each day the company takes delivery of fresh, local milk



**Rizza's bosses (from left) Philip and Donald Morrison with sales and development manager Ronnie Routledge.**

and double cream which is pasteurised on site and used for producing the dairy ice creams, as well as high-quality Jersey cream used to make the multi award-winning Gold Top vanilla.

The company recently invested in new ice cream chill cabinets in its Gordon Street shop where at any one time up to 50 flavours from the product range of around 200, covering both trendy and traditional tastes, are now available.

Dairy Vanilla is the best

seller followed by Strawberry, Peppermint Choc Chip, Scottish Tablet and Chocolate with Choc Chip.

Growing in popularity are flavours such as Cookie Dough, Iron Brew Ripple, Blue Bubblegum, Peanut Butter, Salted Caramel, Mars Bar and Nutella.

Four vehicles service a large territory from St Andrew's to Fort William and northwards. Rizza's also wholesale and distribute other ice lolly products and a range of cake and bread products.