



MADE ON THE Family Farm









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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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



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

A plate cooler then brings down the temperature of the mix so it can be stored overnight in an ageing vat Once rested, the mix is sent through the homogenizer, this enhances the creamy taste of the ice cream mix

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



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

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



Wholesale & Rélail PRODUCTS

AVAILABLE SIZES: Napoli Dopla 4.75 L, 4 L, 1L and 2L Retail, 500ml, 125ml ALL PRICES EXCLUDE VAT

FLAVOURS	NAPOLI DOPLA (4.75L)	4 LITRE	2 LITRE	1 LITRE	500 ML X 6 (BOX)	125 ML X 24 (BOX)
VANILLA	\checkmark		\checkmark	\checkmark		\checkmark
VANILLA POD	 Image: A start of the start of				\checkmark	
BLUE BANANA	 Image: A set of the set of the					
BUBBLEGUM (BLUE)	 Image: A set of the set of the	~				
BUBBLEGUM (PINK)						
STRAWBERRY				· · · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·
BANOFFEE		· · · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·		
CHOCOLATE				· · · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·
BLACK CHERRY RIPPLE						
BONFIRE TOFFEE (SEASONAL)						
COCONUT				· · · · · · · · · · · · · · · · · · ·		
COOKIES & CREAM						
RAINBOW						
SALTED CARAMEL						
UNICORN						
BLACKCURRANT SWIRL (NEW)						
RASPBERRY SWIRL SAUCY CAPPUCCINO						
TOFFEE CRUNCH						
BLACKCURRANT CHEESECAKE	· · · · · · · · · · · · · · · · · · ·					
CHRISTMAS PUDDING (SEASONAL)				· · · · · · · · · · · · · · · · · · ·		
CREAM EGG		· · · · · · · · · · · · · · · · · · ·				
ETON MESS		· · · · · · · · · · · · · · · · · · ·	•••••		•••••	
CARAMEL CHOCOLATE BROWNIE (NEW)		· · · · · · · · · · · · · · · · · · ·	•••••		·····	
JAMMY D					• • • • • • • • • • • • • • • • • • • •	
RUM & RAISIN	· · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·		
STICKY TOFFEE PUDDING (NEW)	· · · · · · · · · · · · · · · · · · ·	V	•••••			
WHITE CHOCOLATE						
DELUXE						
APPLE PIE		\checkmark				
STRAWBERRY CHEESECAKE (NEW)	 ✓ 	\checkmark				
ROCHER	✓	\checkmark				
TRIPLE CHOCOLATE		\checkmark				
STRAWBERRIES & CREAM						
BISCOFF						
MALTY TEASER						
ROCKY ROAD						
BUENO						
PISTACHIO						





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	500 ML X 6 (BOX)	125 ML X 24 (BOX)
LEMON	<	 ✓ 		
ORANGE	 Image: A set of the set of the	 Image: A second s		
PEACH SORBET (NEW)	\checkmark	 Image: A start of the start of	 Image: A second s	✓
MANGO	\checkmark	✓		
RASPBERRY	.			
STRAWBERRY	\checkmark	\checkmark		
CHAMPAGNE	\checkmark	\checkmark		
VEGAN ICE CREAM	NAPOLI DOPLA (4.75L)	4 LIT	RE	2 LITRE
VANILLA POD	\checkmark			\checkmark
CHOCOLATE	 Image: A start of the start of	·····		 Image: A second s
STRAWBERRY	✓	✓		 Image: A second s

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	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		1	YES	YES
RAINBOW	YES			YES	
RASPBERRY SWIRL	YES				
ROCHER	YES			YES	YES
ROCKY ROAD	YES	YES	YES	YES	
RUM & RAISIN	YES	TES	120	125	
SALTED CARAMEL	YES				
SAUCY CAPPUCCINO	YES				
STICKY TOFFEE PUDDING	YES	YES	YES	YES	
STRAWBERRY CHEESECAKE	YES			123	
STRAWBERRIES & CREAM	YES				
STRAWBERRY	YES				
TOFFEE CRUNCH	YES				
TRIPLE CHOCOLATE	YES			YES	
UNICORN	YES			125	
VANILLA POD	YES				
WALLINGS BUENO	YES		YES	YES	YES
WHITE CHOCOLATE	YES			YES	
JAMMY D	YES	YES	YES	120	
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			+		
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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.



How to CONTACT US

Email: 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 Call: 07715 442506

Wallings Ice Cream Higher Crookhey Farm,

Cockerham, Garstang Road, Lancaster LA2 OHA

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.