

# Whistling microwave meals, artisanal rubs, Noble Nectar and flavoured green tea

By  Lauren Hartzenberg

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In #FreshOnTheShelf, we round up some of our favourite food and beverage products that have hit the retail shelves recently.

## Clover's Whistling Chef meals

Clover has launched Whistling Chef meals, a new addition to the increasingly popular Ready to Eat (RTE) category. The convenience offering has been introduced with five initial family-favourite variants, namely Creamy Macaroni & Cheese, Cottage Pie, Creamy Alfredo, Beef Lasagne and Spaghetti Bolognese.



The range is unique in that it's the first time patented FreshVacSeal technology is being used in South Africa, which Clover says allows consumers to enjoy a fresh meal with an extended shelf life. Whistling Chef also uses 'no-pierce' film in its packaging, meaning that the meals whistle in the microwave when they're ready to eat.

Whistling Chef meals are Halaal, preservative free and colourant free, and is available at select retailers and forecourts nationwide.

## Pongrácz Noble Nectar Demi-Sec

Pongrácz has launched Noble Nectar, a demi-sec blend of Pinot Noir and Chardonnay to complement its range made in the traditional French method of allowing secondary fermentation to take place in the bottle.

Velvety, creamy butter and citrus notes blends with delicate bubbles, light yeasty aromas, crisp, juicy pears and litchi flavours.

The blend is packaged in a striking purple-hued bottle, a fitting choice considering Ultra-Violet was voted as Pantone's 'Colour of the Year' for 2018.

Pinot Noir and Chardonnay grapes are hand-selected for this Méthode Cap Classique, sourced from vineyards with varying slope orientation ranging from 50 to 300 meters above sea-level, soils and micro-climates in and around Stellenbosch, essential for the diverse building blocks needed to impart complexity and vibrant fruit.

The grapes are whole bunch pressed and only the best cuvee (free running juice) is used as the base wine. After secondary fermentation in the bottle, the wine is left to mature on the lees for a minimum of 24 months to develop structure and character before the sediment is removed by the traditional French method of remuage and degorgement.

Pongrácz Noble Nectar Demi-Sec retails for about R149 and is available nationally.

## Robertsons Rubs

Robertsons has launched an artisanal range of spice rubs inspired by the culinary flavours of Morocco, Brazil, Asia, South Africa, Mexico and America. Featuring key ingredients like juniper berries, smoked paprika and chipotle flakes, the rubs have no added MSG, no artificial preservatives or fillers.

New Robertsons Rubs are ideal for braaing, grilling or oven cooking and can be paired with red meat, chicken or seafood.



The range currently comprises of the following:

**Cajun Creole Rub** - Blended with smoked paprika, an exotic intense woody, husky flavour with a strong smoky background. Perfect pairing for lamb, seafood and poultry.

**Oriental Nori Rub** - Exotic blend of calendula and cornflowers with superfood nori flakes which add a salty sea flavour that elevates seafood and poultry dishes.

**Rustic Karoo Rub** - Contains lemon rind for a refreshingly deep citrus acidic taste. Made for lamb.

**Fiery Mexican Rub** - Blended with cayenne pepper a spicy chili pepper that is added to dishes to increase the heat of a dish and to add flavour. Ideal for any red meat dish and chicken.

**Smoky Brazilian Rub** - Chipotle flakes create a smoky, sweet and spicy flavour that compliments any cut of red meat.

**Spicy Moroccan Rub** - Blended with the juniper berry giving chicken and meat dishes an exotic pine-like scent and flavour.

Robertsons Rubs are available in-store at all major retailers at a recommended selling price of R39,99 (80g).



#FreshOnTheShelf: Prohibition gin, craft vodka, mug cakes and flavour-infused beets

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## Tetley flavoured green tea

The world's second largest tea brand, Tetley, has launched a new range of green teas in three flavours: and uplifting lemon, refreshing mint and juicy apple.



Infused by Tetley's master tea blender Jonathan Kelsey – whose tongue is insured for R5 million – the new flavours combine the brand's signature green tea with the flavours of fresh fruit and fragrant herbs.

The Tetley range of flavoured green tea is available in packs of 20 teabags in retail stores nationwide.

## ABOUT LAUREN HARTZENBERG

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