

ISLE OF MAN

FOOD & DRINK





FOOD & DRINK FROM THE ISLE OF MAN, THE WORLD'S ONLY ENTIRE NATION UNESCO BIOSPHERE

Welcome to the Isle of Man, a **UNESCO Biosphere** where an extraordinary tapestry of nature, culture, and culinary delights is woven together.

We are the **only entire nation** in the world to have this status and every inch of our land and territorial sea is part of this remarkable biosphere!

The Isle of Man is not just about breathtaking vistas; we're also a hub of innovation where our food and drink businesses thrive. Our food and drink producers uphold targeted laws and regulations to preserve our unique characteristics.

The Island has a long tradition of farming and fishing and is known worldwide for its **distinctive produce**. Our world-renowned products include, **Isle of Man Queenies**, which have protected designation of origin (PDO), and **Manx Loaghtan Lamb**, a rare breed native to the Island.



OUR PRODUCERS

From sustainably sourced seafood to award-winning premium cheeses, the Isle of Man is home to a diverse range of distinctive food and drink producers.

With low food miles and biodiverse climate-smart farming, our producers work with nature, to bring provenance-led, innovative products to the global food and drink market.

VISIT OUR PRODUCERS AT IFE 2025

Isle of Man Creamery (Cheese Pavillion) – Stand 3220

Isle of Man Drinks– Stand 3834

Okell's Brewery and The Fynoderee Distillery

Isle of Man Speciality Foods– Stand 770

Berries, PopCornaa and Isle of Man Salt Co.

ISLE of MAN CREAMERY

Established in 1934, Isle of Man Creamery is a cooperative of 28 family-owned dairy farms that produces aged, flavoured and traditional British cheeses using milk from grass fed cows. Manx dairy cows graze in the lush fields of the Isle of Man for an average of 200 days a year and the Isle of Man Creamery's 'grass fed' credential is audited by SAI Global.

VINTAGE RED LEICESTER

Made using the freshest, grass fed milk from our farmer producers and matured for up to 15 months, it has a sweet, nutty and deep flavour to match its colour.

ISLE OF MAN CREAMERY QUAD PACKS

Containing four 80g portions of some of our most popular cheeses – **Red Leicester**, **Mature Cheddar**, **Double Gloucester** and **Garlic and Chive Mature Cheddar**



CONTACT

Tim Sayers,
Director of Sales

tim@isleofmancreamery.com

www.isleofmancreamery.com



DRINKS



175
YEARS
1850 - 2025

A brewery steeped in Manx history but firmly focused on the future. Set up in 1850 by Dr William Okell, the pint of pure perfection is still brewed in accordance with the 1874 Brewers' Act which states that no substitute for malt or sugar is to be used.

ZERO - ALCOHOL FREE PALE ALE (0.5%)

Winner of the Low/No Category at the 2024 World Food Innovation Awards

100% Taste, 0% Alcohol. Our Zero Pale offers a taste that's fresh, crisp and with a hit of tropical undertones.

AURA - MANX PALE ALE (3.6%)

Distinctively delicious. Refreshingly crisp with tropical notes and a hint of honey.

NECTAR - NEW WORLD IPA (4.0%)

Awarded Great Taste Award 2024 (★)

Lush & luxurious. The exquisite selection of hops make it smooth and delicious from the first sip to the last.

TRIUMPH - SESSION IPA (4.2%)

A classic brew for pale ale purists. Brewed to strict Manx purity laws with top quality ingredients.

SMOKED PORTER - 175 Year Celebration Beer (5%)

Delicate smoked aromas are derived from peated malt, the beer is then aged on toasted oak wood chips to create a smooth rich flavour.



CONTACT

Kevin Holmes, Head Brewer
Ollie Neale, MD

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www.okells.co.uk

THE FYNODEREE DISTILLERY

A CELEBRATION OF CELTIC FOLKLORE IN A BOTTLE!

Founded in 2017, The Fynoderee Distillery produces a multi-award-winning range of premium spirits including Manx Dry Gins, 'scratch made' Rums, a speciality Vodka and will release its historic "Isle of Man Single Malt Whiskey" in 2026.

A much-loved local brand, Fynoderee uses locally farmed and foraged ingredients where possible and showcases the Island's enchanting folklore and culture through its exquisite label designs and storytelling.

FYNODEREE ISLE OF MAN GIN (43% ABV) – 70cl & 5cl

Crisply juniper forward with notes of pine, lemon zest and sugar kelp.

FYNODEREE ISLE OF MAN SPICED RUM (40% ABV) – 70cl & 5cl

Fermented and distilled on the Isle of Man from organic Colombian panela and infused with fresh and dried spices

FYNODEREE ISLE OF MAN VODKA (40% ABV) – 70cl & 5cl

Distilled with pure Manx honey for a smooth creamy mouthfeel and a hint of sweetness

FYNODEREE FOUR SEASONS GIFT PACK (4 x 10cl Seasonal Gins)

CONTACT

Paul Kerruish, Co-Founder

Paul@fynoderee.com

www.fynoderee.com



SPECIALITY FOOD



Hand harvested sea salt from the Isle of Man bringing you the tastiest, most sustainable salt from our little Island paradise.

Nestled in the Irish Sea, we're surrounded by pristine waters perfect for salt-making magic!

Furikake Seasoning

A satisfying blend of sesame and seaweed with a hint of chilli and sea salt, this special blend is simply delicious added as a finishing touch to any kind of eggs, avocado, rice bowls, grilled fish, chicken, noodles and salads.

Salted Caramel Sauce

Made from just 4 ingredients, the salted caramel is the perfect addition to pancakes, waffles, iced coffee and gelato! It's an irresistibly buttery, salty and sweet combo, winner of the Great Taste 2 Star Award in 2024.

CONTACT

Helen Crosbie, Owner

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www.isleofmansaltco.com

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Founded in 2023, PopCorna is revolutionising the gourmet popcorn industry with a bold commitment to Asian-inspired flavours. By blending innovative sweet, savoury, and umami-rich combinations with vegan, plant based ingredients, PopCorna offers a premium snacking experience that meets the growing demand for health-conscious, buzzy indulgence. With award-winning flavours like Seaweed, Wasabi and Soy and Asian Mango from their Asian Burst Range, PopCorna is setting new standards in the market and leading the way in culinary creativity and eco-conscious innovation.

PopCorna's **Vegan Seaweed, Wasabi & Soy Gourmet Popcorn** offers a unique, bold flavour profile that combines the umami richness of seaweed, the spicy kick of wasabi, and the savoury depth of soy. This premium, plant-based snack delivers a distinctive, crave-worthy experience, perfect for retailers seeking innovative products to excite adventurous consumers.

Winner of the Great Taste 3 Star Award 2024

CONTACT

Emily Tse, Founder
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 www.popcornaa.com





Berries is a multi-award winning, family owned business specialising in the creation of luxury Christmas puddings, cakes and chocolates. Berries passionately believe in keeping traditional food craft skills alive; handcrafting their creations to the highest standards at their facilities in the Isle of Man.

Berries 1LB Traditional Christmas Pudding

is made using juicy Vostizza Currants, Californian Raisins, and sumptuous Turkish Sultanas which have been soaked in an 8 year old Solera 1847 Cream Sherry and a 12 year old Gran Reserva Brandy.



CONTACT

Karl Berrie, Owner

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TO VIEW OUR FULL RANGE OF EXPORTERS PLEASE VISIT
businessisleofman.com/food-drink



ISLE OF MAN MEATS

All Isle of Man Meat products are traceable and sourced from over 200 small scale farm assured farms.

www.iommeats.com



ISLAND SEAFARE

Renowned for their commitment to sourcing the finest Manx seafood including the impeccably hand-cut Isle of Man Queenies.

www.islandseafare.co.uk



OUTLIER DISTILLING COMPANY

Great Taste Award Winning rums made in wood-fired still in a "milking-shed" distillery.

www.outlierdistilling.com



KERROO BREWING COMPANY

Founded in 2024, an independent micro-brewery, creating beers brewed with pure Manx water.

www.kerroobrewing.com



DAVISON'S

Luxury Manx Ice Cream made with locally sourced double cream.

www.davisons.co.im



Nestled in the heart of the British Isles, the Isle of Man has a rich food and drink heritage, shaped by its climate and natural environment.

For more information about the Isle of Man's Food and Drink Exports please scan the code or email at contact-business@gov.im.



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 @business-isle-of-man

www.businessisleofman.com