

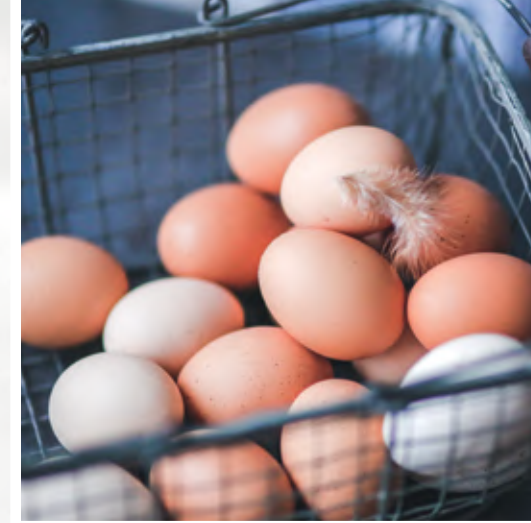


**Best of  
British**



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# Passionate about British produce

At Sysco Speciality Group, we offer you an outstanding range. Choose from produce to dairy, or fish and seafood to artisan local products. We are committed to bringing you the Best of British.

We understand the increasing need to supply a greater seasonal British range, to both enhance quality, support British suppliers and to achieve shared sustainability goals with our customers.

We are totally committed to sourcing British products and ingredients wherever possible. Our expert procurement team find the highest quality products from specialist suppliers to celebrate British food culture across the length and breadth of Britain.

The highest quality products from specialist suppliers

Choosing British produce delivers significant sustainability benefits for both us and our customers through reduced food miles.

From farm-fresh British produce and fish and seafood landed daily, to fine delicatessen and foraged specialities, our experts across all our speciality businesses are at hand to supply the best possible ingredients for your menus.







# Provenance for your menus

We are delighted to be able to bring our customers even more in season UK produce than ever before.

Our extensive range is delivered to your kitchen door by over 100 expert British producers, from growers to farmers, fishermen to dairy processors, bakers to local suppliers, and foragers.

Expertly selected seasonal British ingredients are guaranteed to add a talking point for your customers and excellent provenance stories to your menus.

We are proud to partner and support local British producers who produce high quality ingredients and champion environmental responsibility each and every day.

'Chalk it up'; add the grower, farm location or skipper to your menu for a point of difference and extra provenance.





# Delivering a greener tomorrow

We understand the importance of working in partnership. We will support our customers to reach their sustainability goals through a relentless focus on meeting our commitments.

Our focus on the Best of British enables us to support British farmers, local growers and communities, and at the same time reduce our shared carbon footprint.

The British industry is at the forefront of technological advancements, providing cutting-edge solutions, from innovative hydroponics to a vertical farming future. We only work with producers who share our sustainability goals and commitments, to deliver a greener tomorrow.

Close and enduring partnerships with our suppliers has put Sysco Speciality Group in a leading position to deliver the best, freshest ingredients to our customers.

Put simply, supporting British suppliers and products benefits the environment significantly. By lowering food road miles, reducing the journey from farm to fork and from sea to plate our shared carbon decreases.

# Sourcing responsibly

The quality and integrity of the products and ingredients we source are key to us and our customers.

Our partner suppliers all sign up to our own Supplier Charter. This means you can rest assured that all our products come with a fully traceable supply chain, in which safe and ethical practices are complied with at every stage.

Our depots are BRC accredited, and to maintain the most stringent standards of food quality, safety and consistency, we have one of the largest quality assurance teams in the industry.

When it comes to sourcing responsibly, we actively work with a number of global organisations that champion more sustainable and fairer ways of bringing quality ingredients to our customers.





# New seasonal British range

Our depots are filled with an abundance of locally grown, exceptional quality fruit and vegetables from our expert farmers, fishermen, and regional suppliers up and down the country, showcasing the very best the British Isles has to offer.

Whether it's the eagerly anticipated first cut of Wye Valley asparagus, the vibrant hue of outdoor rhubarb, freshly dug Jersey Royals or juicy British strawberries in time for Wimbledon, each month through spring, summer and early autumn we bring new seasonal highlights and ingredients that will leave you and your chefs spoilt for choice.

Alongside British produce, spring and summer provides a wealth of fresh fish and seafood caught in the waters off our coastline. From mackerel and lemon sole to lobster and rope-grown mussels and a wide variety in between.

Skipper's Catch, from M&J Seafood, is an excellent way to discover seasonal, freshly landed, wild caught fish the length and breadth of Britain from high up in the Scottish Shetland Islands, all the way down to the Brixham Harbour on the Devonshire coast.

Seasonal highlights and ingredients that will leave you and your chefs spoilt for choice.



# Growing our British range

Our British range continues to grow, here are just a few examples.

From an exceptional top fruit grower in Kent who is leading the way in regenerative farming methods, a 4th generation family-run farm in Herefordshire growing asparagus, rhubarb, sugar snap peas and fine beans (two crops usually associated with East Africa) to a forward-thinking grower in Evesham investing in sustainable, hydroponically grown salad crops.

Winter provides an abundance of purple sprouting broccoli, hardy spinach, and Kent Braeburn Apples. With warmer weather on our side, expect to see good availability up and down the country of roots, brassicas, alliums, ripe tomatoes, vibrant rhubarb and juicy blueberries.

From May to June, we have stunning purple and white asparagus being harvested for your summer menus, followed by sweet sugar snap peas for a short window in June and July. One of our favourite new arrivals from Herefordshire are beautiful fine green beans from July through to October.

We are excited to be able to offer our customers British aubergines from May all though the summer months alongside delicious Isle of Wight tomatoes, which will be available from mid-April. Our varieties include Heirloom, Piccolo, Beef and Vine to name a few.

We're bringing the rainbow to our customers this April with vibrant British peppers from North London's Lea Valley. Available until October, we offer all colours separately or mixed if you're feeling adventurous.

We are committed to increasing our British offer





# Our British growers & suppliers

## Produce

- 1 A GOMEZ LTD
- 2 A H WORTH
- 3 AB PRODUCE
- 4 ABBEY VIEW PRODUCE
- 5 BARDSLEYS
- 6 BARFOOTS
- 7 BERRY GARDENS
- 8 BRYANS SALADS
- 9 CLOCK HOUSE FARM
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- 11 DAWNDEW SALAD LTD
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- 13 E PARK & SONS
- 14 FERRYFAST PRODUCE
- 15 GOLD CIRCLE MUSHROOMS
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- 18 LEGGATES
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- 25 PELOTON PRODUCE
- 26 RED STAR GROWERS
- 27 RINGDEN FARMS
- 28 SUN SALADS
- 29 THE GARLIC FARM
- 30 THE GREENHOUSE GROWERS
- 31 THE TOMATO STALL
- 32 THOROLDS
- 33 VALEFRESCO
- 34 VALLEY PRODUCE
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- 36 WESTLANDS
- 37 WYE VALLEY

## Fish & Seafood

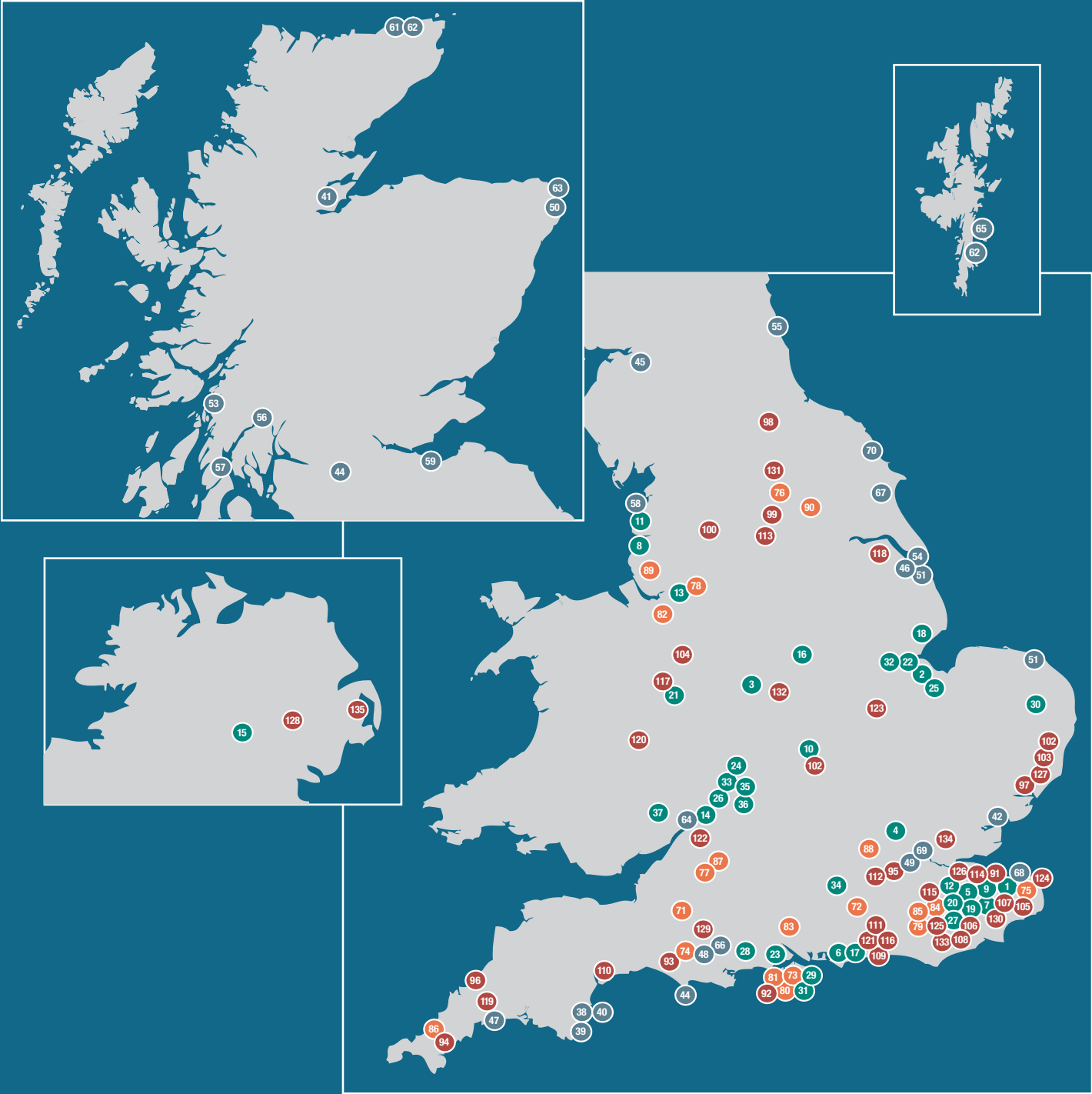
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- 39 BRITANNIA SHELLFISH LTD
- 40 BRIXHAM MARKET
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- 47 FOWEY SHELLFISH CO
- 48 HOUGHTON SPRINGS
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- 50 JACK FISH CO LTD
- 51 JAINES & SON LTD
- 52 JONAS SEAFOOD
- 53 KAMES FISH FARMING LTD
- 54 KIRWIN BROTHERS
- 55 LARRY'S FISHCAKES
- 56 LOCH FYNE OYSTERS
- 57 LOCH FYNE SEAFARMS
- 58 MIDLAND FISH CO
- 59 SCOTTISH SALMON CO
- 60 SCRABSTER SEAFOOD LTD
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- 81 ISLE OF WIGHT ICE CREAM CO
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# Introducing our produce growers & suppliers



## Wye Valley

HEREFORDSHIRE

Asparagus (White/Green/Purple), Fine Beans, Sugar Snap Peas, Forced Rhubarb

Wye Valley are passionate about promoting local British food, reducing carbon emissions and supporting the local economy. Their perfect microclimate provides early spring sunlight and ideal growing conditions to supply some of the most flavoursome produce in the UK.

## FerryFast

WORCESTERSHIRE

Purple Sprouting Broccoli

FerryFast are a new supplier to our portfolio of British growers. They work closely with several food charities around the UK to minimise food waste and environmental impact. Any waste that isn't suitable for donation is recycled by anaerobic digestion to generate renewable energy for their sites. Solar panels in their Pershore facility provide additional green energy, keeping their environmental footprint low.



## The Tomato Stall

ISLE OF WIGHT

Tomatoes (Cherry, Beef, Heirloom, Yellow Cherry, Piccolo)

The Isle of Wight provides superb growing conditions for tomatoes due to its rich, fertile soil and increased light levels compared with the rest of the UK. The Tomato Stall, founded in 2007 ensures all tomatoes are harvested fully developed, to provide our customers with full freshness and optimum quality. The Tomato Stall is an industry leading fully biodegradable site.

## Loddington Farm

KENT

Apples (Gala, Braeburn, Cox, Russet)

Our seasonal British apples and pears are grown at Loddington Farm in Maidstone. A low carbon footprint is high on the agenda, with energy harvested through wind and solar. Farming alongside nature and reducing chemical usage, encourages natural wildlife and provides health and nutritional benefits to consumers. By correcting the nutrient balance in their orchard, natural pests including aphids are reduced. This in turn, creates healthier trees with higher yields of top-quality fruit.





## Valefresco

EVESHAM

Leaf & Pak Choi

Valefresco is at the forefront of British horticultural innovation and utilise their award winning Hydroponic growing system. Hydroponic technology enhances efficiency, providing precise levels of water and nutrients to enhance plant growth and allows for year-round cropping. Valefresco avoid artificial light and harness the sun's energy in line with conventional growing techniques. This helps to keep input and energy costs to a minimum.



## PC Throrold's

LINCOLNSHIRE

Broccoli, Cauliflower, Cabbage  
(Sweetheart, Savoy), Brussel Sprouts

Across 3,000 acres of prime Lincolnshire farmland, brassica is grown in sandy soil conditions. Supply is traceable back to the field, providing our customers with the peace of mind that each vegetable can be traced from field to fork. A dedicated team of experts monitor soil health, disease control, and environmentally conscious innovation to maintain high quality produce.

## Naylor's

LINCOLNSHIRE

Cabbage (Red, White, Green,  
Savoy, Pinkstar), Potatoes

Family run Naylor's has been growing and perfecting high-quality crops for over 110 years, boasting a host of accreditations from LEAF to Red Tractor. This provides our customers with quality assurance and a consistent field to fork provenance story. Wheat is planted as part of the crop rotation harvest to feed the ground with nutrients it may have lost.



## E Park

CHESHIRE

Potatoes

Established in 1924, E. Park & Sons is one of the UK's few remaining family-owned potato growers and processors. Recent packaging reduction initiatives have proven successful with E Park removing 20 tonnes of plastic and 100 tonnes of cardboard per year from entering our supply chain.





## Westlands

WORCESTERSHIRE

Speciality Tomatoes, Leaves, Edible Flowers, Micro Leaf, Tender Leaf, Samphire, Sea Vegetables

With over 150 products and 80 years of expertise, Westlands' nurseries in the Vale of Evesham, bring market leading innovation and world-class produce to foodservice kitchens nationwide. Safeguarding our planet for future generations is high on the agenda. Water recycling is a top priority with rainwater collected from the roofs of the glasshouses, cleaned and recycled for the irrigation of crops.



## Bryan's Salads

LANCASHIRE

Salad Leaf

Bryan's are at the forefront of product development and work in partnership with multiple seed houses to gain the first access to new salad varieties. Crops are grown across 250 acres of fertile West Lancashire plain and are in peak season in the summer months. As part of their continuous environmental improvements program, Bryan's is exploring alternatives to single-use plastics in favour of reusable crates.

## Red Star Growers

WORCESTERSHIRE

Asparagus, Salad Onions, Tenderstem Broccoli

The Vale of Evesham provides an ideal microclimate, with light sandy soil and excellent drainage, for asparagus growth. Red Star use 'green manure' from rye crops to increase the organic matter in the soil and support crop growth. This in turn, creates optimal conditions for growing the best quality produce throughout the British season.



## AH Worth

LINCOLNSHIRE

Onions, Potatoes, Leeks, Sweetcorn

AH Worth is a market leader in innovative growing techniques. Early adopters in robotics, their investment brings technology and farming together, substantially improving their storage and grading facilities. The ability to peel, chop, and even pack multicomponent trays, set them apart from similar companies in the produce market. A custom-built anaerobic digester supplies 90% of the site's electricity, reduces wastage and lowers their carbon footprint.



Berry Gardens

KENT

Strawberries, Raspberries, Blackberries, Blueberries, Cranberries, Cherries, Plums

Alongside our berry supply partners Berry Gardens, we bring the freshest British berries direct from the grower to our chef's kitchens. Our recently co-branded sustainable packaging is made from 30% recycled Prevented Ocean Plastic™. This change alone removed the equivalent of over 200,000 plastic bottles from our oceans. Premium British berry variety, Driscoll, is exclusive to Sysco Speciality Group in foodservice.



New Forest Fruit

HAMPSHIRE

Strawberries, Raspberries

Utilising modern growing techniques from the New Forest National Park, New Forest Fruit have extended the harvest season from March until the end of November. Technological advancements to continually improve crop quality alongside a new fleet of electric vehicles assist in the reduction of their carbon and impact on the planet.



Hammond Produce

NOTTINGHAMSHIRE

Parsnips, Carrots, Beetroot, Potatoes, Squash, Leeks, Rhubarb, Savoy & Green Cabbage, Spring Greens, Kale

Hammond Produce is dedicated to sustainable agriculture and are passionate about producing healthy, great tasting, fresh food for future generations. They work closely with the local communities to engage and educate people with farming and food, through local charities, open evenings, food banks and schools to educate children and adults on the field to fork process.

*'British is best... by a country mile'*

Sun Salads

HAMPSHIRE

Watercress

Sun Salads grow their watercress in spring water which is naturally filtered through local chalk. The growth cycle from seed to harvest takes between 8 to 10 weeks depending on the time of year and the climate. British watercress has a 7-to-8-day shelf life after harvest if kept at fridge temperature. *'We take our environmental responsibilities very seriously and work with local councils, environment agencies and Red Tractor farming to ensure everything we do from an agricultural perspective has a minimal impact on the local area and watercourses.'*





## Green House Growers

WEST SUSSEX & NORWICH

Cucumber, Tomatoes (Round, Salad, Catering)

Green House Growers, established in 1977, has become known for pioneering sustainability and exceptional quality. Their team have over 200 years combined experience in growing some of the best produce in the UK. Crop productivity is enhanced up to 10 times by extending growing seasons using greenhouses. This saves up to 10 times more water than traditional farming, reducing the need for pesticides and resulting in healthier crops.



NEW  
SUPPLIER



## Leggates

LINCOLNSHIRE

Broccoli, Cabbage, Cauliflower, Kale, Cavolo Nero

Leggates specialise in prepared produce and has one of the most advanced and efficient brassica preparation facilities in the UK. They effectively grow larger-sized produce to maximise yields and drive efficiency. By extending crop rotation cycles more than the industry standard, soil conditions benefit in the long term. Recent investment in speciality preparation equipment has enhanced product quality and availability.





# Introducing our fresh fish & seafood suppliers



## Severn & Wye GLOUCESTERSHIRE

Smoked Salmon, Fresh Salmon, Pates, Pickled Mackerel, Smoked Tuna, Terrines, Herring

On the outskirts of the Forest of Dean, between two famous salmon rivers, Robert Cook founded the Severn & Wye Smokery, and since 1994, M&J Seafood has been working in close partnership to supply the finest smoked seafood. Severn & Wye promote 'zero waste to landfill' meaning every part of the fish is used, sold or recycled; nothing goes to waste. Their custom water filtration system removes waste and cleans the water before it is reused on-site and over 280 acres of local fields to aid crop growth.

## Brixham Market

DEVON

Daily Fresh Fish & Seafood

The world famous Brixham Market supply a wide array of superb quality fresh fish and seafood caught by British fishing vessels. Recent environmental advancements to improve the sustainability of the British fishing fleet include a new style of beam to significantly reduce bycatch and reduce drag. This will cut fuel consumption, carbon emissions and impact to the seabed, protecting the future of our seas and coastline. Projects to increase net size are ongoing, which could reduce by-catch by a further 50%.



## Houghton Springs Farm DEVON

Winterbourne Rainbow Trout, Arctic Char

Wild watercress at Houghton Springs provides a natural filtration system, adding nutrients and reducing algae from forming. Winterbourne's Arctic Char and Rainbow Trout are famed for their clean taste and premium quality. The fish is grown in specialised conditions providing an excellent, sustainable option for your menus.



## Blue Seafood Company DEVON

Fresh Handpicked Crab, Pasteurised Crab, Dressed Crab, Crab Claws, Pate

Blue Seafood Company has been trading closely with M&J Seafood since they opened in 2004. All crabs are caught using pots that are laid on the seabed in strings, reducing the impact to marine environment as much as possible. Blue Seafood supply recyclable packaging pots, lids and trays and are exploring innovation solutions to utilise the waste from crab shells and convert into packaging.



## Fowey Shellfish

CORNWALL

Mussels, Scallops

Fowey is the only mussel farm in the UK to use an organic cotton sock to hold mussels in place at the start of their growth cycle, reducing the need for plastic and preventing fibres entering the sea. Fowey's sustainable enhancement pipeline includes WWF certified electric hybrid boats to reduce pollution and their environmental impact.



## Colchester Oyster Fishery

ESSEX

Oysters

Colchester Oyster Fishery has a long-standing relationship with M&J Seafood and have been supplying oysters and shellfish to discerning customers for over 54 years. Their oysters live naturally on the mineral rich seabed rather than being grown in nets and cages. These fertile waters provide them with their distinctive flavour. Oysters are picked by hand at low tide and cleaned at the fishery with seawater to ensure they are in perfect condition.

NEW  
SUPPLIER

## Wansford Trout Farm

YORKSHIRE

Rainbow Trout

Wansford Trout is perfectly located close to the most northern chalk stream springs in Europe. This brings with it, high-quality crystal-clear waters with a constant temperature of 12 degrees, the perfect conditions for Wansford Trout to grow. Fishing methods produce no microplastics or by-catch, keeping the environmental and marine impact to a minimum.







## Introducing our **speciality ingredients suppliers**



### **TRUEfoods**

NORTH YORKSHIRE

*Stocks, Sauces*

TRUEfoods are renowned for high-quality ingredients and flavour consistency. All products are made using premium 100% British bones, pure filtered spring water and UK sourced vegetables. By using strictly natural ingredients and avoiding flavour enhancers or life extending ingredients, quality and consistency are maintained. Where possible, all packaging is recyclable and innovative developments are ongoing to use less plastic packaging.

### **Shipton Mill**

GLOUCESTERSHIRE

*Speciality Flours*

Shipton Mill grain has a well-earned reputation among professional and artisan bakers for flour that is unsurpassed in texture and flavour. The provenance of the product and the quality of the grain sourced from local farms in the Cotswolds are as important to Shipton Mill as the production method. By supporting and maintaining soil health, future generations can 'inherit a fertile earth'. This ethos extends to their removal of fertilisers and weed killers that are environmentally damaging.





## The Garlic Farm

ISLE OF WIGHT

Garlic Bulbs (Solent, Elephant, Smoked, Black, Local)

The Garlic Farm has been growing garlic on the Isle of Wight for over 60 years experimenting with different varieties on the Island and creating a wide range of garlic infused products. They are forward thinking with the planet and people in mind and use their environmentally regenerative methods to continuously evolve, with sustainability at the forefront.



## Gressingham Foods

SUFFOLK

Duck

All Gressingham ducks are reared on Red Tractor assured farms up and down the country, ensuring complete control of the duck's life cycle from farm to fork. Their unique flavour comes from a crossbreed of Peking Duck and Wild Mallard, resulting in a meaty succulent duck with more breast meat, less fat and a rich gamey flavour. Gressingham continuously monitor their environmental performance and look for ways to improve. Projects are in place to reduce raw material consumption, minimise waste to landfill, and improve packaging recycling.



## Hillfarm Oil

SUFFOLK

Rapeseed Oils, Mayonnaise, Honey

In 2004, family run Hillfarm became the first UK farm to grow, press and bottle their own cold pressed rapeseed oil in a state-of-the-art solar powered barn. They use only the very best seed varieties selected for their superior taste, golden colour and high nutritional value, which is protected by their distinctive dark bottle.

## Hodmedod's

SUFFOLK

Speciality Beans, Grains, Pulses

Hodmedod's source a range of top-quality ingredients from around the country, from chickpeas to more unusual varieties like Carlin peas. Founded by Nick, Josiah and William following the successful Great British Beans trial project to stimulate and assess demand for indigenous pulses. Hodmedod's work closely with farmers in Shropshire, Essex, Suffolk and Cambridgeshire. Their dedication to providing the highest quality produce is evident in their extensive awards including several Great Taste Awards.







## Introducing our **deli and bakery suppliers**

### **Ruby's Bakery**

WEST SUSSEX

Traybakes, Cakes, Biscuits

Three generations of Ruby's Bakery family provide over 60 years' foodservice baking experience. From hand-decorating to deliveries, quality control is ensured at every level. The bakery is SALSA certified and Ruby's uphold the highest food hygiene standards, supplying our customers with total confidence and peace of mind that they conform to the highest safety standards.



### **Love Handmade Cakes**

LEEDS

Cakes, Traybakes, Bespoke

Love Handmade Cakes have supplied Fresh Fayre and KFF since they were established in 2004, developing a strong working relationship and a bespoke offering for our customers menus. They pride themselves on making all products by hand and promoting British provenance, using the finest British ingredients.



## Peter's Yard

SHROPSHIRE

Sourdough Crackers

From crispbreads and crackers to flatbreads and sourdough bites, Peter's Yard bake in Shropshire using an original Swedish recipe. Crafted in small batches without shortcuts or artificial ingredients, Peter's Yard supply award-winning sourdough crackers with ethical, sustainable ingredients from British flour, oil and organic dairy therefore keeping food miles to a minimum.



## Lizzie's Food Factory

WEST SUSSEX

Cakes, Traybakes, Pies, Tarts

Liz & Trevor Judd founded Lizzie's Food Factory in 1988, with a history from four generations of baking family heritage. Carefully chosen ingredients help create the flavours in all the products including coeliac friendly options. Their expanding gluten free range is supplemented with an increasing range of vegan alternatives.



## Speciality Breads

KENT

Ciabatta, Ciabatta Rolls, Mini Multigrain Tin Loaves, Focaccia Rolls, Brioche Rolls, Original Scioche

Speciality Breads have removed all unnecessary allergens from their ingredients list and are both nut and sesame free. Raw ingredients are locally sourced with Red Tractor certification, including flour and rapeseed oil from local millers and farmers. These award-winning British ingredients are at the heart and soul of these artisan breads.

## Image on Food

SHROPSHIRE

Gingerbread, Bespoke

For over 10 years, Image on Food have worked with Fresh Fayre and KFF, producing seasonal, hand-decorated biscuits from Easter to Christmas. All ingredients are carefully sourced with full traceability ensuring consistent quality. Recent investment in solar panels has cut electricity consumption by 50%.





# Introducing our egg, meat and dairy suppliers



## Stonegate Farmers

WILTSHIRE

Eggs, Speciality Eggs

Stonegate own 10 UK farms and source from over 200 more. All eggs produced are free range, with their Clarence Court range offering traditional hen and speciality breeds, from Quail to Ostrich. Reusable storage trays travelling from farm to factory reduce the amount of packaging during transportation and storage. Innovation to substitute cardboard and pulp paper packaging for sustainable rye grass alternatives and ethical substitutes are in development trials.

## TS Bloor

LEICESTERSHIRE

Cooked Meats (Pork)

A newly built 25,000 square foot BRC approved facility, houses a dedicated team of highly skilled employees, blending traditional methods with modern technology to offer the highest quality pork products. All products are batch controlled and barcode scanned at every stage to ensure 100% traceability and product consistency.



## Yew Tree Dairy

LANCASHIRE

Milk, Cream

Established in 1904, Yew Tree Dairy work closely with over 350 Red Tractor assured farms within a 100-mile radius of their site and believe locality and low food mileage is important. They are committed to delivering fair prices for local farmers and excellent shelf-life for customers. Their in-house production facilities means fewer lorries on the road, helping to reduce their environmental impact.



## Hartley's Farm Foods

LANCASHIRE

Cooked Meats

Over 90 years ago in 1927, James Edward Hartley began his journey as a poultry farmer. Now, in their 3rd generation, Hartley's manufacture quality cooked meats for customers across the UK. All products are 100% meat and are available as whole joints, half joints, logs, sliced, diced or pulled. Their Red Tractor assured meats include ham, pork, silverside beef, chicken and turkey.







## Cheesemakers of Canterbury

CANTERBURY

Speciality Cheeses

In 2007, Cheesemakers of Canterbury was founded to produce local, natural cheeses from unpasteurised British Friesian cow's milk near Canterbury. Amongst their range includes several award-winning products from the prestigious World Cheese Awards.

## Jude's Ice Cream

HAMPSHIRE

Ice Cream

Since their establishment in 2002, Jude's have been awarded over 50 Great Taste Awards and are proudly Britain's first carbon negative ice creamery. A continued improvement programme aims to cut carbon emissions further from both operations and supply chain. Jude's are B Corp certified and prioritise people and planet over profit.



## High Weald Dairy

EAST SUSSEX

Speciality Cheeses

High Weald Dairy produce cheese from their organic dairy farm in Sussex. Fresh, organic milk is supplied by 250 British Friesian cows, sheep, and more recently Kentish goats from local farmland. Award-winning cheeses include gold, silver, and bronze at the International Cheese Awards. High Weald Dairy are certified by SALSA the Soil Association and Specialist Cheesemakers Association.

## Isle of Wight Cheese Co.

ISLE OF WIGHT

Locally Made Cheese  
(Gallybagger, Blue, Soft)

At the Isle of Wight Cheese co, ingredients couldn't get any more local with fresh milk collected twice a week just down the road from Crocker's Farm in Newport to turn into high-quality cheese. A herd of pedigree Holstein Friesian cows produce a beautiful balance of fat, protein and lactose; all vital ingredients for their multiple award-winning cheesemaking.







## Isle of Wight Ice Cream Co. ISLE OF WIGHT

Locally made ice cream using Isle of Wight milk and cream, sorbet, vegan, gluten free range

Isle of Wight Ice Cream use milk and cream from local cows to supply a range of nearly 30 flavours of ice cream, sorbet and vegan options. Keeping the local livestock working, has a positive effect on the landscape and helps the Isle of Wight remain an area of outstanding beauty.



## Calbourne Classics

ISLE OF WIGHT

Cakes, Cheesecake, Desserts, Clotted Cream Ice Cream, Sorbet

Calbourne Classics are the largest artisan cake and dessert producers on the Isle of Wight crafting, among others, their award-winning clotted cream ice cream which is still made using the same original secret recipe created by founder Jill over 30 years ago.



## Briddlesford Farm

ISLE OF WIGHT

Milk, Cream, Butter, Cheese

Briddlesford Farm, nestled in 280 acres of the countryside, have been producing a range of high-quality dairy products since their first Guernsey cows arrived in 1923. Their herd has expanded to 140 cows (all direct decedents) and in 2000, received pedigree status. They encourage farm visits from local schools to promote the safeguarding of our countryside for future generations.



## Introducing our drinks & condiments suppliers

### Harrogate Spring Water

NORTH YORKSHIRE

Spring Water, Fruit Drinks

In 2020, Harrogate Spring Water became the first business in North Yorkshire to become B corporation certified, meaning they take sustainability seriously. All bottles are made using 50% recycled UK PET plastic and all components are 100% recyclable. Raw materials and packaging are sourced within a 108-mile radius of the facility keeping Harrogate's carbon footprint low.



### Stokes Sauces

YORKSHIRE

Sauces, Chutneys, Condiments

Provenance is important to Stokes, so all products are made on site apart from Dijon. Only the best quality, seasonal ingredients are used in these award-winning sauces, with ingredients being British whenever quality allows. Stokes were the first business to use not only 100% recyclable plastic bottles, but the bottles are made from 100% recycled plastic too.

### Daymer Bay

CORNWALL

Juice Drinks, Lemonade

Established in 2010 and inspired by the North Cornish coastline, their aim has always been to produce the finest quality juice-based drinks in a pure & natural way. Being by the ocean, plastic waste reduction is paramount. As a result, their juices are in 100% recyclable and reusable glass bottles, with all products packed and distributed in Cornwall.



### Radnor Hills

WALES

Spring Water, Fruit Drinks

Natural spring water from the Welsh mountains filters through rock, arriving at the farm in its purest form. Radnor prioritise quality British ingredients such as British cherries, raspberries and mint in their fruit drinks which are all free from preservatives, to keep them as nature intended. Radnor are proudly a zero to landfill business, utilising and recycling all waste that is produced.





# Produce seasonality calendar

KEY

Availability – Good

Availability – Varying

Alliums	J	F	M	A	M	J	J	A	S	O	N	D
Leek												
Onion												
Spring Onion												
Apples & Pears	J	F	M	A	M	J	J	A	S	O	N	D
Apple Braeburn												
Apple Bramley												
Apple Cox												
Apple Gala												
Apple Russet												
Pears British												
Pears Conference												
Baby Vegetables	J	F	M	A	M	J	J	A	S	O	N	D
Beetroot												
Courgette												
Leek												
Berries	J	F	M	A	M	J	J	A	S	O	N	D
Blackberries												
Blueberries												
Raspberries												
Strawberries												
Brassicas	J	F	M	A	M	J	J	A	S	O	N	D
Broccoli												
Broccoli Tenderstem												
Broccoli Purple Sprouting												
Brussels Sprouts												
Cauliflower												
Pak Choi												



Exotic Vegetables	J	F	M	A	M	J	J	A	S	O	N	D
Asparagus Green												
Asparagus Purple												
Asparagus White												
Rhubarb Forced												
Rhubarb Outdoors												
Sugar Snap Peas												
Sweetcorn												
Potatoes	J	F	M	A	M	J	J	A	S	O	N	D
Jersey Royals												
Root Vegetables	J	F	M	A	M	J	J	A	S	O	N	D
Beetroot Candy												
Beetroot Golden												
Beetroot Red												
Squash	J	F	M	A	M	J	J	A	S	O	N	D
Courgettes												
Salad/Leaf	J	F	M	A	M	J	J	A	S	O	N	D
Cucumber												
Lettuce												
Peppers												
Spinach												
Tomato Beef												
Tomato Cherry												
Tomato Heirloom												
Tomato Piccolo												
Tomato Round												
Tomato Vine												
Stone Fruit	J	F	M	A	M	J	J	A	S	O	N	D
Cherries												
Plums												



# Fish & seafood seasonality calendar

**KEY**  
Availability – **Good**  
Availability – **Varying**

	J	F	M	A	M	J	J	A	S	O	N	D
Black Bream												
Brill												
Clams Manila												
Cockles												
Cod												
Coley												
Crab												
Cuttlefish												
Dover Sole												
Grey Mullet												
Gurnard												
Haddock												
Hake												
John Dory												
Langoustines												
Lemon Sole												
Lobster												
Mackerel												
Megrim												
Monkfish												
Mussels												
Oysters												
Plaice												
Pollack												
Ray												
Red Mullet												
Sardines												
Scallops												
Sea Bass Farmed												
Squid												
Rainbow Trout Farmed												
Trout Loch Farmed												
Torbay Sole												
Turbot												
Whiting												





# **Sysco** | Speciality Group

**fresh**direct™

**m&t**

**FRESH FAYRE**  
— Est. 1983 —

wild harvest

**kff**

**MEDINA**  
FOODSERVICE

The Sysco Speciality Group consists of Fresh Direct (UK) Limited (registered in England No: 03053702), Kent Frozen Foods Limited (registered in England No: 00723950) and Medina Quay Meat Limited (registered in England No: 00742962), each with their registered office at Enterprise House, Eureka Business Park, Ashford, Kent TN25 4AG