

The Digest

ALBION FINE FOODS

May 2026



Hello, we're Sophie (Manager) and Patrick (Team Leader) of the Albion Fine Foods Telesales Day Team including our Help Team.

This year marks two years of working together as a duo, leading and developing a team that plays a key role in supporting your day-to-day business. It's been an exciting journey, with plenty of change as we continue to adapt to growing demand across the industry.

Over the past couple of years, we've adopted new systems and ordering platforms to reduce manual input, minimise errors, and ultimately give us more time to focus on what matters most supporting our customers. Between us, we bring over 11 years of experience at Albion, building strong relationships across departments and working closely with our Customer Services Help team to investigate and resolve issues at their root.

Since relocating to Dartford, we've focused on building a collaborative, driven team that works hard to keep everything running smoothly behind the scenes.

What we enjoy most is interacting with our customers and the challenge of problem-solving, getting stuck in, and finding the right solutions quickly and effectively.

Our goal is simple: to continue reducing human error while improving efficiency and service every day. We're also excited about new systems and software that will further enhance your experience with us.

As the weather picks up and business gets busier, we're here to support you every step of the way.



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orders@albionff.co.uk

Pick 'N' Mix: Chef's Selection

A curated mix of kitchen essentials and menu-ready ingredients bringing together depth of flavour, versatility, and quality you can rely on.

Whether you're building dishes from the ground up or adding the finishing touch, this selection is designed to work across menus, cuisines, and service styles.

Essential Cuisine Miso Broth

A deeply savoury, umami-rich base that delivers consistency and depth in seconds. Ideal for broths, ramen, glazes, or as a foundation for sauces—bringing a clean, balanced miso flavour without the prep time.



Netherend Unsalted Butter (100 x 10g)

Portion-controlled and ready for service, this high-quality British butter offers clean flavour and excellent consistency. Perfect for front-of-house, breakfast service, or precise kitchen use.



Apple, Raisin & Cinnamon Bloomer (16 x 400g)

A gently spiced, fruit-forward loaf that delivers warmth and sweetness in every slice. Ideal for breakfast menus, toasted offerings, or as a base for elevated sandwiches and desserts.

Black Tahini

Bold, nutty, and slightly bittersweet, black tahini adds both flavour and visual impact. Use in dressings, dips, desserts, or as a striking finishing element on the plate.



Black Bee Summer Honey

Raw, unprocessed British honey with delicate floral notes and natural sweetness. A versatile ingredient for dressings, glazes, desserts, or pairing with cheese.

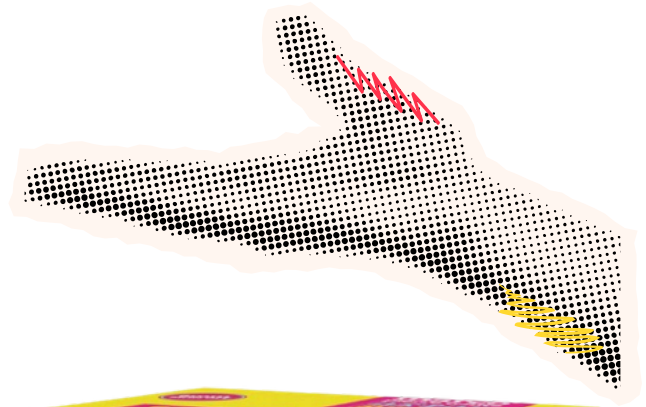


Classic Crunch, Modern Taste

Available now, the new Marco Pierre White Retro Fries bring a touch of classic chip-shop nostalgia to the modern professional kitchen. Crispy, golden, and irresistibly tasty, these fries are available in 6mm, 9mm, and 12mm skin-off cuts, making them perfect for any dish, side, or snack and a must-have for elevating your menu.

Developed with quality and consistency at its core, this range delivers the perfect balance of a crisp, golden exterior and a light, fluffy interior. Designed to perform under pressure, these chips offer excellent hold time, making them ideal for busy services, takeaways, and delivery menus.

Perfect for everything from traditional fish and chips to premium pub dishes and contemporary street food, the Retro Chips range offers you a reliable, high-quality option that doesn't compromise on taste or presentation.



SKU: CHIPSMPW6MM



SKU: CHIPSMPW9MM



SKU: CHIPSMPW9MMON



SKU: CHIPSMPW12MM

Celebrating South East Cheesemakers

We're proud to work with some of the South East's finest artisan cheesemakers, bringing exceptional, locally produced cheese into professional kitchens.

Our range includes outstanding cheese from Kingcott Dairy, Winterdale Cheesemakers, Cheesemakers of Canterbury, and Traditional Cheese Dairy, each known for their craftsmanship, quality milk, and distinctive regional character.

From soft, fresh styles to complex, matured cheeses, these producers offer depth, consistency, and provenance that can elevate any menu.

Winterdale Cheesemakers

Winterdale Cheesemakers' Winterdale Shaw is carefully matured to develop a rich, complex flavour—perfect for elevating any cheese board



Cheesemakers of Canterbury

Ranging from nutty, aged classics like Ancient Ashmore to the creamy Kelly's Goat, through to the indulgent Canterbury Cobble, Bowyer's Brie, and the Camembert-style Chaucer's.



Traditional Cheese Dairy

Traditional Cheese Dairy offers a rich range of Kent and Sussex cheeses, from the tangy Scrumpy Sussex and bold Lord of the Hundreds, to the floral Burwash Rose and classic Olde Sussex



Kingcott Dairy

Kingcott Dairy showcases award-winning blues, including the rich and creamy Kentish Blue and the bold, characterful Kingcott Blue



SKU: PORKPULLED500

Our Staff Top Pick

Name: Dan Clifton

Warehouse Operative - Goods In

Slow-cooked for rich flavour and fall-apart tenderness, this frozen pulled pork is a staff favourite for good reason. It heats up beautifully and works in everything from barbecue sandwiches to tacos, grain bowls, and loaded baked potatoes. Keeping a pack in the freezer means you're always a few minutes away from a seriously good meal.

Strawberry Season Has Arrived

The first British strawberries are landing in kitchens, bringing the sweetness, aroma, and quality that mark the start of the season. Straight from Hugh Lowe Farms in Mereworth, Kent, these berries offer exceptional freshness and consistency—exactly what you need to make the most of peak-season produce.

Use them simply with cream, build them into refined desserts, or balance them with savoury notes like herbs, cheeses, and a touch of acidity. Strawberries are versatile, flavourful, and perfect for putting creativity on the plate.

Hugh Lowe Farms, a fifth-generation family grower in the Garden of England, has over 125 years of heritage. Every morning, the fruit is hand-picked and packed on-site to ensure peak flavour. Only premium varieties make the cut, delivering consistent quality straight to kitchens, local outlets, retailers—and even millions of strawberries to Wimbledon each year.

With volumes rising and quality at its peak, now is the moment to plan dishes that let these outstanding local strawberries shine.



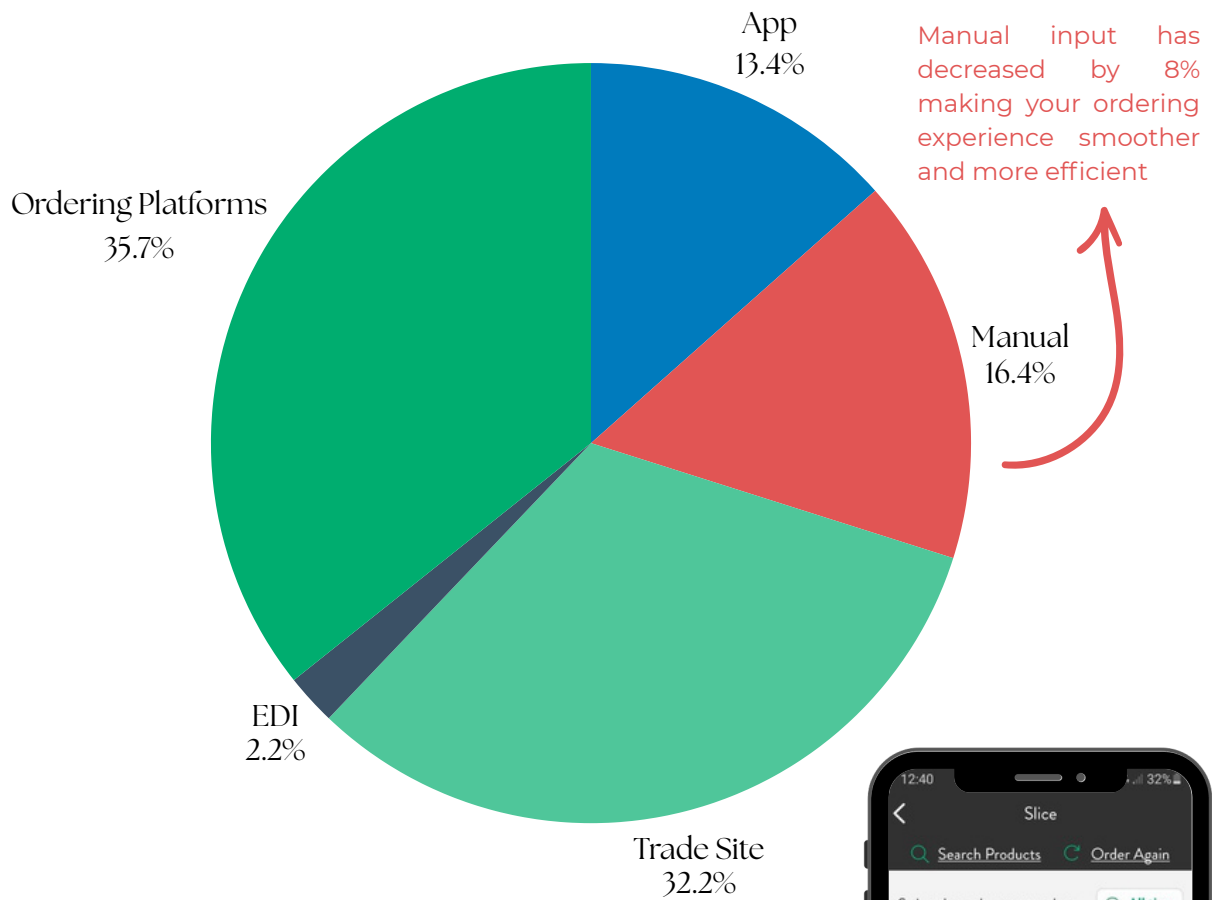
Search 'Kentish Strawberries' on our Website

Behind the Scenes

While much of your ordering is now automated, our telesales team is always working behind the scenes—monitoring, checking, and stepping in when it matters most.

This chart shows how customer orders were placed between 1st January 2026 and 31st March 2026. A growing percentage of orders are now processed through our integrated platforms including our App, our Website and other digital ordering systems, helping to significantly reduce manual input.

Compared to the same period in 2025, we've increased automated ordering by 30.7%, improving accuracy, efficiency, and speed of service. Our goal is to continue building on this progress.



DOWNLOAD OUR APP



Ordering via our app couldn't be easier, just swipe right!

