

ALBION FINE FOODS

The Digest

April 2026



My name is Simon Barnard, and I am the Production Manager at Albion Fine Foods. This year marks my 50th year in the catering trade, 46 of those spent as a chef before I hung up my whites and stepped into a production coat.

Looking back, it has been an incredible journey. I've had the privilege of working with truly exceptional customers the kind many chefs only dream of collaborating with.

A defining chapter of my career was the 11 years I spent working alongside Raymond Blanc. Being part of "Raymond's World" was a genuine eye-opener. The extraordinary ingredients, refined techniques and uncompromising standards reshaped how I viewed food and product development. It instilled in me a deep respect for quality, precision and creativity, values that continue to guide me every day.

Transitioning from the kitchen into production has been another rewarding chapter. Although the environment changed, the core principles remained the same: quality, consistency and pride in what we produce. My background as a chef gives me a clear understanding of what customers truly need, and that perspective underpins how we develop and deliver our products.

This July marks four years with Albion a milestone that has flown by. Our growth has been driven by listening to customers, identifying opportunities and investing in new machinery to enhance productivity and consistency.

None of this progress would be possible without our dedicated production team. Your hard work, professionalism and commitment are what make our success and our future possible. Thank you.

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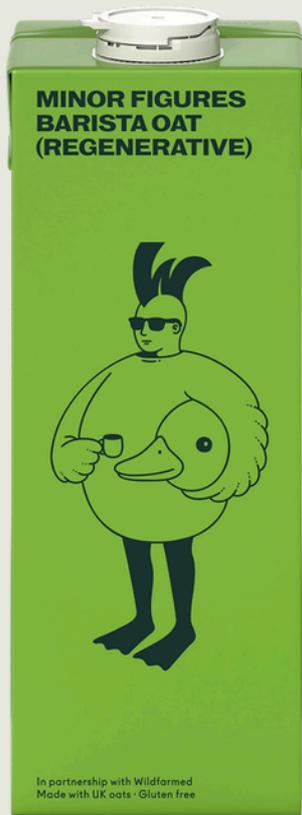


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Simon
Barnard

simon@albionff.co.uk





MINOR FIGURES



Take your espresso to the next level with Minor Figures Barista Oat (Regenerative)

Designed for coffee

- brings out the natural sweetness of espresso while delivering a smooth, full-bodied texture in every cup.

Made in partnership with Wildfarmed

- uses fully traceable oats regeneratively grown in the UK. Improved soil health, increased biodiversity, and reduces carbon and water pollution
- **Naturally gluten-free**
- **Fortified with vitamins and minerals**

We love it paired with sweet single-origin coffees or darker espresso blends, where it helps highlight and complement the coffee's sweeter notes.



SKU: BROCCOLIFR PURP



SKU: MUSHFRMOREL

Seasonal Heroes

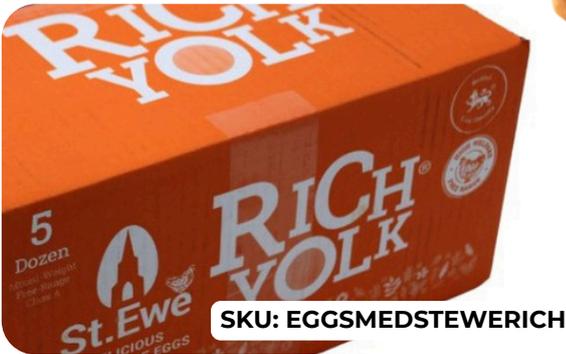
Two great seasonal ingredients to make the most of right now are purple sprouting broccoli and morel mushrooms.

Purple sprouting broccoli is sweeter and more delicate than standard broccoli, working well grilled, roasted or simply finished with butter and lemon.

Morels are a prized spring mushroom, known for their deep, earthy flavour and distinctive honeycomb texture – perfect in creamy sauces, risotto or alongside poultry and lamb.

Both have a short season, so now's the time to get them on the menu.

Spring! An Egg'cellent time of year



In professional kitchens, eggs aren't just an ingredient, they're a foundation. From breakfast service to baking, cocktails to fresh pasta, consistency and quality matter. Every scramble, custard, meringue or perfectly balanced mayo relies on eggs that perform under pressure.

That's why we supply a carefully selected range tailored to chefs, restaurants, cafés and bars. Our offering includes rich, free-range eggs from St. Ewe, known for their deep golden yolks and reliable quality, alongside dependable Kentish Brown eggs suited to busy breakfast and bakery production. For refined dishes and striking presentation, our quail eggs from local producer in Sussex add a premium touch to starters and small plates.

To support efficiency in high-volume kitchens, we also provide liquid whole egg, liquid yolk and liquid egg white reducing waste while ensuring consistency. Our pre-made poached eggs deliver perfectly shaped whites and runny centres, ready to plate during the busiest services. Quality, versatility and reliability supplied to support every service.



The Pork Portfolio

This week we're putting the spotlight on three versatile pork cuts that work brilliantly across a wide range of menus – pork loin, pork shoulder, and pork belly.

Pork Loin is a fantastic lean cut, ideal for roasting whole, portioning into steaks, or slicing for elegant dishes where you want a tender, delicate flavour.

Pork Shoulder is a true kitchen workhorse. With its rich marbling, it's perfect for slow roasting, braising, and pulling – delivering deep flavour and great yields for busy services.

Pork Belly continues to be a firm favourite on menus. Whether slow-cooked until meltingly tender, roasted for crispy crackling, or portioned for small plates and sharing dishes, it's a cut that offers both flavour and versatility.

With the warmer months approaching and menus evolving, these cuts offer plenty of opportunity to create comforting classics or seasonal specials.



SKU: PORKLOINBO, PORKSHOULDUK, PORKBELLYUK, PORKBELLY

Our Staff Top Pick



SKU: AVOCADODICED

Name: Lucy-Mae Donnelly
Brand and Content Lead

A kitchen essential that delivers on quality, consistency and zero waste. Our frozen avocado pieces are perfectly ripe, diced and ready to use. No prep, no guesswork.

Ideal for smashed avocado, salads, poke bowls, wraps or guacamole, they offer the same fresh taste and vibrant colour, with the added benefit of portion control and longer shelf life.

Reliable, convenient and versatile, a real freezer hero.



SUPPORTING
YMCA



We have supported the brilliant work YMCA do supporting young people for some time. This year, our MD, Toby and one his daughters, Anona, won bibs in the charity ballot to run the London Marathon in support of this great charity. If you know him, you'll know he isn't built for marathon running but nevertheless, training has been undertaken and some vices forfeit as April 26th approaches.

Anona is in her final year at Uni in Liverpool and has worked part-time for the business for a long-time, most recently helping out with the order process and customer service team.

YMCA does incredible work supporting young people who haven't always had the easiest start in life. They provide safe housing, guidance, friendship, mental and physical health support, and help young people build skills for work and independence.

Together they're hoping to raise over £4,000 for the YMCA. Both Toby and Anona recognise how lucky they've been to have stability and support of family around them and that this isn't everyone's reality. YMCA help create these foundations so young people have the chance to build a positive future.

If you'd like to support the cause (and help keep him moving past mile 20), please consider donating through his JustGiving page.



Some of the faces behind Albion

At Albion, we believe it's the people who make the difference. In this issue (and more to come), we'll be introducing some of the incredible team members who bring passion, precision, and personality to everything we do. From operations to customer support, we're proud to show you the people who help make Albion what it is.



Magda

Warehouse
Inbound Workflow Operative



Jason

Transport
Mechanic



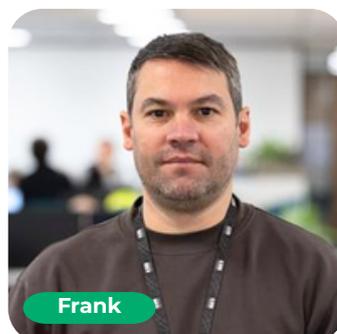
Misha

Butchery/Production
Production Operative



Stu

Transport
Driver



Frank

Digital Operations
I.T. Operations Lead

BANK HOLIDAY REMINDER - *Business as Usual*

With warmer weather on the way, we know Bank Holiday weekends can be a busy time in kitchens.

Just a quick heads-up that we will be delivering as normal across the Easter Bank Holiday weekend.

We often find that some customers assume we're closed and place larger orders earlier in the week. This can make certain delivery days extremely busy and put extra pressure on our vans.

If you need stock for the weekend, please order for your usual delivery days where possible. Spreading orders across the week helps us keep deliveries running smoothly and ensures everyone gets what they need.

Thanks as always for your support!

