

ALBION FINE FOODS

The Digest

April 2025



When we moved into our new home at Crossways in 2023 we set about filling much bigger shelves. My name's Peter Rigby and I'm Albion's Commercial Director. I'm part of a team of six buyers and planners and we work with a network of around 700 suppliers. We're almost as multinational as a team as our supplier base. Our experience helps us deal with the huge variety of issues we face; think Brexit, breakdowns, mislaid containers, poorly loaded trucks, COVID, a blocked Suez canal and plain old misunderstandings.

Our main aim is to keep availability as close to 100% as we can whilst also ensuring our pricing remains competitive.

Peter Rigby

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We love finding new products, learning about new ideas and flavours and introducing them to customers. We do view our suppliers as our partners and we do plan to keep on growing our business to benefit us all. Seeing small growers and producers develop with our help is inspiring. Dealing with big manufacturers is sometimes more intimidating but we stand our ground to ensure we, and you, get as good a deal as possible.

If there's something we don't stock that you think we should, please do let me know.



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SKU: COURG40DICED3



SKU: ONIONSREDPSLICE



ONIONWH40DICED3



SKU: COLESLAWRAINMIX



SKU: ONIONSWHSLICE



Our Staff Top Pick

Digital Operations Manager
- Kate Barrett

Our avocado's come from our next door neighbours, Mission Produce, who are the world's biggest avo specialists. One of most fascinating visits we've had, seeing how the whole process works.

We order 10 days ahead and the folks at Mission ripen each pallet for us to order. We pick pallets up direct from their warehouse to ours every day.

Kate's staff pick "I buy them from work as they are always perfectly ripe, unlike from the supermarkets!"



SKU: AVOCADOFRIPE

www.missionproduce.com

Grate Expectations

What do the cheeses Monterey Jack, Smoked Cheddar, Raclette, Oglesfield and Red Leicester have in common ? Apart from being delicious, they're all cheeses we grate for customers here at Crossways. With small production runs and no minimum orders, we're very flexible and love seeing these great cheeses appearing in more recipes.



SKU: CHICTHIGHMARBBQ



SKU: CHICTHIGHMARLEM



SKU: PESTOSUNDRED



SKU: PESTOPINENUT

Marinated Moments

There's definitely a hint of Spring, and dare we say it, Summer, coming from the prep team right now.

Two new pestos, a traditional Basil Pesto loaded with Pinenuts and a Red, Sundried Tomato Pesto, blended by the team here from fresh – just as you would in your kitchen

Making things even easier, we've taken our fresh lemon and basil marinade and our fresh Smokey BBQ marinade and tumbled them with chicken thighs before packing in 4kg trays.

What you get is the freshest of ingredients and flavours ready for you put straight on the grill (or BBQ) from the tray. No prep and a consistent flavour every time.

The Art of Burrata

Our Burrata comes in to us fresh every week, directly from the Dairy in Bari, Southern Italy. Keep an eye out over the summer for some wonderful new innovations from the Dairy, but in the meantime our traditional 100g and 125 burratas are always delicious.

Production is a fantastic blend of the traditional handmade and the best in advanced processing; the old and the new genuinely hand in hand.

Just a reminder too, all our burrata is vegetarian – something always worth checking!



SKU: BURRATAV100



SKU: BACONVEALSMKD



SKU: PARMHAVVEG



SKU: ENDUJAHALAL

Lots of the new products we add to our range come about as customers ask for a different version of something we already stock – if there is something you're looking for, just ask! Here's a few things we've added this month; can you work out what we were already stocking ?

True Foods Beef and Poultry Gravy,
Chilled Fresh Samphire 250g,
Vegetarian Parmesan Shavings 1kg,
Halal Charcuterie,
Gluten-Free Breakfast Sausages.



SKU: PASTRAMIPEPPER



SKU: GRAVYTRUEBEEF



SKU: SAMPHIRE250



SKU: GRAVYTRUEPOULTRY



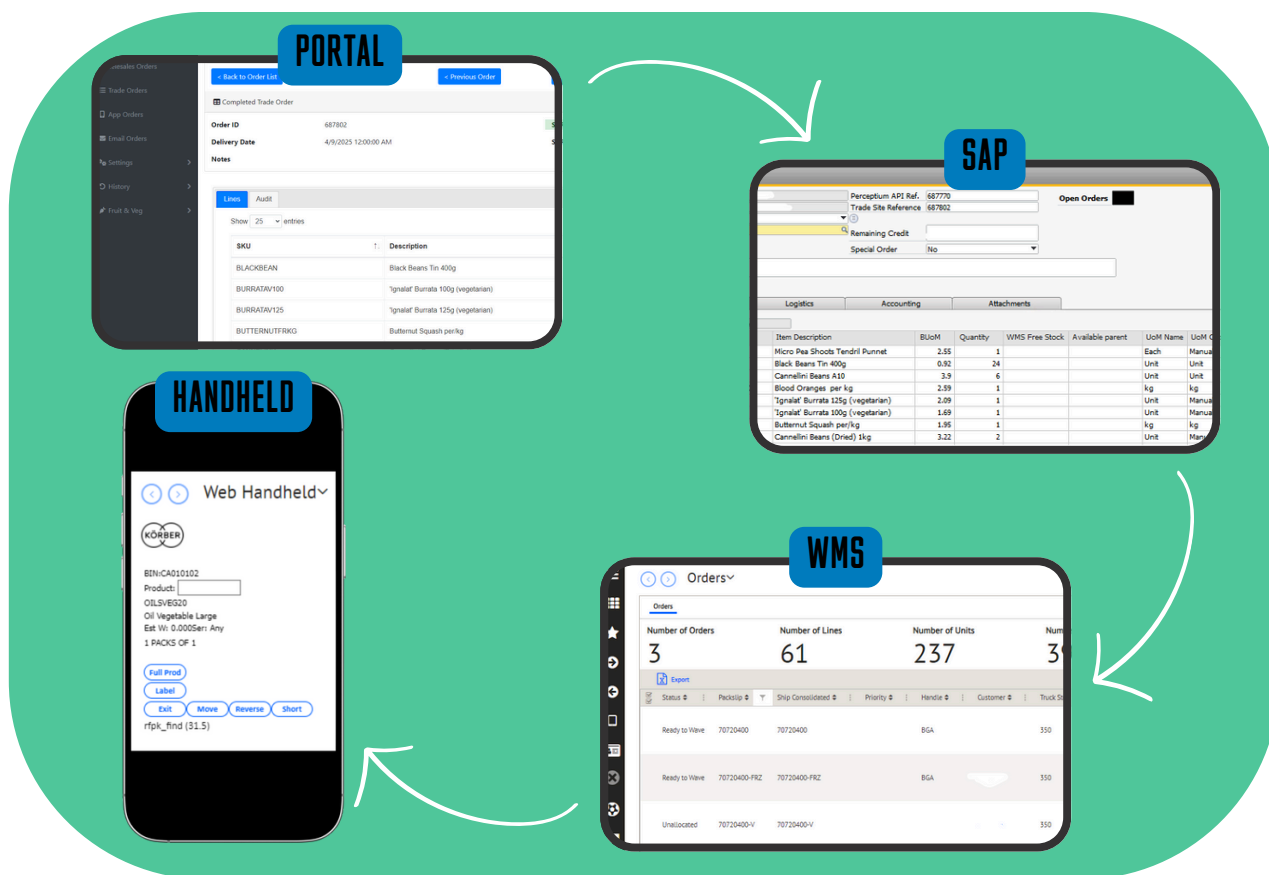
SKU: PEPPERONIBEEF



SKU: PANCETTABEEF



SKU: SAUSGFPREMBREAKUNI



Logical Insights

Ordering on our website or app means the stock level you see is coming straight from our warehouse. We also take orders from all the recognised industry platforms as well as over the phone, by email and on WhatsApp. Your orders pass through a piece of software we created which we call the Portal. Here it's checked for anything odd; dates, quantities, anything that looks out of the ordinary. Anything unusual is flagged for one of the team to check, then everything flows into our main SAP system and on to the warehouse.

Once your order hits the warehouse, our Warehouse Management System (WMS) splits the order up – frozen items are sent to the freezer team, fresh produce to the specialist pickers who handle fruit and veg, everything else to the main warehouse team. Any cheese cuts you've ordered are checked against what's on the shelf and if you have ordered something that needs cutting, the team in the Cave see it straight away.

Bulk items are sent to pickers gliding round the warehouse with mobile printers who label as they pick. Smaller items are picked in to

trays by a different team. The WMS knows what fits in each tray and allocates products to fill trays where possible. (Yes, we measured the height, length and width of all 5000+ products we sell).

As orders are picked, they're brought into our marshalling area where we start to lane them ready for loading. We start picking at 1pm and we carry on taking orders right up to the website/app cutoff at midnight. It's a real hive of activity throughout the warehouse all night and marshalling gets pretty full until the loading teams start at midnight. Picking usually finishes between 5am and 6am.

Like most warehouses (and kitchens), ours is a testament to teamwork. From the time we receive your order, however you send it, to the moment it's ready to load, we're constantly checking and rechecking to try to pick and pack exactly what you're expecting.

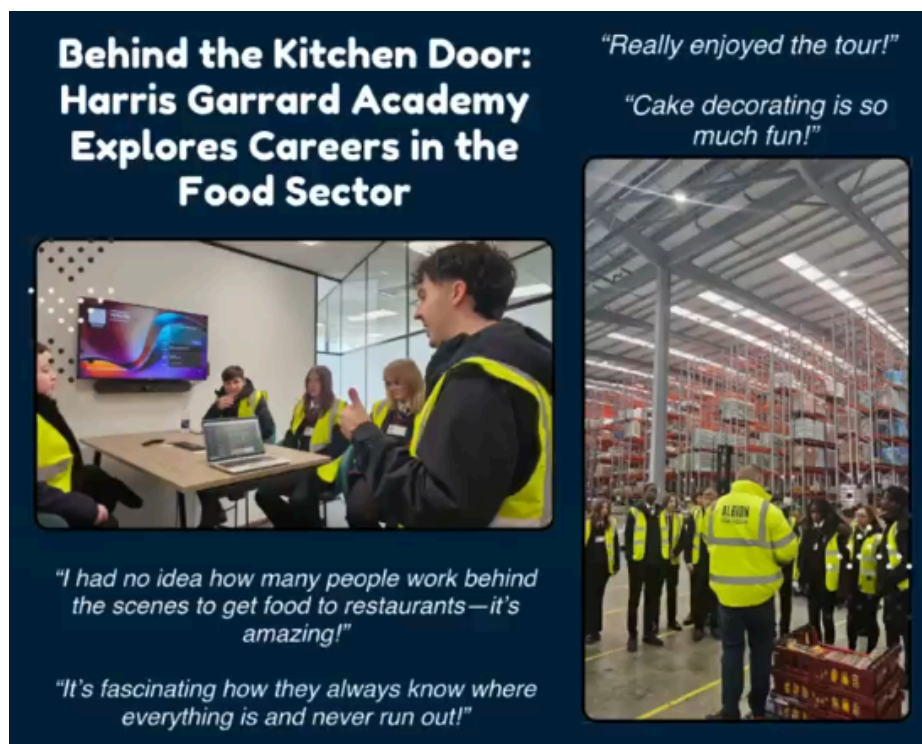
Inspiring a Future in Food Event

A huge thank you to everyone at Albion who generously shared their time and expertise with students from Harris Garrard Academy! Through our partnership with Vestey Holdings and Inspiring the Future, we welcomed Year 10 Food Tech students for an exciting behind-the-scenes experience in the food industry. During their visit to our site, students explored everything from forklifts and inventory management to hands-on sessions making pesto and burgers. They even stepped into the world of logistics by hopping on a delivery truck and connecting with our drivers, warehouse team, and apprentices in Butchery and HR. A delicious lunch and a fun cupcake decorating session rounded out the day.

This immersive experience wasn't just about showcasing jobs—it was about opening doors to career pathways students may never have considered. From logistics and culinary arts to supply chain management and HR, the visit highlighted the many opportunities within the food industry.

Thank you again to our fantastic team for making this such a memorable and inspiring day!

We have already been asked to host another school visit!



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