

ALBION FINE FOODS

The Digest

August 2026



Hello – I'm Heath, and I've joined the business as Head of Cheese & Dairy, with a focus on improving our range, quality and customer experience.

Albion Fine Foods has a long tradition of working with artisan cheesemakers. Our Managing Director and Sales Director were both cheesemakers in the nineties, and their understanding of the skill, quality and passion behind exceptional cheese is part of the DNA of this business.

Our Cheese Team does an outstanding job cutting, packing, and wrapping our award-winning range. One of my priorities is to improve our packaging, share best practice in cheese handling and help reduce waste.

Our vision is to give customers an elevated cheese experience by supplying exceptional products, handled with care and respect. That's the least we can do for the outstanding suppliers and cheeses we source from across the UK and Europe.

My background is in cheese wholesale and buying. I've visited dairies throughout the UK and Europe, building knowledge of how cheeses are made, matured and, most importantly, how they should taste. It's all about the flavour.

I'm currently working with our Production, Warehouse and Buying teams to review our pick-and-pack operation, strengthen supplier relationships, refine our range and identify cost-saving opportunities.

I'll also be working closely with our Sales Team to support customers with ranging, tastings, and training. Cheese & Dairy is currently a small part of the business, but our ambition is to grow steadily and make Albion Fine Foods synonymous with exceptional cheese.

Look out for exciting changes coming soon. If there's a cheese you love that we don't currently stock, please get in touch we'd love to hear from you.

DOWNLOAD OUR APP



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SKU: OWLIAPPRAS

Our Staff Top Pick

Name: Tilly Clifton

Finance - Accounts Administrator

Owlet's Apple & Raspberry Juice is simply stunning. It's refreshingly light but packed with real fruit flavour, striking the perfect balance between crisp apple and sweet, tangy raspberry.

What is loved most is how versatile it is. Brilliant on its own, gorgeous as a mixer, and honestly a fantastic addition to any drinks menu for guests who want something special without the alcohol.

Wild at Heart - Its Blackberry Season

There's something wonderfully nostalgic about blackberries and right now, they're at their absolute peak. August through to September marks prime blackberry season in the UK, when these deep, jewel-toned berries are plump, juicy and bursting with that distinctive sweet-tart flavour that's impossible to replicate at any other time of year.

Grown in the British countryside and harvested at their ripest, fresh blackberries bring a natural intensity to the plate that frozen or out-of-season alternatives simply can't match.

For chefs, the possibilities are endless. Fold them into a classic summer pudding, pair with dark chocolate for an indulgent dessert, or let them shine in a vibrant coulis or compote. They work beautifully alongside game and duck for a savoury twist, and are stunning in cocktails, mocktails and breakfast menus alike.



SKU: BLACKBERRIESFR

RaviOllie

Frozen fresh, gourmet ravioli

At RaviOllie, they keep things simple. Good quality, locally sourced ingredients, hand crafted by a team of professional pasta chefs, because in their opinion, that just tastes better. This is what filled pasta should taste like.

It all started with Ollie, whose passion for food and pasta in particular, led him through the doors of Michelin-starred kitchens. It was there that a lightbulb moment set everything in motion, inspiring him to launch a food stall and bring his vision to life.

Max and Ollie met at university, and with Max's background in sales, he was the natural choice to lead the charge in bringing RaviOllie's products to the food service world.

Eight years on, RaviOllie have built an enviable reputation supplying some of the UK's top hotels and hospitality businesses and growing from 150kg to an impressive 8.5 tonnes per month in just four years.

Now they're ready for the next step. Their ambition is clear to become the UK's leading filled pasta supplier, and they believe that the right partnerships will help them get there.



[Search 'RaviOllie' on our Website to see the full range.](#)



Opies

SINCE 1880

When it comes to presentation, the details matter and that's exactly where Opies loves to show off a little.

Opies Sliced Lemons and Oranges remain the dependable garnish for bars, restaurants and hotels looking to deliver perfect serves with zero fuss. Bright, neat and ready straight from the jar, they skip the chopping board entirely while keeping every drink looking crisp, sunny and delightfully well behaved.

With more than 180 years of quietly confident craft behind them, Opies knows how to treat fruit properly. Their citrus slices stay vivid and cheerful, delivering that 'just-cut' look and fresh flavour that somehow makes even a Tuesday afternoon feel celebratory.

And when a drink needs a touch of theatre, a tiny drumroll for Opies Stemmed Cherries make their entrance. Gloriously red, cheerfully retro and sitting proudly on their stems as though they've been waiting for their close-up all day, they add sweetness, shine and a dash of mischief to cocktails across the hospitality world.

Whether topping a gin and tonic, a signature cocktail or a sparkling soft drink, Opies Sliced Lemons, Oranges and Stemmed Cherries prove that the smallest details often make the biggest difference behind the bar.



SKU: CHERRMARA, CHERRMARANS ORANGESLICE, LEMONSLICE



SKU: PAKCHOIFR

Fresh, Crisp & Full of Potential

Pak Choi is one of those ingredients that quietly does everything well and this summer it deserves a starring role on your salad menu.

With its crisp, juicy stems and tender dark green leaves, Pak Choi brings a delicate, mildly peppery flavour that works beautifully raw in Asian-inspired salads. Shred it finely with sesame, ginger and a zingy soy dressing, pair it with mango and chilli for a vibrant summer bowl, or use the leaves whole as a fresh, elegant base.

The View from the Cave

Billy the Kid!!

As summer arrives, many of us naturally turn to lighter, fresher dishes.

This month, I thought I'd shine a spotlight on goat's cheese – a wonderfully versatile range that's perfect for summer salads and seasonal recipes.

Whether you're crumbling fresh Rosary goat's cheese over dressed leaves or grilling a Crottin de Chavignol, its light, tangy flavour is always a winner.

Beyond its great taste, goat's cheese also offers a range of nutritional benefits. Naturally rich in calcium and phosphorus, it helps support healthy bones, while providing protein and vitamins such as A and B12. Many people also find goat's cheese easier to digest than traditional cow's milk cheeses.

Better still, many goat's cheeses are naturally lower in calories than harder, aged cheeses, making them a delicious choice as part of a balanced diet.

Why not explore our range of British and European classics and discover a new favourite this summer?



REACHING NEW HEIGHTS FOR CHARITY!

We're incredibly proud to share that two of our amazing colleagues will be taking to the skies on 29th August in Headcorn, completing a charity skydive in support of Macmillan Cancer Support.

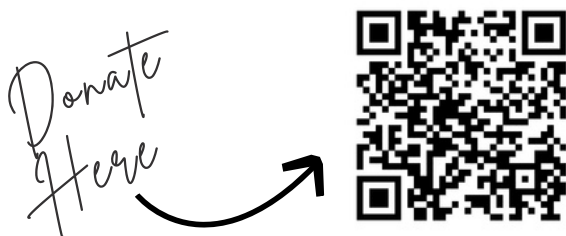
This is a cause that means so much to many of us. Across our teams, a number of employees have been affected by cancer, either personally or through loved ones, and Macmillan has been there every step of the way. From providing expert medical, emotional and financial support, to simply being a reassuring presence during incredibly difficult times, their work makes a genuine and lasting difference to people's lives.



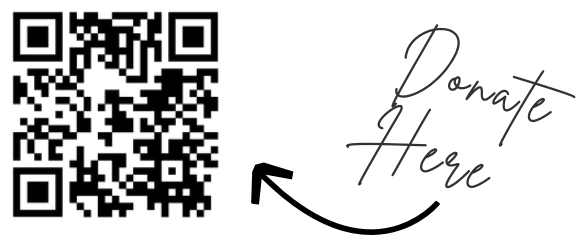
Our colleagues are taking on this challenge to give something back, and we'd love for you to join us in supporting them.

If you're able to, please consider making a donation, every contribution, no matter the size, will help Macmillan continue their vital work.

Abbey Jordan



Austen Baker



NO DELIVERIES SUNDAY

2ND AUGUST

AUGUST BANK HOLIDAY

*We are open
and delivering*



Aug 31st