

ALBION FINE FOODS

The Digest

August 2025



My name is Lee Deeble, and I am the Health, Safety & Facilities Manager here at Albion Fine Foods. My role isn't just about individual safety, it's about protecting everyone and everything within our workplace.

My passion for safety started years ago. In 1985, my father had what seemed like a minor accident, a slip on some oil. Unfortunately, it led to permanent injury and medical retirement at 45. Today, he lives full-time in a wheelchair and I see firsthand how something so preventable changed his life forever. That moment shaped my career.

Over the years, I've worked in safety roles across FMCG, transport and agriculture — with companies like Kent Frozen Foods, R Swain & Sons and Bardsley England. One thing remains constant: no two days are ever the same in health and safety.

Here at Albion, we face unique challenges, from regular equipment checks and fire safety systems to making sure facilities, signage and procedures meet legal standards.

Safety footwear compliance, particularly among Drivers and Warehouse staff is one cultural shift we're still working on. But progress is being made, and the protection it offers is no small thing.

Our accident rate is lower than the national average, which is great, but we're aiming for even better. New improvements like warehouse pathways, better yard space, additional signage and anti-slip measures in vehicles are just the beginning.

Our first Health & Safety Committee has already met and is driving real change. Remember: safety is everyone's responsibility. If you see something, report it. If you have ideas, share them. I'm always happy to chat. If you'd like to see what we're doing here, feel free to reach out to your account manager for a visit.

Stay safe,

Lee Deeble

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AUGUST BANK HOLIDAY

*We are open
and delivering*



Aug 25th



DOWNLOAD OUR APP

*Scan Me
& Download*

The Bitter Beauty of Late Summer



SKU: RADICCIOFRROU

Looking to add a pop of colour and a bold bite to your summer meals? August is a great time to enjoy radicchio, a leafy vegetable known for its deep burgundy leaves and pleasantly bitter flavour. A member of the chicory family, radicchio holds up well to heat, making it perfect for grilling or roasting. It also adds depth to salads, especially when paired with sweeter ingredients like peaches, balsamic glaze, or honeyed nuts. Whether tossed raw or cooked to mellow its bitterness, radicchio brings both beauty and complexity to the plate.

Here's a great addition to our dairy range.

Designed for hospitality settings, Delamere Dairy's mini milk bottles are perfect for hotel room trays and anywhere you would serve milk to guests.

Reduce your plastic waste with these fully-recyclable glass bottles with re-closable aluminium lids and save time instead of serving milk on request.

The milk is semi-skimmed cows' milk and can be used in hot drinks and on cereal, each bottle provides 3-4 servings. The product is long-life and can be stored and served at room temperature.



Case Size: 24x97ml
SKU: MILKMINIDELAM

SKU: WATERBCAN330ST



SKU: WATERBCAN330SP

BELU

NEW to the Belu Range and ours - Ideal for grab and go in cafes, hotel minibars and more. **Belu cans are stackable**, lightweight, strong and compact



We work very closely with the folks at LJ Betts, our local salad growers. A great range of leaves and heads from a longstanding family business growing less than 20 miles from us here at Dartford.

Food miles are kept to an absolute minimum as our empty lorries pick up from the farm on their way back to base **6 days a week** so we're delivering the very freshest produce every single day.

Bagged mixed leaves, rocket and spinach in both small and large bags as well as Iceberg, Little Gem and Cos mean there's something here for every situation.

In the Winter, the range is fulfilled by the same produce sourced and shipped directly from Spanish farms but LJ Betts have done great work extending the UK season so we have local produce available for as much of the year as possible.

SKU: SALADLMIX500



SKU: SPINACHBAG



SKU: LETTUCEICE



SKU: ROCKETBAG



SKU: LETTUCEGEM



SKU: SPINACHBABY500



SKU: LETTUCECOS



SKU: SALADLEAFMIX



Foie Good: The Foie Gras Alternative

SKU: FOIEGRASETHICFZ



WHAT MATTERS TO YOU, MATTERS TO THEM:

FoieGood loacted in Spain was born with the commitment to ensure the highest standards of animal welfare for their ducks and to obtain fatty livers thanks to special feeding. They take great pride in producing more environmentally sustainable products. Their ducks receive excellent care. They rear them outdoors, with space to roam freely and access to open water. They are allowed to grow slowly and they never use cages or force-feeding methods. Their animals eat a natural and vegetable diet consisting of at least 70% cereals.

SKU: DUCKCONFITZ



TRADITIONAL
FREE RANGE



CAGE FREE



NO FORCE
FEEDING

NEW!! to the Production Line

We're always on the lookout for ingredients that bring new life to the kitchen — and this latest batch is full of flavour, nutrition and creative potential.

✨ **Green Pea Flour** – Naturally gluten-free with a mild, earthy flavor, this vibrant flour is perfect for everything from pasta dough to pancakes. Plus, it's packed with plant-based protein.

✨ **Ground Golden Linseed** – A subtle nutty addition to baking mixes, smoothies and porridge. It's an easy way to boost omega-3s and fibre without compromising on taste.

🔥 **New Dried Chillies** – From smoky and sweet to fiery and bold, our expanded chilli range offers depth and complexity for every kind of heat-seeker.

♥ **Black Chickpeas (Kala Chana)** – Hearty, rich in flavour and full of texture, these little powerhouses are ideal for slow-cooked curries, salads or roasting for a crunchy snack.

These ingredients are now in production and ready to inspire — whether you're innovating in the kitchen or adding something new to your shelves.



SKU: CHILLIARBOLWHOLE



SKU: CHICKPEABL



SKU: FLOUGREENPEA



SKU: LINSEEDGR

Our Staff Top Pick

Angel Drandev -
QA Technical Manager

SKU: OLIVENOCET

If you're an olive lover this one's for you. The Nocellara olive, grown in the sun-soaked groves of Sicily is a true standout for its vivid green colour, firm texture and smooth, buttery flavour. We love them stone-in – not just because it's more traditional but because it helps preserve that incredible freshness and depth of taste.

Whether you're building a mezze board, garnishing a cocktail or just snacking straight from the jar (no judgement), these olives bring a little taste of Italy to any moment. Once you try them you'll understand why they're a staff favourite.



A Delight-ful Addition

This is a real family affair as Cottage Delight are, like Albion, part of the Vestey Group.

A fifty year old business, there is so much knowledge and skill in the team at Cottage Delight and it's great that we have been able to add a range of their jars of jams, pickles and sauces to the Albion offer.

Available to order by the jar or by the case, fantastic quality products produced in small batches in traditional ways. Real fruit, real vegetables and tried and tested recipes, this is a great addition to the shelves here at Dartford.

You can search the 'Cottage Delight' range we stock on the Albion Fine Foods Website!

Creating New Traditions

What a day to remember!

This July, we opened our doors — and our hearts — for the Albion Fine Foods Family Fun Day and it was an incredible success! From laughter-filled games to th