

The Digest

ALBION FINE FOODS

December 2025



Christmas is a defining time for the Hospitality industry. As venues decorate their spaces, finalise festive menus and prepare for a surge in seasonal bookings, restaurants, cafés, delis and hotels rely on their suppliers more than ever. Every detail matters, and suppliers play a critical role in ensuring kitchens, front-of-house teams and service operations are fully supported during the busiest weeks of the year.

At Albion Fine Foods, preparations for peak trading begin long before the festive season. Our procurement team expands our range with an additional 100+ product lines, giving our customers everything they need to build exceptional festive menus and meet increased guest demand.

As Christmas approaches, our Warehouse and Transport teams manage a significant uplift in activity—something we take great pride in. Our delivery rounds accommodate up to 60 additional tonnes of stock each day, supported by our standard driver structure and additional routes

created for high-demand areas. We strive to ensure our customers receive the reliability and consistency they depend on at this crucial time.

To keep Christmas kitchens fully stocked, we supply substantial volumes of seasonal essentials, including over 400,000 pigs in blankets, thousands of mince pies and Christmas puddings and a staggering amount of British and Continental Artisan Cheese. We encourage customers to pre-order or contact us early for special requirements or larger deliveries; as with menu planning, preparation is key to a smooth, successful service.

At the same time, we maintain our no minimum order value, midnight cut-off and regular consistent routing, delivering every day, including Sundays up to Christmas itself.

Wishing you all a productive, successful and enjoyable festive period.

Richard Payne

richard.payne@albionff.co.uk

Non-Delivery Days:

Christmas Day - 25th December 2025

Boxing Day - 26th December 2025

New Year's Day - 1st January 2026

Delivering as usual every other day (Including Sundays)

You can still place your orders via our website and app!





Wet-Prepping for Christmas

With Christmas fast approaching, we thought it was time to revisit Simon and the team in wet-prep. The team has grown this year alongside our range, and we've invested in lots of new machinery to help with increasing demand and to keep costs competitive.

You'll see lots of new lines on our website and in the app, from laterally sliced aubergines to peeled and diced butternut squash, with more labour-saving ideas being produced by the week.

Quality and consistency are key here, with a whole new and expanded sanitisation area helping to ease the bottleneck in prepping produce as it comes into production. Keep an eye out for lots more to come in 2026 — exciting times ahead.





From humble beginnings in a kitchen to a UK-wide movement, Daily Dose started when the founder, George, swapped soft drinks for **cold-pressed juice** and felt better than ever. What shocked him most was how much perfectly good fruit and veg was being discarded by supermarkets for being “wonky.” So he set up in his mum’s kitchen and began giving that produce a second life. Daily Dose was born from real ingredients, rescued fruit and a simple idea, great juice should taste fresh and do some good along the way

THE WHOLE TRUTH IS SQUEEZED INTO EVERY BOTTLE

From orchard to bottle, Daily Dose is all about keeping it real; sustainable practices, wonky fruit, top-notch quality and full-on transparency.

No secrets, no fluff - just the whole truth, squeezed into every bottle.

JUICE, THE WHOLE JUICE AND NOTHING BUT THE JUICE

No fillers, no fake promises - just the bold, raw power of nature in every drop.

Cold Pressed Whole Fruit & Veg

- Locking in freshness and nutrients for maximum flavour.

Sustainably Sourced

- Rescued wonky fruit and veggies which would otherwise go to waste.

British Farm First

- Supporting local and reducing food miles.

Nothing Wasted

- Peel, pulp and all - used not only to fuel bodies but also their factories.





Maître André's Flake It 'Til You Make It

Ready-to-roll puff and shortcrust pastry from Maître André are among our best-selling ingredients. Expertly laminated, chilled not frozen and perfectly rolled for immediate use. All three products are made with top-quality ingredients the range also includes a delicious vegan option made with margarine.

SKU: PUFF4, PUFF4ROLLMARG, SHORT4



SKU: HOTCHOCVGOLD



SKU: HOTCHOCVRUBY

SINCE  1828
VAN HOUTEN
PROFESSIONAL™

Indulge in the ultimate hot chocolate experience with our luxurious Van Houten range now available in four decadent varieties: Ruby, Dark, White, and Gold.

Each blend is crafted with real chocolate for a smooth, velvety texture and unforgettable taste



SKU: HOTCHOCVWHITE



SKU: HOTCHOVDARK

It has always been Van Houten's dream to make the rich taste of cocoa and chocolate accessible to people all-around the world.

Since 1828, Van Houten's pioneering spirit has revolutionised the cocoa and chocolate world. Our legacy continues today through Van Houten Professional's range of ingredients for artisans and chefs, enabling you to sign off your masterpiece with superior taste and quality.

Our Staff Top Pick

Name: Sinead O'Shea
Finance Manager

If you're looking to take your burgers from "good" to "can I have another?", this is the sauce for you. Our team can't get enough of Cottage Delight's Gourmet Burger Sauce. Its smooth texture and bold, tangy flavour make it the perfect finishing touch. Try it on burgers, loaded fries, sandwiches, or even as a dip. The options are endless...



SKU: SAUCECDBURGER



Melt, Create, Enjoy: Callebaut Callets

This month we're shining a spotlight on a truly iconic brand: Callebaut, the Belgian chocolate trusted by pastry chefs and chocolatiers worldwide. We're proud to stock all four of their signature callet varieties: White, Milk, Dark, and Ruby.

Each callet is expertly crafted for easy melting and flawless texture, making them ideal for tempering, baking, dipping, decorating, and creating stunning desserts. The White callets offer a creamy, vanilla-kissed sweetness; the Milk callets bring a smooth, comforting cocoa richness; the Dark callets provide deep, intense flavour with a perfect balance of bitterness; and the unique Ruby callets add a naturally pink hue and vibrant berry notes that elevate any creation.

For anyone who loves experimenting in the kitchen or wants reliable results with premium ingredients, Callebaut is a game changer.

Search the full range on our Website by searching: Callebaut



Thank You for an Incredible Year

As we wrap up another busy and fulfilling year at Albion Fine Foods, we want to extend our heartfelt thanks to you, our amazing customers. Your support, partnership and passion for great food have driven us forward every single day.

We're proud of what we've achieved together this year, and we're excited for everything the next one will bring. We have several new projects underway aimed at enhancing our service, expanding our range and making your experience with us even better.

From all of us at Albion Fine Foods, thank you and here's to a delicious year ahead!



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ACCOUNTS PORTAL**



*The Quick
Way to Pay*

Delivery Updates

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