

# ALBION FINE FOODS

# The Digest

June 2026



Hi, I'm Gary, Night Operations Manager at Albion Fine Foods.

My journey at Albion started in the early days as a warehouse operative. I came with previous experience in managing staff, which helped with my progression to where I am today but I've also had a great deal of support along the way, learning from some truly knowledgeable people. I feel fortunate to have worked alongside such an experienced and versatile team.

My team is responsible for a large portion of the order picking and vehicle loading, ensuring everything is ready for scheduled departure times. With over 75 tonnes of product to load most nights, the team does a fantastic job night after night.

When we outgrew our Tonbridge site and made the move to Dartford, the Albion team rose brilliantly to the challenge. Staff across all

departments went above and beyond, putting in extra hours and supporting one another to maintain our service levels throughout the transition. Alongside the move, we also had a new warehouse management system, order processing platform and delivery system to get to grips with. There were challenges in the early stages, but we are now seeing the real benefits including improved efficiency, better accuracy and a stronger foundation to build on.

We are currently restructuring the night management team, which will support staff development, training and further improvements to how we operate and position us well for the company's continued growth.

I'm looking forward to another successful year with Albion.

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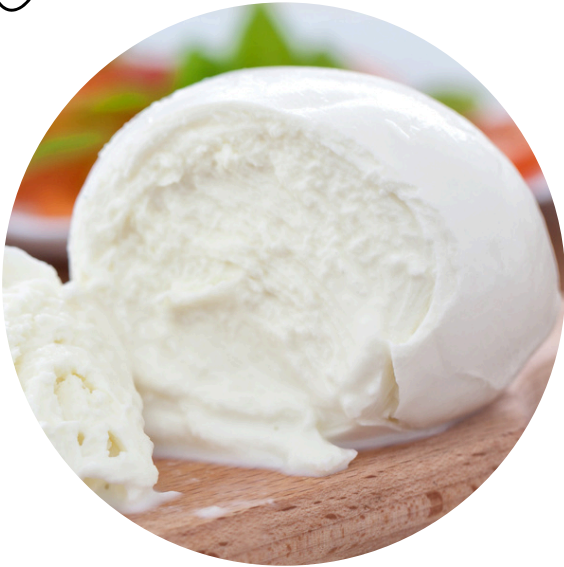
Gary Payne

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## Our Staff Top Pick



Name: Frank Vorstenburg  
IT Operations Lead

SKU: MOZZ100

Soft, milky and made for summer, this month's staff pick is our Cow's Milk Mozzarella, and it's an easy one to love.

Light, creamy and refreshingly simple, Cow's Milk Mozzarella is the perfect partner to the season's best produce. Think vibrant Caprese salads, fresh basil and heritage tomato combinations, or torn generously over grilled vegetables for a clean, elegant finish.

What makes Cow's Milk Mozzarella so special is its delicate, milky flavour and that gorgeous soft texture.

## Proudly Local — Kentish Asparagus Is In Season

There's nothing quite like British asparagus season, and Kent grows some of the very best. Thriving in the county's rich, well-drained soils and harvested by hand from April through June, Kentish asparagus is a true seasonal gem — tender, sweet and packed with flavour.

For chefs, it's a gift. Grill it, roast it, shave it raw into a salad or pair it with hollandaise, cured meats or a perfectly poached egg — it earns its place on any menu.

Local, seasonal and at its absolute peak right now. Don't miss it.



SKU: ASPARFRKENT

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# The Heirloom of Summer

SKU: TOMATOTHERITAGE3

*Heritage  
Tomatoes*



Not all tomatoes are created equal. Heritage tomatoes are the real deal — grown from ancient, open-pollinated varieties that prioritise flavour over uniformity, delivering something supermarkets simply can't replicate.

From the deep, earthy richness of a Black Krim to the sweet burst of a Tigerella or the jewel-like beauty of a Green Zebra, every variety brings something unique to the plate. Irregular in shape, extraordinary in taste.

At their peak through summer, heritage tomatoes are a chef's best friend — stunning on a sharing board, sliced simply with good oil, or anchoring a standout seasonal dish.

Ugly never tasted so good.

# *Jude's*

This summer, Jude's have teamed up with Guinness to create something a little unexpected: Chocolate Guinness Cake ice cream. Inspired by the much-loved classic, it's a rich, indulgent flavour that brings together two iconic favourites in a completely new way.

Crafted in Hampshire in small batches using fresh cream, this is Jude's ice cream at its best, smooth, creamy and full of flavour. They've taken the deep, chocolatey notes of Guinness and reimagined them as a scoop...a rich chocolate ice cream, subtly infused with Guinness, folded with soft, chewy pieces of chocolate cake.



# New Kid On The ( Cheese ) Block

In our May newsletter, we explained the long heritage Albion have with cheesemakers, especially in the Kent and Sussex area.

Please allow me to introduce myself – I'm Heath Blackford and I am delighted to have joined the Albion Fine Foods team in a new role, that of Head of Cheese & Dairy.

I have spent 35 + years in the Cheese and Fine Food industry in a wide ranging number of roles. During this time I've had the privilege of judging at The World Cheese Awards, The International Cheese and Dairy Awards, The British Cheese awards and The Great Taste Awards.

My remit is simple: to bring our exceptional cheese range to life for our customers. From helping you refine your selection, to delivering engaging training sessions and detailed tasting notes, to offering practical, reliable supply solutions and to shout about the award - winning range we stock

Our dedicated Sales team are all about customer service and I will be joining them in curating a bespoke range for our cheese loving customers, existing and new alike.

So, whether you are looking to craft an artisan cheese board, introduce a range of simple and delicious summer cheese like our award winning Burrata, to labour saving with high-quality pre-cut wedges and slices - we will strive to find the right range for your offer.

Do feel free to get in touch with me directly – I'd love to talk all things cheese with you.



*Heath Blackford*

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# New!

## to the Production Line

We're excited to introduce five new additions to our own-produced range, produced right here by our own team, with every recipe developed to deliver on flavour, consistency and quality.

First up, our Chilli & Lime Salt. A punchy, zesty seasoning that lifts everything from grilled fish to the rim of a cocktail glass. Perfect for chefs who want big flavour with minimal effort.

Our BBQ Marinade brings deep, smoky richness to any cut of meat or vegetable, while our vibrant Chimichurri delivers that fresh, herby kick that's taken menus by storm.

For something classic and done properly, our Tartare Sauce is cool, creamy and full of flavour — ideal for fish dishes, sharing platters and beyond. And rounding out the lineup, our Lemon & Basil Marinade offers a bright, aromatic finish that works beautifully across poultry, seafood and salads alike.

Five new reasons to keep it in-house yours to explore today.



**SKU'S: SALTCHILLILIME , MARI BBQ , CHIMICHURRI , TARTARESC , MARILEMONBAS**



SUPPORTING  
YMCA

# RUNNING ON TEAM SPIRIT – TOBY & ANONA CONQUER THE LONDON MARATHON!

A huge congratulations to Toby and his daughter Anona who took on the iconic London Marathon Sunday 26<sup>th</sup> April and absolutely smashed it!

Taking on 26.2 miles through the streets of London is no small feat, and we couldn't be prouder of them both

Whether you cheered them on or followed from afar, their achievement is a reminder of what passion and determination can accomplish. From all of us here well done, you two. Incredible effort!

