ALBION FINE FOODS The Digest June 2025



It's been a busy and exciting year at Albion. We've launched our brand-new app — and a big shoutout to Lucy B for all her hard work in making it happen. The app is designed to make your life easier, letting you place orders right up until midnight, check live stock availability, track deliveries, and view invoices — all in one place.

We are highlighting seasonal produce and you can find products you don't know we have. Right now, you'll find burrata, some brilliant goat's cheeses, heritage tomatoes, Jersey Royals, fresh herbs, and a few standout mustards and finishing oils.

We've added over 700 new items this year, including cheeses, dressings and marinades from our prep kitchen, tinned clams, ice creams and sorbets, Dalston canned soft drinks, Marlish waters, and TeaPigs teas

DOWNLOAD OUR APP

Scan Mile 2. Nownload



If you ever need help, our **Help Desk** is open seven days a week. Whether it's a delivery issue or a quick question, just drop us a **WhatsApp** on **07719 315 779** or email <u>help@albionff.co.uk</u>. Tracey and the team are on hand to get things sorted quickly.

Keep an eye out for some exciting new super-premium products coming soon. If you'd like early access and free samples, please **WhatsApp** our **HelpDesk** on **07719 315 779**, quoting 'PREMIUM', your name, account code, and email address.

Richard Mercer <u>ichard@a</u>lbionff.co.uk

Having on going issue's, Need some help. Contact our Team:

help@albionff.co.ul

Me & enve

We love the variety of fresh produce in our fridges and being delivered to our customers every day. Alongside the weird and wonderful from our British, French, and Italian suppliers, spare a thought for the staples. At this time of year, many of these wonderful products lend themselves perfectly to the BBQ and grill. There's something irresistible about the rich, smoky flavours of seasonal charred vegetables. The robust textures of peppers, aubergines, and courgettes make them ideal for grilling, and they pair beautifully with our seasonal heritage tomatoes. Prices are always favourable while supply is plentiful—great for your GP too. And with the volume we sell at this time of year, we have fresh stock arriving daily.



SKU: AUBERGINEFR



SKU: PEPPERSYELL1



SKU: PEPPERSRED1



SKU: TOMATOHERITAGE3



SKU: COURGETTEYELL



SKU: PEPPERSGR1

When we built our new site here at Crossways, we made sure to include state-of-the-art meat fridges that run slightly colder than our main store units—ideal for keeping our meats in peak condition. We also created a large, fully equipped butchery area, giving us the space and tools to cut, portion, and prepare meats exactly the way you like them.

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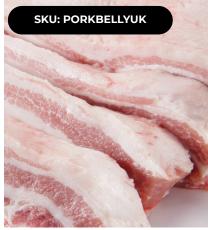
We're rolling out our full butchery range in stages, and there's plenty to look forward to. You might already know we offer a wide selection of high-quality standard cuts—but that's just the beginning.

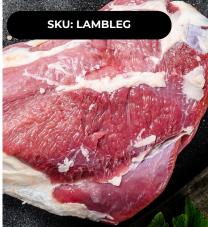
Keep an eye out as we expand our offering throughout the year. We're working closely with trusted farms and producers, ensuring full traceability and transparency—so you can learn the story behind every product on our shelves.













NEW-MEAT, MADE FROM PLANTS

Redefine Meat is one of the new breed of plant-based producers. Their range has been created by experts with a background in meat, working with chefs who know exactly what they're looking for.

The range is great and it offers a sustainable, environmentally friendly option to meat on menus in any type of dining. Texture and flavour are fantastic and definitely worth a try if you don't know the range already.

- Redefine Lamb Kebab Mix 1kg REDEFLAMBKEBAB
 Redefine Flank Steak 10x300g REDEFFLANKBEEF
- Redefine Mediterranean Sausage 12x67.5g -REDFESAUSAGEMED
- Redefine Bratwurst 1kg SAUSVEGBRAT
- Redefine Pulled Beef 1kg REDEFPULLEDBEEF
- Redefine Pulled Pork 1kg REDEFPULLEDPORK
- Redefine Premium Burgers 8x140g -
- REDEFBURGER
- Redefine Pro Burgers 48x100g REDEFBURG100G
- Redefine Beef Mince 1kg REDEFMINCEBEEF
- Redefine Lamb Kebab Mix 1kg **REDEFLAMBKEBAB**



The Flavor f

Simon and our production team specialise in mixing premium herbs, spices, and seasonings to create rubs and BBQ blends that deliver consistent, high-impact flavour. Whether you're after smoky, sweet, spicy, or herby, our blends are designed to enhance everything from slow-cooked brisket to flame-grilled vegetables-making them a goto for kitchens looking for an extra punch.

Easy to use, versatile, and tailored for highvolume kitchens, we're packing fresh blends on a regular basis. We also make lots of bespoke blends so if there's a flavour combination you have in mind, let us know.



Our Staff Top Pick

Jude's make their ice cream with the traditional batch method, they carefully select the best ingredients; for example, single estate Colombian cacao, Madagascan bourbon vanilla and fresh milk and cream. They make take-home tubs in plant based, dairy and lower calorie flavours, as well as lower sugar treats for kids and a growing range of desserts. Jude's are a certified <u>B Corp</u>. They run educational programs with local schools,

support community events and support charities that do amazing work, primarily with a focus on children and young people.





A Fruity Summer

Alongside our wonderful British berries, this is the perfect time to showcase the vibrant colours and bold flavours of sunshine fruits like peaches, apricots, mangoes, pineapples, and nectarines. We're buying seasonally in Italy and Spain with regular fresh deliveries coming in and direct from import on Pineapples. Mangoes are ripened for us by our friends at Mission, our neighbours, alongside their avocados. Pineapples are a big seller this time of year too.

Remember we're happy to sell fruits like pineapples and mangoes individually, no need to take a full case. We love seeing customers socials using our fruit in breakfast buffets, desserts, salads and cocktails and the simple freshness this time of year is great.



Behind the Help Desk

There are so many moving parts to our business here at Albion that there are times when things don't go according to plan. We know how frustrating this can be and getting to the root of the issue led us to setting up our dedicated Help Team

You can contact them on **07719 315 779** using **WhatsApp** or by **Email** using **help@albionff.co.uk**. The Team get updated every morning with the day's plan; who is on which route, which vehicle and any delays. They can see who picked and who loaded your order and they know who looks after you in our Accounts Team

They are in constant touch with our Transport Team too so can get messages directly to drivers with no delay.

This means they can get to the heart of the issue straight away and help put in place fixes so any issue doesn't happen again and solve the problem as quickly as possible.

Whilst we love the benefits that technology bring to our business, there are some area where the human touch makes all the difference. That's our Help Team.







ALBION FINE FOODS We deliver 7 days a week.

Tel: 01732 757 900