

ALBION FINE FOODS

The Digest

May 2025



My name is Harry and I'm the Finance Director here at Albion Fine Foods. With Q1 already gone, I wanted to take a moment to thank you for your continued partnership with us and share a few thoughts on how we're navigating the current economic climate—together.

It's no secret that the past year has brought significant challenges across our industry. Rising costs, supply chain pressures, and ongoing economic uncertainty have affected businesses at every level. More recently, increases in National Insurance contributions have added further strain. At Albion we have not been exempt from these challenges and have felt these pressures too.

Our large investment into a new site and systems was always about the years ahead, with a long term view of making a bigger, stronger and more efficient business for the future. We are now starting to see the positive results of the new site and hope that you can see these too.

Behind the scenes, we've been streamlining our processes, training our teams, and ensuring that our technology supports—not hinders—your experience with us.

We know that in a challenging economy, reliability, consistency, and value are more important than ever. That's why we remain focused on delivering the service you expect, while managing costs carefully and responsibly. We're also continuing to invest in areas that will directly benefit your business, from improved logistics to smarter stock control and better product availability.

We're not just looking at numbers; we're focused on the experience behind them, and we remain committed to raising the bar even further.

Harry Jennings

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and delivering*

26th May



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QUIZ!



Can you number the ingredients in order of popularity, with 1 being the most popular and 12 being the least popular

See answers: Page 6

A - Linseed

B - Ground Cumin

C - Gluten Free Oats

D - Chicken Salt

E - Yellow Polenta (Fine)

F - B&R Hazelnuts

G - Camargue Red Rice

H - Star Anise

I - Beluga Lentils

J - Hemp Seed

K - Dextrose

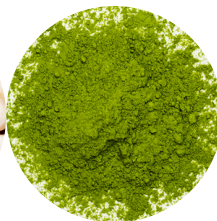
L - Matcha Powder

Tales from the Dry Side

The dry prep area of our business sources nuts, dried fruit, grains, pulses, herbs, spices and lots more besides from all over the world.

As well as selling bulk packs – think 25kg sacks of oats and 10kg boxes of flaked almonds – we pack convenient sizes of everything and the packing room is buzzing with activity 7 days a week.

We blend herbs and spices for lots of customers to create mixes and rubs (bespoke recipes are a speciality of ours) and we also turn these mixes into marinades and sauces in our wet prep area.



Our Staff Top Pick

Nikki Halls - Head of HR
SKU: DALSCHERRYSDA

Chef founder, Duncan, was a sucker for a soft drink, but not such a fan of the soft drinks industry. The pollution, the sugar, the sweeteners, the long list of artificial ingredients.

He put his chef hat on and started to brew something better in the kitchen of a community-run nightclub in Dalston, East London. Healthier, but just as tasty - Dalston's real fruit fizzy drinks were born.

Choose from flavours: Elderflower, Peach, Rhubarb, Lemon, Pineapple, Cherry and Ginger Beer.



Hugh Lowe Berries

During the summer season, all our berries come from local grower Hugh Lowe Farms. We are so lucky to have such a great grower on our doorstep here in Kent. The farm and packhouse is less than 20 miles away from us here at Crossways and one of our lorries collects every day on their way back from delivering. **This means the fruit we deliver to you tomorrow was picked this morning;** can't get much fresher than that. Food miles are kept to a minimum as the lorry is passing their door empty on it's way home.

Strawberries are already in full season, and have really excellent flavour. Blackberries will be starting shortly with raspberries to follow later in May.

Hugh Lowe are a real jewel in the crown in our fruit and veg selection.



SKU: STRAWBFR300



SKU: PIZZABASE600



SKU: PIZZOTTOTONDO

*Field to Fork:
Asparagus Edition*

During the British season our asparagus comes from local growers Loddington Farm and our friends at Watts Farm. All Kent-grown and harvested today for us to collect and deliver to you the following day.

Loddington are a truly regenerative farm, managing the land to preserve fertility, crop health, water management and conservation whilst still growing wonderful produce. They produce our fantastic Owllet Juices as well as being our main asparagus supplier this time of year.

Like Hugh Lowe, we backload from Loddington, utilising our empty lorries on their way home to pick up from the farm and keep food miles to a minimum.



SKU: ASPARAGUSFRGREEN250G

Pangusto

Fantastic Italian breads we import directly from a great family business in Calabria.

These are ambient storage rather than frozen and are simple to prepare and use

If you'd like a free sample of these two great products, just email help@albionff.co.uk with your account number and the word 'Pangusto' and we'll deliver for you to try



Red Grapes
SKU: GRAPESSFRR



Globe Artichoke
SKU: ARTFRGLOBE

As our range of fresh produce has continued to develop, we're aware of some gaps in our offering and we continue to fill these holes. This month's additions to our on-the-shelf range includes:



Mange Tout
SKU: MANGETOUTL



Okra Fresh
SKU: OKRAFR



Lovage Fresh
SKU: LOVAGFR



Chervil Roots
SKU: CHERVILFR



Frisee Salad
SKU: LETTFRRISEE



Washed Red Potatoes
SKU: POTATOREDWASH



Fresh Curry Leaf
SKU: CURRYLEAFFR



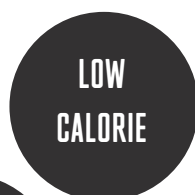
Birds Eye Chillies Green
SKU: CHILLIFRBIRD

The Sustainable Sip

Marlish Waters began life in 2013 with a borehole on a family farm in Northumberland. Originally sunk to provide for the farm, the quality of the water is exceptional. Very pure and mineral-rich, this water has been naturally filtered through rocks over hundreds of years.

We're stocking the Marlish canned range – still and sparkling – as well as a lovely range of fruit flavours.

The whole farm and production facility is solar-powered and all the cans are UK-made and 100% recyclable, BPA-free aluminium.



Welcome to Albion Fine Foods

Your Summary Statement

4 Months+	3 Months	2 Months	1 Months	Current	Total
0.00	0.00	0.00	0.00	0.00	0.00

[Set up a direct debit for your account](#)

We are currently developing our accounts portal which will give you the option to select and pay for invoices online with both card and instant bank transfer - more details to follow very soon!

Albion Fine Foods - Accounts Portal

Understanding Our Customer Payments Process

At Albion Fine Foods, we understand that smooth and reliable service doesn't end with the delivery of great products—it extends right through to our financial processes, including how we manage customer payments. Our goal is to make this part of our partnership as clear and supportive as possible.

Invoicing & Statements

We issue invoices promptly after each delivery via email, ensuring that all relevant information — product details, quantities and pricing — is clearly itemised. Monthly and weekly customer statements are sent out to help you keep track of outstanding balances, with a dedicated credit control contact available for any queries you may have. If you aren't sure who your finance contact is please email us on salesledger@albionff.co.uk and we'll be happy to share those details.

Payment Methods

To make settling invoices as simple as possible, we offer several payment options:

- **Direct Debit** – The most seamless and secure way to ensure timely payments without manual processing. If you would like to sign up for a direct debit please contact us.
- **BACS / Bank Transfer** – Direct payments can be made to our account; details are clearly stated on each invoice.
- **Card Payments** – We take card payment over the phone if you give the finance team a call on 01732 757 900 # 2

Accounts Portal

The easiest way to manage your account - you can register for the accounts portal to download copies of all of your invoices and statements. You can also set up a direct debit here if needed.

You can register for the accounts portal here: accounts.albionfinefoods.com



Sunshine Benefits

As you may know, Albion is part of the bigger Vestey Holdings Group of businesses with operations all over the world.

Here at Albion we are making significant strides in the transition to renewable energy. We are now generating 20% of our total electricity needs from our roof-mounted solar panels.

This solar initiative is part of our larger group-wide goal to procure 100% renewable electricity by 2027, helping Vestey businesses reduce their environmental impact across the globe.

Albion's Role in Vestey's Sustainability Vision

Albion's efforts directly contribute to the group's impressive work on sustainability

- In 2023, 52% of Vestey's electricity was sourced from renewables, with the Vestey UK Businesses reaching 99%.
- Albion's commitment to solar energy is part of our broader ambition to reduce Scope 1 & 2 emissions by 26% by 2027 and achieve Net Zero by 2050.

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QUIZ TIME answers: A = 9, B = 4, C = 1, D = 12, E = 5, F = 2, G = 3, H = 10, I = 6, J = 11, K = 8, L = 7
