

ALBION FINE FOODS

The Digest

October 2025



My name is Luke Young, and I am the Warehouse Manager at Albion Fine Foods. The main reason I decided to join a warehouse role at the ripe age of 19 was because of the never-ending vortex of opportunity for career development.

Starting as a warehouse operative and working my way through the ranks across a 10-year period has given me ample opportunity to understand each role in depth, thus understanding the most important aspect of any warehouse; the people.

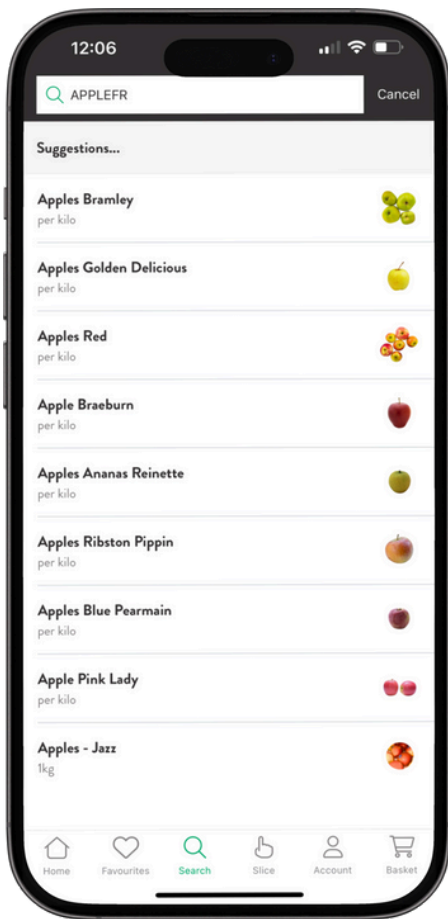
The best part of my job is the sense of accomplishment I get when not only I succeed in our day-to-day operation, but when members of the warehouse team hit milestones such as record stock movements, low stock shortages, or high pick rates. Another area I thoroughly enjoy is problem solving; so much so that I challenge myself with cross-departmental problems as well!

The area that impresses me the most at Albion is our ability as a business to pull together as one to hit targets; we'd all love for the operation to be smooth every day, but sometimes things can happen out of anyone's control; it's in these moments where I think we learn the most about what we're all about as an employee base.

Interestingly, along the way two members of family have excelled in other roles in the business; my Mum at the forefront of the help desk (Tracey Young) and my brother as our logistics supervisor (Ben Young) - both proving to be vital cogs within the business.

As a management team, we do a lot of long-term planning and look towards what's next, whether that be the looming busy Christmas period or that next one-to-one review, but I have always thought the same, it's not the destination, it's the journey! Something I must remind myself daily.

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Young*Luke@albionff.co.uk



Core News

It's apple season — and there's no better time to enjoy them at their freshest. Whether you're stocking up on snacks, baking pies, or adding crisp slices to your salads, locally sourced apples are at their peak right now. Keep an eye out for our latest deliveries — it's the perfect time to taste the best of the season.

Search on our App



VAAG

VAAG are a premium Norwegian fish and shellfish company, focussing on quality and sustainability

New to Albion ...

Skrei is North Atlantic Cod, a beautiful, white, light and lean fish with a delicate silky-smooth flavour. The fish are caught near the Lofoten Islands in Norway having swum from the Barents Sea.

The season is January to April and the team at VAAG fillet, pack and freeze the fish the same day they are caught so we have good availability all year

Tastings with customers has met with universal positive reaction and this Skrei has a real WOW factor.

Explore the full range at albionfinefoods.com

SKU: CODSKREIVAAG



FLASH FROZEN
-50°C


FILLETED
AND TRIMMED
•
NO SKIN
AND BONE

SHELF LIFE
FROZEN
24
MONTHS



SKU: SQUASH20DICE3

What's New in Production?

Diced Delica Squash

We're excited to introduce a seasonal favourite to our production line: Delica Squash – Diced and Ready to Go!

Known for its naturally sweet, nutty flavour and smooth texture, Delica Squash is perfect for a wide range of Autumn-inspired dishes. Our freshly diced format saves you prep time whilst delivering consistent quality — ideal for soups, roasted sides, grain bowls, and warm salads.

- Prepped fresh to order
- Consistent size and cut

Perfect for seasonal menus and batch cooking

Sweater Weather, Chai Forever

Chai season is here and we've got three ways to bring that comforting, spiced warmth into every cup.

Chai Powder

A barista favourite. Our chai powder is rich, aromatic, and perfectly balanced — just add steamed milk or a dairy-free alternative for a quick and satisfying chai latte.

SKU: TEACHAILATTE & TEACHAILATTESIM

Chai Monin Syrup

All the spice, none of the fuss. Monin's Chai Tea syrup brings those bold notes of cinnamon, clove, and cardamom in a sweet, pourable format. Ideal for customising lattes, iced drinks, or even desserts.

SKU: SYRUPMONCHAIT

Minor Figures Chai Concentrate

For the purists (or the plant-based crowd), Minor Figures has nailed it. Their chai concentrate is brewed from real tea and whole spices, then lightly sweetened, just mix with hot or cold milk for a clean, authentic chai experience.

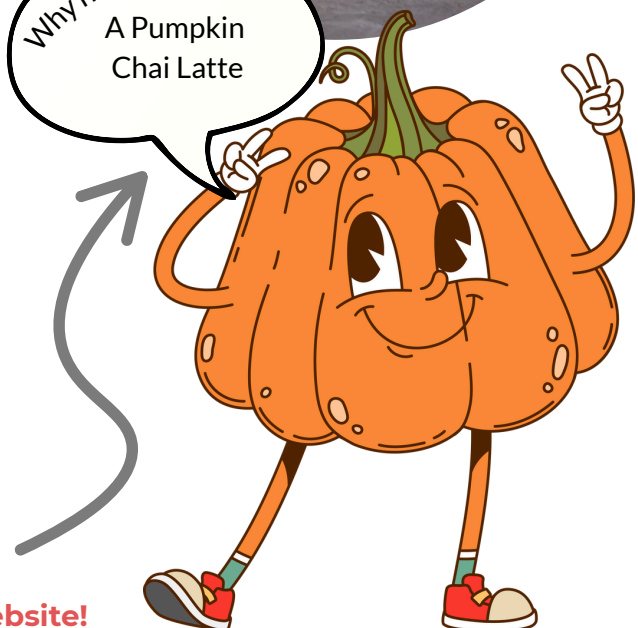
SKU: TEACHAICONILT

All ingredients can be found on our Website!



Why not try...

A Pumpkin
Chai Latte





Jam-Packed with Quality

The Tiptree story begins in the early 1700s at Trewlands, the farm that would one day become the heart of jam-making in the Essex village of Tiptree. What was once a small rural community has now grown into a vibrant village of around 11,000 residents—perhaps the largest in the country.

These days, we enjoy an abundant supply of fruits in every variety imaginable. But it wasn't always like this. Thousands of years ago, people first learned to preserve fruit so they could enjoy its goodness all year round—a tradition that continues at Tiptree to this day.

Tiptree's farm is LEAF Marque accredited (Linking Environment And Farming), recognizing that they work sympathetically with our environment and encourage links with their local community. Fruit crops include; strawberries, raspberries, mulberries, Morello cherries, rhubarb, damson, Victoria plum, greengage, quince, and the curious medlar.

You can search the 'Tiptree' range we stock on the [Albion Fine Foods Website!](#)



Autumn Flavours Are Here!

Bring the cosy taste of Autumn to every cup with Monin Apple Pie Syrup – a perfectly spiced blend of apple, cinnamon, and buttery pastry notes. Ideal for crafting seasonal lattes, frappes, iced coffees, or even creative cocktails, this syrup transforms any drink into a nostalgic treat.

✨ Try it in:

- Hot Apple Pie Lattes
- Spiced Apple Frappe Blends
- Apple Pie Iced Americanos
- Dessert-Inspired Mocktails

Limited-time flavour, unlimited cosy vibes. Stock up while supplies last and keep your Autumn menu fresh and festive!



70cl

SKU: SYRUPMONAPPLEPI



SKU: JUSCHIC

Our Staff Top Pick

Name: Matt Burrin

Head Butcher

5 star jus in minutes. Once made up, this light and tasty premier chicken jus can be used as the perfect base for your reductions and sauce making.

Essential Cuisine Premier Jus removes the need for costly sourcing and preparation of bones.

Our handy tub comes in 1kg with a hefty 8 litre yield!

Season of the Season

As the weather turns and the air gets crisp, we're celebrating the bold, bright flavours that bring warmth to your table. This season, it's all about Cornish Sea Salt – naturally harvested from the pure waters of the Cornish coast, and now with two exciting new flavours that are here to shake things up.

Salt & Vinegary Sea Salt

A nostalgic classic, reimaged. Think seaside chips and tangy vinegar—but elevated. This salt blend is zesty, punchy, and perfect for sprinkling on roast potatoes, homemade crisps, or even popcorn. It's everything you love about salt & vinegar, with a gourmet twist.

Smoked Sea Salt Flakes

Deep, rich, and beautifully aromatic. This new Smoked Sea Salt is cold-smoked over oak to give dishes a subtle smokiness without overpowering them. Add it to grilled vegetables, meat marinades, or even sprinkle it over soft scrambled eggs for that extra depth of flavour.

Why Cornish Sea Salt?

Clean, mineral-rich, and full of natural flavour, Cornish Sea Salt is sustainably harvested and carefully crafted. It's the perfect way to finish a dish or completely transform it.



SKU: SALTCORNISHVIN



SKU: SALTCORNISHSMOK

Some of the faces behind Albion

At Albion, we believe it's the people who make the difference. In this issue (and more to come), we'll be introducing some of the incredible team members who bring passion, precision, and personality to everything we do. From operations to customer support, we're proud to show you the people who help make Albion what it is.



John

**Warehouse Operative
Freezer**



Patrick

**Customer Service
Team Leader**



Dan

**Warehouse Operative
Goods In**



Simona

**Finance
Credit Controller**



Phoebe

**Purchasing
Workflow Coordinator**

Introducing Albion's First Responders

We're proud to announce that several of our staff members have successfully completed First Responder training! This important course equips participants with the skills and knowledge needed to respond quickly and effectively in emergency situations—both in the workplace and beyond.

Please join us in congratulating them on their commitment to safety and preparedness. Their dedication helps make our workplace a safer environment for everyone.

Well done, and thank you for stepping up!

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