

ALBION FINE FOODS

The Digest

September 2025



The Food Science and Technology subjects gave me the foundation to pursue a career in food safety and quality. It's very rewarding to go to a restaurant and know that you can order food that is not only safe and compliant with regulations but also meets the highest quality standards our customers expect.

My name is Angel Drandev, and I am Quality Assurance and Technical Manager here at Albion Fine Foods. The food industry excels at developing talent, and I am a direct product of that approach.

The best part of my job is the fact that no two days are the same. Every single day is a different challenge, a different request from a customer, something new to work on. Sometimes we have to resolve issues, sometimes we're working on projects to improve and make ourselves better. I find it quite satisfying when our teams pull together to overcome something that looks quite challenging. It is a fast-paced environment that demands high standards, but it is also highly rewarding.

If I were to summarize my role in three words: **challenging, dynamic and rewarding.**

We review all of our products to ensure they meet both customer expectations and strict food safety standards. Source transparency is a cornerstone of our quality systems. We maintain full suppliers' visibility, ensuring that every product can be traced back through the supply chain. When it comes to product safety, responsible sourcing, and product development, we always keep operational sustainability as a top priority. We know that maintaining high standards of care is what ensures the quality of the final product.

We are proud to have achieved ISO 22000 Food Safety Management certification, demonstrating that our systems meet internationally recognized standards for food safety. This certification gives our customers extra peace of mind, knowing that product quality and safety are always at the heart of what we do.

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Angel
Drandev

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SKU: FIGSFRBLACK

September's Star Fruit: Black Fig

September brings the sweet, fleeting magic of black figs. Plump, jammy, and almost too good to be real. With their deep purple skin and rich, honeyed flavour, black figs are one of the last indulgences of late summer. Whether eaten fresh, paired with cheese or roasted with a drizzle of honey, they capture that perfect balance of sweetness and earthiness.

Figs are best enjoyed quickly after picking, so now's the time to savour them while they're at their peak. Look for fruits that are soft to the touch and slightly wrinkled, they're bursting with flavour inside.

Don't miss out, fig season doesn't last long!

Taste the Season

As we head into the autumn, we are seeing more seasonal veg coming in –

Squashes – Delica, Violino, Potimarron and Muscat are all in great condition now and perfect for adding flavour and warmth to all sorts of dishes. Really good value for money too!



SKU: SQUASHDELICA



SKU: PUMPKINFRMUSC



SKU: SQUASHVIOLINO



SKU: PUMPKINFRPOTI



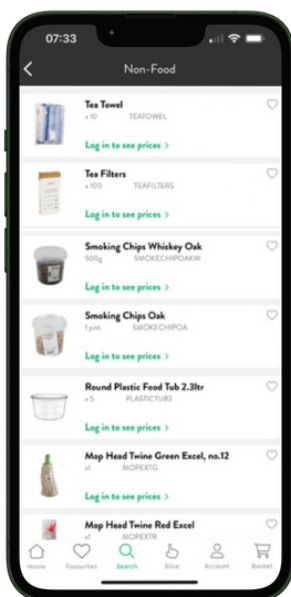
Since its founding in Corrèze, France, Maison Ponthier has been dedicated to celebrating the authentic taste of carefully selected fruit.

Over the years, the company has grown step by step — shaped by meaningful encounters, expertise, and a commitment to quality — evolving from its local roots into a brand known for innovation and excellence.

Their mission is built on strong, uncompromising commitments inspired by their history and future ambitions. Through consultations and interviews with stakeholders, they've defined a clear purpose along with three key social and environmental objectives. This purpose has even been written into the company's articles of association since October 5, 2022.



You can search the 'Ponthier' range we stock on the Albion Fine Foods Website!



Essentials Uncovered

 **More Than Just Food**

**HEAD STRAIGHT TO OUR
NON-FOOD ESSENTIALS PAGE**



*Just scan the
QR code!*

From muslin rolls to vac pac bags, squeeze bottles, smoking chips, oven cloths and tea towels – we stock all the little extras that make a big difference in your kitchen.

THE BIG CHEESE ARTICLE: *Alsop & Walker*

Based in East Sussex, Alsop & Walker have been crafting award-winning cheeses since 2008. Founded by Arthur Alsop, the company combines traditional methods with innovative techniques to produce distinctive and flavourful products.

Arthur Alsop, with a background deeply rooted in the food industry and experience as an apprentice chef, brought his passion for food to cheesemaking. He recognised an opportunity to blend the art and science of cheese-making. He established Alsop & Walker to marry tradition and creativity, with a view to offering a comprehensive cheeseboard. The dairy uses milk sourced from local Sussex dairy farms to ensure freshness and support the community.

A hallmark of Alsop & Walker's approach is their innovation. They were pioneers in the UK, creating a Swiss-style cheese with characteristic "eyes" by employing the Dutch method of washing curds. This technique, along with specific cultures, contributes to the smooth texture of Mayfield Swiss, one of the very few of this style being produced in the UK.



Our Staff Top Pick

Name: Helen Brook-Watson
System Specialist

There's a reason our Premium Sausages are a standout favourite – they're packed with quality ingredients, full of flavour, and made with care. Whether you're firing up the BBQ or cooking up a hearty breakfast, these sausages deliver every time.

And the best part? We also offer a **Premium Gluten-Free** version that doesn't compromise on taste or texture. It's everything you love about our original sausages – just gluten-free and just as delicious.



SKU: SAUSPREMBREAKUNI
& SAUSGFPREMBREAKUNI



SKU: DUCKCONFITFZ



SKU: DUCKCONFITFZ

NEW!! to the Production Line

Say hello to our newest flavour additions: Korean BBQ Sauce and Salsa Verde.

Korean BBQ Sauce brings bold, savoury-sweet depth with hints of garlic, sesame, and just the right touch of heat. Perfect for marinating, glazing, or dipping — it's your shortcut to a deliciously smokey, umami-packed meal.

Salsa Verde offers a bright, zesty kick with fresh herbs, green chilies, and tangy tomatillos. Use it to elevate tacos, eggs, grilled veggies — or honestly, anything that could use a burst of green goodness.

Fruit Spotlight: Green Plums



SKU: PLUMFRGREEN

There's nothing like the crisp, tart bite of a fresh green plum — and they're finally in season! These little green gems are a seasonal delight, bursting with refreshing flavour and natural zing.

Whether you love them as a tangy snack, tossed into salads, or pickled for a savoury twist, green plums are as versatile as they are delicious. Rich in antioxidants and packed with fibre, they're not just tasty — they're good for you too!

Albion Fine Foods Culture Fest

If you didn't know, 7th of June is World Food Safety Day 🌍

We're excited to share a sneak peek of the Culture Fest that recently took place at Albion Fine Foods!

From hands-on activities to engaging challenges, the day was all about promoting food safety culture in a fun, memorable way.

During this day, a series of engaging activities were planned to promote greater awareness and improve understanding of the fact that food safety is shared responsibility.

As a site, we would like to see our **#foodsafetyculture** as an ongoing process aimed at continual improvement.

Our goal for these days is to encourage every team member to actively contribute to a culture of food safety and quality, ensuring that everyone in the business understands their role and responsibility.

Food safety is at the heart of everything at Albion Fine Foods, and the day is all about making sure it's not only understood but enjoyed! The laughter, friendly competition, and team spirit prove that learning doesn't have to be boring.

Culture Fest at Albion Fine Foods was a successful and well received event. The 3-hour kiosk saw high levels of participation from a wide range of departments. Employees were highly engaged in the activities, with positive energy and great performance observed throughout the day.

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