

# OUR SUPPLIERS



holroyd howe  
feeding independent minds





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# OUR ETHOS

Holroyd Howe does not have a 'one supplier fits all' philosophy. Our purchasing policy is built on providing each of our schools with the most competitive prices for the quality of product and service provided.

Our chefs have a mix of local, regional and national suppliers to choose from for bakery, fruit, vegetables, dairy, meat products and cleaning supplies. All suppliers are audited on an annual basis, for each category, allowing chefs and managers to 'barter' and achieve best value for their client's budget.

We only work with suppliers whose ethos and attitude mirrors our own approach. Our structured guidelines commit our suppliers to place significant importance and emphasis on traceability, animal husbandry, ethical supply chain, food miles, seasonality and distinct flavours and taste of produce.

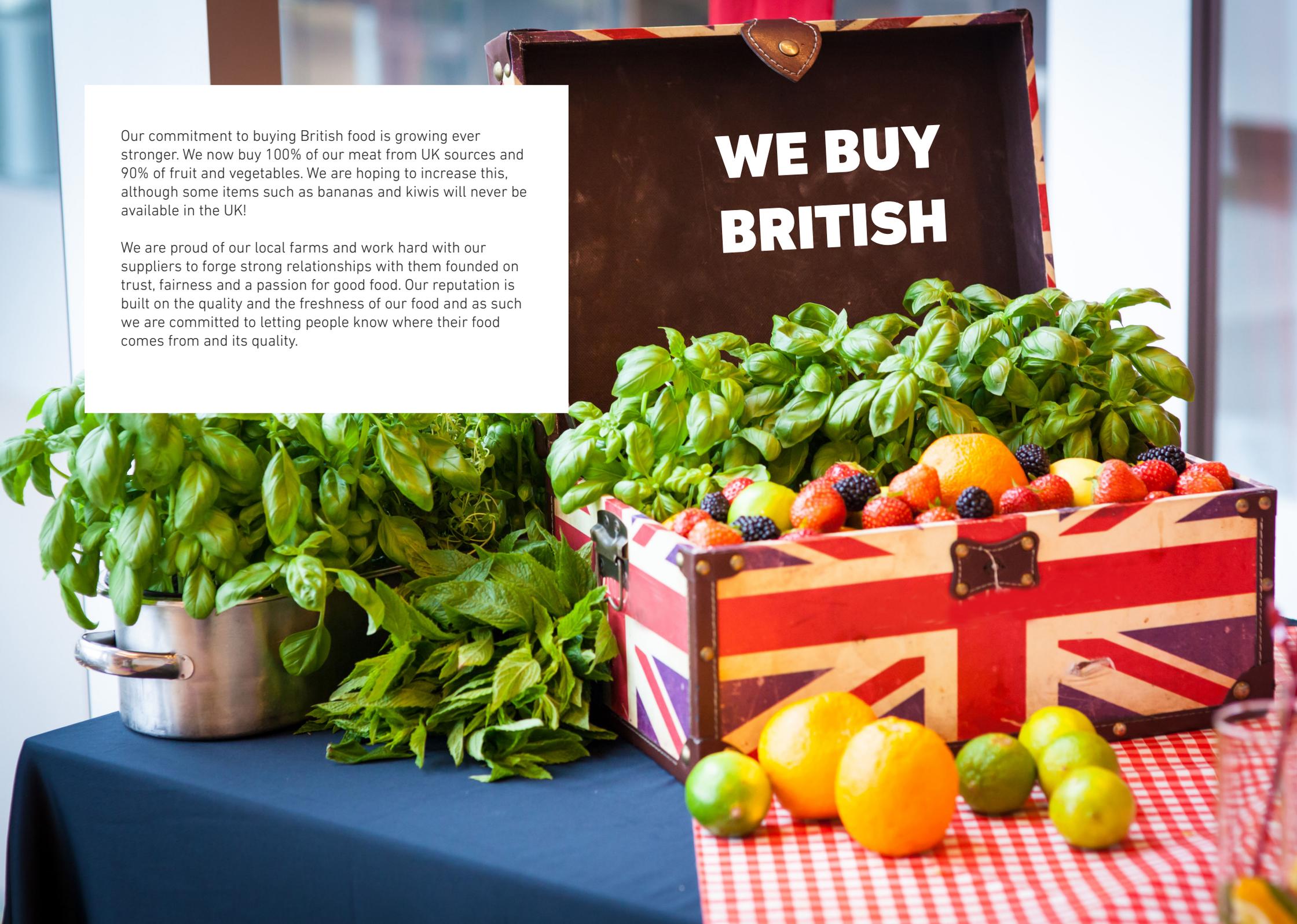
# OUR COMMITMENTS

1. Our eggs come from RSPCA Freedom Farm Assured sources only. In fact all our eggs come from a single, independent, third generation family owned farm, Staveley's Eggs in Chorley, Lancashire.
2. All the eggs are also certified with the Red Lion Quality Mark.
3. No fish on the IUCN red list is used on our menus and suppliers are prohibited from sourcing "At Risk" fish
4. Suppliers are required to source fish from sustainable stocks.
5. All our fresh bakery products are made by local or regional bakers in the close proximity of the site.
6. Our preferred bottled water comes from UK sustainable sources (except where a client requests branded European products).
7. Our liquid milk is produced from Red Tractor accredited farms.



Our commitment to buying British food is growing ever stronger. We now buy 100% of our meat from UK sources and 90% of fruit and vegetables. We are hoping to increase this, although some items such as bananas and kiwis will never be available in the UK!

We are proud of our local farms and work hard with our suppliers to forge strong relationships with them founded on trust, fairness and a passion for good food. Our reputation is built on the quality and the freshness of our food and as such we are committed to letting people know where their food comes from and its quality.



**WE BUY  
BRITISH**

# LOCAL GROWERS

The relationship between Chef and supplier has always been seen as important; but with local suppliers who are passionate about where their produce is being used it becomes an integral part of running a successful and conscientious catering facility. By using local suppliers our Chefs know they are supporting the environment through reduced transportation, environmentally sensitive farming methods and in some areas specific initiatives to promote wildlife habitats. By working with these suppliers we are getting the best available produce while demonstrating our commitment to work within local regions.

We are not limited to large National Suppliers and always consider sustainability, environmental impact, food miles and the use of Fairtrade suppliers.



# WHAT DOES THIS MEAN?

The importance we place on food provenance is ahead of what our competitors are doing.

Whilst supporting local growers and retailers, we commit to building regionalised relationships where possible, to ensure we reduce food miles, and our impact on the environment.

If we are appointed your caterer we commit to re-analysing local suppliers to ensure we are doing the best we can to support local suppliers and producers.



