

## **Hammond Produce**

#### Location

Nottinghamshire

#### **Produce**

- Root vegetables: Parsnips, Carrots, Potatoes.
- Veg & leaf: Leeks, Rhubarb, Savoy & Green, Cabbage, Squash, Spring Greens & Kale.

#### Their story

The Hammond family have been farming in the UK since 1900. They produce over 50,000 tonnes of fresh vegetables every year.

#### **Sustainability**

Their integrated approach to farm management is typified by their LEAF Marque status, Red Tractor certification and BRC accreditation.

This year, Hammonds are focusing more on their carbon sensitivity for each crop grown and aim to reduce it where possible.











# **Berry Gardens**

#### Location

Kent

#### **Produce**

 Berries: Strawberries, Raspberries, Blackberries, Blueberries, Cranberries, Cherries & Plums.

a Sysco company

#### **Behind the berries**

Founded in 1972, Berry Gardens is the UK's leading berry and stone fruit producer, supplying fruit from multiple locations all over the country.

In November 2020, Berry Gardens partnered with Fresh Direct, with all packaging co-branded to further strengthen the partnership.

#### Sustainable packaging

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This Summer 2021, the launch of a new sustainable punnet made using 30% recycled Prevented Ocean Plastic™, has helped to remove the equivalent of 250,000 plastic bottles from our oceans.

Innovation is currently underway to make the berry packaging fully recyclable and Fresh Direct will be the first foodservice supplier to use this new technology.





### Westlands

#### Location

Evesham

#### **Produce**

 Speciality Tomatoes, Leaves, Edible Flowers, Micro Leaf, Tender Leaf, Samphire & Other Sea Vegetables.

#### Who are they?

With over 150 product lines and 80 years of expertise behind them, Westlands provide market leading innovation and world-class produce into foodservice kitchens nationwide.

#### Recycling

The use of renewable energy reduces carbon emissions. Westlands generate enough renewable energy to provide the site with electricity and heat their greenhouses.

Water recycling is a top priority in their environmental policy. Rainwater is collected from the roofs of the glasshouses, cleaned and recycled for the irrigation of crops.









### **Red Star Growers**



#### Location

Worcestershire

#### **Products**

 Asparagus, Salad Onions & Tenderstem Broccoli.

#### **History**

Established in 1900, family owned Red Star Growers covers 1500 acres of the Worcestershire countryside. 300 acres of that land grows Vale of Evesham Asparagus, with sites also in Nottinghamshire and Shropshire.

#### Location

The Vale of Evesham provides a great microclimate, light sandy soil and good drainage, which is perfect for Asparagus growth.

#### Soil Health

Their dedication to the health of the soil is apparent in the quality of their produce. Including regular crop rotation, monitoring soil Ph levels, and encouraging organic matter with green manure from growing rye crops.





### E Park



Macclesfield & Doncaster

#### **Products**

Potatoes

#### Their story

Established in 1924, E. Park & Sons is one of the UK's few remaining family owned potato businesses.

Their potatoes are grown by local growers and currently delivered to their Cheshire site, keeping food miles to a minimum.

#### Committed to the future

A new purpose-built Packhouse uses recycled water to wash potatoes, as well as solar panels to provide renewable energy and power the facility.

E Park save enough water each year to fill 85 Olympic swimming pools

#### Conscious packaging

By reducing the micron on all their packs, E Park have saved 20 tons of plastic, as well as 100 tonnes of cardboard by switching from boxes to sacks.

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# Bryan's Salads

#### Location

Lancashire

#### **Produce**

• Leaf

#### **Brief history**

Bryan's Salads was founded in 1959.

They began as a small family business and have grown into a successful commercial enterprise with the 5<sup>th</sup> generation now in charge.

#### Leaf lifecycle

From planting to harvesting, it takes approximately 6-12 weeks. Once the product has been cut, it can be held on site for a maximum of 3 days before processing and then has a short shelf-life of 7 days.

#### **Accreditations**

Bryan's are compliant with SEDEX and SMETA. Other accreditations include BRC and Red Tractor.









### A H Worth

#### Location

Spalding

#### **Products**

Onions, Potatoes, Leeks & Sweetcorn

#### Where it all began

AH Worth was established in 1895 beginning with potatoes. Even after introducing other produce and expanding on a significant level, the humble spud remains the centre of their family run business, which is now in it's 4<sup>th</sup> generation.

#### **Continuous innovation**

In 2015, AH Worth had a custom-build anaerobic digester installed to help power the site. It supplies 90% of the site's electricity, reduces wastage and also their carbon footprint.

#### Accreditations

Red Tractor, Leaf, Stronger Together & M&S Field to Fork.

'It is our policy to continually improve our practices and be sensitive to our environment and ecosystem.' – AH Worth







# M Leggate & Sons

#### Location

Lincolnshire

#### **Products**

• Broccoli, Cabbage, Cauliflower, Kale & Cavolo Nero

#### Who are they?

Established in the 1940s, M Leggate and Sons are a family owned business who have been supplying Fresh Direct over 5 years.

#### One of the best

Leggates are believed to have one of the most advanced and efficient brassica preparation facilities in the UK. They've invested heavily in recent years and have been involved in the development of speciality preparation equipment used only by their company.

Washing facilities been installed for prepared produce, helping with the removal of debris. This, along with their packing facilities, has allowed them to prepare, pack and supply brassicas to customer specifications.









# **Naylors**

#### Location

Spalding

#### **Products**

 Red, White, Green, Savoy & Pinkstar Cabbage.

#### **Early history**

Naylor Farms began trading in 1909 with tulips, daffodils, spring cabbage and potatoes. It was in the early 70s when coleslaw was introduced into Britain from the USA, that Naylor adopted their new strategy to grow coleslaw cabbage, a product they are renowned for today.

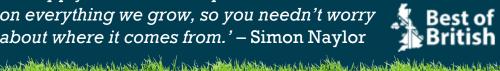
#### **Accreditations & certifications**

LEAF, Red Tractor, GLOBALGAP, Halal Europe, HACCP & SEDEX

'From farm to fork we maximise efficiency, preserve quality and protect the environment... Naylor Farms is vertically integrated, meaning we have full ownership of the supply chain. We can provide information on everything we grow, so you needn't worry about where it comes from.' – Simon Naylor









### **PC** Thorolds

#### Location

Lincolnshire

#### **Products**

· Broccoli, Cauliflower, Cabbage (Sweetheart & Savoy) & Brussel Sprouts.

#### **History**

PC Thorolds has been growing from strength to strength since the 1940s where Cecil & Jean Thorold began farming 18 acres of land. The family business is now spread across 12 miles and 3,000 acres.

#### Responsible farming

Using the latest technology, all produce is fully traceable giving customers the peace of mind that each vegetable can be tracked from field to fork. Alongside this, all plants are reared onsite in glasshouses to give Thorolds complete control of their growing system from start to finish.

"We've built soil stores, planted acres of nectar-rich crops for bees, introduced owl boxes and planted over 800 metres of new hedging." - Peter Thorold









## **De Groot**

#### Location

Kent - UK base

#### **Products**

Apples

#### The beginning

William de Groot started a trading company in the early 1930s out of his house in Kerkdriel, Netherlands. Now into the third generation, the business is still family run.

The UK base was established in 2007 and is run by a team of experts with many years of experience in the industry behind them.

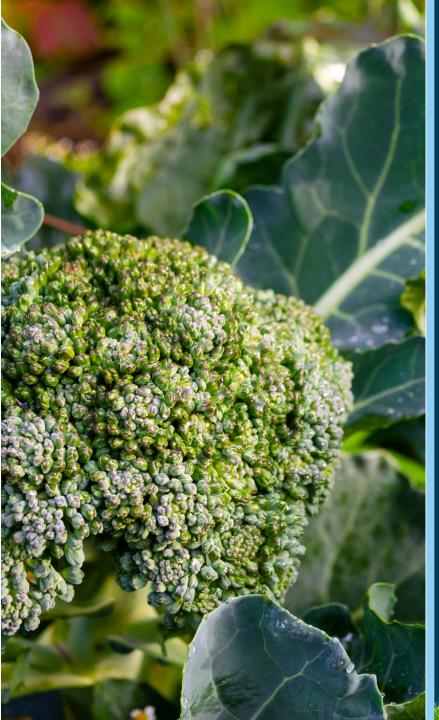
#### Leading the way

They are a leading player in the fresh produce industry, with four climate-controlled locations totalling 40,0000 square metres.

Strong, long-term relationships they have built with growers globally allow for a constant flow of produce, meaning they can meet supply expectations giving continuity of supply.

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## **DE Brand & Sons**

#### Location

Spalding

#### **Products**

Kale & Broccoli

#### Where it started

D. Brand and his wife began farming in the late 1960s. They started off with arable, then in the late 1970s, expanded into mushrooms. As the business started to expand, their 2 sons joined the team and a gradual move into brassicas started to develop.

#### **Facilities**

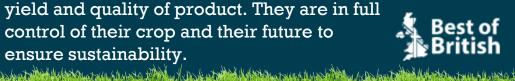
The farm has evolved and now houses a state of the art, bespoke brassica production unit with a modern cold store and packing facilities. This is combined with their own propagation unit which produces 97% of all the plants in the 2000 acre farm.

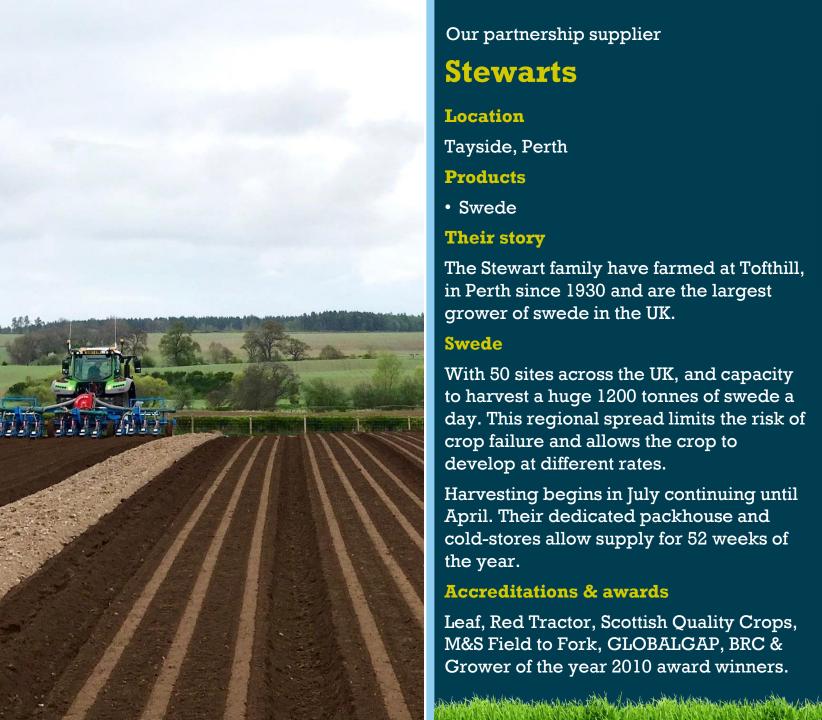
#### **Continuous improvement**

D E Brand & Sons are focussed on improving yield and quality of product. They are in full control of their crop and their future to ensure sustainability.









### **Stewarts**

#### Location

Tayside, Perth

#### **Products**

• Swede

#### Their story

The Stewart family have farmed at Tofthill, in Perth since 1930 and are the largest grower of swede in the UK.

#### **Swede**

With 50 sites across the UK, and capacity to harvest a huge 1200 tonnes of swede a day. This regional spread limits the risk of crop failure and allows the crop to develop at different rates.

Harvesting begins in July continuing until April. Their dedicated packhouse and cold-stores allow supply for 52 weeks of the year.

#### Accreditations & awards

Leaf, Red Tractor, Scottish Quality Crops, M&S Field to Fork, GLOBALGAP, BRC & Grower of the year 2010 award winners.









### Sun Salads Ltd

#### Location

Dorset

#### **Products**

Watercress

#### History

Sun Salads begins its journey in 1988 after David Lawes finds his passion for watercress and opens a high street vegetable shop, Sun Salads. By 1989, they are selling to the wholesale market.

Fresh direct have been working alongside Sun Salads for nearly 8 years.

#### Harvest

Watercress can take between 8-10 weeks to grow from seed to harvest depending on the time of year and the climate. If stored correctly in a fridge, a 7-8 day shelf life after harvest can be achieved.

'We work with local councils, environment agencies and Red Tractor farming to ensure everything we do from an agricultural perspective has a minimal impact on the local area and watercourses.'

- Daniel Lawes







# Len Wrights

#### Location

Preston

#### **Products**

Celery & Leaf

#### Where it began

Len began growing salads in the mid 1960's on just 2 acres of land at Tarleton Moss, in the heart of England's Salad Garden. In 1990 Len became involved in growing Tomatoes and now produces some 2.8 millions kgs of speciality fruit each year under 31 acres of glass.

Len Wrights is still a family owned business and proud of its heritage.

The quality of their produce is clear the awarding of the Grocer Grower of the year.

### New projects

A new prepared salad factory has been built and fully equipped to wash, prep and pack salads to the highest standards for every customer.

'Anything fresher is still growing!' - Len Wrights









# **Stonegate Farmers**

#### Location

Chippenham

#### **Products**

• Shell & Liquid Egg

#### A brief history

Stonegate was formed in 1926 Adrian Gott bought the business in 2006 and transformed the company in to what we know today.

They source from over 200 UK farms, own 10, and employ over 300 people.

#### Quality

All eggs produced are free range, with their Clarence Court range offering traditional hen and speciality breeds, from Quail to Ostrich.

#### Sustainable packaging

All storage trays travelling from farm to factory are reusable to reduce the amount of packaging when transporting and storing the eggs.

#### 'Fabulous eggs by fabulous birds'

- Stonegate









### **Greencell**



Location

Spalding (UK HQ)

**Products** 

**Avocados** 

#### Looking after the planet

In 2020 Greencell focused their efforts on improving sustainability and self-generated 50% of their electricity usage.

They reduced waste going to landfill by 9%, and their use of liquid fuel was decreased by 26%.

#### **Accreditations**

Greencell are committed to safe and healthy food while ensuring sustainable and responsible management of resources. Its accreditations include internationally recognised Global GAP, Fairtrade, Sedex, LEAF, BRC and HACCP, among others.

"As part of our ongoing commitment to the environment and sustainability, we have set longterm targets that will culminate in us becoming 'lifetime carbon neutral' by 2049".

- Alk Brand, CEO, Westfalia,



# Chiquita



#### **Products**

Bananas

#### Behind the blue sticker

Chiquita are a leading global company, committed to sustainable farming and biodiversity.

They restore, preserve and maintain land, help local communities, empower and support employees, all whilst supplying the highest quality produce possible.

#### Looking after the future

A farm rejuvenation and reengineering program is in place focusing on improving efficiency and yield whilst significantly reducing their carbon footprint.

As part of this program, water usage will be minimised and the use of plastics reduced.

#### **Transportation and storage**

Chiquita is leading the way by adopting the most modern energy—saving technology available. This includes how they package and protect bananas on their journey to market, the containers and the ships used to transport them, and where they are ripened.

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