



**Foodservice**  
by ABP Food Group



**Tailored to  
your business**

# From farm to fork

**ABP Foodservice is part of the ABP Group, one of Europe's leading privately-owned food processors.**

Over the last 12 years, we've built up an unsurpassable wealth of knowledge and expertise in the food service sector, providing bespoke and generic products to all sectors of the food service industry.

We pride ourselves on the quality of our product, which starts from the very beginning, from the farmer's field to your customers fork. Our closed-loop system means you can trust everything you put on the plate every single time – and you have all the benefits of dealing with a single point of contact whatever you require.

But supply is only one aspect of our service, we recognise the mutual benefits of understanding our customers individual needs. This includes cost saving without sacrifice.

For superb food, excellent service, ongoing support and an expert understanding of the catering industry, here at ABP Foodservice we've got everything you need.

## Judged by experts

We're proud of the many awards we've won – testament to the skill and dedication which go into all our products.



# The full range – fresh and frozen

**We are renowned for our fresh beef, and with our patented Ultra Tender process, it's not surprising! From cattle selection and proven process controls ABP beef gives the quality performance to bring customers back time and again.**

But our range goes much, much further than that.

Our beautiful lamb from ABP Yetminster is grass fed and matured for tenderness and flavour.

Suffolk-based W.A. Turner has been in the sausage-making business for over 1250 years, and as part of our parent group they provide us with excellent products made from quality ingredients.

Wessex Foods is ABP's frozen specialist and has the technology and team to deliver efficiency, quality and innovation in frozen burgers, sausages and a host of exciting other products.

## **Non-meat options**

Mirroring these same virtues is ABP's meat free facility Eatwell, offering a diverse range to suit all customers needs.

All of this is available with absolute consistency, so the product you specify will always make the grade right across your business.

But remember: if you don't see what you're looking for, we'd be delighted to create it for you.

# Closing the loop means keeping the quality

**Product security and quality is only as good as its weakest link, once the supply chain starts to break, problems of poor quality and inconsistency begin to creep in.**

But our closed-loop system, which controls literally every step between farm and fork, is designed to make everything controllable, traceable and reliable – without fail.

Even when cut, packed and delivered, we can track DNA samples all the way back to the animal and the farm it was reared on.

With that kind of control, you can serve anything from ABP Foodservice with absolute peace of mind.

What's more, dealing with seamless production process like ours mean you only need one point of contact for everything - which you'll find quicker, more convenient, and more cost-efficient.



## **The ultimate tenderness**

**Since we control every step of the process from field to plate, we can ensure that quality standards are the highest they can be.**

Our Blade Farming techniques, for example, are expertly designed to ensure that consistency and quality are built-in to the animals.

And our Ultra-Tender processing is a patented system of hanging, chilling and carcass handling which produces perfectly-aged beef, beautifully tender and tasty.

# The art of invention in the kitchen

**Where other suppliers might make a delivery and call it a day, we prefer to offer an enhanced service by sticking around and getting more involved with our customers.**

The drive for innovation in catering is constant – but we're always here to help you lighten the load.

We have a team dedicated to product development, their sole aim being to create something new and special to match every type of outlet.

Having specialist expertise and the ability to develop new and exciting product at source will drive cost efficient innovation throughout your range.

# Sustainable and accountable

**Sustainability is an important keystone of our operation. We have taken great steps towards better waste prevention and reduction; we thoroughly embrace energy efficiency and optimisation; and we have stringent measures in place to deal with water and pollution control.**

Looking to the future, we make a point of introducing green technology into all new-build projects as well as upgrades and extensions. Our aim is to reduce our carbon footprint still further.

We also take our responsibilities seriously when it comes to animal welfare. We only source farm assured cattle, from throughout the UK and Ireland, and our facilities are designed in accordance with the strict guidelines of American animal behaviour and animal welfare expert Dr Temple Grandin.

We believe we lead the industry in our approach to welfare – and we aim to maintain that position.

# The ABP Foodservice family

**WESSEX**

Located in Northallerton, Yorkshire, Wessex Foods produces frozen beef, lamb & pork burgers, grill steaks and mince products.

Wessex Foods produces a range of premium, standard and economy burger offerings. Supplying Aberdeen Angus, flavoured and a wide range of shaped burgers, Wessex is happy to discuss innovative solutions for every customer.



Operating from Knowsley, Merseyside, Eatwell's state of the art production facility produces a range of meat-free vegetable soya based products.



W.A. Turner was founded in 1852 by the Turner family in Stowmarket, Suffolk. In 1971 the business began manufacturing for retail customers resulting in rapid growth and a business relocation to Tunbridge Wells in 1972. The company joined the ABP Food Group of companies in 2007.

W.A. Turner are the proud owners of the debbie&andrew's brand as of 2012.



Quality cooking oils, food waste collection and renewable energy.

Olleco is dedicated to recovering the value of things that others might consider to be waste.

One of our core beliefs is that all waste has a value and we have the experience and know how to identify what that is. We also have the facilities and the people to be able to follow through and create value at every stage of our virtuous cycle.

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# A service you can rely on

Because we control every link in the ABP Foodservice chain, we can insist on the highest standards of behaviour throughout to deliver to every one of our customers the key benefits of our core values:

## Service

By offering a single point of contact for our customers, we provide the simplest, most efficient, most customer-focussed way of conducting business that it's possible to achieve.

It also provides direct access to our innovation team to make the service we offer as bespoke as it can be.

## Integrity

No-one in our sector operates procedures more stringent and all-embracing than ours - animal welfare is a priority. We take our responsibilities to the animals we take in, the products we produce and the customers we serve extremely seriously.

We're only interested in long-term partnerships with our customers. Honesty, and being a company which keeps its promises, are a key part of that.

## Value

ABP Foodservice is a key part of a large company, and that brings huge benefits from the investment that has been made in highly-efficient technology through the operation.

What that means to you is that we can maintain the very highest quality while keeping production costs to a minimum – and we can pass that on to you as better value.





**If you would like to work with us  
or need any further information  
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