

Your Spring Update

Why should you buy British? Get to know your meat

British farmers are passionate about providing a huge variety of quality British meat for consumers to enjoy but they also play a huge role in managing the environment, the landscape and contribute significantly to the British economy as well as meeting the majority of our domestic food consumption needs.

Our meat suppliers provide meat to high standards with all suppliers offering a choice of products which are suitable for education, healthcare and corporate catering services and include Red Tractor, RSPCA Assured, Halal ranges and beef and lamb products which include the Quality Standard Mark.

Why buy British?

There are a number of reasons to buy British meat, some of which can be found on the Love British Food website (<http://www.lovebritishfood.co.uk/>):

- British meat is produced to some of the highest welfare standards in the world: no growth-promoting hormones are allowed and any antibiotics are administered only under veterinary direction.
- Britain's pig farmers operate by UK law to standards of welfare that are higher than those of nearly every other EU member state. Buying pork that is a 'Product of' means there is a 70% chance that it comes from a farming system that would be illegal in Britain.
- Britain's beef and sheep industries are the envy of the world; breeding livestock and genetics from our native breeds are much sought after by farmers in other countries. Protect our great native livestock industry by buying the real thing, not an imported substitute.
- Britain's cattle passport system means that each animal can be uniquely traced to its dam (mother) and place of birth.
- British chicken is the safest chicken meat in Europe: 2% of British chickens have salmonella whereas 30% of European chickens have the disease.



What is the Red Tractor?

The Red Tractor Assurance scheme covers animal welfare, food safety, traceability and environmental protection. If you see the Red Tractor logo on your meat products you can be confident that the quality of the food is high and there is full traceability for the product (where the animal originated from, how it was produced and when and when it was packaged). Red Tractor farmers care about their animals and care that your food has been born, raised, prepared and packed in the UK.

All traceability information is included on the product packaging including date of packing, origin of rearing and slaughtering, where the product was cut and packed, along with key identification details such as the product code, weight, pack size and nutritional information. If this is displayed you can be confident that what you are buying can be traced back at any point in the process.



Why should you look for RSPCA Assured?

RSPCA's team of assessors and farm livestock officers check farm animals have been well cared for to strict RSPCA welfare standards which cover the whole of an animal's life, from their health and diet to environment and care. This includes things like space, light, bedding, transport and humane slaughter.

The RSPCA Assured label makes it easy to recognise products from animals that have had a better life, so you can feel confident and good about your choice when shopping.

Find out more at <https://www.rspcaassured.org.uk/>.

Suppliers on our Grocery, Frozen and Fresh framework (83) are now including fresh meat products as part of their offering which can be supplied alongside customers main food deliveries. Help and advice is also available from dedicated experts on specialist product sourcing, recipe development and how to make the best use of the product ranges available.

For more information on the product ranges and pricing please contact ESPO's Managing Food and Catering team.



Framework update

We are pleased to announce the forthcoming launch of our new Catering Consumables framework (45).

If you are looking to reduce plastic waste in your catering service, suppliers can provide some of the best options for environmentally sustainable and cost-effective catering disposable solutions.

Contact the team or visit espo.org to find out more.

Store cupboard essentials

ESPO have worked with framework suppliers to put together a list of useful every-day 'store cupboard essentials' covering all of your daily items such as baked beans, flour, eggs, cheese, bread, fish fingers and meats.

These lists are aimed to assist customers to easily identify the price of their most commonly used items – for further details please contact the food team at food@espo.org.

This is only a snapshot of what our framework suppliers can offer - to see their full ranges please contact their Account Manager, visit their website or contact our ESPO Food and Catering team.

Special pricing available on Bebo products

- **Light sunflower spread 6x2kg**
Low salt and low fat
- **Sunflower portions 4x100x10g**
59% fat and low salt
- **Cooking and baking block - 36x250g**
10% coconut oil with ultra-low salt. This product allows you to reduce sugar in your baking by up to 20%!



Available from Blakemore on Framework 83

More on our suppliers and products



Tideford catering range is Food for Life approved

- Products available in fresh and frozen formats
- Organic, vegan and gluten free
- No added sugar

Available through Hopwells on Framework 83



Meat free sausage rolls from Field and Forest Foods

- Vegan and flavoursome
- Soya free
- School compliant

Available through Hopwells on Framework 83



Wenlock spring water is bottled at source in Shropshire

- Bottles made from 50% British recycled plastic
- Award winning Strata bottle
- Completely natural water with a unique blend of minerals

Available from Blakemore on Framework 83



Crowndale Foodservice, a family owned company in Leicester, have now expanded their service coverage to the whole of the East Midlands so even more customers can take advantage of their great products!

Available on Framework 83



Visit us on
stand P29
11-12th
July

For more information about ESPO and our frameworks please visit espo.org



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