

One Portion meals





What makes great food?
We like to think it's the people who make our food! We have a team of 25 highly trained & passionate staff. Each and every one of our team cares for the food we make. Our small team means we put trust in our team and they know their work matters.
This is why we have been operating for the last 20 years, supplying local and international caterers.

'I leave work every day knowing I have made a difference to someone , food can make people feel better and that makes everything worth it'
~ Donna, Production Manager

'I am proud of our quality products and I won't let anything leave our site which isn't of the highest quality, I wouldn't approve a dish if I wouldn't eat it myself'
~ Daniel, Quality and Technical



Our one portion meals are your perfect solution to meal times. Our individual 'pre-plated' meals come perfectly pre-portioned meaning our meals go straight from the freezer to the oven or microwave, then straight to the plate. Yes That Easy! Once the food is cooked you simply pull the tab for a fully plated and presented meal.



Easy As 1, 2, 3!

- 1.** Remove from storage
- 2.** Cook in the oven or microwave
- 3.** put on a plate, remove pull tab and enjoy!



The unique packaging allows the container to store food, is freezer safe and heat stable.

Once the food is heated you simply put the container on a plate, pull the tab and you will have a fully plated and presented meal in no time!



Fresh is great but freezing retains the freshness from day One! Our product is frozen after it is prepared; this locks in the flavour and the nutrition. Our meals can be stored for 6 months, meaning you can have a supply of meals in stock ready for unexpected demand.



All of our meals are fully balanced and most contain 2 of the 5 a day vegetables. We can change menus as required and can offer fully tailored meal solutions. Our meals are based on tried and tested recipes. As we offer an individual meal solution, you can offer a wider variety of meals to patients without the worry of extra waste, this helps to ensure patients look forward to meal times.

We hand pick only the best ingredients for each of our meals, we have strict rules for selecting our suppliers and only use those who are certified and have passed our quality tests.





Continuous improvement of our meals

We are always looking for ways to improve our foods, it has been our goal from our first day to provide great tasting quality foods. We feel a great tasting meal can help patients feel better and is something each and every one of us works towards. Whatever the needs of the patient are we want to help. We can offer menus and can work with you to create your own menu, offering a range of meals.

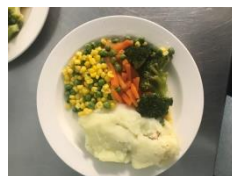
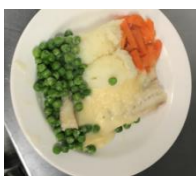


Reduced Waste

The unique packaging we use means you will have reduced waste with no need for purchasing extra portions. Our long shelf life means you can have meals on hand and stocks in reserve for extra unexpected demand. Our straight to plate solution is excellent for controlling waste and cost.

Our Ranges

We have a wide range of meals available allowing you to have a full menu rotation. We can tailor our offering to suit your needs.



Care and Quality



The Food Network is fully STS certified and we have been in business for 20+ Years, we are well on the road to obtaining BRC. As we are growing we are changing preparing for our modern 21st century factory. We test our products on a regular basis and no product will be sent if we are not happy with it ourselves. We are proud of our food safety culture system, which runs through from our senior management right through to everyone in production.

We sent over 150 food samples last year for microbiological tests. We only use UKAS trusted labs and audit the process ourselves. All of our suppliers are fully audited and approved under our strict supplier approval process. We do not allow any unacceptable stock on site. Our fully approved and audited HACCP and food safety systems means we have full traceability of our supply chain from farm to fork, meaning we can trace our food right down the food chain all the way to the farm.



Interested?



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