

Warwickshire County Caterers

Where do our ingredients come from?



Meat

Lamb is farm assured from UK Foodhalls in Welshpool.

Minced beef is organic and farm assured from Lower Hurst Organic Farm in Derbyshire.

Pork is farm assured and RSPCA Freedom Foods accredited from UK Foodhalls.

Chicken comes from a variety of suppliers and is all British, farm assured and RSPCA Freedom Foods accredited.

Our gold medal winning **sausages** are made from farm assured pork by Langford's butchers of Welshpool.

Eggs

The eggs we use in our own recipe dishes are all free range and come from farms in Leicestershire. We are the proud recipients of a Good Egg Award - which celebrates companies who are using only cage-free eggs or egg products, or committing to do so by 2012.

Fish

We seek to use fully sustainable and traceable fish. Certified sustainable seafood is labelled (MSC) on our menus.

Fruit and Vegetables

We source most of our fruit and vegetables from the UK to minimise fuel emissions from long-haul transportation and help support UK producers.

Baked Beans are from the UK and are a low salt/sugar variety.

Potatoes, Breads and Crackers

These products are sourced from within the UK.

Yoghurts

Come from the Muller Dairy in Shropshire.

Biscuits

All our biscuits are homemade to our own special recipes.

We use recognised brands where possible, these include; **McCain, Muller, Jacobs, Dr Oetker, Bisto and Branston**

The icing sugar and drinking chocolate we use is Fair Trade.

More information about school meals can be found at www.warwickshire.gov.uk/schoolmeals

