



Schedule of Suppliers

We work closely with our clients to implement best practice and partner with like minded suppliers to provide our customers with a wide choice of Locally Sourced, Fairly-traded, Organic, Sustainable and Environmentally-friendly products.

We balance all aspects of sustainable development across our business by tailoring our approach to the specific requirements and preferences of our clients.

Food Miles are a significant challenge for any catering company and this is why ALL of our fresh meat, bakery and greengrocery products are sourced from local suppliers, who partner and champion local farmers and growers for our fresh, seasonal produce.

All meat is also Red Tractor assured, with Free Range and Organic meat used extensively in our menus whilst all eggs are free range and bear the Lion quality mark.

All fish sourced and used by abm catering in our menus carry the MSC Blue Label accreditation; This means we only use fish from independently certified, sustainable fisheries. To be MSC certified, fisheries are independently assessed to ensure they meet standards for environmentally sustainable fishing. Annual audits ensure that these standards are maintained and fish stocks and fishing community livelihoods remain healthy and secure for years to come.

