



HARLECH

EST **FOODSERVICE** 1972

GWASANAETH BWYD



Welcome to

HARLECH FOODSERVICE



OUR STORY

Colin Harry Foskett left school in 1960 and worked for his father in the grocery trade. By 1972, realising the potential of the up-and-coming Frozen Foods market, he took a leap of faith and raised enough money to purchase a small struggling frozen food outlet in the coastal village of Harlech. Together with his wife Gill and their three children Jonathan, Andrew and Laura, the decision was made to move from their native Shropshire to North Wales. Harlech Frozen Foods was born. Colin's brothers Fred and later Stephen also joined the business and working hard to build the business was paramount to them all. 50 years on, Harlech Foodservice, now situated on the Llyn Peninsula with a base in Cheshire, still remains an independent, family owned company with award winning customer service and commitment to excellence at the heart of its business.



Then & NOW



1972



2004



2011



2019



About Us

DELIVERED FOODSERVICE SOLUTIONS FROM AN AWARD WINNING FAMILY BUSINESS

Here at Harlech Foodservice we're passionate about what we do and dedicated to delivering the highest quality of service to all our customers. We offer a free, next day delivery service throughout North and Mid Wales and the North West, with over 5,000 wholesale product lines delivered direct to kitchens and workplaces up to seven days a week. Ambient, frozen and chilled foods, grocery and impulse ice cream as well as cleaning and disposable items, we can deliver a total foodservice solution to the catering industry.



Harlech Foodservice | 01766 810810 | sales@harlech.co.uk



Much of our time is utilized sourcing new products, driven by customer demand and the diversity of requirements amongst our existing customers. Building strong relationships with both our customers and suppliers is also of utmost importance to us.

We endeavour to source local Welsh produce wherever possible, not only for its excellent quality and taste but to support local independent businesses. We work alongside a diverse mix of suppliers to bring the caterer what they need. With constant product development and review our range is continually expanding to meet customer demands and changing trends.

In 2022 Harlech Foodservice celebrates its 50th year in business. We continue to be a family owned company and we pride ourselves on the service that we offer to all our customers and the commitment of our team to deliver quality, consistency, and great customer care.

DAILY POST | NorthWalesLive 
Business
AWARDS 2021
WINNER
Business of the Year
(over 26 employees)





HARLECH FOODSERVICE & FAIRWAY FOODSERVICE

A member of Fairway Foodservice we are proud to supply a range of own brand label Fairway Assured products, which is made up of a growing portfolio of over 600 brand leader quality products specifically produced for caterers. With one goal, to offer a range of products that can match and ideally outperform the brand leader on a combination of quality, price, taste and consistency.

To help caterers discover product and inspiration, the Fairway Assured range is divided into eight distinct categories, aligning perfectly with our offering here at Harlech Foodservice.



FAIRWAY



OVER 600 OWN BRAND PRODUCTS.
8 PRODUCT CATEGORIES. 1 UNIQUE BRAND.

BREAKFAST

CATEGORY RANGE

STARTERS & SNACKS

CATEGORY RANGE

MAINS & SIDES

CATEGORY RANGE

SWEETS & DESSERTS

CATEGORY RANGE

COOKING & CONDIMENTS

CATEGORY RANGE

BREAD & ROLLS

CATEGORY RANGE

BAKING

CATEGORY RANGE

NON-FOOD

CATEGORY RANGE



Multi Award Winning WELSH BUTCHERS



Bwydlyn specialise in the butchery of quality meats from selected, trusted suppliers and farms. Operating with a commitment to excellence our mission is to deliver a complete butchery solution across the hospitality and healthcare & education sectors.

Catering for all your butchery needs with a comprehensive range of beef, lamb, pork, poultry and primal cuts we are sure to satisfy your menu requirements.

Bwydlyn Butchers are an FSA and SALSA approved wholesale supplier with full traceability records maintained for all our meat. We adhere to strict quality control procedures and have a complete HACCP documented food safety management system in place. These are all testament to our commitment to quality control and giving customers maximum confidence in purchasing from us.



BWYDLYN
BUTCHERS • CIGYDDION

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BWYDLYN SELECT

We know that reliable quality and consistency are of upmost importance to you and your business, and our expert team of butchers have scoured the British Isles and Ireland to deliver this at a competitive price.

Our Bwydlyn Select range offers a true farm to fork story with farm assured beef offering you full traceability, sourced only from BRC approved factories.







WELSH MEAT

Welsh farmers only believe in using the best of everything guaranteeing that you are buying a premium quality product, we are proud to supply a range of Welsh PGI status beef. As part of the supply chain, PGI status ensures the highest of standards are adhered to, meaning that every animal is fully traceable from farm to fork.





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WELCOME TO OUR

FOODSERVICE

EXPO

Every year hundreds of hotels, restaurants and foodservice industry professionals attend the Harlech Foodservice Show, an event that promises and delivers two days of action-packed opportunities of new season's product showcasing, creative menu planning and product tasting. With a diverse mix of exhibitors, from national big name brands to local artisan producers, customers can take advantage of the huge discounts and exclusive offers over the two days, making it an excellent way to 'stock up and save' for the season.

For years our annual catering exhibition has been inspiring customers far and wide. Venue Cymru, in Llandudno, is a purpose built events site which caters for a whole host of functions. With great transport links from Chester, Liverpool as well as North & Mid Wales, it makes the perfect location for all our customers.







WELSH PRODUCE

We endeavour to source local Welsh produce wherever possible, not only for its excellent quality and taste, but also to help support local businesses.

Welsh speciality food and drink not only enjoy national recognition but also worldwide. We focus on building relationships with local producers and sourcing a range from our heartland and across the breadth of Wales to deliver our customers highly regarding provenance to their menus.







PUBLIC SECTOR

Harlech Foodservice works closely with caterers, chefs and management within the public sector, health and education and across most areas of contract catering.

We cover all aspects of foodservice, be they in-house or run by contract caterers. This covers NHS and private hospitals, government departments, school meals in both state and independent schools, nursing homes, meals on wheels and welfare, police, fire and Mod, as well as on board travel catering.



With a reputation for excellence that has been built up over 50 years, we work alongside and with workplace, staff and visitor feeding, meals on wheels, patient catering, venue, event catering and Stadia catering.



CORPORATE SOCIAL RESPONSIBILITY

As an organisation, we take our environmental responsibilities seriously and are committed to the principal of continual environmental improvement and the protection of the environment through pollution prevention and by keeping our environmental impacts to a minimum.

We have implemented an internal Environmental Management System which has been externally certified by Green Dragon with level two certification.

Working alongside Green Dragon, the organisation has assessed the significant environmental impacts identified in the annual environmental reviews. Through the auditing structure of the Green Dragon standard, the organisation will push for continual improvement and showing commitment by

- Monitoring our key environmental indicators
- Implementation of an annual environmental improvement plan, including objectives and targets
- A commitment to complying with voluntary and legal compliance obligations that affect our business
- Aiming for waste production to be kept to a minimum and reuse or recycle where possible



The environmental standard is awarded to organisations that are taking action to understand, monitor and control their impacts on the environment. Harlech Foodservice is proud to receive this recognition and in playing their part in helping the environment.

Harlech Foodservice is committed to promoting sustainability. Concern for the environment and promoting a broader sustainability agenda is integral to our professional activities and the management of the organisation. We aim to follow and to promote good sustainability practice, to reduce the environmental impacts of all our activities and to help our customers and suppliers to do the same.





Distribution centres in Criccieth & Chester

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