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## FOODSERVICE & CATERING

for Specialist and  
General Care Homes

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**SOUTHLINCS**

FOODSERVICE

*Committed to Quality Service*





## Who is South Lincs Foodservice?

We are an independently run foodservice supplier based in Sutterton, near Boston, South Lincolnshire.

### SERVICE

We pride ourselves on our old-fashioned customer service with a modern business mindset and on being a company that truly puts customer service at the top of our agenda. Anyone can sell chips, chicken fillets and tea bags. What we guarantee is a personal touch and continual support of your business. With us, you are a name and an establishment with your own customers to satisfy - not just an account number.

### CHOICE

We offer all our customers an unrivalled choice of products, totalling in excess of 5,000 on site with access to 19,000 through our partnership network. These include all aspects of frozen, chilled and ambient foods together with drinks, packaging, cleaning materials and many more items required by the catering and care industry.

With a dedicated field sales force backed up by our friendly and efficient office team, together with a professional group of drivers, pickers and warehouse staff, we pride ourselves on the service we are able to offer our customers.

### PUBLIC SERVICE

At the start of the Covid-19 pandemic, HM Government began a scheme to encourage the clinically vulnerable to shield themselves by self-isolating. Those people who had no means of providing for themselves would be eligible to receive weekly food parcels.

The scheme is organised logistically by a partnership between the UK's two largest foodservice providers. South Lincs Foodservice was one of only two regional foodservice companies who were invited to participate in the scheme.

The second was our sister company in Devon. We're proud to play such a vital role in supporting our community and neighbours in need during their period of isolation. Particularly those who have no support network of family or friends to help them.

# Additional Benefits

First and foremost we are a service and safety led business. We are constantly updating our services; from ordering technology to delivery options. We also offer additional safety assurances for our customers through accreditation and databases.

## FRESH, FROZEN & AMBIENT

**BUTCHERY** We stock a range of fresh butchery products including Beef, Poultry, Pork - both in joints, fillets in addition to prepared diced and minced meats ready for cooking.

**PRODUCE** We source fresh fruit, herbs and vegetables from a local supplier; a majority of these from British farmers local to our Lincolnshire depot.

**CHILLED** A wide range of dairy, cheeses, deli meats, eggs and dairy alternatives.

**FROZEN** From ready made meals and prepared foods to staples - everything a chef requires to prepare a range of outstanding meals. Starters, mains, seafood, meats, potato products, fruits and vegetables, desserts and ice cream - including those for vegetarian, vegan and gluten-free diets.

**AMBIENT** From basics to fine ingredients; cereals, biscuits, coffee, tea, cooking sauces, table sauces, canned goods, confectionery, baking supplies, bottled drinks and more.

**WINE, BEER, CIDER & SPIRITS** We have an exclusive arrangement with a wine merchant to supply a range of wines; from budget-friendly bottles to premium quality varietals. Also available are bottled beers, ciders and top-shelf spirits with a selection of mixers.

## ONLINE & NIGHTTIME TELESales

**ONLINE ORDERING** Our online ordering system means that you can place your next order with us, at a time and place that suits you. Share a team shopping list, jump to your favourite items, quickly repeat a previous order or print out your past order details - it's easy and convenient.

**NIGHTTIME TELESales** You can place orders with our telesales department until 10:00pm and receive those goods with your next scheduled delivery.

## FOOD SAFETY

We are a BRC/BRCGS ( British Retail Consortium) accredited business. This Global Standard for Food Safety is developed by food industry experts from retailers, manufacturers and food service organisations to ensure food hygiene and safety standards are maintained.

This accreditation demonstrates to you as a customer that we work to well-documented, systematic management systems. This form the basis for the product and process controls necessary to produce safe products, meet customer expectations and our ensure staff are routinely trained.

This also covers the suitability, cleanliness and control of our site and includes cleaning, equipment, pest control, foreign body controls and food defence and site security.

## ALLERGENS

All of our customers are offered access to Erudus; an online, database that provides a single source of trusted data that is quick to access, maintain and share, available 24/7 and instantly updates saving money, time and effort

Over 2,700 food manufacturers share their product specification data using the Erudus Data Pool. You can quickly find the legally required allergen and nutritional information across thousands of products and ingredients. Search using product name descriptions (full or part), brand or manufacturer's name, supplier product codes, barcodes (GTIN) or even a Wholesaler's item code.

## CLEANING & PPE

We carry a full range of cleaning materials to suit a wide range of requirements.

COSHH certificates are available online and we can offer training support for your establishment on which chemicals to use to your best advantage and economy and where to use them. Bathrooms, Kitchens and other general public areas all require individual attention and products to be kept to a high standard of hygiene.

We stock a range of PPE from gloves, aprons, visors and face masks. We also offer a full range of paper disposables.





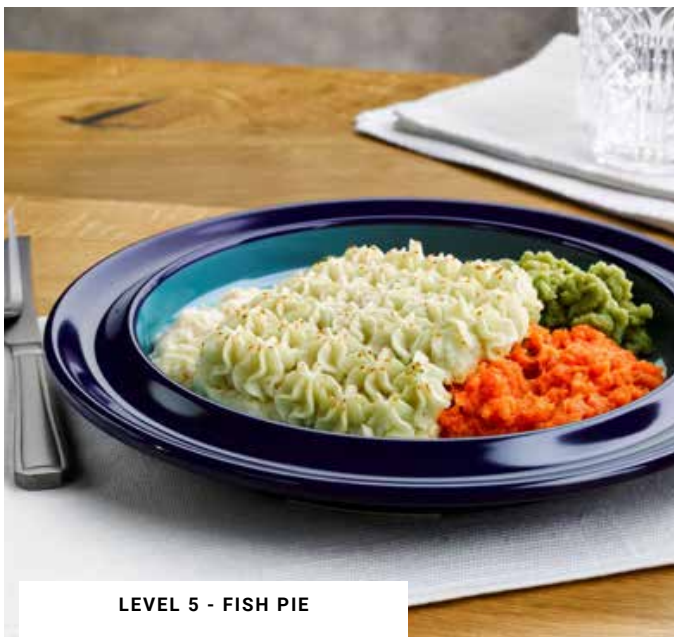
LEVEL 6 - LAMB CASSEROLE



LEVEL 6 - COTTAGE PIE



LEVEL 5 - SAVOURY BEEF



LEVEL 5 - FISH PIE



LEVEL 4 - COTTAGE PIE



LEVEL 4 - SAUSAGE & GRAVY

## Product Range

We stock everything from fresh meat, fruit and vegetables to frozen food, ambient grocery, non-food and cleaning products.

We also stock appropriate care, support and cleaning products for care homes.

### IN STOCK

We currently carry a range of 5,000 products at our purpose built depot of which we have a 99.3% first time order fulfilment rate.

We also have access to 19,000 products within the portfolio.

### EXTENDED RANGE AVAILABLE

If you need a specific product that happens not to be part of our 19,000 range, our Purchasing Team can source whatever specific item your business requires

### CATERING FOR DYSPHAGIA

We have an close relationship with a UK manufacturer of speciality foods for the healthcare sector, with food solutions that everyone can enjoy.

An extensive range of quality texture modified food solutions, made with care especially for your clients. Dysphagia, which might appear short-term or

ongoing, and this range of products has been developed specifically for this growing need.

Made to the highest safety standards with a wide selection of choices, this range gives you total reassurance, every time.

Each dish complies with IDDSI guidelines for texture, launched in April 2019, ensuring you can prepare each meal safely and with peace of mind. Each dish has consistency in nutritional content allowing you to easily control calorie intake.

But that's not all, made to home cooked standards these authentic and tasty meals are full of flavour plus they are perfect for any meal occasion throughout the whole day!

Also available is a range of Simply Puree Junior range which comply with paediatric IDDSI guidelines.





# Sales Support

## PERSONNEL

**AREA SALES MANAGER** Our Area Sales Managers will help to support your business in a highly professional manner. We will be there from day one to ensure your business runs smoothly. We will work with you step by step to help support you and to grow our ongoing partnership.

**TELESALES EXECUTIVE** Your telesales executive is dedicated to your specific account, which means that you will generally speak to the same person about your order and requirements.

**NIGHTTIME TELESALES** Place your orders after evening dinner service. You can place orders with our telesales department until 10:00pm and receive those goods with your next scheduled delivery.

**ONLINE ORDERING** Our online ordering system means that you can place your next order with us, at a time and place that suits you.

## MENUS & PRODUCTS

**MENU PLANNING** With our experienced team of Sales Managers, we can support you with fresh ideas to enhance the dining experience. We can also help with the costings and ranges to help deliver the cost per head, we also understand that different menus may be needed to suit your residents.

**PRODUCT MIX & MATCH** We have a full diverse range from traditional products to specialist ranges to suit your specific requirements. We understand that many residents have a variety of support needs and our product range can be tailored to suit.





## Operational Way of Working

### FROM START TO FINISH

**PLACING YOUR ORDER** Once you have submitted your order, it is transferred across to our dedicated warehouse team. From here, the order fulfilment process commences.

**STOCKHOLDING** We currently hold 5,000 products on site at our warehouse with a product range of 19,000 products which are readily available ranging from frozen, ambient and chilled ready to dispatch once your order is received.

**IN THE WAREHOUSE** With Health and Safety at the forefront of our ethos, our team are fully trained, engaged and committed to operating in a safe and secure environment, while delivering best in class service to meet the needs of our vast customer base.

**PICKING & LOADING** We pick all of our orders at a customer level and this ensures the customer gets the right item first time and in full. The team carefully and meticulously take the time to compile onto the pre-planned vehicle routes to deliver a service where you can be confident your items arrives when you need them.



## Delivery

Your food requirements can be diverse. We offer a simple, fully consolidated delivery solution with ambient, chilled and frozen products all arriving on the same lorry saving you precious labour, time and costs.

### DELIVERY RANGE

We deliver within a 90 mile radius covering Lincolnshire, Norfolk, Northamptonshire, Cambridgeshire, Rutland and select parts of Leicestershire, Nottinghamshire, South Yorkshire, Bedfordshire, Hertfordshire and Suffolk.

### 6 DAY A WEEK SERVICE

We deliver 6 days a week to most city centre locations and their surrounding villages. Contact us for the latest information about frequency of delivery to your postcode.

### DELIVERY FLEET

**Purpose built, modern fleet with automatic gearboxes and day cabs.** Easier handling for the driver, causing less fatigue to the driver.

**Euro 6 Compliant** Latest emission class vehicles causing less impact on the environment and able to access towns and cities with ULEZ zones in place

**Fully insulated -dual temperature /twin compartment truck bodies.** Dedicated freezer and chilled compartments with a temperature range from +30 >> -30 degrees.

**Truck weights range from 7.5 to 15 tonne with rigid bodies.** Able to access all areas in towns and cities with minimal impact on local urban areas and weight restrictions.

**Trucks and Fridge units are maintained and serviced under contract with manufacturer.** Our trucks and fridge units are more reliable and have a nationwide repair contract in the event of a failure.





## Menu Plan

We're here to make your life easier and can supply suggested menu cycles for your care home, fortified recipes and product recommendations.

We also have support documents on catering for residents with Dementia & Dysphagia as well as Food Intolerances and Allergens. See the Care Homes page of our website:  
[southlincsfoodservice.co.uk/care-homes](http://southlincsfoodservice.co.uk/care-homes)



## Monday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12

LUNCH				
Corned Beef Hash/Vegetables	£20.04 + £3.23 + £1.74	2.7kg Corned Beef, 2kg Peka Mash, 2.5kg Sliced Carrots	130g Hash, 80g Carrots	£0.69 *
Cheese Omelette	£24.29 + £6.48	4.75kg Mild White Cheddar, 5 Dozen Eggs	50g Cheese, 2 Eggs	£0.38
Creme Caramel	£10.94 + £1.18	1.25kg Crème Caremel Mix, 2ltr Milk	100ml Crème Caremel	£0.17
Yoghurt	£2.66	12 x 80g Yoghurts	1 Yoghurt	£0.23

AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02

SUPPER				
Cheese on Toast	£24.29 + £7.84	4.75kg Mild White Cheddar, White Sandwich Bread	50g Cheese, 1 Bread Slice	£0.32

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)



# Tuesday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12
LUNCH				
Salmon with Potatoes and Vegetables	£20.14 + £9.31 + £2.99	100-125g Salmon, 10kg Salad Potatoes, Peas	1 Salmon Fillet, 100g Potatoes, 100g Peas	£2.32
Ice Cream	£2.64	4ltr Vanilla, Chocolate or Strawberry Ice Cream	2 Scoops Ice Cream	£0.13
Yoghurt	£2.66	12 x 80g Yoghurts	1 Yoghurt	£0.23
AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02
SUPPER				
Baked Beans on Toast	£2.34 + £7.84	3.12kg Baked Beans, White Sandwich Bread	100g Baked Beans, 1 Bread Slice	£0.22

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)

# Wednesday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12
LUNCH				
Roast Dinner	£32.70 + £5.99 + £2.56 + £5.71 + £11.81	5kg Fresh Turkey, 2.27kg Roast Potatoes, 2.5kg Mixed Veg, 60 x 3" Yorkshire Puddings, 25ltr Gravy	80g Turkey, 113g Roast Potatoes, 80g Mixed Veg, 1 Yorkshire, 200ml Gravy	£1.10 *
Steak or Chicken Pie	£14.08 + £14.53 + £3.23	2kg Diced Beef, 12 x (23" x 15") Puff Pastry Sheet, 2kg Peka Mash, 25ltr Gravy	Makes 40 Portions	£0.77 *
Eclairs	£15.84	96 x 17g Mini Éclairs	3 Eclairs	£0.48
Yoghurt	£2.66	12 x 80g Yoghurts	1 Yoghurt	£0.23
AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02
SUPPER				
Sandwiches	£3.85 + £7.84	12 Slices of Ham, White Sandwich Bread	1 Ham Slice, 1 Bread Slice, Spread	£0.45

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)

# Thursday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12
LUNCH				
Ham, Egg and Chips	£3.85 + £6.48 + £12.58	12 Slices of Ham, 5 Dozen Eggs, 10kg Chips	1 Ham Slice, 1 Egg, 113g Chips	£0.57
Treacle Tart and Ice Cream	£10.46 + £2.64	12 Portion Treacle Tart, 4ltr Vanilla Ice Cream	1 Tart Slice, 1 Scoop of Ice Cream	£0.95
AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02
SUPPER				
Soup	£11.83	Maggi Classic Chicken Soup (167 Portions)	1 Bowl of Soup	£0.07

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)

# Friday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12
LUNCH				
Scampi/Chicken Nuggets and Chips	£4.55 or £8.15 + £12.58	454g Scampi, 2kg Chicken Nuggets, 10kg chips	5 Scampi = 75g, 4 Nuggets = 88g, 113g Chips	£0.90 scampi or £0.47 nuggets
Black Forest Gateaux	£5.41	14 Portion Pre-Sliced Black Forest Gateaux	1 Gateaux Slice	£0.39
AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02
SUPPER				
Spaghetti on Toast	£0.71p + £7.84	400g Heinz Spaghetti, White Sandwich Bread	100g Spaghetti, 1 Slice of Bread	£0.24

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)



Saturday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12
LUNCH				
Beef Stew	£14.08 + £0.99 + £1.96	2kg Diced Beef, 1kg Stewpack, 2.5kg Chopped Tomatoes	Makes approx 70 x 100g Portions	£0.25 *
Cheesecake/Ice Cream	£5.61 + £2.64	Cherry Fruit Top Cheesecake, Vanilla Ice Cream	1 Slice Cheesecake, 1 Scoop Ice Cream	£0.42
AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02
SUPPER				
Egg on Toast	£6.48 + £7.84	5 Dozen Eggs, White Sandwich Bread	1 Egg, 1 Slice of Bread	£0.17

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)

Sunday

BREAKFAST	COST	SIZE	PTN SIZE	PTN COST *
Cereals	£11.36	1 Portion Box	22 - 35g	£0.29
Porridge	£3.20	3kg	60g	£0.06
Tea	£20.35	1100	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Juice	£0.79	1ltr	150ml	£0.11
Milk	£1.18	2ltr	200ml Per Day	£0.12
LUNCH				
Cottage Pie and Vegetables	£10.26 + £3.23 + £2.56	2kg Mince Beef, 2kg Peka Mash, 2.5kg Mixed Vegetables	Approx 70 x 100g Portion	£0.23*
Panna Cotta	£3.90	1ltr Macphie Panna Cota	100ml	£0.39
Yoghurt	£2.66	12 x 80g Yoghurts	80g Yoghurt	£0.23
AFTERNOON TEA				
Tea	£20.35	1100 Teabags	1 Teabag	£0.02
Coffee	£24.68	750g	3g	£0.10
Biscuits	£0.26	150g	14 per pack	£0.02
SUPPER				
Sausage Roll	£21.50	4.5" Unbaked Sausage Rolls	1 Sausage Roll	£0.26

\*Add 30p for ancillary items (onion/salt/pepper/herbs/oil)



## In Conclusion

We are more than your standard "moving boxes" foodservice company or cash-and-carry. We are a service driven company that provides food, ingredients and supplies for the professional caterer.

We have undertaken advice and researched specific products designed for your industry to best understand your requirements from basic to speciality care.

We look forward to the possibility of working with you. If you have any questions or require further information about our products or services, please do not hesitate to get in touch.

- The Team at South Lincs Foodservice





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