



## Provenance

Passionate about sourcing the freshest and highest quality ingredients, using local produce wherever possible.

We are committed to local sustainable production, and we want to know where our food comes from and how it is produced.

We were delighted to be Scotland visited by VisitScotland in 2021 and awarded a Pass, under their new

**'Taste our Best'** scheme. This scheme is a joint initiative between VisitScotland and The Scottish Government, with support from Scotland Food and Drink, to promote properties with over 40% of the ingredients sourced locally.

Food provenance' means knowing where your food comes from – where, and how, it has been grown or reared. Food provenance schemes like the ones below help you know with confidence what you are eating and where it is from. • What might your customers want to know about the food you sell? • What food provenance issues might be important to them? • What welfare standards might they want to support? • What does 'quality' look, smell, feel and taste like, for different foods?

Fairtrade ingredients are produced by small-scale farmer organisations or plantations that meet Fairtrade social, economic, and environmental standards including protection of workers' rights and the environment, payment of the Fairtrade Minimum Price and an additional Fairtrade Premium to invest in business or community projects.

Organic food comes from farms that aim to use techniques to replace or improve nutrients in the soil through methods such as mixed farming and crop rotation. The routine use of artificial fertilisers, pesticides and medication are avoided, and animals are given plenty of space to live comfortably and move around.

Local sourcing Local sourcing helps to sustain local farms and food businesses to help the local economy. 'Local' can have different meanings, from a large company sourcing ingredients from within one country, to a much smaller business sourcing its ingredients from within a few miles.

Food Waste: Food can be wasted at any stage of production, processing, retailing and consumption. Suppliers look for ways to reduce food waste through amending processes to use as much food as possible and help consumers by packaging food to keep it fresh and labelling to indicate when it should be used. When edible food is not sold, some retailers donate it to local good causes like shelters or food banks, where this is possible and safe to do.



### Suppliers of Cafe48

We strive to use local & Scottish suppliers where possible.

JG Ross Bakery (Inverurie) – Bread / Buns

Peterhead Fish Company – Haddock, Scampi

Aberdeenshire Larder – Sausages

Caber Coffee – Fairtrade Coffee / Tea / Sugars

Cadbury - Fairtrade drinking chocolate & chocolate.

Grahams Dairy – Milk & Butter

Mains Farm Shop Pitmedden – Homemade Jam

Barra Berries – Strawberries & Raspberries

Rizza's Huntly – Ice Cream

Netherton Farm – Free Range eggs

WM Fraser Ltd (Grampian Growers) – Potatoes

**We have a small garden at our premises that we grow potatoes, carrots, onions, leeks, salad leaves, broccoli, cherry tomatoes that we use in our kitchen.**

We work closely with the Coop in reducing waste by having a food share partnership with them.

