



FIELD TO FORK PRODUCE

Company
Presentation



FIELD TO FORK

about us

Field to Fork Produce is a thriving foodservice supplier dedicated to delivering premium-quality fresh produce with genuine passion from New Covent Garden Market to kitchens across London and beyond.

Our mission is simple: to provide exceptional products that are ethically sourced, responsibly handled, and delivered with unwavering consistency.

From our humble beginnings in 2015 to our major step forward in 2021, we've grown into a well-established and respected business within the industry.

Today, our dedicated and friendly team is focused on the future – continuing to supply the freshest produce, delivered straight from the field to your kitchen.



our commitment

customer centered service

We are committed to providing a service that is flexible, responsive, and built around your needs. From last-minute adjustments to tailored product sourcing, our team works closely with each client to deliver exactly what their kitchen requires. Your success is our priority, and we're always just a call or message away.

consistency you can trust

Every order is handled with the same care, precision, and attention to detail – day after day. Our processes, supplier relationships, and quality checks ensure that what you receive is consistent in freshness, specification, and reliability. You can count on us to deliver the same high standard every time.

our advantage

- ✓ **Trusted Supplier Network** – Years of fruitful relationships with reputable growers and producers ensure consistent availability, transparency, and exceptional quality across all categories.
- ✓ **Sustainability** – We actively reduce our carbon footprint by partnering with local growers, shortening food miles, and prioritising insecticide-free produce wherever possible.
- ✓ **Quality Assurance** – From field to kitchen, every product is handled with strict standards, temperature control, and traceability to guarantee freshness and reliability in every order - the Field to Fork way.

our fleet

Temperature-Controlled Vans ✓

Digital Proof of Delivery ✓

Reliable & Efficient Delivery ✓

Trained Drivers & High Standards ✓

Our modern, temperature-controlled fleet keeps the cold chain intact from market to kitchen, ensuring everything – from delicate berries to leafy greens – arrives in peak condition. We use well-maintained, fuel-efficient vans built for early-morning routes, delivering reliably even during the busiest periods.

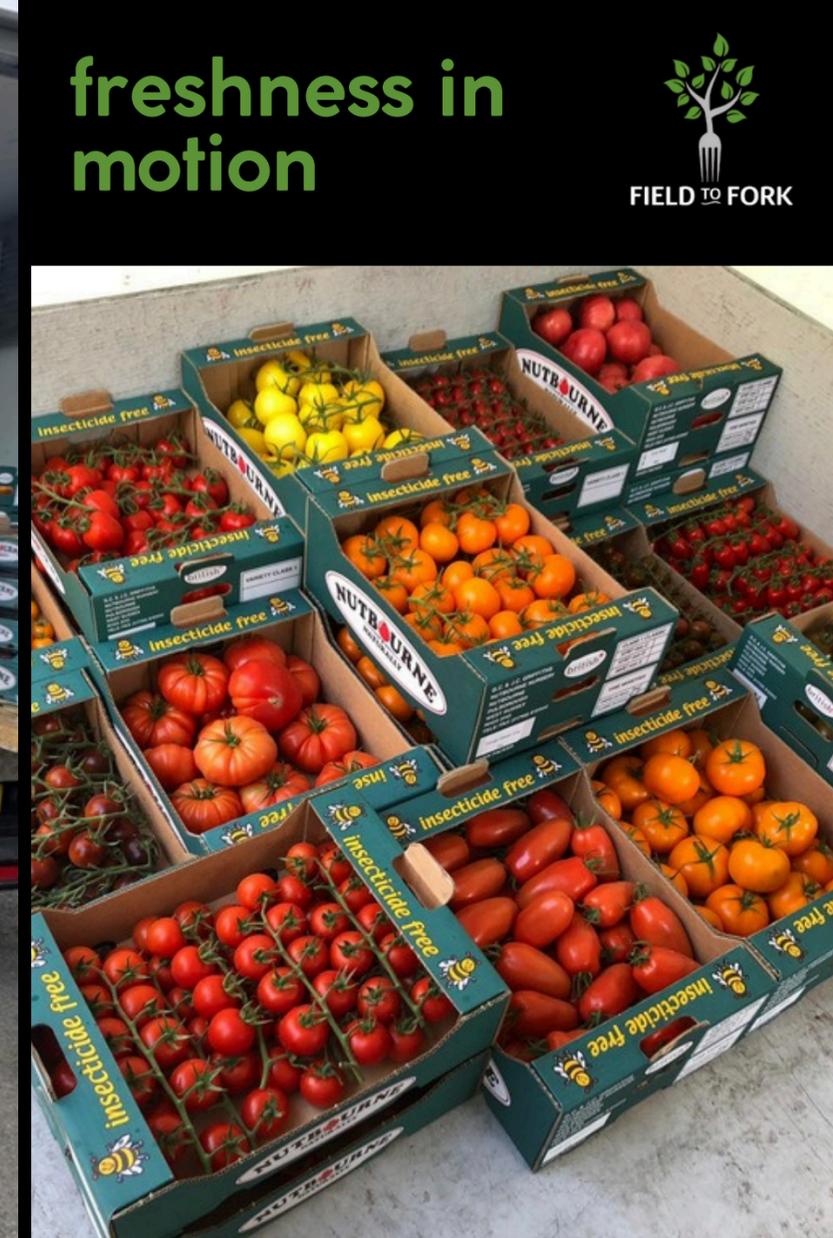
Our drivers are trained in produce handling and maintain strict hygiene and daily vehicle checks, ensuring a delivery service that is consistent, transparent, and designed around your needs.

5 star service...



...the Field to Fork way





freshness in motion



quality



consistency



expertise



our
range

fresh produce

fruits

A wide variety of fresh, seasonal fruit sourced daily from trusted growers to ensure peak flavour, vibrant colour, and long shelf life.

Perfect for your daily menu requirements.



vegetables

High-quality vegetables delivered daily, including core essentials and specialty varieties.

Carefully handled to maintain freshness, texture, and nutritional value for every dish.



salads, leaves, micro & cress

Crisp, nutrient-rich leaves, cress, and microgreens sourced from reliable growers. They bring vibrant colour, enhanced flavour, and elegant presentation to salads, garnishes, and plated dishes.

kitchen staples

dairy & eggs

A full range of quality dairy products and farm-fresh eggs, providing consistent quality, taste, and reliability for your menu. From everyday essentials to specialty items, we cater to all kitchen needs.



italian range

Premium Italian cheeses, cured meats, olives, and pantry essentials carefully selected from our trusted supplier.

Perfect for authentic Italian dishes, sandwiches, antipasti, or chef-inspired creations.



pantry items & bread

An extensive selection of pantry staples, grains, bread, frozen pastries and essential ingredients to support every kitchen. Consistently high-quality, convenient, and versatile for a wide range of recipes and menu demands.

bespoke sauces built around your signature dishes

Whether you need a signature sauce, a ready-to-serve sous vide ingredient, or a versatile base for multiple dishes, we have the perfect solution.

Every product is crafted using high-quality ingredients and tested for consistency, taste, and presentation. By collaborating with our clients, we ensure each creation reflects your culinary vision while maintaining the reliability and standards you expect from Field to Fork Produce.

From small bespoke batches to larger-scale production, our sauces and sous vide offerings bring creativity, flexibility, and exceptional flavour straight to your kitchen.



tailor-made sauces & sous vide range

easy ordering

fast, simple, and hassle-free every time

We make placing orders simple and hassle-free, whether you prefer to order by email or over the phone.

Our team is on hand to assist every step of the way, ensuring your order is processed efficiently and accurately.

For ongoing contracts, we provide a dedicated account manager to oversee your requirements, guaranteeing prompt, professional service and a seamless experience every time.



our delivery areas

serving kitchens across London and beyond

Our Primary Delivery Area covers London and nearby regions, where we provide deliveries of the freshest produce straight from market to kitchen.

Beyond that, our Secondary Delivery Area allows us to reach businesses right across the UK, using reliable transport partners bringing our dependable service to businesses nationwide.

No matter the distance, our commitment to quality, freshness, and sustainability remains the same.



what sets us apart

1

Consistently exceptional quality, freshness, and reliability in every delivery.

3

An extensive product range, including specialist items and fully bespoke solutions

2

HACCP-driven handling and strict food safety standards. Cold-chain integrity from market to delivery.

4

Fair, transparent pricing backed by long-standing grower partnerships

get in touch

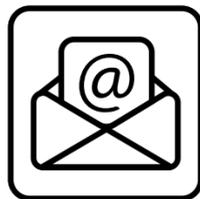
We're here to help with orders, queries, or bespoke solutions.

Contact us today and let us bring the freshest produce straight to your kitchen.



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