



Rosemary & Thyme

DUJARDIN GROUP • *Food you can trust*



About Rosemary & Thyme

WHO WE ARE We are the UK's leading supplier of IQF (Individually Quick Frozen) herbs, ingredients, fruit and vegetables, and are part of the DuJardin Food Group, one of the largest growing and processing companies in Europe. Our turnover is around £16m per annum and we operate with the hard work and dedication of 32 full-time staff.

WHAT WE DO We provide the finest quality frozen herbs, ingredients, fruit and vegetables combined with first-rate technical and logistical support and personalised account management.

WHERE WE DO IT Our purpose-built factory, coldstore and head offices are in Eye, Suffolk, as is our UK herb production plant 'Frozen Herbs'. Both have British Retail Consortium (BRC) Higher Level accreditation.

WHO WE SUPPLY We supply companies across the board from small niche businesses to large multinational organisations, with quantities from 10 kg to full container loads. All our customers, with their differing needs, are treated as individuals to ensure satisfaction and longevity.



ABOVE Our purpose-built head office, factory and coldstore in Eye, Suffolk.

BELOW LEFT Our raw material fresh English mint growing in the fields of Norfolk.

BELOW MIDDLE Basil, a Mediterranean herb, is grown in the Provence region of France to optimise flavour and quality.

BELOW RIGHT IQF chives produced in Brittany, which has the ideal northern European climate.



Herbs

Our herbs are grown and processed (chopped and frozen) in three principal production sites: two in France – in Provence and Brittany, and the third in the UK at Eye, Suffolk. All sites are BRC accredited and our Provence site is also Marks and Spencer approved, with approval of the others scheduled soon. We work with both individual farmers and cooperatives alike. All suppliers are within a 50-mile radius of our plants to help ensure products are processed at the point of optimum freshness following harvest. Our herbs are available year-round and deliver consistently good flavour for all applications. They are available in 10 kg cartons as standard, but can be packed into smaller bags or mixed into blends, such as our Provence Herb Mix and Italian Mix, as required. Our range of ambient and pasteurised herb pastes with excellent flavour, provide an alternative to fresh or frozen herbs.



ABOVE The finished product IQF chopped and ready-to-use herbs, which offer convenience and quality year-round.

BELOW The process from field to factory is carefully monitored and strictest standards are adhered to. All growing fields are within 50 miles of our production sites, ensuring processing takes place at the point of optimum freshness.



Fruit

We work in partnership with one principal supplier for our fruit. This ensures quality and technical support is consistent, and gives us the ability to specialise according to customers' needs. The fruit is sourced either from farms and production facilities owned by our supplier or from accredited and approved suppliers worldwide. This enables us to offer precisely what our customers want, including mid-season pre-selected quality products, if necessary.

We supply in 10 kg bulk cartons. We also specialise in mixing fruits into smaller ready-to-use pouches specifically for the smoothie market. These bespoke pouches are produced in accordance with our customers' demands and to their recipe formulations.

As well as standard bulk fruit we also offer a range of fruit purées (which can be with or without added sugar) and an excellent range of citrus fruits including peels, juices and slices.



ABOVE Whole blueberries.
LEFT Fruits of the Forest Mix.
BELOW IQF sliced kiwi from Chile.



Ingredients

In addition to the products we source within the DuJardin Group, we also work with select suppliers worldwide to enable us to source a range of more unusual ingredients, such as Thai basil, Vietnamese lemon grass, Chinese garlic purée nuggets and South American chillies. We process many of these at our own plant in Suffolk to create a range of ready-to-use products for customers' convenience. As with all our products, these are available as purées or in various cut sizes and bespoke mixes to offer the very best solutions to our customers' production and development challenges. We benefit from the knowledge and sourcing powers of our select group of core long-term suppliers to enable us to access new and exciting food ingredients as they become available, allowing plenty of scope for future product development.



ABOVE Completely natural Chinese ginger, puréed and frozen into nugget shapes for easy use.
BELOW LEFT IQF whole red Chinese chillies, also available in a range of cut sizes. Jalapeno chillies are on offer, too.
BELOW IQF whole Kaffir lime leaves from Thailand.



Vegetables

STANDARD VEGETABLES As part of the DuJardin Food Group, we are perfectly placed to offer Individually Quick Frozen (IQF) vegetables to our customers, whether in small mixed-pallet quantities or larger contracted volumes. We can supply in bulk 10 kg cartons or in smaller catering-size bags. We also have access to specialist blends and state-of-the-art technology in relation to packaging.

GRILL-ROASTED AND FRIED VEGETABLES We offer a range of IQF grill-roasted and fried vegetables from the Navarra region of Spain and from Italy. These are part-cooked and provide a cost-effective option for New Product Development (NPD) teams wanting to create something with great visual and taste impact.

ORIENTAL VEGETABLES We offer a full range of Oriental vegetables including bamboo shoots, garlic chives, water chestnuts and many more.

ABOVE RIGHT Grill-roasted peppers and courgettes, produced in the Navarra region of Spain, then mixed in the UK.

RIGHT Tender Peruvian asparagus spears.

BELOW IQF carrot batons.



Technical Details

Our technical department is on hand to answer all enquiries and supply specifications, and will happily create a bespoke service for all customers. We are committed to meeting stringent quality and safety standards for all our products. Our processing plants operate according to the highest manufacturing practices and we adhere to all relevant food-safety legislation. We regularly review our quality-management systems and ensure our quality-control staff undergo regular training. All sites within the group operate to BRC standards. Suppliers outside the group are encouraged to attain them and are audited by Rosemary & Thyme Ltd as an additional measure of reassurance for our customers. Our site in Suffolk is Soil Association approved for a range of organic products.





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