



## Tillery Valley achieves recycling milestone!

**As part of its' commitment to continuous improvement in waste management Tillery Valley set itself a challenging recycling target of 85% for 2013.**

This is a fantastic result and is testimony to the commitment of our staff to the segregation of waste across the site and to our dedicated waste team for going that extra mile to ensure that as much of our waste as possible is sorted and managed effectively prior to collection.

A recycling rate of +90% would be an achievement that any organisation would be proud of, but for a food manufacturer with our large variety of raw materials, packaging types and different waste streams, this achievement is particularly noteworthy.

In the last 12 months Tillery Valley has reduced its landfill disposal by 36% and has recycled in excess of 240 tonnes of cardboard, 75 tonnes of plastic and 73 tonnes of metal.

**December saw our greatest recycling achievement yet with a fantastic 90.5% of all waste recycled.**

## supporting the work of **FareShare**

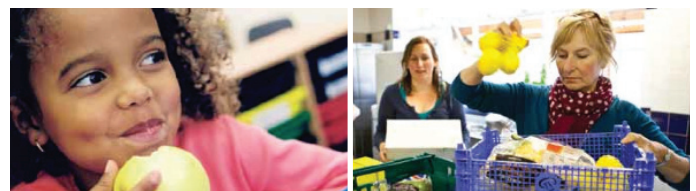
**As part of our ongoing commitment to sustainability and helping local communities we continue to support FareShare, the food redistribution charity.**

In 2013 Tillery Valley provided the charity with 3600kg of food to a number of their depots including Cardiff, Hull, Manchester, Newcastle, Liverpool and Edinburgh.

This charity plays a vital role in supporting communities to relieve food poverty and they are at the centre of two issues that face the UK: food poverty and food waste.

We support the FareShare message that

'No Good Food Should Be Wasted'.





# Continuous Improvement Programme from Tillery Valley

In 2014 Tillery Valley is focussing on a structured continuous improvement programme.

Through taste panels, customer feedback and consultation with end users we have developed a priority list of dishes to which we will make improvements (EPD or Existing Product Development). This work has already started and shown some terrific results.

**Baked potatoes** – everyone knows a good baked potato when they see one. Trouble was Tillery Valley's cooking process was not delivering that brown skinned, fluffy centred potato we all love – until now. With better sourced potatoes and a change to the cooking regimen I think you'll agree the result is now near perfect.



## plated meal range review

Plated meals are becoming more popular and are the fastest growing part of our product range. In case you don't already know Tillery Valley has the largest range of plated meals which come frozen to help reduce waste while maintaining patient choice.

The Product Development Team is now embarking on a range review which will include:

- Improving existing popular dishes (EPD)
- Introducing new exciting dishes to the range (New Product Development – NPD)
- Other improvements aimed at better regeneration results and addressing more specialist needs.

If you use our Vive! range we would like to hear from you if you have any suggestions on how we can achieve a better offering to your patients.

Contact your Health Service Catering Consultant or email [tvfsales@tilleryvalley.com](mailto:tvfsales@tilleryvalley.com) with your suggestion.



Other dishes which are due to undergo improvements are:

**Chicken & Pasta with Tomato & Herbs** – remove tarragon, increase tomato and add basil.

**Chicken and Leek Pie** – improve the sauce with more flavoursome chicken. The above is just the start.

Further developments are ongoing so watch this space. Even **BETTER** if you have a favourite dish you think could do with a makeover then please provide your Health Service Catering Consultant with details or email your idea to [tvfsales@tilleryvalley.com](mailto:tvfsales@tilleryvalley.com)

## 2014/2015 menu review

By now all customers will have received an email detailing plans for our next menu review which traditionally in the past has seen new Chilled Cycles and Ready Range product brochures issued in January for April / May implementation.

For 2014/15 this information is scheduled for release to customers in May 2014 for a September 2014 implementation.



Email addresses change frequently -

If you change your email address please be sure to advise our Customer Services Manager Michelle Brown: [michelle.brown@tilleryvalley.com](mailto:michelle.brown@tilleryvalley.com)

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