

Anglian Country Inns – Sustainable Sourcing Policy

Anglian Country Inns are proud to be a company who prioritise the use of ethically and sustainably sourced, high-quality ingredients in all our kitchens. We truly value the relationships we have with our suppliers and ask that in return they help support our ethos by maintaining the following standards and expectations:

Fruit and Vegetables

1. Where possible we will prioritise LOCAL/BRITISH and SEASONAL fruit and vegetables. We ask our suppliers to support our cause by providing quality, local and seasonal fruit and vegetables where possible.
2. We are keen purchasers of organic and ethically sourced produce and ask that we are always provided organic and fairtrade (or similar third-party certification) fruit and vegetables where possible.

Dairy and Eggs

1. We prioritise LOCAL/BRITISH milk and eggs. We ask to ensure that quality dairy and egg products, produced LOCALLY/IN THE UK, are supplied to ACI as a priority.
2. We are keen purchasers of organic produce and ask that our suppliers provide us with organic milk and eggs where available.

Meat and Eggs

1. We prioritise LOCAL/BRITISH meat. We ask that our suppliers ensure quality ingredients, produced LOCALLY/IN THE UK, are supplied to the restaurant as a priority.
2. We prioritise high welfare produce and therefore require our suppliers to provide us with FREE RANGE/PROVEN HIGH WELFARE meat exclusively.
3. We are keen purchasers of organic produce and ask that our suppliers provide us with organic meat when available.

Products of Significant Risk

Certain products, such as coffee, chocolate, tea, and avocados, pose a significant risk of being unsustainably and unethically sourced, as such at ACI we ask that particular care be given to these products.

1. We prioritise ethically sourced produce, that can be traced to specific farms ensuring social and environmental risks to the workers/farmers are minimised or mitigated.
2. Where available we ask that our suppliers only provide high-risk goods with a third-party ethical accreditation such as Fair Trade.

Fish and Seafood

At ACI, we are committed to sourcing all wild-capture and farmed fish from sustainable and responsibly managed sources. We ensure that our sourcing:

1. Does not deplete overfished stocks, or stocks where data is deficient
2. Is not from poorly managed or unregulated fisheries
3. Is not caught using methods which are not detrimental to other marine species or habitats

We ask that all Fish and Seafood Suppliers support our efforts by adhering to the following standards:

Wild-caught Species

We ensure the sale of species intrinsically vulnerable to exploitation, or dependent upon habitats particularly vulnerable to damage by fishing or caught using fishing methods particularly damaging to other marine species or from over-fished stocks will be **avoided**. This includes, but is not limited to,

- All deep-water species
- Endangered species including all sharks and skates
- Any fish with a MCS rating of 4 or higher.

Farmed Fish

We ensure that farmed fish comply with environmental standards for habitat protection and impacts of production.

- Try to source organic where possible to ensure feed is sourced sustainably
- Reduced stock densities
- High welfare standards are met eg RSPCA Freedom Foods scheme
- Carry other recognized certification such as Global Gap, Aquaculture Stewardship Council or Global Aquaculture Alliance

Capture or Fishing Area/Stock

ACI will only source fish from FAC Fishing Areas or stocks within these areas that have been scientifically assessed as being exploited within sustainable limits and clear evidence that the stock is stable and not showing indications of overfishing or is not at risk of reduced reproductive capacity is available.

Capture or Fishing Metho

Where possible ACI will source fish caught using the most selective fishing methods available and we expect our suppliers to be able to demonstrate knowledge of gear regulation.

These include:

- Handline or rod and line
- Pole and line or troll
- Potting or creeling
- Traps
- Diver-caught
- Hand-gathered, hand raked
- Sustainable farming methods for shellfish such as rope-grown

Methods of fishing/fisheries to be avoided include:

- Mid-water pair trawling Bottom trawling in sensitive environments
- Beam-trawling Dredging
- Purse seine and gill nets
- Use of dynamite and cyanide

Breeding Season and fish size

ACI will not at any time source or accept fish captured just prior to or during their breeding season or purchase of fish below the minimum size at which it reproduces. We expect our suppliers to be able to demonstrate knowledge of when target species breed in relation to when they are captured.

Transparency

We demand proof of traceability from its suppliers to enable us to know where the fish we are purchasing comes from.

We commit to monthly checking which species should be avoided as listings change to reflect current scientific advice We use the MSC as a source of reference.

We Ask our Suppliers:

To help ensure that the produce and ingredients used on our menus remain consistent with our values we ask that our suppliers inform us if any of the above standards are compromised for any reason, allowing us to make the most informed, sustainable, and ethical choices with our purchasing.

Our mission to serve local, ethical and sustainable fresh produce would not be possible without the help and support of our key suppliers:

Fish and Seafood:

Marrfish, Direct Seafood, Staithe Smokehouse, Brancaster Seafood Company, C Southerland, Lowestoft Shellfish Company, C A Seafoods, Pinneys of Orford, W. Ward Lobsters, Brancaster Bay Shellfish

Butchers:

Woodview Farm, Burtons Butchers, Aubrey Allen, P & S Butchers, H V Graves, Priors Hall, Mimram Valley

Bakers:

Krusty Loaf, Cromer Craft Bakery, Cake Atelier, Hertfordshire Cakes, All Things Sweet

Eggs and Dairy:

Cheese Plus, Barsby Produce, Direct Milk, Dann's Farm

Fruit and Vegetables:

Barsby Produce, Sharrington Strawberries

Teas and Coffee:

Hot Numbers Roastery, Paddy and Scotts, Jenier World of Teas



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