

TAFFYS SUPPORT SERVICES - FOOD SUPPLIES



MAKING IT HAPPEN

Taffys has a proven track record of providing food supplies to remote site catering establishments in the military, oil and gas, relief, construction, engineering and industrial sectors. We are well versed in the purchasing, sourcing, consolidation and supply of all food types.



We have many years experience ensuring the delivery of safe, healthy and nutritionally balanced food. Through our HACCP approved facilities we have the skills and knowledge to prepare supplies for air, sea and land transportation, even to the remotest of sites.

We supply all types of foods from fresh fruits and vegetables, dry goods, frozen meats and poultry, to chilled items and beverages; all the food items required to cook for any camp with any nationality, whether it be western expats or a local task force.

Taffys basic ethos is to operate in an open relationship with our clients. We encourage a “One Team” approach and provide a service that truly integrates Taffys organisation with that of our clients. By planning together with your operators and chefs, we ensure the right goods are delivered and that food cost targets are met. You will find a true partner in Taffys.

Taffys knows the critical factors for a successful catering project:

High standards: our clients expect the best and we deliver it. We put the entire product and supply chain under intense scrutiny to ensure the quality of the food we supply. We know that selection of high quality robust products with good shelf life is essential. We have vast experience in supplying high profile projects and meeting the highest quality standards, with regular inspections from military clients and large blue chip service providers.

Transit times: when supplying food to remote sites, time is a key issue. Airport delays, loading hold ups, border issues, or delays at defacs, can expose temperature-controlled products to damaging heat fluctuations. A robust product with a long the shelf life, contained in high specification packaging, will lead to fresh goods being delivered to your kitchens. We work with the operators on the ground to ensure deliveries pass through borders in a timely manner.



Fully integrated temperature-controlled

environment: We monitor the temperature of our deliveries by air, sea and land, selecting the correct packaging type to stabilise temperatures in transit. We track our consignments from the origin country to delivery at the end user defacs and kitchens. Taffys uses only approved partners with an exemplarily track record for handling food.

Where required, Taffys can provide goods in thermacol boxes, an innovative way to pack food for airlift deliveries. Completely sealed and with an insulating layer of dry ice, these boxes ensure that holes in the supply chain or aircraft delays will not expose products to high temperatures.

We are very happy to be selected as a potential vendor to your company and we are sure that given the opportunity you will be impressed with our high quality service and Taffys “Making it Happen” culture.

Visit www.taffys.biz for more information

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