

May 2018

sustainability report

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Introduction

In July 2017, we opened the new Wilkins Terrace refectory on main Bloomsbury campus. As you will be aware Sodexo had previously attained Food For Life (Soil Association Accreditation) for the temporary facility within the JBR, it is pleasing to report that we have again achieved this within the new facility with one offer attaining Silver status and all others achieving Bronze status. For the first time we also added both Institute of Child Health Refectory and the Housman Room to the award, both at Bronze level.

Sustainability plays an important role in all of Sodexo's plans and at UCL is embedded as a part of our day-to-day operation

Within Sodexo a Company-wide decision on has been made on Single Use Plastics with effect from April 2018

- Removal of plastic stirrers immediately
- Removal of plastic straws immediately

Here at UCL it was crucial for us to make the Refectory as sustainable as was possible. Thus we invested in re-usable washable plastic "coke" cups and enamel soup mugs for eat-in customers as well as significant investment in new china to encourage eating in, rather than the take away dominated offer of the temporary JBR Refectory, additionally before the Sodexo policy at UCL we switched to paper straws ahead of the company decision.

We remain keen to work with the sustainability team to better utilise the plasma screens in the Refectory to send environmental messages to all who visit it, as well as continuing the provision of educational and sustainable cooking classes aimed at educating students on practical skills as well as providing more knowledge on catering for yourself and most importantly adding value to the overall catering service we continue to supply.

We have hopefully tailored this report to better follow the format of UCL Sustainable Food Policy with more detail and understanding not only of our compliance but also on our agreed and proposed initiatives and actions.

Communication

Vegan Thursdays

As a result of several requests for more vegan options and a growing trend nationally for more people eating “Flexitarian”, we introduced Vegan Thursday in the Refectory.

Customers can find at least one hot vegan dish every Thursday in the Refectory.



Vegan promotion

Following the Vegan Thursday promotion, we introduced a Vegan Special in the Refectory. Every day our team display a poster promoting the vegan



options available which will always be on at least one counter to make it easier for any customer to identify the available vegan options. We are also highlighting vegan dishes on the plasma screens.

Vegan competition



In May, as part of student engagement, we launched a vegan competition when we gave all customers a chance to let us know their favourite vegan dish. The winning dish will be featured in the Refectory on the 24th of May.

Plasma screens

The Refectory is equipped with 15 plasma screens which is a very effective tool of communication without the necessity of printing posters and wasting paper.

It is great to know we are saving trees by using screens for our marketing messages.

Moreover, each screen is scheduled to show our key sustainability messages like:

- Our Fish is MSC certified
- Our meat is Red Tractor
- 32% of our products sold are Fairtrade



Vegan and gluten free pizza in Pizza Neo



We now offer vegan and gluten free pizzas in Pizza Neo.

National Vegetarian Week

We supported the National Vegetarian Week in the Refectory. Customers were offered more vegetarian and vegan options in the Refectory between the 14th and 20th of May.



Gluten free and vegan snacks in the Retail Shop

In February we also promoted the fact that customers who are gluten intolerant or vegan can find a wide selection of snack in the Retail Shop.



Chefs uniform EkoChef

Our chefs' jackets are made from 28 recycled plastic bottles and waste polyester fibre. They are smart comfortable as well as having many environmental benefits and are just as durable and easy wearing as standard jackets.



incentive that the first drink is for free.

Travel mug

In February we did a campaign to promote using a reusable travel mug as well as the



Social media environmental campaigns

Christmas Switch OFF

As every year, we supported Green UCL's environmental

campaign to switch off electricity before leaving for holiday break.



Compost Video

As not

everyone is aware of what can be composted, we shared a video from Tasty Vegetarian Facebook page which shows briefly what type of food can be composted in order to raise customers' awareness. The video turned out to be very popular with 436 views. We've also promoted healthier drink options from our coffee shops via social media.

Food Federation UCL shared Tasty Vegetarian's video. Published by Irmna Jozwiak [7] 9 November

Check how you can help the environment by composting the kitchen scraps! #StayGreen

COMPOST 101

Composting 101 01:39

1,413,783 Views

Tasty Vegetarian 8 November

Composting 101

Performance for your post

2,322 People Reached

436 Video Views

4 Likes and comments

3 Likes

1 Comments

29 Post Clicks

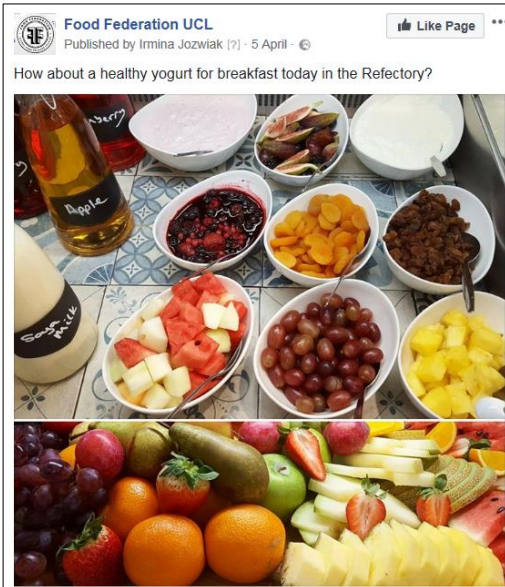
0 Link clicks **29** Other Clicks

0 Hide Post **0** Hide All Posts

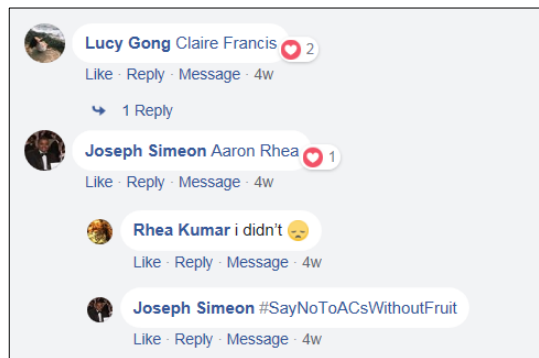
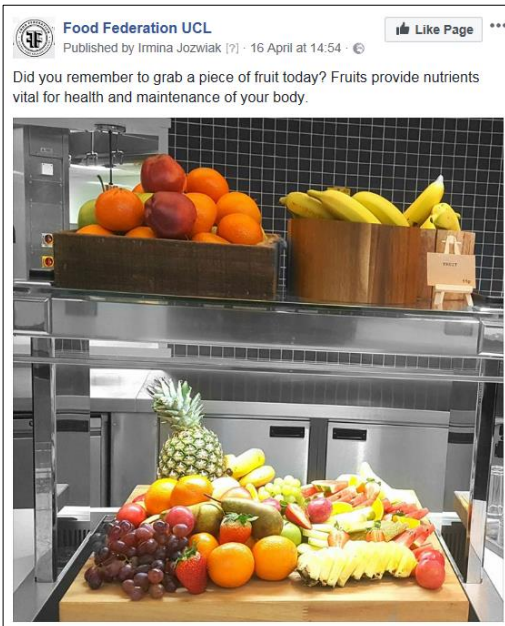
0 Report as Spam **0** Unlike Page

Reported stats may be delayed from what appears on posts

Exam period – healthy lifestyle social media campaign



During the exam period we wanted to remind students that their brains and bodies will need extra rest and ‘fuel’ to be efficient while studying. Therefore, we launched a social media campaign promoting brain foods, the importance of breakfast, enough sleep and eating fruit.



UCL Mental Health Awareness Week

We were pleased to have been able to support UCL Mental Health Awareness Week in May by sponsoring all the fruit and vegetables used for the smoothies on the Wilkins Terrace via the Sodexo Bursary Fund.

Easter STOP Hunger competition

During Easter we have collected £728.48 for the Sodexo STOP HUNGER charity through a competition where customers could enter a raffle ticket draw to win an Easter Chocolate Hamper. All money collected from the raffle tickets were donated to STOP HUNGER.

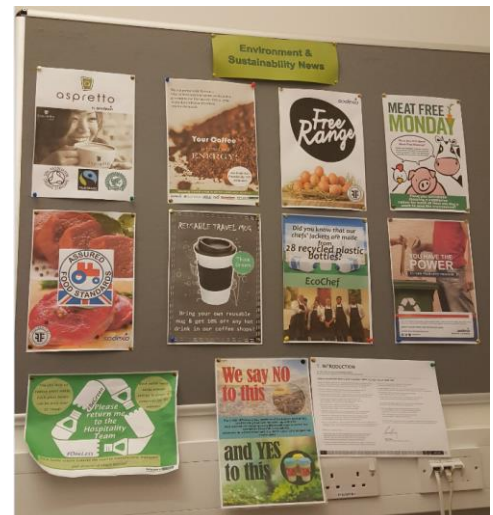


Training

All our staff completed Sustainability training and this is also refreshed annually as part of our training program and these are the topics we cover:

- Recycling and Managing Waste
- Saving energy and conserving water
- Preventing pollution
- Marine Stewardship Council
- Health and Wellbeing
- Green Impact

We have also created a sustainability board inside our office for all team members to be aware and to be part of our sustainability initiatives.



Ethical trading

Fairtrade products sales

In the period from 1st of June 2016 until the 31st of April 2018, 32% of our products sold were Fairtrade. This constitutes 23% of total sales. This number will dramatically reduce unfortunately with the closure of the ORCS in July-18

1 st June 2016-31 st April 2018		
	Number of products sold	Sales (£)
Fairtrade products:	775635 (32%)	1042333.19 (23%)
Total:	2459846	4381849.29

Fairtrade Fortnight

This year for Fairtrade Fortnight we organised a Fairtrade display in all our outlets to raise customers' awareness of the importance of ethical trading and draw their attention to those Fairtrade products which are available in our coffee shops.

On the last day of Fairtrade Fortnight we treated our customers with a piece of Divine chocolates with their coffee.



Fairtrade Fortnight campaign in Halls of Residence (26th of Feb-11th of March)

During Fairtrade Fortnight our biggest aim is to raise everyone's awareness about the importance of ethical trading as well as show students what products that we provide are Fairtrade. Therefore for the two weeks of Fairtrade we presented a display in the dining hall with our Fairtrade products and information on Fairtrade.



Food standards

Food for Life Accreditation

We are pleased to confirm the Catering Mark from the Soil Association has not only been renewed but in addition we have successfully added the Housman Room further demonstrating our commitment to providing freshly prepared wholesome meals to those we serve.

University - Café/restaurant - Silver	Silver														
<table border="1"> <thead> <tr> <th>Sites/Outlets</th> <th>Status</th> </tr> </thead> <tbody> <tr> <td>Housman</td> <td>Bronze</td> </tr> <tr> <td>ICH Refectory</td> <td>Bronze</td> </tr> <tr> <td>Lower Refectory - Breakfast</td> <td>Bronze</td> </tr> <tr> <td>Lower Refectory - Later's - Evening Service</td> <td>Bronze</td> </tr> <tr> <td>Lower refectory - Spice Counter</td> <td>Silver</td> </tr> <tr> <td>Lower Refectory - Sup, Live, Traditional, Med Deli & Yardbird Counters</td> <td>Bronze</td> </tr> </tbody> </table>		Sites/Outlets	Status	Housman	Bronze	ICH Refectory	Bronze	Lower Refectory - Breakfast	Bronze	Lower Refectory - Later's - Evening Service	Bronze	Lower refectory - Spice Counter	Silver	Lower Refectory - Sup, Live, Traditional, Med Deli & Yardbird Counters	Bronze
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£2640 -> to organic spend = 8% Food for Life Silver Award



Fruit and vegetables

Seasonal Apples

In October we promoted English apples as a seasonal and locally sourced fruit.



Seasonal Satsumas

In December we promoted satsumas as a seasonal fruit.

Strawberries in season

This week we are promoting Strawberries as a seasonal fruit in Halls of Residence. Students can learn the health benefits of strawberries as well as enjoy the taste of strawberries with delicious scones and cream.



Seasonal Pears

November is our month of pears. Therefore we promoted pears as a seasonal fruit.



Veg of the Week

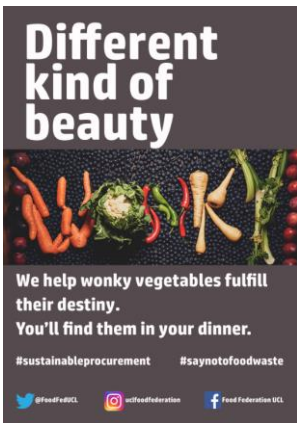
Every Wednesday In January we featured different vegetable in the Refectory as VEG OF THE WEEK. We ensured that customers are also informed on the health benefits of each vegetable. Vegetables which we featured were: kale, sprouting broccoli and leek.

Wonky Veg

UCL via Sodexo purchasing was one of 2 UK Contracts that signed up in November 2017 for a 3 month trial of “Wonky Veg” ending in February 2018 - We started

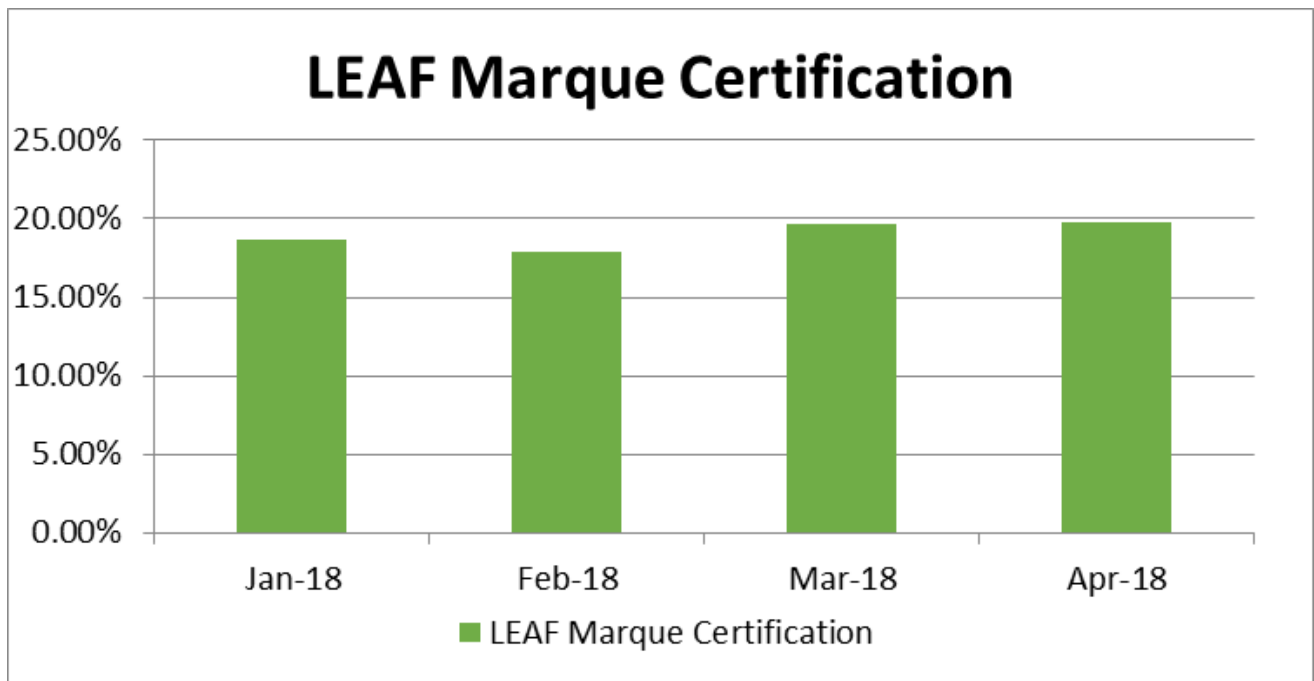
purchasing a box of “wonky vegetables” and used them within our hot food and salad offer within the Refectory and promoted them to students as a different kind of beauty.

We wanted to ensure that these vegetables which do not have a perfect shape or colour can still taste great and be used for cooking instead of going to waste.



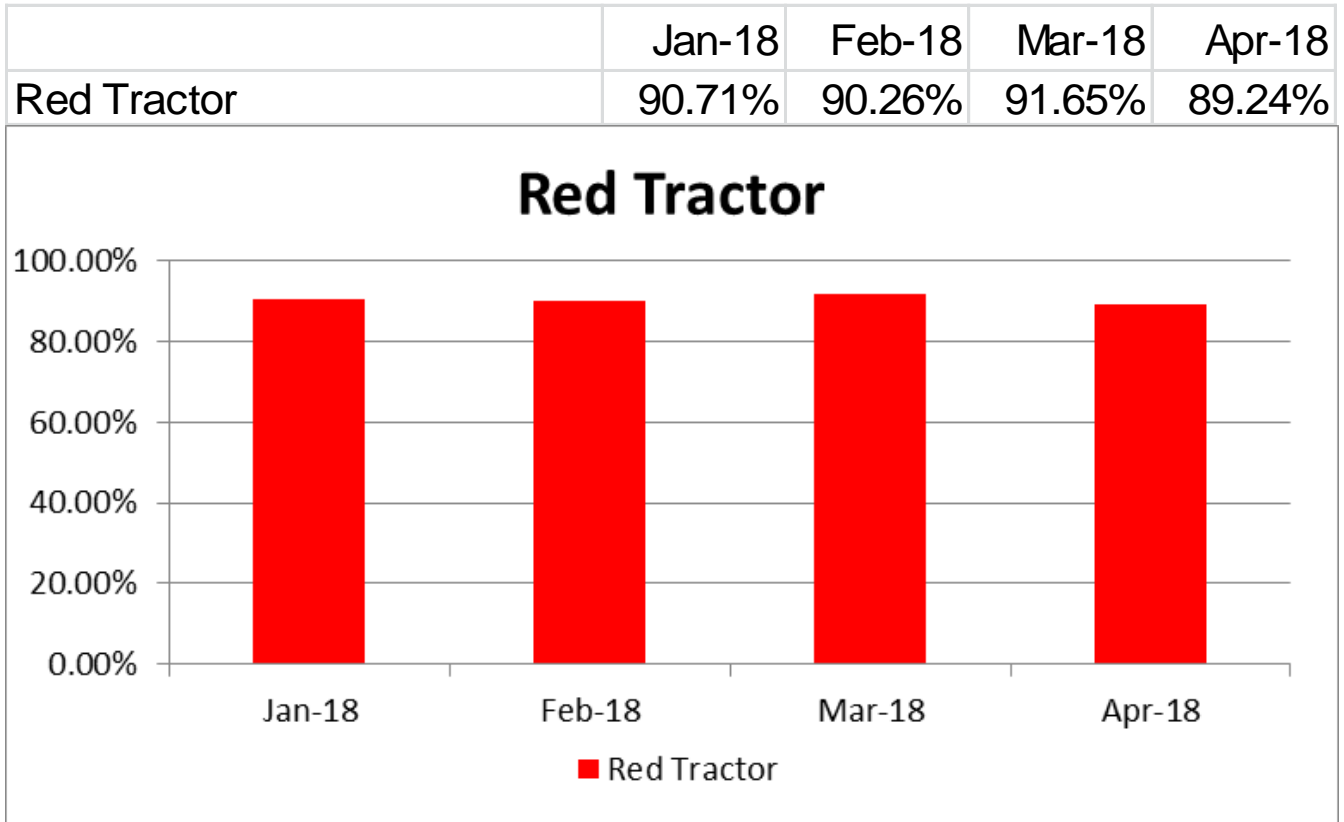
On Average 18.97% of our Vegetables are Leaf accredited

	Jan-18	Feb-18	Mar-18	Apr-18
LEAF Marque Certification	18.64%	17.86%	19.67%	19.72%



Meat and Dairy

- Average 90.47% of our Meat is Red Tractor See images of Purchased items
- Main non-red tractor is predominantly made up of Charcuterie style products like Salami, Pastrami, Smoked Turkey, Prosciutto & Chorizo.



Red Tractor Evidence

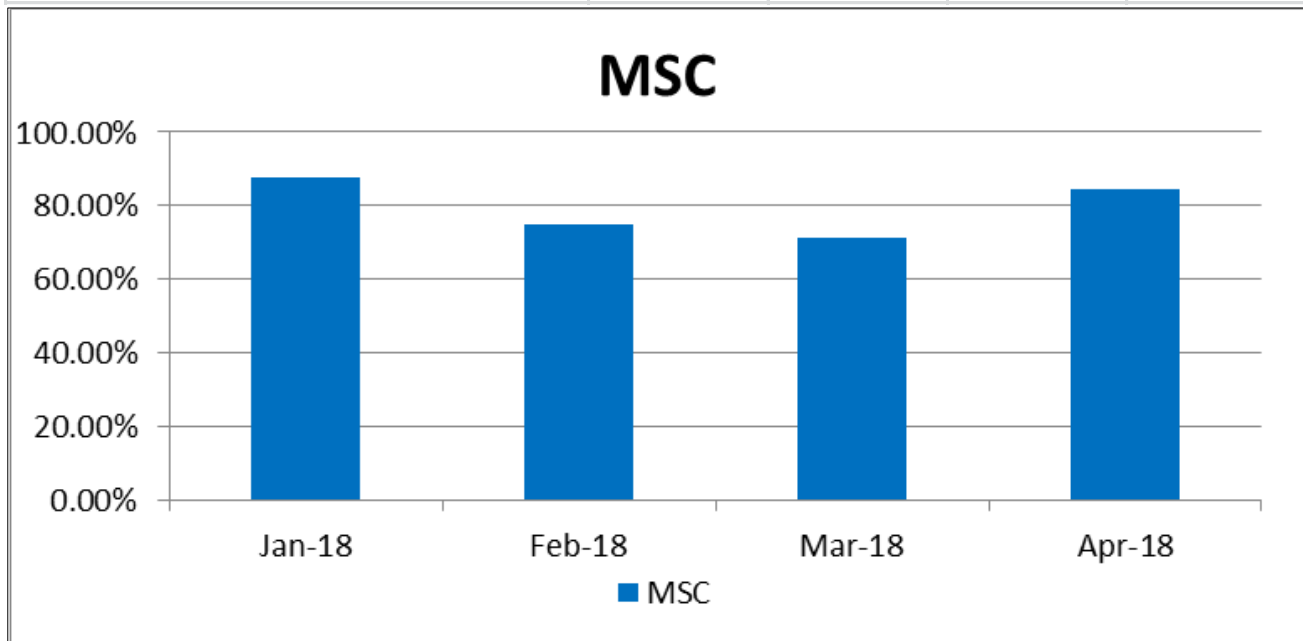




Fish

- MSC Fish Average 79.6% - Only non-MSC is things like Prawns, Shellfish, Rollmops, some Smoked Fish and a small amount of Fresh Fish used in Hospitality menus.
- Seafood Hospitality is being reviewed to see if we can increase the percentage
- All the management team have recently undergone MSC refresher training
- As a company we have eliminate the purchase of all at-risk seafood species

	Jan-18	Feb-18	Mar-18	Apr-18
MSC	87.83%	74.85%	71.05%	84.65%



- Tinned tuna is not Line and Pole caught Average purchased 26Kg per month

Sodexo sustainability team said

Our percentage of pole and line tuna is zero in the UK. Our tuna sourcing, we take advice from the WWF and ISSF on our tuna sourcing policy and while pole and line has its place, we have some quality reservations on the potential higher histamine risk and the by-catch percentage tends to be higher, so we do not specify Pole & Line in our sourcing.

We do insist that our suppliers are ISSF (International Seafood Sustainability Foundation) members and that our fish comes from fisheries under a FIP (Fishery improvement programme) and by boats on the PVR register, which ensures full traceability.

Sodexo also works with the WWF and ISSF by adding its name to advocacy letters sent to RFMO's (Regional Fishery Management organisations) to drive change in the overall improvements in fisheries management.

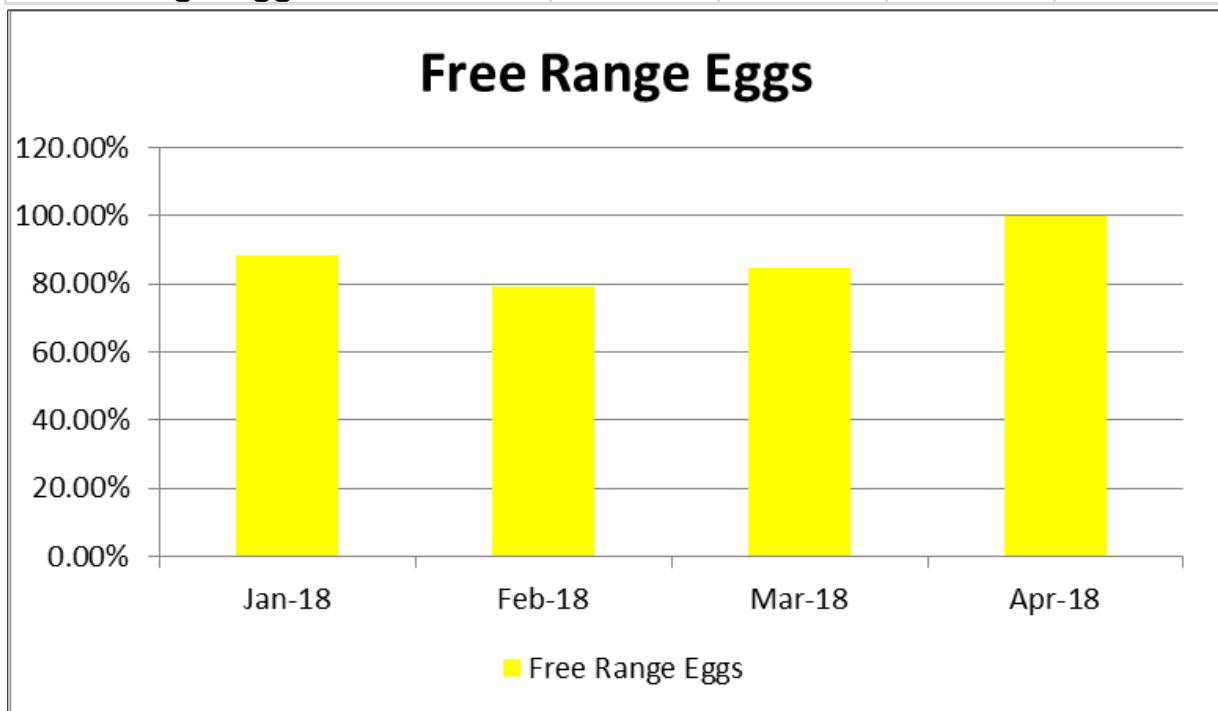
We also have our own seafood sourcing guide which is applicable in all 80 countries in which we operate with a traffic light guide to ensure nothing on the IUCN red list is purchased and is based around the below five pillars.



Eggs

- AN has contacted Compassion in Farming to explore if we can have a local UCL award.
- Free Range Eggs Average 88.14% - I am pleased to say that April was 100% and having reviewed the purchasing in detail, we found a small number of products being purchased outside of our preferred options.

	Jan-18	Feb-18	Mar-18	Apr-18
Free Range Eggs	88.67%	79.09%	84.81%	100.00%



Bread

- Chef has checked the bread, most are fortified with Calcium, Iron, Thiamine (B1) and do not contain any unnecessary ingredients
- We also have baked bread from London Bread & Cake local Bakery



Water

Hospitality bottle tags

We have trialled Hospitality bottle tags reminding customers of the necessity to return glass bottles after events in Bidborough House through bottle tags with the environmental message. From the 28th of February for nearly 2.5 months we delivered 95 bottles of water to Bidborough House. We collected 73 bottles. It means 23.2% went missing which is still quite a high percentage but we hope that the tags prevented the bigger loss.

CanO Water

In March we started offering water in can as a friendlier alternative to water in plastic bottles.

We invited the company CanO Water to do sampling and awareness session in the Refectory on the 14th of March.

Now our customers can make their own choice whether to buy a plastic water bottle of a more environmentally friendly alternative in a can.

Here's the link to the website of CanO Water for more information:

<https://www.canowater.com/>

Hydration campaign



In March and April we also launched a hydration campaign reminding customers of the importance of drinking water, especially for students during the exam period.



Nutrition

- Hydrogenated fat already reduced by Sodexo recipes
- We offer baked chicken, baked fish as a healthy option on a Friday and new potatoes instead of chips
- New healthier Vegetarian and Vegan options made available
- New Salad Range launched



Selection of some of our Salads and 3 flavour Houmous bowl offer

SMEs

We are proud to be cooperating with the following SME's:

- Gordon street
- Chesh tea
- London Bread & Cake
- Galeta Bakery
- Breweries in Housman
- GIZGO
- Canapés Direct



Energy and water

- Metering - We requested during the build of the new Bloomsbury lower refectory to have local power and water metering. We have never received any information on this, so are unsure if request had to be value engineered out by UCL due to costs.
- Teams are aware of not putting on equipment if not needed, not to waste water and lights have sensors out of hours.

Deliveries and Logistics

- Lorries are now multi-drop fridge freezer ambient all in one lorry.

Waste management

- Waste oil collected by Olleco to be turned into Biodiesel <https://www.olleco.co.uk/green-fuels/biodiesel>
- Bio-bean on-going
- Reusable takeout food boxes on-going
- Enamel mugs and plastic tumblers for soups and drinks
- Removal of Plastic Straws
- Housman – Glasses replaced plastic cups for water
- Discount with reusable mugs
- Working with UCL to implement Latte Levy. Keep Cup now nominated as a supplier
- Wooden napkin holders instead of plastic ones

Purchase Data Jan-April 2018

Area / KPI <i>The areas and targets for monitoring are based on UCL's Healthy and Sustainable Food Policy. The supplier and UCL have agreed to deliver and support this policy throughout duration of the contract.</i>	Per	Jan-18	Feb-18	Mar-18	Apr-18
Fruit and Veg	Kg	7,869	6,832	6,694	5,646
% of fruit and vegetables are purchased under following schemes:					
- Natural England Entry Level Stewardship					
- Natural England Higher Level Stewardship					
- LEAF Marque Certification		18.64%	17.86%	19.67%	19.72%
- Organic Certification					
TOTAL		18.64%	17.86%	19.67%	19.72%
Meat Only	Kg	2,665	2,819	2,734	2,464
% of meat purchased under following schemes:					
-Higher welfare organically certified					
-Freedom Food pork or poultry		1.25%	0.71%	0.33%	
-or equivalent (please detail) - Red Tractor		90.71%	90.26%	91.65%	89.24%
TOTAL		91.97%	90.97%	91.99%	89.24%
Fish (Fresh & Frozen exc Tuna)	Kg	540	542	468	321
% of fish products that carry Marine Stewardship Council chain of custody		87.83%	74.85%	71.05%	84.65%
Tuna (Fresh / Frozen / Tinned)	Kg	26	29	27	21
% of tinned tuna which is pole or line caught					
Dairy (Milk, Cheese, Yoghurt etc)	Kg	7,738	7,039	7,595	6,545
% of dairy products purchased which have organic certification		0.47%	0.68%	0.63%	0.73%
Eggs (Shell and Liquid)	No. of eggs	3,655	3,300	3,028	3,878
% eggs purchased which are free range		88.67%	79.09%	84.81%	100.00%

Appendix 1

4°C

Invoice

VAT Registration No. 396 5934 9

Unit 2, Horner House, New Spitalfields Market,
 Leyton, London, E10 5SQ Tel: 020 8558 9708
 Email: customerservices@4degreesc.com Fax: 020 8558 6909

Accounts Office: TEL: 0208 988 7060 FAX: 0208 988 7095

SODEXO LTD
 BLOOMSBURY REFECTORY
 UNIVERSITY COLLEGE LONDON
 GOWER STREET
 LONDON
 WC1E 6BT

Delivery Instructions

R07
 DELIVER AFTER 6AM, DRIVE ON GOWER STREET,
 ENTER THE MAIN QUARD, PARK ON EITHER LEFT
 OR RIGHT, CALL KITCHEN ON 0207 679 5123/2161

Date	Invoice No	Unit Code	Head Office No.	Unit Account No.	Cust Order Ref.	Page 1
14/05/18	232579648	REFECTORY	2238	GB660683		

Code	Product	Origin	Quantity	Pack Size	Price	Vat Total	Total Price
BULKS							
SPIP	SPINACH BABY	GBR	1	Box 6X5	17.58		17.58
SPLITS							
APRG	APPLES ROYAL GALA	FRA	40	Each	0.41		16.40
BANFT	BANANAS FAIRTRADE	COL	54	Each	0.27		14.58
COCO	COCONUTS	CUB	3	Each	1.92		5.76
PINL	PINEAPPLES	CRI	5	Each	1.79		8.95
STR	STRAWBERRIES	GBR	2	Kg	8.40		16.80

Processed.

Deliver to:
 Bloomsbury Refectory F
 Sodexo Limited - 510025937
 University College London
 Sodexo Education Services
 Gower Street
 London
 Greater London
 WC1E 6BT

Payer address:
 Sodexo Limited
 Sodexo PC1
 PO Box 709
 PO Box 709
 Salford
 Northwich
 Greater Manchester
 CW9 9QT

CO
 Paym

Visit our Website - WWW.BRAKE.CO.UK

Order taken by

0844 800 4

Customer no.	Customer's ref. no.	Customer's purchase order no.
1516268	GR660683	EC3505071

Code	Description	Quantity	Unit	Weight
	>>> FEB16:DELIVERY WINDOW 05:00-09:00 OPENING HOURS 05:00-15:00 >>> NOTIFY YOUR DRIVER OF ANY CHANGE IN OPENING HOURS** *please >>> before 9am* <<<			
	Delivery window: Thursday 05:00 09:00			
FROZEN 30846	LaBo Ciabatta Rolls (Square) (L-FA) F 1 UN	1x40 Case Qty 1	1 UN	
33421	Royal Crown Soya Beans (L-FA) F 4 UN	1x1kg Case Qty 15	4 UN	
56568	Kara 5" Brioche Bun (L-FA) F 1 UN	9x6 Case Qty 1	1 UN	
57057	W British Catering Garden Peas (L-FB) F 16 UN	1x2.5Kg Case Qty 4	16 UN	
36193	Med Coldwater Prawns 2kg 150-250/lb (L-FC) F 2 UN	Case Qty 5	2 UN	
67562	Bakehouse Pain Au Chocolate (EG19) (L-FD) F 2 UN	1x48 Case Qty 1	2 UN	
31496	M&J Midi MSC Hak Fil SLBL 25x140-170gnet (L-FE) F 12 UN	Case Qty 1	12 UN	
Marine Stewardship Council License Code MSC-C-50678, Expiry Date:				

VAT analysis (Reg. No. GB 202 9353 88)

VAT rate %	Value	VAT

Sales Order: 92722442
 DC:COR SO:AF11 DP:PP10

32	H	(CYSA) C 2 UN	Case Qty 12	UN	
	(12083 Butternut Squash BB	1xEach	3 UN	✓
35	H	(CYSA) C 3 UN	Case Qty 10	UN	✓
	(10428 Leaves Prepared Baby Spinach BB	250g	4 UN	✓
05	1	(CYS_) C 4 UN	Case Qty 8	UN	✓
	(10473 Spring Onions BB	Bunch	10 UN	✓
10	((CYS_) C 10 UN	Case Qty 20	UN	✓
	(12075 Chinese Leaf BB	1xEach	2 UN	✓
12	((CYS_) C 2 UN	Case Qty 8	UN	✓
	(74817 Pomegranate Prepared BB	1x150g	6 UN	✓
330		(CYS_) C 6 UN	Case Qty 6	UN	✓
		113881 Herb Flat Leaf Parsley Bunched BB	1x100g	2 UN	✓
70		(CYS_) C 2 UN	Case Qty 30	UN	✓
		113883 Herb Sage Bunched BB	1x100g	2 UN	✓
16		(CYS_) C 2 UN	Case Qty 30	UN	✓
		114295 Beanshoots BB	1x350g	4 UN	✓
21		(CYS_) C 4 UN	Case Qty 12	UN	✓
		114210 Chillies Green BB	1x250g	1 UN	✓
183		(CYS_) C 1 UN	Case Qty 10	UN	✓
		114212 Chillies Red BB	1x250g	2 UN	✓
327		(CYS_) C 2 UN	Case Qty 10	UN	✓
		16570 Bananas Fairtrade PK	1x18kg	1 UN	✓
		(CYXG) C 1 UN	Case Qty 1	UN	✓

VAT analysis (Reg. No. GB 202 9353 88)

VAT rate %	Value	VAT

Sales Order: 92793456
 DC:COR SO:AF11 DP:PP10

For driver use only

114205	Coriander Bunched BB (CYS_) C 4 UN	1x100g	4	UN
	Beanshoots BB	Case Qty 30		
114210	(CYS_) C 4 UN	1x350g	4	UN
	Chillies Green BB	Case Qty 12		
114212	(CYS_) C 2 UN	1x250g	2	UN
	Chillies Red BB	Case Qty 10		
450330	(CYS_) C 2 UN	1x250g	2	UN
	Onions Prepared Whole BB	Case Qty 10		
16570	(CYS_) C 4 UN	1x2.5kg	4	UN
	Bananas Fairtrade PK	Case Qty 2		
70016	(CYXG) C 2 UN	1x18kg	2	UN
	PMeat Wafer Thin Pastrami (350219)	Case Qty 1		
71021	(GTAF) C 1 UN	1x454g	1	UN
	Cow Milk Mozzarella Balls	Case Qty 12		
22383	(GTAG) C 3 UN	12x125g	3	UN
	Somerset Brie	Case Qty 1		
70327	(GTAM) C 2 UN	1kg	2	UN
	Brake Med F/Range Shell Eggs	Case Qty 1		
	(GTDA) A 1 UN	RA 1x15Doz	1	UN
		Case Qty 1		
		Chill/Ambien		

VAT analysis (Reg. No. GB 202 9353 88)

VAT rate %	Value	VAT

Sales Order: 92772452

Unit 1 Ferrous Way
 North Bank Industrial Estate
 Irlam
 Manchester
 M44 5FS
 VAT Reg No: 125 4474 22
 Telephone: 0161 776 1263 Fax: 0844 800 5787



GB660683 @ Sodexo Bloomsbury Refectory
 Gower Street
 London
 WC1E 6BT



LN15



INVOICE Page 1 of 1

Invoice No	1961805
Invoice Date	21/05/2018
PO Number	JC MIKE RB
Account	SODBLORE

Telephone 02076792755

Stock Code	Ordered	Details	Despatched Unit	Unit Price	Net Amount
BF0145E9HW	2 x Kilo	Beef H-Diced (Chuck) Halal - Red Tractor	2.050 KG	7.25	14.86
CK0620EHVW	8 x Kilo	Chicken H-Diced (50/50) Red Tractor / Halal	8.285 KG	5.70	47.22
CK0621EHVW	22 x Kilo	Chick Breast H-Diced Red Tractor Halal	22.430 KG	6.16	138.17
CK6176EHVW	20 x Each	Chicken Thigh B/L S/On Red Tractor Halal	3.287 KG	4.98	16.37
DMD700E9RT	6 x Pack	Sliced Ham 500g Red Tractor UK	6.0 Pack	4.90	29.40
SAS300E8AN	2 x Pack	Sausage Pork 8's Red Tractor 1 x 2.27kg	2.0 Pack	7.92	15.84

No. Of Boxes	Total Net
--------------	-----------

Scanned with CamScanner

Unit 1 Ferrous Way
 North Bank Industrial Estate
 Irlam
 Manchester
 M44 5FS
 VAT Reg No: 125 4474 22
 Telephone: 0161 776 1263 Fax: 0844 800 5787



INVOICE

Page 1 of 1



LN15



GB660683 @ Sodexo Bloomsbury Refectory
 Gower Street
 London
 WC1E 6BT

Invoice No	1963559
Invoice Date	22/05/2018
PO Number	KD/MIKE/RB
Account	SODBLORE

Telephone 02076792755

Stock Code	Ordered	Details
CK0620EHVW	8 x Kilo	Chicken H-Diced (50/50) Red Tractor / Halal
TK0659ERT6	160 x Each	Turkey Escalope aw 6oz Red Tractor

Despatched	Unit	Unit Price	Net Amount
8.650	KG	5.70	49.31
160.0	Each	1.44	230.40

Received By:-	No. Of Boxes	Total Net Amount	279.71
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AOB