



## WHY BUY BRAKES?

YOU CAN BE SURE THAT WE'LL DO EVERYTHING WE CAN TO MAKE OUR BUSINESS RELATIONSHIP AS EASY, STRAIGHTFORWARD & REWARDING AS POSSIBLE. WE WILL CONSTANTLY STRIVE TO SUPPORT YOU AND TO HELP MAKE YOUR FOOD BUSINESS A SUCCESS.

- THE RIGHT FOOD

  We are always looking for the right products; new & innovative ideas to keep the food you offer fresh & exciting
- THE RIGHT PACK SIZES

  We offer a range of products specifically designed for foodservice including; format, recipe & packaging. For example all our herbs and spices are in wide pinch pot style jars that are all colour coded, transparent and resealable
- FOOD FOR CHEFS, CREATED BY CHEFS

  Every product in our extensive range has been developed or chosen with chefs & their customers in mind, making sure you deliver quality & taste with every bite
- FULL TRACEABILITY

  Just like you and your customers we care about where our food comes from & how it's been produced. That's why we offer complete traceability on all our products from supplier to plate
- ACCREDITATIONS YOU CAN TRUST

  All manufacturing suppliers of Brakes own brand food products either hold certification to the 'BRC Global Standard for Food Safety' (or an equivalent standard), or are formally approved by our own Technical Managers
- BRAKES, A TRUSTED BRAND

  We promise that Brakes Brand products will stand up to the toughest standards of the foodservice environment & will meet the highest technical & food safety standards



## FISH & SEAFOOD



M&J Seafood have been operating for 35 years bringing the best salt-of-the-earth fish mongering to your kitchen door. M&J fish and seafood always comes from well managed fisheries and is always responsibly sourced from fishermen or farms who live up to their exacting standards.



## **Marine Stewardship Council**

**Certified Sustainable Seafood** 

M&J Seafood and Brakes supply the largest range of MSC fish and seafood in the country. You can trust that fish and seafood with the blue MSC label has been responsibly caught by a certified sustainable fishery.

Only seafood from fisheries that meet our strict standard for sustainability can be sold with the blue MSC label. These fisheries ensure that fish are caught at levels that allow fish populations and the ecosystems on which they depend to remain healthy and productive for the future.





Mark Sargeant has joined forces with Brakes to create a range of products for the foodservice provider's range. The chef began working with Brakes in January in a bid to increase the brand's appeal to chefs. Sargeant and his team advise on new product ideas that would appeal to its customer base who want consistency.

Speaking about the partnership Mark said "I think chefs need to understand that you can't turn your nose up at these products, because they are made so well and it's so consistent. There's nothing worse than having a great meal on a Saturday night, then having the same thing on a week after and it's awful."

The partnership is part of a wider business drive from Brakes, ensuring the heart of the business is the food.

