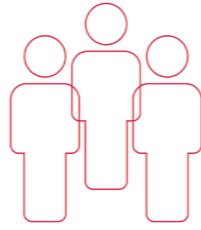


Case Study: Technical Services

STS Accreditation



FOOD & DRINK FORUM

Accreditation success for food service supplier

In a nutshell...

The Food and Drink Forum successfully guided Nottingham-based firm Deli Conti towards gaining a key food safety accreditation STS to help open doors to new business.

The background...

Based at Victoria Business Park, Netherfield, Deli Conti supplies freshly cooked authentic pasta sauces and meals, marinated olives and a range of other foods and ingredients to caterers, restaurants, delis, pubs and other outlets.

The company needed to achieve STS accreditation, which is a requirement to supply for some of the major UK food service organisations.



Forum support...

During 2010 Technical Manager Richard Wigley provided expert advice and support, and guided the company towards gaining the STS accreditation.

“Many retailers and food service operators demand accreditations from their suppliers so it makes excellent business sense for manufacturers to invest in gaining the standards.”

Richard Wigley
Technical Manager
Food and Drink Forum

“Richard’s support and guidance has been invaluable in helping Deli Conti to achieve the STS accreditation, and we couldn’t have done it without him. We knew that we were doing all the correct things in terms of quality assurance and food safety, but it was documenting it in the correct format that we needed help with, and Richard’s experience in accreditation proved to be extremely useful.

“Now that we have STS accreditation we will be promoting our products and it will increase customer confidence.”

Susan Vendone
Operations Manager
Deli Conti

The result...

The company was awarded the STS accreditation at the end of 2010. Among Deli Conti’s recent customers are a small chain of restaurants in the south and a large chain of Italian restaurants in the UK.

