E TICAN CHILLED SUPPLIES RETAIL & CATERING BUTCHERS, WITH FRESH QUALITY MEATS. 99

⁶⁶ WE SHARE A MUTUAL GOAL: SATISFIED CUSTOMERS! 33

CHILL

Tican Chilled strongly believes in good customer service and delivering best quality, consistent products; because our customers are as demanding as yours.

We support registered English farmers who follow the best farming and animal welfare practices and we pride ourselves on the values we hold dear - reliability, innovation, integrity, sustainability, transparency and consistency.

Just like you, we're privately-owned. So, it's vital that we protect our reputation in the same way you do. EFSIS, BRC, QSM and Red Tractor are more than symbols of what lies at the heart of our business. "It's about knowing and trusting the people I do business with, and then passing that trust along to my customers," said one butcher when explaining why he chose Tican Chilled.



BEAWHOLESALER DEDICATED TO MEETING CUSTOMER NEEDS. 99

CHILLE

⁶⁶ WE INNOVATE SO YOU CAN IMPROVE! 33

Tican Chilled Limited looks to continually build on a reputation for service excellence.

This ethos permeates all our projects, plans and purchases as we look to improve our efficiency, lower our environmental impact and harness the best technical advances to mutual benefit.

⁶⁶ WE UNDERSTAND OUR CUSTOMERS. **3**

Each year we continue to invest and improve our fleet; reducing our environmental impact and maintaining a reliable delivery service.

Our continual monitoring systems and the constant improvement of our purpose-built cold storage ensure the tightest temperature control for peak freshness of supplies to customers.

Utilising the very latest in route tracking technology, we are not only able to give live updates on the location of your delivery but also control delivery costs to benefit our customers.

Our comprehensive barcode system allows our teams to easily access product information, optimise stock controls and reduce time at your door by automating delivery checks.



At Tican Chilled we are committed to best quality from raw material to finished product.

Our farmers and producers supply animals of a high and uniform standard, and well-qualified staff work with efficient, high technology equipment to ensure cuts and special products reach unremittingly high standards. We use a fully integrated system that boasts some of the tightest controls in the industry. It's these rigid standards that guarantee everything is fresh, wholesome, tender, flavourful and most importantly, safe.

BEEF LAMB PORK BACON POULTRY GAME COOKED MEATS DAIRY SEASONINGS



BRANDS YOU CAN TRUST TIME AND TIME AGAIN. 33

ED





