

Dear Customer,

In the unusual and surreal situation in which we find ourselves, please be reassured that as always, we have in place procedures and best practices to prevent business disruption in the coming weeks and months.

At our premises we have implemented enhanced hygiene and visitor policies and are reviewing these daily in line with government guidelines.

Our offices, development kitchens and sample services are fully operational to continue to offer you the service and experience you have become used to and currently enjoy.

Should, as has happened in other countries a more draconian approach be taken with even more restrictions on movement and activity, we are ready and able if absolutely necessary to fully operate virtually, the team fully connected, working remotely and safely.

If we find ourselves in this situation there will be no disruption to:

- Receiving and processing your orders
- Processing and delivering samples to you
- Giving the immediate technical backup you expect

To continue to support any ongoing development or trouble shooting we are ready to connect to you from our test kitchens to carry out trials and present application work live, sending finished product for you to taste simultaneously or after the session for review.

In these worrying and strange times – contact us immediately if we can help , either via your usual Ulrick&Short contact, direct to the office on 01977 62 00 11 or if you wish do not hesitate to call one of our founders and directors directly on their numbers below – anytime , we are here to work with and support you.



Adrian Short



Andrew Ulrick