

FOOD OFFERS GUIDELINES

Surplus food can occur in your business for a wide range of reasons and The Felix Project are here to help when it does. We can accept and use any stock that is food safe, as our warehouses are equipped with chillers, freezers, and ambient storage. We will require manufactured food items to be provided with all relevant labelling details including ingredients and allergens.

The Felix Project are always on the lookout for quality food to supply to the charities and community groups we support. Whether you have a pallet worth or a warehouse full, please get in touch.

WE CAN ACCEPT YOUR:

- ✓ Packaging errors
- ✓ Short-dated food
- ✓ Seasonal stock
- ✓ Lines no longer being retailed
- ✓ Retailer rejections
- ✓ Manufacturing errors
- ✓ Quality rejections
- ✓ Bulk ingredients for manufacturing
- ✓ Foreign label stock
- ✓ Incorrect forecasting
- ✓ Order reductions
- ✓ Damages
- ✓ Unfinished products
- ✓ Labelling errors (accompanied by correction paperwork)

TYPES OF FOOD WE CAN ACCEPT:

- ✓ Meat, fish, eggs and dairy products
- ✓ Fruit and vegetables
- ✓ Chilled food, such as ready meals or drinks
- ✓ Frozen food, or chilled food that has been blast frozen
- ✓ Food to go, such sandwiches, salads or soups
- ✓ Ambient goods, such as pasta, tins and cereals
- ✓ Bakery items that are packaged and labelled

TYPES OF FOOD WE CAN'T ACCEPT:

- ✗ Loose items not packaged or labelled such as bakery or deli counter items
- ✗ Unlabelled prepacked for direct sale (PPDS) items
- ✗ Food that has been warmed or prepared, such as buffet or event food
- ✗ Food that has exceeded its use-by. Please note, we may be able to accept food if it has passed its best-before date, if the manufacturer can guarantee that the food is still safe to consume

To arrange for donations of your surplus food please contact The Felix Project:

supply@thefelixproject.org