

## Fact sheet

Reynolds supplies more than a thousand different fruit, vegetable and salad items from around the world to some of the most famous names in the food service industry, all around the UK.

Recognised for its reliability, flexibility and exceptional customer service, Reynolds sources the highest quality [fresh ingredients](#) and delivers them nationally to its customers. Strong relationships with [growers](#), [cheese](#) makers and [dairy](#) farmers ensure transparency, authenticity and [food safety](#).

The [Reynolds journey](#) began when William Reynolds set up a fruit and vegetables stall at the Ridley Road Market in Hackney more than 65 years ago.

Over the past decade, Reynolds has seen further substantial growth under the direction of [Tony Reynolds](#) (Managing Director) and with the assistance of a dynamic [management team](#).

The family's commitment to total quality is unshakeable. This drives everyone at Reynolds to consistently deliver unbeatable service to its [customers](#).

### The facts and figures:


- A fleet of 194 temperature controlled vehicles operate via four regional distribution centres
- Reynolds' national distribution centre is a 140,000 sq ft temperature controlled facility with the latest storage and picking technology for even greater accuracy
- Reynolds processes more than 3,000 orders every day
- More than 2,500 different products are stocked by Reynolds, including over 1,000 different types of fruit, vegetables and salad items

### Reynolds services

- **Extensive range:**
  - [Fresh fruit and vegetables](#)
  - [Prepared fruit and vegetables](#)
  - [Dairy](#)
  - [Cheese](#)
- **National logistics and consolidation**

Reynolds delivers [nationally](#) and also takes in customers' own products for delivery. For example we deliver fresh meat and fresh fish on behalf of some of our national customers, so they receive just one delivery for all of their fresh produce.
- **Procurement**

The Reynolds' procurement team has extensive knowledge and experience. Expertise in fresh produce and dairy is complimented by experience within the retail



and foodservice industries, as well as manufacturing and supply chains ensuring our customers stay ahead of the game.

- **Innovative food development**

Reynolds works closely with its customers' development teams to help them deliver innovative, seasonal and relevant menu solutions. Reynolds' Food Development Team provides an invaluable link between growers, producers and customers.

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