



FoodLovers Approval Questionnaire – Primary and Secondary Producer

Please complete the following questions giving as much detail about your business as possible to speed up the FoodLovers Approval process. Send this questionnaire, plus the contact sheet along with any samples of products and packaging were appropriate to the address at the bottom of this sheet.

Section A:

1. Please list the range of products you farm, grow or make:

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2. Please choose up to five products from across your range and list all their ingredients:

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3. Please list any ingredients used that are locally or regionally produced or sourced:

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4. Please give names & addresses of the source(s) of all any local and/or regional ingredients:
(Please include email and full postal addresses)

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5. Do you offer any of the following:

Bio-dynamic	Registered Organic	Credit cards accepted	National delivery
Gift vouchers	Heritage varieties	Local delivery	Wholesale only

6. Please tell us how and where you sell your products, giving names and addresses

How (please tick all that apply)	Online	Retail	Wholesale	Mail order
Where (please tick all that apply)	Farmers market	Farm gate	Food Hall	Farm shop
	Deli	Whole food shops	Doorstep	Butcher
	Bakery	Cheesemonger	Confectioner	Fishmonger
	Greengrocer	Tea & Coffee Merchant	Ice cream parlour	Food stall
	Nursery	Brewery	Winery	Places to eat
Other, please specify				

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7. Please tell us about your business and why you think it special and worthy of becoming FoodLovers approved. Include specific merits and points of difference:

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- If you are a primary producer (ie. grower or farmer) please complete section B.
- If you are a secondary producer (ie. a cheese or chutney maker) please go straight to section C.

Please complete BOTH sections if you are both a primary and secondary producer.



Section B: Primary Producers

1. Please give brief details of the environmental standards employed and state if any are independently accredited/inspected (e.g. recycling, spraying regime, organic practices)

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2. If you raise livestock, please give brief details of any welfare standards you follow and give details if these are independently accredited/inspected:

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3. Please give details of any other schemes/standards/accreditations you employ such as LEAF, Soil Association etc:

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4. Please give details of any third parties involved in pre-production ie. If you buy in seedlings or hatchlings: (Please include email and full postal addresses)

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5. If you send your primary products off-site to be turned into further products that you sell (ie. your meat is made into sausages or pies), please supply their contact details with a brief description of their role and the end products: (Please include full postal address)

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If you process your primary products to 'add value' proceed to section C



Section C: Secondary Producers

1. Please give brief details of the environmental standards employed by your suppliers and state if any are independently accredited/inspected (e.g. recycling, spraying regime, organic practices)

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2. How do you ensure the quality and traceability of the ingredients you use?

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3. Please give details of your sourcing policy:

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4. If you buy in any animal products, give brief details of the welfare standards employed by the producers, and whether they are independently accredited/ inspected:

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Please send the contact sheet and completed questionnaire along with samples of your products, if applicable to:

Kim McGowan
FoodLovers Britain, Unit 106 Buspace Studios, Conlan Street, London W10 5AP

Or, email to Kim@FoodLoversBritain.com – ensuring you send samples to the above address