



PROGRAMME

WEDNESDAY 12 NOVEMBER 2025

HILTON BANKSIDE, LONDON

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WELCOME



Good evening guests, finalists and friends of the Quality Food Awards, it's a pleasure to welcome you to the 2025 awards event, bringing you our fresh new event format with a focus on networking, connecting and enjoying quality food and drink.

These awards are a celebration of the very best in UK food and drink; products that demonstrate not only the utmost mark of quality, but also the creativity, passion, and commitment that make this industry so special.

Tonight, we are here to celebrate the best in the business. Let this evening be filled with pride, connection, and inspiration as we honour those forging the path ahead.

Congratulations to all our finalists; your achievements are a credit to you, your teams, and the wider industry. To be shortlisted in another competitive year is no small feat.

Let's raise a toast to the vibrant future of our industry; have a great night.

ATMA HYETT

Brand Director, Quality Food Awards



It's a pleasure to welcome everyone to this year's Quality Food Awards and to see so many of our judges joining us once again.

The long-standing reputation of these awards rests on the rigour of our judging process and the expertise of our exceptional panel. Each judge gives their time and knowledge freely to help identify the very best products in every category, and their professionalism and commitment are the foundation of the QFAs' credibility and success.

We also extend sincere thanks to the talented kitchen teams who prepare every product exactly to its on-pack instructions; an often unseen but vital part of ensuring the integrity of our results.

Finally, congratulations to all our finalists. Reaching this stage is a tremendous achievement, and we wish you the very best of luck in your categories.

Have a great evening!

SIMON WRIGHT

Chair of Judges, Quality Food Awards




Fruitology

Fruit Infusion

Simply Add Alcohol



EVENT TIMINGS

- 18:30** **Drinks Reception**
- 19:05** **Opening Speech**
- 19:15** **Awards Section 1: Foodservice**
- 19:30** **Awards Section 2: Meat, Fish and Dairy**
- 19:50** **Awards Section 3: Store Cupboard,
Breakfast & Bakery and Ready to Cook**
- 20:10** **Awards Section 4: Beverages, Snacking
& Sweet Treats, Chilled & Frozen, Deli and
Vegan & Free From**
- 20:40** **Awards Section 5: Performance Awards**
- 20:50** **Networking & Entertainment**
- 23:00** **Carriages**

**Take a look at our
finalists here:**

[https://uk.qualityfoodawards.com/
QFA2025/en/page/2025-shortlist](https://uk.qualityfoodawards.com/QFA2025/en/page/2025-shortlist)

"Do you remember when tomatoes were full of flavour? So do we. That's why we grow Tesco Finest Rossafina tomatoes in our Essex greenhouses. We are proud to be bringing back that true tomato taste."

Eduard, Glinwell Essex Growers



Rossafina tastes like tomatoes should.

Available exclusively at Tesco stores

FEATURED CATERING SHOWCASE

CANAPÉS

Crispy chicken, Winnie's Original
Tropical Pineapple Jammin dip



Bruschetta bite with basil and
Harmoinz Rossafina Tomatoes



BOWL FOOD

Lada Makes' Thai Chicken
Massaman Curry



Shobhna's Organic Desi Ghee
Rosemary and Garlic Roast Potatoes



GRAZING SELECTION

Cheese Trike by Futura Foods



Winnie's Original Sweet Chilli Apple
Sauce & Tropical Pineapple Jamin'



Peppadew chipotle crunch



BEVERAGE

Sicilian Lemon with Yuzu
Organic Cherry Cola



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FEATURED CATERING SHOWCASE

CANAPÉS

Zero waste hash beef croquettes &
Padron pepper mayo

Carrot & onion pakora, coriander chutney (VG)

Pea & ricotta arancini, sweet pepper & basil dip (V)

BOWL FOOD

Teriyaki salmon, stir fried rice, chilli, ginger,
lime & coriander



Roasted celeriac, durum wheat pasta,
mushroom velouté & tarragon (VG)

Lada makes

The Taste of Thailand

Curry paste made in Thailand

with fresh local ingredients. Each kit includes two sachets 1) rich Thai coconut powder and 2) authentic Chili paste. It helps you create a delicious, aromatic, and mildly spicy Thai curry in just 15 minutes.



All-in-one kits with authentic Thai chili paste

- and real Thai coconut powder
 - No preservatives, no artificial flavour
 - Quick and easy – ready in 15 minutes
 - the real Taste of Thailand in every bite
- Bold. Authentic. Simply Thai.**

Each kit Includes



Thai Flavour with no fuss
Just add veg or protein.



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LADA MAKES



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RUNNING ORDER

AWARDS SECTION ONE:

FOODSERVICE

Sponsored by



- Bread and Morning Goods
- Cakes and Desserts
- Condiments and Dressings
- Dairy and Delicatessen
- Fish
- Fresh Produce
- Free From
- Party Food and Meal Accompaniments
- Meat
- Ready to Cook
- Soft Drinks
- Vegan Products and Alternatives

AWARDS SECTION TWO:

MEAT, FISH & DAIRY

Meat

- Bacon
- Beef
- Burgers and Meatballs
- Prepared Meat and Pork
- Sausages

Fish and Seafood

- Fish Fillets
- Prepared Fish
- Smoked Fish
- Shellfish and Seafood

Dairy

- Cheese
- Dairy

AWARDS SECTION THREE:

STORE CUPBOARD, BREAKFAST & BAKERY & READY TO COOK

Store Cupboard

- Cooking Sauces
- Store Cupboard Essentials
- Eggs
- Oils and Vinegars
- Pasta, Rice, Grains and Pulses
- Preserves and Sweet Spreads
- Relishes and Chutneys
- Condiments

Breakfast & Bakery

- Flatbreads, Pittas and Wraps
- Cakes
- Cereals & Porridge

YAMAS!



For YAMAS!
recipe inspiration
- Scan me!

CELEBRATE THE MEDITERRANEAN WAY WITH YAMAS!



Serving suggestion

Serving suggestion



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Foods

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RUNNING ORDER

Ready to Cook

- Meal Accompaniments
- Meal Kits and Ready Meals
- Pizza
- Soup

AWARDS SECTION FOUR:

BEVERAGES, SNACKING & SWEET TREATS, CHILLED & FROZEN, DELI AND VEGAN & FREE FROM

Beverages

- Hot Beverages
- Soft Drinks

Snacking & Sweet Treats

- Biscuits – Sweet and Savoury
- Chocolate and Confectionery
- Snacks
- Desserts and Puddings
- Enhanced/Fortified Foods

Chilled and Frozen

- Salad
- Food to Go
- Ice Cream and Ice Lollies

Deli

- Deli Meat Items and Antipasti
- Quiches, Pies and Savoury Pastries

- Dips and Vegetable Antipasti

Vegan & Free From

- Dairy Free
- Vegan Meal Options & Snacking
- Free From

AWARDS SECTION FIVE:

PERFORMANCE AWARDS

- Innovation of the Year
Sponsored by



- Judge's Choice Award
- Small Producer of the Year
- Own Label Range of the Year
- Rising Star of the Year
- Supplier of the Year
- Foodservice Product of the Year
- Foodservice Operator of the Year
- Product of the Year
- Retailer of the Year

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MEET OUR JUDGES

Thank you to our 2025 judges who have worked tirelessly to award this year's Gold, Silver and Bronze winners!

Olivia Abrahmsohn

Tastebud Tickler

Shagufta Ahmed

PestoChampion

Chetanya Alexander

tickles pickles

Jill Arthur

JA Associates

Deena Ataie

Heriots Patisserie

Charles Banks

The Food People

Dan Barron

Dan Barron Consulting

Fiona Bell

Caliendo's Gelato

Lilla Bessenyei

Branding Innovations

Brian Bibby

Andrew Bird

n/a (Buying Director for Food)

David Brooks

DGB Advisory

Daniela Busseni

Premier Foods

Michelina Caliendo-Sear

Caliendo's Gelato

Michelle Charrington

Invest NI

Sergey Chekmarev

The NPD Group Ltd.

Tracy Croft

Foodie Roofs

Jason Danciger

Hana Group

Tracy Deacon

Create - Innovation & Development Ltd

Garry Dennis

GDT-Consultancy

Sally Dorling

Marketing Foods

Kelly Dowson

Food Innovation Solutions

Rory Dyson

Lupa Foods

Pippa Eke

Pippa & Co

Kerri Fidler

Greencore

Chris Fung

Lunch.Co

Robert Grant

Blue Commercial

Mariae Hackett

Dapur Mariae

Gavin Hands

Ex-Bidfood

Matt Harris

Pickle Project

Thuy Hoang

Simon Howlett

Shepherd Neame

MEET OUR JUDGES

Alison Jee

Rivertribe Magazine

Pete Johnson

Independent Brand Consultant

Steve Lee

Steve Lee Studios

Ellen Lunney

Gousto

Lucy Matthewson

Consulting by Lucy Georgia

Hannah McColum

ChicP

Gavin McLean

Titan Brands

Becky McPherson

Sainsbury's

Stephen Minall

Moving Food

Angus Murray

UK Trade & Investment

Dee Patel

HPC

Ekta Patel

Consultant Food Scientist

Jeremy Petersen-Medley

Greencore

Kateline Porritt

Egg Soldiers

Julia Prebble

City Harvest

Jonathan Richer

Richer Foods

Elit Rowland

JJ Foodservice

Vhari Russell

The Food Marketing Expert

AJ Sharp

Sharp Consulting

Deyvi Sidi-Sarfati**James Skelton****Denise Spencer-Walker**

Agriculture & Horticulture Development Board

Tara Taylor

Good Grain Bakery

Rosy Thornton**Nathalie Vieira**

Fratelli Beretta SpA

Jibran Wahid

PaperCut

Steve Walpole**Marc Warde**

Niche Food and Drink

Dominic Weaver

Twelve

Paul Wilkins

Ministry of Agriculture, Czech Republic

Emma Woodcock

Delice de France

Simon Wright

OF+Consulting

Michele Young

Foodservice Support

Farrukh Younus

Implausibleblog

**WOMEN IN
FOOD & DRINK
AWARDS
2026**

Wednesday 6 May 2026
Hilton Bankside, London

**CELEBRATING WOMEN ACROSS THE FOOD AND
DRINK SECTOR, INSPIRING THE NEXT GENERATION**

Part of The Qs family, the Women in Food and Drink Awards aims to celebrate the outstanding achievements of women across UK and Ireland's food and drink sector. These awards recognise the remarkable contributions of women across all job functions and levels within the food and beverage supply chain and aim to spotlight those who are shaping the industry and future of a more diverse and inclusive sector.

NOMINATIONS OPEN

If you are someone, or know someone who is dedicated to championing gender balance and creating a more diverse and inclusive industry, now is the time to submit one or more nominations.

FIND OUT MORE

Align your company with an awards that matter.

We have a variety of partnership opportunities available to align your business with the inaugural awards.

Packages to suit a variety of budgets and exposure objectives.

Contact our Account Manager, Kristy Bovington at
kristy.bovington@emap.com to find out more!



**Congratulations to
all our 2025 finalists
and winners! We look
forward to seeing you
again next year.**



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