

Delicious food that
little ones love

apetito



Nourishing the nations next generation



With over 50 years' experience we know about the importance of providing great tasting food. At such an important stage in a child's development we know how vital a well-balanced diet is. With so many dietary requirements to cater for, meal times can be a real challenge... this is where apetito can help.

Our high quality ingredients are responsibly sourced and we are proud to support the British farming industry.

Children's safety assured

apetito can provide food to cater for all allergens & intolerances. We can remove risk whilst giving you peace of mind that your children are tucking into safe & tasty meals.



Our accredited laboratories and strict procedures make apetito food one of the safest catering options available.

Our unique positive release policy ensures no food is released for sale until the food is declared safe.

Allergens in our meals are clearly highlighted at both the point of ordering and use to help nursery staff.

All allergens, ingredients and nutritional information of our meals are available for your nursery to access. Please contact your nursery for any of this information.



From our kitchen to yours

All our meals are developed by our enthusiastic and talented chefs Phil and Liam in Trowbridge, Wiltshire.

They create tasty nutritious meals which not only support children's growth, but also encourages children to try new meals with exciting flavour profiles to help develop their taste pallet.

Phil & Liam are also supported by a dedicated team including a dietitian, nutritionist and food Scientist's who ensure our meals meet nutritional guidelines to support your children's development.

Flash Freezing

Our meals are prepared in our kitchens in Trowbridge before being flash frozen within an hour of cooking to lock in nutrition, flavour and texture. This process prevents the deterioration of the food over time, unlike chilled food that can start to lose its nutritional value during transit.

Sustainable sourcing to protect tomorrow

We want every child to grow up to have the opportunities and resources we have today. This is why we are committed to working in an ethical and sustainable manner.

As proud supporters of the British food and farming industry, we responsibly source ingredients that meet the government buying standards to offer you better quality produce at a fairer cost.

Some products do have to be sourced from further afield, but these carefully selected worldwide suppliers, including those from the Europe and the developing economies operate within the ethical trading initiatives.

Additionally, we have seen an average 40% reduction in carbon, water, electricity and diesel. We have also reduced our waste to landfill by 100%

Our awards

Our sustainable business practices have earned us the highest business accolade, The Queens Award for Enterprise: Sustainable Development.

We are one of only six winners of this award category, highlighting the level of our commitment to conducting business in a way that positively impacts the environment and society.



Queens Award for Enterprise: Sustainable Development

All of our peas are grown in the UK

100% of our beef (excluding corned beef) comes from UK & Irish farms.

Our rapeseed oil is produced using 100% UK rapeseed.

All our dairy products come from British & Irish farms (excluding UHT & regional products).

All our apples in our pies & crumbles are sourced from UK farms.

We only use 100% sustainable fish as specified by the Marine Conservation Society.

100% of our lamb is sourced from the British Isles and New Zealand.

For more information regarding our meals
please visit www.nurserymeals.co.uk or contact
your nursery.

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