

Onions WITHOUT Tears!

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We've all been there - you're peeling onions and despite your best efforts, no matter what you do to try and avoid it, peeling onions almost inevitably ends in tears.

Well Andy Edwards, Business Development Specialist at Thorne Widgey, has a sure fire way to avoid tears when peeling onions get someone else to do it for you!

Andy has recently started doing some work with Patrick Lewis, managing director of Gamber Produce Ltd. Historically the business has specialised in growing and packing vegetables from its site near Ross on Wye and still does, but in June 2008 Patrick seized on an opportunity to begin providing peeled, vacuum packed vegetables to the wholesale market.

Gamber can now provide unpeeled or peeled vegetables to wholesalers, restaurants, hotels, schools, hospitals and, if you want them to, Gamber will even deliver vegetables to your door!

There are many different products lines in operation at Gamber and one of the things that most impressed Andy was the system that is in place to enable Patrick to keep tabs on all of the produce going through the whole operation. Not only does it provide Patrick with key data to help him run his business but of course it is also essential to provide provenance for the end users, who insist on knowing the origins of the produce that they are serving to their customers.

Also the eye to detail from an environmental viewpoint was reassuring. Patrick is constantly seeking to improve the washing and packing process either to improve energy efficiency or to cut down on waste. Already he manages to "clean" the water once it's been used for washing potatoes so it can be used again. The soil recovered from the dirty water is then ready to be used as good quality topsoil!



Of all of the "strings to Gamber's bow", the one area that Andy found the most exciting was the Company's "peeling house".

The peeling house produces vacuum packed potatoes, onions, carrots, cabbage - in fact, within reason - any vegetable that you like.

Gamber will even chop them for you and help you with portion control!

Before they could set up the peeling house, Patrick had to show the British Retail

Consortium (BRC) that Gamber was capable of meeting their stringent quality standards before Gamber received its accreditation.

The BRC accreditation is a recognised Quality Assurance Standard demonstrating that the end produce is fully traceable, has been grown to the BRC quality standards and has been packed in a strictly controlled, hygienic environment.

Not only did Patrick succeed in obtaining the accreditation but he passed the test with flying colours - obtaining a grade "A" - the highest grade that the BRC could give.

Andy thinks there is a great common ethos running through the two businesses; both TW and Gamber are constantly looking for ways to improve the service to their customers by understanding and giving them exactly what they want!

So if you would like someone to peel your onions for you, or any other vegetable for that matter, give Patrick a call at Gamber or email him on patrick@gamber.co.uk

What can we say - it won't end in tears!

