

RETAIL READY CHECKLIST



This checklist offers you a good starting point for checking whether you are ready to supply Heron Foods. It is by no means exhaustive and only relates to the mainly technical aspects of what you need to do. Above all your product must be excellent quality and deliver something to our customers that your competitors cannot.

Are you retail ready?	Yes / No
Product and packaging	
Ingredient analysis	
Nutritional information	
Shelf life testing	
Barcode (for more information see http://www.gs1uk.org/Pages/default.aspx)	
Attractive packaging and labelling appropriate for a retail environment	
Allergen information, labelling in English	
Technical	
HACCP systems in place	
Local Authority, Environmental Health inspection (Food Safety Act)	
Any other quality assurance (Salsa, BRC)	
Production and distribution	
Ability to scale your production to supply 250 stores	
Ability to deliver to the Heron Foods central distribution centre, Melton, East Yorkshire	
Ability to deliver product on pallets	
Ability to deliver product within hours of ordering	
Ordering	
Ability to receive orders via fax/email	
Ability to process/accept orders within an hour	
Sales	
A cost price that will enable a stunning retail price	
Offer all 'stock at risk', short coded products	