



3663 Supplying all your foodservice requirements nationally through local depots

3663 genuinely care about the products and the service that they offer to each and every customer and each depot takes great care to ensure that your products get to you in the best possible condition.

With 3663 you can be confident that quality is at the forefront of everything that 3663 do, purchasing from a recognised and professional wholesale customer means that your products have:

- Full traceability back to the supplier
- Consistency of quality
- Pack sizes that fit your requirements for large catering occasions – imagine serving breakfast for 100 people and opening 50 cans of baked beans !When you can open 1 instead just using the correct size
- Year round availability - continuous supply
- The 3663 range allows you the peace of mind that you are offering fresh, and safe products to your customers
- Frozen products remain frozen before delivery – no problems with unloading defrosting products and refreeze issues – which can lead to food quality problems, potential health risks and legislative action.
- 3663 have a complete range of products that will fit into any budget from a core commodity range to a five star quality range



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Quality to count on...

Knowledge and expertise

Years of expertise and relationships with suppliers have allowed 3663 to supply a wide range of products all of which have been carefully selected by an expert purchasing team who understand the foodservice market and have a range that fit into your business without any problems with size or usage.

A team of development chefs and buyers are continuously looking to develop the range and the products offered.

One stop shop – all products, through one order, one delivery on one vehicle

Cuts down vehicle miles and therefore harmful emissions.

Did you know?

The food industry accounts for 7 million tonnes of carbon emissions and 25% of all HGV kilometres in the UK.

How can consolidation reduce your carbon footprint?

As an example if you normally have two deliveries per week which brings all of your frozen, fresh and chilled foods on one lorry instead of having two additional, separate deliveries for your meat products, you alone can reduce your carbon footprint by just over half a tonne each year!

Reduction of Invoicing

One delivery also means that you can reduce on administration on invoicing from the rationalisation of suppliers and a invoicing and payment terms create an easy tracking system for auditing purposes



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