













TO PROVIDE UNSURPASSED QUALITY, SUPPLY AND SERVICE TO ALL CUSTOMERS



THIS IS ACHIEVED BY:

FOCUSING ON THE NEEDS OF ALL CUSTOMERS

UNDERSTANDING OUR CUSTOMERS'
DAY-TO-DAY REQUIREMENTS

FRIENDLY, COURTEOUS COMMUNICATION CONSISTENCY OF PRODUCT AND SERVICE





J. L. King & Co. strives to be recognised as a leader in the supply and production of a range of quality raw fruit/vegetables, processed vegetables, ready to eat salads and cook chill meals.

J.L. King is HACCP certified. HACCP stands for Hazard Analysis Critical Control Point and is a process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to prevent the hazards from occurring. By strictly monitoring and controlling each step of the process, there is less chance for hazards to occur.

HACCP is important because it prioritizes and controls potential hazards in food production. By controlling major food risks, such as microbiological, chemical and physical contaminants, JLKing can assure consumers that its products are safe.

All raw ingredients are sourced from suppliers who have gone through an "approval process" to ensure only quality ingredients are used. All processing is done on site in the new factory built in 2012. Each area of production has its own segregated room and trained staff, where activities range from peeling, processing, preparation, cooking, cooling, packaging and cold storage.

Modified atmosphere packaging is used which is a practice of modifying the composition of the internal atmosphere of a package in order to improve shelf life. Simply put, the oxygen layer in a package is displaced by carbon dioxide and nitrogen to slow down the growth of aerobic microorganisms and the speed of oxidation reactions.

All coolroom temperatures are monitored continuously and are linked to a process logic controller (PLC). If there is a malfunction in any cooling equipment, an alarm is triggered and relevant staff is immediately notified via text message.

All staff who works in the team at J.L. King recognizes the importance of quality and safety of the products they produce and are committed to customer service, HACCP and continuous improvement.

R.A. Galea Quality Manager,

K. Galler

J. L. King & Co. B.App.Sci. Dairy Technology NFSA-4 High Risk Food Safety Auditor-Cook Chill Class 1/2-Dept of Health Approved Auditor RABQSA No:113919







EGG SALAD BOILED EGGS, MAYONNAISE, CELERY AND PARSLEY. COUS COUS VEGETABLE SALAD COUS COUS, ROAST PUMPKIN, **VEGETABLES & PINE NUTS WITH** A BLEND OF HERB & SPICES TABOULI CELERY, BOURGHAL, TOMATO, ITALIAN DRESSING, PARSLEY, SPRING ONION & MINT RICE SALAD RICE, FRENCH DRESSING, CAPSICUM, CELERY, CARROT, SPRING ONION, SULTANAS, CORN KERNELS & PINEAPPLE POTATO SALAD

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POTATO, MAYONNAISE, EGG, ONION, CAPSICUM, BACON, CHIVES, PARSLEY & FRENCH MUSTARD

ORIENTAL RICE SALADRICE, SATAY SAUCE, PINEAPPLE, FRENCH DRESSING, SULTANAS, CORN KERNELS, CELERY, CAPSICUM, CARROT, SPRING **ONION & PARSLEY**





JL KING & Co. IS CENTRAL VICTORIA'S LEADING PRODUCE SUPPLIER

Stringent quality assurance standard, personalised service and a daily market run for fresh produce ensures JL King & Co. and its clients take top spot in the market.

Established in 1912, JL King & Co. has a solid history in Bendigo and the surrounding region. In 1996 the current family owners acquired the company and ever since have been committed to the further development of the business.

JL King & Co.'s expert knowledge of farming, seasonality, handling and storage are setting the standard for quality produce from farm to your door.

Committed to its personally selected local and interstate produce suppliers, growers and packers, JL King & Co. ensures your business receives the best possible produce at the best price every time.

Serving a variety of business including:

- Supermarkets
- Health care groups
- Food processors
- Restaurants
- Hotels
- Caterers

Products include:

- All varieties of Fresh Fruit & Vegetables
- Pre-Cut vegetables
- Bulk Fresh Salads
- Convenience 450g bowls of Salads & Heat n Eat Meals
- 1Kg Retail Pre-packed Salads & Heat n Eat Meals















Weet the Team























