Redefining Foodservice

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Our story

At TUGO we've been delighting our customers with exciting foodservice concepts for over 10 years. Fanatical about flavour and passionate about produce, we've never stood still; constantly innovating through fresh new concepts and category leading levels of service and agility.

From authentic pizza and pasta to vibrant street food, our diverse portfolio of food concepts enable our foodservice partners to compete with the best on the High Street.

#### We are what you eat

# What we believe

We're all about good honest food, our chefs craft delicious freshly prepared recipes, using the finest quality natural ingredients from our hand-picked group of trusted farmers, millers, bakers, and growers that share our passion for innovation

We believe it is our responsibility to minimise our environmental impact from field to fork and are committed to actively reducing the use of virgin materials in our packaging and supporting sustainable \$ ethical approaches to farming.

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Our Concepts

From global street food and hand stretched pizza, to generously filled, wonderfully seasoned Mexican burritos – we bring the most innovative food solutions to your business and drive value in our partnerships.

A festival of food, to go





Authentic street food inspired by the globe's most vibrant locations.



Our original recipe, hand stretched dough, authentic tomato sauce, mozzarella, and artisanal toppings.



Our authentic corn tortilla burritos embody the spirit of Mexico.



### globally inspired flavours

It's fair to say creating new food concepts is a journey. One inspired by travel, the latest global street food trends and our own rich experience.

Stuart and the team hit our innovation kitchen, only surfacing once they've captured that elusive balance of authenticity, flavour and nutrition that characterises great food to go. From our global street food to our famous fresh dough pizzas and authentic Mexican burritos.





#### Wherever we're needed

We're not your average foodservice partner, combining the speed and agility with an unrivalled breadth and depth that comes through our collective experience.

From the largest foodservice providers to smaller independents, we collaborate to create innovative new concepts.



# The winning ingredients

Five brilliantly simple principles ensure we continually surpass the expectations of our customers and their guests, from menu innovation and concept development through to product training, marketing and sales support we provide the complete end-to-end solution for our valued clients.

#1 ALWAYS FLAVOUR FIRST

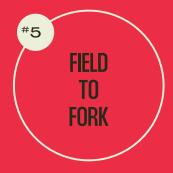
Committed to quality, fanatical about flavour and exciting, innovative new product development.



Hands-on operational experience, training and launch support to fulfil your site's potential. #3 A WEIGHT OFF YOUR PLATE

Providing the complete end to end foodservice solution to make lives easier. #4 A TASTY PROFIT

Balancing taste, quality and profit for the benefit of our customers.



Understanding our environmental impacts and acting sustainably for our customers and planet.



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#### Let's talk,

We'd love to invite you to Tugo Towers

Situated in the quiet countryside location of Adderbury, just south of Banbury, Tugo Towers is where we call home. A collaborative, creative space, where you'll find our head office team and development kitchens, bringing our chefs and clients together to create the next innovations to meet the needs of their valued guests.

We're an open team with an open door and we'd love to discuss your foodservice needs.

Tugo Towers 14 Somerville Court Adderbury OX17 3SN Call 01295 367351