



Quality meat, Australia wide.

Fresco's was first established in Mackay, Queensland in 1991. Commencing as a retail butcher outlet Fresco's quickly expanded to supplying the hospitality sector, specialising in portion control.

This strong background in the hospitality industry, means that Fresco's has developed a strong reputation throughout Queensland and is renowned for providing quality products, backed by efficient and local service.

Local



Fresco's is locally owned and operated by Kevin Wishart and now employs more than 30 staff across its retail and processing facilities and services clients throughout Mackay, Whitsundays and the Bowen Basin with others as far north as Weipa, west into the

Northern Territory and south into Central NSW. Distance is not a barrier to Fresco's and the

company's consistent cold chain systems ensures that product quality is never compromised. The business has also serviced clients in South Australia and Western Australia.

Employing local people and utilising local suppliers wherever possible is a key element of Fresco's sustainable business approach. The Mackay region has an abundance of skilled tradespeople and producers and Fresco's business success has wide reaching impact into the community in which it is based.

Strategic Partnerships

Fresco's positive relationship with ISS Facility Services Australia Limited is a prime example of how strategic partnerships can benefit both companies. Fresco's now supplies protein to three ISS sites and the impact on the business and the broader local community has been exceptionally positive. Increased staff numbers; additional vehicles and improved buying power has deep economic flow-on benefits to the wider Mackay community. In addition, the Fresco's supply chain has also increased, providing more opportunities for regional producers. The Fresco's - ISS connection is a powerful success story. ISS benefits from a

competitive, professional and consistent supply service which is conveniently located in Mackay whilst Fresco's grows business opportunities with a global company whilst showcasing premium local product and service.

Facilities

Fresco's have a purpose built processing plant which features more than 200 sqm of climate controlled work areas; over 500 sqm of chiller and freezer space; high volume processing and slicing equipment and the latest thermoform packaging equipment. The company operates a fleet of Safe Food Queensland accredited delivery vehicles and this fleet means that customers are provided with a reliable delivery schedule that suits their needs.

The company, with a multi-million dollar turnover, is committed to a program of sustainable growth. Automation is a key focus area of Fresco's and state of the art slicing and processing machines assist in meeting high volume orders.

Service

Over many years, Fresco's has developed a strong reputation for high service delivery. Renowned for going that extra mile, Fresco's uses local knowledge and years of experience in the meat industry to provide flexible solutions to clients. This includes services such as site mobilisation and relocation; short notice support; maintenance of delivery through weather events; collaboration with other suppliers and integration with third party freight forwarders.

As wholesale meat suppliers, Fresco's role is to provide a completely integrated product and service model. Our business becomes a seamless part of your business and that's how we like it.

Product

Over many years, Fresco's has built up an extensive supply chain through fostering strong relationships with farmers and suppliers, which maintains high quality and consistent high volume supply. The Fresco's high service model means that alignment with other organisations with similar values is important to ensure longevity and sustainability of business.

Fresco's team of experienced butchers have the skills and knowledge to produce consistent, reliable, portion-controlled product to the hospitality and foodservice market.

Safety



Maintaining a high standard of quality is important to Fresco's and the company employs a full-time Quality Assurance Officer to ensure control and food safety. Fresco's is accredited by Safe Food Queensland and operates under a HACCP System Certified Management Plan which includes: extensive cleaning programs; calibration and maintenance programs; traceability procedures; training and much, much more. Our adherence to this management plan is also subject to external audit.

Fresco's is not only acutely aware of the safety of their products, but also the safety of their team. Fresco's have a range of safe systems at work policies in place to ensure the health and well being of their staff including regular maintenance of equipment; ongoing training; the use of guards and protection devices; and safe cleaning procedures to name but a few. Safety is a critical component of the food services industry and Fresco's take this responsibility very seriously and welcomes further enquiries about policies and procedures.



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