



New Daymark-Supplies provides food safety systems for fresh and healthy balance sheets

- **Reduces food costs and waste, increases profits and meets critical food safety standards**
- **Online ordering with next day delivery for hassle free procurement**
- **Free sample pack for ultimate product assurance**

16 July, 2013 – New food safety systems specialists, [Daymark-Supplies](http://www.daymark-supplies.co.uk), has launched in the UK providing a range of market leading 'DayMark' food safety systems. These systems enable a wider range of catering and hospitality operators to take a tighter control of food preparation, improve their legal responsibilities and increase profitability and long term business success.

Already enjoyed by many large organizations and provided today through Midlands-based Daymark-Supplies, independent restaurants, cafes, pubs, bars and coffee shops can now benefit from DayMark's comprehensive portfolio of solutions for food security and preparation, food labelling and food temperature controls.

Quick and easy access to the Daymark range is provided through the Daymark-Supplies' online ordering system and next day delivery service. What's more, for ultimate customer assurance, Daymark-Supplies is also providing free sample packs to enable businesses to 'try before they buy'.

Key customer benefits include:

- **Compliance to UK Food Safety Standards** – Eradicate costly fines and potential business closure
- **Reduced Food Waste** – Typically the second highest cost for hospitality and catering businesses
- **Controlled Stock Rotation** – FIFO (First in First Out)
- **Fresher Food Stocks** – Increased customer satisfaction, retained business and brand equity
- **Product Ease of Use** – Quick and easy product ordering, process implementation and management
- **Affordability and Value For Money** – Prices to enable adoption by businesses of all sizes
- **Environmental Responsibility**
- **All labels Manufactured in the UK**

Leigh Richards, Director, Daymark-Supplies, comments: "With consumer spending down and the economic pressures being felt throughout the industry, the need to control costs and ensure profitability has never been more important. With the added pressure of meeting important legal food safety standards, the processes and systems to ensure ongoing adherence to these standards have become paramount to the long-term future of many businesses."

Daymark-Supplies, the new food safety arm of TRC Office Supplies, enables businesses to meet these challenges through easy access to the Daymark portfolio, with products including date coding labelling, portion control items, temperature management labels and disposable piping bags.

In addition, a key element of the Daymark portfolio is its 'Dissolve A Way' technology. Utilised on its range of DissolveMark Dissolve Away date code labels, and with the ability to be adhered to any storage

container, the Daymark Dissolve A Way system ensures that labels dissolve in any temperature of water in less than 30 seconds, leaving behind no adhesive residue to harbour harmful bacteria.

Richards, concludes: "Whether you are a sandwich van or a 5 star hotel, the issues in remaining competitive, profitable and meeting all legal requirements in today's economic environment are a significant challenge.

"This is why we are very excited to bring the global leading DayMark brand to UK businesses. With very little cost outlay and business disruption, catering businesses of all sizes can now meet these standards and benefit from further process improvements to positively impact their business performance, while also creating a business attribute that they can be proud to promote."

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