La Chasse

Hunter-gathering for Chefs

Sustainability Statement

La Chasse Limited is a family-founded and family-run food distribution business operating from Zeals, Southwest England. We supply the hospitality sector, including pubs, restaurants and hotels, and are committed to conducting our business in a responsible, transparent and sustainable manner.

Responsible Sourcing

We prioritise locally and regionally produced goods wherever possible, supporting smaller producers and strengthening local supply chains. Our close relationships with suppliers allow full traceability of all products back to source, and we are continually working to enhance transparency further by improving ingredient-level information across our entire range.

Through efficient backhauling, we collect products from local suppliers using existing delivery routes, reducing additional journeys, food miles and environmental impact.

Efficient Distribution & Transport

Our fleet includes dual-compartment vehicles with freezer and chiller capabilities, enabling us to transport products at optimal temperatures and preserve quality throughout the supply chain. This significantly reduces the risk of spoilage and food waste.

Delivery routes are carefully planned and regularly reviewed to minimise mileage and fuel consumption. We actively monitor fuel usage and remain committed to adopting more efficient transport solutions as technology advances and suitable options become viable for dual-compartment distribution.

Waste Reduction & Management

Minimising food waste is a key focus across the business. Expiry dates are monitored rigorously, and customers are kept fully informed of upcoming short-dated products. These items are actively promoted and managed to ensure maximum use, supported by staff training and performance targets in this area.

Packaging use is kept to a minimum, with most deliveries made directly into customer kitchens. Where packaging is required, boxes are reused from our

own supply chain. All cardboard is recycled, and all remaining waste is sent to a local anaerobic biodigester, ensuring responsible waste processing.

We track waste volumes to identify trends and opportunities for continuous improvement.

Accreditation & Continuous Improvement

La Chasse Limited is SALSA accredited, demonstrating our commitment to food safety, traceability and responsible operations. Sustainability is an ongoing journey, and we continually assess our processes, supplier relationships and logistics to identify opportunities for improvement while maintaining the high service standards our customers expect.