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To Helen

I have been in this industry for over 25 years and have been buying from AMJ nearly the whole time have been at Flinders University. I have a good relationship with AMJ produce and was introduced to Amj by other leading Adelaide chef's that I know from Adelaide oval and Adelaide showgrounds when the contract for fruit vegetable was renewed five years ago.

Amj are our preferred fruit vegetable supplier to us on campus and as we have other interest we do use other suppliers but they are contracted thru franchise and have had a look at these fruit suppliers but find AMJ Produce to be very competitive and service that you can rely on especially as we have deliveries every day to numerous delivery points, from large scale orders to small fruit orders to smaller outlets across campus.

We as a Monday to Friday food operation we have most orders in by early afternoon and delivery is early morning which at times suit our business for production for the day. We do at times ask for early delivery which AMJ produce seem to change around to suit and even seen Chris do special delivery to ease the burden on other deliveries. Amj produce has a great range of produce and even can source product from interstate if need be. I find Margy really pro active in suppling and sourcing new produce like heirloom carrots the micro herbs and native food which Amj organised 50 chef for a field trip to the south east to Reedy Creek to sample regional produce and educate chef on new native products out in the paddock and express interest in regional foods.

Another exercise that Amj are educating their customer in diverse foods that suit different establishment and keep up with current food trends.

There is times that due to weather that certain lines are affected but with the communications we receive from Amj we are always kept in the loop. When certain lines are not available or too expense to place on our menu AMJ always find a cheaper alternate which is all about being a reliable supplier. The quality is second to none which is source by the best growers the market can supply and have always have had a high standard in my produce and Amj Produce show the same passion in suppling Adelaide chef with the best quality. If due to some circumstance that we have had produce that has not come to that expectation the product has been replaced on the day.

AMJ Produce has a wide range of product to choose from even source product for me that I cant find they source from interstate when our market is short ,they strive on using local growers and have a good repour with the growers on what there expectation is from the product that they produce.

This is relayed to us with the weekly newsletter and market reports we receive which is a great tool for us chef to have .this provide a great tool for communication on what is in season and market reports.

At times due to the seasonal weather we can expect some poor quality in fruit and vegetable but we have notice that Amj has a high standard on their expectation on what standard of produce they will supply.

When invoicing over the years have found very little error due to the procedures that have been implemented by AMJ, our driver check the goods when packing the van and when loading the produce to our site, which is double checked along the process chain and delivery drivers are well trained in implementing these procedures especially loading and checking of stock into cool rooms. With visiting the warehouse was impressed with the organisation and professional set up they have to run a efficient logistic system .

If there is any problem in the delivery of goods the drivers communicate back to the warehouse and the problem is resolved immediately with a later delivery this suit our business because we work a day in advance.

A invoice comes with every delivery and is sent to our credit department on a weekly bases and a statement follows and over the seven years I have been dealing with Amj I have had no problem with the administration of invoicing.

I really like the way the refrigeration vehicles are modern and clean and with our food safety plan that the temperature of the vehicle and stock are at a controlled temperature and drivers are well groomed and in uniform. Just show that this company is a professional organisation and is a credit to the management of AMJ.

On record if I need to ask for any reports on quantity of stock produced it is done within a couple of day if not on the day and if I need any queries it is done over the phone or a call back.

I feel that Amj are the leading company in fruit veg and always shown that the customer come first and is a credit to Amj that they have this attitude. They show that they are a professional company that are a front runner in this business and is a credit to see that the business has grown and Amj have put there front foot forward to accommodate all their customers.I don't see much improvement on our current fruit veg supplier and I wish them all the best in the future.

Don't hesitate to contact me if you need any more information on Amj produce.

Yours in cooking

**Stuart McPherson**

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