

# Rural Capital Grant

## Meet Hannah and Andrew Jones, Farmyard Frozen



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With our fantastic new blast freezer we can scale up and achieve a much higher standard, for example, without crystals forming during the freezing process. So, it always looks as good as it tastes. It's given us the confidence to go for discussions with a high-end national supermarket to stock our Farmyard Frozen range, as we can produce volume at a consistently excellent standard. It also means we can achieve the all important AA BRC certification, vital when negotiating with national retailers. This grant allowed us to invest in this essential kit at a much earlier stage than we could have otherwise.

We've applied to grant schemes before and with Business Builder it was refreshing to find that Jo and Paul were always quick to respond to our emails and questions. It absolutely felt like the Council was keen to support our business growth and make things happen.

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**Farmyard Frozen is Hannah and Andrew's brainchild, which emerged as an idea during the pandemic. It consolidated into a product range appearing in foodie outlets across Norfolk and is set to go national. Andrew Jones is also Chef Patron of the award winning Farmyard restaurant in Norwich.**