Jam

The sugar in this jam is grown by a farming family who have grown sugar cane for over three generations.

The farmers are paid a fair price which is allowing them to pay for a deep well to provide water for the whole community.

Paragua



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Making jam at home has become more and more popular in recent years with many home cooks starting up small jam businesses, selling their jam in local shops or markets.

Most jams made this way are made with local fruit too, so there are very little food miles.

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Crisps



Crisps



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Evesham

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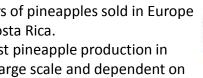
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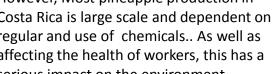
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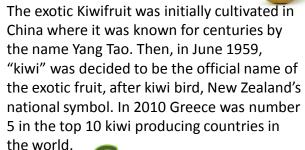
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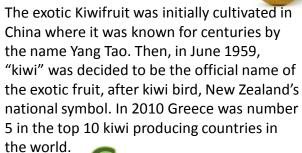
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Red Grapes



Red Grapes



Most red grapes grown in Italy are used for wine, however, the warm climate means that many varieties are grown specially for eating too.

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This year 98 in every 100 strawberries sold in Britain over the summer were grown in the

Warwickshire

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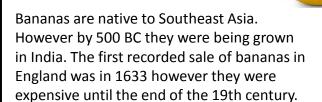
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Oranges



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South Africa



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Mayonnaise



A thick, creamy, cold sauce or dressing made by beating oil and egg yolks, usually with some wine vinegar, salt, pepper and mustard. Used to dress salads or combined with seafood, poultry, eggs or vegetables to make cold starters or main dishes.

Belgium

Mayonnaise



A thick, creamy, cold sauce or dressing made by beating oil and egg yolks, usually with some wine vinegar, salt, pepper and mustard. Used to dress salads or combined with seafood, poultry, eggs or vegetables to make cold starters or main dishes.

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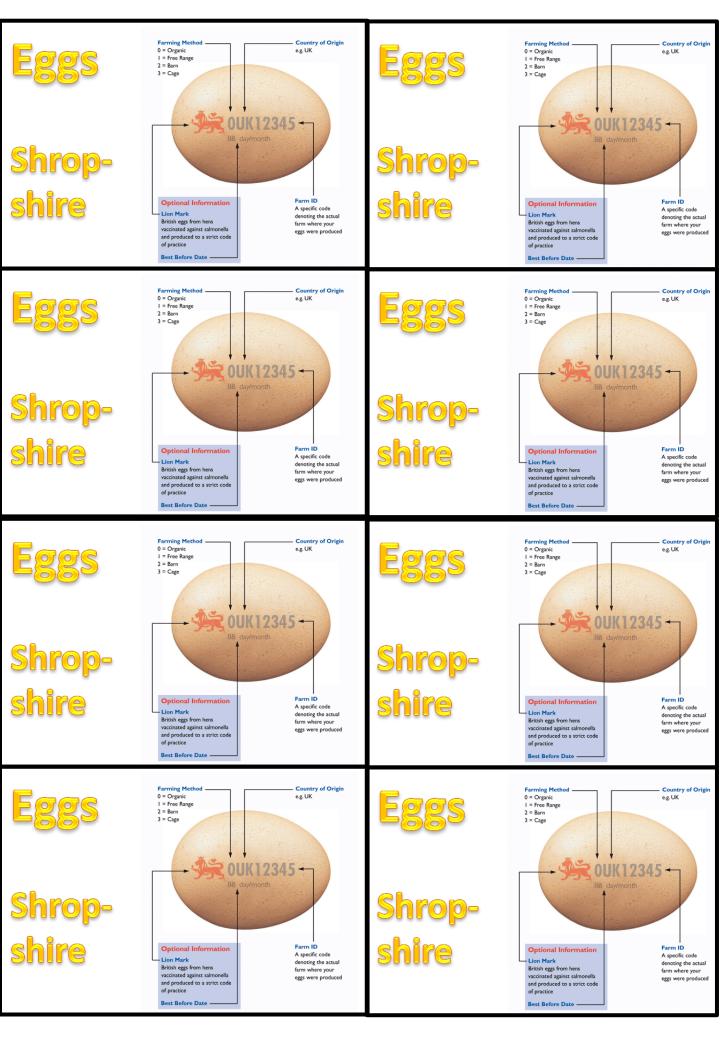
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Feta Cheese



Feta is one of the most famous Greek cheeses. The cheese is protected by EU legislations and only those cheeses manufactured in Macedonia, Thrace, Thessaly, Central Mainland Greece, the Peloponnese and Lesvos can be called 'feta'.

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Edam



Edam is a semi-hard cheese that originated in the Netherlands, and is named after the town of Edam. Edam ages and travels well, and does not spoil; it only hardens. These qualities made it the world's most popular cheese between the 14th and 18th centuries, particularly with sailors.

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Cheddar Cheese

Probably the most consumed cheese in the world, Cheddar originated from Somerset around the late 12th Century and took its name from the Gorge or caves in the town of Cheddar that were used to store the cheese. The constant temperature and humidity of the caves provided a perfect environment for maturing the cheese.

Pembrokeshire

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Cucumber

English Cucumbers are generally sweeter than the regular, common cucumber. It is longer, sometimes a bit thinner, and has very tiny seeds

English cucumbers are more expensive and many times labelled as "seedless cucumbers".

Essex

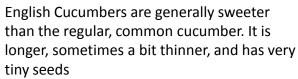
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Ham



Most British Ham has the 'Red Tractor' logo, this means that the animal has been reared to high standard s focusing on animal health and welfare but also food safety and hygiene. The ham can also be traced right back to the farm that reared the pigs.

Wiltshire

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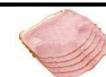
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Denmark has high standards of animal welfare.

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Lettuce

The UK climate is particularly suitable for production, as leafy salads grow best in an even temperature. If the climate is too hot, many will go to seed. This is why you will find many producers near the coast around the UK as the coastal breeze keeps the temperature down.

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Lettuce has to be transported at 3°C this means it has to be taken in special refrigerated vehicles which use more energy to run. In fact it takes 127 calories of energy to import 1 calorie of lettuce. However, because of the warmer climate Spanish lettuce is available for most of the year.

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Apples have been grown in the UK since the Roman times, now there are 22000 acres of Apple Orchard just in Herefordshire! Buying apples from the UK can help support the national economy as the apple industry provides lots of jobs for local people.

Herefordshire

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Herefordshire

Bread



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However, the bread can be more expensive.

Shropshire

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However, the bread can be more expensive.

Shropshire

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Buying bread from abroad can be a lot cheaper as it is usually made in a big factory. However, because it has to travel a long way before it gets to our supermarket there are often lots of added preservatives in it.

Denmark

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TUNA Pole and Line Caught

Each fish is caught individually using a fishing pole, so there are never and other species such as dolphins or turtles harmed by this fishing method.

South Atlantic



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TUNA **Caught with**

Big schools of Tuna is are surrounded by a big net. This method of fishing is very efficient and can make the tuna cheaper to buy but it is hard to stop other animals getting trapped as well., Such endangered species such as Dolphins and turtles. hana



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