

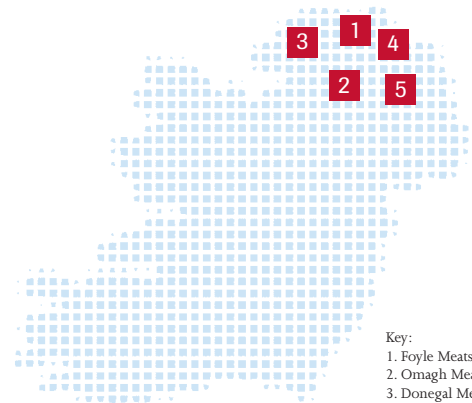


Delivering our promise

Background

The Foyle Food Group is recognised industry-wide for its production of high quality beef and lamb primals. Now in its fourth decade, the Group employs over 750 employees across its 5 sites: Foyle Meats, Omagh Meats, Donegal Meat Processors, Foyle Proteins and Hilton Meats Cookstown.

The Group processes in the region of 180,000 cattle and 450,000 lamb per year. Each facility within the group is EC approved and benefits from continuous investment in state of the art machinery and equipment.



- Key:
1. Foyle Meats
 2. Omagh Meats
 3. Donegal Meat Processors
 4. Foyle Proteins
 5. Hilton Meats Cookstown



Products

Combining traditional butchery techniques with leading edge innovation and technology, the Foyle Food Group has over 30 years of experience in product excellence, offering customers a range of:

- Vacuum sealed beef and lamb primal cuts
- Beef and lamb carcasses, fore quarters and hind quarters
- Beef and lamb offals (fresh and frozen)
- Hides and Skins
- Manufacturing visual lean grade (vls) beef and Lamb (fresh and frozen)
- Portion controlled beef and lamb
- Price labelled beef and lamb joints
- Added value beef and lamb products
- Premium brand products such as Aberdeen Angus and Hereford Prime
- Foyle brand products such as Foyle Gourmet and Foyle Steakhouse





Foyle

Food Group



Sourcing

Situated in a country that offers an ideal natural climate, the Foyle Food Group is able to source from an abundance of premium reared livestock through the Farm Quality Assurance Scheme which protects and ensures a healthy living environment for livestock.

With over 3000 members, Foyle Valley Producer Club and Donegal Direct are exclusive Producer Clubs which provide the Foyle Food Group with a 52-week-a-year supply of farm quality assured livestock.



Guaranteed Quality

The Foyle Food Group employs a comprehensive Hazard Analysis Critical Control Point (HACCP) System to ensure the highest level of food hygiene and safety at each stage of the production process.

High voltage electrical stimulation, temperature checks, fat analysis, carcass pH testing, microbiological assessments and shelf-life trials are all carried out on a daily basis to ensure product quality and integrity.

Customers

The Foyle Food Group supplies a number of leading European food organisations in the retail, manufacturing, wholesale and foodservice sectors. Some of these include:

- Ahold Europe (Albert Heijn and ICA Supermarkets)
- Tesco UK and Ireland
- Coop (Scandinavia)
- McDonalds
- Birdseye

Group Accreditations

- EFSIS/BRC
- ISO 14001
- Integra Animal Welfare Audits
- Assured British Meat (ABM)
- Beef Labelling

Full traceability is guaranteed through the Group's unique IT system 'e-farm'.



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