



QUALITY  
MEAT  
from Britain

AHDB

# Beef, lamb and pork from Britain

We are pleased to meet the meat industry in Singapore. Our team from the UK includes some of the best-known and largest producers of high-quality British beef, lamb and pork products. Our exporters are keen to establish strong and long-standing relationships throughout Singapore, which will be based on mutual understanding and shared benefits. The UK has a lot to offer: our unique and great livestock tradition has earned a deserved reputation for high standards of animal welfare and food safety. Our exporters have built a strong reputation for quality, presentation and service – delivering what local, discerning consumers want, priding themselves on flexibility, and adjusting to customer requirements in terms of product presentation and packaging.

## Red Tractor

The Red Tractor ensures you can trust the food you purchase and eat. It is the largest food standards scheme in the United Kingdom, covering all the areas consumers care about: animal welfare, food safety, traceability and environmental protection.

Our food and drink has been responsibly produced to some of the most comprehensive and respected standards in the world. All stages are regularly checked by independent experts. All the major UK supermarkets use the standards as the basis for their UK-sourced food.







# Anna's Happy Trotters

Anna's Happy Trotters is a free-range pig farming enterprise which processes the meat themselves for wholesale to the catering and retail sector.

Priding itself on the highest animal welfare standards, a direct result of this, along with a careful mix of new and old breeds, is eating quality in the meat. Everything is done to the highest of standards from field to fork.

The on-farm butchery produces all cuts of pork from primals and trim for manufacturing down to retail ready products including sausages. They also dry cure award-winning bacon and gammon products, including a wood-smoked range.

The farm is both Red Tractor and RSPCA Assured.

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# ABP Food Group

ABP is the largest beef and lamb processor in the British Isles, processing over 1 million cattle annually. Processing plants are located in England, Scotland, Ireland and Poland. We have a reputation for processing high-quality beef and lamb for the retail foodservice and manufacturing sectors throughout Europe with our unique patented Ultra Tender process. We also supply non-EU markets with an extensive range of beef and lamb products tailored and packaged according to the specific requirements of each market. We have a reputation for delivering on time and in spec. We provide the same care and attention to the products we supply to large retailers, caterers and small wholesalers.

In the UK, we slaughter more than 500,000 cattle per year and 1 million sheep. Over 90% of these are deboned on our own sites, giving us the ability to supply large volumes of niche product as required by our customers on export markets. Given that we work with the most prestigious retailers in the UK, all our facilities are BRC and EFSIS approved and operate to the highest hygiene and food safety standards.

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# C & K Meats Ltd.

Established for more than 25 years, C & K Meats Ltd. runs a highly respected, multi-species abattoir in the UK. The state-of-the-art factory was opened in 2010 and has fully qualified veterinary professionals and three meat inspectors in attendance at all times of operation. We can trace our family links back 200 years within the butchery industry.

Today, we supply carcasses, primal cuts and meat products to the prestigious foodservice sector, fine dining, butchers and wholesalers. We are governed by strict quality and welfare controls and are compliant with all appropriate industry regulations and assurance schemes.

We proudly export across Europe and beyond, including key Asian markets. Welfare, quality and hygiene are of paramount importance, with all meat preparation taking place at our own EC nationally licensed premises. With a wealth of butchery know-how, we have 25 years' experience supplying the retail and catering trade, enabling us to meet and exceed customers' requirements in sourcing and providing quality products and first-class customer service.

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# CranSwick Country Foods plc

CranSwick is unique. There, we have said it, but we can legitimately make the claim because our story is like no other. We started out in farming, nurturing the best pigs in the country, with know-how passed down through generations, and the company originally formed to produce pig feed – because to get the best out, you must put the best in. Our annual turnover is just over £1.25 billion. Although our beginnings were humble, our ambitions were not, and in the late 1980s, CranSwick began the journey into food production, seeking to grow by moving into relatable business areas that complemented our agricultural roots and gave us one of the first genuine ‘farm to fork’ offerings.

The fresh pork division of the group, CranSwick Country Foods, comprises three abattoirs processing 60,000 British pigs per week. International trading is a major growth area for CranSwick’s development. We have established business relationships in many different countries throughout Europe, the Far East and the United States of America.

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# Dingley Dell Pork

Dingley Dell Pork is a third-generation family farming business on the east coast of Suffolk, UK. Our animals are produced naturally outdoors all year round in a system designed to protect and enhance nature.

We have our own unique breeding programme whereby we select the highest marbled animals for breeding, thus ensuring taste, flavour and consistency. We produce a range of pork cuts, including portion-control steaks, and further processed products, such as sausage, bacon and hams. We also have a range of charcuterie. We specialise in supplying restaurants, hotels and premium retail and our products can be found on many top menus in both the UK and abroad.

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## Direct Meats (Knights Farm) Ltd.

Direct Meats Ltd is a well-established family-owned business selling into foodservice, wholesale, retail, export and catering markets. We have grown from a small wholesale butcher with a handful of staff to a business that employs 120 full time staff, delivers an average of 2,500 orders per week, and are proud to include Gordon Ramsey, Jason Atherton and Raymond Blanc amongst our customers. In addition to the UK, we are now distributing to 17 countries worldwide including: Singapore, Hong Kong, Dubai, Qatar, as well as various airlines.

We work alongside our private labelled farms, which produce for flavour, not commodity, have the highest welfare standards, and all have sustainability projects on farm.

We have a full-time development chef who has helped create a range of products that not only utilises the whole carcass but also inspires the eclectic mix of customers that we have. A prime example of this is the Dingley Dell Pork products that can be found on Cathay Pacific First Class.

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A DIVISION OF DAWN MEATS

# Dunbia

Dunbia is the UK division of Dawn Meats. Headquartered in Northern Ireland, Dunbia has 12 sites throughout the UK, employing 5,200 people across a wide range of high-tech and multi-skilled disciplines. We work with some of the world's leading food companies, who are attracted by a commitment to sustainability and quality.

Established in 1980, Dawn Meats is an industry leader, with annual revenues of over £2 billion, processing over 3 million lambs and 1 million head of cattle per year. We employ over 7,200 people in 10 countries and export to over 50 countries worldwide.

Dawn Meats sales offices and distribution partners throughout Europe and globally offer closer relationships with all customers and provide logistics solutions in keeping with customer requirements. Dunbia is a premium meat processor and supplier of choice for a range of leading supermarket, foodservice and manufacturing businesses.

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# Foyle Food Group

Foyle Food Group is a family-run group of companies with a farming heritage dating back several generations. Established over three decades ago, we have a long-standing history of supplying quality beef to leading retailers, manufacturers, foodservice providers and butchers across the world. We operate nine state-of-the-art facilities on six sites – three in Northern Ireland, one in the Republic of Ireland and two in England, with the capacity to process 7,000 animals every week.

With 30 years' expertise, we are at the forefront when it comes to technology, investing in the latest advancements to meet the needs of our customers across the globe. From ethics to economics and environment, our approach to sustainability is award-winning, while advanced DNA testing and traceability systems ensure that we know everything about our beef from farm to fork.

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# Huntsham Court Farm

Huntsham Court Farm is owned and run by Richard Vaughan and his wife, Rosamund and has been in the Vaughan family for nearly four hundred years. It is situated in the beautiful Wye valley where the cattle and sheep graze on the age-old water meadows and the pigs live in ancient stone barns.

Huntsham produce meat with superior taste and texture as the primary consideration. We believe the starting point in the pursuit of excellence is the breed: at Huntsham we have rare breed Middle White pigs and traditional breeds of Longhorn cattle and Ryeland lamb. To produce top quality meat, standards of husbandry must be of the highest order – we give our animals a happy and contented life and they give us magnificent meat. Visitors to Huntsham are always welcome to see the very high welfare standards to which we keep our animals and meet the small band of dedicated farm staff.

After slaughter, the meat is hung at Huntsham until it reaches its ideal maturity and then butchered to meet the requirements of individual customers. We supply a wide range of outlets from traditional British pubs to top end restaurants, including over a third of the Michelin starred restaurants in the UK and export to a range of markets.

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# Karro Food Group

Karro Food Group is one of the UK's leading meat producers, with processing plants across the country. Our categories include fresh pork, bacon, gammon, frozen sausage and sliced cooked meats. We supply our high-quality meat products to export, retail, foodservice and manufacturing customers across the world.

We operate through integrated farming, slaughtering and processing operations across England, Scotland and Northern Ireland, which ensures that we have unrivalled production-chain traceability. We process circa 50,000 pigs each week across different welfare levels. The welfare of our animals is of foremost importance throughout our business. All our pigs are kept and processed in the most humane way possible, with full adherence to UK welfare standards.

Our countrywide operations are responsible for pork eaten by millions of consumers every year and we take pride in producing products of the highest quality. Our international business exports our products globally each week, which is centrally managed through our head office in the UK. However, we also have two satellite offices in Shanghai and America, which are managed by our dedicated export team.

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# Kepak Group

Kepak Group is Ireland's most innovative meat company, with a rich heritage of over 50 years of meat craft. From the establishment of a family-owned butcher shop in Dublin in 1966, we have grown significantly and today we have a turnover of €1.6 billion and employ over 5,000 people. We have 15 manufacturing facilities throughout Ireland and the UK, with sales offices in Europe, the US, Asia and Africa.

We process 500,000 cattle, 1,700,000 lambs and 450,000 pigs per year and market a broad range of fresh and value-added meat products, serving the foodservice and retail markets. Innovation and quality are the lifeblood of our business ethos.

We continuously invest in consumer insight and innovation through research and development. As a founding member of Ireland's national sustainability initiative, Origin Green, we have a strong reputation for sustainable food production and farming practices. We have a portfolio of market-leading brands, including Rustlers, Big Al's, John Stone, Stript Snacks and Celtic Beef.

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# Pilgrim's Pride Ltd.

Pilgrim's Pride Ltd. is proud to be at the fore of the food manufacturing industry, providing a wide range of quality, cost-effective and innovative products to the retail, wholesale and foodservice sectors from our 14 modern, well-invested manufacturing facilities.

A division of Pilgrim's Pride Corporation, our business is part of the second-largest food company in the world, whose team farms, processes, prepares, packages and delivers fresh, frozen and value-added food products for sale in more than 100 countries.

We are proud to partner with more than 1,000 UK farmers, who share our belief in the highest standards on animal welfare, efficiency and quality. Our own farming operation is 100% RSPCA higher welfare, making us the largest producer of higher-welfare pork globally.

Our fully integrated supply chain, using our own higher-welfare pigs, supported by the highest independent R&D spend on pig farming, makes us unique in the marketplace and for our consumers. Our strategic pillars are based on becoming a more valued partner with key customers; relentlessly pursuing operational excellence; safe people, safe products and healthy attitudes; and developing a unique portfolio of diverse, complementary business models. Pilgrim's Pride Ltd.'s foundations and strength lie in our core values of Determination, Simplicity, Availability, Humility, Sincerity, Discipline, Ownership.

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# Randall Parker Foods

Randall Parker Foods is a long-established lamb company that prides itself on direct sheep farming interests. We slaughter circa 1.3 million lambs per year, of which 40% are used direct for UK retail and the balance is used for export as whole lambs and/or cuts. The cuts are used direct for foodservice and retail. Our facilities enable us to offer vacuum-packed prime cuts which can be delivered direct to chef or end user and are ready for use. We also supply many export retailers with skin-packed retail packs with the customer's own retail labels, shelf ready.

We are specialists with Halal lamb for the export markets that demand this product. We have full traceability and offer farm-assured lambs. Our business has grown across many export markets through new product development. This has been in several channels: retail, wholesale and foodservice. We have a strong team dedicated and focused on the export of quality lamb. We actively look for new business and maintain relationships to grow our incumbent business.

With our relationship with farmers in Britain, we are dedicated to future sheep farming sustainability. We have always bought direct from farms and have a good working knowledge and understanding of the impact this has on the local environment. Without this integrated supply chain, it would be very difficult to procure the quality lambs needed for our discerning customers. Export: we currently supply France, Belgium, Poland, Germany, Portugal, Italy, Eastern Europe, Caribbean, MENA countries, North America and the Far East.

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# Wicks Manor

For three generations, the Howie family have farmed at Wicks Manor. We grow and mill wheat and barley on the farm to feed the pigs that live at Wicks Manor Pork Farm. Our pigs are born and bred, farmed and fed on the Wicks Manor Farm or sourced from local East Anglian farms.

The pigs are reared in open straw yards with plenty of room to express their natural behaviours. The welfare of our animals always comes first because a happy, stress-free pig produces meat of the absolute highest quality.

All of our pork products are prepared in the farm butchery to our unique recipes using only the very best ingredients. The bacon is dry-cured by hand and smoked using a blend of beechwood to give a delicious smoky, aromatic flavour. Our award-winning premium burgers and sausages have super-high meat content and are made using prime cuts of British pork.

With 50 years of farming and butchery, the dedicated team at Wicks Manor knows exactly what it takes to produce great-tasting pork products, to be eaten on any occasion.

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