

PART OF JJ FOX TRADING LTD

EST  1945

EASENMYNE
MEATS

BUTCHERY RANGE 2023

Fox

APRIL 2023



★★★★★

Carefully Selected

Highest quality meats to
suit all your butchery
requirements.



> We have a wide range to offer
matching all budgets



> Prepared to your requirements by our
skilled Butchery Team



> Matured for taste and tenderness

Butcher Shop

GOOD-BETTER-BEST
RANGE
INTRODUCTION



> Butcher's Essentials (Good)




> Butcher's Prime (Better)



> Butcher's Premium (Best)

Premium brand's introduction: National Parks, Dedham Vale, Creedy Carver, Dingley Dell Pork, etc..



'You choose'

PACK OPTIONS
INTRODUCTION



> **Vac Pac**

for maximum maturity and product life, with the flexibility to prepare the cuts you need at the time you want them



> **Wax Paper**

for premium selection and presentation.



> **Prepared by us**

Steaks, Joints, Diced, Sliced, Mince, delivered next day – oven ready and Chef Ready



The Range..

Beef

Working with our key supply partners, we provide a wide range of product to suit all levels from our Easenmyne Meats Butcher's Essentials range through to UK/Irish Prime product and our fantastic dry aged range which is all dry aged for 21 days on the bone and prepared to perfection.





QUALITY AND HERITAGE

This premium range of National Parks beef and lamb products is sourced exclusively from prime beef cattle and lambs, born and grazed in one of the UK's 15 National Parks, principally the North Yorkshire Moors, Yorkshire Dales and the Peak District.

CONSISTENT EATING QUALITY

All the beef cattle and lambs are reared slowly on grass pastures, and fed natural forage diets that develop the richness and depth of flavour inherent in this superior quality meat.

By drawing livestock from this wide spectrum of National Parks, enables us to optimise the availability and seasonality of the animals so we can ensure the finest eating quality throughout the year.



UNDERWOOD'S
NATIONAL PARKS
QUALITY BEEF & LAMB



MATURATION

Prime Cuts of Underwood's National Park Beef (including sirloin, rib eye, fore rib, fillet, rump and topside) are dry matured hanging on the bone for a minimum of 21 days.

The beef and lamb is traditionally butchered to the highest quality specifications and standards and prepared to individual customer requirements

QUALITY ASSURANCE

All livestock selected for the National Parks brand is from farm assured farms and is transported and processed through a fully assured and independently-inspected supply chain.

The brand meets the assurance criteria of the Red Tractor Scheme and also the EBLEX Quality Standard Scheme for beef and lamb, which provides a guarantee of consistent, enhanced eating quality





BRITISH NATIVE BREED BEEF

The British Native Breeds project is all about celebrating the traditional breeds of the UK which have been unchanged for centuries.

It is these breeds and the stewardship of the farmers who look after them that shape the way the English countryside looks.

The ethos is to source products at the pinnacle of provenance raised through generations of traditional breeding excellence.

Breeds included within the British Native Breeds project are:

Lincoln Red, South Devon, Red Poll, Belted Galloway, British Longhorn, Hereford and Aberdeen Angus



British Native Breeds beef is aged in our temperature controlled dry aging rooms that have high ceilings which allow for good dry air circulation; this provides the perfect conditions in which to dry age our beef on the bone.

The aging period can be between 10 – 40 days dependent upon the fat cover of the meat being aged and the intensity of the flavour required, good fat cover on beef minimises discolouration.

Selection of beef cuts ..



STRIPLOIN



FILLET STEAK / TENDERLOIN STEAK



SIRLOIN STEAK



RUMP PAVE STEAK



RIBEYE STEAK



SIRLOIN STEAK ON THE BONE



RUMP STEAK



FILLET STEAK ON THE BONE

Poultry

We provide a wide range of poultry from UK grade A product sourced from our key supply partners who prepare to our stringent requirements through to EU origin of product. For maximum value.





Free Range Chickens

Provided with two meters squared to roam freely

Locally sourced feed with no growth promotors or additives



Free Range Ducks

Slow grown for taste, have four meters squared to roam freely and healthily.

Dry plucked and hand finished for a superior finish





Pork

We provide a specially selected range of pork from UK suppliers who produce the best tasting meat to the highest possible welfare standards with impeccable provenance.





Premium Range

Dingley Dell pork production has increased marbling and heightened tenderness, with a much greater depth and intensity of flavour.

This is showcased marvellously in our Dingley Dell Pork steak range.

Steak Range



THE DINGLEY DELL PLUMA



THE DINGLEY DELL TOMAHAWK



THE DINGLEY DELL T-BONE



THE DINGLEY DELL RIBEYE



THE DINGLEY DELL MIDDLE CHOP



THE DINGLEY DELL CUTLET



Deli Range

Dingley Dell Cured was formed in 2019 to create an exceptional, artisan range of fermented sausages and air-dried whole muscle cuts, in the time honoured traditional Mediterranean style.

RETAIL PACKS
AVAILABLE

Charcuterie



Thank you..

