

PART OF JJ FOX TRADING LTD  
EST 1945  
**EASENMYNE**  
MEATS

# INTRODUCING



**DINGLEY DELL PORK**

*Fox* JUNE 2023





## PHILOSOPHY

Dingley Dell Pork was started by 3rd generation farmers Mark and Paul Hayward.

Their aim was quite simply to produce the best tasting pork to the highest possible welfare standards with impeccable provenance.

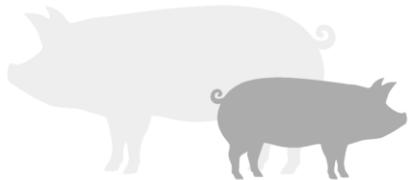




## ANIMAL WELFARE

The sows spend their lives outdoors. During pregnancy they live in groups, before having their own hut in which to give birth. The piglets are weaned at 5 weeks, giving them time to make the transition from mum's milk to solid food in a stress free way.

Dingley Dell Pork is the RSPCA's ambassador farm for pork in the UK. In 2015 they were presented with a Good Pig Award for Animal Welfare by Compassion in World Farming in Milan.







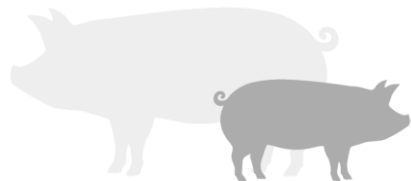
## TASTE & BREEDING

The single biggest factor on influencing taste is intramuscular fat, or marbling, within the meat.

Dingley Dell Pork operates an on-farm Red Duroc based breeding programme.

Marbling is a readily heritable trait. Their programme operates on the basis of identifying, then breeding, the most heavily marbled females and males to improve the IMF in each generation.

This is a unique programme within Europe





# The Range

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After patient development of their very own breed of pig, the Suffolk Red, through measuring intramuscular fat, Dingley Dell Pork are now able to constantly improve this characteristic in breeding stock.







# 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.

It is artisanally produced in a purpose-built biomass-powered facility. It is a range of conspicuous quality, created with impeccable flavour, welfare and quality.

## Charcuterie



RETAIL & SLICED PACKS AVAILABLE





# Deli Range

With their ethos and ambition to sell spectacular pork Dingley Dell Pork made the decision to branch past just fresh pork products and now sell a vast range of Dingley Dell ham, gammon, bacon and even their very own pulled pork!

These cured products can be found alongside fresh pork products on menus around the world.

## Deli & Cooked



RETAIL PACKS AVAILABLE



# Contact us:



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