

B R I T I S H

P R E M I U M

M E A T S



Meat Suppliers to the Catering Trade

PRODUCT PROFILE

DUCK AND GEESE



As with all of our products we have based our choice of duck and goose supplier on quality, consistency and environmental factors and after much consideration we chose **Henham Ducks & Geese**.

Our Supplier **Chris Patmore**, has over 28 years of experience in this field and produces around 7000 ducks a week from his own 43 acre farm.

The new hatchlings are reared on a bed of fresh softwood shavings and in time they progress to local grown dry straw bedding, thus reducing the chances of sporal infections. The bedding is changed daily and both Ducks and Geese are fed a predominantly wheat based cereal diet.

Young ducklings are kept in warm regulated housing and the older birds are able to move freely around both sheltered and open housing.

We also procure a **Pekin duck** (not to be confused with Peking duck) which is chosen for its excellent yield and great flavour.

Our geese are an **Embden cross** and are chosen for their similar qualities.

Our Ducks are bred to around 7 weeks old and reach an oven ready (OR) weight of 2+kg. While wet plucked ducks are available, our ducks are “dry plucked” with the use of hot wax at around 64C. This produces a better skin finish for a superior quality product. Our Geese continue to grow until around 20-22 weeks providing an approximately 6kg (OR) Bird.

As well as selling whole birds, we can butcher them to your specification. We can offer other products such as breasts, legs and fresh livers, with similar services available on whole geese or goose breast.



The Pekin Duck



Gary, our senior buyer with Chris



Embden Cross Goose