

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

BRITISH HOME GROWN PORK

0 0 3 6 Food mls

Evans & Son is a friendly family business based in the **Marston Vale in Bedfordshire**. They are a traditional butchers and graziers supplying the local community with meat for over 100 years. They consider themselves to be one of the premier butchers in the area due to the high standards they set themselves and the exceptional quality of the meat they supply.

The pork they supply is sourced from pigs that are produced on local farms. Pigs travel for no more than 30 minutes to their abattoir where they are processed on a weekly basis to ensure continuity of freshness and quality. Most of the pork is Duroc, a common breed amongst pig farmers as they are very hardy towards our changeable weather and produce excellent flavoured lean pork.

Their farming methods have always been traditional, sustainable and in harmony with the environment. This has been achieved through using the minimum amount of inputs, extensively grazing their livestock and feeding cereal crops grown on the farm. By processing livestock on the farm they eliminate the mileage most animals have to travel; this is not only environmentally friendly but also ensures the highest welfare standards are achieved.



A Duroc Pig



The Farm Shop



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