BLACK ANGUS

100% IRISH

ANGUS BURGERS









SUITABLE FOR

RETAIL & FOODSERVICE

BORD BIA QUALITY ASSURANCE ORIGIN-IRELAND

dawnmeats.com/blackangusburgers

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100% IRISH
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WHY CHOOSE BLACK ANGUS

- Sourced from 100% Irish family farms
- Fully traceable back to farm
- Sustainably Produced
- Animal Health and Welfare Friendly
- Naturally higher in marbling



Famed for its undisputed pedigree and unique taste, Black Angus boasts succulent, tender beef of unmatched character and distinction.

TRULY IRISH

When it comes to beef, Ireland has a unique advantage, its temperate climate, abundant rainfall and tradition of family farming have resulted in a grass-fed system with Irish beef cattle grazing outdoors on grass for the majority of the year.

QUALITY

This premium Angus breed produces tender and flavoursome beef which is fully traceable back to the farm. It is also Bord Bia Quality Assured, meaning it meets the highest quality standards at every stage of the process.

NATURAL MARBLING

Angus beef is renowned for its natural marbling. The meat naturally features flecks of fat which provide enhanced flavour and succulence. This also allows the beef to stay juicy during cooking.

FLAVOUR

As natural foragers, Irish Angus thrive on lush open pastures where they are free to graze natural grasses, wild herbs and clovers. This in turn imparts a superior flavour profile and tenderness to their beef. Their grass based diet can produce a fuller, meatier flavoured beef with evenly distributed fat and marbling.

SUSTAINABLE

The Angus breed naturally matures early which results in fewer carbon emissions produced from each animal when compared with other breeds. Our Black Angus beef is processed in our facilities which are Origin Green certified – meaning that our beef is produced at every stage in the process, in a more sustainable way.

OUR DEDICATED FROZEN BURGER FACILITY



KILMACTHOMAS,
Carroll's Cross, Co. Waterford



FOR OVER 35 YEARS

Dawn Meats have been developing and supplying exceptional patties for a range of leading foodservice, restaurant and supermarket businesses.

The Bord Bia Quality Assured mark ensures our customers that our burgers have been produced to the highest standards, verified at every stage from farm to pack, so you know exactly where our burgers come from. It assures you that our burgers have passed strict standards around food safety, animal health and welfare, and care for the environment.

ACCREDITATIONS

Origin Green IRELAND

ISO 14001 CERTIFICATION EUROPE

BORD BIA QUALITY ASSURANCE ORIGIN-IRELAND



FOR YOU

DELIVERING:

We understand that for foodservice and retailer operators, quality and consistency is crucial.

That's why our state-of-the-art processing facility produces burgers to exact specifications. Our Black Angus Beef Burgers delivers the finest beef burger experience for your customers while offering you:

Premium Quality Offering

- ✓ Quality Gourmet Angus Burger
- ✓ 100% Irish Bord Bia Quality Assured



Consistent Quality & Performance

- ✓ Individually quick-frozen from fresh to preserve and lock-in flavour, natural juices and freshness
- ✓ Consistent performance – flavour delivery, texture, juiciness & mouthfeel
- ✓ Minimally seasoned for ultimate versatility and flexibility
- ✓ Minimal weight loss / shrinkage once cooked

Ease of Use / Speed of Service

- ✓ Cook Straight from Frozen
- ✓ No thawing necessary
- ✓ Excellent Speed to Plate > Reduced labour time

Reduced Waste

- ✓ Pre-portioned to help reduce waste
- ✓ 100% Recyclable Packaging
- ✓ 12 month shelf life with no compromise on quality or flavour

Superior Service & Support

- ✓ Dedicated Sales Support
- ✓ Product Excellence
- ✓ On-time Product Delivery
- ✓ Unmatched Customer Service
- ✓ Marketing Support Available:
  - Versatile & Engaging Point-of-Sale (POS) Materials
  - Digital Media Kits



FOR YOUR CUSTOMER





NO Artificial Ingredients | **NO Added:** ✗ Preservatives ✗ Colours ✗ Flavourings

BENEFITS AT A GLANCE



SUPERB:

- ✓ **Flavour**
- ✓ **Texture**
- ✓ **Juiciness**
- ✓ **Colour**
- ✓ **Mouthfeel**

BLACK ANGUS BURGERS | RETAIL FORMAT

FLOW FILM



ORDER LEAD TIME: 3 WEEKS

PRODUCT SPECIFICATIONS:

Pack Weight	125g x 4 (500g)
Burger Size (Frozen)	98–100mm x 15–17mm
Packaging Format	Flow Film
Recyclable	100% recyclable
Shelf Life	12 Months (Frozen)

PALLET CONFIGURATIONS:

Pallet Type	Euro Pallet (Brown)
Units Per Outer Case (UPO)	16
Weight Per Case	8kg
Cases Per Pallet	80
Total Retail Packs	1,280
Pallet Sheet	Yes
Pallet Weight	640kg

CARTON



ORDER LEAD TIME: 4 WEEKS

PRODUCT SPECIFICATIONS:

Pack Weight	125g x 4 (500g)
Burger Size (Frozen)	98–100mm x 15–17mm
Packaging Format	Card board
Recyclable	100% recyclable
Shelf Life	12 Months (Frozen)

PALLET CONFIGURATIONS:

Pallet Type	Euro Pallet (Brown)
Units Per Outer Case (UPO)	24
Weight Per Case	12kg
Cases Per Pallet	40
Total Retail Packs	960
Pallet Sheet	Yes
Pallet Weight	480kg

FOODSERVICE FORMAT

CARTON



ORDER LEAD TIME: NONE

PRODUCT SPECIFICATIONS:

Pack Weight	200g x 16 (3.2kg)
Burger Size (Frozen)	129mm x 15mm
Packaging Format	Corrugated board
Recyclable	100% recyclable
Shelf Life	12 Months (Frozen)

PALLET CONFIGURATIONS:

Pallet Type	Euro Pallet (Brown)
Units Per Outer Case (UPO)	16
Weight Per Case	3.2kg
Cases Per Pallet	200
Total Foodservice Boxes	200
Pallet Sheet	Yes
Pallet Weight	640kg

PRODUCT DESCRIPTION:

Suitable for Cash & Carry, Foodservice and Retail our premium frozen Black Angus Beef Burgers are produced using fully traceable grass-fed Irish Angus beef. We use only the highest quality cuts of beef so that our customers can be confident that every Angus burger we produce will deliver consistently on quality, flavour and succulence.

COOKING INSTRUCTIONS:

For best results cook from frozen. Appliances may vary, the following are guidelines only. Adjust times to suit your appliance. Remove all packaging before cooking.

Grill: Preheat grill to medium and cook (Retail burger 8–10min. / Foodservice burger 18–20min.), turning occasionally.

Fry: Fry in a little olive oil on a medium heat for (Retail burger 8–10 min. / Foodservice burger 18–20 min.), turning occasionally.

Ensure burger is cooked throughout (a core temperature of 75°C) before serving.

Do not reheat. Not suitable for microwave cooking.

STORAGE:

Store at -18°C, do not refreeze.

INGREDIENTS:

Beef (98.9%), Salt, Pepper.

NUTRITIONAL INFORMATION:

Average values per 100g	
Energy (kJ)	**1070**
Energy (Kcal)	**256**
Fat	**20g**
Of which saturates	10.3g
Carbohydrates	**0.5g**
Of which sugars	0.5g
Protein	**17.4g**
Salt	**0.47g**

BORD BIA QUALITY ASSURANCE ORIGIN-IRELAND

CONTACT US TODAY

We welcome enquiries on new products and we'd love to talk to you today about how we can produce and supply Angus burgers for your retail or foodservice brand. Our experienced team will work closely with you to tailor your burger to your bespoke requirements.



If you'd like to know more about our Black Angus Burgers and for more information on our full range of burger products and services, talk to our Sales Team today!

dawnmeats.com/ blackangusburgers



