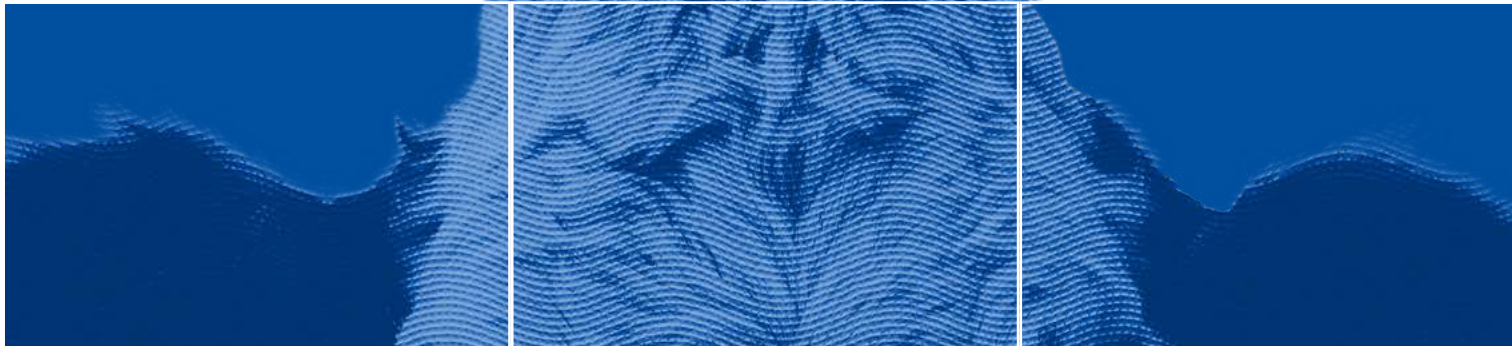




**CONSISTENT
QUALITY
SUSTAINABLY
SOURCED
NATURALLY
BETTER**

ABOUT US



Dawn Meats is the supplier of choice to a range of leading supermarket, food service and manufacturing businesses, exporting to more than 50 countries.



Find Out More: planfourzero.com

AS A FAMILY-OWNED business Dawn Meats remains true to its farming heritage through the close relationships it has forged with over 40,000 family farms from whom it directly sources grass-fed cattle and lamb for processing at its 11 Irish and 13 UK sites.

Dawn Meats was established in Co. Waterford, Ireland in 1980, and has grown to a business with over €3bn in annual revenue, employing over 8,000 staff in twelve countries. The company works with some of the world's leading food companies who are attracted by a commitment to sustainability and quality. Trading as Dunbia in the UK and Dawn Meats in Ireland the combined businesses process approximately 1 million cattle and 3.5 million sheep annually.



Working Together for a Better Future

WE RECOGNISE that our future relies upon the health of our natural world and the wellbeing of our communities. Sustainability has been central to our business plan for over 20 years, and we work in partnership with others to reach shared goals.

For us, sustainability means taking responsibility for our business impact by ensuring we make a positive contribution to the environment and society.

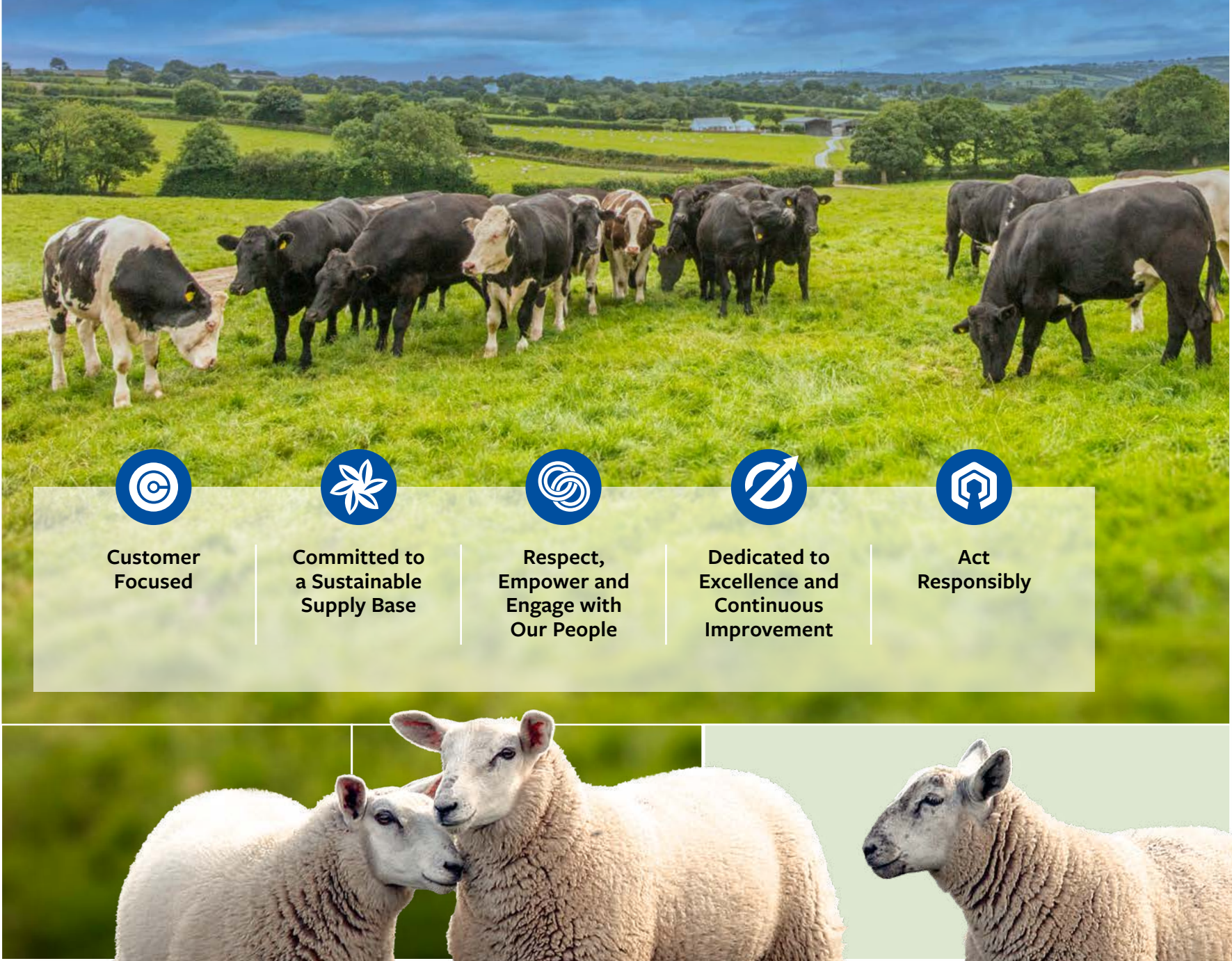
Plan Four Zero is our blueprint for building a more sustainable food system, working together for a better future.

Grounded in science, the plan outlines how we will reduce emissions within our operations and across supply chains, protect nature and restore biodiversity, inspire sustainable farming and support communities on the journey to Net Zero.



OUR PURPOSE & VALUES

Providing consistent quality meat products from sustainable sources to support our rural communities, human health and nature's ecosystem.



Customer Focused



Committed to a Sustainable Supply Base



Respect, Empower and Engage with Our People

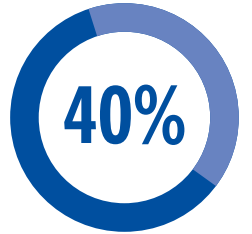


Dedicated to Excellence and Continuous Improvement



Act Responsibly

EXPORTING



OF OUR PRODUCE
84% Dawn Meats
16% Dunbia

SUPPLYING



MARKETS
GLOBALLY

EMPLOYING



EMPLOYEES
72 NATIONALITIES

PARTNERING WITH



FARMER SUPPLIERS
IRELAND AND THE UK

OPERATING FROM



STRATEGICALLY
LOCATED FACILITIES

PROCESSING MORE THAN

SHEEP
3.5 million

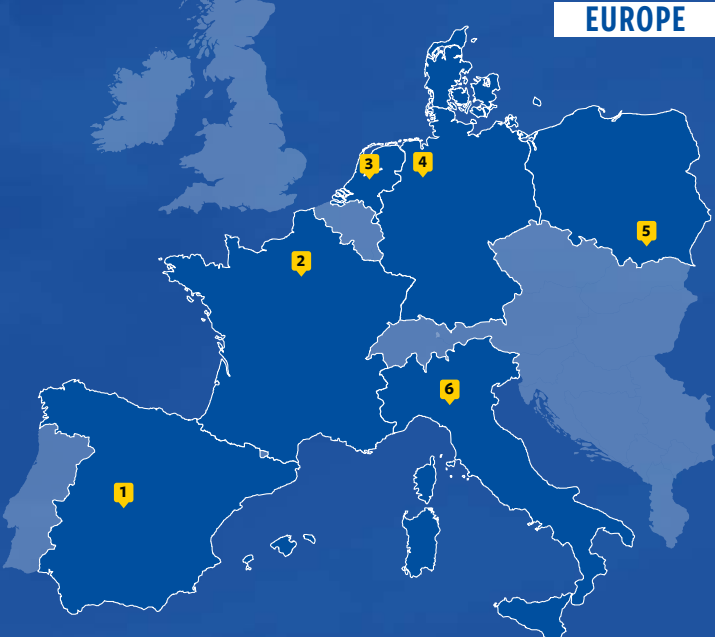
CATTLE
1 million



OUR LOCATIONS



UNITED KINGDOM



EUROPE

DAWN MEATS

1	Grannagh
LOCATION	Co. Waterford, Ireland
EC CODE	IE 350 EC
FACILITY	Beef Abattoir / Primary Processing / Stock Plant

2	Carroll's Cross
LOCATION	Co. Waterford, Ireland
EC CODE	IE 318 EC
FACILITY	Wholesale / Catering / Retail Packing

3	Convenience Foods
LOCATION	Co. Waterford, Ireland
EC CODE	IE 318 EC
FACILITY	Frozen Burger Production

4	Charleville
LOCATION	Co. Cork, Ireland
EC CODE	IE 368 EC
FACILITY	Beef Abattoir / Primary Processing

5	Rathdowney
LOCATION	Co. Laois, Ireland
EC CODE	IE 311 EC
FACILITY	Beef Abattoir

6	Kilbeggan
LOCATION	Co. Westmeath, Ireland
EC CODE	IE 574 EC
FACILITY	Primary Processing

7	Slane
LOCATION	Co. Meath, Ireland
EC CODE	IE 384 EC
FACILITY	Beef Abattoir

8	Ballymount
LOCATION	Co. Dublin, Ireland
EC CODE	IE 2899 EC
FACILITY	Wholesale / Catering / Foodservice

9	Ballyhaunis
LOCATION	Co. Mayo, Ireland
EC CODE	IE 364 EC
FACILITY	Beef & Lamb Abattoir / Primary Processing

10	DMM
LOCATION	Co. Waterford, Ireland
EC CODE	IE 2037 EC
FACILITY	Frozen Burger Production

11	Kildare
LOCATION	Co. Kildare, Ireland
EC CODE	IE 268 EC
FACILITY	Beef & Lamb Abattoir / Primary Processing



DUNBIA

1	Dungannon
LOCATION	Co. Tyrone, N. Ireland
EC CODE	UK (NI) 9012 EC
FACILITY	Beef & Lamb Abattoir / Primary Processing / Retail Packing

2	Highland Meats
LOCATION	Saltcoats, Scotland
EC CODE	GB 1598
FACILITY	Beef Abattoir / Primary Processing

3	Cumbria
LOCATION	Cumbria, England
EC CODE	GB 2388
FACILITY	Beef Abattoir

4	Carnaby
LOCATION	East Yorkshire, England
EC CODE	GB 2100
FACILITY	Beef & Lamb Abattoir / Primary Processing

5	Sawley
LOCATION	Clitheroe, England
EC CODE	GB 4486
FACILITY	Beef Abattoir / Primary Processing

6	Preston
LOCATION	Preston, England
EC CODE	GB 4071
FACILITY	Beef Abattoir / Primary Processing / Retail Packing

7	Halesowen
LOCATION	West Midlands, England
EC CODE	GB DL051
FACILITY	Coldstore

8	Cardington
LOCATION	Bedfordshire, England
EC CODE	GB 5106
FACILITY	Beef Abattoir / Primary Processing

9	West Devon
LOCATION	Devon, England
EC CODE	GB 8071
FACILITY	Beef Abattoir

10	Treburley
LOCATION	East Yorkshire, England
EC CODE	GB 8046
FACILITY	Primary Processing

11	Cross Hands
LOCATION	Carmarthenshire, Wales
EC CODE	GB 7195
FACILITY	Retail Packing / Slow Cooking

12	Llanybydder
LOCATION	Llanybydder, Wales
EC CODE	GB 7015
FACILITY	Beef & Lamb Abattoir / Primary Processing

13	Jaspers
LOCATION	Cornwall, England
EC CODE	GB 8113
FACILITY	Lamb Abattoir

SALES OFFICES

1	Spain
LOCATION	Madrid
FACILITY	Sales & Marketing Office

2	France
LOCATION	Paris
FACILITY	Sales & Marketing Office

3	Netherlands
LOCATION	Zoetermeer
FACILITY	Trading

4	Germany
LOCATION	Meppen
FACILITY	Sales & Marketing Office

5	Poland
LOCATION	Krakow
FACILITY	Sales & Marketing Office

6	Italy
LOCATION	Fidenza
FACILITY	Sales & Marketing Office



MARKETS



A GLOBAL REACH

Our products are export-ready with a diverse customer portfolio spanning the European Union, the Americas and the Far East.



CUSTOMISED PROTEIN SOLUTIONS

For more than 40 years we have been delivering quality protein solutions to retail, foodservice and manufacturing customers around the world.

Retail

We are proud to partner with leading food retailers across Ireland, the UK and Europe, supplying a comprehensive range of quality retail ready products from fresh and frozen beef and lamb through to added value and slow cooked products.

Foodservice & Wholesale

We offer a specialised foodservice operation that delivers our products to restaurants, hotels, caterers, wholesalers and beyond. Our expertise ensures we deliver tailored fresh, frozen and value-added solutions that align with consumer trends.

Manufacturing & Processing

We collaborate with leading food manufacturers in Ireland, the UK and Europe, offering them a tailored comprehensive range of fresh and frozen protein solutions, including primary beef and lamb.

Co-Products

We maximise value by re-purposing materials that could otherwise have been waste, reducing our environmental footprint and minimising production waste. Our co-products are utilised in producing a wide range of consumer goods across various markets.



OUR BRAND PORTFOLIO

Our award-winning brands are known, loved, and trusted by our retail, foodservice, and manufacturing partners around the world.

DAWN MEATS

DUNBIA



AWARD-WINNING

Our award-winning product quality comes from our strict selection process and the dedication of our teams who are focused on quality, continuous improvement and innovation.



OUR BEEF & LAMB



NATURALLY
NUTRITIOUS



GRASS-FED
BY NATURE



CONSISTENT
QUALITY



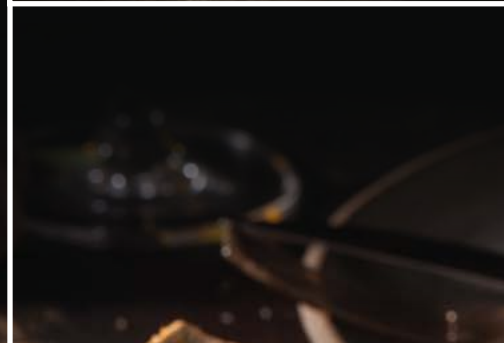
SUSTAINABLY
SOURCED



ANIMAL WELFARE
FRIENDLY



SUPERB
FLAVOUR



HEALTH BENEFITS



GROW AND
MAINTAIN
MUSCLES



MAINTAIN
MENTAL
ACUITY AND
ANTI-FATIGUE



SUPPORT
YOUR IMMUNE
FUNCTIONS

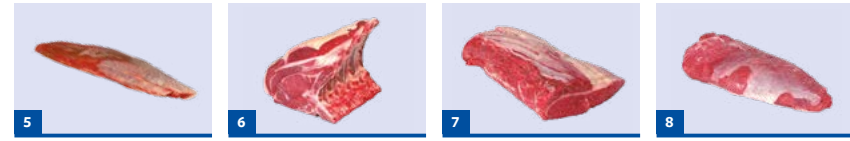
NATURALLY BETTER GRASS FED BEEF & LAMB

A great source of protein, containing essential amino acids and rich in vitamins and minerals. Helping to fuel your day, feel fuller for longer, manage weight and support healthy active ageing. No matter your stage in life, including red meat in your diet will help you.

T | TRULY
TENDER[®]
A MARK OF QUALITY



1 Neck 2 Chuck Roll 3 Denver Muscle 4 Underblade Muscle



5 Underblade Fillet 6 Fore Rib BONE-IN 7 Rib Eye 8 Blade CHUCK TENDER



9 Feather



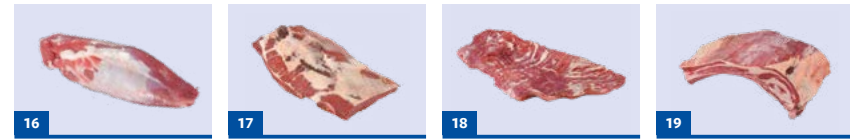
10 LMC SINGLE MUSCLE



11 Baby LMC



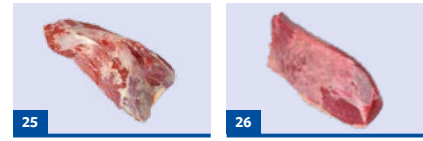
12 Clod Flat Muscle 13 Clod Shin Muscle 14 Sholder Brisket Muscle 15 Fore Shin



16 Needle 17 Flat Brisket 18 Brisket Flat Muscle 19 Forequarter Flank



20 Striploin 21 Fillet 22 Rump Cap Picanha 23 Prime Rump 24 Rump Bistro Muscle



25 Silverside 26 Salmon Cut



27 Topside



28 Tender Top



29 Heel Muscle 30 Hind Shin 31 Prime Hind Shin Muscle 32 Thick Flank KNUCKLE 33 Centre Cut Muscle



34 Rump Tail 35 Thin Flank 36 Flank Skirt BAVETTE 37 Goose Skirt 38 Inside Skirt

PRIMAL BEEF CUTS



F Short Fore F1 Short Fore RIB CAGE REMOVED



F1A Shoulder



F1B Shoulder TRADITIONAL BONE-IN



F2 Scrag Joint



F3 Neck Fillet



F4 Rack SIX-RIB / SHOULDER



F5 Knuckle



F5A Knuckle STANDARD SHOULDER



M Middle



M1 Middle EXCLUDING BREAST



M2 Loin with Chump



M2A Loin without Chump



M4B Best End of Neck SHORT AND UN-SPLIT



M3 Short Saddle



M4 Breast End of Neck SHORT AND SPLIT



M4A Rack SEVEN-RIB



L Legs with Chumps



L1 Legs with Chump



L2 Legs without Chump



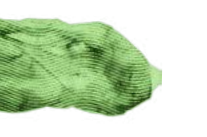
L3 Chump BONE-IN



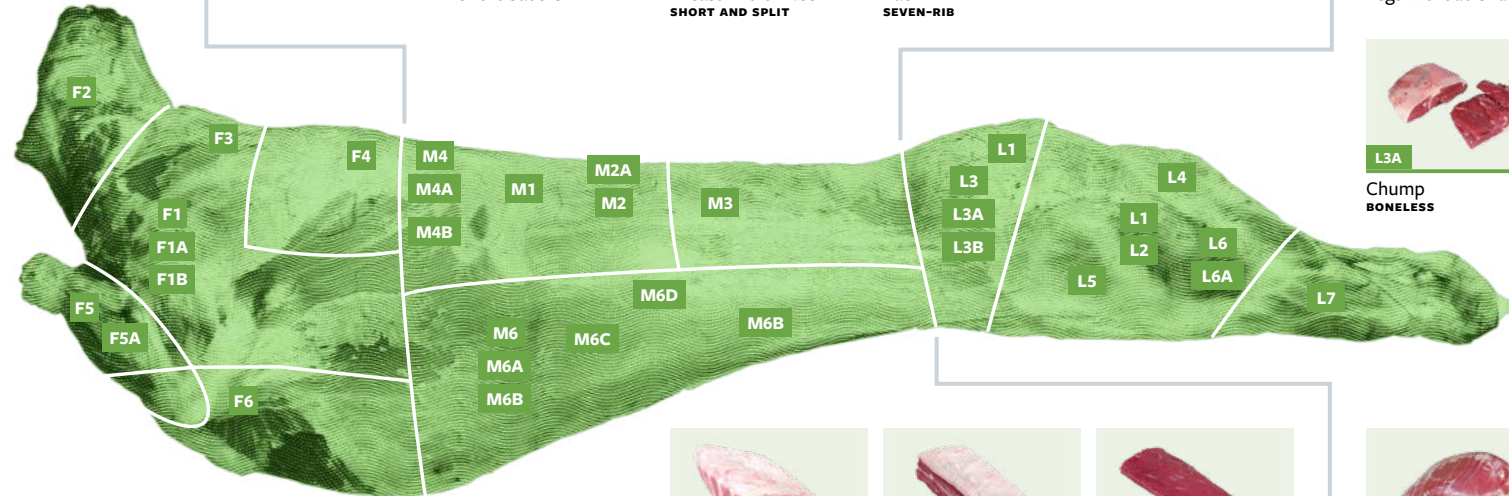
L3A Chump BONELESS



L3B Chump CENTRE CUT



L4 Topside



M3A Cannon BONE-IN



M3B 'Premium' Lamb Sirloin



M3C 'Premium' Lamb Cannon



L5 Thick Flank UNTRIMMED



L6 Silverside TRIMMED



M5 Loin EYE MUSCLE FULLY TRIMMED



M5A Fillets



M6 Breast WITH FLANK



M6A Breast WITH FLANK / BONELESS



M6B Breast SQUARE CUT



L6A Chateaubriand



L7 Shank



M6C Breast SQUARE CUT / BONELESS



M6D Lamb Spare Rib

PRIMAL LAMB CUTS

FROM NOSE TO TAIL

WE OFFER a full range of beef and lamb offal products, trimmed to the specific requirements of our customers. Sourced from grass-fed Irish and British cattle and sheep, our nutrient-dense offal is rich in vitamins and minerals.

All products are processed under strict hygiene standards and meet all necessary regulations. Products are packed and temperature controlled within one hour of slaughter.

Our extensive range includes tripe, tendon, aorta, tail, membrane, pizzle, testes, heart, liver, lung, brain, tongue and kidney.

OUR OFFAL PRODUCTS:

+ Frozen

+ Beef and Lamb

+ Bone-in and Boneless

+ Bulk, layer or individually wrapped

+ Suitable for:

- Human edible consumption
- Pet food industry
- Pharmaceutical ingredients

BEEF OFFAL / FIFTH QUARTER



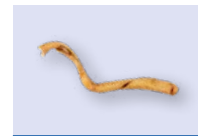
Achilles Tendon



Aorta



Backstrap



Beef Skin



Bone Marrow



Brisket Fat



Clod Conical Muscle



Commercial Tongue



Diaphragm Membrane



Flank Membrane



Flexor Tendon



Hock



Honeycomb



Japan Tongue



Kidney



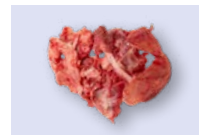
Lip Meat Face



Mountain Chain



Navel End Flank



PAD Membrane



Paddywack



Pizzle



Reed



Sweet Bread Neck



Testicles



Thick Skirt



Thin Skirt
SKIN ON



Tail



Tripe



Cheek Meat
BACK



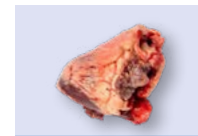
Cheek Meat
FAT OFF



Cheek Meat
FAT ON



Headmeat



Heart



Heel Golden Coin



Liver



Manifold



Mountain Chain Green



Silverstrap



Snout



Sweet Bread Lung



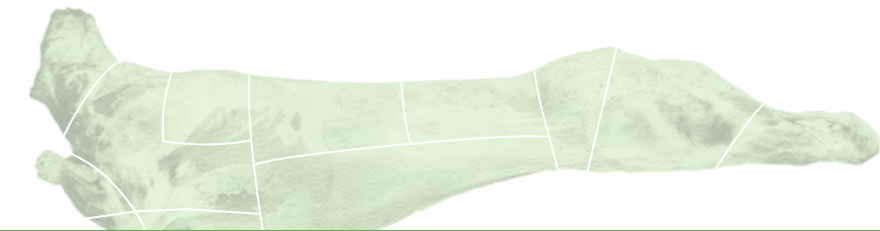
Voicebox Gullet



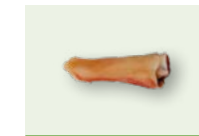
Weazand



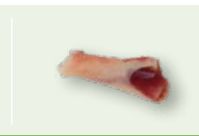
White Hock



LAMB OFFAL / FIFTH QUARTER



Achilles Heel



Cartilage



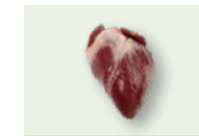
Head



Kidneys
FAT ON



Kidneys



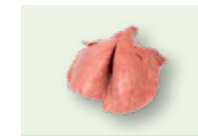
Heart



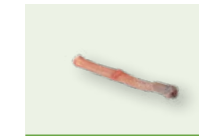
Liver



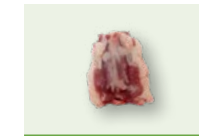
Lungs and Tracea



Lungs



Pizzle



Tail



Testicle



Tripe



Paddywhacks



Sweetbreads



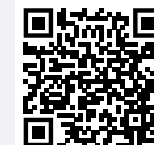
Tail



Tongue



Trachea



FIND YOUR CUT

Scan the QR code to access an interactive digital platform for beef and lamb cuts. <https://meatcuts.irishfoodanddrink.com/welcome>

RETAIL PACKING



RETAIL PACKING FACILITIES

- | | | |
|---|-----------------|-----------------|
| 1 | Carroll's Cross | IE 318 EC |
| 2 | Dungannon | UK (NI) 9012 EC |
| 3 | Cross Hands | UK 7195 |
| 4 | Preston | UK 4071 |



WE OPERATE FOUR state-of-the-art retail packing facilities across Ireland and the UK, designed to meet the demand for retail-packed products. These multi-specie, multi-purpose sites handle beef, lamb, pork, chicken, duck, and game, offering a wide range of fresh and frozen products. From portion-controlled steaks and chops to value-added items like marinated meats, and sous vide we cater to all retail needs.



MULTI- SPECIE



BEEF



LAMB



PORK



CHICKEN



DUCK



GAME



- + FRESH & FROZEN
- + PORTION CONTROLLED
- + VALUE ADDED
- + SHELF READY
- + OWN LABEL / BRANDED

Leveraging cutting-edge manufacturing equipment and technologies, together with innovative packaging solutions, we guarantee precision and consistency in every product.

Our advanced processing capabilities together with continuous investment ensures our facilities remain at the forefront of retail packing innovation and advancement.



RETAIL READY SOLUTIONS

We offer a diverse range of retail-ready solutions in partnership with our retail and foodservice customers. We pride ourselves on driving industry standards in food safety, quality, service and innovation.



STEAKS / CHOPS

STANDARD



VALUE ADDED



WE METICULOUSLY SELECT only the finest prime cuts for maturation and expertly prepare portion-controlled steaks / chops to your exact specifications. Available in a variety of packaging formats, including MAP, thermoform or vacuum skin packaging, our steaks and chops come in a range of pack weights and sizes.

Portion control ensures consistency in cost-per-portion, minimising waste while maximising yield. For added convenience and flavour, we also offer value-added steaks / chops, enhanced with spices, rubs, butters, providing a premium convenient solution.

JOINTS



OUR EXPERT BUTCHERS carefully hand-select and mature the finest joints to perfection before cutting them. The traditional aging process ensures a succulent, high-quality product. From bone-in to boneless, we offer a wide range of joints, including premium dry-aged beef, breed-specific Angus or Hereford, along with the value of housekeepers' cuts.

For added convenience and flavour, we also provide value-added joints enhanced with spices, rubs, and butters. These offer a premium, ready-to-cook solution that elevates both flavour and ease for retail and foodservice businesses.

DICED, MINCE, COMMUNUTE



WE PROVIDE A COMPREHENSIVE range of mince, diced, and comminute products tailored for both retail and foodservice. From mono-portioned to family packs, extra-lean steak mince to classic round mince, stir-fry cuts to stewing pieces, as well as meatballs, kebabs, koftas, and value-added options.

Available in various sizes and formats, fresh or frozen, we deliver products that suit your specific business needs. Our range includes a variety of value-added flavours and marinades, with additional options like reduced-meat and gluten-free solutions, ensuring flexibility for any menu or retail offer.

BURGERS



OUR BESPOKE BURGER process is crafted to meet your specific needs, offering a unique selection of chilled or frozen patties made from fully traceable beef. Our burgers are renowned for their exceptional quality, flavour, and juiciness.

From 100% Angus beef patties to our flavourful value ranges, we deliver consistent, delicious products tailored to your requirements. Whether fresh or frozen, classic or homestyle, small or large, we provide the flexibility to select or design the perfect burger for your business.

SOUS-VIDE



OUR DEDICATED 'SOUS-VIDE' facility in Cross Hands, Wales, specialises in producing innovative, added-value, centre-of-plate meal solutions through the slow cooking process for our major retail and foodservice partners.

We create a variety of innovative slow-cooked products, including traditional Lamb Shanks, tender and succulent Rib Racks, and barbecue inspired pulled meats. The Sous-Vide technique ensures that our products deliver portion controlled, restaurant-quality meals to consumers with convenience, and quick cook times. This method also preserves flavour and texture, offering a high-quality, effortless dining experience at home.

PACKAGING SOLUTIONS

Our sustainable packaging solutions are tailored for retail, food service, and manufacturing, ensuring:

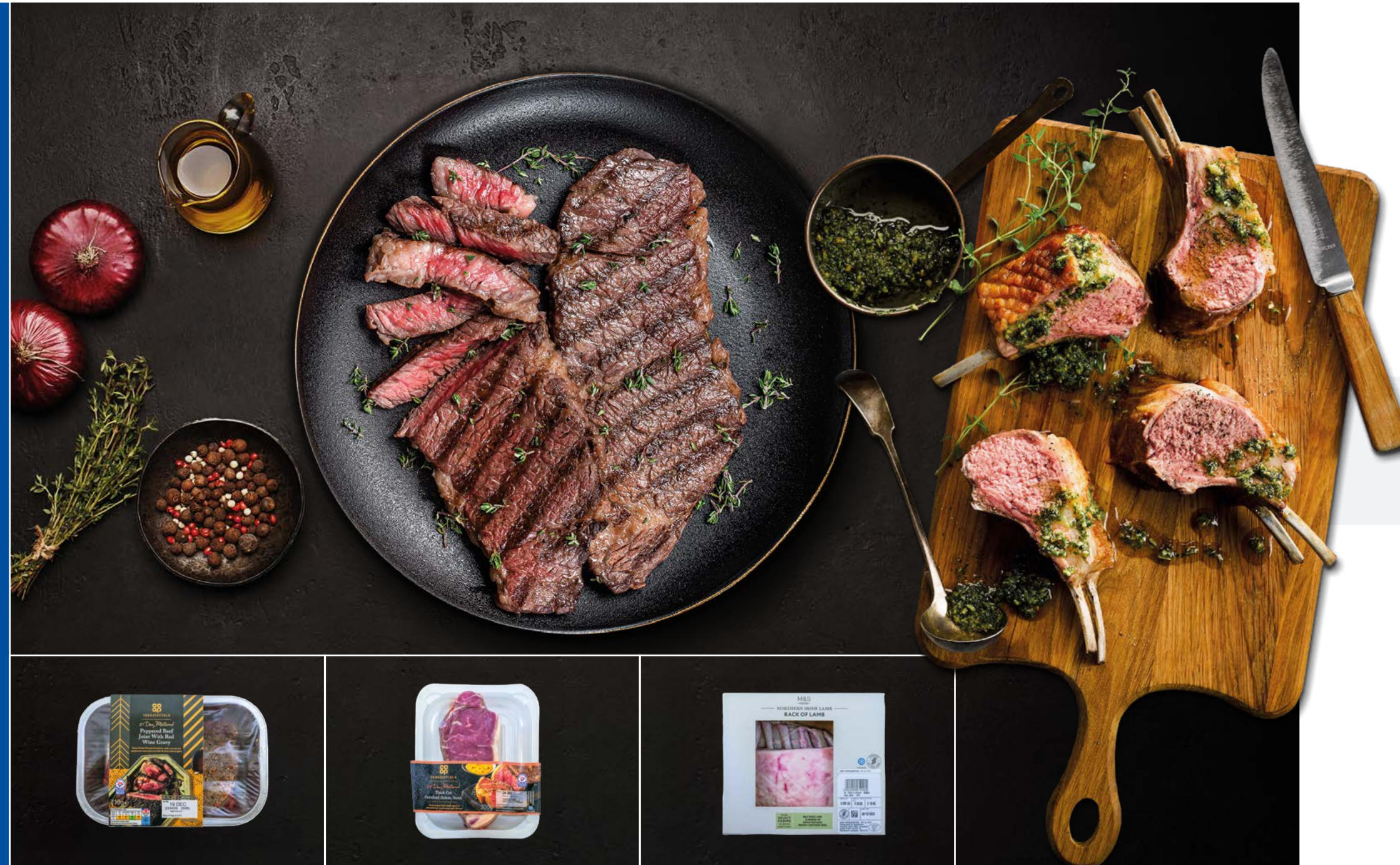
PRODUCT INTEGRITY

EXTENDED SHELF LIFE

CONSUMER CONVENIENCE

OUR PACKAGING RANGE INCLUDES:

- ⊕ Modified Atmosphere Packaging (MAP)
- ⊕ Thermoform
- ⊕ Vertical Form Fill Seal (VFFS)
- ⊕ Vacuum Skin Packaging (VSP)
- ⊕ Vacuum Packaging (VP)
- ⊕ Sous-Vide



OUR STRATEGY FOCUSES on removing unnecessary plastic, increasing recyclability and recycled content in our packaging, while removing complexities and designing products in support of a circular economy. We have strong partnerships with our packaging suppliers and work in collaboration to make sure any new solutions we roll out will have long-term sustainability benefits.

We are members of REPAK and WRAP's UK Plastics Pact, working to achieve the 2025 and 2030 targets to eliminate problematic plastics, stimulate innovation and new business models and help build a stronger recycling system.

REPAK

wrap

THE UK PLASTICS PACT

OPRL
THE ON-PACK RECYCLING LABEL

Our Packaging Progress

85
TONNES

885 Tonnes of plastic saved across our rigid trays, films and flexibles

55%
LESS

New vacuum packaging for mince, which uses 55% less plastic, extending product shelf life by 25%



FROZEN BURGERS

Experience our tailor-made burgers, crafted to perfection to meet your exact specifications from our specialist facility in Carroll's Cross.

AT DAWN MEATS, our commitment to excellence spans over 40 years. Our state-of-the-art Frozen Burger facility in Carroll's Cross, Waterford, specialises in developing and supplying top-tier burger patties for some of the world's leading retail, wholesale and foodservice providers.

Each burger is Quality Assured, a testament to our dedication to quality, food safety, and sustainability, which guarantees our burgers meet the highest standards, meticulously verified at every stage from farm to pack, ensuring you know exactly where your food comes from.



Tailored to Your Tastes

Our bespoke burger process is designed with you in mind. We offer a unique selection of chilled or frozen patties made from fully traceable, grass-fed Irish beef. We use only the finest cuts of beef, seasoned with premium ingredients to deliver burgers that stand out in quality, flavour, and succulence.

For Every Preference

Our innovative burger range caters to a variety of tastes and dietary needs.

- | INCLUDING: | |
|------------|--|
| + | Species:
BEEF / LAMB / PORK |
| + | Breed Specific:
ANGUS / HEREFORD |
| + | Organic |
| + | Dry Aged |
| + | Whole Muscle |
| + | Rustic / Homestyle |
| + | Added Value / Flavoured |
| + | Sliders / Mini |
| + | Skinny / Reduced Fat |

Precision in Every Bite

Our burgers come in any shape and size.

- | ANY SIZE BETWEEN: | |
|-------------------|---------------------------|
| Slider | Petite 1.5oz (42g) |
| Patty | Hearty 12oz (340g) |



OUR FROZEN BURGERS



Grass Fed



Gluten Free



Frozen



No Artificial Ingredients



Minimal Shrinkage



100% Recycled Packaging



Quick Cook



Consistent Quality

Individually quick-frozen from fresh to preserve and lock-in flavour, natural juices and freshness

Consistent performance – flavour delivery, texture, juiciness and mouthfeel

Minimally seasoned for ultimate versatility and flexibility

Minimal weight loss / shrinkage once cooked



Speed of Service

Cook straight from frozen

No thawing necessary

Excellent speed to plate > reduced labour time

Service & Support

Superior sales support

Product excellence

On-time product delivery

Unmatched customer service

Reduced Waste

Pre-portioned to help reduce waste

100% recyclable packaging

12 month shelf life with no compromise on quality or flavour



SUPERB:

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

NO Artificial Ingredients

NO Added Preservatives, Colours or Flavourings



BURGER INNOVATIONS

Our experienced New Product Development team will collaborate closely with you to tailor burgers to your bespoke requirements, delivering a product that meets your exact needs.



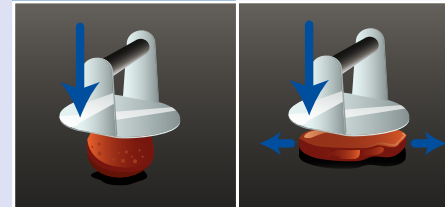
FIND OUT HOW

Scan the QR code to watch how to Smash the ultimate beef burger. <https://www.youtube.com/watch?v=yJ7-XFaoXGs>

SMASH BURGERS

Perfect for creating a Smash Burger, our 100% beef pucks create more surface area for frying to produce a deeply crispy and juicy patty that's delightfully aromatic and flavourful. Produced using fully traceable grass-fed Irish beef these pucks create a deliciously caramelised crust when cooked to perfection. Ideal as a single burger or doubling up for the ultimate stack. Simply place each puck on to a hot grill and firmly apply pressure (smash down) with a burger press, for a unique, rustic, smashed burger.

HOW TO SMASH



- + 100% Beef Pucks
- + Suitable for Foodservice and Retail
- + Perfect for Smashing
- + Gluten Free
- + Cook Straight from Frozen



FLAVOURED / ADDED VALUE BURGERS

Our development team is driven by a passion and commitment to create burgers of distinction, reflected in our extensive and innovative range. Our unique selection of frozen burger patties offers a variety of styles and formats, ensuring there is something for everyone.

- + Beef Quarter Pounders with Caramelised Red Onion and Emmental
- + Beef Quarter Pounders with Cheese and Onion
- + Chuck and Brisket Beef Burger



OUR BURGER BRANDS



Perfect for Retail,
Cash & Carry and
Foodservice.



THE PREMIUM BUTCHER offers an exceptional range of beef, handselected by our team of skilled craft butchers who have mastered their trade over generations. This unique blend of knowledge and tradition sets our premium range apart. Our grass-fed beef comes from farmers dedicated to sustainable, natural husbandry methods passed down through the years. Our butchers meticulously choose the finest cuts, a skill refined over decades, ensuring each piece is perfectly sliced and trimmed. The result is a collection of the best cuts, tailored to meet your highest standards. Experience excellence with The Premium Butcher.

INGREDIENTS: Beef (100%).

	WHOLESALE	RETAIL	RETAIL
PER CASE	34 x 85g	4 x 170g	4 x 113.5g
WEIGHT PER CASE	2.89kg	9.52kg	5.448kg
CASES PER PALLET	120	50	80
PALLET WEIGHT	346.8kg	476kg	435.84kg
ORIGIN	Ireland	Ireland	Ireland
SITE EC CODE	IE 318 EC	IE 318 EC	IE 318 EC
GLUTEN	Gluten Free	Gluten Free	•
ALLERGENS	Allergen Free	Allergen Free	•



OUR BLACK ANGUS BURGERS are crafted from fully traceable, grass-fed Irish Angus beef. Renowned for its pedigree and unique taste, Irish Angus beef offers unparalleled succulence and tenderness. The hallmark of this breed is the natural marbling that enhances every cut. When cooked, this marbling melts and infuses into the meat, creating a melt-in-your-mouth texture. We use only the highest quality cuts to ensure each Black Angus burger delivers consistent excellence in flavour, quality, and succulence. Enjoy the exceptional taste of Black Angus burgers.

INGREDIENTS: Beef (98.9%), Salt & Pepper.

	RETAIL (MONO FILM)	WHOLESALE
PER CASE	4 x 125g	16 x 200g
WEIGHT PER CASE	8.0kg	3.2kg
CASES PER PALLET	40	168
PALLET WEIGHT	320kg	563.2kg
ORIGIN	Ireland	Ireland
SITE EC CODE	IE 318 EC	IE 318 EC
GLUTEN	Gluten Free	Gluten Free
ALLERGENS	Allergen Free	Allergen Free



OUR RED HEREFORD premium burgers are made from fully traceable, grass-fed Irish Hereford beef. Our Herefords roam freely outdoors, maturing naturally on lush green grass, which helps them to grow bigger and fleshier than other breeds. This ideal environment produces beef that is exceptionally juicy and tender. The secret to this breeds superior taste lies in the finely grained marbling that runs through each cut, delivering a consistently superb flavour, texture, and tenderness in every bite. Enjoy the unmatched quality of Red Hereford burgers.

INGREDIENTS: Beef (99.5%), Salt (0.31%), White Pepper (0.19%).

	RETAIL	WHOLESALE
PER CASE	6 x 200g	24 x 150g
WEIGHT PER CASE	7.2kg	3.6kg
CASES PER PALLET	80	136
PALLET WEIGHT	576kg	489.60kg
ORIGIN	Ireland	Ireland
SITE EC CODE	IE 318 EC	IE 318 EC
GLUTEN	Gluten Free	Gluten Free
ALLERGENS	Allergen Free	Allergen Free



OUR STOCKMAN'S BRAND delivers the greatest steakhouse burgers, crafted from the finest quality 100% Irish beef, fully traceable back to the farm. Each bite is consistently succulent, juicy, and tender, ensuring an unforgettable burger experience. There's simply no better beef than Irish, and we bring this exceptional quality to every burger we make. Celebrate the rich flavours and superior quality of market-best Irish beef with Stockman's. Indulge in a taste that guarantees consistent excellence and a superior dining experience every time.

INGREDIENTS:Beef (100%).

	RETAIL (MONO FILM)	WHOLESALE
PER CASE	4 x 85g	34 x 85g
WEIGHT PER CASE	5.44kg	2.89kg
CASES PER PALLET	40	120
PALLET WEIGHT	217.6kg	346.8kg
ORIGIN	Ireland	Ireland
SITE EC CODE	IE 318 EC	IE 318 EC
GLUTEN	Gluten Free	Gluten Free
ALLERGENS	Allergen Free	Allergen Free



OUR DAWN CHEF BRAND is designed to deliver exceptional value to customers promising quality, taste and consistency. Our state-of-the-art facilities operate at the highest global food safety and quality standards. Every step of our process is carefully managed to guarantee our products are produced to the highest standards, responsibly sourced, correctly labelled, and fully traceable. Our experienced team collaborates with you to understand your requirements, tailoring our range to guarantee customer satisfaction and maximise your return. Dawn Chef delivers consistent quality meat products from sustainable sources, ensuring excellence in every bite.

	AMERICAN STYLE QP	CHEESE & ONION QP
PER CASE	40 x 113.5g	54 x 113.5g
WEIGHT PER CASE	4.54kg	6.13kg
CASES PER PALLET	120	120
PALLET WEIGHT	544.80kg	735.60kg
ORIGIN	Ireland	Ireland
SITE EC CODE	IE 318 EC	IE 318 EC
GLUTEN	Yes	Gluten Free
ALLERGENS	Gluten	Milk



CONTACT US TODAY

E: sales@conveniencefoods.ie

T: +353 51 295295

www.dawnmeats.com





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www.dawnmeats.com