



The Freedown Food Co.

Alternative Meats & Specialist Foods

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We supply:

Ostrich
European Wild Boar
Australian Wild Boar
Kangaroo
Bison
Crocodile
Venison
Small Game
Game Fowl
Speciality Poultry
O'Hagan's Sausages
Gourmet Burgers
Southern Ocean Fish
Native Oz products
Filled pasta
Smoked Products
...and many more!

Our clients include:

Web customers
Wholesalers
Processors
Supermarkets
Catering Butchers
Restaurant Groups
Pub Groups
Independent outlets
Shops



Bon Appétit!

U.S. Beef *Tender, juicy and marbled.*

Tender, juicy and beautifully marbled, **U.S. beef** is recognised worldwide for its succulence and flavour.

The cattle is fed on grass but is finished for the last 100 days of its 24-month life on a carefully balanced **grain** diet, making the beef **sweet and succulent** with a noticeable improvement in **marbling** throughout the muscle.

Grain-finished cattle from the U.S., which is mainly produced from Angus and Angus cross-breed cattle, consistently produce beef of the highest quality. The tenderness and taste clearly distinguishes it from most other meat originating from Europe or South America, where cattle is raised exclusively on grass.

The high standards of U.S. beef are the result of extensive research in cattle breeding. Only a limited variety of breed is used to ensure a consistent quality cattle, whereas European practice of using many different breeds results in highly variable quality.

Marbling — flecks of intramuscular fat in the lean muscle — is an important indication of quality in meat. Marbling in beef raises palatability by increasing tenderness, juiciness and flavour. The fine marbling in U.S. beef is the result of grain finishing.

Health Benefits

U.S. beef is very complementary to a well-balanced diet. It provides a nutrient balance to a daily diet and is a power pack of protein, iron, zinc and vitamin B, particularly vital for growth and brain development in children.

U.S. beef is a 100% quality product in full compliance with European Union standards. U.S. beef exported to the E.U. originates from animals that have never been treated with growth promotants. Only beef produced from animals raised in accordance with the Non-Hormone Treated Cattle (NHTC) program can enter the E.U.



For a full price list of our entire range please call our sales team on 020 7720 4520, or visit our website

www.freedownfood.co.uk/trade