

Gourmet Island

Frozen

Background

A privately owned, independent company, Gourmet Island specializes in the manufacture of frozen burgers for a large number of major food distributors & retailers throughout the UK.

High quality products at competitive pricing, along with outstanding customer service are the company's main driving forces.

Gourmet Island sources its raw materials from BRC and EC approved single species suppliers. Supplier risk assessment's along with a detailed sourcing policy are strictly adhered to and are updated as appropriate.

Gourmet Island also has a strong commitment to new product development and consequently we have successfully taken two new products to market in the last year.

The company works closely with its customers to provide product solutions tailored to precise market needs. Gourmet Island predominantly use Forequarter Flank and Steak cuts to give the best taste and texture. More expensive cuts are used in Gourmet Island's Aberdeen Angus, Restaurant Quality and Gourmet Range burgers.

Gourmet Island has heavily invested in its modern EU Approved factory. The production facility has BRC Level 7 Grade AA accreditation.

The extensive range includes over 30 beef and lamb recipes.

Weekly capacity is 200 tonnes.

Product Range

Aberdeen Angus, standard and halal 100%, 90%, 80%, burgers IQF/interleaved

Lamb: Minted & Plain 100% and 80%

Gourmet Burger range 100% and 95%

Beef pucks 100% and 95%

Meat balls, Koftas, grill steaks, steaklettes and beef slices

Spinach and Broccoli grills

Accreditations

- BRC Grade 7 Level AA , British Red Tractor Certified, Bord Bia Certified

Awards held

- Highly commended award for Quarter Pound Burger (chefs select) at European Angus Cattle Society Awards

Contact this supplier

- **Sales Director**

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