



Hewitt Meats

Chilled Fresh

Background

Managing Director Jim Hewitt established the company in 1974 as a butchers shop located on the Hewitt family farm.

In 1985 the company acquired its EC licence and began processing beef and supplying customers throughout the UK.

In 2002, we began to target mainland Europe and since then through a high level of investment and building relationships with our customers and suppliers we have developed the business into the largest independent boning operation in Ireland/UK.

In January 2007, we launched a brand called Tara Meats. It consists of top quality steers and heifers under 30 months weight graded to customer specifications. The brand was launched in partnership with Shannon Meats in Holland. The business has grown from 15 tonnes per week to currently 200 tonnes. We now cater for a range of companies throughout Europe.

The Tara meat brand is now being supplied to various supermarket groups, independent retailers, high class hotel and restaurants throughout mainland Europe.

We currently employ 80-90 people in our modern state of the art boning facility situated near Loughgall in County Armagh.

We process 400 tonnes of beef per week to various customer specifications.

Product Range

Range of beef products including finest quality primal cuts
Bone in cuts e.g. sirloins and ribs
P.A.D Meat, Diced/sliced beef
Minced beef and a full range of retail packed meats (gas flushed)

Customers

Clients include major and independent supermarkets both in the U.K and Europe, top quality catering butchers, manufacturers &
Q Guild retail butchers

Accreditations

- EFSIS Higher Level Accreditation
- Bord Bia approval

Contact this supplier

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Image Gallery





Our quality guarantee is that all meat processed by us has been personally selected by our trained procurement staff from approved farms and slaughter facilities.





Refrigeration and temperature control are **critically important** to the supply of top quality meat.