

Kettyle Irish Foods

Chilled Fresh Frozen

Background

Kettyle Foods was launched in 2004 as a specialist in the provision of high quality beef targeted at the food service sector, particularly high-end restaurants, in Great Britain, the Republic of Ireland and Northern Ireland.

Based at Lisnaskea in the Fermanagh lake district, Kettyle is now part of Linden Foods, one of the UK's leading meat processors.

The core product is 'Irish Grass Fed Dry-Aged Beef' and is in demand from chefs and retailers due to the exceptional flavour and tenderness produced as a result of the highly controlled maturation process.

The dry ageing process is a traditional process that requires the meat to be matured on the bone for a minimum of 21 days.

The company, which sources its meat mainly from local Aberdeen Angus and Hereford farmers, has invested heavily in plant and machinery to provide a facility to produce the high quality product to discerning customers. It has also invested heavily in systems to meet the ever-increasing demands of the retailers.

Maurice Kettyle and his team of nine qualified butchers use their experience and skill to consistently deliver the highest quality of specified beef and lamb cuts to their customers.

Product Range

Crafted cuts of hand selected naturally matured prime:

Irish Beef

Lamb

Banquet Royale Rose Veal

Fermanagh Free Range Chicken

Silverhill Duck

Kettyle Guinness premium beef burger

Customers

In the UK, the company supplies Tesco as well as foodservice organisations

Since 2010 M&S has listed Kettyle's dry-aged fillet, sirloin and rib-eye steaks in its premium Special Reserve category in all its food stores across the United Kingdom and Republic of Ireland

In addition to Germany, the company's most important market on mainland Europe, Kettyle Irish Foods sells beef, lamb and bacon to 15 markets. Customers include major retail chains

Kettyle also supplies high end restaurants in GB, NI and ROI

Accreditations

- Grade A BRC Accreditation
- EFSIS Grade 1
- Bord Bia approved

Awards held

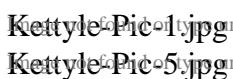
- Blas na hEireann Awards 2024: Bronze for our Salt Moss Aged Ribeye Steak and Silver for Kettyle Matriarch Salt Moss SuperAged Bife de Terre. Also voted 'Best in Fermanagh'
- Blas na hEireann Awards 2023: Best in Fermanagh Award; Gold for Kettyle Irish Foods Salt Moss Aged Fillet Steak; Gold for Kettyle Irish Foods Salt Moss Aged Beef Finger Ribs; Silver for Kettyle Irish Foods Salt Moss Aged Ribeye Steak and Silver for Kettyle Irish Foods Dry Aged Marrow Beef Burger
- Great Taste Awards 2023: Two Gold Stars awarded each to Kettyle Irish Foods Salt Moss Dry Aged Marrow Beef Burger 200g, Kettyle Irish Foods Salt Moss Aged Lamb Rack 550g & Kettyle Irish Foods Salt Moss Aged King Arthur Joint; One Star awarded each to Kettyle Irish Foods Salt Moss Aged Tomahawk Steak 800g-1.2kg, Kettyle Irish Foods Salt Moss Aged Fillet Steak & Kettyle Irish Foods Marrow Melt 200g Chubb
- Great Taste Awards 2021: Two Gold Stars for our Kettyle Irish Foods Striploin Steak

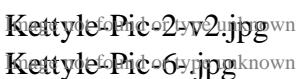
Contact this supplier

- **Maurice Kettyle**

Unit 15 Manderwood Business Park
Drumhaw
Lisnaskea
Enniskillen
County Fermanagh
BT92 0FS
Northern Ireland
[+ 44 \(0\) 28 6772 3777](tel:+442867723777)
info@kettyleirishfoods.com

Image Gallery

 Kettyle Pic 1.jpg

 Kettyle Pic 2v2.jpg

 Kettyle Pic 3.jpg

 Kettyle Pic 4.jpg

 Kettyle Pic 5.jpg

 Kettyle Pic 6.jpg