

The logo for Kettyle Irish Foods is centered on a dark grey rectangular background. It features the word "Kettyle" in a large, white, serif font. Below it, the words "Irish foods." are written in a smaller, white, sans-serif font. Two thin white horizontal lines are positioned above and below the text.

Kettyle  
Irish foods.

## **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 Kettle 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

Kettle Guinness premium beef burger

## **Customers**

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

Since 2010 M&S has listed Kettle'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, Kettle Irish Foods sells beef, lamb and bacon to 15 markets. Customers include major retail chains

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

## **Accreditations**

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

## Awards held

- Great Taste Awards 2021: Two Gold Stars for our Kettyle Irish Foods Striploin Steak
- Blas na hEireann Awards 2019: selected for the "Chefs Larder" award for our Beef Marrow Melt 200g
- World Steak Challenge 2019: Gold for Kettyle Irish grass-fed fillet steak and Silver for grass-fed sirloin.
- Great Taste Awards 2018: One Gold Star awarded to our Guinness Malt Keg Seaweed Cured Deli Beef Brisket
- World Steak Challenge 2018: Silver medal for Kettyle Irish Foods Aberdeen Angus grass-fed ribeye
- Great Taste Awards 2017: Two Gold Stars awarded each to our Malt Pitt Beef Ribs, Hop Fed Bishop's Cape Steak & Hop Fed King Arthur Rib of Beef; One Gold Star each awarded to our Salt Moss Aged Dirty Steak, Salt Moss Aged Dirty Beef Steak, Super Aged Yearling Mowhawk Steak, Salt Aged Ribeye Steak & Dingin' Boozy Brat
- NIFDA Awards 2017: Service Sector Award

## Contact this supplier

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## Image Gallery

*passion. knowledge.  
craftsmanship.*

**MAKES OUR MEAT DIFFERENT**

Kettyle Irish Foods believes wholeheartedly that what we do ensures that each element of the process is handled with the utmost professionalism, from the treatment of animals, through to the maturation process and finally to selecting and delivering the best cuts of meat for our customers.

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