

Corndale Farm

Chilled Fresh

Background

Corndale Farm, a pioneer of chorizo, salami and other cured meats was established in 2012 by Alastair Crown, with the aim of producing top-quality pork products from his herd of rare-breed, free-range pigs.

Corndale has recently moved into and kitted out a new 3,000 sq ft factory close to its existing free-range pig farm in the picturesque area of Myroe in Co Derry. This investment will enable the company to triple processing capability of its multi-award winning cured meats and includes the latest processing, air drying, maturing, storage and vacuum packaging systems for its wide range of charcuterie in line with stringent food hygiene rules.

The current portfolio also includes chorizo beer sticks, varieties of fennel, garlic and black pepper, and venison salami, as well as coppa, nduja, lomo and bresaola, usually associated with butchery businesses in France, Spain and Italy, as well air-dried Irish Dexter meat.

In addition, Alastair has invested in his existing free-range pig farm to ensure an increase in the supply of premium meat for the expanded processing operation.

Two award-winning Northern Ireland based food producers Craic Foods and Corndale Farm have collaborated to launch an exciting new Nduja Ketchup under the Corndale Farm brand.

in March 23, Alastair launched a uniquely sweet piquant ketchup blended with Corndale's smoky, spicy 'Nduja under the Corndale Farm brand which he created along with Paul Clarke of Craic Foods.

The company has won a string of awards including UK Great Taste and British Charcuterie Live recognition.

Product Range

Charcuterie and free-range pork products including:

Chorizo

Salami - fennel, garlic and black pepper, and venison salami

Chorizo beer sticks

Coppa

Nduja

Lomo and bresaola

Air-dried Irish Dexter meat

Corndale Farm Nduja Ketchup

Customers

Corndale has a strong customer base among delis, farm shops, butchers, greengrocers and leading restaurants and hotels across Northern Ireland and are keen to grow this and to explore the substantial business opportunities now developing for their artisan products in Great Britain and the Republic of Ireland.

Awards held

- Blas na h'Eireann (Irish Food Awards) 2024: Silver for Corndale Farm Fennel Salami and Gold for Corndale Farm Chorizo and Bronze for Corndale Farm 'Nduja Ketchup
- Irish Quality Food Awards 2024: Gold for Dunnes Stores Simply Better Handmade Irish Chorizo in the 'Meat Antipasti and Sliced Meats' category
- Great Taste Awards 2024: One Gold Star for Corndale Farm 'Nduja Ketchup' and Corndale Farm Chilli Chorizo
- Blas na h'Eireann (Irish Food Awards) 2023: Gold for Simply Better Handmade Salami with Fennel; Silver for Corndale Farm Venison Salami and Bronze for Simply Better Handmade Irish Chorizo.
- Great Taste Awards 2023: Two Gold Stars for Corndale Free Range Fennel Salami & One Gold Star for Corndale Wild Sika Venison Salami
- Irish Quality Food Awards 2023 - Deli - Meat Antipasti & Sliced Meats: Silver for Corndale Farm's 'Simply Better Handmade Irish Salami with Fennel' and Bronze for Corndale Farm's 'Simply Better Handmade Irish Chorizo' produced for Dunnes Stores.
- Blas na h'Eireann (Irish Food Awards) 2022: Gold for Corndale Farm Fennel Salami & Silver for Buffalo Bresaola
- Great Taste Awards 2022: Three Gold Stars Corndale Chorizo Picante.
- Blas na h'Eireann (Irish Food Awards) 2021: Bronze for Corndale Farm Garlic & Black Pepper Salami

Contact this supplier

- **Alastair Crown**

[+44 \(0\)7843094876](tel:+4417843094876)

info@corndalefarm.com

Image Gallery

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