



BRONGAIN
FARMS

PRIME WELSH BEEF

Exclusively supplied by Harlech Foodservice

PRODUCT RANGE

Code	Product Description
76383	Welsh Topside Whole
37790	Welsh Topside Rolled
40103	Welsh Silverside Whole
33450	Welsh Beef Rump Whole
22341	Welsh Striploin Whole
82600	Welsh Rib Eye Whole
41201	Welsh Beef Fillet Whole
23117	Welsh Beef Mince 1kg
82494	Welsh Diced Beef 2.5kg
71811	5oz Welsh Rump Steak
37802	6oz Welsh Rump Steak
77793	8oz Welsh Rump Steak
34370	10oz Welsh Rump Steak
12383	12oz Welsh Rump Steak
74045	6oz Welsh Sirloin Steak
84760	8oz Welsh Sirloin Steak
53368	10oz Welsh Sirloin Steak
57500	12oz Welsh Sirloin Steak
22932	6oz Welsh Rib Eye Steak
79380	8oz Welsh Rib Eye Steak
59702	10oz Welsh Rib Eye Steak
70123	12oz Welsh Rib Eye Steak
38715	4oz Welsh Fillet Steak
39050	6oz Welsh Fillet Steak
69738	8oz Welsh Fillet Steak
32319	10oz Welsh Fillet Steak
26884	7oz Welsh Fillet Steak

Contact your account manager for further details or e-mail sales@harlech.co.uk



Harlech Foodservice are delighted to have secured an exclusive partnership with Brongain Farm to supply quality Welsh PGI status succulent steaks, roasting joints, diced and minced beef.

ABOUT BRONGAIN

Brongain Farm in the heart of mid Wales produces up to 1000 grass and grain fed Aberdeen Angus cattle a year. Developing a sustainable system of beef production is one of their top priorities and this is why they have established Brongain Farm as a research unit and a centre of excellence.

A key component of their long-term sustainability programme is the research around Brongain Farm, which is centred around four core areas; Financial sustainability on the farm, Environmental footprint, Animal welfare and Genetics.



CUSTOMER REASSURANCE

It is becoming increasingly important for people to know where their food comes from and to have that confidence that it has been sourced locally.

People want to know it hasn't travelled hundreds of thousands of miles from Europe or South America. From a sustainability point of view this is the best option for our customers.

The provenance and traceability of Brongain Welsh Beef is absolutely key in coming together to promote it.



KEY MENU BENEFITS

- Promote Welsh Brongain beef on your menu
- To enhance provenance for you and your customers reassurance
- Quality and consistent supply
- Guaranteed provenance and enhance profits
- Supply certification available
- All of the cattle are finished to meet customer specification and menu needs
- Welsh Farm to fork

CUSTOMER SUPPORT

- Customized certificate of provenance
- Customized chefs jacket and aprons
available branded with Brongain
- Logo available for Menu’s

CONTACT

Contact your Harlech account manager to discuss Brongain Farm

When contacting telesales please specify Brongain Farm when placing your order

Search Brongain farm online or on our Harlech App



QUALITY ASSURANCE

Harlech’s onsite butchery (Bwydlyn) adhere to strict quality control procedures and have complete HACCP documented food safety management systems in place.

Bwydlyn are also SALSA approved (Safe and Local Supplier Approval). This is a food-safety standard written by experienced food safety experts to reflect both the legal requirements of producers and the enhanced expectations of ‘best practice’ of professional food buyers. SALSA certification is granted to suppliers who demonstrate that they are able to produce safe and legal food and are committed to continually meeting the requirements of the SALSA standard. These are all testament to our commitment to quality control and giving customers maximum confidence in purchasing from us.





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