

Our Brands

Dunbia's desire to create better food naturally is the driving force behind everything we do and ensures we maintain a consistent focus on quality, value and success for our customers. We are a highly integrated business adopting the principles of quality, integrity and customer satisfaction across all departments.

- Dunbia is one of the UK and Ireland's leading red meat processors operating across thirteen sites and from sales offices throughout Europe.
- Dunbia prides itself on the relationships it has with its stakeholders and delivers the most efficient supply chain from field to fork.
- Dunbia lamb is reared by a select group of producers who understand the need to produce *excellent quality lamb*.
- All our producers work to the highest *animal welfare standards* and our lamb is fully *traceable* right back to individual farms.

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 www.dunbia.com

Welsh Hill

Welsh Hill is our finest Welsh PGI brand for export markets, depicting the values of distinction and superior quality.

Dunbia's trained fieldsmen only source livestock from the lush green pastures of the Welsh hills and valleys for our Welsh Hill brand where they are allowed to graze freely.

Our Welsh Hill lamb is succulent, sweet and remarkably tender and is hand cut by our trained butchers ensuring each piece of lamb is treated with care and precision. Welsh Hill lamb is only available from Dunbia (Wales) with seasonal availability.



Gourmet

Gourmet is our premium British lamb brand. The Gourmet lamb range is renowned for its finest quality and excellent range of cuts that compliment market demand.

Livestock are only sourced from within the UK for our Gourmet brand and are reared on a predominately grass based diet delivering a consistent eating quality.

Our Gourmet lamb range is available from Dunbia (Northern Ireland), Dunbia (Preston) and Dunbia (Wales) all produced to the same exacting butchery specifications and standards.



Pure Nature

Pure Nature is our standard lamb brand based on the principles of delivering high quality at competitive prices. Livestock are sourced for our Pure Nature brand in the UK and Ireland from Farm Assured sources.

The Pure Nature lamb range meets a wide range of customer requirements and is available from all Dunbia sites.



Locations

Dunbia (Ayr)
 +44 (0) 1292 592299

Dunbia (Ballymena)
 +44 (0) 28 25 881180

Dunbia (Crewe)
 +44 (0)1270 665 351

Dunbia (Elgin)
 +44 (0) 1343 550220

Dunbia (Felinfach)
 +44 (0) 1570 472828

Dunbia (Kilbeggan)
 +353 579 332333

Dunbia (Llanybydder)
 +44 (0) 1570 480284

Dunbia (Mansfield)
 +44 (0) 1623 633136

Dunbia (Nantmel)
 +44 (0) 1570 480284

Dunbia (Preston)
 +44 (0) 1772 770000

Dunbia (Sawley)
 +44 (0) 1200 415000

Dunbia (Slane)
 +353 469 024127

Dunbia International (France)
 +33 146 894948

Dunbia International (Holland)
 +31 302 106449






Dunbia International (Italy)
 +41 91 6957080

Dunbia International (Spain)
 +34 985 4024861



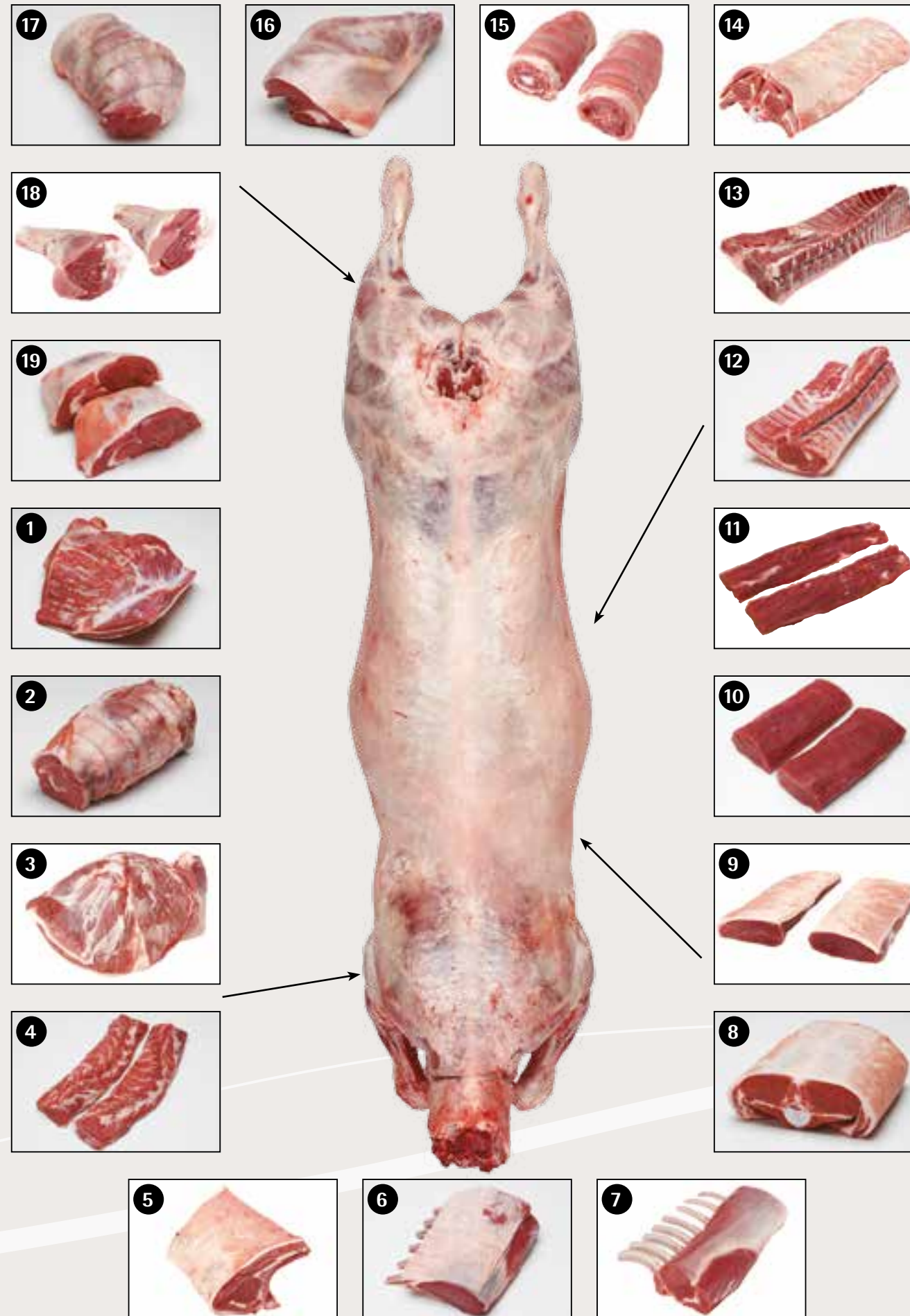
Dunbia Lamb

Lamb Cuts • Tagli di agnello • Cortes de cordero
Découpes d'agneau • Lamb Schnitte • Lamb nedskæringer






					
1	Shoulder	Spalla entera	Paleta entera	ÉpauLe Britannique	Ganze Schulter
2	Boneless Shoulder	Spalla agnello senza osso	Paleta deshuesada	ÉpauLe sans os	Schulter ohne Knochen
3	Oyster	Spalla	Paletilla	ÉpauLe avec palette	Schulter
4	Neck fillets	Fileto di coppa	Filetes de cuello	Filet de collier	Nackenfilet
5	Best end	Best end	Mejor extremo del lomo	Carré 8 côtes simple	Lenden-kotelettstück
6	Rack cap on	Costoletta con calotte	Costillar con tapa	Carré détalonné avec dessus de côte	Lamm- Karree mit Deckel
7	Rack cap off	Costoletta senza calotta	Costillar sin tapa	Carré détalonné sans dessus de côte	Lamm- Karree ohne Deckel
8	Double loin end	Lombata corta doppia	Lomo corto doble	Carré côtes filet double	Ausgelöstes Schmetterling-sloletttstück
9	Eye of loin cap on	Filetto con grasso	Ojo de lomo con tapa	Noix de carré a/dessus	Lamm- Lachse mit Silberhaut
10	Eye of loin cap off	Filetto senza grasso	Ojo de lomo sin tapa	Noix de carré s/dessus	Lamm- Lachse ohne Silberhaut
11	Tenderloins	Fileto	Solomillo	Filet mignon d'agneau	Pariert
12	Split saddle	Lombata tradizionale	Lomo tradicional	Carré simple	Kotelettstück
13	13 rib loin	Lombo d'agnello 13 coste	Chuletero 13 costilla	Carré 13 côtes	Kotelett 13 Rippen
14	Whole saddle	Sella	Silla	Carré double	Sattel
15	Boneless breasts	Pancia senza osso	Pecho deshuesado	Poitrine sans os	Lamm-Brust gewickelt
16	Leg	Coscia	Pierna	Gigot raccourci	Lamm-Keule
17	Boneless leg	Coscia senza osso	Pierna deshuesada	Gigot s/os	Ausgelöste Lamm-Keule gebunden
18	Shanks	Stinco posterior	Pierna trasera	Jarret arrière	Hinterhaxe
19	Chumps	Seamone	Chuletas	Selle/ quasi	Steak



Lamb Cuts



Lamb bezuinigingen • تاضيفخنت أضلا • Lamsvlees
羊肉部位 • Cortes de Borrego

					
1	Hel bov	فتككلا لملك	Hele schouder	全肩	Quarto dianteiro de Borrego
2	Lammebov uden ben	مظعلل عوزنم فتك	Schouder zonder bot	去骨羊肩	Quarto dianteiro sem osso
3	Bov	راحم	Oester	板腱	Perna de Borrego
4	Halsfillet	مظعلل عونم راحم	Halsfilet	去骨板腱	Bifes do cachaço de Borrego
5	Ryg	علاضلا تاياهن	Rug	羊后颈	Costeletas de borrego
6	Kamstykke med ribben	يسأرلا علاضلا محل	Ribstuk met deksel	法式羊排	Costeletas de borrego com carne no osso
7	Kamstykke uden ribben	يفلخل علاضلا محل	Ribstuk zonder deksel	法式羊排 (去盖)	Costeletas de borrego sem carne no osso
8	Nyrestykke (dobbelt ryg)	الكلا قلايفللا نيبناجالا	Dubbele lende	复腰	Metades de borrego
9	Lammefilet med kappe	ةياما قلايفل	Lams filet met vet	带盖腰眼肉	Lombo de Borrego com carne de osso
10	Lammefilet uden kappe	ةيفلخ قلايفل	Lams filet schoon	去盖腰眼肉	Lombo de Borrego sem carne de osso
11	Fillet	ةحيرش	Lams haas	里脊	Filé
12	Traditionel ryg	ردظلا محل	Gespleten zadel	羊马鞍	Costeletas do lombo de borrego
13	Lammeryg, 13-bens	علاض 31	13 rugribjes	羊腰脊	Lombo com 13 costeletas
14	Saddel	ردظلا محل	Heel Zadel	羊马鞍 (全)	Lombo inteiro de borrego
15	Udnenet bryst	مظعلل عوزنم رمص	Borst zonder been	无骨胸肉	Peito sem osso
16	Lammekolle	قاسلا	Been	带骨羊腿	Perna
17	Lammekolle uden ben	مظعلل عوزنم قاس	Bout zonder been	无骨腿肉	Perna sem osso
18	Bagskank	بوقرعلل محل يفلخلل	Achterschenkel	后腱	Mãos de Borrego
19	Tyksteg/Culotte	طبالا محل	Hampunten	上腰	Quarto traseiro de borrego