

THE CLASSIC
CONTINENTAL BREED,
JUST MADE BETTER.

Redman
LIMOUSIN

CAVE DRAWINGS DATING BACK 20,000 YEARS
NEAR THE FRENCH TOWN OF MONTIGNAC
BEAR A STRIKING RESEMBLANCE TO TODAY'S
LIMOUSIN. THESE GOLDEN-RED CATTLE
ORIGINATED IN THE HEART OF FRANCE AND
HAVE DEVELOPED INTO A MAJESTIC BREED
OF UNUSUAL STURDINESS, HEALTH AND
ADAPTABILITY AND ARE FLOURISHING HERE
ON IRELAND'S LUSH GREEN PASTURES.



BLACKHOUSE

Redman Limousin is the ultimate in balanced beef. Lean cuts delicately patterned with fine marbling – a sturdy animal that produces beautifully tender meat. The epitome of a rural breed, it also has many attributes for meat loving palates to discover.

The Limousin is known as the ‘butcher’s animal’ because of its centuries old reputation for adaptability. Today, the breed has found one of its most natural homes in its history, here in the rich natural diversity of the North Irish coast.

Our Limousin cattle have been selected by dedicated farmers, ensuring the breed receives the highest forms of husbandry and collective wisdom to yield superb tasting beef that has a full, robust taste.

In recognition of this natural process, our Redman Limousin has been awarded the Brio Environmental seal of approval.

Comparisons of Limousin beef to that of other breeds has consistently proven that Limousin excels in producing meat that is naturally leaner, yet incredibly tender and delicious.



Product Overview

- **Breed:** Limousin cross breeds
- **Age:** Under 40 months
- **Cattle type:** Steer, Heifer
- **Carcase weights:** 300 – 400 kgs
- **Carcase grades:** EURO 2/3/4
- **General characteristics:** White to creamy fat with an even covering
- **Box sizes:** Small (5-10kgs), medium (10-15kgs) and large (20-25kgs).

Foyle Food Group,
Lisahally, Campsie,
County Londonderry,
Northern Ireland BT47 6TJ.
T +44 (0) 2871 860691
F +44 (0) 2871 860700
E info@foylefoodgroup.com

www.foylefoodgroup.com

