



Quality Beef

foylefoodgroup.com

We are a family owned business based in Northern Ireland.

With over 45 years of expertise in the beef industry, our business has grown to include three divisions throughout the UK and the Republic of Ireland.

Foyle employs over 1,400 people across nine processing plants and supplies the retail sector, the food service sector and the manufacturing industry.

We are continually investing in new machinery, leading the way in both global and domestic markets. This commitment to innovation and improvement ensures that we remain at the forefront of our industry, delivering top- quality products and maintaining our competitive edge worldwide.

For more information about Foyle Food Group and our services visit foylefoodgroup.com



FOYLE OPERATIONS

The five primary processing sites handle the slaughter and deboning of over 7,000 cattle each week.

Foyle Ingredients, a retail packing plant, produces over 300MT of beef products per week. Foyle Fine Foods is a specialised, state-of-the-art dry aging facility with a capacity of 4000 units/PW. Foyle Proteins processes 1000MT of waste material/PW, Foyle Bio generates 40,000KW of electricity/PW.

Primary Processing

Foyle Campsie
UK (NI) 9016 EC

Foyle Omagh
Shared Service Centre
UK (NI) 9042 EC

Foyle Donegal
IE 292

Foyle Melton Mowbray
GB 2077

Foyle Gloucester
GB 2172

Further Processing

Foyle Ingredients
UK (NI) 9042 EC

Foyle Fine Foods
UK (NI) 9016 EC

Eco Division

Foyle Proteins
UK (NI) 9016 EC

Foyle Bio
UK (NI) 9016 EC



FOYLE PRODUCTS

Foyle Food Group produces internationally renowned products.

Our products include chilled and frozen primals, offal, trimmings and retail and catering packs.

Our brand portfolio simplifies choosing the right Foyle product, from premium dry-aged Blackmoran Angus and restaurant-ready Foyle Gourmet to our value range.

Each product meets strict criteria, and many are internationally recognised for quality. Our range includes renowned brands like Blackmoran Angus, Glenslieve Hereford, Redman Limousin, Foyle Gourmet and Dry Aged Beef. Foyle's commitment enhances customer satisfaction; this commitment strengthens our position in diverse global markets, bolstering our reputation for quality and reliability.



GLENSLIEVE
HEREFORD

Gourmet
BY FOYLE



DRY
AGED
Foyle
gourmet

Experience the Richness of Dry-Aged Perfection

At Foyle, we believe that dry-aged means better, tastier meat. That's why we're proud to present the UK's finest selection of dry-aged beef. From 30 day dry-aged steak specials, we know that great things take time. Our commitment to quality ensures each cut delivers an unforgettable experience in both taste and texture

Blackmoran Angus

Utterly exquisite, special and impossible to create by artificial means. It's the skill of the farmer who reared it and the care and precision of our butchers that produce the silken texture and succulent flavour. These are the things that merit its signature name, Blackmoran.



For more information on our product range please visit foylefoodgroup.com/products

FOOD SAFETY, RESEARCH & INNOVATION

Our top priority as a business is ensuring the highest level of food safety.

Only beef that meets the highest standards earns the Foyle name. Our commitment to food safety is deeply rooted in our culture and embraced by every Foyle employee. We don't just meet standards; we aim to set them, continually leading the way in food safety.

Our specialist technical team at Foyle Food Group ensures that all our sites meet legislative, customer, and third-party requirements, playing a vital role in our operations. Every site is Red Tractor or SBLAS approved, and all hold AA Grade BRCGS certification.

We are investing in cutting-edge technologies to remain at the forefront of our industry, ensuring the highest standards of food safety and efficient production. These advancements are also driving us closer to our sustainability goals.



EXPORTS

Foyle Food Group is one of the leading exporters in the UK and the Republic of Ireland.

Foyle has over 45 years experience and expertise in exporting quality products throughout the world. Foyle has established export markets in Africa, Asia, North America and Europe

**Tailored Export Expertise**

Our dedicated export team endeavours to understand every market's specific requirements, ultimately gaining in-depth knowledge of each region.

**Customised Beef Solutions**

We adapt our beef products specifications to meet each customer's unique criteria.

**Partnering for Success**

We work closely with our customers to understand their culture and business practices.

**Global Partnerships**

We have built many long lasting relationships with customers all over world.



AGRICULTURE AT FOYLE

It all begins with Agriculture. Since 1977, we have built and strengthened close working relationships with our supply base of dedicated farmers.

The Foyle agriculture strategy has three areas of focus, reduction in scope 3 emissions, animal health and welfare and supporting our rural communities. This is underpinned by our engagement with our suppliers through our Foyle producers clubs, Foyle Farms of Excellence Programme and Foyle Superior Genetics Programme.



FOYLE
PRODUCERS CLUB



FOYLE PRODUCERS CLUBS

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Supply Chain Awareness programme



Knowledge Transfer



Performance Reviews



Data Reporting



Upland Hill Farm



Lowland Grazing Farm



Specialised Farm

FOYLE FARMS OF EXCELLENCE

The Foyle 'Farms of Excellence' programme has been established to conduct research of innovative technologies and implement their application at practical farm level. This programme demonstrates best practice on three unique farming scenarios.

FOYLE SUPERIOR GENETICS

The Foyle Superior Genetics programme has been established to improve the lifetime performance of Aberdeen Angus cattle within the supply chain, assisted by the use of Estimated Breeding Values. The programme gives our farmers access to genetics in the top 1% for Terminal and Maternal Traits with proven feed efficiency.



Feed Efficiency



Improve Lifetime Performance



Increase Confidence in Data



SUSTAINABILITY

Within our business we are committed to our responsibility to operate sustainably.

That means having a purpose beyond profit and one that ensures we give equal priority to reducing our negative impact on the environment and increasing the positive difference we can make in society. For us, sustainability underpins our decision-making across our business.

Foyle Food Group is Committed to achieving Net Zero greenhouse gas emissions by 2050. Our journey begins with the transformation of our manufacturing processes and products, paving the way for a sustainable future for all.



The Responsible
Business Network
Northern Ireland



SCIENCE
BASED
TARGETS

DRIVING AMBITIOUS CORPORATE CLIMATE ACTION



For more information please visit
foylefoodgroup.com/sustainability

SUSTAINABILITY

Our Sustainability Pillars

Our Factories, Your Future, Innovating for Sustainability, Together.



PASTURE

A commitment to support our farmers



PRODUCT

Responsible sourcing through product innovation and food safety



PLANET

Dedicated resources to protect our environment



PEOPLE

Promoting positive change for our people and communities



For more information please visit foylefoodgroup.com/sustainability



OUR VISION & VALUES

Driven by Passion, Quality, Respect and Success—Sustainable in every decision.

At Foyle Food Group, our business vision is firmly rooted in these core values, which guide every aspect of our operations. They inspire us to integrate responsibility and sustainability into all business decisions and actions.

These values extend beyond our factories and offices, influencing our relationships with producers, customers, suppliers, and the communities we serve. We understand that our continued success depends on consistently upholding these principles in everything we do.



Get in touch today

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