

## Product descriptions (Food Service) January 2020

## Air-Dried and Smoked Charcuterie

Dorset Coppa (3 Stars - Great Taste Awards 2019, Gold Award -	Available Pack	Shelf Life
Taste of the West 2019)	<u>Size</u>	<u>(days)</u>
Pork neck fillet from free-range West Country pigs is dry cured		
with a blend of herbs and spices. It is then air dried for many		
weeks until it has last almost half its weight, which concentrates	Whole Pieces	90
and intensifies the flavours.	0.75-1.5kg	
Serve as part of a mixed plate of charcuterie for a superb starter.		
	Sliced 100g pack	
Ingredients: Pork neck fillet, salt, black pepper, white pepper,	(Modified	
juniper berries, coriander seeds, mace, allspice	Atmosphere)	
Preservative: Sodium nitrite, Sodium ascorbate		
160g pork used per 100g product		
Air-Dried Pork Loin (2 Stars - Great Taste Awards 2019, Gold	Available Pack	Shelf Life
Award - Taste of the West 2013)	<u>Size</u>	<u>(days)</u>
The loins of free-range West-Country pigs are cured with		
aromatic herbs and spices. They are then air-dried for two to		
three months in a carefully controlled atmosphere before being	Whole Pieces	90
sliced wafer thin.	1.0-1.5kg	
A classic antipasto; try serving with fresh figs or pears		
	Sliced 100g pack	
Ingredients: Pork loin, salt, white pepper, fennel seeds, juniper	(Modified	
berries, mace, cloves	Atmosphere)	
Preservative: Sodium nitrite, Sodium ascorbate		
160g pork used per 100g product		
Dorset Air-Dried Beef (Gold Award - Taste of the West 2013)	Available Pack	Shelf Life
The silverside from grass fed West Country beef is cured with	<u>Size</u>	<u>(days)</u>
herbs, spices and port. It is then air-dried for several weeks		
before being sliced wafer thin.		
The classic way to serve would be with salad of lettuce and rocket	Whole Pieces	90
with shavings of parmesan and a drizzle of good olive oil.	2.0-4kg	
Ingredients: Beef, salt, muscovado sugar, black pepper, rosemary,	Sliced 100g pack	
thyme, juniper berries, port	(Modified	
Preservative: Sodium nitrite, Sodium ascorbate	Atmosphere)	
160g beef used per 100g product		

Smoked Mutton (3 Stars - Great Taste Awards 2019, Taste of the	Available Pack	Shelf Life
West Champion Cured Meat 2017)	Size	(days)
Leg of mutton from West Country sheep is cured with rosemary,	<u> </u>	<u>(uuys)</u>
juniper, garlic, black pepper, and port. It is then air-dried before		
being smoked with beech wood.	Whole Pieces	90
It makes an excellent salad served with some peppery watercress	1.0-2kg	90
or rocket and a drizzle of balsamic dressing.	1.0 ZKg	
or rocket and a arizzle of ballsarine aressing.	Sliced 100g pack	
Ingredients: Mutton leg, salt, rosemary, garlic, juniper berries,	(Modified	
black pepper, port	Atmosphere)	
Preservative: Sodium nitrite, Sodium ascorbate	Atmosphere	
160g mutton used per 100g product		
Uphall Farmhouse Air-Dried Ham (2 Stars - Great Taste Awards	Available Pack	Shelf Life
2019, Gold Award – Taste of the West 2012)	Size	(days)
Legs of free-range pigs from farms in Dorset and Somerset are	<u> 312E</u>	<u>(uays)</u>
cured with pepper, fennel, and bay. They are then air-dried for		
	Whole Pieces	00
many months in a carefully controlled atmosphere before being sliced wafer thin.		90
	1.8-3.0kg	
Try serving with fresh figs.	Sliced 100g pack	
Ingradients: Park log calt black nanner white nanner fannel	(Modified	
Ingredients: Pork leg, salt, black pepper, white pepper, fennel	· ·	
seeds, bay leaves	Atmosphere)	
Preservative: Sodium nitrite, Sodium ascorbate		
165g pork used per 100g product	Accellate Dayle	Chalf Life
Lardo – Truffle Infused (3 Stars – Great Taste Awards 2014)	Available Pack	Shelf Life
The thickest back fat from free-range pigs (from pedigree Middle	<u>Size</u>	<u>(days)</u>
White pigs bred on Exmoor) is cured for 2 months with rosemary,		
garlic, sage, juniper berries and black pepper. It is then		
fermented, a process that alters the structure of the fat and		
makes it render at much lower temperature; this gives the fat an	Whole Pieces	90
incredibly silky mouth-feel. It is then brushed with English truffle	0.5 to 1.0kg	
oil and allowed to infuse for a further month.		
Amazing on hot sour-dough bread as a canapé, or shavings over a		
risotto.		
In and disease Double and fate and the analysis and in the second		
Ingredients: Pork back fat, salt, rosemary, garlic, sage, juniper		
berries, black pepper, truffle oil		
Preservative: Sodium nitrite, Sodium ascorbate		
110g pork used per 100g product	Aveilable Deels	Chalf Life
Guanciale (3 Stars & Best Charcuterie Product - Great Taste	Available Pack	Shelf Life
Awards 2019, Supreme Champion Product – Taste of the West	<u>Size</u>	<u>(days)</u>
2013) The jours of free range West Country pigs is sured formanted		
The jowls of free-range West Country pigs is cured, fermented,	Mholo Dia	22
and finally air-dried. The resultant Guanciale has great depth of	Whole Pieces	90
flavour and can be used in similar ways to pancetta. It is the	0.75 – 1.5kg	
classic ingredient in real Carbonara.	Cliend 200-	
Inspection to Doublin and South South South	Sliced 200g	
Ingredients: Pork jowl, salt, garlic, muscovado sugar, black	vacuum pack	
pepper, juniper berries, bay leaves, mace		
Preservative: Sodium nitrite, Sodium ascorbate		
130g pork used per 100g product		

Pancetta (Best Cured Meat – Taste of the West 2012) & Smoked	Available Pack	Shelf Life
Pancetta	<u>Size</u>	<u>(days)</u>
The belly of free-range West Country pigs is cured, fermented, and finally air-dried. The resultant pancetta has a little more fat		
than modern pigs but is far, far tastier.	Whole Pieces 1.0-3.0kg (1/2	90
Ingredients: Pork belly, salt, garlic, muscovado sugar, black pepper, juniper berries, bay leaves, mace	Belly)	
Preservative: Sodium nitrite, Sodium ascorbate	Sliced 200g	
130g pork used per 100g product	vacuum pack	

## Cooked Charcuterie

Smoked Duck Breast (Gold Award – Taste of the West 2010)   Free-range duck breast from Sladesdown Farm in Devon is cured in a brine flavoured with thyme, juniper, black pepper, honey, maple syrup, and port. It is then smoked with beech wood.   Serve with a salad for an elegant starter. Smoked duck goes particularly well with fruits like pear or mango.	COOKEU CHUICULETTE		
in a brine flavoured with thyme, juniper, black pepper, honey, maple syrup, and port. It is then smoked with beech wood.  Serve with a salad for an elegant starter. Smoked duck goes particularly well with fruits like pear or mango.  Ingredients: Duck breast, salt, thyme, juniper, black pepper, honey, maple syrup, port Preservative: Sodium nitrite 140g duck used per 100g product  Confit of Duck (Gold Award – Taste of the West 2016) Duck legs from free-range Peking/Aylesbury cross ducks bred by Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sousvide in duck fat. They are exceptionally tender and very rich - one leg is a generous portion for one person.  Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger	Smoked Duck Breast (Gold Award – Taste of the West 2010)	Available Pack	Shelf Life
particularly well with fruits like pear or mango.  Ingredients: Duck breast, salt, thyme, juniper, black pepper, honey, maple syrup, port Preservative: Sodium nitrite 140g duck used per 100g product  Confit of Duck (Gold Award – Taste of the West 2016) Duck legs from free-range Peking/Aylesbury cross ducks bred by Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sousvide in duck fat. They are exceptionally tender and very rich - one leg is a generous portion for one person.  Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger	in a brine flavoured with thyme, juniper, black pepper, honey,	<u>Size</u>	(days)
honey, maple syrup, port Preservative: Sodium nitrite 140g duck used per 100g product  Confit of Duck (Gold Award – Taste of the West 2016) Duck legs from free-range Peking/Aylesbury cross ducks bred by Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sous- vide in duck fat. They are exceptionally tender and very rich - one leg is a generous portion for one person.  Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Individual packs of 2 legs per pack  Available Pack Size  (days)  Shelf Life (days)  Whole Pieces 1.0 – 1.5kg 60 days refrigerated  Sliced 100g pack (Modified Atmosphere)			90
Duck legs from free-range Peking/Aylesbury cross ducks bred by Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sousvide in duck fat. They are exceptionally tender and very rich - one leg is a generous portion for one person.  Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Available Pack Size  Whole Pieces 1.0 – 1.5kg 60 days refrigerated  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger	honey, maple syrup, port Preservative: Sodium nitrite		
Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sousvide in duck fat. They are exceptionally tender and very rich - one leg is a generous portion for one person.  Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  Shelf Life (days)  Whole Pieces 1.0 – 1.5kg 60 days refrigerated  Sliced 100g pack (Modified Atmosphere)	Confit of Duck (Gold Award – Taste of the West 2016)	Available Pack	Shelf Life
leg is a generous portion for one person.  Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  Shelf Life  Size  Whole Pieces  1.0 – 1.5kg  60 days refrigerated  Sliced 100g pack (Modified Atmosphere)	Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sous-	<u>Size</u>	<u>(days)</u>
black pepper, bay leaves, allspice, cloves 140g meat used for 100g product  Dorset Pastrami (Gold Award – Taste of the West 2016) Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  Available Pack Size (days)  Whole Pieces 1.0 – 1.5kg 60 days refrigerated  Sliced 100g pack (Modified Atmosphere)	· · · · · · · · · · · · · · · · · · ·	•	90
Salmon muscle (also known as Pope's Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  Size  Whole Pieces 1.0 – 1.5kg 60 days refrigerated  Sliced 100g pack (Modified Atmosphere)	black pepper, bay leaves, allspice, cloves		
grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  Whole Pieces  1.0 – 1.5kg  60 days refrigerated  Sliced 100g pack (Modified Atmosphere)	·	<u>Available Pack</u>	<u>Shelf Life</u>
cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.  Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  1.0 – 1.5kg 60 days refrigerated  Sliced 100g pack (Modified Atmosphere)	grass-fed West Country Beef (PGI) is cured in a highly flavoured	<u>Size</u>	<u>(days)</u>
Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger  Sliced 100g pack (Modified Atmosphere)	cooked very slowly sous-vide. Perfect for a sandwich served on		•
Proceryative: Sodium nitrite	seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves,	(Modified	3
140g meat used per 100g product			

## Salami

Chorizo - for cooking	Available Pack	Shelf Life
Free-range pork from Dorset is cured and flavoured with smoked	Size	
Spanish paprika (PDO), sweet Ancho chilli, cayenne pepper for	<u> 3126</u>	(days)
heat, and Spanish Purple Garlic. This chorizo is described as		
'medium' heat. The sausages are filled into natural hog casings		
before being fermented and air-dried.	10 per pack	90
LACTOSE AND GLUTEN FREE	(approx. weight	refrigerated
E TO TO SE THIS SECTION THE	1.0kg)	remgerated
Ingredients: Pork, pork fat, salt, paprika, ancho chilli, garlic,	0,	
cayenne pepper		
Preservatives: Sodium nitrite, Sodium ascorbate		
143g meat used for 100g product		
Dorset Nduja (Gold Award – Taste of the West 2016)	Available Pack	Shelf Life
A spreadable salami originating in Calabria that is full of chilli.	Size	(days)
Delicious spread on toast, but added to dishes for a rich, fiery kick		<u> </u>
- much like a meaty mustard. It is also terrific thinly spread onto a		
pizza base or as the base for a hot pasta sauce. The sausages are	5 per pack	00
filled into natural hog casings before being fermented and air-	(approx. weight	90
dried.		
LACTOSE AND GLUTEN FREE	600g)	
Ingredients: Pork fat, pork, Kashmiri chilli, black pepper, salt,		
cayenne pepper, fennel seed, chilli flakes		
Preservatives: Sodium nitrite, Sodium ascorbate		
130g meat used for 100g product		
Dorset Soft Salami	<b>Available Pack</b>	Shelf Life
(Champion Cured Meat – Taste of the West 2018)	<u>Size</u>	(days)
This is a soft and spreadable salami with the consistency of a		
pâté; inspired by Ventricina from the Abruzzo region of Italy. It is		
made with free-range pork from Dorset and seasoned with a	5 per pack	90
complex blend of herbs and a little orange zest. The sausages are	(approx. weight	
filled into natural hog casings before being fermented and air-	600g)	
dried.	5558/	
It is best treated as if it was a pâté, served with toast or a		
sourdough cracker		
LACTOSE AND GLUTEN FREE		
Ingredients: Pork, pork fat, salt, port, paprika, garlic, fennel,		
rosemary, orange zest, black pepper, white pepper, juniper		
berries		
Preservatives: Sodium nitrite, Sodium ascorbate		
130g pork used for 100g product		
Dorset Rosette Salami (1 Star - Great Taste Awards 2019)	Available Pack	Shelf Life
Based on the classic Rosette de Lyon salami, free-range pork from	<u>Size</u>	<u>(days)</u>
Dorset is ground and seasoned with salt, black pepper, garlic and		
Quatre Epices. The sausages are filled into natural casings before		
being fermented and air-dried.	Approx. weights	90
Dorset Rosette salami makes an excellent snack on its own or can	700g & 1.2kg	
be enjoyed as part of charcuterie platter. Ideal with a fine West		
Country cider	Sliced 100g pack	
LACTOSE AND GLUTEN FREE	(Modified	
Ingredients: Pork, pork fat, salt, black pepper, garlic, Quatre	Atmosphere)	
Epices Preservatives: Sodium nitrite, Sodium ascorbate	p	
·		
170g pork used for 100g product		

Rampisham Tingler Salami (2 Stars - Great Taste Awards 2019) Free-range pork from Dorset is ground and seasoned with salt,	Available Pack Size	Shelf Life (days)
fennel seeds, chilli, and sweet wine. The sausages are filled into natural casings before being fermented and air-dried.		
The fennel comes through first and is followed by the chilli at the	Approx. weights	90
end; it makes an excellent snack on its own or can be enjoyed as part of charcuterie platter. Ideal with a fine West Country cider	700g & 1.2kg	
LACTOSE AND GLUTEN FREE	Sliced 100g pack	
Ingredients: Pork, pork fat, salt, fennel seeds, star anise, chilli, madeira	(Modified Atmosphere)	
Preservatives: Sodium nitrite, Sodium ascorbate	Atmosphere	
170g pork used for 100g product		
Dorset Warmer salami	Available Pack	Shelf Life
Salami with a 'Slow Burn'. Free-range pork from Dorset is ground	<u>Size</u>	(days)
and seasoned with four different chillies, smoked paprika, garlic		
and black pepper. There is plenty of chorizo flavour to start and then the heat from the chillies comes in afterwards. It won't blow	Approx woights	00
your head off, but it might blow your socks off! The sausages are	Approx. weights 700g & 1.2kg	90
filled into natural casings before being fermented and air-dried.	700g & 1.2kg	
Dorset Warmer makes an excellent snack on its own or can be	Sliced 100g pack	
enjoyed as part of charcuterie platter. Ideal with a fine West	(Modified	
Country cider	Atmosphere)	
LACTOSE AND GLUTEN FREE		
Ingredients: Pork, pork fat, salt, garlic, black pepper, paprika,		
ancho chilli, urfa chilli, cayenne, chilli flakes,		
Preservatives: Sodium nitrite, Sodium ascorbate		
170g pork used for 100g product		
Pork and Venison Pepperoni salami (1 Star - Great Taste Awards 2019)	Available Pack Size	<u>Shelf Life</u> (days)
Pepperoni is traditionally made with pork and beef; our version		<del></del>
uses pork and venison which has a wonderfully rich flavour. It is		
seasoned with fennel, Spanish paprika, garlic, cayenne pepper for	Approx. weight	90
heat, and port for further richness.	700g	
Perfect as a pizza topping!		
LACTOSE AND GLUTEN FREE	Sliced 100g pack	
Ingredients: Pork, venison, pork fat, salt, garlic, paprika,	(Modified	
MUSTARD, cayenne, star anise, fennel, port	Atmosphere)	
Preservatives: Sodium nitrite, Sodium ascorbate 160g pork used for 100g product		
Chorizo - for slicing (3 Stars - Great Taste Awards 2019)	Available Pack	Shelf Life
Free-range pork from Dorset is cured and flavoured with smoked	Size	(days)
Spanish paprika (PDO), sweet Ancho chilli, cayenne pepper for	<u>5.25</u>	100101
heat, and Spanish Purple Garlic. This chorizo is 'medium' heat.		
The sausages are filled into hog casings before being fermented	Approx. weight	90
and fully air-dried.  LACTOSE AND GLUTEN FREE	700g	
LACTOSE AIND GLUTEIN FREE	Slicad 100g page	
Ingredients: Pork, pork fat, salt, paprika, ancho chilli, garlic,	Sliced 100g pack (Modified	
cayenne pepper	Atmosphere)	
Preservatives: Sodium nitrite, Sodium ascorbate 160g meat used for 100g product	Admosphere	