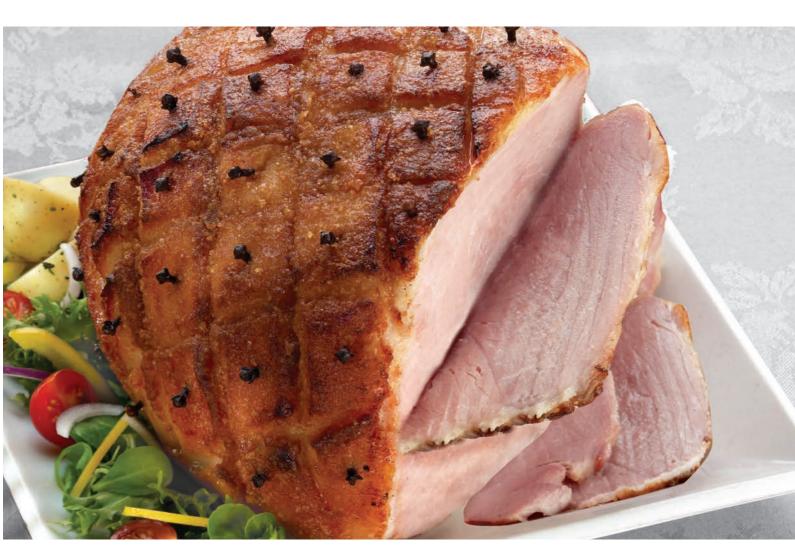


Best cure, best taste, better for you



TRADITION, QUALITY AND CUSTOMER SATISFACTION



The Acorn range has been three years in the making and with patience and great expertise, we have created our best gammon products yet with the perfect combination of consistency, flavour, texture and cooking yields.

We have also worked closely with our customers; butchers with 150 years of experience between them, and the result is that we can also cut your gammon to any specification.



Go to www.hall-and-roberts.com/horseshoe or scan the QR code with your smart phone to see how we make the perfect horseshoe gammon.

Why should you change from your current supplier?

We believe in great service, and being a smaller, family run company, means we can deliver, and whether you buy one pallet or one container, the level of service is always the same.

At Hall & Roberts, we have listened to our customers to find out what they want, unlike the global companies that dominate the industry. This means we can give them the best service and products at very competitive prices.

- We deliver every day of the week.
- We cut to order, keeping products fresh
- Customer's individual requirements are satisfied





Horseshoe Gammon

Weight range: 5/6 kg Boxed in 4's 36 boxes per pallet



Corner Gammon

Boxed in 12's
35 boxes per pallet



Gammon Shank

Weight range: 1/1.5 kg Eurojumbo of 500 units



Rindless Slipper

Weight range: 1.5/2.5 k
Boxed 15's
5 boxes per pallet



Rind On Cook in Bag Converted Gammon

Weight range: 7.5/9 kg Boxed in 3's 35 boxes per pallet or Eurojumbo 100 units



Rindless Cook-In-Bag Gammon

Weight range: 7/8.5 kg Boxed in 3's 35 boxes per pallet or Eurojumbo of 100 units



Bone-in Gammon

Weight range: 10/12 kg
Boxed in 2's
35 boxes per pallet or
Eurojumbos of 100 units

Cured gammons are removed from the curing bag along with any residual curing solution, meaning a drier finished product with the maximum weight of gammon.

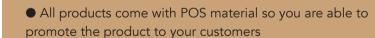




We offer extremely competitive rates on regional, British, outdoor-reared and free range products, which are perfect for the farm shop / locally sourced market.



We are proud to have been given a GRADE A BRC certificate for the 8th year running. This shows our commitment to the highest standards, not only in our factory, but in the whole process from the pig to the excellent quality of the Acorn gammon in your chiller. You can see the latest certificate on our website at www.hall-and-roberts.com



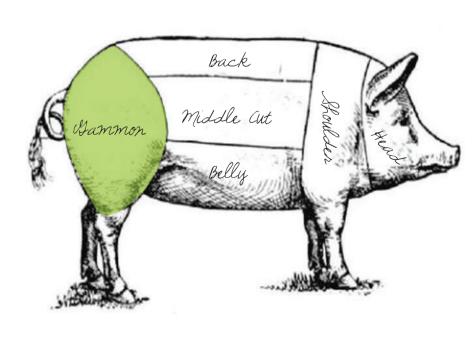
• We offer a range of promotional activities to help your business grow and discounts on promotional lines.

Frustrated with low margins on gammon products?

After 38 years in the business we know that not all suppliers use the best quality ingredients. At Hall & Roberts quality is key and that is why our Acorn brand gammon products are not only superior in taste and quality, but also are very competitively priced against mass produced products, meaning your margins could increase.

We can also designate an area which gives you sole distribution, meaning you won't be undercut with the same product.







Hall & Roberts Promise

Hall & Roberts is committed to providing its customers and consumers with bacon produced from prime farm-reared pork, cured the traditional way to capture the true taste and flavour of the past.



Acorn Gammon Products Division

Hall & Roberts Provisions Ltd., West Bank Street, Cheshire WA8 0QN Tel: 0151 422 6380 F: 0151 422 6399 E: info@hall-and-roberts.com www.hall-and-roberts.com

Wholesale Division

Nelson Street, Widnes, Cheshire WA8 0QN

