

PRODUCT CATALOGUE

Ready  
for  
you





# Ready or not?

## TLDR:

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*All our products are kitchen ready. In this catalogue we show you exactly what that means. We're all about consistency and we're all about saving you time.*

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"Two minutes, chef," "nearly there, chef," "just finishing now, chef."

You don't want to hear any of that. In the kitchen, things are either ready or they're not ready. We understand this. We know that you don't have time to open product from a supplier only to find that you've got prep work to do that you didn't anticipate. That's why we supply our meat 'kitchen ready'. It's ready to go. Everything a butcher could do is done. Every time.

But what does that mean exactly? Different chefs and different butchers might have different expectations of what 'kitchen ready' means. If you're buying a cut for the first time, what are you going to receive? Well, that's why we've produced this catalogue. This is a list of all our products presented with codes, weights, pictures and detailed descriptions. Each product is accompanied by a thorough description of the butchery finish we apply to it.

We hope that by presenting our products with such detail we can offer you some assurance that when you receive it, it will be 'ready to go'. If you're a first time customer, you'll see exactly what you're going to get in advance. If you're a returning customer, you'll have a benchmark against which to check the consistency of our products.

# Philosophy

## TLDR:

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*Consistency is the key. We've been around a while and we're in this for the long haul. That's what consistency means and that's what we deliver.*

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John Stone has been in the business a long time – over fifty years! He has seen trends come and go. He has weathered recessions and survived calamities. And he has come out stronger. It's true that the world is changing but when has it not been?

There's a school of thought that loves the word 'disruption'. It's a buzz word. This industry needs 'disruption'. Someone thrived because they brought 'disruption'. John Stone knows all about 'disruption'. He's not afraid of it. The beef industry has had its fair share over the last fifty years. But John has never been an advocate of 'disruption'. Disruption is as bad in business as it is on holidays or at the dinner table.

No, John advocates consistency. Consistency is the key to quality.



# Better Five Ways

## TLDR:

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*We optimise our processes to make sure we beat the competition in farming, environment, selection, ageing and butchery.*

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**We say we're 'better five ways'. And we are! But what we mean is that being 'better' in this business is no easy feat. You can't be the best at dry-ageing and rest on your laurels. You can't select the most-marbled meat and wait for the orders to pour in. We've been doing this a long time and we've found that we need to optimise every aspect of our business in order to stay out in front. Every aspect; that means the farm, environmental practices, selection, dry-ageing and butchery. We have to get them all just right.**







## Better Five Ways

# 1. Farming

Ireland's climate is perfect for grazing cattle. The winters are mild, the summers are wet enough to encourage fertile growth. Our cattle are truly free range spending most of the year outside.

On our supplier farms, calves spend ten months suckling from their mother. This diet of rich milk is good for them and beneficial to her too. For the most part, these are farms that have been in the same family for generations. As a result, our farmers have developed strong relationships with their customers, their suppliers and their neighbours. This makes for great consistency and reliability. Our average farmer age is fifty-six, but their experience goes back generations. These farms are small, family owned affairs, so the herds are small. This means farmers get to know individual animals, their habits, appetites, and their state of health. Any issues are spotted quickly and nipped in the bud.

The Irish farm environment is traditional and non-industrial but, thanks to EU regulations, it has the oversight of a modern factory.

It's not easy producing world-class beef. It's not easy breeding and raising cattle. But we're used to putting a lot of work into what we do. The challenges facing the beef industry are becoming so great that they will eventually weed out the dilettantes and the journeymen. But we're here for the long haul. The industry will soon be left with a landscape of soulless, industrial scale producers and a handful of dedicated artisan producers like ourselves. Expect a lot of low quality, bland beef and a few cases of exciting, genuinely different offerings like John Stone.

It will be down to the consumer to decide where their priorities lie: do they want low cost, low quality beef every day? Or do they want an exceptional product with a story that they can relate to, a story which reassures them that beef is a part of their culture, that it is delicious and nutritious, and that the people who made it care about the animals they raised and the land that they grazed.



## 2. Environment

The EU forbids hormones and tightly controls use of antibiotics. Animal welfare is also strictly controlled. Animals are traceable throughout their lives and right through to the marketplace. In Ireland, carbon miles are kept to a minimum because cattle graze locally. During the few weeks when cattle are indoors, feed is sourced usually from the same farm or from the immediate vicinity. Our progressive farm practices such as rotational grazing better manage the grassland and naturally sequester carbon.

The Irish farm culture with tight EU controls contrasts with the 'feed-lot' regime common in other counties. There, huge concentrations of cattle in small lots inevitably poison the water table. These feed-lots are also poorer for animal welfare and have a high socio-economic cost as they exacerbate wealth inequality.

The beef market is changing rapidly. Sustainability is no longer a marginal concern. Consumers are rejecting the status quo industrially produced beef which threatens the environment and undermines the welfare of cattle and farmers alike.

We're artisan producers. We believe meat is precious. It should be treated with respect and enjoyed as an indulgence.

Our cattle are, of course, grass fed. Grass is the most sustainable possible diet for cattle. It's an easy winner over the grain-fed regimes in other countries where the abuse of resources like water and fertilisers have led to environmental catastrophe. But we're not content to settle for an ordinary grass-feeding regime. The environment is in crisis and farming has a central role in shaping our world. We believe that our business can act, not just to limit environmental damage, but to create a net benefit.

We have taken several initiatives with this goal in mind. First, we practice rotational grazing. This involves subdividing fields into smaller pastures so that cattle intensively graze one area while another recovers. The long, ungrazed period allows grass to recover and, crucially, to grow deeper roots. This draws more nutrients from the soil, protects against soil erosion and sequesters carbon. Remember, it's not just trees that remove carbon from the atmosphere, two thirds of the world's carbon is stored in grassland soils. Our cattle graze outdoors for most of the year.









# 3. Selection

John Stone selects the beef with marbling that falls into U.S. Choice & Prime and Australian MSA 2-3 marble score.

**Full John Stone selection criteria:**

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- Steer (castrated male)
  - Heifer (virgin female)
  - Breed (Angus, Hereford & crosses)
  - Fat Scoring
  - Controlled Weight
  - Marbling (Our own in-house scores)
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Statistics are fine but, ultimately, we rely on the eye and the experience of our master butchers to select the finest beef. Take marbling as an example: Marbling adds flavour and is one of the main criteria for judging the quality of cuts of meat. In general, the more marbling it contains, the better a cut of meat is. But tenderness and marbling don't necessarily go hand in hand, so while the fillet is possibly the most tender cut of beef, it doesn't usually have much marbling. We keep that in mind when selecting. Also, marbling can be artificially boosted by feeding animals an unhealthy amount of grain. Quite apart from taste and environmental concerns, grain feeding is not a silver bullet for marbling. We ask, what were they fed? What were their living conditions? We look at the whole picture because there are no short cuts. We look for naturally occurring marbling in grass-fed cattle. Finally, older cows can be heavily marbled but tougher. Again, our master butchers will know the difference.

It's not all about breeds either. In recent times there has been an attempt to market some breeds direct to the consumer as 'premium' breeds. We don't hold with that. Yes, breeds have different characteristics but there are so many variables which distinguish high quality from low quality meat that we do not limit ourselves to certain breed types.



## 4. Dry-ageing

Dry-aged beef is as it sounds; we dry the meat gently by controlling the airflow, humidity and temperature. This process concentrates flavour. The process involves considerable expense as we hold our beef for several weeks. During this time, it is losing moisture as it evaporates in our chamber. Moreover, only high-quality selected grades of beef can be dry-aged as the process requires cuts with large, natural deposits of marbling and natural fat cover.

The process changes beef in three ways...

— Firstly, moisture is evaporated from the muscle.

— Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef. Connective tissue breaks down. Moisture evaporates. The key effect of dry ageing is the concentration of both the beef

flavour and the fat flavours. This, combined with the natural tenderisation of the meat fibres, makes it worth the effort.

— Thirdly, the process of dry-ageing also promotes a natural specific mould on the external surface of the meat. This does not cause spoilage but helps form the natural external black "crust" on the meat surface.

John Stone has been dry-ageing beef for fifty years. It's not about gimmicks. It's not about numbers. It's not about gadgets. It's about experience.

This natural process compliments the natural enzymes in the beef to tenderise and increase flavour. The beef becomes 'beefier' and the fats develop a powerful umami flavour which, when combined together, result in a really juicy and delicious piece of beef.

After a month of dry-ageing the beef is trimmed of the black "crust" revealing deep rich purple colour of beef. This beef is ready to be enjoyed.











## 5. Butchery

We talk to our farmers and we learn from them and we spend time with the chefs who buy our produce so that we can better understand their needs. This ongoing communication results in a better understanding of the what it takes to make great meat and what our customers value.

**A good butcher is a great listener. We don't tell our customers what we have to sell. We ask them what they'd like to buy.**

We know our suppliers and we know our customers but, ultimately, our expertise is in our own trade we are butchers. We believe chefs should get the cuts they want in the right condition. We supply cuts that are ready to use with minimal waste. We also believe the cuts should be consistent.

Thirty years ago, John Stone co-authored the Meat Buyers Guide for Catering Butchery – a seminal industry publication which standardised meat cutting practices and jargon for a generation. The book was written to fill a vacuum. There was little agreement on standards and nomenclature at the time and no go-to reference book to allow butchers and the catering industry to find common ground. Overall standards are higher today, but we are still leaders when it comes to communicating with the trade. We listen to chefs and respond and when we innovate, we make sure to communicate our new ideas clearly.

# Kitchen Ready Catalogue





## Description: Shell & Fillet

Product code: DONASHLF

Cutting spec: Prepared from the 8-rib pistola cut hindquarter. Loin removed at the lower lumbar point through the joint of the rump and loin lumbar point with a straight cut. Width of loin must be no more than 7 inches from spine bone to end of rib bone. Standing ribs max 6 inches from spine to end of rib.

Packing spec: wrapped in muslin cloth, 1 loin per case

**Average weight: 20kg-23kg**

## Description: Shell Strip & Rib

Product code: DONASHL

Cutting spec: Prepared from the 8-rib pistola cut hindquarter. Fillet head removed carefully from rump without scarring from the hind to where it meets the main loin. Loin removed at the lower lumbar point through the joint of the rump and loin lumbar point with a straight cut. Width of loin must be no more than 7 inches from spine bone to end of rib bone. Standing ribs max 6 inches from spine to end of rib.

Packing spec: wrapped in muslin cloth, 1 loin per case

**Average weight: 20kg-23kg**



## Description: Fillet Chain On

Product code: DONFON

Cutting spec: Removed from the striploin. Fat and surface membrane intact. Tail squared.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 2.2kg-2.8kg**



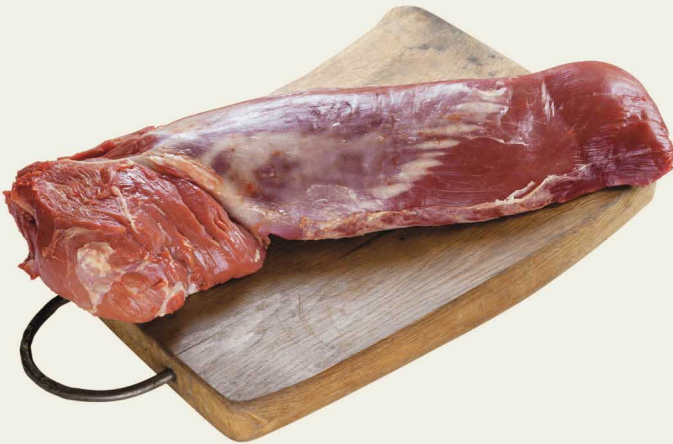
## Description: Fillet Chain Off

Product code: DONFIL / DONAFIL

Cutting spec: Removed from the striploin. Fillet chain, fat and surface membrane removed. Tail squared.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 2.2kg-2.8kg**



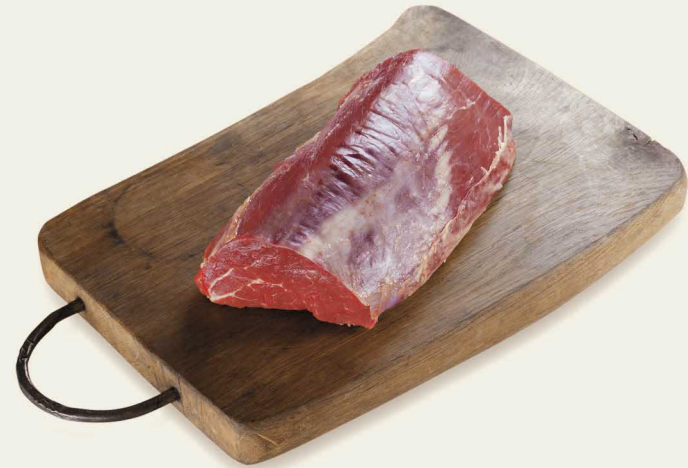
## Description: Fillet Log

Product code: DONFLG / DONAFLG

Cutting spec: Removed from the striploin. Fillet chain, fat and surface membrane removed. Tail removed up to point of 50-60mm. Head removed at point where head and loin meet.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 1kg-1.5kg**



## Description: Fillet Head Chateaubriand

Product code: DONFHD / DONGFHD

Cutting spec: Removed from the striploin. Fillet chain, fat and surface membrane are removed. Tail removed up to point of 50-60mm. Head removed at point where head and loin meet.

Packing spec: 1 piece per bag, 20 packs per large case

**Average weight: 800g-1.2kg**





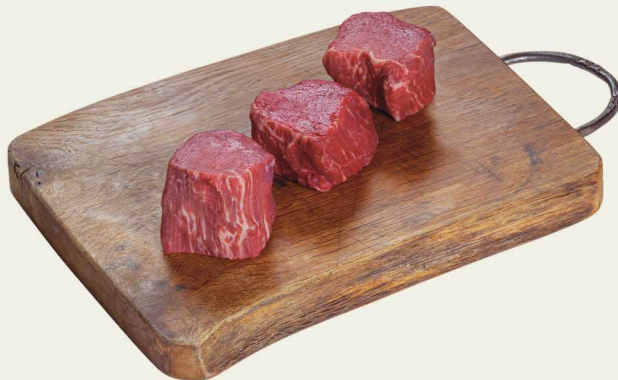
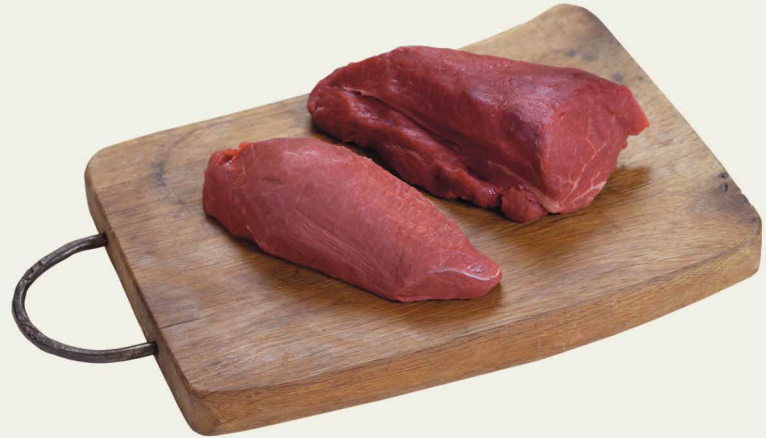
## Description: Larder Trimmed Petit Fillets

Product code: JOHPFLT

Cutting spec: Ear and barrel separated from the Fillet Head.  
Membrane and outer fat removed from the base of the barrel.  
All fat removed from the ear. Ends are squared.

Packing spec: 2 pieces per bag (1 ear & 1 barrel), 20 packs per large case

**Average weight: 1kg-1.2kg**



## Description: Centre Cut Fillet Steaks

Product code: JSFILLGS

Cutting spec: Removed from the striploin. Fillet chain, fat and surface membrane removed. Tail removed up to point of 50-60mm. Head removed at point where head and loin meet. Portioned to size.

Packing spec: 5 pieces per bag, 12 packs per large case

**Average weight: 200g per steak**



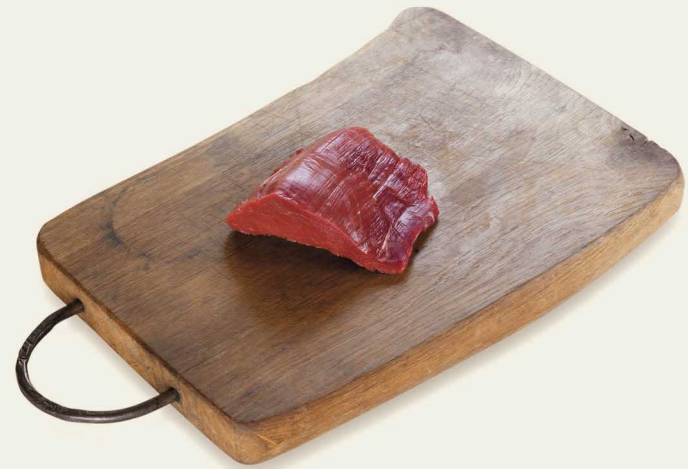
## Description: Fillet Tails

Product code: DONFTL

Cutting spec: Prepared from the 8-rib loin. Fillet removed from natural seam boning. Both ends are squared.

Packing spec: 10 pieces per bag, 4 packs per large case

**Average weight: variable**



## Description: Carvery Rib Roast

Product code: DONACAR

Cutting spec: Prepared from the Fore Rib. Spine bone column removed and membrane skin cleaned off the bones. Paddywhack, scapula soft and attached meat removed. Joint re-formed and tied with food grade twine at each bone. Both ends are squared.

Packing spec: 1 piece per bag, 3 packs per large case

**Average weight: 5kg-7kg**



## Description: Full Tomahawk

Product code: DONATK

Cutting spec: Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Bones cleaned by removing central rib trim. Membrane remains in order to hold the muscle and remaining bones together. The ends of aged bones sawn. Max length of bone from lip is 9.5 inches.

Packing spec: 1 piece per bag, 2 packs per large case

**Average weight: 5kg-7kg**



## Description: Tomahawk Steak

Product code: DONATKS

Cutting spec: Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Bones cleaned by removing central rib trim. Membrane remains in order to hold the muscle and remaining bones together. The ends of aged bones sawn. Max length of bone from lip is 9.5 inches. Portioned to size.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 900g-1.1kg**



## Description: Bone in Entrecote

Product code: DONBIE

Cutting spec: Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Membrane remains in order to hold the muscle and remaining bones together. Ends are squared.

Packing spec: 1 piece per bag, 3 packs per large case

**Average weight: 3.5kg-4.5kg**



## Description: Bone in Entrecote Steak

Product code: DONBIES

Cutting spec: Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Bones cleaned by removing central rib trim. Membrane remains on top in order to hold the muscle and remaining bones together. Ends are squared. Portioned to size.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 900g-1.1kg**



## Description: Mid Rib

Product code: DONMRI

Cutting spec: Prepared from the forequarter first bone of a five bone forequarter from the middle of flank bone plate. Square cut. All dry matter and bone dust removed. No bruising or blood splash flanks.

Packing spec: 2 pieces per bag (bone guard should cover tips of both sides, not the full piece), 4 packs per large case

**Average weight: variable**



## Description: Short Rib 6/7/8 A

Product code: JOHSHRBA

Cutting spec: Prepared from the forequarter. Rib cage sawed twice across the ribs between 100mm and 180mm. Rib length 200mm-250mm max. Bone nearest the neck removed and deboned with no scarring. Rib sheet trimmed of discoloured meat, bruising and clots. End ribs retain meat by cutting centrally to the end intercostals. All bone dust removed. Use only bones: 6th, 7th and 8th.

Packing spec: 2 pieces per bag (bone guard should cover tips of both sides, not the full piece), 4 packs per large case

Average weight: variable



## Description: Boneless Mid Rib

Product code: DONMRIBL

Cutting spec: Prepared from the forequarter first bone of a five bone forequarter from the middle of flank bone plate. All bones removed. Square cut. All dry matter and bone dust removed. No bruising or blood splash flanks.

Packing spec: 2 pieces per bag, 4 packs per large case

Average weight: variable



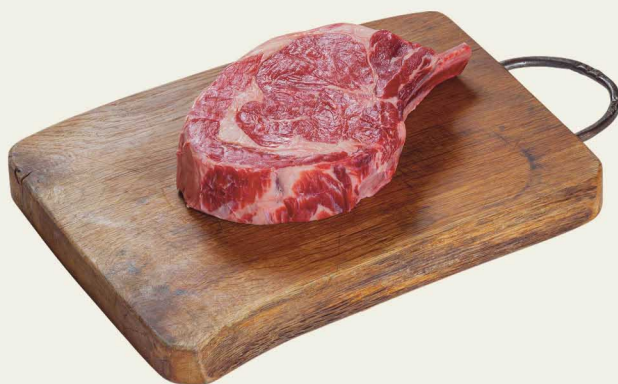
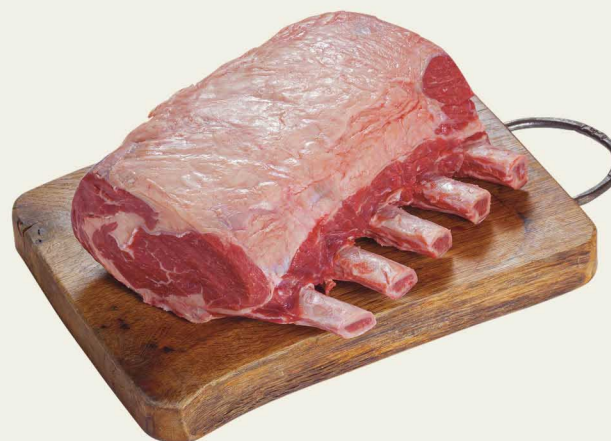
## Description: Frenched Rib Full

Product code: DONKFR

Cutting spec: Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Bones are cleaned with central rib trim removed. Membrane remains on top in order to hold the muscles and remaining bones together. Ends are squared.

Packing spec: 1 piece per bag, 3 packs per large case

**Average weight: 3.5kg-4.5kg**



## Description: Frenched Rib Steaks

Product code: DONFRI

Cutting spec: Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Bones are cleaned with central rib trim removed. Membrane remains on top in order to hold the muscles and remaining bones together. Ends are squared. Portioned to size.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 900g-1.1kg**



## Description: Ribeye

Product code: DONRIB

Cutting spec: Prepared from the Fore Rib, bone and cap removed. Central eye muscle removed and trimmed. There will be a membrane remaining on top of the Ribeye in order to hold the muscles together. Ensure both ends are square.

Packing spec: 1 piece per bag, 8 packs per large case, 4 packs per small case

**Average weight: 2.5kg-3.5kg**



## Description: Ribeye Roll

Product code: DONRVV

Cutting spec: Prepared from the Fore Rib. Bone, cap and central eye muscle removed and trimmed. Membrane remains on top in order to hold the muscles together. Rolled with food grade film. Ends are squared.

Packing spec: 1 piece per bag, 8 packs per large case, 4 packs per small

**Average weight: 2.5kg-3.5kg**

## Description: Ribeye Steaks

Product code: JSRIBS

Cutting spec: Prepared from the Fore Rib, bone and cap removed. Central eye muscle removed and trimmed. There will be a membrane remaining on top of the Ribeye in order to hold the muscles together. Ensure both ends are square. Portioned to size.

Packing spec: 5 pieces per bag, 12 packs per case

**Average weight: 230g-300g per steak**





## Description: Bone-in Striploin

Product code: DONBIS

Cutting spec: Prepared from the striploin. Spinal bone and any dry ends removed. Fat tapered to 10mm. Plate bones and 3 rib bones remain intact.

Packing spec: 1 piece per bag, 1 pack per large case

**Average weight: 7kg-8kg**



## Description: Bone-in Striploin Steak

Product code: DONMOBS

Cutting spec: Prepared from the striploin. Spinal bone and any dry ends removed. Fat tapered to 10mm. Plate bones and 3 rib bones remain intact. Portioned to size.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 900g-1.1kg**



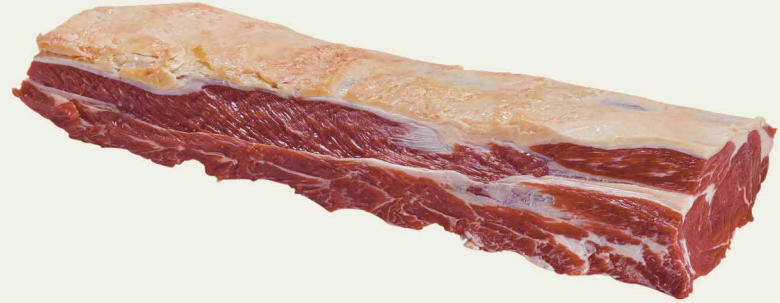
## Description: Special Trim Striploin

Product code: DONSLN/DONGSLN

Cutting spec: Prepared from the Striploin. Bones and intercostal muscles are removed. The backstrap and related fat removed to 2 inches in a straight cut. External fat trimmed to a maximum of ½ inch and shaped.

Packing spec: 1 piece per bag, 4 packs per large case

**Average weight: 4kg-6kg**



## Description: Centre Cut Striploin

Product code: DONCSLN

Cutting spec: Prepared from a 1-bone striploin. Bones and intercostal muscles are removed. The backstrap and related fat removed to 2 inches in a straight cut. External fat trimmed to a maximum of ½ inch and shaped. Rump end removed to a depth of 4 inches. Underside cleaned from bone skin and membrane.

Packing spec: 1 piece per bag, 4 packs per large case

**Average weight: 3.5kg-3.8kg**







## Description: Half Striploin

Product code: DONAHST

Cutting spec: Prepared from the striploin. Bones and intercostal muscles are removed. The backstrap and related fat removed to 2 inches in a straight cut. Cut in half. External fat trimmed to a maximum of ½ inch and shaped. Underside to be PAD.

Packing spec: 1 piece per bag, 8 packs per large case

**Average weight: 2kg-5kg**

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## Description: Centre Cut Striploin Steaks

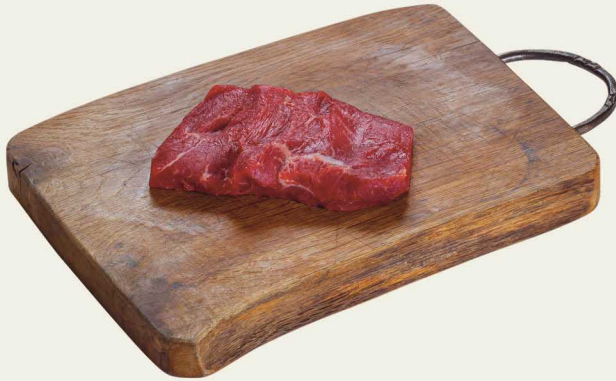
Product code: JSSLNCS

Cutting spec: Prepared from a 1-bone striploin. Bones and intercostal muscles are removed. The backstrap and related fat removed to 2 inches in a straight cut. External fat trimmed to a maximum of ½ inch and shaped. Rump end removed to a depth of 4 inches. Underside cleaned from bone skin and membrane. Portioned to size.

Packing spec: 5 steaks per bag, 12 packs per case

**Average weight: 230g-300g per steak**





### Description: Butcher's Secret (PAD)

Product code: DONR14S

Cutting spec: Prepared from the striploin. Removed at the point of muscle from rump to striploin. Natural membrane cleaned off. Underside to be PAD. Portioned to size.

Packing spec: 4 packs per bag, 6 packs per large case

**Average weight: 300g-400g per steak**

### Description: Butcher's Secret (Fat On)

Product code: DONR14S

Cutting spec: Prepared from the striploin. Removed at the point of muscle from rump to striploin. Natural membrane cleaned off. Portioned to size.

Packing spec: 4 packs per bag, 6 packs per large case

**Average weight: 300g-400g per steak**







## Description: Bistro Steak

Product code: JSBSSTK

Cutting spec: Prepared from the striploin. Removed at the point of muscle from rump to striploin. Natural membrane cleaned off. Portioned to size.

Packing spec: 10 pieces per bag, 6 packs per large case

Striploin

## Description: T-Bone Full

Product code: DONATBN

Cutting spec: Prepared from the loin. Loin removed from the hind with a straight cut from the end of the rump. Loin cut across at a point of 40mm depth of fillet. Ends are squared.

Packing spec: 1 piece per bag, 2 packs per case

**Average weight: 6kg-8kg**



## Description: T-Bone Steak

Product code: DONTBNS

Cutting spec: Prepared from the Fore Rib. Bone, cap and central eye muscle removed and trimmed. Membrane remains on top in order to hold the muscles together. Ends are squared. Portioned to size.

Packing spec: 1 piece per bag, 10 packs per case

**Average weight: 900g-1.1kg**







## Description: Rump Heart

Product code: DONAHRT

Cutting spec: Prepared from boneless D Rump spec. 111. It is the remaining part of the rump once the Swiss Cut Rump and the Rump Tip has been removed. All membrane on underside cleaned off and fat tapered.

Packing spec: 1 piece per bag, 6 packs per large case

**Average weight: 3kg-4kg**

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## Description: Rump Cap

Product code: DONCAP/DONHRC

Cutting spec: Prepared from boneless D Rump spec. 111. It is the remaining part of the rump once the Swiss Cut Rump and the Rump Tip has been removed. All membrane on underside cleaned off and fat tapered.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 1.2kg-1.6kg**



## Description: Rump Tail

Product code: JOHRTL

Cutting spec: Prepared from the rump. Tail removed at natural seam and membrane removed, leaving all other fat. No blood stains, no dark cutters or no blood splash.

Packing spec: 6 pieces per bag, 6 packs per large case

**Average weight: variable**



## Description: Rump Tail PAD

Product code: JOHRTL P

Cutting spec: Prepared from the Rump. Tail removed at natural seam. All fat and membrane cleaned. No bruising, blood splash, cysts or dark meat.

Packing spec: 6 pieces per bag, 6 packs per large case

**Average weight: variable**





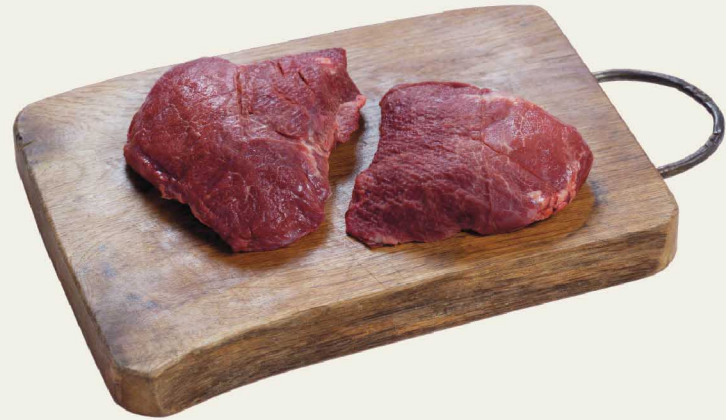
## Description: Cheek Meat PAD

Product code: JSCPV

Cutting spec: Prepared from the head. Cut length ways from the jaw bone, avoiding slashes.

Packing spec: 3 packs per large case

**Average weight: 5kg per bag**



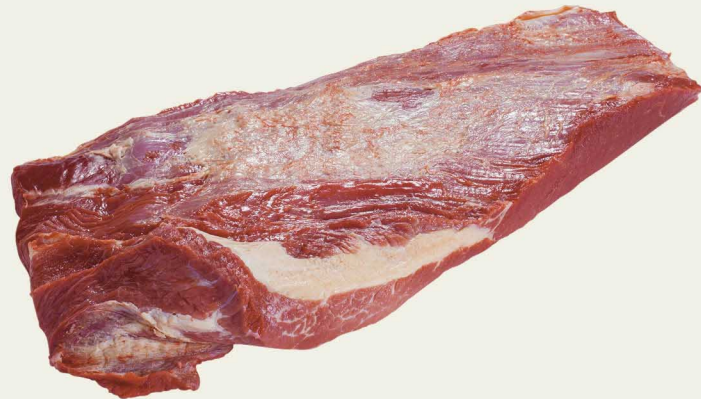
## Description: Brisket

Product code: JOHBSKT

Cutting spec: Prepared from the brisket. Cap on. Internal fat removed. External fat trimmed to max 3mm. Squared off at narrow end. Thick end squared off to show 30mm cut face.

Packing spec: 1 piece per bag, 10 packs per large case

**Average weight: 2kg-3kg**





## Description: Bavette Aloyau PAD

Product code: JOHBAVA

Cutting spec: Prepared from the bavette. Bavette removed from the flank without scarring. All skin and fat removed for full PAD. Any fat remains removed.

Packing spec: 1 piece per bag, 6 packs per large case

**Average weight: 1.5kg-3kg**



## Description: Whiskey-Aged Bone-in Ribeye

Product code: JSBWR01CR

Cutting spec: Hanging loin sprayed with Fercullen 14-Year-Old whiskey throughout dry-ageing process. Prepared from the Fore Rib. Spinal bone column removed. Cap removed, leaving the rib bones intact. Bones cleaned by removing central rib trim. Membrane remains on top in order to hold the muscle and remaining bones together. Ends are squared. Portioned to size.

Packing spec: 1 piece per bag, 10 pieces per large case

Average weight range: 900g-1.1kg



## Description: Whiskey-Aged Bone-in Striploin

Product code: JSBWS01CR

Cutting spec: Hanging loin sprayed with Fercullen 14-Year-Old whiskey throughout dry-ageing process. Prepared from the striploin, spinal bone and any dry ends removed. Fat tapered. Plate bones and 3 rib bones remain intact. Portioned to size.

Packing spec: 1 piece per bag, 10 pieces per large case

Average weight range: 900g-1.1kg

## Description: 6oz Dry Aged Beef Burgers

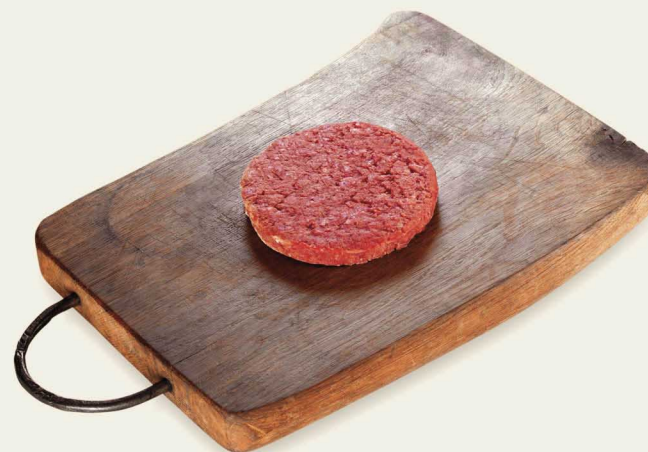
Product code: 958773

Ingredients: 50vl to 95vl of 4–28 day aged beef trim

Dimensions: Length: 125mm-135mm, Breadth: 125mm-135mm, Depth: 13mm-17mm

Packing spec: 56 burgers per box

**Average weight range: 180g per burger**



## Description: 8oz Dry Aged Beef Burgers

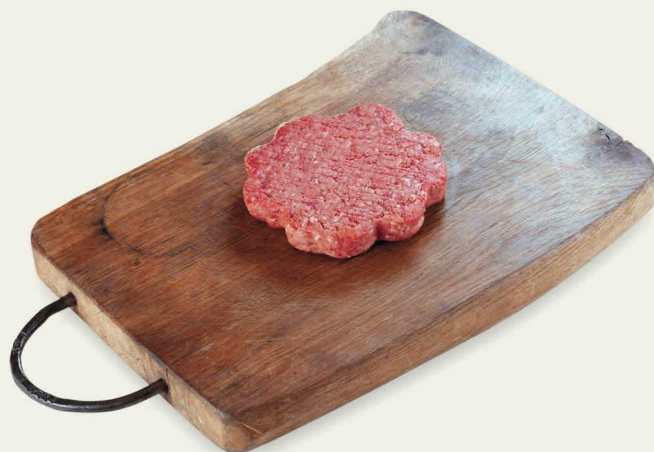
Product code: 958772

Ingredients: 50vl to 95vl of 4–28 day aged beef trim

Dimensions: Length: 123mm, Breadth: 123mm-133mm, Depth: 20mm-40mm

Packing spec: 40 burgers per box

**Average weight range: 227g per burger**





## Description: Dry Aged Beef Dripping

Product code: JSIN001

Ingredients: 100% Irish beef fat. A blend of our selected dry-aged fats that combine to give the ultimate beef taste. Beef Dripping is nutrient rich, high in omega-3 acids, clean, pure and carries great flavour.

Packing spec: 230g per tub, 12 tubs per box



## Description: Whiskey-Infused Beef Dripping

Product code: JSIN006

Ingredients: 100% Irish beef fat infused with 14 Year Old Fercullen Whiskey. A blend of our selected dry-aged infused with 14 Year Old Fercullen Whiskey combine to give a sweet and delicate taste. Beef Dripping is nutrient rich, high in omega-3 acids, clean, pure and carries great flavour.

Packing spec: 230g per tub, 12 tubs per box



# Meet the team



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John Stone  
Chairman

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Tim Stone  
Managing Director

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Jonathan Cahill  
Sales Manager

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Conor Seery  
Production Manager

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Scott Campbell  
Product Manager

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Grzegorz Cofala  
Butcher

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Declan Scally  
Butcher

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Mateusz Przygonski  
Quality Controller

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Marcella Reilly  
Office Administrator

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