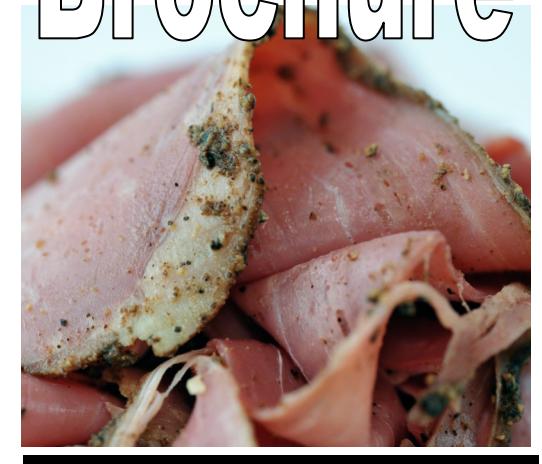
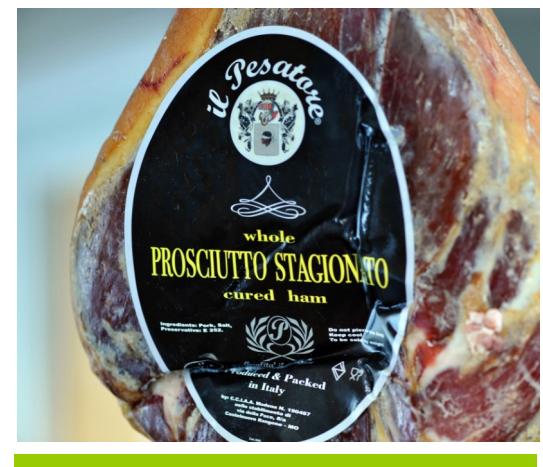


# Product Brochure



stephens  
fresh foods



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[www.stephensfreshfoods.co.uk](http://www.stephensfreshfoods.co.uk)

[alan@stephensfreshfoods.co.uk](mailto:alan@stephensfreshfoods.co.uk)

units 20/21 lordswood industrial estate ◆ revenge road ◆ chatham ◆ kent ◆ me5 8ud



Established in the mid seventies, we at **sff** have built an enviable reputation for manufacturing quality cooked meats.

We pride ourselves on family traditions and methods, yet have embraced 21<sup>st</sup> century thinking and standards. You'll find listed within, all our stock lines. Those made by *Gary (Luff)* our Production Manager, and his dedicated team, or our imported products, manufactured for us, to our exacting standards. It is interesting to note, that all the significant suppliers to **sff** share a similar history: second generation 'family meat businesses,' evolving to fill the needs of you, our customer. Usually still overseen by an old butcher who started the business!

Stephens Fresh foods, guided by the company founder, *Steve Leadbitter*, are always looking to improve and embrace new initiatives to manufacture and market the products required for today's enlightened consumers.

Our customer base is extensive. We serve directly, or indirectly, airlines, cruise ships, caterers and the food service industry, hotel chains and artisan butchers and delis. We also export to Saudi Arabia, the West Indies and Cyprus.

Our continuing success is due in no small part, to the energetic input and committed attitude of our team.

We are proud of our manufacturing tradition. *Gary*, who was taught his trade by his father *Ted* (our first Production Manager) is pivotal in embracing modern manufacturing methods, yet keeping the authenticity of the products.

*Malcolm Gregory* who runs the sales and ordering department, has been with us for 28 years. Nothing gets by him and *Carol*, whose husband *Alf*, now sadly no longer with us, was our very first employee.

*Bill Lawson*, once Steve's partner, now Finance Director, and *Caroline*, Steve's wife, Malcolm's sister (are you keeping up here?), keep a tight hand on the finances. Bill's son, *Paul*, [Operations Director], and

Steve's eldest daughter *Sarah*, [Administration Director], both started straight from school and have earned their positions in the company.

Despite all this tradition we are not stuck in the past. We are continually experimenting with new cures and processes to ensure the best value and quality for our customers. We believe our development ideas are always ahead of the game – for example we reduced salt levels in our products as early as 1986!

We are constantly investing in the business and the unit is fully EU compliant and operates a HACCP quality system. We are accredited by the BRC. We are also proud to boast of our accredited on site laboratory, ensuring all our manufactured products are safe as well as delicious. We even carry out testing for our customers.

You will find the brochure rammed with all the finest products you would expect from a business with our pedigree. We like working on new ideas, so if you are looking for something out of the ordinary give us a call!



Welcome to our Brochure



# Premium Ham

When only the best will do, this range of fine hams will always fit the bill. Why not treat yourself to one of **stephens fresh foods** specialist hams manufactured in Kent, the garden of England



## Bone in Ham

7+kg

Fresh cooked hand made with our traditional cure. The authentic ham with the bone in for extra flavour.



## Natural Ham

Ave whole 6kg

Delicious and tender. Available as whole ham or cut in half. 100% meat content



## Smoked Ham

Ave whole 6kg

Tasty and zesty with a light smoke flavour. Whole hams or halves. 100% meat content



## Honey Roast Ham

Ave whole 6kg

Extra flavour & golden good looks that honey roasting adds. Also available whole or halved.



## Shaved Ham

454gm 500gm 1kg

All our hams are available in a shaved format. If you wish, it is possible to cut to your requirements. Our shaved products are packed in robust plastic trays.



## Sliced Ham

454gm 500gm 1kg

All our hams are available sliced in two packaging formats—vacuum packs or robust plastic trays. If you have special slicing requirements give us a call we can probably help.



## Kent Honey Baked Ham

Ave whole 5-6kg

Our top product. Made with tradition and luxury in mind. Locally sourced Kent honey thickly basted on a traditional cure 100% meat ham. Approved by produced in Kent as a truly local product made exclusively with English pork. Available whole, halved or sliced.

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# Classic Ham

Our most popular range of products. Selected pork legs, from English farms whenever possible. The legs are boned, by hand, on site. This range presents great value for money.



## Natural Ham

Ave whole 6kg

Delicious and tender. Available as whole ham or cut in half. 80% meat content



## Honey Roast Ham

Ave whole 6kg

All the good looks of roasting or roasting with our delicious honey glaze. Halves or whole all the same great price.



## Smoked Ham

Ave whole 6kg

A light and delicious Smokey flavoured ham. Versatile and great value. Whole hams cut in half for free.

By selecting smaller legs and with careful attention to detail when curing, we are able to produce a delightfully succulent ham deliciously flavoured with our family recipe cure. We also prefer to use English legs where possible



## Sliced Ham

454gm 500gm 1kg

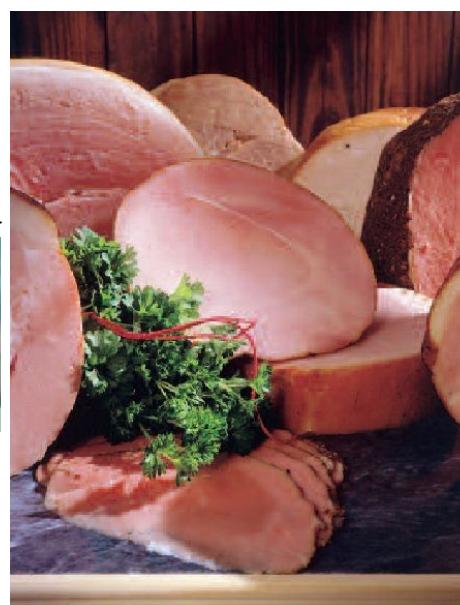
All our hams are available sliced in two packaging formats—vacuum packs or robust plastic trays. If you have special slicing requirements give us a call we can probably help.



## Shaved Ham

454gm 500gm 1kg

All our hams are available in a shaved format. If you wish, it is possible to cut to your requirements. Our shaved products are packed in robust plastic trays.



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# Beef

At **stephens** we are justly proud of our beef products. We put a great deal of effort into the production of our three beef products: salt beef; pastrami and cooked beef. Each are carefully prepared from finest quality table trimmed selected South American steer silversides. Our beef is deliciously tender due to careful cooking.



## Beef joints

Ave 1.5kg

Delicious and tender, slow cooked to ensure the very best flavour. Our cooked beef is 100% meat content.



## Pastrami Joints

Ave 1.2kg

Delicious authentic and spicy, Slow cooked to ensure tenderness. Delicious when served hot.



## Salt Beef joints

Ave 1.5kg

Salted beef has a history dating back to the very beginnings of speciality foods. Tasty in a bagel or in traditional English dishes with *pease pudding* for example.



## Corned Beef

2.72kg tins

South American staple. With the flavour we all love. Available sliced too. We buy a variety of quality brands this picture is one example.



## Sliced

454 gm 500gm 1kg

Why not leave the slicing to us? We have a range of packaging and pack sizes available including trays or vacuum packs. You can even dictate the thickness you prefer.



## Shaved

454gm 500gm 1kg

We can also shave the product, for the preferred style in the sandwich making industry. Most of our shaved products come in robust plastic trays but you tell us, your preferred method and pack size.

## Ingredients

COOKED BEEF

Ingredients: Beef (100%) Whey protein concentrate, modified starch, salt, stabilisers E451 E450, E452, Gelling agent E407 Colour E510C PASTRAMI

Ingredients: Beef (90%) Water, salt, glucose syrup, lactose, stabilisers E451 E450 E452, Flavour enhancer E621, antioxidant E301, Preservative E250, spices SALT BEEF

Ingredients: Beef(90%) Water, salt, glucose syrup, lactose, stabilisers E451 E450 E452, flavour enhancers E621, antioxidant E301, preservative E250

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# Poultry

From full saddles to sliced and shaved packs. Not only versatile but a healthy option too.



## Turkey Joints

Ave whole 6kg

Ready to slice, ideal for carveries and delis alike. We provide plain, smoked and roasted versions.



All our poultry lines are cut from prime breast meat. Turkey offers a versatile and healthy addition to your usual cooked meat range. Available in a variety of packaging styles and sizes. Our sliced and shaved products are perfect for the sandwich trade.

Turkey products in partnership with our partners Volys from the world famous 'Volys star' group of companies.



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# Pork

Our pork products have to be tasted to be believed. Completely natural with no added preservatives or additional water.



We take the time to delicately and slowly cook our pork so it is particularly tender and tasty. These joints are then graded and selected for the optimum size.



## Natural Pork

Ave whole 6kg

Our range starts with whole or half pork joints from selected farms in the South and East of England. No additives, preservatives or water.

Natural Pork sliced

454gm 500gm 1kg

Delicious natural cooked pork available in a variety of packaging formats. If you need special slicing or packaging formats just give us a call. No additives, preservatives or water.



## Kassler

Ave whole 1.5kg

Delicious prime pork loin lightly smoked. Originally a German recipe but now manufactured in the Garden of England! A delicious alternative to your usual cooked meat and surprisingly versatile.

Sliced 454gm 500gm 1kg

Delicious prime pork loin lightly smoked and available sliced too. A range of sizes and packaging formats are available. If you have any particular requirements give us a call.



# Continental Ranges

We are proud to have established strong relationships with a range of quality European manufacturers. All our continental products are the real thing, made in the appropriate country of origin. We care about provenance and aim to bring you quality products made by companies like ours with tradition, family values and a passion for the best in food.



## Belgian Pates

A range of authentic and delicious pates from the country recognised as the leader in pate manufacture.



## French Sausage

For the delicious blend of garlic and sausage — look no further.



## Spanish Deli

All our Spanish products come from our manufacturing partner in Spain. Nestled in the heart of the world famous wine making region of Rioja. Domingo Ortiz have been manufacturing Spanish chorizo for two generations.



## German Deli

We have recently introduced a brand new range of authentic German products. All the favourite German sausages among them..



## Italian Salumi

Our Italian range is our flagship continental product group. Sourced with true Italian passion for genuine and authentic foods. *Il pesatore* brand stands for quality.



## Danish Sticks

The Danes have been curing meat since the days of the Vikings! Our range of imported Danish products reflects this depth of knowledge.

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# Pates

All our pates are manufactured to the highest specification in a state of the art Belgian factory. Authentic recipes and stylish good looks make these pates some of the most popular in Europe. Why not spoil your customers today with a real taste treat. The most popular selling flavours are shown here but others are available by special order, just give us a ring to enquire about the full range.



## Chicken Liver

1.7kg loaves and 1kg loaves are available

From a popular recipe direct from the fields of Flanders, this pate is as versatile as it is delicious.



## Duck & Orange

1.7kg loaves and 1kg loaves are available

Duck and orange makes a refreshing change from the standard flavours and provides an interesting alternate menu option.



## Ardenne

1.7kg loaves and 1kg loaves are available

All our pates are made in a fully integrated unit in Belgium where the meat is processed from farm to finished goods. Delicious and consistent this classic recipe will delight again and again.



## Brussels

1.7kg loaves and 1kg loaves are available

The favourite across all of Northern Europe. Everyone loves this famous flavour. This recipe is authentic and traditional and provides great profitability options.

In addition to this classic range, we have access to lots more flavours and packaging formats. Especially useful for seasonal event work.

Give us a call to discuss pre portioned slices or



fancy display terrines and pates. We may even be able to get something designed and made especially for you.

# Spanish Deli

Our Spanish range come from our manufacturing partners in Rioja. We are the sole UK distributor of their products and it's difficult to imagine products that can rival the quality and flavour of the *Narvarte* brand. Nestled in the heart of the world famous Rioja wine region of Northern Spain, *Domingo Ortiz* have been manufacturing traditional Spanish charcuterie for two generations. The business is still family owned (just like **stephens**) and the recipes are a closely guarded family secret.



## Chorizo Sausage links (BBQ)

approx 1.1kg pack (around 30 sausages)

Probably our best selling chorizo product. This sausage is so versatile, Chef's love it! Use it alone or even as a spicy flouring for stews! It's a real little fire-cracker. As the name suggest its excellent on the BBQ.



## Chorizo Salami Stick (Minescar)

Stick approx 1.5kg Sliced 500gm pack

This product couldn't BE any more authentic. It's Domingo's finest quality and favourite recipe. This delightfully tasty chorizo has everything a great chorizo should have. Including of course, the very best smoked peppers. Delicious for tapas with a fine Rioja. Available ready sliced or in salami style slicing stick.



## Chorizo Sarta

Available as 250gm 'horseshoe' style and sliced coins 1.4kg pack

Milder than our spicy chorizo, sarta is the classic sausage for a pleasant evening on the terrace with wine and friends. The coin pack are versatile and can be used even as pizza toppings. This great product, is at home at the bar after work, as it is for a stylish buffet item.



## Serrano Ham

Available as whole Serrano 6-7kg or sliced in 75gm and 500gm pack

In Spain, Serrano is the air-dried ham of choice. Similar in style to Italian 'parma' ham, this product is under exploited in the UK. Add this to the menu and not only are you doing something different to the rest of the herd, but you are probably going to save some money!

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# Italian Range

All our Italian products are the genuine article. Sourced and imported direct from the regions made famous by their passion for great food. Each product is manufactured to the exacting standards and demands of their Italian customers, as well as for us.



## Milano Salami

Slicing stick (around 1.7kg) and pre sliced packets 500gm  
The salami is prepared with a mix of pork and lean beef. The grinding procedure determines the fine texture and the famous "rice grain" look of the slice (caused by the red colours of the meats and the white colour of the fat). The classic Lombardy regional salami. It is matured over 60 – 200 days depending on the producer. Probably the best known and best selling salami in the world.



## Napoli Salami

Slicing stick (approx 1.7kg) sliced packets 500gm  
Made with typical Italian passion the Napoli salami is a slightly rougher cut than the Milano and flavoured with garlic, peppercorns and paprika. The strong flavours compliment full bodied red wines beautifully. Imported from direct from the Campania region.



## Lardo

Sold by the kilo. Approx 1kg pieces  
Made from the layer of fat directly under the skin of the pig, then cured with salt and spices including garlic and horseradish. In Italy it is often eaten raw, but elsewhere used in cooking to add flavour. Once considered 'peasant food' and made since Roman times, it is now a delicacy amongst 'foodies'.



## Finocchiona

Available as **salami** or sliced in **250gm packs**.

A typically Tuscan salami which derives its name from the fennel seeds that flavour it. Largely unknown in the UK but more and more chefs are starting to understand why this is such a popular product with the natives of Tuscany.



## Prosciutto

Available as whole hams (approx 6kg) or pre sliced in 80gm 250gm and 500gm

In Italian the word prosciutto simply means 'ham'; but in English we have come to associate prosciutto to mean 'dry-cured'. The more precise description for this type of Italian ham is to add 'crudo' (rather than 'cotto' which means cooked). Typically from the Tuscany and Emilia regions and famously from the Parma region; prosciutto is sliced thinly and can be eaten directly or used as an ingredient (most often with poultry). The taste of this product is directly related to the time taken to cure or dry the product. The longer it is left to cure the more tasty it becomes. At **stephens** we stock a wide range of options including **whole hams** for slicing and pre sliced packs in a variety of sizes. We can also purchase genuine Parma region product to special order. Call us to discuss your best option.



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## Pancetta



Whole (approx 3kg) half (approx 1.5kg) Sliced in 100gm packs and 500gm packs. Lardon cubes 1kg packs

Pancetta is often described as Italian bacon but it offers so much more. Infused with black pepper, coriander and matured for a distinctive and intense flavour. It is found all over Italy with subtle regional variations. In Italy it is mainly used as a flavouring in pasta dishes – especially carbonara. It is made from belly pork only and is not usually smoked (although smoked versions are available). Many pancetta are rolled but it is not unusual to find flat versions (ours are flat).



## Mortadella

It would be easy to write a book about mortadella – and many people have! It is little appreciated in the UK (or the U.S. for that matter) but in Italy it is a king among the salumi. Although it is the inspiration for the famous American “baloney” (derived from the association with the Bologna region) there a few true links. Here are the things that everyone can agree about mortadella – it is made with fine ground pork sausage meat and studded with cubes of fat. The larger the Mortadella the better the quality. There are many variations on an original theme and versions can be found as far afield as Portugal and the Middle East! In Italy many regions have their own variety. The origin of mortadella is the Bologna region and it is still possible to source PDO versions of mortadella with the Bologna stamp. It is usually flavoured with spices and versions with pistachios or even olives are available. Some believe it dates back to Roman times when meats were crushed using a mortar and pestle and that's how it got its name. Others will insist it is called mortadella because the original recipe called for ‘myrtle berries’ and the translation from Latin to Italian is the source of its name. To date we have identified FORTY different commercial varieties! Anyway we have narrowed all these options down for you and simply stock a whole version and 500gm sliced packs. If you want to get more complex – give us a call!



## Speck



Sold by the kilo. Approx 2.5kg pieces

If you want to start an argument you could always ask an Italian and an Austrian whether speck is Italian or German. The word is certainly of Germanic origin and to buy true speck these days it must have come from the Tyrol region (Northern Italy / Southern Austria). Ours are approx 2.5kg in weight and are made in Italy from best thigh cut of pork. Then salt cured and smoked in the Tyrolean style with the usual flavours of laurel, juniper and pepper. Use thin sliced on buffets or as anti pasta.



## Bresaola

Approx 2.5kg pieces or sliced in 250gm and 500gm packs  
Air dried salted rump of beef cured for up to 3 months until it is dark red in colour, almost purple. The process for making Bresaola gives some indication as to its reassuringly expensive and indulgent price tag – **beware of low price imitations!** The real thing is fully trimmed of fat before being rubbed with spices (usually juniper, cinnamon and nutmeg) and salt. Then it is air dried for up to 3 months which leads to a 40% loss of weight. The end product is tender and delicious, super lean beef with a sweet almost musty smell. Its status is protected in the Valtellina area of its birth and all the best examples originate from the Lombardy region. Its name is a twist on a dialect term in the Valtellina region for ‘braise’ but the product is not cooked.

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# German Deli

At **stephens** we are always on the look out for new products and we like to make sure that we can lay our hands on classic products; even if they are rarely used or heard of in the UK. German sausage and cooked meats seem to be a bit like this. In general, we find low demand for products which, although may have been "heard of", they don't appear on many menus. We stock a range of genuine German products but we also have access to many more items than shown here. So, if you don't see what you're looking for, do give us a call as there is a good chance we can source it on special order. All our German items are imported direct.



## Frankfurters

20 x 35gm per pack  
The familiar hot dog sausage. However, ours are the genuine article, direct from Germany, and need to be tasted to be believed.. Truly delicious.



## Bierwurst

Available in 2kg sausage or sliced in 500gm packs  
The name comes from its popularity as an accompaniment to a frothy lager. Garlicky and bright pink in colour.



## Bockwurst

5 x 100gm per pack  
Invented in 1889 by restaurant owner R. Scholtz of Berlin. flavoured with salt, white pepper and paprika. Bockwurst was originally eaten with bock beer and it is usually served with mustard.



## Liver Sausage

1kg stick  
Authentic German slicing stick popular in Finland, the Netherlands and, of course, Germany. Pork liver delivers the distinctive taste we all love.



## Bratwurst

6 x 80gm approx (500gm pack)  
Bratwurst are similar in many ways to an English sausage. The main obvious difference is that they are white before cooking. How the sausages are served varies locally, but most commonly they are regarded as a snack served with or in a *Brötchen* (white bread roll made from wheat flour) and eaten with hot German mustard. As a pub dish it is often accompanied by Sauerkraut or potato salad. It is a very popular form of fast food in German-speaking countries, often cooked and sold by street vendors from small stands. Ours are delicious and imported direct from Germany.

## Black Forest Ham

Available as whole ham (approx 1kg) or in 500gm packs

Often this product is widely imitated by cheap "knock offs". The genuine article is air dried, salt cured and smoked. Its flavour is further enhanced during curing with garlic, coriander, pepper and juniper. The real product is PDO protected and MUST come from the Black Forest region. Ours, of course, does.



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# Danish & French Products

The Danes have been curing meat since the days of the Vikings so if anyone knows how to do it well it's them! Our range of imported products reflects their expertise. These are the genuine article manufactured to the highest standards.



## Pepperoni Sticks

454gm pack

Tasty pepperoni sticks.  
454gm. Packed with flavour with the extra kick provided by the hot red peppers that give this classic its name



## Sliced Danish Salami

500gm pack

500gm packs of sliced Danish salami. A delicious accompaniment to red wine or as an alternative to the usual Italian salami.



## Danish Slicing Salami

Approx 1.5kg

A vibrant close ground salami flavoured with rich spices. A classic addition to the continental breakfast offering or to add interest and colour to the buffet table.



## Sliced Pizza Pepperoni

1kg pack

Perfectly versatile, pizza pepperoni is most popular as a pizza topping but these coin shaped beauties can add interest to so many dishes. Conveniently packed ready to use and bursting with flavour.



## French Garlic Sausage

Available as neat 1kg stick

Manufactured in the French style, our garlic sausage combines pork with garlic, pepper and all our favourite herbs.



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# Other Products

A range of complimentary products that no self respecting supplier would wish to be without. In addition to any of the products shown, feel free to call us for any out of the ordinary requests – we like a challenge



## Black Pudding Rings

5 x 454gm pack

Traditional style UK produced black pudding rings.



## White Pudding Rings

The famous "Slomer" brand white pudding ring. Made locally from a traditional family recipe, these oat based rings are excellent.



## Black Pudding Sticks

An alternate pack style to the ring these 1.36kg sticks are great for chunky slices to be served with breakfast.



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## Scotch Eggs

Sold by the dozen

Originally the classic picnic food, but now widely used in buffets. Did you know that Scotch eggs are not Scottish at all but were the invention of the famous London department store *Fortnum and Mason* in 1738



## Crispy Bacon

900gm bags

Delicious crispy strips of streaky bacon. Ideal for sandwiches hot or cold



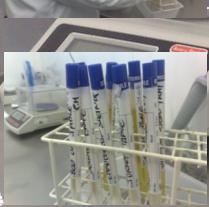
## Gala Pie

Approx 1kg

The classic 'pork pie with the long egg'  
Excellent value buffet staple.



# Laboratory Testing



Enquiries: 01634 684148  
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In addition, to the amazing array of products you have already seen, we provide laboratory testing services. You don't have to be a customer of our cooked meats to use this service (although we love it if you are!). We are primarily food people so we know how daunting it can be to make sense of all the demands placed on food companies these days to ensure that products are safe. It can be an expensive process to carry out (in particular) shelf life testing and to get regular micro results to ensure your products are safe. So, you only want to do the right tests at the right time. We are able to offer advice on the correct testing regime as well as the right combination of tests to do. Why not give us a call and discuss your needs with Sharon our friendly Technical Manager.



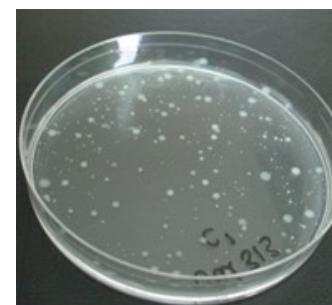
**'Big 6' - TVC, Coliform, E.coli, Staph aureus, Listeria spp, salmonella spp**

**'Big 4' - TVC, Coliform, E. coli, staph aureus**

**Listeria only confirmation and identification**

**Salmonella**

**Campylobacter spp**

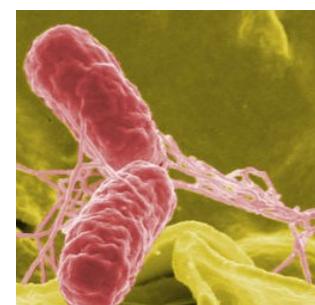
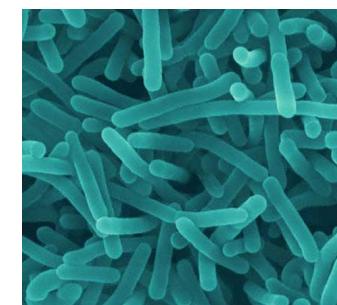


**Clostridium perfringens**

**Bacillus Cereus**

**Water testing (TVC & Coliform)**

**Shelf life tests & regime recommendations**



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