



foodservice specialist supplier

General Information

- Ireland's No 1 foodservice beefburger supplier, known for superior customer satisfaction, consistent quality, reliable service and rapid effective response to customer needs
- Automated modern plant with development kitchen, located 1 hour from Dublin airport
- Privately owned by family holding company. Founded 1982. Turnover €20m, 60% from export
- Financially secure, self-funded

Board Of Directors



Jim Lucey
Managing Director

Leads Business Development, Process and Product Innovation. Joined the industry 1975, previous experience: Process Investigation and Operations Management in Multinational Chemical and Pharmaceutical Industry. Degree in Chemical Engineering and MBA.



Paul Hughes
Plant Manager

Leads Lean Manufacturing, Food Safety, Quality Assurance, Sustainable Development functions. Joined the industry 1980, previous experience: Food Research and Development, Quality Assurance in Dairy Industry. Qualified in Food Science and Technology and MBA.



James Lucey
Engineering Manager

Leads Process Automation and Design, New Process Development and Energy Management. Tracks Emerging Technologies. Joined the industry in 2005. Degree in Electronic Engineering.

Our Customers

- Quick service restaurants
- Pub / restaurant chains
- Diners
- Event caterers
- Meal manufacturers
- Institutions
- Hospitality

“we survive and thrive by our customers’ satisfaction”

At Rangeland, we cherish our company values:

- **Integrity & Trust:** Honesty and transparency encompassing all stakeholders with Charter of Good Behaviour implemented throughout our business
- **Customer Focused:** Product consistency and service reliability that exceeds customer expectations
- **Drive for Results:** Objectives achieved, promises delivered, ‘can do’ attitude
- **Attention to Detail:** Thoroughness and follow-through in everything we do
- **Cost Competitiveness:** Relentless focus on elimination of waste through lean manufacturing process to deliver superior value
- **Innovative Solutions:** Fast and effective solutions for our customers
- **Continuous Improvement:** Innovative process design to deliver improvement in product quality and new product development
- **Timely Decision Making:** Effective decisions based on combination of analysis, experience, wisdom and judgement within appropriate timeline
- **Good Neighbours:** Respect for our community and our environment
- **Developing Our People:** Genuine development opportunities are exploited and career plans supported
- **Learning:** We share and consult with all stakeholders and experts in our never-ending quest for best practice
- **Motivating Our People:** We engage with all employees to establish mutual understanding of task requirement standards and empower them to generate best practice solutions
- **Building Effective Teams:** Through training, delegation, identification and allocation of roles and tasks, a shared team mindset is created. This is maintained by ongoing mentoring and coaching to drive team performance and results
- **Management Control:** Persistent monitoring of processes, results and progress to ensure quality output and completion of tasks through the appropriate use of time, skills and resources

Our customers tell us what they need. We design products to match the specific needs of each serving situation and to have attractive appearance, taste, texture and be reliably consistent.

product guide: quick glance

Sector	Outlet	Beef burgers									Steak	Strips			Beef		
		Healthy	Ranger	Steak burger	Rangeburger	Rangebroiler	100% Pure Beef	Gourmet burger	Chef's burger	Pre-flamed ovenable	Phillysteak	Steak Sandwich	Wraps	Beef Stirfry	Steak & Cheese Sub	Carpaccio	Beef roasting log
Fast Food	Takeaway	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Fast Casual	Cafés	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Pubs							✓	✓	✓	✓	✓	✓		✓		
	Diners	✓						✓	✓		✓	✓	✓		✓		
	Clubs							✓		✓		✓	✓		✓		
	Hotels	✓						✓	✓	✓		✓	✓		✓		
	Institutions	Hospitals	✓							✓							
Schools		✓							✓	✓			✓				
Colleges		✓	✓	✓					✓	✓			✓				✓
Army			✓	✓					✓				✓				✓
Prisons			✓	✓					✓				✓				✓
Workplace		✓	✓	✓					✓				✓				
Events	Mobile - Catering	✓	✓	✓	✓				✓								
	Festivals								✓				✓				
	Shows								✓				✓				
Delis	Hot Counters								✓				✓	✓			

We design burgers and beef ingredients to cook in every system to enable our clients to optimise their service, ensure the fastest cook times, the best taste, the shortest queue, lowest energy cost and lowest labour cost.

product guide: cooking systems

products	Plate grill (Planche)	Clamshell	Chargrill	Conveyor Broiler	Impinger Conveyor	Steam Convection Oven	Micro Convection Oven	Microwave Oven	Wok
Healthy	✓	✓	✓	✓					
Rangeland Pure Beef	✓	✓	✓	✓					
Ranger	✓	✓	✓	✓					
Steakburger	✓	✓	✓	✓					
Rangeburger	✓	✓	✓	✓					
Rangebroiler	✓	✓	✓	✓					
Wraps	✓								
Beef Stirfry									✓
Phillysteak	✓								
Steak sandwich	✓	✓							
Beef roasting log						✓			
Chef's burger	✓	✓	✓						
Pre-flamed ovenable	✓				✓	✓	✓	✓	
Gourmet burger	✓	✓	✓						
Fajita	✓								
Carpaccio									

cooking times:

Portion Size (Burger)	Product Status & Cooking Times	Plate grill (Planche) 177°C			Grill Plate 177°C Clamshell 218°C		Chargrill 350°C		Impinger Conveyor 350°C
		Frozen (minutes)	Chilled (minutes)	Gap Setting (")	Frozen (seconds)	Chilled (seconds)	Frozen (minutes)	Chilled (minutes)	Frozen (minutes)
45g		2.5	2.0	0.210	30	25	2.5	2.0	
57g		3.0	2.5	0.235	40	35	3.0	2.5	
62g		3.0	2.5	0.245	55	40	3.5	3.0	
75g		4.0	3.5	0.300	65	40	4.0	3.5	
80g		4.0	3.0	0.245	50	35	3.5	3.0	3.0
90g		3.5	3.0	0.290	55	40	4.0	3.5	3.5
100g		4.0	3.5	0.295	60	45	4.5	4.0	4.0
113g		5.0	4.0	0.325	80	50	4.5	4.0	4.5
170g			12.0	0.545		105		11.0	
180g		5.0	4.5	0.325	90	55	5.0	4.5	5.0
227g			16.0	0.545		125		15.0	

As our products are produced with the minimum of processing they are more tender and juicier. This also means that they cook faster. Care should be taken to avoid over-cooking, as this will result in lost juices and a dryer, tougher mouthfeel.





the rangeland handheld range

customised products

Rangeland healthy



With 30% vegetable protein, 50% less fat, it is the healthiest burger around and it still has that great beefburger taste.

Ingredients: Beef (70%), Vegetable Protein, Flavouring, Seasoning
Allergen Information: Contains Soya

Typical Values	Per 100g
Energy - kcal	134 kcal
Energy - kj	567 kj
Protein	23.4g
Carbohydrates	<1.5g
- of which sugar	<0.1g
Fat	4g
- of which Saturates	1.73g
Fibre	2.0g
Sodium	548mg
- equivalent as Salt	1.39g

Rangeland pure beef



Low fat beef double ground, gently blended and pressed to shape, no additives, binders or flavours. Ideal base for your own signature burger.

Ingredients: Beef (100%)

Typical Values	Per 100g
Energy - kcal	273 kcal
Energy - kj	1137 kj
Protein	23.8g
Carbohydrates	<0.1g
- of which sugar	<0.1g
Fat	19.8g
- of which Saturates	9.1g
Fibre	0.4g
Sodium	73mg

Ranger



Enjoy great beef taste, cooks big, holds its juiciness for 90 minutes especially when held in hot stock, ideal for a crowd, fantastic value.

Ingredients: Beef (90%), Vegetable Protein, Flavouring, Seasoning
Allergen Information: Contains Soya

Typical Values	Per 100g
Energy - kcal	232 kcal
Energy - kj	969 kj
Protein	20.2g
Carbohydrates	5g
- of which sugar	0.91g
Fat	14.6g
- of which Saturates	6.62g
Fibre	<0.5g
Sodium	574mg
- equivalent as Salt	1.26g

Steakburger



Superior succulent burger with chunky bite, great beef flavour with a hint of onion.

Ingredients: Beef (95%), Vegetable Fibre, Dextrose, Vegetable Powder, Stabiliser (E451), Salt, Hydrolysed Vegetable Protein, Natural Flavouring
Allergen Information: Contains Soya

Typical Values	Per 100g
Energy - kcal	296 kcal
Energy - kj	1230 kj
Protein	19.5g
Carbohydrates	4.1g
- of which sugar	<0.1g
Fat	22.4g
- of which Saturates	10.11g
Fibre	<0.5g
Sodium	541mg
- equivalent as Salt	1.37g

Rangeburger



Premium 100% beef lightly seasoned, tender, juicy, great texture and shape. Recognised by fast food restaurant owners as the best burger on the market.

Ingredients: Beef (99%), Natural Flavouring, Salt

Typical Values	Per 100g
Energy - kcal	206 kcal
Energy - kj	861 kj
Protein	25.6g
Carbohydrates	<0.1g
- of which sugar	0.26g
Fat	11.5g
- of which Saturates	4.97g
Fibre	<0.5g
Sodium	376mg
- equivalent as Salt	0.96g

Rangebroiler



Premium 100% beef lightly seasoned, tender, juicy, great texture and shape. Suitable for cooking on chain broiler.

Ingredients: Beef (99%), Natural Flavouring, Salt

Typical Values	Per 100g
Energy - kcal	206 kcal
Energy - kj	861 kj
Protein	25.6g
Carbohydrates	<0.1g
- of which sugar	0.26g
Fat	11.5g
- of which Saturates	4.97g
Fibre	<0.5g
Sodium	376mg
- equivalent as Salt	0.96g

Wraps

gluten free

Made from Rangeland tender juicy marinated beef strips, no gristle, no visible fat, portion controlled.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)



Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Allergen Information: Contains Milk, Milk Protein

Cooking Tips - Wraps:

Cook beef strips on plate grill (planche) at 177°C to customer preference.

Phillysteak

gluten free

Made from Rangeland tender juicy marinated beef muscle, no gristle, no visible fat, portion controlled.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)



Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Allergen Information: Contains Milk, Milk Protein

Cooking Tips:

Cook beef steak on plate grill (planche) at 177°C for 3 minutes turning after 90 seconds, break into strips, mix with fried onions and sprinkle with grated cheese.

Beef stirfry

gluten free

Made from Rangeland tender juicy marinated beef strips, no gristle, no visible fat, portion controlled.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)



Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Cooking Tips:

Heat oiled Wok to highest temperature, add beef strips, stir until beef changes colour (approx. 1 minute). Add finely sliced vegetables, carrots, broccoli, cabbage, red onion. Stir for 1 minute, drain surplus oil. Add flavour of choice, e.g. terryaki, five spices, garlic, curry, sweet & sour etc. Ready to serve.

Roast beef sandwich

gluten free

Made from Rangeland tender juicy marinated beef muscle, no gristle, no visible fat, stuffed into oven ready cooking bag. The cooked log has uniform shape ideal for portion controlled slicing. Its tenderness and low fat status makes it ideal for institutional catering i.e. cooked beef dinners, ideal for hot beef sandwiches.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)



Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Allergen Information: Contains Milk, Milk Protein

Cooking Tips:

Reheat beef slices in a microwave (800watt) for 20 seconds.



the rangeland
plated range

continuous
improvement

Pre-flamed ovenable burger

gluten free

Freshly formed burgers are passed through an inline live flame that browns burger surface, grill marks and imparts characteristic barbecued taste. Burger can be cooked from frozen in microwave, microwave/convection, or steam convection oven. No skill required, just select the pre-programmed oven setting. Suitable for cafés and pubs serving freshly cooked meals. Ideal for high volume cooking (1000 quarter pounders per hour per 7 rack combi oven). The result is a juicy flame-grilled burger and stress-free.

Ingredients: Beef (95%), Vegetable Fibre, Dextrose, Vegetable Powder, Stabiliser, E451), Salt, Hydrolysed Vegetable Protein, Natural Flavouring
Allergen Information: Contains Soya



Typical Values	Per 100g
Energy - kcal	268 kcal
Energy - kj	1120 kj
Protein	24.1g
Carbohydrates	<0.1g
- of which sugar	0.26g
Fat	20g
- of which Saturates	9.18g
Fibre	1.4g
Sodium	526mg
- equivalent as Salt	1.34g

Cooking Tips:

Cook from frozen in an oven at 200°C for 12 to 14 minutes (turning every 2 minutes) until the juices run clear and an internal cooked core temperature of >75°C is achieved.

Chef's burger

gluten free

Made from chilled fresh beef, controlled fat content, marinated, double ground, seasoned to client's taste. Gently blended for consistent taste and granular texture and portioned to client's target weight. The chef will continue the process to fashion the meal to the restaurant image. The result is a succulent meal, unique to the brand, consistent across the estate and available always, stress-free, without waste.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring), Vegetable Fiber, Flavouring, Salt

Typical Values	Per 100g
Energy - kcal	206 kcal
Energy - kj	861 kj
Protein	25.6g
Carbohydrates	<0.1g
- of which sugar	0.26g
Fat	11.5g
- of which Saturates	4.97g
Fibre	<0.5g
Sodium	478mg
- equivalent as Salt	1.21g

Allergen Information:
Contains Milk, Milk Protein

Cooking Tips:

Cook from chilled on a Chargrill (350 to 400°C) for 12 to 14 minutes (turning every 2 minutes) until the juices run clear and an internal cooked core temperature of >75°C is achieved.



Gourmet burger

gluten free

allergen free

Made from fresh chilled beef, controlled fat content, marinated, double ground, seasoned to client's taste. Gently blended for consistent taste with granular texture and portioned and pressed to handmade shape to client's target weight. Though the shape is irregular, the thickness is constant for consistent cooking time.

Ingredients: Beef (99%), Natural Flavouring, Salt
Allergen Free

Typical Values	Per 100g
Energy - kcal	206 kcal
Energy - kj	861 kj
Protein	25.6g
Carbohydrates	<0.1g
- of which sugar	0.26g
Fat	11.5g
- of which Saturates	4.97g
Fibre	<0.5g
Sodium	376mg
- equivalent as Salt	0.96g

Cooking Tips:

Cook from chilled on a chargrill (350 to 400°C) for 8 to 10 minutes (turning every 2 minutes) until the juices run clear and an internal cooked core temperature of >75°C is achieved.



Beef stirfry

gluten free

Made from Rangeland tender juicy marinated beef strips, no gristle, no visible fat, portion controlled.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)

Allergen Information: Contains Milk, Milk Protein

Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Cooking Tips:

Heat oiled Wok to highest temperature, add beef strips, stir until beef changes colour (approx. 1 minute). Add finely sliced vegetables, carrots, broccoli, cabbage, red onion. Stir for 1 minute, drain surplus oil. Add flavour of choice, e.g. terryaki, five spices, garlic, curry, sweet & sour etc. Ready to serve.



Serving Suggestion

Beef fajita

gluten free

Made from Rangeland tender juicy marinated beef muscle, no gristle, no visible fat, portion controlled.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)

Allergen Information: Contains Milk, Milk Protein

Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Cooking Tips:

Cook beef strips on hot skillet at 170°C to customer preference. Add red and green peppers, onions and mushrooms. Drizzle with lemon juice and serve on a bed of boiled rice with a warm tortilla and sour cream.



Serving Suggestion

Beef roasting log

gluten free

Made from Rangeland tender juicy marinated beef muscle, no gristle, no visible fat, stuffed into oven ready cooking bag. The cooked log has uniform shape ideal for portion controlled slicing. Its tenderness and low fat status makes it ideal for institutional catering i.e. cooked beef dinners, ideal for hot beef sandwiches.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)

Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Allergen Information: Contains Milk, Milk Protein

Cooking Tips:

Slow cook Beef Log in an Oven at 55°C for 8 hours then cook off for 30 minutes at 80°C.



Serving Suggestion

Carpaccio

gluten free

Low calorie starter, great taste.

Ingredients: Beef (87%), Marinade (Water, Dextrose, Milk Protein, Lactose, Stabiliser (E407a, E508, E451, E452), Salt, Sunflower Oil, Starch, Natural Flavouring)

Typical Values	Per 100g
Energy - kcal	143 kcal
Energy - kj	601 kj
Protein	27.1g
Carbohydrates	0.2g
- of which sugar	<0.1g
Fat	3.7g
- of which Saturates	1.49g
Fibre	<0.5g
Sodium	260mg
- equivalent as Salt	0.66g

Allergen Information: Contains Milk, Milk Protein

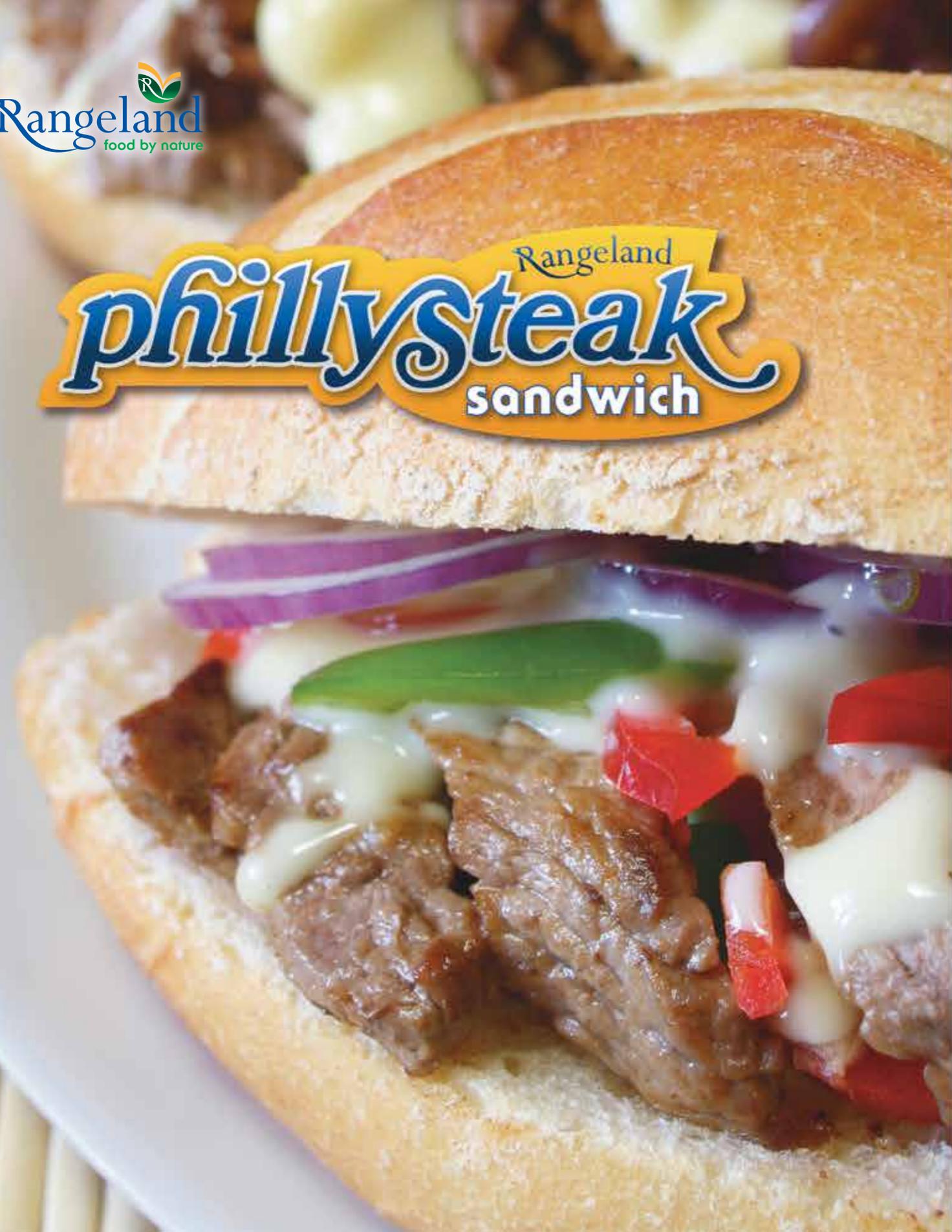
Serving Suggestion:

Serve with parmesan cheese shavings and rocket.



Serving Suggestion

Rangeland
phillysteak
sandwich



ready to sell...

We've cooked up a true American Classic with the Phillysteak Sandwich made from the freshest ingredients; exactly the way you want it. We can supply you with everything you need to stock the Rangeland Phillysteak sandwich including:

- Posters (A1-A5)
- Leaflets
- Window Stickers
- Packaging
- Photography
- Logos
- Nutritional Information

Serving Suggestion:
Ciabata or french bread served with freshly cooked Rangeland beef, mixed peppers, red onion and a cheese sauce.

Rangeland
steak
sandwich



Rangeland stir fry

Health
Wise
from only
400
calories



a healthier alternative...

The Rangeland stir fry is perfect when you're looking for a healthy option. Prepared with the freshest ingredients and at only 400 calories, the stir fry is the perfect option when you want to eat light. We can supply you with everything you need to stock the Rangeland stir fry including:

- Posters (A1-A5)
- Leaflets
- Window Stickers
- Packaging
- Photography
- Logos
- Nutritional Information

Cooking Tips:

Heat oiled Wok to highest temperature, add beef strips, stir until beef changes colour (approx. 1 minute). Add finely sliced vegetables, carrots, broccoli, cabbage, red onion. Stir for 1 minute, drain surplus oil. Add flavour of choice, e.g. terryaki, five spices, garlic, curry, sweet & sour etc. Ready to serve.

pride in our profile

At Rangeland, we have built our business on delivering target quality products to our customers every time. This is achieved by rigorous controls at all stages of the supply chain. From approved raw material suppliers to our approved hauliers, the focus is on building quality into every step. Over 50 verification checks are completed to ensure the safety, consistency and reliability of our products.

“we are famous for our superior customer satisfaction”

Accreditations

- **BRC - Global Standard for Food Safety** (Grade A) External auditors: SAI Global
- **CLAS - Accredited Microbiological Laboratory** Campden Laboratory Accreditation Scheme
- **Approved Environmental Management System** Repak member
- **Halal** approved (EHS, HMC)
- **Approved Quality Management System (QMS)** incorporating HACCP, traceability and positive release. Plant No. IE 717 EC
- **Ethical Trading Policy** including all suppliers



“we strive every day to bring our customers best value. Lean manufacturing and process automation are central to our cost reduction strategy. We track and implement emerging technologies”

innovative product development, fast effective solutions

Our customers are continually striving to grow the popularity of their brand. We assist by helping them to become known for their distinctly different and excellent beef and lamb meals.

We support our customers by tracking menu developments and new product trends in gastro pubs and diners. As dedicated food service suppliers, we possess the skill to develop consistent products and meat ingredients in tune with emerging trends and adapt them to their menu.

Our development kitchen, pilot plant and production facility are fully equipped with modern technologies. Our technologists listen carefully to our clients. They have extensive experience that enables us to meet specific customer needs in the shortest time possible.

Solutions include:

- **Operational improvements, consistent problem-free cooking, faster service**

time, waste reduction, skill reduction, high volume catering, etc

- **Menu development, specialist chefs to provide menu development support from marketing brief, costed, presented by chef, procedure documented**
- **Recipe cost e.g. 6 steps to 26% reduction without noticeable quality downgrade**
- **New product development, e.g. tender lean beef strips, no gristle, no visible fat, portion controlled**



“ **1000/hour/sq.m. pre flamed quarterpounders freshly cooked BBQ taste, low skill, low energy** ”

international supply expertise

Our growing success is manifest in our expanding export business. We now ship over 60% of our output to 12 countries. We can deliver any order quantity from single pallets to full containers. With our 97% on-time delivery record, you can be assured of stress-free supply.

Destination	Dispatch	Arrive	Lead Days
Great Britain	Daily	Daily	2
Belgium	Fri	Mon	3
Denmark	Fri	Mon	3
France	Fri	Mon	3
Germany	Fri	Mon	3
Netherlands	Fri	Mon	3
Sweden	Fri	Mon	3
Spain (North)	Fri	Mon	3
Spain (South)	Fri	Tues	4
Finland	Fri	Tues/Wed	4-5
Gibraltar	Fri	Wed	5
Cyprus	Fri	Fri	14
Greece	Fri	Fri	14

60% of our sales is generated from external markets



the provenance of our food

In Ireland, the purity of the air is unsurpassed. Our proximity to the Atlantic Ocean and the mild moist climate contributes to the freshness of the countryside. Our grass-fed cattle thrive in the rich pastureland. They are nurtured by competent farmers with the utmost care for animal welfare. Our suppliers convert the stress-free cattle into top quality beef, which is fully traceable back to the farms.

sustainable development

Rangeland is committed to strategies and activities that meet the needs of the business and its stakeholders today while protecting, sustaining and enhancing the human and natural resources that will be needed in the future.

In accordance with our Environmental Management System and as a member of Repak (packaging recovery and re-cycling), corrugated packaging has been eliminated for most raw materials and plastic packaging is re-cycled. We have installed a heat recovery system to eliminate oil consumption. Our enterprise, including those of our suppliers, are

compliant with the Ethical Trading Initiative Base Code. To help drive improvements in our supply chain, we are a member of the Supplier Ethical Data Exchange (SEDEX). Rangeland has developed excellent relationships with local authorities and the community through social and sporting initiatives.



“our grass-fed cattle
thrive in the rich
pastureland”



“charter of good
behaviour implemented
in the business”

**“we survive and thrive by
our customers’ satisfaction”**



Rangeland Foods Ltd
Lough Egish
Castleblayney
Co. Monaghan
Ireland

t +353 (0)42 9745132
f +353 (0)42 9745030
e sales@rangelandfoods.com

www.rangelandfoods.com