

LOOK FOR THE MARK



TO ENSURE ITS
PEDIGREE
DEXTER BEEF



pure taste with nothing added

Pedigree Dexter Beef - The Traditional Taste

Fine textured, tender grass-fed beef with a distinct flavour

Dark, rich red-brown colour

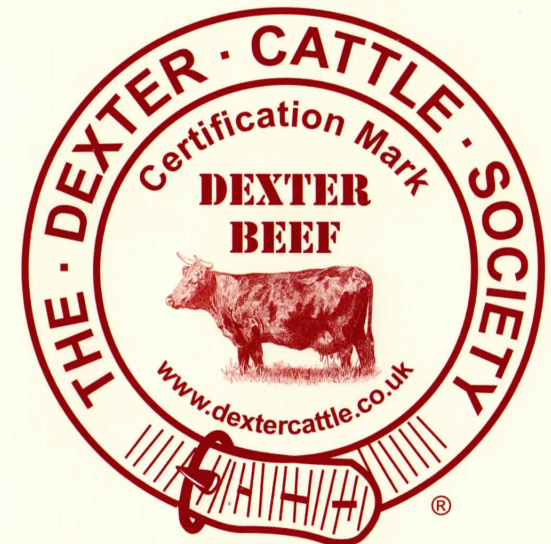
Rich in natural Vitamins and Omega 3. Higher Omega 3 content than mackerel

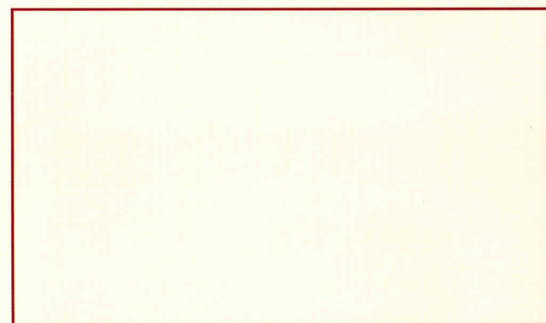
Low in Saturated Fats

Recognised by high profile chefs for its quality, texture and taste

Distinctive traditional flavour, unique to grass-fed pedigree Dexter cattle

From contented cattle kept by caring farmers using traditional methods





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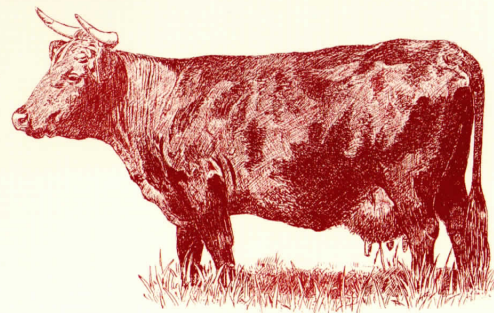
Pedigree Dexter Beef - Pure Tradition

- Originating from the West of Ireland, Pedigree Dexter Cattle have been kept in the UK for over 100 years.
- The majority of Dexter herds are small and kept by farmers who care passionately for their stock.
- All animals are registered and their beef is fully traceable.



Cooking Suggestions

- Pedigree Dexter Beef is naturally tender so requires minimum preparation and gentle cooking.
- Use seasoning sparingly to enhance the natural distinctive flavour of Pedigree Dexter Beef.



Our Beef

Joints and steaks are well proportioned to suit the families needs.

The meat is aged to produce optimum taste and texture.

Premium Quality

Each Pedigree Dexter is individually certified at Birth by the Breed Society.

The Quality of Pedigree Dexter Beef is recognised by top Chefs

John Torode - "The Best Roast Beef in the World"

James Martin - "Dexter Beef, his favourite local produce"

Charles Larkin - "Dexter Beef, its like a fine wine"

Oliver Peyton - "You have to go a long way to get beef as good as that"

