



Oliver Carty ULC

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Channel:

Foodservice

Manufacturing

Retail

Oliver Carty ULC is one of Ireland's largest pork and bacon processors. We pride ourselves in offering organic, award-winning, retailer and own branded products in Ireland, Europe and the Middle East.



We are a Bord Bia approved facility and licensed by the Department of Agriculture, Food and the Marine in Ireland. We are BRC Grade A rated along with many more quality accreditations. The factory is also approved by the Irish Organic Association (IOA).

Oliver Carty is built on foundations of strong family values and fostering a business ethos of honesty, trust and reputation. Their philosophy is to form longstanding relationships with customers and partners, shared common values and goals, and 100% service levels.

This approach has been paramount to their success to date. Their award winning NPD Team constantly pushes the boundaries of innovation to develop creative meal concepts and convenience products that give customers a real cooking experience that is effortless and rewarding. Oliver Carty was first to market with DNA Traceback on pigmeat, Darfresh packaging for pork and bacon and with a natural cured rasher.

As a leading pork and bacon processing specialist, Oliver Carty has the capability and capacity to process a wide and varied range of pork, bacon and beef products as high volume everyday lines or bespoke premium products along with their value add products. It continually invests in and upgrades its operations, so that it has the most efficient and effective manufacturing processes.

Specialists in:

Oliver Carty specialise in curing and producing bacon, pork and beef in a variety of forms fresh and cooked. The company supplies retailer-branded, own brand products and added-value ingredients.

Why Us

We build partnerships and work closely with our customers to develop and fulfill their product ambitions while providing first class sales, production and

technical services. We strategically work with our suppliers to source the best and emerging raw materials from Ireland for our pork, bacon and beef and around the world for our value add ingredients. We are continuously developing, innovating and improving upon existing and new products for our customers. We research current and emerging trends across the globe and bring these to our customers for existing and new market entry.

We believe in offering simple, high quality and accessible ingredients to our customers which stand out as best in class.

Our product range



"Supplier of branded and own-brand pork and bacon products. The product range spreads across pork and bacon and includes: Primal, Pre-pack, Ready to cook, Added-value ranging from traditional wet cure, dry cure to bespoke specialty cures. Oliver Carty has its own smoke house and only uses natural woods like beach, oak and cherrywood in the smoking process. It also has its own curing plant, where various wet cures and dry cures are carefully applied to pork to produce bacon. The end product meets and exceeds all required Department of Agriculture, Food and the Marine requirements by means of test carried out in its on-site lab and validated externally. Bacon joints and ham fillets have become a major part of the business over the past few years. State-of-the-art equipment allows the company to accurately portion and pack all types of ham fillets and back joints in tailored packaging.

Markets

Europe

Middle East

Nachhaltigkeit

- Oliver Carty & Family take a holistic approach to sustainability focused on social, environmental and economic stewardship.
- Its sustainability plan is an integral part of its overall strategic plan, with a dedicated 'Green Team' focusing on initiatives across the business.
- There has been a decrease in waste overall with the company ahead of target by 22% - initiatives included a move to more sustainable waste suppliers, segregation of plastic waste in production, and reduction in packing raw materials, leading to significant increase in recycling as opposed to land fill.

- Oliver Carty & Family decreased waste by over 37 tonnes within a 12-month period, primarily from a decrease in both recycled waste and Category 3 waste, demonstrating an exceptional performance.

Our Accreditations

- BRC
- IOFGA
- ISO
- ISO 14001
- Meat Processor Quality Assurance Scheme (MPQAS)
- Organic
- Origin Green Verified
- RSPO Certified

Our Awards

A plethora of Great Taste Awards

Blas Na hÉireann Awards

Best New Organic Food Product

Athlone Chamber of Commerce Business of the Year

SuperValu Irish Food Producer Award

Irish Times New Innovator Award