



Producers of Quality Poultry Products

SHANNONVALE FOODS LTD

Company address

Gullane, Clonakilty,
Cork

shannonvalefoods.ie

Channel:

Foodservice

Manufacturing

Retail

Shannon Vale Foods was started by the O'Regan family when they moved to Clonakilty in 1885.



The original founder was Timothy O'Regan who operated as a poultry trader from 1910. In 1945 his son James P O'Regan took over the family business as a small market trader attending country fairs and buying supplies of eggs and chickens for the trading business in Clonakilty.

Various expansions have taken place over the years with the most significant being the move to the current location in 1972 just outside the town at Gullane, Clonakilty where the business has grown and developed every year since. An expansion in 1990 doubled the size of the production facility to enable the development of added value poultry production.

In 1999 the facility was destroyed by fire. However within eighteen months the entire facility was rebuilt with the new state of the art facility opened by the late James O'Regan in March 2000.

Currently 120,000 birds per week are processed with the vast majority of poultry processed as added value products including marinated, breaded, boned/stuffed and cooked products for supply to the major multiples in Ireland.

The company has its own development chef and product development technologist to enable the constant development of new added value products and employs a close partnership approach with its customers ensuring new product concepts and requests can be developed without delay.

Shannon Vale is a fully approved EC facility and operates under the Department of Agriculture and Food. It holds licences for the following areas: Slaughter, Cutting, Preparation and Cooking. While the processing of commercial broilers constitutes the major share of the business, the company also processes free range, organic and Halal poultry so that such niche areas are catered for.

The company is fully HACCP compliant and a BRC approved facility.

Why Us

Shannon Vale is a fully approved EC facility and operates under the Department of Agriculture and Food. It holds licences for the following areas: Slaughter, Cutting, Preparation and Cooking. While the processing of commercial broilers constitutes the major share of the business, the company also processes free range, organic and Halal poultry so that such niche areas are catered for.

Our product range

- Fresh Whole Bird
- Chicken Portions
- Chicken Fillets
- Chicken Legs
- Chicken Drumsticks
- Chicken Thighs
- Chicken Liver
- Part Boned Breast
- Diced Chicken

Breaded (Flash Fry) Products

- Chicken Maryland
- Breaded Fillets
- Chicken Goujons
- Southern Fried Chicken Breast
- Southern Fried Chicken Goujons
- Chicken Cordon Bleu
- Chicken Bites
- Chicken Kiev

Marinated & Basted Chicken

- Hot & Spicy Wings & Drumsticks

- Salsa Wings & Drumsticks
- BBQ Wings
- Chinese Drumsticks
- Garlic Basted Chicken Breast
- Tex Mex basted Chicken Joint
- Tomato & Basil Basted Chicken
- Boned and Stuffed
- Boned and Rolled Stuffed Chicken
- Boned and Rolled Stuffed Breast Joint
- Stuffed Chicken – Sage and Onion
- Stuffed Chicken – Parsley Lemon & Thyme
- Stuffed Chicken – Cranberry and Apricot
- Chicken Roulettes – Stuffed Thigh Fillet

Cooked Products

- Cooked Chicken Breast Portions
- Cooked Whole Chicken

Markets

UK & NI

Sostenibilità

- Within its current sustainability plan (2018-2022), Shannon Vale Foods set a target to reduce overall waste generation by 5%.
- The company showed firm progress in 2020, having a total waste generation reduction of 18% compared to the baseline year in 2017.
- This reduction was mainly due to the diversion of certain waste streams as a

feed stock for the local anaerobic digestion plant, which commenced in January 2020 and has proven to be very successful, resulting in a sustainable outlet for this waste stream.

•Such has been the success with recent waste initiatives, the company has redoubled its efforts in this area, recalibrating its waste target to target a further 5% reduction in this area by the end of 2022.

Our Accreditations

- BRC
- BRC+
- HACCP
- Halal
- Organic
- Organic Trust
- Origin Green Verified

Our Awards

Blas na hÉireann