KILDARE CHILLING COMPANY

Company address

Kildare Town, Kildare

Contact details

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kildarechillingco.ie

Channels Supplied:

Foodservice

Manufacturing

Retail

A privately-owned business on a fully-integrated site on the outskirts of Kildare town, Kildare Chilling Co. facilities include two abattoirs, boning halls, chills, blast freezing and cold storage.

The company is dedicated to a number of things, from the supply of quality beef and lamb products 52 weeks a year, to customer food safety and quality specifications. It is also committed to providing a fast, efficient, professional service; quality products at competitive prices; and developing long-term, mutually beneficial partnerships.

Its management structure facilitates a flexible dynamic market driven approach. Continuous training and development backed by a superbly innovative and creative sale and processing team, ensures a presence in European and international markets.

Why Us

There are many reasons to choose Kildare Chilling Co. Beef and lamb are carefully handpicked from selected suppliers, and only carcasses meeting the company's exacting standards are reserved.

Its selection and manufacturing process ensures a supremely high-quality, tender and tasty product, perfect for use by artisan craft butchers and foodservice operators alike.

All products have full traceability back to the source farm and herd, with a low carbon footprint.

Our product range

Beef: Fresh & Frozen

Lamb: Fresh & Frozen

Bone In & Boneless Primal Cuts

Diced & Portioned Products

Manufacturing Meat

VL

Fat & Bones

Dressed Red Offals

Fifth Quarter Products

Markets supplied

Africa

Asia Pacific

Europe

North America

UK & NI

Sustainability

Targets:

Reduce our Energy Consumption by 10%

Decrease our Water Consumption by 5%

Off Set CO2 Emissions by growth of BIOFuels off site

Our Accreditations

- BRC
- Halal
- Meat Processor Quality Assurance Scheme (MPQAS)
- Origin Green Verified

Our Awards

None