



St. Ewe

NUTRITION. QUALITY. VALUES.

"We are an independent, family business with big ideas.

When asked what differentiates us from others in the market, it comes down to nutrition.

Instead of championing specific breeds of hens we have developed bespoke diets for the hens which produces high quality free range eggs.

Eggs should be for everyone, on any budget for any occasion."

Rebecca.



Nutrition

'You are what you eat' is never truer than for a hen's digestive system. Our hen's gut health and overall wellbeing is crucial to make sure they lay beautifully nutritious, rich tasting St Ewe eggs.

We have a specialist and unique feed of locally sourced raw materials. This ensures the hens have the right mix of nutrients, minerals and vitamins.

Understanding the hen's digestive system has allowed us to innovate. We have developed bespoke diets with different combinations of nutrients, minerals and pigments which in turn has allowed us to bring unique brands to market like **Boost the Roost & Rich Yolk**.

Quality

The chicken comes first! Welfare, nutrition and care of our hens is key. We have over thirty years' experience as Poultry Farmers.

Our farms are British Lion Coded to make sure we work to the highest standards. We are also Vegetarian Society Approved.

We have a total of 10 Stars from The Great Taste Awards and Taste of the West Awards (currently we hold 7 Gold, 1 Silver). Our team also won Egg Packer of the Year 2018 at the National Egg and Poultry Awards.

Values

Our family farming values carry through everything we do, it's what we know best. We use traditional farming methods on our home farm.

We support family farms and employ local people. We support the local community through regular donations of our eggs to Food Banks.

We work to minimise any wastage on the farm. All our hen's eggs have a home from our pullets & smalls in our Hen Picked range, or our seconds with misshapen shells being used in our Pasteuriser.

To reduce our carbon footprint our Packing Centre is powered by solar. We consolidate transport. All our cartons are made from recycled materials, are compostable and bio-degradeable.





Our Egg Range

We offer the UK's most comprehensive range of free range hen's eggs.

We wanted to make an everyday food category exciting. So we are now able to offer an egg for every occasion. Hens are amazing animals and have the ability to absorb nutrients and minerals at high rates and deposit them into the eggs to pass on vital health benefits.

As a hen matures she lays different sized eggs from small pullet's eggs to extra-large eggs. This has given us the inspiration to produce the different lines as shown below.

ORIGINAL EGGS

VALUE EGGS



ORIGINAL LARGE

Our first egg.
A best seller too.

Available in
6 pack and
12 pack cartons.



ORIGINAL MEDIUM

A wonderful
all rounder.

Available in
6 pack and
12 pack cartons.



HEN PICKED MIXED WEIGHT

Our great value egg.
Brilliant for families.

Available in
6 pack cartons
and 30 in a tray.

SPECIALITY EGGS



RICH YOLK MIXED WEIGHT

For chefs and foodies with
rich tasting, deep orange
coloured yolks.

Available in
6 pack cartons.



BOOST THE ROOST MIXED WEIGHT

This is our clever egg.
High in Selenium and
in DHA Omega 3.

Available in
6 pack cartons.



GRAND EXTRA LARGE

Go extra large
because **big is
beautiful.**

Available in
6 pack cartons.

All eggs available in 5, 15 & 30 dozen catering boxes





"A lovely marigold colour, with creamy texture and a sound, rich flavour. A very useful product."

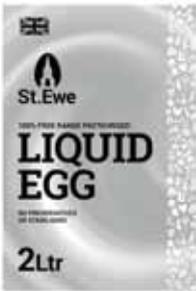
"Great Taste Award Judges, 2018"

SPECIALIST EGGS

Pasteurised Liquid Egg

St Ewe British Pasteurised, free range Liquid Egg, from our family farms in the Westcountry.

We are offering a high end product with great taste, convenience and no preservatives. Small batch production ensures the highest quality and freshness.



Egg White



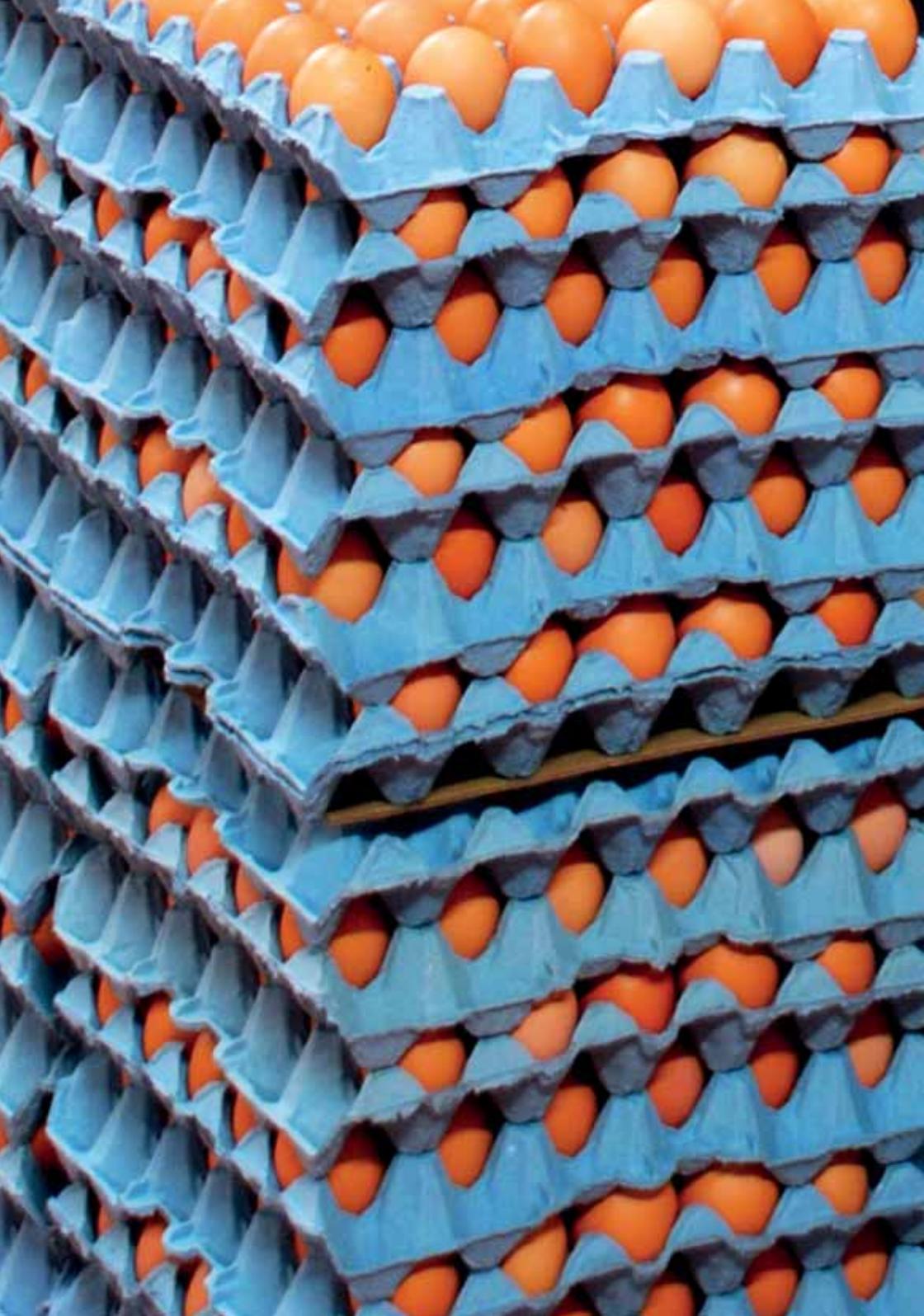
Whole Egg



Egg Yolk

- 100% traceability
- 100% Free Range
- Available as Whole Egg, Egg Yolk & Egg White
- Available in a range of sizes: 2L, 5L, 10L and 20L boxes
- Pasteurised and homogenized
- Convenient: no more separating eggs, no mess, no wastage
- A totally natural product – no added preservatives
- Delivered nationwide by chilled hauliers
- Export available
- Long shelf-life
- Store in refrigerator at 2-5 degrees
- Egg white can be stored ambient until opened, for up to 25 days
- Once opened should be consumed within 3 days (see label for "Use By" date)
- Delivered as a Bag in a Box, with easy pouring spout





TRADE

From Farm to Store

Our full range is available for customers to buy from Ocado and The Great Cornish Food Store. A select few lines are available in Westcountry Supermarkets (Tesco, Sainsburys and Asda). We are also available in a number of specialist deli's.

As we are British Lion Coded we meet the regulations necessary for our egg range to be listed in supermarkets. Our distribution is growing, and we are proud to offer our beautiful eggs to a wide range of customers in the UK and overseas.

Food Service

We are proud to be working with a number of distributors across the country to help deliver our eggs to a range of customers. Allowing us to focus on what we're good at...producing fabulous tasting eggs.

Our list of distributors is evolving and we are always happy to work with your preferred supplier.

All our eggs are available in 5, 15 & 30 dozen boxes.

Export

Our eggs and Liquid egg is available for export. Currently available in Hong Kong.

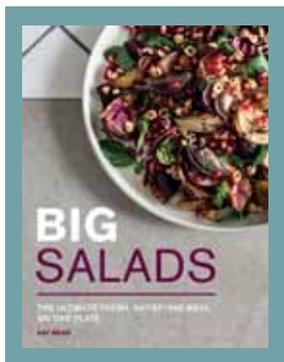




"Thank you to the wonderful St Ewe Free Range Eggs, who so kindly supplied the incredible delicious eggs for the making of this book. They are scrumptious, my favourites and look amazing".

Kat Mead





BEJEWELLED CAULIFLOWER

WITH ALMONDS & ZA'ATAR (V)

The recipe is a sneak peek from Kat Mead's debut cookbook **Big Salads**, who is a big fan of our eggs!

Feeds 6

- 1 cauliflower
- 6 large eggs, at room temperature
- 2 carrots, peeled and julienned
- 2 large oranges, segmented
- 50g (1¾oz/scant ½ cup) sultanas (golden raisins)
- 100g (3½oz) pomegranate seeds
- 50g (1¾oz/generous ½ cup) dried cranberries
- 80g (2¾oz/generous ½ cup) blanched almonds, toasted
- 40g (1½oz/generous ¼ cup) pistachios, slivered
- 2 tsp flat-leaf parsley leaves, roughly chopped
- 2 lemons, zest and juice
- 4 tbsp extra virgin olive oil
- 1 tbsp za'atar
- Sea salt and freshly ground black pepper

Method

Preheat the oven to 180°C/160°C fan/350°F/gas mark 4 and line a large roasting tin (pan) with nonstick baking parchment.

Grate the cauliflower straight into the tin and level it out with your fingertips, then roast for 20 minutes, stirring once halfway through. You want it to just start taking on a little colour, which brings out its nutty flavour, but to still be crunchy.

Bring a large pan of water to the boil and then add the eggs. Boil for 7 minutes, then run them under cold water to stop them cooking further.

Remove the cauliflower from the oven and tip into a large mixing bowl. Add the julienned carrots, orange segments, sultanas, pomegranate seeds, dried cranberries, almonds, pistachios and parsley.

Grate in the lemon zest, squeeze over the juice, add the oil and za'atar, and mix everything together. Season to taste, then transfer to a serving dish.

Peel and halve the eggs, pop them on top of the salad and garnish with a few parsley leaves.



A cracking opportunity

St Ewe Free Range eggs are produced to the exceptionally high quality assurance standards of the British Lion Code of Practice, Freedom Foods and are SALSA accredited

For further information please visit
our website: www.stewe.co.uk



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Working with

H  **MPHREY**
FEEDS & PULLETS

