



ANDERTON'S

RIBBLE VALLEY BUTCHERS

EST 1972

QUALITY, SERVICE & CIVILITY

AN INTRODUCTION TO BRENDAN ANDERTON RIBBLE VALLEY BUTCHERS

OUR STORY

Brendan left school at 15 to become an apprentice butcher at Westwells Butchers Shop Ewood, Blackburn.

He started night school and in 1965 secured a Meat Traders A-Level in Meat Commodity. He continued his studies and in 1969 gained the Institute of Meat, Meat Traders Final Certificate. This was a rigorous course covering Meat Commodity, Meat Hygiene and Inspection; Accounts and Business Organisation.



Newly married their drive to succeed led Brendan and Petrina to buy the butchers shop on Derby Road Longridge – they lived in the flat above the shop until the early 1980's.

Brendan, supported by Petrina who manages the accounts, built the business on traditional butchery skills, quality local produce and first class service:

QUALITY, SERVICE & CIVILITY.

BRENDAN'S COMPANY ETHOS



Brendan went on to work for the Co-Op butchers in Longridge before starting up the business during the deep freeze boom of the late 1960's early 1970's.

Brendan prepared ready to freeze, weekly meat orders from a converted outbuilding at home 'Stydd Lee Farm House', Ribchester. Brendan and Petrina delivered orders to customers in local villages in their matching mini vans.



BRENDAN & PETRINA'S CHILDREN

Emma 1975
Austin 1978
Roger 1982

During the 1980's Brendan gained a name for quality meat and a reputation for 'going the extra mile' and with it, the steady growth of the business: retail and catering. During this time many Ribble Valley businesses, schools and restaurants came to view Brendan Anderton Butchers as their preferred meat supplier.



Brendan has a lifetime's worth of knowledge and experience of the Meat Trade and when his two sons came of age it was natural for him pass down his expertise. Austin and Roger are born and bred meat men and Brendan has taught them all he knows.

During the 1990's Austin and Roger embarked on their formal Meat Industry Training. Both enrolled onto numerous training programmes in order gain the supporting theory and science behind their developing practical skills. Their Further and Higher Education in conjunction with work experience in large food manufacturers has been imperative to the continued growth and development of the business



The business is very much family affair and it looks like this is set to continue with the next generation....



In autumn 2007 the catering side of the business moved to a purpose built EC Licensed Cutting plant (UK 4834). Austin and Roger have developed the catering business and increased the distribution capabilities along with the customer base:

- Schools, nurseries & colleges
- Nursing homes & hospitals
- Factories & Supermarkets
- Restaurants & pubs
- Wholesale & retail shops
- Contract caterers & food service providers.

The catering business is in operation 20 hours a day. Our team of dedicated, highly skilled Ribble Valley Butchers, order pickers and refrigerated driving fleet enable delivering throughout the North of England and into the Midlands.



Roger Anderton is currently the 17th and youngest Institute of Meat Master Butcher.



QUALITY, SERVICE & CIVILITY...

Brendan Anderton Butchers Ltd has been supplying quality British meat since 1972.

Brendan and Petrina laid the foundations of the business on traditional values and time-honoured skills.

They committed to sourcing the best, farm assured, locally reared meat and to delivering a first class service. Nowadays all five members of the family - Brendan, Petrina, Emma, Austin and Roger - are very much "part and parcel" of the business.

Anderton's Butchers are an established Ribble Valleys business and a local house hold name. Although run by the family, they are ably assisted by a loyal and hardworking team of Ribble Valley Butchers.

Initially known as a traditional retail butcher Brendan Anderton's Ribble Valley Butchers supply into food consortiums, food service, restaurants, pubs, café, nursing homes, schools, colleges, universities, hospitals, factories and retail outlets.

They supply all species and cuts. The aim is to understand customer business and tailor service and products to their needs and specification – products can even be prepared bespoke. You will be advised by born and bred 'meat men' – not sales men and will be offered cuts and products that are fit for purpose in terms of use, quality and price.

Above all the Anderton's continue to maintain Brendan's early 1970's business ethic of "Quality, Service and Civility". It would be fair to say that this ethos has stood the test of time. Maintaining a personal and bespoke approach to customers has, and always will be, paramount to the way we do business.

STRIVING FOR EXCELLENCE IN ALL AREAS....

THE FIRST STEP TO SUCCESS IS TO FALL
IN LOVE WITH THE JOB YOU DO.....

" ROGER ANDERTON 2017"

FROM FIELD TO FRIDGE QUALITY SERVICE & DELIVERY

We pride ourselves in our ability to meet customer requirements. Orders are received by phone, email or our 24hr order line.

Our team of highly skilled Ribble Valley butchers will ensure that orders are completed to the specific individual customer requirements.

Records of orders and specifications are retained for reference and all orders are checked before and on delivery.

Our catchment area is steadily expanding and we have a growing fleet of refrigerated vans to enable deliveries throughout the North of England and down into the Midlands, through a courier service.

Needless to say we will endeavour to find a delivery solution to suit your business needs.



DELIVERY THROUGHOUT
THE NORTH

MAINTAINING HIGH STANDARDS

We are currently members of and accredited to AIMS (Association of Independent Meat Suppliers) who are the voice of the meat industry. They operate with a unique team of industry professionals and maintain a regular dialogue with government and other organisations representing the meat trade. We are also members of the AHDB Quality Control Scheme and are audited annually to ensure continued compliance with their respective operational standards.

Our plant holds a fully approved cutting plant licence EC No.4834 and we are regularly monitored against the Meat Hygiene Standards by the FSA. All areas are temperature controlled and monitored by high tech systems ensuring the cold chain throughout production to delivery. We have fully written procedures and a HACCP plan which is continually reviewed by our employees and an external verifier to ensure full compliance.

The traditional butchers' shops have remained on the whole, 'old school', preserving styles and methods of the past whilst keeping up-to-date with craft, speciality products. Our butchers' shops are rated '5 Star' by the local authority and we are proud members of the Q-Guild of Butchers.

ACCREDITATIONS



To view a full list of CERTIFICATES and AWARD please visit

www.brendanandertonbutchers.co.uk

ANDERTON'S AWARD WINNING BUTCHERS



ANDERTON'S AWARD WINNING PRODUCTS



SUPPLY CHAIN

We have an established network of local, regional and international suppliers who understand our expectations and the scope of our business. Some of our supply chains span several decades.

With demand for specialised products of a specific quality and grade, fluid relationships with all supply partners both at home and throughout the European Union and the Commonwealth are integral to provision. Our reputable supply network not only gives complete confidence in the authenticity of products, more importantly, customers can be assured that they are being supplied with consistently high quality, competitively priced meat all year round.

All of our suppliers have been through a documented supplier approval procedure with approval based on a combination of certification: BRC or other GFSI- recognisable scheme and supplier audits, with the scope to include product safety, traceability, HACCP review and good manufacturing practices.

Customers can be confident that the meat supplied to them has been ethically reared; assuring food safety, animal welfare, hygiene and environmental protection through every part of the food chain.

OUR MEAT IS TRACEABLE - 'FARM TO FORK'

ANIMALS RAISED OUT OF PRIDE NOT PROFIT TASTE SO MUCH BETTER...



EXTENSIVE PRODUCT RANGE

In addition to our 'Ribble Reward' premium beef and lamb brand, we offer all cuts in our 'Andertons Select Range': Bullsnap Beef, Greenbank Lamb, Woodfield Pork and Hillcrest Poultry – all products in these ranges are competitively priced have been specially selected by Andertons on quality and fitness for purpose.

We also have an extensive range of award winning burgers, 'sausages sensations' and an emerging collection of 'craft products'.

We can offer regional and seasonal meat, source rare breed and exotic meat and meat fit for religious and dietary need; all meat supplied is as it's best, fresh and traditionally butchered.



ANDERTONS RIBBLE VALLEY BUTCHERS ARE PROUD TO INTRODUCE OUR PREMIUM BEEF AND LAMB BRAND

Only the very best cattle are selected for Ribble Reward Premium Beef. These are prime cattle from assured farms which apply strict standards of beef farming practice and animal welfare. The cattle are then carefully transported to local processing plants, minimising stress and travel time for the animals.

We are proud to support local lamb farmers and Ribble Reward Premium Lamb is the very best of locally farmed lamb. Ribble Reward Lamb is processed in quality assured, local abattoirs to the highest standards.



RIBBLE REWARD PREMIUM BEEF SPECIFICATION

Cattle processed for Ribble Reward Premium Beef conform to the following criteria:

- Females (not having been used for breeding or in calf) and steers are acceptable.
- Maximum age 36 months
- Born, raised and slaughtered in England
- Only beef produced, transported and slaughtered through and EBLEX assured supply chain will be eligible.
- Matured for a minimum of 14 days prior to consumption.

BEEF CLASSIFICATION

Conformation R-U
 Fat Class – 3 – 4L
 Carcase Weight 280 – 300Kg



Tough standards. Tender results.

RIBBLE REWARD PREMIUM LAMB SPECIFICATION

Animals processed for Ribble Reward Premium Lamb conform to the following criteria:

- Females must have no permanent incisors, must not have been used for breeding or be pregnant at the time of slaughter.
- Castrated and entire males must have no permanent incisors.
- Born, raised and slaughtered in England.
- Only beef produced, transported and slaughtered through and EBLEX assured supply chain will be eligible.
- Matured for a minimum of 7 days prior to consumption

LAMB CLASSIFICATION

Conformation R-U
 Fat Class 2- 3H
 Carcase Weight – 15 – 20KG



Tough standards. Tender results.



BEEF



British Beef has been a symbol and source of national pride for centuries. The breeding of cattle for meat, rather than for the dairy trade, appears to have been invented in Britain. Breeds have been singled out for eating since 15th Century

Our celebrated collection of native breeds: *Hereford, Galloway, South Devon and Aberdeen Angus*; with flecks of unsaturated fat, 'marbling' running through the meat, coupled with an abundance of green grazing pastures ensures Britain effortlessly picks up the trophy for the world's best tasting beef.

Consumers are looking for better eating quality with attributes such as tenderness, flavour and juiciness being the most important factors, it is easy to see why our native breeds have been adopted across the northern hemisphere. To ensure these requirements, we hand select and mature (hang) our beef for a minimum of three weeks.

Hanging Meat, Maturing and Dry Aging Meat is a culinary process, Once a carcass is hung, progressive changes start to affect the meat and enzymes naturally present in the meat break down the muscle tissue, resulting in improved texture and a more concentrated flavour.



BEEF



ANDERTON'S PREMIUM RIBBLE REWARD

Our Premium brand the finest quality hung & matured locally sourced beef

Product
Whole Beef Fillets 3kg +
Short Cut Sirloin on the Bone with Fillet
Short Cut Sirloin on the Bone
Aged Striploins 5-6kg
Aged Striploins 8kg +
Rib Eye Steak Piece 2.5-3kg
Rib Eye Steak Piece 3kg +
Whole Rumps
Topside
Silverside
Fillet Steaks
Sirloin Steaks
T-Bone Steaks
Porter House Steaks
Rib Eye Steaks
Rump Steaks
Flat Iron Steaks

ANDERTON'S SELECT BULLSNAPE BEEF

All beef is hand selected by our team of skilled Ribble Valley Butchers

Product	Product
Whole Fillets 3kg +	Stewing Steak 5kg +
Striploins 6kg	Braising Steak
Whole Topside	Shin Beef
Cut & Tied Topside	Skirt Beef
Whole Silversides	Brisket Ribs
Cut & Tied Silverside	Mince Beef
Brisket	Mince Beef 5kg+
Fillet Steaks	Mince Steak
Sirloin Steaks	Ox Tail
Rib Eye Steaks	Ox Cheek
Cote de Beauf / Tomahawk	Ox Kidney
Rump Steaks	Striploins 5kg (from the freezer)
Sandwich Steaks	Rib Eye Piece 2.5kg (from the freezer)
Steak Canadians	
Stir Fry	
Stewing Steak	



Britain's sheep industry is the envy of the world. The Industrial Revolution sparked an increased demand for meat and led to the increased breeding of sheep for meat in the UK. We now reap the reward of several generations of selectively bred sheep for taste and texture; well-reared lamb today is likely to be better than any eaten in the past.

British lamb is produced to some of the highest welfare standards in the world and is hard to beat. It is a succulent and versatile meat that needs minimal preparation. It can vary in taste, according to age and the type of pasture it was grazed on.

Spring lamb is very tender and has a more delicate flavour. Older lambs that have had more time to graze, develop a stronger, more distinct gamier taste.

We offer a fantastic range of British and New Zealand Lambs, a traditional import of over 130 years.



LAMB



ANDERTON'S PREMIUM RIBBLE REWARD LAMB

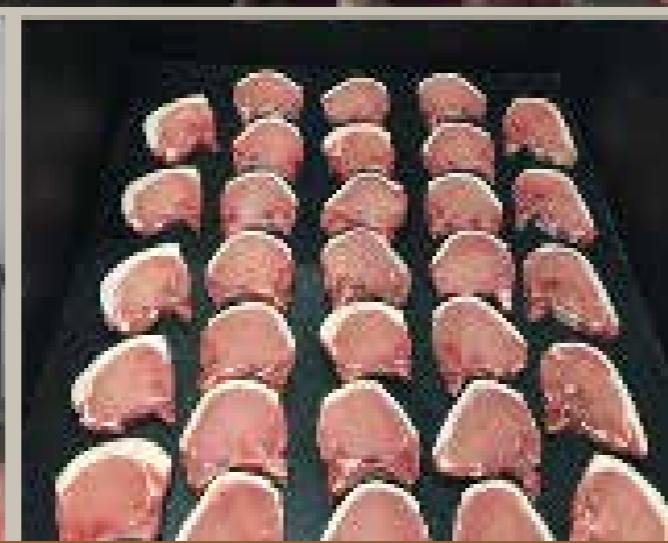
Only the finest quality lamb, sourced from Lancashire, the Yorkshire Dales, and Cumbria

- Product**
- Barnsley Chops
- Lamb Loin Chops
- Lamb Cutlets
- Lamb Leg Chops
- Lamb Leg Steaks
- Loin of Lamb
- Saddle of Lamb
- Boned and Rolled Leg of Lamb
- Leg of Lamb on the Bone
- Boned and Rolled Shoulder of Lamb
- Shoulder of Lamb on the Bone
- Lamb Breast
- Rack of Lamb
- Lamb Cushions
- Lamb Noisette
- Diced Lamb Shoulder
- Neck End of Lamb
- Lamb Kidney
- Lamb Hearts

ANDERTON'S SELECT GREENBANK LAMB

Only the finest quality lamb specially selected by our Bespoke Butchers

- Product**
- Boned and Rolled Leg of Lamb
- Lamb Rumps
- Lamb Henrys
- Lamb Shanks
- Diced Lamb Leg
- Diced Lamb
- Mince Lamb
- Lamb Trim
- Lamb Liver



PORK



ANDERTON'S SELECT WOODFIELD PORK

All our pork is of a premium quality, and is hand selected by by our team of highly skilled Ribble Valley butchers

Product
Pork Tenderloin
Boned and Rolled Loin of Pork
Whole Loin of Pork
Boned and Rolled Leg of Pork
Boned and Rolled Pork Shoulder
Pork Shoulder on the Bone
Whole Belly Pork
Boneless Pork Belly
Pork King Ribs
Pork Loin Ribs
Pork Spare Ribs
Pork Belly Ribs
Pork Loin Steaks

Product
Pork Loin Chops
Pork Schnitzel
Diced Leg of Pork
Diced Pork
Minced Pork
Stir Fry
Whole Hog Roast Pig
Suckling Pig
Pig Cheek
Pork Rind
Pig Trotters
Pig Liver
Pork Fat

PORK



Pork is a delicious, juicy meat and Britain is a nation of pork-lovers. We adore bacon, sausage and a vast array of ham based products.

We predominantly use the Landrace pig as it is considered to be a true 'Butchers Pig' - broad across the shoulder, long in the loin and thick in the rump.

Pork is traditionally cheaper than other species, partially due to litter size. British pork producers have significantly changed production methods to produce much leaner meat and adopt more traditional farming methods as better breeding and stress free pigs are known to produce meat of a better eating quality.

*Traditionally Pork was said to be at its best during the months with an 'R' (meaning colder periods).
Brendan Anderton*



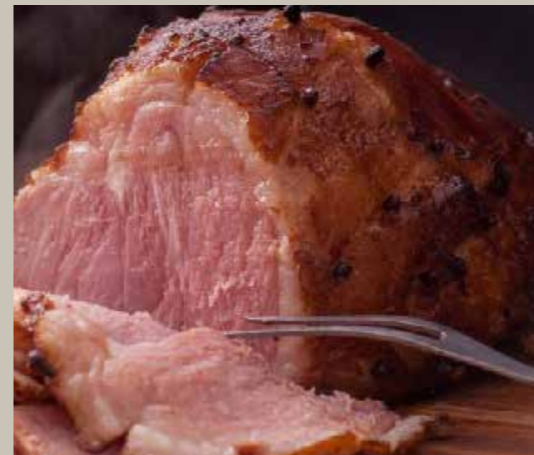
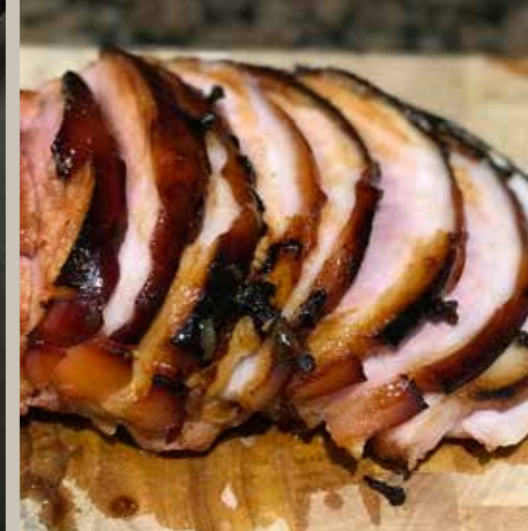
The mass-production of chickens and eggs in the United Kingdom started in about 1800 and chickens were initially viewed as a by-product to egg production, nowadays chickens are the worlds most populous birds. It is an affordable versatile meat that can be used in a wide selection of dishes throughout the year and is a popular choice with all ages. It wasn't until the Seventies that it became the meat of choice for most families and nowadays accounts for nearly half of all the meat bought in the UK – in a recent Anderton's survey, the Roast Chicken Dinner took the family favourites pole position.

ANDERTON'S SELECT HILLCREST CHICKEN

Product	Product
Box of Grade A Chicken Fillets	Chicken Goujons
Chicken Fillets	Chicken Drumsticks
Skin On Chicken Fillets	Chicken Legs
Chicken Supreme	Chicken Strips
French Trimmed Chicken Supreme	Club Chicken Fillets
Smoked Chicken Fillets	Rolled Chicken Thigh
Whole Chickens	Bone in Chicken Thigh
Half Roasting Chicken	Diced Chicken Breast
Whole Chickens Cut into 4	Hand Diced Chicken Fillets
Whole Chickens Cut into 8	Diced Chicken Thigh
Chicken Livers	Minced Chicken Thigh
Chicken Kiev	Chicken Wings
Chicken Kebabs	Skin on, Boneless Chicken Thigh

ANDERTON'S SELECT HILLCREST SPECIALITY POULTRY

Product	Product
Whole Duck	Turkeys Steaks
Gressingham Duck	Diced Turkey Breast
Duck Fillets	Turkey Strips
Smoked Duck Fillets	Minced Turkey Breast
Duck Legs	Guinea Fowl
Duck Livers	Guinea Fowl Breasts
Single Turkey Breast	Pheasants
Double Turkey Breast	Pigeon Breasts
Catering Turkey Stag	
Boned and Rolled Turkey Leg	



BACON & GAMMON



Bacon is one of the oldest processed meats in the world. It is delicious and has long been a breakfast staple, more recently it has found its way onto lunch and dinner menu's everywhere.

Bacon is pork that has been cured in one of two ways: dry or wet. It can also be smoked and bought as rashers, chops or larger cuts.

A dry-cure, in which the meat is rubbed with salt and flavourings, is the superior method of curing. A wet cure involves steeping the meat in a brine of salt and water. We dry-cure our award winning home cured bacon.

Gammon is the hind leg of pork after it has been cured by dry-salting, brining or smoked. It may be sold on-the-bone or without bone as steaks or slice. Gammon hock (or knuckle) is the foot end of the joint.

ANDERTON'S SELECT WOODFIELD BACON

All our bacon and gammon products are cured perfectly for flavour to the highest standard

Product	Product
Rindless Back Bacon	Pancetta
Smoked Rindless Back Bacon	Diced Ham
Streaky Bacon	Minced Bacon
Smoked Streaky Bacon	Minced Ham
Ham Shanks	Bacon Ribs

ANDERTON'S SELECT WOODFIELD GAMMON

Product	Product
CAC Gammon	Smoked Gammon Joint
CAC Gammon Log	Gammon Steaks
Bacon Chops	Box of Centre Back Bacon
Smoked Bacon Chops	Box of Back Bacon
Corner Gammon Joint	
Horse Shoe Gammon Joint	





Sausages have been being made for over 5,000 years and as sausage making spread into Northern Europe during the Middle Ages butchers became experts at making distinct sausages using locally available and seasonal ingredients. Since then, various English counties have each had their own way of flavouring their local sausage i.e. Lincolnshire uses fresh sage and Cheshire uses Caraway and Coriander.

Over the years we have become adept at making sausages and produce a range of 'Sausage Sensations'. Our prize winning sausages are made using the finest ingredients. British shoulder and belly pork with just the right amount of fat to give it that succulent flavour it the choice cut. The meat is carefully blended with herbs and spices to one of our award winning recipes and rested the traditional way before packaging. We still make sausages in fresh natural casings and many of our sausages are hand linked. Consistency throughout, is the key to producing the finest, mouth-watering, truly British Banger.

We are able to tailor our sausage to customer needs and can produce bespoke varieties and have been known to produce 'one-off' speciality batches i.e. Sausages made to an authentic Roman Recipe!!

We can offer variations suitable for people on low calorie diets or for those who have food intolerances/ allergies.



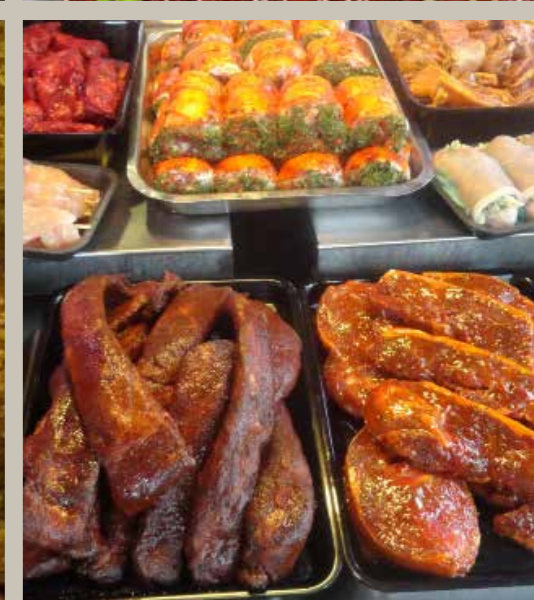
ANDERTON'S
SAUSAGE SENSATIONS

Traceable 'Hill to Grill'

Product

- Pork Sausage
- Beef Sausage
- Cumberland Sausage
- Traditional Cumberland Sausage
- California Sausage
- Pork Chipolatas
- Traditional Pork Sausage
- Pork and Leek Sausage
- Sausage Meat
- Flecked Pork Sausage
- Italian Sausage
- Jumbo Sausage
- Pork and Herb Chipolatas

'Sausages were nicknamed bangers during the Second World War. Their high water content due to the scarcity of other ingredients meant that they were liable to explode when cooked as the water turned to steam'.



CRAFT COLLECTION



The British love the taste of burgers, especially gourmet versions. Burgers are easily accessible, customizable, affordable and portable. They have become a staple on both kitchen and restaurant tables across the United Kingdom. Versatility and value are the key ingredients that have seen innovations in burgers with 'Gourmet burgers' prospering through their status as a tasty, affordable meal that still offers indulgence.

We are well versed in making burgers of every size and shape; hand or machine pressed. Our beef burgers are made from prime British forequarter meat and seasoned to one of our Multi- Award Winning Recipes then rested to allow the flavour profile to develop.

We are able to tailor burgers to customer needs can produce bespoke varieties and have been known to produce 'one-offs'.

We can also offer variations suitable for people on low calorie diets or for those who have food intolerances or allergies.

ANDERTON'S SELECT BURGERS

All our burgers are prepared to the highest standard using only the finest ingredients

Product
Beef Burger
Beef, Leek and Onion Burger
Lamb and Mint Burger
Lamb and Rosemary Burger
Pork and Apple Burger
Rump Steak Burger
Meat Balls

Our traditional butcher's shop teams are readily available to make bespoke products which are packed full of flavour and are guaranteed to please you and your customers.

Our 'Butchers Craft' collection are oven ready. The beauty of this range is that they are all individually handmade and truly retain an authentic homemade appearance.

ANDERTON'S CRAFT COLLECTION

Our bespoke 'Butchers Craft' selection are oven ready.

Product
Chicken Kiev's
Lemon Pepper Chicken Kiev's
Chicken Melts
Boned & Stuffed Chicken
Boned & Stuffed Duck
Beef, Leek & Onion Whirl
Meatballs
Spicy Lamb Kebabs

Product
Chilli Cheese Bomb
Dragon Thighs
Stuffed Pork Tenderloin
Black Pudding Parcels
Cumberland / Sausage Melts
Italian Lamb Meatballs
Spicy Lamb Kebabs



ANDERTON'S SEASONAL PRODUCTS



We can source meat and meat products for just about any occasions.

During the season we offer a range of local game and venison.

Customers can be confident that all our game comes from our specialist, licensed Ribble Valley Game Keeper.

MARINADES & GLAZES

We have a vast selection of glazes, marinades and spices which we can use to infuse any of the meat we supply. For recommendations, a list of options and allergen information please get in touch!

Don't forget we have allergen free alternatives!



ANDERTON'S COOKED MEATS AND PIES



We have a great and growing selection of cooked meats and pies. We roast, boil and slow cook meat to be sold sliced, as whole joints or pulled.

We have a range of cooked and ready to bake pies.

ANDERTON'S COOKED MEATS & PIES

We have a selection of home cooked meats along with a wide range of speciality and deli products

Product	Product	Product	Product
Roast Beef Joint	Boiled Ham Slices	Bury Black Pudding	Chorizo
Roast Ham Joint	Roast Ham Slices	White Puddings	Mortadella
Full Turkey Breast	Cooked Turkey Slices	Lancashire Haggis Stick	Bresola
Full Boiled Ham	Roast Beef Slices	Traditional Haggis Stick	Pork Pies
Pulled Pork	Roast Pork Slices	Prosciutto	Sausage Rolls
Shredded Beef	Black Pudding Stick	Ox Tongue	Steak and Kidney Pudding
Sliced Boiled Ham Pot		Pastrami	
Sliced Cooked Beef Pot		Potted Beef	
Sliced Turkey Pot		Pepperoni	
Sliced Corned Beef Pot		Salami	
Butter Pie	Meat & Potato Pie		
Mince Steak Pie	Chicken & Mushroom Pie		
	Chunky Steak		



THE ANDERTON MEAT MEN.....

Brendan is the Managing Director. It is well known that he eat, sleeps and breaths the trade. He has 60 years experience of the trade and there isn't much he doesn't have first-hand experience of. Brendan studied the meat trade and gained the Institute of Meat, Meat Traders Final Certificate in the late 1960's. This was a rigorous course covering Meat Commodity, Meat Hygiene, Meat Inspection, Accounts and Business Organisation. He remains at the helm of the business and is very hands on in all aspects of the business from financial decision to washing up in the back of the shop!

Austin Anderton is a Company Director and our lead salesman. He has a BA in Food Manufacturing Management, a HND in Food Production and Development and a Diploma in Nutrition and Health. He also has the CIEH Advanced Food Hygiene and NEBOSH certificates. He is a graduate member of the Institute of Meat and the Institute of Public Health and Hygiene. He a wealth of experience in the trade and is the main contact at the EC Licensed Cutting Plant.

Roger Anderton is a Company Director and lead buyer. He is the 17th and youngest Master Butcher in the county (NQF Level 6), he is also a Master Craftsman of the Craft Guild of Chefs. He has an MSc in Food Safety Management (a PG Certificate in HACCP Development). He completed a French Butchery course a few years ago and has a range of CIEH qualifications including professional trainer. He has NEBOSH Health and Safety and is a Fellow Member of the 'Institute of Food Science Technology', 'The Royal Society of Public Health and Hygiene', and the 'Institute of Leadership and Management'. He is a chartered scientist with the 'Institute of Food and Science Technology'.

Product Specification, Nutritional and Allergen Information is available on request – for copies of current accreditations please download at www.brendanandertonbutchers.co.uk

Quality with personality is what Anderton's Ribble Valley butchers are about! Anderton's Ribble Valley butchers have been putting food on the countries dining tables for many years, and with great pride and enthusiasm we will continue to do so for many more years to come.



ANDERTON'S
RIBBLE VALLEY BUTCHERS

EST 1972

'The Old Barn',
Higher College Farm,
Lower Road, Hothersall,
Preston, PR3 2YY
01772 780303

