

Great Burgers since 1982





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Jim Lucey

Chairman

Leads Business Development, Process and Product Innovation. Joined the industry in 1975. Previous experience covers: Process Investigation and Operations Management in Multinational Chemical and Pharmaceutical Industry. Degree in Chemical Engineering and MBA.



James Lucey

Managing Director

Leads Process Automation and Design, New Product Development and Energy Management. Tracks Emerging Technologies. Joined the industry in 2005. Degree in Electronic Engineering.

You tell us what you need – we will provide just the right burger for you!

Rangeland Foods Limited is a beef burger manufacturer operating in Co. Monaghan, Ireland since 1982. We are Ireland's #1 producer of premium quality gourmet, pre-flamed and quick service frozen burgers for the food service market. Customer satisfaction, continuous improvement and lean manufacturing are central to our business. This means that even with our 30 years of experience as one of Ireland's leading beef burger suppliers, we continue to improve and grow.

We are a family-owned and operated business that respects all our stakeholders, community, employees, farmers, suppliers, consumers and the environment. Honesty and integrity are fundamental values in all our business operations, and we pride ourselves in upholding these values in every aspect of our company and work.

At Rangeland, we ask what we can do for you, our customer, in your market. We are experienced international food service specialists. Our customers are guaranteed stress-free supply, innovative & bespoke product development and problem solving, backed by our wealth of experience as Ireland's leading beef burger producer.

We have product advisors at hand, tapped into and based across the European market, so that we know both what works and what sells. With over 150 different burgers in our frozen meat range, 35 different portion sizes and 80% of products custom-made to individual customer requirements, Rangeland is sure to find a solution for you. Our Irish beef burger range includes traditional home-made style, hand-shaped, extra lean & Halal approved products.

With over 150 different burger recipes and 35 different portion sizes, we are very flexible in creating the perfect burger for your business.

We design your burger to your needs, for example:

Certificates:



Working with nature



The Beef Category	Standard, Steer/ Heifer, Angus, Hereford, Halal (certified or supervised)
The Beef Cut	Boneless Forequarter, Plate, Flank, Brisket, Chuck, Blade, Clod, Shin & Shank
The Meat Used	Chilled or frozen
Meat Content & Seasoning	100% meat, 99% meat seasoned with salt & pepper, 98% or less meat with any custom seasoning
The Texture	Fine ground or coarse ground. Standard or Tender-form
Portion Size (not limited to it)	From 45g up to 500g
Beef Burger Formats	Pre-flamed, standard or standard scored
The Shape of the Patty	Oval, round, petal shape, triangle, square or heart-shaped
The Cooking System	Specifically formulated for plate grill, clamshell, bar broiler, chain broiler, chain cooker, Combi steam oven or Convection oven

The Butcher Burger

Our latest development is the “fresh for longer” super-chilled gourmet burger: the patty is made from chilled freshly-produced beef cuts, minimally processed, immediately superchilled to -18°C and vacuum-packed. Distributed by low-temperature logistics with a shelf life of up to 12 months at -18C and for up to 10 days while chilled in its vacuum pack. The taste is identical to when first produced.



Here is how you prepare this burger on a flat grill:



1 Defrost the 3-burger packs in the fridge. The sealed packs can be stored defrosted in the fridge up to 10 days.



2 Place the burger patty on a hot grill plate.



3 Turn the burger after 2 minutes cooking.



4 Press the burger with a press or spatula. The edges break slightly open. This gives the burger an even more handmade look.



5 Turn the burger again after 2 minutes of cooking.



6 Repeat cooking & turning the patty every 2 minutes, until its core temperature reached minimum 75°C . Now the burger is ready to serve.



Here are a few examples of custom-made products:

Fresh chilled beef cuts gently processed, rapidly cooled to -18C and vacuum packed to lock in original freshness



fresh for longer

• Superchilled coarse ground puck with fresh beef

- Ideal for front-cooking in restaurants, burger bars, pubs & street stalls.
- Has to be cooked from defrosted, as the puck is pressed before cooking in a burger press or directly on the flat grill.
- The coarse burger puck looks like freshly produced on site.
- Course ground taste and look of a handmade burger.



• Superchilled fine ground puck

- Ideal for front-cooking in restaurants, burger bars, pubs & street stalls.
- Has to be cooked from defrosted, as the puck is pressed before cooking in a burger press or directly on the flat grill.
- The fine ground burger puck looks like freshly produced on site.
- In many countries, a good quality burger is perceived to be fine-ground. Here you have the best quality option for it.



• Superchilled coarse ground pressed patty perforated

- Ideal for restaurants, burger bars, pubs & street stalls.
- Can be cooked from frozen.
- Perforations act as chimneys to speed up cooking times and to hold its shape.
- Course ground for a handmade burger taste and look.



• Superchilled fine ground pressed patty, perforated

- Ideal for restaurants, burger bars, pubs & street stalls.
- Can be cooked from frozen.
- Perforations act as chimneys to speed up cooking times and hold the shape.
- Fine ground for a traditional burger taste and look.



• Superchilled pre-flamed coarse ground

- Ideal for restaurants, canteens, pubs & street stalls.
- Cooked from frozen.
- With this burger patty, you can offer a flamed-grill taste without having an open grill.
- Burger patties can be produced in large volumes in a combi oven and still taste like freshly grilled.
- Course ground for a handmade burger taste and look.



• Oval perforated fine ground

- Ideal for quick service, caterers, or casual dining restaurants.
- Cooked from frozen.
- Perforations act as chimneys to speed up cooking times and hold the shape.
- Fine ground for a traditional burger taste and look.



• Round fine ground

- Ideal for quick service, or casual dining restaurants.
- Cooked from frozen.
- Fine ground for a traditional burger taste and look.



• Petal shape coarse ground

- Ideal for restaurants, burger bars, pubs & street stalls.
- Cooked from frozen.
- The petal shape gives the burger patty uneven edges to make it look like hand-formed.
- Course ground for a handmade burger taste and look.



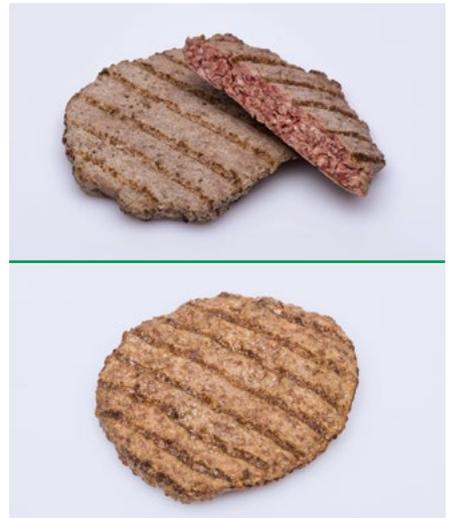
- **Round shape coarse ground with fresh beef**

- Ideal for front-cooking in restaurants, burger bars, pubs & street stalls.
- Can be cooked from frozen.
- If used defrosted, the coarse burger patty looks like being freshly produced on site.
- Course ground for a handmade burger taste and look.



- **Pre-flamed coarse ground**

- Ideal for restaurants, canteens, pubs & street stalls.
- Cooked from frozen.
- With this burger patty, you can offer a flamed-grill taste without having an open grill.
- Burger patties can be produced in large volumes in a combi oven and still taste like freshly grilled.
- Course ground for a handmade burger taste and look.



- **Pre-flamed fine ground**

- Ideal for canteens, caterers, pubs & street stalls (festivals, football stadiums, etc.).
- Fast-cooking patty with grill aroma.
- Cooked from frozen.
- Burger patties can be produced in large volumes in a combi oven and still taste like freshly grilled.
- Fine ground for traditional burger taste.





Steak Range

Juicy steak options for your needs

- **Beef strips**

Made from top quality whole beef muscle, carefully aged before being marinated to create incredibly tender beef strips that do not pull away in your mouth. Juicy, gristle-free and cooks in just 90 seconds. All beef strips are IQF & portion-controlled into 1kg bags, meaning absolutely no wastage. This hugely versatile product is an ideal component in various calorie-conscious meals, including beef stir-fry and beef salads.

- Available in 4mm and 8mm thick strips.



- **Philly Steak**

We've cooked up a true American classic with our authentic Philly Cheese Steak. Made from Rangeland's marinated beef muscle, carefully aged for incredibly tender beef slices that break apart easily on the grill. Juicy, gristle-free and cooks in only 3 minutes. The Philly Steaks are IQF and portion-controlled, meaning absolutely no wastage. Although we call it a Philly Steak, this refreshingly versatile product can also be used as the main ingredient in a number of hot beef dinners.





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How to select the right burger for you?

We have so many different versions and options for you!

Here we like to give you a rough guideline on what we think each type of business could use best. But this does not mean that you might not want to use our products in a different environment.

• Gourmet burger bars

Question:

- You need a high-quality burger patty, like from your local butcher, but always with the same high quality, fat levels and consistent seasoning throughout?
As you do front-cooking, customers see the raw product that goes on the grill.

Answer:

- *Our superchilled burger pucks from 140g to 200g are the perfect product for you. You defrost them in your fridge, place them on a tray and bring them to your front-cooking grill. Product always looks like freshly produced in the back.*



• Casual dining restaurants

Question:

- You need a good quality burger patty that cooks fast, is coarse ground and has always the same high quality, fat levels and consistent seasoning throughout?

Answer:

- *Our conventional burger patties from 160g to 340g are the perfect product for you. If you go for a perforated burger patty, you get an even shorter cooking time.*



• Pubs & restaurants

Question:

- You need a high-quality burger patty, like from your local butcher, but always with the same high quality, fat levels and consistent seasoning throughout?

Answer:

- *Our superchilled burger patties from 160g to 230g are the perfect product for you. Burgers can be cooked from frozen, or defrosted and have the taste of a handmade product.*



• Canteens & institutional catering

Question:

- You need a burger patty that is reasonable in price, cooks fast with always the same high quality, fat levels and consistent seasoning throughout?

Answer:

- *Our perforated burger patties from 100g to 180g are the perfect product for you. Burgers can be cooked from frozen, hold its shape well, loose little weight while cooking and stay juicy for long.*



• Event catering

Question:

- You have a food stall at a festival or football stadium and want to produce a lot of burgers, at the same time with always the same high quality, fat levels & consistent seasoning throughout?

Answer:

- *Our pre-flamed burger patties from 100g to 180g are the perfect product for you. Burgers can be cooked in any oven from frozen, hold its shape well, loose little weight while cooking and stay juicy for long. Due to pre-flaming, the finished burgers taste as if cooked on an open flame grill.*



• Meal manufacturers

Question:

- You need to produce large quantities of products at the same time and need price-sensitive beef products that taste great?

Answer:

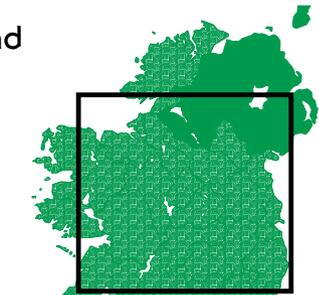
- *Our beef strips are the perfect solution for a lot of dishes. We can also produce for you a beef log where you get a block of top quality whole beef muscle that is carefully aged before being marinated. It is cooked overnight and then sliced.*



R Traceability

We work only with Irish beef, & these are the reasons why:

- We can trace each beef cut back to the farm
- Short distance between farm and slaughterhouse
- Cattle is grass-fed all year round
- We know the farmers



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Animal Welfare Policy

It is the policy of Rangeland Foods to actively promote Best Practice in Animal Welfare.

As a minimum, all meat suppliers/supplies will be required to comply with the requirements of the Irish Food Board (Bord Bia) Beef and Lamb Quality Assurance Scheme.

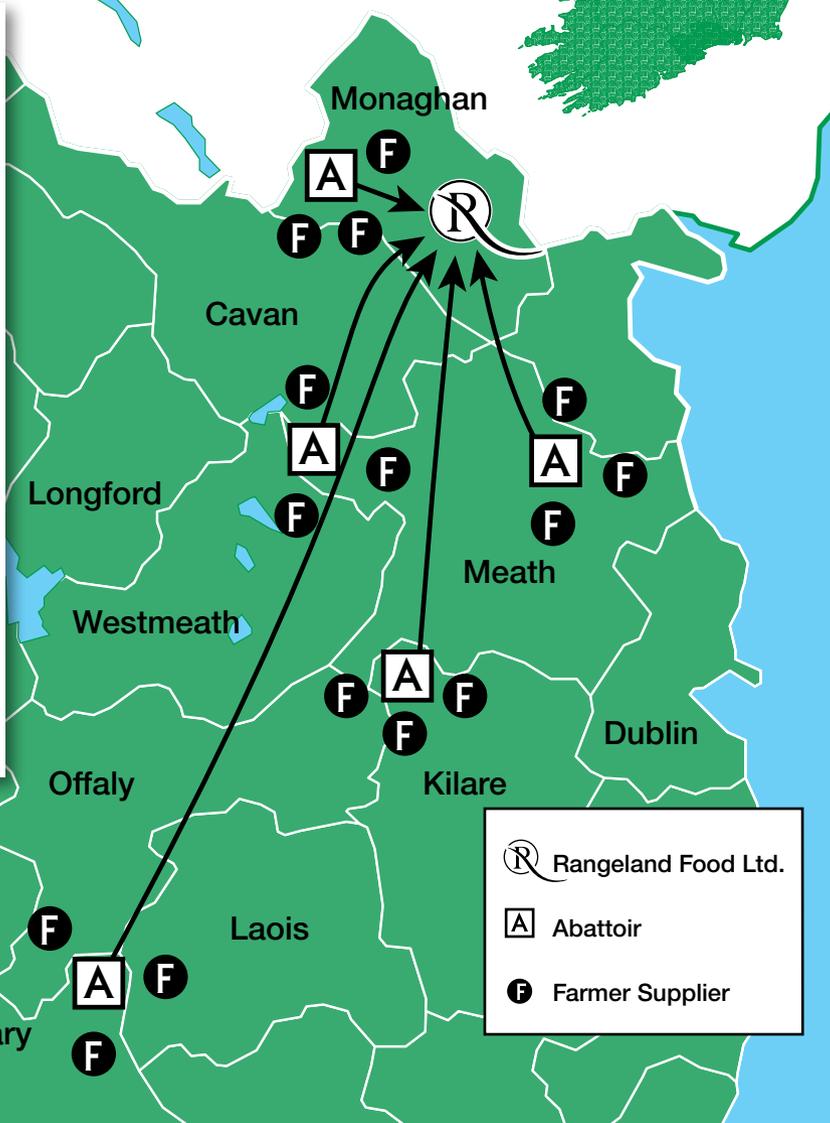
The scope of this standard includes animal welfare on the farm from date of birth as well as transport and slaughter. Implementation of this standard will be verified during regular supplier audits.

Signed: *Paul Hughes*

Paul Hughes,
 Director/Plant Manager
 16th March 2017

Registered Office as above. Registered in Ireland No. 478505. VAT Registration No. IE 9732891R
 Directors: P.Hughes M.B.A., J.F.Lucy B.E., M.B.A., J.T. Lucey B.Eng.

Rangeland Foods Ltd. Animal Welfare Policy Rev 1 Date: 16/03/2017 Approval: P.Hughes



Controls

- Registration within 27 days of birth
- Animal identity tag/bar code attached
- DNA sample to Department of Agriculture
- Passport issued includes date of birth, breed, mother details, regulatory tests etc.
- Herd register maintained by farmer
- Veterinary medicines recorded in register
- Unannounced audits of herd register by Dept. of Agriculture
- Movement control of animal
- Quality approved

Controls

- Passport verification
- Integrity control
- Welfare compliance
- Farm assured compliance
- Clean animal approval
- Breed selection procedure
- Ante mortem veterinary inspection
- Food chain access approval
- Post mortem veterinary inspection
- HACCP inspection and audits
- Residue surveillance
- Pathogen surveillance
- Unannounced audits by Rangeland Foods



R Procurement

Crate
Barcode
ID

R Production System

Finished
Product Trace
Code

R Product Quality Assurance

Controls

- Approved supplier
- Comprehensive supply agreement
- Agreed specification
- Integrated farms / abattoir / boning
- Continuous supply
- Unannounced audits of suppliers
- Trace verification
- Meat inspection
- Specification compliance
- Pathogen surveillance
- Temperature compliance
- Age compliance
- Quality reviews
- Local, Irish origin
- Unannounced audits by Department of Agriculture

Controls

- EU approved facility, IE717EC
- Monitored security 24/7
- Approved HACCP system
- Pre-requisite programme
- Pathogen surveillance
- Microbiological surveillance
- Temperature surveillance
- Foreign body control
- Medical screening compliance
- Personal hygiene compliance
- Plant hygiene compliance
- Lean training programme
- Identity status assured
- Allergen control
- Traceability control
- Specification compliant
- Control of non-conforming product
- Quantity & weight control
- Lean / fat ratio control

Controls

- Regulatory compliance with EU legislation
- Batch code printed on case
- Traceability from batch code to farm
- Tamper-proof packaging
- Cook tests every batch
- Cooking time, yield, size, shape, taste, texture verified
- Every product is DNA species monitored
- Reference samples retained
- Shelf life monitored
- Customer satisfaction monitored
- Product developed to customer requirements
- BRC global standard for food safety Grade AA
- Organic Trust certification
- Environment ISO 14001:2015
- CLAS accredited microbiology laboratory product release





Quality checks in Production

At Rangeland, we have built our business on delivering target quality products to our customers every time.

This is achieved by rigorous controls at all stages of the supply chain. From approved raw material suppliers to our approved hauliers, the focus is on building quality at every step.

Rangeland operates a positive release system.

The finished product undergoes a series of microbiological tests to ensure food safety.

Up to **51 verification** checks are completed on every batch to ensure the safety, consistency and reliability of our products.

Daily independent DNA testing guarantees the integrity of the beef used. DNA certification is available to all customers on request.

In 2013 Rangeland developed a “**5 Lock**” Food Safety System for our meat suppliers to guarantee quality, consistency and safety for our customers:

1 Sourcing of Raw Material

At Rangeland, we only source from local beef plants. All beef is of Irish origin.

2 Quality of Raw Material

All of Rangeland’s approved suppliers have signed our comprehensive meat supply agreement with exact guidelines on our detailed cut specification, product security, labelling requirements and traceability.

3 Transport of Raw Material

The raw material is transported directly to Rangeland in sealed containers. All meat is transported in sealed packs with unique meat supplier plant number from Boning Hall to Rangeland production line. Pallets are secured with anti-tamper protection. Any pallets of meat showing evidence of tampering on arrival will be rejected and returned to the supplier.

4 Inspection of Raw Material

Rangeland employs a full-time meat inspector to monitor and control the quality of beef entering the factory. Following receipt, all meat goes through both visual and x-ray inspections before it is allowed enter the production line. Consignments of meat not adhering to our exact specification will be rejected..

5 Certification of Finished Goods

Rangeland conducts multiple verification checks on all batches. This includes species testing (in independent laboratory), product quality checks and full traceability back to the farm. DNA certification is obtained for all products prior to release to customer.



Sales contact & delivery area - where to find us:

Our growing success is manifested
by our expanding business

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(Ireland – North/South)

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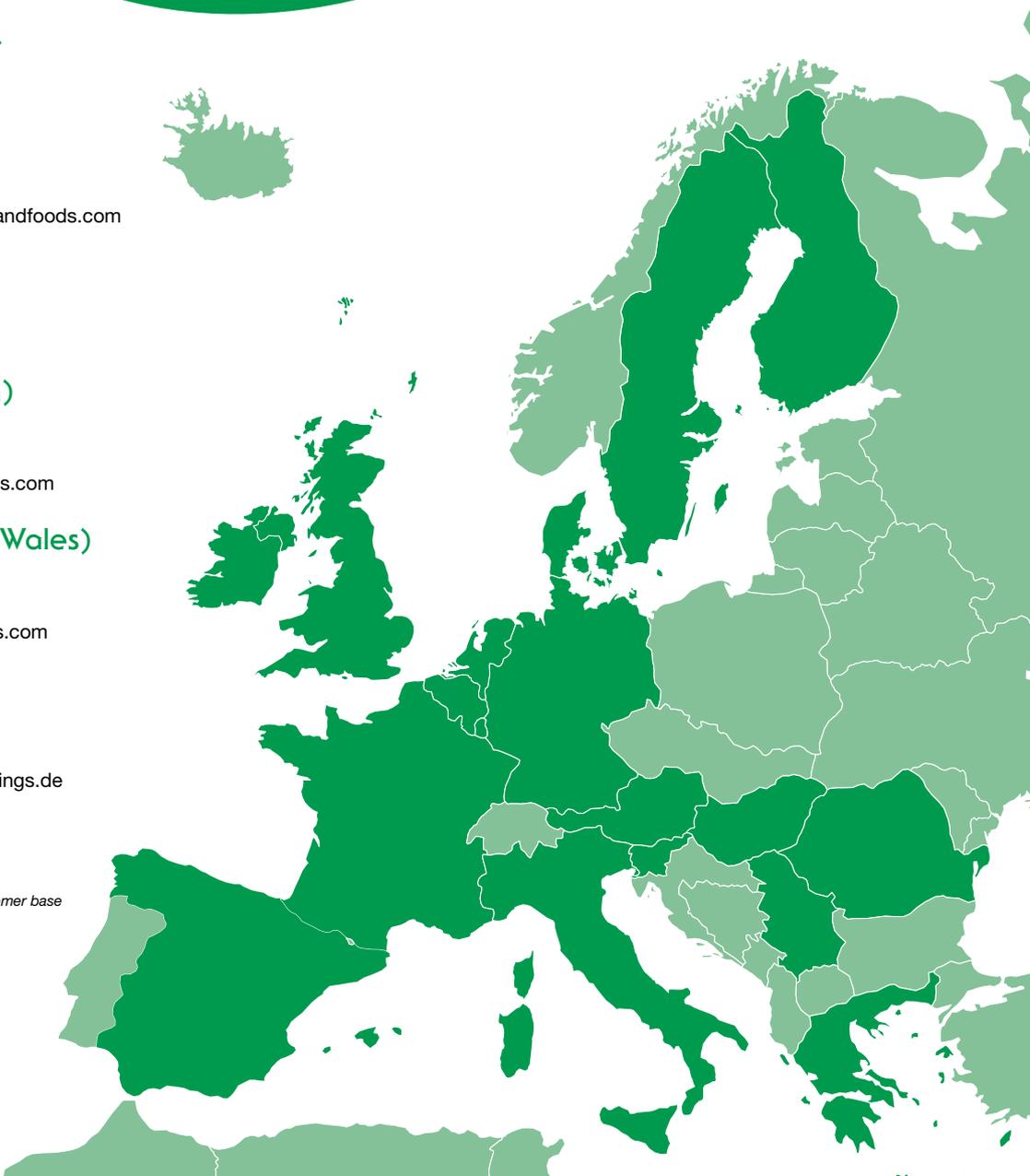
(England, Scotland & Wales)

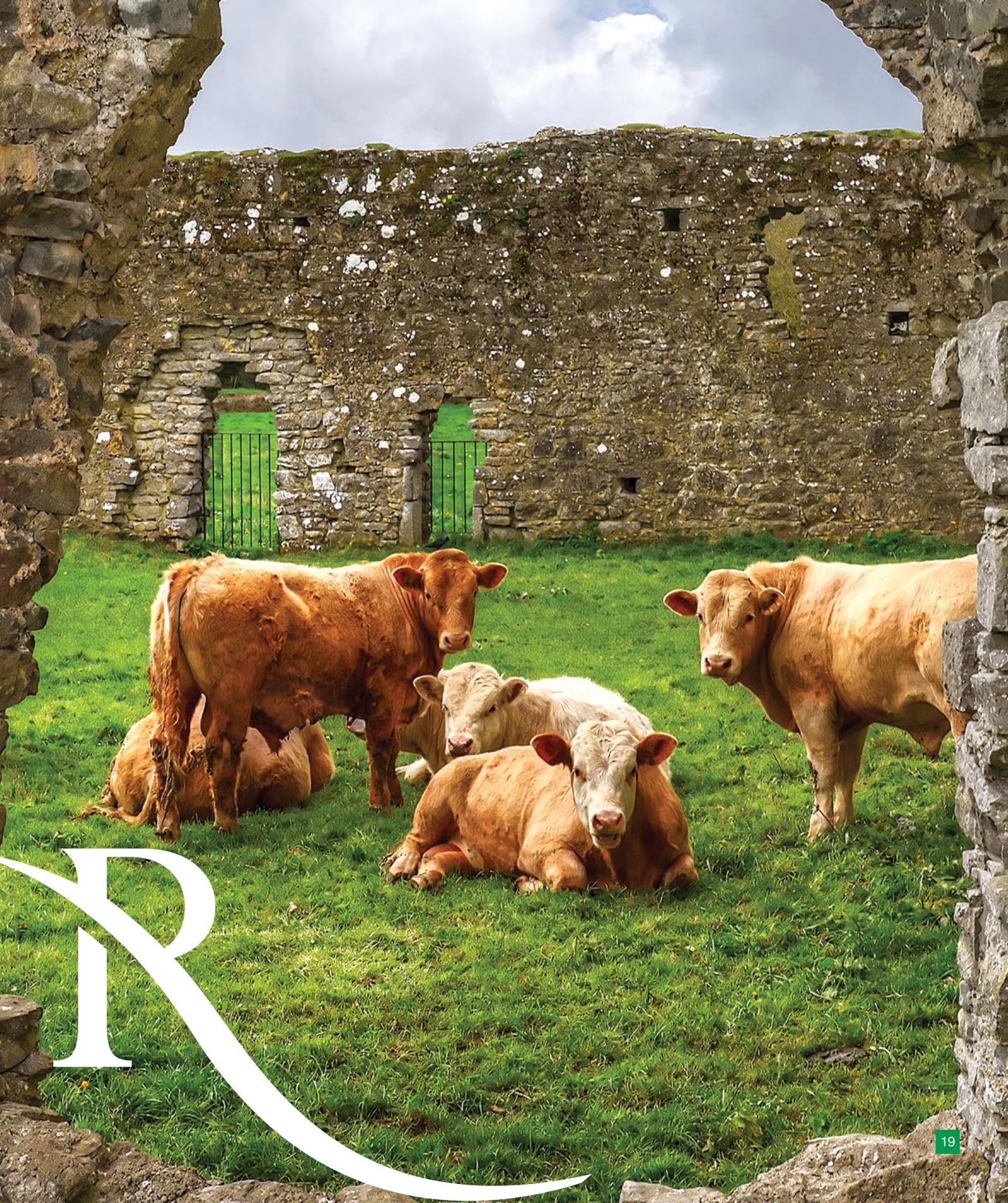
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Thomas Konecny
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-  Countries already in the "Rangeland" customer base
-  Markets we are waiting for orders from







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