



Pallas Foods

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- Pallas Foods currently employ 533 people and operate from ten locations within the Island of Ireland.
- 66% of all products sold are produced in Ireland.
- Pallas was acquired by Sysco corporation Houston Texas on the 31st of March 2009, and is still run by the founders: the Geary family and the same management team.
- Sysco operate a food service business through 185 locations throughout the USA and Canada. They have a team of 10,000 sales people and 9,500 delivery trucks, and revenues of \$37b.
- This year Pallas Foods have started a program of selling Irish manufactured food products to its parent Company Sysco. Currently there are eleven Irish manufacturers on the program and this is expected to grow significantly in the medium term
- Pallas/Sysco are totally committed to supporting Irish industry





Sourcing Irish Produce



Irish

At Pallas Foods, our mission when sourcing products for our customers is always to source only products that are of the very highest quality.

Because of our huge range of products however it is not always possible to source locally. Having stated that, we are also very aware of our responsibility to Irish producers and with that in mind we always aim, where at all possible, to source Irish-produced products first.

The following pages introduce some of the Irish Suppliers of Pallas Foods





Hereford - Explore the taste of Irish Hereford Prime Beef



- Grass Fed and Healthy
- Better Tasting
- Better for you
- Simply Better Beef

AIBP -The Tradition of Excellence in Beef

AIBP is the Irish meat division of Irish Food Processors, Europe's leading beef exporter. Based in Ardee, Co. Louth, Ireland, we specialise in beef processing, de-boning and retail packing.

AIBP Sites

Ardee, Bandon, Clones, Cahir, Nenagh, Rathkeale, Waterford



a partnership in beef





Slaney Valley Lamb



Recognising the opportunity to deliver an exceptional dining experience to the Irish food service industry through a superior lamb offering, Irish Country Meats and Pallas Foods joined forces to launch the Slaney Valley range of premium lamb. This range fulfils the requirements of a dynamic and progressive sector where reputation, customer loyalty and menu differentiation are paramount.

This partnership, between Irish Country Meats, Ireland's only specialist lamb processor and Pallas Food's "Next Day Gourmet" delivery service, offers unrivalled lamb quality and freshness, combined with countrywide distribution - a fully reliable integrated service offer.

We are pleased to announce that a selection of organic products has been added to the Slaney Valley range for 2007, including Diced Lamb, Leg (boned and rolled) and Rack (cap on, French Dressed).



*Promoting Irish Produce
Supporting Local Farmers*





Shannonvale Irish Poultry



Shannonvale was founded over 65 years ago by the O'Regan Family in Cork.

Their current facility is based in Clonakilty in West Cork and the business to-day is still run by the O'Regan Family.

Shannon Vale is the only processor in Ireland to have approval at one production location for all licences. The company processes exclusively 100% Irish Chicken.

- Slaughter
- Cutting
- Preparation
- Breeding
- Cooking

All chickens are reared locally in Co Cork & Co Limerick by contracted farmers, processed in their own plant and transported to Pallas Foods, Newcastle West daily. The breaded chicken is also produced by Shannonvale using their own chickens, only Fresh Irish whole muscle products are supplied. Shannonvale are only plant in Ireland that can produce Bord Bia approved breaded product. They currently kill about 110,000 birds a week. All products from Shannonvale have a fully traceable 'peel off' label and also the actual farmer who reared the birds is named on the box.

The company is:

- ISO 9000:2000 approved
- Fully HACCP compliant
- Registered to Bord Bia Chicken Quality Assurance Scheme
- BRC accredited
- Full Identification system on all products ensuring traceability to farm of origin.
- Product supplied entirely from local producer base, all of whom are Bord Bia approved
- Full on-site QC and Product Development Dept.
- External consultants engaged by company to assist in product development and awareness of customer/market trends.



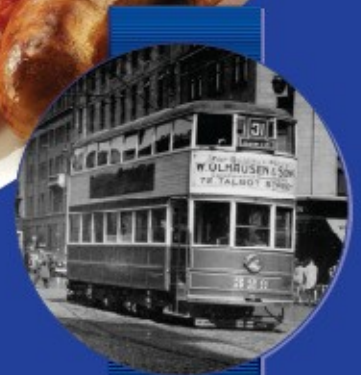


Olhausens - *Sausages, Rashers & Puddings* *Today's Best Breakfast*



Olhausen, originally a retail butcher shop (1896) in Talbot St., Dublin, is one of Ireland's foremost suppliers of traditional quality pork based meats.

Now a thriving marketing, distribution and manufacturing company, it employs over 200 people. New state-of-the-art distribution and production facilities at its headquarters in Blanchardstown, Dublin are augmented by further production facilities in Coolock, Dublin and Lough Egish, Co. Monaghan.



Sizzlin' since 1896



Marguerite's

Marguerite's
delicious handcrafted treats for you

Marguerite's, Limericks Premier Bakery, makers of high quality fresh pastries using only selected raw materials: fresh fruits, fresh eggs, high quality chocolates, rich ingredients.

Marguerite's was established in 1970 by Margaret & Richard Condon. Based in Newcastlewest, Co. Limerick, the company employs 52 staff locally.





Irish Farmhouse Cheese-makers Association

- **CÁIS was established in 1983 by an enterprising group of cheese-makers who had revived the art of small-scale cheese production in rural Ireland from the late 1970s onwards.**
- **Every CÁIS cheese-maker is proud of his/her craft and constantly strives to improve their unique product offering.**
- **Pallas Foods is a strong supporter of CÁIS. The company has a direct working relationship with each CÁIS cheese-maker with the aim of helping them turn their unique craft into a viable business.**
- **23% of CÁIS Cheese was sold by Pallas Foods (2008)**



Quality Assurance



◆ I.S.O. 22000:2005 – Independently verified by NSAI

- First Foodservice Distribution Company to Receive this prestigious award
- Incorporating HACCP



◆ Member of Bord Bia Supply Chain Assurance

- Enhanced Traceability



◆ Registered with Organic Trust



◆ Dedicated Customer Service Department



Quality Assurance

- ◆ **Comprehensive Vendor & Product Approval**
 - ◆ Sysco Approved Supplier Base
 - ◆ Independent third party audits (BRC / EFSIS / ISO)
 - ◆ Product Technical Specification
 - ◆ Label Review

- ◆ **Hospitality Ireland Award '07, '08 & '09**

- ◆ **Unique Peel-Off Label System**
 - ◆ First Company to Introduce this Concept
 - ◆ Assist in HACCP Records



Sustainability

- ◆ *Reducing Miles Driven & Fuel Use*
- ◆ *Creating Warehouse & Distribution Efficiencies*
- ◆ *Partnering for Vehicle Innovation*
- ◆ *Sustainable Agricultural Practices*
- ◆ *Animal Welfare*
- ◆ *Sustainable Fisheries*



Fitzpatrick Family Farm



Environment

- ◆ **Self Compliant: Waste Management Act 1996 - 2008**
- ◆ **Take Back Our Own Cardboard**
- ◆ **All Good Pallets Returned to Suppliers**
- ◆ **All New Trucks are Euro 5 Spec – 15 New 2010**
- ◆ **All Company Cars are Band A & Band B**



All Pallas Food Brochures are printed on paper made from the wood pulp of managed forests.
For every tree felled, at least one tree is planted, thereby renewing natural resources