

St Ewe Free Range Eggs LLP, Ventonwyn Farm, Tregony, Truro, Cornwall TR2 5SH

Tel: 01872 530320 Email: info@stewe.co.uk

Follow us on: www.facebook.com/steweeggs www.instagram.com/steweeggs Twitter: @steweeggs

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











We are a small, family business with big ideas.

We offer the most diverse range of hens eggs in the UK.

We employ local people and support family farms.









St Ewe Free Range are leaders in innovation, introducing the first eggs naturally enriched with both Selenium and DHA Omega-3 to the UK market, followed by our Rich Yolk Egg for the speciality pasta and pastry chefs.



## AWARD-WINNING TASTE AND DELIVERY

St Ewe Free Range have won an array of awards and acheivements over the years. We currently have several Taste of the West awards, Great Taste Awards and we won Best Brand at the Pig & Poultry Awards in London last year.















All our hens are reared on specially selected
Westcountry family farms. They are free to roam by
day and comfortably housed at night. We look after the
hens and they look after the eggs.



# BOOST THE ROOST: THE UK'S ONLY ULTRA NUTRITIOUS EGG

Excellent for health, fitness and wellbeing. HIGH in Selenium & HIGH in DHA Omega 3. Selenium helps to regulate the thyroid hormone production, gives the immune system a boost, contributes to antioxidant activity and plays an important role in fertility. DHA Omega 3 has numerous health benefits; is great for cholesterol and can help slow the early onset of Alzheimer's Disease. Two Boost the Roost eggs gives you 75% of your RDA of Selenium and 60% of your HCB of DHA Omega 3.\*

\*HCB - Health Claim Benefit/ RDA - Recommended Daily Allowance

**5p from every box sold is donated to Pancreatic Cancer UK** 

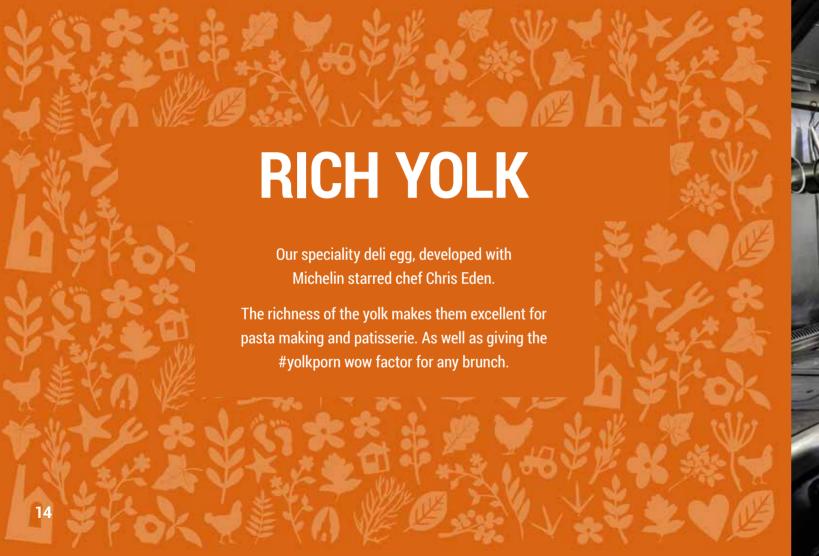


"How we feel and look on the outside is a reflection of how we look after ourselves on the inside.

I love cooking and eating
'St Ewe Boost The Roost' eggs, for
their extra nutritious properties and
their great taste too!

Making the perfect breakfast to start my day, every day and of course happy nurtured eggs = happy Tess!"

> Brand Ambassador London Paleo Girl Tessa Seward





# LIQUID EGG. NEW FOR 2017.

St Ewe Westcountry Liquid Egg. 100% free range. 100% traceability
- all from our family farms in the Westcountry.

Small batch production ensures the highest quality and freshness.

Rich egg yolk colour. High quality egg white due to controlled small batch production. Delivered nationwide by chilled hauliers.

Export available.



#### NEW FLOCK WILL BRIGHTEN YOUR SHELVES

Our energetic White Birds arrived on the farm this summer.

White birds produce beautiful white eggs. Like our other flocks, they will be free range and benefit from high quality feed.

Now eggs for everyone, available later this year.





Every St Ewe Free Range eggs produced to the exceptionally high quality assurance standards of the British Lion Code of Practice and Freedom Foods. Our packing centre is also SALSA accredited.

We have created the widest and most innovative range of branded free range eggs to be found anywhere in Britain and we can supply across the country.



### A FANTASTIC PACKAGE FOR THE TRADE

Here at St Ewe Eggs we look after our trade customers.

We not only offer exceptional value but deliver a tasty service, providing top quality free range eggs.

Nationwide delivery available subject to minimum order quantity.

We welcome trade enquiries and we would love to talk to you about our products, so get in touch today.

