



KFM Production Services

Quality is the Bottom Line



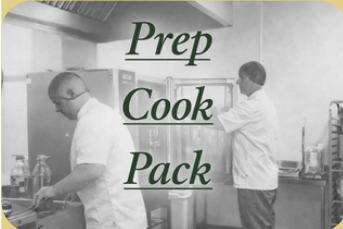
Craig Lynch, Head Chef

- Food prep and cooking to Client specification - consistently
- Professional and efficient service
- Fries, Co Kerry based

See production price list for batch sizes and range

No impact on your Food Margin

Production costs and ingredient costs are invoiced separately



No need to change key suppliers

Keep your existing protein suppliers (for high volume items)

Production Examples

- Braised Meats & Ribs
- Chicken Supremes
- Lasagnes & Tray bakes
- Stews & Casseroles
- Curries & Tagines
- Sauces & Gravy
- Soups & Chowder Base

Event menu solutions

Work with us to produce your own specification and signature dishes.

Using your recipe, or adapting one of ours

- Sandwiches & Focaccia
- Sausage Rolls
- Pies & Wellingtons
- Terrines & Ballotines
- Frittata & Egg based
- Vegan & Vegetarian
- Sourdough Pizza

Multiple packing options

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customers@kerryfoodmarket.ie



We're on WhatsApp
085 779 7141



Working with us

Quality is the Bottom Line

"What sets KFM apart is their ability to create tailor-made solutions around our exact menu requirements.

Partnering with KFM has been a great addition to our kitchen operation and supply chain, allowing us to streamline processes and tightly control our costs. "

Dan Parker
Head Chef

Example: Chicken Supreme with Mushroom Duxelle.

- Irish 220g Chicken fillet and price point specified by client
- Stuffed with 40g Mushroom Farce made by KFM to agreed recipe
- Cooked sous vide in individual portion bags (cooked weight 230g), then chilled or frozen as required
- Chicken kept warm under water for service, 2.5 minutes to pan-fry



Batch size 100.
Chilled shelf life
7 days min

Example: Thai Red & Green Sauces

- Pastes made fresh in-house
- Designed to defrost well (if frozen), and to be vegan
- Red spec was strong aromatics with perceptible but balanced heat
- Green spec was balance of flavour, citrus and mild heat



Batch size 40 Kg
with pack options:
10Kg buckets OR
Box of 2Kg bags,
with option to
freeze

"KFM make a range of tray bakes, wet dishes, soups and sauces to my recipes.

Craig is very professional and a valuable source of suggestions and improvements.

KFM have been an excellent production partner and I've no hesitation at all in recommending them."

Tom Flavin
Chef & Food Consultant



Beef

Braised, Stews, Pies, Wellingtons

Slow Braising

- Featherblade
- Short Rib of Beef
- Beef Cheek
- Housekeepers Cut
- Brisket
- Daube



Cooking weight loss is tightly managed through modern equipment use and careful capacity management. Beef Stock and Gravy are also available.



Modify our existing recipes or we can make yours. Some examples we know well:

- **Stews**
 - Beef Bourguignon
 - Beef and Guinness Stew
 - Any similar recipes
- **Tray bakes to your spec**
 - Beef Lasagne
 - Cottage Pie
 - Premium eg Beef Short-Rib Lasagne
- **Pies & pastry**
 - Beef & Guinness Pie
 - Beef Wellington

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Chicken & Turkey

Supreme, Casseroles, Curries, Ballotine, Pies

Chicken Supreme

- Individually boil-bagged
- Cordon Bleu, Duxelle etc
- Typical batch size 100-200



Modify our existing recipes or we can make yours. Some examples we know well:

- **Chicken & Mushroom mix**
- **Chicken Roulade**
- **Curries**
 - Mild, Thai Green, Red or Massaman, Korma
- **Casseroles**
 - Chasseur, Coq au Vin
- **Pie**
 - Chicken & Leek, Chicken & Mushroom
- **Turkey**
 - Ballotine
 - Turkey & Ham portioned

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Lamb & Pork

Irish Stew, Lamb Shank, Pork Ribs & Belly

Irish Stew

Single portion bag



Braised Lamb Shanks

Braised Pork Ribs - any cuts



Modify our existing recipes or we can make yours. Some examples we know well:

- Braised Lamb Shoulder
- Braised Lamb Rump
- Braised Pork Belly
- Lamb Tagine
- Pulled Pork
- Ham Hock Terrine
- Create a Shepherd's Pie to your spec

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Vegan & Vegetarian

Nutloaf, Curry, Dahl, Tagine, Bolognese

Nutloaf

In a loaf or individual portion, pudding shape.

Photo is Mushroom & Walnut.

Onion gravy (Vegan)
available to serve
with the Nutloaf



Modify our existing recipes or we can make yours. Some examples we know well:

- Vegetable Tagine
- Curry
- Dahl
- Vegan Sausage roll
- Lentil Bolognese
- Spiced Chickpea Mix - use for any falafel application

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Light Bites

Your recipe and price point using our production format and batch sizes

Toasties & Focaccias

Individually wrapped.
Delivered chilled or frozen, depending on volume.

Toast in grill press, MerryChef or oven.



Full outsourced sandwich solution for consistency and ease of use.

Custom Artisan Pizza

Your choice of toppings, delivered frozen. Cook from frozen.



Sourdough
Base &
Quality
Tomatoes.

Egg based

Quiches and Frittatas made with your choice of fillings, delivered fresh or frozen.



Signature Sausage Rolls

Adapt to your house style - This version is Annascaul Black Pudding Co high-pork sausage meat, apple and Provence herbs.



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Soups, Stock & Sauces

Good bones. Great flavour.

Seafood Chowder Base

Made with home-made fish stock from good quality fish bones.

Includes vegetables.

Add cream and fish in desired ratios to get finished chowder



Beef Stock and Beef Gravy



Modify our recipes or we can make yours. Some examples:

- BBQ sauce multiple types
- Thai sauces
 - Red, Green, Massaman
- Mild/Madras Curry Sauce
- Velouté
- Bourguignon / Chasseur
- Tomato Sauces
- Beef or Chicken Stock
- Soups with homemade taste

All stock made inhouse from good quality bones and traditional aromatics.

Gravy can be adapted to your recipe or price point.

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Sample invoice

This sample invoice shows 2 typical scenarios

- (a) the production costs for 110 portions of Beef Short-Rib where the raw meat was delivered to KFM by a client supplier so we charge a production only cost
- (b) the cost for 100 litres of a curry sauce made to client specification, where we itemise the production cost separately from the ingredient cost - so the cost of sales can be allocated correctly.

For high volume requirements invoice format can be customised.



DRAFT INVOICE

Example Customer

Invoice Date

10 Sep 2026

Invoice Number

INV-1970

Reference

Gala Dinner 12th
September

Kerry Food Market

Limited,

Unit 9,

Kerry Food Hub

Firies, Co Kerry V93 R7FA

066 4018024

customers@kerryfoodmar
ket.ie

IBAN

IE31AIBK93634014693018

VAT IE 3919707VH

Description	Quantity	Unit Price	Tax	Amount EUR
110 portions of Short-Rib - Ready to reheat - Beef Supplied By Client	110.00	2.50	23%	275.00
Curry Sauce Production Cost for 100 Litres to Client recipe # 105	100.00	2.00	VAT 0%	200.00
Curry Sauce ingredients for 100 Litres - Client recipe #105	100.00	3.90	VAT 0%	390.00
Subtotal				865.00
TOTAL VAT 23% 23%				63.25
TOTAL EUR				928.25