



About Us

HG Blake is an independent family owned multi-species abattoir based in Norfolk. Established in 1938 by the late Hilton Blake, HG Blake is now Chaired by Owner, Jane Blake, and managed on a day-to-day basis by the Managing Director, Andrew Clarke.

Sourcing produce directly from carefully selected Norfolk farmers, HG Blake works closely with them to maintain the highest standards of animal husbandry and animal welfare. To consistently deliver premium quality, flavoursome and tender meat, with the traceability and assurances that our customers expect.

Founded on integrity and ethical principles, HG Blake aims to become the regional meat supplier of choice through a continual programme of investment and development in our people, production facilities, processes and products.

“HG Blake is proud to supply the finest Norfolk-reared beef, lamb and pork to retail butchers shops and meat wholesalers nationwide.”

HG Blake Ltd

www.hgblake.co.uk

Beef

In partnership with Norfolk farmers, all of HG Blake Norfolk reared beef comes from Farm Assured farms across the county. Utilising the natural beauty and rich fertile grazing, synonymous with the area for centuries, and marrying with quality agriculture and the production of excellent livestock.

Sourcing cattle direct from local farmers means we can guarantee that our beef is reared on Norfolk farms and therefore we can offer full traceability on all animals



Pork

HG Blake takes great pride in only supplying locally sourced British Pork. Over sixty years, we have strived to identify and partner with a number of pig producers within the Eastern region who share our values and deliver a superior product.

From our trusted, traceable and sustainable source, we are able to supply pig carcasses, primal cuts and pork trim. All without sacrificing our high standards of animal welfare we guarantee in all our products.



Lamb

HG Blake works closely with a select number of trusted Norfolk sheep farmers, who share our values. So we are able to offer high quality English Lamb, known for its sweet delicate flavour and tender flesh.

Through good agriculture, high standards of husbandry and rich fertile grazing, we ensure our high quality lamb is available all year round. Traditional prime Spring Lamb is available in time for Easter.



Classification

We have a strict selection process for our cattle to guarantee quality and consistent results. All our carcasses fall under a weight range of between 260-400 Kg and all are under 30 months of age. All carcasses must fall within a minimum MLC Classification O+ for confirmation and between 3 and 4H for fat covering.

Quality Standard

Quality Standard Beef is produced to higher standards than required by law from a supply chain which is fully assured and independently inspected at every stage. The EBLEX Quality Standard beef scheme includes additional requirements, which are above current commercial and legal standards applicable to the production of beef.

Classification

We have a strict selection process for our pork to guarantee quality and consistent results. All our carcasses are individually serial-numbered and slap marks are read and recorded. We use MLCSL classification/grading equipment to provide independent backfat measurement and the lean meat percentage calculations.

Quality Standard

HG Blake is a member of the British Quality Assured Pork Standard, part of the British Meat Processors Association. Our membership number is 58. It is renewable annually in July. In order to maintain membership, HG Blake is subjected to a planned annual inspection, and one unannounced inspection each year to ensure HG Blake meets their strict Welfare and Traceability standards.

Classification

We have a strict selection process for our lamb to guarantee quality and consistent results. Carcasses must have a fat class of between 2-3H and have a conformation of between E-O. An equivalent to classification is acceptable for plants not grading lamb.

Quality Standard

All lamb carrying the Mark is chosen according to a strict selection process to ensure it is succulent and tender. Quality Standard Mark (QSM) lamb is produced to higher standards than required by law with a supply chain which is fully assured and independently inspected at every stage.



Welfare & Traceability

Animal welfare is at the forefront of our operation. We strive to ensure that all producers who use our services are aligned with our values and thus adopt and maintain high levels of husbandry, and pride ourselves in taking great care of livestock whilst in our care.

Our traceability system means we can track animals from the moment they arrive at our facility, through the procurement process, to the final departure of the meat.

All staff who deal directly with the animals are highly trained in welfare and handling techniques. With every effort made to maximise animal comfort and minimise anxiety during the procurement process.

“There is no one who loves and respects animals more than I do”

Chairwoman - Jane Blake

Assurances

We are fully compliant with all current legislation and certification and meet, and in some cases exceed animal welfare standards, to give you, piece of mind that our animals are treated with the utmost care and respect.



Lloyd's
Register



Serving East Anglia



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Proudly supplying
the best quality
locally produced beef,
pork and lamb for
over 60 years.

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