



The Great Bacon Revolution Awards 2013 Results

SUPERMARKET

WINNER

Morrisons Old Fashioned Cure British Back Bacon

Cured using an Old English recipe. This style has been used for over 100 years 'Old is the new New!' Cured with juniper, cloves, muscavado sugar and a hint of black pepper this bacon has a very distinctive flavour which beautifully compliments the mild flavour of the dry cured bacon
Available in Morrison's stores or contact Fiona.Jones@cranswick.co.uk

Finalist

Asda Dry Cured Cherrywood Smoked Back Bacon

Thick cut back bacon hand rubbed with sea salt and smoked over natural cherrywood for a full flavour
Available in Asda stores from 8th April

Finalist

Heston from Waitrose Vanilla Back Bacon

Vanilla back bacon - The outdoor bred pork loins are massaged by hand with salt by our team of experts. It is then cured slowly and matured with ground vanilla pods and brown sugar. This bacon is perfect as a twist at breakfast time but also great in pasta or risotto!
Available in Waitrose Stores

BRAND WINNER

Denhay Farms, Dorset - Dry Cured Smoked Back Bacon

Smoked naturally over beechwood to produce a mild smokey flavour which enhances the natural taste of the bacon
Available in Waitrose, Sainsburys and Ocado as well as farm shops and delis
contact ellen@denhay.co.uk for information on supplies

FOODSERVICE / CATERING SUPPLIERS

WINNER

Midland Bacon - Wiltshire Cured Back Bacon flavoured with Sweet Chilli

A fully covered brined Back Bacon that has had the introduction of Sweet Chilli into the brine for the last 4 days of maturation.
Contact steven.hind@midlandbaconco.co.uk for information on supplies

Finalist

Tulip Ltd - Unsmoked Cooked Maple Cured Bacon

Specially selected British Pork bellies coated with curing salts and matured for a minimum of 5 days. The product is then oven cooked to give succulent, maple flavour
Contact Simon.shirley@tulipltd.co.uk for information on supplies

Finalist

Pepperell's Meats Ltd – Home Produced Smoked Back Bacon

Produced using free range pork, this bacon is cured traditionally in our own recipe cure then smoked over beech and oak woodchips
Contact chris@pepperellsmeats.co.uk for information on supplies

Finalist

Cranswick PLC Foodservice Division - Oak Smoked Dry Cured Back Bacon

Contact Michael.price@tsfl.co.uk for information on supplies

BUTCHERS

WINNER

Cheerbrook Quality Farm Food, Nantwich - Traditional Dry Cured Back Bacon

Loin of Free Range Pork is rubbed with traditional dry salts, then gently massaged and turned for 10 days before slicing and serving
Contact info@cheerbrook.co.uk for information on supplies

Finalist

Gabbotts Farm, Tyldesley, Manchester - Cherry Smoked Bacon

Homecured and homesmoked
Contact depot@gabbottsfarm.co.uk for information on supplies

Finalist

Priors Hall Ltd, Great Dunmow - Unsmoked Back Bacon

Our pigs are born and raised on the farm and fed home grown grain milled on site. The meat is then cured in our secret recipe and hung for a minimum of 7 days to dry. Customers say that our bacon tastes "just like the wonderful old fashioned bacon they remember"

Contact priorshall@btconnect.com for information on supplies

Finalist

Ludlow Food Centre Ltd, Ludlow - Beetroot & Black Pepper Back Bacon

Traditionally dry cured back bacon with the addition of fresh beetroot and a hint of black pepper which gives this bacon an eye catching appearance which separates it from other bacon without detracting the flavour too much

Contact john@ludlowfoodcentre.co.uk for information on supplies

For more information go to
www.lovepork.co.uk or porkforbutchers.bpex.org.uk
email: baconenquiries@bpex.ahdb.org.uk

