

Fresh produce specialists since 1984



Welcome to

McCormack Family Farms!

We are Ireland's largest grower of baby salad leaves and specialists in microgreens, fresh herbs and edible flowers.

Read on to find out more about our farm, our produce and our commitment to always deliver a top quality product and service to our customers.

I hope you will find this brochure informative and please do get in touch if you have any questions.

Stephen McCormock Managing Director

McCormack Family Farms are a second generation farm based in Co. Meath, which Eddie McCormack started on just a couple of acres in 1984. Today the farm is managed by his son-Stephen - and we are cultivating over 700 acres, including 3 acres of polytunnels and 3 acres of glasshouse.

We were always passionate about growing what traditionally had been imported into Ireland. Apart from the reduction of food miles, our mission is to consistently deliver the best quality produce, on time, every time — guaranteed!





We believe in enhancing traditional farming practices with modern technology. Sensors, satellite systems, smartphone-operated machinery and other advanced agri-tech solutions support us in continuously improving our products, food safety, traceability and logistics, as well as reducing our environmental impact.

Our efforts do pay off! To name a few of our results from the last 12 months, we reduced the use of fertiliser by 1/3, made better use of the land and with instant text alerts we know exactly when, where and how much our crops need water.

We would love to share more great stories with you, so stay in touch via social media and visit us on www.mccormackfarms.ie

Food safety and high production standards are now more important than ever for chefs, restauranteurs and caterers. We are regularly visited by various auditing bodies, which means that everything we do is verified and certified. You too are very welcome to visit the farm and see for yourself. Just drop us an email to make an appointment via hello@mccormackfarms.ie or contact us via social media.



BABY LEAF RANGE

Our baby leaves are UNWASHED and go directly from field to customer, with no chemicals used post-harvest and as little handling as possible. This guarantees that the quality and flavour are not compromised and the produce you receive is naturally fresher for longer.

Our baby leaf range is available all year round. Irish season spans from May to September, when we grow and harvest on our family farm. When out of season, we are working with a handful of carefully selected and likeminded farmers in Southern Europe, who are regularly audited to ensure the same very high standards as ours. We then import those leaves directly to our farm, to guarantee the shortest route from field to fork. Here the produce is inspected by our QA team, packaged, inspected again and send to you.

Our operation is fully integrated, from growing, harvesting to packing and transport - all to ensure full control over the entire supply chain.



HERBS & EDIBLE FLOWERS RANGE



Our Edible Flowers collection include nasturtium and a wide range of colours of viola. Grown sustainably year-round in our glasshouse, under sunlight to guarantee a natural and consistent result



Wide range of packaging options to suit your needs

Salads

Punnets 75g and 100g

Pillow bags 200g, 250g, 350g and

500g

Loose box 1kg

Herbs

 $Punnets\,20g, 50g, 200g\,and$

250g

Bags 50g and 100g

Loose box 1kg

Microgreens and flowers

Living product: box of 9 (pea), or 16 (mixed $\,$

micros) trays

Cut product: 30g punnets

Flowers: 20 pieces per punnet

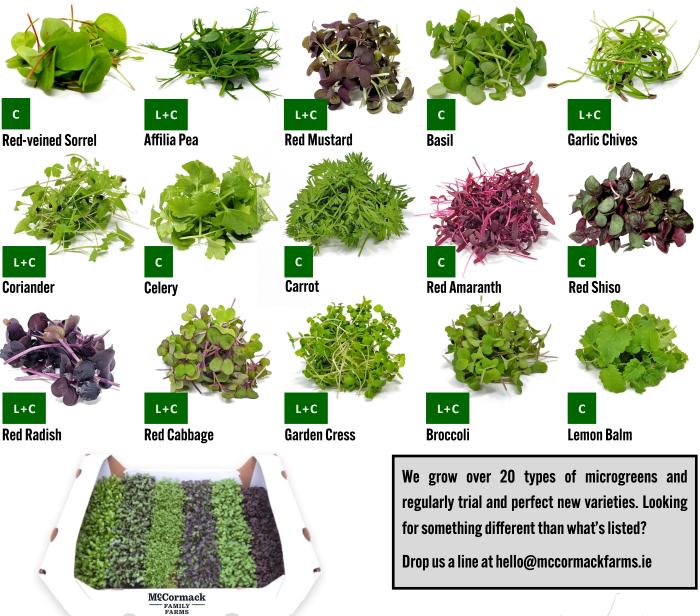
MICROGREENS RANGE

available as a living product

c available as a fresh cut product

We grow microgreens on our family farm all year round. These perfect carriers of concentrated flavours also add a wonderful visual appeal to both cold and hot dishes.

Available as a living product and cut.



Patrick, who manages our glasshouse and cultivation of microgreens and edible flowers, uses his 20+ years of experience growing protected crops, gained both in Ireland and abroad to deliver consistent results 52 weeks a year.

Only the highest quality seeds are used for our microgreens and they are grown under natural light, as nature intended, so you can rest assured that you are working with high quality and sustainably grown produce.

Pat grows his microgreens on a paper base, which is the most hygienic growing medium available and allows chefs to benefit from keeping stock of a living product without a risk of soil cross contamination.





Boycetown, Kiltale

Dunsany

Co. Meath, Ireland

+353 46 902 56 95

General enquiries

Hello@McCormackFarms.ie

Sales

Sales@McCormackFarms.ie

Technical

Technical@McCormackFarms.ie

Marketing

Marketing@McCormackFarms.ie

Visit us at www.McCormackFarms.ie and follow us at social media







