Matthews Quality Meats, supplying the food industry with high quality products.
Introduction

Matthews Quality Meats is a company specifically created to supply the food industry with high quality merchandise through an efficient distribution service where standards are second to none. We hold the BRC Global Standard for Food Safety and are also Tesco supplier approved.

The company sells a range of fresh and frozen meats, produced in modern, hygienic premises to customer requirements. We have a specially designed boning room for the production of Beef products and we bone forequarters and flanks to customer specification.

Major investment in prime, centrally located modern premises and high tech machinery means that the customer can be confident that our products are prepared to consistently meet EU and UK legislative requirements. Our operations system is designed to ensure that the cold chain is correctly maintained from manufacturer through to customer. Great care is taken with the packaging of our products for maximum hygiene and to offer protection during transit and to maintain shelf life.

All of our suppliers and manufacturers have to go through stringent inspections to ensure that they meet the standards demanded by ourselves, our customers and current legislation. Our commitment to quality extends through the cold chain and is maintained by continuous control and monitoring. The highest meat inspection standards are followed at all times.

As a further guarantee of quality of product our Hazard Analysis Critical Control Point system (HACCP) is audited every 5 months by the Meat Hygiene Service on behalf of the Government inspectors under the recognized Hygiene Assessment System (H.A.S.) to ensure maximum standards are maintained. Previous inspections placed us in the top ten percent of all meat plants within the U.K, and the highest in the North West.
Company Information

Customers:
Large bakeries, Institutions, Ready Meal Companies and Supermarket Suppliers
- Northern Foods
- W. Holland and Sons
- Binghams, Dalepak
- Pukka Pies
- Birds
- HM Prison Service
- Chinese Wholesalers
- Tesco Approved Supplier
- Samworth Bros.
- Ginsters,
- Kettleby
- Global
- Vestey Foods Ltd
- Wiltshire Farm Foods
- Brake Bros
- 3663

Service:
- 99% Service Levels,
- 0.004% Complaints,
- Robust Systems and Procedures with BRC Global Standard for Food Safety.
- We are Tesco Supplier approved.

Transport
- 2 New 18 Tonne Mercedes Refrigerated Vehicles

Factory Equipment
- Autogrind 280 Automated Mince Processing and Packing Machine,
- Magurit Whole Block Dicer,
- Cintex Metal Detection,
- Turbo Vacuum Packer,
- Pallet Weighing,
- Chilled and Frozen Storage,
- Wyler Whole Block Mincer
- Grinder Conveyor System,
- Vemag Mince Line,
- Automatic Tray Washer.
Here is a list of just a few of the companies we supply.
Products - Farm Assured, Poultry, Beef, Lamb & Offal

UK Farm Assured

85 vl minced beef
85 vl minced lamb
Diced lamb

Poultry

Chicken legs
Chicken wings
Diced chicken Breast
Diced turkey

Beef

Brisket
Chuck roll
Boneless 70vl flank
Boneless 80vl flank

Organic minced beef
Minced beef
Hand diced beef
Diced Beef

Beef skirts
Beef riblets
Pad flank steak
Pad flank steak boxed

Pad brisket

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Products - Lamb & Offal

Lamb

Minced lamb

Diced lamb

Hand diced lamb leg

Offal

Ox liver

Sliced Ox liver

Whole Ox liver
Complaints Procedure

Matthews Quality Meats operate a fully documented complaints system with every complaint being discussed with the MD. Complaints are logged, brought to the attention of the Management Team, and other staff involved, and the complaint is then acknowledged either by fax or e mail. An investigation is initiated, causes established and corrective actions or preventative actions put in place. Where it is necessary to check stock, this is done as a matter of priority.

The Customer is kept informed of progress and advised of completed corrective actions as appropriate. Corrective actions are verified and monitored. All complaints are discussed at the Management meetings and trend analysis reviewed. In addition to the response to Customers, we operate a system of follow up calls to ensure ongoing satisfaction. Matthews Quality Meats has the systems in place to operate a Product Recall and this system is tested at least every 6 months.

The whole procedure is overseen by the Managing Director.

Current documented levels are 99% service levels with 0.004% complaints.

Office Systems

- Matthews Quality Meats operate computerised accounts and invoicing. Microsoft Software solutions are operated to produce monthly management reports.
- The company operates a stock control system which is being updated. Key personnel within the company are fully computer literate.
- Communication by Internet and Email.
- Compliance with Environmental Requirements
- Matthews Quality Meats operations comply with the BRC Global Standard for Food Safety.

Monitoring

- Matthews Quality Meats purchase from EU approved, and in many cases BRC certified suppliers. Supplier appraisal records are maintained and annually reviewed.
- Acceptance of goods is dependent on stringent checks made at the point of delivery.
- Checks are made throughout production and a skilled workforce and up to date machinery used in the processing.
- Batch production check sheets are in operation during production to ensure full traceability.
- Close liaison with customers, analysis of complaints and ongoing quality of goods monitoring.
- An independent Meat Hygiene Service check is made by a qualified Official Veterinarian.

Risk and Contingencies

Risk | Contingency Plan
---|---
Food Scare | 14 days Finished Stock Product Recall System
Catastrophic Production Failure | 1 site available for use
Transport and Equipment | Contracted repair companies Backup within business plan IT Backup
National Fuel Shortage | In association with 2 other companies, we have 14 days supply.

Quality Control Plan

Quality Assurance Systems

- BRC Global Standard for Food Safety Issue 5
- Full EEC Approval
Testing

A set list of equipment and products is sample tested on a rota basis so that the whole range of products and the whole customer supply list is covered over the year. Samples are tested by a recognised, independent NAMAS accredited company – Pathology Management Services.

Quality Standard Achieved or Sought

BRC Global Standard for Food Safety, HACCP, Full EEC Approval

Other Considerations

We have a full time Technical Operative on site with regular inspections by the OV (MHS). We employ an external Technical Manager to oversee internal audits. Service levels are monitored along with a Complaints procedure that works. Products are proven and the market mix gives us a competitive edge when pricing – full traceability is available for all products. We have a skilled workforce and strong management team.
Matthews Management Structure

Karl Matthews  
Managing Director

Heather Mcdonald  
Technical

Tony Love  
General Manager

Paul Bache  
Consultant

Julie Matthews  
Office Manager

Hygiene
Dominik Bodylski
Ewa Hakobian
Zbigniew Grabowski

Accounts & Fire Coordinator
Anna Ulanicka

Transport
Robert Trochowski

Office Assistant
Rose Varnom

Quality Assurance
Dominik Mikolajczyk

Production
Andrew Kuszczak
Keith Langley
Pawel Jeniek
Marcin Ratajczak
Thomas Jezow
Slavomir Slowickowski
Janusz Modzelewski
Zdislaw Cupial
Kryszysztof Gugala
Kaniziusz Mocek
Marin Mocek

Corporate Business Manager:
NatWest – Fiona Parkes

Solicitors:
Molesworth Bright Clegg – Peter Rhodes

Accountants:
Tenon Group – David Brierley

www.matthewsqualitymeats.com
how to find us

From Junction 20 of the M62, turn onto the A627(M) Rochdale and follow for 1 mile. At T-junction, turn right. At the next small roundabout take the first exit left for the A664 (Queensway). Follow this road until the main set of traffic lights.

Go through the lights and turn left onto the A671 (Oldham Road). Go through the next set of lights and continue under a railway bridge, you will see a retail park (Matalan) on the left. Stay in the right hand lane and at the lights turn right into Wood Street. Just before the traffic lights, turn right up the cobbled street the building on the left is Howarth Timber.

At the top of Railway Street, turn right into the courtyard of Lingard Business Park. Matthews Quality Meats is at the bottom of the courtyard. There is ample parking.
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