



Balmoral Show Food Code

Northern Ireland is well known for its outstanding quality and flavours of local Food & Drink. As part of our commitment to the promotion of locally produced food and drink.

The Society **requires all Caterers to comply** with the following product sourcing:

Caterers are encouraged to promote local ingredients, **CLEAR signage MUST be displayed on all catering pitches confirming where products (especially meat products) have been sourced.**

- All Beef, Lamb & Pork products (Inc. burgers, bacon, sausages and other ancillary products) **must be produced** in Northern Ireland and be Farm Quality Assured produce. Beef and lamb must meet all relevant accreditation standards. Proof of sourcing must be provided and may be checked. All burgers **must be** fresh butcher style **not frozen.**
- All Pork (including bacon, sausages and all pig meat), **must be produced** in Northern Ireland and must meet all relevant accreditation standards.
- Poultry sourced from Northern Ireland is preferable. Where poultry is not available, full traceability must be supplied, and the produce must meet relevant accreditation standards.
- Eggs must be sourced from Northern Irish farms and must meet the relevant accreditation standards. Free range eggs where possible.
- All Venison must be Northern Irish and meet all relevant accreditation standards. Proof of sourcing must be provided and may be checked at each event.
- Other meat such as Veal must be sourced from Northern Ireland and meet relevant accreditation standards.
- All potatoes i.e. baked potatoes, boiled, etc. must be grown in Northern Ireland. All chips must be sourced from Northern Ireland and must be made from Northern Ireland potatoes. Proof of sourcing must be provided.
- All soft fruit/berries must be from Northern Ireland
- As far as possible all other fruit and vegetables (i.e. apples, salad greens, tomatoes etc.) should be grown in Northern Ireland, high quality, seasonal plant-based produce. Products not available in the UK must be Fair-trade (e.g. bananas, etc.)
- All milk, cheese, cream and ice cream must be produced in Northern Ireland
- Other dairy products should be sourced from Northern Ireland or made with Northern Irish milk.

- All bread, rolls and baps should be locally sourced in Northern Ireland. Hand crafted artisan style breads preferred. Other bakery products (e.g. cakes, shortbread, oatcakes) should be produced in Northern Ireland with ingredients traced back to source.
- All fish, including farmed and wild caught fish, seafood and shellfish must be from Northern Ireland, and meet all relevant accreditation standards
- All tea, coffee must be from Northern Ireland companies. Sugar should be high quality and Fair-trade where possible.
- All other products should be produced in Northern Ireland, where possible and meet the accreditation standards or equivalent outlined below. Where not available in Northern Ireland, products MUST be fully traceable.
- Use of Northern Irish organic/ethically sourced produce across all categories is encouraged, where possible
- All bottled water must be from Northern Ireland
- Caterers must sell water only in plastic bottles all other products must be in cans. Coca Cola are Societies providers of soft drinks and will have products on site which can be delivered to your unit. Coca Cola will email you directly the arrangements for ordering.

A list of local suppliers is available on request from www.nigoodfood.com

The RUAS reserve the right to accept alternative produce, to that requested above, provided it is done in writing prior to the Show and is of a higher quality than requested above.