

CapestoneTM

PEMBROKESHIRE



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Capestone Ltd.

Capestone Ltd is an award-winning fully integrated poultry farm. Capestone rear, produce and process all their own poultry on site. Since establishment in 1920, Capestone's poultry production has grown rapidly over the decades, expanding to supplying some the finest retail, wholesale and foodservice businesses.

By implementing innovative farming methods and working with nature to yield a slower-growing bird, Capestone take pride in producing their significant quality and superior taste.



Certification and Compliance

We are accredited and audited by the following:

- BRCGS
- RSPCA
- Red Tractor
- Organic Farmers and Growers
- Marks and Spencer
- Food Standards Agency





History and Heritage

Set within the idyllic, Pembrokeshire Coast National Park, Capestone farm overlooks the Sandy Haven Estuary and Milford Haven Waterways.

With the temperate climate of the Gulf Stream and free draining red sand stone, it makes a perfect healthy environment for grazing livestock.



Lambert Dodard
Chancereul Group
is a family group
and a European
leader in poultry
and processed
products

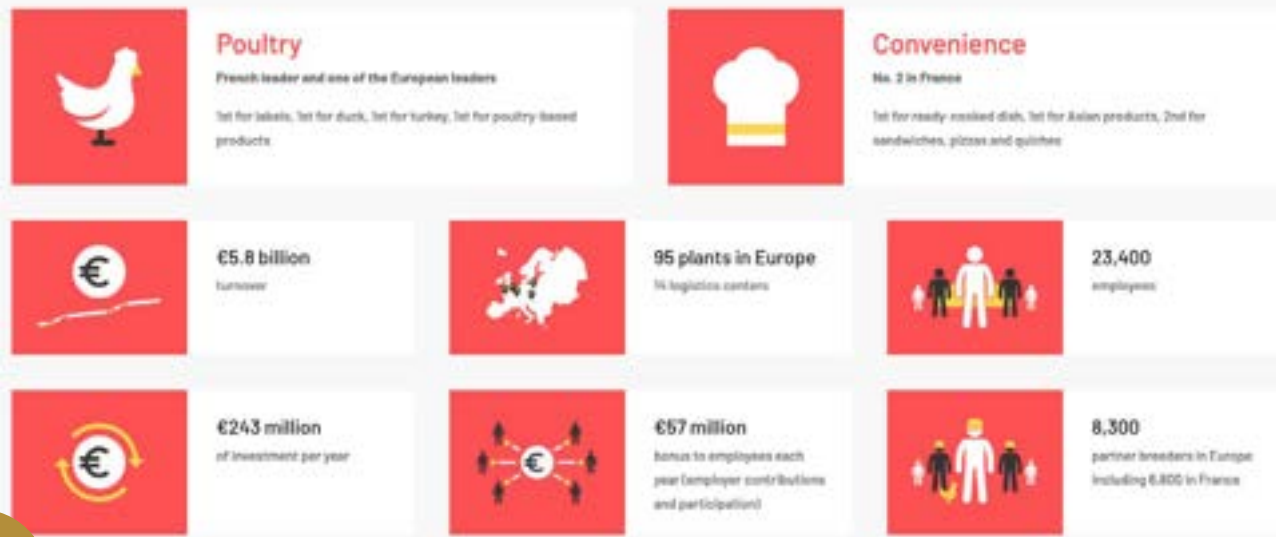


LDC acquired Capestone in September 2021. With shared corporate values, LDC & Capestone strives to preserve local businesses and to promote products of national origin.

OUR COMMITMENTS



OUR KEY FIGURES



The Group aims to provide a pragmatic response to the challenges of tomorrow via 4 key commitments: Sustainable farming, Living and working together, Respecting the nature, Providing healthy food.

The Group aims to provide a pragmatic response to the challenges of tomorrow via 4 key commitments: Sustainable farming, Living and working together, Respecting nature, providing healthy food. As an industry and European Leader, LDC group enjoys stable turnover and controlled, sustainable growth. Lambert Dodard Chancereul is able to invest nearly €243million in its industrial tools and innovations to prepare for the future. With 23,400 employees currently working at 95 production plants in France and Europe, the Lambert Dodard Chancereul Group relies on a family shareholder scheme that promotes stability.

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Organic





Organic Birds

Capestone's brooding team carefully select breeds for their natural maturity and slow growth rate with a minimum of 70 days. In turn the customer can expect a product with exceptional eating quality and fine marbling of fat to compliment the taste.

Capestone's organic standards:

- Bespoke organic GM-free cereal based diet.
- Constant access to food and water at all times.
- Natural light, which encourages their playful and natural behaviour.
- Environmental enrichment: Shelters and shade are provided on the range to protect the birds from all weather conditions while they enjoy species rich pastures.
- Perches built in sheds to entertain the birds when indoors.
- Stock density 21Kg per square metre



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Free Range





Free Range Birds

Capestone's free range birds are slaughtered at a minimum of 56 days. Breeds are selected by the agricultural team for their flavour and quality. Similar to their organic counterparts, the free range birds enjoy shelters and shade situated on the range as well as perches in the brooding houses.

Capestone's free range standards:

- Diet is 50% corn fed.
- Constant access to food and water at all times.
- Natural light, which encourages their playful and natural behaviour.
- Environmental enrichment: Shelters and shade are provided on the range to protect the birds from all weather conditions while they enjoy species rich pastures.
- Perches built in sheds to entertain the birds when indoors.
- Stock density 27.5Kg per square metre.



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Factory





Production and Supply

Capestone's flexibility means that all our customers are catered for: whether they're big or small, local or afar. Our attention to detail and quality means a consistent standard of product for each and every customer.

Reared naturally and perfected over five generations, Capestone's system can guarantee a level of consistent quality and standard with the same care and attention paid to every individual product.

Capestone holds a very diverse customer base across Retail, Food Service Wholesale & Manufacturing. We offer products in various formats from bulk shipments through to smaller retail packs and with our eye catching black and gold retail branding, our products really do exude provenance.

Production and Supply

Capestone factory has a selection of new and innovative machinery.

Debone & fillet

Our debone process is a manual process so we can guarantee best quality and meat yield.

Gas flushing

Predominantly used for bulk whole bird products by removing oxygen and using a gas to prolong shelf life.

Captech

A combination of modified atmosphere and low temperature used to extend product life

Thermoformer

Flexible packaging formats modified atmosphere packs and vacuum pack are possible.

State of the art gas stun machine

CO2 stunning has proven to be one of the most reliable methods for attaining consistency in terms of animal welfare and meat quality.

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Products



Packaging

Capestone offer a range of packaging and labelling options, including:

- Vacuum packs
- Modified atmosphere
- Cases from 5Kg to 20Kg
- Octabins
- Dolavs



Chicken Products

At Capestone we can supply fresh and frozen chicken in a variety of cuts. We are committed to finding solutions for all customer needs, please get in touch if you require other cuts, not listed below.

Whole Chicken

Breast – Supreme, skin on & off

Thigh – whole or skinless / boneless

Drumstick – bone in & meat

Wings

Legs

Mini fillets

Diced cuts

Mince

Off cuts – carcass, skin, trim etc.



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Turkey Products

At Capestone we rear and supply fresh turkey into retail and food service.

We offer a variety of birds suitable for the premium and higher welfare customer.

*Please enquire
for our Christmas range.*



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Contact Us

General Sales Enquires:

Capestone Sales Office
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Commercial Manager

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