Touch Of Hart Wins 4 Golds And 1 Silver For Its Venison Charcuterie At The Food & Drinks Devon Product Awards 2014

Friday 10 October, 2014

One week after winning overall Best Cured Meat for its venison bresaola at the Taste of the West Awards, Mid-Devon based Touch of Hart is celebrating again after winning four Golds and one Silver product award at the Food & Drink Devon Product Awards held at the Exeter Golf and Country Club on Monday 6 October. Food and Drink Devon is a membership organisation of food and drink producers.

The Golds – for venison bresaola, venison coriander & garlic salami, venison jerky and venison chorizo salami – and Silver – for its venison mixed herb salami – are further recognition of how far the brand has come in the development of its range of luxury parkland venison charcuterie in the last year. The Awards were presented by James Strawbridge of The Posh Pasty Company and "The Hungary Sailors".

Set up by Lord Ivar Mountbatten and Julian Hodge in Summer 2013 at Bridwell Park, Uffculme, Touch of Hart is an EHO - approved premises for the production of venison charcuterie and is a true "carcass to charcuterie" story with the entire process done on site in custom-built facilities, resulting in zero food miles. Their 100% venison products are sold in Selfridges Food Hall and Partridges of Sloane Square as well as fine food retailers and restaurants across the UK. It also sells fresh organic-certified venison.

Lord Ivar said, "Coming a week after our success at the Taste of the West Awards, it is fantastic that we have been recognised by the judges of Food & Drink Devon as well for our venison charcuterie. It is great to feel that we are getting it right and are creating products that meet the discerning consumer's high standards".

-Ends-

For further information please contact:

Maria Harding

Tel: 07973238745

Email: maria@touchofhart.com

Media:



Related Sectors:

Food & Drink ::

Scan Me:

Company Contact:

_

Pressat Wire

E. support[@]pressat.co.uk

View Online

Additional Assets:

Newsroom: Visit our Newsroom for all the latest stories:
https://www.wire.pressat.co.uk