

# Pork pie bakers celebrate win at prestigious awards

PIE-MAKERS Brockleby's, of Asfordby Hill, Melton Mowbray, scooped a prestigious Quality Food Award at a glittering gala ceremony in London.

The company's Organic Melton Mowbray Pork Pie product won top honours in the Local Food category.



Brockleby's makes the only organic Melton Mowbray Pork Pie, which now has protected geographical status under EU law.

The Brockleby's pie is made with organic Saddleback pork raised by farmer Richard Mee, of Hathern, Leicestershire, and the crunchy pastry is made from locally flour ground at Whissendine Windmill, in Leicestershire.

"We are incredibly pleased to win this award which is highly prized throughout the food industry. It adds to a growing list of accolades for our Organic Melton Mowbray Pork Pie. It's a product we're very proud of," said Brockleby's owner Ian Jalland.

The Quality Food Awards – now in its 29<sup>th</sup> year – is the most prestigious awards event for food products on sale in the UK.

The 70 strong judging panel is renowned in the industry for being one of the most rigorous. Top chefs and nutritionists share the panel with home economists and industry experts.

Products are judged on taste, texture, aroma, appearance, packaging, value for money, nutritional values, ingredients, innovation, key selling points and success in the marketplace.

## Press release

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The winning product invited the following comments from the judges, “The ingredients list is impressively organic and good on provenance. An organic pork pie is an innovative product, and with this integrity and the provenance of the ingredients established it should do well.”

**Ends**

**For further press information and high res pictures, contact Sarah Hall on 07963 269992 or Ian Jalland on 01664 813200.**