New Release

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*For immediate use*

**Over 40 entries for M&S inaugural steak competition**

Over 40 farms entered the inaugural 2024 M&S Steak Competition run as part of the ‘live and carcase’ Premier Meat Exhibition at ABP’s Bridge of Allan site on 9 November. The Scottish National Fatstock Club’s event, now in its 31st year, has been supported by M&S since its inception.

“It seemed fitting, given M&S’s longstanding involvement in this much-loved gathering, to recognise the quality of the beef being showcased,” said ABP’s Elaine Willis.

There were two steak categories – the Best Aberdeen Angus Steak and the Best Sirloin steak representing all breeds – all came from M&S Select Farms. The entries were ‘blind’ judged by eight of M&S’s product development and technical team for raw appearance and cooked, and for flavour, succulence, texture and aroma. A chef was on site to prepare the steaks ensuring all were cooked in exactly the same way to ensure no bias.

The winner of the Best Aberdeen Angus Steak was Messrs T R Bennie, Oxhill Farm, Buchlyvie, the runner up prize went to Rumblelaw Farms, Duns. The Core Steak winner was John R Graham of Raecruick Farm Aucthermuchty and the runner up, also from Fife, was J D Jack Wester Newburn, Leven. All farms have been longstanding and regular suppliers to the Bridge of Allan site.

For Steve Mclean, M&S’s Head of Agriculture and Fisheries, the steak competition helps to build on the retailer’s commitment to connect consumers with farmers and to sell more lamb and beef.

He added that the ranges sold in-store are the premium Wagyu line, mid premium Aberdeen Angus and their ‘CORE’ range.

Commenting on their partnership with ABP, he said: “M&S values the relationship with ABP because they have invested in the Scottish red meat sector, and they share our values.”

All competition winners and runners-up received a pack of their winning steak and the full primal cut to take home with them.

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For further information please contact Jane Craigie on 07795278767.

**Notes to editors:**

ABP Food Group works with a network of over 35,000 farmers and is renowned for paying its suppliers on the day of delivery at strategically located local abattoirs that minimise animal transport distances. ABP Food Group contributes an estimated €1.3bn each year into the rural economies in which it operates. We recognise that the farmers who supply meat to us are vital partners in ensuring that the quality of our product is maintained.