



Select Butchery reduces bacteria levels in its meat with the help of Airsteril

Essex based, Select Butchery has been supplying meat to the UK's top restaurants for over 14 years. They installed the Airsteril technology in their state of-the-art burger facility after seeing it in use at one of their Irish beef suppliers who have it throughout the group.

Select Butchery was established in 2000 by James George with the invaluable help of his Dad Keith. The Business grew from a love of the meat industry and the realisation that there was a gap in the market between the local high street butcher and huge catering companies. No one was providing a bespoke solution to Top UK chefs.

Select Butchery demand the highest standards from their suppliers and after seeing the Airsteril technology at work at one of their suppliers they have now gone one step further than their competitors by being the first boning operation in Europe utilising Airsteril to eliminate bacteria at source and improve food safety.

Technical Manager, Jack Grin explained: *"At Select, we are committed to ensuring the highest possible safety standards are met and this means keeping up to-date with the latest technological developments. We contacted Dax Airscience after carrying out some research into infection control and surface contamination. We decided to install Airsteril in our production and chill areas. We have been very impressed with the results. Since installation, our bacteria TVC test results are at an all-time low and because of this, we have recently obtained official EU approval to supply beef patties intended to be less than thoroughly cooked."*

