



St. Ewe





The St. Ewe Story

St. Ewe Free Range Eggs is a multi-award-winning, family business with a mission to be leaders of innovation, warriors of welfare and champions of farming; growing business into a force for good. Maintaining full transparency through our family values and nurturing the well-being of our hens, people, customers and communities is the driving force behind St Ewe's innovative approach to free-range egg production.

We are based in Cornwall and have been farming for over 40 years. With family values at our heart and nutrition at our core, we have wholeheartedly dedicated ourselves to producing the most unique range of eggs in the UK; whilst being mindful of our impact on the environment and always making sure our hens' welfare comes first.

Our family farmers, integral members in crafting our delicious eggs with our bespoke feed, align with our shared ethos, welfare principles, and family values. These dedicated individuals are not just farmers; they are an essential and cherished part of the St. Ewe family.

All St Ewe hen eggs are Red Lion Code accredited and come from truly free-range hens who spend their days roaming and foraging in the fresh air, which in turn means that our girls produce delicious, highly nutritious eggs.

Our positive, bold, nurturing and transparent values mean that we constantly strive to do and be better, by farming sustainably, employing locally, and working to reduce our carbon footprint right across the business. We firmly believe in making sure we have a minimum impact on the world's resources, whilst at the same time producing quality, British produce that delivers on taste.

Bex Tonks
Farmer & CEO

Bex x



Our Range

We offer a comprehensive range of free-range hen's eggs.

Hen's are amazing animals and have the ability to absorb nutrients at high rates for their own health and then deposit them into their eggs; passing on vital health benefits to us.

As a hen matures, she lays different sized eggs. From small pullets to extra large eggs. This natural process has given us the inspiration to develop and bring our unique range to the market.

Based on strong scientific evidence, the Food Standards Authority (FSA) states that runny or even raw eggs can now be safely eaten by vulnerable groups such as babies, pregnant women and the elderly, as long as they carry the British Red Lion stamp.



Our food service hero!

6 Pack | 12 Pack



Our first original egg!

6 Pack | 12 Pack



Because big is beautiful!

6 Pack



Vibrant deep-orange yolks!

6 Pack



High in essential multivitamins!

6 Pack



For opulent occasions!

6 Pack



Our Speciality Range

Elevating taste with speciality breeds!

In addition to our flagship Free Range Eggs, we proudly offer a selection of speciality breeds that add a unique touch to your culinary creations. Our Dabbling Duck eggs bring a rich and distinct flavour profile, ideal for baking, or adding an unexpected twist to traditional recipes.

On the other hand, our Quirky Quail eggs offer instant charm, making them perfect for appetisers and canapes. Each of these speciality breeds is thoughtfully nurtured under high welfare standards, ensuring that their exceptional quality matches the high standards of all our products.



Free to fly quails!

12 Pack



Naturally large yolks!

6 Pack



Original

Large & Medium



The 'eggs in the blue box!'. Our multi-award-winning Original eggs are some of the best free range eggs money can buy and an ever-popular addition to anyones basket!

The Original range comes in Large or Medium and are available in retail packs of 6 & 12 egg cartons and catering boxes of 5, 15 & 30 dozen.



x6 Pack



x12 Pack



Catering

Grand

Extra Large

For some people, nothing but an extra-large egg will do. And that's exactly what our award-winning Grand range is: Big and full of flavour, these are amazing breakfast eggs.

Available in retail packs of 6 egg cartons.



x6 Pack



St. Ewe

Rich Yolk

Gorgeous Yolks for Foodie Folks



Rich Yolk® has become our most popular retail and foodservice egg. Developed for chefs and foodies by industry professionals, ensuring they are worthy to be on the menu of some of the UK's finest Michelin starred restaurants.

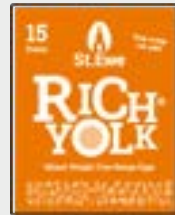
These celebrated eggs have rich, delicious tasting, deep-orange yolks, giving cakes, pasta and patisserie a show-stopping look. Rich Yolk are famed for their depth of flavour and vibrant yolks, turning an everyday omelette into a work of culinary art!

We achieve this through our hens' diet. The girls are fed a nutritious diet which includes marigold petals and a nature identical paprika extract. This combination, alongside our high welfare practices, imparts a distinctive richness to our eggs, ensuring their colour retains its consistency, even through the process of cooking and baking.

Available in retail packs of 6 egg cartons and catering boxes of 5, 15 & 30 dozen.



x6 Pack



Catering



R:

THE ROUX SCHOLARSHIP

"At Le Gavroche I insist on using only the best produce as I believe it makes a difference, that's why Rich Yolk eggs from St. Ewe are my choice."

Michel Roux Jr. – Le Gavroche



Super Eggs

It's What's on the Inside that Counts



Our multi-award-winning Super Eggs™ are the next generation in egg nutrition & our girls are fed a nutritionally rich 'Super Feed', containing high levels of natural **Selenium (Se)**, **Vitamin D** & **DHA Omega-3**; which are fantastic for their health, as well as our own.

A serving size of 2 Super Eggs™ provides 45% of your RI* of Selenium & 65% of your DHA Omega-3, as well as many other sources of nutrition, important for a healthy balanced diet.

With a family history of pancreatitis, Super Eggs™ was initially developed following research on the antioxidant properties linking selenium intake and the protection of the cells. Yet, the arrival of the Coronavirus prompted further research into the eggs' health benefits for a wider demographic and the results were remarkable.

Available in retail packs of 6 egg cartons and catering boxes of 5, 15 & 30 dozen.



 **x6 Pack**



Catering



We donate 5p directly
to Pancreatic Cancer
UK with each carton
of Super Eggs sold

in support of

**Pancreatic
Cancer
UK**



St. Ewe

Rich Yolk Opulent

Our Opulent Collection

Celebrating 40 years of British family farming legacy with our Opulent Eggs – a pinnacle of egg perfection that marks a new chapter in our journey.

Exclusively from hens at their prime, these large, premium eggs embody the essence of our meticulous care and dedication. Fed with our signature Rich Yolk feed, enriched with marigold petals and nature-identical paprika, Opulent Eggs stand as a testament to our unwavering commitment to quality. Elevate your culinary creations with eggs that define excellence – St. Ewe Opulent Eggs.



x6 Pack



Now available!





Pasteurised Liquid Egg

No messing around. British free-range, liquid egg for foodservice and manufacturing, perfect for baking, sauces, meringues and fresh pasta; without the need to crack a single egg!

Our liquid whole has a lovely colour as we blend our Original and Rich Yolk eggs, to give a real show-stopping look with full traceability.

A convenience product that minimises wastage and production time.

Liquid Whole Egg: approx. 38 medium whole eggs per 2ltr



2 Litre



10 Litre



Contact Our Team

Become a Stockist

Our recognisable and colourful branding means that our egg cartons really stand out on shelves. St Ewe consumers do not compromise on taste, ethics, welfare or their own well being.

As we are British Red Lion accredited we meet the regulatory requirements necessary for our eggs to be sold in a variety of retail outlets.

International Distribution

We work to the highest UK standards; with the British Red Lion and SALSA accreditations guaranteeing all of our eggs meet exacting standards of welfare and quality.

We export to a growing number of countries, with key distributors appointed, with further capacity for growth.

We Want to Pack Your Eggs

Are you a passionate producer looking for a home for your eggs? With over 40 years of dedicated commitment to British farming, we understand the value of transparency, loyalty, and support. Join our thriving family business and experience the difference of having a reliable and supportive packer who shares your farming values. Let's grow together!

Egg Education

Interested in finding out more about our eggs? Please do get in touch!

01872 530320
sales@stewe.co.uk
steweeggs.com



St. Ewe Free Range Eggs

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