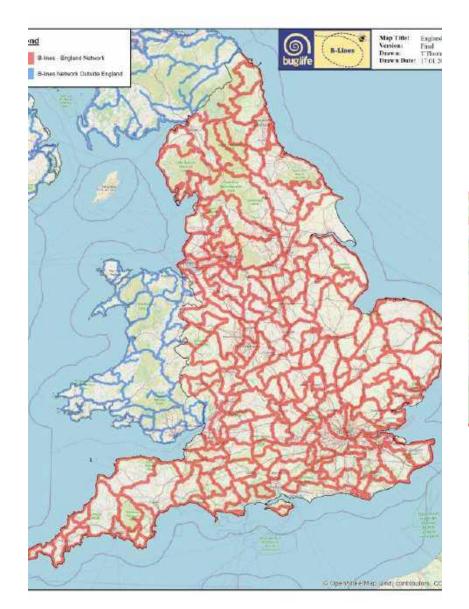
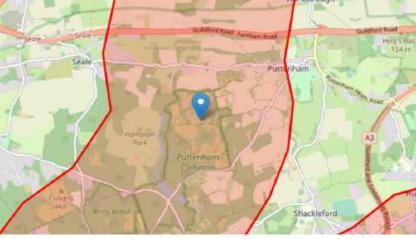


Where are we?



































Regenerative farming

- Mob grazed,
 PFL Accredited
 Sussex beef
 herd
- Wild Roe venison
- Fuggles hops
- Thriving woodlands





Our cows

- PFL Accredited herd
- Mob grazed
- Traditional Sussex breed
- Outdoors all year round
- Sold direct to consumer at our beef parties









ANIMAL WELFARE

- Our cows eat a natural diet, therefore are more disease resistant
- Pasture fed cows are given the freedom to express their normal herd behaviours

OUR HEALTH

Compared to grain-fed meat, pasture fed beef has:

- Lower total fat levels, and lower in saturated fat content
- Higher levels of omega-3 fatty acids and a lower, healthier ratio of omega-6: omega-3 fatty acids
- Significantly higher levels of cancer-fighting conjugated linoleic acid (CLA) and higher levels of vaccenic acid, which can be turned into CLA
- Higher vitamin and mineral levels, particularly rich in vitamins A and E and calcium, magnesium and potassium



- Because our cows are fed exclusively on pasture their entire lives, the beef they produce is consistently praised for its exceptional taste, flavour, texture and tenderness
- Hampton beef has its own terroir which echoes the unique environment that they have lived in

THE ENVIRONMENT

- Pasture farms have a lower carbon footprint than those that feed animals cereal crops
- Pasture captures and stores carbon
- Grazing cows return nutrients back to the ground in their dung, improving soil health
- We grow a variety of species in our sward, helping plants grow without the need for chemical fertilisers
- Better pastures mean better species diversity - more flowers, insects, birds and mammals















WHY IS HAMPTON'S WILD ROE VENISON THE PLANET'S NEXT SUPER FOOD?

GOOD FOR YOU, GREAT FOR THE PLANET

NATURE POSITIVE

CULLING DEER REDUCES GRAZING
PRESSURE WHICH MEANS
HAMPTON'S IMPORTANT
HABITATS AND BIODIVERSITY CAN

100% WILD

NATURAL AND SUSTAINABLE

LOW CARBON FOOTPRINT

BECAUSE OUR DEER ARE WILD, THERE ARE
NO INPUTS AND NO TRANSPORTATION
(THE DEER ARE KILLED AND BUTCHERED
AT HAMPTON) SO OUR VENISON HAS
ALMOST NO CARBON FOOTPRINT

HIGH WELFARE

OUR MANAGEMENT KEEPS WILD DEER POPULATIONS HEALTHY, REDUCES ROAD COLLISIONS, AND THE WAY WE CULL THE DEER IN A VERY LOW STRESS ENVIRONMENT

VERY TASTY!

ROE VENISON IS FAMOUS FOR BEING TENDER, DELICATE AND EXTREMELY DELICIOUS

MAKES YOU STRONGER

VENISON IS A FANTASTIC SOURCE OF PROTEIN

HELPS TREES TO GROW

REDUCING DEER GRAZING PRESSURE
MEANS THE NEW TREES WE HAVE PLANTED
AT HAMPTON ARE MORE LIKELY TO
SURVIVE AND GROW, WHICH IN TURN
ABSORBS MORE CARBON DIOXIDE

UBER NUTRITIOUS

HIGH IN IRON, PHOSPHORUS, POTASSIUM, ZINC, VITAMINS B6 AND B12, RIBOFLAVIN, NIACIN, AND THIAMINE

SUPER LEAN

VENISON IS MUCH LOWER IN SATURATED FAT THAN OTHER RED MEATS























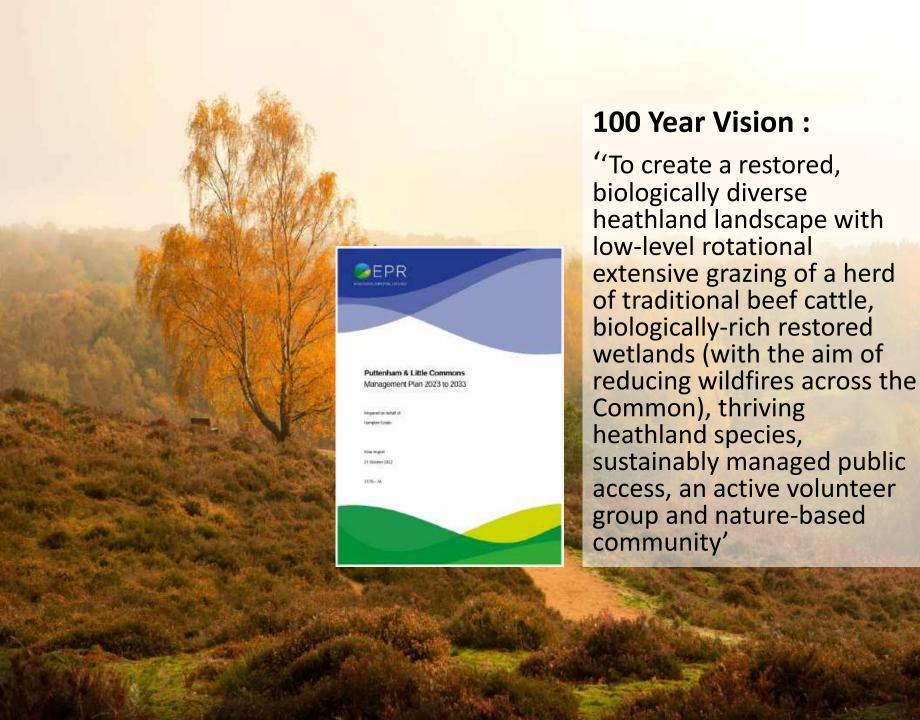












'There is a very limited area of land in Great Britain that is suitable for the restoration of such habitats, as each requires certain geology, soil and hydrological conditions that are spatially very limited. In short, the area covered by this Management Plan represents a very uncommon opportunity to deliver substantial biodiversity enhancement.'



