



Who are Somerset Charcuterie and what do they do?

“At Somerset Charcuterie we believe in embracing traditional Italian and Spanish methods combined with some of the fantastic flavours and rich food culture of the West Country.”

Somerset Charcuterie was founded by Andy and James who were brought together by their young daughter’s who became best friends at school. While chatting during school pick ups they learnt they had a certain passion in common for curing meats and making salami, also known as Charcuterie.

They both had experience working with livestock and in the food industry and over a pint of cider one day (how very Somerset!!) they started to form the idea of starting their own British Charcuterie business in order to develop a range of products that remained true to traditional methods but were adapted to British market and, in particular, the rich food culture of the South West.

The first products were ready for testing within six months, with family and friends being the first to experience the taste of Andy and James’ brain child and the feedback was promising. This encouraged them to book a stall at a local farmers market so that they could introduce their products to the general public.



“The buzz around the stall at the first market was electric and the decision was made. Somerset Charcuterie was born.”

How working with The Foodworks came to fruition.

Andy and James met Simon and Rachel from The Foodworks at the Source Trade Show in Exeter and were invited to visit their premises in Weston super Mare which was in the process of being built and they were given a tour of the soon to be development kitchens and café. Not long after this Andy attended a course with The Foodworks and, seeing the future benefits, the decision was made to become members.

Somerset Charcuterie has been making award winning air dried ham, fermented sausage and snacking salamis for eight years now and all their products are handmade to ensure the preservation of the artisan flavours and texture.

How working with The Foodworks has supported Somerset Charcuterie in their business growth

Recently The Foodworks got in touch with Somerset Charcuterie to inform them that they had been given access to government grant help which could be used for a certain amount of hours in assistance. This came in the form of support from Rachel who is currently in the process of helping Andy and James with their SALSA accreditation and audit. They also like to take advantage of any relevant training events that The Foodworks deliver and have learnt a lot about the various legalities and guidelines that come with working in the food industry.

“Simon was good enough to make us aware of a grant which enabled us to have new epoxy resin flooring put down throughout the production area. Had Simon not have sent this information our way it would have passed us by and this, alongside the time and assistance with various parts of our business has been invaluable. Our only wish is that The Foodworks were around when we first started as it would have helped with some of the obstacles we encountered while setting up our new business.

“In many areas we had to learn the hard way when it comes to legalities etc so we would definitely recommend The Foodworks to anyone currently in the early days of starting a business.”

Final words...

“We are committed to producing the best product with the best of Somerset ingredients wherever we can. We are now regularly in several markets across Somerset and Bristol, at festivals around the country, in pubs, restaurants and delis. It has been a fantastic success story so far and we are very lucky to have a loyal fan base to whom we are very grateful. We are looking forward to developing new and exciting products, meeting like-minded meat lovers and expanding our business further afield. If you are interested in stocking our product or would like to work with a great team in a fledgling artisan food business, please get in touch.” James & Andy

For more information or to purchase any of Somerset Charcuteries meat products visit www.somersetcharcuterie.com

So, what's next?

The immediate focus for Somerset Charcuterie is the SALSA audit which will open up a lot more doors in terms of reaching wider audiences.

Andy and James are also looking forward to having new chillers and drying rooms added to their premises to give it an upgrade after a successful festive season.

Most importantly they plan to continue getting their products out into the hands of the public and pushing on in terms of sales with a focus on outbound sales. December 2022 saw their return to the Bath Christmas market after the pandemic and the success of this has made them look ahead to Christmas 2023 and the possibilities of having stalls at more festive markets.

