



Alison Cummins

The Hog House

The Hog House have developed a new, innovative, fusion food that sits on the light bites and starters section of the menu - Pork Pinchos, a spicy pork falafel comes in a variety of 'mild to wild' flavours. They are supplied frozen and ready to cook, with a one year shelf-life for foodservice, and chilled ready to cook to retail with a 28 day shelf life.

Alison Cummins was always interested in food and innovation. She set up Outdoor Oinks, a bacon company in 2015 and went on to develop Pinchos, which she launched via The Hog House in 2016. She has many more products in her NPD pipeline including vegetarian and lamb versions of Pinchos.

The Hog House won a place on Food Works 2016, a programme run by Bord Bia, Enterprise Ireland and Teagasc to develop the next generation of scaleable and export driven Irish food businesses. They have achieved HPSU status and investment from Enterprise Ireland and opened and commissioned a factory in Cavan where they manufacture their range of Pinchos. They have also successfully branched into the UK market.

Alison has ambitious plans for The Hog House. They are particularly focussed on the UK market, which has 2,500 pub groups with 47,000 outlets between them. The Hog House product fits naturally with the wraps and sauces they are already using. They have recently launched a ready to eat version of Pinchos to allow them to sell to smaller chains of cafes and pubs where their HACCP would not normally allow them to handle raw food.

www.thehoghouse.com