



www.danpolmeat.pl



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H O Ő G E L D İ N İ Z

A F İ Y E T O L S U N





Who we are ;

Almost with over 8 years of experience in meat and convenience meat products, focusing on the up to date inquiries of our clients, we not only produce and process meat products but also offer sustainable solutions in terms of strategies for market entries and development of existing market potentials.

As a strict follower of market trends, we offer to our clients the latest up to date products meat with the best outcome for their businesses with a differentiation strategy.

We offer ;

A broadly diverse product range including different variations, recipes, with an appropriate price-performance level. We identify your demands and can easily accommodate your needs in a shorter time. You will feel yourself in the hands of expertise.

We assure you a consistently high quality products and Just in time delivery.

We always try to be the best supplier of your needs constantly

We expect :

Just loyalty and honesty

Long term cooperation

Intensive communication

Transparency

Mutual marketing planning

As we are all involved in a sector with high competition, beside price parameter of the products we also concentrate on analyzing the market to decide the most appropriate product. As quality of product and quality of service which leads mostly to customer satisfaction, we reach with our clients to a fair price level to exist in the market long term. Just be with us, send us your inquiry and the rest we do the best for you.



INDEX

MEAT PRODUCTS

8 Rump / Rump with fat without cap / Rump cap

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INDEX



حلال
Halal Cutting





Rump



EN	Rump
FR	Croupe
DE	Rumpf
ES	Rabadilla
IT	Scamone
SE	Bakdel
FI	Takapuoli
AE	فدر

Rump with fat without cap

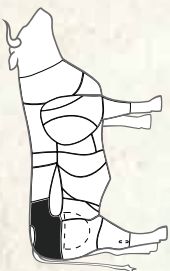


EN	Rump with fat without cap
FR	Croupe sans graisse
DE	Rump mit fett ohne kappe
ES	Rump con la grasa sin la tapa
IT	Groppa con grasso senza cappuccio
SE	Rumpa med tjock woutout
FI	Rump with rasvaa ilman korkkia
AE	ءاطغ نود نوهدلء اءاطغ عم فدرلء

Rump cap

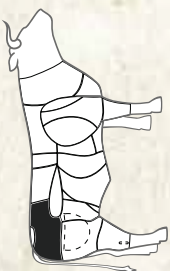


EN	Rump cap
FR	Casquette
DE	Rumpfkappe
ES	Tapa de grupa
IT	Berretto
SE	Rump cap
FI	Rumpu
AE	فدرلء فقس



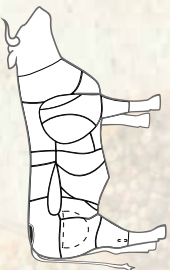
BEEF / RUMP

B-PB.01



BEEF / RUMP

B-PB.02



BEEF / RUMP

B-PB.03

Halal Cutting

All of our products have Islamic terms
suitable for halal cutting
It is convenient



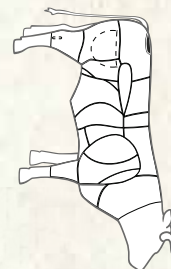
Rump tail

Rump tail	EN
Queue de croupe	FR
Rumpf Schwanz	DE
Cola de grupa	ES
Coda di groppa	IT
Rumpa svans	SE
Rumpu-häntä	FI
فدرل لذيذ	AE



B-PB.04

BEEF / RUMP



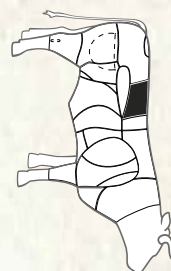
Striploin

Striploin	EN
Faux-filet	FR
Roastbef	DE
Lomo bojo	ES
Roastbeef	IT
Ryggbiffen	SE
Ulkofilee	FI
عاطق	AE



B-PB.05

BEEF / STRIPLIN



Striploin pad

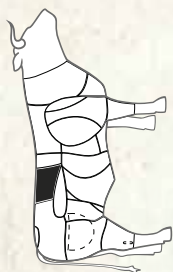
Striploin pad	EN
Faux-filet pad	FR
Roastbef pad	DE
Lomo bojo pad	ES
Tappetino Striploin	IT
Striploin pad	SE
Striploin-pad	FI
ةيطيرش ةداسو	AE



B-PB.06

BEEF / STRIPLIN





BEEF / STRIPLON

B-PB.07

Striploin with fat

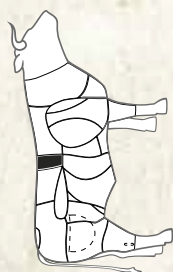


Storage Conditions

Recommended storage time
of beef meat at temperature ;
+2 °C - +4 °C : 4 days
+4 °C - +6 °C : 3 days
+6 °C - +8 °C : 1 day



EN	Striploin with fat
FR	Bande de gras
DE	Striploin mit Fett
ES	Striploin con grasa
IT	Filetto di grasso
SE	Striploin med fett
FI	Striploin rasvalla
AE	نوهدل عم ديرجت



BEEF / PRIME RIB DEBONED

B-PB.08

Prime rib deboned



EN	Prime rib deboned
FR	Prime rib désossée
DE	Prime Rib entlassen
ES	Prime rib deshuesada
IT	Costola principale disossata
SE	Prime ribben avbenade
FI	Päällystetään kylkiluut
AE	غلض سيئر غلض



BEEF / PRIME RIB DEBONED

B-PB.09

Rib eye



EN	Rib eye
FR	Oeil de biche
DE	Rippenaugen
ES	Costilla
IT	Occhio di coscia
SE	Rib eye
FI	Rib-silmä
AE	ني عالا غلض

Halal Cutting

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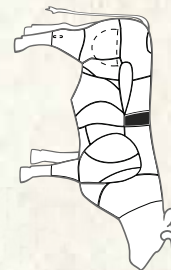
Prime rib cap on

Prime rib cap on	EN
Prime rib cap sur	FR
Rippenkappe anbringen	DE
Prime rib cap en	ES
Cappuccetto principale	IT
Prime rib cap på	SE
Päättä rintakorkki	FI
يلع علضلل سارء اطغ	AE



B-PB.10

BEEF / PRIME RIB DEBONED



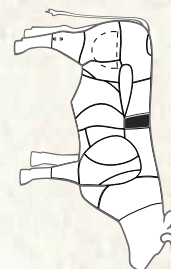
Prime rib with fat

Prime rib with fat	EN
Côte de bœuf avec de la graisse	FR
Rippe mit fett bestreichen	DE
Prime rib con grasa	ES
Costola principale con grasso	IT
Prime ribbet med fett	SE
Päättä nauha rasvalla	FI
نوهلل عم سسئزل علضلل	AE



B-PB.11

BEEF / PRIME RIB DEBONED



Tenderloin pad

Tenderloin pad	EN
Filet mignon	FR
Tenderloin-Pad	DE
Almohadilla de lomo	ES
Cuscinetto del filetto	IT
Tenderloin pad	SE
Pellava	FI
نتملل ةداسو	AE



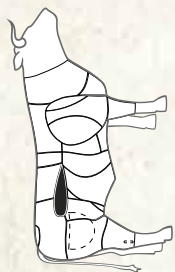
B-PB.12

BEEF / TENDERLOIN





Tenderloin chain on



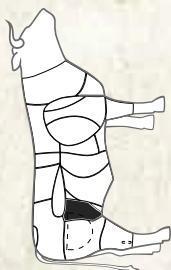
BEEF / TENDERLOIN

B-PB.13



EN	Tenderloin chain on
FR	Filet à la chaîne
DE	Tenderloin-kette an
ES	Cadena de lomo en
IT	Catenella di filato su
SE	Tenderloin kedja på
FI	Tarjousketju
AE	ىل ع نتمل ا قل سلس

Knuckle pad



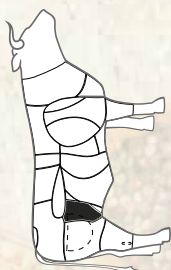
BEEF / KNUCKLE

B-PB.14



EN	Knuckle pad
FR	Patin d'articulation
DE	Knöchelauflege
ES	Almohadilla para los nudillos
IT	Knuckle pad
SE	Knuckle pad
FI	Ripustin
AE	ل ص فم ل ا ق داس و

Knuckle deboned



BEEF / KNUCKLE

B-PB.15



EN	Knuckle deboned
FR	Knuckle désossé
DE	Knöchel entlassen
ES	Nudillo deshuesado
IT	Knuckle disossato
SE	Knuckle utbenad
FI	Knuckle deboned
AE	دين وب يد ل ص فم

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Silverside pad

Silverside pad	EN
Pad silverside	FR
Silverside pad	DE
Almohadilla de plata	ES
Pad di Silverside	IT
Silverside pad	SE
Silverside-pad	FI
يوضفلا ؤداس	AE



B-PB.16

BEEF / SIDE



Silverside deboned

Silverside deboned	EN
Silverside désossé	FR
Silverside entlassen	DE
Silverside deshuesada	ES
Silverside disossato	IT
Silverside avbenade	SE
Silverside purettu	FI
يوضفلا بن اءل ءضف	AE



B-PB.17

BEEF / SIDE



Topside pad

Topside pad	EN
Tapis de dessus	FR
Oberseite Pad	DE
Almohadilla superior	ES
Topside	IT
Topside pad	SE
Yläpuoli	FI
يول ءل بن اءل ؤداسو	AE



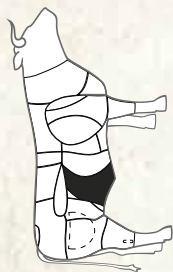
B-PB.18

BEEF / SIDE





Flank tendons



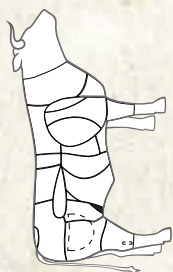
BEEF / FLANK

B-PB.19



EN	Flank tendons
FR	Tendons de flank
DE	Flankensehnen
ES	Tendones del flanko
IT	Tendini fianco
SE	Flank senor
FI	Kylkiluun jänteet
AE	حانجل راتوالا

Bavette d'aloyau



BEEF / THICK FLANK

B-PB.20



EN	Bavette d'aloyau
FR	Bavette d'aloyau
DE	Bavette d'aloyau
ES	Bavette d'aloyau
IT	Bavette d'aloyau
SE	Bavette d'Aloyau
FI	Bavette d'aloyau
AE	راتوالا

Flank steak



BEEF / THICK FLANK

B-PB.21

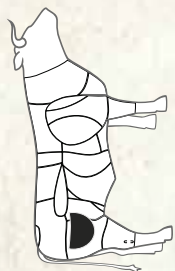


EN	Flank steak
FR	Bifteck de flank
DE	Flankensteak
ES	Filete de flanko
IT	Bistecca di fianco
SE	Plankstek
FI	Pystypihvi
AE	محل ةحيرش حانجل



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Topside deboned



BEEF / SIDE

B-PB.22



- | | |
|-----------|---------------------------|
| EN | Topside deboned |
| FR | Topside désossé |
| DE | Oberseite entbeint |
| ES | Parte superior deshuesada |
| IT | Parte superiore disossata |
| SE | Topside deboned |
| FI | Topside deboned |
| AE | دينوبيد يولعل بنجال |

Knuckle pad



BEEF / EYEROUND

B-PB.23



- | | |
|-----------|------------------------------------|
| EN | Knuckle pad |
| FR | Contour des yeux |
| DE | Augenrunde auflage |
| ES | Almohadilla redonda para los ojoss |
| IT | Eye Round pad |
| SE | Eye Round Pad |
| FI | Eye Round -levy |
| AE | قداسو قلوچ نيعل |

Eye round deboned



BEEF / EYEROUND

B-PB.24



- | | |
|-----------|------------------------|
| EN | Eye round deboned |
| FR | Oeil rond désossé |
| DE | Augenrunde entlassen |
| ES | Ojo redondo deshuesado |
| IT | Occhio tondo disossato |
| SE | Ögon runt avbenad |
| FI | Silmät kierretty |
| AE | نيعل القلوچ |

Halal Cutting

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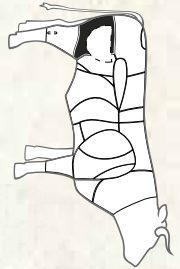
Hell

Hell	EN
Enfer	FR
Hölle	DE
Infierno	ES
Inferno	IT
Helvete	SE
Helvetti	FI
ميجال	AE



B-PB.25

BEEF / HELL



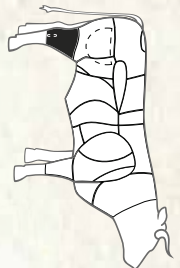
Shank deboned

Shank deboned	EN
Shank désossé	FR
Shank entlassen	DE
Shank deshuesado	ES
Shank disossato	IT
Shank utbenad	SE
Shank purettu	FI
كناش	AE



B-PB.26

BEEF / SHANK DEBONED



Achilles tendons

Achilles tendons	EN
Tendons d'Achille	FR
Achillessehnen	DE
Tendones de aquiles	ES
Tendini d'Achille	IT
Achilles senor	SE
Akillesjänteet	FI
راتوالا ليخ	AE



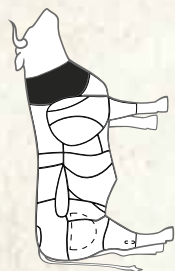
B-PB.27

BEEF / ACHILLES TENDONS





Neck



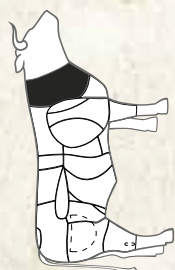
BEEF / NECK

B-PB.28



EN	Neck
FR	Cou
DE	Hals
ES	Cuello
IT	Collo
SE	Nacke
FI	Niska
AE	قن عل

Neck tendons



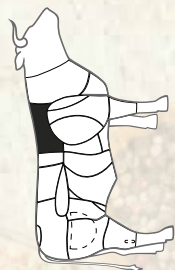
BEEF / NECK

B-PB.29



EN	Neck tendons
FR	Tendons de cou
DE	Halssehnen
ES	Tendones del cuello
IT	Tendini del collo
SE	Hals senor
FI	Kaulan jänteet
AE	قبقرلا راتوا

Chuck



BEEF / CHUCK

B-PB.30



EN	Chuck
FR	Mandrin
DE	Futter
ES	Arrojar
IT	Mandrino
SE	Chuck
FI	Heittää
AE	قرفنس

Halal Cutting

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It is convenient



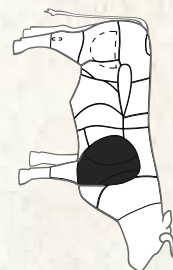
Shoulder deboned

Shoulder deboned	EN
Épaule désossée	FR
Schulter entbeint	DE
Hombro deshuesado	ES
Spalla disossata	IT
Axeln avbenad	SE
Olkapää on pilkottu	FI
فتكلا	AE



B-PB.31

BEEF / SHOULDER



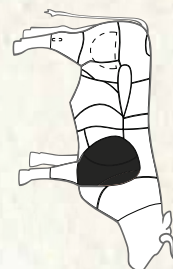
Shoulder deboned without shank (3 muscles)

Shoulder deboned without shank	EN
Epaule désossée sans jarret	FR
Schulter entbeint ohne Schaft	DE
Hombro deshuesado sin vástago	ES
Spalla disossata senza gambo	IT
Axelbonad utan skaft	SE
Olkapää, joka on leikattu ilman varsia	FI
(تالضع 3) بوقرع نود فتكلا	AE



B-PB.32

BEEF / SHOULDER



Shoulder clod deboned

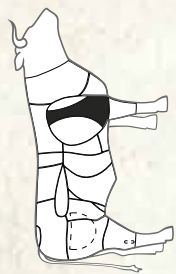
Shoulder clod deboned	EN
Morceau d'épaule désossé	FR
Schulterklumpen entlassen	DE
Acoplamiento de hombro deshuesado	ES
Zolla di spalla disossata	IT
Axelklump avbenad	SE
Olkapään ryöstely	FI
فتكلا	AE



B-PB.33

BEEF / SHOULDER





BEEF / SHOULDER

B-PB.34

Blade



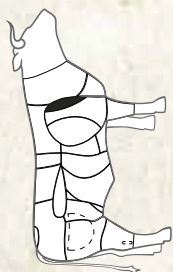
Storage Conditions

Recommended storage time
of beef meat at temperature ;
+2 °C - +4 °C : 4 days
+4 °C - +6 °C : 3 days
+6 °C - +8 °C : 1 day



EN	Blade
FR	Lame
DE	Klinge
ES	Espada
IT	Lama
SE	Blad
FI	Terä
AE	قرفش

Chuck tender pad



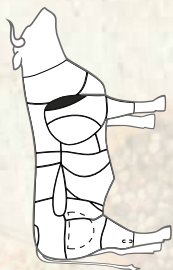
BEEF / SHOULDER

B-PB.35



EN	Chuck tender pad
FR	Bloc tendre
DE	Chuck zarte Auflage
ES	Cojín de licitación Chuck
IT	Chuck pad tenero
SE	Chuck tender pad
FI	Chuck-tarjous
AE	ءاطعل اقداسو كاشت

Chuck tender



BEEF / SHOULDER

B-PB.36



EN	Chuck tender
FR	Chuck tender
DE	Chuck zart
ES	Chuck tierna
IT	Chuck tenero
SE	Chuck tender
FI	Chuckin tarjous
AE	ءاطعل اكاشت

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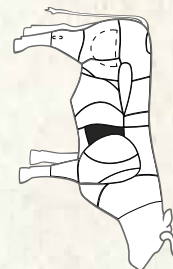
Thin flank deboned

Thin flank deboned	EN
Le flank mince désossé	FR
Dünne Flanke entblößt	DE
Flanco delgado deshuesado	ES
Il fianco sottile è disossato	IT
Tunn flank avbenad	SE
Ohuet reunat purettiin	FI
قيرق حانچلا	AE



B-PB.37

BEEF / PLATE



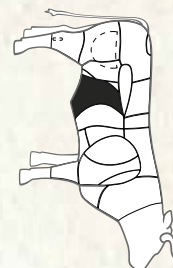
Beef baccon

Beef baccon	EN
Lard de boeuf	FR
Rindfleisch Speck	DE
Tocino de carne	ES
Pancetta di bovino	IT
Biff bacon	SE
Naudanlihaa	FI
يرقب شرك	AE



B-PB.38

BEEF / FLANK



Finger ribs

Finger ribs	EN
Côtes de doigt	FR
Fingerrippen	DE
Costillas del dedo	ES
Costolette	IT
Finger revben	SE
Sormen kylkiluut	FI
عالضال عيصا	AE



B-PB.39

BEEF / FLANK



Brisket



EN	Brisket
FR	Pointe de poitrine
DE	Bruststück
ES	Falda
IT	punta di petto
SE	Bringa
FI	Rinta
AE	ن اوي ح ل ر دص

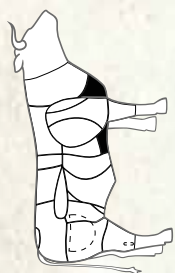
Shin, boneless



EN	Shin, boneless
FR	Shin désossé
DE	Schienbein ohne Knochen
ES	Shin sin hueso
IT	Shin senza ossa
SE	Shin benfri
FI	Luuton luuton
AE	مظ ع ل ا ن ي ش

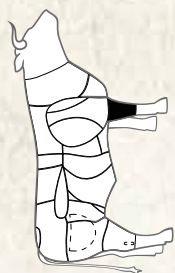
Storage Conditions

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+6 °C - +8 °C : 1 day



BEEF / BRISKET

B-PB.40



BEEF / SHIN, BONELESS

B-PB.41





DANPOL
MEAT FOOD



حلال

Halal Cutting

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The double chicken breast

CHICKEN / BREAST

C-PB.01



- EN** The double chicken breast
FR La double poitrine de poulet
DE Die doppelte hühnerbrust
ES La pechuga de pollo doble
IT Il doppio petto di pollo
SE Dubbel kycklingbröst
FI Kaksinkertainen kananrinta
AE جودزم چاجد ردص

Single chicken breast

CHICKEN / BREAST

C-PB.02



- EN** Single chicken breast
FR Blanc de poulet
DE Einzelne hühnerbrust
ES Pechuga de pollo sola
IT Petto di pollo singolo
SE Singel kycklingbröst
FI Yksi kananrinta
AE دحاو چاجد ردص

The rear quarter of the chicken

CHICKEN / LEG

C-PB.03



- EN** The rear quarter of the chicken
FR Le quart arrière du poulet
DE Das hintere viertel des huhns
ES El cuarto trasero del pollo
IT Il quarto posteriore del pollo
SE Den bakre delen av kycklingen
FI Kanan takaosa
AE چاجدلا نم يفل خلا عبرلا

Halal Cutting

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The dramatic with chicken leg

The dramatic with chicken leg	EN
Le dramatic avec cuisse de poulet	FR
Das dramatische mit hühnerbein	DE
El dramatic con pata de pollo	ES
Il drammatico con la coscia di pollo	IT
Den dramatiska med kycklingbenet	SE
Dramaattinen kananjalka	FI
چاجدل قاس عم یم اردل	AE



C-PB.04

CHICKEN / LEG

Chicken wing

Aile de poulet	EN
Blanc de poulet	FR
Hähnchenflügel	DE
Alita de pollo	ES
Ala di pollo	IT
Kyckling vinge	SE
Kanan siipi	FI
ةچاجد حانج	AE



C-PB.05

CHICKEN / WING

The chicken mid

The chicken mid	EN
Le poulet mi	FR
Das huhn in der mitte	DE
El pollo medio	ES
Il pollo a metà	IT
Kycklingmitten	SE
Kana puolivälissä	FI
چاجدل فصت نم	AE



C-PB.06

CHICKEN / WING

Chicken wing



Storage Conditions

Recommended storage time
for poultry meat at temperature ;
+2 °C - +4 °C : 4 days
+4 °C - +6 °C : 3 days
+6 °C - +8 °C : 1 day



EN	Aile de poulet
FR	Blanc de poulet
DE	Hähnchenflügel
ES	Alita de pollo
IT	Ala di pollo
SE	Kyckling vinge
FI	Kanan siipi
AE	عجاج حانج

The chicken wing mid with pinion



EN	The chicken wing mid with pinion
FR	L'aile de poulet mi avec pignon
DE	Der hühnerflügel mittig mit ritzel
ES	El ala de pollo medio con piñón
IT	L'ala di pollo a metà con pignone
SE	Kycklingvingen mitt med kughjulet
FI	Kana siipi keskellä hammaspyörää
AE	حانج ل عم جاج دل حانج ل فصت نم

The chicken whole boneless



EN	The chicken whole boneless
FR	Le poulet entier sans os
DE	Das hähnchen ganz ohne knochen
ES	El pollo entero deshuesado
IT	Il pollo intero senza ossa
SE	Kycklingen hela utbenad
FI	Kana on kokonaan luuton
AE	مظعل اهلك جاج دل

Halal Cutting

All of our products have Islamic terms
suitable for halal cutting
It is convenient



The chicken whole boneless

The chicken whole boneless	EN
Le poulet entier sans os	FR
Das hähnchen ganz ohne knochen	DE
El pollo entero deshuesado	ES
Il pollo intero senza ossa	IT
Kycklingen hela utbenad	SE
Kana on kokonaan luuton	FI
مظعل لك جاجدلا	AE



C-PB.10

KRZYŻOWA / BONELESS

Leg boneless skineless

Leg boneless skinless	EN
Jambe désossée sans peau	FR
Bein ohne haut	DE
Pierna deshuesada sin piel	ES
Gambe senza pelle senza pelle	IT
Benbenfri hudlös	SE
Jalka luuton nahkainen	FI
دلجل مظعل قاسلا	AE



C-PB.11

CHICKEN / WING

The chicken boneless, skin on

The chicken boneless, skin on	EN
Le poulet désossé, peau sur	FR
Das hühnchen ohne knochen, haut auf	DE
El pollo deshuesado, con la piel puesta	ES
Il pollo senz'ossa, pelle liscia	IT
Kycklingbenet, hud på	SE
Kanan luuton, ihon päällä	FI
يلع دل ج ، مظعل جاجدلا	AE



C-PB.12

KRZYŻOWA / BONELESS

The tulip



CHICKEN / LEG

C-PB.09

- | | |
|-----------|-------------|
| EN | The tulip |
| FR | La tulipe |
| DE | Die Tulpe |
| ES | El tulipán |
| IT | Il tulipano |
| SE | Tulpan |
| FI | Tulppaani |
| AE | یمازخا |

The chicken thigh with bone, with skin



CHICKEN / LEG

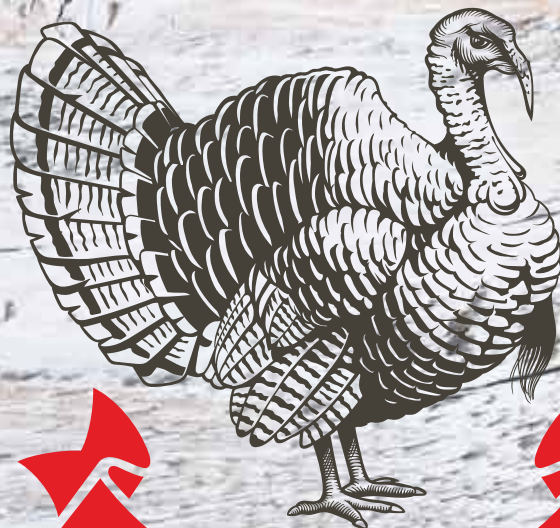
C-PB.09

- | | |
|-----------|---|
| EN | The chicken thigh with bone, with skin |
| FR | La cuisse de poulet avec os, avec peau |
| DE | Der Hühnerschenkel mit Knochen, mit Haut |
| ES | El muslo de pollo con hueso, con piel |
| IT | La coscia di pollo con l'osso, con la pelle |
| SE | Kycklinglåret med ben, med hud |
| FI | Kanan reidet luulla, iholla |
| AE | دلچا عم ، ماظعل ا عم جاجدل ا ذخفل ا |





DANPOL
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Single turkey breast



TURKEY / BREAST

T-PB.01

- | | |
|-----------|------------------------|
| EN | Single chicken breast |
| FR | Blanc de poulet |
| DE | Einzelne hühnerbrust |
| ES | Pechuga de pollo sola |
| IT | Petto di pollo singolo |
| SE | Singel kycklingbröst |
| FI | Yksi kananrinta |
| AE | دحاو جاجد ردص |

The turkey mid



TURKEY / WING

T-PB.02

- | | |
|-----------|-----------------------|
| EN | The chicken mid |
| FR | Le poulet mi |
| DE | Das huhn in der mitte |
| ES | El pollo medio |
| IT | Il pollo a metà |
| SE | Kycklingmitten |
| FI | Kana puolivälissä |
| AE | جاجدل ا فصتنم |

The chicken whole boneless



TURKEY / LEG

T-PB.03

- | | |
|-----------|--------------------------------------|
| EN | The dramstic with chicken leg |
| FR | Le dramstic avec cuisse de poulet |
| DE | Das dramatische mit hühnerbein |
| ES | El dramstic con pata de pollo |
| IT | Il drammatico con la coscia di pollo |
| SE | Den dramatiska med kycklingbenet |
| FI | Dramaattinen kananjalka |
| AE | جاجدل ا قاس عم يم اردل ا |





حلال

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Beef shashlik

EN	Beef shashlik
FR	Chachlik au boeuf
DE	Rinderschaschlik
ES	Shashlik De Carne De Res
IT	Shashlik di manzo
SE	Beef shashlik
FI	Naudanliha shashlik
AE	كيلي شاشل رقب محل

from the kebab master



Halal Cutting

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suitable for halal cutting
It is convenient





Beef shashlik

K-PB.02

EN	Beef shashlik
FR	Chashlik au poulet
DE	Hühnerschaschlik
ES	Shashlik De Pollo
IT	Shashlik di pollo
SE	Kyckling shashlik
FI	Kana shashlik
AE	جاجدلا كئلشاش

from the kebab master



Halal Cutting

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50/50 Sliced Beef Kebab

EN	50/50 Sliced Beef Kebab
FR	Kebab de boeuf tranché 50/50
DE	50/50 Scheiben Rindfleisch Kebab
ES	Kebab De Carne En Rodajas 50/50
IT	Kebab a fette di carne 50/50
SE	50/50 skivad nötköttkebab
FI	50/50 Viipaloitu naudanliha Kebab
AE	بابك رقب محل حى ارش 50/50

from the kebab master



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Beef Kebab 100% ground

K-PB.04

EN	Beef Kebab 100% ground
FR	Kebab au boeuf 100% moulu
DE	Rindfleisch Kebab 100% gemahlen
ES	Kebab de carne 100% molida
IT	Beef Kebab 100% macinato
SE	Nötkött Kebab 100% mark
FI	Naudanliha Kebab 100%
AE	100% نوح طم بابك رق ب محل

K-PB.05

Wołowo-Roasted Turkey

EN	Wołowo-Roasted Turkey
FR	Wołowo-Dinde
DE	Wołowo gerösteter Truthahn
ES	Wołowo-Turquía asada
IT	Wołowo-Arrosto Turchia
SE	Wołowo-Roasted Turkiet
FI	Wołowo-paahdettua Turkki
AE	ايك رت صم حم



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Kebab Poultry Whole Chicken

K-PB.06

EN	Kebab Poultry Whole Chicken
FR	Poulet Entier De Volaille Kebab
DE	Kebab Geflügel ganzes Huhn
ES	Pollo Entero De Aves De Kebab
IT	Pollo intero di pollame di kebab
SE	Kebab Fjäderfä Hela Kycklingen
FI	Kebab siipikarjan koko kanaa
AE	جاجد لمك جاجد بابك

K-PB.07

Premium Winged Kebab

EN	Premium Winged Kebab
FR	Kebab Premium Ailé
DE	Premium Winged Kebab
ES	Kebab de alas premium
IT	Premium Winged Kebab
SE	Premium Winged Kebab
FI	Premium Winged Kebab
AE	زاتمم حن جم بابك



from the kebab master



Halal Cutting

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It is convenient



Chicken Kebabs Chicken Legs

K-PB.08

EN	Chicken Kebabs Chicken Legs
FR	Brochettes de poulet
DE	Chicken Kebabs Chicken Legs
ES	Kebabs de pollo Piernas de pollo
IT	Cosce di pollo Kebab di pollo
SE	Kycklingkebabs kycklingben
FI	Kana-kebabit kana-jalat
AE	جاجدلا نيقياسلا بابكلا جاجدلا

Poultry kebab from turkey

K-PB.09

EN	Poultry kebab from turkey
FR	Brochette de volaille de la Turquie
DE	Geflügel Kebab aus der Türkei
ES	Kebab de aves de corral de pavo
IT	Pollame kebab dalla Turchia
SE	Fjäderfä kebab från Turkiet
FI	Siipikarja kebab turkista
AE	ايكرت نم نج اودلا بابك



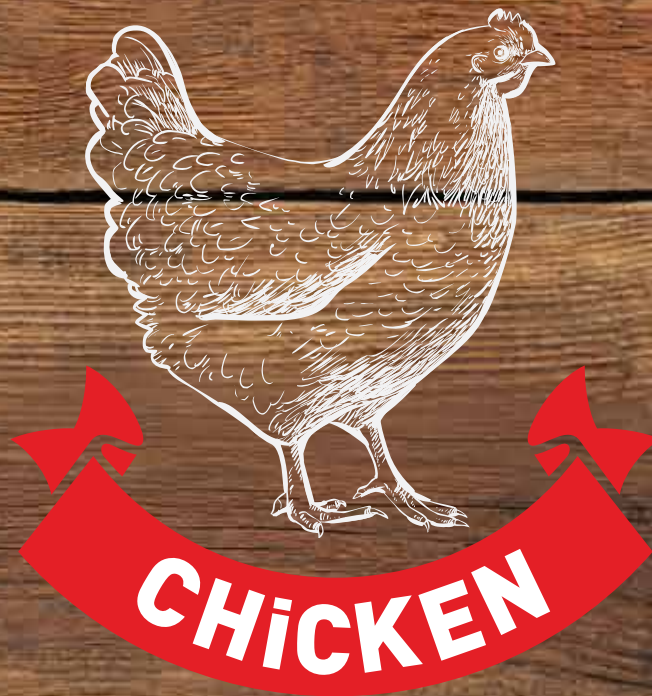
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Chicken nuggets



CH-PB.01



- EN** Chicken nuggets
FR Nuggets de poulet
DE Hühnernuggets
ES Nuggets de pollo
IT Crocchette di pollo
SE Kyckling nuggets
FI Kananugetteja
AE جاجدل عطق

Chicken fingers



CH-PB.02



- EN** Chicken fingers
FR Doigts de poulet
DE Chicken fingers
ES Dedos de pollo
IT Dita di pollo
SE Kycklingfingrar
FI Kanan sormet
AE جاجدل عباصأ

Chicken schnitzel



CH-PB.03



- EN** Chicken schnitzel
FR Schnitzel au poulet
DE Hähnchenschnitzel
ES Schnitzel de pollo
IT Cotoletta di pollo
SE Kyckling schnitzel
FI Chicken schnitzel
AE عحريش جاجدلأ

Halal Cutting

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It is convenient



Chicken steak

Chicken steak	EN
Steak de poulet	FR
Hühnchensteak	DE
Filete de pollo	ES
Bistecca di pollo	IT
Kycklingstek	SE
Chicken steak	FI
جاجد ة حيرش	AE



C-PB.04		
	0,2-0,45 kg	22 g
		
	4-5 min.	8-10 min.
		
	3,5-4 min.	0,4-5 kg

Chicken goujons

Chicken goujons	EN
Goujons au poulet	FR
Hühnchen-Goujons	DE
Goujons De Pollo	ES
Goujons di pollo	IT
Chicken goujons	SE
Chicken goujons	FI
جاجدل	AE



C-PB.05		
	0,2-0,45 kg	22 g
		
	4-5 min.	8-10 min.
		
	3,5-4 min.	0,4-5 kg

CH-PB.01 : Shaped chicken fillet (40%) with a crunchy crumb coating. Fully cooked and deep frozen.

CH-PB.02 : Shaped chicken fillet (57%) with a crunchy crumb coating. Fully cooked and deep frozen.

CH-PB.03 : Shaped chicken meat (30%) with a crunchy crumb coating. Fully cooked and deep frozen.

CH-PB.04 : Shaped chicken fillet with a crunchy crumb coating. Fully cooked and deep frozen.

CH-PB.05 : Tip-off Inner fillet with a crunchy crumb coating. Fully cooked and deep frozen

The chicken mid (BIG)



CH-PB.06

- EN** Chicken goujons
FR Goujons au poulet
DE Hühnchen-Goujons
ES Goujons De Pollo
IT Goujons di pollo
SE Chicken goujons
FI Chicken goujons
AE جاجدل

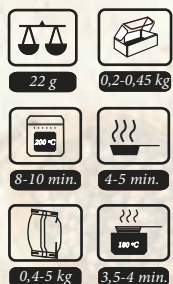
Chicken tulips



CH-PB.07

- EN** Chicken tulips
FR Tulipes au poulet
DE Hühnertulpen
ES Tulipanes de pollo
IT Tulipani di pollo
SE Kyckling tulpaner
FI Kana tulppaanit
AE بيلولتال روهز

Chicken drumsticks



CH-PB.08

- EN** Chicken drumsticks
FR Pignons de poulet
DE Hähnchenkeulen
ES Muslos de pollo
IT Cosce di pollo
SE Kyckling klubbtor
FI Kanan rumpukapit
AE جاجدل ذاخفا

Halal Cutting

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Chicken burger

Chicken steak	EN
Steak de poulet	FR
Hühnchensteak	DE
Filete de pollo	ES
Bistecca di pollo	IT
Kycklingstek	SE
Chicken steak	FI
جاجد ةح يرش	AE



0,2-0,45 kg	22 g
4-5 min.	8-10 min.
3,5-4 min.	0,4-5 kg

C-PB.09

CH-PB.06: Tip-off Inner fillet with a crunchy crumb coating. Fully cooked and deep frozen

CH-PB.07 : Freshwingtulipswith a crunchy crumb coating. Fully cooked and deep frozen.

CH-PB.08 : 14 Freshdrumsticksvwithacrunchy crumb coating. Fully cooked and deep frozen.

CH-PB.09 : 07 Shaped white chicken meat (30%) with a crunchy crumb coating. Fully cooked and deep frozen.

Preparation			
	8-10 min.	4-5 min.	3,5-4 min.
Piece net weight		SIZE	
	22 g	40x6x10 mm	
		40x10x10 mm	
Possible cardboard case packaging			
	0,2-0,45 kg		
Possible plastic bag packaging			
	0,4-5 kg		

Chicken diced

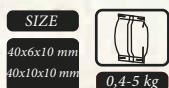


CH-PB.10



- EN Chicken diced
- FR Poulet en dés
- DE Hühnchen gewürfelt
- ES Pollo cortado en cubitos
- IT Pollo a dadini
- SE Kyckling tärnad
- FI Kanaa kuutioiksi
- AE جاجدل تاب عكفم

Chicken stripes

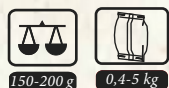


CH-PB.11



- EN Chicken stripes
- FR Rayures de poulet
- DE Hühnerstreifen
- ES Rayas de pollo
- IT Strisce di pollo
- SE Kycklingremsor
- FI Kanan raidat
- AE جاجدل طوطخ

Chicken breast



CH-PB.12



- EN Chicken breast
- FR Poitrine de poulet
- DE Hühnerbrust
- ES Pechuga de pollo
- IT Petto di pollo
- SE Kycklingbröst
- FI Kananrinta
- AE جاجد ردص

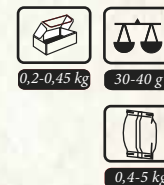
Halal Cutting

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It is convenient



Chicken wings

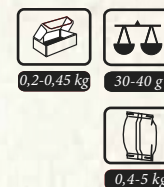
Chicken wings	EN
Ailes de poulet	FR
Hühnerflügel	DE
Alitas de pollo	ES
Ali di pollo	IT
Kycklingvingar	SE
Kanansiivet	FI
جاجد ةحنأ	AE



C-PB.13

Chicken bbq wings

Chicken bbq wings	EN
Ailes de poulet au barbecue	FR
Chicken bbq flügel	DE
Alas de pollo a la barbacoa	ES
Ali di pollo alla griglia	IT
Kycklingbbq vingar	SE
Kana bbq-siivet	FI
جاجدل ةاوش ةحنأ	AE



C-PB.14

CH-PB.10 : Fresh breast dices roasted cooked and deep frozen.

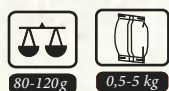
CH-PB.11 : Fresh breast stripes roasted and deep frozen.

CH-PB.12 : Fresh breast fully cooked and deep frozen.

CH-PB.13 : Fresh wing parts fully cooked and deep frozen.

CH-PB.14 : Fresh wing parts with a fine BBQ flavour. Roasted and deep frozen.

Chicken drumsticks

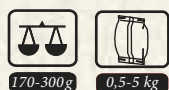


CH-PB.15



EN	Chicken drumsticks
FR	Pilons de poulet
DE	Hähnchenkeulen
ES	Muslos de pollo
IT	Cosce di pollo
SE	Kyckling klubbtor
FI	Kanan rumpukapit
AE	جاجدلا ذاخفا

Chicken legs



CH-PB.16



EN	Chicken legs
FR	Cuisses de poulet
DE	Hühnerbeine
ES	Piernas de pollo
IT	Cosce di pollo
SE	Kycklingben
FI	Kana jalat
AE	جاجدلا لجرأ

CH-PB.15 : Fresh drumsticks roasted and deep frozen.

CH-PB.16 : Fresh legs roasted and deep frozen.



Chicken diced

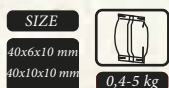


CH-PB.17



- EN Chicken diced
FR Poulet en dés
DE Hühnchen gewürfelt
ES Pollo cortado en cubitos
IT Pollo a dadini
SE Kyckling tärnad
FI Kanaa kuutioiksi
AE جاجدل تاب عكم

Chicken stripes

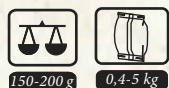


CH-PB.18



- EN Chicken stripes
FR Rayures de poulet
DE Hühnerstreifen
ES Rayas de pollo
IT Strisce di pollo
SE Kycklingremsor
FI Kanan raidat
AE جاجدل طوطخ

Chicken breast



CH-PB.19



- EN Chicken breast
FR Poitrine de poulet
DE Hühnerbrust
ES Pechuga de pollo
IT Petto di pollo
SE Kycklingbröst
FI Kananrinta
AE جاجد رقص



CH-PB.17 : Fresh breast dices fully steam cooked and deep froze.

CH-PB.18 : Fresh breast stripes fully steam cooked and deep froze

CH-PB.19 : Fresh breast stripes fully steam cooked and deep froze

Preparation	 8-10 min.	 4-5 min.	 3,5-4 min.
Piece net weight	 22 g	SIZE 40x6x10 mm 40x10x10 mm	
Possible cardboard case packaging	 0,2-0,45 kg		
Possible plastic bag packaging	 0,4-5 kg		



Fallafel

T-PB.02



Steak Hache

T-PB.03



Köfte

T-PB.04





Hamburger

T-PB.06



