



ELK SMOKED SAUSAGE 230G

Ingredients: elk meat (70 g in 100 g of product), pork (17 g in 100 g of product), beef (15 g in 100 g of product), lard, salt, stabilisers: E450-452, dextrose, sugar, spices (including mustard), antioxidant: E300, flavouring spices, haemoglobin, preservative: E250. Product casing is not edible.

Packing: protective atmosphere

Store at: +2...+6 °C Shelf-life: 50 days In carton: 10 pcs





DEER SMOKED SAUSAGE 230G

Ingredients: deer meat, beef, pork, lard, salt, whey powder (milk), stabilisers: (E450, E451), lactose, glucose, spices, acidity regulators (E575, E330), flavor enhancer (E621), antioxidants (E300, E316), flavorings, sugar, hemoglobin, preservative (E250). Product casing is not edible. In 100 g of the product is used 52 g of deer meat, 33 g of beef, 17 g of pork.

Packing: protective atmosphere

Store at: +2...+6 °C Shelf-life: 50 days In carton: 10 pcs





ELK SMOKED SAUSAGE WITH CHEESE 230G

Ingredients: elk meat 58%, pork 17%, beef 15%, cheese 12%, lard, salt, stabilisers: E450-452, dextrose, sugar, spices (including mustard), antioxidant: E300, flavouring spices, haemoglobin, preservative: E250. Product casing is not edible.

Packing: protective atmosphere

Store at: +2...+6 °C Shelf-life: 50 days In carton: 10 pcs





DEER SMOKED SAUSAGE WITH CHEESE 230G

Ingredients: deer meat 58%, pork 17%, beef 18%, cheese 9%, lard, salt, stabilisers: E450 - E452, dextrose, sugar, spices (including mustard), antioxidant E300, flavouring spieces, preservative E250. Product casing is not edible.

Packing: protective atmosphere

Store at: +2...+6 °C Shelf-life: 50 days In carton: 10 pcs





ELK COLD SMOKED HAM, SLICED 80g

Ingredients: elk meat, salt, spices, sugar, garlic, preservative: E250. 114g elk meat is used in producing 100g of the product.

Packing: vacuum Store at: +2...+6 °C Shelf-life: 30 days In carton: 20 pcs





ELK HOT SMOKED HAM, SLICED 100g

Ingredients: elk meat 83%, water, potato starch, soy protein, stabilizers: E450, E451, thickening agent E407a, dextrose, antioxidant: E316, flavouring spices, salt, meat protein (beef, pork), spices, hydrolyzed vegetable protein, vegetable oil, black pepper, garlic, preservative: E250.

Packing: vacuum Store at: +2...+6 °C Shelf-life: 20 days In carton: 20 pcs

























WILD JERKY, ELK 40G - DRIED ELK

Ingredients: elk (Alcesalces), seasoning and flavours, cooking salt, preservative E250. 350g elk meat is used in producing 100g of the product.

100g of product contains on average: energy 1547 kJ / 371 kcal, fats 7 g (including saturated fatty acids 3,5 g), carbohydrates 0 g (including sugars 0 g), protein 77 g, salt 4 g.

Packing: oxygen-proof;

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs



WILD JERKY, DEER 40G - DRIED DEER

Ingredients: deer, seasoning and flavours, cooking salt, preservative E250. 350g deer meat is used in producing 100g of the product.

100g of product contains on average: energy 1693 kJ / 406 kcal, fats 8 g (including saturated fatty acids 4,0 g), carbohydrates 0 g (including sugars 0 g), protein 70 g, salt 4 g.

Packing: oxygen-proof;

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs



WILD JERKY, WILD BOAR 40G DRIED WILDBOAR

Ingredients: wild boar, seasoning and flavours, cooking salt, preservative E250. 350g wildboar meat is used in producing 100g of the product.

100g of product contains on average: energy 2057,9 kJ / 493,5 kcal, fats 24,5 g (including saturated fatty acids 7,0 g), carbohydrates 0 g (including sugars 0 g), protein 68,2 g, salt 4 g.

Packing: oxygen-proof;

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs



WILD JERKY, BEEF 50G - BEEF

Ingredients: beef, seasoning and flavours, cooking salt, preservative E250. 350g beef is used in producing 100g of the product.

100g of product contains on average: energy 1386,5 kJ / 332,5 kcal, fats 12,5 g (including saturated fatty acids 6,0 g), carbohydrates 0 g (including sugars 0 g), protein 55 g, salt 4 g.

Packing: oxygen-proof;

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs





















ELK TENDERLOIN

Product description: Elk tenderloin head on chain off. Piece weight 1-2,5 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 8 - 10 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 8 - 10 kg



ELK STRIPLOIN

Product description: Elk striploin back and belly chains off. Piece weight 2-4 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ELK TOPROUND

Product description: Elk topround cap off. Piece weight 2-4 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ELK SILVERSIDE

Product description: Piece weight 3-5 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ELK ROUND KNUCKLE

Product description: Piece weight 3-5 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg





Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ELK RUMP

Product description: Piece weight 1-3 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg





ELK 3-CUT

Product description: Elk rump, silverside and knuckle.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg







ELK 4-CUT

Product description: Elk rump, silverside, topround and knuckle.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg





ELK HAUNCH IN NET

Product description: Elk silverside, topround or knuckle, netted by 800...1200 g.

Packing: by one into vacuum bag

























ELK A-TRIMMING

Product description: Elk trimming 95/5. Fat content max 5%.

Packing: by 5 kg into vacuum Store at: 0...+4 °C Shelf-life: 14 days In carton: 15 - 20 kg



Packing: by 20 kg into polyblock

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg





ELK B-TRIMMING

Product description: Elk trimming 90/10. Fat content max 10%.

Packing: by 5 kg into vacuum

Store at: 0...+4 °C Shelf-life: 14 days In carton: 15 - 20 kg



Packing: by 20 kg into polyblock

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg





ELK BRISCET

Product description: Cut of meat from the elk breast. Piece weight 0,5-1,5 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg





ELK ENTRECOTE

Product description: Elk entercote. Piece weight 0,8-2 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg





Product description: Elk neck meat in two pieces. Total weight 2-5 kg.

Packing: by ½ into vacuum Store at: 0...+4 °C Shelf-life: 21 days

In carton: 15 - 20 kg





Packing: by 1/2 into vacuum

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ELK SHOULDER

Product description: Elk shoulder meat in two pieces. Total weight 3-6 kg.

Packing: by one piece into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one piece into vacuum bag



























ELK STEAKS

Product description: Steaks from elk striploin, entrecote or haunch by 150-200g.

Packing: vacuum bag

or vacuum skin packing

Store at: 0...+4 °C Shelf-life: 21 days In carton: 10 kg or 20 kg Packing: vacuum bag

or vacuum skin packing

Store at: -18 °C Shelf-life: 2 years In carton: 10 kg or 20 kg



ELK GOULASH

Product description: Goulash pieces from elk shoulder.

Packing: vacuum bag Store at: -18 °C Shelf-life: 2 years In carton: 10 kg or 20 kg





ELK CUBES

Product description: Cubes from elk meat, sawn from monolith by 3x3 cm.

Packing: vacuum bag Store at: -18 °C Shelf-life: 1 year In carton: 10 kg or 20 kg



ELK MINCED MEAT

Product description: Cruched from elk meat.

Packing: vacuum bag or vacuum skin packing

Store at: -18 °C Shelf-life: 1 year

In carton: 10 kg or 20 kg



ELK SLICES

Product description: Slices from elk meat by 1-2 mm.

Packing: vacuum bag Store at: -18 °C Shelf-life: 1 year

In carton: 10 kg or 20 kg



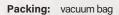
ELK OSSOBUCO

Product description: Cuts from elk shank.

Packing: vacuum bag

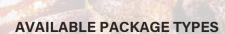
or vacuum skin packing

Store at: 0...+4 °C Shelf-life: 21 days In carton: 10 kg or 20 kg



or vacuum skin packing









vacuum bag



skin packing

























SOUS VIDE BEEF GOULASH 400G

LONG-BAKED BEEF PRODUCT

Ingredients: beef 60%, water, WHEAT flour, rapeseed oil, salt, CREAM powder, hydrolyzed vegetable protein, MILK protein, flavors including CELERY, spices including MUSTARD, dextrose, acidity regulator: citric acid, herbs, stabilizers: sodium di- and triphosphate, thickeners: guar gum, xanthan gum, acidity regulators: calcium lactate, sodium acetate.

Packing: vacuum Store at: +2...+6 °C Shelf-life: 90 days In carton: 10 pcs



SOUS VIDE TURKEY MEAT GOULASH WITH PRUNES 400G

LONG-BAKED TURKEY MEAT PRODUCT



Ingredients: turkey 60%, water, prunes 3%, WHEAT flour, salt, rapeseed oil, tomato paste, spices, vinegar, modified starch, hydrolyzed vegetable protein, flavorings, caramelized sugar, thickeners: xanthan and guar gum, stabilizers: sodium di-and triphosphate, preservatives: sodium benzoate, potassium sorbate.

Packing: vacuum Store at: +2...+6 °C Shelf-life: 90 days In carton: 10 pcs



SOUS VIDE ELK MEAT STROGANOFF 400G

LONG-BAKED ELK MEAT PRODUCT

Ingredients: elk meat 60%, water, pickled cucumber, WHEAT flour, rapeseed oil, salt, onion, sugar, flavorings (including CELERY, MUSTARD), glucose syrup, yeast extract, dextrose, herbs, stabilizers: sodium di- and triphosphate, cocoa powder, spices, maltodextrin, garlic, CHEESE powder, milk protein, flavor enhancer: E635, acidity regulators: citric acid, acetic acid, tartaric acid, calcium lactate, sodium acetate.

Packing: vacuum
Store at: +2...+6 °C
Shelf-life: 90 days
In carton: 10 pcs



























CANNED DEER MEAT 240G

Ingredients: deer meat 68%, pork 24%, water, salt, sugar, stabiliser E451, flavouring and condiments, antioxidant E301, glucose, food colourant E120, preservative E250.

100g of product contains on average: energy 868,4 kJ/209 kcal, fat 16.0 g, incl. saturated fat 7.6 g, carbohydrates 0.1 g, incl. sugars 0.1 g, protein 16.3 g, salt 1.4 g

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED ELK MEAT 240G

Ingredients: elk meat 68%, pork 24%, water, salt, sugar, stabiliser E451, flavouring and condiments, antioxidant E301, glucose, food colourant E120, preservative E250.

100g of product contains on average: energy 826,1 kJ/ 198,7 kcal, fat 14,7 g, incl. saturated fat 7.3 g, carbohydrates 0.1 g, incl. sugars 0.1 g, protein 16.5 g, salt 1.3 g

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED BEAR MEAT 240G

Ingredients: bear meat 87%, pork 5%, water, salt, flavouring and condiments, glucose, acidity regulator E575, antioxidant E315, stabiliser E451, preservative E250

100g of product contains on average: energy 771,6 kJ/ 183kcal, fat 12,4 g, incl. saturated fat 6.1 g, carbohydrates 0.1 g, incl. sugars 0.1 g, protein 18.3g, salt 1.3 g.

Packing: can
Store at: 0...+25 °C
Shelf-life: 3 years
In carton: 12 pcs





CANNED ROE DEER MEAT 240G

Ingredients: meat of roe deer 90%, water, salt, gelatine, spices, sugar, dextrose, flavourings, preservative (E250).

100g of product contains on average: energy 446,3 kJ/ 106,7 kcal, fat 2,7 g (incl. saturated fatty acids 0,4 g), carbohydrates 0,5 g (incl. sugar 0,2 g), protein 20 g, salt $1.6\ \alpha$.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED BLACK ANGUS (BEEF) 240G

Ingredients: beef 90%, water, salt, maltodextrin, spices, yeast extract, dextrose, antioxidant (E300), flavourings, gelatine, preservative (E250). **100g of product contains on average:** energy 965,0 kJ/ 230,6 kcal, fat 18,0 g (incl. saturated fatty acids 6,9 g), carbohydrates 0,3 g (incl.sugar 0,1 g), protein 15,6 g, salt 1,5 g.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





























ELK BUTCHER-STYLE BURGER

 $\label{localization} \textbf{Ingredients:} \ 98\% \ \ \text{Elk meat.} \ \text{Seasoned with salt and spices.} \ \text{No additives and preservatives.}$

Packing: plastic bag in carton Size: 60 ... 200 g Diameter: 60 ... 160 mm Store at: -18 °C Shelf-life: 2 years

Case size: 3-5 kg



DEER BUTCHER-STYLE BURGER

Ingredients: 98% Deer meat. Seasoned with salt and spices. No additives and preservatives.

Packing: plastic bag in carton Size: 60 ... 200 g
Diameter: 60 ... 160 mm
Store at: -18 °C
Shelf-life: 2 years
Case size: 3-5 kg



BEEF BUTCHER-STYLE BURGER

Ingredients: 98% Beef meat. Seasoned with salt and spices. No additives and preservatives.

Packing: plastic bag in carton Size: 60 ... 200 g
Diameter: 60 ... 160 mm
Store at: -18 °C
Shelf-life: 2 years
Case size: 3-5 kg



ROE DEER BUTCHER-STYLE BURGER

Ingredients: 98% Roe deer meat. Seasoned with salt and spices. No additives and preservatives.

Packing: plastic bag in carton Size: 60 ... 200 g Diameter: 60 ... 160 mm Store at: -18 °C Shelf-life: 2 years Case size: 3-5 kg

























CANNED CHIKEN MEAT 240G

Ingredients: Chicken thigh meat 80%, water, salt, spices, flavouring and condiments, thickener: carrageenan, preservative: sodium nitrite.

100g of product contains on average: energy 394.1 kJ/ 93.8 kcal, fat 3.1 g, incl. Saturated fat 0.8 g, carbohydrates 0.2 g, incl. sugars 0,2 g, protein 16.3 g, salt 1.6 g.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED PORK MEAT 240G

Ingredients: Pork meat 75%, pork skin, pork hart, water, salt, thickener; carrageenan, spices, preservative: sodium nitrite.

100g of product contains on average: energy 1215.1 kJ/ 293.5 kcal, fat 25.7 g, incl. saturated fat 10,6 g, carbohydrates 0.2 g, incl. sugars 0,2 g, protein 15,3 g, salt 1.5 g.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED TURKEY MEAT 240G

Ingredients: Turkey thigh meat 80%, water, salt, spices, flavouring and condiments, thickener: carrageenan, preservative: sodium nitrite.

100g of product contains on average: energy 355,3 kJ/85 kcal, fat 2 g, incl. saturated fat 0.6 g, carbohydrates 0.2 g, incl. sugars 0,2 g, protein 16.3 g, salt 1.6 g.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED DUCK MEAT 240G

Ingredients: Duck meat 80%, water, salt, spices, flavouring and condiments, thickener: carrageenan, preservative: sodium nitrite.

100g of product contains on average: energy 484.4 kJ/115,4 kcal, fat 5,2 g, incl. saturated fat 2,1 g, carbohydrates 0.2 g, incl. sugars 0,2 g, protein 16.9 g, salt 1.5 g.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs





CANNED ELK MEAT 240G

Ingredients: Beef liver 25%, pork meat 22%, water, elk meat 10%, carrot, butter, pork protein, sugar, flavouring and condiments, spices, preservative: sodium nitrite. 100g of product contains on average: energy 879 kJ/ 211,2 kcal, fat 15,4 g, incl. saturated fat 6,4 g, carbohydrates 3,9 g, incl. sugars 3,2 g, protein 14,4 g, salt 1.7 g.

Packing: can Store at: 0...+25 °C Shelf-life: 3 years In carton: 12 pcs



























DEER MEAT PÂTÉ 160G

Ingredients: deer meat 30%, water, pork 18%, carrot, lard, pork rind, salt, onion, thickeners: E407a, E412; pork protein, stabilizers: E451-E452; sugar, dextrose, spices (incl.MUSTARD), flavourings, preservative: E250.

Store at: +2...+6 °C Shelf-life: 1 year In carton: 6 pcs





REINDEER LIVER PÂTÉ 160G

Ingredients: reindeer liver 30%, pork 15%, beef liver 10%, carrots, lard, water, pork rind, BUTTER, onion, WHEY POWDER, sugar, salt, spices (incl. MUSTARD), flavourings, stabilizers: E450, E451; preservative: E250.

Packing: glass jar Store at: +2...+6 °C Shelf-life: 1 year In carton: 6 pcs





DUCK LIVER PÂTÉ 160G

Ingredients: duck liver 30%, pork 20%, carrot, water, onion, lard, BUTTER, salt, pork protein, sugar, spices, flavourings (incl. CELERY, MUSTARD), cognac, maltodextrine, dextrose, preservative: E250.

Packing: glass jar Store at: +2...+6 °C Shelf-life: 1 year In carton: 6 pcs























Product description: Deer tenderloin head on chain off. Piece weight 1-1,5 kg.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 8 - 10 kg



DEER STRIPLOIN

Product description: Deer striploin back and belly chains off. Piece weight 1,5-2,5 kg.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 8 - 10 kg





DEER 3 CUT

Product description: Deer rump, silverside and knuckle.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



DEER 4 CUT

Product description: Deer rump, silverside, topround and knuckle.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



DEER GOULASH

Product description: Goulash pieces from Deer shoulder.

Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



DEER MINCED MEAT

Product description: Cruched from Deer meat.

Packing: by one into vacuum bag





















ECO BEEF TOPSIDE

Average weight: 3,5+ kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years **In carton:** 15 - 20 kg

ECO BEEF STRIPLOIN, PREMIUM

Average weight: 3 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years **In carton:** 15 - 20 kg



ECO BEEF SHOULDER

Average weight: 3,5+ kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg

ECO BEEF PICANHA

Average weight: 2 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ECO BEEF CHUCK

Average weight: 4,5+ kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg

ECO BEEF KNUCKLE

Average weight: 1 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg

ECO BEEF TENDERLOIN

Average weight: 1,5+ kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg

ECO BEEF BRISKET

Average weight: 3,5+ kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag















ECO BEEF ENTRECOTE

Average weight: 3 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



Average weight: 3,5 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg

Packing: by one into vacuum bag Store at: -18 °C

Shelf-life: 2 years In carton: 15 - 20 kg

ECO BEEF FLANK STEAK

Average weight: 0,6 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ECO BEEF PETITE TENDER

Average weight: 0,2 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



Average weight: 1,5 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



Average weight: 4 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg



Packing: by one into vacuum bag Store at: -18 °C

Shelf-life: 2 years In carton: 15 - 20 kg

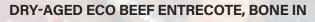
ECO BEEF EYE OF ROUND

Average weight: 2 kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



Average weight: 0,5+ kg.

Packing: by one into vacuum bag

Store at: 0...+4 °C Shelf-life: 21 days In carton: 15 - 20 kg Packing: by one into vacuum bag



















ECO BEEF MINCED MEAT

Average weight: 1 kg.

Packing: 0,5-5kg into vacuum bag

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ECO BEEF BURGER PATTY

Average weight: 110 g.

Packing: plastic bag in carton

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



ECO BEEF BURGER PATTY

Average weight: 160 g.

Packing: plastic bag in carton

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



Average weight: 170 g.

Packing: plastic bag in carton

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg



MARROW BONES

Average weight: 100-150g.

Packing: plastic bag in carton

Store at: -18 °C Shelf-life: 2 years In carton: 15 - 20 kg

SOUP BONES

Average weight: 150-350g.

Packing: plastic bag in carton













PISTOLA

Average weight: 70 - 80 kg.

Fat class: 2 - 5

Packing: whole carcass Store at: 0...+4 °C Shelf-life: 7 days



ECO BEEF WHOLE BACK (BONE IN)

Average weight: 25 - 35 kg.

Fat class: 2 - 5

Packing: whole carcass Store at: 0...+4 °C Shelf-life: 7 days



ECO BEEF HINDQUARTERS

Average weight: 250+ kg.

Fat class: 2 - 5

Packing: whole carcass Store at: 0...+4 °C Shelf-life: 7 days



Average weight: 250+ kg.

Fat class: 2 - 5

Packing: whole carcass Store at: 0...+4 °C Shelf-life: 7 days







ECO BEEF JERKY TERIYAKI 40G

Ingredients: beef, SOYAbeans*, cooking salt, spirit vinegar*, beetroot syrup, balsamic vinegar (red wine vinegar*, grape juice consentrat*), tamarind*, black currant juice concentrat*, orange*, spices*. 222g of eco beef is used in producing 100g of the product.

*Confirmed by organic farming.

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs

Packing: oxygen-proof;



ECO BEEF JERKY PEPPER 40G

Ingredients: beef, SOYAbeans*, cooking salt, wheat flour*, spirit vinegar*, beetroot syrup, balsamic vinegar (red wine vinegar*, grape juice consentrat*), SOYA sauce*, onion*, tamarind*, black currant juice concentrat*, orange*, spices*, dextrose*, brown sugar*, seasoning and flavors.

222g of eco beef is used in producing 100g of the product.

*Confirmed by organic farming.

Packing: oxygen-proof;

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs



ECO BEEF JERKY TRADITIONAL 40G

Ingredients: beef, SOYAbeans*, cooking salt, wheat flour*, spirit vinegar*, beetroot syrup, balsamic vinegar (red wine vinegar*, grape juice consentrat*), onion*, tamarind*, black currant juice concentrat*, orange*, seasoning and flavors, dextrose*, brown sugar*, spices*.

222g of eco beef is used in producing 100g of the product.

*Confirmed by organic farming.

Packing: oxygen-proof;

the package contains oxygen binder

Store at: 0...+25 °C Shelf-life: 360 days In carton: 10 pcs





