



Incredible variety

BACON



Team

We are here for you and happy to advise you on all aspects of our products.
We also work with you to develop solutions that add value to your business.



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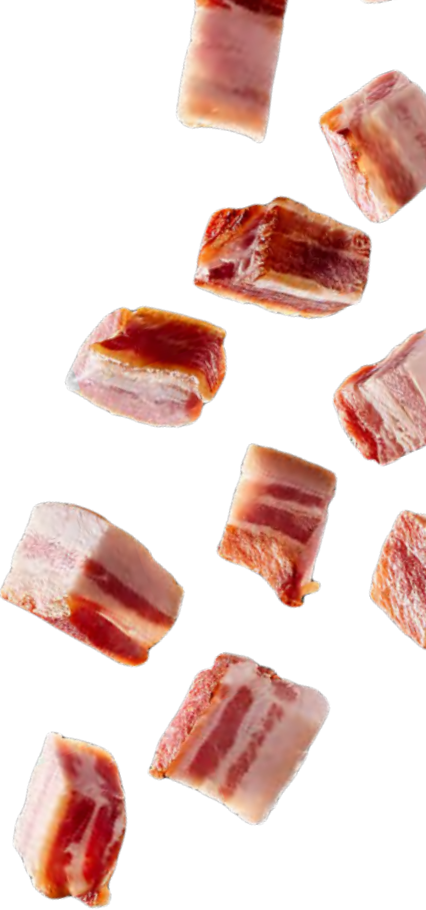
All about BACON

In the business world, nothing beats good contacts. That's why we like to be close to the market, close to the consumer and close to you, our customers.

We are a professional partner for all your needs and supply you with exactly the product you want: be it our different pork bellies, whole cut, with its fragrant beech smoke aroma as well as a range of convenience products, our baked products or specialities like fruits wrapped in bacon.

We are particularly proud of

- Our qualified **team of employees** who give their best every day
- Our **food safety culture** according to the motto "Food Safety Always"
- Our **quality**, which is continuously awarded
- Our high product quality, which is **certified** by QS
- Our **certification** for Beter Leven
- Our strong commitment to **environmental protection** and **animal welfare**
- Our way of building a more sustainable future, among others by reducing energy consumption through the use of energy-efficient boilers and the reuse of waste heat
- Our **long-standing tradition**: we have been producing to the highest quality standards for over half a century



Certifications



International
Featured
Standards



QS Qualität
und Sicherheit
GmbH



Beter Leven



Organic Food
Certification
DE-ÖKO-003



ISO
50001:2011



Initiative Tierwohl



Registered for
SEDEX

Individual cuts

Do you need a customized cut size or slices of varying thickness? No problem!
In addition to our standard cuts, we can also find the perfect solution for your products.

Cut	minimum in mm	maximum in mm
Dices	4 x 4 x 4	24 x 24 x 24
Strips	4 x 4 x 12	12 x 12 x 50
Stamps	10 x 10 x 2	24 x 40 x 4
Flakes	10 x 10 x 2	30 x 30 x 2
Mince setting	3	13
Slices / rashers	can be calibrated freely	
Cut sizes may vary by product.		



Our two bacon plants

Gelderland Frischwaren GmbH

Gelderland produces high-quality raw cured products, cooked cured products, baked products as chilled or frozen solutions - as the latest innovation slow cooked products - for every customer: Food retail, wholesale & foodservice, B2B / industry.

FOUNDATION:	1967
LOCATION:	Emmerich am Rhein, Germany
EMPLOYEES:	170
PRODUCTION:	approx.: 6,000 tonnes / year
AREA:	approx.: 6,800 m ²
QS CERTIFICATIONS:	IFS Food 7 Higher Level, Bio, Beter Leven, QS, Initiative Tierwohl (Haltungsform 2)



Henri van de Bilt B.V.

Henri produces first-class meat products that combine traditional crafts with the latest food industry standards. Henri supplies all distribution sectors: Food retail, wholesale & foodservice, B2B / industry.

FOUNDATION:	1959
LOCATION:	Beuningen, Netherlands
EMPLOYEES:	250
PRODUCTION:	approx.: 2,800 tonnes / year
AREA:	approx.: 9,000 m ²
QS CERTIFICATIONS:	IFS Higher Level, Beter Leven, QS, SEDEX



Our product technologies



* Gelderland with „Individual Quick Freezing“ (IQF)

Process:	IQF targets individual pieces of food, freezing them separately to prevent clumping. This method uses rapid freezing techniques, often within minutes or seconds.
Applications:	Ideal for smaller items like dices or stamps. Each piece is frozen individually, making it easy to portion out just what you need.
Advantages:	Preserves the natural texture, color, and flavor of food. Minimizes the formation of large ice crystals, which can damage the food's structure.

* Henri with „Blast Freezing“

Process:	Blast freezing involves rapidly cooling large quantities of food in a single batch using high-velocity cold air. This method is slightly slower than IQF but still very effective.
Applications:	Suitable for loose goods, whole pieces of meat and prepared meals. Often used in food processing plants and commercial kitchens.
Advantages:	Efficient for freezing large volumes of food quickly. Helps lock in natural juices and flavors, preserving the quality of bulk products.

Gelderlands packaging options

Formed tray / MAP	also as 2 or 3-chamber-packaging, 30g - 2,5 kg
Trays / bucket MAP	up to 5 kg bucket
Vacuum	up to 5 kg
Bags MAP / vacuum	1 - 10 kg
Bulk goods	up to 15 kg in boxes or E2 crates, ham logs calibre 60-120, cured whole meat cuts



Henris packaging options

Formed tray / MAP	also as 2-chamber-packaging, 50 g - 2,5 kg
Trays	50 g - 1,5 kg
Vacuum	1-4 kg
Bags	0,5 - 10 kg
Bulk goods	5-10 kg plastic bag, frozen



Assortment overview

Raw cured products

Our bacon is traditionally smoked over beechwood and enhances all dishes such as pasta, casseroles, burgers, egg dishes, sauces and much more.

Back bacon English-style is cut from the pork loin and gently smoked.

Dried fruit (apricot, date, prune) wrapped in savory bacon. These little appetizers only need to be heated in a pan, oven or microwave and are in line with the current snacking trend.

- Bacon slices, strips & dices
- Gelderländer Bacon piece & twins
- Back Bacon English-Style
- BBQ-Bacon & BBQ-Rolls
- Raw Ham strips & dices
- Back fat piece & dices
- Tapas - dried fruits wrapped in bacon
- Pigs in a blanket - sausage wrapped in bacon



Gelderländer Bacon Premium



Breakfast plate with streaky Bacon and Bacon English-style



BBQ-Rolls



Pigs in a blanket



Tapas - fruits in bacon

Cooked cured products

Traditional recipes - timeless taste. Our cooked products are cured and gently cooked, raw materials from sustainable sources are used and processed with the utmost care. This results in particularly succulent and aromatic products that are optimally tailored to your product requirements through individual herbs, cuts or adjustment of the fat content / salt content.

The original Gelderland Geldergold Cheese-Ham for hot and cold use - an allrounder in the modern kitchen.

- Cooked Ham stripes, dices & stamps
- Bacon cooked
- Bacon hot smoked (Katenspeck)
- Beef dices
- Geldergold Cheese-Ham



Katenspeck



Geldergold Cheese-Ham



Cooked Ham stamps

Baked products

High-quality raw material is baked in hot air oven or on teflon oven, with natural smoke or smoke aroma. The degree of baking and therefore the color and consumption options can be produced individually - right up to the ready-to-eat product.

- Baking level 40-45%:** relatively light in colour, lightly browned, suitable for reheating
- Baking level 50-55%:** gently browned, suitable for reheating, slightly crispy
- Baking level 60-65%:** fried brown and crispy, the most popular ready-to-eat bacon

- Streaky Bacon slices, strips, flakes & bits



Crispy Bacon slices

Application possibilities

Our bacon products are suitable for countless applications. Whether crispy fried on the breakfast buffet or with an egg dish, as a snack between meals or to enhance soups and sauces. It can also be used as a plate center from the grill or as a hearty slice on a burger or salad.

Bacon adds the right spice to dishes on all occasions!

Pizza, Pinsa, Tarte flambée & Co.

Many of our high-quality bacon products offer the ideal spicy highlight for baked goods. Some of them are already pre-sliced and and, thanks to IQF, can be ported directly from the freezer. We also offer a variety of toppings for salads, soups and sauces.

- Bacon slices, strips, dices & bits
- Streaky Bacon slices, strips, flakes & bits
- Tarte flambée strips
- Geldergold Cheese-Ham
- Cooked Ham stripes, dices & stamps



Snack & Share

Finger food is the sociable snack that everyone loves to share. These little temptations can be prepared in no time at all using standard kitchen equipment.

- Crispy Bacon
- BBQ-Bacon & BBQ-Rolls
- Tapas - dried fruits wrapped in bacon
- Pigs in a blanket - sausage wrapped in bacon



Burger

No burger without bacon - the classic way to refine high-quality burger creations!

- Crispy Bacon
- Bacon slices & flakes
- Back Bacon English-Style







































Barbecue

Barbecuing is now in season all year round. Either the first warm rays of sunshine attract guests to the beer gardens and outdoor terraces or the fires are lit for a winter barbecue. Bacon on the grill is a must for a cosy BBQ.

- Gelderländer Bacon premium piece
- Gelderländer Bacon twins
- BBQ-Bacon, thicker slices
- Back Bacon English-Style, thicker slices

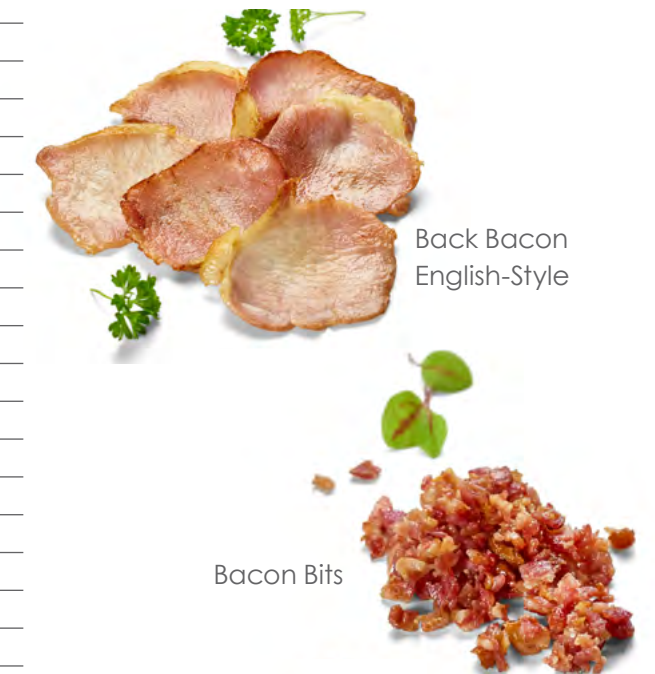


Overview of products

Pork, raw and cooked cured products	Item No.	Product name	Size/Baking degree	Storage	Weight per piece (approx) in g	Packaging	Weight per carton (net)	Carton per pallet
	91130	BBQ Bacon Natural			N/A	vacuum	12 x 500 g	35
	91140	English-style Bacon			N/A	vacuum	12 x 500 g	35
	91150	BBQ-Rolls Natural			N/A	atmos	6 x 600 g	81
	91060	Raw Bacon Cubes	8x8x8 mm		N/A	bucket	5 kg	80
	91010	Tapas-Apricots in Bacon			19	atmos	6 x 600 g	81
	91020	Tapas-Dates in Bacon			19	atmos	6 x 600 g	81
	91030	Tapas-Prunes in Bacon			19	atmos	6 x 600 g	81
	- new -	Pigs in a Blanket			36	atmos	10 x 220 g	81
	55211	Bacon Cubes	8x8x8 mm		N/A	vacuum	12 x 750 g	48
	55985	Bacon Bits, fine cut			N/A	vacuum	4 x 1 kg	90
	51801	Bacon Cubes			N/A	bag	4 x 2,5 kg	48
	20901	Bacon Dices, smoked	6x6x6 mm		N/A	vacuum	4 x 2,5 kg	54
	91120	Cooked Ham Stamps			N/A	bag	18 x 240 g	80
	91110	Cooked Ham Strips			N/A	bag	18 x 240 g	80
	39338	Bacon Cubes, cured	10x10x10 mm		N/A	bag	2 x 5 kg	
	91100	Tarte Flambée Strips	4x4x25 mm		N/A	vacuum	4 x 2,5 kg	54
	50615	Bacon Slices			N/A	atmos	4 x (2 x 500g)	90
	50862	Bacon Slices			N/A	atmos	4 x 3 kg	140
	- new -	Bacon Slices „Applewood“ sweed cured			N/A	atmos	8 x 500 g	81
	53765	Gelderländer Bacon Twin Cut			150	vacuum	20 x 300 g	90
	51671	Gelderländer Bacon Block Piece			250	vacuum	2 kg	154
	50055	Gelderländer Bacon Block Piece			400	vacuum	5 kg	90
	50421	Gelderländer Bacon with Rind 1/2 Belly			1.500	vacuum	10 kg	54
52012	Gelderländer Bacon with Rind 1/1 Belly			3.100	vacuum	10 kg	30	
50508	Gelderländer Bacon without Rind 1/1 Belly			3.000	vacuum	10 kg	30	
50521	Gelderländer Bacon without Rind 1/2 Belly			1.500	vacuum	10 kg	54	
ready-to-heat products	- new -	Crispy Bacon Flakes	50-55%		N/A	atmos	6 x 500 g	72
	- new -	Crispy Bacon Strips	50-55%		N/A	atmos	6 x 500 g	72
	- new -	Crispy Maple Bacon			N/A	atmos	6 x 500 g	72
	- new -	Bacon Bits			N/A	bag	15 x 250 g	81
	37785	Streaky Bacon	30-35%		N/A	atmos	8 x 500 g	81
	37235	Streaky Bacon	30-35%		N/A	atmos	4 x 1,5 kg	45
	40068	Streaky Bacon	40-45%		N/A	atmos	6 x 500 g	72
	91050	Crispy Bacon Slices	50-55%		N/A	atmos	6 x 500 g	72
	91090	Crispy Bacon Slices	60-65%		N/A	atmos	6 x 500 g	72
	60015	Geldergold Cheese-Ham			2.000	vacuum	4 kg	128
	Item No.	Product name	Size/Baking degree	Storage	Weight per piece (approx) in g	Packaging	Weight per carton (net)	Carton per pallet

Applications

								
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Larger assortment

This is a selection of our bacon range and our product range has much more to offer!

If you are also interested in convenience articles such as beef patties or chicken products, as well as sous-vide items or vegetarian products, buns or sauces, please do not hesitate to contact us. We look forward to introducing you to other articles from our range!

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We are your partner
for **BACON** inquiries.

You will find what you are looking for
and get the perfect product
FOR YOUR NEEDS

