

Assortment overview

Beef, Chicken and More ...



OSI Group

A World of Food Solutions

OSI, one of the largest privately run companies in the USA, is the leading global supplier of tailored foods with added value.

Whether for restaurants or commercial kitchens, for industrial production and retail food brands – at OSI, we develop food solutions in line with the specific requirements, precise specifications and operational needs of our customers.

With over 65 production sites and 20,000 employees in 17 countries and regions, our global network ensures an unparalleled variety of product and supply chain capacities that allow us to meet all requirements.

In summary, OSI offers:

- Customer-specific food solutions
- Efficient, reliable supply chain knowhow
- Extraordinary culinary skills and global insight into flavour
- Innovative research and development centres that help you get your menu and food ideas out there
- Unmatched practices for food safety and quality assurance
- Dedication to sustainability across our entire network

A World of Food Solutions

OSI – find the right solution for your needs!

OSI Convenience Europe GmbH

Beef, Chicken and More

Are you in the food service or food wholesale sector or a bulk consumer? Under the brand "Foodworks" supplies OSI Convenience Europe GmbH, part of the OSI Group, frozen convenience products with focus on meat.

We offer a wide range of variations on beef, chicken and more. No matter what you need and when you need it – for breakfast, lunch, main courses, sides, snacks, appetizers or desserts – you can rely on "Foodworks". From premium raw meat to kitchen-ready products – you choose the degree of convenience.

We guarantee the highest quality of our products with standards far exceeding legal requirements. We process only the best of ingredients according to strict German and international specifications in modern plants. From the farm to the end product, we ensure end-to-end transparency to be able to offer you healthy, flavourful and safe foods.

Questions?

For more information visit <u>www.foodworks.com</u>. Please contact us at service@osi.de or use our service number +49 3221 10513-00.





Our products ... a true ASSET for everyday kitchen use

Frozen foods, freshness in stock

Frozen foods are an ideal solution for everyday kitchen use. Many professional chefs rely on convenience and prefer high-quality, ready-to-cook or ready-to-eat frozen products. There are many cases arguing in favour of frozen foods:

Quality

Strict quality controls and standardised production processes ensure a uniform high quality; hygienic protection against microorganisms is ensured through freezing at at least -18°C (HACCP).

Availability

Due to the freezing process the products have a long shelf life (between 6 and 12 months), making them available to chefs for their creative cuisines throughout the whole year.

Portionability and cost-efficiency

Thanks to the modern IQF method, each individual piece is frozen separately, enabling

better portioning. Chefs can process the quantities they need – an absolute price advantage thanks to simple and exact portioning.

Frozen meat products offer a wide range of benefits in professional kitchens. They meet the highest hygienic requirements, simplify general handling, reduce costs and save you valuable time in your kitchen. With our Foodworks products, our customers can rely on tested quality and a range that is guaranteed to meet their needs.

Info

Our assortment

Beef, unseasoned raw	from page 06
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Full meat flavour for custom seasoning

We give you the patty, you do the rest, no matter where the culinary journey leads. Our unseasoned burgers are clean label products, because they are made of pure beef. As products of nature made of pure beef, our unseasoned burgers are clean label products. In addition, the beef originates from and is processed exclusively within the EU and UK.



Angus Burger



- finest Angus beef from certified sources
 (Irish CAB Certified Angus Beef)
- coarse grind for a bigger bite
- Our special forming technology gives the Angus patty a tender texture

Preparation





Art. no.	Grammage	Recommended bun size \emptyset
62100	125 g	10 cm
62120	180 g	11 cm
62130	198 g	11 cm
62140	285 g	12-14 cm

Info

Angus

Originating from the Angus region of north-east Scotland, this meat stemming from one of the most robust hornless cattle forms the foundation for our Angus Burger.

Mild island climate of Great Britain and Irland allows for this cattle breed to be pasture-fed virtually all year round (Irish CAB – Certified Angus Beef). Gentle rearing and lush, fresh grass as well as the absence of all feed additives give their meat a flavour beyond comparison.

Our end-to-end quality controls ensure extraordinary product quality.



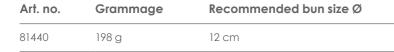
Hamburger Homestyle



- The special forming process gives the burgers a homemade look.
- juicy experience down to the last bite
- tender for the perfect texture

Preparation







Hamburger, classic



- the classic for every occasion
- tender, full-bodied texture





Preparation







Art. no.	Grammage	Recommended bun size Ø
60170	170 g	11 cm
61030	198 g	11 cm



Double Angus Burger

Sweet brioche bun with a double Angus burger, melted cheese, tomato and lettuce, rounded off by mustard



Info

Perfect cook – great taste

To serve your guests the best possible burger experience, we recommend to put our patties in frozen state on the grill and grill them until they reach an internal temperature of at least 69°C.



Wagyu Burger



- finest Wagyu beef
- juicy, tender texture
- nutty and pithy taste

Preparation





Art. no.	Grammage	Recommended bun size \emptyset
26080	170 g	9 cm

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A ready-to-grill classic

Constant high meat quality and standardised seasoning offer a flavour that never changes – this is quality that guests know and love.



Hamburger



- simple, fast preparation
- unvarying flavour
- fine seasoning with mustard

1 In different sizes and grammages, there is the right patty for every need and occasion.

Preparation







Art. no.	Grammage	Recommended bun size Ø
65010	45 g	10 cm
65020	55 g	10 cm
65030	62,5 g	10 cm
65040	80 g	11 cm
65050	100 g	11 cm
65060	125 g	11 cm
65070	150 g	11 cm
65080	180 g	12 cm
65090	227 g	12–14 cm
65100	339 g	12-14 cm



Superburger



- 51% meat, 100% flavour
- with pea protein as a meat substitute
- This fine-tuned combination of juicy meat and pea protein makes for a unique flavour experience.
- predictable shrinkage

Preparation







Art. no.	Grammage	Recommended bun size Ø
68100	100 g	10 cm
68170	170 g	10 cm



Favourite Burger

- 樂
- spicy, intense flavour thanks to a mix of black pepper and garlic
- coarse grind for a special bite
- for all fans of the American burger taste

Preparation



Art. no.	Grammage	Recommended bun size Ø
68190	150 g	12 cm
68200	180 g	12 cm





Speedburger



- Warm up, ready, go!
- already pre-cooked for your quick burger enjoyment
- simple preparation in the microwave

from takeaway to stadium catering – always served fast!

Preparation





Art. no.	Grammage	Recommended bun size \emptyset
94500	110 g	10 cm

Info

Seasoned vs unseasoned

It's up to you ... Whether seasoned patties or custom spice mixes or marinades for individual recipes – our assortment offers a tailored solution for all your needs.

The advantage of seasoned products is clear: You can prepare the products and serve them to your guests without further preparation, saving you resources and time.

The advantage of unseasoned products: You get to choose what flavour to give your product. We supply first-class raw products you can lend a personal touch to with your own seasoning mix.



A World of Food Solutions

Need something faster and even more convenient? With the "Big Burger" range for the retail trade, the OSI group can also fulfill this wish. Ready to eat burgers with sauce are put into the microwave together with the package and after 90 seconds they are ready to serve!



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Fingerfood à la Chicken

A golden brown nugget here, a crispy chicken finger there, or the extra spicy Buffalo-style chicken wing. With our tasty and versatile chicken finger foods, you'll have guests wrapped around your finger in no time.



Chicken Nuggets



- a classic at every party buffet
- tender chicken in a crispy, golden-brown batter
- ideal flavour profile thanks to tailored meat composition
- cooked and pre-fried

rreparation





Art. no.	Grammage	Weight per carton
40000 / 40160	22 g	12 x 1 kg = 12.0 kg



Chicken Nuggets Premium



- our premium version with a higher portion of chicken
- tender chicken in a crispy, golden-brown batter
- · cooked and pre-fried



Art. no.	Grammage	Weight per carton
40010	22 g	12 x 1 kg = 12.0 kg

Info

Chicken in the catering industry

Luckily, the times when poultry products were considered touchy in the catering industry are long over. Now, poultry products have become an integral part of the catering world. We offer a wide range of solutions for your individual needs.

With our poultry products, you're on the safe side. We offer premium pre-cooked poultry products that meet all HACCP requirements.



Chicken Nuggets Cornflakes

- crispy golden treasures

• juicy chicken with a crispy cornflake crust

cooked and pre-fried





Art. no.	Grammage	Weight per carton
40200	21 g	12 x 1 kg = 12.0 kg



Chicken Nuggets (halal)

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- pleasantly seasoned, juicy chicken
- crispy, golden brown batter
- cooked and pre-fried

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Art. no.	Grammage	Weight per carton
50100	21,8 g	12 x 1 kg = 12.0 kg



Chicken Fingers Crispy

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- the perfect fingerfood size
- crispy crumb coating with tasty seasoning
- juicy chicken breast for true aficionados
- cooked and pre-fried

Preparation





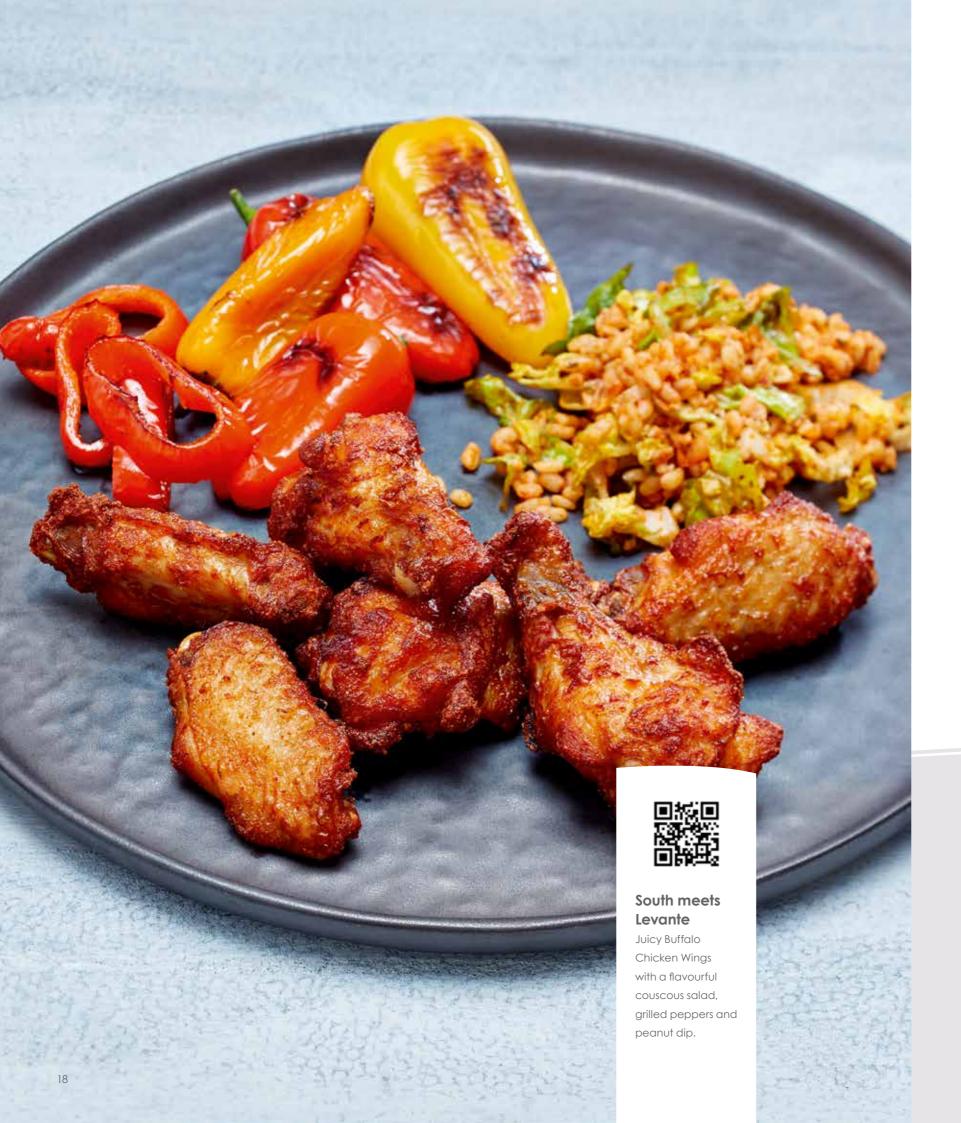
Art. no.	Grammage	Weight per carton
42000	52 g	12 x 1.04 kg = 12.48 kg

Info

Lean preparation

For low-fat preparation, all our Chicken Nuggets can also be prepared in the combi steam oven.







Chicken Wings Buffalo



- spicy Buffalo-style chicken wings
- natural meat texture
- cooked



Art. no.	Weight per carton
50000	10 x 1 kg = 10.0 kg



Chicken Wings Classic



- outside crispy fried, inside juicy and tender
- mild seasoning and a unique flavour
- natural meat texture
- cooked

Preparation	
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Art. no.	Weight per carton
50010	10 x 1 kg = 10.0 kg

Info

Good by nature!

For our Chicken Wings and Chicken Goujons nature is our best co-worker. Weather it's wing or chicken breast – for this finger food we only use cuts as they have grown. We only take care of the right seasoning or breading. This is finger food in a class of its own.



Chicken Goujons (halal)



- halal-certified
- made from tender and juicy chicken breast fillet, natural meat texture
- covered in a golden breading
- marinated, pre-fried and cooked

Preparation





Art. no.	Weight per carton
24080	10 x 1 kg = 10.0 kg



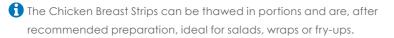
Ready-Browned Chicken Breast Stripes (halal)







- ready-to-eat
- browned on both sides
- tender texture that melts in the mouth
- cut after cooking



Preparation





Art. no.	Weight per carton
24040	10 x 1 kg = 10.0 kg

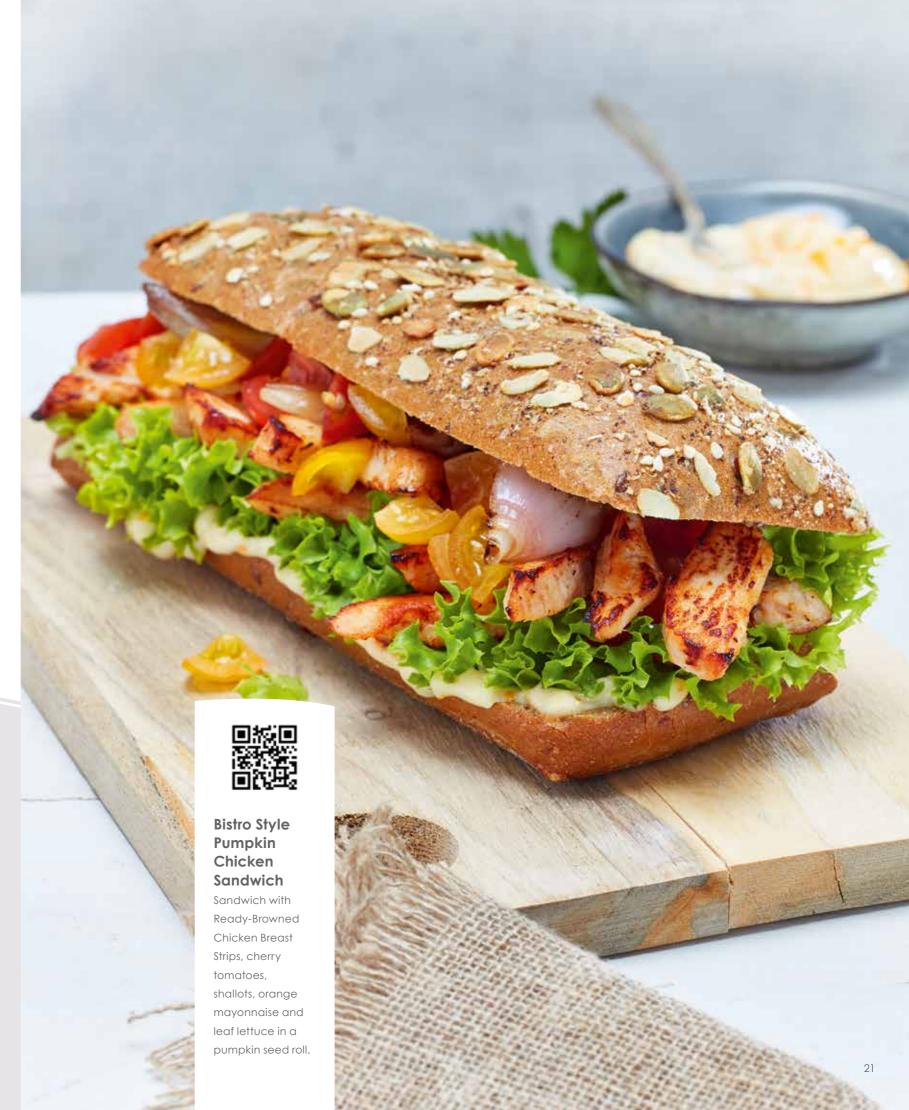
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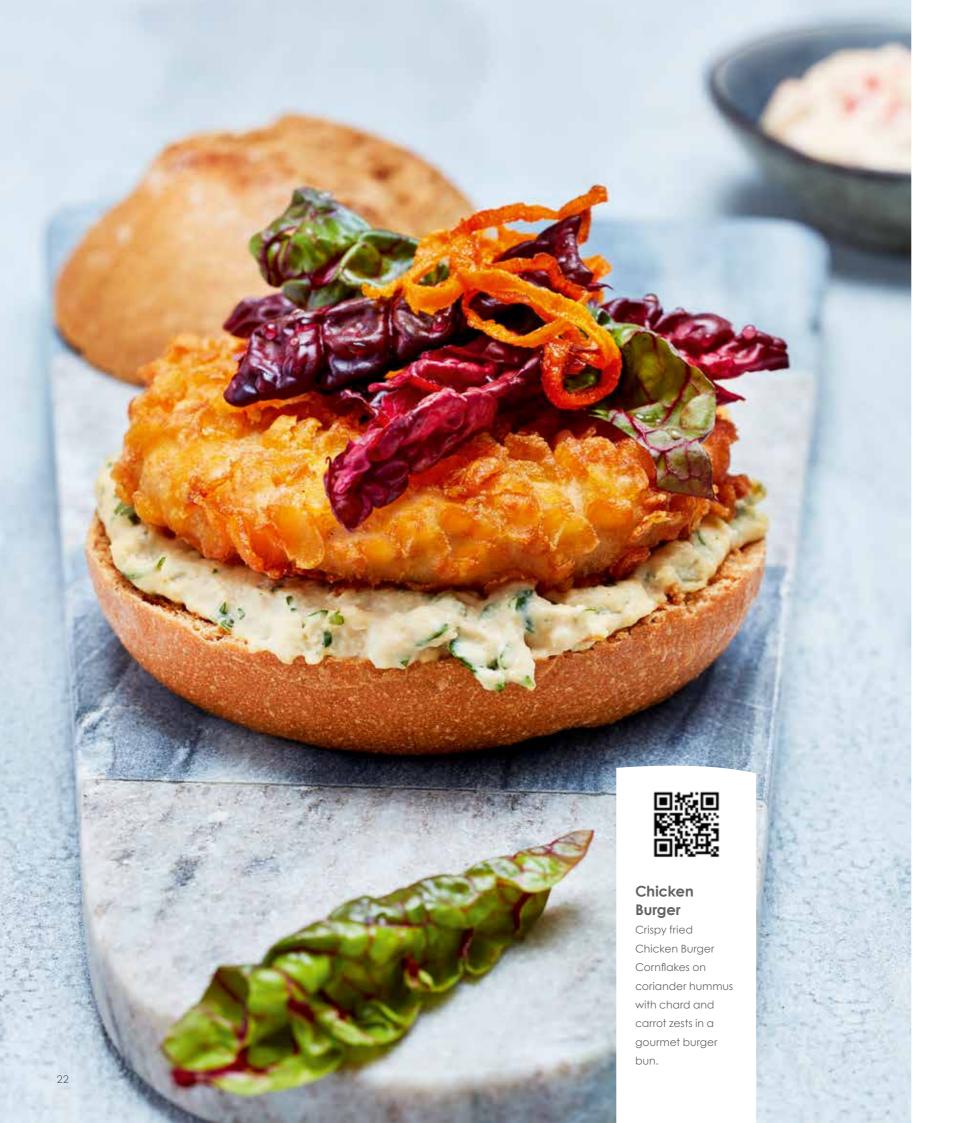
Food safety is paramount

The Global Food Safety Initiative (GFSI) publishes standards designed to promote and secure sustainable food safety for consumers worldwide.

The GFSI standards are based on the ideal of continuous improvement, and seek to integrate standards throughout the global supply chain. They are recognised by the food industry all over the world. The food safety schemes IFS, BRCGS and FSSC 22000 have all implemented the GFSI benchmarking process and have received GFSI certification.

All of the manufacturing facilities of the OSI Group are GFSI-certified as well. In this way, OSI has achieved its goal of constant improvement and compliance with the latest food safety requirements.





Chicken Patties

Who says burgers have to be beef? Crispy on the outside, juicy on the inside and delicious all round! Our chicken burger variations convince with their refined seasoning and crispy batter- or cornflakes breading and leave no wishes unfulfilled for poultry gourmets!



Chicken Burger Tempura



- the small nugget favourites in patty form
- coated in a crispy, golden-brown batter
- juicy chicken breast for true aficionados
- cooked and pre-fried

Preparation	1
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Art. no.	Grammage	Recommended bun size Ø
41000	60 g	9 cm



Chicken Burger Cornflakes



- crispy golden treasures
- every bite a juicy yet crunchy experience
- tender chicken meat coated with cornflakes breading
- cooked and pre-fried

Preparation





Art. no.	Grammage	Recommended bun size Ø
41010	95 g	10 cm



Chicken Burger Cornflakes Royal



- the XXL version for the truly hungry
- refined with a sophisticated seasoning of pepper and garlic
- chicken crispy coated with golden cornflakes breading
- cooked and pre-fried

Preparation





Art. no.	Grammage	Recommended bun size \emptyset				
50050	approx. 200 g	12 cm				



It also works without meat!

Taking a break from meat every once in a while is becoming common practice these days. Our vegetarian alternatives offer you top quality, excellent flavour and easy integration for everyday kitchen use.



Veggie Burger



- up to 56 % chunky vegetable for the extra bite
- with aromatic cheese for even more taste
- formed, breaded, cooked and pre-fried

Preparation







Art. no.	Grammage	Recommended bun size Ø				
50140	125 g	11 cm				



Norwegian Salmon Burger



- norwegian salmon, shaped into patties
- unseasoned for individual finishing

Preparation



Art. no.	Grammage	nage Recommended bun size Ø				
29170	100 g	9 cm				
29180	150 g	10 cm				



Plant Powered!



Our vegan Plant-Powered product line offers three classic snacks in Ch!cken Style. The new Cornflakes Burgers, Fingers, and Nuggets with pea protein correspond to the traditional Foodworks chicken products. They offer a meatless alternative for menus in restaurants, pubs or canteens – an easy way to expand the target market.



Plant Powered Fingers

- fingerfood with pea protein
- for an enjoyable vegan chicken-flavoured snack
- breaded, cooked, pre-fried and frozen

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Preparation





Art. no.	Grammage	Weight per carton			
55010	50 g	$3 \times 1 \text{ kg} = 3 \text{ kg}$			



Plant Powered Cornflakes Burger



- vegan burger with pea protein
- extra crispy with cornflakes breading and chicken flavour
- breaded, cooked, pre-fried and frozen

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Art. no.	Grammage	Recommended bun size Ø			
55020	95 g	10 cm			



Plant Powered Nuggets



- fingerfood with pea protein
- for an enjoyable vegan chicken-flavoured snack
- breaded, cooked, pre-fried and frozen







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Art. no.	Grammage	Weight per carton
55000	22 g	3 x 1 kg = 3 kg



Spring Rolls





- baked crispy and golden brown
- filled with a flavourful seasoned mix of different vegetables
- pre-fried

re	pa	rati	on



Art. no.	Grammage	Weight per PU	
4350010	150 g	40 x 150 g = 6.0 kg	



Mini Spring Rolls

*

- vegetarian
- baked crispy and golden brown
- filled with a flavourful seasoned mix of different vegetables
- mini size for small treats
- pre-fried

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Art. no.	Grammage	Weight per PU
25000	20 g	6 x 1.0 kg = 6.0 kg



Mini Chocolate Donuts

₹**7**

- defrost and you're done!
- topped with a cocoa-based coating
- trendy mini format for all occasions

Art. no.	Grammage	Weight per PU
4410010	14 g	200 x 14 g = 2.8 kg



Mini Sugared Donuts



- defrost and you're done!
- sprinkled with fine sugar
- perfect food pairing partner

Art. no.	Grammage	Weight per PU
4410000	13 g	200 x 13 g = 2.6 kg





Crispy Baconscheiben

- premium select raw material
- cooked in a belt grill with stainless steel band
- fast preparation, as pre-baked
- low shrinkage

Preparation



Art. no.	Baking level	Unit size	Weight per PU
91050	50-55 %	500 g	3.0 kg
91090	60-65 %	500 g	3.0 kg



Bacon cubes

- easy to sprinkle/IQF (individually quick-frozen)
- raw, for individual processing
- ideal for fried potatoes, stews, pasta, sauces and salads
- conveniently packaged in a bucket
- raw cured products

Preparation





Art. no.	Cut in mm	Weight per PU
91060	8 x 8 x 8	5.0 kg



Tapas



- select dried apricots, dates and prunes
- juicy, mild smoked bacon
- can be removed individually after thawing
- packed sorted
- ideal for appetizers, salads, buffets or as a snack
- 1 Also available as fresh product in 300g and 600g packaging. Please contact us for further information.

Preparation





Art. no.	Variant	Unit size	Weight per PU
71010	apricot	600 g	3.6 kg
71020	date	600 g	3.6 kg
91030	prune	600 g	3.6 kg



Raw Ham Dices



- consistent quality
- · belly fat as grown
- vacuum-packed
- variable calibration from coarse to fine
- individual portioning

Preparation





Art. no.	Cut in mm	Unit size	Weight per PU
51801	8 x 8 x 8	2.500 g	10.0 kg
51808	8 x 8 x 8	2.500 g	20.0 kg
51911	5 x 5 x 5	750 g	9.0 kg
51921	10 x 10 x 10	750 g	9.0 kg
55211	8 x 8 x 8	750 g	9.0 kg
55218	8 x 8 x 8	750 g	15.0 kg



Raw Ham Dices



- back bacon
- for popping in the fryer
- for rendering in the pan
- the "invisible" flavour carrier for hearty dishes
- ideal for fried potatoes and stews

Preparation











Bacon Slices





- raw cured products
- · constant quality
- standardised calibration
- can be calculated
- different unit sizes

Preparation











Gelderländer bacon, half and whole belly





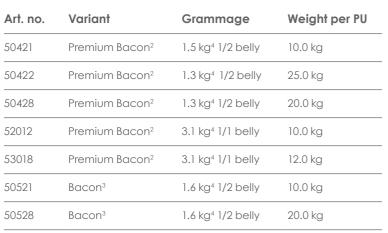


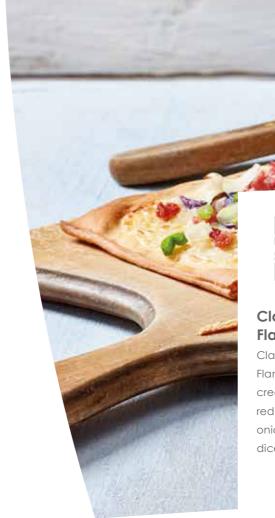
- ideal for stews
- with and without rind
- mild smoked over beech wood

Preparation











Classic Tarte Flambée

Classic Tarte Flambée with sour cream topping, red onions, spring onions and bacon dices.





Tarte flambée strips



- formed
- easy to sprinkle/IQF (individually quick-frozen)
- raw, for individual processing
- in strips

Preparation





Art. no.	Cut in mm	Unit size	Weight per PU			
91100	4 x 4 x 25	2.5 kg	10.0 kg			



Cooked Ham



- uniform cut
- easy to sprinkle
- versatile applications
- cooked cured products



Preparation



Art. no.	Cut in mm	Unit size	Weight per PU			
91120	Stamps: 20 x 20 x 4	2.5 kg	10.0 kg			
91110	Strips: 4 x 4 x 25	2.5 kg	10.0 kg			

² with rind | ³ without rind | ⁴ not equalised

Everything at a glance

Our assortment for a wide range of occasions

BURGER FINGERFOOD SANDWICHES BREAKFAST TOPPINGS SNACKING

Beef, unseasoned | raw

Art. no.	Product name	Allergy	Declara-	Weight per	C&C	Weight per	PU per	PU per	Layers
		information	tion-free*	unit (approx.)	packing	packing unit (net)	pallet	layer	per pallet
62100	Angus Burger 125 g	-	✓	125 g	✓	6.0 kg	96	8	12
62120	Angus Burger 180 g	-	✓	180 g	✓	6.3 kg	96	8	12
62130	Angus Burger 198 g	-	✓	198 g	✓	5.94 kg	96	8	12
62140	Angus Burger 285 g	-	✓	285 g	✓	7.125 kg	96	8	12
81440	Hamburger Homestyle	-	✓	198 g	-	6.0 kg	104	8	13
60170	Hamburger, classic 170 g	-	✓	170 g	-	5.0 kg	104	8	13
61030	Hamburger, classic 198 g	-	✓	198 g	-	5.0 kg	104	8	13
26080	Wagyu Burger 170 g	-	✓	170 g	-	2 x 2.5 kg = 5.0 kg	96	8	12

Beef, seasoned | raw

Art. no.	Product name	Allergy information		Weight per unit (approx.)	C&C packing	Weight per packing unit (net)	PU per pallet		Layers per pallet
65010	Hamburger 45 g	Mustard	✓	45 g	✓	5.0 kg	96	8	12
65020	Hamburger 55 g	Mustard	✓	55 g	✓	5.0 kg	96	8	12
65030	Hamburger 62,5 g	Mustard	✓	62,5 g	✓	5.0 kg	96	8	12
65040	Hamburger 80 g	Mustard	✓	80 g	✓	5.0 kg	96	8	12
65050	Hamburger 100 g	Mustard	√	100 g	✓	5.0 kg	96	8	12
65060	Hamburger 125 g	Mustard	✓	125 g	✓	5.0 kg	96	8	12
65070	Hamburger 150 g	Mustard	✓	150 g	✓	5.0 kg	96	8	12
65080	Hamburger 180 g	Mustard	✓	180 g	✓	5.0 kg	96	8	12
65090	Hamburger 227 g	Mustard	✓	227 g	✓	5.0 kg	96	8	12
65100	Hamburger 339 g	Mustard	✓	339 g	✓	4.75 kg	96	8	12
68100	Superburger 100 g	Mustard	✓	100 g	-	5.0 kg	96	8	12
68170	Superburger 170 g	Mustard	✓	170 g	-	5.0 kg	96	8	12
68190	Favourite Burger 150 g	-	✓	150 g	-	6.0 kg	96	8	12
68200	Favourite Burger 180 g	-	✓	180 g	-	6.3 kg	96	8	12
94500	Speedburger	Gluten (wheat)	✓	110 g	-	2.97 kg	130	13	10

Chicken

Art. no.	Product name	Allergy information		Weight per unit (approx.)	C&C packing	Weight per packing unit (net)	PU per pallet	-	Layers per pallet
40000 40160	Chicken Nuggets	Gluten (wheat)	-	22 g	✓	12 x 1 kg = 12.0 kg	48	8	6
40010	Chicken Nuggets Premium	Gluten (wheat)	-	22 g	1	12 x 1 kg = 12.0 kg	48	8	6
40200	Chicken Nuggets Cornflakes	Gluten (wheat, barley)	-	21 g	1	12 x 1 kg = 12.0 kg	48	8	6
50100	Chicken Nuggets (halal)	Gluten (wheat)	-	21,8 g	-	12 x 1 kg = 12.0 kg	48	8	6
42000	Chicken Fingers Crispy	Gluten (wheat)	-	52 g	✓	12 x 1.04 kg = 12.48 kg	48	8	6
50000	Chicken Wings Buffalo	Gluten (wheat), celery, soy, milk	1	-	√	10 x 1 kg = 10.0 kg	48	8	6
50010	Chicken Wings Classic	Gluten (wheat), soy	-	-	-	10 x 1 kg = 10.0 kg	48	8	6
24080	Chicken Goujons (halal)	Gluten (wheat), milk	-	36 g	✓	10 x 1 kg = 10.0 kg	56	8	7
24040	Ready-Browned Chicken Breast Stripes (halal)	-	-	-	✓	10 x 1 kg = 10.0 kg	48	8	6
41000	Chicken Burger Tempura	Gluten (wheat)	-	60 g	-	12 x 1.02 kg = 12.24 kg	48	8	6
41010	Chicken Burger Cornflakes	Gluten (wheat, barley)	-	95 g	1	14 x 950 g = 13.3 kg	48	8	6
50050	Chicken Burger Cornflakes Royal	Gluten (wheat, barley)	-	approx. 200 g	-	12 x 1 kg = 12.0 kg	48	8	6

Meat Alternatives

Art. no.	Product name	Allergy	Declara-	Weight per	C&C	Weight per packing	PU per	PU per	Layers
		information	tion-free*	unit (approx.)	packing	unit (net)	pallet	layer	per pallet
50140	Veggie Burger	Gluten (wheat), milk	-	125 g	-	3 x 1 kg = 3.0 kg	143	13	11
29170	Norwegian Salmon Burger 100 g	Fish	✓	100 g	-	3.0 kg	176	16	11
29180	Norwegian Salmon Burger 150 g	Fish	✓	150 g	-	3.0 kg	176	16	11

Plant Powered

Art. no.	Product name	Allergy information		Weight per unit (approx.)	C&C packing	Weight per packing unit (net)		PU per layer	Layers per pallet
55010	Plant Powered Fingers	Gluten (wheat), milk	-	50 g	✓	3 x 1 kg = 3.0 kg	143	13	11
55020	Plant Powered Cornflakes Burger	Gluten (wheat), milk	-	95 g	✓	$3 \times 950 \text{ g}$ = 2.85 kg	117	13	9
55000	Plant Powered Nuggets	Gluten (wheat), milk	-	22 g	✓	3 x 1 kg = 3.0 kg	143	13	11

Tasty seducers

Art. no.	Product name	Allergy	Declara-	Weight per	C&C	Weight per	PU per	PU per	Layers
		information	tion-free*	unit (approx.)	packing	packing unit (net)	pallet	layer	per pallet
4350010	Vegetarian Spring Rolls	Gluten (wheat), milk, celery	√	150 g	-	approx. 40 pcs. = 6.0 kg	88	8	11
25000	Mini Vegetarian Spring Rolls	Gluten (wheat), celery	✓	20 g	1	6 x 1.0 kg = 6.0 kg	96	8	12
4410010	Mini Chocolate Donuts	Gluten (wheat, oat), milk, soy, egg	-	14 g	-	4 x 50 pcs. = 2.8 kg	84	12	7
4410000	Mini Sugared Donuts	Gluten (wheat, oat), milk, soy, egg	-	13 g	-	4 x 50 pcs. = 2.6 kg	84	12	7

Raw and cooked cured products | Frozen

Art. no.	Product name	Weight per unit (approx.)	C&C packing	Weight per packing unit (net)	PU per pallet		Layers per pallet
91050	Crispy Bacon Slices 50–55 % baking level	500 g	✓	6 x 500 g = 3.0 kg	72	9	8
91090	Crispy Bacon Slices 60–65 % baking level	500 g	1	6 x 500 g = 3.0 kg	72	9	8
91060	Bacon cubes	5,0 kg	✓	5.0 kg	80	16	5
91010	Tapas Apricots* in Bacon	600 g	1	6 x 0.6 kg = 3.6 kg	81	9	9
91020	Tapas Dates in Bacon	600 g	1	6 x 0.6 kg = 3.6 kg	81	9	9
91030	Tapas Prunes in Bacon	600 g	✓	6 x 0.6 kg = 3.6 kg	81	9	9
91120	Cooked Ham Stamps	2.5 kg	1	4 x 2.5 kg = 10 kg	48	8	6
91110	Cooked Ham Strips	2.5 kg	1	4 x 2.5 kg = 10 kg	48	8	6
91100	Tarte flambée strips	2.5 kg	✓	4 x 2.5 kg = 10 kg	48	8	6

1 Our tapas are also available for the refrigerated shelf - in two sizes 300g and 600g.

Raw cured products | fresh

Art. no.	Product name	Weight	C&C	Weight per packing	PU per	PU per	Layers
		per unit	packing	unit (net)	pallet	layer	per pallet
51801	Raw Ham Dices	2.5 kg	✓	$4 \times 2.5 \text{ kg} = 10.0 \text{ kg}$	48	8	6
51808	Raw Ham Dices	2.5 kg	✓	8 x 2.5 kg = 20.0 kg	36	4	9
51911	Raw Ham Dices	750 g	✓	12 x 0.75 kg = 9.0 kg	54	9	6
51921	Raw Ham Dices	750 g	✓	12 x 0.75 kg = 9.0 kg	54	9	6
55211	Raw Ham Dices	750 g	✓	12 x 0.75 kg = 9.0 kg	48	8	6
55218	Raw Ham Dices	750 g	✓	20 x 0.75 kg = 15.0 kg	36	4	9
56811	Raw Ham Dices	700 g	✓	10.0 kg	54	9	6
50601	Bacon Slices	2 x 500 g	✓	8.0 kg	54	9	6
50615	Bacon Slices	2 x 500 g	✓	4.0 kg	90	18	5
50618	Bacon Slices	2 x 500 g	✓	8.0 kg	36	4	9
50625	Bacon Slices	500 g	✓	4.0 kg	81	9	9
50651	Bacon Slices	150 g	✓	1.8 kg	145	29	5
50421	Gelderländer Premium Bacon with rind	approx. 1.5 kg	✓	10.0 kg	54	9	6
50422	Gelderländer Premium Bacon with rind 1/2 belly	approx. 1.3 kg	✓	25.0 kg	30	6	5
50428	Gelderländer Premium Bacon with rind 1/2 belly	approx. 1.3 kg	✓	20.0 kg	36	4	9
52012	Gelderländer Premium Bacon with rind 1/1 belly	approx. 3.1 kg	✓	10.0 kg	36	4	9
53018	Gelderländer Premium Bacon with rind 1/1 belly	approx. 3.1 kg	✓	12.0 kg	36	4	9
50521	Bacon without rind 1/2 belly	approx. 1.6 kg	✓	10.0 kg	54	9	6
50528	Bacon without rind 1/2 belly	approx. 1.6 kg	✓	20.0 kg	36	4	9

Legend



Frozen product (storage at min. -18°C)



Refrigerated product (storage up to max 7°C)



Frying pan



Microwave



Combi steam oven



Griddle



Deep fat fryer



Contact grill



High speed oven



For more detailed information on our products, visit our website www.foodworks.com or scan the QR code.

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