

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-toeat 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

Info

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

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Meat Alterna

Plant Powere

Tasty seduce

Raw and coo

Everything at

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.

Our assortment

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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.



Preparation

A C I

texture.

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.

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

Grammage	Recommended bun size Ø
125 g	10 cm
180 g	11 cm
198 g	11 cm
285 g	12–14 cm

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

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

Preparation	Art. no.	Grammage	Recommended bun size Ø
🏯 🛋 oʻ 🛙	81440	198 g	12 cm



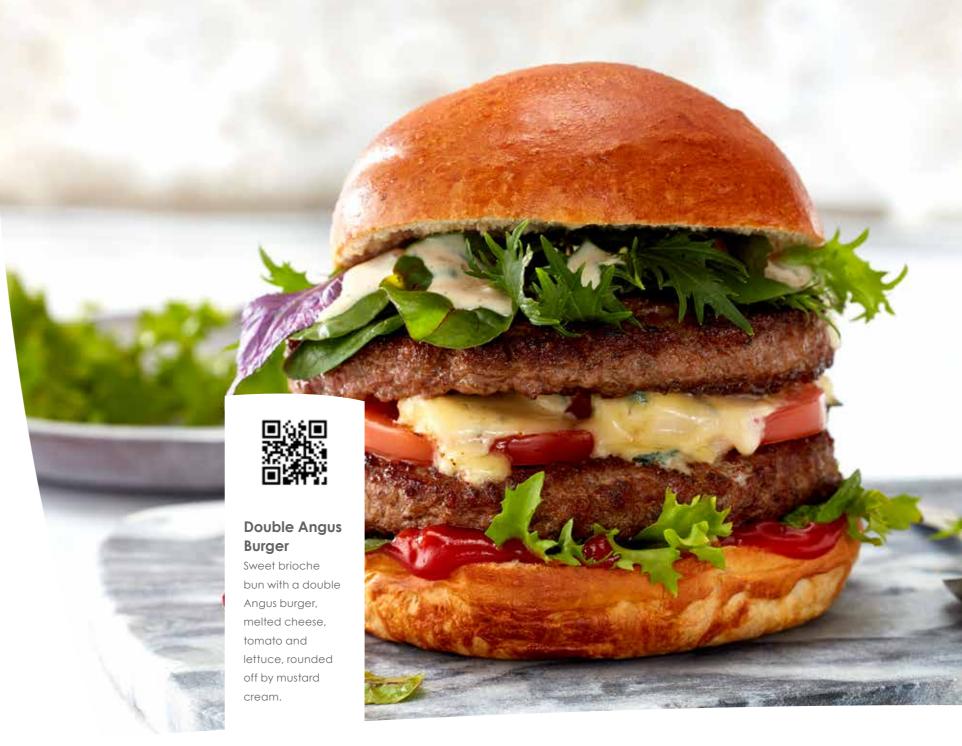
Hamburger, classic

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the classic for every occasion tender, full-bodied texture

Prep	ara	tion	
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Art. no.	Grammage	Recommended bun size \emptyset
60170	170 g	11 cm
61030	198 g	11 cm



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.



Preparation

26080

Art. no.

Wagyu Burger
• finest Wagyu beef
• juicy, tender texture
 nutty and pithy taste

Grammage	Recommended bun size Ø
170 g	9 cm

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Beef, seasoned | raw

... failproof with an unvarying taste

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.



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



Art. no).
68100	
68170	

Preparation 🏯 🛋 oʻ 🛙

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Hamburger



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

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





• 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

Grammage	Recommended bun size Ø
100 g	10 cm
170 g	10 cm

Beef, seasoned | cooked

... for when you're in a rush

Extra fast, or for extra guests

and fully cooked Speedburger is the solution. -ready! For the big rush during the break at the stadium catering, delicious burgers at high speed with quick hands.



Speedburger

- Warm up, ready, go!

Preparation					
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94500	

Info

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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.

AND AND AND AND A SALE AND A SALE

- If you need to prepare a juicy burger particularly quickly, the flavoured
- For quick requests at the petrol station, simply put it in the microwave
- for three minutes top the bun with sauces and salad in the meantime
- simply load the convection oven with enough Speedburgers and send



- already pre-cooked for your quick burger enjoyment
- simple preparation in the microwave

eaway to stadium catering – always served fast!

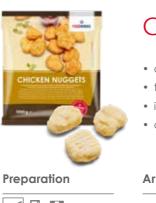
Grammage	Recommended bun size Ø	
110 g	10 cm	

Chicken, seasoned pre-cooked

... something everyone enjoys

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.





40000 / 40160



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

Art. no. 40010

Info

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

• 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

	Grammage	Weight per carton
C	22 g	12 x 1 kg = 12.0 kg

Chicken Nuggets Premium

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Grammage	Weight per carton
22 g	12 x 1 kg = 12.0 kg

Chicken in the catering industry



* Chicken Nuggets Cornflakes

• juicy chicken with a crispy cornflake crust • crispy golden treasures • cooked and pre-fried

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



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100	0	
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Chicken Nuggets (halal) • halal-certified

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

Preparation	Art. no.	Grammage
	50100	21,8 g

Weight per carton 12 x 1 kg = 12.0 kg

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Chicken Fingers Crispy

- 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

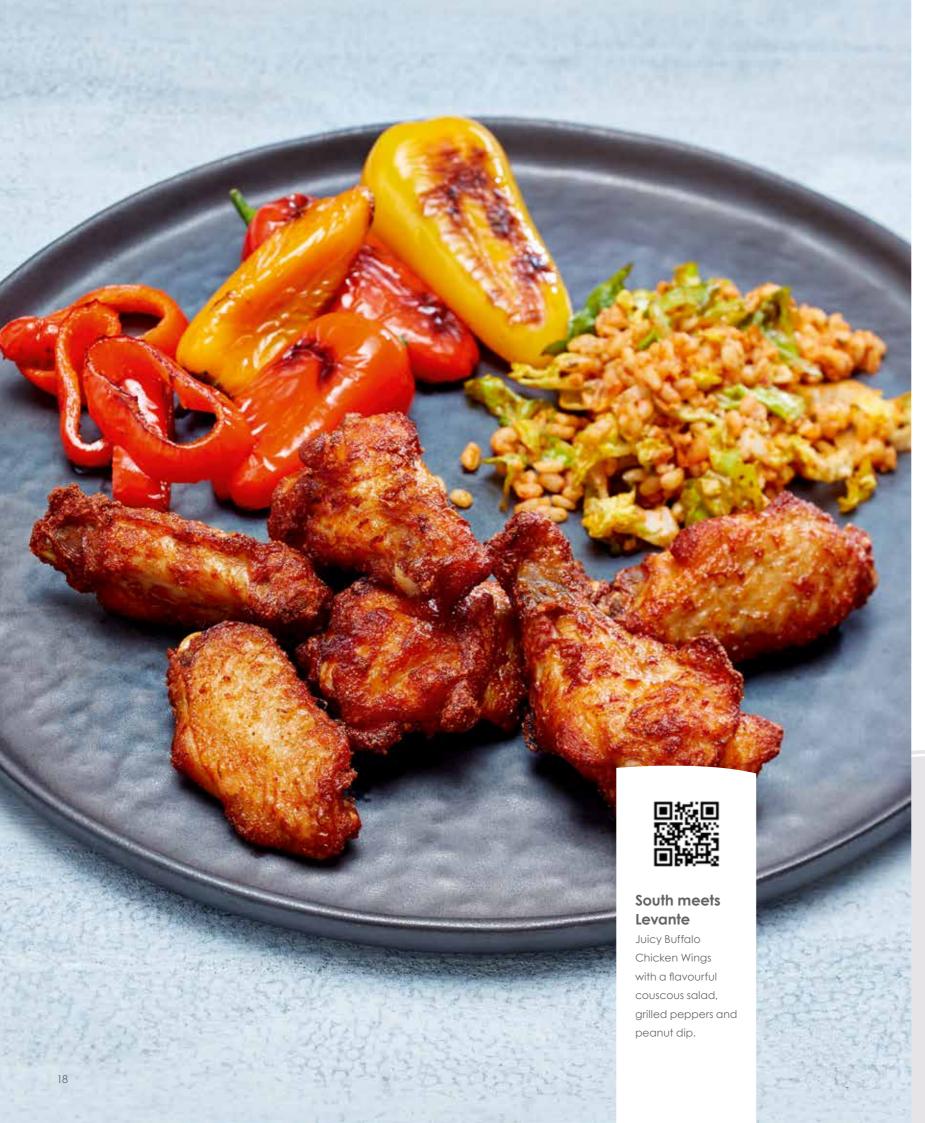
For low-fat preparation, all our Chicken Nuggets can also be prepared in the combi steam oven.



Chicken Nugget Wrap "Caprese"

Crispy chicken nuggets, fresh lettuce and tomatoes, small mozzarella balls and parmesan shavings, wrapped in a wheat tortilla – your Caprese style wrap is ready.





cooked Preparation Art. no. 50000



- natural meat texture
- cooked Art. no.

Preparation	Art. no
	50010

Info

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 Wings Buffalo



• spicy Buffalo-style chicken wings • natural meat texture

Weight per carton

10 x 1 kg = 10.0 kg

Chicken Wings Classic

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• outside crispy fried, inside juicy and tender • mild seasoning and a unique flavour

Weight per carton

10 x 1 kg = 10.0 kg

Good by nature!



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Chicken Goujons (halal)

- halal-certified
- made from tender and juicy chicken breast fillet, natural meat texture

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- covered in a golden breading
- marinated, pre-fried and cooked

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



Ready-Browned Chicken Breast Stripes (halal)

• halal-certified

ready-to-eat

- browned on both sides
- tender texture that melts in the mouthcut after cooking

The Chicken Breast Strips can be thawed in portions and are, after recommended preparation, ideal for salads, wraps or fry-ups.

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

Info 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.



Bistro Style Pumpkin Chicken Sandwich Sandwich with Ready-Browned Chicken Breast Chicken Breast Strips, cherry tomatoes, shallots, orange mayonnaise and leaf lettuce in a pumpkin seed roll.





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!

Preparation	Art. no.
	41000



Preparation

- crispy golden treasures

Art. no.	
41010	



Royal

- cooked and pre-fried

Art. no.



50050

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

Grammage	Recommended bun size Ø
60 g	9 cm

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Chicken Burger Cornflakes

• every bite a juicy yet crunchy experience

• tender chicken meat coated with cornflakes breading

• cooked and pre-fried

Grammage	Recommended bun size \emptyset
95 g	10 cm

Chicken Burger Cornflakes

• the XXL version for the truly hungry

• refined with a sophisticated seasoning of pepper and garlic • chicken crispy coated with golden cornflakes breading

Grammage	Recommended bun size Ø
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.





Art. no.

50140

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Preparation

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

Art. no.

29170

29180

Alternatives to meat

... because guests want variety



Veggie Burger "Italo Style"

Vegetarian burger patty with colourful vegetables on spicy italian salsa of tomatoes and onion in a wholemeal rye bun.





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

	Grammage	Recommended bun size Ø
125 g 11 cm	125 g	11 cm

Norwegian Salmon Burger

Grammage	Recommended bun size Ø
100 g	9 cm
150 g	10 cm

Plant Powered

... plant-based pleasure Chicken-Style

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.



fingerfood	1

Preparation

Art. no. 55010



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

Preparation

55020

Art. no.



Art. no.

Preparation

55000

26





Plant Powered Fingers

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

Grammage	Weight per carton
50 g	3 x 1 kg = 3 kg

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Plant Powered Cornflakes Burger

	Grammage	Recommended bun size Ø	
95 g 10 cm	25 g	10 cm	

Plant Powered Nuggets

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

Grammage	Weight per cart
22 g	3 x 1 kg = 3 kg

Tasty seducers

... snacks both savoury and sweet



Sweet & salty Mini Donuts with caramelised Crispy Bacon Slices as a savoury-sweet fingerfood.

Spring Rolls

- vegetarian
- pre-fried
- Preparation Art. no. 4350010



Preparation

Art. no. 25000

• pre-fried

vegetarian



Art. no.

4410010

Art. no.

4410000







• baked crispy and golden brown • filled with a flavourful seasoned mix of different vegetables

Grammage	Weight per PU
150 g	40 x 150 g = 6.0 kg

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Mini Spring Rolls

• baked crispy and golden brown

• filled with a flavourful seasoned mix of different vegetables

• mini size for small treats

Grammage	Weight per PU
20 g	6 x 1.0 kg = 6.0 kg

Mini Chocolate Donuts

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

Grammage	Weight per PU
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

Grammage	Weight per PU
13 g	200 x 13 g = 2.6 kg

Raw and cooked cured products

... the right cut for every need





Bacon muffins with egg a savoury breakfast snack. Baked egg wrapped in Crispy Bacon with fresh chives.



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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.	Bak
# 0 =	91050	50-3
	91090	60-0















ý	91010
	91020

Art. no.

91030

Preparation



- - individual portioning

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

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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

• pre-cut

Art. no.

91060

Tapas

Cut in mm	Weight per PU
8 x 8 x 8	5.0 ka

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- 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
- f Also available as fresh product in 300g and 600g packaging. Please contact us for further information.

Variant	Unit size	Weight per PU
apricot	600 g	3.6 kg
date	600 g	3.6 kg
prune	600 g	3.6 kg

Raw Ham Dices

- consistent quality
- belly fat as grown
- variable calibration from coarse to fine



Raw Ham Dices

Weight per PU

10.0 kg

- 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	Art. no.	Cut in mm	Unit size
🏭 🛛 🍼 🝏	56811	8 x 8 x 8	700 g



Bacon Slices

- raw cured products
- constant quality

classic

- standardised calibration
- can be calculated
- different unit sizes

Prep	arc	noita	
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Art. no.	Unit size	Weight per PU
50601	2 x 500 g	8.0 kg
50615	2 x 500 g	4.0 kg
50618	2 x 500 g	8.0 kg
50625	500 g	4.0 kg
50651	12 x 150 g	1.8 kg

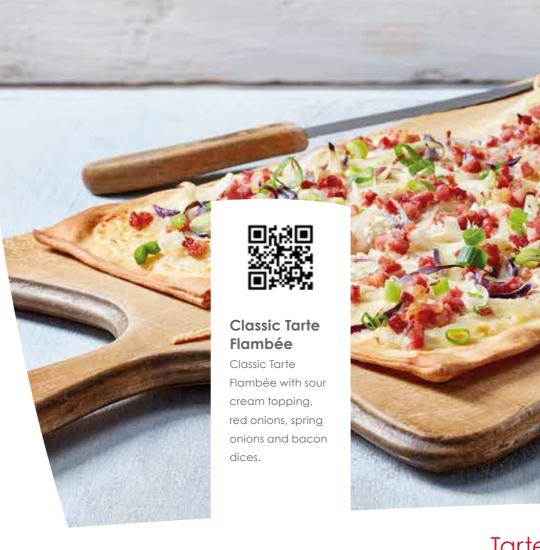


Gelderländer bacon, half and whole belly

- extra lean
- individual portioning
- ideal for stews
- with and without rind
- mild smoked over beech wood



Art. no.	Variant	Grammage	Weight per PU
50421	Premium Bacon ²	1.5 kg4 1/2 belly	10.0 kg
50422	Premium Bacon ²	1.3 kg4 1/2 belly	25.0 kg
50428	Premium Bacon ²	1.3 kg ⁴ 1/2 belly	20.0 kg
52012	Premium Bacon ²	3.1 kg ⁴ 1/1 belly	10.0 kg
53018	Premium Bacon ²	3.1 kg ⁴ 1/1 belly	12.0 kg
50521	Bacon ³	1.6 kg ⁴ 1/2 belly	10.0 kg
50528	Bacon ³	1.6 kg ⁴ 1/2 belly	20.0 kg





Preparation

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• pre-cut

formed

- in strips

Preparation	Art. no.
s o i	91100



- easy to sprinkle
- versatile applications

Customized cuts are possible. Please contact us for further information.

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



Tarte flambée strips



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

Cut in mm	Unit size	Weight per PU
4 x 4 x 25	2.5 kg	10.0 kg

Cooked Ham

- cooked cured products

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 information		Weight per unit (approx.)	C&C packing	Weight per packing unit (net)	PU per pallet		Layers per pallet
62100	Angus Burger 125 g	-	\checkmark	125 g	\checkmark	5.0 kg	96	8	12
62120	Angus Burger 180 g	-	\checkmark	180 g	\checkmark	5.0 kg	96	8	12
62130	Angus Burger 198 g	-	\checkmark	198 g	\checkmark	5.0 kg	96	8	12
62140	Angus Burger 285 g	-	\checkmark	285 g	\checkmark	5.13 kg	96	8	12
81440	Hamburger Homestyle	-	\checkmark	198 g	-	6.0 kg	104	8	13
60170	Hamburger, classic 170 g	-	\checkmark	170 g	-	5.0 kg	104	8	13
61030	Hamburger, classic 198 g	-	\checkmark	198 g	-	5.0 kg	104	8	13
26080	Wagyu Burger 170 g	-	\checkmark	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 layer	Layers per pallet
65010	Hamburger 45 g	Mustard	\checkmark	45 g	\checkmark	5.0 kg	96	8	12
65020	Hamburger 55 g	Mustard	\checkmark	55 g	\checkmark	5.0 kg	96	8	12
65030	Hamburger 62,5 g	Mustard	\checkmark	62,5 g	\checkmark	5.0 kg	96	8	12
65040	Hamburger 80 g	Mustard	\checkmark	80 g	\checkmark	5.0 kg	96	8	12
65050	Hamburger 100 g	Mustard	\checkmark	100 g	\checkmark	5.0 kg	96	8	12
65060	Hamburger 125 g	Mustard	\checkmark	125 g	\checkmark	5.0 kg	96	8	12
65070	Hamburger 150 g	Mustard	\checkmark	150 g	\checkmark	5.0 kg	96	8	12
65080	Hamburger 180 g	Mustard	\checkmark	180 g	\checkmark	5.0 kg	96	8	12
65090	Hamburger 227 g	Mustard	\checkmark	227 g	\checkmark	5.0 kg	96	8	12
65100	Hamburger 339 g	Mustard	\checkmark	339 g	\checkmark	4.75 kg	96	8	12
68100	Superburger 100 g	Mustard	\checkmark	100 g	-	5.0 kg	96	8	12
68170	Superburger 170 g	Mustard	\checkmark	170 g	-	5.0 kg	96	8	12
94500	Speedburger	Gluten (wheat)	1	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	\checkmark	12 x 1 kg = 12.0 kg	48	8	6
40010	Chicken Nuggets Premium	Gluten (wheat)	-	22 g	5	12 x 1 kg = 12.0 kg	48	8	6
40200	Chicken Nuggets Cornflakes	Gluten (wheat, barley)	-	21 g	5	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	1	12 x 1.04 kg = 12.48 kg	48	8	6
50000	Chicken Wings Buffalo	Gluten (wheat), celery, soy, milk	1	-	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	1	10 x 1 kg = 10.0 kg	56	8	7
24040	Ready-Browned Chicken Breast Stripes (halal)	-	-	-	1	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	5	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	1	100 g	-	3.0 kg	176	16	11
29180	Norwegian Salmon Burger 150 g	Fish	1	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 pallet		Layers per pallet	
55010	Plant Powered Fingers	Gluten (wheat), milk	-	50 g	1	3 x 1 kg = 3.0 kg	143	13	11	
55020	Plant Powered Cornflakes Burger	Gluten (wheat), milk	-	95 g	1	3 x 950 g = 2.85 kg	117	13	9	
55000	Plant Powered Nuggets	Gluten (wheat), milk	-	22 g	1	3 x 1 kg = 3.0 kg	143	13	11	F
							Corres Col	S/E		

Tasty seducers

Art. no.	Product name	Allergy information		Weight per unit (approx.)	C&C packing	Weight per packing unit (net)	PU per pallet	•	Layers per pallet
4350010	Vegetarian Spring Rolls	Gluten (wheat), milk, celery	\checkmark	150 g	-	approx. 40 pcs. = 6.0 kg	88	8	11
25000	Mini Vegetarian Spring Rolls	Gluten (wheat), celery	\checkmark	20 g	\checkmark	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	\checkmark	6 x 500 g = 3.0 kg	72	9	8
91060	Bacon cubes	5,0 kg	\checkmark	5.0 kg	80	16	5
91010	Tapas Apricots* in Bacon	600 g	\checkmark	6 x 0.6 kg = 3.6 kg	81	9	9
91020	Tapas Dates in Bacon	600 g	\checkmark	6 x 0.6 kg = 3.6 kg	81	9	9
91030	Tapas Prunes in Bacon	600 g	\checkmark	6 x 0.6 kg = 3.6 kg	81	9	9
91120	Cooked Ham Stamps	2.5 kg	\checkmark	4 x 2.5 kg = 10 kg	48	8	6
91110	Cooked Ham Strips	2.5 kg	\checkmark	4 x 2.5 kg = 10 kg	48	8	6
91100	Tarte flambée strips	2.5 kg	\checkmark	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	\checkmark	4 x 2.5 kg = 10.0 kg	48	8	6
51808	Raw Ham Dices	2.5 kg	1	8 x 2.5 kg = 20.0 kg	36	4	9
51911	Raw Ham Dices	750 g	\checkmark	12 x 0.75 kg = 9.0 kg	54	9	6
51921	Raw Ham Dices	750 g	\checkmark	12 x 0.75 kg = 9.0 kg	54	9	6
55211	Raw Ham Dices	750 g	\checkmark	12 x 0.75 kg = 9.0 kg	48	8	6
55218	Raw Ham Dices	750 g	\checkmark	20 x 0.75 kg = 15.0 kg	36	4	9
56811	Raw Ham Dices	700 g	\checkmark	10.0 kg	54	9	6
50601	Bacon Slices	2 x 500 g	\checkmark	8.0 kg	54	9	6
50615	Bacon Slices	2 x 500 g	\checkmark	4.0 kg	90	18	5
50618	Bacon Slices	2 x 500 g	\checkmark	8.0 kg	36	4	9
50625	Bacon Slices	500 g	\checkmark	4.0 kg	81	9	9
50651	Bacon Slices	150 g	\checkmark	1.8 kg	145	29	5
50421	Gelderländer Premium Bacon with rind	approx. 1.5 kg	\checkmark	10.0 kg	54	9	6
50422	Gelderländer Premium Bacon with rind 1/2 belly	approx. 1.3 kg	\checkmark	25.0 kg	30	6	5
50428	Gelderländer Premium Bacon with rind 1/2 belly	approx. 1.3 kg	\checkmark	20.0 kg	36	4	9
52012	Gelderländer Premium Bacon with rind 1/1 belly	_{approx.} 3.1 kg	\checkmark	10.0 kg	36	4	9
53018	Gelderländer Premium Bacon with rind 1/1 belly	approx. 3.1 kg	\checkmark	12.0 kg	36	4	9
50521	Bacon without rind 1/2 belly	approx. 1.6 kg	\checkmark	10.0 kg	54	9	6
50528	Bacon without rind 1/2 belly	approx. 1.6 kg	\checkmark	20.0 kg	36	4	9



Legend



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

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

Refrigerated product (storage up to max 7°C)

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