



Gourmet



We understand what customers like.

- ◆ Gourmet skin packs makes veal look much fresher and more appetizing.
- ◆ The individual product range is now available – offering plain or marinated cuts.

Gourmet peps up the refrigerated display unit.



Dear business partners,

We are delighted to introduce our new innovative product Gourmet. With the Gourmet range, we are now offering our veal products individually skin packed. The products range from traditional favourites like escalopes or chops to delicacies such as sweetbreads or veal cheeks. In addition, we can also customise the products to the customer's individual specification.

The advantages of the new skin pack range are that the product is displayed in attractive, transparent packaging which keeps the contents clean and fresh, consumers are able to see the colour and quality of the veal better and the shelf life of the product is significantly extended.

The skin pack is an innovative packaging solution that fits in the lifestyle of consumers and reduces waste to a minimum. Of course, it also goes hand in hand with our commitment to sustainable production as part of our responsibility towards people, animals and the environment.

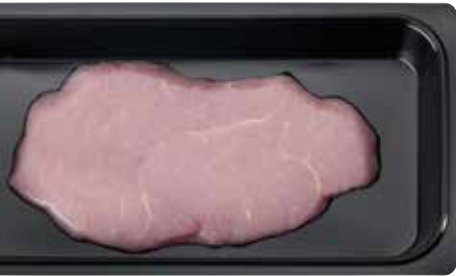
Our new skin packed veal products are an attractive solution in every respect. On the following pages, you can read more about our new skin pack process and our range of products. It goes without saying that all of our products are "Safety Guard" certified. We are happy to hear about your suggestions and ideas for customised products and solutions.



Gourmet products

- ◆ Have an extended shelf life.
- ◆ Can be individually portioned.
- ◆ Help to minimise waste.

For gourmets with vision.



Our Gourmet veal products look good, stay fresher for longer and are guaranteed to be best sellers in your refrigerated display unit. The innovative skin pack method is a new way to present products in an attractive way and ensure that it has a longer shelf life.



Choose from a wide selection of skin packed Gourmet products or ask about individual concepts. After sealing the moulded bottom film of the tray, we seal the product with a special skin-like top film. This fits around the product like a second skin and keeps it securely in place, which prevents juices from escaping and improves shelf life.

Skin packed products look appetizing for the consumer who can see the colour and shape of our veal products and can feel them, too. The materials used and the packaging process do not impair the quality of the produce. The top film is heated and stretched only slightly and acts like a second skin without squashing the veal. It's also possible to add an extra layer of top film on the skin pack to make the product stackable.



Gourmet products are entirely safe. The skin packs are also suitable for produce with protruding parts such as bones. Juices are unable to escape from the veal and the cuts stay firmly in place in the packaging even when hung on a suspended rack or arranged on a slanted shelf. Products such as liver, sweetbreads and veal cheeks still look fresh even after several days.





All the benefits at a glance.

Gourmet products display veal at its best

- ◆ Maximum durability, no loss of juices.
- ◆ Eye-catching and attractive packaging with individual design options.
- ◆ Transparent packaging has more appeal: looks much fresher and more appetizing.
- ◆ Foil seal like a second skin: no bubbles and completely airtight.
- ◆ Product remains securely in place: suitable for suspended or slanted shelves.
- ◆ Skin packs are equally suitable for small or large products.

Safety throughout the production chain.



As with all veal products from the VanDrie Group, Gourmet is also "Safety Guard" certified, the seal of quality that guarantees consumers that the veal they are purchasing is safe. It ensures food safety and animal welfare throughout the production chain from 'Farm to fork'. Independent controls ensure traceability throughout the entire production chain – from the farms to calf milk and feed manufacturers through to slaughterhouses and companies that process the calfskin as a by-product.



Visual appeal: transparent concepts.



Rolled thick flank/silverside



Escalope, plain



Escalope, marinated



Topside, cap-off



Steak, plain



Steak, marinated



Loin and end, boneless



Loin steak, plain



Loin steak, marinated



Rib-eye



Rib-eye steaks, plain



Rib-eye steaks, marinated



Rolled thick flank/silverside



Veal medallions, plain



Veal medallions, marinated



Loin and end, bone-in



Chop, plain



Chop, marinated



Hindshank



Sweetbread, heart



Veal cheeks



Osso buco



Sweetbread, heart



Veal cheeks

Veal at its best.



Shoulder clod



Shoulder roast



Silverside



Leg roast



Loin and end



Loin and end roast



Liver



Liver







Gourmet



Fresher and more appetizing

Our individual Gourmet product range offers the consumer attractive, transparent packaging which keeps the contents clean and fresh – whether you require plain or marinated cuts, escalopes or veal cheeks. We can also offer you customised concepts.

Get in touch with us:
www.gourmet.online