



CUSTOMIZED CONVENIENCE FOR THE FOOD INDUSTRY

**POULTRY, BEEF AND PORK MEAT
AS WELL AS VEGETARIAN AND VEGAN ITEMS –
FULLY COOKED, HIGHLY REFINED AND DEEP-FROZEN.**

**FULLY COOKED
AND DEEP-FROZEN –
FOR GUARANTEED
CONSISTENT
QUALITY**



COMPLETELY-COOKED, DEEP-FROZEN PRODUCTS MADE FROM POULTRY, BEEF AND PORK, AS WELL AS VEGETARIAN AND VEGAN PRODUCTS FOR PRODUCERS OF READY-TO-USE MEALS AND DELICATESSEN SALADS.

Tried-and-tested VOSSKO standards or individual product solutions for special requirements? We meet the challenges of your production process! Our completely-cooked items are an important ingredient in your high-quality dishes. Their purpose is to simplify your work, offer flexibility and security – so that you have more time for creative processes.

- Are you looking for a product that can be optimally integrated into your production processes and satisfies consumers' high expectations
- Do you appreciate a consistently high product quality with the highest possible flexibility in the use of goods?
- Would you like to be able to react rapidly to current requirements on the food market and set trends in your industry?
- Are you looking for a competent partner who can supply you with a high-quality product in line with your individual requirements?

We offer you many years of experience in the production of completely cooked poultry, beef and pork items as well as products on a vegetarian and vegan basis. All Vosso products are deep-frozen (IQF) and thus optimally suited for flexible storage and variable production planning – ready for use when you need them. Continuous controls guarantee consistent quality and high-quality products for satisfied consumers.

Customised product solutions are another one of Vosso's strengths: Should our large assortment not offer the right product, we will work together with you to develop the item that perfectly fits your production processes. Give us a call. We are happy to help!

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LABELLING



Halal



Egg



Gluten



Lactose



Mustard



Soya



VOSSKO – Ostbevern/Germany

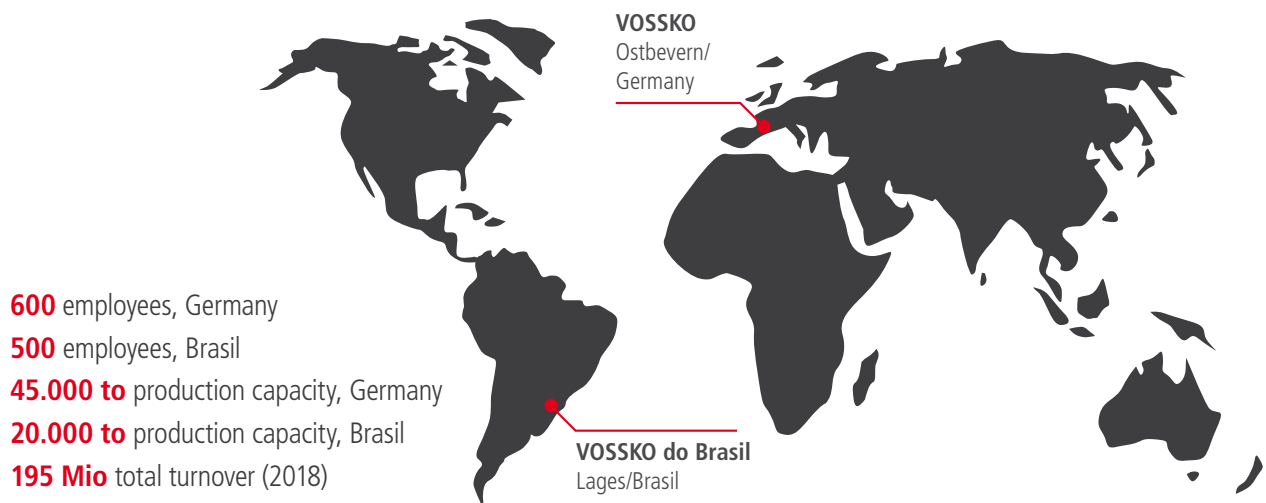
PRODUCTION IN OUR PLANTS IN GERMANY AND BRASIL

VOSSKO – Ostbevern/Germany

The headquarters of Vossko is in Ostbevern. The company was founded in this region, named Muensterland, in 1982. The majority of the employees also is from this area. The local roots and taking care of local traditions are part of the company's secret of success. They form the safe base for the international performance at various export markets.

VOSSKO do Brasil – Lages/Brasil

Poultry and meat are of high importance for Brasil – for this reason the governmental administration has imposed high requirements for production and export. Vossko do Brasil has accepted this challenge. Since more than 15 years Vossko successfully produces in the state of Santa Catarina in the south of Brasil.





VOSSKO do Brasil – Lages/Brasil

BRASIL. POLE POSITION WITH POULTRY.

Outstanding position on the global market

We produce fully-cooked, deep-frozen foods from poultry meat in our factory in Lages in Southeast Brasil since 2004. The favourable climate, as well as locally-produced feed and strict quality controls are essential success factors with which Brasil has achieved a pole position worldwide in the fattening, processing and marketing of poultry. The demanding safety and environmental standards represent challenges for producers on the one hand but, on the other, protect the industry and its high quality standards.

Favourable fattening conditions – high requirements to be satisfied

Poultry fattening farms in Brasil must document all measures along the entire value chain in a close-meshed monitoring system to ensure seamless tracing - thereby protecting the individual farm and the entire industry.

Hygiene: Key factor for success

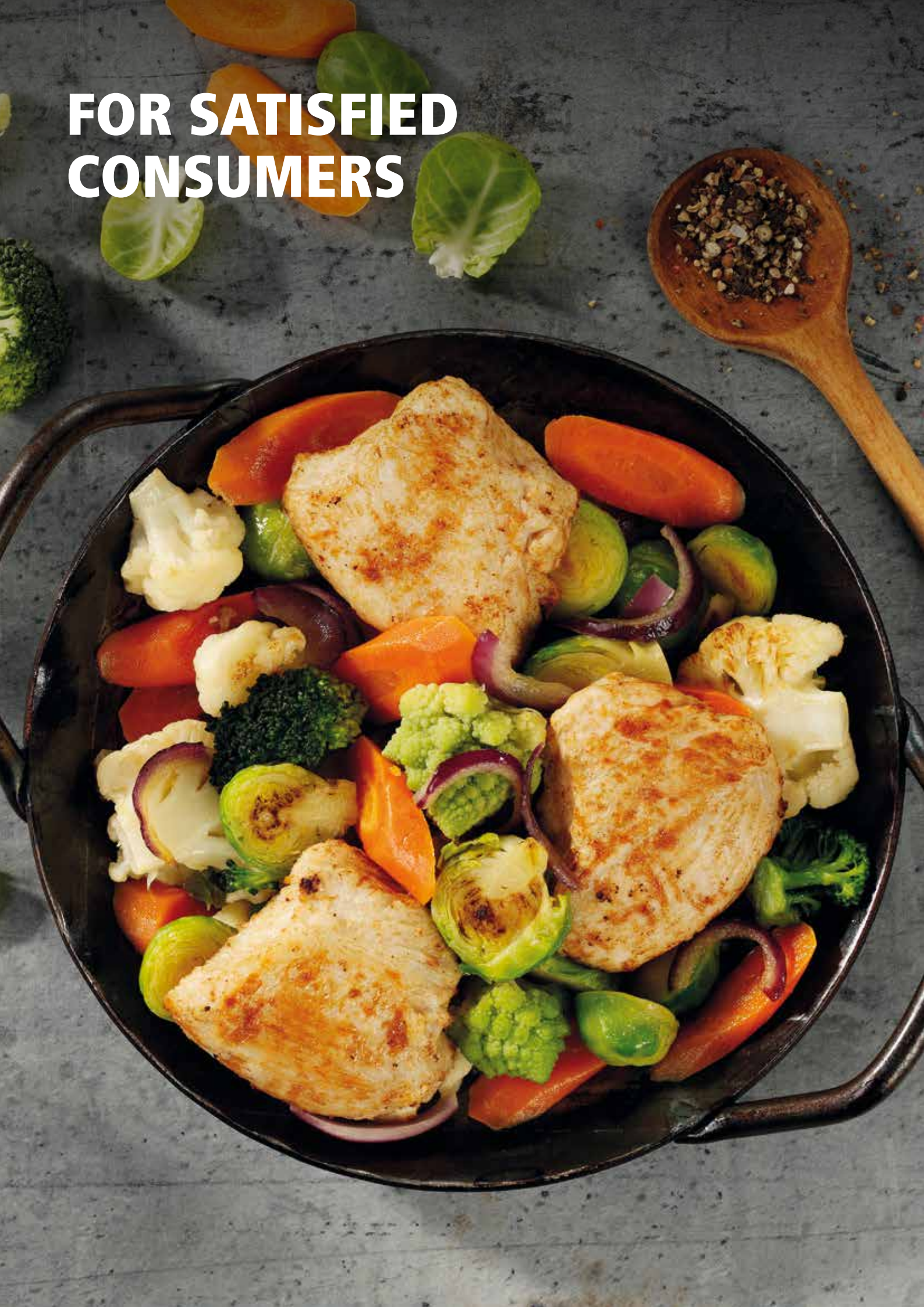
Hygiene is one of the key success factors of the Brazilian poultry industry, both in breeding and processing. Here, for example, processes and HACCP hygiene management must be described in detail, consistently implemented and documented in day-to-day work.

Poultry – nutritional benefits

Poultry is very important for human nutrition almost everywhere on earth, not least because of its important nutrient content, such as protein, various vitamins and minerals. Thus, it makes an important contribution to a balanced diet.

- High biological value
- No trans fatty acids
- Very lean meat, with a high content of unsaturated fatty acids

**FOR SATISFIED
CONSUMERS**





PRODUCTS MADE FROM CHICKEN MEAT



Diced chicken breast

cooked or roasted

ca. 10 x 10 mm

Item No. 02078 (10 kg Box)

ca. 15 x 15 mm

Item No. 01470 (10 kg Box)

ca. 20 x 20 mm

Item No. 01717 (10 kg Box)



Pieces of chicken breast

cooked

ca. 3-25 g

Item No. 01466 (10 kg Box)



Pieces of chicken breast and leg meat

cooked and cut before cooking

ca. 2-20 g

Item No. 01305 (10 kg Box)



Pieces of chicken breast

roasted

ca. 10-20 g

Item No. 02727 (10 kg Box)



Pieces of chicken breast

oven roasted and cut before cooking

ca. 5-15 g

Item No. 02651 (10 kg Box)



Pieces of chicken

deep-fried

ca. 2-13 g

Item No. 01709 (25 x 10 kg / Paloxe)



Pieces of chicken inner fillets

roasted

ca. 2-20 g

Item No. 01317 (25 x 10 kg / Paloxe)



Pieces of chicken club

roasted

ca. 2-20 g

Item No. 01336 (10 kg Box)



Chicken cut into strips

cooked

ca. 2-15 g

Item No. 02059 (3 kg Box)





PRODUCTS MADE FROM CHICKEN MEAT



Chicken cut into strips

roasted and cut before cooking

ca. 2-20 g

Item No. 01330 (10 kg Box)



Slices of chicken breast

roasted

ca. 5 mm

Item No. 02533 (5 kg Box)



Chicken breast in strips

roasted

ca. 10-60 mm x 5 mm

Item No. 02051 (3 kg Box)



Chicken inner fillets in strips

marinated

ca. 20-50 mm x 5 mm

BBQ Item No. 01815 (10 kg Box)

Gyros Item No. 02680 (10 kg Box)

Chili Item No. 02681 (10 kg Box)

Harissa Item No. 02682 (10 kg Box)



Chicken breast in strips

roasted

ca. 10-90 mm x 10 mm

Item No. 01334 (10 kg Box)



Chicken breast in strips

deep-fried

ca. 10-90 mm x 10 mm

Item No. 01418 (10 kg Box)



Chicken skewers

deep-fried

ca. 50 g

Item No. 03018 (3 kg Box)



Chicken breast fillets

roasted, calibrated

80 g Item No. 01355 (10 kg Box)

100 g Item No. 01009 (10 kg Box)

120 g Item No. 01361 (10 kg Box)



Slices of poultry sausage

roasted, calibrated

ca. ø 24 mm

Item No. 02163 (3 kg Box)





PRODUCTS MADE FROM CHICKEN MEAT



Pulled Chicken

cooked

Item No. 02447 (2,5 kg Box)



Chicken Nuggets

breaded, deep-fried

Gluten

ca. 20 g
(10 kg Box)



Chicken nuggets in batter

battered, deep-fried

Gluten

ca. 20 g



Chicken Bites Asia Style

cooked

Gluten Egg

Item No. 02889 (3 kg Box)



Chicken Bites Kentucky Style

deep-fried

Gluten Egg

Item No. 02946 (2,5 kg Box)



Mini chicken escalopes

breaded, deep-fried, calibrated

Gluten

ca. 40 g
Item No. 01414 (3 kg Box)



Crispy Chicken Burger

with a crispy breading, roasted

Gluten

ca. 100 g
Item No. 02183 (6 kg Box)



Chicken Dinos

breaded, deep-fried

Gluten

ca. 40 g



Chicken Reindeer

breaded, deep-fried

Gluten

ca. 40 g



PARTNER FOR INDIVIDUAL PRODUCT SOLUTIONS





PRODUCTS MADE FROM CHICKEN MEAT



Chicken Wings

marinated, fried, deep-fried



Chicken Wings

cooked



Soya

Item No. 02454 (3 kg Box)

Preparation with a deep-fryer needed!



Chicken kebab meat

roasted

ca. 3-4 mm x 3-4 mm

Item No. 02195 (2,5 kg Box)



Chicken kebab meat

cut into cubes, roasted

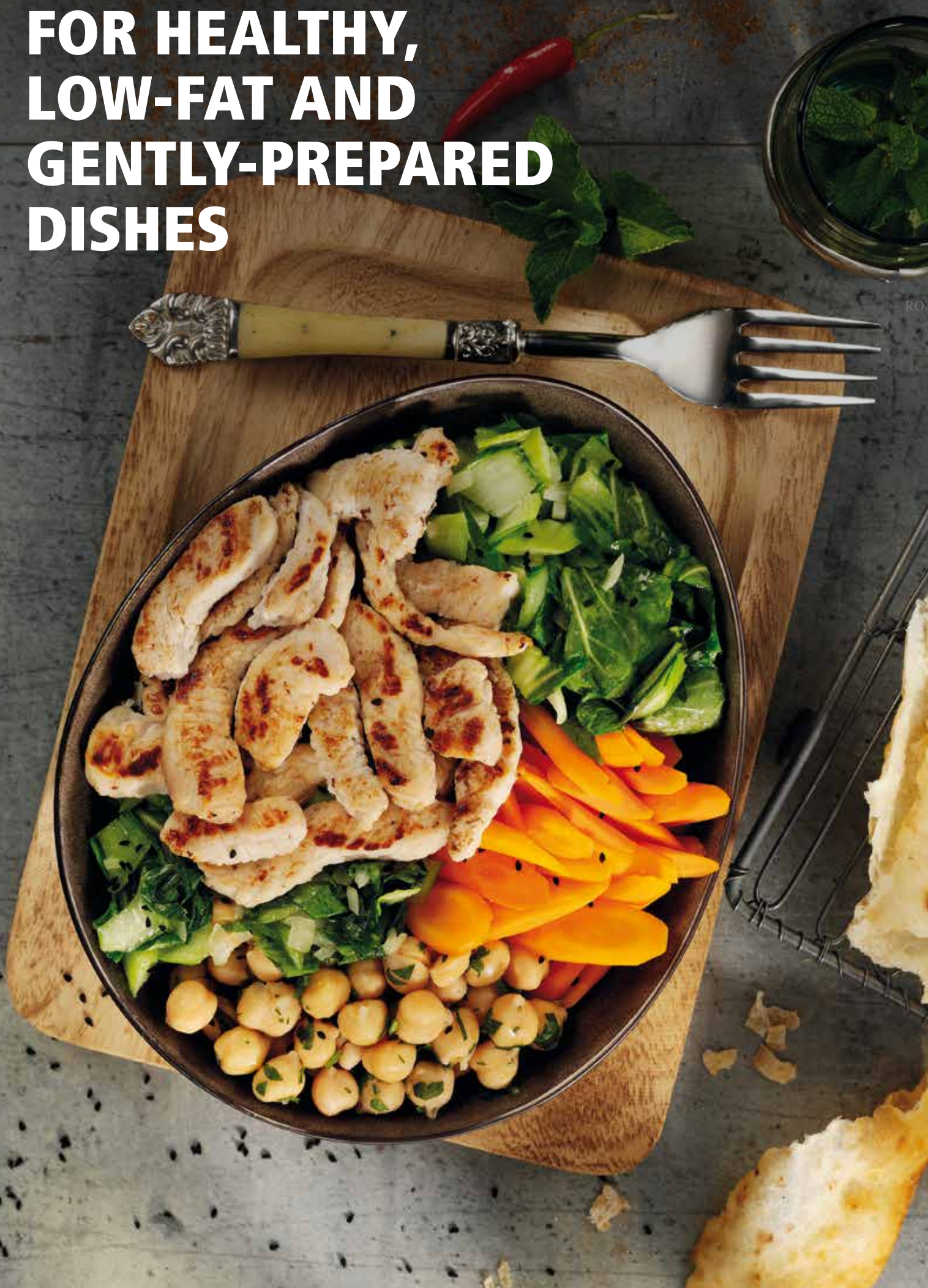
ca. 9 x 9 x 4 mm

Item No. 02674 (10 kg Box)



OUR WIDE RANGE OFFERS VARIOUS PRODUCTS OF DIFFERENT CALIBRATIONS AND CUTTING SIZES. IF YOU ARE MISSING YOUR SUITABLE PRODUCT, WE ARE HAPPY TO WORK TOGETHER WITH YOU ON AN INDIVIDUAL PRODUCT SOLUTION.

**FOR HEALTHY,
LOW-FAT AND
GENTLY-PREPARED
DISHES**





PRODUCTS MADE FROM TURKEY MEAT



Turkey breast in stripes

roasted

ca. 10 x 50 x 15 mm

Item No. 01099 (10 kg Box)



Turkey medallions

roasted

ca. 30 g

Item No. 01633 (25 x 10 kg / Paloxe)



Pieces of turkey breast

roasted

ca. 3-15 g

Item No. 01035 (25 x 10 kg / Paloxe)



Turkey breast fillet

roasted

ca. 120 g

Item No. 01429 (3 kg Box)



Gyros-style turkey meat

roasted

ca. 8 x 65 x 15 mm

Item No. 03062 (3 kg Box)

Preparation suggestion Gyros-style turkey meat



Preparation suggestion Turkey medallions



**EASILY DIVIDED
INTO INDIVIDUAL
PORTIONS AND
FAST TO USE**





PRODUCTS MADE FROM BEEF MEAT



Beef cut into strips

roasted

ca. 10 x 65 x 10 mm

Item No. 01115 (10 kg Box)



Minced beef

roasted

ca. 8 mm

Item No. 01169 (25 x 10 kg / Paloxe)



Beef Balls

cooked

ca. 30 g

Item No. 02927 (10 kg Box)



PRODUCTS MADE FROM BEEF AND PORK MEAT



Mini meat ball

roasted



Gluten



Egg

ca. 15 g

Item No. 02477 (10 kg Box)



Chopped steak

roasted



Gluten

ca. 9 g

Item No. 02716 (10 kg Box)



Meat balls

deep-fried



Gluten



Egg



Mustard

ca. 20 g

Item No. 02966 (10 kg Box)

ALMOST ALL VOSSKO ITEMS CONTAIN NO ALLERGENS THAT REQUIRE LABELLING OR ANY ADDITIVES THAT ARE SUBJECT TO DECLARATION.

CUSTOM-MADE PRODUCT SOLUTIONS FOR INDIVIDUAL REQUIREMENTS





PRODUCTS MADE FROM PORK MEAT



Pork medallions

roasted, calibrated

ca. 50 g

Item No. 01057 (3 kg Box)



Pork meat in strips

roasted

ca. 10 x 60 x 10 mm

Item No. 01116 (10 kg Box)



Pieces of pork

roasted

ca. 10-20 g

Item No. 01278 (500 kg Paloxe)



Goulash of pork

roasted

ca. 20 x 20 mm

Art-Nr. 02475 (25 x 10 kg / Paloxe)



Pork meat in strips

roasted

ca. 10 x 65 x 15 mm

Item No. 01161 (3 kg Box)



Gyros-style pork meat

roasted

ca. 25 x 25 x 4-6 mm

Item No. 01274 (25 x 10 kg / Paloxe)



Mini Pork escalope

breaded, calibrated



Gluten



Mustard

ca. 40 g

Item No. 01138 (3 kg Box)

CUTTING, TOPPING, MARINATING, FILLING, BREADING OR CALIBRATING: THE WAY WE PROCESS HIGH-QUALITY RAW MATERIAL TO VOSSKO HIGH-CONVENIENCE PRODUCTS FOR HIGHEST DEMANDS.

**GUARANTEED
PRODUCT SAFETY
THANKS TO INTERNAL
AND EXTERNAL
QUALITY CONTROLS**





PRODUCTS MADE FROM SCHWEINEFLEISCH



Pork Steaklets

roasted

ca. 10 g

Item No. 01614 (25 x 10 kg / Paloxe)



Slices of pork sausage

cooked, calibrated

ca. ø 30 mm

Item No. 02108
(4 x 3,75 kg-Beutel)



Diced pork meat Kassler Type

cooked

ca. 10 x 10 x 10 mm

Item No. 01813 (25 x 10 kg / Paloxe)



Minced pork

cooked

ca. 8 mm

Item No. 01053 (10 kg Box)

Preparation suggestion pork steaklets



Preparation suggestion breaded pork escalopes



**100% VOSSKO QUALITY
100% WITHOUT MEAT –
VEGAN OPTIONS ALSO
AVAILABLE**





VEGAN- AND VEGETARIAN BASED PRODUCTS



vegan

Veggie Granulate

roasted



Gluten



Soya

Item No. 02418 (3 kg Box)



vegan

Veggie Strips

roasted, deep-fried



Soya

ca. 10 x 70 x 10 mm

Item No. 02290 (3 kg Box)



vegan

Veggie Cuts

cooked, breaded, deep-fried



Gluten



Soya

ca. 80 g

Item No. 02292 (3 kg Box)



vegan

Veggie Nuggets

cooked, breaded, deep-fried



Gluten



Soya

ca. 10-20 g

Item No. 02291 (3 kg Box)



heat before consumption

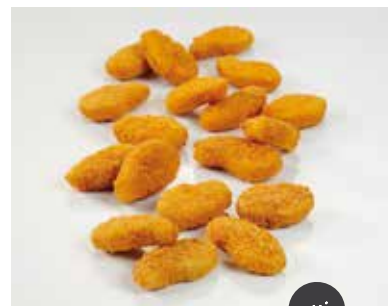
vegan

Pea Burger

and deep-fried

ca. 115 g

Item No. 02950 (3 kg Box)



veggie

Rice Nuggets

breaded, deep-fried



Egg



Lactose

ca. 20 g

Preparation suggestion Veggie Strips



Preparation suggestion Veggie Cuts



CHECKED AND APPROVED



OUR QUALITY GUARANTEE

The confidence that our customers show since our company's establishment in 1982 is not least based upon the consistently high product quality. As independent evidence we regularly have us certified according to various standards. The audits are mostly carried-out unannounced. To ensure our high standards, we produce with our qualified personnel in adherence to specifications and strict quality provisions. With appropriate packaging and delivery we care for the accustomed product quality on our customers' plates. As food manufactures we are not only in charge of our customers and final consumers, but also of the environment. This is the reason why quality also means for us to ensure a responsible handling with environment and resources.

UNSERE ZERTIFIZIERUNGEN

DIN EN ISO 50001



DIN EN ISO50001 is a worldwide valid standard of the International Organization for Standardization, which is to support organizations and corporations with the setup of a systematic energy management. The certification is done by an accredited certification organization. Our energy management contributes to minimize our energy consumption and thus to reduce costs and a more efficient use of the needed energy. The target is a constant optimization and reduction of the CO2 output.

Certified site: Germany

Social standards – SMETA



SMETA stands for Sedex Members Ethical Trade Audit and is one of the worldwide most often used audit concepts for social corporate responsibility. SMETA audits focus on working conditions and work safety as well as topics like environment management and business ethics plus contract work and respect for human rights.

Certified site: Germany and Brasil

QS – Quality and Safety



The QS syste is a quality assurance system which ensures over all production steps a comprehensive control of the entire food chain - starting with the production of the animal feed. The test criteria include at minimum the legal regularization, but in partial areas such as animal welfare and animal health these are exceeded. The consumer gains a transparent product life cycle from „farmer to counter“.

Certified site: Germany

Without genetic engineering



The label GMO-free identifies food that has been produced without the use of techniques with genetic engineering. Herewith we guarantee that these certified products do not contain any genetically modified ingredients and that feed has been used without genetically modified crops. Furthermore an accidental intermixture is almost excluded. Hence we contribute to enable consumers to decide with their buying patterns for a GMO-free agriculture.

Certified site: Germany

Beter Leven Seal



The Beter Leven Certification of the Dutch Animal Welfare Organisation Dierenbescherming is awarded producers of poultry and meat products that comply with particularly strict provisions already within the animal breeding. The certification considers i.a. the size of stables, number of animals/m2 and the time duration of fattening. VOSSKO currently is certified: „Poultry 1 star“.

Certified site: Germany

BRC Global Standard for Food Safety



Anglophone countries often require a certification according to BRC Global Standard which is recognised by the Global Food Safety Initiative (GFSI). The implementation of a risk analysis and critical control points, a documented quality management as well as documented evidence of hygiene conditions lay the foundations for a successful certification. VOSSKO do BRasil currently is certified according to BRC Standard Grade A.

Certified site: Brasil

Food safety and food quality: IFS Food



IFS Food is a standard approved by the GFSI. It has been developed to ensure standards for food safety and quality, but also legal requirements in the country of destination. VOSSKO is continuously certified acc. to IFS and has always achieved the result higher level. The audit is carried out announced since several years and takes a couple of days.

Certified sites: Germany and Brasil

Adaptation to Customer Requirements: Halal Certification



Due to our halal certification in 2014 by HCQ/HQC we are allowed to produce convenience products that are in line with the Islamic law. For the production of the certified products we exclusively use raw material that has been checked in advance and has been rated halal. Furthermore during the production of halal products strict rules are followed.

Certified sites: Germany and Brasil

VOSSKO. Products made from poultry, beef and pork as well as vegetarian and vegan products for foodservice, retailers and food industry in Germany and abroad – fully cooked, highly refined and deep-frozen.



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