



CUSTOMIZED CONVENIENCE

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



Chicken strips, deep-fried

PRODUCTS MADE FROM POULTRY, BEEF AND PORK AS WELL AS VEGETARIAN AND VEGAN PRODUCTS FOR FOODSERVICE, RETAILERS AND FOOD INDUSTRY.

From fast and flexible use, right up to creative implementation of your own recipe ideas. VOSSKO products make it possible to react to different requirements in the catering sector.

Highest demands

Our customers place high demands on the culinary properties and quality of our products. To guarantee the highest possible safety standard at all times, we produce fully-cooked convenience articles exclusively from poultry, pork and beef, as well as vegetarian and vegan products. Therefore our products only have to be regenerated – that saves time and work!

Your benefits at a glance

- Regeneration in combi-steamer
- Precise preparation
- No cooking loss
- Highest possible product safety
- Labour and time savings
- Targeted regeneration of the required product quantity
- Calculation security

FULLY COOKED AND DEEP-FROZEN.

GUARANTEED CONSISTENT QUALITY



DELICIOUS SNACK IDEAS
FOR IN-BETWEEN MEALS



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



GUARANTEED
PRODUCT SAFETY
THANKS TO INTERNAL
AND EXTERNAL
QUALITY CONTROLS



Chicken cut into strips



VOSSKO HIGH-CONVENIENCE PRODUCTS ARE FULLY COOKED, FLEXIBLE IN USE, SAFE, AND QUICK TO PROCESS.



Products made from chicken meat (p. 6)



Products made from turkey meat (p. 14)



Products made from pork meat (p. 16)



Products made from beef (p. 18)



Vegan-based products (p. 20)



Pouch packaging



Halal quality

PREPARATION



Combi steamer



Pan



Oven



Fryer

LABELLING



Egg



Gluten



Lactose



Mustard



Soya

PRODUCTS MADE FROM CHICKEN MEAT



Chicken breast in strips

PRODUCTS MADE FROM CHICKEN MEAT



Chicken breast in strips

chicken breast sliced and seasoned after roasting

130 °C 30 % hum. 4-5 min.
 4-6 min.
 160 °C 1-2 min.

10 x 65 x 15 mm
Item No. 01097 (1 x 3 kg box)
Item No. 01334 (4 x 2.5 kg box)



Chicken strips, deep-fried

strips of chicken breast, cut before cooking, deep-fried

130 °C 30 % hum. 4-5 min.
 4-6 min.

10 x 65 x 15 mm
Item No. 01465 (1 x 3 kg box)
Item No. 01181 (2 x 3 kg box)
Item No. 02902 (4 x 2.5 kg box)



Pieces of chicken breast

pieces from chicken breast, cut before cooking, deep-fried

130 °C 30 % hum. 4-5 min.
 4-6 min.

5-11 g
Item No. 02060 (2 x 1,2 x 2,5 kg box)



Chicken cut into strips

chicken breast, sliced and seasoned before roasting

130 °C 30 % hum. 4-5 min.
 4-6 min.

10 x 65 x 15 mm
Item No. 02678 (2 x 2,5 kg box)
Item No. 01330 (4 x 2.5 kg box)



Diced chicken breast

diced, cooked chicken breast

130 °C 30 % hum. 4-5 min.
 4-6 min.

15 x 15 mm
Item No. 01249 (1 x 3 kg box)

15 x 15 mm
Item No. 01470 (4 x 2.5 kg box)



Diced chicken breast

diced, cooked chicken breast

130 °C 30 % hum. 4-5 min.
 4-6 min.

20 x 20 mm
Item No. 01717 (1 x 10 kg box)



Diced chicken leg meat

cubes from cooked chicken leg meat, with liquid seasoning

130 °C 30 % hum. 4-5 min.
 4-6 min.

20 x 20 x 15 mm
Item No. 01748 (4 x 2.5 kg box)



Chicken Flakes

seasoned and roasted chicken breast pieces

130 °C 30 % hum. 4-5 min.
 4-6 min.

8-12 g
Item No. 01261 (1 x 3 kg box)



Chicken Wok Strips

seasoned and cooked chicken breast pieces

130 °C 30 % hum. 4-5 min.
 4-6 min.
 160 °C 2-3 min.

8-12 g
Item No. 02980 (4 x 2.5 kg box)

GUARANTEED PRODUCT SAFETY THANKS TO INTERNAL AND EXTERNAL QUALITY CONTROLS



Diced chicken leg meat

PRODUCTS MADE FROM CHICKEN MEAT



Chicken fillets marinated

seasoned, marinated and roasted chicken breast fillets

130 °C 30 % LF 10 Min.
 6 Min.
 200 °C (convection) 12 min.

130 g
Item No. 01180 (2 x 1.5 kg box)



Chicken breast fillets

seasoned and roasted chicken breast fillets

130 °C 10 % hum. 10 min.
 6 min.
 200 °C (convection) 12 min.

30 g **Item No. 02469 (1 x 3 kg box)**
 60 g **Item No. 02061 (2 x 1.5 kg box)**
 80 g **Item No. 01453 (1 x 3 kg box)**
 100 g **Item No. 01020 (1 x 3 kg box)**
 120 g **Item No. 01029 (2 x 1.5 kg box)**
 140 g **Item No. 01041 (1 x 3 kg box)**



Chicken inner fillets

seasoned and roasted chicken inner fillets

160 °C 50 % hum. 7 min.
 5-6 min.
 180 °C (convection) 12 min.

55 g
Item No. 01132 (4 x 2.5 kg box)



Chicken medallions

seasoned chicken breast medallions, deep-fried

130 °C 30 % hum. 8-10 min.
 6-8 min.
 200 °C (convection) 10 min.

50 g
Item No. 01179 (1 x 3 kg box)
Item No. 01176 (4 x 2.5 kg box)



Chicken skewers

pieces of chicken breast on a skewer, deep-fried

130 °C 30 % hum. 7 min.
 180 °C (convection) 10-12 min.

50 g
Item No. 03018 (1 x 3 kg box)



Chicken Wings

cooked, marinated and deep-fried chicken wings

180 °C 50 % hum. 10-12 min.
 160 °C 4-5 min.

Hot
Item No. 01170 (3 x 1 kg box)



Drumsticks

marinated and deep-fried chicken drumsticks

160 °C 40 % hum. 20 min.
 200 °C (convection) 20-25 min.
 150 °C 8-10 min.

90-110 g
Item No. 03008 (1 x 3 kg box)



Chicken medallions "Hawaii"

seasoned and roasted chicken breast medallions, topped with pineapple and cheese

160 °C 30 % hum. 15 min.
 200 °C (convection) 16-18 min.

Lactose

120 g
Item No. 02689 (1 x 3 kg box)



Slices of poultry sausage

ready-cooked and deep-fried sausage in slices, individually removable

130 °C 30 % hum. 5 min.
 4 min.
 200 °C (convection) 4 min.

ø 24 mm
Item No. 02163 (2 x 1.5 kg box)

**READY COOKED AND
PROMPTLY PREPARED**



Chicken kebab meat

PRODUCTS MADE FROM CHICKEN MEAT



Chicken kebab meat

chicken leg meat, cut and seasoned before roasting

- 160 °C 5 % hum. 8 min.
- 6 min.
- 200 °C (convection) 5 min.

3 mm

Item No. 02195 (2 x 1.25 kg box)



Chicken kebab meat Al Pastor

chicken leg meat cut before roasting and seasoned Mexican style

- 160 °C 0 % hum. 8 min.
- 6 min. (no oil)
- 200 °C (convection) 10 min.

3 mm

Item No. 01187 (2 x 1.25 kg box)



Dinos

reformed chicken meat in dinosaur form, breaded, deep-fried

- 160 °C 5 % hum. 8 min.
- 140-160 °C 3-5 min.

Gluten

40 g

Item No. 02616 (10 x 1 kg box)



Crispy Chicken Burger

reformed chicken meat with cornflakes, breaded and deep-fried

- 160 °C 0 % hum. 10 min.
- 6-8 min.
- 200 °C (convection) 12-15 min.
- 140-160 °C 5 min.

Gluten

100g

Item No. 02183 (4 x 1.5 kg box)



Crispy Chicken Burger Zesty

reformed chicken meat, well-seasoned, breaded with cornflakes and deep-fried

- 160 °C 0 % hum. 10 min.
- 6-8 min.
- 200 °C (convection) 12-15 min.
- 140-160 °C 5 min.

Gluten

100g

Item No. 02288 (10 x 1 kg box)



Chicken Nuggets

reformed chicken meat in nugget form with breading, deep-fried

- 160 °C 0 % hum. 8 min.
- 8 min.
- 200 °C (convection) 10 min.
- 140-160 °C 2-3 min.

Gluten

20 g

Item No. 01078 (2 x 1.5 kg box)



Chicken nuggets in batter

reformed chicken meat in nugget-form, battered, deep-fried

- 160 °C 0 % hum. 8 min.
- 8 min.
- 200 °C (convection) 10 min.
- 180 °C 2-3 min.

Gluten Lactose

20 g Item No. 02057 (2 x 1.5 kg box)

NEW

NOW IN A NEW LOOK - OUR FOODSERVICE BAGS



Chicken breast in strips



Chicken kebab meat



FULLY COOKED, HIGHLY REFINED AND DEEP-FROZEN



Diced chicken breast

PRODUCTS MADE FROM CHICKEN MEAT



Chicken Fries

chicken meat, formed in fry-form, breaded and deep-fried

- 160 °C 0 % hum. 6-8 min.
- 4-6 min.
- 200 °C (convection) 10 min.
- 140-160 °C 3-5 min.

Gluten

15 g
Item No. 02696 (10 x 1 kg box)



Crispy chicken escalope

breaded and deep-fried chicken breast fillet

- 160 °C 0 % hum. 12 min.
- 6-8 min.
- 200 °C (convection) 15 min.
- 140-160 °C 3-5 min.

Gluten

120 g Item No. 02942 (1 x 3 kg box)
150 g Item No. 01964 (1 x 3 kg box)



Chicken slices, Viennese style

reformed chicken meat, breaded, deep-fried

- 160 °C 0 % hum. 8 min.
- 6-8 min.
- 200 °C (convection) 10-15 min.
- 140-160 °C 3-5 min.

Gluten

80 g Item No. 02697 (10 x 1 kg box)
100 g Item No. 01021 (2 x 1.5 kg box)
125 g Item No. 01038 (2 x 1.5 kg box)



Chicken slices Cordon bleu style

reformed chicken meat, filled with turkey ham and cheese, breaded and deep-fried

- 160 °C 0 % hum. 15 min.
- 8-10 min.
- 200 °C (convection) 15 min.
- 140-160 °C 3-5 min.

Additive: E250 with nitrite curing salt

Gluten Lactose

65 g Item No. 01857 (1 x 3 kg box)
125 g Item No. 01036 (1 x 3 kg box)



Mini chicken escalopes

breaded and deep-fried chicken breast fillet

- 160 °C 0 % hum. 10 min.
- 6-10 min.
- 200 °C (convection) 10-15 min.
- 140-160 °C 3-5 min.

Gluten

40 g Item No. 01414 (1 x 3 kg box)
60 g Item No. 02181 (1 x 3 kg box)
80 g Item No. 02182 (1 x 3 kg box)



Chicken escalope

breaded and deep-fried chicken breast fillet

- 160 °C 0 % hum. 10 min.
- 6-10 min.
- 200 °C (convection) 10-15 min.
- 140-160 °C 3-5 min.

Gluten

100 g Item No. 01411 (1 x 3 kg box)
120 g Item No. 01030 (1 x 3 kg box)
140 g Item No. 01586 (1 x 3 kg box)
160 g Item No. 01919 (1 x 3 kg box)
180 g Item No. 01656 (1 x 3 kg box)
200 g Item No. 02347 (1 x 3 kg box)
250 g Item No. 02054 (1 x 3 kg box)



Chicken Chili Cheese

formed chicken meat in the shape of a ball, seasoned, filled with chili cheese and breaded

- 180 °C (convection) 10 min.

Gluten Lactose

21 g Item No. 03061 (1 x 10 kg box)



Chicken Bomba Guacamole

formed chicken meat in the shape of a ball, seasoned, filled with guacamole and breaded

- 180 °C (convection) 10 min.

Gluten Lactose

21 g Item No. 03059 (1 x 10 kg box)

PRODUCTS MADE FROM TURKEY MEAT

FOR HEALTHY, LOW-FAT AND GENTLY-PREPARED DISHES



Turkey steak, natural

— PRODUCTS MADE FROM TURKEY MEAT —



Turkey breast cut in slices

turkey breast, sliced and seasoned before roasting

130 °C 30 % hum. 4-5 min.
 4-6 min.

10 x 65 x 15 mm
Item No. 01108 (1 x 3 kg box)
Item No. 01054 (1 x 10 kg box)



Turkey steak, natural

cut from turkey breast, seasoned and roasted

180 °C 0 % hum. 12 min.
 6-8 min.
 200 °C (convection) 12-15 min.

80 g **Item No. 01720 (1 x 3 kg box)**
 100 g **Item No. 01721 (1 x 3 kg box)**
 120 g **Item No. 01429 (1 x 3 kg box)**
 140 g **Item No. 01042 (1 x 3 kg box)**



Gyros-style turkey meat

marinated and roasted turkey meat in strips

140 °C 15 % hum. 6 min.
 4-6 min.

8 x 65 x 15 mm
Item No. 03062 (2 x 1.5 kg box)



Turkey escalope

breaded and deep-fried turkey breast

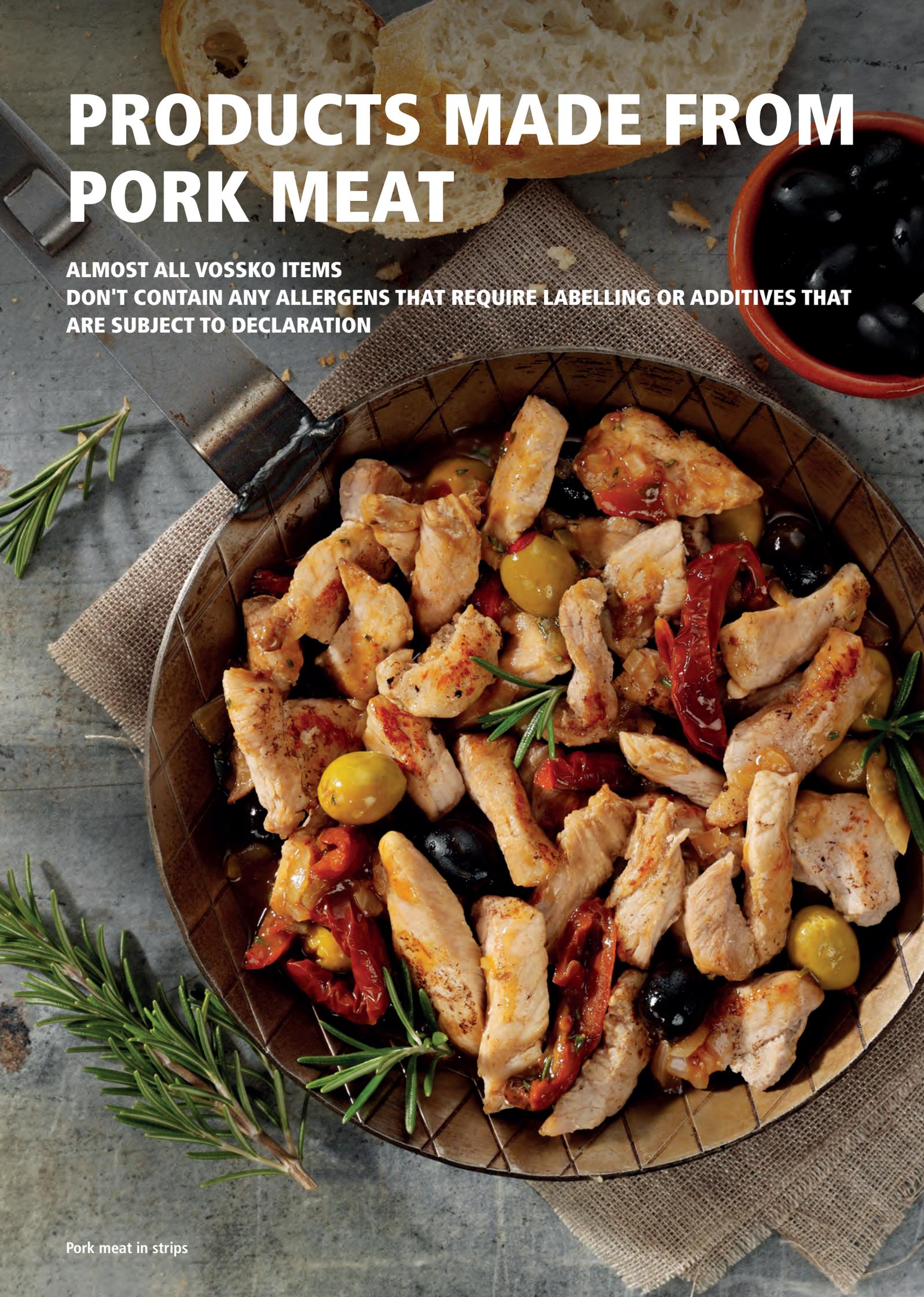
160 °C 0 % hum. 12 min.
 6-8 min.
 200 °C (convection) 15 min.
 140-160 °C 3-5 min.

Gluten

60 g **Item No. 02221 (1 x 3 kg box)**
 80 g **Item No. 01724 (1 x 3 kg box)**
 100 g **Item No. 01022 (1 x 3 kg box)**
 120 g **Item No. 01394 (1 x 3 kg box)**
 140 g **Item No. 01725 (1 x 3 kg box)**

PRODUCTS MADE FROM PORK MEAT

ALMOST ALL VOSSKO ITEMS
DON'T CONTAIN ANY ALLERGENS THAT REQUIRE LABELLING OR ADDITIVES THAT
ARE SUBJECT TO DECLARATION



Pork meat in strips

PRODUCTS MADE FROM PORK MEAT



Pork meat in strips

pork meat cut and seasoned from pork ham before roasting

 130 °C 0 % hum. 5 min.
 4-6 min.

10 x 65 x 15 mm

Item No. 01109 (1 x 3 kg box)
Item No. 01055 (1 x 10 kg box)



Pork medallions

seasoned and roasted medallions from ham

 130 °C 30 % hum. 7 min.
 7-8 min.
 200 °C (convection) 12 min.

50 g

Item No. 01057 (2 x 1.5 kg box)



Pork escalope

breaded and deep-fried steaks from pork loin

 160 °C 0 % hum. 10-13 min.
 6-8 min.
 200 °C (convection) 10-13 min.
 140-160 °C 3-5 min.

 Gluten  Mustard

80 g Item No. 01246 (1 x 3 kg box)
100 g Item No. 01531 (1 x 3 kg box)

PRODUCTS MADE FROM BEEF

**VOSSKO MINCED BEEF:
ATTRACTIVE PARTNER FOR CREATIVE FINGER FOOD**



Minced beef



PRODUCTS MADE FROM BEEF



Minced beef

tender beef, minced, roasted

 130 °C 30 % hum. 4-6 min.
 2-3 min.

6-8 mm

Item No. 01950 (2 x 1.5 kg box)

Item No. 01120 (4 x 2.5 kg box)



Strips of roast beef

seasoned and roasted strips of roast beef

 130 °C 30 % hum. 4-5 min.
 4-6 min.

10 x 65 x 15 mm

Item No. 01110 (2 x 1.5 kg box)

Item No. 01115 (1 x 10 kg box)

VEGAN-BASED PRODUCTS

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



Pea Burger

VEGAN PRODUCTS



vegan

Veggie Strips

made from soya protein, cut into strips, deep-fried

- 130 °C 30 % hum. 4 min.
- 200 °C (convection) 5 min.
- 180 °C 2-3 min.



10 x 50 x 10 mm
Item No. 02290 (2 x 1.5 kg box)



vegan

Veggie Nuggets

made from soya protein, in nugget form, breaded and deep-fried

- 160 °C 0 % hum. 8 min.
- 200 °C (convection) 10 min.
- 180 °C 2-3 min.



20 g
Item No. 02291 (2 x 1.5 kg box)



vegan

Veggie Cuts

made from soya protein, in escalope form, breaded and deep-fried

- 160 °C 0 % hum. 10 min.
- 200 °C (convection) 12-15 min.
- 140-160 °C 6-7 min.



80 g
Item No. 02292 (2 x 1.5 kg box)



vegan

Veggie Granulate

made from soya protein, seasoned, cooked

- 130 °C 30 % hum. 4-6 min.
- 2-3 min.

Additive: with colouring agent



Item No. 02418 (2 x 1.5 kg box)



vegan

Veggie Balls

made from soya protein, seasoned, cooked

- 180 °C 0 % hum. 5 min.
- 4-5 min.
- 180 °C (convection) 7 min.
- 170 °C 2-3 min.



14 g
Item No. 01315 (2 x 1.5 kg box)



vegan

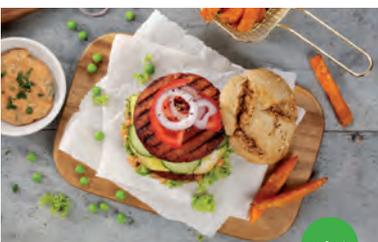
Veggie Burger Beef Style

made from soya protein, seasoned, roasted

- 130 °C 30 % hum. 4-6 min.
- 4-5 min.
- 180 °C (convection) 7-8 min.



100 g
Item No. 02750 (2 x 1.5 kg box)



vegan

Pea Burger

vegan pea protein-based burger replacement preparation

- 130 °C 40 % hum. 10-12 min.
- 6 min.
- 180 °C (convection) 10-12 min.
- 160 °C 5-6 min.

115 g
Item No. 02950 (2 x 1.5 kg box)



vegan

Falafel

from chickpeas and formed

- 130 °C 30 % hum. 8 min.
- 5-6 min.
- 180 °C (convection) 10 min.
- 180 °C 2-3 min.

12 g
Item No. 03063 (2 x 1.5 kg box)



VOSSKO – Ostbevern/Germany

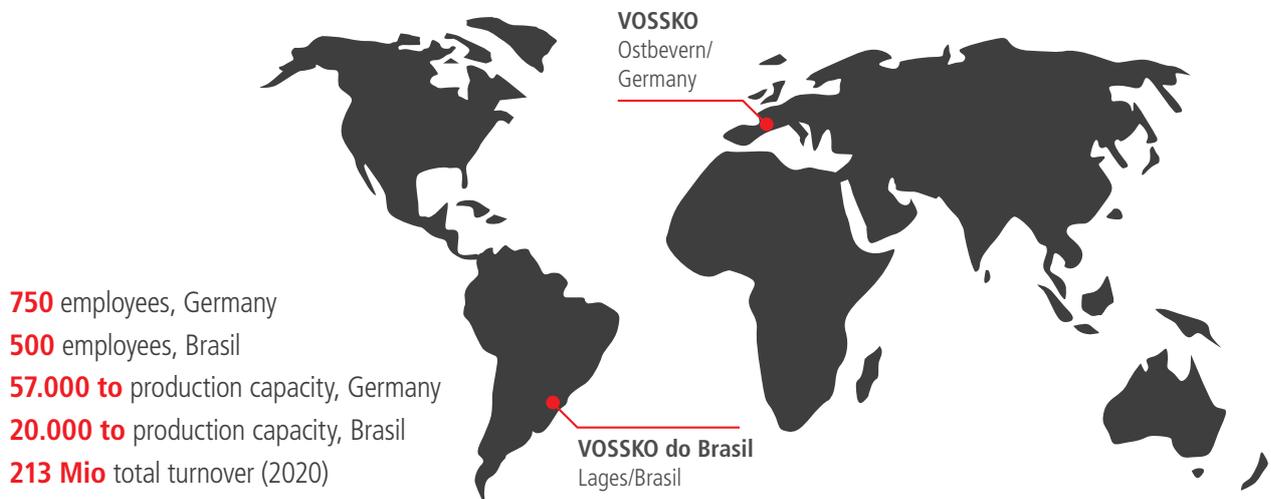
PRODUCTION IN OUR PLANTS IN GERMANY AND BRASIL

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

VOSSKO.

Poultry, beef and pork meat as well as vegetarian and vegan articles for kitchen professionals.

Fully cooked, highly refined and deep-frozen.



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