

PRODUCT CATALOGUE



FOOD SERVICE PRODUCTS

CHICKEN | FISH | BEEF | PORK | TURKEY | VEGETARIAN | VEGAN

PET FOOD PRODUCTS

POUCH | TRAY | FRESH | SNACK | SEMI-MOIST | CAN

SOURCE | TECHNOLOGY

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CHICKEN

30% EXTENSION

NATURAL



Ingredients

Water

Chicken (Baader) 6% Fat

Carnal 2110 SF

Dextrose

Salt

Potato Starch Native

Nutritional information

Protein: 14%

Fat: 5%

Carbohydrates: 3%

Recipe:
MTRG-CH-ST-011_Chicken 30% extension

Cooking instruction

Stir fry on a preheated pan with 1 tbsp oil.

Thawed to +0°C / 32°F

Heat: 140°C / 284°F

Time: ~ 1½ min.

FRIED



CHICKEN

100% PLAIN

NATURAL



Ingredients

Water

Chicken (Baader) 6% Fat

Dextrose

Salt

Potato Starch Native

Nutritional information

Protein: 17%

Fat: 6%

Carbohydrates: 1%

Recipe:
MTRG-CH-ST-001_Chicken plain

Cooking instruction

Stir fry on a preheated pan with 1 tbsp oil.

Thawed to +0°C / 32°F

Heat: 140°C / 284°F

Time: ~ 1½ min.

FRIED



CHICKEN HYBRID 50/50

NATURAL



Ingredients

Water
Chicken (Baader) 6% fat
Texturized Pea/Wheat Protein
Soy protein isolate
Rapeseed Oil
Potato Starch Native
Salt
Natural Flavour Chicken

Nutritional information

Protein:	19%
Fat:	6%
Carbohydrates:	4%

Recipe:
HYBD-CH-ST-001_Hybrid Chicken Strips

Cooking instruction

Stir fry on a preheated pan with
1 tbsp oil.
Thawed to +0°C / 32°F

Heat:	140°C / 284°F
Time:	~ 1½ min.

FRIED



PORK SPEED HAM

NATURAL



Ingredients

Water
Ham Meat 4% fat
Salt
Carnal 2110 SF
Potato Starch Native
Dextrose
Sodium Nitrite
Sodium Ascorbate

Nutritional information

Protein:	15%
Fat:	3%
Carbohydrates:	3%

Recipe:
MTRG-PK-ST-001_Speed Ham Strips

Cooking instruction

Serve Cold

BEEF KEBAB

NATURAL



Ingredients

Water
Beef Trimming 90/10
Sodium Tripolyphosphate
Pea Protein Isolate
Potato Starch Native
Dextrose
Salt
Spices
Rapeseed Oil

Nutritional information

Protein:	13%
Fat:	17%
Carbohydrates:	2%

Recipe:
MTRG-BF-ST-001_Beef Kebab Strips

Cooking instruction

Stir fry on a preheated pan with
1 tbsp oil.

Thawed to +0°C / 32°F

Heat: 140°C / 284°F

Time: ~ 1½ min.

FRIED



VEGETARIAN BEEF GLUTEN FREE

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Rapeseed Oil
Egg White Powder
Natural Beef Flavour
Salt
Natural Colour / Malt
Dextrose

Nutritional information

Protein:	18%
Fat:	7%
Carbohydrates:	6%

Recipe:
VEGT-BF-ST-001_Vegetarian Beef Strips
Gluten Free

Cooking instruction

Stir fry on a preheated pan with
1 tbsp oil.

Thawed to +0°C / 32°F

Heat: 140°C / 284°F

Time: ~ 1½ min.

FRIED



VEGAN BEEF

GLUTEN FREE

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Rapeseed Oil
Natural Beef Style Flavour
Salt / Dextrose
Potato Protein
Natural Colour / Malt

Nutritional information

Protein:	20%
Fat:	7%
Carbohydrates:	6%

Recipe:
VGAN-BF-ST-001_Vegan Beef Gluten Free

Cooking instruction

Stir fry on a preheated pan with
1 tbsp oil.

Thawed to +0°C / 32°F

Heat:	160°C / 320°F
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Time:	~ 1½ min.
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FRIED



VEGETARIAN CHICKEN

GLUTEN FREE

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Rapeseed Oil
Egg White Powder
Natural Chicken Flavour
Salt
Dextrose

Nutritional information

Protein:	18%
Fat:	7%
Carbohydrates:	5%

Recipe:
VEGT-CH-ST-001_Vegetarian Chicken Strips
Gluten Free

Cooking instruction

Stir fry on a preheated pan with
1 tbsp oil.

Thawed to +0°C / 32°F

Heat:	140°C / 284°F
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Time:	~ 1½ min.
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VEGAN CHICKEN

GLUTEN FREE

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Rapeseed Oil
Methylcellulose
Natural Flavour
Salt
Potato Protein
Processed Eucheuma Seaweed
Dextrose

Nutritional information

Protein:	15%
Fat:	10%
Carbohydrates:	4%

Recipe:
VGAN-CH-ST-001_Vegan Chicken Gluten Free

Cooking instruction

Stir fry on a preheated pan with
1 tbsp oil.
Thawed to +0°C / 32°F

Heat:	160°C / 320°F
Time:	~ 1½ min.

FRIED



VEGAN BURGER PATTY

GLUTEN FREE

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Rapeseed Oil
Methylcellulose
Natural Beef Flavour
Salt
Dextrose
Spices
Natural Flavoring / Malt

Nutritional information

Protein:	15%
Fat:	10%
Carbohydrates:	7%

Recipe:
VGAN-BF-PA-001_Vegan Burger Patty
Gluten Free

Cooking instruction

Fry on preheated pan with
2 tbsp oil.
Thawed to +0°C / 32°F

Heat:	120°C / 248°F
Time:	1½ min. on each side

VEGETARIAN MEAT BALLS

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Texturized Wheat Protein
Native Potato Starch
Rapeseed Oil
Yeast Extract
Spices
Egg White Powder
Natural Colour / Malt

Nutritional information

Protein:	18%
Fat:	11%
Carbohydrates:	9%

Recipe:
VEGT-BF-MB-001_Vegetarian Meatball

Cooking instruction

Heated up in oven or
microwave oven.
Thawed to +0°C / 32°F

Oven:	175°C / 347°F - 2 min
Microwave oven:	900W - 15 sec

HEATED



VEGETARIAN CHICKEN SCHNITZEL / NUGGETS

NATURAL



Ingredients

Water
Soy Protein Isolate
Texturized Soy Protein
Rapeseed Oil
Native Potato Starch
Dried Potato Flakes
Egg White Powder
Natural Chicken Flavour
Salt
Dextrose

Nutritional information

Protein:	17%
Fat:	11%
Carbohydrates:	7%

Recipe:
VEGT-CH-SC-001_Vegetarian Chicken
Schnitzel

Cooking instruction

Heated up in oven.
Thawed to +0°C / 32°F

Heat:	175°C / 347°F
Time:	4 min.

FRIED



WET PET FOOD

WITHOUT GRAVY



Ingredients

Chicken MDM
 Chicken Liver, Carcasses
 Guar
 Salt / Phosphate
 Blood Plasma
 Water
 Potassium Chloride
 Potato Starch

Nutritional information

Protein (without gravy): 16-26%
 Fat (without gravy): 5-13%
 Recipe:
 ST098.15.5

WITH GRAVY



SNACK PET FOOD



Ingredients

MDM
 Liver, Heart
 Phosphate
 Salt
 Blood Plasma
 Water
 Glycerin
 Starch

Nutritional information

Protein: 25-40%
 Fat: 18-20%
 Carbohydrates: 1-3%
 Recipe:
 ST098.15.6



A world map is shown in a light gray color, serving as a background for the text. The map is centered on the Atlantic Ocean. The bottom half of the image is a solid dark blue color, and the left edge has a vertical orange bar.


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SOLUTIONS FOR THE FOOD
AND FEED INDUSTRY.

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