

KATALOG MIĘSA

Meat catalogue / Fleischkatalog / Catalogue de la viande / Catalogo de carnel / Catalogo di carne



BIERNACKI



BIERNACKI

SPIS TREŚCI

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Biermadia



O FIRMIE

Zakład Przemysłu Mięsnego Biernacki Sp. z o. o. to polska firma z trzydziestoletnią tradycją i doświadczeniem w branży mięsnej. Jesteśmy jednym z największych i najnowocześniejszych producentów wołowiny w Europie. Eksportujemy wysokiej jakości wołowinę i innowacyjne produkty wołowe do ponad 60 krajów w Europie, Afryce i Azji. Wdrożyliśmy standardy HACCP, posiadamy certyfikaty IFS i BRC. Specjalizujemy się w uboju wołowiny Halal oraz Koszer. Kontrolujemy wszystkie procesy od uboju poprzez rozbiór i pakowanie, aż po wysyłkę do klientów. Posiadamy dział konfekcjonowania mięsa świeżego, gdzie przygotowujemy wołowinę dla większości sieci spożywczych w Polsce oraz dział konfekcji mrożonej przygotowujący cały wachlarz produktów mrożonych dla naszych zagranicznych partnerów. W zakładzie produkcyjnym w Buszewie produkujemy całą gamę produktów skierowaną do klientów indywidualnych oraz na rynek HoReCa, między innymi: wyroby garmazeryjne, wędliny i wędzonki, mrożonki, gotowe wyroby oraz wyroby pakowane próżniowo. Mamy własne rozbudowane zaplecze logistyczne, bazę spedycyjną oraz flotę transportową. Przewagę nad konkurencją daje nam niezależność płynąca z posiadania i ciągłego rozwoju własnej hodowli bydła, a także profesjonalizm w działaniu i potencjał ubojowy szacowany na 1600 sztuk bydła dziennie, umożliwiającą realizację dużych kontraktów o specjalnych wymogach.



ABOUT OUR COMPANY

Zakład Przemysłu Mięsnego Biernacki Sp. z o. o. is a polish company with thirty years of tradition and experience in the meat industry. We are one of the largest and most modern beef producers in Europe. Exporting high-quality beef and innovative beef products to more than 60 countries in Europe, Africa and Asia. We have implemented HACCP standards and are IFS, BRC certified. Specialized in slaughtering Halal, Kosher beef, and controlling all processes from slaughtering through cutting, packaging and shipping to customers. Our fresh meat packing department is preparing beef for the majority of supermarket chains in Poland, and frozen meat packing department preparing a whole range of frozen products for our foreign partners. At the production plant in Buszewo we produce a whole range of products addressed to individual customers and HoReCa market, including: delicatessen products, cold cuts, smoked meats, frozen foods, finished products and vacuum-packed products. We have our own extensive logistics facilities, shipping base and transport fleet. Our advantage over the competition is the independence that comes from owning and continuously developing our own cattle breeding, as well as our professionalism in operation and slaughtering potential estimated at 1,600 cattle per day, enabling us to execute large contracts with special requirements



*Meat is the Glory
in our History*

NOWE TECHNOLOGIE NEW TECHNOLOGIES

Kontynuacja integracji pionowej i inwestycji w nowe technologie.

Continuing vertical integration and new technology investment.

2020

WŁASNA HODOWLA OWN FARM

2018

Nowa strategia rozwoju polegająca na integracji pionowej: zakładamy pierwszą własną hodowlę bydła.

New development strategy of vertical integration means: we set up first own cattle farm.

RYNEK AZJATYCKI ASIAN MARKET

Rozszerzenie kanałów dystrybucji, wejście na rynek azjatycki. Pierwsza wysyłka do Japonii i Hong-Kongu.

Expands distribution channels and enters the Asian Market. First shipment to Japan and Hong-Kong.

2015

NOWA MARKA NEW BRAND

2012

Wprowadzenie na rynek nowej marki BEEF Master, kierowanej dla sektora HoReCa oraz klientów indywidualnych. Otwarcie filii zakładu w Buszewie.

Introduces to the market a new brand BEEF Master, dedicated to HoReCa sector and individual clients. Opening of Buszewo, a small daughter site.

CERTYFIKATY CERTIFICATES

Wdrożenie standardów HACCP, Halal, Kosher. Uzyskanie certyfikatów IFS i BRC.

Implementation of HACCP, Halal, Kosher standards. Obtaining IFS i BRC certificates.

2006

ZASIĘG REACH

2003

Uzyskanie licencji na eksport do krajów UE. Eksport wołowiny do 60 krajów. Własna baza logistyczna oraz flota transportowa.

Obtaining licence to export into the EU countries. Beef exported to 60 countries. Own specialized logistics base and transport fleet.

ROZWÓJ DEVELOPMENT

Dynamiczny rozwój firmy. Nowy większy zakład w Golinie, budowa nowoczesnej chłodni o pojemności 25 000 ton, a następnie ubojni o zdolności uboju 1600 sztuk dziennie.

Dynamic development. New site in Golina, modern cold storage of 25 000 tons capacity is built, and later, slaughterhouse with capacity of 1,600 head per day.

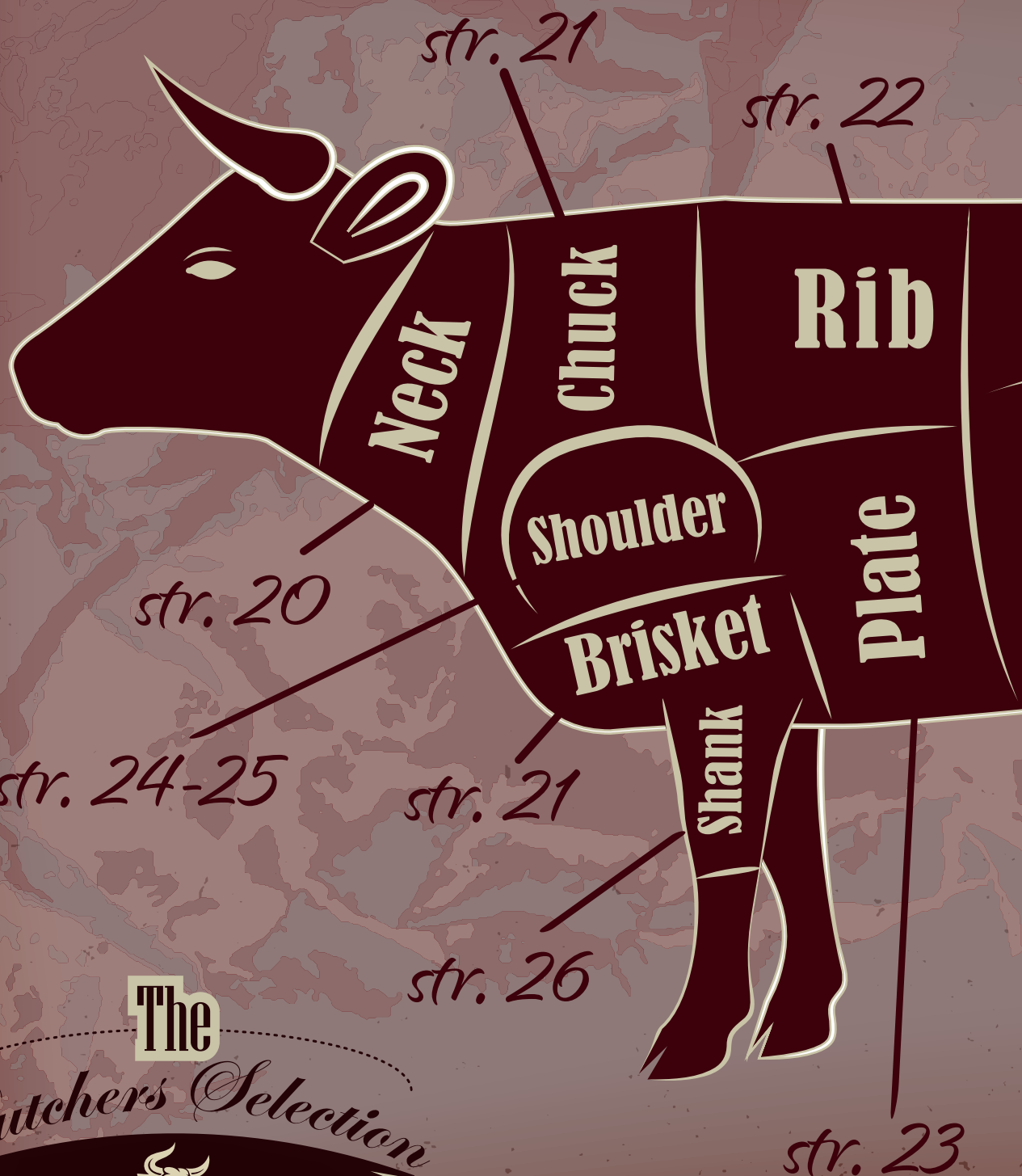
1998

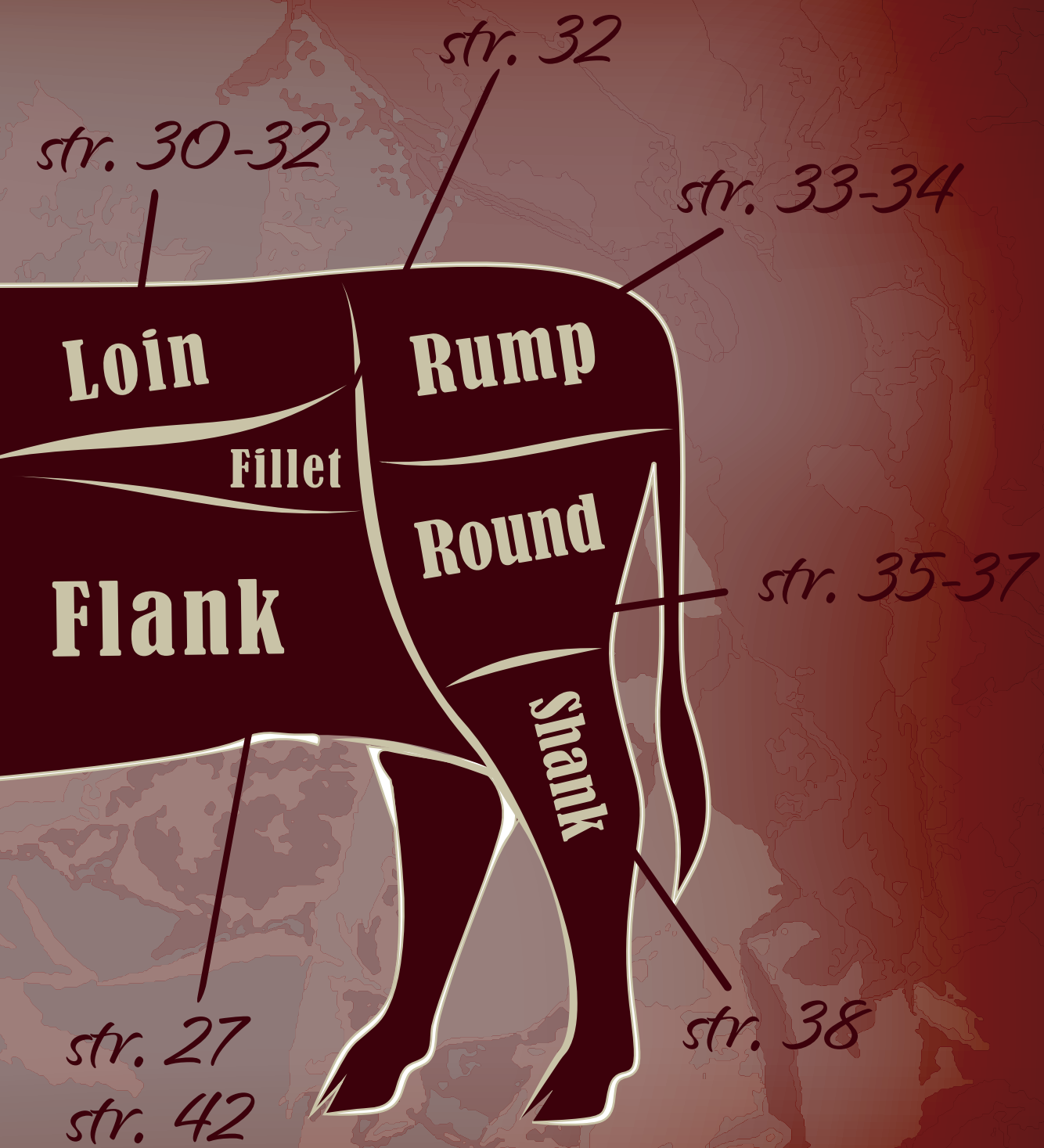
POCZĄTKI BEGINNINGS

1993

Wojciech Biernacki otwiera w Czeluścinie pierwszą ubojnię bydła, fundament jednego z największych i najnowocześniejszych zakładów mięsnych w Europie Środkowo-Wschodniej.

Wojciech Biernacki opens his first slaughter house in Czeluścin, thus laying the foundation for the future biggest beef producer of the CEE region.

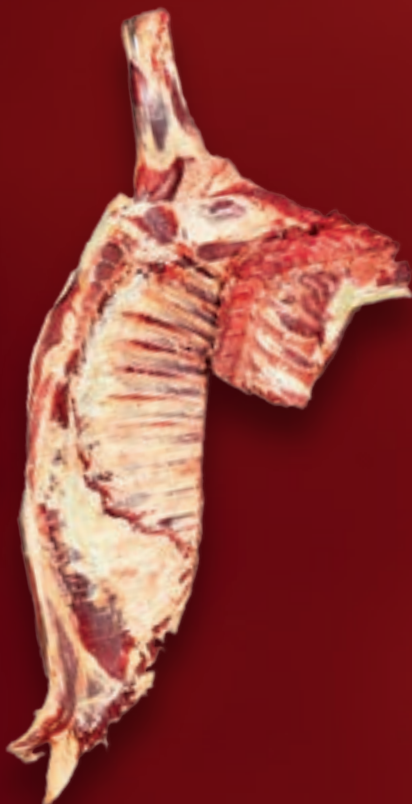




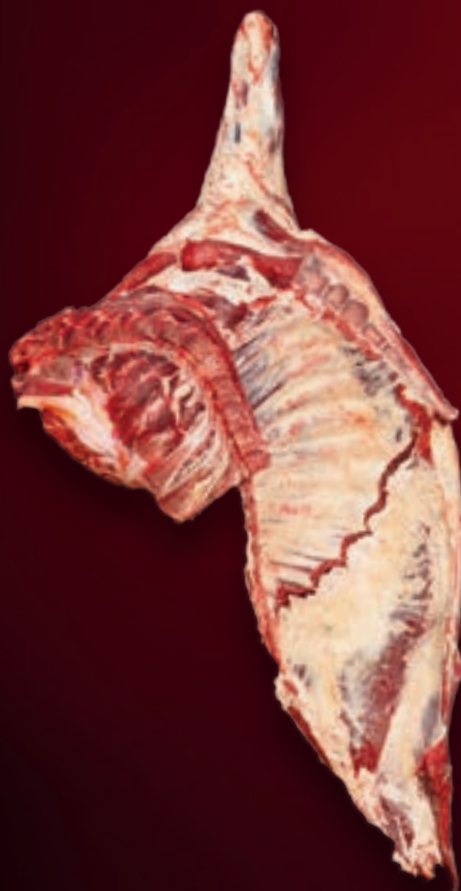
Meet our Meat



ĆWIERCI QUARTERS



ĆWIERĆ PRZEDNIA Z ŁATĄ - JAŁÓWKA [PL]
 5 RIBS FOREQUARTER WITH FLANK - HEIFER [EN]
 VORDERVIERTEL 5/6 MIT LAPPEN - FÄRSE [DE]
 QUARTIER AVANT AVEC FLANCHET - GÉNISSE [FR]
 CUARTO DELANTERO CON FALDA - NOVILLA [ES]
 ANTERIORE CON PANCIA - SCOTTONA [IT]



2
 ĆWIERĆ PRZEDNIA Z ŁATĄ - BYK [PL]
 5 RIBS FOREQUARTER WITH FLANK - BULL [EN]
 VORDERVIERTEL 5/6 MIT LAPPEN - BULLE [DE]
 QUARTIER AVANT AVEC FLANCHET - TAUREAU [FR]
 CUARTO DELANTERO CON FALDA - AÑOJO [ES]
 ANTERIORE CON PANCIA - TORO [IT]

[PL] ĆWIERĆ PRZEDNIA BEZ ŁATY - JAŁÓWKA
 [EN] 5 RIBS FOREQUARTER WITHOUT FLANK - HEIFER
 [DE] VORDERVIERTEL 5/6 OHNE LAPPEN - FÄRSE
 [FR] QUARTIER AVANT SANS FLANCHET - GÉNISSE
 [ES] CUARTO DELANTERO SIN FALDA - NOVILLA
 [IT] ANTERIORE SENZA PANCIA - SCOTTONA

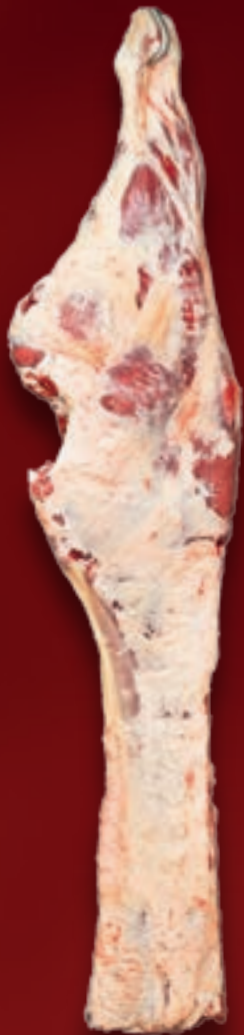
3



[PL] ĆWIERĆ PRZEDNIA BEZ ŁATY - BYK
 [EN] 5 RIBS FOREQUARTER WITHOUT FLANK - BULL
 [DE] VORDERVIERTEL 5/6 OHNE LAPPEN - BULLE
 [FR] QUARTIER AVANT SANS FLANCHET - TAUREAU
 [ES] CUARTO DELANTERO SIN FALDA - AÑOJO
 [IT] ANTERIORE SENZA PANCIA - TORO

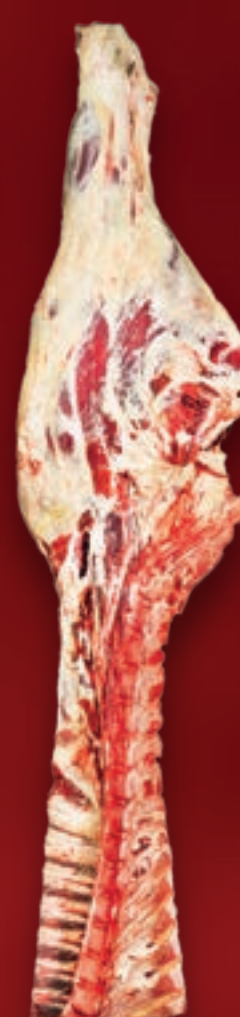
4





5

PISTOL 8 ŻEBER - JAŁÓWKA [PL]
 PISTOL 8 RIBS - HEIFER [EN]
 PISTOL 8 RIPPEN - FÄRSE [DE]
 COUPÉ PISTOLET - 8 CÔTES - GÉNISSE [FR]
 PISTOLA 8 COSTILLAS - NOVILLA [ES]
 PISTOLA 8 COSTE - SCOTTONA [IT]

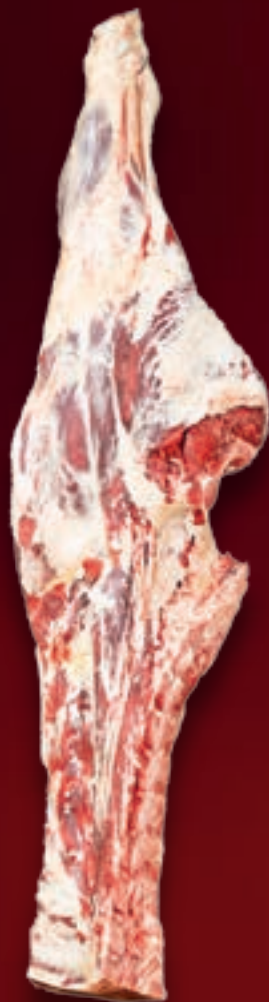


6

PISTOL 8 ŻEBER - BYK [PL]
 PISTOL 8 RIBS - BULL [EN]
 PISTOL 8 RIPPEN - BULLE [DE]
 COUPÉ PISTOLET - 8 CÔTES - TAUREAU [FR]
 PISTOLA 8 COSTILLAS - AÑOJO [ES]
 PISTOLA 8 COSTE - TORO [IT]

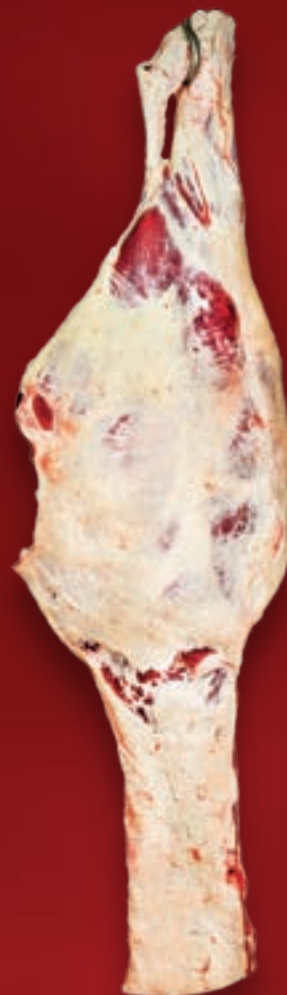
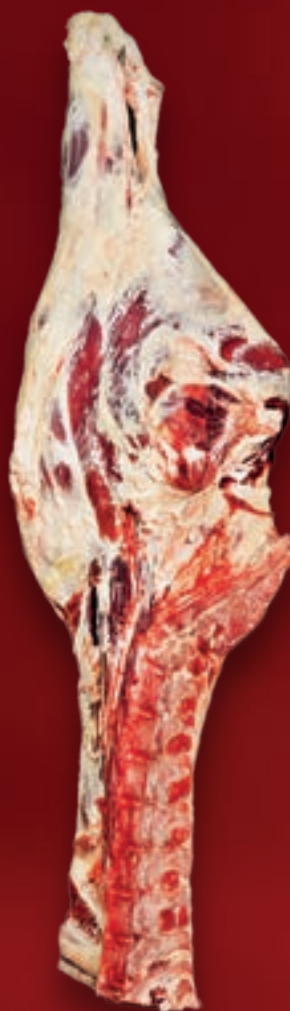
[PL] PISTOL 3 ŻEBRA - JAŁÓWKA
 [EN] PISTOL 3 RIBS - HEIFER
 [DE] PISTOL 3 RIPPEN - FÄRSE
 [FR] COUPÉ PISTOLET - 3 CÔTES - GÉNISSE
 [ES] PISTOLA 3 COSTILLAS - NOVILLA
 [IT] PISTOLA 3 COSTE - SCOTTONA

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[PL] PISTOL 3 ŻEBRA - BYK
 [EN] PISTOL 3 RIBS - BULL
 [DE] PISTOL 3 RIPPEN - BULLE
 [FR] COUPÉ PISTOLET - 3 CÔTES - TAUREAU
 [ES] PISTOLA 3 COSTILLAS - AÑOJO
 [IT] PISTOLA 3 COSTE - TORO

8





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KULA - JAŁÓWKA [PL]
 ROUNDS BONE IN - HEIFER [EN]
 KEULE - FÄRSE [DE]
 CUISSE - GÉNISSE [FR]
 BOLA - NOVILLA [ES]
 PERA - SCOTTONA [IT]



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KULA - BYK [PL]
 ROUNDS BONE IN - BULL [EN]
 KEULE - BULLE [DE]
 CUISSE - TAUREAU [FR]
 BOLA - AÑOJO [ES]
 PERA - TORO [IT]

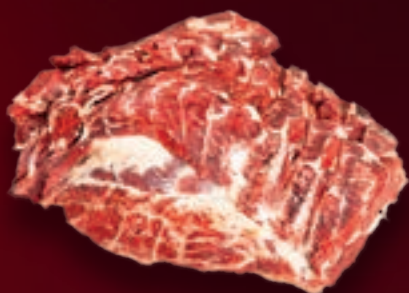
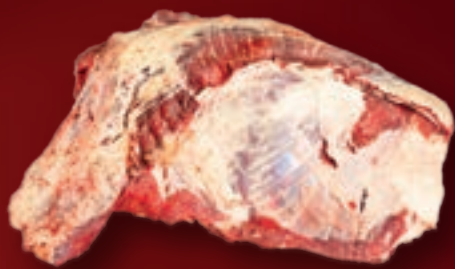


In Masterful Cut
There is an Art

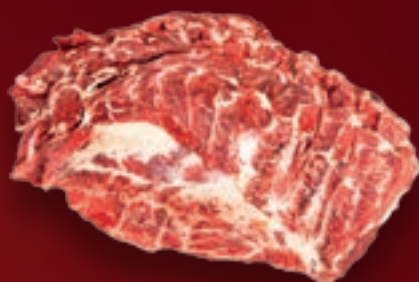


PRZODY

FOREQUARTERS



11
KARK + ROZBRTEL Z KAPĄ [PL]
CHUCK + NECK CAP ON [EN]
ZUNGENSTÜCK [DE]
COLLIER BASSES-CÔTES AVEC DESSUS [FR]
CUELLO CON AGUJA CON TAPA [ES]
COLLO + REALE CON COPERTINA [IT]



12
KARK + ROZBRTEL BEZ KAPY [PL]
CHUCK + NECK CAP OFF [EN]
ZUNGENSTÜCK OHNE DECKEL [DE]
COLLIER BASSES-CÔTES SANS DESSUS [FR]
CUELLO CON AGUJA SIN TAPA [ES]
COLLO + REALE SENZA COPERTINA [IT]



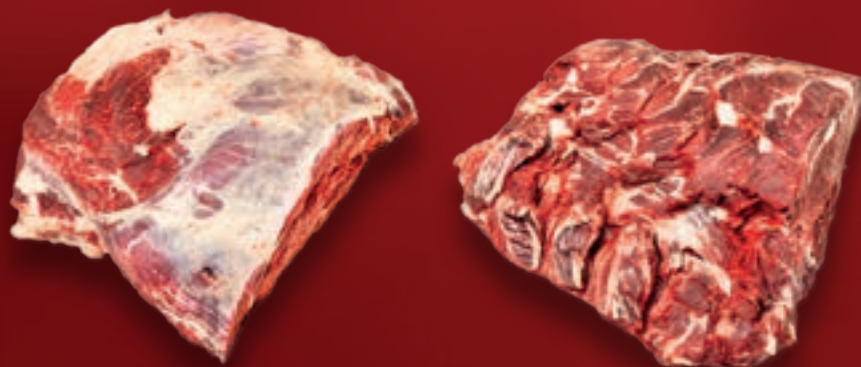
13
KARK Z KAPĄ [PL]
NECK CAP ON [EN]
NACKEN [DE]
COLLIER AVEC DESSUS [FR]
CUELLO CON TAPA [ES]
COLLO CON COPERTINA [IT]



14
KARK BEZ KAPY [PL]
NECK CAP OFF [EN]
NECKEN OHNE DECKEL [DE]
COLLIER SANS DESSUS [FR]
CUELLO SIN TAPA [ES]
COLLO SENZA COPERTINA [IT]

[PL] ROZBRATEL
[EN] CHUCK
[DE] FEHLRIPPE
[FR] BASSES-CÔTES
[ES] AGUJA
[IT] REALE

15



[PL] ROZBRATEL CEGŁA
[EN] CHUCK SQUARE CUT
[DE] FEHLRIPPENHERZ
[FR] COEUR DE BASSE CÔTE
[ES] AGUJA CUADRADO
[IT] REALE SQUADRATO

16



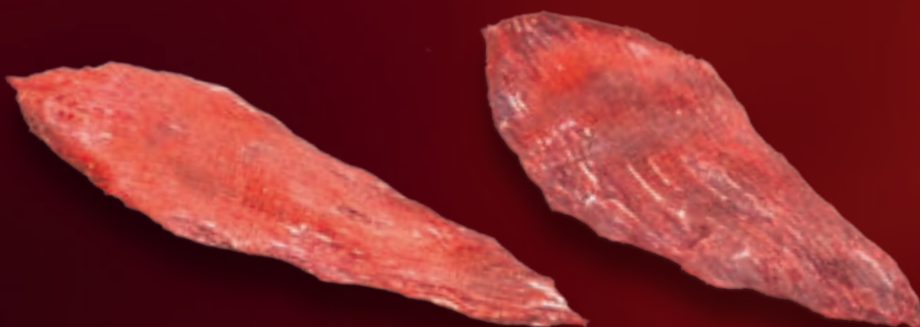
[PL] MOSTEK
[EN] BRISKET
[DE] BRUST
[FR] POITRINE
[ES] PECHO
[IT] PETTO

17



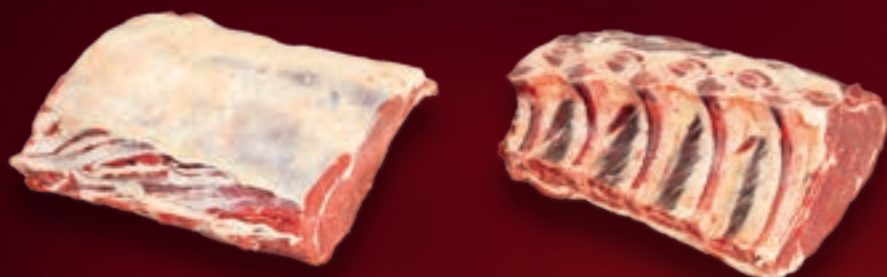
[PL] MOSTEK PAD
[EN] BRISKET PAD
[DE] BRUST PAD
[FR] POITRINE PAD
[ES] PECHO LIMPIO
[IT] PETTO PAD

18





19
 ANTRYKOT Z KOŚCIĄ Z KAPĄ [PL]
 RIBEYE BONE IN CAP ON [EN]
 HOCHRIFFE MIT KNOCHEN UND DECKEL [DE]
 ENTRECÔTE AVEC OS, AVEC DESSUS [FR]
 LOMO ALTO CON HUESO CON COBERTURA [ES]
 TRONCHETTO CON COPERTINA [IT]



20
 ANTRYKOT Z KOŚCIĄ BEZ KAPY [PL]
 RIBEYE BONE IN CAP OFF [EN]
 HOCHRIFFE MIT KNOCHEN OHNE DECKEL [DE]
 ENTRECÔTE AVEC OS, SANS DESSUS [FR]
 LOMO ALTO CON HUESO SIN COBERTURA [ES]
 TRONCHETTO SENZA COPERTINA [IT]



21
 ANTRYKOT [PL]
 RIBEYE BONELESS [EN]
 HOCHRIFFE [DE]
 ENTRECÔTE [FR]
 LOMO ALTO DESHUESADO [ES]
 ENTRECOTE DISSOATO [IT]



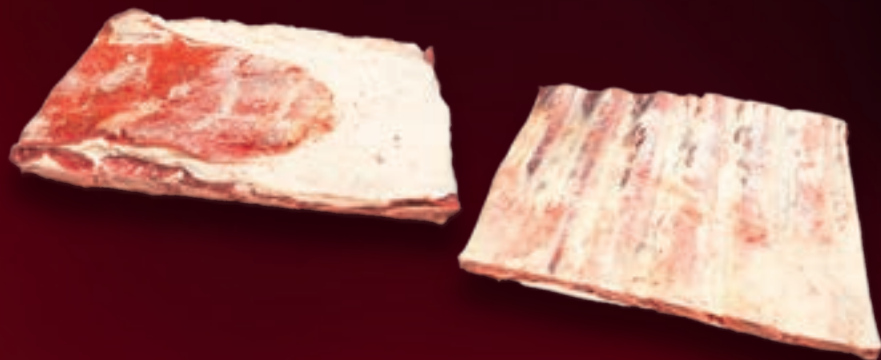
22
 TOMAHAWK W CAŁOŚCI [PL]
 TOMAHAWK [EN]
 TOMAHAWK [DE]
 TOMAHAWK [FR]
 TOMAHAWK ENTERO [ES]
 TOMAHAWK [IT]



23
 TOMAHAWK STEKI [PL]
 TOMAHAWK STEAKS [EN]
 TOMAHAWK STEAK [DE]
 TOMAHAWK STEAK [FR]
 TOMAHAWK PORCIONADO [ES]
 TOMAHAWK PORZIONATO [IT]

[PL] SZPONDER Z KOŚCIĄ PŁATY 4-5-6-7-8
[EN] CHUCK + SHORT RIBS 4-5-6-7-8
[DE] RIPPE 4-5-6-7-8
[FR] PLAT DE CÔTES 4-5-6-7-8
[ES] COSTILLAR 4-5-6-7-8
[IT] BIANCOSTATO 4-5-6-7-8

24



[PL] SZPONDER 3-4-5
[EN] CHUCK RIBS 3-4-5
[DE] RIPPEN 3-4-5 QUADRATISCH ZUGESCHNITTEN
[FR] PLAT DE CÔTES 3-4-5
[ES] COSTILLAR 3-4-5
[IT] BIANCOSTATO 3-4-5

25



[PL] SZPONDER 6-7-8
[EN] SHORT RIBS 6-7-8
[DE] RIPPEN 6-7-8 QUADRATISCH ZUGESCHNITTEN
[FR] PLAT DE CÔTES 6-7-8
[ES] COSTILLAR 6-7-8
[IT] BIANCOSTATO 6-7-8

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[PL] SZPONDER PASKI
[EN] RIBS BONE-IN
[DE] KURZE RIPPE MIT KNOCHEN
[FR] PLAT DE CÔTES
[ES] COSTILLAR
[IT] BIANCOSTATO

27





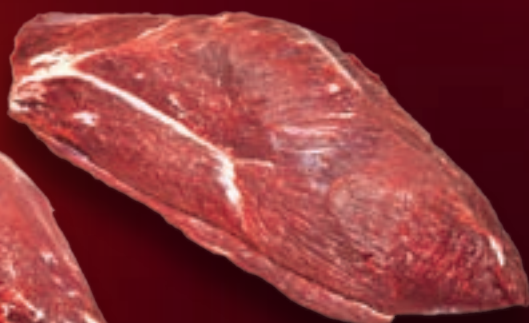
28

ŁOPATKA BEZ KOŚCI [PL]
SHOULDER BONELESS [EN]
SCHULTER OHNE KNOCHEN [DE]
ÉPAULE DESOSSÉE [FR]
BRAZUELO SIN HUESO [ES]
SPALLA DISOSSATA [IT]



29

TRÓJGŁOWY [PL]
SHOULDER CLOD CENTRE [EN]
BUGSTÜCK [DE]
MACREUSE À BIFTECK [FR]
CENTRO DE ESPALDA [ES]
FESONE DI SPALLA [IT]



30

TRÓJGŁOWY PAD [PL]
SHOULDER CLOD CENTRE PAD [EN]
DICKE SCHULTER PAD [DE]
MACREUSE À BIFTECK PAD [FR]
CENTRO DE ESPALDA LIMPIO [ES]
FESONE DI SPALLA PAD [IT]

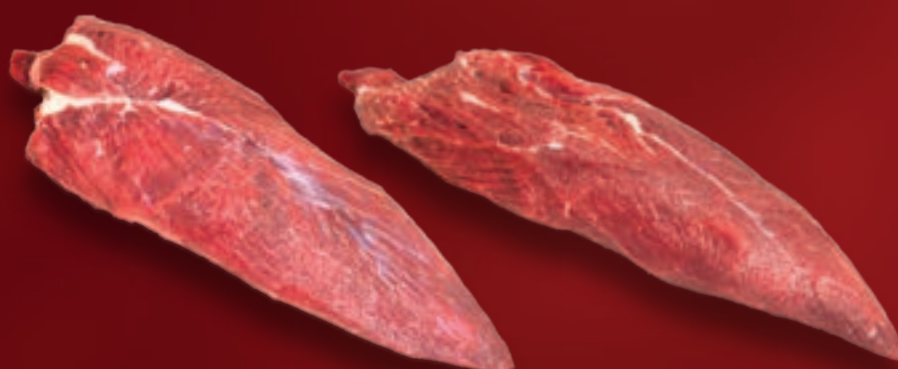
[PL] ŚLEPA LIGAWA
[EN] CHUCK TENDER
[DE] FALSCHES FILET
[FR] JUMENTON À BIFTECK
[ES] PEZ
[IT] GIRELLO DI SPALLA

31



[PL] ŚLEPA LIGAWA PAD
[EN] CHUCK TENDER PAD
[DE] FALSCHES FILET PAD
[FR] JUMENTON À BIFTECK PAD
[ES] PEZ LIMPIO
[IT] GIRELLO DI SPALLA PAD

32



[PL] PODGRZEBIENIOWY
[EN] SHOULDER BLADE
[DE] SCHAUFELSTÜCK
[FR] PALERON
[ES] ESPALDILLA
[IT] COPERTINA DI SPALLA

33



[PL] PODGRZEBIENIOWY PAD
[EN] SHOULDER BLADE PAD
[DE] SCHAUFELSTÜCK PAD
[FR] PALERON PAD
[ES] ESPALDILLA LIMPIA
[IT] COPERTIN DI SPALLA PAD

34





GOLEŃ Z KOŚCIĄ [PL]
 FORE SHANK (BONE IN) [EN]
 VORDER BEIN [DE]
 JARRET AVANT AVEC OS [FR]
35 MORCILLO DELANTERO CON HUESO [ES]
 STINCO ANTERIORE IN OSSO [IT]



GOLEŃ BEZ KOŚCI [PL]
 FORE SHIN (BONELESS) [EN]
 VORDER BEINFLEISCH [DE]
 JARRET AVANT SANS OS [FR]
36 MORCILLO DELANTERO SIN HUESO [ES]
 MUSCOLO ANTERIORE [IT]

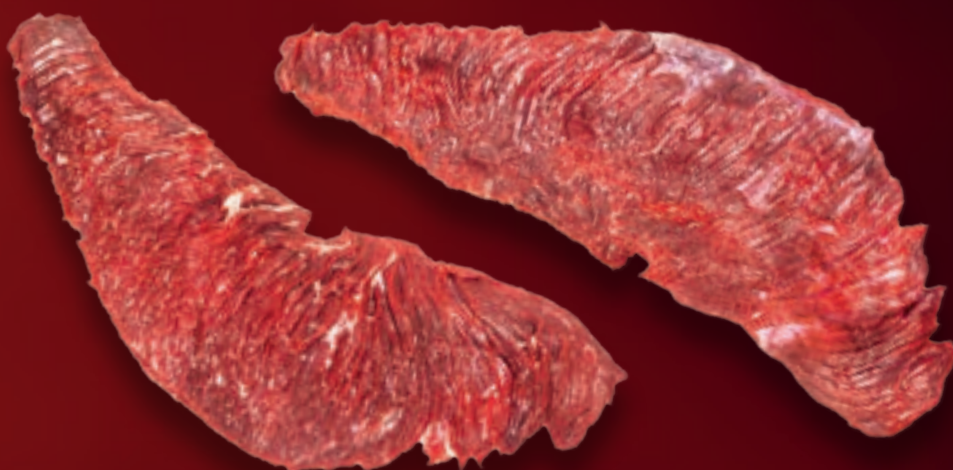
[PL] DUŻA BAWETA
[EN] FLAP MEAT FAT ON
[DE] GROSSES BAVETTE
[FR] BAVETTE D'ALOYAU
[ES] CARNE DE FALDA
[IT] BAVETTA GRANDE CON GRASSO

37



[PL] DUŻA BAWETA PAD
[EN] FLAP MEAT PAD
[DE] GROSSES BAVETTE PAD
[FR] BAVETTE D'ALOYAU PAD
[ES] CARNE DE FALDA LIMPIO
[IT] BAVETTA GRANDE PAD

38



[PL] MAŁA BAWETA
[EN] FLANK STEAK
[DE] KLEINE BAVETTE
[FR] BAVETTE DE FLANCHET
[ES] VACÍO
[IT] BAVETTA PICCOLA

39





We make and eat
only Good Meat

ZADY

HINDQUARTER



40

ROASTBEEF DISOSSATO CON COPERTINA [IT]

ROSTBEF Z KAPĄ [PL]
STRIPLOIN BONELESS [EN]
ROASTBEEF [DE]
FAUX FILET [FR]
LOMO BAJO SIN HUESO [ES]



41

ROASTBEEF DISOSSATO SENZA COPERTINA [IT]

ROSTBEF DO BŁONY [PL]
STRIPLOIN CAP OFF [EN]
ROASTBEEF MIT SILBERHAUT [DE]
FAUX FILET À LA MEMBRANE [FR]
LOMO BAJO CON PIEL [ES]



42

ROSTBEF PAD [PL]
STRIPLOIN PAD [EN]
ROASTBEEF PAD [DE]
FAUX FILET PAD [FR]
LOMO LIMPIO [ES]
ROASTBEEF PAD [IT]

[PL] ROSTBEF Z ANTRYKOTEM I POŁĘDWICĄ
 [EN] LOIN 8 RIBS
 [DE] ROASTBEEF UND HOCHRIFFE MIT FILET
 [FR] FAUX FILET AVEC ENTRECÔTE ET FILET
 [ES] CHULETERO 8 COSTILLAS
 [IT] LOMBATA IN OSSO CON ENTRECOTE E FILETTO

43



[PL] ROSTBEF Z POŁĘDWICĄ
 [EN] LOIN 3 RIBS
 [DE] ROASTBEEF MIT FILET
 [FR] FAUX FILET AVEC FILET
 [ES] CHULETERO 3 COSTILLAS
 [IT] LOMBATA IN OSSO CON FILETTO

44



[PL] ROSTBEF Z KOŚCIĄ
 [EN] STRIPLOIN BONE IN
 [DE] ROASTBEEF MIT KNOCHEN
 [FR] FAUX FILET AVEC OS
 [ES] LOMO BAJO CON HUESO
 [IT] ROASTBEEF IN OSSO

45





46 POŁĘDWICA Z WARKOCZEM [PL]
TENDERLOIN CHAIN ON [EN]
FILET MIT KETTE [DE]
FILET AVEC CHAÎNETTE [FR]
SOLOMILLO CON CORDÓN [ES]
FILETTO CON CORDONE [IT]



47 POŁĘDWICA BEZ WARKOCZA [PL]
TENDERLOIN CHAIN OFF [EN]
FILET OHNE KETTE [DE]
FILET SANS CHAÎNETTE [FR]
SOLOMILLO SIN CORDÓN [ES]
FILETTO SCORDONATO [IT]



48 T-BONE [PL]
T-BONE [EN]
T-BONE [DE]
T-BONE [FR]
T-BONE ENTERO [ES]
T-BONE [IT]



49 T-BONE STEK [PL]
T-BONE STEAK [EN]
T-BONE STEAK [DE]
T-BONE STEAK [FR]
T-BONE PORCIONADO [ES]
T-BONE PORZIONATO [IT]

[PL] KRZYŻOWA D-CUT
 [EN] D-RUMP
 [DE] HÜFTE D-ZUGESCHITTEN
 [FR] RUMSTEAK BRUT
 [ES] CADERA CORTE D
 [IT] SCAMONE CON COPERTINA

50



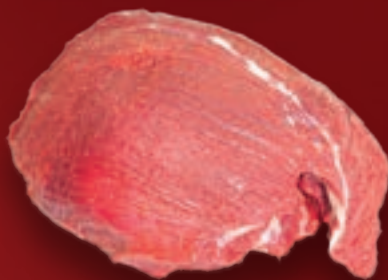
[PL] KRZYŻOWA N/O
 [EN] RUMP
 [DE] HÜFTE
 [FR] RUMSTEAK
 [ES] CADERA
 [IT] SCAMONE

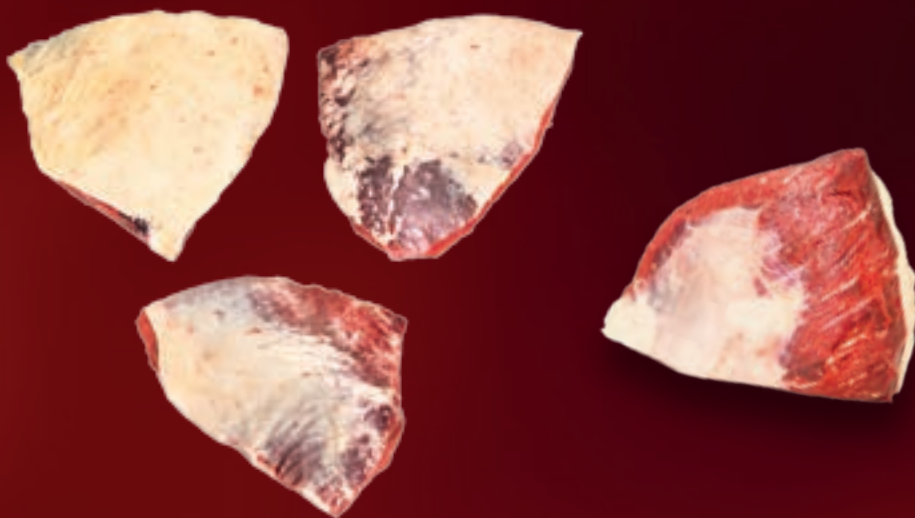
51



[PL] KRZYŻOWA PAD
 [EN] RUMP PAD
 [DE] HÜFTE PAD
 [FR] RUMSTEAK PAD
 [ES] CADERA LIMPIA
 [IT] SCAMONE PAD

52





53

KAPA KRZYŻOWEJ [PL]
RUMP CAP [EN]
HÜFTE DECKEL [DE]
AIGUILLETTE BARONNE [FR]
TAPILLA [ES]
PICANHA [IT]



54

KAPA KRZYŻOWEJ PAD [PL]
RUMP CAP PAD [EN]
HÜFTE DECKEL PAD [DE]
AIGUILLETTE BARONNE PAD [FR]
TAPILLA LIMPIA [ES]
PICANHA PAD [IT]



55

OGONEK KRZYŻOWEJ [PL]
RUMP TAIL FAT ON [EN]
BÜRGERMEISTERSTÜCK [DE]
AIGUILLETTE DE RUMSTECK [FR]
RABILLO DE CADERA [ES]
SPINACINO NON SGRASATTO [IT]



56

OGONEK KRZYŻOWEJ PAD [PL]
RUMP TAIL PAD [EN]
BÜRGERMEISTERSTÜCK PAD [DE]
AIGUILLETTE DE RUMSTECK PAD [FR]
RABILLO DE CADERA LIMPIO [ES]
SPINACINO PAD [IT]

[PL] ZRAZOWA GÓRNA N/O
[EN] TOPSIDE CAP ON
[DE] OBERSCHALE
[FR] TENDE DE TRANCHE
[ES] TAPA
[IT] FESA CON COPERTINA

57



[PL] ZRAZOWA GÓRNA PAD
[EN] TOPSIDE PAD
[DE] OBERSCHALE PAD
[FR] TENDE DE TRANCHE PAD
[ES] TAPA LIMPIA
[IT] FESA PAD

58



[PL] KAPA ZRAZOWEJ GÓRNEJ N/O
[EN] TOPSIDE CAP
[DE] OBERSCHALENDECKEL
[FR] DESSUS DE TT
[ES] TAPILLA DE TAPA
[IT] FASCIA DI FESA

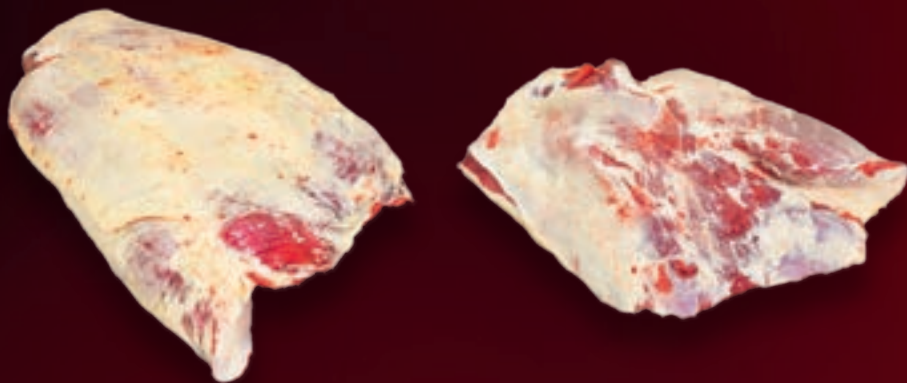
59



[PL] KAPA ZRAZOWEJ GÓRNEJ PAD
[EN] TOPSIDE CAP PAD
[DE] OBERSCHALENDECKEL PAD
[FR] DESSUS DE TT PAD
[ES] TAPILLA LIMPIA
[IT] FASCIA DI FESA PAD

60





ZRAZOWA DOLNA Z LIGAWĄ [PL]
SILVERSIDE WITH EYEROUND [EN]
UNTERSCHALE MIT ROLLE [DE]
SEMELLE [FR]

61 CONTRA CON REDONDO [ES]
SOTTOFESA CON MAGATELLO [IT]



ZRAZOWA DOLNA N/O [PL]
SILVERSIDE FLAT [EN]
UNTERSCHALE [DE]
GÎTE NOIX [FR]
CONTRA [ES]
SOTTOFESA [IT]

62



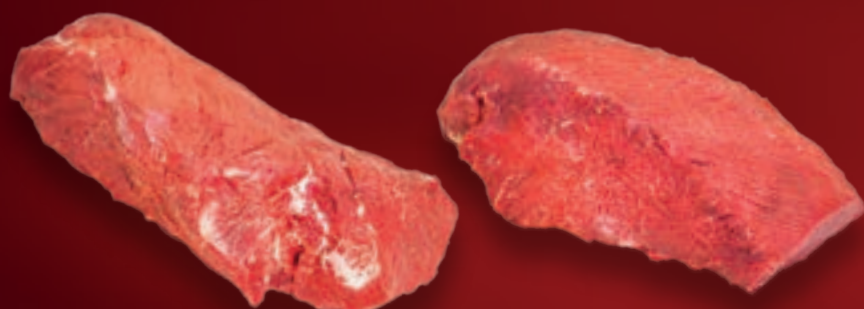
ZRAZOWA DOLNA N/O BEZ ŻYŁY [PL]
SILVERSIDE FLAT TENDON OFF [EN]
UNTERSCHALE OHNE SEHNE [DE]
GÎTE NOIX SANS TENDON [FR]
CONTRA SIN TENDÓN [ES]
SOTTOFESA SENZA TENDINI [IT]

63



ZRAZOWA DOLNA PAD [PL]
SILVERSIDE FLAT PAD [EN]
UNTERSCHALE PAD [DE]
GÎTE NOIX PAD [FR]
CONTRA LIMPIA [ES]
SOTTOFESA PAD [IT]

64



ZRAZOWA DOLNA PAD CEGŁA [PL]
SILVERSIDE FLAT SQUARE CUT PAD [EN]
UNTERSCHALE QUADRAT ZUGESCHNITTEN PAD [DE]
PLAT DE GÎTE NOIX [FR]
CONTRA LIMPIA CUADRADO [ES]
SOTTOFESA SQUADRATO PAD [IT]

65

[PL] LIGAWA N/O
[EN] EYEROUND
[DE] SEEMEROLLE
[FR] RONDE DE GÎTE
[ES] REDONDO
[IT] MAGATELLO

66



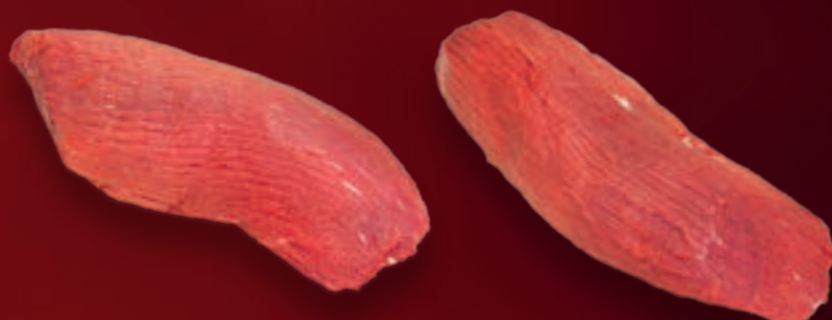
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[EN] EYEROUND WITH SILVERSKIN
[DE] SEEMEROLLE MIT SIBERHAUT
[FR] RONDE DE GÎTE À LA MEMBRANE
[ES] REDONDO CON PIEL
[IT] MAGATELLO CON PELLE

67



[PL] LIGAWA PAD
[EN] EYEROUND PAD
[DE] SEEMEROLE PAD
[FR] RONDE DE GÎTE PAD
[ES] REDONDO LIMPIO
[IT] MAGATELLO PAD

68



[PL] SKRZYDŁO N/O
[EN] KNUCKLE
[DE] KUGEL
[FR] TRANCHE GRASSE
[ES] BABILLA
[IT] NOCE

69



[PL] SKRZYDŁO PAD
[EN] KNUCKLE PAD
[DE] KUGEL PAD
[FR] TRANCHE GRASSE PAD
[ES] BABILLA LIMPIA
[IT] NOCE PAD

70





71

NADPRĘŻE [PL]
HEEL MUSCLE [EN]
NACHWADE [DE]
NERVEUX DE GÎTE [FR]
CULATA DE CONTRA [ES]
CAMPANELLO [IT]



72

GOLEŃ TYLNA Z KOŚCIĄ [PL]
HIND SHANK BONE IN [EN]
HINTER BEIN [DE]
JARRET ARRIÈRE AVEC OS [FR]
MORCILLO TRASERO CON HUESO [ES]
STINCO POSTERIORE IN OSSO [IT]



73

GOLEŃ PLAISTRY [PL]
HIND SHANK SLICES [EN]
BEINSCHNITTE [DE]
JARRET ARRIÈRE OSSO BUCCO [FR]
OSOBUCO [ES]
OSSOBUCO [IT]



74

GOLEŃ TYLNA BEZ KOŚCI [PL]
HIND SHIN BONELESS [EN]
HINTER BEINFLEISCH [DE]
JARRET ARRIÈRE SANS OS [FR]
MORCILLO TRASERO SIN HUESO [ES]
MUSCOLO POSTERIORE [IT]





Unique Taste and Style
even in Detail

LATA

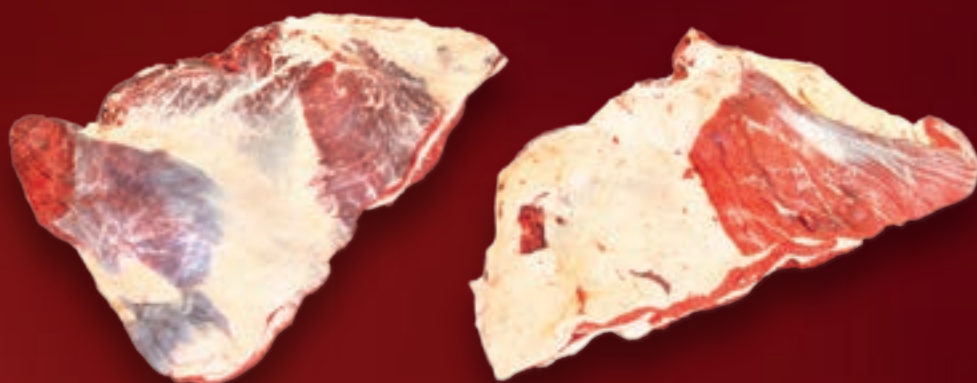
TRIMMING

TRIMMING



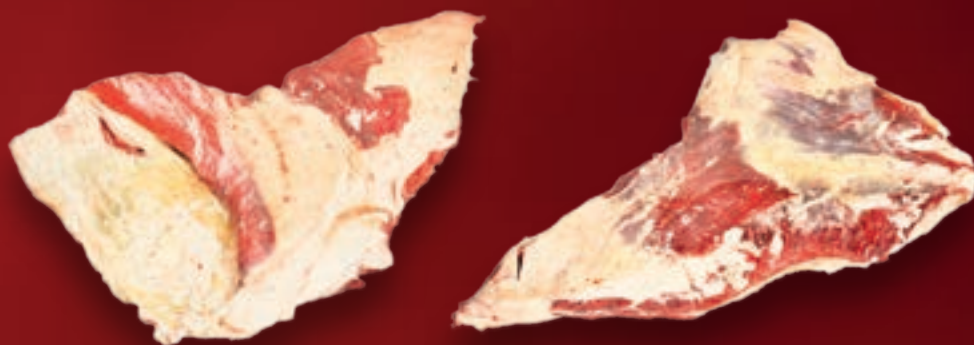
75

ŁATA 90/10 [PL]
 FLANK 90/10 [EN]
 LAPPEN 90/10 [DE]
 FLANCHET 90/10 [FR]
 FALDA 90/10 [ES]
 PANCIA 90/10 [IT]



76

ŁATA 80/20 [PL]
 FLANK 80/20 [EN]
 LAPPEN 80/20 [DE]
 FLANCHET 80/20 [FR]
 FALDA 80/20 [ES]
 PANCIA 80/20 [IT]



77

ŁATA 70/30 [PL]
 FLANK 70/30 [EN]
 LAPPEN 70/30 [DE]
 FLANCHET 70/30 [FR]
 FALDA 70/30 [ES]
 PANCIA 70/30 [IT]



78

ŁÓJ [PL]
 FAT [EN]
 FETT [DE]
 GRAISSE DE BOEUF [FR]
 GRASA [ES]
 GRASSO [IT]

[PL] TRIMMING 90/10
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79



[PL] TRIMMING 80/20
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80



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[IT] TRIMMING 70/30

81



[PL] TRIMMING 60/40
[EN] TRIMMING 60/40
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[ES] TRIMMING 60/40
[IT] TRIMMING 60/40

82





In every Meat Part
We put our Heart

PODROBY OFFAL



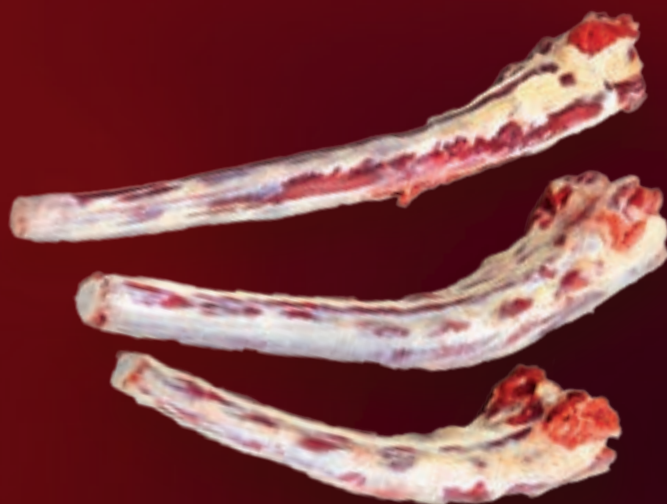
83

OZORY [PL]
TONGUE [EN]
ZUNGE [DE]
LANGUES [FR]
LENGUA [ES]
LINGUE [IT]



84

POLICZKA CAŁE [PL]
CHEEK [EN]
BACKE [DE]
JOWES [FR]
CARILLADA [ES]
GUANCIOLO [IT]



85

OGON [PL]
TAIL [EN]
SCHWANZ [DE]
QUEUE [FR]
RABO [ES]
CODA [IT]

[PL] ŚWIECZKA
[EN] THICK SKIRT
[DE] NIEDERZAPFEN
[FR] ONGLETS
[ES] ENTRÉCULA
[IT] LOMBATELLO

86



[PL] PRZEPONA Z BŁONĄ
[EN] THIN SKIRT
[DE] SAUMFLEISCH
[FR] HAMPE
[ES] ENTRAÑA
[IT] DIAFRAMMA

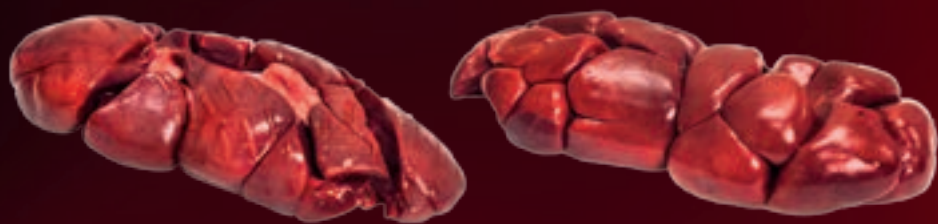
87



[PL] PRZEPONA PAD
[EN] THIN SKIRT PAD
[DE] SAUMFLEISCH PAD
[FR] HAMPE PAD
[ES] ENTRAÑA LIMPIA
[IT] DIAFRAMMA PAD

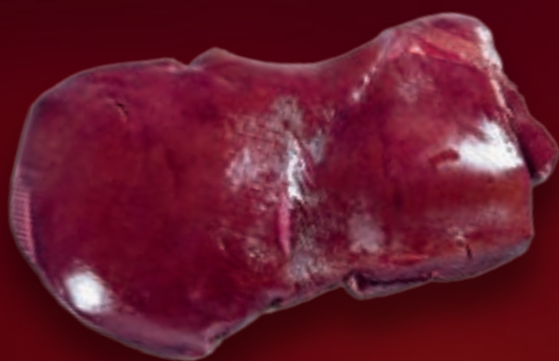
88





89

NERKI [PL]
KIDNEYS [EN]
NIEREN [DE]
REINS [FR]
RIÑONES [ES]
RENI [IT]



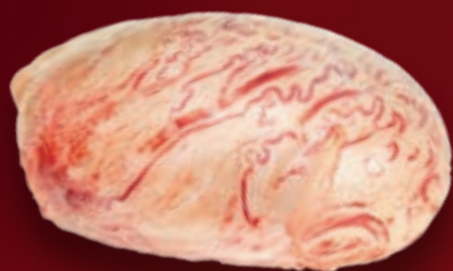
90

WĄTROBA [PL]
LIVER [EN]
LEBER [DE]
FOIE [FR]
HÍGADO [ES]
FEGATO [IT]



91

ŚLEDZIONA [PL]
SPLEEN [EN]
MILZ [DE]
RATE [FR]
BAZO [ES]
MILZA [IT]



92

JĄDRA [PL]
TESTICLES [EN]
HODEN [DE]
ANIMELLES [FR]
CRIADILLAS [ES]
TESTICOLI [IT]

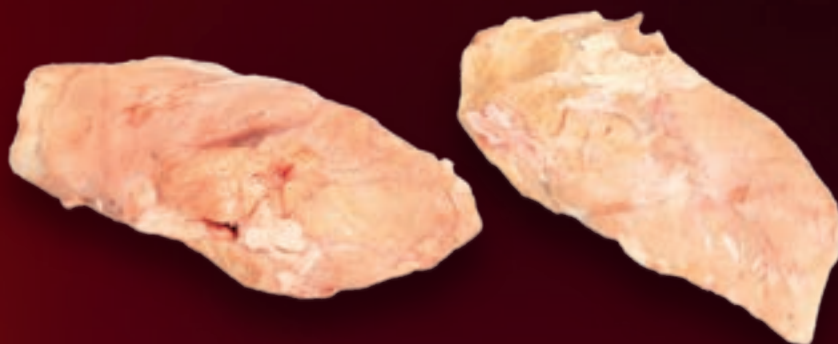


93

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PIZZLES [EN]
ZIEMER [DE]
NERF [FR]
PENE [ES]
VERGA [IT]

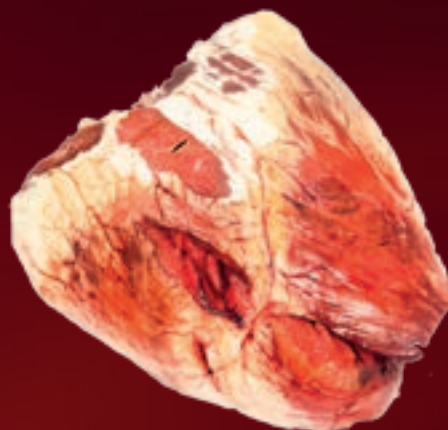
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[DE] BRIES
[FR] RIS
[ES] LECHECILLAS
[IT] ANIMELLA

94



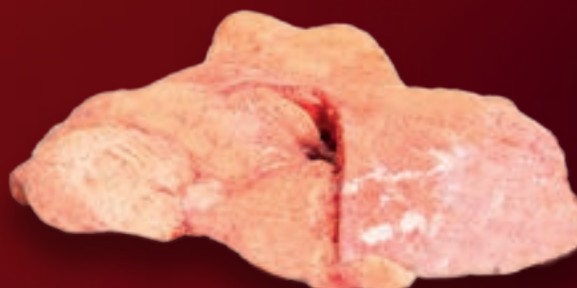
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95



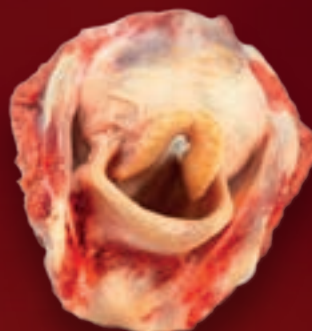
[PL] PŁUCA
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[FR] POUMONS
[ES] PULMONES
[IT] POLMONI

96



[PL] KRTAŃ
[EN] LARYNX
[DE] KEHLKOPF
[FR] LARYNX
[ES] LARINGE
[IT] LARINGE

97



[PL] PRZĘŁYKI
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[FR] GOSIER
[ES] ESÓFAGO
[IT] ESOFAGO

98





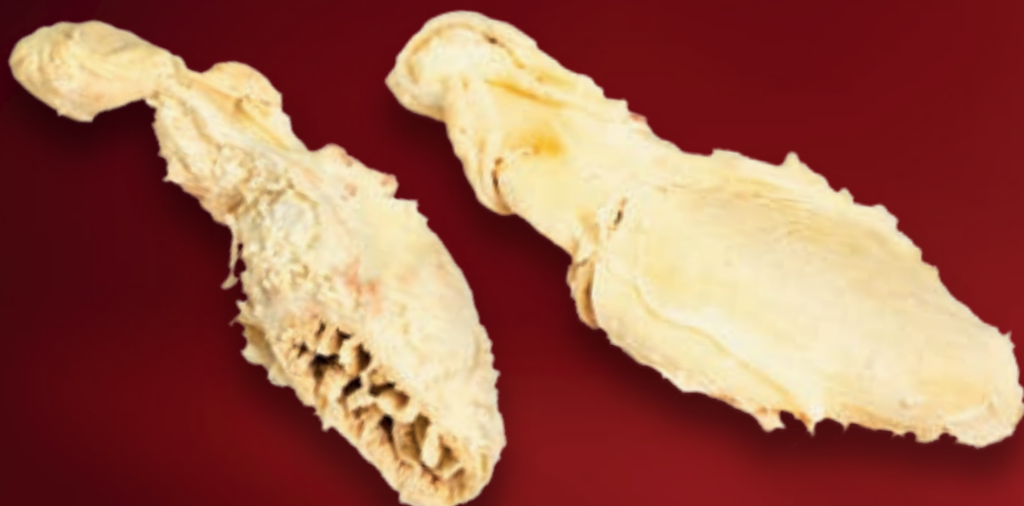
99

CZEPIEC	[PL]
HONEYCOMB	[EN]
NETZMAGEN	[DE]
RÉSEAU	[FR]
MONDONGO	[ES]
CUFFIA	[IT]



100

ŻOŁĄDKI	[PL]
TRIBE	[EN]
PANSE	[DE]
TRIBE	[FR]
TRIPA	[ES]
TRIPPA	[IT]



101

TRAWIEŃCE	[PL]
REED	[EN]
LABMAGEN	[DE]
CAILLETES	[FR]
CUAJAR	[ES]
LAMPREDOTTO	[IT]

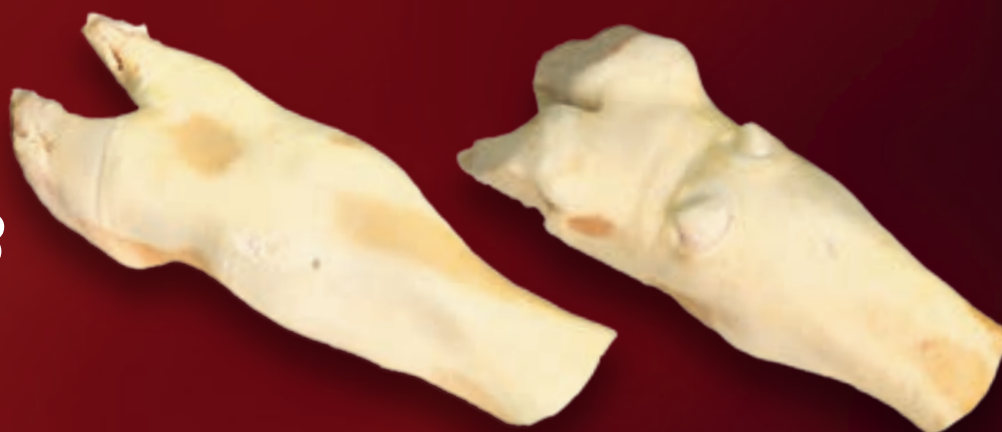
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[EN] FEET SINGED
[DE] FERSENGTE FÜSSE
[FR] PIEDS BRÛLÉES
[ES] PATAS QUEMADAS
[IT] ZAMPE BRUCIATE

102



[PL] NOGI BIELONE
[EN] FEET WHITENED
[DE] GEWEISSTE FÜSSE
[FR] PIEDS BLANCHIES
[ES] PATAS BLANQUEADAS
[IT] ZAMPE SBIANCATE

103



[PL] SKÓRA Z GŁOWY
[EN] MASKS
[DE] KOPFHAUT
[FR] PEAU DE LA TÊTE
[ES] PIEL DE LA CABEZA
[IT] MASCHERA

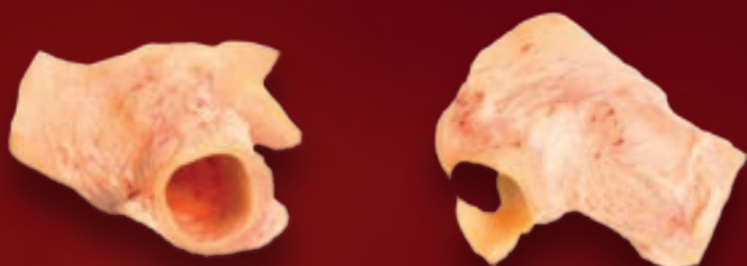
104





105

AORTA DUŻA [PL]
 AORTA [EN]
 AORTA [DE]
 AORTE [FR]
 AORTA [ES]
 AORTA [IT]



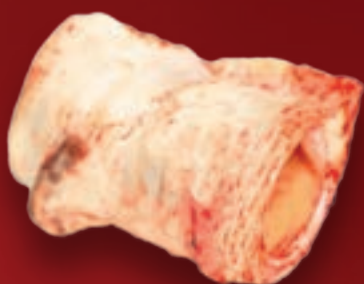
106

AORTA MAŁA [PL]
 AORTA PIECES [EN]
 AORTA KLEINE STÜCKE [DE]
 AORTE PIÈCES [FR]
 AORTA PIEZAS [ES]
 AORTA PEZZI [IT]



107

TCHAWICA DŁUGA [PL]
 TRACHEA LONG [EN]
 LANGE LUFTRÖHRE [DE]
 TRACHÉE LONG [FR]
 TRÁQUEA LARGA [ES]
 TRACHEA LUNGA [IT]

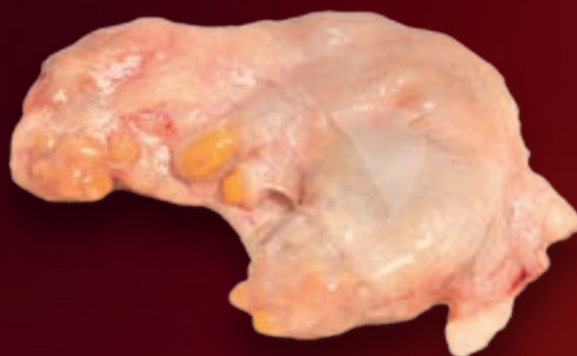


108

TCHAWICA KRÓTKA [PL]
 TRACHEA SHORT [EN]
 KURZE LUFTRÖHRE [DE]
 TRACHÉE COURT [FR]
 TRÁQUEA CORTA [ES]
 TRACHEA CORTA [IT]

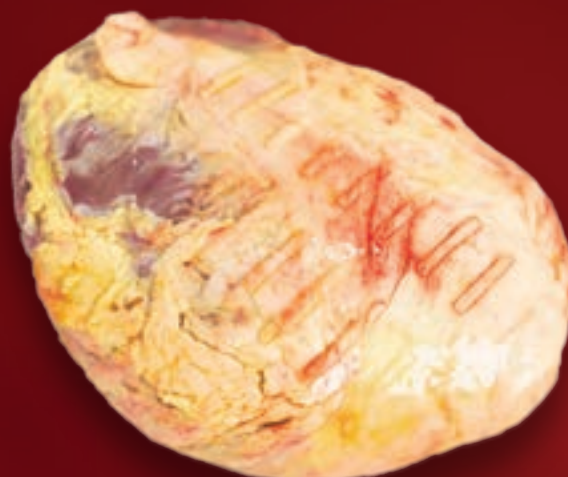
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[DE] PROSTATA
[FR] PROSTATE
[ES] PRÓSTATA
[IT] PROSTATA

109



[PL] WRECEK ŻÓŁCIOWY
[EN] GALL BLADDER
[DE] GALLENBLASE
[FR] VÉSICULE BILIAIRE
[ES] VESÍCULA BILIAR
[IT] CISTIFELLEA

110



[PL] ŚLINIANKI
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[IT] LABBRA

111

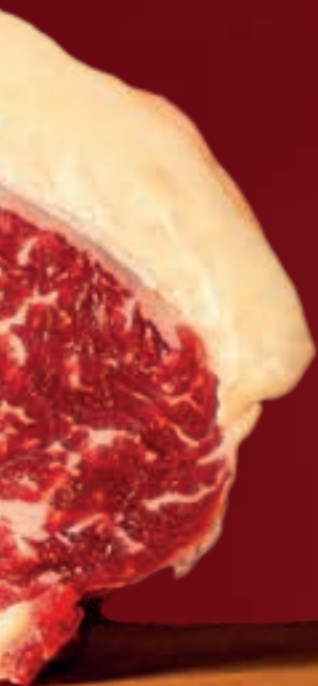




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