



PREMIUM
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JALÓWKA

Premium Heifer / Premiumfärs / Scottona Premium / Novilla Calidad Prémium

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Na początku... / At the beginning...

1993



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

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

1998

Dynamiczny rozwój firmy wymagał większej przestrzeni, dlatego firma przeniosła się do nowego zakładu w Golinie, gdzie powstała nowoczesna chłodnia o pojemności 25 000 ton.

Dynamic development calls for more space, so the company moves to the new site in Golina, where a modern cold storage of 25 000 tons capacity is built.



2002



Dalszy rozwój obejmuje najnowocześniejszą ubojnię o zdolności uboju 1600 sztuk dziennie.

Further development includes state-of-the-art slaughter house with slaughtering capacity of 1600 heads per day.

2003

Uzyskanie licencji na eksport do krajów UE.
Obtaining licence to export into the EU countries.



2006



Wdrożenie standardów HACCAP, IFC i BRC, a następnie uzyskanie certyfikatów Halal i Kosher.

Implementation of HACCAP, IFC and BRC standards, closely followed by obtaining Halal and Kosher certificates.

2012

Wprowadzenie nowej marki BEEF Master, dedykowanej dla sektora HoReCa oraz klientów indywidualnych. Otwarcie Buszewa, filii zakładu odpowiedzialnej za produkty wołowe poddane obróbce termicznej i homogenizowane.

Introduction a new brand BEEF Master, dedicated to HoReCa sector and individual clients. Opening of Buszewo, a small daughter site responsible for heat treated and homogenised beef products.



2015



Wejście na rynek azjatycki - pierwsza wysyłka do Japonii i Hong-Kongu.
Entered Asian Market - first shipment to Japan and Hong-Kong.

2017

Przekroczenie rocznego obrotu w wysokości 240.000.000 EUR.
Exciding the annual turnover of EUR 240.000.000.



2018



Nowa strategia rozwoju polegająca na integracji pionowej, otwarcie pierwszej własnej hodowli bydła.

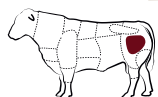
New development strategy of vertical integration means opening of the first own cattle farm.

2020

Kontynuacja integracji pionowej i inwestycji w nowe technologie.
Continuation of vertical integration and new technology investment.

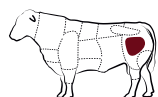


Do dziś... / Until now...



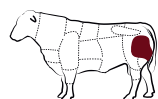
1

[PL] ZRAZOWA GÓRNA Z KAPĄ
[EN] TOPSIDE CAP ON
[DE] OBERCHALE MIT DECKEL
[IT] FESA CON LA COPERTINA
[ES] TAPA



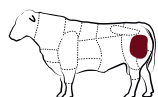
2

[PL] ZRAZOWA GÓRNA BEZ KAPY
[EN] TOPSIDE CAP OFF
[DE] OBERSCHALE OHNE DECKEL
[IT] FESA SENZA LA COPERTINA
[ES] TAPA SIN TAPILLA



3

[PL] ZRAZOWA DOLNA N/O Z LIGAWĄ
[EN] SILVERSIDE WITH EYEROUND
[DE] UNTERSCHALE MIT ROLLE
[IT] SOTTOFESA CON MAGATELLO
[ES] CONTRA CON REDONDO



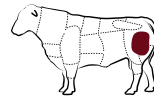
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[PL] ZRAZOWA DOLNA N/O
[EN] SILVERSIDE FLAT
[DE] UNTERSCHALE
[IT] SOTTOFESA
[ES] CONTRA





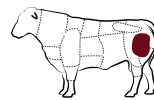
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[PL] ZRAZOWA DOLNA BEZ ŻYŁY
[EN] SILVERSIDE FLAT TENDON OFF
[DE] UNTERSCHALE OHNE SEHNE
[IT] SOTTOFESA SENZA TENDINI
[ES] CONTRA SIN TENDÓN



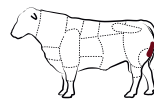
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[PL] ZRAZOWA DOLNA BEZ ŻYŁY BEZ UCHA
[EN] SILVERSIDE FLAT SQUARE CUT, FAT ON
[DE] UNTERSCHALE QUADRATISCH
ZUGESCHNITTEN MIT FETT
[IT] SOTTOFESA SQUADRATA CON GRASSO
[ES] CONTRA SIN TENDÓN CUADRADO



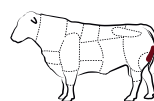
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[PL] LIGAWA NO
[EN] EYEROUND
[DE] SEEMEROLLE MIT FETT
[IT] MAGATELLO
[ES] REDONDO



8



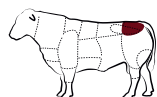
[PL] LIGAWA DO BŁONY
[EN] EYEROUND WITH SILVERSKIN
[DE] SEEMEROLLE MIT MEMBRANE
[IT] MAGATELLO CON PELLE
[ES] REDONDO CON PIEL





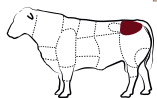
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[PL] SKRZYDŁO N/O
[EN] KNUCKLE
[DE] KUGEL
[IT] NOCE
[ES] BABILLA



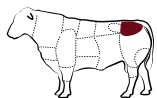
10

[PL] KRZYŻOWA N/O
[EN] RUMP HEART
[DE] HÜFTE
[IT] SCAMONE CON GRASSO
[ES] CADERA



11

[PL] KRZYŻOWA BEZ MIĘŚNI GŁĘBOKICH
[EN] RUMP HEART DEEP MUSCLES OFF
[DE] HÜFTE OHNE TIEFEN MUSKELN
[IT] SCAMONE SENZA MUSCOLI PROFONDI
[ES] CADERA SIN MÚSCULOS PROFUNDOS



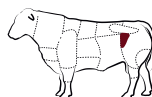
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[PL] KRZYŻOWA BEZ MIĘŚNI GŁĘBOKICH, PAD
[EN] RUMP HEART DEEP MUSCLES OFF, PAD
[DE] HÜFTE OHNE TIEFEN MUSKELN, PAD
[IT] SCAMONE SENZA MUSCOLI PROFONDI, PAD
[ES] CADERA LIMPIA SIN MÚSCULOS PROFUNDOS





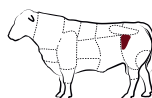
13



[PL] OGONEK KRZYŻOWEJ N/O
[EN] MAMINHA FAT ON
[DE] BÜRGERMAISTERSTÜCK MIT FETT
[IT] SPINACINO CON GRASSO
[ES] RABILLO DE CADERA



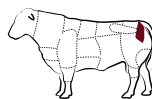
14



[PL] OGONEK KRZYŻOWEJ PÓŁ- PAD
[EN] MAMINHA, SEMI-PAD
[DE] BÜRGERMEISTERSTÜCK
MIT FETT HALB-PAD
[IT] SPINACINO CON GRASSO SEMI-PAD
[ES] RABILLO DE CADERA, MITAD LIMPIA



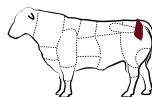
15



[PL] KAPA KRZYŻOWEJ
[EN] Picanha
[DE] TAFELSPITZ
[IT] Picanha
[ES] TAPILLA

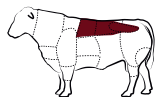


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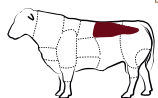
[PL] KAPA KRZYŻOWEJ PÓŁ-PAD
[EN] Picanha, SEMI-PAD
[DE] TAFELSPITZ, HALB-PAD
[IT] Picanha, SEMI-PAD
[ES] TAPILLA MITAD LIMPIA





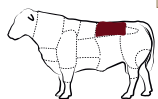
17

[PL] ROSTBEEF ZK Z ANTRYKOTEM
Z POŁĘDWICĄ DŁUGI
[EN] LONG LOIN
[DE] ROASTBEEF MIT KNOCHEN,
ENTRECOTE UND FILET
[IT] LOMBATA LUNGA
[ES] CHULETERO LARGO



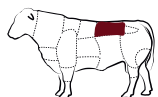
18

[PL] ROSTBEEF ZK Z POŁĘDWICĄ KRÓTKI
[EN] LOIN 3 RIBS
[DE] ROASTBEEF MIT KNOCHEN, UND FILET
[IT] LOMBATA 3 COSTE
[ES] CHULETERO CORTO



19

[PL] ROSTBEEF ZK
[EN] STRIPLOIN BONE IN
[DE] ROASTBEEF MIT KNOCHEN
[IT] ROASTBEEF IN OSSO
[ES] LOMO BAJO CON HUESO



20

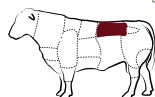
[PL] ROSTBEEF BK Z WARKOCZEM
[EN] STRIPLOIN BONELESS
[DE] ROASTBEEF MIT KETTE
[IT] ROASTBEEF CON LA CORDA
[ES] LOMO BAJO SIN HUESO
Y CON CORDÓN





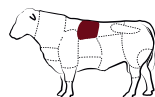
21

[PL] ROSTBIF BK, BEZ WARKOCZY
[EN] STRIPLOIN BONELESS, CHAIN OFF
[DE] ROASTBEEF OHNE KETTE
[IT] ROASTBEEF
[ES] LOMO BAJO SIN HUESO SIN CORDÓN



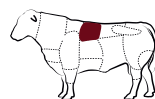
22

[PL] ANTRYKOT Z/K
[EN] RIBEYE BONE IN, CAP ON
[DE] ENTRECOTE MIT KNOCHEN UND DECKEL
[IT] TRONCHETTO CON LA COPERTINA
[ES] LOMO ALTO CON HUESO



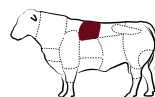
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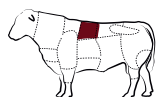
[PL] ANTRYKOT ZK BEZ POKRZEPU
[EN] RIBEYE BONE IN, SPINAL BONE OFF
[DE] ENTRECOTE MIT KNOCHEN
OHNE RÜCKGRAT
[IT] TRONCHETTO SENZA SPINA D'ORSALE
[ES] LOMO ALTO CON HUESO,
SIN ESPINA DORSAL



24

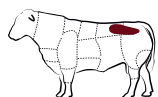
[PL] ANTRYKOT ZK BEZ KAPY
[EN] RIBEYE BONE IN, CAP OFF
[DE] ENTRECOTE MIT KNOCHEN
OHNE DECKEL
[IT] TRONCHETTO SENZA LA COPERTINA
[ES] LOMO ALTO CON HUESO SIN CAPA





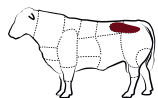
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[PL] ANTRYKOT BK
[EN] RIBEYE
[DE] ENTRECOTE OHNE KNOCHEN
[IT] ENTRECOTE/RIBEYE
[ES] LOMO ALTO SIN HUESO



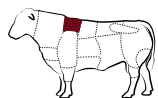
26

[PL] POŁĘDWICA Z WARKOCZEM
[EN] TENDERLOIN CHAIN ON
[DE] FILET MIT KETTE
[IT] ROASTBEEF CON LA CORDA
[ES] SOLOMILLO CON CORDÓN



27

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



28

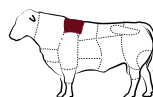
[PL] ROZBRATEL BEZ KAPY
[EN] CHUCK CAP OFF
[DE] FEHLRIPPE
[IT] REALE
[ES] AGUJA





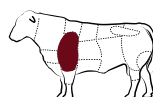
29

[PL] ROZBRATEL CEGŁA
[EN] CHUCK SQUARE CUT
[DE] FEHLRIFFE QUADRATISCH
ZUGESCHNITTEN
[IT] REALE SQUADRATO
[ES] AGUJA CORTE CUADRADO



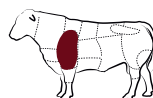
30

[PL] TRÓJGŁOWY N/O
[EN] SHOULDER CLOD
[DE] BUGSTÜCK
[IT] FESONE DI SPALLA CON GRASSO
[ES] CENTRO DE ESPALDA



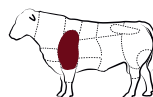
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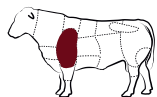
[PL] PODGRZEBIENIOWY N/O
[EN] SHOULDER BLADE
[DE] SCHAUFELSTÜCK MIT FETT
[IT] COPERTINA DI SPALLA CON GRASSO
[ES] ESPALDILLA



32

[PL] PODGRZEBIENIOWY DO BŁONY
[EN] SHOULDER BLADE, FAT OFF
[DE] SCHAUFELSTÜCK MIT MEMBRANE
[IT] COPERTINA DI SPALLA
CON LA MEMBRANA
[ES] ESPALDILLA CON PIEL





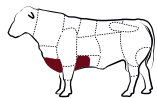
33

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



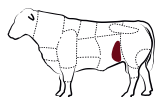
34

[PL] MOSTEK N/O
[EN] BRISKET
[DE] BRUST OHNE KNOCHEN
[IT] PETTO SENZA OSSO
[ES] PECHO



35

[PL] MOSTEK KWADRAT
[EN] BRISKET SQUARED
[DE] BRUST OHNE KNOCHEN - QUADRAT
[IT] PETTO SENZA OSSO SQUADRATO
[ES] PECHO CORTE CUADRADO



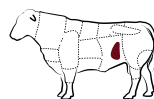
36

[PL] DUŻA BAWETA PAD
[EN] FLAP MEAT PAD
[DE] GROSSE BAVETTE PAD
[IT] BAVETTA GRANDE PAD
[ES] CARNE DE FALDA LIMPIO





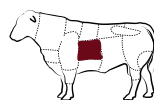
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[PL] MAŁA BAWETA PAD
[EN] FLANK STEAK PAD
[DE] KLEINE BAVETTE PAD
[IT] BAVETTA PICCOLA PAD
[ES] VACÍO LIMPIO



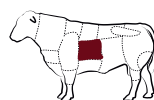
38



[PL] SZPONDER KWADRAT 3/4/5
[EN] SHORT RIBS 3/4/5
[DE] RIPPEN QUADRAT 3/4/5
[IT] BIANCOSTATO SQUADRATO 3/4/5
[ES] COSTILLAR CUADRADO 3/4/5



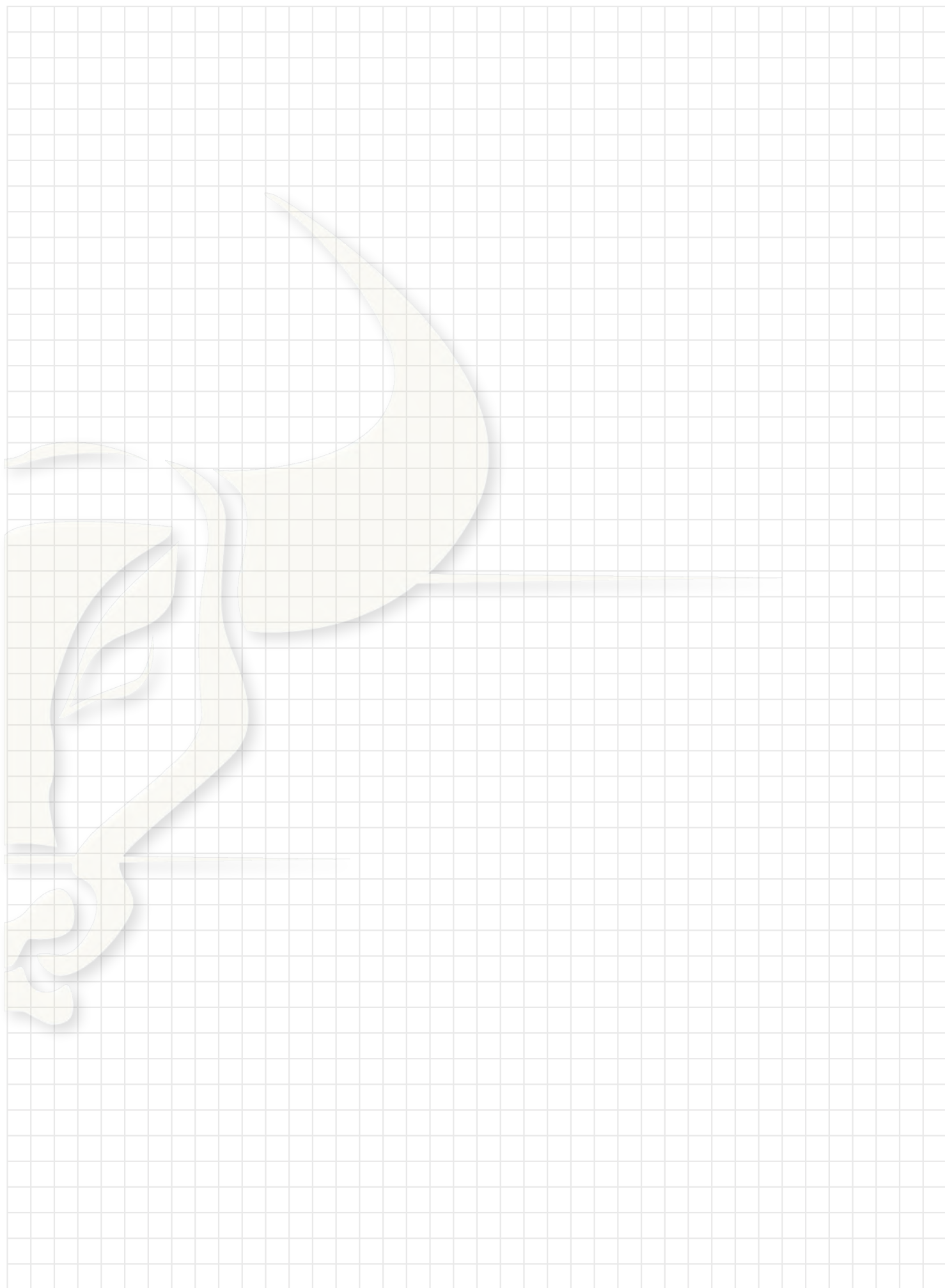
39



[PL] SZPONDER KWADRAT 6/7/8
[EN] SHORT RIBS 6/7/8
[DE] RIPPEN QUADRAT 6/7/8
[IT] BIANCOSTATO SQUADRATO 6/7/8
[ES] COSTILLAR CUADRADO 6/7/8









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