

# BEEF IS OUR PASSION

FROZEN MEATS

**100%** PASSION

**0%** COMPROMISES

**SKŁODOWSCY**

SKŁODOWSCY  
QUALITY TRUE BEEF





# VISION AND MISSION

When creating a range of modern products, we pay attention to the requirements and values of customers in the modern world, and cooperation with trusted suppliers and cattle breeders allows us to create a **safe and high-quality product**.

By building lasting relations with customers, we address their individual needs and invite them to co-create new products.

Our mission is to **promote the conscious consumption of beef and to teach culinary responsibility**. The direction we have chosen and the changes we prepare for are not only a huge challenge, but also a long-term process that requires full commitment.

We are already introducing new solutions step by step and intently look to the future.



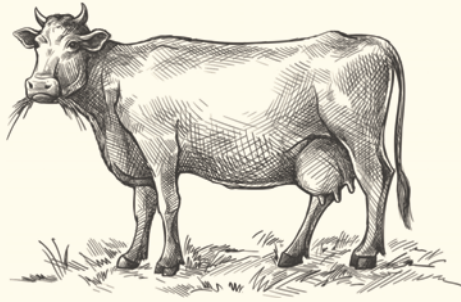
**ABOUT US IN NUMBERS**

**220** EMPLOYEES

**6** BRANCHES

**5** AVERAGE LENGTH OF WORK

# WE DO IT WITH PASSION



## SPECIALIZATION: 100% BEEF

We know beef like no other. We appreciate its unique taste, texture and multitude of culinary uses. We use the most modern mincing and freezing techniques to ensure that our products retain their freshness and taste.

## RELIABILITY AND RESPONSIBILITY

We feel responsible not only to consumers, but also to animals and the entire ecosystem. We believe that by providing access to high-quality meat, we contribute to promoting informed and responsible consumption.

## 100% AUTHENTIC

We are a multi-generation company with established values. We are our real selves. We are a family company with ambitions of continuous improvement.

## SELL UNDER YOUR OWN BRAND

Do you want to sell our products **under your own brand**?

No problem. We deliver frozen burgers, minced meat and meatballs in customised packaging. We also provide comprehensive support in the field of market knowledge, trends, products, and innovations.

CREATE YOUR OWN PRODUCT

### PRODUCT DESIGN PROCESS WITHIN THE PRIVATE LABEL



# BEEF. WE ARE EXPERTS IN THIS FIELD

Beef is our speciality. We know our way around it like few others.





# FAÇON BOUCHÈRE PREMIUM BURGERS

**PALPABLE TEXTURE OF  
COARSELY MINCED MEAT**

**LOW PRESSURE FORMING  
TECHNOLOGY**

**A MULTITUDE OF CULINARY  
USES IN GASTRONOMY**



**Façon Bouchère** in French means “butcher's style”. And that's what our flagship product tastes like; like a hand-minced and hand-formed homemade burger. Its unique texture makes it juicy inside and crunchy on the outside after frying or grilling. You can feel the characteristic texture of the meat when you eat it. Perfect for both gourmet restaurant dishes and premium burger places.

BEEF CONTENT



**100%**

WEIGHT



100 g	120 g
150 g	180 g

RECOMMENDED WEIGHT OF  
COLLECTIVE PACKAGING



**2,4 kg**





# BEEF BURGERS 100%

**FINELY MINCED MEAT WITH A  
COMPACT, UNIFORM  
CONSISTENCY**

**HIGH PRESSURE FORMING  
TECHNOLOGY**

**POPULAR WITH BOTH ADULTS  
AND CHILDREN**



The classic **100% beef burger** is an excellent base for many dishes. Here the quality speaks for itself – no additives, no spices and no preservatives, only (or rather, as much as!) the natural taste and aroma of meat that you can feel in every bite.

BEEF CONTENT



**100%**

WEIGHT



45 g	80 g	90 g	100 g	115 g
150 g	175 g	180 g	200 g	

RECOMMENDED WEIGHT OF  
COLLECTIVE PACKAGING



**5,4 kg**



## OVAL BURGERS

**GROOVED SURFACE**










**OVAL SHAPE**

**PERFECT FOR LUNCH DISHES**



Beef burger is distinguished by an oval shape and a grooved surface with characteristic stripes. On a plate, it can be used as a “cutlet” for chips or puree. It is enough to put it on a hot frying pan or grill, and in a few minutes we will get a ready base for many full-value meals. Beef burgers with an admixture of soy (flavoured and natural with a meat content of 80%) apart from their excellent taste have one more advantage – they are a more **economical solution**.

### Flavoured Variants

	BEEF CONTENT	WEIGHT	RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING
<b>NATURAL BEEF BURGERS</b>	 80%   60%   51%	 80 g   100 g	 <b>5,4 kg</b>
<b>ORIENTAL BURGERS</b>	 80%   60%   51%	 80 g   100 g	 <b>5,4 kg</b>
<b>ONION BURGERS</b>	 80%   60%   51%	 80 g   100 g	 <b>5,4 kg</b>

You can choose the flavour variant or reach for the classic beef burgers - in our offer you will find everything you need to scale-up your business!



# > TOPPING

**LOOSE TEXTURE: CONVENIENT  
PORTIONING AND QUICK  
FRYING**

**PUT ON THE FRYING PAN  
WITHOUT THE NEED TO  
DEFROST**

**RECOMMENDED FOR  
SPAGHETTI BOLOGNESE OR  
CHILLI CON CARNE**



With IQF, each ribbon of minced meat is individually frozen. This is a very convenient solution – all you need to do is to put the frozen product on the pan, the meat does not clump together as in the case of chilled minced meat. Preparing meals is faster and easier. You can sprinkle it as a topping over pizza or casserole. It is also a great base for meat sauces and street food dishes.

THE DIAMETER OF THE MINCED MEAT



**3 mm | 4 mm | 5 mm | 6 mm**

PACKAGING WEIGHT



**800 g | 1 kg**

RECOMMENDED WEIGHT OF COLLECTIVE  
PACKAGING



**800 g | 1 kg x 5 pc.**

# > MEATBALLS

**QUICK PORTIONING AND  
PREPARATION**

**GREAT FOR FRYING OR  
BOILING IN WATER**



Frozen beef meatballs are easy to prepare and serve – they can be pan-sautéed or boiled in water. The individual freezing method prevents the meatballs from sticking together in the package and you can defrost as much as you need to prepare a particular dish. Our meatballs go perfectly with mashed potatoes, sauces and pasta.

BEEF CONTENT



**100% | 51%**

PACKAGING WEIGHT



**800 g | 1 kg**

BULK PACKAGING WEIGHT



**800 g | 1 kg x 5 pc.**



## LOGISTIC DATA

Format	Product	pallet weight	nb of Cartoon on pallet	nb of layers	nb of cartons on layer	carton weight
HoReCa \ Food Service	Steak haché Façon Bouchère 100g, 120 g, 150 g, 180 g	576	240	12	20	2,4
	Steak haché gaufré 45 g, 80 g, 90 g, 100 g, 115 g, 150 g, 180 g	648	120	15	8	5,4
	Steak haché strié 80 g, 100 g	648	120	15	8	5,4
	Topping 3 mm, 4 mm, 6 mm 1 kg	600	120	15	8	5
	Topping 3 mm, 4 mm, 6 mm 800 g	576	120	15	8	4,8
	Meatballs 1 kg	600	120	15	8	5
	Meatballs 800 g	576	120	15	8	4,8
Retail	Steak haché Façon Bouchère 240 g / 480 g / 600 g	518,4	108	12	9	4,8
	Steak haché gaufré 400 g	475,2	99	11	9	4,8
	Steak haché 80 g oval (10*80 g) 800 g	648	135	9	15	4,8
	Burger Nature 60% 80 g strié (10*80 g) 800 g	648	135	9	15	4,8
	Burger Nature 51% 80 g strié (10*80 g) 800 g	648	135	9	15	4,8
	Burger Nature 80% 80 g strié (10*80 g) 800 g	648	135	9	15	4,8

## Retail packaging



240 g  
400 g  
480 g  
800 g  
1 kg



2,4 kg



5,4 kg

## HoReCa packaging



# **SKŁODOWSCY**

**[www.sklodowscy.co](http://www.sklodowscy.co)**



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