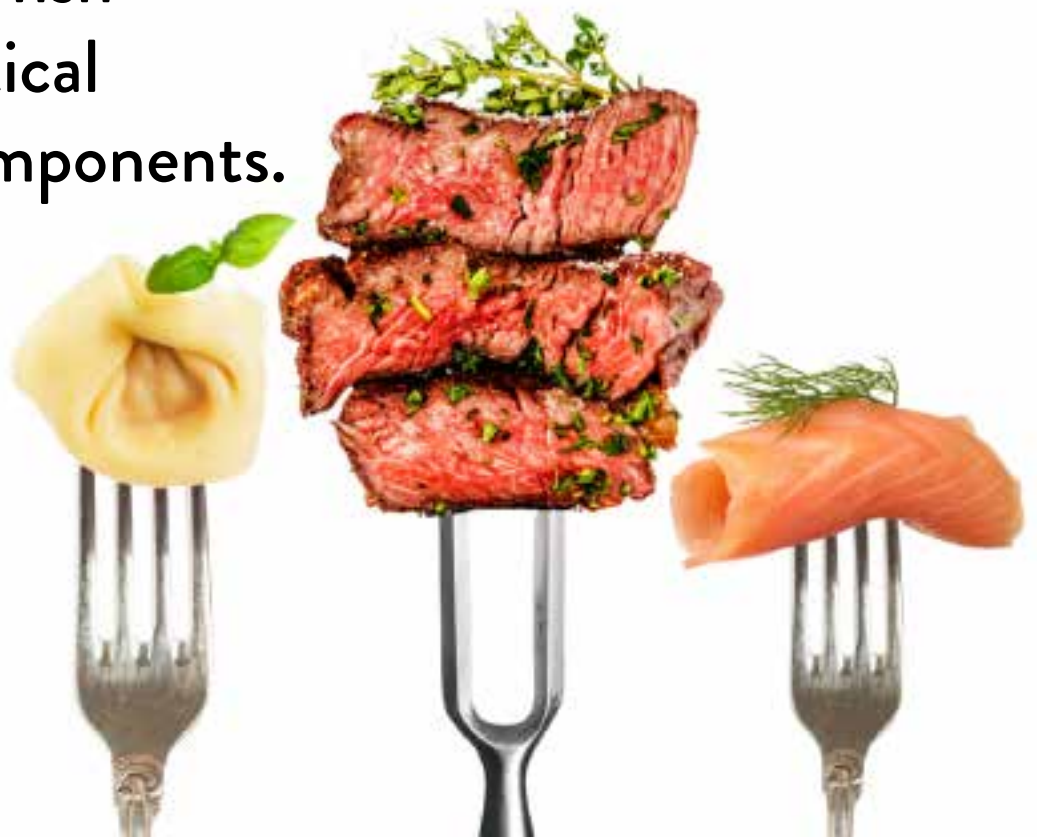


The best ingredients for your kitchen.

Regional meat,
fresh pasta,
premium fish
and practical
menu components.



CONTACT DETAILS AND KEY.

Klagenfurt Headquarters.

Südring 334
9020 Klagenfurt am Wörthersee
Austria
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F +43 599 705 1000
www.karnerta.at

Managing Directors.

Franz Tremschnig
Clemens Lacher

Internal Sales Department.

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verkaufsinendienst@karnerta.at

Accounting Department.

T +43 599 702 1170
F +43 599 702 1105
buchhaltung@karnerta.at

Origin of goods.

-  Austria
-  Germany
-  Ireland
-  European Union
-  Brazil
-  Argentina
-  Uruguay
-  New Zealand
-  Slovenia

Additional information.

PO = pre-order
3 working days OLT = order lead time

 no flavour enhancers

 no preservatives



ORDERS AND DELIVERIES.

Your contacts.

Internal Sales Department: **Harald Seidl** | +43 599 702 1190 | verkaufsinnendienst@karnerta.at

Regional Sales Manager SOUTH: **Johann Bischof** | +43 664 5204 545 | j.bischof@karnerta.at

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Regional Sales Manager EAST: **Reinhard Kurz** | +43 664 3558 448 | r.kurz@karnerta.at

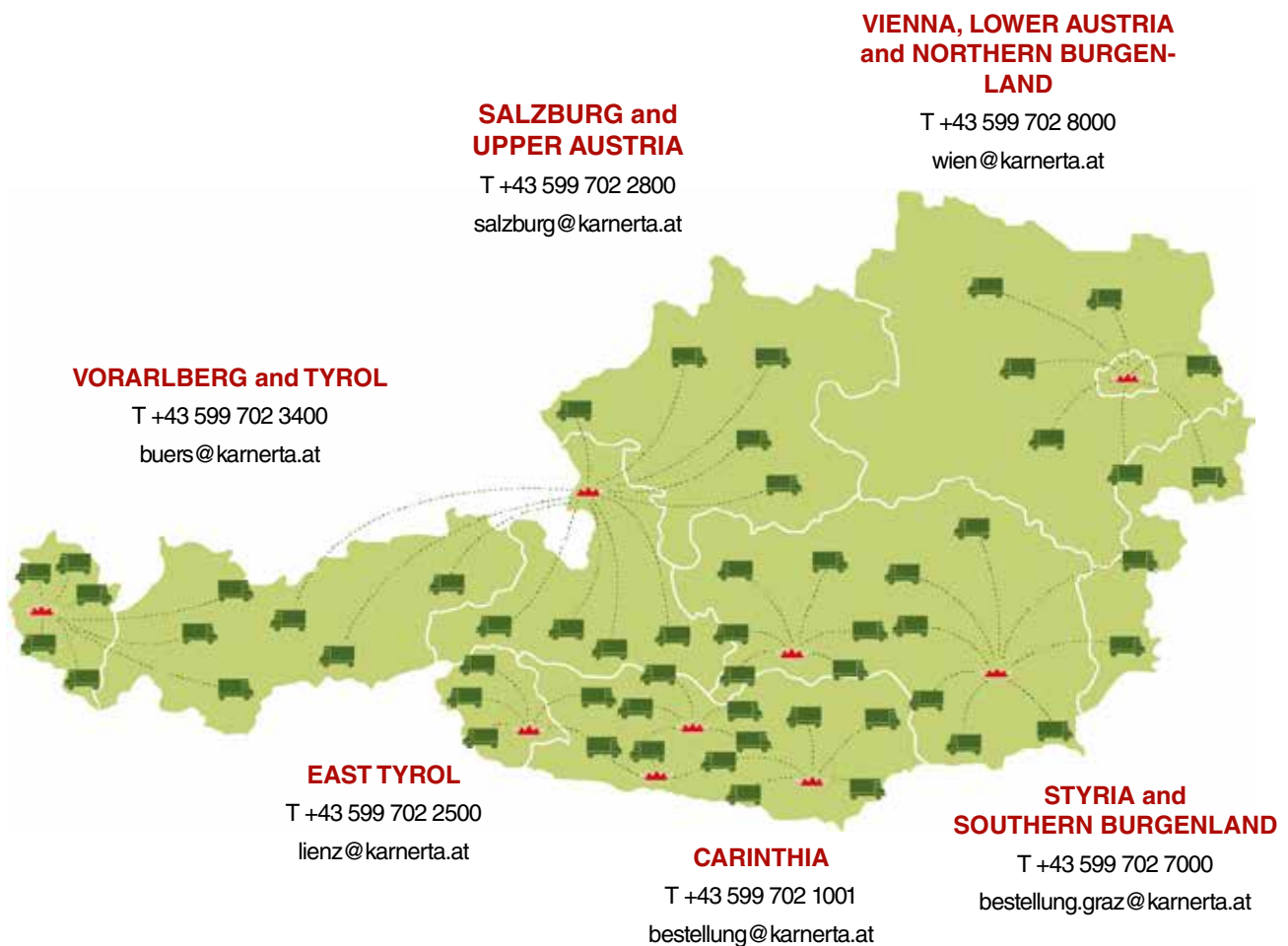
Your order.

Please place your order by 11 am for delivery the following day, in accordance with our delivery schedules. Additional lead time is required for fresh game, lamb and suckling pig to ensure timely delivery.

General terms and conditions.

Delivery is free of charge for orders over € 200.

For orders below € 200, a logistics surcharge of € 15 will be charged. Complaints can only be considered if they are made immediately upon receipt of the goods.





OVERVIEW.

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SUCCESS IS TEAMWORK.

Highly skilled employees, a carefully selected, high-quality product range and a strong entrepreneurial spirit have made us what we are today: a successful, modern company that is firmly rooted in the region.

Our values have remained the same for seven decades. We foster a family-style working environment. We ensure transparency about the origin of our products through close partnerships with our suppliers. We stand for valuable, regionally sourced foods. We continue to surprise with new product innovations. And we impress with our expertise as master butchers, fish specialists and pasta and dumpling producers.

We are proud to share our passion for first-class food and great cuisine with our customers. Because we celebrate the finest flavours Austria has to offer.



Clemens Lacher, Managing Director.



Franz Tremschnig, Managing Director.



REGIONALITY AND PREMIUM QUALITY.

“Regional sourcing, quality, tradition and craftsmanship are at the heart of everything we do. And we are committed to transparency at every step. Each product’s journey can be traced from the farm all the way to the retail shelf. This allows us to guarantee both the regional origin and the high quality of our products,” explains Managing Director Franz Tremschnig.

Exceptional meat from the region.

KARNERTA is primarily supplied by regional farming businesses that place great importance on responsible animal husbandry. Processing follows traditional craft methods and the nose-to-tail principle, honouring meat as a food in all of its many facets. KARNERTA’s product range impresses with classic cuts such as escalope and steaks, as well as specialities such as tongue, cheek or shank cuts. Selected cuts from locally sourced oxen or heifers are sold as exclusive dry-aged beef. Sausages and bacon specialities are refined by hand with masterful craftsmanship. The company’s own quality seal, “Fleischmeister Qualität” (“Master Butcher Quality”), guarantees outstanding Austrian meat from carefully controlled regional sources.

Homemade pasta and dumplings from Klagenfurt.

KARNERTA is Austria’s largest producer of freshly made pre-cooked pasta and dumplings, with these high-quality, premium convenience products having been produced in Klagenfurt for gastronomy, hospitality and large-scale catering since 1984. The range includes an extensive frozen selection featuring Italian classics, organic pasta and dumplings, and innovative plant-based creations. Sustainability and careful processing are top priorities, with no preservatives or flavour enhancers used. Made primarily with regional ingredients, the result is light, generously filled pasta and dumplings that brings delicious variety to kitchens across Austria, Germany and Switzerland.

From the region. For the region.

KARNERTA has been dedicated to high-quality Austrian food products for more than seventy years. Regional products are sold through eight exclusive specialist markets in Carinthia, Styria and East Tyrol, while customers in the hotel and restaurant industry are supplied with first-class regional meat, fresh pasta and premium fish from five additional branch locations across Austria.

“As master butchers and producers of pasta and dumplings, we combine experience, expertise and a spirit of innovation. We are proud to share our passion for exceptional food and great cuisine with our customers,” says Managing Director Clemens Lacher.

FRISCHFLEISCH



TRADITION AND INNOVATION.

1954

The Raiffeisenverband Kärnten lays the foundation for today's KARNERTA. Meat and sausage products are processed and sold at Schlachthofstraße in Klagenfurt.

1971

We become part of AGROSSERTA and the KARNERTA brand is developed.

1984

Production of our fresh pasta and dumplings begins.

1996

KARNERTA is established as an independent limited liability company and the production facility relocates to its current site on Südring in Klagenfurt.

1998

Our pasta and dumpling production facility on Südring in Klagenfurt is newly built.

1999

KARNERTA becomes part of the VIVATIS Group.

2004

Fleisch- und Wurstwaren Trading GmbH becomes a wholly owned subsidiary of KARNERTA GmbH, based in Klagenfurt.

2005

We expand our expertise in the foodservice sector through the acquisition of gastro distribution companies in Styria and Salzburg.

2007

We begin producing fresh and frozen organic pasta and dumpling products.

2009

We are awarded the Gastro-Lukullus by AMA for outstanding achievements and exceptional commitment in the field of quality meat.

2010

We expand our branch network with the acquisition of the meat and sausage wholesaler Gubi Deutschmann in Feldkirch.

2014

We open our new pasta and dumpling production facility in Klagenfurt.

2016

The CERNYs brand becomes part of our company.
We also expand our product portfolio to include fish and fish delicacies.

2018

Our production facilities for meat and convenience products are rebuilt and expanded.

2021

A new, modern meat processing plant is established at the headquarters in Klagenfurt, where Kärntner Fleisch is processed from then on.



FACTS AND FIGURES.

250 DEDICATED AND
MOTIVATED EMPLOYEES.

4,500 LONG-STANDING
CUSTOMERS.

38 TRUCKS.

90 MILLION EUROS
IN ANNUAL REVENUE.

13,200 TONNES PER YEAR.



QUALITY GUARANTEES AND SEALS.



Our “Master Butcher Quality”:

Our in-house quality seal “Fleischmeister Qualität” (“Master Butcher Quality”) guarantees outstanding meat from Austria.

We guarantee

- freshness and quality. This includes excellent shelf life, sufficient ageing, an appealing meat colour, a pleasant smell, the right muscle structure and marbling, and the appropriate fat cover.
- exact adherence to the specified cuts and portion weights.
- full traceability back to individual producers.
- unbroken cold chains all the way to our customers, ensured by our GPS-monitored logistics.
- daily quality and hygiene checks carried out by our in-house quality assurance team.
- quality standards verified and safeguarded by independent inspection bodies.



The AMA quality seal.

The AMA quality seal ensures full traceability of food products, meaning origin of products, farming methods and production can be traced precisely. AMA also requires producers and retailers to comply with strict quality controls.



The bos and sus logo.

All information relating to the origin, production methods or quality of beef or veal (bos) and pork (sus) is secured and fully traceable through this labelling system.



The Cibus certificate.

Assurance of origin and farming conditions for eggs from free-range and non-caged laying systems, as well as for egg products and foods containing eggs or egg products.



The IFS certificate.

IFS is a uniform standard for assessing food safety and food product quality.



The organic seal.

The organic seal identifies products from organic agriculture and confirms the environmentally friendly and resource-conscious production of the labelled goods.



The MSC seal.

This internationally recognised environmental certification from the Marine Stewardship Council is awarded to wild fish. Fish products carrying this label come from sustainable and environmentally responsible fishing.



The ASC seal.

The Aquaculture Stewardship Council (ASC) certifies fish from responsible aquaculture.



The V-label.

The V-label is an international quality seal used to identify vegetarian and vegan products and services.

Origin and refinement.

From perfectly matured dry-aged steaks to sous-vide cooked goose leg. High-quality meat, sourced predominantly from the region.



Our “Master Butcher Quality”.

Our in-house quality seal “Fleischmeister Qualität” (“Master Butcher Quality”) guarantees outstanding meat from Austria. Only raw materials from regional, controlled production that pass a second, in-house inspection are awarded this seal.

Our craft.

Our Master Butchers know their craft. Each cut is expertly prepared, precisely trimmed and then processed according to traditional recipes. This results in exceptional hams and sausages, not only at Eastertime, juicy cuts for a classic Sunday roast, or burger patties, steaks, chops and grilling sausages for the next barbecue.

Our dry ageing.

The finest cuts of beef are refined through dry ageing, a carefully controlled maturation process that makes the meat tender and intensifies its flavour. It is only once our Master Butchers have checked that the perfect level of maturity has been reached that the selected cuts go on sale.

Our bacon specialities.

We are just as committed to tradition when it comes to our bacon specialities. Our Carinthian Bacon, for example, is hand-salted and gently smoked over beechwood and demonstrates the true art of meat refinement.

Our menu components.

To make everyday work easier, particularly for the foodservice sector, we offer practical menu components produced to the highest standards. Freshly cut, diced or sliced meat can be used to prepare excellent dishes for up to six days.

Our portioning.

For precise portioning, our products are clearly organized by weight and supplied in suitable packaging formats depending on the product. We distinguish between VAC (vacuum-packed) and tray formats, each with defined units and target quantities to make ordering, handling and costing simpler and more consistent.

Diced and minced meat are offered in two standard formats:

VAC 10 kg, tray: approx. 3 kg

Escalope products will be portioned precisely by piece in future – depending on weight, with defined quantities per package:

Escalope topside/loin 80 – 100 g (pounded flat): VAC 20 pieces, tray 20 pieces

Escalope topside/loin/belly 120 – 180 g: VAC 20 pieces, tray 20 pieces

Escalope topside/loin/belly 200 – 220 g: VAC 20 pieces, tray 15 pieces

Pork steaks (loin) will also be standardised by weight, with a uniform VAC quantity, and tray quantities depending on the weight category:

Pork loin steak 80 – 120 g: VAC 20 pieces, tray 20 pieces

Pork loin steak 140 – 180 g: VAC 20 pieces, tray 20 pieces

Pork loin steak 200 – 220 g: VAC 20 pieces, tray 15 pieces

Chops will be portioned according to defined piece quantities in trays:

Chops up to 140 g: tray 20 pieces

Chops 160 – 200 g: tray 16 pieces

Chops from 200 g: tray 10 pieces

BEEF.

Beef from young bulls, oxen or heifers.
Aged for at least ten days and of outstanding quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6808	 Fillet, organic (pre-order)	vac	approx. 2.2 kg	 kg
	6988	 Fillet	vac	approx. 2.0-2.5 kg	kg
	6196	 Fillet	vac	approx. 2.5-3.0 kg	kg
	1234	 Fillet Premium	vac	approx. 2.5-3.0 kg	kg
	2970	 Fillet from ox	vac	approx. 2.2-2.7 kg	kg
	6984	 Fillet	vac	approx. 2.2-2.7 kg	kg
	2342	 Fillet, frozen	vac	approx. 2.2-2.7 kg	kg
	2920	 Fillet	vac	approx. 2.2-2.7 kg	kg
	4715	 Fillet, frozen	vac	approx. 2.2-2.7 kg	kg
	2341	 Fillet, frozen	vac	approx. 2.5-3.0 kg	kg
	2341	 Fillet, frozen	vac	approx. 2.5-3.0 kg	kg
	6806	 Striploin, organic (pre-order)	vac	approx. 5.0-6.0 kg	 kg
	4841	 Striploin	vac	approx. 5.0-6.0 kg	 kg
	6137	 Striploin	vac	approx. 5.0-6.0 kg	kg
	6103	 Striploin, half pieces	vac	approx. 3.0 kg	kg
	2351	 Striploin, frozen	vac	approx. 5.0-8.0 kg	kg
	1235	 Striploin Premium	vac	approx. 6.0-8.0 kg	kg
	6983	 Striploin	vac	approx. 5,5 kg	kg
	2971	 Striploin from ox	vac	approx. 3.4-3.8 kg	kg
	6133	 Forerib	vac	approx. 3.5-4.0 kg	kg
	2350	 Forerib, frozen	vac	approx. 3.5-4.0 kg	kg
	6143	 Rump	vac	approx. 3.5 kg	kg
	2931	 Rump steak (cut), trimmed	vac	approx. 3.5 kg	kg
	2976	 Rump steak (cut) from ox, trimmed	vac	approx. 2.5-4.0 kg	kg
	6801	 Topside, cap removed, organic (pre-order)	vac	approx. 5.0-6.0 kg	 kg
	6141	 Topside, cap removed	vac	approx. 5.0-6.0 kg	kg

BEEF.

Beef from young bulls, oxen or heifers.
Aged for at least ten days and of outstanding quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6144	 Beef knuckle	vac	approx. 6.0-9.0 kg	kg
	6804	 Eye of round, organic (pre-order)	vac	approx. 2.5-3.0 kg	 kg
	6139	 Eye of round	vac	approx. 2.5-3.0 kg	kg
	6134	 Forerib, front	vac	approx. 2.0-2.5 kg	kg
	6809	 Shoulder clod, blade, organic (pre-order)	vac	approx. 5.0 kg	 kg
	6130	 Shoulder clod, blade	vac	approx. 4.5 kg	kg
	6816	 Topside (boiling topside), organic (pre-order)	vac	approx. 5.0 kg	 kg
	6142	 Topside (boiling topside)	vac	approx. 4.5 kg	kg
	5130	 Cheeks, 4–5 pieces	vac	approx. 1.0 kg	kg
	6110	 Backbone muscle (Spider Steak), approx. 4–5 pieces	vac	approx. 0.8 kg	kg

BEEF.

Beef from young bulls, oxen or heifers.
Aged for at least ten days and of outstanding quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	4846	 Rump cap	vac	approx. 2.2-2.7 kg	 kg
	6140	 Rump cap	vac	approx. 2.2-2.7 kg	kg
	2354	 Rump cap, frozen	vac	approx. 2.2-2.7 kg	kg
	2611	 Rump cap, frozen	vac	approx. 2.2-2.7 kg	kg
	6135	 Brisket (centre cut)	vac	approx. 3.0-4.0 kg	kg
	6132	 Chuck tender	vac	approx. 2.0 kg	kg
	2972	 Chuck tender from ox	vac	approx. 2.0 kg	kg
	6148	 Rump tail	vac	approx. 0.8-1.5 kg	kg
	4701	 Blade (shoulder)	vac	approx. 2.5-3.0 kg	kg
	2974	 Blade (shoulder) from ox	vac	approx. 2.5-3.0 kg	kg
	1240	 Beef shank (in strips)	vac	approx. 1.5 kg	kg
	6805	 Hind shank, organic (pre-order)	vac	approx. 1.5 kg	 kg
	6128	 Hind shank, diced (goulash)	vac	approx. 3.0 kg	kg
	6107	 Hanger steak, tri-tip	vac	approx. 1.5 kg	kg
	6136	 Neck	vac	approx. 3.5 kg	kg

BEEF.

Beef from young bulls, oxen or heifers.
Aged for at least ten days and of outstanding quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6290	Meat bones, cut, frozen	loose	approx. 20 kg/upon request	kg
	5526	Bones, cut, frozen	loose	approx. 20 kg/upon request	kg
	5548	Marrow bones, cut, frozen	loose	approx. 20 kg/upon request	kg
	5103	 Liver	loose	approx. 4.0 kg	kg
	5117	 Liver, minced, frozen	tube	approx. 1.0 kg	kg
	5111	 Tail	vac	approx. 1.0 kg	kg
	5105	 Tongue	loose	approx. 2.0 kg	kg
	2805	 Escalopes from topside, pounded flat, single-cut	tray	approx. 120 g	kg
	2730	 Escalopes from topside, pounded flat, double-cut	tray	approx. 140 g	kg
	2731	 Escalopes from topside, pounded flat, double-cut	tray	approx. 160 g	kg
	2732	 Escalopes from topside, pounded flat, double-cut	tray	approx. 180 g	kg
	2886	 Escalopes from topside for roulade, 0.5 cm	tray	approx. 180 g	kg
	1869	 Escalopes from topside for roulade, 0.5 cm	tray	approx. 220 g	kg
	2747	 Escalopes from topside, double-cut	tray	approx. 140 g	kg
	2748	 Escalopes from topside, double-cut	tray	approx. 160 g	kg
	2749	 Escalopes from topside, double-cut	tray	approx. 180 g	kg
	2764	 Forerib, sliced	tray	approx. 160 g	kg
	2733	 Forerib, sliced	tray	approx. 180 g	kg
	1937	 Forerib, sliced	tray	approx. 200 g	kg
	1938	 Forerib, sliced	tray	approx. 220 g	kg
	1280	 Striploin, sliced	tray	approx. 140 g	kg
	1886	 Striploin, sliced	tray	approx. 160 g	kg
	2735	 Striploin, sliced	tray	approx. 180 g	kg

BEEF.

Beef from young bulls, oxen or heifers.
Aged for at least ten days and of outstanding quality.



Diced, sliced, minced.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2740	 Goulash soup meat from shoulder, 1x1x1 cm	tray		kg
	2650	 Cubes from neck, 4x4x4 cm	tray		kg
	2804	 Cubes from hind leg of beef, 3x3x3 cm	tray		kg
	2736	 Goulash, hind shank, hand-cut, 3x3x3 cm	tray		kg
	2756	 Goulash, hind shank, hand-cut, 4x4x4 cm	tray		kg
	2738	 Cubes from shoulder, 2x2x2 cm	tray		kg
	2737	 Cubes from shoulder, 3x3x3 cm	tray		kg
	2767	 Cubes from shoulder, 4x4x4 cm	tray		kg
	2739	 Strips from shoulder, 3x1x1 cm	tray		kg
	2802	 Strips from shoulder, 3x3x0.5 cm	tray		kg
	8860	 Minced beef, 3 mm, 90/10	tray		kg
	2745	 Mixed minced meat, beef and pork, 3 mm	tray		kg
	4866	 Mixed minced meat, beef and pork, 3 mm, frozen	tray		kg

DRY-AGED BEEF.

Regional beef from Austria.

Aged for twenty-eight days, our premium quality standard.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6155	 Striploin, fresh	vac	approx. 2.5-3.0 kg	kg
	6173	 Striploin, frozen	vac	approx. 2.5-3.0 kg	kg
	6156	 Forerib, fresh	vac	approx. 2.5-3.0 kg	kg
	6174	 Forerib, frozen	vac	approx. 2.5-3.0 kg	kg
	6163	 Prime rib, fresh (pre-order)	vac	approx. 3.5-4.5 kg	kg
	6162	 Porterhouse steak, frozen	vac	approx. 600-950 g	kg
	6190	 T-bone steak, fresh (pre-order)	vac	approx. 500-750 g	kg
	6161	 T-bone steak, frozen	vac	approx. 500-750 g	kg
	6194	 Tomahawk steak, frozen (pre-order)	vac	approx. 450-700 g	kg
	6082	 Rump steak, 3 cm thick, fresh (pre-order)	vac	approx. 300 g	kg
	6081	 Rib-eye steak, 2.5 cm thick, fresh (pre-order)	vac	approx. 400 g	kg

HEIFER.

Beef from a heifer.
Aged for at least ten days and of excellent quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	1325	 Fillet	vac	2.2 kg	kg
	1323	 Striploin	vac	approx. 6.0 kg	kg
	1324	 Forerib	vac	approx. 3.0 kg	kg
	1332	 Flank steak	vac	approx. 1.5 kg	kg
	1320	 Rump	vac	approx. 3.0 kg	kg
	1310	 Topside, cap removed	vac	approx. 5.0 kg	kg
	1312	 Thick flank	vac	approx. 3.0 kg	kg
	1318	 Eye of round	vac	approx. 1.8 kg	kg
	1321	 Chuck roll	vac	approx. 3.0 kg	kg

HEIFER.

Beef from a heifer.
Aged for at least ten days and of excellent quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	1311	 Shoulder clod	vac	approx. 4.0 kg	kg
	1314	 Siverside	vac	approx. 4.5 kg	kg
	1316	 Rump cap	vac	approx. 2.0 kg	kg
	1317	 Centre cut brisket	vac	approx. 4.0 kg	kg
	1315	 Chuck tenderloin	vac	approx. 1.5 kg	kg
	1322	 Rump tail	vac	approx. 1.5 kg	kg
	1313	 Shoulder blade	vac	approx. 1.5-2.0 kg	kg
	1319	 Hind shank	vac	approx. 1.5 kg	kg

VEAL.

Meat from calves up to eight months old.
Fresh, particularly tender and of good quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6321	 Fillet	vac	approx. 0.8 kg	kg
	2429	 Fillet, frozen	vac	approx. 0.8 kg	kg
	6317	 Fillet	vac	approx. 0.8 kg	kg
	7019	 Fillet, frozen	vac	approx. 0.8 kg	kg
	8979	 Saddle, hotel-cut	vac	approx. 4.5 kg	kg
	6305	 Loin, boneless	vac	approx. 3.0 kg	kg
	5787	 Loin, trimmed	vac	approx. 3.0 kg	kg
	8954	 Loin, trimmed	vac	approx. 3.0 kg	kg
	6295	 Saddle/loin, trimmed	vac	approx. 3.0 kg	kg
	8968	 Rump, trimmed	vac	approx. 1.0 kg	kg
	6323	 Topside, cap removed	vac	approx. 2.0 kg	kg
	8722	 Topside, cap removed	vac	approx. 2.0 kg	kg
	6313	 Thick flank	vac	approx. 1.5 kg	kg
	8714	 Thick flank	vac	approx. 1.5 kg	kg
	5400	 Fricandeau	vac	approx. 1.5 kg	kg
	8724	 Fricandeau	vac	approx. 1.5 kg	kg
	5437	 Fricandeau, trimmed	vac	approx. 1.5 kg	kg
	8967	 Eye of round	vac	approx. 1.5 kg	kg
	8977	 Rump cap	vac	approx. 1.5 kg	kg
	6297	 Rump cap	vac	approx. 1.5 kg	kg
	8974	 Shoulder clod	vac	approx. 2.0-2.5 kg	kg
	8717	 Shoulder blade cut	vac	approx. 1.5-2.0 kg	kg
	6325	 Rolled shoulder roast	vac	approx. 3.0 kg	kg
	2581	 Rolled neck roast	vac	approx. 2.0 kg	kg
	5775	 Premium rolled roast	vac	approx. 2.0 kg	kg

VEAL.

Meat from calves up to eight months old.
Fresh, particularly tender and of good quality.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6302	 Brisket, boneless	vac	approx. 3.0 kg	kg
	8976	 Fore shank	vac	approx. 1.0 kg	kg
	3218	 Hind shank	vac	approx. 1.5 kg	kg
	8741	 Hind shank	vac	approx. 1.5 kg	kg
	6319	 Ossobuco, sliced, frozen	vac	approx. 350 g per pieces	kg
	6320	 Hindquarter shank, fresh	vac	approx. 1.5-2.0 kg	kg
	8718	 Hindquarter shank, fresh	vac	approx. 1.5-2.0 kg	kg
	3219	 Cheeks, fresh	vac	approx. 1.0 kg/je 200 g	kg
	3220	 Cheeks, fresh	vac	approx. 1.0 kg/je 200 g	kg
	6301	 Shoulder, boneless	vac	approx. 2.5 kg	kg
	6303	 Neck, boneless	vac	approx. 2.0 kg	kg
	2436	 Sweetbreads, 2 pieces, frozen	vac	approx. 600 g	kg
	7017	 Offal (lungs and heart), frozen	vac	approx. 1.5 kg	kg
	5312	 Offal (lungs and heart), cooked, sliced, frozen	vac	approx. 3.2 kg	kg
	7018	 Heart	vac	approx. 1.0 kg	kg
	5303	 Tongue	vac	approx. 0.3 kg	kg
	5302	 Liver	vac	approx. 3.5 kg	kg
	5310	 Liver	vac	approx. 3.5 kg	kg
	5550	 Veal bones, cut, frozen	loose	approx. 15.0 kg	kg

VEAL.

Meat from calves up to eight months old.
Fresh, particularly tender and of good quality.



Portioned. Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	1895	 Escalope from topside, pounded flat	tray	approx. 140 g	kg
	2772	 Escalope from topside, pounded flat	tray	approx. 180 g	kg
	1943	 Escalope from topside, pounded flat	tray	approx. 140 g	kg
	2777	 Escalope from topside, pounded flat	tray	approx. 160 g	kg
	2778	 Escalope from topside, pounded flat	tray	approx. 180 g	kg

Diced, sliced, minced.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2774	 Cubes from top bit and rump, 2x2x2 cm	tray		kg
	2780	 Cubes from top bit and rump, 2x2x2 cm	tray		kg
	2773	 Cubes from top bit and rump, 3x3x3 cm	tray		kg
	2999	 Cubes from top bit and rump, 3x3x3 cm	tray		kg
	2775	 Strips from top bit and rump, 3x1x1 cm	tray		kg
	2781	 Strips from top bit and rump, 3x1x1 cm	tray		kg
	8723	 Minced veal, 3 mm	tray		kg

PORK.

Regional pork.
Fresh and processed to the highest quality standards.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8560	 Fillet, 3 pieces, long	vac	approx. 350-400 g	 kg
	6242	 Fillet, 3 pieces, long	vac	approx. 350-400 g	kg
	6267	 Fillet, 3 pieces, long	vac	approx. 350-400 g	kg
	2236	 Fillet, long, frozen	vac	approx. 350-400 g/ 5.0 kg box	kg
	2234	 Fillet, long, frozen	vac	approx. 350-400 g/ 5.0 kg box	kg
	2602	 Fillet, farmed, long, trimmed	vac	approx. 800 g	kg
	8553	 Loin eye	vac	approx. 3.0-3.5 kg	 kg
	2619	 Loin eye	vac	approx. 3.0-3.5 kg	kg
	6265	 Loin eye	vac	approx. 3.0-3.5 kg	kg
	6234	 Loin eye, trimmed	vac	approx. 2.8-3.0 kg	kg
	8556	 Loin, standard	vac	approx. 3.5-4.0 kg	 kg
	6205	 Loin, standard	vac	approx. 3.5-4.0 kg	kg
	1985	 Loin, standard	vac	approx. 3.5-4.0 kg	kg
	8554	 Topside, cap removed	vac	approx. 1.5 kg	 kg
	6202	 Topside, cap removed	vac	approx. 1.5 kg	kg
	1983	 Topside, cap removed	vac	approx. 1.5 kg	kg
	1981	 Pork loin, with rind, boneless	vac	approx. 4.5 kg	kg
	2306	 Pork loin, neck end removed, trimmed, bone-in	loose	approx. 6.4 kg	kg
	5623	 Loin ribs	loose	approx. 500-800 g	kg
	2283	 Loin ribs, frozen	box	approx. 500-800 g/ 10 kg box	kg
	8557	 Neck, boneless, trimmed	vac	approx. 2.5-3.0 kg	 kg
	6206	 Neck, boneless, trimmed	vac	approx. 2.5-3.0 kg	kg
	6266	 Neck, boneless, trimmed	vac	approx. 2.5-3.0 kg	kg
	5865	 Neck, boneless, with rind	vac	approx. 3.0-3.5 kg	kg
	6211	 Shoulder roast, thick and thin cuts, with rind	vac	approx. 4.0 kg	kg
	6281	 Shoulder roast, thick and thin cuts, rindless	vac	approx. 3.5 kg	kg
	8526	 Shoulder, thick cut, rindless	vac	approx. 1.5 kg	kg
	6212	 Shoulder, thick cut, with rind	vac	approx. 2.0 kg	kg
	6204	 Shoulder, boneless, fat trimmed	vac	approx. 3.5-4.0 kg	kg

PORK.



Regional pork.
Fresh and processed to the highest quality standards.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8552	 Belly, boneless, with cartilage	vac	approx. 4.0-4.5 kg	 kg
	2513	 Belly, boneless, with cartilage, E+	vac	approx. 4.0-4.5 kg	kg
	6214	 Belly, boneless, with cartilage, S+	vac	approx. 4.0-4.5 kg	kg
	5900	 Hindquarter shank, natural cut	vac	approx. 1.5 kg	kg
	5208	 Cheeks, frozen	vac	approx. 1.0 kg	kg
	5213	 Spider steak, fresh (pre-order)	vac	approx. 1.0 kg	kg
	5804	 Cured loin, standard, rindless	vac	approx. 4.0-4.5 kg	kg
	2609	 Cured fillet from loin	vac	approx. 4.0-4.5 kg	kg
	6216	 Cured neck, boneless, rindless	vac	approx. 3.5-4.0 kg	kg
	6209	 Cured belly, with cartilage, lean	vac	approx. 4.0-4.5 kg	kg
	6219	 Cured hindquarter shank, raw	loose	approx. 1.5-2.0 kg	kg

PORK.

Regional pork.
Fresh and processed to the highest quality standards.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	5206	Offal (lung and heart)	loose	approx. 1.0 kg	kg
	5065	Offal, boiled, frozen	vac	approx. 1.0 kg	kg
	5201	Lung	loose	approx. 800 g	kg
	5203	Heart	loose	approx. 200 g	kg
	5202	Liver	loose	approx. 1.0 kg	kg
	5215	Liver, sliced, 3x3x0.5 cm	tray	approx. 3.0 kg	kg
	5205	Kidney	loose	approx. 200 g	kg
	5508	Caul fat	vac	approx. 1.0 kg	kg
	5531	Meat bones, cut, frozen	package	approx. 2.0 kg	kg
	5204	Tongue	loose	approx. 300 g	kg

Diced, sliced, minced.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8514	Leg cubes, 1x1x1 cm	tray		kg
	2811	Leg cubes, 2x2x2 cm	tray		kg
	2692	Leg cubes, 3x3x3 cm	tray		kg
	1912	Leg cubes, 4x4x4 cm	tray		kg
	6248	Leg strips, 3x1x1 cm	tray		kg
	2685	Leg strips, 4x4x1 cm	tray		kg

PORK.



Regional pork.
Fresh and processed to the highest quality standards.

Portioned. Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2695	Escalope from boneless pork loin, single-cut	tray	approx. 80 g	kg
	2696	Escalope from boneless pork loin, single-cut	tray	approx. 100 g	kg
	2701	Escalope from boneless pork loin, double-cut	tray	approx. 120 g	kg
	2724	Escalope from boneless pork loin, double-cut	tray	approx. 140 g	kg
	2702	Escalope from boneless pork loin, double-cut	tray	approx. 150 g	kg
	2697	Escalope from boneless pork loin, double-cut	tray	approx. 160 g	kg
	2703	Escalope from boneless pork loin, double-cut	tray	approx. 180 g	kg
	2725	Escalope from boneless pork loin, double-cut	tray	approx. 200 g	kg
	2889	Escalope from boneless pork loin, double-cut	tray	approx. 220 g	kg
	1847	Escalope from boneless pork loin, lean, double-cut	tray	approx. 160 g	kg
	1848	Escalope from boneless pork loin, lean, double-cut	tray	approx. 180 g	kg
	2675	Escalope from loin, double-cut	tray	approx. 140 g	kg
	1906	Escalope from loin, double-cut	tray	approx. 180 g	kg
	1907	Escalope from loin, double-cut	tray	approx. 200 g	kg
	2704	Escalope from topside, single-cut	tray	approx. 120 g	kg
	2699	Escalope from topside, double-cut	tray	approx. 140 g	kg
	2705	Escalope from topside, double-cut	tray	approx. 160 g	kg
	2706	Escalope from topside, double-cut	tray	approx. 180 g	kg
	2690	Escalope from topside, double-cut	tray	approx. 200 g	kg
	2691	Escalope from topside, double-cut	tray	approx. 220 g	kg
	1908	Escalope from topside, double-cut	tray	approx. 160 g	kg
	1909	Escalope from topside, double-cut	tray	approx. 180 g	kg

Cured, pre-portioned.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	1901	Cured escalope from loin, double-cut	tray	approx. 140 g	kg
	1902	Cured escalope from loin, double-cut	tray	approx. 160 g	kg
	1903	Cured escalope from loin, double-cut	tray	approx. 180 g	kg

Minced pork.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8966	Minced pork, 3 mm	tray		kg

PORK.



Regional pork.
Fresh and processed to the highest quality standards.

Portioniert, seasoned or plain.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2700	Steak from tenderloin, single-cut	tray	approx. 80 g	kg
	2726	Steak from tenderloin, single-cut	tray	approx. 100 g	kg
	2727	Steak from tenderloin, single-cut	tray	approx. 120 g	kg
	2728	Steak from tenderloin, single-cut	tray	approx. 140 g	kg
	2729	Steak from tenderloin, single-cut	tray	approx. 160 g	kg
	2707	Steak from tenderloin, single-cut	tray	approx. 180 g	kg
	1913	Steak from tenderloin, single-cut	tray	approx. 200 g	kg
	2867	Steak from tenderloin, single-cut	tray	approx. 140 g	kg
	1926	Steak from tenderloin, single-cut, seasoned	tray	approx. 100 g	kg
	1927	Steak from tenderloin, single-cut, seasoned	tray	approx. 120 g	kg
	1928	Steak from tenderloin, single-cut, seasoned	tray	approx. 140 g	kg
	1929	Steak from tenderloin, single-cut, seasoned	tray	approx. 160 g	kg
	2717	Steak from tenderloin, single-cut, seasoned	tray	approx. 180 g	kg
	1930	Steak from tenderloin, single-cut, seasoned	tray	approx. 200 g	kg
	1914	Steak from neck, single-cut	tray	approx. 120 g	kg
	1915	Steak from neck, single-cut	tray	approx. 140 g	kg
	1916	Steak from neck, single-cut	tray	approx. 160 g	kg
	2708	Steak from neck, single-cut	tray	approx. 180 g	kg
	1917	Steak from neck, single-cut	tray	approx. 200 g	kg
	1947	Steak from neck, single-cut, seasoned	tray	approx. 140 g	kg
	1948	Steak from neck, single-cut, seasoned	tray	approx. 160 g	kg
	1949	Steak from neck, single-cut, seasoned	tray	approx. 180 g	kg
	1950	Steak from neck, single-cut, seasoned	tray	approx. 200 g	kg
	1919	Cutlet with bone	tray	approx. 140 g	kg
	2656	Cutlet with bone	tray	approx. 160 g	kg
	2657	Cutlet with bone	tray	approx. 180 g	kg
	2709	Cutlet with bone	tray	approx. 200 g	kg
	2658	Cutlet with bone	tray	approx. 220 g	kg
	1922	Cutlet with bone, seasoned	tray	approx. 180 g	kg
	2710	Cutlet with bone, seasoned	tray	approx. 200 g	kg
	1932	Belly, seasoned	tray	approx. 160 g	kg
	2723	Belly, seasoned	tray	approx. 180 g	kg
	2866	Tomahawk steak, frozen	4 pcs./tray	approx. 400 g	kg

SUCKLING PIG.



Regional pork.
Fresh and processed to the highest quality standards.

Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8770	 Whole suckling pig	loose	approx. 25.0 kg	kg
	6060	 Suckling pig loin, natural cut	loose	approx. 3.0 kg	kg
	5475	 Suckling pig crowns	loose	approx. 3.0 kg	kg
	6063	 Suckling pig belly	vac	approx. 1.0 kg	kg
	2333	 Suckling pig leg, boneless	vac	approx. 2.7 kg	kg
	6062	 Suckling pig, hindquarter shank	vac	approx. 500 g	kg
	5464	 Rolled suckling pig, short cut, raw, unseasoned	loose	approx. 9.0 kg	kg
	2607	 Suckling pig shoulder, rolled roast	vac	approx. 1.7 kg	kg
	5495	 Suckling pig shoulder, rolled roast	vac	approx. 1.0 kg	kg

CHICKEN.

Chicken meat.
Fresh, high-quality poultry.



Chicken.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	6418	 Fillet	loose	approx. 180 g	 kg
	9495	 Fillet Supreme, with skin	loose	approx. 320-350 g	 kg
	9914	 Fillet	vac	approx. 160 g/approx. 2.0 kg	kg
	8733	 Fillet, frozen	vac	approx. 140 g/approx. 10.0 kg	kg
	7720	 Fillet, frozen	vac	approx. 160 g/approx. 10.0 kg	kg
	7795	 Fillet, ungraded	vac	approx. 2.0 kg	kg
	7312	 Fillet	vac	approx. 160 g	kg
	7313	 Fillet	vac	approx. 180 g	kg
	6442	 Fillet, with skin	loose	approx. 160 g	 kg
	7519	 Inner fillet	loose		 kg
	8491	 Inner fillet	loose		kg
	8126	 Wings, two-joint	loose	approx. 90 g	 kg
	785	 Wings, frozen	box	approx. 90 g/approx. 10.0 kg	kg
	8129	 Liver	loose	approx. 50 g/approx. 0.5 kg	 kg
	6407	 Whole chickens, ready for grilling	loose	approx. 1.2 kg	 kg
	6560	 Whole chickens, ready for grilling, half	loose	approx. 500 g	 kg
	7707	 Whole chickens, ready for grilling, cut into eighths	loose	approx. 1.2 kg	 kg
	6458	 Whole chickens, ready for grilling, seasoned	loose	approx. 1.0 kg	 kg
	6400	 Whole chickens, ready for roasting	loose	approx. 1.0 kg	 kg
	6425	 Legs	loose	approx. 250 g	 kg
	8133	 Legs, with skin, boneless	loose		 kg
	7794	 Legs	box	approx. 240-260 g/10.0 kg	kg
	2518	 Legs, frozen	box	approx. 240-260 g/10.0 kg	kg
	8134	 Legs, skinless, boneless	tray	approx. 2.5 kg	kg
	7735	 Legs, skinless, boneless	loose	approx. 180-200 g	 kg
	7776	 Legs, skinless, boneless	loose	approx. 180-200 g	kg

CHICKEN.

Chicken meat.
Fresh, high-quality poultry.



Chicken.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8123	 Thighs	loose	approx. 150 g	 kg
	8124	 Drumsticks	loose	approx. 120 g	 kg

Diced, sliced.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7733	 Fillet, sliced, 2x2x2 cm	loose	approx. 2.5 kg	 kg
	7116	 Skewers, frozen	box	approx. 175 g x 20	kg

TURKEY.

Turkey meat.
Fresh, high-quality poultry.



Turkey.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	769	 Breast, male	vac	approx. 1.0-2.0 kg	 kg
	7729	 Breast, male	vac	approx. 1.8-2.0 kg	kg
	778	 Breast, male, frozen	vac	approx. 1.8-2.0 kg	kg
	5454	 Breast skewers	vac	approx. 170 g x 10	 kg
	744	 Thigh, male, with skin, boneless	loose	approx. 1.0 kg	 kg
	776	 Rolled thigh roast, frozen	vac	approx. 1.5 kg	kg

Portioned.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	1195	 Escalopes, sliced	vac	approx. 100 g	kg
	1196	 Escalopes, sliced	vac	approx. 120 g	kg
	1197	 Escalopes, sliced	vac	approx. 140 g	kg
	1198	 Escalopes, sliced	vac	approx. 160 g	kg
	1199	 Escalopes, sliced	vac	approx. 180 g	kg
	1051	 Escalopes, sliced	vac	approx. 200 g	kg
	6509	 Escalopes, sliced, frozen	box	approx. 140 g/5.0 kg	kg
	780	 Escalopes, sliced, frozen	box	approx. 160 g/5.0 kg	kg

Diced, sliced.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7767	 Breast, diced, 1.5x1.5 cm, frozen	vac	approx. 2.5 kg	kg
	7768	 Breast, diced, 2x2x2 cm, frozen	vac	approx. 2.5 kg	kg
	7770	 Breast, diced, 3x3x3 cm, frozen	vac	approx. 2.5 kg	kg
	9924	 Leg meat, diced, 3x3x3 cm	vac	approx. 2.0 kg	 kg
	8585	 Strips, 3x1x1 cm	vac	approx. 3.0 kg	kg
	8591	 Strips, 3x1x1 cm, frozen	vac	approx. 2.5 kg	kg

SPECIALITY POULTRY.

Chicken, turkey, duck and goose.
Fresh, high-quality poultry.



Speciality poultry.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2496	 Goose, frozen	vac	approx. 3.6 kg	kg
	4831	 Goose breast, frozen	box	approx. 800-1000 g/15.0 kg	kg
	4830	 Goose leg, frozen	box	approx. 800-850 g/15.0 kg	kg
	2585	 Muscovy duck fillet, frozen	box	approx. 300-400 g/5.0 kg	kg
	2495	 Duck, frozen	vac	approx. 1.8-2.4 kg	kg
	5074	 Guinea fowl supreme, 2 pieces	vac	approx. 500 g	kg
	9777	 Corn-fed chicken supreme, 4 pieces, frozen	vac	approx. 500 g	kg

GAME.

Red deer (venison), roe deer, chamois, wild boar and pheasant.
Dry-aged according to species. Premium-quality, natural game.



Venison.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	4792	 Fillet, frozen	vac	approx. 500 g	kg
	2452	 Loin, bone-in, frozen	vac	approx. 6.0-8.0 kg	kg
	8901	 Entrecôte	vac	approx. 1.5-2.5 kg	kg
	4790	 Entrecôte, frozen	vac	approx. 2.0-3.0 kg	kg
	2597	 Leg, boneless	vac	approx. 8.0-10.0 kg	kg
	2451	 Leg, boneless, frozen	vac	approx. 8.0-10.0 kg	kg
	2455	 Shoulder, boneless, frozen	vac	approx. 1.5-2.5 kg	kg
	2546	 4-piece cut, frozen	vac	approx. 10.0 kg	kg
	2453	 Goulash, diced, frozen	vac	approx. 2.5 kg	kg
	2480	 Prime goulash "Exquisite", hand-cut, frozen	box	approx. 10.0 kg	kg
	2677	 Young red deer loin, bone-in	vac	approx. 2.5-3.5 kg	kg
	2679	 Young red deer leg, boneless	vac	approx. 3.5-5,5 kg	kg

GAME.

Red deer (venison), roe deer, chamois, wild boar and pheasant.
Dry-aged according to species. Premium quality, natural game.



Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2578	 Roe deer loin, bone-in	vac	approx. 3.0 kg	kg
	2457	 Roe deer loin, bone-in, frozen	vac	approx. 3.0 kg	kg
	5059	 Roe deer Entrecôte, trimmed	vac	approx. 800 g	kg
	4788	 Roe deer fillet, frozen	vac	approx. 0.2-0.3 kg	kg
	2599	 Roe deer leg, boneless, fresh	vac	approx. 2.0 kg	kg
	4795	 Roe deer leg, boneless, frozen	vac	approx. 2.0 kg	kg
	2459	 Roe deer goulash, frozen	vac	approx. 2.5 kg	kg
	2478	 Pheasant breast fillets, frozen	vac	approx. 2.5 kg	kg
	2458	 Game bones, frozen	loose		kg
	2461	 Chamois loin, bone-in, frozen	vac	approx. 1.3-2.5 kg	kg

WILD BOAR.



Red deer (venison), roe deer, chamois, wild boar and pheasant.
Dry-aged according to species. Premium quality, natural game.

Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2463	 Loin, with bone, frozen	vac	approx. 2.5-3.0 kg	kg
	4793	 Loin, boneless, frozen	vac	approx. 1.5-2.0 kg	kg
	2465	 Leg, with bone, frozen	vac	approx. 3.5-6.0 kg	kg
	2494	 Leg, boneless, frozen	vac	approx. 2.0-6.0 kg	kg
	2466	 Goulash, frozen	vac	approx. 2.5 kg	kg
	1387	 Ragout, frozen	vac	approx. 2.5 kg	kg
	2049	 Neck, boneless, frozen	vac	approx. 0.5-1.5 kg	kg
	2499	 Rolled roast, frozen	vac	approx. 0.5-1.5 kg	kg

LAMB.

Meat from lambs up to twelve months old.
Fresh or frozen, of excellent quality.



Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	2446	 Loin, frozen	vac	approx. 3.0 kg	kg
	8772	 Loin, boneless, frozen	vac	approx. 2.0 kg	kg
	2626	 Crown, frozen	vac	approx. 800 g	kg
	4113	 Cutlets, frozen, 4 pieces	vac	approx. 200 g/0.8 kg	kg
	2447	 Leg (femur), frozen	vac	approx. 1.5 kg	kg
	4126	 Shank, frozen	vac	approx. 800 g	kg
	4132	 Rump, cap removed, frozen	vac	approx. 600-800 g	kg
	4211	 Leg, natural cut, fresh (pre-order)	vac	approx. 2.0-2.5 kg	kg
	4102	 Loin, natural cut, fresh (pre-order)	vac	approx. 3.0-4.0 kg	kg

Our sales representatives will be happy to assist with any specific requirements relating to Austrian lamb.

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Sausages.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8787	 Bratwurst, 4 pieces	vac	160 g/pcs.	kg
	27803	 Carinthian Bratwurst, 8 pieces	vac	130 g/pcs.	kg
	3396	 Carinthian Bratwurst, 4 pieces	vac	150 g/pcs.	pcs.
	62	 Bratwürstel (small Bratwurst), 10 pairs	vac	130 g/pairs	 kg
	9124	 Bratwürstel (smaller grilling sausage), 5 pieces	vac	170 g/pcs.	kg
	5435	 Bratwürstel Mini (mini Bratwurst), 32 pieces	MAP	approx. 750 g	 kg
	7615	 Bernerwürstel (cheese-filled & bacon-wrapped), 12 pieces	vac	80 g/pcs.	kg
	56	 Bernerwürstel Mini, approx. 50 pieces	MAP	approx. 30 g x 50/ approx. 1500 g	kg
	470	 Black pudding, stick	vac	approx. 1.2 kg	kg
	131	 Sacher sausages, 5 pairs	MAP	approx. 875 g	pcs.
	81	 Frankfurters, 10 pairs	MAP	approx. 140 g/pairs	 kg
	84	 Frankfurters, 10 pairs	MAP	approx. 120 g/pairs	 kg
	112	 Frankfurters Mini	MAP	approx. 1.2 kg	kg

SAUSAGES AND HAM.



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and of excellent quality.

Sausages.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	26690	 Bauernselcher (smoked farmer's sausages), 8 pieces	vac	approx. 150 g/pcs.	kg
	91	 Käsekrainer (cheese-filled sausages), 10 pieces	MAP	approx. 140 g/pcs.	kg
	114	 Käsekrainer Mini, 50 pieces	MAP	approx. 30 g/pcs.	kg
	26693	 Braunschweiger, 3 pieces	vac	approx. 400 g/pcs.	kg
	97	 Knackwurst, 12 pieces	MAP	approx. 150 g/pcs., 6 pairs	kg
	73	 Debrecener sausages, 8 pairs	MAP	approx. 125 g/pairs/ap- prox. 1 kg	kg
	236	 Debrecener cocktail sausages	MAP	approx. 120 g/approx. 1 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Turkey sausages.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	4990	 Bratwurst (grilling sausage), 10 pieces	vac	approx. 120 g/pcs.	 kg
	4993	 Käsekrainer (cheese-filled), 10 pieces	MAP	approx. 1.2 kg/Pkg	 kg
	8821	 Knackwurst, 10 pieces	vac	approx. 1.2 kg/Pkg	 kg
	8810	 Frankfurters, 10 pairs	MAP	approx. 120 g/pairs	 kg

SAUSAGES AND HAM.



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and of excellent quality.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	407	 Veal liver pâté, tube	waxed	approx. 500 g	kg
	17	 Onion liver pâté, tube	waxed	approx. 770 g	kg
	403	 Veal liver pâté, tube	waxed	approx. 1.0 kg	kg
	7827	 Veal liver pâté, mini portions	MAP	approx. 25 g x 20	pcs.
	185	 Veal liver pâté, mini portions	MAP	approx. 25 g x 5	pcs.
	173	 Liver pâté, mini portions	MAP	approx. 25 g x 5	pcs.
	174	 Herb liver pâté, mini portions	MAP	approx. 25 g x 5	pcs.
	7524	 Minced meat spread	tub	approx. 1.0 kg	pcs.
	9128	 Minced meat spread	tube	approx. 1.0 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Cold cuts.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	22	 Cold cuts selection (catering), 3 log (Krakauer, Wiener, Extrawurst)	vac	approx. 4.5 kg	 kg
	41	 Extrawurst, log	loose	approx. 3.0 kg	 kg
	42	 Extrawurst, half log	vac	approx. 1.5 kg	 kg
	426	 Extrawurst, sliced	vac	e 500 g	pcs.
	225	 Krakauer, log	loose	approx. 3.0 kg	 kg
	226	 Krakauer, half log	vac	approx. 1.5 kg	 kg
	424	 Krakauer, sliced	vac	e 500 g	pcs.
	30	 Pikantwurst (spicy sausage), log	loose	approx. 3.0 kg	 kg
	31	 Pikantwurst (spicy sausage), half log	vac	approx. 1.5 kg	 kg
	33	 Pikantwurst (spicy sausage), sliced	vac	e 500 g	pcs.
	216	 Snack sausage, log	loose	approx. 2.8 kg	kg
	275	 Wiener, log	loose	approx. 3.0 kg	 kg
	120	 Wiener, half log	vac	approx. 1.5 kg	 kg
	423	 Wiener, sliced	vac	e 500 g	pcs.
	220	 Käsewurst (with cheese chunks), log	loose	approx. 3.0 kg	kg
	221	 Käsewurst (with cheese chunks), half log	vac	approx. 1.5 kg	kg
	20	 Lyoner, log	loose	approx. 3.0 kg	 kg
	21	 Lyoner, half log	vac	approx. 1.5 kg	 kg
	26692	 Polish sausage, log	vac	approx. 2.2 kg	kg
	26691	 Polish sausage, half log	vac	approx. 1.2 kg	kg
	243	 Polish sausage, sliced	vac	e 500 g	kg
					

SAUSAGES AND HAM.



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and of excellent quality.

Cold cuts.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	9118	 Mushroom sausage, log	vac	approx. 3.0 kg	kg
	7156	 Mushroom sausage, half log	vac	approx. 1.5 kg	kg
	212	 Göttinger sausage, cooked	vac	approx. 2.8 kg	kg
	7579	 Brawn, log	loose	approx. 4.0 kg	kg
	7180	 Brawn, half log	vac	approx. 2.0 kg	kg
	7576	 Block of house brawn	vac	approx. 3.0 kg	kg
	460	 Farmer's brawn	vac	approx. 1.5 kg	kg
	3785	 Beef and vegetable aspic	vac	approx. 1.0 kg	kg
	341	 Dry sausage ring	loose	approx. 0.8 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Turkey cold cuts.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	775	 Extrawurst, log	loose	approx. 3.0 kg	kg
	971	 Extrawurst, half log	vac	approx. 1.5 kg	 kg
	750	 Extrawurst, sliced	vac	approx. 1.0 kg	 kg
	1139	 Krakauer, log	loose	approx. 3.0 kg	 kg
	972	 Krakauer, half log	vac	approx. 1.5 kg	 kg
	738	 Krakauer, sliced	vac	approx. 1.5 kg	 kg
	773	 Pikantwurst (spicy sausage), log	loose	approx. 3.0 kg	 kg
	752	 Pikantwurst (spicy sausage), half log	vac	approx. 1.5 kg	 kg
	734	 Käsewurst (with cheese chunks), half log	vac	approx. 1.5 kg	 kg
	677	 Polish sausage, half log	vac	approx. 1.4 kg	 kg
	709	 Turkey breast, smoked	vac	approx. 2.0 kg	kg
	2884	 Turkey breast, smoked, sliced	vac	e 500 g	pcs.
	655	 Leberkäse (meat loaf), half block	vac	approx. 1.4 kg	 kg
	585	 Pizza loaf, half block	vac	approx. 1.8 kg	 kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Leberkäse meat loaf.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	154	 Oven-baked Leberkäse, block	vac	approx. 3.0 kg	 kg
	155	 Oven-baked Leberkäse, half block	vac	approx. 1.5 kg	 kg
	66181	 Carinthian Leberkäse, block	vac	approx. 3.0 kg	kg
	66182	 Carinthian Leberkäse	vac	approx. 1.5 kg	kg
	7903	 Cheese Leberkäse, block	vac	approx. 3.0 kg	 kg
	164	 Cheese Leberkäse, half block	vac	approx. 1.5 kg	 kg
	9397	 Hot pepper Leberkäse, block	vac	approx. 3.0 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Cured raw sausages.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7556	 Carinthian-style smoked raw sausages, 6 pairs	MAP	approx. 0.9 kg	 kg
	526	 Landjäger (hunter's sausage)	MAP	approx. 1.0 kg	kg
	7606	 Würtherseer salami, stick	vac	approx. 1.2 kg	 kg
	7602	 Würtherseer salami, half stick	vac	approx. 0.6 kg	 kg
	5090	 Farmer's salami, stick	vac	e 500 g	 pcs.
	8763	 House salami Rosental, stick	loose	approx. 1.2 kg	kg
	631	 Bergsteiger salami ("mountaineer"), stick	loose	approx. 0.5 kg	kg
	469	 Kantwurst salami, stick	loose	approx. 0.5 kg	kg
	5006	 Kantwurst salami, sliced	vac	approx. 0.5 kg	kg

Speciality salami (pre-order).

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8781	 Garlic salami	loose	approx. 1.2 kg	kg
	691	 Pumpkin seed salami	loose	approx. 1.2 kg	kg
	8782	 Pepper salami	loose	approx. 1.2 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Cold cut specialties.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8995	 Cold cuts selection (fricandeau ham, breakfast ham, burgundy ham, honey ham), half pieces	loose	approx. 9.5 kg	kg
	608	 Fricandeau ham	vac	approx. 3.0 kg	kg
	607	 Fricandeau ham, half piece	vac	approx. 1.5 kg	kg
	26743	 Farmer's ham, half piece	vac	approx. 2.5 kg	kg
	26744	 Farmer's ham, quarter piece	vac	approx. 1.3 kg	kg
	8773	 Pepper-cured ham, half piece	vac	approx. 1.8 kg	kg
	704	 Caraway-cured ham, third pieces	vac	approx. 1.5 kg	kg
	8363	 Gourmet ham, half piece	vac	approx. 4.0 kg	kg
	604	 Burgundy ham, half piece	vac	approx. 3.2 kg	kg
	433	 "Burgschinken" ham, half piece	vac	approx. 2.3 kg	kg
	651	 Honey ham, half piece	vac	approx. 1.8 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Cold cut specialities.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	441	 Sauna ham, half piece	vac	approx. 1.5 kg	 kg
	9184	 Sauna ham, sliced	vac	approx. 0.5 kg	kg
	4762	 Breakfast ham, half piece	vac	approx. 2.6 kg	 kg
	620	 Juniper-cured ham, half piece	vac	approx. 2.0 kg	kg
	9139	 Farmhouse ham, half piece	vac	approx. 2.6 kg	kg
	8051	 Farmhouse ham, sliced	vac	approx. 0.5 kg	kg
	7171	 Beef ham	vac	approx. 3.0 kg	kg
	634	 Pressed ham	vac	approx. 4.8 kg	 kg
	633	 Pressed ham, half block	vac	approx. 2.4 kg	 kg
	675	 Toast ham	vac	approx. 3.6 kg	kg
	676	 Toast ham, half block	vac	approx. 1.8 kg	kg
	8962	 Toast ham, sliced	vac	approx. 500 g	kg
	674	 Toast block	vac	approx. 3.6 kg	kg
	673	 Toast block, half block	vac	approx. 1.8 kg	kg
	27822	 Pizza ham, whole	vac	approx. 3.6 kg	kg
	6781	 Pizza block	vac	approx. 3.6 kg	kg
	6780	 Pizza block, half block	vac	approx. 1.8 kg	kg
	564	 Pizza block, sliced	vac	approx. 0.5 kg	kg

SAUSAGES AND HAM.



Produced using traditional craft methods
and of excellent quality.

Smoked goods.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	670	 Homemade smoked ham, ready to eat	vac	approx. 1.6 kg	kg
	679	 Homemade smoked ham, ready to eat, half piece	vac	approx. 0.8 kg	kg
	612	 Breakfast bacon slab	vac	approx. 4.0 kg	kg
	613	 Breakfast bacon slab, half piece	vac	approx. 2.0 kg	kg
	560	 Breakfast bacon, sliced	tray	approx. 1.5 kg	kg
	9145	 Bacon, half piece	vac	approx. 2.0 kg	kg
	133	 Smoked pork belly, raw	loose	approx. 4.0 kg	kg
	8328	 Smoked pork loin, boneless, rindless	vac	approx. 1.2 kg	kg
	26747	 Smoked rolled pork, ready to eat	vac	approx. 1.5 kg	kg
	666	 Smoked rolled pork, ready to eat	vac	approx. 2.8 kg	kg
	319	 Smoked pork neck, ready to eat	vac	approx. 2.2 kg	kg
	323	 Smoked rear pork shank, ready to eat	vac	approx. 1.5 kg	kg

BACON.



Produced using traditional craftsmanship and time-honoured recipes.
Hand-cured and smoked over beechwood.

Carinthian bacon.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	250	 Bacon, with rind, slab	vac	approx. 4.0 kg	 kg
	7507	 Bacon, with rind, half slab	vac	approx. 2.0 kg	 kg
	7508	 Bacon, rindless, half slab	vac	approx. 1.9 kg	 kg
	7159	 Bacon, with rind	vac	approx. 0.4 kg	 kg
	7699	 Bacon, sliced	MAP	approx. 500 g	 kg

Carinthian back bacon.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7185	 Back bacon, with rind, slab	vac	approx. 3.0 kg	 kg
	7186	 Back bacon, with rind, half slab	vac	approx. 1.5 kg	 kg
	7189	 Back bacon, rindless, half slab	vac	approx. 1.4 kg	 kg
	7182	 Back bacon, with rind	vac	approx. 0.4 kg	 kg
	7520	 Back bacon, sliced	MAP	approx. 500 g	 kg

Carinthian streaky bacon.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7187	 Streaky bacon, with rind, slab	vac	approx. 3.5 kg	 kg
	7509	 Streaky bacon, with rind	vac	approx. 0.9 kg	 kg
	7510	 Streaky bacon, rindless, half slab	vac	approx. 1.7 kg	 kg
	7502	 Streaky bacon, with rind	vac	approx. 0.4 kg	 kg
	7718	 Streaky bacon, sliced	MAP	approx. 500 g	 kg

Carinthian farmhouse bacon.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7197	 Farmhouse bacon, with rind, slab	vac	approx. 7.0 kg	 kg
	5021	 Farmhouse bacon, with rind	vac	approx. 0.4 kg	 kg

Diced bacon.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	7388	 Diced bacon, smoked	MAP	approx. 500 g	kg

INTERNATIONAL SPECIALITIES.



Please pre-order.

	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	4948	 Prosciutto Pelatello Crudo Borghetto, half piece	vac	approx. 2.0 kg	kg
	2883	 Prosciutto Crudo San Marco, block	vac	approx. 1.7 kg	kg
	4776	 Prosciutto Crudo, sliced	MAP	approx. 500 g	pcs.
	9651	 Salami Sopressa Veneta, half piece	net	approx. 2.0 kg	kg
	9393	 Salami Milano	net	approx. 1.5 kg	kg
	9452	 Chorizo paprika sausage, stick	vac	approx. 1.5 kg	kg
	305	 Mortadella Bologna with pistachios	vac	approx. 3.0 kg	kg
	9649	 Lardo di Castelluccio	vac	approx. 2.7 kg	kg
	568	 Porxas Serrano ham, sliced	MAP	approx. 500 g	pcs.

MENU COMPONENTS.



For a varied and flexible menu.
Made using traditional recipes and high-quality ingredients.



VIENNESE SCHNITZEL

From pork loin, raw, breaded.

A true classic, prepared to a traditional Austrian recipe. Coated in egg and breadcrumbs.

Preparation

Pan: approx. 3–4 minutes over medium heat.
Deep fryer: approx. 2–3 minutes at 170 °C.
Tip: For extra-rich flavour, cook in clarified butter.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
8312	approx. 90 g x 83	approx. 7.5 kg/box	frozen
8314	approx. 120 g x 60	approx. 7.2 kg/box	frozen
7335	approx. 140 g x 50	approx. 7.0 kg/box	frozen
8311	approx. 180 g x 36	approx. 6.48 kg/box	frozen



CORDON BLEU

From pork loin, raw, breaded.

Prepared following a traditional Austrian recipe. Filled with flavourful ham and Gouda cheese.

Preparation

Pan: approx. 12 minutes over medium heat.
Deep fryer: approx. 10 minutes at 165 °C.
Tip: For an extra-rich flavour, cook in clarified butter.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7334	approx. 250 g x 30	approx. 7.5 kg/box	frozen



CHICKEN SCHNITZEL

Pre-cooked, breaded.

Zartes Hühnerschnitzel, umhüllt mit einer Panade aus Semmelbröseln und Eiern.

Preparation

Convection oven: approx. 15 minutes at 200 °C
Pan: approx. 4–6 minutes over medium heat
Deep fryer: approx. 3–4 minutes at 160 °C
Tip: Serve immediately after cooking to keep the coating crisp.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7080	approx. 100 g x 30	approx. 3.0 kg/box	pre-cooked, frozen
8404	approx. 160 g x 20	approx. 3.2 kg/box	pre-cooked, frozen, egg-free



TURKEY SCHNITZEL

Raw, breaded.

Tender turkey escalope covered in crisp egg-and-breadcrumb coating.

Preparation

Pan: approx. 4–6 minutes over medium heat
Deep fryer: approx. 3–4 minutes at 170 °C
Tip: Serve immediately after cooking to keep the coating crisp.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
9051	approx. 150 g x 50	approx. 7.5 kg/box	frozen

MENU COMPONENTS.



For a varied and flexible menu.
Made using traditional recipes and high-quality ingredients.



CHICKEN PUMPKIN FILLET TIPS

approx. 45-65 g / pc.

Pre-cooked, breaded.

Tender chicken fillet pieces coated in pumpkin seed breadcrumbs, pre-cooked.

Preparation

Convection oven: approx. 22 minutes at 200 °C

Pan: approx. 6–8 minutes over medium heat

Deep fryer: approx. 5–7 minutes at 160 °C

Tip: Serve immediately after cooking to keep the coating crisp.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
9054	approx. 150 pcs.	approx. 7.5 kg/box	frozen



CHICKEN NUGGETS

Fully cooked, breaded.

Tender chicken breast pieces coated in a crisp egg-and-breadcrumb coating.

Preparation

Convection oven: approx. 25 minutes at 200 °C

Pan: approx. 7–9 minutes over medium heat

Deep fryer: approx. 6–8 minutes at 160 °C

Tip: For an extra-rich flavour, cook in clarified butter.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7076	approx. 20 g x 150	approx. 3.0 kg/box	frozen



BREADED CHICKEN STRIPS

Pre-fried, breaded.

Tender chicken breast fillet coated in a crisp egg-and-breadcrumb coating.

Preparation

Convection oven: approx. 15 minutes at 200 °C

Pan: approx. 4–6 minutes over medium heat

Deep fryer: approx. 3–4 minutes at 160 °C

Tip: Serve on marinated seasonal leaf salad.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
9057	approx. 20 g x 150	approx. 3.0 kg/box	frozen



CHICKEN FILLET STRIPS

Fried.

Juicy chicken fillet strips.

Preparation

Convection oven: approx. 18–22 minutes at 200 °C

Pan: approx. 3–4 minutes over medium heat

Tip: Serve freshly cooked chicken fillet strips on a fresh salad.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
9055	approx. 2.5 kg x 4	approx. 10.0 kg/box	frozen

MENU COMPONENTS.



For a varied and flexible menu.
Made using traditional recipes and high-quality ingredients.



TURKEY “PICCATÀ MILANESE”

Pre-fried.

A classic Italian dish made from thin escalopes coated in a light egg-and-cheese batter.

Preparation

Convection oven: approx. 15 minutes at 200 °C

Pan: approx. 3–4 minutes over medium heat

Deep fryer: approx. 2–3 minutes at 160 °C

Tip: Lightly pan-fry on both sides in sunflower oil and serve with spaghetti and a creamy tomato sauce.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
9053	approx. 100 g x 30	approx. 3.0 kg/box	frozen



TURKEY BREAST ROLL “GARDENER’S STYLE”

Extra lean, raw.

Turkey breast roll with a delicate vegetable filling, coated in a breadcrumb crust.

Preparation

Convection oven: approx. 45 minutes at approx. 155 °C (hot air)

Tip: Allow the turkey roll to rest briefly after cooking for easier portioning.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
3790	approx. 1.2 kg x 5	approx. 6.0 kg/box	frozen



HAMBURGER PATTIES

Pre-fried.

Juicy, tender patties in the classic burger shape, made from high-quality beef and pork, seasoned with herbs and spices.

Preparation

Convection oven: approx. 8 minutes at 180 °C

Pan: approx. 6 minutes over medium heat

Tip: Always serve fresh from the grill. Ideal for classic burgers.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
4476	approx. 115 g x 35	approx. 4.03 kg/box	frozen



CHICKEN WINGS

Cooked.

Juicy, roasted chicken wings with a flavourful marinade.

Preparation

Convection oven: approx. 18–22 minutes at 200 °C

Deep fryer: approx. 7–10 minutes at 160 °C

Tip: Serve with a classic garlic-herb dip or a spicy chilli dip.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
786	approx. 1.0 kg x 3	approx. 3.0 kg/box	frozen

MENU COMPONENTS.



For a varied and flexible menu.
Made using traditional recipes and high-quality ingredients.



CEVAPCICI-STYLE MINCED MEAT ROLLS

Fried.

Made from high-quality beef and pork, seasoned with herbs and a finely balanced spice blend.

Preparation

Convection oven: approx. 8 minutes at 180 °C

Pan: approx. 8 minutes, cook on both sides

Tip: Serve fresh from the grill to keep the cevapcici juicy.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
4441	approx. 50 g x 80	approx. 4.0 kg/box	Beef & pork, frozen



GRANDMA'S MEAT PATTIES

Pre-fried.

Tender, juicy meat patties made from high-quality beef and pork, enhanced with classic herbs and spices.

Preparation

Convection oven: approx. 10 minutes at 180 °C (hot air)

Pan: approx. 8 minutes over medium heat

Tip: The meat patties are perfect for keeping warm in a sauce. Ideal for buffets.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
4094	approx. 100 g x 40	approx. 4.0 kg/box	Beef & pork, frozen



GRANDMA'S MEATLOAF

Raw.

Juicy, fluffy meatloaf made from premium minced beef and pork.

Enhanced with a selection of complementary herbs and spices.

Preparation

Convection oven: Cook the partially thawed meatloaf for approx. 60 minutes at approx. 140 °C (hot air)

Tip: Wrap the meatloaf during cooking to keep it nice and moist.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
3892	approx. 2.5 kg x 4	approx. 10.0 kg/box	Beef & pork, frozen



SPARERIBS CLASSIC

Pre-fried, with garlic and caraway.

Juicy, meaty spare ribs, seasoned with caraway and garlic. Individually frozen.

Ready to serve in 12 minutes.

Preparation

Convection oven: approx. 18 minutes at approx. 180 °C (hot air)

Grill: approx. 5 minutes per side

Tip: Serve with a classic garlic-herb dip or a spicy chilli dip.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
635	approx. 400 g x 20	approx. 8.0 kg/box	frozen

MENU COMPONENTS.



For a varied and flexible menu.
Made using traditional recipes and high-quality ingredients.



STUFFED VEAL BREAST "VIENNESE STYLE"

Ready to cook.

Filled with a delicate bread stuffing with select spices.

Preparation

Oven: approx. 3 hours at approx. 160 °C (hot air), core temperature approx. 75 °C

Tip: Baste the veal breast with water or stock several times whilst cooking. Finally, thicken the gravy with cold butter. This will give you a delicious natural gravy.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
6328	approx. 3.5 kg	approx. 1.0 pc./box	frozen



LIVER DUMPLINGS

Pre-cooked.

Light and fluffy liver dumplings made from pork and beef liver, bread cubes and a balanced blend of herbs and spices.

Preparation

Cook: approx. 15 minutes at a gentle simmer

Deep fryer: approx. 3 minutes at 160 °C

Tip: If the dumplings are left to soak in salted water for a long time, always add a little bouillon to maintain flavour.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
5471	approx. 50 g x 100	approx. 5.0 kg/box	frozen



BEEF ROULADE

Raw.

Tender beef filled with a savoury mix of onions, gherkins, carrots and smoked bacon.

Preparation

Oven: approx. 45 minutes at approx. 160 °C (hot air)

Tip: Use the same wine to braise the roulade as you plan to serve with the dish.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
9058	approx. 220 g x 60	approx. 13.2 kg/box	frozen



MINCED VEAL BUTTER SCHNITZEL

Pre-fried.

Made from high-quality veal and fresh herbs to a traditional Austrian recipe.

Preparation

Convection oven: approx. 10 minutes at 180 °C

Pan: approx. 8 minutes over medium heat

Tip: Reduced-fat when cooked in a non-stick pan. Suitable for a light diet.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
4384	approx. 100 g x 40	approx. 4.00 kg/box	frozen

BURGER PATTIES.

Burger patties made from regional beef, game or vegetables.
Gently seasoned or smoked.



	ITEM	PRODUCT DESCRIPTION	PACK	WEIGHT	UNIT
	8397	 Classic beef burger patties, frozen	box	approx. 180 g x 22	pcs.
	4825	 Classic beef burger patties, frozen 1.0 cm thick, fine texture	box	approx. 130 g x 30	pcs.
	8394	 "Sea salt" beef burger patties, frozen 1.4 cm thick, fine texture	box	approx. 180 g x 22	pcs.
	7821	 "Western" beef burger patties, frozen 1.0 cm thick, fine texture	box	approx. 180 g x 25	pcs.
	26739	 "Carinthian" beef burger patties, frozen 1.3 cm thick, fine texture	box	approx. 180 g x 22	pcs.
	1389	 "Game" burger patties, frozen 1.3 cm thick, fine texture	6 kg box	approx. 180-200 g x 40	pcs.

SOUS VIDE.

Innovative menu components made with premium ingredients, gently pre-cooked sous vide and frozen.



	ITEM	NAME	CONTENTS	PACK	UNIT
	7082	Pink roast beef, sous vide	4 pieces in box/ approx. 3.0 kg per piece	box	kg
	7083	Pink veal rump cap, sous vide	6 pieces in box/ approx. 2.0 kg per piece	box	kg
	16387	Eye of round, sous vide	4 pieces in box/ approx. 2.3 kg per piece	box	kg
	16390	Pork neck, sous vide	4 pieces in box/ approx. 2.7 kg per piece	box	kg
	16347	Beef ribs, sous vide	6 pieces in box/ approx. 1.0-1.4 kg per piece	box	kg
	16373	KARNERTA's crispy pork shank, sous vide	6 pieces in box/ approx. 1.5 kg per piece	box	kg
	7086	Duck leg, sous vide	16 pieces in box/ approx. 330 g per piece	box	kg
	10016	Goose leg, sous vide	16 pieces in box/ approx. 425 g per piece	box	pcs.
	10015	Goose breast, sous vide	8 pieces in box/ approx. 850 g per piece	box	pcs.
	26741	Lamb shank, sous vide	16 pieces in box/ approx. 450 g per piece	box	kg
	27802	Beef goulash, sous vide	4 pieces in box/ approx. 2.0 kg per piece	box	kg
	13159	Pork drumsticks, sous vide	16 pieces in box/ approx. 300 g per piece	box	kg

Pasta, dumplings and fillings.

**From ricotta-and-spinach to lentil-and-apple-curry.
These wonderfully light pasta and dumpling specialities feature
both classic and creative fillings.**



An incredible range of delicious pasta and dumpling varieties.

We have been producing fresh and frozen pasta and dumpling dishes with passion for over 40 years at our modern production facility in Klagenfurt. We cook as we would in a professional kitchen: freshly prepared every day using high-quality ingredients, ideally sourced regionally and, wherever possible, from Austria.

We rely on the experience and expertise of our employees, handle our ingredients with care, and continually explore new ways to create innovative, tasty and sustainable products.

When it comes to organic produce, we are already at the forefront. Here, we source the majority of our ingredients from regional organic farms – and you can taste the difference. The velvety dough and delicate fillings ensure the right balance for a well-rounded diet. Customers who value natural products have long appreciated KARNERTA's organic quality.

As a Carinthian company, we are especially proud of our signature dish, “Kärntner Kasnudeln” (“Carinthian cheese noodles”), and are now Austria's largest producer of this dish. Located at the border region between Austria, Italy and Slovenia, we draw on traditional recipes and ingredients. For us, regional therefore also means selecting the very best ingredients from the regions.

All our pasta and dumplings are cooked to perfection, beautifully shaped and bain-marie stable. This allows us to offer a comprehensive range for the foodservice and catering sectors.

We have added fully plant-based pasta and dumpling specialities to our range, reflecting changing eating habits. The desire for healthier, more conscious and sustainable food continues to grow.

“With our love of good food and our passion for quality ingredients, we bring Austrian culinary delights to perfection.”



We use eggs from certified Austrian barn-reared hens for our pasta and dumplings. Our organic eggs are sourced 100% from Austrian free-range hens.

PASTA AND DUMPLING PRODUCTS.

40 years of experience in the production of fresh and frozen pasta.



CARINTHIAN CHEESE DUMPLINGS

approx. 50 g/pc.

Pre-cooked, fresh.

Traditionally filled with curd cheese and potatoes. Mint and chervil give the filling its distinctive flavour.

Preparation for 1 portion (200 g)



Cook: fresh approx. 3 minutes

Steam: fresh approx. 6 minutes

Tip: Best served lightly pan-fried with brown butter and crispy bacon bits.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
827	1.0 kg	approx. 1.0 kg/bag	pre-cooked, fresh, 18 days shelf life
48799	5.0 kg	approx. 1.0 kg x 5/box	pre-cooked, fresh, 18 days shelf life



CARINTHIAN CHEESE DUMPLINGS

approx. 50 g/pc.

Pre-cooked, frozen.

Traditional Carinthian pasta dough, filled with curd cheese, potatoes, mint and balanced spices.

Preparation for 1 portion (200 g)



Cook: frozen approx. 6 minutes

Steam: frozen approx. 8 minutes

Tip: Best served pan-fried in butter until crisp, topped with freshly chopped mint.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13138	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



TIROLEAN SCHLUTZKRAPPEN

approx. 15 g/pc.

Pre-cooked, frozen.

Traditionally filled with curd cheese, grey cheese and leaf spinach.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with freshly sautéed leaf spinach and brown butter.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
27833	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

PASTA AND DUMPLING PRODUCTS.

40 years of experience in the production of fresh and frozen pasta.



EGG SPÄTZLE (SMALL DUMPLINGS)

Pre-cooked, frozen.

Made from Austrian wheat flour, eggs from certified Austrian barn systems, durum wheat semolina and spices.
Egg content 10%.

Preparation for 1 portion (200 g)



Cook: frozen approx. 2 minutes.

Steam: frozen approx. 4 minutes.

Tip: Ideal for classic cheese spätzle with crispy fried onions or as a side for ragouts and goulash dishes.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
48947	8.0 kg	approx. 2.0 kg x 4/box	pre-cooked, frozen, 240 days shelf life



SPÄTZLE/KNÖPFLE (SMALL DUMPLINGS)

Pre-cooked, frozen.

Made from Austrian wheat flour, eggs from certified Austrian barn systems, durum wheat semolina and spices.
Egg content 10%.

Preparation for 1 portion (200 g)



Cook: frozen approx. 2 minutes.

Steam: frozen approx. 4 minutes.

Tip: Ideal for classic cheese spätzle with crispy fried onions.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
49015	8.0 kg	approx. 2.0 kg x 4/box	pre-cooked, frozen, 240 days shelf life



POTATO GNOCCHI

approx. 7-8 g/pc.

Pre-cooked, frozen.

Made from high-quality potato flakes, durum wheat semolina, whole eggs and spices.

Preparation for 1 portion (200 g)



Cook: frozen approx. 4 minutes.

Steam: frozen approx. 6 minutes.

Tip: Can be served as a main course or as a side dish to meat dishes.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
48918	8.0 kg	approx. 2.0 kg x 4/box	pre-cooked, frozen, 240 days shelf life

PASTA AND DUMPLING PRODUCTS.

40 years of experience in the production of fresh and frozen pasta.



TORTELLONI RICOTTA & SPINACH

approx. 9-10 g/pc.

Pre-cooked, frozen.

Filled with a vegetarian blend of leaf spinach, ricotta, hard cheese and selected spices.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with a light gorgonzola sauce and pine nuts.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
48825	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



TORTELLONI MEAT*

approx. 9-10 g/pc.

Pre-cooked, frozen.

Filled with finely seasoned pork, rounded off with onions and rosemary.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with sage butter and sautéed cherry tomatoes.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13188	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



RAVIOLI VERDURA

approx. 10-11 g/pc.

Pre-cooked, frozen.

A creamy vegetable filling made from carrots, peas and sweetcorn, refined with mascarpone, cheese and herbs.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with freshly sautéed seasonal vegetables of your choice.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
5188	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



TORTELLI RED PEPPER & CHILLI

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with ricotta and diced peppers, enhanced with chilli and a harmonious blend of spices.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with sautéed diced peppers, fresh basil and grated parmesan.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13129	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

*This product is not vegetarian.

PASTA AND DUMPLING PRODUCTS.

40 years of experience in the production of fresh and frozen pasta.



TORTELLI WILD GARLIC

approx. 24-26 g/pc.

Pre-cooked, frozen.

Best served with fresh wild garlic and parmesan in walnut butter.

Preparation for 1 portion (200 g)

Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with fresh wild garlic and parmesan in walnut butter.



ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7839	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

February 1st – April 30th



TORTELLI ASPARAGUS

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with green asparagus, and complemented by creamy ricotta and a balanced selection of spices.

Preparation for 1 portion (200 g)

Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with asparagus tips tossed in butter, garnished with Prosciutto di San Daniele.



ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7847	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

May 1st – June 30th



GIRASOLE TOMATO & MOZZARELLA

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with a summer-inspired blend of tomatoes, mozzarella and curd cheese, seasoned with tomato purée and basil.

Preparation for 1 portion (200 g)

Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with fresh basil pesto and glazed cherry tomatoes.



ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
49081	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

July 1st – August 31st

PASTA AND DUMPLING PRODUCTS.

40 years of experience in the production of fresh and frozen pasta.



TORTELLI PUMPKIN & CARROT

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with an autumnal blend of pumpkin, carrots, onions and potatoes.

Finished with chopped pumpkin seeds and ginger.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with vegetable strips sautéed in butter and pumpkin seed oil or as a side to game dishes.

September 1st – October 31st

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
49075	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



TORTELLI PORCINI MUSHROOM

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with a creamy porcini mushroom filling, enriched with cream, mozzarella and parsley.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with brown butter, porcini mushrooms and freshly grated parmesan.

November 1st – January 31st

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
49076	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

PASTA AND DUMPLING PRODUCTS.

40 years of experience in the production of fresh and frozen pasta.



ORGANIC EGG SPÄTZLE

Pre-cooked, frozen.

Made from Austrian organic wheat flour, organic eggs, organic durum wheat semolina and spices. Egg content 20%.

Preparation for 1 portion (200 g)



Cook: frozen approx. 2 minutes.

Steam: frozen approx. 4 minutes.

Tip: Ideal as a side to meat dishes or for classic organic cheese spätzle.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13160	8 kg	approx. 2.0 kg x 4/box	pre-cooked, frozen, 240 days shelf life



ORGANIC TORTELLONI RICOTTA & SPINACH

approx. 9-10 g/pc.

Pre-cooked, frozen.

Filled with organic ingredients such as leaf spinach from the Marchfeld region, ricotta and curd cheese, seasoned with basil and spices.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with freshly sautéed spinach leaves, pine nuts and a light cheese sauce.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13119	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



ORGANIC TORTELLONI BEEF*

approx. 9-10 g/pc.

Pre-cooked, frozen.

Filled with organic ingredients such as beef, onions and garlic, finished with hard cheese and rosemary.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with sage butter and sautéed cherry tomatoes.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7416	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



ORGANIC CHEESE TORTELLONI

approx. 9-10 g/pc.

Pre-cooked, frozen.

Filled with organic ingredients such as mountain cheese, hard cheese, curd cheese and garlic, finished with parsley.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with freshly sautéed nuts and a light herb sauce.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
19066	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life

*This product is not vegetarian.

100% VEGAN PASTA AND DUMPLINGS.

40 years of experience in producing fresh and frozen pasta.



TORTELLI WITH LENTIL & APPLE FILLING & CURRY

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with a blend of green, brown and red lentils, fruity apple pieces and a vegan base. Rounded off with curry and spices. Filling content: 35–37%.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with caramelised apple pieces and a light vegan coconut-curry sauce.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13176	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



TORTELLI WITH SPINACH FILLING & PINE NUTS

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with spinach leaves and a vegan base. Rounded off with garlic and pine nuts. Filling content: 35–37%.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with freshly sautéed spinach leaves, cherry tomatoes, pine nuts and good-quality olive oil.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13177	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



TORTELLI ALL'ARRABBIATA WITH BASIL

approx. 24-26 g/pc.

Pre-cooked, frozen.

Filled with tomatoes, a vegan base, basil and chilli. Filling content: 35–37%.

Preparation for 1 portion (200 g)



Cook: frozen approx. 3 minutes.

Steam: frozen approx. 6 minutes.

Tip: Best served with a rich tomato sauce and fresh basil.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
13178	7.5 kg	approx. 1.5 kg x 5/box	pre-cooked, frozen, 240 days shelf life



POTATO NOODLES

approx. 8-9 g/pc.

Pre-cooked, frozen.

Made with potatoes from Austria and spices.

Preparation for 1 portion (200 g)



Cook: frozen approx. 4 minutes.

Steam: frozen approx. 6 minutes.

Tip: Can be served as a sweet main course or as a side dish with meat dishes.

ITEM	WEIGHT	PACK	PRODUCT DESCRIPTION
7489	10 kg	approx. 2.5 kg x 4/box	pre-cooked, frozen, 240 days shelf life



Our new range “Passt Ja! Pura Teigwaren” appeals to vegetarians, vegans and, above all, the large group of flexitarians.

Eating habits are changing significantly. Many people are looking for alternatives that meet their individual needs, while placing a strong focus on sustainability and animal welfare.

Plant-based nutrition focuses on wholesome ingredients and fits perfectly with today's more conscious approach to eating. KARNERTA's new pasta range, Passt ja! Pura, offers a varied alternative – completely free from animal-derived ingredients.

Incidentally, the pasta is also “vegan”, offering a delicious option for all lovers of vegetarian or vegan cuisine.

We produce pasta made from 100% plant-based ingredients for the gastronomy and communal catering sectors, which offers plenty of scope for creativity. Exploring traditional dishes, unusual combinations and innovative preparation methods allows the flavours of the ingredients to shine even more. Today's consumers are looking for lower-calorie, healthier and more sustainable options.

Cook and chill for the highest quality.

Shaped, filled, briefly pre-cooked and immediately flash-frozen – this is how we guarantee the highest quality. The natural flavour, the texture of the high-quality ingredients and the golden-yellow dough are fully preserved. The pasta retains its al dente texture, even when held in the bain-marie for extended periods.

100% PLANT-BASED.

EASY TO PORTION ACCURATELY.

FAIL-SAFE PREPARATION.

READY TO SERVE IN JUST 3 MINUTES.

BAIN-MARIE-STABLE.

VEGAN CERTIFIED.



Hearty goodness.



From net to hook.

**From delicate trout fillets to plump king prawns.
Everything the sea, our rivers and lakes have to offer.**



From the sea.

Under the CERNYs brand, we offer fish, seafood and delicatessen specialities of uncompromising quality. To achieve this, saltwater fish are caught at sea and in coastal waters, then filleted, interleaved and frozen within just a few hours. Safe transport in layers and the ability to remove products as required ensure consistently high quality.

From rivers and lakes.

Freshwater fish are sustainably farmed in local aquaculture facilities. Lake trout, brown trout, char and Arctic char are processed quickly and professionally through our comprehensive fresh produce logistics network and can be prepared fresh within twenty-four hours.

From the delicatessen section.

Buying fish is a matter of trust. Our highly trained staff are happy to cater to your needs and tailor both our range and our service accordingly. Our delicatessen selection includes classics such as herring salads, cocktail sauces and smoked fish spreads. A range of staple ingredients for fish soups and fish stir-fries completes the range.

FISH.

Finest fish and seafood.
Wild-caught and from sustainable aquaculture.
Uncompromisingly high quality.



	ITEM	NAME	DESCRIPTION	WEIGHT	UNIT
	83712	Trout fillet	with skin, frozen, aquaculture Turkey, 20% glaze	approx. 140-170 g	5.0 kg box
	87621	Whitefish fillet	with skin, scaled, virtually boneless, frozen, wild-caught Canada / inland fisheries Asia, 20% glaze	approx. 100-150 g	5.0 kg box
	83258	Arctic char fillet	with skin, frozen, aquaculture Lithuania/Norway/Iceland, 10 % glaze	approx. 150-250 g	5.0 kg box
	83477	Salmon trout fillet	with skin, scaled, frozen, aquaculture Turkey, 10 % glaze	approx. 170-230 g	5.0 kg box
	87559	Pike-perch fillet	with skin, scaled, frozen, wild-caught Kazakhstan/Russia/Turkey, 10 % glaze	approx. 500-800 g	10.0 kg box
	83665	Pike-perch fillet	with skin, scaled, frozen, wild-caught Kazakhstan/Russia/Turkey, 20 % glaze	approx. 170-230 g	5.0 kg box
	88801	John Dory fillet	skinless, frozen, wild-caught Southwest Pacific, 10 % glaze	approx. 120-170 g	5.0 kg box
	84561	Cape hake fillet	with skin, virtually boneless, frozen, wild-caught Southeast Atlantic, 10 % glaze	approx. 130-150 g	5.0 kg box
	88210	MSC Alaska pollock fillet, interleaved	skinless, frozen at sea in layers (interleaved), wild-caught Northeast Atlantic, 0 % glaze	approx. 227-454 g	6,81 kg/7.0 kg/ 9.0 kg block
	88043	MSC cod fillet, interleaved	skinless, frozen at sea in layers, wild-caught Northeast Atlantic, 0 % glaze	approx. 225-450 g	6,81 kg/7.0 kg/ 9.0 kg block
	88110	Salmon fillet	with skin, D-trim, virtually boneless, vacuum-packed, frozen, aquaculture Norway, 0 % glaze	approx. 1.8-2.25 kg	side
	83064	MSC plaice fillet	black skin removed, virtually boneless, frozen, wild-caught Northeast Atlantic, 20 % glaze	approx. 120-160 g	5.0 kg box
	83693	Halibut fillet	skinless, frozen, wild-caught Northwest Atlantic, 20 % glaze	approx. 400-800 g	5.0 kg box

FISH.

Finest fish and seafood.
Wild-caught and from sustainable aquaculture.
Uncompromisingly high quality.



	ITEM	NAME	DESCRIPTION	WEIGHT	UNIT
	89872	Gilthead fillet (seabream fillet)	with skin, frozen, aquaculture Turkey, 20 % glaze	approx. 70-120 g	5.0 kg box
	84891	Sea bass fillet (branzino fillet)	with skin, frozen, aquaculture Turkey, 20 % glaze	approx. 120-160 g	5.0 kg box
	84841	Tilapia fillet	skinless, virtually boneless, frozen, aquaculture China, 20 % glaze	approx. 140-200 g	5.0 kg box
	89916	Norwegian smoked salmon	cold-smoked, vacuum-packed, skinless, sliced, frozen, aquaculture Norway	approx. 0.9-1.4 kg	side
	84886	Squid C4, cleaned	whole, cleaned, raw, block-frozen, wild-caught Southwest Atlantic, 10 % glaze	approx. 9-12 cm	8 x 900 g packages/box
	89026	King prawns, easy peel 8/12	Black Tiger saltwater prawns, headless, shell-on, easy peel, raw, individually quick frozen (IQF), aquaculture Bangladesh, 20 % glaze	approx. 8-12 pcs./lbs	10 x 1.0 kg packages/box
	88287	Mussels	in shell, cleaned, cooked, individually quick frozen (IQF), aquaculture Spain, 0 % glaze	approx. 30-40 pcs./kg	10 x 1.0 kg packages/box
	87306	MSC breaded fish fingers	MSC Alaska pollock fillet, cut from blocks, pre-fried, virtually boneless, approx. 200 portions per carton, frozen, wild-caught Pacific Ocean & Northeast Atlantic, 65% fish content	approx. 30 g	6.0 kg box
	89133	MSC Alaska pollock fillet in batter	cut from blocks, trapezoid/rectangular shape, pre-fried, virtually boneless, frozen, wild-caught Northeast/Northwest Pacific, 65% fish content	approx. 190 g	6.08 kg box
	83284	MSC Alaska pollock fillet, breaded, trapezoid	cut from blocks, trapezoid shape, raw, virtually boneless, approx. 60 portions per carton, frozen, wild-caught Northeast Pacific, 65% fish content	approx. 180 g	10.8 kg box
	84357	MSC Hoki fillet	skinless portions, frozen, wild-caught Southwest Pacific, 10 % glaze	approx. 160 - 180 g	5.0 kg box
	89472	King prawns 8/12	Black Tiger saltwater prawns, headless, shell off, deveined, raw, individually quick frozen (IQF), aquaculture Vietnam, 20 % glaze	approx. 8-12 pcs./lbs	10 x 1.0 kg packages/box
	84486	MSC wild salmon portions	skinless, frozen, wild-caught Northwest & Northeast Pacific, 20 % glaze	approx. 180-200 g	5.0 kg box



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