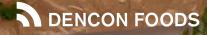
QUALITY IN EVERY BITE



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 $\rm F-FOR$ FROZEN GOODS K — FOR CHILLED GOODS

CONTENTS

our products.

In this catalogue you can discover a wide selection of

Still, not all of our range can be found in this catalogue.

If there are some specific products you are looking for,

please contact us.

(See Contact - page 82)

"Item nr. 0-1234 F" = "Frozenproduct". "Item nr. 0-1234 K" = "Chilledproduct".



CaterQuality

CATER QUALITY

Cater Quality is a series of quality products for canteens, restaurants and cafés. With Cater Quality you will find a good and uniform quality at the right price.



GOURMET QUALITY

Gourmet Quality is gourmet products. In this assortment we have gathered the best products from carefully selected producers who have all built their reputation on supplying the best products.



COUNTRY CUISINE

Country Cuisine consists of more than 20 different varieties of roasted chicken. Everything from the classical "chicken in strips" to the more modern variant "chicken popcorn". Country Cuisine applies to families with children, the buffet restaurant, the grill-market in the supermarket and much more.



DAL MOLISE

In the Italian region of Molise, a variety of cheese specialties are made. In collaboration with the local university, a technology has been refined that makes it possible to freeze the cheese in the best possible way in terms of preserving consistency.

BIG AL'S



Big Al's is the easy solution without compromising with the taste. Handmade Italian pizza twist for young as well as old - or the real flame cooked beef burgers cooked at an impressive 630°C, providing an authentic taste and grill markings at the same time. Build your own favorite burger, Big Al's gives you plenty of opportunities. Fully traceable – from farm to fork.

TYSON

Tyson is a food producer, and is passionate about offering genuine quality to customers. Whether it is fresh, frozen, breaded, grilled or convenience. "Keep it real" is about delivering real taste and thus provide a taste experience of quality with a focus on the customer's needs

Tyson Foods continuously develops products to make food sustainable and tailor food to all available markets. At the same time, they will raise the world's expectations of how much quality food can do.



FINGLES

Do you need to spice up your classical snack basket or need a small snack? Fingies offer a wealth of possibilities. Mutual for all types: they are all easy to heat; either in frier or oven.

Fingerfood is developed for the snack hungry or as an alternative for something crispy for your burger.

For more info go to: www.fingies.fi



MINERVA FOODS

Consistent quality product each time!

www.minervafoods.com

CAMPOVILLA

The pigs from DeRaza's Campovilla in Spain are real Ibérian black pigs. The Spanish Ibérian pork has a unique taste compared to the pork we traditionally eat.

which fall from the oak trees.

The Spanish Ibérian pork has a more powerful and nutty taste - compared to regular domestic pork.

For more info go to: www.deraza.es

LA SELVA

ERNEST SOULARD

products to all over the world.

TAYLOR PRESTON

The story of Taylor Preston takes us all the way back to 1904, where founding farther Arthur Preston opened his very own butcher store in Wellington, New Zealand. 116 years later a third generation of the family is still a large part of the business.

Cattle and lamb live in the 4 districts: Ngauranga Gorge, Wairarapa, Manawatu and Rangitikei – all placed in the Northern peninsula. New Zealand is the perfect place for breeding of all animals. With its wide open and uninhabited areas, animals get to graze and experience a natural up bringing. For more info go to: www.taylorpreston.co.nz

SILVER FERN FARMS

Grass-fed lamb and beef directly from the green fields of New Zealand. Silver Fern Farms was founded in 1948. 50% of the company is owned by a partnership of all 16.000 current breeders/ farmers located in the Southern peninsula of New Zealand. Silver Fern Farms delivers high quality beef.

Respect and care for the animals is a part of all the breeder's DNA which ensures all animals a stress-free upbringing.

For more info go to: www.silverfernfarms.co.nz

A long line of beautiful cuts of Brazilian beef that applies to the consumer who does not compromise with quality.

Read more about Minerva Foods on their website:

MinervaFoods

The Ibérico pig is known to consume a large amount of acorns



LA SELVA

Having more than 100 years of experience, La Selva has their own unique history of manufacturing and processing products within pork. In 1917 Josep Alberti and his wife Mercé Bosch established a small butcher shop in the village of Campllong in the North-Eastern part of Spain. This is same village where they have their headquarters today. Being innovative and having high quality standards, La Selva has achieved a huge popularity in Spain.

Their excellent Spanish delicatessen products having a unique savour is now being offered worldwide.

For more than 80 years, Ernest has been supplying quality duck

Ernest Soulard remains true to the spirit of its founder and every product are of 100% local production. The Soulard family continues to be aware of customer expectations and changing consumer habits.

For the past 80 years, it has been passion that has motivated the staff at Ernest Soulard, a promise of quality for every customer.



SINCE 193









12-4141 F

Pork loin







12-4143 F Collar

12-4159 F Tapilla

12-4144 F



Presa

12-4155 F Pluma

8

IBÉRICO BLACK IBÉRIAN PORK

The Spanish Ibérian pork is a very special pig that walks in natural areas called 'Dehesas' with hills, grass, streams and ancient oak trees. The Ibérico pig is known to consume a large amount of acorns which fall from the oak trees.

The Spanish Ibérian pork has a more powerful and nutty taste - compared to the pork we usually eat.

It also has a slightly different anatomy which provides tasty and tender cuts such as e.g. Pluma, Presa, Secreto and Tapilla.



Product name
Iberico boneless loin 1/2
Ibérico frenched rack
Ibérico tenderloin

Ibérico collar boneless w/

Ibérico Tapilla

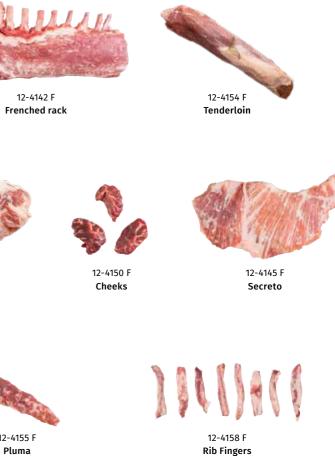
Ibérico cheeks

Ibérico Secreto

Ibérico Presa

Ibérico Pluma

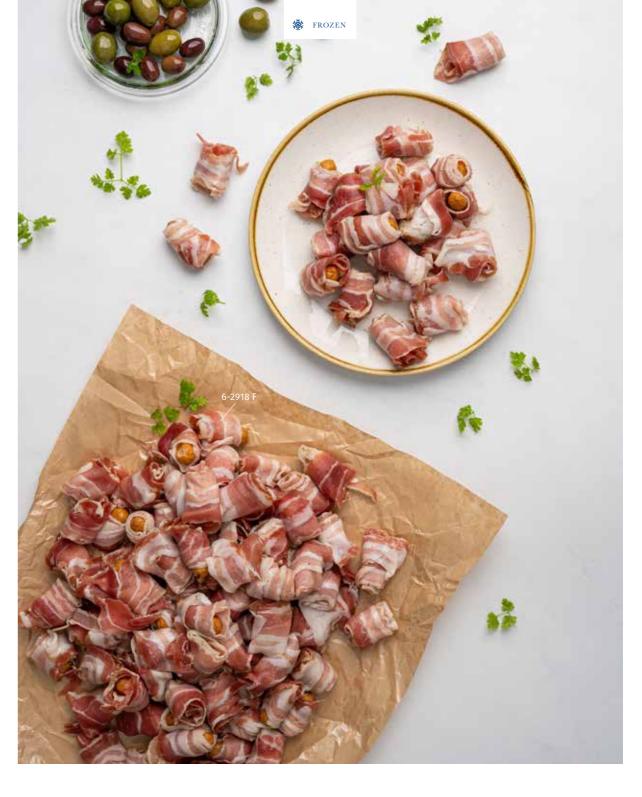
Ibérico Rib Fingers



	Item no.	approx.	Ō
2	12-4141 F	1 cm fat cap — 6 kg crt.	0,8-1,2 kg
	12-4142 F	6 kg/crt.	1,8-2,5 kg
	12-4154 F	Vac. x 3 — 6 kg/crt.	280-350 g
v/o presa	12-4143 F	6 kg/crt.	1,5 kg pcs.
	12-4159 F	Vac. x 2 — 6 kg/crt.	300 g pcs.
	12-4150 F	6 kg/crt.	80 g pcs.
	12-4145 F	Vac. x 2 — 6 kg/crt.	450 g pcs.
	12-4144 F	Vac. x 2 — 6 kg/crt.	600 g pcs.
	12-4155 F	Vac. x 3 — 6 kg/crt.	1 kg
	12-4158 F	6 kg/crt.	1 kg



TENDERLOIN	Product name	ltem no.	Origin	
- Side muscle off, from Chile.	Pork tenderloin, side muscle off	3-3515 F	Chile	vac.x1, 5 kg/crt.



TAPAS

Ready to serve after frying in the oven or on the pan. Can also be served cold after heating.

- Suitable for brunches, receptions, and other catering events.



Product name	Item no.	
Chistorritas	6-2912 F	3 x 1,5 kg — 4,5
Dates wrapped in bacon	6-2916 F	3 x 1,5 kg — 4,5
Cocktail sausages wrapped in bacon	6-2918 F	3 x 1,5 kg — 4,5



6-2912 F **Chistorritas**



6-2916 F Dates in bacon



6-2918 F Cockail sausages in bacon

4,5 kg/crt.

4,5 kg/crt.

4,5 kg/crt.









Breaded pork schnitzel — Precooked



4-3730 F Breaded turkey Cordon Bleu — Precooked

BREADED SCHNITZEL & COR-DON BLEU

Of European origin.

All products are loose frozen and easy to prepare. Prepare quickly and easily — perfectly crispy schnitzel in oven, Merrychef or deep fryer.

	Pork	Item n
	Mini breaded pork schnitzel	3-6878
	Breaded pork schnitzel	3-6880
	Large breaded pork schnitzel	3-6862
Raw →	Breaded pork schnitzel (raw)	3-6864
	Turkey	Item n
	Breaded turkey schnitzel	4-3755
	Breaded turkey Cordon Bleu	4-3730
	Breaded turkey Cordon Bleu	4-3750





3-6880 F Breaded pork schnitzel — Precooked



4-3755 F Breaded turkey schnitzel — Precooked



Breaded tukrey Cordon Bleu — Precooked

3-6864 F

Breaded pork schnitzel — Raw

tem nr.		Brand	
3-6878 F	2 x 3 kg — 6 kg/kolli	Cater Quality	25-30 g
3-6880 F	40 x 160g — 6,4 kg/kolli	Cater Quality	160 g
8-6862 F	36 x 220g — 7,92 kg/kolli	Cater Quality	220 g
3-6864 F	40 x 160 g — 6,4 kg/kolli	nn	160 g
tem nr.		Brand	
tem nr. +-3755 F	Bulk, 3 kg/kolli	Brand Cater Quality	(b) 100 g
	Bulk, 3 kg/kolli Bulk, 5 kg/kolli		
+-3755 F		Cater Quality	100 g







6-2110 K Streaky bacon, sliced





6-2304 K Lightly roasted bacon, cubes

6-2306 K Roasted bacon, cubes





6-2409 K Medium roasted bacon, sliced

6-2911 F Smoked back bacon, sliced

BACON

Product name	ltem nr.
Streaky bacon, sliced	6-2110 K
Bacon, cubes	6-2135 K
Bacon, cubes	6-2138 F
Lightly roasted bacon, cubes	6-2304 K
Roasted bacon, cubes	6-2306 K
Smoked back bacon, sliced	6-2400 K
Roasted bacon, sliced	6-2404 K
Roasted bacon, sliced	6-2409 K
Medium roasted bacon, sliced	6-2911 F
Bacon on baking paper	6-2280 F



SMOKED OVER BEECH WOOD



6-2135 K **Bacon, cubes**



6-2138 F **Bacon, cubes**



6-2400 K Roasted bacon, sliced



6-2404 K Roasted bacon, sliced





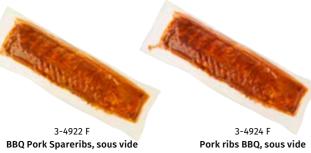
6-2280 F Bacon on baking paper

approx.	Ō
4 x 2,5 kg — 10 kg/crt.	2,5 kg
9 x 1 kg — 9 kg/crt.	1 kg
9 x 1 kg — 9 kg/crt.	1 kg
12 x 500 g — 7 kg/crt.	500 g
12 x 500 g — 7 kg/crt.	500 g
8 x 500 g — 4 kg/crt.	500 g
8 x 600 g — 4,8 kg/crt.	600 g
8 x 600 g — 4,8 kg/crt.	600 g
4 x 2,2 kg — 9 kg/crt.	2,2 kg
10 x 1,2 kg — 12 kg/crt.	1,2 kg











SPARERIBS & LOIN RIBS

Product name	ltem nr.	
Pork loin ribs	3-4912 F	10 kg/crt.
Pork ribs classic, precooked	3-4921 F	app. 4,7 kg/crt.
BBQ Pork Spareribs, sous vide	3-4922 F	6 x 450g — 2,7 kg/crt.
BBQ Pork Spareribs, sous vide	3-4924 F	10 x 550g — 5,5 kg/crt.
American Style Spareribs	3-4930 F	2 x 2 kg — 4 kg/crt.

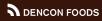






BEEF

QUALITY IN Every bite









1-3030 K Striploin, chain on



AMERICAN BEEF

USA – BLACK ANGUS

Our American beef is from beef cattle of the Black Angus breed.

Black Angus does not need much introduction, it is incredibly popular and for good reason as it is tender and full of flavour.

Star Range Angus	ltem nr.	
Ball tip	1-4510 K	angus, ca. 20 kg kolli
Brisket	1-4998 K	angus, ca. 24 kg/kolli
Platte Valley	ltem nr.	
Striploin, chain on	1-3030 K	angus, ca. 23 kg/kolli
Tri tip, fat on	1-3032 K	angus, ca. 20 kg/kolli
Ribeye, lip off	1-3034 K	angus, ca. 22 kg/kolli
Top sirloin, CC gastro	1-3052 K	angus, ca. 20 kg/kolli
Top sirloin, cap fat on	1-3057 K	angus, ca. 20 kg/kolli

Star Range Angus	ltem nr.	
Ball tip	1-4510 K	angus, ca. 20 kg kolli
Brisket	1-4998 K	angus, ca. 24 kg/kolli
Platte Valley	ltem nr.	
Striploin, chain on	1-3030 K	angus, ca. 23 kg/kolli
Tri tip, fat on	1-3032 K	angus, ca. 20 kg/kolli
Ribeye, lip off	1-3034 K	angus, ca. 22 kg/kolli
Top sirloin, CC gastro	1-3052 K	angus, ca. 20 kg/kolli
Top sirloin, cap fat on	1-3057 K	angus, ca. 20 kg/kolli



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1-3034 K **Ribeye, lip off**







BRASIL

A long line of beautiful cuts of Brazilian beef that applies to the consumer who does not compromise with quality. Consistent quality product each time!

Read more about Minerva Foods on their website: www.minervafoods.com

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NEW ZEALAND

New Zealand has the optimal conditions for breeding of beef. The two main islands are bordered by the Pacific Ocean, providing warm winters and cool summers.

New Zealand PRIME STEER beef is the highest quality from SILVER FERN FARMS and in order for the meat to be stamped as PRIME STEER, there are a number of criteria to be met. You can read much more at: www.silverfernfarms.co.nz



Product name	ltem nr.	approx.
Prime Steer tenderlon, c/off	1-9501 K	ca. 1,8 kg+
Prime Steer tenderlon, c/off	1-9506 K	ca. 2,2 kg+
Prime Steer ribe eye roll	1-9521 K	ca. 4 kg+
Prime Steer rump cap	1-9531 K	ca. 1,0 kg+



Product name	ltem nr.	approx.
Striploin	1-0004 K	ca. 4-5 kg
Striploin	1-0005 K	ca. 5-6 kg
Striploin	1-0006 K	ca. 6 kg+
Entrecôte	1-0012 K	ca. 1,5 kg+
Tenderloin c/off	1-0013 K	ca. 1,4 kg+
Tenderloin c/off	1-0014 K	ca. 1,8 kg+







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CANADIAN HERITAGE ANGUS

Black Angus, grain fed, AA+.

Herritage Black Angus is top shelf beef.

All cattle are carefully selected and bred, the cattle live and graze on open land where they can move freely.

of antibiotics, hormones or steroids. Full traceability from "farm to fork". Raised and slaughtered in Canada.

If you are up for a taste experience of the very best, we highly recommend you try Canadian Heritage Angus.

Read more at www.HeritageAngus.com

Product name	ltem nr.	
Striploin AA+	1-2101 K	ca. 16 kg kolli
Ribeye AA+	1-2106 K	ca. 16 kg kolli
Tenderlon AA+, c/off	1-2111 K	ca. 14 kg/kolli
Tri tip AA+, fat on	1-2121 K	ca. 14 kg/kolli
Teres major AA+	1-2126 K	ca. 15 kg/kolli





1-2126 K Rib eye

Of course, they are bred completely without the use







JAPAN

Real Japanese Wagyu beef. The meat has an extreme marbling of fat and is considered the ultimate beef.



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p	R	E	M		M	
W		A	G	Y	U	

A4 - Wagyu	ltem nr.		Brand
Wagyu tenderloin, A4 grade	1-9002 K	3,5 kg/pcs.	Kagoshima
Wagyu rib eye, A4 grade	1-9005 K	2 kg/pcs.	Kagoshima
Wagyu striploin A4 grade	1-9008 K	2 kg/pcs.	Kagoshima
A5 - Wagyu	ltem nr.		Brand
		\checkmark	
Wagyu tenderloin, A5 grade	1-9003 K	4-5 kg/pcs.	Kagoshima
Wagyu rib eye, A5 grade	1-9006 K	4 kg/pcs.	Kagoshima



We are proud to offer REAL JAPANESE KOBE.

KOBE is considered to be some of the finest and most exclusive beef in the world. We have at DENCON FOODS in several years been among the very few approved to import and market KOBE.





MEMBERSHIP NUMBER: 750

KOBE A4/A5

KOBE tenderloin, A4/A

KOBE rib eye, A4/A5 gr

KOBE striploin, A4/A5 g

DENCON FOODS — KOBE STATUTE

	ltem nr.		Brand
A5 grade	1-9050 K	4-5 kg/pcs.	KOBE, Hyogo
grade	1-9054 K	3 kg/pcs.	KOBE, Hyogo
5 grade	1-9052 K	3 kg/pcs.	KOBE, Hyogo



CARPACCIO

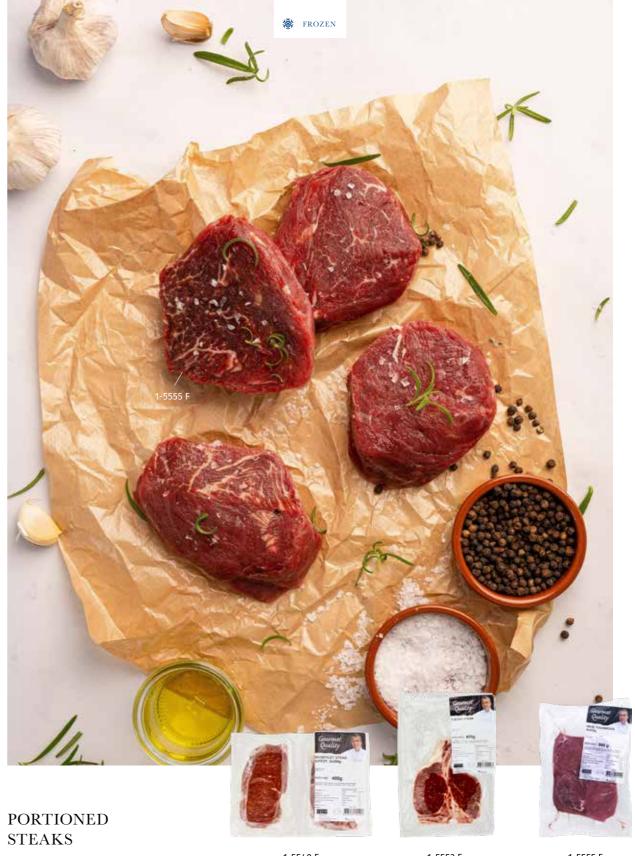
Can be used as an appetizer, in sandwiches or wraps.

There is foil between each layer of carpaccio, which makes the product easy to portion.



Product name	ltem no.		
Beef Carpaccio	1-8329 F	8 x 960 g — 7,68 kg/crt.	12 x 80 g
Wagyu Carpaccio	8-6082 F	8 x 800 g — 6,4 kg/crt.	10 x 80 g





Always tender steaks.

1-5540 F **Beef fillet steak**

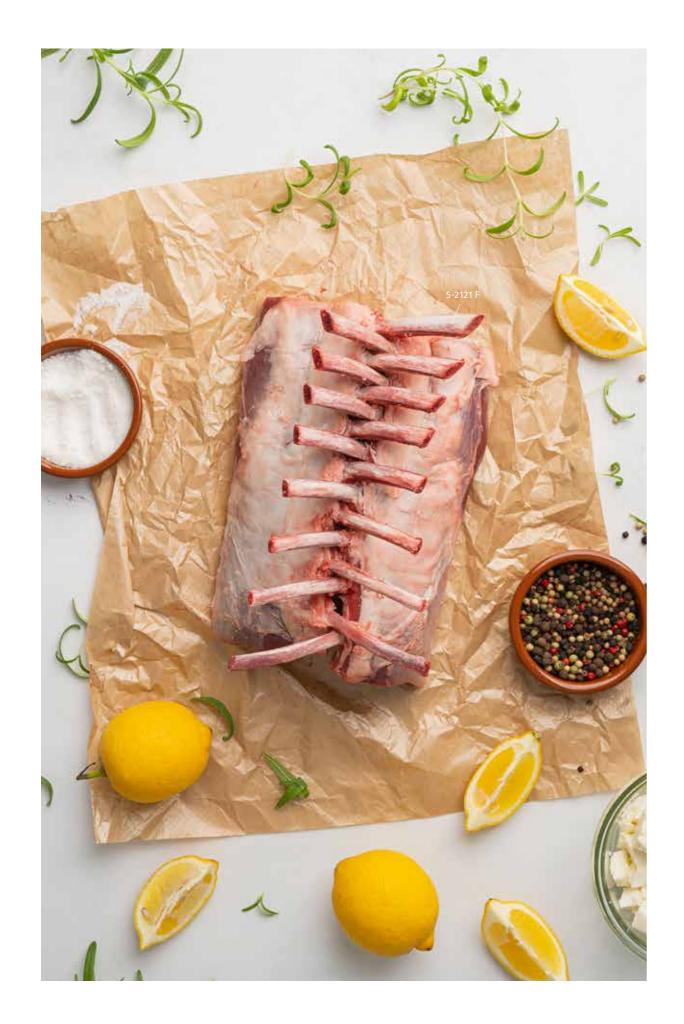
Product name	ltem no.	Origin		Ō
Beef striploin steak PAD	1-5540 F	EU	12 x 400 g — 4,8 kg/crt.	2 x 200 g
Beef T-bone steak	1-5550 F	EU	13 x 400 g — 4,8 kg/crt.	400 g
Beef tournedos	1-5560 F	EU	6 x 900 g — 5,4 kg/crt.	4 x 225 g

1-5553 F **Beef T-bone steak**

1-5555 F **Beef tournedos**

Gourmet Quality





NEW ZEALAND LAMB CUTS - FROZEN

New Zealand, Gourmet Quality

Product name	ltem no.
Lamb leg — bone in, FBO	5-1224 F
Lamb leg — bone in, ABO/CKT	5-1240 F
Lamb saddle, 8-rib	5-1264 F
Lamb saddle, 1-rib	5-1265 F
Boneless lamb leg TBO	5-1281 F
Lamb frenched rack	5-2121 F
Boneless lamb chumps cap on	5-2208 F
Lamb shoulder, BRN	5-2237 F
Boneless lamb tenderloin	5-7110 F
Boneless lamb loin	5-8017 F
Whole lamb	5-2222 F
Whole lamb	5-2223 F



approx.	0
7 pcs. — 13 kg. per crt.	1,50-2,10 kg
12 kg. per crt	1,6-2,2 kg
15 kg. per crt.	
15 kg. per crt.	
12 kg. per crt.	1,35-1,65 kg
Vac. x 2 — 12 kg. per crt.	
Vac. x 4 —12 kg. per crt.	
15 kg. per crt.	
10 kg. per crt.	
Vac. x 4 — 13 kg. per crt.	
Whole lamb	9-13 kg
Whole lamb	13-16 kg

IRISH LAMB CUTS - CHILLED

Green hills and valleys, lush grass, fresh water, air and plenty of exercise. The Irish lamb from Kildare live in a temperate climate, which gives tasty, juicy and tender lamb.

Product name	Item no.	
Lamb leg ABO, 1,6-2,5 kg	5-8600 K	4 pcs./crt. — 8 kg/crt.
Lamb leg deboned in net	5-8602 K	4 pcs./crt. — 7 kg/crt.
Lamb chump cap-on	5-8603 K	vac. x 2 — 8 kg/crt.
Lamb frenched rack, short	5-8608 K	vac. x 2 — 8 kg/crt.
Lamb saddle 1-rib 25mm	5-8609 K	vac. x 1 — 11 kg/crt.
Lamb tenderloin string off, in tray	5-8613 K	vac. x 6 — 4 kg/crt.
Lamb backstrap with fat on, in tray	5-8616 K	vac. x 2 — 4 kg/crt.
Lamb shoulder, boneless, w. bone-in shank	5-8619 K	vac. x 1 — 9 kg/crt.
Lamb hindshank	5-8621 K	vac. x 2 — 10 kg/crt.
Lamb brisket, boneless	5-8623 K	16 kg/crt.
Lamb brisket boneless, rolled and tied	5-8624 K	14 kg/crt.
Lamb shoulder, boneless in net	5-8629 K	12 kg/crt.
Lamb shoulder bone-in, banjo cut	5-8631 K	11 kg/crt.





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EXCLUSIVE FRENCH POULTRY



BRESSE

A 400 year-old breed which in 1936 had its name protected so only chicken of this breed and from this specific area, of the same name, is allowed to sell under the Bresse name.

The Bresse chicken must be at least 124 days old before slaughter.

The Bresse chicken is known as the queen of poultry and the cockerel as the king of poultry, which is how the Bresse was referred to back in the 19th century and still is to this day.

Michellin chefs all around the world use the Bresse chicken and we can understand why; the flavour is intense and the meat juicy and tender.

One of the reasons why the Bresse chicken is loved by the French is its characteristic French colourings; Blue legs, white feathers and red coxcomb.

Product		ltem nr.		Ō
Bresse chicken	VI	4-1085 K	4 pcs/crt — 6,6 kg/crt	1,3-2,0 kg
Label Rouge chicken		4-1096 K	4 x 1400g — 5,6 kg/crt	1,4 kg
Label Rouge cornfed chicken		4-1098 K	4 x 1400g — 5,6 kg/crt	1,4 kg
Organic chicken	Zast	9-4427 K	crayo, 4 pcs/crt — 4,8 kg/crt	1-1,4 kg



LABEL ROUGE

An official quality seal from the French Ministry of Agriculture, which guarantees exceptionally high quality in taste and breeding methods.

As high quality reflects on all parameters in the taste experience, Label Rouge covers all elements of breeding, from poultry, feed, environment as well as animal welfare.

Label Rouge farms meet the highest standards in poultry farming with respect for traditions and is a guarantee of quality for consumers.

Label Rouge prescribes that the feed consists of min. 75% grain and without the use of animal material.

Breeding takes place both indoors, in naturally lit surroundings, and outdoors in grassy surroundings, with plenty of possibility to stay in the shade.





12-4016 F Barbery duck breast, 300-400 g

12-4017 F Barbery duck legs, 300-400 g

DUCK

Product name	ltem nr.		Ō
Barbery duck breast	12-4016 F	vac. x 2 — 5 kg/crt.	300-400 g
Barbery duck legs	12-4017 F	vac. x 2 — 5 kg/crt.	300-400 g









4-4810 F Duck liver free-range

4-4063 K **Duck fat**

GIBLETS & FAT - FROM DUCK

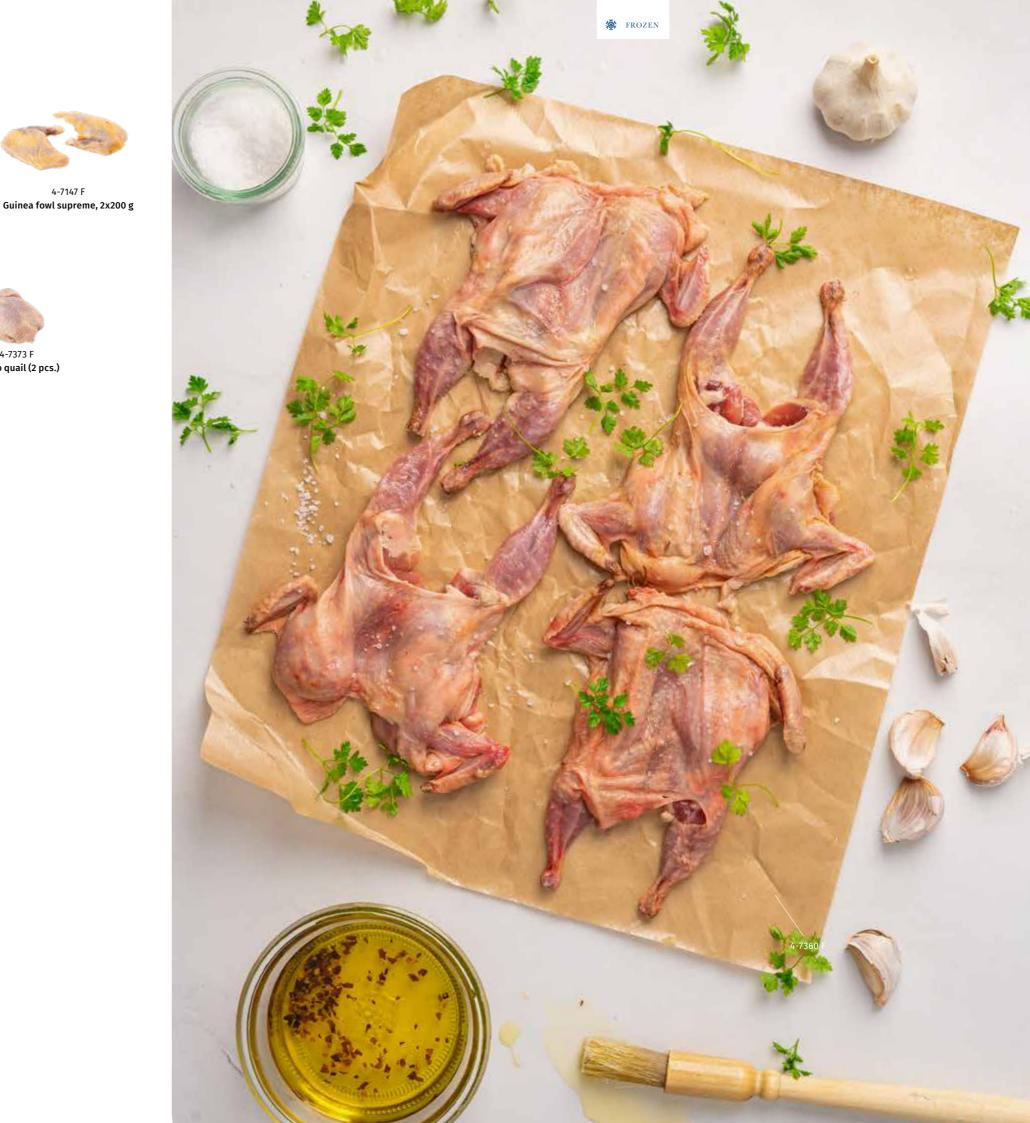
4-4815 F

Duck gizzard free-range

Product name	ltem nr.	Origin	
Duck fat	4-4062 K	FR	4 x 800 g — 3,2 kg/crt.
Duck fat in tin	4-4063 K	FR	4 x 3600 g — 14,4 kg/crt.
Duck fat in tin	4-4064 K	FR	12 x 700 g — 8,4 kg/crt.
Duck liver, from free-range ducks	4-4810 F	FR	20 x 250 g — 5 kg/crt.
Duck gizzard, from free-range ducks	4-4815 F	FR	20 x 250 g — 5 kg/crt.
Duck hearts, from free-range ducks	4-4820 F	FR	20 x 250 g — 5 kg/crt.

Gourmet Quality









4-1130 F Cornfed spring chicken

4-2180 F Cornfed chickenbreast supreme



Pigeon, ovenready



4-2154 F Chickenbreast supreme

4-7360 F Deboned quail, 4 x 130 g

4-7373 F

4-7147 F

Jumbo quail (2 pcs.)

SPECIAL POULTRY

Product name	ltem nr.		
Cornfed spring chicken	4-1130 F	12 x 500 g — 6 kg/crt.	500 g
Cornfed chickenbreast supreme	4-2180 F	vac. x 2 – 5 kg/crt.	170-230 g
Chicken breast supreme	4-2154 F	10 kg/crt.	200 g+
Guinea fowl supreme	4-7147 F	16 x 400 g — 6,4 kg/crt.	2 x 200 g
Pigeon, ovenready	4-7336 F	10 x 300 g — 3 kg/crt.	300 g
Deboned quail	4-7360 F	10 x 520 g — 5,2 kg/crt.	4 x 130 g
Jumbo quail (2 pcs)	4-7373 F	12 x 450 g — 5,4 kg/crt.	2 x 225 g











4-1995 F Roasted chicken breast, 110-130 g



4-2700 F Sandwich chicken, 8 mm



Chicken sandwich steak, 5-8 mm

CATER QUALITY CHICKEN

CaterQuality

-	-	
-		
Cater	Quality	is a series of quality products
to caf	eterias,	restaurants and cafes.

Here you will find good quality at the right price. With Cater Quality, you are sure of a good and consistent quality.

Product name	Item nr.		Ō
Yakitori BBQ skewer, 30 g	4-2306 F	6 x 1 kg — 6 kg/crt.	30 g
Yakitori Soya skewer, 30 g	4-2310 F	6 x 1 kg — 6 kg/crt.	30 g
Yakitori satay skewer, 30 g	4-2314 F	6 x 1 kg — 6 kg/crt.	30 g
Roasted chicken breast	4-1995 F	5 x 2 kg — 10 kg/crt.	110-130 g
Chicken burger	4-2611 F	10 x 1 kg — 10 kg/crt.	100 g
Chicken nuggets	4-2605 F	10 x 1 kg — 10 kg/crt.	23 g
Sandwich chicken 8 mm	4-2700 F	5 x 2 kg — 10 kg/crt.	
Chicken sandwich steak, 5-8 mm	4-2715 F	5 x 2 kg — 10 kg/crt.	
Grilled chicken kebab	4-2716 F	10 x 1 kg — 10 kg/crt.	

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Chicken burger





4-2605 F Chicken nuggets



4-2716 F Grilled chicken kebab





4-2875 F **Pan. kyllingevinger**



4-2877 F Pan. kyllinge strimler - 35 g



4-2884 F Pan. kyllingefilet Southern Fried - 53 g



4-2888 F Pan. kyllingeschnitzel 125 g



4-2891 F Stegt kyllingespyd Tikka - 100 g



4-2893 F Stegt kyllingespyd Yakitori - 80 g

TYSON

These fully cooked products are suitable for use in oven, deepfryer, airfryer or Merrychef®.

Serve them as snacks on the go, in a snack basket or as a side dish.

Product name	ltem nr.		Ō
Breaded chicken wings - Hot'n Kickin 🌶	4-2875 F	2 x 2,5 kg — 5 kg/crt.	
Breaded chicken strips - Hot'n Kickin 🌶	4-2877 F	3 x 1 kg — 3 kg/crt.	35 g
Southern Fried Crispy chicken mini fillets	4-2886 F	10 x 1 kg — 10 kg/crt.	53 g
Breaded chicken schnitzel	4-2888 F	5 x 2 kg — 10 kg/kolli	125 g
Fried chicken skewer - Tikka	4-2891 F	2 x 2 kg — 4 kg/kolli	100 g
Fried chicken skewer - Yakitori	4-2893 F	3 x 1 kg — 3 kg/krt.	80 g







COUNTRY CUISINE

Country Cuisine consists of more than 20 dif-
ferent varieties of fried chicken. Everything
from the classical "chicken in strips" to the
more modern variant "chicken popcorn"Country Cuisine applies to families with chil-
dren, the buffet restaurant, the grill-market
in the supermarket and much more.

Product name	ltem nr.	Origin		Ō	Harris -
Chicken skewers	4-1701 F	тн	5 x 2 kg — 10 kg/crt.	12 g	
Chicken skewers	4-1705 F	CN	5 x 2 kg — 10 kg/crt.	30 g	
Chicken skewers	4-1710 F	CN	5 x 2 kg — 10 kg/crt.	50 g	
Chicken skewers	4-2759 F	CN	5 x 2 kg — 10 kg/crt.	80 g	
Chicken skewers	4-1720 F	CN	5 x 2 kg — 10 kg/crt.	100 g	
Steamed chicken breast diced	4-1735 F	CN	5 x 2 kg — 10 kg/crt.		12 mm
Steamed cooked shredded chicken	4-1737 F	CN	5 x 2 kg — 10 kg/crt.		
Roasted chicken breast diced	4-1740 F	CN	5 x 2 kg — 10 kg/crt.		12 mm
Salad chicken (inner fillet)	4-1764 F	тн	5 x 2 kg — 10 kg/crt.		
Roasted chicken inner fillet, whole	4-1750 F	CN	5 x 2 kg — 10 kg/crt.		
Roasted chicken breast sliced	4-1755 F	CN	5 x 2 kg — 10 kg/crt.		5 mm
Fry-roasted chicken breast strips	4-2709 F	CN	5 x 2 kg — 10 kg/crt.		8 mm
Roasted chicken breast strips	4-1757 F	CN	5 x 2 kg — 10 kg/crt.		10 mm
Breaded chicken goujon - SF	4-1772 F	CN	5 x 2 kg — 10 kg/crt.	35 g	
Breaded chicken fillet - SF	4-1776 F	тн	5 x 2 kg — 10 kg/crt.	110 g	
Chicken popcorn	4-1788 F	тн	5 x 2 kg — 10 kg/crt.		



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FLAME GRILLED BURGER

It is flame cooked at an impressive 630°C and obtaining real grillmarks and a great tasting open-fire flavour. The burgers cooks from frozen in no time.

READY COOKED

FROM 35 SEC. IN MERRYCHEF

Product name	ltem nr.	
Flame grilled burger	1-8878 F	40 x 57g — 4,56 kg/crt.
Flame grilled burger	1-8880 F	24 x 90 g — 4,32 kg/crt.
Flame grilled burger	1-8882 F	16 x 135 g — 4,32 kg/crt.

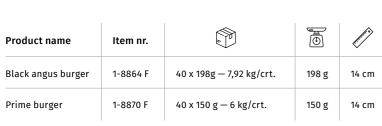
GOURMET BURGER

BLACK ANGUS

BIG AL's is quality, craftsmanship and the best ingredients gathered in uniquely juicy and tasty burger patties.

We recommend cooking directly from frozen. - More taste and less waste.







see the benefits of our Black Angus burger



see the benfits of our Prime Burger











GRILLED ON OPEN FIRE

0	part in
57 g	ø100 mm
90 g	ø110 mm
135 g	ø120 mm







7-6954 F **Cheddar jalapeños**

FINGERFOOD

We have everything in fingerfoods!

Fingerfoods are the perfect snack for sharing with family and friends.
This is just a small selection of our fingerfood range.

name	ltem nr.	
tops	7-6927 F	6 x 1 kg — 6 kg/crt.
heese jalapeños	7-6956 F	6 x 1 kg — 6 kg/crt.
ese nuggets	7-6950 F	6 x 1 kg — 6 kg/crt.
lla sticks	7-6952 F	6 x 1 kg — 6 kg/crt.
jalapeños	7-6954 F	6 x 1 kg — 6 kg/crt.







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P		-7027 F		
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TAQUITOS A Mexican-inspired snack, a delicious soft dough that surrounds a creamy spicy interior.	Product name	ltem nr.		Ō
	Taquito - Chicken Fajita	7-7038 F	3,84 kg/crt.	80 g
	Taquito - Spicy Beef	7-7039 F	3,84 kg/crt.	80 g
	Taquito - Spicy Kycling	7-7041 F	3,84 kg/crt.	80 g



Spring roll veget





2	ltem nr.		0
cken	7-7027 F	26 x100 g — 2,6 kg/crt.	100 g
etable	7-7029 F	26 x100 g — 2,6 kg/crt.	100 g



pockets do not drip and slide like regular pizza slices.

Product name	ltem nr.		Ō
Pepperoni	7-7110 F	24 x 160 g — 3,84 kg/crt.	160 g
Prosciutto	7-7112 F	24 x 160 g — 3,84 kg/crt.	160 g
Margherita	7-7114 F	24 x 160 g — 3,84 kg/crt.	160 g

∛\$FINGIES[®]



ITALIAN TWIST

Original Italian stone oven twist to-go with delicious filling of tomatoes, mozzarella og spices.

Cooks directly from frozen.

Product name	ltem nr.		0
Pepperoni	7-8396 F	28 x 175 g — 4,9 kg/kolli	175 g
Margherita	7-8398 F	28 x 175 g — 4,9 kg/kolli	175 g



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4-2716 F Grillet kyllinge kebab



1-8217 F **Okse döner kebab**







KEBAB & FRIED MINCED BEEF

Origin: EU

Product name	ltem nr.	
Döner beef kebab	1-8217 F	10 x 1 kg — 10 kg/crt.
Fried minced beef	1-8324 F	4 x 2,5 kg — 10 kg/crt.
Fried minced taco beef	1-8328 F	4 x 2,5 kg — 10 kg/crt.
Grilled chicken kebab	4-2716 F	10 x 1 kg — 10 kg/crt.











Like Schnitzel 90 g



9-5160 F Organic Like Chicken Bite

LIKEMEAT

- Produktnavn
- Like Schnitzel
- Like Crispy Nuggets
- Like Chicken Wings
- Organic Like Chicken B











7-9324 F Like Chicken Wings

The LikeMeat products are for those who would like to continue to be able to cook and eat the dishes they know - but save on, or completely replace the meat.

	Varenr.		Ō
X	7-9320 F	3 kg/kolli	90 g
X	7-8944 F	3 kg/kolli	20 g
	7-923 F	3 kg/kolli	
Bites	9-5160 F	2,5 kg/kolli	









8-0054 F

The Chunk

8-0068 F

Burger



Pulled Oumph!



Döner Style Kebab, peabased



OUMPH!

Oumph! They look like nothing from the plant world, yet they feel familiar.

Products are primarily made from soy beans. The goal is for the products to have a minimal impact on the climate, at the same time the food must be easy to prepare, taste good and be saturating.

Product name		ltem nr.		Ō	
Mince	X	8-0050 F	2 x 2 kg/crt		
Balls	(\mathcal{X})	8-0052 F	2 x 2 kg/crt	16 g	Ø 3-4 cm
The Chunk	X	8-0054 F	2 x 2 kg/crt		
Pulled Oumph!	X	8-0056 F	2 x 2 kg/crt		
Döner Style Kebab, pea-based	\otimes ×	8-0058 F	2 x 2 kg/crt		
Oumph! Thyme & Garllic	X	8-0066 F	2 x 2 kg/crt		
Burger		8-0068 F	2 x 2,26 kg/crt	113 g	





Soy free











RAISED & ROOTED

Raised & Rooted are on a mission to raise expectations for what plants can do by bringing the power of plant protein to everyone!

Each piece is pre-fried, cooked and frozen to keep all their taste and texture.

Product name	ltem nr.
Sweet Chili & Lime Goujon	7-9200 F
Tortilla Nachos	7-9202 F
Dipping Fries	7-9204 F
Hot & Spicy Popcorn	7-9206 F
Bombay Fillets	7-9208 F
Multi Seeded Fillets	7-9210 F







7-9210 F Multi Seeded Fillets

Raised & Rooted is made with fava beans and is free from artificial flavors, colors and preservatives, as well as soy and palm oil.

	Ō	Harden and Andrews
3 x 700 g/crt.	35 g	
3 x 700 g/crt.	18 g	
3 x 700 g/crt.	15 g	
3 x 700 g/crt.	8 g	
3 x 700 g/crt.	100 g	9 x 12 cm
3 x 700 g/crt.	100 g	9 x 12 cm







8-8001 F **Black beans**

8-8005 F Butter beans





8-8046 F Red split lentils

8-8054 F Red quinoa



8-8072 F Pearl couscous

Product name

Black beans

Butter beans

Cannellini bean

Kidney beans

Red split lentils

Red quinoa

Quinoa

Chickpeas

Pearl couscous

Organic kidney

Organic chickpe

Organic black be

Organic quinoa

Organic cannell

Our series of precooked legumes and grains makes it easy to use these healthy

CHICKPEAS & GRAIN

products for salads or stews. They are all individually quick frozen, this way you can dose the precise amount needed.

BEANS, LENTILS,

The only thing that has been done is they have been soaked and cooked, there are no additives of any kind and no added salt.





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8-8028 F Cannellini beans



8-8056 F **Quinoa**



8-8032 F **Kidney beans**



8-8060 F Chickpeas

2	Item nr.	
	8-8001 F	2 x 2,5 kg — 5 kg/crt.
	8-8005 F	2 x 2,5 kg — 5 kg/crt.
ns	8-8028 F	2 x 2,5 kg — 5 kg/crt.
	8-8032 F	2 x 2,5 kg — 5 kg/crt.
ls	8-8046 F	2 x 2,5 kg — 5 kg/crt.
	8-8054 F	2 x 2 kg – 4 kg/crt.
	8-8056 F	2 x 2 kg — 4 kg/crt.
	8-8060 F	2 x 2,5 kg — 5 kg/crt.
5	8-8072 F	2 x 2 kg — 4 kg/crt.
y beans	9-9001 F	2 x 2,5 kg — 5 kg/crt.
beas 🙍	9-9005 F	2 x 2,5 kg — 5 kg/crt.
beans 🙍	9-9009 F	2 x 2,5 kg − 5 kg/crt. ← Non-stock-item
a 💋	9-9013 F	2 x 2 kg – 4 kg/crt.
llini beans	9-9017 F	2 x 2,5 kg – 5 kg/crt. ← Non-stock-item





8-1035 F Mozzarella pearls — 1 g



8-1037 F Mozzarella pearls — 5 g



8-1039 F Mozzarella slices — 19 g



8-1041 F Mozzarella shredded

MOZZARELLA

These cheese specialities are made in the Italian region Molise. In collaboration with the local university, a technology has been refined that makes it possible to freeze the cheese in the best possible way in terms of preserving consistency.

Product name	Item nr.	After thawing		Ō
Mozzarella pearls	8-1035 F	5 days chilled	6 x 1 kg — 6 kg/crt.	1 g
Mozzarella pearls	8-1037 F	5 days chilled	6 x 1 kg — 6 kg/crt.	5 g
Mozzarella, sliced	8-1039 F	5 days chilled	6 x 1 kg — 6 kg/crt.	19 g
Mozzarella, shredded	8-1041 F	5 days chilled	6 x 1 kg — 6 kg/crt.	









8-1042 F **Burrata — 50 g**

BURRATA

The burrata cheese consists of two parts. An outer layer of mozzarella and a creamy inner of stracciatella.

Like mozzarella, burrata is excellent in delicious salads, but can also be eaten as a suppliment to Italian specialities.

Product name	ltem nr.	After thwing		Ō
Burrata - 50 g	8-1042 F	5 days chilled	6 x 1 kg — 6 kg/crt.	50 g
Burrata - 100 g	8-1044 F	15 days chilled	2 x 100 g — 10 x 200 g — 2 kg/crt.	100 g
Burrata with pesto	8-1046 F	15 days chilled	2 x 80 g — 10 x 160 g — 1,6 kg/crt.	80 g





8-1044 F **Burrata — 100 g**



8-10446 F Burrata w/pesto — 100 g



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7-1023 F **Blinis**



7-1011 F **Pancakes**



7-1017 F American style pancakes



7-1025 F American style pancakes

PANCAKES

The pancakes are made with eggs from free-range chicken. They are baked in a cast iron pan on both sides, ensuring that they have the authentic taste of homemade pancakes. Prepare directly from frozen.

Product name		ltem nr.		Ō	and the second se
Blinis		7-1023 F	12 x 16 pcs. — 1,62 kg/crt.	8,3 g	ø: 5 cm
Pancakes	\bigcirc	7-1011 F	3 x 10 pcs. — 1,8 kg/crt.	60 g	ø: 17 cm
American style pancakes	\bigcirc	7-1025 F	10 x 500 g — 5 kg/crt.	50 g	ø: 8 cm
American style pancakes	\bigcirc	7-1017 F	40 x 40 g — 1,6 kg/crt.	40 g	ø: 11 cm







DENCON FOODS OY

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