

Reliable partner in **veal**



VITELCO

Involved in the **entire chain**

We process our veal into premium, made-to-order products in our own abattoir, cutting plant and deboning hall. We deliver on this promise every day by being involved in the entire chain, making and keeping agreements with all the links in the chain, and constantly monitoring our quality and processes. Maintaining control of the entire process means that, together with our chain partners, we can guarantee a perfect final product.



Calf purchasing

We purchase calves on a daily basis. After a strict selection process, the calves go to veal farms where they are raised in the best possible conditions.



Veal farming

Our calves are raised on veal farms with which we establish strong partnerships. Our specialists maintain close contact with livestock farmers and provide continuous guidance.



Cold store

Freezing takes place immediately after the animal is slaughtered or the meat is processed. Products are frozen at very high speed, guaranteeing the meat's quality.



Transport

PALI Logistics oversees the entire transportation process of our products. We have our own drivers, a fleet of refrigerated trucks, and a group of dedicated, experienced transport partners.



Veal abattoir

's-Hertogenbosch is home to the Vitelco professional veal abattoir. This facility, which operates year-round, processes around 350,000 animals a year with respect and precision.



Deboning hall

Within a day of slaughter, calves are processed into boneless veal products in our modern veal deboning hall.



Tannery

Calf skins and hides are by-products of the slaughtering process. We pass these on to our sister company, Vitelco Leather, where they are turned into high-quality calfskin leather.



Veal sales

Our veal products find their way to customers around the world: we supply veal in large or small volumes, in a variety of cuts, portion packed or ready-to-use.

**Would you like
to know more?**

T +31 73 624 20 60

E sales@vitelco.nl

Broad product range **veal**

At Vitelco, you can choose from a wide range of veal products: bone-in or boneless white veal, rosé veal and young beef, and pre-prepared products.

White veal

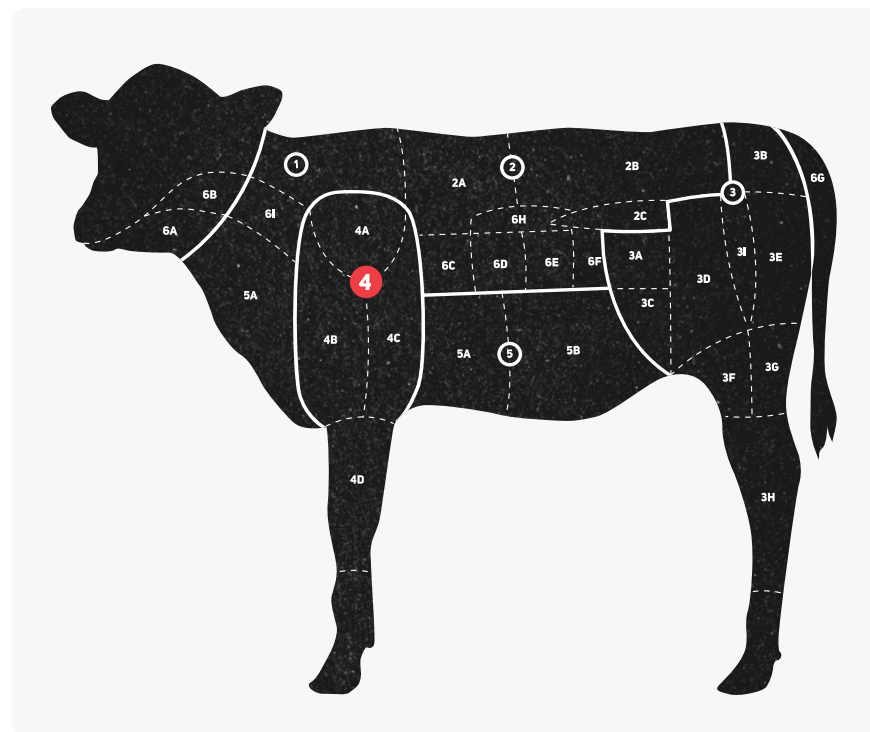
White veal comes from calves that are fed a diet consisting mainly of milk and/or liquid by-products. The meat is very lean and tender, with a fine texture and a delicate flavour.

Rosé veal

Our rosé veal comes from calves that are under eight months old. These calves are fed a balanced mix of milk and roughage, which results in a flavourful, tender veal with a beautiful, natural rosé colour.

Young beef

Young beef comes from calves that are between eight and twelve months old. These calves are fed a combination of roughage, enriched compound feed and a little milk. This meat has a firmer texture and a characteristically dark pink colour. It has a mild flavour and is very versatile.



Shoulder
4



Shoulder-clod
4A



Chuck tender
4B



Blade
4C



Foreshank
4D

**Would you like to know more
about our product range?**

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Duke's Cuisine

Our convenience line, Duke's Cuisine, offers fresh, cooked and frozen veal products to the hospitality sector. These are custom selected and portion packed, making them ideal for those who want to offer their guests top-quality dishes, wherever they are served.

More info?

Visit the website
www.dukescuisine.com

Specialised **abattoir**

Vitelco has its own professional calf abattoir in 's-Hertogenbosch, where we process around 350,000 animals annually. All the veal products we supply come from calves we have slaughtered ourselves. Independent inspection bodies ensure that we do this respectfully and according to guidelines. Our employees work quickly and accurately in a streamlined process.

Fresh products from our own deboning hall

We make customised, fresh veal products in our state-of-the-art deboning hall, where we select cuts by colour and weight. We can even determine the best way to process each individual calf, so customisation is always possible, even for smaller volumes.

**Would you like to know more
about our customisation options?**

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Superior quality in **veal**

At Vitelco, quality is the sum of all the links in the veal chain. As chain director, we ensure that each link adheres to quality agreements and guidelines. This results in first-class veal products and satisfied customers.

Reliable and responsible

At Vitelco, we work constantly to uphold our quality standards. Responsibility for this is shared by our entire organisation. We follow strict rules regarding the health and welfare of our calves and set high standards for production and processing. We also continuously check that both we and our supply chain partners are meeting all international requirements for hygiene, product inspection, product quality and export.

Transparency of origin

Our veal products can always be traced back to the individual calf thanks to our comprehensive registration and identification processes. This makes the origin of our products completely transparent. In the Netherlands, our operations are monitored by the Netherlands Food and Consumer Product Safety Authority (NVWA), which oversees our abattoir and monitors animal health. This is an extra guarantee that Vitelco products meet the highest quality standards.

**Would you like to know more
about our quality guarantees?**

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Passion for **veal**

Vitelco is an experienced specialist in white veal, rosé veal and young beef. All our products are sourced from our own calves. Vitelco is part of the global, family-owned PALI Group, and our products are sold to customers all over the world. We are driven by our devotion to providing our customers with top-quality veal products. In this, we are guided by our commitment to offering a personal approach and maintaining close involvement throughout the entire supply chain.

www.vitelco-veal.com

VITELCO