

# BEEF IS OUR PASSION

FROZEN MEATS

100% PASSION

0% COMPROMISES

SKŁODOWSCY

SKŁODOWSCY  
QUALITY TRUE BEEF



## VISION AND MISSION

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

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

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

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



ABOUT US IN  
NUMBERS

220 EMPLOYEES

6 BRANCHES

5 AVERAGE LENGTH OF WORK





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We are a multi-branch organization with an established position in the industry. As the only company producing beef burgers, we have two slaughterhouses, in Poland and Latvia.

Our own slaughterhouses give our customers a guarantee of continuity of supplies, and for us – the availability of the highest quality raw material for production.

## FAÇON BOUCHÈRE PREMIUM BURGERS

**PALPABLE TEXTURE OF  
COARSELY MINCED MEAT**

**LOW PRESSURE FORMING  
TECHNOLOGY**

**A MULTITUDE OF CULINARY  
USES IN GASTRONOMY**



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

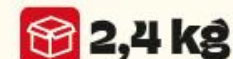
BEEF CONTENT



WEIGHT



RECOMMENDED WEIGHT OF  
COLLECTIVE PACKAGING



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## BEEF BURGERS 100%

FINELY MINCED MEAT WITH A COMPACT, UNIFORM CONSISTENCY

HIGH PRESSURE FORMING TECHNOLOGY

POPULAR WITH BOTH ADULTS AND CHILDREN



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

BEEF CONTENT

100%

WEIGHT

85 g | 90 g | 90 g | 100 g | 115 g  
150 g | 175 g | 180 g | 200 g

RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING

5,4 kg



## OVAL BURGERS

GROOVED SURFACE

OVAL SHAPE

PERFECT FOR LUNCH DISHES



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

### Flavoured Variants

	BEEF CONTENT	WEIGHT	RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING
NATURAL BEEF BURGERS	80%   80%   81%	80 g   100 g	5,4 kg
ORIENTAL BURGERS	80%   80%   81%	80 g   100 g	5,4 kg
ONION BURGERS	80%   80%   81%	80 g   100 g	5,4 kg



## TOPPING

LOOSE TEXTURE: CONVENIENT PORTIONING AND QUICK FRYING

PUT ON THE FRYING PAN WITHOUT THE NEED TO DEFOST

RECOMMENDED FOR SPAGHETTI BOLOGNESE OR CHILI CON CARNE



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

THE DIAMETER OF THE MINCED MEAT

3 mm | 4 mm | 5 mm | 6 mm

PACKAGING WEIGHT

800 g | 1 kg

RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING

800 g | 1 kg x 5 pc.



## MEATBALLS

QUICK PORTIONING AND PREPARATION

GREAT FOR FRYING OR BOILING IN WATER



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

BEEF CONTENT

100% | 51%

PACKAGING WEIGHT

800 g | 1 kg

BULK PACKAGING WEIGHT

800 g | 1 kg x 5 pc.



LOGISTIC DATA

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

Retail packaging



HoReCa packaging

SKŁODOWSCY  
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