

Veal









VanDrie Veal

VanDrie Controlled Quality Veal is veal with a taste that has been popular for generations. It is easily digestible, low in cholesterol and rich in vitamins and minerals. It is a piece of meat which really does work in any menu. It has a subtle flavour and is highly regarded – and widely used – by chefs around the world.

The calves are raised in group housing by the VanDrie Group's veal farmers. The stables are spacious, light and airy. The calves are fed calf milk supplemented with roughage. Providing a generous amount of roughage makes an important contribution to improving animal welfare.

The Foundation for Quality Guarantee of the Veal Sector (SKV) carries out intensive checks at all of the VanDrie Group's veal farms to monitor the calves' health and quality of their feed. The Integrated Chain Management (Integrale Keten Beheersing or IKB) quality management system forms the basis for the checks. Thanks to this, and in combination with the VanDrie Group's own quality system called Safety Guard, the group guarantees high-quality, safe and delicious veal.





