



ROBUSTO PRODUCT BROCHURE

PREMIUM QUALITY MEAT



## OUR STORY

In 2017 Robusto was launched and started producing its first premium quality pork products. Over the years we have invested in the brand. Today, our meat comes from a dedicated group of carefully selected farmers with whom we have a long-term partnership. They work according to the highest standards, with respect for the animals and closely with their feed supplier to produce pigs with a higher fat percentage, better fat quality and more intramuscular fat which results in premium quality meat.

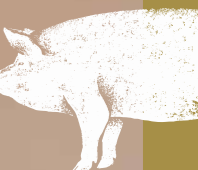
**PRODUCING PREMIUM QUALITY MEAT REQUIRES EXCLUSIVE CARE. THAT IS WHAT ROBUSTO IS ABOUT.**

Over the years we have extended our product range which now covers all major parts of the pig, from neck to leg, that can be delivered according to your specifications, and that's one worry less on your daily attention list.

The exclusive care within our highly professional food chain results in premium quality pork products which allows you to offer iconic quality experiences to your customers.

To deliver our standards, all our products are carefully checked and individually approved by one of our Robusto meat experts.

**ROBUSTO, SELECTED WITH CARE.**



# HAM SPANISH STYLE

- Fat level 18 mm+
- More marbling\*
- Robusto selection
- Consistently satisfying quality
- Approved by our Robusto meat expert



\* vs regular Vion pork meat



# HAM ITALIAN STYLE

- Fat level 18 mm+
- More marbling\*
- Robusto selection
- Consistently satisfying quality
- Approved by our Robusto meat expert



\* vs regular Vion pork meat

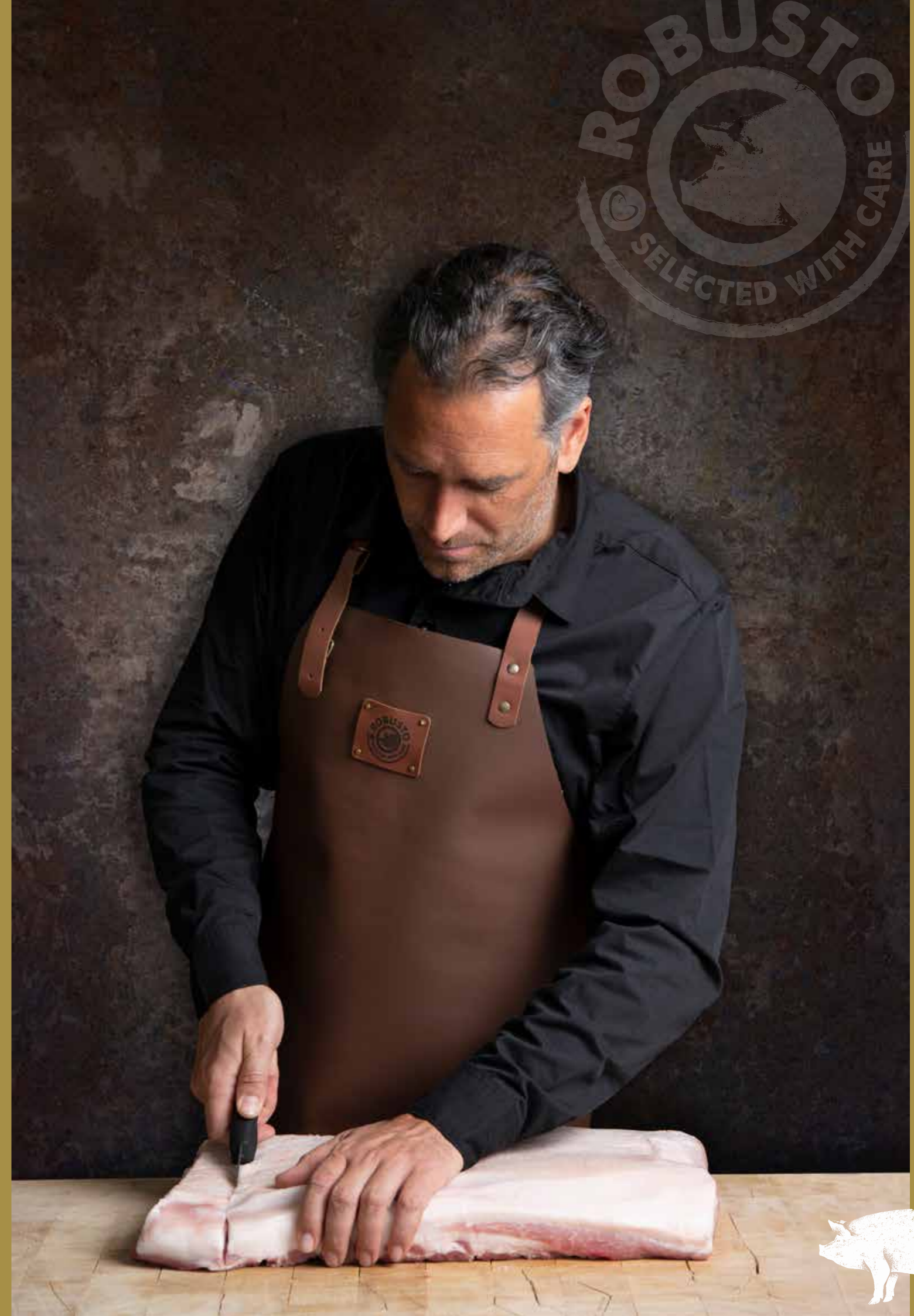


# BELLY

- More marbling\*
- Firmer fat / meat\*
- Robusto selection
- Consistently satisfying quality
- Approved by our Robusto meat expert
- Also available in sliced vacuum packed



\* vs regular Vion pork meat





COLLAR WITHOUT FAT



COLLAR WITH FAT

# COLLAR

- More marbling\*
- Firmer fat / meat\*
- Robusto selection
- Consistently satisfying quality
- Approved by our Robusto meat expert
- Also available in sliced vacuum packed



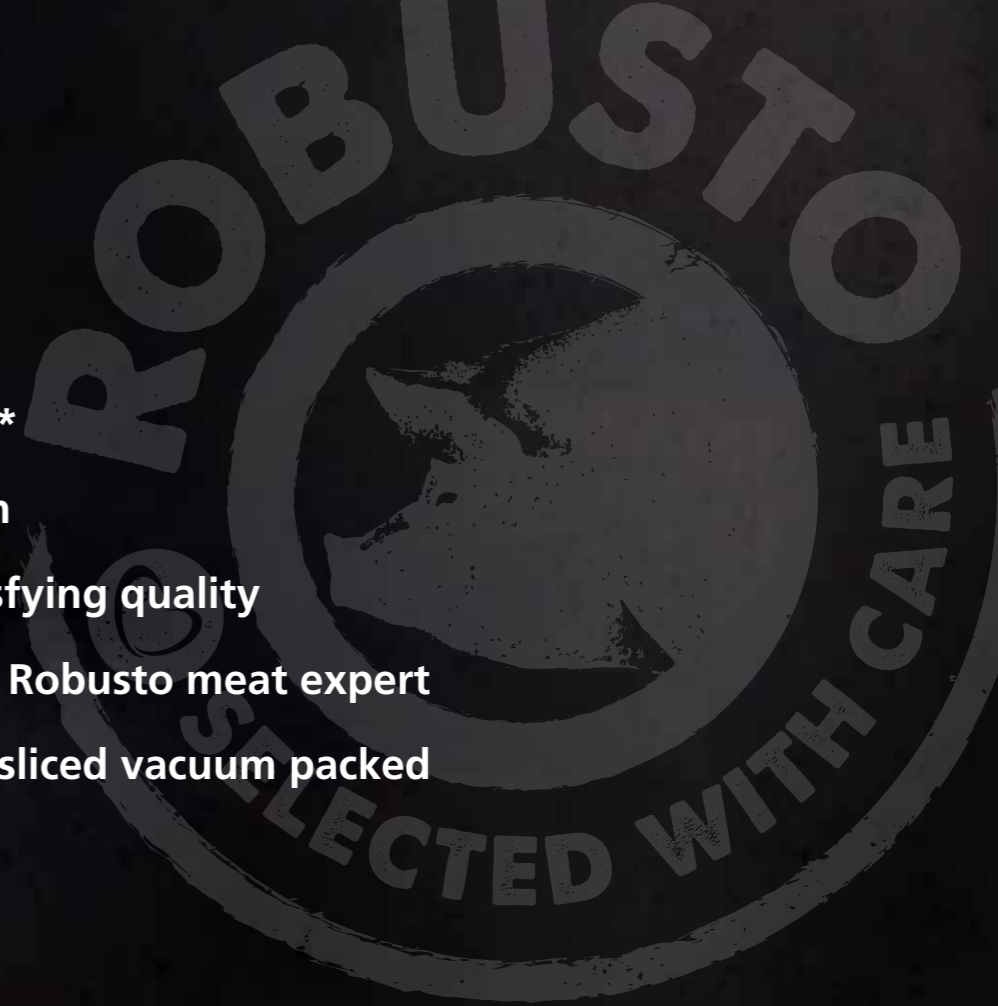
\* vs regular Vion pork meat



# BOSTON BUTT



- More marbling\*
- Firmer fat / meat\*
- Robusto selection
- Consistently satisfying quality
- Approved by our Robusto meat expert
- Also available in sliced vacuum packed

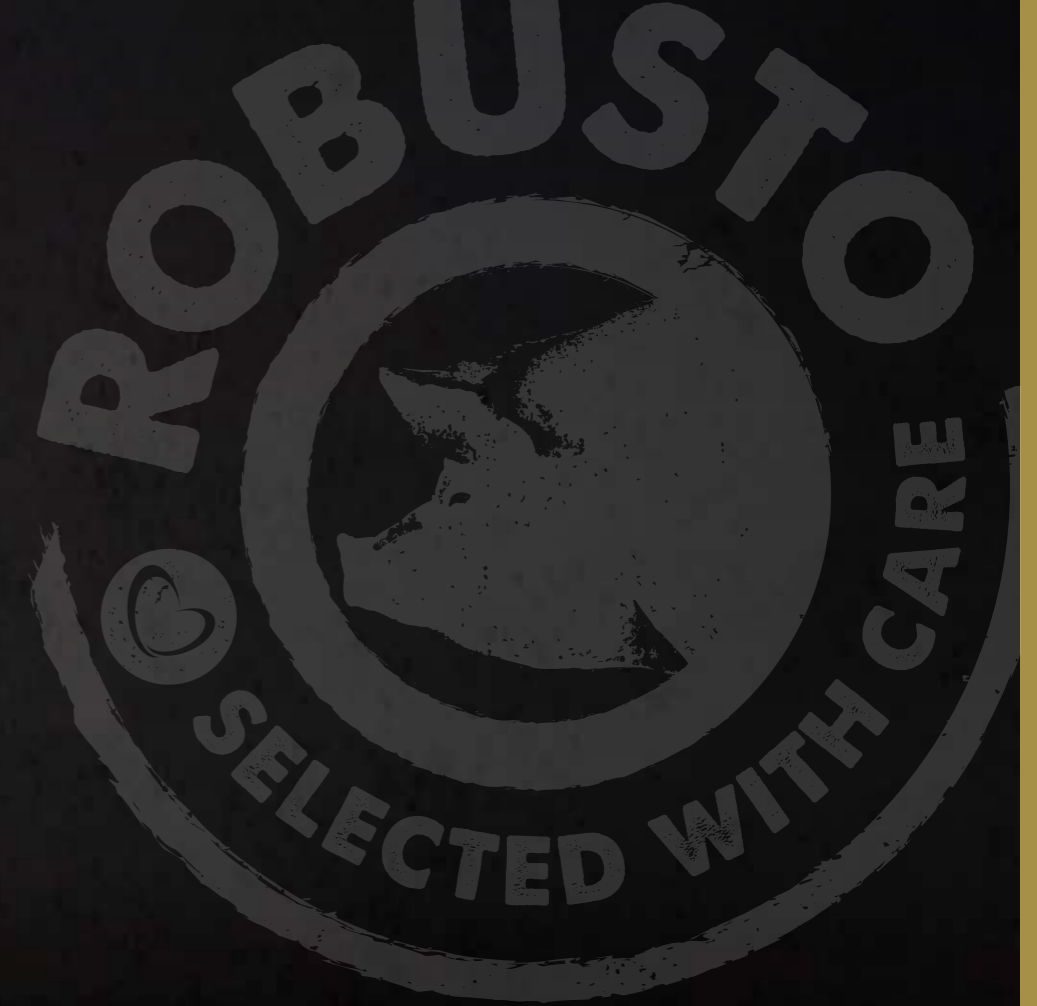


\* vs regular Vion pork meat

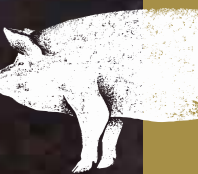


# LOIN

- Firmer fat / meat\*
- Robusto selection
- Consistently satisfying quality
- Approved by our Robusto meat expert
- Also available in sliced vacuum packed



\* vs regular Vion pork meat







FOOD GROUP

**Vion Food Group**

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SELECTED WITH CARE