

PRODUCT BROCHURE



**KASSELER**

**TRADITIONAL SMOKED PRODUCTS**



**Food that Matters**



# Vion – trusted partner for delicious and sustainable meat products

Vion is an international producer of meat, meat products and plant-based alternatives with production locations in the Netherlands, Germany and Belgium. We have sales support offices in sixteen countries worldwide. Our Pork, Beef, Food Service and Retail Business Units supply fresh pork and beef, meat products, plant-based alternatives and by-products for retail, food service and the meat processing industry.

*“Guaranteed fresh, safe and delicious!”*

Our customers love the guaranteed quality and the unique taste of our products as well as our long-standing commitment to sustainability - in all our domestic markets of the Netherlands, Germany and Belgium, as well as in other countries worldwide.

### Pork Business Unit:

From our production sites we deliver in short transport paths fresh and frozen pork to:

- national and international retail
- food service
- processed meat industries

In Perleberg (Germany) we are able to produce traditional smoked meat products: Kasseler.

Perleberg is located in the federal state of Brandenburg between the two metropolises of Berlin and Hamburg. For over 30 years now, we've been smoking pork meat to produce Kasseler.



**Traditional butcher practices meet modern technology – a real dream team for over 30 years!**





*30 years of experience you can see and taste!*

## We know **what's inside:**

**At our production location in Perleberg, we slaughter, debone and process our own products. Pork is traditionally cured and smoked.**

**Step 1:**

Our meat is cured with a gentle injection process, making our Kasseler especially tender and juicy.

**Step 2:**

The special friction smoke process using natural beechwood gives the Kasseler its fine smoky notes and its unique flavour. Thanks to three highly modern smoking ovens we can act on larger production quantities, even at short notice.

**Kasseler for food retail:**

Our products can be packed for retail in Großostheim and Altenburg, in line with customer needs. In our SB packaging, the freshness and aromas stay for as long as possible - guaranteeing unparalleled flavour right up to the best-before date! In addition, we can offer FlatSkin products for your range – with a reduction in plastic usage, you can increase the ecological value!



1

## SMOKED COLLAR, BONE-IN

WEIGHT  
approx. 3.5 kg per item



2

## SMOKED COLLAR, BONELESS

WEIGHT  
approx. 2.8 kg per item



3

### SMOKED LOIN, BONE-IN

WEIGHT  
approx. 5.5 kg per item



4

### SMOKED LOIN

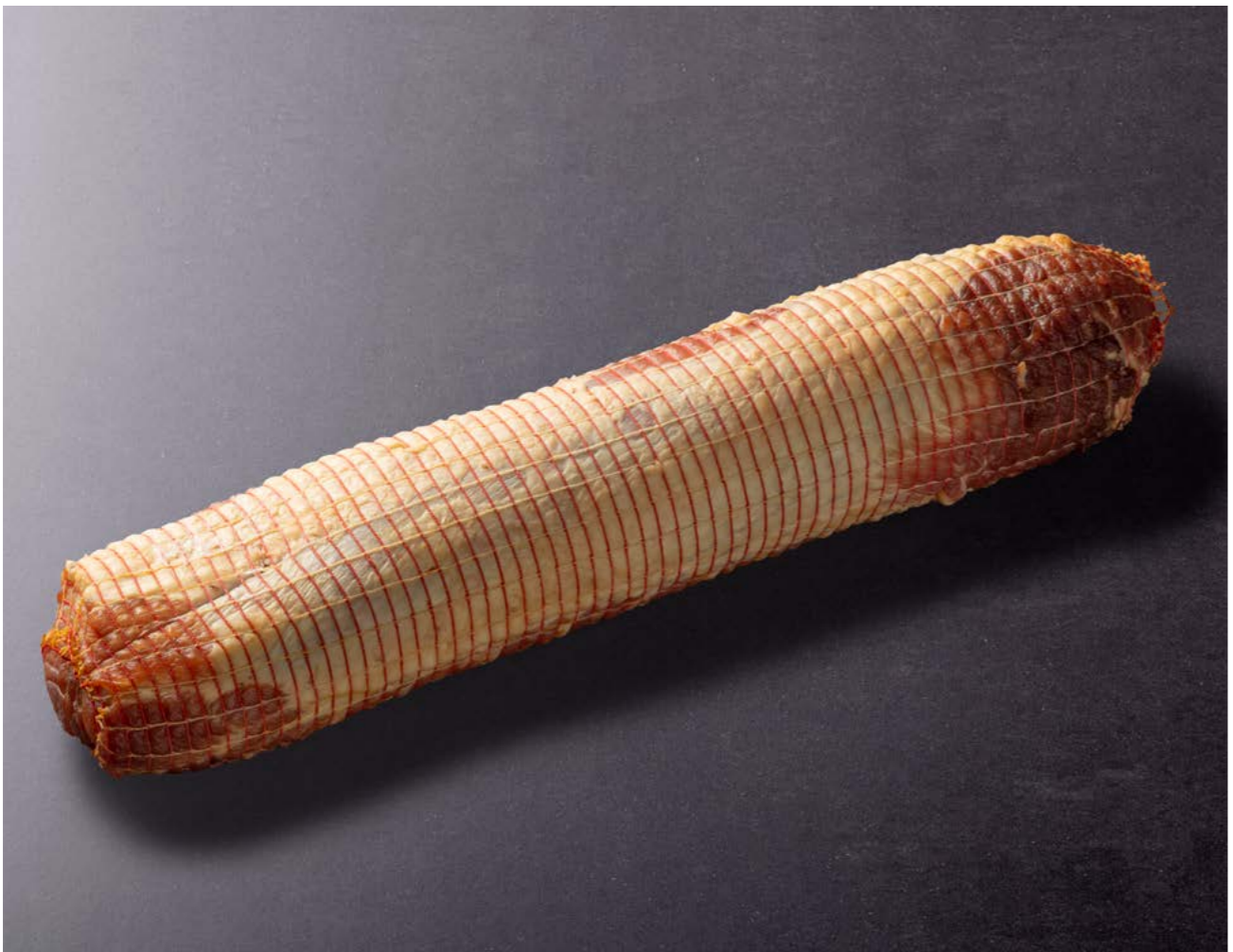
WEIGHT  
approx. 3.4 kg per item



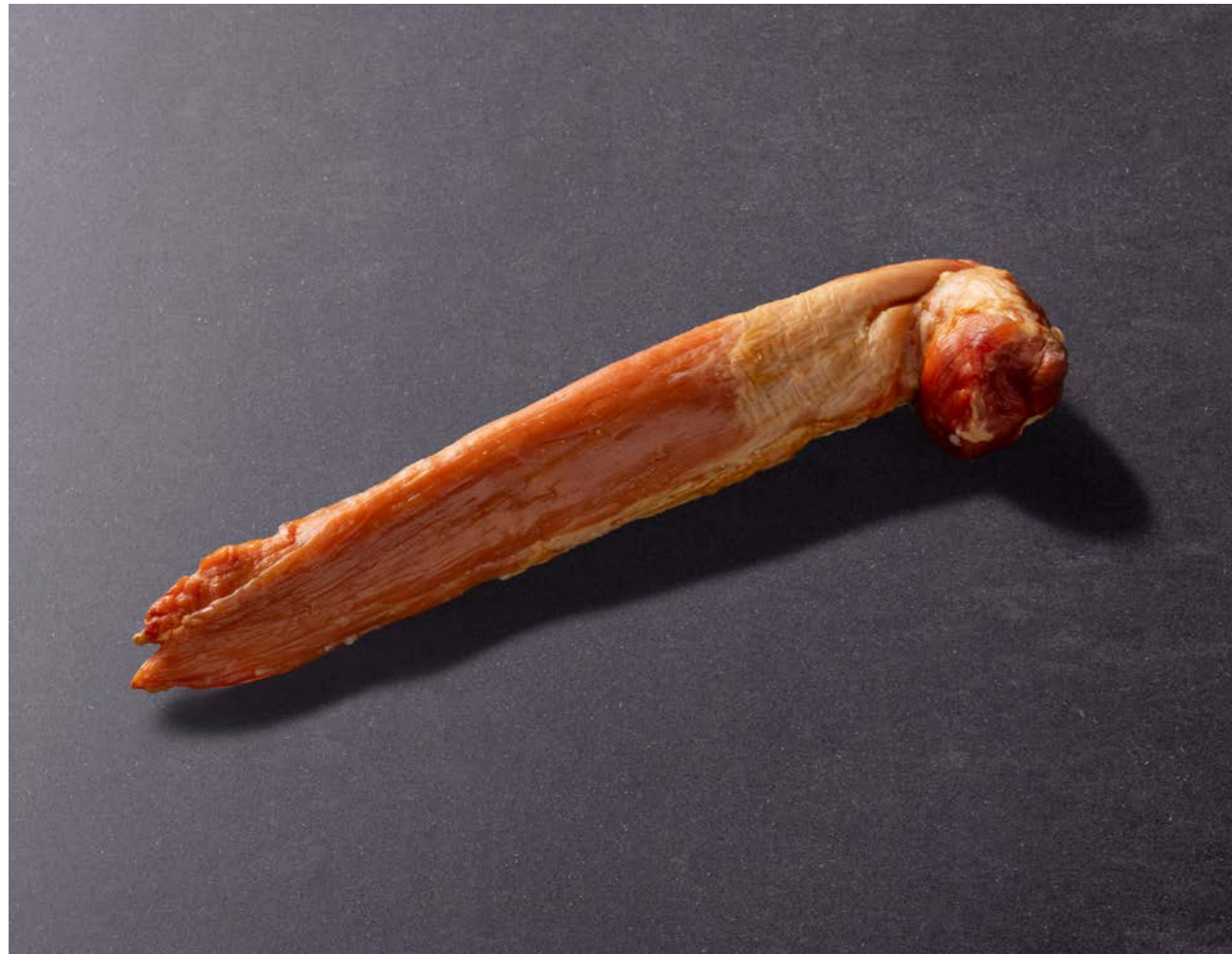
**5** **SMOKED LOIN,  
IN NET**  
WEIGHT  
approx. 4.0 kg per item



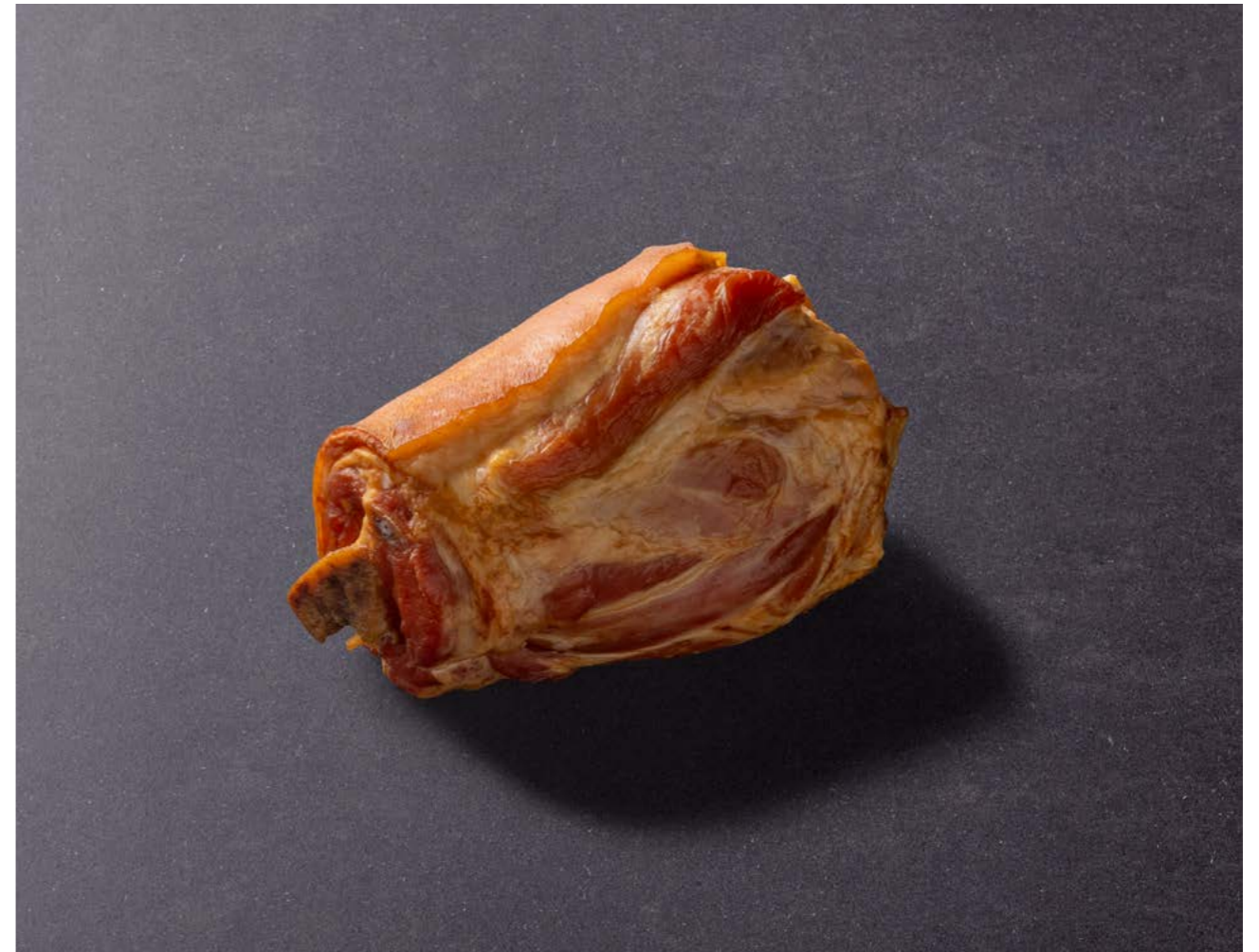
**6** **SMOKED  
SILVERSIDE**  
WEIGHT  
approx. 3.0 kg per item



**7** **SMOKED  
TENDERLOIN**  
WEIGHT  
approx. 0.4 kg per item



**8** **PORK KNUCKLE  
CURED OR SMOKED**  
WEIGHT  
approx. 1.0 kg per item





## Have you got a special request? If so, we've got the right solution!

Highly motivated, well trained and flexible -  
we're happy to work with you on your custom item!  
There are countless possibilities thanks to our extensive  
expertise and most up-to-date technology:

- various quality programmes (QS, ITW, BIO)
- customised cuts
- individual production and smoking programmes  
(curing, cold smoke, hot smoke)
- product-specific injection amounts
- different types of packaging (thermoform, shrink bags  
SB packaging, FlatSkin packaging)
- customised labelling



# DESIGN YOUR PRODUCT WITH US

## Contact

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If you have any other requests than those mentioned in the brochure, please get in touch with Vion Perleberg or get in touch with your local Vion contact person.



