

# BEEF IS OUR PASSION

## FROZEN MEATS



100% PASSION

0% COMPROMISES

SKŁODOWSCY

SKŁODOWSCY  
100% TRUE BEEF



Tomasz Skłodowski - President of the Management Board

# 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.

The cornerstone of our mission is our concern for nature, which is why we are successively implementing solutions that reduce our environmental impact.

We have launched research and development projects to reduce our carbon footprint, improve the welfare of farm animals and increase biodiversity.

We work with livestock farmers based within 150-200 km of our abattoirs. We ensure that the animals are transported in safe and optimal conditions to the abattoirs in order to minimise their stress levels.

We are committed to building a friendly, safe and diverse workplace. We are a responsible employer who listens to the needs of its employees.

We actively engage local communities by taking part in regional industry events, supporting sporting activities for children and young people and working with breeders in our region.

ESG is an integral part of the Skłodowscy brand.



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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 **three 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**.

ABOUT US IN NUMBERS

**250** EMPLOYEES

**~6%** SHARE IN THE FROZEN BURGER CATEGORY IN THE HORECA CHANNEL IN FRANCE\*

**over 1000**

COLLABORATING CATTLE BREEDERS

# OUR COMMITMENT TO SUSTAINABILITY



## SELL UNDER YOUR OWN BRAND

We have years of experience in building private labels. We aim to provide our customers not only with products of exceptional quality but also with a comprehensive service that includes developing product concepts based on our market knowledge and trends.

### PRODUCT DESIGN PROCESS WITHIN THE PRIVATE LABEL



# 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.

Get inspired!



BEEF CONTENT



100%

WEIGHT



120 g | 150 g  
180 g

RECOMMENDED WEIGHT OF  
COLLECTIVE PACKAGING



2,4 kg

# 100% BEEF BURGERS

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

45 g | 55 g | 80 g | 90 g | 100 g | 113 g |  
115 g | 125 g | 135 g | 150 g | 175 g | 180 g | 200 g

RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING

**5,4 kg**

# SMASHBURGER

CRAFT-STYLE BURGER

THIN AND CRISPY

EASY AND QUICK TO PREPARE

Smashburger is a type of burger named after the method of smashing the meat on a hot, heated grill. Thin, heavily smashed burgers develop a golden, crispy exterior during cooking, giving them a texture that is quite distinct from classic hamburgers.



BEEF CONTENT

**100%**

WEIGHT

60 g | 70 g

RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING

**2,4 kg | 2,45 kg**

# BEEF BURGER

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**.

You can choose the flavour variant or reach for the classic beef burgers – in our offer you will find everything you need to scale-up your business!



## Flavours

	BEEF CONTENT	WEIGHT	RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING
NATURAL BEEF BURGERS	80%   60%   51%   40%	80 g   100 g	800 g / 1 kg
ORIENTAL BURGERS	80%   60%   51%   40%	80 g   100 g	800 g / 1 kg
ONION BURGERS	80%   60%   51%   40%	80 g   100 g	800 g / 1 kg

# TOPPING

LOOSE TEXTURE: CONVENIENT PORTIONING AND QUICK FRYING

PUT ON THE FRYING PAN WITHOUT THE NEED TO DEFROST

RECOMMENDED FOR SPAGHETTI BOLOGNESE OR CHILLI 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

4 mm | 6 mm

PACKAGING WEIGHT

800 g | 1 kg

RECOMMENDED WEIGHT OF COLLECTIVE PACKAGING

800 g | 1 kg

# SKŁODOWSCY

## LOGISTIC DATA:

Format	Product	pallet weight	nb of Cartoon on pallet	nb of layers	nb of cartons on layer	carton weight
HoReCa \ Food Service	Steak haché Facon Bouchere 120 g, 150 g, 180 g	576	240	12	20	2,4
	Steak haché gaufré 45 g, 55 g, 80 g, 90 g, 100 g, 113 g, 115 g, 125 g, 135 g, 150 g, 175 g, 180 g, 200 g	648	120	15	8	5,4
	Steak haché strié 80 g, 100 g	648	120	15	8	5,4
	Smashburger 60 g	576	240	12	20	2,4
	Smashburger 70 g	588	240	12	20	2,45
	Topping 4 mm, 6 mm - 1 kg	600	120	15	8	5
	Topping 4 mm, 6 mm - 800 g	576	120	15	8	4,8
Retail	Steak haché Facon Bouchere 480 g / 600 g (4 x 120 g) / (4 x 150 g)	518,4	108	12	9	4,8
	Steak haché gaufré 400 g (4 x 100 g)	633,6	132	11	12	4,8
	Beef Burger 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



400 g  
480 g  
600 g  
800 g  
1 kg



2,4 kg



5,4 kg

## HoReCa packaging

# SKŁODOWSCY



[www.skłodowscy.co](http://www.skłodowscy.co)



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