



**BELGIUM,
POULTRY SPECIALIST
IN THE ♥ OF EUROPE**



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE
HIGH QUALITY AGRICULTURAL PRODUCTS.

ENJOY
IT'S FROM
EUROPE





The heart of Europe,
**THE HEART
OF POULTRY**

The world  European poultry. And for good reason: rigorously controlled from feed to fork, and in accordance with local standards, it is a healthy and obvious alternative for your current imported meat. From the heart of Europe, the Belgian poultry-meat suppliers offer you the unique combination of modern craftsmanship, solid quality assurance, and customized service.

**European poultry.
A trustworthy alternative.**



FLEXIBILITY RUNS IN THE FAMILY

The Belgian poultry sector consists mainly of family businesses – from hatcheries to slaughterhouses and cutting plants. The typical company culture of these independent players – put into practice by great commitment – results in the best quality and service. That’s your guarantee of flexibility and customized service.

SWIFTLY PROVIDED SOLUTIONS

A comprehensive quality guarantee, modern professionalism and the ability to work to measure for every customer: those are the Belgian poultry sector’s main assets. By creating such a customer-focused business environment, Belgian suppliers vouch for a rapid response to your specific commercial question.

EXEMPLARY ENTERPRISES

Model businesses. That’s the best way to describe the Belgian poultry-meat suppliers. From hatcheries to slaughterhouses, they all have invested heavily in hygiene and productivity: an advanced hygienic approach goes hand in hand with sophisticated automation.

FACTS & FIGURES (BELGIUM, 2016)

Source: Eurostat



SLAUGHTERING
(X 1,000)

303,954



PRODUCTION
(IN TONS CARCASS
WEIGHT)

452,935



**EXPORT FRESH
& FROZEN**
(IN TONS)

537,837

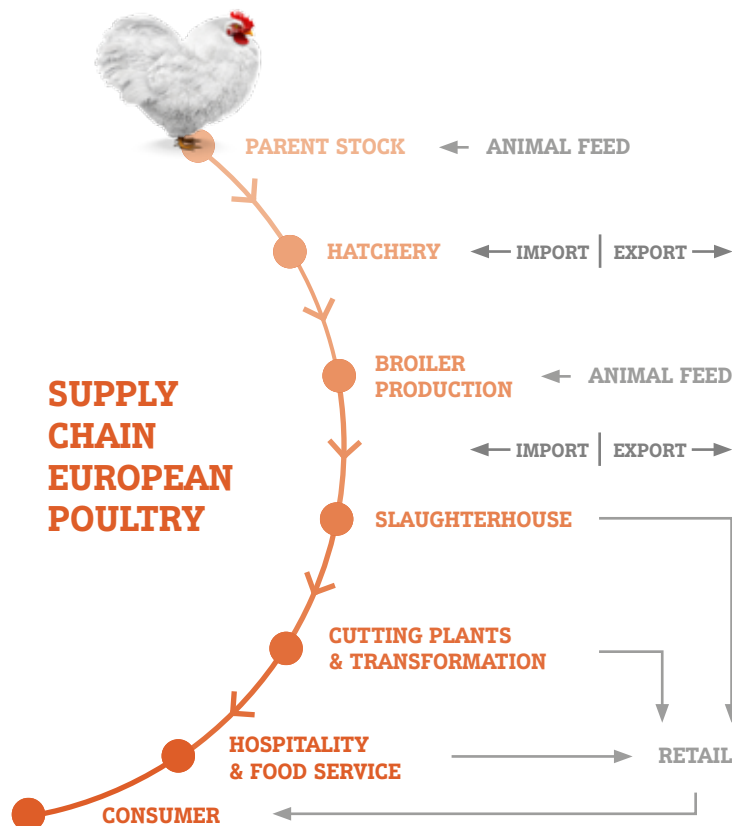
WHERE TRADITION...

Belgian poultry-meat suppliers invite you to join the family. Literally, because it's family businesses that call the shots. Short communication lines, familiar contacts: highly committed to their business, they make every effort to answer your needs with the best solutions, service and products. As true experts, obviously, since their skills are passed on from generation to generation.

State-of-the-art, RIGHT FROM THE HEART

... MEETS TECHNOLOGY

An advanced hygienic approach and sophisticated automation: that's what makes the European poultry sector stand out. Belgian poultry-meat suppliers have invested heavily in those assets. For good reason, because their innovative approach enables them to diversify their offer – in products and packaging – and thus increase their performance.





**THE HIGHLY COMMITTED
LOCAL SUPPLIERS DELIVER
GREAT MEAT...**



... AND GREAT SERVICE.

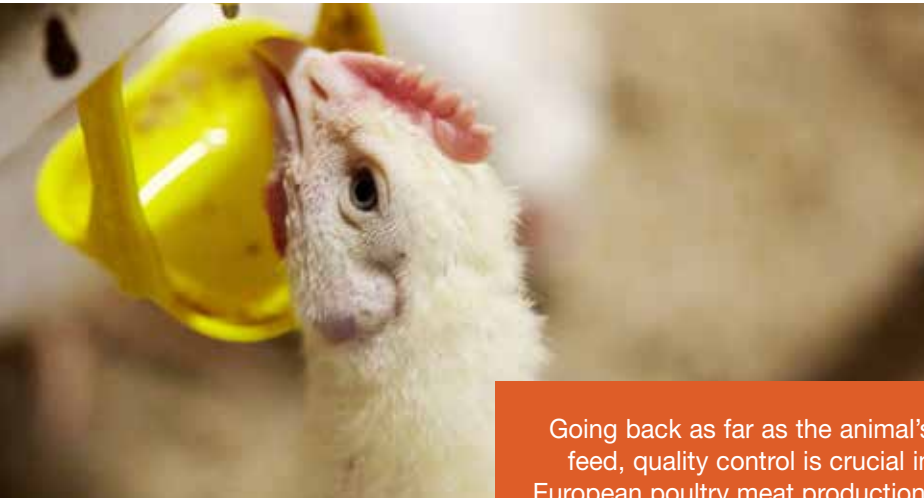
MODERN CRAFTSMANSHIP

SOLID QUALITY ASSURANCE

In constant control of **QUALITY**

WHERE SAFETY...

Protecting the consumer's health: that's what the entire chain of European poultry production is set for – from breeding to transportation, slaughtering, packing, exportation and consumption. Food safety, animal welfare and transparency without compromise are the pillars of this approach. Over the past decade, Belgium has put itself on the top in the field of food safety. The Federal Agency for the Safety of the Food Chain (FASFC), together with the Federal Public Service of Health, Food chain safety and environment, has created a framework that guarantees food and plant safety throughout the entire chain.



Going back as far as the animal's feed, quality control is crucial in European poultry meat production.



The meat is produced within a framework that guarantees food and plant safety throughout the entire chain.

APPROVED BY BELPLUME

Belplume is Belgium's quality beacon. It provides integral chain control through:

- ♥ Strict quality requirements for any step in the production process with regard to food safety, animal health and welfare.
- ♥ Transparent flow providing information between the different links of the chain.
- ♥ Consistent tracing of the products throughout the production chain.

... MEETS TRACEABILITY

Each series of products is fully identifiable, in line with the transparency of the EU production systems. Hence, poultry-meat buyers and consumers can obtain full information on the meat's origin – as far back as the animal's feed. Being at the forefront of technology and innovation also means having an eye for sustainability. Production systems have been adapted to improve the environmental efficiency – through the entire supply chain. Addressing climate challenges through innovation, that's how success stories are written in a sustainable way.



Belgium has put itself on the top
in the field of food safety.

ASSORTMENT & CUTS

THE MEAT YOU WANT, THE WAY YOU WANT IT, WHEN YOU WANT IT.



BREAST FILLET



INNER FILLET



PAW

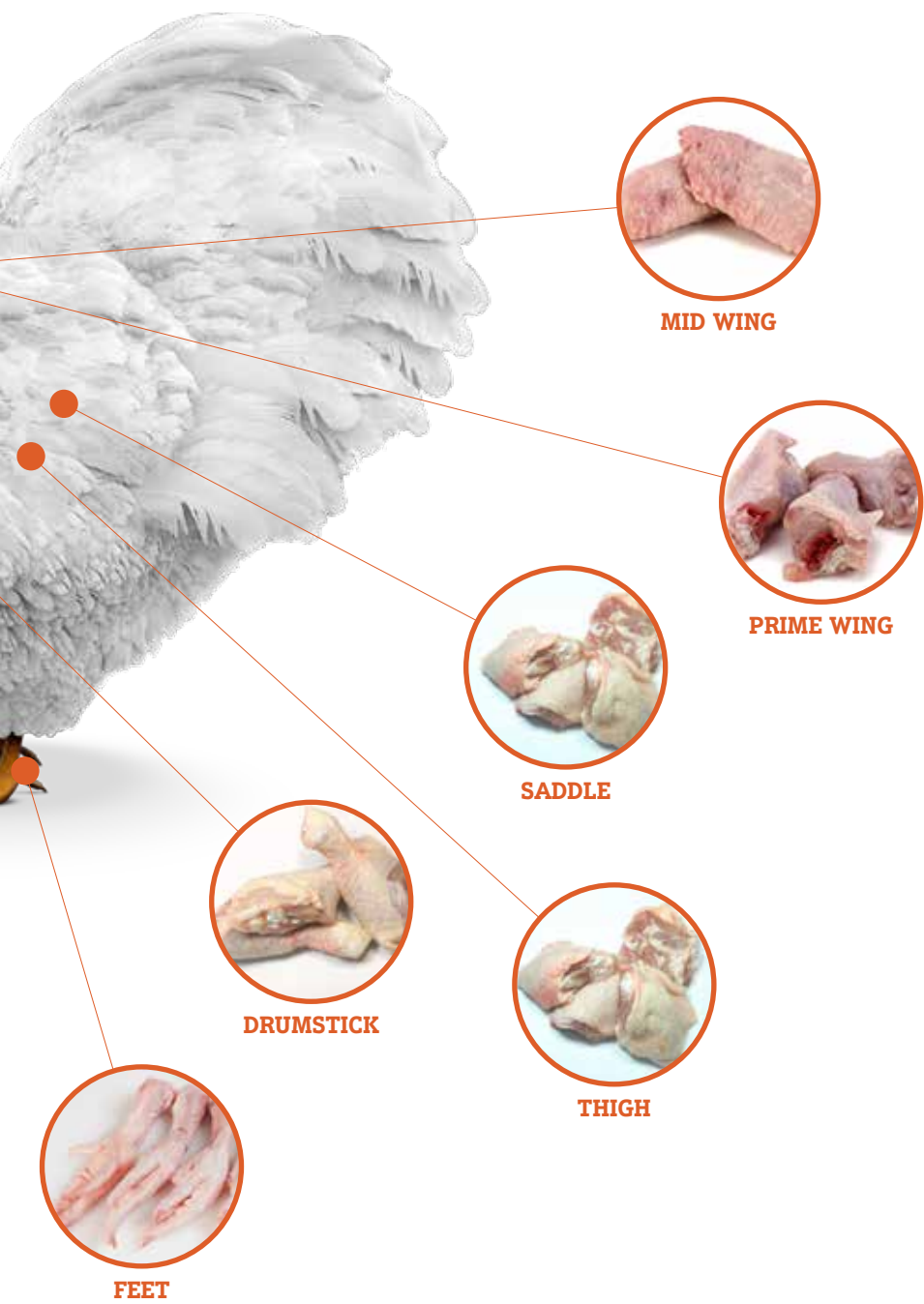
CUSTOMIZED SERVICE

WHERE QUESTIONS...

Cut to your liking? Packed to meet your market's needs? Just ask. As family enterprises, the Belgian poultry-meat suppliers have the agility to offer customized solutions. Solutions that meet the strictest quality standards, obviously. And brought to you freshly frozen.

... MEET ANSWERS

A collaboration that spreads over almost 10,000 miles needs a firm basis. That means rock-solid agreements, sure, but not without creating a climate of trust and confidence. Rest assured: in their efforts to establish continuity, Belgian suppliers create a long-term partnership with you – a flexible, personal, responsive and trustworthy collaboration.



TURKEY

And how about turkey meat? Well, the Belgian poultry meat suppliers offer that too. Charcuterie or culinary and breaded products? Chilled or frozen? All offered according to the same quality standards - and fully customized, naturally.



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THE HUGE POTENTIAL OF HALAL

All Belgian poultry-meat companies are halal certified to meet market needs worldwide.

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THE WORLD



EUROPEAN POULTRY

www.europeanpoultry.eu

We could keep on describing what makes European poultry a trustworthy alternative. But the proof of the pudding is in the eating – so, try out the service and products of the Belgian poultry meat suppliers. **You'll soon find out why the world loves European poultry!**

Looking for quality meat? Cut and customized to your needs? Directly employable in all your applications? Then find out which Belgian poultry meat supplier fits you best. Get to know them in the contact sheets in this brochure or go to www.europeanpoultry.eu.

**READY FOR EUROPEAN
POULTRY MEAT?
WE ARE.**

CUSTOMS CODES

CN code 020714	Frozen chicken parts and offal
CN code 020712	Frozen whole chickens
CN code 16023119	Prepared and preserved chicken
CN code 16023219	and turkey



www.europeanpoultry.eu

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