

f-eins

the finest meat



PORK



BEEF



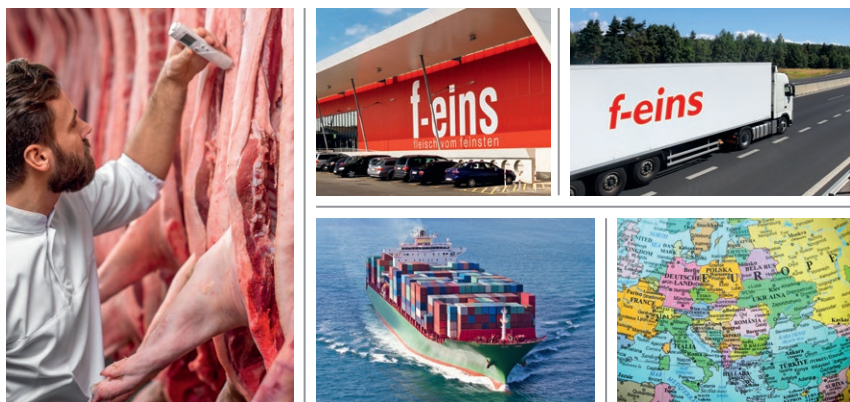
POULTRY

PRODUCT CATALOGUE

www.f-eins.co.at

f-eins
the finest meat

FLEISCH VOM f-einstEN



**IHR PARTNER
IN SCHWEIN, RIND UND GEFLÜGEL**

**YOUR PARTNER
IN PORK, BEEF AND POULTRY**

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office@f-eins.co.at | www.f-eins.co.at



15 YEARS ON THE MARKET



EXPORT TO EUROPE, CIS, ASIA



PROCURING



QUALITY



DELIVERY



SERVICE

qualität vom f-einsten service vom f-einsten

f-eins ist Ihr Partner in der Beschaffung der Rohstoffe für Ihre Fleisch- und Wurstproduktion. f-eins liefert Ihnen f-einste **Qualität in Schweine-, Rind- und Geflügelfleisch** exakt zugeschnitten auf Ihren Bedarf.

Eine wesentliche Tätigkeit der Firma f-eins ist der Handel mit Fleisch aus ganz Europa. Sowohl Schweine-, Rind und Geflügelfleisch werden nach ganz Europa, GUS, Asien und Afrika exportiert. Die Firma f-eins sieht sich als Partner der Fleisch- und Wurstindustrie, Distributoren und Großgastronomie und das schon seit vielen Jahren.

f-eins hat sich zum Prinzip gemacht **Qualität zu leben, seriös zu arbeiten** und die Freude an der Arbeit darf in keinem Fall fehlen.

Der **Dienstleistungsgedanke** hat bei uns absolut höchste Priorität. Das heißt, unsere Kunden und Lieferanten können sich in allen Bereichen auf f-eins verlassen.

Doch agieren wir nicht nur im Interesse eines Dienstleistungsunternehmers, sondern es ist uns ein Anliegen, auf eine **artgerechte Haltung und Schlachtung** der Tiere zu achten. **Gesunde Fütterung** ist uns ebenso wichtig wie der **kürzeste Transportweg** vom Bauernhof zum Schlachthof.

Wir freuen uns schon mit Ihnen Geschäfte zu machen.

f-eins - quality of the f-einest f-eins - service of the f-einest

f-eins is your partner when it comes to acquiring raw materials for your meat and sausage production. We deliver the **finest quality pork, beef and poultry**, cut to meet precisely your needs.

A fundamental area of activity for f-eins is trading meat from all over Europe. Pork, beef and poultry are exported to all of Europe, CIS, Asia and Africa.

f-eins serves the **concept of quality and working reliably**, without at the same time foregoing the joy of work.

For us, **the service concept** has absolute top priority. This means that our customers and suppliers can rely on f-eins in every aspect.

Nonetheless we act not only in the interest of a service provider. For us it is also important to ensure **appropriate husbandry and slaughtering** of the animals. **Healthy feeding** is just as important as **the shortest distance of transportation** from the farm to the slaughterhouse.

We look forward to do business with you.

f-eins team



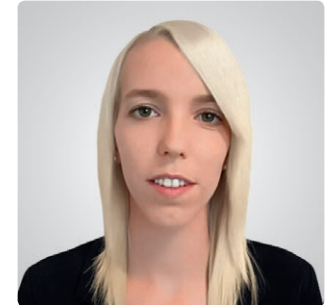
Klaus DECLEVA
Managing Director
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✉ klaus.decleva@f-eins.co.at



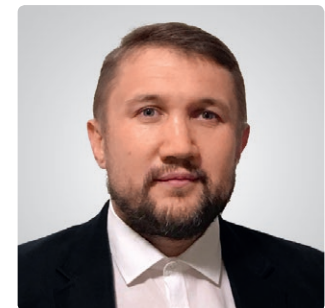
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Head of Sales/Purchase Spain/Asia
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Aleksandra MACHNICKA
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Melissa KOTZMANN
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and Accounting
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Mile POZEGA
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Eduard LICHÍ
Head of Sales/Purchase
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✉ eduard.lichí@f-eins.co.at

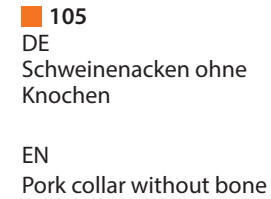
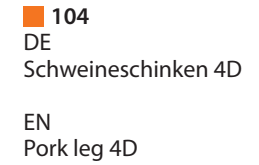
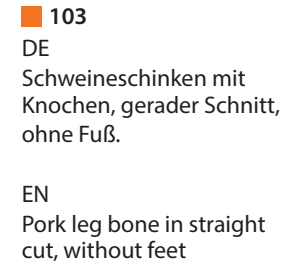
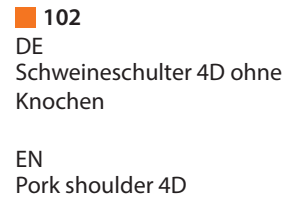
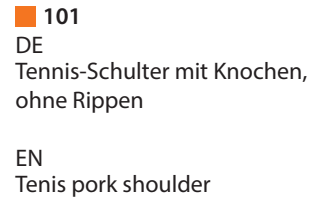
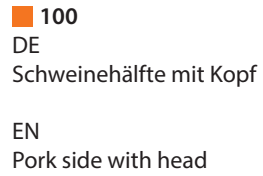
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PORK CUTS



PORK CUTS





DE
Karree ohne Knochen

EN
Pork loin without bone



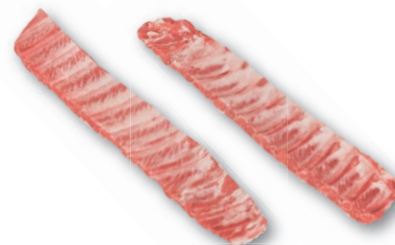
DE
Bauchrippen

EN
Spare ribs



DE
Schweinebauch, mit Knochen,
mit Schwarte, zugeschnitten

EN
Pork belly bone in,
rind on tip off



DE Karrierippen

EN
Loin ribs



DE
Schweinebauch, Rippen
gezogen, 20x50 cm

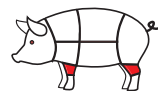
EN
Pork belly rind on, 20x50 cm,
single ribbed, rectangular cut



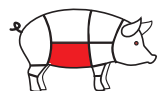
DE
Vordere Schweinestelze

EN
Pork front shank

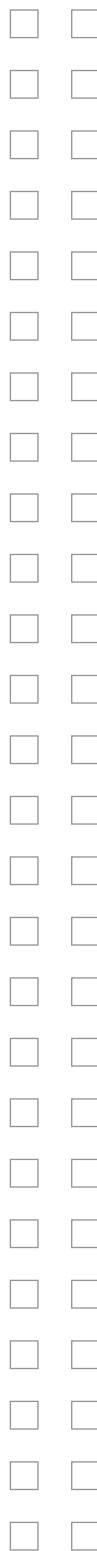
EN
Hind shank



113
DE
Eisbeinfleisch
EN
Pork shank meat



114
DE
Schweinebauchstreifen
EN
Pork belly stripes

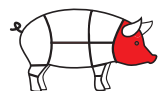


115
DE
Schweinetrimming 80%

EN
Pork trimming 80%

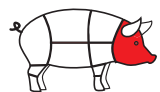


116
DE
Schweinetrimming 60%
EN
Pork trimming 60%



117
DE
Schweinekopf
EN
Pork head

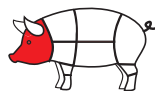




118

DE
Schweinezunge „swiss cut“

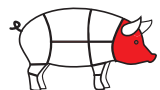
EN
Pork tongue „swiss cut“



119

DE
Schweinekopffleisch 90%

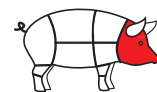
EN
Pork head trimmings 90%



120

DE
Schweinewange

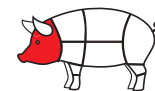
EN
Pork cheek



121

DE
Schweinemaske mit Schwarte

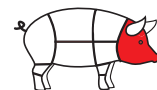
EN
Pork mask rind on



122

DE
Schweinerüssel

EN
Pork snout



123

DE
Schweinebacken mit Schwarte

EN
Pork jowls rind on





EN
Pork jowls rindless



125
DE
Schweineohren
EN
Pork ear flaps



126
DE
Rückenspeck
EN
Backfat rindless

[illegible]

127
DE
Deckelfett ohne Schwarte

EN
Pork cutting fat

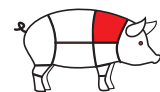


128
DE
Vordere Schweinefüße kurz
EN
Front feet short

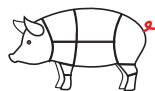


129
DE Hintere Schweinefüße kurz
EN Hind feet short

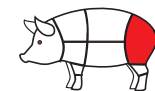
EN
Pork back rind



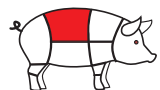
EN
Pork collar bone



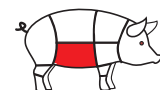
131
DE Schweineschwanz mit
Schwanzknochen
EN Pork tail with tail bone



134
DE
Femurknochen
EN
Femur bone



132
DE
Schweinekarreeknochen
EN
Pork loin bone

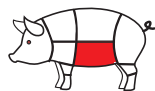


135
DE
Pork soft bones

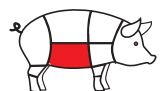
EN
Pork soft bones



EN
Pork liver



EN
Pork heart



EN
Pork kidney

[illegible]

EN
Pork minced meat 1 mm



EN
Pork MDM 3 mm



EN
Pork diaphragm with
membrane



DE
Schweinesaumfleisch ohne
Membran

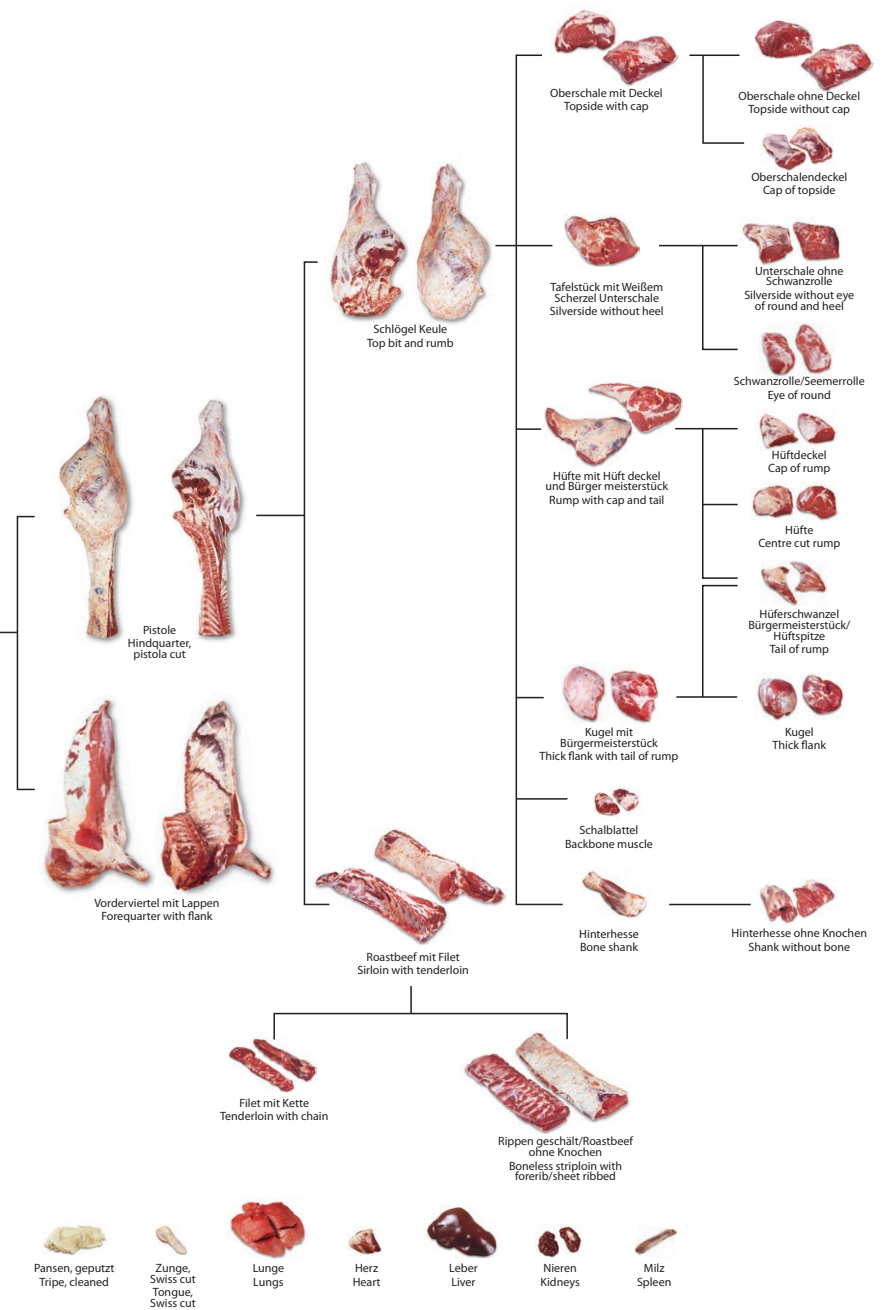
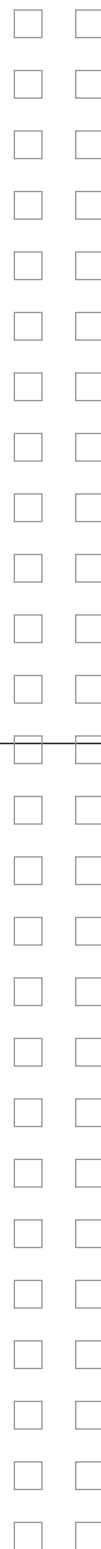
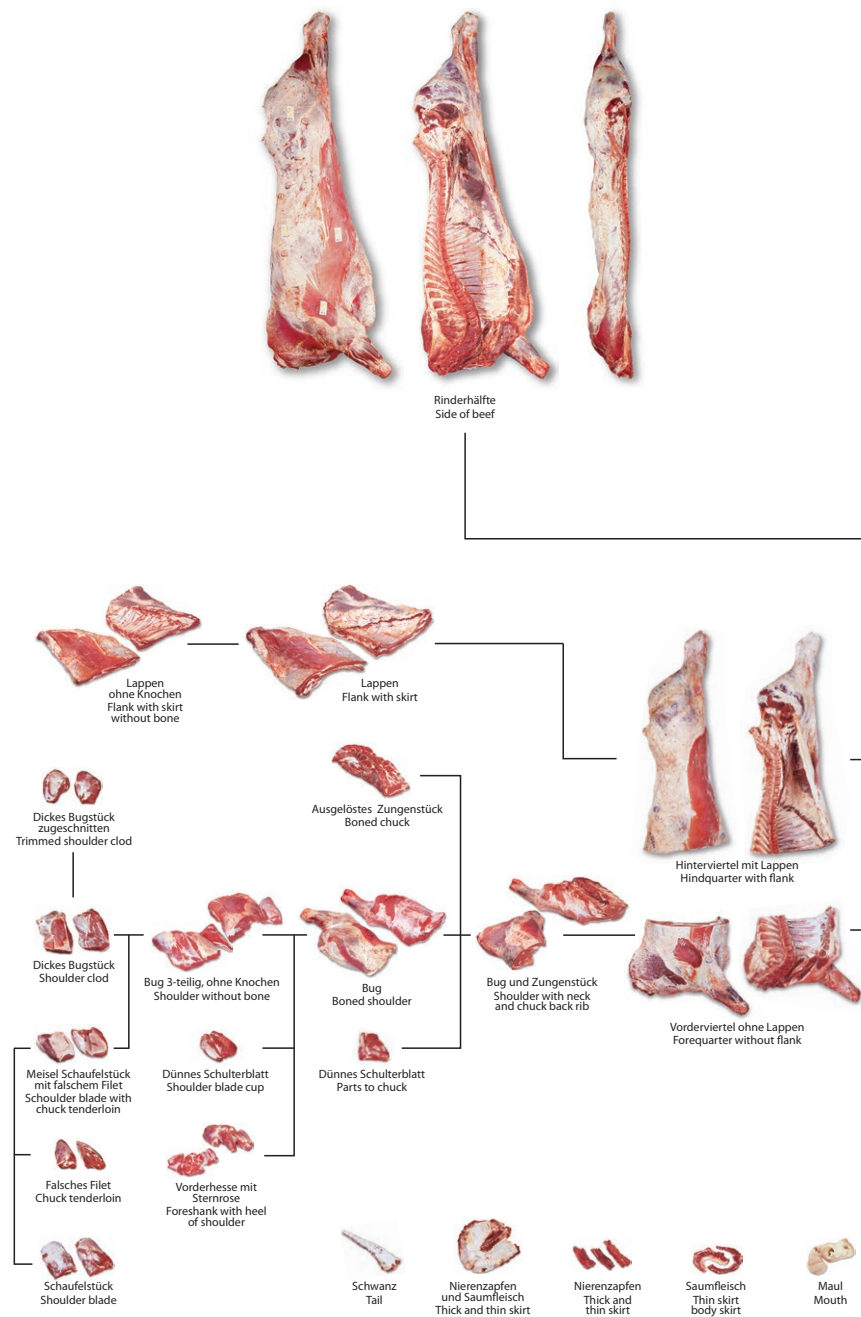
EN
Pork diaphragm wo membrane



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BEEF CUTS

BEEF CUTS



BEEF CUTS

BEEF CUTS



201
DE
Rindertrimming 80%

EN
Beef trimming 80%



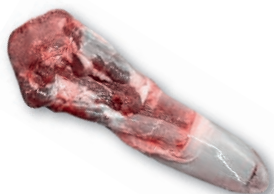
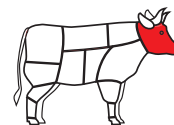
202
DE
Rindertrimming 90%

EN
Beef trimming 90%



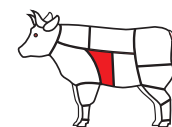
■ 203
DE
Rinderzunge „swiss cut“

EN
Beef tongue „swiss cut“

[illegible]

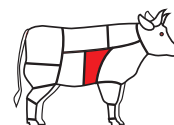
204
DE
Rinderkopffleisch

EN
Beef head meat



205
DE
Rinderherzen

EN
Beef hearts



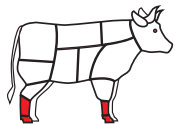
206
DE
Rinderleber

EN
Beef liver



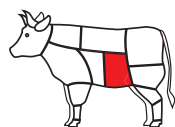
BEEF CUTS

BEEF CUTS



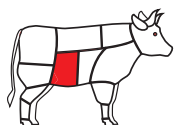
207
DE
Rindersehne

EN
Beef tendon



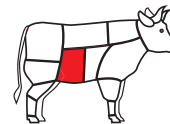
208
DE
Rindernieren

EN
Beef kidney



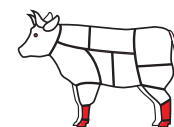
■ 209
DE
Ochsenziemer geputzt

EN
Beef pizzelle cleaned

[illegible]

210
DE
Rinderpansen

EN
Beef tripe



211
DE
Rinderfüsse

EN
Beef feet

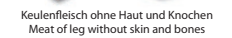
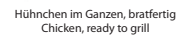


BEEF CUTS

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POULTRY CUTS





300

DE
Grillhuhn

EN
Grill chicken



301

DE
Hühnerkeule

EN
Chicken breast fillets



302

DE
Hühnerviertel

EN
Chicken leg quarters

[illegible]

303

DE
Hühnerunterschenkel

EN
Chicken drumsticks



304

DE
Hühnerkeulen

EN
Chicken thigh meat



305

DE
Hühnerflügel 2-teilig

EN
Chicken two joint wing





■ 306
DE
Hühnerflügelspitzen

EN
Chicken tips



■ 307
DE
Hühnerherzen

EN
Chicken hearts



■ 308
DE
Hühnerleber

EN
Chicken liver



■ 309
DE
Hühnermägen

EN
Chicken gizzards



■ 310
DE
Hühnerhaut

EN
Chicken skin



■ 311
DE
Hühnerhals

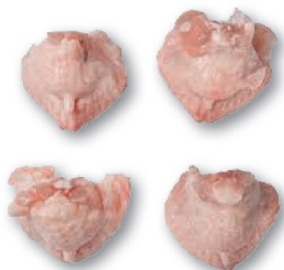
EN
Chicken necks





312
DE
Hühnersterzen

EN
Chicken tails



313
DE
Hühnerfüsse

EN
Chicken feet



314
DE
Hühnerbaader

EN
Chicken baader

[illegible]

315
DE
Hühner MDM 1 mm

EN
Chicken MDM 1 mm



316
DE
Putenbrustfilet

EN
Turkey breast fillet



317
DE
Putenunterschenkel

EN
Turkey drumsticks

[illegible]



318

DE
Putenoberschenkelfleisch

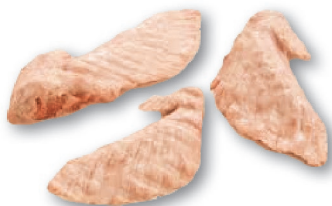
EN
Turkey thigh meat



319

DE
Putenflügelspitzen

EN
Turkey wing tips



320

DE
Putenherzen

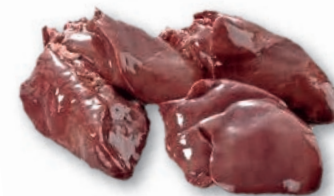
EN
Turkey hearts



321

DE
Putenleber

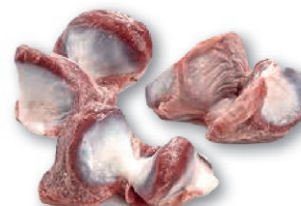
EN
Turkey liver



322

DE
Putenmägen

EN
Turkey gizzards



323

DE
Putenhäse

EN
Turkey necks



EN
Turkey breast trimming



EN
Turkey baader 3 mm



EN
Turkey MDM 1 mm

[illegible]

notes

Januar							Februar							März							April							Mai							Juni						
January							February							March							April							May							June						
MO	01	02	03	04	05		05	06	07	08	09		09	10	11	12	13		13	14	15	16	17	18		18	19	20	21	22		22	23	24	25	26		MO			
DI	1	8	15	22	29		5	12	19	26			5	12	19	26			2	9	16	23	30		1	7	14	21	28		4	11	18	25		TU					
MI	2	9	16	23	30		6	13	20	27			6	13	20	27			3	10	17	24		2	1	8	15	22	29		5	12	19	26		WE					
DO	3	10	17	24	31		7	14	21	28			7	14	21	28			4	11	18	25		3	2	9	16	23	30		6	13	20	27		TH					
FR	4	11	18	25			1	8	15	22			1	8	15	22	29		5	12	19	26		4	3	10	17	24	31		7	14	21	28		FR					
SA	5	12	19	26			2	9	16	23			2	9	16	23	30		6	13	20	27		5	4	11	18	25		1	8	15	22	29		SA					
SU	6	13	20	27			3	10	17	24			3	10	17	24	31		7	14	21	28		6	5	12	19	26		2	9	16	23	30		SU					
	7	14	21	28			4	11	18	25			4	11	18	25		1	8	15	22	29		7	6	13	20	27		3	10	17	24								

2018



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office@f-eins.co.at | www.f-eins.co.at

- MEAT FAIRS IN 2018
- 05-09.02 Prodepo Moskow
 - 14-17.02 Biofach Nürnberg
 - 16-19.04 Alimentaria Barcelona
 - 16-18.05 Sial China
 - 29-02.06 Thaifex
 - 01-04.10 Polagra
 - 21-25.10 Sial Paris

Juli							August							September							Oktober							November							Dezember						
July							August							September							October							November							December						
MO	26	27	28	29	30	31	31	32	33	34	35		35	36	37	38	39	40	41	42	43	44		44	45	46	47	48		48	49	50	51	52	01	MO					
DI		2	9	16	23	30		6	13	20	27			3	10	17	24	1	8	15	22	29		6	13	20	27		3	10	17	24	31		TU						
MI		3	10	17	24	31		7	14	21	28			4	11	18	25	2	9	16	23	30		7	14	21	28		4	11	18	25		WE							
DO		4	11	18	25			1	8	15	22	29		5	12	19	26	3	10	17	24	31		8	15	22	29		5	12	19	26		TH							
FR		5	12	19	26			2	9	16	23	30		6	13	20	27	4	11	18	25		1	8	15	22	29		6	13	20	27		FR							
SA		6	13	20	27			3	10	17	24	31		7	14	21	28	5	12	19	26		2	9	16	23	30		7	14	21	28		SA							
SU		7	14	21	28			4	11	18	25			1	8	15	22	29	6	13	20	27		3	10	17	24		1	8	15	22	29		SU						
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