

Calibra Poultry

A trusted partner specialized in the production of

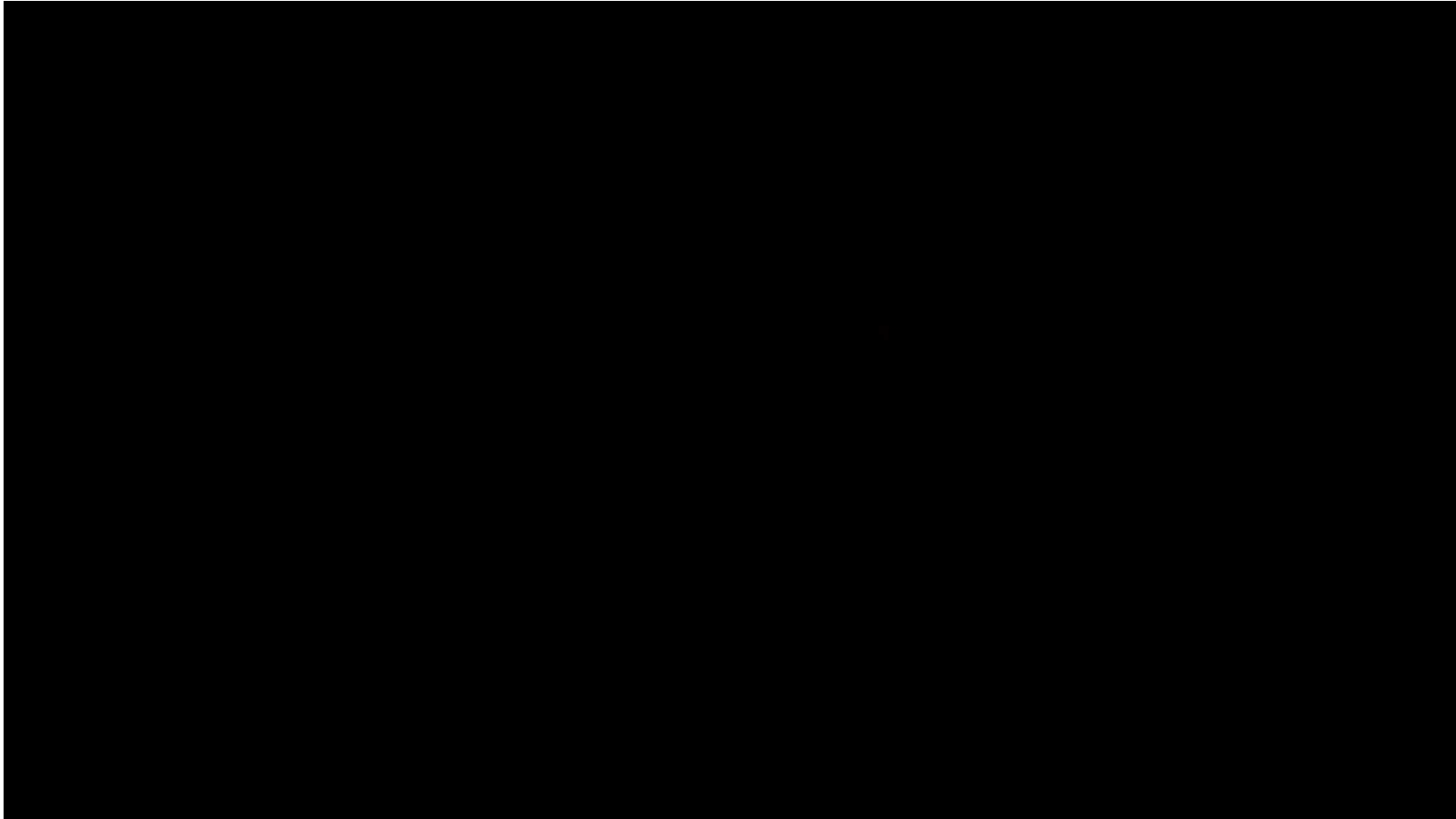
- Calibrated chicken fillets,
- Special cuts,
- Oven-ready meals

Guaranteed.

Belgian.

Quality.

Let's look inside.



Happy customers.

RETAIL	FOODSERVICE	INDUSTRY
BELGIUM: IRELAND:	BELGIUM: FRANCE: UK: IRELAND:	BELGIUM:

Our Delicious Products

100% Belgian origin

BRC-certified

Halal

Fresh Chicken

Calibrated chicken fillets carefully cleaned up to your standards!

Chicken Fillet

- Single fillet with or without inner
- **Calibrations:**
 - 150 – 170 gr
 - 170 – 190 gr
 - 190 – 210 gr
 - 210 – 230 gr
 - 230 – 250 gr
 - 250+ gr



Double Fillet

- Double fillet with inner
- **Calibrations:**
 - 400 – 500 gr
 - 500 – 600 gr
 - 600+ gr



Inner Fillets

- With tip
- **Calibrations:**
 - 20 – 40 gr
 - 40 – 60 gr
 - 60+ gr



Inner Fillets

- Without tip
- **Calibrations:**
 - 20 – 40 gr
 - 40 – 60 gr
 - 60+ gr



Special Cuts

Calibrated chicken fillets cut in our factory to your needs

Cut Fillet

- Single fillet without inner
- **Calibrations:**
 - 90-110 gr
 - 110-130 gr
 - 130-150 gr



Escalope

- Single fillet without inner
- **Calibrations:**
 - 50-80 gr
 - 90-110 gr
 - 110-130 gr
 - 130-150 gr



Butterfly

- Single fillet without inner
- **Calibrations:**
 - 90-110 gr
 - 110-130 gr
 - 130-150 gr



Cubes

- Single fillet without inner
- **Calibrations:**
 - 20-30 gr
 - 30-40 gr



Strips / Gyros

- Single fillet without inner
- **Calibrations:**
- 20 gr



Gourmet

- Single fillet without inner
- **Calibrations:**



Packaging

Guaranteed.

Belgian.

Quality.

BULK

- Plastic crates for meat
 - 10 KG
 - **20 KG**



MAP

- Under atmosphere
 - 2,5 KG
 - 5 KG



VAC PACK

- Vacuum
 - 2,5 KG
 - 5 KG



Roast in a bag

Oven-ready meat preparations with fresh chicken

Market Trends

- 1) The chicken market share is increasing
 - Better value proposition, healthier, smaller eco footprint
- 2) Convenience is gaining importance
 - Shift to ready-meals, take-away
- 3) Consumer still wants to cook, but also spend less time cooking
 - The younger population wants to live more outside:
 - Sporting
 - Social gatherings
 - Hobby
 - ...

We have the solution: “Roast in a bag”

Why “Roast in the bag” ?

1) Quick & Easy

- Ready in 20 minutes
- Eliminate pans, oven plates, etc.

2) Delicious & Healthy

- The flavors are kept in the roasting bag
- The chicken incorporates the flavors of the marinade/sauce
- The meat remains extra tender
- Seasonal recipes with lots of variety

3) Long shelf-life

- Product has a shelf life of 12 days upon delivery
- No loss of flavor & aroma

Preparation guide

- For all products, preheat oven to 180 °C:
 - Chicken breast: 25 minutes
 - Escalope: 25 minutes
 - Inners: 20 minutes
 - Gyros: 20 minutes

Recipes – Chicken Kaassaus



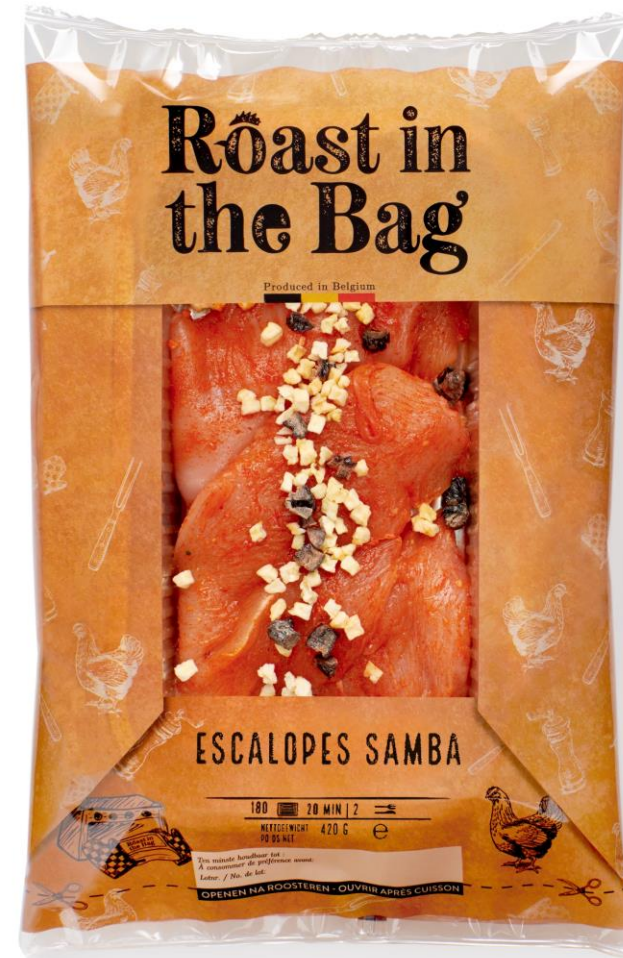
Recipes – Chicken Grand Veneur



Recipes – Chicken Paprika/Tomaat



Recipes – Chicken Samba



Existing recipes

Assortment Summer:

- 1) Chicken Paprika/Tomatensaus
- 2) Chicken Kaassaus
- 3) Chicken Indische Curry
- 4) Chicken Gyros
- 5) Chicken Mediterraan
- 6) Chicken Estragon (Tarragon)
- 7) Chicken Peppersaus (Black pepper)
- 8) Chicken Braadsaus
- ...

Assortment Winter:

- 1) Chicken Kaassaus
- 2) Chicken Grand Veneur
- 3) Chicken Rode bessen
- 4) Chicken Champignon
- ...

For Foodservice

As seen above, we can tumble our fresh chicken fillets (or specials cuts) with spices, marinades, etc.

→ This can be done in your spice or marinade mix

This can also be of value for foodservice in 2,5KG or 5KG packs.