



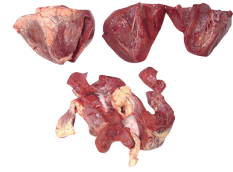
# Overview of beef products



**Frozen beef  
Achilles tendon**  
Artikel-Nr.: 126067



**Frozen beef heart**  
Artikel-Nr.: 126058



**Frozen beef  
omasum, scalded**  
Artikel-Nr.: 126066



**Frozen beef  
abomasum, scalded**  
Artikel-Nr.: 123709



**Frozen beef omasum,  
scalded, degreased**  
Artikel-Nr.: 126065



**Frozen cow  
abomasum, scalded**  
Artikel-Nr.: 126056



**Frozen beef breastbone  
with intercostal meat**  
Artikel-Nr.: 126064



**Frozen cow/steer  
abomasum, scalded**  
Artikel-Nr.: 126055



**Frozen beef  
breastbone without  
intercostal meat**  
Artikel-Nr.: 126062



**Frozen beef liver**  
Artikel-Nr.: 126054



**Frozen beef foot,  
scalded**  
Artikel-Nr.: 126061



**Frozen beef lung lobe**  
Artikel-Nr.: 126051



**Frozen beef foot tendon**  
Artikel-Nr.: 126060



**Frozen beef  
neck tendon**  
Artikel-Nr.: 126050



**Frozen beef kidney**  
Artikel-Nr.: 126049



**Frozen veal Achilles tendon**  
Artikel-Nr.: 126074



**Frozen ox mouth, scalded, boneless**  
Artikel-Nr.: 126048



**Frozen veal legs, scalded**  
Artikel-Nr.: 126073



**Frozen oxtail**  
Artikel-Nr.: 126047



**Frozen veal breastbone with intercostal meat**  
Artikel-Nr.: 126072



**Frozen beef tripe, scalded**  
Artikel-Nr.: 126046



**Frozen steer tripe, scalded, degreased**  
Artikel-Nr.: 126071



**Frozen steer tripe, scalded**  
Artikel-Nr.: 123702



**Frozen veal tripe, scalded, degreased**  
Artikel-Nr.: 126070



**Frozen beef tripe, scalded, degreased**  
Artikel-Nr.: 126045



**Frozen veal cartilage**  
Artikel-Nr.: 126068



**Frozen steer tripe, scalded, degreased**  
Artikel-Nr.: 123701



# We are passionate about food

**Processing exclusively Swiss raw materials is our trademark and this obliges us to achieve the highest level of performance.**

The raw materials which we process are sourced exclusively in Switzerland and are obtained using the highest animal welfare standards in the world. The animal feeds used for rearing and fattening animals are the only ones of their kind in the world.

Genetically modified feeds are prohibited and are not used. The animal rearing companies' stocking density is the lowest in the world. This means there is no opportunity for animal diseases to occur.

The Swiss processing and supply facilities of Swiss Nutrivalor AG use state-of-the-art technology and are second to none. Our meat products are the safest in the world and we are very proud of this.

Swiss Nutrivalor AG has been very successful in trading meat products for many years. Passion and heart are the basis of everything we do. Customer satisfaction is our top priority. Innovations are linked to customer requirements and developed individually. Staff with many years of experience put a huge amount of effort into continuous development.

Switzerland's most cutting-edge and sustainable meat and offal processing plant is well positioned to meet all customer requirements.

