

Mastered by  
the Belgian meat suppliers

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*Guide of the Belgian meat suppliers*

- 2023 -



# *Meat* *is an art*

Craftsmanship, food safety and tailor-made service.

That is what the Belgian meat suppliers offer their customers. Thanks to this driven approach, they have built up a worldwide reputation as leading and reliable producers and exporters of quality meat.

In this guide, they gladly introduce themselves, their expertise, and their products.

Meet our masters – and discover the companies and the people who make meat an art.

We would already like to wish you tasty partnerships.



# *Meat our masters*

This guide provides an overview of the most important Belgian meat suppliers

- The companies are categorized alphabetically
- For each company, the product group, product specifications, and activities are given

*Joris Coenen,*

*Manager Belgian Meat Office*



**Want to know more about Belgian meat?**

Please contact one or several of our meat suppliers directly.  
Or you can talk to Belgian Meat Office about it.

This guide is a publication of Belgian Meat Office,  
which coordinates the export promotion of pork and beef in Belgium.

With great care we have drawn up an up-to-date description of the companies.  
However, Belgian Meat Office cannot be held accountable for incorrect information.

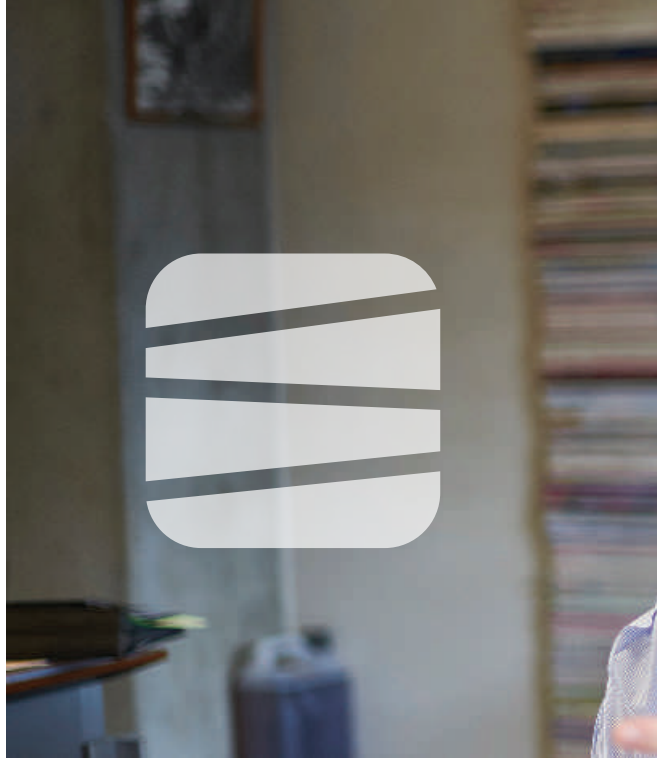
# Content

Belgian Pork Group NV		6	Hemelaer NV		35
Comeco NV		8	Jademo NV	 	36
Covameat NV		9	M. Ryckaert NV		37
Lavameat NV		10	Noordvlees NV		38
Locks NV		11	Q-group NV	 	39
Lovenfosse NV		12	Rima NV	 	40
Van Bogaert BV		13	Slachtgroep Leieland BV		41
Westvlees NV		14	Sopraco NV	 	42
Bens NV		16	Belliporc NV		44
Chris Backx BV		17	Norenc NV	 	45
Danis Pork Masters NV		18	Spekindustrie Vanmaele NV		46
Exportslachthuis De Coster NV		20	Sus Campinae NV		47
Groep De Brauwer NV		21	Swegers & Co BV		48
Vannieuwenhuys NV		22	Teugels BV	 	49
Debra-Group NV		24	Vandenbogaerde NV	 	50
Debra-Meat NV		26	Vanderpoorten BV		51
Delavi NV		27	Van Hoornweder Marcel en Zoon NV		52
De Roy Vlees BV		28	Vion Adriaens NV		53
De Vlaeminck Ivan en Zoon BV		29	Vleesbedrijf P. Wils NV		54
Dhagrameat BV		30	Vleescentrale O.S.		55
Dierickx NV		31	Vleeshandel Cis van den Broeck BV	 	56
Euro Meat Group NV		32	Vleeshandel De Waele NV		57
Flanders Meat Group Zele BV		33	Vlevia Group NV		58
G. Van Landschoot en Zonen NV		34			

# BELGIAN PORK GROUP NV

Belgian Pork Group guarantees sustainable pork production, from the farm to the consumer

Belgian Pork Group is a family business that has 8 production sites in Belgium specialising in slaughtering, cutting, portioning, packaging and freezing quality pork. Every year, Belgian Pork Group processes 420,000 tonnes of pork, a substantial part of which is exported to over 50 countries worldwide. Belgian Pork Group manages the entire chain for processing pork and focuses on (animal) welfare, customised solutions and partnerships. Combining specialisation and automation ensures Belgian Pork Group can offer its clients unique products. The family shareholders are supported by family-run pig farms who have also invested. Belgian Pork Group achieves a turnover of 790 million euros and has over 2,000 passionate employees. This makes Belgian Pork Group the largest producer of pork in Belgium; the family business is also one of the top 10 in Europe.



## Belgian Pork Group NV

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B-8840 Westrozebeke  
T: +32 51 78 84 00 F: +32 51 78 00 57  
e-mail: [info@belgianporkgroup.com](mailto:info@belgianporkgroup.com)  
W: [www.belgianporkgroup.com](http://www.belgianporkgroup.com)



**VAT number**  
BE 0878.201.178

**EU number**  
EG93, EG93/1,  
EG93-H, B283, EG  
171, EG 171/1,  
EG125, EG125/1,  
EG3/1, B100379,  
KF43, F43, EG135,  
F341, F341-H,  
VE5023, EG1012,  
EG1012-H, F763

**Certification**  
HACCP, BRC,  
IFS, ...

**2.000** 

**€ 790**   
**MILLION**



**CEO Group**  
Jos Claeys



## Product group:



### End product specifications

Fresh convenience, frozen, carcasses, cuts bone-in/ deboned, minced meat preparations, cooked, salted and smoked meat products

Worldwide



### Activities

Slaughterhouse, cutting, boning, packing, portioning

## **Belgian Pork Group**

 A NETWORK. COMMITTED TO SERVE YOU

 **comeco**  
COMMITTED TO SERVE YOU

 **covameat**  
COMMITTED TO SERVE YOU

 **lavameat**  
COMMITTED TO SERVE YOU

 **locks**  
COMMITTED TO SERVE YOU

 **lovenfosse**  
COMMITTED TO SERVE YOU

 **van bogaert**  
COMMITTED TO SERVE YOU

 **westvlees**  
COMMITTED TO SERVE YOU

# COMECO NV

## A customised product

Comeco is one of the leading pork export companies in Belgium. Comeco is a production site of Belgian Pork Group, a family business that is amongst the top 10 pork-processing companies in Europe. Thanks to its focus on quality and flexibility and its central location, Comeco has long been a reliable partner for its many clients in Belgium and abroad.

Comeco NV

John Lijsenstraat 55, B-2321 Hoogstraten

T: +32 3 315 77 52 F: +32 3 315 89 34

e-mail: [info@comeco.be](mailto:info@comeco.be)

W: [www.comeco.be](http://www.comeco.be)

Group: Belgian Pork Group



### Product group:

PIGS



### END PRODUCT SPECIFICATIONS

Fresh

Frozen

Carcasses

Cuts bone-in/deboned

### ACTIVITIES

Slaughterhouse

Cutting

Packing

### VAT NUMBER

BE 0406.983.195

### EU NR

EG171, 171/1

### CERTIFICATION

BRC, BePork, ACS, FEBEV+

### SALES TEAM

Michaël Catry, Julie Castermans, Kristof Holvoet, Ines Marynissen, Tom Lannoo, Dries Ide, Korneel Lesage, Quentin Claey, Wouter Haghedooren

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Erik Dieu

### MEMBER OF

Belgian Pork Group



# COVAMEAT NV

## Permanent control of the entire chain

Covameat is one of the 8 Belgian production sites of Belgian Pork Group, a family business that is amongst the top 10 pork-processing companies in Europe. Covameat specialises in slaughtering pigs and cutting the carcasses. Covameat is a first-class specialist within the meat industry that guarantees top quality from the farm to the point of sale. We attach great importance to animal welfare, food safety and retracing. That is precisely why for so many years Covameat has been the perfect partner for both Belgian and foreign retailers.

Covameat NV  
 Komenstraat 73, B-8953 Heuvelland (Wijtschate)  
 T: +32 57 45 25 00 F: +32 57 45 25 29  
 e-mail: [info@covameat.be](mailto:info@covameat.be)  
 W: [www.covameat.be](http://www.covameat.be)  
 Group: Belgian Pork Group



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
 Frozen  
 Carcasses  
 Cuts bone-in/deboned

### ACTIVITIES

Slaughterhouse  
 Cutting  
 Packing

### VAT NUMBER

BE 0406.969.141

### EU NUMBER

EG125, EG125/1

### CERTIFICATION

HFA, BIO, FEBEV+, ACS, BePork,  
 Beter Leven Keurmerk 1, Belac

### SALES TEAM

Michaël Catry, Julie Castermans,  
 Kristof Holvoet, Tom Lannoo,  
 Dries Ide, Korneel Lesage,  
 Wouter Haghedooren,  
 Quentin Claeys

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Pieter-Jan Meerschman

### MEMBER OF

Belgian Pork Group

# LAVAMEAT NV

## Reliable and complementary partner

Lavameat is one of the 8 Belgian production sites of Belgian Pork Group, a family business that is amongst the top 10 pork-processing companies in Europe. Lavameat is a meat processing company in Staden that specializes in the production of highquality fresh and processed pork. Her wide range of meat products is sold in retail, catering and meat-processing companies in Belgium and beyond. Our team of 40 enthusiastic employees guarantees the quality of this great range of products.

Lavameat NV  
 Diksmuidestraat 154, B-8840 Staden  
 T: +32 51 70 86 00 F: +32 51 70 86 08  
 e-mail: [info@lavameat.be](mailto:info@lavameat.be)  
 W: [www.lavameat.be](http://www.lavameat.be)  
 Group: Belgian Pork Group



### Product group:

PIGS



### END PRODUCT SPECIFICATIONS

Fresh convenience  
 Minced meat preparations  
 Cooked, salted and smoked meat products

### ACTIVITIES

Portioning  
 Packing

### VAT NUMBER

BE 0424.484.668

### EU NUMBER

EG3/1, B100379

### CERTIFICATION

HFA, IFS, FEBEV+, Beter leven,  
 Petfood, ACS, Colruyt

### SALES TEAM

Michaël Catry, Julie Castermans,  
 Kristof Holvoet, Tom Lannoo,  
 Dries Ide, Korneel Lesage,  
 Wouter Haghedooren  
 Quentin Claey

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Jeroen Corvelyn

### MEMBER OF

Belgian Pork Group

# LOCKS NV

## The specialist in standard and "custom" cutting and boning of high-quality pork

Locks NV is a brand new state of the art coldstore and the logistic heart of Belgian Pork Group. Located in the port of Ghent, the third largest city of Belgium, Locks NV is centrally situated to major European ports (Antwerp, Bruges, Rotterdam, ...). Locks joined the BPG in 2018 and has maintained the high standards in pork meat production ever since. With an unparalleled packing line and a high tech storage facility, Locks has the capacity to store more than 8,000 metric tons of frozen pork meat. Belgian Pork Group is proud to have as one of its subsidiaris the company Locks, the largest and most modern coldstore and meat packing facility of Belgium.

Locks NV  
Skaldenstraat 112, B-9042 Gent  
T: +32 9 251 73 53 F: +32 9 251 74 50  
e-mail: [info@locks.be](mailto:info@locks.be)  
W: [www.locks.be](http://www.locks.be)  
Group: Belgian Pork Group



 **locks**  
COMMITTED TO SERVE YOU

### Product group:



### END PRODUCT SPECIFICATIONS

Fresh convenience  
Frozen  
Cuts

### ACTIVITIES

Cutting  
Packing  
Portioning

### VAT NUMBER

BE 0425.744.876

### EU NUMBER

F1012, KF1012

### CERTIFICATION

BRC, A LEVEL

### WORKFORCE

125

### EXPORT MARKETS

Worldwide

### SALES TEAM

Michaël Catry, Julie Castermans,  
Kristof Holvoet, Tom Lannoo,  
Dries Ide, Korneel Lesage,  
Wouter Haghedooren  
Quentin Claey

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Glenn Desimpel

### MEMBER OF

Belgian Pork Group

# LOVENFOSSE NV

## Win-Win situation with every customer

Lovenfosse is one of the 8 Belgian production sites of Belgian Pork Group, a family business that is amongst the top 10 pork-processing companies in Europe. Lovenfosse, founded in 1989 by Martin Lovenfosse, aims at marketing cut and uncut pork carcasses intended for the distribution sector, butcheries and the meat-processing industry. Our cutting room now has a capacity of 10,000 pigs per week. Our slaughterhouse allows the slaughter of 15,000 pigs a week and the pre-packaging section can process up to 100 tonnes per week. Our goal is to be present throughout Wallonia with a range of products that meet the demand of this market concerning service and quality.

Lovenfosse NV

Rue de Merckhof 44, B-4880 Aubel

T: +32 87 59 52 12 F: +32 87 59 52 13

e-mail: [commandes@westvlees.com](mailto:commandes@westvlees.com)

W: [www.lovenfosse.com](http://www.lovenfosse.com)

Group: Belgian Pork Group



### Product group:

PIGS



### END PRODUCT SPECIFICATIONS

Fresh convenience

Frozen

Carcasses

Cuts

### ACTIVITIES

Slaughterhouse

Cutting

Portioning

Packing

### VAT NUMBER

BE 0439.182.148

### EU NUMBER

EG135, F341, F341-H

### CERTIFICATION

IFS, ACS, ACS F341-H, ACS135

### SALES TEAM

Michaël Catry, Julie Castermans,

Kristof Holvoet, Tom Lannoo,

Dries Ide, Korneel Lesage,

Wouter Haghedooren

Quentin Claeys

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Kasper Lannoo

### MEMBER OF

Belgian Pork Group



# VAN BOGAERT BV

## Tailor-made ham parts

Van Bogaert BV is a growing family company that has specialized over the years in boning and cutting of hams, tailored to the customer's needs. Supported by modern infrastructure and a completely integrated ERP system, customers can count on quality, flexibility and guaranteed traceability. Van Bogaert BV is the reference for both small and large partners in Europe when it comes to boned ham portions.

Van Bogaert BV  
 Poldergotestraat 28, B-9240 Zele  
 T: +32 3 771 28 84 F: +32 3 711 02 92  
 e-mail: [info@vleesvanbogaert.be](mailto:info@vleesvanbogaert.be)  
 W: [www.vleesvanbogaert.be](http://www.vleesvanbogaert.be)



 **van bogaert**  
 COMMITTED TO SERVE YOU

### Product group:

PIGS



### END PRODUCT SPECIFICATIONS

Fresh

Frozen

Bone-in/Deboned cuts

Pork back fat: cubes, bards

### ACTIVITIES

Cutting

Boning

Packing

Wholesale

### VAT NUMBER

BE 0873.676.624

### EU NUMBER

F763

### CERTIFICATION

GRMS, ACS, QS, BePork,  
 BETER LEVEN, VLEVICO, BVI

### SALES TEAM

Michaël Catry, Julie Castermans,  
 Kristof Holvoet, Pieter-Jan  
 Meerschman, Tom Lannoo,  
 Dries Ide, Korneel Lesage,  
 Wouter Haghedooren,  
 Quentin Claeys

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Olivier Van Bogaert

### LID VAN

Belgian Pork Group

# WESTVLEES NV

## The standard for quality

Westvlees is one of the 8 Belgian production sites of Belgian Pork Group, a family business that is amongst the top 10 pork-processing companies in Europe. Westvlees is responsible for the different stages of processing of pork from A to Z. From slaughtering, cutting, freezing, packaging and labelling, to preparing ready-to-eat pork dishes. All products are prepared on site. This offers a guarantee for impeccable quality, flexible service and optimum pricing. Westvlees slaughters 1.4 million pigs per year and produces about 120,000 tons of pork. West meat has satisfied customers in more than 50 countries worldwide, mainly in the meat industry, distribution and wholesale, but also in the retail industry, the hospitality industry and the catering industry.

Westvlees NV  
 Ommegang West 9, B-8840 Westrozebeke  
 T: +32 51 78 84 00 F: +32 51 78 84 57  
 e-mail: [info@belgianporkgroup.com](mailto:info@belgianporkgroup.com)  
 W: [www.westvlees.com](http://www.westvlees.com)  
 Group: Belgian Pork Group



 **westvlees**  
 COMMITTED TO SERVE YOU

### Product group:



### END PRODUCT SPECIFICATIONS

Fresh convenience  
 Frozen  
 Carcasses  
 Cuts  
 Minced meat preparations

### ACTIVITIES

Slaughterhouse, cutting,  
 portioning, packing

### VAT NUMBER

BE 0442.637.526

### EU NUMBER

EG93, EG93/1, EG93-H, B283

### CERTIFICATION

BIO (prepacked), IFS, FEBEV+,  
 ACS, Colruyt, BePork, FCA, HFA

### SALES TEAM

Michaël Catry, Julie Castermans,  
 Kristof Holvoet, Pieter-Jan  
 Meerschman, Tom Lannoo,  
 Dries Ide, Korneel Lesage,  
 Wouter Haghedooren  
 Quentin Claeyes

### SALES DIRECTOR

Glenn Coolsaet

### PLANT MANAGER

Peter Bekaert

### CEO

Jos Claeyes

### MEMBER OF

Belgian Pork Group



# BENS NV

## Fresh or frozen, at home and abroad

For over 50 years, Bens NV has specialised in cutting, boning and packaging pork. We slaughter around 15,000 pigs a week from our own herd in our ultramodern abattoir, Sus Campiniae, which is located next to our cutting plant. We deliver fresh and frozen pork to butchers, department stores, wholesalers or manufacturers both at home and abroad. Our flexible cutting tables, specific packaging lines, vacuum machines, our own internal fast freezer and freezing warehouse (KF236) make Bens perfectly equipped to react to the global demand for Belgian pork. Thanks to the vertical integration within the pork pillar, quality, food safety, animal welfare and traceability can all be guaranteed at every step.

Bens NV  
Nijverheidsstraat 24, B-2260 Oevel-Westerlo  
T: +32 14 28 28 28 F: +32 14 28 28 29  
e-mail: [info@bens.be](mailto:info@bens.be)  
W: [www.bens.be](http://www.bens.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh - Frozen  
Cuts bone-in/deboned  
Offal - Pork heads  
Pork back fat  
Vacuum packed

### ACTIVITIES

Slaughterhouse  
Cutting - Boning  
Packing - Wholesale

### VAI NUMBER

BE 0404.141.788

### EU NUMBER

KF236, F819

### CERTIFICATION

IFS, BRC 8, Beter Leven  
Keurmerk, BePork

### WORKFORCE

95

### ANNUAL PRODUCTION

75,000 tons

### ANNUAL TURNOVER

€ 120,000,000

### EXPORT MARKETS

Europe, Asia, Oceania,  
North America, South America

### EXPORT MANAGERS

Ron Tiemes, Yves Spillebeen

### MANAGING DIRECTOR

Marcel Laeremans



# CHRIS BACKX BV

Chris Backx BV is family-run business specialising in boning and cutting pigs' heads that is well established on the market. We act both as a local partner and a reliable global partner for the meat industry. We guarantee optimum quality by managing everything ourselves: transport, cutting, packaging and storage.

Chris Backx BV  
Molenweg 7, B-9230 Wetteren  
T: +32 9 369 21 59 F: +32 9 366 16 73  
e-mail: [chris@backx-meat.be](mailto:chris@backx-meat.be)  
W: [www.backx-meat.be](http://www.backx-meat.be)



## Product group:

PIGS



## END PRODUCT SPECIFICATIONS

Fresh

Frozen

Pork heads:

- pork head meat
- cheek muscle
- temple meat
- snouts
- pork ears
- pork head rind

## ACTIVITIES

Cutting

Boning

## VAT NUMBER

BE 0467.636.604

## EU NUMBER

F5, KF103303

## CERTIFICATION

ACS

## WORKFORCE

16

## EXPORT MARKETS

Europe, Asia, Africa

## EXPORT MANAGER

Chris Backx

## MANAGING DIRECTOR

Chris Backx

# DANIS PORK MASTERS NV

Partner  
to processing  
and retail  
organisations

Danis Pork Masters clusters all the meat activities of the Danis Group. This includes the specialist in pork carcasses, Groep De Brauwer, cutting plant Vannieuwenhuysse, that combines sound craftsmanship with a high degree of service and Exportslachthuis De Coster NV, a modern abattoir in the middle of the Belgian pork farming region. This family group is the Belgian market leader in the production of feed and pigs. The Danis Group controls the entire chain from genetics via the production of soy and feed, sow and pig farming to slaughtering and cutting. This in-depth know-how and expertise, combined with a professional approach, has led to the Danis Group being a partner to the main processing and retail organisations.



## Danis Pork Masters NV

Bruggestraat 140A,  
B-8755 Ruiselede  
**T:** +32 51 74 07 73    **F:** +32 51 74 68 44  
**e-mail:** gert.vergauwen@porkmasters.be  
**W:** www.danis.be



**VAT number**  
BE 0407.113.453

**Certification**  
Duke of Berkshire,  
Slagersvarken,  
ACS, BRC,  
BePork,  
BLK, HFA,  
various export  
certificates

**EU number**  
EG 51, EG 51/2,  
F1008

240



€ 280   
MILLION



**CEO Group**  
Gert Vergauwen



## Product group:



PIGS

### End product specifications

Fresh, frozen, carcasses, cuts bone-in/deboned, offal, pork heads, pork back fat, vacuum packed, consumer packaging

Europe,  
Asia, Africa,  
Oceania



### Activities

Slaughterhouse, cutting, boning, wholesale, packing, boning of pork heads

**danis**  
pork masters

EXPORTSLACHTHUIS  
**DE COSTER** nv



# EXPORTSLACHTHUIS DE COSTER NV

Quality products in high-quality abattoir

Exportslachthuis De Coster NV (51 and 51/2) is a modern abattoir located in the middle of the Belgian pig production region with a history on the European meat market. Every year, over 1.3 million pigs are slaughtered. In addition to pig carcasses and pork, various edible by-products such as pigs' heads, ears and trotters, are offered for sale. In addition, Exportslachthuis De Coster has on-site freezer capacity. Exportslachthuis De Coster NV is a member of Danis Pork Masters, which is part of the Danis Group, the Belgian market leader in the production of feed and pigs. The integrated supply chain of the Danis Group guarantees completely traceable, sustainable and safe food products.

Exportslachthuis De Coster NV  
Bruggestraat 140 A, B-8755 Ruiselede  
T: +32 51 68 80 78 F: +32 51 68 78 12  
e-mail: sales.export@slachthuisdecoster.be  
W: www.danis.be  
Group: Danis



**EXPORTSLACHTHUIS  
DE COSTER**.nv

## Product group:

PIGS



## END PRODUCT SPECIFICATIONS

Fresh - Frozen - Carcasses  
Cuts bone-in/deboned  
Offal - Pork heads  
Pork back fat - Vacuum packed

## ACTIVITIES

Slaughterhouse  
Cutting - Boning  
Packing - Wholesale  
Boning of pork heads

## VAL NUMBER

BE 0456.955.122

## EU NUMBER

51 (slaughterhouse), 51/2  
(cutting plant), F1008

## CERTIFICATION/LABEL

ACS, BRC, BePork, BLK, HFA,  
various export certificates  
(i.a. PRC); Duke of Berkshire,  
Slagersvarken

## WORKFORCE

100

## ANNUAL PRODUCTION

120,000 tons

## ANNUAL TURNOVER

± € 170,000,000

## EXPORT MARKETS

Europe, Asia, Africa, Oceania

## EXPORT MANAGERS

Pascal Cleppe

## MANAGING DIRECTOR

Gert Vergauwen

## MEMBER OF

Danis

# GROEP DE BRAUWER NV

The benchmark in high-quality Belgian pig carcasses

Groep De Brauwer NV is a successful family business with over 40 years of experience and is one of the most important Belgian pork wholesalers. Groep De Brauwer NV slaughters over 25,000 pigs for the domestic and overseas market weekly and specializes in the sale of fresh carcasses and slaughter by-products, all according to its customers' specifications (weight, conformation and % lean meat). With its thorough market knowledge, quality products and excellent service, Groep De Brauwer NV is ready to offer its services to its existing and new customers. Groep De Brauwer NV is a member of Danis Pork Masters, which is part of the Danis Group, the Belgian global leader in feed and pig production. The integrated supply chain of the Danis Group guarantees fully traceable, sustainable and safe food products.

Groep De Brauwer NV  
 Bruggestraat 140 A, B-8755 Ruislede  
 T: +32 51 54 66 02 F: +32 51 81 17 66  
 e-mail: [sales@groepdebrauwer.be](mailto:sales@groepdebrauwer.be)  
 W: [www.groepdebrauwer.be](http://www.groepdebrauwer.be)  
 Group: Danis



## Product group:

PIGS



## END PRODUCT SPECIFICATIONS

Fresh - Frozen  
 Carcasses - Offal

## ACTIVITIES

Slaughterhouse  
 Wholesale

## VAT NUMBER

BE 0423.512.985

## EU NUMBER

EG17, EG51

## CERTIFICATION

BePork, ACS, BRC, BLK, Duke of  
 Berkshire, Slagersvarken

## WORKFORCE

60

## ANNUAL PRODUCTION

120,000 tons

## ANNUAL TURNOVER

€ 170,000,000

## EXPORT MARKETS

Europe

## EXPORT MANAGERS

Sofie Dierick  
 Pascal Cleppe

## MANAGING DIRECTOR

Gert Vergauwen

## MEMBER OF

Danis

# VANNIEUWENHUYSE NV

## Traceable, sustainable and safe food products

Vannieuwenhuyse nv is a family business with in the meantime over 60 years' experience in cutting pig carcasses and boning pork. The company has two cutting plants, one in Zarren with a capacity of 5,000 pigs a week and one in Ruiselede (at Exportslachthuis De Coster) with a capacity of 10,000 pigs a week. Vannieuwenhuyse combines craftsmanship with impeccable customer service and it manages its own distribution system with national coverage. In addition, Vannieuwenhuyse commercialises the concept pigs of the Danis Group; Duke of Berkshire and Slagersvarken are offered both as cuts and prepacked. Vannieuwenhuyse nv is a member of Danis Pork Masters, which is part of the Danis Group, the Belgian market leader in the production of feed and pigs. The integrated supply chain of the Danis Group guarantees completely traceable, sustainable and safe food products.

Vannieuwenhuyse NV  
 Esenstraat 22, B-8610 Zarren  
 T: +32 51 56 60 74 F: +32 51 57 85 75  
 e-mail: sales.export@vnh.be  
 W: www.vnh.be  
 Group: Danis



Presentation  
 of the Belgian  
 meat suppliers **2023**

### Product group:



### END PRODUCT SPECIFICATIONS

Fresh - frozen  
 Cuts bone-in/deboned - offal -  
 pork heads - pork back fat  
 Vacuum packed - Meat  
 preparations/Ready-made  
 preparations

### ACTIVITIES

Cutting  
 Boning  
 Packing  
 Wholesale  
 Boning of pork heads

### VAT NUMBER

BE 0428.524.521

### EU NUMBER

F1008, EG51/2

### CERTIFICATION

BRC AA, BePork, BLK, ACS,  
 diverse exportcertificaten, Duke  
 of Berkshire, Slagersvarken

### WORKFORCE

110

### ANNUAL PRODUCTION

40,000 tonnes

### ANNUAL TURNOVER

€ 80,000,000

### EXPORT MARKETS

Europe, Asia, Africa, Oceania

### EXPORT MANAGER

Pascal Cleppe

### MANAGING DIRECTOR

Gert Vergauwen

### MEMBER OF

Danis



# DEBRA- GROUP

Your pork  
expert

Debra-Group is located in Tielt and is one of the largest pork slaughter and production companies in Belgium. 2020 it marked 100 years since the founding of this group. As a progressive family company, we are passionate about selecting, slaughtering, and processing pigs and we are always looking for sustainable partnerships, anytime and anywhere. The group employs over 250 experienced staff and has a capacity of more than 2 million pigs on an annual basis. Debra-Group consists in the first instance of a slaughterhouse, but also has its own cutting plant and cold-chain section. Furthermore we export to all continents.



## Debra-Group NV

Hoogserleistraat 3,  
B-8700 Tielt  
T: +32 51 40 06 73  
e-mail: [info@debra.be](mailto:info@debra.be)  
W: [www.debra-group.com](http://www.debra-group.com)



250



### Certification

IFS, FEBEV+, ACS

### EU number

EG 17, EG 17/1,  
KF75



€ 130   
MILLION

### CEO

Thomas De Roover De Brauwer





## Product group:

**PIGS**



### End product specifications

Fresh, frozen, carcasses, cuts bone-in/deboned, offal, pork heads, pork back fat

All continents



### Activities

Slaughterhouse, cutting, boning, packing, wholesale, boning of pork heads



# DEBRA-MEAT NV

Debra-Meat is the Debra-Group commercial company. The group has grown remarkably over the last few years: where the activities used to be concentrated specifically on the local market, the company has continued its growth in other markets too. The entire pig is utilised commercially, including halved pork carcasses, cuts and by-products. The number EG 17/1 is also known on all continents.

Debra-Meat NV  
 Hoogserleistraat 3, B-8700 Tielt  
 T: +32 51 40 06 73  
 e-mail: [info@debra.be](mailto:info@debra.be)  
 W: [www.debra-group.com](http://www.debra-group.com)  
 Group: Debra-Group



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
 Frozen  
 Carcasses  
 Cuts bone-in/deboned  
 Offal  
 Pork heads  
 Pork back fat  
 Vacuum packed

## ACTIVITIES

Slaughterhouse  
 Cutting  
 Boning  
 Packing  
 Warehouse  
 Boning of pork heads

## VAT NUMBER

BE 0419.684.158

## EU NUMBER

EG17/1, KF75

## ANNUAL TURNOVER

€ 110,000,000

## EXPORT MANAGERS

Vincent Sabbe, Johan Walravens,  
 Yasmina Douifi, Zhou Jie

## CEO

Thomas De Roover De Brauwer

## MEMBER OF

Debra-Group

# DELAVI NV

## Healthy and high-quality pork starts at Delavi

Delavi is a family business in the pure sense, active for four generations in the meat business. We are the link between swine breeders and the meat processing sector. Our goal? Supplying healthy, high-quality pork based on requirements, to local and foreign customers in the food service, retail and industry sector. We constantly strive towards long term cooperation with all stakeholders. The result, healthy growth, which allows us to commit to further investment. Thus we can continue to stand out in terms of quality, service, continuity and the environment. To achieve these objectives, professional knowledge, loyalty, flexibility, proactive thinking, smooth communication and a personal approach comes first.

Delavi NV  
Tenhovestraat 10, B-8700 Tielt  
T: +32 51 40 70 25 F: +32 51 40 70 96  
e-mail: g.vandenberghe@delavi.be,  
a.de.laere@delavi.be, k.de.laere@delavi.be  
W: www.delavi.be



### Product group:



### END PRODUCT SPECIFICATIONS

Cuts with/without bone  
Different types of fat and bacon  
Different kinds of lean meat  
Various pork head products and other by-products  
Fresh or frozen  
Vacuum or MAP packed

### ACTIVITIES

Purchase of live pigs  
Deboning and cutting  
Processing and packaging  
Distribution

### VAT NUMBER

BE 0437.565.911

### EU NUMBER

F126

### CERTIFICATION

BePork, BRC, BIO, BLK

### WORKFORCE

65

### ANNUAL PRODUCTION

31,000 tonnes

### ANNUAL TURNOVER

€ 75,000,000

### EXPORT MARKETS

Europe, Africa, Asia, Oceania,  
North and South America

### EXPORT MANAGERS

Guy Vandenberghe,  
Alexander Vandenberghe

### MANAGING DIRECTORS

Ann De Laere, Kris De Laere

# DE ROY VLEES BV

Meat is our craft since 1956

De Roy Vlees is a meat processing company that specializes in cutting and packing beef. Throughout our more than 50 years of professional experience and craftsmanship, we can build on the current recognition both at home and abroad.

Over the years, we have built a relationship of trust with our customers in the field of export. Our strength lies in striving for customer satisfaction by continually tailoring our products to the customer's needs.

De Roy Vlees BV  
Mechelsesteenweg 224, B-2860 Sint-Katelijne-Waver  
T: +32 15 55 29 67  
e-mail: [info@deroyvlees.be](mailto:info@deroyvlees.be)  
W: [www.deroyvlees.be](http://www.deroyvlees.be)



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Vacuum packed  
Halal

## ACTIVITIES

Cutting  
Boning  
Packing  
Wholesale

## VAT NUMBER

BE 0869.692.595

## EU NUMBER

F65

## ANNUAL TURNOVER

€ 10,000,000

## EXPORT MARKETS

Europa

## EXPORT MANAGER

Wim De Roy

## MANAGING DIRECTOR

Jan De Roy



DE ROY VLEES

Presentation  
of the Belgian  
meat suppliers

2023

# DE VLAEMINCK IVAN EN ZOON BV

The De Vlaeminck Ivan en Zoon wholesale meats company is a family-run business founded in Kaprijke in 1972 by Mr Ivan De Vlaeminck. Over the course of the years, he built the company up into a worthy cutting plant with an eye for customer service, good working conditions, and quality. In the fullness of time he taught his professional skills to his son Stefaan, who started working for the company in 1993. Stefaan De Vlaeminck has worked on expanding the business since July 2011. The company started exporting in 2003, and is now on a range of closed lists including Russia, South Africa, South Korea, Japan, Vietnam, Australia, Canada, Hong Kong, India, Cuba, Singapore and Taiwan.

De Vlaeminck Ivan en Zoon BV  
Zuidstraat 34, B-9970 Kaprijke  
T: +32 9 373 70 83 F: +32 9 373 50 34  
e-mail: [info@devlaeminck.be](mailto:info@devlaeminck.be)  
W: [www.devlaeminck.be](http://www.devlaeminck.be)



Ivan & Zoon  
**DE VLAEMINCK**  
slachting en vleesverwerking

## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Cuts bone-in/deboned  
Offal  
Pork heads:  
    cheek muscle  
Pork back fat:  
    rind, back fat, cutting fat  
Vacuum packed

## ACTIVITIES

Cutting  
Boning  
Packing  
Wholesale

## VAT NUMBER

BE 0838.404.850

## EU NUMBER

F25

## CERTIFICATION

BRC (higher level)  
ACS, BePork, FEBEV+

## WORKFORCE

12

## ANNUAL TURNOVER

€ 8,000,000

## EXPORT MARKETS

Europe, Asia, Africa, Oceania,  
North America, South America

## EXPORT MANAGER

Stefaan De Vlaeminck

## MANAGING DIRECTOR

Stefaan De Vlaeminck

# DHAGRAMEAT BV

## Pork Lard Handling

Dhagrameat, a family business founded in 1992, is specialised in processing pig back fat. The barding fat is cut according to the customer's wishes or placed on foil, which means that the customer simply needs to place them in the shapes, which saves a significant amount of time.

Dhagrameat BV  
Nijverheidslaan 13, B-8552 Moen  
T: +32 56 64 97 45 F: +32 56 64 97 46  
e-mail: [info@dhagrameat.be](mailto:info@dhagrameat.be), [charlotte@dhagrameat.be](mailto:charlotte@dhagrameat.be)  
W: [www.dhagrameat.be](http://www.dhagrameat.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Pork back fat:

- rind
- back fat
- cutting fat
- bards
- cubes

Fresh

Frozen

### ACTIVITIES

Cutting of pork back fat

### VAT NUMBER

BE 0681.412.132

### EU NUMBER

F273

### CERTIFICATION

ACS, IFS, QS, ITW

### WORKFORCE

35

### EXPORT MARKETS

Europe, Asia, Africa,  
South America

### EXPORT MANAGER

Charlotte Dhaene

### MANAGING DIRECTOR

Xavier Dhaene



# DIERICKX NV

## Flexibility, the fifth generation

The family-run business DIERICKX NV is already in its fifth generation. The production of the company focuses on the cutting and packaging of beef as raw material for further processing. Various cutting forms are used, as are various packaging options: fresh, vacuum or frozen, all tailored to the client's needs. The company flexibly anticipates the various requirements of different customers, anywhere in the world. An HACCP quality control is in place since 1997, carefully controlled by internal and external audits. The quality label, Global Red Meat Standard – level I, was achieved in 2015.

Dierickx NV  
Baaikensstraat 12, B-9240 Zele  
T: +32 52 45 04 41  
e-mail: [info@dierickxnv.be](mailto:info@dierickxnv.be)  
W: [www.dierickxnv.be](http://www.dierickxnv.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses  
Cuts  
Vacuum packed

### ACTIVITIES

Cutting

### VAT NUMBER

BE 0422.204.673

### EU NUMBER

F667

### CERTIFICATION

HACCP, ACS, GRMS

### EXPORT MARKETS

EU, Russia, Eastern Europe,  
Hong Kong, Africa, Philippines,  
Vietnam

### EXPORT MANAGERS

Peter Dierickx, Justine Dierickx

### MANAGING DIRECTORS

Peter Dierickx



DIERICKX NV  
International Certified Supplier

# EURO MEAT GROUP NV

Euro Meat Group NV is part of Cadus NV who runs various slaughterhouses in Belgium. Each year, 150,000 cattle are slaughtered on behalf of third parties in which a driven team of staff guides the slaughter process on the right tracks in a high-performance manner, with absolute focus on quality.

Euro Meat Group NV  
Rue de l'Abattoir 46, B-7700 Mouscron  
T: +32 56 58 52 20 F: +32 56 58 52 26  
e-mail: [info@euromeatgroup.be](mailto:info@euromeatgroup.be)  
W: [www.euromeatgroup.be](http://www.euromeatgroup.be)  
Group: Cadus NV



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Carcasses  
Cuts  
Offal

## ACTIVITIES

Slaughterhouse

## VAT NUMBER

BE 0832.292.464

## EU NUMBER

EG 129

## CERTIFICATION

IFS, BIO, ACS, HACCP, FEBEV+

## WORKFORCE

70

## EXPORT MARKETS

EU, Eastern Europe, Russia,  
Philippines, Africa, China

## EXPORT MANAGERS

Sofie Goossens  
Johan Castelein

## MANAGING DIRECTOR

Johan Castelein

## MEMBER OF

Cadus NV





# FLANDERS MEAT GROUP ZELE BV

## Sustainable dealings with all stakeholders

Flanders Meat Group is part of Cadus NV who runs various slaughterhouses in Belgium. Each year, 150,000 cattle are slaughtered on behalf of third parties in which a driven team of staff guides the slaughter process on the right tracks in a high-performance manner, with absolute focus on quality.

Flanders Meat Group Zele BV  
Baaikensstraat 33, B-9240 Zele  
T: +32 52 45 85 50 F: +32 52 45 85 59  
e-mail: [info@flmg.be](mailto:info@flmg.be)  
W: [www.euomeatgroup.be](http://www.euomeatgroup.be)  
Group: Cadus NV



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Carcasses  
Cuts  
Offal  
Halal

### ACTIVITIES

Slaughterhouse

### VAT NUMBER

BE 0856.564.058

### EU NUMBER

EG 56

### CERTIFICATION

IFS, BIO, ACS, HACCP, FEBEV+

### WORKFORCE

30

### EXPORT MARKETS

EU, Eastern Europe, Russia,  
Philippines, Africa, China

### EXPORT MANAGERS

Sofie Goossens  
Johan Castelein

### MANAGING DIRECTOR

Johan Castelein

### MEMBER OF

Cadus NV



# G. VAN LANDSCHOOT EN ZONEN NV

Quality, flexibility and honesty

Every week, around 13,500 high quality Belgian pigs are slaughtered and processed in the slaughterhouse annexed to the processing room. This high standard is achieved through thorough quality management in our modern slaughtering section where the latest techniques are applied and where the live animals are treated with optimal care. We are constantly investing in means of production, training and in the well-being of our employees, as well as in environmental projects. We deal with specific questions from our customers and new market trends, rapidly and flexibly.

G. Van Landschoot en Zonen NV  
Prins Boudewijnlaan 22, B-9991 Adegem  
T: +32 50 71 16 27 F: +32 50 71 68 29  
e-mail: [info@gvanlandschoot.be](mailto:info@gvanlandschoot.be)  
W: [www.gvanlandschoot.be](http://www.gvanlandschoot.be)



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses  
Cuts bone-in/deboned  
Offal  
Vacuum packed

## ACTIVITIES

Slaughtering  
Cutting  
Boning  
Wholesale

## VAT NUMBER

BE 0447.662.522

## EU NUMBER

EG13, EG13/1

## CERTIFICATION

IFS higher level, ACS

## WORKFORCE

155

## ANNUAL TURNOVER

€ 115,000,000

## EXPORT MARKETS

Europe, Asia, Africa

## EXPORT MANAGERS

Gerard Van Landschoot,  
Filip Van Theemsche

## MANAGING DIRECTOR

Gerard Van Landschoot

# HEMELAER NV

Hemelaer NV is a family business and beef specialist that has been active in the meat industry for around 70 years so that we can call on extensive expertise with regard to domestic and foreign markets. And this for both male and female cattle (beef and dairy) as well as calves. We manage the entire chain ourselves: from fattening the cattle to cutting and delivering the slaughtered animals. Our no-nonsense approach and an efficient organisation structure allow us to react very quickly to changes or specific wishes of our customers. Our aim is to be a reliable partner for your business, so we are constantly striving for the highest standards of quality (we have a grade A BRC certificate for years). Since the end of 2019 we have been in a completely new office and in 2020 a pioneering and modern abattoir has been built.

Hemelaer NV  
Haagdam 2a, B-9140 Temse  
T: +32 52 37 22 06 F: +32 52 37 42 30  
e-mail: [info@hemelaer-nv.be](mailto:info@hemelaer-nv.be)  
W: [www.hemelaer-nv.be](http://www.hemelaer-nv.be)



Hemelaer-NV

## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses and quarters  
Cuts bone-in/deboned  
Offal  
Vacuum packed

## ACTIVITIES

Slaughterhouse  
Cutting  
Boning  
Packing  
Wholesale

## VAT NUMBER

BE 0833.906.921

## EU NUMBER

F104591, KF104591

## CERTIFICATION

IFS, ACS, FEBEV+

## WORKFORCE

85

## ANNUAL PRODUCTION

12,000 tonnes

## ANNUAL TURNOVER

€ 110,000,000

## EXPORT MARKETS

Europe, Asia

## EXPORT MANAGER

Frederick Hemelaer

## MANAGING DIRECTOR

Frank Hemelaer

# JADEMO NV

An uncompromising, motivated family firm

Three generations' experience makes Jademo NV your ideal partner for cutting meat from both pigs and sows. Our shared values, with quality and customer focus leading the way, mean that we can offer both standard and customised cuts whose origin can be guaranteed at all times. To this end, we work in a production environment that meets the strictest standards with regard to the environment, traceability and product flow, certified for various quality standards by an independent certification body. Our loyal clientele and suppliers reflect who we are as a partner.

Jademo NV  
Ballingsweg 5 bus 1, B-9620 Zottegem  
T: +32 9 326 81 00 F: +32 9 326 81 01  
e-mail: alain.janssens@jademo.be  
marc.demoor@jademo.be  
W: www.jademo.be



JADEMO MEAT PRODUCTS

## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Vacuum packed  
Offal  
Cuts bone-in/deboned  
Pork back fat:  
rind, back fat, cutting fat

## ACTIVITIES

Cutting  
Boning  
Packing  
Wholesale  
Cutting pork back fat

## VAT NUMBER

BE 0480.146.139

## EU NUMBER

F831

## CERTIFICATION

IFS, BePork, QS

## WORKFORCE

130

## ANNUAL TURNOVER

€ 78,000,000

## EXPORT MARKETS

Europe, Asia, Africa,  
Oceania, South America

## EXPORT MANAGERS

Alain Janssens, Marc De Moor

## MANAGING DIRECTORS

Peter Janssens, Marc De Moor

# M. RYCKAERT NV

## Efficiency, service and quick processing

M. Ryckaert NV is the family Ryckaert's abattoir and wholesale company. It has stood for the same things over three generations: local purchasing, efficient slaughtering, service and quick resolution, trust in and a love for the business. The company also guarantees a very short path to retail, the consumer, and the local market. M. Ryckaert NV commercialises around 800 pigs a week. This is a distinctly family-run business that maintains close relationships with its national and international customers and suppliers.

M. Ryckaert NV  
Slachthuisstraat 20-22, B-9900 Eeklo  
T: +32 9 376 95 50 F: +32 9 376 95 59  
e-mail: [info@slachthuisryckaert.be](mailto:info@slachthuisryckaert.be)  
W: [www.slachthuisryckaert.be](http://www.slachthuisryckaert.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh - Frozen  
Cuts - Offal  
Pork back fat

### ACTIVITIES

Slaughterhouse  
Cutting - Boning  
Packing - Wholesale  
Cutting of pork back fat

### VAT NUMBER

BE 0424.826.643

### EU NUMBER

EG131, EG131/1

### CERTIFICATION

ACS, IFS

### WORKFORCE

19

### ANNUAL PRODUCTION

5,000 tonnes

### ANNUAL TURNOVER

€ 9,000,000

### EXPORT MARKETS

Europe

### EXPORT MANAGER

Michaël Goethals

### MANAGING DIRECTORS

Dominique Ryckaert  
Michaël Goethals

# NOORDVLEES NV

Where our meat meets your quality standards

Noordvlees NV has specialized for years in the slaughter of pigs in state-of-the-art installations. Investments and accuracy result in quality products, service, organisation and dealings with suppliers and customers. Noordvlees NV with its 150 employees, strives to achieve a consolidated turnover of around 300 million Euro, largely realized through the sale of carcasses, cuts and red organs.

Noordvlees NV  
Bloemstraat 56, B-2920 Kalmthout  
T: +32 3 666 70 80 F: +32 3 666 45 37  
e-mail: [info@noordvlees.be](mailto:info@noordvlees.be)  
W: [www.noordvlees-group.be](http://www.noordvlees-group.be)



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses  
Red organs

## ACTIVITIES

Slaughterhouse  
Meat hall

## VAT NUMBER

BE 0408.196.685

## EU NUMBER

EG153 (PRC approved), EG153/1 (PRC approved), KF349

## CERTIFICATION

IFS, ACS, BePork, FEBEV+, PRC approved, Varken van Morgen, Beter Leven★, Beter voor Iedereen, ISO 14001

## WORKFORCE

150

## ANNUAL TURNOVER

€ 300,000,000

## EXPORT MARKETS

Africa, Asia, Europe

## EXPORT MANAGERS

Stefan Eyckmans,  
Paul Andriessen

## MANAGING DIRECTORS

Dirk Nelen, Peter Willemen

# Q-GROUP NV

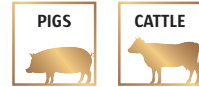
Reliable, high-quality and innovative supplier on the food service market

Q-group is a second-generation family company. As a supplier of fresh meat and vegetarian products for professional kitchens, industrial processing, the hospitality industry, retail and the out-of-home market, Q-group strives for the highest quality. Perfectly traceable, extremely reliable and compliant with strict government requirements. After various acquisitions and participations, Q-group strives for diversification and far-reaching professionalism. The goal: continued growth in various domains. Q-group was rewarded with the highest BRC and IFS certification.

Q-group NV  
Moortelstraat 21a, B-9160 Lokeren  
T: +32 9 340 97 00 F: +32 9 340 97 39  
e-mail: info@q-group.be  
W: www.q-group.be



## Product group:



## END PRODUCT SPECIFICATIONS

Meat ingredients for industrial processing (fresh – frozen)  
Technical parts  
Vacuum packed  
Hamburger production (halal)  
Meat products (Chimay Tradition)  
Bio

## ACTIVITIES

Breeding (Belgian Blue)  
Slaughterhouse  
Cutting  
Processing  
Packing

## VAT NUMBER

BE 0454.859.625

## EU NUMBER

F655, F655-H, B655, UD655-H, VE2060

## CERTIFICATION

BRC, IFS (high level)

## WORKFORCE

230

## ANNUAL TURNOVER

€ 75,000,000

## EXPORT MARKETS

Europe, Asia, Africa

## MANAGING DIRECTOR

Guy De Bruycker

## CEO

Luc Verhulst

# RIMA NV

## A swift response to your wishes

Rima is a family business with annual turnover of around 80 million euros. Rima is big enough to compete with the best, yet flexible enough to swiftly respond to customer wishes. Our quality strategy integrates every link in the production chain, from live animal to tender cut: breeding and fattening, slaughter, cutting, transport and lab. These assets help Rima guarantee outstanding pork and beef products to all professional customers.

Rima NV  
Slachthuislaan 1, B-2800 Mechelen  
T: +32 15 28 00 90 F: +32 15 20 33 45  
e-mail: [info@rima.be](mailto:info@rima.be)  
W: [www.rima.be](http://www.rima.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Vacuum packed

### ACTIVITIES

Cutting  
Boning  
Packing

### VAT NUMBER

BE 0431.290.704

### EU NUMBER

EG160/1

### CERTIFICATION

Global Red Meat Standard  
(GRMS)

### WORKFORCE

80

### ANNUAL TURNOVER

€ 80,000,000

### EXPORT MARKETS

Europe, Balkans, Asia, Africa,  
South Korea

### EXPORT MANAGER

Luc Van der Weeën

### MANAGING DIRECTOR

Luc Van der Weeën





# SLACHTGROEP LEILELAND BV

Sustainable dealings with all stakeholders

Slachtgroep Leieland BV is part of Cadus NV who runs various slaughterhouses in Belgium. Each year, 150,000 cattle are slaughtered on behalf of third parties in which a driven team of staff guides the slaughter process on the right tracks in a high-performance manner, with absolute focus on quality.

Slachtgroep Leieland BV  
Spoorwegstraat 61, B-8540 Harelbeke  
T: +32 56 22 21 77 F: +32 56 22 96 78  
e-mail: [info@sgleieland.be](mailto:info@sgleieland.be)  
W: [www.euomeatgroup.be](http://www.euomeatgroup.be)  
Group: Cadus NV



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Carcasses  
Cuts  
Offal

## ACTIVITIES

Slaughterhouse

## VAT NUMBER

BE 0427.705.959

## EU NUMBER

EG185

## CERTIFICATION

Comeos Food, ACS, HACCP,  
FEBEV+

## WORKFORCE

20

## EXPORT MARKETS

EU, Eastern Europe, Russia,  
Philippines, Africa, China

## EXPORT MANAGERS

Sofie Goossens  
Johan Castelein

## MANAGING DIRECTOR

Johan Castelein

## MEMBER OF

Cadus NV

# SOPRACO NV

An integrated European meat company. We bring it all together!



The Belgian Sopraco Group is one of the main meat suppliers in Europe. The Sopraco Group integrates the total production chain of livestock farming, fodder production, slaughtering, meat processing to meat distribution and logistics. This unique vertical integration ensures an immediate response to new market developments and consumption trends. The infrastructure on the production site, certified according to the highest quality standards, consists of a slaughter line for calves, conditioned cutting halls, modern production halls with cooking and roasting lines and packaging areas with state-of-the-art labelling lines.

## Sopraco NV

Kalverstraat 1,  
B-2440 Geel  
T: +32 14 58 81 78 F: +32 14 58 21 51  
e-mail: [info@sopraco.be](mailto:info@sopraco.be)  
W: [www.sopraco.eu](http://www.sopraco.eu)



**VAT number**  
BE 0507.988.901

**Certification**  
ACS, IFS,  
FEBEV+ varken,  
BePork,  
FEBEV+ rund,  
BCV, IFS Logistics

**EU number**  
BE 130

36



### CEO Group

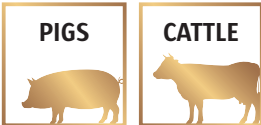
Peter  
Verherstraeten

### Export managers

Andrea Carta, Duran Atesalp,  
Maxim Oeyen, Bruno Van Regemorter



## Product group:



### End product specifications

Fresh, frozen, carcasses, cuts bone-in/deboned, offal, PAT, vacuum packed, consumer packaging, packaging under protected atmosphere, preparations/ready-made meals

EU + others



### Activities

Slaughterhouse, cutting, boning, wholesale, portioning, packing

# BELLIPORC NV

## Top quality pork

Belliporc NV is part of the Belgian Sopraco group. The full meat processing chain is combined on a single, fully integrated site. Belliporc NV guarantees top quality pork, manufactured in a high-tech and optimally conditioned production area. A flexible production process, which follows the strictest quality standards, ensures that the most demanding requirements of our customers can be met. Sustainability and general animal welfare are an important part of the company's philosophy.

Belliporc NV  
 Winkelom 56, B-2440 Geel  
 T: +32 14 58 81 53 F: +32 14 58 22 68  
 e-mail: [info@belliporc.be](mailto:info@belliporc.be)  
 W: [www.sopraco.eu](http://www.sopraco.eu)  
 Group: Sopraco NV



### Product group:

PIGS



### END PRODUCT SPECIFICATIONS

Fresh  
 Frozen  
 Carcasses  
 Cuts bone-in/deboned  
 Offal  
 PAT  
 Vacuum packed  
 Consumer packaging  
 Packaging under protected atmosphere  
 Preparations/ready-made meals

### ACTIVITIES

Cutting  
 Boning  
 Portioning  
 Packing

### VAT NUMBER

BE 0437.939.162

### EU NUMBER

EG130/2

### EXPORT MANAGER

Jan Verschueren

### MANAGING DIRECTOR

Peter Verherstraeten

### MEMBER OF

Sopraco NV



# NORENCA NV

## Meat and Food products

Norena NV is a member of the Belgian Sopraco Group. The full meat processing chain is set at a single integrated site. Norena NV has been an established value as a supplier of wholesale distribution, retail and food service for many years. Norena NV produces an extremely assorted variety of products for the butchery department, ranging from fresh meat, breaded meat products, minced products, BBQ & Grill specialities to strips, fondue and gourmet dishes. With its modern production equipment, the company can respond to current trends and developments on the market of prepared meat products.

Norena NV  
Winkelom 58, B-2440 Geel  
T: +32 14 58 45 11 F: +32 14 58 75 90  
e-mail: [info@norena.be](mailto:info@norena.be)  
W: [www.sopraco.eu](http://www.sopraco.eu)  
Group: Sopraco NV



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses  
Quarters  
Cuts bone-in/deboned  
Offal  
Vacuum packed  
Consumer packaging  
Preparations/ready-made meals

### ACTIVITIES

Cutting  
Boning  
Packing  
Wholesale

### VAT NUMBER

BE 0414.573.842

### EU NUMBER

EG130/1

### EXPORT MARKET

Europe

### EXPORT MANAGER

Frank Colson, Bruno Van Regemorter

### MANAGING DIRECTOR

Tom Mertens

### MEMBER OF

Sopraco NV

# SPEKINDUSTRIE VANMAELE NV

## Strategy and craftsmanship

Spekindustrie Vanmaele has been producing traditional barding fat since 1975. Our flexibility and quality has helped us grow into a firm with an international reputation that strives to develop close-knit partnerships with our customers. Our increasing success is proof of our strategy and expertise. We deliver all types of barding fat according to customer wishes. For the meat processing industry Spekindustrie Vanmaele also produces rindless back fat, rind, cutting fat, back fat cubes, bards cut to size, bards on foil, rind cut to size and cutting fat in all requested shapes and weights.

Spekindustrie Vanmaele NV  
Schoorbakkestraat 67, B-8600 Diksmuide  
T: +32 51 555 424 F: +32 51 555 309  
e-mail: [info@vanmaele-meat.com](mailto:info@vanmaele-meat.com)  
W: [www.vanmaele-meat.com](http://www.vanmaele-meat.com)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh

Frozen

Pork back fat:

- rind
- back fat
- cutting fat
- bards on foil/on roll
- cubes

Packaging under protected atmosphere

### ACTIVITIES

Packing

Cutting of pork back fat

### VAT NUMBER

BE 0421.849.634

### EU NUMBER

F860, B860

### CERTIFICATION

BRC, FEBEV+, BePork, QS, ACS,  
FAVV, HACCP

### WORKFORCE

35

### EXPORT MARKETS

Europe, Asia, Africa,  
South America

### EXPORT MANAGER

Wim Creton

# SUS CAMPINIAE NV

## Ultramodern installations

Sus Campiniae NV was founded as a result of the cooperation between the Noordvlees group and the Vanden Avenne group. Sus Campiniae specialises in slaughtering pigs. In 2015, work started on the construction of a new abattoir. The entire slaughter line is equipped with ultramodern installations, making it one of the top abattoirs in Europe. Sus Campiniae has all the necessary certifications and approvals to carry out its activities in accordance with the guidelines of the European and Belgian authorities and the Belgian Federal Agency for the Safety of the Food Chain.

Sus Campiniae NV  
Nijverheidsstraat 24, B-2260 Westerlo  
T: +32 14 84 88 80 F: +32 14 85 03 82  
e-mail: [info@sus-campiniae.be](mailto:info@sus-campiniae.be)  
W: [www.sus-campiniae.be](http://www.sus-campiniae.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Carcasses  
Offal

### ACTIVITIES

Slaughterhouse  
Cutting  
Packing

### VAT NUMBER

BE 0633.945.082

### EU NUMBER

EG888, EG888/8

### CERTIFICATION

IFS, BePork,  
Beter leven ★, FEBEV+

### ANNUAL PRODUCTION

184,000 tonnes

### ANNUAL TURNOVER

€ 16,000,000

### WORKFORCE

90

### EXPORT MARKETS

Europe, Asia, Africa, Oceania

### EXPORT MANAGERS

Peter Willemen, Ron Tiemes

### MANAGING DIRECTOR

Bart Van Damme



# SWAEGERS & CO BV

Quality and customer friendliness

Swaegers is a Belgian family company with more than 40 years of experience in meat. Its own slaughterhouse has a capacity of 70,000 bovines per year, focusing on Belgian dairy cows and bulls of the 'Beter Leven keurmerk'. The end products consist of carcasses, quarters as well as offal and technical parts. The latter are deboned and cut in our cutting plant, packaged and then delivered in the Benelux and Europe. Constant quality, guaranteed by an IFS certificate, innovation and customer friendliness are our top priorities, together with a continued focus on animal welfare.

Swaegers & Co BV  
Industrieweg 5, B-2320 Hoogstraten  
T: +32 3 314 82 10 F: +32 3 314 97 75  
e-mail: sales@swaegers.be  
W: www.swaegers.be



**SWAEGERS**

Presentation  
of the Belgian  
meat suppliers

**2023**

## Product group:



## END PRODUCT SPECIFICATIONS

Carcasses  
Quarters  
Technical cuts  
Offal  
Fresh  
Frozen  
Vacuum packed

## ACTIVITIES

Slaughterhouse  
Cutting  
Wholesale

## VAT NUMBER

BE 0421.836.370

## EU NUMBER

EG6, EG6/1

## CERTIFICATION

IFS, Beter Leven keurmerk, Bio,  
FEBEV+

## EXPORT MARKETS

Benelux, Europe, Asia

## SALES MANAGERS

Lorenz Swaegers,  
Jan Lammerts

## PURCHASE MANAGER

Manuel Swaegers

## MANAGING DIRECTOR

Dirk Swaegers



# TEUGELS BV

Teugels is a family-run business that values quality and service. Every week we cut up 3500 pigs of different breeds and 15 cattle. With our 60 specialised employees and more than 30 vehicles, we can say that we are very flexible and customer-oriented. Our motto: treat every customer as if it were your one and only.

Teugels BV  
Industriezone d'Helst 14 b, 9280 Lebbeke  
T: +32 52 35 97 90  
e-mail: info@teugelsbv.be



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Vacuum packed

## ACTIVITIES

Cutting  
Boning  
Packing

## VAT NUMBER

BE 0462.195.003

## EU NUMBER

F596

## CERTIFICATION

BePork, BRC, ACS, FEBEV+

## ANNUAL TURNOVER

€ 35.000.000

## WORKFORCE

38

## CEO

Bart Teugels

## EXPORT MANAGER

Luc Van Der Weeën

## PLANT MANAGER

Kevin Meert

# VANDEBOGAERDE NV

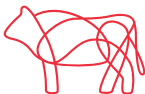
The tasty, healthy taste of excellent meat

Vandenbogaerde Food Group is a family business (fourth generation) located in Menen. The company specializes in the processing and distribution of beef. In addition to Belgian Blue, Vandenbogaerde Food Group can also supply Blonde d'Aquitaine meat with quality label 'Beter leven 2 sterren'. After cutting the carcasses in technical PAT cuts that are presented vacuumpacked, the meat is cut and processed further in consumer portions (steaks, minced meat preparations, finished dishes for gourmets or barbecues, ...). Quality is our driving force, so the consumer can be sure of the nice, healthy taste of excellent meat.

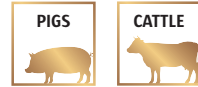
Vandenbogaerde NV  
Lar Blok P 32, B-8930 Menen  
T: +32 56 41 57 55 F: +32 56 41 66 64  
e-mail: [info@vandenbogaerde-nv.be](mailto:info@vandenbogaerde-nv.be)  
W: [www.vandenbogaerde-nv.be](http://www.vandenbogaerde-nv.be)



**VANDEBOGAERDE**  
VANDEBOGAERDE FOOD GROUP  
- SINCE 1910 -



## Product group:



## END PRODUCT SPECIFICATIONS

Pork: Preparations/ready-made products, specialities  
Beef: Quarters (PAT), technical parts, offal, consumer packaging, preparations, preparations/ready-made products

## ACTIVITIES

Slaughtering  
Cutting  
Packing

## VAT NUMBER

BE 0893.952.493

## EU NUMBER

F47, B47-H

## CERTIFICATION

IFS

## WORKFORCE

200

## ANNUAL TURNOVER

€ 57,000,000

## EXPORT MARKETS

Benelux, France

## EXPORT MANAGER

Arnaud Vandenbogaerde

## MANAGING DIRECTOR

Arnaud Vandenbogaerde

Presentation  
of the Belgian  
meat suppliers **2023**

# VANDERPOORTEN BV

Any cut is possible

Vanderpoorten is a family business with 75 years' experience in cutting meat. At present the company is still led by the family Vanderpoorten, the third and fourth generation. The quality of Vanderpoorten's products is guaranteed by IFS. By constantly improving the production process from the farmer to the customer, Vanderpoorten can offer the very best meat products. Since 2011 Vanderpoorten has been a supplier with the Belgian BePork label, that certifies the quality of pork from farm to fork. Vanderpoorten collaborates closely with farmers who are passionate about breeding their animals. As a result of this, the company can guarantee all its customers that the pigs and their meat have been handled in an animal-friendly way. Vanderpoorten adapts its production process to the customer's demands. The customer's wishes are our main concern.

Vanderpoorten BV  
Ambachtenlaan 16, B-9080 Lochristi  
T: +32 9 355 54 31  
e-mail: [info@vanderpoorten-bvba.be](mailto:info@vanderpoorten-bvba.be)  
W: [www.vanderpoorten-bvba.be](http://www.vanderpoorten-bvba.be)



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses  
Quarter  
Cuts bone-in/deboned  
Offals  
Pork back fat:  
rind, back fat,  
cutting fat, cubes  
Vacuum packed

## ACTIVITIES

Cutting  
Boning  
Packing  
Wholesale  
Cutting of pork back fat

## VAT NUMBER

BE 0426.527.509

## EU NUMBER

EG164

## CERTIFICATION

BePork, IFS

## EXPORT MARKETS

Europe, Asia, Africa, Oceania,  
North America, South America

## EXPORT MANAGER

Maarten Vanderpoorten

## MANAGING DIRECTOR

Hans Vanderpoorten

# VAN HOORNWEDER MARCEL EN ZOON NV

Van Hoorweder Marcel en Zoon NV  
Vredelaan 7, B-8820 Torhout  
T: +32 50 23 10 00 F: +32 50 23 10 02  
e-mail: peter@vanhoornweder.be



## Product group:

PIGS



## END PRODUCT SPECIFICATIONS

Fresh  
Carcasses  
Cuts  
Offal

## ACTIVITIES

Slaughterhouse  
Cutting  
Wholesale

## VAT NUMBER

BE 0430.268.145

## EU NUMBER

EG11, EG11/1

## CERTIFICATION

IFS, BePork

## WORKFORCE

42

## EXPORT DESTINATIONS

EU-27, other European countries,  
Asia, Africa

## EXPORT MANAGER

Peter Van Hoorweder

## MANAGING DIRECTOR

Peter Van Hoorweder

# VION ADRIAENS NV

Reference in quality and traceability

Adriaens Etn. NV is one of the largest cattle slaughterhouses in Belgium, with a capacity of 2,000 animals a week. Our facilities are new since 2013 and are state of the art in Europe. Adriaens Etn. NV is a reference in quality and traceability. Our suppliers guarantee to supply us with meat certified in accordance with strictly controlled requirements. Adriaens Etn. NV sells to wholesalers and has an extensive and growing portfolio of local and foreign customers.

Vion Adriaens NV  
Slachthuisstraat 1, B-9620 Zottegem  
T: +32 9 360 60 11 F: +32 9 360 77 53  
e-mail: [info.adriaens@vionfood.com](mailto:info.adriaens@vionfood.com)  
W: [www.vionfoodgroup.com](http://www.vionfoodgroup.com)



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh - Frozen  
Carcasses  
Cuts bone-in/deboned  
Offal  
Vacuum packed  
Halal

## ACTIVITIES

Slaughterhouse  
Cutting - Boning  
Packing

## VAT NUMBER

BE 0400.191.019

## EU NUMBER

EG59, EG59/1

## CERTIFICATION

IFS, BIO

## WORKFORCE

75

## ANNUAL TURNOVER

€ 36,500,000

## EXPORT MARKETS

Europe

## EXPORT MANAGER

Patrick Van Der Haegen

## MANAGING DIRECTOR

Sofie De Knibber



# VLEESBEDRIJF P. WILS NV

Quality is key to our success

Vleesbedrijf P. Wils is the specialist when it comes to boning pigs' heads. Over more than 65 years we have grown from a local producer to a major partner for the meat processing industry. Around 75% of products are exported worldwide. We supply fresh or frozen meat in specific cuts, with tailored fat content or special packaging, according to customer needs. We are BRC and auto-control certified.

Vleesbedrijf P. Wils NV  
Bouwvelven 15, B-2280 Grobbendonk  
T: +32 14 23 38 35 F: +32 14 23 38 90  
e-mail: [info@vleesbedrijf-wils.be](mailto:info@vleesbedrijf-wils.be)  
W: [www.vleesbedrijf-wils.com](http://www.vleesbedrijf-wils.com)



## Product group:



## END PRODUCT SPECIFICATIONS

Pork heads:

- pork head meat
- cheek muscle
- temple meat
- snouts
- pork ears
- pork head rind

## ACTIVITIES

Boning of pork heads

## VAT NUMBER

BE 0420.964.855

## EU NUMBER

F721

## CERTIFICATION

BRC, Beter Leven

## EXPORT MARKETS

Europe, Asia, Africa, ...

## EXPORT MANAGER

Peter De Bruycker

## MANAGING DIRECTOR

Eric Wils

# VLEESCENTRALE O.S.

## Healthy and tasty pork

Vleescentrale O.S. from Middelkerke is specialised in deboning and cutting pork tailor-made to the customer's need. We supply our qualitative products to butchers, retailers, foodservice and processors on a daily basis in Belgium. Besides this we also export pork to Europe and Asia. It goes without saying that we adapt the packaging to the specific needs of our customers both domestic and abroad.

Vleescentrale O.S.  
Koninklijke Baan 200, 8434 Middelkerke  
T: +32 58 23 35 71 F: +32 58 23 89 73  
e-mail: [info@vleescentrale-os.be](mailto:info@vleescentrale-os.be)  
W: [www.vleescentrale-os.be](http://www.vleescentrale-os.be)



### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Cuts bone-in/deboned  
Offal  
Pork back fat  
- rind  
- back fat  
- cutting fat  
Vacuum packed  
Consumer packaging

### ACTIVITIES

Cutting  
Deboning  
Packing  
Wholesale

### VAT NUMBER

BE 0406.113.561

### EU NUMBER

F718

### CERTIFICATION

IFS, ACS

### WORKFORCE

< 50

### ANNUAL PRODUCTION

12,000 mt

### ANNUAL TURNOVER

€ 26,000,000

### EXPORT MARKETS

Europe, Asia, Africa, Oceania,  
North America, South America

### EXPORT MANAGER

Ossaer Kurt

### MANAGING DIRECTOR

Ossaer Kurt

# VLEESHANDEL CIS VAN DEN BROECK BV

When quality and service really matter

Vleeshandel Cis Van den Broeck is a customer-oriented family business that originated in 1972. Cis Van den Broeck has been director since 1994 and the third generation is already active. Together we ensure that we offer quality and the right service every day. We are specialized in pork and beef by-products, for the meat processing industry, pet food sector and pharmaceutical sector, among others. In 2019 we launched the Jocabeeff & Joci pork brands mainly for export to Asia and West Africa. Our new location in the Netherlands has been open since May 2021 with approval number NL221745EG. Together with our location in Belgium, this means that we have more than 7,000 tons of cold store capacity. This allows us to offer you a complete customized package as well as continuity.

Vleeshandel Cis van den Broeck BV  
Bredaseweg 7, B-2322 Minderhout  
T: +32 3 314 63 88 F: +32 3 314 23 42  
e-mail: [cis@cisvandenbroeck.be](mailto:cis@cisvandenbroeck.be)  
W: [www.cisvandenbroeck.eu](http://www.cisvandenbroeck.eu)



## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Offal  
Cuts bone-in/deboned  
Vacuum packed  
Halal

## ACTIVITIES

Cutting  
Boning  
Packing  
Wholesale

## VAT NUMBER

BE 0460.377.044

## EU NUMBER

BEF559EG, BE559H, BE559KF,  
NL221745EG

## CERTIFICATION

ACS

## WORKFORCE

50

## EXPORT MARKETS

Europe, Asia, Africa

## EXPORT MANAGER

Jordy Verbree

## MANAGING DIRECTOR

Cis van den Broeck



# VLEESHANDEL DE WAELE NV

Experience the difference in quality

Vleeshandel De Waele NV has grown into a medium-sized company that can include both retail, meat processing companies and international meat companies among its customers. The pork (fresh or frozen) is cut, boned and packed according to the customer's requirements. Our main objective is to market high-quality products which are safe for humans, animals and the environment, with respect for ethics and employees.

Vleeshandel De Waele NV  
Steenweg op Deinze 49B, B-9880 Aalter  
T: +32 9 344 53 99 F: +32 9 343 06 06  
e-mail: [info@vleeshandel-dewaele.be](mailto:info@vleeshandel-dewaele.be)  
W: [www.vleeshandel-dewaele.be](http://www.vleeshandel-dewaele.be)



**DW De Waele**  
Vleeshandel

## Product group:



## END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Cuts bone-in/deboned  
Pork back fat:  
rind, back fat  
Vacuum packed  
Offal

## ACTIVITIES

Cutting  
Boning  
Wholesale

## VAT NUMBER

BE 0442.881.016

## EU NUMBER

F27

## CERTIFICATION

GRMS, ACS, BePork, FEBEV+

## WORKFORCE

35

## EXPORT MARKETS

Europe, Asia, Africa

## EXPORT MANAGER

Dominique De Waele

## MANAGING DIRECTOR

Dominique De Waele

# VLEVIA GROUP NV

## Integrates the entire production

Since 1 October 2017, VLEVIA Zele has been part of VLEVIA Group. VLEVIA Group is a family business that has been active for almost 100 years in the beef sector and it integrates practically the entire production: breeding and slaughtering the cattle, cutting and processing the meat, transport and logistics. Every week, some 700 cattle are slaughtered. We can offer you the meat in 3 categories: whole carcass, vacuum-packed or in a protected environment (consumer packaging). Our installations comply with the strictest European standards and we hold an IFS certificate (level A). Vlevia Group pays a great deal of attention to quality, service and the policy that allows us to continue to grow sustainably.

Vlevia Group NV  
Baaikensstraat 33, B-9240 Zele  
T: +32 52 45 01 41  
e-mail: [luc.matthijs@vlevia.be](mailto:luc.matthijs@vlevia.be)  
W: [www.vlevia.be](http://www.vlevia.be)



**vlevia**  
group

Between You and Meat

### Product group:



### END PRODUCT SPECIFICATIONS

Fresh  
Frozen  
Carcasses  
Quarters  
Vacuum packed  
Consumer packaging

### ACTIVITIES

Slaughterhouse  
Cutting  
Packing  
Wholesale

### VAT NUMBER

BE 0506.650.497

### EU NUMBER

EG56, EG129, F895

### CERTIFICATION

IFS

### WORKFORCE

80

### ANNUAL TURNOVER

€ 80,000,000

### EXPORT MARKETS

The Netherlands, France

### EXPORT MANAGERS

Gregory Debaere, Luc Matthijs

### MANAGING DIRECTOR

Luc Matthijs



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**BELGIAN  
MEAT  
OFFICE**

## **VLAM - BELGIAN MEAT OFFICE**

Koning Albert II-Laan 35 Box 50,  
B-1030 Brussels, Belgium  
e-mail: [meatinfo@vlam.be](mailto:meatinfo@vlam.be)  
[www.belgianmeat.com](http://www.belgianmeat.com)

