

THE POWER OF HEN

YOUR BENEFITS

- ✓ Full transparency "from farm to fork", because we keep an eye on the entire process
- ✓ Hen meat can be traced back to the farmer
- ✓ Hen meat offers high-quality protein, low fat & essential nutrients
- ✓ End of cage-age is part of our everyday practice



OUR DIVERSITY

- ✓ Different cooking technologies
- ✓ Deep-frozen or sous-vide
- ✓ Variety of cutting options
- ✓ Organic qualities available

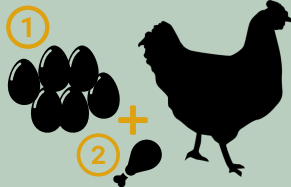
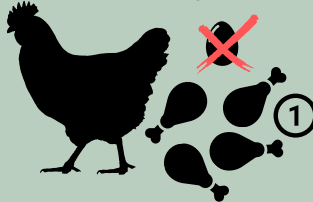






HEN OR CHICKEN

YOUR DECISION MAKES A DIFFERENCE!

Chickens are bred to produce meat quickly and are ready for slaughter after just a few weeks.

Laying hens, on the other hand, fulfil a dual role:

- They first lay eggs for months and then provide additional meat after their natural laying cycle (secondary use)
- 'From egg to meat': sensible extension of the life cycle and holistic utilisation of the animal (sustainable added value)
- More product per animal = better utilisation of resources and less waste (resource conservation)

	HEN Laying line 	CHICKEN Fattening line 
purpose 	egg production target = high ammount of eggs	meat production target = fast growing + high meat mass
lifetime 	c. 13-16 months at the end of the egg laying period	c. 28-42 days
physique 	slim + light weight energy flows into egg production	big + heavy weight fast growing for maximum meat production
slaughter weight 	variable (breed/age) c. 1,1 - 1,4 kg	standardized c. 2,4 kg
benefits 	natural hen broth + fat (clean label)	-
characteristics 	firm with structure - ideal for processing intensive taste	soft / tender flat taste

TOGETHER. QUALITATIVE. SUSTAINABLE.

VARIETY FROM HEN



NATURAL PROPORTIONS

article	description	packaging per carton	cartons per pallet
7033237	hen meat, whole pieces, IQF	2 x 5 kg bag	52
7033210	hen meat, 24 mm, IQF	10 kg bag	52
7033042	hen meat, 15 mm, IQF	10 kg bag	52
7033063	organic hen meat, 24 mm, IQF	10 kg bag	52
7033120	organic hen meat, 15 mm, IQF	10 kg bag	52

HEN BREAST

article	description	packaging per carton	cartons per pallet
7035326	hen breast, 20 mm, IQF	10 kg bag	52
7035307	hen breast, shredded, IQF	2 x 3 kg bag	50
7025450	hen breast stripes, 9 mm, roasted, IQF	5 kg bag	81

VARIETY FROM HEN

sous
vide



NATURAL PROPORTIONS

article	description	packaging size	bags per pallet
7025237	hen meat, whole pieces, sous-vide infusion of broth and salt	6 kg bag	100
7025232	hen meat, 15 mm, sous-vide infusion of broth and salt	6 kg bag	96
7025277	hen meat, 30 mm, sous-vide infusion of broth and salt	5 kg bag	120

HEN BREAST

article	description	packaging size	bags per pallet
7025213	hen breast meat, 15 mm, sous-vide infusion of broth	6 kg bag	78
7025236	hen breast meat, shredded, sous-vide infusion of water and salt	6 kg bag	78
7025253	organic hen breast meat, 13 mm, sous-vide infusion of water and sea salt	6 kg bag	104

HEN LEG MEAT

article	description	packaging size	bags per pallet
7025214	hen leg meat, 15 mm, sous-vide infusion of broth	6 kg bag	78

CHICKEN-PRODUCTS

sous
vide



CHICKEN-BREAST

article	description	packaging size	bags per pallet
7025328	chicken breast meat, 15 mm, sous-vide infusion of water and salt	6 kg bag	104
7025329	chicken breast meat, 9 mm, sous-vide infusion of water and salt	6 kg bag	104

MORE OF THE HEN?

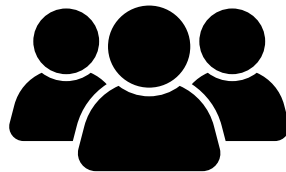


BROTH AND FAT

article	description	packaging per carton	cartons per pallet
7037710	5-fold concentrate hen broth, deep-frozen	10 kg bucket	50 buckets
7037510	hen fat, deep-frozen	10 kg bucket	50 buckets
7036036	food box, deep-frozen (5 kg cooked hen meat, nat. proportion, 24 mm, IQF + 4 kg hen broth + 1 kg hen fat)	10 kg carton	52 cartons

CURIOUS? LET'S TALK!

Our sales team looks forward
talking to you!



@ sales@geti-wilba.de

+49 (0) 4761 879-0

GETI WILBA GmbH
Hansestr. 2
D-27432 Bremervörde

 Already connected on LinkedIn? Follow us for more updates! 