

Mastered by
the Belgian meat suppliers



Guide of the Belgian meat suppliers
- 2023 -



Meat *is an art*

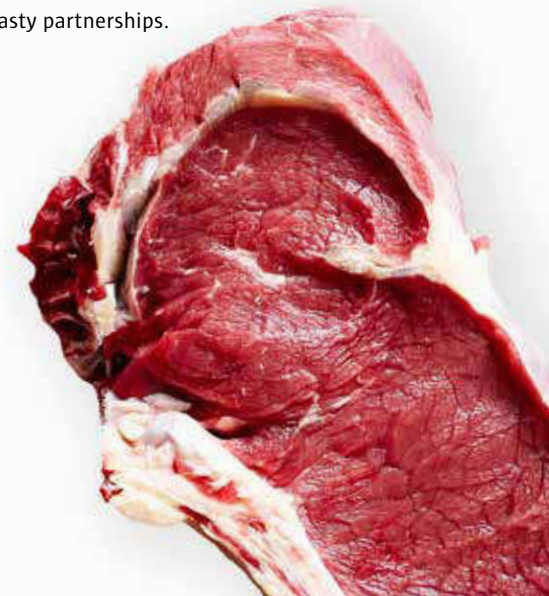
Craftsmanship, food safety and tailor-made service.

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.

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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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W: www.belgianporkgroup.com



VAT number
BE 0878.201.178

2.000 



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, ...

€ 790 
MILLION

CEO Group
Jos Claeys

Product group:

PIGS



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
W: www.comeco.be
Group: 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
W: 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 0406.983.195

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 Claeys,
Wouter Haghedooren

SALES DIRECTOR

Glenn Coolsaet

PLANT MANAGER

Erik Dieu

MEMBER OF

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.

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e-mail: info@lavameat.be
W: www.lavameat.be
Group: Belgian Pork Group



 **lavameat**
COMMITTED TO SERVE YOU

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
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W: www.locks.be
Group: Belgian Pork Group



 **locks**
COMMITTED TO SERVE YOU

Product group:



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 Claëys

SALES DIRECTOR

Glenn Coolsaet

PLANT MANAGER

Jeroen Corvelyn

MEMBER OF

Belgian Pork Group

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 Claëys

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.

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W: www.lovenfosse.com
Group: Belgian Pork Group



lovenfosse
COMMITTED TO SERVE YOU

Product group:



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 Claëys

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.

Product group:



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 Claëys

SALES DIRECTOR

Glenn Coolsaet

PLANT MANAGER

Olivier Van Bogaert

LID VAN

Belgian Pork Group

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W: www.vleesvanbogaert.be



van bogaert
COMMITTED TO SERVE YOU

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
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W: www.westvlees.com
Group: Belgian Pork Group



Product group:

PIGS



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 Claey

SALES DIRECTOR

Glenn Coolsaet

PLANT MANAGER

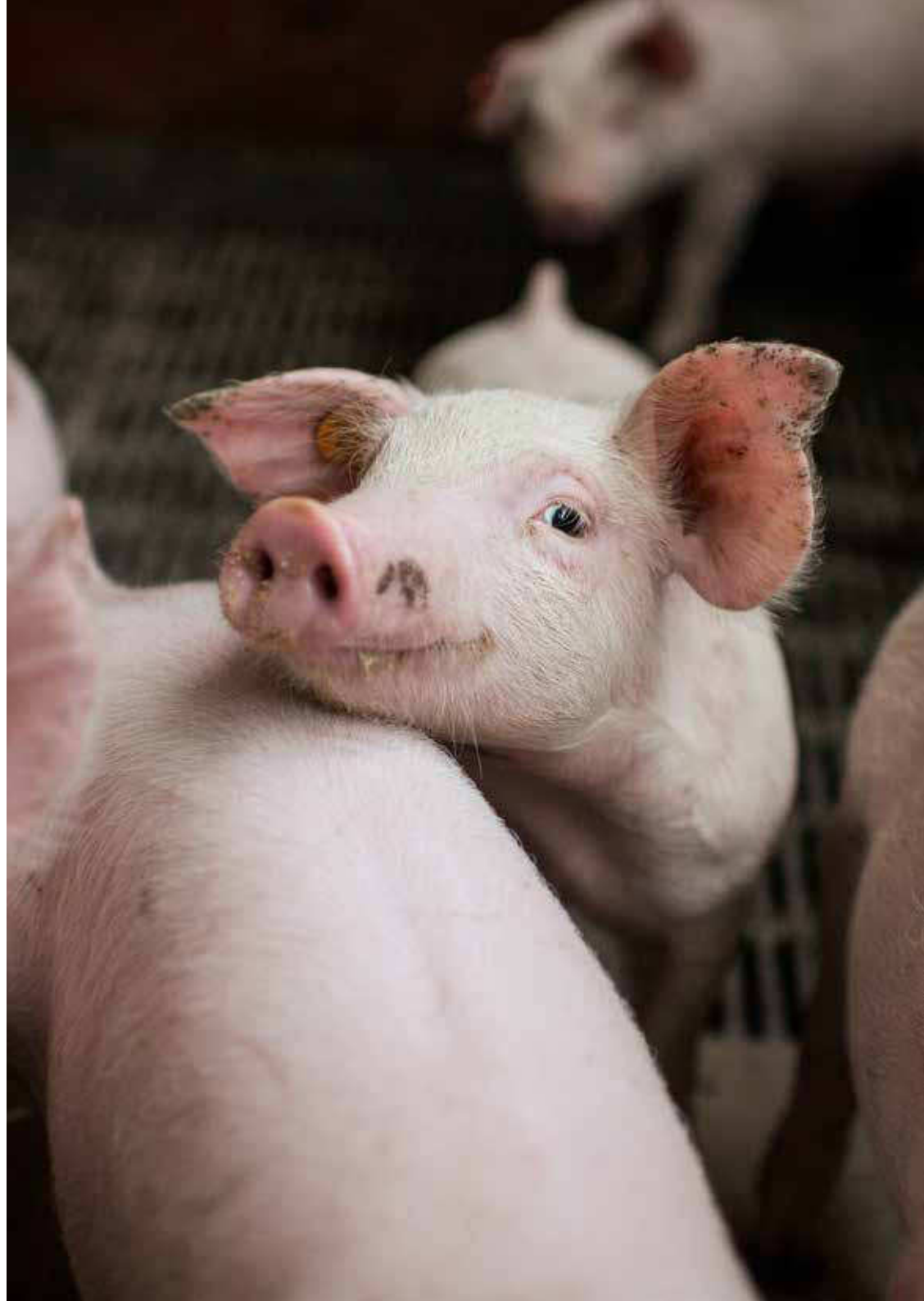
Peter Bekaert

CEO

Jos Claey

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 Campinae, 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
W: 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

VAT 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.

Product group:



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

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
W: www.backx-meat.be



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

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W: www.danis.be



VAT number
BE 0407.113.453

240



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

EU number
EG 51, EG 51/2,
F1008

€ 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

VAT 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.

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

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W: www.groepdebrauwer.be
Group: 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



Product group:

PIGS



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

Hoogserlestraat 3,
B-8700 Tielt
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e-mail: info@debra.be
W: 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
Hoogserlestraat 3, B-8700 Tielt
T: +32 51 40 06 73
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W: www.debra-group.com
Group: Debra-Group



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
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 Doufi, 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:

PIGS



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
W: 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 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
W: www.devlaeminck.be



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, charlotte@dhagrameat.be
W: www.dhagrameat.be



Product group:

PIGS



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
W: www.dierickxnv.be



Product group:

CATTLE



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



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
W: 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
W: www.euromeatgroup.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
W: 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
W: www.hemelaer-nv.be



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

Hemelaer-NV

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.

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

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
W: www.slachthuisryckaert.be



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
W: 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
W: 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 LEIELAND 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.

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

Slachtgroep Leieland BV
Spoorwegstraat 61, B-8540 Harelbeke
T: +32 56 22 21 77 F: +32 56 22 96 78
e-mail: info@sgleiland.be
W: www.euomeatgroup.be
Group: 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
W: www.sopraco.eu



VAT number
BE 0507.988.901

36



CEO Group
Peter
Verherstraeten

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

EU number
BE 130



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

Product group:

PIGS



CATTLE



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
W: 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 Verschuere

MANAGING DIRECTOR

Peter Verherstraeten

MEMBER OF

Sopraco NV

NORENCA NV

Meat and Food products

Norenc NV is a member of the Belgian Sopraco Group. The full meat processing chain is set at a single integrated site. Norenc NV has been an established value as a supplier of wholesale distribution, retail and food service for many years. Norenc 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.

Norenc NV
Winkelom 58, B-2440 Geel
T: +32 14 58 45 11 F: +32 14 58 75 90
e-mail: info@norenc.be
W: www.sopraco.eu
Group: Sopraco NV



Product group:

PIGS



CATTLE



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
W: 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 Campinae NV was founded as a result of the cooperation between the Noordvlees group and the Vanden Avenne group. Sus Campinae 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 Campinae 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 Campinae NV
Nijverheidsstraat 24, B-2260 Westerlo
T: +32 14 84 88 80 F: +32 14 85 03 82
e-mail: info@sus-campinae.be
W: www.sus-campinae.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 Willemsen, 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



Product group:



END PRODUCT SPECIFICATIONS

Carcasses
Quartiers
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.

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

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



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 vacuum-packed, 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
W: www.vandenbogaerde-nv.be



VANDEBOGAERDE
VANDENBOGAERDE FOOD GROUP
- SINCE 1910 -



Presentation
of the Belgian
meat suppliers **2023**

Product group:



END PRODUCT SPECIFICATIONS

Pork: Preparations/ready-made products, specialties
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

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
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W: 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 Hoornweder 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:



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 Hoornweder

MANAGING DIRECTOR

Peter Van Hoornweder

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.

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

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
W: www.vionfoodgroup.com



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
Bouwelven 15, B-2280 Grobbendonk
T: +32 14 23 38 35 F: +32 14 23 38 90
e-mail: info@vleesbedrijf-wils.be
W: www.vleesbedrijf-wils.com



Product group:

PIGS



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.

Product group:

PIGS



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

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
W: www.vleescentrale-os.be



VLEESHANDEL CIS VAN DEN BROECK BV

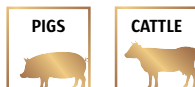
When quality and service really matter

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 Jocibeef & Jocipork 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
W: 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.

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

Vleeshandel De Waele NV
Steenweg op Deinze 49B, B-9880 Aalter
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W: www.vlevia.be



Between You and Meat

CATTLE

Fresh
Frozen
Carcasses
Quarters
Vacuum packed
Consumer packaging

Slaughterhouse
Cutting
Packing
Wholesale

BE 0506.650.497

EG56, EG129, F895

IFS

80

€ 80,000,000

The Netherlands, France

Gregory Debaere, Luc Matthijs

Luc Matthijs



**BELGIAN
MEAT
OFFICE**

VLAM - BELGIAN MEAT OFFICE

Koning Albert II-Laan 35 Box 50,
B-1030 Brussels, Belgium
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www.belgianmeat.com

