

# REVIEW OF PRODUCTS



## **Gallicoop Turkey Producing Pltd.**

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**GALLICOOP®**

FOUNDED 1989



# ABOUT US



The Gallicoop Turkey Processing Company was founded in 1989, it's majority holding (85%) is owned by a Hungarian private limited company. It provides livelihood for nearly 2000 people in the region.

Since the company was founded, it has increased its capacity and financial achievements by constant investments. Gallicoop has become a dominant and stable participant in the poultry industry, as well as the market leader with 40% market share. Gallicoop has played a significant role in making Hungary one of the biggest nations by turkey consumption.

Gallicoop operates with a closed production integration system, which means it controls the whole processing-chain from turkey rearing to finished product. Food safety is of the up-most importance, and the premium quality of Gallicoop's products is guaranteed by the strict quality management system.

**At Gallicoop we work every day to provide your customers with healthy, reliable and delicious turkey products!**



## Turkey parizer

**shelf life:**  
0 - +4 °C - 60 days  
**packaging:**  
individual - appr. 1,5 kg/log  
1 kg/log  
500 g/log  
master - appr. 15 kg/carton  
14 kg/carton



## "Pepito" ham

**shelf life:**  
0 - +4 °C - 45 days  
**packaging:**  
individual - appr. 2 kg/log  
master - appr. 14 kg/carton



## Turkey PIZZA

**shelf life:**  
0 - +4 °C - 45 days  
**packaging:**  
individual - 2 kg/log  
master - 14 kg/carton

# CHARCUTERIE



## „Deli“ Turkey breast ham

**shelf life:**  
0 - +4 °C - 60 days  
**packaging:**  
individual - 1 kg/log  
master - 14 kg/carton



## „Körös“ Turkey breast ham

**shelf life:**  
0 - +4 °C - 60 days  
**packaging:**  
individual - 2200g/log  
master - 15,4 kg/carton



## Turkey Breast roulade

**shelf life:**  
0 - +4 °C - 45 days  
**packaging:**  
individual - 2200 g/log  
master - 15,4 kg/carton





## FRANKFURTERS LIVERWURSTS



### Turkey sausage

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - 1 kg/vakuum  
master - 10 kg/carton



### Turkey Frankfurter

**shelf life:**  
0 - +4 °C - 14 days  
21 days  
30 days  
**packaging:**  
individual - bulk  
200 g/vacuumbag  
1 kg/vakuum  
master - 14 kg/carton  
11,6 kg/carton  
10 kg/carton



### „Szarvas“ Turkey liver paté

**shelf life:**  
0 - +4 °C - 45 days  
**packaging:**  
individual - 120 g/log  
master - 1,92 kg/carton



### "Tasty" Liver pate

**shelf life:**  
0 - +4 °C - 45 days  
**packaging:**  
individual - 1000 g  
master - 10 kg/carton



### Turkey liver á Grandma'

**shelf life:**  
0 - +4 °C - 45 days  
**packaging:**  
individual - 100 g/log  
master - 1,8 kg/carton



### „Körös“ Turkey salami - thick

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - 500g/vacuumbag  
100 g/CAP (sliced)  
master - 10 kg/carton  
1,8 kg/carton



### „Szarvas“ Turkey salami - thin

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - 250g/vacuumbag  
master - 10 kg/carton



### Smoked cooked turkey breast

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - Cryovac bag  
master - appr. 10 kg/carton

## DRY SAUSAGES SMOKED, COOKED PRODUCTS



### Smoked cooked turkey drumstick

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - Cryovac bag  
master - appr. 10 kg/carton



### Smoked cooked turkey thigh

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - Cryovac bag  
master - appr. 10 kg/carton



### Smoked cooked netted turkey thigh meat

**shelf life:**  
0 - +4 °C - 30 days  
**packaging:**  
individual - Cryovac bag  
master - appr. 10 kg/carton



# RAW TURKEY CUTS



## Male turkey breast saddle, bone in, skin on

**shelf life:**  
0 - +4°C - 8 days  
- 14 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
ca 4,5-6,5 kg/unit  
master - 15 kg/carton



## Turkey drumsticks, bone in, skin on

**shelf life:**  
0 - +4°C - 6 days  
- 8 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
appr. 1 kg/vac.  
master - appr. 15 kg/carton  
- appr. 12 kg/carton



## Turkey thigh, bone in, skin on

**shelf life:**  
0 - +4°C - 6 days  
- 8 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
indiv. vacuump.  
master - 15 kg/carton



## Male turkey breast butterfly, boneless, skin on, with innerfilet

**shelf life:**  
0 - +4°C - 8 days  
- 14 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
ca 4-6 kg/ vack.  
master - 15 kg/carton



## Male turkey thigh meat, boneless, skinless

**shelf life:**  
0 - +4°C - 8 days  
- 14 days  
-18°C - 12 months  
- 18 months

**packaging:**  
individual - bulk  
appr. 1 kg/vac.  
master - appr. 15 kg/carton



## Male/Female turkey breast single lobes, boneless, skinless, with innerfilet

**shelf life:**  
0 - +4°C - 8 days  
- 14 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
indiv. vacuump.  
master - 15 kg/carton



## Turkey whole legs (thigh+drumstick), bone in, skin on

**shelf life:**  
0 - +4°C - 6 days  
- 8 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
2 pcs/vac.  
master - appr. 15 kg/carton



## Turkey 2 joints wings, bone in, skin on

**shelf life:**  
0 - +4°C - 6 days  
- 8 days  
-18°C - 12 months

**packaging:**  
individual - bulk  
appr. 1 kg/vac.  
master - appr. 15 kg/carton



## Breaded turkey thigh meat

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
1 kg/PE bag  
master - 8 kg/carton



## Breaded turkey breast meat with cheese

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
1 kg/PE bag  
500 g/PE bag  
master - 8 kg/carton



## Breaded turkey breast meat with ham and cheese

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
1 kg/PE bag  
500 g/PE bag  
master - 8 kg/carton



## Breaded turkey nuggets

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
1 kg/PE bag  
500 g/PE bag  
master - 8 kg/carton

# READY COOKED, FROZEN, BREADED PRODUCTS



## Breaded turkey breast escalopes

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
700 g/PE bag  
master - 10 kg/carton  
5,6 kg/carton



## „KÓPÉ” Turkey burger

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
1 kg/PE bag  
master - 8 kg/carton



## „Szarvas” Breaded turkey burger

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
1 kg/PE bag  
540 g/PE bag  
master - 8 kg/carton  
8,1 kg/carton



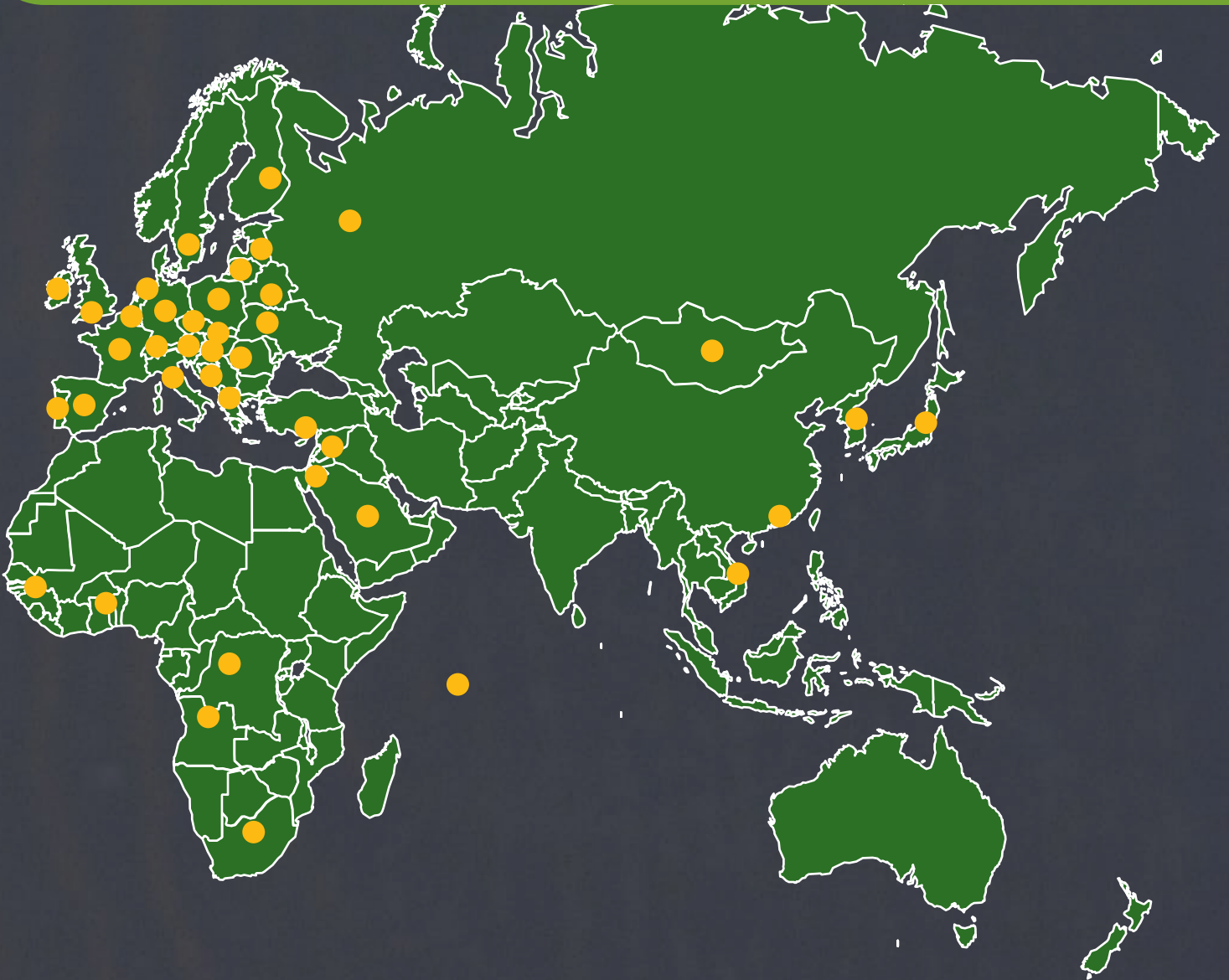
## Breaded chicken breast escalopes

**shelf life:**  
-18°C - 12 months

**packaging:**  
individual - bulk  
700 g/PE bag  
master - 10 kg/carton  
5,6 kg/carton



# OUR MARKETS



**Gallicoop Turkey Producing Pltd. / Putenverarbeitungs AG**

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