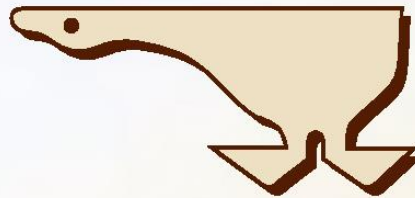


# Merian Foods



Élelmiszeripari Kft.



# Merian Foods Ltd.

Merian Foods Élelmiszeripari Kft. is one of the main producers of processed poultry products such as canned food especially „Foie gras goose” and „Foie gras duck” in Hungary.



The town Oroshaza occupies the first place in the Hungarian goose liver processing due to the more than hundred years experience in the poultry industry. The poultry industry was established in 1892 by the family Bernardinelli, and this tradition is carried on by Merian Foods Ltd.

# Merian Foods Ltd.

The Company has been presented in the Hungarian food industry for more than a hundred years. Chopped goods have been produced from the beginning of 1960's, first among food producers. First halls of the tinned food factory were built in 1968. Our products can be found in more than 30 countries of the world.

# Certificate

**BUREAU VERITAS**  
Certification



*Certificate*

Herewith the certification body  
**Bureau Veritas Certification Denmark A/S**  
being an accredited certification body for IFS certification and having signed an agreement with the IFS owner,  
confirms that the processing activities of the following site/factory

**Merian Foods Élelmiszeripari Kft. (COID 32959)**  
Szarvasi utca 16.  
5900 Orosháza, Hungary  
for the audit scope

1 – Red and white meat, poultry and meat products A, C, D, B, F

Production of canned poultry and pig meat products, smoked, cured poultry meat products and other poultry meat preparations, poultry cracklings, cracklings cream and poultry fat, packed into plastic packaging, natural or artificial casings, in cans and jars, using vacuum or MAP.

meet(s) the requirements set out in the  
**IFS Food Version 6, April 2014**  
And other associated normative documents  
**at Higher Level**  
with a score of 95,68 %

Date of audit	16.07.2014	Certificate valid until	28.08.2015
Issue date	03.09.2014	Next audit must be performed latest	18.07.2015

*Lone N. Jensen*



Certificate – INT 140256DK

Certification Office:  
Bureau Veritas Certification Denmark A/S  
Ølkenborggade 1b  
DK-7000 Fredericia



MAGYAR SZABVÁNYÜGYI TESTÜLET  
HUNGARIAN STANDARDS INSTITUTION  
H-1082 Budapest, Horváth Mihály tér 1.  
Minőségirányítási Rendszer Tanúsítás  
Quality Management System Certification

**TANÚSÍTÁSI OKIRAT**  
**CERTIFICATE**

Tanúsítjuk, hogy a  
We certify that the quality management system of  
**MERIAN Foods Élelmiszeripari Kft.**  
H-5900 Orosháza, Szarvasi utca 16.

minőségirányítási rendszere megfelel a szabvány követelményeinek a következő alkalmazási területen:  
alap-, adalék-, segéd-, csomagolóanyagok és fűszerek beszerzése; hűtés zónák, füstölt-érett készítmények, konzervtermékek előállítása és forgalmazása; kecskés, lórépa, csomogolás, állapotmegőrzés és kiszállítás

meets the requirements of the standard for the following activities:  
purchase of raw materials, additives, processing aids, packaging materials, spices; manufacture and sale of meat, smoked-ripened and tinned products; handling, storage, packing, state preservation and delivery

**MSZ EN ISO 9001:2009 (ISO 9001:2008)**

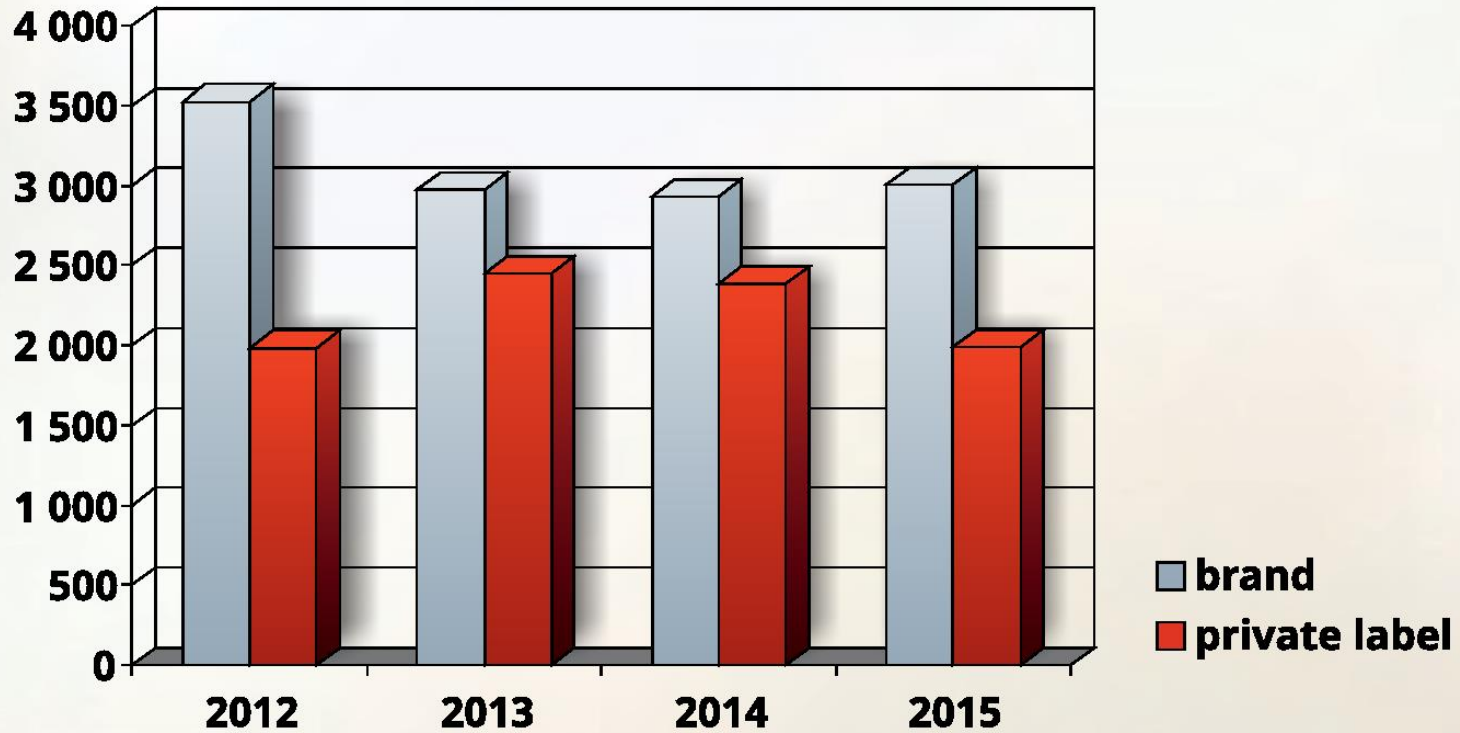


A tanúsítási okirat érvényes / The certificate is valid: **2013. 03. 20. – 2016. 03. 19.**  
Ez a tanúsítvány az MSZ 1 által évente kiadott fenntartási határozattal együtt érvényes.  
This certificate is valid together with the maintenance decision annually issued by MSZT.  
A tanúsítási okirat száma / Reg. number: **503/0176(5)**  
Budapest, **2013. március 20.**  
Az első tanúsítás dátuma: **1998. 09. 21.**

Pónyai György  
ügyvezető igazgató



# 2012-2015 quantity (tons)



# Our brands





# REX CIBORUM



**“King of the Meals – Meal of the Kings” Latin phrase is the trade mark of our high quality liver products. Under this brand name special, exclusive delicacies are offered to our buyers. More than 50 years experience in the goose and duck liver processing guarantee the best products available on the market. The traditionally marinated and smoked turkey, goose and duck breasts are also part of the REX CIBORUM family and offer a real culinary experience. The black and golden wrapping became the synonym for „Goose liver from Hungary”, which we are very proud of.**



# A bit of history

Foie gras ("fat liver") is a food product made of the liver of a duck or goose that has been specially fattened. This fattening is typically achieved by overfeeding the animals (with corn). As early as 2500 BC, the ancient Egyptians learned that many birds could be fattened through forced overfeeding and began this practice. Whether they particularly sought the fattened livers of migratory birds as a delicacy remains undetermined. The practice of goose fattening spread from Egypt to the Mediterranean. The earliest reference to fattened goose is from the 5th century BC Greek poet Cratinus, who wrote of goose-fatteners, yet Egypt maintained its reputation as the source for fattened goose.



# Gastronomy

In Hungary, goose foie gras traditionally is fried in goose fat, which is then poured over the foie gras and left to cool; it also is eaten warm, after being fried or roasted, with some chefs smoking the foie gras over a cherry wood fire.

In other parts of the world foie gras is served in exotic dishes such as foie gras sushi rolls, in various forms of pasta or alongside steak tartare or atop a steak as a garnish.



# Gastronomy

Foie gras may be flavored with truffles, prunes, or liquors such as Armagnac and Cointreau among other things. Many presentations of foie gras match it to a sweet fruit, including quince, pears, apples, prunes, plums, cherries, raspberries, blackcurrants, huckleberries, figs or elderberries. These can be in the form of sauces, coulis, jam, stewed, caramelized or pureed. Chefs have been experimenting with various other contrasting and strong, supporting savory flavors, ranging from red beets to onion chutneys to sweet corn and peas to various mushrooms including morels or cepes to bittersweet chocolate molés. Sauces include onion or leek-based sauces, red wine or fortified red wine reductions, truffle and mushroom sauces or wasabi drizzles. It is commonly served accompanied with crusty or toasted bread such as a brioche, or, more rustically, toasted baguette ends

Accompaniments may include caramelized onions, onion jam, cornichons and Sauternes jelly. Foie gras is served with toasted bread and salad leaves, cranberry jelly or Oriental chutney, venison steaks, focaccia bread, parsnip chips and celeriac remoulade, maple syrup, jellied beef, root vegetables, horseradish cream, and with Paupiette of Squab, morels and crawfish. Foie gras is also served with filet mignon, grilled duck, apricots, mashed potatoes, shrimp, spinach salad, raisins, and poached apples.



# Gastronomy

If wine is drunk with foie gras, it is generally white wine, often very sweet, such as Tokaji .



# Our Rex Ciborum products



Copyright MERIAN Foods Élelmiszeripari Kft.





# Our Rex Ciborum products





# Our Rex Ciborum products



# ORSI



**ORSI was the first brand in Hungary offering poultry Vienna sausages and Bologna sausages in 1982 and its producer, Merian Foods Ltd. is remaining one of Hungary's biggest food processors. Our product choice is continuously widening and today we are not just offering Vienna sausage and Bologna sausage specialties, but hams, rolls, fats and a wide range of canned food in easy-to-open aluseal cans. The ORSI products noted for their quality and superb taste are the everyday part of the family table.**





# Our ORSI products



Copyright MERIAN Foods Élelmiszeripari Kft.



# Our ORSI products





## **Why us?**

- **Tradition**
- **Quality**
- **Reliability**
- **Flexibility**
- **Local raw material**
- **Competitive prices**
- **Handmade products**



## Contacts:

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