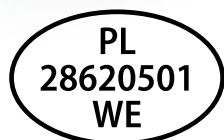




PRODUCT CATALOGUE

MARKET LEADER

ONE OF THE LEADING EUROPEAN TURKEY PRODUCERS



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TURKEY

Turkey: Carcase and Parts



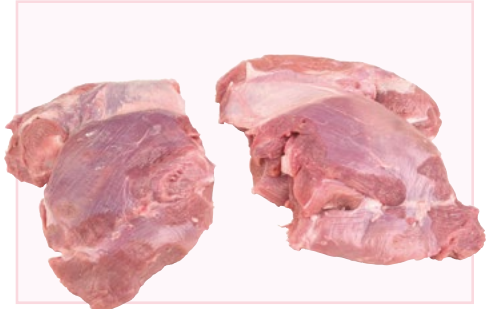
Turkey Drumstick

- Part of turkey carcase which includes the tibia and the fibula with enclosing muscles and skin. The drumstick is obtained following a mechanical cut off from the shank at 10 cm from the ankle.
- Typical colour – pale pink with possible dark maroon tinge in meat with thinner fat deposit.



Untrimmed Thigh

- Part of turkey carcase which includes the femur with enclosing muscles and skin. Two cuts are made at the joints.
- Typical colour of the untrimmed thigh: skin creamy with possible yellow discoloration resulting from the applied cooling technology; meat – red to dark red.



Trimmed Thigh

- Part of turkey carcase which includes the femur jointly with enclosing muscles without skin.
- Meat colour – red to dark red.



Breast Fillet

- Part of turkey carcase that includes major pectoral muscle with tenderloin. The skin fat layer, bones and gristle have been trimmed off.
- Colour typical of turkey pectoral muscles – light to pink.



Tenderloin

- Turkey tenderloin (minor pectoral muscle separated from turkey breast) with a loose patch of pectoral muscle and perimysium trimmed off.
- Colour natural for tenderloin – light pink. No conspicuous blood clots are acceptable.



Turkey Wing

- Part of turkey carcase that includes the humerus and the radius with enclosing muscles. End part of the wing has been removed. Cuts are made at the joints.
- Colour typical of a turkey wing: skin – creamy with possible yellow discoloration resulting from the applied cooling technology.



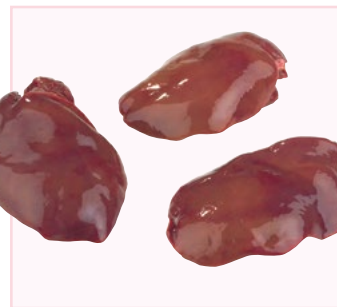
Turkey Neck

- Part of turkey carcase, skinless, cut off the carcase at the shoulder line.
- Colour typical of turkey necks – red to dark red.



Turkey Hearts

- Hearts with removed pericardium, trunks of blood vessels and blood clots.



Turkey Liver

- Double or single cuts with no impurities or blood clots.



Turkey Gizzards

- Gizzards with removed contents, corneous epithelium and fat.



TURKEY



MALE TURKEY BREAST

Brand	Indykpol
Packaging	vac
Single packaging	~2 kg
Carton packaging	carton 10 p.
Weight	~20 kg
Temp.	-18 °C
Shelf life	540 days



FEMALE TURKEY BREAST

Brand	Indykpol
Packaging	vac
Single packaging	~1 kg
Carton packaging	carton 7 p.
Weight	~7 kg
Temp.	-18 °C
Shelf life	540 days



MALE BUTTERFLY SKIN ON

Brand	Indykpol
Packaging	vac
Single packaging	~5 kg
Carton packaging	carton 2 p.
Weight	~10 kg
Temp.	-18 °C
Shelf life	365 days



MALE BUTTERFLY SKIN ON NETTED

Brand	Indykpol	Indykpol
Packaging	vac	vac
Single packaging	~2,5 kg	~5 kg
Carton packaging	carton 8 p.	carton 4 p.
Weight	~20 kg	~20 kg
Temp.	0-4 °C	-18 °C
Shelf life	18 days	365 days



MALE LOBE SKIN ON NETTED

Brand	Indykpol
Packaging	vac
Single packaging	~2,5 kg
Carton packaging	carton 8 p.
Weight	~20 kg
Temp.	-18 °C
Shelf life	365 days



MALE BUTTERFLY SKINLESS

Brand	Indykpol
Packaging	vac
Single packaging	~5 kg
Carton packaging	carton 4 p.
Weight	~20 kg
Temp.	-18 °C
Shelf life	540 days



FEMALE THIGHMEAT SKIN ON

Brand	Indykpol	Indykpol
Packaging	vac	vac
Single packaging	~0,85 kg	~5 kg
Carton packaging	carton 15 p.	carton 3 p.
Weight	~12 kg	~15 kg
Temp.	-18 °C	-18 °C
Shelf life	365 days	365 days



MALE THIGH MEAT

Brand	Indykpol
Packaging	vac
Single packaging	~1 kg
Carton packaging	carton 7 p.
Weight	~7 kg
Temp.	-18 °C
Shelf life	365 days



WING

Brand	Indykpol	Indykpol	Indykpol
Packaging	vac	vac	vac
Single packaging	~5 kg	~1 kg	~1 kg
Carton packaging	carton 2 p.	carton 7 p.	carton 12 p.
Weight	~10 kg	~7 kg	~12 kg
Temp.	0-4 °C	-18 °C	-18 °C
Shelf life	7 days	365 days	365 days



Indykpol

We are a modern Polish brand, whose products are based on turkey meat, which is characterized by a number of unique advantages over other meat types. We are fully responsible for our products, which is achieved by strict control realized at all stages: from feed production to store shelves (from Farm to Fork). Thanks to the above, good nutrition can become an everyday pleasure without causing any fuss. Our products are healthy, tasty and convenient. Indykpol is a symbol of European Quality for products from turkeys or geese.

Why Indykpol ?

We believe that good food equals good life. We want food to be healthy and safe, therefore we take responsibility for the whole value chain: from farm to fork.

The Indykpol Capital Group is the largest Polish organization of poultry companies, specializing in the breeding and fattening of turkeys as well as in the production and sale of turkey meat and turkey meat products.



Advantages of turkey meat

Turkey meat – its great taste, high nutrition value, and short preparation time make it great for a whole variety of dishes: **stewed, boiled, roasted, fried, grilled, and served hot, cold sweet or spicy.**

Advantages:

- **Nutritious and easily digestible** – it contains a great deal of complete protein and only a small amount of saturated fatty acids;
- **Low in calories** – on account of low fat content;
- **Source of valuable vitamins:** A, B1, B2, B12, C, E, PP, as well as a number of microelements which include zinc, magnesium and potassium;
- It is recommended by nutritionists.