



## METTEN – THE ORIGINAL

### Welcome to the world of Metten products.

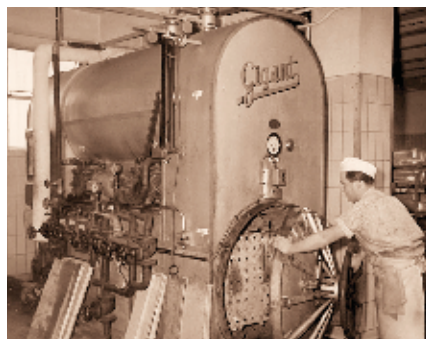
The best of meat – the philosophy of the House of Metten. As your strong partner, we offer you a wide range of top-class products that meets the many different requirements and wishes of your customers.

Rely on the best raw materials, unique recipes and an attractive product arrangement. And, not least, special attention to your satisfaction.



Stand: 0424





## TRADITION AND FUTURE

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**Metten stands for product innovations and superior quality – since 1902.**

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At Metten, the best from meat means: the best conditions for you and for your customers. Our company management is guided already in the 4th generation by economic, ecological and social values, assuring the future of Metten in a sustainable manner. The careful use of resources, an efficient workflow, job security and training are only some of the good examples which document the thinking and approach of Metten.

For more than a century, Metten has guaranteed exceptional product quality and an out-of-the-ordinary experience in taste. And this for good reason: we have the latest machines and equipment, recipes that have been handed down through many generations and experienced staff that we involve in new ideas and their implementation. This also applies to our customers and suppliers. New products to continuously enrich our range are developed in the traditional manner. We now have more than 100 products with many variations, the highest standards of quality being achieved by special processes to retain the natural qualities of the raw materials. Many tests, before, during and after production, guarantee transparency from the procurement of the raw materials to the appearance on the counter and on the shelf. This is also confirmed by additional, independent checks.

Make use of our professional competence at the service counter and on the self-service shelves for the retail food trade and the wholesale business.





## YOUR CUSTOMERS DECIDE

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### Quality, variety and taste

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What is a first-class range? To start with, transparent processing steps from the raw material to the counter, ongoing own and independent checks, unique recipes and inimitable taste. And that is not all, by any means.

The Metten product range covers the service counter, self-service and preserves. You have the choice: aspic, raw sausage, ham and roast, boiled and cooked sausage. All Metten products are the best of meat.

## METTEN | OUR PRODUCT RANGES



### **SERVICE COUNTER**

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### **SELF-SERVICE**

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### **PRESERVED SAUSAGES**

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## ASPIC RANGE

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### SERVICE COUNTER

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The delicatessen aspic products from the Metten aspic manufactory are a delicious eye-catcher on your service counter and offer a special taste experience with a low fat content – Metten is one of the market leaders in this area.

You can find everything here, from sweet-sour to savoury and mild. Metten aspic products are subject to strict raw material selection, are meticulously prepared in the artisan tradition and, in their semi-circular shape, have an exclusive and recognizable appearance.

## SERVICE COUNTER

## ASPIC RANGE



**Delikatess Chicken Filet  
"FLORIDA"  
in aspic (bovine gelatin)**

with pineapple and mandarin  
vac. | weight/piece: approx. 1.4kg  
**Art. no.: 54002**



**Delikatess Chicken Filet "ASIA"  
in aspic (bovine gelatin)**

lightly spicy, with Chinese vegetable  
and pepperoni;  
vac. | weight/piece: approx. 1.4kg  
**Art. no.: 54021**



**Delikatess Chicken Filet  
"MEDITERRANEAN"  
in aspic (bovine gelatin)**

with olives and zucchini  
vac. | weight/piece: approx. 1.4kg  
**Art. no.: 54041**



**PROMOTION**

**Delikatess Chicken Filet  
"SWEET-SPICY"  
in aspic (bovine gelatin)**

with mandarin, pineapple and chili -  
fruity hot  
vac. | weight/piece: approx. 1.4kg  
**Art. no.: 54041**



**Precious Pig's Tongue  
in aspic (porcine gelatin)**

vac. | weight/piece: approx. 1.4kg  
**Art. no.: 54009**



**Soured Pig's Meat  
in aspic (porcine gelatin)**

vac. | weight/piece: approx. 1.4kg  
**Art. no.: 54010**



**Precious Pig's Tongue  
in aspic (porcine gelatin)**

vac. | weight/piece: approx. 2.6kg  
**Art. no.: 54015**





## RAW SAUSAGE RANGE PREMIUM

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### SERVICE COUNTER

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For the Metten raw sausage Premium we only use selected pork and beef, pithy bacon and natural spice mixtures.

These specialties attain their individual taste with mild beech wood smoke.

You too can experience perfect enjoyment with the Metten raw sausage specialities.



## SERVICE COUNTER

## RAW SAUSAGE RANGE



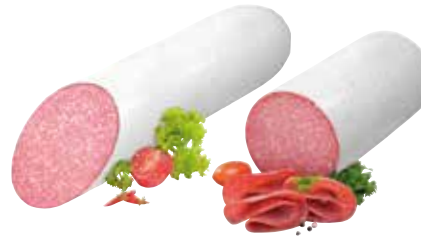
### **Cervelat Sausage Premium**

with pork and beef; atmos; cal. 105

#### **whole**

weight/piece:  
approx 2.7kg

**Art. no.: 11016**



### **Salami Premium, white**

with pork and beef; atmos; cal. 95

#### **whole**

weight/piece:  
approx 2.7kg

**Art. no.: 12032**

#### **capped**

weight/piece:  
approx 1.6kg

**Art. no.: 12132**



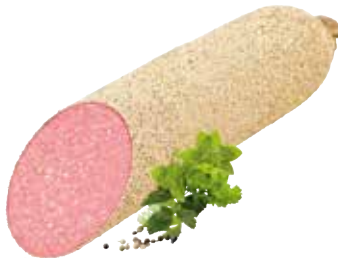
### **Smoked Cottage Sausage Premium**

with pork and beef; atmos; cal. 95

#### **capped**

weight/piece:  
approx 1.6kg

**Art. no.: 14132**



### **Pepper Salami Premium**

with pork and beef; atmos; cal. 95

weight/piece: approx. 2.7kg

**Art. no.: 12033**

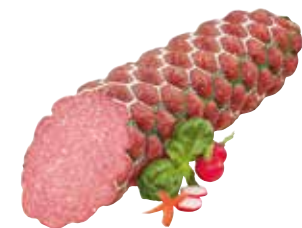


### **Beef Salami Extra**

1/2 piece; cal. 80; vac.

weight/piece: approx. 1.1kg

**Art. no.: 14017**



### **L'Eletta Salami**

with pork and beef; atmos; cal. 90

weight/piece: approx. 1.8kg

**Art. no.: 12005**



## RAW SAUSAGE RANGE SPECIAL

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### SERVICE COUNTER

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For the Metten raw sausage Special we use only selected pork, pithy bacon and natural spice mixtures.

Over mild beech wood smoke, these specialties acquire their individual flavor. The added carmine gives this range an appealing appearance and color.

Your advantage at the service counter: As a cut product, the raw sausage can be completely sold from start to finish.



## SERVICE COUNTER

## RAW SAUSAGE RANGE



### Cervelat Sausage Special

pure pork; with colourant; atmos; cal. 105

#### whole

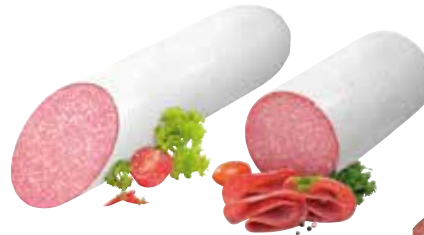
weight/piece:  
approx 2.7kg

Art. no.: 11111

#### capped

weight/piece:  
approx 1.6kg

Art. no.: 11117



### Salami Special, white

pure pork; with colourant; atmos; cal. 95

#### whole

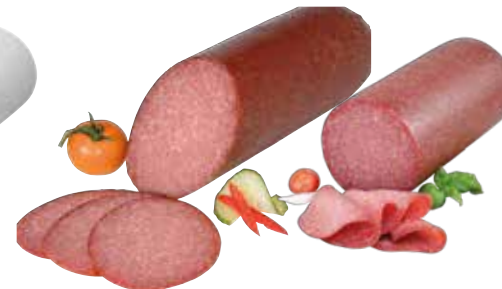
weight/piece:  
approx 2.7kg

Art. no.: 12112

#### capped

weight/piece:  
approx 1.6kg

Art. no.: 12102



### Smoked Cottage Sausage Special

pure pork; with colourant; atmos; cal. 95

#### whole

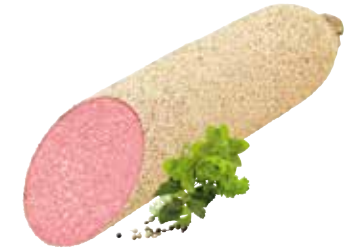
weight/piece:  
approx 2.7kg

Art. no.: 14102

#### capped

weight/piece:  
approx 1.6kg

Art. no.: 14124



### Pepper Salami Special

pure pork; with colourant; atmos; cal. 95

weight/piece: approx. 2.7kg

Art. no.: 12025



### Sport Salami, reduced fat

pure pork; with colourant; atmos; cal. 120

#### 1/1 piece

weight/piece:  
approx 2.9kg

Art. no.: 12109

#### 1/2 pieces

weight/piece:  
approx 1.5kg

Art. no.: 12119



### Plockwurst Sausage Special

pure pork; with colourant; atmos; cal. 105

#### capped

weight/piece:  
approx 1.6kg

Art. no.: 13006



### Trapeze Salami in Chili coating

pure pork; handle protection packed

weight/piece:

approx 1.0kg

Art.-Nr.: 12072



## RAW SAUSAGE RANGE

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### SERVICE COUNTER

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Supplement your counter display with the attractive Metten self-service raw sausage range. Here, too – as with service counter merchandise – you can expect products of exclusively superior quality, guaranteed by the master butchers of Metten.

The only question remaining:  
What specialities may we supply to you?



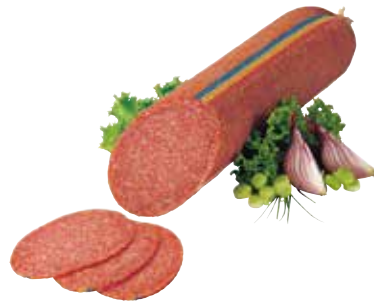
## SERVICE COUNTER

## RAW SAUSAGE RANGE



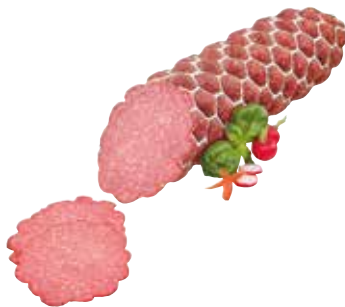
### Air-Dried Mettwurst Sausage

pure pork; weight/piece: approx. 250g  
5 pcs./Atmo-bag =  
approx. 1.25kg  
**Art. no.: 14027**



### Summer Sausage

pure pork; cal. 90; atmos  
a type of Cervelat sausage  
weight/piece: approx. 2.1kg  
**Art. no.: 14018**



### Salami Milan Style

pure pork; atmos; cal. 90  
weight/piece: approx. 2.0kg  
**Art. no.: 12007**



### Salami Praliné Truffle-Parmesan

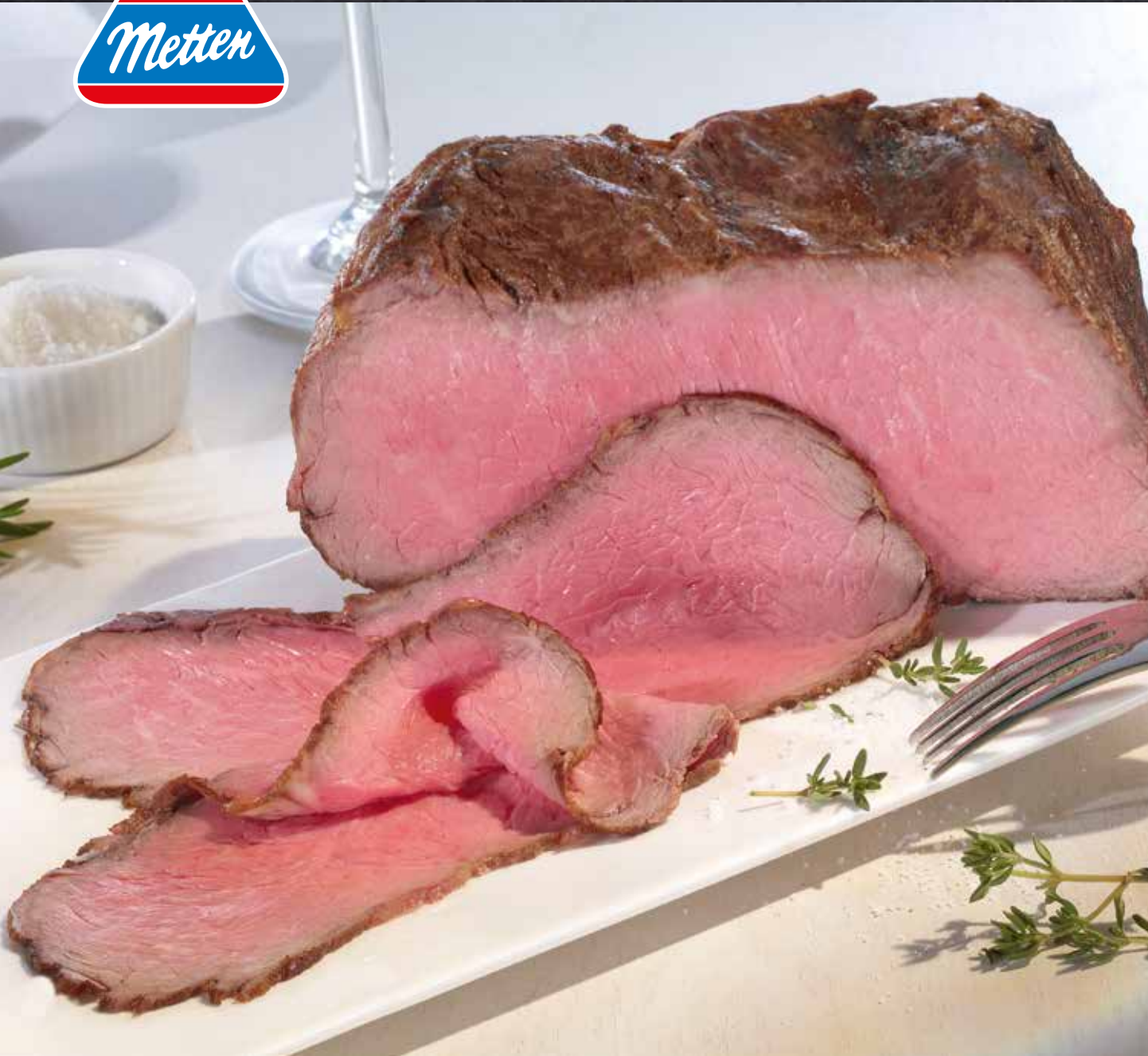
with summer truffles,  
wrapped with Parmigiano Reggiano  
pure pork; atmos; weight/piece: approx. 70g  
6 pcs./pack = approx. 420g  
**Art. no.: 12050**



### Air-Dried Mettwurst Sausage

atmos  
weight/piece: 250g  
**Art. no.: 17916**

Other raw sausage specialties  
can be found in our Sauerland  
range.



## ROAST AND HAM RANGE

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### SERVICE COUNTER

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Metten roast and ham products feature prime meaty and lean pork and beef cuts. Metten stands for top-quality meat and superior, carefully selected raw materials.

High quality is assured by the first-class know-how of our long-serving staff.

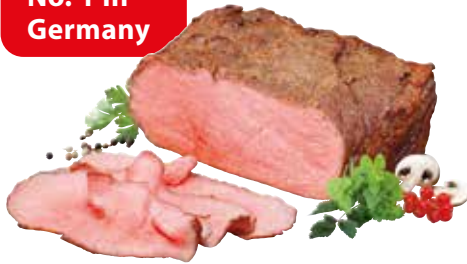
The products of this part of the range are also largely characterised by careful manual work. It is the great variety and the uniqueness of the products that is to be noted here.



## SERVICE COUNTER

## ROAST AND HAM RANGE

**No. 1 in  
Germany**



### **Delikatess Roastbeef la "classic"**

roasted; vac.  
weight/piece: approx. 1.2kg  
**Art. no.: 51022**

**skinned  
by hand**



### **Delikatess Ox Tongue**

cured, boiled; vac.  
weight/piece: approx. 1.0kg  
**Art. no.: 51006**

### **Cutting instructions:**

- Start at the top right (↓).
- Cut in line direction only.
- At a slice thickness of 3mm you achieve the best result.
- Cutting losses are minimal.
- Thus the tongue retains its delicate appeal to its last piece.



**Important:**  
**Slice in  
line direction only!**

**premium cuts  
prepared by  
hand**



### **Delikatess Wet-Cured Ham 1/2 piece**

cured, boiled, round groove shape; vac.  
weight/piece: approx. 2.4kg  
**Art. no.: 43002**



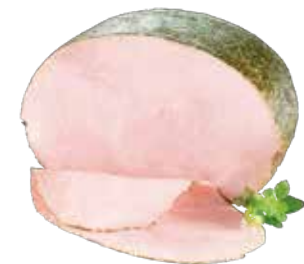
### **Chicken Breast Filet baked**

cured, cooked, baked; vac.  
weight/piece: approx. 1.6kg  
**Art. no.: 44001**



### **Sauerland Mustard Ham**

cured, boiled; vac.  
weight/piece: approx. 2.0kg  
**Art. no.: 43016**



### **Sauerland Wild Herbs Ham**

cured, boiled; vac.  
weight/piece: approx. 2.0kg  
**Art. no.: 43030**

**Other ham specialties can be found in our Sauerland range.**



## BOILED AND COOKED SAUSAGE RANGE

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### SERVICE COUNTER

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Gourmets appreciate the uniqueness of the taste and appearance of Metten pate products. Not surprising since we use all our expertise in the preparation of high-quality ingredients and fine spices in the traditional manner. Your customer prefers a wholesome pork sausage?

We have a delicious speciality in our range for every customer. Our cold cuts sausage are always freshly prepared from superior raw materials.

Really tasty!





**Veal Liver Sausage (gold casing)**

weight/piece: approx. 1.0kg

**Art. no.: 23005**



**Delikatess Ring Ham Meat  
Sausage without garlic**

weight/piece: approx. 0.9kg

2 pcs./Atmo-bag = approx. 1.8kg

**Art. no.: 55030**

**Delikatess Ring Ham Meat  
Sausage with garlic**

**Art. no.: 55031**



## **COLD CUTS, COOKED HAM OR RAW SAUSAGE**

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### **SELF-SERVICE**

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Metten products in the self-service range are award winners. Whether cold cuts, cooked ham or raw sausage, their quality is incomparable and they are supplied in the most diverse packs and forms:

Whether as overlapping fan arrangement packs, stack packs, thick slices, ultrathin cut, one or two rows, small size or large size – all Metten products for the self-service range pass through advanced slicing plants and packaging machines.

- extra-thin or thick slices
- household or restaurant packs
- private label on request
- optional with regional window certificate





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**COLD CUTS**

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**ASPIC**

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**RAW SAUSAGE**

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**BOILED SAUSAGE**

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## **COLD CUTS, COOKED HAM OR RAW SAUSAGE**

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### **SELF-SERVICE**

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- optional with regional window certificate





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**COLD CUTS**

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**ASPIC**

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**RAW SAUSAGE**

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**BOILED SAUSAGE**

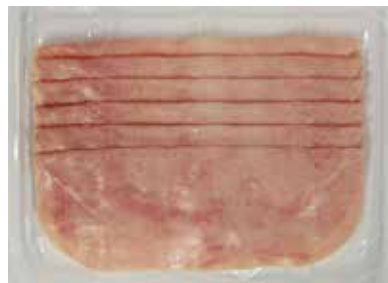
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## SELF-SERVICE RANGE | COLD CUTS



### **Gourmet Ham**

cooked ham with a thin fatty edge  
package content: 200g  
carton content: 10 packs  
shelf life days: 18



### **Prosciutto Cotto**

ham, original Italian recipe  
package content: 150g  
carton content: 10 packs  
shelf life days: 18



### **Crusted Ham**

cooked ham with a strip of fat and rind  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Roast Ham seasoned with pepper**

cured and cooked ham with a  
spicy pepper coating  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



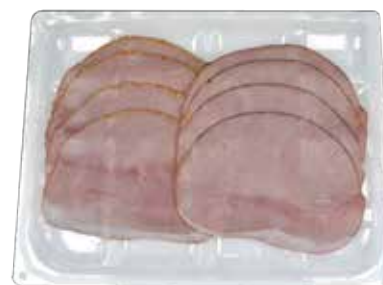
### **Baked Ham**

cooked ham, slightly salted and  
well roasted  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Ham Duo I**

wild herbs and pepper crusted ham,  
cured, cooked and smoked  
package content: 150g  
carton content: 10 packs  
shelf life days: 18



### **Ham Duo II**

wild herbs and mustard crusted ham,  
cured, cooked and smoked  
package content: 150g  
carton content: 10 packs  
shelf life days: 18



## SELF-SERVICE RANGE

## COLD CUTS



### **Delikatess Ham extra fine**

cooked ham, extra fine  
sliced, cured and cooked  
package content: 150g  
carton content: 10 packs  
shelf life days: 18



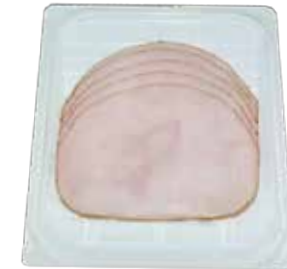
### **Turkey Breast roasted extra fine**

extra fine, cured, cooked and grilled  
package content: 150g  
carton content: 10 packs  
shelf life days: 18



### **Chicken Breast grilled extra fine**

extra fine, cured, cooked and grilled  
package content: 150g  
carton content: 10 packs  
shelf life days: 18



### **Turkey Breast**

cured, cooked and roasted  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Chicken Breast**

cured, cooked and roasted  
package content: 100g  
carton content: 10 packs  
shelf life days: 18

## SELF-SERVICE RANGE | ASPIC



### **Chicken Breast Filet in Aspic "FLORIDA"**

with pineapple and mandarins  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Chicken Filet in Aspic "INDIA"**

with curry, chilis, ginger and coriander  
seeds refined  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Chicken Breast Filet in Aspic "ASIA"**

slightly hot, with chinese  
vegetables and hot peppers  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Chicken Breast Filet in Aspic "MEDITERRANEAN"**

with olives and zucchini  
package content: 100g  
carton content: 10 packs  
shelf life days: 18



### **Chicken Breast Filet**

with paprika and gherkins  
package content: 120g  
carton content: 10 packs  
shelf life days: 18



### **Ham Brawn**

with green pepper  
package content: 120g  
carton content: 10 packs  
shelf life days: 18



### **Ham Brawn**

with gherkins and onions  
package content: 120g  
carton content: 10 packs  
shelf life days: 18



## SELF-SERVICE RANGE

## RAW SAUSAGE



### **Air-Dried Salami "course-ground"**

hearty and spicy, air-dried  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Cervelat Sausage**

refined with a natural spice  
blend, gently smoked  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Salami la**

refined with a natural spice  
blend and beech wood smoke  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Salami extra fine**

refined with a natural spice  
blend and beech wood smoke  
package content: 150g  
carton content: 10 packs  
shelf life days: 31



### **Smoked Cottage Sausage**

refined with a natural spice  
blend and beech wood smoke  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Sport-Salami**

reduced in fat, refined with a natural  
spice blend and beech wood smoke  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Beef Salami**

finely spiced, 100% beef  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Poultry Salami**

delicately flavoured,  
100% poultry meat  
(turkey and chicken),  
package content: 100g  
carton content: 10 packs  
shelf life days: 31

## SELF-SERVICE RANGE | RAW SAUSAGE



### **Turkey Salami extra fine**

delicately flavoured,  
turkey meat, palm fat (RSPO certified)  
package content: 200g  
carton content: 8 packs  
shelf life days: 31



### **Salami Duo - pure pig**

salami fine, salami medium-sized  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Poultry Salami Duo**

poultry salami, poultry salami with  
green peppercorns  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Beef Salami Duo**

beef salami, beef salami  
with pepper coated  
package content: 100g  
carton content: 10 packs  
shelf life days: 31



### **Salami Praliné**

air-dried salami with italian  
summer truffles, sheathed in  
Parmigiano Reggiano  
package content: 70g  
booty content: 6 packs  
shelf life days: 44



### **Air-dried Mettwurst Sausage**

lightly spiced, smoky flavor  
package content: 250g  
carton content: 12 packs  
shelf life days: 58



### **Air-dried Salami**

lightly spiced, smoky flavor  
package content: 250g  
carton content: 12 packs  
shelf life days: 58



### **Ham Mettwurst Sausage**

lightly spiced, smoky flavor  
package content: 400g  
carton content: 8 packs  
shelf life days: 58



## SELF-SERVICE RANGE

## BOILED SAUSAGE



### **Cabanossi 2 x 150g**

lightly spiced, smoky flavor  
package content: 300g  
carton content: 10 packs  
shelf life days: 42



### **Jellied minced meat**

jelly coating  
package content: 100g  
carton content: 10 packs  
shelf life days: 16



### **Delikatess Ham Sausage**

mild spicy flavour  
package content: 100g  
carton content: 10 packs  
shelf life days: 16



### **Ham Sausage extra fine**

mild spicy flavour  
package contents: 150g  
carton content: 10 packs  
shelf life days: 16



### **Ham Meat Sausage 4 x 100g**

refined with a natural  
spice blend  
package content: 400g  
carton content: 80 packs  
shelf life days: 21



## SAUSAGES

### PRESERVED RANGE

Crisp and fresh for every occasion. Whether fine and lang or wholesome and thick, Metten sausages always taste good!

**Always** a special taste experience:  
The Thick Sauerland Bockwurst. 50 years of popularity and as crisp as ever.

The fans of this Sauerland speciality in this and other countries are constantly on the increase. Offer your customers the market leader in taste!



## PRESERVED RANGE

## SAUSAGES (SELF-SERVICE)



### Thick Sauerland Bockwurst 5/80g

weight/tin: 400g  
(drained weight)  
tins/tray: 12  
**Art. no.: 61015**



### Thick Sauerland Bockwurst 5/100g

weight/tin: 500g  
(drained weight)  
tins/tray: 12  
**Art. no.: 61001**



### Thick Sauerland Bockwurst "traditional" 3/80g

weight/tin: 240g  
(drained weight)  
tins/tray: 12  
**Art. no.: 61051**



### PROMOTION

### Thick Sauerland Bockwurst 4/200g XXL

weight/tin: 800g  
(drained weight)  
tins/tray: 6  
**Art. no.: 61210**



### Thick Sauerland Vienna sausages 6/55g

weight/tin: 330g  
(drained weight)  
tins/tray: 12  
**Art. no.: 62005**



### Thick Sauerland Poultry Vienna sausages 6/50g

weight/tin: 300g  
(drained weight)  
tins/tray: 12  
**Art. no.: 64001**



### Thick Sauerland Hot Dog sausages 6/50g

weight/tin: 300g  
(drained weight)  
tins/tray: 12  
**Art. no.: 63003**



**Dicke Sauerländer®**



## SAUSAGES

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### PRESERVED RANGE

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**Unmistakable Taste. Now in Bulk.**

From hearty Bockwurst to classic Wieners, poultry options, and Hot Dogs – Dicke Sauerländer sausages bring tradition, quality, and full-bodied flavor to your large-scale kitchen.

Now available for bulk buyers, our signature sausages come in practical large tins and a variety of delicious types – perfect for canteens, snack bars, and catering at events.



## PRESERVED RANGE

## SAUSAGES (SELF-SERVICE)



**Thick Sauerland  
Bockwurst**  
**15/100g**

weight/tin: 1500g  
(drained weight)  
tins/tray: 4  
**Art. no.: 61019**



**Thick Sauerland  
Bockwurst**  
**15/100g**

weight/tin: 1500g  
(drained weight)  
tins/tray: 4  
**Art. no.: 61019**



**Thick Sauerland  
Vienna sausages**  
**30/50g**

weight/tin: 1500g  
(drained weight)  
tins/tray: 4  
**Art. no.: 62301**



**Thick Sauerland  
Poultry Vienna sausages**  
**30/50g**

weight/tin: 1500g  
(drained weight)  
tins/tray: 4  
**Art. no.: 64301**



**Thick Sauerland  
Hot Dog sausages**  
**30/50g**

weight/tin: 1500g  
(drained weight)  
tins/tray: 4  
**Art. no.: 63301**



## CONTACT

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**METTEN FLEISCHWAREN  
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