



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

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

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

Quality, variety and taste

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



SELF-SERVICE



PRESERVED SAUSAGES



ASPIC RANGE

SERVICE COUNTER

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

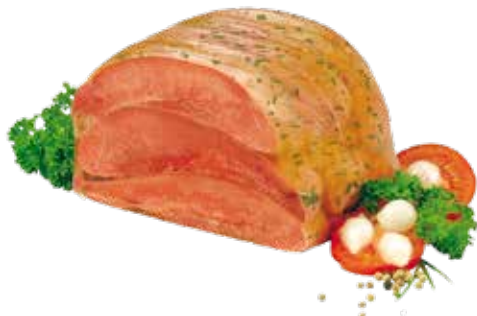


PROMOTION

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

SERVICE COUNTER

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

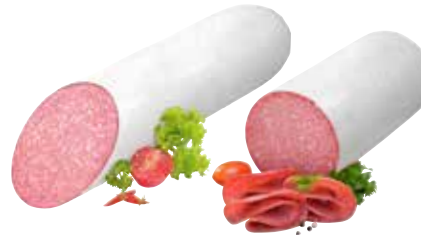
weight/piece:
approx 2.7kg

Art. no.: 11016

capped

weight/piece:
approx 1.6kg

Art. no.: 11116



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

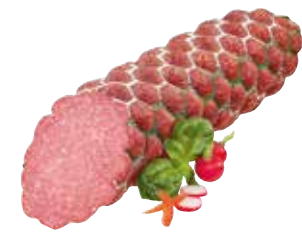
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Beef Salami Extra

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

SERVICE COUNTER

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

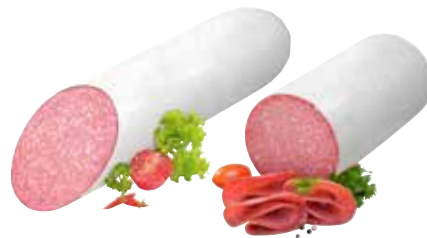
weight/piece:
approx 2.7kg

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

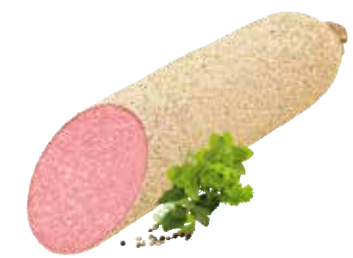
weight/piece:
approx 2.7kg

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

SERVICE COUNTER

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



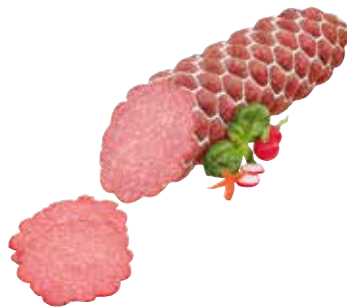
"Rustikus" Air-Dried Mettwurst Sausage with Parmesan and Pepper

pure pork; weight/piece: approx. 120g
5 pcs./Atmo-bag =
approx. 0.6kg
Art. no.: 14030



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

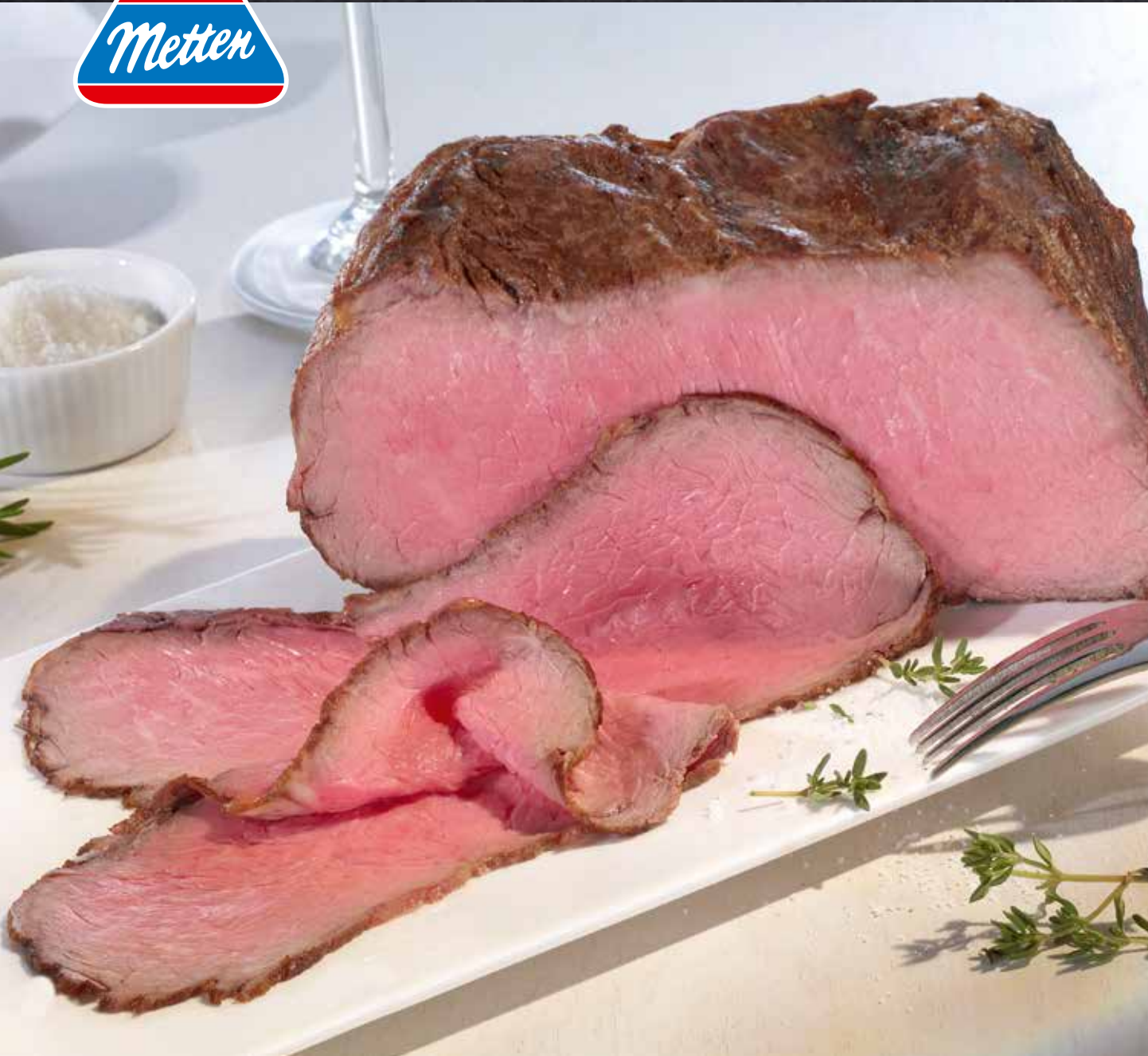
with summer truffles,
wrapped with Parmigiano Reggiano
pure pork; atmos; weight/piece: approx. 70g
6 pcs./pack = approx. 420g
Art. no.: 12050



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

SERVICE COUNTER

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. 1.8kg
Art. no.: 51001

**skinned
by hand**

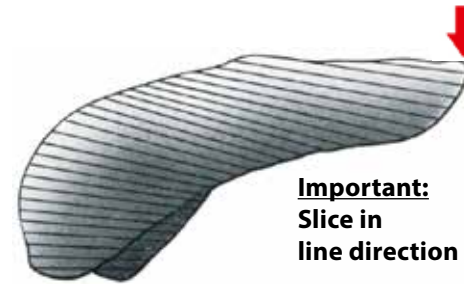


Delikatess Ox Tongue

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



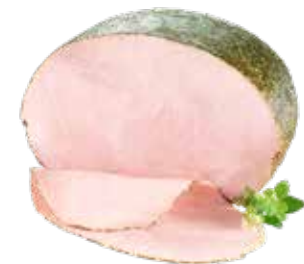
Chicken Breast Filet baked

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

SERVICE COUNTER

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



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

Wieners Bockwurst 6/55g

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

PROMOTION

Thick Sauerland Bockwurst 4/200g XXL

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

Thick Sauerland Bockwurst 15/100g

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

Thick Sauerland Bockwurst 12/125g

weight/tin: 1500g
(drained weight)
tins/tray: 4
Art. no.: 61018



CONTACT

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