



MEAT CATALOGUE



**HUNGARIAN
TRADING HOUSE
SINGAPORE**



**Quality from
the centre of Europe**

ABOUT THE TRADING HOUSE

The Hungarian Trading House Singapore (HTHS) has a long-standing experience in meat trade and supply on both domestic and international level. The company was established with the aim of exporting Hungarian high-quality goods and services to Singapore and to the wider APAC region. HTHS channels the products and services representing various industries such as the food sector. Our company has built long-term partnerships with a notable number of selected Hungarian food producers, and that is how it guarantees a reliable quality.

Besides being technologically advanced (slaughtering-processing) the strengths of the Hungarian meat industry are safely producing the biological foundations (e.g. Non-GMO, high quality forage, which cannot even contain proteins of animal origin), the outstanding genetic base of materials, and

the breeding traditions utilizing the favourable geographical conditions of the country. These characteristics result in the creation of dishes standing above average in richness of taste.

Currently Hungary transports poultry and pork products to more than 60 countries. The volume of export rose by 31% in the past four years.

A significant 41% of the revenue of the poultry sector was realised from export in 2014, which underlines the vitality, potentials and capabilities of Hungary in this sector.



**Hungarian Trading House
Singapore Pte. Ltd.**
**Quality from
the centre of Europe**

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ABOUT HUNGARIAN POULTRY



The sunlight prevailing directly in the meat through the Hungarian corn and other domestic forages and the special flavor of the Hungarian countryside allow to cook dishes – even with products created with the latest technologies – dishes well above average in richness of taste.

The Hungarian poultry breeds improve year by year due to the continuously developing breeding techniques and high quality forage, which are also free of animal originated proteins. The free-range poultry, as its name implies, is a live poultry produced with an entirely different rearing and feeding method.

The forage of the free-range poultry differs from the industrial fodder on a fundamental level. It contains at least 70% wheat and corn.

The source of protein must be GMO free and domestic, where any use of GMO soy is also prohibited. The only allowed additives are mineral supplements (calcium, phosphorus), besides the blend must be free of any other additional components, such as performance enhancers, antibiotics or supplementing chemicals. Their meat however is more fibrous, tastier and has more defined muscle structure.

The foie gras

Beside the standard poultry meat products, catalogue includes a culinary jewel: the foie gras. Hungary is the world's number one goose liver producer, the second in foie gras / duck liver production, and world leader in their export.





CHICKEN

Feed	wheat, corn and soy mixture, locally sourced wheat and corn
Species	chicken, breed Ross 308/708 Cobb 500
Where are they grown	Hungary
Hormones /antibiotics	None/None
Unique selling point	Superior taste thanks to the Non-GMO, high quality forage, which is free of animal originated proteins as well. The diverse gene pool and the historical breeding traditions stand as guarantee for premium quality.
Story	In the early 60s, breeding programmes and production of local breeds were replaced by commercial chicken hybrids, resulting in rapid decrease of domestic chicken breeds. All historical and domestic variants have been maintained since 1973.



QUICK-FROZEN CHICKEN BROILERS WITHOUT GIBLETS



CHICKEN

Description

Quick-frozen chicken
broilers without giblets

Specification

1300-2500 g

Packing

bulk, 12 kg/carton

Shelf life

12 months



QUICK-FROZEN CHICKEN BROILERS WITH GIBLETS



CHICKEN

Description

Quick-frozen chicken broilers with giblets

Specification

1300-2500 g

Packing

bulk, 12 kg/carton

Shelf life

12 months



QUICK-FROZEN CHICKEN BREAST FILLET SKINLESS BONELESS



CHICKEN

Description

Quick-frozen chicken breast fillet skinless boneless

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



QUICK-FROZEN CHICKEN BREAST WITH BONE, SKIN ON



CHICKEN

Description

Quick-frozen chicken breast with bone, skin on

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



**QUICK-FROZEN WHOLE CHICKEN
LEG BONE IN, SKIN ON**



CHICKEN

Description

Quick-frozen whole
chicken leg bone in,
skin on

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



**QUICK-FROZEN CHICKEN
LEG BONE IN, SKIN ON**



CHICKEN

Description

Quick-frozen chicken
leg bone in, skin on

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



**QUICK-FROZEN CHICKEN
DRUMSTICK BONE IN, SKIN ON**



CHICKEN

Description

Quick-frozen chicken
drumstick bone in,
skin on

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



QUICK-FROZEN CHICKEN WINGS 3 JOINT



CHICKEN

Description

Quick-frozen chicken wings 3 joint

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



QUICK-FROZEN CHICKEN WINGS 2 JOINT



CHICKEN

Description

Quick-frozen chicken wings 2 joint

Specification

prime+middle

Packing

bulk, 12 kg/carton

Shelf life

12 months



**QUICK-FROZEN
CHICKEN FEET GRADE “A”**



CHICKEN

Description

Quick-frozen chicken feet grade “A”

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



**QUICK-FROZEN CHICKEN
NECK SKINLESS**



CHICKEN

Description

Quick-frozen chicken
neck skinless

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



FROZEN CHICKEN LIVER



CHICKEN

Description

Frozen chicken liver

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months



FROZEN CHICKEN GIZZARDS



CHICKEN

Description

Frozen chicken gizzards

Specification

uncalibrated

Packing

bulk, 12 kg/carton

Shelf life

12 months





TURKEY

Feed	Fully integrated system from farm to table (fodder-hatching-rearing-fattening-slaughtering-cutting-deboning-processing-packaging,etc.) 100% cereal (grain, corn, soy - all with Hungarian origin)
Species	Hybrid Converter
Where are they grown	Hungary
Hormones /antibiotics	None/None
Unique selling point	The Hungarian turkey is naturally strong, disease resistant and well-adapting local breed.
Story	In the Carpathian basin turkey breeding dates back to many centuries. Naturally, the white and black variants prevailed in Hungary, but later in the 20th century the black variety disappeared due to their crossings with Bronze and other imported black turkey breeds. As its result, the Bronze adapted to the local conditions, and nowadays is considered as traditional Hungarian poultry breed. Copper turkey became popular in Southern Hungary.

TURKEY BREAST FILET HALVED SINGLE LOBES



TURKEY

Description

turkey breast filet
halved single lobes
FEMALE

Specification

female, 800-1500g/pc

Packing

bulk in 15 kg cartons

Shelf life

24 months



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**TURKEY BREAST FILET
HALVED SINGLE LOBES**



TURKEY

Description

turkey breast filet
halved single lobes
MALE

Specification

male, 1500-3000g/pc

Packing

bulk in 15 kg cartons

Shelf life

24 months



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TURKEY THIGH MEAT BONELESS, SKINLESS



TURKEY

Description

turkey thigh meat
boneless, skinless
FEMALE

Specification

female, 350-500g/pc

Packing

bulk in 15 kg cartons

Shelf life

24 months



TURKEY THIGH MEAT BONELESS



TURKEY

Description

turkey thigh meat
boneless
MALE

Specification

male, 800-1000g/pc

Packing

bulk in 15 kg cartons

Shelf life

24 months



**TURKEY DRUMSTICKS
BONE IN SKIN ON**



TURKEY

Description

turkey drumsticks
bone in skin on
FEMALE

Specification

female, 300-500g/pc

Packing

bulk in 15 kg cartons

Shelf life

24 months



TURKEY DRUMSTICKS BONE IN SKIN ON



TURKEY

Description

turkey drumsticks
bone in skin on
MALE

Specification

male, 700-1000kg/pc

Packing

bulk in 15 kg cartons

Shelf life

24 months



TURKEY WINGS

2 JOINT



TURKEY

Description

turkey wings 2 joint

Specification

prime+mid

Packing

bulk in 15 kg cartons

Shelf life

24 months



TURKEY NECK SKINLESS



TURKEY

Description

turkey neck skinless

Specification

not calibrated

Packing

bulk in 15 kg cartons

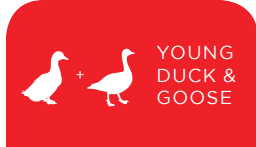
Shelf life

24 months



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YOUNG DUCK

Feed	<p>The feed plays a special role, since it guarantees that no hormones or antibiotics are used</p> <p>100% cereal (grain, corn, soy - all with Hungarian origin)</p>
Species	Cherry Valley-UK
Where are they grown	In Hungary the geese and ducks are kept free-range, instead of being barn-reared or raised extensively indoors.
Hormones /antibiotics	None/None
Unique selling point	Thanks to its juicy and delicious meat, Hungarian duck is bred all over the country .
Story	<p>The original Hungarian duck, considered as an indigenous breed in the Carpathian basin, used to be found mostly in white and wild, rarely in spotted, brown or black colour varieties. Nevertheless, starting with the early 1960s, Hungarian duck gradually disappeared as the result of crossing with imported duck breeds. A conservation programme of local duck varieties started in the late 1990s.</p>

YOUNG GOOSE

Feed	Fully integrated system from farm to table (fodder-hatching-rearing-fattening-slaughtering-cutting-deboningprocessing-packaging,etc.)
Species	Golden Goose- Hungarian, Lippitsch from Germany.
Where are they grown	In Hungary. The geese are kept free-range, instead of being barn-reared or raised extensively indoors
Hormones /antibiotics	None/None
Unique selling point	Local goose breeds of different colours (white, greyish or spotted) produce high quality fatty liver, meat and feather approved by all markets. A unique variety of Hungarian goose – the Frizzled Hungarian goose – is considered now as a typical poultry breed for the Carpathian basin. Frizzling (F) is a mutant gene which causes the contour feathers to curve outward away from the body. Colour variants are white, grey or white-grey spotted..
Story	Hungarian goose is indigenous in the Carpathian basin. During the centuries it got accustomed to the special climatic conditions and farming systems of the region, which made it very precious in this part of Europe.

QUICK-FROZEN YOUNG WHOLE DUCK WITHOUT GIBLETS



YOUNG DUCK &
GOOSE

Description

Quick-frozen young whole duck without giblets

Sortiment

1800-3000 g

Specification

IVP in printed polythelen bag, weight 1800-3000 g

Packing

6 pcs/carton

Shelf life

24 months



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QUICK-FROZEN YOUNG WHOLE DUCK WITH GIBLETS



YOUNG DUCK &
GOOSE

Description

Quick-frozen young whole
duck with giblets

Sortiment

1800-3000 g

Specification

IVP in printed polythelen
bag, weight 1800-3000 g

Packing

6 pcs/carton

Shelf life

24 months



QUICK-FROZEN DUCK BREAST FILLET SKIN ON



YOUNG DUCK &
GOOSE

Description

Quick-frozen duck breast
fillet skin on

Sortiment

180-200g, 200-220g,
220-240g, 240-260g
260-280g, 280-300g

Specification

2 pcs /flow pack

Packing

5 kg/carton

Shelf life

18 months



**QUICK-FROZEN DUCK LEG
BONE IN SKIN ON**



YOUNG DUCK &
GOOSE

Description

Quick-frozen duck leg
bone in skin on

Sortiment

200-300g/pcs

Specification

2 pcs/vacuum

Packing

15 kg/carton

Shelf life

18 months



QUICK-FROZEN DUCK WINGS
2 JOINT



YOUNG DUCK &
GOOSE

Description

Quick-frozen duck wings
2 joint

Sortiment

middle+tip

Specification

2 pcs/vacuum

Packing

15 kg/carton

Shelf life

18 months



QUICK-FROZEN DUCK WINGS
3 JOINT



YOUNG DUCK &
GOOSE

Description

Quick-frozen duck wings
3 joint

Sortiment

3 joint

Specification

bulk

Packing

15 kg/carton

Shelf life

18 months



**QUICK-FROZEN DUCK NECK
WITHOUT SKIN**



YOUNG DUCK &
GOOSE

Description

Quick-frozen duck neck
without skin

Sortiment

4 inch& more

Specification

bulk

Packing

15 kg/carton

Shelf life

18 months



**QUICK-FROZEN WHOLE
GOOSE WITH GIBLETS**



YOUNG DUCK &
GOOSE

Description

Quick-frozen whole goose
with giblets

Sortiment

2400-4800 g

Specification

IVP in printed polythelen
bag bag, weight 2400-
4800 g

Packing

2400-4000/4 pcs/carton
4200-4800/3 pcs/carton

Shelf life

24 months



**QUICK-FROZEN YOUNG GOOSE
BREAST BONE IN SKIN ON**



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose
breast bone in skin on

Sortiment

700-1200g

Specification

IVP in printed shrinking
bag, 12-24 pcs/carton

Packing

14,40-16,80 kg

Shelf life

18 months



**QUICK-FROZEN YOUNG GOOSE LEG
BONE IN SKIN ON**



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose
leg bone in skin on

Sortiment

700-1200g/pcs

Specification

2 pcs / printed shrinking
bag, 12-18 pcs/carton

Packing

12,60-14,40 kg

Shelf life

18 months



QUICK-FROZEN YOUNG GOOSE WINGS



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose wings

Sortiment

not calibrated

Specification

bulk, 5 kg/ polythene bag

Packing

15 kg/carton

Shelf life

18 months



QUICK-FROZEN YOUNG GOOSE NECK



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose
neck

Sortiment

not calibrated

Specification

bulk, 5 kg/ polythene bag

Packing

15 kg/carton

Shelf life

18 months



**QUICK-FROZEN YOUNG
GOOSE FOOT**



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose
foot

Sortiment

not calibrated

Specification

bulk

Packing

3x5 kg polybag in carton

Shelf life

18 months



**QUICK-FROZEN YOUNG
GOOSE HEAD**



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose
head

Sortiment

not calibrated

Specification

bulk

Packing

3x5 kg polybag in carton

Shelf life

18 months



QUICK-FROZEN YOUNG GOOSE TONGUE



YOUNG DUCK &
GOOSE

Description

Quick-frozen young goose
tongue

Sortiment

not calibrated

Specification

bulk

Packing

3x5 kg polybag in carton

Shelf life

18 months





FATTY DUCK

Feed	<p>The feed plays a special role, since we make sure that no hormones or antibiotics are used</p> <p>100% cereal (grain, corn, soy - all with Hungarian origin)</p>
Species	<p>The Moulard is a cross between a Muscovy duck and a White Pekin. The Moulard is larger and has a stronger, gamier taste than the Pekin. It can be stringy and chewy. This breed is usually selected for its liver for foie gras.</p>
Where are they grown	<p>In Hungary the ducks are kept free-range, so they are not barn-reared or raised extensively indoors.</p>
Hormones /antibiotics	<p>None/None</p>
Unique selling point	<p>Because of its juicy, delicious meat, Hungarian duck is bred all over the country .</p>
Story	<p>The original Hungarian duck, considered as an indigenous breed in the Carpathian basin, used to be found mostly in white and wild, rarely in spotted, brown or black colour varieties. Nevertheless, starting with the early 1960s, Hungarian duck gradually disappeared as the result of crossing with imported duck breeds. A conservation programme of local duck varieties started in the late 1990s.</p>

FATTY GOOSE

Feed	Fully integrated system from farm to table (fodder-hatching-rearing-fattening-slaughtering-cutting-deboning-processing-packaging,etc.)
Species	The Gourmaud goose is characterized by a high weight and a high meat yield. The average weight size is 5.6 kg. The goose is recognized for its muscular development, quality of reproduction and its low fat percentage.
Where are they grown	In Hungary. The geese and ducks are kept free-range, so they are not barn-reared or raised extensively indoors.
Hormones /antibiotics	None/None
Unique selling point	Local goose breeds of different colours (white, greyish or spotted) produce high quality fatty liver, meat and feather approved by all markets. A unique variety of Hungarian goose is considered now as a typical poultry breed for the Carpathian basin. Colour variants are white, grey or white-grey spotted.
Story	Hungarian goose is indigenous in the Carpathian basin. During the centuries it got accustomed to the special climatic conditions and farming systems of the region, which made it very precious in this part of Europe.

WHOLE FATTY DUCK WITHOUT GIBLETS



FATTY DUCK &
GOOSE

Description

whole fatty duck without
giblets

Sortiment

3200-4000 g

Specification

IVP in shrinking bag

Packing

4 pcs/carton

Shelf life

24 months



**WHOLE FATTY DUCK
WITH GIBLETS**



FATTY DUCK &
GOOSE

Description

whole fatty duck with
giblets

Sortiment

3400-4400 g

Specification

IVP in shrinking bag

Packing

3400-4000/4 pcs/carton
4200-4400/3 pcs/carton

Shelf life

24 months



**FATTY DUCK BREAST
FILET SKIN ON**



FATTY DUCK &
GOOSE

Description

duck breast filet skin on

Sortiment

300 g +

Specification

2 pcs /skin on

Packing

10kg/carton

Shelf life

24 months



**FATTY DUCK LEG BONE
IN SKIN ON**



FATTY DUCK &
GOOSE

Description

duck leg bone in skin on

Sortiment

250-400 g/pcs

Specification

2 pcs/vacuum

Packing

10 kg/carton

Shelf life

24 months



FATTY DUCK WINGS
2 JOINT



FATTY DUCK &
GOOSE

Description

duck wings 2 joint

Sortiment

2 joint

Specification

bulk 3x5 kg/bag

Packing

15 kg/carton

Shelf life

24 months



FATTY DUCK GIBLETS



FATTY DUCK &
GOOSE

Description

neck without skin, gizzard,
heart

Sortiment

neck: 20 cm and more

Specification

bulk 3x5 kg/bag

Packing

15 kg/carton

Shelf life

24 months



FATTY DUCK LIVER
GRADE “A”



FATTY DUCK &
GOOSE

Description

fatty duck liver Grade “A”

Sortiment

650 g +

Specification

IVP vacuum

Packing

10 kg /carton

Shelf life

24 months



**FATTY DUCK
LIVER SLICE**



FATTY DUCK &
GOOSE

Description

fatty duck liver slice

Sortiment

25-45 g/pc

Specification

IVP in alubag 1 kg

Packing

10 kg/cartons

Shelf life

24 months



WHOLE FATTY GOOSE WITH GIBLETS



FATTY DUCK &
GOOSE

Description

whole fatty goose with
giblets

Sortiment

4000-5500 g

Specification

IVP in shrinking bag

Packing

3 pcs/carton

Shelf life

24 months



FATTY GOOSE BREAST BONE IN SKIN ON



FATTY DUCK &
GOOSE

Description

fatty goose breast bone in skin on

Sortiment

700-1200 g

Specification

700-1200 g / IVP in
shrinking bag

Packing

10 kg/cartons

Shelf life

24 months



**FATTY GOOSE BREAST
BONELESS SKIN ON**



FATTY DUCK &
GOOSE

Description

fatty goose breast bone-
less skin on

Sortiment

300-400 g/pcs

Specification

2 pcs in shrinking bag

Packing

10 kg/cartons

Shelf life

24 months



**FATTY GOOSE LEG
BONE IN SKIN ON**



FATTY DUCK &
GOOSE

Description

fatty goose leg bone in
skin on

Sortiment

700-1200 g/pcs

Specification

2 pcs/shrinking bag

Packing

10 kg/cartons

Shelf life

24 months



FATTY GOOSE WINGS



FATTY DUCK &
GOOSE

Description

fatty goose wings

Sortiment

2 joint

Specification

bulk 3x5 kg/bag

Packing

15 kg/carton

Shelf life

24 months



FATTY GOOSE GIBLETS



FATTY DUCK &
GOOSE

Description

fatty goose neck, gizzard,
heart

Sortiment

neck: 25 cm and more

Specification

bulk 3x5 kg/bag

Packing

15 kg/carton

Shelf life

24 months



FATTY GOOSE LIVER
GRADE “A”



FATTY DUCK &
GOOSE

Description

fatty goose liver Grade “A”

Sortiment

800 g +

Specification

IVP vacuum

Packing

10 kg /carton

Shelf life

24 months



**FATTY GOOSE
LIVER SLICE**



FATTY DUCK &
GOOSE

Description

fatty goose liver slice

Sortiment

25-45 g/pcs

Specification

IVP in alubag 1 kg

Packing

10 kg/cartons

Shelf life

24 months





PORK

ABOUT HUNGARIAN PORK

The dishes made of Hungarian pork meat have a unique, savory, characteristic flavor. The peculiarity of these dishes comes from pigs fed on GMO free corn and other grains grown at the Hungarian countryside.

Hungary is well-known around the world for its characteristic cuisine. Spicy stews, goulash soup, the variety of seasoned hams, bacons, sausages and salamis have all earned the world famous status.

Only the meat of a healthy, Hungarian born slaughter pig - fed on EU approved forage - can be classified as High Quality Hungarian Pork. The forage must contain 95% cereal, as well as the maize used must be GMO-free.

The red meats, including pork have the right nutritional place and role in a balanced and healthy diet. The pork is an integral part of our menu not only for the gastronomic experience but also for its nutrient richness, because pork is a major source of fat, protein, vitamins and minerals. Pork contains the members of the Vitamin-B group (B1, B2, niacin, B6, B12) in significant amounts, and being a red meat it has exceptional iron content.

Species

Hungarian Landrace

High fertility, excellent raising performance and slaughter value breed. Late-maturing type, late fattening, and high daily average weight gain. Good slaughter value because of the thin back fat and the good meat quality, must be stress free.

Hungarian Large White

High fertility, high average daily weight gain, high feed efficiency, strong constitution, technology tolerant, late-maturing type, good meat producing breed. Stress resistant, excellent meat quality. Long midsection, robust, averagely bowed chest, average rump width, large hams. Solid back and leg structure, excellent constitution.

Besides the modern breeds, the Hungarians distinguish another traditional breed, the Mangalica. The Mangalica is the typical lard-type pig, which emerged in the Carpathian basin in the course of the 19th century.



PORK

Feed	Fully integrated system from farm to table (fodder-hatching-rearing-fattening-slaughtering-cutting-deboning-processing-packaging,etc.)
Species	Hungarian Landrace, Hungarian Large White
Where are they grown	Hungary
Hormones /antibiotics	None/None
Unique selling point	High richness of nutrients, the pork is an indispensable source of fat, protein, vitamins and minerals.
Story	Hungarian pork is indigenous in the Carpathian basin. During the centuries it got accustomed to the special climatic conditions and farming systems of the region, which made it very precious in this part of Europe.

**PORK LOIN BONE IN
W/O TENDERLOIN**



PORK

Description

pork loin bone in w/o tenderloin

Sortiment

4-4,5 kg/pcs

Specification

poly lined

Packing

14-16kg/carton

Shelf life

18 months



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**PORK LOIN
BONELESS, FATLESS**



PORK

Description

pork loin boneless, fatless

Sortiment

2,7 kg+, 3,0 kg +

Specification

IVP in vacuum

Packing

19-21kg/carton

Shelf life

18 months



**PORK LOIN
BONELESS, FATLESS**



PORK

Description

pork loin boneless, fatless

Sortiment

3,0 kg +

Specification

IVP in vacuum

Packing

18-20kg/carton

Shelf life

18 months



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**PORK HAM
BONELESS 4 D**



PORK

Description

pork ham boneless 4 D

Sortiment

7-8 kg

Specification

IVP in vacuum

Packing

17-22kg/carton

Shelf life

18 months



PORK SHOULDER BONELESS 4 D



PORK

Description

pork shoulder boneless
4 D

Sortiment

4-5 kg

Specification

IVP in vacuum

Packing

15-19kg/carton

Shelf life

18 months



POLK COLLAR BONELESS



PORK

Description

polk collar boneless

Sortiment

2 kg

Specification

IVP in vacuum

Packing

16-20kg/carton

Shelf life

18 months



PORK BELLIES SINGLE RIPPED RIND ON “DELI”



PORK

Description

pork bellies single ripped
rind on “Deli”

Sortiment

4-4,5 kg/pcs

Specification

Grade: “DELI”, 20 x 50 in
vacuum

Packing

20 kg/carton

Shelf life

18 months



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**PORK BELLIES SINGLE
RIPPED RIND ON “A”**



PORK

Description

pork bellies single ripped
rind on “A”

Sortiment

4-4,5 kg/pcs

Specification

Grade: “A”, 20 x 50 in
vacuum

Packing

15-17kg/carton

Shelf life

18 months



**PORK BELLIES SINGLE
RIPPED RIND ON “B”**



PORK

Description

pork bellies single ripped
rind on “B”

Sortiment

4-4,5 kg/pcs

Specification

Grade: “B”, 20 x 50 in
vacuum

Packing

16-18kg/carton

Shelf life

18 months



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SPARERIBS



PORK

Description

spareribs

Sortiment

1,8-2,0 kg

Specification

11/13 ribs

Packing

15kg/carton

Shelf life

18 months



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SINGAPORE

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LOINRIBS



PORK

Description

loinribs

Sortiment

400-500 g

Specification

11/13 ribs

Packing

10 kg/carton

Shelf life

18 months



RIBLETS



PORK

Description

riblets

Sortiment

200-300 g

Specification

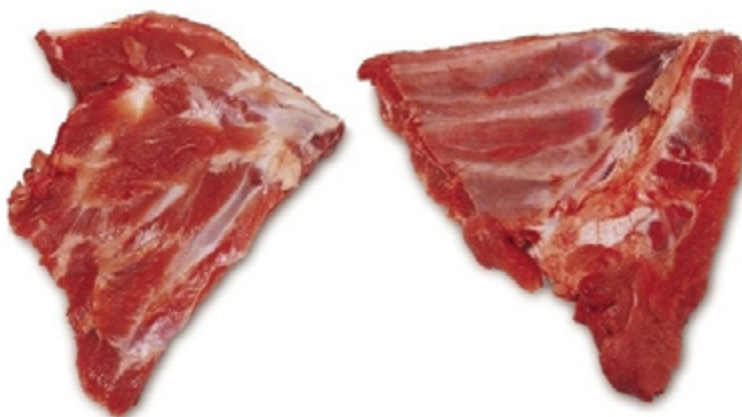
3-5 ribs

Packing

16-18kg/carton

Shelf life

18 months



**JOWLS
RIND ON**



PORK

Description

jowls rind on

Sortiment

uncalibrated

Specification

800-1000kg/palet

Packing

polyblock

Shelf life

18 months



**JOWLS
RINDLESS**



PORK

Description

jowls rindless

Sortiment

uncalibrated

Specification

800-1000kg/palet

Packing

polyblock

Shelf life

18 months



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LIVER



PORK

Description

liver

Sortiment

10 kg/carton

Specification

carton

Packing

800-1000kg/pallet

Shelf life

18 months



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KIDNEY



PORK

Description

kidney

Sortiment

10 kg/carton

Specification

carton

Packing

800-1000kg/pallet

Shelf life

18 months





HUNGARIAN PROCESSED MEAT SPECIALITIES

Our processed meat products represent the traditions and know-hows of the Hungarian food industry characteristically. We are proud of our world famous unique sausages, salamis and hams.

Introducing the Hungarian processed meats

Salami

The Hungarian salami might also be considered as a unique sausage with smoky taste and white mold coat. Winter salami known all over the world as Hungarian salami, is one of the “Queen” of all sausages. Its typically delicate aroma, good shelf life, and worldwide popularity have gone to ensure its pre-eminent position among the hierarchy of Hungarian meat products. Its name (winter) comes from a traditional method of heat regulation: Salami was produced only during the colder months of the year.

The excellent aroma of the Hungarian salami is not solely due to the combination of spices (which is, of course, a closely guarded secret) but also to the protective bloom that coats the sausage during its three-month maturing period after it has been smoked. This white, uneven



coating protects the salami from becoming rancid, and so helps to ensure a long shelf life.

Turkey ham

Smoked turkey ham adds a rich flavor. Smoked turkey is a healthy lean meat choice for most people, full of vitamins and minerals, although it is high in sodium and might not be appropriate for a low-sodium diet.

The performance of the Hungarian turkey industry is notable, even in European comparison. On a global level, only the USA and Israel have higher turkey consumption rates than Hungary. This is quite impressive from the Hungarian turkey industry considering 20% of its output is produced for export.

The manufacturing technologies of the processed turkey meat products are in compliance with the latest safety and quality requirements.

It is proven that turkey meat is one of the healthiest source of protein. They are healthy nutritional choices, and in line with the consumer expectations, turkey products come in a varied palette of flavors.



SMOKED TURKEY BREAST HAM “KÖRÖS”



PROCESSED
MEAT

Description

Smoked Turkey Breast Ham
“Körös”

Type

whole

Taste

turkey, cooked-smoked

Packing

vacuum

Unit (g)

2200 g



COOKED SMOKED TURKEY THIGH MEAT HAM SKIN ON



PROCESSED
MEAT

Description

Cooked Smoked Turkey
Thigh Meat Ham Skin On

Type

whole

Taste

turkey, cooked-smoked

Packing

vacuum

Unit (g)

500-800 g



COOKED SMOKED TURKEY BREAST FILET



PROCESSED
MEAT

Description

Cooked Smoked Turkey
Breast Filet

Type

whole

Taste

turkey, cooked-smoked

Packing

vacuum

Unit (g)

1000 g



COOKED SMOKED TURKEY DRUMSTICK BONE IN, SKIN ON



PROCESSED
MEAT

Description

Cooked Smoked Turkey
Drumstick Bone in, Skin On

Type

whole, male, female

Taste

turkey, cooked-smoked

Packing

vacuum

Unit (g)

female: 350-550 g
male: 950-1100 g



HAM BENVENUTO ALTA QUALITA COTTO



PROCESSED
MEAT

Description

Ham Benvenuto Alta Qualita Cotto

Type

whole, 96% pork leg

Taste

cooked-smoked

Packing

vacuum

Unit (g)

2200 g



**HAM GOFFREDO
SMOKED COOKED**



PROCESSED
MEAT

Description

Ham Goffredo Smoked
Cooked

Type

whole, 81% pork leg

Taste

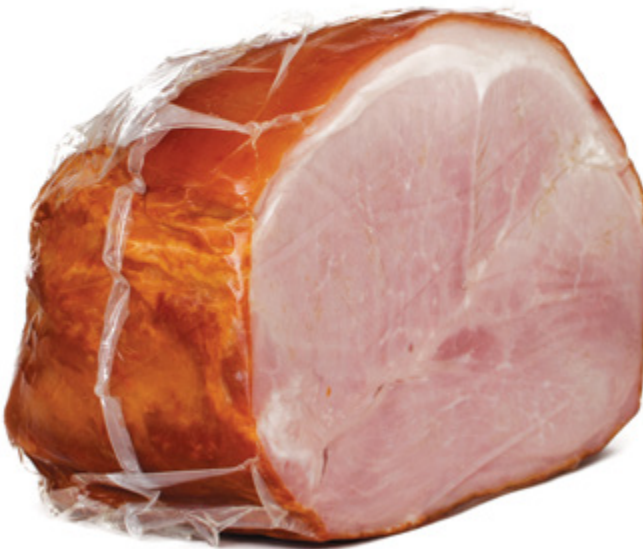
cooked-smoked ham

Packing

vacuum

Unit (g)

5500 g



HAM GIUSTO SMOKED FRIED



PROCESSED
MEAT

Description

Ham Giusto Smoked Fried

Type

whole

Taste

owen roasted turkey breast
ham

Packing

vacuum

Unit (g)

3800-4000 g



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WINTERSALAMI
PIECE



PROCESSED
MEAT

Description

wintersalami piece

Type

whole

Taste

wintersalami

Packing

foil

Unit (g)

400 g



WINTERSALAMI PIECE



PROCESSED
MEAT

Description

Wintersalami Piece

Type

whole

Taste

wintersalami

Packing

foil

Unit (g)

1000 g



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WINTERSALAMI WITH RED PEPPER



PROCESSED
MEAT

Description

Wintersalami With Red
Pepper

Type

piece

Taste

wintersalami

Packing

foil

Unit (g)

1000 g



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WINTERSALAMI
SLICED



PROCESSED
MEAT

Description

wintersalami sliced

Type

slices

Taste

traditionally aged

Packing

vacuum

Unit (g)

80 g



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WINTERSALAMI SLICED WITH RED PEPPER



PROCESSED
MEAT

Description

wintersalami sliced with red pepper

Type

slices

Taste

traditionally aged with red pepper

Packing

vacuum

Unit (g)

80 g



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**DELICIOUS
SALAMI SLICED**



PROCESSED
MEAT

Description

delicious salami sliced

Type

slices

Taste

fast matured

Packing

vacuum

Unit (g)

80 g



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**BACON “SOMOGYI”
SLICED IN VACUUM**



PROCESSED
MEAT

Description

bacon “somogyi” sliced in
vacuum

Type

slices

Taste

cooked-smoked, smoked

Packing

vacuum

Unit (g)

180 g, 200 g





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