

Food solutions

... made to order!



OSI Group

A World of Food Solutions

OSI, one of the largest privately run companies in the USA, is the leading global supplier of bespoke food solutions with added value.

Whether for restaurants or commercial kitchens, for industrial production or retail food brands – at OSI, we develop food solutions in line with the specific requirements, precise specifications and operational needs of our customers.

With over 65 production sites and 20,000 employees in 17 countries and regions, our global network ensures an unparalleled variety of product and supply chain capacities that allow us to fulfil every requirement.

In summary, OSI offers:

- Customer-specific food solutions
- Efficient, reliable supply chain expertise
- Extraordinary culinary skills and global knowledge of flavour
- Innovative research and development centres that help you put your menu and food ideas on the table
- Unmatched food safety and quality assurance practices
- Dedication to sustainability across our entire network

A World of Food Solutions

OSI – We always have the right solution for your needs!



Our speciality?

... Customisation!



OSI – Your partner for B2B

As a leading global food supplier, the OSI Group works together with the entire world. Top-market brands provide solutions that inspire consumers worldwide.

Our global network of production sites, paired with expert knowledge of local markets, guarantees that our customers enjoy a range of product and supply chain capabilities. We develop our B2B products in-house and tailor them precisely to the individual customer's needs. Our customers trust us with their most valuable commodity: their reputations.

In order to repay our customers' trust in us, we undertake extraordinary steps to ensure the safety of our food products. Our commitment ensures that every food product we produce offers safety and consistent quality. At the core, our company is based on agility and entrepreneurial passion that arouse curiosity and a can-do attitude among our customers.

Discover the diverse possibilities your product development can benefit from our assortment and expertise. The product range listed in this catalogue can be freely adapted to suit your requirements.

Get in touch with us!

Information

Our assortment

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Raw cured products

Our raw cured products are traditionally produced and, after a product-specific ripening period, gently smoked over beech wood. In the final step, the products are cut to order. Thanks to our use of the IQF (individual quick freezing) process, our deep-frozen, custom-tailored products can be poured or individually portioned even when frozen.

- high-quality raw ingredients from certified suppliers
- tailored control of fat and salt content possible
- processing of naturally grown, whole cuts of meat



Raw ham strips

- approx. 5 % fat
- the 'light' ham ingredient, e.g. for pizza or pasta



Raw ham dices

- approx. 5 % fat
- the 'light' alternative to classic diced ham



Classic raw ham dices

- approx. 17 % fat
- the hearty classic



Minced ham

- variable fat content
- various mince settings possible (3 mm – 13 mm)
- ideal for fillings

Information

Meat origins

Regional products and traceability are becoming more and more important for the sustainable production of food products. In this area, the OSI Group also goes far beyond regulatory standards.

We primarily source our raw materials from long-standing suppliers in Europe. Our pork originates primarily from Germany and the Netherlands. At your request, we can restrict the origin for individual products through raw materials procurement.

- consistent and seamless traceability of raw materials
- long-standing supplier relationships
- countries of origin can be restricted upon customer request



Bacon slices

- slice thickness and weight can be adjusted individually
- the classic



Bacon strips

- diverse range of custom possibilities for further processing
- from menu items to preserved foods



Bacon dices

- limitless possibilities
- ideal for fried potatoes, stews, pasta and sauces



Back fat dices

- the 'invisible' flavouring source for hearty dishes
- ideal for fried potatoes and stews

Do you prefer to forgo pork, but your product is impossible to imagine without that hearty bacon flavour? We've got the solution you need!

With our turkey bacon, you can enjoy the familiar hearty character of bacon without pork.

Turkey bacon

- the bacon substitute made from turkey meat
- sliced or diced customized cuts possible



We make it possible!

Cut	minimum in mm	maximum in mm
Dices	4 x 4 x 4	24 x 24 x 24
Strips	4 x 4 x 12	12 x 12 x 50
Stamps	10 x 10 x 2	24 x 40 x 4
Flakes	10 x 10 x 2	30 x 30 x 2
Mince setting	3	13
Slices / rashers	can be calibrated freely	

Cut sizes may vary by product.

Do you need a customized cut size or slices of varying thickness? No problem! In addition to our standard cuts, we can also find the perfect solution for your products.

Information

Bacon requires expertise!



Gelderland Frischwaren GmbH in Emmerich am Rhein has been producing first-rate meat products since 1967. We will find or develop the bacon product you need.

Gelderland Frischwaren produces high-quality meat products and offers bespoke recipes as well as custom-tailored packaging options. Ideally suited for further industrial processing, we adapt our products to your wishes and find the solution that's perfect for you.

- Bacon variety – from experts for experts
- standardised and custom solutions made to order
- Packaging and product handling geared towards industrial processing



Henri van de Bilt in Beuningen has been producing high-quality meat products from whole cuts of meat since 1959. Traditional craftsmanship and cutting-edge food industry standards unite to create unique ham specialities.

During a three-stage process consisting of dry brining, smoking over beech wood and ripening in a climate chamber, the speciality meat products develop their extraordinary flavour and tender bite. The modern production site is capable of flexible manufacturing and packaging to meet customer specifications. Get in touch with us!

- Traditional craftsmanship meets modern standards.
- highly flexible cut, recipe and packaging options



Cooked cured products

Our cooked cured products are cured on site and then heat-treated. This provides particularly juicy and aromatic products, optimally tailored to your product requirements via custom cuts and free selection of fat or salt content.

Generally, our cooked ham is made from pressed ham parts taken from the rump. We will also gladly provide you with shoulder-cut ham or naturally grown cooked ham upon request. You can also freely determine further characteristics such as meat content or ingredients.

We would be delighted to advise you in designing your customized product!

Our cooked cured products are:

- freely configurable by meat, fat and salt content as well as other ingredients
- highly flexible cut options



Cooked ham slices

- slice thickness can be adjusted individually
- ideal for sandwiches and baking



Cooked ham stamps

- the traditional pizza topping
- uniform cut



Rustic cooked ham stamps

- naturally grown (from the whole muscle)
- the high-quality alternative, ideal as a pizza topping



Cooked ham strips

- ideal for pasta, sauces and gourmet salads



Cooked ham dices

- diverse range of applications from menu items to baked goods



Cooked Bacon

- available in diverse cuts, e.g. slices, strips, diced or minced



Cooked beef dices

- gives your products that typical beef flavour.
- ideal for preserved dishes



Cooked poultry dices

- made of leg or breast meat from chicken or turkey
- ideal for sauces and fillings



Hot-smoked bacon

- naturally grown (cut from the whole section)
- cooked bacon with a hint of beech wood smoke
- available in diverse cuts, e.g. slices, strips, diced or minced



Info

Bulk products

We also deliver our cooked cured products in bulk pieces weighing approx. 5.5 kg.

Through blocked processing, these bulk pieces offer a longer shelf life and can be cut fresh at your location as needed. Sterile packaging provides the cooked products with optimum protection until they are ready for further use.



We would be delighted to advise you!

Do you have special requirements for our products? No problem! We will develop new products for you or adapt existing recipes to meet your needs.

Our team of product development experts as well as food and meat technologists combines many years of experience in the food industry. We rely on this combined expertise to work with you to develop custom-tailored products ideally suited for further use. Our articles can be used in a variety of ways as ingredients in your end products.

Do you want to advertise 'nitrite-free' or 'clean label' products? Then you've come to the right place! The use of nitrites and additives is coming under increasing criticism, even with meat products. We want to help our customers keep up with this trend and we are constantly developing our products. We verify their usability and test the product characteristics to prevent any detriment to your end products.



Baked products

Lend your dishes that special touch by using baked meat ingredients. Discover our crispy bacon and the rest of our baked assortment – perfect for refining your end product. We'll gladly take a process step off your shoulders with our baked and pre-cooked products or offer you microbiologically safe products for your further use.

Our baked products can be used for diverse applications, and our diversified use of frying technologies enables us to offer you an extensive product portfolio to choose from. Here as well, we would be delighted to work with you to develop bespoke solutions together!

- pre-cooked or cooked ready-to-eat
- optimises the processing procedure
- maximum flexibility in cut, shapes and baking level



Crispy bacon rashers

- slice thickness can be adjusted individually
- the highlight for your sandwich



Crispy bacon flakes

- ideal as a salad topping



Crispy bacon bits

- chopped (irregular cut)



Crispy bacon strips

- ideal for sauces and dishes

Information

Baking level? Flexible!

Our crispy bacon products are specially tailored to the servings you use. Our cutting-edge product lines offer an incredibly diverse range of variations – from bacon with a slight roast flavour to brown and crispy ready-to-eat bacon.

- Baking level 40–45 % – relatively light in colour, lightly browned, suitable for reheating
- Baking level 50–55 % – gently browned, suitable for reheating, slightly crispy
- Baking level 60–65 % – fried brown and crispy, the most popular ready-to-eat bacon

We can also provide custom baking levels.



Crispy bacon dices

- universally usable for many applications like pasta, sauces, salads or baked goods



Crispy bacon

- uniform look and a well-defined cut
- available in diverse cuts, e.g. slices, strips, diced or minced



Roasted minced meat

- granules made of beef- or pork meat
- granule size 3–15 mm
- bespoke flavouring possible
- flexible applicability, e.g. for your sauces or fillings



Gyros strips

- pre-cooked
- granule size 20–45 mm
- ideal as a pizza topping

Our tapas made from select dried apricots, dates and plums, then wrapped in mildly smoked bacon and cooked, are a visual and culinary delight.

Tapas



- select dried apricots, dates and prunes
- juicy, mildly smoked bacon
- ready-rolled and pre-cooked
- weight per piece approx. 15 g

We are certified according to:

IFS – International Featured Standards

Internationally recognized auditing standard for food product manufacturers, with emphasis on food product safety and the quality of the processes and goods.



QS Qualität und Sicherheit GmbH

The QS certification mark stands for cross-level compliance with the QS standards for the production and marketing of meat and sausage, fruit, vegetables and potatoes as well as secure processes and the quality of the products.



Beter Leven

A three-tier animal welfare label by the Dutch animal welfare organisation 'Dierenbescherming' ('animal protection') for pork and poultry production and laying-hen husbandry.



Organic-food certification in accordance with (EU) No 834/2007

European quality seal and seal of approval for organic agriculture products.



ISO 50001:2011

Internationally recognized norm by the International Organization for Standardization (ISO) governing the systematic establishment and ongoing operation of an energy management system.

Information

Food Safety

For our products, we use the best raw materials, follow carefully monitored manufacturing processes and work as a team that not only values its work, but truly lives it day by day. Because product safety means a lot to us.

Stringent checks and expert monitoring of all production stages – from the receipt of raw materials to the finished product – are the necessary foundation for the high standards we voluntarily hold ourselves to and for the uniform quality of our products.

Of course, we will also gladly offer you additional bespoke support in this area, such as additional microbiological inspections in line with your product requirements – because the safety of your end product is our highest priority.



Vegetarian & vegan

Custom vegetarian or vegan vegetable mixes, pre-grilled or simply cut to your specifications – our speciality solutions also fulfil the requirements that fit your products.

Our vegetable products are always custom-prepared to meet your unique requirements and are available pre-cooked upon request. Our IQF process ensures that you can always choose the portions that best fit your workflows.

- raw or pre-cooked
- processed in portions
- individual portioning via IQF



Pizza mix

- custom vegetable mix, optionally with meat components
- tailor-made to meet your specifications
- mixed ready-to-use for your end products



Grilled vegetables

- custom vegetable mix
- custom composition by application
- pre-grilled



Jackfruit granulate

- meat-like texture
- 100 % vegan
- easy to process
- varying grain sizes possible

Information



The advantages of our frozen goods

Thanks to our use of the individual quick-freezing procedure (IQF), our frozen goods are ideally suitable for further industrial use. The products are individually quickly frozen, so that can be removed individually without thawing for further mixing or processing.

Our frozen goods have a shelf life of at least six months, which guarantees you excellent storage capability and convenient inventory planning.

Interested in maximum flexibility for your production? Then you've come to the right place!

Packaging possibilities

Even our packaging is designed to offer you optimal consideration and support for your workflows. We package our products in precisely the way that suits you best.

- Our primary packaging solutions are tailored to your workflows and offer optimum product protection.
- Our secondary packaging solutions guarantee problem-free storage in cardboard or E2 boxes.
- Shipping as palletised goods provides safe transport – we offer several available options.



Bulk products

- approx. 5.5 kg
- calibre 115 mm (standard); 60 mm to 120 mm possible
- perfect for cooked cured products



Wrapped in bags

- approx. 7.5–15 kg
- the all-round option for all partially cooked products



Bags

- modified atmosphere packaging
- or vacuum packaging
- multiple colour options – transparent or blue
- various bag sizes between 1–10 kg



MAP trays

- modified atmosphere packaging
- various packaging units: standard 500 g, 1,000 g, 1,500 g, 2,500 g

Diverse applications

We offer bespoke solutions for your products and would be delighted to advise you with regard to our flexible cut and packaging options.

PIZZA
TINNED FOODS
SANDWICHES
DELICACIES
TOPPING
PASTA

Overview of products and applications

Category	Product description	Page	Cut sizes (in mm)		Storage	
			minimum	maximum	fresh	Frozen/IQF
Raw cured products	Raw ham strips	07	4 x 4 x 30	12 x 12 x 50	X	X
	Raw ham dices	07	4 x 4 x 4	12 x 12 x 12	X	X
	Classic raw ham dices	07	4 x 4 x 4	12 x 12 x 12	X	X
	Minced ham	07	e.g. 3-13			X
	Bacon slices	08	can be calibrated freely		X	X
	Bacon strips	08	4 x 4 x 30	12 x 12 x 50	X	X
	Bacon dices	08	4 x 4 x 4	16 x 16 x 16	X	X
	Back fat dices	08	4 x 4 x 4	12 x 12 x 12	X	X
	Turkey bacon	08	4 x 4 x 4	12 x 12 x 12		X
Cooked cured products	Cooked ham slices	11	can be calibrated freely			X
	Cooked ham stamps	11	10 x 10 x 2	24 x 40 x 4	X	X
	Rustic cooked ham stamps	11	10 x 10 x 2	24 x 40 x 4	X	X
	Cooked ham strips	11	4 x 4 x 12	12 x 12 x 50	X	X
	Cooked ham dices	11	4 x 4 x 4	24 x 24 x 24	X	X
	Cooked Bacon	12	can be calibrated freely		X	X
	Cooked beef dices	12	4 x 4 x 4	24 x 24 x 24		X
	Cooked poultry dices	12	4 x 4 x 4	24 x 24 x 24		X
	Hot-smoked bacon	12	can be calibrated freely		X	X
Convenience & baked products	Crispy bacon rashers	15	can be calibrated freely		X	X
	Crispy bacon flakes	15	10 x 10 x 2	30 x 30 x 2	X	X
	Crispy bacon bits	15	chopped (irregular cut, max. 7 x 8 x 2)			X
	Crispy bacon strips	15	4 x 4 x 30	12 x 12 x 50	X	X
	Crispy bacon dices	16	4-24		X	X
	Crispy bacon	16	Slices, strips, diced, minced		X	X
	Roasted minced meat	16	3-15			X
	Gyros strips	16	20-45			X
	Tapas	16		approx. 15 g/pc.	X	X
Vegetarian & vegan	Pizza mix	19	Custom vegetable mix			X
	Grilled vegetables	19	Custom vegetable mix			X
	Jackfruit granulate	19	chopped (irregular cut)			X
Category	Product description	Page	minimum	maximum	fresh	Frozen/IQF
			Cut sizes (in mm)		Storage	

Areas of application									Primary packaging			
Pizza Toppings	Baked goods	Salad	Pasta	Potato products	Sauces/ Gourmet products	Sandwiches	Main dishes	Preserved products	Bulk products	loose in bags	Bags	Trays
X	X		X	X	X		X			X	X	
			X	X	X		X	X		X	X	
			X	X	X		X	X		X	X	
			X	X			X	X		X	X	
	X						X			X	X	X
	X		X	X	X		X	X		X	X	
	X		X	X	X		X	X		X	X	
	X		X	X	X		X	X		X	X	
X	X		X	X	X		X	X	X	X	X	
		X	X	X	X	X	X			X	X	X
	X					X					X	X
X	X	X								X	X	
X	X	X			X	X	X			X	X	
X	X	X	X	X				X			X	X
Pizza Toppings	Baked goods	Salad	Pasta	Potato products	Sauces/ Gourmet products	Sandwiches	Main dishes	Preserved products	Bulk products	loose in bags	Bags	Trays
Areas of application									Primary packaging			

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