

GOODVALLEY

Since  1994



**pork meat
product
catalogue**



from field to fork

We believe that growing our own crops and using them to produce our own feed is the most natural solution.

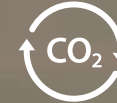
With our own crops, we are confident that our pigs receive high-quality, nutrient-rich feed.

We always try to give back to nature what we take from it, which is why we use plant biomass in our biogas plants, creating our own energy and reducing our impact on the environment.



We harvest our own fields

It is important for us to cultivate our fields ourselves. This way we can control the harvesting process. By using modern technology and equipment our machines are less invasive and damaging to the environment.



We produce our own energy

In our biogas plants we use waste product from all steps of the production. This way we generate heat and energy for our units while use the degassed minerals as a valuable fertilizer on our fields. This process makes our production less invasive towards the climate.



We raise own pigs

At Goodvalley, we prioritize the well-being of our animals. Our pigs are provided with ample space, enrichment toys and attentive care from the dedicated staff throughout their lives, ensuring they thrive and deliver high-quality meat.



We grown our own crops

We grow our own crops by using degasses manure from our biogas plants. This way we cultivate our soil while taking care of the environment. We produce wheat, barley, rape, corn, rye, sunflower and soy.



We prepare our own quality food

Our brand products do not contain any preservatives. Only by controlling all stages of the production, we can take full responsibility for the quality of our meat.



We process our own feed

In Goodvalley we have our own feedmills where we prepare feed for our pigs. This way we can make sure our feed mix contains all of the natural components which are needed to keep our pigs healthy.

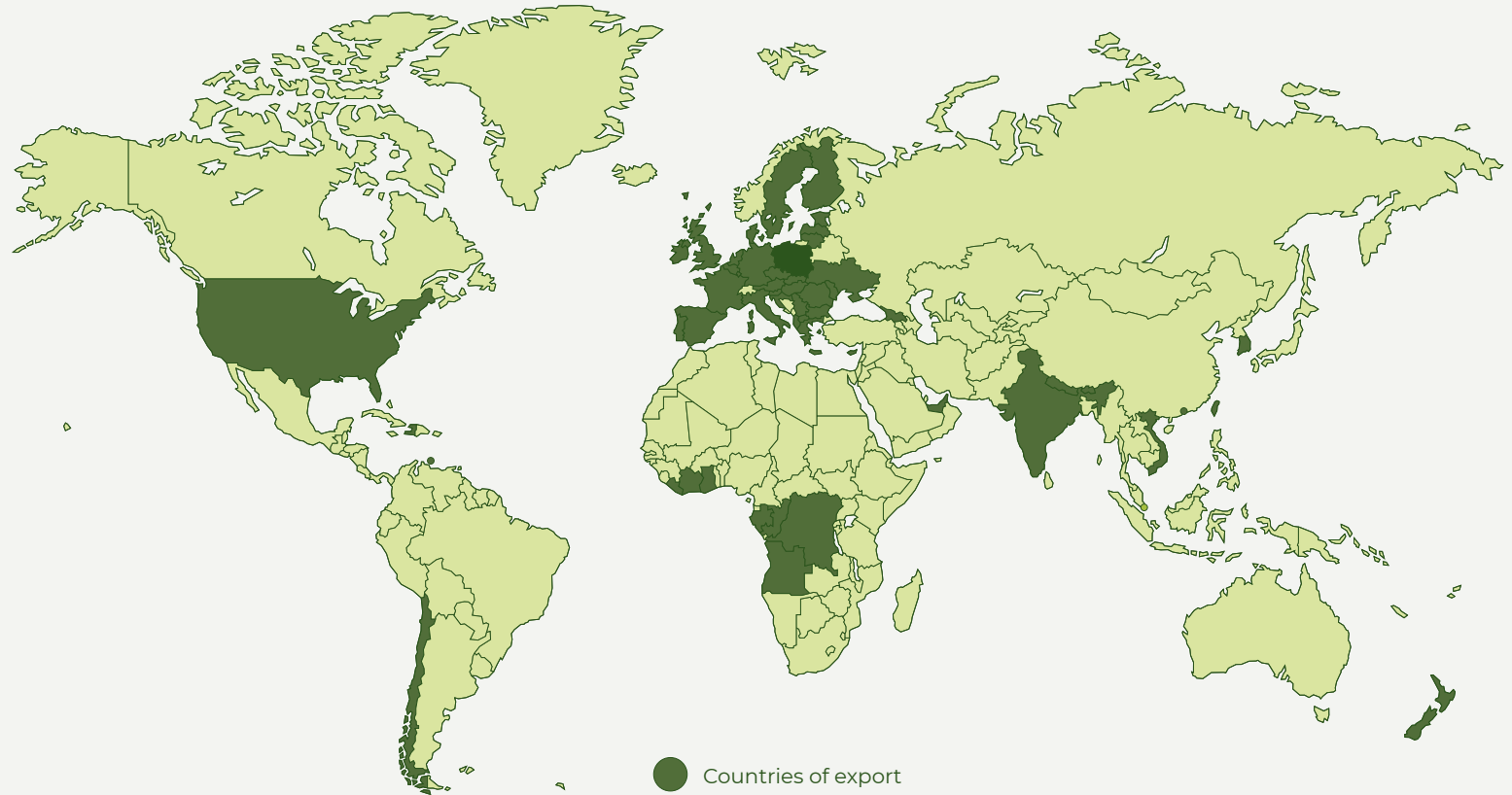
export without borders

Goodvalley is a responsible agriculture and food producer with Danish roots that operates in Poland and Ukraine. We are dedicated to farming practices that prioritize animal welfare and environmental friendly.

We offer a diverse range of fresh and frozen pork meats, as well as processed, ready to eat products.

We offer unrestricted exports within the European Union, ensuring seamless delivery to all member states.

Additionally, we export to a wide range of countries, including: South Korea, Hong Kong, United States, Ukraine, Japan, Serbia, Taiwan, Georgia, Chile, Vietnam, Ivory Coast, Ghana, Liberia, North Macedonia, Haiti, New Zealand, United Arab Emirates, Singapore, Albania, India, Democratic Republic of the Congo, Republic of the Congo.



Facts and figures about Poland:

25
farms

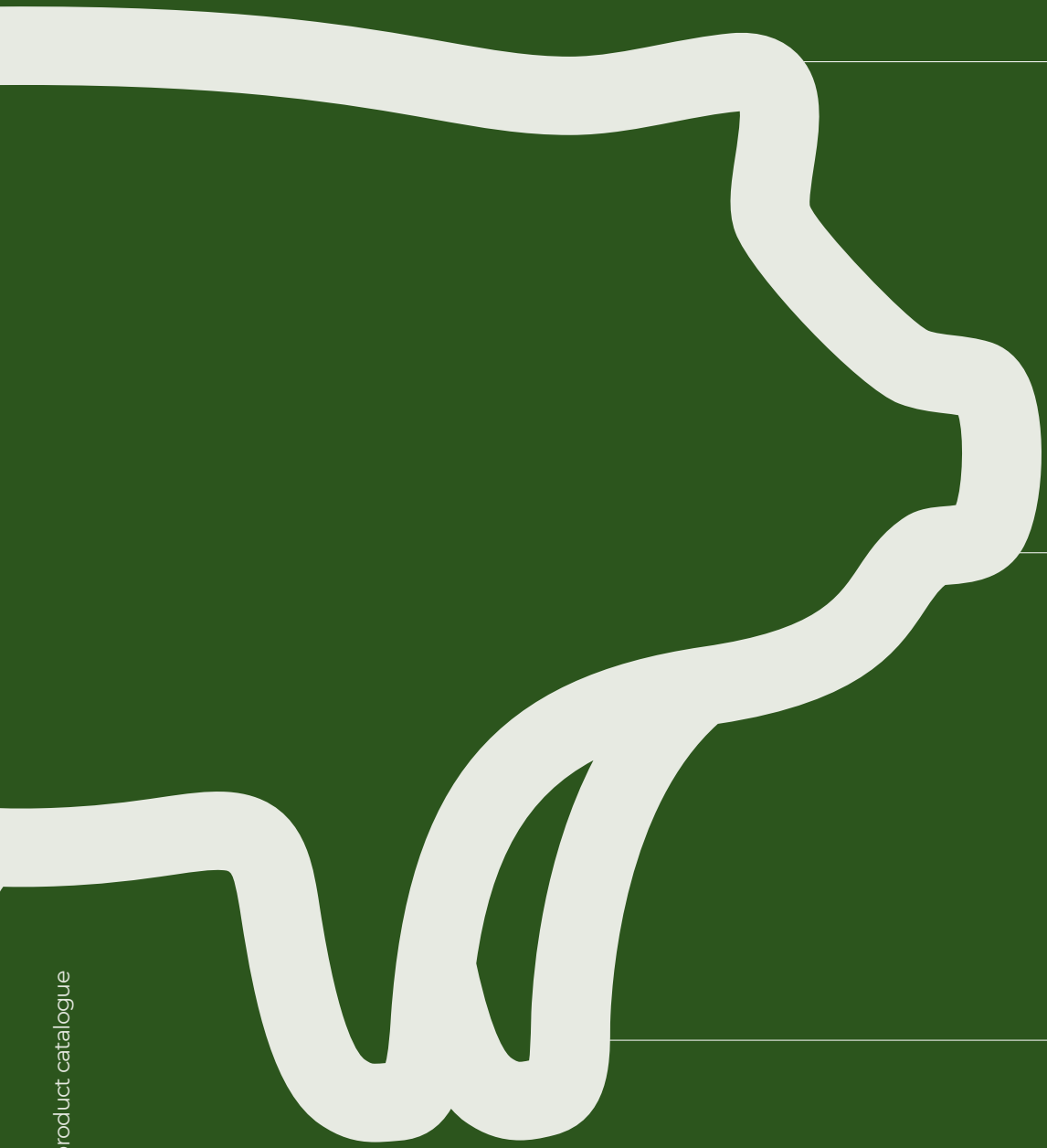
13000
employees

130000
hectares

8
biogas plants

GOODVALLEY

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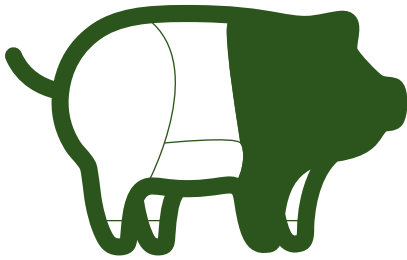


**high
quality
fresh &
frozen**

high quality fresh & frozen

In our offer you can find wide range of fresh and frozen pork elements. High quality of meat starts from fully controlled cultivation of our fields and high level of animal welfare on our farms.

For our animals we provide safe conditions and care, nutritionally balanced diets, health programs, prompt veterinary care with a minimal use of pharmaceuticals.



Temperature:
fresh meat 0-4°C, frozen -18°C



pork forend



pork collar bone in



pork collar, boneless, cap on



pork collar



pork tennis cut shoulder

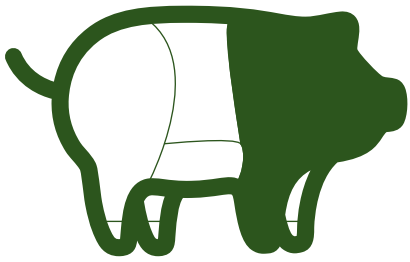


pork 3D shoulder



option to
order frozen

high quality fresh & frozen



pork 4D shoulder



pork front shank bone in, rind on



pork front shank, rindless



pork riblet, meaty

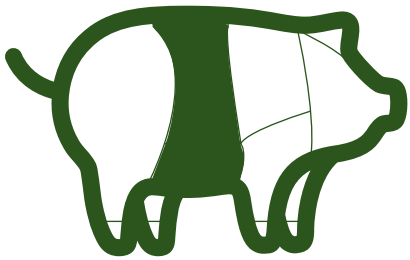


pork riblet, semi-meaty



pork riblet, shaved

high quality fresh & frozen



pork middle



pork belly, bone in, rind on, natural cut



pork belly, bone in, rind on, tip off



pork belly, single ribbed



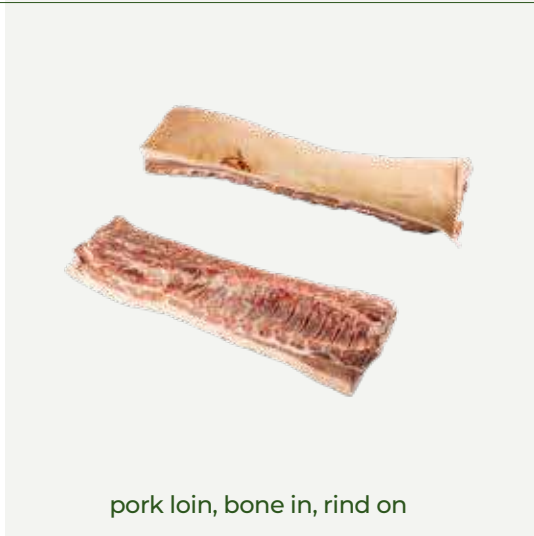
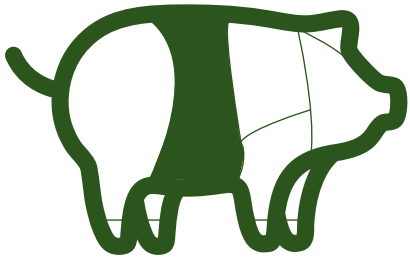
pork belly sheet ribbed, rind on



pork belly sheet ribbed, rind off

Temperature:
fresh meat 0-4°C, frozen -18°C

high quality fresh & frozen



pork loin, bone in, rind on



pork loin, rindless, boneless, chain on



pork loin, rindless, boneless, chain off



pork loin rib (back rib)

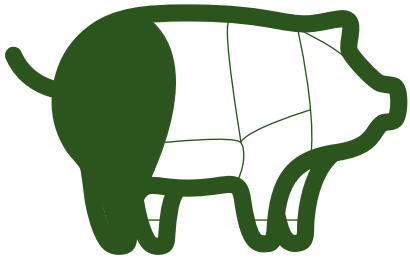


pork spare rib



pork spare rib, St. Louis cut

high quality fresh & frozen



pork leg, bone in, rind on, straight cut



pork leg, bone in, rind on, round cut



pork leg 3D



pork leg 4D



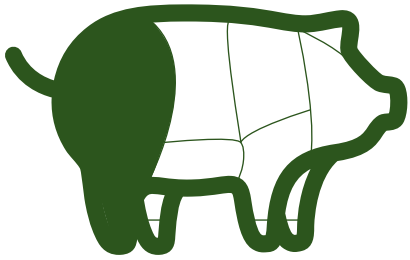
pork leg top side, fat on



pork leg top side

Temperature:
fresh meat 0-4°C, frozen -18°C

**high
quality
fresh &
frozen**



pork leg silver side, fat off



pork inner shank



pork leg knuckle



pork leg oyster piece



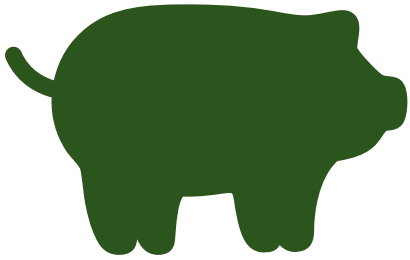
pork hind hock



pork hind shank

Temperature:
fresh meat 0-4°C, frozen -18°C

high
quality
fresh &
frozen



pork trimming 90/10



pork trimming 80/20



pork trimming 60/40



pork bloody trimming



frozen



pork jowl

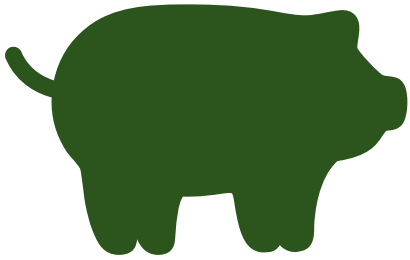


frozen



pork back fat, rind on

**high
quality
fresh &
frozen**



pork back fat, rindless



pork cutting fat



pork soft fat



pork back rind

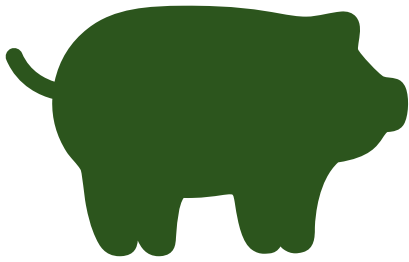


pork rind MIX



pork half head

high quality fresh & frozen



pork ear



pork snout



pork tail



pork front feet

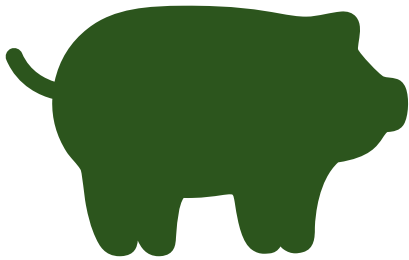


pork hind feet



pork neck bone

high quality fresh & frozen



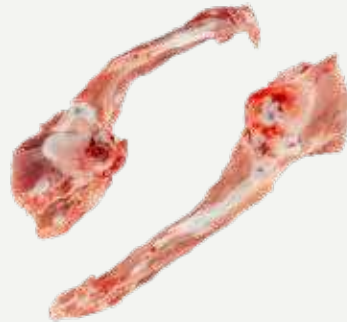
pork back bone



pork humerus bone



pork femur bone



pork tails bone

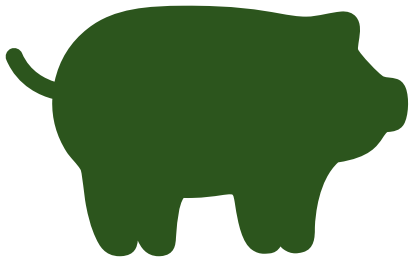


pork diaphragm



pork heart

high
quality
fresh &
frozen



pork liver



pork kidney

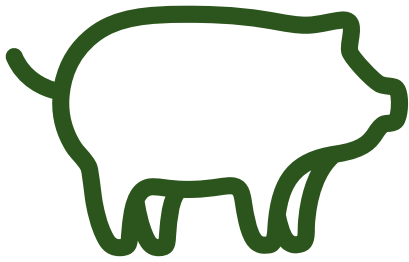


pork brain



pork tongue

high quality fresh & frozen



pork neck

unit weight: 300g
units per box: 4
number of boxes on a pallet: 104



pork loin fillets

unit weight: 300g
units per box: 4
number of boxes on a pallet: 104



pork tenderloin

unit weight: 600g
units per box: 4
number of boxes on a pallet: 104



pork mince from loin

unit weight: 400g
units per box: 4
number of boxes on a pallet: 104



pork mince from shoulder

unit weight: 400g
units per box: 4
number of boxes on a pallet: 104



pork mince from leg

unit weight: 400g
units per box: 4
number of boxes on a pallet: 104

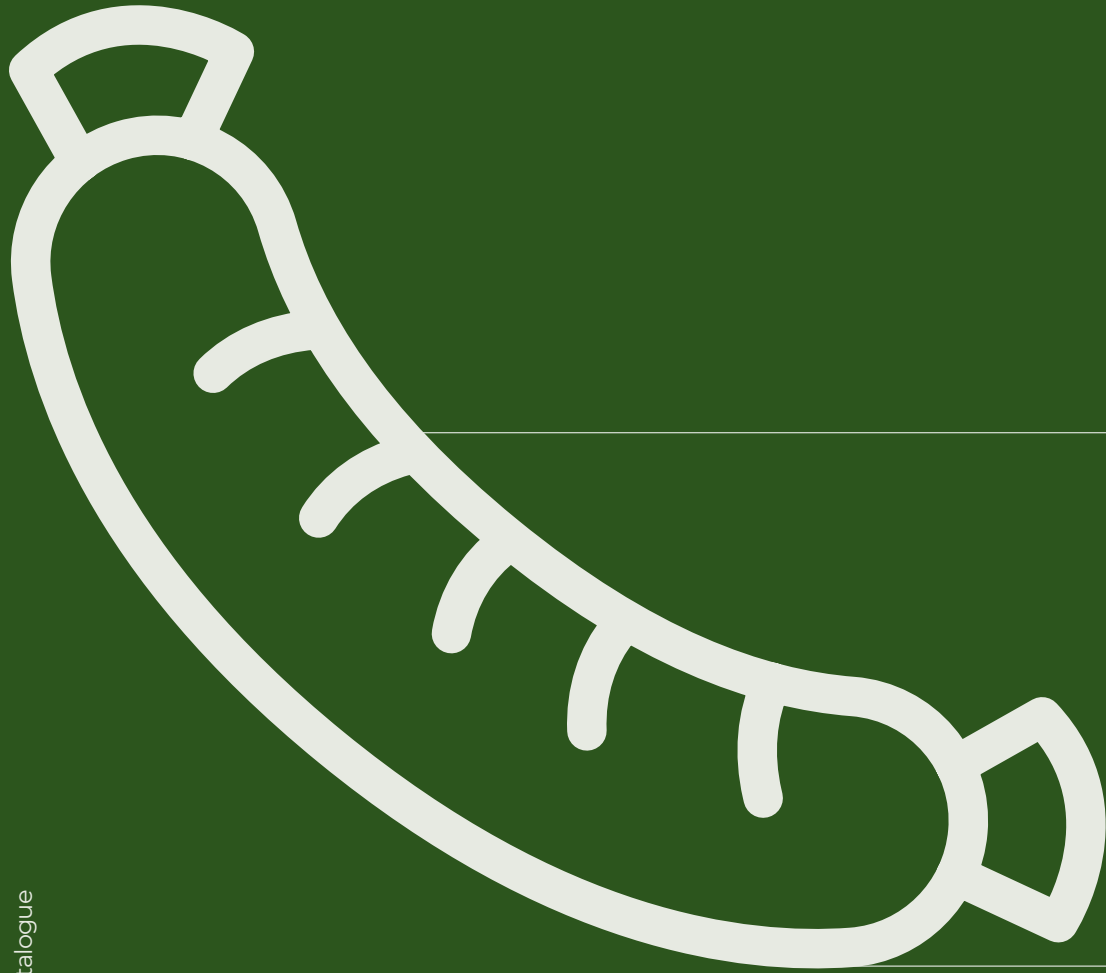


pork mince from neck

unit weight: 400g
units per box: 4
number of boxes on a pallet: 104

GOODVALLEY

Since  1994



**tasty by
nature,
processed
meat**

tasty by nature, processed meat

Our unique production system from field to fork ensures products of the highest quality. The use of selected fresh cuts and no artificial additives gives our products an exceptional taste.



breakfast sausages with cheddar cheese

unit weight: 200g
units per box: 8
number of boxes on a pallet: 120



breakfast sausages with jalapeno and cheddar cheese

unit weight: 200g
units per box: 8
number of boxes on a pallet: 120



breakfast sausages with dried tomato

unit weight: 200g
units per box: 8
number of boxes on a pallet: 120



breakfast smoked sausages

unit weight: 200g
units per box: 8
number of boxes on a pallet: 120



breakfast white sausages

unit weight: 200g
units per box: 8
number of boxes on a pallet: 120



breakfast spicy sausages

unit weight: 200g
units per box: 8
number of boxes on a pallet: 120

tasty by nature, processed meat



frankfurters 100% prime pork

unit weight: 200g
units per box: 12
number of boxes on a pallet: 126



protein frankfurters

unit weight: 200g
units per box: 7
number of boxes on a pallet: 120



Dobre frankfurters

unit weight: 200g
units per box: 20
number of boxes on a pallet: 98



little farmer frankfurters

unit weight: 160g
units per box: 12
number of boxes on a pallet: 153



white sausage

unit weight: 375g
units per box: 7
number of boxes on a pallet: 108



tasty by nature, processed meat



delicious ham

unit weight: 100g
units per box: 10
number of boxes on a pallet: 126



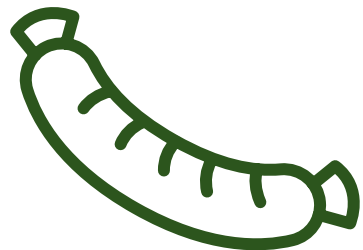
smoked loin

unit weight: 100g
units per box: 10
number of boxes on a pallet: 120



krakowska dry sausage

unit weight: 90g
units per box: 10
number of boxes on a pallet: 120



smoked ham

unit weight: 440g
units per box: 9
number of boxes on a pallet: 126



pork smoked bacon

unit weight: about 400g
units per box: 11
number of boxes on a pallet: 70



polish smoked sausage

unit weight: 500g
units per box: 7
number of boxes on a pallet: 126

innovation &more...

Are you considering an additional supplier for an existing product or do you want to create a product from the beginning? Thanks to many years of experience and extensive RND team, we are able to make a product according to your expectations.

private label

We have many years experience in private label production for key international retailers and food service partners. We are open to new projects and creating products tailored to your needs.

We supply private label products for retailers such as: Jeronimo Martins, Netto, Auchan, Kaufland, Aldi, Stokrotka, Circle K, REMA1000.



packaging possibilities

We offer a variety of packaging methods and range of both processed, fresh and frozen products, so we can customize them to meet your business needs.

- Flowpack
- Vacuum
- MAP
- Skin

let's meet

We are present on most of the major international trade shows like Anuga, Sial, Alimentaria, FHA. Come and visit us to taste our fantastic products and discuss about partnership.

Alimentaria Barcelona



FHA 2024 Singapore



Anuga Cologne



SIAL Paris



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**together
we can
do more...**

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**OWN CROPS,
FEED AND
PRODUCTS**



**GOOD
PRACTICE
FARMING**



**CLIMATE
FRIENDLY
AGRICULTURE**