

BECK

Suckling pig
specialities



**Best products
of Hohenlohe!**



Suckling pork shoulder

Fresh 5214
Frozen 5544



Suckling pork cutlet *with bone in*

Fresh 5230
Frozen 5560



Suckling pork loin *boneless*

Fresh 5120
Frozen 5520



Suckling pork saddle *cut into portions*

Frozen 5650



Suckling pork fillet

Fresh 5091
Frozen 5341



Suckling pig's head

Fresh 5250
Frozen 5605



Suckling pork cheeks

Fresh 5251
Frozen 5830



Suckling pork belly *boneless, rolled*

Fresh 5260
Frozen 5570



Suckling pork neck *boneless*

Fresh 5270
Frozen 5580



Suckling pork hind knuckles

Fresh 5242
Frozen 5602



Suckling pork fore knuckles

Fresh 5241
Frozen 5601



Suckling pig *cut, with bone in: leg, shoulder, neck, belly*

Fresh 5045
Frozen 5945



Suckling pork rolled roast *assorted*

Fresh 5050
Frozen 5300



Suckling pork back/saddle *with bone in*

Fresh 5220
Frozen 5550



Party suckling pig *boneless, tied*

Fresh 5068
Frozen 5968



Suckling pork neck *boneless, tied*

Fresh 5271
Frozen 5580





**Suckling pork
rolled roast**
assorted, seasoned

Fresh 5055
Frozen 5305



**Peppered suckling
pork neck**
cooked

Fresh 5269
Frozen 5579



**Suckling pork
neck kassler**
cooked

Fresh 5275
Frozen 5574



Suckling pork breast
stuffed, cooked

Fresh 5265
Frozen 5575



Suckling pork meat loaf
cooked

Fresh 5266
Frozen 5710



**Grilled suckling
pork knuckles**
cooked

Fresh 5243
Frozen 5603



Suckling pork cevapcici
cooked

Fresh 5245
Frozen 5745



Suckling pork leg
with bone in, cooked

Fresh 5190
Frozen 5529



Suckling pig cured ham
boneless, cooked

Fresh 5095
Frozen 5505



Suckling pork shoulder
with bone in, cooked

Fresh 5205
Frozen 5535



**Crispy roasted
suckling pork**
boneless, cooked

Fresh 5090
Frozen 5325



**Crispy roasted
suckling pork**
*boneless, cooked with salt
for the catering trade*

Fresh 5105
Frozen 5326



**Suckling pork
Krakow-style ham sausage**

Fresh 5157



**Suckling pork
Krakow-style sausage**

Fresh 5158



**Suckling pork
cooked salami**

Fresh 5156



**Suckling pork
bacon**
cooked

Fresh 5096



Gourmet rolled belly of suckling pork
cooked, lightly smoked, lean cut

Fresh 5264



Suckling pork leg
cooked, with gravy

Fresh 5185



Party grilled suckling pig
stuffed, boneless, cooked, with head

Fresh 5067 = 4-8 kg
Fresh 5069 = 8-12 kg
Frozen 5907 = 4-8 kg
Frozen 5340 = 8-12 kg



Suckling pork gourmet aspic

Fresh 5249



Suckling pork shoulder steaks
in slices, unseasoned

Fresh 5284
Tiefgekühlt 5630



Suckling pork cutlet
in slices, unseasoned

Fresh 5294



Steaks of suckling pork neck
in slices, unseasoned

Fresh 5285



Suckling pork neck
in slices, marinated

Fresh 5286



Suckling pork spare ribs
in slices, unseasoned

Fresh 5283



Suckling pork cutlet
in slices, for the catering trade

Fresh 5295



Suckling pork spare ribs
in slices, unseasoned, for the catering trade

Fresh 52831



Suckling pork neck
for the catering trade

Fresh 52851



Suckling pork shoulder steaks
unseasoned, for the catering trade

Fresh 52841



Suckling pork grilling sausage

Fresh 5161
Frozen 5711



Suckling pork spare ribs
in slices, marinated

Fresh 5281



Suckling pork leg
in slices, marinated

Fresh 5299



Suckling pork saddle
in slices, marinated

Fresh 5296



Suckling pork shoulder steaks
cut into portions, marinated

Fresh 5289



Suckling pork shoulder steaks
marinated, with herbs

Fresh 52892



Suckling pork shoulder steak
in slices, marinated, for the catering trade

Fresh 52891



Suckling pork saddle
in slices, marinated, for the catering trade

Fresh 52991



Suckling pork neck steaks
in slices, marinated, for the catering trade

Fresh 52861



Suckling pork roast/grill selection
1,2 kg

Frozen 5400



Suckling pork saddle
in slices, marinated, for the catering trade

Fresh 52961



Suckling pork mixed grill
in slices, marinated, herbs/peppers

Fresh 5133



Suckling pork mixed grill
in slices, with grilling sausage

Fresh 5131



Suckling pork spare ribs
in slices, marinated, for the catering trade

Fresh 52811



Suckling pork cutlet
in slices, marinated

Fresh 5293



Suckling pork cutlet
in slices, marinated, for the catering trade

Fresh 52931



Suckling pig - pork chops
for the barbecue and oven marinated

Fresh 5235





**Suckling pork rolled
roast**
Breast/loin, tied

Fresh 5070
Frozen 5330



Suckling pork leg
with bone in

Fresh 5200
Frozen 5530



Suckling pork leg
with shank bone

Fresh 5195
Frozen 5525



Suckling pork leg
boneless

Fresh 5100
Frozen 5500



Suckling pork leg
rolled

Fresh 5060
Frozen 5310



Suckling pork shoulder
with bone in

Fresh 5210
Frozen 5540



Suckling pork shoulder
boneless

Fresh 5110
Frozen 5510



Suckling pig
whole, 5-35 kg

Fresh
Frozen

5015=5-8 kg 5030=15-20 kg
5018=8-10 kg 5040=20-25 kg
5019=10-12 kg 5041=25-30 kg
5020=12-15 kg 5042=30-35 kg



**Suckling pork
shoulder**
rolled

Fresh 5080
Frozen 5320



Suckling pork neck
rolled in netting

Fresh 5271
Frozen 5580



Suckling pork cutlet
*with rind,
without backbone, long*

Fresh 5232
Frozen 5562



Rack of suckling pig
rindless, long

Fresh 5234
Frozen 5564



Rack of suckling pig
with rind, long

Fresh 5237
Frozen 5567



Rack of suckling pig
with rind, short

Fresh 5238
Frozen 5568



Rack of suckling pig
rindless, short

Fresh 52341
Frozen 55641



Suckling pork belly
with bone in

Fresh 5240
Frozen 5600



A slaughterhouse in accordance with the latest criteria

In 1997, we constructed a suckling pig slaughterhouse in Neu-Kupfer in accordance with the latest European Union directives. An extension in 2002 increased the production area to around 6,300 m².

The high demand for suckling pig products soon meant a third extension was required for slaughtering and cutting – this was completed in 2008. At that time, the production area was expanded by a further 3,000 m² to 9,300 m².

Thanks to the modern plant and constantly growing markets throughout the world, in 2010 we were able to achieve the next milestone in our company history – a state-of-the-art, fully automatic high-bay cold storage warehouse with space for around 3,400 pallets.

During the fourth construction phase, order picking and frozen food deliveries were also implemented with the addition of blast freezing rooms, which now achieve the highest possible freezing speeds.

The production area for ham and convenience products was significantly expanded – we can now produce on a production area of around 13,000 m².

Hygiene standards at Beck have also been continuously improved. For example, we were awarded IFS (International Food Standard) certification some time ago – this is the highest possible international hygiene standard. In 2014, we even achieved the higher level IFS.

A very special product

We deliver around 1,200 suckling pig heart valves a day to California, USA and the cardiac surgery unit at the Berlin Charité hospital for transplantations. We also supply a heart clinic in London with this valuable commodity.

In this way, we contribute towards giving ill adults and, above all, children a new lease of life.



The best from the Hohenlohe region

BECK

Suckling pig
specialties

Spanferkel-Spezialitäten GmbH & Co. KG
EU slaughter, cutting and processing plant

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We are a traditional family business and our name has stood for top quality since 1967. From our headquarters in Neu-Kupfer in Baden-Württemberg, we sell our products worldwide and are awarded DLG Gold Medals time and again.

As the world's most modern abattoir for suckling pigs, we have a wealth of expertise and many years of experience.

Special machines and production methods ensure progressive work sequences and a variety of delicious suckling pig products. The origin of the animals we process is monitored in accordance with very strict guidelines (QA) and we have known our suppliers for several years.

Experience for yourself our high level of quality and the exceptional taste of our suckling pig specialties.



DE
BW 01102
EG

DE
BW 015102
EG

