HOCHREITER

ONLY THE BEST
FOR YOUR PRODUCT

SUCCESS THROUGH QUALITY AND INNOVATION

A COMPANY WITH TRADITION

For more than 60 years, the name Hochreiter has stood for high-quality meat from Austria. Located in the heart of Europe, **our family-owned business** has evolved to become a successful partner for food producers and wholesalers all around the globe.

1958
Margarete and Gottfried Hochreiter found the Hochreiter butcher shop in Bad Leonfelden

1992
Transfer of the butcher shop and restaurant to Wolfgang Hochreiter

1999
The plant is expanded to 4,000 m².
Specialisation in the production of ready-made ham, salami and boiled sausage products and start of export activities

2004
The plant is expanded by an additional 6,000 m²;
export activities are expanded to seven European countries

2007
State accreditation of the chemical laboratory

2008
Approval for export to the US

2011
One of the most modern salami production plants in Europe is built

2013
The meat standardising centre and the fully automated freezer warehouse in Reichenthal begin operations

2014
The new cutting centre with clean room technology in Bad Leonfelden is built

2015
The new high bay warehouse starts. The “roasted products” line is launched

2016
The former Manner plant in Perg is converted into a new baking plant

Today
Hochreiter employs over 250 workers on a 44,000 m² production area. 90% of its products are exported

TOP QUALITY IS OUR HIGHEST GOAL

Highly trained microbiologists and nutritionists with many years of experience work on the quality assurance team under the leadership of manager Gerhard Lanz. With microbiological, chemical and sensory analyses, as well as product tests conducted on a regular basis, they provide support throughout the entire production process. This enables us to guarantee top customer satisfaction.

HIGH SECURITY DUE TO NATIONALLY ACCREDITED LABORATORY

At our **nationally accredited laboratory**, specialists conduct several thousand analyses per year. In addition, we work together with renowned institutions in Germany and Austria. These rigorous inspections and measures were a prerequisite for obtaining export approval for the US, Canada, Russia and Japan.

„EVERYTHING UNDER CONTROL“ WITH OUR OWN MEAT STANDARDISING CENTRE

Our **meat standardising centre in Reichenthal** contributes substantially to our high product safety.
We receive the raw material delivered here exclusively from selected and regularly audited suppliers.

In Reichenthal, the raw meat first undergoes a quality inspection – this includes testing to verify the type of animal the meat comes from. Afterwards, the meat is standardised and prepared for further processing at our plant in Bad Leonfelden.

YOUR PARTNER FOR SPECIAL SOLUTIONS

Customer focus is of the highest priority at Hochreiter. You'll receive custom-made sausage and meat products from us – products precisely tailored to your specifications. Be it cut, pulled or diced – at our state-of-the-art cutting centre with clean room technology, we fulfill all of our customers' requests.

INNOVATIVE PRODUCT DEVELOPMENT

Let us know your requirements and our product development staff will **tailor the product to suit you**. It's a great way to set yourself apart from your competitors.

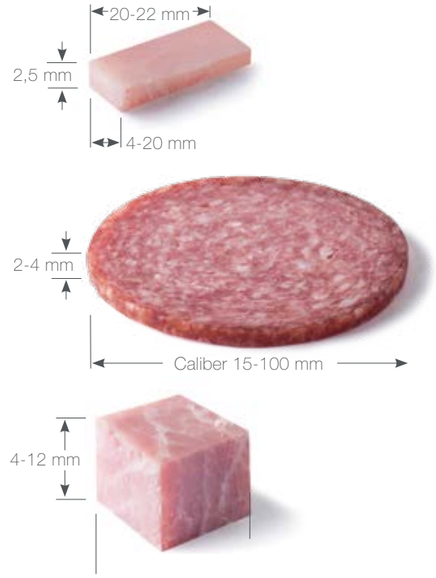
Our products are the result of years of perfect development and caring work by highly trained employees. Always on the lookout for product innovations, we develop great product ideas together with our customers. We stand for top quality, flexibility and expertise.
We are your partner – and guarantee the best for your product!

All of our products can be ready-made in different ways according to our customers' wishes. Depending on the requirements, we use either pork, beef or poultry and each meat is meticulously inspected and processed at our cutting facilities.

WE WORK WITH THE UTMOST PRECISION

At our **cutting centre**, all products are further processed in their own separate sectors. This strict separation combined with the cutting-edge clean room technology completely prevents the mixing of different types of meat and contamination.

Our machinery is characterised by the highest level of precision, gentle and efficient processing and a clean cut. Using the latest cutting technology, we guarantee **exact cutting of the product in an IQF (Individually Quick Frozen) state**.



PRODUCTS THAT CONVINCE

As a reliable partner in the food industry, we are always developing new product ideas. We are happy to bring your ideas to life in cooperation with our experienced food technicians. Feel free to make an appointment with us. Together, we will find the perfect solution for your products.

SALAMI PRODUCTS

Select high-quality raw materials guarantee the outstanding premium quality of our salami products. Different seasoning mixtures add the finishing touch to our product range. Be it mild, spicy or aromatic, we have the right ingredients for every taste and requirement.
Our quality salami matures according to cutting-edge standards in beechwood smoke adhering to the traditional natural curing process, and is then air-dried in a particularly gentle way.

HAM PRODUCTS

After undergoing a meticulous quality inspection, the cuts of meat are suitably prepared for ham production at our meat standardising centre, where they are cut, neatly trimmed and cured. Once the raw material has completed this stage of preparation, our hams are then finished and carefully processed, boiled and smoked, or only boiled depending on flavouring and requirements. Once again, our customers call the shots here.

CUSTOMER SATISFACTION IS OUR HIGHEST GOAL

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BACON

Hochreiter is the right choice, whether you prefer speciality bacon or streaky bacon. High-quality cuts of meat are expertly seasoned or cured au naturel by our team of skilled specialists. Our creations will give your product that special extra touch. Are you looking for the proverbial cherry on top for your products? Then explore our range of delicacies.

Food industry

Wholesale

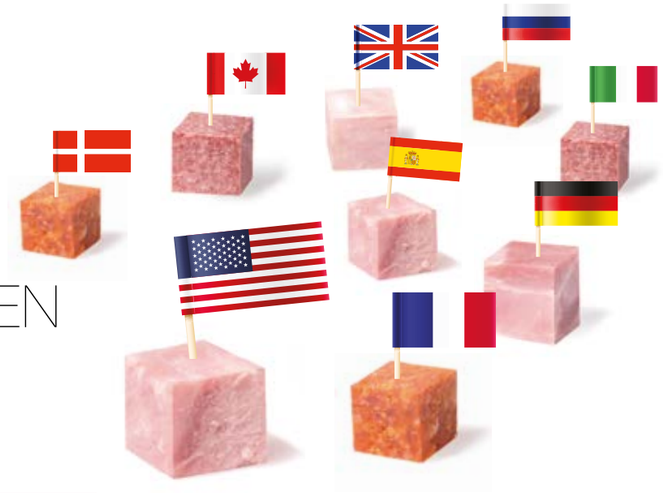
Food retail

HOT DOGS

Our hot dogs are characterised in particular by their delicate and distinctive flavour. Once again, the selection of only the best raw materials is the basis for a high-quality product. A number of convenience products are enriched by our hot dogs. In addition to different calibres and lengths, we offer this product with a wide range of flavourings. There are no limits to our customers' imagination, nor to ours.

WE DELIVER INTERNATIONAL

Our highly motivated sales team is always there for our customers. We hit the road every day to supply our international customers **in over 20 countries** and work together with them to find solutions as partners.



STATE-OF-THE-ART TECHNOLOGY AND TOP LOGISTICS

The latest technologies and a high degree of automation guarantee fast and high-quality production. We are very pleased that this reliability is rewarded with years of customer loyalty.

And we don't leave anything to chance when it comes to logistics either. Consistently meeting our agreed delivery times is firmly rooted in our company principles. **Our fleet of refrigerated lorries** is an integral part of the whole logistics process..

WE'VE EVEN BEEN APPROVED IN THE US

After undergoing rigorous testing by the experts at the United States Department of Agriculture (USDA), Hochreiter is now the only Austrian meat product finisher to receive **approval for export to the United States**. This approval is subject to continuous inspection by the national veterinary authorities and the USDA. This motivates us to ensure that we continually maintain and optimise our high level of quality.

SUSTAINABLE THINKING AND ACT

We pay attention to the environment, sustainability and ethical principles in all of our activities. Conserving resources has always been and will always be of great importance to us, including throughout our expansion. Measures such as energy recovery, biogas plants or innovative waste water concepts are just a few examples of our commitment to the environment.

WE STAND FOR STABILITY

Our financial stability, the foundation for healthy and sustainable growth, makes us a partner that is both powerful and 100% reliable. We are not only responsible for this to our customers, but to our employees as well.

We continuously invest in cutting-edge machinery and equipment so that we're always able to meet our customers' needs and requirements, as well as to be able to implement innovative product ideas and steadily increasing quality expectations.

It is particularly important to us to maintain the streamlined hierarchy of our family-run business in the face of this expansion. This guarantees smooth and completely transparent transactions, from ordering to delivery.

As a successful family-owned business, it is a matter of course for us to be socially committed and responsible.

Wolfgang Hochreiter
Chief Executive Officer (CEO)

Mag. Peter Weidinger
Managing Director

Meat standardising centre in Reichenthal

Production plant in Bad Leonfelden

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HOCHREITER FLEISCHWAREN GMBH
Kommunestraße 1, A-4190 Bad Leonfelden, Austria
Tel: +43 (0)7213 6328, Fax: +43 (0)7213 8190
E-Mail: office@hochreiter.cc
www.hochreiter.cc