



HOCHREITER

ONLY THE BEST
FOR YOUR PRODUCT



Hochreiter Fleischwaren GmbH -

The partner for high quality meat and sausage products



Hochreiter Fleischwaren GmbH in Bad Leonfelden

For more than 60 years, the name Hochreiter has stood for high-quality meat products from Austria. This principle and flexible just-in-time production particularly appeals to our customers. Our products are used in foods such as pizza, baguettes, dumplings, sandwiches, convenience foods, salads and more.



Wolfgang Hochreiter
Chief Executive Officer (CEO)



Mag. Peter Weidinger
Managing Director



Gerhard Lanz
Head of Quality Assurance

A company with tradition



1992

Transfer of the butcher shop and restaurant to Wolfgang Hochreiter



2004

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



2008

Approval for export to the US



2013

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



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

1958

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



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



2007

State accreditation of the chemical laboratory



2011

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



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



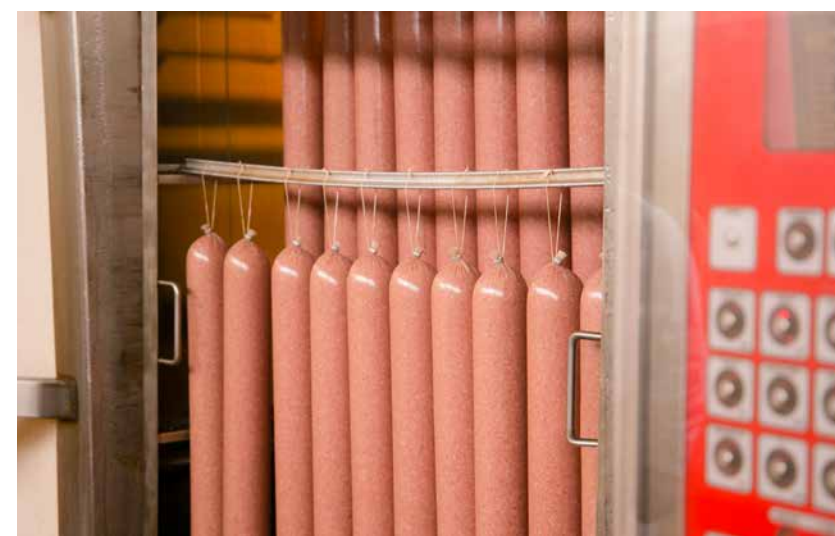
Our recipe for success

- ✓ technology leadership in all areas
- ✓ 100% raw material security
- ✓ highest quality expectations
- ✓ a pinch of creativity and innovation
- ✓ a big portion of reliability

Technology leadership

The latest technologies and a high degree of automation are the guarantor for fast and high quality production.

- » state-of-the-art technology
- » high degree of automation
- » efficient production processes
- » individual packaging
- » greatest possible flexibility



100% raw material security

- » segmentation and meat selection in our own **raw material centre**
- » exclusive use of fresh meat of the highest quality
- » exact separation according to animal species
- » 100 % transparency and traceability

... supplemented by:

- » SECURED MANUFACTURING PROCESS: detailed microbiological and chemical product tests in our in-house, accredited laboratory
- » CLEAN LABEL: free of flavour enhancers, artificial flavours and artificial colours
- » CAREFUL SELECTION OF OUR PARTNER



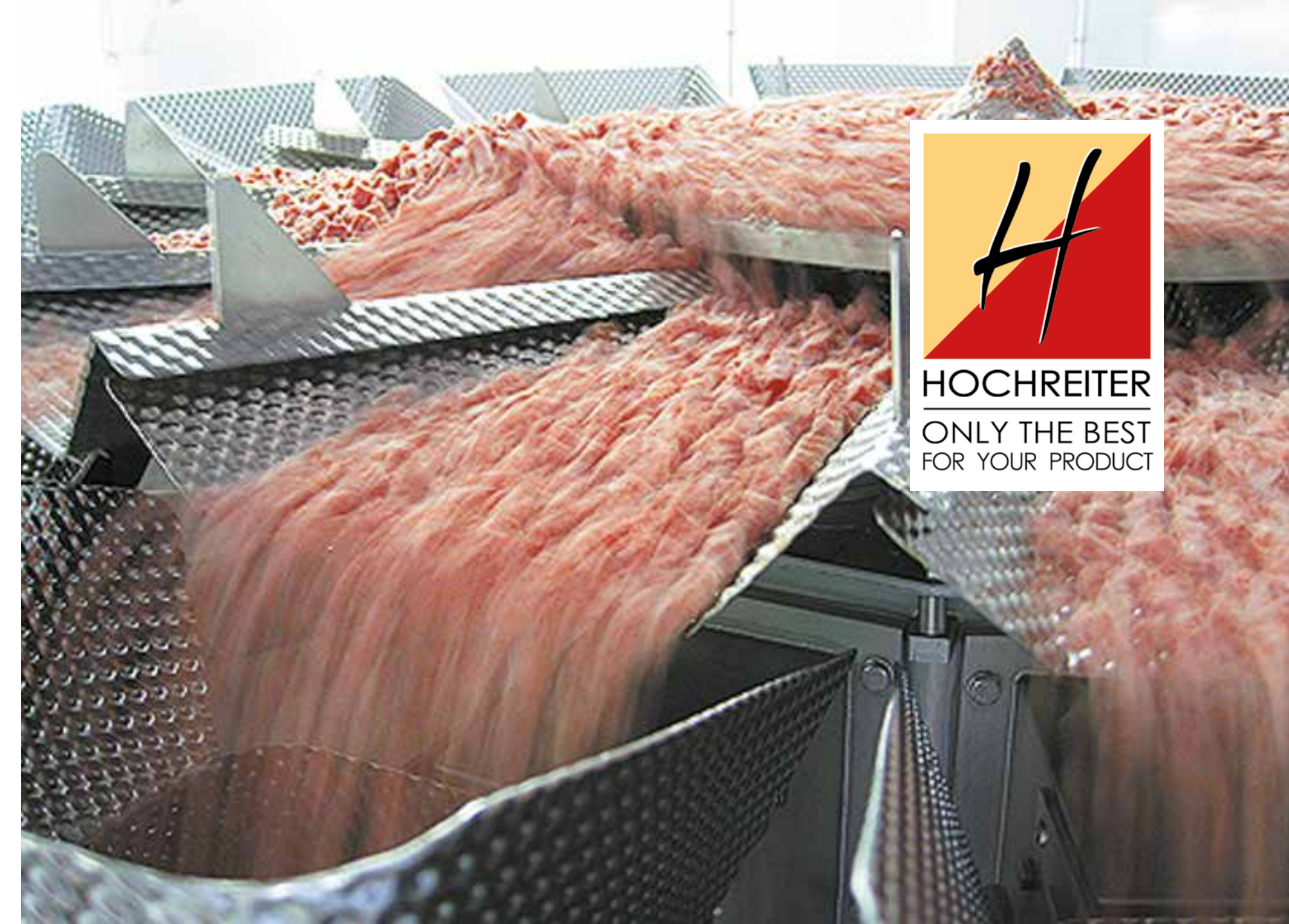
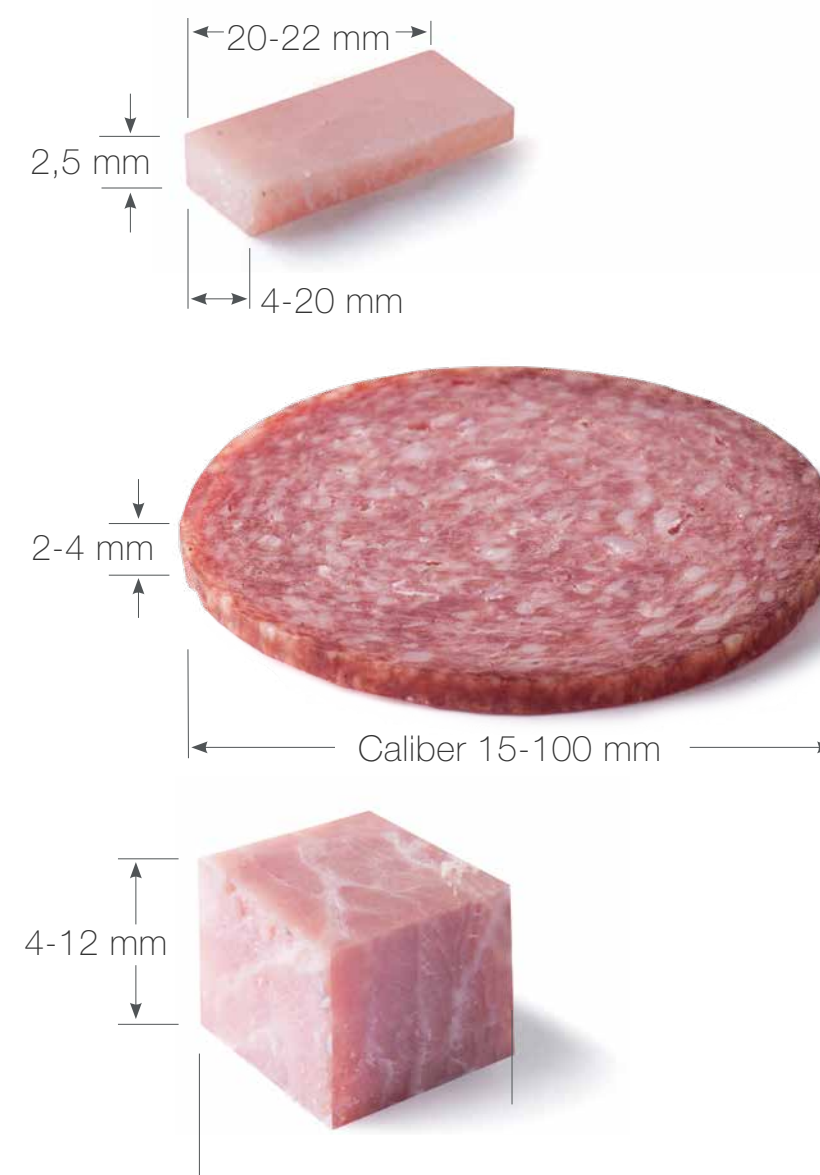
Our quality standards

- » strict International food standard
HACCP-principles, IFS, BRC and US certified
- » Our own accredited laboratory (> 10,000 samples per year)
microbiological and chemical analyses
- » clean room technology in the newly built cutting centre
IQF or fresh – according to customer requirements
- » metal detection and X-ray technology
- » **own meat standardising centre** in Reichenthal
- » export approval for the US, Canada, Singapore and Japan...



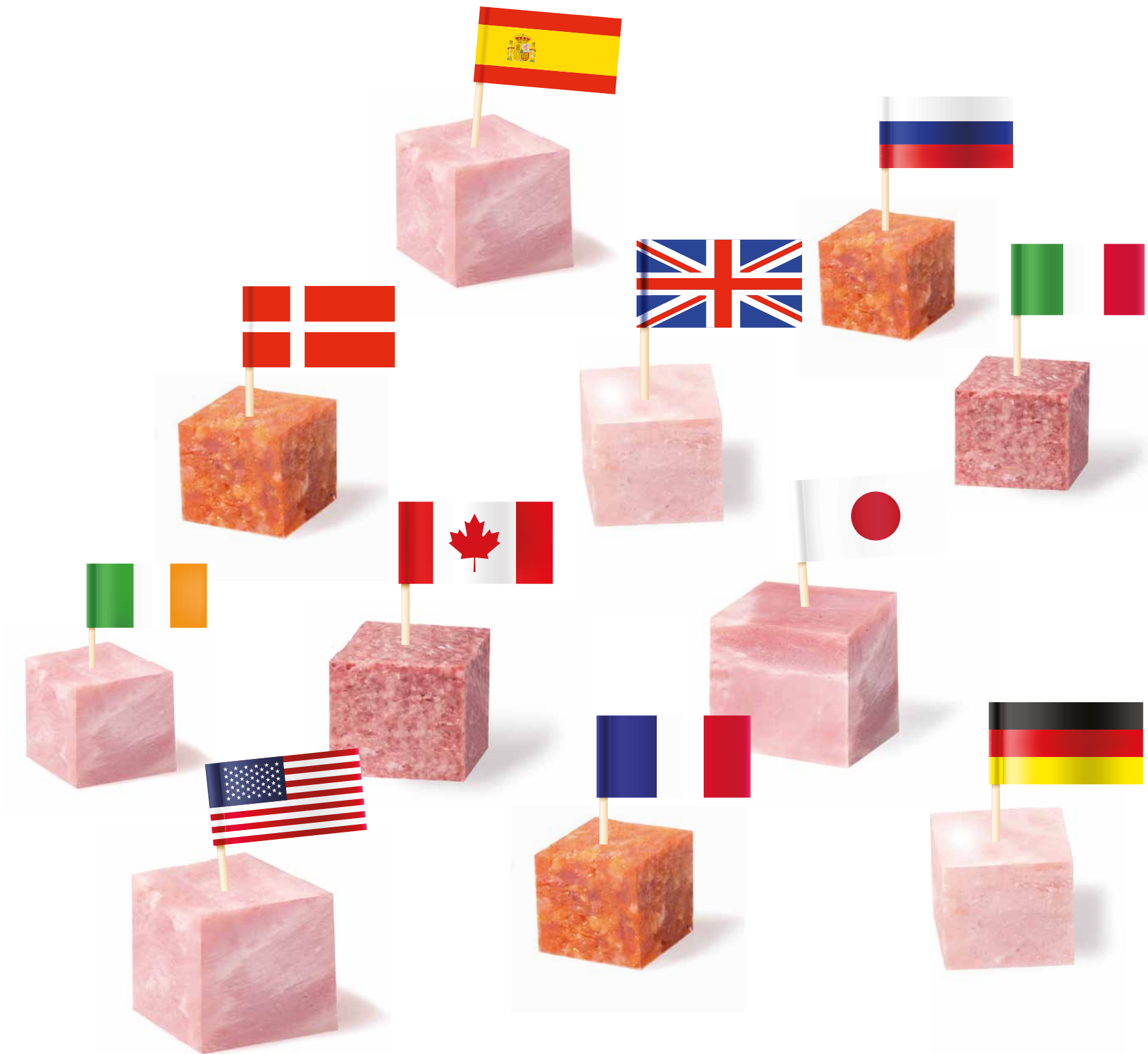
Your partner for special solutions

- » creative product development
- » innovative solutions
- » exact cutting of the product in an IQF (Individually Quick Frozen) state.
- » cutting-edge clean room technology
- » machinery with the highest level of precision
- » gentle and efficient processing
- » a clean cut



The reliable partner for International customers

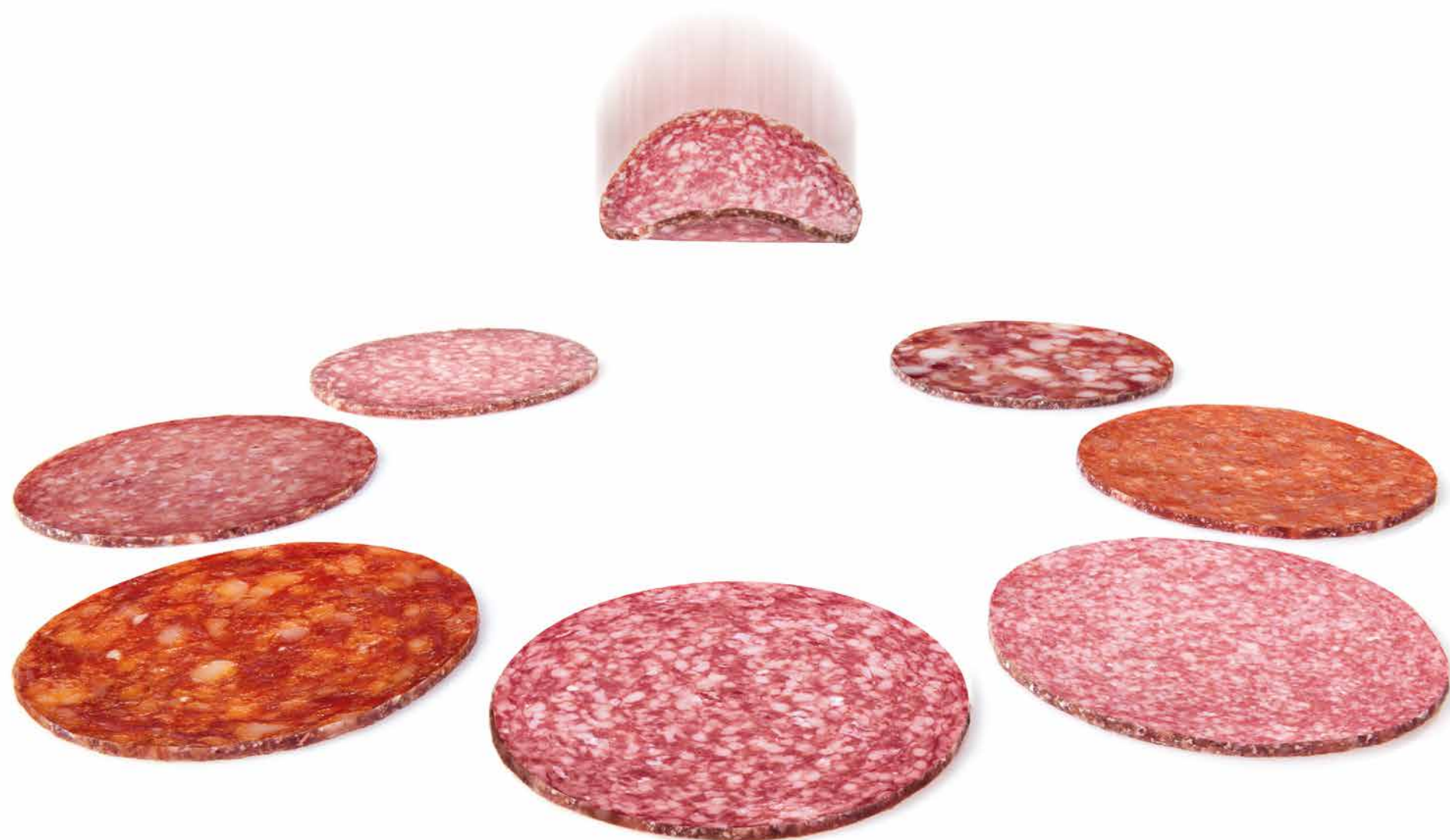
- » We have **60 years of experience** with high quality meat products.
- » Hochreiter is an international exporting partner for trade and industry with **90% export quota**
- » We also supply to the US
- » **Our own fleet of refrigerated lorries**
- » supply customers in 22 countries worldwide
- » 100% family owned



Salami products

The spicy note of the raw sausage varies from variety to variety. We offer first-class quality with different seasonings sizes. The high quality offer ranges from premium salami, pizza salami, pepperoni and chorizo right up to mini- or turkey salami.

Movie - Salami production BBC



Ham

Our extensive range of ham products offers a variety of flavor variants and preparation methods. For example ham, prosciutto, turkey- or chicken ham.



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Bacon

Hochreiter is the right choice, whether you prefer speciality bacon or streaky bacon. High-quality belly meat is expertly seasoned or cured au naturel by our team of skilled specialists. Our creations will give your product that special extra touch.



Hotdog

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. 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.

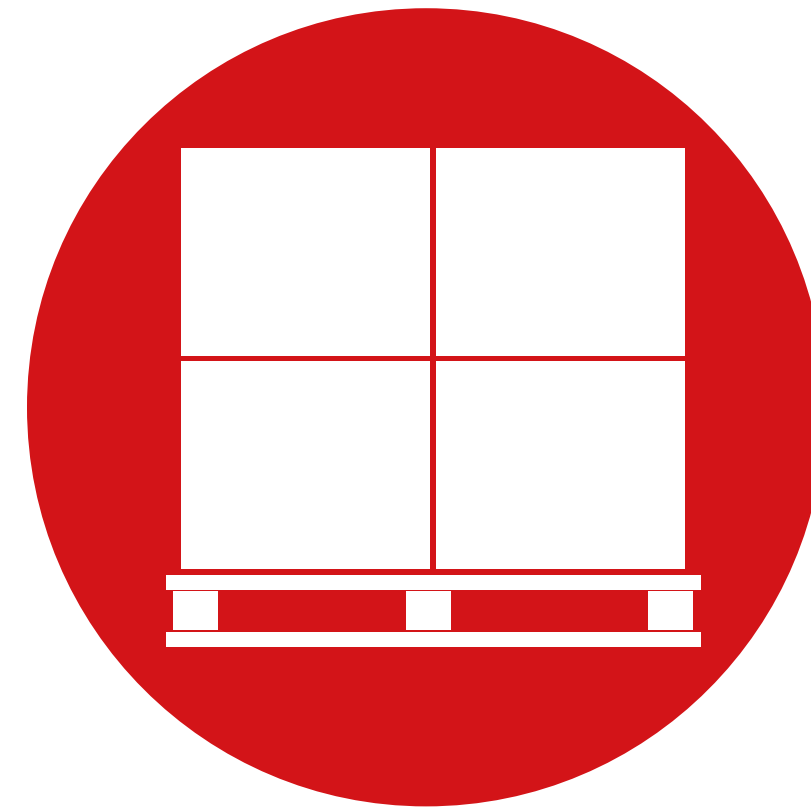


OUR CUSTOMERS



Food industry

Our toppings are specially developed according to your requirements and needs. A reliable partner for your product.



Wholesale

Our wholesale assortment is optimally adapted to your needs and available at any time.



Food retail

Whether actions in the barbecue season, or fixed in your product range, we offer special solutions for the trade.



Excerpt of our customers and partner

VAPIANO®

Ditsch



Ospelt
food



Data and facts





Thanks for your attention.