



HOCHREITER
MEAT PRODUCTS

Success through quality and innovation

HOCHREITER
MEAT PRODUCTS



Hochreiter food companies

A successful combination!

A company with tradition

The Hochreiter food group has stood for quality, reliability and entrepreneurial vision for over 66 years. What began in 1958 as a butcher's shop with a small inn, founded by Margarete and Gottfried Hochreiter Sr., has developed under the leadership of Wolfgang Hochreiter into one of Austria's leading food and convenience product manufacturers.

Today, with an export rate of over 90 percent, state-of-the-art production technology, and a clear international focus, the Hochreiter Food Group ranks among the innovation leaders in its industry. A major milestone was the company's export approval for the USA in 2008 – a gateway to further sustainable worldwide growth.

With around 600 employees, this family-owned company is not only a reliable partner for the food industry and international trade, but also a crisis-proof employer that creates regional jobs and acts responsibly towards the environment and society.

Stability, quality, and progress – that's what Hochreiter has stood for over generations.



Bad Leonfelden, Upper Austria

Food group data

312 € Mio.
Revenue 2024

611
Employees

92 %
Export

1992
Transfer of the butcher shop and inn to Wolfgang Hochreiter



2004
The production area is expanded by 6,000 m², and export activities are extended to seven European countries.



2008
Approval for export to the USA



2013
Commissioning of the meat standardization center and the fully automated cold storage facility in Reichenthal



2015
Commissioning of the new high-bay warehouse. Production of „fried products“ started.



2020
Investment of 4.2 million euros in environmental projects such as the energy center and electricity generation.



2023
Own cheese factory in Reichenthal (Hochreiter Cheese Factory) and spice blending plant in Bad Leonfelden (Spice Tec).



Today
Hochreiter Food Group employs over 600 employees on a production area of 44,000 m².

1958
Margarete and Gottfried Hochreiter found the butcher's shop



1999
New construction of the company building covering 4,000 m². Specialization in ham, salami, and cooked sausage products in packaged form.



2007
Official accreditation of the chemical laboratory



2011
Establishment of one of Europe's most modern salami production facilities



2014
Construction of the new slicing center with cleanroom technology.



2016
New construction and renovation of the former Manner factory in Perg -> Yummy.



2021
Construction of the new Hochreiter Campus as the headquarters of Hochreiter Holding.



2024
Expansion of the company building in Bad Leonfelden and construction of a new warehouse of 1,100 m².





Hochreiter food companies

A successful combination!

Corporate values

Social commitment is just as highly valued as sustainability. Hochreiter continuously invests in the region and in numerous environmental projects, such as electricity generation through photovoltaic systems. Resource-efficient production as well as employee well-being are central elements of the company philosophy.

The Hochreiter Food Group primarily pursues the following values and goals:

- » Production of high-quality and sustainable products
- » Steady and healthy growth
- » Social responsibility and commitment
- » Sustainable thinking and action

Sustainable and healthy growth is also largely due to financial stability. Hochreiter is a reliable partner you can count on 100%—both as a supplier and as an employer.

The company's social responsibility towards its employees is reflected in numerous benefits. Besides discounts and special offers on products and services from the Hochreiter Group, there is a childcare facility that employees especially appreciate during holiday periods.

All these values come together and are lived at the "Hochreiter Campus," which serves as the flagship and headquarters of the Hochreiter Holding.

Sustainable mindset and actions



- 🌱 Avoidance of around 30 tons of plastic waste per year through production optimization
- 🌱 Generation of 1.5 million kWh of green electricity annually via company-owned photovoltaic systems
- 🌱 CO₂ savings of approximately 900 tons per year by switching to efficient heating and steam systems
- 🌱 Annual savings of up to 385 tons of CO₂ through the use of heat recovery and heat exchangers
- 🌱 Reduction of fresh water consumption by up to 12,000 m³ per year through the use of modern washing systems
- 🌱 Development of a company-owned electric vehicle fleet including an EV charging station
- 🌱 Use of 100% CO₂-free and nuclear-free electricity for energy supply



Wolfgang Hochreiter
Owner



Mag. Peter Weidinger
Managing Director
Hochreiter Food Group



Thomas Reisinger
Managing Director
Fleischwaren GmbH



Prok. Manuel Hehenberger
Head of Sales and Administration



Reichenthal



Bad Leonfelden

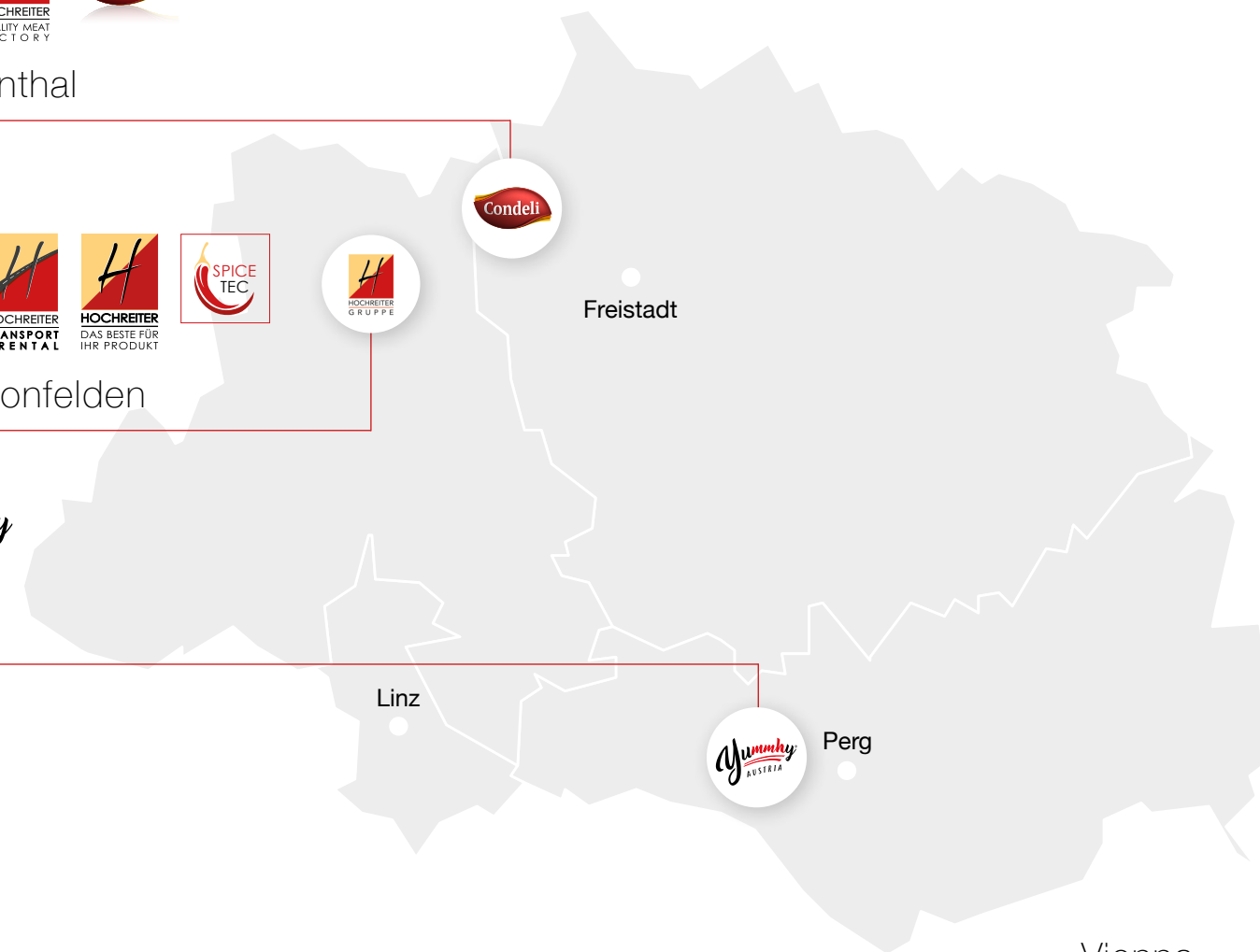


Perg

Munich



Belgium



Vienna



Top quality as our foremost goal

The quality assurance team consists of highly trained microbiologists and nutrition scientists with many years of experience. They monitor the entire production process through regular microbiological, chemical, and sensory analyses as well as product testing. This enables us to guarantee the highest level of customer satisfaction.



„Everything under control“ thanks to our meat standardisation centre

Our **meat standardisation centre in Reichenthal**, operated by Hochreiter Quality Meat Factory, makes a significant contribution to high product safety. The raw materials delivered here come exclusively from selected and regularly audited suppliers.

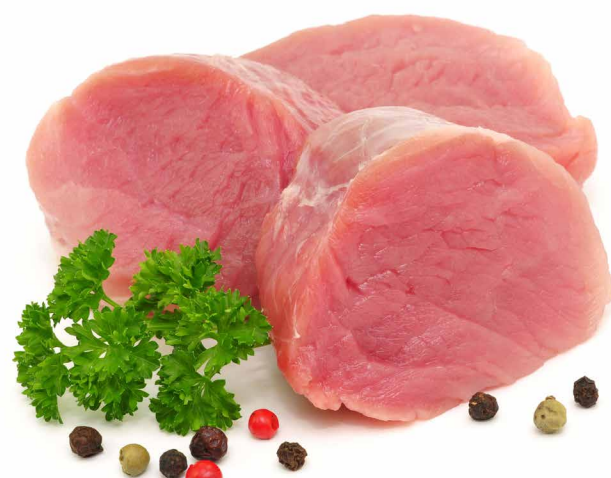
In Reichenthal, the raw meat is first subjected to a quality control process – including species testing. Afterwards, the meat is standardized and prepared for further processing at our production facility in Bad Leonfelden.



Highest production safety and quality standards

In our **state-accredited laboratory**, specialists perform several thousand analyses each year. Additionally, we collaborate with renowned institutes in Germany and Austria. These strict controls and measures were prerequisites for obtaining export approvals for the USA, Canada.

To ensure the highest level of production safety, we use state-of-the-art X-ray systems for foreign object detection. These systems are capable of detecting not only metal but also other high-density materials.





Your Partner for Special Solutions

All our products can be packaged differently according to customer requirements. The meat comes from pork, beef, chicken or turkey depending on the specification and is meticulously inspected and processed in our cutting facility.



Innovative Product Development

Tell us your requirements, and our product development team will create the desired product exclusively for you. This way, you can differentiate yourself from the competition.

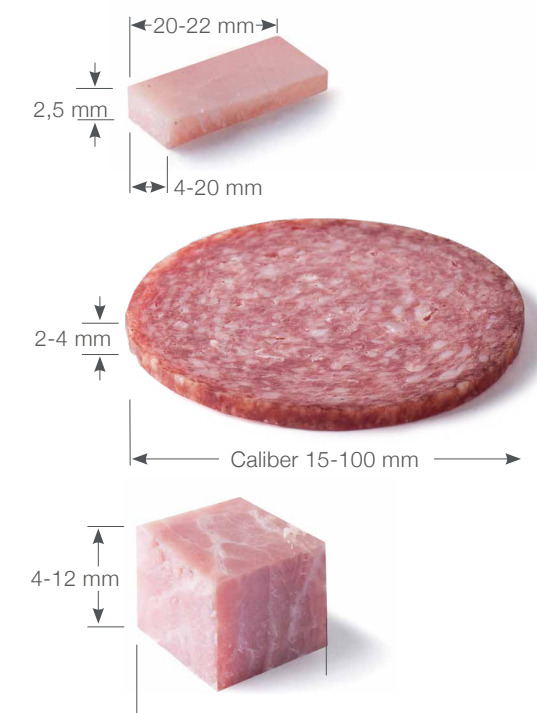
Our products are the result of years of perfect development and meticulous work by highly trained employees. Always striving for product innovation, we collaborate closely with our customers to develop great product ideas. We stand for top quality, flexibility, and expertise.

We are your partner – and guarantee to deliver the best for your product!

We manufacture with millimeter accuracy and consistent sorting

In our **slicing center**, all products are further processed in a dedicated area. This strict separation, along with state-of-the-art cleanroom technology, effectively prevents mixing of varieties or contamination.

Our machines are characterised by maximum precision, gentle and efficient processing. By using state-of-the-art equipment, **we guarantee a clean cut surface and delivery in free-rolling IQF (Individual Quick Frozen) quality.**





Products that impress

As a reliable partner of the food industry, we continuously develop new product ideas. We are happy to bring your visions to life together with our experienced food technicians. Schedule a meeting with us, and together we will find the perfect solution for your products.



Salami Products

Selected and high-quality raw materials guarantee the excellent top quality of our salami products. Different spice blends refine our range. From mild to spicy and aromatic, there is something for every taste and need. Our quality salami matures according to the latest standards using a traditional natural aging process with beechwood smoke and is also carefully air-dried.



Ham Products

After meticulous quality inspection, the meat cuts for ham production are prepared accordingly in our Meat Standardization Center in Reichenthal: trimmed, finely cleaned, and cured. Once the raw material is prepared, our hams are refined and carefully processed, either cooked and smoked or just cooked—this decision is also made by our customers, depending on their requirements and taste preferences.





Our goal: maximum customer satisfaction

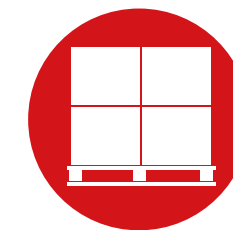
Customer focus is a top priority at Hochreiter. Our sausage and meat products are tailor-made—exactly according to your specifications. Whether sliced, minced, or diced, we fulfill all customer requests in our state-of-the-art slicing center with cleanroom technology.

Bacon

Whether bacon in various qualities or classic pork belly, Hochreiter is the right choice. Fine cuts of meat are seasoned accordingly (or left natural) and refined by our experts. Our products give your product a very special touch. Discover the many possibilities to crown your products with delicacies from Hochreiter.



Food Industry



Wholesale

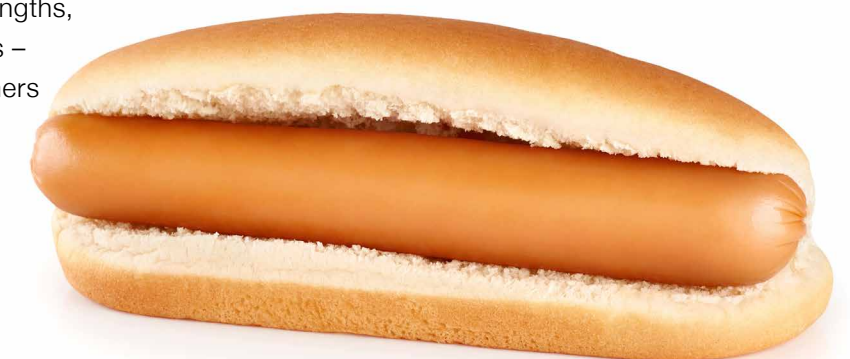


Food Retail



Hot Dogs

Our hot dogs are characterized by their fine, distinctive taste. Again, the selection of the best raw materials is the basis for a high-quality product. A wide range of ready-made products is enriched by our hot dogs. In addition to different calibers and lengths, we offer the product in various flavors – neither the imagination of our customers nor our own should be limited.





We provide international delivery

Our highly motivated sales team is always there for our customers. Every day, we work with our international clients in over 20 countries, searching together for the optimal product solution.



State-of-the-art production facilities and first-class logistics

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

We also leave nothing to chance when it comes to logistics. Consistent adherence to agreed delivery times is firmly anchored in our company principles. Our refrigerated truck fleet is an integral part of the entire logistics process.

We also impress in the USA

After the strictest inspection by experts from the United States Department of Agriculture (USDA), Hochreiter became the first Austrian meat processing company to receive approval for export to the United States in 2008. This approval is subject to ongoing monitoring by the national veterinary authority and the USDA.

For us, it is a constant motivation to maintain and continuously improve our high quality standards.





A company of the Hochreiter Food Group

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