



### Minute-Steaks

Breast fillet Marinated

Article Name	Article No.	Pack	Grade	Approx Quantity Carton	Approx Carton Weight	When kept at -2°C - +4°C use within	Consumer Unit EAN Code
Breast fillet Marinated	16.987	Pan		6	2.50	9	
<b>Fillet of Chicken Breast Atmos</b>							
Breast inner fillet	14.040	Pan	A	6	1.80	9	
Breast fillet 2 cut into halves	14.051	Pan	A	6	2.00	9	
Breast fillet 4 pieces cut into halves	14.057	Pan	A	6	3.00	9	
Breast fillet cut into halves	14.067	Pan	A	4	4.00	9	
Breast fillet cut into halves	18.007	Pan	A	2	5.40	9	
Breast fillet cut into halves	18.053	Pan	A	2	6.00	9	
Breast fillet, butterfly	24.061	Pan	A	4	5.20	9	
Breast fillet whole calibrated	18.057	Pan	A	2	8.80	9	
Butterflied 260 - 280 g							
<b>Breast of Chicken Fillet, loose</b>							
Breast fillet, butterfly	18.055	Vaccum	A	4	10.00	10	
Breast fillet, butterfly	24.055	loose	A		5.00	6	
Breast fillet, butterfly	24.050	loose	A		10.00	6	
Breast fillet, cut into halves	24.053	loose	A		10.00	6	



### Fillet of Chicken

#### Breast Atmos

Breast inner fillet  
Breast fillet 2 cut into halves  
Breast fillet 4 pieces cut into halves  
Breast fillet cut into halves  
Breast fillet cut into halves  
Breast fillet cut into halves  
Breast fillet, butterfly  
Breast fillet whole calibrated  
Butterflied 260 - 280 g



#### Breast of Chicken Fillet, loose

Breast fillet, butterfly  
Breast fillet, butterfly  
Breast fillet, butterfly  
Breast fillet, cut into halves



**Article Name**

**Chicken Breast with skin and bones Atmos**

Breast with the skin and bones  
Breast with the skin and bones  
Breast with the skin and bones

Article No.	Pack	Grade	Approx Quantity Carton	Approx Carton Weight	When kept at -2°C - +4°C use within	Consumer Unit EAN Code
24.559	Pan	A	4	5.20	9	
18.350	Pan	A	2	6.00	9	
14.554	Pan	A	6	2.16	9	



**Chicken Breast with skin and bones, loose**

Breast with the skin and bones  
Breast with the skin and bones  
Breast with the skin and bones in various calibrations

**Chicken Breast with skin and bones**

Chicken breast with the skin without bones cut into halves

# Sprehe

Unternehmensgruppe



Article Name	Article No.	Pack	Grade	Approx Quantity Carton	Approx Carton Weight	When kept at -2°C - +4°C use within	Consumer Unit EAN Code
<b>Turkey escalope Atmos</b>							
Turkey escalope 3	35.361	Pan	A	6	3.00	8	
Turkey escalope 3	35.359	Pan	A	6	2.04	8	
Turkey escalope	35.370	Pan	A	4	3.60	8	
Escalope of tender turkey breast piece	30.365	Vacuum	A	8	8.00	8	
<b>Turkey specialities Atmos</b>							
Medallions 4	35.474	Pan		4	4.80	8	

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Unternehmensgruppe



## Article Name

### Turkey fillet vacuum

Fillet, male  
(3 - 4 x approx. 2.0 kg)

Fillet, female  
(8 - 11 x approx. 1.0 kg)

### Turkey goulash vacuum

Turkey goulash taken from  
breast fillet

Turkey goulash taken from the  
thigh

Article No.	Pack	Grade	Approx Quantity Carton	Approx Carton Weight	When kept at -2°C - +4°C use within	Consumer Unit EAN Code	<input type="checkbox"/> Price EUR/kg	<input type="checkbox"/> Sales Uni /EUR
35.074	Vacuum	A	3-4	10.00	9			
35.381	Vacuum	A	8-11	10.00	9			
30.060	Vacuum		4	10.00	9			
30.870	Vacuum		4	10.00	9			

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