SINCE 2000

GIERLINGER

Premium Bacon

PRODUCT CATALOGUE

Bacon

Cooked Bacon

Berner Sausages

Pork Crackling

Try GIERLINGER's Premium Bacon!

No one is as tender!

What makes our Premium Bacon unique?

After the completion of an extensive refurbishment and expansion during 2020, Tamasi, our dedicated bacon factory in Hungary, has one clear point of focus: to continue the pursuit of product excellence. Our factory in Hungarian Tamási is spezialised on ONE particular product: Gierlinger's Premium Bacon and also Gierlinger's **Crispy Bacon**.

Using only the freshest european raw materials, quality checked, butchered, hand cured within a few hours of arrival. After curing we lightly smoke our bellies over natural Beechwood which gives Gierlinger's bacon its unique, delicate flavour.

We use traditional craftsmanship with a modern twist - Traditional butchery & curing combined with the latest high speed be-spoke slicers, ensure the perfect rasher at the beginning & end of production. Neatly presented & packaged to perverse our rashers for 90 days.

... uniquely diverse!

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❄ frozen product
MAP ... packed under modified atmosphere
VAC ... packed in vacuum

PREMIUM BACON SLICES | A-BELLY, 96,7%

Product description:

our TOP-quality!
especially lean, tender, cured and naturally smoked
96,7 % pork belly
25 % fat
packed under protective atmosphere (MAP) or vacuum (VAC)
perfectly presented

BBD:

90 days, 60 says guaranteed residual product life (chilled)
550 days, 365 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420005	Premium Bacon 12 trays in display-box	100 g	2.500 g	144 ctn./pal. 360 kg net
420019	Premium Bacon 25 trays in display-box	100 g	2.500 g	144 ctn./pal. 360 kg net
420024	Premium Bacon 20 trays in display-box	150 g	3.000 g	144 ctn./pal. 432 kg net
420119	Premium Bacon	500 g	8.000 g	72 ctn./pal. 576 kg net
420118	Premium Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net
❄ 430080	Premium Bacon 98 % Fleischanteil, VAC	2.000 g	12.000 g	60 ctn./pal. 720 kg net

PREMIUM BACON SLICES | A-BELLY, 92,7%

Product description: ***ideal for Retail,***
especially lean, tender, cured and naturally smoked
92,7 % pork belly
25 % fat
packed under protective atmosphere (MAP)
perfectly presented

BBD: 90 days, 60 days guaranteed residual product life (chilled)

Temperature requirement: 0 - 7 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420015	Premium Bacon 25 trays in display-box	100 g	1.200 g	260 ctn./pal. 312 kg net
420114	Premium Bacon	2 x 100 g	4.000 g	72 ctn./pal. 288 kg net
420027	Premium Bacon 16 trays in display-box	200 g	3.200 g	120 ctn./pal. 384 kg net
420074	Premium Bacon	500 g	8.000 g	72 ctn./pal. 576 kg net
420045	Premium Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net

BACON SLICES | B-BELLY, 96,7%

Product description: ***ideal for fanciers - slightly higher fat content belly combined with delicate curing & smoking process for a more intense bacon flavour***
96,7 % pork belly
35 % fat
packed under protective atmosphere (MAP)
perfectly presented

BBD: 90 days, 60 days guaranteed residual product life (chilled)
550 days, 365 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420116	Bacon 25 trays in display-box	100 g	2.500 g	120 ctn./pal. 300 kg net
420025	Bacon 16 trays in display-box	200 g	3.200 g	120 ctn./pal. 384 kg net
420030	Bacon	2 x 200 g	6.400 g	72 ctn./pal. 460,8 kg net
420038	Bacon	500 g	8.000 g	72 ctn./pal. 576 kg net
420043	Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net
❄ 430075	Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net

BACON SLICED | B-BELLY, 92,7%

Product description:

our best-selling Bacon!
tender, salted mildly and smoked naturally
92,7 % pork belly
35 % fat
packed under protective atmosphere (ATM) or vacuum (VAC)
perfectly presented

BBD:

90 days, 60 days guaranteed residual product life (chilled)
550 days, 150 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420075	Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net
420066	Bacon	2.000 g	12.000 g	60 ctn./pal. 720 kg net
❄ 430079	Bacon VAC	1.000 g	12.000 g	60 ctn./pal. 720 kg net
❄ 430076	Bacon VAC	2.000 g	12.000 g	60 ctn./pal. 720 kg net
❄430078	Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net
❄ 430081	Bacon 3mm slices, not equalized, VAC	ca. 2.000 g	ca. 12.000 g	60 ctn./pal. ca. 720 kg net

BACON ON BAKERY PAPER | 98%

Product description:

tender in taste, simple in use
all the benefits of our specialist processes, conveniently packaged
98 % pork belly
22 cm length of rashers, 10 x 5 rashers
placed on bakery paper rasher by rasher
packed under protective atmosphere (MAP) od vacuum (VAC)
not equalized

BBD:

60 days, 40 days guaranteed residual product life (chilled)
550 days, 330 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420032	Bacon on bakery paper 25% fat	ca. 1.200 g	ca. 9.600 g	72 ctn./pal. ca. 691,2 kg net
❄ 430074	Bacon on bakery paper FP 25% fat, VAC	ca. 1.200 g	ca. 10.800 g	72 ctn./pal. ca. 777 kg net
❄ 430058	Bacon on bakery paper FP 35% fat, VAC	ca. 1.200 g	ca. 12.000 g	72 ctn./pal. ca. 864 kg net

BACON CUBES | 94,7%

ÉV INNOVÁCIÓJA Inno d'Or 2021

Product description: ***Gierlinger's award winning diced pork belly conveniently packaged***
94,7 % pork belly
35 % fat
packed under protective atmosphere (MAP)

BBD: 60 days, 40 days guaranteed residual product life (chilled)
365 days, 150 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

OFF CUT

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420160	Bacon Cubes 10 quattro-packs in display-box, 6mm	250 g	2.500 g	96 ctn./pal. 240 kg net
420140	Bacon Cubes 14 quattro-packs in display-box, 6mm	250 g	3.500 g	72 ctn./pal. 252 kg net
420136	Bacon Cubes 6 mm	500 g	6.000 g	72 ctn./pal. 432 kg net
420129	Bacon Cubes 6 mm	1.000 g	6.000 g	72 ctn./pal. 432 kg net
420132	Bacon Cubes 9,5 mm	1.000 g	6.000 g	72 ctn./pal. 432 kg net
❄ 430063	Bacon Cubes 6 mm	1.000 g	6.000 g	72 ctn./pal. 432 kg net

WHOLE BELLY

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420104	Bacon Würfel 12 quattro-packs in display-box, 96,7% amount of meat, 6mm	200 g	2.400 g	96 ctn./pal. 230,4 kg net
420143	Bacon Cubes 12 quattro-packs in display-box, 96,7% amount of meat, 9,5mm	200 g	2.400 g	96 ctn./pal. 230,4 kg net
420145	Bacon Cubes 96,7% amount of meat, 6mm	1.000 g	6.000 g	72 ctn./pal. 432 kg net

BACON IN PIECES | 96,7%

Product description: ***delicious in taste, tender in texture, broadly applicable***
cured, smoked bellies ready for slicing
96,7% pork belly
whole pices with rind
22 cm width
not equalized

BBD: 365 days, 150 days guaranteed residual product life (frozen)

Temperature requirement: -18 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	E2-BOX	PALLET
❄ 430092	Bacon Plates A 25% fat, loosely in E2-box	ca. 3.800 g	ca. 22.800 g	32 E2-box ca. 730 kg net
❄ 430090	Bacon Plates B 35% fat, loosely in E2-box	ca. 3.000 g	ca. 22.800 g	32 E2-box ca. 730 kg net

PREMIUM-COOKED BACON IN SLICES | A-BELLY, 92,7%

Product description: ***fine taste, tender and hot smoked, not too salty, consistence ideal for coomfortable handling, perfect for breakfast***
927 % pork belly
25 % fat
packed under protective atmosphere (MAP)
perfectly presented

BBD: 45 days, 30 days guaranteed residual product life (chilled)

Temperature requirement: 0 - 7 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420181	Premium Cooked Bacon	500 g	8.000 g	72 ctn./pal. 576 kg net
420183	Premium Cooked Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net

COOKED BACON IN SLICES | B-BELLY, 92,7%

Product description: ***fine taste, tender, hot smoked, delicately cured***
92,7 % pork belly, 94 % for Back Bacon
35 % fat, 25 % for Back Bacon
packed under protective atmosphere (MAP)
perfectly presented

BBD: 60 days, 40 days guaranteed residual product life (chilled)
365 days, 180 days guaranteed residual product life (frozen)
150 days, 90 days guaranteed residual product life (Back Bacon, chlled)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

COOKED BACON

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
614560	Cooked Bacon	150 g	3.000 g	198 ctn./pal. 594 kg net
614550	Cooked Bacon	200 g	3.000 g	198 ctn./pal. 594 kg net
614551	Cooked Bacon	400 g	10.000 g	70 ctn./pal. 700 kg net
420182	Cooked Bacon	500 g	8.000 g	72 ctn./pal. 576 kg net
420172	Cooked Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net
❄ 430172	Cooked Bacon	1.000 g	10.000 g	60 ctn./pal. 600 kg net

LOIN AND BELLY

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
614552	Back Bacon	200 g	3.000 g	198 ctn./pal. 594 kg net
614553	Back Bacon	400 g	8.000 g	70 ctn./pal. 560 kg net

COOKED BACON CUBES | B-BELLY, 92,7%

Product description:

perfectly cured sliced & packaged
tender, perfectly and finely sliced, broadly applicable
92,7 % pork belly
35 % fat
packed under protective atmosphere (MAP)
6x6 mm

BBD:

45 days, 30 days guaranteed residual product life (chilled)
180 days, 120 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

OFF CUT

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420161	Cooked Bacon Cubes 10 quattro-packs in display-box	250 g	2.500 g	96 ctn./pal. 240 kg net
420141	Cooked Bacon Cubes 14 quattro-packs	250 g	3.500 g	72 ctn./pal. 252 kg net

WHOLE BELLY

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
420162	Cooked Bacon Cubes 12 trays	500 g	6.000 g	72 ctn./pal. 432 kg net
420128	Cooked Bacon Cubes 6 trays	1.000 g	6.000 g	72 ctn./pal. 432 kg net
❄ 430067	Cooked Bacon Cubes 6 trays	1.000 g	6.000 g	72 ctn./pal. 432 kg net

COOKED BACON IN PIECES | 94,7%

Product description: ***fine taste, broadly applicable***
94,7 % amount of meat
356 % fat
whole pieces with or without rind
in different sizes

BBD: 120 days, 90 days guaranteed residual product life (chilled)

Temperature requirement: 0 - 7 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
614999	Cooked Bacon B without rind	300 g	3.000 g	240 ctn./pal. 720 kg net
614602	Cooked Bacon B ½ piece, without rind	5 x ca. 2.400 g	ca. 12.000 g	75 ctn./pal. ca. 900 kg net
614609	Cooked Bacon B ½ piece, with rind	6 x ca. 2.000 g	ca. 12.000 g	75 ctn./pal. ca. 900 kg net
614603	Cooked Bacon C ½ piece, with rind	5 x ca. 2.400 g	ca. 12.000 g	75 ctn./pal. ca. 900 kg net
614500	Cooked Bacon B with rind, plain	300 g	4.500 g	180 ctn./pal. 810 kg net
614501	Cooked Bacon without rind, covered with garlic	300 g	4.500 g	180 ctn./pal. 810 kg net
614502	Cooked Bacon without rind, „English Bacon“ with garlic	300 g	4.500 g	180 ctn./pal. 810 kg net

BERNER SAUSAGES

Product description: ***our „Bacon-Sausages" - tender Bacon outside, spicy alpine cheese inside***
patented production method
raw bacon wrapped by hand, bacon does not peel of from sausage
packed under protective atmosphere (MAP)

BBD: 35 days, 21 days guaranteed residual product life (chilled)
365 days, 150 days guaranteed residual product life (frozen)

Temperature requirement: 0 - 7 °C / -18 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
410032	Mini Berner Sausages ca. 31 g, 8 pieces	250 g	3.750 g	144 ctn./pal. 540 kg net
410043	Mini Berner Sausages ca. 31 g, 24 pieces	750 g	4.500 g	144 ctn./pal. 648 kg net
410041	Mini Berner Sausages 50 g, 6 pieces, in display-box	300 g	3.000 g	147 ctn./pal. 441 kg net
410040	Mini Berner Sausages 50 g, 6 pieces	300 g	4.500 g	144 ctn./pal. 648 kg net
410031	Berner Sausages 80 g, 4 pieces, in display-box	320 g	3.200 g	147 ctn./pal. 470 kg net
410030	Berner Sausages 80 g, 4 pieces	320 g	4.800 g	144 ctn./pal. 691 kg net
410020	Berner Sausages 80 g, 6 pieces	480 g	4.800 g	144 ctn./pal. 691 kg net
410010	Berner Sausages 80 g, 2 x 6 pieces	960 g	9.600 g	72 ctn./pal. 691 kg net
410025	Berner Sausages 100 g, 5 pieces	500 g	5.000 g	144 ctn./pal. 720 kg net
❄ 430043	Mini Berner Sausages ca. 31 g, 8 pieces	250 g	3.750 g	144 ctn./pal. 540 kg net
❄ 430050	Mini Berner Sausages 50 g, 60 pieces	3.000 g	3.000 g	162 ctn./pal. 486 kg net
❄ 430030	Berner Sausages 80 g, 2 x 6 pieces	960 g	2.880 g	162 ctn./pal. 466 kg net

PORK CRACKLINGS | ROASTED

Product description: **fried until crispy, *that extra something for culinary creations***
rendered pork bacon

BBD: 120 days, 80 days guaranteed residual product life (chilled)

Temperature requirement: < 25 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
590201	Greaves 14 mm, salted 10 quattro-packs in display-box	4 x 50 g	2.000 g	96 ctn./pal. 192 kg net
590212	Greaves 14 mm	1.000 g	6.000 g	72 ctn./pal. 432 kg net

PORK CRACKLINGS | LARD

Product description: ***full of flavour, fine and solid at the same time, a benefit on every bread***
pork greaves lard

BBD: 365 days cup (chilled)
180 days bucket (chilled)
* indiv. guaranteed residual product life

Temperature requirement: 0 - 7 °C

Article number / calibration:

ARTICLE NO.	ARTICLE	PACKAGING	BOX	PALLET
617004	Greaves Lard classic	150 g	1.800 g	168 ctn./pal. 302,4 kg net
617005	Greaves Lard herbs	150 g	1.800 g	168 ctn./pal. 302,4 kg net
617006	Greaves Lard chili	150 g	1.800 g	168 ctn./pal. 302,4 kg net
590112	Greaves Lard classic, in bucket *180/60	bucket: 5.000 g	bucket: 5.000 g	90 buckets 450 kg net

SINCE 2000

GIERLINGER

Premium Bacon