# product catalog 2024

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### Content

1. SMOKED MEATS, DRIED MEATS, SALTED PRODUCTS	
2. COLD SMOKED PRODUCTS	14
3. LIVER PATES AND SAUSAGES	16
4. BOILED SAUSAGES	18
5. ASPIKA	21
6. SAUSAGES AND FRANKFURTERS	23
7. SLICED PRODUCTS	29
8. COOKED MEAT AND ROULETTES	31
9. BAKED GOODS	34

### Smoked meats, dried meats, salted products and smoked sausages

### **SMOKED PORK LOIN**

Muscles of the back and lumbar region with a slight layer of fat, may be cut in half. Length up to 25 cm, width 5-8.5 cm, height 4-4.5 cm. Weight of 1.18-1.74 kg per piece.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature:

1.20-2.50 kg 16 days 96 hours +2° +6°C

### **SMOKED PORK LOIN**

Muscles of the back and lumbar region with a slight layer of fat, may be cut in half. Width 5-8.5 cm, height 4-4.5 cm.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 0.30-0.50 kg 16 days 96 hours +2° +6°C



### **SMOKED BACON ROULETTE**

Muscles and adipose tissue of the chest without ribs, with skin, tied with string every 2 cm. Maximum thickness of fat 25 mm, muscle tissue content not less than 40%.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.50-1.50 kg 13 days 96 hours +2° +6°C

### **SMOKED CHICKEN BACKS**

Chicken backs, hot smoked.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.80-2.10 kg 5 days 24 hours +2° +6°C





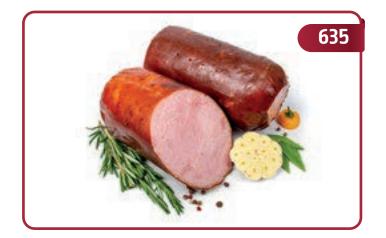












### SALTED PORK LARD

Lard pieces in various shapes, salted.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 0.40 - 0.70 g 18 days 120 hours +2° +6°C



– 2,20 kg iys ours 6°C

### **SMOKED LARD FOR PASTRY**

A layer of lard and rind, 10-25 cm long, 2-9 cm thick, 8-17 cm wide, removed from the surface of the pig carcase.

Protective atmosphere packaging:	1,20 -
Date of expiry:	16 da
After opening the package:	96 ha
Storage temperature:	+2°+(

### **SMOKED BACON WITHOUT BONES**

Breast without ribs with skin, length 16-26 cm, width 12-17 cm.

- Vacuum packaging: Date of expiry: After opening the package: Storage temperature:
- 0,80-1,50 kg 16 days 96 hours +2° +6°C



### **"CITY" SMOKED PORK ROULETTE**

D A S'

Muscle tissue from the thigh, shaped like a sausage, cut into pieces.

acuum packaging:	0,90-1,10 kg
late of expiry:	16 days
fter opening the package:	96 hours
torage temperature:	+2° +6°C



### **SMOKED CHICKEN HIPS**

Chicken legs, hot smoked.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1,90 – 2,10 kg 10 days 48 hours +2° +6°C



### **SMOKED CHICKEN GYROS**

Chicken gyros, hot smoked.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 0,75-0,90 kg 10 days 48 hours +2° +6°C



### **"COUNTRY STYLE" SMOKED PORK**

Muscle tissue from the loin with skin and thickness of fat not larger than 4 cm, tied with string every 5–7 cm.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1,50 – 2,50 kg 20 days 96 hours <u>+2° +6°C</u>



### "JOHN's" SMOKED SAUSAGE HOMEMADE

Chopped pieces of meat and lard, stuffed in the small intestine of pigs, 32-42 mm in diameter, oval in shape. Weighing 340-400 g per piece.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1,50 – 1,80 kg 16 days 96 hours +2° +6°C

















### **SMOKED CHICKEN HAMS HOMEMADE**

Muscle tissue of the backbone and skin of the thigh of chickens or broilers. Weight 160-400 g per piece.

Protective atmosphere packaging:1Date of expiry:1After opening the package:9Storage temperature:+

1.10-2.30 kg 16 days 96 hours +2° +6°C

### SMOKED PORK LOIN HOMEMADE

Muscles of the back and lumbar region with a slight layer of lard. Length up to 25 cm, width 5-8.5 cm, height 4-4.5 cm.

- Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature:
- 1.10-1.80 kg 20 days 96 hours +2° +6°C

### **"BEER`S" SMOKED SAUSAGE**

Mixed evenly with lard pieces up to 8 mm and caraway seeds, stuffed into a pig small intestine 34-44 mm in diameter, 11-14 cm long, weighing 20-140 g per piece.

Protective atmosphere packaging:1.50-2.40 kgDate of expiry:34 daysAfter opening the package:96 hoursStorage temperature:+2° +6°C



### **"KRAKOW" SMOKED SAUSAGE**

Mixed evenly with lard pieces up to 8 mm and caraway seeds, stuffed into a pig small intestine 35-44 mm in diameter, 14-16 cm long, weighing 160-190 g per piece.

Protective atmosphere packaging:	1.50-2.40 kg
Date of expiry:	34 days
After opening the package:	96 hours
Storage temperature:	+2° +6°C





### **"DAILY" SMOKED SAUSAGE**

Tiny pieces of meat and speck up to 4 mm, in an artificial casing, 65-67 mm in diameter, weighing 640-680 g, 26-27 cm in length. Pack of 3.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.80-2.20 kg 35 d ays 96 hours +2° +6°C



### "LORD`S" SMOKED SAUSAGE

Coarsely chopped pieces of meat and speck stuffed in pig small intestine, 34-36 mm in diameter, weighing 500-700 g per sausage. Horseshoe shaped. Sausage 26-27 cm in length. Packed in modified atmosphere packaging. 2 pieces.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.50-1.90 kg 27 days 96 hours +2° +6°C

### **"KRAKOW" SMOKED SAUSAGE**

Coarsely chopped pieces of meat and lard up to 8 mm, stuffed into a pig small intestine 35-44 mm in diameter, weight 470-520 g. Ring-shaped with an outer diameter of 22-25 cm.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.50-1.90 kg 34 days 96 hours +2° +6°C



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### **"DANISH" SMOKED SAUSAGE**

Tiny pieces of meat and speck up to 4 mm, in cellulose casing, 69-70 mm in diameter and 26-27 cm, in length, weighing 640-680 g. Pack of 3.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.80-2.20 kg 45 days 96 hours +2° +6°C













### **"RIGA" SMOKED SAUSAGE**

Tiny pieces of meat and speck up to 3 mm, in cellulose casing, 69-70 mm in diameter and 26-27 cm, in length, weighing 640-680 g. Pack of 3.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature:

1.80-2.20 kg 45 days 96 hours +2°+6°C

### **"CHERRY" SMOKED SAUSAGE**

Half-smoked sausage with cherry extract flavour. Tiny pieces of meat and speck up to 3 mm, 69–70 mm in diameter and 26–27 cm in length, weighing 640-680 g. Pack of 3.

Protective atmosphere packaging:	1.80-2.20 kg
Date of expiry:	35 days
After opening the package:	96 hours
Storage temperature:	+2° +6°C

### CHICKEN HAM SAUSAGE WITH CHEESE

Chopped chicken ham sausages with cheese and herbs. 34 mm in diameter, 9-10 cm in length, weight up to 100 g per piece.

Protective atmosphere packaging: 1.20-1.40 kg Date of expiry: 15 days After opening the package: 48 hours Storage temperature: +2°+6°C

### "DANISH" SMOKED SALAMI SAUSAGE, 400g

Tiny pieces of meat and speck up to 4 mm, in cellulose casing, 65-70 mm in diameter.

4751003401160
45 days
96 hours
+2° +6°C



### "DAILY" SMOKED SAUSAGE, 400g

Tiny pieces of meat and speck up to 4 mm, in an artificial casing, 65-70 mm in diameter.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003401108 45 days 96 hours +2° +6°C



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### "HUNTER`S" SAUSAGE IN NATURAL CASING

Sausages MEDNIEKU stuffed in sheep intestines with a diameter of 20-22 mm. Smoked. In natural casing.

Protective atmosphere packaging:
Date of expiry:
After opening the package:
Storage temperature:

1.00-1.20 kg 15 days 48 hours +2° +6°C

### "RIGA" SMOKED SALAMI SAUSAGE, 400g

Tiny pieces of meat and speck up to 3 mm, in cellulose casing, 65-70 mm in diameter.

Barcode Date of expiry: After opening the package: Storage temperature: 4751003401214 45 days 96 hours +2° +6°C

### "SALAMINI" SMOKED SAUSAGE, WIYHOUT CASING

Mixed evenly with lard pieces, without casing. 16-17 mm in diameter, 5.5-6 cm in length, weight up to 10-12 g per piece.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.65-0,75 kg 20 days 48 hours +2° +6°C











### "SALAMINI" SMOKED SAUSAGE, WITHOUT CASING, 450g

Mixed evenly with lard pieces, without casing. 16-17 mm in diameter, 5.5-6 cm in length, weight up to 10-12 g per piece.

Barcode Date of expiry: After opening the package: Storage temperature: 4751003400118 20 days 48 hours +2° +6°C

### "HUNTER`S" SMOKED SAUSAGE, WITHOUT CASING

Mixed evenly with lard pieces up to 4 mm, uncoated, diameter 18-20 mm, length up to 17 cm, weight up to 50 g per piece.

- Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature:
- 0,40-0,50 kg 20days 48 hours +2° +6°C

### "HUNTER`S" SMOKED SAUSAGE, WITHOUT CASING, 520g

Mixed evenly with lard pieces up to 4 mm, uncoated, diameter 18-20 mm, length up to 17 cm, weight up to 50 g per piece.

4751003401252
20 days
48 hours
+2° +6°C







## Cold smoked products









### **COLD SMOKED PORK LOIN**

Pork chop, cold smoked.

- Vacuum packaging: Date of expiry: After opening the package: Storage temperature:
- 0,80-1,10 kg 11 days 96 hours +2° +6°C

### "CLASSIC" COLD SMOKED SERVELADE

Cut dark red with evenly scattered white speck pieces up to 4 mm, diameter 50 mm, weight up to 450 g per piece, length 24 cm. Rich, full flavour. Pack of 3.

Protective atmosphere packaging:	1,40-1,60 kg
Date of expiry:	25 days
After opening the package:	120 hours
Storage temperature:	+2° +6°C

### **COLD SMOKED PORK TENDERLOIN**

Pork fillet, cold smoked

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 0,60-1,10 kg 11 days 96 hours +2° +6°C







### Liver pates and sausages

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### **BEEF LIVER PATE**, 300g

Pinkish-grey in colour, evenly mixed, fine, in an artificial casing, 51 mm in diameter.

Barcode: Date of expiry: After opening the package: Storage temperature:

4751003400750 66 days 24 hours +2°+6°C



### "CZECH" LIVER SAUSAGE, 300g

The mixture is greyish-pink in colour, containing pieces of lard up to 3 mm in size in an artificial casing 51-57 mm in diameter.

Barcode: Date of expiry: After opening the package: Storage temperature:

4751003400217 66 days 24 hours +2°+6°C

### LIVER SAUSAGE, 300g

Pinkish-grey in colour, evenly mixed, fine, in an artificial casing, 51-57 mm in diameter.

Barcode: Date of expiry: After opening the package: Storage temperature:

4751003400200 66 days 24 hours +2° +6°C



Chicken liver pate greyish-pink, evenly mixed, fine, in an artificial casing, 51 mm in diameter

Barcode:	4751003401184
Date of expiry:	66 days
After opening the package:	24 hours
Storage temperature:	+2° +6°C



### **Boiled sausages**

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### **"80`S STYLE" DOCTORS SAUSAGE**

Smooth sausage mass, pink in colour, in cellulose casing, 80 mm in diameter. Smoked. Weight of up to 1.00 kg per piece.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.80-2.20 kg 14 days 72 hours +2° +6°C

### "BREAKFAST" SAUSAGE WITH LARD, 900g

Sausage mass, pink in colour, with speck pieces, in an artificial casing, 80–88 mm in diameter.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003400842 80 days 72 hours +2° +6°C

### "SANDWICH" SAUSAGE, 900g

Sausage mass pink with pieces, in an artificial casing, 80-88 mm in diameter.

- Barcode: Date of expiry: After opening the package: Storage temperature:
- 4751003400835 80 days 72 hours +2° +6°C

### "DOCTOR`S" SAUSAGE WITH CHEESE, 500g

Sausage mass, pink in colour, with cheese pieces up to 8 mm, in an artificial casing, 57–60 mm in diameter.

Barcode:
Date of expiry:
After opening the package:
Storage temperature:

4751003401320 50 days 72 hours +2° +6°C





### **"EXTRA" DOCTOR'S SAUSAGE**

Smooth sausage mass, pink in colour, in collagen casing, 60–63 mm in diameter. Smoked. Weight of up to 700 g per piece.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.80-2.20 kg 14 days 72 hours +2° +6°C







# Aspika

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### "ASPIKA" CHICKEN SAUSAGE, 500g

Chicken meat sausage with vegetables in jelly

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003401269 60 days 72 hours +2° +6°C





### Sausages and Frankfurters



### **"KIDS"** FRANKFURTERS IN NATURAL CASING

Pink or light pink mass stuffed into sheep small intestines, 18-24 mm in diameter, 9-14 cm length, weighing 30-45 g. Smoked. In natural casing

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.50-2.40 kg 15 days 48 hours +2° +6°C



Pink or light pink mixture, stuffed into sheep small intestines, 23-25 mm in diameter, 14-16 cm length, weighing 60-65 g.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.50-2.40 kg 15 days 48 hours +2° +6°C



### SAUSAGE IN NATURAL CASING

Pink or light pink mass stuffed into pig small intestine, 34-44 mm in diameter, 10-14 cm in length, weighing 120-130 g. Smoked. In natural casing.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.70-2.40 kg 15 days 48 hours +2° +6°C



### PORK SAUSAGE IN NATURAL CASING

Pink or light pink mass stuffed into pig small intestine, 33-42 mm in diameter, 10-14 cm in length, weighing 100-110 g. Smoked. In natural casing.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.70-2.40 kg 15 days 48 hours +2° +6°C



















### **"KUNGU" SAUSAGES IN NATURAL CASING**

Pink or light pink mass stuffed into pig small intestine, 33-38 mm in diameter, 12-14 cm in length, weighing 110-120 g. Smoked. In natural casing.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 1.70-2.40 kg 15 days 48 hours +2° +6°C

### **"KIDS" FRANKFURTERS, WITOUT CASING**

Pink or light pink in colour, 20.5-21.5 mm in diameter, 11-11.5 cm in length, weighing 36-38 g. Smoked, without casing.

- Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature:
- 0.60-0.90 kg 17 days 48 hours +2° +6°C

### **"FOREVERS" FRANKFURTERS, WITOUT CASING**

Pink or light pink in colour, 23-25 mm in diameter, 14-15 cm in length, weighing 62-66 g. Smoked, without casing.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.60-0.90 kg 17 days 48 hours +2° +6°C

### "FOREVERS" FRANKFURTERS, WITOUT CASING, 450g

Pink or light pink in colour, 23-25 mm in diameter, 14-15 cm in length, weighing 62-66 g. Smoked, without casing.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003401283 17 days 48 hours +2° +6°C





### "FOREVERS" FRANKFURTERS, WITOUT CASING, 700g

Pink or light pink in colour, 23-25 mm in diameter, 14-15 cm in length, weighing 62-66 g. Smoked, without casing.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003401290 17 days 72 hours +2° +6°C

### "MINI" SAUSAGE WITH CHEESE, WITHOUT CASING

Mass in light pink colour (chicken meat and pork) with a distinctly mild cheesy flavour. Boiled, without smoking.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.70-0.80 kg 10 days 24 hours +2° +6°C



### **"VIENNA" FRANKFURTERS, WITOUT CASING**

Pink or light pink in colour, 20-21 mm in diameter, 17-17.5 cm in length, weighing 57-60g. Smoked.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.60-0.90 kg 17 days 48 hours <u>+2° +6°C</u>



Pink or light pink in colour, 20-21 mm in diameter, 17-17.5 cm in length, weighing 57-60g. Smoked.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003409159 17 days 48 hours +2° +6°C









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### "MINI" FRANKFURTERS, WITOUT CASING

Smooth, light pink in colour, 17.5-18.00 mm in diameter, 6.5 cm in length, weighing 14.5-15.5 g. Smoked. Without casing.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.60-0.90 kg 17 days 48 hours +2° +6°C

### "MINI" FRANKFURTERS, WITOUT CASING, 450g

Smooth, light pink in colour, 17.5-18.00 mm in diameter, 6.5 cm in length, weighing 14.5-15.5 g. Smoked. Without casing.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003400019 17 days 48 hours +2° +6°C

### "MINI" FRANKFURTERS, WITOUT CASING, 700g

Smooth, light pink in colour, 17.5-18.00 mm in diameter, 6.5 cm in length, weighing 14.5-15.5 g. Smoked. Without casing.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003401313 17 days 48 hours +2° +6°C

### "MINI" SAUSAGE, WITOUT CASING

Smooth, light pink in colour, 30-31 mm in diameter, 6.5 cm in length, weighing 42-46 g per piece.

Protective atmosphere packaging:	0.60-0.90 kg
Date of expiry:	17 days
After opening the package:	48 hours
Storage temperature:	+2° +6°C



### "MINI" SAUSAGE, WITOUT CASING, 700g

Smooth, light pink in colour, 30-31 mm in diameter, 6.5 cm in length, weighing 42-46 g per piece.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003401306 17 days 48 hours +2° +6°C





Smooth, light pink in colour, 30-32 mm in diameter, 5-5.5 cm in length, weighing 32-35 g per piece.

Protective atmosphere packaging:	0
Date of expiry:	1
After opening the package:	4
Storage temperature:	+

).60-0.90 kg 7 days 18 hours -2° +6°C



### "KIDS" SAUSAGE, WITOUT CASING, 450g

Smooth, light pink in colour, 30-32 mm in diameter, 5-5.5 cm in length, weighing 32-35 g per piece.

Barcode: Date of expiry: After opening the package: Storage temperature: 4751003400026 17 days 48 hours +2° +6°C





# Sliced products

### **CUTTED SAUSAGE IN CUBES**

Smooth mass, in pink colour, cut into 10x8x6 mm pieces.

Protective atmosphere packaging:1.5Date of expiry:7 cAfter opening the package:48Storage temperature:+2

1.50-2.20 kg 7 days 48 hours +2° +6°C



### **CUTTED SAUSAGE IN STRIPS**

Smooth mass, pink in colour, cut into 5x5x20 mm strips.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.60-0.90 kg 7 days 48 hours +2° +6°C



### **SMOKED BACON CUTTED IN CUBES**

Smoked pork cut into 5x5x5 mm cubes. Fat content not more than 70%.

Protective atmosphere packaging:
Date of expiry:
After opening the package:
Storage temperature:

1.80-2.50 kg 10 days 48 hours +2° +6°C



### **SMOKED BACON CUTTED IN CUBES**

Smoked pork cut into 5x5x5 mm cubes. Fat content not more than 70%.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature: 0.40-0.60 kg 10days 48 hours +2° +6°C









## Cooked meat and roulettes

### **BOILED BACON ROULETTE**

Boiled pork breast roulette, in cellulose casing. Each roulette is garnished with bay leaves and fragrant pepper. The product may contain a small amount of jelly, which is typical to home-made roulettes.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,50-2,20 kg 11 days 48 hours +2° +6°C



### **BOILED PORK SHANK ROULETTE**

Pork pieces with skin, cellophane casing. The roulette is tied with a string. Weight per roulette of 0.70–0.90 kg. Pack of 2.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,50-2,00 kg 20 days 48 hours +2° +6°C



### **BOILED PORK SHOULDER**

Cooked pork shoulder. Seasoned with ground black pepper. Weight per roulette of 0.70–1.00 kg.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,00-2,00 kg 15 days 48 hours +2° +6°C



### "HOMEMADE" BOILED BACON

Pork breast roulette with 40% lean meat. Natural greyish brown colour. Weight per roulette of 0.70–1.00 kg. Pack of 2.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,00-2,00 kg 13 days 48 hours +2° +6°C

















### **BOILED PORK HAM WITH SPICES**

Boiled pork ham with ground pepper and garlic garnish.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,00-2,00 kg 10 days 48 hours +2° +6°C



Pig shoulder stuffed into the cecum of cattle cooked in aromatic broth.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,10-1,60 kg 13 days 48 hours +2° +6°C

### **BOILED CHICKEN ROULETTE**

Chicken hams with speck and skin, shaped like a roulette. The roulette is in cellophane casing and tied with string.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 1,50-1,90 kg 8 days 24 hours +2° +6°C

### PORK JELLY MEAT

Pork shank meat with pieces of carrot in jelly. Mild taste.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 0,30 – 0,40 kg 6 days 24 hours +2° +6°C





### **Baked product**

### **"HOME" COOKED CUTLETS**

Ingredients pork and chicken. Classic taste. The product is ready to eat, but we recommend heating in the microwave for 2–3 minutes or in a frying pan for ~12 minutes.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature:

0,80-0,90 kg 12 days 120 hours +2°+6°C



### "HOME" COOKED CUTLETS, 420g

Ingredients pork and chicken. Classic taste. The product is ready to eat, but we recommend heating in the microwave for 2–3 minutes or in a frying pan for ~12 minutes.

Barcode:	4751003401337
Date of expiry:	12 days
After opening the package:	120 hours
Storage temperature:	+2° +6°C



### **BAKED MEATBALLS**

Classic taste. Cooked without oil.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature:

0,50 - 0,60kg 12 days 72 hours +2°+6°C



### **DAILY COOKED CUTLETS**

Classic taste. Cooked without oil.

Protective atmosphere packaging: Date of expiry: After opening the package: Storage temperature:

1,80 – 2,30kg 12 days 120 hours +2°+6°C











### **CHICKEN MEAT PILAF**

Chicken meat pilaf, which is stewed in meat broth. Spices: carrots, garlic, fried onions, barberry berries, curry.

Vacuum packaging: Date of expiry: After opening the package: Storage temperature: 0,40 – 0,560kg 14 days 78 hours +2° +6°C







Forevers Ltd is one of the most modern and effective meat processing companies in the Baltic, with 27 years of continuous development and improvement. By embracing innovation, strategic planning, and a commitment to excellence, Forevers Ltd has not only expanded its horizons but also elevated the value it brings to customers and stakeholders.

Forevers Ltd produces more than 110 different meat products. The company offers products in several categories: Liver pates, Frankfurters, Sausages, Boiled sausages, smoked products.

The commitment to quality and affordability makes Forevers Ltd's products the absolute best value for your money. These products are available in retail networks; Forevers Ltd collaborates with distributors, online stores, retail chains, and processing companies throughout Europe.

Forevers Ltd places a strong emphasis on fostering strategic partnerships and nurturing long-term relationships. The company believes that cultivating enduring connections is the key to its success!



### **Forevers Ltd**

Granita street 9a, Riga, Latvia, LV-1057 Phone: (+371) 28669345 E-mail: export@forevers.lv www.forevers.lv