



PRODUCT CATALOG



Liver pates



Liver pates

BEEF LIVER PATE, 300g

333

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

Barcode: 4751003400750
Date of expiry: 80 days
After opening the package: 24 hours
Storage temperature +2° +6°C



«CZECH» LIVER SAUSAGE, 300g

334

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: 4751003400217
Date of expiry: 80 days
After opening the package: 24 hours
Storage temperature +2° +6°C



LIVER SAUSAGE, 300g

371

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

Barcode: 4751003400200
Date of expiry: 80 days
After opening the package: 24 hours
Storage temperature +2° +6°C



CHICKEN LIVER PATE, 300g

373

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

Barcode: 4751003401184
Date of expiry: 80 days
After opening the package: 24 hours
Storage temperature +2° +6°C



Sausages



Sausages



"DOCTOR'S" SAUSAGE WITH CHEESE, 500g

387

Smooth sausage mass, pink in colour with pieces of cheese up to 8 mm, polyamide casing, 57–60mm in diameter.

Barcode	4751003401320
Date of expiry:	60 days
After opening the package:	72 hours
Storage temperature	+2° +6°C



"BREAKFAST" SAUSAGE WITH LARD, 900g

307

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

Barcode	4751003400842
Date of expiry:	90 days
After opening the package:	72 hours
Storage temperature	+2° +6°C



"SANDWICH" SAUSAGE, 900g

310

Smooth mass, pink in colour, in an artificial casing, 80–88 mm in diameter.

Barcode	4751003400835
Date of expiry:	90 days
After opening the package:	72 hours
Storage temperature	+2° +6°C



"RIGA" SMOKED SALAMI SAUSAGE

534.3

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:	1.80–2.20 kg
Date of expiry:	50 days
After opening the package:	96 hours
Storage temperature:	+2° +6°C



Sausages



"DANISH" SMOKED SALAMI SAUSAGE

533.3

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: 1.80–2.20 kg
Date of expiry: 50 days
After opening the package: 96 hours
Storage temperature: +2° +6°C



"DANISH" SMOKED SALAMI SAUSAGE, 400g

546.15

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

Barcode 4751003401160
Date of expiry: 50 days
After opening the package: 96 hours
Storage temperature +2° +6°C



"DAILY" SMOKED SAUSAGE

506.3

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: 1.80–2.20 kg
Date of expiry: 50 days
After opening the package: 96 hours
Storage temperature: +2° +6°C



"DAILY" SMOKED SAUSAGE, 400g

547.15

Tiny pieces of meat and speck up to 4 mm, in an artificial casing, 61–64 mm in diameter.

Barcode 4751003401108
Date of expiry: 50 days
After opening the package: 96 hours
Storage temperature +2° +6°C



Sausages



"CHERRY" SMOKED SALAMI SAUSAGE

536.3

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: 50 days
After opening the package: 96 hours
Storage temperature: +2° +6°C



"BEER'S" SMOKED SAUSAGE

502.3

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 kg
Date of expiry: 39 days
After opening the package: 96 hours
Storage temperature: +2° +6°C



"KRAKOW" SMOKED SAUSAGE

504.3

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: 39 days
After opening the package: 96 hours
Storage temperature: +2° +6°C



"KRAKOW" SMOKED SAUSAGE, TOP QUALITY

531.3

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: 1.50–1.90 kg
Date of expiry: 39 days
After opening the package: 96 hours
Storage temperature: +2° +6°C



Smoked meats



Smoked meats



COUNTRY STYLE SMOKED PORK

1100.3

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: 1,20 – 2,50kg

Date of expiry: 50 days

After opening the package: 96 hours

Storage temperature +2° +6°C



SMOKED PORK LOIN HOMEMADE

1108.3

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: 0,80 – 1,80kg

Date of expiry: 50 days

After opening the package: 96 hours

Storage temperature +2° +6°C



Cold smoked products



Sausages



"CLASSIC" COLD SMOKED SERVELADE

1031.3

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: 80 days
After opening the package: 120 hours
Storage temperature: +2° +6°C



Baked product



Baked product



CHICKEN MEAT PILAF

1408

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

Vacuum packaging:	0,40 – 0,560kg
Date of expiry:	52 days
After opening the package:	48 hours
Storage temperature	+2° +6°C





	Price		
	High	Medium	Low
High	Premium	Good value	Excellent value
Medium	Over charging	Average	Good value
Low	Exploitative	False economy	Cheap



GENERAL INFORMATION ABOUT COMPANY:

- The largest meat processing company in Latvia with 28 years experience.
- Company with 100% local capital and has made in 2023 a turnover 75 M EUR.
- In the nearest 2 years new factory will be built with investments of around 33 million euros, significantly increasing production capacity.
- The company currently has 750+ employees.
- «Forevers» has own meat retail chain in Latvia - more than 110 stores.
- Our advantages - flexibility and providing the absolute best value for your money.
- We can develop any product under a private label.
- We can ensure efficient logistics solutions for fast deliveries.
- «Forevers» produces over 110 different meat products:
 - Smoked meat;
 - Smoked sausages;
 - Semi-finished products (bratwurst, minced meat, products for grill);
 - Boiled sausages;
 - Liver sausages and pates;
 - Fried meat products;
 - Fresh cut meat - pork, beef, chicken.



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